



# ***FRONTIER*** **CONFERENCE****CENTER**

EVENT PRICING 18 May 2021

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350 Biddle Blvd / Bldg 318 / Fort Leavenworth / KS 66027



# Frontier Conference Center

Fort Leavenworth is the home of the 75 year old Frontier Conference Center (FCC) a 50,000 square foot historic building, nestled in the heart of the Installation. The FCC is one of the finest meeting facilities in the Military Community, mixed with the traditional exterior ambiance infused with are new interior luster and ultra-modern technology. The revamped facility has a large Ballroom, elegant Hearth Room, Sophisticated Centennial Room, technical DeCavagnial Room, and last but not least the scenic Solarium, with an attractive view overlooking the Trails West Golf Course. The FCC houses a state of the art audio visual system including

Ceiling mounted LCD projectors and screens, LCD monitors, hardwired ceiling mounted audio, dedicated Vrc and a mobile cart, wireless microphones, wireless internet, network drops, multipurpose wall plug-ins (vga, component, s-video, xlr audio, and monitor) and routable cable television all at the fingertips of a touch screen interface. To top off the list the FCC has acquired an esteemed chef capable of catering small luncheons to elaborate weddings. Whether you are planning a formal dinner, regional conference, change of command, hail and farewell or an elaborate wedding, let the FCC's extraordinary touches make your event one to remember.

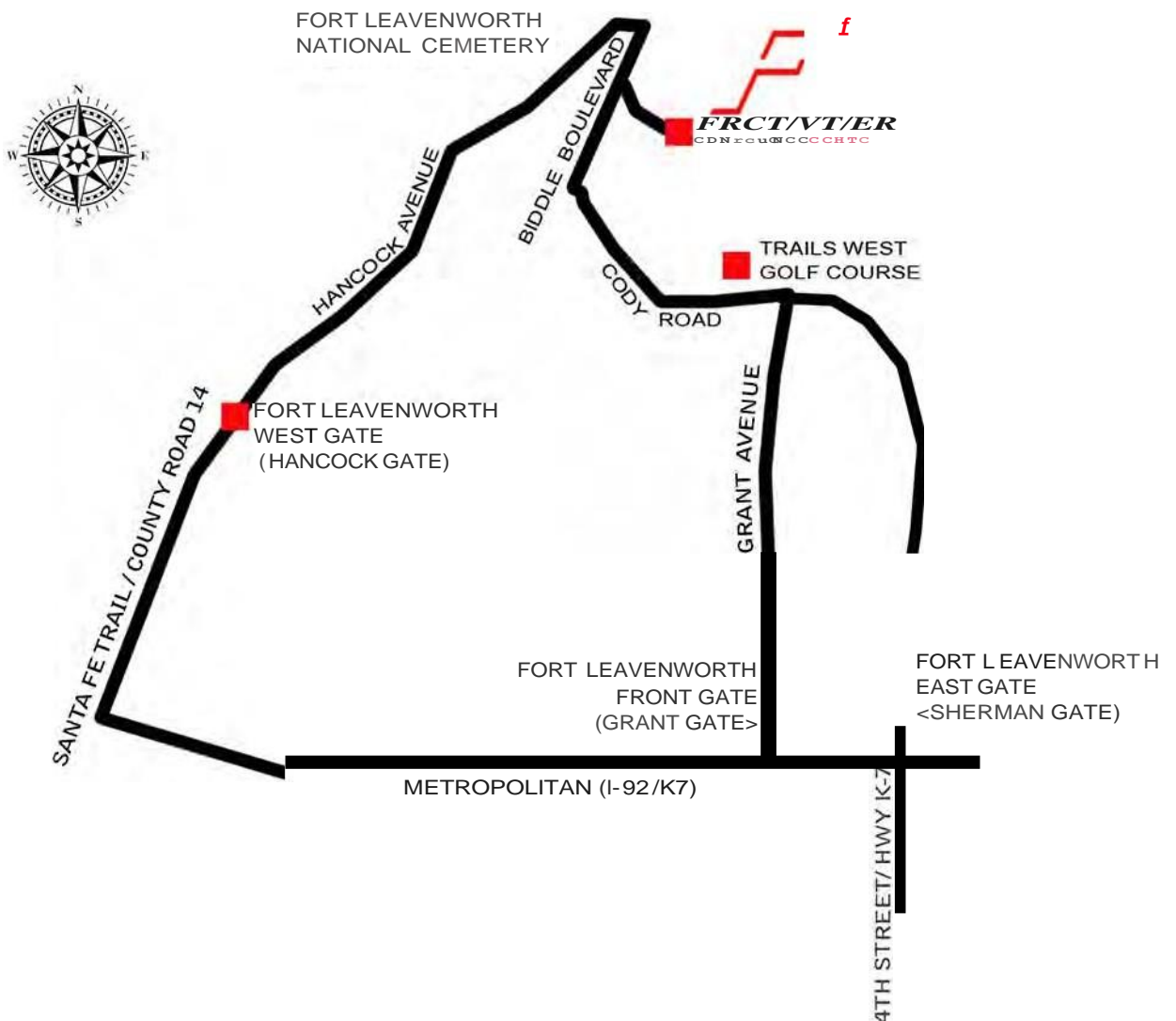


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# Driving Directions to the Frontier Conference Center

Upon entering the front gate (Grant Gate) of Fort Leavenworth, proceed North on Grant To Cody Road (second traffic light), turn left on Cody and follow the road to Biddle Boulevard (four way stop), turn right on Biddle. The driveway to the Frontier Conference Center will be on your right (first right), which is located directly across the street from the Fort Leavenworth National Cemetery.



