

CONN'S
HOSPITALITY GROUP, INC.

Inn at 835

BOUTIQUE HOTEL | CATERING AND EVENTS

Experience
Luxury



Historic Boutique Hotel

Catering Service and Event Planning

Special Event Facilities



835 S. 2nd St, Springfield IL 62704 | 217.523.4466 ext 2308 | inn@835.com

Meeting & Banquet Spaces

*Our Event Directors will assist in creating the perfect floorplan for your event.
We provide setup and teardown of tables and chairs and professional service staff will execute your event from beginning to end.
White linen and complete china and glassware are provided with every event.*

The Conservatory



Elegant event space for weddings, banquets and meetings.

3400 square feet | 9' Ceilings | Off Street Parking | Handicap Accessible
Cocktail Reception up to 350 guests | Seated Reception up to 250 guests | Theater Seating up to 300 guests
High Speed Internet Capabilities | Built in Projector and Screen | Wooden Dance Floor | Dimmable Lighting | Adjacent to Caucus Lounge/ Cocktail Bar

The Caucus Lounge



Adjacent to Conservatory, the Caucus Bar Lounge features a full built-in bar and relaxed atmosphere.

Included with Conservatory Rental
Cocktail Seating for up to 25 guests | Cocktail Reception up to 50 guests

The Garden



Located just outside of the Conservatory, The Outdoor Garden is a lovely setting for wedding ceremonies and events

Ceremony Seating up to 150 guests | Seated Reception up to 80 guests | Cocktail Reception up to 100 guests
Off Street Parking | Handicap Accessible

The Historic Parlors



Versatile space for trade shows, meetings and intimate gatherings.

Cocktail Reception up to 150 guests | Seated Reception up to 50 guests | Classroom Seating up to 25 guests | Theater Seating up to 50 guests
High Speed Internet Capabilities | Off Street Parking | Handicap Accessible
Located on the first floor of the hotel

Table of Contents

Hors d'oeuvres

page 1, 2 and 3

Dinner Buffets

page 4 and 5

Stations

page 6 and 7

Plated Dinners

page 8 and 9

Lunch

page 10 and 11

Breakfast, Brunch & Breaks

page 12, 13 and 14

Bar Service

page 15 and 16

Wedding Packages

page 17 and 18

Equipment Rental

page 19

Additional Information

page 20

Dietary Legend

(V) Vegetarian

(GF) Gluten Free

Special dietary meals should be included in the final meal guarantee. Additional fees may apply.

HORS D'OEUVRES

Priced Per Piece | Sold in increments of 50 pieces

- Petite Maryland Crab Cakes... \$3.75
 served with a Remoulade Sauce
- Hot Honey Sesame Chicken Satay (gf)...\$3.25
- Bacon Wrapped Water Chestnuts...\$2.75
 with Sweet Orange Glaze (gf)
- Cocktail Meatballs...\$2.00
 with BBQ or Sweet & Sour Sauce
- Mini Quiche...\$2.25
- Smoked Pulled Pork Slider...\$3.95
 with Barbecue and Garlic Aioli Sauce on the side
- Buffalo Chicken Wings & Drumettes...\$2.75
 served with Ranch Dressing on the side
- Mushroom, Brie and Bacon Tartlet...\$2.25
- Chicken Quesadilla...\$3.00
 served with Salsa
- Black & Blue Crostini...\$3.95
 Toasted Crostini, Thin sliced Beef Tenderloin,
 Horseradish Cream and Fresh Chives
- Parmesan Artichoke Stuffed Mushrooms (v,gf)...\$2.75
- Bacon Wrapped Chicken Skewer...\$3.95
 Glazed with a Sweet & Savory BBQ Sauce (gf)
- Arancini Bites...\$3.75
 served in a Red Pepper Cream Sauce (v)
- Crab Rangoon...\$2.25
 served with Sweet and Sour Sauce
- Asian Pork Pot Stickers...\$2.50
- Pork Eggrolls...\$2.50
 served with Sweet & Sour Sauce
- Beef Skewers...\$4.25
 Topped with Chimichurri and Pickled Red Onion (gf)
- Bacon Wrapped Shrimp...\$3.50
 with Bourbon Glaze (gf)
- Spanakopita...\$3.00
 Flaky Phyllo filled with Creamy Spinach and Feta (v)
- Mini Beef Wellington...\$4.50
- Cheeseburger Eggrolls...\$3.75
 with Ground Beef, Sautéed Onions and American
 Cheese served with a Relish Aioli
- Springfield Horseshoe Bites...\$3.50
 Toasted Crostini topped with Mini Meatball, Cheese
 Sauce and Crispy Shoestring Potatoes
- Fresh Fruit Kabobs...\$3.75
 served with Honey Yogurt Dipping Sauce (v,gf)
- Silver Dollar Deli Rolls...\$3.25
 Ham, Turkey & Roast Beef on Mini Rolls served with
 Mayonnaise and Mustard
- Muffaletta Crostini...\$3.00
 with Olive Spread, Pepperoni, Salami, Red Pepper
 and Provolone Cheese
- Mozzarella, Tomato & Basil Crostini...\$2.50
 with Balsamic Glaze (v)
- Tortellini Kabobs...\$2.25
 Italian Marinated Tricolored Cheese Tortellini with
 Parmesan & Balsamic Glaze (v)
- Stuffed Cherry Tomatoes...\$2.25
 with Fromage & Herbs (v,gf)
- Stuffed Belgian Endive...\$2.00
 with Boursin Cheese topped with Walnuts (v,gf)
- Prosciutto Wrapped Melon (gf)...\$2.75
- Mexican Pinwheels...\$2.95
 Flour Tortilla, Seasoned Ground Beef, Refried Beans,
 Black Olives and Shredded Cheddar Cheese
 Served with Salsa and Sour Cream on the side
- Shrimp Cocktail...\$3.25
 Peeled and ready to eat Jumbo Shrimp served with
 Cocktail Sauce and Fresh Lemon Wedges (gf)
- Caprese Skewers...\$2.25
 Cherry Tomato, Mozzarella Cheese and a Sprig of
 Basil drizzled with Balsamic Glaze (v,gf)
- Antipasto Skewers...\$3.25
 Mozzarella, Tomato, Olive & Artichoke Heart
- Fancy Deviled Eggs (gf)...\$2.00
 Topped with Crispy Bacon
- Variety of Sushi...\$3.25
 served with Wasabi & Pickled Ginger
- Assorted Petit Fours...\$2.25
- Chocolate Dipped Strawberries (gf)...\$3.25
- Mini Chocolate Éclairs & Cream Puffs...\$2.00

