

Breakfast

Buffet

Fresh Fruit Display
Assorted Chilled Fruit Juice
Scrambled Eggs
Bacon or Sausage
Breakfast Redskins or Hash brown potato
Grits or Oatmeal
Breakfast Pastries
Coffee, Tea, Decaf
\$22 per person
(Min 25 people)

Plated

Includes Orange Juice & Coffee/Tea Service
Scramble Eggs, Bacon, Sausage or Ham
Hash Brown Potatoes \$13

Off The Griddle

Choice of French Toast or Silver Dollar Pancakes
Bacon, Sausage or Ham \$13

The Continental

Seasonal Fresh Fruit Plate
Yogurt, Assorted Muffins, Low Fat Cream Cheese \$12

Build Your Own Breakfast Buffet:

These items can be added to the breakfast buffet

*Homestyle Sausage Gravy with Biscuits
\$4 per person additional

Omelet Station:

Chef prepared omelets with assorted toppings
\$5 per person \$75 Chef Fee will apply

*Battered double thick French Toast with Powdered
Sugar, Hot Maple Syrup & Butter \$3 per person

*Silver Dollar Pancakes with Maple Syrup \$2 per person



AM Breaks

Coffee, Tea, Decaf \$32 per gallon
Bottled Water, Soft Drinks \$2 each
Assorted Juices \$25 per gallon
Coffee & Pastries, bagels w/cream cheese \$7 per person
Add Juice \$1.00 per person

By the Dozen Options (choose 1)

Bagels w/ Cream Cheese & Fruit Preserves

Croissants w/Butter & Fruit Preserves

Danish Pastries

Croissants, Apple, Pecan, or Raspberry Danish

\$24 per dozen

Boxed Lunch

Boxed Lunch Options

Turkey Cranberry Wrap

Curried Chicken Wrap

Southwest Chicken Wrap

Vegetarian Wraps (Zucchini, Roasted Pepper, Cheese,
Basil Pesto)

Includes Fruit cup, Bag of chips, cookie \$18 each

Plated Lunch

All selections include a house salad w/choice of dressings, rolls, butter, chef's selection of seasonal vegetables, potato, pasta or rice, desserts and coffee, decaf, iced tea, water.

Hope Hotel Signature Chicken Supreme

Our chef's specialty and guests favorite. Breaded chicken breast is topped with a delicious Parmesan Cream Sauce \$22

Chicken Chardonnay

Grilled Chicken breast stacked on buttered zucchini strings and Lyonnaise potatoes and surrounded with a Chardonnay sauce and fresh grapes. \$21

Almond Crusted Salmon

Salmon filet coated in crushed almonds and topped with a pineapple honey glaze \$22

Vegetarian or Meat Lasagna

Layers of either roasted vegetables or ground meats topped with Parmesan cheese and marinara sauce \$19

Roasted Pork Loin Roulade

Tender pork loin filled with dried cherries and cranberries topped with a fine demi glaze \$23

Meatloaf

Even better than Mom's best; paired with creamy whipped mashed potatoes, southern style green beans and brown gravy \$21

Lunch Buffet

Minimum of 30 guests required. All selections include a house salad w/choice of dressings, rolls, butter, chef's selection of seasonal vegetables and starch, dessert display, and coffee, decaf, iced tea.

Entrées

Sliced Prime Rib, Slow Roasted Pork Loin (Mustard Sauce), Chicken Supreme, Chicken Marsala, Potato Crusted Cod Loin, Grilled Salmon

Your choice of Mashed Potatoes & Gravy or a blend of White and Wild Rice.

Single Entrée \$23 per Person

Double Entrée \$25 per Person

Triple Entrée \$27 per Person

Deli Buffet \$20 per person

Add soup du jour \$3.00 per person

Includes: Ham, Turkey, Tuna, or Chicken Salad

Lettuce, tomato, Swiss & American Cheese, Condiments, assorted breads and croissants

Ice Tea & Water

Select 2:

Garden Mixed Salad

Pasta Salad

Red Skin Potato Salad

Coleslaw

Potato Chips

Select 1:

Brownies or Assorted Homemade Cookies

Soft Drinks available \$3.00 each

Priced per person and subject to 21% service charge and 6.75% sales tax.


