



Dinner Menu

Monday - Friday : 5:00 pm until 9:00 pm

Saturday and Sunday : 11:00 am until 9:00pm

For more information, contact us by phone:

(765) 742-6478 or (800) 585-7294

By email: info@trailsbanquets.com

www.trailsbanquets.com



General Policies and Guideline Information

The Trails Banquet Facility would like to thank you for hosting your event with us. To ensure you are completely satisfied with your event, we respectfully request your cooperation with the following guideline:

Reservations

Rooms are assigned during time of booking. All rooms require a certain minimum number of guests.

Deposits

Deposits are required for all Friday and Saturday functions. Wedding receptions on Sundays require a deposit. \$100.00 for the **Tippecanoe Room**, \$250.00 for the **Outlook Room** (\$500.00 Saturday,) \$500.00 for the **Tecumseh Room** (\$1000.00 Saturday) \$1000.00 for the **Prophet's Room** (\$2000.00 Saturday) The Prophet's room is not available on Fridays or Sundays. Deposit is deducted from final bill.

Cancellations

Deposits are fully refundable if date gets rebooked. If date is not rebooked deposit will not be refunded.

Payment-General

Final payment is due within 10 days after function. If any part of the payment is outstanding, a late fee may occur with interest.

Payment-Weddings

Final payment is due at the end of function. No Exceptions.

Guarantees

A preliminary number of guests will be requested at time of booking. A final guaranteed count is due 72 hours before the function, this number can increase after the 72 hours but cannot decrease.

Menus

The menu needs to be defined with in 10 business days of function with Banquet Coordinator. Any special dietary arrangements need to be defined at this time as well.

Services Charge

There will be a 25% room and services charge added to the total food, beverage, and hosted bar functions. A 7% sales tax will be added to the total bill. If tax exempt we will need a tax exempt form on file.

Room Charge

A room charge (\$50-\$100 per hour) may occur if function exceeds given time. **Breakfast:** 7:00am-10:00am, **Lunch** 10:00am-2:00pm, **Dinner** 5:00pm-11:00pm (Saturdays 5:00pm-12:00am) **Wedding Receptions** 9:00am-12:00am.

Room Set-Up

Rooms will be set for final guaranteed number. Special set up will need to be defined within 10 business days of function with Banquet Coordinator.



Decorating Guideline Information

- **All Trails décor must remain in the room. No Exceptions.**
- **You will be able to access the room 2 hours before arrival time of the event. Wedding receptions will be able to access the room 9:00am the day of the event.**
- **Additional decorating other than Trails décor is done by a person or persons assigned by the client. The Trails staff does not decorate for you, except for chair covers. Chair Covers may only be purchased through The Trails.**
- **No taping or tacking on walls or ceiling. Putty is acceptable. If banner/signs need to be hung, previous arrangements must be made and a member of The Trails Staff must assist.**
- **No Glitter, Confetti of any type may be used. No Rice, Bird Seed, and Lose Sand may be used. Sand is acceptable only if contained.**
- **Candles may be used only if contained. The flame should not cover over the holder. The Trails will light your candles when the first guests arrive.**
- **Rose Petals and Decorative Rocks may be used, but must be cleaned up by the client.**
- **All decorations must be taken down and removed by the end of the event. This including all boxes, bags, extra decorating needs, etc. If special circumstances arise which prohibit immediate removal, previous arrangements must be made with The Trails.**
- **If above guidelines are not met, the client agrees to pay an additional clean charge that will be determined by The Trail Management.**



Plated Dinners

Choose up to 3 different entrée options (1 from each category). The choice of salad, starch, vegetable, and dessert must be the same for all guests. If more than 1 option of entrée is chosen, the client must provide place cards for guests with a correlation to the entrée for The Trails staff to serve your guests promptly and correctly.

