

## *B*REAKFAST BUFFETS

*Breakfast Buffets Include an Assortment of Juice, and Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Milk.*

### *Somerset Breakfast Buffet... Minimum 25 Guests*

<i>Sliced Fresh Fruit</i>	<i>Buttermilk Pancakes</i>
<i>Apple Cinnamon Oatmeal</i>	<i>Breakfast Pastries</i>
<i>Scrambled Eggs</i>	<i>Freshly Baked Biscuits</i>
<i>Bacon</i>	<i>Whipped Butter</i>
<i>Sausage Links</i>	<i>Fruit Jellies</i>
<i>Home Fried Potatoes</i>	

\$17

### *Somerset Lite Buffet... Minimum 25 Guests*

<i>Sliced Fresh Fruit</i>	<i>Blueberry Pancakes</i>
<i>Granola with Fresh Berries</i>	<i>Assortment of Low Fat Yogurt</i>
<i>Apple Cinnamon Oatmeal</i>	<i>Breakfast Pastries</i>
<i>Vegetable &amp; Cheese Open-Faced Egg White Omelets</i>	<i>Bagels</i>
<i>Smoked Turkey &amp; Asparagus Rolls with Brie Cheese</i>	

\$20

### *Somerset Deluxe Breakfast Buffet... Minimum 50 Guests*

<i>Sliced Fresh Fruit</i>	<i>Sausage Links</i>
<i>Granola with Fresh Berries</i>	<i>Grilled Ham Steaks</i>
<i>Lox &amp; Bagels*</i>	<i>Home Fried Potatoes</i>
<i>Apple Cinnamon Oatmeal</i>	<i>Buttermilk Pancakes</i>
<i>Scrambled Eggs</i>	<i>Cinnamon Grilled French Toast</i>
<i>Eggs Benedict</i>	<i>Breakfast Pastries</i>
<i>Bacon</i>	

\$24

*\*This Item can be cooked to your preference: Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Lox are cured, not cooked.*

*All food and beverage is subject to six percent sales tax and nineteen percent gratuity. Prices are subject to change.*

## SHOWER AND BRUNCH SELECTIONS

### Salad Selections

All Salads are served with Soup, Tasty Baked Focaccia Bread, choice of Dessert, Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, and Milk.

#### *Spinach Salad*

Spinach Leafs tossed with Honey Mustard Vinaigrette, topped with Tomatoes, Sliced Mushrooms, Carrots, Red Cabbage, Jicama and Cinnamon Raisin Croutons  
Chicken \$17, Salmon \$19

#### *Caesar Salad*

Romaine Lettuce tossed with Caesar Dressing topped with Croutons, Red Onions and a baked Romano Cheese Crisp  
Chicken \$17, Salmon \$19

#### *Italian Salad*

Romaine & Radicchio Lettuce tossed with Grated Romano Cheese, Italian Basil Vinaigrette topped with Artichoke Hearts, Roasted Peppers, Red Onion and Croutons  
Chicken \$17, Salmon \$19

#### *Greek Salad*

Garden Mix Greens topped with Feta Cheese, Greek Olives & Peppers, Beets and Red Onion  
Chicken \$17, Salmon \$19

#### *Michigan Spring Salad*

Spring Mix Greens topped with Dried Cherries, baked Apple Slices, Chevre Cheese, Pear Tomatoes, Toasted Almonds and Raspberry or Honey Mustard Vinaigrette  
Chicken \$17, Salmon \$19

### Dessert Selections

<i>Lemon Cream Pie</i>	<i>Strawberry Short Cake</i>
<i>Carrot Cake</i>	<i>English Trifle</i>
<i>Warm Apple Cobbler</i>	<i>Pineapple Upside Down Cake</i>
<i>Banana Cream Pie</i>	<i>Chocolate Mousse</i>
<i>Black Forest Torte</i>	

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Somerset Grand Brunch Buffet . . . . \$24

Choice of One:

