



TAKE YOUR EVENT
TO THE NEXT LEVEL



TK Elevator Innovation & Qualification Center

SPECIAL EVENTS MENU

ABOUT US

Elevate Catering is proud to offer TKE Innovation & Qualification Center the highest quality food and professional services for all levels of catered events. Our menus are inspired by a passion for creating experiences with a hint of surprise, and an emphasis on the use of local, restaurant-quality ingredients. The menus are updated seasonally to present the best market ingredients and respond to an ever-changing culinary landscape. Choose from chef-curated menu packages, or work with our catering team to customize the perfect menu for your event or function.

We are happy to accommodate parties of any size. Gluten free, vegan, and other dietary options are available. Please notify our catering team to any allergies or dietary considerations when placing your order.

CANCELLATION POLICY

Cancellations with less than 72 hours advance notice will be charged 100% of the food and beverage service order. Additional charges may be incurred for late cancellation of staffing and equipment rentals (if applicable).



BREAKFAST

Hot Buffet Options:

THE STANDARD | \$26.00

Soft Scrambled Local Eggs

Potatoes O'Brien | Sautéed Peppers and Onions

Applewood Bacon or Chicken Sausage **GF DF**

LIFT BREAKFAST | \$38.00

Frittatas

- Red Pepper, Aged Cheddar and Andouille Sausage

- Spinach, Parmesan and Mushroom **GF V**

Banana Bread French Toast | Powdered Sugar,
Maple Syrup **V**

Hash Browns | Crispy Potato, Truffle Aioli **DF**

ELEVATE BREAKFAST | \$34.00

Breakfast Pastries | Chef Selection of
Fresh Baked Pastries **V**

Soft Scrambled Local Eggs | Crème Fraîche **GF**

Roasted Baby Potatoes | Herbs, Sea Salt, EVOO **GF DF VN**

Applewood Bacon & Chicken Sausage **GF DF**

Continental Options:

HEALTHY START | \$27.00

Everything Toast | Whipped Cream Cheese,
Roasted Tomatoes, Everything Spice **V**

Fresh Juice Shots | Orange Mango, Carrot Ginger,
Beet Grapefruit, Tepache **GF DF VN**

Açaí Yogurt Parfait | Berries, Coconut, Chia Seed,
House-Made Granola **GF V**

BREAKFAST

FRESH START | \$29.00

Grapefruit Brûlée | Ruby Red Grapefruit, Sugar in the Raw, Honey **GF VN**

Smoked Salmon Chips | Bagel Chips, Caper Sour Cream, Red Onion, Cured Egg Yolk

Overnight Muesli | Stone Ground Oats, Dried and Fresh Fruits, Coconut Milk, Candied Pecans **V**

BYOS | \$29.00

Build Your Own Sandwich:

Cheddar Cheese Scrambled Eggs

Chicken Sausage Patties

Applewood Bacon

Buttermilk Biscuits, English Muffins, Croissants

Breakfast Burrito Add-On | \$5.00

Chorizo Sausage, Spiced Potatoes, House Salsas, Tortillas

BREAKFAST SANDWICHES | \$110.00 per dozen

Egg and Cheese | Buttermilk Biscuit **V**

Egg, Cheese and Bacon | English Muffin

Smoked Salmon | Plain Bagel, Cream Cheese, Radish

Fried Chicken | Buttermilk Biscuit, Hot Honey

Breakfast Burrito | Chorizo, Scrambled Eggs, Cheddar Cheese, Potatoes, Peppers And Onions. Served with House Salsas

SMOOTHIE AND JUICE BAR \$60.00 per dozen

Pick 2

Awaken | Apple, Celery, Lemon, Parsley and Ginger **GF DF VN**

Lift | Lemon, Apple, Turmeric and Ginger **GF DF VN**

Boost | Beet, Cucumber, Apple and Orange **GF DF VN**

Banana Strawberry Yogurt **GF V**

Pineapple Mango Coconut Milk **GF DF VN**

Green Machine | Kale, Grapes, Apples, Yogurt **GF V**

BREAKFAST

A La Carte Upgrades:

