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# THE GUEST HOUSE

AT  
*Graceland*



[www.GuestHouseGraceland.com](http://www.GuestHouseGraceland.com)

3600 Elvis Presley Boulevard

Memphis, TN 38116

(901)-332-3322

A service charge of 13% of the total food and beverage revenue will be added, which will be provided to wait staff employee, service employees and/or service bartenders. An administrative fee of 9% of the total Food and Beverage revenue and applicable taxes will be added. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you.

# ALL DAY MEETING PLANNER BREAKS

## Productivity Planner Package

### Continental

Guest House Biscuits, Croissants, Muffins & Assorted Bagels  
Preserves, Marmalade, Cream Cheese & Butter  
Fresh Squeezed Orange & Grapefruit Juices  
Coffee, Decaf Coffee and Specialty Teas

### Refresh

Coffee, Speciality Tea, Coca Cola Products & Bottled Water

### Lunch

#### Deli Buffet

Organic Field Greens with Balsamic Shallot Vinaigrette  
Deli Tray featuring:  
Genoa Salami, Smoked Turkey, Roast Beef & Ham  
Smoked Provolone & Cheddar Cheeses  
Lettuce, Tomatoes, Pickles & All Appropriate Condiments  
Assorted Nikki's Deli Chips  
Bread Basket: Seven Grain, Rye, Ciabatta Rolls & Baguettes  
Prepared Salads:  
Heirloom Tomatoes & Buffalo Mozzarella with Balsamic Vinaigrette  
Fingerling Potato Salad with Pancetta & Mushrooms in Arugula Dijon Vinaigrette  
Blue Fin Tuna Nicoise "Style" with Shallot Vinaigrette  
Assorted Fresh Baked Cookies and Brownies  
Coffee, Specialty Tea, Coca Cola Products & Bottle Water

#### Energy Break

Sports Energy Bars  
Gourmet Nuts & Trail Mix  
Fruit Parfaits  
Sports Drinks & Vitamin Waters

# ALL DAY MEETING PLANNER BREAKS

## Daily Meeting Planner Package

### Continental

Seasonal Fruits & Berries

Guest House Biscuits, Croissants, Muffins & Assorted Bagels

Preserves, Marmalade, Cream Cheese & Butter

Granola Bars & Assorted Yogurts

Fresh Squeezed Orange & Grapefruit Juices

Coffee, Decaf Coffee & Specialty Teas

### Refresh

Coffee, Specialty Tea, Coca Cola Products & Bottled Water

### Afternoon Break

Baskets of Whole Seasonal Fruit

Hummus Dips & Vegetables

Vegetable Spring Wraps

Nutella & Fruit

Gourmet Nuts

Fresh Vegetable Juices & Mineral Waters

Coffee, Specialty Tea, Coca Cola Products & Bottle Water

# Continental Breakfast

## The Continental

Guest House Biscuits, Croissants, Muffins & Assorted Bagels

Preserves, Marmalade, Cream Cheese & Butter

Fresh Squeezed Orange & Grapefruit Juices

Coffee, Decaffeinated Coffee and Specialty Teas

## The Guest House Continental

Seasonal Fruits & Berries

Guest House Biscuits, Croissants, Muffins & Assorted Bagels

Preserves, Marmalade, Cream Cheese & Butter

Granola Bars & Assorted Yogurts

Fresh Squeezed Orange & Grapefruit Juices

Coffee, Decaffeinated Coffee and Specialty Teas

## Deluxe Continental

Seasonal Fruits & Berries

Guest House Biscuits, Croissants, Muffins & Assorted Bagels

Preserves, Marmalade, Cream Cheese & Butter

Assorted Cold Breakfast Cereals with Whole, 2% & Fat Free Milk

Granola Bars & Assorted Yogurts

Fresh Squeezed Orange & Grapefruit Juices

Coffee, Decaffeinated Coffee and Specialty Teas

## Breakfast Ala Carte

*Breakfast selections are accompanied by Fresh Squeezed Orange Juice, Coffee, Assorted Breakfast Pastries, Coffee, and Specialty Teas*

