Beverages

**Beverage Station**
Coffee, Decaf, a Selection of Hot Teas
Creamer and Almond Milk, Sugar, and Sweeteners
Flavored Syrups (Sugar-Free options available)
and Other Accoutrements
Fruit Juices, Bottled Water, Coca-Cola Products

**Breakfast**

**Continental Buffet**
Sliced Seasonal Fruits with Infused Honey Yogurt Dip

**Choose Two:**
CPC Bakeshop Honey Glazed Biscuits
CPC Bakeshop Croissants
NY Style Bagels with House-made Jellies and Jams, Whipped Butter, and Cream Cheese
CPC Bakeshop Assorted Muffins
CPC Bakeshop Cinnamon Rolls
CPC Bakeshop Danishes

**Enhance your Continental Breakfast with these options:**

**Yogurt Bar with House-Baked Granola**
Plain and Strawberry Yogurt
Assorted toppings of: Shredded Coconut, Toasted Pecans, Sliced Almonds,
Assorted Fresh Berries, Dried Cranberries, and Local Honey

**Old Fashioned Oatmeal Bar**
Selection of toppings to include Sliced Almonds, Toasted Pecans,
Raisins, Maple Syrup, Brown Sugar, and Cinnamon

**Ham and Swiss Quiche**

**Seasonal Vegetable Frittata**

**Breakfast Taco Bar**
Warm Tortillas with Scrambled Eggs, 42 Candied Bacon, Chorizo, Shredded Cheese,
Jalapeño Peppers, Sour Cream, and Salsa Fresca

Prices and availability are subject to change based on season and are subject to a 25% taxable service charge and applicable taxes.
Breakfast

A La Carte

Sliced Seasonal Fruits with Infused Honey Yogurt Dip $8

CPC Bakeshop Items (price per dozen) $30
   Assorted Muffins
   Assorted Scones
   Croissants
   Cinnamon Rolls
   Assorted Danishes

Warm Breakfast Sandwiches (price per dozen) $60
   Sausage and Cheddar Kolache
   Jalapeno and Candied Bacon Croissant
   Sausage and Cheddar Biscuit
   Ham and Swiss Cheese Croissant

Hot Breakfast Buffet (20-person minimum) $25
   42 Candied Bacon
   House-made Smoked Maple and Sage Sausage Patties
   Fluffy Scrambled Eggs
   Shredded Cheddar, Diced Tomatoes, Green Onion

Choose One:
   Cheddar Grits
   House-made Biscuits with Sausage Gravy (can be made vegetarian on request)
   Sautéed Potatoes O’Brien (with onions and peppers)

Enhance your Hot Breakfast Buffet with these options:

Old Fashioned Oatmeal Bar $8
   Selection of toppings to include Sliced Almonds, Toasted Pecans,
   Raisins, Maple Syrup, Brown Sugar, and Cinnamon

House-smoked Salmon with NY Style Bagels $20
   Whipped Cream Cheese, Capers, Sliced Red Onion, and Diced Hard-Boiled Eggs

Waffles $14
   Warm Maple Syrup, Whipped Cream, Toasted Pecans, and Macerated Strawberries

Sautéed Shrimp and Cheddar Grits $20
   Creole Etouffee

Classic Eggs Benedict $18
   Poached Egg with Smoked Ham and Hollandaise Sauce on Toasted English Muffin

Prices and availability are subject to change based on season and are subject to a 25% taxable service charge and applicable taxes.
Boxed Lunches

**Kids Sack Lunch**

**Pre-K through 3rd Grade**
Includes Carrot Sticks or Cookie, Whole Fruit, Appropriate Condiments, and Bottled Water

**4th Grade through 12th Grade**
Includes a Bag of Kettle Chips, Carrot Sticks or Cookie, Whole Fruit, Appropriate Condiments, and Bottled Water

**Choice of:**
Peanut Butter and Jelly
Turkey and Cheese
Ham and Cheese
Pimento Cheese

**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**
42 Candied 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)

**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, Whole Fruit, House-made Cookie, and Appropriate Condiments.**

**Add Bottled Water to Boxed Lunch**

Prices and availability are subject to change based on season and are subject to a 25% taxable service charge and applicable taxes.
Lunch

Lunch Entrée Composed Salad

Southwest Steak Salad  $25
Grilled Marinated Flat Iron Steak, Mixed Field Greens, Smoked Corn, Black Bean Salsa, Queso Fresco, Avocado Ranch

