



BY CHOICE HOTELS

**Clarion Hotel Downtown
Columbia**

REFRESHMENT BREAKS

Pastry Shoppe

Assorted Chilled Fruit Juices
Sliced Seasonal Fresh Fruits
Assorted Danish
Muffins, Doughnuts and
Assorted Gourmet Bagels
With Variety of Cream Cheese
Coffee, Decaffeinated Coffee,
& Hot Tea

Country Kitchen

Assorted Chilled Fruit Juices
Sliced Seasonal Fresh Fruits
Sausage and Ham Biscuits
Apple Fritters
Jumbo Blueberry Muffins
Coffee, Decaffeinated Coffee
& Hot Tea

Town House Lite

Assorted Chilled Fruit Juice
Sliced Seasonal Fresh Fruit
Granola Bars
Vanilla and Flavored Yogurts
Jumbo Bran Muffins and
Assorted Gourmet Bagels
With Variety of Cream Cheese
Coffee, Decaffeinated Coffee,
& Hot Tea

Executive Special

(Break is Priced as a Package and may Not be Sold Separately)

Pre-Meeting

Assorted Chilled Fruit Juices
Sliced Seasonal Fresh Fruit
Assorted Pastries
Coffee, Decaffeinated
Coffee, & Hot Tea

Mid-Morning Refresher

Assorted Chilled Fruit Juices
Granola Bars and
Coffee Cakes
Assorted Sodas

Mid-Afternoon

Assorted Cookies and
Brownies
Assorted Sodas
Coffee, Decaffeinated
Coffee, & Iced Tea

At the Movies

Freshly Popped Popcorn
Soft Pretzels
Roasted Peanuts and Goldfish™
Assorted Candy Bars
Assorted Sodas

A Taste of Chocolate

Assorted Candy Bars
Assorted Cookies
Sliced Seasonal Fresh Fruits
Chocolate Fondue
Yoo Hoos™
Assorted Sodas

Something Cheesy

Jalapeno Cheese Dip with Tortilla Chips
Assorted Cubed Cheeses and Herbed Cream
Cheese Ball with Gourmet Crackers
Vegetable Tray
Sliced Seasonal Fresh Fruit with Yogurt
And Amaretto Fudge Dip
Assorted Sodas

Ice Cream Parlor

Vanilla, Chocolate, Strawberry
Ice Cream
Hot Fudge Topping
Sliced Bananas, M&M's®,
Chocolate Chips
Shredded Coconut, Chopped Nuts
Cherries & Whipped Cream
Assorted Sodas & Iced Tea

Prices are subject to a 21% Taxable Service Charge and 9% Sales Tax and are subject to change without notice.



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BREAKFAST SUGGESTIONS

Eggs Benedict

Two Poached Eggs with Canadian Bacon, Toasted English Muffin
Topped With Hollandaise Sauce, Sliced Black Olives And Asparagus
Served With Fresh Fruit Garnish

Country Breakfast

Country Fresh Fluffy Scrambled Eggs With Crispy Bacon and Sausage Links
Served with your Choice of Breakfast Potatoes or Grits
(Substitute: Southwestern Eggs With Cheese, Peppers & Onions for \$1.00++pp)

Add Fresh Fruit Cup To Any Plate For \$1.95++pp

All Entrees Include Appropriate Condiments
Coffee, Decaffeinated Coffee And Fresh Juice

BREAKFAST BUFFETS

*Minimum Forty Guests

Traditional Breakfast Buffet

Assorted Fruit Juices
Sliced Seasonal Fresh Fruit
Country Fresh Scrambled Eggs
Crisp Bacon And County-Style Sausage

Breakfast Potatoes Or Hot Buttered Grits
Biscuits and Sausage Gravy
Assorted Danish And Muffins

Brunch Buffet

Assorted Fresh Fruit Juices
Assorted Danish And Muffins
Tossed Garden Salad Bar
Southwestern Eggs
Crisp Bacon and Country-Style Sausage
Hot Buttered Grits
Biscuits And Sausage Gravy

