

CATERING

TERRE HAUTE CONVENTION CENTER

2023



TERRE HAUTE
CONVENTION CENTER



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ABOUT US

We Go *beyond* What's On The Menu

Oakview Group's award-winning culinarians and food services & hospitality teams strive to deliver the best accommodations, highest-quality amenities, and premium food and beverages to guests across North America. We know that exciting, memorable experiences lead visitors to return time and time again because we annually serve more than 250,000 events and 40 million guests. We are the experts in making your experiences great.

Helmed by an executive chef at every location, our team has the background and experience to manage events of any size or complexity. Our senior leadership, whose combined experience spans over a century, has responsibly managed events like the Olympics, World Series, NCAA Championships, and catering for the President of the United States.

All catered events are subject to a 21% Management Charge. This Management Charge is the sole property of the food/beverage service company or the venue owner, as applicable, is used to cover such party's costs and expenses in connection with the catered event (other than employee tips, gratuities, and wages), and not charged, in lieu of a tip. The Management Charge is not a tip, gratuity, or service charge, nor is it purported to be a tip, gratuity, or service charge, for any wait staff employee, service employee, service bartender, or other employees. No part of the Management Charge will be distributed (as a tip, gratuity, or otherwise) to any employee who provides service to guests.

All prices are subject to change and do not include Management Charge (21%) or current taxes (7% Sales Tax and 1% County Food and Beverage Tax). See Page 16. Consumption of raw or undercooked meat products may result in food-borne illness.



BREAKFAST Continental, Plated & Buffet

Continental Breakfast

Served with freshly brewed coffee, orange juice, and ice water. Service time is limited to one and a half hours—\$50 charge for less than 12 guests.

Classic

Muffins, Assorted Bagels, Flavored Cream Cheeses, and Greek Yogurt with Fresh Berries.

Sweet Morning

Assorted Pastries, Breakfast Breads, and Muffins, Fruit Preserves, Sweet Butter, and Seasonal Whole or Cut Fruit, and Homemade Granola and Yogurt.

Premium

Assorted Pastries, Breakfast Breads, and Muffins, Fruit Preserves, Sweet Butter, and Seasonal Whole or Cut Fruit, Homemade Granola and Yogurt with Fresh Berries and Hard Boiled Eggs.

Plated Breakfast

Served with freshly brewed coffee, orange juice, and ice water. Service time is limited to one hour.

Traditional Morning

Fluffy Scrambled Eggs, Choice of Smoked Sausage Links or Hickory Smoked Bacon, Breakfast Potatoes, and a Basket of Buttermilk Biscuits with Assorted Jams.

French Toast

Cinnamon French Toast, Maple Syrup, Butter, Choice of Sausage Links or Hickory Smoked Bacon, and Breakfast Potatoes.

Biscuits and Gravy

Two Freshly Baked Buttermilk Biscuits topped with Sausage Cream Gravy, Fluffy Scrambled Eggs, Breakfast Potatoes and Choice of Applewood Smoked Sausage Links or Hickory Smoked Bacon.

Breakfast Buffet

Served with freshly brewed coffee, orange juice, and ice water. Service time is limited to one and a half hours. 30 guest minimum.

Wabash Morning

Fluffy Scrambled Eggs, French Toast, Maple Syrup, Butter, Breakfast Potatoes, Sausage Links, and Hickory Smoked Bacon.

Ohio Boulevard

Fluffy Scrambled Eggs, Breakfast Potatoes, Sliced Ham, Oatmeal, Greek Vanilla Yogurt, Assorted Fresh Berries, Seasonal Fresh Cut Fruit, and 2% Milk.

Terre Haute Sunrise

Assorted Breakfast Breads, Muffins and Danish, Fresh Sliced Fruit, Fluffy Scrambled Eggs, Breakfast Potatoes, Smoked Sausage Links, Hickory Smoked Bacon, and Biscuits and Sausage Cream Gravy.

Breakfast Enhancements

2 Smoked Sausage Links or 3 Slices of Hickory Smoked Bacon.

Vanilla Yogurt with Fresh Berries and Crunchy Granola.

