



Catering by Kahler Events

Easy To Plan

Great Food! Impeccable Service! Memorable Experience!

PLATED BREAKFAST

Includes Breakfast Pastries and Breads,
Starbucks Coffee, Decaffeinated Coffee and Specialty Teas
Freshly Squeezed Orange Juice or Cranberry Juice

All American \$14.00

Fluffy Scrambled Eggs and Breakfast Potatoes served with choice of: Chicken Sausage, Sausage Patty, Crisp Bacon, Grilled Country Ham

Breakfast Burrito \$15.00

Flour or Whole Wheat Tortilla filled with Scrambled Eggs, Red and Green Peppers, Breakfast Potatoes, Monterey Jack Cheese and Avocado. Served with choice of : Chorizo, Crisp Bacon, Country Ham and Fresh Salsa

Healthy Scramble \$13.00

Scrambled Egg Whites, Sautéed with Fresh Spinach and Tomatoes

Brioche French Toast \$14.00

Brioche Bread soaked in egg and fried to perfection. Flavored with Cinnamon and dusted with Powder Sugar, Slice of Fresh Orange, served with Maple Syrup. Choice of: Grilled Country Ham or Crisp Bacon

Eggs Benedict \$15.00

Two English Muffin halves topped with Canadian Bacon, Poached Eggs and Hollandaise Sauce Served with Breakfast Potatoes or Cottage Cheese.

Steak and Eggs \$17.00

6 oz. Sirloin Steak, served with choice of scrambled eggs or two Fried eggs, Breakfast Potatoes and Caramelized Onions

BREAKFAST BUFFETS

Includes:

Starbucks Coffee, Decaffeinated Coffee and Specialty Teas

Express Continental \$12.00

Freshly Squeezed Orange Juice and Cranberry Juice

Breakfast Pastries to include: Assorted Muffins, Scones, Bagels and Croissants
Cream Cheese, Butter and preserves.

Kahler Continental \$14.00

Freshly Squeezed Orange Juice and Cranberry Juice

Sliced Fresh Seasonal Fruit

Assorted individual yogurts

Hard Boiled Eggs

Assorted Muffins, Scones, Bagels and Croissants

Cream Cheese, Butter and Preserves

Deluxe Continental \$18.00

Freshly Squeezed Orange Juice, Cranberry Juice and Tomato Juice

Sliced Seasonal Fresh Fruit and Berries

Assorted individual yogurts – Granola clusters

Eggs Benedict on English Muffin, Breakfast Potatoes

Assorted Muffins, Scones, Croissants with Butter and Preserves

Grand Breakfast Buffet (min 30 pp) \$17.00

Orange, Cranberry and Tomato Juices

Hot Oatmeal served with Cinnamon, Raisins and Brown Sugar

Assorted individual Yogurts

Scrambled Eggs, Crisp Bacon, Breakfast Potatoes

Assorted Muffins, Scones and Croissants with Butter and Preserves

BREAKFAST ENHANCEMENTS

(30 guests minimum)

Includes Starbucks Coffee, Decaffeinated Coffee and Specialty Teas

Omelet Station

\$7.00

(Exhibition Chef Fee \$150.00)

Eggs or Egg Whites, Spinach, Mushrooms, Tomatoes, Onion, Swiss , Gouda, choice of Apple Wood Smoked Bacon, Chicken Sausage or Country Ham

Smoked Salmon

\$4.00

Served with Diced Red Onion, Tomatoes, Egg Whites, Capers, Cream Cheese and Mini Bagels.

Waffle Station

\$4.00

(Exhibition Chef Fee \$150.00)

Buttermilk Waffles served with an Array of Seasonal Fresh Fruit and Berries, Whipped Cream, Cinnamon, Maple Syrup and Powdered Sugar

Crepe Station

\$4.00

(Exhibition Chef Fee \$150.00)

Crepes made to order and filled with seasonal Fresh Fruit and Berries, Ham and Mascarpone Cheese, Nutella, Peanut Butter. Cream Cheese, Chocolate Mousse, Whipping Cream, Cinnamon and Powdered Sugar

A LA CARTE BREAKS

Beverages

Freshly Brewed Starbucks Coffee regular or decaffeinated	\$45.00 per gallon
Hot Water and Specialty Teas	\$32.00 per gallon
Iced Tea	\$27.00 per gallon
Lemonade	\$27.00 per gallon
Fruit Punch	\$27.00 per gallon
Assorted Chilled Juices	\$27.00 per gallon

