



CHATEAU ON THE LAKE  
RESORT SPA & CONVENTION CENTER





## MARK MILLMAN

Executive Chef

As a young adult, Mark became interested in cooking after watching “The Naked Chef” with Jamie Oliver for the first time on television. After attending college and receiving his Catering and Hospitality Management degree in his home country of England, Mark pursued an exciting opportunity in the United States. Excepting an internship that would eventually turn into a full-time Sous Chef position at a 4-star resort in Branson, Missouri. Known as “Millman” to his friends and co-workers, Mark worked his way up to running several establishments, creating menus, and even opening a new restaurant for the said resort.

Chef Millman has enjoyed 20 years working his way up through the ranks of different restaurants and kitchens. When the opportunity arose as the Executive Chef here at Chateau on the Lake, it wasn't a question of if, but when he would accept. Chef Millman's success is no surprise and well deserved; his quality and technique in the kitchen are second to none. He is furthering our traditions and establishing culinary excellence here at the Chateau on the Lake.

While he calls the Chateau on the Lake his home base, Chef Millman is featured monthly on Ozarks Fox AM. Passionate about his role as Executive Chef, Millman's immense talent is displayed in his culinary creations that are equally as eye- catching as they are delicious.

# Inside

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## ALL IN ONE BREAKS

Themed | Beverage | À La Carte

6

## BREAKFAST

Continental | Buffet | Plated

10

## LUNCH

Buffet | Plated

14

## RECEPTION

Hors D' Oeuvres | Displayed | Carved

16

## DINNER

Buffet | Plated

20

## LIBATIONS

Bar Service | Selections

22

## EVENT INFORMATION





## THEMED BREAKS

*Breaks limited to 60 minutes | Additional time add \$1 per person - per hour.*

### TRAIL MIX BAR

18

- Cashews, Almonds & Peanuts
- White & Milk Chocolate Chips
- M & M's Chocolate Candies
- Mini & Yogurt Covered Pretzels
- Craisins, Raisins & Banana Chips
- Assorted Pepsi® Products & Bottled Water

### GET FIT

18

- Cubed Fresh Fruit of the Season
- Honey Yogurt, Granola, Craisins, Slivered Almonds & Fresh Berry Toppings
- Yogurt Covered Raisins
- Assorted Mini Muffins
- Assorted Bottled Juices & Water

### SWEET SHOPPE TO GO

18

- Assorted House-Baked Gourmet Cupcakes
- Chocolate Hand-Dipped Strawberries
- Assorted Mousse Cups
- Pickup Sweets include Fruit Bars, Tarts & Mini Crème Brûlée
- Colombian Blend Regular & Decaffeinated Coffee
- Assorted Pepsi® Products & Bottled Water

### HUMMUS BAR

18

- Roasted Red Pepper Hummus
- Chocolate Hummus
- Edamame Hummus
- Pita & Pretzel Chips
- Fresh Sliced Zucchini, Squash, Carrots & Celery
- Assorted Pepsi® Products & Bottled Water

### THE HEALTHY START

20

- Domestic Cheeses, Roasted Walnuts & Berries
- Sliced Vegetables & Ranch Dip
- Hard Boiled Eggs
- Fresh Cubed Fruit Display & Yogurt Dip
- Assorted Bottled Juices & Water

### ALL POPPED UP

16

- Warm Movie Popcorn popped fresh in the Chateau's Popcorn Machine
- Ozark Mountain Popcorn Flavors include White Cheddar Ranch, Yellow Cheddar Jalapeño, Caramel Apple & Chocolate Peanut Butter
- Assorted Pepsi® Products & Bottled Water

### COOKIE MONSTER

16

- Assorted Freshly Baked Cookies include M & M, Oatmeal Raisin & Chocolate Chip
- Cheesecake, Walnut & Fudge Brownie Bars
- Chocolate & 2% Milk
- Colombian Blend Regular & Decaffeinated Coffee
- Assorted Pepsi® Products & Bottled Water

### ICE CREAM SOCIAL

16

- Vanilla & Chocolate Ice Cream
- Chocolate, Caramel & Strawberry Sauces
- Toppings include Peanuts, Candy, Sprinkles, Whipped Cream & Cherries
- Waffle Cones
- Assorted Pepsi® Products & Bottled Water
- Attendant Fee \$50 per 50 guests

### SALTY & SWEET

17

- Chocolate Dipped Rice Krispy® Treats
- Cream Cheese, Blondie & Walnut Fudge Brownies
- Potato Chips & French Onion Dip
- Mini Pretzel Twists
- Lemonade & Iced Tea

### GAME TIME

17

- Tortilla Chip Bar includes Nacho Cheese Sauce, Jalapeños, Sour Cream & Fresh Salsa
- Warm Salted Jumbo Pretzels & Warm Cheese Sauce
- Roasted Peanuts & Cracker Jacks
- Assorted Pepsi® Products & Bottled Water



# ALL IN ONE BREAKS

## BEVERAGE BREAKS & À LA CARTE

### COFFEE BAR - 4 Hours 10

- Colombian Blend Regular & Decaffeinated Coffee
- Assorted Flavored Creamers & Torani® Syrups
- Shaved Milk Chocolate
- Freshly Whipped Cream

### HALF DAY BREAK - 4 Hours 12

- Colombian Blend Regular & Decaffeinated Coffee
- Assorted Bigelow® Teas, Lemons & Honey
- Assorted Pepsi® Products, Iced Teas & Bottled Waters

### ALL DAY BREAK - 8 Hours 17

- Colombian Blend Regular & Decaffeinated Coffee
- Assorted Bigelow® Teas, Lemon & Honey
- Assorted Pepsi® Products, Iced Teas & Bottled Waters

