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BREAKFAST

BREAKFAST BUFFETS

Served with Chilled Orange Juice and French Lick Invented Tomato Juice, Fresh Brewed Starbucks Regular and Decaffeinated Coffees and Tazo Herbal Hot Teas.

PATOKA CONTINENTAL - 26

Groups under 12 add 5 per person surcharge.

Fresh Sliced Seasonal Fruits **V GF**

Milk and Assorted Cereals **D**

Breakfast Breads and Pastries **N D**

HEALTHY START CONTINENTAL - 28

Groups under 12 add 5 per person surcharge.

Fresh Sliced Seasonal Fruits **V GF**

Assorted Bagels with Cream Cheese **D**

Individual Assorted Oatmeal **V GF**

Individual Yogurts **GF D**

Cold Milk and Assorted Cereals **D**

THE FRENCH LICK BUFFET - 32

Groups under 20 add 5 per person surcharge.

Fresh Sliced Seasonal Fruits **V GF**

Individual Yogurts **GF D**

Assorted Muffins and Breakfast Breads **N D**

Fluffy Scrambled Eggs **GF D**

Boar's Head Applewood Smoked Bacon and Sausage Links **GF**

Paprika Roasted New Potatoes **V GF**

THE SPRINGS BUFFET - 36

Groups under 20 add 5 per person surcharge.

Fresh Sliced Seasonal Fruits **V GF**

Assorted Breakfast Breads **N D**

Individual Yogurts **GF D**

Fluffy Scrambled Eggs with Jack and Cheddar Cheeses **GF D**

Sausage Patties **GF**

Oven-Roasted Rosemary Potatoes with Fire-Roasted Onions and Peppers **V GF**

Batter-Dipped French Toast with Maple Syrup **D**

PLATED BREAKFAST

Served with Freshly Brewed Starbucks Coffee, Orange Juice, and Assorted Muffins and Breakfast Breads.

CAJUN BREAKFAST - 32

Assorted Breakfast Breads **N D**

Individual Yogurts **GF D**

Fluffy Scrambled Eggs **GF D**

Boar's Head Bacon and Andouille Sausage **GF**

Cheddar Grits **D**

THE SPRINGS - 28

Fluffy Scrambled Eggs **GF D**

Choice of Smoked Bacon or Sausage Links **GF**

Hash Brown Casserole **GF D**

BREAKFAST ON THE RUN

Designed for the convenience of grab-and-go service.

Minimum of 10 guests.

BOXED BREAKFAST - 25

Fresh Sliced Seasonal Fruit **V GF**

Individual Yogurt **GF D**

Muffin **N D**

House-Made Granola **N**

Bottled Water

Prices based per person unless otherwise noted. All food and beverage is subject to a 23% service charge and applicable taxes. Prices subject to change.



Vegan



Gluten Free



Contains Nuts



Contains Dairy

BRUNCH

BRUNCH

Groups under 50 add **5** per person surcharge. Served with Chilled Orange Juice and French Lick Invented Tomato Juice, Fresh Brewed Unsweetened Iced Tea, Starbucks Regular and Decaffeinated Coffees and Tazo Herbal Hot Teas.

SPRINGS VALLEY CLASSIC BRUNCH - 55

STARTERS

Fresh Sliced Seasonal Fruits **V GF**

Mixed Field Greens with Tangy Raspberry Vinaigrette **V GF**

Tasty Ice-Cold Shrimp with Zesty Cocktail Sauce
and Fresh Cut Lemon Wedges **GF**

BREAKFAST

Fluffy Scrambled Eggs with Cheddar Jack Cheese and
Fire-Roasted Onions and Peppers **GF D**

Boar's Head Applewood Smoked Bacon and Sausage Links **GF**

Batter-Dipped French Toast with Maple Syrup **D**

Danishes, Sliced Bagels and a Variety of Cream Cheese,
Jelly and Butter **D**

LUNCH

Savory Pan-Seared Salmon with Lemon and Caper Cream Sauce **GF D**

Grilled Chicken Breast with Wild Mushroom Demi-Glace **GF**

Steamed Fresh Vegetable Medley **V GF**

New Potatoes with Caramelized Onions **V GF**

DESSERTS

Pound Cake with Fresh Strawberries **D**

New York Style Cheesecake **D**

BREAKFAST ENHANCEMENTS

INDIVIDUAL OATMEAL PACKETS - 6 each GF D

With Brown Sugar, Raisins and Pecans

BAKED OATMEAL - 10 each GF D

With Apples drizzled with Honey

HOT BREAKFAST SANDWICH - 9 each D

Eggs and Your Choice of Sausage or Bacon on a Biscuit or
Croissant, with or without American Cheese

BISCUITS & GRAVY - 8 D

Flaky Buttermilk Biscuits accompanied with Sage Sausage
Peppered Gravy

BREAKFAST BURRITO - 8 each

Choice of Bacon, Sausage or Chorizo in Flour Tortilla with
Scrambled Eggs, Roasted Peppers and Onions, and Diced
Potatoes; with or without Cheddar Jack Cheese and Salsa

HARD-BOILED EGGS - 12 per half dozen GF

Prices based per person unless otherwise noted. All food and beverage is
subject to a 23% service charge and applicable taxes. Prices subject to change.

V Vegan

GF Gluten
Free

N Contains
Nuts

D Contains
Dairy

BREAKS

CUSTOM BREAKS

Groups under 15 add **5** per person surcharge. All breaks are based on 30 minutes of service.

SALTY & SWEET - 16 ND

Mixed Nuts, Chocolate Dipped Pretzels, Assorted Cookies and Brownies, and Wavy Potato Chips with Caramelized Onion Dip

WELL BEING - 16 ND

French Lick Trail Mix, Assorted Granola Bars and Assorted Individual Yogurts

CHOCOHOLIC - 18 ND

Chocolate Rice Krispies Treats, Fresh Baked Double Chocolate Cookies, Brownies and Miniature Chocolate Bars

SPRING TRAINING - 16 ND

Pretzel Breadsticks with Mustard and Indiana Craft Beer Cheese Sauce, Popcorn, Salted Peanuts and Cracker Jack

SOUTH OF THE BORDER - 16 GF D

Tortilla Chips, Fresh Salsa, Guacamole, Bean Dip and Mexican Corn Dip

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Vegan



Gluten Free



Contains Nuts



Contains Dairy

À LA CARTE BEVERAGES

STARBUCKS COFFEE - 75 *per gallon*
Regular and Decaffeinated

UNSWEETENED ICED TEA - 50 *per gallon*

LEMONADE - 50 *per gallon*

TAZO HERBAL HOT TEA - 50 *per gallon*

WARM APPLE CIDER - 50 *per gallon*

INFUSED WATER - 50 *per gallon*
Strawberry Cucumber, Raspberry Lemon Mint or
Cucumber Lemon Mint

