



# THE GILLESPIE

Conference and Special Event Center

2020 Catering Menu

53995 Indiana SR 933 | South Bend, IN. 46637

Phone: 574-232-7700 | Fax: 574-232-7711

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

# *Breakfast Buffet Options*

## **CONTINENTAL BREAKFAST**

Seasonal Fresh Sliced Fruit, House made Coffee Cake, Fresh Fruit Strudel, Yogurt Bar, Fresh Baked Muffins, Deli-Style Bagels served with Cream Cheese, Butter and Preserves served with Regular Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea, Flavored Water, Assorted Soft Drinks, and Bottled Water • **\$12.00**

## **EXECUTIVE CONTINENTAL BREAKFAST**

Seasonal Fresh Sliced Fruit, Assorted Danish Pastries, House made Coffee Cake, Fresh Fruit Strudel, Yogurt Bar, Fresh Baked Muffins, Deli-Style Bagels served with Cream Cheese, Butter and Preserves, Assorted Cereals and Milk and Flavored Yogurts served with Regular Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea, Flavored Water, Assorted Soft Drinks, and Bottled Water • **\$14.00**

## **FULL AMERICAN BREAKFAST**

Seasonal Fresh Sliced Fruit, House made Coffee Cake, Fresh Fruit Strudel, Yogurt Bar, Fresh Baked Muffins, Scrambled Eggs, Smoked Bacon, Apple Link Sausage, Home Fried Potatoes, served with Regular Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea, Flavored Water, Assorted Soft Drinks, and Bottled Water • **\$18.00**

## **BRUNCH BUFFET**

Scrambled Eggs, Blintz with Strawberry Sauce, Smoked Bacon, Apple Link Sausage, Home Fried Potatoes, Grilled Lemon Chicken, Mixed Green Vegetables, Tomato & Basil Pasta, Fresh Fruit Salad, Assorted Rolls and Pastries, Yogurt Bar, Fresh Fruit Strudel and your choice of Pancakes or French Toast served with Warm Maple Syrup also served with Regular Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea, Flavored Water, Assorted Soft Drinks, and Bottled Water • **\$24.00**

# *Breaks and Beverages*

## **BEVERAGES**

Regular Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea, Flavored Water, Assorted Soft Drinks, and Bottled Water • **\$7.00**

## **COOKIE & BROWNIE BREAK**

Assortment of Freshly Baked Cookies and Brownies Regular Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea, Flavored Water, Assorted Soft Drinks, and Bottled Water • **\$10.00**

## **CHOCOLATE LOVERS BREAK**

Brownies, Chocolate Chip Cookies, Chocolate Covered Strawberries, Chocolate Milk, Regular Coffee, Decaffeinated Coffee, Hot Tea, Flavored Water, Assorted Soft Drinks, and Bottled Water • **\$11.00**

## **CHIPS & DIPS**

Homemade Tortilla Chips, Fresh Flavored Potato Chips, Salsa, Cheese, French Onion Dip and Fresh House Made Guacamole Bar. Regular Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea, Flavored Water, Assorted Soft Drinks, and Bottled Water • **\$11.00**

## **INTERACTIVE SMORE BREAK**

Chocolate Covered Graham Crackers & Pretzels served with Marshmallows, Regular Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea, Flavored Water, Assorted Soft Drinks, and Bottled Water • **\$11.00**

## **HEALTH KICK BREAK**

Assorted Vegetables, Dips & Hummus Spreads, Yogurt Bar with Assorted Toppings & Mixed Nuts, Regular Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea, Flavored Water, Assorted Soft Drinks, and Bottled Water • **\$11.00**

Add Red Bull or Sugar Free Red Bull to any break for an additional per person.

