

The background of the entire page is a dense field of black and gold glitter. The gold particles are larger and more prominent, while the black particles are smaller and more numerous, creating a shimmering, textured effect.

Sleep Inn & Suites

Conference Center

EVENTS



Contents

- Guidelines**..... 1
 - Rental Items 2
- Room Specifications**..... 3
- Menu** 4
 - Breakfast Buffets 4
 - Lunch Plated/Boxed 5
 - Lunch Buffets 5-6
 - Appetizers 7
 - Dinner Buffets/Plated 8
 - Desserts 8
 - Beverages 9
- Bar** 10
 - Late Night Menu 10



5872 33rd Avenue | Eau Claire, WI 54703

715.874.2900

SleepInnSales@RiverCountryCoop.com
www.sleepinneauclaire.com

Guidelines

Room & Set up Charges

Function rooms are assigned according to the number of persons anticipated. We reserve the right to change function rooms should attendance significantly change, and will notify you. An additional set up fee will be charged if extraordinary set up is required.

Entertainment & Playing Time

If your wedding requires musical entertainment, we have a state of the art sound system incorporated into all of our banquet rooms. We request that all music performers/DJ's be 100% alcohol free while working. Music must end at midnight unless approved by both the wedding party and the banquet manager.

Decorations

The conference center does not permit the affixing of anything to the walls, floors, or ceilings with nails, staples, tape or any other material unless the banquet coordinator gives prior approval. We also do not allow any confetti to be used without prior approval and an additional clean up charge may apply. Our staff is available to assist you with decorating and setting the place cards or other items at the tables sets. There may be additional fees for these special requests.

Liability & Damage

The 29 Pines and Sleep Inn & Suites Conference Center reserve the right to inspect and control all private functions. Liability for damage to the premises and its contents will be charged accordingly. The wedding party is responsible for taking care of all gifts and card boxes. Sleep Inn & Suites Conference Center and 29 Pines cannot be held responsible for any lost, stolen, or misplaced gifts, cards, equipment and/or property that was left in the facility.

Food and Beverage

All food and beverage must be purchased through 29 Pines and The Sleep Inn and Suites Conference Center. An additional 3% food will be prepared on top of your final guarantee number. The removal of any food or beverage from the premises is prohibited by law. Please see our catering representative regarding any special dietary needs. Absolutely no food or beverage carry-ins allowed. All prices are subject to change without notice. In the event beef, pork, fish, or poultry prices fluctuate more than 5% from the contracted agreement, modification of the menu price will be applied to your contract. Your banquet representative will contact you regarding the price variances no less than four (4) weeks prior to your event date.

Deposits, Payment, Gratuity and Taxes

A 20% gratuity charge as well as a 5.5% sales tax will be applied to all food and beverage (non-alcoholic and alcoholic) items. These charges are applied to all functions.

Table Linens

Tables will be set with crisp linen tablecloths and napkins. Table linen color choices are white, black or cream. Linen napkins are available. See the Event Coordinator for color options.

Dance Floor

A square dance floor is provided with sizes up to 24' X 24'.

Parking

Ample parking is available in both the front and back of the premises at no charge.

Guidelines



Rental Items

*Included in Room Rental Fee:
(upon request)*

AV cart
 Registration table w/ chair
 Water station
 Set up and tear down
 In room display table
 Table top linens and skirting
 House sound system

Add-On Items to Rent:

Lighted Arch	\$25
Staging or Risers	\$10 per 4'X4' section
Full Stage 12'X16'	\$120
Runner	\$30
Rose Petals	\$15
Rocks and Crystals	\$15
Candy Table Set-up	\$50
Elegant Linen Draping	\$50
Flip chart	\$25
Risers 4' x 4'	\$10
Podium	\$10
Microphone	\$10
LCD Projector	\$125
8ft Screen	\$20
TV/VCR/DVD	\$20
Vendor Tables	\$15



Room Specifications

Rental Rates

Event Room	Weekday Rates	Weekend Rates	Maximum # of Persons
Grand Valley (1 room)	\$200	\$250	125
Grand Valley (2 rooms)	\$400	\$500	250
Grand Valley Ballroom	\$600	\$750	400
Board Room	\$75	\$75	12
Breakfast Nook	\$100	\$100	30
29 Pines Room*	\$50	\$50	35

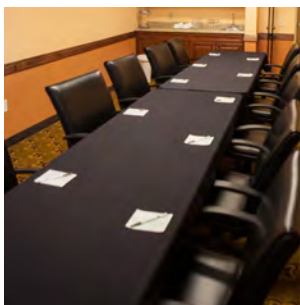
*\$50 off weekday room rental if purchasing food and beverage.

