



The Warren Family Buffet Style Dinner Party Menu

The Warren staff is looking forward to making your Party a pleasure for you and your Guests. To ensure your party or event is exactly as you wish, we have developed several food and beverage options from which you may choose. Our Family Style Menu is available for parties of 25 or more and can be a more economical way to serve your Guests a delicious meal. You are also welcome to offer passed or stationary appetizers from the Hors d'oeuvres Menu before or while your dinner buffet is open.

For daytime events or parties on Sunday, Monday or Tuesday evenings there is no rental fee, but we do have a minimum food and beverage expenditures depending on the length of your event. For other event times, if you are not a Member of The Warren, the rental fee depends on the size and time of your event. All prices include table linens, china, silver and linen napkins.

The Warren offers other specialty items such as floral design and décor, audio visual equipment, and several music options. If you have questions or suggestions, please do not hesitate to discuss them with our Event Coordinator. We are always open to special requests and working outside of the options listed below.

Finally, it is our desire to make your function as fabulous and fun for you as possible. To that end, we have prepared an Event Agreement so we can agree on all the details of your party ahead of time. Please review the Agreement and let us know if you have any questions. We look forward to working with you on your party.

Sincerely,

Kristi Warren Evans
Owner

Hors d'oeuvres Menu

The minimum order size per item is 15 people, unless otherwise specified.

\$3 Per Person Per Item*:

Warm Goat Cheese & Artichoke Dip with Crispy Tortillas
 Cucumber Cream Cheese Canapés
 Creamy Hummus with Pita Chips
 Warren Wings w/ Buffalo or honey BBQ sauce and Ranch or Blue Cheese
 Crispy Chicken Fingers served with your choice of barbecue sauce, honey mustard or ranch dressing
 Breaded Tropical Jerk Chicken Skewers with Sweet and Spicy Chili Sauce
 Grilled Chicken Skewers with a Thai Peanut Sauce
 Pimento Cheese & Bacon Canapés
 Italian Meatballs with Spicy Marinara Sauce

\$5 Per Person Per Item*:

Vegetarian Egg Rolls With sweet and spicy Hoisin Sauce
 California Rolls
 Goat Cheese & Zucchini Tartlets
 Artisan Cheese and Seasonal Fruit Platter (a selection of cheeses with mixed crackers)
 Bite Sized Sweet Potato, Bacon & Blue Cheese Pies
 Fried Calamari with choice of Ponzu Sauce, Marinara or Chipotle Aioli
 Grilled or Fried Chicken Caesar Tortilla Wraps
 Miniature Pigs in a Blanket
 Pulled Pork with choice of Sauce, served with Yeast Rolls
 Grilled Flatbread topped with Sliced Prosciutto & Goat Cheese
 Miniature Pork Loin Panini with Romesco and Muenster Cheese
 Brie & Apple Honey Butter on Baguette with Orange Zest

\$7 Per Person Per Item*:

Stuffed Endive Leaves (vegetarian)
 Antipasto Platter (a selection of Italian cured meats, cheeses and olives with assorted crackers)
 Assorted Sushi Platter, serve with Ginger, Wasabi, and Soy Sauce
 Spicy Shrimp, Chorizo, and Cherry Tomato Skewers
 Smoked Salmon Flat Bread
 Crab and Horseradish stuffed Mushroom Caps
 Mini Crab Cakes served with a Key Lime Sauce
 Seared Ahi Skewers, Rolled with Mixed Greens and an Asian Dressing

Sliced Pork Tenderloin
 Southern Style Baby Back Ribs
 Bistro Fillet Canapés
 Shredded Prime Rib in House Au Jus
 Warren Sliders with Goat Cheese and Red Pepper Aioli
 Grilled Flank Steak, Sliced and served with a Horseradish Mustard Sauce

\$9 Per Person Per Item*:

Traditional Jumbo Shrimp Cocktail Served with Horseradish Cocktail Sauce
 Bacon Wrapped Sea Scallops with a Rich Brandy Cream Sauce
 Grilled Buffalo Shrimp served with Ranch or Blue Cheese
 Coconut Breaded Shrimp served with sweet Thai Chili Sauce
 Beef Tenderloin with Horseradish Cream
 Tuna Poke "Nachos" on Fried Wontons
 Roasted Lamb Lollipops with a Balsamic Reduction

Family-style Buffet Menu

First, select a meat, then select one starch, two vegetables, one bread and one dessert choice.

The prices shown are for 25 Guests.

