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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 - 23

Groups under 12 add 5 per person surcharge.

Fresh Sliced Seasonal Fruits
Milk and Assorted Cereals
Breakfast Breads and Pastries

HEALTHY START CONTINENTAL - 27

Groups under 12 add 5 per person surcharge.

Fresh Sliced Seasonal Fruits
Assorted Bagels with Cream Cheese
Individual Assorted Oatmeal
Individual Yogurts
Cold Milk and Assorted Cereals

THE FRENCH LICK BUFFET - 28

Groups under 20 add 5 per person surcharge.

Fresh Sliced Seasonal Fruits
Individual Yogurts
Assorted Muffins and Breakfast Breads
Fluffy Scrambled Eggs
Boar's Head Applewood Smoked Bacon and Sausage Links
Paprika Roasted New Potatoes

THE SPRINGS BUFFET - 35

Groups under 20 add 5 per person surcharge.

Fresh Sliced Seasonal Fruits
Assorted Breakfast Breads
Individual Yogurts
Fluffy Scrambled Eggs with Jack and Cheddar Cheeses
Sausage Patties with Fire-Roasted Onions and Peppers
Oven-Roasted Rosemary Potatoes
Batter-Dipped French Toast with Maple Syrup

PLATED BREAKFAST

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

THE SPRINGS - 25

Scrambled Eggs
Choice of Smoked Bacon or Sausage Links
Hash Brown Casserole

CANADIAN STYLE - 28

Fischer Farms Smoked Pork Tenderloin
Scrambled Eggs
Herb Roasted Red Breakfast Potatoes

BREAKFAST ON THE RUN

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

Minimum of 10 guests.

BOXED BREAKFAST - 24

Fresh Sliced Seasonal Fruit
Individual Yogurt
Muffin
House-Made Granola
Bottled Water

Prices based per person unless otherwise noted. All food and beverage is subject to a 22% service charge and applicable taxes. Prices subject to change.

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 - 52

STARTERS

Fresh Sliced Seasonal Fruits
Mixed Field Greens with Tangy Raspberry Vinaigrette
Tasty Ice-Cold Shrimp with Zesty Cocktail Sauce
and Fresh Cut Lemon Wedges

BREAKFAST

Fluffy Scrambled Eggs with Cheddar Jack Cheese and Fire-Roasted Onions and Peppers
Boar's Head Applewood Smoked Bacon and Sausage Links
Batter-Dipped French Toast with Maple Syrup
Danishes, Sliced Bagels and a Variety of Cream Cheese, Jellies and Butter

LUNCH

Savory Pan-Seared Salmon with Lemon and Caper Cream Sauce
Grilled Chicken Breast with Wild Mushroom Demi-Glace
Freshly Steamed Vegetable Medley
New Potatoes with Caramelized Onions

DESSERTS

Pound Cake with Fresh Strawberries
New York Style Cheesecake

BREAKFAST ENHANCEMENTS

OATMEAL STATION - 7

Hot Oatmeal with Brown Sugar, Raisins and Pecans

HOT BREAKFAST SANDWICH - 7 each

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

BISCUITS & GRAVY - 8

Flaky Buttermilk Biscuits accompanied with Sage Sausage Peppered Gravy

HARD-BOILED EGGS - 12 per half dozen

BREAKS

CUSTOM BREAKS

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

SALTY & SWEET - 16

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

WELL BEING - 15

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

CHOCOHOLIC - 17

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

SPRING TRAINING - 15

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

SOUTH OF THE BORDER - 16

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

Prices based per person unless otherwise noted. All food and beverage is subject to a 22% service charge and applicable taxes. Prices subject to change.

À LA CARTE

BEVERAGES

STARBUCKS COFFEE - 65 *per gallon*
Regular and Decaffeinated

UNSWEETENED ICED TEA - 45 *per gallon*

LEMONADE - 45 *per gallon*

TAZO HERBAL HOT TEA - 45 *per gallon*

WARM APPLE CIDER - 45 *per gallon*

INFUSED WATER - 45 *per gallon*
Citrus or Cucumber

CANNED SOFT DRINKS - 3.50 *each*
Coke, Coke Zero, Diet Coke and Sprite

DASANI BOTTLED WATER - 3.50 *each*

SPARKLING WATER - 5 *each*

GOLD PEAK BOTTLED TEA - 4.50 *each*

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

SNACKS

**BREAKFAST DANISHES
& MUFFINS - 35** *per dozen*

BAGELS & CREAM CHEESE - 35 *per dozen*

SEASONAL BREAKFAST BREADS - 35
per dozen slices

ASSORTED GRANOLA BARS - 3.50 *each*

SPECIALTY HEALTH & POWER BARS - 5 *each*

ASSORTED INDIVIDUAL YOGURTS - 3.50 *each*

WHOLE FRESH FRUIT - 26 *per dozen*

FRESH SLICED SEASONAL FRUIT - 5 *per person*

SNACKS (CONTINUED)

