

BANQUET MENU



THOUSAND HILLS
RESORT HOTEL



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Food Service

All food and beverage are required to be provided via the Hotel's Catering Department.

Guarantees

Guaranteed number of guests is required a minimum of (7) business days prior to the function and is not subject to reduction. You will be billed for the guaranteed number or actual attendance, whichever is greater. Menu selection is required a minimum of (30) days prior to function and signed Banquet Event Orders are due (30) days prior to the start of the event.

There is a 10 person guarantee with all items purchased through the catering menu.

Service Charge and Tax

Service charge and tax (currently 22% service charge and 10.725% tax) will be added to all food and beverage, meeting room rental, setup fee and audio-visual equipment charges. Service charge is taxable. Service charge and tax are subject to change without notice.

Fire and Safety Hazards Prohibited

Due to the serious risk of injury to persons and property, and to minimize fire and safety hazards within the Thousand Hills Resort Hotel, the following items, including but not limited to, are prohibited: Coffee Makers, Crockpots, Warming Plates, Incense Burners, Candles, Fog or Smoke Machines, Sterno or any other type of open flame, or heat producing appliances.

Decorations, Banners and Signs

Decorations, Banners and Signs can only be hung by using Command Hooks, Painters Tape or Ceiling Clips provided by the hotel's Engineering Dept. At **NO** time can push pins, duct tape or any other form of adhesion be used. Any damages caused to hotel property will be the responsibility of the contracted client. Repair charges will be added to your master account.

All props or items brought into the Hotel must comply with local fire department regulations and must be approved by your Event Manager. Thousand Hills Resort Hotel can not to be held liable for personal injury to any person or property.

Group may not utilize pyrotechnics, glitter, sequins, confetti, open flames, crystal or stones less than ¾" in diameter. Should any of these items be incorporated in centerpieces or décor provided by group or vendors contracted by group, cleaning and maintenance fee of \$300.00 plus tax and service charge will be charged to the group.

All pricing is subject to a 22% service charge and applicable sales tax. All items are subject to change.

BREAKFAST | BREAKS | TRAYS

CONTINENTAL BUFFET

Ozark Mountain Breakfast | 15

Price per person
10 person guarantee

Basket of Breakfast Pastries,
Assorted Muffins and Breakfast
Breads with Preserves and Butter
Assorted Juices, Coffee and Hot
Tea

Energy | 14

Price per person
10 person guarantee

Assorted Protein Bars, Nuts, and
Whole Fruit
Red Bull, Assorted Sodas, Bottled
Water, Coffee, and Iced Tea

A La Carte

Hot Tea – per bag | 2
Assorted Soft Drinks | 3
Bottled Water – each | 3
Water Station – per day | 20
Whole Fresh Seasonal Fruit | 21
Muffins, Croissants, or Danish | 25
Bagels with Cream Cheese | 25

Fruit Juices, Fruit Punch, Lemonade, or
Iced Tea – per day | 125

Cookies, Brownies, or Lemon
Squares – per dozen | 25

Coffee – per day | 125

BREAKS

Beverage Break | 6

Price per person
10 person guarantee

Coffee (Regular and Decaf),
Assorted Sodas, Bottled Water, and
Iced Tea

Cookies | 10

Price per person
10 person guarantee

Assorted Fresh Baked Cookies
Assorted Sodas, Bottled Water,
Coffee, and Iced Tea

Ice Cream Bar | 12

Price per person
10 person guarantee

Ice Cream, Assorted Sauces and
Toppings
Assorted Sodas, Bottled Water,
Coffee, and Iced Tea

Nacho Bar | 15

Price per person
10 person guarantee

Corn Tortilla Chips, Salsa,
Guacamole Dip, Chicken Flautas, and
Mexican Cinnamon Crisps
Assorted Sodas, Bottled Water,
Coffee, and Iced Tea

TRAYS

Fruits

Strawberries, Grapes, Pineapple,
Seasonal Berries and Melons

25-30 people | 114

31- 60 people | 224

Vegetables

Zucchini Spears, Cauliflower and
Broccoli Florets, Radish, Carrot and
Celery Sticks

Garlic Cheese Dip and Dill Dip

25-30 people | 121

31-60 people | 234

Cheese

Selection of Imported and Domestic
Cheese Served with French Bread
and a Variety of Crackers and
Garnishes

39 people | 225

40-60 people | 425

**Wine pairings are available by
request.**

We proudly serve Missouri's Award
Winning St. James Wine.

