



PARK CREST
EVENT FACILITY

Catering Options

HORS D'OEUVRES STATION (Minimum of 25 People)

FIESTA TAPAS DISPLAY - \$5.50 per Guest

A colorful display of salsas, chili con queso, black bean & corn salad, margarita spiked guacamole, sour cream and assorted corn & flour tortilla chips...

PARK CREST CHIP & DIP DISPLAY - \$5.50 per Guest

Assortment of house-made potato chips, tortilla chips & pretzels, served with warm gorgonzola cheese fondue, charred Vidalia onions, heirloom tomato pico de gallo & buffalo chicken dip...

ASSORTED FRUIT, CHEESE & VEGETABLE DISPLAY - \$6.50 per Guest

Assorted fresh fruits, domestic and international cheeses, grilled and fresh vegetable crudité, served with an array of syrups, crackers and crostinis...

MEDITERRANEAN CROSTINI BAR - \$6.50 per Guest

Assortment of house-made hummus, pickles, grilled and roasted vegetables, feta cheese, white bean dip, baked pita chips and fresh pita bread...

UNDER THE TUSCAN SUN - \$7.75 per Guest

A taste of Tuscany to include genoa salami, prosciutto ham, big eye pepperoni, imported cheeses, sweet basil with roasted & pickled vegetables, bruschetta with sliced French baguettes and gourmet crackers accompanied with aged olive oil & balsamic vinegars...

GULF COAST RAW BAR – 'Market Price'

Fresh from the Gulf coast featuring dark ale boiled Gulf shrimp, marinated oysters on the half shell and pickled blue crab claws, served with key lime cocktail sauce, red pepper remoulade sauce, lemon, lime, & orange wedges, hot sauce and crackers...

All buffets come with premium plasticware and are subject to 9.5% sales tax and 20% gratuity.
Beverages are sold separately.



PARK CREST
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Buffets for Minimum of 50 Guests

COCKTAIL BUFFET #1

\$18.95 per Guest

Assorted fresh fruits, domestic and international cheeses, grilled and fresh vegetable crudité, served with an array of syrups, crackers and crostinis...

Grilled or hand-breaded chicken tenderloins served with assorted dips & glazes...

Baked buffalo shrimp dip served with crispy pita bread triangles and Maytag bleu cheese aioli...

Slow roasted top round of beef sliders served with sliced cheeses, sauces and condiments...

Golden mushroom caps stuffed with leaf spinach, grilled artichoke hearts, and crumbled Alabama goat cheese...

COCKTAIL BUFFET #2

\$21.75 per Guest

Assorted fresh fruits, domestic and international cheeses, grilled and fresh vegetable crudité, served with an array of syrups, crackers and crostinis...

Spicy Thai chicken breast ribbons served with cool cucumber salsa...

Baked spinach & artichoke dip served with crispy four corn tortillas and house-made picante ...

Marsala roasted prime rib of pork served with assorted dinner rolls and apple jack spike creole mustard...

Maryland lump crabmeat cakes served with champagne lemon butter and classic French remoulade...

Black peppered pencil asparagus with crumbled feta cheese, sweet balsamic and white truffle syrup...

Mashed Idaho potatoes, sweet & red potatoes with assorted cheeses, golden mushrooms, caramelized onions and honey roasted pecans, served with beef au jus... *(Add attendant for sweet potato pancakes and latkes cooked to order for extra charge... \$2.50 per Guest)*

All buffets come with premium plasticware and are subject to 9.5% sales tax and 20% gratuity.
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PARK CREST
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COCKTAIL BUFFET #3

\$23.50 per Guest

Assorted fresh fruits, domestic and international cheeses, grilled and fresh vegetable crudité, served with an array of syrups, crackers and crostinis...

Southern fried chicken breast "pops" served with smoked Conecuh sausage gravy...

Baked artichoke and French onion dip served with aged parmesan cheese and house-made potato chips...

