

# Morning Selections

*Pricing is per person unless noted*

Buffet and Plated Selections are served with Freshly Brewed Gourmet Coffee, Celestial Seasonings Hot Tea and Assorted Juices

Buffets

## Breakfast Buffets

### Sunrise Continental 9.00

Assorted Danish and Muffins, Sliced Fresh Fruit, Assorted Mini Cereals and Milk

### Health Nut 9.00

Yogurt, Fresh Berries, Whole Grain Bagels, Granola and Milk

### Basic Breakfast 10.00

Scrambled Eggs, Honey Cured Bacon, Breakfast Sausage, Breakfast Potatoes, Sliced Fresh Fruit, and Toast

Add Breakfast Burrito with condiments 2.00

## Plated Breakfasts

### Biscuits & Gravy 8.00

Scrambled Eggs on top of a Bridgewater Biscuit with our House Made Sausage Gravy

### Traditional Breakfast 8.00

Scrambled Eggs, Honey Cured Bacon and Breakfast Sausage  
Served with Breakfast Potatoes

### Breakfast Croissant 8.00

Scrambled Eggs, Honey Cured Bacon and American Cheese on a Fresh Croissant  
Served with Breakfast Potatoes

### Breakfast Burrito 9.00

Flour Tortilla stuffed with Chorizo Sausage, Grilled Peppers, Onions, Potatoes and Scrambled Eggs topped with Green Pork Chili, Cheddar and Jack Cheeses

A La Carte

## A La Carte Selections

Sliced Fresh Fruit 4.00

Assorted Bagels with Cream Cheese 3.00

Yogurt, Granola and Milk 5.00

Assorted Danish 2.50

Assorted Muffins 2.50

Assorted Mini Cereal 3.00

Croissants 2.50

Granola Bars 2.00 Each

Gourmet Coffee 32.00 per gallon

Celestial Seasonings Hot Tea 28.00 per gallon

Iced Tea 28.00 per gallon

Hot Chocolate 28.00 per gallon

Assorted Fruit Juice 28.00 per gallon

12oz. Canned Sodas 2.00 Each

500ml. Bottled Water 2.00 Each

Sparkling Water 4.00 Each

## Breakfast Enhancements

Cured Salmon, Capers, Onions and Tomatoes 10.00

Biscuits and Gravy 2.50

Cheese Blintzes 3.75

Hard Boiled Eggs 2.00

Scrambled Eggs with Cheddar and Jack Cheeses 2.50

French Toast 3.50

Enhancements

Plated

Prices Do Not Include 21% Service Charge or Applicable Taxes

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## Brunch Buffet

*Pricing is per person unless noted*

Served with Freshly Brewed Gourmet Coffee, Celestial Seasonings, Hot Tea and Assorted Juices

### Basic Brunch 19.00

*Includes:*

Scrambled Eggs  
 Honey Cured Bacon  
 Breakfast Sausage  
 Breakfast Potatoes  
 Breakfast Pastries  
 Sliced Fresh Fruit  
 Chicken with Orange Cilantro Glaze  
 Salmon with Walnut Brown Sugar Crust  
 Seasonal Vegetables  
 Wild Rice

### Brunch Buffet Enhancements

Assorted Bagels with Cream Cheese 2.25  
 Yogurt, Granola and Milk 4.00  
 Biscuits and Gravy 2.50  
 Cheese Blintzes 3.75  
 Quiche Lorraine 3.50  
 Cured Salmon, Capers, Onions and Tomato Display \$150.00 serves up to 30 people

### Service Stations

*(Requires an attendant or carver fee of 50.00 each)*

Prime Rib Station 250.00 Serves up to 35 people  
 Honey Glazed Ham Station 150.00 Serves up to 40 people  
 Omelet Station 5.00  
 Pasta Station 5.00

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## Plated Lunches

*Pricing is per person unless noted*

All Selections are served with Freshly Brewed Gourmet Coffee,  
Celestial Seasonings Hot Tea and Iced Tea

### **Classic Caesar 9.00**

Hearts of Romaine, Parmesan and Garlic Croutons with Traditional Caesar Dressing  
Served with a Dinner Roll

*with Grilled Chicken Breast 12.00*

*with Grilled Salmon Fillet 14.00*

*with Grilled Shrimp 14.00*

### **Cobb Salad 10.00**

Mixed Greens, Avocado, Tomato, Bacon, Hard Boiled Egg, Turkey, Ham and Crumbled Bleu  
Cheese with Ranch and Bleu Cheese Dressings

