

HORS D'OEUVRES

All hors d'oeuvres are priced per 100 pieces
Alternative sizes are available upon request
Additional hors d'oeuvres can be tailored to suit any occasion

COLD HORS D'OEUVRES

- Iced Colossal Shrimp \$Market Price
- Iced Jumbo Shrimp \$Market Price
- Oysters on the Half Shell \$Market Price
- Fresh Smoked Salmon \$Market Price
served with crackers and lemon wedges
- Fresh Salmon Mousse \$Market Price
- Chocolate Dipped Strawberries \$Market Price
- Fresh Strawberries with Dip \$Market Price
- Cold Veggie Pizza \$112.75
- Asparagus Stuffed Ham Rolls \$125.20
- Smoked Salmon Canapes \$154.90
- Fresh Fruit and Cheese Tray \$212.75
- Deluxe Fresh Tray \$212.75
- Cream Cheese Stuffed Ham Rolls \$107.45
- Cream Cheese Stuffed Celery Fingers \$85.25
- Deviled Eggs \$122.95

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HOT HORS D'OEUVRES

- Shrimp Scampi \$Market Price
- Swedish or BBQ Meatballs \$95.50
- Barbecued Cocktail Franks \$95.50
- Mini Corn Dogs \$108.75
- Crab Stuffed Mushrooms \$125.20
- Breaded Mushrooms \$95.50
- Breaded Cauliflower or Zucchini \$119.25
- Teriyaki Chicken and Pineapple Brochettes \$143.95
- Assorted Stuffed Pastries \$112.75
- Puffed Pastries with Brie \$112.75
- Potato Skins \$138.25
- Mini Pizzas \$135.75
- Breaded Scallops \$137.75
- Chicken Drumettes \$106.75
- Spicy Buffalo Wings \$106.75
- Chicken Fingers \$137.75
- Jalapeno Poppers \$137.75
- Chinese or Sante Fe Chicken Egg Rolls \$125.45
- Shrimp Egg Rolls \$143.95

Last updated September, 2016

HAND CARVED MEAT

Served with Tea Buns and Condiments

Turkey (Serves 75) \$185.25

Roast Loin of Pork (Serves 75) \$191.75

Roast Tenderloin (Serves 40) \$210.75

Baked Ham (Serves 75) \$185.25

Prime Rib (Serves 100) \$350.95

Round of Beef (Serves 150) \$350.95

Steamship Round (Serves 250) \$509.75

SNACK PACKAGES

Priced Per Pound

Cheese Ball with Crackers \$22.45

Pretzels \$11.25

Snack Mix \$14.75

Dill Havarti Cheese with Crackers \$24.75

Potato Chips and Dip \$11.25

Tortilla Chips and Salsa \$13.95

Peanuts \$13.75

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LUNCH BUFFETS

All buffets include rolls with butter, coffee and iced tea.
A minimum of 35 guests is required for a buffet to be served.

Lunch Buffet #1 at \$11.45 per guest

Includes: One entree, one vegetable, one potato or rice, and two salads

Lunch Buffet #2 at \$12.25 per guest

Includes: Two entrees, one vegetable, one potato or rice, and two salads

Lunch Buffet #3 at \$13.75 per guest

Includes: Two entrees, two vegetables, one potato or rice, and two salads

Lunch Buffet #4 at \$14.95 per guest

Includes: Three entrees, two vegetables, one potato or rice, and three salads

ENTREES

Roasted Chicken

Roast Sirloin of Beef
Jardiniere

Baked Chicken with Mushroom
Sauce

Honey Glazed Ham

Country Fried Chicken

Roast Pork with Apple
Dressing

Chicken Cordon Bleu

Pasta Primavera

Vegetable Lasagna

Beef Lasagna

Hand Carved Turkey
(additional \$2.75 per guest)

Hand Carved Roast Round
of Beef (additional \$2.75
per guest)

Hand Carved Honey Glazed
Ham (additional \$2.75 per
guest)

Hand Carved Roast Prime Rib
of Beef (additional \$3.80 per
guest)