CANNED SOFT DRINKS - 4 *each*
Coke, Coke Zero, Diet Coke and Sprite

DASANI BOTTLED WATER - 4 *each*

SPARKLING WATER - 5 *each*

GOLD PEAK BOTTLED TEA - 4.50 *each*

CHILLED BOTTLED JUICE - 4.50 *each*
Orange, Cranberry, Apple and Tomato

RED BULL - 5 *each*

POWERADE - 5 *each*

SNACKS

BREAKFAST DANISHES & MUFFINS - 40
per dozen **ND**

BAGELS & CREAM CHEESE - 35 *per dozen* **D**

SEASONAL BREAKFAST BREADS - 35
per dozen slices **ND**

ASSORTED GRANOLA BARS - 3.50 *each* **N**

SPECIALTY HEALTH & POWER BARS - 5 *each* **N**

ASSORTED INDIVIDUAL YOGURTS - 5 *each* **GF D**

WHOLE FRESH FRUIT - 30 *per dozen* **V GF**

FRESH SLICED SEASONAL FRUIT - 7 *per person* **V GF**

Prices based per person unless otherwise noted. All food and beverage is
subject to a 23% service charge and applicable taxes. Prices subject to change.

SNACKS (CONTINUED)

INDIVIDUAL YOGURT PARFAITS - 8.50 *each*
Creamy Fresh Yogurt or Greek Yogurt, Fresh Berries, Honey,
Hearty Granola and Fruit **ND**

FRENCH LICK TRAIL MIX - 4 *per person*
Granola Bites, Yogurt-Covered Raisins, Dried Cranberries,
Coconut Flakes and Peanuts **ND**

CRUNCHY SNACKS - 4 *each*
White Cheddar Popcorn, Cracker Jack, Cheetos, Doritos,
Lay's Potato Chips and Ruffles **ND**

POTATO CHIPS & DIPS - 4.50 *per person*
Caramelized Onion Dip and Bacon Cheddar Dip **GF D**

SPICY BAR MIX - 4 *per person*
Wasabi Peas, Pretzels, Mini Breadsticks, Rye Crisps,
Sweet and Spicy Sesame Sticks **D**

COOKIES & BROWNIES (Select 2) - 40 *per dozen*
Fresh Baked Brownies, Blondies, Chocolate Chip Cookies,
White Chocolate Chip Macadamia Nut Cookies
or Oatmeal Raisin Cookies **ND**

MINI CUPCAKES - 35 *per dozen*
Chocolate and Vanilla **D**

PRETZEL BREADSTICKS - 40 *per dozen*
Served with Mustard and Indiana Craft Beer Cheese Sauce **D**

**TORTILLA CHIPS WITH
FRESH SALSA - 4.25** *per person* **V GF**

**ASSORTED MINIATURE
CANDY BARS - 5** *per person* **ND**

MONON SNACK MIX (Nut Free) - 4 *per person*
Corn Chex, Wheat Chex, Pretzels, Rye Crisps, Mini Breadsticks,
Goldfish and Dry BBQ Seasoning **D**



Vegan



GF Gluten
Free



N Contains
Nuts



D Contains
Dairy

COLD PLATED LUNCHES

Served with Fresh Brewed Unsweetened Iced Tea, Starbucks Regular and Decaffeinated Coffees, and Tazo Herbal Hot Teas.

Limit 2 selections from either salad or sandwich menus; allows for 1 entrée option per person.

SALADS - 29

Served with Fresh Baked French Lick Artisan Rolls.

CAESAR SALAD WITH GRILLED CHICKEN

Romaine Lettuce, Marinated Grilled Chicken Breast, Parmesan Cheese and Crunchy Sourdough Croutons lightly tossed in Creamy Caesar Dressing **D**

COBB SALAD

Chopped Romaine topped with Bacon, Tomatoes, Blue Cheese, Roasted Corn, Green Beans, Hard-Boiled Egg and Diced Chicken Breast served with Creamy Ranch Dressing **GF D**

SANDWICHES - 29

Served with Choice of Chips or Italian Pasta Salad, and a Dill Pickle Spear.

THE CLUB

Ovengold Smoked Turkey, Beechwood Smoked Ham, Applewood Smoked Bacon, Swiss Cheese, Cheddar Cheese, Lettuce and Tomato on Wheat Berry Bread **D**

THE DELUXE

London Broil Roast Beef, Beechwood Smoked Ham, Ovengold Turkey, Picante Provolone, Tomato and Leaf Lettuce on a Cuban Baguette **D**

THE GARDEN PARTY

Grilled Marinated Eggplant, Spinach, Red Pepper, Tomatoes and Fresh Mozzarella on a Baguette **D**

DESSERTS (Select 1)

Brownies **N D**

Lemon Bars **D**

HOT PLATED LUNCHES

Served with Fresh Brewed Unsweetened Iced Tea, Starbucks Regular and Decaffeinated Coffees, and Tazo Herbal Hot Teas.

SALADS (Select 1)

Baby Spinach Salad with Shaved Red Onion, Roasted Mushrooms, Hard-Boiled Egg, Crisp Pancetta and Apple Cider Vinaigrette **GF**

Traditional Caesar Salad with Crunchy Sourdough Croutons and Parmesan Cheese **D**

Iceberg and Romaine with Tomatoes, Cucumbers, Carrots and Creamy Ranch **GF D**

ENTRÉES (Select 1)

PORK

Bone-In Chop with Apple Cherry Chutney - 40 **GF**

CHICKEN

Grilled Chicken Breast with Lemon Garlic Cream Sauce - 40 **GF D**

Tuscan Style Grilled Chicken with Gorgonzola Sauce - 39 **GF D**

Bacon-Wrapped Chicken Breast with Brown Sugar and Garlic - 40 **GF**

BEEF

Marinated Flat Iron Steak with Whiskey Cream Sauce - 40 **GF D**

Beef Short Rib with Natural Demi-Glace - 45 **GF**

SEAFOOD

Oven-Roasted Salmon with Maple Balsamic Reduction - 40 **GF**

VEGETARIAN/VEGAN SELECTION

Vegetable Biryani **V**

Vegetable Tikka Masala **V**

Vegetable Wellington **V**

Stuffed Bell Pepper **V GF**

Zucchini Boat **V GF**

VEGETABLES (Select 1)

