

Breakfast

PER PERSON

All breakfast selections include Chilled Orange Juice, Freshly Brewed Regular and Decaffeinated Coffee and Hot Teas.

All Hot Breakfast **Buffet** Selections require a 50-guest minimum.
Fewer than 50 guests may be subject to a surcharge.

Traditional Continental

13.00

Assorted baked goods to include: Croissants, Danishes and Muffins, Creamery Butter and Preserves

Deluxe Continental

15.00

Assorted Baked Goods to include Croissants: Danishes and Muffins, Creamery Butter and Preserves
Freshly Cut Fruit and Berries

Heart Healthy

19.00

Hearty Whole Wheat Bread, Cranberry Orange and Bran Muffins, Vanilla Yogurt Bar with Granola, Preserves and Almond Butter, Boiled Local Farm Fresh Eggs, Freshly cut Fruit and Berries

All American Breakfast

19.00

Fresh Bakery Basket to include: Croissants, Danishes, Muffins and sliced bread
Creamery Butter and Preserves, Fresh Fruit Salad and Berries, Farm Fresh Scrambled Eggs, Parmesan Potatoes, Smoked Sausage and Bacon

Thick Cut French Toast

19.00

Cinnamon Sugar French Toast with Warm Maple Syrup, Fresh Fruit Salad and Berries
Farm Fresh Scrambled Eggs, Smoked Sausage or Bacon, Rustic Breakfast Potatoes

ACTION STATION ACCOMPANIMENTS

PER PERSON

One Chef Attendant per 50 guests recommended at \$120 per Attendant.
Fewer than 50 guests may be subject to a surcharge.

Omelet Station

7.00

Omelets Made-to-Order with a Selection of Bacon, Ham, Grilled Onions, Peppers, Cheeses and Farm Fresh Vegetables

Made to Order Waffles

8.00

Malted Belgium style Waffles with Creamery Butter and Warm Maple Syrup
Wild berries, Fresh Banana, Chocolate Chips and Whip Cream

Breaks

PER PERSON

Break Packages are designed for a minimum of 25 guests with one-hour service.

Artisanal Cheese Break

15.00

Assortment of Local Artisan Cheeses Served with Crusty Breads and Crackers, Dried Fruit, Roasted Nuts, Assorted Soft Drinks and Bottled Water

Chocoholic

14.00

Assorted Chocolate Candies, Chocolate Dipped Pretzels, Homemade Chocolate Chip Cookies, Coffee with Mocha & Vanilla Syrup

Health Nut

14.00

Yogurt Fruit Smoothies, Granola Bars, Fruit Kabobs, Yogurt Covered Raisins, Pretzel Rods, Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

Sweet and Salty

15.00

Potato Chips with French Onion Dip, Caramel Popcorn, Party Mix, Sourdough Pretzel Bites, Hershey Kisses and Assorted Soft Drinks

ANYTIME SNACKS

Fruit Yogurts

40.00 per Dozen

Granola Bars

25.00 per Dozen

Seasonal Whole Fruit

40.00 per Dozen

Seasonal Sliced Fruit

95.00 per 50 guests

Fresh Baked Cookies

36.00 per Dozen

Assorted coffee dessert Bars

42.00 per Dozen

Chocolate Dipped Strawberries

36.00 per Dozen

Assorted Bags of Chips

2.50 Per

SNACKS

PER TRAY

Serves approximately 12 guests

Potato Chips & Onion Dip

24.00

Sourdough Pretzels & Onion Dip

22.00

Party Mix

20.00

Popcorn with House-made Seasonings

22.00

Mixed Nuts

35.00

Pita Chips with Hummus

24.00

Beverages

BY THE GALLON (1 gallon minimum required)

Freshly Brewed Coffee, Decaffeinated Coffee	35.00
Hot Tea with Lemon	35.00
Additional Assorted Flavored Syrups	5.00 per guest
Chocolate Shavings, Cinnamon Sticks and Fresh Whipped Cream	
Orange, Grapefruit, Cranberry and Apple Juice	34.00
Freshly Brewed Iced Tea	27.00
Fruit Punch	34.00
Lemonade	27.00
Huber Orchard Warm Apple Cider	44.00
Huber Orchard, Starlite Indiana	
Hot Chocolate	37.00

