



# Agate Beach Inn



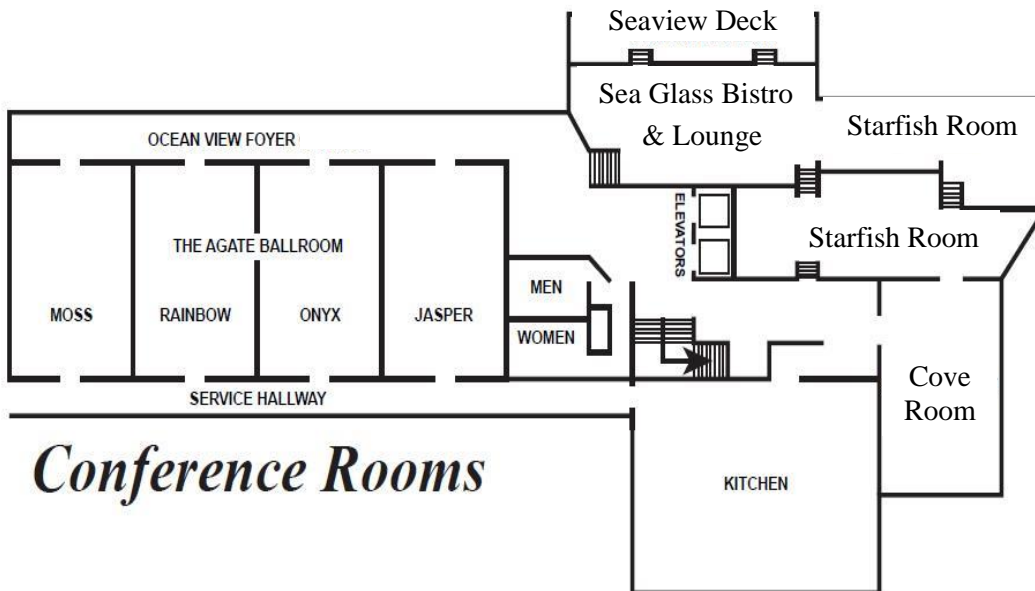
**Sales & Catering Department**

**541-574-2205**

**[AgateSales@Vestahospitality.com](mailto:AgateSales@Vestahospitality.com)**

# Banquet Space Information

Room Name	Agate Ballroom	Onyx	Rainbow	Moss	Jasper	Cove
Square Feet	4,160	1,040	1,040	1,040	1,040	840
Dimensions	104'x40'	26'x40'	26'x40'	26'x40'	26'x40'	40'x21'
Ceiling	12'	12'	12'	12'	12'	10'
Theatre	320	80	80	80	80	60
Classroom	260	65	65	65	65	30
Reception	400	100	100	100	100	60
Banquet	320	80	80	80	80	60



## Conference Rooms

# ***Plated Breakfast***

*\$22.00 per person*

***Includes Fresh Brewed Coffee, Decaffeinated Coffee and Hot Tea and Juice***

***Please choose up to two items for the entire group***

***Brioche French Toast***

*Brioche French Toast with warm Syrup,  
Bacon and Whipped Butter*

***Biscuits and Sausage Gravy***

*Scrambled Eggs, Cottage Fries, Fresh Baked  
Biscuit topped with Sausage Gravy  
served with Sliced Melon*

***Vegan Scramble*** GF,DF,VG

*Vegan eggs with Sauteed Vegetables, Cottage  
Fries and Sliced Melon*

***Huevos Rancheros*** v

*El Pato, Scrambled Eggs, Crema Mexicana  
with Cottage Fries*

***Bistro Classic***

*Scrambled Eggs, Bacon, Cottage Fries, Fresh  
Baked Biscuit with Sliced Melon*

***Grain & Yogurt Bowl*** v

*Honey Greek Yogurt, House-made Hazelnut  
Granola, Fresh Berries with a Honey Drizzle*

***Tillamook Cheddar & Ham Scramble***

*Two Eggs Scrambled with Tillamook Cheddar Cheese and Diced Ham,  
served with Cottage Fries, Fresh Baked Biscuit and Sliced Melon*

# Buffet Breakfast

(25-person minimum)

