

  
**VILLAGE INN**  
HOTEL & EVENT CENTER  
TRADEMARK COLLECTION®  
BY WYNDHAM

The staff and management at the Village Inn Hotel & Event Center would like to thank you for showing interest in holding your upcoming function with us. We look forward to the pleasure of working with you in the near future.

Enclosed you will find Meeting/Banquet room rental rates and sizes and our menu packet which contains many catering options and rates.



Please call us or stop in if you have any questions regarding the menu, our policies or if you need assistance. If you would like to come by and take a look at our facilities, I can be reached on my direct line at 336.714.0172 or you can always call the hotel directly at 336.766.9121. If you happen to be long distance, please call 800.554.6416. I look forward to hearing from you.

Sincerely,

*Lana Schlötfeldt*

Director of Catering





# Index

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BANQUET AND CATERING POLICIES .....	pp. 3 - 4
BANQUET AND CATERING MENU .....	pp. 5 - 14
Snacks and Treats .....	p. 6
Sweets .....	p. 7
Bar and Beverages .....	p. 8
Breakfast .....	p. 9
Sandwiches, Salads, Wraps, and Soups .....	p. 10
Luncheon .....	p. 11
Reception (Hors d'oeuvres, Trays, Displays) .....	p. 12
Reception (Reception Stations and Carved Meats) .....	p. 13
Dinner .....	p. 14
AUDIO VISUAL PRICE GUIDE .....	p. 15
BANQUET AND MEETING ROOMS RENTAL FEES .....	p. 16

# Banquet and Catering Policies



TRADEMARK®  
COLLECTION BY WYNDHAM

## FOOD

To ensure compliance with the Health Department food handling regulations, food will be consumed on the hotel premises at the contracted time(s). The Village Inn Hotel & Event Center is the sole provider of all food and beverages that are served in the banquet facilities. Food and Beverage is not permitted to be brought into the banquet areas by a guest, client's guest, or attendees from an outside source.

All food, beverages, room rental and services are subject to the customary 22% Service Charge and applicable State Sales Tax. Wedding and specialty cakes may be provided by a non-hotel source. The hotel will not be responsible for set-up or maintenance of specialty cakes.

Menu selections are due 30 days prior to the arrival date. Menus can be customized to suit your needs. If menu selections are not provided to the catering department; a selection will be assigned by the hotel catering department to the event. Menu prices will be confirmed 90 days prior to your event date, as published menu pricing is subject to change.

## BEVERAGE

Village Inn Event Center is responsible for the administration of the sale and service of all alcoholic beverages in accordance with the North Carolina State Legislative Commission's regulations. It is our policy that all alcoholic beverages be supplied and served by the hotel. Bartender fees are \$60 for the first hour and \$20 for each additional hour per bartender. Proper identification may be required for all guests that consume alcohol. It is not permitted to bring in alcohol of any kind that has not been purchased by the hotel. All beverage items are subject to the customary 22% Service Charge and applicable State Sales Tax.

## ROOM AND RENTAL

Function rooms are assigned according to the anticipated number of guests. If there are fluctuations in the number of attendees, or should more space become available, the hotel reserves the right to accordingly reassign the banquet function room. Client will begin function at designated time per the banquet event contract and agrees to have guests vacate the assigned areas at the closing time indicated per this contract. Failure to comply with these times will be subject to additional labor and/or rental charges. Additional rental may apply if group attendance falls below the estimated attendance at the time of booking. Any extended usage is subject to availability.

## DEPOSIT AND FINAL PAYMENT

A \$750 non-refundable deposit is required to reserve the Crystal Ballroom; a \$250 non-refundable deposit is required to reserve the Lexington, Monroe, Winston, Salem, North, or Ivy room. A \$500 non-refundable deposit is required to reserve the Grand Ballroom. 50% of the balance is due 30 days prior to the event date. The remaining balance is due three days prior to the event date.

