

A WORD ABOUT

RESERVATIONS

The seating capacity of our Ballroom is 225-250 persons and the Fireside Room is 150-175 people. Both rooms will be used for 300-450 persons. Initial room reservations can be made based on these capacities. A guest count confirmation must be given to our Banquet Director the Friday, one week before your scheduled function.

DEPOSIT

A small deposit of \$500.00 per room is required to reserve the date and time you are requesting. The deposit will be refunded if our Banquet Director is notified of cancellation within thirty (30) days of the receipt of this deposit. Cancellation after thirty (30) days of this receipt date will constitute a forfeiture of this deposit unless we re-book your date and rooms and hold the new deposit for thirty (30) days. On Saturday evenings, the use of the Fireside Room and Ballroom together must guarantee a confirmed dinner count of 300. The use of the Ballroom must guarantee a confirmed dinner count of 175 and the use of the Fireside Room 125.

PAYMENT

Payment of 50% of the total bill is required two months before your function date. Charges for food and beverages may be itemized separately if you wish. Payment for the final food and beverage charges are due 72 hours before your function.

GRATUITIES and TAXES

A 17% service charge will be added to all food and beverage charges. State sales tax of 6% will be added to all charges unless a tax exempt certificate is provided to the Manager.

PRICING

Prices shown in this brochure are our current prices and are subject to change without notice. Since reservations are often made 9 to 12 months prior to the date of a function it is not possible to guarantee prices that far in advance. Confirmed prices are generally available 45 days prior to the date of your function. Weddings booked on Friday or Sunday will receive a 10% discount on food and bar services.

FACILITIES and SERVICES AVAILABLE

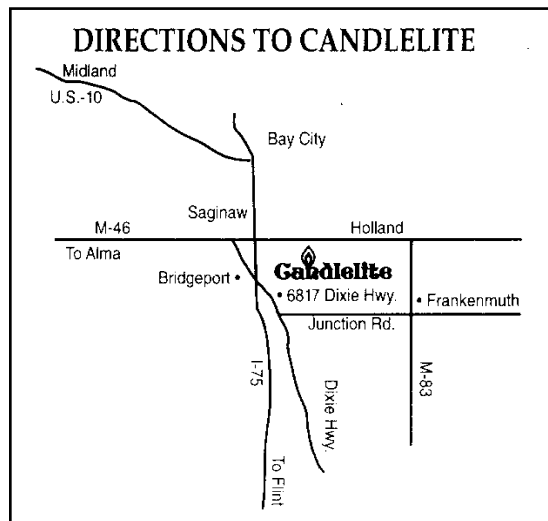
Our banquet rooms are equipped with both fluorescent and dimmer/controlled incandescent lighting. Each is air conditioned, has a large dance floor, complete bar facilities, and high fidelity audio system. Screen, microphones, overhead projector, VCR and podiums are also available.

Our Banquet Director will be pleased to arrange for room and table decorations, your favorite type of sweet table, wedding cake, specialty desserts or after dinner mints. We can also provide help in finding a musical group for your function.

LIABILITY

Candlelite is not responsible for damages to or loss of any item at the banquet facility before, during or after a function.

Liability for damage to the premises will be charged to the individual or organization authorizing payment for a banquet function.



MEETINGS & SEMINARS / HORS D'OEUVRE SELECTIONS

MEETINGS AND SEMINARS

The following services are available for your meeting or seminar needs:

- 1) Three beautifully decorated rooms –
 - a. each equipped with its own audio system, bar service and dance floor.
 - b. seating capacity from 50-500, use of screen, VCR, easel, microphone, cable TV, overhead projector.
 - c. staff attendant.
- 2) Flexible menus prepared in our kitchens –
 - a. you can depend on tasty, hot meals.
 - b. coffee breaks and meals served on time.
 - c. choose between buffet or plate style service.
- 3) Modest pricing - we can tailor our menus to fit any budget.
Whether snacks or a complete dinner is needed, we are eager to serve you.
- 4) Experienced professional staff – always willing to tailor our services to your needs.
- 5) Large lighted parking area – ample parking with security on weekend evening hours.
- 6) Centrally located – one mile east of I-75 at the Bridgeport Exit.