Dark ale boiled Gulf sea prawn shooters served with key lime cocktail sauce and pickled cherry bomb peppers...

Carving station featuring honey & cinnamon glazed Virginia ham or roasted bone-out turkey breast served with assorted dinner rolls, cranberry apple relish and creole brown sugar mustard...

Baked round of brie cheese served with sweet blackberry jam and crisp whole grain toast...

Jumbo artichoke bottoms stuffed with Louisiana crabmeat, apple bacon and Italian bread crumbs...

Chocolate fountain display served with assorted berries, cookies, cakes and brownies for dipping...

COCKTAIL BUFFET #4

\$26.75 per Guest

Assorted fresh fruits, domestic and international cheeses, grilled and fresh vegetable crudité, served with an array of syrups, crackers and crostinis...

Chicken & andouille sausage en bruchette served with roasted sweet bell peppers and Bermuda onions...

Chef Attended Station: Cognac-roasted black Angus beef tenderloin served with assorted rolls and tarragon-horseradish aioli...

Smoked lump crabmeat & yellow fin tuna dip served with crispy pita bread triangles and olive oil drizzle...

Balsamic & fresh rosemary marinated antipasti served with assorted grape tomatoes, Kalamata olives, grilled purple artichoke hearts and provolone cheese...

Louisiana Creole gumbo bar with andouille sausage, grilled chicken breasts & barbecued Bay shrimp served with steamed white rice, assorted crackers and hot sauces...

Deep-fried green tomato croutons served with Tex Mex caviar...

Penne alfredo and traditional elbow macaroni and cheddar with Tasso ham, apple-smoked bacon, Maytag bleu cheese and caramelized vegetables... *(Add Gulf shrimp and Maine lobster for extra charge... \$2.50 per Guest)*

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PARK CREST
EVENT FACILITY

DINNER BUFFET #1

\$24.50 per Guest

Chef's Carving Station: Choice of one... baked Virginia ham, garlic-studded roast baron of beef OR rosemary roasted prime rib of pork, served with a choice of sauces and assorted rolls...

Citrus roasted bone-in OR boneless chicken breast in a light saffron beurre blanc, broiled red bliss potatoes with caramelized Bermuda onions, and steamed rice pilaf with assorted herbs...

Steamed seasonal vegetables with tangerine dill butter...

Tossed garden salad served with housemade ranch dressing and honey balsamic vinaigrette OR Park Crest house salad (3-Leaf mixed greens, sliced Driscoll strawberries, Mandarin oranges & raspberry almond vinaigrette) ...

Assorted mini desserts, mousses and pastries...

DINNER BUFFET #2

\$28.50 per Guest

Chef's Carving Station: Choice of one... baked Virginia ham, garlic-studded roast baron of beef, OR rosemary roasted prime rib of pork, served with a choice of sauces and assorted rolls...

Balsamic-glazed bone-in OR boneless chicken breast, served with broiled heirloom grape tomatoes and fresh basil...

Broiled "Destin" triggerfish in a honey pecan butter...

Olive oiled penne pasta mixed with wilted leaf spinach & fire roasted sweet bell peppers...

Steamed southern style green beans with apple-cured bacon and caramelized Spanish onions...

Baked au gratin Yukon golden potatoes topped with white cheddar and Tasso ham...

Tossed garden salad served with housemade ranch dressing and honey balsamic vinaigrette OR Park Crest house salad (3-leaf mixed greens, sliced Driscoll strawberries, Mandarin oranges & raspberry almond vinaigrette) ...

Assorted mini desserts, mousses and pastries...

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DINNER BUFFET #3

\$32.75 per Guest

Chef-carved prime rib of beef served with creamed horseradish root, assorted rolls & natural juices...

Baked chicken breast wellington with lemon broccoli florets, Virginia ham & mozzarella cheese en crouete...

Bronzed filet of Gulf mahi mahi topped with champagne buttered purple artichoke hearts, golden mushrooms and wilted spoon spinach...