Breakfast Burrito with Scrambled Eggs, Chorizo, Potatoes, Cheese, Peppers, Onions, and Fresh Salsa.

English Muffin Breakfast Sandwich with Egg, Canadian Bacon or Sausage Links, and Cheese.

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BRUNCH Plated & Buffet

Plated Brunch

Very Berry French Toast, Scrambled Eggs, Bourbon and Brown Sugar Bacon, Potato Waffle Wedge with Shaved Smoked Salmon and Pickled Red Onion. Table service of ham and cheddar biscuits

Brunch Buffet

Customize your Brunch Buffet for the needs of your group. Served with Mixed Salad Greens, Balsamic Vinaigrette, freshly brewed Coffee, Iced Tea, and Water. 30 guest minimum. Service time of up to one and a half hours. Add additional "Main" or "Meat" option for additional \$3 per person. Additional Action Station \$7 per person.

Mains (Select Two)

Scrambled Eggs
Tot Casserole
Southwest Home Fries
Egg in a Hole
Hash Browns
French Toast Bake
Biscuits & Gravy

Meats (Select One)

Bacon
Sausage Links
Salmon
Ham

Breads & (Select One)

Cinnamon Rolls
Croissants
Home Style Biscuits
Mini Danish
Mini Muffins

Action Station* (Select One)

Omelets with spinach,
onion, peppers, sausage,
ham, and cheese

Breakfast Burrito with
Chorizo, black beans,
cheese, eggs, and bacon
jam

Cheese Burgers with
lettuce, tomatoes, pickles,
onions, and variety of
cheeses.

*Action Stations

Action stations requiring an attendant will be assessed a \$75 Chef's Carving Fee. Action Station service time is limited to one and a half hours. Multiple Action Stations may be required depending on the projected attendance.



LUNCH Salads & Boxed

Plated Salads and Sandwiches

Served with Dessert, Iced Tea and Water. 12 guest minimum.

Coffee, Table Service \$1.50 per person additional. Choose up to two selections.

Caesar Chicken Salad

Fresh Chopped Romaine, Grilled Chicken, Grape Tomatoes, Red Onion, Garlic Croutons, Shredded Parmesan Cheese, Caesar Dressing, Dinner Rolls, and Butter.

Southwest Chicken Salad

Fresh Salad Greens, Southwest Grilled Chicken, Tex Mex Rice, Tomatoes, Black Olives, Green Onions, Corn Tortilla Strips, Cilantro Sprigs, Pepper Jack Cheese, Sour Cream, Pico De Gallo, and Southwest Ranch Dressing. Served with Southwest Flat Bread. Add Guacamole for an additional 1.00 per person.

Smoked Club Sandwich

French Sub Roll with Baked Ham, Smoked Turkey, Hickory Smoked Bacon, Provolone Cheese, Tomatoes, and Leaf Lettuce. Served with Pasta Salad or Potato Salad.

Mediterranean Chicken Wrap

Garlic Herb Wrap with Marinated Grilled Chicken, Hickory Smoked Bacon, Basil Aioli, Tomatoes, Leaf Lettuce and Provolone Cheese. Served with Pasta Salad or Potato Salad.

Boxed Lunches

Includes Your Choice of Pasta Salad, Potato Salad, or Fruit Salad, Assorted Chips, Chocolate Chip Cookie for Dessert. Soda or Bottled Water included. Served with Yellow Mustard and Mayonnaise Packets. Choose up two selections.

Ham and Provolone

French Sub Roll with Honey Ham, Green Leaf Lettuce, Tomatoes, and Provolone Cheese.

Smoked Turkey and Swiss

French Sub Roll with Smoked Turkey, Green Leaf Lettuce, Tomatoes, and Swiss Cheese.

Croissant Sandwiches

Chicken Salad, Tuna Salad, or Roasted Turkey with Cheese, Lettuce, and Tomato served on a Large Croissant.

Veggie Wrap

Spinach Wrap with Tomatoes, Green Leaf Lettuce, Spinach, Cucumber, Peppers, Red Onion, Shredded Carrots, and Swiss Cheese.

Chicken Caesar Wrap

Spinach Wrap with Grilled Chicken Breast, Chopped Romaine, Tomatoes, Parmesan Cheese, and Caesar Dressing.



