



**Edward D. Hansen
Conference Center**

**CATERING
MENU**





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WELCOME

to the Edward D. Hansen Conference Center

Oak View Group Hospitality welcomes you to the Edward D. Hansen Conference Center. Our Executive Chef and Culinary Team created a menu featuring a selection of chef designed packages including regional and local favorites.

As the exclusive provider of food and beverage for the Edward D. Hansen Conference Center, we are committed to the highest standards of quality and service. We eagerly await the opportunity to create a new and incomparable experience for your event. We believe in the quality of your experience, the finest food and beverage complimented by efficient and gracious service. Our OVG (Oak View Group) culinary team sources our ingredients locally whenever possible: "From our state to your plate!"

Also, if you have dietary restrictions, please inform our Premium Services Manager to guide and tailor a menu to fit your guests' needs. Our catering menu features a wide array of foods from breakfast, a la carte, boxed and plated lunches, appetizers, full buffet dinners, plated meals, decadent desserts, and complete beverage service.

**TO PLACE AN ORDER OR FOR
ANY ADDITIONAL QUESTIONS
PLEASE CONTACT:**

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WELCOME

BREAKFAST

LUNCH

SNACKS

HORS D'OEUVRES

DINNER

BEVERAGES

POLICIES



BREAKFAST

All breakfasts include coffee, hot teas, water service, and juice. Minimum of 24 people. Prices are per person. Please contact your catering representative for specialty requests or dietary restrictions.

CONTINENTAL

SIMPLY CONTINENTAL

\$24 PER PERSON

fresh fruit and berry display with Greek yogurt dip
assorted mini pastries, muffins, scones,
doughnuts and assorted bagels
butter, cream cheese and preserves

YOGURT BAR

\$22 PER PERSON

vanilla, flavored plain, and greek yogurts
fresh fruit, berries, assorted nuts, and granola
assorted pastries and muffins

CEREAL BAR

\$26 PER PERSON

assorted selection of cereals cold and hot
fresh fruit and berries
2% and whole milk

BAGELS AND LOX

\$24 PER PERSON

assorted fresh bagels
smoked salmon lox, lemon, capers, pickled red onion,
roasted cherry tomatoes, and frisee
assorted cream cheeses and spreads
fresh fruit and berry display with Greek yogurt dip

BUFFET

SUNNY MORNING

\$26 PER PERSON

fresh fruit and berry display with Greek yogurt dip
scrambled eggs with chives
O'Brien country potatoes
Applewood smoked bacon

COUNTRY STYLE

\$28 PER PERSON

fresh fruit and berry display with Greek yogurt dip
scrambled eggs with chives
buttermilk biscuits with sausage gravy
sausage patty or links

GREAT START

\$29 PER PERSON

fresh fruit and berry display - with greek yogurt dip
assorted mini pastries, muffins, scones, doughnuts, and
assorted bagels
butter, cream cheese, and preserves
scrambled eggs with chives
O'Brien country potatoes
Applewood smoked bacon
sausage patty or links

ROLLED OMELET BREAKFAST

\$32 PER PERSON

fresh fruit and berry display with Greek yogurt dip
yukon gold and sweet potato hash
breakfast lollipop - bacon wrapped house made sausage
lollipop with whiskey maple reduction
lorraine - bacon, onion, and swiss cheese
mushroom - Her roasted mushroom with tri-color bell
pepper blend
veggie - egg white roll with asparagus, roasted heirloom
cherry tomato, and sauteed spinach and garlic

BUILD YOUR OWN BUFFET STARTS AT \$25 PER PERSON

Customize your own buffet with the assistance of our Chef and Catering Supervisor. Includes bread and butter, coffee, water service, a choice of iced tea or lemonade.

PLATED

SIGNATURE CLASSIC GF

\$28 PER PERSON

farm fresh scrambled eggs, O'Brien country potatoes, and
Applewood smoked bacon

BELGIAN WAFFLE

\$30 PER PERSON

farm fresh scrambled eggs, choice of Applewood or
pepper bacon accompanied with whipped butter, fresh
berry compote, maple syrup

EGG WHITE FRITTATA GF V

\$25 PER PERSON

farm fresh scrambled eggs, O'Brien country potatoes, and
Applewood smoked bacon

VEGAN BREAKFAST TACOS GF V

\$27 PER PERSON

sautéed baby spinach, roasted squash, bell peppers,
caramelized onions, and tofu with warm corn tortillas
served with herb roasted red potatoes and salsa verde
(plant-based)



BREAKFAST

Minimum of 24 people. Prices are per person.
Please contact your catering representative for specialty requests or dietary restrictions.

