

# American Lake Conference Center Wedding Catering Menu



## Menu Selections

The staff at American Lake Conference Center takes great pride creating unique and memorable special events. Please consider the enclosed menus as a starting point for your function.

Selections should be made a minimum of 30 days prior to the event. Meal prices are guaranteed 90 days prior to your event. For all plated meals, a guaranteed entrée count is required seven days in advance, designating specifically how many of each type of entrée you will need (preordered). All guests will receive the same first course, second course and/ or dessert course selection, unless arrangements are made with your ALCC Catering and Event Supervisor. When multiple entrees are selected, all meals will be charged at the highest entrée price.

Buffet menus are available with a minimum of 25 guests. For plated meals from the banquet menu, you must have at least 20 guests to order two entrée choices.

In order to provide accurate service to your guests, place cards and a seating diagram designating the recipients of each entrée type are required. With the exception of cakes, no food or beverages intended for the function may be brought into or removed from American Lake Conference Center per Army and Preventive Medicine Regulation. Our in-house

pastry chef will be happy to create a beautiful wedding cake for your event. Cakes not provided by ALCC are subject to a cutting fee. We are more than happy to accommodate the special dietary needs of your attendees with advance notice. Please note: Meal substitutions made during an event without prior notice will result in an additional charge.

## Banquet Room Rental and Deposits

A banquet room rental fee will be charged for all catered functions at American Lake Conference Center. A signed contract for the banquet room(s) and deposit will be required to guarantee the event space and dates to you. Upon receipt of your food and beverage selections, an estimate for all food and beverage services provided by American Lake Conference Center will be prepared for your approval, and the balance is due in full seven days prior to the event.

## Weather Disruption

We are happy to accommodate changes in your ceremony location, space permitting, as a backup for rain or cold weather. However, your catering manager must receive a final decision six hours prior to the ceremony. If any changes are made to the final set-up after arrival, a \$150 late set-up fee will apply.

## Guarantees

The estimated number of guests attending your function is requested two weeks prior to your event. The final guaranteed number of guests attending your function will be required seven working days prior to the function to ensure our correct ordering of food and beverage product. If the final guarantee is not provided, the two-week estimate will be considered the guaranteed count. If the two-week estimated count is not provided, we will consider the number of guests reflected on your contract as the final count. Final billing is based on the guaranteed count. If attendance should exceed the final number of guests guaranteed, you will be responsible for the balance at the conclusion of the function.

## Cancellations

American Lake Conference Center requires a written notice of cancellation to be received by your catering manager a minimum of 30 days prior to

your function in order to be responsible for paying any less than 100% of the estimated total amount due and forfeiting all deposits paid.

## Service Charges

All catering charges (including non-food and beverage items) are subject to a service charge of 20%. Facility fees are exempt from the 20% service charge.

## Payments and Refunds

All payment is required within full seven days prior to event date. Payment is based upon the most recent signed contract that guarantees guest count, meal choice and additional services required by event. All deposits are required for holding facility date and rooms. Refund of deposit will be in full if cancellation has occurred in writing 30 days prior to event date.

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# MENU SELECTIONS

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## Hors D'Oeuvres

- Black Sesame Ahi Tuna with Wasabi Aioli, \$40/Dozen
- Grilled and Chilled Tiger Prawn Skewers, \$35/Dozen
  - Fresh Fruit Brochettes, \$20/Dozen
  - Prosciutto and Fennel Crostini, \$20/Dozen
    - Parmesan and Italian Sausage
    - Stuffed Mushrooms, \$25/Dozen
  - Jalapeno Deviled Eggs, \$20/Dozen
  - Baked Brie en Croute, \$20/Dozen
    - Antipasto Skewers, \$20/Dozen
    - Caprese Skewers, \$20/Dozen
  - Dried Apricot with Herb Goat Cheese, \$20/Dozen
  - Gravlax and Dill Crème Fraiche Toasts, \$25/Dozen
    - Assorted Cheese Platter, \$65/Each
    - Roasted Seasonal Vegetable with Grilled Flatbread Platter, \$60/Each
    - Assorted Vegetable Crudite', \$55/Each

## Plated Dinners

A count for entrees is due seven business days prior to your event. If you are unable to provide an order count at this time, an additional \$5 per entrée will be charged.

- Three Course: \$31/person
- Four Course: \$36/Person
- Five Course: \$41/Person

## Soups

Please select one:

- Sweet Onion and Gruyere Cheese with French Bread Croutons
- Southern Black Bean and Bacon with Crème Fraiche and Chives
- Smoked King Salmon Chowder with Garlic Toast Point
- Oven Roasted Red Pepper Bisque with Garlic Oil Curried Sweet Carrot

## Salads

Please select one:

Baby Lettuce Spring Salad with  
White Balsamic Vinaigrette

Roasted Beet Salad with Crushed Pistachio,  
Crumbled Feta and Cider Vinaigrette

Marinated Buffalo Mozzarella Caprese Napoleon  
Prosciutto, Gorgonzola and Candied  
Walnuts over Seasonal Greens

## Intermezzo

Additional \$5/Person for 3- to 4-Course Dinners.