Buffets are designed for one hour of service

Additional charges may be applied after the first hour

Includes Fresh Brewed Coffee, Decaffeinated Coffee, Hot Tea and Selection of Fruit Juices

## **Agate Beach Continental**

*Selection of Muffins, Breakfast Breads, Scones, Bagels with Cream Cheese  
and Fresh Cut Seasonal Fruit*

*\$17.00 per person*

## **The Lighthouse**

*Agate Beach Continental (see above) with Scrambled Eggs and  
Oatmeal with Brown Sugar, Craisins, Hazelnuts and 2% Milk*

*\$24.00 per person*

**OR ENJOY A BREAKFAST BUFFET YOUR WAY!**

## **THE YAQUINA BAY SUNRISE**

*\$28.00 per person*

*Start with Fresh Cut Seasonal Fruit*

### **Choose Your Eggs (choose one)**

- Scrambled Eggs
- Vegan Eggs GF,DF,VG  
(+ \$5.00 per person)
- Scrambled Eggs with Ham and Cheddar  
(+ \$4.00 per person)

### **Choose Your Meat (choose two)**

- Bacon
- Ham Steak  
(+ \$3.00 per person)
- Sausage
- Vegan Sausage  
(+ \$3.00 per person)

### **Choose Your Starch (choose one)**

- Seasoned Breakfast Potatoes DF,VG
- Potatoes O'Brien  
(+\$2.00 per person)
- Biscuits and Sausage Gravy  
(+ \$3.00 per person)

### **Choose Your Sweets (choose one)**

- Oatmeal with Brown Sugar, Craisins,  
Hazelnuts, and 2% Milk VG,DF
- Yogurt with Granola and Seasonal Berries  
(+ \$1.00 per person) v
- Fresh Baked Scones v  
(+\$2.00 per person)
- Marionberry French Toast Casserole v  
(+ \$3.00 per person)

**For Plates and Buffet Breakfasts: Prices are subject to change 60 days in advance of your event**  
**Dietary requests accommodated on a per request basis and may incur additional charges**  
**Please contact our catering manager to design your own special menu (prices may vary)**  
**5 business days is required for all guarantees, add 22% service charge to all items**

# ***Plated Lunch***

**25 person minimum, under 25 people \$3.00 surcharge per plate**

***Please choose up to three (3) items for the entire group***

**Includes Dessert, Iced Tea, Fresh Brewed Coffee and Decaffeinated Coffee**

## ***Bistro Burger***

*Ground Chuck, Brisket & Short Rib Blend, Tillamook Cheddar Cheese, Bistro Sauce, Lettuce, Tomato, Onion, Pickle on a Toasted Brioche Bun served with Tim's Cascade Potato Chips*

*\$20.00 per person*

## ***Halibut Fish & Chips***

*Crispy Pacific Halibut with Creamy Coleslaw, Tartar Sauce, Malt Aioli and Lemon*

*Served with Tim's Cascade Potato Chips*

*\$23.00 per person*

## ***Dungeness Crab Louie***

*Asparagus, Olives, Hard-Cooked Egg, Avocado, Heirloom Tomatoes and Lemon on a bed of Greens, served with House-made Louie Dressing*

*\$29.00 per person*

## ***Smoked Salmon Melt***

*house-smoked salmon salad, grilled sourdough, gruyere & potato chips*

*\$24.00*

## ***Dessert***

*choose one for the entire group*

*Lemon poundcake*

*Fresh Baked Cookies*

*Brownies*

# Buffet Lunch

(25-person minimum)

Buffets are designed for one hour of service, Additional charges may be applied after the first hour  
Includes Dessert, Iced Tea, Fresh Brewed Coffee and Decaffeinated Coffee

## THE CARVING BOARD

### SALADS

**Marble Potato Salad** V, DF, GF

*Champagne Vinaigrette Dressing*

**Artisan Salad** V, DF, GF

*artisan greens, heirloom carrots, cherry  
tomatoes, radish, pepitas, cucumber, creamy  
poppy seed dressing*