### Country Breakfast

Scrambled Eggs with Fresh Herbs

Home Fried Potatoes

Chicken Apple Sausage or Hickory Smoked Bacon

### Apricot Stuffed French Toast

Brioche, Stuffed with Dried Apricot & Maple Cream Cheese

Home Fried Potatoes & Fruit

### Southern Comfort

Chicken Hash & Cheddar Biscuits

Home Fried Potatoes & Gravy

### Southern Eggs Benedict

Poached Eggs on a Savory Cheese Biscuit

Canadian Bacon, Home Fried Potatoes and Hollandaise

*(maximum 100 people)*

### Frittata

Spinach, Red Pepper & Sharp Cheddar

Home Fried Potatoes & Fruit

# Breakfast Buffets

## Traditional Buffet

Seasonal Fresh Fruits & Berries  
Yogurt & Granola  
Hickory Smoked Bacon & Pork Sausage  
Potatoes  
Scrambled Eggs  
Creamy Grits  
Guest House Biscuits, Croissants, Muffins & Assorted Bagels  
Preserves, Marmalade, Cream Cheese & Butter  
Freshly Squeezed Orange & Grapefruit Juice  
Coffee & Specialty Teas

## Classic Memphis

Seasonal Fresh Fruits & Berries  
Grits & Sausage Bake  
Savory Chicken in a Waffle  
Quiche  
Sausage Gravy and House Made Biscuits  
Guest House Biscuits, Croissants, Muffins & Assorted Bagels  
Preserves, Marmalade, Cream Cheese & Butter  
Freshly Squeezed Orange & Grapefruit Juice  
Coffee & Specialty Teas

## Healthy Eats

Fruit & Berries Smoothies  
Seasonal Fresh Fruits & Berries  
Yogurt & Granola Parfaits  
Smoked Salmon Martini's  
Vegetable & Egg White Frittata  
Lemon Ricotta Pancakes  
Steel Cut Oatmeal with Dried Fruits & Nuts  
Fresh Fruit & Vegetable Juices  
Coffee & Specialty Teas

*Breakfast buffets are accompanied by Coffee, Decaffeinated Coffee and Specialty Teas*

