

Breakfast



Breakfast

Continental	\$11
Assorted Muffins and Bagels, sliced fruit, orange juice and coffee	
Arbor Gold Leaf Breakfast Buffet	\$16
Sliced seasonal fruit, scrambled eggs, bacon, sausage links, breakfast potatoes, biscuits and gravy, orange juice and coffee	
Whole Fruit & Yogurt	\$6
Breakfast Burrito	\$6
Assorted Danishes <i>per dozen</i>	\$24
Assorted Muffins <i>per dozen</i>	\$32
Assorted Bagels <i>per dozen</i> with cream cheese	\$22

All prices subject to 20% service charge and 8.25% sales tax. Items on menu are subject to change without notice.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Meeting Packages



Meeting Packages

\$35 per person

(25 guest minimum)

Morning Break (select one)

Served with Coffee & Juice

- ◇ **Assorted Breakfast Breads and Whole Fruit**
- ◇ **Breakfast Burritos**
- ◇ **Yogurt served with fresh fruit and granola**

Lunch Buffet (select one)

Served with Iced Tea

- ◇ **Baked chicken breast, served with a baked potato and seasonal vegetable**
- ◇ **Hamburger served with French fries**
- ◇ **Chicken Fried Steak served with mashed potatoes, gravy and season vegetable**
- ◇ **Club sandwich served with chips and a fruit cup**

Afternoon Break (select one)

- ◇ **Assorted brownies**
- ◇ **Assorted Cookies**
- ◇ **Trail Mix**

Sodas and Bottled Water

\$2 each

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Food Displays



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(small serves 25, medium serves 50, large serves 100)

Assorted Cheese & Crackers

Small Display	\$100
Medium Display	\$200
Large Display	\$375

Assorted Cheese & Meats Display

Small Display	\$100
Medium Display	\$200
Large Display	\$375

Fresh Fruit & Cheese Display

Small Display	\$125
Medium Display	\$250
Large Display	\$500

Fresh Vegetable Display

Small Display	\$100
Medium Display	\$200
Large Display	\$400

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Cold Hors d' Oeuvres



Cold Hors d' Oeuvres

Hors d' Oeuvres are priced per 50 pieces

Fruit Kabobs with Dip	\$125
Yogurt or Caramel Dip	
Chocolate Dipped Fruit	\$200
Strawberries, Pineapple and Bananas	
Shrimp with Cocktail Sauce	\$250
Finger Sandwiches	\$100
Choice of chicken salad, tuna salad, or pimento cheese	
Tortilla Pinwheels	\$100
Assorted meats with cream cheese	

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Hot Hors d' Oeuvres



Hors d' Oeuvres are priced per 50 pieces

Chicken Quesadilla	\$125
Meatballs	\$100
Choice of Swedish, BBQ, or Hawaiian	
Spring Rolls	\$100
Bacon Wrapped Stuffed Peppers	\$150
Chicken Bites	\$100
Served with Gravy or Ranch	
Spinach & Artichoke Dip	\$150
Miniature Cheese Burger Sliders	\$150
Beef Teriyaki Kabob	\$150
Fried Squash	\$100
Fried Ravioli	\$100
Fried Cheese Sticks	\$100
Chicken Wings	\$150

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Plated Meals



*All plated meals include salad, choice of starch, choice of vegetable,
rolls and butter, Iced Tea.*

Baked Chicken Breast	\$20
Chicken-Fried Steak	\$22
Fettucine Alfredo	\$18
Add Grilled Chicken	\$21
Lasagna	\$18
Penne Pasta with Marinara Sauce	\$18
Add Grilled Chicken or Meatballs	\$21
Roast Beef and gravy	\$20
Grilled Rib Eye (10 oz)	Market Price

Sides

◇ **Salad**

Mixed Green Salad served with Ranch & Italian Dressing

◇ **Vegetables Select One**

*Whole Kernel Corn, Green Beans, Steamed Broccoli,
Seasonal Mixed Vegetables, or Mac n Cheese*

◇ **Starch (Not included for Pasta dishes) Select One**

Mashed Potatoes, Rosemary New Potatoes, Baked Potato, Rice Pilaf

◇ **Dessert Select One**

*Pie (Apple or Cherry), Pudding (Oreo or Banana)
Brownies (Rocky Road ,Mint, Cream Cheese or Oreo),
Chocolate Cake with nuts*

Upgrade to New York Style Cheesecake for \$4 per person

All Plated Meals can be served as a single entrée buffet for \$2 less per person.

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Themed Buffets

All Buffets served with Salad , Dessert & Iced Tea.

Water upon request



Deli **\$16**

Assorted Breads & Rolls

Choice of Pasta Salad, Cole Slaw or Potato Salad

Choice of Two: Turkey, Roast Beef , and Ham

American & Swiss Cheese, Lettuce, Tomatoes, Pickles & Condiments

Baked Potato **\$16**

**Large Baked Potatoes, Texas Chili, Bacon Bits, Cheese, Chopped Tomatoes,
Sliced Black Olives, Chopped Onion, Butter & Sour Cream**

All American Burger **\$16**

**Ground Beef Patty, American Cheese, Lettuce, Tomatoes, Pickles, Onions
Condiments and French Fries**

Italian **\$18**

Choice of 2:

Penne Pasta with Marinara Sauce, Chicken Fettucine Alfredo, or Lasagna

Seasonal Vegetables and Garlic Bread

BBQ **\$18**

Choice of 2: Chopped Brisket, Chicken Breast, Sliced Ham or Sausage

Potato Salad, Beans and Rolls

Mexican **\$22**

Choice of one: Beef or Cheese Enchiladas

Choice of one: Chicken or Beef Fajitas (Includes fixings)