Fresh Sliced Fruit and Berries | Seasonal Selections \$11.00 **GF DF VN**

Whole Fruit | Bananas, Grapes, Strawberries and Tangerines
\$40.00 serves 12 people **GF DF VN**

Açaí Yogurt Parfait | Berries, Coconut, Chia Seed,
House-Made Granola \$9.00 **GF V**

Grapefruit Brûlée | Ruby Red Grapefruit, Sugar in the Raw,
Honey \$7.00 **GF DF V**

Selection of Fresh Baked Muffins \$75.00 per dozen **V**

Breakfast Pastries | Chef Selection of Fresh Baked Pastries
\$105.00 per dozen **V**

Assorted Bagels | Chef's Selection of Sweet and Savory Cream
Cheeses \$100.00 per dozen **V**

Local Donut Shop | Selection of Local Donuts \$100.00 per dozen **V**

Sugared Waffles | Chocolate Chips, Maple Syrup, Fresh Berries
\$11.00 **V**

Cereal Bar | Selection of 3 Flavors, Milk, Milk Alternative,
Berries, Bananas \$13.00

MID-DAY BREAKS

POWER UP BREAK | Peanut Butter and Chia Seed Bites, Chocolate and Date Bites, Grapes and Strawberries, Fresh Juice Shots \$12.00 **GF VN**

AUGUSTA BREAK | \$12.00

Pimento Cheese

Assorted Baby Veggies

Assorted Crackers

Hot Boiled Peanuts **V**

BUILD YOUR OWN TRAIL MIX | Selection of Roasted, Spiced and Candied Nuts with House-Made Granola, Chocolate Chips, Dried Fruits and Seeds \$16.00 **GF**

DIPS AND VEGGIES | \$15.00

Trio of Dips | Hummus, Herbed Buttermilk Dip, French Onion

Selection of Baby Veggies

Assorted Chips and Crackers

A LA CARTE SELECTIONS

Meat And Cheese | Chef Selection of Local Meats and Cheese, Assorted Crackers \$18.00

Assorted Protein and Energy Bars | Clif and Kind
\$40.00 Per Dozen

Bagged Snacks | Potato Chips, Pretzels, Trail Mix \$7.00

Fresh Baked Cookies | Assorted Seasonal Flavors
\$85.00 Per Dozen **V**

Brownie Cup | Triple Chocolate Brownie, Berry Compote, Whipped Cream \$9.00 **V**

Fresh Sliced Fruit and Berries | Seasonal Selections \$11.00 **GF VN**

Movie Theater | Fresh popped Pop Corn, Selection of Candy
\$16.00 **V**

House-Made Cereal Bars | Seasonal Selection of Flavors \$XX.00

ELEVATE
CATERING
AT TKE

BEVERAGES

SPARKLING BOTTLED WATER | \$7.00 each

ACQUA PANNA BOTTLED WATER | \$7.00 each

SOFT DRINKS | \$4.00 each

RED BULL | Regular or Sugar-Free \$7.00 each

FRESH JUICES | Orange and Cranberry \$6.00 each

COFFEE SERVICE | Regular or Decaffeinated \$95.00 per gallon

BEVERAGE SERVICE | Regular & Decaffeinated Coffee,
Soft Drinks, Assorted Teas, Water Station \$15.00 per guest

LUNCH

Picnic Lunch Options:

All Packages Come With Cookies and Potato Chips
All Lunches Come With Water and Sweet Iced Tea
Stations

2 sandwiches and 2 salads \$36.00

2 sandwiches and 1 salad \$28.00

Additional sandwich \$14.00

Additional salad \$11.00

HOT SANDWICHES

Pimento Grilled Cheese | House-Made Pimento Cheese, Dill Pickles, Sourdough **V**