*Breakfast Nook: no A.M. availability.

*29 Pines Room : available 6:30 A.M. weekdays & 7:30 A.M. weekends.

Room specifications

Room Name	Dimensions	Sq. Ft.	Height	Number of People			
				Theater	Classroom	Banquet	U-Shape
Grand Valley 1	35' x 40'	1400	13'4"	125	65	80	45
Grand Valley 2	35' x 40'	1400	13'4"	125	65	80	45
Grand Valley 3	35' x 40'	1400	13'4"	125	65	80	45
Grand Valley Ballroom	105' x 40'	4200	13'4"	350	210	400	n/a
Board Room	15' x 32'	480	8'	Comes with board room table & 12 office chairs			
29 Pines Room	23' x 22'	506	8'	50	15	32	30
Breakfast Nook	24' x 24'	576	8'	n/a	n/a	32	30



Descriptions

Room Code	Description of Room	# in hotel
HNK	Handicap King Room: King bed, desk, large bathroom, handicap accessories in bathroom	3
SNQTT	Family Suite: One Queen bed, two Twin beds, desk, two TVs	2
NQQ	Standard Room: Two Queen beds, desk	48
SNK	King Suite: One King bed, living room area with pullout sofa-sleeper, desk, table	14
NK1	King Hot Tub: One King bed, two-person hot tub, desk	2
SNK1	King Hot Tub Suite: One King bed, living room with pullout sofa-sleeper, desk, two-person hot tub	2
SHNQ1	Handicap Queen Hot Tub Suite: One Queen bed, living room with pullout sofa-sleeper, desk, two-person hot tub	1

BREAKFAST

Buffets

(15 person minimum.)

All breakfast buffet selections include orange juice and coffee.

Hipster Breakfast

Yogurt with granola, grapes, oranges and Kombucha

Basic Breakfast

Bacon and eggs served with American fries and muffins with whipped butter, jelly & jam

Yogurt & Bagels

Yogurt flavors include: plain, strawberry, blueberry & peach

Yogurt toppings include: dried fruit, seeds & granola

Bagel toppings include: chia seeds, poppy seeds, everything seasoning, minced dried onion, plain & strawberry cream cheese

Pines Continental

Scrambled eggs, bacon, jumbo tator tots, grapes, sliced melon, fresh baked scones, toast & assorted muffins with whipped butter, jelly & jam

Hungry Jack

Scrambled eggs, parmesan garlic fried potatoes with peppers and sausage, grapes & sliced melon

Healthy Start

Yogurt with granola, dried fruit & almonds, cereal with milk, and muffins with whipped butter, jelly & jam

Ala Cart

Hard Boiled Eggs

Flavored Yogurts

Mini Muffins

Scones

Blueberry, white chocolate raspberry
or apple cinnamon

Glazed Cinnamon Rolls

Doughnuts

Bavarian cream-filled and glazed

Mini Doughnuts

Danishes

Mini Bagels

Served with strawberry cream cheese

All selections subject to 5.5% sales tax & 20% gratuity. Prices & menu items subject to change without prior notice.

LUNCH

Plated or Boxed

(15 person minimum.)

All plated or boxed lunch selections include an apple, kettle chips and chocolate chip cookie.

Picnic Luncheon

Wrap stuffed with smoked turkey, bacon, romaine lettuce, tomato tossed in our house made onion mayo

Chicken Caesar Wrap

Sun-dried tomato wrap stuffed with tender grilled chicken, romaine lettuce, parmesan cheese all tossed in tangy Caesar dressing

Soup & Salad

A large chef style salad topped with pit ham, smoked turkey, diced eggs, bacon bits, cherry tomatoes, cucumbers and croutons. Served with ranch dressing, sweet yeast rolls & 29 Pines signature chicken noodle soup

Buffets

(15 person minimum.)