Breakfast Potatoes
Hand Carved Ham, Beef or Turkey
Chef's Fresh Vegetables
Assorted Desserts
Chef's Selection Of Two Other Entrees

Buffets are served with Coffee, Decaffeinated Coffee and Herbal Teas

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LUNCHEON SALADS

Includes Chef's Dessert and Iced Tea

Grilled Chicken Salad

Marinated Grilled Chicken Breast
Served over Tossed Greens, Tomatoes,
Cucumbers, Purple Onion and Egg
Gourmet Fresh Baked Bread

Grilled Chicken Caesar Salad

Served over Chopped Caesar Salad
Gourmet Fresh Baked Bread

Vista Salad Plate

Hearty Scoops of Seafood,
Chicken and Ham Salad
Served atop Pineapple Rings and
A Bed of Bibb Lettuce
Gourmet Fresh Baked Bread

Teriyaki Chicken Salad

Marinated Teriyaki Chicken Breast
Tossed Greens, Walnuts,
Mandarin Oranges and Pineapple
Gourmet Fresh Baked Bread

LUNCHEON SANDWICHES

All Sandwiches Served with Appropriate Condiments and a
Choice of Potato Chips, Potato Salad, Pasta Salad, French Fries *or* Onion Rings
Includes Chef's Dessert and Iced Tea

Deli Creation

Build your own – Assorted Deli Cold Meats and Cheeses, Appropriate Condiments
& Fresh Baked Gourmet Bread Basket

Town House Club

Turkey, Bacon, Ham, American and Swiss Cheese,
Lettuce, Tomato on a Large Croissant

The Italian Sub

6' Sub Roll Loaded with Ham, Turkey, Salami, Cheese Dressed with Oil, Vinegar, and Herbs
Garnished with Lettuce, Tomato, and Onions

Turkey DeLite

Smoked Turkey Served on Sourdough with Pepper Jack Cheese,
Lettuce, Tomato, Sprouts & Honey Mustard

Twin Croissants

Two Mini Croissants Stuffed with your Choice of Chicken, Tuna, *or* Seafood Salad

Midtown Grill

Grilled Marinated Beef served with Cucumber Dill Sauce
On Warm Sundried Tomato Focaccia Bread

Grilled Chicken Filet Sandwich

Marinated Boneless Breast of Chicken Served on Chef's Kaiser Roll Selection
Garnished with Tomato, Lettuce, and Red Onion

Add: Cup of Soup Du Jour \$2.95++pp or House Salad \$2.95++pp

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A \$1.00 per person charge for a 2 or 3 Entrée Choice



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LUNCHEON SUGGESTIONS

All entrees are served with:
Choice of Salad and Dressings
Chef's Vegetable, Rice *or* Potato, Rolls and Dessert
Coffee, Decaf & Iced Tea

**Chicken Florentine and Quiche Lorraine served with described side items*

London Broil

Thinly Sliced Beef Marinated and Prepared with Chef's Special Sauce

Filet and Shrimp

Grilled Filet Mignon with Broiled Jumbo Shrimp

Grilled Flat Iron Steak

Marinated Boneless Breast of Chicken

***Chicken Florentine**

Plump, Deboned Breast Quarter of Chicken Stuffed with Tender Spinach,
Parmesan and Ricotta Cheese, Topped with Tomato Concasse

Chicken Chardonnay

Sautéed Chicken Breast with Chardonnay Sauce

Chicken Piccata

Boneless Breast of Chicken in White Wine, Lemon Juice, Capers and Parsley

Baked Herb Chicken

Boned Quarter Breast of Chicken with Herbs and Spices

Penne Primavera

Choice of Alfredo or Marinara Sauce Topped with Vegetables

Baked Meat or 3Cheeses Lasagna

Three Cheeses with Ground Beef and Italian Sausage in
A Homemade Tomato Sauce

Roasted Pork Loin

Roast Loin of Pork with Rosemary Sauce

***Quiche Lorraine**

Ham and Swiss Quiche, Broccoli Spears

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LUNCHEON BUFFETS

(Minimum of Forty Guests)