Pesto Chicken | Tomato Spread, Pesto, Mozzarella Cheese, Focaccia

Turkey Rachel | Coleslaw, Russian Dressing, Swiss Cheese, Rye Bread

Crispy Chicken Sandwich | Spicy Slaw, House Pickles, Challah Bun

Mojo Pork Sandwich | Pulled Pork, Pickled Onions, Chimichurri, Brioche Bun **DF**

Jerked Chicken Cuban | Shaved Ham, Jerked Chicken, Swiss Cheese, Mustard, Pickles, Cuban Baguette

Braised Beef | Horseradish Cream, Provolone, Banana Peppers, Hoagie

Classic Reuben | Swiss Cheese, Sauerkraut, Thousand Island Dressing, Rye Bread

Ham And Cheddar | Garlic Aioli, Caramelized Onions, Panini

SALADS

Mixed Green Salad | Local Baby Greens, Cucumbers, Carrots, Heirloom Cherry Tomatoes, Creamy Herb Dressing **GF V**

Kale Salad | Baby Kale, Toasted Sunflower Seeds, Pickled Red Onion, Goat Cheese, Dried Apricots, White Balsamic Vinaigrette **GF V**

Classic Caesar | Romaine Lettuce, Shaved Aged Parmesan, Brown Butter Croutons **V**

Southern Potato Salad | Crispy Bacon, Celery, Crispy Shallots, Red Onion, Mustard Dressing **GF**

Pasta Salad | Tomatoes, Feta, Herbs, Red Onion, House Vinaigrette **V**

Asian Noodle | Lo Mein Noodles, Shaved Radish, Carrots, Green Onion, Toasted Sesame Seeds, Ginger Soy Dressing **DF V**

Quinoa Salad | Arugula, Sweet Potatoes, Shaved Radish, Toasted Almonds, Cider Dressing **GF VN**

COLD SANDWICHES

Turkey BLT Wrap | Applewood Bacon, Bibb Lettuce, Tomato Spread, Avocado Aioli **DF**

Tuna Salad | Celery, Red Onion, Croissant

Classic Turkey | Tomato Spread, Cheddar Cheese, Romaine Lettuce, Pickles, Dijonnaise, Cracked Wheat Bun

Blackened Chicken Caesar Wrap | Romaine Lettuce, Parmesan Cheese, Tomatoes, Caesar Dressing

Roast Beef | Spicy Mustard, Tomato, Spread, Manchego Cheese, Hoagie

Italian Vegetable Wrap | Marinated Vegetables, Arugula, Caponata Spread **VN**

Muffuletta | Olive Salad, Salami, Mortadella, Ham, Swiss, Garlic Aioli, Provolone Cheese

Lunch Buffet

AZALEA | \$40.00

Lemon Honey Chicken | Baby Potatoes **GF DF**

Seared Salmon | Brown Butter Cauliflower **GF**

Kale Salad | Baby Kale, Toasted Sunflower Seeds, Pickled Red Onion, Goat Cheese, Dried Apricots, White Balsamic Vinaigrette **GF V**

Roasted And Chilled Baby Vegetables | EVOO, Sea Salt **GF VN**

Herb-Roasted Potatoes **VN**

Chocolate And Blondie Brownies

MAGNOLIA | \$38.00

Pick 2 Proteins

Herb-Roasted Chicken, Chilled Poached Salmon, Rosemary and Garlic Sliced Steak, Citrus Shrimp

Mixed Greens and Baby Romaine

Marinated White Beans, Heirloom Cherry Tomatoes **VN**

Cucumber Salad, Pickled Onions, Shaved Carrots, Breakfast Radish, Creamy Herb Dressing, Red Wine Vinaigrette

Brown Butter Croutons

Feta Cheese, Goat Cheese, Parmesan Cheese

Assorted Mini Cupcakes

JONQUIL | \$44.00

Pick 2 Proteins

Beef Barbacoa, Chicken Tinga, Pork Carnitas, Chili Glazed Mahi Mahi, Citrus Shrimp

