



## Village Inn

Golf & Conference Center

The staff and management at the Village Inn Golf & Conference Center would like to thank you for showing interest in holding your upcoming function with us. We look forward to the pleasure of working with you in the near future.

Enclosed you will find Meeting/Banquet room rental rates and sizes and our menu packet which contains many catering options and rates.

Please call us or stop in if you have any questions regarding the menu, our policies or if you need assistance. If you would like to come by and take a look at our facilities, I can be reached on my direct line at (336) 714-0174 or you can always call the hotel directly. I look forward to hearing from you.

Sincerely,

Beth Gardner  
Director of Sales



**Village Inn**  
Golf & Conference Center

## ***Sliding Scale for Banquet/Meeting Rooms***

If a group **doubles** the room rental charge with their food and beverage purchases, the room is discounted **50%**

**(Example)** North Room rental fee is **\$200.00**, if a group spends over **\$400.00** in food and beverages the room fee is discounted to **\$100.00**.

If a group **triples** the room rental charge with their food and beverage purchases, the room fee is waived. A **\$50.00** per room set-up fee then applies. Crystal Ballroom set-up fee is **\$150.00**.

**(Example)** If the group were to spend over **\$600.00** in food and beverages in the North Room, the room fee is waived. Only the **\$50.00** set-up fee applies.

\* Discounts are based *solely* on food and beverage revenue before service charges and taxes. No other fees such as bartender fees, etc. apply towards purchases.

\*\* Set-up fee only applies when room fees are waived.

### **Banquet Space Rental Fees:**

- Crystal Ballroom 1500.00
- Ivy Room 300.00
- Grand Ballroom 1000.00  
(Can be divided into 5 sections)
- Lexington/Monroe/Winston Rooms 250.00 each
- Salem Room 150.00
- North Room 200.00
- Executive Board Room 125.00
- West Room 125.00



**Village Inn**  
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**AUDIO VISUAL PRICING**

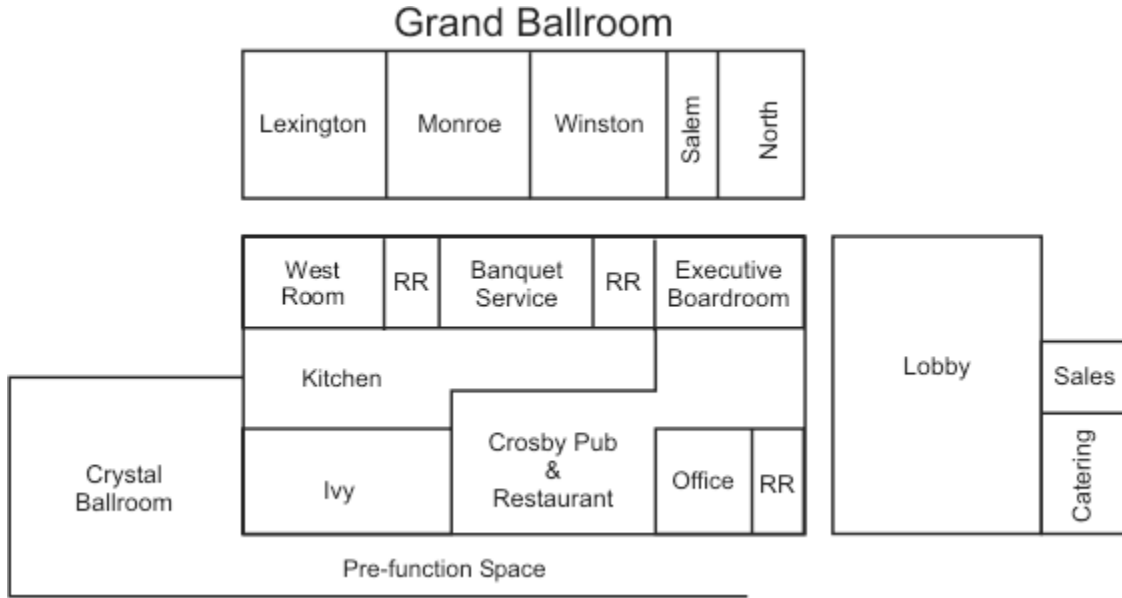
<b>Projection Screen</b>	\$25.00
<b>4' X 8' Stage Panel</b>	\$35.00
<b>Flipchart W/Markers</b>	\$25.00
<b>TV/VCR</b>	\$40.00
<b>Wireless Microphone</b>	\$40.00
<b>Easel for Flipchart</b>	\$10.00
<b>Power Strip</b>	\$ 5.00