A LA CARTE

BASED ON CONSUMPTION PER BEVERAGE UNLESS OTHERWISE NOTED

Assorted Bottled Juices	3.50
Bottled Water	2.75
Bottled Spring Water	4.00
Energy Drinks	6.00
Assorted Soft Drinks	3.00
Milk	3.00
Per Pint, Based on Consumption	
Purified Water Service	36.00
Includes 1 Five Gallon Bottle	
Additional Five Gallon Bottles	22.00 each
Keurig Service	
Set up, Includes 12 pods	32.00
12 Additional Pods	25.00
Infused Three Gallon Dispenser	30.00
Available in Lemon-Lime, Pineapple-Orange, Mixed Berry and Cucumber-Mint	

Lunch Selections

BOXED SANDWICHES AND SALADS

PER PERSON

All Box Lunches include Chips, Whole Fruit, a Cookie, Bottled Water or Assorted Soft Drink unless otherwise noted.

Minimum of 50 guests.

Fewer than 50 guests may be subject to a surcharge.

Grilled Vegetable Wrap	21.00
Baby Greens, Ribbons of Zucchini, Carrots, Red and Yellow Peppers, Portobello Mushrooms with Herbed Goat Cheese	
Turkey and Bacon Sandwich	20.00
Roasted Turkey Breast, Bacon, Tomatoes and Lettuce on Wheat Bread	
Roasted Turkey Sandwich	22.00
Brie Cheese, Apple Chutney and Romain on Ciabatta Bread	
Roasted Chicken Sandwich	22.00
Ripe Sliced Tomato and Fresh Mozzarella with Balsamic Marinated Roasted Chicken Breast with Fresh Basil Aioli on Focaccia Bread	
Black Forest Ham & Swiss Sandwich	20.00
Mustard-Horseradish Chutney and Crisp Lettuce on Ciabatta Bread	
Roast beef & Jack cheese Sandwich	22.00
Dijon Mustard, roasted tomatoes, and Crisp Lettuce	

CHILLED SALAD SELECTIONS

PER PERSON

All Salad Entrées Include Fresh Baked Bread with Butter, choice of Dessert, Freshly Brewed Regular and Decaffeinated Coffees, and Hot and Iced Tea

Entrée selections require a 50 guest minimum.

Fewer than 50 guests may be subject to a surcharge.

Grilled Chicken Caesar Salad

24.00

Herb Rubbed Grilled Chicken, Crispy Hearts of Romaine Lettuce, Roasted Red Peppers, Black Olives, Croutons and Creamy Caesar Dressing

Traditional Cobb Salad

26.00

Chopped Greens, Tomato, Crisp Bacon, Grilled Chicken Breast, Hard-Boiled Egg, Avocado, Chives and Blue Cheese. Served with Gorgonzola Dressing and One Additional Dressing

Grilled Salmon Salad

26.00

Orzo pasta salad with roasted peppers, zucchini, Celery, fresh spinach, Fresh Basil Lemon Pesto

Greek Salad

20.00

Sliced Cherry Tomatoes, Chopped Cucumber, Red Onion, Feta Cheese and Kalamata Olives Tossed in Olive Oil and House Seasoning
Portioned atop of Baby Spinach and choice of Dressing
Accompanied by Pita Bread and Baklava

Southwest Grilled Chicken Salad

22.00

Crisp Romaine Lettuce with Seasoned Grilled Chicken, Black Beans, Bell Peppers, Corn, Red Onion, Green Chilies, Cilantro and Tortilla Chips

Buffet Selections

PER PERSON

All Buffet selections include Water Service, Iced Tea, Regular and Decaf Coffees, and Fresh Baked Dinner Rolls with Butter

SILVER

Lunch 26.00 | Dinner 32.00

Includes Green Bar plus one Salad, two Entrée, two Sides and two Dessert Selections