# Important Information

WELCOME TO THE FORT LEAVENWORTH FRONTIER CONFERENCE CENTER.  
WE ASSURE YOU THAT WE WILL MAKE YOUR EVENT A PLEASANT AND  
**MEMORABLE OCCASION. PLEASE TAKE A MOMENT TO READ THE FOLLOWING  
IMPORTANT INFORMATION PERTAINING TO THE USE OF THIS FACILITY.**

## General Policies

**Allocation of Event Rooms:** Rooms are allocated on a first come, first serve basis. An approximate number of attendees will be provided at the time of reservation. This number will be the basis for determining location and space requirements. The final number will be updated no later than 72 hours prior to the event date.

**Contract Agreement:** A contract will be prepared indicating all the pertinent requirements such as time, date and space required; food and beverage menu and cost; all miscellaneous services and charges, and the number of persons attending. Reservations for space made telephonically are considered tentative. The host will be **required to sign the agreement upon payment of the deposit to reserve the room. The host must pay for the number of people guaranteed to attend the event even if fewer guests attend.** This agreement must be adhered to, due to the potential loss caused by over-preparation of food and other services based upon the guaranteed number of persons expected. A copy of the completed contract/invoice will be provided to the host upon completion of the party.

**Damages:** Any damages to the facilities caused by guest will be the responsibility of the host. No items can be taped, stapled or nailed on to any wall or ceiling in the facility. Table decorations with dripless candles can be used as centerpieces provided the flame is enclosed in glass. Tablecloth damages caused from table decorations will be charged to the host at \$20.00 per tablecloth. Glitter, sprinkles, tinsel and confetti are **not allowed into the facility, a cleanup fee will be assessed after the fact (depending on room space Rented).** The Frontier Conference Center is not responsible for any items lost or left behind in the facility.

**Outside Food and Beverage:** In accordance with Army regulatory requirements, the policy prohibits the introduction of food and/or beverage by any patron or group for consumption inside the facility, except for special occasion cakes and Grog ingredients. Specialty items must be listed on the Event Contract. In accordance with food and safety regulations, all food and beverage must be consumed on the premises. Under no circumstance will take home boxes be given out. No outside caterers are allowed to furnish food and/or beverage on the premises

**Business Hours:** Fort Leavenworth policy states that no functions are to be held past midnight. Therefore, the teardown process must be concluded by host/guest(s) no later than 0000 (12:00am).

# Important Information

Cancellations: Must be received in writing 31 days or more for **full** credit. 15-30 days in advance: 100% of the deposit forfeited.  
7-14 days in advance: deposit forfeited plus 50% of food and beverage invoice will be billed.  
0-6 days prior to the event: deposit forfeited and 100% of food and beverage invoice will be billed.

**Service Charge of 18%** service charge is added to the total cost of all food and beverage sales.

## Beverage Services

**Policies:** All laws and Fort Leavenworth post policies regarding the consumption of alcohol on post must be forced by all guests and patrons invited to utilize the Frontier Conference Center. The post drinking age is 21 years old without exception. No minors will consume alcoholic beverages at any time. No outside alcoholic beverages may be brought into the facility nor consumed on Frontier Conference Center property, including the parking lot. As a host it is the responsibility of the individual or organization to comply with the laws of safe alcohol consumption and to ensure all their guests comply as well. Disregard of or inability to enforce these Fort Leavenworth policies will involve that host in legal reprimand with post authorities.

**Beverage Service Descriptions:** A **No Host Bar** (pay as you go) means each guest will pay for his/her own drink at the time of purchase. A minimum purchase of \$300.00 per bar is required. If the minimum is not met the host is responsible for the difference and will be invoiced for the bill. A **Host Bar** is where the cash register tape/bar inventory determines the total price of beverages consumed and subsequently, the amount to be charged to the host. Minimum cash sales policy mentioned above for the no host bar applies to the host bar. A 15% Service Charge is added to the ~~party~~ bar sales. A **Dollar Bar** is where the host specifies a dollar amount of beverage service. Sales are recorded up to the pre-determined amount. The host is then notified, and may proceed in two ways: 1) The host may increase the amount or 2) revert to a no host bar.

## Additional Services

**Table Arrangements & other Equipment:** Arrangements of tables must be compatible with the space and equipment available on hand. Furniture and fixtures not on hand may be rented from local suppliers at the expense of the host.