Eggs Benedict

Frittata Omelettes

or Quiche Lorraine

Bacon or Sausage

Turkey and Asparagus Rolls

with Brie Cheese

Hash Brown Potatoes

Cheese Blintzes with Melba Sauce

French Toast with Maple Syrup

Sliced Fresh Fruit

Muffins and Danish

Pizza Party Buffet . . . . \$20

Choice of Two Freshly Baked Crust Pizzas served with Classic Caesar Salad

Parmesan Bread Sticks & Fresh Fruit Cocktail

**Choice of Pizzas:**

**Margherita:** Roasted Roma Tomato, Fresh Mozzarella, Fresh Sweet Basil and Parmesan Cheese

**Sicilian:** Sweet Italian Sausage, Pepperoni, Fontina Cheese, Roasted Peppers and Oregano

**Hawaiian Chicken:** Roasted Chicken, Grilled Pineapple, Green Peppers, Black Olives and Red Onions

**Mexican Pizza:** Taco Beef, Fresh Salsa, Cheddar & Monterey Cheeses, Avocado and Lettuce

Italian Pasta Buffet . . . . \$23

Minestrone

Penne with Homemade Italian Meatball Marinara

Cheese Tortellini with Broccoli Alfredo Sauce

Char-Grilled Chicken with Ratatouille Sauce

Steamed Vegetables

Italian Tossed Salad

Tomato Mozzarella Bread

Italian Cookie Platter

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Stir-Fry Buffet...\$23

*Beef Teriyaki\**

*Kung Pao Shrimp*

*Hoi Sin Chicken*

*White Rice*

*Stir-Fry Vegetables*

*Crispy Vegetable Egg Rolls*

*Citrus Ginger Coleslaw*

*Coconut Cream Pie*

Sub & Salad Buffet

*Choice of Two Freshly made Deli Sub Sandwiches served with Hot White Cheddar Potatoes, Italian Tossed Salad, Fresh Fruit Cocktail and a Dessert plate of Jumbo Chocolate Chip Cookies*

**Choice of Sandwiches**

**California Club:** *Smoked Turkey, Bacon, Avocado, Lettuce, Tomato, Havarti and Lime/Cilantro Mayo*

**Chicken & Caesar:** *Chargrilled Chicken, Shredded Caesar Salad, Tomato and Swiss Cheese*

**Italian Deli:** *Parma Ham, Mortadella, Salami, Fontina Cheese, Lettuce, Tomato and Pesto Vinaigrette*

**Monte Carlo:** *Ham, Turkey, Smoked Gouda, Lettuce, Tomato, Butter Pickles and Dijon Mayo*

**Charbroiled Steakhouse\*:** *Thin Sliced Sirloin, White Cheddar, Lettuce, Tomato, Onions and Roasted Garlic Mayo*

**Mediterranean Vegetable Grill:** *Portabella Mushroom, Peppers, Eggplant, Zucchini, Chevre and Balsamic Slaw*

\$19

*Add Soup for \$1*

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## DINNER ENTRÉE SELECTIONS

Dinner selections include your choice of Garden, Caesar or Spinach Salad, Warm Rolls, a choice of Starch and Vegetable, a Dessert Selection, Freshly Brewed Coffee, Decaffeinated Coffee, an Assortment of Tea and Milk.

*Filet Mignon\**..... \$35  
Tender Filet Mignon chargrilled and served with a Wild Mushroom Ragout with a delicious rich Cabernet Wine and Butter Sauce

*Roast Tenderloin Morel\**..... \$32  
Whole Tenderloin of Beef chargrilled, slow roasted, and served with a Morel Mushroom Sauce

*Filet & Wild Mushroom Wellington “House Specialty”\**..... \$35  
Tender Filet Mignon paired with wild Mushroom and Boursin Cheese Stuffing, wrapped and baked in a Puff Pastry. Served with a rich Cabernet Wine Butter Sauce

*Veal Piccata*..... \$29  
Veal Scaloppini served with a Lemon and White Wine Butter Sauce with Artichoke Hearts

*Herb Crusted Lemon Chicken Piccata*.....\$24  
Sautéed Chicken Breast served with a traditional Piccata and garnished with Artichokes

*Char-Broiled Chicken Italian*.....\$24  
Breast of Chicken Char-broiled topped with Roasted Vegetable Salsa, served with Grilled Romano Cheese Polenta in a Natural Chicken Reduction

*Chicken & Spinach Rockefeller*.....\$24  
Baked Chicken Breast Topped with Sautéed Spinach, imported Provolone Cheese and served with a Champaign Tarragon Cream Sauce

