

# MEETING & EVENT PLANNER



**133 SE Delaware Ave | Ankeny, IA 50021 | 515-964-1717**

Prices are subject to 20% service charge and applicable sales tax. Prices are subject to change without notification. Each Best Western branded hotel is independently owned and operated. Final quantity order is due to our Sales Office 72 hours prior to function. 12/03/15



## RAMADA HOTEL

Enjoy friendly Midwestern charm and a full range of services when you stay at our Ramada Ankeny hotel. Delight in knowing that among hotels in Ankeny, Iowa, our hotel's location off I-35 and within easy range of Des Moines International Airport (DSM), the Iowa Events Center, Principal Park, Community Choice Credit Union Convention Center, and several attractions, makes our Ankeny hotel a great choice.

Amid hotels in Ankeny, IA, ours also offers many amenities to ensure your maximum comfort, including guest laundry facilities, free WiFi, ample free parking, a fully equipped fitness center, contemporary meeting space, and our renowned 1950's café, the Ankeny Diner. If leisure activities are on your agenda, ours is foremost of hotels in Ankeny, Iowa with a heated indoor pool, with many guestrooms that offer poolside access, in addition to coffee maker, flat-screen HDTV and desk with ergonomic chair. If traveling with family or on an extended stay, book a suite with microwave, mini-fridge and lots of living space for extra comfort.

## CONTENTS

- Guide to Services . . . . . 2
- Audio Visual Equipment Rental . . . . . 3
- Decorations & Floorplan . . . . . 4
- Breakfast Selections - Plated & Buffet . . . . . 5
- A La Carte Selections . . . . . 6
- Break Selections . . . . . 7
- Salad & Sandwiches . . . . . 8
- Plated Lunch . . . . . 9
- Plated Dinner . . . . . 10
- Theme Buffet . . . . . 11
- Custom Buffet . . . . . 12
- Hors D'oeuvres . . . . . 13
- Hospitality Packages & Dessert . . . . . 14
- Beverage Service . . . . . 15

## AT A GLANCE

Number of Guest Rooms	115
Number of Conference Rooms	2
Complimentary Parking	
Standard Amenities	
24 Hour Business Center	
Fitness Center	
Heated Indoor Swimming Pool & Hot Tub	
Check - In	3:00 pm
Check-Out	12:00 pm
Ankeny Diner on-site!	

## VIDEO & PROJECTOR

*Priced per piece, per day.*

37" Color TV & VHS Player / \$25.00

LCD Projector / \$75.00

70 x 70" Portable Tripod Screen / \$10.00

48 x 60" Screen (Sapphire & Veranda) / \$20.00

## SOUND EQUIPMENT

*Priced per piece, per day.*

Handheld Wired Microphone / \$10.00

Free Standing Podium / \$10.00

Free Standing Podium with Wired Microphone / \$15.00

Free Standing Podium with P/A System / \$30.00

## TELEPHONE ACCESS

Local and "800" Toll Free Calls / Complimentary

Direct-Dial Extension / \$30.00

With long distance, priced per day.

Not available in all meeting rooms.

## Meeting accessories

*Priced per piece, per day.*

Flipchart with Pad & Markers / \$15.00

Additional Flip Chart Pads / \$10.00

Poster Easel (A-Frame) / \$10.00

Extension Cord or Power Strip / \$5.00

4"x6" Whiteboard & Marker / \$15.00

## DELIVERY & PICK UP

Delivery & Pick-up Fee / \$5.00 per box

To ensure proper receipt of your packages please address them in care of your Hotel representative and note your name, group name and event date. The Hotel can provide limited assistance in placing pick-up orders for packages. We ask that you prepare packages to include company account information and that you schedule and authorize pick-up.



