



General Information

Food and Beverage Minimums: A food and beverage minimum purchase price is assigned to all events. Any food and / or beverage purchased will apply towards the food and beverage minimum. Tax, service charge, cash bar and any fees that may be incurred, do not apply towards the food and beverage minimum. Once the minimum is met, there is no cost for the use of the room. If the minimum is not met, the difference between the two amounts is charged in the form of a room rental fee.

Deposits and Cancellation Policies: A deposit is required for all events, the amount of which will vary by event and will appear on the contract. Deposits are due two weeks from the date the space is placed on hold. **Cancellation of a contracted event, at any time, results in the loss of the deposit.** In addition, cancellation within 90 days of the event results in a fee equal to the amount of the food and beverage minimum for the function.

Billing and Guarantees: All social functions are required to pay in full, two weeks prior to the event. Corporate functions with approved credit will be direct billed following the event. The guaranteed number of guests for all functions is required by 2:00 PM, three business days prior to the event. Once the guarantee number is given, it cannot be reduced. Jimmy's will prepare for 3% over the guarantee number. If a guarantee number is not given, the estimated number will be used as the guarantee number and billed for.

Pricing: Pricing on functions is guaranteed 90 days prior to the event. All menu pricing is subject to a 20% service charge, 6.5 % sales tax or 9 % liquor tax.

Policies and Liabilities: All food and beverage must be provided by Jimmy's Conference and Catering, including wedding cakes. If a wedding cake is brought in from an outside source, a \$1.00 per person labor fee will be charged. No leftover food or beverage from a function may leave the premises. All outside vendors must be approved by the Catering Department. Jimmy's must approve all decorations and does not allow confetti, pins or tape on walls. Jimmy's Conference and Catering is not responsible for any lost or damaged items.

Menus and Event Planning: Menu selections are confirmed two weeks prior to the event by the Catering staff. Multiple entrees (up to 3 selections) are allowed, but will result in an additional charge of \$1.00 per person. The number of each selection is required with the guarantee number. Vegetarian and Children's menus are available upon request, prior to the function.

Security: Security is required for all Friday and Saturday night functions in the Oakleaf and Garden Rooms. Security is provided by Jimmy's Conference and Catering at a \$200.00 charge per group. Jimmy's Conference and Catering is not responsible for any lost or damaged items.

Beverage Service: Cash or Host Bars are available for any size of group. A set-up fee of \$100.00 will be charged for each bar. Smaller groups may prefer a Hospitality Bar.

Customize: Ask your Catering Manager regarding current pricing sheet for the following services: adding a dance floor, staging for your head table, an ice sculpture, a piano, sheer draping and white lights on the ceiling, chair covers, floor length linens, chairs for your ceremony in our outdoor gazebo area, table centerpieces, table favors, our favorite DJ services, florists, and more...

Hotel Accommodations: Jimmy's Conference and Catering is adjoined with the Holiday Inn Express via an indoor walkway, you can contact the Holiday Inn Express directly for Room Reservations @ 651.484.2400.

Continental Breakfast Buffets – Served with Coffee and Orange Juice

Fresh Start Buffet – Assorted Muffins, Assorted Danish and Bagels with Cream Cheese - \$7.25

Sunrise Buffet - Assorted Muffins, Assorted Danish, Bagels with Cream Cheese, and a Fresh Fruit Display – \$8.50

Healthy Morning Buffet – Bagels with Cream Cheese, a Fresh Fruit Display and Individual Fruit Yogurts - \$8.95

Hot Breakfast Buffets – Served with Assorted Muffins, Coffee and Orange Juice

Santa Fe Breakfast Buffet – Breakfast Burritos with Sour Cream and Salsa, American Potatoes and a Fresh Fruit Display – \$12.95

Early Riser Buffet - Croissant Sandwiches with Egg, Bacon and Cheddar Cheese, American Potatoes and a Fresh Fruit Display - \$13.95

Executive Buffet – Scrambled Eggs with Cheddar Cheese, American Potatoes, Bacon and Sausage, French Toast with Syrup and a Fresh Fruit Display – \$14.95

