




WEST BADEN SPRINGS
HOTEL®

BANQUET & EVENT MENUS



BREAKFAST MENUS

Prices based on one hour of service. Served with Starbucks Coffee Service, Tazo Teas and Chilled Juices including Fresh Squeezed Orange Juice.

WEST BADEN CONTINENTAL - 22

For groups of 12 or more. For smaller groups, please refer to our À La Carte menu.

- Bananas
- Seasonal Fresh Fruit
- Assorted Dry Cereals and Milk
- Fresh Bakery Selection with Butter and Fruit Preserves

HEALTHY START CONTINENTAL - 25

For groups of 12 or more. For smaller groups, please refer to our À La Carte menu.

- Seasonal Fresh Fruit
- Assorted Bagels and Sourdough English Muffins with Cream Cheese and Peanut Butter
- Steel-Cut Oats with Brown Sugar and Toasted Pecans
- Yogurt Parfaits with House-Made Granola

ORANGE COUNTY BUFFET - 34

Groups under 20 add 5 per person surcharge.

- Sliced Seasonal Fresh Fruit
- Scrambled Eggs
- Applewood Smoked Bacon
- Hash Brown Casserole
- Brioche French Toast and Warm Maple Syrup
- Steel-Cut Oats with Brown Sugar and Toasted Pecans
- Yogurt Parfaits with House-Made Granola
- Fresh Bakery Selection with Butter and Fruit Preserves

SOUTHERN INDIANA BREAKFAST BUFFET - 38

Groups under 20 add 5 per person surcharge.

- Sliced Seasonal Fresh Fruit
- Scrambled Eggs
- Local Mushroom and Goat Cheese Quiche
- Applewood Smoked Nueske's Ham
- Caramelized Onion and Fingerling Potato Hash
- Black Rind Cheddar Grits
- Bircher Muesli Parfaits
- Fresh Bakery Selection with Butter and Fruit Preserves

CONTINENTAL BREAKFAST ENHANCEMENTS

- Quiche Lorraine with Bacon, Onions and Gruyere Cheese - **8 each**
- Hard-Boiled Eggs - **2 each**
- Toasted English Muffin with Sausage, Eggs and Cheddar Cheese - **8 each**
- Fresh Croissant with Eggs, Applewood Smoked Bacon and Cheddar - **8 each**
- Smoked Salmon, Cream Cheese and Traditional Accompaniments - **12**
- Omelet Station - **15** (Minimum 20 People)
- Farm-Fresh Eggs, Aged Cheddar, Local Goat Cheese, Swiss, Spinach, Local Mushrooms, Asparagus Tips, Bell Peppers, Jalapeños, Diced Tomatoes, Red Onion, Guacamole, Pit Smoked Ham and Bacon*

Prices based per person unless otherwise noted.

All food and beverage is subject to a taxable 21% service charge and applicable taxes. Prices subject to change.

