



Kalahari®

SANDUSKY, OH CATERING MENU



At Kalahari our goal is to provide goods and services beyond expectations. This is more than a tag line or just words on a piece of paper, it is truly our philosophy at Kalahari. We promise the highest quality in everything we offer, from Food and Beverage, to Audio-Visual needs and everything in between.

We feature Culinary Pride at all our resorts. A process in which our award-winning chefs partner with local providers of meats, fruits, and vegetables to create signature menu items. Items that are fresh and delightful to you, our valued guests.

Our team is here to help you customize each and every aspect of your event. We pride ourselves with a team of talented professionals that span the spectrum in hospitality. From Creative to Culinary, we can make your stay here at Kalahari a memory of a lifetime. From the minute your group arrives until the end of your stay with us, we are here to support your event. Let us take your group to a whole new level of experiences that only Kalahari can provide.

I am very proud of our Convention / Group Sales Team at Kalahari, I invite you to come experience all we have to offer.

You will not be disappointed. This is a pledge and a promise. We look forward to partnering with you. We are here to tailor service your event, let us know how we can make your event amazing by going beyond expectations. Our team is dedicated to delivering the best experience imaginable.

From my family to yours, a sincere thank you for choosing Kalahari.

A handwritten signature in black ink, reading "Todd Nelson". The signature is fluid and cursive, with a long horizontal stroke at the end.

Todd Nelson
Owner and CEO of Kalahari Resorts & Conventions



BREAKFAST



BREAKFAST

All Breakfast Buffet Pricing is Based on One Hour Service Time and per Guest.

CONTINENTAL BREAKFAST BUFFET

Minimum of 10 Guests.

Continental Breakfast - 22

Fruit-Filled Danish, Muffins and Croissants, Butter and Fruit Jams, Fresh Cut Fruit, Hard Boiled Eggs, Orange and Apple Juice, Freshly Brewed Regular and Decaf Coffee, Hot Teas

CREATE YOUR OWN TWO ENTREE BREAKFAST BUFFET - 31

Minimum of 25 Guests.

Breakfast Buffet includes Fresh Cut Fruit, Muffins, Breakfast Breads and Fruit-Filled Danish, Orange Juice or Apple Juice, Freshly Brewed Regular and Decaf Coffee, Hot Teas

ENTREES - Select Two

Scrambled Eggs

Egg Scramble with Cheddar Cheese

Mediterranean Egg Frittata
(Feta Cheese, Roasted Tomatoes, Spinach, Chorizo Sausage and Potato)

Mexican Egg Scrambled
(Bell Peppers, Onions, Ranchero Sauce, Sour Cream, Tomato, Green Chiles, Jack Cheese and Corn Tortillas)

Egg White Frittata
(Roasted Artichoke, Spinach, Tomatoes, Asparagus, Parmesan Cheese)

Brioche French Toast
(Warm Maple Syrup and Toasted Almonds)

Deep Dish Blueberry Buttermilk Pancakes
(Warm Maple Syrup)

Biscuits and Gravy

Buttermilk Pancakes
(Warm Maple Syrup)

S'mores French Toast
(Warm Maple Syrup)

MEATS - Select Two

Smoked Bacon

Sausage Patties

Honey Cured Ham

Turkey Sausage Links

Corned Beef Hash

Canadian Bacon

ACCOMPANIMENTS - Select One

Breakfast Potatoes

Hash Browns

Roasted Red Bliss Potatoes with Bell Peppers,
Caramelized Onion and Bacon

Hashbrown Casserole

BUFFET ENHANCEMENTS

BREAKFAST SANDWICH ENHANCEMENTS

Minimum of 10 Guests. Enhancement to buffet only. Select One and Price per Guest. Can only be added to existing buffet.

Croissant Sandwich - 8

Ham and Cheddar Cheese with Broken Egg

Breakfast Burrito - 8

Sausage, Bacon, Ham, Egg, Jack Cheese, Flour Tortilla, Green Chile Sauce and Sour Cream

English Muffin Sandwich - 8

Country Sausage, Cheddar Cheese and Egg

CHEF PREPARED OMELET STATION - 15

Add on to a Breakfast Buffet. Minimum 25 Guests. Maximum 200 Guests. Pricing is Based on One Hour Service Time. Attendant Fee \$150 Per Chef/Per Hour. (Minimum of 1 Attendant Required Per 50 Guests)

Mushrooms, Onions, Green Peppers, Tomatoes, Ham, Bacon, Spinach, Black Olives, Sour Cream, Salsa, Wisconsin Cheddar, Jack Cheese and Egg Whites
Available upon request



A LA CARTE BREAKFAST ITEMS

Hot items can only be added to existing buffet.

Deep Dish Blueberry Buttermilk Pancakes	7 per Guest
Buttermilk Biscuit and Sausage Gravy	7 per Guest
Oatmeal Raisin and Brown Sugar	4 per Guest
Cottage Cheese & Fruit	6 per Guest
Smoked Salmon Display	8 per Guest
Individual Fruit-Flavored Yogurt	5 Each
Cold Cereal & Granola Served with Milk	3 Each
Hard Boiled Eggs	16 per Dozen
Brioche French Toast Casserole Warm Maple Syrup	5 per Guest
S'mores French Toast	7 per Guest
Cinnamon Rolls	42 per Dozen
Assorted Donuts	42 per Dozen
Assorted Muffins	42 per Dozen
Croissants	42 per Dozen
Assorted Danish	42 per Dozen
Bagel & Cream Cheese	42 per Dozen
Assorted Gluten Free Breakfast Pastries	42 per Dozen
Mason Jar Parfait Vanilla Yogurt, Berry Compote, Housemade Granola, Raisins, Almonds and Honey	5 per Guest
Bacon	7 per Guest
Scrambled Eggs	7 per Guest
Sausage Patties	7 per Guest
Eggs Benedict	7 per Guest

BRUNCH MENU - 55

Minimum of 50 Guests.
Based on One Hour Service Time.

- Mixed Green Salad with Cucumber, Tomato and Ranch Dressing, Quinoa and Garbanzo Bean Salad with Olive Oil and Lemon Dressing
- Scrambled Eggs with Toppings, Green Onion, Ham, Mushroom, Onion, Tomato, Sweet Peppers, Cilantro, Salsa, Wisconsin Cheddar, Jack Cheese and Jalapeño
- Brioche French Toast with Syrup, Smoked Bacon and Roasted Red Bliss Potatoes with Bell Peppers, Caramelized Onion and Bacon
- Top Sirloin with Au Jus and Creamy Horseradish, Citrus Seared Salmon with Rice and Asparagus, Thyme Roasted Chicken with Wild Mushroom Sauce, Green Beans with Sautéed Onion and Toasted Almonds
- Fresh Cut Fruit, Granola and Yogurt, Muffins, Croissant and Fruit-Filled Danish
- Assorted Mini Desserts
- Orange or Apple Juice, Freshly Brewed Regular and Decaf Coffee, Hot Teas



PLATED BREAKFAST

All Plated Breakfasts Served with Orange or Apple Juice,
Freshly Brewed Regular and Decaf Coffee, Hot Teas.
Price per Guest.

