

# *the Bertram* Inn & Conference Center

## *Catering Menu*



Welcome to The Bertram Inn & Conference Center

Thank you for considering our venue to host your event ...

## **Catering Packages Include:**

**Existing Tables and Chairs**

**On-Site Event Coordinator**

**Complimentary Wi-Fi for you Guests**

**Service Staff**

**Selection of Tablecloth & Napkin Color**

(Select From Over Ten Linen Choices & Over 20 Napkin Selections)

**House Centerpieces**

(12” Mirror Tile, Four Votive Candles, & Six-Inch Bubble Bowl Vases)

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# BREAKS

Breaks listed below come with a gourmet coffee station, bottled water & soft drinks

## BEVERAGE STATION

Gourmet Coffee Station, Specialty & Herbal Teas,  
Soft Drinks &  
Bottled Water

\$3.95 per person (*half day*)

\$7.10 per person (*all day*)

## THE HEALTH NUT

Assorted Granola Bars  
Individual Assorted Yogurts  
\$9.40 per person

## BAGEL BREAK

Mini Bagels & Smoked Salmon  
*Cream cheese, sliced cucumber, tomato & capers*  
\$10.45 per person

## THE SELF INDULGENCE

Twix, Snickers, Skittles, M&M's, and Peanut M&M's  
\$9.40 per person

## THE JUMP START

Fresh Baked Cookies and Brownies  
\$7.30 per person

## MIDDAY FIESTA

Mini Chicken Quesadillas &  
Crisp Tortilla Chips  
*Salsa, Guacamole, Sour Cream &  
Warm Nacho Cheese*  
\$9.40 per person

## TASTE OF ITALY

Mozzarella Sticks, Pepperoni Rolls & Italian Ice *served with  
marinara sauce*  
\$10.45 per person

## SUSHI SNACK

Philly Roll, California Roll  
& Veggie Roll

*Soy sauce, wasabi, pickled ginger & chopsticks*  
\$11.50 per person (*3pp*)

## MAKE YOUR OWN TRAIL MIX

Peanuts, Walnuts, Almonds, M&M's, Chocolate Chips,  
Granola, Raisins & Dried Cranberries  
\$10.45 per person

## "LET'S GO THE MOVIES"

Bagged Popcorn, Rice Krispy Treats, Assorted Candy Bars &  
Skittles  
\$10.45 per person

## FRUIT & CHEESE

Cheese Display with Gourmet Crackers, Grape Clusters, Fresh  
Apples, Dried Cherries & Walnuts  
\$11.50 per person

## SWEET -N- SALTY

Hot Jumbo Soft Pretzels  
*Warm Cheese Sauce & Stadium Mustard*  
Gourmet Fudge Brownies  
\$9.40 per person

## VEGGIE DELIGHT

Fresh Vegetable Crudité & Hummus  
*Warm pita chips, Chilled Spinach Dip & Buttermilk Ranch Dip*  
\$9.40 per person

## FAR EAST

Mini Eggrolls, Vegetable Pot Stickers, California Sushi Roll  
*Soy sauce, sweet chili sauce, wasabi & chopsticks*  
\$10.85 per person

## THE SODA SHOP

Vanilla Ice cream, Root Beer & Assorted Brownie Bites  
\$9.40 per person

## BACON & DONUTS

3 types of bacon & freshly bake assorted donuts  
\$13.60 per person

## INDIVIDUAL BREAK ITEMS

Gourmet Cookies - \$3.65 per person  
Gourmet Fudge Brownies - \$3.65 per person  
Assorted Candy Bars - \$3.15 per person  
Assorted Granola Bars - \$3.10 per person

Low-fat Fruited Yogurts - \$2.10 per person  
Breakfast Pastry - \$5.20 per person  
Whole Fresh Fruit - \$3.15 per person  
Trail Mix - \$5.20 per person

# BREAKFAST BUFFET

*All items are subject to 21% Service Charge and 7% Local Tax.*

*\*Limited to Groups of 20 or more Guest*

Breakfast Buffets Includes Gourmet Coffee Station, Hot Tea, and Assorted Juices

## THE BERTRAM CONTINENTAL

Seasonal Fresh Fruit Bowl  
Fresh-Baked Breakfast Pastries  
Assorted Bagels  
Cream Cheese, Fruit Preserves & Butter  
***\$12.95 per person***

## THE SPA CONTINENTAL

Low-Fat Fruited Yogurts  
Instant Oatmeal  
Fresh Sliced Seasonal Fruit Platter  
Multigrain Bread & Croissants  
Cream Cheese and Promise Spread  
***\$12.95 per person***

## THE CORPORATE

Breakfast Croissant Sandwiches  
(Scrambled Eggs, Bacon & American Cheese)  
American Fried Potatoes  
Low-Fat Fruited Yogurts  
Seasonal Fresh Fruit Display  
Fresh Baked Breakfast Pastries  
***\$16.95 per person***

## THE EYE OPENER

Fluffy Scrambled Eggs  
Crisp Bacon  
Breakfast Sausage Links  
American Fried Potatoes  
Seasonal Fresh Fruit Bowl  
Assorted Bagels  
Cream Cheese, Fruit Preserves & Butter  
***\$16.95 per person***

## THE EARLY BIRD

Fluffy Scrambled Eggs  
Crisp Bacon  
Hash Brown Potatoes  
***\$13.95 per person***

## THE GRANT

Fluffy Scrambled Eggs  
Brioche French Toast with Maple Syrup  
Crisp Bacon  
Sausage Links  
American Fried Potatoes  
Sliced Fresh Seasonal Fruit Display  
Fresh Baked Breakfast Pastries  
Assorted Bagels  
Cream Cheese, Fruit Preserves & Butter  
***\$16.95 per person***

# INDIVIDUAL BREAK ITEMS

*GROUPS OF 20 OR MORE*

### Chef Attended Omelet Station

Whole Egg & Egg Substitute  
Assorted Toppings  
***\$6.00 per person***  
***\$95.00 Chef Fee***

### Smoked Salmon Display

Alaskan Smoked Salmon  
Capers, Tomatoes, Sweet Red Onion, Chopped  
Egg, Assorted Bagels, Dill & Plain Cream  
Cheese & Butter  
***\$7.50 per person***

