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bar and table
Catering Menu

Breakfast

Continental #1

Apples, Bananas, Oranges, and Grapefruit Halves

Choose One:

CPC Bakeshop Herb Honey Glazed Biscuits

CPC Bakeshop Croissants

NY Style Bagels with House-made Seasonal Jellies and Jams, Whipped Butter, and Cream Cheese
\$ 8/person

Continental #2

Sliced Seasonal Fresh Fruits

Yogurt Bar with House-baked Granola

Plain Yogurt

Strawberry Yogurt

House-baked Granola with your choice of the following: Shredded Coconut, Toasted Pecans, Sliced Almonds, Assorted Fresh Berries, Dried Cranberries, and Local Honey

Oatmeal Bar

Old Fashioned Oats topped with choice of Toasted Sliced Almonds, Pecans, Baked Cinnamon Apples, Raisins, Maple Syrup, Brown Sugar, and Cinnamon

Choose One:

CPC Bakeshop Herb Honey Glazed Biscuits

CPC Bakeshop Croissants

NY Style Bagels with House-made Seasonal Jellies/Jams, Whipped Butter and Cream Cheese
\$ 11/person

Continental #3

Sliced Seasonal Fresh Fruits

Yogurt Parfait Bar

Plain Yogurt

Strawberry Yogurt

House-baked Granola with your choice of the following:

Shredded Coconut, Toasted Pecans, Sliced

Almonds, Assorted Fresh Berries, Dried Cranberries, and Local Honey

Choose Three:

CPC Bakeshop Herb Honey Glazed Biscuits

CPC Bakeshop Croissants

NY Style Bagels with House-made Seasonal Jellies and Jams, Whipped Butter, and Cream Cheese

CPC Bakeshop Assorted Muffins, Cinnamon Rolls, Fruit Danishes

Ham and Cheese Quiche and Vegetable Frittata

\$16/person

A La Carte

Sliced Seasonal Fruits with Infused Honey Yogurt Dip
\$6/person

CPC Bakeshop Items

Assorted Muffins or Scones
Croissants
Cinnamon Rolls
Assorted Danishes
\$24/dozen

Warm Breakfast Sandwiches

Sausage and Cheddar Kolache
Jalapeno and Candied Bacon Kolache
Sausage and Cheddar Biscuit
Ham and Swiss Cheese Croissant
\$48/dozen (minimum 1 dozen per type)

Hot Breakfast Buffet

The CPC Standard

Sorghum Molasses and Cracked Black Pepper Glazed Bacon
House-made Smoked Maple and Sage Sausage Patties
Scrambled Eggs
Cheddar Cheese, Diced Tomatoes, Green Onions, Sliced Mushrooms, and Diced Ham
Choose One:
Southern Grits
House-made Biscuits with Low Country Gravy
Sautéed Potatoes O'Brien with Onions and Peppers
\$18/person

Raising the Standard

(Enhance your CPC Standard Breakfast Buffet with these options.)

Breakfast Taco Bar

Warm Tortillas with Scrambled Eggs and choice of 42 Candied Bacon, Chorizo or Cheese Served with Sour Cream, Salsa Fresca, Tomatillo, and Charred Onion Salsa
\$9/person

Ham and Cheese Quiche or Vegetable Frittatas

\$48/dozen

Oatmeal Bar

Old Fashioned Oats topped with guests' choice of Toasted Sliced Almonds, Pecans, Baked Cinnamon Apples, Raisins, Maple Syrup, Brown Sugar, and Cinnamon
\$6/person

House-smoked Salmon with NY Style Bagels

Whipped Cream Cheese, Capers, Sliced Red Onion, Diced Boiled Eggs
\$14/person

Prices and availability are subject to change based on season and are subject to a 23% taxable service charge and applicable taxes. 748-0454

Hot Breakfast Buffet Action Station

(\$125 Fee Per Chef Not Included in Prices.)