Served with a Dinner Roll

### **Club Sandwich 10.75**

Bacon, Turkey, Avocado, Tomato and Lettuce on Wheat Bread

Served with Potato Salad

### **Pasta Carbonara 12.00**

Penne Pasta, Peas, Bacon and Tomatoes in Cream Sauce

Served with Italian Garlic Bread

*with chicken 15.00*

*with salmon 17.00*

### **BBQ Beef Sandwich 13.00**

BBQ Brisket on a Seeded Bun

Served with Potato Salad

### **Chicken Marsala 13.50**

Chicken Breast with a Mushroom Marsala Sauce, Cheddar Garlic Mashed Potatoes and  
Steamed Broccoli

Served with a Dinner Roll

### **Gourmet Box Lunch 15.00**

Beef, Ham, Turkey, Chicken Salad, Tuna Salad, and Chicken Club Sandwiches

Choice of Fresh Whole Fruit or Fruit Salad

Choice of Croissant, Sourdough, Rye or Wheat Bread

Choice of Potato Chips, Coleslaw, Potato Salad or Pasta Salad

### **Flat Iron Steak 15.00**

Flat Iron Steak with Gorgonzola Cream Sauce, Rosemary Roasted Potatoes and Steamed  
Broccoli

Served with a Dinner Roll

*Add a House Salad to Any Lunch Option 2.50*

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## Lunch Buffets

*Pricing is per person unless noted*

All selections are served with Freshly Brewed Gourmet Coffee,  
Celestial Seasonings Hot Tea and Iced Tea

Minimum 20 people

**\*\*Add Soup du Jour or Western Chili 2.50**

**\*\*Add Baked Potato Bar with Sour Cream, Bacon, Chives, Cheese 4.00**

*Choice of One*

### **Bridgewater Salad Bar 7.50**

Mixed Greens, Romaine Lettuce, and Croutons with Cheddar, Jack and Parmesan Cheeses, Tomatoes, Onions, Cucumbers, Sliced Mushrooms and Fruit Salad  
Served with Cookies and Brownies for Dessert

*with Grilled Chicken Strips 9.50*

*with Grilled Salmon 10.50*

*with Grilled Marinated Flat Iron Steak Strips 11.50*

### **Bridgewater Deli 15.00**

Oven Roasted Turkey, Shaved Deli Ham, Marinated Sliced Roast Beef, Assorted Sliced Cheeses, Lettuce, Tomatoes, Onions and Pickles. Served with an accompaniment of Potato Chips and Sliced Fresh Fruit  
Served with Cookies and Brownies for Dessert

### **Wrap it Up 16.00**

Assorted Wraps of Grilled Chicken Caesar, Grilled Shrimp, Roast Beef or Veggie with an accompaniment of Pasta Salad and Fruit Salad  
Served with Cookies and Brownies for Dessert

### **BBQ Buffet 18.00**

BBQ Beef Brisket Sliders, BBQ Chicken, Coleslaw, Southwestern Corn, with Cheddar Chive Biscuits and Honey  
Served with Cookies and Brownies for Dessert

### **Sombrero Fajita Bar 18.00**

Seasoned Chicken and Beef with Caramelized Onions and Peppers, Flour Tortillas, Chips and House Made Salsa, Guacamole, Cilantro Lime Rice, Refried Beans, Lettuce, Tomato, Shredded Cheese, Sour Cream and Black Olives  
Served with Sopapillas and Honey for Dessert

**Add Vegetarian Black Bean Tortilla Soup 2.50**

### **Italiano 18.00**

Penne Pasta with Marinara Sauce and Pesto Cream Sauce, Meatballs, Sausage, Caesar Salad and Italian Garlic Bread  
Served with Cheesecake for Dessert

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## Plated Dinners

*Pricing is per person unless noted*

All Selections are served with Freshly Brewed Gourmet Coffee,  
Celestial Seasonings Hot Tea and Iced Tea

**All Dinners Include a Mixed Green Salad with Choice of Two Salad Dressings and  
Dinner Rolls**

**\*Add Dessert 2.50 per person**

**Vegetable Napoleon 18.00**

Grilled Portobello Mushroom with Goat Cheese, Grilled Vegetables  
and Yellow Pepper Coulis

**Blackened Tilapia 18.00**

Seared Blackened Tilapia in a Chipotle Cream Sauce

**Chicken Breast 19.00**

Grilled Marinated Chicken Breast topped with a Cherry Port Demi Glaze

**Seared Salmon Fillet 24.00**

Brown Sugar Rubbed Salmon with a Walnut Buerre Blanc and Caramelized Onions

**Prime Rib 25.00**

10oz. Slow Roasted Prime Rib Au Jus with a Creamy Horseradish Sauce

**Bridgewater Filet 27.00**

8oz. Grilled Beef Tenderloin with a Wild Mushroom Ragout

**Choice of one starch**

Cheddar Garlic Mashed Potatoes  
Rosemary Roasted Potatoes  
Potato Au Gratin  
Wild Rice  
Cilantro Lime Rice  
Four Grain Risotto

