

Beacon Hills in Aksarben Village
 The Elmwood Room
 6750 Mercy Road
 Omaha, NE 68106

Banquet Event Form

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|-------------------------------------|-------------|
| Client/Organization: SAMPLE MENU | Event Date: |
|-------------------------------------|-------------|

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|----------------|--------------|----------|
| Booking Phone: | Booking Fax: | Event #: |
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| Address: Omaha, NE |
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| Booking Contact: | Site Contact: | Pin Guests: |
|------------------|---------------|-------------|

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|----------------------------|--------|
| Party Name: SAMPLE MENU | Theme: |
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|------------|-------------|
| Sales Rep: | Gtd Guests: |
|------------|-------------|

Venue

| Description | Arrival | Start | End | Serving | Banquet Room | Setup Style |
|-------------|---------|--------|--------|---------|--------------|-------------|
| | N/A | 7:00am | 8:00am | N/A | Elmwood Room | |

| Food/Service Items | Price | Qty | Total |
|--------------------|-------|-----|-------|
|--------------------|-------|-----|-------|

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| <p>SAMPLE MENU</p> <p>Breakfast Buffet - \$\$\$\$ per person Scrambled Eggs Bacon Strips - 2 per Fresh Fruit Biscuits and Sausage Gravy Includes coffee, tea and soda service</p> <p>Hot Lunch Buffet - \$\$\$\$ per person Herb-Roasted Chicken Breast Beef Stroganoff Mixed Greens Salad - with mustard vinaigrette & ranch dressing Cheesy Dinner Roll Includes coffee, tea and soda service</p> <p>Two Entrée Plated Dinner - \$\$\$\$ per plate Chicken Cordon Bleu Sirloin Steak Citrus Mixed Greens Salad - with citrus vinaigrette Herb-Roasted Potatoes Fresh Green Beans Home-style Dinner Roll Carrot Cake Includes coffee, tea and soda service Note: Guest selection due 48 hours in advance of event</p> |
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Dinner Buffet - \$32.57 per person

Beef Filet Medallions - with hunter's mushroom sauce

Broiled Salmon Filet - with lemon dill sauce

Strawberry Praline Pecan Salad

Twice-baked Potato Casserole

Roasted Seasonal Vegetables

Baguette Bun

Elizabeth's Decadent Devil Cake

Includes coffee, tea and soda service

Appetizer Open House - \$14.50 per person

Crab Cakes - with red pepper mayonnaise

BBQ Meatballs

Parmesan Spinach Artichoke Dip

Fresh Vegetable Tray

Cheese and Cracker Tray

Asian Chicken Crostinis

Fancy-stuffed Eggs

Assorted Mini Dessert Bites

Bar Service

Host bars are charged by consumption only

Drink tickets are available

Bottled Beer - \$3-\$5 per | Suggest 3-5 from current beer selection

Liquor -

Well Cocktails - \$5 per

Premium Cocktails - \$6.50 per

Select Liquors - varied pricing

Wine -

House Wine - \$8 per | Chardonnay, Sauvignon Blanc, Pinot Noir, Cabernet

Wine by the Bottle - charged by open bottle | Select from current wine selection

Corkage Fee - \$15 per bottle