## BILLING

Direct Billing: The direct billing option is available for organizations and groups who have the appropriate references and documentation. A direct billing application must be completed and be received no later than 30 days prior to your event. Direct billing applications are subject to the approval of our accounting department. Social events are not eligible for direct billing.

All non-direct billing accounts require a valid credit card and deposit at time of contract. The card will be pre-authorized at least 4 days in advance of the event as a guarantee of payment and to cover any additional expenses that may arise during the event. If there are no additional charges the authorization hold will be released and the card will not be charged. However, any outstanding balance will be charged to the credit card on file.

For social events, 50% of the final estimated bill will be due 30 days prior to the event. The remaining balance must be paid no less than 3 business days in advance with your final guarantee, unless previous billing arrangements have been approved. For all non-direct bill events, full payment is required three (3) business days before the event to avoid cancellation of the event.

## CONTRACT CANCELLATION

Contract cancellation requirements are outlined in each individual contract. Please refer to your contract for your cancellation timeline. Cancellation of an event must be made verbally and in writing to the Catering Sales Manager. All deposits are non-refundable.

# Banquet and Catering Policies (continued)



TRADEMARK®  
COLLECTION BY WYNDHAM

## GUARANTEE POLICY

For all functions, the hotel must have specified attendance three (3) working days prior to the event. This number will be considered a guarantee, not subject to reduction, and charges will be made accordingly. We will charge for the guarantee or the number served, whichever is greater. If no guarantee is received by this office in the time required, we will consider the number of guests initially indicated on the banquet event order as the guarantee. The hotel cannot be responsible for service of more than 3% over the guarantee.

## LIABILITY

Village Inn Event Center reserves the right to inspect and control all private functions. Liability for damage to the premises will be charged accordingly. You will be responsible for any damages to any part of the hotel during the time period for your event and for any person under your control or contractor hired for the event. Loud, lewd or vulgar behavior is not permitted. The hotel may require the client to contract additional security at their expense. Village Inn Event Center reserves the right to cancel any function if management determines that there has been misrepresentation in the booking.

The hotel cannot assume responsibility for personal property and equipment brought on the premises, as well as equipment, materials or persona; property left in the hotel prior to, during, or following any function.

## DECORATIONS

The hotel will not permit the affixing of anything to the walls, floors or ceilings with push pins, nails, staples, carpet tape or other substance. Prohibited decorations include throwing of confetti, bird seed, rice and glitter inside the property and use of silly string. Failure to comply will result in a \$250 cleanup fee. Live flame candles are not permitted on the property.

For social events, the hotel staff is happy to assist with certain preparation, including placing pre-assembled favors at each table setting and lighting candles. Services NOT provided by the hotel include: Installing chair covers, assembling and/or placing centerpieces provided by the guest and arranging and/or distributing place cards. In certain circumstances, the catering staff may agree to provide one or more of these services at an additional cost.

## MEAL TIMES

Meal service must be scheduled prior to 2:00p.m. to be considered a lunch event. If the client delays an event for more than 30 minutes past the contracted start time or meal service time, the hotel will not be responsible for the quality of the food or preparing additional food replacement. Buffets service will end at the original contracted meal period end of service time. The client will be responsible for additional labor associated with the delay and overtime on banquet servers will be charged if the function has gone over the contracted time.

## STATE TAX

Please note that the State Sales Tax is calculated on total charges incurred, including the banquet service charge and room rental. State law requires this due to it being a service charge and not a gratuity.

## FUNCTION SET-UP

Meeting room set-up requirements must be finalized 48 hours prior to scheduled time of the function. Any changes after this time will assess a fee based on the extent of the set-up charge made to the meeting room during the course of the event.

