



THE
GILLESPIE
CONFERENCE & SPECIAL EVENT CENTER

2019 Catering Menu

Our catering menu is a sampling of our chef 's offerings. We customize a menu to fit your exact taste and needs

53995 Indiana SR 933
South Bend, IN. 46637
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www.gillespieconferencecenter.com
REV 10.2018

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 S'more 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 \$2.00 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
(\$.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 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– \$4.00 per meat/ per person

Beef Tenderloin
Roasted Salmon
Smoked Salmon
Chef's Choice of Meat

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

Lunch Buffets Continued

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 & Brownies
\$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

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– \$3.00 per meat/ per person

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

\$41.00 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)

Plated Dinner Options

~Duo Entrees~

- 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

~Beef Entrees~

- 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

Plated Dinner Selections Continued

~Chicken Entrees~

Chicken Piccata

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

Pear & Chevrè 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

~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

~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

~Display Hors D'oeuvres~

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

~Butler Hors D'oeuvres~

~Vegetable Selections~

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

Butler Passed Hors D'oeuvres Continued

~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

~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

~Seafood Selections~

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

Butler Passed Hors D'oeuvres Packages

Hors D'oeuvres 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 D'oeuvres 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 D'oeuvres 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 - House Selected

Open House Selected Bars Include:

Smirnoff Vodka, Beefeater's Gin, Cruzan Light Rum, Sauza Blue Silver Tequila, Jim Beam Whiskey, Grants, E & J Brandy, Budweiser, Bud Light, Miller Light, Sam Adams, Corona, Lagunitas IPA, House Merlot, Chardonnay, White Zinfandel, Cabernet, Pinot Noir, and Rose

1 Hour- \$16.00 per person
2 Hours- \$20.00 per person
3 Hours- \$22.00 per person
4 Hours- \$25.00 per person

Full Four Hour Top Shelf Bar - Premium

Open House Selected Bars Include:

Absolut Vodka, Tanquery Gin, Bacardi Rum, Sauza Hornitos Silver Tequila, Jack Daniels Whiskey, Dewars, Hennessy VS, Budweiser, Bud Light, Miller Light, Sam Adams, Corona, Lagunitas IPA, House Merlot, Chardonnay,

White Zinfandel, Cabernet, Pinot Noir, and Rose

1 Hour- \$21.00 per person
2 Hours- \$25.00 per person
3 Hours- \$27.00 per person
4 Hours- \$30.00 per person

Full Four Hour Top Shelf Bar - Extraordinary

Open House Selected Bars Include:

Ketal One Vodka, Bombay Sapphire Gin, Bacardi Rum, Patron Silver Tequila, Maker's Mark Whiskey, Johnny Walker Black, Hennessy XO, Budweiser, Bud Light, Miller Light, Sam Adams, Corona, Lagunitas IPA, House Merlot, Chardonnay,

White Zinfandel, Cabernet, Pinot Noir, and Rose

1 Hour- \$22.00 per person
2 Hours- \$28.00 per person
3 Hours- \$32.00 per person
4 Hours- \$35.00 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

~Children's 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.

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

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

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.

FOOD AND BEVERAGE

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.

Hilton Garden Inn General Information Continued

PRICING FOR CHILDREN

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.

SPECIAL DIETARY NEEDS

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.

BILLING/DEPOSITS

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.

DECORATIONS

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

MISCELLANEOUS

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.

PERFORMANCE

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.

Hilton Garden Inn General Information Continued

CANCELLATIONS

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%

Our catering menu is a
sampling of our chef 's offerings.
We customize a menu to fit your exact taste and needs