**ADDITIONAL A/V EQUIPMENT AVAILABLE UPON REQUEST**

**MISCELLANEOUS PRICING**

<b>Copies</b>	\$0.10
<b>Gold Chargers</b>	\$0.50
<b>Mirror Tiles/Votives</b>	\$2.00 per table
<b>132" Round Floor Length Tablecloths</b>	\$16.00 each
<b>120" Round Lap Length Tablecloths</b>	\$12.00 each
<b>Punch Fountain</b>	\$45.00
<b>Cake Cutting Fee</b>	\$1.00 per person

## Facility Setup and Room Dimensions



### ***Conference Room Statistics***

<b>Room</b>	<b>Size</b>	<b>Banquet</b>	<b>Theater</b>	<b>Class Room</b>	<b>Reception</b>
Grand Ballroom	8190 sf.	650	700	300	1000
Crystal Ballroom	3354 sf.	200	150	90	500
Lexington	1890 sf.	90	125	75	150
Monroe	1890 sf.	90	125	75	150
Winston	1890 sf.	90	125	75	150
Salem	855 sf.	30	50	24	50
North	1665 sf.	70	100	60	100
Exec. Board Rm./West	500 sf.	20	n/a	n/a	25
Ivy	1725 sf.	80	100	50	100
Pre-Function	1250 sf.	Exhibit/Registration Space			

***Village Inn Golf & Conference Center 6205 Ramada Drive Clemmons, NC 27012***  
***Direct Line: (336) 766-9121 Toll-Free Reservations Line: (800) 554-6416***

## **THE VILLAGE INN BANQUET & CATERING POLICIES**

### **FOOD**

All food items must be supplied and prepared by the hotel and may not be removed from the premises, even if there is food left over from the event. It is a violation of the Health Code for leftover banquet food to be taken off site by guests.

All food, beverages, room rental and services are subject to the customary 20% Service Charge and applicable State Sales Tax. Wedding and specialty cakes may be provided by a non-hotel source. The hotel will not be responsible for set up or maintenance of specialty cakes.

Menu selections are due 30 days prior to the arrival date. Menus can be customized to suite your needs. If menu selections are not provided to the catering department, a selection will be assigned by the hotel catering department to the event. Menu prices will be confirmed 90 days prior to your event date, as published menu pricing is subject to change.

### **BEVERAGE**

The Village Inn is responsible for the administration of the sale and service of all alcoholic beverages in accordance with the North Carolina State Legislative Commission's regulations. It is our policy that all alcoholic beverages be supplied and served by the hotel. Bartender fees are \$35.00 for the first hour and \$15.00 for each additional hour per bartender. Proper identification may be required for all guests that consume alcohol. It is not permitted to bring in alcohol of any kind that has not been purchased by the hotel. All beverage items are subject to the customary 20% Service Charge and applicable State Sales Tax.

### **GUARANTEE POLICY**

For all functions, the hotel must have specified attendance three (3) working days prior to the event. This number will be considered a guarantee, not subject to reduction, and charges will be made accordingly. We will charge for the guarantee or the number served, whichever is greater. If no guarantee is received by this office in the time required, we will consider the number of guests initially indicated on the banquet event order as the guarantee. The hotel cannot be responsible for service of more than five percent over the guarantee.

### **ROOM AND RENTAL**

Function rooms are assigned according to the anticipated number of guest. If there are fluctuations in the number of attendees, or should more appropriate space become available, the hotel reserves the right to accordingly reassign the banquet function room. Client will begin function at designated time per the banquet event contract and agrees to have guests vacate the assigned areas at the closing time indicated per this contract. Failure to comply with these times will be subject to additional labor and/or rental charges. Additional rental may apply if group attendance falls below the estimated attendance at the time of booking. Any extended usage is subject to availability.

