

# Experience Eurest.

## **Eurest Dining Services Welcomes You to Gateway Center**

As the exclusive caterer for Gateway Center, Eurest Dining is dedicated to making your event an outstanding success by providing exemplary service and exquisite cuisine. The following pages are only *suggested* menus. Our chef, Michael Smith is a graduate of APICIUS Culinary School; Florence, Italy. He is available to create endless appetizing options to meet any budget or special request.

Please allow Eurest Dining to customize a menu to meet your group's individual needs. Our motto is "*from good to great!*" Let us make your event *great!*

Janel Ransdell  
General Manager  
Eurest Dining Services

# General Policy Information

## EXCLUSIVE CATERING SERVICES

All food and beverage services at Gateway Center are provided exclusively by Eurest Dining Services; therefore, we cannot allow any outside food or beverages (including all alcoholic and non-alcoholic beverages) to be brought into the facility. Menus for your event should be finalized one month prior to the event. Please note that prices and menus are subject to change at any time.

## GUARANTEES

A minimum guarantee of attendance is due 14 days prior to your event. Guarantees cannot be lowered after this date, but may be increased up to 4 business days prior to your event through a Eurest Dining representative only. Should attendance become higher than the guarantee, you will be charged for the actual event attendance. Eurest Dining Services will not be responsible for issues directly related to delayed contractual time schedules.

## SERVICE CHARGE AND TAXES

A 19% service charge will be added to all food and beverage items including consumption on host bar or beverage service. An 8.85% sales tax will be charged in addition, unless an a State Tax Exemption letter is presented prior to the event.

## BILLING

Eurest Dining accepts corporate checks, cash, money orders, cashier's checks and credit cards; however, due to corporate policies we cannot accept personal checks. Unless other contractual arrangements have been made, Eurest Dining Services requires 100% pre-payment prior to the event. Pricing is subject to change.

## KITCHEN FACILITIES

The kitchen facilities can be available to food shows and select trade shows for preparation, if contractual arrangements have been made prior to the event. All contractual requirements and specifications, as well as health department policies, must be adhered to at all times. A written Eurest Dining contract is required 45 days in advance of the event.

## OVERSET POLICY

It is our policy to provide a 5% overset, not to exceed 25 additional place settings, for any event held at the Gateway Center. If extra tables and place settings are requested above the 5%, Eurest would charge a fee of \$25.00 per table.

## TABLE LINENS

Table linens are dressed appropriately for full meal functions, with standard linens and napkins. Additional colors and selections are available at an additional fee. Tables used for boxed lunches and meeting tables do not normally receive linens, but they can be ordered in advance for \$5.00 each.

## CHILDREN PRICING

Children ages 3-10 are welcome to have the adult meal at a 50% discount. Special kid's meals and pricing for served dinners are available upon request, but they must be ordered in advance.

# **HORS D'OEUVRE SELECTIONS**

## **Cold Hors d' Oeuvres**

(Pricing Per 50 Pieces)

Fruit-Cheese-Vegetables and Crackers  
Tuscan Bruschetta with Roma Tomatoes, Garlic and Fresh Basil  
Skewered Olive, Smoked Provolone and Salami  
Gorgonzola Grapes  
Silver Dollar Sandwiches of Honey Ham and Roasted Turkey Breast  
Savory Cheesecake With Crackers (Blue Cheese-Crab-Jalapeno)  
Vegetable Puff Pizza  
Coronets of Salami  
Salmon Wrapped Asparagus  
Shrimp Cocktail  
Smoked Mussels

## **Hot Hors d' Oeuvres**

(Pricing Per 100 Pieces)

Asian Pot Stickers with Gingered Soy Glaze  
German Sausage Wrapped In A Puff Pastry  
Sesame Chicken Satay with Peanut Sauce  
Mini Assorted Quiche  
Spanakopita  
Grilled Chicken Quesadillas  
Vegetable Eggs Rolls With A Sweet and Sour Sauce  
Fried Ravioli  
Meatballs (Swedish-BBQ-Marinara)  
Stuffed Mushrooms (Crab-Sausage-Cheese)  
Breaded Chicken Tenders with Chef's Sauces  
Chicken Wings (Buffalo-Garlic-Asian-Ranch-BBQ)  
Bacon Wrapped Shrimp  
Mini Taco's

All Items are Subject to a 19% Service Charge and 8.85% Sales Tax.

