



# BREAKFAST PACKAGES

*Includes coffee and hot tea service, water station. Priced per person.*

<b>CONTINENTAL BREAKFAST</b> Assorted Muffins, Scones, and Pastries	<b>\$6.50</b>
<b>DELUXE CONTINENTAL BREAKFAST</b> Assorted Muffins, Scones, and Pastries Seasonal Fresh Fruit Individual Assorted Greek Yogurt	<b>\$9</b>
<b>CLASSIC HOT BREAKFAST</b> Scrambled Eggs Breakfast Potatoes Applewood Smoked Bacon/Sausage Links Freshly Baked Biscuits with Butter and Jelly	<b>\$9</b>
<b>DELUXE HOT BREAKFAST</b> Three Cheese Egg Frittata Breakfast Potatoes Applewood Smoked Bacon/Sausage Links French Toast Sticks with Syrup, Berries, and Whipped Cream Freshly Baked Biscuits with Butter and Jam	<b>\$14.25</b>

# A LA CARTE

*Per Dozen*

<b>ASSORTED INDIVIDUAL YOGURTS</b>	<b>\$24</b>
<b>ASSORTED SCONES</b>	<b>\$30</b>
<b>WHOLE FRUIT</b>	<b>\$12</b>
<b>CROISSANTS</b>	<b>\$24</b>
<b>FRESHLY BAKED BISCUITS WITH BUTTER AND JELLY</b>	<b>\$20</b>
<b>ASSORTED JUMBO MUFFINS</b>	<b>\$30</b>
<b>ASSORTED DANISH</b>	<b>\$30</b>
<b>CINNAMON ROLL</b>	<b>\$30</b>
<b>HAM, EGG, AND CHEESE ENGLISH MUFFIN</b>	<b>\$48</b>
<b>SAUSAGE, EGG, AND CHEESE BISCUIT</b>	<b>\$48</b>
<b>BACON, EGG, AND CHEESE BISCUIT</b>	<b>\$48</b>
<b>SEASONAL FRESH FRUIT DISPLAY - per person</b>	<b>\$3.50</b>
<b>FRENCH TOAST STICKS - per person</b>	<b>\$4.50</b>
<b>INDIVIDUAL CEREALS AND MILK - per person</b>	<b>\$2.50</b>



## PLATED BREAKFAST

*All served with a fresh fruit cup and freshly baked biscuits. Coffee and hot tea service, water station  
Minimum of 25 guests*

### **SKILLET STYLE CASSEROLES**

**\$12**

Meat Lovers (bacon, sausage, and ham) – Seasonal Veggie – Ham and Cheese  
Sausage with peppers and onions – Chicken Fried Steak with Country Gravy

### **BREAKFAST BURRITO**

**\$12**

Stuffed with chorizo, scrambled eggs, roasted peppers, potatoes, and cheese.  
Served with salsa and sour cream

### **TRIPLE BERRY STUFFED CROISSANT FRENCH TOAST**

**\$12**

Served with bacon and warm syrup



## A LA CARTE SNACKS

<b>HARD PRETZELS</b>	<b>\$6 PER LB</b>
<b>SNACK MIX</b>	<b>\$8 PER LB</b>
<b>MIXED NUTS</b>	<b>\$25 PER LB</b>
<b>POPCORN PER PERSON</b>	<b>\$3</b>
<b>CHIPS AND SALSA PER PERSON</b>	<b>\$3</b>
<b>KETTLE CHIPS PER PERSON</b>	<b>\$3</b>
<b>INDIVIDUAL BAGGED CHIPS</b>	<b>\$18 PER DOZEN</b>
<b>GRANOLA BARS</b>	<b>\$18 PER DOZEN</b>
<b>WHOLE FRUIT</b>	<b>\$12 PER DOZEN</b>