Asian Salmon Salad  $23
Seared Soy Marinated Salmon, Baby Kale and Greens, Grape Tomatoes, Peanuts, Crispy Noodle and Sesame Dressing

Greek Grilled Chicken Salad  $20
Marinated Sliced Grilled Chicken Breast, Mixed Greens, Feta Cheese, Kalamata Olives, Grape Tomatoes, Red Wine Vinaigrette

Southern Cobb Salad  $20
Fried Chicken Tenderloin, Mixed Greens, Grape Tomatoes, Blue Cheese Crumbles, Bacon Bits, Avocados, Chopped Eggs, Buttermilk House Ranch Dressing

Grilled Shrimp Caesar  $22
Romaine Lettuce, Herb Croutons, Parmesan Cheese, Classic Caesar Dressing

Specialty Breaks

Ballpark  $16
Corn Dogs, Cracker Jacks, Soft Pretzels with Mustard, Freshly Popped Popcorn, and Peanuts

Picnic  $16
Fresh Seasonal Sliced Fruit, Yogurt, Granola Bars, and Crudités with Hummus

Sweet Tooth  $14
Assorted House-made Cookies, Brownies, Lemon Squares, Mini Assorted Cheesecakes

Prices and availability are subject to change based on season and are subject to a 25% taxable service charge and applicable taxes.
Lunch (20-person minimum)

Soup, Salad, and Sandwich Buffet $22

Choose One:
- Basil Tomato Bisque
- Broccoli Cheddar
- Chicken and Rice
- Vegetarian Minestrone
- Mushroom Bisque
- Chilled Gazpacho

Choose One:
- Traditional Caesar Salad with Herb Croutons, Parmesan Cheese, Classic Caesar Dressing
- Seasonal Mixed Greens Salad with Chef's Choice Toppings and Dressings

Choose Two:
- Turkey and Cheddar
- Ham and Swiss
- Chicken Salad Sandwich
- Presidential Club
- Roasted Vegetable Wrap

Choose One:
- Chocolate Brownie
- Assorted House-Baked Cookies
- Seasonal Fruit Parfait

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

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Composed Buffets (20-person minimum)

**South of the Border**
House-Made Salsa Fresca
Tomatillo Cilantro Salsa
Smokey Tomato Cheese Dip
Fried Tortilla Chips
Tortillas, Grilled Peppers and Onions, Sour Cream, Shredded Lettuce, Shredded Cheddar, and Pico de Gallo

Choose Two:
- Cilantro Lime Marinated Grilled Chicken
- Chipotle Grilled Skirt Steak
- Taco Seasoned Ground Beef
- House-Made Pork Carnitas

Choose One:
- Spanish Rice
- Green Chili Cheese Rice Casserole

Choose One:
- Refried Beans
- Roasted Red Pepper Black Beans with Queso Fresco

Dessert:
- Churros with Cinnamon Sugar

**Southern Comfort**
Seasonal Mixed Greens Salad with Ranch Dressing
White Cheddar "Mac" n’ Cheese
Fried Chicken Tenders with Pepper Jelly and House-Made Hot Sauce

Choose One:
- Smoked Beef Brisket
- Smoked Pulled Pork
- With House Barbecue Sauce and Rolls

Choose One:
- Bacon Braised Collard Greens
- Caramelized Onion and Maple Green Beans

Choose One:
- Sweet Potato Pie
- Pecan Pie
- Arkansas “Moon Shine” Bread Pudding

Lunch | Dinner
$24 | $30

$30 | $36

Prices and availability are subject to change based on season and are subject to a 25% taxable service charge and applicable taxes.
Composed Buffets (20-person minimum)

**Italian Market**
Traditional Caesar Salad with Herb Croutons, and Classic Caesar Dressing
Marinated Fresh Mozzarella, Grape Tomatoes, and Basil Caprese
Pesto Marinated Olives
Garlic Bread Sticks

Choose Two:
Chicken Parmesan with House Marinara
Penne Primavera with Seasonal Vegetables and Arrabbiata Sauce
Grilled Chicken Alfredo
House Meatballs with Spaghetti
Traditional Lasagna finished with Parmesan

Dessert:
Tiramisu

**Lunch | Dinner**
$30 | 36

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**Cajun Creole**
New Orleans Soaked Salad with Tomatoes and Olives tossed in Red Wine Vinaigrette