### À LA CARTE BEVERAGE - PER GALLON

- Iced Tea, Lemonade & Fruit Punch 42
- Assorted Bigelow® Teas, Lemon & Honey 52
- Colombian Blend Regular & Decaffeinated Coffee 56

### À LA CARTE BEVERAGE - PER CARAFE

- Whole, Skim or 2% Milk - 5 Servings 16
- Colombian Blend Regular & Decaffeinated Coffee 16

### À LA CARTE BEVERAGE - EACH

- Bottled Waters 3
- Assorted Pepsi® Products 3
- Energy Waters 4
- Individual Fruit & Vegetable Juices 4
- Red Bull® Regular or Sugar Free 5



### À LA CARTE SNACKS - EACH

- Whole Fresh Fruit 2
- Granola Bars, Candy Bars & M & M's 4
- Yogurt Parfaits, Berries & Granola 5

### À LA CARTE SNACKS - PER DOZEN

- Assorted Mini Muffins or Croissants 20
- Assorted Cookies or Brownies 36
- Cinnamon Rolls 38
- House-Baked Danish & Muffins 38
- Bagels, Plain & Flavored Cream Cheese 38
- Ice Cream Bars 42

### À LA CARTE SNACKS - PER DOZEN

- Salted Warm Jumbo Pretzels & Cheese Sauce 40
- Individual Hummus & Ranch Dip Vegetable Cups 42

### À LA CARTE SNACKS - PER PERSON

- Potato Chips, Ranch & French Onion Dips 4
- Fresh Popped Popcorn 4
- Chocolate Popcorn, Pretzels & Mixed Nuts 6
- Creamy Chicken Chipotle Dip & Pita Chips 6
- Warm Queso Cheese Dip & Tortilla Chips 6
- Seasonal Fruits, Berries, Cubed Melon & Fruit Dips 8
- Dry Snack Package 8
- Include: Potato Chips & Dip | Tortilla Chips & Salsa
- Mixed Nuts & Snack Mix



## CONTINENTAL

### THE TABLE ROCK 18

- Seasonal Fruits, Berries & Cubed Melons served with Berry Cream Cheese & Nutella Dip
- Assorted Breakfast Breads, Danishes & Muffins

### THE HEALTHY START 19

- Seasonal Fruits, Berries & Cubed Melons served with Berry Cream Cheese Dip
- Hard Boiled Eggs
- Cottage Cheese
- Assorted Granola Bars

### THE EXECUTIVE 20

- Seasonal Fruits, Berries & Cubed Melons
- Build Your Own Yogurt Parfait  
Includes Granola, Assorted Berries, Craisins & Raisins
- English Muffin Breakfast Sandwich  
Scrambled Eggs, American Cheese & Choice of Meat

*Each breakfast includes Colombian blend regular & decaffeinated coffee, a selection of teas, orange, apple & cranberry juices.*

*Breakfast buffet requires a minimum of 20 guests.  
Add additional sides for \$3 per person.*

## BUFFET

### LIGHTER BEGINNINGS 22

- Fresh Fruit & Quinoa Salad
- Banana Walnut & Pumpkin Bread
- Oatmeal & Yogurt Bar Includes:
  - Vanilla Yogurt
  - Craisins
  - Almonds
  - Dried Cherries
  - Brown Sugar
  - Raisins
  - Sunflower Seeds
  - Candied Walnuts
  - Butter
  - Honey
  - Chocolate Chips
  - Granola
  - Skim Milk
  - Soy Milk (*on request*)

### SOUTH OF THE BORDER 23

- Seasonal Fruits, Berries & Cubed Melons
- Build Your Own Breakfast Tacos:
  - Flour & Corn Tortillas
  - Scrambled Eggs
  - Sausage & Bacon
  - Guacamole
  - Sour Cream
  - Salsa de la Casa
  - Shredded Cheese
  - Breakfast Potatoes
  - Sautéed Peppers & Onions



## SUNRISE

24

- Seasonal Fruits, Berries & Cubed Melons
- Assorted Danish & Muffins
- Cheddar Cheese Scrambled Eggs
- Choice of One:
  - Oven Roasted Potatoes, Peppers & Onions
  - Hash Brown Patties
- Choice of One:
  - Country Grits
  - Pancakes with Warm Syrup
  - Warm Buttermilk Biscuits & Country Gravy
  - French Toast Bake with Warm Syrup
  - Steel Cut Oatmeal, Brown Sugar & Raisins
- Choice of Two:
  - Country Sausage Links
  - Sausage Patties
  - Ozark Ham
  - Hardwood Smoked Bacon









## PLATED

*Plated breakfast includes baked goods, fresh fruit cups, Colombian blend regular & decaffeinated coffee, a selection of hot herbal teas & orange juice. Plated Breakfast requires No Minimum.*

### PANCAKES

20

- Missouri Organic Pecan & Apple Cinnamon Pancakes
- Choice of One:
  - Hardwood Smoked Bacon
  - Sausage Links

### ALL AMERICAN

23

- Cheddar Cheese Scrambled Eggs
- Oven Roasted Potatoes with Peppers & Onions
- Choice of One:
  - Hardwood Smoked Bacon
  - Ozark Ham
  - Sausage Links

### TRADITIONAL EGGS BENEDICT - Max 40

24

Two Poached Eggs on a Toasted English Muffin Topped with Canadian Bacon & Traditional Hollandaise Sauce Served with Oven Roasted Potatoes with Peppers & Onions

### STEAK & EGGS - Max 40

28

- Grilled 4<sup>oz</sup> Beef Tenderloin
- Poached Egg in a Creamy Hollandaise Sauce & a side of Lyonnaise Potatoes

