

BREAKFAST BUFFETS

All buffets are served with coffee and iced tea

Continental Breakfast at \$10.25 per guest

Assorted muffins and pastries, seasonal fresh fruit, and assorted chilled juices

Traditional Breakfast at \$12.95 per guest

Fried breakfast potatoes, biscuits with sausage gravy, seasonal fresh fruit, and assorted chilled juices

Choose one of the following: Bacon, ham or sausage

Choose one of the following: Scrambled or Western scrambled eggs

Country Brunch at \$14.25 per guest

Biscuits with sausage gravy, bacon, whipped potatoes with gravy or potatoes O'Brien, assorted muffins, one vegetable, and one salad

Choose one of the following: Baked ham, fried chicken, or pork chops

Choose one of the following: Scrambled or Western scrambled eggs

American Brunch at \$17.75 per guest

Biscuits with sausage gravy, bacon, sausage, whipped potatoes with gravy or potatoes O'Brien, relish tray, assorted muffins, one vegetable, one salad

Choose two of the following: Baked ham, fried chicken, turkey a la king in a puffed pastry, or pork chops

Choose one of the following: Scrambled or Western scrambled eggs

Classic Brunch at \$20.25 per guest

Biscuits with sausage gravy, bacon, sausage, whipped potatoes with gravy or potatoes O'Brien, relish tray, assorted muffins, one vegetable, two salads

Choose three of the following: Baked ham, fried chicken, turkey a la king in a puffed pastry, beef stroganoff or pork chops

Choose one of the following: Scrambled or Western scrambled eggs

Grand Brunch at \$23.75 per guest

Biscuits with sausage gravy, bacon, sausage, whipped potatoes with gravy or potatoes O'Brien, relish tray, assorted muffins, two vegetables, three salads

Choose any three of the following: Chef carved ham, fried chicken, turkey, fresh smoked salmon, pork chops, or roast beef

Choose any one of the following: Scrambled or Western scrambled eggs

BREAKFAST BUFFET CHOICES

Vegetables

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

Salads

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

PLATED BREAKFASTS

All plated breakfasts are served with coffee and iced tea

Royal Breakfast at \$10.25 per guest

Quiche in a light, flaky pastry, accompanied by fried breakfast potatoes; choice of biscuit or muffin; choice of orange or grapefruit juice

Traditional Breakfast at \$11.25 per guest

Scrambled eggs, sausage or hickory smoked sliced ham, fried breakfast potatoes; choice of biscuit or muffin; choice of orange or grapefruit juice

The Farmhand's Breakfast at \$16.75 per guest

Top sirloin steak, scrambled or western eggs, fried breakfast potatoes, biscuits with gravy, choice of orange or grapefruit juice

Designer Breakfast at \$Market Price

We will create a special plate to suit your taste

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

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

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 7 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

For all functions in the Banquet Centre, food and beverage prices are subject to a 11.75% 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.