

Entree Options (Choose One)

Poultry

- Herb Roasted Chicken
- Barbecue Chicken
- Chicken in Red Pepper
 Peri Peri Sauce
- Honey Citrus Glazed Chicken
- Polynesian Pineapple Chicken
- Ranch Chicken
- Caesar Chicken
- Turkey Tetrazzini
- Roasted Turkey

Pork

- Rosemary & Garlic Pork Loin
- Sliced Maple Glazed Ham
- Hawaiian Pineapple Pork Loin
- Balsamic Pork Loin
- Barbecue Pulled Pork

Beef

- Sliced Roast Beef
- Top Round of Beef in Au Jus

Vegetables (Choose One)

- Mixed Vegetables
- Green Beans (Garlic or Country Style)
- Whole Kernel Corn
- · Glazed Baby Carrots
- Broccoli Florets (Seasonal)
- Cauliflower Florets (Seasonal)

Sides (Choose One)

- Roasted Rosemary Red Skin Potatoes
- Pasta Salad
- Rice
- Macaroni & Cheese
- Mashed Potatoes
- Potatoes Au Gratin
- Corn Casserole

Buffet: \$28/Person Plated: \$32/Person





Package Includes:

Room Rental, Tables & Chairs, White Linens & Napkins, Dinnerware, Glassware, Flatware, Dance Floor, Guestbook Table, Cake Table, 9'x24' Riser, One Handheld Microphone and Free Parking.

Additional Options:

All items added onto the Packages are subject to state sales tax and a 20 percent service charge.

Hors d'Oeuvres Options

(Minimum Order per item is 50 Pieces)

Hot Selections*

- Crab Meat Stuffed Mushrooms
- Scallop Wrapped Bacon
- Italian Bruschetta
- Black Bean Quesadilla
- Coconut Chicken
- Crab Rangoon
- Santa Fe Egg Rolls
- Pork Pot Stickers
- Chicken Fingers
- Chicken Wings
- Glazed Meat Balls
- Franks Under Wraps
- Pineapple Teriyaki
 Chicken Lollipops
- Bacon Wrapped Jumbo Shrimp
- Beef & Bacon Kabob
- Kielbasa Bites
- Stuffed Clams
- Sausage Balls
- Mini Quiche
- Spinach Artichoke Dip

<u>Cold Selections*</u> Jumbo Shrimp Cocktail on Ice

- Imported and Domestic Cheese Display
- Fresh Crudites Display
- Finger Sandwiches
- (Cucumber Cream Cheese/Spicy South American Turkey/Deviled Ham)
- Spinach Artichoke Dip
- Antipasto Salad
- Three Bean Hummus
- Deviled Eggs
- Pimento Cheese Ball
- Chicken Salad Ball
- Strawberry Feta Skewers w/ Mint
- Cucumber Bites
- · Charcuterie Board
- Chicken Salad w/ Pineapple Bits
- Broccoli Salad w/ Cranberries
- Vegetable Pinwheel

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.





Additional Supplements for Your Meal

- Side Salad
- Additional Starch
- Additional Vegetable

Special Additions to Your Event

- Champagne Toast (House Champagne)
- Mimosa Toast (House Champagne)
- Sparkling Grape Juice Floating Strawberry (Seasonal)
- Piña Colada & Margarita Machine
- Jello Shots
- Champagne Fountain (On Consumption)
- Mimosa Fountain (On Consumption)
- Chocolate Fountain w/ 1 flat of Strawberries
- Chocolate Fountain w/ Assorted Dippers
- Refills on Chocolate, Strawberries, Dippers
- Coffee or Tea Service

Add a Specialty Carved Item to Your Dining Experience *Attending Chef Fee

- Whole Roasted Beef Tenderloin
- Roasted Prime Rib Loin
- Top Round Beef Sirloin
- Bone-In Smithfield Ham
- Garlic & Rosemary Glazed Pork Loin
- Brown Sugar Dijon Glazed Pork Loin





Alcohol List

Domestic Keg

 Budweiser, Bud Light, Miller, Miller Light, Coors Light, Michelob and Michelob Light (Most Domestic Beers available with notice)

Import Specialty Keg

 Most Imports or Micro-Brew Kegs available according to Supplies.

Domestic Singles

- Budweiser, Bud Light, and Michelob Ultra Specialty Singles
- Ordered upon request.

House Wine List

 Pinot Grigio, Riesling, White Zinfandel, Chardonnay, Semillon, Merlot, Cabernet, Shiraz.

Alcohol Options

- Premium Liquor \$8-10
- House Liquor \$7
- Wine \$7
- Imported Beer \$5
- Domestic Beer \$4

Cash Bar Options

Guests will be responsible for purchasing their own drinks. See Alcohol List below for options that will be available.

Security Fees

It is required by law that one (1) security guard for every one hundred (100) people must be present when alcohol is served (A minimum of four hours is required).

* Domestic and Import Singles served in 12 Ounce Bottles or cans (depending upon room assignment and availability).





Basic Booking Rules & Regulations

Room Holds

A hold can be placed on any room for any available space. The hold will automatically be released after 10 days if a signed contract and deposit are not received within the 10 days. State taxes, local taxes, and a 20 percent service charge will be added to final invoices for host hours.

Deposits

A deposit is required to hold available space for longer than 10 days. Any additional equipment, food and beverage, services ordered, service charge, and sales tax will be added to your balance. Should your event be canceled, you have the right to use your deposit toward another event taking place at our facility within six months.

Balance

Your total bill must be paid in full 15 days prior to your event. Any charges incurred during your event will be billed to you in an invoice when the event is over.

Move-in and Move-Out

If you wish to spend an extra day moving in or out of the space used for your event, the charge is 1/2 of the daily room rental rate.

DJ/ Live Band Options

You are welcome to hire a DJ or Live Band for your wedding event. If the DJ or Live Band has specific staging requirements greater than what is provided with the room, additional charges may apply. We ask for the contract information for your contracted entertainment provider so that we can contact them to discuss their requirements.

Decorations

The Dalton Convention Center will provide the linens chosen when you select either the Premier or Pristine Add-On Packages. You are permitted to have your own decorations brought in by yourself or a decorating facility. If you're hiring a decorating company, we ask for their contact information so that we can discuss any regulations for decorations with them. Confetti is not permitted. Candles must be contained in glass hurricanes. Labor fees will be applied should the convention center need to retrieve helium balloons from the ceiling. Helium balloons are not permitted in the Exhibit Hall.





Wedding Package: Premiere

Basic Booking Rules & Regulations (Continued)

Floor Plans

Floor plans for all events must be approved by the client as well as your Event Services Manager. The approvals are based on building policies and fire codes. The drawings can be edited up to 5 days prior to the event.

Security

Security and Guards are provided on a 24-hour basis. The staff is provided for general building purposes only and does not include event staff security. Security of the interior of the contracted space is the responsibility of the licensee. If alcohol is served at your event, we must hire one additional security officer for every 100 guests present. The additional guards are hired at a minimum of four hours at \$32/hour.

Housekeeping

Housekeeping staff is provided throughout your event and includes clean up during the event if necessary and complete clean up at the end of the event.

Sound System

All rooms can patch into our House PA system for use of a microphone. We can also supply a portable sound system at an additional cost if further sound capabilities are desired.

Parking

The Dalton Convention Center provides more than 1,000 parking spaces free of charge.