CHEF'S ACTION TABLE

MADE TO ORDER EGGS

\$22 PER PERSON
eggs and style | egg whites | cage-free eggs | omelet | sharp cheddar | cured ham | smokey bacon | spinach | roasted mushrooms | onions | tomatoes | bell peppers | salsa fresca | salsa verde | corn tortilla | includes chef attendant

BREAKFAST HOT PAN STATION

\$24 PER PERSON
SELECTION CHOICE INCLUDES: 1 HOT PAN ITEM, 2 FRUIT, 2 BERRY, 3 TOPPINS AND 2 SYRUPS
pancakes | waffles | crepes | brioche french toast | fresh fruits | fresh berries | mascarpone whipped cream | honey whipped butter | citrus-thyme-mint curd | chocolate shavings | assorted toasted nuts | toasted coconut | maple syrup | blackberry syrup | caramel sauce | jalapeno-blueberry syrup

GRAB & GO

Minimum of 24 people. Prices are per person. All items are individually packaged

BREAKFAST BOX 1

choice of assorted wrapped pastries
danish, muffin or croissant
fresh seasonal fruit cup GF VG
Chobani yogurt GF VG
individual bottle of juice

\$20 PER PERSON

BERRY PARFAIT

\$7.50 PER PERSON
fresh berries atop vanilla yogurt with granola

BREAKFAST BOX 2

freshly baked wrapped bagel with cream cheese
ripened banana GF VG
hard boiled egg GF V
chobani yogurt GF V
individual bottle of juice

\$22 PER PERSON

BREAKFAST SAMMY'S

\$10 PER PERSON
choice of egg, sausage and cheese croissant or egg white, Canadian bacon, and cheese muffin

BREAKFAST BOX 3

steel cut oats GF
fresh seasonal fruit cup GF VG
hard boiled egg GF V
cubed domestic cheese GF V
individual bottle of juice

\$25 PER PERSON

FRESH FRUIT CUP

\$6.25 PER PERSON

WHOLE FRUIT

\$3.00 PER PERSON

CHOBANI YOGURT

\$3.00 PER PERSON

HARD BOILED EGGS

\$3.00 PER PERSON

BAGEL AND CREAM CHEESE

\$7.50 PER PERSON



LUNCH

Available 11am-3pm. Includes Coffee, teas, water service, and iced tea or lemonade. Prices are per person.
Minimum of 24 people. Prices are per person.

BUFFETS

THE EBAY

seasonal house made soup
romaine lettuce, spinach
cheddar cheese, dried cranberry, crouton,
tomato, carrot, onion
herb grilled chicken
accompanied with choice of dressing(s)
variety brownie display

\$32 PER PERSON

MT. BAKER BUFFET

garden salad with choice of dressing(s)
deli sandwich display: turkey, ham, roast beef,
cheddar, swiss, provolone,
lettuce, tomato, red onion, pickle
garlic aioli, mayo, stone ground mustard, yellow mustard
assorted deli breads
kettle chips
cookie display

\$34 PER PERSON

ENSENADA

southwest style salad with charred corn, black beans,
tomato, tortilla strips, parmesan cheese accompanied
with cilantro lime vinaigrette and a spiced-up caesar
dressing
refried beans with cotija cheese
mexican style rice
chef michael's pork carnitas
ancho marinated chicken fajitas with peppers and onions
flour tortillas
Penny's salsa, roasted tomatillo salsa, cilantro-lime crema
grilled-lime marinated jalapenos
cinnamon-sugar dusted churros with
strawberry glaze, chocolate sauce, caramel sauce and
vanilla bean infused whipped cream

\$40 PER PERSON

ADD ON CORN TORTILLAS \$1 PER PERSON

THE MAUI

pacific rim green salad with grilled pineapple,
roasted red peppers, chopped onion, feta cheese and
rice wine vinaigrette
roasted vegetable medley
herb jasmine and farro rice pilaf
roasted huli - huli chicken
grilled miso glazed salmon
pineapple upside down cake
or cookie/brownie display

\$44 PER PERSON

THE RIVERFRONT

baby lettuce cup display with lemon-thyme vinaigrette
roasted seasonal veggie medley
herb roasted red and yukon gold potatoes
grilled rosemary airline chicken breast
with pomegranate jus
pan seared northwest salmon with citrus-reisling beurre
blanc sauce
assorted dinner rolls with butter
dessert bar display

\$42 PER PERSON

BUILD YOUR OWN BUFFET STARTS AT **\$30 PER PERSON**
Customize your own buffet with the assistance of our
Chef and Catering Supervisor. Includes bread and butter,
coffee, water service, a choice of iced tea or lemonade.