## ENHANCEMENTS

*Enhancements & Stations can only be added to plated or buffet offerings. All stations require a minimum of 25 guests. Chef attendant fee of \$100 per Chef. One hour & one chef per 50 people required.*

### PER PERSON ADDITIONS

#### Chilled Hard Boiled Eggs

2

#### Biscuits & Gravy

3

#### Brown Sugar & Raisin Oatmeal

3

#### Local Bakeshop Doughnuts

3

#### Just Baked Warm Cinnamon Rolls

3

#### Individual Cereals & Milk

3

#### Southwestern Breakfast Burritos

5

#### Farmhouse Breakfast Sandwich

5

Steaming Hot Biscuit Elevated with Scrambled Eggs, & Choice of Bacon, Ham or Sausage

#### English Muffin Breakfast Sandwich

6

Scrambled Eggs, American Cheese & Choice of Bacon, Ham or Sausage

#### Smoked Salmon

12

- Capers
- Diced Red Onion
- Tomato Concassé
- Chopped Egg
- Cream Cheese
- Assorted Savory Bagels

### MADE TO ORDER STATIONS - ADD PER PERSON

#### Signature Malted Vanilla Belgian Waffle

8

- Sweet Whipped Cream
- Fresh Berry Compote
- Chocolate Sauce
- Sliced Peaches
- Strawberry Sauce
- Maple & Sugar Free Syrups

#### Omelet

11

- Choice of: Fresh Eggs, Egg Beaters, & Egg Whites
- Diced Peppers
- Onions
- Tomatoes
- Mushrooms
- Sliced Jalapeños
- Diced Ham & Bacon
- Shredded Cheese





## BUFFET



*Lunch buffets require a minimum of 25 guests & include Colombian blend regular & decaffeinated coffee, assorted hot herbal & iced teas.*



### SOUP, SALAD & WRAP

28

- Soup du Jour
- Broccoli, Craisins, Sunflower Seed Salad & Raspberry Vinaigrette Dressing
- Mixed Field Greens Salad, Diced Ham, Chopped Bacon & Eggs, Cherry Tomatoes, Shredded Cheese, Vinaigrette, Buttermilk Ranch & Bleu Cheese Dressings
- Turkey Bacon Ranch & Waldorf Chicken Salad Wraps in Herb & Tomato Flour Tortillas
- Assorted Fruit Bars

### BAJA

28

- Roasted Red Pepper Coleslaw
- Southwest Sweet Potato & Black Bean Salad
- Build Your Own Taco - Choose Two:
  - Shredded Chicken
  - Shredded Pork Carnitas
  - Seasoned Ground Beef
- Warm Flour & Corn Tortillas
- Lime Cilantro Mexican Rice
- Fiesta Corn Bake
- Guacamole, Sour Cream, Diced Tomatoes, Black Olives, Shredded Lettuce, Jalapeños & Shredded Cheese
- Tortilla Chips & Salsa de la Casa
- Tres Leches Cake & Key Lime Mousse Cups

### THE BIG EASY

30

- Muffuletta Pasta Salad
- Spinach Salad, Golden & Red Beets, Goats Cheese with Chateau House Made Dressing
- Seafood Gumbo
- Cajun Chicken Pasta, Julienne Peppers & Onions
- Andouille Sausage Hash, Red Potatoes & Corn
- Vegetable Medley includes Cauliflower, Zucchini, Squash, Lima Beans & Red Onion
- Cajun Cornbread, Peppers & Cheese
- Monkey Bread Drizzled in a Cream Cheese Glaze



## NEIGHBORHOOD DELI

26

- Artisan Fresh Vegetable Salad & Assorted Dressings
- Pesto Pasta Salad, Thin Sliced Prosciutto, Feta, Artichoke Hearts & Cherry Tomatoes
- Fresh Baked Artisan Breads & Flatbreads
- Deli Carved Smoked Turkey Breast, Roast Beef, Honey Cured Ham & Salami
- Cheddar Cheese, Pepperjack & Sliced Swiss
- Display of Lettuce, Pickles, Tomatoes, Peppers & Olives
- Mustard, Mayonnaise, Oil & Vinegar & Pesto Aioli
- Assorted Individual Bags of Chips
- Cheesecake Brownie Bars

## BELLA BELLA

27

- Caesar Salad, Croûtons & Fresh Parmesan
- Grilled Panzanella Salad
- Pan-Seared Chicken Cacciatore
- Vegetarian Lasagna Alfredo
- Roasted Italian Vegetables
- Warm Garlic Breadsticks
- Tiramisu & Lemon Bars

## COUNTRY HOMESTYLE

28

- Coleslaw
- Crisp Iceberg Lettuce, Cucumber, Tomato, Shredded Cheddar Cheese, Croûtons & Assorted Dressings
- Crispy Chicken Fried Steak & Country Pepper Gravy
- Three Cheese Macaroni & Cheese
- Roasted Garlic Whipped Potatoes
- Sweet Cream Butter Whole Kernel Yellow Corn
- Garlic Cheddar Biscuits
- Apple Crisp & Fresh Whipped Topping.