Soup & Salad

Chicken noodle and loaded baked potato soups, build your own salad including broccoli, black olives, peas, cherry tomatoes, banana peppers, cucumbers shredded carrots, green onions, feta cheese, shredded cheese, diced ham, diced turkey, house made croutons, garlic ranch, tarragon french & blueberry pomegranate vinaigrette

Sub Sandwich

Smoked turkey and pit ham piled high with American cheese, banana peppers, sliced cucumbers, tomato on sour dough hoagie and house mayo accompanied with pickle spears & kettle chips

Deli Counter

Turkey & cheddar on wheat or pit ham & swiss on marbled rye both smothered in house mayo & dijon mustard served with chicken noodle soup, spring salad with cucumbers, tomatoes & garlic ranch, kettle chips & honey mustard coleslaw

Back Yard Cookout

Cheeseburgers topped with lettuce & onion, served with ham tomato ranch pasta salad, kettle chips, maple brown sugar baked beans & honey mustard coleslaw

Cowboy BBQ

Cola BBQ ribs, crispy deep fried chicken with bourbon peach baked beans, yukon gold mashed potatoes, ranch style corn & fresh baked cheddar biscuits

Texas BBQ

Beer brined bone-in baked chicken and slow roasted cherry BBQ pulled pork, yukon gold mashed potatoes, bourbon peach baked beans, honey mustard coleslaw, green beans in creamy cremini mushroom white sauce & fresh baked cheddar biscuits

Dallas Five Star

Char broiled honey lime chicken breast, smoked whiskey glazed pit ham, spicy chicken tortilla soup, gaucho corn & black beans, grilled green beans, spanish rice, whipped yukon gold potatoes & dinner rolls

All selections subject to 5.5% sales tax & 20% gratuity. Prices & menu items subject to change without prior notice.

Buffets (continued)

Chuck Wagon

Whiskey marinated grilled steak, baked tequila chili chicken breast, baked potato with chive butter & sour cream, fresh creamed corn, sweet potato salad, tangy baked beans, biscuits & pepper gravy

Cancun

Warm flour tortillas & corn hard shells, sautéed peppers, onion, taco meat, shredded chicken, cheese, lettuce, black olives, tomatoes, jalapeños, sour cream, salsa, guacamole & gaucho black beans

Taco Salad

Baked flour tortillas served with shredded romaine, ground beef, diced peppers, onions, tomatoes, cheese, black olives, pickled jalapeños, sour cream & salsa

Little Italy

Penne pasta, marinara sauce, alfredo sauce, tuscan chicken strips, garlic toast & salad bar

Ala Cart

Garden Salad

Cookies

Chocolate chip, macadamia nut & white chocolate, M&M, monster, cranberry oat, Reese's peanut butter chip

Brownies

Doughnuts

Jelly and custard filled

APPETIZERS

Cold Displays

(All displays priced per 50 people)

Garden Fresh Vegetable Platter with Smoked Paprika Dip

European Display

Grapes, flavored cheese curds, almonds & aged meats

Corn Chips with Fresh Salsa & Guacamole

Flavored Wisconsin Cheese Curd & Meat Display

Flat Bread Pizza

Pepperoni, cheese & spinach alfredo

Bacon Wrapped Pineapple

Assorted Deviled Eggs

Hot Displays

(All displays priced per 50 people)

Beef Brisket Sliders

Slow roasted shredded beef brisket with caramelized onion jam

Pulled Pork Sliders

Slow roasted pulled pork with cherry BBQ sauce

Cocktail Smokies

Served in cola BBQ sauce

Crostini's

Flavors include: shredded buffalo chicken, cherry BBQ pork & beef brisket onion with bacon jam

Beer Mushrooms

Beer brined shredded chicken and smoked cheddar stuffed mushrooms

Egg Rolls

Served with sweet & sour sauce

Cheese Burger Kabobs

Your love for burgers on a skewer! Bun, burger, cheese, lettuce and tomato

Chocolate Fountain

Served with strawberries, grapes, pretzel twists, marshmallows, rice crispy treats

DINNER

Buffet or Plated

(15 person minimum.)