# HOST BAR PACKAGES

Pricing Is Listed On a Per Person Basis

**DRAFT BEER, WINE AND SODA PACKAGE** Pricing includes: Bud Light Draft Beer, House White Zinfandel, Chardonnay, Cabernet, and Merlot  
and Pepsi Brand Fountain Soft Drinks  
2 Hours  
4 Hours

**FULL (HOUSE BRAND) BAR PACKAGE** Pricing includes: House Brand Mixed Drinks, Bud Light Draft Beer, House White Zinfandel, Chardonnay, Cabernet, Merlot and Pepsi Brand Fountain Soft Drinks  
2 Hours  
4 Hours

**FULL (PREMIUM BRAND) BAR PACKAGE** Pricing includes: Premium Brand Mixed Drinks, Bud Light Draft Beer, House White Zinfandel, Chardonnay, Cabernet, Merlot and Pepsi Brand Fountain Soft Drinks  
2 Hours  
4 Hours

**NON-ALCOHOLIC BEVERAGE PACKAGE** Pricing includes: Pepsi Brand Fountain Soft Drinks, Assorted Fruit Juices, and Sparkling Water  
2 Hours  
4 Hours  
5 Hours

*Our standard bar service comes with clear plastic ware.  
Glassware can be provided at an additional cost.*

All Items are Subject to a 19% Service Charge and 8.85% Sales Tax.

# **BAR PRICING ON CONSUMPTION**

Pricing Is Listed On A Per Drink Or Per Unit Basis

## **HOST BAR**

Cordials  
Premium Brands  
House Brands  
House Wine  
Domestic Draft Beer  
Bottled Domestic Beer  
Bottled Imported Beers  
Fountain Soft Drinks (Pepsi Products)

## **ALA CARTE HOST BAR OPTIONS**

Half Barrel Domestic Beers Per Keg  
House Wines \$Per Bottle Pricing Available Upon Request

## **CASH BAR**

Cordials  
Premium Brands  
House Brands  
House Wine  
Domestic Draft Beer  
Domestic Bottled Beer  
Bottled Imported Beers  
Fountain Soft Drinks (Pepsi Products)

### **Specialty Liquors, Beer, Wine and Cordials Are Available**

Eurest Dining Will Make Every Effort To Accommodate  
Your Special Requests

### **Labor Charges**

All Cash Bars Must Meet A \$100 Per Hour Minimum, Or  
Be Subject To A \$20 Per Hour Bartender Fee.

All Consumption Bars Subject To 19% Service Charge and 8.85% Sales Tax

*Our standard bar service comes with clear plastic ware.  
Glassware can be provided at an additional cost.*

All Items are Subject to a 19% Service Charge and 8.85% Sales Tax.

# ALCOHOL BEVERAGE SELECTION

## House Liquor

Kentucky Tavern Bourbon  
Canadian Club Whiskey  
Seagram's Seven Whiskey  
Gordon's Gin  
Svedka Vodka  
Lunazul Tequila  
Bacardi Rum  
Clan MacGregor Scotch

## Premium Liquor

Makers Mark Bourbon  
Jack Daniels  
Crown Royal  
Dewar's Scotch  
Tanqueray Gin  
Beefeaters Gin  
Grey Goose Vodka  
Cazadores Tequila  
Captain Morgan  
Malibu Rum

## Cordials

Amaretto Di Saronna  
Grand Gala  
Baileys Irish Cream  
Jaegermeister  
Kahlua

## Wine

Copperidge Merlot  
Copperidge White Zinfandel  
Copperidge Cabernet Sauvignon  
Copperidge Chardonnay

## Draft Beer

Budweiser  
Bud Light  
Miller Lite

All Items are Subject to a 19% Service Charge and 8.85% Sales Tax.