## PLATED - HOT

*All hot plated lunches include two courses, choice of fresh seasonal fruit or field green salad with assorted dressings & one entrée selection.*

*Each entrée includes Colombian blend regular & decaffeinated coffee, assorted hot herbal & iced teas.*

### ENTRÉES

#### 1 Starter + 1 Entrée

#### **Veggie Risotto** 24

Mushroom & Asparagus Risotto in a Roasted Tomato Sauce served with Squash & Zucchini

#### **Adobo Chicken** 25

Ancho Rubbed Chicken Breast served with a Fiesta Corn Bake & Broccolini with Lime Garnish

#### **Pan Seared Chicken Breast** 27

Peach & Poblano Chutney Served with a Bacon, Corn, Spinach, Sweet & Red Potato Hash

#### **Pesto Chicken Breast** 27

Drizzled in an Asiago Cream Sauce & served with an English Pea Risotto, French Cut Zucchini & Squash

#### **Atlantic Salmon** 29

Pan-Seared Atlantic Salmon in Lemon Dill Butter Sauce, served with Wild Rice, Dried Cranberries, Slivered Almonds & Lemon Salted Broccoli

#### **House Rubbed 10oz KC Strip** 31

KC Strip with our Signature Spice Rub & Bacon Marmalade served with Roasted Yukon Gold Potatoes & Honey Thyme Carrots

#### **Herb Grilled 6oz Petit Filet** 35

Filet in Red Wine Au Jus served with Roasted Garlic Mashed Potatoes & Green Beans with Bacon & Caramelized Onions.

#### **ADD DESSERT-PER PERSON** 2.50

- Carrot Cake & Cream Cheese Mousse Cup
- Bread Pudding with Crème Anglaise
- Cheesecake Mousse with Berry Glaze & Whipped Topping
- Chocolate Mousse Cup

#### **ADD DESSERT-PER PERSON** 4.00

- Carrot Cake with Cream Cheese Frosting
- Decadent Chocolate Cake with Peanut Butter Mousse
- Pecan Pie with Chocolate & Caramel Sauce
- Apple Pie with Whipped Topping
- Lemon Cream Layer Cake with Berry Mousse



All pricing is per person, unless noted otherwise. Prices are exclusive of 23% taxable service charge & applicable sales tax.



## PLATED - COLD

### SANDWICHES & WRAPS

All selections below include a choice of potato salad, pasta salad, fresh fruit cups, chips & Colombian blend regular & decaffeinated coffee, assorted hot herbal & iced teas.

#### Vegetarian Wrap

15

Cumin-Scented Sweet Potatoes, Smoky Black Beans, Guacamole, Red Onion, Tomato & Spinach

#### Turkey Club

17

Sliced Smoked Turkey, Crisp Bacon, Swiss Cheese Lettuce & Tomato on a Ciabatta Roll

#### Chicken Caesar Salad Wrap

18

Crisp Romaine Lettuce, Grilled Chicken Breast, Tomato Concasse, Parmesan Cheese & Creamy Caesar Dressing in a soft Herb Flour Tortilla

#### Italian Hoagie

19

Turkey Pastrami, Black Forest Ham, Genoa Salami, Shredded Lettuce, Tomato, Marinated Sliced Red Onions on a Soft Hoagie Roll

#### Roasted Tenderloin

24

Slow Roasted Beef Tenderloin, Fresh Arugula, Sliced Tomato, Pesto Mayo on a Sourdough Baguette

### ENTRÉES

All entrées include Colombian blend regular & decaffeinated coffee, assorted hot herbal & iced teas.

#### Chateau Cobb

18

Fresh Field Greens Topped with Diced Turkey, Fresh Tomato Chopped Eggs, Bleu Cheese & Crumbled Bacon with Bleu Cheese Dressing

#### Caesar Salad

Add Chicken

19

Add Salmon

22

Add Shrimp

26

#### Grilled Skirt Steak Salad

24

Fresh Spring Greens, Tomatoes, Crumbled Bleu Cheese & Onion Straws with Red Wine Vinaigrette

#### Deluxe Deli Plate

30

Sliced Chilled Beef Tenderloin, Chilled Marinated Breast of Chicken, Grilled Shrimp, Grilled Asparagus, Summer Tomato & Buffalo Mozzarella Salad, Appropriate Sauces, Condiments & Focaccia Bread

## ENHANCEMENTS

### BOXED LUNCH - ADD PER PERSON

3

All Plated Cold Entrées May Be Prepared as a Boxed Lunch & Include Choice of Potato Salad, Pasta Salad, Fresh Fruit or Chips, Cookie & Guest's Choice of Canned Pepsi® Products or Bottled Water.



## HORS D' OEUUVRES

Minimum order of three dozen for each type of hors d' oeuvres. Butler passed fee \$125 for each group of 50 guests.

### COLD HORS D' OEUUVRES - PER DOZEN

Assorted Bruschetta	38
Strawberry & Mascarpone Mousse	38
Served on Sea Salt Crostini	
Fresh Berries & Cheese Skewers	40
English Cucumber Roulade	40
Deville Eggs   Choice of:	42
• Southwest	• Traditional
• Smoked Salmon & Dill	• Jalapeno & Bacon
Caprese Skewers	42
Mini Caesar Salad in Parmesan Cup	42
Smoked Salmon Mousse & Dill Crostini	42
Antipasto Skewers	42
Roast Beef Roulade	42
House-Made Sushi   Choice of:	44
• Spicy Crab	• California
• Nigiri	
Spinach & Cod Filled Puff Pastry	45

### COLD HORS D' OEUUVRES - EACH

Chilled Shrimp Cocktail - 2 Shrimp	10
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### HOT HORS D' OEUUVRES - PER DOZEN

Vegetable Spring Rolls	40
Loaded Baked Potato Croquettes	40
Mini Spinach & Artichoke Bakes	40
Boursin Stuffed Mushroom Caps & Marinara	40
Bacon Wrapped Peppadew® Peppers	42
Chicken Quesadilla & Creamy Salsa Dip	42
Pork Pot Stickers & Dark Soy Crema	42
Ozark BBQ Meatballs	42
Chicken Hibachi Skewers	42
Thai Dipping Sauce	
BBQ Glazed Meatloaf Cupcakes	42
Topped with Garlic Whipped Potatoes	
Southwest Chicken & Black Bean Spring Roll	44
Mini Philly Cheesesteak Calzone	44
Cheese Dipping Sauce	
Buffalo Chicken Meatballs	44
Celery & Bleu Cheese Dip	
Mini Crab Cakes & Remoulade	45
Mini Beef Wellingtons	46
Applewood Smoked Bacon Wrapped Scallops	52



All pricing is per person, unless noted otherwise. Prices are exclusive of 23% taxable service charge & applicable sales tax.