## DECORATIONS

*Priced per piece, per day.*

**Hurricane on Mirror Tile / \$5.00**

**Bubble Bowl on Mirror / \$5.00**

## ADDED ELEGANCE

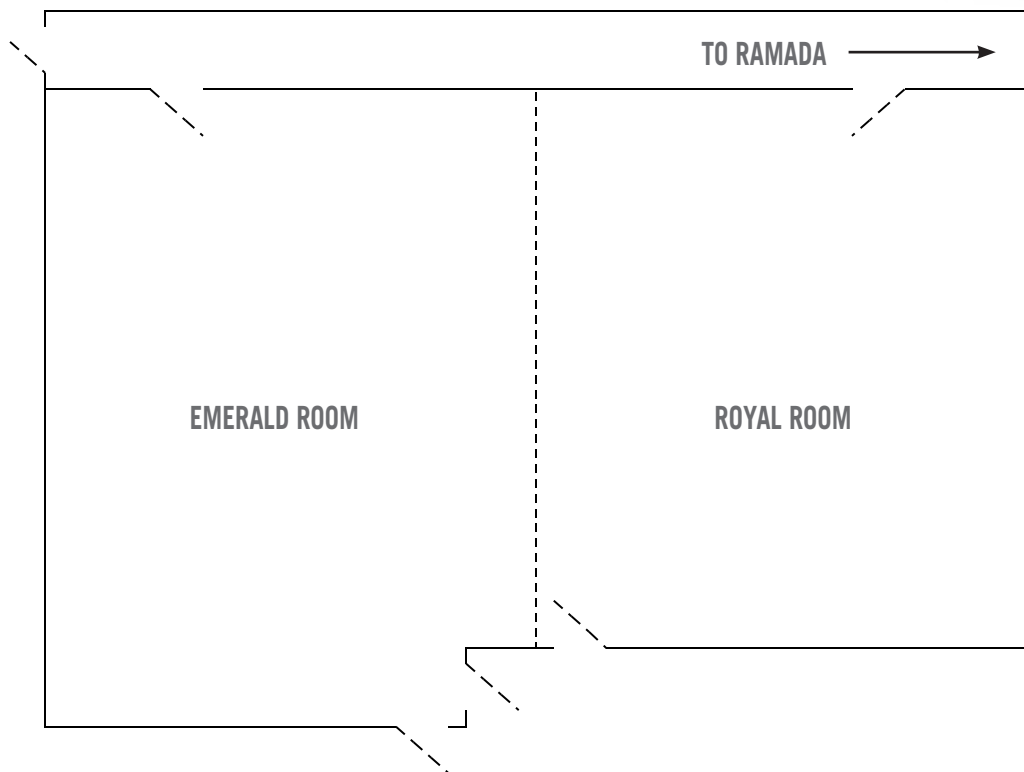
*Priced per piece, per day.*

**Colored Linen / Varies**

**Colored Sashes / Varies**

**Candles / Varies**

**Mirrors / Varies**



Meeting Room	Dimensions (L x W)	Square Footage	Theater	Classroom	U-Shape	Banquet
Royal Room	30 x 35	1050	50	36	32	48
Emerald Room	30 x 40	1200	75	48	40	56
Ballroom		2250	150	80	70	160



## PLATED BREAKFAST

All plated breakfast selections are served with a glass of fresh orange juice, regular coffee, tea or milk and a basket of freshly baked country biscuits and butter. Priced per guest.

### The Heartland / \$8.99

Two farm fresh scrambled eggs and a generous helping of breakfast potatoes with your choice of sausage, bacon or ham steak. **Substitute 4 oz Sirloin for additional \$3.49.**

### Eggs Benedict / \$9.99

Lightly poached eggs served on Canadian bacon and toasted English muffin covered in creamy hollandaise sauce, served with breakfast potatoes and fresh fruit. **Available for groups of 30 or fewer.**

### Ham & Cheese Egg Bake / \$9.99

Homemade egg casserole, filled with ham and melted cheddar, and served with chilled fresh fruit.

### Classic Breakfast Croissant / \$8.99

A flaky butter croissant piled high with shaved ham, eggs and cheddar served with breakfast potatoes and fresh fruit.



### Ultimate Biscuits & Gravy / \$8.99

Biscuit, fried steak, gravy and eggs.

### Traditional Biscuits & Gravy / \$6.99

## BREAKFAST BUFFETS

All breakfast buffets include assorted bottled juices, regular coffee, fresh fruit display, and an assortment of muffins and pastries. Priced per guest. Minimum 30 guests.

### Sunrise Morning / \$9.99

Includes 1 egg selection, 2 meats, 1 potato, and 1 signature breakfast item.

