



Event PACKAGES and more



Welcome to Sleep Inn & Suites Conference Center & 29 Pines Restaurant

Our team is dedicated to providing a wonderful and memorable experience for your event. With that goal in mind, we make every effort to do more than provide a location, venue, food, and service. We strive to provide food that you will remember with a smile for years to come.

This can be used as your guideline. Some items are clearly defined, and other items are more open-ended so that we can customize your day & menu based on your favorite flavors and dietary needs. Almost all of the food we offer can be presented either as a plated meal or as a buffet, and we will work to meet your needs as closely as possible.

5872 33rd Avenue | Eau Claire, WI 54703

715.874.2900 x102

SleepInnSales@RiverCountryCoop.com

www.sleepinneauclaire.com

Table of Contents

EVENTS

 Guidelines	7
Rental Items	11
 Room Specifications	13
 Wedding Packages	19
Services	22
 Menu	29
Breakfast Buffets	31
Snacks	32
Appetizers	33-35
Lunch Plated/Boxed	37
Lunch Buffets	38-39
Dinner Combinations	41
Dinner A La Carte	42-47
Sides	48
Desserts	49
 Beverages/Bar	51
Non-Alcoholic Beverages	52
Alcoholic Beverages	53
Kegs	54
Late Night Menu	55-56



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. We recommend that large functions use the back parking area to accommodate everyone.



Rental Items

Included in Room Rental Fee:

(upon request)

AV cart

Registration table w/ chair

Water station

Complete set up & tear down

In room display table

Table & chair linens and skirting

House sound system

Room to get ready

Custom menus

Bartender

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
Uplighting	\$300



ROOM SPECIFICATIONS

Rental Rates

<i>Event Room</i>	<i>Weekday Rates</i>	<i>Weekend Rates</i>	<i>Maximum # of Persons</i>
Grand Valley (1 room)	\$200	\$250	125
Grand Valley (2 rooms)	\$400	\$500	250
Grand Valley Ballroom	\$600	\$750	350
Board Room	\$75	\$75	12
Breakfast Nook	\$125	\$125	30
Northern Valley Room	\$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 Specification				Number of People			
Room Name	Dimensions	Sq. Ft.	Height	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	350	n/a
Board Room	15' x 32'	480	8'	Comes with board room table & 12 office chairs			
Breakfast Nook	24' x 24'	576	8'	n/a	n/a	32	30
Northern Valley Room	18' x 17'	350	8'	n/a	30	n/a	n/a
29 Pines Room	23' x 22'	506	8'	50	15	32	30

Hotel Room Descriptions

<i>Room Code</i>	<i>Description of Room</i>	<i># in hotel</i>
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

★ 1 free to the couple for the wedding night when they book their wedding package!





WEDDING PACKAGES

A Perfect Wedding Starts with A Perfect Setting

Dear Happy Couple,

Congratulations on your upcoming wedding!

Make memories that will last a lifetime at Sleep Inn & Suites Conference Center. Whether you are picturing an elaborate celebration or a quiet affair, the professional and experienced staff at our conference center will meticulously tend to every detail so you can relax and enjoy your dream wedding. We understand how important this day is for you and your guests, which is why we treat every celebration as a one-of-a-kind experience.

Our distinguished catering and elegant Grand Valley Ballroom can accommodate up to 350 people. Let us help you plan a wedding to suit your unique personality, no matter your taste, style or budget. Count on our talented 29 Pines catering staff to create tempting menu selections that surpass your expectations and delight each of your guests. Your menu can also be altered to meet ethnic, dietary concerns or children's needs.

Our state of the art facility has many accommodations to serve you and your guests. The Sleep Inn & Suites has 72 sleeping rooms, indoor pool, hot tub, exercise facility, free high speed internet and continental breakfast. The adjoining facilities include 29 Pines Restaurant and The

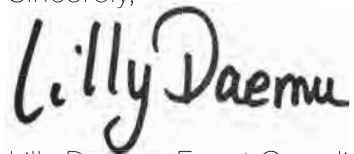
Lodge, Trend Setters hair salon, gift and convenience store, coffee and deli shop, tanning, laundry facilities and arcade. The inside corridors have everything you need under one roof.

