

Morning Table

All breakfast tables include assorted jams and jellies with european style butter, fonte® drip coffee, a selection of For Five premium teas, choice of juice (choice of two): orange, grapefruit, carrot, pineapple, tomato.

SUBSTANCE

fresh baked pastries to include croissants, pain au chocolat, and assorted muffins
hand sliced fruit and berries (gf, vegan)
soft scrambled organic eggs (gf)
applewood smoked bacon (gf)
roasted herb infused yukon gold potatoes
selection of cereals and milk

48

FRITTATA

artisanal bread, assorted pastries
hand sliced fruit and berries (gf, vegan)
roasted vegetable frittata, micro herb garnish
soft scrambled organic eggs (gf)
applewood smoked bacon (gf)
organic chicken apple sausage (gf)

50

RISE & SHINE

fresh baked pastries to include croissants, pain au chocolat, and assorted muffins
hand sliced fruit and berries (gf, vegan)
assorted organic stoneyfield yogurts
selection of cereals and milk

42

Minimum of 25 guests required* (based on 60 minutes of continuous service).

THE SKINNY

artisanal multigrain and wheat bread
mint infused ruby red grapefruit, organic citrus salad
berry parfait shots, house made granola, organic low-fat yogurt
oatmeal, amish honey, golden raisins, almonds

38

BREAKFAST RECEPTION

orange ginger carrot shooter (gf)
honeydew fruit satay, honey yogurt (gf)
strawberry goat cheese, balsamic(gf)
fresh baked pastries to include croissants, pain au chocolat, and assorted muffins
stuffed breakfast biscuits:
ham, peppers, onion, cheddar
mushroom spinach, gruyere
chicken sausage, scallion, pepper jack

46

* chef attendant fee ~ based on 1 chef attendant per 75 guests

* additional fee for guarantees less than 25 guests - \$200

* consuming raw or undercooked eggs, meat or seafood may increase your risk of food borne illnesses

All pricing is per person unless otherwise noted. All food and beverage is subject to a 25% service charge and 10% sales tax, which is subject to change. Included in the service charge is a gratuity of 19% of food and beverage charges, which is distributed to banquet staff. The remainder of the service charge is retained by the hotel. Room rental is subject to 25% service charge.

Morning Table

Enhancements

MADE TO ORDER SWEET & SAVORY CREPES

prosciutto cotto, smoked salmon, turkey
dill creme fraiche, crispy shallots, roasted peppers, asparagus, mushrooms, cheddar
bourbon glazed bananas, caramel apples, berry compote, nutella, peanut butter, vanilla espresso mascarpone, lemon ricotta

18

MADE TO ORDER OMELET

virginia ham, organic chicken apple sausage, applewood smoked bacon, cheddar cheese, peppers, onions, mushrooms, baby spinach, micro greens

19

*requires a minimum of 25 guests, based on 60 minutes of continuous service
chef attendant required, 1 chef per 75 guests*

MADE TO ORDER PANCAKES

bananas, blueberries, strawberries, house made granola, amish maple syrup, cinnamon whipped cream, powdered sugar

16

*requires a minimum of 25 guests, based on 60 minutes of continuous service
chef attendant required, 1 chef per 75 guests*

STUFFED BREAKFAST BISCUITS

ham, peppers, onion, cheddar
mushroom spinach, gruyere
chicken sausage, scallion, pepper jack

95 per dozen

soft scrambled organic eggs (gf)

9

applewood smoked bacon (gf)

9

organic maple pork sausage (gf)

9

organic chicken apple sausage (gf)

10

assorted freshly baked pastries

55 per dozen

assorted artisan mini doughnuts

65 per dozen

fresh pressed breakfast shooters

7

whole fruit

6 each

oatmeal, amish honey, golden raisins, almonds

9

smoked salmon, bagels, cream cheese, heirloom cherry tomatoes, capers, chive sticks, dill

16

pepsi, diet pepsi and sierra mist

6 each

iced tea forte®

98 per gallon

voss® bottled water

7 each

red bull® or sugar free red bull®

8 each

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Morning Plate

All breakfast plates include breakfast pastries for the table, assorted jams and jellies with european style butter, choice of juice (choice of two): orange, grapefruit, carrot, tomato or pineapple, forte® drip coffee, a selection of tea forte®.

WAKE UP!

organic soft scramble eggs, organic chicken apple sausage, herb infused roasted potatoes, toy box tomato relish, micro salad

42

CHAMPION'S BREAKFAST

organic egg omelet, aged cheddar, herb infused roasted potatoes, toy box tomato relish, micro salad

42

STARS

poached organic eggs, charred tomato, avocado, english muffins, hollandaise, herb infused roasted potatoes, toy box tomato relish, micro salad

42

STRIPES

grilled 4 oz filet mignon with organic eggs roasted yukon gold potatoes with garden herbs toy box tomatoes

48

SANDWICH

toasted english muffin with softly scrambled organic eggs aged cheddar and ham roasted yukon gold potatoes with garden herbs

42

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Morning Plate

Enhancements

MADE TO ORDER SWEET & SAVORY CREPES

prosciutto cotto, smoked salmon, turkey
dill creme fraiche, crispy shallots, roasted peppers, asparagus, mushrooms, cheddar
bourbon glazed bananas, caramel apples, berry compote, nutella, peanut butter, vanilla espresso mascarpone, lemon ricotta

18

MADE TO ORDER OMELET

virginia ham, organic chicken apple sausage, applewood smoked bacon, cheddar cheese, peppers, onions, mushrooms, baby spinach, micro greens

19

*requires a minimum of 25 guests, based on 60 minutes of continuous service
chef attendant required, 1 chef per 75 guests*

MADE TO ORDER PANCAKES

bananas, blueberries, strawberries, house made granola, amish maple syrup, cinnamon whipped cream, powdered sugar

16

*requires a minimum of 25 guests, based on 60 minutes of continuous service
chef attendant required, 1 chef per 75 guests*

STUFFED BREAKFAST BISCUITS

ham, peppers, onion, cheddar
mushroom spinach, gruyere
chicken sausage, scallion, pepper jack

9 each

soft scrambled organic eggs (gf)

9

applewood smoked bacon (gf)

9

organic maple pork sausage (gf)

9

organic chicken apple sausage (gf)

10

assorted freshly baked pastries

55 per dozen

assorted artisan mini doughnuts

65 per dozen

fresh pressed breakfast shooters

7

whole fruit

6 each

oatmeal, amish honey, golden raisins, almonds

9

smoked salmon, bagels, cream cheese, heirloom cherry tomatoes, capers, chive sticks, dill

16

pepsi, diet pepsi and sierra mist

6 each

iced tea forte®

98 per gallon

voss® bottled water

7 each

red bull® or sugar free red bull®

8 each

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Come Together

Brunch includes assorted jams and jellies with european style butter, forte® drip coffee, a selection of forte® premium teas, choice of juice (choice of two): orange, grapefruit, carrot, pineapple, tomato.