### Breakfast Sandwich Selection

***Breakfast Wrap OR Bagel:***  
*Eggs, Sausage & Cheese*

***Breakfast Biscuit:***  
*Egg, Bacon & Cheese*

***Breakfast Croissant:***  
*Egg, Ham, & Cheese*  
***\$5.00 per person***

# BRUNCH BUFFET

*All items are subject to 21% Service Charge and 7% Local Tax.*

*\*Limited to Groups of 20 or more Guest*

Brunch Buffets Includes Gourmet Coffee Station, Hot Tea, and Assorted Juices

## THE BERTRAM BRUNCH

Fluffy Scrambled Eggs  
Crisp Bacon & Sausage Links  
Fluffy Blueberry Pancakes with Warm Maple Syrup  
Mini Bagels & Smoked Salmon Display  
*Cream Cheese, Sliced Tomatoes & Cucumber, Red Onion, Capers*  
Chicken Marsala  
Pasta Primavera  
Whipped Potatoes  
Chef's Choice of Fresh Seasonal Vegetables  
Fresh Fruit Display  
***\$31.95 per person***

## THE CHAMPAGNE BRUNCH

Fluffy Scrambled Eggs  
Crisp Bacon & Sausage Links  
Brioche French Toasts with Warm Maple Syrup  
Assorted Bagels & Breakfast Pastries  
*Cream Cheese, Fruit Preserves & Butter*  
Chicken Milanese  
Sliced Marinated Flank Steak  
Parmesan Encrusted Redskin Potatoes  
Chef's Choice of Fresh Seasonal Vegetables  
Fresh Fruit Display  
Assorted Mini Pastry Display  
Mimosa Station  
*Fresh Orange Juice, House Champagne & Champagne Flutes*  
***\$39.95 per person***



# LUNCH BUFFET

*All items are subject to 21% Service Charge and 7% Local Tax.*

*\*Limited to Groups of 20 or more Guest*

Lunch Buffets Includes Gourmet Coffee Station, Hot Tea, and Assorted Juices

## THE NEW YORK DELI BUFFET

Bavarian Ham, Smoked Breast of Turkey  
Peppercorn Roast Beef, and Salami  
Cheddar, Provolone & Swiss Cheeses  
Bakery Fresh Deli Bread

### Choice of:

Redskin Potato Salad or Cole Slaw  
Relish Platter & Assorted Condiments  
Assorted Whole fruit  
Individual Bags of Chips & Pretzels  
Gourmet Cookies & Fudge Brownies  
**\$19.95 per person**

## THE SOUP & SALAD BUFFET

Choice of House Made Soup  
*Oyster Crackers*  
Italian Pasta Salad  
Seasonal Fruit Display  
Fresh Dinner Rolls & Butter  
Mixed Green & Caesar Greens

*Grilled Breast of Chicken, Crumbled Bacon, Diced Ham,  
Hard-Boiled Egg, Matchstick Carrots, Tomatoes, Garlic  
Croutons, Cucumbers, Shredded Cheeses, Dry Bleu Cheese*  
Served with (3) Dressing Selections  
Gourmet Cookies & Fudge Brownies  
**\$21.95 per person**

## THE SOUP & SANDWICH BUFFET

House- Made Chili  
Cheddar, Onions, Crackers & Sour Cream  
Crispy Chicken Wrap  
Lettuce, Tomato, Cheddar & Ranch  
Turkey Club Croissant  
Lettuce, Tomato, Bacon & Swiss

### Choice of:

Redskin Potato Salad or Pasta Salad  
Individual Bags of Chips & Pretzels  
Gourmet Cookies & Fudge Brownies  
**\$21.95 per person**

## BOXED LUNCHES

### ALL BOXED LUNCHES INCLUDE:

Potato Chips, Apple, Gourmet Chocolate Chip Cookies,  
Creamy Pasta Salad

### Choice of the Following Sandwiches:

Turkey Club Croissant  
*Lettuce, Tomato, Bacon & Swiss*  
Grilled Chicken Caesar Wrap  
*Romain, Parmesan, Caesar*  
Veggie Wrap  
*Fresh Seasonal Vegetables with Hummus*  
**\$16.95 per person**

## SOUP SELECTIONS

Tomato Bisque  
Grilled Chicken Tortilla  
Cheesy Broccoli  
House-Made Chili

Vegetarian Vegetable  
Barley  
Chicken & Dumplings  
Cream Of Potato

Italian Wedding  
Corn Chowder  
Hearty Chicken Noodle

# LUNCH BUFFET ... Continued

*All items are subject to 21% Service Charge and 7% Local Tax.*

*\*Limited to Groups of 20 or more Guest*

Lunch Buffets Includes Gourmet Coffee Station, Hot Tea, and Assorted Juices

## HOT LUNCHEON BUFFET

### Select One Entrée

Chicken Piccata  
*Lemon-Caper Beurre Blanc*

Roasted Breast of Chicken  
*Basil Cream Sauce*

Pot Roast with Roasted Root Vegetables

Sliced Marinated Flank Steak

Slow Roasted Pork Loin  
*Port-Fig Reduction & Peaches*

Oven Roasted Salmon  
*Wasabi Soy Reduction, Wild Mushrooms, Fresh  
Scallions*

Wild Mushroom Ravioli  
*Cognac Cream Sauce & Red Bell Peppers*

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### INCLUDES:

Mixed Baby Greens with Seasonal Vegetables

Dinner Rolls & Butter

Parmesan Encrusted Redskin Potatoes **OR** Whipped Potatoes

Sauteed Green Beans Almondine **OR** Seasonal Vegetable

Deluxe Mini Pastries

Chocolate Petit Fors

**\$25.95 per person (One Entrée Selection)**

**\$29.95 per person (Two Entrée Selection)**

### SALAD DRESSING OPTIONS (CHOICE OF 2):

*Balsamic Vinaigrette*

*Ranch*

*Creamy Caesar*

*Creamy Bleu Cheese*

*Italian*

*Raspberry Vinaigrette*

*French*

*Honey Mustard*

*Thousand Island*



# HOT PLATED LUNCH ...

*All items are subject to 21% Service Charge and 7% Local Tax.*

*\*Limited to Groups of 20 or more Guest*

Lunch Selections Include Gourmet Coffee Station, Hot Tea, Iced Tea and Water

## Select One Entrée

*To Offer a Choice of Entrees, Additional \$3.00 Per Person*

### **Chicken Marsala**

*Sweet Marsala Wine & Wild Mushrooms*

**\$26.95 per person**

### **Grilled Salmon**

*Fillet of Salmon with Ponzu Sauce*

**\$29.95 per person**

### **Herb Encrusted Chicken**

*Asiago Cream Sauce*

**\$26.95 per person**

### **Grilled Sirloin**

*Marinated in Sweet Thai Chili*

**\$26.95 per person**

### **The Bertram Chicken**

*Lemon, Artichokes & Thyme*

**\$26.95 per person**

### **Mushroom or Cheese Ravioli**

*Roasted Red Pepper Garlic Cream Sauce*

**\$26.95 per person**

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## INCLUDES:

*Choice of Plated Salad with (2) Dressings Selections... Page #22*

*Choice Of Starch and Vegetable (Excluding Pasta) Page#22*

*Rolls & Butter*

## DESSERT SELECTIONS

*Choice of One:*

**Cheesecake**

**Decadent Chocolate Cake**

# CHILLED PLATED LUNCH

*All items are subject to 21% Service Charge and 7% Local Tax.*

*\*Limited to Groups of 20 or more Guest*

Lunch Selections Include Gourmet Coffee Station, Hot Tea, Iced Tea and Water

## Hearty Luncheon Salads

*To Offer a Choice of Entrees, Additional \$3.00 Per Person*

### **Oriental Chicken Salad**

*Sesame Grilled Breast of Chicken, Bibb Lettuce, Cashews, Julienne Cucumbers, Sweet Red Peppers, Mandarin Oranges, Crisp Asian Noodles*  
**\$16.95 per person**

### **Cobb Salad**

*Grilled Chicken, Bacon, Hard-Boiled Egg, Tomato, Cucumber, Julienne Carrots, Crumbled Dry Bleu Cheese' Served on a Bed of Romain Lettuce*  
**\$16.95 per person**

### **Grilled Chicken Caesar Salad**

*Romaine Lettuce, Garlic Croutons, Parmesan Cheese, Grilled Chicken Strips, Classic Caesar Dressing*  
**\$16.95 per person**

### **Taco Salad**

*Iceberg Lettuce, Grilled Carne Asada Flank Steak, Black Beans, Red Onion, Bell Peppers, Black Olives, Sour Cream, Shredded Monterey Jack, Crisp Tortilla Strips*  
**\$20.95 per person**

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### **INCLUDES:**

*Served with Oven Fresh Rolls & Butter*

### **SUBSTITUTE**

**Fresh Grilled Salmon** \$21.95 per person

**Grilled Flank Steak** \$20.95 per person

### **DESSERT SELECTION**

**Raspberry Sorbet**

### **SALAD DRESSING OPTIONS (CHOICE OF 1):**

- Balsamic Vinaigrette
- Ranch
- Creamy Caesar
- Creamy Bleu Cheese
- Italian
- Raspberry Vinaigrette
- French
- Honey Mustard
- Thousand Island

# THEMED LUNCH BUFFETS

*All items are subject to 21% Service Charge and 7% Local Tax.*

*\*Limited to Groups of 20 or more Guest*

Lunch Selections Include Gourmet Coffee Station, Hot Tea, Iced Tea and Water

## WOK 'N ROLL

**Mixed Seasonal Green Salad**

*Cashews, Mandarin Oranges. Crisp Asian Noodles, Sesame Ginger Vinaigrette*

**Stir Fry Vegetables**

**Teriyaki Chicken Stir Fry**

**Steamed White Rice**

**Vegetable Spring Rolls**

**DESSERT**

Sugar Cookies

**\$23.95 per person**

## BAKED POTATO BAR

**Soup Du Jour**

**Mixed Garden Salad**

*Summer Vegetables, Ranch & Italian Dressings*

**Large Baked Potatoes with Sea Salt & Olive Oil**

**Assorted Toppings Include:**

*Chili, Steamed Broccoli, Crumbled Bacon, Sour Cream, Chives, Shredded Cheddar, whipped Butter,*

**Dessert:** Hot Apple Cobbler with Whipped Cream

**\$21.95 per person**

## PIZZA ANYONE?

**Crunchy Italian Salad**

*Balsamic Vinaigrette & Peppercorn Ranch Dressings*

**Thin & Crispy Pizzas:**

Buffalo Chicken Pizza

Margherita Pizza

Pepperoni Pizza

**Dessert:**

Lemon, Oreo & Raspberry Dessert Bars

**\$21.95 per person**

## BERTRAM BACKYARD GRILL

**Mixed Garden Salad**

*with Italian & Ranch Dressings*

**Fresh Seasonal Sliced Melon & Berries**

**Hamburgers & "All Beef" Hot Dogs**

**Barbeque Glazed Breast of Chicken**

*Hamburger & Hot Dog Buns*

*Relish Platter with Assorted Condiments*

**Maple & Brown Sugar Baked Beans**

**Grilled Marinated Vegetables**

**Dessert:** Strawberry Shortcake

**\$23.95 per person**

# THEMED LUNCH BUFFETS

*All items are subject to 21% Service Charge and 7% Local Tax.*

*\*Limited to Groups of 20 or more Guest*

Lunch Selections Include Gourmet Coffee Station, Hot Tea, Iced Tea and Water

## MEXICAN FIESTA

**Mixed Seasonal Green Salad**

*Spicy Ranch & Honey Mustard Dressing*

**\*Make Your Own Nachos\***

*Warm Flour Tortillas, Crisp Tortilla Chips, Seasoned Ground Beef, Diced Grilled Breast of Chicken, Spanish Rice, diced Tomatoes, Guacamole, Shredded Cheddar, Lettuce, Sour Cream, Fresh Salsa*

**Dessert:** Apple Dumplings with Cinnamon Sauce

**\$23.95 per person**

## TUSCAN LUNCH

**Mixed Garden Salad**

*Served with Italian Dressing & Balsamic Vinaigrette*

**Tuscan Rolls, Soft Bread Sticks & Butter**

**Chicken Marsala with Wild Mushrooms**

**Choose One Pasta Entrée:**

*Penne with Garlic Aglio Olio Sauce with Artichoke Hearts, Black Olives, Fresh Basil, Sun dried Tomatoes*

**Penne Carbonara with Fresh Peas & Prosciutto**

**Green Beans Tossed with Pine Nuts**

**Dessert:** Mini Cannoli's, Clothespin & Butter Cookies

**\$23.95 per person**

## HOT HOAGIES

**Romaine & Iceberg Mix Garden Salad**

*Creamy Peppercorn & Italian Dressings*

**\*Make Your Own Philly\***

**Grilled Steak Slices, Grilled Chicken**

*Warm Cheese Sauce, Tomatoes, Red Onion, Shredded Lettuce, Horseradish Sauce, Steak Fries, Grilled Peppers & Onion*