### Bountiful Brunch / \$12.99

Includes 1 egg selection, 2 meats, 1 potato, 1 signature breakfast item, 1 salad, 2 entrées, and 1 vegetable.

### Buffet Enhancements

Made to order Omelet Station: \$2.99

Chef's Dessert Station: \$2.99

#### Egg Selections:

Scrambled Eggs | Western Scrambled Eggs | Ham & Cheese Egg Bake

#### Meat Selections:

Bacon | Sausage | Ham

#### Potato Selections:

Hash Browns | Hash Brown Casserole | Breakfast Potatoes

#### Signature Breakfast Item:

French Toast | Biscuits & Gravy

#### Salad Selections:

Coleslaw | Cottage Cheese | Marinated Cucumber & Tomato Salad  
Pasta Salad | Potato Salad

#### Vegetable Selection:

Glazed Baby Carrots | Green Bean Casserole | Buttered Corn  
Corn Casserole | Sautéed Green Beans

#### Entrée Selections:

Sliced Roast Beef Au Jus | Chicken Breast Supreme | Chicken Cordon Bleu  
Fried Chicken | Baked Chicken with Apple Herb Dressing  
Sliced Ham with Pineapple | Asiago Chicken Pasta | Potato Crusted Cod  
Chicken Marsala with Mushrooms | Homestyle Baked Chicken Breast  
Sliced Pork Loin with Apple Herb Dressing | Meat or Vegetable Lasagna  
Grilled Salmon with Herb Butter | Fettuccine Alfredo with Chicken

## BEVERAGES

*All a la carte beverage items are priced per quantity listed.*

Regular or Decaffeinated Coffee / \$17.99 per gallon

Regular or Decaffeinated Coffee / \$6.99 per pot

Hot Tea / \$2.75 per consumption

Bottled Juice / \$2.50 per consumption

Can Soda or Bottled Water / \$2.25 per consumption

Milk: Skim, Whole, or Chocolate / \$6.99 per half gallon

Hot Chocolate / \$2.25 per serving

Ice Tea / \$12.99 per gallon

Lemonade / \$12.99 per gallon

Pitcher of Pop (Coke Products) / \$5.99

## BREAKFAST ITEMS

*All a la carte breakfast items are priced per dozen unless otherwise noted.*

Assorted Fruit Yogurts / \$2.25 each

Yogurt Parfait / \$4.25 each

Plain yogurt with strawberries or blueberries

Danish / \$19.99

Cinnamon Rolls / \$19.99

Doughnuts / \$19.99

Bagels with Cream Cheese / \$21.99

## SNACK ITEMS

*All a la carte snack items are priced per pound unless otherwise noted.*

Whole Fresh Fruit / \$1.95 each

Mixed Nuts / \$12.99

Dry Roasted Peanuts / \$11.99

Pound of Chips and Pint of Dip / \$15.99

Pound of Tortilla Chips and Pint of Salsa / \$15.99

Gardetto's Snack Mix / \$15.99

Chex Mix / \$9.99

Fruit 'n Nuts Trail Mix / \$15.99

Pretzels with Mustard Dip / \$9.99

Granola and Fruit Bars / \$2.25 each

Cheese and Cracker Tray (serves 25) / \$42.99

Fresh Sliced Fruit Display (serves 25) / \$42.99

Fresh Cookies / \$12.99 per dozen

Brownies / \$19.99 per dozen

Assorted Dessert Bars / \$20.99 per dozen

 Chef's Choice Diner Select Pies / \$3.99  
a la mode / \$4.99

 Homemade Chocolate Cake / \$3.99



## TAKE A BREAK

### Classic Continental / \$7.99

Coffee, herbal tea, assorted bottled juices, fresh Danish, muffins and doughnuts.

### Deluxe Continental / \$8.99

Coffee, herbal tea, assorted bottled juices, fresh Danish, doughnuts, bagels with cream cheese and jellies, and sliced fresh fruit display.

### Mid-Morning Stretch / \$5.99

Coffee, herbal tea, assorted sodas and bottled water, fresh fruit display, and individual assorted yogurt.