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

FRENCH LICK TRAIL MIX - 3.50 *per person*
Granola Bites, Yogurt-Covered Raisins, Dried Cranberries,
Coconut Flakes and Peanuts

CRUNCHY SNACKS - 3.50 *each*
White Cheddar Popcorn, Cracker Jack, Cheetos, Doritos,
Lay's Potato Chips and Ruffles

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

SPICY BAR MIX - 3.50 *per person*
Wasabi Peas, Pretzels, Mini Breadsticks, Rye Crisps,
Sweet and Spicy Sesame Sticks

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

MINI CUPCAKES - 35 *per dozen*
Chocolate and Vanilla

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

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

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

MONON SNACK MIX (Nut Free) - 3.50 *per person*
Corn Chex, Wheat Chex, Pretzels, Rye Crisps, Mini Breadsticks,
Goldfish and Dry BBQ Seasoning

Prices based per person unless otherwise noted. All food and beverage is
subject to a 22% service charge and applicable taxes. Prices subject to change.

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 Menu's, allows for (1) Entrée Option per person

SALADS - 25

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

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

SANDWICHES - 25

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

THE DELUXE

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

THE GARDEN PARTY

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

DESSERTS (Select 1)

Brownies

Lemon Bars

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

Traditional Caesar Salad with Crunchy Sourdough Croutons and Parmesan Cheese

Iceberg and Romaine with Tomato, Cucumber, Red Onion and Creamy Ranch

ENTRÉES (Select 1)

PORK

Bone-In Chop with Mustard Balsamic Glaze - 38

Spice Rubbed Pork Loin Medallions with Ancho Bourbon Sauce - 38

CHICKEN

Grilled Chicken Breast with Lemon Garlic Cream Sauce - 38

Tuscan Style Grilled Chicken with Gorgonzola Sauce - 38

Bacon-Wrapped Chicken Breast with Brown Sugar and Garlic - 38

BEEF

Marinated Flat Iron Steak with Whiskey Cream Sauce - 39

Beef Short Rib with Natural Demi-Glace - 45

SEAFOOD

Oven-Roasted Salmon with Citrus Reduction - 39

VEGETARIAN/VEGAN SELECTION

Vegetable Wellington

Stuffed Bell Pepper

Zucchini Boat

VEGETABLES (Select 1)

Stewed Green Beans with Bacon and Onion

Roasted Baby Carrots

Brussels Sprouts with Balsamic Reduction

Roasted Root Vegetables

Chef's Selection Mixed Vegetables

STARCHES (Select 1)

Roasted New Potatoes

Fire-Roasted Sweet Potatoes

Parmesan Grits

Rice Pilaf

Mashed Skin-On Red Potatoes

DESSERTS (Select 1)

Chocolate Buttermilk Cake

Seasonal Mousse

Seasonal Fruit Tart

Prices based per person unless otherwise noted. All food and beverage is subject to a 22% 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 - 37

Served with Fresh Baked French Lick Artisan Rolls. Enhance with a Half Sandwich from our French Lick Resort Deli - 6 per person.

SALADS

Southwest Chop Salad, Traditional Caesar Salad and Pasta Salad

MAC & MASH

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

DESSERTS

Chef's Selection of Mini Desserts

MINI BLOCK PARTY - 38

SALADS

Southern Style Potato Salad and Southern Coleslaw

ENTRÉES

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

ACCOMPANIMENTS

Barbecue Baked Beans, Macaroni and Cheese, Onions, Pickles, Soft Buns and Condiments

DESSERTS

S'mores Tarts and Fruit Bars

PLUTO LUNCHEON - 41/45

Select 2 entrées for **41** or 3 entrées for **45**. Served with Fresh Baked French Lick Artisan Rolls.