LUNCH Plated

Plated Lunch

Served with a House Garden Salad, Balsamic Vinaigrette or Ranch Dressing, Dinner Rolls and Butter, Iced Tea and Water, and your selections of Starch, Vegetable, and Dessert. 12 guest minimum.

Coffee, Table Service \$1.50 per person additional.

Pesto Chicken Pasta

Penne Pasta topped with Grilled Chicken with Rich Pesto Bechamel, Parmesan Cheese, and Asparagus Spears.

Monterey Chicken

Southwestern Spice-Rubbed Chicken Breast topped with Pepper Jack Cream Sauce and Pico de Gallo.

Spring Chicken

Herb Roasted Chicken Breast with a Blueberry Balsamic Glaze.

Pork Loin

Boneless Roasted Carved Pork Loin topped with a Bourbon Glaze.

Sweet & Spicy Salmon

Seared Atlantic Salmon Filet topped with Sweet & Spicy Sauce.

Seared Petite Tender

Grilled Petite Beef Tender topped with Sweet Scallion & Wine Sauce.

Flat Iron Steak

Grilled Choice Flat Iron Steak with Chimichurri Sauce.

Puttanesca alla Zucchini

Hearty Vegan Red Sauce with Red Peppers, Mushrooms and Kalamata Olives, under a bed of Zucchini Ribbons.

*Vegan Entree option for dinner also.

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Starches

Roasted Red Potatoes

Yukon Gold Mashed Potatoes

Au Gratin Potatoes

Herb Rice Pilaf

Penne Pasta Provençal

Vegetables

Garlic Haricot Verts (Green Beans)

Ginger Baby Carrots

Roasted Broccolini or Caulilini

Seasonal Vegetables

Buttered Asparagus

Desserts

Lemon Cake

Strawberry Shortcake

Cheesecake

Fruit Bowl with Whipped Cream

Chocolate Torte

Tuxedo Cake

Chocolate or White Chocolate

Mousse

Pavlova



LUNCH Buffet

Served with Iced Tead and Water. 30 guest minimum. Service time of up to one and a half hours. Coffee, Table Service \$1.50 per person additional.

Beezers BBQ

Mixed Salad Greens, Balsamic Vinaigrette, Ranch Dressing, Cornbread Muffins, Honey Butter, BBQ Chicken, BBQ Pulled Pork, Roasted Red Potatoes, Cream Corn, Baked Beans, and Apple Crisp with Whipped Cream. Beezers BBQ sauce is locally made.

South of the Border

Mixed Salad Greens topped with Black Bean Corn Salsa, Crispy Tortilla Strips, Chipotle Ranch Dressing, and Cheddar Cheese. Served with Chicken Fajitas with Bell Peppers and Onions, Carne Asada Beef, Flour Tortillas, Tomatoes, Lettuce, Onions, Cilantro, Sour Cream, Guacamole, and Cheddar Cheese. Refried Beans and Spanish Rice, Churros with Cinnamon Raspberry Sauce, and Whipped Cream.

Little Italy

Caesar Salad, Choice of Chicken Parmesan, Chicken Marsala, or Chicken Bruschetta. Baked Ziti with Ricotta Cheese topped with Mozzarella. Garlic Bread, Roasted Vegetables, and Tiramisu.

The All American

House Salad with Dressings and House Rolls. Boneless Breast of Chicken Grilled then Glazed with a House Made Honey Dijon Mustard Sauce, and Roasted Carved Pork Loin topped with a Bourbon Glaze, Yukon Gold Mashed Potatoes, Green Beans, and Cheesecake.

Southern Comfort

Southern Fried Chicken and Pulled Pork with BBQ Sauce, Creamy Coleslaw, Traditional Southern Potato Salad, Fresh Baked Corn Bread, Sucatash, and Peach Cobbler with Whipped Cream.

Game Day

Red Bliss Potato Salad, Homemade Sweet and Tangy Cole Slaw, Chips, Juicy 1/2 lb. Steak Burgers, Jumbo All Beef Hotdogs, and Assorted Condiments. Nacho Station to Include Ground Beef, Diced Tomato Salsa, Jalapeño Peppers, Creamy Queso Cheese & Sour Cream, and Relish Tray. Assorted Novelty Ice Cream Bars, and Assorted Cookies.