I understand and agree to the above policies:

Signature of Client or Responsible Party

Date

Event Name

Date of Arrival

On-Site Contact

Contact Phone Number During the Event



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BY WYNDHAM

# *Banquet & Catering Menu*



6205 Ramada Drive | Clemmons, NC | 336.766.9121 | [www.thevillageinn.com](http://www.thevillageinn.com)

# Break Time Any Time

## A LA CARTE BREAKS *(Snacks & Treats)*

*The following are priced individually*

Individual Boxed Cereal with Milk .....	\$3
Assorted Fruit Yogurts.....	\$4
Ice Cream Bars.....	\$3
Frozen Fruit Bars .....	\$3
Assorted Whole Seasonal Fruit.....	\$3
Assorted Candy Bars .....	\$3
Hot Soft Pretzels with Mustard.....	\$4
Healthy Snack Bars.....	\$3

*The following are priced by the dozen*

Doughnuts.....	\$21
Bagels with Cream Cheese.....	\$21
Croissants with Butter & Jelly .....	\$21
Sausage Biscuits .....	\$32
Ham Biscuits.....	\$32
Assorted Danish Pastries .....	\$26
Assorted Muffins.....	\$26
Freshly Baked Cookies.....	\$21
Chocolate Brownies.....	\$21
Cupcakes.....	\$26

*The following are priced by the person*

Fresh Cut Fruit .....	\$4
Mixed Nuts.....	\$3
Peanuts.....	\$3
In Shell Peanuts .....	\$3
Tortilla Chips w/ Cheese Sauce & Salsa.....	\$7
Traditional Snack Mix.....	\$3
Mini Pretzels.....	\$3
Goldfish Crackers .....	\$3
Potato Chips with Dip .....	\$3
Popcorn.....	\$3
Kettle Chips with Dip.....	\$3
Vegetable Crudites with Dip .....	\$6
Pita Bread with Hummus .....	\$6
Herb Pita Chips.....	\$3



## IT'S BREAK TIME

*The following are priced by the person*

At The Movies.....\$10  
*Popcorn, Jelly Beans, Assorted Boxes of Candies, Bottled Water and Sodas*

Mini Me Sweet Shop.....\$10  
*Miniature Candy Bars, Hershey Kisses, Lemon Bars, Mini Cupcakes, Coffee and Sodas*

Light & Healthy .....

\$10  
*Cool Veggies with Dip, Fresh Whole Fruit, Hummus with Pita Bread, Bottled Water and Bottled Juices*

Brain Freeze.....\$10  
*Individual Ice Cream Bars, Frozen Fruit Juice Bars, Assorted Flavors of Ice Cream Cups and Bottled Water*

HIGH ENERGY.....\$10  
*Build your own Trail Mix with Granola, dried fruits, nuts and chocolate chips. Assortment of Cliff and Luna Bars, Bottled Water*

# Sweets

## DESSERT BUFFET

*The following are priced by the person*

Cheesecake Delight .....\$10  
Assortment of Flavored Cheesecakes, Cakes, & Pies

## MORE DESSERTS

*The following are priced by the dozen*

Cupcakes.....\$26  
Assortment of Cookies .....\$21  
Chocolate Brownies .....\$21

*The following are priced per 100 pieces*

Miniature Cheesecakes.....\$175  
Assorted Petit Fours.....\$130  
Assorted Mini's.....\$160



## SUNDAE BAR

Vanilla and Chocolate Ice Creams .....\$8  
*Cherries, chocolate chips, candy pieces, nuts, hot fudge*

## JUST DESSERTS

*The following are priced by the slice*

Flavored Cheesecakes.....\$8  
Caramel Apple Pie .....\$7  
Pecan Pie.....\$7  
Key Lime Pie.....\$7  
Carrot Cake.....\$7  
Double Chocolate Cake.....\$7  
Coconut Cake.....\$7  
Fruit Cobbler .....\$6  
Fruit Pies.....\$6



A customary 22% taxable service charge and current sales tax will be added to prices.