ESTD  1970

ST. JAMES
WINERY

All pricing is subject to a 22% service charge and applicable sales tax. All items are subject to change.

APPETIZERS | DESSERTS | BOXED LUNCHES

APPETIZERS

Ozark Sampler | 20

Price per person

Assorted Meat and Cheese Tray, Fresh Garden Vegetables and Dip Tray, Tortilla Chips with Salsa

Ozark Variety | 25

Price per person

Assorted Meat and Cheese Tray, Fresh Garden Vegetables and Dip Tray, Tortilla Chips with Salsa, Assorted Sauced Meatballs, Chicken Bites, Spiced Savory Chicken Wings

Ozark Elite | 30

Price per person

Assorted Meat and Cheese Tray, Fresh Garden Vegetables and Dip Tray, Tortilla Chips with Salsa, Assorted Sauced Meatballs, Chicken Bites, Spiced Savory Chicken Wings, Peel and Eat Shrimp

Sauce Options Wings and

Meatballs

Choose 2

Garlic Parmesan

Tangy BBQ

Buffalo

Honey Sriracha

All Appetizers Served with Water, Coffee, and Iced Tea

Add Dessert for an additional 2.50 per person

DESSERTS

Desert Options | 4

Price per person

New York Cheesecake

Peach Cobbler

Carrot Layered Cake

Key Lime Pie

Blackberry Cobbler

Apple Cobbler

Tiramisu

Chocolate Layered Cake

BOXED LUNCHES

Chicken Salad Croissant | 20

Price per person

Chicken Salad, Green Leaf Lettuce and Tomato on a Croissant, Potato Chips, Whole Fresh Fruit, Chocolate Chip Cookie, and Bottled Water

Southwest Chicken Wrap | 20

Price per person

Blackened Chicken, Romaine Lettuce, Cheddar Cheese, Pico de Gallo and Chipotle Ranch Dressing wrapped in a large Tortilla Wrap with Potato Chips, Chef's Choice of Dessert, and Bottled Water

Grilled Chicken Salad | 20

Price per person

Marinated Grilled Chicken Breast on a Bed of Crisp Spring Mix with Tomatoes, Cucumbers, Red Onion, Jack Cheese and Croutons, Garlic Toast, Chef's Choice of Dessert, and Bottled Water

Turkey and Bacon Club Wrap | 20

Price per person

Sliced Turkey, Smoked Bacon and Swiss Cheese with Mayo, Lettuce, Tomato, and Avocado in a large Tortilla Wrap with Potato Chips, Chef's Choice of Dessert, and Bottled Water

Ozark Mountain Cuban | 20

Price per person

BBQ Pulled Pork, Sliced Ham and Melted Cheddar Cheese with Spicy Mustard and Sliced Dill Pickles on a French Roll with Potato Chips, Chef's Choice of Dessert, and Bottled Water

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10 person guarantee for each meal choice

BUFFET | PLATED DINNERS

BUFFET

Delicatessen | 20

Price per person

Fresh Garden Salad with Assorted Dressings, Red Bliss Potato Salad, Ham, Turkey, Roast Beef, Sliced Swiss, Cheddar, and Pepper Jack Cheeses, Green Leaf Lettuce, Sliced Tomato, Red Onion, Assorted Breads

Build a Burger | 22

Price per person

America, Swiss, Cheddar, Pepper Jack Cheeses, Bacon, Grilled Mushrooms and Onions, Fixings, Potato Salad, Baked Beans

Taste of Italy | 30

Price per person

Caesar Salad, Mozzarella and Tomato Salad, Penne and Fettucine Pastas, Marinera and Alfredo Sauces, Baked Ziti, Meatballs, Grilled Chicken, Garlic Bread Sticks

Soup and Salad (Add-On Only) | 8

Price per person

Tossed Green Salad, Variety of Dressings.