### Ice Cream Social / \$7.99

Vanilla ice cream, whipped topping, nuts, sprinkles, chocolate sauce, hot fudge, caramel, maraschino cherries, soft drinks and bottled water.

### The Health Nut / \$6.99

Granola bars, individual assorted yogurts, mixed nuts, whole fresh fruit, bottled water, iced tea, regular coffee, and herbal teas.

### The 7th Inning Stretch / \$6.99

Hot jumbo pretzels with mustard and melted cheddar cheese sauce, mini corn dogs, buttered popcorn, roasted peanuts, Crackerjacks, assorted sodas and bottled water. **Add regular or non-alcoholic beers at a per bottle charge.**

### Chocoholic Break / \$6.99

Chocolate cookies, brownies, assorted chocolate candies, chocolate dipped strawberries, decaffeinated coffee, herbal tea, assorted sodas, bottled water and hot chocolate.

### Hors d'oeuvres Break / \$6.99

Medley of cheese and crackers, fresh fruit tray, and fresh vegetable tray with ranch dip, served with assorted sodas and bottled water. **Add choice of one hot hors d'oeuvre for \$1.00**  
**Swedish Cocktail Meatballs | BBQ Smokies | Chicken Drummies**

## LUNCHEON SALADS

*All luncheon salads include regular coffee, iced tea and lemonade.*

*Priced per guest.*

### Grilled Chicken Caesar Salad / \$11.49

Slices of grilled chicken breast over Romaine lettuce, tossed in classic Caesar dressing and topped with grated Parmesan cheese and croutons.

### Chef's Salad / \$11.49

Traditional arrangement of ham, turkey, bacon, American and Swiss cheeses, diced egg, and tomato, served over Romaine and Iceberg blend with ranch dressing.

### Country Fried Chicken Salad / \$11.49

Crisp fried chicken tenders placed over garden greens, diced eggs, shredded colby, tomatoes, bacon, and honey Dijon dressing.

## LUNCHEON COMBOS

*All luncheon combos include regular coffee, iced tea and lemonade.*

*Priced per guest.*

### Soup & Salad Combo / \$8.49

Baked potato soup and a house garden salad.

### Soup & ½ Club Sandwich / \$8.49

Ham, turkey, bacon, lettuce, tomato, Swiss, and cheddar cheeses on honey wheat bread, topped with honey Dijon dressing, served with baked potato soup.

## LUNCHEON SANDWICHES

*All luncheon sandwiches include regular coffee, iced tea and lemonade. Priced per guest.*

### Chicken Salad Croissant / \$10.49

Tucked inside this flaky butter croissant is our fresh, creamy chicken salad with lettuce, diced tomato and red onion, served with fresh fruit.

### Cheeseburger / \$11.49

A great American classic grilled burger topped with another classic: American cheese served with potato chips.



### Italian Grinder / \$8.99

Italian sausage mixed with marinara and topped with melted mozzarella cheese on a baked baguette.

## LUNCH ON THE RUN

*Priced per guest.*

### Boxed Lunch / \$9.49

Turkey, ham, roast beef croissants, chips, cookies, pickle and can of soda.



## PLATED SELECTIONS

All lunch entrees include a house salad with your choice of French or ranch dressing, fresh baked rolls and butter (or garlic toast where noted.), regular coffee, iced tea, and lemonade. Priced per guest.

### Chicken Breast Supreme / \$12.99

Tender chicken breast topped with our own supreme white sauce with roasted vegetables, served over a bed of wild rice with a medley of steamed fresh vegetables.

### Chicken Marsala / \$12.99

Tender chicken breast sautéed and topped with our chef's own marsala wine sauce and button mushrooms, served over a bed of fettuccine pasta.

### Chicken Cordon Bleu / \$12.99

Tender chicken breast stuffed with smoked ham and Swiss cheese, breaded and topped with creamy hollandaise sauce. Served on a bed of wild rice with steamed fresh vegetable blend.

### Pot Roast / \$11.99

Slow cooked choice of beef, roasted carrots, red onions, red skin potatoes in a beef gravy served with garlic toast.

### Hot Beef Sandwiches / \$10.99

Slices of roast beef resting atop Texas toast and served with mashed potatoes and gravy and a medley of fresh steamed vegetables.

