



## General Information and Menu

Our Goal is to provide Quality, Consistent Service and Exceptional, Creative Cuisine to Our Members and their Guests. We are pleased you picked the club for your special function and our staff stands to make this a memorable event. Our menus include our most popular items and are value priced for members. If you prefer to customize a menu, our catering staff will be happy to work with you. Our experienced staff will offer suggestions and recommendations for theme parties and/or packages that will make your event unique. On personal functions, members receive the added benefit of a 10% "Members First" discount on all food purchases. Our objective is to make this easy and stay within your budget.

Our menu prices include:

- Complete menu ideas from start to finish
- Experienced wait staff to serve your guests
- Standard table and chair setup to include labor
- China, glass, silverware and appropriated chaffers, sternos and trays
- House linens to compliment the banquet room
- Cocktail napkins
- Standing podiums
- Tables for your registration, cake or display
- American, Air Force, Italian, and One Star flags (when available)

Your caterer will help you plan for additional items needed, beyond the standard banquet needs. Please take the time to review the Club Catering Brochure and General Information package to help you plan your next event. Our goal is to provide quality, consistent service, and exceptional creative cuisine in a unique setting for you and your guests. La Bella Vista Club Management and Staff appreciate the opportunity to serve you!

Best regards,

Kristen Vaughn, Catering Manager  
kristen.vaughn@us.af.mil

and the entire LBV team.

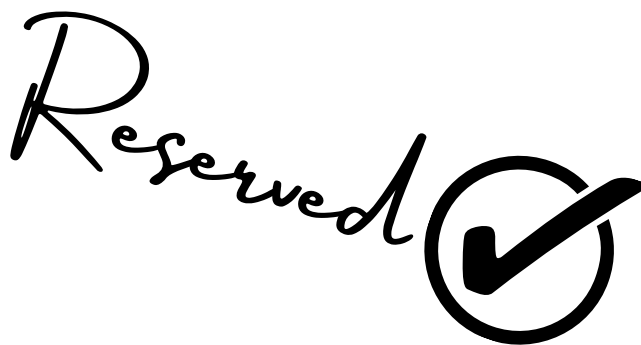


## Making a Reservation

Information required to book your party, which we prefer is provided via email:

Please provide the following:

- Host's name
- Rank/ Pay Grade
- Address Office and cell number
- Club Member number if applicable
- Name of group/organization hosting the event
- Approximate number of attendees
- Event start and end time
- Serving time for cocktail and dinner



Kindly make preliminary arrangements for date, time, and location as early as possible. Final menu arrangement should be made in person or via email. The contract must be signed within fourteen (14) days of the scheduled date. The club's staff will follow up with you to ensure all arrangements are finalized. Our catering team will assist you in all aspects of your important event and will guide you through the easy procedures from start to finish. The general guidelines below will give you a better understanding of how we operate in order to provide our members with quality, consistent service and exceptional creative cuisine. We look forward to working with you for an unforgettable event!

## Non-Military Event

There are restrictions on the use of the club by civic and civilian organizations. Should your organization fall into one of these categories and you would like to use the club, please provide the Catering Manager with the following information.

- Name of organization
- Type of organization i.e. civic, civilian, nonprofit, etc.
- Purpose of organization
- The type of party of party you wish to hold and approximate attendance

If approved, please contact the catering department for details concerning available times and any applicable charges. Included in this document are room usage fees and guideline to help you plan and stay within your meeting budget.



## Pro-Rata Forms

For your convenience, we have pro-rata forms you may use to prorate and charge individual attendee's accounts. When paying by cash or credit card, members will receive a Member First discount of \$1.00 on breakfast, and lunch functions and \$2.00 for dinner functions. Pro Rata forms can be provided by our caterer. For charges, please have the guests write in their name, number of meals, their full 16 digit number, and expiration date. You may give us your Pro Rata forms before you function but no later than 48 hours after your event. When the Pro Rata has been processed our catering staff will inform you of any discrepancies and the sole responsibility to collect/pay the outstanding balance is the point of contact on the contract. The club accepts Visa, MasterCard, AMEX, and checks (payable to Aviano La Bella Vista Club)

## Payments

Cash (\$ USD only), personal check (made out to Aviano La Bella Vista Club), and any commercial Visa, Mastercard, and American Express are accepted for party payments. The club requires payment by two (2) business days after the event or the first business day after the weekend. Members will receive a 10% discount on food purchases for their personal functions. You may also pay in advance, please let your catering staff know.