WELCOME

BREAKFAST

LUNCH

SNACKS

HORS D'OEUVRES

DINNER

BEVERAGES

POLICIES

LUNCH

Available 11am-3pm. Minimum of 24 people. All boxes are individually packaged and labelled. Prices are per person. Includes whole fruit, bag of chips (sandwich) or roll (salad), grandma's cookie and a bottle of water. Please contact your catering representative for specialty requests or dietary restrictions. Gluten free bread is available.

BOXED LUNCH

PLEASE CHOOSE FROM THE FOLLOWING

\$24 PER PERSON

TURKEY

roasted turkey breast, provolone, lettuce, tomato, onion, pesto mayo, hoagie roll

HAM

house sliced ham, cheddar, lettuce, tomato, onion, dijon mustard, hoagie roll

ROAST BEEF

sliced roast beef, Swiss, tomato, onion, horseradish mayo, hoagie roll

CHICKEN SALAD

chicken salad made with apples, tarragon and green onions, lettuce, tomato, croissant

VEGETARIAN WRAP V

quinoa, kale, cucumber, carrot, avocado chickpea spread, spinach wrap

GRILLED CHICKEN SALAD

grilled herb chicken, spring mix with red onion, cherry tomatoes, cheddar cheese served with raspberry vinaigrette and croutons on the side

PLATED LUNCH

Available 11am-3pm. Includes Coffee, teas, water service, and iced tea or lemonade. Prices are per person. Minimum of 24 people.
Prices are per person. Please contact your catering representative for specialty requests or dietary restrictions.

COLD OPTIONS

CLASSIC GRILLED CHICKEN CAESAR	\$36	GREEK SALMON	\$46
grilled chicken, grilled romaine heart with cherry tomatoes, garlic croutons, parmesan cheese, and lemon wedges served with creamy Caesar dressing on the side			
CHOPPED GRILLED CHICKEN SALAD	\$36	SEARED SESAME CRUSTED AHI	\$46
herb grilled chicken, romaine lettuce with cucumbers, cherry tomatoes, blue cheese, choice of dressing: blue cheese, ranch, balsamic, or raspberry vinaigrette on the side			
GRILLED FLANK STEAK SALAD	\$42		
herb marinated grilled flank steak served over chopped romaine and spring mix with tomato, pickled red onion, radish slices, avocado and champagne vinaigrette			

HOT OPTIONS

TERIYAKI CHICKEN	\$43	TIKKA MASALA CHICKEN SATAY	\$47
teriyaki grilled chicken, vegetable stir fry, steamed ginger-scented rice			
SAGE CHICKEN	\$46	NORTHWEST HERB CRUSTED SALMON	\$47
seared chicken breast wrapped with prosciutto and a sage cream sauce, wild rice blend and roasted seasonal veggies			

DESSERTS

Please choose one of the following

VANILLA CHEESECAKE	CRUMBLE BAR
choice of chocolate, raspberry, or strawberry drizzle	shortbread crust with spiced apple or raspberry filling and streusel crumb topping
DOUBLE CHOCOLATE BROWNIE	
rich, dense, chewy chocolate brownie with chocolate chunks, dusted with confectioners sugar	

GLUTEN FREE/VEGAN DESSERTS AVAILABLE AT AN ADDITIONAL CHARGE



WELCOME

BREAKFAST

LUNCH

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HORS D'OEUVRES

DINNER

BEVERAGES

POLICIES

SNACK

Available All Day. Minimum of 12 people. Prices are per person. All items are individually packaged.
Please contact your catering representative for specialty requests or dietary restrictions.