### Smothered Sirloin / \$14.99

An 8 oz. sirloin smothered with sautéed mushrooms and onions in a demi-glace. Served with a baked potato and steamed fresh vegetable blend.

### Roast Pork Loin / \$12.99

Center cut roast pork loin served with apple herb dressing, mashed potatoes and gravy, and steamed fresh vegetable blend. *(Minimum of 12 guests)*

### Ham Steak / \$11.99

Thick ham steak with pineapple served with dill roasted red potatoes and steamed fresh vegetable blend.

### Potato Crusted Cod / \$12.99

A delicious cod fillet breaded in chives and cheddar, served on a bed of wild rice, drizzled with a lemon butter sauce and served with steamed fresh vegetable blend.

## PLATED SELECTIONS

All plated dinners include a house salad with French and ranch dressing, dinner rolls and butter, regular coffee, iced tea, lemonade, and choice of one starch and one vegetable. Priced per guest. \*Minimum 12 guests.

### Roasted Prime Rib of Beef\*

12 oz. / \$22.99      14 oz. / \$24.99

Slow roasted prime rib with an herb rub served with our creamy horseradish sauce and au jus.

### Filet Mignon

8 oz. / \$27.99      10 oz. / \$29.99

A bacon wrapped tenderloin filet served with creamy béarnaise sauce and garnished with green kale.

### Stuffed Pork Chop / \$21.99

Thick cut 10 oz. Iowa Chop stuffed with our apple herb dressing and drizzled with honey Dijon glaze.

### Roasted Pork Loin\* / \$21.99

Center cut pork loin served with our apple herb dressing, drizzled with honey Dijon glaze and garnished with apple slice.

### Salmon with Dill / \$20.99

Seasoned salmon fillet served with lemon dill cream sauce

### Potato Crusted Cod / \$20.99

A delicious cod fillet breaded in chives and cheddar, baked and finished with a lemon butter sauce and lemon slice.

### Butterflied Shrimp / \$20.99

10 delicious shrimp lightly crusted with bread crumbs and fried until golden brown, garnished with lemon slice.

### Chicken Breast Supreme / \$18.99

Boneless chicken breast finished with supreme sauce featuring finely chopped sautéed green and red peppers and red onion.

### Chicken Cordon Bleu / \$18.99

Tender chicken breast stuffed with ham and Swiss cheese, breaded, baked and topped with béchamel sauce and garnished with fresh parsley.

### Chicken Marsala / \$18.99

Boneless chicken breast topped with our chef's own marsala wine sauce with mushrooms.

### Stuffed Chicken Breast / \$18.99

Boneless chicken breast stuffed with apple herb dressing, drizzled with honey Dijon glaze and garnished with apple slice.

#### Starch Selections:

*Baked Potato | Twice Baked Potato | Garlic & Herb Red Roasted Potatoes | Garlic Mashed Potatoes | Wild Rice Blend | Au Gratin Potatoes  
Penne Pasta with Garlic Sauce | Mashed Potatoes with Gravy*

#### Vegetable Selections:

*Glazed Baby Carrots | Sautéed Green Beans | Green Bean Casserole California Blend (Cauliflower, Broccoli, Carrots) | Buttered Corn Corn Casserole | Chef's Roasted Vegetable Blend (Zucchini, Squash, Red Peppers, and onion)*

#### Dessert Selections / \$2.99

*Assorted Cheesecakes | Chocolate Layer Cake with Raspberry Drizzle  
Chocolate Mousse | Assorted Fruit Pies | Homemade Cobbler  
Ice Cream | Sherbet*



## BUFFET SELECTIONS

All theme buffets are served with regular coffee, iced tea, and lemonade. Available for lunch and dinner. Priced per guests. Minimum of 20 guests.

### Taste of Italy

3 entrees / \$15.49

4 entrees / \$16.49

Caesar salad, pasta salad, marinated cucumber tomato salad, fresh baked garlic bread, and fresh seasonal vegetables.