## Guest Entrance on Base

To help you and your guest through the main gate without delay and inconvenience please contact Security Forces DSN: 632-7200 for further and up to date information.

## Flags

We have an American, Air Force, One Star, and Italian Flag with a stand at no charge when available. For specific general officer or other service flags, contact the base Public Affairs office or the base Honor Guard. Either may be able to assist you.

## Off Base Publicity

Except for base media, the purchase of commercial advertisements in any civilian media to publicize a private or club sponsored party is not permitted. Contact the 31 FSS Marketing Department at DSN: 632-1365 for information on how to advertise on base.



## Guarantees

To ensure the accurate items and quantities are on hand for your event, please provide your menu selection and head count 14 business days in advance. A signed contract is required when your menu selection and head count are given. Any adjustments require a new signed contract. The number of meals or reception platters ordered and written on the contract is final. It will be the exact number prepared and the minimum amount billed. If additional meals are required over the final number stipulated, the club may need to substitute meals depending on availability of the menu items. We will try our best to accommodate all guests with a meal. The substituted additional meals will be billed at the rate of the contract meal or the substituted meal, whichever is higher. If the club is not contacted with the final number after a contract has been signed, the estimated number will be the final count. The club will prepare for the original estimated number and bill for that amount. We realize that many of our functions are booked far in advance, and the contracting member may not have an accurate amount of the number of attendees. The reason we require a final contract 14 days prior your event is to ensure we can order the ingredients, schedule the proper staffing and finalize the floor plan. Final billing will be at 100% of the final figure supplied or the number attendees whichever is higher. Once the contract has been signed, the host is then responsible for the payment of the function. Your signed contract is a legally binding agreement. Please contact our catering staff for any further information.

## Meetings & Seminars

We specialize in social events for members and guests that contract for food and beverage services. Members and organizations wishing to use rooms for private meetings and seminars need to contact the catering department for details concerning available times and any applicable charges. Included in this document are room use fees and guidelines to help you plan and stay within your meeting budget.

## Property, Liability, Damages

Neither the club, nor the Air Force is liable for any loss or damage to merchandise, equipment, or articles left in any facility prior to, during, or following any event. The host/sponsor will be held responsible for any losses or damages to the building, equipment, house decorations or fixtures belonging to the club/base caused by the host/sponsor or their guest. Damages will be billed to the host/sponsor at market replacement cost plus labor.





## Serving Times

We pride ourselves in meeting the serving time listed on your contract. If, for any reason, you need to delay the serving times, please advise the catering staff as soon as possible to ensure quality, taste and eye appeal of your meal. On multiple plated entrees functions, the club uses color codes. This practice expedites services and ensures each guest will receive what was ordered. We will work with the host/sponsor by providing suggestions on the number of entrees offerings and a color code for each entrée that can be used by each attendee. The use of colored nametags, place cards or tickets helps the servers distinguish what entrée to serve each guest.

Normal color codes are as follows:

- Red: Meat
- Yellow: Chicken
- Green: Vegetarian Option
- Blue: Pork

For meal service request at other than normal operation club hours, special pricing may apply. Management will work with you to identify those charges in advance and, if applicable, will clearly indicate the charges on your contract.

## Audio Visual, Vendor, and Material Guidelines

For your convenience microphones, podiums and limited audio visual equipment items may be available through the catering department to support your function. Identify your needs to the catering department well in advance of the function so we can reserve these items for you. If a specialty item is not available with the club, we may be able to assist you by providing a list of sources for the required items. If displays or conference support material are being shipped to the club, clearly make the boxes with the name of the function, host/sponsor name and date. In addition, label all boxes "Deliver to the LBV Catering Department."

## Cancellations

The cancellation of a function will be accepted only when the club has incurred no expense for goods and services. Cancellation may be made by phone within 72 hours for meetings. Functions consisting of set menus will require a week's notice. A minimum \$25.00 set up fee will be charged upon failure to cancel small meetings or seminars. A minimum of \$100.00 or 50% (whichever is greater) of party total will be charged for failure to cancel for larger functions.