GRAB & GO

GOLDFISH CHEDDAR CRACKERS	\$2.00 PER PERSON	STACY'S PITA CHIPS	\$4.75 PER PERSON
WHOLE FRUIT	\$3.25 PER PERSON	ASSORTED CHIPS	\$4.25 PER PERSON
GRANDMA'S ASSORTED COOKIES	\$3.25 PER PERSON	TRAIL MIX	\$4.25 PER PERSON
GRANOLA BARS	\$3.25 PER PERSON	FRUIT CUP WITH YOGURT	\$8.50 PER PERSON
SMARTFOOD WHITE CHEDDAR POPCORN	\$4.25 PER PERSON	VEGGIE CUP hummus or ranch dipping	\$8.00 PER PERSON

HORS D'OEUVRES

Available 11am-3pm. Minimum of 50 people. Prices are per person. Includes assorted bread & butter. Seattle's Best Coffee, water service, a choice of iced tea or lemonade and choice of dessert. Please contact your catering representative for specialty requests or dietary restrictions.

BUFFET STATIONS

All reception style buffets will be individually plated. Minimum of 24 people. Prices are per person.

CRUDITÉ PLATTER

\$8 PER PERSON

freshly cut and arranged veggies accompanied with ranch dip and fresh house made hummus dip

FRESH FRUIT DISPLAY

\$9.50 PER PERSON

sliced seasonal fruit arranged for any themed reception served with yogurt dip

ARTISAN CHEESE DISPLAY

\$13 PER PERSON

assorted northwest cheeses displayed with fresh and dried fruits and accompanied with crackers

ANTIPASTO DISPLAY

\$13 PER PERSON

chef's selection of Italian meats, marinated olives, grilled and pickled veggies, hard and soft cheeses and house made crostini

COLD HORS D'OEUVRES

Minimum of two dozen per order. Priced per dozen pieces.

APPLE-CRANBERRY PARMESAN BLISS

\$34

roasted honeycrisp apple slices topped with cranberry and rose jam, garnished with shaved parmesan and fried sage flakes. layered on toasted baguette crostini

DATE, FIG AND BRIE TOAST

\$37

date and fig jam paired with grilled brie slice on toasted focaccia bread

GARLIC SHRIMP AND BUTTERNUT BITES

\$37

garlic roasted shrimp skewered on bamboo with honey glazed and scalloped butternut squash. served chilled to provide a fun bite for your party

BELGIAN ENDIVE SPEARS WITH

SMOKED LOX

\$38

herbed chevre goat cheese and garlic boursin cheese piped together on endive spears and topped with cold smoked lox

CAPRESE SKEWER CUPS

\$38

fresh colorful grape tomatoes, basil oil marinated mozzarella and kalamata olives elegantly arranged on decorative bamboo and displayed in cups laced with fig-balsamic glaze and arranged for your theme, easy to eat, carry

HOT HORS D'OEUVRES

Minimum of two dozen per order. Priced per dozen pieces.

CRISPY FRIED SPRING ROLL

\$38

made with a crisp crepe-like wrapper for an authentic appearance, filled with vegetable, vermicelli and spices for an authentic flavor and served with sweet thai chili sauce

EDAMAME POTSTICKER

\$39

garden-fresh mix of edamame, napa cabbage, scallions, carrots and corn, seasoned with an asian-inspired blend of herbs and spices, placed in a thin dumpling wrapper. steamed and seared to a perfect presentation, served with a sesame-soy glaze for dipping

ARANCINI RISOTTO

\$39

classic parmesan stuffed risotto balls coated in panko breadcrumbs layer in a zesty marina sauce and topped with a pesto drizzle

TERIYAKI MEATBALLS

\$40

ground beef meatball satays seasoned lightly and feather on a skewer with grilled pineapple and coated with teriyaki sauce

SOY-GINGER-LIME AND CHILI CHICKEN SKEWERS

\$41

freshly cut chicken cubes marinated in a soy-ginger-lime and chile sauce laced on a bamboo skewer and roasted. served with marinade to dip

SPANAKOPITA

\$42

delicious savory greek appetizer made of perfectly crispy phyllo dough triangles filled with spinach and feta cheese

CRAB RANGOON

\$43

referred to as crab puff, these delights are filled with crab, cream cheese, scallion, garlic, and seasoning, wrapped with wonton skins and fried. served with a berry dipping sauce

DINNER

Available after 3pm. Minimum of 24 people. Prices are per person. Includes assorted bread & butter. Coffee, water service, a choice of iced tea or lemonade. Please contact your catering representative for specialty requests or dietary restrictions.