## *Breaks a la Carte*

Assorted Freshly Baked Muffins and Pastries

• **\$35.00 per dozen** • **\$3.50 per person**

Bagels with an Assortment of Cream Cheese

• **\$29.00 per dozen** • **\$3.00 per dozen**

Assorted Granola & Power Bars

• **\$36.00 per dozen** • **\$4.50 per person**

Freshly Baked Cookies & Brownies

• **\$30.00 per dozen** • **\$3.00 per person**

Assorted Yogurts

• **\$30.00 per dozen** • **\$2.50 per person**

## *Plated Lunch Selections*

Plated Lunch Portions Served with your choice of Salad, Accompaniments, Rolls and Butter, Dessert, Regular & Decaffeinated Coffee, Hot Tea, Iced Tea, Water and Flavored Water

### **BLEU CHEESE AND BACON SALAD**

Heart of Iceberg Lettuce, Apple Cured Bacon, Maytag Bleu Cheese, Grape Tomatoes, and Balsamic Vinaigrette

### **MEDITERRANEAN SALAD**

Romaine with Kalamata Olives, Roasted Red Peppers, Artichoke Hearts, & Feta Cheese served with a Greek Vinaigrette

### **BERRY SALAD**

Fresh Field Greens with Fresh Raspberries, Blackberries, and Herbed Goat Cheese served with a Raspberry Champagne Vinaigrette

### **STRAWBERRY MAYTAG**

Bibb Lettuce with fresh Strawberries, Blue Cheese Crumbles, Candied Walnuts served with a Honey Bourbon Vinaigrette

### **MIXED FIELD GREEN**

Mix of Red and Green leaves with Arugula and Romaine Lettuce garnished with Cucumbers and Shredded Carrot. Served with your choice of dressing

### **ARUGULA SALAD**

Mix of Arugula and Radicchio Lettuces with Sliced Pears and Heirloom Cherry Tomatoes served with a Honey Lemon Vinaigrette (\$0.75 per table per extra dressing)

### **CARIBBEAN JERK GRILLED CHICKEN**

Boneless Chicken Breast Grilled to Perfection topped with Pineapple & Mango Salsa • **\$19.00 per person**

## CHICKEN BREAST WITH CHOICE OF SAUCE

Chicken Breast with Choice of Roasted Red Pepper & Asiago Cream Sauce, Mushroom Marsala Sauce, or Lemon & Caper Sauce

• **\$20.00 per person**

## CHICKEN ROULADE

Chicken Breast Stuffed with Spinach & Feta Cheese Wrapped Bacon

• **\$21.00 per person**

## FILET OF SALMON

Fillet of Salmon with Blueberry & Peppadew Relish

• **\$21.00 per person**

## WILD MUSHROOM PASTA

Penne Pasta with Roasted Red Peppers, Wild Mushrooms, & Goat Cheese

• **\$18.00 per person**

## LIGHTER OPTION

Chicken Caesar Salad with Shaved Parmesan Cheese and a Crostini Garnish. Served with Chef's Choice of Soup

• **\$16.00 per person** • **Add Shrimp - \$4.00** • **Add Salmon - \$4.00**

## Lunch Buffets

All Lunch Buffets include Regular Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea, Flavored Water, Assorted Soft Drinks, and Bottled Water

### STANDARD SIGNATURE ROASTED MEATS BUFFET

Freshly Roasted and Sliced Warm Carved Meats, Mixed Field Greens Salad with Assorted of Dressings, Chef's Choice of Signature Salad Chef's Choice of Hot Pasta, Chef's Choice of Soup de Jour Lettuce, Tomato, Onion, and Assorted Cheeses, Fresh Sliced Fruit, Fresh Baguette and Specialty Breads, Chef's Choice of Signature Dessert  
Meat Selections - Choose 3 - Marinated Grilled Chicken, BBQ Pork, Roasted Turkey, Roasted Chicken, Beef Pot Roast, Pork Carnitas, Turkey, and Herb Encrusted Pork Loin • **\$22.00 per person**

### ULTIMATE SIGNATURE ROASTED MEATS BUFFET MEAT SELECTIONS

Beef Tenderloin, Roasted Salmon, Smoked Salmon, Chef's Choice of Meat • **\$4.00 per meat/ per person**