# Breakouts

Price per person based on 30 minutes of Service

## Beverage Break

Coffee, Herbal Tea, Coca Cola Products & Bottled Water

## Fruit Break

Baskets of Whole Seasonal Fruit

Brochettes of Melon, Strawberries & Pineapple

Power Bars & Fruit Yogurts

Fruit Smoothies

Coca Cola Products & Bottled Water

## Ice Cream Break

Assorted Hagen Daaz Bars

Fruit Pops & Italian Sorbets

Mississippi Mud Sandwich

Old Fashion Cream Sodas, Coca Cola Products & Bottled Water

## Snack Break

Soft Jumbo Pretzels with Mustard

Cracker Jacks

Assorted Deli Chips

Freshly Popped Popcorn

Coca Cola Products & Bottled Water

## Energy Break

Sports Energy Bars

Gourmet Nuts & Trail Mix

Fruit Parfaits

Sports Drinks & Vitamin Waters

## Cookies and Bars

Oven Baked Cookies

Brownies & Blondies

Meyers Lemon Bars

Milk, 2% Milk, Skim Milk

## Chocolate Break

Mini Chocolate Bars & Kisses

Local Chocolate Fudge

Chocolate Dipped Strawberries

Chocolate Dipped Chocolate Cookies

Chocolate Milk

Coffee, Herbal Tea, Coca Cola Products & Bottled Water

## Health Break

Baskets of Whole Seasonal Fruit

Hummus Dips & Vegetables

Vegetable Spring Wraps

Nutella & Fruit

Gourmet Nuts

Fresh Vegetable Juices & Mineral Waters

## EP's Break

Grilled Banana & Peanut Butter Sandwiches

Tomato Fritters

Meatballs Wrapped in Bacon

Country Fair Cookies

Black Cherry Soda, Orange Soda, Coca Cola Products

Bottled Water

## Menu Enhancements

Sticky Buns

Ham & Swiss Croissant

Sausage Biscuit

Oatmeal with Dried Fruits & Brown Sugar

Lemon Ricotta Pancakes

Hard Boiled Eggs

Apricot Stuffed French Toast

Grits & Sausage Bake

Scrambled Eggs

Pepper Bacon

Breakfast Sausage

Breakfast Potatoes

Creamy Grits

Biscuits & Gravy

Omelette Station

Fruit Parfaits

Gulf Shrimp & Grits

Fruit & Berry Smoothies

Smoked Salmon Martinis

Individual Bags of Chips

Individual Candy Bars

Individual Bags of Popcorn

Assorted Fresh Baked Cookies

Fresh Baked Brownies

Assorted Soft Drinks

Bottle Water

Assorted Bottle Juices

Iced Tea

Lemonade

Fruit Punch

Regular Coffee

Decaffeinated Coffee

Assorted Specialty Teas



# Lunch Buffets

## Taste of the South

Variety of Breads

Assorted Mixed Greens or Caesar Salad Bar

Chef's Selection of Assorted Desserts

Full Beverage Service

## Composed Salads

*(select two)*

Tri-color Baby Potato Salad

Super Food Cole Slaw with Basil Vinaigrette

Watermelon Salad with Baby Arugula & Lemon Zest

Heirloom Tomatoes & Buffalo Mozzarella with Balsamic Vinaigrette

Three Bean & Roasted Chicken Salad with Fennel & Basil Emulsion

## Soup

*(select one)*

Chicken & Sau Palmero Sausage Gumbo

Shaved Fennel & Red Pepper , Harpers Country Ham Soup

Chilled Gazpacho with Fried Avocado

## Entrees

*(select three)*

BBQ Taylor Farms Pulled Pork Sandwich

Dry Rub Smoked Brisket

Southern Style Fried Chicken

BBQ Baked Chicken

Corn Meal Dusted Catfish

Marinated Skirt Steak with Chimichurri

Whiskey & Honey Glazed Taylor Farms Pork Loin

## Vegetable/Starch

*(select two)*

Mac n Cheese

Ancho Chili Dusted Corn on the Cob

Sweet Corn Pudding

Fingerling Potato Hash

Scalloped Potatoes

Harpers Country Ham & Tri-Color Beans

Braised Kale with Roasted Shallots

Brussel Sprouts with Bacon Lardon

Braised Turnip Greens

# Lunch Buffets

## Deli Buffet

Organic Field Greens with Balsamic Shallot Vinaigrette

Deli Tray featuring:

Genoa Salami, Smoked Turkey, Roast Beef & Ham

Smoked Provolone & Cheddar Cheeses

Lettuce, Tomatoes, Pickles & All Appropriate Condiments

Assorted Nikki's Deli Chips

Bread Basket: Seven Grain, Rye, Ciabatta Rolls & Baguettes

Prepared Salads:

Heirloom Tomatoes & Buffalo Mozzarella with Balsamic Vinaigrette

Fingerling Potato Salad with Pancetta & Mushrooms in Arugula Dijon Vinaigrette

Blue Fin Tuna Nicoise "Style" with Shallot Vinaigrette

Chef's Daily Selection of Assorted Desserts

Full Beverage Service

## Sandwich Shop

*(choice of three sandwiches)*

Gilled Gulf Shrimp Wrap, Haas Avocados, Corn Shoots in a Citrus Aioli

BBQ Brisket, Tobacco Onions & Cole Slaw

Fried Green Tomato "BLT", Pepper Bacon, Arugula & Remoulade

Grilled Chicken & Portobello Pita with Feta Cheese & Pea Shoots

Focaccia "Club" with Genoa Salami, Ham, Mozzarella, Roasted Peppers & Basil Pesto