STARTERS

Fresh Fruit Salad

Southern Coleslaw

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

ENTRÉES (Select 2 or 3)

Seared Chicken Breast with Honey Thyme Jus

Tuscan Grilled Chicken with Spinach and Artichoke Cream Sauce

Golden Grilled Chicken Breast with Duxelles Demi-Glace

Herb-Crusted Pork Loin with Brandied Cherry Glaze

Oven-Roasted Strip Loin of Beef with Diane Sauce

Fresh Salmon with Honey and 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

Tuscan Vegetarian Pasta

Tri-Colored Cheese Tortellini with Pesto Cream Sauce

SIDES (Select 2)

Roasted Red Potatoes

Mashed Skin-On Red Potatoes

Fire-Roasted Sweet Potatoes

Rice Pilaf

Roasted Carrots

Roasted Root Vegetables

Classic Mixed Vegetables

Stewed Green Beans

Italian Blend Vegetables

DESSERTS (Select 1)

Seasonal Mousse

Fruit Bars

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
Southern Potato Salad
Creamy Coleslaw

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

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

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

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

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

CHICKEN CAESAR WRAP Grilled Chicken Caesar Salad in a Flour Tortilla

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

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

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

DESSERTS (Select 1)

Fresh Baked Cookies
Brownies
Lemon Bars

MEXICANO FIESTA - 42/44

Select 2 entrées for **42** or 3 entrées for **44**. Served with Fresh Baked French Lick Artisan Rolls.

STARTERS

Mexican Chopped Salad and Tortilla Chips with Salsa and Guacamole

ENTRÉES (Select 2 or 3)

House-Made Cheese Enchiladas
Chicken Mole
Chicken and Chorizo with Queso
Carne Asada

ACCOMPANIMENTS

Black Beans, Cilantro Lime Steamed Rice and Sour Cream

DESSERT

Mexican Tarts, Chocolate and Tres Leche

ASIAN INSPIRED LUNCH - 41

SALAD

Fresh Garden Salad with Toasted Sesame Dressing

STARTERS (Select 2)

Vegetable Egg Roll
Steamed Dumplings
Fried Dumplings
Crab Rangoon
Lo Mein

ENTRÉES (Select 2. Served with Fried Rice.)

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

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 - 25 (Select Up To 3)

THE CORNER DELI - TURKEY

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

THE CORNER DELI - HAM

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

THE CORNER DELI - BEEF

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

THE CROISSANT CLUB

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

SMOKED BRISKET

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

CHICKEN CAESAR WRAP

Grilled Chicken Caesar Salad in a Soft Flour Tortilla

CHIPOTLE CHICKEN

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

THE GARDEN PARTY

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

Prices based per person unless otherwise noted. All food and beverage is subject to a 22% service charge and applicable taxes. Prices subject to change.

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)*

Bouquet of Baby Greens with Sherry Vinaigrette
Traditional Caesar Salad with Sourdough Croutons and Parmesan Cheese
Arugula Salad with Goat Cheese, Toasted Pecans, Dried Cranberries and Cranberry Vinaigrette
Traditional Wedge with Blue Cheese Crumbles, Spiced Tomato, Red Onion, Bacon Crumbles and Creamy Ranch Dressing

ENTRÉES

Savory Short Ribs with Natural Demi-Glace - 56
Marinated Grilled Flat Iron Steak with Chimichurri Sauce - 53
Grilled Pork Loin Chop with Spinach Artichoke Cream Sauce - 49
Seared Chilean Sea Bass with Ginger Lime Sauce - 59
Petite Grilled Beef Tenderloin with Bordelaise Sauce - 59
Parmigiano-Reggiano Encrusted Chicken Breast with Lemon Caper Sauce - 49
Roasted Chicken Breast with Mirepoix Cream Sauce - 45
Bourbon and Brown Sugar Glazed Airline Chicken - 45
Fresh Atlantic Salmon with Herb Butter Sauce - 46

DUET ENTRÉES

Grilled Petite Filet Mignon and Pan-Seared Salmon with Ground Mustard Glaze - 67
Center Cut Filet Mignon and Chicken Breast with Honey Thyme Jus - 63
Grilled Tenderloin of Beef and Maryland Lump Crab Cake with Green Peppercorn Sauce - 69
Grilled Filet of Beef with Port Wine Demi-Glace and Chilean Sea Bass - 70
Marinated Flat Iron Steak and Salmon with Whole Grain Mustard Demi-Glace - 60

VEGETARIAN ** Vegan Option Available*

Cheese Tortellini with Basil Pesto Sauce
Vegetable Wellington*
Stuffed Portobello Mushroom with Parmesan Cheese*
Stuffed Bell Pepper with Swiss or Parmesan Cheese*
Eggplant Tomato Tower*

STARCHES *(Select 1)*

Mashed Skin-On Red Potatoes
Rice Pilaf
Roasted Red Potatoes
Roasted Garlic or Caramelized Onion Whipped Yukon Gold Potatoes
Cheesy Grits
Asparagus Risotto