Eggs Benedict Station

Poached Egg with Smoked Ham and Hollandaise Sauce on Toasted English Muffin
\$11/person

Omelet and Egg Station

Cheddar Cheese, Diced Tomatoes, Diced Onions, Diced Peppers
Sliced Mushrooms, Diced Ham, Bacon Bits
\$11/person

Shrimp and Grits Station

Cajun Marinated Shrimp, Etouffee Sauce, Cheese Grits with Ralston Farm Rice Grits
\$14/person

Waffle Station

Maple Syrup, Whipped Cream, Toasted Pecans,
Macerated Strawberries
\$8/person

(We can also provide menu selections for seated and served breakfasts or brunches.)

Lunch & Dinner

Kids Sack Lunch

Choose One:

Peanut Butter & Jelly
Turkey & Cheese
Ham & Cheese
Pimento Cheese

Pre-K through 3rd Grade

Includes Carrot Sticks, Whole Fruit, Mustard Packet, Mayo Packet, and Bottled Water
\$8/person

4th Grade through 12th Grade

Includes a Bag of Kettle Chips, Carrot Sticks, Whole Fruit, Mustard Packet, Mayo Packet,
and Bottled Water
\$10/person

Adult Box Lunch

Chicken Salad Sandwich

Sliced Grapes, Diced Celery and Onions, Toasted Pecans, Whole Grain Mustard Aioli, and Pesto Grilled
Chicken Breast on Honey Wheat Berry Bread

BLT Sandwich

Maple and Cracked Black Pepper Bacon, Lettuce, and Sliced Tomato
on Honey Wheat Berry Bread.

Grilled Chicken Salad

Grilled Chicken on a Bed of Mixed Greens with Cherry Tomato and Pickled Red Onions, Champagne
Vinaigrette (Gluten Free)

Italian Hoagie

Salami, Roasted Turkey, Mozzarella Cheese, Olive Salad on a Hoagie Roll

Presidential Club

Hickory Smoked Turkey, Black Forest Ham, Lettuce, and Sliced Tomato on Honey Wheat Berry Bread

Roasted Vegetables Wrap

Roasted Squash, Zucchini, Grilled Mushrooms, Baby Spinach, Shaved Red Onion, Tomatoes, Cucumber, and
Balsamic Reduction on Honey Wheat Tortilla Wrap

Box Lunches include a Bag of Kettle Chips, Apple, House-made Cookie, Mayo Packet, Mustard Packet, and
Cutlery (Bottled Water Not Included)
\$13/person

Lunch Entrée Composed Salad

Southwest Steak Salad

Grilled Marinated Skirt Steak, Mixed Field Greens, Smoked Corn, Black Bean Salsa, Queso Fresco, Avocado Ranch
\$17/person

Asian Salmon Salad

Seared Soy Marinated Salmon, Arugula and Greens, Grape Tomatoes, Peanuts, Crispy Noodle and Sesame Dressing
\$17/person

Grilled Chicken Greek Salad

Marinated Sliced Grilled Chicken Breast, Mixed Greens, Feta Cheese, Kalamata Olives, Grape Tomatoes, Red Wine Vinaigrette
\$15/person

Southern Cobb Salad

Fried Chicken Tenderloin, Mixed Greens, Grape Tomatoes, Blue Cheese Crumbles, Bacon Bits, Avocados, Chopped Eggs, Buttermilk House Ranch Dressing
\$15/person

Grilled Shrimp Caesar

Romaine Lettuce, Herb Croutons, Parmesan Cheese, Classic Caesar Dressing
\$16/person

Buffets

(20-person minimum.)