**Choice of one vegetable**

Roasted Vegetables  
Green Beans Almandine  
Broccoli or Cauliflower Florettes with Garlic Herb Butter  
Glazed Baby Carrots

Prices Do Not Include 21% Service Charge or Applicable Taxes

## Dinner Buffets

*Pricing is per person unless noted*

All selections are served with Freshly Brewed Gourmet Coffee,  
Celestial Seasonings Hot Tea and Iced Tea

Minimum 20 people

**\*Add Dessert 2.50 per person**

### **Cowboy Cuisine 22.00**

Southern Style Fried Chicken, BBQ Pork Ribs, Potato Salad, Baked Beans,  
Fresh Corn on the Cob, Jalapeno Corn Bread and Seasonal Fruit

### **Italiano 24.00**

Penne Pasta with Marinara Sauce and Pesto Cream Sauce, Meatballs, Sausage,  
Three Cheese Lasagna, Antipasto Platter, Caesar Salad and Italian Garlic Bread

### **El Ranchero 26.00**

Roasted Pork Loin with a Warm Apple Pecan Sauce, Smoked Chicken with Orange  
Cilantro Sauce, Rosemary Roasted Potatoes, Steamed Broccoli, Mixed Green Salad  
and Dinner Rolls

### **Bridgewater Classic 31.00**

Grilled Flat Iron Steak topped with a Mushroom Demi Glaze and Gorgonzola Crust,  
Seared Salmon in a Walnut Buerre Blanc, Wild Rice, Green Beans with Caramelized  
Onions, Mixed Green Salad and Dinner Rolls

### **The Mountaineer 33.00**

Grilled Sirloin of Beef topped with a Mushroom Demi Glaze and Gorgonzola Crust,  
Grilled Chicken Breast with a Marsala Mushroom Sauce, Cheddar Garlic Mashed  
Potatoes, Roasted Vegetables, Mixed Green Salad and Dinner Rolls

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# Create Your Own Buffet

*Pricing is per person unless noted*

All selections are served with Freshly Brewed Gourmet Coffee,  
Celestial Seasonings Hot Tea and Iced Tea

Minimum 20 people

**Served with Dinner Rolls**

## Entrees

Seared Salmon with Walnut Buerre Blanc  
 Beef Sirloin in a Mushroom Demi Glaze with a Gorgonzola Crust  
 Grilled Chicken Breast with a Cherry Port Demi  
 Grilled Chicken Marsala  
 Blackened Swai with Chipotle Cream  
 Chicken Fajitas/Beef Fajitas  
 Flat Iron Beef with Mushroom Demi Glaze  
 Spinach Three Cheese Lasagna  
 Prime Rib (*Requires a carver fee of 50.00*)  
 Honey Cured Ham (*Requires a carver fee of 50.00*)

## Sides

*Choice of Two*

Cheddar Garlic Mashed Potatoes  
 Wild Rice  
 Rosemary Roasted Potatoes  
 Potato Au Gratin  
 Roasted Vegetables  
 Broccoli and Cauliflower Florettes with Garlic Herb Butter  
 Green Beans Almandine  
 Cilantro Lime Rice  
 Glazed Baby Carrots  
 4 Grain Risotto

## Salads

*Choice of Two*

Caesar Salad  
 Mixed Green Salad  
 Potato Salad  
 Marinated Vegetable Salad  
 Pasta Salad  
 Fruit Salad

**Lunch:**     **2 Entrees 21.00**  
                   **3 Entrees 27.00**

**Dinner:**    **2 Entrees 33.00**  
                   **3 Entrees 38.00**

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## Hors d'oeuvres

*Pricing is per piece unless noted*

### Cold Display

- Domestic & Imported Cheese Board with Crackers 150.00 Serves up to 50
- Sliced Fresh Fruit Tray 125.00 Serves up to 50
- Vegetable Crudit  with Ranch & Bleu Cheese Dipping Sauce 125.00 Serves up to 50
- Smoked Salmon Display w/ Capers, Onion, Tomato, Egg & Crackers 150.00 Serves 30
- Antipasto Display with Italian Meats, Breads, Cheeses, Olives & Peppers 150.00 Serves 50