# Important Information

**Tablecloths:** Tablecloths and skirting are available upon request for tables upon which food and/or beverages are being served, cake tables, guest tables, etc. A \$9.00 fee will be assessed per tablecloth provided. With purchase of the tablecloths comes linen napkins. Tablecloths come in either white or black. Napkins are available in multiple colors, (see available color selection in the business office)

**Chair Covers:** Spandex chair covers are available in black, white and chocolate. A \$2.00 fee will be assessed per chair cover.

**Dance Floor:** A fixed dance floor is located in the Solarium and is inclusive of the room rental fee. Should you select the Ballroom or Hearth Room as your event location, a portable dance floor can be rented for an additional charge. Maximum dimension of the dance floor is 20'X20'.

**Stage:** A stage is available upon request and can be located to your request the mobile stage is comprised of 8'X4' platform risers and stairs. Maximum dimension of the stage is 16' X 16'.

**Music and Entertainment:** Dinner music can be provided by use of programmed sound during party functions. The facility is capable of broadcasting music provided by the cable provider to the event. Note that options provided by the cable provider are limited. If the host wishes to provide his/her own music, then he/she will be responsible for providing the music and player.

**Room Rates:** Room rates are based upon a 4 hour time frame. If a host wishes to extend their hours to allow for setup, delivery or teardown, this is available at \$50.00 per hour that is extended past the 8 hour allotment. This also includes the setup hours the day prior, if available, after office hours of Monday through Friday 0800-1600.

# Room Rates

Rooms	Standing Reception	Meeting Setup	Buffet Meal Setup/Dances	Plated Meal Setup
Ballroom	\$275.00	\$425.00	\$650.00	\$800.00
Ballroom A	\$75.00	\$125.00	\$200.00	\$250.00
Ballroom B	\$125.00	\$175.00	\$250.00	\$300.00
Ballroom C	\$75.00	\$125.00	\$200.00	\$250.00
Hearth Porch	\$60.00	\$100.00	\$125.00	\$150.00
Hearth w/ Hearth Porch	\$225.00	\$325.00	\$400.00	\$425.00
Centennial	\$60.00	\$100.00	\$100.00	\$100.00
DeCavagnial	\$100.00	\$200.00	\$300.00	\$400.00
Solarium	N/A	\$995.00	\$995.00	\$1195.00
Solarium w/ Patio	N/A	\$1195.00	\$1195.00	\$1395.00

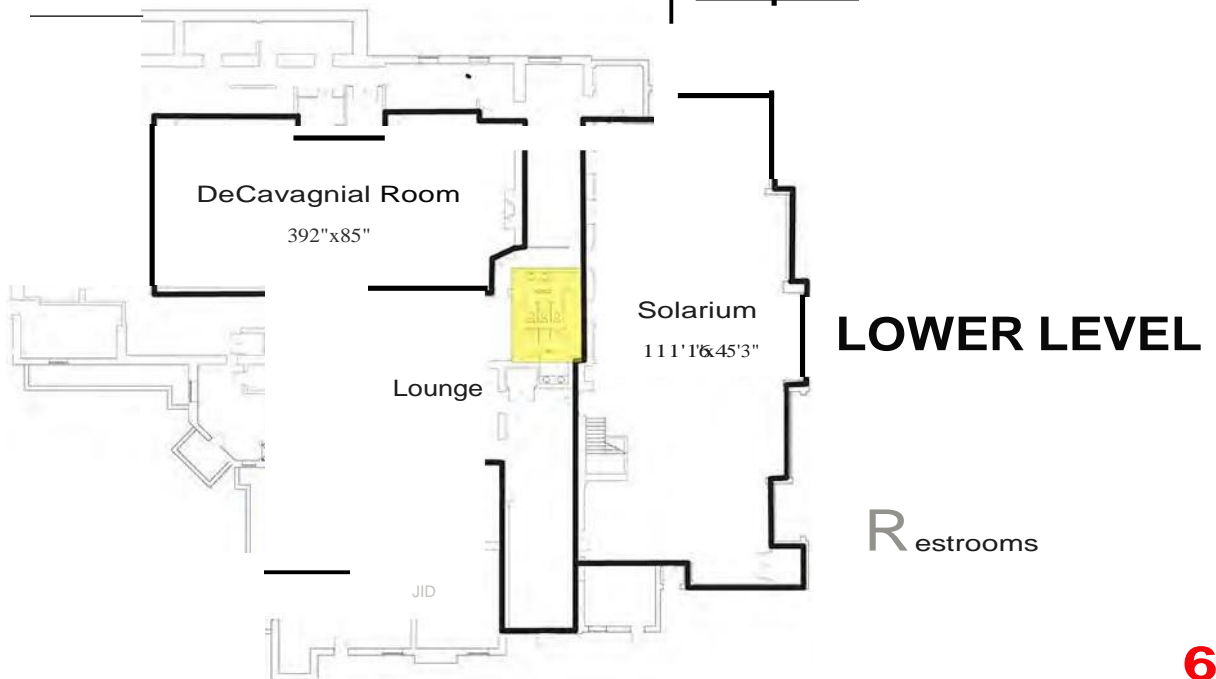
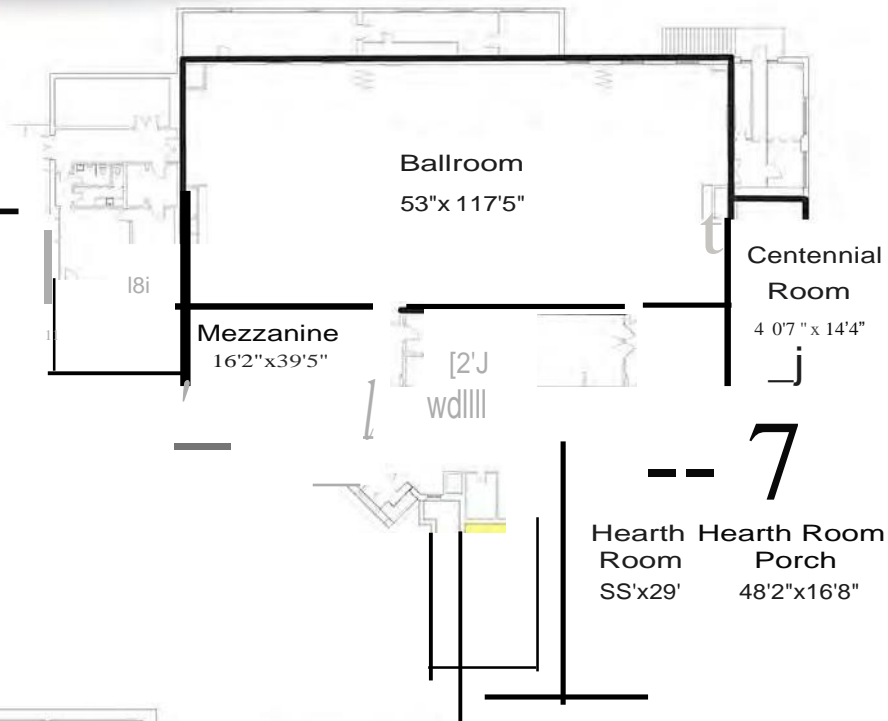
Saturday and Sunday's minimum purchase of food and beverages is \$1000.00, excluding room rental Sunday Premium of 10% will be assessed to the entirety of the invoice for all services/products provided