South of the Border

Salsa Bar

House-made Salsa Fresca
Tomatillo Cilantro Salsa
Smokey Tomato Cheese Dip
Fried Tortilla Chips

Choose Two:

Cilantro Lime Marinated Grilled Chicken
Chipotle Marinated Grilled Skirt Steak
Taco Seasoned Ground Beef
House-made Carnitas

Tortillas, Grilled Peppers and Onions, Sour Cream, Shredded Lettuce, Shredded Cheese, and Pico de Gallo

Choose One:

Spanish Rice
Green Chili Cheese Rice Casserole

Choose One:

Refried Beans
Roasted Red Pepper Black Beans with Queso Fresco

Churros with Cinnamon Sugar
Lunch \$19, Dinner \$25/person

Southern Comfort

Seasonal Mixed Green with Ranch Dressing
White Cheddar "Mac" n' Cheese
Fried Chicken Breast with Pepper Jelly and House-made Hot Sauce
Smoked Beef Brisket or Smoked Pulled Pork with House Barbecue Sauce and Rolls

Choose One:

Bacon Braised Collard Greens
Caramelized Onion and Maple Green Beans

Choose One:

Local Sweet Potato Pie
Pecan Pie
Arkansas "Moon Shine" Bread Pudding
Lunch \$24, Dinner \$29/person

Italian Market

Hand-tossed Caesar Salad with House Croutons
Marinated Fresh Mozzarella Cheese and Grape Tomato Caprese
Pesto Marinated Olives

Choose Two:

Chicken Parmesan with House Marinara
Penne Primavera with Seasonal Vegetables and Arrabbiata Sauce
Grilled Chicken Alfredo
House Meatballs with Spaghetti
Meat Lasagna
Garlic Bread and Focaccia

Tiramisu

Lunch \$22, Dinner \$27/person

Cajun Creole

New Orleans Soaked Salad with Tomatoes and Olives, Tossed in Red Wine Vinaigrette

Choose Two:

Chicken and Andouille Gumbo
Spinach and Artichoke Soup
Red Beans and Rice
Crawfish Etouffee with Rice
Blackened Catfish with Lemon Butter Sauce
Roasted Chicken in Creole Sauce
Pasta Jambalaya

Choose One:

Fried Okra
Corn Maque Choux
Stewed Okra and Tomatoes
Potatoes O'Brien

New Orleans Bread Pudding with Whiskey Sauce
Lunch \$25, Dinner \$30/person

French

Charcuterie and Cheese Platter
Assorted Pâtés, Salami, and Cheeses served with appropriate Condiments

Choose One:

Soupe a l'oignon (French Onion with Cheese Croutons)
Bisque de Crevettes (Shrimp Bisque)
Crème Dubarry (Cauliflower Soup)
Vichyssoise (Cold Leek and Potato Soup)

Choose Two:

Boeuf Bourguignon (Red Wine Beef Stew)
Supreme de Poulet Normande (Chicken Breast in Cream Sauce)
Saumon au Beurre Nantais (Salmon Steak with Lemon Butter Sauce)
Roti de Porc aux Champignons (Roasted Pork Loin with Mushroom Sauce)
Filet de Cabillau Bonne Femme (Cod Filet in Mushroom Cream Sauce)

Filet de Boeuf Roti Sauce au Poivre (Roasted Beef Tenderloin with Pepper Demi)
add \$8/person

Gigot d'agneau Provençal (Roasted Leg of Lamb in Garlic Crust)
add \$5/person

Choose Two:

Gratin Dauphinois (Au Gratin Potatoes)
Pomme Puree (Mashed Potatoes)
Riz Pilaf (Rice Pilaf)
Haricot Verts (French Green Beans)
Carottes Vichy (Glazed Carrots)
Ratatouille
Spaetzle (Homemade Pasta)
Asperge Vapeur (Steamed Asparagus)

Tarte aux Pommes (Apple tart)
Assorted French Petits Fours
Lunch \$30, Dinner \$38/person

Soup, Salad, and Sandwich

Choose One:

Basil Tomato Bisque
Broccoli Cheddar
Chicken and Rice
Vegetarian Minestrone
Mushroom Soup
Gazpacho

Choose One:

Traditional Caesar Salad with Croutons, Parmesan, and Caesar Dressing
Mixed Greens Salad with Chef's Choice Seasonal Toppings and Dressings

Choose Two:

Turkey and Cheddar
Ham and Swiss
Chicken Salad
Presidential Club
Roasted Vegetable Wrap
Italian Hoagie

Accompanied by House-made Potato Chips, Pickles, Condiments, and Accoutrements.