Please choose one of the following Soups

- Tomato Basil
- Broccoli and Cheese
- Chicken Noodle

BUFFET

South of the Border

Price per person

2 Entrée Buffet | 25

3 Entrée Buffet | 27

Nacho Chips with Salsa, Mexican Rice, Refried Beans, Guacamole and Sour Cream.

Choices:

-Carnitas or Asada Tacos
(Carnitas and Asada + \$2)

-Chicken or Beef Fajitas with Flour Tortillas
(Beef + \$2/Chicken & Beef + \$3)

-Mexican Quesadillas

Table Rock BBQ

Price per person

2 Entrée Buffet | 40

3 Entrée Buffet | 42

Potato Salad, Creamy Coleslaw, Sweet Buttered Corn, Ranch Style Baked Beans

Choices:

Pulled Pork
Smoked Sausage
BBQ Chicken

Baby Back Ribs with Texas Toast

The Boardroom

Price per person

2 Entrée Buffet | 42

3 Entrée Buffet | 45

Fresh Green Salad, Chef's Choice of Seasonal Accompaniments and Dessert, Rolls with Butter

Choices:

Champagne Chicken
Fried or Blackened Fish Pontchartrain
Encrusted Pork Loin w/ Mushroom Sauce
Steak Medallions

PLATED DINNERS

Maximum Selection of 3 Entrees for Plated Dinners

Price per person

Pot Roast | 25

Slow Roasted Pot Roast with Braised Vegetables

Meatloaf | 25

Chef's Homestyle Ozark Style Recipe

Fried Fish Pontchartrain | 29

Fried Whitefish Over a Bed of White Rice, Smothered in Creamy Shrimp Etouffee

Champagne Chicken | 29

Boneless Chicken Breast topped with Creamy Champagne Sauce

Encrusted Pork Loin | 29

With Mushroom Sauce

Smothered Chicken | 29

Boneless Chicken Breast topped with Grilled Onions and Peppers, Melted Swiss Cheese over a Bed of White Rice

Succulent Prime Rib | M/P

With Creamy Horseradish
(12 Person Minimum)

All Plated Entrees Served with Chef's Choice of Starch and Seasonal Accompaniments, Rolls with Butter

Ozark Salad

Mixed Greens, Tomato, Cucumber, and Raspberry Vinaigrette or Ranch Dressing

All Buffets and Plated Dinners Served with Chef's Choice of Dessert, Water, Coffee, and Iced Tea

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10 person guarantee for each meal choice

PLATED DUOS | VEGETARIAN | KIDS

PLATED DUO

Maximum Selection of 2 Entrees

Plated Duo | 33

Price per person

Choices:

Encrusted Pork Loin

With Mushroom Sauce

Steak Medallions

Chef's Homestyle Ozark Style Recipe

Fried Fish Pontchartrain

Fried Whitefish Over a Bed of White Rice,
Smothered in Creamy Shrimp Etouffee

Smothered Chicken

Boneless Chicken Breast topped with Grilled
Onions and Peppers, Melted Swiss Cheese
over a Bed of White Rice

All Plated Entrees Served with Chef's Choice
of Starch and Seasonal Accompaniments,
Rolls with Butter, *Water, Coffee, and Iced Tea*

Ozark Salad

Mixed Greens, Tomato, Cucumber, and
Raspberry Vinaigrette or Ranch Dressing

VEGETARIAN

Vegetarian | 33

Price per person

Choices:

Vegetable Lasagna
Eggplant Parmesan

All Vegetarian Entrees Served with
Chef's Choice of Starch and Seasonal
Accompaniments, Rolls with Butter,
Chef's Choice Dessert, Water, Coffee,
and Iced Tea

Ozark Salad

Mixed Greens, Tomato, Cucumber, and
Raspberry Vinaigrette or Ranch Dressing

Vegan / Denotes Gluten Free | 33

Price per person

Choices:

Zesty Quinoa Salad
Ginger Veggie Stir Fry
Corn and Black Bean Salad

KIDS

Chicken Tenders | 15

Price per person

Hand Breaded Chicken Tenders served
with Honey Mustard and choice of Fresh
Fruits or French Fries

Grilled Cheese | 15

Price per person

An All-Time Kid Classic served with a
choice of Fresh Fruit or French Fries

Cheeseburger | 15

Price per person

1/4 lb. All Beef Patty served on a Toasted
Bun with Cheese, Pickles and choice of
Fresh Fruits or French Fries