Salads:

Caesar Salad Bar with Focaccia Croutons, Shaved Parmesan & Cucumbers

Artichoke Salad with Feta, Nicoise Olives, Hearts of Palm & Lemon Thyme Vinaigrette

Three Bean & Roasted Chicken Salad with Fennel & Basil Emulsion

Chef's Daily Selection of Assorted Desserts

Full Beverage Service

## Plated Lunch Entrees

*Includes a choice of Baby Green Salad, Ice Berg Wedge Salad or Caesar Salad, Rolls and Butter, Chef's Selection of Desserts, Iced Tea, Coffee & Specialty Teas. Chef's Selection of soup may be substituted for the salad selections.*

### Salads

#### Chopped Chicken Salad

Baby Potatoes, Pepper Bacon, Hass Avocado, Egg & White  
Balsamic Shallot Vinaigrette

#### Marinated Flat Iron Steak Salad

Super Greens & Chimichurri

#### Caesar Salad with Grilled Chicken

Toasted Brioche Croutons, Shaved Parmesan

#### Caesar Salad with Grilled Salmon

Toasted Brioche Croutons, Shaved Parmesan

### Entrees

#### Stuffed Chicken Breast

Prosciutto, Provolone, Caramelized Fennel & Mushroom Sauce

#### Pan Seared Chicken Breast

Sweet Corn Puree & Pepper Bacon

#### Atlantic Salmon

Roasted Garlic-Tomato Relish & Citrus Butter

#### Grilled Meatloaf

Roasted Garlic Mash & Romesco Sauce

#### Cornmeal Crusted Catfish

Green Vegetable Risotto & Crawfish Creole Sauce

## Box Lunches

*Lunches include Nikki's Chips, Whole Fruit, Salad & Soft Drink or Bottled Water, & Chocolate Chip Cookie or Brownie*