Our Wedding Packages include set up, clean up, linens and much more. A block of rooms at Sleep Inn & Suites will be held at a discounted rate for your guests who wish to reserve a room during your reception. For the couple, we offer a two room suite with a whirlpool for your wedding night, at no charge.

However you have imagined your wedding, you can depend on the Sleep Inn & Suites Conference Center for a picture perfect event. From a casual buffet to a formal seated dinner, our staff can design a wedding that fits your needs. Thank you for taking an interest in our conference center. Please contact us for a tour of the facility and with any questions or concerns that you may have.

Best wishes on planning your special day!

Sincerely,

A handwritten signature in black ink that reads "Lilly Daemu". The signature is written in a cursive, flowing style. The "L" is large and loops around the "i". The "Daemu" part is also cursive and connects to the "L".

Lilly Daemu, Event Coordinator
715-874-2900 ext. 102

Our Packages

All wedding packages include entire Grand Valley Ballroom and a complimentary whirlpool suite for the couple the night of the wedding.

SIMPLE & ELEGANT **\$1,800**

- ◆ Complete set up & tear down
- ◆ Linen tablecloth (white, black or cream)
- ◆ Skirting with lights for all special tables (white or black)
- ◆ Linen napkins (six color choices)
- ◆ Dance floor
- ◆ Microphone & audio system
- ◆ Professional wedding coordinator & staff
- ◆ Portable bar set up
- ◆ Mirrors for centerpieces
- ◆ Elegant vases of various sizes & styles
- ◆ Riser for head table or sweetheart table (upon availability)
- ◆ Guest menus at every place setting
- ◆ Elegant ceiling draping
**\$100 up charge for draping lights*

HAPPILY EVER AFTER

\$2,000

Same as Simple & Elegant package with additional:

- ◆ Elegant draping for all specialty tables
- ◆ LCD projector and screen
- ◆ Elegant ceiling draping with lights
- ◆ Complimentary banquet room for rehearsal dinner, bridal shower or gift opening
- ◆ Breakfast in bed for the couple

ADD uplighting for \$300: LED uplighting around entire room is capable of an array of adjustable colors.



It's in the details

(Wedding Specific)

Deposits, Payment, Gratuity and Taxes

The 29 Pines and Sleep Inn & Suites Conference Center requires a 50% deposit on your package price when finalizing the booking of your wedding. Remaining balance of the deposit is due within 90 days of booking.*

Full payment must be made before the event takes place. A valid credit card is required to be on file for additional charges before the event takes place. Reserved barrels, host bars, host tickets, and damages will be calculated the Monday following the event and must be paid no later than Tuesday following the event. 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.

**Deposit is defined as full package price.*

Food & Beverage

All food and beverage must be purchased through 29 Pines and the Sleep Inn & Suites Conference Center. The removal of any food or beverage from the premise is prohibited by law. There is a \$1,500 catering minimum for gatherings of 100 guests or more which can include Hors d'oeuvres, entrees, snacks, or desserts. There is a \$1,000 catering minimum for gatherings of 99 guests or less. Please see your catering representative regarding any special dietary needs. All prices may be changed without prior notification. Absolutely no carry-ins of food or beverage allowed without approval from the banquet manager.

Professional Staff

Our catering staff is waiting to make this occasion extra special, not only for you, but for your guests. From the moment you arrive, you will feel the presence of our excellent performance standards and the personal touch that will make this the wedding of your dreams.

Banquet Room Rentals

The banquet room rates are broken into two packages that will fit your budget and style from "Simple & Elegant" to "Happily Ever After". (See page 22-23)

Hotel Room Blocks

We will offer you a block of over-night rooms at a discounted rate for your guests to reserve so that after the event your guests may simply walk to one of our Sleep Inn & Suites rooms for a comfortable and safe night stay.