Beef:

- 10oz New York Strip - \$22.95 per person
- 8oz Filet Mignon - \$27.95 per person (Bacon Wrapped add \$.50)
- 10oz Prime Rib - \$22.50 per person
- 10oz Ribeye - \$22.50 per person
- 14oz T-Bone - \$23.50 per person

Please note steaks may not be cooked to order on Plated meals - Prepared to Medium unless specified differently

Seafood:

- 8oz Stuffed Orange Roughy - \$23.25 per person
- 8oz Stuffed Salmon - \$21.75 per person
- 8oz Grilled Salmon - \$21.25 per person
- 8oz Grilled Swordfish - \$21.25 per person
- Surf & Turf - 6oz Filet, 5oz Lobster Tail - \$ Market Price

Chicken or Pork:

- 8oz Marinated Grilled Chicken Breast - \$19.25 per person
- 8oz Chicken Parmesan - \$19.75 per person
- 8oz Teriyaki Chicken - \$20.50 per person
- 10oz Bacon Wrapped Pepper Crusted Pork Tenderloin \$ 19.50 per person

Vegetarian:

- Grilled Vegetable Skewers - \$15.95 per person
- Vegetable Lasagna - \$18.50 per person
- Pasta Primavera - \$18.50 per person

Choice of (1) Salad:

Tossed Salad, Caesar Salad, Prophet's Salad

Choice of (1) Starch

Baked Potato, Fresh Redskins, Whipped Potato, Au Gratin Potato, Potato Casserole, Wild Rice, Rice Pilaf

Choice of (1) Vegetable:

Broccoli w/ Cheese, Broccoli Casserole, Buttered Corn, Corn O'Brien, California Blend, Carrots Vichy, Green Beans, Green Bean Casserole, Italian Blend, Peas & Onion or Mushrooms, Zucchini Provencal

Choice of (1) Dessert:

Assorted Fruit Pies, Assorted Cheese Cakes, Carrot Cake, Chocolate Cake, Walnut Layer Cake, Vanilla Ice Cream, Rainbow Sherbet

Served with Dinner Rolls & Butter, Water, Iced Tea, Coffee, Hot Tea, Milk

Beverages are served only during meal time

***Indiana Health Department Notice : Any raw or undercooked meat can result in Food-Bourne Illness*

All Pricing is subject to a 25% Room & Services Fee and 7% Sales Tax ** Prices are subject to change**



USDA Choice Steak, Seafood, Chicken Buffet

Choose up to 3 different entrée options (1 from each category). The choice of salad, starch, vegetables, and dessert must be the same for all guests.

*All entrées will be cooked to order in our In-Room Fireplace **

Beef:

- 8oz New York Strip - \$18.95 per person
- 10oz New York Strip - \$21.95 per person
- 8oz Filet Mignon - \$26.25 per person (Bacon Wrapped add \$.50)
- 10oz Filet Mignon - \$28.75 per person (Bacon Wrapped add \$.50)
- 10oz Ribeye - \$21.25 per person
- 14oz T-Bone - \$22.50 per person

Seafood:

- 8oz Grilled Mahi-Mahi - \$20.25 per person
- 8oz Grilled Salmon - \$20.25 per person
- 8oz Grilled Swordfish - \$20.25 per person

Chicken or Pork:

- 8oz Marinated Grilled Chicken Breast - \$18.25 per person
- 8oz Teriyaki Chicken - \$19.25 per person
- 10oz Bacon Wrapped Pepper Crusted Pork Tenderloin \$ 18.50 per person

Vegetarian:

- Grilled Vegetable Skewers - \$15.95 per person

Choice of (1) Salad:

- Tossed Salad, Caesar Salad, Prophet's Salad

Choice of (1) Starch

- Baked Potato, Fresh Redskins, Whipped Potato, Au Gratin Potato, Potato Casserole, Wild Rice, Rice Pilaf

Choice of (2) Vegetables:

- Broccoli w/ Cheese, Broccoli Casserole, Buttered Corn, Corn O'Brien, California Blend, Carrots Vichy, Green Beans, Green Bean Casserole, Italian Blend, Peas & Onion or Mushrooms, Zucchini Provencal

Choice of (1) Dessert:

- Assorted Fruit Pies, Assorted Cheese Cakes, Carrot Cake, Chocolate Cake, Walnut Layer Cake, Vanilla Ice Cream, Rainbow Sherbet