### Beef Brisket

Hickory Bacon Onion Jam & Ciabatta

### Smoked Turkey

Smoked Provolone, Herbed Mayonnaise & Sour Dough

### Honey Smoked Ham

Baby Swiss, Shaved Red Onion & Garlic Herb Tortilla

### Grilled Chicken Club

Swiss, Pepper Bacon, Cilantro Pesto Mayonnaise & Focaccia

### Vegetable Wrap

Grilled Vegetables, Pickled Onion & Pimento Hummus

# Dinner Buffets

## Traditional Dinner Buffet

Variety of Breads

Chef's Selection of Desserts

Full Beverage Service

Caesar Salad

Toasted Brioche Croutons, Shaved Parmesan

Melon & Arugula Salad

Watermelon, Greek Cheese, Lemon & Extra Virgin Olive Oil

Toasted Ancient Grain Salad

Spelt, Quinoa, Wild Rice, Celery & Peppers

## Entrees

NY Striploin

Caramelized Onion & Merlot Wine Herb Jus

Prosciutto & Sage Wrapped Seabass

Lemon Beurre Blanc

Chicken Roulade

Sundried Tomato, Basil & Goat Cheese

## Sides

Grilled Asparagus & Roasted Baby Heirloom Carrots

Roasted Yukon & Sweet Potatoes

# Dinner Buffets

## Taste of Tennessee

Variety of Breads

Assorted Mixed Greens or Caesar Salad Bar

Chef's Selection of Assorted Desserts

Full Beverage Service

## Composed Salads

*(select two)*

Tri-color Baby Potato Salad

Super Food Cole Slaw with Basil Vinaigrette

Watermelon Salad with Baby Arugula & Lemon Zest

Three Bean & Roasted Chicken Salad with Fennel & Basil Emulsion

## Soup

*(select one)*

Chicken & Sau Palmero Sausage Gumbo

Shaved Fennel & Red Pepper , Harpers Country Ham Soup

Chilled Gazpacho with Fried Avocado

## Entrees

*(select three)*

BBQ Dry Rub Baby Back Ribs

Dry Rub Smoked Brisket

Southern Style Fried Chicken

BBQ Baked Chicken

Corn Meal Dusted Catfish

Marinated Skirt Steak with Chimichurri

Whiskey & Honey Glazed Taylor Farms Pork Loin

## Vegetable/Starch

*(select two)*

Mac n Cheese

Ancho Chili Dusted Corn on the Cob

Sweet Corn Pudding

Fingerling Potato Hash

Scalloped Potatoes

Harpers Country Ham & Tri-Color Beans

Braised Kale with Roasted Shallots

Brussel Sprouts with Bacon Lardon

Braised Turnip Greens

# Dinner Buffets

## Southwest Buffet

House Made Corn Chips  
Pico de Gallo, Salsa Verde, Guacamole & Queso Dips  
Chef's Selection of Assorted Desserts  
Full Beverage Service

## Composed Salads

Iceberg Salad with Roasted Corn & Cilantro Ranch Dressing  
Fresh Fruit with Margarita Yogurt Dressing  
Grilled Vegetable with Cilantro Lime Vinaigrette

## Entrees

Beef, Chicken & Shrimp Fajitas  
Hand Rolled Taquitos  
Spanish Rice  
Savory Black Beans with Jalapeno  
Honey Lime Roasted Vegetables

## Italian Celebration Buffet

Variety of Italian Breads  
Assorted Mixed Greens or Caesar Salad Bar  
Chef's Selection of Assorted Desserts  
Full Beverage Service

## Composed Salads

Antipasto with Artichokes, Mushrooms, Charcuterie, Cheeses & Olives  
Roma Tomato & Buffalo Mozzarella with Aged Balsamic

## Entrees

Herb-Dusted Striped Bass with White Bean & Tomato Ragout  
Sautéed Chicken with Capers, Basil & Lemon  
Malabar Peppered Steak with Marsala & Portabella Mushrooms  
Penne Pasta with Vodka Sauce  
Roasted Vegetables with Pine Nut Chutney

# Dinner Ala Carte

## Salads & Soups:

*(select one)*

Iceberg Wedge

Pepper Bacon Lardon, Tomato & Blue Cheese

Caesar Salad

Shaved Parmesan, Caesar Dressing

Super Greens

Cucumber Carpaccio & White Balsamic Vinaigrette

Chicken & Sau Palmero Sausage Gumbo

Shaved Fennel & Red Pepper , Harpers Country Ham Soup

Chilled Gazpacho with Fried Avocado

Spicy Crab Bisque

## Entrees:

*(select one)*

Grilled Aged Filet Mignon Bacon Wrapped in a Cognac Sauce  
Yukon Gold Potato Tart & Creamed Spinach