# Bar & Beverages

Included with Host/Cash Bars:  
Ice, cups, stirrers, beverage napkins, mixers, garnishes

## HOUSE BRAND WINE

*The following are priced by the glass*

Chardonnay .....	\$6 & up
Pinot Grigio .....	\$6 & up
Moscato .....	\$6 & up
White Zinfandel .....	\$6 & up
Cabernet Sauvignon .....	\$6 & up
Merlot .....	\$6 & up

## CHAMPAGNE

*The following are priced by the gallon*

Champagne Mimosa .....	\$45
Champagne Punch .....	\$45

*The following are priced by the bottle*

House Champagne .....	\$24
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## COCKTAILS

*The following are priced by the glass*

House Brand Drinks .....	\$7 & up
Call Brand Drinks .....	\$8 & up
Premium Drinks .....	\$9 & up

## BEER

Imported Beer .....	\$5 & up
Domestic Beer .....	\$4 & up
Craft Beer .....	\$6 & up



## BEVERAGES

*The following are priced individually*

Soft Drinks (can) .....	\$1.75
Assorted Bottled Juices .....	\$2
Bottled Water .....	\$2
Sparkling White Grape Juice .....	\$12
Milk (2%, skim, or Chocolate) .....	\$2
Starbucks Frappuccino & Double Shots .....	\$5
Red Bull Energy Drink .....	\$5
Smoothies .....	\$6

*The following are priced by the gallon*

Fruit Punch .....	\$24
Iced Tea .....	\$24
Lemonade .....	\$24

*The following are priced by the carafe/pot*

Freshly Brewed Coffee - Reg / Decaf (pot) .....	\$14
International Tea Assortment (carafe) .....	\$14
Hot Chocolate (carafe) .....	\$14
Apple, Cranberry or Orange Juice (carafe) .....	\$13

## BARTENDER

There is a fee of \$60 per bartender per bar per hour for the first hour and \$20 per bartender per hour thereafter, with a two hour minimum

## BEVERAGE SERVICE

In accordance with North Carolina Liquor Laws, no alcoholic beverages may be brought onto the Event Center property by patrons or their guests.



# Breakfast

## BREAKFAST BUFFETS

*All prices & quantities are based upon a 60 minute buffet. Minimum Attendance of 25 Guest is Required for a buffet.*

*The following are priced per person*

Classic Continental ..... \$6.75  
*Assorted Breakfast Breads, Butter & Jellies, Regular and Decaffeinated Coffee, International Tea Assortment, & Chilled Fruit Juices*

Southern Morning ..... \$16.95  
*Breakfast Pastries & Fresh Sliced Seasonal Fruit, Fluffy Scrambled Eggs\* & Crisp Bacon, Buttery Grits and Country Gravy, Buttermilk Biscuits and Butter & Jellies, Hash Brown Potatoes, Regular and Decaffeinated Coffee, International Tea, Assortment, & Chilled Fruit Juices*

A Grand Morning Buffet..... \$18.95  
*Assorted Breakfast Pastries & Fresh Fruit Display, Fluffy Scrambled Eggs\* & Crisp Bacon & Sausage Links, Assorted Cereals with Milk, Buttery Grits and Country Gravy, Buttermilk Biscuits and Butter & Jellies, Regular and Decaffeinated Coffee, International Tea, Assortment, & Chilled Fruit Juices*

Fit for You ..... \$11.25  
*Fresh Sliced Seasonal Fruit, Assorted Fruit Muffins, Fruit Yogurt with Granola, Regular and Decaffeinated Coffee, International Tea, Assortment, & Chilled Fruit Juices*

Southern Continental..... \$14.95  
*Fresh Sliced Seasonal Fruit, Assorted Breakfast Breads, Country Ham and Sausage Biscuits, Regular and Decaffeinated Coffee, International Tea, Assortment, & Chilled Fruit Juices*

*\*Items may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

## PLATED BREAKFAST

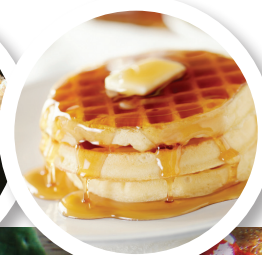
*The following are priced per person. The Plated Breakfast is served with coffee and juice.*