## Decorations

All decorations other than those provided by the club are the responsibility of the host/sponsor. To retain the beauty of the club members and their guests are not to nail, tack or tape to the walls, ceilings or any other part of the club without approval of club management. We also do not allow live candles, glitter, or confetti, to preserve linens including table clothes and napkins. The host/sponsor is financially responsible for any damages to the facility resulting from misuse of decorations. All decorations must be fire resistant and meet the codes of the base fire department. Please coordinate the time you plan to decorate your tables and area with the catering staff to insure there are no conflicts with other functions. Any decorations not removed at the end of an event will become property of the Club, unless prior arrangements have been made with the caterer. Any and all functions requesting the La Bella Vista to decorate above and beyond the standard basics, may incur a decorations fee.

## Carry Out Services

Carry out services are available at the club. Contact the catering department for ordering assistance and coordinating pickup schedules.

## Off-Site Catering Services

The catering department will assist you in ordering your choices and also to help you with any additional needs. This is for on base, military functions, only. Applicable off-site catering fees are listed below. Off-site catering fees cover setup/cleanup, transportation, tables, china, linens, etc.

The off-site fee is an additional 25% of the event subtotal.

Rental fees:

- Linens - \$5.00 each, \$3.00 for members
- Napkins - \$1.50 each, \$1.00 for members
- Skirting - \$7.00 each, includes clips, \$5.00 for members
- Chaffers - \$15.00 each, \$5.00 for members. Includes 2 sternos
- Tables - \$5.00 each, does not include chairs



## Beverages

Beverages can be ordered from the enclosed menu or a private bar can be provided for your guests. We have a “designated driver” program that provides free coffee, soda and juice to drivers you designate from your group. The club staff will stop serving alcoholic beverages to any individual they feel is intoxicated or nearing intoxication.

### DRAM SHOP THEORY

The enactment of the DRAM Act places a clear responsibility on the club and staff to not knowingly serve alcoholic beverages to any intoxicated person. The club staff is instructed to refuse service to anyone who appears intoxicated and to deter such persons from driving. This club follows and operates under the guidance of AFI 34-219, Alcoholic Beverage Program.

## Party Bars

There are two types of bars: “pay-as-you-go” and an “open” bar. There is a \$100 sales guarantee per bar for each hour. If your party does not meet these minimums, a charge of \$100 per bar, per hour will be applied to cover bar labor. The minimum sales guarantee is 2 hours.

**Pay-as-you-go Bar:** The guest order and pay for their drinks. Standard lounge drink prices apply. See enclosed menu page on beverage prices.

**Open Bar:** The host/sponsor agrees to pay for all drinks served. Drinks are dispensed to the guest free of charge with the host/sponsor assuming responsibility for payment. An open bar can be set up with a predetermined dollar amount or time limit. This limit amount will be annotated in the contract. A register tab will be computed until the pre-set limit is reached.

You may bring in your own specialty wines and champagne for a corking fee of \$5.00 per bottle with prior approval of management. No other beverages (non-alcoholic or alcoholic) may be brought into the venue. Beer keg sales are limited to bulk sales for off-premise consumption only. The host/sponsor is responsible for assuring minors do not consume supervised or unsupervised alcoholic beverages



