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







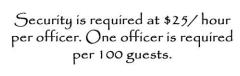






Includes:

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



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

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







Catering: Hors D'oeuvres & Stations

Hors D'oeuvres \$5/serving

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



Premium Hors D'oeuvres \$7/serving

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) \$200 S'mores Bar (50 servings) \$200

Chips and Queso Display (50 servings) \$225

Mashed Potato Station (50 servings) \$350

Macaroni and Cheese Bar (50 servings) \$350

Avocado Bar (50 servings) \$350 Flatbread Station (50 servings) \$375

Pasta Station (75 servings) \$525

Street Taco Station (75 servings) \$625

Beef and Pulled Pork Slider Bar (75 servings) \$650

Charcuterie Grazing Table (50 servings) \$1250



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





Classic Entrees \$25/ plate
Oven Roasted Herb Chicken
Chicken Picatta
Chicken Poblano

Vegetarían Pasta Prímavera

Premium Entrees \$30/ plate

Chicken Cordon Bleu Pecan Crusted Chicken Stuffed Chicken Olympia Roasted Pork Loin Grilled Tilapia London Broil

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.



Bar Services

Satelite Bar \$275 Bar and Patio Rental \$550

Additional Bartenders \$20/hour (recommendation 1 bartender per 75 guests)

Open Bar Option~

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- excludes shots Add Premium Liquor for an additional \$14/person- excludes shots

Cash Bar Option~



Champagne Wall \$150
Rum Punch \$300
Frozen Margaritas \$325
White or Red Sangria \$375
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.