## A LA CARTE SNACKS

*per dozen*

<b>ASSORTED OR INDIVIDUAL COOKIES</b> (chocolate chip, butter sugar, M&M, double chocolate, oatmeal raisin)	<b>\$12</b>
<b>TRIPLE CHOCOLATE BROWNIES</b>	<b>\$18</b>
<b>CHOCOLATE DIPPED STRAWBERRIES</b>	<b>\$24</b>
<b>ASSORTED DESSERT BARS</b>	<b>\$18</b>
<b>ASSORTED MINI CHEESECAKES PER DOZEN</b>	<b>\$24</b>
<b>INDIVIDUAL BAGGED CANDY</b>	<b>\$36</b>



## BEVERAGES

ASSORTED BOTTLED FRUIT JUICES	\$3
ORANGE JUICE BY THE GALLON	\$15
ASSORTED CANNED PEPSI PRODUCTS	\$2
ROCKSTAR OR RED BULL ENERGY DRINK	\$5
BOTTLED WATER	\$4
ASSORTED BOTTLED GATORADE	\$3
1/2 PINT 2% MILK OR 1% CHOCOLATE MILK	\$3
ICED TEA, LEMONADE, FRUIT PUNCH BY THE GALLON	\$15
REGULAR OR DECAFFEINATED COFFEE BY THE GALLON	\$20
HOT TEA SERVICE BY THE GALLON	\$20
HOT COCOA BY THE GALLON	\$25



# LUNCH

## BOX LUNCHES

All sandwiches served with lettuce and tomato and include kettle chips, apple, cookie, utensils, condiments and choice of canned soda or bottled water.

Boxed Salads include apple, cookie, utensils, and choice of canned soda or bottled water.

Minimum of 25 guests

## SANDWICHES

- SMOKED HAM AND SWISS** \$15
- ROAST BEEF WITH CHEDDAR** \$16
- ITALIAN SUB** \$16  
Served with Ham, Turkey, Salami, Provolone
- SMOKED TURKEY WITH CHEDDAR** \$16
- MOZZARELLA, TOMATO, AND SPINACH** \$15

## WRAPS

- ALMOND CHICKEN SALAD** \$14
- MEDITERRANEAN VEGGIE** \$14  
Hummus, spinach, tomatoes, cucumber, marinated artichokes, roasted red peppers, feta cheese
- GRILLED CHICKEN RANCH BLT** \$14

## SALADS

- CHEF SALAD** \$14  
Mixed greens, smoked ham and turkey, shredded cheddar jack cheese, bacon, hardboiled egg, tomato, cucumber, red onion, and croutons
- GRILLED CHICKEN CAESAR SALAD** \$14  
Romaine lettuce, Roma tomatoes, Parmesan cheese, croutons, grilled chicken breast

# BUFFET PACKAGES

Minimum of 25 guests

Buffet packages include regular coffee, iced tea and water

## ALL AMERICAN

\$15

Grilled Omaha Steaks Burgers, all beef hot dogs, potato salad, kettle cooked potato chips, condiments, assorted freshly baked cookies or triple chocolate brownies

## SOUP AND SALAD

\$12

CHOICE OF ONE SALAD

Garden, Caesar, Italian, or Strawberry Spinach Salad

CHOICE OF ONE SOUP

Chicken Noodle, Creamy Tomato, Classic Chili

Broccoli Cheddar, Bacon Potato, or Vegetable Barley

Rolls and butter

Assorted freshly baked cookies or triple chocolate brownies

## DELI BOARD

\$15

Sliced ham, turkey, salami, cheddar, provolone, and swiss accompanied by lettuce, tomato, red onion, dill pickles, mayonnaise, Dijon mustard, and assorted breads. Creamy pasta salad, kettle cooked potato chips  
assorted freshly baked cookies or triple chocolate brownies

## LITTLE ITALY

\$14

Caesar or garden salad, fettuccini and penne pasta, alfredo sauce, tomato ragout, grilled chicken breast, Italian style meatballs, garlic bread sticks. Assorted freshly baked cookies or triple chocolate brownies