## Banquet Room Specifications

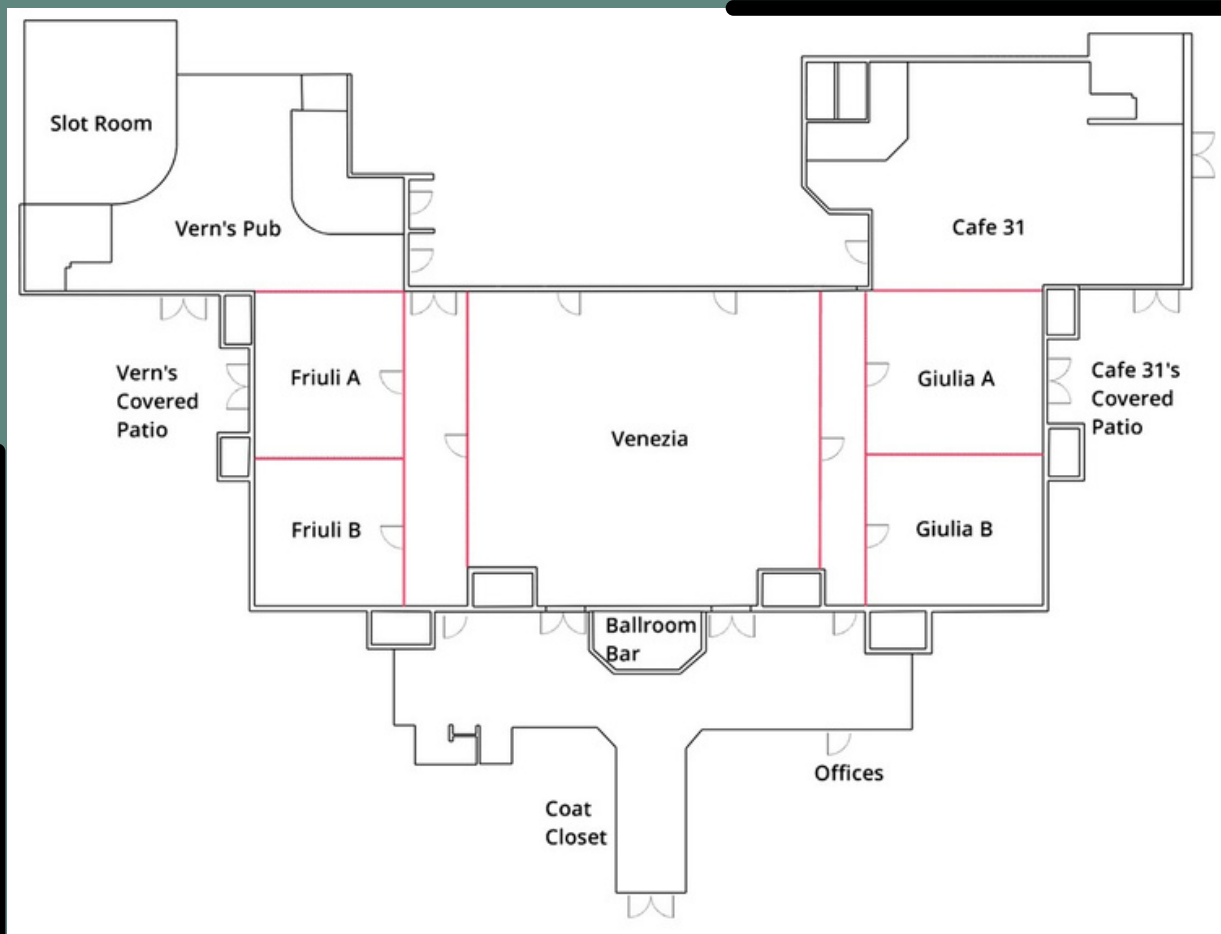
We have a variety of rooms at the club available for your special event. Our catering department will assist you in choosing the appropriated banquet room for your function. Availability of any given area depends upon regularly scheduled functions in that space. Below is a chart for the maximum capacity allowed in each banquet room. These maximums are limits we may not exceed due to Fire Codes. Maximum Capacities may fluctuate based on floorplan requirements.

Room	Classroom / Meeting	Theater	Reception	Seated Meals
Friuli A or B	25	30	35	20
Friuli A & B	50	60	70	60
Venezia Ballroom	100	175	200	165
Giulia A or B	30	30	40	24
Giulia A & B	60	70	80	80
Friuli Venezia Giulia	225	350	500	296



## Banquet Room Specifications Continued

Walls marked in red can be removed or added to better accomodate an event or request.







## Room Use Fees

As a benefit of club membership club members are not required to pay room use fees or room deposits for authorized personal functions. However, cleaning fees (ranging from \$25.00 to \$100.00) will be billed to the function host/sponsor in the event of excessive spills and debris. Applicable room use fees are listed below. Room use fees are discounted or waived if food and beverage dollars exceed the room use fee price. Room use fees cover setup/cleanup, room maintenance and general overhead expenses. Listed below are the event spaces available:

Room	Room Fee
Friuli A or B	\$ 50.00
Friuli A & B	\$100.00
Venezia Ballroom	\$200.00
Giulia A or B	\$ 50.00
Giulia A & B	\$100.00
Friuli Venezia Giulia	\$500.00
Café 31	\$ 50.00



## Entertaining at Home

We value you as a member. We know there are times you want to do things at home but may not have enough of a particular service item to support your needs. We are here for you. Members are charged a modest rental fee for use of club glassware, china or flatware when these items are not in use in support of club functions.

Ice, when available in excess of club needs is given to members free of charge. However, members must provide their own containers and transport arrangements.