Prices are subject to a 20% service charge and sales tax

APPETIZER PLATTERS AND DISPLAYS

Priced Per Person | Minimum 50 Guests

Mediterranean Display...\$5.25

Roasted Garlic, Cucumber Dip, Hummus, Olive Oil served with Fried Pita and Carrots & Celery Sticks (v)

Fresh Crudit  Display...\$4.25

Served with Dill Dip (v,gf)

Charcuterie Platter...\$7.25

Cured Meats and Imported Cheeses with Marinated Olives and Artichoke Hearts, Sweet Bell Peppers and Fresh Fruit served with Gourmet Mustard, Preserves and Toasted Crostini

Baked Brie en Cro te Display...\$5.95

Fresh Brie Baked in Puff Pastry Garnished with Granny Apples and Red Seedless Grapes served with French Bread

Domestic Cheese Display...\$4.75

Chef's selection of Cubed Cheeses Garnished with Fresh Fruit and Served with Gourmet Mustard and Crackers (v,gf)

Imported Cheese Display...\$5.75

Chef's selection of Imported Cheeses Garnished with Fresh Fruit and Served with Gourmet Mustard, Preserves and Crackers (v,gf)

Fresh Seasonal Fruit Display...\$4.95

served with Honey Yogurt Dipping Sauce (v,gf)

Smoked Salmon Display... \$425 per display

Smoked Salmon with Herbed Cream Cheese, Sliced Baguette, Red Onion & Capers (gf)

Triplet of Dips Display... \$4.76

House Made Hummus, Pico de Gallo, and Spicy Black Bean Dip served with Fried Pita and Tortilla Chips (v)

Warm Pretzel Rolls...\$3.25

Bavarian Pretzel Rolls brushed with Butter and Sea Salt served with House Made Cheese Sauce (v)

Conn's Signature Parmesan Artichoke Dip... \$3.95

Chopped Artichokes and Fresh grated Parmesan Served with House Fried Pita and Crackers (v)

Hot Crab Dip...\$4.50

Creamy Blend of Crab, Cream Cheese, Garlic & Scallions Baked Golden Brown and served with Crackers and Tortilla Chips

Bar Snacks...\$3.00

Gardettos, Pretzels and Assorted Nuts (gf)

Assorted Sweets Display...\$4.25

Mini Signature Brownies, Creamy Lemon Bars, Rich Cherry Bars, Gourmet Cookies

PACKAGED HORS D'OEUVRES

Priced Per Person | Minimum 50 Guests | Based on Two-Hour Service

The House Selection...\$17.95

Select 1 Appetizer Display, 3 Hot Hors d'oeuvres and 3 Cold Hors d'oeuvres

The Senate Selection...\$22.95

Select 2 Appetizer Displays, 3 Hot Hors d'oeuvres and 3 Cold Hors d'oeuvres

The Governor Selection...\$26.95

Select 2 Appetizer Displays, 4 Hot Hors d'oeuvres and 4 Cold Hors d'oeuvres

APPETIZER DISPLAYS

Fresh Crudit  Display

served with Dill Dip (v,gf)

Fresh Seasonal Fruit Platter

served with Honey Yogurt Dipping Sauce (v,gf)

Triplet of Dips Display

House Made Hummus, Pico de Gallo, and Spicy Black Bean Dip
 served with Fried Pita and Tortilla Chips (v)

Domestic Cheese Display

Garnished with Fresh Fruit and Served with Gourmet Mustard and Crackers (v,gf)

Warm Pretzel Rolls

Bavarian Pretzel Rolls brushed with Butter and Sea Salt served with House Made Cheese Sauce (v)

Conn's Signature Parmesan Artichoke Dip

Chopped Artichokes and Fresh Grated Parmesan Served with Fried Pita and Crackers (v)

Bar Snacks

Gardettos, Pretzels and Assorted Nuts (v)

Assorted Sweets Display

Mini Signature Brownies, Creamy Lemon Bars, Rich Cherry Bars, Gourmet Cookies

HOT HORS D'OEUVRES

Crab Rangoon | Asian Pot Stickers | Pork Egg Rolls | Parmesan Artichoke Stuffed Mushrooms (v,gf)
 Hoisin Marinated Chicken Skewers (gf) | Smoked Bacon Wrapped Water Chestnuts (gf)
 Cocktail Meatballs | Chicken Quesadilla | Mini Quiche | Buffalo Chicken Drumettes

COLD HORS D'OEUVRES

Silver Dollar Deli Sandwiches | Muffaletta Crostini (v) | Mozzarella, Tomato & Basil Crostini (v)
 Mexican Pinwheels | Fancy Deviled Eggs (v,gf) | Caprese Skewers (v,gf)
 Fromage and Herb Stuffed Cherry Tomatoes (v,gf) | Prosciutto Wrapped Melon (gf)
 Stuffed Belgian Endive (v,gf) | Assorted Petit Fours | Mini Chocolate  clairs & Cream Puffs

DINNER BUFFETS

Priced Per Person | Based on two-hour service | Minimum 50 guests | Includes Tea & Water Service

SALAD (SELECT ONE)

House Salad with Mixed Greens, Dried Cranberries, Walnuts, Cucumbers, Feta Cheese and Classic Herb Vinaigrette and Ranch Dressing (v,gf)

Caesar Salad with Red Onions, House-Made Croutons, Shredded Parmesan Cheese, Served with Classic Caesar Dressing (v)