Choose One:

Chocolate Brownie
House-baked Cookies
Fresh Fruit Parfait
\$16/per person (Lunch only)

Plated Meals

Choose One:

Chef's Seasonal Mixed Greens Salad

Includes Sustainable and Seasonal Chef's Choice Toppings and Dressings

Caesar Salad

Garlic Croutons, Shredded Parmesan, and Classic Caesar Dressing

Baby Spinach and Warm Bacon Dressing

Sliced Mushrooms, Hard Boiled Eggs, and Grape Tomatoes
add \$1/person

Greek Salad

Grape Tomatoes, Kalamata Olives, Feta Cheese, and Red Wine Vinaigrette
add \$1/person

The Wedge

Iceberg Lettuce, Bacon Bits, Grape Tomatoes, and Blue Cheese Dressing
add \$1/person

Entrees

Herb Roasted Airline Chicken Breast (Bone-In)

Garlic Mashed Potatoes and Rosemary Jus
\$24/person

Buttermilk Fried Chicken Breast

Pimento Cheese Macaroni and House Hot Sauce
Lunch \$21, Dinner \$24/person

Pecan Crusted Chicken Breast

Cheesy Grits and White Wine Cream Sauce
Lunch \$23, Dinner \$26/person

Chicken Piccata

Mushroom Risotto and Lemon Caper Sauce
Lunch \$21, Dinner \$24/person

Roasted Pork Loin

Sweet Potato Hash and Mushroom Demi
Lunch \$21, Dinner \$24/person

Marinated Grilled Pork Chop

Au Gratin Potatoes and Wild Berry Sauce
\$28/person

Pesto Grilled Salmon Steak

Garden Blend Rice and Lemon Butter Sauce

Lunch \$24, Dinner \$28/person

Blackened Catfish Filet

Rice Pilaf and Crawfish Etouffee

Lunch \$22, Dinner \$26/person

Sautéed Tilapia Amandine

Parsley Potatoes, Toasted Almonds and Lemon Butter

Lunch \$22, Dinner \$26/person

Teriyaki Marinated Mahi Mahi

Jasmine Rice and Pineapple Salsa

Lunch \$24, Dinner \$28/person

Pan Seared Cod Florentine

On a bed of Spinach with White Wine Cheese Sauce

Lunch \$24, Dinner \$28/person

Roasted Prime Rib of Beef

Horseradish Jus

Queen Cut \$35, King Cut \$39/person

Grilled Beef Tenderloin (6 oz)

Cognac Green Peppercorn Sauce

\$36/person

Grilled Marinated Flat Iron Steak

Wild Mushroom Sauce

\$28/person

Filet Oscar

Beef Tenderloin (6 oz), Lump Crabmeat, and Asparagus with Bearnaise Sauce

\$40/person

Surf and Turf

Beef Tenderloin (4 oz) and Lobster Tail with Choron Sauce

\$45/person

Chicken and Shrimp

Seared Chicken Breast and Marinated Shrimp with Scampi Butter Sauce

\$32/person

All entrees served with Chef's choice of Seasonal Vegetables and Yeast Roll with Whipped Herb Butter

Vegetarian Entrees

Clinton's Curry over Brown Jasmine Rice
\$15/person

Spicy Chickpea and Vegetable Ratatouille over Red Quinoa
\$15/person

Wild Mushroom Risotto with Roasted Root Vegetables
\$15/person

Grilled Vegetable Napoleon Lasagna with Marinara Sauce
\$15/person

Soy Marinated Tofu over Stir Fry Fried Rice and Vegetables
\$15/person

(Please note that an upcharge of \$ 3.00 per person will be added for meals with two choices and \$5.00 per person with three or more choices)

CLINTON
PRESIDENTIAL
CENTER

Desserts

Flourless Chocolate Torte

New York Style Cheesecake with Seasonal Fruits

Crème Caramel

Panna Cotta

Lemon Mousse Tart
\$6 each

Hors D'Oeuvres

(* Available for passing)