Douglas Fur

Cherry BBQ slow cooked ribs, Montreal seasoned chicken breast, mashed onion red potatoes & gravy, ranch corn, honey mustard coleslaw & dinner rolls

Evergreen Pine

Brown sugar glazed ham, lemon pepper baked white fish, drawn butter, fried American style potatoes, green bean almondine, creamy italian pasta salad & garlic bread

Jack Pine

Parmesan breaded pork chips, slow roasted beef with brandy peppercorn sauce, cheesy broccoli, cranberry wild rice, chicken noodle soup, dinner rolls & butter

Black Spruce Pine

Beef tips in merlot reduction, baked herb crusted chicken breast, shrimp scampi over noodles, mashed potatoes, moscato rice, peas & pearl onions, dinner rolls & butter

Hemlock Pine

Cheese stuffed ravioli with portabella mushroom cream sauce, Swedish beef tips over noodles, buttered corn on the cob, rice pilaf & garlic toast

Red Cedar Pine

Pit ham and Bleu cheese stuffed chicken breast, yukon gold mashed potatoes, wild rice, honey glazed carrots, dinner rolls & butter

Ala Cart

Garden Salad

Spring Salad

House vinaigrette

Biscuits & Gravy

Cookie

Assorted flavors

Dessert Bar

Assorted flavors

DESSERT

Sheet Cake

Tuxedo truffle chocolate, triple chocolate layer cake, strawberry, lemon and chocolate tiger

Bistro Cakes

Strawberry cheesecake, turtle cream, key lime, lemon cream, red velvet, hot fudge lava, pineapple upside down and chocolate peanut butter

S'mores

Build your own creation with marshmallows, graham crackers & chocolate bars

Ice Cream Sundae Bar

Build your own sundae with chocolate or vanilla ice cream and top it with our 29 item candy assortment

All selections subject to 5.5% sales tax & 20% gratuity. Prices & menu items subject to change without prior notice.

BEVERAGES

All cash or host bars have a minimum requirement to be met.

More than 150 guests has a requirement of \$500. Less than 150 guests has a requirement of \$300.

If the minimum is not met, the remaining balance will be charged to the credit card on file. Drink tickets and soda purchases are figured in to the requirement. Keg purchases are not figured in to the requirement.

We reserve the right to ask guests for identification and refuse service. Alcoholic beverages will not be served to anyone under the age of 21.

Menu

Non-Alcoholic

Water station

Soda cans

Hot tea

Hot chocolate

Hot cider

Root beer

Coffee

Milk

Orange juice

Iced tea

Punch

Lemonade

Alcoholic

Rail mixer

Call mixer

Top shelf

Craft/Import beer

Domestic bottle beer

Spiked punch

J. Roget champagne

Wine by the glass

Wine by the bottle (hosted)
(Canyon Road)

1/2 Barrel Domestic Beer

Michelob Golden Draft Light, Miller Lite, Miller Genuine Draft, MGD 64,
Bud Light, Budweiser, Coors Light, Leinie's Original & Leinie's Light

1/2 Barrel Premium Beer

Leinie's Honeyweiss, Leinie's Seasonal & Spotted Cow

Any special requests may be ordered (no back-up barrels for specialties) and may contain an additional charge. No alcoholic beverages are to leave the Conference Center area and absolutely no carry-ins are allowed. Left over beer may be used for gift opening the next day if hosted at Sleep Inn & Suites Conference Center. \$25.00 restocking fee will be applied to ALL back-up barrels.

All selections subject to 5.5% sales tax & 20% gratuity. Prices & menu items subject to change without prior notice.

LATE NIGHT MENU

Bar

Pizza

(Pizza is available through our Hot Stuff Deli)

16" 1-topping

Sausage, Pepperoni or Cheese

Action Stations

Half Time Munchies

Buttery popcorn, individual bags of peanuts, assorted mini candy bars, pretzels & canned soda or bottled water

Nacho Bar

Ground taco meat served with cheese sauce, salsa, tomatoes, jalapenos, black olives, onions, & sour cream

Add sliced chicken for \$2/per person.

Additional Snacks

(All action stations priced per 50 people)

Popcorn

Trail Mix

Gardettos

Seasoned Pretzels

Kettle Fried Chips with Dip

Tortilla Chips with Salsa

THANK YOU

for choosing Sleep Inn & Suites Conference Center
& 29 Pines. We look forward to working with you!