Meats (select one):

Beef Tenderloin for 25:	\$850*
Turkey and Gravy for 25:	\$700*
Baked Salmon for 25:	\$750*
Coca-Cola Glazed Spiral Ham for 25:	\$700*
Shrimp Etouffe (with grits as starch)	\$700
Southern Fried Chicken	\$425
Pulled Pork Bar BQ	\$500

Vegetables (select two):

Green Bean Casserole
 Broccoli Rice and Cheese Casserole
 Roasted Squash & Zucchini
 Honey Almond Green Beans
 Roasted Brussels Sprouts
 Grilled Asparagus
 Cole Slaw
 Broccoli Cheese Salad

Starches (Select one):

Broccoli Rice and Cheese Casserole
 Mashed Potatoes
 Au Gratin Potatoes
 Rice Pilaf with Mixed Vegetables
 Cornbread Stuffing
 Baked Macaroni and Cheese
 Oven Roasted Potatoes
 Potato Salad
 Cannellini Ragu with Cherry Tomatoes and Basil
Additional sides available for \$75 each

Bread (select one):

Yeast Rolls
 Cornbread
 Buttermilk Biscuits

Dessert (select one):

Cheesecake Pecan Pie
 Krispy Kreme Donut Bread Pudding
 Chocolate Mousse
 Warm Carmel Chocolate Cake
 Apple Cobbler and Ice Cream

If you would like to include additional Meat options, you may choose from the following:

Additional Beef Tenderloin serves 12-15:	\$325* (no additional sides included)
Additional Ham serves 25:	\$450* (no additional sides included)
Additional Turkey serves 12-15:	\$250* (no additional sides included)
Additional Salmon serves 12-15:	\$275* (no additional sides included)
Additional Shrimp Etouffe - \$7 per person	(no additional sides included)
Additional Southern Fried Chicken - \$5 per person	(no additional sides included)
Additional Pulled Pork Bar BQ - \$7 per person	(no additional sides included)

Additional sides are also available for \$75 each and serve 25.

Beverage Service

You may offer your Guests the following soft drinks at \$3 per Guest per meal service:

Lakehouse Mountain Blend Coffee	Coca-Cola
Lakehouse Sundown Decaf Coffee	Diet Coke
Sweetened or Un-sweetened Iced Tea	Sprite
	Ginger Ale

You may offer your Guests the following additional non-alcoholic beverages, plus all soft drinks listed above at \$5 per Guest per meal service:

A variety of Mighty Leaf Hot Teas	Grapefruit Juice
Cranberry Juice	Pomegranate Juice
Orange Juice	

Red Bull, Sugar free Red Bull and Whynatte energy drinks are available for \$4 each.

You may offer your Guests an Open Bar based upon their consumption. Alternatively, you may elect to pre-pay for alcohol using the menus presented below.

Beer and Wine

(Includes all \$3 per person soft drinks listed above)*

\$22.00 per person for 2 hours; \$33 per person for 3 hours; \$44 per person for 4 hours

Beer**:

Budweiser	Blue Moon
Bud Light	Heineken
Mich Ultra	Hoegaarden
Coors Light	Newcastle
Miller Light	Stella Artois
Amstel Light	Sweetwater 420

Wine**:

Bonny Doon Riesling
Le Rime Pinot Grigio
Hera Vinho Verde
Montevina Chardonnay
Mark West Pinot Noir
Conquista Malbec
William Hill Cabernet Sauvignon

Additionally, you may choose from our extensive wine list. Selections will be offered at the listed bottle price.

** Specific brands of the wine varietal and beer styles may be substituted based on availability.

Liquor:

\$28.00 per person for 2 hours; \$40 per person for 3 hours; \$50 per person for 4 hours

(Includes \$3 Soft Drinks, Beer and Wine from above)*

Pinnacle Vodka
Van Gogh Gin
Jack Daniels Bourbon
Dewars Blended Scotch
Cuervo Gold Tequila

\$33 per person for 2 hours; \$46 per person for 3 hours; \$58 per person for 4 hours

All \$3 Soft Drinks, Beer, Wine, & Liquors listed above, plus:

Absolut Vodka
 Tanqueray Gin
 Makers Mark
 Crown Royal Whiskey
 Glenlivet 12 Year Single Malt
 Johnny Walker Red
 Patron XO

\$36 per person for 2 hours; \$52 per person for 3 hours; \$66 per person for 4 hours

All \$3 Soft Drinks, Beer, Wine & Liquors listed above, plus:

Grey Goose Vodka
 Ketel One Vodka
 Hangar One Vodka
 Bombay Sapphire Gin
 Woodford Reserve Bourbon
 Macallan 12 Year Single Malt
 Johnny Walker Black
 Patron Silver

May include others as specified by Host

* 8% Sales Tax and 20% Service will be added to all charges.