## DISPLAYED - PER PERSON

Based on 60 minutes of continuous service.

<b>Crudité</b>	8
Hand Selected Market Fresh Vegetables Served with Ranch & Roasted Red Pepper Dips	
<b>Cheese</b>	9
International & Domestic Cheeses Garnished with Fresh Fruit, Assorted Crackers & Crostinis	
<b>Fruit</b>	9
Cubed Seasonal Fruit, Berries, Honey Yogurt & Nutella Dips	
<b>Antipasto</b>	15
Provolone & Mozzarella Cheese, Pepperoni, Capocollo Salami, Black Forrest Ham, Prosciutto, Artichoke Hearts, Cherry Peppers, Mixed Olives, Crostini's, Pickled & Grilled Seasonal Vegetables	
<b>Dipped</b>	15
Dips include Chilled Pacific Crab, Spinach & Artichoke, Roasted Red Pepper Hummus, & Smoked Chicken Chipotle Served with Crostini, Pita Chips & Tortilla Chips	



## CARVED

Chef attendant fee of \$100 per chef, for one hour.  
One chef per 50 guests. Minimum of one hour.

<b>Roasted Turkey Breast</b>	240
Cranberry-Orange Compote, Fresh Herb Aioli & Soft Yeast Rolls (serves 30)	
<b>Honey-Maple Glazed Ozark Pit Ham</b>	250
Cheddar Biscuits, Whole Grain Mustard Sauce & Grilled Pineapple Relish (serves 30)	
<b>Broiled Scottish Salmon</b>	295
Whole Scottish Salmon Loin & Havarti Mornay Sauce (serves 30)	
<b>Slow Roasted Prime Rib</b>	350
Creamy Horseradish, Caramelized Onion Aioli & Artisan Rolls (serves 35)	
<b>Cracked Pepper Encrusted Beef Tenderloin</b>	395
Artisan Rolls & Pesto Mayo (serves 20)	



## BUFFET

*All Buffet Dinners include: Colombian blend regular & decaffeinated coffee, assorted hot teas & iced tea.  
Prices are per person, 30 person minimum.*



### THE OZARK BUFFET

49

#### Salad

- Tuscany Pasta Salad, Tomato, Black Olive, Parmesan & Pepperoni
- Loaded Baked Potato Salad
- Wedge Salad, Crisp Bacon, Crumbled Bleu Cheese, Crisp Iceberg Lettuce, Cherry Tomatoes & House Ranch Dressing

#### Entrée

- Overnight-Braised Apple Chili Pulled Pork, Pineapple Mango & Gochujang BBQ Sauces
- Crispy Chicken Fried Chicken & Gravy

#### Sides

- Smoked Gouda Macaroni & Cheese
- BBQ Baked Beans
- Green Beans, Bacon & Caramelized Onions
- Cheddar Biscuits

#### Dessert

- Apple Crisp & Whipped Topping
- Chateau Signature Bread Pudding & Crème Anglaise

### CHATEAU SIGNATURE

**2 Salads + 2 Entrées** 55

**3 Salads + 3 Entrées** 63

#### Salad

- Spinach Salad, Fresh Strawberries, Candied Walnuts, Crumbled Feta & Berry-Dijon Vinaigrette
- Cucumber Caprese Salad
- Marinated Vegetable Salad & Sundried Tomato Vinaigrette
- Shredded Brussel Sprouts, Quinoa, Almond & Citrus Orange Vinaigrette
- Seafood & Dill Pasta Salad

#### Entrée

- Fire-Grilled NY Strip in a Caramelized Onion Demi-Glace
- Orange Thai Chili Glazed Salmon
- Chicken Piccata in a Zesty Tomato Cream Sauce
- Pork Romano Marinara
- Chardonnay Poached Cod in a Lemon Pesto Cream Sauce

Chateau Signature Buffet includes the following:

#### Sides

- Chef's Seasonal Vegetable
- Mashed Baby Red Potatoes, Sour Cream & Chives
- Warm Dinner Rolls & Butter

#### Dessert

- Assorted Cheesecakes
- Warm Chocolate Lava Cake with Whipped Topping

All pricing is per person, unless noted otherwise. Prices are exclusive of 23% taxable service charge & applicable sales tax.



## LAKESIDE

<b>2 Salads, 2 Entrées, 2 Sides + 2 Desserts</b>	<b>52</b>
<b>3 Salads, 3 Entrées, 3 Sides + 3 Desserts</b>	<b>58</b>

## SALAD OPTIONS

- Mixed Field Greens, Feta Cheese, Cucumber & Sundried Tomato Vinaigrette
- Fresh Spinach, Sliced Mushrooms, Chopped Egg & Warm Bacon Vinaigrette
- Bacon Asparagus Couscous Salad
- Caesar Salad, Herb Croûtons & Parmesan Cheese
- Traditional Field Greens & Vegetables Julienne