*Chicken Portobello*.....\$27  
Breast of Chicken stuffed with Fresh Herbs, Mushrooms and Chevre Cheese and served with a Marsala Sauce

*Chicken & Shrimp Scampi*.....\$29  
Chicken Breast topped with Sautéed Jumbo Shrimp and Mozzarella Cheese served with a White Wine, Lemon, Tomato and Garlic Sauce

*Chicken, Crab & Brie in Phyllo*.....\$28  
Breast of Chicken Breaded and Stuffed with Crab and Creamy Brie Cheese, served with a Sherry Mushroom Cream Sauce

*Honey Roasted Salmon*..... \$25  
Filet of Salmon baked and served with a Honey Beurre Blanc and a Balsamic Roasted Vegetable Salsa

*Parmesan Crusted Whitefish*..... \$24  
Fresh Whitefish Broiled with Parmesan Cheese Crust served with a Lemon Artichoke Butter Sauce

*Vegetable Crusted Halibut*..... \$26  
Broiled Tender Filet of Halibut topped with Fresh Vegetables and Herb Crust served with a Red Pepper Bell Sauce

*Salmon & Spinach Strudel*.....\$25  
Fillet of Salmon stuffed with a Spinach and Swiss Cheese Stuffing. Wrapped in a Phyllo and served with a Lemon and Dill Cream Sauce

*Fresh Tuna Filet Mango*..... \$32  
Fresh Tuna Steaks chargrilled and served with a Lime Beurre Blanc and garnished with a Fresh Mango Salsa

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## DINNER ENTRÉE SELECTIONS

-CONTINUED-

Dinner selections include your choice of Garden, Caesar or Spinach Salad, Warm Rolls, a choice of Starch and Vegetable, a Dessert Selection, Freshly Brewed Coffee, Decaffeinated Coffee, an Assortment of Tea and Milk.

Stir-Fry Vegetables with Kung Pao Pasta....\$21  
Medley of Vegetables Stir-Fry with a Thai Peanut Sauce  
and Pasta

Spinach Polenta with Steamed Vegetable  
Medley.....\$21  
Italian Polenta laced with Fresh Spinach served with  
Steamed Vegetables and a Creamy Aurora Sauce

Vegetable & Cheese Stuffed Potato with  
Steamed Vegetables.....\$21  
Baked Potato Stuffed with Vegetables, Fresh Herbs and  
Cheese served with a Cream Cheese Sauce and Steamed  
Vegetables

Spinach & Ricotta Cheese Cannelloni  
& Eggplant Parmesan.....\$23  
Served with Steamed Broccoli

### DUET SELECTIONS

Petite Filet Mignon with Cabernet Wine Sauce &  
Chicken and Spinach Rockefeller\*.....\$35

Petite Filet Mignon with Cabernet Wine Sauce &  
Herb Crusted Chicken Piccata\*.....\$35

Petite Filet Mignon with Cabernet Wine Sauce &  
Baked Salmon with Artichoke and Cucumber Beurre Blanc\*.....\$35

Petite Filet Mignon & Shrimp Wellington\*.....\$38

Petite Filet Mignon & Lobster Tail\*.....\$49

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## DINNER ACCOMPANIMENTS & SELECTIONS

Dinner selections include your choice of Garden, Caesar or Spinach Salad, Warm Rolls, a choice of Starch and Vegetable, a Dessert Selection, Freshly Brewed Coffee, Decaffeinated Coffee, an Assortment of Tea and Milk.

### Vegetable Selection

(choice of one)

Broccoli Spears with Julienne Vegetables

Steamed Asparagus with Julienne Vegetables

Green Bean Almondine

Hoi sin Stir-Fry Vegetables

Country Harvest of Carrots, Zucchini, Yellow Squash,  
and Red Bell Pepper

Broccoli, Cauliflower & Carrot Tomato Boat (\$2)

### Starch Selection

(choice of one)

White Cheddar Cheese Potatoes

Parsley Braised Red Skin Potatoes

Chive & Garlic Whipped Potato

Rosemary Buttered Potatoes

Baked Potatoes

Saffron Rice Pilaf

Wild Rice Blend with Dried Cherries & Toasted  
Almonds

Fettuccine with Pesto Sauce

Petite Stuffed Red Skin Potatoes (\$2)