Pasta | 15

Price per person

Penne Pasta tossed in Creamy Alfredo
Sauce and topped with Parmesan Cheese,
and choice of Fresh Fruits or French Fries

Mac and Cheese | 15

Price per person

An All-Time Kid Classic, Cheesy Macaroni
served with a choice of Fresh Fruit or
French Fries

BAR | HOUSE WINE | SERVICES

BAR

Hosted Cash Bar

Priced per drink

Hosted bar price per drink is exclusive of service charge and tax

Cash Bar price per drink is inclusive of tax only. Gratuity not included

Bar Setup | 75

Bartender | 50

Minimum 2 hour service

Priced Per hour

Per Bartender

Corkage | 20

Per Bottle

Soda | 4

House Wine | 8

Domestic Beer | 7

Import Beer | 8

Well | 7

Call | 9

Premium | 12

HOUSE WINE

House Wine

Check with Catering Manager for Current Pricing

Cabernet

Chardonnay

Merlot

Moscato

Pinot Grigio

Sauvignon Blanc

White Zinfandel

Champagne

Cooks—Brut Champagne

Freixenet—Brut Champagne

HOUSE WINE

We proudly serve Missouri's Award Winning St. James Wine.

ESTD  1970

ST. JAMES
WINERY

Check with Catering Manager for Current Pricing

Friendship School White

Friendship School Red

Frontier Cynthiana Dry Red

Frontier Moscato

Fruit Wine Blackberry

Fruit Wine Peach

SERVICES

All charges are per day

Package Handling fee may apply based on weight, size, or quantity

Cake Cutting | 100

Ice Kiosk | 25

Mini Fridge | 25

Due to various market conditions which impact costs, we reserve the right to adjust pricing and selections as needed and without notice

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AUDIO | VISUAL | EQUIPMENT

AUDIO

All charges per day

Microphone, Wireless | 25
Microphone, Lavalier | 25
Microphone, Hardwired | 10
Microphone Stand | 10
Microphone, Mixer (4 Channel) | 35
Microphone, Mixer (8 Channel) | 65
Speaker | 65
Podium | 40
Podium with Microphone | 50
Podium Tabletop | 30
Sound System Patch without Rental |
200 Sound System Patch with Rental |
100

VISUAL

All charges per day

55" TV w/ Cart | 80
Screen, Tripod Stand | 55
Screen, Projector, Cart | 155
Projector, Data HDMI/VGA | 100