NY Striploin Steak

Fingerling Potatoes & Portabella Port Wine Reduction

Grilled Salmon with Tomato-Pancetta Relish

Asparagus Risotto & Corn Shoots

Sautéed Grouper

Mushroom Risotto, Caramelized Fennel & Roasted Tomato

Parmesan Crusted Chicken

Prosciutto, Fontina, Potatoes Anna & Caramelized Spinach

Spice Rubbed Pork Loin

Mushroom Polenta Hash, Apricot Sauce & Braised Black Kale

All Entrees served with Coffee, Iced Tea, Water and Rolls

## Desserts:

*(select one)*

Flourless Chocolate Cake

Meyer Lemon Meringue Pie

Chess Pie or Dulce de Leche Custard

Bananas Foster Trifle or Red Velvet Cake

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# Reception Hors d' oeuvres

*Priced per piece, 50 piece minimum per selection*

## Cold Hors d' oeuvres

Gulf Shrimp Shooters

Oysters on the Half Shell

Tomato & Mozzarella Skewer

Melon & Prosciutto

White Bean Bruschetta

Ahi Tuna & Cucumber Roll

Deviled Eggs

Cranberry Chicken Biscuit Slider

## Hot Hors d' oeuvres

Crab Cakes

Salmon en Croute

Shrimp & Grits Cutlet

Pulled Pork Slider

Chicken Satay

Beef Satay

Goat Cheese Lollipop

Beef Wellington

Chicken Wellington

Scallops Wrapped in Bacon

Coconut Shrimp

Bacon Wrapped Shrimp

Spanakopita

Beef & Blue Cheese Puff

Chicken & Waffle Skewer

Mini Johnnycakes

Duck Confit Biscuit Slider

Banana & Peanut Butter Bites

# Reception Displays

## Imported & Domestic Cheese Board

Aged Cheddar, Stilton, Brie, Goat Cheese  
Buffalo Mozzarella, Boursin, Smoked Provolone, Cantal, Parmesan  
Accompanied by Seasonal Fruits, Crackers & Crusty Breads

## Vegetable Shots

Individual shots of Celery, Pickled Carrots, Asparagus, Cucumber  
Accompanied by Tomato Balsamic Vinaigrette

## Fruit Display

Skewered Pineapple & Strawberry, Honey Dew & Cantaloupe,  
Carbonated Black Grapes, Kiwi & Seasonal Berries  
Accompanied by Pomegranate Lime Yogurt, Lavender Clover Honey

## Grilled Vegetables

Roasted Cauliflower & Peppers, Grilled Asparagus & Zucchini, Oven Dried Tomatoes, Grilled Carrots  
Accompanied by Chimichurri & Chipotle Ranch Sauces

## Antipasto

Selection of Cured Meats, Prosciutto, Salami, Country Pate,  
Smoked Provolone, Fresh Mozzarella, Goat Cheese  
Pickled Vegetables, Marinated Olives, Crackers & Crusty Breads

## Smoked Salmon Martinis

Smoked Salmon, Pickled Red Onion, Chopped Egg,  
Cucumber Emulsion, Crisp Caper Berry & Dark Rye Toast

# Reception Stations

## Action

### Shellfish Bar

Selection of Gulf & Eastern Oysters,  
Littleneck Clams, Jumbo Shrimp, Jonah Crab Claws  
Marinated Mussels Accompanied by Smoky Cocktail Sauce,  
Mignonette & Tartar Sauces with Lemon & Lime Wedges

### Pasta Bar

Rigatoni & Penne Cooked to Order  
Wild Mushroom Ragout, Fideo Sauce, Pesto Sauce  
Accompanied by Prosciutto, Shaved Parmesan, Pine Nuts  
and Garlic Herb Focaccia Toast

### Biscuit Slider Bar

Guest House Made Cheese Biscuits, BBQ Brisket, Country  
Ham, Fried Green Tomatoes, Accompanied by Bacon Onion  
Jam, Pimento Sauce, Cole Slaw & Stone Ground Mustard

### Shrimp & Grits Station

Sautéed Gulf Shrimp Cooked To Order  
Tasso Ham, Stone Ground Grits & Malabar Pepper  
Demi Glace

### Mashed Potato Bar

Roasted Garlic Mashed, Yam Potato Mashed  
Accompanied by BBQ Brisket, Tobacco Onions, Roasted  
Pepper Relish, Smoked Cheddar, Scallions & Butter

## Carving

*All carving stations are accompanied by Brioche Rolls,  
Guest House Biscuits & French Breads*

### Aged Beef Tenderloin

Truffle Demi Glace  
(Serves 25)

### New York Striploin

Mushroom Port Sauce  
(Serves 35)

### Prime Rib

Fresh Horseradish Sauce & Au Jus  
(Serves 35)

### BBQ Brisket

Hickory Bacon Onion Jam, Cole Slaw  
(Serves 20)

### BBQ Ribs

Spicy BBQ & Hot Sauces  
(Serves 30)