### Michigan Spring Salad

Dried Cherries, Baked Apple Slices, Chevre Cheese, Pear Tomatoes, Toasted Praline Almonds, and Raspberry or Honey  
Mustard Vinaigrette

\$3

### Dessert Selection

(choice of one)

Tiramisu "House Specialty"

Toasted Coconut Ice Cream Snowball with Chocolate  
Kailua Sauce

New York Cheesecake with Fresh Berries & Raspberry  
Sauce

Ice Cream Sundae Gold Brick

Somerset French Pastry Sampling

Angel Food & Fresh Strawberry Cream Cake with  
Vanilla Sauce

Carmel & Almond Apple Pie

Chocolate Mousse Nancy Torte (\$2)

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# DINNER BUFFET SELECTIONS

Dinner Buffets Include Warm Rolls, Freshly Brewed Coffee and Decaffeinated Coffee, an Assortment of Tea, and Milk.  
A minimum of 50 guests is required.

## Executive Buffet...\$24

A selection of One Salad  
A selection of Two Entrees  
A selection of One Starch  
A selection of One Vegetable  
A selection of One Dessert

## Harvest Buffet...\$29

A selection of Two Salads  
A selection of Three Entrees  
A selection of One Pasta Dish  
A selection of One Starch  
A selection of One Vegetable  
A selection of Two Desserts

## Prime Rib Buffet...\$35

Carved Prime Rib\*  
A selection of Three Salads  
A selection of Two Entrees  
A selection of One Pasta Dish  
A selection of One Starch  
A selection of One Vegetable  
A selection of Two Desserts

## Salad Selections

Italian Tossed Salad  
Penne and Artichoke Salad  
Potato Salad  
Tomato/Cucumber Salad  
Greek Salad  
Citrus Cole Slaw

Waldorf Salad  
Ambrosia Salad  
Three Bean Salad  
Bacon Potato Salad  
Fresh Fruit Cocktail

## Pasta Selections

Rigatoni & Italian Sausage  
Penne & Meatballs  
Meat/Veggie Lasagna  
Broccoli & Cheese Pasta

## Entree Selections

Salmon with Lemon Dill Sauce  
Parmesan Whitefish  
Almondine Mornay Cod  
Seafood Newburg

Bing Cherry Pork Cutlets  
Kielbasa & Peppers  
Roast Beef Madeira  
Beef Stroganoff  
Beef Teriyaki  
Italian Swiss Steak

Chicken Marsala  
Chicken Piccata  
Chicken Florentine  
Chicken Parmesan  
Sweet & Sour Chicken

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## DINNER BUFFET SELECTIONS

-CONTINUED-

Dinner Buffets Include Warm Rolls, Freshly Brewed Coffee and Decaffeinated Coffee, an Assortment of Tea, and Milk.  
A minimum of 50 guests is required.

### Vegetable Selections

Broccoli with Julienne Vegetables  
Carrots, Cauliflower and Broccoli Medley  
Honey Glazed Carrots  
Beans, Mushrooms and Tomatoes Medley  
Squash, Carrots and Peppers Medley  
Green Bean Almondine  
Sweet Corn, Carrots and Peppers Medley  
Hoi sin Stir-Fry  
Sautéed Zucchini and Tomatoes  
Fresh Carrots and Pea Pods

### Starch Selections

Parsley Braised Red Skins  
Chive Whipped Potatoes  
Rosemary Potatoes  
Scalloped Potatoes  
O'Brien Potatoes  
Saffron Rice Pilaf  
Wild Rice Pilaf  
Wild Mushroom Risotto  
Greek Rice and Noodles  
Herb Buttered Egg Noodles

### Dessert Selections

Lemon Cream Pie	Chocolate Mousse
Carrot Cake	Strawberry Short Cake
Warm Apple Cobbler	English Trifle
Banana Cream Pie	Pineapple Upside Down Cake
Black Forest Torte	

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# SIGNATURE HORS d' OEUVRES

Minimum order 50 pieces per Hors d'oeuvre selection.