Minimum of 40 guests required* (based on 120 minutes of continuous service).

COME TOGETHER FOR BRUNCH

fresh baked pastries to include croissants, pain au chocolat, and assorted muffins
hand sliced fruit and berries (gf, vegan)
soft scrambled organic eggs (gf)
applewood smoked bacon (gf)
chopped romaine, parmesan, brioche croutons, caesar dressing
organic mesclun, pickled haricot vert, radish, carrot ribbons, cucumbers, sweet shallot vinaigrette
potato crusted salmon filet with horseradish sauce
slow roasted prime rib au jus
barganelli pasta salad, artichokes, olives, roasted tomatoes, rapini, pesto
assorted mini desserts

72

* chef attendant fee - \$200 per station based on 75 guests

* bartender fee - \$200 per station based on 75 guests

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Come Together

Enhancements

MADE TO ORDER SWEET & SAVORY CREPES

prosciutto cotto, smoked salmon, turkey
dill creme fraiche, crispy shallots, roasted peppers, asparagus, mushrooms, cheddar
bourbon glazed bananas, caramel apples, berry compote, nutella, peanut butter, vanilla espresso mascarpone, lemon ricotta

18

MADE TO ORDER OMELET

virginia ham, organic chicken apple sausage, applewood smoked bacon, cheddar cheese, peppers, onions, mushrooms, baby spinach, micro greens

17

*requires a minimum of 25 guests, based on 60 minutes of continuous service
chef attendant required, 1 chef per 75 guests*

MADE TO ORDER PANCAKES

bananas, blueberries, strawberries, house made granola, amish maple syrup, cinnamon whipped cream, powdered sugar

16

*requires a minimum of 25 guests, based on 60 minutes of continuous service
chef attendant required, 1 chef per 75 guests*

STUFFED BREAKFAST BISCUITS

ham, peppers, onion, cheddar
mushroom spinach, gruyere
chicken sausage, scallion, pepper jack

9 each

soft scrambled organic eggs (gf)

9

applewood smoked bacon (gf)

9

organic maple pork sausage (gf)

9

organic chicken apple sausage (gf)

10

assorted freshly baked pastries

55 per dozen

assorted artisan mini doughnuts

65 per dozen

fresh pressed breakfast shooters

7

whole fruit

6 each

oatmeal, amish honey, golden raisins, almonds

9

smoked salmon, bagels, cream cheese, heirloom cherry tomatoes, capers, chive sticks, dill

16

pepsi, diet pepsi and sierra mist

6 each

iced tea forte®

98 per gallon

voss® bottled water

7 each

red bull® or sugar free red bull®

8 each

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Morning/Afternoon Recess

Based on 45 minutes of continuous service.

SIX PACK

For Five drip coffee and decaf
tea forte® selections
vooss® water
pepsi, diet pepsi and sierra mist
red bull® and sugar free red bull®
21

CUP OF JOE (CONTAINS NUTS)

assorted artisan mini doughnuts
For Five fresh drip coffee and decaf
tea forte® selections
28

STRETCH (GF)

granny smith apples
coconut water
For Five fresh drip coffee and decaf
tea forte® selections
24

SLIM (GF)

assorted stoneyfield yogurts
mixed berries (strawberries, raspberries, blueberries,
blackberries)
almonds, dark chocolate, shredded coconut, local honey
assorted vitamin water
vooss® water
24

COOKIE STARTS WITH C (CONTAINS NUTS)

chocolate chip, double chocolate chip, white chocolate
macadamia nut, oatmeal raisin cookies
whole milk, 2% milk, soy milk
pepsi, diet pepsi and sierra mist
22

WIRED BY THE HOUR

For Five fresh drip coffee and decaf
tea forte® selections
1 hour @ 14
2 hours @ 18
3 hours @ 22
all day @ 30

Enhancements

Must be chosen in conjunction with a break menu OR a minimum of 2 food items:

assorted warm cookies
55 per dozen

assorted freshly baked pastries
55 per dozen

assorted artisan mini doughnuts
65 per dozen

hand sliced fruit and berries
9

whole fruit
6 each

assorted kind® bars
6 each

assorted granola bars
6 each

assorted candy bars
6 each

assorted popchips®
7 each

pepsi, diet pepsi and sierra mist
6 each

For Five fresh drip coffee and decaf
98 per gallon

tea forte® selections
98 per gallon

iced tea forte®
98 per gallon

vooss® water, each
7 each

red bull® or sugar free redbull®, each
8 each

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Whimsical Theme Breaks

Based on 45 minutes of continuous service.