All American - 28

Scrambled Eggs, Breakfast Potatoes, Smoked Bacon and
Breakfast Pastries

Egg White Frittata - 28

Roasted Artichoke, Spinach, Tomatoes, Asparagus,
Parmesan Cheese

Blueberry Deep Dish Pancakes - 28

Butter, Syrup and Sausage

Brioche French Toast - 28

Sugared Berries, Butter, Syrup and Sausage

UPGRADE ANY PLATED BREAKFAST ENTREE TO TWO COURSES WITH THE FOLLOWING 1ST COURSE OPTIONS - 7

Preset on Table - Select One

Mason Jar Parfait

Greek Yogurt, Berry Compote, Housemade Granola,
Raisins, Almonds and Honey

Sugared Berries and Whipped Mascarpone Cheese

Honey Drizzled Fresh Cut Fruit and Berries



BREAKS



BREAKS

Price per Guest.

SPECIALTY THEME BREAKS

All Breaks are Designed for Half-Hour or One Hour.
Minimum of 25 Guests. Any Break Listed Can Be Extended
in 30 Minute Time Periods for **+5 per Guest.**

SWEET & SALTY SNACKS - 14 OR 19

Kettle Chips, Pretzel Twists, Chex-Mix, Peanut M&Ms®,
Plain M&Ms®, Assorted Soda and Bottled Water

MILK & COOKIES - 12 OR 17

Warm Assorted Cookies, Chocolate and White Milk,
Coffee and Hot Tea

HEALTH AND HAPPINESS - 14 OR 19

Baked Pita Chips with Everything Seasoning Hummus and
Peanut butter Dip, Celery, Carrot Sticks, Infused Water
(Choice of Lemon Basil, Cucumber Mint, Strawberry Orange,
or Mixed Berry), Coffee and Hot Tea

HIT THE TRAIL - 20 OR 25

Build-Your-Own Trail Mix: Sesame Sticks, Almonds,
Peanuts, Chocolate-Covered Pretzels, Granola Clusters,
Dried Cranberries, Raisins, and M&M's®, Infused Water
(Choice of Lemon Basil, Cucumber Mint, Strawberry Orange,
or Mixed Berry), Coffee and Hot Tea

MOVIE THEATER SNACK ATTACK - 18 OR 23

Assorted Popcorn (Buttery and Salty, Chocolate Drizzled -
White and Dark and Cheesy), Assorted Miniature Chocolate
Bars, Assorted Candies, Assorted Soda and Bottled Water

CINCO NIÑOS FIESTA - 16 OR 21

Tortilla Chips, Salsa Fresca, Guacamole, Queso, Churros,
Caramel Dipping Sauce, Water, Coffee, Hot Tea

UPGRADE ANY BREAK WITH A GOURMET COFFEE STATION - 5

Coffee, Hot Chocolate, Hot Tea and Cold Brew, Syrups,
Whipped Cream, Chocolate Shavings and Assorted Biscotti

A LA CARTE SNACKS

SWEET SNACKS

Warm Cookies 32 per Dozen
Chocolate Chip, Oatmeal Raisin,
Sugar or Peanut Butter

Sea Salt and Caramel Chocolate Brownies 42 per Dozen

Assorted Miniature Pastries and Tarts 42 per Dozen

Ice Cream Novelties 38 per Dozen

Gluten Friendly Assorted Jelly Beans 42 per Pound

Rice Krispy Bar 32 per Dozen

Candy Bars 4 Each

Whole Fruit 4 per Piece

Granola Bars 4 Each

Cliff Bars 5 Each

SALTY SNACKS

One Pound Serves Approximately 10 Guests.
*Minimum Three Pound per Snack.

Pretzels 22 per Pound

Popcorn 22 per Pound

White and Dark Chocolate Drizzled,
Buttered, Cheese

Warm Jumbo Soft Pretzel Bites 9 Each
Cheese Sauce

Chex Mix 22 per Pound

Mixed Nuts 40 per Pound



DIPS

One Quart Serves Approximately 10 Guests.

Chilled

Bacon Ranch Dip with Potato Chips **32 per Quart**

French Onion Dip with Potato Chips **32 per Quart**

Salsa Fresca with Corn Tortilla Chips **32 per Quart**

Hot

Crab and Spinach Dip with Pita Wedges **42 per Quart**

Spinach and Artichoke Dip with Pit Wedges **40 per Quart**

Queso Cheese Dip with Corn Tortilla Chips **40 per Quart**

Queso Cheese and Chili Dip
with Corn Tortilla Chips **42 per Quart**

A LA CARTE & BEVERAGES

Freshly Brewed Coffee **70 per Gallon**
Regular or Decaf

Gourmet Fresh Brewed Coffee **80 per Gallon**
Regular or Decaf with Assorted Syrups,
Whipped Cream, Chocolate Shavings,
Cinnamon Sticks, Biscotti

Hot Chocolate **65 per Gallon**

Lemonade **50 per Gallon**

Assorted Hot Teas **70 per Gallon**

Fruit Infused Water **45 per Gallon**
Cucumber Mint, Strawberry Orange,
Mixed Berry, Lemon Basil

Iced Tea **50 per Gallon**

White or Chocolate Milk **40 per Gallon**

Fruit Juices **45 per Gallon**
Orange, Cranberry, Apple

Assorted Soda **4 per 12 oz. Can**

Red Bull or Sugar Free Red Bull **5 per 8.4 oz. Can**

Bottled Water **4.50 per Bottle**

Bottled Tea **4.50 per Bottle**
Sweetened or Unsweetened

Gatorade **4.50 per Bottle**



LUNCH



LUNCH

ALL PLATED LUNCHEONS INCLUDE

Freshly Brewed Regular and Decaf Coffee,
Hot Teas and Iced Tea. Price per Guest.

Chicken Kalahari - 32

Sautéed Boneless Chicken Breast, Garlic Smashed Potato,
Green Beans, Roasted Tomato, Wilted Spinach, Parmesan
and Artichoke Cream Sauce

Thyme Roasted Boneless Chicken Breast - 32

Garlic Mashed Potatoes, Carrots, Roasted Brussel Sprouts
and Wild Mushroom Jus

Grilled Flank Steak - 35

Kalahari Scalloped Potatoes, Baby Spinach,
Roasted Tomato and Bordelaise Sauce

Chianti Braised Short Ribs - 38

Loaded Mashed Potatoes, Roasted Baby Carrots,
Caramelized Onions and Cabernet Sauce

New York Pork Chop - 32

Garlic Herb and Apple Brined Pork Chop, Bourbon Glace,
Butter Whipped Potatoes, Braised Red Cabbage and
Charred Carrots

Citrus Roasted Salmon - 36

Wild Rice, Asparagus, Blistered Tomatoes, Gremolata
and Chive Butter Sauce

Roasted Tomato Lasagna - 30 (Vegetarian)

Sun Dried Tomato Sofrito, Eggplant, Spinach, Ricotta,
Parmesan Cheese, Broccolini and Tomato Ragout

Three Cheese Ravioli 30 (Vegetarian)

Creamed Spinach, Artichoke and Bell Peppers

ALL HOT ENTRÉES INCLUDE

Selection of Soup or Salad, Rolls, and Butter

SALADS

Shaved Garden Salad

Mixed Greens, Cucumber, Carrot, Radish,
Jewel Box Tomatoes and Kalahari Ranch

Baby Gem Caesar

Herb Croutons, Parmesan Reggiano, Garlic Caesar Dressing

Baby Iceberg Wedge

Jewel Box Tomatoes, Shaved Red Onions, Chopped
Egg, Chipped Blue Cheese, Chopped Bacon, Red Wine
Vinaigrette and Danish Blue Cheese Dressing

-OR-

SOUPS

Roasted Tomato Soup

Butternut Squash Bisque

She Crab Soup +4 per Guest

DESSERT SELECTIONS

Price per Guest.