Loaded mashed Idaho potatoes topped with apple-smoked bacon, sharp cheddar cheese and green onion chives...

Stir-fried brown rice pilaf with caramelized Vidalia onions and assorted baby vegetables...

Grilled seasonal vegetables topped with crumbled feta and white balsamic vinaigrette...

Steamed green beans topped with burnt rosemary butter...

Tossed garden salad with housemade ranch dressing and honey balsamic vinaigrette OR Park Crest house salad (3-leaf mixed greens, sliced Driscoll strawberries, Mandarin oranges and raspberry almond vinaigrette) OR Tex-Mex Caesar salad topped with Maytag bleu cheese and chipotle peppered cornbread croutons...

Assorted mini desserts, mousses, and pastries OR chef attended bananas foster topped with French vanilla ice cream & caramelized English walnut halves...

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DINNER BUFFET #4

\$38.00 per Guest

Chef carved prime rib of beef served with creamed horseradish root, natural juices, and assorted rolls OR chef carved whole beef tenderloin in a cognac & mustard crust topped with béarnaise Sauce and served with assorted rolls...

Baked filet of Bahamian red snapper Florentine topped with jumbo lump crabmeat in a puff pastry crust...

Broiled trio of bite size potatoes roasted with garlic and fresh herbs...

Baked Maine lobster macaroni n' cheese made with creamy brie cheese and white truffle oil...

Black pepper pencil asparagus in a marsala vinaigrette, topped with sautéed Shitake mushroom caps...

Assorted steamed seasonal vegetables served with blood orange compound butter...

She crab bisque topped with crispy sourdough croutons...

OR

Tossed garden salad served with housemade ranch dressing and honey balsamic vinaigrette OR Park Crest house salad (3-Leaf mixed greens, sliced Driscoll strawberries, Mandarin oranges & raspberry almond vinaigrette) ...

Assorted mini desserts, mousses, pastries OR dark chocolate fountain with assorted fruits, berries & confections for dipping...

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PARK CREST
EVENT FACILITY

Seated Dinners

Minimum of 25 guests required, served with choice of soup or salad and rolls with butter. All seated dinners include iced tea, water and house china... (Add coffee for \$1.75)

SAMPLE SEATED DINNER #1

\$27.50 per Guest

Broiled European-style boneless chicken breast with shaved prosciutto ham, aged fontina cheese and wild mushroom stuffing, served over a steamed rice pilaf and topped with champagne lemon beurre blanc...

Grilled lemon asparagus...

Tomato basil bisque with crispy dill croutons OR Park Crest house salad (3-leaf mixed greens, sliced Driscoll strawberries, Mandarin oranges & raspberry almond vinaigrette) ...

Sea salted caramel mousse with seasonal berries...

SAMPLE SEATED DINNER #2

\$29.75 per Guest

Char-broiled prime rib of pork with sherried button mushroom caps and natural juices...

Rosemary roasted red bliss potatoes...

Steamed medley of seasonal vegetables...

Loaded potato corn chowder with apple-smoked bacon and sharp cheddar cheese OR traditional Caesar salad with focaccia croutons and shaved parmesan...

Tart key lime pie with citrus whipped cream...

All prices are subject to 9.5% sales tax and 20% gratuity.



PARK CREST
EVENT FACILITY

Minimum of 25 guests required, served with choice of soup or salad and rolls with butter. All seated dinners include iced tea, water and house china... (Add coffee for \$1.75)

SAMPLE SEATED DINNER #3

\$39.75 per Guest

Broiled 8 oz. filet mignon of beef in a cracked 3-peppercorn crust, topped with sauce béarnaise ...

Twice baked Idaho potato...

Grilled lemon butter asparagus...

Broccoli, crab and white cheddar bisque topped with seasoned red pepper croutons OR mixed spring greens topped with sun dried Bing cherries, crumbled feta cheese, honey roasted pecans and finished with a white truffle oil vinaigrette...