AFTER THESE MESSAGES

cheddar grilled cheese
watermelon wedges
classic cheetos, flamin hot cheetos
house made lemonade

23

CONCESSION OBSESSION

assorted boxed candy and candy bars
flavored popcorn: butter, caramel, cheddar, chili lime
pepsi, diet pepsi and sierra mist

25

SUGAR RUSH

smarties, skittles, starburst, mini snickers, twix, twizzlers,
hershey kisses, reeses mini, yogurt covered pretzels, chocolate
covered almonds
pepsi, diet pepsi and sierra mist

24

ENERGY BOOST

nature valley granola bars
kind bars
whole fruit
coconut water
voss® water
sugar free red bull®

22

AFTERNON TEA

rosemary focaccia, mozzarella, fresh basil, pesto, tomato,
balsamico
pumpernickel, smoked salmon, radish, caviar, garlic herb
spread
sourdough, ham, asian pear, cheddar, fig jam

26

CHIPPER UP

house made tortilla chips, plantain chips, guacamole, fresh pico
de gallo, black bean hummus, sriracha hummus
voss® water
pepsi, diet pepsi and sierra mist

22

Enhancements

Must be chosen in conjunction with a break menu OR a minimum of 2 food items:

assorted warm cookies
55 per dozen

assorted freshly baked pastries
55 per dozen

assorted artisan mini doughnuts
65 per dozen

hand sliced fruit and berries
9

whole fruit
6 each

assorted kind® bars
6 each

assorted granola bars
6 each

assorted candy bars
6 each

assorted popchips®
7 each

pepsi, diet pepsi and sierra mist
6 each

For Five fresh drip coffee and decaf
98 per gallon

tea forte® selections
98 per gallon

iced tea forte®
98 per gallon

voss® water, each
7 each

red bull® or sugar free redbull®, each
8 each

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Lunch Table

All lunch tables include selection of decadent desserts, For Five drip coffee, a selection of forte® premium teas. All menus are seasonal, and occasionally our chef will make substitutions based on the best produce available. Your event manager will be able to keep you up to date on any substitutions as needed.

Minimum of 25 guests required* (based on 60 minutes of continuous service).

FUEL

baby kale, frisee, pear, crispy quinoa, pickled shallot, avocado vinaigrette GF|V
charred baby carrot, tahini, sesame seeds GF|V
charred romanesco cauliflower, capers, raisins, pine nuts GF|V|N
farro salad, grilled zucchini, patty pan squash, peppadews, olives, tarragon vinaigrette V
snapper a la plancha, lemon, olive oil, fleur de sel GF
marinated skinless chicken breast, chimichurri GF
fresh berries, honey yogurt, sliced almonds V|N|GF
assorted mini fruit smoothies GF|V

70

FOREIGN RELATIONS

baby red romaine wedge, toasted almonds, eggplant, artichokes, harissa yogurt dressing GF|V
cucumber salad, red onion, tomato, cilantro, parsley, lemon vinaigrette GF|V
seared striped bass, chermoula sauce, pomegranate seeds GF
spiced chicken, olive and apricot tagine sauce GF
chick pea & eggplant stew, potatoes, spices, preserved lemon GF|V
naan V
basmati rice pilaf with dried fruit and pistachios GF |V | N
warm lentils & Israeli cous cous salad GF|V
baklava (N), date & honey tartlets, Rose Water & pistachio panna cotta (N)

73

PARTY BOSS

wild rice pilaf, roasted squash, spicy chorizo, jicama, pinto beans, piquillos, baby kale, jalapeno lime dressing GF|V
charred corn salad, queso fresco, cilantro, red onions, scallions, honey chili aioli GF|V
build your own tacos:
flour or corn tortillas
chipotle braised chicken GF
chili spiced grilled mahi mahi GF
chimichurri marinated beef tri-tip GF
cumin and coriander scented black beans GF|V
roasted peppers and onions GF|V
pico de gallo, cojita cheese, sour cream, lime wedges, guacamole, hot sauce GF|V
mini dulce de leche cheesecake, mini tropical pound cake, mini key lime tart

69

CAPITAL GAINS

baby spinach, roasted pears, bacon, candied pecan, bleu cheese vinaigrette
dried fruit moroccan cous cous, smoked almonds, mint lemon vinaigrette V
seared chicken breast, rosemary emulsion GF
roasted salmon, heirloom cherry tomato relish GF
pasta primavera, roasted garlic parmesan cream V
evoo roasted broccoli GF
assorted mini pastries

72

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FAT CAT

roasted baby beets, feta, candied pecans, arugula, apple maple vinaigrette GF | V | N
roasted green bean salad, bacon, mustard vinaigrette, crispy shallots GF
southern fried chicken, white BBQ on the side
seared grouper, tasso red eye gravy, applewood smoked beef brisket GF
slow braised collard greens, Spanish onions, cider, chili flake GF|V
fontina mac & cheese, parmesan bread crumbs V
mini pecan pie (N), peaches and cream cheesecake, sweet potato tart

76

CHECKS AND BALANCES

baby greens, tomato, cucumber, carrots, croutons, champagne vinaigrette GF|V
roasted Grain mustard potato salad GF|V
(pre-made sandwiches CHOOSE 3)
flank steak, boursin cheese spread, red onion jam, baby arugula, baguette
smoked chicken salad, butter lettuce, vine ripe tomatoes, lemon thyme aioli, focaccia
vegetable sushi wrap, avocado, asparagus, cucumber, carrots, cilantro mint rice, cream cheese, sweet soy V
chicken breast, tzatziki, lettuce, tomato, red onion, harissa, pita
smoked Salmon, cucumber, labne, caper, pumpernickel
roasted beet, avocado, bean sprouts, hummus, wheat wrap V
*gluten free bread available upon request
assorted individual bags of chips V
lemon bars, brownies, blondies V

68

* additional fee for guarantees less than 25 guests - \$200

Minimum of 25 guests required* (based on 60 minutes of continuous service).

Enhancements

Soup

butternut squash soup, toasted pepitas, curry oil GF|V
foraged mushroom soup, thyme crème fraîche, scallions GF|V
vegetable lentil soup, yogurt, preserved lemon GF|V, each

15

pepsi, diet pepsi and sierra mist
6

voss® water,
7 each

red bull® or sugar free redbull®
8 each

iced tea forte®
98 per gallon

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Chilled Plated Lunch

Need for speed, pre-set main and dessert. All menus are seasonal, and occasionally our chef will make substitutions based on the best produce available. Your event manager will be able to keep you up to date on any substitutions as needed.

