



FORT HARRISON STATE PARK INN

Rental Info, Policies & General Information

Meeting Room Rental Fees

<i>Monday-Friday</i>	<i>Rental Fee</i>	<i>Food & Beverage Minimum</i>
Blue Heron Ballroom (Daytime)	\$500.00	\$2,000.00
Blue Heron A (Daytime)	\$300.00	\$2,000.00
Blue Heron B (Daytime)	\$300.00	\$2,000.00
Blue Heron Ballroom (Fri. evening)	\$1,300.00	\$3,000.00
Blue Heron A (Fri. evening)	\$700.00	\$2,000.00
Blue Heron B (Fri. evening)	\$700.00	\$2,000.00
Lawrence Room	\$150.00	\$400.00
Gates Room	\$150.00	\$400.00
Gazebo (Ceremony Only)	\$300.00	N/A
Bunker	\$125.00	\$300.00

<i>Saturday</i>	<i>Rental Fee</i>	<i>Food & Beverage Minimum</i>
Blue Heron Ballroom	\$1,900.00	\$5,000.00
Lawrence Room	\$150.00	\$400.00
Gates Room	\$150.00	\$400.00
Gazebo (Ceremony Only)	\$300.00	N/A
Bunker	\$125.00	\$300.00

- Blue Heron Ballroom A or B is not an available option on Saturdays

<i>Sunday</i>	<i>Rental Fee</i>	<i>Food & Beverage Minimum</i>
Blue Heron Ballroom	\$1,300.00	\$3,000.00
Blue Heron A	\$700.00	\$2,000.00
Blue Heron B	\$700.00	\$2,000.00
Lawrence Room	\$150.00	\$400.00
Gates Room	\$150.00	\$400.00
Gazebo (Ceremony Only)	\$300.00	N/A
Bunker	\$175.00	\$300.00

- Blue Heron Ballroom, Blue Heron A and B, and Patio are utilized for Brunch on Sundays and not available any earlier than 6pm



FORT HARRISON STATE PARK INN

General Information Continued

Room Dimensions	Sq. Ft.	Banquet Rounds	Theater	Classroom	U-shape
Blue Heron Ballroom 78 x 50	3900	250	350	150	78
Blue Heron A 40 x 50	2171	125	175	50	40
Blue Heron B 36 x 50	1937	125	175	50	32
Gates Room 25 x 25	663	40	50	22	20
Lawrence Room 26 x 25	664	40	50	22	20
Gazebo	Outdoors				
Patio	Outdoors				
Bunker		48	60	40	20

Please Note: Seating capacities may vary due to configuration of room set-ups

Maximum number of 250 guests may be seated when utilizing Gates Room for overflow dining and includes buffet service set up in the lobby area

Maximum number of 200 guests may be seated in the Blue Heron Ballroom with buffet service setup in ballroom and without a head table or head table set up on dance floor to be removed prior to dancing.

Gates Room may be utilized for buffet service set up at no additional charge when guaranteed number of guests is 200 or more.

Lobby area may be utilized for buffet service set up at no additional charge when guaranteed number of guests is 250 or more.

Gazebo rental is for the use and reservation of the Gazebo only. Please observe and adhere to the regulations of Ft. Harrison State Park. Chairs for wedding guests must be rented. The Garrison does not have the capability of providing chairs to be used at the Gazebo. Client is responsible for renting/set-up/tear down of chairs.



FORT HARRISON STATE PARK INN

Continued Rental Info, & General Information

The Lodge Meeting Room Rental Fees

<i>Monday-Friday</i>	<i>Rental Fee</i>	<i>Food & Beverage Minimum</i>
Roosevelt Ballroom	\$400.00	\$1,000.00
Roosevelt Ballroom (Fri. Evening)	\$600.00	\$1,500.00
Theodore Room	\$250.00	\$800.00
Theodore Room (Fri. Evening)	\$300.00	\$1,000.00
Harrison Boardroom	\$75.00	\$100.00
Sycamore Room	\$75.00	\$200.00
<i>Saturday</i>	<i>Rental Fee</i>	<i>Food & Beverage Minimum</i>
Roosevelt Ballroom	\$900.00	\$2,500.00
Theodore Room	\$350.00	\$1,000.00
Harrison Boardroom	\$75.00	\$100.00
Sycamore Room	\$75.00	\$200.00
<i>Sunday</i>	<i>Rental Fee</i>	<i>Food & Beverage Minimum</i>
Roosevelt Ballroom	\$600.00	\$1,500.00
Theodore Room	\$300.00	\$1,000.00
Harrison Boardroom	\$75.00	\$100.00
Sycamore Room	\$75.00	\$200.00



FORT HARRISON STATE PARK INN

General Information Continued

Room Dimensions	Sq. Ft.	Banquet Rounds	Theater	Classroom	U-shape	
Roosevelt Ballroom	78 x 50	3900	250	350	150	78
Theodore	26 x 22	572	40	55	24	20
Harrison	25 x 15	375				
Sycamore	18 x 31	558	30	50	30	20

**** Seating Capacities** are based upon rounds of 10 people per 6ft round table, (10 people maximum may be seated at 5ft rounds)

**** Seating Capacities may vary due to room setups**

Maximum number of 120 guests may be seated when utilizing the Parlor for the buffet service to be set up in the lobby area.

Maximum number of 100 guests may be seated in the Roosevelt Room with buffet service setup in Roosevelt and without a head table or head table set up on dance floor to be removed prior to dancing.



FORT HARRISON STATE PARK INN

General Information Continued

Banquet Room Arrangements

Our sales staff will need menu and room arrangements at least three (3) weeks prior to your event. All event details must be confirmed at this time. As other groups may be utilizing the same rooms as you, prior to or following your event, please follow the agreed schedule. Contact the sales manager if your needs should change; every effort will be made to accommodate you.

We assign function rooms according to the anticipated number of guests. If the number of guests increase or decrease, it may be necessary for us to reassign the room accordingly.

Your banquet room will be blocked for a period not to exceed four (6) hours from the start of the serving time of the reception (meal) and until 12 midnight, (groups may go past midnight but will incur additional charges if they so desire).

The Garrison provides all standard linen, tables, chairs, buffets, and other service tables included in your room rental fee. Dance floor is also included in the rental fee of the Ballroom and/or Blue Heron A. This also includes the complete room set up and teardown. Any changes in room set up requests must be made at least (72) hours prior to the function. Excessive room change set up requests on the day of or excessive cleaning required following the event would be billed at the rate of \$50 per hour.

The Garrison will not permit the affixing to walls, floor or ceiling with nails, staples, tape or any other substance unless prior approval with the sales office has been made.

Decorations: Candle centerpieces may be used if the flame is contained and approved liners are used. Cloth or paper doilies are not approved candle liners. Damage to carpet or table linens from candle wax will result in replacement and repair costs by the damage deposit.

The Garrison is not responsible for items rented from outside vendors, i.e. electronic equipment, furniture or decorations to be used during any event. The booking party must make arrangements for setting up, storing, and returning such rented items. All such items must be removed from the reception hall at the end of the event.

Food and Beverages

It is the policy of Fort Harrison State Park Inn that all food (other than special occasion cakes), non-alcoholic, and alcoholic beverages must be purchased from our facility. It is also our policy due to State Health Board & State Alcohol regulations that we are not able to allow any non-consumed food and beverage items to leave the building.