THEMED BUFFET DINNERS

ROMA

\$53 PER PERSON
romaine lettuce, tri-color bell peppers, roasted artichoke, feta, kalamata olives served with basil and wa riesling vinaigrette
herb roasted asparagus
grilled italian sausage with sun-dried tomato cream and penne pasta bake
pesto grilled chicken breast with alfredo, parmesan and cavatappi pasta bake
garlic bread
mini cheesecake assortments

ENSENADA

\$53 PER PERSON
grilled romaine lettuce with roasted garlic-lime corn, grape tomatoes, tortilla strips and parmesan and cotija cheese, and our southwest Caesar dressing
refried pinto beans with melted queso fresco
mexican-infused rice
seasoned beef carne asada with peppers and onion
grilled ancho chicken fajitas with peppers and onions
seared flour tortillas
tortilla chips
sour cream, guacamole, salsa trio: pico de gallo, roasted tomatillo verde, peach salsa
dulce de lech cake

ADD ON CORN TORTILLAS \$1 PER PERSON

THE SOUND

\$57 PER PERSON
mixed greens, english cucumber, cherry tomato, dried cranberries served with and apple cider vinaigrette
roasted seasonal veggies
herb tossed roasted heirloom potatoes
locally sourced northwest salmon/ steelhead with lemon-dill beurre blanc sauce
seared and roasted pepper and herb crusted chicken breast with blueberry-chardonnay -thyme cream sauce
assorted dinner rolls with herb butter
chef's mixed berry cobbler

NORTHWEST TRAIL

\$60 PER PERSON
fresh greens, chickpeas, pumpkin seeds, green peas, carrots with ranch dressing
fresh bistro root veg medley
parmesan au gratin potatoes
pan seared rosemary-shallot chicken breast with honey-garlic just
braised short ribs, slow cooked in cabernet, carrot, celery, onion, herbs and demi-glaze until falling of the bone tender
assorted dinner rolls and herb butter
assorted dessert bar display

BUILD YOUR OWN BUFFET

STARTS AT \$50 PER PERSON
Customize your own buffet with the assistance of our Chef and Catering Supervisor. Includes bread and butter, coffee, water service, a choice of iced tea or lemonade.

WELCOME

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POLICIES

BUFFET ENHANCEMENTS - ACTION STATIONS

Minimum of 25 people. Prices are per person. Chef attendant action stations are subject to a \$100 attendant fee.

POLENTA BAR

\$24 PER PERSON
creamy polenta | roasted mushrooms | bacon bits
green onion | parmesan | spinach | shredded beef | basil
butter shrimp

ROASTED TURKEY BREAST

apricot-cranberry jam, sage gravy

PEPPERCORN DUSTED

\$27 PER PERSON
BEEF STRIPLOIN

horseradish cream, thyme au jus

HERBED CRUSTED PRIME RIB

\$40 PER PERSON
served with horseradish cream, thyme au jus

NORTHWEST BOIL

MARKET PRICE
head on shrimp | mussels | clams
andouille sausage | corn | potatoes

DESSERT SAMPLER

\$28 PER PERSON
cream puffs | mini cheesecake | chocolate truffle
traditional petit fours

DINNER

Minimum of 50 people. Prices per person. All plated meals are complemented by seasonal vegetables. Includes bread and butter, coffee, water service, a choice of iced tea or lemonade. Please contact your catering representative for custom menus, special requests, or dietary restrictions.

PLATED DINNER | BUILD YOUR OWN

SALADS | choose one

CLASSIC CAESAR

romaine, shaved parmesan, herb crouton, Caesar dressing

MIXED GREEN SALAD

mixed greens, cucumber, carrot, grape tomato, onion, balsamic dressing

KALE SLAW

kale, cabbage, broccoli, pumpkin seed, dried cranberry, poppy seed dressing

QUINOA

quinoa, chickpeas, cucumber, red bell pepper, chopped red onion, parsley, tossed in an olive oil blend

ENTRÉE | choose one

TUSCAN CHICKEN

\$62

pan seared chicken, topped with balsamic dijon sauce, grape tomatoes, capers, herb roasted potatoes and seasonal veggies

CHICKEN MARSALA

\$62

tender pan-fried chicken breast in sweet marsal wine and mushroom sauce, roasted garlic mashed potatoes and seasonal veggies

BLACKENED HONEY GLAZED SALMON

\$65

pan seared salmon with cajun spices, sweet honey glaze, rice pilaf and seasonal veggies

HERB ROASTED NORTHWEST SALMON

\$65

roasted salmon in a blueberry-chardonnay-thyme cream sauce, herb roasted red bliss potatoes and seasonal veggies