Dry Snacks

Triple Mix Popcorn	\$ 5.00 each
Salted Mixed Nuts	\$4.00 each
Granola Bars	\$3.00 each
Chex® Snack Mix	\$4.00 each
Individual Bags of Chips	\$4.00 each

Breads and Snacks

Muffins, Scones, Croissants, Danish	\$28.00 per dozen
Assorted Bagels	\$24.00 per dozen
Kahler Brownies	\$26.00 per dozen
Individual Salted Pretzels	\$26.00 per dozen
Soft Hot Pretzel Bites, Warm Cheese Sauce	\$26.00 per dozen
Assorted Cookies	\$24.00 per dozen

Fruit, Yogurt, Ice Cream

Whole Fresh Seasonal Fruit & Bananas	\$2.00 per piece
Individual Yogurts	\$3.00 each
Ice Cream Bars	\$4.00 each

LUNCH ON THE GO

(All packaging is Biodegradable and Recyclable)

All Boxes include: Bag of Potato Chips, Whole Seasonal Fruit , One Fresh Cookies, bottle of soda or spring water

Chicken Wrap

\$17.00

Whole Wheat or Spinach Tortilla, Roasted Chicken Breast, Romaine Lettuce, Provolone Cheese, Cucumber and Hummus

Smoked Turkey Baguette

\$17.00

Roasted Smoked Turkey served on Ciabatta, Baby Spinach, Artichoke Hearts, Oven Roasted Tomato, Basil Dijon Aioli

Sliced Roast Beef

\$17.00

Romaine Lettuce, Fontina Cheese, Tomato Jam, served on a Toasted Baguette

Grilled Portobello

\$17.00

Grilled Portobello Mushroom, Roasted Red Pepper and Arugula, served on Whole Wheat Lavash

Italian Trio

\$18.00

Prosciutto, Salami, Pepperoni and Provolone Cheese, Shredded Iceberg Lettuce, Red Wine Vinaigrette on Herb Focaccia

Ham and Cheese

\$17.00

Hand sliced Cherrywood Smoked Ham, served on a Baguette with Dijon Mustard and American Cheese, Shredded Iceberg Lettuce

PLATED LUNCH SALADS

Includes Rolls and butter, Chef's Selection of Dessert Starbucks Coffee, Decaffeinated Coffee or Tea

Southwestern Chicken Salad

\$17.00

Romaine Lettuce, Blackened Chicken, Diced Tomatoes Roasted Orange and Red Peppers, Black Beans, Roasted Corn, Avocado, Tortilla Strips, Cilantro Vinaigrette

Cobb Salad

\$18.00

Mixed Greens, Grilled Chicken, Crisp Bacon, Kalamata Olives, Tomatoes, Avocado, Hard Boiled Egg, Blue Cheese Crumbles, Blue Cheese Dressing

Asian Chicken Salad

\$17.00

Mixed Greens, Red Cabbage, Carrots, Cucumbers, Avocado, Edamame, Cilantro and Sliced Chicken. Honey Sesame Dressing

Caesar Chicken

\$17.00

Grilled Breast of Chicken on a Bed of Romaine Lettuce, Garlic Croutons and Parmesan Shavings, Caesar Dressing

PLATED LUNCH

Includes Rolls and butter, Starbucks Coffee, Decaffeinated Coffee or Tea

Salads (select one)

- Caesar with Garlic Croutons and Parmesan Cheese
- Baby Spinach, Yellow Beets, Balsamic Vinaigrette
- Baby Greens, Cherry Tomatoes, White Balsamic and Olive Oil
- Tomato, Mozzarella, Olive Oil and Fresh Basil

Desserts (select one)

- Tiramisu Cake
- Bread Pudding Caramel Sauce
- Crème Brulee
- Home made caramel Apple Pie

Entrees (select one)

- **Roasted Boneless Chicken Breast** **\$20.00**
Butternut Squash on a bed of Wild Rice
- **Chicken Primavera** **\$20.00**
with Penne Pasta
- **Faro Grain Risotto** **\$19.00**
Brussel Sprouts, Crispy Shallots, Parmesiano Reggiano
- **Pork Tenderloin** **\$20.00**
Yukon Gold, Squash and Zucchini, Whole Grain Mustard Sauce
- **Grilled Flank Steak** **\$22.00**
Baby Red Potatoes, Sautéed Kale and Carrots
- **Hot Beef or Turkey Open Face Sandwich** **\$19.00**
Garlic Mashed Potatoes,
Steamed Seasonal Vegetables and Gravy
- **Wild Mushroom Ravioli** **\$19.00**
Julien of Vegetables, Sherry Peppercorn Sauce