Snickers bar cheese cake topped with a dark rum caramel drizzle...

SAMPLE SEATED DINNER #4

“Park Crest Steak and Cake”

\$44.50 per Guest

Center cut black Angus New York strip steak and Louisiana-style jumbo lump crab cake topped with a port wine demi glaze and classic French remoulade sauce...

Twice baked Cullman County sweet potato...

Steamed baby green beans with candied walnut halves...

Shrimp & lobster bisque topped with creamed sherry wine OR Tossed garden salad topped with an assorted vegetable garnish and buttermilk cucumber dressing...

Crème brûlée caramelized in a brown sugar crust and topped with assorted seasonal berries...

All prices are subject to 9.5% sales tax and 20% gratuity.



PARK CREST
EVENT FACILITY

Hors D'oeuvres & Appetizer Suggestions

Minimum of 50 pieces per order (cold selections)

BRUSCHETTA - \$1.75 per Piece

Toasted French bread crostini topped with fresh tomato, basil and extra virgin olive oil...

BRUSCHETTA CAPRESE - \$2.25 per Piece

Toasted French bread crostini topped with buffalo mozzarella, sliced Roma tomato, basil, balsamic and white truffle syrup...

LUMP CRAB OR SMOKED YELLOW FIN TUNA CANAPÉS - \$2.75 per Piece

Fresh lump crabmeat or smoked yellow fin tuna with salad on toasted French bread crostini OR crisp phyllo cup garnished with fresh thyme and Kalamata olives...

DARK ALE BOILED SEA PRAWN COCKTAIL - \$2.75 per Piece

Served with tart key lime cocktail sauce and classic French remoulade...

SERRANO HAM WRAPPED ASPARAGUS - \$2.50 per Piece

Steamed, chilled asparagus spears wrapped in serrano ham (prosciutto upon request), drizzled in white balsamic vinaigrette...

ANTIPASTI KABOBS - \$2.25 per Piece

Grape tomato, Kalamata olive, artichoke heart and aged provolone cheese drizzled with a sun-dried tomato vinaigrette...

SMOKED NORWEGIAN SALMON OR PASTRAMI CURED BROOK

TROUT FROM IDAHO - \$2.75 per Piece

On crispy cucumber rounds topped with a light cream cheese mousse and marinated caper berries...

FRESH FRUIT KABOBS - \$2.50 per Piece

Melon, pineapple and seasonal berries served with brown sugar yogurt for dipping...

All prices are subject to 9.5% sales tax and 20% gratuity.



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Hors D'oeuvres & Appetizer Suggestions

Minimum of 50 pieces per order (hot selections)

SOUTHERN FRIED CHICKEN BREAST "POPS" - \$1.75 per Piece

Topped with smoked Conecuh sausage gravy...

SPICY THAI CHICKEN BREAST RIBBONS - \$2.00 per Piece

Covered in a red chili glaze and served with cool cucumber salsa...

BONELESS CHICKEN BREAST TENDERLOINS - \$1.75 per Piece

Hand-breaded with choice of two sauces (buffalo, red chili, BBQ, & creole honey mustard) ...

GRECIAN-STYLE CHICKEN STRIPS - \$2.00 per Piece

Char-broiled and topped with extra virgin olive oil, imported feta cheese and assorted Greek olives...

MARYLAND LUMP CRABMEAT CAKES - \$2.75 per Piece

Topped with champagne brown butter and served with classic French remoulade...

NEW ORLEANS STYLE BARBECUED SHRIMP - \$2.75 per Piece

Topped with julienned bell peppers, roasted garlic cloves and Tabasco pepper beurre blanc...

DIVER SEA SCALLOPS WRAPPED IN PROSCIUTTO HAM - \$3.50 per Piece

Flat iron seared in Italian bread crumbs and drizzled with white truffle oil...

KETTLE FRIED GREEN TOMATO CROUTONS - \$2.25 per Piece

Topped with Tex-Mex caviar (black eye pea relish) and crumbled Alabama goat cheese...