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

Choose Two:
Fried Okra
Corn Maque Choux
Stewed Okra and Tomatoes
Sautéed Potatoes O’Brien with Onions and Peppers

Dessert:
New Orleans Bread Pudding with Whiskey Sauce

$33 | 39

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Prices and availability are subject to change based on season and are subject to a 25% taxable service charge and applicable taxes.
Composed Buffets
(20-person minimum)

French

**Choose One:**
Salade de Saison *Seasonal Mixed Greens with Champagne Vinaigrette*
Champignons and Artichauts a La Grecque *Greek Marinated Mushrooms and Artichokes Salad*
Soupe a l’oignon *French Onion Soup au Gratin*
Bisque de Crevettes *Shrimp Bisque*
Crème Dubarry *Cauliflower Soup*
Vichyssoise *Cold Leek and Potato Soup*

**Choose Two:**
Boeuf Bourguignon *Red Wine Beef Stew*
Suprême de Poulet a La Crème *Chicken Breast in Mushroom Cream*
Saumon au Beurre Nantais *Salmon Steak with Lemon Butter*
Roti de Porc aux Champignons *Roasted Pork Loin with Mushroom Demi*
Filet de Cabillau Duglere *Cod Filet in Tomato Cream*
Filet de Boeuf Roti Sauce au Poivre *Roasted Beef Tenderloin with Pepper Demi* + $10
Gigot d’agneau Provencal *Garlic Encrusted Leg of Lamb* + $8

**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 *Roasted Seasonal Vegetables*
Spaetzle Egg *Noodles*
Asperge Vapeur *Steamed Asparagus*

**Dessert:**
Tarte aux Pommes *Apple Tart*
French Petits Fours *Assorted Mini Sweets*

Lunch | Dinner
$35 | $44

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Plated & Served

Salads

Choose one:

**Seasonal Mixed Greens Salad**
Sustainable and Seasonal Chef’s Choice Toppings and Dressings

**Caesar Salad**
Romaine Lettuce, Herb Croutons, Parmesan Cheese, Classic Caesar Dressing

**Baby Spinach and Warm Bacon Dressing**
Sliced Mushrooms, Hard Boiled Eggs, and Grape Tomatoes

**Greek Salad**
Grape Tomatoes, Kalamata Olives, Crumbled Feta, and Red Wine Vinaigrette

**The Wedge**
Iceberg Lettuce, 42 Candied Bacon Bits, Grape Tomatoes, and Bleu Cheese Dressing

Entrées

<table>
<thead>
<tr>
<th>Lunch</th>
<th>Dinner</th>
</tr>
</thead>
<tbody>
<tr>
<td>Herb Roasted Chicken Breast</td>
<td>$26</td>
</tr>
<tr>
<td>Rosemary Jus</td>
<td></td>
</tr>
<tr>
<td>Buttermilk Fried Chicken Breast</td>
<td>$26</td>
</tr>
<tr>
<td>House Hot Sauce</td>
<td></td>
</tr>
<tr>
<td>Pecan Crusted Chicken Breast</td>
<td>$28</td>
</tr>
<tr>
<td>White Wine Cream</td>
<td></td>
</tr>
<tr>
<td>Chicken Piccata</td>
<td>$26</td>
</tr>
<tr>
<td>Lemon Caper</td>
<td></td>
</tr>
<tr>
<td>Roasted Pork Loin</td>
<td>$26</td>
</tr>
<tr>
<td>Mushroom Demi</td>
<td></td>
</tr>
<tr>
<td>Marinated Grilled Pork Chop</td>
<td>$35</td>
</tr>
<tr>
<td>Wild Berry Compote</td>
<td></td>
</tr>
<tr>
<td>Pesto Grilled Salmon Steak</td>
<td>$29</td>
</tr>
<tr>
<td>Lemon Butter</td>
<td></td>
</tr>
<tr>
<td>Blackened Catfish Filet</td>
<td>$29</td>
</tr>
<tr>
<td>Crawfish Etouffee</td>
<td></td>
</tr>
</tbody>
</table>

Prices and availability are subject to change based on season and are subject to a 25% taxable service charge and applicable taxes.
### Entrées