### Cold

- Jumbo Shrimp with House Made Cocktail Sauce 6.00
- \*Thinly Sliced Seared Tenderloin Crostini 3.00
- \*California Rolls with Garlic Ginger Sauce 4.00
- \*Mozzarella, Tomato and Basil Crostini with Balsamic Vinegar 2.00
- \* Seared Ahi Tuna with Wasabi Aioli on a Wonton Cracker 5.00

### Hot

- \*Teriyaki Beef Skewers 3.00
- \*Chicken Skewers with Spicy Peanut Sauce 2.50
- \*Quiche Lorraine 2.00
- \*Mini Spring Rolls with Garlic Ginger Dipping Sauce and Spicy Mustard 2.00
- \* Buffalo Quesadilla with Jack Cheese, Jalapenos, House Made Salsa and Sour Cream 3.00
- \*Pot Stickers 2.00
- \*Crab Stuffed Mushroom Caps 2.00

Baked Brie Wheel with Fresh Berries and Toasted Almonds 125.00 Serves up to 35 people  
Served with French Bread

\* *May be Passed*

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## Desserts

*Pricing is per person unless noted*

### **Buffet Desserts 4.00**

*Choice of Two*

Double Fudge Brownies  
Chocolate Chip Cookies  
Peanut Butter Cookies  
Oatmeal Cookies  
Lemon Bars  
Pecan Bars

### **Plated Desserts 6.00**

*Choice of One*

Carmel Apple Pie  
Key Lime Pie  
New York Style Cheesecake with Fresh Berries  
Strawberry Shortcake with Whipped Cream  
Chocolate Lovin' Spoonful Cake

### **Specialty Desserts**

*(Requires an attendant fee of 50.00)*

#### **Chocolate Fountain 9.00**

Pretzels, Marshmallows, Strawberries and Ladyfingers

#### **Premium Chocolate Fountain 12.00**

Pretzels, Marshmallows, Strawberries, Ladyfingers, Cheesecake Bites,  
Ginger Snaps and Cream Puffs

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## Break Time In Golden

*Pricing is per person unless noted*

### **Matinee 5.00**

Mini Candy Bars, Popcorn, Assorted Sodas and Bottled Water

### **Mile High Bakery 6.00**

Freshly Brewed Gourmet Coffee, Celestial Seasoning Hot Tea and Freshly Baked Cookies and Brownies

### **Southwestern 6.50**

Tortilla Chips, House Made Salsa and Guacamole with Assorted Sodas

### **Health Nut 7.00**

Whole Fresh Fruit, Granola, Flavored Yogurt with Assorted Juices and Mineral Waters

### **Ala Carte Selections**

Cookies 1.75 Each  
Brownies 2.50 Each  
Snack Mix 2.50  
Pretzels 1.50  
Assorted Candy 2.50  
Chips and House Made Salsa 3.00  
Soft Pretzels served with Mustard 3.00  
Sliced Fresh Fruit 3.50  
Granola Bars 1.50 Each  
Gourmet Coffee 32.00 per gallon  
Celestial Seasonings Hot Tea 28.00 per gallon  
Iced Tea 28.00 per gallon  
Hot Chocolate 28.00 per gallon  
Assorted Fruit Juice 28.00 per gallon  
12oz. Canned Sodas 2.00 Each  
500ml. Bottled Water 2.00 Each  
Sparkling Water 4.00 Each

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Beer

Wine

	<b>Host</b>	<b>Cash</b>
<b>Bottled Beer</b>	<b>4.00</b>	<b>4.50</b>
Coors		
Coors Light		
Killians Irish Red		
Coors Non-Alcoholic		
<b>Bottled Beer</b>	<b>5.00</b>	<b>5.50</b>
Fat Tire		
Corona		
1554		
Abbey		
Sunshine Wheat		

**Keg Prices:**

**Domestic Beer 225.00**  
Coors, Coors Light, Miller Genuine Draft,  
Miller Lite & Molson

**Premium Beer 275.00**  
Killians Irish Red, Blue Moon, New Belgium  
Brews

**Prices vary with Special Requests**

	<b>Glass-Host/Cash</b>	<b>Bottle</b>
<b>House Wine</b>	<b>5.00/5.50</b>	<b>21.00</b>
Cabernet, Merlot, Chardonnay & White Zinfandel		

**Specialty Wines on Request.**

Spirits

**Spirits Menu**

*Pricing is per drink unless noted*

	<b>Host</b>	<b>Cash</b>
<b>Well Drinks</b>	<b>5.00</b>	<b>5.50</b>
Castillo Rum		
McCormick Vodka		
Poncho Villa Tequila		
McCormick Whiskey		
McCormick Gin		
McCormick Scotch		
Amaretto		
Peach Schnapps		
<b>Call Drinks</b>	<b>6.00</b>	<b>6.50</b>
Jack Daniels		
Jim Beam		
Captain Morgan		
Tanqueray		
Bacardi Silver		
Jose Cuervo		
Absolute		
Beefeater		
Dewars		
<b>Specialty</b>	<b>8.00</b>	<b>8.50</b>
Crown Royal		
Grand Marnier		
Frangelico		
Grey Goose		
Bombay 'Sapphire'		
Bookers		
Patron Silver		
Ciroc		
Johnny Walker Red		

Prices are subject to 21% Service Charge and 7.6% sales tax.  
Menu selections and prices are subject to change without notice.