Stewed Green Beans with Bacon and Onion **GF**

Roasted Baby Carrots **V GF**

Oven-Roasted Brussels Sprouts **V GF**

Roasted Root Vegetables **V GF**

Chef's Selection Mixed Vegetables **GF**

STARCHES (Select 1)

Roasted New Potatoes **V GF**

Fire-Roasted Sweet Potatoes **V GF**

Parmesan Grits **GF D**

Rice Pilaf **GF D**

Mashed Skin-On Red Potatoes **GF D**

DESSERTS (Select 1)

Chocolate Buttermilk Cake **D**

Seasonal Mousse **GF D**

Seasonal Fruit Tart **V**

V Vegan **GF** Gluten Free **N** Contains Nuts **D** Contains Dairy

Prices based per person unless otherwise noted. All food and beverage is subject to a 23% service charge and applicable taxes. Prices subject to change.

WORKING LUNCHES

Groups under 20 add **5** per person surcharge. Served with Fresh Brewed Unsweetened Iced Tea, Starbucks Regular and Decaffeinated Coffees and Tazo Herbal Hot Teas.

SALAD, MAC & MASH BAR - 38

Served with Fresh Baked French Lick Artisan Rolls.

Add Grilled Sliced Chicken - 6

Add Half Sandwich - 6

SALADS **D**

Southwest Chop Salad, Traditional Caesar Salad and Pasta Salad

MAC & MASH **D**

Creamy Yukon Gold Mashed Potatoes and White Cheddar Mac and Cheese with Applewood Smoked Bacon Bits, Shredded Cheddar, Sour Cream and Fresh Chives

DESSERTS **N D**

Chef's Selection of Mini Desserts

MINI BLOCK PARTY - 40

SALADS **GF D**

Southern Style Potato Salad and Southern Coleslaw

ENTRÉES **GF**

Grilled Chicken Breast, Pulled Pork with French Lick Barbecue Sauce and Beer Brats with Sauerkraut

ACCOMPANIMENTS

Barbecue Baked Beans, White Cheddar Macaroni and Cheese **D**, Onions, Pickles, Soft Buns and Condiments

DESSERTS **N D**

S'mores Tarts and Fruit Bars

PLUTO LUNCHEON - 44/48

Select 2 entrées for **44** or 3 entrées for **48**. Served with Fresh Baked French Lick Artisan Rolls.

STARTERS

Fresh Fruit Salad **V GF**

Southern Coleslaw **GF D**

Mixed Baby Greens with Sliced Cucumber, Tomato and Carrots with Assorted Dressings **GF D**

ENTRÉES (Select 2 or 3)

Seared Chicken Breast with Garlic Lime Cream Sauce **GF D**

Tuscan Grilled Chicken with Roasted Red Pepper Sauce **GF**

Golden Grilled Chicken Breast with Honey Dijon Sauce **GF**

Herb-Crusted Pork Loin with Brandied Cherry Glaze **GF**

Oven-Roasted Strip Loin of Beef with German Mushroom Gravy **GF D**

Fresh Salmon with Honey & Roasted Garlic Glaze

Penne Pasta with Shrimp and Roasted Tomatoes in Madeira Wine Sauce

Ravioli Florentine in a Creamy Sun-Dried Tomato and Parmesan Sauce **D**

Tuscan Vegetarian Pasta

Tri-Colored Cheese Tortellini with Pesto Cream Sauce **D**

SIDES (Select 2)

Roasted Red Potatoes **V GF**

Mashed Skin-On Red Potatoes **GF D**

Fire-Roasted Sweet Potatoes **V GF**

Rice Pilaf **GF D**

Roasted Carrots **V GF**

Roasted Root Vegetables **V GF**

Classic Mixed Vegetables **V GF**

Stewed Green Beans **GF D**

Italian Blend Vegetables **V GF**

DESSERTS (Select 1)

Seasonal Mousse **GF D**

Fruit Bars **N D**

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V Vegan **GF** Gluten Free **N** Contains Nuts **D** Contains Dairy

LUNCH

WORKING LUNCHES (CONTINUED)

Groups under 20 add 5 per person surcharge. Served with Fresh Brewed Unsweetened Iced Tea, Starbucks Regular and Decaffeinated Coffees and Tazo Herbal Hot Teas.

FRENCH LICK DELI - 38

Featuring Boar's Head Meats and Cheeses and served with Assorted Potato Chips. Sandwiches and wraps are served cut in half and wrapped in deli paper for quicker service.

STARTERS (Select 2)

Roasted Vegetable Pasta Salad **V**

Southern Potato Salad **GF**

Creamy Coleslaw **GF D**

SANDWICHES & WRAPS (Select 3)

THE DELUXE London Broil Roast Beef, Beechwood Smoked Ham, Ovengold Turkey, Picante Provolone, Tomato and Leaf Lettuce on a Cuban Baguette **D**

TWISTED CUBAN Porketta, Beechwood Smoked Ham, Swiss Cheese, Deli Pickle Slices and Yellow Mustard on a Pretzel Baguette **D**

BIG ITALIAN Pepperoni, Genoa Salami, Peppered Salami, Spicy Capicola, Picante Provolone, Sliced Tomato and Lettuce on an Italian Roll **D**

CLUB Ovengold Smoked Turkey, Beechwood Smoked Ham, Applewood Smoked Bacon, Swiss Cheese, Cheddar Cheese, Lettuce and Tomato on Wheat Berry Bread **D**

CHICKEN SALAD California Style Chicken Salad served with a Flaky Mini Croissant **N D**

CHICKEN CAESAR WRAP Grilled Chicken Caesar Salad in a Flour Tortilla **D**

VEGETABLE WRAP Spinach, Tomato, Shredded Carrots, Sour Cream, Salsa, Cilantro and Pepper Jack Cheese in a Sun-Dried Tomato Tortilla **D**

CHIPOTLE CHICKEN WRAP Chipotle Chicken with Chopped Romaine, Monterey Jack Shredded Cheese and Avocado Lime Crema in a Flour Tortilla **D**

SMOKED BEEF BRISKET Smoked Beef Brisket, Avocado Slices, Monterey Jack Cheese, Tomato, Lettuce, Bell Peppers and Green Onions with Cortez Sauce in a Sun-Dried Tomato Tortilla **D**

TURKEY SANDWICH Oven-Roasted Turkey with Honey Mustard, Fig Jam, Arugula and Smoked Gouda on Ciabatta Bread

DESSERTS (Select 1)

Fresh Baked Cookies **D**

Brownies **N D**

Lemon Bars **D**

Prices based per person unless otherwise noted. All food and beverage is subject to a 23% service charge and applicable taxes. Prices subject to change.