Salem Breakfast ..... \$13.95  
*Quiche, Lorraine or Florentine, Fresh Fruit, Muffin, Butter and Jellies.*

Wyndham Breakfast..... \$13.95  
*Avocado Toast, Scrambled Eggs, Mixed Berries*

Village Granola Bowl ..... \$11.95  
*Non-fat Vanilla Yogurt with Fresh Fruit and Nuts. Served with Muffin.*

Steel-Cut Oatmeal ..... \$11.95  
*Berries, Bananas and Pecans. Served with low fat Milk and Muffin.*



*A customary 22% taxable service charge and current sales tax will be added to prices.*

# Sandwiches, Salads, Wraps and Soups

## SANDWICHES

*The following are priced per person, plated or boxed. Sandwiches are served with Chef's Pasta Salad, Kettle Chips, Cookie and Ice Tea.*

Turkey Sub ..... \$14.95  
*Slices of Smoked Turkey Breast with Bacon, Swiss Cheese, Tomato, Lettuce, on a Hoagie Roll*

The Village Club ..... \$14.95  
*Honey Whole Wheat Bread with Sliced Turkey, Ham, Crisp Bacon, Sliced Tomato, and Lettuce*

Chicken or Tuna Salad Croissant ..... \$14.95  
*Flaky Croissant, filled with Chicken Salad, Sliced Tomato, and Lettuce*

Ham & Swiss ..... \$14.95  
*with Lettuce and Tomato on a Kaiser Roll*

## SALADS

*The following are priced per person, plated or boxed.*

Grilled Chicken Caesar ..... \$14.95  
*Crisp Romaine Lettuce, Grilled Marinated Slice Chicken Breast, Diced Tomatoes, Garlic Croutons, Parmesan Cheese, Creamy Caesar Dressing, Fresh Baked Roll*

## WRAPS

*The following are priced per person, plated or boxed. Wraps are served with Pasta Salad, Kettle Chips, Cookie and Ice Tea.*

Vegetarian Tortilla Wrap ..... \$12.95  
*Hummus, Red Onions, Cucumbers, Mixed Greens, and Tomato wrapped in a Flour Tortilla*



A customary 22% taxable service charge and current sales tax will be added to prices.

# Luncheon

## BUFFET

All Lunch Events are Served Between the Hours of 11:00AM & 2:00PM. All prices & quantities are based upon a 60 minute buffet. Minimum Attendance of 25 Guest is Required for a buffet.

The following are priced per person.

Buffet.....\$21.95

Buffet includes

- House Salad
- 1 Entrée
- 2 Side items (Vegetable & Starch)
- Rolls & Butter
- Coffee & Tea
- Dessert

### Entrée Choices

- Herbed Baked Chicken
- Barbecue Chicken
- Southern Fried Chicken
- Herb Roasted Pork Loin
- Honey Glazed Ham
- Grilled Chicken Breast Teriyaki
- Sliced Roast Beef Au Jus
- Chicken Pot Pie
- Pasta Primavera
- Lemon Herbed Crusted Tilapia

Deli Supreme.....\$20.95

- Sliced Deli Tray with Roast Beef, Ham and Turkey
- Assorted Sliced Cheeses
- Assortment of Rolls, Breads, and Croissants
- Appropriate Condiments, Lettuce and Tomatoes
- Pasta Salad
- Potato Salad and Potato Chips
- Freshly Baked Cookies
- Coffee and Tea

\*Items may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

## PLATED

All Lunch Events are Served Between the Hours of 11:00AM & 2:00PM. Entrées are pre-selected and choices must be clearly marked on place cards.

Priced per person.