Guaranteed Number of Attendance for Meal Functions

In order to be properly prepared to host your function, it is essential we be informed of your exact number of attendance at least **7 business days** prior to your function. We will consider this number to be a guarantee for which you will be charged even if fewer guests actually attend the event. We will prepare only for an additional 5% over the guaranteed number (including seating). If Fort Harrison State Park Inn does not receive your guarantee 7 days in advance of your event, we will then consider your estimated attendance figure as your guarantee. We will not honor reduced or complimentary children's prices for more than **10%** of your guaranteed attendance number.

Damage Deposit & Additional Charges

A separate deposit is required when estimated payment is made for all wedding receptions. The deposit amount is \$300. This deposit will be mailed back to the contact person at the address given within 4 weeks of the reception or credited back to a charge card if there are no damages or additional charges made at the time of the reception. Please provide us with a list naming those who are authorized to order anything additional. An inspection will be made immediately after your event to detect any damages. In the event your guests or any outside vendors damages Fort Harrison State Park Inn property, you will be held fully responsible for all replacement costs and repair charges as determined by The Fort management. These will be discussed with you if they exist.



FORT HARRISON STATE PARK INN

General Information Continued

Lost, Damaged, or Stolen Merchandise

Fort Harrison State Park Inn assumes no responsibility for lost or stolen items in any area of the facility.

Liquor License

In conjunction with the golf course, Fort Harrison State Park Inn: We want all parties to understand that Fort Harrison State Park Inns liquor license requires that beverage only be dispensed by Hotel employees or bartenders. Alcoholic beverage service may be denied to those guest who appear to

Service Charges and Applicable Taxes

A 20% service charge is applied to all buffet arrangements and a 20% service charge is applied to all sit-down arrangements. Sales tax on food and beverage is at 9%. All lodging rooms have a 17% total sales and lodging tax that is applied to any lodging accommodations.

Overnight Room (lodging) Reservations

Rooms must be reserved by the individuals and guaranteed with an advance deposit amount of the first night's lodging by the date stated on the group banquet/conference confirmation. Any rooms not reserved after this date will be released for sale to the general public. Individuals may continue to make room reservations after this date but will be subject to rate and availability. Any individual reservations not guaranteed by an advance deposit will be cancelled after the deposit due date. Individuals have up to four (4) days prior to the arrival date to cancel guaranteed reservations to be eligible to receive a full refund of the deposit amount.

Wedding/Reception Hall Cancellation Policy

We require a deposit and a signed contract in order to secure your event. A cancellation charge will be assessed on all bookings confirmed and then cancelled. (If cancelled 180 days or more in advance-no charge). (179-90 days in advance – 50% of deposit forfeited) (89 days-0 days in advance – 100% of deposit forfeited).

Fort Harrison State Park Inn requires a written letter requesting cancellation prior to processing the deposit refund amount.

General Information

Lodging

Check in time: 4pm

Check out time: 12noon

No Pets Allowed!



FORT HARRISON STATE PARK INN

Breakfast Beginnings

Breakfast Buffet Options

Continental Breakfast Buffet

Assorted selection of Danish, Muffins and Bagels
Butter, Cream Cheese and Jams
Choice of Two Juices (Orange, Apple or Tomato Juice)
Regular and Decaf Coffees with Cream, Sugar and Sweeteners Hot Tea with Lemon
Priced at \$9.50pp*
Add fruit at \$2.00 per person

Executive Continental Breakfast Buffet

Fresh Fruit display with cuts Of Cantaloupe, Honeydew, Pineapple & Seasonal Berries
Assorted selection of Scones, Coffee Cakes, Bagels, and Breakfast Breads
Assorted Yogurts
Butter, Cream Cheese and Jams
Choice of Two Juices (Orange, Apple or Tomato Juice)
Regular and Decaf Coffees, Cream, Sugar and Sweeteners
Hot Tea with Lemon
Priced at \$12.95pp*

Biscuits & Scrambled Egg Buffet

Fluffy Scrambled Eggs
Choice of Crispy Bacon Strips or Sausage Links
Hash Browns
Country Style Biscuits
Butter and Assorted Jams
Chilled Orange Juice
Regular and Decaf Coffees, Cream, Sugar and Sweeteners
Hot Tea with Lemon
Priced at \$11.75pp*

Classic French Toast Buffet

Hand Battered Texas French Toast
Warm Maple and Fresh Fruit Syrups
Fluffy Scrambled Eggs
Crispy Bacon Strips
Sausage Links
Hash Browns
Choice of Two Juices (Orange, Apple or Tomato Juice)
Regular and Decaf Coffees with Cream, Sugar and Sweeteners
Hot Tea with Lemon
Priced at \$13.00pp*

Biscuits & Gravy Buffet

Country Style Biscuits with Sausage Gravy
Fluffy Scrambled Eggs
Crispy Bacon Strips
Sausage Links
Sliced Breakfast Potatoes with Peppers & Onions
Butter and Assorted Jams
Choice of Two Juices (Orange, Apple or Tomato Juice)
Regular and Decaf Coffees with Cream, Sugar and Sweeteners
Hot Tea with Lemon
Priced at \$13.50pp*

Blintzes & Quiche Buffet

Cheese Blintzes with Assorted Fruit Sauces
Quiche Lorraine
Fresh Fruit display with cuts Of Cantaloupe, Honeydew, Pineapple & Seasonal Berries
Crispy Bacon Strips
Sausage Links
Sliced Breakfast Potatoes with Peppers & Onions
Choice of Two Juices (Orange, Apple or Tomato Juice)
Regular and Decaf Coffees with Cream, Sugar and Sweeteners
Hot Tea with Lemon
Priced at \$13.75pp*

** 20 person minimum; \$4.00 surcharge added to those under the minimum; all prices subject to change.
* 20% service charge & 9% sales tax applicable on all breakfast buffet options.*



FORT HARRISON STATE PARK INN

Breakfast Beginnings Continued

Breakfast Sit-Down Options

Sergeant's Scramble Entrée

Plated entrée of Fluffy Scrambled Eggs, choice of (3) Crispy Bacon Strips or (3) Sausage Links or (2) Sliced Ham Medallions, hash browns, and Country Style Biscuit
Includes: Pre-Set glass of Orange Juice (6oz)
Regular and Decaf Coffees with Cream, Sugar and Sweeteners
Hot Tea with Lemon

Priced at \$12.75pp*

Lieutenant's Scramble Entrée

Pre-set Fruit Cup with cuts of Cantaloupe, Honeydew, Pineapple and Seasonal Berries
Plated entrée of Fluffy Scrambled Eggs topped with Cheese and Scallions, (2) Crispy Bacon Strips and (2) Sausage Links, hash browns, and Country style Biscuit
Includes: Pre-Set Glass of Orange Juice (6oz)
Regular and Decaf Coffees with Cream, Sugar and Sweeteners
Hot Tea with lemon

Priced at \$13.75pp*

The General's Entrée

Pre-set Fresh Fruit Plate with Medallion cuts of Cantaloupe, Honeydew, Pineapple and Seasonal Berries
Plated entrée of Eggs Benedict with Canadian Bacon topped with a Hollandaise Sauce,
(3) Sausage Links, Hash Browns, and Country style Biscuit with Assorted Jams and Butter
Includes: Pre-Set glass of Orange Juice (6oz)
Regular and Decaf Coffees with Cream, Sugar and Sweeteners
Hot Tea with Lemon