MEXICANO FIESTA - 42/44

Select 2 entrées for 42 or 3 entrées for 44.

STARTERS

Mexican Chopped Salad and Tortilla Chips with Salsa and Guacamole **GF D**

ENTRÉES (Select 2 or 3)

House-Made Cheese Enchiladas **GF D**

Shredded Chicken with Chiles **GF**

Chicken and Chorizo with Queso **GF D**

Carne Asada **GF**

ACCOMPANIMENTS

Black Beans, Cilantro Lime Steamed Rice, Mexican Street Corn, Sour Cream, Flour Tortillas **D**

DESSERT

Chocolate and Tres Leches Mexican Tarts **D**

ASIAN INSPIRED LUNCH - 42

Entrées served with Fried Rice.

SALAD

Fresh Garden Salad with Toasted Sesame Dressing **GF V**

STARTERS (Select 2)

Vegetable Egg Roll

Steamed Dumplings

Fried Dumplings

Crab Rangoon **D**

Lo Mein

ENTRÉES (Select 2)

General Tso's Chicken

Sweet and Sour Shrimp

Beef and Broccoli

Sweet and Sour Chicken

Shrimp and Garlic Sauce

DESSERTS

Sweet Biscuits **D**



Vegan



Gluten Free



Contains Nuts



Contains Dairy

LUNCH

LUNCH ON THE RUN

Designed for the convenience of grab-and-go service. Each box lunch includes Individual Bag of Chips, Condiments, Italian Pasta Salad, House-Baked Cookie and Bottled Water. Minimum of 10 guests.

SANDWICHES - 28 (Select Up To 3)

THE CORNER DELI - TURKEY

Ovengold Smoked Turkey and Gold Label Swiss on Wheat Berry Bread with Tomato and Lettuce **D**

THE CORNER DELI - HAM

SmokeMaster Beechwood Black Forest Ham and Yellow Vermont Cheddar on Wheat Berry Bread with Tomato and Lettuce **D**

THE CORNER DELI - BEEF

Shaved London Broil Roast Beef and Picante Provolone on Wheat Berry Bread with Tomato and Lettuce **D**

THE CROISSANT CLUB

Large, Flaky Croissant with Hardwood Smoked Ham, Turkey and Crispy Bacon with American Cheese **D**

SMOKED BRISKET

Smoked Beef Brisket on Ciabatta Bread with Smoked Gouda, Lettuce, Tomato and Southwest Dressing **D**

CHICKEN CAESAR WRAP

Grilled Chicken Caesar Salad in a Soft Flour Tortilla **D**

CHIPOTLE CHICKEN

Chipotle Chicken, Sliced Monterey Jack Cheese and Avocado Lime Crema on a Hoagie Bun **D**

THE GARDEN PARTY

Grilled Marinated Eggplant, Spinach, Red Pepper, Tomatoes and Fresh Mozzarella on a Baguette **D**

Prices based per person unless otherwise noted. All food and beverage is subject to a 23% service charge and applicable taxes. Prices subject to change.

V Vegan **GF** Gluten Free **N** Contains Nuts **D** Contains Dairy

DINNER

PLATED DINNERS

Served with Fresh Brewed Unsweetened Iced Tea, Starbucks Regular and Decaffeinated Coffees, Tazo Herbal Hot Teas, Fresh Baked French Lick Artisan Rolls and Chef's Choice Vegetables.

SALADS (Select 1)

Iceberg and Romaine with Tomatoes, Cucumbers, Carrots and Creamy Ranch Dressing **GF D**

Traditional Caesar Salad with Sourdough Croutons and Parmesan Cheese **D**

Arugula Salad with Goat Cheese, Toasted Pecans, Dried Cranberries and Cranberry Vinaigrette **GF ND**

Traditional Wedge with Blue Cheese Crumbles, Spiced Tomato, Red Onion, Bacon Crumbles and Creamy Ranch Dressing **GF D**

ENTRÉES

Savory Short Ribs with Natural Demi-Glace - 60

Marinated Grilled Flat Iron Steak with Chimichurri Sauce - 54 **GF**

Grilled Pork Loin Chop with Spinach Artichoke Cream Sauce - 50 **GF D**

Seared Chilean Sea Bass with Ginger Lime Sauce - 60 **GF**

Petite Grilled Beef Tenderloin with Bordelaise Sauce - 62 **GF**

Parmigiano-Reggiano Encrusted Chicken Breast with Spicy Tomato Sauce - 50 **D**

Roasted Chicken Breast with Mirepoix Cream Sauce - 48 **GF D**

Bourbon and Brown Sugar Glazed Airline Chicken - 48 **GF**

Fresh Atlantic Salmon with Herb Butter Sauce - 48 **GF D**

DUET ENTRÉES

Grilled Petite Filet Mignon and Pan-Seared Salmon with Horseradish and Dill Cream Sauce - 68 **GF**

Center Cut Filet Mignon and Chicken Breast with Smoky Pineapple Sauce - 66 **GF**

Grilled Tenderloin of Beef and Maryland Lump Crab Cake with Green Peppercorn Sauce - 70 **D**

Grilled Filet of Beef with Port Wine Demi-Glace and Chilean Sea Bass - 72 **GF**

Marinated Flat Iron Steak and Salmon with Maple Balsamic Glaze - 62 **GF**

VEGETARIAN *Vegan Option Available

Cheese Tortellini with Basil Pesto Sauce **D**

Vegetable Biryani **V**

Vegetable Tikka Masala **V**

*Vegetable Wellington

*Stuffed Portobello Mushroom with Parmesan Cheese **GF D**

*Stuffed Bell Pepper with Swiss or Parmesan Cheese **GF D**

*Eggplant Tomato Tower **GF D**

STARCHES (Select 1)

Mashed Skin-On Red Potatoes **GF D**

Rice Pilaf **GF D**

Roasted Red Potatoes **V GF**

Roasted Garlic or Caramelized Onion Whipped Yukon Gold Potatoes **GF D**

Cheesy Grits **GF D**

Asparagus Risotto **GF D**

DESSERTS (Select 1)

Classic Tiramisu **D**

Seasonal Mousse **GF D**

Chocolate Buttermilk Cake **D**

White Chocolate Strawberry Shortcake **D**

New York Style Cheesecake **D**

PLATED CHILDREN'S MENU

Served with Choice of Milk, Chocolate Milk, Apple Juice or Lemonade.