## BACKYARD BBQ

\$16

CHOICE OF 2

Pulled pork, smoked chicken, beef brisket, grilled bratwursts with peppers and onions, all beef hot dogs

Coleslaw, potato salad, kettle chips and appropriate condiments

Assorted freshly baked cookies or triple chocolate brownies

## SOUP, SALAD, AND SPUD BAR

\$14

Fresh salad bar to include crisp greens, tomato, red onion, cucumber, shredded cheese, sliced grilled chicken, pepperoncini, croutons, assorted dressing

CHOICE OF SOUP

Chicken Noodle, Creamy Tomato, Broccoli Cheddar, Bacon Potato, or Vegetable Barley

BAKED POTATO BAR

salt and pepper baked potatoes, chili, cheese sauce, bacon bits, butter, jalapenos, chives, and sour cream.

Assorted freshly baked cookies or triple chocolate brownies

## SOUTH OF THE BORDER

\$16

Soft flour tortillas and corn tortilla chips with seasoned steak, shredded chicken, shredded lettuce, shredded cheese, nacho cheese sauce, salsa, jalapenos, sour cream, guacamole, refried beans, Spanish rice  
Assorted freshly baked cookies or triple chocolate brownies



# PLATED SALADS, WRAPS, AND SANDWICHES

*Wraps and sandwiches served with kettle cooked potato chips  
and pickle spear  
Minimum of 25 guests*

**CHEF SALAD** **\$12**  
Mixed greens, smoked ham and turkey, shredded cheddar jack cheese,  
bacon, hardboiled egg, tomato, cucumber, red onion, and croutons

**GRILLED CHICKEN COBB SALAD** **\$12**  
Romaine lettuce, seasoned grilled chicken breast, hardboiled egg, bacon,  
tomato, bleu cheese crumbles, cucumber, and croutons

**BERRY SPINACH SALAD** **\$12**  
Baby spinach, fresh seasonal berries, pickled cucumber, red onion,  
hardboiled egg, candied nuts, and feta cheese

**GRILLED CHICKEN CAESAR SALAD** **\$12**  
Romaine lettuce, Roma tomatoes, parmesan cheese, croutons, grilled  
chicken breast

**CHICKEN BASIL B.L.T. WRAP** **\$12**  
Seasoned grilled chicken, crispy bacon, romaine lettuce, tomato, and  
basil aioli

**MEDITERRANEAN VEGGIE WRAP** **\$12**  
Mixed greens, artichoke hearts, tomato, cucumber, roasted red peppers,  
feta cheese, and hummus

**ASIAGO ROAST BEEF** **\$12**  
Asiago toasted pretzel bun, thinly sliced roast beef, creamy  
horseradish sauce, mixed greens, and tomato

**ALMOND CHICKEN SALAD** **\$12**  
Croissant, homemade chicken salad, lettuce, and tomato

**ITALIAN GRINDER** **\$12**  
Smoked ham, turkey, salami, provolone cheese, lettuce, tomato, red  
onion, mayo, and balsamic vinaigrette on a sourdough hoagie

**SMOKED TURKEY WITH CHEDDAR** **\$12**  
Pretzel bun, lettuce, tomato, roasted red pepper aioli





# HOT PLATED ENTREES

*Includes choice of salad, bread and butter coffee service, water, or iced tea  
Minimum of 25 guests*

## SALAD CHOICES

### **GARDEN**

Greens, tomato, cucumber, carrots, red onions, and croutons

### **CAESAR**

Romaine lettuce, tomatoes, parmesan cheese, croutons

### **STRAWBERRY SPINACH**

Spinach, sliced strawberries, cucumber, red onion, candied nuts

### **ITALIAN**

Greens, tomato, shredded cheese, black olive, cucumber, pepperoncini, croutons

## ENTREES

### **BEEF MEDALLIONS**

Seared beef medallions with red wine reduction, smashed red potatoes and seasonal vegetables