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DINNER Plated

Plated Dinner Entrees

Served with a House Garden Salad, Balsamic Vinaigrette or Ranch Dressing, Dinner Rolls, and Butter. Iced Tea and Water. Your Selections of (1) Starch, (1) Vegetable, and (1) Dessert. A minimum of 20 Guest is required. Split entrees maximum of two (2) selections, and cost will be that of the highest priced meal. Service time of one and a half hours. Coffee, Table Service \$1.50 per person additional.

Chicken Bruschetta

Seasoned and Roasted Chicken Breast Topped with a Savory Sundried Tomato and Garlic Bruschetta.

Almond Crusted Chicken

Crispy Chicken Breast with Blistered Tomato.

Pork Tenderloin

Herb Roasted Pork Tenderloin, Cracked Peppercorn Sauce, and Balsamic Glaze Drizzle.

Grilled Salmon Fillet

Grilled Atlantic Salmon with a Creamy Tarragon & Lemon Beurre Blanc.

Braised Short Ribs

Slow-braised Short Rib with a Red Wine Demi-glaze and a Tomato Cilantro Gremolata.

Roasted Beef Petite Tender

Market

Roasted Petite Beef Tender, Garlic and Blackberry Port Reduction.

Puttanesca alla Zucchini

Hearty Vegan Red Sauce with Red Peppers, Mushrooms and Kalamata Olives, under a bed of Zucchini.

Starches

Roasted Red Potatoes

Yukon Gold Mashed Potatoes

Au Gratin Potatoes

Herb Rice Pilaf

Penne Pasta Provençal

Vegetables

Garlic Haricot Verts (Green Beans)

Ginger Baby Carrots

Roasted Broccolini or Caulilini

Seasonal Vegetables

Buttered Asparagus

Desserts

Lemon Cake

Strawberry Shortcake

Cheesecake

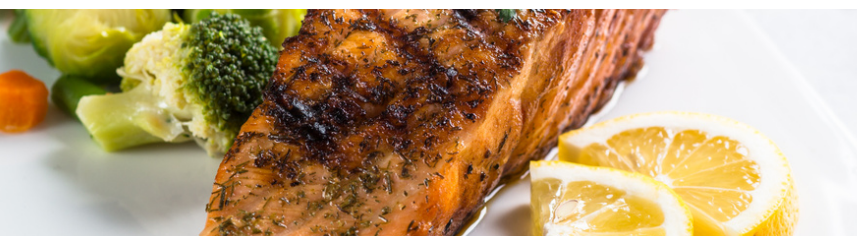
Fruit Bowl with Whipped Cream

Tuxedo Cake

Chocolate or White Chocolate

Mousse

Pavlova



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DINNER Buffet & Carving Stations

Create Your Own Dinner Buffet

Customize your buffet to the culinary taste of your group. Served with Mixed Salad Greens, Balsamic Vinaigrette or Ranch Dressing, Dinner Rolls and Butter, Iced Tea and Water. 30 guest minimum. Service time of up to one and a half hours. Coffee, Table Service \$1.50 per person additional.

Entrees (Select Two)

Grilled Salmon
Artichoke Feta Chicken
Almond Crusted Chicken
Chicken Bruschetta
Pork Tenderloin with
Cracked Peppercorn Sauce
Pork Tenderloin with
Cherry Brandy Sauce
Roasted Tri-Tip
Catalonia Flank Steak (Contains Nuts)

Starches (Select One)

Roasted Red Potatoes
Parsley Potatoes
Yukon Gold Mashed
Potatoes
Au Gratin Potatoes
Herb Rice Pilaf
Penne Pasta Provençal

Vegetables (Select One)

Green Beans
Ginger Baby Carrots
Roasted Cauliflower
Braised Green Vegetable
Medley
Buttered Asparagus
Succotash

Desserts (Select Two)

Lemon Cake
Strawberry Shortcake
Cheesecake
Fruit Bowl with Whipped
Cream
Tuxedo Cake
Chocolate or White
Chocolate Mousse
Pavlova

Carving Stations

Action Stations are served with an assortment of dinner rolls. Action stations requiring an attendant will be assessed a \$75 Chef's Carving Fee. Action Station service time is limited to one and a half hours. Multiple Action Stations may be required depending on the projected attendance.