BUFFET LUNCHES

(Minimum of 50 guests required. For less than 50 guests add \$5.00 per person and a waiter fee of \$125.00)

Includes Rolls and butter, Starbucks Coffee, Decaffeinated Coffee or Tea

Italian Station

\$21.00

Caesar Salad with Garlic Croutons and Parmesan Cheese
Caprese Salad with Tomatoes, Mozzarella, Fresh Basil, Balsamic Vinaigrette
Grilled Breast of Chicken with Prosciutto and Mozzarella Cheese, Marsala Sauce
Seared Salmon, Alfredo Sauce
Bowtie Pasta with Asparagus Spears
Roasted Eggplant, Zucchini, Carrots
Focaccia and Garlic Bread
Tiramisu

Mexican Buffet

\$19.00

Fresh Tomato Salsa and Tortilla Chips
Black Bean and Corn Salad
Pico De Gallo
Carne Asada and Chicken Fajitas
Flour and Corn Tortillas
Spanish Rice, Refried Beans
Flan and Churros

Asian Station

\$23.00

Soba Noodle Salad with Fresh Purple Cabbage, Carrots, Celery, Sesame Seeds
Vegetarian Egg Rolls
Sesame Ginger Chicken
Beef and Broccoli
Jasmine Rice and Vegetable Stir Fry
Coconut Cream Tart and Fortune Cookies

BBQ Buffet

\$23.00

Signature Slaw
Mixed Greens Salad, Balsamic Vinaigrette
Beef Baby Back Ribs with Whiskey and Honey Peppercorn Sauce
Roasted Chicken Quarters
Horseradish Mashed Potatoes and Gravy
Seasonal Vegetable Medley
Apple and Pecan Pies

BUFFET LUNCHES

(Minimum of 50 guests required. For less than 50 guests add \$5.00 per person and a waiter fee of \$125.00)

Includes Rolls and butter, Starbucks Coffee, Decaffeinated Coffee or Tea

Deli Buffet

\$19.00

Mixed Green Salad with Ranch Dressing
Potato Salad with Capers, Lemon Olive Oil dressing
Roasted Turkey, Roast Beef, Genoa Salami, Prosciutto Cotto, Mortadella
Provolone, Swiss and Cheddar
Tomatoes, Onions, Mustard, Mayonnaise and Catchup
Assorted Sandwich Breads
Chocolate Cake

Pizza Bar

\$17.00

Arugula and Spring Mix Roasted Pears and Blue Cheese, Balsamic Vinaigrette
BBQ Chicken
Vegetarian
Pepperoni
Pizza Margherita
Tiramisu

Mediterranean Station

\$21.00

Greek Salad with Tomatoes, Cucumbers, Kalamata Olives, Feta Cheese
Grilled Eggplant and Zucchini, Yogurt Garlic Dip
Roasted Bone-in Airline Chicken
Beef Kebabs
Oven Roasted Potatoes
Green Beans Ragu
Baklava

Minnesota Buffet

\$20.00

Mixed Greens Salad with Ranch and Blue Cheese Dressings
Herb Roasted Chicken
Old Fashion Meatloaf
Garlic Mashed Potatoes, Traditional Gravy
Green Beans Almandine
Home Made Apple Pie

BREAKS

Coffee and Tea All Day **\$13.00**
Served at the start of the meeting, mid-morning refresh and afternoon refresh

Beverages All Day **\$17.00**
Assorted Sodas and Mineral Waters, Bottled Water, Starbucks Coffee,
Decaffeinated coffee and Specialty Teas
Served at the start of the meeting, mid-morning refresh and afternoon refresh

Sweet and Salty **\$12.00**
Carroll's Corn, Candy Bars, Skittles, Hot Soft Pretzels, Peanuts
Assorted Sodas and Mineral Waters
Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and Specialty Teas