Rooms	Banquet Seating	Theater Seating	Standing Reception
Ballroom	380	360	392
Ballroom A	70	80	120
Ballroom B	100	140	160
Ballroom C	60	70	90
Hearth Porch	30	40	45
Hearth w/ Hearth Porch	80	80	100
Centennial	24	30	40
DeCavagnial	150	160	190
Solarium	180	180	230
Solarium w/ Patio	360	360	460

Room rates are based upon a 8 hour block. Additional setup/teardown hours outside of the allotted 8-hour timeframe, the host will be charged a fee of \$50.00 per hour.

# Room Layout

## MAIN LEVEL



# Breakfast & Breaks\* per person - minimum purchase 25



## Build a Break.....\$7.25

Pick 4 items from the below list. Each 7th additional item after 4 is \$1.00 each

- |                          |                                   |
|--------------------------|-----------------------------------|
| Whole fruit (seasonal)   | Popcorn with seasonings           |
| Danish pastry (assorted) | Brownies                          |
| Granola bars (assorted)  | Bagels with condiments (assorted) |
| Muffins (assorted)       | Cinnamon rolls                    |
| Donuts (assorted)        | Coffee with condiments            |
| Large soft pretzels      | Orange juice                      |
| candy bars (assorted)    | Apple juice                       |
| Cookies (assorted)       | Tomato juice                      |
| Soda (assorted)          | Chocolate milk                    |
| Fancy mixed nuts         | Hot tea (assorted)                |
| Pretzel bowl             | Cheese & cracker tray             |
| Frontier snack mix       | Vegetable platter                 |

## The American Classic Breakfast Bar

\$11.50/per person

Fluffy scrambled eggs  
Grilled bacon slices and sausage links  
Hot buttermilk biscuits and country gravy  
fresh fruit slices  
Chilled orange  
juice coffee or hot  
tea

## Add an additional entrée

\$1.00/- per person

## Action Station

\$3.50/per person

~~Choose one:~~

~~Omelets or made-to-order eggs~~

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"Food options are for events

All prices subject to an 18% service charge

offsite deliveries subject to an 18% surcharge

available from 11:00-3:00pm - maximum purchase 50 **Lunch\*\***

### **Boxed Lunches**

Order quantities 25 and above are limited to one option

#### **Option #1**

**\$8.50**

Comes with a sandwich, bag of chips, pickle and a package of ~~cookies~~

Choice of Sandwich:

Sandwiches come with lettuce and tomato, mayo, on the side.