Includes Warm Dinner Rolls & Butter

TIER I...\$21.95

Choose one entree
and three accompaniments

TIER II...\$25.95

Choose two entrees
and two accompaniments

TIER III...\$28.95

Choose two entrees
and three accompaniments

ENTREES

Roasted Balsamic Glazed Chicken (gf) | Chicken Parmesan

Rosemary & Sage Roasted Pork Loin (gf) | Smoked Pulled Pork (gf) | Bacon Wrapped Meatloaf | Marinated Steak & Mushroom Stroganoff

Asian Stir Fry w/Chicken, Pork or Beef (gf) | Lasagna, Vegetarian or Meat Sauce | Baked Ziti with Mozzarella Cheese and Meat Sauce

Penne Alfredo with Vegetables (v) | Creamy Vegetable Risotto (v,gf) | Vegetable Stir Fry (v,gf)

PREMIUM ENTREES

Stuffed Monterey Chicken with Red Pepper Cream Sauce +2.00 pp | Chicken Oscar +2.00 pp |

Spinach and Cream Cheese Stuffed Chicken Breast +2.00 pp | Apple & Rosemary Pork Roulade (gf) +2.00 pp

Pork Tournedos with Creamy Sage & Dijon Sauce +2.00 pp | Sliced Beef Brisket +3.00 pp

Sliced Sirloin of Beef with Burgundy Wine Sauce +3.00 pp | Asian Salmon Filet with Hoisin Glaze (gf) +4.00 pp

ACCOMPANIMENTS

Garlic Smashed Potatoes (v,gf) | Rice Pilaf (v) | Parmesan & Herb Roasted Red Skin Potatoes (v,gf)

Baked Potato with Butter & Sour Cream (v,gf) | Au gratin Potatoes (v) | Penne Pasta with Cream, Garlic Butter or Marinara (v)

Green Beans Almandine (v,gf) | Sugar Snap Peas w/ Roasted Red Peppers (v,gf) | Pan Roasted Corn (v,gf)

Honey Dill Carrots (v,gf) | Seasonal Vegetable Medley (v,gf) | Creamy Mac & Cheese (v) / add Bacon +\$1.00 pp

Iced Single Layer Vanilla or Chocolate Cake | Strawberry Chantilly Fluff | Apple Crisp | Seasonal Fruit Cobbler / add Ice Cream + \$2.00 pp

PREMIUM ACCOMPANIMENTS

Additional \$2.00 per person

Creamy Cauliflower Mash (v) | Seasonal Ratatouille (v,gf) | Creamy Polenta (v,gf) | Roasted Asparagus (v,gf)

Sweet Potato Casserole (v,gf) | Corn Soufflé (v) | Garlic Parmesan Risotto (v,gf)

Double Chocolate Mini Bundt Lava Cake | Caramel Bread Pudding | Rich House Specialty Tiramisu

Prices are subject to a 20% service charge and sales tax | Surcharge of \$5 per person will apply for less than 50 guests

THEMED BUFFETS

Priced Per Person | Based on two-hour service | Minimum 50 guests

ITALIAN...\$18.95

Choose One Entree: Classic Chicken Parmesan | Penne Alfredo with Sliced Grilled Chicken | Vegetable Lasagna

House Made Baked Meat Lasagna | Baked Ziti with Mozzarella and Meat Sauce

Traditional Caesar Salad

Garlic Bread Sticks, Rolls and Butter

Garlic Green Beans (v,gf)

SOUTHERN BBQ...\$21.95

Choose 1 Entree: Mesquite BBQ Pork Ribs (gf) | Fried Chicken | Smoked Pulled Pork (gf) | Smoked Brisket (gf) +3.00

House Salad with Classic Herb Vinaigrette and Ranch Dressing (v,gf)

Cornbread Muffins with Honey & Butter (v)

Baked Beans (v,gf), Chile Lime Buttered Corn on the Cob (v,gf) and Creamy Southern Style Slaw (v,gf)

Louisiana Hot Sauce, Creole Remoulade (v,gf)

FAJITA BAR...\$19.95

Soft Flour & Corn Tortillas, Marinated Julienne Beef (gf) and Chicken (gf) tossed with Sautéed Peppers & Onions (gf)

Fiesta Corn Salad (v,gf)

Spanish Rice (v,gf) and Refried Beans (v,gf)

Shredded Lettuce, Diced Tomatoes, Shredded Cheese, Sour Cream and Hot Sauce (v,gf)

Tortilla Chips with Salsa and Guacamole (v,gf)

Add Queso +\$2.00 pp

SPRINGFIELD HORSESHOE BAR...\$22.95

Choose 2 Proteins: Grilled Hamburgers (gf), Smoked Pulled Pork (gf), Grilled Chicken Breasts (gf), Crispy Chicken Strips

Texas Toast

French Fries (v,gf)

House-Made Cheese Sauce (v)

Choose 2 Condiments: Ketchup, Buffalo Sauce, Barbecue Sauce, Garlic Aioli (v,gf)

Includes Garden Salad with Assorted Dressings (v,gf)

EXECUTIVE CHEF CREATED DINNER BUFFET...\$17.95

Signature Garden Salad with House Made Dressing (v,gf)

Warm Dinner Rolls & Butter

Chef Created Entrée and Two Sides

Chef Created Dessert

SPECIALTY TAPAS STATIONS

Priced Per Person | Based on one-hour service | Minimum 50 guests

Choose two - three stations

LITTLE HAVANA...\$14.95

Corn and Black Bean Salad (v,gf)

Mini Classic Cuban Sandwiches

Pulled Pork Sliders with Pickled Red Onion and Cilantro

Beef Empanada with Salsa

PASTA STATION...\$15.95

Choose 2 Pastas: Potato Gnocchi, Penne Pasta or Cheese Tortellini (v)

Choose 2 Sauces: Fragrant Marinara, Sherry Cream Sauce, or Fresh Herb Pistou (v,gf)

Choose 4 Toppings: Pancetta, Shrimp, Grilled Chicken, Mushrooms, Bell Peppers, Sun Dried Tomatoes,

Spinach, Black Olives, Diced Tomatoes, Caramelized Onions, Parmesan Cheese (gf)

Includes Garlic Bread Sticks

MASH BAR...\$9.95

Idaho Mashed Potatoes (v,gf)