*Served with Hot Rolls & Butter, Chef's Dessert Choices (3),
Coffee, Decaffeinated Coffee, Iced Tea, & Water*

(Choice of Three or Four Salads)

Ambrosia Salad
Broccoli Salad
Carrot Raisin Salad
Coleslaw
Fresh Fruit Salad

Garden Salad Bar
Macaroni Salad
Marinated Cucumber Salad
Marinated Mushroom Salad
Pasta Salad

Potato Salad
Three Bean Salad
Tortellini Salad
Waldorf Salad

(Choice of Two from Each Category)

Starches

Herb Roasted Potatoes
Lyonnais Potatoes
New Potatoes
Garlic Mashed Potatoes
Steamed Rice
Rice Pilaf
Seasoned Wild Rice
Southwestern Orzo

Vegetables

Ginger Glazed Baby Carrots
Green Beans Amandine
Sautéed Squash and Zucchini
Squash or Vegetable Casserole
Asian Stir-Fried Vegetables
Sugar Snap Peas
Vegetable Medley
Steamed Broccoli
California Blend Vegetables

(Choice of Two or Three Entrees)

Herb Baked Chicken
3 Cheeses or Meat Lasagna
Beef Pepper Steak
Beef Tips with Mushroom Gravy
Lemon Pepper Chicken
Sliced Honey Glazed Ham

Salt and Pepper Catfish or Trout
Sliced Beef Jardinière
Chicken Stir-Fry
Fried Catfish or Trout
Fried or BBQ Chicken
Rosemary Pork Loin

Seafood Medley
Blackened Catfish
Sliced Tom Turkey with Gravy
Shrimp Creole

Sautéed Chicken with Sun dried Tomatoes and Shallots in a White Wine Sauce

Deli Buffet

Three Bean Salad
Potato Salad or Coleslaw
Vegetable Crudités
Assorted Cold Cuts to include:
Ham, Roast Beef, Turkey, Salami and Pastrami
Assorted Sliced Cheeses
Relish Tray & Condiments
Assorted Fresh Baked Gourmet Breads
Brownies & Cookies

Salad Buffet

Garden Tossed Salad
Fresh Sliced Fruit Platter
Chicken Salad
Tuna Salad
Seafood Salad
Pasta Salad
Carrot & Raisin Salad
Assorted Gourmet Breads and Crackers
Brownies & Cookies

*(*Add Fried Chicken and Baked Bean to Deli Buffet \$2.00++pp)*

Iced Tea & Water Stations

Per person pricing based on a two-hour time frame and a minimum of 40 guests.
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DINNER BUFFETS

(Minimum of Forty Guests)

*Served with Hot Rolls & Butter, Chef's Dessert Choices (3),
Coffee, Decaffeinated Coffee, Iced Tea & Water*

(Choice of Three or Four)

Ambrosia Salad	Garden Salad Bar	Potato Salad
Broccoli Salad	Macaroni Salad	Three Bean Salad
Carrot Raisin Salad	Marinated Cucumber Salad	Waldorf Salad
Fresh Fruit Salad	Marinated Mushroom Salad	
	Pasta Salad	

(Choice of Two from Each Category)

Starches

Herb Roasted Potatoes
Lyonnaise Potatoes
New Potatoes
Garlic Mashed Potatoes
Steamed Rice
Rice Pilaf
Wild Rice
Southwestern Orzo

Vegetables

Ginger Glazed Baby Carrots
Green Beans Amandine
Sautéed Squash and Zucchini
Squash or Vegetable Casserole
Asian Stir-Fried Vegetables
Vegetable Medley
Steamed Broccoli
California Blend Vegetables

(Choice of Two or Three Entrees)

Baked Herb Chicken	Southern Fried Chicken
Beef Stroganoff	Sesame Chicken
Breast of Chicken Kiev	Shrimp Creole
Sliced Beef Jardinière	Sliced Ham, Pork or Turkey
Cumberland Pork Loin	Grilled Lemon Pepper Catfish
Grilled Center Cut Pork Chop	London Broil
Fried Flounder	
Grilled Salmon, Mahi Mahi or Prime Rib (\$2.95++pp)	

Per person pricing based on a two-hour time frame and a minimum of 40 guests.