**\$17**

### **TERIYAKI CHICKEN**

Teriyaki glazed chicken thighs, fried rice and sesame green beans

**\$15**

### **MESQUITE RUBBED PORK LOIN**

Sliced pork loin with whiskey apples, au gratin potatoes, and seasonal vegetables

**\$16**

### **GRILLED SWORDFISH FLORENTINE**

Grilled swordfish with fresh wilted spinach, fettuccine with a garlic white wine sauce, artichokes, and capers

**\$17**

### **CARVED TURKEY**

Sliced roast turkey breast, buttermilk mashed potatoes, pan gravy, basil creamed corn

**\$16**

### **MEDITERRANEAN CHICKEN**

Grilled chicken breast, lemon herb cream, tri color couscous, grilled zucchini and tomatoes

**\$15**

### **BEER BRAISED ROAST BEEF**

Buttermilk mashed potatoes, pan jus, and seasonal vegetable

**\$16**

### **GREEN CHILI CHICKEN**

Fire braised chicken breast with creamy green chili sauce, black beans and cilantro rice

**\$15**

### **GRILLED CHICKEN PRIMAVERA**

Marinated grilled chicken breast with roasted garlic fettuccini and seasonal vegetables

**\$15**

### **CHEESE RAVIOLI**

Jumbo cheese ravioli with tomato basil sauce and wilted spinach

**\$15**

# HORS D'OEUVRES

*Priced per 50 pieces*

## COLD OPTIONS

<b>CLASSIC SHRIMP COCKTAIL</b> Served with cocktail sauce and lemon	<b>\$120</b>
<b>SMOKED SALMON SPREAD WITH CUCUMBER ON A MINI BAGEL</b>	<b>\$75</b>
<b>FRESH TOMATO BRUSCHETTA CROSTINI</b>	<b>\$60</b>
<b>ALMOND CHICKEN SALAD ON MINI BAGELS</b>	<b>\$70</b>
<b>STEAK CROSTINI WITH HORSERADISH SAUCE</b>	<b>\$100</b>
<b>FIG AND GOAT CHEESE PHYLLO BITES</b>	<b>\$110</b>
<b>CRAB SALAD PHYLLO BITES</b>	<b>\$120</b>

## HOT OPTIONS

<b>VEGETABLE SPRING ROLLS</b> Served with sweet and sour sauce	<b>\$130</b>
<b>CHEESEBURGER SLIDERS</b>	<b>\$130</b>
<b>FRIED MAC AND CHEESE BITES WITH BUFFALO SAUCE</b>	<b>\$45</b>
<b>JUMBO CHICKEN WINGS</b> Buffalo, BBQ, Sweet Chili, or Honey Garlic	<b>\$100</b>
<b>SWEDISH, MARINARA, OR BBQ MEATBALLS</b>	<b>\$50</b>
<b>PORK POTSTICKERS WITH SWEET CHILI SAUCE</b>	<b>\$80</b>
<b>BACON AND CHEESE STUFFED JALAPENO PEPPERS</b>	<b>\$50</b>
<b>SPINACH AND ARTICHOKE DIP</b>	<b>\$80</b>
<b>SOFT BAVARIAN PRETZEL BITES</b> Served with Beer Cheese Sauce	<b>\$40</b>
<b>BACON STUFFED MUSHROOMS</b>	<b>\$50</b>
<b>ARTICHOKE STUFFED MUSHROOMS</b>	<b>\$50</b>
<b>GREEN CHILI CHICKEN TAQUITOS</b> Served with Cheese Sauce and Salsas	<b>\$90</b>
<b>TOASTED CHEESE RAVIOLIS WITH MARINARA</b>	<b>\$60</b>
<b>CHICKEN OR BLACK BEAN QUESADILLAS</b>	<b>\$100</b>
<b>FRIED CHICKEN TENDERS</b>	<b>\$75</b>



## CARVING STATIONS

*All carving stations require a uniformed chef attendant at \$100 per two hours  
Minimum 50 people. Served with two split rolls per person*

