



2025 Catering Menu

**Our catering menu is a
sampling of our chef's offerings.**

**We customize a unique menu to fit
your exact taste and needs.**

12/17/2024

53995 Indiana SR 933
South Bend, IN. 46637
Phone: 574-232-7700

www.gillespieconferencecenter.com

All Prices are /person unless otherwise noted. All Pricing is subject to Indiana State Sales Tax (7%) and Service Charge (22%).

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Executive Meeting Planner Package

Continental Breakfast

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

Mid-Morning Break

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

Lunch

| Gourmet Cold Sandwich Buffet |

Mixed Field Greens Salad with Assorted Dressings
 Chef's Choice of Signature Salad
 Grilled Sesame Portobello Mushrooms with Baby Spinach,
 Caramelized onion, Roasted Red Pepper, Naan Bread
 Oven Roasted Asiago Chicken, Fresh Mozzarella, with Baby Spinach and Basil Mayo
 Shaved Beef, Caramelized Onion, Smoked Gouda and Scallion Aioli
 on a French Baguette
 Pickles, Peppers, and Olives
 Chef's Choice of Signature Dessert

| or |

| Standard Signature Roasted Meats Buffet |

Freshly Roasted and Sliced Warm Carved Meats
 Mixed Field Greens Salad with Assorted Dressings
 Chef's Choice of Signature Salad
 Chef's Choice of Hot Pasta
 Chef's Choice of Soup Du Jour
 Chef's Choice of Signature Dessert

Meat selections- Choose 3

Lemon Pepper Grilled Chicken, Herb Roasted Chicken, Smoked BBQ Pork, Garlic Parsley Crusted Pork Loin, Smoked Brisket, Beef Pot Roast, Sirloin steak or Roasted Turkey

| Mid Afternoon Break |

Regular Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea, Assorted Soft Drinks and Bottled Water with Assorted Freshly Baked Cookies and Brownies

\$65.00 /person

Breakfast Buffet Options

All breakfast buffet options are served with regular coffee, decaffeinated coffee, hot tea, and water station.

| Continental Breakfast |

Seasonal Fresh Fruit, House-made Coffee Cake, Yogurt Bar, Fresh Baked Muffins, Deli-Style Bagels Served with Cream Cheese, Butter and Preserves.

\$12.00 /person

| Full American Breakfast |

Seasonal Fresh Fruit, House-Made Coffee Cake, Fresh Baked Muffins, Deli-Style Bagels Served with Cream Cheese, Butter and Preserves.

Scrambled Eggs, Smoked Bacon, Apple Link Sausage,
House-Fried Potatoes.

\$20.00 /person

| Breakfast Buffet Add Ons |

Yogurt & Granola +\$2.50/person

Assorted Cereals and Milk bar +\$2.00/person

Pancakes +\$2.00/person

French Toast +\$2.50/person

Belgian Waffles +\$4.00/person

Danish Pastries +\$3.00/person

Biscuits and Gravy +\$3.75/person

Country Fried Steak with Gravy +\$5.00/person

Ham Steaks with Red Eye Gravy +\$5.00/person

Bagels & Salmon Lox+\$9.00/person

Chorizo Cheesy Eggs +\$4.00/person

Meat Lover's Quiche +\$7/person

Assorted Frittatas +\$6.00/person

Breaks

| Milk and Cookies Break |

Freshly Baked Chunky Chocolate Cookies and Rich Oreo Brownies Served with Skim and 2% Milk
\$12.00 /person

| Chips & Dips |

Homemade Tortilla Chips and Potato Chips, Salsa, French Onion Dip, Fresh Guacamole.
\$12.00 /person

| Health Kick Break |

Assorted Vegetables, Ranch Dip, Roasted Red Pepper Hummus, Grilled Naan Bread, Peanut Butter Dippers with Pretzel and Celery Sticks, Mixed Nuts
\$13.00 /person

| Aguas Frescas Bar |

Watermelon-Mint Water, Cucumber-Lime Water, Hibiscus-Pineapple Water
\$8.00 /person