**Sesame Ginger Pasta Salad** DF

*Chicken, Carrot, Green Onion. Ginger Sesame Dressing*

**Potato chips**

**Pickle spears**

### SANDWICHES

*(based on 2 pieces per person)*

*gluten free bread available*

*vegan/vegetarian option upon request*

### CHEF CARVED:

**New York Style Pastrami** with 1000 dressing and sauerkraut on Marbled Rye Bread

**Santa Maria Tri-Tip** with Garlic-Lemon Aioli on Focaccia

**Roast Turkey** with cranberry sauce and dijonaise on parker house roll

### DESSERT

*choose one for the entire group*

**Fresh Baked Cookies**

**Brownies**

**Lemon Poundcake**

\$31.00 per person

# ***Buffet Lunch (continued)***

(25-person minimum)

Buffets are designed for one hour of service

Additional charges may be applied after the first hour

Includes Dessert, Iced Tea, Fresh Brewed Coffee and Decaffeinated Coffee

## ***AGATE BEACH BBQ***

*gluten free bread available*

*vegan/vegetarian option upon request*

### ***SALADS***

***Coastal Style Potato Macaroni Salad*** V, DF

***Creamy Coleslaw*** V, DF, GF

***Chopped Kale Salad*** VG, GF

*Pistachios, Dried Cherries and  
Citrus Vinaigrette Dressing*

### ***SANDWICHES***

*(based on 2 pieces per person)*

***Smoked Brisket***

*Local Pickled Vegetables*

***Pulled Pork***

*Carolina Barbeque Sauce*

***Bratwurst***

*Sweet Onion, Sweet Peppers and Pineapple  
Mustard*

***Tillamook Cheeseburger***

*Sea Glass Bistro Sauce*

### ***SIDES***

***Elote Grilled Corn on the Cob*** GF, V  
*(Mexican Street Corn)*

***Potato Chips*** GF, DF, VG

### ***DESSERT***

*choose one for the entire group*

***Fresh Baked Cookies***

***Brownies***

***Lemon Poundcake***

*\$31.00 per person*

# ***Buffet Lunch (continued)***

(25-person minimum)

Buffets are designed for one hour of service

Additional charges may be applied after the first hour

Includes Dessert, Iced Tea, Fresh Brewed Coffee and Decaffeinated Coffee

## ***THAT'S A WRAP***

### ***SALADS***

#### ***Penne Pasta Salad*** <sup>V</sup>

*Sundried Tomatoes, Kalamata Olives  
and Basil Pesto Dressing*

#### ***Tossed Chicken Cobb Salad*** <sup>GF</sup>

*Romaine Lettuce, Crumbled Bacon, Tomato,  
Avocado and Blue Cheese Dressing*

#### ***Classic Coleslaw*** <sup>GF, DF, V</sup>

*Crisp Cabbage, Poppy Seed Dressing*

### ***WRAPS***

*(based on 2 pieces per person)*

#### ***Roast Beef***

*Arugula Mix Greens, Pepper Jack Cheese,  
Sea Salt and Horseradish Dressing*

#### ***Baja Chicken Caesar***

*Mixed Greens, blackened chicken,  
Chipotle Caesar*

#### ***Roasted Vegetable Lettuce Wrap*** <sup>VG, DF, GF</sup>

*Hummus*

### ***Served With***

***Potato Chips*** <sup>GF, DF, VG</sup>

### ***DESSERT***

*choose one for the entire group*

#### ***Fresh Baked Cookies***

***Brownies***

***Lemon Poundcake***

*\$29.00 per person*

# **Buffet Lunch (continued)**

(25-person minimum)