**BEEF TENDERLOIN**  
Creamy horseradish

**\$12** PER PERSON

**PORK TENDERLOIN**  
Brown Sugar BBQ Sauce

**\$6** PER PERSON

**ROASTED TURKEY BREAST**  
Cranberry mustard

**\$7** PER PERSON

**SMOKED HAM**  
Chipotle orange glaze

**\$6** PER PERSON

**INSIDE ROUND**  
Roasted garlic aioli

**\$7** PER PERSON



## DISPLAY SELECTIONS

*Prices are per person, except where noted, and must be based on attendance, with a minimum of 50*

**ARTICHOKE CAPRESE** **\$4**

Fresh sliced tomatoes, Buffalo mozzarella, marinated artichoke hearts, fresh basil, drizzled with olive oil and balsamic vinegar

**LAYERED HUMMUS DIP** **\$4**

Traditional hummus layer with cucumbers, tomatoes, feta cheese, Greek olives, and toasted pine nuts, served with mini pitas

**SEASONAL FRESH FRUIT** **\$3.50**

May include pineapple, honeydew melon, cantaloupe, grapes, watermelon, and berries

**ANTIPASTO** **\$5**

Selection of cured meats, various cheeses, olives, marinated vegetables, and assorted crackers

**GOURMET CHEESE AND FRUIT** **\$4.50**

Assortment of domestic and imported cheeses, seasonal fruit, crackers, and baguette

**CRUDITÉS** **\$3.50**

Fresh seasonal vegetables served with ranch

**CHIPS AND DIPS** **\$4.50**

Tortilla chips with salsa, queso, and guacamole

**SMOKED SALMON** **\$175 PER SIDE**

Enough for 30

Side of cold smoked salmon with capers, pickled red onions, cucumbers, cream cheese, and mini bagel crisps

# PLATED DINNER

All plated meals include one salad choice and dinner rolls  
Coffee, iced tea or water  
Minimum of 25 guests

## SALAD CHOICES

### GARDEN

Greens, tomato, cucumber, carrots, red onions, and croutons

### CAESAR

Romaine lettuce, tomatoes, parmesan cheese, croutons

### STRAWBERRY SPINACH

Spinach, sliced strawberries, cucumber, red onion, candied nuts

### ITALIAN

Greens, tomato, shredded cheese, black olive, cucumber, pepperoncini, croutons

## ENTREES

### CHICKEN PICCATA

\$22

Sautéed chicken breast, lemon cream with capers and artichokes, parmesan risotto, and chef's seasonal vegetables

### SEARED TOP SIRLOIN

\$26

8oz Choice top sirloin steak with a Dijon demi-glace, scalloped potato, and chef's seasonal vegetables

### PORTABELLA MUSHROOM

\$20

Ricotta cheese, spinach, cherry tomatoes, crispy panko, creamy polenta

### GRILLED PORK CHOP

\$24

Brined bone in pork chop served with granny smith apple chutney, sweet potato mash, and chef's seasonal vegetables

### BEEF MEDALLIONS

\$24

Searred cuts of teres major with a red wine reduction, garlic mashed potatoes, chef's seasonal vegetables

### SCAMPI TOPPED BAKED COD

\$25

White flakey Atlantic cod with garlic shrimp scampi, parmesan rice pilaf, chef's seasonal vegetables

### HERBED CHICKEN

\$22

Bone in roasted chicken breast with herbed cream sauce, roasted red potatoes, chef's seasonal vegetables

### NEW YORK STRIP

\$28

Chargrilled strip steak with a black pepper sherry cream sauce, roasted red potatoes and chefs' seasonal vegetables

# DINNER BUFFETS

All dinner buffets include one salad choice, one potato or grain choice, one vegetable choice, and dinner rolls. Coffee and hot tea service, iced tea, and water. Minimum of 25 guests