<table>
<thead>
<tr>
<th>Item</th>
<th>Lunch</th>
<th>Dinner</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sautéed Tilapia Amandine</td>
<td>$28</td>
<td>$31</td>
</tr>
<tr>
<td>Toasted Almonds and Lemon Butter</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Teriyaki Marinated Mahi Mahi</td>
<td>$29</td>
<td>$33</td>
</tr>
<tr>
<td>Pineapple Salsa</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Pan Seared Cod Florentine</td>
<td>$29</td>
<td>$33</td>
</tr>
<tr>
<td>Spinach, White Wine, and Cream</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Roasted Prime Rib of Beef (Queen Cut)</td>
<td>$45</td>
<td></td>
</tr>
<tr>
<td>Horseradish Jus</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Roasted Prime Rib of Beef (King Cut)</td>
<td>$50</td>
<td></td>
</tr>
<tr>
<td>Horseradish Jus</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Grilled Beef Tenderloin</td>
<td>$50</td>
<td></td>
</tr>
<tr>
<td>Cognac Green Peppercorn Demi</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Grilled Marinated Flat Iron Steak</td>
<td>$36</td>
<td></td>
</tr>
<tr>
<td>Wild Mushroom Gravy</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Filet Oscar</td>
<td>$56</td>
<td></td>
</tr>
<tr>
<td>Beef Tenderloin, Lump Crabmeat, and Asparagus with Bearnaise</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Surf and Turf</td>
<td>$70</td>
<td></td>
</tr>
<tr>
<td>Beef Tenderloin and Lobster Tail with Choron Sauce</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Chicken and Shrimp</td>
<td>$40</td>
<td></td>
</tr>
<tr>
<td>Seared Chicken Breast and Marinated Shrimp with Scampi Butter</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**Entrées served with Chef’s choice of Seasonal Vegetables and Yeast Roll with Whipped Butter.**

**Plated and Served banquets with a selection of two or more entrées will be charged an additional fee of $5 per plate.**

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Prices and availability are subject to change based on season and are subject to a 25% taxable service charge and applicable taxes.
Plated and Served

Vegetarian Entrées $20

Clinton’s Curry
Brown Rice

Spicy Chickpea and Vegetable Ratatouille
White Quinoa

Wild Mushroom Risotto
Roasted Root Vegetables

Grilled Vegetable Lasagna
House Marinara

Soy Marinated Tofu
Stir Fry Fried Rice and Vegetables

Desserts $8

Flourless Chocolate Torte

New York Style Cheesecake with Seasonal Fruits

Crème Caramel

Panna Cotta

Lemon Mousse Tart

Peanut Butter Pie

Prices and availability are subject to change based on season and are subject to a 25% taxable service charge and applicable taxes.
# Cocktail and Reception

**Hors D’oeuvres** (price per item)

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tandoori Grilled Chicken Satay</td>
<td>$3</td>
</tr>
<tr>
<td>Spicy Peanut Sauce</td>
<td></td>
</tr>
<tr>
<td>House-Cured Smoked Duck Ham</td>
<td>$4</td>
</tr>
<tr>
<td>Crostini, Old Style Mustard, and Cornichon</td>
<td></td>
</tr>
<tr>
<td>Jamaican Jerk Shrimp</td>
<td>$4</td>
</tr>
<tr>
<td>Corn Crisp and Pineapple Salsa</td>
<td></td>
</tr>
<tr>
<td>Beef Carpaccio</td>
<td>$5</td>
</tr>
<tr>
<td>Herb Crostini, Truffle Baby Kale, and Parmesan</td>
<td></td>
</tr>
<tr>
<td>Vegetable Eggroll</td>
<td>$3.50</td>
</tr>
<tr>
<td>Sweet Chili Sauce</td>
<td></td>
</tr>
<tr>
<td>Moody Blue Cheesecake</td>
<td>$4</td>
</tr>
<tr>
<td>Potato Chip Crust</td>
<td></td>
</tr>
<tr>
<td>Asian Beef Skewer</td>
<td>$4</td>
</tr>
<tr>
<td>Hibachi Glaze</td>
<td></td>
</tr>
<tr>
<td>Sesame-Encrusted Ahi Tuna</td>
<td>$5</td>
</tr>
<tr>
<td>Wasabi Aioli and Wonton Crisp</td>
<td></td>
</tr>
<tr>
<td>Sausage Stuffed Mushroom</td>
<td>$4</td>
</tr>
<tr>
<td>Parmesan Crust</td>
<td></td>
</tr>
<tr>
<td>New Orleans Style Crab Cake</td>
<td>$4.50</td>
</tr>
<tr>
<td>Remoulade</td>
<td></td>
</tr>
<tr>
<td>Salmon or Tuna Tartare</td>
<td>$5</td>
</tr>
<tr>
<td>Sesame Waffle Cone</td>
<td></td>
</tr>
<tr>
<td>Mini Chicken and Waffle</td>
<td>$4</td>
</tr>
<tr>
<td>Spicy Maple Jam</td>
<td></td>
</tr>
<tr>
<td>Gazpacho Shooter</td>
<td>$3.50</td>
</tr>
<tr>
<td>Southern Devilled Egg</td>
<td>$3</td>
</tr>
<tr>
<td>Baked Brie Tartlet</td>
<td>$3</td>
</tr>
<tr>
<td>Pepper Jelly</td>
<td></td>
</tr>
<tr>
<td>Cilantro Grilled Shrimp</td>
<td>$4.50</td>
</tr>
<tr>
<td>Cherry Tomato and Feta Salsa</td>
<td></td>
</tr>
</tbody>
</table>

