

FOUR POINTS

BY SHERATON

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Little Rock Midtown



Breakfast

Plated Breakfast Selections

All American

Scrambled eggs with cheddar cheese served with roasted breakfast potatoes with bell peppers and onions and a choice of: thick peppered bacon, ham or maple sausage \$15.95

Giant French Toast

Vanilla custard battered Texas toast with warm maple syrup with a side of fresh seasonal berries and a choice of: thick peppered bacon or maple sausage \$15.95

Ozark Breakfast

Scrambled eggs with cheddar cheese, chicken fried steak, fresh biscuits with sausage gravy, and roasted breakfast potatoes with bell peppers and onions \$17.95

Continental Breakfast Enhancements:

Prices below are based on a per person price

Pecan buttermilk pancakes	\$4 ea.
Biscuits and Gravy	\$3 ea.
Southern grits with cheese	\$3 ea.
Individual Yoplait Yogurt	\$4 ea.
Vanilla Yogurt Parfaits	\$4 ea.
Assorted Cereal	\$4 ea.

Buffet Breakfast Selections

Continental Breakfast

\$11.95

Selection of French butter croissants, assorted Danish and muffins with creamy butter, fruit preserves and cream cheese, diced fresh seasonal fruits and berries, orange juice, cranberry juice, apple juice, freshly brewed coffee, decaffeinated coffee and herbal teas

The Four Points Breakfast

\$17.95

Selection of French butter croissants, assorted Danish and muffins with creamy butter, fruit preserves and cream cheese, diced fresh seasonal fruits and berries, scrambled eggs with cheddar cheese and chives, maple sausage bacon, or thick bacon, roasted breakfast potatoes with bell peppers and onions, orange juice, cranberry juice, apple juice, freshly brewed coffee, decaffeinated coffee and herbal teas

Arkansas Farmers Breakfast

\$19.95

Selection of freshly baked muffins and breakfast breads with creamy butter, fruit preserves and cream cheese, diced fresh season fruit and berries, scrambled eggs with cheddar cheese and chives, maple sausage, thick bacon, country ham, roasted breakfast potatoes with bell peppers and onions, fresh biscuits and sausage gravy, orange juice, cranberry juice, apple juice, freshly brewed coffee, decaffeinated coffee and herbal teas

Minimum of 20 guests- price per person

Requires chef attendant at 50, 1 chef per 50 guests. An additional fee for guarantees less than 20 – per person attending 3. Consuming raw or undercooked meat, poultry, fish, shellfish, or eggs may increase you risk of food-borne illnesses. All pricing per person unless noted otherwise. Prices are exclusive of 21% service charge and a 11% sales tax

Ala Carte

Salty and Savory Snacks:

Individual Bags of Popcorn	\$2 ea.
Snack Pretzels	\$2 ea.
Fancy Mixed Nuts	\$3 ea.

Beverages:

Bottled Water	\$3 ea.
Assorted Pepsi Sodas	\$3 ea.
Powerade	\$5 ea.
Orange, Apple or Cranberry Juice	\$35 per gallon
Coffee	\$40 per gallon
Fresh Squeezed Lemonade	\$30 per gallon
Fruit Punch	\$30 per gallon
Iced Tea	\$30 per gallon
Whole or 2% Milk	\$2.50 ea.

Breakfast Items:

Assorted Granola Bars	\$2 ea.
Assorted Muffins	\$3 ea.
Seasonal Fruit Platter	\$4 ea.

Something Sweet:

Assorted Fresh Baked Cookies	\$24 per dozen
Homemade Brownies	\$24 per dozen
Individual Ice Cream Cups	\$24 per dozen
Assorted Candy Bars	\$24 per dozen
Lemon Bars	\$24 per dozen
Raspberry Bars	\$24 per dozen
Rice Crispy Treats	\$24 per dozen
Choc. Covered Strawberries	\$36 per dozen

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Break Packages

Executive Planner Package \$18

Start the morning

Variety of freshly baked croissants, Danish, bear claws and bagels with cream cheese, orange juice, cranberry juice, apple juice, freshly brewed coffee, decaffeinated coffee and herbal teas