In addition, sternos may be purchased at cost. All rental items will be signed out with a contract or hand receipt and will have an explicit return date/time. Failure to return items on or before the agreed time will result in a daily accumulation of charges for each item rented. Rental items must be returned clean with the exception of linens. Lost or broken merchandise will be replaced and charged at the current market cost.

## Catering to Your Needs

In addition to these basic reception needs, we welcome and encourage you to customize your special event by adding specialized beverage service, a personalized seated dinner, an elegant self-serve or passed hors d'oeuvres presentation, or a sumptuous dinner buffet. Your catering department will be happy to assist you with your plans to make your day a special event.

## Service Charges & Fees

- In-House Service Charge: 20% (This fee is already factored into menu pricing)
- Corking Fees: \$5.00 per bottle
- Dance Floor Rental (in house events only) \$100.00
- Cake Fee \$0.25 per person/portion
- Rental of Grill-Pick Up and Drop Off \$50.00. (Does not include propane. If the grill is returned dirty, a \$100.00 cleaning fee will be applied.)



## BREAKFAST - BUFFET\*

*All breakfasts are accompanied with the following:  
Freshly Brewed Coffee and Orange Juice*

### AMERICAN CLASSIC

*Freshly Scrambled Eggs  
Bacon OR Sausage  
Home Fries  
Biscuits and Gravy  
Fresh Cut Fruit Platter*

**\$15.50  
PER PERSON**

### FRENCH TOAST

*French Toast  
Maple Syrup  
Freshly Scrambled Eggs  
Bacon OR Sausage  
Home Fries*

**\$14.00  
PER PERSON**

### ADD ONS:

*Bacon or Sausage* **\$1.50**

*Italian Pastries* **\$58.00**  
(Serve approx. 50 people)

*\*Minimum 20 people for Breakfasts*

*\*Add \$1.00 for Plated Service*



## PLATED - COLD

10 Person Minimum  
Includes Unsweet Iced Tea

### CHUNKY APPLE CHICKEN SALAD SANDWICH

\$12.00  
PER PERSON

*Served on a fresh baked  
Kaiser Roll. Served with your  
choice of Potato Salad,  
Coleslaw, or Chips.*

### TURKEY SWISS & PEPPERED BACON SANDWICH

\$12.00  
PER PERSON

*Served on a fresh baked  
Hoagie. Served with your  
choice of Potato Salad,  
Coleslaw, or Chips.*

### CHICKEN BACON RANCH WRAP

\$12.00  
PER PERSON

*Served with your  
choice of Potato Salad,  
Coleslaw, or Chips.*

### GRILLED CHICKEN CAESAR SALAD

\$12.00  
PER PERSON

*Served with a  
Family Style fresh cut Fruit  
platter for each table.*

### VEGETARIAN REUBEN

\$12.00  
PER PERSON

*Roasted Red Bell Pepper,  
Swiss, Red Onion, Cucumber,  
and Sauerkraut on Rye Bread.  
Served with your  
choice of Potato Salad,  
Coleslaw, or Chips.*



### ROAST BEEF SANDWICH

\$12.00  
PER PERSON

*Topped with Horseradish  
Cream and Cheddar Cheese.  
Served with your  
choice of Potato Salad,  
Coleslaw, or Chips.*





## CLASSIC PLATED - HOT

15 Person Minimum  
Includes Unsweet Iced Tea

### CHICKEN CORDON BLEU

\$13.50

PER PERSON

*Chicken breast stuffed with Ham & Swiss. Topped with a Mornay Sauce. Served with your choice of Vegetable & Starch.*

### CHICKEN PUTTANESCA

\$13.50

PER PERSON

*Grilled Chicken breast served in the traditional sauce of tomatoes, capers, onions, and olives. Served with your choice of Vegetable & Starch.*

### CHICKEN ADOBO

\$13.50

PER PERSON

*Grilled Chicken breast served with a tangy adobo sauce. Served with your choice of Vegetable & Starch.*

### CHICKEN PIERRE

\$13.50

PER PERSON

*Grilled Chicken breast served with a smoky tomato and pepper coulis. Served with your choice of Vegetable & Starch.*

### CHICKEN FIORENTINA

\$13.50

PER PERSON

*Grilled Chicken breast served with a creamy Spinach Sauce. Served with your choice of Vegetable & Starch.*

