

VILLAGE GREEN RESORT AND GARDENS BANQUET POLICIES

GUARANTEED FINAL NUMBER OF ATTENDEES

- ❖ Guaranteed number of attendees is required seven (7) business days prior to all functions.
- ❖ Guaranteed menu selections are required fourteen (14) business days prior to all functions.

ENTRÉE SELECTIONS

- ❖ In the event that your group requires a split menu, entrée selections are limited to a maximum of two (2) selections not including a vegetarian option.
- ❖ Split entrees selections are not available for groups with less than 50 guaranteed attendees.
- ❖ The hotel requires the client to produce place cards or meal tickets identifying the entrée selected by each guest.
- ❖ If the hotel needs to produce more than the amount guaranteed for a specific entrée, the client will be responsible for paying for those additional meals.
- ❖ All menu prices are guaranteed 60 days prior to the function. Any function booked beyond 60 days may be subject to price changes based on prevailing market costs.

FUNCTION ROOMS

- ❖ Room assignments are made according to the guaranteed minimum number of people expected. If the guaranteed number increases or decreases, we reserve the right to change function room assignments to best accommodate the attendance figures.
- ❖ A cleaning fee of \$100.00 may be charged for using glitter, confetti or flower petals inside the hotel facilities.
- ❖ A fee of \$75.00 will be assessed for any major day of changes to the original room set up.

OUTSIDE FOOD AND BEVERAGE

- ❖ Groups or individuals will not be allowed to bring in or serve their own food or beverages.
- ❖ Food may not be taken off the premises after it has been prepared and served.
- ❖ Bringing your own wine must be approved by your Event Manager and will be subject to a corkage fee of \$10.00 per bottle.

GRATUITY

- ❖ A 20% gratuity will be added to all room rental, food, beverage and audio/visual charges.

BILLING

- ❖ An acceptable form of payment must be agreed upon during the initial booking arrangements. Acceptable forms of payment include advance payment in full, direct billing (subject to approval) or completed credit card authorization form.
- ❖ A \$250.00 non refundable deposit is due at the time the contract is signed.

CANCELLATION

- ❖ Cancellation of function within 72 hours of the scheduled event will be charged the full estimated amount.

SECURITY

- ❖ The hotel does not assume responsibility for damage or loss of any merchandise left on premise prior, during or following any event.
- ❖ We may impose a fee for any damaged or missing items provided by the hotel.

Beverage Service

| | |
|--------------------------------------------------------------------------------------------|---------------------------|
| <i>Freshly Brewed House Blend Coffee & Hot Teas Regular & Decaffeinated</i> | <i>\$26.00 per gallon</i> |
| <i>Pint of Milk (Skim, 2%, Whole)</i> | <i>\$1.25 each</i> |
| <i>Milk (Whole or 2%)</i> | <i>\$4.00 per carafe</i> |
| <i>Assorted Chilled Juices</i> | <i>\$6.50 per pitcher</i> |
| <i>Fresh Brewed Iced Tea or Lemonade</i> | <i>\$12.00 per gallon</i> |
| <i>Fruit Punch</i> | <i>\$15.00 per gallon</i> |
| <i>Champagne Punch</i> | <i>\$32.00 per gallon</i> |
| <i>Assorted Pepsi Products (charged on consumption)</i> | <i>\$1.75 each</i> |
| <i>Bottled Spring Water (charged on consumption)</i> | <i>\$1.75 each</i> |
| <i>Assorted Bottled Iced Tea, Snapple & Mineral Water (charged on consumption)</i> | <i>\$3.00 each</i> |
| <i>Rootbeer Floats</i> | <i>\$4.00 each</i> |