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VEGETABLES

Corn O'Brien	Seasoned Green Beans	Green Beans Amandine
Steamed Broccoli	California Blend	Green Peas with Mushrooms
Glazed Baby Carrots	Mixed Vegetables	Fresh Asparagus (additional \$2.50 per guest)

POTATOES

Rosemary Roasted Redskins	Buttered New Potatoes	Oven Roasted Potatoes
Potatoes O'Brien	Rice Pilaf	Whipped Potatoes with Gravy
Baked Potatoes		Twice Baked Potatoes (additional \$3.00 per guest)

SALADS

Creamy Macaroni Salad	Creamy Cucumber Salad	Broccoli Salad
Pasta Salad	Cole Slaw	Cottage Cheese
Tossed Green Salad	Applesauce	Potato Salad
Caesar Salad (additional \$2.50 per guest)	Fresh Fruit Salad (additional \$2.50 per guest)	Spinach Salad (additional \$2.50 per guest)

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PLATED LUNCHES

All plated lunches are served with one salad, one vegetable, and one potato or rice.
All plated lunches include rolls with butter, coffee and iced tea.

Grilled Breast of Chicken Sandwich at \$11.95 per guest

A boneless breast of chicken marinated in a lemon basil sauce and served on a bun

The 1/3 Pound Steak Burger at \$11.95 per guest

Ground chuck served Swiss or cheddar cheese

Filet of Cod Sandwich at \$11.95 per guest

Beer battered, fried cod filet; served on a bun with sliced onion, a cheddar cheese sauce, pickles and tartar sauce

Baked Chicken with Mushroom Sauce at \$12.75 per guest

Boneless breasts of chicken topped with a creamy mushroom sauce

Baked Lasagna at \$13.25 per guest

Lasagna noodles layered with a rich meat sauce, ricotta and mozzarella cheeses; served with garlic bread

Baked Vegetable Lasagna at \$13.25 per guest

Lasagna noodles layered with a vegetable sauce; ricotta and mozzarella cheeses; served with garlic bread

Chicken Cordon Bleu at \$13.25 per guest

Breaded breasts of chicken stuffed with shaved ham and Swiss cheese, topped with a white sauce

Roast Loin of Pork at \$13.45 per guest

Tender slices of lean pork loin, served with apple dressing

Baked Cod with Lemon Butter at \$13.75 per guest

Flaky filet of cod, topped with a dill sauce

Country Fried Chicken at \$13.75 per guest

Tender pieces of chicken fried to a crispy, golden brown

Ribeye Steak Sandwich at \$13.95 per guest

A 6 ounce Ribeye served on a French roll, with a lettuce and tomato garnish

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RBB-QUE

A minimum of 35 guests is required
Includes coffee and iced tea

Barbeque #1 at \$18.45 per guest

St. Louis Style Ribs (3 bones), Country Roasted or BBQ Chicken (1 piece), Homemade Corn Bread Muffin, Corn on the Cob, and choice of two sides.

Barbeque #2 at \$19.75 per guest

St. Louis Style Ribs (4 bones), Country Roasted or BBQ Chicken (1 piece), Homemade Corn Bread Muffin, Corn on the Cob, and choice of two sides.

Barbeque #3 at \$22.75 per guest

St. Louis Style Ribs (6 bones), Homemade Corn Bread Muffin, Corn on the Cob, and choice of two sides.

Sides

Creamy Cole Slaw

Mixed Green Salad

BBQ Beans

Potato Salad

Fries

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(All prices are subject to an 9.75% sales tax and an 18% gratuity)

BAR SERVICE

Two hour minimum

Cash Bar

A fully stocked bar available at prices by the drink

(Bar sales must reach a minimum of \$55.00 per hour, or a \$25.00 per hour bartender fee will incur)

Semi-Open Bar

unlimited wines, beer, and soft drinks served to your guests

Premium Bar Package

unlimited house wines, domestic drafts, soft drinks, and premium liquor mixed drinks served to your guests