DEEP FRIED TEX-MEX SPARE RIBS - \$3.25 per Piece

With toasted cumin, red chili peppers and sweet molasses BBQ sauce...

GROUND VEAL & WILD MUSHROOM MEATBALLS - \$1.95 per Piece

In a rich burgundy bordelaise sauce...

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STUFFED GOLDEN MUSHROOM CAPS - \$2.50 per Piece

With jumbo lump crabmeat, apple-smoked bacon and Reggiano parmesan...

CREOLE SHRIMP AND ANDOUILLE SAUSAGE - \$2.75 per Piece

With diced beef steak tomato, wilted leaf spinach and crumbled feta cheese, finished with a sweet red basil aioli...

BROILED STUFFED ARTICHOKE BOTTOMS - \$2.75 per Piece

With diced beef steak tomato, wilted leaf spinach and crumbled feta cheese, finished with a sweet red basil aioli...

DEEP FRIED APALACHICOLA OYSTERS ON THE HALF SHELL - \$2.75 per Piece

In a seasoned cornmeal crust, served with roasted red pepper tartar sauce and key lime cocktail sauce...

STEAMED LIL' NECK CLAMS OR NEW ZEALAND GREEN LIPPED MUSSELS - \$3.25 per Piece

In a sweet chardonnay broth, topped with assorted fresh herbs and drawn lemon butter...

SHREDDED DUCK BREAST & CHORIZO SAUSAGE TOSTADOS - \$2.95 per Piece

With jalapeno coleslaw and white cheddar cheese...

SMOKED BEEF BRISKET QUESADILLAS - \$2.50 per Piece

With caramelized Spanish onions, sharp cheddar cheese and charred poblano peppers, served with house-made picante sauce and leaf cilantro sour cream...

All prices are subject to 9.5% sales tax and 20% gratuity.



PARK CREST
EVENT FACILITY

Chef Attended Carving Stations

(Minimum of 50 guests)

CARVING STATIONS

Cinnamon & honey glazed Virginia ham

\$6.25 per Guest

Maple roasted boneless turkey breast

\$5.75 per Guest

Marsala roasted prime rib of pork

\$6.75 per Guest

Rosemary spiked top round of beef

\$6.50 per Guest

Oven roasted prime rib of beef au jus

\$8.75 per Guest

Cognac glazed black Angus beef tenderloin

\$10.50 per Guest

*All items served with split assorted rolls and choice of
sauces:*

Creamed horseradish root

Apple jack spiked Creole mustard

Béarnaise sauce

Cranberry apple relish

Whole grain honey mustard

All prices are subject to 9.5% sales tax and 20% gratuity.



PARK CREST
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Specialty Stations

Stations below are intended to complement buffets, sit-down dinners, and cocktail parties
(Minimum of 50 guests)

CAROLINA SHRIMP & GRIT STATION - \$5.95 per Guest

Stone ground grits and Creole roasted jumbo Gulf shrimp with assorted cheeses, toppings and vegetables...

ASSORTED STEWED SOUTHERN GREENS - \$4.95 per Guest

Turnips, collard greens and mustard greens served with Virginia ham, Cajun andouille sausage, apple-smoked bacon, fire-roasted sweet peppers, caramelized Spanish onions and green chili vinegar for topping...

MASHED POTATO BAR - \$5.25 per Guest

Mashed Idaho potatoes, sweet & red potatoes with assorted cheeses, golden mushrooms, caramelized onions and honey roasted pecans, served with beef au jus... (Add attendant for sweet potato pancakes and latkes cooked to order for extra charge... \$2.50 per Guest)

HOUSE BAKED MACARONI & CHEESE DISPLAY - \$5.75 per Guest

Penne alfredo and traditional elbow macaroni and cheddar with Tasso ham, apple-smoked bacon, Maytag bleu cheese and caramelized vegetables... (Add Gulf shrimp and Maine lobster for extra charge... \$2.50 per Guest)