EQUIPMENT

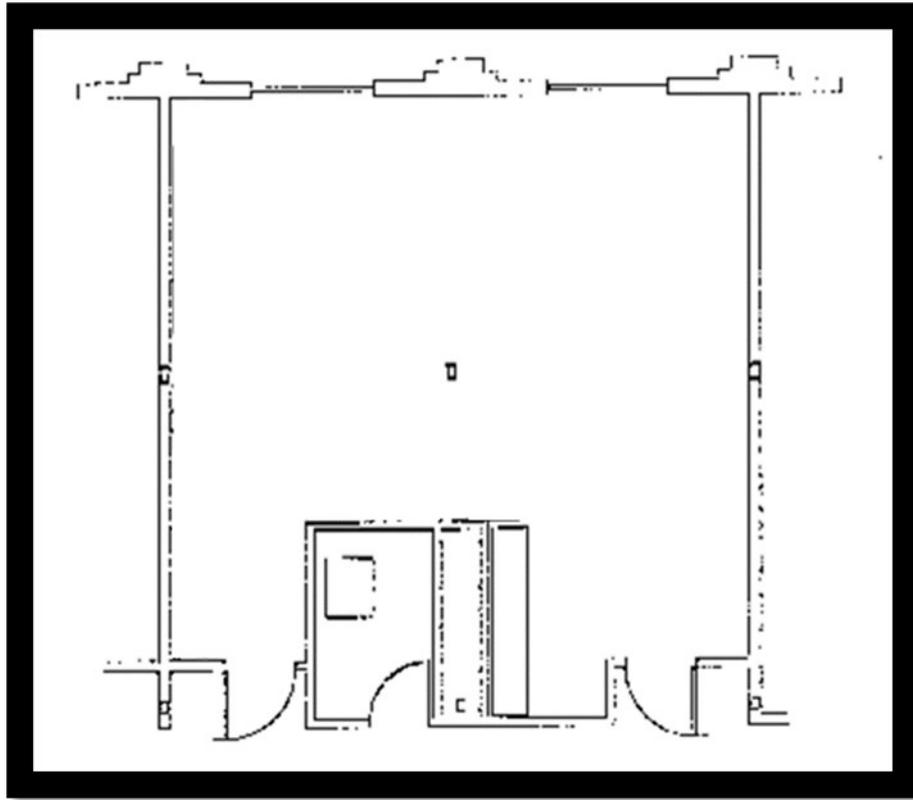
All charges per day

Skirted Cart | 20
Internet Access Line | 50
Dance Floor (18' x 21') | 250
Stage Riser (8' x 6') Each | 100
Easel, Tripod | 10
Extension Cord | 10
Power Strip | 10
Flip Chart with Post It Pad | 40
Flip Chart Replacement Pad | 30
White Board | 40
Laser Pointer | 20