Followed by a mid-morning break

Freshly brewed coffee, decaffeinated coffee and herbal teas

Ending with afternoon refreshments

Selection of cookies and brownies, bottled water & assorted soft drinks, freshly brewed coffee, decaffeinated coffee and herbal teas

Four Points Planner Package \$20

Start the morning

Variety of freshly baked pastries and muffins, creamy Butter and fruit preserves, sliced fresh seasonal fruits and berries, orange juice, cranberry juice, apple juice, freshly brewed coffee, decaffeinated coffee and herbal teas

Followed by a mid-morning break

Assorted granola bars and whole fruit, bottled water, assorted soft drinks, freshly brewed coffee, decaffeinated coffee and herbal teas

Ending with afternoon refreshments

Selection of cookies and brownies, assorted individual bags of chips, bottled water and assorted soft drinks, freshly brewed coffee, decaffeinated coffee and herbal teas

Signature Planner Package \$95

Start the morning

Variety of freshly baked pastries and muffins, scrambled eggs, thick peppered bacon and country sausage, roasted breakfast potatoes with bell peppers and onions, sliced fresh seasonal fruits and berries, orange juice, cranberry juice, apple juice, freshly brewed coffee, decaffeinated coffee, and herbal teas

Followed by a mid-morning break

Bottled water, assorted soft drinks, freshly brewed coffee, decaffeinated coffee, herbal teas, and Four Points Signature lunch buffets

Ending with afternoon refreshments

Selection of cookies and brownies, bottled water, assorted soft drinks, freshly brewed coffee, decaffeinated coffee and herbal teas



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Afternoon Break Packages

South of the Border \$8
 Tri- colored tortilla chips, fresh guacamole, Pico de Gallo, warm green chili cheese dip, salsa Verde, chicken & cheese taquitos, sopapillas, and fruit punch

I Scream for Ice Cream \$7
 Hand scooped vanilla and chocolate ice cream, served with old fashioned root beer and Pepsi. Toppings include: chopped nuts, whipped cream, sprinkles, chocolate syrup and cherries

Woo Pig Sooie \$10
 Warm giant soft pretzels with gourmet mustard, assorted candy bars, individual bags of popcorn, miniature corn dogs, and lemonade, bottled water, and soft drinks

Feeling Good \$8
 Assorted fresh fruits and berries, assorted granola bars, individual fruit yogurts, trail mix, and bottled fruit juices and water

Yummy-Yummy Yogurt \$8
 Vanilla Yoplait yogurt served with assorted fruits; strawberries, blueberries, raspberries, blackberries and granola

Chips, Dips, and Spreads

Chili Con Queso-*with tri-color tortilla chips* \$3
 Salsa-*with tri-color tortilla chips* \$2
 Spinach & Artichoke Dip-*with tri-color tortilla chips* \$3
 Post Wine Cheese Ball-*with assorted crackers* \$2.25
 Baked Brie Wheel-*with assorted crackers* \$2.50



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Lunch – Plated

All luncheon entrees are served with choice of lunch salad, fresh rolls and butter and choice of dessert

Salads of Choice:

Fresh mixed greens with English cucumber, cherry tomatoes, garden carrots and house dressing or classic Caesar salad with romaine hearts, parmesan cheese and croutons

Desserts of Choice:

Chocolate cake, pecan pie, red velvet cake, New York cheesecake with strawberry topping, Italian Cream cake, fruit tart, key lime pie, apple, peach, blackberry or chocolate cobbler

Beef Tips \$23
Red wine braised beef tips with roasted garlic rosemary au jus, garlic mashed potatoes

Grilled Chicken Breast \$19
Marinated grilled chicken breast with garlic lemon herb sauce, roasted red bliss potatoes, and country style green beans

Yankee Pot Roast \$23
Traditional Yankee Pot roast with garlic mashed potatoes

Chicken Picatta \$22
Chicken picatta with lemon caper butter sauce served over angel hair pasta

Pork Loin \$20
Mustard crusted pork loin with rosemary demi glaze, garlic mashed potatoes, and country styled green beans