Break Packages

Good Morning

Assorted Pastries, Mini Muffins & Breads

Served with Freshly Brewed Coffee & Chilled Juices

\$7.00 per person

Sweet Tooth

Fresh Baked Cookies, Brownies & Rice Krispie Treats

Served with Freshly Brewed Coffee, Hot Tea & Milk

\$7.00 per person

Bagel Break

Assorted Bagels & Cream Cheese & Fresh Fruit

Served with Freshly Brewed Coffee, Hot Tea & Juices

\$8.00 per person

Snack Bar

Assorted Chips, Pretzels, Candy Bars & Whole Fruit

Served with Iced Tea & Lemonade

\$8.00 per person

Build Your Own Break

12 person minimum guarantee

Assorted Cookies

\$2.50 per person

Fudge Brownies

\$2.50 per person

Bagels & Cream Cheese

\$2.25 per person

Assorted Mini Muffins & Breakfast Pastries

\$2.25 per person

Assorted Breads

Chocolate Chip, Cranberry Orange & Lemon Poppy

\$2.25 per person

Snack Bags of Assorted Chips or Pretzels

\$1.50 per person

Granola Bars

\$1.75 per person

Assorted Candy Bars

\$1.75 per person

Individual Flavored Yogurt

\$2.00 per person

Whole Fruit

\$1.50 per person

Rice Krispie Treats

Peanut Butter, Chocolate & Regular

\$2.25 per person

Village Green Resort and Gardens

Prices are subject to change, please add 20% gratuity to all catered food & beverage

Breakfast Buffets

*Under 25 people please add an additional \$50.00 service charge
All buffets are served with Freshly Brewed House Blend Coffee & Chilled Juices*

The Continental Supreme

*Assorted Breakfast Muffins & Pastries
Granola & Yogurt
Hard Boiled Eggs
Seasonal Fruit*

\$7.50 per person

All American Breakfast Buffet

*Scrambled Eggs
Sausage or Bacon (choose one)
Breakfast Potatoes
Biscuits & Gravy
Seasonal Fruit*

\$9.50 per person

Breakfast Strata

*Sausage, Eggs, Spinach, Tomatoes, Goat Cheese & Potatoes
Baked & Served with House Made Salsa
Assortment of Breakfast Pastries
Granola & Yogurt
Seasonal Fruit*

\$10.00 per person

Village Green Breakfast

*Classic Eggs Benedict
Breakfast Potatoes
Assorted Breakfast Pastries
Granola & Yogurt
Seasonal Fruit*

\$11.00 per person

Breakfast Burrito Bar

*Linguisa or Apple Smoked Bacon
Scrambled Eggs
Breakfast Potatoes
House Made Salsa
Sour Cream, Cheese & Warm Flour Tortillas
Seasonal Fruit*

\$13.00 per person

Custom Omelette Station

*Breakfast Buffet with Omelette Station
Breakfast Potatoes
Granola & Yogurt
Assorted Breakfast Breads
Seasonal Fruit*

\$15.00 per person

Buffet Enhancements

*Waffle Station Add \$5.00 per person
Fresh Biscuits & Gravy Add \$3.00 per person*

Luncheon

*Under 25 people please add an additional \$50.00 service charge
All lunches are served with Freshly Brewed House Blend Coffee & Hot Tea*

Smoked Turkey Croissant Sandwich

*Thinly Sliced Turkey Breast on a Flaky Croissant
Choice of Potato Salad or Pasta Salad*

\$11.00 per person

Caesar Salad

*Fresh Romaine Lettuce Tossed with a Classic Caesar Dressing
Served with House Baked Bread*

\$10.00 per person

Add Grilled Chicken

\$12.00 per person

Butcher's Block Deli Buffet

*An Assortment of Premium Deli Meats, Cheeses & Fresh Breads
Includes an Assortment of Condiments & Garnishes*

Choice of Fresh Garden Salad, Pasta Salad or Fruit Salad

\$14.00 per person

Add Roasted Vegetable Tray

\$16.00 per person

Pasta Buffet

*Linguine & Penne Pastas with Creamy Alfredo & Marinara Sauce
Served with Fresh Garden Salad & Warm Garlic Bread*

\$15.00 per person

Add Bolognese Sauce

\$16.00 per person

Add Chicken & Meatballs

\$17.00 per person

Fajita Bar

*Warm Flour Tortillas with Seasoned Beef
Served with Black Bean & Corn Relish, Spanish Rice
Refried Beans, Guacamole, Chips, Salsa & Sour Cream
Choice of Chicken or Cheese Enchiladas*

