Celebrations and Parties

Venue Rental

Monday-Thursday Friday & Sunday Saturday Peak Season
March- May and Oct.-Dec.

Off Season
Jan.-Feb & June-Sept. \$1,500

\$3,000 \$4,000 \$1,000

\$2,000 \$3,000



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



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

<u>Dressings:</u> 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.



Catering: Hors D'oeuvres & Stations

Hors D'oeuvres \$3/person

Triple Sauce Meatballs Chicken Diablo Vegetarian Spring Rolls Baked Mushroom Caps Bruschetta Caprese Skewers



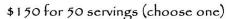
Premium Hors D'oeuvres \$5/person

Pecan Crusted Chicken Cocktail Beef Wellington Bacon Wrapped Quail Beef Tenderloin Wrapped Asparagus Lamb Meat Kabobs Shrimp Cocktail

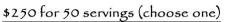


Reception Stations

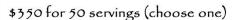
Vegetable Tray (50 Servings) \$135 Fresh Fruit Display (50 servings)\$150 Imported & Domestic Cheese and Cracker Display (50 servings) \$225



Chips and Queso Display
S'mores Bar
Hot Chocolate Station



Mashed Potato Station Macaroni and Cheese Bar



Street Taco Station Pasta Station

\$375 for 50 servings (choose one)

Avocado Bar Beef and Pulled Pork Slider Bar







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.