Priced at \$14.75pp*

Biscuits & Gravy Entrée

Plated entrée of (2) Country Style Biscuits topped with Sausage Gravy Hash browns accompanied by (2) Crispy Bacon Strips
Includes: Pre-Set glass of Orange Juice (6oz)
Regular and Decaf Coffees with Cream, Sugar and Sweeteners
Hot Tea with Lemon

Priced at \$11.75pp*

** 20 person minimum; \$4.00 surcharge added to those under the minimum; all prices subject to change.
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FORT HARRISON STATE PARK INN

Break Packages

Break Package I

Morning Break

Regular and Decaf Coffees with Cream sugar and Sweeteners
Hot Tea with Lemon

Mid-Morning Break

Refresh of Morning Break

Afternoon Break

Regular and Decaf Coffees with Cream sugar and Sweeteners
Hot Tea with Lemon

Assorted Fresh Baked Cookies or Brownies

\$17.50 per person

Break Package II

Continental Breakfast

Assorted Danish and Muffins
Orange and Apple Juice

Regular and Decaf Coffees with Cream sugar and Sweeteners
Hot Tea with Lemon

Mid-Morning Refresh

Regular and Decaf Coffees with Cream sugar and Sweeteners
Hot Tea with Lemon

Afternoon Break

Regular and Decaf Coffees with Cream sugar and Sweeteners
Hot Tea with Lemon

Assorted Fresh Baked Cookies or Brownies

\$23.50

Break Package III

Morning Break

Regular and Decaf Coffees with Cream sugar and Sweeteners
Hot Tea with Lemon

Mid-Morning Break

Refresh of Morning Break

Afternoon Break

Regular and Decaf Coffees with Cream sugar and Sweeteners
Hot Tea with Lemon
Assorted Candy Bars
Tortilla Chips and Salsa
Soft Baked Pretzels with Mustard

\$25 per person

Break Package IV

Minimum of 40 guest

Garrison Classic Buffet

Fluffy Scrambled Eggs
Crisp Bacon and Sausage Links
Hash browns, Biscuits with Butter and Jelly
Apple and Orange Juices

Regular and Decaf Coffees with Cream sugar and Sweeteners
Hot Tea with Lemon

Mid-Morning Refresh

Regular and Decaf Coffees with Cream sugar and Sweeteners
Hot Tea with Lemon

Afternoon Break

Regular and Decaf Coffees with Cream sugar and Sweeteners
Hot Tea with Lemon
Assorted Fresh Baked Cookies or Brownies

\$26.50

*20 person minimum; \$4.00 surcharge added to those under the minimum; all prices subject to change.
* 20% service charge & 9% sales tax applicable on all breakfast buffet options.*



FORT HARRISON STATE PARK INN

Breakfast Beginnings Continued

Breakfast Items A-la-Cart

-Fresh Fruit Display (cuts of Cantaloupe, Honeydew, Pineapple and Seasonal Berries).....	\$4.00pp
-Assorted Breakfast Breads.....	\$2.75pp
-Assorted Coffee Cakes.....	\$3.25pp
-Assorted Danish.....	\$2.95ea
-Assorted Bagels with Cream Cheese.....	\$2.95ea
-Assorted Bakery Muffins.....	\$2.95ea
-Assorted Granola and Nutri-Grain Bars.....	\$2.35ea
-Assorted Individual Yogurts.....	\$2.25ea
-Whole Fresh Fruits (Apples, Bananas, Oranges).....	\$1.75ea

Omelet Made-to-Order Station (with Purchase of Any Breakfast Buffet)

Omelet station with Country Eggs, two Shredded Cheeses, Onions, Peppers, Bacon Crumbles, Sausage Crumbles, Diced Ham, Black Olives, Diced Tomatoes, Salsa, and Sliced Jalapeno Peppers with Omelet attendant

Priced at \$7.95pp*

** 20 person minimum; \$4.00 surcharge added to those under the minimum; all prices subject to change.*

** 20% service charge & 9% sales tax applicable on all breakfast buffet options.*



FORT HARRISON STATE PARK INN

Luncheon Selections

★★★★★ General Luncheon Buffet \$15.95pp*

The Five Star General Luncheon Buffet includes fresh Bakery rolls with Butter, Regular and Decaf Coffees, Sugar, Sweeteners and Iced Tea with Lemon

★ Choice of One of the Following Salad Options:

- Tossed Garden Salad with two dressings
- Mesclun Blend Leaf Lettuce Salad with two dressings
- Classic Greek Salad with two dressings
- Rotini Pasta Salad with Spring Vegetables
- Traditional Mustard Potato Salad
- Pesto Penne Pasta Salad
- Spinach Salad with two dressings
- Caesar Salad with a Classic Caesar Dressing
- Fresh Fruit Salad
- Creamy hand Cut Cole Slaw
- Baked Potato Salad

★ Choice of Two of the Following Entrée Options:

- Grilled Key-Lime Chicken Breast
- Chicken A-La-Orange
- Pesto Glazed Tuscany Chicken
- Grilled Georgia Peach BBQ Chicken
- Homemade Beef Pot Roast
- Hawaiian Baked Ham Medallions
- Ziti Pasta Bake (meatless)
- Chicken Marsala
- Herb Baked Chicken
- Country Breaded Fried Chicken
- Romano Crusted Chicken
- Cider Glazed Pork Loin
- Ricotta Stuffed Pasta Shells
- Baked White Fish with Lemon
- Swiss Steak
- Chicken Parmesan
- Grilled Cajun Chicken Breast
- Roasted and Sliced Roast Beef
- Sweet Chili Glazed Pork Loin
- Vegetable / Meat Lasagna
- Breaded Catfish

★ Choice of Two Starch Options:

- Roasted quarter cut Redskin Potatoes
- Macaroni & Cheese
- Buttered Noodles
- Pesto Penne
- Homemade Whipped Potatoes with Gravy
- Rice Pilaf with Onions & Carrots
- Black Bean Rice
- Homemade Au Gratin Potatoes
- Wild Rice Blend
- Mashed Sweet Potatoes

★ Choice of One Vegetable Option:

- California Vegetable Medley
- Green Beans Almandine el Dente'
- Zucchini, Squash, Carrots & Peppers
- Grilled Dijon Trio of Peppers & Squash
- Steamed Baby Carrots
- Buttered Broccoli Florets
- Gingered Baby Carrots
- Country Style Green Beans
- Buttered Corn
- Peas with Mushrooms & Carrots

★ Choice of One Dessert Options:

- Hot Apple, Cherry or Peach Cobbler
- Chocolate Cake
- Assorted Bakery Cookies
- New York Style Cheese Cake
- Carrot Cake
- Strawberry Shortcake
- Double Fudge Brownies
- Peach, Cherry or Apple Pie
- Upside Down Pineapple Cake
- Southwest Banana Trifle
- Raspberry Swirl Cheese Cake

* 20 person minimum; \$4.00 surcharge added to those under the minimum; lunch serving times must be before 2:00pm or dinner pricing will apply; all prices subject to change.

* 20% service charge & 9% sales tax applicable on all Lunch buffet options.