## CHICKEN

### CHAMPAGNE

Sautéed chicken breast, champagne cream sauce

### MARSALA

Sautéed chicken breast, mushroom and marsala wine cream sauce

### CAPRESE

Grilled chicken breast, melted mozzarella cheese, tomatoes, and basil

### ARTICHOKE PICCATA

Sautéed chicken breast, lemony caper and artichoke sauce

### RASPBERRY CHICKEN

Grilled chicken breast, raspberry glaze, feta, and sliced almonds

## PORK

### HERB ROASTED PORK LOIN

Served with mustard cream sauce

### BRINED BONE IN PORK CHOP

Served with whiskey apples

### SMOKED PORK TENDERLOIN

Served with orange marmalade glaze

## BEEF

### \$18 ROASTED SIRLOIN

whole grain mustard demi-glace (cooked med rare to medium)

### \$18

### SLOW ROASTED INSIDE ROUND

Served with red wine reduction (cooked to medium)

### \$18

### CHAR GRILLED FLAT IRON STEAK

Smoked red pepper coulis

### \$18

### SEARED BEEF MEDALLIONS

Brandied peppercorn cream sauce

### NEW YORK STRIP STEAK

Garlic herb butter

### \$18

### PRIME RIB CARVING STATION

Horseradish sauce and au jus

### \$20

## FISH

### BAKED OR FRIED COD

dill tartar sauce

### \$24

### GRILLED SALMON

lemon tarragon cream sauce

### \$20

### BAKED COD

topped with shrimp scampi

## POTATOES AND GRAINS

Loaded potato casserole

Roasted red potatoes

Salt and pepper baked potatoes  
with butter and sour cream

Au gratin potatoes

Yukon Gold garlic mashed

Parmesan rice pilaf

Garlic and herb long grain and wild rice

## VEGETABLES

Mixed seasonal vegetable

(may include yellow squash, zucchini, green beans,  
red peppers, and carrots)

Lemon green beans

Basil creamed corn

# DESSERTS

*Priced per person*

## PLATED DESSERTS

<b>RED VELVET CAKE</b>	<b>\$4.50</b>
<b>KEY LIME PIE</b>	<b>\$4.50</b>
<b>TIRAMISU</b>	<b>\$4.50</b>
<b>NY CHEESECAKE WITH SEASONAL FRESH BERRIES</b>	<b>\$4.50</b>
<b>LEMON SPONGE CAKE</b>	<b>\$4.50</b>
<b>CHOCOLATE AND PEANUT BUTTER PIE</b>	<b>\$4.50</b>
<b>CHOCOLATE MOUSSE TURTLE PIE</b>	<b>\$4.50</b>
<b>CHEESECAKE ASSORTMENT</b> New York, raspberry swirl, vanilla chocolate layer, and chocolate chip	<b>\$3.50</b>
<b>TRIPLE CHOCOLATE CAKE</b>	<b>\$3.50</b>

## BUFFET DESSERTS

<b>CARAMEL BREAD PUDDING</b>	<b>\$4</b>
<b>ASSORTED CHEESECAKE</b>	<b>\$3</b>
<b>ASSORTMENT OF DESSERT BARS</b>	<b>\$3</b>
<b>TRIPLE BERRY CRISP</b>	<b>\$4</b>
<b>TRIPLE CHOCOLATE BROWNIES</b>	<b>\$2</b>
<b>ASSORTED FRESHLY BAKED COOKIES</b> Chocolate chip, butter sugar, M&M, double chocolate, oatmeal raisin	<b>\$1</b>