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À LA CARTE

BEVERAGES

Starbucks Coffee - **55** per gallon

Regular and Decaffeinated

Tazo Herbal Hot Tea - **40** per gallon

Fresh Brewed Unsweetened Tea - **40** per gallon

Bottled Juices - **3**

Orange, Cranberry, Apple, Grapefruit

Coke Brand Soft Drinks - **3**

Coke, Coke Zero, Diet Coke, Sprite and Sprite Zero

Icelandic Glacial Bottled Water - **4**

Sparkling Water - **5**

Gold Peak Bottled Iced Teas - **4**

GOODIES

Jumbo Assorted Cookies - **36** per dozen

Brownies & Blondies - **36** per dozen

Breakfast Pastries & Muffins - **36** per dozen

Bagels & Cream Cheese - **30** per dozen

Stadium Pretzels with Assorted Dipping Sauces - **30** per dozen

House-Made Potato Chips & Caramelized Onion Dip - **6**

Tortilla Chips, Fresh Salsa & Guacamole - **6**

Yogurt Bar - **10**

Chobani Vanilla and Fruit Yogurts, Berries and House-Made Granola

Whole Fresh Fruit - **24** per dozen

Fresh Seasonal Sliced Fruit Platter - **6**

Spicy Bar Mix - **16** per pound

Approximately 20 people per pound

Granola Bars - **3** per bar

Specialty Granola Bars & Power Bars - **5** per bar

Assorted Miniature Candy Bars - **3**

Make-Your-Own Trail Mix - **7**

*Peanuts, Dried Fruits, Coconut, Butterscotch and Chocolate Chips,
House-Made Granola, Pumpkin Seeds, M&M's, Cashews*

PLATED LUNCHES

*Served with Fresh-Baked West Baden Dinner Rolls and Butter, Starbucks Coffee Service,
Tazo Teas and Iced Tea.*

PLATED COLD LUNCHES - 28

Select one accompanying dessert from the bottom of the page.

Café Chicken Salad Plate

Toasted Pecan and Red Grape Chicken Salad with Hard-Boiled Egg, Fresh Sliced Fruit, Cornichons, and Zucchini Bread layered with Cream Cheese

Salmon Caesar Salad

Chopped Hearts of Romaine, Shaved Pecorino Cheese and Garlic Croutons tossed in a Traditional Caesar Dressing and topped with Grilled Salmon

PLATED HOT LUNCHES - 38

Select one first course, one entrée and one dessert.

FIRST COURSE

Traditional Caesar Salad with Parmesan Cheese

Crisp Mixed Green Salad with Balsamic Vinaigrette

Tomato Basil Bisque

French Onion Soup

ENTRÉES

Chicken Florentine

Almond Encrusted Chicken stuffed with Spinach and Brie. Served with Roasted Garlic Risotto, Seasonal Vegetables and Sun-Dried Tomato Sauce

Grilled Salmon

Served with Asparagus Risotto, Seasonal Vegetables and Red Pepper Coulis

Braised Beef Short Rib

Served with Yukon Gold Whipped Potatoes, Seasonal Vegetables, Natural Jus

DESSERTS

Dark Chocolate Macaron with Caramel Filling

House Sorbet

Trio of Cheesecake

Pastry Chef's Selection of Mini Cheesecakes

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GRAB-N-GO LUNCHES

GRAB-N-GO LUNCHES - 26

Minimum of 10. Each boxed lunch includes Potato Chips, Cookie, Small Bottled Water and One Salad. Boxed lunches served in the meeting space - add 3 per guest.

SALADS (Select One)

- Fresh Fruit Cup
- Mustard Potato Salad
- Pasta Primavera Salad

SANDWICHES (Select up to Three)

Smoked Nueske's Turkey

Crisp Bacon, Swiss Cheese, Leaf Lettuce and Tomato Jam on Garlic Herb Focaccia

Smoked Nueske's Ham

Black Rind Cheddar, Caramelized Onions, Bibb Lettuce and Maille Whole-Grain Honey Mustard on Wheat Berry Bread

Pesto Grilled Chicken

Hearts of Romaine, Fresh Mozzarella, Tomato Bruschetta and Basil Aioli wrapped in a Tomato Tortilla

Albacore Tuna Salad or Pecan Chicken Salad

Served with Bibb Lettuce on a Buttery Croissant

Italian Salami, Pepperoni and Soppressata

Provolone Cheese, Pepperoncini Peppers, Sliced Roma Tomato, Shredded Lettuce, Extra-Virgin Olive Oil and Red Wine Vinegar on Ciabatta Bread

Grilled Portobello Wrap

Baby Spinach, Fresh Mozzarella, Tomatoes, Cucumbers and Carrots with Basil Aioli wrapped in a Flatbread Pita

WORKING LUNCHES

Groups under 20 add 5 per person surcharge. Served with Starbucks Coffee Service, Tazo Teas and Iced Tea.