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Cocktail and Reception

Hors D’oeuvres (price per item)

Smoked Salmon Mousse Tartlet $3.50
Capers and Onions

Beef Wellington Bouchée $5
Mushroom Duxelle

Buffalo Chicken Bites $3.50
Bleu Cheese Dressing

Caprese Skewer $3.50
Balsamic Glaze

Traditional Bruschetta Crostini $3

Jumbo Shrimp Cocktail $6
In Mini Martini

Sweet Bites (price per item)

Assorted House-Made Truffles $3

Assorted Mini Cheesecakes $4

Baklava $3.50

Fresh Fruit Tartlets $4

Assorted Macarons $4

Mini Cannoli $4

Dips

Spinach and Roasted Artichoke $8
Pita Chips

Hummus Duo $7.50
Traditional and Red Pepper with Pita Chips

Smoked Tomato White Queso $7
Tortilla Chips

Salsa Bar $7
Salsa Fresca, Tomatillo, Pineapple Black Bean, and Tortilla Chips

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Cocktail and Reception

**Carving Stations** (price per person, 20-person minimum)

- **Black Angus Beef Tenderloin**
  Chimichurri and Dijonnaise
  $32

- **Prime Rib of Beef**
  Creamy Horseradish and Au Jus
  $28

- **BBQ Rubbed Turkey Breast**
  House-Made BBQ
  $18

- **Honey Glazed Petit Jean Ham**
  Old Style Mustard
  $18

- **Maple Glazed Pork Loin**
  Dijon Mustard
  $16

*All Carving Stations served with Fresh Rolls or Biscuits.*

*Carving Stations are subject to an additional $200 fee per Chef.*

**Buffet Enhancements** (price per person, 20-person minimum)

- **Mashed Potatoes**
  Idaho and Sweet Mashed Potatoes, 42 Candied Bacon Bits, Green Onions, Shredded Cheddar, Toasted Pecans, and Brown Sugar
  $10

- **Sauteed Shrimp and Cheddar Grits**
  Creole Etouffee
  $20

- **Assorted Wild Mushrooms and Polenta**
  Lemon, Garlic, and Parmesan
  $16

- **Dessert Fondue**
  Melted Chocolate and Caramel with Sliced Fruit, Marshmallows, Cake Squares, and Graham Crackers
  $16

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Cocktail and Reception

Displays

**Charcuterie Board**  
Salumetti, House-made Pâtés, Prosciutto Ham, Chorizo, Cornichon, Old Style Mustard, French Baguette, and Lavosh  
$16

**Gourmet Cheeses**  
Assortment of Imported and Domestic Cheeses, Grapes, Fresh Apples, Berries, and Lavosh  
$12

**Meat and Cheese Board**  
Chef's Selection of Cheeses and Charcuterie, French Baguette, and Lavosh  
$16

**Sliced Seasonal Fruit and Berries**  
Honey Yogurt Dip  
$10

**Garden Vegetable Crudité**  
Choice of Two Dips: Ranch, French Onion, Hummus, or Bleu Cheese  
$10

**Baked Brie en Croute** (serves 20)  
Whole Brie Wheel in Puff Pastry, Pecans, and Apple Chutney  
$120

**Sliders**  
Angus Beef Patties, BBQ Pork, and Italian Sausage  
$16

**Oysters on the Half Shell**  
Cocktail, Mignonette, and House Hot Sauces, Lemon Wedges, and Saltine Crackers  
MKT

**New Orleans Shrimp Boil** (50-person minimum)  
Shell-On Boiled Shrimp, Corn, Potatoes, and Smoked Sausage  
$20


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Bar Services  (price per person)