MAINS

grilled maitake mushrooms, slow roasted tomato, grilled zucchini, cous cous, salsa verde V

50

herbed statler chicken, lemon fregula, dill yogurt, slow roasted tomato, eggplant caviar

55

spice rubbed bistro filet, grilled seasonal vegetables, baby kale, feta, caramelized shallot dressing GF|V

65

DESSERTS

flourless chocolate cake (gf)

Colombian cake: Milk chocolate mousse and dulce de leche-gluten friendly

fantasia cake: almond dacquoise filled with raspberry coulis-nut allergy

carrot cake

dulcey mousse dome

dulche cheesecake with pipette strawberry coulis, whipped cream

vanilla bourbon cake- sponge cake with vanilla syrup and Tahitian vanilla bean mousse

fruit tart, fresh fruit, Chantilly cream

lingonberry orange panna cotta, French macaroon, fresh berries

kaffir lime crème brûlée, madeleine petite, fresh berries

gluten friendly pecan tart, Columbian espresso gelato-nut allergy

tart crust made with white rice, tapioca, & potato

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All lunch plates include For Five drip coffee, a selection of For Five premium teas, assorted artisanal breads with european butter.

Enhancements

pepsi, diet pepsi and sierra mist

6 each

voss® water

7 each

red bull® or sugar free redbull®

8 each

iced tea forte®

98 per gallon

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Hot Plated Lunch

Pricing based on three course lunch menu. All menus are seasonal, and occasionally our chef will make substitutions based on the best produce available. Your event manager will be able to keep you up to date on any substitutions as needed.

FIRST COURSE

romaine hearts, pickled daikon, cucumber, carrot, mushroom & miso vinaigrette GF|V

local green stack (bibb, frisee, lolla rosa, red oak) heirloom cherry tomatoes, diced cucumbers, carrots, garbanzo beans, citrus vinaigrette GF|V

baby mixed greens, roasted beets, goat cheese, walnuts, ver jus vinaigrette GF|V|N

baby mixed greens, grilled pears, roasted beets, bleu cheese, sunflower seeds, port vinaigrette GF|V

mache, frisee, watermelon, heirloom tomato, feta cheese, mojito vinaigrette GF|V

butternut squash soup, toasted pepitas, curry oil GF|V

foraged mushroom soup, thyme crème fraîche, scallions GF|V

MAINS

roasted airline chicken breast, cannellini bean ragout, baby fennel, artichokes, red wine veal reduction GF

65

lemon grass chicken breast, jasmine rice, Szechuan long beans, sesame & ginger chicken jus GF

63

stuffed airline chicken breast, mushroom, pancetta, spinach, madeira chicken jus GF

65

braised beef short rib, celery root puree, roasted heirloom carrots, black truffle sauce GF

78

All lunch plates include For Five drip coffee, a selection of forte® premium teas, assorted artisanal breads with european butter.

grilled NY strip steak, fingerling potatoes, butter roasted royal trumpet mushrooms, chimichurri GF

79

filet mignon “au poivre” black truffle potato puree, broccolini, green peppercorn sauce GF

85

shitate crusted cod, glazed zucchini, & eggplant, jasmine rice, green curry sauce GF

69

seared halibut, beets, kohlrabi puree, bok choy, blood orange GF

70

grilled Norwegian salmon, potato latke, sweet and sour red onions, caviar, horseradish crème Fraiche V

65

wild mushroom ravioli, spinach, pine nuts, beech mushrooms, truffle sauce V

62

butternut squash ravioli, pecans, sage, pumpkin seed pesto V

62

grilled maitake mushrooms, slow roasted tomato, grilled zucchini, cous cous, salsa verde V

62

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SWEET ENDING

amaretto cake

amaretto cream, amaretto cookies, chantilly cream,
raspberry coulis

torta noccia

chocolate hazelnut cake, hazelnut cream, praline
hazelnuts, crème anglaise

caramel apple walnut cake

caramel cream, candied walnut

ricotta cheesecake

whipped cream, passion fruit coulis

white chocolate mousse

raspberry coulis

chocolate s'more dome

raspberry coulis, toasted hazelnuts

fruit tart

fresh fruit, chantilly cream

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All lunch plates include For Five drip coffee, a selection of forte® premium teas, assorted artisanal breads with european butter.

Enhancements

pepsi, diet pepsi and sierra mist

6 each

voss® water

7 each

red bull® or sugar free redbull®

8 each

iced tea forte®

98 per gallon

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Lunch 2 Go

Select one sandwich, each is packed in disposable containers. Boxed lunches include sandwich, salt & pepper, assorted chips, seasonal salad, whole fruit, freshly baked cookie.

Only applicable for groups going offsite.

LUNCH 2 GO

56

select one

flank steak, boursin cheese spread, red onion jam, baby arugula, baguette
smoked chicken salad, butter lettuce, vine ripe tomatoes, lemon thyme aioli, focaccia
vegetable sushi wrap, avocado, asparagus, cucumber, carrots, cilantro mint rice, cream cheese, sweet soy V
chicken breast, tzatziki, lettuce, tomato, red onion, harissa, pita
roasted turkey, and applewood bacon club, basil mayo, ciabatta
roasted beet, avocado, bean sprouts, hummus, wheat wrap V

assorted individual bags of chips V
lemon bars, brownies, blondies V

* gluten free bread available upon request

Enhancements

power bars®

6 each

choice of candy bars

6 each

assorted granola bars

6 each

pepsi, diet pepsi and sierra mist

6 each

voss® water

7 each

red bull® or sugar free redbull®

8 each

bottled iced tea

7 each

iced tea forte®

98 per gallon

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Mingle Table

Mingle tables require a minimum of 25 guests (based on 90 minutes of continuous service).