| Charcuterie |

Assorted House Made Jams and Preserves, Aged Cheddar, Chevre, Fontina Cheese, Fresh Mozzarella, Gruyere, Smoked Gouda, selection of cured meats, Crostini, Mixed Nuts.
\$18.00 /person

| Snack Bar |

Fresh Popcorn, Candied corn, Spanish Peanuts
\$9.00 /person

Add Red Bull or Sugar-Free Red Bull to Any Break for an Additional \$4 /person

Breaks a la Carte

| Assorted Granola & Power Bars |

\$36.00 Per Dozen Bars
\$4.50 /Bar

| Chunky Chocolate Cookies and Rich Oreo Brownies |

Freshly Baked
\$30.00 Per Dozen
\$3.00 /person

| Assorted Yogurts |

\$30.00 Per Dozen
\$3.00 /person

| Assorted Freshly Baked Muffins and Pastries |

\$35.00 Per Dozen
\$3.50 /person

| Bagels with an Assortment of Cream Cheese |

\$29.00 Per Dozen
\$3.00 /person

| Popcorn |

Freshly Popped Popcorn
\$30.00 Per Gallon
\$3.00 /person

| Whole Fruit |

Pears, Apples, Bananas, Oranges
\$2.00 /piece

Plated Selections

Plated selections are served with your choice of Salad, Starch, Vegetable, Rolls and Butter, Dessert, Regular & Decaffeinated Coffee, Hot tea, Iced Tea, and Water

| Salads |

Garden - Spring Mix, Carrots, Grape Tomatoes, Cucumber, Toasted Pepitas, Buttermilk Ranch Dressing

Berry - Spring Mix, Strawberry, Blueberry, Crumble Chevre, Candied Walnuts, Raspberry Champagne Vinaigrette

Blackberry Orange- Arugula & Baby Spinach, Blackberry, Orange Slices, Feta Cheese, Candied Pistachio, Blackberry Balsamic

Southwest Heritage- Baby Kale and Spring Mix, Cotija Cheese, Pomegranate Arils, Roasted Corn, Toasted Pepitas, Avocado Buttermilk Ranch Dressing

Cucumber Roll- Green Leaf, Cucumber, Sliced Strawberry, Toasted Almonds, Chia Seeds, Chevre Crumble, Strawberry-Poppy seed Dressing

Salads are customizable

House Made Dressings include:

Buttermilk Ranch, Golden Italian, Blue Cheese, Honey Lavender, Strawberry Poppy seed, Blackberry Balsamic, Raspberry Champagne

| Entrees |

Seafood

Cajun Salmon with Pineapple Cucumber Relish
Lunch \$24.00 /person Dinner \$29.00 /person

Crab Cake, Scallion-Garlic Aioli, Pickled Red Onion & Carrot, Parsley Oil
Lunch \$29.00 /person Dinner \$35.00 /person

Pistachio and Pretzel Crusted Tilapia
Lunch \$19.00 /person Dinner \$24.00 /person

Seared Mahi-Mahi with Parsley-Pomegranate Chimichurri
Lunch \$24.00 /person Dinner \$29.00 /person

Stuffed Bacon Wrapped Shrimp, Smoked Gouda, sweet chili glaze
Lunch \$20.00 /person Dinner \$26.00 /person

All Prices are /person unless otherwise noted. All Pricing is subject to Indiana State Sales Tax (7%) and Service Charge (22%).

Plated Selections Continued...

Plated selections are served with your choice of salad, rolls and butter, starch, vegetable, and dessert, regular & decaffeinated coffee, hot tea, iced tea, and water.