TEX-MEX CHILI BAR - \$5.50 per Guest

Traditional ground beef and white bean chicken, served with assorted cheeses, beans, diced onions, chick peas, crackers and hot sauce... (Add attendant for two kinds of grilled cheese sandwiches cooked to order for extra charge... \$2.50 per Guest)

CAESAR SALAD STATION - \$5.25 per Guest

Traditional Caesar salad and Park Crest white balsamic Caesar served with French bread and cornbread croutons, grilled chicken breast, sliced top round of beef, assorted cheeses and apple-smoked bacon... (Add attendant to prepare your Caesar salads to order for extra charge... \$2.50 per Guest)

All prices are subject to 9.5% sales tax and 20% gratuity.



PARK CREST
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MIXED SLIDER SANDWICH STATION - \$5.75 per Guest

Char-broiled ground sirloin and grilled boneless chicken breast with assorted rolls (wheat, white, Hawaiian), cheeses, toppings and condiments... *(Add fresh bison burgers OR Maryland style crab cakes for extra charge... \$1.75 per Guest)*

All prices are subject to 9.5% sales tax and 20% gratuity.



PARK CREST
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Beverage Stations

BASIC DRINK STATION

Iced tea (sweet or unsweet), water and choose between lemonade or full coffee service...

\$2.75 per Guest

DELUXE DRINK STATION

Iced sweet tea, iced unsweet tea, water, lemonade & full coffee service...

\$3.75 per Guest

Specialty Beverage Stations

Up to two...

Create your own special drink or we'll do it for you (Non-Alcoholic)

\$3.00 per Guest

All prices are subject to 9.5% sales tax and 20% gratuity.



PARK CREST
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Park Crest Pops Stand

A refreshing alternative to desserts and confections, made with only the freshest ingredients!
Choose up to 3 seasonal flavors (flavors listed below are not always available)...
Pops must be ordered 3 weeks prior to event (at that time we will find out what seasonal flavors are available)...

75 Pop Minimum | \$3.50 each plus tax and gratuity | \$100.00 attendant fee
Recommended quantity is 70% of the number of guests

FRUITY POP FLAVORS

Avocado Lime
Blackberry Ginger Lemonade
Blood Orange
Blueberry Lemonade
Cherry Lime
Classic Mojito
Cranberry Orange
Mango Orange
Mixed Berry
Mulled Cider
Muscadine
Peach
Pineapple
Pink Lemonade
Pomegranate Grapefruit
Raspberry Lemonade
Red Hots
Russian Tea
Satsuma Orange
Sour Apple
Spicy Pineapple
Strawberry
Strawberry Balsamic
Strawberry Banana
Strawberry Mango
Strawberry Mojito
Strawberry Shortcake
Sweet Tea with Lemon

CREAMY POP FLAVORS

Banana Split
Birthday Cake
Black Forest Cake
Blueberry Cheesecake
Caramel Sea Salt
Chocolate Orange
Chocolate Peppermint
Chocolate Strawberry
Coffee & Donuts
Creamy Coconut
Creamy Latte
Eggnog
Frozen Hot Chocolate
Gingerbread
Key Lime Pie
Lemon Icebox
Milk Chocolate
Mocha
Nutter Butter
Peaches 'n Cream
Peanut Butter Banana
Pumpkin Cheesecake
Raspberry Cheesecake
Root Beer Float
S'mores
Strawberries'n Cream
Tagalong
Thin Mint

All prices are subject to 9.5% sales tax and 20% gratuity.



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Dinnerware Packages

PARK CREST BAR GLASSWARE PACKAGE

\$2.25 per Guest

PARK CREST FLATWARE PACKAGES

\$2.25 per Guest

Includes two forks, one knife, one spoon, & one linen napkin

PARK CREST HOUSE CHINA PACKAGE

\$6 per Guest

Includes one 10" plate, one 7" plate, two forks, one knife, one spoon,
non-alcoholic glassware, and a linen napkin

Required for Plated Dinner Service

Buffet service may choose between our china dinner package or our good
quality plastic dinnerware (included in catering price) ...