SUN-DRIED TOMATO CRUSTED MAHI-MAHI

\$67

sun-dried tomato crusted mahi-mahi, mango-lime-garlic beurre blanc, herb roasted baby potatoes

OVEN ROASTED PORK TENDERLOIN

\$62

pork tenderloin rubbed with stone ground mustard and roasted, apricot demi-glaze, roasted garlic mashed potatoes and seasonal veggies

TERIYAKI FLAT-IRON STEAK STRIPS

\$69

sirloin steak strips coated in brown sugar, lime zest and soy sauce, sesame scented jasmine rice, and stir-fry vegetables

BRAISED BONE-IN SHORT RIBS

\$69

slow cooked in cabernet, carrot, celery, onion, herbs and demi-glaze until falling of the bone tender, parmesan au gratin potatoes and seasonal veggies

SURF AND TURF

MARKET PRICE

roasted root vegetable medley, herb crusted New York steak with crab butter, roasted king crab leg with garlic butter

VEGETARIAN | GLUTEN FREE | DAIRY FREE

ROOT VEGETABLE CASSOULET

\$48

cannellini beans slow cooked with seasonal root vegetables, rice pilaf and seasonal vegetables

VEGAN MUSHROOM RISOTTO

\$50

seared portobello mushroom, sautéed spinach, garlic and arborio rice, seasonal vegetables

CAULIFLOWER STEAK

\$50

grill cauliflower steak, tri-color quinoa, roasted pepper coulis, seasonal vegetables

DULCE DE LECHE

layers of caramel sponge cake with a sweet caramel mousse

DEATH BY CHOCOLATE MOUSSE

the layers of silky white chocolate, milk chocolate and dark chocolate mousse topped with a berry champagne sabayon sauce

GLUTEN FREE/VEGAN DESSERTS AVAILABLE AT AN ADDITIONAL CHARGE

GF GLUTEN FREE | V VEGETARIAN | VG VEGAN

ALL CATERED EVENTS ARE SUBJECT TO A 20% MANAGEMENT CHARGE & SALES TAX.

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BEVERAGES



NON-ALCOHOLIC BEVERAGES 1 GALLON SERVES 12 GUESTS

COFFEE SERVICE	\$32 PER GALLON	A LA CARTE	
HOT CHOCOLATE	\$21 PER GALLON	BOTTLED JUICES	\$4 PER BOTTLE
ORANGE JUICE	\$20 PER GALLON	CANNED SODA	\$4.25 PER CAN
LEMONADE OR ICED TEA	\$20 PER GALLON	BOTTLED WATER	\$4.50 PER BOTTLE
FRUIT INFUSED WATER	\$18 PER GALLON		

ALCOHOLIC BEVERAGES

OVG Hospitality is proud to offer a selection of Regional Craft Beer and Wine in addition to a variety of Spirits for your special occasion. Please discuss your selections with our Catering Representative as well as any specialty requests. Each bar will consist of 2 Domestic Beer Options, 3 Premium Beer Options, 2 White Wine Options, 2 Red Wine Options & 2 Tiers of Spirit Options. OVG and the Edward D. Hansen Conference Center take the service of alcohol very seriously. Our service Staff will verify the identification of anyone appearing under 40. Please note that a bartender fee of \$50 is applied to each bar. If the minimum sales of \$400 is met, the bar fee is waived. If bar sales do not meet the \$400 minimum, the Client is responsible for the difference.

CASH BAR PRICING

DOMESTIC BEER	\$8.25
PREMIUM CRAFT BEER	\$9.25
HOUSE WINE	\$9.50
WELL COCKTAIL	\$11.00
PREMIUM COCKTAIL	\$12.00
VODKA SELTZER	\$11.25

HOSTED BAR PRICING

DOMESTIC BEER	\$7.75
PREMIUM CRAFT BEER	\$8.75
WINE	\$9.00
WELL COCKTAIL	\$10.50
PREMIUM COCKTAIL	\$11.50
VODKA SELTZER	\$10.75

CATERING INFO & POLICIES

EXCLUSIVE CATERER

OGV Hospitality is the exclusive provider of food and beverages for the Edward D. Hansen Conference Center. We are committed to the highest standards of quality and service. All food and beverage are to be arranged through the General Manager or Catering Supervisor. No outside food or beverages of any kind are allowed into the facility by clients, guests, or exhibitors without the prior written consent of OVG Hospitality.