Chicken

Mustard Seared Chicken, Caramelized Shallot Honey Chicken Demi
Lunch \$22.00 /person Dinner \$28.00 /person

Parmesan Breaded Chicken with Choice of Roasted Red Pepper-Asiago Cream Sauce, Lemon Caper Picatta, Sweet Basil Marinara or Mushroom Marsala Sauce
Lunch \$20.00 /person Dinner \$28.00 /person

Bacon Wrapped Chicken Stuffed with Spinach and Feta with Garlic Cream Sauce
Lunch \$24.00 /person Dinner \$29.00 /person

Sofrito and Smoked Gouda Chicken en croute, Thyme Chicken Demi
Lunch \$23.00 /person Dinner \$27.00 /person

Smoked Chicken Thigh with Apricot Glaze,
Feta Crumble, and Crushed Pepita
Lunch \$24.00 /person Dinner \$30.00 /person

Caprese Chicken with Tomato, Fresh Mozzarella Topped with
Basil Pesto and Balsamic Glaze
Lunch \$25.00 /person Dinner \$29.00 /person

Beef

Herb Crusted Beef Tenderloin with Caramelized Red Onion Cabernet Demi
Lunch \$32.00 /person Dinner \$39.00 /person

Black Garlic Beef Tenderloin with Sherry Cream Demi
Lunch \$32.00 /person Dinner \$39.00 /person

Peppercorn Rubbed Beef Tenderloin with Garlic Demi
Lunch \$32.00 /person Dinner \$39.00 /person

Sliced Beef Striploin with Black Garlic Demi
Lunch \$28.00 /person Dinner \$32.00 /person

Pot Roast with Beef Demi
Lunch \$26.00 /person Dinner \$31.00 /person

Plated Selections Continued...

Plated selections are served with your choice of salad, rolls and butter, starch, vegetable, and dessert, regular & decaffeinated coffee, hot tea, iced tea, and water.

Pork Selections

Grilled Pork Flat Iron, Smoked bourbon Peaches
Lunch \$25.00 /person Dinner \$29.00 /person

Thyme Rubbed Pork Loin, Wild Mushroom Cream Sauce
Lunch \$25.00 /person Dinner \$29.00 /person

Duo Entrees

Bacon Wrapped Chicken Stuffed with Spinach and Feta with Garlic Cream Sauce
Peppercorn Rubbed Beef Tenderloin with Garlic Demi
Dinner \$45.00 /person

Black Garlic Beef Tenderloin with Sherry Cream Demi
Crab Cake, Scallion-Garlic Aioli, Pickled Red Onion & Carrot, Parsley Oil
Dinner \$50.00 /person

Lighter Options

Plated Lighter Option Lunch selections include Regular & Decaffeinated Coffee, Hot Tea, Iced Tea, and Water.

Soup & Salad

Choice of Soup:

Roasted Tomato and Red Pepper, Roasted Butternut Squash Bisque, Cream of Asparagus and Lemon, Creamy Potato and Leeks, Orzo and Vegetables

Choice of Salad:

Grilled Chicken Caesar Salad with Romaine Topped with Sliced Grilled Chicken, Avocado, Asiago Frico, Strawberry Fan, and Parmesan Crostini
Lunch \$20.00 /person

Arugula and Baby Kale with Grilled Flank Steak topped with Roasted Tomatoes and Shallots, Parsley-Pomegranate Chimichurri, and Blue Cheese
Lunch \$23.00 /person

Iceberg Wedge, Cajun Shrimp, Pickled Onions, Tomatoes, Remoulade Ranch Dressing
Lunch \$26.00 /person

Boxed Lunches:

Includes chef's choice chips, fresh whole fruit, dessert, and bottled water.
Choice of: turkey, ham, or roast beef sandwiches.
\$18.00/person

Plated Sides

Your Choice of one Starch, One Vegetable, and One Dessert to Complete your Plated Meal

Starch

Herb and Parmesan Risotto
Saffron & Pecorino Risotto
Confetti Wild Rice
Smoked Gouda Yukon Mash
Fontina and Scallion Yukon Mash
Gruyere and scallion Dauphinois Potatoes
Rosemary & Garlic Roasted Redskins
Roasted Butternut Squash & Yukon Potato Mash
Fingerling Potatoes with Caramelized Onion
Cheddar and Pimento Polenta

Vegetable

Smoked Almond Broccolini
Lemon infused Asparagus
Toasted Parmesan Green Beans
Sweet Chili Roasted Brussels Sprouts
Shaved Brussels Sprouts and Carrots
Honey Butter Roasted Rainbow Carrots and Parsnips
Zucchini, Squash, Carrot and Broccoli Medley
Squash Medley