When your meeting or seminar includes breakfast, lunch or dinner, there is no room charge for using our facilities. If food service is not needed or there are under 50 guests, room charges are as follows:

Fireside Room.....	\$500.00
Grande Ballroom.....	\$800.00

BREAK SELECTIONS

Coffee - 100 cup urn.....	\$60.00
Orange Juice/Grapefruit Juice by the gallon (20 glasses)	\$15.00
Soft Drinks (assorted/ serving)	\$1.50
Homemade pastries/ person	\$2.50
Fresh Fruit and Cheese Tray/ person	\$3.00

HORS D'OEUVRE SELECTIONS

I SNACKS:

Chips & Salsa, Bar Cheese with Crackers, Paté with Garlic Toast ... **\$4.95 Per Person + Room Rent**

II SNACKS PLUS TWO (2) CHOICES:

Relish Tray, Bread Sticks, Fresh Vegetables with Dip, Wings (Barbecued or Baked), Fresh Fruit Tray ... **\$5.95 Per Person + Room Rent**

III SNACKS PLUS FOUR (4) CHOICES:

Relish Tray, Assorted Cheeses, Fresh Vegetables with Dip, Wings (Barbecued or Baked), Fresh Fruit Tray, Cocktail Meatballs, Sandwich Board, Saucy Smoked Sausage, Cocktail Crabmeat, Deluxe Nacho Tray, Fruit Fondue, Pumpnickel Ring with Spinach Dip, Hot Crabmeat Dip, Mini Pizzas, Mini Quiche Bites, *Carved Top Sirloin with Fresh Rolls and condiments ... **\$10.95 Per Person**

1V SNACKS PLUS SIX (6) CHOICES:

Relish Tray, Assorted Cheeses, Fresh Vegetables with Dip, Wings (Barbecued or Baked), Fresh Fruit Tray, Cocktail Meatballs, Sandwich Board, Saucy Smoked Sausage, Cocktail Crabmeat, Deluxe Nacho Tray, Fruit Fondue, Shell-on **Shrimp, Pumpnickel Ring with Spinach Dip, Hot Crabmeat Dip, Mini Pizzas, Mini Quiche Bites, *Carved Top Sirloin with Fresh Rolls and Condiments ... **\$12.95 Per Person**

* Add \$2.00 Per Person for this selection.

** Market Value

Above prices subject to 6% sales tax, 17% service charge.

BRUNCH / BREAKFAST / LITE LUNCHEONS / SWEET ENDINGS

BRUNCH

QUICHE WITH FRESH FRUIT GARNISH

Delicious broccoli and cheese or ham and cheese, served with a tossed salad, muffins or rolls, coffee, tea, milk, orange juice ... **\$10.95**

BRUNCH AT ITS BEST

Guest eggs, deluxe hash brown casserole, chicken salad croissant, carved Virginia ham, sunburst fruit salad, cubed cheese, waffles with assorted toppings, fresh pastries, coffee, tea, milk, orange juice.
(Served Buffet Style) Truly a great choice ... **\$11.95**

BREAKFAST

CLASSIC BREAKFAST BUFFET

Scrambled eggs, ham, sausage, hash browns, fresh fruit bowl, cinnamon rolls, muffins, coffee, tea, milk, orange juice ... **\$10.95**

GRAND BREAKFAST BUFFET

Scrambled eggs, ham, sausage, biscuits with gravy, hash browns, choice of waffles, French toast or pancakes with assorted toppings, fresh fruit bowl, cinnamon rolls, muffins, coffee, tea, milk, orange juice ... **\$11.45**

EXECUTIVE BREAKFAST BUFFET

Choice of delicious broccoli and cheese or ham and cheese quiche, or guest eggs, Canadian bacon, sausage, hash browns, cereals, fresh fruits, pecan rolls, croissants, bagels, coffee, tea, milk, orange juice, grapefruit juice ... **\$12.95**

LITE LUNCHEONS

SOUP AND SANDWICH

A hot steaming cup of soup served with our homemade Kaiser roll, stacked high with your choice of ham, turkey, or beef, garnished with fresh vegetables and fruit. (Served Buffet Style)

CHICKEN SALAD CROISSANT

A light, delicate croissant filled with chicken salad served and garnished with fresh vegetables and fruit.