## ENTRÉE SELECTIONS

- Marinated Beef Medallions in Poblano Cream Sauce
- Beef Bourguignon, Mushroom Cream Sauce & Pasta
- Slow Roasted Sirloin & Au Jus
- Baked Tilapia & Fresh Tomato Caper Salsa
- Slow Roasted Thin Sliced Adobo Pork Loin
- Roasted Turkey & Chestnut Sage Stuffing
- Cuban Chicken, Shaved Ham, Gruyere Cheese & Honey Dijon Cream Sauce
- Caprese Chicken, Tomato Concassé & Alfredo Sauce
- Caramelized Salmon in a Lemon & Dill Cream Sauce
- Creamy Chicken Carbonara, Spinach & Bacon



## SIDE OPTIONS

- Garlic Whipped Potatoes
- Caramelized Onion & Bacon Dauphinoise Potatoes
- Wild Mushroom Rice Pilaf
- Baked Smoked Gouda Mac & Cheese
- Roasted Red Potatoes
- Apple Leek Sweet Potato Hash
- Pecan Whipped Sweet Potatoes
- Bacon & Caramelized Onion Green Beans
- Honey Glazed Carrots
- Fresh Vegetable Medley

## DESSERT OPTIONS

- Warm Chocolate Lava Cake with Whipped Topping
- Signature Bread Pudding & Crème Anglaise
- Apple Crisp with Whipped Topping
- Warm Carrot Cake with Cream Cheese Frosting
- Warm Butter Cake



## PLATED

*Plated dinners includes chef's selection of fresh vegetables, warm dinner rolls, Colombian blend regular & decaffeinated coffee, assorted hot herbal & iced teas.*

*Add \$3.50 per person for choice menu if adding multiple Entrées. (Max 3 Selections)*

### SALAD OPTIONS | SELECT ONE

#### Chateau House

A mix of Organic Field Greens & Iceberg Lettuce, Yellow Squash Julienne, Zucchini, Carrots, Fresh Cucumbers, Cherry Tomatoes & Choice of Dressings

#### Strawberry Salad

Spinach, Sliced Strawberries, Slivered Almonds, Feta Cheese & Poppyseed Dressing

#### Hearty Spinach

Crisp Baby Spinach, Sliced Locally Grown Button Mushrooms, Diced Smoked Bacon, Chopped Egg & Warm Bacon Vinaigrette

#### Caprese

Layers of Fresh Mozzarella & Roma Tomatoes, Baby Field Greens with a Drizzle of a 12 year old Balsamic Reduction & Balsamic Vinaigrette

#### Caesar

Romaine Lettuce, Shaved Parmesan, House-Made Croûtons & Creamy Caesar Dressing



### ENTRÉE SELECTION | SELECT ONE

<b>Vegetable Wellington</b>	<b>38</b>
Layers of Roasted Squash, Smoked Tomato, Portabella Mushroom, Asparagus & Brie Baked in Pastry	
<b>Sweet Tea Brined Chicken Breast</b>	<b>38</b>
Bacon Bourbon Glaze with Honey Nut Sweet Potatoes	
<b>Crispy Potato Encrusted Chicken Breast</b>	<b>39</b>
Mushroom & Pan Gravy, Scallion, Bacon & Cheddar Mashed Potatoes	
<b>Herbs de Provenance Pork Loin</b>	<b>39</b>
Orange Cream Sauce & Herb-Infused Fingerling Potatoes	
<b>Almond Encrusted Salmon</b>	<b>43</b>
Thyme Scented Jasmine Rice in an Amaretto Cream Sauce	
<b>Spinach Artichoke Stuffed Chicken</b>	<b>43</b>
Sundried Tomato Risotto in an Alfredo Cream Sauce	
<b>KC Strip 10<sup>oz</sup></b>	<b>47</b>
Bourbon Mushroom Demi, Caramelized Onions & Mashed Potatoes with Sour Cream & Chives	
<b>Grilled Filet Mignon 8<sup>oz</sup></b>	<b>49</b>
Bleu Cheese, Onion Confit Port Wine Demi-Glace, Asparagus Tips & Bacon Red Potato Hash	

All pricing is per person, unless noted otherwise. Prices are exclusive of 23% taxable service charge & applicable sales tax.



## PLATED

### DUET ENTRÉE SELECTION

<b>Beef Medallions &amp; Chicken</b>	<b>48</b>
Grilled Beef Medallions in a Mushroom Demi-Glace, Chicken Breast with a Cracked Pepper Boursin Cream & Smoked Gouda Whipped Potatoes	
<b>Filet Mignon 6<sup>oz</sup> &amp; Chicken</b>	<b>52</b>
Grilled Petit Filet & Chicken Breast in a Muenster Cream Sauce & Garlic Whipped Potatoes	
<b>Filet Mignon 6<sup>oz</sup> &amp; Shrimp</b>	<b>57</b>
Grilled Petit Filet & Four Fire Roasted Shrimp on Skewer with Smoked Paprika Roasted Potatoes	
<b>Filet Mignon 6<sup>oz</sup> &amp; Crab Cake</b>	<b>59</b>
Grilled Petit Filet Mignon in a Port Wine Demi-Glace, Lump Crab Cake, Lemon Dill Aioli served with Roasted Garlic & Goat Cheese Whipped Potatoes	

### DESSERT OPTIONS | SELECT ONE

#### Cake

- Red Velvet
- Ultimate Chocolate
- Lemon Italian Layer
- Carrot Cake with Cream Cheese Icing
- Tiramisu
- Flourless Chocolate Fudge Cake & Peanut Butter Mousse

#### Cheesecake

- Fudge Caramel Pecan
- Blueberry White Chocolate
- New York
- Turtle Cheesecake
- Lemon Berry Mascarpone