Buffets are designed for one hour of service

Additional charges may be applied after the first hour

Includes Dessert, Iced Tea, Fresh Brewed Coffee and Decaffeinated Coffee

## **Eat Like a Local**

### **SIDES**

#### **Smoked Salmon Caesar**

*crisp romaine, croutons, parmesan*

#### **Potato Chips** GF, DF, VG

#### **Macaroni Salad** v

*Classic style, eggs, dill pickles*

#### **Sea Glass Clam Chowder** GF

### **ENTREES**

*(based on 2 pieces per person)*

*Choose 3*

#### **Seafood Boil** GF

*Shrimp, Clams, Mussels, Andouille Sausage,  
Baby Potatoes, Corn*

#### **Oyster Shooters** GF, DF

*Cocktail and Lemon*

#### **Bay Shrimp Sliders**

*Avocado Mayo on Brioche*

#### **Ceviche and Chips** GF DF

*Bay Shrimp Ceviche and Golden Tortilla Chips*

#### **Chicken Salad Hoagie**

*Chicken, Grapes, Celery, Onion on French Bread*

#### **Chili-Rubbed Ribs** GF

*Marionberry BBQ Sauce*

### **DESSERT**

*choose one for the entire group*

#### **Fresh Baked Cookies**

#### **Brownies**

#### **Lemon Poundcake**

*\$34.00 per person*

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# ***Buffet Lunch (continued)***

(25-person minimum)

Buffets are designed for one hour of service

Additional charges may be applied after the first hour

Includes Dessert, Iced Tea, Fresh Brewed Coffee and Decaffeinated Coffee

## ***LOS CABOS***

### ***SIDES***

#### ***Elote Corn*** V,GF

*charred corn on the cob, lime crema, cotija  
cheese, cilantro*

#### ***Ensalada*** V,GF

*Greens, pepitas, habanero vinaigrette, cotija*

#### ***Tortilla Chips***

#### ***Black Beans*** V,GF,DF

### ***ENTREES***

#### ***Pork Carnitas*** GF,DF

*braised pork in citrus & chiles*

#### ***Mole con Papas*** VG, GF, DF

*potatoes in a rich mole sauce*

***Includes flour tortillas, guacamole, salsa roja, salsa verde, pickled vegetable***

### ***DESSERT***

*choose one for the entire group*

#### ***Fresh Baked Cookies***

#### ***Brownies***

#### ***Lemon Poundcake***

*\$32.00 per person*

# ***Buffet Lunch (continued)***

(25-person minimum)

Buffets are designed for one hour of service

Additional charges may be applied after the first hour

Includes Dessert, Iced Tea, Fresh Brewed Coffee and Decaffeinated Coffee

## ***CHOPSTICKS***

### ***SIDES***

***Stir fry Vegetable*** VG, DF

*Ginger, garlic, chili oil*

***Thai Noodle Sald*** VG, DF

*Rice noodles, peppers, cucumbers, cabbage,  
peanut, ponzu vinaigrette*

***Furikake Rice*** VG,DF,GF

*mirin*

***Chopped Salad*** VG, DF

*cabbage, green onion, carrots, cucumbers, peanut  
dressing*

### ***ENTREES***

***Orange Chicken*** DF

*crispy battered chicken breast, house made  
Orange Sauce*

***Dan Dan Noodles*** VG, DF

*yakisoba noodles, vegetables, spicy peanut sauce*

### ***DESSERT***

*choose one for the entire group*

***Fresh Baked Cookies***

***Brownies***

***Lemon Poundcake***

*\$32.00 per person*

# ***Lunch on The Go***

*\$19.00 per person*

***All selections are served on a fresh Sandwich Roll and  
includes Potato Chips, Fresh Baked Cookie and Bottled Water***

## ***Roast Beef***

*Sliced Roasted Beef, Lettuce, Tomato, Cucumber and Horseradish Aioli*

## ***Turkey Sub***

*Turkey Breast, Tillamook Swiss Cheese, Cucumber, Lettuce, Tomato and Pesto Aioli*

## ***Ham & Gruyere***

*Deli Sliced Ham, Gruyere Cheese, Red Onion, Arugula and Dijonnaise sauce*

## ***Seasonal Grilled Vegetable*** v

*Lettuce, Tomato, Goat Cheese and Roasted Garlic Aioli*

## ***Tuna Nicoise Salad*** DF,GF

*fresh greens, baby potatoes, green beans,  
hard cooked eggs, cucumber, mustard vinaigrette*

## ***Roma Crunch Salad*** VG,GF,DF

*fresh greens, roasted corn, radishes, cilantro, pepitas, cherry tomatoes, poblano dressing*

# **Breaks**

*Composed Meeting Breaks Include Freshly Brewed Coffee & Tea  
All Break Packages are Based on 30 minutes of Continuous Service and  
25 person minimum*