A \$500.00 non-refundable deposit is required for the Crystal Ballroom; a \$250.00 non-refundable deposit is required for all other function rooms.

## **BILLING**

All charges are to be paid in advance unless previous billing arrangements have been approved. Direct billing applications must be received no later than 30 days prior to your event and are subject to the approval of our accounting department. Social events are not eligible for direct billing. All non-direct billing accounts require a valid credit card and deposit at time of contract. Full payment is required three (3) business days before the event.

For all non-direct bill events, the Village Inn must have a credit card on file for use in the event of any overages. This card will be pre-authorized for a predetermined amount to ensure the funds are available. If the guest does not want the credit card charged for overages, he or she must pay the balance due, in cash before the end of the event. Otherwise, the card will be charged. If the guest then brings in another form of payment at a later date, the charge will be reversed.

## **CONTRACT CANCELLATION**

If the banquet event contract is terminated within 60 days of the function date, a cancellation fee of 50 percent of projected revenue (including food and beverage) will be charge. The total projected revenue will be paid by the organization if contract is terminated within 30 days of the function date. The expected attendance on the contract will be used to determine the expected revenue. Cancellation of any event must be made verbally and in writing to either the Catering Sales Manager or Conference Services Manager. All deposits are non-refundable.

## **LIABILITY**

The Village Inn reserves the right inspect and control all private functions. Liability for damage to the premises will be charged accordingly. You will be responsible for any damages to any part of the hotel during the time period for your event and for any person under your control or contractor hired for the event. Loud, lewd or vulgar behavior is not permitted. The hotel may require the client to contract additional security at their expenses. The Village Inn reserves the right to cancel any function if management determines that there has been misrepresentation in the booking.

The hotel cannot assume responsibility for personal property and equipment brought on the preemies as well as equipment, materials or persona; property left in the hotel prior to during or following any function.

## **DECORATIONS**

The hotel will not permit the affixing of anything to the walls, floor or ceiling with push pins, nails, staples, carpet tape or other substance. Prohibited decorations include throwing of confetti, bird seed, rice and glitter inside the property and use of silly string. Failure to comply will result in a \$250.00 cleanup fee.

We are happy to assist you with your copying and faxing need. Please note the following associated charges:

Copies 10 cents per page

Fax \$3.00 for up to 5 pages; \$1.00 for each additional page.

For social events, the hotel staff is happy to assist with certain preparation, including placing pre-assembled favors at each table setting and lighting candles. Services **not** provided by the hotel include: installing chair cover, assembling and /or placing centerpieces provided by the guest and arranging and/or distributing place cards. In certain circumstances, the catering staff may agree to provide one or more of these services at an additional cost.

**STATE TAX**

Please note that the State Sales Tax is calculated on total charges incurred, including the banquet service charge and room rental. State law requires this because it is a service charge and not a gratuity.

**FUNCTION SET-UP**

Meeting room set-up requirements must be finalized 48 hours prior to scheduled time of the function. Any changes after this time will assess a fee based on the extent of the set up charge made to the meeting room during the course of the event.

I understand and agree to the above policies:

-----  
Signature of Client or responsible party

-----  
Date

-----  
Event Name

-----  
Date of Arrival

-----  
On Site Contract

-----  
Contract Phone Number for during the Event

## ***Break Time***

*Individual Boxed Cereal with Milk – 2.50 each*  
*Doughnuts – 15.00 per dozen*  
*Bagels with Cream Cheese – 18.00 per dozen*  
*Croissants with Butter and Jelly – 18.00 per dozen*  
*Sausage Biscuits – 23.00 per dozen*  
*Ham Biscuits – 23.00 per dozen*  
*Danish Pastries – 16.00 per dozen*  
*Assorted Muffins – 15.00 per dozen*  
*Assorted Fruit Yogurts – 1.75 each*  
*Freshly Baked Cookies – 16.00 per dozen*  
*Chocolate Brownies – 16.00 per dozen*  
*Ice Cream Bars – 1.75 each*  
*Frozen Fruit Bars – 1.75 each*  
*Sliced Fresh Seasonal Fruit – 3.00 per person*  
*Assorted Whole Seasonal Fruit – 1.50 per piece*  
*Mixed Nuts – 15.00 per pound*  
*Peanuts – 12.00 per pound*  
*Assorted Candy Bars – 1.50 each*  
*Cupcakes – 16.00 per dozen*  
*Tortilla Chips w/ Cheese Sauce & Salsa 2.95 per person*  
*Party Mix – 10.00 per pound*  
*Pretzels – 7.00 per pound*  
*Goldfish crackers – 8.00 per pound*  
*Potato Chips and Dip – 1.50 per person*  
*Popcorn – 1.50 per person*  
*Mint Bowl – 10.00 per pound*