**Carver Fee will apply @ \$35.00 per hour

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DINNER SUGGESTIONS

All entrees are served with:
Garden Salad with Choice of Dressings
Chef's Vegetable, Rice or Potato, Rolls and Dessert
Coffee, Decaf, & Iced Tea
**Chicken Florentine served with described side items*

**Grilled Filet Mignon Wrapped in Bacon
(Add: Chicken or Shrimp)**

8oz. Filet Topped with Roquefort Cheese atop
a Wild Mushroom and Merlot Reduction

Tournedos of Beef

Two Tenderloin Medallions of Beef Prepared Medium Rare Served with Au Jus

**Roasted Prime Rib Au Jus
Regular Cut or Executive Cut**

Sesame Glazed Chicken Breast

***Chicken Florentine**

Plump, Deboned Quarter Breast of Chicken Stuffed with Tender Spinach,
Parmesan and Ricotta Cheese, Topped with Tomato Concasse Served with Grits Fritter

Chicken Chardonnay

Sautéed Breast of Chicken with Chardonnay Wine Sauce

Chicken Piccata

Boneless Breast of Chicken in White Wine, Lemon Juice, Capers and Parsley

Chicken Marsala

Boneless Breast of Chicken Sautéed in a Mushroom Wine Sauce

Pork Loin with Mango Chutney

Marinated Loin of Pork with Mango Chutney Glaze

Fire Grilled Grouper

Grilled to Perfection and Served with Spicy Papaya Salsa

Herb Baked Salmon Filet

Served with Lemon Dill Sauce

Baked Stuffed Flounder

Baked Seasoned Filet of Flounder Stuffed with Crabmeat

Assiatte of Grilled Mahi Mahi with Citrus Glaze and Boneless Breast of Chicken

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SCRUMPTIOUS DESSERTS

- | | |
|---|--|
| Apple or Cherry Cobbler
(Served Hot <i>or</i> Parfait Style) | Lemon Cake |
| Black Forest Cake | Lemon Meringue Pie |
| Bread Pudding | Red Velvet Cake |
| Carrot Cake | Southern Pecan Pie |
| Chocolate Cake | *Seasonal Berry Shortcake |
| Coconut Cake | *Sorbet |
| German Chocolate Cake | Strawberry Cloud Cake |
| Key Lime Pie | Traditional Apple <i>or</i> Cherry Pie |
| | Walnut Crème Cake |

Ala Mode \$1.50++

*Not Available on Buffets

SPECIALTY DESSERTS

Bourbon Pecan Pie	\$4.95++pp
Deep Dish Apple Pie	\$4.95++pp
Peanut Butter Pie	\$4.95++pp
Toffee Kahlua Mousse Cake	\$4.95++pp
Tiramisu	\$4.95++pp
Crème Brulee Cheesecake	\$4.95++pp
Mocha Swirl Cheesecake	\$4.95++pp
New York Cheese Cake with Strawberries	\$4.95++pp
White Chocolate Raspberry Cheesecake	\$4.95++pp
Cinnamon Peach Cheesecake with Cinnamon Ice Cream	\$5.95++pp

*All Charged by the Slice

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RECEPTION SUGGESTIONS

Active Sauté Stations

(Saucier Fee \$50.00+ per hour)

Mini Crab Cake Station	\$6.95++pp
Shrimp & Grits	\$6.95++pp
Cashew Chicken	\$5.95++pp
Shrimp & Scallops	\$7.95++pp
Omelette Station	\$6.95++pp

Handcarved Specialties

(Serving Size Varies)