FACILITIES GUIDE | Glory and Independence

24 x 18

600 sqft



Theater – 25

Classroom – 19

Rounds – 20

Reception – 38

Hollow Square – 20

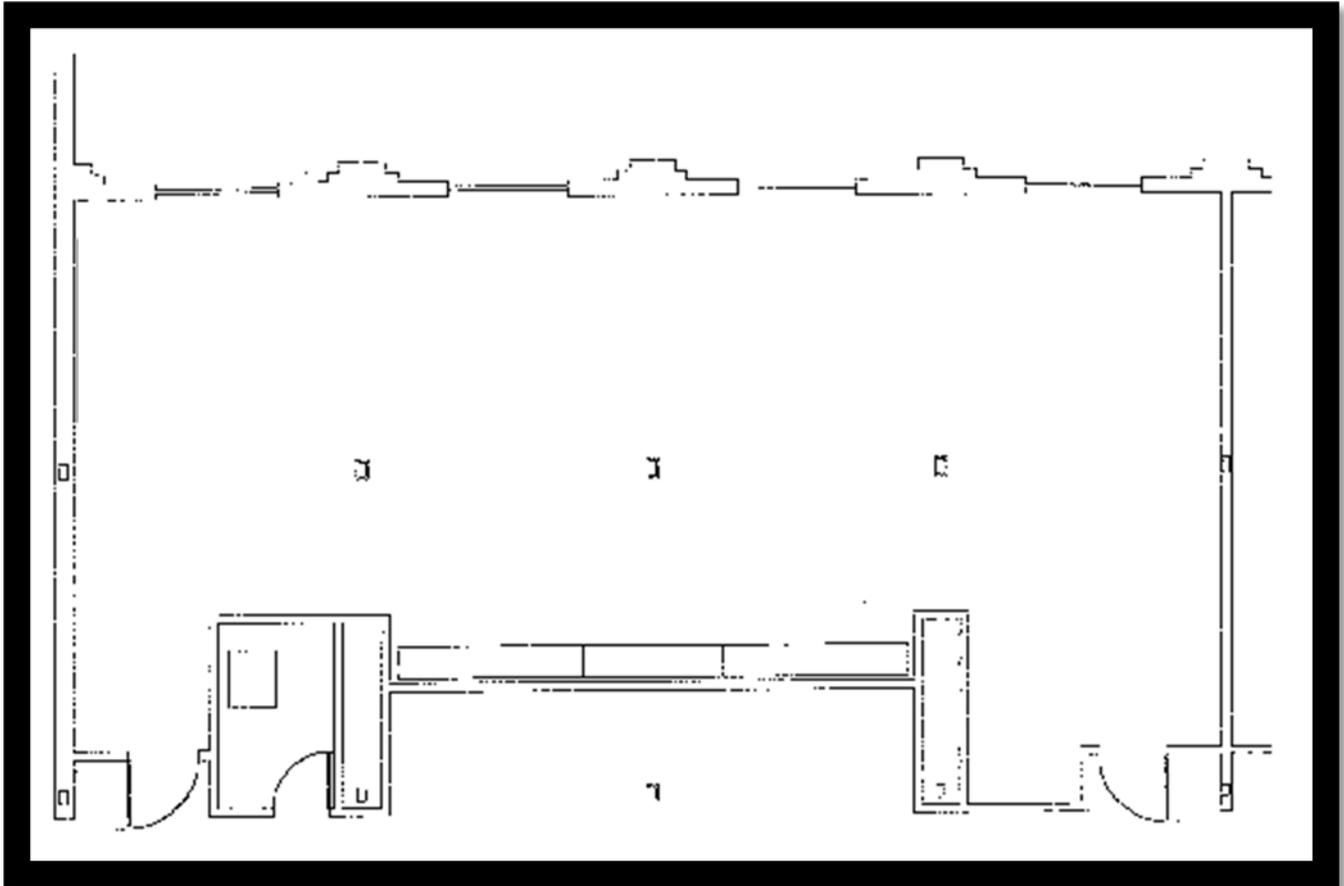
U-Shape – 15

Room Capacities are based on maximums without any buffet staging or audio/visual requirements.
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FACILITIES GUIDE | Liberty and Patriot