Healthy Rochester **\$14.00**
Assorted Fruit Juices and Bottled Flat and Sparkling Water
Dry Roasted Almonds
Fresh Cut Vegetables served with Hummus and Garlic Yogurt Dip
Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and Specialty Teas

Milk and Cookies **\$12.00**
An Array of Fresh Baked Chocolate Chip, Oatmeal and Raisin, Macadamia Nut
Cookies, Accompanied by Almond, 2% Milk and Non-Fat Milk
Fresh Starbucks Coffee, Decaffeinated Coffee and Specialty Teas

South of the Boarder **\$16.00**
Fresh Salsa and Guacamole served with Tri-Color Tortilla Chips
Chicken Quesadillas, Cheese Taquitos
Virgin Margaritas and Assorted Sodas
Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and Specialty Teas

ALL DAY MEETING PACKAGES

(Groups of 20 or less we will customize the menu for you)

Meeting Packages Include the following:

Express Continental

Buffet Lunch (Select one of the eight available choices)

AM Break: Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, Specialty Teas

PM Break (Select one of the following)

Freshly Made Cookies and Individual Bags of Mixed Nuts

Assorted Sodas and Mineral Waters

Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, Specialty Teas

or

Hot Pretzels and Individual Bags of Chips

Assorted Sodas and Mineral Waters

Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, Specialty Teas

Add any of the following soups to your lunch for \$5.00 per person

Minestrone

Chicken Tortilla Soup

Duchess

Pasta and Faggioli Soup

Price of All-Day Packages with following buffet lunches:

Italian Buffet \$46.00

Mexican Buffet \$44.00

Asian Station \$48.00

BBQ Buffet \$48.00

Deli Buffet \$44.00

Pizza Bar \$42.00

Mediterranean Station \$46.00

Minnesota Buffet \$45.00

SPECIALTY STATIONS

(Minimum 50 guests
\$150.00 Chef Attendant Fee)

Pacific Rim \$24.00

Assorted Dim Sums
California Rolls, Spicy Tuna Rolls, Salmon, Yellow Tail and Ahi Tuna Sushi
Served with Wasabi and Soy Sauce

Nachos \$16.00

Tri-Color Tortilla Chips
Ground Beef and Diced Chicken
Tomatoes, Onions, Refried Beans, Black Olives
Chili, Cheese, Sour Cream, Guacamole, Pico De Gallo
Shredded Lettuce, Scallions and Jalapenos

Sliders \$13.00

Ground Chicken, BBQ Pulled Pork, Beef
Served with Sweet Potato Fries
Assorted Mini Buns and appropriate Condiments

Stir-Fry \$20.00

Egg Rolls
Oriental Chicken and Beef served over Rice or Lo Mein Noodles, Water
Chestnuts, Scallions and Bean Sprouts
Choice of Teriyaki, Hot Peanut or Plum Sauces
Almond and Fortune Cookies

Fajitas \$18.00

Chicken or Beef sautéed with Peppers, Onions, Tomatoes, Chiles
Refried Beans, Shredded Lettuce, Diced Tomatoes, Radish, Jalapeno Peppers
Flour and Corn Tortillas, Salsa, Guacamole, and Sour Cream

Sweet Delights \$14.00

Mini Cup Cakes, Individual Mousse Cups, Mini Cheesecakes, Petit Fours,
Assorted Mini Bars, accompanied by Starbucks Coffee, Decaffeinated Coffee and
Specialty Teas

HORS D' OEUVRE

(items priced per piece)
Minimum order 50 pieces

Cold Selection (price per piece)

Tomato Basil Bruschetta	\$2.50
Deviled Eggs	\$2.50
Salmon Carpaccio on Pumpernickel	\$3.25
California Rolls with Soy Sauce	\$2.50
Assorted Sushi	\$3.00
Tri-color Baby Potatoes with Sour Cream and Caviar	\$2.50
Chicken Curry Salad on Belgian Endive	\$3.00
Thai Chicken Lettuce Wrap	\$3.00
Salmon and Herbed Cheese Pinwheel	\$3.00
Bocconcini Cherry Tomato Skewer	\$2.75
Cucumber-Salmon Roulade Bites	\$3.00
Beef Tenderloin Canapes	\$4.00
Avocado Basil and Tomato Crostini	\$2.50
Crostini with Black Eyed Pea puree	\$2.50
Sweet Potato Crostini with Blue Cheese	\$2.50

Hot Selection (price per piece)