Brunch Buffet – Tossed Salad, Fresh Fruit Display, Omelet Station, Bacon and Sausage, Champagne Chicken, Walleye with Lemon Cream Sauce, Roasted Baby Red Potatoes, Sautéed Vegetables, Rolls and Butter - \$17.95

Plated Breakfasts – Served with a Basket of Muffins, Coffee and Orange Juice

All American Breakfast – Scrambled Eggs with Cheese, Sausage, Bacon, American Potatoes and Fresh Fruit - \$10.95

Northwoods Breakfast – Three Slices of French Toast with Bacon and Fresh Fruit - \$10.95

Quiche Lorraine - A slice of warm Quiche served with American Potatoes and Fresh Fruit - \$11.95

Breakfast Burrito – A Tortilla Shell filled with a delicious blend of Scrambled Eggs, Chorizo Sausage, American Potatoes and Cheddar Cheese topped with Salsa and Sour Cream and served with Fresh Fruit - \$11.95

Croissant Sandwich – A Warm Croissant topped with Scrambled Eggs, Bacon and Cheddar Cheese, served with American Potatoes and Fresh Fruit - \$12.95

Ala Carte Breakfast Items

Assorted Muffins (per Dozen) - \$19.00
Assorted Danish (per Dozen) - \$30.00
Bagels with Cream Cheese (per Dozen) – \$26.00
Coffee (per Gallon) - \$16.00
Assorted Juices (per Carafe) – \$14.00
Assorted Fruit Yogurt (per Dozen) - \$14.00
Milk (per Carafe) - \$18.00
Omelet Station (per Person) - \$4.00

***Prices do not include Tax or Service Charge*

Lunch Buffets – Served with Coffee

Deli – Style Lunch Buffet – Assorted Sliced Meats and Cheeses, Fresh Bakery Rolls, Condiments, Pasta Salad, Vegetable Display with Ranch Dip - \$11.95

Add Cream of Chicken Wild Rice Soup - \$1.95

Soup and Salad Buffet – Cream of Chicken Wild Rice Soup, Soup of the Day, Tossed Salad, Caesar Salad, Pasta Salad, Rolls and Butter - \$12.95

Picnic Buffet – Hot Dogs and Hamburgers, Potato Salad, Baked Beans, Condiments, Vegetable Display with Ranch Dip - \$13.95

Italian Buffet – Caesar Salad, Chicken Parmesan, Penne Pasta, Marinara Sauce with Meat Balls, Alfredo Sauce and Garlic Breadsticks - \$14.95

Spanish Buffet – Chicken Enchiladas, Taco Bar with soft Tortilla Shells, Spanish Rice, Salsa, Sour Cream and Tri-Color Chips - \$14.95

Favorites Buffet – Strawberry Salad, Pasta Salad, Champagne Chicken, Broiled Walleye with Almond Cream Sauce, Garlic Mashed Potatoes, Sautéed Vegetables, Rolls and Butter - \$15.95

Lunch Entrees – Served with Tossed Salad, Rolls, Butter and Coffee

Lasagna – Stuffed with Italian Sausage, Marinara Sauce and Cheeses, served with Garlic Breadsticks (No Dinner Roll) - \$12.95

Champagne Chicken – Sautéed Chicken Breast topped with a Champagne Cream Sauce, Roasted Baby Red Potatoes and Sautéed Vegetables - \$13.95

Pork Medallions – Sliced Pork Medallions topped with a Hard Cider Sauce, served with Roasted Baby Red Potatoes and Sautéed Vegetables - \$13.95

Broiled Walleye – Broiled Walleye Fillet topped with Lemon Cream Sauce, served with Wild Rice Blend and Sautéed Vegetables - \$14.95

Top Sirloin – 6 oz. Top Sirloin Steak topped with Sautéed Mushrooms and served with Garlic Mashed Potatoes and Sautéed Vegetables – \$15.95

Working Lunch (Plated) – Served with Coffee

Boxed Lunch – Ham, Turkey or Roast Beef Sandwich on choice of Bread, Potato Chips, Whole Fresh Fruit, Chocolate Chip Cookie - \$7.95