Chicken Salad, Tuna Salad, Ham and American cheese

Turkey and Swiss cheese

Choice of bread: White Wheat Sourdough

#### **Option # 2**

**\$9.50**

Comes with a club sandwich, bag of chips, pickle, apple and a package of cookies

Choice of Sandwich:

Sandwiches come with lettuce and tomato, mayo, on the side.

Chicken Salad, Tuna Salad, Ham and American cheese

Turkey and Swiss cheese

Choice of bread: White Wheat Sourdough

#### **Additional sides**

**\$1.00**

Granola bar Apple Cookies Potato Salad Pickle spears  
Yogurt Banana Bag of chips Candy bar Canned soda or Bottled water

### **Luncheon Themed Buffets**

Open for 90 minutes, served with iced tea and water

#### **American Deli-Deluxe Buffet**

**\$13.25**

Sliced ham, sliced turkey breast sliced roast beef, American, Swiss and provolone cheeses, white, whole wheat and sourdough breads served with condiments and relishes with crisp lettuce, tomato slices and accompanied by potato salad and potato chips

Add Chicken or Tuna Salad

**\$1.50/ a person**

#### **Mexican Buffet**

**\$12.00**

Beef and Chicken enchiladas, Spanish rice, refried Beans and tossed salad with assorted dressings, served with warm tortillas, sour cream, jalapeños and salsa

#### **Italian Buffet**

**\$13.00**

Spaghetti with marinara sauce or fettuccine with Alfredo sauce. Chicken, beef or veggie lasagna, tossed salad and garlic bread

#### **BBQ Buffet**

**\$15.00**

Choice of pulled pork, Brisket or sliced baked chicken, potato salad,

Garden salad, BBQ beans, corn and cornbread

**-subject to change due to market pricing 8**  
**"Food options are for events**

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# Lunch Buffets <sup>\*\*</sup> available from 11:00-3:00pm



**Open for 90 minutes, served with iced tea and water**

**Lunch Buffet .....\$14.00\***

Your choice of sliced roast beef or baked chicken, whipped choice of two salads and two accompaniments

*Upscale selection of prime rib or steamship round in place of one entree* **Add \$2.50 person**

**Deluxe Lunch Buffet .....\$16.50\***

Choice of two entrees, three salad and three accompaniments

*Upscale selection of prime rib or steamship round in place of one entrée.* **Add \$2.50 person**

## Grand Lunch Buffet

**\$ 19.50\***

Choice of three entrees three salads and three accompaniments

*Upscale selection of prime rib or steamship round in place*

*Of one entree* ..... **add \$2.50 person**

### Entrees

Roast baron of beef"  
Baked chicken on the bone  
Honey glazed ham  
Roast loin of pork  
Roast turkey  
BBQ beef/pork ribs  
Beef burgundy\*  
Baked fish almandine  
Sesame chicken teriyaki  
Baked lasagna (chicken, beef or vegetable)  
Herb roasted chicken breast  
BBQ Brisket

### Salads

Garden salad bowl  
Potato salad  
Coleslaw  
Pasta salad  
Three bean salad  
Corn, avocado and tomato salad,  
Cucumbers salad  
Spinach salad  
Carrot & raisin salad  
Jell-O with fruit  
Fruit salad

### Accompaniments

Green bean almandine  
Corn O'Brien  
Steamed & buttered broccoli  
Glazed baby carrots  
Vegetable medley  
Rice pilaf  
Fried rice  
Wild rice  
Au gratin potatoes  
Scalloped potatoes  
Oven roasted potatoes  
Whipped potatoes

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*\*subject to change due to market pricing*

*\*\*food options are for events*

**All prices subject to an 18% service charge**

**Offsite deliveries subject to a 18% surcharge**

available from 5:00-8:00pm - minimum purchase 50 **Dinner** \*\*

*\*Please choose one option per party*

*All dinner entrees are served with a tossed green salad, dressing, premier vegetable (pg. 11) and dinner roll iced tea and water.*

**Chicken Marsala** .....\$17.75

Sautéed chicken breast served with Marsala wine and mushroom demi-glace

**Chicken Cordon Bleu** .....\$18.25

Drizzled with Alfredo sauce

**Chicken Picata** .....\$17.75

Served over angel hair pasta with lemon butter sauce



**Tequila Lime Chicken** .....\$17.75

Served with crispy tortilla strips

**Bourbon Street Sirloin Steak** .....\$19.75

Served with Cajun spices, onions and mushrooms

**K.C Strip Steak Au Poivre** .....\$21.75\*

Peppercorn crusted steak flambéed in a cognac cream sauce

**Tenderloin of Beef** .....\$23.50\*

8oz tenderloin served with bordelaise sauce

**Prime Rib** .....\$24.50

Served with auju and horseradish sauce

**Filet Mignon** .....\$26.50

6oz filet served with brandied mushroom caps

**Surf and Turf** .....\$27.50

Choice of 4oz filet and 3 large grilled shrimp or 4oz filet and lobster tail

**\*Option of two entree choices are subject to a \$2.00 charge per person, also, management will need a Seating chart and color coordination guide NO LATER THAN 72 HOURS PRIOR TO THE EVENT**