44 x 21

1200 sqft



Theater – 53

Classroom – 34

Rounds – 40

Reception – 68

Hollow Square – 15

U-Shape – 17

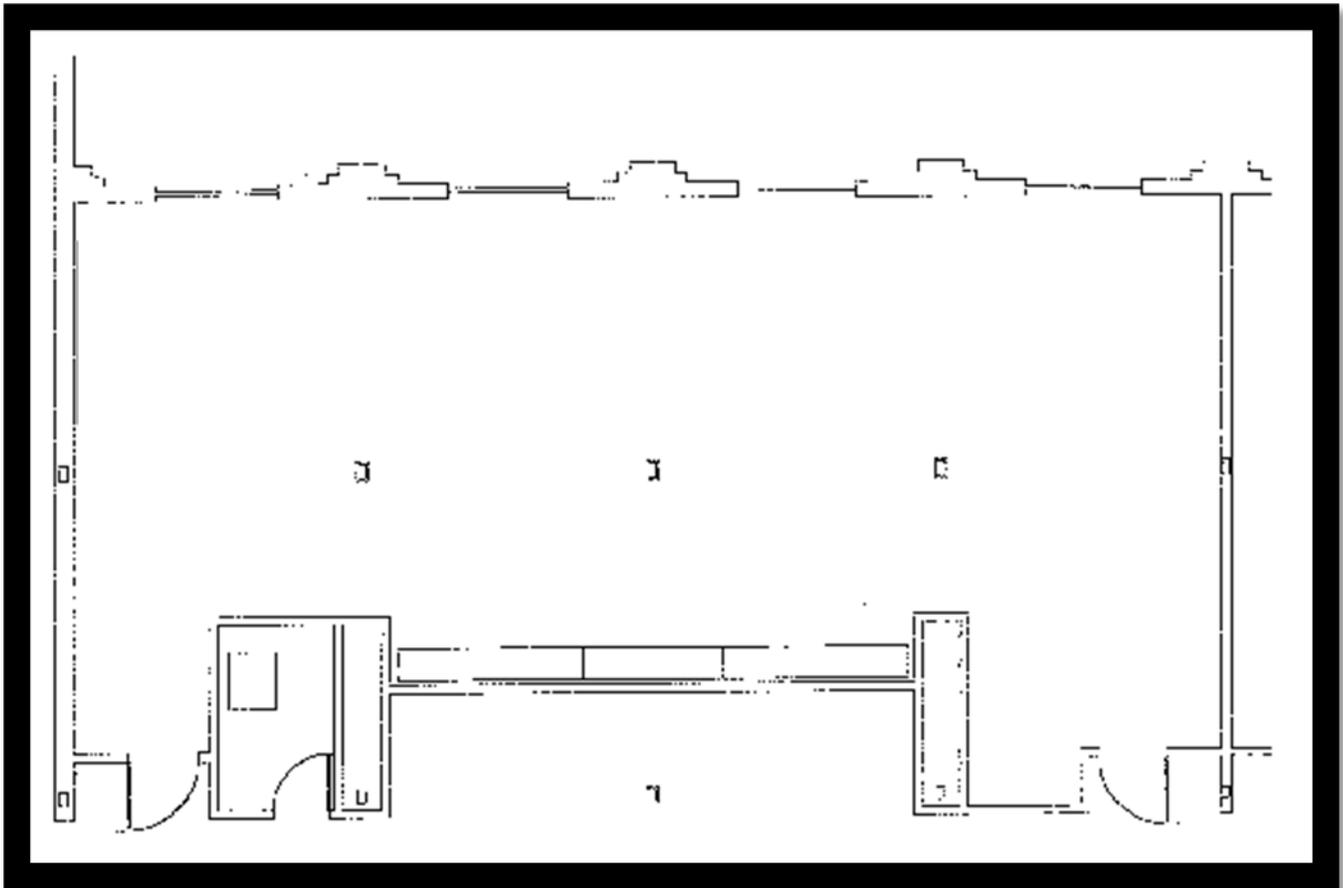
Exhibits – 16

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FACILITIES GUIDE | Unity

75 x 22

1800 sqft



Theater – 95

Classroom – 56

Rounds – 60

Reception – 75

Hollow Square – 38

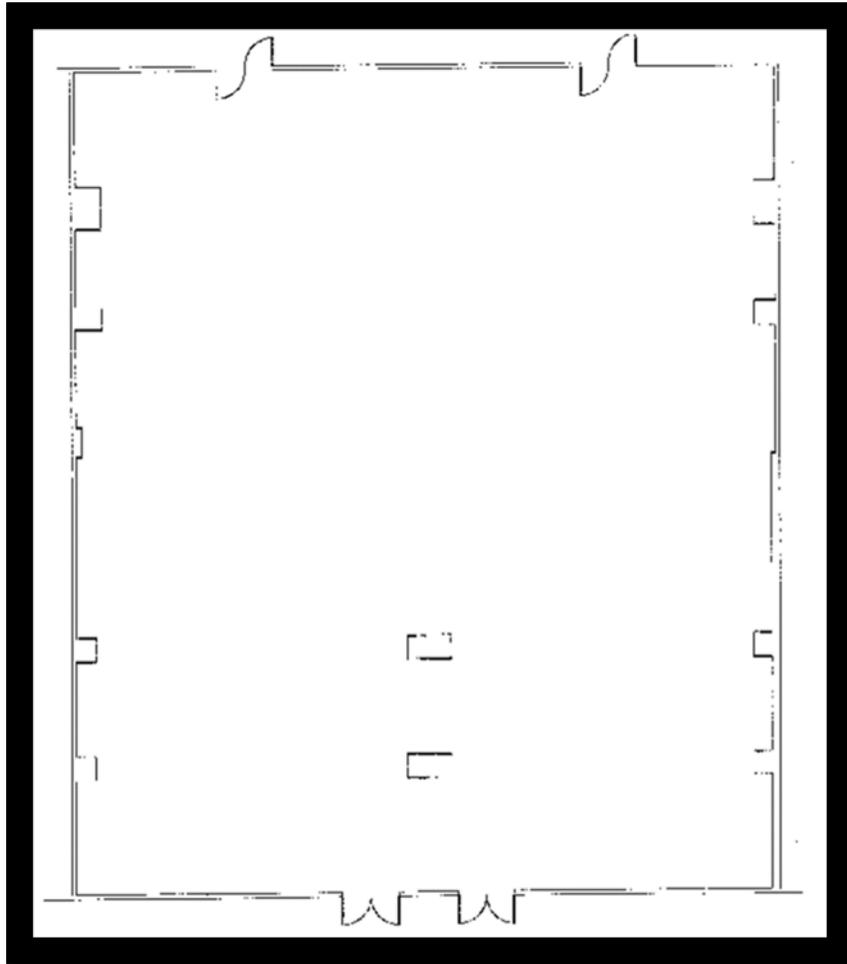
U-Shape – 38

Exhibits – 17

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FACILITIES GUIDE | Tablerock A and B

74 x 88



A and B

Theater – 330
Classroom – 216
Rounds – 400
Reception – 376
Hollow Square – 98
U-Shape – 90
Exhibits – 60