Plated service must be served on china dinnerware...



PARK CREST
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Bar Options and Regulations

- **Open Bar:** No monetary limit. All bar options are available to guests and paid by client.
- **Open Capped:** Set monetary limit determined and paid prior to event by client in contract. Once limit is reached, client can decide to increase amount up to 25% more than contracted amount or switch to cash/credit bar.
- **Cash Bar:** Each guest is responsible for cash/credit payment at time of service for all beverages. Guests must purchase a minimum of \$500 worth of beverages.

Beverage Pricing

\$4 DOMESTIC BEER

Coors Light, Budweiser, Yuengling, Miller Lite, Bud Light (Draft), Michelob Ultra (Draft)

\$5 IMPORTED & CRAFT BEER

Corona Extra, Good People Pale Ale, Good People IPA, Stella Artois (Draft), Truck Stop Honey Brown Ale (Draft), Cahaba Blonde (Draft)

\$7 WELL COCKTAILS

House Vodka, House Rum, House Bourbon, House Gin, House Tequila

\$8 CALL COCKTAILS

Tito's Vodka, Jack Daniels Whiskey, Crown Royal Canadian Whiskey, Jose Cuervo Silver & Gold Tequila, Bacardi White Rum, Maker's Mark Bourbon, Bombay Gin, Dewar's Scotch

WINE SELECTIONS

\$6 Glasses | \$28 Bottles (for table service only)

Merlot, Cabernet Sauvignon, Chardonnay, Pinot Grigio, Prosecco/Sparkling

SPECIAL ORDERS

We need to know 14 days prior to event for any special orders...

Any special orders for beer or wine must be purchased by the case.

Unused beverages remain the property of Park Crest Event Facility.

One bartender is required for every 75 guests. The rate per bartender is \$150. Park Crest Event Facility reserves the right to refuse bar service to any individual.

There is absolutely NO outside alcohol allowed on the premises.

With your cooperation, we will make sure your event runs as smoothly as possible.

All prices are subject to 9.5% sales tax and 20% gratuity.



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Menu Planning

The goal of this catering menu is to give you an idea of what kind of food we offer and at what price points. From here, we create a custom menu to your liking depending on your budget and the type of food items that you would like to serve.

We ask that you contact our catering department no later than **10** weeks before your scheduled function so that there is plenty of time to make any changes and adjustments if needed.

Menu Tastings

Park Crest offers menu tastings for any clients that have signed a venue contract. Since most menu items are prepared from scratch, clients must meet with our catering department before scheduling a tasting to prepare a proposed menu. Changes can be made to most menu items up to **2** weeks before the scheduled event. Park Crest offers one tasting per client, regardless of the number of events booked within a 2-week period.

Park Crest menu tastings are opportunities for our clients to sample the quality of food that is offered and may not include every menu item. Park Crest requests that all tastings be scheduled no later than **8** weeks prior to the scheduled event. Menu tasting appointments are booked on a “first come, first served” basis. Menu tasting appointments can be scheduled Tuesday thru Thursday from **11AM – 4PM** and for **2 – 6** guests.

Guest Count Guarantees

At Park Crest our goal is to serve all guests without omitting any menu items that are offered on the function’s “host menu”. This makes an accurate guest count vital. If this is not achieved, it reflects negatively on Park Crest, as well as the function’s host. With this in mind, we will accept up to a **10%** additional guest count as close as **48** hours before the scheduled date. In the event of the guest count exceeding the final guaranteed number, Park Crest reserves the right to charge up to **5%** of the overage at normal menu pricing and then one and a half times the regular menu price for any guests there-after. Prepayment options will be discussed beforehand and then agreed-upon by the contracted party to cover these charges. Park Crest appreciates the opportunity to make your function a success.