FORT HARRISON STATE PARK INN

Luncheon Selections Continued

Themed Buffets

Italian Themed Buffet

Classic Greek Salad with Black Olives, Red Onion, Feta Cheese, Roma Tomatoes & Balsamic Vinaigrette Dressing
Grilled Chicken Strips over Penne Pasta topped with Marinara, Black Olives and Shredded Mozzarella Cheese
Your choice of Vegetable or Meat Lasagna
Buttered Broccoli Florets
Garlic Breadsticks
Dessert: Tiramisu
Includes Regular and Decaf Coffees with Cream Sugar & Sweeteners
Iced Tea with Lemon
Priced at \$17.95pp*

South of the Border Buffet

Fresh Fruit Salad
Chicken & Beef Fajitas with Flour Tortillas, Chopped Lettuce, Diced Tomatoes, Onions, Peppers, and Grated Cheddar Cheese
Refried Beans
Spanish Rice
Chili Con Queso, Guacamole, Salsa, Sour Cream, Jalapenos & Tortilla Chips
Dessert: Southwest Banana Trifle with Cinnamon Crisps
Includes Regular and Decaf Coffees with Cream Sugar & Sweeteners
Iced Tea with Lemon
Priced at \$17.95pp*

Executive Luncheon Buffet

Gourmet Five Leaf Lettuce Salad with Blueberries, Crumbled Feta Cheese, Red Onion, and Caramelized Walnuts accompanied by a Balsamic Vinaigrette Dressing
Roasted and Sliced London Broil with a Port Wine Sauce
Apple Almond Stuffed Chicken Breast with a Cider Glace'
Rosemary Roasted and quarter cut Redskin Potatoes
Grilled Peppers, Squash & Carrots
Bakery Rolls with Butter
Dessert: Chocolate Torte
Includes Regular and Decaf Coffees with Cream Sugar & Sweeteners
Iced Tea with Lemon
Priced at \$19.50pp*

The Southern BBQ Picnic Buffet

Creamy hand cut Cole Slaw
Tossed Garden Salad with Romaine and Iceberg Lettuce, Carrot & Red Cabbage Shavings, Sliced Cucumber, Tomato, and Basil Croutons accompanied by two dressings
Country Breaded Fried Chicken
BBQ Pork Ribs
Homemade Au Gratin Potatoes
Green Beans Almandine
Fried Biscuits with Apple Butter
Dessert: Strawberry Shortcake
Includes Regular and Decaf Coffees with Cream Sugar & Sweeteners
Iced Tea with Lemon
Priced at \$19.95pp*

The Salad Bar Buffet

Select Lettuce Blends to include Iceberg, Romaine, Spinach & Mesclun Blend
Toppings to include Sliced Cucumbers, Diced Tomatoes, Julienne Peppers, Sliced Mushrooms, Diced Eggs, Broccoli & Cauliflower Florets, shredded cheese
Bacon Crumbles, Sunflower Seeds, Cottage Cheese, Sliced Peaches, Diced Red Onion, Black Olives, Red Radishes, choice of two dressings and Garlic Croutons
Meats to include Sliced Ham & Grilled Chicken Strips
Garlic Breadsticks
Dessert: Yogurt & Granola Parfaits
Includes Regular and Decaf Coffees with Cream Sugar & Sweeteners
Iced Tea with Lemon
Priced at \$14.95pp*

Traditional Deli Buffet

Traditional Mustard Potato Salad
Rotini Pasta with Spring Vegetables
Deli meats to include sliced Ham, Turkey & Roast Beef
Deli tray to include Lettuce, Tomato, Red Onion & Pickle Spears
Sliced American & Swiss Cheeses
Assorted Deli Breads
Appropriate condiments to include Mustard, Mayonnaise & Horseradish
Baked Beans
Potato Chips & Pretzels
Dessert: Assorted Bakery Cookies
Includes Regular and Decaf Coffees with Cream Sugar & Sweeteners
Iced Tea with Lemon
Priced at \$18.95pp*

* 20 person minimum; \$4.00 surcharge added to those under the minimum; lunch serving times must be before 2:00pm or dinner pricing will apply; all prices subject to change.

* 20% service charge & 9% sales tax applicable on all Lunch buffet options.



FORT HARRISON STATE PARK INN

Luncheon Selections Continued

Themed Buffets Continued

Backyard Cookout Buffet

Traditional Mustard Potato Salad
Creamy hand cut Cole Slaw
Grilled Hamburgers
Marinated & Grilled Chicken Breast with
BBQ Sauce on the side
Deli tray to include Lettuce, Tomato,
Onion & Pickle Spears
American & Swiss Cheeses
Appropriate Hamburger Buns
Condiments to include Ketchup,
Mayonnaise & Mustard
Baked Beans
Potato Chips
Dessert: Double Fudge Brownies or
Fresh Bakery Cookies
Iced Tea & Lemonade with Lemon
Priced at \$17.50pp*

The Grand Cook-Out Buffet

Traditional Mustard Potato Salad
Rotini Pasta Salad with
Spring Vegetables
Grilled Hamburgers
Grilled Bratwursts with
Onions & Peppers
Grilled Hot Dogs
Deli tray to include Lettuce, Pickle Relish,
Tomato, Diced Onions & Pickle Spears
American & Swiss Cheeses
Appropriate Hamburger
& Brat Buns
Condiments to include Ketchup,
Mayonnaise & Mustard
Baked Beans
Potato Chips
Dessert: Assorted Bakery Cookies or
Double Fudge Brownies
Iced Tea & Lemonade with Lemon
Priced at \$14.50pp*

* 20 person minimum; \$3.00 surcharge added to those under the minimum; lunch serving times must be before 2:00pm or dinner pricing will apply; all prices subject to change.

* 20% service charge & 9% sales tax applicable on all Lunch buffet options.

Box Lunches

- Hand cut Cole Slaw
- Traditional Mustard Potato Salad

Includes 6" Ham, Turkey or Roast Beef
Sub Sandwiches
Lettuce, Tomato & Red Onion on the side
Appropriate condiments to include Mustard &
Mayonnaise, Napkins and Utensils
Choice of Apple or Banana
Bag of Potato Chips
Dessert: Chocolate Chip Cookie
Priced at \$12.25ea*

* 20 person minimum; \$4.00 surcharge added to those under the minimum; lunch serving times must be before 2:00pm or dinner pricing will apply; all prices subject to change.

* 20% service charge & 9% sales tax applicable on all sit-down menu options.