**Dessert:**

**Lemon, Oreo & Raspberry Dessert Bars**

**\$23.95 per person**

## HAWAIIAN LUAU

**Mixed Garden Salad**

*with Sun Dried Cherries, Mandarin Oranges, Toasted Almonds, Raspberry Vinaigrette Dressing*

**Fresh Dinner Rolls with Honey Butter**

**Coconut Encrusted Chicken Breast with Mango Chutney**

**Slow Roasted Pork with Port-Fig Reduction**

**Roasted Redskin Potatoes**

**Grilled Marinated Vegetables**

**Dessert:** Petite Baklava and Chocolate Petit Fors

**\$24.95 per person**

# PLATED DINNER

*All Items Are Subject to A 21% Service Charge, and 7% Sales Local Sales Tax.*

**\*Limited to Groups of 20 or more Guest**

Includes Gourmet Coffee Station, Hot Tea, Iced Tea, Choice of Plated Salad with 2 Dressings Selections (Page 22)  
Rolls & Butter, Choice of Starch and Vegetable ~ Excluding Pasta (Page 22 )

*To Offer a Choice of Entrees, Please Add \$3.00 Per Person*

## DUET ENTRESS

\$69.95 per person

### **PETITE FILET OF BEEF TENDERLOIN**

*Choice of Sauce:*

- \* Roasted Garlic & Port Demi-Glace
- \* Green Peppercorn
- \* Wild Mushroom Cabernet
- \* Candied Shallots & Black Truffle

### **GRILLED FILET OF SALMON**

*Spicy Soy Reduction*

### **HEIRLINE CHICKEN BREAST**

*Shitake Mushrooms & Szechwan Peppercorn*

### **CRAB CAKE**

*Ginger Aioli & Onion Frizzles*

### **BREAST OF CHICKEN**

*Lemon-Thyme Beurre Blanc*

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## SOLO ENTRESS

\$54.95 per person

### **PETITE FILET OF BEEF TENDERLOIN**

*Choice of Sauce:*

### **CRAB CAKE**

*Ginger Aioli & Onion Frizzles*

### **THE BERTRAM CHICKEN**

*Preserve Lemon, Artichokes, & Thyme*

### **ROASTED CHICKEN**

*Basil Cream Sauce*

### **NEW YORK STRIP STEAK**

*Fire Roasted Onion Bordelaise*

**OVEN ROASTED FILLET OF SALMON**  
*Wasabi Soy Reduction, Wild Mushrooms, Shallots*

### **SHRIMP RISOTTO**

*Roasted Red Peppers*

**WILD MUSHROOM RAVIOLI**  
*Julienne Red peppers in Cognac Cream Sauce*

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## DESSERT SELECTIONS

*(Choose One)*

Cheesecake

Decadent Chocolate Cake

Apple Caramel Cobbler

# BUFFET DINNER

*All Items Are Subject to A 21% Service Charge, and 7% Sales Local Sales Tax.*

**\*Limited to Groups of 20 or more Guest**

Includes Gourmet Coffee Station, Hot Tea, Iced Tea, Fresh Rolls & Butter, Choice of Starch and Vegetable

**\$44.00 per person**

*Salads  
Select Two*

**Panzanella Salad**

*Warm Baguette, Salami,  
Fresh Mozzarella, Red &  
Yellow Peppers, Balsamic  
Vinaigrette*

**Mini Wedge Salads**

*Caramelized Onion, Egg  
Wedges, Tomatoes, Cheddar,  
Toasted Walnuts*

**Mixed Seasonal Greens**

*Tomatoes, Cucumber, &  
Carrots*

**Fresh Fruit Display**

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**ENTREES**

*Select Two*

**BEEF**

**Peppercorn Crusted Round of Beef**

*Fire-Roasted Onions and Bordelaise Sauce*

**Marinated Flank Steak**

*Cabernet and Rosemary Au jus*

**Braised Short Rib**

*Roasted Garlic, Cremini Mushrooms, Pearl  
Onion*

**FRESH CATCH**

**Cajun Mahi Mahi**

*Blackened Tomato Salsa*

**Blackened Atlantic Salmon**

*Thai Chill Honey Butter, Bok Choy Wilt*

**Tilapia Picatta**

*Braised Artichokes, Capers, Lemon Beurre  
Blanc*

**CHICKEN**

**Chicken Picatta**

*Braised Artichokes, Capers, Lemon Beurre Blanc*

**Heirline Breast of Chicken**

*Basil Cream Sauce*

**Cashew Encrusted Chicken Breast**

*Spicy Pineapple-Mango Chutney*

**Chicken Marsala**

*Marsala Wine and Wild Mushrooms*

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**DESSERT STATION**

*Assorted Hotel Cakes, Chocolate Eclairs, Cream Puffs, & Petite Baklava*



# THEMED DINNER BUFFETS

*All items are subject to 21% Service Charge and 7% Local Tax.*

*\*Limited to Groups of 20 or more Guest*

Dinner Selections Include Gourmet Coffee Station, Hot Tea, Iced Tea and Water

## POLYNESIAN FEAST

### **Mixed Seasonal Green Salad**

*with Dried Cherries, Mandarin Oranges, & Almonds, Raspberry Vinaigrette*

### **Assorted Rolls and Honey Butter**

SELECT TWO ENTREES:

**Coconut Encrusted Breast of Chicken** *with Mango Chutney*

**Blackened Tilapia** *with Citrus Salsa*

**Marinated Sliced Flank Steak** *with Port Demi*

**5 Spice Roasted Potatoes**

**Marinated Grilled Vegetables**

**Dessert:** *Blueberry Cobbler with Whipped Cream*

**\$42.95 Per Person**

## JIMMY BUFFET

**Fiesta Chips** *with Salsa & Nacho Cheese, Chicken Quesadillas with Monterey Jack, and Jalapenos*

**Mixed Green Salad** *with Sugared Pecans, Mandarin Oranges, Strawberries, Balsamic*

*Vinaigrette* Cornbread with Butter

**Herb Roasted Redskin Potatoes**

**Marinated Grilled Vegetables**

Select Two Entrees:

**Spice Rubbed Oven Roasted Chicken**

**Sliced Marinated Flank Steak,**

**Cajun Mahi Mahi** *with Blackened Salsa*

**Dessert:** *Key Lime Cheesecake, Coconut Cream Pie, And Chocolate Truffle Torte*

**\$46.95 Per Person**

## SOUTHWEST FAJITA BUFFET

**Black Bean Salad** *with Fire Roasted Corn, Red Onion, Tri Colored Peppers, & Cilantro*

**Mixed Green Salad** *with Red Peppers & Onions, Pepper Jack Cheese, & Tortilla Strips, Spicy Ranch Dressing* Traditional Spanish Rice, Corn Bread Souffle

**\*Make Your Own Fajitas\***

**Tequila Lime Marinated Chicken Breast**  
**Marinated Flank Steak**

*Flour Tortillas, Guacamole, Sour Cream, Shredded Cheddar, Bell Peppers, Salsa, Shredded Lettuce*

**Dessert:** *Apple Dumpling with Cinnamon Sauce*

**\$42.95 Per Person**

## SOUTHERN COMFORT

**Mixed Seasonal Greens Salad** *with Ranch and Balsamic Vinaigrette, Fresh*

*Rolls & Butter*

**Sunday Pot Roast** *with Root Vegetables*

Roasted Chicken -N- Dumplings

House-Made Mac 'N Cheese

Garlic Mashed Potatoes

Roasted Broccoli and Carrots

Apple Cobbler

**\$40.95 Per Person**

# THEMED DINNER BUFFETS

*All items are subject to 21% Service Charge and 7% Local Tax.*

*\*Limited to Groups of 20 or more Guest*

Dinner Selections Include Gourmet Coffee Station, Hot Tea, Iced Tea and Water

## BERTRAM BACKYARD GRILL

Mixed Garden Salad with Ranch and Italian Dressings

Fresh Seasonal Sliced Fruit

Hamburgers and All Beef Hot Dogs BBQ Glazed Breast of Chicken

Relish Platter and Assorted Condiments

Maple & Brown Sugar Baked Beans

Roasted Redskin Potatoes

Grilled Marinated Vegetables

Dessert: Apple Pie and Peanut Butter Pie

**\$42.95 per person**

## THE BERTRAM BARBEQUE

Cole Slaw with Pineapple, Sunflower Seeds, Honey-Ginger Vinaigrette, Tossed Salad with Buttermilk Ranch

Fresh Biscuits and House-made Cornbread

Fresh Seasonal Melons & Berries

Choose Two Entrees:

BQ Pulled Pork

Mesquite Pulled Chicken

BBQ Ribs

Oven Roasted Dill & Garlic Potatoes

Grilled Zucchini & Vidalia Onions

Fruit Cobbler with Spiced Whipped Cream

**\$46.95 per person**

## TUSCAN DINNER

Field Greens Salad

*with Northern Italian Dressing*

Tuscan Rolls & Butter

Fresh Mozzarella & Roma Tomato Salad

*with Fresh Basil and Balsamic Drizzle*

Stuffed Breast of Chicken

*with Spinach, Goat Cheese, Prosciutto, Tomato Cream*

Eggplant Rollatini *with Ricotta and Marinara*

Tortellini Alfredo

Steamed Broccoli & Italian Squash Dessert:

Lemon Charlotte, Italian Almond Cream, and Mini Cannoli's

**\$39.95 per person**

## THE BERTRAM CLAMBAKE

*\*Available September and October*

New England Clam Chowder

Caesar Salad

1 Dozen Clams (*per person*)

Baked Breast of Chicken

Corn on the Cob

Roasted Sweet Potatoes

*with Spiced Pecans*

Herb Crusted Redskin Potatoes

Assorted Rolls and Cornbread

Dessert: Peach Cobbler with Whipped Cream

**\$44.95 per person**

Extra Dozen Clams: Market Price

6oz. Lobster Tail: Market Price

8oz. Strip Steak: Market Price

6oz. Petite Filet Mignon: Market Price

# FOOD STATIONS

*All items are subject to 21% Service Charge and 7% Local Tax.*

*\*Limited to Groups of 20 or more Guest*

Includes Gourmet Coffee Station, Hot Tea, Iced Tea, Fresh Rolls & Butter

## THE PREMIER

*\$61.95 per person*

### STARTERS

*(Select Two)*

Fresh Vegetable Crudit  Display

Domestic & Imported Cheese Display

Chili Glazed Meatballs & Stuffed Mushrooms

Pot Stickers & Mini Crab Cakes

### SALAD STATION

*with Fresh Rolls & Butter*

#### **MIXED GREEN SALAD**

*Goat Cheese, Fresh Berries, & Walnuts Sherry  
Vinaigrette*

#### **MINI WEDGE SALAD**

*Crisp Bacon, Egg Wedge, Tomato, & Dry Bleu  
Cheese Buttermilk Ranch*

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## ENTREE STATIONS

*(Select Two)*

### **SHRIMP & GRITS**

*Cheesy Grits & Creole Seasoned Rock Shrimp with  
Peppers and Onions*

### **ITALIAN KITCHEN**

*Mushroom Ravioli with Cognac Cream Sauce,  
Sliced Chicken Marsala, & Margherita Pizza*

### **STREET TACOS**

*Shredded Pork & Marinated Grilled Chicken  
Corn & Flour Tortillas, Pico de Gallo,  
Sour Cream, Guacamole, Cabbage Slaw, Shredded  
Cheese*

### **POTATO BAR**

#### BAKED & MASHED POTATOES

*Applewood Smoked Bacon, Sauteed Mushrooms,  
Roasted Tomatoes, Whipped Butter, Scallions,  
Cheddar, Sour Cream*

#### **TASTE OF CLEVELAND**

*Smoked Kielbasa, Pierogies, Butter, Sauteed  
Onions & Cabbage, Shaved Brussels Sprouts with  
Bacon & Gold Raisins*

*Chef Carving Stations (add \$125.00 Attendant Fee)*

#### **Herb Roasted Turkey**

*Pan Gravy, Cranberry Orange  
Relish*

#### **Pork Loin**

*Brandy Apple Au Jus*

#### **Marinated Flank Steak**

*Creamy Horseradish Sauce &  
Au Jus*

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**DESSERT STATION:** *Chefs Selection of Assorted French Pastries and Cakes*