Plate Includes:.....\$23.00

- House Salad
- 1 Entrée
- 2 Side items (Vegetable & Starch)
- Rolls & Butter
- Coffee & Tea

### Entrée Choices

- Grilled Chicken Breast with choice of Sauces: Roasted Red Pepper, Cream Sauce, Teriyaki, Lemon Pepper or Marsala.
- Vegetable Lasagna
- Beef Lasagna
- Cheese Ravioli with Marinara Sauce
- Southern Fried Chicken
- Baked Ziti
- Penne Pasta with Shrimp (Tossed with Garlic and Olive Oil)
- Pasta Primavera
- Spinach & Garlic Ravioli with Alfredo Sauce
- Herb Roasted Porkloin
- Honey Glazed Ham

## BURGER BAR

Grilled Beef Burgers\* served with buns, sliced cheese, lettuce, tomatoes, grilled onions, slaw, and condiments.

Priced per person.

Buffet Includes:.....\$21.95

- Baked Beans
- French Fries
- Fruit Cobbler
- Freshly Brewed Ice Tea



# Reception (HORS D'OEUVRES, TRAYS, DISPLAYS)

## HOT HORS D'OEUVRES

*The following are priced per 100 pieces.*

Franks-in-the-blanket .....	\$170
Jalapeño Poppers .....	\$170
Buffalo Wings.....	\$180
Assorted Petite Quiche.....	\$160
Cocktail Swedish Meatballs .....	\$150
Cocktail Italian Meatballs.....	\$150
Crab Rangoon with Sweet & Sour Dipping Sauce.....	\$225
Spanakopita.....	\$225
Fried Mozzarella Sticks with Marinara Sauce .....	\$160
Vegetable Spring Rolls.....	\$175
Brie En Croute with Raspberry Sauce.....	\$210
Chicken Kabobs.....	\$225
Cocktail Pizzas .....	\$160
Chicken Fingers with BBQ & Honey Mustard .....	\$225
Coconut Shrimp .....	\$250
Deep Fried Cheese Ravioli with Marinara Sauce.....	\$160
Deep Fried Cream Cheese Filled	
Breaded Mushrooms with Horseradish Cream Sauces.....	\$170
Hot Artichoke and Spinach Dip.....	\$170
<i>with Parmesan Cheese and Baked French Bread</i>	
Cheeseburger Sliders.....	\$230
Chicken and Cheese Quesadillas.....	\$230
Mini Crab Cakes.....	\$250
Bacon and Cheddar Potato Skins .....	\$230
Asiago Potatoes .....	\$170

## TRAYS AND DISPLAYS

Grand Display.....\$520

- Large Display of Fresh Seasonal Fruit
- Imported and Domestic Cheeses
- Vegetable Crudites
- Dip and Crackers

Village Crab Dip (Cold).....\$150  
*Accompanied with assorted crackers*

Brie Cheese Wheel ..... \$150 || *Topped with Preserves and Pecans. Served with crackers* |  |

Vegetable Crudites.....\$150  
*with Selection of Fresh Seasonal Vegetables with Dip*

Imported and Domestic Cheese Tray.....\$225  
*Assortment of the Finest Cheeses served with Crackers*

Fresh Fruit Display ..... \$180 || *Assortment of Sliced Seasonal Fruit* |  |

## COLD HORS D'OEUVRES

*The following are priced per 100 pieces.*

Assorted Party Sandwiches.....\$150  
*Filled with Chicken Salad and Pimento Cheese, and Vegetable Cream-cheese Spread*

Jumbo Shrimp with Cocktail Sauce.....\$250

Mini Croissant Sandwiches.....\$170  
*Filled with Sliced Turkey and Ham*



*A customary 22% taxable service charge and current sales tax will be added to prices.*

# Reception

## RECEPTION STATIONS

Minimum Attendance of 25 Guests is Required for a Station.  
The following are priced per person.