New York Cheesecake - 6

Graham Crust, Cherry Compote

Carrot Cake - 6

Cream Cheese Icing, Vanilla Bean Sauce

Pecan Pie - 6

Caramelized Custard, Caramel Cream

Buckeye Bar - 7

Peanut Butter Mousse with Chocolate Crunch

Chef's Specialty Seasonal Shortbread - 7

Family Style Assortment - 10

Assortment of Sea Salt Chocolate Chip Cookies,
Brownies, Blondies and Mini Cupcakes



LUNCH BUFFETS

All Lunch Buffet Pricing is Based on a One and a Half-Hour Service Time and is Offered from 11 am - 3 pm.

Buffets available for Dinner +6 per Guest

CHOOSE BUFFET OF THE DAY - 35

CHOOSE ANY BUFFET - 40

Minimum of 25 Guests - Price per Guest
Buffets include Freshly Brewed Regular and Decaf Coffee, Hot Tea, and Iced Tea

TWO ENTRÉE MONDAY

Red Pepper Bisque

Basil Pesto Croutons

Garden Green Salad

Ranch and Italian, Green Beans, Carrots, and Onions

Rosemary New Potatoes

Roasted Pork Loin

Spiced Apple Demi Glace

Herb Roasted Chicken

Natural Jus

Rolls and Butter

DESSERT

Apple Crumb Cake

BUFFET ENHANCERS

Add One - 9 per Guest | Add Two - 8 per Guest

Pan Roasted Salmon with Lemon, White Wine and Caper Beurre Blanc

Grilled Flank Steak Marinated in Garlic and Herbs, Grilled and Sliced with Smothered Wild Mushrooms and Onions in Red Wine Sauce

Roasted Tilapia with Garlic and Herb Butter, Fresh Lemon, Sea Salt, and Buttered Toasted Panko Breadcrumbs

FAJITA FIESTA TUESDAY

Corn Tortilla Soup

Black Bean Salad

Lettuce, Mango, Jicama, Cilantro and Avocado Ranch

Roasted Corn, Mushrooms, Peppers, and Onion

Fire Roasted Tomato Spanish Rice

Fajita Chicken

Slow Roasted Shredded Beef Barbacoa with Pickled Onions

Served with Pickled Onions, Flour Tortillas, Jalapeños, Salsa Verde, Mexican Cheeses, Guacamole, Sour Cream and Tortilla Chips

DESSERT

Tres Leches

BUFFET ENHANCERS

Add One - 5 per Guest | Add Two - 8 per Guest

Chili Lime Shrimp | Grilled Portobello and Poblano Peppers
House-made Chili and Toppings | Taco Meat
Roast Pork Carnitas

WEDNESDAY BBQ

Mixed Greens

Ranch and Italian Dressing

Southern Style Potato Salad

Green Bean Casserole

Brown Sugar Baked Beans

BBQ Roasted Chicken Breast and Thighs (Boneless)

Low and Slow Pulled Pork

BBQ Sauces

Classic BBQ Sauce and Carolina Mustard Style Sauce

Cheddar Cornbread Muffin

DESSERT

Seasonal Fruit Crisp - Add Ice Cream +4 per Guest

BUFFET ENHANCERS

Add One - 5 per Guest | Add Two - 8 per Guest

Beer Brats | Veggie Burger | Grilled Burgers
Buffalo Cauliflower, Blue Cheese, Celery



A BUFFET FULL OF COMFORT THURSDAY

Chopped Salad

Romaine and Iceberg, Chopped Tomato, Cucumber, Carrot, Red Onion, Bacon

Roast Asparagus

Oil Cured Tomatoes Herb and Garlic

Butter Fingerling Roast Potatoes

Slow Roast Beef Brisket

Caramelized Onion, Potatoes and Carrots with Brown Tomato Gravy

Braised Kielbasa and Kraut

Caraway, Mustard Seed, and Apples

Honey Butter Buttermilk Biscuits

DESSERT

Warm Cherry Bread Pudding with Bourbon Vanilla Sauce

BUFFET ENHANCERS

Add One – 5 per Guest

Southern Fried Chicken | Honey Glazed Ham

ITALIAN FRIDAY

Caesar Salad

Herbed Croutons, Shaved Parmesan Cheese, Caesar Dressing

Pasta Bar

Cheese Ravioli and Penne Pasta

Tomato Pomodoro

Housemade Meatballs

Carbonara - Pancetta, Peas

Broccolini

Garlic Bread Sticks

DESSERT

Tiramisu

BUFFET ENHANCERS

Add One – 5 per Guest | Add Two – 8 per Guest

Grilled Chicken | Sautéed Shrimp
Italian Sausage and Peppers

OHIO COOKOUT SATURDAY

Garden Salad

Carrots, Radishes, Chives, Ranch and Italian Dressing

Pasta Salad

Coleslaw

Grilled Burgers and Brats

Macaroni and Cheese

Served with Lettuce, Tomato, Onion, Pickles, Swiss, American and Wisconsin Cheddar, Hamburger and Hot Dog Buns, Mustard, Ketchup, Mayo

DESSERT

Strawberry Shortcake Mason Jar

BUFFET ENHANCERS

Add One – 5 per Guest | Add Two – 8 per Guest

Garden Burgers | Grilled BBQ Chicken | BBQ Pulled Pork

PIZZA AND PASTA BUFFET – SUNDAY

Mixed Green Salad

Black Olives, Red Onions, Pepperoncini, Croutons, Parmesan and Herb Vinaigrette

Garlic Breadsticks

Pepperoni Pizza

Cheese Pizza

Penne Pasta

Marinara Sauce

DESSERT

Warm Brownie Bake with Caramel Sauce

BUFFET ENHANCERS

Add One – 5 per Guest | Add Two – 8 per Guest

Ravioli | Roasted Vegetable Medley
Grilled Chicken | Meatballs
Alfredo Sauce **+3 per Guest**



SMALL MEETING ANY DAY BUFFETS

Maximum 25 Guests.