### SPINACH & RICOTTA CANNELLONI

\$12.00

PER PERSON

*Served with a creamy Gorgonzola Sauce.*



**\*\* FOR VEGETABLE, STARCH, AND ADD-ON OPTIONS, SEE NEXT PAGE. \*\***





## CLASSIC PLATED - HOT

15 Person Minimum  
Includes Unsweet Iced Tea

### FRIED EGGPLANT PARMESAN

*Topped with  
Marinara sauce and  
Parmesan cheese.*

\$12.00  
PER PERSON



### VEGETARIAN LASAGNA

*Layers of Vegetables,  
Beschamel, Marinara, and  
Mozzarella baked.*

\$12.00  
PER PERSON



### ROASTED VEGETABLE POLENTA

*Roasted Vegetables in  
a smoky Tomato sauce.  
Served with Parmesan  
Rosemary Polenta*

\$13.00  
PER PERSON



### ADD ONS:

Tossed Salad **\$2.50**

Roll & Butter **\$1.00**

### VEGETABLES

*Lemon Parmesan Broccoli  
Soy Glazed Green Beans  
Orange Glazed Baby Carrots  
Tri-Color Vegetable Medley*

### STARCHES

*Cilantro Lime Rice  
Rosemary Roasted Potatoes  
Roasted Garlic Mashed Potatoes  
Classic Rice Pilaf*



## DELUXE PLATED - HOT

Includes a choice of Tossed or Caesar Salad. A Roll with Butter.  
Unsweet Iced Tea and full Coffee Service.

**CHOOSE ONE MAIN, STARCH, AND VEGETABLE. VEGETARIAN OPTIONS ARE FIXED PLATES.**  
**ALL GUESTS WILL CHOOSE THE SAME SIDES.**

### BEEF OPTIONS

**\$27.00  
PER PERSON**

- Prime Rib, served Medium with a creamy Horseradish
- Fillet, grilled with a Port wine demi-glace
- Sirloin, grilled with a Dijon demi-glace

### CHICKEN OPTIONS

**\$20.00  
PER PERSON**

- Kiev, breaded and stuffed with Butter and Herbs
- Pierre, grilled with a smoky Tomato and Pepper coulis.
- Fiorentina, grilled with a creamy Spinach sauce

### FISH OPTIONS

**\$27.00  
PER PERSON**

- Grilled Salmon topped with a Honey Garlic sauce
- Roasted Salmon with a Caper Beurre Blanc
- Salmon Genovese, Roasted with a Pesto cream sauce

### VEGETARIAN PLATES

**\$18.00  
PER PERSON**

- Grilled Eggplant, thick cut with Sesame Lime Glaze and Rice Pilaf
- Roasted Vegetables in a smoky Tomato sauce. Served with Parmesan Rosemary Polenta
- Vegetarian Lasagna





## DELUXE PLATED – HOT

Includes a choice of Tossed or Caesar Salad. A Roll with Butter.  
Unsweet Iced Tea and full Coffee Service.

**CHOOSE ONE MAIN, STARCH, AND VEGETABLE. VEGETARIAN OPTIONS ARE FIXED PLATES.  
ALL GUESTS WILL CHOOSE THE SAME SIDES.**

### VEGETABLES

*Garlic Lemon Broccoli*  
*Green Beans Almondine*  
*Apple Cider Glazed Carrots*  
*Tri-Color Vegetable Medley*

### STARCHES

*Potatoes au Gratin*  
*Rosemary Roasted Potatoes*  
*Cheddar Bacon Mashed Potatoes*  
*Classic Rice Pilaf*

Upgrade your meal by adding a plated dessert!

**ADD  
ONS:**

*NY Cheesecake with a  
Strawberry Coulis* **\$4.00**

*Triple Chocolate Cake* **\$3.00**







## BUFFET

Includes a fresh Salad Bar of Lettuce, Tomato, Cucumber, Carrots, Cheese, and a choice of two dressings. Also includes Unsweet Iced Tea.