## Hot Hors d'oeuvres

**\$100 per 50 pieces**

*Mini Assorted Quiches*

*Mini Pizza Bites*

*Meatballs with Bourbon BBQ Sauce*

*Franks in a Blanket with Dijon Sauce*

*Vegetarian Egg Rolls with Plum Sauce*

*Italian Pesto Pinwheels*

*Pizza Sausage Stuffed Mushrooms*

*Mini Chicken Tenders with Honey Mustard Sauce*

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**\$150 per 50 pieces**

*Spinakopita*

*Pear and Brie in Phyllo*

*Smoked Chicken Quesadillas*

*Scallops Wrapped in Bacon*

*Mini Beef Wellington*

*Chicken Satay with Spicy Peanut Sauce*

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**\$200 per 50 pieces**

*Maryland Crab Cakes with Remoulade Sauce*

*Crab Stuffed Mushroom Caps*

*Shrimp Dijon*

*Oysters Rockefeller*

## Cold Hors d'oeuvres

**\$100 per 50 pieces**

*Salmon Lox with Lemon Dill Cream Cheese & Red Onion Relish\**

*Fresh Mozzarella Pesto Crostini & Marinated Roma Tomato*

*Cherry Tomatoes Stuffed with Herb Cheese Mousse*

*Caramelized Mushroom & Onion Crostini with Chevre Cheese Mousse*

*Salmon Caviar Stuffed Deviled Egg*

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**\$150 per 50 pieces**

*Shrimp Cocktail*

*Citrus Chicken Salad & Brie Cheese Tart with Toasted Sugar Pecans*

*Cilantro Crab Salad in Cucumber Cup*

*Belgian Endive Stuffed with Gorgonzola Mousse & Grape*

*Mini Filet Mignon with Horseradish Mousse topped with Tomato Relish\**

*Stuffed Pea Pods with Sesame Chicken Salad*

*Roasted Egg Plant & Chevre Cheese with Sun Dried Tomato Tapenade*

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**\$200 per 50 pieces**

*Sushi-California, Tuna and Vegetable Rolls\**

*Oysters on the Half Shell*

*Crab Claws*

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## RECEPTION SPECIALTY DISPLAYS

*Poached Salmon Display...\$250 (serves 50)*

*Sides of Fresh Salmon Poached in Lemon and White Wine Bouillon, chilled and served with Cream Cheese, assorted Garnishes, Marinated Grilled Vegetables, Fresh Herb chilled Cream Cheese Sauce, assorted Crackers and Mini Breads*

*Antipasto Display...\$12 per guest*

*Sliced Prosciutto Ham, Dried Salami & Mortadella, Italian Selected Cheeses, Marinated Grilled Vegetables, Nicoise Salad, Fresh Mozzarella Cheese & Sliced Tomato Salad, Marinated Asparagus & Heart of Palm, Pasta & Calamari Salad and Basil Focaccia Bread*

*Salmon Lox Display\*...\$6 per guest*

*Cold Smoked Salmon thinly sliced served with Lemon Cream Cheese and assorted Garnishes and Mini Bagels*

### Specialty Displays & Gourmet Dips

*Hummus Tahini with Pita Bread...\$3 per guest*

*Mango & Pico de Gallo Salsa served with Tortilla Chips...\$3 per guest*

*Spinach Dip served with Crackers and Terra Vegetable Chips...\$3 per guest*

*Crab & Artichoke Dip served with Crackers and Herb Pita Chips...\$5 per guest*

### Appetizer Displays

*Fresh Vegetable Display  
with Roasted Pepper Ranch Dip  
\$3 per guest*

*Seasonal Fresh Fruit Display  
with Pina Colada Dip  
\$4 per guest*

*Imported & Domestic Cheese Display  
\$4 per guest*

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# *THE CARVING STATION*

*Minimum of 50 guests*

## *Tenderloin Station\**

*Tenderloin with Béarnaise Sauce, Morel Mushroom Sauce,  
Horseradish and Miniature assorted Rolls  
\$11 per guest*

## *Boneless Round of Beef\**

*Served with Cabernet Wine Sauce, Horseradish,  
Dijon Mustard and assorted Rolls  
\$8 per guest*

## *Turkey Breast Station*

*Roasted fresh Turkey Breast served with Pineapple Cranberry Relish,  
Dijon Mustard and assorted Rolls  
\$6 per guest*

## *Honey Glazed Roasted Ham*

*Slow roasted with Maple Glaze, served with Pineapple Salsa,  
Honey Dijon Mustard and Miniature assorted Rolls  
\$6 per guest*