Served with Dinner Rolls & Butter, Water, Iced Tea, Coffee, Hot Tea, Milk

Beverages are served only during meal time

***Indiana Health Department Notice : Any raw or undercooked meat can result in Food-Bourne Illness*

**The Outlook Room does not have an In-Room Fireplace*

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Deluxe Cold Buffet \$16.95 per person

Assorted Deli Meats:

Baked Ham, Roast Beef, Roast Turkey Breast

Assorted Breads & Rolls:

Sliced White, Sliced Whole Wheat, Sliced Marble Rye, Onion Rolls,
Wheat Rolls, Sesame Seed Rolls

Assorted Cheese Slices:

American Cheese, Cheddar Cheese, Swiss Cheese

Condiments:

Mayonnaise, Mustard, Spicy Mustard, Ketchup, Lettuce, Tomato, Onion

Choice of (4) Side:

Fresh Fruit & Dip, Relishes & Dip, Broccoli Salad, Cauliflower Salad,
Pasta Salad, Potato Salad, Macaroni Salad, Caesar Salad, Prophet's Salad,
Trails Salad, Taco Salad, Waldorf Salad, Baked Beans, Potato Chips

Choice of (1) Dessert:

Assorted Fruit Pies, Assorted Cheese Cakes, Carrot Cake, Chocolate Cake,
Walnut Layer Cake, Vanilla Ice Cream, Rainbow Sherbet, Brownies & Cookies

Served with Water, Iced Tea, Coffee, Hot Tea, Milk

Beverages are served only during meal time

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Deluxe Hot Buffet \$20.95 per person

Choice of (1) Salad:

Tossed Salad, Caesar Salad, Prophet's Salad

Choice of (3) Entrées

Marinated Chicken, Chicken Parmesan, Southwestern Chicken, Chicken Alfredo, Cajun Tilapia, Asian Tilapia, Seafood Fettuccini, Pasta Primavera, Vegetable Lasagna, Beef Lasagna, Roast Beef, Tenderloin Tips, Beef Stroganoff, Roast Pork Loin, BBQ Pork Loin, Baked Ham

Choice of (1) Starch

Baked Potato, Fresh Redskins, Whipped Potato, Au Gratin Potato, Potato Casserole, Wild Rice, Rice Pilaf

Choice of (2) Vegetables:

Broccoli w/ Cheese, Broccoli Casserole, Buttered Corn, Corn O'Brien, California Blend, Carrots Vichy, Green Beans, Green Bean Casserole, Italian Blend, Peas & Onion or Mushrooms, Zucchini Provencal

Choice of (1) Dessert:

Assorted Fruit Pies, Assorted Cheese Cakes, Carrot Cake, Chocolate Cake, Walnut Layer Cake, Vanilla Ice Cream, Rainbow Sherbet

Served with Dinner Rolls & Butter, Water, Iced Tea, Coffee, Hot Tea, Milk

Beverages are served only during meal time

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Prime Rib Buffet \$22.95 per person

Hand Carved Prime Rib

Choice of (1) Salad:

Tossed Salad, Caesar Salad, Prophet's Salad

Choice of (2) Entrées

Marinated Chicken, Chicken Parmesan, Southwestern Chicken, Chicken Alfredo, Cajun Tilapia, Asian Tilapia, Seafood Fettuccini, Pasta Primavera, Vegetable Lasagna, Beef Lasagna, Roast Beef, Tenderloin Tips, Beef Stroganoff, Roast Pork Loin, BBQ Pork Loin, Baked Ham

Choice of (1) Starch

Baked Potato, Fresh Redskins, Whipped Potato, Au Gratin Potato, Potato Casserole, Wild Rice, Rice Pilaf

Choice of (2) Vegetables:

Broccoli w/ Cheese, Broccoli Casserole, Buttered Corn, Corn O'Brien, California Blend, Carrots Vichy, Green Beans, Green Bean Casserole, Italian Blend, Peas & Onion or Mushrooms, Zucchini Provencal

Choice of (1) Dessert:

Assorted Fruit Pies, Assorted Cheese Cakes, Carrot Cake, Chocolate Cake, Walnut Layer Cake, Vanilla Ice Cream, Rainbow Sherbet