## **Trail Mix Bar \$12 per person**

*Hazelnuts, Sunflower Seeds, Raisins,  
Banana Chips, Shredded Coconut, Cranberry,  
Chocolate Chips, Flaxseed*

## **Refresh \$12 per person**

*Seasonal Fresh Fruit, Honey Yogurt Dip,  
Vegetable Crudit , Basil Pesto,  
Lemon Cooler Cookies*

## **Sweet & Salty \$14 per person**

*Assorted Freshly Baked Cookies & Brownies  
Assorted Bags of Chips  
Kind Bars  
Cheddar Cheese Popcorn*

## **Farmers Market \$13 per person**

*Farmers Market Vegetable Display  
Hummus  
Cucumber Greek Yogurt  
Savory Pita and Crackers*

# Ala Carte

<b>Assorted Whole Fresh Fruit</b>	\$24.00 dozen	<b>Sliced Fresh Fruit Platter</b> (Serves up to 12 people)	\$ 24.00 each
<b>Fresh Baked Scones</b>	\$26.00 dozen	<b>Fresh Baked Coffee Cake</b>	\$26.00 dozen
<b>Fresh Baked Muffins</b>	\$26.00 dozen	<b>Fresh Baked Croissants</b>	\$30.00 dozen
<b>Bagels with Cream Cheese</b>	\$60.00 dozen	<b>Brownies</b>	\$30.00 dozen
<b>Fresh Baked Cookies</b>	\$26.00 dozen		
<b>Iced Tea</b>	\$26.00 gallon \$10.00 carafe	<b>Lemonade</b>	\$26.00 gallon \$10.00 carafe
<b>Bottled Water</b>	\$3.00 each		
<b>Assorted Sodas or Mineral Water</b>	\$4.00 each	<b>Assorted Juice</b> (Orange, Apple or Cranberry)	\$24.00 carafe

## Coffee Service \$114

1 Satellite Regular Coffee

1 Satellite Decaf Coffee

1 Satellite Hot Water

Variety of Teas, Sugar, Sweeteners, Dairy and Non-Dairy Creamer

Add Hot Chocolate/ Apple Cider \$20 per dozen

Additional Satellites \$38 each

# Displays

## **Iced Seafood Platter** GF,DF

*Jumbo Prawns, Crab, Oysters, Clams and Mussels*  
*Ceviche Shooters, Served with Cocktail and Mignonette Sauce*  
\$144.00 (serves 12 people)    \$300.00 (serves 25 people)  
*some items seasonally available (based on 3 pieces per person)*

## **Crostini Station**

*Chef's Choice of Spreads*  
*Breads and Toppings to Build Your own Creations*  
\$90.00(serves 12 people)    \$187.50 (serves 25 people)  
*(based on 3 pieces per person)*

## **Chicken Liver Pate de Maison**

*French Bread Flutes, Dijon Mustard and Cornichons*  
\$90.00 (serves 12 people)    \$187.50 (serves 25 people)  
*(based on 3 pieces per person)*

## **Vegetable Crudité** VG,GF

*Assortment of Fresh Seasonal Vegetables*  
*Served with Hummus and Herb Dip*  
\$90.00 (serves 12 people)    187.50 (serves 25 people)  
*(based on 3 pieces per person)*

## **Wine Country Display**

*Charcuterie, Artisanal Cheese, Fruit, Crackers, Breads, "This and That"*  
\$108.00 (serves 12 people)    \$225.00 (serves 25 people)  
*(based on 3 pieces per person)*

## **Crab, Bay Shrimp and Spinach Dip**

*Served in a Bread Bowl with Crispy Crackers*  
\$108.00 (serves 12 people)  
*(based on 3 pieces per person)*

## **Baked Brie** v

*served with French Baguette*  
\$108.00 (serves 12 people)  
*(based on 3 pieces per person)*