Spinach and Feta Cheese Triangles	\$2.75
Vegetarian Eggrolls	\$3.00
Coconut Shrimp, Mango Chutney	\$4.00
Baked Brie Pouch, Apricot Chutney, Roasted Walnuts	\$4.50
Mini Lamb Chops, Yogurt Cilantro Sauce	\$5.00
Mini Beef Wellington, Red Wine Demi	\$4.50
Arancini balls	\$2.75
Meatballs	\$2.50
Mini Quiche	\$3.00
Thai Chicken Sate	\$3.00
Steamed Pork and Shrimp Dumpling	\$3.00
Three-Cheese Philo Triangles	\$3.00
Spicy Salt and Pepper Shrimp	\$3.50
Mini Beef Kebabs	\$4.00
Pigs in a Blanket	\$2.75

DISPLAY STATIONS

Minimum order for 25 guests

Vegetable Crudité \$5.00 per person

Fresh Seasonal Vegetables served with Ranch and Blue Cheese Dips

Grilled Vegetable Display \$7.00 per person

A display of Roasted Peppers, Asparagus, Eggplant, Cremini Mushrooms, Green and Yellow Zucchini, Red and Yellow Bell Peppers, Drizzled with a Balsamic Reduction, served with a Yogurt Cucumber Dip

Artisan Cheese Display \$8.00 per person

Domestic and Imported Cheeses to include Brie, Smoked Gouda, Mild Cheddar, Swiss, Goat Cheese, Parmigiano Reggiano. Decorated with Dry Fruit and Toasted Almonds, Served with Sliced French Baguette and Flat Bread Crackers

Fresh Fruit Display \$ 7.00 per person

An Array of Fresh Seasonal Fruit and Berries, served with a Raspberry Lime Yogurt Sauce or a Yogurt Chocolate Sauce

Tapas Bar \$12.00 per person

Hummus Dip and Pita Chips
Tabbouleh Salad with Fresh Parsley, Cucumber, Tomatoes and Bulgur
Grilled and Raw Vegetables, Oven Dried Tomatoes
Marinated Mushrooms, Artichoke Hearts, Peppers, Kalamata Olives
Spanakopitas and Tyropitas

PLATED DINNER

Includes Rolls and butter, Chef's Selection of Vegetables, Starbucks Coffee, Decaffeinated Coffee or Tea

Salads (select one)

- Caesar with Garlic Croutons and Parmesan Cheese
- Baby Spinach, Yellow Beets, Balsamic Vinaigrette
- Spring Mix, Roasted Pear, Toasted Walnuts, Red Wine Shallot Vinaigrette
- Baby Greens with Fresh Mint, Roasted Pine Nuts, Blue Cheese Dressing
- Orange, Fennel and Arugula, Honey Lemon Olive Oil Dressing
- Apple, Kale and Feta with Roasted Almonds, Lemon Olive Oil Dressing

Desserts (select one)

- Tiramisu Cake
- Bread Pudding Caramel Sauce
- Crème Brulee
- Homemade caramel Apple Pie
- Chocolate Trio Cake

Entrees (select one)

- **Parmesan Crusted Chicken Breast, Cream Sauce** \$26.00
Spinach and Egg Fettuccini
- **Chicken Piccata, Lemon Capers Sauce** \$26.00
Garlic Mashed Potatoes
- **Almond Crusted Walleye** \$32.00
Roasted Yukon
- **Pecan Crusted Salmon, Citrus Beurre Blanc** \$30.00
Basmati Rice
- **Pork Chop, Whole Grain Mustard Sauce** \$25.00
Oven Roasted Yukon Gold
- **Grilled Sirloin Steak, Blue Cheese Sauce** \$32.00
Baby Red Potatoes
- **Prime Rib, Au Jus** \$36.00
Baked Potato
- **Wild Mushroom Ravioli** \$24.00
Sherry Peppercorn Sauce

PLATED DINNER (DUO ENTREES) & VEGETARIAN OPTIONS

Includes Rolls and butter, Chef's Selection of Vegetables, Starbucks Coffee, Decaffeinated Coffee or Tea

Salads (select one)

- Caesar with Garlic Croutons and Parmesan Cheese
- Baby Spinach, Yellow Beets, Balsamic Vinaigrette
- Spring Mix, Roasted Pear, Toasted Walnuts, Red Wine Shallot Vinaigrette
- Baby Greens with Fresh Mint, Roasted Pine Nuts, Blue Cheese Dressing
- Orange, Fennel and Arugula, Honey Lemon Olive Oil Dressing
- Apple, Kale and Feta with Roasted Almonds, Lemon Olive Oil Dressing