Shredded Cheddar Cheese, Chives, Bacon Bits, Sour Cream

Mashed Sweet Potatoes (v,gf)

Brown Sugar, Marshmallows, Candied Pecans

MAC & CHEESE STATION...\$11.95

Warm Dinner Rolls & Butter

Creamy Mac & Cheese (v)

Choose 2 Proteins: Shredded Pork, Chicken, Brisket (gf) + \$2.00 pp

Hot Sauce and Barbecue Sauce (v,gf)

Choose 4 Toppings: Green Onions, Bacon, Sour Cream, Garlic Croutons, Frito Chips,

Pico de gallo, Shredded Cheddar Cheese

STIR FRY STATION...\$14.95

Asian Pork Pot Stickers with Soy Dipping Sauce

Choose 2 Proteins: Sautéed Beef, Chicken or Shrimp

Fresh Garden Vegetables Stir Fried with Soy Sauce, Ginger, Garlic and Sesame Seeds

Chinese Noodles

CHEF CARVING PRESENTATIONS

Priced Per Person | Based on one-hour service | Minimum 50 guests | Chef Carving Attendant \$150

HERB ROASTED PORK LOIN \$7.50

Served with Freshly Baked Silver Dollar Rolls, Creamy Dijon Sauce and Apple-Onion Chutney

HONEY BAKED HAM \$7.50

Served with Freshly Baked Silver Dollar Rolls, Mustard and Mayonnaise

SMOKED TURKEY BREAST \$7.95

Served with Freshly Baked Silver Dollar Rolls, Creamy Dijon Sauce and Cranberry-Orange Chutney

ROASTED BEEF TENDERLOIN

Served with Freshly Baked Silver Dollar Rolls, Au jus and Horseradish Cream

PRIME RIB

Served with Freshly Baked Silver Dollar Rolls, Au jus and Horseradish Cream

Beef Prices are market priced and subject to change without notice

LATE NIGHT DELIGHTS

Priced Per Person | Based on one-hour service | Minimum of 50 guests | Sold in conjunction with Dinner Service

SMORE'S ACTION STATION \$4.25

Hershey's Milk Chocolate, Marshmallow Cream and Graham Crackers

COFFEE & DONUTS \$5.50

Assorted Doughnuts
 Served with French Roast Coffee

COOKIES & MILK \$5.50

Mini Deluxe Gourmet Cookies, Brownie Bites
 Served with Iced Cold Milk and Chocolate Milk

CHIPS & DIPS \$7.25

Warm Parmesan Artichoke Dip, Salsa and Hummus
 Served with Tortilla Chips and Fried Pita (v)

PRETZEL DISPLAY \$5.25

Warm Bavarian Pretzel Rolls
 Served with House-Made Cheese Sauce, Marinara and Honey Mustard Dipping Sauce (v)

BAGEL BAR \$5.75

Toasted Mini Bagels Served with Cream Cheese and Assorted Sweet & Savory Toppings

PLATED DINNERS

Priced Per Person | Based on two-hour service | Minimum 50 guests | Includes Tea & Water Service
Special Dietary Request, up-charge of \$6.95 per request | Multiple Entree Selections, up-charge \$2.00 per person

FIRST COURSE (SELECT ONE)

Mixed Green Garden Salad with Dried Cranberries, Walnuts, Cucumbers, Feta Cheese and
Classic Herb Vinaigrette Dressing (v,gf)

Grilled Caesar Salad with Red Onions, House-Made Croutons, Shredded Parmesan Cheese,
Served with Classic Caesar Dressing (v)

Served with Warm Dinner Rolls & Butter

MAIN COURSE ENTREES...\$26.95

Monterey Chicken

Chicken Breast Stuffed with Mozzarella Cheese, Sautéed Mushrooms and Onions, topped with a sweet Red Pepper Cream Sauce

Chicken Romano

Plump Chicken Breast Encrusted in a Parmesan Coating Sautéed to a Golden Brown and topped with a Lemon Caper Mushroom Cream Sauce

Cranberry Roasted Pork

Slow Cooked Pork Loin with Cranberry Orange Sauce (gf)

Tournedos of Pork

Roasted Pork Medallions topped with a Creamy Sage & Dijon Sauce

835 Pappardelle

Pappardelle Pasta with Sweet Italian Sausage, Fresh Oregano, Tomatoes, Portobello Mushroom and Extra Virgin Olive Oil
topped with Freshly Grated Asiago Cheese

Fettuccini & Vegetable Alfredo

Fettuccini Pasta Tossed in a Rich House Made Alfredo Sauce, with Steamed Broccoli Florets and Sautéed Mushrooms
topped with Freshly Grated Asiago Cheese (v)

Grilled Portobello Mushroom or Cauliflower Steaks

Balsamic Marinated Portobello Steaks topped with Peppercorn Sauce (v,gf)

MAIN COURSE ENTREES...\$29.95

Peach & Bourbon Glazed Salmon

Filet of Salmon with a Peach Bourbon Glaze topped with Zesty Pecans and Caramelized Onions (gf)

Lemon Dill Salmon

Oven Poached Filet of salmon with a Creamy Lemon Dill Beurre Blanc finished with a Red Pepper and Caper Salad (gf)

Roulade of Pork

Loin of Pork Stuffed with Rosemary Potatoes, Grilled Mushrooms and Roasted Red Peppers & Scallions finished with a Sweet Madeira Wine Sauce

Chicken Saltimbocca

Prosciutto and Provolone Wrapped Chicken with White Wine Butter Sauce (gf)

PLATED DINNERS CONT.