Cilantro Rice with Spicy Black Beans **GF VN**

Salsa Roja, Salsa Verde, Cilantro, Queso Fresco, Lime Wedges, Pickled Chilis

Crispy Corn Chips and Flour Tortillas

Taco Salad | Crispy Tortilla, Romaine Lettuce, Queso Fresco, Cilantro, Tomatoes, Corn, Creamy Cilantro Lime Dressing

Cinnamon Sugar Churros with Chocolate Glaze

LUNCH

BONSAI | \$44.00

Green Salad | Cabbage, Carrot, Scallion, Carrot Ginger Dressing

Beef and Vegetable Lo Mein | Sesame, Ginger, Onion

Teriyaki Chicken | Scallions

Garlic Broccoli | Crispy Shallots

Steamed Rice

Strawberry Matcha Cake

Fortune Cookies

CYPRESS | \$40.00

Mixed Green Salad | Sundried Tomatoes, Cucumber, Olives, White Balsamic Vinaigrette

Tomato Salad | Red Onion, Green Beans, Garlic, Crispy Shallots, Balsamic Vinegar and EVOO

Pasta

Pick 2

- **Pasta Primavera** | Seasonal Vegetables, Tomato, Garlic, White Wine

- **Baked Ziti** | Sausage and Peppers

- **Chicken Fettucine Alfredo**

- **Spaghetti and Meat Sauce**

Garlic Bread

Tiramisu

DOGWOOD | \$59.00

Seared Redfish | Kale, Tomato Confit, Quinoa **GF DF**

Flank Steak | Chimichurri, Sweet Potato Puree **GF DF**

Mixed Green Salad | Local Baby Greens, Cucumbers, Carrots, Heirloom Cherry Tomatoes, White Balsamic Vinaigrette
GF VN

Roasted Broccolini | Citrus, Sea Salt, EVOO **GF VN**

Roasted Mushrooms and Wild Rice | Fresh Herbs **GF VN**

Mini Pecan Pies and Key Lime Tarts

LONG LEAF | \$39.00

Vegetable and Burrata Salad | Shaved Vegetables, Pesto Vinaigrette, Pepitas, Balsamic Pearls **GF V**

Italian Salad | Chopped Romaine, Tomatoes, Red Onions, Olives, Parmesan, Oregano Vinaigrette **GF V**

Flatbreads

Pick 2

- Roasted Tomato, Zucchini, and Peppers, Mozzarella, Pesto, Balsamic Reduction **V**
- Shredded Beef, Chimichurri, Caramelized Onions, Monterey Jack Cheese, Roasted Corn
- Garlic Cream, Ricotta, Arugula, Crispy Shallots, Lemon Oil **V**
- Sausage and Local Cured Meats, Mozzarella, Marinara

Mini Cannolis | Chocolate Chips

SOUTHERN | \$36.00

Coca Cola Glazed Pork | Roasted Sweet Potato **GF DF**

BBQ Spiced Chicken | White and Dark Meat, Honey Drizzle **GF DF**

Garlic Green Beans | Roasted Garlic, Sea Salt **GF DF**

Potato Salad | Bacon, Mustard, Chives **GF DF**

Sweet Cornbread | Whipped Honey Butter

Banana Pudding | Vanilla Wafers, Sliced Bananas, Whipped Cream

BOXED LUNCHES | \$33.00 per person

Each box comes with a Choice Of 1 Sandwich, 1 Side, Chips and 1 Dessert

SANDWICH CHOICES

Turkey BLT Wrap | Bacon, Bibb Lettuce, Tomato, Avocado Aioli **DF**

Tuna Salad | Celery, Red Onion, Multigrain Croissant

Classic Turkey | Sliced Tomato, Cheddar Cheese, Romaine Lettuce, Pickles, Dijonnaise, Cracked Wheat Bun

Blackened Chicken Caesar Wrap | Romaine Lettuce, Parmesan Cheese, Tomatoes, Caesar Dressing

Roast Beef | Spicy Mustard, Arugula, Tomato Spread, Manchego Cheese, Hoagie

Italian Vegetable Wrap | Marinated Vegetables, Arugula, Caponata Spread, Herb Wrap **VN**

