



Lunch Menu

Monday - Friday : 10:00 am until 2:00 pm

*Saturday and Sunday : Breakfast and Dinner
Menus Only*

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 guidelines:

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 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 Loose 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.



USDA Choice Steak, Seafood, Chicken Buffet

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. For "Plated" Style, please add \$1.00 per person. 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:

8oz New York Strip - \$17.95 per person

6oz Filet Mignon - \$24.95 per person (Bacon Wrapped add \$.50)

8oz Ribeye - \$17.95 per person

8oz Top Sirloin - \$14.75 per person

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

Seafood:

6oz Grilled Salmon - \$16.50 per person

6oz Grilled Mahi Mahi - \$16.50 per person

Chicken or Pork:

6oz Marinated Grilled Chicken Breast - \$10.95 per person

6oz Chicken Parmesan - \$11.95 per person

6oz Teriyaki Chicken - \$11.95 per person

7oz Bacon Wrapped Pepper Crusted Pork Tenderloin \$ 11.95 per person

Vegetarian:

Grilled Vegetable Skewers - \$10.50 per person

Vegetable Lasagna - \$10.95 per person

Pasta Primavera - \$10.95 per person

Choice of (1) Salad:

Trails 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**



Deluxe Cold Buffet \$11.95 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 (3) Sides:

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 \$12.95 per person

Choice of (1) Salad:

Trails 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 (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,

Choice of (1) Dessert:

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

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

Beverages are served only during meal time

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Snacks

Served between 10:00am and 4:00pm

Assorted Juices-\$.95 per can

Coffee-\$10.00 per gallon

Lemonade-\$10.00 per gallon

Iced Tea-\$10.00 per gallon

Granola Bars-\$1.25 a piece

Cookies & Brownies-\$2.50 per person

Trail Mix-\$1.50 per person

Gourmet Snack Mix-\$1.50 per person

Fresh Fruit & Dip-\$1.75 per person

Cheese Ball & Crackers-\$1.75 per person

Roasted Red Pepper Hummus-\$1.75 per person

Salsa & Nachos-\$1.25 per person

Tex-Mex w/ Nachos-\$1.75 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-\$225.00 per 16gal. Keg

**People's Brewing Co. Kegs - \$115 per 5gal. Keg, \$325 per 16gal. Keg
*Sold on a Prorated Basis***

Imported or Micro Kegs-Market Price

Sutter Home Wine-\$15.50 per bottle

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

Champagne

Cooks Brut-\$14.75 per bottle

Cooks Spumante-\$15.75 per bottle

Martini & Rossi Spumante-\$19.75 per bottle

Non-Alcoholic Sparkling White Grape Juice-\$8.50 per bottle

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

Call Drinks-\$5.00 by the glass

Premium/Top Shelf-\$6.00 by the glass

Domestic Beer-\$2.50 by the can

Imported Beer-\$3.00 by the bottle

Sutter Home Wines-\$4.00 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

LCD Player/Projector-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

*Additional Audio Visual Equipment Maybe Supplied For An Additional Charge
Depending on the complexity of the A/V needs, a Sound Technician may be required.*

The rate for the Sound Technician is \$40 an hour.

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-\$3.50 per Chair

Includes White Chair Cover with a choice of Black, White, Silver or Purple Satin Sash.

Other colors of chair covers and sashes are available at an additional charge.

Centerpiece Mirrors-\$1.25 per mirror

12x12 Square

Children's Menu-10 & under, upon request

Ask Banquet Coordinator For Details



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



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