SALAD (Select 1)

Adult Salad Selection

Fruit Cup **V GF**

ENTRÉES - 20 (Select 1)

Chicken Tenders

Mini Corn Dogs

Spaghetti and Meatballs

SIDES (Select 2)

Applesauce **V GF**

Tater Tots **GF**

Macaroni and Cheese **D**

Adult Vegetable Selection

DESSERTS

Chef's Choice Dessert **D**

V Vegan **GF** Gluten Free **N** Contains Nuts **D** Contains Dairy

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DINNER

DINNER BUFFETS

Groups under 30 add 5 per person surcharge. Served with Fresh Brewed Unsweetened Iced Tea, Starbucks Regular and Decaffeinated Coffees, Tazo Herbal Hot Teas and Fresh Baked French Lick Artisan Rolls.

BOILERMAKER - 66

STARTERS

- Grilled Vegetable Pasta Salad **D**
- Baby Greens with Fresh-Cut Tomatoes, Cucumbers and Carrots with Creamy Ranch Dressing **GF D**

ENTRÉES

- Roasted Pork Loin with Maple Jus **GF**
- Grilled Chicken Breast with Lemon Caper Sauce **GF D**
- Wild Mushroom Ravioli with Sage Browned Butter Sauce **D**

SIDES

- Rosemary Roasted Potatoes **V GF**
- Chef's Choice Vegetable **GF**

DESSERTS

- Assorted Cakes and Pies **D**

INDIANA HOOSIER - 66

STARTERS

- Pasta Salad with Sun-Dried Tomatoes and Feta Cheese **D**
- Iceberg and Romaine Salad with Tomato, Chopped Egg, Cucumber, Bacon and Croutons with Creamy Ranch Dressing **D**

ENTRÉES (Select 3)

- Seared Chicken Breast with Roasted Garlic and Sweet Bourbon Glaze **GF**
- Marinated Flat Iron Steak with Duxelles Demi-Glace **GF**
- Cheese Tortellini with Wild Mushroom and Blue Cheese Cream Sauce **D**
- Honey Garlic Salmon Fillet

SIDES

- Country-Style Green Beans with Applewood Smoked Bacon **GF**
- Paprika Roasted Red Bliss Potatoes **V GF** or
- Caramelized Onion Mashed Potatoes **GF D**

DESSERTS

- Indiana's Own Sugar Cream Pie **D**
- Seasonal Cobbler with Traditional Lattice Crust **D**
- Banana Pudding **D**

THE PATOKA - 75

STARTERS

- Shrimp and Crab Salad **GF D**
- Traditional Caesar Salad with Sourdough Croutons and Parmesan Cheese **D**

ENTRÉES

- Grilled Tenderloin Medallions with Peppercorn Cream Sauce **GF D**
- Tuscan Grilled Chicken Breasts with Spinach and Artichoke Cream Sauce **D**
- Roasted Sea Bass with Lemon Sauce **GF D**

SIDES

- Chef's Choice Vegetable **GF**
- Blue Cheese Mashed Potatoes **GF D**
- Cheddar Garlic Biscuits **D**

DESSERTS

- Individual Bakery Selections **D**

ASIAN INSPIRED DINNER - 58

Entrees served with Fried Rice.

SALAD

- Fresh Garden Salad with Toasted Sesame Dressing **V GF**

STARTERS (Select 2)

- Vegetable Egg Roll
- Fried Crab Rangoon **D**
- Steamed Dumplings
- Fried Dumplings
- Lo Mein

ENTRÉES (Select 3)

- General Tso's Chicken
- Sweet and Sour Shrimp
- Beef and Broccoli
- Sweet and Sour Chicken
- Shrimp and Garlic Sauce

DESSERTS

- Green Tea Muffins and Sweet Biscuits **D**

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V Vegan **GF** Gluten Free **N** Contains Nuts **D** Contains Dairy

DINNER

DINNER BUFFETS (CONTINUED)

THE ITALIAN - 66/70

Select 2 entrées for **66** or 3 entrées for **70**.

SALADS

Caprese Salad with Spinach, Cherry Tomatoes and Fresh Mozzarella with Balsamic Vinaigrette **GF D**

Italian Chopped Salad with Romaine Lettuce, Roasted Marinated Tomatoes, Garbanzo Beans, Sliced Red Onions, Shaved Parmesan, Croutons and Italian or Ranch Dressing **D**

ENTRÉES

Lamb Chops with Mint Demi-Glace **GF**

Chicken Cacciatore: Grilled Chicken with Roasted Peppers and Onions in Tomato Sauce **GF**

Herb-Rubbed Pork Loin with Cherry Balsamic Glaze **GF**

Oven-Baked Salmon with Lemon Dill Cream Sauce **GF D**

ACCOMPANIMENTS

Mushroom Risotto or Roasted Poblano Polenta **D**

Italian Blend Vegetables or Chef's Choice Vegetable **GF**

DESSERTS

Tiramisu **D**

Chocolate Chip Cannoli **D**

OUTDOOR DINNER BUFFETS

Groups under 30 add **5** per person surcharge. Served with Fresh Brewed Unsweetened Iced Tea, Lemonade, Starbucks Regular and Decaffeinated Coffees and Tazo Herbal Hot Teas.

THE BLOCK PARTY - 58

SALAD

Sweet and Sour Coleslaw **GF**

ENTRÉES (Select 3)

Bacon BBQ Chicken

Grilled Angus Beef Burgers

Pulled Pork in French Lick Barbecue Sauce **GF**

Bratwurst Steeped with Local Beer, Onions and Peppers **GF**

ACCOMPANIMENTS

Sweet Corn **GF D**

Barbecue Baked Beans **GF**

Macaroni and Cheese **D**

Lettuce, Tomatoes, Onions, Pickles, American Cheese, Soft Buns and Condiments **D**

DESSERTS

Cheesecake Brownie Bars **D**

Fruit Cobbler Bars **D**

ALL-AMERICAN BBQ - 64

SALADS

Tomato, Cucumber and Red Onion Salad **V GF**

Sweet and Sour Coleslaw **GF**

ENTRÉES (Select 3)

Smoked Beef Brisket **GF**

Pulled Pork in French Lick Barbecue Sauce **GF**

Char-Grilled Flat Iron Steak **GF**

Bacon BBQ Chicken **GF D**

Slow Smoked Baby Back Ribs **GF**

ACCOMPANIMENTS

Barbecue Baked Beans **GF**

Cornbread Muffins **D**

Baked Potato Casserole **GF D**

DESSERTS

S'mores Tarts **D**

Assorted Mini Pies **N D**

V Vegan **GF** Gluten Free **N** Contains Nuts **D** Contains Dairy

Prices based per person unless otherwise noted. All food and beverage is subject to a 23% service charge and applicable taxes. Prices subject to change.