## ENHANCEMENTS

### APPETIZER - PER PERSON

<b>Creamy Roasted Vegetable</b>	<b>6</b>
<b>Chilled Peach &amp; Coriander Soup</b>	<b>6</b>
<b>Lobster Bisque</b>	<b>9</b>
<b>Chilled Cocktail Shrimp</b>	<b>13</b>
<b>Brandy-Caramel Glazed Pork Belly</b>	<b>14</b>
<b>Seared Scallops, Saffron Aioli &amp; Pea Tendrils</b>	<b>14</b>
<b>Chateau Crab Cake in a Sautéed Spinach with Corn Peppadew Aioli</b>	<b>14</b>

### DESSERT

<b>Decadent Dessert Display</b>	<b>14</b>
<ul style="list-style-type: none"> <li>• Mini Cheesecakes</li> <li>• Petit Fours</li> <li>• Chocolate Covered Strawberries</li> <li>• Mini Tartlets</li> <li>• Assorted Mousse Cups</li> <li>• Miniature Crème Brûlée</li> </ul>	

### COFFEE BAR - PER PERSON

<b>Dessert Display Coffee Bar Purchase</b>	<b>4</b>
<b>Dessert Display Without Coffee Bar Purchase</b>	<b>9</b>
<ul style="list-style-type: none"> <li>• Colombian Blend Regular &amp; Decaffeinated Coffee</li> <li>• Assorted Flavored Creamers &amp; Torani® Syrups</li> <li>• Shaved Chocolate &amp; Fresh Whipped Cream</li> </ul>	





## BAR SERVICE

### HOSTED BAR

#### Liquor Brands

•House	5.50
•Premium	7.00
•Super Premium	8.00

#### Beer

•Domestic	5.25
•Import & Craft	6.25
•Keg Domestic Beer - 180 Servings in 12 <sup>oz</sup> Pours	625.00

#### Wines

•House	6.50
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#### Cordials

•Cordials	8.25
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#### Mixers

•Bottled Water	3.00
•Pepsi® Products	3.00
•Fruit Juices	4.00
•Red Bull® Regular or Sugar Free	5.00

### CASH BAR - PRICING INCLUDES TAX

#### Liquor Brands

•House	6.00
•Premium	7.50
•Super Premium	8.50

#### Beer

•Domestic	5.50
•Import & Craft	6.50

#### Wines

•House	6.50
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#### Cordials

•Cordials	8.75
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#### Mixers

•Bottled Water	3.00
•Pepsi® Products	3.00
•Fruit Juices	4.00
•Red Bull® Regular or Sugar Free	5.00

### PACKAGE PRICING

#### Package 1 | House Liquor, Beer & Wine

•1 Hour	16
•2 Hour	24
•Each Additional Hour	8
•Cordials Per Hour	8

#### Package 2 | Premium Liquor, Beer & Wine

•1 Hour	19
•2 Hour	30
•Each Additional Hour	10
•Cordials Per Hour	8

#### Package 3 | Super Premium Liquor, Beer & Wine

•1 Hour	22
•2 Hour	36
•Each Additional Hour	12
•Cordials Per Hour	8

#### Package 4 | Beer, Wine & Soda

•1 Hour	14
•2 Hour	20
•Each Additional Hour	6

•Sold in increments of one hour, 100 guests per bartender per hour, for hosted & cash bars.

All pricing is per person, unless noted otherwise. Prices are exclusive of 23% taxable service charge & applicable sales tax.





## SELECTIONS

### LIQUOR BRANDS - HOUSE BY CONCIERE

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- |         |          |
|---------|----------|
| •Vodka  | •Bourbon |
| •Gin    | •Whiskey |
| •Rum    | •Scotch  |
| •Brandy | •Tequila |

### LIQUOR BRANDS - PREMIUM

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- |                         |                             |
|-------------------------|-----------------------------|
| •Pinnacle Vodka®        | •Sauza® Bleu Tequila        |
| •New Amsterdam Gin®     | •Captain Morgan®            |
| •Cruzan Rum®            | •Malibu® Rum                |
| •Canadian Club® Whiskey | •Trave Amaretto             |
| •Jim Beam® Bourbon      | •Christian Brothers® Brandy |
| •J&B® Scotch            |                             |

### LIQUOR BRANDS - SUPER PREMIUM

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- |                            |                  |
|----------------------------|------------------|
| •Bacardi® Silver Rum       | •Markers Mark®   |
| •Crown Royal® Whiskey      | •Midori®         |
| •Dewar's® Scotch           | •Myers® Dark Rum |
| •Jack Daniel's® Whiskey    | •Tanqueray® Gin  |
| •Jose Cuervo® Gold Tequila | •Tito's® Vodka   |

### DOMESTIC BEER

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- |               |                  |
|---------------|------------------|
| •Budweiser®   | •Michelob Ultra® |
| •Bud Light®   | •Miller Lite®    |
| •Coors Light® | •O'Douls®        |

### IMPORTED/CRAFT BEER

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- Blue Moon®
- Corona®
- Sam Adams®

### CANYON ROAD® HOUSE WINES

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#### WHITE

- Chardonnay
- Pinot Grigio
- Moscato

#### REDS

- Pinot Noir
- Merlot
- Cabernet

### WINES

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Please request a complete wine list from your Event Manager.