WEST BADEN EXECUTIVE - 39

STARTERS

- Smoked Gouda and Tomato Bisque
- Iceberg Wedge with Shaved Radish, Red Onion, Carrot Ribbons, Manchego Cheese and Creamy Roasted Tomato Vinaigrette
- Caramelized Onion Potato Salad with Bacon Lardons, Greek Dill Yogurt and Baby Kale

ENTRÉES

- Grilled Portobello, Baby Spinach, Fresh Mozzarella, Tomatoes, Cucumbers and Carrots with Basil Aioli, Wrapped in a Spinach Tortilla
- Platter of Sliced Beef Tenderloin, Slow-Roasted Honey Brined Pork Loin and Smoked Nueske's Turkey Breast

ACCOMPANIMENTS

- Whole-Grain Mustard, Creamy Horseradish, Chive Aioli, Sliced Gourmet Cheeses and House-Made Breads

DESSERT

- Assorted Petite Sweets

LILLIAN - 36

Add Baked Potatoes with Assorted Toppings for an additional 5 per person.

STARTERS

- Soup du Jour
- Fresh Fruit Salad

ENTRÉES

Build Your Own Salad

- Chopped Hearts of Romaine, Chopped Iceberg, Baby Spinach, Goat Cheese, Parmesan, Aged Cheddar, Smoked Bacon, Ham, Turkey, Chicken, Broccolini, Carrot Petals, Cherry Tomatoes, Shaved Red Onion, Bell Peppers, Pepperoncini Peppers, Black Olives, Toasted Cashews, Focaccia Croutons and Assorted Dressings. Served with Fresh Yeast Rolls and Sweet Cream Butter.

DESSERT

- Chocolate Covered Strawberries
- Miniature Tarts

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WORKING LUNCHES

Groups under 20 add **5** per person surcharge. Served with Starbucks Coffee Service, Tazo Teas and Iced Tea.

BALLARD - 40

STARTERS

- Chopped Hearts of Romaine Salad with Black Olives, Shaved Red Onions, Sliced Roma Tomatoes, Focaccia Croutons and Pepperoncini Peppers with Selection of Dressings
- Antipasto Platter

ENTRÉES

- Porcini Mushroom Ravioli with Basil Pesto
- Chicken Piccata with Crisp Capers and Lemon Butter
- Caramelized Salmon with Red Pepper Coulis

ACCOMPANIMENTS

- Parmesan Crusted Asparagus
- Focaccia Breadsticks

DESSERTS

- Cappuccino Brownie Bites
- Pistachio Cannolis

SOUTHWESTERN - 40

STARTERS

- Chicken Tortilla Soup
- Chopped Iceberg, Corn, Black Bean, Tomato and Avocado Salad with Asiago Cheese and Southwest Ranch
- Tortilla Chips with Queso Dip

ENTRÉES

- Traditional Cheese Enchiladas (Gluten Free)
- Marinated and Grilled Steak, Chicken and Shredded Pork

ACCOMPANIMENTS

- Grilled Onions and Peppers, Lettuce, Tomatoes, Cheddar Cheese, Sour Cream, Pico de Gallo, Guacamole, Flour Tortillas, Verde Rice

DESSERTS

- Mini Caramel Flan Cakes
- Margarita Tarts

SALAD & SANDWICH - 36

Served with Fresh Fruit Salad, Dinner Rolls with Butter, Chef's Choice Soup and a Platter of Fresh Homemade Cookies and Brownies. Udi's Gluten Free Bread available upon request.