#### Choice of Entrées:

**Chicken Fettuccine Alfredo | Spaghetti with Meat Sauce**

**Traditional Lasagna, Vegetable Lasagna\***

**Chicken Parmesan | Tri-colored Tortellini with Alfredo\***

**Baked Cheese Ravioli with Marinara Sauce\***

**Baked Penne with Peppers & Onions\***

*\*Meatless entrées*

**Add Tiramisu for \$1.99 per person.**

### Down Home Buffet

2 entrees / \$15.49

Tossed salad with assorted dressings and toppings, creamy potato salad, sautéed green beans, garlic mashed potatoes, and dinner rolls and butter.

#### Choice of Entrées:

**Homestyle Meatloaf and Gravy | Country Fried Steak**

**Beef Stroganoff | Swiss Steak | Pot Roast**

**Chicken Supreme | Sliced Ham**

**Add Assorted Fruit Pie for \$1.99 per person.**

### Western Roundup / \$14.99

Barbecue pulled pork, buns, buttered corn, baked beans, coleslaw, potato salad, cornbread and seasonal fresh fruit.

**Barbecue beef also available for substitution. Add brownies and cookies for \$1.99 per person.**

### Mexican Fiesta / \$15.49

Build your own hard or soft shell taco with seasoned beef, sliced fajita grilled chicken breast, shredded lettuce, shredded cheese, sour cream, diced tomatoes, black olives, onions, jalapeños, salsa, tortilla chips, refried beans, Spanish rice, beef and cheese enchilada, cinnamon tortillas  
**Add beef and chicken fajita action station for \$2.99 per person.**

### The Company Picnic / \$14.49

Grilled chicken breast, hamburgers and brats with assorted buns, tossed salad with assorted dressings and toppings, potato salad, coleslaw, potato chips, baked beans, mini corn on the cob, assorted cheeses, tomato, lettuce, onion, ketchup, mustard, mayo, and pickles.

**Add Brownies & Cookies for \$1.99 per person**

### Deli Buffet / \$13.49

Tossed garden salad with assorted dressings and toppings, pasta salad, cottage cheese, sliced turkey, ham and roast beef croissants, American, cheddar and Swiss cheeses tomato, dill pickle spears, red onions, potato chips and baked potato soup.

**Add choice of hot entrée for \$2.00 per person.**

**Asiago Chicken Pasta | Traditional Lasagna Vegetable Lasagna.**

**Add brownies and cookies for \$1.99 per person.**

### Baked Potato & Salad Bar / \$12.49

Homemade chicken noodle soup, tossed salad with assorted dressings and toppings, pasta salad, cottage cheese, large Idaho potatoes, sour cream, butter, chives, bacon pieces, cheddar cheese sauce, steamed broccoli, and chili. **Add brownies and cookies for \$1.99 per person.**



## BUFFET SELECTIONS

All custom buffets include an assortment of hot, fresh rolls, butter, regular coffee, iced tea, and lemonade. Available for lunch and dinner.

Priced per guest. Minimum 30 guests. \*Children buffet portions available for ages 5 - 12 at 1/2 price.

### Two Entrée Buffet / \$18.99

Selection of 2 entrées, 2 starches, 1 vegetable, and 4 salads

#### Entrée Selections:

Sliced Roast Beef with Cabernet Mushroom Sauce | Roast Beef Au Jus  
Fettuccine Alfredo with Chicken or Shrimp | Pasta Primavera  
Chicken Breast Supreme | Chicken Marsala with Button Mushrooms  
Chicken with Apple Herb Dressing | Chicken Cordon Bleu  
Homestyle Baked Chicken Breast | Roasted Lemon Pepper Chicken  
Potato Crusted Cod | Grilled Salmon with Lemon Dill Cream Sauce  
Crusted Parmesan Tilapia | Sliced Pork Loin with Apple Herb Dressing  
Sliced Ham with Honey Glaze | Roasted Turkey with Apple Herb Dressing  
Meat or Vegetable Lasagna | Sliced Pork Loin with Apple Glaze  
Sliced Pork Loin with Dijon Cream Sauce | Grilled Pork Chops  
Beef Tips with Onion & Mushroom Gravy

#### Salad Selections

Tossed Green Salad with Assorted Dressings & Toppings  
Caesar Salad | Coleslaw | Potato Salad | Italian Pasta Salad  
Macaroni Salad | Cottage Cheese | Fresh Fruit Salad  
Marinated Cucumber and Tomato Salad | Pea Salad  
Fresh Vegetable Tray with Ranch Dip | Chocolate Mousse