**Beer and Wine**  2 hours $20 | Additional Hours $6
We offer a mix of local and regional craft beers, seltzers, and cider along with international and domestic favorites. Offerings are based on their availability and may include the following selections: Ozark Beer Company, Flyway Brewing, Core Brewery, Black Apple Cidery, Lost Forty, Miller Lite, Dos XX Ambar, Michelob Ultra
**Fox Brook Winery:** Cabernet Sauvignon, Merlot, Chardonnay, Pinot Grigio
**Sparkling:** Pol Rene Brut

**Standard Spirits**  2 hours $25 | Additional Hours $8
Includes all selections offered in the Beer and Wine package and the spirits below:

**Whiskey, Bourbon, and Scotch:** Evan Williams 1783 Small Batch, Old Grandad Bourbon, Rock Town Whiskey, Dewars Scotch
**Gin:** Hayman’s, Delta Dirt, Tall Cotton
**Vodka:** Rock Town, Silver Star
**Rum:** Bacardi Silver, Admiral Nelson,
**Tequila:** Rancho Alegre Blanco & Reposado
**Cordials and Spirits:** Trader Vic's Amaretto, Rock Town Triple Sec, Dolin Vermouths, Bitters

**Premium Spirits**  2 hours $32 | Additional Hours $10
Includes all selections offered in the Beer and Wine package and the spirits below:

**Whiskey, Bourbon, and Scotch:** Maker’s Mark, Jameson Irish Whiskey, Bulleit Rye, Woodford Reserve, Glenlivet 12 Year Scotch, Johnnie Walker Red
**Gin:** Tanqueray, Bombay, Hendrick’s
**Vodka:** Grey Goose, Ketel One, Tito’s, Rock Town
**Rum:** Mount Gay, Malibu Black, Bacardi Silver
**Tequila:** Patron Silver & Anejo
**Cordials & Liqueurs:** Disaronno, Grand Marnier, Rock Town Triple Sec, Hennessy, Dolin Vermouths, Bitters

Coca-Cola products and tea available on all bars. Non-alcoholic beer is available upon request.

Assorted juices, mixers, and fruit garnish available with spirits.

Prices and availability are subject to change based on season and are subject to a 25% taxable service charge and applicable taxes.
Standard Timelines and Procedures

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

Food and Beverage Order Specifications
To ensure the proper planning of your event, we request that all food and beverage specifications be submitted in writing no less than 30 days prior to the date of your scheduled event. Please note, a $15 per person minimum is required for any event at the Clinton Center.

Upon receipt of all written food and beverage specifications, the Department of Food, Beverage, and Events staff will review them and, in turn, provide you with a written banquet event order (BEO) confirming the services you have requested. Menu selections and floor plans of rented rooms(s) or space(s) must be finalized 14 business days before the event.

Guarantees
To ensure the success of your event(s), it is necessary we receive your final guarantee, the final and 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.
Standard Timelines and Procedures

Cancellation Policy
On-Premises Events:
Cancellation of any event must be sent in writing to the Department Food, Beverage, and Events. If client cancellation notice is received at least 30 prior to event, then client must forfeit the deposit. If client cancellation notice is received between 15 and 29 days prior to event, then client will be charged the remainder of the facility fee. If client cancellation notice is received between 4 and 14 days prior to event, then if BEO has been approved, cancellation payment is 75% of the balance due on the latest invoice; if BEO has not been approved, client will be charged the remainder of the minimum. If client cancellation notice is received between 0 and 3 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).

Off-Premises Events:
Cancellation of any event must be sent in writing to the Department Food, Beverage, and Events. If client cancellation notice is received at between 15 and 30 days prior to event, then client must forfeit the deposit. If client cancellation notice is received between 4 and 14 days prior to event, then if BEO has been approved, cancellation payment is 75% of the balance due on the latest invoice; if BEO has not been approved, client will be charged the remainder of the minimum. If client cancellation notice is received between 0 and 3 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).

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

Payment Policies
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 25% 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.

Prices and availability are subject to change based on season and are subject to a 25% taxable service charge and applicable taxes.