

# The Eldridge Hotel

## Catering Guide for Business Functions



Experience the elegant atmosphere of the Crystal Ballroom or gather in the All American room featuring a beautiful black and white photo gallery of Kansas's rich sporting history. The Lawrence Room provides a private setting for small meetings or gather in the spacious Big 6 room for large events.

### *Where Hospitality and History Converge*

For our out of town guests who wish to take in the hotel's grandeur, The Eldridge Hotel offers 48 spectacular, beautifully renovated suites. In addition to the numerous amenities and personal touches, the hotel's lavish accommodations provide the comfort of an elegant private residence. Mix and mingle in the TEN restaurant and Jayhawker Bar or enjoy Lawrence's vibrant shopping, dining and entertainment.



## Catering Department

The Eldridge Hotel  
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## Capacity Chart

Room	Type of Service	Maximum Occupancy
Crystal Ballroom	Theatre Style Seating	100-120
	Classroom Style Seating	90
	Conference "U" or Boardroom	60
BIG 6	Theatre Style Seating	60
	Conference "U" or Boardroom	50
	Classroom	46
All American	Theatre Seating	30-36
	Conference "U" or Boardroom	20
Conference Room	Boardroom Table Only	12
Lawrence Room	Boardroom Table	14
	Conference "U"	17

## Audio Visual Equipment Per Day

Business Center Services:	
Incoming/outgoing faxes/copies	25 cents/page
CD Player (Crystal Ballroom only)	25.00
Conference Telephone	\$ 50.00
DVD/VCR	30.00
Easel Only	10.00
Easel, Flipchart, Markers	30.00
LCD Projector	300.00
Microphone System for the Big 6	130.00
Overhead Projector	40.00
Projection Screen	40.00
Standing Podium	50.00
Tabletop Podium	25.00
TV (20 inch)	30.00
Upright Piano	100.00
Whiteboard	25.00
Wireless Microphone (Crystal Ballroom only)	25.00

All prices are subject to 19% service charge and Kansas Sales Tax.  
All prices are subject to change without notice.

## Conference Snacks Ala Carte

<u>Snack</u>	<u>Per Person</u>
Hot Buttered Popcorn.....	\$2.00
Snack'ems.....	2.00
Trail Mix.....	3.00
Cookie Tray with chilled skim milk.....	4.00
Brownies with chilled skim milk.....	4.50
Lemon Bars.....	4.50
Tortilla Chips & Dip	
Salsa.....	3.00
Spinach & Artichoke Dip.....	4.00
Dipped Fruit	
Apples with Peanut Butter.....	3.00
Chocolate Dipped Strawberries.....	4.50
Concession Stand	
Chips.....	2.00
Candy Bars.....	2.00
Popcorn.....	2.00
Mountain Break	
Granola Bars.....	2.00
Fruit and Yogurt.....	4.00
Ice Cream Social	
Yogurt Fruit Smoothies.....	5.00
Create your own.....	7.00
Banana Split Bar.....	8.00

## Beverages

Coffee.....	10.00/pot
Juices.....	12.00/carafe
Assorted Sodas.....	1.50/each
Bottled Water.....	1.50/each

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## Breakfast Buffets

The Breakfast Buffets are a quick way to fuel up for the day ahead. We can customize any meal. Please let your catering contact know of any special requests. All buffets include coffee and tea.

### Hot Breakfast Buffet

\$12 per person

The Hot Breakfast Buffet features the traditional combination of Scrambled Eggs, Ham, Bacon, Sausage, Biscuits & Gravy, and Assorted Pastries. Add a fresh Seasonal Fruit Tray for 3.50 per person.

### Quiche Breakfast Buffet

\$12 per person

This healthy breakfast is served with your choice of Lorraine (mushroom, ham & cheddar), Florentine (Spinach, Tomatoes & Swiss), Santa Fe (Bell Peppers, Blackened Chicken & Caramelized Onions), or Smoked Salmon Quiche (Smoked Salmon, Dill & Havarti). Served with fresh baked Muffins and Seasonal Fresh Fruit.

### Continental Breakfast Buffet

\$9.50 per person

The Continental Breakfast Buffet features a Seasonal Fresh Fruit Tray, with your choice of the following:

Select three: Muffins, Bagels, Cinnamon Rolls, Scones and/or Croissants.

Select three: Apple, Cranberry, Orange, Grapefruit and/or Tomato Juice.