### SOUTHERN FRIED CHICKEN

**\$15.00**  
PER PERSON

*Accompanied with Mashed Potatoes and Gravy, Cornbread with Butter, and your choice of Green Beans, California Blend, Peas and Carrots, or Broccoli*

### CLASSIC BBQ

**\$25.00**  
PER PERSON

*Pulled Pork and Beef Brisket accompanied by Baked Beans, Mac and Cheese, Buttered Corn, and Coleslaw.*

### AMERICAN COMFORT

**\$20.00**  
PER PERSON

*Homemade Meatloaf and Roast Chicken accompanied by Garlic Mashed Potatoes and Gravy, Yankee Beans, Glazed Carrots, and Green Beans*

### SOUTHERN SPECIAL

**\$22.00**  
PER PERSON

*Jambalaya, Ham Steak with Red Eye Gravy. Accompanied by Red Beans and Rice, Mac and Cheese, Hoppin' John, and Creamed Spinach*

### OKTOBERFEST

**\$16.00**  
PER PERSON

*Jager Schnitzel, Roasted Chicken. Sauteed Potatoes, Green Beans, and Soft Pretzels with Mustard.*

### BELOW THE BORDER

**\$21.00**  
PER PERSON

*Chicken Mole with Grilled Pineapple and Cheese Enchiladas. Accompanied by Spanish Rice, Refried Beans, Fajita style Peppers and Onions, and Elote.*



Pictured:  
Chicken Satay Skewers

## RECEPTION PLATTERS - HOT

### WINGS

**\$70.00**

50 Pieces.

Southern Fried (Plain),  
Buffalo, Spicy Garlic,  
Honey Chipolte, BBQ,  
Lemon Pepper.  
One Flavor per Order.

### MEATBALLS

**\$65.00**

150 Pieces.

Teriyaki, Sweet & Sour,  
BBQ. or Swedish.  
One Flavor per Order.

### JALAPENO POPPERS

**\$40.00**

50 Pieces.

Served with a bowl of  
Ranch for dipping.

### CHICKEN STRIPS

**\$70.00**

50 Pieces.

### VEGETARIAN SPRING ROLLS

**\$40.00**

50 Pieces.

Served with a Sweet &  
Sour dipping sauce.

### SHRIMP SPRING ROLLS

**\$60.00**

50 Pieces.

Served with a Sweet &  
Sour dipping sauce.

### MOZZARELLA STICKS

**\$50.00**

50 Pieces.

Served with a Marinara  
dipping sauce.

### CHICKEN SATAY SKEWERS

**\$70.00**

50 Pieces of grilled,

marinated chicken. Served  
with a Peanut sauce.

### CHICKEN NUGGETS

**\$65.00**

115 Pieces.

Served with your choice  
of dipping sauce.





*Pictured:  
Smoked Salmon Cups*

## RECEPTION PLATTERS – COLD

### FINGER SANDWICHES

**\$40.00**

*50 Pieces.*

*Traditional Chicken  
Salad, Curried Chicken  
Salad, or Cucumber  
Cream Cheese.*

*One Flavor per Order.*

### SAVORY PASTRIES

**\$14.00**

*Per Dozen*

### SMOKED SALMON CUPS

**\$80.00**

*100 Pieces*

### MEAT & CHEESE TRAY

**\$99.00**

*Serves 50 People.*

### CHEESE TRAY

**\$79.00**

*Serves 50 People.*

### DELI MEAT TRAY

**\$114.00**

*Serves 50 People.  
Includes Rolls &  
Condiments*

### SALSA & TORTILLA CHIPS

**\$40.00**

*Serves 50 People.*

### DILL DIP & POTATO CHIPS

**\$40.00**

*Serves 50 People.*

### HUMMUS & CROSTINI

**\$40.00**

*Serves 50 People.*



Pictured:  
Deviled Eggs



## RECEPTION PLATTERS – COLD

**TOMATO BASIL  
BRUSCHETTA**

**\$40.00**

*Serves 50 People.*

**SPINACH DIP &  
CROSTINI**

**\$40.00**

*Serves 50 People.*

**DEVEILED  
EGGS**

**\$28.00**

*50 Pieces*

**ASSORTED  
DANISHES**

**\$15.00**

*Per Dozen*

**ASSORTED  
ITALIAN PASTRIES**

**\$58.00**

*Serves 25 People.*

**ASSORTED  
MUFFINS**

**\$20.00**

*Per Dozen*

**BROWNIES**

**\$13.00**

*Per Dozen*

**ASSORTED  
COOKIES**

**\$13.00**

*Per Dozen*

**VEGETABLE  
TRAY & DIP**

**\$60.00**

*Large.*

*Serves 50*

*People.*

**\$30.00**

*Small.*

*Serves 25*

*People.*



**FRUIT TRAY**

**\$100.00**

*Large.*

*Serves 50*

*People.*

**\$50.00**

*Small.*

*Serves 25*

*People.*







Pictured:  
Cut Fruit Display



## DISPLAYS

### FRENCH BAKED BRIE

**\$59.00**

*Serves 25.*

*Whole French Brie  
baked in a golden  
pastry crust with  
crushed raspberries.  
Served with Crostini.*