SMALL MEETING SOUP AND SALAD BUFFET - 29

Romaine and Mesclun Greens, Baby Spinach, Ranch, Blue Cheese, Herb Vinaigrette, Cucumber, Tomato, Red Onion, Carrot, Croutons, Parmesan and Cheddar Cheeses, Hard Boiled Egg, Chickpeas, Chicken Noodle Soup and Red Pepper Bisque

SMALL MEETING SOUP AND PRE-MADE SANDWICH BUFFET - 29

Smoked Turkey Sandwich, Roast Beef Sandwich, Veggie Sandwich, Chicken Noodle Soup, Kettle Chips, Garden Salad with Ranch and Italian, Cookies

BOXED LUNCH - 29

Includes Potato Chips, Pasta Salad, Cookie and Bottled Water. **+\$2 per Split per Boxed Lunch**

Smoked Turkey Sandwich

Smoked Turkey Breast, Applewood Bacon, Sliced Mozzarella, Tomato, Pickle, Pretzel Roll

Veggie Sandwich Wheat Berry

Creamy Avocado, Sliced Cucumbers, Artichokes, Sun Dried Tomato, Arugula

Roast Beef Sandwich

Shaved Medium Rare Roast Beef, French Onion Horseradish Spread, Bib Lettuce, Tomato, Muenster Cheese, Brioche Roll

Smoked Ham Sandwich Rye

Smoked Ham, Boursin Cheese, Swiss, Red Onion, Dijonnaise, Lettuce Tomato

Chopped Salad

Field Greens and Romaine Mix, Roma Tomato, Cucumber, Shredded Carrot, Red Onion, Bell Peppers and Creamy Italian Vinaigrette, with a Dinner Roll

Italian Wrap

Thin Sliced ham, Capicola and Salami with Provolone Cheese, Romaine, Tomato, Onion, Banana Peppers, Italian Dressing

Chicken Caesar Wrap

Romaine Lettuce, Grilled Garlic and Herb Chicken Breast, Diced Tomato, Caesar Dressing, Parmesan Cheese

GOURMET BOXED LUNCHES

Tuscan Lemon Pesto Grilled Chicken +3 per Guest

Ciabatta Roll, Provolone, Basil Lemon Pesto, Green Leaf Lettuce, Tomato

Sliced Beef Shoulder Tenderloin +6 per Guest

Herb Rubbed, Char Grilled, A1 and Green Onion Mayo, Roasted Tomato, Leafy Greens, Wisconsin Cheddar

Grilled Vegetable Wrap +2 per Guest

Herb Cream Cheese, Grilled Asparagus, Portobello Mushrooms, Tomato, Red Pepper, Red Onion



RECEPTION



RECEPTION

All items are stationed \$1.50 per Piece
for Butler Passed Service.

COLD HORS D'OEUVRES

Antipasto Stack	5
Salami, Mozzarella, Olive, Tomato, and Balsamic Glaze	
Bloody Mary Shrimp Shooters	7
Breadstick, Ranch Dip	5
Brie Cheese, Strawberries and Walnuts on Toasted Bread	4
Chicken Caesar Crostini	4
Chilled Canape Watermelon	6
Whipped Feta and Balsamic Glaze	
Crudite Shooters	5
Market Fresh Vegetables and Ranch Dressing	
Deviled Eggs	4
Bacon and Chives	
Grilled Ahi Tuna	7
Wonton, Seaweed Salad, Wasabi Cream	
Grilled Beef Tenderloin Croustade	7
Parmesan, Honey Vinaigrette, Roast Mushroom, Chive	
Prosciutto and Fresh Mozzarella Skewers	5
Prosciutto and Melon Spoon	5
Smoked Salmon on a Bagel Chip	7
Sourdough Tomato Bruschetta	4

HOT HORS D'OEUVRES

Artichoke Florentine Stuffed Mushroom	5
BBQ Roasted Meatballs	5
BBQ Bone-In Chicken Wings	5
Buffalo Bone-In Chicken Wings	5
Buffalo Boneless Chicken Wings	4
Buffalo Chicken Meatballs	6
Hot Sauce and Blue Cheese Crumbles	
Braised Beef Skewer with Cabernet Sauce	6
Cheeseburger Sliders	5
Chicken and Cheese Quesadilla	4
Chicken and Waffle Skewer with Bourbon Glaze	5
Coconut Shrimp	7
Sweet Chili Sauce	
Crab Cakes with Cajun Sauce	8
Ginger Vegetable Egg Roll with Spicy Orange Garlic Sauce	5
Hibachi Strip Steak Skewer with Teriyaki Sauce	6
Honey Crisp Apple Wrapped in Prosciutto	6
Local Brats in a Blanket	5
Pulled Pork Sliders	5
Rosemary Chicken Satay	6
Sauerkraut Balls	5
Sea Scallop Wrapped in Bacon	8
Spinach and Feta Cheese Wrapped in Phyllo Dough	4
Tempura Chicken with Sweet and Sour Sauce	6
Thai Chicken Satay with Peanut Sauce	6
Tuscan Chicken and Fontina Arancini	6
Waffle Battered Chicken Skewers and Spicy Honey Glaze with Maple Mustard Dip	6



RECEPTION DISPLAYS

Antipasti Display

Small 200 (Serves 25 Guests) **Large 350** (Serves 50 Guests)

Imported Salami, Cured Meats and Sausages, Artisanal Cheeses, Pickled Vegetables, Toasted and Grilled Breads, Crackers, Basil Pesto and Sundried Tomato Pesto

Farmers Market Fresh Vegetable Display

Small 150 (Serves 25 guests) **Large 250** (Serves 50 guests)

Chef's Selection of Seasonal Roasted, Grilled and Raw Vegetables, Buttermilk Ranch Dip and Roasted Garlic Hummus

Fresh Fruit Display

Small 150 (Serves 25 guests) **Large 275** (Serves 50 guests)

Seasonal Fresh Fruit, Berries and Grapes with Honey Vanilla Yogurt

Jumbo Shrimp Cocktail - 225

Beer and Old Bay Poached Jumbo Shrimp with Pale Ale Cocktail Sauce (Price based on 50 Pieces)

Breads and Spreads Display - 16 per Guest

Warm Crab and Artichoke Dip, Warm Cheddar Ale Dip, Chilled Spinach Dip, Roasted Garlic Hummus, Ranch and Blue Cheese Dressings, Toasted Breads, Soft Pretzel Bites, Tortilla Chips

RECEPTION SPECIALTY STATIONS

Reception pricing is based on a One Hour Service Time and per Guest. Minimum order is Three Specialty Stations (not including Dessert Stations) or in conjunction with a heavy Hors D'oeuvres Reception (15 or more Pieces per Guest). Minimum of 35 Guests.