First hour of service: \$9.50 per guest

Each consecutive hour: \$4.75 per guest

Call Bar Package

unlimited house wines, domestic drafts, soft drinks, and call liquor mixed drinks served to your guests

First hour of service: \$8.50 per guest

Each consecutive hour of service: \$4.50 per guest

House Bar Package

unlimited house wines, domestic drafts, soft drinks, and house liquor mixed drinks served to your guests

First hour of service: \$7.50 per guests

Each consecutive hour of service: \$4.25 per guest

House Brands

Amaretto, Gin, Rum, Scotch, Tequila, Triple Sec, vodka, & Whiskey

Call Brands

Amaretto, Bacardi, E&J Brandy, Canadian Club, Cuervo, Dewar's, Jack Daniels, Jim Beam, Johnny Walker Red, Maker's Mark, Malibu, Meyer's Rum, Peach Schnapps, Seagram's 7, Seagram's Gin, Smirnoff, Southern Comfort, VO, & Captain Morgan

Premium Brands

Absolut, Absolut Citron, Absolut Mandarin, Beefeater, Bombay, Bombay Sapphire, Bushmills, Chivas, Cointreau, Crown Royal, Cuervo 1800, Glenlivet, Glenfiddich, Grey Goose, J&B, Jameson, Johnny Walker Black, Skyy, Raspberry Stoli, Vanilla Stoli, Tanqueray, & Wild Turkey

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BEVERAGES

Soda (16 oz)	\$2.25	Coffee and Iced Tea (per gallon)	\$15.75
Canned Soda	\$2.25	Milk and Orange Juice (per gallon)	\$17.95
Bottled Water	\$2.25	Chilled Juices (per gallon)	\$17.95
Assorted Juices	\$2.25	Fruit Punch Bowl (per gallon)	\$12.25

MIXED DRINKS

One shot house liquor	\$4.75	Champagne Punch Bowl (per gallon)	\$42.95
One shot call liquor	\$5.25	Rum or Vodka Punch Bowl (per gallon)	\$42.95
One shot premium liquor	\$5.75	Bloody Mary Punch Bowl (per gallon)	\$42.95
One shot ultra liquor	\$6.25	Mimosa Punch Bowl (per gallon)	\$42.95
One shot luxury liquor	\$6.75		

BEER

Domestic Draft	\$3.75	Import Draft	\$Market Price
Domestic Keg	\$219.75	Import Keg	\$Market Price

CHAMPAGNE

Cooks	\$15.25	Korbel Brut	\$23.75
Sparkling Grape Juice	\$11.25	Moet and Chandon Imperial	\$56.95
Tosti Asti Spumante	\$19.45		

RED WINE

		Glass	Bottle
Glenn Ellen Merlot		\$5.25	w/a
Sutter Home Merlot		\$5.75	\$20.45
Fetzer Eagle Peak Merlot		\$5.75	\$19.45
Blackstone Merlot		\$6.95	\$24.95
Glenn Ellen Cabernet Sauvignon		\$5.25	w/a
Woodbridge Cabernet Sauvignon		\$6.75	\$24.95

WHITE WINE

Glenn Ellen Chardonnay		\$5.25	w/a
Turning Leaf Chardonnay		\$6.25	\$20.95
Fetzer Sundial Chardonnay		\$6.25	\$19.45
Kendall-Jackson Chardonnay		\$6.75	\$24.25
Ecco Domani Pinot Grigio		\$7.25	\$24.95

BLUSH WINE

Glenn Ellen White Zinfandel		\$5.25	w/a
Sutter Home White Zinfandel		\$5.75	\$20.85

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RENTAL PRICES

Flip Chart with Markers	\$10.00	Small Projection Screen	\$25.00
Cordless or Lapel Microphone	\$50.00	Large Projection Screen	\$75.00
Color TV Monitor	\$25.00	Overhead Projector	\$25.00
VCR or DVD Player	\$25.00	Dance Floor	\$110.00
Wireless Internet Connection	\$25.00	Stage (4' x 4' sections)	\$15.00
Glass Globe with Candle	\$3.00	Risers (8' x 3')	\$15.00
Ficus Trees with Lights	\$10.00	Piano	\$25.00
LCD Projector	\$50.00	Mirrors	\$3.00
Glass vase	\$2.00	Votive Holder with Candle	\$3.00

Based upon availability bulletin boards, easels, podiums, and microphones are offered at no charge.