MAIN COURSE ENTREES

Beef Prices are subject to change without notice

Roast Prime Rib of Beef Au Jus...\$37.95

10 oz. Roast Prime Rib, served with Horseradish Cream

Beef Tenderloin...\$48.95

6 oz. Grilled Tenderloin of Beef Filet served with a Compound Blue Cheese Butter

New York Strip Steak...\$37.95

Topped with a Rich Burgundy Gorgonzola Demi-Glace (gf)

Beef Wellington...\$40.95

Loin of Beef with a light covering of Mushroom Duxelle, wrapped in a French Puff Pastry and baked until Golden Brown

DINNER ENHANCEMENTS

Create a Duet Entree

2 Maryland Style Crab Cakes with Roasted Red Pepper Aioli... \$6.95

3 Jumbo Shrimp Scampi... \$6.95

4 oz. Herb Marinated Grilled Breast of Chicken... \$4.95

3 Pan Seared Scallops with a Butter Caper Sauce... \$6.95

SUGGESTED ACCOMPANIMENTS (SELECT TWO)

Rosemary and Lemon Roasted Red Potatoes (v,gf) | Garlic Smashed Potatoes (v,gf) | Creamy Au Gratin Potatoes (v)

Baked Potato with Butter & Sour Cream (v,gf) | Gnocchi with Pomodoro Sauce (v) | Three Cheese Risotto (v,gf)

Cranberry & Pecan Rice Pilaf (v) | Capellini with Garlic, Lemon and Parmesan (v) | Parmesan Tomatoes (v,gf)

Maple Dijon Roasted Carrots (v,gf) | Balsamic Glazed Green Beans with Cranberry and Almonds (v,gf)

Roasted Broccoli and Mushrooms in a Balsamic Sauce (v,gf) | Sautéed Garlic Green Beans (v,gf)

Sugar Snap Peas w/ Roasted Red Peppers (v,gf) | Seasonal Vegetable Medley (v,gf)

DESSERTS (SELECT ONE)

St. Louis Traditional Goopy Butter Cake | Golden Harvest Carrot Cake with Cream Cheese Icing | New York Cheesecake

Rich Chocolate Cake with Creamy Chocolate Icing | Double Chocolate Mini Bundt Lava Cake | Caramel Bread Pudding

Rich House Specialty Tiramisu | Chocolate Mousse (gf) | Lemon Curd & Cream topped with Fresh Blueberries (gf)

LUNCH BUFFETS

Priced Per Person | Based on two-hour service | Minimum 50 guests | Includes Iced Tea or Lemonade
 Add Bagged Chips + \$2.25

SANDWICH BUFFET...\$16.50

Choice of Signature Salad with House Dressing (v,gf) or Italian Pasta Salad (v)
 Assorted Deli Sandwich Platter with Roast Beef, Smoked Turkey and Honey Glazed Ham
 with Swiss and American Cheeses on Assorted Breads and Rolls
 Mayonnaise and Mustard
 Gourmet Cookies

DELUXE DELI BUFFET...\$19.75

Choice of Signature Salad with House Dressing or Italian Pasta Salad (v)
 Soup Du Jour
 Assorted Breads and Rolls
 Platter of Sliced Rare Roast Beef, Smoked Breast of Turkey, Genoa Salami and Honey Glazed Ham
 Platter of Sliced American, Cheddar and Swiss Cheeses
 Relish Platter with Sliced Tomato, Crisp Lettuce, Sliced Onions and Deli Pickles
 Mayonnaise, Deli Mustard and Horseradish Sauce
 Gourmet Dessert Bars

ITALIAN BEEF BUFFET...\$17.95

Signature Potato Salad or Italian Pasta Salad
 Sliced Roasted Beef with a Spicy Au Jus, Sautéed Peppers and Onions, Provolone Cheese and Crusty Hoagie Roll
 Deluxe Gourmet Brownies or Cookies

PULLED PORK BUFFET...16.95

Signature Potato Salad or Cole Slaw
 Smoked Pulled Pork with Pickles and Barbecue Sauce, Garlic Aioli and Silver Dollar Rolls
 Deluxe Gourmet Brownies or Cookies

EXECUTIVE CHEF CREATED LUNCH BUFFET...\$16.95

Signature Garden Salad with House Made Dressing (v,gf)
 Warm Dinner Rolls & Butter
 Chef Created Entrée and Two Sides
 Chef Created Dessert

BOXED LUNCHES

Priced Per Person | Minimum 12 orders per selection

BOXED DELI SANDWICHES

Includes Signature Potato Salad or Italian Pasta Salad and choice of Gourmet Cookie or Brownie

HOUSE CHICKEN OR TUNA SALAD...\$14.95

Served on a Croissant with Fresh Lettuce and Sliced Tomato

CONN'S CLUB SANDWICH...\$15.95

Served on Toasted Wheatberry Bread with Thinly Sliced Turkey Breast, Cheddar Cheese, Crisp Bacon, Mashed Avocado, Sliced Tomato and Fresh Lettuce

MARINATED & GRILLED CHICKEN SANDWICH...\$16.95

Served on a Garlic Toasted Ciabatta Roll with Thinly Sliced Italian Marinated and Grilled Chicken Breast, Provolone Cheese, Fresh Spinach, Sliced Tomato and Red Onion with Peppered Aioli

PAPA CONN'S DAGWOOD SANDWICH...\$16.95

Stacked High With Thinly Sliced Honey Baked Ham, Smoked Turkey, Roast Beef and American & Swiss Cheese, with Fresh Lettuce, Sliced Tomato, Red Onion, Green Peppers and Cucumbers on a Ciabatta a Roll

STANDARD BOX LUNCH...\$12.95

Choice of Deli Meat & Cheese on a Kaiser Roll with Fresh Lettuce and Sliced Tomato

MEDITERRANEAN VEGETARIAN WRAP...\$14.95

Whole Wheat Flour Tortilla with Grilled Vegetables, Hummus and Mixed Greens (v)

BOXED SALADS

Includes Dinner Roll & Butter and choice of Gourmet Cookie or Brownie

CHEF'S SALAD...\$15.95

Mixed Greens, Sliced Smoked Turkey Breast and Honey Baked Ham, Hard Boiled Egg, Fresh Tomatoes and Cucumbers, Shredded Cheddar Cheese and Garlic Croutons with Homestyle Ranch Dressing

GREEK SALAD...\$13.95

Mixed Greens, Crisp Cucumbers and Kalamata Olives, Pepperoncini Peppers, Sliced Red Onion and Crumbled Feta Cheese with our House Blend Greek Salad Dressing (v,gf)