\$15.00 per person

Lemon Thyme Chicken

*A Roasted Quartered Chicken Infused with Fresh Lemon & Thyme
Served with Roasted Red Potatoes, Rice Pilaf & Garden Salad*

\$16.00 per person

Soup & Salad Bar

*Fresh Garden Salad & Two Home Made Soups
Served with Assorted Dressings & House Baked Bread*

\$11.00 per person

Appetizers - Cold

Serves approximately 50 people

Deluxe Cheese Platter

Smoked Gouda, Cheddar, Borsin

Baby Brie, Swiss & Chèvre Cheese

Served with Assorted Gourmet Crackers

\$60.00

Elegant Crudités Platter

A Lovely Display of Assorted Fresh Vegetables

Served with Ranch Dressing Dip

\$90.00

Shrimp Cocktail

Fresh Shrimp with House Made Cocktail Sauce & Lemon

\$85.00

That's a Wrap!

Honey Citrus Cream Cheese Pinwheels

Served with Lettuce, Cheese & Tomatoes

Choice of Turkey, Ham or Salami

\$90.00

Substitute Cranberry Cream Cheese

\$90.00

Smoked Salmon Crostini

Smoked Salmon, Red Onions, Capers & Dill Cream Cheese

Served on Crostini

\$130.00

Fresh Fruit Platter

Seasonal Fresh Fruit with Mascarpone Yogurt Dip

\$105.00

Baked Brie En Croute

A Beautiful Fresh Pastry Encased Wheel of Brie Cheese

\$50.00

Or with Raspberry Coulis, Toasted Hazelnuts & Crackers

\$55.00

Tomato Basil Bruschetta

Goat Cheese & Tomato Basil Sauce

Served on Crostini

\$75.00

Filet Bruschetta

Marinated Filet Mignon with Fresh Tomato Basil Bruschetta

Served on Crostini

\$155.00

****For Hand Pass Please Add \$25.00 Per Server***

Village Green Resort and Gardens

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Appetizers - Hot

Serves approximately 50 people

Beef & Chicken Satay

Ginger Teriyaki Beef Satay & Thai Peanut Sauce Chicken Satay \$95.00

Stuffed Mushrooms

Herb & Cream Cheese \$85.00

Sausage & Spinach with a Béchamel Sauce & Parmesan Cheese \$95.00

Crab & Shrimp with a Mornay Sauce & Parmesan Cheese \$105.00

Buffalo Wings

Served with Bleu Cheese Dressing \$70.00

Mini Quiches

A Creative Assortment of Mini Quiches \$110.00

Asiago Cheese Potatoes

*Baby Red Potatoes
Stuffed with Asiago Cheese
Fresh Parsley & Caramelized Onions* \$90.00

Spicy Chicken Spring Rolls

Served with Wasabi & Soy Sauce \$95.00

Roasted Spinach & Artichoke Dip

Served with Artisan Bread \$75.00

Teriyaki Pork Shank

\$75.00

Swedish Meatballs

\$55.00

Barbeque Meatballs

\$55.00

**For Hand Pass Please Add \$25.00 Per Server*

Buffet Dinners

*Under 25 people please add an additional \$50.00 service charge
All buffet dinner options can be plated for an additional \$2.00 per person*

Down Home Barbeque

*A Barbequed Quarter Chicken, 1/3 Rack of Ribs
Coleslaw, Fruit Salad, Corn on the Cob & Apple Crisp* \$23.00 per person

Roasted Pork Loin

*An 8oz. Cut of Pork Loin
Served with Apricot Ginger Compote* \$21.00 per person

Mixed Grill

*Mesquite Marinated Sirloin Roast & Grilled Chicken
Served with Wild Mushroom & Red Wine Gravy* \$26.00 per person
Add Salmon \$29.00 per person

Salmon Filet

*A 7oz. Filet of Salmon
Baked & Topped with Cucumber Sun Dried Tomato Salsa
Honey Balsamic Reduction or Cucumber Lime Yogurt Sauce* \$26.00 per person