### GOURMET SANDWICH BUFFET

Mixed Field Greens Salad with Assorted Dressings, Chef's Choice of Signature Salad, Grilled Sesame Portobello Mushrooms with baby spinach, radishes, and Roasted Red Pepper hummus on a Naan Bread, Oven Roasted Asiago Chicken and Provolone Cheese with Basil Mayo on Ciabatta Bread, Shaved beef with smoked Gouda and an Arugula Peppadew Aioli on a French Baguette, Condiments and Relishes, Chef's Selection of Dessert • **\$18.00 per person**

### PANINI BUFFET

Mixed Field Greens with Assorted Dressings, Chef's Choice of Signature Salad, Pastrami Panini with Swiss Cheese, Dijon Mustard, on Rye Bread, Chicken Panini with Provolone, Basil, and Red Pepper Ciabatta Roasted Red Pepper and Mozzarella Panini with Basil Mayo, Condiments and Relishes, Chef's Selection of Dessert  
• **\$19.00 per person**

## SIGNATURE WRAPS BUFFET

Mixed Field Greens with Assorted Dressings, Chef's Choice of Signature Salad, Chicken Caesar Wrap with Romaine Lettuce, Parmesan Cheese, and Caesar Dressing, Shrimp Po'boy Wrap with Remoulade, Romaine, and Pickled Onions, Spinach Wrap with Grilled Vegetables, Shaved Parmesan Cheese, and Arugula Peppadew Aioli, Chef's Selection of Dessert • **\$21.00 per person**

## CUSTOM LUNCH BUFFET

Caesar Salad, Fresh Fruit Salad, Sautéed Chicken with Lemon & Caper Sauce, Citrus Tilapia with an Orange Beurre Blanc Sauce, Medley of Fresh Vegetables, Wild Rice Pilaf, Chef's Selection of Dessert • **\$22.00 per person**

## IRISH TAILGATE BUFFET

Mixed Field Greens Salad with Assorted Dressings, Signature Potato Salad, Grilled Hamburgers, Grilled Beer Bratwurst Baked Beans, Chips & Dip, Cookies & Browniest • **\$21.00 per person**

## SOUTH BEND BUFFET

Mixed Field Greens with Assorted Dressings, Waldorf Salad, Sweet & Sour Cabbage, Kluski Noodles, Green Beans with Bacon, Polish Sausage, Fried Chicken, Buttermilk Mashed Potatoes, Chef's Selection of Dessert • **\$20.00 per person**

## MEXICAN BUFFET

Chicken Tortilla Soup, Mixed Field Greens with Assorted Dressings Corn and Three Bell Pepper Salsa, Beef Fajita Station, Santa Fe Boneless Chicken Breast, Taco Station with Accompaniments, Spanish Rice, Chef's Selection of Dessert • **\$18.00 per person**



# *Executive Meeting Planner Package* • \$41.00 per person

## **CONTINENTAL BREAKFAST**

Seasonal Fresh Sliced Fruit, House made Coffee Cake, Fresh Fruit Strudel, Yogurt Bar, Fresh Baked Muffins, Deli-Style Bagels served with Cream Cheese, Butter and Preserves served with Regular Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea, Flavored Water, Assorted Soft Drinks, and Bottled Water

## **MID MORNING BREAK**

Regular Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea, Flavored Water, Assorted Soft Drinks, and Bottled Water Lunch

## **GOURMET SANDWICH BUFFET**

Mixed Field Greens Salad with Assorted Dressings, Chef's Choice of Signature Salad, Grilled Sesame Portobello Mushrooms with baby spinach, radishes, and Roasted Red Pepper hummus on a Naan Bread, Oven Roasted Asiago Chicken and Provolone Cheese with Basil Mayo on Ciabatta Bread, Shaved beef with smoked Gouda and an Arugula Peppadew Aioli on a French Baguette, Condiments and Relishes, Chef's Selection of Dessert

— Or —

## **STANDARD SIGNATURE ROASTED MEATS BUFFET**

Freshly Roasted and Sliced Warm Carved Meats, Mixed Field Greens Salad with Assorted of Dressings, Chef's Choice of Signature Salad Chef's Choice of Hot Pasta, Chef's Choice of Soup de Jour, Lettuce, Tomato, Onion, and Assorted Cheeses, Fresh Sliced Fruit, Fresh Baguette and Specialty Breads, Chef's Choice of Signature Dessert