# BAR OPTIONS

## HOSTED BAR

*Charges are based on the actual number of drinks consumed*

## CASH BAR

*Guests purchase their own drinks, price includes Nebraska sales tax*

<b>CALL COCKTAILS</b>	<b>\$7</b>
<b>PREMIUM BRANDS</b>	<b>\$9</b>
<b>CANNED DOMESTIC BEER (16OZ)</b>	<b>\$7</b>
<b>NON-ALCOHOLIC BEER</b>	<b>\$7</b>
<b>IMPORTED/PREMIUM BEER (12 OZ)</b>	<b>\$8</b>
<b>HOUSE WINE</b>	<b>\$7</b>
<b>IMPORTED CORDIALS</b>	<b>\$9</b>
<b>SOFT DRINKS (12 OZ)</b>	<b>\$3</b>
<b>BOTTLED WATER (20 OZ) DOMESTIC</b>	<b>\$4</b>
<b>KEGS</b>	<b>\$350</b>

## CRAFT AND IMPORTED KEGS

*Price based on brand*

### DOMESTIC BEER

Miller Lite, Coors Light, Michelob Ultra, Budweiser, Bud Light, MGD, Busch Light

### IMPORTED/CRAFT BEER

Lagunitas IPA, Leinenkugel Seasonal, Brickway Coffee Vanilla Stout

### CALL BRANDS

New Amsterdam Gin, Smirnoff Vodka, Cruzan Rum, Jose Cuervo Tequila, Dewars Scotch, Jim Beam Bourbon

### PREMIUM BRANDS

Bombay Sapphire Gin, Tito's Vodka, Captain Morgan Rum, Jose Cuervo Traditional, Glenlivet Scotch, Jack Daniels, Crown Royal Whiskey

### CORDIALS

Kahlua, Ameretto, Irish Cream, Jägermeister

### CUSTOMIZED SPECIALTY DRINKS

Treat your guests to a cocktail specially crafted to fit your event  
Please contact our catering manager for more information

## WINES BY THE BOTTLE

### CANYON ROAD

**\$25**

Chardonnay, Moscato, White Zinfandel, Cabernet, Merlot, Pinot Noir

*Other liquors and wines available upon request and availability.*

*The beverage laws of Nebraska hold the Ralston Arena responsible for the consumption of all alcoholic beverages on premise, therefore we cannot permit any non-premise purchased beverages to be consumed in any part of our facilities.*

*Prices are subject to a service charge of 20% and sales tax of 7%*







# FOOD & BEVERAGE POLICIES

## **MENU SELECTIONS AND PRICING**

Our Menus have been designed with your needs and ultimate satisfaction in mind. Our Catering Manager and Executive Chef will ensure that any selection whether one of our proven favorites on the menu or a special customized creation is prepared and served with the highest level of quality available. To assure availability of menu items please provide your Catering Manager your food and beverage selections eight (8) weeks prior to scheduled event. We will make every effort to accommodate those with special religious or dietary requirements. Due to the seasonal supply fluctuation of food and beverage products, menu prices will be guaranteed ninety (90) days prior to your event

## **BEVERAGE CONSUMPTION**

Canned or bottled beverages may be purchased on a consumption basis.

## **ALCOHOLIC BEVERAGES**

We offer a complete selection of beverages to complement your function. Guests may purchase their own beverages or the host can be charged with the actual number of drinks consumed with a minimum of \$500 in sales. If the minimum is not reached the customer will pay the difference. We require one bartender per 75 people with a flat fee of \$100.00 per bartender.

The Nebraska Liquor Commission regulates alcohol and beverage service. As a licensee we are responsible for the administration of these regulations. Only state licensed personnel and Ralston Arena catering employees are authorized to serve alcoholic beverages in our facilities. In compliance with regulations we reserve the right to refuse alcohol service to intoxicated or underage persons. Alcoholic beverages may not be removed from the premises.

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## **DONATED FOOD AND BEVERAGE**

Please consult the event department

## **BILLING, CANCELLATIONS AND PAYMENTS**

A 50% deposit of the estimated Food and Beverage charges and a signed contract on file in our office is due 60 days prior to your event. The remaining 50% of estimated charges are payable 10 business days (M-F) prior to the event. Any on site adjustments, additions and replenishments of the contacted catering service will be reflected in a final invoice and payable within 30 days of receipt. Any payments not received within the 30 days will be charged and additional 1.5% per month until full payment is received. Should you decide to cancel any or all of your functions less than 4 weeks prior to your first scheduled event you will be subject to a cancellation fee. This fee constitutes a minimum charge of 50% of the cancelled total and beverage orders up to a maximum of 100% should you cancel service less than 72 hours prior to your event.