POTATO BAR - 20

Select Two

Classic Butter and Sea Salt Mashed Potatoes

Mashed Sweet Potatoes with Cinnamon and Brown Sugar

Yukon Gold Smashed Potatoes

Smoked Bacon and Wisconsin Cheddar

Mashed Red Potatoes

Chive, Sour Cream, Butter

Sweet Potato

Mashed with Sage and Brown Butter

Boursin Mashed Yukon Gold Garlic Whipped Potatoes

Baked Potato

Self-Serve Toppings

Green Onion, Diced Tomato, Parmesan Cheese, Bacon, Cheddar, Garlic Herb Butter

Add Garlic Shrimp **+7 per Guest**

Add Grilled Chicken **+6 per Guest**

Add Roasted Corn and Grilled Ham **+6 per Guest**

Add Hand Shredded Braised Beef Short Rib,
Red Wine Reduction **+8 per Guest**

**Not Chef Attended*

PASTA ACTION STATION - 20 (Attendant Required)

Select Two - All served with Garlic Breadsticks and Shredded Parmesan Cheese

Gnocchi

Broccoli Rabe, Roasted Red Pepper Ragu, Sliced Italian Sausage

Rigatoni Bolognese

Hearty Tomato Meat Sauce, Fresh Ricotta

Shrimp Fra Diavolo

Spicy Garlic Shrimp, Citrus Chili Herb Butter, Blistered Red and Yellow Grape Tomato, Cavatappi Pasta

Orecchiette Florentine

Vegetable jus, Wild Mushrooms, Goat cheese, and Spinach Roasted Tomato

Grilled Chicken and Bacon Alfredo

Roasted Tomato, Parmesan, Garlic, Fresh Cream and Penne Pasta

Cheese Ravioli

Short Rib Demi Glace, Roasted Brussel Sprouts, and Garlic Herb Butter

Tortellini Marinara

Roasted Onion, Broccoli Rabe, Marinara

**Required Chef Attended Service Charge - 150 per Attendant.
Minimum 1 per 100 Guests.*



STREET TACOS & NACHO STATION - 20 (Attendant Required)

Price Based on 2 Tacos per Guest.

Pork Carnitas

Mini Corn Tortillas, Along with Nacho Chips, Pico De Gallo, Cilantro, Lime Wedges, Sour Cream, White Queso Sauce, Salsa Verde, Black Beans and Green Onions

Add Chipotle Braised Chicken **+5 per Guest**

Add Beef Barbacoa **+6 per Guest**

Add Chipotle Lime Shrimp **+8 per Guest**

**Required Chef Attended Service Charge - 150 per Attendant.
Minimum 1 per 100 Guests.*

BUILD YOUR OWN SLIDER STATION - 20

Select Two - Price Based on 2 Sliders per Guest.
Served with Kettle Chips.

Mini Beef Cheeseburgers

1000 Island Dressing, Sautéed Onion, Pickle Chip

Pulled Pork BBQ

Bourbon Brown Sugar Sauce, Chopped Cole Slaw

BLUX Nashville Slider

Pickle, Green Onion Aioli

Pastrami Portobello

Roasted Red Peppers, Broccoli Rabe, Provolone

Sortino's Meatball Slider

Arugula, Fresh Mozzarella, Rolls

**Not Chef Attended*

BUILD YOUR OWN BROCHETTE STATION - 20

Tomato Basil, Watermelon Feta, Roasted Corn with Red Pepper, White Bean and Wild Mushroom Bruschettas with Crostini Crackers, Balsamic Glaze, Olive Oil, Maldon Sea Salt, Fresh Cracked Black Pepper, Parmesan Ribbons, Basil Pesto

**Not Chef Attended*

BEER CAN CHICKEN CARVING STATION - 20 (Attendant Required)

Red Onion, Paco's Pickles, Slider Rolls,
Whiskey Brown Sugar BBQ Mop

**Required Chef Attendant Service Charge
150 per Attendant. Minimum 1 Per 100 Guests.*

STIR FRY ACTION STATION - 20 (Attendant Required)

Select Two - Served with Stir Fried Rice and Lo Mein, Vegetables, Mini Egg Rolls, Fortune Cookies and Chopsticks

Shaved Beef or Chicken Teriyaki

Stir Fried with Broccoli and Water Chestnuts

General Tso Chicken

Spicy Sauce

Sesame Honey Chicken,

Asian Vegetables, Sesame Sauce

Mongolian Beef

Sweet and Sour Chicken

Add Shrimp **+5 per Guest**

**Required Chef Attendant Service Charge - 150 per Attendant. Minimum 1 Per 100 Guests.*

MAC & CHEESE - 20

Select Two

Classic Mac and Cheese

**Wisconsin White Cheddar Mac with Applewood
Smoked Bacon**

Broccoli and Havarti Mac

Cajun Mac

Blackening Seasoning

Crabby Mac

Old Bay Seasoning

Wild Mushroom Mac

Buffalo Mac and Hot Sauce

Self-Serve Toppings

Green Onion, Diced Tomato, Parmesan Cheese,
and Bacon

Add Garlic Shrimp **+7 per Guest**

Add Buffalo Chicken **+5 per Guest**

Add Pulled Pork **+6 per Guest**

**Not Chef Attended*



DESSERT STATIONS

Reception Pricing is Based on a One and a Half - Hour Service Time and per Guest. Minimum of 35 Guests. Ask your Catering Manager about custom Dessert Stations.

Assorted Mini Pastries - 12

Eclairs, Fruit Tartelettes, Flourless Pistachio Tart, Caramel Apple Verrine, Chocolate Raspberry Cake

Grandma's Pie & Cobbler Table - 12

Warm Mix Berry Crumble, Warm Apple Cobbler, Mason Jar Banana Cream Pie, Bourbon Pecan Pie, OREO® Chocolate Parfait

S'mores Bar - 10

45 Minute Serve Time
Create and Roast Your Own Marshmallows,
Hershey's Chocolate, Graham Cracker,
Chocolate Chip Cookie

Chocolate Fountain - 12

100 Guest Minimum
Strawberries, Marshmallow, Brownies, Donut Hole,
Rice Krispie® Treats and Pretzel Sticks, Milk Chocolate

Flambé Desserts Action Station - 11

Two Attendants Required per 100 Guests
Maximum 200 Guests
Cherries Jubilee, Chocolate Sauce, Vanilla Ice Cream

Chef's Favorite Goodies Station - 14

Assortment of Fresh Fruit Tarts, Macaroons,
Mini Cheesecake Bites, Tiramisu Cups and Mousse



DINNER



DINNER

PLATED DINNER SELECTIONS

All Entrees include Selection of Soup or Salad, Dessert, Rolls and Butter, Freshly Brewed Regular and Decaf Coffee, Hot Tea, and Iced Tea. Price per Guest.
(See Multi Entrée Fee for Split Entrée Selections)

All Entrées include Selection of Soup or Salad, and Dessert.

SALADS

Field Greens & Romaine

Garden Vegetables, Radishes, Citrus Herb Vinaigrette or Ranch

Caesar Salad

Herbed Croutons and Caesar Dressing

Kale Salad

Baby Kale, Radishes, Candied Pine Nuts, Goat Cheese, Citrus Vinaigrette

Traditional Wedge Salad

Bacon, Pickled Red Onion, Tomato, Crumbled Blue Cheese, Buttermilk Ranch

Spinach Salad

Baby Spinach, Bacon, Walnuts, Aged Wisconsin Cheddar, Bacon Vinaigrette

SOUPS

Great Lakes Beer Cheese and Smoked Ham

Tomato Florentine (V)

Lobster Bisque with Sherry "En Croute" +4 per Guest

Mushroom and Truffle Bisque "En Croute" (V) +4 per Guest

Minestrone (V)

Italian Wedding Soup

Roasted Red Pepper Bisque

DINNER ENTRÉES

Select One

Pan Seared Airline Bone-In Chicken Breast - 37

Wilted Spinach, Crisp Prosciutto Ham, Charred Baby Carrots, Rosemary Roasted Fingerling Potatoes