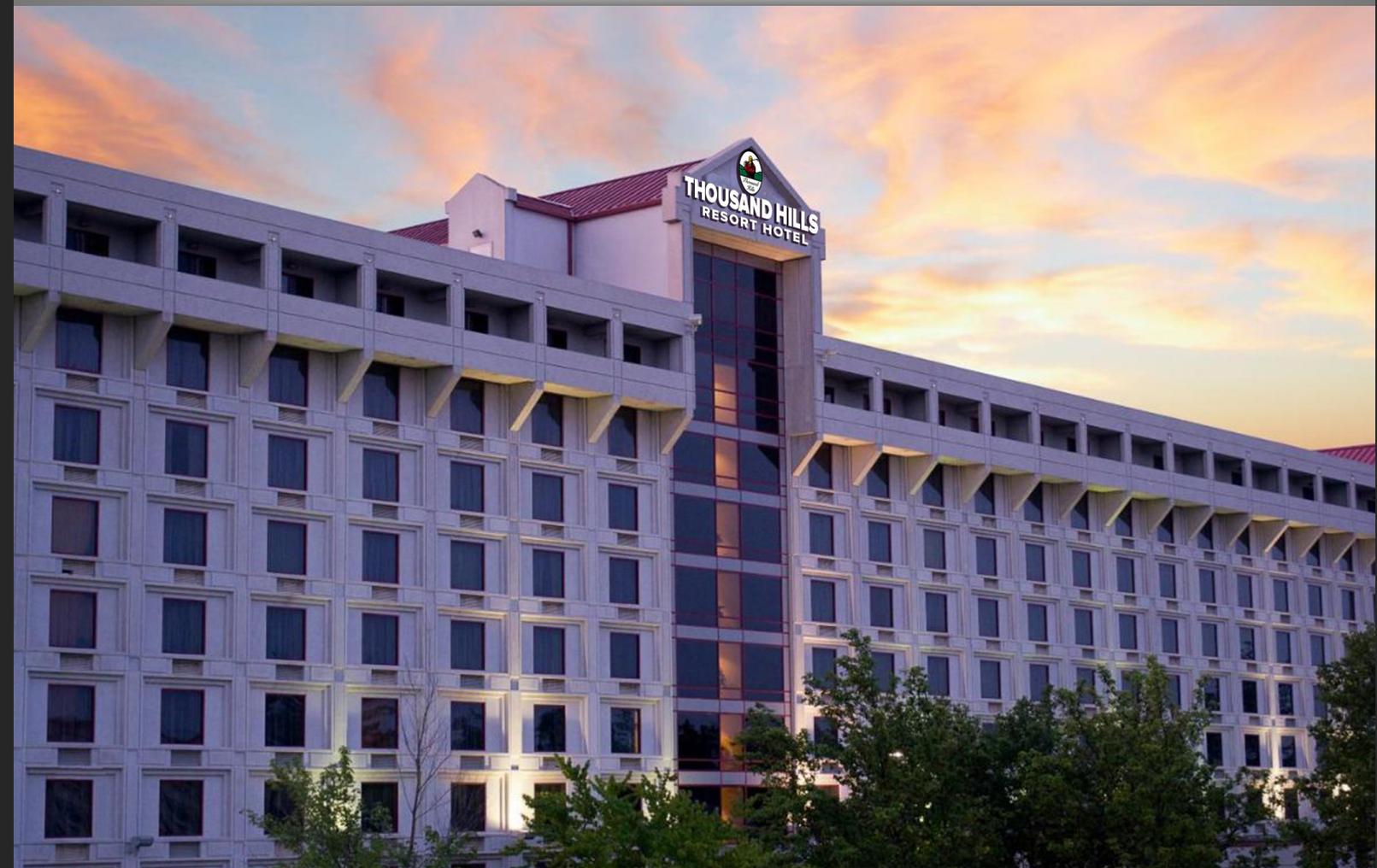
A

Theater – 165
Classroom – 108
Rounds – 200
Reception – 188
Hollow Square – 49
U-Shape – 45
Exhibits – 30

B

Theater – 165
Classroom – 108
Rounds – 200
Reception – 188
Hollow Square – 49
U-Shape – 45
Exhibits – 30

Room Capacities are based on maximums without any buffet staging or audio/visual requirements.
All pricing is subject to a 22% service charge and applicable sales tax. All items are subject to change.



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