GOLD

Lunch 30.00 | Dinner 36.00

Includes Green Bar plus two Salad, two Entrée, three Side and three Dessert Selections

DIAMOND

Lunch 32.00 | Dinner 44.00

Includes Green Bar plus two Salad, three Entrée, four Side and three Dessert Selections

GREEN BAR

Lettuce, Tomato, Cucumber, Sweet Corn, Beet, Carrot, Onion

SALAD SELECTIONS

Classic Cesar Salad

Fresh Romain, Crouton, Parmesan Cheese, Caesar dressing

Traditional Greek Salad

Tomato, Cucumber, Kalamata Olives, Feta Cheese

Caprese Salad

Bocconcini Mozzarella, Vine Ripened Tomatoes, Basil, EVOO & Balsamic

Sicilian Pasta Salad

Broccoli, SDT, Salami, Pepperoni, and Italian Dressing

Southern Salad

Roasted Corn, Black Beans, Peppers & Chickpeas, Lime Vinaigrette

Quinoa Salad

Cranberry, Pepper Blend, Roasted Corn, Almonds

Beet Salad

Beets, Egg, Toasted Almonds, Coriander Mayonnaise

Farmer's Salad

Broccoli, Cauliflower, Diced Ham, Ranch Dressing

Coleslaw

Served in Traditional, Creamy, or Pineapple Citrus Options

Organic Spinach Salad

Mango, Red Onion, Bell Pepper, Goat Cheese, Balsamic Dressing

Hawaiian Salad

Shredded Carrot, Pineapple, Raisins, and Honey Dressing

Mexican Chorizo Potato Salad

with Chipotle Dressing

Orzo Pasta salad

Spinach, Roasted Peppers, Parsley, Basil Oil

Green bean, bacon, white beans & Red Bell pepper salad

DRESSING SELECTIONS

Ranch Dressing
Raspberry Vinaigrette
Balsamic Honey Mustard Vinaigrette

Caesar Dressing
French Dressing

ENTRÉE SELECTIONS

FISH

Fish Fillet topped with a Fresh Herb and White Wine Sauce

Seared Tilapia Filet served with Seafood Bisque

Beer Battered Fried Fish Fillet, served with Tartar Sauce

POULTRY

Chicken Picatta, with Lemon, Capers and House Made White Wine Sauce

Chicken Scallopini Marsala in a House Made Mushroom Sauce

Chicken Breast stuffed with Mexican Chorizo and Cheese with Fresh Bell Pepper Sauce

Chicken Breast stuffed with Spinach and Cheese and topped with a House Made Cream Sauce

Chicken Teriyaki, Sweet Soy Sauce with Sake, Scallions and Sesame

Fresh Country Fried Chicken, served Crunchy and/or Spicy

Traditional Chicken Parmesan

BEEF

Beef Fajitas topped with Sweet Chili and Onion

Roasted Beef Loin, Argentinian Chimichurri (may be ordered as Carving Station for a fee)

Braised Beef Tender with warm Au Jus

Beef Stroganoff with Red Wine Cream Sauce and served with Mushroom and Pickle

Beef Petite Tender in a House Made Mustard and Mushroom Sauce

Braised Beef Short Rib in a Port Wine Sauce (market price)

PORK

Roasted Pork Loin in Teriyaki and Pineapple Glaze

Pork Milanese topped with a House Made Creamy Radish Sauce

BBQ Pork Rib with House Made Passion Fruit BBQ Sauce

Maple Glazed Pork Loin served with House Made Mustard Sauce and Carmelized Onion

SIDE SELECTIONS

VEGETABLE

Steamed Broccoli and Cauliflower
Vegetable Caponata
Seasonal Vegetables Steamed with Olive Branch
Glazed Carrot
Zucchini and Sweet Corn Stew
Creamy Sauteed Spinach
Mediterranean vegetable Tian
Green Beans stew Greek style