Wedding Ceremony

We have the ability to set up and house not only your reception but your wedding ceremony as well. If you are looking for that “all under one roof” kind of day, you can have your wedding ceremony at the Sleep Inn & Suites Conference Center. A \$300 set up fee will be added to your package.

Table Liners

The dining tables will be elegantly outfitted with crisp linen tablecloths and our signature folded napkins. Table linen color of choice (white, black or cream). Linen napkins, see event coordinator for color choices.

Centerpieces

Mirror centerpieces and a variety of glassware are available to use throughout the room for your wedding. If you would like any additional decorations such as flowers, we ask that you provide them for us. Bubbles and confetti are not permitted.

Friday and Sunday

All wedding packages are half price the original amount on Friday and Sunday, excluding holidays and holiday weekends.

Off Season Months

November, December, January, February and March Saturdays ONLY

Simple & Elegant Package: \$1,100

Happily Ever After Package: \$1,200





MENU



Scrambled Eggs, Bacon & American Fries



Biscuits & Gravy, Scrambled Eggs & American Fries

BREAKFAST

(Prices reflect each item per 25 person minimum. Selections must be made in 25 person increments.)

BUFFETS

All breakfast buffet selections include orange juice and coffee.

Basic Breakfast

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

**MIN.
PRICE**

\$350

Pines Continental

*Scrambled eggs, bacon, American fries, grapes, sliced melon,
fresh baked scones & assorted muffins with whipped butter, jelly & jam*

\$400

Pancake Pantry

Buttermilk pancakes, sausage links & scrambled eggs.

\$300

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

SNACKS

Hard Boiled Eggs	\$18/dozen
Flavored Yogurts	\$22/dozen
Muffins	\$32/2 dozen
Glazed Cinnamon Rolls	\$24/dozen
Doughnuts <i>Bavarian cream-filled and glazed</i>	\$40/dozen
Danishes	\$30/dozen
Bagels <i>Served with cream cheese</i>	\$30/2 dozen
Cookies <i>Assorted variety available</i>	\$22/dozen
Brownies	\$20/dozen
Garden Salad	\$3/each

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

APPETIZERS

(Prices reflect each item per 25 person minimum. Selections must be made in 25 person increments.)

COLD DISPLAYS

	<u>MIN. PRICE</u>	<u>PER PERSON BREAKDOWN</u>
Fruit Display <i>(Seasonal)</i>	\$140	\$5.60
Garden Fresh Vegetable Platter with Smoked Paprika Dip	\$95	\$3.80
Caprese Skewers <i>Mozzarella pearls, tomato & fresh basil with balsamic reduction drizzle</i>	\$60	\$2.40
Jumbo Shrimp with Cocktail Sauce	\$100	\$4.00
Seasoned Pretzels with Trifecta Dip (onion, dill & garlic dip)	\$35	\$1.40
Corn Chips with Fresh Salsa & Guacamole	\$45	\$1.80
Flavored Wisconsin Cheese Curd & Meat Display	\$113	\$4.50
Spinach Artichoke Dip with House-made Pita Bread & Pretzels	\$50	\$2.00
House-Made Hummus Served with Pita Chips, Celery & Carrot Sticks <i>Flavors include: traditional, red pepper and garlic</i>	\$63	\$2.50

APPETIZERS

(Prices reflect each item per 25 person minimum. Selections must be made in 25 person increments.)

HOT DISPLAYS

	<u>MIN. PRICE</u>	<u>PER PERSON BREAKDOWN</u>
Beef Sliders <i>Slow roasted shredded beef with caramelized onion jam</i>	\$125	\$5.00
Pulled Pork Sliders <i>Slow roasted pulled pork with cherry BBQ sauce</i>	\$113	\$4.50
Cocktail Smokies <i>Served in cola BBQ sauce</i>	\$63	\$2.50
Crostini's <i>Choice of shredded buffalo chicken, tapenade & mascarpone cheese, or beef with onion bacon jam</i>	\$90	\$3.60
Egg Rolls <i>Pork egg rolls served with sweet & sour sauce</i>	\$75	\$3.00
Chocolate Fountain <i>Served with strawberries, pretzel twists, marshmallows & rice crispy treats</i>	\$115	\$4.40

APPETIZERS

(Prices reflect each item per 25 person minimum. Selections must be made in 25 person increments.)