Dessert

Vanilla Bean Cheesecake with Fresh Fruit Sauce
Flourless Chocolate Torte
Crème Bruleé
S'mores Tartlet
Pineapple Frangipane (Almond-Pineapple tart)
Tiramisu Parfait
Lemon Tiramisu Parfait
Strawberries and cream Puff Stack
Mexican Tres Leches
Triple Chocolate Layered Cake
Lemon Layered Cake
Ruby Berry Layered Cake

Buffet Selections

Buffet Selections are Served with Regular & Decaffeinated Coffee, Hot Tea, Iced Tea, and Water.

| Standard Signature Roasted Meats Buffet |

Freshly Roasted and Sliced Warm Carved Meats
Mixed Field Greens Salad with Assorted Dressings
Chef's Choice of Signature Salad
Chef's Choice of Hot Pasta
Chef's Choice of Soup Du Jour
Chef's Choice of Signature Dessert

Meat selections- Choose 3

Lemon Pepper Grilled Chicken, Herb Roasted Chicken, Smoked BBQ Pork,
Garlic Parsley Crusted Pork Loin, Smoked Brisket, Beef Pot Roast,
Sirloin steak or Roasted Turkey
Lunch \$35.00 /person Dinner \$40 /person

| Gourmet Cold Sandwich Buffet |

Mixed Field Greens Salad with Assorted Dressings
Chef's Choice of Signature Salad
Grilled Sesame Portobello Mushroom with Baby Spinach, Radishes, and
Roasted Red Pepper Hummus on Naan Bread
Oven Roasted Asiago Chicken and Provolone Cheese with
Baby Spinach and Basil Mayo on Potato-Bun
Shaved Beef with Smoked Gouda on an Arugula Peppadew Aioli on French Baguette
Pickles, Peppers, and Olives
Chef's Choice of Signature Dessert
Lunch \$25.00 /person Dinner \$29.00 /person

| Panini Buffet |

Mixed Field Greens Salad with Assorted Dressings
Chef's Choice of Signature Salad
Pastrami Panini with Swiss Cheese, Dijon Mustard on Rye Bread
Cubano with Shaved Ham and Seasoned Pork Topped with Mojo Mustard, Swiss
Cheese, and Pickles on a Buttered Cuban Loaf
Chicken Panini with Provolone, Basil and Red Pepper on Ciabatta
Roasted Red Pepper Panini with Havarti, Arugula, Grilled Portobello Mushrooms, and Basil Mayo
Pickles, Peppers, and Olives
Chef's Choice of Signature Dessert
Lunch \$27.00 /person Dinner \$31.00 /person

Buffets Selections Continued

Buffet Selections are Served with Regular & Decaffeinated Coffee, Hot Tea, Iced Tea, and Water.

| Signature Wraps Buffet |

Mixed Field Greens Salad with Assorted Dressings
 Chef's Choice of Signature Salad
 Chicken Caesar Wrap with Romaine Lettuce, Parmesan Cheese, and Caesar Dressing
 Grilled Chicken Thigh and Applewood Smoked Bacon with Smoked Gouda, Avocado, Heirloom Tomato, and Green Goddess Dressing
 Shrimp Po'boy with Remoulade, Romaine, and Pickled Onions
 Spinach Wrap with Grilled Vegetables, Shaved Parmesan Cheese, and Arugula Peppadew Aioli
 Chef's Choice of Signature Dessert
Lunch \$26.00 /person Dinner \$30.00 /person

| Irish Tailgate Buffet |

Mixed Field Greens Salad with Assorted Dressings
 Signature Potato Salad
 Grilled Hamburgers with Lettuce, Tomato, Onion, and Assorted Cheeses
 Grilled Guinness Brats , Beer Onions and Whole Grain Mustard
 Baked Beans with Bacon and Caramelized Onion
 House-Made Potato Chips with French Onion Dip
 Chef's Choice of Signature Dessert
Lunch \$26.00 /person Dinner \$30.00/person