Raspberry Chicken Salad – Grilled Chicken Breast, Caramelized Almonds, Red Onion and Fresh Sliced Strawberries atop Spring Greens, served with a Dinner Roll and Butter - \$10.95

Chicken Caesar Wrap – Grilled Chicken Breast, Romaine Lettuce and Caesar Dressing wrapped in a soft Tortilla Shell, served with Potato Chips, Fresh Fruit and a Pickle - \$11.95

Turkey Croissant and Soup – Turkey, Swiss Cheese, Lettuce, Tomato and Onion on a Croissant, served with a cup of Chicken Wild Rice Soup, Potato Chips and a Pickle - \$12.95

*** Prices do not include Tax or Service Charge*

Cold Hors d'oeuvres – 50 Piece Orders

Smoked Salmon Spread on Pumpernickel Toast - \$95.00

Salami Coronets - \$65.00

Filled Cherry Tomatoes - \$65.00

Southwestern Chicken Pinwheels - \$85.00

Tenderloin Canapés - \$95.00

Bay Shrimp Cucumber Rounds - \$95.00

Classic Bruschetta - \$75.00

Shrimp Cocktail - \$165.00

Pork Canapés - \$75.00

Hot Hors d'oeuvres – 50 Piece Orders

Chicken Wings – Buffalo, Teriyaki or Barbecue - \$65.00

Petite Meatballs – Barbecue, Swedish or Sweet and Sour - \$65.00

Spinach Spanikopita - \$80.00

Seafood Stuffed Mushrooms - \$85.00

Sausage Stuffed Mushrooms – \$75.00

Crab Rangoon - \$95.00

Coconut Chicken Tenders - \$85.00

Bacon Wrapped Scallops - \$95.00

Crab Cakes – \$105.00

Egg Rolls - \$75.00

Teriyaki Chicken Skewers - \$85.00

Garlic Beef Skewers - \$95.00

Barbecued Shrimp wrapped in Bacon - \$165.00

*** Prices do not include Tax or Service Charge*

Cold Hors d'oeuvre Trays – Serves 25

Nine Layer Dip – Refried Beans, Guacamole, Sour Cream, Lettuce, Cheddar Cheese, Jalapenos, Tomatoes, Black Olives and Onion served with Tri-Color Chips - \$80.00

Grilled and Chilled Vegetable Display - Marinated Grilled Vegetables are Grilled and then Chilled, served with Aioli - \$90.00

Fresh Vegetable Display – Fresh Vegetables served with Ranch Dip - \$75.00

Fresh Fruit Display – Fresh Sliced Fruit served with Yogurt Dip - \$90.00

Cheese and Fruit Display – Assorted Domestic Cheeses accompanied by Grapes and Berries, served with Assorted Crackers - \$95.00

Antipasto Platter – Hard Salami, Pepperoni, Artichoke Hearts, Olives, Roasted Red Peppers, Mozzarella and Provolone Cheeses, served with Assorted Crackers - \$115.00

Meat and Cheese Display – Assorted Sliced Meats and Cheeses, served with Assorted Crackers - \$110.00

Salmon Display – Smoked Salmon Served with Red Onion, Hard Boiled Eggs, Accompanied by Assorted Crackers and Pumpernickel Toast - \$125.00 per Side

Hot Hors d'oeuvre Trays – Serves 25

Crab and Artichoke Dip – Creamy Crab and Artichoke Dip served Warm with Focaccia Sticks - \$115.00

Stromboli – Pepperoni, Ham, Parmesan and Mozzarella wrapped in a Pastry Shell and served with warm Marinara Sauce - \$95.00

Spinach and Artichoke Dip – Creamy Spinach and Artichoke Dip served warm with Assorted Crackers - \$80.00

Baked Brie – Brie Cheese baked in Puff Pastry with Raspberries and Almonds, Served with Assorted Crackers - \$115.00

Chef Stations – Chef Labor Fee of \$25.00 per hour will apply with a 2 hour minimum.