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## ***Terms & Conditions***

### **Food & Beverage Service**

*The Golden Hotel is responsible for the quality of the food served to our guests. Due to current health regulations, all food at the hotel must be prepared by our culinary staff with exception to cakes prepared & arranged by a licensed baker. Food may not be taken off premises after it has been prepared and served. Please note that sales and service of alcoholic beverages are regulated by the state. It is policy therefore, that alcoholic beverages cannot be brought into the hotel from the outside.*

### **Tax & Service Charge**

*All banquet functions will have a 7.6% tax and 21% service charge added to the final bill. Applicable taxes are subject to change without notice.*

### **Function Room Assignment**

*Meeting room assignments are made according to the guaranteed minimum number of people anticipated. Because these attendance figures may vary from expected attendance, we reserve the right to change the meeting room reservations to best accommodate either increasing or decreasing attendance figures.*

### **Entrée Selection**

*In the event that your group requires a split menu for a plated meal, entrée selections are limited to a maximum of 2 selections and 1 vegetarian selection. The hotel requires that the client produce place cards or meal tags along with a seating chart identifying the particular entrée selected by each guest. If the hotel needs to produce more than the initial amount guaranteed for a specific entrée, the client is responsible for paying for those additional meals*

### **Menu Pricing**

*The menu pricing is subject to a proportionate price increase to meet increased cost of food, beverages and labor cost.*

### **Guarantees**

*A guaranteed final menu must be determined by 5p.m. 10 days prior to your event. A guaranteed attendance figure is required for all meal functions at least (3) business days (72 hours) prior to the function date and are **not** subject to reduction. If the catering office is not advised by this time, the estimated figure automatically will become the guaranteed figure. We will prepare to serve 5% over the guaranteed amount. If any change occurs after the 10 days mentioned above, excluding the final head count, there will be \$100.00 charge for groups of 25 attendees or less and a \$150.00 charge for groups of 26 attendees and above.*

## **Cancellation Policy**

*The deposit that is given to make the function definite is **non-refundable**. If you cancel less than 30 days prior to your event you will be charged 100% of the projected cost, including food, beverage, service charge & tax.*

## **Billing**

*An acceptable form of payment must be agreed upon during the initial booking arrangements. Acceptable forms include advance deposit (prepayment-with check, cash or credit card) and/or completing a credit card authorization form.*

## **Security**

*The Golden Hotel does not assume the responsibility for the damage or loss of any merchandise or articles left on the premises prior to, during or following an event.*

## **Decorations**

*Your catering contact will be happy to assist you with freshly cut flowers, centerpieces, ice carvings, chair covers, etc. The hotel will not permit the affixing of anything to walls, floors or ceilings with nails, staples, tape or any other substance. Confetti, whether paper, plastic or other materials are not allowed. If used, the hotel reserves the right to access a \$200.00 cleanup fee. All decorations must be approved by the hotel and must be removed at the conclusion of the function.*

## **Music**

*Guests are responsible for their own music arrangements. The Golden Hotel reserves the right to insist on the limitation of volume and content. Out of consideration of other hotel guests, all music must be turned off by 11p.m. Smoke and Fog Machines are not permitted.*

## **Banquet Bars**

*There is a \$50.00 bar set up fee required for all bars. In an effort to control alcohol consumption the following policies will be enforced at all events. 1. Should we feel necessary, The Golden Hotel reserves the right to terminate bar service to any or all patrons regardless of pre-contracted hours. 2. No "shot" will be poured from an event bar in The Golden Hotel. 3. All patrons must present a valid ID when requested or they will be refused service. 4. Banquet Bars can be open a maximum of five hours. Last call will be made one half hour prior to this time. 5. Only one drink will be served at a time to each guest at the bar. 6. The Golden Hotel will not serve any patron who appears to be intoxicated.*

## **Acknowledgement**

*I have read and agree to the above Terms & Conditions and understand that these set forth cover my actions as well as those of my guests.*

**Signature:** \_\_\_\_\_ **Date:** \_\_\_\_\_