Muffuletta | Olive Salad, Salami, Mortadella, Ham, Swiss, Garlic Aioli, Provolone Cheese

SIDE CHOICES

Southern Potato Salad | Crispy Bacon, Celery, Crispy Shallots, Red Onion, Mustard Dressing **GF DF**

Pasta Salad | Tomatoes, Feta, Herbs, Red Onion, House Vinaigrette

Asian Noodle | Lo Mein Noodles, Shaved Radish, Carrots, Green Onion, Toasted Sesame Seeds, Ginger Soy Dressing **DF**

Quinoa Salad | Arugula, Sweet Potatoes, Shaved Radish, Toasted Almonds, Cider Dressing **GF VN**

DESSERT CHOICES

Chocolate Chip Cookie

Sugar Cookies

Brownie Bar

Rice Krispy Treat

BOXED SALADS | \$23.00 per person

Each Salad comes with Butter Crackers, Choice of Dessert

Chicken Caesar Salad | Herb-Roasted Chicken Breast, Crisp Romaine Lettuce, Shaved Parmesan Cheese, Brown Butter Croutons, Caesar Dressing

Elevate House Salad | Local Georgia Greens, Heirloom Tomatoes, Cucumbers, Baby Carrots, Radish, Honey Balsamic Dressing **GF**

Chicken Chopped Salad | Herb-Roasted Chicken Breast, Crispy Bacon, Heirloom Tomatoes, Red Onions, Hard Cooked Egg, Bleu Cheese Crumble, Buttermilk Herb Dressing **GF**

Asian Salad | 5-Spiced Chicken, Baby Greens, Shaved Cabbage, Edamame, Carrot, Cucumber, Sweet Peppers, Crispy Wontons, Ginger Soy Dressing **DF**

Southwest Salad | Roasted Chicken, Romaine Lettuce, Roasted Corn, Sweet Peppers, Tortilla Crisps, Cotija Cheese, Creamy Cilantro Lime Dressing

RECEPTION

DISPLAYS

Priced Per Person

Antipasti | Local Cured Meats and Cheeses, Marinated Vegetables, Olives, Preserves, Assorted Crackers \$28.00

Middle Eastern Mezze | Hummus, Baba Ghanoush, Tabbouleh, Roasted Vegetables, Marinated Mushrooms, Toasted Pita, Olives, Whipped Labneh \$22.00 **V**

Bao Bar | Chili-Glazed Pork Belly, Coconut Lemongrass Pulled Duck, Chicken Bulgogi, Cabbage Slaw, Shredded Carrot, Kewpie Mayonnaise, Kimchi Cucumber, Cilantro \$30.00

Risotto Bar | Roasted Baby Vegetables, Sundried Tomatoes, Kale Pesto, Braised Short Rib, Aged Parmesan Cheese, Roasted Asparagus, Preserved Mushrooms, Bagna Cauda \$24.00

Georgia Board | Boiled Peanuts, Smoked Salmon Dip, Pimento Cheese, Pickled Okra, Sourdough Crackers \$23.00

HORS D'OEUVRES

Displayed Priced Per Piece, 50 piece minimum

Whipped Lemon Ricotta | Balsamic Pearls, Crushed Pistachios Crostini \$4.00 **V**