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Intermission Break \$12 per Person

Sweet & Salty: assorted snack sized bags of chips, chocolate dipped pretzels & candy bars

Chips & Dips: fresh tortilla chips, potato chips, pita chips. Choice of 2 dips: French onion, salsa, ranch, hummus, guacamole

Protein Punch: assorted power bars, granola bars, house made trail mix

Cookie Monster Brownie Blast: assorted house baked cookies (oatmeal raisin, chocolate chip, sugar & more) Black forest, turtle, blondies & chocolate chip blondies brownies

Assorted Soda, Bottled water, coffee, decaf, tea can be added for \$3 per person

Dinner Buffet

All selections include a house salad w/choice of dressings, rolls, butter, chef's selection of seasonal vegetables, desserts, and coffee, decaf, iced tea.

Add something different to your buffet.

Roasted Tenderloin of Beef served with Bearnaise Sauce & Silver Dollar Rolls \$16 per person (min 40)

Roasted Turkey Breast served with Cranberry Sauce and Silver Dollar Rolls \$15 per person (min 40)

Baked Glazed Ham served with Dijon Course Grain Mustards & Silver Dollar Rolls \$15 per person (min 40)

Roasted Round of Beef served with Au Jus & Creamy Horseradish Sauce and Silver Dollar Rolls \$16 per person (min 100)

Single Entrée Buffet

Select 1 Entrée: Grilled Pork Chops, Slow Roasted Pork Loin, Chicken Supreme, Chicken Chardonnay or Carved Prime Rib. Vegetarian options available upon request.

Select 1 Starch: Wild Rice, Spanish Rice, Roasted Potatoes, Au Gratin Potatoes, or Whipped Potatoes.

Seasonal Vegetables Chef's Choice.
\$28 per person (min 25)

Southern Buffet: (Select 2)

BBQ Ribs, Baked Tilapia, or Beaded Cod
Fried Chicken

(Select 2)

Macaroni & Cheese, Potato Salad, Cole Slaw
Collard Greens, Candied Yams, Black Eyed Peas

Corn Bread Muffins

Sliced Tomatoes & Green Onion Platter

Chef's Choice of Desserts.

\$28 per person

All American Buffet

Appetizers (Select 1)

Fresh Fruit & Dip Tray or Assorted Cheese Display w/Crackers.

Salad (Select 2)

Fresh Cut Fruit, Potato Salad, Pasta Salad, Cole Slaw, Hope Salad Bowl.

Entrées

Chicken Supreme, Slow Roasted Pork Loin with Apple Sage Dressing, Carved Prime Rib of Beef with Condiments – Prepared to your preference, BBQ Pork Chops, Baked Boston Cod Loin, Meat Loaf.

Starch

Mash Potatoes, Redskin Potatoes, Scalloped Potatoes, Rice Pilaf.

Vegetables

Seasonal Vegetables Chef's Choice

Double Entrée \$34 per person

Triple Entrée \$36 per person

Mediterranean Buffet

Salad (Select 2) Hope Salad Bowl, Grilled Marinated Vegetables, Fresh Buffalo Mozzarella & Roma Tomatoes, and Tabbouleh (Chilled Couscous with Tomatoes & Fresh Mint) Greek Salad.

Entrée (Select 2)

Stuffed Chicken Di Florencia, Chicken Marsala, Chicken Piccata, Spinach Gnocchi with Rock Shrimp, Penne Pasta with Roasted Vegetables, Garlic & Olive Oil, Pesto Crusted Grilled Salmon.

Vegetables

Seasonal Vegetables Chef's Choice

Desserts (Select 2)

Tiramisu, Chocolate Mousse with Hazelnuts

Pies: Apple, Cherry, Peach

\$30 per person

Dinner Menu

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Priced per person and subject to 21% service charge and 6.75% sales tax.

