

Celebrations and Parties

Venue Rental

	Peak Season March- May and Oct.-Dec.	Off Season Jan.-Feb & June-Sept.
Monday- Thursday	<u>\$1,500</u>	<u>\$1,000</u>
Friday & Sunday	<u>\$3,000</u>	<u>\$2,000</u>
Saturday	<u>\$4,000</u>	<u>\$3,000</u>



Includes:

Four Hour Reception
Tables and Chavari Chairs
House Linen and Centerpieces
LED Up-lights
Dance Floor
On-site Facility Manager
Set-up and Clean-up



Security is required at \$25/ hour per officer. One officer is required per 100 guests.

Additional Hours can be purchased at \$400/ hour.

An 8.25% sales tax will be added to the above pricing.

Catering: Menu Selection

Salads:

House Salad: Mixed field greens, sliced cucumbers, & tomatoes

Greek Salad: Mixed field greens, feta cheese, Kalamata olives, & red onions

Signature Salad: Mixed field greens, candied pecans, sliced strawberries, & cucumbers

Caesar Salad: Romaine lettuce with croutons and freshly shaven Parmesan cheese

Apple Crisp Salad: Mixed field greens, sliced apples, dried cranberries, candied pecans, & feta cheese

Dressings: Ranch, Italian, Raspberry Vinaigrette, Caesar, Balsamic Vinaigrette, Honey Mustard, and Greek Feta



Entrees \$25/ plate

Oven Roasted Herb Chicken
Chicken Picatta
Chicken Poblano
Vegetarian Pasta Primavera

Roasted Pork Loin
Grilled Tilapia
London Broil

Premium Entrees \$30/ plate

Chicken Cordon Bleu
Pecan Crusted Chicken
Stuffed Chicken Olympia

Grilled Salmon
Pepper Crusted Sirloin
Stuffed Pork Tenderloin

Sides

Smashed Red Pepper-Jack Potatoes
Roasted Garlic Mashed Potatoes
Oven Roasted Yukon Gold Potatoes
Four Cheese Macaroni and Cheese
White and Wild Rice Pilaf
Vegetable Medley: zucchini, squash, carrots and red onions
Green Beans dressed with tomatoes and sliced almonds
Steamed Broccoli
Roasted Asparagus



Entrees include a salad, two sides, a dinner roll, water, & tea. Coffee service is available for \$1/ person. All entrees are served buffet style. Plated dinners are available at \$2/ person. Special accommodations are available upon request. A 20% service charge will be included on all food and beverage purchases.

**Olympia
Hills**
Golf & Event Center

Catering: Hors D'oeuvres & Stations

Hors D'oeuvres \$3/person

Triple Sauce Meatballs
Chicken Diablo
Vegetarian Spring Rolls

Baked Mushroom Caps
Bruschetta
Caprese Skewers



Premium Hors D'oeuvres \$5/person

Pecan Crusted Chicken
Cocktail Beef Wellington
Bacon Wrapped Quail

Beef Tenderloin Wrapped Asparagus
Lamb Meat Kabobs
Shrimp Cocktail



Reception Stations

Vegetable Tray (50 Servings) \$135

Fresh Fruit Display (50 servings) \$150

Imported & Domestic Cheese and Cracker Display (50 servings) \$225

\$150 for 50 servings (choose one)

Chips and Queso Display

S'mores Bar

Hot Chocolate Station

\$250 for 50 servings (choose one)

Mashed Potato Station

Macaroni and Cheese Bar

\$350 for 50 servings (choose one)

Street Taco Station

Pasta Station

\$375 for 50 servings (choose one)

Avocado Bar

Beef and Pulled Pork Slider Bar



Olympia
Hills
Event Center

Bar Services

Bar Set-up

Satellite Bar \$275

Bar and Patio \$550

Includes one bartender. Additional bartenders available \$20/ hour per bartender.

Olympia Hills 4 Hour Hosted Bar

Frozen Margaritas
Domestic and Imported Beer
House Wine
1 Champagne Bottle for Toast
Soft Drinks

\$19.50/ person

Add Call Liquor for an additional \$10/person
Add Premium Liquor for an additional \$14/ person



Also Available

Rum Punch \$275

Frozen Margaritas \$275

White or Red Sangria \$350

Domestic Keg: \$275-Full \$150-Half

Premium Keg \$325

Champagne Toast \$2/ person

Getting Ready Mimosas \$30 -(1 bottle of champagne & assorted juices)



Olympia Hills is licensed with TABC and does not allow outside alcohol. Olympia Hills will not serve anyone under the age of 21, and required by law, Olympia Hills will not serve anyone who deems to be intoxicated. In addition to the price above, Olympia Hills is required to charge a 8.25% mixed beverage tax.

Olympia Hills
Call to Book Your Event