CAESAR SALAD...\$12.95

Fresh Romaine Lettuce Topped with Shredded Parmesan Cheese, Cracked Black Pepper and Garlic Croutons with our Creamy House Blend Caesar Dressing (v)

ITALIAN SALAD...\$15.95

Mixed Greens, Sliced Pepperoni and Salami, Black Olives, Fresh Mozzarella Cheese, and Pepperoncini Peppers with our House Blend Italian Vinaigrette (gf)

SALAD ADD ON'S

Grilled & Julienned Chicken Breast (gf) +\$3.95
 Sautéed Garlic Jumbo Shrimp (gf) +\$4.95
 Grilled Lemon Pepper Salmon Filet (gf) +\$5.95

OPTIONAL ADD ON'S

Bag of Kettle Chips...\$2.25
 Fresh Fruit Cup...\$3.00
 Bottled Water...\$2.00
 Can of Soda...\$1.00

BREAKFAST & BRUNCH

Priced Per Person | Based on one-hour service | Minimum 50 guests
 Includes Chilled Orange Juice and Freshly Brewed Coffee

LIGHT BREAKFAST BUFFET...\$13.95

Fresh Fruit Salad (v,gf)
 House Baked Muffins with Preserves & Butter (v)
 Scrambled Eggs (v,gf) + \$1 Egg Whites
 Choice of Country Style Sausage Patties or Applewood Smoked Bacon (gf)

HEARTY BREAKFAST BUFFET...\$17.95

Fresh Fruit Salad (v,gf)
 Creamy Egg Strata with Farmers Cheddar Cheese (v)
 Country Glazed Ham (gf)
 Herb Roasted Breakfast Potatoes (v,gf)
 Golden Buttermilk Biscuits with Country Pepper Gravy, Preserves & Butter (v)

CLASSIC CONTINENTAL...\$12.95

Whole Fruit; Bananas, Apples & Oranges (v,gf)
 Freshly Baked Pastries and Muffins with Preserves & Butter (v)
 Sliced Bagels with Whipped Cream Cheese (v)
 Assorted Cereals with Regular Milk (v)

SOUTHERN BRUNCH BUFFET...\$22.95

Fresh Berries (v,gf)
 Belgium Waffles with Maple Syrup and Whipped Butter (v)
 Southern Style Fried Chicken served with Country Pepper Gravy
 Country Glazed Ham (gf)
 Fried Green Tomatoes drizzled with Red Pepper Aioli (v)
 Herb Roasted Breakfast Potatoes (v,gf)
 Golden Buttermilk Biscuits with Preserves & Butter (v)

GRAND BRUNCH BUFFET...\$27.95

Tomato & Mozzarella Caprese Salad (v,gf)
 Smoked Salmon Display served with Garlic Crostini, Diced Red Onion, Chopped Eggs and Cucumber Dill Crème Fraîche
 Oven Roasted Balsamic Glazed Chicken topped with Portobella Mushrooms, Roasted Red Peppers and Scallions (gf)
 Tri-Color Chesse Tortellini in a Rich Roasted Tomato & Parmesan Cream Sauce (v)
 Fluffy Scrambled Eggs with Fresh Herbs (v,gf)
 Herb Roasted Breakfast Potatoes (v,gf)
 Chef's Selection of Freshly Baked Breakfast Pastries & Muffins, Served with Berry Preserves & Butter (v)

BREAKFAST & BRUNCH ENHANCEMENTS

Sold in conjunction with Breakfast Buffets

Freshly Baked Pastries, Doughnuts or Muffins... \$36.00 per dozen

Granola, Fruit & Yogurt Parfait (v)...\$4.95 per person

Fresh Fruit Skewers served with Sweet Cream Cheese Dip (v,gf)...\$3.25 each

Smoked Salmon Display Served w/ Mini Sliced Bagels, Cream Cheese and Classic Accoutrements...\$8.95 per person

Chilled Jumbo Shrimp Cocktail served with Spicy Cocktail Sauce (gf)...\$6.95 per person

Turkey Bacon or Chicken Sausage (gf) (2 pieces per person)...\$4.00

Classic Eggs Benedict or Florentine...\$5.25

Country Style Biscuits and Sausage Gravy...\$4.25

Bacon, Egg & Cheese Croissant with Sharp Aged Cheddar...\$4.95

Breakfast Burrito with Scrambled Eggs, Potatoes with Peppers & Onion, Sausage, Cheddar Cheese and Pico De Gallo...\$4.25

Ask about Boxed Breakfast options!

BEVERAGE ADD ONS

Sold in conjunction with Breakfast Buffets

Build your Own Bloody Mary Bar with Olives, Pickles, Jalapenos, Cubed Cheese, Bacon and Celery...\$10.00

Mimosa Bar with Fresh Orange Juice and Chilled Champagne Garnished with Fresh Cut Orange Wedges...\$10.00

Gourmet Coffee Bar with Fresh Brewed Regular and Decaf French Roast w/ Cream, Assorted Syrups and Toppings...\$6.00

Red or White Sangria with Fresh Fruit Garnish...\$75.00 per gallon

Fruit Punch or Jubilee Punch...\$24.95 per gallon

Hot Tea...\$1.95 each

Canned Soda...\$2.00 each

Bottled Water...\$2.00

BREAKOUTS

Priced Per Person | Minimum 50 Guests | Based on one-hour service

Doughnut & Coffee Station...\$5.95

Doughnuts with Freshly Brewed French Roast Regular & Decaffeinated Coffee

Milk & Cookies...\$5.95

Assorted Gourmet Cookies, Brownies and Fruit Bars, served with Chilled Regular 2%Milk

Healthy Break...\$7.95

Fresh Fruit Display (v,gf)

Vegetable Crudités with Hummus (v,gf)

Cucumber Infused Water

Freshly Brewed Iced Tea

Imported and Domestic Cheese Display... \$6.95

Served with Fresh and Dried Fruits, Nuts, Baguette

Coffee & Tea Station...\$4.95

(Based on 6 hours of service)

Freshly Brewed French Roast Regular & Decaffeinated Coffee

Herbal Teas

All Day Beverage Station...\$8.95

(Based on 6 hours of service)