## ***Beverages***

*Assorted Bottled Juices – 2.00 each*  
*Freshly Brewed Coffee/Decaf – 13.00 a pot*  
*International Tea Assortment or Hot Chocolate – 13.00 a pot*  
*Lemonade or Fruit Punch – 24.00 per gallon*  
*Iced Tea – 24.00 per gallon*  
*Sodas – 1.25 each*  
*Bottled Water – 2.00 each*  
*Whole, Skim, 2%, or Chocolate Milk – 1.50 per carton*

# ***Breakfast Selections***

## ***Classic Continental 5.75***

*Chilled Fruit Juice  
Assorted Breakfast Breads  
Butter & Jellies  
Freshly Brewed Coffee  
Decaffeinated Coffee  
International Tea Assortment*

## ***Executive Continental – 7.95***

*Chilled Fruit Juice  
Seasonal Sliced Fresh Fruit  
Assorted Fruit Yogurt with Granola  
Fruit Muffins  
Freshly Brewed Coffee/Decaf  
International Tea Assortment*

## ***Southern Morning — 10.25***

*Orange Juice  
Breakfast Pastries  
Fluffy Scrambled Eggs  
Crisp Bacon and Sausage Patties  
Buttery Grits and Country Gravy  
Buttermilk Biscuits with Butter and Jellies  
Hash Browns Potatoes  
Freshly Brewed Coffee*

## ***A Grand Morning Buffet — 12.95***

*Chilled Fruit Juices & Assorted Breakfast Pastries  
Fresh Fruit Display  
Fluffy Scrambled Eggs  
Assorted Cereals with Milk  
Crisp Bacon and Sausage Links  
Buttery Grits and Country Gravy  
Buttermilk Biscuits with Butter and Jellies  
Freshly Brewed Coffee*

*A Minimum Attendance of 25 Guests Required for a Buffet*

# ***Boxed Lunch***

*Kaiser Roll, Wheat Bread, Croissant, or Hoagie Roll  
filled with  
Smoked Turkey Breast, Honey Glazed Ham or Chicken Salad*

*And*

*American Cheese, Swiss Cheese, or Cheddar Cheese*

*with*

*Lettuce and Tomato*

*Served with:*

*Pasta Salad, Potato Salad or Cole Slaw*

*and*

*Potato Chips and Cookie*

*\$7.95 per Person*

# ***Plated Breakfast***

*\$10.95 per Person*

*Breakfast Quiche*

*Fresh Fruit*

*Fruit Muffin*

*Butter and Jellies*

*Coffee*

*Juice*

*Egg and Cheese Croissant*

*Sausage Links*

*Fresh Fruit*

*Coffee*

*Juice*

*or*

## ***A La Carte Selections***

*per Person*

*Waffles with Syrup ..... \$3.00*

*French Toast  
w/Powdered Sugar and Syrup ..... \$3.00*

*Cheese Blintzes  
w/ Fruit Sauce..... \$3.00*

*Country Ham Biscuits ..... \$3.00*

*Sausage Biscuits ..... \$2.50*

*Chicken Salad Crescents ..... \$2.50*

# *Luncheon Buffet*

*All Lunch Events Are Served Between The Hours of 11:00AM & 2:00PM*

*Entrees – 12.50 per Person*

*(Choice of One)*

*Herbed Baked Chicken  
Barbecue Chicken  
Southern Fried Chicken  
Carolina Barbeque  
Sliced Roast Beef Au Jus  
Chicken Pot Pie  
Pasta Primavera  
Baked Lasagna/ Meat or Vegetable*