Slow Roasted Pork Loin

Pork Loin Glazed and served with a Dijon Mustard Sauce.
Serves 50 guests.

Roasted Turkey

Slow Roasted Turkey Breast served with Sage Turkey Gravy and Cranberry Sauce.
Serves 50 guests.

Herb Crusted Prime Rib

Served with Au Jus and Horseradish Sauce.
Serves 50 guests.

Market Price

Beef Tenderloin

Served with Scallion Wine Sauce and Horseradish Sauce.
Serves 50 guests.

Market Price

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HORS D'OEUVRES Hot & Cold

Prices based on 50 pieces per order

Hot Selections

Char-Crusted Beef Sate with Horseradish Aioli
Served on a Crustini

Chicken Skewers with Spicy Peanut Sauce

Margherita Flatbread Bites

Meatballs with Spicy Marinara

Asian / Honey Glazed Chicken Wings

Crab Rangoon with Plum Dipping Sauce

Pot Stickers with Ginger Sauce Glaze

Southwestern Quesadilla Trumpets

Coconut Shrimp with Orange Marmalade

Mozzarella Sticks with Marinara Sauce

Toasted Ravioli with Marinara Sauce

Vegetarian Spring Rolls served with a Spicy Sweet
Red Pepper Sauce

Homemade Spanakopita with Spinach & Feta

Lump Crab Cakes with Lemon Aioli

Mini Beef Wellington

Scallops wrapped in Apple Wood Smoked Honey
Bacon

Fried Artichoke Beignets with Lemon Aioli Sauce

Cold Selections

Smoked Salmon Mousse on Crustini or Fresh
Cucumber

Bruschetta with Basil, Tomatoes, Roasted Red Pepper, and
Mozzarella

Brie Toast – French Baguette, Country Brie, and Merlot
Soaked Blackberries.

Veggie Wrap with Tomatoes, Artichokes, Cucumbers, &
Cream Cheese

BLT Bites on Toast Points

Cucumber Rounds with Smoked Duck and Apricot

Greek Skewer with Feta Cheese, Black Olives, Cherry
Tomatoes, and Lemon Vinaigrette

Mushroom Mousse on Crostini with Truffle Oil

Stuffed Sweet Cherry Peppers with Missouri Goat Cheese

Tomato with Fresh Mozzarella and Basil on Crostini

Beef Tenderloin on Herb Toast

Prosciutto wrapped Melon

Strawberries with Brie Cheese and Balsamic Reduction

Chilled Ice Gulf Shrimp with Horseradish
Cocktail Sauce

Endive Leaves with Rock Shrimp and
Remoulade

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current taxes (7% Sales Tax and 1% County Food and Beverage Tax).**



HORS D'OEUVRES Buffet and Displays

Hors D'Oeuvres Buffet

Two (2) pieces per selection per person.

Select Four (4) or

Select Six (6)

Includes Vegetable Crudité Display and Domestic Cheese Display.

Selections:

Buffalo Chicken Wings

Arancini

Toasted Ravioli

Mini Cordon Bleu Bites

Vegetable Spring Rolls

BBQ or Teriyaki Sesame Meatballs

Meatballs with Spicy Marinara

Macaroni and Cheese Bites

Bruschetta with Basil, Tomatoes, Roasted Red Pepper and Mozzarella

Reception Displays

Each display is prepared for 50 guests.

Petite Sandwiches to include Ham, Turkey, Roast Beef, and Vegetarian

Seasonal Fresh Fruit

Vegetable Crudités served with Buttermilk Ranch Dipping Sauce

Pulled Pork and Barbeque Brisket Sliders

Hummus, Pita Bread, and Vegetable Crudités

Antipasto with Meats and Marinated Vegetables

Imported & Domestic Cheeses – Displayed with Assorted Crackers & Herb Baguettes





BREAK SERVICE Packages & À La Carte

Service time of up to one hour and price is per person.