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## Lunch

### Sandwiches

All Sandwiches are served with chips and a pickle

Hamburger or Cheeseburger.....	11.00
Grilled Chicken.....	11.00
Chicken Salad Sandwich.....	11.00
Turkey Wrap.....	11.00
Veggie Burger.....	11.00
Club Sandwich.....	11.00
Pulled Pork Sandwich.....	12.00
Prime Rib French Dip.....	13.00
Portabella Mushroom Sandwich.....	13.00

Box Lunches available upon request!

### Deli Tray

\$15 per person

Our deli tray features a generous amount of sliced Ham, Turkey and Roasted Beef. Accompanied by slices of Cheddar and Monterey Jack Cheese, Crisp Lettuce, Tomatoes, Onions, Chips, and your choice of one side. This meal includes a tray of Fresh Baked Cookies for dessert!

Please select a side: Fresh Fruit, Sunflower Spring Salad, Baked Beans,  
Potato Salad or Cole Slaw.

### Salads

Traditional Caesar Salad

\$9 per person

The Traditional Caesar Salad comes with Crispy Croutons and Fresh Shaved Parmesan Cheese. Add chicken for \$1.50 per person.

Cobb Salad

\$11.50 per person

The Cobb Salad is topped with Diced Chicken, Sliced Avocado, Hard Broiled Egg, Tomatoes and Blue Cheese Crumbles. This salad is served with your choice of three Homemade Dressings.

Please select three: Ranch, Blue Cheese, Mustard Vinaigrette, Roasted Red Pepper Vinaigrette, Roasted Garlic Lemon Vinaigrette or Thousand Island.

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## Hors d'oeuvres

### Fresh Fruit or Vegetable Tray with Creamy Dip

Small Tray (Serves 15-20).....	50.00
Medium Tray (Serves 20-50 ).....	100.00
Large Tray (Serves 50-100).....	250.00

### Assorted Cheese & Crackers

Small Tray (Serves 15-20).....	75.00
Medium Tray (Serves 20-50).....	150.00
Large Tray (Serves 50-100).....	325.00

### Spinach & Artichoke Fondue served with Tortilla Chips or Baguette Chips

Small (Serves up to 40).....	36.00
Large (Serves up to 100).....	75.00

### Eldridge Cheese Dip served with Tortilla Chips

Small (Serves up to 40).....	36.00
Large (Serves up to 100).....	75.00

Hot or Mild Wings served with Ranch Dressing....12.00/dozen

Assorted Fancy Canapés.....16.00/dozen

BBQ or Swedish Meatballs.....16.00/dozen

Stuffed Mushroom Caps.....17.00/dozen

*Choice of Cheese, Spinach or Sausage*

California Rolls.....21.00/dozen

Mini Assorted Quiches.....21.00/dozen

Toasted Raviolis served with Marinara Sauce.....21.00/dozen

Assorted Tortilla Pinwheels.....21.00/dozen

*Pesto Sun-Dried Tomato*

*Crab & Cream Cheese*

*Ham*

*Florentine Blackened Chicken, Sautéed Onions, Peppers*

Mini Beef Wellington.....25.00/dozen

Bacon Wrapped Scallops.....29.00/dozen

Eldridge Shrimp Scampi.....29.00/dozen

Shrimp Cocktail.....29.00/dozen

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## Dinner Packages

### Hot Food Buffet:

\$32 per person

- Choice of two Hors d'oeuvres from Groups B&C
- Choice of salad
- Choice of two 3-4oz entrée selections
- Choice of two compliments

### Plated Dinner:

\$32 per person

- Choice of two Hors d'oeuvres from Groups B&C
- Choice of salad
- Choice of one 7-8oz entrée selection or a dinner duet: two 3-4oz entrée selections.
- Choice of two compliments
- Dessert

### Salads:

- Traditional House Salad - served with assorted dressings
- Classic Caesar Salad
- "TEN" Signature Salad - mix of iceberg & romaine lettuce, green onions, tomatoes, blue cheese & pasta, dressed in our house mustard vinaigrette
- Sunflower Spring Salad - mix of spring greens, dried cranberries, sunflower seeds & feta cheese, dressed in our roasted garlic vinaigrette

### Entrees:

- Portabella Mushroom Oscar
- Creamy Vegetarian Pasta Primavera
- Fresh Grilled Salmon or Market Fresh Fish
- Tender Grilled Chicken Breast
- Savory Roast Pork Loin
- Beef Tenderloin Filet (Add \$4 per person)

If you prefer, entrees can be topped with the following sauces-

Beef: Au Jus, Cognac Demi-Glaze, Garlic Butter, Mushroom Demi-Glaze

Chicken: White Wine Cream, Roasted Garlic Cream, Marsala Demi-Glaze

Seafood: Bernaise Caper, Lemon Cream, Fresh Tomato Concasse

### Compliments:

- Mashed Potatoes
- Scalloped Potatoes (Buffet only)
- Rice Pilaf
- Sweet Potatoes with Maple Pecan Butter
- Baked Potato with Dairy Sour Cream & Butter
- Creamy Macaroni & Cheese
- Fresh Seasonal Vegetables