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# Hors d'oeuvres

**Citrus Poached Prawn Cocktail** GF,DF

*\$48.00 per dozen*

**Italian Sausage Stuffed Mushrooms**

*\$48.00 per dozen*

**Crab Cake with Spicy Cajun Remoulade** DF

*\$96.00 per dozen*

**Char Sui Platter** DF

*Chinese BBQ Pork with Spicy Mustard and Sesame Seeds*

*\$108.00 serves 12*

*(based on 3 pieces per person)*

**Korean Short Ribs with Kalbi BBQ Sauce** DF

*\$144.00 serves 12*

*(based on 3 pieces per person)*

**Seared Ahi Crudo** DF,GF

*Blackened Ahi Tuna, chile-citrus sauce verde*

*\$96.00 serves 12*

*(based on 2 pieces per person)*

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# Plated Dinner

Includes Seasonal Fresh Vegetable, Dinner Roll & Butter, Salad, Dessert,  
Iced Tea, Fresh Brewed Coffee and Decaffeinated Coffee

## **SALADS** (choose One for the entire group)

### **Caesar Salad**

Romaine, Parmesan Cheese, Croutons  
with traditional Caesar Dressing

### **Mixed Greens** GF, VG, DF

Grape Tomatoes, Cucumber and Carrots, on a bed  
of mixed Greens with Marionberry Vinaigrette

### **Spinach Salad** v

Strawberries, Goat Cheese, Hazelnuts  
on a bed of Spinach with Champagne Vinaigrette

## **ENTREES** (choose one for the entire group)

### **Steak Bordelaise**

Pan Roasted Top Sirloin with Bordelaise Sauce  
and Yukon Gold Mashed Potatoes  
\$48.00 per person

### **Pan Seared Salmon** GF, DF

Pan seared Salmon with Orange & fennel  
and wild rice blend  
\$44.00 per person

### **Surf and Turf**

Pan Roasted Top Sirloin with Red Wine Demi-glace and  
Pan Seared Fresh Halibut with Herb and Citrus Beurre  
Blanc served with Truffle Leek Mashed Potatoes  
\$50.00 per person

### **Penne with Vodka Sauce** v

Al Dente Penne Pasta in an Ultra-rich Vodka  
Cream Sauce with Sundried Tomatoes,  
Shaved Pecorino Romano and Fresh Basil  
\$30.00 per person

### **Line Caught Wild Halibut** GF

Braised Leeks in a Cream Reduction with Yukon Gold  
Mashed Potatoes and Crispy Prosciutto  
\$46.00 per person

### **Mary's Chicken Breast** GF

Braised in Greens with Bacon, Shallots and Lemon  
Thyme jus served with White Cheddar Polenta  
\$38.00 per person

### **Asparagus Goat Cheese Pasta** v

Asparagus, Lemon and Goat Cheese served over  
Spaghetti Noodles  
\$30.00 per person

### **Bone In Pork Loin** GF

Roasted Pork Loin with Cherry Chutney and Purple  
Cauliflower Puree  
\$40.00 per person

## **DESSERTS** (choose One for the entire group)

**Cheesecake with Summer Berries**

**Hot Apple Crisp**

**Flourless Chocolate Torte**

**Strawberry Shortcake**

**Seasonal Fruit Cobbler**

**Bread Pudding with Bourbon  
Caramel Sauce**

# Buffet Dinner

Buffets are designed for one hour of service  
Additional charges may be applied after the first hour  
Includes Iced Tea, Fresh Brewed Coffee and Decaffeinated Coffee

## ***The Beachcomber*** ***(25-person minimum)***

*Choice of two Entrées, two Salads, two Sides and one Dessert*  
*Charged at the higher priced item, per person*

## ***The Coastal*** ***(50-person minimum)***

*Choice of three Entrées, three Salads, three Sides and one Dessert*  
*Charged at the higher priced item, per person*

