



Wedding Catering Menu



Banquet and Catering Policies

Room assignments are made according to the guaranteed minimum number of people anticipated. Because these attendance figures may vary from expected attendance, we reserve the right to change room reservations to best accommodate either increasing or decreasing attendance figures.

We can arrange any audio-visual requirements for your event. Fees may apply.

The Hotel will not permit the affixing of anything to walls, floors, ceilings or equipment with nails, staples, tape, or any other substance or device.

The Carousel Hotel is responsible for the quality and freshness of the food served to our guests. Due to current health regulations, all food served at the hotel must be prepared by our culinary staff. Food may not be taken from the event after it has been prepared and served.

The sale and service of alcoholic beverages are regulated by the state. As a licensee, this hotel is responsible for the administration of the regulations. It is a policy, therefore, that alcoholic beverages cannot be brought into the hotel from outside.

When selecting a plated meal, the Hotel requires that the client provide place cards or tickets identifying the particular entrée selected by each guest.

All packages include

Unlimited consultation with Catering Manager

Special guest room rates

Four hour use of Event Space

Ivory or White floor length table linen

Ivory or White chair covers

Napkins – in a variety of colors that accompanies your color theme

Cake cutting service

Complimentary champagne toast for the bride and groom

Head table, Gift table, Cake table, and DJ table

The Dream \$100.00 ++

***Served with warm Dinner rolls and butter**

***Coffee, Decaf, Hot Chocolate, Hot Tea, Unsweetened and Sweet Iced Tea**

Hors D'oeuvres (Choice of two)

Fresh Fruit and Cheese Tray with Crackers
Vegetable Crudit  with dipping sauce
Hot Crab Dip (one long pan per 50 people)
Swedish Meatballs

Butlered Hors D'oeuvres

Tuna Crostini
Goat Cheese stuffed Baby Peppers

Salad (Choice of one)

Tossed Garden Salad – with Ranch and Balsamic Vinaigrette Dressings
Caesar Salad – with Caesar and Italian Dressings

Dinner Entr e (Choice of three)

Chicken Caprese
Chicken Florentine
Chicken Marsala
Slow Roasted Prime Rib of Beef (carved) with silver dollar rolls, horseradish and au jus
Grilled Sirloin Steak with baby spinach and roasted bell peppers
Grilled Salmon with sundried tomato and garlic butter
Ricotta and Goat Cheese stuffed Zucchini

Sides (Choice of three)

Seasonal Vegetable Medley
Grilled Asparagus
Roasted Baby Carrots
Homemade Whipped Potatoes with Gravy
Oven Roasted Red Potatoes
Vegetable Fried Rice
Green Bean Bruschetta

Dessert

Assorted Petit Fours and Mini Cheesecakes

Bar Pricing

“By the Drink” Pricing: Hosted Bar: (plus tax) Cash Bar:
 (inclusive)

| | | |
|----------------------------|---------|---------|
| House Brands | \$ 5.50 | \$ 6.00 |
| Premium Brands | \$ 6.50 | \$ 7.00 |
| Extra Premium Brands | \$ 8.00 | \$ 9.00 |
| Cordials | \$ 7.50 | \$ 8.00 |
| House Wine | \$ 5.50 | \$ 6.00 |
| Domestic Beer | \$ 4.00 | \$ 5.00 |
| Import Beer | \$ 5.00 | \$ 6.00 |
| Craft Beer | \$ 5.00 | \$ 7.00 |
| Non Alcoholic Beer | \$ 4.00 | \$ 5.00 |
| Soft Drink / Bottled Water | \$ 2.50 | \$ 3.00 |

***The Carousel Hotel requires minimum sales of \$350.00 per bar. If the minimum is not met, the host/hostess will pay the difference up to \$350.00.**

“Per Person/Per Hour” Pricing: One Hour: Two Hours: Three Hours: Four Hours:

| | | | | |
|----------------------------|---------|---------|---------|---------|
| House Brand Bar | \$14.00 | \$20.00 | \$26.00 | \$32.00 |
| Premium Brand Bar | \$17.00 | \$25.00 | \$33.00 | \$41.00 |
| Extra Premium Brand Bar | \$20.00 | \$30.00 | \$40.00 | \$50.00 |
| Domestic Beer and Wine Bar | \$12.00 | \$17.00 | \$22.00 | \$27.00 |
| Children Pricing | \$3.00 | \$6.00 | \$9.00 | \$12.00 |

- Platinum Bar Package \$52.00 ++ Per guest – Premium liquor, Mixers, Domestic Beer, Import Beer, Wine, Soft Drinks, Juice
- Champagne Toast \$4.00 ++ per guest
- House Wine Pour with Dinner \$7.00 ++ per guest

Bar and Beverage Service

House Brands:

Bowman's Vodka, Admiral Nelson's Spiced Rum, Bowman's Rum, Bowman's Gin, Kentucky Gentleman Bourbon, Seagram 7/VO Whiskey, Inver House Scotch, Torada Tequila

Premium Brands:

Absolute or Stolli Vodka, Captain Morgan Rum, Bacardi Silver Rum, Tanqueray Gin, Jim Beam

Bourbon, Jack Daniels Whiskey, Dewars Scotch, Jose Cuervo Tequila

Extra Premium Brands:

Grey Goose or Ketel One Vodka, Meyers Dark Rum, Bacardi Silver Rum, Bombay Sapphire Gin, Maker's Mark Bourbon, Crown Royal Whiskey, Chivas Regal Scotch, Patron Tequila,

Cordials:

Amaretto DiSaronna, Kahlua, Baily's Irish Cream, Frangelico, Courvoisier

House Wine:

Pinot Grigio, Chardonnay, Moscato, White Zinfandel, Merlot, Cabernet Sauvignon,

Domestic Beer:

Budweiser, Bud Light, Miller Light, Coors Light, Yuengling, Michelob Ultra

Import Beer:

Corona, Corona Light, Heineken, Heineken Light, Stella

Craft Beer:

Sam Adams Boston Lager, Blue Moon, Sierra Nevada, EVO

Beer by the Keg (\$365.00):

Bud Light, Miller Light, Yuengling (Other brands available starting at \$375.00 and up)

Soft Drinks:

Coke, Diet Coke, Sprite, Seagram's Ginger Ale, Seagram's Club Soda, Seagram's Tonic Water, Dasani Water

Price List

- Meeting Room Rental - \$1000.00 flat fee
- Dance Floor - \$150.00 flat fee
- Bartender Fee - \$75.00 for the first two hours, \$30.00 for each additional hour
- Butler Fee - \$25.00
- Chef Fee - \$55.00