**\*subject to change due to market pricing**

**-food option share for events 1Q**

**All prices subject to an 18% service charge  
Offsite deliveries subject to an 18% surcharge**

# Dinner\* available from 5:00-8:00pm - minimum purchase 50



Baked Cod ..... \$16.75  
Served with beurre blanc

Grilled Salmon ..... \$21.00  
Drizzled with Alfredo sauce

Roast Loin of Pork ..... - \$17.00  
Served over angel hair pasta with lemonbutter sauce

Pasta Primavera ..... \$16.25  
Served with dijonnaise sauce

## Premier Vegetables & Starches

Steamed broccoli, cauliflower and baby carrots  
Honey glazed baby carrots  
Steamed Seasonal vegetables  
Green beans almandine  
Rosemary oven roasted new potatoes

Potatoes au gratin  
Stuffed potato  
Scalloped potatoes  
Almond rice pilaf  
Wild rice  
Fried rice  
Garlic mashed potatoes

**\*Option of two entrée choices are subject to a \$2.00 charge per person, also, management will need a seating chart and color coordination guide NO LATER THAN 72 HOURS PRIOR TO THE EVENT**

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*\*food options are for events*

*all prices subject to an 18% service charge*

*Offsite deliveries subject to a 18% surcharge*

# available from 5:00-8:00pm - minimum purchase 50 **Dinner Buffet\*\***

## Open for 90 Minutes

### Dinner Buffet.....\$16.75\*

Your choice of sliced roast beef or baked chicken,  
choice of two salads and two accompaniments  
*Upscale selection of prime rib or steamship round in place*  
Of one entrée **add \$2.50/person**

### Deluxe Buffet.....\$18.50\*

Choice of two entrees, three salads and three  
accompaniments  
*Upscale selection of prime rib or steamship round in place*  
of one entree ..... **add \$2.50/person**

### Grand Buffet.....\$22.50\*

Choice of three entrees, three salads and three  
accompaniments  
*Upscale selection of prime rib or steamship round in place*  
of one entrée **add \$2.50/person**



## Entrees

Roast Baron of beef  
Baked chicken  
Honey glazed ham  
Roast loin of pork  
Roast turkey  
BBQ Beef or Pork ribs  
Beef burgundy•  
Baked fish almandine  
Sesame chicken  
teriyaki  
Baked lasagna (chicken, beef or  
vegetable)  
Herb roasted chicken breast  
BBQ Brisket'

## Salads

Garden salad bowl  
Potato salad  
Coleslaw  
Pasta salad  
Three bean salad  
Corn avocado and tomato salad  
Cucumber salad  
Spinach salad  
Carrot and raisin salad  
Jell-O with fruit  
Fruit salad (seasonal)

## Accompaniments

Green beans almandine  
Corn O'Brien  
Steamed Broccoli  
Glazed baby carrots  
Vegetable medley  
Rice pilaf  
Fried rice  
Wild rice  
Au gratin potatoes  
Scalloped potatoes  
Oven roasted  
potatoes  
Whipped potatoes

## Western Buffet

Choose two entrees: BBQ chicken, BBQ brisket, pork ribs or pulled pork.  
Comes with corn, potato salad, BBQ beans, and cornbread.

**\$16.50/person**

**\*subject to change due to market pricing 12**

**\*\*food options are for events**

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Offsite deliveries subject to a 18% surcharge**

# Stations\*\*

minimum purchase 50 people



## Carving Stations

Stations include the chef's services for one hour and served with rolls and condiments.

Roast Baron of Beef (serves 100)	\$325.00
Honey Glazed Ham (serves 50)	\$185.00
Roasted Breast of Turkey (serves 80)	\$155.00
Pork Roast (serves 50)	\$195.00
Prime Rib (serves 50)	\$245.00*

### Taco Station (minimum 50 people)

Seasoned beef taco meat with crisp and soft taco shells, diced tomatoes, shredded lettuce, grated cheddar cheese, sour cream, guacamole and picante sauce

\$9.50/person\*

### Burger Station (minimum 50 people)

Grilled burger patties, hamburger buns, American cheese, tomatoes, shredded lettuce, rings of onion, pickles, condiments and potato chips

\$10.50/ person\*

•Add mushrooms, avocado and assorted cheese

\$1.00/person\*

### Salad Station (minimum 50 people)

Fresh lettuce and baby greens, assorted chopped vegetables, shredded cheese, black olives, diced turkey and ham, pepperoni, jalapenos, cottage cheese and choice of potato or pasta salad, plus three dressing choices

\$9.00/person\*

### Pasta Action Station (minimum 50 people)

Flavorful spread of salad, pasta, sauces, and garnishments: bowtie, rotini, fettuccine pasta, Alfredo, marinara, pesto olive oil sauces, crushed red pepper, parmesan cheese, Italian garden salad, Garlic bread, each dish freshly prepared to order by Chef's staff