POLICIES

Room Rental:

Basic room rates are as follows: Room A \$100, Rooms A & B \$200, Rooms A, B, & C \$300, and Rooms A, B, C, & D \$400. Revisions in group counts, times, dates, or meal choices may necessitate revision in room rental fees.

Exclusive weekend reservation of the Banquet Centre (all rooms) requires a minimum food expenditure of \$3500.00 (does not include bar service, tax, or gratuity). Space for rooms A & B would require a minimum expenditure of \$1000.00 and rooms A, B, & C would require a minimum expenditure of \$2500.00. The difference between the minimum expenditure and the food cost at any event will be added to the bill in the form of room rent.

Deposit and Payment:

A \$200.00 non-refundable deposit is required for all weekday functions to hold a room and is due upon reservation. For all weekend functions, a \$500.00 non-refundable deposit is required. Deposits will be refunded back on the day of the event. On fraternity or sorority functions, dances, and fashion shows, a \$500.00 non-refundable security/damage deposit is required in addition to the initial deposit. Security/damage deposits will be refunded 7 days after the scheduled event.

Full food payment is due 14 days prior to weddings, dances, fashion shows, and fraternity or sorority functions. Any remaining balances are to be paid at the conclusion of your event.

Sales Tax and Gratuity

Last updated September, 2016

For all functions in the Banquet Centre, food and beverage prices are subject to a 9.75% sales tax and an 18% gratuity. Tax-exempt groups must supply a tax-exempt letter to the Round Barn Banquet Centre prior to the function.

Cancellations:

Cancellation of any function is required ninety days prior to the function or a penalty will be incurred.
Cancellation of holiday parties are required six months in advance.

Finalization of Menu/ Pricing:

A complete menu is required at least four weeks prior to the function. The choice of menu or menu selections for any event is not finalized until the time that the Round Barn Banquet Centre is in possession of a SIGNED contract. Until that time, availability of menu items and prices are not guaranteed.

Guarantee Policy:

A final count of attendance must be submitted to the Round Barn seven days prior to an event.

Plated Meals:

A minimum of 35 guests is required for a meal to be served. Plated meals with more than one entree choice will incur a \$2.00 per person, per extra choice cost. Groups over 35 may choose two entree choices at a maximum on plated meals. If more than one entree is offered, the client must provide a seating diagram detailing the type and number of entrees for each table.

Buffet Meals:

A minimum of 35 guests is required for a buffet to be served. All buffets are a one-pass buffet only.

House, Call, and Premium Bar Packages:

All bar packages require a two-hour minimum purchase agreement.

Decorations:

Please consult a manager regarding any displays, banners or decorations that you may use. It is forbidden to hang any type of decoration from the chandeliers or attach anything (3M products included) to the walls. USE OF GLITTER AND CONFETTI ARE PROHIBITED, and will result in the automatic loss of your deposit. All candles must be in a candle holder as to not damage our linens, table tops, etc. The throwing of rice or bird seed is prohibited at the Round Barn Banquet Centre. If any of these policies are not adhered to, additional clean up fees will be applied.

General Policies:

Any cost due to breakage, extra clean up or damage to the premises will become the responsibility of the client. Any extra set up that is required outside of regular business hours will result in a billable rate at \$100.00 per hour. Prices are subject to change without notice; however, pricing stated on a signed contract will be honored. Due to insurance regulations, it is forbidden to bring in or carry out any food or beverage. The Round Barn reserves the right to waive policies at the discretion of the banquet office.

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All events have the banquet rooms reserved until 11 PM the night of the event. Times may be expanded by the hour with a \$100 fee per hour. The events must end by 2 AM.

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