Salads

Garden Salad Arcadian salad mix with grape tomatoes, cucumber slices & grated carrots. \$6

Winter garden Salad Arcadian salad mix tossed with dried cranberries, spiced pecan pieces, shredded carrots and blue cheese crumbles. Served with a sweet basil vinaigrette. \$8

Bibb & Poached Apple Salad Butter bibb lettuce, red wine poached apples, tossed hazelnuts, Port Salut cheese with a sweet mustard vinaigrette. \$7



Plated Dinner

Roast Turkey oven roasted turkey breast with gravy, mashed potatoes & country style green beans (onions & bacon). \$25

Chicken Chardonnay grilled Chicken breast stacked on buttered zucchini strings and Lyonnaise potatoes and surrounded with a Chardonnay sauce and fresh grapes. \$27

Chicken Supreme 6oz chicken breast lightly battered, backed and topped with a Parmesan cream sauce. \$28

Beef Filet beef tenderloin with demi-glaze, garlic cream green beans and mashed potatoes, topped with fried leaks. \$35

Root Beer Short Rib braised short rib flaps served with a reduction sauce, glazed carrots and roasted potatoes. \$28

Prime Rib (carved only): oven roasted prime rib sliced and served with horseradish cream sauce and au jus on the side. \$30

Plated Dinner

Halibut pan seared with lemon butter sauce served with creamy mushroom risotto. \$30

Salmon Napoleon layered salmon with cream cheese and spinach, over a lemon rice and mixture of roasted vegetables with an orange and soy sauce. \$28

Vegetable Napoleon stacked eggplant stuffed Portobello Mushroom with a red pepper, spinach, and mozzarella cheese on a tomato salad. Finished with a balsamic reduction and fresh basil. \$24

Butternut Squash Lasagna roasted butternut squash puree layered with pasta and topped with a sage Dijon cream sauce and red onion marmalade. \$24

Additional Sides

Baked Potato

Mashed Sweet Potato

Broccoli

Roasted Root Vegetables

Scallop Potato

Creamy Risotto

Corn

Asparagus

Hors d'oeuvres

Hot Hors d'oeuvres per 25 pieces

- Beef Meatballs choice of sauce \$60
- Beef Satay \$100
- Beef & Vegetable Skewer \$100
- Chicken Satay \$75
- Chicken & Vegetable Skewer \$75
- Boneless Chicken Tenders \$75
- Jumbo Chicken Wings choice of sauce \$75
- Crab Cakes, Corn Tartar Sauce \$85
- Funnel Fries, Chocolate Sauce \$50
- Stuffed Peppadews \$100
- Pretzel Bites & Beer Cheese \$60
- Shrimp Cocktail \$60
- Spanakopita \$75
- Spring Rolls w/Pork May Ploy Sauce \$100
- Spring Rolls w/ Vegetable May Ploy Sauce \$125
- Stuffed Mushrooms w/Italian Sausage \$75
- Stuffed Mushrooms w/Spinach & Feta \$75
- Tempura Shrimp w/Sweet Chili Sauce \$100
- Water Chestnuts Wrapped in Bacon \$60

Specialty Hors d'oeuvres

- Antipasto Display: Italian Meats, Cheeses, Marinated Mushrooms and Artichokes \$12.95 per person
- Roasted Red Peppers w/Assorted Olives & Breads, Warm Spinach & Artichoke Dip w/Fresh Tortilla chips \$4 per person

Ala Carte Cold Hors d'oeuvres

- Fresh Vegetable Tray w/Dip (100 people) \$225
- Fresh Slices Fruit Display w/Dip (100 people) \$275
- Authentic Antipasto Platter \$4.00 per person
- Assorted Domestic Cheese Fresh Fruit Mirror Display \$250
- Smoked Salmon Mousse on Pumpernickel Bread (100pcs) \$250
- Assorted Finger Sandwiches: Chicken & Tuna Salad (100pcs) \$180
- Assorted Finger Sandwiches: Turkey & Ham (100pcs) \$230
- Chilled Beef Tenderloin w/Silver Dollar Buns & Condiments \$275
- Side of Poached Salmon Display (30 people) \$150
- Fresh Mozzarella, Sun Dried Tomato & Pesto Crostini \$150
- Shrimp w/Cocktail Sauce \$4.00 per person
- Potato Chips & Dip \$3 per person
- Pretzels w/Dip \$3 per person
- Nacho Chips & Salsa \$3 per person
- Nacho Chips, Salsa & Guacamole \$4 per person
- Elegant Ice Carving \$Market Price

Priced per person and subject to 21% service charge and 6.75% sales tax.