[Meat Selections - Choose 3](#) - Marinated Grilled Chicken, BBQ Pork, , Roasted Turkey, Roasted Chicken, Beef Pot Roast, Pork Carnitas, Turkey, and Herb Encrusted Pork Loin,

## ULTIMATE SIGNATURE ROASTED MEATS BUFFET MEAT SELECTIONS

Beef Tenderloin, Roasted Salmon, Smoked Salmon, Chef's Choice of Meat, Mid Afternoon Break, Regular Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea, Flavored Water, Assorted Soft Drinks, and Bottled Water with, Assorted Fresh Baked Cookies and Brownies

• **\$3.00 per meat/ per person**

## *Plated Dinner Selections*

Plated Dinners served with your choice of Salad, Starch, Vegetable, Rolls with Butter, and one Dessert as well as Regular and Decaffeinated Coffee, Hot Tea, Iced Tea, Water and Flavored Water and Assorted Soft Drinks

### Salad Options

#### **BLEU CHEESE AND BACON SALAD**

Heart of Iceberg Lettuce, Apple Cured Bacon, Maytag Bleu Cheese, Grape Tomatoes, served with Balsamic Vinaigrette

#### **MEDITERRANEAN SALAD**

Romaine with Kalamata Olives, Roasted Red Peppers, Artichoke Hearts, & Feta Cheese served with a Greek Vinaigrette

#### **BERRY SALAD**

Fresh Field Greens with Fresh Raspberries, Blackberries, Toasted Almonds, and Herbed Goat Cheese served with a Raspberry Champagne Vinaigrette

#### **STRAWBERRY MAYTAG**

Bibb Lettuce with fresh Strawberries, Blue Cheese Crumbles, Candied Walnuts served with a Honey Bourbon Vinaigrette

#### **MIXED FIELD GREEN**

Mix of Red and Green Leaves with Arugula and Romaine Lettuce garnished with Cucumbers and Shredded, Carrot served with your choice of dressing

#### **ARUGULA SALAD**

Mix of Arugula and Radicchio Lettuces with Sliced Pears, Heirloom Cherry Tomatoes served with a Honey Lemon Vinaigrette

• **(\$.75 per table per additional dressing)**

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Plated Dinner Options - Duo Entrees

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## CHICKEN AND TILAPIA

Chicken Fontinella and Tilapia • **\$27.00 per person**

## BEEF TENDERLOIN AND CHICKEN

Sliced Tenderloin with a Herb Demi Glaze and Your Choice of Chicken  
• **\$34.00 per person**

## BEEF TENDERLOIN AND SHRIMP

Sliced Tenderloin with a Garlic Demi Glaze and Shrimp Stuffed with Crab Meat • **\$35.00 per person**

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Beef Entrees

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## WILD MUSHROOM TENDERLOIN

Sliced Tenderloin flavored with Wild Mushroom Merlot Demi Glaze  
• **\$33.00 per person**

## PEPPERCORN ENCRUSTED TENDERLOIN

Peppercorn Encrusted Sliced Tenderloin Seasoned with a Garlic Demi Glaze • **\$32.00 per person**

## BASIL DEMI TENDERLOIN

Sliced Tenderloin flavored with a Basil Demi Glaze  
• **\$33.00 per person**

## TANDOORI DEMI TENDERLOIN

Sliced Tenderloin with a Tandoori Demi Sauce • **\$32.00 per person**

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Chicken Entrees

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## CHICKEN PICCATA

Sautéed Chicken Breast with Lemon Caper and Butter Sauce  
• **\$26.00 per person**

## PEAR & CHEVR CHICKEN

Chicken Breast Stuffed with Caramelized Pears and Arugula served with a Chevrè Cream Sauce • **\$27.00 per person**

## CHICKEN IN PHYLLO

Chicken Breast in Puff Pastry Stuffed with Fresh Spinach with Marsala Sauce • **\$27.00 per person**