STARCH

Rice tossed with Vegetables
Rice tossed with Almonds and Chives
Pilaf rice
Rice with Dried Fruits & Nuts
Mashed Potato with Roasted Garlic and Rosemary
Baked Potato served with Butter, Sour Cream, and Cheddar
Steamed Petite Potatoes with Garlic and Parsley
Roasted Potato Wedges with Paprika and Rosemary
Sweet Potato Puree with Cinnamon and Maple Drizzle
Dauphinoise potato
Baked Ziti

DESSERTS

Assorted dessert Gourmet cakes:

NY Style Cheesecake
Fresh Berries Tart
Chocolate Mousse
Rich Chocolate Cake

Buttery Pecan Pie
Authentic Spanish Churros, Cinnamon sugar
Southern Indiana Cream Pie
Traditional Apple Pie

Hot Entrée

PER PERSON

Entrées include your choice of Salad and Dessert selections, Fresh Baked Bread with Creamery Butter, Iced Tea and Freshly Brewed Regular and Decaffeinated Coffee

Entrée selections require a 50-guest minimum. Fewer than 50 guests may be subject to a surcharge.

SALAD SELECTIONS

Farmer's Market Salad

Assorted Fresh Greens with Tomato, Cucumber, Carrots and Choice of Dressing

Caesar Salad

Romaine Lettuce with Parmesan, Garlic Croutons and Caesar Dressing

ENTRÉE SELECTIONS

Grilled Chicken Breast with Caramelized Onion & Creamy Mushroom Sauce **26.00**
Served with Oven Roasted Potatoes and Seasonal Vegetables

Roasted Pork Tenderloin **26.00**
Roasted Pork Loin served with Stone Ground Mustard Sauce, Oven Roasted Herbed Potatoes and Braised Purple Cabbage
Offered with Raspberry infused Vinegar and Dried Cranberries

Atlantic Salmon **30.00**
Pan seared Filet of Salmon with Parsley Potatoes, Grilled Asparagus and Baby Carrots topped with a Citrus Garlic Cream Sauce

Stuffed Chicken Breast **28.00**
Prosciutto, Spinach, Ricotta stuffed Chicken Breast
Served Roasted Pepper Sauce, Wild Mushroom Basmati Rice
Offered with a Seasonal Medley of Vegetables

Braised Herbed Beef Short Rib **37.00**
Slow braised Angus Beef Short Rib, topped with a Burgundy and Rosemary Wine Sauce
Offered with Country Style Mashed Red Potatoes and Sauteed Fresh Vegetables

Receptions

HOR D'OEUVRES

PER 100 PIECES

CHILLED

Date and Goat Cheese Suprema	280.00
Strawberry Boursin Cheese	280.00
Antipasto Skewer	290.00
with Italian Meats, Mozzarella, and tomato Cheeses	
Bruschetta with Tomato and Basil	270.00
Bruschetta with Fresh Salmon, Avocado & Lemon zest	300.00
Belgium Endive Spear	295.00
With Bacon Blue Cheese, Candied Walnuts and Balsamic Glaze	
Prosciutto Wrapped Mozzarella	290.00
Chilled Jumbo Shrimp	57.00 per Dozen
With Bloody Mary Cocktail Sauce	

HOT

Crispy Spring Rolls	250.00
Served with Sweet and Sour Sauce	
Frank N' Puff	225.00
Cocktail Frank wrapped in Puff Pastry	
Spanakopita	250.00
Greek Phyllo Pastry Filled with Spinach and Feta	
Crab Rangoon	265.00
Fried Wonton Filled with Crab and Cream Cheese, served with Sweet and Sour Sauce	
Mini Chicken Quesadilla Rolls	275.00
Served with Salsa	
Chicken or Beef Satay	375.00
Served with Peanut Sauce	
Mushroom and Herb Beggars Purse	375.00
Wrapped in Phyllo Dough	
Mini Crab Cake	425.00
Served with Spicy Remoulade Sauce	
Bacon Wrapped Scallops	475.00

SAVORY STATIONS

PER PERSON

Minimum of 50 Guests.

Fewer than 50 guests may be subject to a surcharge.