Fried Catfish Fillets \$21
Two catfish fillets, roasted red skin potatoes, hushpuppies, purple onion, lemon and tarter sauce

Chicken Cordon Bleu \$21
Traditional chicken cordon bleu with white wine cream sauce, garlic mashed potatoes, and country style green beans

Grilled Salmon \$23
Grilled salmon fillet with fresh dill beurre blanc and fried

Chicken Fettuccini Alfredo \$22
marinated grilled chicken on a bed of fettuccini with alfredo sauce and green bean almandine

Vegetarian Luncheon Entrees

Penne Pasta \$19
Penne pasta with wild mushrooms, broccoli, cauliflower, garlic breadcrumbs, extra virgin olive oil, pecorino cheese and fresh basil

Grilled Vegetables \$19
Marinated squash, zucchini, portobello mushrooms served with wild rice

Baked Portobello Mushroom \$19
Stuffed with parmesan & ricotta cheese, roasted zucchini, yellow squash, caramelized onions, tomatoes and fresh sage, and served with garlic mashed potatoes

Minimum of 25 guests

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Lunch- Buffet

All buffet lunch selections are served with fresh rolls, sweet butter, freshly brewed regular and decaffeinated coffee, an assortment of herbal teas and iced tea

Fiesta Grande \$23

Baja pasta salad with cilantro, peppers and chillies, tri- colored tortilla chips, salsa picante and chili con queso, marinated chicken or seasoned ground beef, warm flour tortillas, cheddar cheese, tomatoes, shredded lettuce, guacamole, sour cream, and Pico de Gallo, sautéed onions and peppers, a soup, Spanish rice and refried beans, and sopapillas

The Corner Deli \$23

Fresh garden greens with creamy buttermilk and balsamic vinaigrette dressings, potato salad with fresh dill, seasonal fruit salad tossed in honey ginger sauce, sliced roast beef, honey glazed ham, smoked turkey breast and dry aged salami, sliced pepper jack, cheddar, swiss and provolone cheeses, a soup, assortment of deli rolls, croissants, and sliced breads and assorted cookies or brownies

The Potato Bar \$20

Chili, fresh garden greens with choice of two dressings, fresh seasonal fruits and berries, our signature baked potato, toppings to include: grilled chicken, sautéed mushrooms, onions, shredded cheddar cheese, chopped chives, bacon bits and sour cream, choice of fresh fruit cobbler

The Southerner \$25

Garden salad with choice of two dressings, potato salad, cole slaw, fried chicken, barbecue beef brisket, baked beans, a soup, mashed potatoes with brown gravy, house baked rolls and butter, and assorted cakes and pies

Taste of Italy \$24

Classic Caesar salad with romaine hearts and parmesan cheese, a soup and roasted vegetables, this includes your choice of (two) entrees; boneless chicken breast over rice with wild mushroom sauce, homemade meat lasagna, vegetable lasagna, grilled chicken alfredo, and cheese ravioli with marinara and alfredo sauce

Four Points Signature \$25

Choose (One) Salad

House salad or traditional Caesar salad

Choose (One) Specialty Salad

Seasonal fruit salad, cold pasta salad or cold potato salad

Choose (Two) Side Dishes

Whole kernel corn, country style green beans, vegetable medley, roasted red bliss potatoes, garlic mashed potatoes, rice pilaf with mushroom gravy or macaroni and cheese

Choose (Two) Entrees

Fried chicken, fried catfish, beef stroganoff, vegetable lasagna, homemade meat lasagna, grilled marinated chicken breast, baked tilapia or sliced sirloin

Served with a soup: House baked rolls with butter or Hushpuppies and assorted cakes and pies

Minimum of 25 guests

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Box Lunches

All box lunches are served with choice of potato salad, fruit salad, potato chips, gourmet cookie, and a choice of a soft drink or bottled water