*Lemon Herb Crusted Tilapia*

*Served with:*

*House Salad*

*Seasonal Vegetable*

*Appropriate Starch*

*Dessert*

*Rolls and Butter, Coffee and Tea*

## *The Deli Supreme – 12.50 per Person*

*Roast Beef, Smoked Breast of Turkey and Ham  
Assortment of Sliced Cheeses  
Assortment of Rolls, Breads, and Croissants  
Appropriate Condiments, Lettuce, and Tomatoes*

*Pasta Salad Cole Slaw Potato Salad Potato Chips  
Freshly Baked Cookies, Coffee and Tea*

*Chef's Choice of Soup — Add \$3.00*

*A Minimum Attendance of 25 Guests Required for a Buffet*

*Village Inn Golf & Conference Center 6205 Ramada Drive Clemmons, NC 27012  
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# ***Luncheon Menu***

*Salads and Sandwiches*

*9.50 Per Person*

*Includes Coffee and Tea*

## ***Turkey Sub***

*Slices of Smoked Turkey Breast with Bacon, Swiss Cheese, Tomato, Lettuce, on a Hoagie Roll. Served with Pasta Salad and Potato Chips*

## ***The Golf Club***

*Fresh Croissant with Sliced Breast of Turkey, Ham, Crisp Bacon, Sliced Tomato, and Lettuce. Served with Pasta Salad and Potato Chips*

## ***Chicken Salad Croissant***

*Flaky Croissant filled with Chicken Breast Salad, Sliced Tomato, and Lettuce. Served with Pasta Salad and Potato Chips*

## ***Grilled Chicken Caesar***

*Sliced Grilled Chicken on a Bed of Mixed Salad Greens. Accompanied with Dressing and a Freshly Baked Roll.*

## ***Village Plate***

*Assorted Seasonal Fresh Fruit*

*Served with*

*Chicken Salad*

*And a*

*Fruit Muffin*

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# *Luncheon Entrees*

*11.50 Per Person*

*All lunch events are between the hours of 11:00 AM and 2:00 PM.*

*Maximum of two (2) Entrée Choices*

*Entrees are pre-selected and choices must be clearly marked on place cards.*

*Grilled Chicken Breast Teriyaki*

*Chicken Pot Pie*

*Vegetable Lasagna*

*Meat Lasagna*

*Choice of Quiche*

*Penne Pasta with Shrimp Garlic & Basil*

*Pasta Primavera*

*Spinach & Garlic Ravioli with Alfredo Sauce*

*Served with:*

*House Salad*

*Seasonal Vegetable*

*Appropriate Starch*

*Rolls and Butter*

*Coffee and Tea*

*Chef's Choice of Soup - Add 3.00*

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# *Reception Suggestions*

## *Hot Hors d'Oeuvre*

*(Priced per 100 pieces)*

*Franks-in-the-blanket - 110.00*

*Jalapeno Poppers - 110.00*

*Assorted Petite Quiche - 140.00*

*Cocktail Swedish Meatballs — 110.00*

*Buffalo Wings — 110.00*

*Crab Rangoon — 150.00*  
*(with Sweet and Sour Dipping Sauce)*

*Spanakopita — 150.00*

*Fried Mozzarella Sticks — 110.00*  
*(with Marinara Sauce)*

*Crab Meat Stuffed Mushroom Caps — 160.00*

*Sausage Stuffed Mushroom Caps — 160.00*

*Vegetable Spring Rolls — 140.00*

*Brie En Croute — 160.00*  
*(with Raspberry Sauce)*

*Chicken Kabobs — 160.00*

*Cocktail Pizzas — 125.00*

*Chicken Fingers — 160.00*  
*(with BBQ and Honey Mustard Sauces)*

*Coconut Shrimp — 175.00*

*Deep Fried Cheese Ravioli — 125.00*  
*(with Marinara Sauce)*

*Deep Fried Cream cheese Filled Breaded Mushrooms — 140.00*  
*(with Horseradish Cream Sauces)*

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*Bacon and Cheddar Potato Skins – 160.00*

