

# A WORD ABOUT

## RESERVATIONS

Our facilities accommodate guests from 50 to 500 depending on the banquet center you choose. Initial room reservations can be made based on guest capacities. A guest confirmation must be given to our banquet director the Friday one week before your scheduled function. For groups of 200 or less, a \$600 room rental will be charged.

## 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 cancellations 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 Grande Ball Room minimums will apply on a per event basis.

## 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. Bartenders and security are provided for your event at no additional charge.

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

We are 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.

# 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 ... **\$9.95**

### **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 ... **\$10.95**

## BREAKFAST

### **CLASSIC BREAKFAST BUFFET**

Scrambled eggs, ham, sausage, hash browns, fresh fruit bowl, cinnamon rolls, muffins, coffee, tea, milk, orange juice ... **\$9.95**

### **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 ... **\$10.45**

### **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 ... **\$11.95**

## 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 ... **\$11.95**

## 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 .....\$15.99  
Two Entrees .....\$16.99  
Three Entrees.....\$17.99

### 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

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

\*Add \$1.00 per person for this selection

\*\*Add \$2.00 per person for this selection



# BAR AND BEVERAGE SERVICE

## Non-alcoholic Beverages

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

\$5.50 per person

## Unlimited Open Bar

### Name Brands

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

\$9.95 per person

## 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.

## Coffee Bar

Available upon request. Additional charges will apply.

## 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.

*(No cash bar for wedding receptions.)*

*Name Brand Beverage Service*

*\$9.95 per person*

*Liquor*

*Vodka*

*Smirnoff Vodka*

*Rum*

*Bacardi Rum*

*Captain Morgan Spiced Rum*

*Whiskey*

*Seagrams 7 Crown*

*Bourbon*

*Jim Beam*

*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*

*Coke Products and Assorted Juices & Mixes*