RAW

(based on 6 pieces per person)

sashimi - tuna, hamachi (yellowtail), salmon
nigiri - shrimp, salmon, tuna
maki - california (crab), unagi (eel), shrimp tempura, avocado
wasabi, pickled ginger, soy sauce

48

FLAT BREADS

bbq chicken, aged cheddar cheese, scallions
prosciutto, goat cheese, peach onion jam, arugula
balsamic roasted mushrooms, boursin cheese, roasted garlic
spread, truffle oil

27

CREAMERY

cow's milk, sheep's milk and goat's milk
dried fruits, nuts
water crackers

30

SALADINI

julienne hearts of romaine and frisee
baby shrimp, grilled chicken, bacon, bleu cheese, fresh
mozzarella pearls, shredded parmesan cheese, heirloom cherry
tomatoes, julienne red onions, cucumber, garbanzo beans,
sunflower seeds, dried cranberries, almonds, olives, croutons,
sherry vinaigrette
creamy herb dressing

30

RUSTICO

salami, sopressata, prosciutto
chili spiced buffalo mozzarella, cured olives
roasted baby vegetables
artisanal breads

29

BRUSCHETTA HUMMUS BAR

classic heirloom tomato bruschetta
classic hummus
calabrian chili spiced roasted pepper hummus
black bean hummus
crostini

24

ARCADIAN

assorted artisanal cheeses and charcuterie
dried fruit, cornishons, grain mustard
sliced artisan breads and crackers

36

* consuming raw or undercooked eggs, meat or seafood may increase your risk of food borne illnesses

Enhancements

BITE SIZE SWEETS

dulche de leche cheesecake
60

pecan pie
60

salted caramel chocolate tarts
60

coconut cream éclairs
60

assorted mini doughnuts
65 per dozen

BUBBLES

add bubbles to the first hour of your mix & mingle
14

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Hot/Cold Bites

All prices are per piece with a minimum of 50 pieces.

Hot Bites

edamame pot sticker	pork belly, Shanghai sauce DF
8	9
baked feta, young spinach, crispy phyllo shell	lamb kofta skewer, dill cumin crema GF
8	9
aloo tikki, cilantro mint yogurt	paella croquettes with shrimp and chorizo, rouille sauce
8	9
vegetable spring rolls, soy scallion	shrimp tempura, sweet chili
8	10
vegetable samosa, cilantro yogurt	Sicilian caponata puffs-eggplant, feta, red pepper, pine nuts, capers V
9	8
chicken pot sticker, soy chili scallion sauce	green chili arepas, yellow pineapple ketchup V
9	7
fried coconut infused chicken, orange marmalade	aged truffle cheddar grilled cheese on brioche, zesty pomodoro V
9	9
franks in a blanket, maple mustard	falafel bite, lemon tahini DF V
10	8
pork pot sticker, sweet chili DF	asparagus and mushroom risotto croquettes, zesty marinara V
9	8
house made mini crab cake, spicy tartar	franks in a blanket, 'chups cranberry
12	10
za'atar spiced lamb chop, scallion, harissa yogurt	coconut chicken skewers, green curry sauce DF
13	9
duck lumpia, 'chups plum sauce DF	bacon wrapped kobe short rib, kecap manis DF
9	11
Japanese spiced beef brochettes, honey soy drizzle DF	Moroccan lamb chops, mint cherry sauce DF GF
10	13
mini bbq pork biscuit, kimchee remoulade	
8	

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Hot/Cold Bites

All prices are per piece with a minimum of 50 pieces.

Cold Bites

chilled mini chicken and corn taco, jalapeno dressing,
queso fresco, avocado mousse GF
10

spicy tuna, avocado mousse, spicy aioli on rice cracker
DF
12

tuna poke, tobikko, sesame seeds, squid ink cone DF
12

za'atar spiced eggplant caviar, toasted garlic brushed
pita, olives V
8

creamy polenta cake, asiago chip, red jalapeno tomato
jam V GF
8

duck vol au vent, foie gras mayo, dried currants,
pistachio DF
10

Spanish torta bite, spicy chorizo, sofritto salsa GF
8

tomato jam crostini, mozzarella pearls, basil, sliced
black olive V
8

duck 'n' doughnuts confit Asian duck, glazed doughnut
holes
10

Calabrian lobster salad profiterole, chives
12

avocado bruschetta, balsamic reduction
9

ratatouille tartlet, feta crumbles, chive stick
9

spicy ginger tuna, avocado, on rice cracker

12

smoked salmon, boursin, caviar, dill, blini
12

grilled beef crostini, bleu cheese cream, pork candy
12

* chef attendant fee - \$200 per station based on 75 guests

* bartender fee - \$200 per station based on 75 guests

* consuming raw or undercooked eggs, meat or seafood
may increase your risk of food borne illnesses

Enhancements

BUBBLES

add bubbles to the first hour of your mix & mingle
14

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Premium Table

Premium tables require a minimum of 25 guests (based on 90 minutes of continuous service).

ROLL WITH IT

bibb lettuce wraps
roasted shrimp, marinated tofu, grilled chicken
picked vegetables, kimchi, sweet soy, sriracha, cilantro
37

BURGER BASH

brie sliders
maryland crab cake
pulled pork
picked vegetables, spicy remoulade, fried onions
35

TACO STAND

build to order flour tortillas
ropa vieja (shredded beef)
chipotle braised chicken (pulled chicken)
mushroom lentil ragout (veggie option)
queso fresco, roasted corn salsa, cholula sauce, lime wedges, cilantro
35

RAMEN

ramen noodles
chicken, beef, and miso broths
chicken, shrimp, and tofu
shiitake mushroom, carrots, kimchi, scallions, sesame seeds, cilantro, basil, mint
34

MAC DADDY

classic, herb butter toasted bread crumbs
truffle, maryland crab, lobster, peas
applewood smoked bacon, bleu cheese, chives
36

CHICKEN 'N WAFFLES

southern fried chicken
waffles
pepper amish maple syrup, butter, hot sauce
35

SOUTH BY SOUTHEAST

steamed jasmine rice, chilled rice noodles
tamarind marinated tofu, spicy roasted meatballs, teriyaki chicken, gojuchang eggplant, Chinese broccoli, roasted mushrooms, pickled vegetables, Thai basil, cilantro, peanuts, red curry, green curry, finger chilies
35

GOURMET GRILLED CHEESE

cranberry chipotle cheddar, braised short ribs, brioche bread
honey truffle pecan goat cheese, charred portobello, multigrain bread
thick nueske's bacon, heirloom tomato, brie, basil, EVOO sourdough bread
34

GOURMET HOT DOG

bauernwurst, sauerkraut, house mustard
merguez, tomato cucumber salad, harissa aioli
wagyu hot dog, pickled shallots, tomato jam
all served on pretzel bread
33

PAD THAI

shrimp, chicken, tofu
rice noodles, carrots, bean sprouts, lime wedges, scallions, cilantro, pad thai sauce
35

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Premium Table

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STEAMED BAO BUNS

choice of braised pork belly, roasted chicken thighs, marinated tofu cilantro, mint, sweet soy, sriracha, finger chilies, pickled vegetable slaw (carrots, cucumber, daikon radish)

36

CARVING STATION

select one

local beer can chicken: roasted whole free range chicken, slaw, tandoori, asian, and tropical fruit bbq sauces

20

roasted strip loin of beef, red wine demi

22

dried chili herb potato crusted beef tenderloin, foie demi

24

herb marinated salmon, citrus salad, beurre blanc

28

Enhancements

BUBBLES

add bubbles to the first hour of your mix & mingle

14

** chef attendant fee ~ based on 1 chef attendant per 75 guests*

** sushi chef - \$500 per station based on 75 guests*

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Sweet Endings

Minimum of 20 guests required (based on 90 minutes of continuous service).