Stuffed Herb Airline Bone-In Chicken Breast - 37

Boursin Cheese, Sun-Dried Tomato Stuffing, Garlic Whipped Potatoes, Asparagus, Natural Jus

Boneless Chicken Kalahari - 37

Sautéed Chicken Breast, Garlic Smashed Potato, Green Beans, Roasted Tomato, Wilted Spinach, Parmesan and Artichoke Cream Sauce

Roasted Pork Chop - 39

Thyme Roasted Potatoes and Caramelized Onion Hash, Herbed Green Beans, Roasted Apple and Mustard Seed Chutney

Parmesan Crusted Walleye - 47

Green Beans, Blistered Tomato, Wild Rice Pilaf, Lemon Butter Herb Sauce

Pan Seared Salmon - 45

Roasted Asparagus, Fingerling Potatoes, Tomato Relish, Citrus Butter Sauce

Chianti Braised Beef Short Ribs - 50

Loaded Mashed Potatoes, Roasted Baby Carrots, Caramelized Onions and Cabernet Sauce

Beef Tenderloin - 55

Sweet Cream Butter Mashed Potatoes, Green Beans, Onion Bacon Jam, Crispy Shallots, Cabernet Reduction

Grilled 10oz NY Strip - 50

Meat cooked to medium, Cheesy Potato Gratin, Roasted Asparagus and Carrots, Red Wine Demi Glace

VEGETARIAN OPTIONS

Char Grilled Cauliflower Steak (VG) - 37

Romesco Sauce, Almond-Caper Relish

Roasted Sweet Potato (VG) - 37

Crisp Chickpeas, Tomato Herb Salad, Lemon-Tahini Sauce

Portobello Mushroom Ravioli (V) - 37

Pesto Cream, Parmesan, Sundried Tomato



BUILD YOUR OWN DUO ENTRÉE - 65

SELECT TWO ENTRÉES

Heritage Pork Loin

Garlic Pepper Rubbed Beef Tenderloin

Herb Crushed NY Strip Steak (Medium)

Pan Seared Salmon

Roast Sea Bass

Jumbo Lump Crab Cake

Garlic and Herb Lamb Chips

Pan Seared Rosemary Chicken

Dried Tomato and Boursin Cheese Stuffed Chicken Breast

Lobster (Market Value)

SELECT ONE VEGETABLE

Mixed Vegetables

Garlic Green Beans

Grilled Asparagus with Blistered Tomatoes

Honey Glazed Bacon Brussel Sprouts

Chef's Selection of Seasonal Farm Fresh Vegetables

Charred Baby Carrots with Garlic and Herb Butter

SELECT ONE STARCH

Whipped Russet Potatoes

Roasted Creamer Potatoes

Herb and Garlic Couscous

Boursin Whipped Potatoes

Basmati Rice Pilaf

Cheesy Gratin Potatoes

PLATED DESSERTS

Select One

Buckeye Bar

Peanut Butter Crunch Layer with Peanut Butter Mousse, Dark Chocolate Mousse and Ganache, Mix Berries Sauce

White Chocolate Cheesecake

Mixed Berries and Vanilla Bean Cream

Old Fashioned Chocolate Mousse Cake

Buttermilk Chocolate Cake, Chocolate Mousse and Salted Caramel Sauce

Limoncello Cheesecake

Fresh Vanilla Cream and Shortbread

Mini Dessert Assortment

Pecan Tart, Cheesecake Bite, Petite Chocolate Mousse and Caramel Flan

CHILDREN'S PLATED ENTREES

Based on Children 3-12 years of age

Select One Entrée

Chicken Tenders - 20

Macaroni and Cheese, Carrot Sticks with Ranch Dressing, Chocolate Chip Cookie, Milk

Mini Corn Dogs - 20

Macaroni and Cheese, Carrot Sticks with Ranch Dressing, Chocolate Chip Cookie, Milk

Cheeseburger - 20

Tater Tots, Carrot Sticks with Ranch Dressing, Chocolate Chip Cookie, Milk



DINNER BUFFETS

All Dinner Buffet Pricing is Based on a One and a Half - Hour Service Time and per Guest. Minimum 35 Guests. Served with Freshly Brewed Regular and Decaf Coffee, Hot Teas and Iced Tea.

ALL AMERICAN

Including Full Salad Bar, Dinner Rolls and Butter, Vegetable and Mini Dessert Buffet
Select Two Entrées and One Starch - **\$55 per Guest**
Select Three Entrées and Two Starch - **\$60 per Guest**

POULTRY ENTRÉE

Chicken Kalahari

Pan Seared Chicken Breast, Parmesan Artichoke Cream Sauce

Grilled Chicken

Oregano, Garlic, Fontina Cheese and Crispy Prosciutto

Filipino Chicken Adobo

Sticky Soy and Brown Sugar Glaze with a Hint of Peppercorn

Chicken Marsala

Wild Mushrooms, Chicken Demi Glace, Marsala Wine, Finished with Garlic Herb Butter

Honey and Herb Brined Roast Turkey Breast

Sage Onion and Thyme Glaze

Slow Simmered Creole Chicken

Tomatoes, Onions, Peppers, Celery

Ancho Rubbed Chicken

Chimichurri, Fire Roast Tomatoes, Pickled Red Onion and Serrano Chile's

BEEF ENTRÉE

Pot Roast Jardinière

Country Style Braised Boneless Beef Rib

Cabernet Sauce

Grilled Flank Steak

Whiskey Braised Smothered Onions and Mushrooms

Sliced Beef Tenderloin +12 per Guest

Shallot and Fig Demi Glace, Pan Vegetables

Cuban Ropa Vieja

Beef Brisket, Tomato, Onions and Peppers, Cumin and Cilantro, Olives

SEAFOOD ENTRÉE

Pan Seared Salmon

Herb Butter Sauce, Balsamic Drizzle, Charred Baby Sweet Peppers

Herb and Pretzel Dusted Haddock

Basil, Oregano, Dill Mustard Nage, Grilled Green Onion, Caramelized Lemon

Chef's Seasonal Catch

We work with our Fresh Fish Supplier to find you the freshest and most sustainable catch. All fresh fish will be prepared in a way that best suits the fish.

Shrimp Scampi +9 per Guest

Garlic, Herbs, Butter

PORK ENTRÉE

Herb and Brown Sugar Brined Pork Loin

Roast Apples, Thyme, Pan Jus

Braised Pork Osso Buco

Tomato, Onion, Rosemary White Wine, Braised Liquid

Slow Roast Pork Loin

Yukon Gold Potato Cream Sauce, Roasted Corn, Fried Garlic Chips, Parmesan

VEGETARIAN ENTRÉE

Vegetable Stir Fry

Curried Coconut Quinoa with Roasted Cauliflower

Three Cheese Ravioli

Creamed Spinach and Artichoke

SELECTION OF VEGETABLES

Select One

Mixed Vegetables

Garlic Green Beans

Grilled Asparagus with Blistered Tomatoes

Honey Glazed Bacon Brussel Sprouts

Chef's Selection of Seasonal Farm Fresh Vegetables

Charred Baby Carrots with Garlic and Herb Butter

[SEE NEXT PAGE FOR STARCH & DESSERT OPTIONS ▸](#)



SELECTION OF STARCHES

Whipped Russet Potatoes

Roasted Creamer Potatoes

Herb and Garlic Couscous

Boursin Whipped Potatoes

Basmati Rice Pilaf

Cheesy Gratin Potatoes

BUFFET DESSERT

Cheesecake Bites

Macarons

Buckeye Bar

KALAHARI PIG ROAST - 60

One Hour Service Time

Available Poolside. 75 Guest minimum - 250 maximum if poolside. Seasonal and if weather permits - 24 Hour weather call. Outside set-up fee 5 per Guest.