Beef Tenderloin	\$225.00++
Steamship Round	\$575.00++
Roast Top Round	\$225.00++
Fried Turkey	\$200.00++
Blackened Pork Loin	\$200.00++
Carved Ham	\$215.00++

The Filling Station

Pasta Bar - Variety of Fresh Pastas served with your Choice of Chicken (**\$5.95**) or Shrimp (**\$6.95**), Garlic Bread, Alfredo, Marinara or Pesto Sauces, Grated Parmesan Cheese

Potato Bar \$5.95- Whipped New Potatoes served with Crisp Bacon, Cheddar Cheese, Chives, Sour Cream & Butter

Fajita Bar \$6.25- Sautéed Chicken or Beef with Peppers, Onions & Mushrooms Served to order with Flour Tortillas, Cheese, Sour Cream & Guacamole

Caesar Salad Station \$5.95- Romaine Lettuce served with house made Croutons, Bacon Bits, Freshly Grated Parmesan Cheese, & Caesar Dressing

Deluxe Seafood Specialties

Iced Jumbo Shrimp	\$150.00++per 50 pieces
Oyster on the Half Shell	\$130.00++per 50 pieces
Oyster Rockefeller or Florentine	\$135.00++per 50 pieces
Bacon Wrapped Shrimp or Scallops	\$125.00++per 50 pieces
Bacon Wrapped Tuna	\$125.00++per 50 pieces
Crab Claws w/Dipping Sauce	\$150.00++per 50 pieces
Marinated Shrimp	\$150.00++per 50 pieces
Coconut Shrimp	\$125.00++per 50 pieces

Garde – Manager

Ice Sculpture	\$175.00 and up
Whole Decorated Salmon	\$260.00++

Cold Specialties

Smoked Salmon Roulades	
Chilled Stuffed Mushrooms	
Lobster Salad Bouches	
Assorted Mini Croissants	
(Turkey, Ham, Roast Beef)	
Artichokes with Crab or Lobster Salad	\$95.00++per 50 pieces

Passed Hors d'oeuvres

Fried Oysters	\$125.00++
Mini Brie En Crouete	\$100.00++
Lollipop Lamb Chops	\$135.00++
Lobster Fritters	\$140.00++
Grilled Quail w/ Chutney	\$135.00++

Dips & Spreadables

Crabmeat Dip	\$65.00++
Spinach & Artichoke Dip	\$45.00++
Salmon Spread	\$55.00++
All Served with Flat Breads & Assorted Crackers	

Pineapple Cream Cheese

Served with Ginger Snaps
\$45.00++

Antipasto Platter

Marinated Vegetables, Peppers, Olives, Relishes, Italian Meats & Imported Cheeses
\$200.00++

Deli Meat Platter

Sliced Ham, Turkey, Roast Beef
Served with cocktail rolls, party breads & appropriate condiments
\$250.00++

International Cheese Display

Brie en Crouete, Cheddar, Swiss, Pepper Jack, Havarti, Smoked Gouda and Muenster
Port Wine Cheese Ball
Fruit Garnish and Crackers
\$250.00++

Cheese Display

Cheddar, Swiss, Pepper Jack, Smoked Gouda and Muenster
Fruit Garnish & Crackers
\$225.00++

Garden Fresh Crudite Presentation

Chilled Fresh Vegetables with Ranch and Bleu Cheese Dips
\$200.00++

Hot Hors d'oeuvres

Blue Cheese Beef Tips	\$115.00++
Spanakopita	\$100.00++
Chicken Tenders	\$100.00++
Sesame Chicken Tenderloins	\$100.00++
Chicken & Cashew Spring Rolls	\$100.00++
Chicken & Beef Kabobs	\$115.00++
Italian Sausage Beignets	\$100.00++
Beef or Chicken Wellington	\$115.00++
Olive Poppers	\$100.00++
Mini Deli Reubens	\$100.00++
Crabmeat Stuffed Mushrooms	\$100.00++
Black Bean Spring Rolls	\$100.00++
Mini Quesadillas	\$115.00++
Steak Fingers	\$115.00++
Italian/Swedish Meatballs	\$95.00++
Sausage Stuffed Mushrooms	\$95.00
Petit Quiche Lorraine	\$95.00++
Vegetable Egg Rolls	\$95.00++
Buffalo Wings	\$95.00++
Vegetable Cobbler	\$95.00++
Parmesan Artichokes	\$100.00++
	per 50 pieces