Freshly Brewed French Roast Regular & Decaffeinated Coffee

Herbal Teas

Coke, Diet Coke, Sprite

Chilled Bottled Water

BUILD YOUR OWN BREAK TABLE

Priced à la Carte | Based on one-hour service

Whole Fresh Fruit...\$1.95	Assorted Gourmet Cookies...\$1.75	French Roast Coffee...\$24.95 per gallon
Assorted Individual Yogurts...\$2.25	Chocolate Iced Brownies...\$2.95	Freshly Brewed Iced Tea...\$24.95 per gallon
Fresh Fruit Kabobs...\$3.75	Chocolate Covered Strawberries...\$3.50	Regular or Decaffeinated Herbal Teas...\$1.95
Crudités with Hummus & Ranch Dip...\$3.25	Assorted Candy Bars...\$2.95	Lemonade...\$24.95 per gallon
Sliced Season Fresh Fruit Tray...\$4.75	Mixed Nuts & Dried Fruit...\$12.95 per lb.	Canned Soda...\$2.00
Assorted Pastries...\$36.00 per dozen		Bottled Water...\$2.00

Prices are subject to a 20% service charge and sales tax

BAR SERVICE

Bar Set Up Fee \$125.00 | Additional Bar \$175.00 | Bartender Fee \$55.00 per hour

CASH OR CONSUMPTION BAR

Bar totals must meet a minimum of \$150 per hour
 Bartender and Setup Fees will be applied

HOUSE BRANDS

Single...\$5.50 Double...\$8.00

House Brands of Vodka, Gin, Whiskey, Scotch, Tequila, and Rum

CALL BRANDS

Single...\$6.50 Double...\$9.00

Absolute Vodka, Beefeaters Gin, Captain Morgan Rum, Jose Cuervo Tequila, Canadian Club, Jim Beam Whiskey, Dewars Scotch

TOP SHELF BRANDS

Single...\$8.00 Double...\$11.00

Titos Vodka, Makers Mark Whiskey, Bombay Sapphire Gin, Kraken Spiced Rum, Chivas Regal & Glenlivet Scotch, Jameson & Bushmill Irish Whiskey

House Wine...\$6.50 + per glass...\$26.00 + per bottle

Domestic, Craft & Imported Beer...\$5.50 +

Domestic Kegged Beer...\$350.00 +

Soda/ Bottled Water...\$2.50

Bloody Mary Bar... \$7.00 per person

Mimosa Bar...\$6.00 per person

Sangria...\$6.00 per person or \$75.00 per gallon

HOSTED PACKAGES

Minimum 100 Guests | Prices based on 4 Hours of Service
 Bartender and Setup Fee waived, Additional Hours may be added

BEER, WINE & SODA PACKAGE

\$15.00 per person

Domestic Beer, House Selection of Red and White Wines and Soft Drinks

HOUSE BAR PACKAGE

\$19.00 per person

House Brand Cocktails, Domestic Beer, House Selection of Red and White Wines and Soft Drinks

CALL BAR PACKAGE

\$25.00 per person

Call Brand Cocktails, Domestic Beer, House Selection of Red and White Wines and Soft Drinks

PREMIUM BAR PACKAGE

\$34.00 per person

Top Shelf Cocktails, Call Brand Cocktails, Domestic Beer, House Selection of Red and White Wines and Soft Drinks
 Includes Signature Cocktail

UNLIMITED FOUNTAIN SODA

\$2.00 per person

Coke, Diet Coke, Sprite

OPTIONAL ADDITIONS

Greeting Glass of Champagne...\$6.00

Champagne Toast for All Guests...\$5.00

Tabled Wine...\$24.00 and up

Packages may be customized to fit your event needs

In accordance with Illinois law, The Inn at 835 is the sole alcoholic beverage licensee at all events and subject to the regulations of the state liquor commission. We reserve the right to decline service of alcohol for safety of guests. Host is always responsible for the actions of their guests.

BEVERAGE ENHANCEMENTS

Priced Per Gallon unless otherwise noted | Minimum 2 Gallons per order

Freshly Brewed French Roast Coffee Regular / Decaf... \$24.95

Iced Tea or Traditional Lemonade... \$24.95

Chilled Fruit Juices: Cranberry, Orange, Apple... \$24.95

Rich and Creamy Hot Chocolate...\$29.95

Premium Herbal Hot Teas... \$1.50 per person

Bottled Water... \$2.50 each

Assorted Soft Drinks... \$2.50 each

Infused Water Station... \$2.25 per person

WEDDING RECEPTION PACKAGES

Priced Per Person | Prices Based on 4 Hour Event | Additional charges may apply for parties of less than 125 guests
 Price per person is dependent on menu selection | Packages may be customized to fit your event needs

ALL PACKAGES INCLUDE

Use of Conservatory, Garden and Bar Lounge with Venue Access at 9:00 am on the day of the event

White Linen Tablecloths and Napkins, China Table Service and Use of House Centerpieces

4 Hours Open Bar

Hors d'oeuvres

Salad, Dinner Entrée(s) and Accompaniments

Cutting & Service of Clients Wedding Cake

Freshly brewed French Roast Coffee (available upon request)

Professional Banquet Director, Bartender and Serving Staff

Wedding Night Stay in the Rose Suite, Hot Breakfast included

BRONZE PACKAGE

Starting at \$60.00 per person

3 Passed Hors d'oeuvres
 Tier I, II or III Dinner Buffet
 4 Hours Hosted BWS Package

SILVER PACKAGE

Starting at \$70.00 per person

3 Passed Hors d'oeuvres
 Tier I, II or III Dinner Buffet
 4 Hours Hosted House Bar Package
 Signature Cocktail

GOLD PACKAGE

Starting at \$80.00 per person

3 Passed Hors d'oeuvres
 Tier I, II or III Dinner Buffet
 4 Hours Hosted Call Bar Package
 Signature Cocktail

PLATINUM PACKAGE

Starting at \$98.00 per person

3 Passed Hors d'oeuvres
 Plated & Served Dinner
 4 Hours Hosted Premium Bar Package
 Signature Cocktail
 Champagne Toast
 Late Night Delight Station

WEDDING RECEPTION
PACKAGES CONT.