## *Roasted Baby New Zealand Rack of Lamb\**

*Roasted with Fresh Rosemary & Garlic,  
served with Apple Mint Relish and Rosemary Lamb Essence  
\$11 per guest*

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## *SWEET STATIONS*

### *Grand Sweet Table with Ice Carving...\$17 (young adults \$14)*

*Sundae Bar - Three Flavors of Ice Cream and Six Toppings, Assorted Cakes, Tortes, and Flans,  
Gourmet Jumbo Dipped Apples, Chocolate Dipped Fruit, Assorted Dessert Bars, Assorted Candies,  
Fresh Fruit and Berries with Chocolate and White Chocolate Fondue, Chocolate Truffles and Miniature French Pastries,  
Mini assorted Cheese Cakes, Homemade Cookies and Brownies, Choice of Mocha Chocolate or Raspberry Mousse, English  
Trifle and Full Coffee Service*

### *Deluxe Sweet Table...\$12 (young adults \$8)*

*Fresh Fruit and Berry Display, Chocolate and White Chocolate Fondue, Assorted Cakes, Tortes and Flans,  
Miniature French Pastries, Mini assorted Cheese Cakes, Homemade Cookies and Brownies,  
Choice of Mocha Chocolate or Raspberry Mousse, English Trifle and Full Coffee Service*

### *Dessert Table...\$9 (young adults \$7)*

*Fresh Fruit and Berry Display, Chocolate and White Chocolate Fondue,  
Homemade Cookies and Brownies, Mini French Pastries and  
Choice of Mocha Chocolate or Raspberry Mousse*

### *Chocolate Bar...\$10 (young adults \$8)*

*Chocolate Candies, Assorted Fresh Fruit, Chocolate and White Chocolate Fondue,  
Homemade Chocolate Chip Cookies and Brownies,  
Assorted Truffles, Chocolate Mousse and Hot Chocolate*

### *Sundae Bar...\$9 (young adults \$7)*

*Two Flavors of Ice Cream, Assorted Toppings, Waffle Bowls and Cones,  
Short Cakes, Berry Compote, Whip Cream, Fresh Fruit and Berry Display,  
Chocolate and White Chocolate Fondue and Homemade Cookies and Brownies*

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## *YOUNG ADULT SELECTIONS*

*Applicable to persons 13 years of age and younger.*

### *Crispy Chicken Tenders*

*Crispy Greens Salad Topped with One Choice of Dressing  
Crispy Fried Breast Tenders accompanied by French Fries  
Choice of Dessert*

### *Pizza Buffet*

*Crispy Greens Salad  
Selection of Two Dressings  
Selection of Two Pizzas  
Freshly Baked Bread Sticks  
Selection of Dessert*

### *Pasta Buffet*

*Crispy Greens Salad  
Selection of Two Dressings  
Selection of Two Pastas  
Selection of Two Sauces  
Freshly Baked Bread Sticks  
Selection of Dessert*

### *Taco Buffet*

*Spicy Seasoned Beef  
Grated Cheddar Cheese  
Shredded Lettuce  
Chopped Tomato  
Salsa & Sour Cream  
Tortillas & Tortilla Chips  
Selection of Dessert*

### *Desserts Selections*

*Vanilla Ice Cream Topped with a Choice of Gold Brick, Strawberry, Chocolate or Pineapple  
Homemade Chocolate Chip Cookies  
Homemade Fudge Brownies*

*\$15*

### *Pop Bar*

*Assorted Sodas and Shirley Temples*

*\$10*

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## BAR SELECTIONS

Cash bar prices include tax & gratuity and are subject to a minimum of \$400.00 in beverage sales per bartender. If the minimum is met for hosted bars, the \$50.00 bartender fee will be waived. If the minimum is met for cash bars, the \$75.00 bartender fee will be waived.

Beverage Service is available for a maximum of 5 hours.