Milk & Cookies

Assortment of Freshly Baked Cookies, Half Pints of White or Chocolate Milk and Non-Fat Milk.

Mid-Day Parfait

Vanilla Yogurt, Fresh Assorted Berries, and Crunchy Granola Toppings.

Apple Perfect Parfait

Vanilla Yogurt, Fresh Cut Apples, Walnuts, Crunchy Granola Toppings, and Carmel Drizzle.

Make Your Own Trail Mix

Nuts, Crunchy Granola, Dried Fruits, Chocolate Chips, and Shaved Coconut.

Healthy Choice

Assorted Berries, Cut Melons, Yogurt, and Granola.

Sombrero

Pepper Jack Cheese Quesadillas, Chicken Taquitos, Tortilla Chips, Salsa, and Sour Cream.

Halftime Shootout

Soft Pretzels with Cheese Sauce, Funnel Fries with Strawberry Dip and Whipped Cream, Mini Corn Dogs, and Popcorn.

Nachos 33

Tri Color Tortilla Chips, Nacho Cheese, Refried Beans, Carne Asada Ground Beef, Sour Cream, Cheddar Cheese, Pickled Jalapeños, and Diced Tomatoes.

À La Carte

Served by the dozen.

Cookie Assortment

Jumbo Cookie Assortment

Fudge Brownies

Lemon Bars

Assorted Muffins

Assorted Donuts

Bagels and Cream Cheese

Assorted Yogurt Cups

Assorted Bags of Chips or Pretzels

Crispy Rice Treats

Cinnamon Rolls

Assorted Snack Packages

Popcorn Bags

Ice Cream Bars

Granola Bars

Whole Fruit

Candy Bars

Nacho Cheese and Chips



BEVERAGES & BARS

Alocoholic Beverages

Domestic Beer

Bud Light
Budweiser
Michelob Ultra
Miller Lite
Coors Light
Busch Light

Premium Beer

Amstel Light
Corona Extra
Heineken
Stella Artois
Madame Brown Ale
Wango Tango IPA

House Liquors

Smirnoff Vodka
Bombay Gin
Jose Cuervo Gold Tequila
Bacardi Rum
Captain Morgan Rum
Canadian Club Whiskey
Seagram's 7 Whiskey
Southern Comfort Whiskey
Christian Brothers Brandy
Lauders Scotch
Mr. Boston's Amaretto

Hosted or Cash Bar

There is a \$150.00 fee per bar requested. This includes (4) hours of service time and (1) bartender per bar. Additional service time is \$50.00 per additional hour, which will include (1) bartender. Bar recommendation is 1 bar per 100 attendees.

Hosted bars are charged by consumption at the price of brand level offered and added to the client's final invoice.

Cash bars allow the guests to pay for their own drinks. All bars are required to follow state liquor law. Event attendees will be required to show valid I.D. to be served. No over serving of attendees will be allowed.

Bar service requires on-site police officers. At minimum, security detail will require (2) officers. Additional detail may be required depending on the anticipated number of attendees and bars. Cost for security detail is \$40 per person, per hour. This charge is separate from the Bar fee. Detail will be scheduled by THCC Event Management.

Premium Liquors

Tito's Vodka
Tanqueray Gin
Patron Tequila
Appleton Estate Rum
Jack Daniels Bourbon
Maker's Mark Whiskey
Crown Royal Whiskey
Seagram's VO Whiskey
Johnnie Walker Red Scotch
Bailey's Irish Cream
Kahlua Liqueur

House Wine

Turning Leaf Chardonnay
Ravenswood Zinfandel
Angeline Pinot Noir
Cupcake Cabernet Sauvignon
Colombia Crest Merlot
Mirassou Moscato

Premium Wine

Ecco Domani Pinot Grigio
Clos du Bois Merlot
J Lohr Seven Oaks Cabernet
Kendall Jackson Chardonnay

À La Carte Beverages

Premium Brewed Coffee (g)
Premium Decaffeinated Coffee (g)
Iced Tea, Lemonade, or Punch (g)
Hot Chocolate (g)
Orange Juice (g)
Assorted Juices (g)
Infused Water (g)
Hot Chocolate (Packets)
Hot Tea (Packets)
Assorted 12 oz. Pepsi Products
12 oz. Bottled Water
Energy Drinks
Assorted Bottled Juices
Milk (1/2 Pint)

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CATERING FAQ

What's provided with Catering Service?