\$13.25/person\*

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\*subject to change due to market pricing

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# Desserts\*

## ***Bakery Items***

Sold by the dozen

Brownies	\$9.95
European Danish Pastries	\$13.50
Assorted Doughnuts	\$6.50
Assorted Cookies	\$9.95
Assorted Muffins	\$ 9.95
Bagels with Cream Cheese	\$9.95
Sheet Cake half-full	\$30.00/\$60.00
Chocolate, vanilla or marble and digital imaging is available	



## ***Desserts***

Sold by the serving

Carrot Layer Cake	\$3.75
Chocolate Layer Cake	\$3.75
Lemon Crème Layer Cake	\$3.75
German Chocolate Cake	\$3.75
Fruit Cobbler	\$3.75
Cheese Cake (with chocolate or strawberry sauce)	\$4.00
Plain Cheesecake	\$3.75
Fruit Cup	\$3.75
Fruit Parfait (seasonal)	\$3.75
Boston cream pie	\$3.75

## ***Special Treats***

Sold by the serving

Hazelnut Cappuccino Torte	\$4.75
Bourbon Street Pecan Pie	\$4.75
Caramel Apple Pie	\$4.75
Chocolate Mousse Torte	\$4.75
Tiramisu Torte	\$4.75
Peanut Butter Pie	\$4.75

***\*\*\*food options are for events  
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charge Offsite deliveries subject to a 18%  
surcharge***

# Beverages\*



## Beverages by the Gallon

(Each gallon serves 20-6oz.glasses)

Bellini Punch	\$40.00
Mimosa Punch	\$40.00
Screwdriver Punch	\$40.00
Margarita Punch	\$40.00
Bloody Mary Punch	\$40.00
Champagne Punch	\$40.00
Sangria Punch	\$40.00
Apricot Mist (non-alcoholic)	\$40.00
Peach Spritzer (non-alcoholic)	\$40.00
other flavored beverages available upon request (Prices determined by ingredients/mixes)	

## Beverages

Coffee- Gallon (serves 20)	\$17.00
Hot Tea – Gallon (serves 20)	\$17.00
Iced Tea- Gallon (serves 20)	\$17.00
Lemonade - Gallon (serves 20)	\$17.00
Fruit Punch - Gallon (serves 20)	\$17.00
Sparkling Non-Alcoholic Cider (serves 6)	\$9.50
House Wine, Bottled (serves 6)	\$21.00
Soft Drinks (12oz.cans)	\$1.25
Spritzer Carafe (serves 6)	\$8.50
Orange Juice - Gallon (serves 20 - 6oz. glasses)	\$22.00
Champagne (serves 6)	\$17.00
Champagne Toast	\$250 per person
(1/3 glass per person, table side services)	

## Bar Services

\$300.00 minimum sales per bar for 4hrs.  
\$100 minimum sales for each additional hour after 4hrs.

Domestic Beer	\$3.25
Budweiser, Bud Light, Miller Lite, Coors Light	
Imported Beer	\$3.75
Boulevard Wheat, Boulevard Pale Ale, Heineken, Kilian's, Sam Adam's Boston Lager, Corona Extra	
Wine .....	\$4.50
Woodbridge by Mondavi: Chardonnay, Merlot, Cabernet Sauvignon, White Zinfandel, Pinot Grigio	
Mixed Drinks	\$5.25
Jose Cuervo Tequila, Tanqueray Dry Gin, Crown Royal, Smirnoff Vodka, Chivas Regal Scotch, Captain Morgan Spiced Rum, Bacardi Silver Rum, Jack Daniels Whiskey, Hennessy, Disaronno Amaretto, DE Kuyper Peachtree Schnapps	

Pony keg, Domestic	\$159.00
Keg, Domestic	\$325.00
1/6 Keg, Import	\$159.00
Keg, import	\$400.00

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Food options are for events

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# Command Packages\*

## Cake and Punch .....\$85.00

1 full sheet cake, 18"x26"  
3 gallons of fruit punch  
serves 96 people  
Digital imaging available

## Promotion Package .....\$325.00

4 hour room rental from one of the following rooms: *Hearth,  
Ballroom A, Ballroom B, Ballroom C or the DeCavagnial Room*  
1 full sheet cake, 18"x 26"w/ digital imaging  
3 gallons of fruit punch  
3 gallons of iced tea  
3 gallons of water  
Podium with microphone and projection & screen

## Retirement Package .....\$325.00

4 hour room rental from one of the following rooms: *Hearth,  
Ballroom A, Ballroom B, Ballroom C or the DeCavagnial Room*  
1 full sheet cake, 18" x 26"w/ digital imaging  
3 gallons of fruit punch  
3 gallons of iced tea  
3 gallons of water  
Podium with microphone and projection & screen



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# Hot Hors d'oeuvres\*



Prices per 100 pieces  
200 Piece minimum (like item or mix & match)