## SUN DRIED TOMATO BASIL CHICKEN

Chicken Breast Stuffed with Sun Dried Tomato, Basil, and Herbed Cheese Served with a Sun Dried Tomato Buerre Blanc  
• **\$27.00 per person**

## CRANBERRY CHICKEN

Chicken Breast Stuffed with Mascarpone Cheese, Cranberries, Herbed Bread Crumbs, and Chives • **\$27.00 per person**

## ROASTED RED PEPPER CHICKEN

Chicken Breast Stuffed with Roasted Red Peppers and Fresh Mozzarella served with a Garlic Cream Sauce • **\$27.00 per person**

## CHICKEN ROULADE

Chicken Breast Stuffed with Spinach and Feta Cheese Wrapped in Bacon served with a Garlic Cream Sauce • **\$28.00 per person**

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Seafood Entrees

## CRABCAKE

6oz Crabcake with Roasted Corn Relish •  
• **\$28.00 per person**

## CITRUS TILAPIA

Citrus Crusted Tilapia Served with an Orange Beurre Blanc Sauce  
• **\$27.00 per person**

## LEMON AND CAPER SALMON

Lemon, Garlic and Dill Butter Poached Salmon • **\$29.00 per person**

## STUFFED SHRIMP

Baked Shrimp Stuffed with Crab and Herbed Bread Crumbs

• **\$33.00 per person**

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Pork Entrees

## ROASTED PORK TENDERLOIN

Roasted Pork Tenderloin with Whole Grain Mustard Cream Sauce

• **\$26.00 per person**

## GRANNY SMITH APPLE PORK TENDERLOIN

Maple Glazed Pork Tenderloin served with Granny Smith Apples

• **\$25.00 per person**

## *Dinner Buffet Selections*

All Dinner Buffets include Regular & Decaffeinated Coffee, Hot Tea, Iced Tea, Water, Flavored Water, Assorted Soft Drinks and Bottled Water, Add Soup Du Jour or Hot Pasta to any buffet for an additional \$2.00 per person

### **CUSTOM DINNER BUFFET**

Salad Station with Caesar Salad and Seasonal Fresh Fruit Salad  
Peppercorn Encrusted Sliced Tenderloin Seasoned with a Garlic Demi Glaze, Fontina Chicken, Citrus Tilapia, Red Pepper Infused Potatoes  
Medley of Fresh Vegetables, Assorted Rolls and Butter, Chef's Selection of Desserts • **\$33.00 per person**

### **DINNER BUFFET**

Mediterranean Salad, Chef's Choice of Signature Salad, Carved Roasted Strip Loin of Beef with a Mushroom Merlot Sauce, Sautéed Chicken Breast with Lemon and Caper Sauce, Stuffed Rigatoni with Sausage, Roasted Garlic Whipped Red Skin Potatoes, Medley of Fresh Vegetables, Assorted Rolls and Butter, Chef's Selection of Desserts  
• **\$31.00 per person**

### **LITTLE ITALY BUFFET**

Minestrone Soup, Romaine with Kalamata Olives, Roasted Red Peppers, Artichoke Hearts, & Feta Cheese served with a Italian Dressing  
Cheese Filled Tortellini, Chicken Cacciatore, Italian Sausage, Garlic Bread Sticks, Chef's Selection of Desserts • **\$29.00 per person**

# *Plated Lunch and Dinner Side Selections*

## **LUNCH AND DINNER STARCHES:**

Roasted Red Skin Potatoes, Roasted Garlic Whipped Mashed Potatoes, Red Pepper Infused Whipped Potatoes, Herb and Cheese Risotto, Roasted Tomato Risotto, Wild Rice Pilaf, Fingerling Potatoes with Caramelized Onions, Butternut Squash Yukon Gold Potatoes  
Chipotle Sweet Potato Mash

## **LUNCH AND DINNER VEGETABLES:**

Sautéed Snow Peas, Garlic Roasted Green Beans with Sautéed Red Peppers, Honey Glazed Carrots, Seasonal Fresh Vegetable Medley  
Asparagus