RECEPTION SELECTIONS

HORS D'OEUVRES

Butler-passed or displayed. Minimum of 25 each.

**Because of transportation requirements and the delicate nature of certain hors d'oeuvres, items with an asterisk are unavailable for selection at The Pete Dye Pavilion and Stables Pavilion and Event Barn.*

CHILLED SELECTIONS - 5

- Antipasto Skewers **D**
- Caprese Skewers **GF D**
- Fresh Vegetable Shooter **GF D**
- *Tomato Mozzarella Bruschetta **D**
- Gulf Shrimp with Cilantro Cocktail Sauce **GF**

HOT SELECTIONS - 5

- *Hot Wings (Barbecue, Traditional, Asian)
- Teriyaki Beef Satay
- Maple Glazed Scallops in Bacon **GF**
- *Coconut Shrimp with Orange Marmalade
- Chicken Tandoori Skewers with Asian Glaze **GF**
- *Chinese Pot Stickers with Dipping Sauce
- *Thai Chicken Spring Rolls with Sweet Chili Sauce
- Mini Beef Wellington with Wild Mushroom Sauce
- Dough-Wrapped Andouille Sausage with Spicy Creole Sauce
- Chili Lime Chicken Kabobs **GF**
- *Pimento Cheese and Bacon Beignets **D**
- Fig and Blue Cheese Flatbread **D**
- Shrimp Casino Kabobs **GF**

PREMIUM SELECTIONS - 6

- *Broiled Tenderloin of Beef on Garlic Baguette **D**
- Shrimp Shooter with Bloody Mary Cocktail Sauce **GF**
- Mini Crab Cakes with Cajun Remoulade

RECEPTION DISPLAYS

Approximately 25 servings

IMPORTED & DOMESTIC CHEESE - 250

Garnished with Fresh Fruit and served with Lavash and Water Crackers **D**

FRESH VEGETABLE CRUDITÉS - 155

Crisp Hand-Carved Vegetables with Ranch Dipping Sauce **GF D**

ANTIPASTO - 275

Italian Meats and Cheeses, Marinated Olives, Pickled Vegetables and Cherry Peppers with Flatbread Garlic Crostinis **D**

BRUSCHETTA - 325

Goat Cheese in Herbs, Roasted Mushrooms, Fresh Mozzarella, Heirloom Tomatoes and Basil, Grilled Asparagus, Mission Figs and Brie, Shaved Beef Tenderloin, Maytag Blue Cheese **D**

ASSORTED FINGER SANDWICHES - 150

Accompanied with Kosher Baby Dill Pickles and Cherry Tomatoes

SMOKED TURKEY AND CHEDDAR

On Mini Buns served with Caramelized Onion Mayonnaise **D**

SMOKED HAM AND SMOKED TURKEY CLUB

With Applewood Bacon, Gouda Cheese and Tomato on Wheat Berry Bread **D**

CARVERY

150 chef fee per station. Carving station prices are based on 60 minutes of service. Served with French Lick Artisan Rolls. Approximately 25 servings each.

WHOLE TENDERLOIN OF BEEF - 450

With Red Wine Demi-Glace **GF**

GARLIC ROASTED PRIME RIB OF BEEF - 400

With Creamy Horseradish and Natural Jus **GF D**

CIDER BRINED GRILLED PORK LOIN - 275

Served with Fried Apples **GF**

HONEY SAGE BASTED TURKEY BREAST - 275

With Pan Gravy **GF D**

GARLIC RUBBED LEG OF LAMB - 350

with Jalapeño Mint Demi-Glace

Prices based per person unless otherwise noted. All food and beverage is subject to a 23% service charge and applicable taxes. Prices subject to change.



Vegan



Gluten Free



Contains Nuts



Contains Dairy

RECEPTION STATIONS

Groups under 25 add 5 per person surcharge. Working station prices are based on 60 minutes of service. Minimum of 3 stations unless accompanied with carvery or reception selections.

FROM THE GRILL - 38

Served with French Lick Artisan Rolls.

- Grilled Vegetables **V GF**
- Tuscan Chicken Breast **GF**
- Balsamic Grilled Flank Steak with Charred Cherry Tomatoes **GF**
- Gulf Shrimp Skewers **GF**

SATAY STATION - 25

- Grilled Shrimp Skewers **GF**
- Chicken Tandoori with Sweet Chili Sauce **GF**
- Teriyaki Beef Satay **GF**

SLIDER STATION - 25 (Select 3)

- Jerk Chicken with Pineapple and Mango Chutney
- Hawaiian Pulled Pork with Red Onion and Grilled Pineapple
- Caprese Slider with Fresh Tomato, Avocado, Mozzarella and Pesto **D**
- Angus Beef with American Cheese, Tomato, Red Onion and Cornichon **D**
- Lamb Sliders with Arugula and Goat Cheese **D**

SMOKED MAC & MASHED POTATO BAR - 23

- Add Sliced Grilled Chicken - 6
- Smoked Macaroni and Cheese **D**
- Roasted Garlic Mashed Yukon Gold Potatoes **GF D**
- Buttery Maple Sweet Potatoes **GF D**
- Accompaniments: Bacon, Cheddar Cheese, Blue Cheese, Chives, Sour Cream, Caramelized Onions, Sweet Cream Butter, Mini Smoked Sausages, Oven-Roasted Teardrop Tomatoes, Brown Sugar, Cinnamon and Marshmallows

PASTA STATION - 25

Served with Shaved Parmesan Cheese and Peasant Bread.
Rice Noodles available upon request.

- Cheese Tortellini and Penne Pasta **D**
- Choice of 2 Sauces:
- Balsamic Tomato Basil **GF D**
- Herb Pesto **GF D**
- Marinara **GF**
- Alfredo Sauce
- Choice of 2 of the following accompaniments:
Seafood Medley, Mediterranean Vegetables or Crumbled Italian Sausage

SALAD STATION - 20

- Caprese Salad **GF D**
- Italian Pasta Salad **D**
- Seafood Salad **GF D**
- Chopped Iceberg and Romaine Salad – Bacon, Shredded Cheddar, Mushrooms, Tomatoes, Shredded Carrots and Assorted Dressings **GF D**
- Traditional Caesar Salad **D**

DESSERT STATION - 25

Chef's Choice Assorted Miniature Dessert Selections **ND**

Prices based per person unless otherwise noted. All food and beverage is subject to a 23% service charge and applicable taxes. Prices subject to change.