Meatballs (plum sauce, Swedish or BBQ)	\$90.00
Fried Mushroom Caps	\$90.00
Mini Quiche Lorraine	\$100.00
Eggrolls with Sweet and Sour Sauce	\$100.00
Teriyaki Beef Skewer	\$110.00*
Chicken Satay Skewers	\$110.00
Mini Cordon Bleu Bites	\$110.00
Mushroom caps (stuffed with crabmeat)	\$110.00

Chile Con Queso with Tortilla Chips (small 50 people/large 100 people)	\$35.00/\$75.00
Pot Sticker	\$110.00
Spinach/Artichoke Dip with Pita Triangles	\$120.00
Buffalo Chicken Wings	\$120.00
Chicken Drumettes	\$120.00
Bacon-Wrapped Scallops	\$120.00
Stuffed Jalapenos	\$120.00
Pulled Pork Sliders (w/ bbq sauce or Asian slaw)	\$90.00
Breaded Mushrooms	\$120.00
Chicken Quesadillas.	\$120.00
Shrimp Tempura	\$120.00
Brie & Raspberries in Croute Tray	\$160.00
<b>Hors d'oeuvres Passed</b>	\$25.00/hour per server

*\*subject to change due to market pricing*

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**Food options are for events**

**All prices subject to an 18% service charge  
Offsite deliveries subject to a 18% surcharge**

# Cold Hors d'oeuvres

Prices per 100 pieces

**200 Piece minimum (like item or mix & match)**

Ham and Cream Cheese Pinwheels ..... \$90.00

Caprese Salad Skewer..... \$90.00

Dollar Sandwiches (ham, tuna and chicken) ..... \$90.00

Marinated Mushrooms ..... \$90.00

Fruit Kabobs (seasonal and fresh) ..... \$110.00

Veggie Tray with Dip ..... \$65.00 / \$80.00 / \$105.00  
(Small 50 people/ medium 75 people/ large 100 people)

Fruit Tray..... \$65.00 / \$80.00 / \$105.00  
(Seasonal and fresh, (small 50 people/ medium 75 people/ large 100 people)

Cheese and Cracker tray..... \$35.00 / \$75.00  
(Cubed or sliced assorted cheese, small 50 people/ large 100 people)

Dip with Chips..... \$35.00 / \$75.00  
(Picante or sour cream and onion, small 50 people/ large 100 people)

Guacamole with Tortilla Chips (small 50 people/ large 100 people)..... \$35.00 / \$75.00

Roasted Vegetable Tray..... \$75.00 / \$90.00 / \$110.00  
(Small 50 people/ medium 75 people/ large 100 people)

Pretzel Bowl (serves 50) ..... \$10.00

Frontier Snack Mix (serves 50) ..... \$16.00

**Hors d'oeuvres Passed** ..... \$25.00/hour per server



**"Food options are for  
events all prices subject to an 18% service  
charge offsite deliveries subject to an 18%  
surcharge**

# Banquet Enhancements\*



## Rental Items and Fees

**Linen Tablecloth** **\$9.00**

Available in white and black. Available sizes are 90" and 120" rounds, 6" black and 8" black spandex.

**120" Round Linen Underlayment w/ 90" Overlay** **\$15.00**

Available in white and black, adding contrast and dimension to the table setting.

**Chair Covers** **\$2.00 each**

Available in white, black and chocolate, adding sophistication and polish to all events. Especially wonderful for weddings, balls and other formal events.

**Portable Dance Floor** **\$150.00**  
20'x20

**Stage** **\$525.00**  
16' x 16'

**Extra Personnel** **\$100.00.....**

**Cake Cutting** (per 175 guest) **\$60.00**

**Delivery Fee** **18% surcharge**

**1**

*Food options are for events  
All prices subject to an 18% service charge*

# Audio / Visual

All equipment and services will be provided by FMWR audio support personnel. Audio/visual equipment is available in all rooms at no extra charge. Availability of equipment is subject to change, so please call to verify. Scheduled rehearsals must be set up in advance with both the Frontier Conference Center and the audio/visual department.

## **Audio Systems - \$5.00 per Microphone**

System is hard-wired in the ceiling throughout the building.

Microphone with Floor Stand

Handheld Wireless Microphone

Lapel Wireless Microphone

Tabletop Push to Talk Conference Microphone

## **Video Equipment- \$5.00 per Projector**

**Ballroom:** 4 ceiling mounted projectors with screens

**Hearth Room:** 1 ceiling mounted projector with screen

**DeCavagnal Room:** 2 ceiling mounted projectors with screens

**Solarium Room:** 2 ceiling mounted projectors with screens

## **LCD Monitors:**

**Centennial Room** - two 56" monitors

**Hearth Room Porch**—one 42" monitor

**Mezzanine** — one 42" monitor

**DeCavagnal Room**- four 42" monitors

**Lounge**—one 42" monitor

## **Conference and Meeting Accessories**

Mobile VTC Cart with Teleconference Polycom Star Phone (available in any room)

Network Drop (official use only, need work order two weeks prior to event)

Free Wireless internet access

AV Tech



\$65.00

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