## **LUNCH AND DINNER DESSERT SELECTIONS**

Signature Fresh Fruit Strudel, Seasonal Fresh Fruit Filling Wrapped in Crispy Phyllo, Flourless Chocolate Cake, Cheesecake with Fresh Fruit Sauce, Chef's Selections of Mousse, Tiramisu, Parot Cake, a Pear and Carrot Cake served with Whiskey Sauce, Chef's Signature Bread Pudding



# Display and Butler Passed Hors D'oeuvres

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## Display Hors D'oeuvres

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Bruschetta with Tomatoes, Basil, and Fresh Mozzarella

- **\$70.00 per 50 person display**

Hummus and Baked Pita Chips

- **\$90.00 per 50 person display**

Assorted Breads with Red Pepper and Black Olive Tapenades

- **\$80.00 per 50 person display**

Vegetable, Cheese, and Fruit Display

- **\$8.00 per person**

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## Butler Hors D'oeuvres

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Roasted Tomato Bruschetta

- **\$70.00 per 50 pieces**

Fruit Kabobs

- **\$90.00 per 50 pieces**

Spanakopita

- **\$106.00 per 50 pieces**

Antipasto Skewers

- **\$146.00 per 50 pieces**

Raspberry and Brie in Phyllo Cups

- **\$120.00 per 50 pieces**

Pear, Cranberry and Brie in Phyllo Cups

- **\$120.00 per 50 pieces**

Seasonal Berry & Brie on a Water Cracker

- **\$80.00 per 50 pieces**

Spinach & Artichoke in Phyllo Cups

- **\$90.00 per 50 pieces**

Peppadew & Chive Stuffed Mushrooms  
\$100.00 per 50 pieces

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Beef and Lamb Selections

Rosemary and Garlic Baby Lamb Chops

- **\$160.00 per 50 pieces**

Mini Beef Wellington

- **\$140.00 per 50 pieces**

Thai BBQ Beef Skewers

- **\$136.00 per 50 pieces**

Beef Kabobs with Pepper and Red Onions

- **\$126.00 per 50 pieces**

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Chicken and Pork Selections

Peppadew & Chive Mini Tacos w/Pork Belly Lardoons

- **\$170.00 per 50 pieces**

Pineapple & Peppadew Chicken Bruchetta

- **\$90.00 per 50 pieces**

Bacon Wrapped Water Chestnuts with a Maple Glaze  
and Sesame Seeds

- **\$115.00 per 50 pieces**

Chicken Kabobs with Pineapple and Peppers

- **\$125.99 per 50 pieces**

Sausage and Asiago Cheese Stuffed Mushrooms

- **\$125.99 per 50 pieces**

Chicken & Waffle Skewers

- **\$100.00 per 50 pieces**

Carlito's Chicken Caribbean Skewer

- **\$120.00 per 50 pieces**

Sesame Pork on Wonton Crisps

- **\$130.00 per 50 pieces**

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Seafood Selections

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Bacon Wrapped Scallops with a Maple Glaze and Sesame Seeds

- **\$160.00 per 50 pieces**

Mini Crab Cakes

- **\$160.00 per 50 pieces**

Margarita Shrimp Shooters w/Chipotle Aioli

- **\$120.00 per 50 pieces**

Jumbo Shrimp Cocktail

- **\$39.00 per dozen**

# *Butter Passed Hors Doeuvres Packages*

## **HORS DOEUVRES PACKAGE ONE**

(1 hour to include 5-6 pieces per person)

Mini Crab Cakes, Mushrooms Stuffed with Italian Sausage  
Stuffed Peppadew with Goat Cheese and Chives, Roasted Tomato  
Bruschetta, Chicken Kabobs with Pineapple and Peppadew

- **\$16.00 per person**

## **HORS DOEUVRES PACKAGE TWO**

(1 hour to include 5-6 pieces per person)

Raspberry Brie en Phyllo Cup, Spanakopita, Antipasto Skewers  
Bacon Wrapped Scallops Maple Glaze and Sesame Seeds,  
Mini Crab Cakes

- **\$19.00 per person**

## **HORS DOEUVRES PACKAGE THREE**

(1 hour to include 5-6 pieces per person)