** All Selection served with Condiments and Dollar Buns

Inside Round of Beef (Serves 50) - \$150.00 / Each

Prime Rib (Serves 35) - \$150.00 / Each

Cider Marinated Pork Loin (Serves 30) - \$115.00 / Each

Roasted Turkey (Serves 50) - \$175.00 / Each

Baby Pit Ham (Serves 30) - \$90.00 / Each

Beef Tenderloin (Serves 15) - \$125.00 / Each

** Prices do not include Tax or Service Charge

Dinner Entrees – Served with Tossed Salad, Choice of Potato or Rice,
Vegetable Medley, Coffee, Rolls and Butter

Caesar Salad, Strawberry Salad and Spinach Salad are available for an additional \$1.00 per Guest

Champagne Chicken – Sautéed Chicken Breast topped with a Champagne Cream Sauce - \$18.95

Chicken Marsala – Pan-Fried Chicken Breast topped with a
Marsala Wine Sauce and Sautéed Mushrooms - \$19.95

Harvest Chicken – Chicken stuffed with Wild Rice and topped with a Chardonnay Cream Sauce - \$20.95

Sliced Pork Loin – Roast Sliced Pork Loin topped with your choice of
Apple Chutney or a Hard Cider Sauce – 18.95

Stuffed Pork Chop – Pork Chop filled with Sage Stuffing and topped with a
Mushroom Bordelaise Sauce - \$19.95

Broiled Walleye – Broiled Walleye Fillet topped with your choice of
an Almond Cream Sauce or a Lemon Butter Sauce - \$21.95

Pistachio Crusted Walleye – Topped with a Lemon Butter Sauce - \$23.95

Grilled Salmon – Salmon Fillet grilled and topped with a fresh Cucumber Salsa – \$24.95

New York Steak – 10 oz. New York Steak, grilled and topped with Onion Rings - \$25.95

Filet Mignon – 8 oz. Filet topped with sautéed Mushrooms - \$27.95

Dinner Buffets – Served with Coffee, Rolls and Butter

Heartland Buffet – Tossed Salad with Assorted Dressings, Italian Pasta Salad, Fresh Fruit Display,
Roasted Turkey, Sliced Sirloin of Beef with Au Jus, Mashed Potatoes with Gravy,
Country Stuffing and Vegetable Medley - \$20.95

Vadnais Buffet – Strawberry Salad, Italian Pasta Salad, Fresh Fruit Display,
Harvest Chicken, Beef Tips with Bow-Tie Pasta, Roasted Baby Red Potatoes,
and Vegetable Medley – \$21.95

Festive Buffet – Spinach Salad, Italian Pasta Salad, Fresh Fruit Display.
Chicken with Roasted Red Pepper Cream Sauce, Pork Loin with Hard Cider Sauce,
Garlic Mashed Potatoes and Vegetable Medley - \$22.95

Barbecue Buffet – Coleslaw, Baby Back Ribs, Baked Chicken,
Baked Beans, Roasted Baby Red Potatoes and Corn on the Cob - \$23.95

Grand Buffet – Caesar Salad, Grilled Vegetables Display, Fresh Fruit Display,
Broiled Walleye with Lemon Cream Sauce, Chicken Marsala,
Wild Rice Blend and Vegetable Medley - \$24.95

10,000 Lakes Buffet – Strawberry Salad, Fresh Vegetable Display, Fresh Fruit Display,
Italian Pasta Salad, Walleye with Almond Cream Sauce, Chef-Carved Prime Rib with Au Jus,
Harvest Chicken, Garlic Mashed Potatoes, Wild Rice Blend and Vegetable Medley - \$29.95