## **GUARANTEES**

In order to ensure the success of your function and the satisfaction of guests, food and beverage quantity guarantees and attendance guarantees must be received by the events department three (3) business days (M-F) prior to your event. This number will constitute your final guarantee and will not be subject to reduction. If this final guarantee is less than 75% of your originally contracted estimate (see above) we reserve the right to charge for damages. Damages will be calculated up to a maximum of 75% of the difference between the contracted and final guarantee. Ralston Arena will prepare to serve 5% over your final guarantee (for seated meals only) up to a maximum of 100 guests. You will be charged for the greater of the actual number of guests served or the final guarantee amount. Increases made within the 72-hour deadline are subject to approval by the events department and subject to additional charges. We reserve the right to make any reasonable substitutions as necessary.

## **EMPLOYEES, SERVICE CHARGE AND SALES TAX**

Catering employees will deliver food and beverage service and clean related areas. Catering personnel are not permitted to perform any general cleaning duties (non-food related) or act as badge checkers, ticket takers or security personnel.

**All catered events are subject to 7% Nebraska sales tax and a 20% Management Charge. 60% of this Management Charge is distributed to the employees who perform services in connection with the catered event. The remaining 40% of this Management Charge is the sole property of the food/beverage service company or the venue owner, as applicable, is used to cover such party's costs and expenses in connection with the administration of the catered event (other than employee tips, gratuities, and wages), and is not charged in lieu of a tip. The Management Charge is not a tip, gratuity, or service charge, nor is it purported to be a tip, gratuity, or service charge, for any wait staff employee, service employee, service bartender, or other employee, and no part of the Management Charge will be distributed (as a tip, gratuity, or otherwise) to any employee who provides service to guests.**

Sales tax-exempt organizations are required to provide the Catering Manager a copy of their Nebraska Certificate of Exemption a minimum of two weeks prior to the event.

## **EXCLUSIVITY**

Please note that no food or beverage of any kind may be brought into the Ralston Arena by event organizers, guests or their invitees. Only Caterers who have provided the appropriate credentials and insurance verification to the Food and Beverage Director are authorized to cater in the Ralston Arena. Clients wishing to use an "Authorized Caterer" will be charged an additional \$2.50 per person by the Food and Beverage Department. In the event of any violations of this policy, Ralston Arena reserves the right to assess a charge for such violations to exclusivity. Additionally, the State of Nebraska Health, Liquor and Insurance regulations prohibit any leftover food and beverage to be taken off the premise.

## **OTHER LIABILITY**

Ralston Arena reserves the right to inspect and control all functions. Liability for damages to the premises will be charged accordingly.

## **SMOKING POLICY**

The Ralston Arena is a non-smoking facility.

## **CHINA SERVICE**

China service is available for groups of up to 250 at no charge.

## **LINEN**

There is not a charge for standard linen (white tablecloths and napkins) used. Additional colors to match your decor are available for an additional charge. We will order 10% over the requested amount to cover any accidents.

## **SEATING**

Banquet seating will be at round tables of eight (8) guests unless otherwise specified.

## **DECORATION AND THEME DECOR**

Arrangements for floral centerpieces and props may be made through Ralston Arena for an additional fee. Clients may use their own centerpieces and props to decorate. Ralston Arena assumes no responsibility for the placement and removal from the tables, damage, loss or theft of these items. All decor must meet with the approval of the Fire Marshall. No glitter or helium balloons are permitted and violations of this rule will result in a maintenance fee of \$500.

**WE LOOK FORWARD TO MAKING YOUR EVENT A SUCCESS!**

7300 Q ST | OMAHA, NEBRASKA 68127

RALSTONARENA.COM