FORT HARRISON STATE PARK INN

Luncheon Selections Continued

Lunch Sit-Down Options

Includes fresh bakery rolls, butter, coffees, and iced tea with dinner service
All Entrees include one salad, one vegetable, one starch and one dessert

Salad Choices

-Mesclun Blend with Crumbled Feta Cheese, Blueberries, Red Onion and Caramelized Walnuts accompanied by two dressings

-Spinach Salad with Crumbled Feta Cheese, Dried Cranberries, and Toasted Almonds accompanied by two dressings

-Sonoma Greens Salad with Hearts of Palm, Sliced Strawberries, Mandarin Oranges, Shredded Carrot & Red Cabbage accompanied by two dressings

-Tossed Garden Salad with Romaine and Iceberg Lettuce, Shredded Carrots and Red Cabbage, Sliced Cucumbers, Tomatoes, and Basil croutons accompanied by two dressings

Dressing choices: Ranch, French, Raspberry Vinaigrette, Italian and Poppy seed

Vegetable Choices

-Sugar Snap Peas
-Green Beans Almondine with Pimento
-Mediterranean Blend to include Cauliflower, Broccoli, Carrots, Peppers, Zucchini & Squash

-Grilled Dijon Trio of Peppers with Zucchini & Squash
-Baby Zucchini & Squash with Baby Carrots
-Buttered Asparagus Spears in a Red Pepper Ring

Starch Choices

-Duchess Potato
-Rosemary Roasted quarter cut Redskin Potatoes
-Wild Rice Blend

-Seasoned & Buttered Roasted Redskin Potatoes
-Duchess Stuffed Redskin Potatoes
-Rice Pilaf with onion and carrots

Dessert Choices

-Chocolate Mousse
-Raspberry Swirl Cheesecake
-Carrot Cake
-Chocolate Torte

-Pound Cake topped with White Chocolate Mousse and drizzled with Chocolate Syrup and Fresh Seasonal Berries
-New York Style Cheesecake
-Apple, Cherry or Peach Pie

Entrée options

-Chicken Marsala Entrée

Sautéed Breast of Chicken topped with a Marsala Wine & Mushroom Sauce
Priced at \$17.95pp*

-Grilled Salmon Entree

Teriyaki Glazed Grilled Filet of Salmon with Lemon Zest
Priced at \$17.95pp*

-Apple Almond Chicken Entree

Apple – Almond Stuffed Breast of Chicken with an Apple Cider Glace'
Priced at \$18.95pp*

-Grilled Pork Entree

Grilled Pork Medallions topped with a Merlot Wine Sauce
Priced at \$16.95pp*

-London Broil Entree

Broiled and Sliced Sirloin of Beef with a Port Wine Sauce
Priced at \$19.95pp*

-Fettuccini Pasta Primavera Entrée

Fettuccini Pasta Tossed with Garlic, Olive Oil, Italian Seasonings, Fresh Vegetables and laced with Shredded Parmesan Cheese
Priced at \$15.95pp*

* 20 person minimum; \$4.00 surcharge added to those under the minimum; all prices subject to change.

* 20% service charge & 9% sales tax applicable on all sit-down menu options.



FORT HARRISON STATE PARK INN

Dinner Selections

Deluxe Course Dinner Buffet \$27.95pp

Deluxe course buffet includes fresh bakery rolls, butter, coffees, and iced tea with dinner service

Choice of Two of the Following Salad Options:

- Tossed Garden Salad with two dressings
- Mesclun Blend Leaf Lettuce Salad with two dressings
- Classic Greek Salad with two dressings
- Rotini Pasta Salad with Spring Vegetables
- Asian Pasta Salad with Rice Noodles
- Spinach Salad with two dressings
- Caesar Salad with a Classic Caesar Dressing
- Fresh Fruit Salad
- Tomato & Mozzarella Salad with Fresh Basil
- Pesto Penne Pasta Salad

Choice of Two of the Following Entrée Options:

- Grilled Key-Lime or Cajun Chicken Breast
- Herb Baked Chicken
- Pesto Glazed Tuscan Chicken
- BBQ Pork Ribs
- Cider Glazed Pork Loin
- Hawaiian Baked Ham Medallions
- Baked White Fish with Lemon
- Romano Crusted Chicken
- Chicken Parmesan
- Grilled Georgia Peach BBQ Chicken
- Teriyaki Beef Tips
- Sweet Chili Glazed Pork Loin
- Ricotta Stuffed Pasta Shells
- Country Breaded Fried Chicken
- Chicken Cordon Bleu
- Chicken Helene
- Roasted & Sliced London Broil
- Grilled Rib-eyes in Au Jus
- Bacon Wrapped Salmon
- Vegetable / Meat Lasagna
- Ziti Pasta Bake (meatless)

Choice of Two Starch Options:

- Roasted quarter cut Redskin Potatoes
- Rice Pilaf with Onions & Carrots
- Horseradish Mashed Potatoes
- Whipped Potatoes with Gravy
- Wild Rice Blend
- Mashed Sweet Potatoes
- Homemade au Gratin Potatoes
- Buttered Noodles
- Pesto Penne with Pine Nuts

Choice of Two Vegetable Options:

- California Vegetable Medley
- Green Beans Almandine el Dente
- Zucchini, Squash, Carrots & Peppers
- Gingered Baby Carrots
- Buttered Broccoli Florets
- Peas with Mushrooms & Carrots
- Country Style Green Beans
- Buttered Corn
- Buttered Asparagus Spears

Choice of One Dessert Option:

- Hot Apple Pie, Cherry or Peach Cobbler
- Chocolate Cake
- Assorted Bakery Cookies
- New York Style Cheese Cake
- Carrot Cake
- Strawberry Shortcake
- Double Fudge Brownies
- Peach, Cherry or Apple Pie
- Upside Down Pineapple Cake
- Southwest Banana Trifle
- Raspberry Swirl Cheese Cake

** 20 person minimum; \$4.00 surcharge added to those under the minimum; all prices subject to change.*

** 20% service charge & 9% sales tax applicable on all sit-down menu options.*



FORT HARRISON STATE PARK INN

Dinner Selections Continued

Dinner Sit-Down Options

Includes fresh bakery rolls, butter, coffees, and iced tea with dinner service
All Entrees include one salad, one vegetable, one starch and one dessert

Salad Choices

-Mesclun with Crumbled Feta Cheese, Blueberries, Red Onion and Caramelized Walnuts accompanied by two dressings

-Spinach Salad with Crumbled Feta Cheese, Dried Cranberries, and Toasted Almonds accompanied by two dressings

-Sonoma Greens Salad with Hearts of Palm, Sliced Strawberries, Mandarin Oranges, Shredded Carrot & Red Cabbage accompanied by two dressings

-Tossed Garden Salad with Romaine and Iceberg Lettuce, Shredded Carrots and Red Cabbage, Sliced Cucumbers, Tomatoes, and Basil croutons accompanied by two dressings

Dressing choices: Ranch, French, Raspberry Vinaigrette, Italian and Poppy seed

Vegetable Choices

-Sugar Snap Peas
-Green Beans Almandine with Pimento
-Mediterranean Blend to include Cauliflower, Broccoli, Carrots, Peppers, Zucchini & Squash

-Grilled Dijon Trio of Peppers with Zucchini & Squash
-Baby Zucchini & Squash with Baby Carrots
-Buttered Asparagus Spears in a Red Pepper Ring

Starch Choices

-Duchess Potato
-Rosemary Roasted quarter cut Redskin Potatoes
-Wild Rice Blend

-Seasoned & Buttered Roasted Redskin Potatoes
-Duchess Stuffed Redskin Potatoes
-Rice Pilaf with onion and carrots

Dessert Choices

-Chocolate Mousse
-Raspberry Swirl Cheesecake
-Carrot Cake
-Chocolate Torte

-Pound Cake topped with White Chocolate Mousse and drizzled with Chocolate Syrup and Fresh Seasonal Berries
-New York Style Cheesecake
-Apple, Cherry or Peach Pie

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FORT HARRISON STATE PARK INN

Dinner Selections Continued

Dinner Sit-Down Entrée Options

Chicken Helene Entree

Sautéed Breast of Chicken in a White Wine Sauce with quartered Artichokes, Mushrooms and Tomatoes
Priced at \$23.95pp*