DESSERTS *(Select 1)*

Classic Tiramisu
Seasonal Mousse
Chocolate Buttermilk Cake
White Chocolate Strawberry Shortcake
New York Style Cheesecake

PLATED CHILDREN'S MENU

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

SALAD *(Select 1)*

Adult Salad Selection
Fruit Cup

ENTRÉES - 19 *(Select 1)*

Chicken Tenders
Mini Corn Dogs
Spaghetti and Meatballs

SIDES *(Select 2)*

Applesauce
Tater Tots
Macaroni and Cheese
Adult Vegetable Selection

DESSERTS

Chef's Choice Dessert

Prices based per person unless otherwise noted. All food and beverage is subject to a 22% service charge and applicable taxes. Prices subject to change.

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 - 62

STARTERS

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

ENTRÉES

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

SIDES

Rosemary Roasted Potatoes
Chef's Choice Vegetable

DESSERTS

Assorted Cakes and Pies

INDIANA HOOSIER - 63

STARTERS

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

ENTRÉES (Select 3)

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

SIDES

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

DESSERTS

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

THE PATOKA - 72

STARTERS

Shrimp and Crab Salad
Traditional Caesar Salad with Sourdough Croutons and Parmesan Cheese

ENTRÉES

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

SIDES

Chef's Choice Vegetable
Blue Cheese Mashed Potatoes
Cheddar Garlic Biscuits

DESSERTS

Individual Bakery Selections

ASIAN INSPIRED DINNER - 56

Served with Fried Rice

SALAD

Fresh Garden Salad with Toasted Sesame Dressing

STARTERS (Select 2)

Vegetable Egg Roll
Fried Crab Rangoon
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

Prices based per person unless otherwise noted. All food and beverage is subject to a 22% service charge and applicable taxes. Prices subject to change.

DINNER

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 - 55

SALAD

Creamy Sweet Chopped Coleslaw

ENTRÉES (Select 3)

Bacon BBQ Chicken

Grilled Angus Beef Burgers

Pulled Pork in French Lick Barbecue Sauce

Bratwurst Steeped with Local Beer, Onions and Peppers

ACCOMPANIMENTS

Sweet Corn

Barbecue Baked Beans

Macaroni and Cheese

Lettuce, Tomatoes, Onions, Pickles, American Cheese, Soft Buns and Rolls, and Condiments

DESSERTS

Cheesecake Brownie Bars

Fruit Cobbler Bars

ALL-AMERICAN BBQ - 60

SALADS

Tomato, Cucumber and Red Onion Salad

Sweet and Sour Coleslaw

ENTRÉES (Select 3)

Smoked Beef Brisket

Pulled Pork in French Lick Barbecue Sauce

Char-Grilled Flat Iron Steak

Bacon BBQ Chicken

Slow Smoked Baby Back Ribs

ACCOMPANIMENTS

Barbecue Baked Beans

Cornbread Muffins

Baked Potato Casserole

DESSERTS

S'mores Tarts

Assorted Mini Pies

Prices based per person unless otherwise noted. All food and beverage is subject to a 22% service charge and applicable taxes. Prices subject to change.

RECEPTION SELECTIONS

HORS D'OEUVRES

Butler-passed or displayed. Minimum of 25 each.

CHILLED SELECTIONS - 5

Caprese Skewers
Fresh Vegetable Shooter
Tomato Mozzarella Bruschetta
Gulf Shrimp with Cilantro Cocktail Sauce
Fig and Goat Cheese Crostini

HOT SELECTIONS - 5

Hot Wings (Barbecue, Traditional, Asian)
Teriyaki Beef Satay
Maple Glazed Scallops in Bacon
Coconut Shrimp with Orange Marmalade
Chicken Tandoori Skewers with Asian Glaze
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
Pimento Cheese and Bacon Beignets
Fig and Blue Cheese Flatbread
Shrimp Casino Kabobs

PREMIUM SELECTIONS - 6

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

RECEPTION DISPLAYS

Approximately 25 servings

IMPORTED & DOMESTIC CHEESE - 230

Garnished with Fresh Fruit and served with Lavash and Water Crackers

FRESH VEGETABLE CRUDITÉS - 155

Crisp Hand-Carved Vegetables with Ranch Dipping Sauce

ANTIPASTO - 275

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

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

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

SMOKED HAM AND SMOKED TURKEY CLUB

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

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 - 425

GARLIC ROASTED PRIME RIB OF BEEF - 375

With Creamy Horseradish and Natural Jus

CIDER BRINED GRILLED PORK LOIN - 250

Served with Fried Apples

HONEY SAGE BASTED TURKEY BREAST - 250

With Pan Gravy

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
Tuscan Chicken Breast
Balsamic Grilled Flank Steak with Charred Cherry Tomatoes
Gulf Shrimp Skewers