Tandoori Grilled Chicken Satay *

Spicy Peanut Sauce

\$2.50

House-Cured Smoked Duck Ham *

Crostini, Old Style Mustard, and Cornichon

\$3.50

Jamaican Jerk Shrimp *

Corn Pancake and Pineapple Sauce

\$3.25

Beef Carpaccio *

Herb Crostini, Truffle Arugula, and Parmesan

\$4.00

Vegetable Eggroll *

Sweet Chili Sauce

\$2.75

Moody Blue Cheesecake *

Potato Chip Crust

\$2.50

Asian Beef Skewer *

Hibachi Glaze

\$3.00

Sesame-Encrusted Ahi Tuna *

Wasabi Aioli and Wonton Crisp

\$ 4.00

Sausage Stuffed Mushroom

Parmesan Crust

\$3.00

New Orleans Style Crab Cake

Remoulade Sauce

\$3.50

Salmon or Tuna Tartare *

Sesame Crunchy Waffle Cone

\$4.00

Mini Chicken and Waffle

Almond Crusted Chicken and Spicy Maple Jam

\$3.50

Gazpacho Shooter *

\$2.50

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Southern Devilled Egg

\$2.25

Baked Brie Tartlet *

Pepper Jelly

\$2.50

Cilantro Grilled Shrimp *

Cherry Tomato and Feta Salsa

\$3.25

Smoked Salmon Mousse Tartlet *

Capers and Onions

\$2.50

Beef Wellington Bouchée *

Beef Tenderloin and Mushroom Duxelle

\$3.75

Buffalo Chicken Bites *

Blue Cheese Dressing

\$3.00

Caprese Skewer *

Grape Tomato, Fresh Mozzarella, and Basil Balsamic glaze

\$2.75

Traditional Bruschetta *

Marinated Tomatoes, Onion, Basil, and Balsamic on Crostini

\$2.25

Jumbo Shrimp Cocktail

Served in a Martini Glass

\$4.00

Dips

Spinach and Roasted Artichoke

Pita Chips

\$4.50/person

Hummus Bar

Traditional, Red Pepper, Black Bean, Pita Chips

\$5/person

Smoked Tomato White Queso

Tortilla Chips

\$4.50/person

Salsa Bar

Salsa Fresca, Tomatillo, Pineapple Black Bean, Tortilla Chips

\$5/person

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Displays

Charcuterie Board

Salumetti, House-made Pâtés, Prosciutto Ham, Chorizo, Cornichon, Old Style Mustard, French Baguette, and Lavosh Crackers
\$12/person

Gourmet Cheeses

Assortment of Imported and Domestic Cheeses, Fig Jam, Grapes, Fresh Apples, Berries, Lavosh Crackers, and French Baguette
\$8/person

Sliced Fresh Fruits and Berries

Honey Yogurt Dip
\$6/person

Fresh Vegetable Crudité

A selection of Garden Crisp Vegetables served with your choice of two Dips: Ranch, French Onion, Hummus, or Blue Cheese
\$6/person

Baked Brie en Croute

Whole Brie Wheel in Puff Pastry, Pecans, and Apple Chutney
\$100 each (serves 20)

Sliders

Angus Beef Patties, BBQ pork, and Italian Sausage served with Proper Accoutrements
\$12/person

Oysters on the Half Shell

Cocktail sauce, Mignonette, House Hot Sauce, Lemons, and Saltine Crackers
Market Price per hundred

New Orleans Shrimp Boil (Served Warm)

Shell-on Boiled Shrimp, Corn, Potatoes, and Smoked Sausage with Cocktail and Remoulade Sauces
\$14/person (minimum 50)

Carving Stations

(\$125 Fee Per Chef Not Included in Prices.)