COLD ACTION STATIONS

	<u>MIN. PRICE</u>	<u>PER PERSON BREAKDOWN</u>
Crostini's <i>Choice of shredded buffalo chicken, garlic hummus & mascarpone cheese, or beef with onion bacon jam</i>	\$90	\$3.60
Slow Roasted Creamy Buffalo Shredded Chicken Sliders	\$100	\$4.00
Silver Dollar Sandwiches <i>Deli sliced roast beef, pit ham, honey smoked turkey, and American cheese with mayo and Dijon mustard on fresh house-made rolls</i>	\$63	\$2.50





Buffet set up at the Sleep Inn & Suites Conference Center

LUNCH

(Prices reflect each item per 25 person minimum.)

PLATED OR BOXED

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

MIN. PRICE

Picnic Luncheon

Wrap stuffed with smoked turkey, bacon, romaine lettuce, tomato tossed in ranch dressing

\$400

Chicken Caesar Wrap

Wrap stuffed with tender grilled chicken, romaine lettuce, parmesan cheese all tossed in tangy Caesar dressing

\$375

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, fresh house-made rolls & 29 Pines signature chicken dumpling soup

\$350

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

LUNCH

(Prices reflect each item per 25 person minimum.)

BUFFETS

Soup & Salad

Chicken dumpling and tomato bisque soups, build your own salad including broccoli, black olives, peas, cherry tomatoes, banana peppers, cucumbers shredded carrots, shredded cheese, diced ham, diced chicken, croutons, ranch, French & Italian vinaigrette

**MIN.
PRICE**

\$375

Deli Counter

Turkey & cheddar or pit ham & Swiss on fresh house-made rolls both with mayo & Dijon mustard served on the side with chicken dumpling soup, chef salad with cucumbers, tomatoes & ranch, kettle chips & honey mustard coleslaw

\$400

Back Yard Cookout

Cheeseburgers topped with lettuce, tomato & onion, served with ham tomato pasta salad, kettle chips, baked beans & coleslaw

\$425

Texas BBQ

Choice of Cola BBQ ribs, crispy deep fried chicken, or cherry BBQ pulled pork with baked beans, yukon gold mashed potatoes, buttered corn, fresh house-made rolls & salad bar

\$475

LUNCH

(Prices reflect each item per 25 person minimum.)

BUFFETS (CONTINUED)

	<u>MIN. PRICE</u>
Chuck Wagon <i>Whiskey marinated beef tips, garlic mashed potatoes, honey glazed carrots, potato salad, baked beans, fresh house-made rolls & salad bar</i>	\$550
Cancun <i>Warm flour tortillas & corn hard shells, sautéed peppers, onion, taco meat, shredded chicken, cheese, lettuce, black olives, tomatoes, jalapeños, sour cream, salsa, guacamole & spanish rice</i>	\$375
Taco Salad <i>Baked flour tortillas served with shredded romaine, ground beef, diced peppers, onions, tomatoes, cheese, black olives, pickled jalapeños, sour cream, salsa & spanish rice</i>	\$350
Little Italy <i>Penne pasta, marinara sauce, alfredo sauce, tuscan chicken strips, garlic toast & salad bar</i>	\$400



Slow Roasted Beef Sirloin with Chimichurri Sauce



Bacon Cavatappi & Cheese

DINNER COMBINATIONS

(Prices reflect each item with a 25 person minimum.)