CHICKEN CLASSIQUE

A boneless chicken breast marinated then grilled to perfection. Served on wild rice with wine sauce, garnished with fresh vegetables and fruit or hot vegetable.

ELEGANT CREAMED CHICKEN

A puff pastry round filled to the top with a delicious combination of chicken and vegetables, garnished with fresh vegetables and fruit or hot vegetables.

All luncheons served with mixed green salad, assorted breads, coffee, tea & milk ... **\$12.95**

SWEET ENDINGS

Ice Cream with cookie
Sherbet with cookie
\$1.95

Assorted dessert bar
\$3.95

Apple Walnut Cake
Raspberry Walnut Torte
Cheesecake with Fruit Topping
Fantasy Island Sundae
Fruit Crisp with Whipped Cream
Assorted Sheet Cakes
\$3.95

Above prices subject to 6% sales tax, 17% service charge.

GRAND DINNER BUFFET

GRAND DINNER BUFFET

This Grand Dinner Buffet Menu includes the use of china and silverware, linen tablecloths and napkins.
The buffet, cake, gift and head tables are skirted.

SALADS (Choice of Two)

Potato Salad
Crisp Tossed Salad
w/Choice of Dressing

Jello Salad
Sunburst Fruit Salad
Macaroni Salad

Cottage Cheese
Pasta Salad
Cole Slaw

Relish Tray
Fresh Vegetable Tray with Dip
Peas & Peanuts

HOT VEGETABLES (Choice of Two)

Stir-Fry Seasonal Vegetables
Green Beans with Mushrooms
French Style Green Beans

California Blend with Hollandaise Sauce
Whole Kernel Corn
Peas & Baby Carrots

Dill Buttered or Glazed Baby Carrots
Broccoli with Cheese Sauce

DINNER ACCOMPANIMENTS (Choice of Two)

Whipped Potatoes with Gravy
Garlic Mashed Redskins
German Potato Salad

Parsley Buttered Redskins
AuGratin Potatoes
Scalloped Potatoes
Macaroni & Cheese with Garlic Breadcrumbs

Deluxe Hash Brown Casserole
Wild Rice
Baked Beans

Homemade Bread Dressing
Buttered Noodles with
Garlic Bread Crumbs

BREADS (Choice of One, served to each table)

French Bread

Raisin Bread

Homemade Dinner Rolls

Candlelite's Famous Cinnamon Bread

BUFFET PRICES

One Entree\$18.99
Two Entrees\$19.99
Three Entrees.....\$20.99

BEVERAGES

Coffee
Tea
Milk

ENTREE SELECTIONS

*Carved Whole Glazed Banjo Ham
Sliced Virginia Ham
Swedish or Italian Meatballs
Sirloin Tips over Noodles
*Carved Roast Sirloin of Beef
Polish Sausage and Sauerkraut
*Carved Roasted Turkey

*Garlic Focaccia Chicken Breast
Lasagna
Mostaccioli with Meat Sauce
*Marinated Shrimp Skewer
Baked Cod
Country Style BBQ Ribs
*Carved Pork Loin with Raspberry Sauce
Vegetable Fettucine Alfredo

Citrus Grilled Atlantic Salmon (*market price*)
Salisbury Steak
*Marinated Chicken Breast
**Prime Rib
Roast Pork with Onion Au Jus
*Orange Roughy with Dill Sauce
Candlelite's Famous Roasted Tender Chicken

*Add \$1.00 per person for this selection

**Add \$2.00 per person for this selection

EXECUTIVE DINNER BUFFET / PLATE STYLE DINNERS

EXECUTIVE DINNER BUFFET

The Executive Menu includes the use of china and silverware, linen tablecloths, and napkins. The buffet, gift, cake and head tables are skirted. Center pieces for each guest table and a wishing well card box are provided.