V Vegan **GF** Gluten Free **N** Contains Nuts **D** Contains Dairy

PETE DYE PAVILION

PAVILION BREAKFAST BUFFET - 40

Served with Orange and Apple Juice, Starbucks Regular and Decaffeinated Coffee and Tazo Herbal Hot Teas.

- Almond Granola Parfaits with Fresh Raspberries **N**
- Seasonal Fruits and Berries **V GF**
- Assorted Cereals with Milk **D**
- Breakfast Pastries, Muffins and Breads **N D**
- Pecan French Toast with Fresh Berries and Maple Syrup **N D**
- Farm-Fresh Scrambled Eggs with Cheese and Chives **GF D**
- Applewood Smoked Bacon Strips **GF**
- Fischer Farms Breakfast Sausage **GF**
- Hash Brown Casserole **GF D**

HEARTLAND LUNCH BUFFET - 50

Served with Fresh Brewed Iced Tea, Lemonade and Starbucks Regular and Decaffeinated Coffees.

- Baby Spinach and Mixed Greens with Feta Cheese and Avocado Buttermilk Ranch **GF D**
- Heirloom Tomato and Herb Pasta Salad **D**
- Seared Salmon with Brown Sugar Dijon Sauce **GF**
- Broiled Chicken Breast with Grilled Pineapple-Mango Salsa **GF**
- Roasted New York Strip Steak with Barbecue Bourbon Demi-Glace **GF**
- Oven-Roasted Red Bliss Potatoes with Garlic and Cheddar Cheese **D**
- Sautéed Zucchini and Squash **V GF**
- French Lick Bakery Rolls and Butter **D**
- Wick's Sugar Cream Pie **D**
- Fresh-Cut Seasonal Fruit **V GF**

PAVILION DELI LUNCH BUFFET - 46

Served with Fresh Brewed Iced Tea, Lemonade and Starbucks Regular and Decaffeinated Coffees.

- Dijon-Dill Potato Salad **GF D**
- Baby Spinach and Mixed Greens with Feta Cheese and Avocado Buttermilk Ranch **GF D**
- Club Sandwiches with Ovengold Smoked Turkey, Beechwood Smoked Ham, Applewood Smoked Bacon, Swiss Cheese, Cheddar Cheese, Lettuce and Tomato on Wheat Berry Bread **D**
- California Style Chicken Salad served with a Flaky Mini Croissant **N D**
- Deluxe Sandwich with London Broil Roast Beef, Beechwood Smoked Ham, Ovengold Turkey, Picante Provolone, Tomato and Leaf Lettuce on a Cuban Baguette **D**
- Decadent Brownies with Bourbon Bacon Caramel Sauce **D**
- Fresh Sliced Seasonal Fruits **V GF**
- Assorted Chips **GF**
- Lemon Bars **D**

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PETE DYE PAVILION (CONTINUED)

PAVILION DINNER BUFFET - 82

Served with Fresh Brewed Iced Tea, Starbucks Regular and Decaffeinated Coffees and Fresh Baked French Lick Artisan Rolls.

- Marinated Tortellini Pasta Salad **D**
- Baby Spinach and Mixed Greens with Feta Cheese and Balsamic, Red French and Buttermilk Ranch Dressings **GF D**
- Herb Roasted Chicken with Marsala Sauce **GF D**
- Ginger Sea Bass over Wilted Greens **GF**
- Garlic and Rosemary Beef Tenderloin with Bordelaise Demi-Glace **GF**
- Oven-Roasted Brussels Sprouts **V GF**
- Slow-Cooked Cabernet Whole Mushrooms **GF D**
- Caramelized Onion Yukon Gold Mashed Potatoes **GF D**
- Fresh-Cut Seasonal Fruit **V GF**
- Country Buttermilk Cake with Ganache **D**
- Warm Bread Pudding with Bourbon Crème Anglaise **D**

LOCAL FARM RAISED MENU - 80

Served with Fresh Brewed Iced Tea, Starbucks Regular and Decaffeinated Coffees and Fresh Baked French Lick Artisan Rolls.

- Fresh Green Bean and Tomato Salad in a Red Wine Vinaigrette **V GF**
- Baby Greens with Dried Cranberries, Toasted Pine Nuts, Asiago Cheese and Maple Vinaigrette **GF N D**
- Cool Asparagus and Goat Cheese Salad **GF D**
- Miller Farms Amish Chicken in Balsamic Caramelized Onion Cream Sauce **GF D**
- Marsala Braised Fischer Farms Short Ribs over Cheesy Grits **GF D**
- Horseradish Crusted Scottish Salmon **D**
- Gruyere Potato Gratin **D**
- Local Farmers Market Seasonal Vegetables **V GF**
- Assorted Dessert Buffet **N D**

MOUNT AIRIE BUFFET - 84

Served with Fresh Brewed Iced Tea, Starbucks Regular and Decaffeinated Coffees and Fresh Baked French Lick Artisan Rolls.

- Panzanella Salad with Greens, Cucumber, Red Onion and Champagne Vinaigrette **GF D**
- Traditional Caesar Salad **D**
- Grilled Swordfish with Pineapple Red Pepper Salsa **GF**
- Smothered Chicken with Onions, Bacon and Cheese **GF D**
- Veal Marsala **D**
- Rosemary Roasted Fingerling Potatoes **V GF**
- Oven-Roasted Baby Zucchini, Squash and Carrots **V GF**
- Caramel Macchiato Cake **D**
- Fruit Trifle **D**

Prices based per person unless otherwise noted. All food and beverage is subject to a 23% service charge and applicable taxes. Prices subject to change.

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BAR SERVICE

BANQUET BARS

Banquet Bars and Package Bars include Selected Liquor (Superior or Premium), Cordials, House Wines, Domestic Beers, Premium Beers and Seltzers, Coke Brand Soft Drinks, Bottled Water, Juice and Mixers.