ADD ON OPTIONS

- Greeting Glass of Champagne...\$6.00
Champagne Toast for All Guests...\$5.00
Table Wine...\$24.00 per bottle & up
Silver Coffee Service...\$45.00
Gold Charger Plate...\$1.00
Colored Linen (prices vary)
Customized Table Menus...\$1.50
White Chair Cover w/ choice of colored Sash...\$5.50
Chivari Chairs...\$7.50
Backdrops, Draping and up lights (prices vary)
-

GARDEN WEDDING

\$650.00

- Set up of up to 150 Ceremony Chairs
Use of Garden Wedding Arch
Overnight stay in Bell House Lavender Suite

EQUIPMENT RENTAL

BASIC POLYESTER LINEN

- 90" White Linen...\$16.95
- 120" White Linen...\$20.95
- 84" x 84" White Linen...\$16.95
- Specialty Linen (prices vary)
- White linen Napkin...\$1.00
- Skirting (Black or White)...\$35.00

TABLES & CHAIRS

- Cocktail Table/Highboy...\$10.00
- 6' Banquet Table...\$12.50
- 5' Round Table...\$16.50
- Serpentine Table...\$18.50
- 6' Portable Br w/ Skirting...\$65.00
- Chivari Chairs...\$7.50
- White Garden Chairs...\$2.00
- White Chair Cover w/ Colored Sash...\$5.50

AV

- LCD Projector Package with 8 ft. tripod screen, Av cart... \$225.00
- XGA LCD Projector..... \$200.00 (Screen included in Conservatory)
- 70 in Monitor on stand with HDMI hook up...\$225.00
- External Sound System..... \$75.00
- Wireless Lavalier Microphones..... \$55.00
- Wireless Handheld Microphones..... \$55.00
- 8 Channel Mixer..... \$45.00
- Sound System with Microphone, mixer and laptop sound patch..... \$135.00
- Laptop..... \$75.00
- Standing Podium w/ Mic..... \$40.00
- On site Technician (to run audio and assist on video request) \$50.00 per hour

TABLEWARE

- Gold Charger Plate...\$2.00
- Standard China Package...\$5.00 (Salad and Dinner Plate, Goblet, Napkin, 4-Piece Flatware)
- 7" Salad Plate...\$.90
- 10" Dinner Plate...\$1.10
- 6" Dessert Plate...\$.80
- Coffee Cup...\$.80
- Saucer, Soup Cup...\$.80
- Water Goblet...\$.90
- Wine Glass...\$.90
- Champagne Flute...\$1.00
- Stainless Steel Flatwear...\$.50 each
- Steak Knife...\$.60
- Water/Tea Carafe...\$1.50

PRICING AND PAYMENTS

We accept Cash, Checks and Money Orders. Credit Card payments are subject to a 3% processing fee.

Our Sales Director will advise you of the food and beverage minimum based on the banquet space and requirements for your specific event.

A Deposit Schedule will be listed on the contract. The Facility Fee (plus tax) is required at the time of confirmation to secure the date and venue. A 50% deposit is required 3-6 months prior to the event date and payment in full is required 10 days prior to the event date.

All deposits are non-refundable.

Established accounts will be direct billed, with the balance due net 10 days.
Past due accounts will be charged interest of 1.5 % per month (18% annually).

Tax Exempt Organizations will require a Tax Exemption Certificate at time of booking.

Consumption bar service requires a credit card on file. An invoice will be sent at the conclusion of the event with the balance due net 10 days. Past due accounts will be charged interest of 1.5% per month (18% annually.)
Sales tax and a 20% service charge will be applied to consumption bar invoices.

Gratuities are not included in the bill (unless you direct us to do so), nor are they required. They are, however, graciously accepted by our staff for a job well done. We suggest 15 – 20% of the food and beverage portions of the invoice, which can be included in the final payment.

All prices are subject to a 20% service charge. Food, beverage, rentals and service fee are subject to applicable sales tax.

Price Changes: The Inn at 835 reserves the right to adjust any pricing with the market fluctuation in the Springfield area. All prices quoted on proposals are valid for 14 days and all prices quoted on event order confirmations will be adhered to unless otherwise stated in writing.

MENU AND GUEST COUNT GUARANTEE

Custom Menus are available upon request.

Menu prices cannot be guaranteed more than six (6) months in advance of the scheduled event date

Special dietary meals should be included in the final meal guarantee. An up-charge of \$6.95 per request will be applied.

Event estimates reflect a minimum guaranteed guest count which cannot be decreased, but may be increased up to (48) hours prior to the scheduled event. Additional rush fee may apply for increases made after this time.

Regarding Leftovers: The Inn at 835 staff is trained and maintains Illinois Serve Safe Certification and will make the final decision on what is safe to be given to you at the end of the event. Any food items not deemed suitable or not in safe temperature ranges will be disposed of.

We do not provide disposable containers unless arrangements have been made.

It is the responsibility of the client to provide proper storage and proper temperatures for leftover food.

The Chef prepares 5% overage, up to a maximum of 25 guest.
Client is responsible for additional guests and will be invoiced for actual guests served at the conclusion of event.

LABOR FEES & ADDITIONAL MENU CHARGES

Chef Carver Fee... \$150 up to 2 hours | Bartender Fee... \$55 per hour, minimum 4 hours.

Additional labor charges may apply for special services requested, event changes made less than 72 hours in advance, or for extraordinary cleaning required following the use of glitter, confetti or similar items.

OUTDOOR FUNCTIONS

All outdoor functions scheduled at the Inn are subject to a final weather decision a minimum of four (4) hours prior to the function start time.

Inn Management will make this decision in the best interest of a successful event.

Event music, entertainment, and guest mingling must conclude by 10:00pm outdoors.

EQUIPMENT RENTAL

We can coordinate all rental items for you, including AV, tents, tables, chairs, specialty linen and china.

We can also provide referrals for backdrops, floral arrangements, photographers and DJs.

CONN'S

HOSPITALITY GROUP, INC.