Black Angus Beef Tenderloin

Chimichurri and Dijonnaise Sauces, Fresh Rolls
\$23/person

Prime Rib of Beef

Creamy Horseradish and Au Jus, Fresh Rolls
\$19/person

BBQ Rubbed Turkey Breast

House made BBQ Sauce and Biscuits
\$13/person

Honey Glazed Petit Jean Ham

Old Style Mustard, Fresh Biscuits, and Fresh rolls
\$12/person

Maple Glazed Pork Loin

Dijon Mustard, Fresh Rolls
\$12/person

Build Your Own

Mashed Potatoes

Idaho and Sweet Mashed Potatoes, Bacon Bits, Green Onions, Shredded Cheddar, Toasted Pecans, and Brown Sugar
\$6/person

Shrimp and Grits

Cheesy Grits and Creamy Etouffee Sauce
\$14/person

Wild Mushrooms and Polenta

A blend of Assorted Mushrooms sautéed with Lemon and Garlic and served with Soft Polenta and Parmesan
\$10/person

Pasta

Penne and Radiatore Pasta, Parmesan, Garlic Bread, served with your choice of Two Sauces: Chicken Alfredo, Marinara Primavera, Bolognese, or Pesto
\$12/person

Fondue

Chocolate and Caramel with Assorted Sliced Fruit, Marshmallows, Cake Squares, and Graham Crackers
\$12/person

Sweet Bites

(* Available for passing)

House-made Moon Pies *

Banana, Chocolate
\$3.00

Assorted House-made Truffles *

\$2.00

Mini Assorted Cheesecakes

\$3.00

Pecan Diamonds *

\$3.00

Mini Fresh Fruit Tartlets *

\$3.00

Specialty Breaks

Ballpark

Corn Dogs, Cracker Jacks, Soft Pretzels with Mustard, Freshly Popped Popcorn, and Peanuts
\$12/person

Healthy

Fresh Sliced Fruits, Yogurt, Granola Bars, and Crudités with Hummus
\$12/person

Cookies and Milk

Assorted House-made Cookies, Milk, and Chocolate Milk
\$10/person

Bar Services

Beers

We proudly serve a selection of the following Local and Regional Craft Beers on all bars offering based on their availability. Other brands may be made available upon request.

Ozark Beer Company India Pale Ale (Rogers, AR)
Ozark Beer Company Hard Work American Pale Ale (Rogers, AR)
Flyway Brewing Bluewing Berry Wheat (North Little Rock, AR)
Flyway Brewing Free Range Brown Ale (North Little Rock, AR)

Wines

Fox Brook Winery
Cabernet Sauvignon
Merlot
Chardonnay
Pinot Grigio

Toso Brut Sparkling Wine

All bars offering wine come standard with these selections. Other wines may be available upon request.

Standard Spirits

Whiskey, Bourbon, Scotch
Conciere Whiskey
Conciere Bourbon
Four Roses Kentucky Bourbon
Jack Daniels Whiskey
Crown Royal Canadian Whiskey
Dewars Blended Scotch

Gin

Conciere Gin
Brokers London Dry

Vodka

Conciere Vodka
Rocktown
Tito's

Rum

Conciere Silver
Conciere Gold
Malibu

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Tequila

Conciere Silver
Conciere Gold
El Jimador Silver

Cordials, Liqueurs, and Miscellaneous Spirits

Conciere Brandy
Conciere Amaretto
Conciere Coffee Liqueur
Du Bouchett Triple Sec
Dolin Dry Vermouth
Dolin Rouge Vermouth
Dolin Sweet Vermouth
Angostura Bitters

Premium Spirits

Whiskey, Bourbon, Scotch

Jack Daniel's Whiskey
Maker's Mark Kentucky Bourbon
Jameson Irish Whiskey
Bulleit Bourbon & Bulleit Rye
Woodford Reserve
Glenlivet 12 year Single Malt Scotch
Johnnie Walker Black Blended Scotch