Desserts (select one)

- Tiramisu Cake
- Bread Pudding Caramel Sauce
- Crème Brulee
- Homemade caramel Apple Pie
- Chocolate Trio Cake

Entrees (select one)

- **Pan Seared Chicken, Basil Au Jus and Shrimp Scampi** \$36.00
On a bed of Basmati Rice
- **Baked Salmon and Filet Mignon** \$42.00
Garlic Mashed Potatoes
- **Filet Mignon and Shrimp Scampi** \$42.00
Potatoes Au Gratin
- **Pork Tenderloin and Chicken Breast** \$36.00
Oven Roasted Yukon Gold
- **Vegetables Wellington, Red Wine Mushroom Sauce** \$32.00
- **Portobello Mushroom, Leeks and Spinach** \$32.00
Baked Portobello filled with Leeks,
Fresh Spinach and Goat Cheese
- **Shrimp Scampi** \$40.00
On a bed of Linguine Vegetable-Pasta
- **Faro Grain Risotto** \$32.00
Crispy Shallots, Parmesiano Reggiano

BUFFET DINNERS

Includes Rolls and butter, Starbucks Coffee, Decaffeinated Coffee or Tea

Salads (select two)

- Caesar with Garlic Croutons and Parmesan Cheese
- Baby Spinach, Yellow Beets, Balsamic Vinaigrette
- Spring Mix, Roasted Pear, Toasted Walnuts, Red Wine Shallot Vinaigrette
- Baby Greens with Fresh Mint, Roasted Pine Nuts, Blue Cheese Dressing
- Orange, Fennel and Arugula, Honey Lemon Olive Oil Dressing
- Apple, Kale and Feta with Roasted Almonds, Lemon Olive Oil Dressing

Desserts (select two)

- Tiramisu Cake
- Bread Pudding Caramel Sauce
- Chocolate Mousse
- Homemade caramel Apple Pie
- Chocolate Trio Cake

Entrées Selection I (Select one Entrée) **\$45.00**

- **Grilled Beef Tips, Red Wine Sauce**
- **Herb Crusted Breast of Chicken, Port Wine Sauce**
- **Pork Tenderloin. Dijon Marsala Sauce**
- **Tree Cheese Ravioli, Tomato Cream Sauce**

Entrées Selection II (Select one Entrée) **\$48.00**

- **Shrimp Scampi**
- **Broiled Walleye, Lemon Butter Sauce**
- **Baked Salmon, Lemon Ginger Sauce**
- **Prime Rib, Au Jus ***

Accompaniments (select two)

- Basmati Rice
- Spinach Noodles
- Potatoes Au Gratin
- Oven Roasted Vegetables of the Season
- Harissa Couscous, Pepper Relish, Mint Demi
- Garlic Wilted Spinach
- Green Beans Ragu
- Oven roasted Yukon Potatoes

* **Exhibition Carving Station Chef \$150.00**

BEVERAGES

Bar Options	Hosted*	Cash
Well Selection	\$5.75	\$7.00
Call Selection	\$6.75	\$8.00
Premium Selection	\$7.75	\$9.00
Domestic Beer	\$4.75	\$6.00
Imported Beer	\$6.25	\$7.00
Craft Beer	\$8.75	\$9.00
House Wine	\$6.75	\$7.00
Sodas	\$2.00	\$3.00
Mineral Waters	\$3.00	\$4.00

Beers per Keg		Brands
Domestic	\$275.00	Budweiser, Bud Light, Coors Light, Michelob Golden Light
Imported	\$325.00	Corona, Heineken, Amstel Dark
Non-Alcoholic	\$325.00	St. Pauli Girl
Draft	\$375.00	Goose Island, Surly Furious

- **Bartender fee** is \$100.00 per bartender per bar.
- **Hotel recommends** one bar per 80 guests for hosted bars and one bar per 120 guests for cash bars.