SALADS (Select Two)

- Traditional Caesar Salad
- Mixed Greens with English Cucumber, Cherry Tomatoes, Shaved Red Onion and Balsamic Vinaigrette
- Loaded Baked Potato Salad
- Chopped Iceberg and Romaine Salad with Bacon, Mushrooms, Shredded Cheddar, Diced Tomatoes, Shredded Carrots and Assorted Dressings
- Pasta Primavera Salad
- Toasted Farro, Chickpeas, Fava Beans, Blistered Cherry Tomatoes, Walnuts, Caramelized Leeks, Feta Cheese, Extra-Virgin Olive Oil and Sherry Vinegar

SANDWICHES (Select Three)

Smoked Nueske's Turkey

Crisp Bacon, Swiss Cheese, Leaf Lettuce and Tomato Jam on Garlic Herb Focaccia

Smoked Nueske's Ham

Black Rind Cheddar, Caramelized Onions, Bibb Lettuce and Maille Whole-Grain Honey Mustard on Wheat Berry Bread

Pesto Grilled Chicken

Hearts of Romaine, Fresh Mozzarella, Tomato Bruschetta and Basil Aioli wrapped in a Tomato Tortilla

Albacore Tuna Salad or Pecan and Grape Chicken Salad

With Bibb Lettuce on a Buttery Croissant

Italian Salami, Pepperoni and Soppressata

Provolone Cheese, Pepperoncini Peppers, Sliced Roma Tomato, Shredded Lettuce, Extra-Virgin Olive Oil and Red Wine Vinegar on Ciabatta Bread

Grilled Portobello Wrap

Baby Spinach, Fresh Mozzarella, Tomatoes, Cucumbers and Carrots with Basil Aioli wrapped in a Flatbread Pita

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PLATED DINNERS

All dinners served with Seasonal Vegetables, Fresh-Baked West Baden Dinner Rolls and Butter, Dessert, Starbucks Coffee Service, Tazo Teas and Iced Tea.

STARTER (Select One)

Lobster Bisque

Finished with Sherry, Crème Fraîche and Lobster Garni

Smoked Gouda and Tomato Bisque En Croute

Five Onion Soup

With Gruyere Crostini

Cream of Broccoli Soup

With Aged White Cheddar and Nutmeg

Mixed Baby Greens

Granny Smith Apples, Toasted Pine Nuts, Bacon Lardons, Asiago Cheese and Roasted Shallot Vinaigrette

Hearts of Romaine Caesar

With Cracked Black Peppercorn Dressing

Iceberg Wedge

With Crispy Bacon, Shaved Red Onion, Sliced Roma Tomatoes, Crumbled Blue Cheese and Point Reyes Blue Cheese Dressing

Local Bibb

With Dried Cherries, Candied Walnuts, Local Goat Cheese and a White Balsamic Vinaigrette

ENTRÉES

Pine Nut Encrusted Feta Stuffed Chicken - 48

With Sweet Basil Whipped Potatoes and Caper Butter

Herb Brined French Cut Free Range Chicken Breast - 49

With Wild Rice Pilaf and Molasses Demi-Glace

Grilled Filet Mignon - 65

With Dauphinoise Potatoes and a Cabernet Reduction

Grilled Double Bone In Pork Chop - 50

With Gruyere Polenta and Rosemary Jus

Grilled Ora King Salmon - 52

With Asparagus Risotto and Red Pepper Coulis

Blue Lump Crab Cakes - 67

With Organic Stone-Ground Grits and Étouffée Sauce

DUET ENTRÉE SELECTIONS

Boursin Studded Grilled Petite Filet and Caramelized Ora King Salmon - 68

With Garlic Whipped Yukon Gold Potatoes, Whole-Grain Mustard Beurre Blanc and Port Demi-Glace

Balsamic Glazed Slow Roasted Beef Tenderloin and Grilled Swordfish - 67

With Sun-Dried Tomato Pesto and Long-Stem Artichoke Couscous, Lemon Butter and Natural Jus

Bacon Wrapped Filet of Rib-Eye and Grilled Red Snapper - 67

With Sweet Potato Puree and Chasseur Sauce

Medallions of Beef and Pesto Seared Chicken - 65

With Fire-Roasted Red Pepper Risotto and Natural Jus

Braised Beef Short Rib and Chilean Sea Bass - 70

With Roasted Fingerling Potatoes, Braising Jus and Chardonnay Butter

DESSERTS (Select One)