Icebox Cole Slaw

Cabbage, Sweet Dressing, Carrots and Chopped Green Onion

Garden Salad

Ranch and Italian Dressing

Cucumber and Tomato Salad

Chef Carved Rotisserie Smoked Whole Pig

Whiskey Brown Sugar BBQ

Chipotle Citrus BBQ

BBQ Chicken Breast

Whiskey Brown Sugar Mop

Macaroni and Cheese

Brown Sugar Baked Beans

Grilled Corn on the Cob

Corn Bread Muffins and Sweet Butter

DESSERT

Warm Seasonal Fruit Cobbler

Grilled Pound Cake

Strawberries and Whipped Cream

BUFFET ENHANCEMENTS

Select One - 5 per Guest

Select Two - 8 per Guest

Hot Jerk Chicken

Smoked Jalapeno Cheddar Sausage Links with Rolls and Mustard

BBQ Beef Brisket

BBQ Jus and Sweet Onions

Smoked BBQ Ribs

Brined, Rubbed, Smoked, Sauced, Grilled

Ohio Clam Bake +12 per Guest

Littleneck Clams, Shrimp, Corn on the Cob, Yukon Gold Potatoes

Street Corn Station +8 per Guest



CARVING STATIONS

Prices Do Not Include Chef Attended Service Charge - 150 per Attendant per Hour. Minimum 1 per 100 Guests.

Sliced Top Round of Beef - Market Price
Rolls, Shaved Onion, Horseradish, Dijonnaise

Roasted Beef Tenderloin - Market Price
Approximately 20 Servings
Served with Sautéed Mushrooms,
Béarnaise Sauce and Rolls

Maple Glazed Bone - In Steamship Ham - 275
Approximately 25 Servings
Served with Rolls and Dijon Mustard

Slow Roasted Prime Rib of Beef - Market Price
Approximately 25 Servings
Herbs and Sea Salt Crusted, served with Rolls,
Au Jus and Horseradish Cream

Sage Roasted Turkey Breast - 150
Approximately 25 Servings
Served with Cranberry Mayonnaise and Rolls

Lemon Oregano Salmon - 275
Approximately 20 Servings
Served with Italian Salsa Verde

THAT’S HOW IT ALL STARTED!

PIZZA A LA CARTE

By the 20" Pizza

Cheese Pizza	29
Pepperoni Pizza	34
Sausage Pizza	34
Garden Pizza	42





BEVERAGE



BEVERAGE

UNLIMITED HOST - SPONSORED BAR

Price per Guest. 50 Guest minimum.

After 2 Hours, Each Additional 30 Minutes 5 per Guest.

ONE HOUR

Level 1 - Beer, Wine, & Soda **18**

Level 2 - Beer, Wine, Soda, & Tier 1 Liquor **26**

Level 3 - Beer, Wine, Soda, & Tier 2 Liquor **30**

TWO HOURS

Level 1 - Beer, Wine, & Soda **24**

Level 2 - Beer, Wine, Soda, & Tier 1 Liquor **32**

Level 3 - Beer, Wine, Soda, & Tier 2 Liquor **36**

CONSUMPTION OR INDIVIDUAL PAY

Tier One **8 - 12**

Tier Two **10 - 14**

Tier Three **10 - 18**

Cash bars have a minimum revenue requirement of 500.

Host bars have a minimum revenue requirement of 500.

Domestic Beer **7**

Craft and Imported Beer **8**

House Wine **8 - 12**

White Claw **8**

Non-Alcoholic Beer **7**

Athletic Brewing "Run Wild" IPA

Athletic Brewing "Upside Down" Golden Ale

Soft Drinks **4**

Bottled Water **4.50**

Juice **3.75**

HALF BARREL OF BEER

Domestic **500 and up**

Import **600 and up**

Craft **600 and up**

BAR DROP SERVICE

Ask your Catering Manager about our preset beer and wine service

SPIRITS

TIER ONE - RESORT BRANDS

Vodka - New Amsterdam

Rum - Castillo White

Gin - Gordon's

Tequila - Sauza Gold

Whiskey - Evan Williams

Amaretto

TIER TWO - PREMIUM BRANDS

Vodka - Titos

Rum - Bacardi

Gin - Bombay

Tequila - Espolon

Bourbon - Bulliet

Scotch - Johnny Walker Red

Whiskey - Jack Daniels

Amaretto

TIER THREE - PREMIUM BRANDS

Vodka - Grey Goose, Titos

Rum - Bacardi, Captain Spice, Malibu

Gin - Bombay, Hendricks

Tequila - Espolon, Patron

Bourbon - Bulliet, Makers Mark

Scotch - Johnny Walker Black

Whiskey - Crown Royal, Jack Daniels

Amaretto Di Saronno



BATCH DRINKS

(By the Gallon)

Ask your Catering Manager about personalized batch cocktails for your event.

COCKTAIL ENHANCEMENTS

Minimum of 20 Guests. \$100 bartender fee for the first Hour, every Hour after \$75 drinks are on consumption.

*Bartender fee waived if added to Hosted Bar.

Bloody Mary Bar 14-16

Build your own

Bloody Mary Mix, Pickles, Olives, Lemon, Brussel Sprouts, Pepperoncini, Celery, Cherry Tomatoes, Cubed Cheese, Tito's Vodka

Mimosa - Bellini Bar 12

Sparkling Wine - Strawberry, Mango, Raspberry, Peach Purees, Orange Juice

Champagne or Wine Wall Preset 500

Includes 55 Glasses

Custom Specialty Cocktail 14 - 24

Ask your Catering Manager about personalized and themed cocktails

Mojito Bar 15

Cruzan Light Rum, Mango and Strawberry Mojito all Garnished with Fresh Fruit

Smoked Cocktail Station 18 - 24

Includes three craft cocktails

Choice of Bourbon, Tequilla, and Whiskey

Margarita Bar 14 - 25

Choice of three handcrafted margaritas

Tequilla Selection: Don Julio Blanco, Don Julio Reposado, Patron Silver, Patron Reposado, Casamigos Reposado, Casamigos Blanco, Clase Azul, Cincoro Blanco

WINES

TIER ONE

9 per Glass | 36 per Bottle

Canyon Road - Cabernet Sauvignon, Chardonnay, White Zinfandel

Wycliff Brut - Sparkling

TIER TWO

12 per Glass | 48 per Bottle

Bonanza - Cabernet Sauvignon

Sea Sun - Pinot Noir

Mer Soleil - Chardonnay

Kim Crawford - Sauvignon Blanc

La Marca - Prosecco

POLICIES AND PROCEDURES

GUARANTEE DUE DATES OR MEAL FUNCTIONS

Due 5 business days prior to arrival

Monday	Preceding Monday
Tuesday	Preceding Tuesday
Wednesday	Preceding Wednesday
Thursday	Preceding Thursday
Friday	Preceding Friday
Saturday	Preceding Monday
Sunday	Preceding Monday

MEAL COUNTS

Your group will be billed according to either the number of meals actually served, or the number of the guarantee, whichever is greater. If a final guarantee is not submitted by the deadlines outlined above, the higher of the 'agreed' or 'expected' number as it appears on either the contract or the Banquet Event Order will be used for your event.