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Reservations & Deposits

Reservations for the Hope Hotel & Richard C. Holbrooke Conference Center are accepted on a first come first serve basis only. A signed rental agreement and deposit are required to reserve the date. Your date is not confirmed until you receive your receipt of deposit from Hope Hotel & Richard C. Holbrooke Conference Center.

Client(s) Initials_____

A signed agreement and deposit equivalent to the room rental price of the room(s) rented are required to reserve the date. We accept Cash, Check and Credit/Debit card must be placed on file. Deposits paid for a reservation of one date are transferable to another date (if available) After you receive the receipt of deposit, please refer to the cancellation policy.

(See Cancellation Policy on page 2 of the Group Sales Agreement)

Client(s) Initials_____

The full balance of the Group agreement including but not limited to, room rental, catering, beverage, and audiovisual, is due (7) business days prior to your event date.

The room rental deposit will be applied to your final bill less any changes for damage, cleaning, or other costs incurred by the Hope Hotel & Richard C. Holbrooke Conference Center due to failure on your part to abide by the policies stated under the "damages & liability clause" in the Group Sale Agreement. If any damage or theft occurs to our property, you will be responsible for the entire amount even if it exceeds your deposit held. Any fees that are not covered by the deposit will be charged to the card on file.

Client(s) Initials_____

Client

Signature_____Date_____

Hope

Hotel Representative_____Date_____



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Banquet Guidelines

1. **ABSOLUTLEY NO OUTSIDE FOOD OR BEAVERAGE IS PERMITTED.** All food and beverage must be provided by the Hope Hotel & Richard C. Holbrooke Conference Center and served by our staff. You may bring in your own celebratory dessert for no additional charge, unless you require a cake cutting service. This service has a fee of \$75.00.
2. If a meal was ordered for your event, please note that **NO FOOD or BEVERAGE is permitted to be boxed up for take out due to food regulations laws.**
3. **Nothing** is permitted to be hung on the walls or ceilings.
4. **The Hotel will NOT store any items (personal or company) at the hotel any time prior to, or after your scheduled event. Any items left will be considered "Lost & Found" (Banquet Guidelines 12).**
5. No tape, sticky putty, thumbtacks, nails, screws, or command strips on walls, ceilings, or floors.
6. No open flame allow in the hotel.
7. No crockpots or any other heating elements not provided by the hotel.
8. Do not remove any hotel equipment.
9. Confetti, rice, sparklers, or glitter are not permitted on the premises. In the event that these items are used during your stay, there will be a house keeping fee assessed for cleanup.
10. All responsibilities for the room and equipment are to that of the customer for the duration of the rental. If the customer is not present and guests are left unattended the responsibility still rests with the customer. Any and all damage to the property and equipment will be added to the invoice at the end of the function.



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Banquet Guidelines

11. A guaranteed number (as indicated in the Banquet Event Order *BEO) of guests attending your event, guaranteed menu and headcount of guests eating, guaranteed audiovisual needs and any meal substitutions/requirements, need to be provided to the sales and catering office at least **seven (7) business days prior to your event.** *See BEO Failure to provide this information within the provided timeline subjects you to requests being denied for food, beverage, and audiovisual equipment.
12. The Hotel is not responsible for any personal property. The guests are responsible for their own belongings. If items are found after the event, they will be placed in our lost and found for two (2) weeks. After two (2) weeks all items will be desposed of or donated.
13. **The entirety of the event must be paid in full at least seven (7) business days prior to the event start date.** We accept cash, credit/debit card, as well as checks. *See BEO
14. Smoking is not permitted in any indoor part of the property; however guests will be permitted to smoke in designated smoking areas outside of the building.
15. **A valid credit card must be on file in case of any additional charges.**
16. The Hotel has the right to shut down / terminate any banquet event if the rules are not being followed. Any damage (including but not limited to rips, tears, holes, staining etc to the walls, floors, ceilings, and equipment) done to the property will be assessed and applied to your final bill.

I, _____ have read the banquet guidelines and agree to follow the rules by the Hope Hotel & Richard C. Holbrooke Conference Center. I also agree that by signing this agreement, I take full responsibility in the event that these rules are not being followed.

Client:

Hope Hotel Representative

Signature: _____ Signature: _____

Date: _____ Date: _____