Included with 5-Course Dinners:

Chef's Selection Seasonal Sorbet

## Main Courses

Served with Seasonal Vegetable and Starch.  
Please select up to three in advance:

Wild King Salmon with Apricot and Basil Glaze

White Corn Crusted Halibut with Chili Cilantro Crema

Oven-Roasted Trout with Vanilla Bean  
Jalapeno reduction and Caramelized Red Peppers

Cajun-Rubbed Grilled Ribeye Steak  
with Roasted Yukon Gold Potatoes

Gorgonzola Butter Crusted Petite Filet Mignon  
with Yukon Gold Mashed Potatoes

Pan-Fried Pork Medallion with Whole Grain  
Dijonnaise and Walnut Apple Chutney

Pan-Seared Bone-In Chicken Breast with Roasted  
Garlic Vodka Sauce and Oven-Roasted Tomato  
Concasse

Vegetarian Jambalaya with Eggplant Sausage, Saf-  
ron Rice, Sauteed Vegetables and Toasted Pine Nuts

Baked Stuffed Portabella Mushroom with  
Goat Cheese, Spinach and Plum Tomatoes

## Desserts

Please select one:

Vanilla-Orange Crème Brulee

Lemon Parfait with Raspberry Sweet Cream

Chocolate Mousse with Blackberry Gelee

Sea Salt and Caramel Cheesecake

## Buffet Dinners

Two Entrées, \$29/Person

Three Entrées, \$33/Person

## Salads

Please select one:

Romaine Caesar with Parmigiano-  
Reggiano and White Anchovy

Avocado, Quinoa and White Bean  
Salad with Elderberry Balsamic

Roasted Beet Salad with Lemon Vinaigrette

Seasonal Spring Greens with  
Champagne Vinaigrette

## Sides

Please select two (three):

Smashed Baby Potato with Applewood  
Smoked Bacon and Chive Butter

Eggplant and Chanterelle Risotto

Frenched and Roasted Rosemary  
Fingerling Potatoes

Wild Rice Pilaf with Dried Cranberries

Cornbread Stuffing with Wild Mushrooms  
and Toasted Pine Nuts

## Vegetables

Please select two:

Roasted Winter Squash with Fig  
and Elderberry Balsamic

Honey-Glazed Carrots

Oven-Roasted Seasonal Root Vegetables

Sauteed Portabella and Button Mushrooms  
with Garlic and Shallot Compote

Baked Broccoli and Cauliflower with  
Sesame Oil and Toasted Sesame Seed

## Entrees

Please select two (three):

Lemon and Rosemary-Rubbed  
Free-Range Chicken Breast

Brown Sugar and Chile-Rubbed Pork Loin  
with Whole Grain Mustard

Grilled Pacific King Salmon with Honey Glaze

Baked Four-Cheese Pasta with Oven-Roasted  
Tomatoes, Garlic, Basil Chiffonade and Chile Oil

Pan-Seared Garlic Studded Beef Sirloin  
with Red Wine Demi -Glace

Butternut Squash Stuffed Ravioli with  
Sage Butter and Baby Spinach

## Beverage Packages

While American Lake Conference Center takes pride in our beverage selection of house wine and craft beers, we understand the need for specific selections to meet your needs. All selections and quantities separate from house offerings must be made no later than four weeks before event date to ensure product arrives in a timely manner. Pricing and adjustments may differ from in-house pricing.

### Beer Selections

Domestic: Coors Banquet, Coors Light, Blue Moon

Craft: Ninkasi Total Domination IPA, Coney Island Hard Root Beer, Dicks Danger Ale, Pyramid Hefe, Samuel Adams Boston Lager, Samuel Adams Rebel IPA, Fish Tale Organic Amber

Import: Dos Equis, Guinness, Heineken

### Wine Selections

House Wine glass/bottle Black Oak Winery

Red: Merlot, Cabernet

White: Chardonnay, Pinot Grigio, White Zinfandel

Other wine upon request

### Punch Bowls

Non-Alcoholic: \$40/Gal

With Alcohol: \$90-125/Gal

American Lake Conference Center's bartenders take pride in their mixology skills and would love to recreate a family recipe, one of their own recipes, or create a recipe fitting your wedding.

### Beverage Package One

House White and Red Wines, Bottled Beer, Assorted Sodas and Bottled Water

\$12 per person (1 hour), \$18/person (2 hours), \$25/person (3 hours), \$35/person (4 hours)

### Beverage Package Two

House White and Red Wines, Bottled Beer, Well Spirits and Cocktails, Assorted Sodas and Bottled Water

\$15/person (1 hour), \$20/person (2 hours), \$30/person (3 hours), \$40/person (4 hours)

Includes Specialty His/Her Drink

### Beverage Package Three

House White and Red Wines, Bottled Beer, Premium Spirits and Cocktails, Assorted Sodas and Bottled Water

\$20/person (1 hour), \$25/person (2 hours), \$35/person (3 hours), \$45/person (4 hours)

Includes Specialty His/Her Drink

*Wine poured at the table for dinner service is charged separately upon prepurchase*

*Beverages for children under age 5 are free during package hours.*

*Guests ages 20 and younger are half the price of the agree-upon package*

### Service and Labor Fees

A 20% service charge will be applied to all food purchases

A 10% service charge will be applied to all hosted tabs

A \$25 per hour labor fee will be charged when hosted or nonhosted bars whose sales do not exceed \$100 per hour of operation, per bar

*Due to quality and availability, prices may be subject to change*



**AMERICAN LAKE**  
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