SUPERIOR LIQUOR SELECTIONS

11.01 Hosted, **12** Cash Per Drink

Absolut Vodka
Beefeater Gin
Buffalo Trace Bourbon
Dewar's Blended Scotch
Jack Daniel's Whiskey
Jose Cuervo Tequila
Bacardi White Rum
Cointreau Orange Liqueur
DeKuyper Amaretto

PREMIUM LIQUOR SELECTIONS

13.07 Hosted, **14.25** Cash Per Drink

Tito's Vodka
Tanqueray Gin
Woodford Reserve Bourbon
Chivas Regal Scotch
Jameson Irish Whiskey
1800 Reposado Tequila
Captain Morgan White Rum
Grand Marnier Orange Liqueur
Disaronno Amaretto

CORDIALS

11.19 Hosted, **13** Cash Per Drink

Baileys Irish Cream
Kahlúa

Hosted/Cash Bars - **500** minimum, for maximum of 5 hours. Additional hours will have a **75/hour** bartender fee. If the bar minimum is not met, a **150** bartender fee applies. Selections are subject to change based on availability. **150** setup fee applies per bar for all off-site and outdoor events.

Non-alcoholic options available upon request.

Prices based per person unless otherwise noted. All food and beverage is subject to a 23% service charge and applicable taxes. Prices subject to change.

HOUSE WINES

11.01 Hosted, **12** Cash Per Glass; **38** Per Bottle

McManis Cabernet Sauvignon
McManis Merlot
McManis Chardonnay
McManis Sauvignon Blanc
McManis Pinot Noir
McManis Pinot Grigio
Cupcake Moscato

DOMESTIC BEERS & SELTZER

7.11 Hosted, **7.75** Cash Per Bottle (16 oz. Aluminum Beer Bottles)

Budweiser
Bud Light
Busch Light
Coors Light
Miller Lite
Michelob Ultra
Assorted Flavor Seltzers

PREMIUM BEERS

6.42 Hosted, **7** Cash Per Bottle (12 oz. Bottles)

Heineken
Corona
Guinness
Yuengling Lager

BANQUET BAR PACKAGES

SUPERIOR

TWO HOURS - 41 per person
THREE HOURS - 50 per person
ADDITIONAL HOURS - 12 per person/hour

PREMIUM

TWO HOURS - 49 per person
THREE HOURS - 59 per person
ADDITIONAL HOURS - 14 per person/hour

French Lick Springs Hotel as a licensee is responsible for the sale and service of all alcoholic beverages and the administration of state regulations. The Hotel's alcoholic beverage license requires the Hotel to (1) request proper identification (photo ID) of any person of questionable age and refuse alcoholic beverages to any person under the age of 21 or anyone who cannot produce proper identification, and (2) refuse alcoholic beverage service to any person who, in the Hotel's judgment, appears to be intoxicated. As the sole licensed purveyor of the Hotel, it is our responsibility to enforce a policy of not allowing individuals or groups to bring liquor from outside sources onto the property. (Cash bar pricing is inclusive of applicable taxes; no service charge is applied.)

FRENCH LICK RESORT GENERAL INFORMATION AND POLICIES

Food and Beverage Policy

All food and beverages served at functions associated with the group's event must be provided, prepared and served by hotel and must be consumed on resort premises unless waived in writing by hotel.

Menu Availability

All menu items and prices listed on banquet menus are subject to change based on seasonality, availability of product and shifting market rates. French Lick Resort reserves the right to make reasonable and timely product substitutions to any and all food and beverage menus or selections. Menu selections will be confirmed 30 days prior to your event.

Children's Menus and Pricing

Children's pricing for an adult buffet is half the adult price for children ages 6-12, and complimentary for children 5 and younger (plus applicable service charges and tax). Children do not count toward the menu minimum. Plated menus for children will be at the posted menu price for any age.

Menu Standard Service Times

Reception stations are designed for 1 hour of service. Breakfast and lunch buffets are designed for 1.5 hours of service. Dinner buffets are designed for 2 hours of service. Additional fees will apply for requests to exceed these standards.

Banquet Bars

A licensed French Lick Resort bartender is required for all banquet bars. One bartender is required per 100 guests. All banquet bars are subject to a \$150 setup fee per bar. This charge will be waived if the sales per bar/bartender exceed \$500.

Banquet Event Orders

Upon review of your event requirements, a banquet event order (BEO) will be sent to you to confirm all the final arrangements and prices. These BEOs will serve as part of this agreement. If you do not advise us of any changes on the BEO by the date requested by the hotel, you agree that the BEO will be accepted as correct and you will be billed accordingly.

Pop-Up Events & Changes

French Lick Resort reserves the right to add a \$100 fee to all pop-up event requests or changes. A pop-up event request is classified as an event or event change that is requested within 3 days or 72 hours prior to the group's arrival. This includes but is not limited to: extending service times, changing event setups, or any change that could incur additional staffing or labor costs.

Prices based per person unless otherwise noted. All food and beverage is subject to a 23% service charge and applicable taxes. Prices subject to change.

Guarantees

Guarantees are required 3 business days (72 hours) in advance for all meal functions. In the event a guarantee is not received, the most recent estimated attendance count will be prepared and charged for.

All changes to food and beverage functions that take place less than 3 days prior to the event are subject to approval by French Lick Resort. Requests to increase guarantees within 3 days will be accommodated based on product availability and cannot be assured.

All kosher, gluten-free, or specialty products or food and beverage accommodations must be guaranteed 10 days prior to the event.

All menu enhancements and stations must be ordered for a minimum of 80% of the guaranteed event guest count.

The kitchen will prepare a maximum of 5% over guarantee for any given event.

Any events requiring preset food service, the set number cannot exceed the guarantee by more than 5%.

Outdoor Functions

All outdoor functions will have a confirmed indoor backup space. In the event of inclement weather, French Lick Resort reserves the right to make the final decision on event location. All weather decisions will be made 4 hours prior to the start of the scheduled function.

Use of Outside Vendors

If group hires third-party vendors to provide any goods, services or entertainment at hotel, the hotel must be notified in advance by group and provided with a copy of any agreement between group and vendor. In such instances, the vendor shall be required to enter into an agreement with hotel regarding liability, indemnification, proof of adequate insurance and vendor's agreement to hotel's policies before vendor's services can be provided to group on hotel property.

Décor

Decorations or displays brought into the hotel from an outside source must have prior approval. They may not be affixed to walls, doors, windows or ceilings.

Entertainment

All entertainment in public or common spaces during outdoor functions must end by 10:00 pm. All power needs for entertainment, décor, etc. will be billed to the group's master account. Each meeting room is equipped with (1) 20 amp of power; any additional needs must be ordered in advance.