*** Prices do not include Tax or Service Charge*

Dessert Items

Champagne Cake - \$3.50

Double-Chocolate Cake - \$3.50

Old-Fashioned Carrot Cake - \$3.50

Vanilla Cheese Cake with Fruit Sauce - \$3.50

Raspberry Sorbet with a Chocolate Chip Cookie - \$3.50

Black Forest Cake - \$3.95

Tiramisu - \$3.95

Lemon Torte - \$3.95

Raspberry Torte - \$3.95

Miniature Dessert Buffet - \$4.95

Ala Carte Items

Assorted Cookies - \$18.00 per Dozen

Fudge Brownies - \$24.00 per Dozen

Assorted Bars - \$24.00 per Dozen

Chocolate Dipped Strawberries - \$26.00 per Dozen

Potato Chips with Onion Dip - \$12.00 per Pound

Tri-Color Chips with Salsa - \$16.00 per Pound

Pretzels - \$10.00 per Pound

Snack Mix - \$11.00 per Pound

Mixed Nuts - \$16.00 per Pound

Popcorn – \$12.00 per Pound

Pizzas

Large Cheese Pizza - \$13.00

Large Sausage Pizza - \$15.00

Large Pepperoni Pizza - \$15.00

Large Supreme Pizza - \$17.00

Large White Shadow Pizza - \$17.00

Large Vegetarian Pizza - \$17.00

*** Prices do not include Tax or Service Charge*

Wine Selections – Listed from light to heavy with the sweeter wines at the bottom.

<u>White Wine Selections</u>	<u>Price</u>
Pinot Grigio, Ecco Domani, Italy <i>Pleasant aromas of tropical fruit. Crisp, subtle flavors with excellent balance and elegance.</i>	23-
Pinot Grigio, Santa Margherita, Italy <i>Spicy bouquet with a medium body and a fresh crisp character.</i>	49-
Sauvignon Blanc, Monkey Bay, New Zealand <i>Showing concentrated tropical fruit flavors with layers of muted herbal character.</i>	23-
Chardonnay, Woodbridge by Robert Mondavi, California <i>Vibrant aromas and flavors of pear, apple, citrus and tropical fruit.</i>	21-
Chardonnay, Alice White, Australia <i>Full, round flavors and a long finish compliment the fresh apple and citrus in the aroma.</i>	21-
Chardonnay, Kendall-Jackson, California <i>Flavors and aromas of peach, green apple, melon and tropical fruit layered with butterscotch and oak.</i>	27-
White Zinfandel, Woodbridge by Robert Mondavi, California <i>Vibrant, ripe red apple and strawberry aromas and flavors with notes of orange blossoms.</i>	21-
Traminer-Riesling, Rosemount Estate, Australia <i>Lively and spicy, the Traminer gives tropical fruit aromas, Riesling adds elegance and floral character.</i>	23-
Gewürztraminer, Columbia, Yakima Valley <i>Flowery aroma with a touch of grapefruit. Light sweetness balanced by a touch of crisp acidity.</i>	23-
<u>Red Wine Selections</u>	
Pinot Noir, Mac Murray Ranch, Sonoma Coast <i>Flavors of red and black cherries, and strawberries complemented by herbs, spice and vanilla.</i>	29-
Merlot, Woodbridge by Robert Mondavi, California <i>Voluptuous and enticing notes of ripe plums and berries weave through the aromas and silky flavors.</i>	21-
Shiraz, Rosemount Estate, Australia <i>A delicious aroma of warm, spicy licorice, and berry fruit. Ripe blackberry fruit flavors on the palate.</i>	26-
Merlot, Robert Mondavi "Private Selection" <i>Silky ripe berry and plum character, accented with violet and spice nuances.</i>	27-
Cabernet Merlot, Covey Run, Washington <i>Spicy, juicy berry flavors with a smoky aroma.</i>	23-
Zinfandel, Rancho Zabaco "Heritage Vines," Sonoma <i>Bold spice and big blackberry fruit. Underlying hint of black pepper with a soft rich mouth feel.</i>	27-
Cabernet Sauvignon, Woodbridge by Robert Mondavi, California <i>Appealing layers of ripe cherry, berry and spice. Warm vanilla tones enhance the long velvety finish.</i>	21-
Cabernet Sauvignon, Louis M. Martini, Napa <i>Full and bright, tart black cherry fruit is shaped by a crisply acidic structure and just a whiff of tannin.</i>	33-
<u>Sparkling Wine Selections</u>	
Gloria Ferrer Blanc de Noir, Sonoma <i>Bright strawberry, raspberry and black cherry flavors and a touch of spice and a warm mouth-filling finish.</i>	39-
Frexinet Cordon Negro, Spain <i>Fruiter than a brut with a rounder, slightly fuller taste.</i>	27-
William Wycliff, Brut, California	18-
Frexinet Carta Nevada, Spain <i>Rich, full taste.</i>	22-
Andre Pink, California	19-
Gionelli, Asti, Italy	22-
Bartenura Moscato di Asti, Italy	26-
Non-Alcoholic Champagne	16-