SALADS (Choice of Five)

Broccoli Salad	Potato Salad
Jello Salad	Cottage Cheese
Crisp Tossed Salad	Sunburst Fruit Salad
with Choice of Dressing	Seafood Salad
Waldorf Salad	Macaroni Salad
Cole Slaw	Relish Tray
Pasta Salad	Peas & Peanuts
Carmel Apple Salad	Fresh Vegetable Tray with Dip
House Salad	Caesar Salad
Mandarin Almond Salad	Spinach Salad with Hot Bacon Dressing

HOT VEGETABLES (Choice of Two)

Stir-Fry Seasonal Vegetables	California Blend with Hollandaise Sauce
Whole Kernel Corn	Dill Buttered or Glazed Baby Carrots
Green Beans with Mushrooms	French Style Green Beans
Peas & Baby Carrots	
Broccoli with Cheese Sauce	

DINNER ACCOMPANIMENTS (Choice of Two)

Whipped Potatoes with Gravy	Parsley Buttered Redskins Deluxe
Hash Brown Casserole	Homemade Bread Dressing
Garlic Mashed Redskins	AuGratin Potatoes
German Potato Salad	Buttered Noodles with Garlic Bread Crumbs
Scalloped Potatoes	Baked Beans
Macaroni & Cheese with Garlic Bread Crumbs	Wild Rice

BREADS (Choice of Two, served to each table)

French Bread • Homemade Dinner Rolls • Raisin Bread
Candlelite's Famous Cinnamon Bread

ENTREE SELECTIONS

*Carved Whole Glazed Banjo Ham

*Garlic Focaccia Chicken Breast

Citrus Grilled Atlantic Salmon (*market price*)

*Carved Pork Loin with Raspberry Sauce

Candlelite's Famous Roasted Tender Chicken

*Orange Roughy with Dill Sauce

Sliced Virginia Ham	Lasagna
Salisbury Steak	Swedish or Italian Meatballs
Mostaccioli with Meat Sauce	*Marinated Chicken Breast
Sirloin Tips over Noodles	*Marinated Shrimp Skewer
* *Prime Rib	*Carved Roast Sirloin of Beef
Baked Cod	Roast Pork with Onion Au Jus
Polish Sausage and Sauerkraut	Country Style BBQ Ribs
Vegetable Fettucine Alfredo	*Carved Roasted Turkey

*Add \$1.00 per person for this selection

**Add \$2.00 per person for this selection

BEVERAGES

Coffee • Tea • Milk

BUFFET PRICES

One Entree	\$19.99
Two Entrees	\$20.99
Three Entrees.....	\$21.99

PLATE STYLE DINNERS

The Plate Style Menu includes the use of china and silverware, linen tablecloths, and napkins. The cake, gift and head tables are skirted.

SALADS (Choice of One)

Caesar Salad	Crisp Tossed Salad
House Salad	Mandarin Almond Salad
Served to each table with a Basket of Fresh Homemade Cinnamon Bread and Dinner Rolls. Jumbo Shrimp cocktail with sauce ... \$20.95 per platter (serves table of 8) served with salad course.	

HOT VEGETABLES (Choice of One)

Green Beans with Mushrooms Dill Buttered or Glazed Baby
Carrots Winter Blend with Hollandaise Sauce Fresh Steamed Asparagus

DINNER ACCOMPANIMENTS (Choice of One)

Baked Potatoes with Sour Cream	Wild Rice Pilaf
Garlic Mashed Potatoes	Parsley Buttered Redskins

BEVERAGES

Coffee • Tea • Milk

CANDLELITE'S SPECIALTY ENTREES

Candlelite's Marinated Chicken Breast
Chicken Kiev
Boneless Pork Chop (served with homemade stuffing or escalloped apples)
Sliced Banjo Ham (served with pineapple sauce)
Cornish Game Hens

Choice of one entree \$20.99

Orange Roughy with Dill Sauce
Seafood Fettuccini
10 oz. New York Strip Steak

Choice of one entree \$22.99

Prime Rib
Beef Tenderloin Filet
Choice of one entree \$24.99

Add \$2.00 for each additional entree.