Artisan Cheese Board **7.00**

A Fine Selection of Local, Domestic and International Cheeses,
Toasted Breads and Gourmet Crackers
Garnished with Fresh and Dried Fruits and Assorted Nuts

Charcuterie Display **9.00**

Locally Cured & Smoked Meats, Pickled Vegetables,
Cheese, Condiments & Toast Points
Served with Assorted Mustards and Jams

Crudité **3.00**

Display of Fresh Cut Seasonal Vegetables and Lavash
Served with Traditional Buttermilk Vegetable Dip

Antipasto **9.00**

Dry Italian Salami, Provolone Cheese, Roasted Peppers,
Eggplant and Squash, Marinated Olives, Giardiniera, Cherry
Peppers, Marinated Artichoke Hearts and Mushrooms

Mediterranean Taste **10.00**

Herbed toasted Pita chips, Traditional Hummus,
Fresh Quinoa Tabouleh, Homemade Falafel

SWEET STATIONS

PER PERSON

Minimum of 50 Guests.

Fewer than 50 guests may be subject to a surcharge.

Strawberry Shortcake **10.00**

Fresh Strawberries and Grand Marnier Marinated Strawberries
Homemade Angel Food Cake
Served with Heavy Whipped Cream, Orange Zest,
Powdered Sugar and Chocolate Shavings

Fabulous Chocolate Fountain **16.00**

Dark or Milk Chocolate
Served with Strawberries, Bananas, Pineapple,
Marshmallows, Pound Cake, Lady Fingers and Pretzel Sticks

Ice Cream Social **10.00**

Vanilla and Chocolate Ice Cream served with Fresh Whipped Cream,
Hot Fudge, Chopped Nuts, Sprinkles, M&Ms, Cherries and Cookie Crumbles

CARVINGS STATIONS

PER PERSON

All Carving Stations will be served with Fresh Baked Rolls. Carvers available at \$100 per Attendant. One Carver per 50 guests is recommended. Two-hour service maximum.

Minimum of 50 Guests.

Fewer than 50 guests may be subject to a surcharge.

Roasted Turkey Breast	190.00
Cranberry sauce and Pineapple BBQ (Serves 25)	
Maple Glazed Ham	235.00
With Honey Mustard Sauce (Serves 25)	
Slow Cooked BBQ Brisket	245.00
Dry Rubbed and Beer Braised with Chef's BBQ Sauce (Serves 25)	
Herb Rubbed Prime Rib	400.00
With Au Jus & Horseradish Cream Sauce (Serves 20)	

Bar Services

All bars are subject to a \$100.00 bartender fee per bartender for (4) hours of service.

One bartender fee will be waived for every \$400.00 in cash or hosted sales.

One bartender per 100 guests is required.

Hosted bar service may be based on consumption or per person hourly packages

Cash bar services are available. Combination host and cash bar services are available.

Bottle Wine, Champagne and Keg service are available and priced upon request.

BEER & WINE

Premium Beer 8.00

Bud Light, Budweiser, Miller Lite, Coors Light and Michelob Ultra

Specialty Beer 9.00

Yuengling, Stella Artois, Blue Moon and Corona

House Wine by the Glass 8.00

Canyon Road Winery, Woodbridge by Robert Mondavi

Premium Wine by the Glass or Bottle

Premium requests are sourced and priced upon

COCKTAILS

Premium Cocktail 9.00

Evan Williams and Seagram’s 7 Crown Whiskey, Dewars’ Scotch, Jose Cuervo Tequila, Beefeater’s Gin, New Amsterdam Vodka, Captain Morgan, Malibu and Bacardi Light Rum, Amaretto

Platinum Cocktail 10.00

Jim Beam and Crown Royal Whiskey, Maker’s Mark and Jack Daniels Bourbon, Hennessy Cognac, Patron Silver Tequila, Bombay Sapphire Gin, Tito’s, Absolut and Grey Goose Vodka

NON-ALCOHOLIC

Mocktails

Custom non-alcoholic cocktails are available and priced upon request

Assorted Soft Drinks canned 3.00

Based on Consumption

Bottled Water 3.00

Based on Consumption

Food and Beverage Policies

1. Food and Beverage pricing and item availability is subject to change based on current market fluctuations. Your culinary team will notify you of any pricing or product availability fluctuation.