#### Starch Selections:

Twice Baked Potato en Casserole | Garlic & Herb Red Roasted Potatoes  
Garlic Mashed Potatoes | Wild Rice Blend | Au Gratin Potatoes  
Penne Pasta with Garlic Sauce | Mashed Potatoes with Gravy

#### Vegetable Selections:

Glazed Baby Carrots | Sautéed Green Beans | Green Bean Casserole  
California Blend (Cauliflower, Broccoli, Carrots) | Buttered Corn  
Corn Casserole | Chef's Roasted Vegetable Blend (Zucchini, Squash, Red Peppers, and Onions)

## BUFFET ADD-ONS

### Chef's Carving Station / \$1.00

Choose the following hand-carved presentations to any of the above dinner buffet options. Carved entrées count as one entrée selection. The carving fee is in addition to the above dinner buffet pricing.

#### Slow Roasted Inside Round of Beef

Slow roasted to perfection, offered with Bourbon demi-glaze and creamy horseradish sauce.

#### Pineapple & Honey Glazed Ham

Cured honey ham favorite, offered with our very own pineapple salsa.

#### Prime Rib of Beef / \$2.50 (In addition to the carving fee)

Herb-rubbed Prime Rib, served with creamy horseradish sauce and au jus.

### Enhanced Hors D'oeuvres Package / \$7.25

Add our enhanced hors d'oeuvre package to any custom buffet and hors d'oeuvres will be displayed for 1 hour. Medley of cheese and crackers, fresh fruits, and vegetables with ranch dip and choice of one hot selection:  
BBQ Smokies | Swedish Cocktail Meatballs  
Chicken Drumsticks | Southwest Egg Rolls

### Chef's Dessert Station / \$3.99

Add our Chef's gourmet selection of desserts to your buffet. Assorted Cheesecakes | Chocolate Mousse | Assorted Fruit Pies  
Chocolate Cake with Raspberry Drizzle

**HOT SELECTIONS***Priced per 50 pieces unless otherwise noted.***BBQ Smokies** (100 pcs) / \$37.99**Swedish Cocktail Meatballs** (100 pcs) / \$59.99

Barbecue or marinara also available.

**Fried Mozzarella Cheese Sticks** / \$49.99

Served with Marinara sauce.

**Chicken Strips** / \$59.99

Served with barbecue dipping sauce.

**Teriyaki Chicken or Beef Kabobs** / \$89.99**Buffalo Wings** / \$59.99

Served with celery and bleu cheese dip.

**Chicken Drumsticks** / \$59.99**Fried Ravioli** / \$44.99

With marinara sauce.

**Breaded Mushrooms** / \$37.99**Stuffed Jalapeño Poppers** / \$49.99**Southwest Egg Rolls** / \$69.99

Served with pineapple salsa.

**Creamy Spinach Artichoke Dip** (serves 50) / \$49.99

Served with tortilla Chips.

**Tempura Jumbo Shrimp** / \$129.99

Served with cocktail sauce.

**Cold selections***Priced per 50 pieces unless otherwise noted.***Vegetable Tray** (serves 50) / \$75.99

Served with ranch dip.

**Fresh Fruit Display** (serves 50) / \$75.99

Served with yogurt dip.

**Cheese & Cracker Tray** (serves 50) / \$75.99**Cheese, Cracker & Sausage Tray** (serves 50) / \$104.99**Display of Cheese, Crackers, Sausage, Fruit, and Vegetables** (serves 50) / \$154.99

Served with ranch dip.

**Turkey & Spinach Pinwheels** / \$65.99

Smoked turkey, cream cheese, and spinach wrapped in a tortilla.

**Roast Beef Pinwheels** / \$65.99

Roast beef, cheese and horseradish sauce wrapped in a tortilla.

**Silver Dollar Sandwiches** / \$85.99

Baked ham, roast beef, and smoked turkey served with mustard and mayo.

**Chocolate Dipped Strawberries** - Seasonal / \$65.99**Jumbo Cocktail Shrimp** (per lb) / Market Price

Served with cocktail sauce and lemon wedges.