Shaved Rare Beef | Horseradish Cream, Truffle Dust, Crostini \$5.00

Mushroom and Goat Cheese | Arugula Crostini, Balsamic Drizzle \$5.00 **V**

Vegetable Spring Rolls | Chili Garlic Oil \$6.00 **V**

Deviled Egg | Pimento Cheese \$6.00 **V**

Jerked Chicken Meatball | Pineapple Aioli, Candied Chilis \$8.00 **DF**

Caprese Skewer | Mozzarella, Tomato, Olive, Artichoke, Basil Pesto \$5.00 **V**

Barbacoa Mini Taco | Cotija Cheese, Crema \$5.00

Chicken Mole Mini Taco | Cilantro \$5.00

Ancho Rubbed Zucchini Mini Arepa | Cotija Cheese, Scallion \$4.00 **V**

Tuna Poke | Ginger Ponzu, Chive \$8.00 **DF**

Mascarpone Arancini | Diavolo Sauce \$7.00

Chicken Lollipop | Sriracha Honey, Bleu Cheese Crumble \$8.00 **GF**

Seared Crab Cake | Cajun Remoulade \$7.00

Service Charge for Passed is \$200.00 per 50 Guests

DINNER

*Plated Dinners come with Fresh Baked Rolls and Whipped Butter
All dinners served with water and iced tea*

FIRST COURSE OPTIONS

Local Greens | Heirloom Cherry Tomatoes, Rainbow Carrots, Sliced Cucumber, Goat Cheese, Champagne Vinaigrette \$15.00 **GF V**

Steakhouse Wedge | Marinated Tomatoes, Crispy Onions, Local Bleu Cheese, Parsley, Creamy Herb Dressing \$15.00 **V**

Baby Kale | Toasted Sunflower Seeds, Aged Feta Cheese, Shaved Onions, Tomatoes, Citrus Vinaigrette \$15.00 **GF V**

Rocket Salad | Dried Fruit, Spiced Pecans, Tomme Cheese, Sherry and Thyme Dressing \$15.00 **GF V**

Tuna Tartar | Cucumber Slaw, Rice Cracker, Citrus Ponzu \$18.00 **DF**

Lobster Bisque | Creole Spiced, Cornbread Crouton \$16.00

SECOND COURSE OPTIONS

Beef Short Rib | Red Wine Braised, Baby Potatoes, Mirepoix, Pan Jus \$62.00 **GF DF**

Center Cut Filet | Brown Butter Mashed Potato, Roasted Asparagus, Cabernet Demi-Glace \$85.00 **GF**

Pan Seared Salmon | Roasted Brocolini, Baby Bok Choy, Soy Reduction \$56.00 **DF**

Green Circle Chicken Breast | Smashed Fingerling Potatoes, Marinated Tomatoes, Herb Butter \$57.00 **GF**

Roasted Pork Loin | Sweet Potato Puree, Broccolini, Bourbon Mustard Cream \$60.00

Herb-Crusted Mahi Mahi | Vermicelli Noodle Salad, Coconut Curry Sauce \$56.00

Smoked Gouda and Mushroom Ravioli | Herb Cream, Sweet Potato Puree \$54.00 **V**

THIRD COURSE OPTIONS

Flourless Chocolate Torte | Chantilly Cream, Raspberry Coulis \$15.00 **GF**

Key Lime Tart | Mango Puree \$15.00

N.Y. Cheesecake | Dried Fruit Compote, Strawberry Sauce \$15.00

Fudge Brownie | Chocolate Sauce, Whipped Cream \$15.00

Dinner Buffet

Dinner Buffets come with Fresh Baked Dinner Rolls and Whipped Butter on Tables

Choose 1 Salad, 2 Entrees, 2 Sides and 1 Dessert
\$85.00

Choose 2 Salad, 2 Entrees, 2 Sides and 2 Desserts
\$120.00

SALADS

Baby Greens | Heirloom Cherry Tomatoes, Rainbow Carrots, Sliced Cucumber, Champagne Vinaigrette **GF V**

Chop Salad | Crispy Bacon, Tomatoes, Red Onion, Avocado, Hard Cooked Egg, Bleu Cheese Dressing **GF**

Caprese | Mozzarella, Basil, Baby Arugula, Balsamic Reduction **GF**

Orzo Salad | Kale, Cucumber, Tomato, Red Onion, Parsley, Citrus Vinaigrette **VN**