*Mini Crab Cakes - 170.00*

*Baby Burgers – 160.00*

*Chicken and Cheese Quesadillas – 150.00*

## ***Reception Stations***

### ***Carveries***

*Smoked Breast of Turkey - 125.00*  
*(Serves Approximately 30 Guests)*

*Roast Top Round of Beef - 275.00*  
*(Serves Approximately 80 Guests)*

*Whole Baked Ham - 150.00*  
*(Serves Approximately 50 Guests)*

*Roasted Pork Lion - 105.00*  
*(Serves Approximately 20 Guests)*

*Served with Appropriate Condiments and Assorted Warm Rolls*

*Chef Attendant Fee — 40.00*

# ***Pasta Station***

*5.95 per Person*

## ***Pastas***

*Bow Tie — Penne — Cheese Filled Tortellini*

*Alfredo and Marinara Sauces*

*Italian Herb Focaccia Bread — Parmesan Cheese*

*A Minimum Attendance of 25 Guests Required for Pasta Station*

## ***Mashed Potato Martini Bar***

*6.75 per Person*

*Garlic Mashed Potatoes with an Array of Toppings to Include:*

*Chives, Bacon Crumbles, Sautéed Mushrooms,*

*Cheddar Cheese, Sour Cream, Butter*

*And of Course Gravy.....*

*Your Guest will Love Walking Around with*

*the Martini Glass Filled*

*with Their Mashed Potato Creations!!*

*Minimum of 25 People*

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# *Reception Selections*

## *A La Carte*

*Village Crab Dip — 125.00*  
*Accompanied with Assorted Crackers*

*Hot Artichoke and Spinach Dip — 140.00*  
*Accompanied with Parmesan Cheese Baked French Bread Slices*

*Brie — 130.00*

*(Large Wheel)*

*Topped with Warm Marmalade*  
*Garnished with Toasted Sliced Almonds*  
*Served with Crackers*

*Jerk Chicken — 195.00*  
*(Serves Approximately 50-60 Guests)*  
*Jerk Seasoned Grilled Chicken Strips*  
*with Roasted Peppers and Onions*

# ***Cold Hors d'Oeuvres***

*(Priced per 100 Pieces)*

*Deluxe Canapes — 150.00*

*Assorted Party Sandwiches — 110.00*

*Filled with Chicken Salad, Pimento Cheese,  
Cream Cheese Green Olive Spread*

*Jumbo Shrimp with Cocktail Sauce — 225.00*

*Mini Croissant Sandwiches - 150.00*

*Filled with Sliced Turkey and Ham*

# *Reception Suggestions*

*A La Carte*

*(Serves Approximately 50-75 Guests)*

*Whole Poached Salmon — 275.00*  
*With Capers, Onions, and Grated Eggs, Served with Toast Points*

*Garden Crudités — 125.00*  
*Selection of Fresh Seasonal Vegetables with Ranch Dip*

*Smoked Norwegian Salmon — 275.00*  
*Traditional Accompaniments*

*Imported and Domestic Cheeses — 175.00*  
*An Assortment of the Finest Cheeses*  
*Accompanied with Assorted Crackers*

*Fresh Seasonal Fruits — 160.00*  
*An assortment of Sliced Seasonal Fresh Fruit*

*Grand Display — 475.00*  
*Large Display of Fresh Seasonal Fruit, Imported and Domestic Cheeses, Garden Crudites*  
*Accompanied with Dip and Crackers*

# *Just Desserts*

*Per Person*

<i>Flavored Cheesecakes</i> .....	\$5.95
<i>Caramel Apple Pie</i> .....	5.50
<i>Pecan Pie</i> .....	\$4.50
<i>Keylime Pie</i> .....	\$4.50
<i>Gourmet Carrot Cake</i> .....	5.50
<i>Tiramisu</i> .....	\$5.95
<i>Italian Crème Cake</i> .....	\$5.95
<i>Chocolate Truffle Mousse Cake</i> .....	\$5.95
<i>Double Chocolate Cake</i> .....	3.95
<i>Coconut Cake</i> .....	\$3.95
<i>Carrot Cake</i> .....	\$3.95
<i>Strawberry Layer Cake</i> .....	\$3.95
<i>Fruit Cobbler</i> .....	\$3.50
<i>Fruit Pies</i> .....	\$3.50
<i>Black Forest Cake</i> .....	\$3.95
<i>Lemon Cake</i> .....	\$3.95