Sweets & Desserts

Mini Eclairs
Crème Puffs
Baklava
\$90.00++per 50 pieces

Chocolate Covered Strawberries
Gourmet Dessert Bars
(Caramel Coconut, Chocolate Raspberry, Lemon Drop, Chocolate Chunk)
\$190.00++

Fresh Fruit Display

Assorted Seasonal Fruit with Yogurt Dip
\$225.00++

Chocolate Fondue

Strawberries, Pineapple & Cubed Cake
Served with Chocolate or Hazelnut
\$260.00++ without fountain
\$400.00++ with fountain

Party Snacks

(Prices Per Pound or Quart)

Spicy/Oriental Mix	\$9.00++
Pretzels/Peanuts	\$10.00++
Mixed Nuts	\$14.00++
Potato/Taco Chips	\$9.00++
Onion/Ranch Dip	\$10.00++
Picante Sauce	\$14.00++
Nacho Cheese	\$15.00++

Our Chef will be happy to accommodate any requests not listed above.



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BANQUET BEVERAGES

All Local and State Regulations apply to all Alcohol Service

Cash Bar

*\$75.00 Bartender Fee, Guest Pay for Drinks
Bartender Fee is waived with \$500.00 in sales per bar*

These Prices Include 7% Sales Tax

House Brand Mixed Drinks	\$6.00
Premium Brand	\$6.50
House Wines	\$6.50
Domestic Beers	\$3.75
Imported Beers	\$4.75
Fruit Juices	\$3.00
Soft Drinks	\$2.50
Cordials	\$7.50

Hosted Bar

*\$75.00 Bartender Fee, Client Pay for Drinks
Bartender Fee is waived with \$500.00 in sales per bar*

These Prices Include 7% Sales Tax

House Brand Mixed Drinks	\$5.50
Call Brand	\$6.00
Premium Brand	\$6.50
House Wines	\$6.00
Domestic Beers	\$3.25
Imported Beers	\$4.25
Fruit Juices	\$2.75
Soft Drinks	\$2.00
Cordials	\$7.00
Champagne for toast	\$24.00++per bottle
Wine Service with Dinner	\$20.00-\$32.00++per bottle

Corkage Bar

*Client provides any combination of Beer, Wine and Liquor. Hotel charges a fee per person to serve and chill.
The Fee includes the Bartender and Mixers and Beverage Service for up to 4 Hours. Additional Fees will apply for Service beyond 4 Hours.*

\$6.50++per person

Champagne Toast or Wine with Dinner

\$5.00++per bottle

Specialty Beverages

Mineral Waters	\$ 3.00++per bottle
Fruit Punch	\$26.00++per gallon
Champagne Punch	\$50.00++per gallon
Sherbet Punch	\$30.00++per gallon
Wine Punch	\$40.00++per gallon
Wine Coolers	\$ 4.75++per bottle

Wine List

Available upon Request

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Refreshment Break

Pastry Shoppe	\$9.95++pp
Country Kitchen	\$10.95++pp
Town House Lite	\$10.95++pp
Executive Special	\$16.95++pp
At the Movies	\$9.95++pp
Taste of Chocolate	\$9.95++pp
Something Cheesy	\$10.95++pp
Ice Cream Parlor	\$7.95++pp

Breakfast

Eggs Benedict	\$14.95++pp
Country Breakfast	\$12.95++pp
Southwestern (green pepper, Mushrooms, & onions)	\$13.95++pp
Pancakes <i>or</i> French Toast	\$12.95++pp
Traditional Breakfast Buffet	\$15.25++pp
Brunch Buffet	\$24.95++pp