**** Prices do not include Liquor Tax or Service Charge**

Beverages

<u>Beer Selections</u>	<u>Host Bar Price</u>	<u>Cash Bar Price</u>
Domestic Keg (16 Gallon)	\$295.00	-
Import or Premium Keg (16 Gallon)	Quote	-
Domestic Bottle	\$4.13	\$4.50
Import or Premium Bottle	\$5.50	\$6.00
 <u>Liquor</u>		
House Drink	\$4.13	\$4.50
House Cocktail	\$5.05	\$5.50
Call Drink	\$4.36	\$4.75
Call Cocktail	\$5.28	\$5.75
Premium Drink	\$5.05	\$5.50
Premium Cocktail	\$5.96	\$6.50
Cordial	\$4.82	\$5.25
Cordial Cocktail	\$5.73	\$6.25
Supreme Drink	\$5.96	\$6.50
Supreme Cocktail	\$6.42	\$7.00
Supreme Cordial	\$6.42	\$7.00
House Wine	\$4.82	\$5.25
Woodbridge Wine	\$5.50	\$6.00
Premium Wines	\$6.19	\$6.75
Champagne Punch (Gallon)	\$40.00	-
Butler Passed Margaritas (Gallon)	\$55.00	-
Butler Passed Cosmo Punch (Gallon)	\$55.00	-
 <u>Non-Alcoholic</u>		
Soda (Glass)	\$2.35	\$2.50
Bottled Water	\$2.35	\$2.50
Fruit Punch (Gallon)	\$20.00	-
Sherbert Punch (Gallon)	\$30.00	-
Coffee (Gallon)	\$15.00	-
Hot Chocolate (Gallon)	\$25.00	-
Hot or Cold Apple Cider (Gallon)	\$20.00	-
Lemonade (Gallon)	\$20.00	-

Hospitality Bar

The Hospitality Bar is sometimes used for smaller groups that may not need a private bar. Guests are able to help themselves to a variety of domestic and premium bottled beer, a variety of house wines, and a large selection of chilled canned sodas. The group is charged per consumption. The total will be added to the bill.

Drink Tickets

Drink Tickets are available for guests that would like to host a certain number of drinks or drinks for certain guests. Jimmy's will provide the number of drink tickets requested by the Host, the tickets are then dispensed by the Host. The tickets can be redeemed for any drink at the bar, the total for each ticket is then added to the final bill.

Martini Bar

Jimmy's will set up a Martini Bar for any Banquet expecting more than 200 guests. A variety of Martinis are made available to the guests and Martini Menus are provided. This service can be offered on either a host or a cash basis. Ask your Catering Manager for more details.

*** Host Bar Prices do not include Tax or Service Charge*

*** Cash Bar Prices include Tax*

Audio Visual Price List

Overhead Projectors

	<u>Price</u>
High Intensity (2000 Lumens) – Includes 9 X 12 Screen	\$35.00
High Intensity (4000 Lumens) – Includes 9 X 12 Screen	\$45.00
Transparencies	\$.25 / Each

Slide Projectors

35mm Kodak Projector Kit – Includes one Tray and Wired Remote	\$50.00
Laser Pointer	\$30.00

Flip Charts and White Boards

Flip Chart Pad / Stand / Markers	\$25.00
Post It Flip Chart Pad / Stand / Markers	\$40.00
3' X 4' White Board	\$40.00

Pop-Up Screens

70" X 70" Screen – Includes AV Cart	\$20.00
96" X 96" Screen – Includes AV Cart	\$25.00