Seasoned Ground Beef with Tortillas

Spanish Rice, Beans, Chips & Salsa

Country **\$22**

Chicken Fried Steak and Chicken Fried Chicken

Mashed Potatoes, Cream Gravy, Green Beans and Rolls

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A La Carte



Assorted Bottles of Juice	\$3 each
Bottled Water	\$2 each
Iced Tea	\$20 gallon
Fresh Ground Coffee	\$25 gallon
<i>Served with To Go Cups</i>	
Assorted Hot Tea Selection	\$25 gallon
<i>Served with To Go Cups</i>	
Assorted Soft Drinks	\$2 each
Assorted Energy Drinks	\$5 each
Assorted Candy Bars	\$24 dozen
Assorted Granola Bars	\$2 each
Assorted Whole Fruit	\$12 dozen
Assorted Cookies	\$20 dozen
Assorted Brownies	\$20 dozen
Jumbo Pretzels	\$30 dozen
Trail Mix	\$3 per person
Popcorn	\$2 per person

Drinks are charged based on consumption. Coffee and Tea have a minimum charge of 1.5 gallon per selection for the drink station set-up.

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Bar Service



Bar Set—Up **\$150**

A \$150 set-up fee per bar. We recommend one bartender per 100 guests. Each additional bar is \$150. Each additional Bartender is \$40 per hour.

Banquet Bar Prices

Premium Brands	\$8
House Brands	\$6
House Wine	\$7
Domestic Beer	\$4
Import Beer	\$5
Soft Drinks/Bottled Water	\$2

Drink Coupons:

Host can purchase drink coupons to give to guests. The tickets are charged based on the type of drink they are redeemed for.

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Catering Guidelines



- ◇ **No food or beverage may be brought in or taken from the Legacy Conference Center.** Any violation of this will result in the event being closed. No refunds will be issued. Menu decisions must be made within 2 weeks of booking the function. A 20% taxable service charge will be added to all food and beverage purchases. A 8.25% Sales Tax will then be added to the total amount. Clients are required to submit a firm guarantee no later than noon, three business days prior to the scheduled event. All charges will be based on the guarantee or the actual number of guests served if greater than the guarantee.
- ◇ **The only alcoholic beverages permitted on hotel premises are those dispensed by the hotel in accordance with its liquor license.** Any alcoholic beverages brought in to the banquet facilities by yourself or guests of your event will be confiscated and the event will be closed. No refunds will be given. If alcoholic beverages are to be served, the hotel's alcoholic beverage license requires the hotel to request proper identification of any person of questionable age and refuse alcoholic beverage service if the person is under age or cannot produce proper identification. It is the hotel's right to refuse beverage service to any person who, in the hotel's judgment, appears intoxicated, threatening or disorderly. The hotel reserves the right to close any and all alcoholic beverage service at any time based on guest and facility safety and security.
- ◇ Seating arrangements are determined by the guaranteed number of guests. Banquet rooms will be set according to your instructions, with a maximum of 5% over the guaranteed number of guests. If round tables are specified, 8 guests will be seated at each table. A diagram of the room set-up is requested 2 weeks prior to the event date or the hotel will set the room as they see appropriate. **Any alterations made to the room set-up after the room is completed will result in a \$150 reset fee.** The event room assignment is NOT guaranteed.
- ◇ **Payment Policy:** A \$500 non-refundable deposit and a credit card are required to reserve the banquet space. The entire balance is due 30 days prior to the event. If payment is not received by the required date, the room will not be set and will be available for resale. Cancellation and/or set-up fees will be charged accordingly.
- ◇ If you must cancel a scheduled event, the following policy will apply: 30+ days prior to the event, the hotel will keep the \$500 deposit. 10-30 days prior to the event, 50% of the estimated balance will be charged. Less than 10 days prior to the event, the total estimated balance is charged. The estimated balance includes banquet room rental, food and/or beverages ordered. **NO DEPOSITS WILL BE REFUNDED**
- ◇ Materials shipped to the hotel prior to your event must be labeled with your event name and event date. **The hotel is not responsible for return shipments. Any packages left longer than 30 days will be discarded.**
- ◇ **The use of rice, birdseed, glitter, and confetti is not permitted. A cleaning fee of \$50-500 will be charged to the host if restrictions are not adhered to. The hotel will not permit the affixing of anything to the walls or ceiling without approval by management.**
- ◇ The hotel is not responsible for any damage or loss to any merchandise belonging to the host or their guests located in the hotel prior to, during or after any function.

Customer Signature: _____

Date: _____

Audio Visual



Legacy Ballroom AV Package **\$250**

**Includes drop down screen, 3 wall mounted TV displays,
Projector, Wireless Microphone and Audio Patch**

A La Carte Pricing:

Drop Down Projector Screen	\$50
Wired Microphone	\$25
Lapel Microphone	\$50
Projector	\$150
Extension Cord	\$5 each
Power Strip	\$5 each
Speaker Phone	\$50
DVD Player	\$50
Flip Chart	\$25
Dance Floor	\$200

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Meeting Room Rental



Legacy Conference Center

The Legacy Conference Center features 3,000 square feet of flexible meeting space.

Legacy Conference Center **3,000 sq ft**

\$900 plus tax and plus service charge

Salon J **1,000 sq ft**

\$350 plus tax and plus service charge

Salon R **1,000 sq ft**

\$350 plus tax and plus service charge

Salon T **1,000 sq ft**

\$350 plus tax and plus service charge

Salon JR **2,000 sq ft**

\$700 plus tax and plus service charge

Salon RT **2,000 sq ft**

\$700 plus tax and plus service charge

The Conference Center features complimentary WiFi and one 70" LED Flat screen mounted in each room.

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