Lunch Buffet

Luncheon Buffet (2) entrees	\$19.95++pp
Luncheon Buffet (3) entrees	\$23.95++pp
Deli Buffet	\$18.95++pp
(Add Fried Chicken & Baked Beans)	\$ 3.95++pp
Salad Buffet	\$16.95++pp

Salads & Sandwiches

Teriyaki Chicken Salad	\$15.95++pp
Grilled Chicken Salad	\$15.95++pp
Vista Salad Plate	\$15.95++pp
Deli Creation	\$15.95++pp
Town House Club	\$15.95++pp
The Italian Sub	\$15.95++pp
Turkey DeLite	\$13.95++pp
Twin Croissants	\$13.95++pp
Midtown Grill	\$15.95++pp
Grilled Chicken Filet Sandwich	\$14.95++pp

Luncheon Suggestions

London Broil	\$18.95++pp
Filet and Shrimp	\$24.95++pp
Chicken Piccata	\$17.95++pp
Chicken Chardonnay	\$17.95++pp
Baked Herb Chicken	\$16.95++pp
Chicken Florentine	\$18.95++pp
Roasted Pork Loin	\$17.95++pp
Baked Lasagna	\$16.95++pp
Quiche Lorraine	\$15.95++pp
Penne Pasta Primavera	\$15.95++pp
Grilled Salmon	\$19.95++pp

Dinner Buffet

Dinner Buffet (2) entrees	\$25.95++pp
Dinner Buffet (3) entrees	\$28.95++pp

Dinner Selections

Grilled Filet Mignon wrapped in bacon with Chicken	\$32.95++pp
with Shrimp	\$33.95++pp
Roasted Prime Rib Au Jus Regular Cut	\$35.95++pp
Executive Cut	\$26.95++pp
Tournedos of Beef	\$28.95++pp
Marinated Sesame Glazed Chicken	\$32.95++pp
Chicken Florentine	\$24.95++pp
Chicken Marsala	\$24.95++pp
Chicken Piccata	\$23.95++pp
Chicken Chardonnay	\$23.95++pp
Fire Grilled Grouper	\$25.95++pp
Herb Baked Salmon Filet	\$26.95++pp
Baked Stuffed Flounder	\$27.95++pp
Mango Pork Loin	\$24.95++pp
Mahi Mahi and Chicken	\$28.95++pp

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A La Carte Items

Regular & Decaffeinated Coffee (per gallon).....	\$29.00
Fruit Punch/Lemonade/Iced Tea (per gallon).....	\$26.00
Assorted Sodas.....	\$2.00
Bottled Water.....	\$2.25
Assorted Fruit Juice (per carafe).....	\$15.00
Assorted Hot Tea Bags.....	\$1.65
Assorted Danishes (per dozen).....	\$25.00
Assorted Jumbo Muffins (per dozen).....	\$23.00
Bagels & Cream Cheese (per dozen).....	\$25.00
Cinnamon Rolls (per dozen).....	\$25.00
Donuts (per dozen).....	\$23.00
Croissants (per dozen).....	\$23.00
Ham or Sausage Biscuits (per dozen).....	\$25.00
Assorted Jumbo Cookies (per dozen).....	\$24.00
Chocolate Iced Brownies (per dozen).....	\$24.00
Soft Pretzels (per dozen).....	\$23.00
Popcorn (per person).....	\$2.00
Mixed Nuts (per pound).....	\$14.00
Snack Mix (per pound).....	\$11.00
Pretzels (per pound).....	\$10.00
Tortilla Chips (per bowl).....	\$9.00
Picante Sauce (per bowl).....	\$14.00
Nacho Cheese (per bowl).....	\$15.00
Potato Chips (per bowl).....	\$9.00
Granola Bars (each).....	\$2.25
Assorted Candy Bars (each).....	\$2.00
Whole Fruit (each).....	\$2.00
Diced Fruit Cup (each).....	\$2.95
Sliced Fruit Plate (per person).....	\$3.75
Assorted Fruit Yogurts.....	\$2.25

All pricing subject to 21% Service Charge and Current Sales Tax



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GENERAL INFORMATION BILLING INSTRUCTIONS

Billing arrangements for all events must be made in accordance with Hotel policies. In order to receive direct billing, an application must be completed, signed, and returned thirty days prior to the event. All requests for direct billing must be authorized by our Credit Department. If a deposit is required, it becomes nonrefundable if the event is cancelled.