White Chocolate Crème Brûlée (Gluten Free)

With Fresh Berries

Lemon Tart

With Fresh Berries and Whipped Cream

New York Style Cheesecake

With Raspberry Coulis

West Baden Signature Chocolate Dome

Chocolate Cake layered with Chocolate Mousse in a Chocolate Ganache Shell

Warm Flourless Chocolate Lava Cake

With Strawberry Puree and Confectioner's Sugar

Wild Berry Shortcake

Sponge Cake layered with Fresh Whipped Cream and Mixed Wild Berries

Selection of Petite Desserts

Pastry Chef's Choice of Three Petite Desserts

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DINNER BUFFETS

Minimum 40 guests. Served with Fresh-Baked West Baden Dinner Rolls and Butter, Starbucks Coffee Service, Tazo Teas and Iced Tea.

WEST BADEN DINNER BUFFET - 70

STARTERS

Chef's Seasonal Soup du Jour
 Shrimp and Charred Corn Salad with Sliced Avocado
 Bibb Salad with Strawberries, Almonds, Goat Cheese and Citrus Vinaigrette

ENTRÉES

Seared Beef Medallions with Local Mushroom Demi-Glace
 Pine Nut Encrusted Chicken Breast with Basil Pesto Cream
 Ora King Salmon with Dill Buerre Blanc

ACCOMPANIMENTS

Garlic Whipped Yukon Gold Potatoes
 Fresh Seasonal Vegetables

DESSERTS

Display of Seasonal Desserts

ATRIUM BUFFET - 70

STARTERS

Roasted Red Pepper Bisque
 Sun-Dried Tomato Hummus with Seasonal Vegetables and Homemade Bread
 Spinach and Baby Kale Salad with Cherry Tomatoes, English Cucumbers,
 Julienned Red Onions, Avocado, Garbanzo Beans and Dill Yogurt Dressing
 Red Quinoa Salad with Pistachios, Red Onions, Golden Raisins, Celery, Carrots
 and Sweet Mustard Vinaigrette

ENTRÉES

Honey Lemon Brined French Cut Chicken
 With Duck Fat Roasted Fingerling Potatoes and Veloute
Whole-Grain Mustard Crab Cake
 Served over Étouffée with Asparagus Parmesan Risotto
Sliced Beef Tenderloin
 With Tarragon Whipped Potatoes, Natural Jus and Seasonal Vegetables

DESSERTS

Dark Chocolate Ginger Tart
 Apple Walnut Cake

EXECUTIVE GRILL OUT - 70

STARTERS

Fresh Fruit Skewers
 Imported and Domestic Cheese Display with House-Made Breads and
 Water Crackers
 Pasta Primavera Salad
 Cucumber and Tomato Salad with Mustard Vinaigrette
 Iceberg Wedge Salad with Crumbled Bleu Cheese, Bacon, Shaved Red Onion,
 Sliced Roma Tomatoes and Buttermilk Ranch Dressing

ENTRÉES

Grilled New York Strip Steak
 Jumbo Shrimp Scampi Skewers
 Herb Marinated Chicken Breast

SIDES

Mixed Grilled Vegetables
 Twice-Baked Potatoes

DESSERTS

Display of Seasonal Desserts

POOLSIDE BARBECUE - 50

Served with Iced Tea and Lemonade.

STARTERS

Watermelon Salad with Crumbled Feta and Balsamic Drizzle
 Mustard and Egg Potato Salad

ENTRÉES AND SIDES

Grilled Angus Beef Burgers
 Pulled Smoked Chicken
 Beer-Steeped Brats with Onions
 Grilled Vegetable Kabobs
 Brown Sugar and Smoked Bacon Baked Beans
 House-Made Potato Chips

Accompaniments: Lettuce, Tomato, Onion, Assorted Pickles,
 Assorted Ketchups and Condiments

DESSERTS

Seasonal Dessert Platter

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RECEPTION SELECTIONS

HORS D'OEUVRES

Tray-passed or displayed. Minimum of 25 each. 5 per piece.