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Group "A"

Shrimp Cocktail with Jumbo Prawns  
 Eldridge Shrimp Scampi\*  
 Goat Cheese and Spinach Tartlets  
 Mini Beef Wellington\*  
 Bacon Wrapped Scallops\*  
 Toasted Cheese Raviolis\*  
 With Marinara Sauce  
 (This Group is Appropriate for Buffet)

Group "B"

California Rolls  
 Mini Assorted Quiches  
 Assorted Tortilla Pinwheels:  
     Pesto Sun Dried Tomato  
     Crab & Cream Cheese  
     Ham and Florentine  
     Blackened Chicken, Sautéed Onions, Peppers  
 Assorted Stuffed Mushroom Caps:  
     Cheese, Spinach & Sausage  
 Assorted Fancy Canapés  
 (This Group is Appropriate for Butler Presentation)

Group "C"

BBQ or Swedish Meatballs\*  
 Spinach & Artichoke Fondue\*  
     With Baguette or Tortilla Chips  
 Eldridge Cheese Dip\*  
     With Baguette or Tortilla Chips  
 (This Group is Appropriate for Buffet)

\*Served Hot

Dessert

Chocolate Cake  
 Carrot Cake  
 Cheesecake with Cherry or Strawberry Topping  
 Turtle Cheesecake

## Banquet Bars

### Silver Bar:

#### \$45 Set-up Fee

Beers, \$3.50 each:

Budweiser  
Bud Light  
Miller Light  
Coors Light  
Plus your choice of  
2 beers (see list on  
following page)

Well Liquors, \$4 each:

Vodka  
Gin  
Rum  
Bourbon  
Tequila  
Scotch  
Amaretto  
Triple Sec

Wines, \$4.50/glass &  
\$38/bottle:

Stone Cellars Chardonnay  
Beringer White Zinfandel  
Beaulieu Vineyards Cabernet  
Beaulieu Vineyards Merlot

### Gold Bar:

#### \$50 Set-up Fee

Beers, \$3.50 each:

Budweiser  
Bud Light  
Miller Light  
Coors Light  
Plus your choice of  
2 beers (see list on  
following page)

Liquors, \$5 each:

Svedka Vodka  
Bacardi Rum  
Captain Morgan Spiced Rum  
Jim Bean  
Seagram's "7" Blended Scotch  
Beefeaters Gin  
Amaretto  
Triple Sec  
Jose Cuervo Tequila

Wines, \$4.50/glass &  
\$38/bottle:

Stone Cellars Chardonnay  
Beringer White Zinfandel  
Beaulieu Vineyards Cabernet  
Beaulieu Vineyards Merlot

### Platinum Bar:

#### \$55 Set-up fee

Beers, \$3.50 each

Budweiser  
Bud Light  
Miller Light  
Coors Light  
Plus your choice of  
2 beers (see list on  
following page)

Liquors, \$6 each:

Stolichnaya Vodka  
Bacardi Rum  
Captain Morgan Spiced  
Rum  
Parrot Bay Rum  
Bombay Sapphire Gin  
Dewars Scotch  
Crown Royal  
Makers Mark Bourbon  
Jose Cuervo Tequila

Wines, \$4.50 glass &  
\$38/bottle:

Stone Cellars Chardonnay  
Beringer White Zinfandel  
Beaulieu Vineyards Cabernet  
Beaulieu Vineyards Merlot

*We also customize bars. Let us know  
what you'd like and we will accom-  
modate your request!*

## Keg Pricing

### **Domestics:**

Bud Light & Miller Light:  
Full \$225.00, Pony \$135.00

### **Imports & Microbrews:**

Boulevard Pale Ale, Boulevard Wheat, Fat Tire and Free State Seasonal  
Full \$295.00, 1/6 bbl \$135.00

### **Premium Draft Beer:**

Stella Artois, Guinness & Bass Ale.  
Full \$355.00

*\*Fifty Dollar Non-Refundable Fee for Kegs on Reserve*

## Cash Bar VS. Hosted Bar:

You will be asked to choose between a “hosted bar” and a “cash bar”. If you choose a hosted bar, then you are responsible for all liquor charges and your guests will not be charged for any beverages. A cash bar may also be arranged. If you choose a cash bar, you are responsible only for the bar set-up fee. Your guests will be charged individually on a per drink basis.