BAR AND BEVERAGE SERVICE

Non-alcoholic Beverages

Includes soft drinks, juices, and three varieties of non-alcoholic punchbowls.

\$7.50 per person

Unlimited Open Bar

Name Brands

Includes name brand liquors, draft beer, premium wines, soft drinks, and juices.

\$12.50 per person

Unlimited Open Bar

Premium (Call) Brands

Includes premium brand liquors, draft beer, premium wines, soft drinks, and juices.

\$13.50 per person

Coffee Bar

Available Upon Request

Additional charges will apply

Complimentary Hors d'oeuvres

A complimentary hors d'oeuvre table consisting of delicious bar cheese, assorted crackers, ham or chicken paté with garlic toast and garden fresh vegetables with dip will be available for your guests during cocktail hour. Additional items may also be added at a small charge.

Additional Hors d'oeuvres

Jumbo Cocktail Shrimp on Ice (100 pieces)	\$175.00
Artichoke Dip served with Water Crackers or Tortillia Chips (100 servings)	\$125.00
Cocktail Meatballs (100 servings)	\$150.00
Assorted Cubed Cheese Trays (100 servings)	\$100.00

Complimentary Champagne Toast

A champagne toast will be available for the bridal party, with our compliments.

The bar will be closed during dinner.

Above prices are subject to 6% sales tax and 17% service charge.

*A 10% food and bar service discount will be given to all Friday evenings and Sunday wedding events.
(Excluding any hors d'oeuvres selection and Value Friday Menus)*

Our bar personnel are prohibited from serving alcoholic beverages to guests under 21 years.

Cash bar available on events other than weddings.
(No cash bar for wedding receptions.)

*Candlelite Banquet Center
Premium Beverage Service*

\$13.50 per person

Liquor

Vodka

*Smirnoff Vodka
Absolut Vodka*

Whiskey

*Canadian Club
Seagrams 7 Crown*

Gin

*Tanqueray Gin
Bombay Sapphire Gin*

Tequila

Jose Cuervo Especial

Rum

*Captain Morgan Spiced Rum
Bacardi Rum*

Bourbon

*Jack Daniels Bourbon
Jim Beam Bourbon*

Scotch

Dewars White Label

Schnapps

Peachtree Schnapps

Cordials

*Baileys Kahlua Amaretto
Christian Brothers Grand Reserve Brandy*

Draft Beer

Bud Bud Lite

Others by request

(Parties under 100 guests - One choice of Beer)

Domestic bottled beer, additional \$3.00 per person added to each bar package

Wines

White Zinfandel ♦ Piesporter ♦ Chardonnay ♦ Cabernet ♦ Merlot

Champagne

Complimentary to the Bridal Table

Soft Drinks

Pepsi Products & Assorted Juices and Mixes

Candlelite Banquet Center
Name Brand Beverage Service
\$12.50 per person

Liquor

Vodka

Smirnoff Vodka

Rum

Captain Morgan Spiced Rum
Bacardi Rum

Whiskey

Seagrams 7 Crown

Bourbon

Jim Beam Bourbon

Gin

Seagrams Extra Dry Gin

Schnapps

Peachtree Schnapps

Cordials

Amaretto

Draft Beer

Bud Bud Lite

Others by request

(Parties under 100 guests - One choice of Beer)

Domestic bottled beer, additional \$3.00 per person added to each bar package

Wines

White Zinfandel ♦ Chardonnay ♦ Merlot

Champagne

Complimentary to the Bridal Table

Soft Drinks

Pepsi Products & Assorted Juices and Mixes