Pastas .....\$8.95

- Bow Tie, Penne, and Cheese Filled Tortellini
- Alfredo and Marinara Sauces
- Italian Herb Focaccia Bread
- Parmesan Cheese

Mashed Potato Martini Bar.....\$9.95

Garlic Mashed Potatoes with an array of toppings to include:  
Chives, Bacon Crumbles, Sautéed Mushrooms, Cheddar Cheese,  
Sour Cream, Butter, And of Course, Gravy

Your guest will love walking around with the martini glass filled with  
their mashed potato creations!!

Taco Station.....\$12.95

- Crispy Taco Shells
- Soft Taco Shells
- Seasoned Ground Beef
- Shredded Chicken
- Chopped Lettuce
- Onions
- Shredded Cheese
- Sour Cream
- Tomatoes
- Jalapeños
- Salsa

Macaroni and Cheese Bar .....\$11.95

- Broccoli Florets
- Bacon Crumbles
- Tomatoes
- Onions
- Grated Parmesan Cheese
- Crushed Nacho Cheese Doritos
- Chives
- Mushrooms



## CHEF CARVED MEATS

All carved meat selections are served with: appropriate condiments  
and assorted warm rolls. All carved meat selections requires a chef  
attendant fee of \$40

Smoked Breast of Turkey.....\$180  
Serves approximately 30 to 40 guests

Roast Top Rounds of Beef\* .....\$375  
Serves approximately 100 guests

Whole Baked Ham.....\$225  
Serves approximately 75 guests

Roasted Pork Loin.....\$180  
Serves approximately 25 guests

Prime Rib of Beef\*.....Market Price  
Serves approximately 30-40 guests

\*Items may be cooked to order. Consuming raw or undercooked meats, poultry,  
seafood, shellfish or eggs may increase your risk of foodborne illness.



A customary 22% taxable service charge and current sales tax will be added to prices.

# Dinner

## DINNER BUFFET

*Minimum Attendance of 25 Guest is Required for a buffet. All dinner buffet selections are served with regular and decaffeinated Coffee and Ice Tea.*

*The following are priced per person.*

### Buffet Includes:

Choice of one (1) House Salad or Caesar Salad  
 Choice of two (2) Entrees..... \$28.95  
 Choice of three (3) Entrees ..... \$31.95  
 Choice of four (4) Entrees ..... \$34.95  
 Two (2) Side items - Vegetable & Starch  
 Rolls & Butter  
 Coffee & Tea  
 Chef's Assorted Dessert Table

### Entrée Choices

Braised Beef\* Tips Burgundy  
 Sliced Roast Beef\* Au Jus  
 Carolina Shrimp and Grits  
 Herb Roasted Chicken  
 Barbecued Chicken  
 Southern Fried Chicken  
 Roasted Sliced Turkey with Gravy  
 Chicken Cordon Bleu with a Cream Sauce  
 Beef Lasagna  
 Vegetable Lasagna  
 Sliced Roast Honey Baked Ham  
 Herb Roasted Sliced Pork Loin  
 Lemon Pepper Crusted Tilapia  
 Chicken Parmesan  
 Penne Pasta with Shrimp, tossed in herbed Olive Oil  
 Chicken Breast Marsala  
 Chicken Alfredo  
 Grilled Chicken Breast Teriyaki  
*(lemon pepper sauce, or light herb sauce)*

\*Items may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



## PLATED DINNER

*Entrees are pre-selected and choices must be clearly marked on place cards.*

*The following are priced per person.*

### Plate Includes:

House Salad or Caesar Salad  
 1 Entrée (Maximum of two (2) Entrée Choices)  
 Chef's Selection of 1 Vegetable & 1 Starch  
 Rolls & Butter  
 Coffee & Tea

### Entrée Choices

10oz. Ribeye Steak\* .....Market Price  
 6oz. Filet Mignon\* .....Market Price  
 8oz. Filet Mignon\* .....Market Price  
 10oz. New York Strip Steak\* .....Market Price  
 Braised Pork Loin ..... \$29  
 Grilled Chicken Breast ..... \$29  
*with Roasted Pepper Cream Sauce*  
 Grilled Norwegian Salmon ..... \$32  
 Grilled Chicken Breast Marsala ..... \$29  
 Spinach and Garlic Ravioli ..... \$25  
*with Alfredo Sauce*  
 Lemon Pepper Crusted Tilapia..... \$29  
 Chicken Parmesan ..... \$29  
 Chicken Cordon Bleu..... \$29



A customary 22% taxable service charge and current sales tax will be added to prices.