Video Equipment

TV / VCR (27" Monitor)	\$125.00
TV / DVD (27" Monitor)	\$125.00
Pioneer DVD Player	\$60.00
LCD Video Projector	\$250.00
Camcorder - Includes Tripod	\$125.00

Audio Equipment

Podium with Wired Microphone @ No Charge	
Wired Microphone on Stand	\$15.00
Wireless Handheld Microphone on Stand	\$40.00
Wireless Lavalier Microphone	\$75.00
4-Channel Mixer	\$30.00
5 –Disc CD Player	\$50.00

Phone System

Polycom Speakerphone	\$100.00
Phone Line	\$50.00

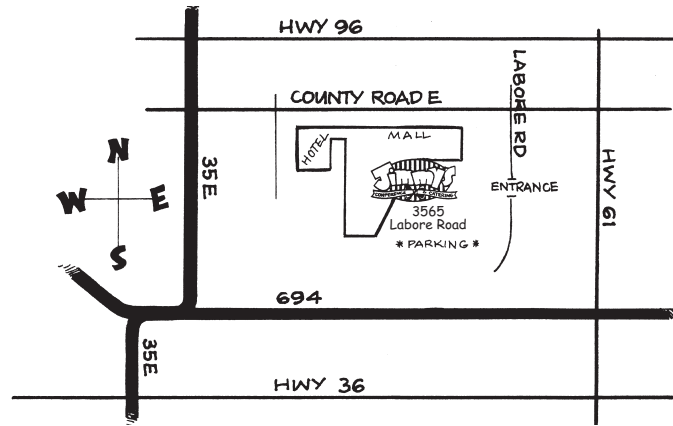
AV Technician

Weekdays – per Hour	\$45.00
After Business Hours and Weekends – per Hour	\$55.00

Complimentary High-Speed Internet access in all Meeting Rooms

*** Tax and Service Charge will be applied to all Audio Visual orders*

Directions & Floor Plan



From the NORTH

35E South, Exit County Road E, Left on County Road E to Labore Road, Right on Labore Road, Entrance on Right

From the SOUTH

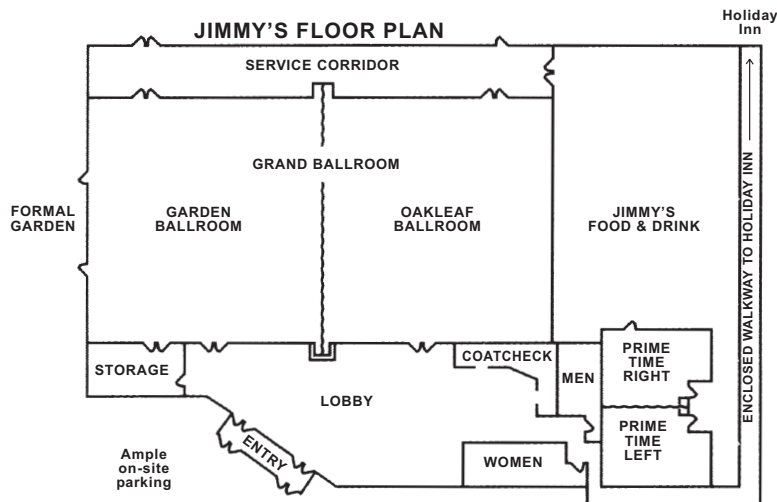
35E North, First exit past 694 (County Road E), Right on County Road E to Labore Road, Right on Labore Road, Entrance on Right

From the EAST

694 West to 35E North, First exit (County Road E), Right on County Road E to Labore Road, Right on Labore Road, Entrance on Right

From the WEST

694 East to 35E North, First exit (County Road E), Right on County Road E to Labore Road, Right on Labore Road, Entrance on Right



CAPACITIES

ROOM	DIMENSIONS	SQ. FT.	CEILING HEIGHT	SEATING
GARDEN BALLROOM	56' X 58'	3250	11 FT	250
OAKLEAF BALLROOM	56' X 58'	3250	11 FT	250
GRAND BALLROOM	112' X 58'	6500	11 FT	600
PRIME TIME	36' X 26'	840	9 FT	60
LOBBY	22' X 100'	2200	12 FT	N/A