



THE

# GILLESPIE

CONFERENCE & SPECIAL EVENT CENTER

## 2018 Catering Menu

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South Bend, IN. 46637  
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[www.gillespieconferencecenter.com](http://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%