Served with Dinner Rolls & Butter, Water, Iced Tea, Coffee, Hot Tea, Milk

Beverages are served only during meal time

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Beef Tenderloin Buffet \$23.95 per person

Hand Carved Beef Tenderloin

Choice of (1) Salad:

Tossed Salad, Caesar Salad, Prophet's Salad

Choice of (2) Entrées

Marinated Chicken, Chicken Parmesan, Southwestern Chicken, Chicken Alfredo, Cajun Tilapia, Asian Tilapia, Seafood Fettuccini, Pasta Primavera, Vegetable Lasagna, Beef Lasagna, Roast Beef, Tenderloin Tips, Beef Stroganoff, Roast Pork Loin, BBQ Pork Loin, Baked Ham

Choice of (1) Starch

Baked Potato, Fresh Redskins, Whipped Potato, Au Gratin Potato, Potato Casserole, Wild Rice, Rice Pilaf

Choice of (2) Vegetables:

Broccoli w/ Cheese, Broccoli Casserole, Buttered Corn, Corn O'Brien, California Blend, Carrots Vichy, Green Beans, Green Bean Casserole, Italian Blend, Peas & Onion or Mushrooms, Zucchini Provencal

Choice of (1) Dessert:

Assorted Fruit Pies, Assorted Cheese Cakes, Carrot Cake, Chocolate Cake, Walnut Layer Cake, Vanilla Ice Cream, Rainbow Sherbet

Served with Dinner Rolls & Butter, Water, Iced Tea, Coffee, Hot Tea, Milk

Beverages are served only during meal time

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Hors D' Oeuvre List

Pricing Applies In Conjunction With A Dinner Selection

Meatballs in Wine Sauce or Swedish-\$1.50 per person *

Cocktail Franks in BBQ Sauce-\$1.25 per person *

Hot Wings-\$1.50 per person *

Mediterranean Chicken Satay- \$1.75 per person *

Stuffed Potato Skins-\$1.75 per person *

Mini Shrimp Egg Rolls-\$1.50 per person *

Mini Vegetable Quiches-\$1.50 per person *

Assorted Breaded Vegetables-\$1.25 per person

Breaded Corn Nuggets-\$1.25 per person

Mozzarella Cheese Sticks-\$1.25 per person

Roasted Red Pepper Hummus w/ Wheat Pita Bread- \$1.50 per person

Hot Crab Dip w/ Tortilla Chips-\$1.75 per person

Hot Spinach Dip w/ Tortilla Chips-\$1.75 per person

Cold Spinach Dip w/ Hawaiian Bread-\$1.50 per person

Tex-Mex Dip w/ Nachos-\$1.50 per person

Salsa & Nachos-.75 per person

Pretzels, Chips, & Dip-.50 per person

Relishes & Dip-\$1.25 per person

Fresh Fruit & Dip-\$1.25 per person *

Fresh Fruit Kabobs-\$1.75 per person *

Cheese Ball & Crackers-\$1.25 per person

Fancy Mixed Nuts-\$1.00 per person

Stuffed Mushrooms-\$10.50 per dozen *

Chocolate Strawberries-\$15.00 per dozen *

Jumbo Shrimp Cocktail-\$14.00 per dozen *

Bacon Wrapped Scallops-\$23.00 per dozen *

All Hors D' Oeuvres listed are buffet style.

Passed Hors D' Oeuvres are available for an additional \$.50 per person or \$2.00 per dozen.

Items for passing are marked with an asterisk .

Not wanting to do a full meal...

Do an Hors D' Oeuvres Party!

Choose 6 different Hors D' Oeuvres from the list excluding Chocolate Strawberries and Jumbo Shrimp Cocktail, Stuffed Mushrooms, and Bacon Wrapped Scallops for \$16.95 per person. Served with Iced Tea, Coffee, Hot Tea, Milk, and Water.

This is Buffet Style.