Thai BBQ Beef Skewers, Brie and Raspberries in Phyllo Cup  
Bacon Wrapped Scallops with a Maple Glaze and Sesame Seeds,  
Mini Crab Cakes, Baby Lamb Chops with Rosemary and Garlic  
Spanakopita

- **\$21.00 per person**

## *Spirits*

### **FULL FOUR HOUR TOP SHELF BAR**

Open Premium Bars Include: Absolut Vodka, Jack Daniels, Jim Beam, Tanqueray, Crown Royal,, J&B Scotch, Bacardi Rum, Captain Morgan, Peach Schnapps, Kahlua, Amaretto, Budweiser, Bud Light, Miller Light, Two Hearted Ale, Bartender's Choice and Seasonal, and O'Doul's, House Merlot, Chardonnay, White Zinfandel, Cabernet, and Moscato

- **1 Hour- \$16.00 per person**
- **2 Hours- \$20.00 per person**
- **3 Hours- \$22.00 per person**
- **4 Hours- \$26.00 per person**

### **CASH/CONSUMPTION BAR PRICING**

\$75.00 per Bartender Fee Charged if \$350.00 in Sales are Not Generated, Bartender Fee Waived if more than \$350.00 in Sales Generated

- **Mixed Drinks: \$7.00 per drink**
- **Imported Beer: \$6.00 per bottle**
- **Domestic Beer: \$5.00 per bottle**
- **House Wine: \$7.00 per glass**
- **Water, Sodas, and Juice: \$3.00 per glass**

## VEGETARIAN SELECTIONS

Cauliflower Steak with White Truffle Oil and Sweet Tomato Relish

- **\$20.00 per person**

Wild Mushroom Pasta

- **\$20.00 per person**

Portobello Mushroom Cap with Bleu Cheese Cream Cheese

- **\$20.00 per person**

Eggplant Parmesan

- **\$20.00 per person**

Vegan White Bean Cassoulet with Portabella Mushrooms

- **\$20.00 per person**

Spaghetti Squash with Arugula Pesto, Sauteéd Red Peppers and Wild Mushrooms

- **\$20.00 per person**

## CHILDRENS SELECTIONS

Kids Meals Include Smiley Veggie Plate, Apple Sauce, Entrée, Dessert, and Beverage

Chicken Fingers and French Fries

- **\$12.00 per person**

Grilled 6oz. Strip Steak and French Fries

- **\$15.00 per person**

Fried Fish Sticks and French Fries

- **\$12.00 per person**

Buttered Pasta and Vegetables

- **\$12.00 per person**

Grilled Cheese with French Fries

- **\$12.00 per person**

# Hilton Garden Inn General Information

**FOOD AND BEVERAGE ALL FOOD AND BEVERAGES ARE PROVIDED EXCLUSIVELY BY THE HILTON GARDEN INN SOUTH BEND. NO FOOD OR BEVERAGES MAY BE BROUGHT INTO THE BANQUET FACILITY (\*INCLUDING ALL ALCOHOLIC AND NON-ALCOHOLIC BEVERAGES)**

If outside food and beverages is brought into the banquet facility, the Hilton Garden Inn reserves the right to charge a penalty fee for those items based on current menu pricing.

The menus provide by our sales staff offer suggestion. Menus may be customized. Our sales and catering team will assist you in creating menus to meet your specific requirements. Please note that the prices and menus are subject to change at any time. Menus should be finalized one (1) month prior to the event.

Hilton Garden Inn South Bend has an open bakery policy for special event cakes such as wedding cakes; you may use any baker that has proof of insurance, Retail Merchants License, and board of health certificate. There is a cake cutting fee of \$1.50 per person, which includes cake cutting, china and service. The client is responsible for contacting their bakery directly to make arrangements.

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## GUARANTEES

The guaranteed number of guests should be communicated to our office five (5) business days prior to the event date. You may increase the number of guests up to seventy-two (72) hours prior to the event, but you may not decrease once the guarantee has been given. All charges will be based on the guaranteed number, or actual attendance, whichever is greater.