SATAY STATION - 23

Salmon Skewer with Bourbon Glaze
Chicken Tandoori with Sweet Chili Sauce
Teriyaki Beef Satay

SLIDER STATION - 24 *(Select 3)*

Southern Catfish with Curry Aioli
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
Angus Beef with American Cheese, Tomato, Red Onion and Cornichon

SMOKED MAC & MASHED POTATO BAR - 21

Smoked Macaroni and Cheese
Roasted Garlic Mashed Yukon Gold Potatoes
Buttery Maple Sweet Potatoes
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 - 24

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

Cheese Tortellini and Penne Pasta
Choice of 2 of the following sauces:
Balsamic Tomato Basil, Herb Pesto or Marinara
Choice of 2 of the following accompaniments:
Seafood Medley, Mediterranean Vegetables or Crumbled Italian Sausage

DESSERT STATION - 24

Chef's Choice Assorted Miniature Dessert Selections

SALAD STATION - 17

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

PETE DYE PAVILION

PAVILION BREAKFAST BUFFET - 37

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

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

HEARTLAND LUNCH BUFFET - 49

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

PAVILION DELI LUNCH BUFFET - 43

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

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

Prices based per person unless otherwise noted. All food and beverage is subject to a 22% service charge and applicable taxes. Prices subject to change.

PETE DYE PAVILION (CONTINUED)

PAVILION DINNER BUFFET - 78

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

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

LOCAL FARM RAISED MENU - 78

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
Baby Greens with Dried Cranberries, Toasted Pine Nuts, Asiago Cheese and Maple Vinaigrette
Cool Asparagus and Goat Cheese Salad
Miller Farms Amish Chicken in Balsamic Caramelized Onion Cream Sauce
Marsala Braised Fischer Farms Short Ribs over Cheesy Grits
Horseradish Crusted Scottish Salmon
Gruyere Potato Gratin
Local Farmers Market Seasonal Vegetables
Assorted Dessert Buffet

MOUNT AIRIE BUFFET - 81

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 Cider Vinaigrette
Traditional Caesar Salad
Grilled Swordfish
Smothered Chicken with Onion, Bacon and Cheese
Veal Marsala
Rosemary Roasted Fingerling Potatoes
Oven-Roasted Baby Zucchini, Squash and Carrots
Caramel Macchiato Cake
Fruit Trifle

BANQUET 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

9.17 Hosted, **10** Cash Per Drink

Tito's Vodka
Jim Beam Bourbon
Tanqueray Gin
Dewar's Blended Scotch
Jack Daniel's Whiskey
Canadian Club Blended Whiskey
Bacardi Rum
Jose Cuervo Tequila
Gionelli Amaretto
Gionelli Triple Sec

PREMIUM LIQUOR SELECTIONS

10.09 Hosted, **11** Cash Per Drink

Grey Goose Vodka
Maker's Mark Bourbon
Bombay Sapphire Gin
Johnnie Walker Black Scotch
Crown Royal Whiskey
Captain Morgan Spiced Rum
Patrón Tequila

CORDIALS

10.09 Hosted, **11** Cash Per Drink

Baileys Irish Cream
Kahlúa
Gionelli Amaretto
Gionelli Triple Sec
Grand Marnier

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 22% service charge and applicable taxes. Prices subject to change.

HOUSE WINES

9.17 Hosted, **10** Cash Per Glass, **36** Per Bottle

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

DOMESTIC BEERS

6.42 Hosted, **7** Cash Per Bottle (16 oz. Aluminum Bottles)

Budweiser
Bud Light
Coors Light
Miller Lite
Michelob Ultra

PREMIUM BEERS & SELTZER

6.42 Hosted, **7** Cash Each

Heineken
Corona
Samuel Adams Boston Lager
Yuengling Lager
Assorted Flavor Seltzers

BANQUET BAR PACKAGES

SUPERIOR

TWO HOURS - 34 per person
THREE HOURS - 42 per person
ADDITIONAL HOURS - 10 per person/hour

PREMIUM

TWO HOURS - 42 per person
THREE HOURS - 50 per person
ADDITIONAL HOURS - 12 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

Breakfast and lunch buffets and reception stations are designed for 1.5 hours of service. All 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 22% 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.