Passed Hors D' Oeuvres is an additional \$2.00 per person

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Bar & Beverage Services

*The Trails is a fully Liquor Licensed Establishment
No Alcohol is allowed to enter The Trails*

Domestic Kegs-\$195.00 per 16gal. Keg

People's Brewing Co. Kegs - \$90 per 5gal. Keg, \$295 per 16gal. Keg
Sold on a Prorated Basis

Imported or Micro Kegs-Market Price

Sutter Home Wine-\$14.95 per bottle

Chardonnay, Pinot Grigio, White Zinfandel, Cabernet, Merlot
Other Wine Brands are available by request.

Champagne

Cooks Brut-\$13.95 per bottle

Cooks Spumante-\$14.95 per bottle

Martini & Rossi Spumante-\$18.95 per bottle

Non-Alcoholic Sparkling White Grape Juice-\$7.95 per bottle

Cash Bar-\$75.00 Set Up Fee or Hosted Bar-No Set Up Fee

Call Drinks-\$4.00 by the glass

Premium/Top Shelf-\$5.00 by the glass

Domestic Beer-\$2.50 by the can

Imported Beer-\$3.00 by the bottle

Sutter Home Wines-\$3.50 by the glass

Soft Drink-\$1.00 per glass

Other Beverages

Soft Drinks-\$1.50 per person (Coke, Sprite, and Diet Coke)

Fruit Punch-\$10.00 per gallon

Lemonade-\$10.00 per gallon

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Audio Visual Equipment

Audio Visual Equipment

Podium w/ Microphone-No Charge

Projection Screen-No Charge

White Board-No Charge

Easel-No Charge

Piano-No Charge

Wireless Internet-No Charge

CD Player-No Charge

Extra 6ft or 8ft Tables-No Charge

Wireless Lapel Microphone-No Charge

LCD Player/Projector-No Charge

Additional Audio Visual Equipment Maybe Supplied For An Additional Charge

Audio Visual Equipment Available On A 1st Reserved Basis

Additional Services

Ivory or Black Table Linens-\$1.50 per linen

White Linen Included in Menu Pricing

Chair Covers-\$4.50 per Chair

White, Ivory, Black-60 Different Color Sashes

Centerpiece Mirrors-\$1.25 per mirror

12x12 Square

Children's Menu-10 & under, upon request

Ask Banquet Coordinator For Details

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Additional Information

The 25% Services Charge Covers Facility Use For The Allotted Function Time. Set Up And Clean Up Of Room, China, Glassware, Silverware, White Linen Table Cloth, Colored Linen Napkins, Audio Visual Equipment, and Service Staff.

Tippecanoe Room

Built in 1965

In room Fireplace

Minimum of 25 people (adults)

Maximum of 60 people (adults)

Outlook Room

Built in 1996

Upstairs Room, No Fireplace

Minimum of 40 people (adults)

Maximum of 90 people (adults)

Tecumseh Room

Built in 1955, it is the original room to the building.

In room Fireplace

Minimum of 65 people (adults)

Maximum 225 people (adults)

Minimum of 125 people (adults) on Saturday

Prophet's Room

Built in 1996

In room Fireplace

Minimum of 100 people (adults)

Maximum 325 people (adults)

Minimum of 200 people (adults) on Saturday

Maximum of 325 people (adults) for Wedding Receptions

The Trails Banquet Facility is owned and operated by Van's Catering Service since 1990



Additional Wedding Reception Information

- Facility use starting at 9:00am ending at 12:00am.
- Decorating can start at 9:00am. All decoration is done by function, excluding chair covers if rented.
- DJ's and Cake Designers are outsourced by you. They may access the room at 9:00 am.
- In lieu of the dessert on dinner menus, cake cutting service is provided at no charge.
- 1 server for every 30-40 guests. Uniforms; black pants, white colored shirt, pinstripe apron or vest, black bow tie.
- Candy Tables are allowed to be brought in, but 100% self contained by you. The Trails will supply table and white linen.
- Chocolate Fountains are allowed to be brought in and may be self contained by you or The Trails can provide all dippers and chocolate for an additional charge of \$3.00 per person.



Agreement

I have read and agree to all menu pricing, information, and guidelines.

Any damages that may occur will be added to final invoice.

Client's Initials_____

Date:_____

Must be signed and dated before function begins