Gin

Tanqueray
Bombay
Hendrick's

Vodka

Tito's
Grey Goose
Kettle One

Rum

Bacardi Light Rum
Captain Morgan Spiced
Appleton Estate Dark Rum

Tequila

Patron Anejo
Patron Silver

Premium Cordial, Liqueurs, and Miscellaneous Spirits

Bailey's Irish Cream
Kahlua Coffee Liqueur
Disaronno Amaretto
Courvoisier
Cointreau
Grand Marnier
Du Bouchett Triple Sec
Dolin Rogue Vermouth
Dolin Dry Vermouth
Dolin Sweet Vermouth
Angostura Bitters

Full Hosted Bars Offering Spirits Include the Following

House Beers, Wines, and Sparkling Wine

Soft Drinks and Mixers

Coca-Cola Products, Tonic Water, Club Soda, Ginger Ale, Assorted Fruit Juices, Sweet n' Sour Mix, Lime Juice, Bloody Mary Mix, Grenadine, and Olive Brine

Garnishes

Lemons, Limes, Queen Anne Olives, Maraschino Cherries

Bar Pricing

Hosted Soft Drinks, Beer, Wine, and Sparkling Wine

1 hour - \$15.25
2 Hours - \$18.29
3 Hours - \$23.88
4 Hours - \$25.77

Hosted Standard Bar

1 Hour - \$20.00
2 Hours - \$24.25
3 Hours - \$28.87
4 Hours - \$33.62

Hosted Premium Bar

1 Hour - \$24.86
2 Hours - \$30.21
3 Hours - \$34.05
4 Hours - \$39.15

Catering Guidelines

Guarantees

To ensure the success of your event(s) it is necessary we receive your "Final Guarantee" (confirmed attendance) for each meal function by the following schedule:

- Events up to 300 people require the Final Guarantee three (3) business days prior to the first scheduled event.
- Events between 301-500 people require the Final Guarantee five (5) business days prior to the first scheduled event.

Please note the above schedule excludes weekends and holidays.

Once the Final Guarantee is due, the count may not be decreased.

Cancellation Policy

Cancellation of any event must be sent in writing to the Clinton Center Food, Beverage, and Events Department.

If Client cancellation notice received at least 30 prior to Event, then cancellation payment is 50% of Balance due on the latest invoice.

If Client cancellation notice received between 7 and 29 days prior to event, then cancellation payment is 75% of the balance due on the latest invoice.

If Client cancellation notice received between 0 and 6 days prior to event, then cancellation payment is 100% of the balance due on the latest invoice.

Any cancellation received after the final guarantee has been provided will result in a fee equal to 100% of the charges on the affected event order(s).

Payment and Credit

Acceptable Forms of Payment

The Clinton Presidential Center Department of Food, Beverage, and Events accepts checks, all major credit cards and wire fund transfers as payment for products and services. Any wire transfer fees incurred are the responsibility of the customer.

Payment Policies

The Clinton Presidential Center Department of Food, Beverage, and Events policy requires full payment in advance at the time of Final Guarantee (3-5 business days).

Service Charge and Tax

All food and beverage items are subject to a 23% service charge and applicable sales tax. In some areas, the service charge may be subject to applicable sales tax.

Labor fees are subject to applicable sales tax.

Service charge and sales tax are subject to change without notice.

Standardized Guidelines & Procedures Event Planning

Food and Beverage Order Specifications

To ensure the proper planning of your event, we request that all food and beverage specifications be received in writing to our office no less than 30 days prior to the date of your scheduled event. Please note, a \$10 per person minimum is required for any event at the Clinton Presidential Center.

Confirmation of Orders

Upon receipt of all written food and beverage specifications, the Clinton Presidential Center Department of Food, Beverage, and Events will review them and, in turn, provide you with written confirmation of the services you have requested. Approved and signed event orders must be received by Forty Two no less than 21 days prior to the start of the first scheduled event. At this time, the final amount of the approved invoice may not be decreased by 25% or less.

The Event Services Agreement (contract) outlines specific agreements between the customer and the Clinton Presidential Center Department of Food, Beverage, and Events. The signed Service Agreement, along with the required deposits, must be received by no less than 30 days in advance of the scheduled event, and within 10 business days of receipt. A 50% deposit is required, as noted on the agreement.