CONFIRMATION OF ORDERS

Your Catering Contact will review your event specifications and provide you with a written confirmation of menu, service plan and number confirmation in the form of a Banquet Event Order. A copy of this form must be signed and returned 5 business days before your event day.

DIETARY CONSIDERATIONS

With advance notice, our Executive Chef can accommodate most special meal requests. Please inform your Catering Contact of any special dietary requests for vegetarian, vegan or gluten-free and any other restrictions. Such special requests are due 10 business days in advance of your event. These special meal requests are to be included in your final guaranteed attendance and will be priced out accordingly.

GUARANTEED ATTENDANCE

Final guarantees are due in writing, 7 business days in advance of your scheduled event. Final guarantees cannot exceed the capacity of the event space and cannot be reduced once the deadline expires. If the final guarantee increases or decreases by more than 25% from the initial estimated attendance by your final guarantee date, additional charges may apply. Every effort will be made to accommodate guarantee increases after they are submitted, subject to reasonable menu substitutions or additional cost. In the absence of a final guarantee, the initial attendance estimate will be used.

OVERAGE – PLATED MEALS

For plated meals, we are prepared to serve the guaranteed attendance. Any additional meals including on-site requests will be invoiced on your Banquet Event Order and priced upon consumption. For any pre-set plated meals, meal counts must be equal to the maximum occupancy of table sets for the room.

UNCONSUMED FOOD & BEVERAGE

The Edward D. Hansen Conference Center adheres to state and local health guidelines which dictate that food items may not be taken off the premises. Accordingly, all food and beverage must be consumed during the specific event and may not be taken off property.

MANAGEMENT CHARGE

All catered events are subject to a 20% management charge. This 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 is not a charge 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 employee, and no part of the management charge will be distributed (as a tip, gratuity, or otherwise) to any employee who provides service to guests.

CATERING CART SERVICE

Hosted and Non-Hosted Catering Cart services are available exclusively through the Edward D. Hansen Conference Center. Menus are customizable and can include the following: coffee, assorted beverages, pastries, sandwiches, salads, and assorted snacks. Hosted and non-hosted cart sales must reach a minimum of \$1000 for a four-hour minimum service. If the minimum is not hit, the client must pay the difference. Hours may be extended at a rate of \$150 per hour. All Catering Cart Services will be determined at the sole discretion of the Edward D. Hansen Conference Center.

Dessert Dashes

The Edward D. Hansen Conference Center welcomes clients to host a dessert dash for their Auction or Gala. There is no fee associated with bringing in your own dessert. The Edward D. Hansen Conference Center does offer three levels of service for your Dessert Dash. Please discuss with the Catering Supervisor or General Manager to determine what works best for your event.

Option A: Complimentary Service:

Edward D. Hansen Conference Center provides each table with utensils and plates for self-service. Client places marker indicating the winning table number at the dessert display and the winner brings dessert back to their table.

Option B: Enhanced Service \$1.50 per person -

Client places marker indicating winning table number at the dessert display. Servers collect desserts and slice them. At the appointed time, the sliced desserts are delivered to each winning table. Dessert Dash must be done prior to Entrée service to allow for adequate dessert service time.

Option C: Premium Service \$3 per person -

Client places marker indicating winning table number at the dessert display. Servers collect desserts, slices, and immediately serve the sliced desserts to each winning table. Dessert Dash may be done at any time during the event.

LINEN & DECORATIONS

Limited linen colors are available through our local Alesco provider. Table linens and table napkins are provided free of charge. Linen options must be chosen 10 business days before your event to ensure delivery and availability. The Edward D. Hansen Conference Center has a limited selection of centerpieces and decorations for event usage. Centerpieces are subject to an additional charge based upon requested design.

CANCELLATIONS

Cancellation of a food function must be sent in writing to your OVG Hospitality Catering contact. Any cancellation received less than 30 days (about 4 and a half weeks) prior to the scheduled event will result in a fee equal to 30% of the estimated food and beverage charges. Any cancellation received less than 15 days (about 2 weeks) in advance will result in a fee of 50% of the estimated food and beverage charges. Cancellations received after the final guarantee is required (7 days prior to event) will result in a fee equal to 100% of the estimated food and beverage charges, plus any expenses incurred in preparing for the event at the time of cancellation. OVG Hospitality shall not be responsible for any losses resulting from the cancellation of an event.