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BORLAND HOUSE

Catering Menu

Our Mission Statement

Our goal at The Borland House is to provide an elegant and unique event for our guests. We are here to provide above and beyond customer service and will provide you with the necessary tools to organize and structure your event.

Guarantee

In arranging private functions, guarantees are required for all catered food and beverage events. Final attendance must be confirmed (10) business days in advance, or the expected number will be used. This number will be your guarantee and is not subject to reduction but can be added to until the last 24 hours. We will prepare for 10% over the guarantee for groups of 1-60 guests and 5% over the guarantee for groups of 101 or more. Due to market trends or unseasonable growing trends, The Borland House reserves the right to adjust food and liquor pricing accordingly. The Borland House must inform the guest at least 30 days prior to the event if an adjustment is necessary. Decorations Arrangements for floral centerpieces and special props may be made through us. All decorations must meet with the approval of the fire department. The hotel will not permit the affixing of anything to the walls or ceiling of rooms and no glitter, streamers or small confetti like decorations are allowed or a \$250 cleaning fee will be added to the bill. To host an event on a Sunday a \$2000 minimum must be met in order to close the restaurant for the private event. If the minimum is not met an additional \$500 will be charged to close. All catered events are scheduled for a duration of two hours. Additional time may be arranged in advance or as needed. Each additional 30-minute increment is subject to a \$75 fee.

Service Charge and Sales Tax

A 20% taxable service charge and state tax will be added to all food and beverage charges.

Cancellation

All events canceled within 10 business days of the event date will be subject to a charge of 100% of the estimated revenue. A 50% Deposit is required for booking and that deposit is non-refundable.

Themed Events

We can make your event super special by adding a theme. If you would like to know more please let us know packages start at \$1000.

Brunch Buffets

Basic Buffet

\$35/person

Coffee, tea, local greens or fruit salad, scrambled eggs or quiche, pork sausage or smokehouse bacon, herb roasted potatoes

Tea Buffet

\$45/person

Juices, coffee, tea, pastries & scones, local greens or fruit salad, stuffed french toast or waffles, scrambled eggs or quiche, pork sausage or smokehouse bacon, herb roasted potatoes

Additional Sides +\$3/person

Additional Entrée +\$5/person

Gluten free pastries +\$50/dozen

Bar Service

Mimosa Bar

Local Sparkling Wine with a selection of mixes and juices for your guests

+\$18/person

Bloody Mary Bar

Mixed Bloody Mary Pitchers plus all the fixins

+\$18/person

Open Bar

House Wines, Bloody Mary & Mimosas

\$21/ Bottle \$8 /Glass

Local Beers

\$7/Can or Bottle

Cash Bar (\$50 Set-up)

Guests Pay

\$25/bottle \$10+/glass (Specified by Menu)

Local Beers \$8/Can or bottle