	<u>Hosted Bar</u>	<u>Cash Bar</u>
Classic Cocktails	\$ 5.00	\$ 6.00
Premium Cocktails	\$ 6.00	\$ 7.00
Top Shelf Cocktails	\$ 8.00	\$ 9.00
Assorted Martinis & Manhattans	\$11.00-\$14.00	\$12.00-\$15.00
Select Wines	\$ 7.00	\$ 8.00
Domestic Beer	\$ 4.00	\$ 5.00
Imported Beer	\$ 5.00	\$ 6.00
Vegetable & Fruit Juices	\$ 3.00	\$ 4.00
Mineral Water & Soft Drinks	\$ 3.00	\$ 4.00
Cordials & Cognacs (added upon request)	\$11.00-\$28.00	\$13.00-\$34.00

### *Premium Labels*

Absolut Vodka  
Tanqueray Gin  
Chivas Scotch  
Seagram's 7 Whisky  
Jack Daniels Bourbon  
Bacardi Silver Rum

### *Top Shelf Labels*

Grey Goose Vodka  
Bombay Sapphire Gin  
Glenlivet Scotch  
Crown Royal Whisky  
Knob Creek Bourbon  
Bacardi Silver Rum

### Suggested Wine Cellar Selections

<b>Chardonnay</b> Laterre \$14 Columbia Crest \$22 Kendall Jackson \$30	<b>Merlot</b> Laterre \$14 Columbia Crest \$27 Kendall Jackson \$30	<b>Cabernet Sauvignon</b> Laterre \$14 Columbia Crest \$26 Kendall Jackson \$30
<b>Sparkling Wines</b> Cook's \$16 Great Western \$20 Asti Spumante \$26		<b>White Zinfandel</b> Laterre \$14

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# *GENERAL INFORMATION*

## **FOOD AND BEVERAGE**

*The Somerset Inn requires that all food and beverage be supplied by the Hotel; and all food and beverage provided must remain on the Hotel premises.*

*Entrée selections on all banquet menus must be confirmed to our catering office three (3) weeks prior to the function to ensure that your order is met. Menu selection prices will not be confirmed more than ninety (90) days in advance of your function date.*

*A nineteen (19) percent gratuity and six (6) percent state sales tax will be applied to all food and beverage orders.*

*The Hotel must be notified of the exact number of attendees three (3) business days prior to the scheduled function. This number will be considered the minimum amount for which you will be charged even if fewer guests attend. Our banquet department will be prepared to serve your menu to a maximum of five (5) percent over the guaranteed number submitted.*

*The Somerset Inn will assign confirmed meeting room names three (3) business days prior to the scheduled function, or when the guaranteed number of attendees has been submitted.*

## **PAYMENT AND DEPOSITS**

*A non-refundable deposit of up to \$1500.00 is required at the time of blocking. Fifteen (15) percent of the total food and beverage minimum is due six (6) months prior to the function. Eighty (80) percent of the total estimated bill will be required one month prior to the function. The remaining balance will be required three (3) business days prior to the event.*

## **ALCOHOLIC BEVERAGES**

*It is the strict policy of the Somerset Inn that all alcoholic beverages served on the Hotel premises is dispensed by Hotel bartenders and servers only.*

## **LIABILITY**

*The Somerset Inn cannot be held responsible for any materials, merchandise, articles or items, regardless of value, left in sleeping rooms, meeting rooms or public areas, at any time. It is the responsibility of the guest to provide security for any such materials, etc. and assume liability for any such loss or damage.*

*Distribution and use of pins, nails, screws, tape, promotional gummed stickers or labels is strictly prohibited on walls, columns, floors, or other parts of the building and furniture. The Hotel reserves the right to inspect all private functions, and the cost to repair any damage as a result of such actions will be charged accordingly to the responsible party.*

*The use of posters or signs is NOT allowed in the Hotel lobby. Further, only PROFESSIONALLY PRINTED signs will be permitted outside private function rooms. Handwritten signs are strictly prohibited anywhere on the Hotel premises.*

## **SHIPPING AND RECEIVING**

*If materials or supplies for your meeting are to be shipped to the Hotel, please be sure to adhere to the following instructions in order to ensure proper handling of your packages: 1) Address each package with the organization's name, function date and contact name, and 2) Notify your catering manager with your shipper's name, your account number and number of packages to be received by the Hotel. Packages will not be received by the Hotel more than two (2) days prior to your event. In addition, arrangements for removing packages and materials must be handled upon completion of your function.*

*A labor fee will be assessed if "out of the ordinary" assistance from Hotel personnel is required to handle your packages and materials.*

## **PARKING**

*The Somerset Inn is pleased to provide complimentary parking to all guests of the Hotel.*

*All food and beverage is subject to six percent sales tax and nineteen percent gratuity. Prices are subject to change.*