Liquor Brands

- **Well Selection:** Barton Vodka, J&B Scotch, Jim Beam Bourbon, Winsor Whiskey, Jose Cuervo Tequila, Barton Gin, Barton Rum
- **Call Selection:** Titos Vodka, Absolut Vodka, Makers Mark Bourbon, Jack Daniels Whiskey, Jameson Whiskey, Beefeater Gin, Captain Morgan Rum
- **Premium Selection:** Glenlivet 12 Scotch, Patron Tequila, Grey Goose Vodka, Woodford Reserve Bourbon, Crown Royal Whiskey, Hendricks Gin, Bacardi Rum
- **Cordials:** E&J Brandy, Courvoisier
- **Wines:** Our house wines, change according to the season. Please ask your Catering Representative for the available selections

Corkage Fee: Should you elect to bring your own wine or champagne, a corkage fee of \$15.00 per 750ml bottle will be charged. Corkage is subject to 19% service charge and local tax.

* **Hosted Bars:** Hosted Wines & Kegs are subject to 19% service charge and appropriate local sales tax.

The Kahler Experience

USEFUL INFORMATION TO KNOW

Guarantees:

Please give your guarantees for your events to the catering representative four (4) business days prior to your event date. This will be your minimum guarantee for which you will be charged even if the number of guests is less on the day of the event.

Kahler Events, will however, prepare 5% above your guarantee. Please note that if the menu has two choices as a main course the 5% will be prepared for the most popular items. If not guarantee is received within the designated time, the guarantee will be the number listed on the signed contract.

Service Charge and Sales Tax:

A 19% service charge and applicable sales taxes are added to the cost of all food and hosted beverages. Prices are subject to change with pricing guaranteed 90 days prior to the function date.

Prices and Substitutions:

Current prices are subject to proportionate increases to meet cost inflation of items that are associated with the food and beverage operation. Kahler Events may make substitutions in these cases where it is not practical to deliver the menu and/or service as originally ordered.

Liquor License:

Kahler Events license requires that beverages only be dispensed by its employees or bartenders. Alcoholic beverage service may be denied to guests who appear to be intoxicated or are under legal drinking age.

Labor Charges:

There is a \$125.00 waiter fee which will be applied to groups of 20 people or less. A \$150.00 fee will be charged for carvers/chefs and exhibition stations. A \$100.00 bartender fee will be charged to all bars.

Damage to Function Space:

In the event your guest or vendors damage or soil the function area where your event is being held, the host will be charged with a damage or cleaning fee.

Decorations:

Decorations are not permitted to be attached on the walls, floors or ceilings of our rooms with staples, nails or other means. All signs must be of professional quality and be placed after approval by the catering representative. Banners must be attached by a company engineer and additional fees will be charged.

Unattended Items and Additional Security:

Kahler Events cannot ensure the security of items left unattended in function rooms. Special arrangements may be made with your Catering Representative for security to be hired to assist with your events. The charge is \$65.00 per hour, per security guard with a minimum of four (4) hours.

The Kahler Experience

USEFUL INFORMATION TO KNOW

Room Assignments:

Function rooms are assigned based on the expected number of guests. If the attendance drops or increases, Kahler Events reserves the right to change groups, with notification, to a room suitable for attendance for your type of function.

Menu Tasting:

A complimentary menu tasting is offered for groups with 50 or more guests. The tasting is confirmed once the hotel contract has been signed and initial deposit(s) have been received. Arrangements for the tasting need to be made no less than two weeks in advance and up to four guests can attend. If more than four people attend the tasting, or if more than two main courses are to be sampled, regular meal prices will apply for both the meals and the additional guests.

Use of outside vendors:

If vendors are supplying items or services for your event, we require that they present proof of Liability Insurance in the amount of \$1,000,000.00

Outside Food and Beverage:

All food and beverage required for your event must be prepared and served by our employees. No food and beverage can leave our premises.

Details:

As other groups may be using the same room prior to or following your event, please adhere to the times agreed upon. Kahler Events reserve the right to charge accordingly for overstaying. In the event you have a change in the original schedule, please contact the Catering Department and every effort will be made to accommodate your needs.

Shipping and Receiving:

Packages shipped for your events should be sent to the attention of your On-site Contact and marked with the name and date of your function. Due to limited storage space we require that shipments not arrive any earlier than three days prior to your arrival.

The first tow boxes are complimentary; after that a handling fee will apply \$ 5.00 per box up to 25 lbs. \$25 for 25-50 lbs. For a pallet or larger items a \$100.00 handling fee will apply. Please contact your Catering Representative for shipping instructions.