CANDY CORNER

smarties, skittles, starburst, mini snickers, milky way, twix, twizzlers, saltwater taffy, hershey kisses, rock candy, reeses mini, charm blow pops, yogurt covered pretzels, chocolate covered almonds

26

WORLD OF SWEETS

mini tarts, cheesecake, pate de fruit, petite pastries, mini cookies, rice pudding in asian spoons, panacotta, tiramisu, cannoli

30

DOUGHNUT BAR

assorted artisan mini doughnuts (minimum of 3 different flavors)

30

SUNDAE BAR

house made ice cream: vanilla, chocolate, salted caramel bananas, macerated berries, rum soaked golden raisins, amish maple syrup, bacon, crumbled ginger snaps, shaved dark chocolate, toffee chips, pistachio*

32

PUMPKIN PANCAKES

coffee gelato, salted caramel gelato, amish maple syrup, cinnamon, chantilly cream*

29

SMORES

marshmallow, peanut butter mousse, dark chocolate, milk chocolate, graham crackers*

30

Enhancements

BITE SIZE SWEETS

dulche de leche cheesecake

60

pecan pie

60

salted caramel chocolate tarts

60

coconut cream éclairs

60

assorted mini doughnuts

65 per dozen

BUBBLES

add bubbles to the first hour of your mix & mingle

14

* chef attendant fee - \$200 per station based on 75 guests

* bartender fee - \$200 per station based on 75 guests

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Dinner Table

Pricing based on three course dinner. All menus are seasonal, and occasionally our chef will make substitutions based on the best produce available. Your event manager will be able to keep you up to date on any substitutions as needed.

RED STATE

endive, frisee, mango, jicama, radish, almonds, passionfruit vinaigrette
watermelon lime mint salad
baby shrimp nicoise salad
roasted chicken, chimichurri
garlic studded leg of lamb, rosemary szechuan
peppercorn jus
fennel pollen halibut, blood orange beurre blanc
parmesan truffle potatoes
roasted baby vegetables
artisan rolls and european butter
selection of desserts

116

BLUE STATE

baby greens, tomatoes, cucumber, carrots, croutons, champagne vinaigrette
pesto cous cous, currants, almonds
roasted asparagus, feta cheese, lemon, evoo
pastrami crusted beef short ribs, pickled watermelon slaw
smoked almond crusted chicken breast, rosemary emulsion
roasted salmon, tomato relish
wild mushroom ravioli, black truffle cream, citrus marinated baby tomatoes, marcona almonds
baked fontina mac & cheese, herbed manchego crust
glazed baby carrots
artisan rolls and european butter
selection of desserts

138

All dinner plates include forte® drip coffee, a selection of forte® premium teas, assorted artisanal breads with european butter.

LOCAL & SUSTAINABLE

baby kale mix, goat cheese, tomatoes, cucumbers, caramelized onion vinaigrette
confit french fingerling potato salad, basil tarragon parsley
roasted mushroom panzanella, goat cheese, grilled onion, R.W. vinaigrette
grilled breast of chicken, natural chicken jus reduction
seared local line caught rockfish, garlic smoked tomato reduction
wagyu hanger steak, 5 spice jus
traditional cannellini bean cassoulet, duck foie gras
sausage, herb gratin
roasted haricots vert
mini lemon meringue pie, pecan caramel tart, blackberry sable, pear tartlet

140

* chef attendant fee - \$200 per station based on 75 guests

* additional fee for guarantees less than 25 guests - \$200

Enhancements

pepsi, diet pepsi and sierra mist, each
6

voss® water, each
7

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Plated Dinner

Pricing based on three course dinner. All menus are seasonal, and occasionally our chef will make substitutions based on the best produce available. Your event manager will be able to keep you up to date on any substitutions as needed.

All dinner plates include forte® drip coffee, a selection of forte® premium teas, assorted artisanal breads with european butter.

FIRST COURSE

baby spinach, frisee, goat cheese mousse, strawberries, shaved radish, pumpkin seeds, honey truffle vinaigrette

butter lettuce, roasted butternut squash, bacon, dried cranberries, manchego cheese, pickled red onion, jalapeno champagne vinaigrette

local green stack (bibb, frisee, lolla rosa, red oak), heirloom cherry tomatoes, diced cucumbers, carrots, garbanzo beans, croutons, citrus vinaigrette

baby arugula, frisee, bleu cheese, apples, spicy candied pecans, bacon, grain mustard vinaigrette

baby mixed greens, grilled pears, roasted beets, bleu cheese, sunflower seeds, port vinaigrette

mache, frisee, watermelon, heirloom tomato, feta cheese, mojito vinaigrette

belgian endive, shaved rainbow cauliflower, fennel, manchego cheese, white balsamic vinaigrette

MAINS

pretzel crusted chicken breast, boursin mash potato, seasonal vegetable, honey dijon beurre blanc

95

roasted chicken breast coq au vin, glazed matignon, roasted peewee potatoes, red wine chicken jus

90

stuffed airline chicken breast, ricotta, mushroom, tarragon, porcini risotto, shaved grana padano, lemon oil

94

braised beef short rib, parsnip puree, haricots vert & wax bean salad, 5 spice braising jus

110

grilled ribeye filet, confit fingerling, butter roasted trumpet royal mushrooms, chimichurri

107

filet of beef au poivre, black truffle pomme puree, roasted heirloom carrots, szechuan peppercorn jus

107

seared mahi mahi, fennel soubise, orange fennel salad, saffron orange broth

95

shiitake crusted cod, forbidden rice, baby bok choy, jalapeno miso

95

seared halibut, prosciutto, fingerling potatoes, edamame, mushroom, arugula ragout, crispy micro garnish, veal red wine reduction

107

roasted salmon, rutabaga horseradish puree, braised red cabbage, borscht jus

95

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Plated Dinner

Pricing based on three course dinner. All menus are seasonal, and occasionally our chef will make substitutions based on the best produce available. Your event manager will be able to keep you up to date on any substitutions as needed.