ENTRÉES

Skirt Steak | Dijon Roasted Potatoes, Chimichurri **GF DF**

Short Ribs | Parsnip Puree, Caramelized Onions, Pan Jus **GF**

Gulf Shrimp And Grits | Spicy Tomato Braised Shrimp, Local Grits **GF**

Red Fish | Roasted Cauliflower, Baby Carrots, Massaman Curry, Herb Salad **GF**

Hunter's Chicken | Braised Bone-In Chicken, Orzo Pasta, Caper Cream **GF**

Statler Chicken | Spiced Sweet Potatoes, Herb Butter **GF**

Lobster Ravioli | Vodka Sauce, Asiago Cheese

Pork Loin | Sundried Tomatoes, Goat Cheese, Wilted Spinach, Sweet Potatoes **GF**

SIDES

Potato Robuchon | Roasted Garlic, Thyme **GF V**

Green Beans | Cherry Tomatoes, Crispy Shallots **VN**

Baked Mac and Cheese | Buttered Breadcrumbs **V**

Wild Mushrooms and Peppers | Goat Cheese, Pickled Onions **GF V**

Cheese Grits | Aged Cheddar **V**

Bacon Fat Roasted Potatoes | Thyme and Chives **GF**

Broccolini | Lemon Butter, Parmesan Cheese **GF V**

DESSERTS

Mini Bites | Pecan Tart, Cheesecake Bites, Macarons, Key Lime Tart

Potted Brownies | Triple Fudge, Mixed Berry Compote, Whipped Cream

N.Y. Cheesecake | Mixed Berries, Chocolate Sauce, Whipped Cream

Assorted Petit Fours

CARVING STATION

Price per piece

Triple Beef Tenderloin | Red Wine
Demi, Soft Rolls, Horseradish Sauce
\$450.00 (Serves 14-18 Ppl)

Roasted Turkey Breast | Seasonal
Relish, White BBQ Sauce, Sweet Rolls
\$275.00 (Serves 20-25 Ppl)

Mojo Pork Loin | Mojo Jus, Mango
Chutney, Tostones
\$240.00 (Serves 25-30 Ppl)

Herb-Crusted Mahi Mahi | Gyoza Sauce,
Baby Bok Choy
\$325.00 (Serves 15-20 Ppl)

FULL BAR PACKAGE

Package includes liquor, bottled beer, house wine, mixers and soft drinks. \$150 per bartender (hosted bar). One bartender required for every 75 guests.