2. A final guarantee of the attendance for any catering function must be received ten (10) days in advance. The guaranteed number is not subject to reductions.

- If no guarantee is received, SAVOR at Old National Events Plaza will prepare and charge for the number of persons from the most recent estimate.
- SAVOR at Old National Events Plaza will prepare 5% above the guarantee. Should your attendance rise above the 5%, we cannot guarantee the contracted menu selections for additional guests. Every attempt will be made to provide a meal to additional guests based on current inventory.

3. All food and beverage are subject to 22% administration fee and 8% on food and beverage items when applicable. Tax Exemption Forms are required for all groups claiming exemptions of any type.

4. All Catering contracts and invoices must be signed by the lessee or a designated representative two weeks, (14) days prior to the event.

5. A 50% deposit of estimated catering charges is due no later than 30 days prior to the event.

6. Final payments are required for all catering functions seven (7) days prior to event. Any additional charges incurred the day of the event must be paid in full on date of service unless other arrangements have been made.

7. If a change from the original room set up is requested on the day of the function, a labor charge may be added to the final catering contract or invoice.

8. Final menu selections must be submitted two (2) weeks prior to the function to insure the availability of the desired menu items.

9. No carry-in of food or beverage of any kind is permitted into Old National Events Plaza without prior written consent. A food and beverage buyout fee will be assessed on the final invoice if this policy is violated.

10. Guests will be admitted to the banquet room and depart at the times stated on the catering contract.

11. SAVOR at Old National Events Plaza is not responsible for damage to or loss of any items left in the care of SAVOR at Old National Events Plaza prior to or following any function. The lessee shall indemnify SAVOR at Old National Events Plaza, its agents and associates from any and all losses, damages and claims.

12. Lessee is responsible for booking any entertainment and providing all décor beyond what SAVOR at Old National Events Plaza offers. SAVOR at Old National Events Plaza retains the discretion to assist or decline table décor services due to staff and product availability.

13. Special set-up fees, decorator fees or cleaning fees may apply to select services offered. If applicable, the customer will be notified.

14. A \$120.00 per hour bartender fee will be assessed should any cash bar not meet the \$400.00 minimum sales requirement.

15. SAVOR at Old National Events Plaza reserves the right to refuse alcoholic beverages to any guest under 21 or any guest who has by action or visible recognition reached the legal limit.

Food and Beverage Service Guidelines

The health and safety of our guests and staff is our top priority.

Food and beverage service procedures have been modified to reduce touchpoints before, during and post events. In addition to on-going safety training for staff, here is how we safely are navigating our client and guest needs. Please connect with your culinary professional for questions or service requests.

STAFF STANDARDS

- Staff wear masks and protective gloves during room set up, throughout the event and during clean up.
- To reduce cross-contamination, service staff will wear one color gloves to serve and a different color to clear.
- Employees are continuously trained on proper food handling techniques and food safety procedures.

KITCHEN STANDARDS

- The commercial kitchen is thoroughly cleaned prior to and post each catered event using products approved by the Centers for Disease Control (CDC).
- Stringent cleaning and preparation guidelines in the commercial kitchen meet all industry standards.
- All kitchen staff wear protective gloves, facial coverings, hair covers/hair nets/hats and chef's jackets during food preparation and service.

EVENT STANDARDS

- Staff wear masks and gloves during room set up, throughout the event and during clean up.
- Disposable bags will be provided upon request for storage of face coverings while eating.
- Bottled water is served in place of pre-set glasses of water upon request.
- All condiments (salt & pepper, sweeteners, butters, lemons, salad dressings, etc.) are individually packaged for each guest.

BUFFET SERVICE

- Buffets will be single sided when required or requested.
- Protective barriers are used on all buffets and stations when required or requested.
- Chef's Assistants are assigned to buffets based on guest count, when requested. This is a billable service.
- During Chef's service, guests select items from the buffet and Chef's Assistants plate and serve.
- Guest release services are available upon request during advance planning.
- Guests should follow current social distancing guidelines when mandates are in place.
- Serving utensils are sanitized and changed often throughout dining service.
- Hand sanitizer is located at all buffets.