### CORDIALS

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- |                        |                 |
|------------------------|-----------------|
| •Bailey's® Irish Cream | •Grand Marnier® |
| •Disaronno Amaretto®   | •Kahlúa®        |
| •Frangelico            |                 |



## MISCELLANEOUS ITEMS

<b>Staging*</b>	<b>40</b>
4'x8' Sections each charged per day	
<b>Dance Floor</b>	
• Small 18'x18'	<b>125</b>
• Medium 24'x24'	<b>225</b>
• Large 33'x33'	<b>350</b>
<b>Piano</b>	
• Baby Grand Piano	<b>350</b>
<b>Genie Lift*</b>	
• Half Day Charge	<b>175</b>
• Full Day Charge	<b>300</b>

<b>Electrical - Each</b>	
• 120 Volt AC – 20 amp	<b>85</b>
• 208 Volt AC – 50 amp	<b>300</b>
• Single Phase – 100 amp	<b>500</b>
• Three Phase – 200 amp	<b>600</b>
• Spider Box - 8 Outlets	<b>500</b>

<b>Labor - Per Hour</b>	
• Normal Operating Days	<b>30</b>
• Overtime/Holiday Labor	<b>50</b>

<b>Labor - Per Banner**</b>	
Banner Hanging	<b>40</b>

<b>Exhibits - Each Per Day</b>	
• Pipe & Drape 8' x 10' Booth	<b>80</b>
One 8' x 30" Table + Two Chairs	
• Table Top Exhibit	<b>40</b>
One 8' x 30" Table + Two Chairs	

<b>Podiums - Each Per Day</b>	
• Standing with Light	<b>80</b>
• Table Top with Light	<b>40</b>

\* Group must sign Waiver of Liability

\*\* Group must provide own velcro for banners, if Velcro is needed & not supplied additional fees will apply.



## GENERAL EVENT INFORMATION

### Food Service

All food served in the hotel is to be provided by the hotel. Dietary substitutions can be made available upon prior request. Food & beverage functions canceled will be subject to a cancellation fee based on the sales agreement. Guaranteed pricing within three months of the scheduled event and all prices are subject to change without notice. All customary service charges & tax are not included in menu prices.

### Beverage Service

Serving alcoholic beverages on the hotel premises (or elsewhere under the hotel's alcoholic beverage license) the hotel will require the beverages to be dispensed by hotel servers & bartenders only. The Hotel Alcoholic Beverage License requires:

1. Proper identification (photo I.D.) of any person of questionable age. Refusal of alcoholic beverage service if the person is either underage or proper identification cannot be produced.
2. Refusal of alcoholic beverage to any person who, in the hotel's judgment, appears intoxicated.

### Guarantees

Guaranteed number of guests has required notice a minimum of three (3) business days before the function & is not subject to reduction. Billed for the guaranteed number or actual attendance, whichever is greater. We guarantee to have the product on hand to prepare up to 3% over your guaranteed amount, not to exceed ten guests. All count increases within 24 hours of scheduled service time will incur an additional \$10, plus service charge & tax per person fee. All increases in per dozen items within 24 hours of scheduled service time will incur an additional \$10 plus service charge & tax per dozen fee.

### Service Charge & Tax

Service charge & tax (currently 23% & 9.475% respectively) will be added to all food & beverage, meeting room rental, & audiovisual equipment charges. Service charge is taxable. Service charge & tax may change without notice.



# GENERAL EVENT INFORMATION

## In House Audiovisual

Five Star AudioVisual is our audiovisual partners with office located on-site.

## Business Center

Services are available at the Front Desk. Fees may be applied to the group's master account or an individual room if requested. Business center services are available 24 hours a day.

## Parking

We are pleased to offer free outdoor parking for all of our resort guests. Valet garage parking is available for \$20 per night or self-parking in the garage for \$10 per night. Notify event manager within ten days of your event if you wish to apply valet charges to your master account.

## Storage & Package Deliveries | Drayage Fees

Deliver packages for events no earlier than 72 hours before your event. Packages marked with On-Site Contact, Meeting Name, & Arrival Date. If excessive storage is required, storage fees will apply – review storage arrangements with your event manager. The resort provides a package/box delivery service for all guest deliveries received. Handling fees include delivery to guest or vendor & pick up upon request. Fees are as follows: \$48 per 100 pounds with a minimum of 100 pounds. Should group request for boxes or pallets to be moved multiple times, labor fees will apply.

## Security

The resort will not assume liability for any damage or loss to any merchandise or articles left in the resort before or following a banquet or meeting. Arrangements for the security of exhibits, merchandise, or materials set up for display are to be made by the planner. Please ask your Event Manager to assist with the security needs of your event.

## Transportation

The resort provides shuttle service to & from the Chateau Marina only. Organized transportation for individuals & groups is with advance notice. Charges for this service will vary with the number of guests, vehicles required & distance to your destination. Please make the arrangements with your Event Manager.

## Signs & Banners

Banners, posters, or any display material can only be attached to meeting room walls using painters tape –no usage of pushpins, duct tape, or other forms of adhesive materials on resort walls. Any damages caused to resort property will be the responsibility of the contracted client and Repair charges will be added to your master account.

## Porterage/Room Delivery Fees/Gratuities

If placing a blanket gratuity to the master account:

- group porterage/bellman - \$6 per person/round trip
- housekeepers \$1.50 per room/per day guest room
- special deliveries \$3.00 per room/per item.

## Decorations

The group is responsible for ensuring that decorations, props, or items brought into the resort comply with local Fire Department regulations. Prior approval required for any props brought into the resort by your Event Manager. Group may not utilize glitter, sequins, confetti, open flames, crystals or stones less than ¾" in diameter. An additional cleaning & maintenance fee of \$500 plus tax charged to the group should they incorporate any of these items into centerpieces or décor provided by group or vendors contracted by the group.

## Indoor Pyrotechnics

The use of indoor pyrotechnics with appropriate approval by Branson Fire Marshall only and thirty days prior notice to the Event Services Team is required.

## Chateau On The Lake Contact Info

415 North State Highway 265, Branson, Missouri 65616  
Phone: +1 (417) 334-1161 Toll Free: 888-333-5253 (LAKE)