### Herb Roasted Turkey

Stone Ground Mustard, Mayonnaise  
(Serves 30)

### Glazed Country Ham

Caramelized Onion & Pinenut Chutney  
(Serves 50)

### Hickory Bacon Wrapped Pork Loin

Foie Gras Butter Sauce  
(Serves 20)

*A chef is required for action and carving stations and the fee is \$125 for two hours. Price per person is based on two hours of service.*

## Host Bar

### Silver Selections

Absolut Vodka  
Beefeaters Gin  
Cruzsan Silver Rum  
Jose Cuervo Especial Gold Tequila  
Canadian Club Blended Whiskey  
Dewar's Scotch  
Jack Daniels Whiskey  
Crown Royal  
Korbel Brandy

### Premium Selections

Ketel One Vodka  
Grey Goose Vodka  
Bombay Sapphire Gin  
Tanqueray Ten Gin  
Bacardi Silver Rum  
Makers Mark Bourbon  
Knob Creek Bourbon  
Crown Royal Reserve  
Gentleman Jack Whiskey  
Johnny Walker Red Scotch  
Remy Martin VSOP

### Domestic Beer

Budweiser  
Bud Light  
Miller Lite  
Coors Light  
Michelob Ultra

### Non-Alcoholic Beer

Becks

### Imported & Craft Beers

Ghost River  
Heineken  
Newcastle  
Corona  
Bass Ale  
Sierra Nevada  
Amstel Light  
Guinness Draft  
Stella Artois

## Wine Selections

### White Wines

Salmon Creek, Pinot Grigio, California  
Salmon Creek, Sauvignon Blanc, California  
Salmon Creek, Chardonnay, California

### Red Wines

Salmon Creek, Pinot Noir, California  
Salmon Creek, Merlot, California  
Salmon Creek, Cabernet Sauvignon, California

*Bartender fees for the Host Bars, \$125.00 for the first 4 hours per bar. One bartender recommended per 100 guests.*

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# Cash Bar

## Silver Selections

Absolut vodka  
Beefeaters Gin  
Cruzsan Silver Rum  
Jose Cuervo Especial Gold Tequila  
Canadian Club Blended Whiskey  
Dewar's Scotch  
Jack Daniels Whiskey  
Crown Royal  
Korbel Brandy

## Premium Selections

Ketel One Vodka  
Grey Goose Vodka  
Bombay Sapphire Gin  
Tanqueray Ten Gin  
Bacardi Silver Rum  
Makers Mark Bourbon  
Knob Creek Bourbon  
Crown Royal Reserve  
Gentleman Jack Whiskey  
Johnny Walker Red Scotch  
Remy Martin VSOP

## Domestic Beer

Budweiser  
Bud Light  
Miller Lite  
Coors Light  
Michelob Ultra

## Non-Alcoholic Beer

Becks

## Imported & Craft Beers

Ghost River  
Heineken  
Newcastle  
Corona  
Bass Ale  
Sierra Nevada  
Amstel Light  
Guinness Draft  
Stella Artois

## Wine Selections

### White Wines

Salmon Creek, Pinot Grigio, California  
Salmon Creek, Sauvignon Blanc, California  
Salmon Creek, Chardonnay, California

### Red Wines

Salmon Creek, Pinot Noir, California  
Salmon Creek, Merlot, California  
Salmon Creek, Cabernet Sauvignon, California

*Bartender fees for the Host Bars, \$125.00 for the first 4 hours per bar. One bartender recommended per 100 guests.*

A service charge of 13% of the total food and beverage revenue will be added, which will be provided to wait staff employee, service employees and/or service bartenders. An administrative fee of 9% of the total Food and Beverage revenue and applicable taxes will be added. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you.

## Terms and Conditions

The Sales Department, as well as the entire staff of the hotel, will help in every way to make your planned event an outstanding success. Our menus represent many of the most popular items requested. If you have a special menu in mind, please feel free to ask.