Roasted Eirline Chicken

*An 8oz. Roasted Chicken Breast
Topped with Sun Dried Tomato Mushroom Sauce* \$26.00 per person

Beef Stroganoff

*Beef Tenders Slowly Braised in a Mushroom Onion Sauce
Choice of Egg Noodles or Garlic Mashed Potatoes* \$20.00 per person

Pasta Buffet

*Linguine & Penne Pastas
Creamy Alfredo & Bolognese Sauce
Served with Fresh Garden Salad & Warm Garlic Bread* \$19.00 per person
Add Chicken & Meatballs \$21.00 per person

Prime Rib

*Tender Prime Rib Slowly Roasted with Garlic & Herbs
Served with Rosemary Au-Jus & Creamed Horseradish*
9oz. \$28.00 per person
12oz. \$31.00 per person

Carving Station

*Create an Impressive Presentation
When Serving Prime Rib or Carving Meats* \$25.00 per station

Plated Dinners

Under 25 people please add an additional \$50.00 service charge

New York Steak

Juicy New York Steak

Topped with a Sweet Onion Chipotle Sauce

8oz. \$28.00 per person

10oz. \$32.00 per person

Surf & Turf

Tender 6oz. Flat Iron Steak with Three Black Tiger Shrimp

Served with Herbed Butter

\$28.00 per person

Filet Mignon

An 8oz. Hand Trimmed Filet Mignon

Stuffed with Dried Cherries & Gorgonzola Cheese

Served with a Peppercorn Demi-Glace

\$33.00 per person

Hazelnut Encrusted Halibut

Halibut Encrusted with Toasted Hazelnuts

Served with a Blackberry & Raspberry Compote

Market Price

Vegetarian

Roasted Ratatouille with Goat Cheese Polenta

\$20.00 per person

Tortellini

Cheese Stuffed Tortellini with an Herb Cream Sauce

\$21.00 per person

Lentil Ragout with Roasted Spaghetti Squash * Vegan*

\$19.00 per person

All buffet & plated dinners include:

Freshly Brewed House Blend Coffee & Hot Tea

Chef's Choice Vegetable

Choice of one:

Caesar Salad or Garden Salad

Choice of one:

Wild Rice Pilaf, Garlic Mashed Potatoes, Roasted Red Potatoes or Twice Baked Potatoes

Choice of one:

Cheesecake with Strawberry Coulis, Carrot Cake, Lemon Chiffon Cake,

Strawberry Shortcake, Chocolate Cake, Apple Pie

Banquet Bars

Host Sponsored or No Host / Cash Bars

Includes Complete Beverage Service with Bar & Bartender

\$50.00 Set up fee per bar will be applied

Required minimum purchase on all hosted & no host bars is \$100.00 per bar per hour

No host/Cash bar charges will be based on actual consumption

Should sales drop below \$100.00, the difference will be invoiced to the group

Hosted bars will be charged a 20% service charge

Unless otherwise requested by the group,

All bars will be stocked with Well & Premium brands of the following:

Gin, Rum, Tequila, Vodka, Whiskey, Liqueurs

Import, Micro Brew & Domestic Beers

House Wines – Merlot, Pinot Noir, White Cuvee, Chardonnay

Well Drink Selections - \$4.00 per drink

Premium Drink Selections – price may vary with brand

House Wines - \$16.00 per bottle

Special requests are welcomed

Bottled Domestic Beers - \$3.00

Budweiser

Bud Light

Coors

Coors Light

Miller Genuine Draft

Miller Light

O'Douls (non-alcoholic)

Bottled Premium Beers - \$3.75

Corona

Pacifico

Samuel Adams

Heineken

Guinness - \$4.50

Domestic Kegs - \$225.00

Budweiser

Bud Light

Coors

Coors Light

Micro Brew Kegs - \$305.00

Widmer Hefeweizen

Mirror Pond Pale Ale

Black Butte Porter

Fat Tire

Dead Guy Ale

Arrogant Bastard Ale

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