| South Bend Buffet |

Mixed Field Greens with Assorted Dressings
 Sweet & Sour Cabbage
 Kluski Noodles
 Green Beans with Bacon
 Polish Sausage
 Fried Chicken
 Buttermilk Mashed Potatoes
 Chicken Thyme Gravy
 Chef's Choice of Signature Dessert
Lunch \$27.00 /person Dinner \$32.00 /person

| South of the Border Buffet |

Chicken Tortilla Soup
 Mixed Field Greens with Assorted Dressings
 Roasted Corn and Bell Pepper Relish
 Beef Barbacoa
 Chicken Tinga
 Fajita Station with Sautéed Red Onions, Peppers, Cheddar Cheese, Salsa, Sour Cream, and Scallions
 Corn and Flour Tortillas
 Spanish Rice
 Chef's Choice of Signature Dessert
Lunch \$25.00 /person Dinner \$28.00 /person

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Buffet Selections Continued

*Dinner Buffet Selections are Served with Assorted Rolls and Butter, Chef's Choice of Signature Dessert,
Along with Regular & Decaffeinated Coffee, Hot Tea, Ice Ta, and Water
Add Soup Du Jour or Hot Pasta to Any Buffet for An Additional \$2.00 /person*

| Fabulous Italian |

Romaine Hearts, Kalamata Olives, Roasted Red Pepper,
Artichoke Hearts, Parmesan, Golden Italian Dressing
Italian Lentil Soup
Rotini with Rosemary Alfredo
Penne with Sweet Basil Marinara
Herb Grilled Chicken
Italian sausage, Peppers & Onions
Broccoli

Lunch \$29.00 /person Dinner \$34.00 /person

| Steakhouse |

Arugula & Spinach Salad, Grilled Onions, Tomatoes,
Lemon zest, Lemon Vinaigrette
Roasted Strip Loin,
Scallion Pesto Grilled Chicken,
Pork Belly & Cheddar Mac and Cheese
Sweet Chili Roasted Brussels Sprouts
Horseradish Redskin Potatoes

Lunch \$36.00 /person Dinner \$40.00 /person

| Southern Hospitality |

Garden Salad with Herb Buttermilk Ranch
Coleslaw
Smothered Pork Cutlets
Buttermilk Fried Chicken
Mac and Cheese
Black-eyed Peas
Collard Greens with Bacon and Sweet Onion
Warm Cornbread

Lunch \$28.00 /person Dinner \$35.00 /person

Hors D'oeuvres

Stationary Hors D'oeuvres

| Dips & Dips & Dips |

Choice of two Dips:

Bruschetta with Tomatoes and Basil, Buffalo Chicken Dip, Guacamole
Roasted Red Pepper Hummus, Spinach Artichoke Dip, Smoked Street corn Dip
Served with Garlic Crostini, Pita Chips, Corn Tortillas

\$14.00 /person

| Charcuterie Display |

Assorted House Made Jams and Preserves, Aged Cheddar, Chevre, Fontina Cheese, Fresh
Mozzarella, Gruyere, Smoked Gouda, Selection of Cured Meats, Crostini,
Mixed Nuts.

\$18.00 /person

| Vegetable, Fruit, and Cheese Display |

\$12.00 /person

Hors D'oeuvres

Displayed or Butler Passed

Priced per 50 servings or /piece

| Surf Selections |

Mini Crab Cakes with Remoulade

\$240 / \$5.00

Bacon Wrapped Scallops with Maple and Sesame

\$165 / \$3.50

Cucumber Round with "Everything" Cream Cheese, Pastrami Smoked Salmon, Dill

\$120 / \$2.60

Crab Stuffed Mushroom

\$215 / \$4.50

Jumbo Shrimp Cocktail Pipette with Cocktail Sauce

\$155/ \$3.25

Hors D'oeuvres Continued...