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## SERVICE CHARGE AND TAXES

**22% SERVICE CHARGE ADDED TO THE EVENT TOTAL**

**7% TAX APPLIED TO ALL FOOD AND BEVERAGE**

**7% TAX APPLIED TO AUDIO/VISUAL AND ALL OTHER CHARGES**

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## FACILITY FEES

Rental charges apply to all rooms. Banquet rooms are credited based on the volume of Food and Beverage consumed. Please refer to your specific contract for your rental agreement. Function start times and conclusion times

are strictly enforced. The additional time must be reserved in advance of the function. Clients may reserve the banquet facilities to be occupied twenty-four (24) hours daily based on space availability. Additional fees will be assessed.

All alcoholic beverage service is suspended thirty (30) minutes prior to the conclusion of the function.

Desired room layouts are due five (5) days prior to the start time of the event. An additional \$200 fee is applied for excessive room set-up changes that occur within twenty-four (24) hours of scheduled event start time.

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#### FOOD AND BEVERAGE

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Food items and beverages for buffets and appetizer receptions will only be available for consumption for a maximum period of one hour following the serving time. No food or beverages provided by the hotel may be removed from the property. All alcoholic beverage service is suspended thirty (30) minutes prior to the conclusion of the function.

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#### PRICING FOR CHILDREN

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Our Chef can produce child friendly meals upon request. Special pricing is available if you choose to have the same buffet meal for children ages three to ten (3 to 10) attending your function.

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#### SPECIAL DIETARY NEEDS

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Our Chef can prepare and meet most special dietary or vegetarian needs. Please make your request seven (7) days in advance to your sales and catering manager. The hotel may not be able to fulfill any requests made without seven (7) days notice.

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#### BILLING/DEPOSITS

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For all food, beverage, and miscellaneous items, a form of payment is due seven (7) days prior to event. Any additional items charged on a consumption basis will be paid at the conclusion of the event.

For all social functions a deposit in the amount of fifteen percent (15%) of the estimated charges is due upon submission of a signed contract. Final payment for all social functions is due ten (10) business days prior to the event. We will provide a Banquet Event Order form with an itemized list of all known charges prior to the event. A check will be issued by the hotel within thirty (30) days of the conclusion of the function for any over payments.



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## DECORATIONS

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While choosing decorations for your event, please keep in mind the following guidelines:

- \*No items may be affixed to any wall**
- \*All candles must be in a container that protects the flame**
- \*No loose confetti or glitter is permitted**
- \*\*IF LOOSE CONFETTI OR GLITTER IS USED, A \$200.00 ADDITIONAL CLEAN-UP FEE WILL BE ASSESSED**
- \*All items must be removed upon the completion of the event**
- \*If items remain after the event, the Hilton Garden Inn reserves the right to dispose of any or all of the items.**
- \*The Hilton Garden Inn is not responsible for items damaged or left after the event**
- \*We allow pre-arranged advance access to events rooms based on availability**

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## MISCELLANEOUS

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All events must end by 1 A.M. Additional fees will be charged if an event runs longer than its stated end time.

The Hilton Garden Inn is a full-service facility. The hotel maintains white table linen and white napkins. You may choose the standard hotel linen or, for a nominal charge the hotel can obtain colors of your choice.

Desired room layouts are due forty-eight (48) hours prior to the start time of the event. An additional \$200.00 fee is applied for excessive room set-up changes that occur within twenty-four (24) hours of a scheduled event start time.

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## PERFORMANCE

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This agreement is contingent upon the ability of the hotel management company to complete and is subject to labor troubles, disputes or strikes, accidents, government requisitions, restrictions upon travel, food, beverages or supplies and other causes-whether enumerated herein or not- beyond the control of the management preventing or interfering with the performance.

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## CANCELLATIONS

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Hilton Garden Inn South Bend reserves the right to assess a cancellation fee.

**Cancellation Fees:**

**0-30 Days 100%**

**31-60 Days 75%**

**61-90 Days 30%**

**90-120 Days 15%**

**121+ Days 0%**