# FOOD STATIONS

*All items are subject to 21% Service Charge and 7% Local Tax.*

*\*Limited to Groups of 20 or more Guest*

Includes Gourmet Coffee Station, Hot Tea, Iced Tea, Fresh Rolls & Butter

## THE OPEN HOUSE

*\$49.95 per person*

### STARTERS

*(Select Two)*

Fresh Vegetable Crudité Display

Domestic & Imported Cheese Display

Chili Glazed Meatballs & Stuffed Mushrooms

Pot Stickers & Mini Crab Cakes

### STARTERS

*(Select One)*

### SALAD STATION

*with Fresh Rolls & Butter*

### **MIXED GREEN SALAD**

*Goat Cheese, Fresh Berries, & Walnuts Sherry  
Vinaigrette*

### **FRESH FRUIT DISPLAY**

*Sliced Seasonal Selections*

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## ENTREE STATIONS

*(Select Two)*

### **PIZZA PARTY**

*White Vegetarian Pizza, Pepperoni Pizza, & Four  
Cheese Pizza*

### **CARNIVAL**

*Gyro Sliders, Onion Rings, Fresh Cut French Fries*

### **TAIL GATE**

*Buffalo Wings, Loaded Potato Skins, Chicken  
Fingers, Assorted Dipping Sauces and  
Accompaniments*

### **STREET TACOS**

*Shredded Pork & Marinated Grilled Chicken  
Corn & Flour Tortillas, Pico de Gallo,  
Sour Cream, Guacamole, Cabbage Slaw, Shredded  
Cheese*

### **BACKYARD GRILL**

*Traditional Beef Sliders & Grilled Hot Dogs, Din  
Roasted Potatoes, Assorted Condiments, Relish  
Platter*

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## **DESSERT STATION**

*French Vanilla Ice Cream, Chocolate Sauce, Caramel Sauce, Fresh  
Strawberries, Crushed Oreos, Chopped Nuts, M&M's,  
Maraschino Cherries, Whipped Cream*

# FOOD STATIONS ENHANCEMENTS

*All items are subject to 21% Service Charge and 7% Local Tax.  
\*Limited to Groups of 20 or more Guest*

*Carving Stations (Add \$125.00 Attendant Fee)*

## HERB CRUSTED ROAST BREAST OF

### TURKEY

*Homestyle Gravy*  
**\$13.95 per person**

## HONEY BAKED HAM

*Honey Dijon Mustard*  
**\$13.95 per person**

### TOP ROUND

*Horseradish Cream & Au Jus*  
**\$17.50 per person**

## GARLIC & HERB CRUSTED BEEF

### TENDERLOIN

*Garlic Port Demi*  
**\$25.95 per person**

## SLIDER STATION

*Beef Sliders,  
Grilled Onions, Relish Platter, Assorted  
Condiments American Cheese, Pickle Chips &  
Homemade French Fries*  
**\$12.95 per person**

## QUESADILLA BAR

*Chicken & Cheese Quesadillas and Vegetable  
Quesadillas Crisp Tortilla Chips, Fresh Salsa,  
Black Bean & Roasted Corn Salsa, Sour Cream,  
and Guacamole*  
**\$12.95 per person**

## ICE CREAM BAR

*French Vanilla Ice Cream, Chocolate sauce, Caramel Sauce, Fresh  
Strawberries, Crushed Oreos, Chopped Nuts, M&M's,  
Maraschino Cherries, Whipped Cream*  
**\$12.95 per person**

# DISPLAYED HORS D'OEUVRES

*All items are subject to 21% Service Charge and 7% Local Tax.  
\*Limited to Groups of 20 or more Guest*

## SUSHI DISPLAY

*California Roll, Philly Roll, Spicy Tuna Roll,  
Veggie Roll, & Crab Salad Roll; Wasabi, Soy, and  
Pickled Ginger*  
**\$8.95 per person (2 pieces per person)**

## SMOKED PEPPERED SALMON DISPLAY

*Cucumbers, Capers, Tomatoes, Red Onion,  
Chopped Egg, & Dill Sour Cream  
Gourmet Crackers and Soft Baguette Breads*  
**\$12.95 per person**

## JUMBO SHRIMP COCKTAIL

*Lemon Wedges and Traditional Cocktail Sauce*  
*Market Price*

## FRESH FRUIT DISPLAY

*Fruits, Melons, Grapes, and Berries*  
*Cream Cheese Fruit Dip*  
**\$4.95 per person**

## PARTY PLEASER

*Buffalo Wings, Celery Sticks, Bleu Cheese & Ranch,  
Mozzarella Sticks with Marinara Sauce, Warm Pita  
Chips, Spinach Dip, and Hummus*  
**\$16.95 per person**

## ANTIPASTO DISPLAY

*Selection of Cured Meats, Imported Cheeses,  
Marinated  
Vegetables & Olives; Gourmet Crackers,  
Crisp Bread Sticks, & Crostini*  
**\$12.95 per person**

## CHEESE DISPLAY

*Domestic & Imported Selection with Grapes,  
Berries, Baguette Breads, and Gourmet Crackers*  
**\$6.95 per person**

## CRUDITE DISPLAY

*Fresh Vegetables and Assorted Dips*  
**\$4.95 per person**

## HOT SPINACH & ARTICHOKE DIP

*Artichoke Hearts, Spinach*  
*Special Blend of Cheeses*  
**\$7.95 per person**

## HOT BUFFALO CHICKEN DIP

*Chefs Secret blend of cheeses, Buffalo Sauce, &  
Roasted Chicken topped with Melted Mozzarella  
Cheese*  
*Served with House Mode Pita Chips*  
**\$7.95 per person**

## HOUSE-MADE KETTLE CHIPS

*French Onion Dip, Bleu Cheese Dip, Creamy  
Parmesan Dip*  
**\$6.95 per person**



# PASSED HORS D'OEUVRES

*All items are subject to 21% Service Charge and 7% Local Tax.  
\*Limited to Groups of 20 or more Guest*