## ENTRÉE CHOICES:

*\$50.00 Chef carving fee may apply*

### ***Vineyard Tri-Tip*** <sup>DF</sup>

*Red Wine Demi Glaze*  
*\$40.00 per person*

### ***Prime Rib*** <sup>GF,DF</sup>

*Au Jus and Creamy Horseradish Sauce*  
*\$46.00 per person*

### ***Grilled Flank Steak Chimichurri*** <sup>GF,DF</sup>

*\$38.00 per person*

### ***Cedar Plank Salmon*** <sup>GF,DF</sup>

*apple fennel slaw*  
*\$42.00 per person*

### ***Whole Herb Roasted Chicken*** <sup>GF,DF</sup>

*\$36.00 per person*

### ***Cherry Glazed Roast Pork Loin*** <sup>GF,DF</sup>

*\$38.00 per person*

### ***Pacific Halibut*** <sup>GF,DF</sup>

*mango salsa*  
*\$44.00 per person*

## VEGETARIAN OPTIONS:

### ***Roasted Eggplant Parmesan*** <sup>GF, V</sup>

*\$34.00 per person*

### ***Mushroom Stroganoff*** <sup>V</sup>

*\$32.00 per person*

### ***Pasta Primavera*** <sup>V</sup>

*\$32.00 per person*

# **Buffet Dinner (continued)**

## **SALADS:**

### ***Tossed Caesar*** v

*Crisp Romaine lettuce, Fresh Grated Parmesan  
Cheese and House-made Caesar Dressing*

### ***Artisan Salad*** v, DF, GF

*artisan greens, heirloom carrots, cherry  
tomatoes, radish, pepitas, cucumber, creamy  
poppy seed dressing*

### ***Roasted Butternut Squash Salad*** v, GF

*spring mix, roasted squash, almonds, blue cheese,  
shaved fennel, citrus vinaigrette*

### ***Summer Greens*** v, GF

*Toasted Hazelnuts, Shaved Parmesan Cheese,  
Dried Cherries with House-made  
Vinaigrette Dressing*

## **SIDES:**

### ***Sweet & Sour Green Beans*** VG, GF, DF

### ***Baked Potato Bar*** + \$3.00

### ***Honey Glazed Rainbow Baby Carrots*** v, GF

### ***Yukon Gold Mashed Potatoes*** v, DF

### ***Seasonal Vegetable Medley*** VG, GF, DF

### ***Roasted Baby Potatoes*** VG, GF, DF

### ***Rice Pilaf*** v

### ***Smokey Brussels Sprouts Smoked Gouda Gratin*** v

## **DESSERTS:**

### ***Cheesecake with Summer Berries***

### ***Hot Apple Crisp***

### ***Flourless Chocolate Torte Whipped Cream & Raspberries***

### ***Bread Pudding with Bourbon Caramel Sauce***

### ***Seasonal Fruit Cobbler***

### ***Strawberry Shortcake***

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# **Bar Selections**

**Beer & Wine Bar set-up fee is \$100.00 per bar (up to 3 hours)**

**Full Bar set-up fee is \$150.00 per bar (up to 3 hours)**

## **Well Brands**

*Bourbon, Scotch, Gin, Vodka, Tequila, Brandy, & Rum*

**\$9.00**

*(Call & Premium Brands Available upon Request  
ask the Catering Manager for pricing)*

## **House Wine by the Glass**

*Cabernet Sauvignon, Chardonnay, Rose*

**\$9.00**

## **Domestic Beer**

**\$7.00**

## **Craft & Imported Beer**

**\$7.00**

## **House Wine or Sparkling Wine by the Bottle**

*Cabernet Sauvignon, Chardonnay, Rose*

**\$34.00**

## **Domestic or Craft Kegs**

*(Please ask the Catering Manager for available selections)*

**\$Market price**

*Do you have a specialty wine we don't carry, or a vendor hosting your event?  
(21 Day notice and approval by hotel management is required prior to your event)*

**Corkage fees:**      **750ml Wine Bottle \$15.00 per bottle**  
                             **1.5 Liter Wine Bottle \$30.00 per bottle**

**Prices are subject to change 60 days in advance of your event.**  
**Add 22% service charge to all hosted items and corkage fees**

**AV Pricing & List (22% service charge on all equipment)**

- Screens: \$25.00 each
- LCD Projector with stand: \$175.00
- Cordless & Lavalier Mics: \$50.00 each
- Wired mics with stand: \$25.00 each
- Podium: \$50.00
- Flip Chart w/ Pad & Markers: \$30.00 each
- Easels: No charge
- White Board w/ markers: \$20.00
- Riser with stairs/ramp access: \$100.00
- Extension cords and surge protectors: \$5.00 each
- Vendor & Exhibitor tables: \$35.00 each