Planning, Design and Decor Options

Our staff is available to work with you on your own unique party design. We offer several options for flowers, table dressing, candles, balloons, and other design elements. The following are starting points that can be discussed in further detailed in person. Hosts and Guests may take all flowers, balloons, and menus with them, unless otherwise specified. All other décor will remain with the Warren. We offer a 1 hour complimentary consultation and all other meetings and services will be billed at \$50 per hour.

Floral Design: Floral arrangements and table décor are available to match your unique color scheme and style. Elements may include simple to elaborate flower arrangements on your buffet, the bar, your dining and entrance tables, the entry staircase, fireplace mantels and in the restrooms; color coordinated buffet and/or table lines; candles; and specially designed menus.

Options vary widely, so pricing and design should be specifically discussed. The following is a limited list to begin the discussion:

Buffet Arrangements and Decor	\$150 and up
Seated Dinners Centerpieces and Decor	\$45 and up per table (minimum of 3)
Single arrangements	\$100 and up

Balloon Arrangements: We have several vendors; the following are a few suggestions:

- A balloon entrance: Helium filled balloons tied to line the entry staircase and a swarm of balloons at the top landing
- Designer balloon bouquets featuring various shapes, colors and styles.
- Simple balloon bouquets

Personalized Guests Cards: The Warren offers customized pre-printed Guests Cards to make your party an especially memorable event. These cards resemble the Warren Membership Cards but are personalized to your Event. **\$3 per card based on your design**

Rental and Set-up Fees

The following rental and set-up fees apply to all functions, unless otherwise specified:

Rental Fees - includes non-exclusive use of the space, unless specifically designated as exclusive:

Full Member	\$0
Dinner Member	\$0 - \$300
Non-Member	\$500

Rental Fees are waived:

- Sundays from 10am ~ 2pm while The Warren is open for Brunch.
- Sunday, Monday and Tuesday evenings with a minimum food and beverage expenditure of \$250 per hour*.
- Mondays ~ Saturdays for parties ending by 5pm and with a minimum food & beverage expenditure of \$150 per hour*.

Setup Fees - includes black table linens and napkins, all service, plate, silver and glassware:

Less than 20 Guests	\$0
20 - 40 Guests	\$50
41 -60 Guests	\$100
61 - 80 Guests	\$150
81 - 99 Guests	\$200
100 - 125 Guests	\$250

126 ~ 150 Guests	\$300
Greater than 150 Guests	\$350

Other Fees:

Ceremony Fee	\$200
Rehearsal Fee	\$200
Stage setup	\$150
Consultation Fees beyond the 1 st hour	\$50/hour
DJ Coordination Fee - if you wish to provide your own dj and equipment	\$200

Equipment Rental (a one-time delivery fee of \$85 will be applied to all rentals.):

60" tables	up to 6 at no charge; \$20 per table for additional tables
8' rectangle tables	\$20 per table
20" hi-boys	\$20 per table
White, Black or Rosewood Padded chairs	the 1 st 30 black padded chairs at no charge, after that \$4 per chair
Additional color linens are available at varying prices.	
Other rental items and prices available upon request.	

The Warren Event Agreement

Day of Week/Date: _____ Event Name: _____

Host: _____ Contact #: _____ Email: _____

Start Time: _____ End Time: _____ Any specific area for party _____

of Guests anticipated: _____ # Guests Confirmed _____ Date Confirmed: _____

of Guests must be confirmed 10 days prior to event or anticipated # will be assumed to be confirmed. A security deposit must be provided to hold date and is due no later than 10 days prior to event. Credit Card for Guarantee: # _____ Exp Date: _____

Food Service: ___ Buffet ___ Off Menu ___ Seated Meal ___ Passed Items ___ Carving Stations

Menu:

Beverage Service: ___ Open Bar ___ Beer & Wine ___ Cash Bar

Selected/Restricted Beverages: _____

Special Equipment Required: _____

Other Specified Items:

Floral Design:

Cost Information

Food Service (Cost/Guest x # of Guests):	\$ _____	
Beverage Service (Cost/Guest x # of Guests):	\$ _____	
Cake Service (\$.50/Guest x # of Guests, minimum \$20):	\$ _____	
Total Food & Beverage Service	\$ _____	
+ 20% Service:	\$ _____	
Flowers, Balloons and Decorations:	\$ _____	
Equipment Rental:	\$ _____	
+ 8% Sales Tax:	\$ _____	
Setup Fee- Select one:	\$ _____	
Less than 20 Guests	\$ 0.00	
20 to 40 Guests	\$ 50.00	
41 to 60 Guests	\$ 100.00	
61 to 80 Guests	\$ 150.00	
81 to 99 Guests	\$ 200.00	
100 to 125 Guests	\$ 250.00	
126 - 150 Guests	\$ 300.00	
Greater than 150 Guests	\$350.00	
Rental Fee- Select one:	\$ _____	
Member Rental Fee	\$ 0.00	
Dinner Member Rental Fee	\$0.00 - \$300.00	
Non-Member Rental Fee	\$500.00	
Design Services (\$50/hour x # of hours)	\$ _____	
Music Coordination (\$110.00/hour x # hours)	\$ _____	
Doorman/Concierge (\$15/hour x # of hours)	\$ _____	
Other:	\$ _____	
Total:		\$ _____
Less: Deposit		(\$ _____)
Total Due at event		\$ _____

Event Terms:

1. All Guests must be 21 years of age or older, unless otherwise approved by The Warren.
2. All Events are considered non-exclusive unless otherwise agreed upon herein.
3. For non-exclusive Events, a 50% deposit on all food or \$300, whichever is greater is required at time of booking to guarantee time, date and menu.
4. For exclusive Events, a 50% deposit on all food or \$1,000, whichever is greater is required at time of booking to guarantee date and time.
5. For non-exclusive events, the deposit becomes non-refundable thirty (30) days prior to the Event.
6. For exclusive events, the deposit becomes non-refundable one hundred and twenty (120) days prior to the Event.
7. Deposits for all December events are non-refundable from the time they are paid.
8. The remaining charges incurred by the Host are due at the conclusion of the Event.
9. The number of Guests must be confirmed by the Host 10 days in advance.
10. Should the number of the Guests go beyond the confirmed number the Host may be charged the per-person price plus 15% for any additional food required, plus tax and service.
11. All menus must be confirmed 10 days in advance of the Event. Additions and changes agreed to by The Warren after that point may carry a change fee of 10% of the cost of the items added or changed.
12. Except for exclusive events, the Host must submit a Guest List to The Warren 24 hours in advance.
13. The Warren must approve all changes, such as time of Event, number of Guests, and other event details, prior to the event. All expenses incurred due to the approved changes will be added to the final bill with tax and service added to the total.
14. In order to provide the highest quality products, all buffets will be open at the time the Host specifies prior to the Event, and will be closed no later than 2 hours after they are open. If the Host requests a delay in the opening of the buffet, we will attempt to comply and maintain the open buffet for 2 hours. The Warren cannot guarantee quality products if the buffet opening is delayed more than 30 minutes. However, under no circumstances will any buffet remain open past 10:00pm, unless The Warren has been reserved exclusively for the Event.
15. For all seated dinner, Hosts must specify the time Guests will be seated and served. Delays in seating Guests must be approved by The Warren and in no case will be delayed beyond 60 minutes. All delays beyond 15 minutes may carry a \$100 charge for every additional 15 minutes the seating is delayed (e.g. A 60 minute delay in seating will carry a \$300 delay charge.) In the case of a delay beyond 15 minutes, food quality cannot be guaranteed.
16. No food or beverage may be carried into The Warren and/or served unless expressly outlined in this Agreement.
17. All audio-visual equipment or recordings must be tested at least 24 hours prior to the event. Due to the time in setting up and testing audio visual presentations, audio visual requests made the day of the event may not be honored.

- 18. In most cases, the Club will be available to the Host one hour prior to event start time should the Host choose to decorate. All decorations must be approved by The Warren and confetti is specifically prohibited.
- 19. Should the event run beyond the allotted end time, a charge of \$1000.00 may be added to the final bill.
- 20. All music played at The Warren shall be determined solely by the Warren Management unless otherwise agreed upon and, under no circumstances will the Host have any influence over the music or volume level after 10:00pm.
- 21. The Host shall be responsible for the actions of their Guests and will assume responsibility for any damage done to The Warren’s furniture, fixtures, and equipment, as well as the area surrounding the building.
- 22. The Host will not display any signs or advertising material without prior written consent from The Warren.
- 23. The Host and their Guests shall comply with the laws and ordinances, rules and regulations of all governmental authorities that have jurisdiction over the premises.
- 24. The Warren is not responsible for damage to the automobiles of any Hosts or Guests.
- 25. The Warren is not responsible for lost or stolen items. The Warren will not be held responsible for items left behind.

Approved, Acknowledged, And Accepted:

The Warren

Host

Date
Updated 05/2013

Date