Chicken Wellington Entrée

Ricotta Cheese, Pine-Nut and Spinach Stuffed Breast of Chicken in a Puff Pastry Shell
Priced at \$24.95pp*

Chicken Coq au Vin Entrée

Sautéed Breast of Chicken topped with a Red Wine Demi-glaze
Priced at \$23.95pp*

Beef Tenderloin Medallions Entrée

Broiled and Sliced Tenderloin of Beef with a Port Wine Sauce
Priced at \$31.95pp*

New York Strip Steak Entrée

Grilled 10oz New York Strip Steak topped with Garlic Butter
Priced at \$28.95pp*

Chicken & Beef Medallions Entrée

Sautéed Chicken Medallions & Sirloin of Beef Medallion topped with a Port Wine Sauce
Priced at \$27.95pp*

Surf & Turf Entree

Petite Filet of Beef topped with a Cracked Peppercorn Demi-Glaze & Local Steelhead Trout with Lemon Herbed Butter
Priced at Market Price

Grilled Filet Mignon Entrée

Seasoned & Grilled 8oz Filet Mignon with a Cracked Peppercorn Sauce
Priced at \$31.95pp*

Bacon Wrapped Salmon Entree

Seared Bacon Wrapped Filet of Salmon with a Sweet Teriyaki Glaze
Priced at \$28.95pp*

Mahi Mahi Entrée

Seared & Spicy Ginger Glazed Mahi Mahi with a Tropical Fruit Salsa
Priced at \$29.95pp*

Stuffed Pork Loin Chops Entrée

Apple Almond Stuffed Pork Loin Chops topped with a Cider Glaze
Priced at \$26.95pp*

Stuffed Portobello Mushroom Entrée

Feta Stuffed Grilled Portobello Mushroom Cap with Roasted Red Peppers, Fresh Basil, Black Olives drizzled with a Balsamic Vinaigrette
Priced at \$18.95pp*

Fettuccini Pasta Primavera Entrée

Fettuccini Pasta Tossed with Garlic, Olive Oil, Italian Seasonings, Fresh Vegetables and laced with Shredded Parmesan Cheese
Priced at \$18.95pp*

** 20 person minimum; \$4.00 surcharge added to those under the minimum; all prices subject to change.
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FORT HARRISON STATE PARK INN

Hors d'oeuvres

Cold Hors d'oeuvre Selection

(Priced Per 100 pieces)

Assorted Chilled Canapés (decorated cucumber rounds, chicken walnut boushees, salami cornucopias, etc.)
\$245.00/100

Stuffed Baked Baby Yukon Potatoes
\$245.00/100

Premium Gulf Shrimp with Cocktail Sauce
\$425.00/100

Antipasto Skewers
\$195.00/100

Fresh Fruit Kabobs
\$225.00/100

Mini Finger Sandwiches on Swirl Rye (Ham, Turkey, Roast Beef)
\$190.00/100

Tuxedo Truffles (Assorted goat cheese grape truffles)
\$190.00/100

Southwest Sushi Roll-ups
\$190.00/100

Tomato and wild Mushroom Bruschetta Wheels
\$225.00/100

Decorated Cucumber Rounds
\$190.00/100

Chicken Walnut Boushees
\$225.00/100

Salami Cornucopias
\$225.00/100

Prosciutto Wrapped Asparagus
\$245.00/100

Prosciutto Wrapped Melon
\$225.00/100

Smoked Salmon Canapes
\$295.00/100

Stationary Cold Hors d'oeuvres

(Priced Per 100 pieces)

Fresh Tropical Fruit Display with cuts of Cantaloupe, Honeydew, Pineapple & Seasonal Berries
\$3.75pp

Assorted Domestic Cheese Display with Savory Cracker
\$3.50pp

Garden Symposium of Fresh cut Vegetables
\$3.25pp

Seven Layered Mexican Dip with Tortilla Chips
\$3.25pp

Antipasto Display
\$4.25pp

Cedar Plank Salmon with Dill Mustard Sauce & Toast Points
\$4.25pp

Cheese Torta (Goat cheese, pesto, black olives & roasted red pepper with French Baguettes)
\$4.50pp

Cheese Balls with savory Crackers (3lbs)
\$85.00ea

** 20 person minimum; \$4.00 surcharge added to those under the minimum; all prices subject to change.*

** 20% service charge & 9% sales tax applicable on all sit-down menu options.*



FORT HARRISON STATE PARK INN

Hors d'oeuvres Continued

Hot Hors d'oeuvre Selection

(Priced Per 100 pieces)

Assorted Stuffed Mushrooms (sausage & sage, sun-dried tomato, garlic breadcrumb) \$245.00/100	Honey Sriracha Chicken Meatballs \$215.00/100
Mini Beef Wellingtons Duxelle \$325.00	Garrison Meatballs (Swedish, BBQ, and Sweet & Sour) \$195.00/100
Mini Chicken Wellingtons \$325.00	Assorted Mini Quiche \$175.00/100
Mini Vegetable Spring Rolls with Sweet Chili Dipping Sauce \$245.00/100	Smoked Chicken Quesadilas with Sour Cream & Salsa \$215.00/100
Mini Baked Brie Puffs \$345.00/100	Stuffed Jalapeno Poppers \$225.00/100
Teriyaki Glazed Beef Kabobs \$245.00/100	Two Cheese Stuffed Potato Skins \$225.00/100
Honey Glazed or Teriyaki Glazed Chicken Kabobs \$245.00/100	Mini BBQ Cocktail Franks \$145.00/100
Southwest Chicken Firecrackers with Spicy Avocado Dip \$215.00/100	Franks in-a-blanket with Honey Mustard Dip \$165.00/100
Mini Chicken Cordon Bleu Fingers with Bleu Cheese Dip \$195.00/100	Breaded Mozzarella Sticks with Marinara Sauce \$165.00/100
Spinach & Cheese Spanikopita \$185.00/100	Breaded Chicken Drumettes with Bleu Cheese Dip \$195.00/100
Dragon Wrapped Shrimp with Spicy Cocktail Sauce \$285.00/100	Buffalo Hot Wings with Ranch Dip \$165.00/100
Bacon Wrapped Scallops \$235.00/100	Pot Stickers with Plum Dipping Sauce \$185.00/100
Fried Ravioli with Marinara Sauce \$235.00/100	Mini Reuben Sandwiches on Swirl Rye \$245.00/100
Candied Apple Pork Belly Skewers \$235.00/100	Brie & Raspberry bites in Filo \$225.00/100

* 20 person minimum; \$4.00 surcharge added to those under the minimum; all prices subject to change.

* 20% service charge & 9% sales tax applicable on all menu options.