**Deviled Eggs** / \$35.99**7 Layer Mexican Dip** (serves 50) / \$64.99

Served with tortilla chips.

**Bruschetta** / \$59.99



## PACKAGES

Served buffet style. Includes regular coffee and iced tea station.

Refreshed for 1.5 hours and displayed for 2 hours. Priced per person.

Minimum 30 guests.

### Mix & Mingle / \$14.99

Cheese, crackers, sausage, fruit, vegetables with ranch dip, jumbo cocktail shrimp, silver dollar sandwiches, and choice of 3 additional hors d'oeuvres listed on the previous page.

### Build your own Pasta Buffet / \$14.99

Fried ravioli with marinara sauce, Caesar salad, cheese tortellini, fettuccine, and penne pastas, Alfredo and marinara sauces, diced chicken, baby shrimp, meatballs, garlic toast and Parmesan cheese.

### Grand Selection / \$17.99

Chef carved gourmet round of beef and honey baked ham, served with rolls, mayo, mustard, and butter, jumbo cocktail shrimp, cheese, crackers, sausage, fruit and vegetables with ranch dip, and choice of 3 additional hors d'oeuvres from the previous page.

## TRADITIONAL SELECTIONS

Priced per guest, per serving.

**Assorted Cheesecake** / \$3.99

**Decadent Gourmet Chocolate Cake** / \$3.99

Topped with a raspberry drizzle.

**Layer Cake** / \$3.99

Chocolate | German Chocolate | Lemon Crème  
Carrot | Red Velvet

**Diner Select Fruit Pie** / \$3.99

Berry | Apple | Cherry | Peach

**Pumpkin Pie** / \$3.99

**Lemon Pie** / \$3.99

**Pecan Pie** / \$3.99

**Key Lime Pie** / \$3.99

**Crème Pie** / \$3.99

Coconut | Banana | Chocolate | Cookies and Cream

**Chocolate or Strawberry Mousse** / \$3.99

**Homemade Fruit Cobbler** / \$3.99

Apple | Peach | Cherry

**Vanilla Ice Cream** / \$2.99

**Ice Cream Sundae Station** / \$5.99

Buffet of vanilla ice cream, whipped topping, nuts, sprinkles, chocolate sauce, hot fudge, caramel, and maraschino cherries.

## HOSTED RECEPTION

Complete reception includes liquor, beer, wine, mixes and set-ups, is priced per drink plus gratuity and tax and added to your master account. A \$75 set up fee will be charged if bar proceeds (not including gratuity/tax) are below \$100 in a 2 hour period.

House Brands / \$4.00

Call Brands / \$4.50

Premium Brands / \$5.75

House Wine / \$5.75

Premium Wine / \$8.25

Domestic Bottled Beer / \$3.50

Premium Bottled Beer / \$3.75

## CASH BAR

Hotel provides liquor, beer, wine, mixes, & set-ups, priced per drink. A \$75 set up charge will be applied to all banquet bars if proceeds (not including tax) fall below \$100 in the first 2 hours.

House Brands / \$4.00

Call Brands / \$4.50

Premium Brands / \$5.75

House Wine / \$5.75

Premium Wine / \$8.25

Domestic Bottled Beer / \$3.50

Premium Bottled Beer / \$3.75

## NON-ALCOHOLIC BEVERAGES

Can of Soda / \$2.25 each

Fountain Soft Drinks / \$1.75 each

Unlimited Fountain Drinks / \$95.00

Priced per 125 guests.

Fruit Punch / \$17.99 per gallon

## KEGS OF BEER

Domestic Keg / \$340.00

16 gallons, approximately 120 glasses.

Domestic Pony Keg / \$195.00

8 gallons, approximately 60 glasses.

Budweiser, Bud Light, Miller Lite, Miller Genuine Draft, Michelob Golden Draft Light, Coors Light, Busch Light.

## HOUSE WINE

Cooperidge White Zinfandel

Cooperidge Chardonnay

Cooperidge Merlot

Cooperidge Cabernet Sauvignon

## Premium Wine

Kendall-Jackson VR Chardonnay

Ecco Domani Pinot Grigio

Canyon Road Moscato

## CHAMPAGNE

Wycliff Brut California