### CUT FRUIT

**\$265.00**

*Serves 200.*

### FRUIT & CHEESE

**\$295.00**

*Serves 100.*

*Accompanied by  
assorted crackers.*

## CARVING STATIONS

### WHOLE TURKEY BREAST

**\$125.00**

*Serves 25.*

*Served with Cranberry  
Chutney, Rolls, and  
Condiments.*

### INSIDE ROUND OF BEEF

**\$350.00**

*Serves 100.*

*Served with Creamy  
Horseradish, Rolls, and  
Condiments*

### HONEY GLAZED HAM

**\$275.00**

*Serves 100.*

*Accompanied by  
Rolls & Condiments.*



Pictured:  
Tiramisu

## DESSERTS

### TRIPLE CHOCOLATE CAKE

**\$40.00**

*Serves 12 People.*

### TIRAMISU

**\$35.00**

*Serves 10 People.*

### BROWNIES

**\$13.00**

*Per Dozen*

### PECAN PIE

**\$30.00**

*Serves 8 People*

### ASSORTED COOKIES

**\$13.00**

*Per Dozen*

### NY STYLE CHEESECAKE

**\$57.00**

*Serves 16 People.*

*Includes Cherry topping.*

### BOURBON BREAD PUDDING

**\$40.00**

*Serves 25 People. Includes  
a Custard topping.*

### COBBLER

**\$40.00**

*Serves 25 People.  
Choose from Apple, Peach or  
Cherry. One choice per order.*

### CAKE FEE

**\$0.25**

*Per Portion. Includes a cake knife, serving utensils, cake plates, cutlery, and napkins. A person to cut the cake must be provided by the POC. The LBV Staff is not responsible for cutting the cake. Cakes may be held in the LBV refrigerator for up to 24 hours prior to the event. LBV is not responsible for loss or damage to cakes left at the venue.*





# ALCOHOLIC BEVERAGES

Cocktails, Spirits, Beer, and Wine

## COCKTAILS & CORDIALS

**VARIABLE**

*Prices vary, available  
with Bar Service.*

## DOMESTIC BEER

**\$3.00**

*Per Bottle.*

## IMPORTED BEER

**\$4.00**

*Per Bottle.*

## HOUSE WINE STILL

**\$14.00**

*Per Bottle.*

## HOUSE WINE SPARKLING

**\$15.00**

*Per Bottle.*

## CORKING FEE

**\$5.00**

*Per Bottle of Wine  
brought into the LBV.*

## PRIVATE BARTENDER

**\$100.00**

*Open a Private Bar for your event.  
Price is per hour. You must book the  
bartender for a minimum of 2 hours.  
If bar sales exceed the bartender fee,  
the fee is waived.*



Pitars & Gelisi Local Wine is sold as LBV House Wine.





# NON-ALCOHOLIC BEVERAGES

One Gallon serves approximately sixteen people.

## COFFEE SERVICE

**\$11.00**

*Per Gallon.*

## HOT CHOCOLATE

**14.50**

*Per Gallon.*

## FRUIT PUNCH

**\$9.00**

*Per Gallon.*

## LEMONADE

**\$9.00**

*Per Gallon.*

## ICED TEA UNSWEET

**\$7.00**

*Per Gallon.*

## ICED TEA SWEET

**\$7.00**

*Per Gallon.*

## ORANGE JUICE

**\$14.00**

*Per Gallon.*

## BOTTLED WATER

**\$1.20**

*Still or Sparkling.  
Per Bottle.*

## ASSORTED SOFT DRINKS

**\$1.20**

*Various Brands.  
Per Can.*

## INFUSED WATER

**\$2.00**

*5 Gallon Dispenser.  
Your Choice of Lemon,  
Orange, or Cucumber.*

## ICED TAP WATER

**FREE**

*5 Gallon Dispenser.  
Bottomless.*