- Complimentary linen for 72" round tables in white or black. Specialty linens, chair covers, and runners may be ordered for an additional cost or you may utilize the services of an outside decorator.
- Standard facility centerpieces will be provided based on inventory; however, you are welcome to bring in your own table decor.
- China and Silverware.
- An appropriate number of banquet servers are staffed based on the number of guests and type of meal.

What type of food service do you offer?

The THCC can service any meal. We specialize in full-service banquets that consist of plated or buffet meal functions. We can provide breakfast, lunch, dinner, break services, and customized meals. Halal and Kosher meals can be accommodated.

Split entree's can also be accommodated, however pricing will be that of the highest price meal. A specific number of entrees for both selections will need to be provided in advance and attendees will need to have a place card identifying which meal was ordered.

Can I bring in my own food and drinks?

Outside food and beverage is prohibited at the THCC. The THCC has a professional culinary team and looks forward to the opportunity to serve you. Planners can order from our standard menu or customized menus to fit your event theme or dietary needs. We can make recommendations based on your budget.

When are menu selections due?

Menu selections should be made 30 days out, and food and beverage guarantees are due 5-7 business days before the event start date. Any additional orders within five business days will have a 15% surcharge if the product is available. **Due to supply demands and challenges, some items may require a 10 day guarantee.**

Can I bring in my own wedding cake?

Wedding cakes are allowed from an outside licensed and approved vendor. Vendor would be required to deliver and set up the cake display.

THCC banquet staff can provide cake cutting services for a cost of \$1.00 per person in attendance. This would include the cutting of the cake, china, and silverware.

Can alcohol be served at my event?

There are several options for alcoholic beverages during events.

- Host bars are serviced to the attendees at no cost and paid for by the client. At the end of the event function, the bar is reconciled, and the balance will be added to the client's bill.
- Cash bars are serviced to the attendees at a cost to the attendee.
- Drink tickets can be utilized, and will be reconciled at the end of the function, and the balance would be added to the client's final bill.
- Table Wine Service can be offered at a cost per bottle plus cost per additional staffing needed.

*All beverage services must follow state laws and attendee must be 21 and over. Individuals will be required to show ID.