FOOD

All food items must be supplied and prepared by the Hotel. Menu selections must be received 14 days prior to the function. These menus are suggested for your consideration, and if you prefer, our Catering/Convention Services Department will be pleased to tailor a menu to accommodate your desires. If any member of the group brings in food, a \$50.00 service fee will automatically be reflected in the bill.

BEVERAGE

This Hotel, as a licensee, is responsible for the administration of the sales and service of alcoholic beverages in accordance with South Carolina State regulations. It is a policy therefore, that all liquors, beer and wine must be supplied and/or served by the Hotel Staff.

GUARANTEES

It is a requirement that the Hotel be notified of the exact number of attendees five days prior to the event. This minimum number of guests will be considered the guarantee for which you will be charged, even if fewer guests attend. A nominal increase in the guaranteed attendance will be accepted up to twenty-four hours before the function. The Hotel will set up for 5% over the final guarantee figure; however, food is prepared for the guarantee only.

ROOM RENTAL

Function rooms are assigned according to the anticipated guaranteed number of guests. If there are fluctuations in the number of attendees, the Hotel reserves the right to accordingly reassign the banquet function rooms. The Hotel reserves the right to charge a service fee for set-up of meeting rooms with extraordinary requirements. A room rental/setup fee will be charged for all events.

SECURITY

The Hotel requires that the customer pay for bonded security hired by the Hotel when valuable merchandise or exhibits are displayed or held overnight and/or for crowd control of special events.

DEPOSITS

Deposits are required for all social functions. Full payment of the guaranteed number of attendees is required five days prior to your event or otherwise stated in contract. Any additional charges will be due at the completion of the event.

DECORATIONS

The Hotel will not permit the affixing of anything to the walls, floors, or ceiling with nails, staples, carpet tape or other substance. Please consult the Catering/ Convention Services Department for assistance in ordering specialty items. Confetti is not permitted.

LOST AND FOUND

The Hotel cannot be responsible for damage or loss of any articles or merchandise left in the Hotel prior to or following your banquet or meeting. Security arrangements should be made for all merchandise or articles set up prior to the planned event, or left unattended at any time.

ENGINEERING AND AUDIO-VISUAL

Special engineering and audio-visual requirements must be specified to our Catering/ Convention Services Department five business days prior to your event. An additional service fee will be applied for orders the day of events. All banners must be hung by the hotel and require a \$35.00 service fee.

LIABILITY

This Hotel reserves the right to inspect and control all private functions. Liability for damage to the premises will be charged accordingly. The Hotel cannot assume responsibility for personal property and equipment brought onto the premises.

SERVICE CHARGE AND TAX

On all food and beverage functions, there will be a 21% service charge and applicable South Carolina State taxes applied.
(The service charge is taxable.)

BEVERAGE CHARGES

Charges for Corkage Bar, Host Bar or Cash Bar are \$75.00 per bartender and \$20.00 per each additional hour after 4 hours.

LABOR CHARGES & PACKAGES

Labor charges will apply for unloading vehicles, setting up customer displays and moving materials to and from storage areas. Packages will not be accepted more than 3 days prior to the first day of your function. The Hotel must have prior notification of all incoming packages. All packages must be addressed to the Catering/ Convention Services Department with the name of the person in charge of the function. Any boxes left in the hotel will be stored for one business day. We will attempt to contact client for pickup. In the event your boxes are abandoned they will be disposed of or recycled by the hotel.