DUETS

seared filet of beef tenderloin, butter poached lobster tail, boursin cheese mash potatoes, cabernet reduction, caviar beurre blanc

120

braised beef short rib, jumbo grilled prawns, old fashioned cheddar scallion grits, espresso reduction

120

seared chicken breast, jumbo scallops, gnocchi, royal trumpet mushrooms, baby artichokes, truffle chicken jus

120

maryland jumbo crab cake, filet of beef tenderloin, bacon chive pomme puree, pearl onions, butter roasted trumpet royal mushrooms, szechuan peppercorn jus

120

petite filet mignon, seared halibut, confit fingerling, brussels sprouts, black trumpet mushrooms, cardamom jus

115

chicken breast, grilled salmon, rosemary roasted fingerling potatoes, fennel, carrots, baby artichokes, truffle chicken jus

110

All dinner plates include forte® drip coffee, a selection of forte® premium teas, assorted artisanal breads with european butter.

SWEET ENDING

tartufata

chantilly cream, sponge cake, puff pastry, chocolate sauce

chocolate fondant

chocolate sponge cake, chocolate cream, strawberry coulis

dulce de leche cheesecake

dulce de leche mousse, chocolate shavings

pear tartlet

sliced pear, almond cream, puff pastry

chocolate caramel crunch

almonds, creamy caramel, hazelnuts, chocolate drizzle

sweet potato tart

charred marshmallow, cinnamon maple gastrique

orange mousse

caramelized white chocolate chantilly cream, chocolate crunch pearls

pecan caramel tart

sweet bourbon reduction, vanilla cream

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You Pay Bar

Bars include mixers of pepsi, diet pepsi, sierra mist, soda, tonic, ginger ale, red bull®, sugar free red bull®, orange juice, cranberry, voss® water.

LIQUOR

smirnoff
bombay
bacardi superior
jose cuervo silver
jim beam
crown royal
dewars

wine

kris, pinot grigio, delle venezie, italy
rodney strong, chardonnay, sonoma russian river,
sonoma coast
hangtime, pinot noir, california
terrazas de los andes, “altos del plata” malbec,
mendoza, argentina

domestic and imported beer

first hour

24

additional hours

14

on consumption

spirits 13, wine 12, beer 8, soft drinks 6, voss® 7, juice 7

PREMIUM LIQUOR

elyx
botanist
bacardi superior
patron silver
makers mark
crown royal
glenlivet 12

wine

la marca, prosecco, veneto, italy
a to z, pinot gris, oregon
sonoma cutrer, chardonnay
toad hollow vineyards, merlot, “richard mcdowell
selection” sonoma
hangtime, pinot noir, california

domestic/imported beers

first hour

32

additional hours

18

on consumption

spirits 15, wine 14, beer 8, soft drinks 6, voss® 7, juice 7

* bartender based on 1 bartender per 75 guests

* bartender fee - \$200 per station based on 75 guests

Enhancements

speak easy, hush, experience the four wonderlust cocktails from Vue ~ based on 2 bartenders per 75*

21

sangria, your choice of red, white or sparkling passed,
served with fresh fruit

10

bubbles

add bubbles to the first hour of your mix & mingle

14

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They Pay Bar

Bars include mixers of coke®, diet coke®, and sprite®, soda, tonic, ginger ale, red bull®, sugar free red bull®, orange juice, cranberry, voss® water. Standard pour of a mixer cocktail is 1.25 oz.

LIQUOR

smirnoff
bombay
bacardi superior
jose cuervo silver
jim eam
crown royal
dewars

wine

kris, pinot grigio, delle venezie, italy
sonoma cutrer, chardonnay, russian river, sonoma coast
hangtime, pinot noir, california
terrazas de los andes, “altos del plata” malbec, mendoza, argentina

domestic and imported beer

INCLUSIVE PRICING PER DRINK

liquors	18
beer	11
wines	16
soft drinks	8
bottled water	9

* bartender fee - \$200 per station based on 75 guests

* cashier fee - \$200 per station based on 75 guests

Enhancements

wasabi peanuts

7

spiced almonds

7

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Wines

Vintages and allocation subject to availability.

Racy Reds

PINOT NOIR

hangtime, California

56

PINOT NOIR

Graywacke, Marlborough, NZ
120

MERLOT

Toad Hollow Vineyards, "Richard McDowell Selection" Sonoma
65

MERLOT

Spellbound, California
56

CABERNET

Niner Estates, Paso Robles
100

CABERNET

Noble Tree, 'Wickersham Ranch Vineyard', Russian River
65

MALBEC

Terrazas De Los Andes, "Altos Del Plata", Mendoza, Argentina
50

"HANDS OF TIME"

Stags Leap Wine Cellars, Napa
70

Wondrous Whites

PINOT GRIGIO

Kris, Delle Venezie, Italy
55

PINOT GRIGIO

A To Z, Oregon
60

SAUVIGNON BLANC

Kim Crawford, Napa
70

SAUVIGNON BLANC

St. Supery, Napa
48

SAUVIGNON BLANC

Montes, Casablanca Valley, Chile
55

CHARDONNAY

Rodney Strong, Sonoma
55

CHARDONNAY

Matanzas Creek, Sonoma
80

CHARDONNAY

Sonoma Cutrer, Russian River, Sonoma Coast
80

Bubbles

PROSECCO

La Marca, Veneto, Italy
60

BRUT

Gruet, New Mexico
70

BRUT

Veuve Clicquot, Reims France
120

ROSE

Chateau D'esclans, "Whispering Angel", Cotes De Provence, France
60

ROSE

Kim Crawford, Marlborough NZ
70

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All Day

Meetings made easy, all day package minimum of 20 guests required.