BOXED MEAL SERVICE

- Chef's Assistants or Catering Attendants serve boxed lunches when required or requested.
- All meal offerings are pre-packaged. Every effort is made to ensure items are packaged individually.
- Boxed meals are provided in individual containers.
- Boxes will contain individually packaged meals, condiments, and utensils.

PLATED MEAL SERVICE

- Guest silverware is wrapped in linen napkins and placed on each guest table.
- Food selections are covered and pre-set on tables or served. (i.e., desserts and salads)
- All condiments are individually packaged for each guest when required or requested.
- Bottled water is placed at each place setting; coffee, tea and other available beverages will be served upon request.

HORS D'OEUVRES RECEPTIONS

- Protective barriers are placed on all Hors d'oeuvres stations when required or requested.
- Chef's Assistants are assigned to buffets based on guest count when required or requested. A cost may be associated with this service.
- With Chef's Assistant service, guest select items from the station which are plated and served.
- Packaged and pre-set hors d'oeuvres options are available upon request. A pre-selected assortment of hors d'oeuvres may be prepared and boxed for each table or guest.

BEVERAGE SERVICE

- Bottled water is placed on tables upon request during event planning. A cost is associated with this option.
- Pre-set or poured water service is included with a catered meal.
- Coffee, tea and other contracted beverages will be served upon request and are included with a catered meal.

SELF SERVICE BEVERAGE STATIONS

- Protective barriers are utilized at each beverage station when required or requested.
- Coffee stations operate with attendants to prepare beverages at the request of guests when required or requested.
- Beverages will either be served in sustainable cups with lids or will have resealable tops; pre-packaged condiments to be offered by Beverage Attendants.

CONCESSIONS

- Protective barriers are used on all concessions stands when necessary.
- Stands operate in a touchless manner, with multiple touchless points of sale.
- Condiments are individually packaged and included with all orders.
- Concession offerings are pre-packaged. Every effort is made to serve items in closed containers.
- Hand sanitizer stations are located at all concession stands.

BAR SERVICE

- Protective barriers will be used on all bars when required or requested.
- Hand sanitizers are located at all bars.
- Bartenders wear protective gloves and masks throughout service.
- All beverages are served in disposable cups or original bottle.
- Garnishes are stored in sealed containers during bar service.

Food and Beverage Labor and Rentals

LABOR

Chef's Assistant	25.00	HR
Catering Attendant / Server	20.00	HR
Dishwasher	20.00	HR

EQUIPMENT RENTAL

COCKTAIL RECEPTION OR HAPPY HOUR PACKAGES 2.00 PER GUEST

Includes (1) each of the following (per guest):
 Appetizer fork, 8" china plate, 9oz water glass

DINING SERVICE PACKAGE 5.00 PER GUEST

Includes (1) each of the following (per guest):
 Salad, dinner and dessert fork, knife, and dessert spoon
 8" and 10.5" China Plates
 9 oz. Water glass

A LA CARTE RENTALS

Plates: 10.5", 8", 6.5", Dessert, Bread & Butter, Saucer	0.70	PER
Silverware: Entrée fork, salad/appetizer/dessert fork, knife, steak knife, soup spoon, coffee spoon,	0.70	PER
Coffee Cup	0.70	PER
9 oz. Water glass	0.70	PER
Pull top Chafing Dishes (includes sterno for 2 hour service)	50.00	PER
81x81" Linen Table Cloth (black or white)	5.00	PER
Linen Napkin	1.00	PER
Table Skirt with linen (black, white or royal blue)	25.00	PER
Polyester Chair Covers (white)	2.00	PER
Spandex Chair Covers (black)	2.00	PER
Vases *shape/sizes may vary based on availability*	2.00	PER
Votive Candles	1.00	PER

*Equipment rentals are limited, must be contracted in advance and are issued on first come, first served basis. All equipment is subject to availability.