# Audio Visual Price Guide

## ESSENTIAL PACKAGES

Bring your own Projector Package.....\$125  
*Tripod Screen, Projector Stand, Skirting, Cabling, Setup and Take-down*

House Audio Patch.....\$30

Wireless Microphone.....\$130  
*Your Choice of Lavalier or Hand-held Wireless Microphone, House Sound System*

Laptop or Ipad Audio Package.....\$90  
*4 Channel Mixer, Direct Box, House Sound System*

Meeting Room Audio Package.....\$285  
*A Pair of 12" Speakers, 4 Channel Mixer, Cabling, Setup and Take-down*

Ballroom Audio Package.....\$585  
*Four 12" Powered Speakers, 16 Channel Mixer, Cabling, Setup and Take-down*

60" Flat Panel Package.....\$360  
*60" HD Monitor on Skirted Cart, Cabling, Setup and Take-down*

Flipchart Package.....\$30  
*Includes Paper Pad and Makers*

Upgrade to 3M Post-it Paper.....+\$40

Whiteboard Package.....\$45  
*Includes Markers and Eraser*

## VIDEO PACKAGES

*Need to reach more people? All Video Packages are available as Dual Screen Packages for an additional charge.*

Meeting Room Video Package.....\$360  
*Tripod Screen, 3000 Lumen WXGA Projector, Projector Stand, Skirting, Cabling, Setup and Take-down*

Ballroom Video Package.....\$570  
*Fast-Fold Screen, 3000 Lumen WXGA Projector, Projector Stand, Skirting, Cabling, Setup and Take-down*

Deluxe Ballroom Video Package.....\$1250  
*Large Fast-Fold Screen, 5500 WXGA Projector, Stand, Skirting, Cabling, Setup and Take-down*



## LIGHTING PACKAGES

*Lighting Packages can be customized to your Event. Custom Gobos are also available!*

Stage Lighting Package.....\$175  
*Two Dimmable Stage Lights, Light Stands, Lighting Control Board, Cabling, Setup and Take-down*

Simple Uplight Package.....\$600  
*12 LED Uplights, 1 Lighting Special, Cabling, Setup and Take-down*

Deluxe Lighting Package.....\$1500  
*Up to 24 LED Uplights, Multiple Lighting Specials, Cabling, Setup and Take-down*

## POPULAR À LA CARTE ITEMS

Wireless Microphone.....\$130  
*Lavalier, Handheld, or Over-the-Ear*

Gooseneck Podium or Tabletop Microphone.....\$60

3000 Lumen HD(WXGA) Projector.....\$225

Blue-Ray or DVD Player.....\$40

Laptop Computer (Windows 7 or 8).....\$175

Wireless Powerpoint Advancer w/ Laser Pointer....\$30

Polycom Speakerphone.....\$60

Digital Audio Recorder.....\$35

# Banquet & Meeting Rooms

## BANQUET SPACE RENTAL FEES

Crystal Ballroom.....	\$1,500	Winston Room .....	\$250
Ivy Room .....	\$300	Salem Room .....	\$150
Grand Ballroom (5 Rooms).....	\$1,000	North Room.....	\$200
Lexington Room.....	\$250	Executive Board Room .....	\$125
Monroe Room.....	\$250		

*\*The banquet room rental fee includes the tables, chairs, and standard white linen.*



A customary 22% taxable service charge and current sales tax will be added to prices.