SUBSTANCE BREAKFAST TABLE

selection of locally grown and tropical fruits
soft scrambled organic eggs
roasted yukon gold potatoes
applewood smoked bacon
croissants, pain au chocolat, assorted muffins
selection of cold cereals with milk

MID-MORNING RECESS

For Five drip coffee and decaf
tea forte® selections
voss® water
pepsi, diet pepsi and sierra mist
red bull® and sugar free red bull®

CHECKS AND BALANCES LUNCH TABLE

baby greens, tomato, cucumber, carrots, croutons,
champagne vinaigrette
grain mustard potato salad
flank steak sandwich, boursin cheese, baby arugula,
red onion jam on baguette
smoked chicken salad wrap, spinach, almonds,
tomato, lemon thyme aioli
vegetable sushi wrap, avocado, asparagus, cucumber,
carrots, cilantro mint rice, cream cheese, sweet soy
salt and pepper pop chips
mini cookies and french style macaroons

COOKIE STARTS WITH C RECESS

assorted warm cookies
milk, chocolate milk, soy milk
pepsi, diet pepsi and sierra mist

160 per person

Enhancements

irish steel cut oatmeal with brown sugar and cinnamon
7

assorted whole fruit
5 each

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On Site Specialty Events

Please discuss details with your conference service manager or catering manager. must be booked 7 business days in advance.

A COOKING EVENT WITH A TWIST!

After hearing from our Executive Chef and wine expert about the elements needed to prepare a complete dining experience, your group will be surprised to learn that they're preparing that night's meal! Partnering with our Chefs, attendees are broken into groups to prepare each course. Surprises will emerge, but once they meet the challenge, the group gets a chance to relax and enjoy their creation. Wine is served during the preparation to keep things interesting.

DINNER IN THE GREEN

An organic food experience. Learn about sustainable and organic foods through interactions with our Chef and a local organic farmer. This event provides insightful information about growing and raising foods in a sustainable and organic environment.

SPA-CEPTION

Just say ahh...The best of both worlds, great food and unique pampering. Your guests enjoy food and wine paired with special spa services to both fulfill, beautify and relax. What better way to end your day than this unique event?

BEYOND THE VELVET ROPE

Welcome to the place to be and be seen, create a hot club atmosphere designed for your group. Bouncers closely guard the club's "velvet rope" entrance where a long line has formed. As attendees arrive they are quickly whisked inside to enjoy the exclusive bar where they see celebrities relaxing. Or they can lounge on comfortable sofas and enjoy the tapas style buffet. For those interested in hitting the dance floor, the club boasts the hottest DJ who is renowned for a participative style - guests will never know if they will be invited to spin a few tunes to the envy of the crowd.

140

DRIVE IN MOVIE NIGHT

A night of big screen magic. A classic movie of your choice is displayed on the big screen, or you may choose multiple movies set in different rooms with classic movie props. Guests will enjoy hot buttered popcorn, freshly made pizza, nachos, candy bars and a classic menu of great comfort food and drink.

152

ROCK AND ROLL SUSHI

your guests can assist in making sushi alongside our sushi chef and then enjoy their creation with sake before getting ready for karaoke.

160

IT'S GAME NIGHT FOR EVERYONE

don't let the "big" game conflict with your event. ever wonder what to do when a "big" game takes place during your event. game night for everyone engages both sports fans and those who quite frankly don't care. big screens in strategic locations feature key games and classic tv shows while the room set includes a variety of games: air hockey, pool, knock hockey, basketball and cocktail tables topped with classic board games like: pictionary, trivial pursuit, poker or add pinball machines. the menu features a game theme, beer bar and waitstaff dressed in reference or your favorite team attire.

145

ROCK STAR KARAOKE

Get your team rolling as they rock with a live band. Your guests can live their rock star dreams singing along karaoke style with the band to the sound of their cheering fans. Teams can also create their own lyrics to classic songs. Watch your teams really get into the groove preparing not only costumes, but also choreography for their performance. A sumptuous buffet and multiple bars await your teams upon their arrival as they get ready to ROCK!!!

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On Site Specialty Events

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FUN WITH WII

Participate in a variety of Wii games during this interactive reception. A more open flow reception program with multiple Wii games set up around the reception area. Guests can enjoy their favorite drink and participate in a variety of Wii games for both groups and one-on-one activities including Bowling, Guitar Hero, Rock Band, Tennis and Baseball.

152

THE CELEBRITY CHEF CHALLENGE

Test your culinary skills. A highly interactive and intensive event with hands on participation to create a complete meal judged by either the hotel team or your own participants. Each team is given a menu and the support of a chef to guide them through the process of cooking from scratch, designing the dish and then plating the meal to become the next Celebrity Chef. Add a video tape and create your own Food Network!

ROCK'N ROLL DINER

Music is the inspiration - each course is perfectly paired with a rock'n roll song and video. Guests interact with a live VJ who spins tunes in between courses. For entertainment and memories they will always treasure, guests can jump into the Photo Cabina for impromptu photo opportunities and take home instant 4x6 photos that print in just 8 seconds. Or try "Head Noggins" which applies guests' faces to animated bodies as they sing their favorite songs, all of which is broadcast to your audience and can be taped.

CHARITY FEUD

A fun filled take an America's favorite long running show Family Feud. Guests are picked randomly (or you may choose teams) to come up on stage and join a 'family' where the winnings are donated to a charity of your choice. Design questions tailored to your organization for more impact. Create healthy competition as attendees root for their favorite team and enjoy family style foods at sumptuous buffets. Watch the excitement build as the crowd vies to be the next family on stage. Games run about 15 minutes each allowing for 2 to 3 games, including breaks, during your event.

All pricing is per person unless otherwise noted. All food and beverage is subject to a 25% service charge and 10% sales tax, which is subject to change. Included in the service charge is a gratuity of 19% of food and beverage charges, which is distributed to banquet staff. The remainder of the service charge is retained by the hotel. Room rental is subject to 25% service charge and 10% sales tax.

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