| Turf Selections |

Chicken and Waffle Skewer with Maple Syrup
\$1.50 / \$3.20

Smoky Bacon Wrapped Chicken Sriracha Bite
\$1.50 / \$3.20

Slow Cook beef over mini parmesan polenta
\$1.50 / \$3.20

Buffalo Chicken on Pastry Shell with Blue Cheese Crumble
\$1.45 / \$3.00

Sofrito Chicken Skewer
\$1.50 / \$3.20

Bacon Wrapped Brussel Sprouts with Balsamic Glaze
\$1.20 / \$2.60

Chicken, Bacon, Ranch Mini Taco
\$1.15 / \$2.50

Chorizo and Manchego in Phyllo Cups
\$1.15 / \$2.50

Mini Duck Tostada with Orange Relish
\$1.65 / \$3.50

| Vegetarian Selections |

Tomato Bruschetta, Basil, Balsamic, Crostini
\$.90 / \$2.00

Crostini with Strawberry Jam, Whipped Feta, Toasted Pepita
\$1.00 / \$2.20

Spanakopita
\$1.10 / \$2.30

Spinach and Artichoke Phyllo Crisp
\$1.20 / \$2.50

Mini Elotes (Street Corn) on Edible Spoon
\$1.20 / \$2.50

Action Stations

Chef fee of \$50.00 per chef may apply on action stations

| Salad Bar |

Leafy Greens, Tomatoes, Cucumbers, Carrots, Onions, Garbanzo Beans, Seasonal Berries, Brioche Croutons, Cheddar Cheese, Shaved Parmesan Cheese, Ranch Dressing, Italian Dressing, Raspberry Champagne Vinaigrette Dressing

\$13.00 /person

Add Chicken + \$6.00/ person, Add Shrimp +\$7.00/ person, Add Steak +\$8.00/ person

| Yakitori Bar |

Skewered Beef, Chicken, Shrimp, Shishito Peppers, Tomatoes, Mushrooms, Brussels sprouts. Marinated with Tamari, Sesame Oil, Rice vinegar. Interactive Yakitori grills.

\$26.00 /person

| Pasta Action Station |

Italian Sausage, Grilled Chicken, Garlic Shrimp, Peppers, Onions, Mushrooms, Marinara, Basil Pesto, Garlic Lemon Butter, Alfredo Sauce
Fresh Mozzarella, Parmesan, Cavatappi, Rotini

\$25.00 /person

| Taco Salad / Quesadilla Station |

Chicken Tinga, Taco Beef, Pork Chorizo, Green Leaf Lettuce, Peppers, Onions, Tomato, Roasted Corn, Carrots, Pico de Gallo, Sour cream, Cheddar Cheese, Avocado Ranch, Mexican Rice, Black Beans, Tortilla Chips

\$23.00 /person

| Street Taco Action Station |

Beef Barbacoa, Ancho Shrimp, Chicken Tinga, Onions, Cilantro, Pickle Onions, Radish and Carrots, Jalapenos, Corn Tortillas, Salsa Verde, Salsa Roja

\$18.00 /person

| Guacamole Action Station |

Avocados, Onions, Tomatoes, Jalapenos, Cilantro, Lime, Salsa, Corn Chips

\$14.00 /person

| Donut Flambé Station |

Caramel Rum Flambé Glazed Donuts, Whipped Cream, Sprinkles, Marshmallows, Butterfingers, Oreos, M&Ms.

\$12.00 /person

Vanilla Ice Cream Cart

Add \$2.00 per person

| Carving Stations |

All Carving Stations include bread rolls and accompaniment sauces

Prime Rib \$19.00 /person

Beef Tenderloin \$22.00 /person

Smoked Brisket 18.00 /person

Smoke Beef Tri-tip \$16.00 /person

Roasted Turkey \$13.00 /person

All Prices are /person unless otherwise noted. All Pricing is subject to Indiana State Sales Tax (7%) and Service Charge (22%).