FORT HARRISON STATE PARK INN

Hors d'oeuvres Continued

Add on-Carving Stations & Pasta Station

Carved Inside Round of Beef with Sliced Mini Buns
\$5.25pp*

Carved Tenderloin of Beef with Sliced Mini Buns
\$7.95pp*

Carved Black Oak Ham with Sliced Mini Buns
\$4.00pp*

Carved breast of Turkey with Sliced Mini Buns
\$4.50pp*

Carved Prime Rib with au Jus & Horseradish Sauce
\$6.95pp*

Bow Tie & Penne Pasta Station with Alfredo Sauce, Pesto & Marinara Sauces accompanied by Diced Peppers, Mushrooms, Grilled Chicken Strips, Meatballs, & Parmesan Cheese
\$9.50pp*

* Carving attendant or pasta station attendant is an additional cost of \$40.00/hr per attendant and is required with any carving station or pasta station listed above

** 20 person minimum; \$4.00 surcharge added to those under the minimum; all prices subject to change.*

** 20% service charge & 9% sales tax applicable on all menu options.*



FORT HARRISON STATE PARK INN

Dry Snacks & Specialty Items

Dry Snacks

-Potato Chips.....	\$12.00/lb	
-Pretzels.....	\$12.00/lb	
-Tortilla Chips.....	\$12.00/lb	
-Goldfish Crackers.....	\$15.00/lb	
-Chex Mix.....	\$15.00/lb	
-Cocktail Nuts.....	\$16.50/lb	
-Fancy Mixed Nuts.....	\$19.50/lb	
-Trail Mix.....	\$15.00/lb	
-Butter Mints.....	\$15.00/lb	
-Candy Bars.....	\$ 3.00ea	
-Individual Fruit Yogurts.....	\$ 2.25ea	
-Assorted Ice Cream Bars.....	\$ 4.25ea	
-Double Fudge Brownies.....	\$ 2.25ea	
- Assorted Bakery Cookies.....	\$ 1.55ea	
-Salsa.....	\$8.75 / 1-2lbs of Snacks	\$13.25 / for 3-5lbs of Snacks
-Ranch Dip.....	\$8.75 / 1-2lbs of Snacks	\$13.25 / for 3-5lbs of Snacks
-Nacho Cheese.....	\$9.25 / 1-2lbs of Snacks	\$13.25 / for 3-5lbs of Snacks
-French Onion Dip...	\$9.25 / 1-2lbs of Snacks	\$13.25 / for 3-5lbs of Snacks

Beverages

-Post Dinner Coffee Station.....	\$1.99pp
-Regular and/or Decaf Coffees with cream, sugar and sweetener.....	\$19.00/gal
-Assorted Hot Teas.....	\$1.50ea
-Lemonade.....	\$18.50/gal
-Iced Tea with Lemon, Sugar and Sweetener.....	\$19.00/gal
-Non Alcoholic Fruit Punch.....	\$18.50/gal
-Hot Chocolate.....	\$21.00/gal
-Hot Apple Cider (seasonal).....	\$19.75/gal
-Chilled Juices (O.J., Apple, Tomato, Grapefruit, etc.).....	\$13.00/carafe
-Canned Soft Drinks (Coke, Diet Coke, Sprite).....	\$2.00/can
-Bottled Waters (Spring Water).....	\$2.00/btl
-Sparkling Grape Juice.....	\$14.00/btl
-Sherbet Punch.....	\$26.00/gal

Chocolate Fountain

Your choice of White or Dark
Chocolate accompanied by assorted
Fruits, Pretzels, Rice Crispy Treats,
and Marshmallows
\$6.50pp

Sunday Bar

Chocolate & Vanilla Ice Cream,
Maraschino Cherries, Chopped Nuts,
Whipped Cream, Hot Fudge, Sliced
Banana's and Crushed Strawberries
(low fat Frozen Yogurt optional)
\$6.75pp

Cookie Madness

Assorted Bakery Cookies to include
Chocolate Chip, Sugar, Peanut
Butter, and Oatmeal served with
Regular and Decaf Coffees & 2% Milk
\$6.25pp

** 20 person minimum; \$4.00 surcharge added to those under the minimum; all prices subject to change.*

** 20% service charge & 9% sales tax applicable on all menu options.*



FORT HARRISON STATE PARK INN

Banquet Bar Service

Bar Service Options

The Fort Harrison State Park Inn and Garrison Conference Center possesses a three-way liquor permit providing us the ability to offer a full spectrum of beers, wines and spirits. We provide an array of different bar arrangements to suit any particular event. The bar services we provide are described in detail as follows:

Cash Bar Service

With cash bar arrangements, the client is required to pay a \$150.00 set-up for each and every cash bar requested. With cash bar arrangements, guests are expected to pay for each and every drink they request at their own expense. Client assumes no other costs with exception to set-up fee(s) and applicable taxes.

Host Beer, Wine and Soft Drinks Package

Host beer, wine, and soft drink packages are hourly arrangements offering a selection of bottled beers, wines and soft drinks to your guests at an hourly fixed rate. No set-up is required with any host package arrangement. All charges are applied to client's master account and are subject to a 20% service charge and 9 % sales tax.

Host Beer, Wine and Spirits Package

Host beer, wine, and soft drink packages are hourly arrangements offering a selection of bottled beers, wines, spirits and soft drinks to your guests at an hourly fixed rate. No set-up is required with any host package arrangement. Client has three tiers of arrangements: house brands, call brands, and premium brands. All charges are applied to client's master account and are subject to a 20% service charge and 9 % sales tax.

Host Beer, Wine and Soft Drink Package with Cash for Cocktails

Same arrangements as Host beer, wine, and soft drink packages with exception to mixed drinks and cocktails which would become available for purchase at the cost of the individual guest. No set-up fee is required with any host package arrangement. Client has three tiers of arrangements: house brands, call brands, and premium brands. All charges are applied to client's master account and are subject to a 20% service charge and 9 % sales tax.



FORT HARRISON STATE PARK INN

Banquet Bar Service (Continued)

A-La-Cart Bar Package

With this arrangement a client purchases a particular amount of beers (by the case or keg), wines (by the bottle) and soft drinks (by the can or 2 liter). Please note that the client assumes responsibility should you fall short or over-order on product (and purchased product may not leave the premises). A \$75.00 set-up fee is applicable with each and every bar set-up requested for a-la-cart bar service. All charges are applied to client's master account and are subject to a 20% service charge and 9% sales tax.

A-La-Cart Bar Package with Cash for Cocktails

Same arrangement as an a-la-cart bar package with exception to mixed drinks and cocktails which would become available for purchase at the cost of the individual guest. A \$75.00 set-up fee is applicable with each and every bar set-up requested for a-la-cart bar service. All charges are applied to client's master account and are subject to a 20% service charge and 9% sales tax.

Run-A-Tab Bar Arrangement

With this particular, a running tab is accumulated during the entire event and the client is charged according to our cash bar pricing. A \$75.00 set-up fee is applicable with each and every bar set-up requested for a-la-cart bar service. All charges are applied to client's master account and are subject to a 20% service charge and 9% sales tax.

Cash Bar with Drink Tickets

With this particular arrangement, the client hands our drink tickets to each guest at his/her expense. The \$75.00 set-up is applicable with each and every bar set-up requested. All charges are applied to client's master account and are subject to a 20% service charge and 9% sales tax.



FORT HARRISON STATE PARK INN

Banquet Bar Pricing

Cash Bar Pricing

- Domestic Beers \$3.75
- Premium Beers \$4.25
- Import Beers \$4.75
- Wine by the Glass \$4.50
- House Brands \$4.75
- Call Brands \$5.75
- Premium Brands \$6.75
- Soft Drinks \$2.00ea
- Bottled Water \$2.00ea
- Cordials at Market Price
- Cognacs at Market Price

Host Beer, Wine, and Soft Drink Package

Package includes bottled Budweiser, bottled Bud Light, bottled Miller Lite, bottled Coor's light, House Chardonnay, House Cabernet Sauvignon, House Merlot, House White Zinfandel, Coke, Diet Coke, Sprite and Bottled Water

1 Hour.....	\$14.00pp
2 Hour.....	\$15.00pp
3 Hour.....	\$16.00pp
4 Hour.....	\$17.00pp
5 Hour.....	\$18.00pp

** 20% service charge & 9% sales tax applicable on all Bar menu options.
All package bar arrangements may not exceed a five hour time limit.