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# ***Dessert Buffet***

*Assortment of Flavored Cheesecakes, Cakes and Pies*

*\$7.95 per Person*

*Ice Cream Sundae Bar*

*Make your own Ice Cream Sundae with a choice of Toppings*

*\$5.00 per Person*

## ***More Desserts !***

*Cupcakes..... \$16.00 per Dozen*

*Assortment of Cookies ..... \$16.00 per Dozen*

*Chocolate Brownies ..... \$16.00 per Dozen*

*Miniature Cheesecakes..... \$145.00 per 100 Pieces*

*Assorted Petit Fours..... \$130.00 per 100 Pieces*

*Long-Stemmed Strawberries..... \$18.00 per Dozen  
with Chocolate Sauce*

# ***The Dinner Buffet***

*17.50 Per Person*

## ***Entrees***

*(Choice of Two)*

*Braised Beef Tips Burgundy*

*Sliced Roast Beef Au Jus*

*Herb Roasted Chicken*

*Barbecued Chicken*

*Southern Fried Chicken*

*Roasted Sliced Turkey*

*Chicken Cordon Blue with a Cream Sauce*

*Beef Lasagna*

*Vegetable Lasagna*

*Sliced Roast Honey Baked Ham*

*Grilled Chicken Breast Teriyaki*

*Herb Roasted Sliced Pork Loin*

*Lemon Pepper Crusted Tilapia*

*Chicken Parmesan*

*Penne Pasta with Shrimp, Garlic and Basil*

*Side Items Continued on Next Page*

***The Dinner Buffet Includes***

*Salad*

*(Choice of One)*

*Fresh Garden Greens with Dressings  
Caesar Salad with Parmesan Cheese and Croutons*

*and*

*Chef's Seasonal Vegetable*

*Rice Blend, Potato, or Pasta*

*Basket of Warm Rolls with Butter*

*Assorted Dessert Table*

*Freshly brewed Coffee, Decaffeinated Coffee, & Iced Tea*

*A Minimum Attendance of 25 Guests Required for a Buffet*

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# ***Dinner Entrees***

*Maximum of two entrée selections.*

*Entrees are pre-selected and must be clearly marked on place cards.*

*Grilled Pork Chops — 20.00*

*12oz. Ribeye Steak — 26.00*

*6oz. Filet Mignon — 29.00*

*8oz. Filet Mignon — 33.00*

*12oz. New York Strip Steak — 28.00*

*Roasted Cornish Game Hen — 20.00*

*Braised Pork Loin — 18.00*

*Grilled Chicken Breast — 17.00  
with Roasted Pepper Cream Sauce*

*Grilled Norwegian Salmon — 28.00*

*Chicken Ala Kiev — 17.00*

*Spinach and Garlic Ravioli - 17.00  
with Alfred Sauce*

*Lemon Pepper Crusted Tilapia – 17.00*

*Chicken Parmesan - 17.00*

## ***All Entrées include choice of:***

*House Salad or Caesar Salad*

*Chef's Selection of Fresh Vegetable*

*Chef's Potato or Rice*

*Rolls and Butter*

*Coffee and Tea*

# ***Beverage Selections***

## *Cash/Hosted Bars*

*House Brand Drinks — 4.00*

*Call Brand Drinks — 5.00*

*Premium Drinks — 6.00*

*Imported Beer — 3.50*

*Domestic Beer — 2.50*

*Glass of House Wine — 4.00*

*Glass of Mid-Tier Wine — 5.00*

*Glass of High-Tier Wine — 6.00*

*Soft Drinks — 1.25*

*Juice — 2.00*

*Bottled Water — 2.00*

*Champagne Mimosa — 45.00 per Gallon*

*Fruit Punch — 24.00 per Gallon*

*Bloody Mary — 50.00 per Gallon*

*House Champagne — 20.00 per Bottle*

*Sparkling Cider — 12.00 per Bottle*

## ***Bartender***

*There is a fee of 35.00 per bartender per bar for the first hour and 15.00 per bartender per hour thereafter, with a two hour minimum.*

## ***Beverage Service***

*In accordance with North Carolina Liquor Laws, no alcoholic beverages may be brought onto the Conference Center property by patrons or their guests.*