Turkey Breast \$14.95

Smoked turkey breast on a hoagie bun with baby swiss and iceberg lettuce

The Submarine 14.95

Smoked turkey and honey ham on a hoagie bun with lettuce, onion and tomato

Honey Ham \$14.95

Honey ham on a hoagie bun with lettuce, tomato and American cheese

Roast Beef \$16.95

Thinly sliced roast beef on a hoagie bun with shaved red onion and tomato

Veggie Wrap \$14.95

Grilled vegetables with spring salad mix, hummus roma tomatoes and avocado wrapped in a flour tortilla

Luncheon Salads

All luncheon salads are served with choice of two dressings, fresh rolls with butter and a choice of dessert

Choose (One) Dessert:

Chocolate cake, pecan pie, red velvet cake, New York cheesecake with strawberry topping

Chicken or Shrimp Caesar Salad \$18.95

Traditional Caesar salad with romaine hearts, parmesan cheese and croutons, topped with your choice of grilled chicken or shrimp

Cobb Salad \$18.95

Fresh mixed greens with diced grilled chicken, tomato, bacon, chopped egg, bleu cheese crumbles and avocado

Traditional Chef Salad \$18.95

Fresh mixed greens with grilled chicken, honey ham, smoked turkey, diced egg, tomatoes, cucumber and three shredded cheese

Add a cup of our soup of the day \$2.00

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Dinner- Plated

All Dinner entrees are served with a choice of a dinner salad, fresh rolls with butter and choice of dessert

Choose (One) Salad:

Fresh mixed greens with English cucumber, cherry tomatoes, garden carrots and house dressing or classic Caesar salad with romaine hearts, parmesan cheese and croutons

Choose (One) Dessert:

Chocolate cake, pecan pie, red velvet cake, New York cheesecake with strawberry topping, Italian Cream cake, fruit tart, key lime pie, apple, peach, Blackberry or chocolate cobbler

Grilled Chicken Breast \$26

Marinated grilled chicken breast with basil pesto cream sauce, garlic mashed potatoes, and country style green beans

Catfish Fillets \$26

Three fish catfish fillets, roasted red skin potatoes, hushpuppies, purple onion, lemon and tartar sauce

Ten-Ounce Sirloin \$34

Grilled sirloin steak with cracked peppercorn sauce, baked potato and country style green beans

Chicken Cordon Bleu \$27

Traditional chicken cordon bleu with white wine cream sauce and garlic mashed potatoes

Twelve-Ounce New York Strip \$39

Grilled New York strip steak with cracked peppercorn sauce, garlic mashed potatoes and broccoli or asparagus

Ten-Ounce Prime Rib \$34

Slow roasted prime rib with creamy horseradish sauce, garlic mashed potatoes and sautéed mushrooms

Eight-Ounce Filet Mignon \$41

Bacon wrapped filet of beef with mushroom bordelello potato gratin

Grilled Salmon \$34

Grilled salmon fillet served over mushroom risotto and vegetable medley

Petite Beef Filet & Chicken Breast \$42

Six-ounce filet or beef, six-ounce grilled chicken breast with fresh dill and garlic mashed potatoes

Petite Beef Filet & Garlic Shrimp \$44

Filet or beef, sautéed garlic shrimp with cabernet sauce and garlic mashed potatoes

Vegetarian Dinner Options:

Penne Pasta \$28

Penne pasta with wild mushrooms, broccoli, cauliflower, garlic, breadcrumbs, extra virgin olive oil, pecorino, cheese and fresh basil

Grilled Vegetables \$28

Marinated grilled zucchini, squash, portobello mushrooms with wild rice

Baked Portobello Mushroom \$28

Baked portobello mushroom stuffed with parmesan and ricotta cheese, roasted zucchini, yellow squash caramelized onions, tomatoes, fresh sage and served with garlic mashed potatoes

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Dinner- Buffet

All buffets are served with coffee, decaffeinated coffee, and iced tea

Fiesta Grande \$32

Baja pasta salad with cilantro, peppers and chilies, tri- colored tortilla chips, salsa picante and chili con queso, marinated chicken or seasoned ground beef, warm flour tortillas, cheddar cheese, tomatoes, shredded lettuce, guacamole, sour cream, and Pico de Gallo, beef or chicken enchiladas, sautéed onions and peppers, a soup, Spanish rice and refried beans, sopapillas or apple churros