Menu Revision 05/03/2023



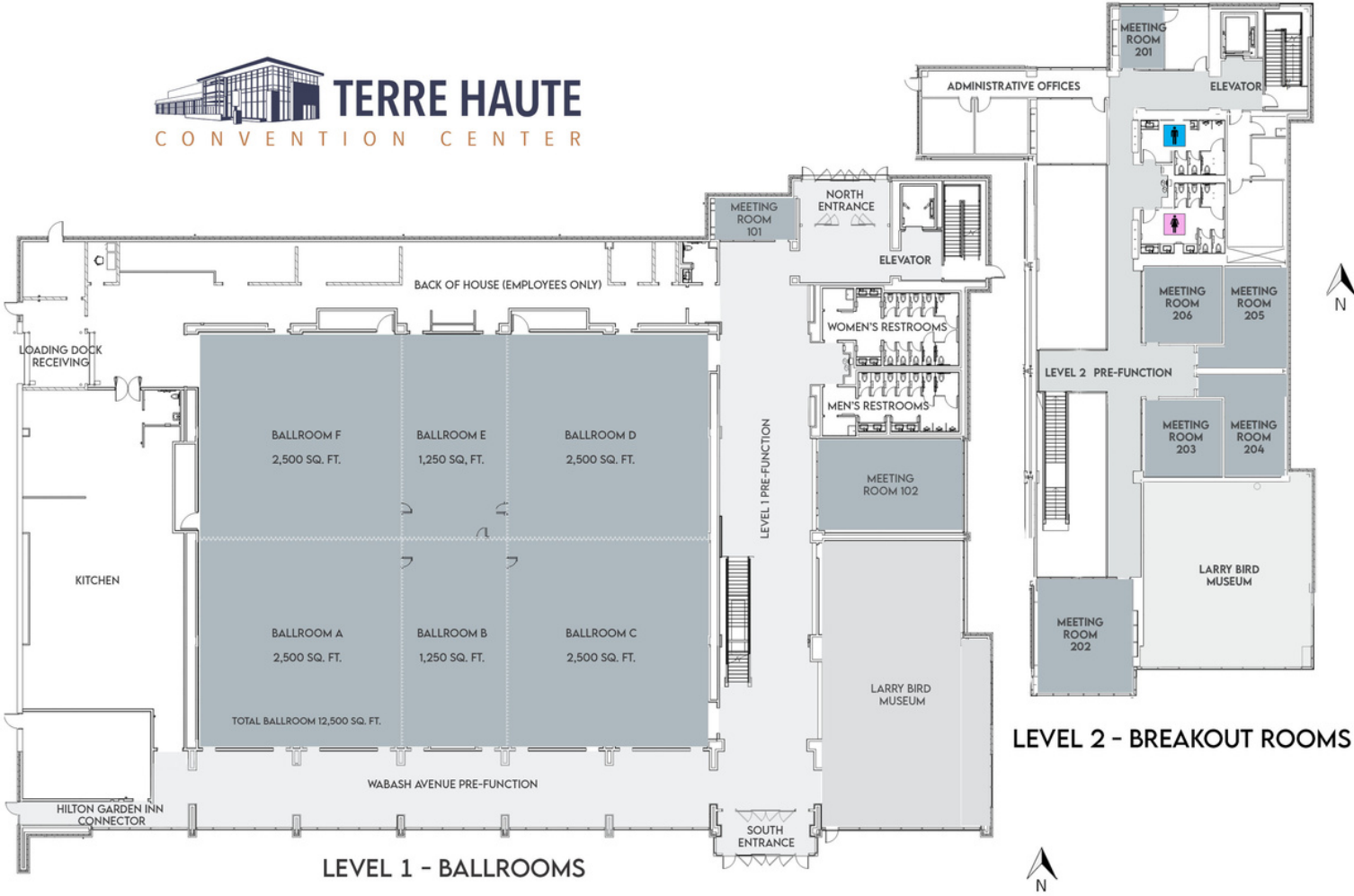
CATERING FAQ

Management Charge

All catered events are subject to a 21 % Management Charge and current taxes (7% Sales Tax and 1% county Food and Beverage Tax). The entirety of this Management Charge is the sole property of the food/beverage service company or the venue owner/operator, as applicable, is used to cover that party's costs and expenses in connection with the catered event and the administration of the event (excluding employee tips, gratuities, and wages), and is not charged in lieu of a tip or gratuity. The Management Charge is not a tip or gratuity, nor is it purported to be a tip or gratuity, for any employee who provides service to guests (e.g., wait staff employee, service employee, service bartender, and the like), and no part of the Management Charge will be distributed (as a tip, gratuity, or otherwise) to any employee who provides service to guests.



FLOOR PLANS



Level 1

Space	Total Sq. Ft	Theater	Class	Round	Crescent (6)	U-Shape	Hollow Square
Ballroom A-F	12,500	1026	336	700	426		
Ballroom A	2,500	200	112	120	72	45	60
Ballroom B	1,250	100	56	60	36	33	36
Ballroom C	2,500	200	112	120	72	45	60
Ballroom D	2,500	200	112	120	72	45	60
Ballroom E	1,250	110	56	60	36	33	36
Ballroom F	2,500	200	112	120	72	45	60
MR 101	Conference Room for 8						
MR 102	770	60	32	40	24	18	22

Level 2

Space	Total Sq. Ft	Theater	Class	Round	Crescent (6)	U-Shape	Hollow Square
MR 201	conference for 10						
MR 202	700	56	28	40	24	15	24
MR 203	357	32	16	20	12	10	12
MR 204	379	30	16	20	12	12	12
MR 205	362	30	16	20	12	12	12
MR 206	362	32	16	20	12	10	12



800 Wabash Avenue
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