PREMIUM

TWO HOURS | \$45.00

THREE HOURS | \$55.00

FOUR HOURS | \$65.00

SUPER PREMIUM

TWO HOURS | \$55.00

THREE HOURS | \$65.00

FOUR HOURS | \$75.00

LIQUOR

Premium

PRAIRIE VODKA

AVIATION GIN

BOUNTY RUM

CRUZAN ISLAND SPICED RUM

CAMARENA REPOSADO

ELIJAH CRAIG BOURBON

EAGLE RARE BOURBON

TALKISER 10 SCOTCH WHISKY

Super Premium

BELVEDERE VODKA

PLYMOUTH GIN

PAPAS PILAR DARK RUM

FALSE RIVER ISLAND SPICED

TEQUILA PARTIDA BLANCO

UNCLE NEAREST 1884

RITTENHOUSE RYE

OBAN 14YR SINGLE MALT SCOTCH WHISKY

BOTTLED BEER

COORS LIGHT

STELLA ARTOIS

DOS EQUIS

MILLER LITE

GUINNESS

HOUSE WINE

CONUNDRUM WINES BY WAGNER

SOFT DRINKS

COCA-COLA

DIET COKE

COKE ZERO

SPRITE

SPARKLING WATER

BEER & WINE PACKAGE

Package includes bottled beer, house wine and soft drinks

TWO HOURS | \$39.00

THREE HOURS | \$49.00

FOUR HOURS | \$59.00

BOTTLED BEER

COORS LIGHT
STELLA ARTOIS
DOS EQUIS
MILLER LITE
GUINNESS

HOUSE WINE

CONUNDRUM WINES BY WAGNER

SOFT DRINKS

COCA-COLA
DIET COKE
COKE ZERO
SPRITE
SPARKLING WATER

BAR ENHANCEMENTS

SIGNATURE BATCHED COCKTAILS

Each batch serves 18-20 Guests
\$375.00 each

SEASONAL SANGRIA

Red Sangria built with the season's freshest ingredients

LIFTED OLD FASHIONED

House-made Luxardo Cherries, Elijah Craig bourbon, maple sugar

SUNSET MARGARITA

Reposado tequila, blood orange sour, chili salt rim

POMEGRANATE GIN SLING

Lime mint syrup, pomegranate arils

SOUTHERN PEACH TEA

Local peach puree, Rittenhouse Rye, lemon vanilla syrup

GRAPEFRUIT AND SAKE

Pink grapefruit, ginger and Fresno Chili

LET US SHOW YOU AROUND

\$15.00 per person

SWEETWATER 420

STILLFIRE BREWING
SCOFFLAW BREWING

PREMIUM WINE

Price per bottle

FAR NIENTE CHARDONNAY | \$95.00

BANSHEE PINOT NOIR | \$72.00

ALTOS LAS HORMIGAS TERROIR MALBEC | \$65.00

ORIN SWIFT ABSTRACT | \$90.00

OPUS ONE | \$650.00

CAYMUS CABERNET SAUVIGNON | \$175.00

NICKEL & NICKEL CABERNET SAUVIGNON | \$250.00

POST & BEAM CABERNET SAUVIGNON | \$90.00

WINE

CHAMPAGNE TOAST

LAMARCA PROSECCO | \$60.00

MONT MARÇAL EXTREMARIUM CAVA | \$72.00

VEUVE CLICQUOT | \$200.00

POLICIES

DECORATIONS Arrangements for floral centerpieces, special props & entertainment may be made through our preferred vendors. Please inform your Catering Manager of any special arrangements made with an outside vendor. All decorations must meet with the approval of the TKE regulations. The Conference Center will not permit the affixing of any items to the walls or ceilings of the rooms unless written approval is given by the Events Department. Terms of décor guidelines will be further established in your contract. Any confetti or sparklers are not permitted on site. All signage to be placed in the Conference Center must be professionally printed & approved in advance through your Event Manager. Use of push pins, tacks, nails, putty, duct tape & other forms to attach posters, banners & other signage on the meeting room walls, doors & public areas is strictly prohibited. Banners or posters are to be hung by Conference Center staff. Banner hanging fees will apply depending on size & number. A fee of \$1,000 will be applied for excessive cleaning and/or clearing after the event.

OUTSIDE FOOD & BEVERAGE POLICY All food & beverages served at functions associated with the event must be provided, prepared, & served by Conference Center kitchen & must be consumed on Conference Center premises.

SPECIALIZED MENU The Event Management Team & our Executive Chef will be pleased to assist in creating any specialized menus for your function. We will be pleased to further assist you with any requirements involved to the success of your event. Service charge & sales tax & all food, Beverage & Meeting Room Rental is subjected to a 23% service charge & 6% GST. All audio visual items are subjected to a 20% charge for set up/tear down, on-site site support & 6% GST.

DUE TO LIMITED STORAGE, GUEST PACKAGES The Conference Center will not accept packages more than three (3) business days prior to your function date & notification of deliveries must be in writing. Shipments must include: company/group name, your representative's name, return address & date of function. The Conference Center will not assume any responsibility for the damage or loss of merchandise sent to the Conference Center for storage. Handling charges will be assessed based on volume.

BANQUET/EVENT GUARANTEE The group will have all menu selections completed no later than fourteen (14) days prior to the event. The group will also notify the event manager at the Conference Center of the final count no later than three (3) working days prior to the event, or the expected number will be used. This number will be your guarantee & is not subject to reduction. We will set & prepare food for 3% over the guarantee.

MEETING SPACE The Conference Center reserves the right to change room locations specified in your contract should your attendance change or as deemed necessary by the Conference Center. All meeting rooms are set up in accordance to the approved banquet event orders. Changes to the set up on-site will result in a minimum \$500 change set up fee.