The Southerner \$38

Market greens with choice of two dressings, marinated cucumber, tomato and onions, cole slaw, fried chicken, barbecue ribs, beef brisket, baked beans, country style green beans, mashed potatoes with brown gravy, house baked rolls and butter or a choice of fresh fruit cobbler

Four Points Signature \$39

Choose (one) salad

House salad or traditional Caesar salad

Choose (two) specialty salads

Seasonal fruit salad, cold pasta salad or cold potato salad

Choose (two) side dishes

Whole kernel corn, country style green beans, vegetable medley, steamed broccoli, roasted red bliss potatoes, garlic mashed potatoes, wild rice, macaroni and cheese, or fried okra

Choose (three) Entrees

Fried Chicken, fried catfish with hushpuppies, beef stroganoff, vegetable lasagna, homemade meat lasagna, grilled marinated chicken breast, baked salmon, sliced sirloin, sliced pork tenderloin, chicken cordon bleu or blackened tilapia

Served with:

House baked rolls with butter and assorted cakes and pies

Children's Menu \$12

All children entrees are served with water and Iced Tea, Children menu only includes ages 12 and under

Chicken tenders, French fries and a chocolate chip cookie

Hot dog with bun, French fries and a chocolate chip cookie

Mini corn dogs, French fries and a chocolate chip cookie

Spiral pasta with marinara sauce, garlic breadstick, and a chocolate chip cookie

Child's burger, French fries and a chocolate chip cookie

Substitute one side with yogurt or a cup of fruit

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Reception Selections

The following stations are not intended as a standalone meal and can be added to any dinner table.

All reception tables are based on a 60-minute service

Silver Reception **\$26**

Assortment of sliced fresh fruits and berries served with yogurt dressing and a display of imported and domestic cheeses and garden-fresh vegetables accompanied by dill ranch dip and assorted crackers

Choose (four) Hors d'oeuvres

Assorted silver dollar sandwiches, chicken drummies with choice of sauce, assorted miniature quiche, Swedish and barbecue meatballs, vegetable egg rolls, breaded chicken tenderloin, chicken quesadillas, or toasted ravioli with marinara sauce

Served with:

Fruit punch and freshly brewed coffee (Upon request)

Gold Reception **\$31**

Assortment of sliced fresh fruits and berries served with breaded chicken tenderloin, chicken quesadillas, toasted yogurt dressing and a display of imported and domestic cheeses and garden-fresh vegetables accompanied by dill ranch dip and assorted crackers

Choose (four) Hors d'oeuvres

Assorted silver dollar sandwiches, chicken drummies with choice of sauce, assorted miniature quiche, Swedish and barbeque meatballs, vegetable egg rolls, breaded chicken tenderloin, chicken quesadillas, toasted ravioli with marinara sauce, bacon wrapped scallops, and bacon wrapped chicken or jalapeno bites

Choose (one) Hot Dip

Spinach artichoke dip or chili con queso with tortilla chips

Served with:

Assorted petit fours, fruit punch and freshly brewed coffee (upon request)

Platinum Reception **\$35**

Assortment of sliced fresh fruits and berries served with yogurt dressing and a display of imported and domestic cheeses and garden-fresh vegetables accompanied by dill ranch dip or assorted crackers

Choose (one) Hot Dip

Spinach artichoke dip with tortilla chips or chili con queso with tortilla chips

Choose (one) Carved Meat

Roasted breast of turkey, crusted pork loin or smoked brisket. These are all served with silver dollar deli rolls

Choose (four) Hors d'oeuvres

Assorted silver dollar sandwiches, chicken drummies with choice of sauce, assorted miniature quiche, Swedish and barbeque meatballs, vegetable egg rolls,

ravioli with marinara sauce, bacon wrapped scallops, bacon wrapped chicken or jalapeno bites, mushroom caps with Italian sausage or cheese or miniature crab cakes

Served with:

Assorted petit fours, fruit punch and freshly brewed coffee (upon request)

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Hors d'Oeuvres

Chilled Hors d'Oeuvres:

All served per 50 pieces

Jumbo Shrimp on Ice with Cocktail Sauce	\$175
Assorted Silver Dollar Sandwiches- ham or turkey	\$100
Traditional bruschetta on croissant	\$100
Assorted pinwheels with olives and bell peppers	\$75
Prosciutto wrapped asparagus with boursin cheese	\$100
Caprese Skewer- fresh mozzarella, cherry tomato, basil	\$90
Chocolate Covered Strawberries	\$36 per dozen
Champagne Toast	\$3 per person

Hot Hors d'Oeuvres:

All served per 50 pieces

Smoked Salmon- Served with mini bagels, capers & shaved red onion	\$120
Vegetable Egg Rolls- sweet & sour sauce	\$90
Meatballs-mushroom burgundy, barbeque or Swedish	\$85
Mushroom Caps-stuffed with sausage, crab, or cheese	\$90
Macaroni and Cheese Bites	\$75
Breaded Chicken Tenderloin-ranch or honey mustard	\$90
Chicken and Cheese quesadillas-salsa and sour cream	\$100
Chicken Drumsticks-Hot & spicy, barbeque or Italian	\$90
Potato Skins-served with sour cream	\$85
Bacon Wrapped Scallops	\$150
Fried Ravioli-served with marinara	\$75
Coconut Breaded Shrimp-served with marmalade	\$140
Mozzarella Cheese Sticks-served with marinara	\$80
Cheese Stuffed Jalapenos- served with ranch	\$85

Skewers:

Minimum of 25 guests

Grilled Vegetable	\$3.00
Grilled Chicken	\$3.95
Grilled Shrimp	\$4.50
Teriyaki Beef	\$4.50

Displays:

Price per person

Vegetable Crudites-fresh vegetables with ranch	\$2.75
Seasonal Fruits & Berries-fresh sliced fruits with yogurt dip	\$3.75
Cheese and Crackers	\$3.25

Carving Station:

30 person minimum. Chef attendant fee of \$100.00 per station

Roasted Honey Baked Ham	\$195
Roasted Loin of Pork	\$195
Roasted Turkey Breast	\$165
Rosemary and Garlic Roasted Prime Rib	\$225

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Beer, Wine and Libations

Prices shown below are inclusive. The bartender fee is \$150 for up to four hours.

LIQUOR

House: Early Times Whiskey, McCormick Gin, McCormick Vodka, Castillo Rum \$7 per glass

Call: Jim Beam Bourbon, Seagram's 7 Whiskey, Bombay Gin, Smirnoff Vodka, Bacardi Rum \$8 per glass

Premium: Makers Mark Bourbon, Crown Royal Whiskey, Tanqueray Gin, Absolute Vodka, Meyers Dark Rum, Bacardi Rum \$9 per glass

WINE

House: Gnarly Head Pinot Nior, Hand Craft Pinot Nior, Seven Daughters Moscato, Ecco Domani Pinot Grigio, Anew Rose \$7 / \$24 per bottle

Premium: Hess Select Chardonnay, Columbia Crest Cabernet Sauvignon, Noble Vines Merlot, Horse Heavens Merlot \$8 / \$30 per bottle

BEER

Domestic: Budweiser, Bud Light, Miller Lite, Coors Light, Michelob Ultra \$6 per bottle

Imported: Amstel Light, Heineken, Corona, Stella Artois \$7 per bottle

SPECIALTY BAR

Mimosa Station: Blended mixture of freshly squeezed orange juice and sparkling wine \$5 per drink

Bloody Mary Station: Our specialty Bloody Mary mix with your choice of two vodkas \$8 per drink

Martini Specialty Bar: Classic-tini, Surfer Martini, Blue Martini, Sour Apple Martini \$8 per drink