**SLICED STEAK & BLEU CHEESE  
BRUSCHETTA**  
*\$2.00 per piece*

**MINI CRAB CAKES WITH GINGER  
AIOLI**  
*\$2.00 per piece*

**BACON-WRAPPED SCALLOPS**  
*\$2.00 per piece*

**BACON-WRAPPED WATER  
CHESTNUT**  
*\$1.25 per piece*

**BACON-WRAPPED DATES**  
*\$2.00 per piece*

**VEGETABLE POT STICKERS**  
*\$1.25 per piece*

**POTATO PANCAKES WITH DILL  
SOUR CREAM**  
*\$1.25 per piece*

**ARTICHOKE & BOURSIN BEIGNET**  
*\$1.50 per piece*

**ROASTED CORN & EDAMAME  
QUESADILLA**  
*\$1.75 per piece*

**CRISPY ASPARAGUS IN PHYLLO**  
*\$1.50 per piece*

**BUFFALO CHICKEN WINGS**  
*\$1.75 per piece*

**MINI BRUSCHETTA**  
*\$1.95 per piece*

**FIG & GOAT CHEESE SAVORY  
SCONE**  
*\$1.50 per piece*

**GRILLED BBQ FLANK STEAK  
SKEWERS**  
*\$2.25 per piece*

**CASHEW CHICKEN SPRING ROLL**  
*\$2.50 per piece*

**COCONUT CHICKEN WITH SWEET  
THAI CHILI**  
*\$1.50 per piece*

**SAUSAGE STUFFED MUSHROOM  
CAPS**  
*\$2.00 per piece*

**BEEF OR CHICKEN WELLINGTON**  
*\$2.50 per piece*

**CHICKEN SATAY WITH TERIYAKI  
SAUCE**  
*\$2.25 per piece*

**ROCK SHRIMP ALFREDO CROSTINI**  
*\$3.50 per piece*

**ROASTED CORN & EDAMAME  
QUESADILLA**  
*\$1.75 per piece*

**BISTRO SLIDER WITH RED ONION  
JAM, BRIE**  
*\$3.50 per piece*

**FLORENTINE STUFFED MUSHROOM  
CAPS**  
*\$2.00 per piece*

# SALAD & SIDES SELECTIONS

## SALAD COURSE SELCTIONS

- **PEAR & GORGONZOLA SALAD**  
*with Mixed Greens, & Walnuts*  
*Baby Spinach Salad with Crispy Bacon,*  
*Feta Cheese, & Toasted Almonds*
- **MIXED GREENS**  
*with Tomatoes, Cucumbers, & Carrots*
- **MESCLUN GREENS**  
*with Strawberries, Mandarin Oranges, Bleu*  
*Cheese, & Sugared Pecans*
- **TRADITIONAL CAESAR SALAD**  
*with Shredded Parmesan & Garlic*  
*Croutons*
- **MEDITERRANEAN CUCUMBER**  
**SALAD** *Fresh Cucumber, Red Onion &*  
*Tomato with Feta*
- **SPRING MIXED GREENS** *with Goat*  
*Cheese, Dried Cranberries & Candied*  
*Walnuts*

## SALAD DRESSING OPTIONS

*(CHOICE OF 2):*

- Balsamic Vinaigrette
- Ranch
- Creamy Caesar
- Creamy Bleu Cheese
- Italian
- Raspberry Vinaigrette
- French
- Honey Mustard
- Thousand Island

## STARCH SELECTIONS

- Parmesan Herb Mashed Potatoes
- Roasted Garlic Mashed Potatoes
- Parmesan Encrusted Redskin Potatoes

## VEGETABLE SELECTIONS

- Roasted Asparagus with Olive Oil & Sea Salt
- Marinated Vegetable Medley
- Green Beans Almondine

# DESSERT STATIONS

*All items are subject to 21% Service Charge and 7% Local Tax.*

*\*Limited to Groups of 20 or more Guest*

## CHOCOLATE LOVERS

*Snickers Fudge Hotel Cake, Chocolate Truffle Torte, Peanut Butter Pie, & Mini Chocolate Petit Fors*  
**\$9.00 per person**

## THE FRENCH CONNECTION

*Miniature French Petit Fors, Gourmet Mini Fruit Tarts. & Assorted Miniature Pastries*  
**\$9.50 per person**

## LITTLE ITALY

*Tiramisu Torte, Mimi Cannoli, Clothespin Cookies, & Italian Almond Creme Cake*  
**\$8.00 per person**

## BEIGNETS

*Raspberry, Caramel, and Chocolate Sauces*  
**\$6.00 per person**

## THE NEW YORKER

*Vanilla Bean Cheesecake, Strawberry - Blueberry - Caramel Toppings*  
*Miniature Nut Pastries & Cream Puffs*  
**\$8.00 per person**

## GOURMET BROWNIE BAR

*Traditional Brownies, Oreo Brownies, & Salted Caramel Pretzel Brownies*  
*Whipped Cream, Hot Fudge, Chopped Pecans*  
**\$7.25 per person**

## GOURMET CAKE STATION

*Chocolate Fudge Cake, Raspberry Layer Cake, Carrot Cake, Lemon Layer Cake*  
*Assorted Toppings to include: Chocolate Fudge Sauce, Caramel Sauce, Raspberry Sauce, Fresh Strawberries,*  
*Chopped Nuts, Crushed Oreos, Whipped Cream*  
**\$7.95 per person**

## ICE CREAM BAR

*Vanilla Ice Cream*  
*Assorted Toppings to include: Chocolate Fudge Sauce, Caramel Sauce, M& M's, Sprinkles, Chopped Nuts,*  
*Crushed Oreos, Whipped Cream*  
**\$7.95 per person**

# PACKAGE BAR

All Items Are Subject To 21% Service Charge And 7% Local Tax.

*\*Limited to Groups of 50 or more Guest*

**Standard 5 Hour Open Bar Package:** \$23.50 per person

**4 Hour Bar Package:** \$21.00 per person

**3 Hour Bar Package:** \$18.50 per person

## HOUSE LIQUOR SELECTION

Sobieski Vodka  
Glenmore Gin  
Lauders Scotch  
Seagram's 7 Whiskey  
Ezra Brooks Bourbon  
Castillo Rum **OR** Lady Bligh  
Spiced Run  
La Prima Tequila

## HOUSE WINE SELECTION

*Choose (3)*  
Chardonnay  
Moscato  
Pinot Grigio  
Riesling  
Sauvignon Blanc  
White Zinfandel Cabernet  
Merlot

## DOMESTIC & IMPORTED BEERS

*Choose (3)*  
Budweiser  
Bud Light  
Miller Light  
Coors Light  
Blue Moon  
Truth IPA  
Sam Adams  
Great Lakes Dortmund Gold  
Coors (Non-Alcoholic)  
*\*Specialty Beers Must Be Purchased by The Case \**

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## CALL BRAND PACKAGE

*Add \$5.25 per person ++*  
Skyy Vodka  
Gordan Gin  
J&B Scotch  
VO Whiskey  
Jim Beam Bourbon  
Bacardi Rum  
Bacardi Oakheart Spiced Rum  
El Jimador Tequila