BUFFET OR PLATED

	<u>MIN. PRICE</u>
Douglas Fur <i>Cherry BBQ slow cooked ribs or Montreal seasoned chicken breast, garlic mashed potatoes & gravy, buttered corn, coleslaw, fresh house-made rolls & salad bar</i>	\$525
Jack Pine <i>Parmesan breaded pork chops or slow roasted sliced beef with brandy peppercorn sauce, cheesy broccoli, Italian roasted red potatoes, fresh house-made rolls & salad bar</i>	\$550
Black Spruce Pine <i>Beef tips in merlot gravy, garlic mashed potatoes, honey glazed carrots, fresh house-made rolls & salad bar</i>	\$600
Hemlock Pine (Plated ONLY) <i>Cheese stuffed ravioli with portabella mushroom cream sauce with garlic toast & salad</i>	\$425
Red Cedar Pine <i>Pit ham and cheddar cheese stuffed chicken breast, garlic mashed potatoes, honey glazed carrots, fresh house-made rolls & salad bar</i>	\$500

DINNER A LA CARTE

BUFFET OR PLATED (Prices reflect each item with a 25 person minimum.)

CASUAL

one main: \$20 per person

two main: \$24 per person

Casual dinners include choice of 2 sides and a garden salad: spring mix greens, ranch, french, shredded three cheese blend, cherry tomatoes, cucumber slices & fresh house-made rolls.

Beer Brined Baked Chicken

Brown Sugar Glazed Pit Ham with
Grilled Pineapple

Italian Herb Seasoned Chicken Breast with
Cracked Pepper Butter Drizzle

Jamaican Spiced Chicken Breast with
Pineapple Chutney

House Seasoned Chicken Breast with
Herb Butter Drizzle

Sage Roasted Pork Loin with Brandy Cream Sauce

Lemon Pepper Baked Cod Loin with
Dill Cream Sauce

Slow Roasted Turkey Breast with Turkey Gravy

Slow Roasted Sliced Beef with
Chimichurri Sauce

Sautéed Kielbasa and Peppers and Onions

Chicken Fried Steak with Pepper Gravy

DINNER A LA CARTE CONTINUED

BUFFET OR PLATED (Prices reflect each item with a 25 person minimum.)

CLASSIC

one main: \$22 per person

two main: \$26 per person

Classic dinners include choice of 2 sides and a garden salad: spring mix greens, ranch, french, shredded three cheese blend, cherry tomatoes, cucumber slices & fresh house-made rolls.

Hand Breaded Chicken Parmesan Served Over
Vodka Marinara

Homemade Meat & Cheese Lasagna

Buttermilk Chicken with Lemon Dijon Sauce

Beef Tips in a Merlot Gravy

Blackened Chicken or Catfish

Sliced Beef Sirloin with Portobello
Mushroom Gravy

Parmesan Crusted Boneless Pork Chops

Ginger Glazed Salmon

Whiskey Marinated Sirloin Steak

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

DINNER A LA CARTE *CONTINUED*

PLATED ONLY *(Prices reflect each item with a 25 person minimum.)*

ELEGANT

one main: \$36 per person

Elegant dinners include choice of 2 sides and a garden salad: spring mix greens, ranch, french, shredded three cheese blend, cherry tomatoes, cucumber slices & fresh house-made rolls.

Le Cordon Bleu Hand Stuffed & Breaded 8 oz.
Chicken Breast

Slow Roasted Prime Rib with a Savory Beef Gravy

Apple Sage Stuffed Pork Loin

Glazed Salmon Topped with Pico de Gallo and
Candied nuts

Coffee Crusted Ribeye with Bourbon Cream Sauce

Shrimp Scampi with Noodles

Paella with Spanish Rice

**Option to remove Shellfish*

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

DINNER A LA CARTE CONTINUED

PLATED ONLY (Prices reflect each item with a 25 person minimum.)

SPECIALTY

one main: \$17 per person

Specialty dinners include choice of 2 sides and a garden salad: spring mix greens, ranch, french, shredded three cheese blend, cherry tomatoes, cucumber slices & fresh house-made rolls.