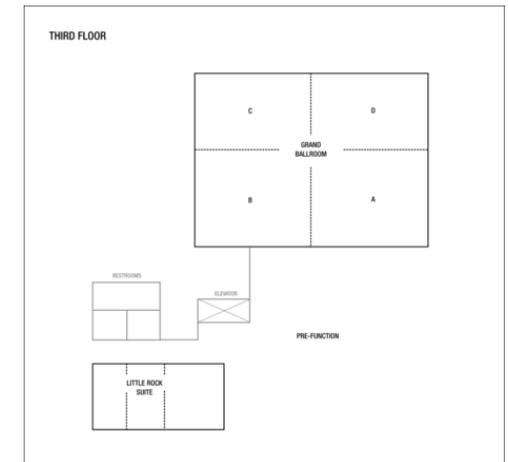
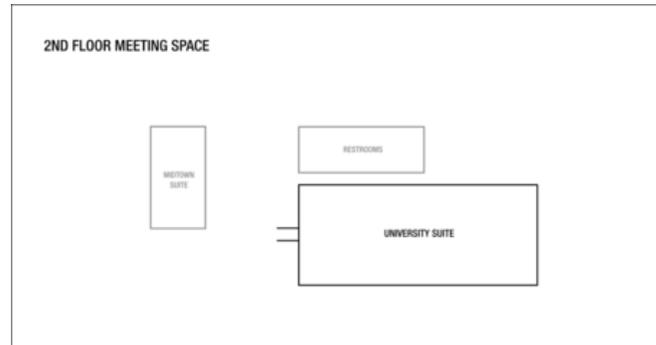
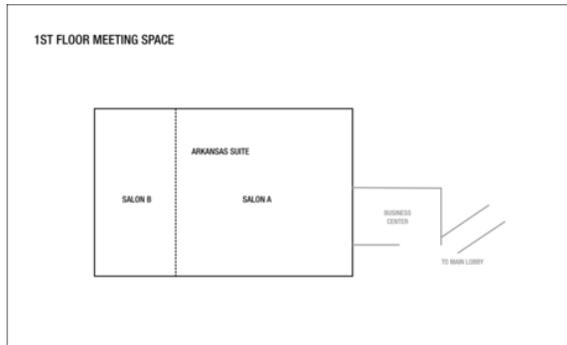
International Coffee Bar: Regular and decaf coffee, Baileys Irish Cream, Kahlua, Jameson Irish Whiskey, Amaretto, Frangelico, Fresh whipped cream, chocolate shavings, vanilla, peppermint and cinnamon sticks and sugar cubes \$7 per drink

Cordials Bar: Amaretto, Baileys Irish Cream, Kahlua, Sambuca, Frangelico, Courvoisier VS, Grand Marnier \$9 per drink

Champagne Toast \$3 per person

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Room Space/Capacity



The space you need

SPACE	DIMENSIONS FEET	SQUARE HEIGHT	CEILING	CLASSROOM	THEATER	CONFERENCE	ROUNDS	USHAPE	HOLLOW SQUARE	EXHIBITS
Grand Ballroom	57' x 76'	4,332	12	240	400	----	280	50	----	40
Ballroom AD	33' x 57'	1,881	12	110	160	----	110	50	48	18
Ballroom BC	43' x 57'	2,451	12	130	225	----	130	150	54	22
Ballroom A	33' x 25'	825	12	35	50	25	60	24	24	10
Ballroom B	42' x 32'	1,376	12	80	90	50	60	40	30	12
Ballroom C	42' x 25'	1,075	12	50	60	30	50	30	20	10
Ballroom D	33' x 32'	1,056	12	30	40	20	40	20	18	8
Little Rock Suite	84' x 20'	1,680	8	80	150	50	110	----	----	15
Little Rock A	84' x 20'	525	8	20	40	18	30	20	12	5
Little Rock B	84' x 20'	540	8	20	40	18	30	20	18	5
Little Rock C	84' x 20'	600	8	20	50	18	40	20	18	5
Arkansas Suite	56' x 39'	2,184	9	80	190	----	150	----	----	20
Arkansas A	39' x 39'	2,184	9	65	100	24	80	20	24	14
Arkansas B	18' x 39'	2,184	9	30	40	24	40	20	24	6
University Suite	32' x 17'	562	8	20	30	10	30	15	15	----
Midtown Suite	18' x 18'	324	8	----	----	12	----	----	----	----

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