SERVICE CHARGE

Split entree choices for a group are available at a \$1 per person charge / per split, and guarantees for each entree are required. A \$500 sales minimum is required for all host bars; \$500 sales minimum on all cash bars. If minimum is not met, The difference will be charged to your group master.

All food, beverage, audio visual equipment and other services are subject to a taxable 24% service charge and applicable taxes.

STANDARD CENTERPIECE AND LINEN

Plated and buffet dinners include a 10" round mirror and candle on each table if requested. Please consult your Catering Manager about available linen colors and additional centerpieces.

FOOD AND DIETARY RESTRICTIONS

Kalahari Resort does not permit outside food and beverage to be brought into any function space. All food and beverage served or consumed on the premises must be purchased, prepared and served by Kalahari Resort. Unused banquet food and beverage can not be taken from the function space. At the conclusion of the function such food and beverage becomes the property of Kalahari Resort. Kalahari Resort will be happy to make arrangements for any and all of your ethnic or religious catering needs, additional charges may apply.

In the case of a severe food allergy, Kalahari cannot guarantee the absence of cross contamination of food. Should you or any of your guests have a life threatening allergy, please speak with your Catering Manager as soon as possible to review options.

MULTI ENTRÉE FEE

Split entrée choices for a group's plated meal are available at \$1 per person charge per split and guarantees for each entrée are required.

MEAL IDENTIFICATION

Color coded meal tickets are required for multiple entrée plated functions and will be provided by Kalahari Resort. Groups wishing to use their own meal ticket must have pre-approval of the identification method by Kalahari Resort.

This information is subject to change. Prices contained herein are subject to change without notice. Final prices may be guaranteed for your function 60 days in advance, please see your Catering Manager for details.

NOTES:

NOTES:



ENTRANCE B

WOOD ROOMS
6,985 total sq. ft.

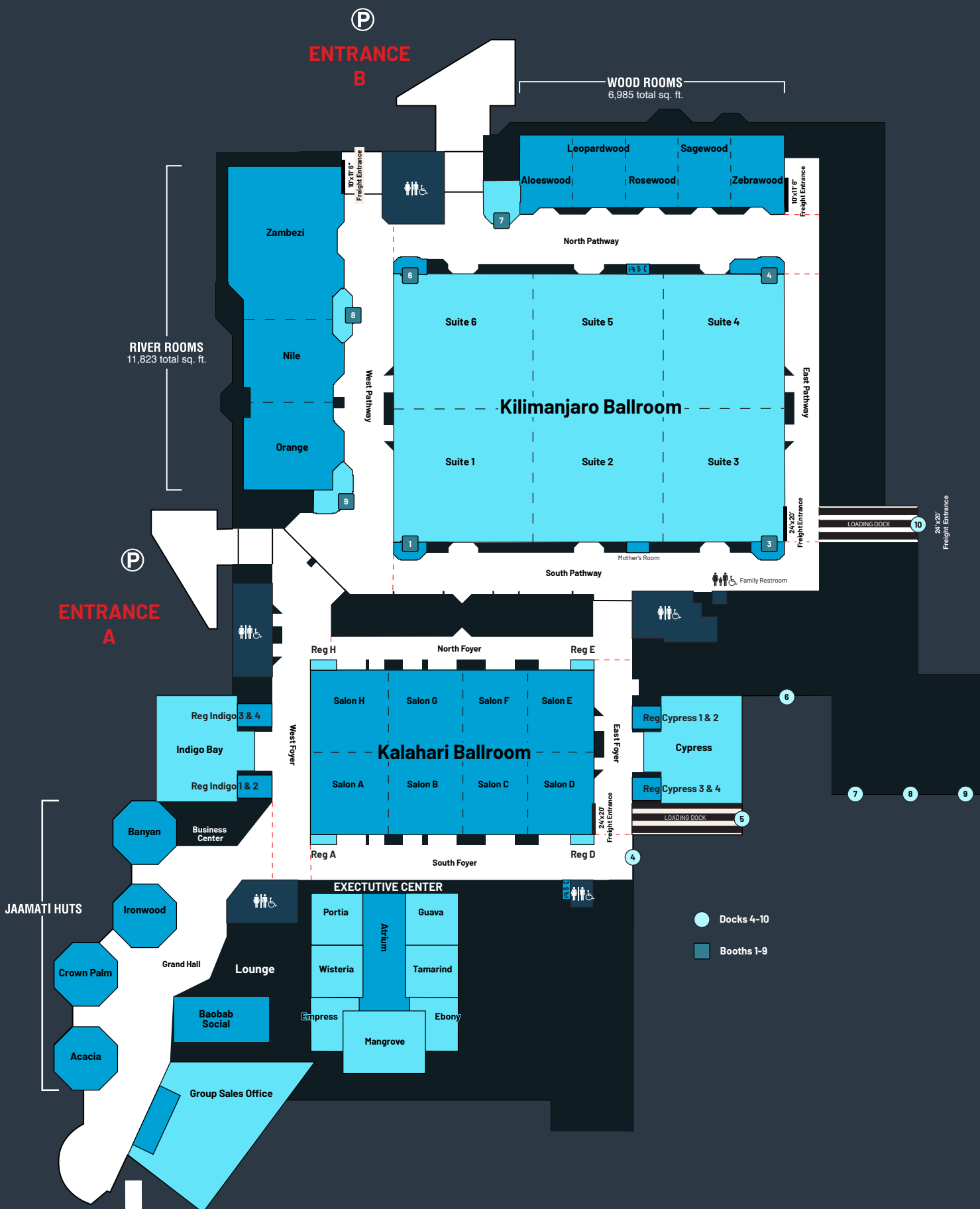
RIVER ROOMS
11,823 total sq. ft.



ENTRANCE A

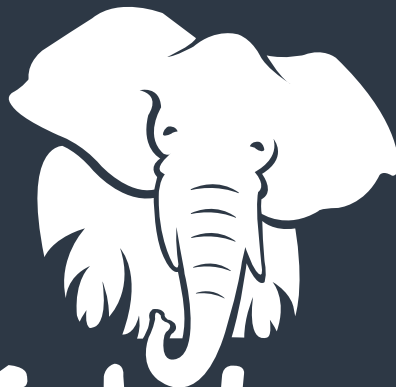
JAAMATI HUTS

TO ROOM, SUITES & RESORT AMENITIES



● Docks 4-10

■ Booths 1-9



Kalahari[®]
RESORTS & CONVENTIONS