**Vegetable Stir Fry in Sweet Chili Sauce Served
Over Wild Rice Blend**

Jambalaya

**Option to remove Shellfish*

Gluten Free Breaded & Fried Chicken Breast

Cheese Ravioli

**Choice of Mushroom Cream Sauce or Fresco Sauce (cherry tomatoes, onions, garlic, basil, oregano, and olive oil)*

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



DINNER A LA CARTE *CONTINUED*

CHILDREN'S MENU

one main: \$10 each (minimum 20 kids)

(Ages 12 and under)

Chicken Tenders Served with BBQ Ranch Sauce

Fresh Mac & Cheese with Garlic Toast

Mini Corn Dogs with French Fries

Buttered Noodles with Garlic Toast

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

DINNER A LA CARTE *CONTINUED*

SIDES

Choose 2 *(included in any Dinner A La Carte package)*

Italian Roasted Red Potatoes

Garlic Mashed Potatoes

Wild Rice Blend

Bacon Macaroni & Cheese

Garlic Parmesan Green Beans

Red Beans & Rice

Buttered Corn

Fresh Cream Corn

Green Bean Almondine

Peas & Pearl Onions

Steamed Broccoli with Creamy Cheese Sauce

Honey Glazed Carrots

California Medley in Sweet Cream Sauce

DESSERT

(Prices reflect each item with a 25 person minimum. Selections must be made in 25 person increments.)

	<u>MIN. PRICE</u>
Chocolate Fountain <i>Served with strawberries, pretzel twists, marshmallows & rice crispy treats</i>	\$115
Sheet Cake <i>Choice of triple chocolate layer cake, strawberry or lemon</i>	\$113
Ice Cream Sundae Bar <i>Build your own sundae with vanilla ice cream and top it with a dozen assorted fixings</i>	\$175

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



BEVERAGES/BAR

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.

NON-ALCOHOLIC

Water station	Free	Milk	\$2.75/ea.
Soda cans	\$2.50/ea.	Orange juice	\$22/pitcher
Hot tea	\$2/ea.	Iced tea	\$20/pitcher
Hot chocolate	\$39/ea.	Iced tea	\$2/ea.
Root beer	\$125/1/4 barrel	Punch	\$25/gallon
Coffee	\$30/40 cup pot	Lemonade	\$22/gallon

BEVERAGES *CONTINUED*

ALCOHOLIC

** indicates starting price*

Rail mixer	\$5*/ea.	Spiked punch	\$50/gallon
Call mixer	\$6*/ea.	J. Roget Champagne	\$20/bottle
Top shelf	\$7*/ea.	Wine by the glass	\$6*/ea.
Craft/Import beer	\$5/ea.	Wine by the bottle (hosted)	\$23/ea.
Domestic bottle beer	\$4/ea.	(Canyon Road)	

BEVERAGES *CONTINUED*

KEGS

1/2 Barrel Domestic Beer

\$250/ea.

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

\$300/ea.

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.

LATE NIGHT MENU

PIZZA

(Lotzza Motzza Pizza - 1/2 lb. of cheese!)

Lotzza Motzza Pizza

Flavors include: Sausage, Pepperoni, Cheese, Supreme, Four Meat, Sausage & Pepperoni, and Chicken Alfredo

\$17/each



LATE NIGHT MENU *CONTINUED*

ADDITIONAL SNACKS

(Prices reflect each item with a 25 person minimum. Selections must be made in 25 person increments.)

	<u>MIN. PRICE</u>	<u>PER PERSON BREAKDOWN</u>
Popcorn	\$20	\$0.80
Trail Mix	\$33	\$1.30
Gardettos	\$33	\$1.30
Seasoned Pretzels	\$30	\$1.20
Kettle Fried Chips with Dip	\$35	\$1.40
Tortilla Chips with Salsa & Guacamole	\$40	\$1.60

Thank you for choosing us to plan your special event!
We look forward to working with you!



5872 33rd Avenue | Eau Claire, WI 54703

715.874.2900 x102

SleepInnSales@RiverCountryCoop.com

www.sleepinneauclaire.com