## PREMIUM BRAND PACKAGE

*Add \$7.50 per person ++*  
Tito's Vodka  
Tanqueray Gin  
Dewar's Scotch  
Canadian Club Whiskey  
Bulleit Bourbon  
Cruzan Rum  
Captain Morgan Spiced Rum  
Hornitos' Tequila

## DELUXE BRAND PACKAGE

*Add \$9.50 per person ++*  
Grey Goose **OR** Cîroc Vodka  
Bombay Sapphire Gin  
Glenlivet 12 Scotch  
Crown Royal Whiskey  
Makers Mark Bourbon  
Mt. Gay Silver Rum  
Captain Morgan Black Spiced  
Rum Patron Tequila

# CONSUMPTION BAR

*Priced by the bottle – Based upon Consumption*

**Bartender Fee: \$200.00**

## SINGLE BOTTLE ADD-ONS

### HOUSE BRANDS OF LIQUOR

*\$60.00 per bottle*  
Sobieski Vodka  
Glenmore Gin  
Lauder's Scotch  
Seagram's 7 Whiskey  
Jim Beam Bourbon  
Castillo Rum  
La Prima Tequila

### CALL BRANDS OF LIQUOR

*\$85.00 per bottle*  
Skyy Vodka  
Gordan Gin  
J&B Scotch  
VO Whiskey  
Jim Beam Bourbon  
Bacardi Rum **OR** Bacardi  
Oakheart Spiced Rum  
El Jimador Tequila

### PREMIUM

*\$100.00 per bottle*  
Tito's Vodka  
Tanqueray Gin  
Dewar's Scotch  
Canadian Club Whiskey  
Bulleit Bourbon  
Cruzan Rum  
Captain Morgan's Spiced  
Rum  
Hornitos Tequila

### DELUXE

*\$120.00 per bottle*  
Grey Goose  
Bombay Sapphire Gin  
Glenlivet 12 Scotch  
Crown Royal Whiskey  
Makers Mark Bourbon  
Mt Gay Rum OR Captain  
Morgan  
Patron Tequila

### CORDIALS

*\$100.00 per bottle*  
Grand Marnier  
Kahlua  
Amaretto Di Scarano  
Bailey's Irish Cream  
Godiva Chocolate liquor  
Drambuie

### HOUSE WINE SELECTION

*\$40.00 per bottle*  
Chardonnay  
Moscato  
Pinot Grigio  
Riesling  
Sauvignon Blanc  
White Zinfandel Cabernet  
Merlot

### DOMESTIC & IMPORTED BEERS

*\$4.00 per bottle*  
Budweiser  
Bud Light  
Miller Light  
Coors Light  
Blue Moon  
Truth IPA  
Sam Adams  
Great Lakes Dortmunder Gold  
Coors (Non-Alcoholic)  
**\*Specialty Beers Must Be  
Purchased by The Case**

## INDIVIDUALLY PRICED FOR CONSUMPTION OR CASH BAR

**Bartender Fee: \$200.00**

Deluxe Brand Liquor Mixed Drinks - \$13.00 each  
Premium Brand Liquor Mixed Drinks - \$10.00 each  
Call Brand Liquor Mixed Drinks - \$8.00 each  
House Brand Liquor Mixed Drinks - \$7.00 each

House Wine by the Glass - \$8.00 each  
Domestic & Imported Beer - \$4.00 each

**Pepsi** Brand Soft Drink - \$3.00 each

# CATERING POLICIES

The Following guidelines and procedures are intended to help you and The Bertram Hotel & Conference Center plan and execute your function smoothly. If you feel that special arrangements need to be made to the following, they must be requested in advance and are subject to approval.

1. A booking deposit at the time of booking to secure your date and space as DEFINITE. This deposit will be applied toward your final bill and is Non-Refundable. Final Payment is due 7 business days prior to your function date.
2. To properly prepare for your function, we require the final guaranteed guest count at least 7 business days prior to the function. This final guarantee is not subject to reduction after the deadline and is the minimum number of persons for which you will be charged. If we do not receive the final guaranteed attendance figure for your function by the 7 days deadline, you will be charged for the number of persons denoted on the first page of the agreement. We will be prepared to serve no more than 5% and a maximum of 25 people over the final guaranteed attendance specified. You will be charged for the actual number of attendees, or your final guaranteed number, whichever is greater.
3. Payment based on the final guaranteed attendance number is due 7 business days prior to your function. Necessary adjustments to your bill will be made immediately following your function and become payable at that time. Any additional fees incurred the day of the event will be billed to the client.
4. The cancellation policy for all social events is as follows:

Date of agreement to 365 days prior.....	10%
From 364 days to 220 days prior.....	30%
From 219 days to 180 days prior.....	60%
From 179 days to 121 days prior.....	80%
From 120 days to 0 days prior.....	100%
5. All prices and food items on our menus are subject to change due to fluctuating costs and availability of items.
6. A service charge of 21% plus applicable sales tax will automatically be charged to all banquet functions or group reservations.
7. All food and beverage items, including liquor, wine, and beer, consumed in any public areas of the hotel, must be supplied, and prepared by the hotel. In accordance with prevailing laws, we will refuse to serve alcohol to anyone under the legal drinking age of 21.
8. Arrangements for items such as audio-visual equipment, floral decorations, staging, specialty linens, lighting and/or theme decor can be made through the catering department at an additional cost.
9. The Bertram Hotel & Conference Center is not liable for damage to or loss of items, equipment or personal property belonging to your group or its members. Necessary security arrangements should be made with the catering department.
10. The Bertram Hotel & Conference Center reserves the right to inspect and control all functions. The Host is liable for any damage to the hotel's property and premises caused by you or your guests and will be charged accordingly.
11. The Function room may be changed at the hotel's discretion prior to arrival. We reserve the right to change groups to a room suitable for the function if the attendance decreases or increases.
12. All Social Events on Friday or Saturday evenings will require a security officer at the group's expense. These arrangements will be made through the hotel's catering department.
13. Decorations or displays brought into the hotel by the guest must be approved prior to arrival. Banners or display items may not be affixed to any stationary wall, floor, window, ceiling with nails, staples, tape, or any other substance. The client agrees to be responsible for any damage done to the function room or any other part of the hotel by the client, invitees, employees, independent contractors, or others under his control.