## Cancellation Policy

If you should cancel your reservation or function, the Resort shall be entitled to collect, as liquidated damages sixty percent (60%) of the sum of the Minimum Anticipated Food and Beverage Revenue and meeting room rental, if canceled from the date of contract to ninety (90) days before the date of your function; and ninety percent (90%) of the sum of the Minimum Anticipated Food and Beverage Revenue and the meeting room rental, if canceled within ninety (90) days and ten (10) days before the date of your function, and ninety five percent (95%) of Minimum Anticipated Food and Beverage Revenue plus meeting room rental to be charged if canceled within ten (10) days. Taxes will be added to all amounts.

Liquidated damages resulting from cancellation shall be due and payable at the time of the cancellation.

## Guarantees

Though this number will not affect the Minimum Anticipated Food and Beverage Revenue figure noted above, the final attendance for your function must be received in writing by the catering/conference services office **NO LATER THAN 12:00PM CST**, three (3) working days before the date of the function. This will be the number for whom the Resort will prepare food for the function. The Resort cannot be responsible for service, accommodations or guaranteeing the same menu items for more than five percent (5%) over guarantee for events with an attendance of less than 500 people., and three percent (3%) over guarantee for events with an attendance of more than 500 people. If a guarantee is not given to the Resort by the specified time and date, the original estimated attendance would be considered the final guarantee. Your final menu selections must be made no later than 3 days prior to your arrival.

All federal and local taxes are charges related to the services rendered by the resort for your function in a addition to the prices herein agreed upon, and you agree to pay them in accordance with the payment terms set forth herein.

## Outside Food and Beverage

No food and beverage of any kind can be brought into the Resort by you or your guest, invitees or attendees.

## Split Menus

An additional charge of \$5.00 per person will be applied to all meals which have a choice of two entrees.

## Service Charge

A service charge of 13 % of the total food and beverage revenue will be added, which will be provided to wait staff employee(s), service employees and/or service bartenders. An administrative fee of 9% of the total Food and Beverage revenue and applicable taxes will be added. This administrative fee is retained by the Resort and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you. On any event where the guaranteed number is less than 25 persons, a \$250.00 labor charge will be added to the Event. This labor charge is retained by the Resort and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you.

## Meeting Space

The Resort reserves the right to assign another room for your function in the event the room originally designated for your function shall be unavailable or inappropriate, in the Resort's sole opinion. In the event of increased costs of commodities or menu items, the Resort may, at its option, make reasonable substitutions in menu items.

## Security

If required, at the sole judgment of the Resort, in order to maintain adequate security measures in light of the size and nature of the Event, Group shall provide, at it's expense, security personnel for the Event supplied by a reputable licensed guard or security agency doing business in the city or county in which the Resort is located., which agency shall be subject to the prior approval of the Resort. Security personnel provided by Group shall not carry weapons and are to coordinate with Resort's regular security force and will concern themselves only with access to the space reserved hereunder (or substituted therefore), restricting their presence to those areas of the Resort premises.

## Audio Visual

Resort's on-site Audio-Visual Company offers state of the art equipment and technical support staff for all conference needs. Use of any audio-visual/production companies other than Resort is prohibited without consent. Where consent is authorized, fees in the amount of \_\_\_ percent of what Resort would have charged to provide the audio-visual or production services will be charged to the group.

## Signage

Signs and banners are not allowed in the Resort's public space. In regard to the Group's meeting space, all signs must be professionally printed and their placement and posting be pre-approved by the Convention Services Department. Nothing shall be posted, nailed, screwed or otherwise attached to walls, floors, or other parts of the building or furniture. Distribution of gummed stickers or labels is strictly prohibited. If Group desires to hang or adhere posters, banners, flip chart paper or other material in meeting rooms, sleeping rooms or public space, your conference service manager must be notified of this request in advance, and will assist Group with the request in order to avoid damage to rooms, walls, etc. Any damage to Resort as a result of not having prior approval will be billed to Group.