Spirits

| Premium Tier Open Bar |

SPIRITS: Titos, Tanqueray Gin, Bacardi, Sauza Hornitos, Jack Daniels, Johnny Walker Black, Captain Morgan, Crown Royal, Jim Beam, Hennesey

BEERS: Bud Light, Miller Light, Yuengling, Corona, Gumball Head, Bells Two Hearted, White Claw

WINES: Canyon Road: Merlot, Cabernet, Pinot Grigio, Pinot Noir, Chardonnay, Moscato, White Zinfandel 19 Crimes Specialty Blend, Noble Vines Rose, Rodney Strong Sauvignon Blanc, Chateau Ste. Michelle Riesling, Wycliff Champagne

1 Hour Open Bar— \$28.00/person

2 Hour Open Bar—\$30.00/person

3 Hour Open Bar— \$32.00/person

4 Hour Open Bar - \$34.00/person

5 Hour Open Bar—\$36.00/person

6 Hour Open Bar - \$39.00/person

| Top Tier Open Bar |

SPIRITS: Ketel One, Bombay Sapphire, Bacardi, Patron Silver, Makers Mark, Glenlivet Founders Reserve, Crown Royal, Jack Daniels , D'usse

BEERS: Bud Light, Miller Light, Yuengling, Corona, Gumball Head, Bells Two Hearted, White Claw, Red Bull

WINES: Louis Martini Cabernet, Chateau St. Michelle Merlot, William Hill Chardonnay, Decoy Merlot, Decoy Sauvignon Blanc, Rodney Strong Rose, Chateau Ste. Michelle Riesling, Sterling Pino Grigio, Canyon Road Moscato, 19 Crimes Red Blend

1 Hour Open Bar—\$36.00/person

2 Hour Open Bar—\$38.00/person

3 Hour Open Bar—\$40.00/person

4 Hour Open Bar - \$42.00/person

5 Hour Open Bar- \$44.00/person

6 Hour Open Bar - \$47.00/person

| Minors Bar Pricing |

\$12.00/person

All guests between the ages of 4 and 20 would be counted towards your Minors Bar Count.

Spirits Continued...

| Beer/Wine Open Bar Pricing |

BEERS: Bud Light, Miller Light, Yuengling, Corona, Gumball Head, Bells Two Hearted, White Claw

WINES: Canyon Road: Merlot, Cabernet, Pinot Grigio, Pinot Noir, Chardonnay, Moscato, White Zinfandel 19 Crimes Specialty Blend, Noble Vines Rose, Rodney Strong Sauvignon Blanc, Chateau Ste. Michelle Riesling, Wycliff Champagne

1 Hour- \$22.00/person

2 Hours- \$24.00/person

3 Hours- \$26.00/person

4 Hours- \$29.00/person

5 Hours—\$32.00/person

| Premium Cash/Consumption Bar Pricing |

SPIRITS: Titos, Tanqueray Gin, Bacardi, Sauza Hornitos, Jack Daniels, Johnny Walker Black, Captain Morgan, Crown Royal, Jim Beam, Hennesey

BEERS: Bud Light, Miller Light, Yuengling, Corona, Gumball Head, Bells Two Hearted, White Claw

WINES: Canyon Road: Merlot, Cabernet, Pinot Grigio, Pinot Noir, Chardonnay, Moscato, White Zinfandel 19 Crimes Specialty Blend, Noble Vines Rose, Rodney Strong Sauvignon Blanc, Chateau Ste. Michelle Riesling, Wycliff Champagne

Mixed Drinks: \$9.00/drink

Imported Beer: \$7.00/bottle

Domestic Beer: \$6.00/bottle

House Wine: \$9.00/glass

Water, Sodas, and Juice: \$4.00/glass

| Top Tier Cash/Consumption Bar Pricing |

SPIRITS: Ketel One, Bombay Sapphire, Bacardi, Patron Silver, Makers Mark, Glenlivet Founders Reserve, Crown Royal, Jack Daniels, D'usse

BEERS: Bud Light, Miller Light, Yuengling, Corona, Gumball Head, Bells Two Hearted, White Claw, Red Bull

WINES: Louis Martini Cabernet, William Hill Chardonnay, Decoy Merlot, Decoy Sauvignon Blanc, Rodney Strong Rose, Chateau Ste. Michelle Riesling,

Kendall Jackson Pinot Gris

Mixed Drinks: \$10.00/drink

Imported Beer: \$7.00/bottle

Domestic Beer: \$6.00/bottle

House Wine: \$11.00/glass

Water, Sodas, and Juice: \$4.00/glass

For all cash or consumption bars:

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

General Information

FOOD AND BEVERAGE

All food and beverages are provided exclusively by the Gillespie Event Center.