FORT HARRISON STATE PARK INN

Banquet Bar Continued

Host Beer, Wine and Spirits Package

Package includes bottled Budweiser, bottled Bud Light, bottled Miller Lite, bottled Coor's light, House Chardonnay, House Cabernet Sauvignon, House Merlot, House White Zinfandel, Coke, Diet Coke, Sprite and Bottled Water and selected Spirits:

	<u>House Brands</u>	<u>Call Brands</u>	<u>Premium Brands</u>
Vodka	Smirnoff	Absolut	Ketel One
Gin	Gordon's	Beefeaters	Tanqueray
Rum	Ronrico	Bacardi	Bacardi
Bourdon	Early Times	Old Charter 10yr	Jack Daniels
Canadian	Canadian Mist	Canadian Club	Crown Royal
Scotch	Cluny	Famous Grouse	Dewars
Tequila	Tortilla Gold	Cuervo Gold	Cuervo 1800
Amaretto	Dekuyper	Dekuyper	Dekuyper

House Pricing

1HR.....	\$16.00pp
2HR.....	\$18.00pp
3HR.....	\$20.00pp
4HR.....	\$22.00pp
5HR.....	\$24.00pp

Call Brands

1HR.....	\$19.00pp
2HR.....	\$23.00pp
3HR.....	\$27.00pp
4HR.....	\$31.00pp
5HR.....	\$35.00pp

Premium Brands

1HR.....	\$22.00pp
2HR.....	\$27.00pp
3HR.....	\$32.00pp
4HR.....	\$37.00pp
5HR.....	\$42.00pp

* 20% service charge & 9% sales tax applicable on all Bar menu options.

* All package bar arrangements may not exceed a five hour time limit.



FORT HARRISON STATE PARK INN
Banquet Bar Continued

A-La-Cart Pricing

Keg & Case Beer

(All Kegs ordered for a function will be charged to the organization)

Domestic

Keg \$275.00 ea
Case (24ct).....\$84.00ea

Premium

Keg.....\$320.00ea
Case.....\$90.00ea

Domestic Keg & Case Options: Budweiser, Bud Light, Miller Lite, Coor's Light
Premium Keg Options: Samuel Adams, Michelob, Michelob Ultra, Honey Brown

Imported

Keg.....\$350.00ea
Case (24ct).....\$102.00ea

Imported Keg Options: Heineken, New Castle, Bass Ale

Keg usage = approximately 160 (12 oz. Serving)

House Wines

All house wines (Chardonnay, Cabernet Sauvignon, Merlot and White Zinfandel)
Priced at \$21.00/btl

** 20% service charge & 9% sales tax applicable on all Bar menu options.*
**All package bar arrangements may not exceed a five hour time limit.*



FORT HARRISON STATE PARK INN
Banquet Wine List

Champagnes and Sparkling Wine
(By the bottle only)

Champagnes

Stanford Brut Woodbridge, California	\$22.00
Martini and Rossi Asti Spumante, Italy	\$30.00
Korbel Extra Dry Sonoma, California	\$35.00
Dom Perignon, France	\$200.00

White Wines

Chateau St. Jean Chardonnay Sonoma, California	\$30.00
Kendall Jackson Chardonnay Vintners, California.....	\$31.00
Dr. Loosen Riesling Qba, Germany	\$24.00
Kim Crawford Sauvignon Blanc, New Zealand	\$23.00

Red Wines

Deakin Estate Shiraz, Australia	\$21.00
Red Rock Merlot, California	\$27.00
Louis Martini Cabernet Sauvignon Sonoma	\$33.00
Cline Cellars Red Zinfandel Carneros / Sonoma	\$33.00
Willakenzie Pinot Noir, Oregon	\$30.00

Not all wine and champagnes stocked in house but are available upon request with two week advance notice.

** 20% service charge & 9% sales tax applicable on all Bar menu options.*

**All package bar arrangements may not exceed a five hour time limit.*



FORT HARRISON STATE PARK INN

Rentals

Audio / Visual

-LCD Projector.....	\$175.00/day
-TV/VCR or TV/DVD Player.....	\$45.00/day
-Wireless Handheld Microphone.....	\$45.00/day
-Wireless Lavalier Microphone.....	\$45.00/day

Miscellaneous

-Flip Chart with Paper & Markers.....	\$45.00/day
-Chair Covers with Sash(White or Black.....	\$4.50ea
-Portable Stage (4' x 8' Sections / 6 Total).....	\$100.00/day
-White Resin Folding Chairs (padded).....	\$4.00ea
-White Samonsite Chairs.....	\$3.00ea
-Natural Wood Folding Chairs.....	\$2.00ea
-Cake Plates & Forks.....	\$0.50pp
-Colored Napkins.....	\$0.75ea
-8ft Vendor Tables with Linen & Skirt.....	\$20.00ea
-20' x 80' Frame Tent with White Pole Drape.....	Call for Pricing
-Extension Cord.....	\$15.00ea
-Power Strip.....	\$10.00ea

** Specialty linens, wedding props, and other rental needs are available, please inquire within; service charge & sales tax applicable on all rented items. Delivery fee applies to all rented items*



FORT HARRISON STATE PARK INN

Directions to Fort Harrison State Park Inn Campus

5830 N. Post Road

Indianapolis, Indiana 46216

317-638-6000

The directions on Map quest are incorrect.

From I-465, any direction:

Take the 56th Street Exit, EAST (Exit 40)

- **Turn LEFT onto 56th Street if you are coming from the north.**
- **Turn RIGHT onto 56th Street if you are coming from the south.**

Pendleton Pike (Exit 42) is an alternate exit in case of construction or accident.

Continue on 56th Street to Post Road

Go NORTH (Left) on Post Road

There is a CVS store on the corner of 56th Street & Post Road.

Fort Harrison State Park Inn Main Lodge

Will be 2 blocks north of 56th Street on Post Road on the west (left) side of the street.

Address: 5830 N. Post Road Phone: 317-638-6000

The Garrison Conference Center & Golf Resort

Continue NORTH on Post Road past the Main Lodge until Post Road ends at 59th Street.

Turn RIGHT (east) onto 59th Street

Address: 6002 N. Post Road Phone: 317-638-6000

About 1½ block on the LEFT (north) you will see our signs.

The Fort Golf Course

The Garrison Restaurant – Lodging – Conference Center

Turn into our driveway and follow the lane down to the green awning, which says “The Garrison” on it.

When you come in the front door, the front desk will be to your left.

The entrance to our Pro Shop is handicap accessible. When you enter, there is an elevator that can take you to our main level, where the front desk, restaurant, conference & banquet rooms are located. *Meeting and event groups may use the elevator to move supplies to their meeting room.*



Fort Harrison State Park Inn

MAIN LODGE: 5830 N. POST RD., INDIANAPOLIS, IN 46216

FRONT DESK & CHECK-IN: phone (317) 638-6000

The Garrison Restaurant & Conference Center * The Fort Golf Course
Harrison House * Officers Homes