Any outside food and beverages are not permitted without prior consent from the Sales Manager. No outside alcoholic beverages are not permitted in any of the onsite banquet facilities.

Failure to comply may result in a penalty charge (based on current menu pricing) for those items. We reserve the right to confiscate and dispose of these items at our discretion.

Consumables for buffets and/or receptions will only be available for consumption one (1) hour following the contracted service time. Consumables provided are to be consumed during the event and may not be removed from the property (no to-go containers). Failure to comply will result in a fee of \$15.00/person.

Food pricing and availability is subject to change based on current market pricing (inflation) or constraints on supply chains. Potential cost increases will be communicated a minimum of thirty (30) days prior to event and alternatives may be discussed.

The Gillespie Event Center reserves the right to charge a surcharge of **\$250.00** per event for any buffet ordered for less than 25 people.

Conclusion of open/cash bar will indicate the conclusion of the event, unless otherwise contracted.

Bar packages/selections must be finalized at least two (2) weeks prior to the event.

All pricing is subject to change based on current market value.

OPEN BAKERY POLICY

Special event cakes (wedding, birthday, anniversary, etc.) may be provided by an outside vendor. Proof of insurance, retail merchant license, and any pertinent board of health certificates should be provided upon request.

Cake cutting services can be provided by the Gillespie Event Center at a cost of \$1.50/person, unless otherwise contracted. This option includes cutting, required china, and service. It is the sole responsibility of the client to make these details available to their vendor prior to the event.

GUARANTEES

The guaranteed head-count shall be communicated to our office five (5) business days prior to the event. Reduction in the number of guests will not be permitted once the guarantee is made. Additional guests may be added up to three (3) days prior to the event. All charges will be based on guaranteed number of guests, or actualized counts (whichever is greater).

Room layouts are due five (5) business days prior to the start of the event. An additional fee (up to \$250.00) will be applied to layout changes that occur within one (1) day prior to the event or after event setup has occurred.

SERVICE CHARGE AND TAXES

22% service charge and 7% sales tax will be applied to all charges including food, beverages, audio visual, etc.

General Information Continued...

FACILITY FEES

Rental fees are associated with each room. Banquet rooms will be issued a credit to this fee based on volume of consumables and services rendered. Details on this fee is outlined on finalized contracts.

Function start and end times are strictly enforced. Failure to comply will result in a penalty fee.

Decorating or additional time must be contracted in advance.

Twenty-four (24) hour occupancy is available and based on room availability.

SPECIAL DIETARY NEEDS

Gillespie Event Center can accommodate any special dietary restrictions. Please make any special requests while finalizing meal options and head-counts five (5) business days prior to event. Requests made outside this deadline cannot be guaranteed.

BILLING/DEPOSITS

Refer to your supplied contract for complete details.

Consumption based billing will be charged to the credit card on file one to three (1-3) business days after the event.

DECORATIONS

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

- Standard table linens and linen napkins are available through the Gillespie Event Center. Additional colors and styles may be contracted prior to your event.
 - No items may be affixed to the walls.
 - All candles must be in an enclosed container.
 - No loose confetti or glitter is permitted.
- All items must be removed upon completion of the event unless otherwise stated. Failure to remove the remaining items will result in their disposal.
- When renting large items, such as photo booths, chairs, or chandeliers, please confirm the delivery and pick up times with your Sales Manager. If Gillespie staff is requested to set up and tear down said items, such as rented chairs, additional labor fees will be assessed.

ADDITIONAL CLEANUP FEES MAY BE ASSESSED

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

*Thank you for choosing the Gillespie Event Center
to host your event!*