CHILLED SELECTIONS

- Antipasto Skewer
- Beef Tenderloin, Caraway Lavash, Horseradish Crème
- Jumbo Shrimp Cocktail with Horseradish Chili Sauce
- Traditional Tomato Bruschetta
- Prosciutto Wrapped Charred Pineapple with Aleppo Honey
- Crab Salad on Plantain Chip with Pineapple Mango Chutney
- Smoked Salmon Crostini with Dill Cream Cheese
- Brie Torte with Seasonal Jam

HOT SELECTIONS

- Fried Cheese Ravioli with Romesco Sauce
- Spanakopita with Olive Tapenade
- Beef Satay with Teriyaki Glaze
- Chicken Satay with Ginger Garlic Dipping Sauce
- Blue Lump Crab Cake with Lemon Dill Remoulade
- Coconut Shrimp with Sweet and Sour Sauce
- Spicy Duck Pot Stickers with Bacon and Corn and a Pomegranate Molasses
- Individual Mini Quiche Lorraine
- Applewood Smoked Bacon Wrapped Sea Scallops with Apricot BBQ Glaze

DISPLAYS

IMPORTED & DOMESTIC CHEESES - 10

With House-Made Breads, Lavash and Crackers

ANTIPASTO - 15

Roasted Sweet Peppers, Queen Green Olives, Cherry Peppers, Grilled Marinated Artichokes, Brick Oven Dried Tomatoes, Fresh Mozzarella, Aged White Cheddar, Selection of Freshly Sliced Charcuterie

FARM TO TABLE VEGETABLES - 8

With Avocado Buttermilk Dip

ON THE HALF SHELL - 6 per piece

Oyster and Clams on the Half Shell, Mignonette Sauce, Traditional Cocktail Sauce, House-Made Hot Sauce, Lemons and Limes

BAKED BRIE EN CROUTE - 225 (serves 25)

With Champagne Grapes, Strawberries, Assorted Fruit Compotes and Water Crackers

SEARED AHI TUNA - 15

With Green Tea Bamboo Infused Sushi Rice, Wakame Salad, Pickled Ginger, Wasabi and Five-Spiced Wonton Crisps

CAPRESE SALAD DISPLAY - 8

Fresh Mozzarella, Roma Tomatoes, Basil Pesto, Sea Salt, Balsamic Vinegar, Extra-Virgin Olive Oil

BRUSCHETTA DISPLAY - 8

Roasted Garlic and Fire-Grilled Baguettes served with Assorted Tapenades to include Tomato, Boursin Cheese, Olive, Caper and Artichoke

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CARVERY

All Carved Items served with Small Rolls. **100** chef fee per station. Based on one hour of service.

PRIME RIB OF BEEF - 450

With Creamy Horseradish
(serves up to 40)

HERB ROASTED PRIME BEEF TENDERLOIN - 400

With Béarnaise
(serves up to 20)

APPLE AND BALSAMIC FREE RANGE ROASTED TURKEY BREAST - 225

With Cranberry Relish
(serves up to 25)

HONEY BRINED SLOW ROASTED PORK LOIN - 225

With Whole-Grain Mustard Aioli
(serves up to 25)

ACTION STATIONS

Reception stations are not designed as stand-alone meals. Minimum of three stations unless accompanied by carvery or reception selections. Working station prices are based on one hour of service. Minimum of 40 guests. Less than 40 guests a **5** surcharge applies.

SALAD STATION - 14

Chopped Iceberg, Romaine and Baby Spinach
Cherry Tomatoes
Red Onions
Diced Bell Peppers
Cucumber
Toasted Almonds
Bacon
Garlic Herb Focaccia Croutons
Assorted Cheeses
Selection of Dressings

MASHED POTATO STATION - 13

Whipped Yukon Gold Potatoes
Mashed Sweet Potatoes
Aged Cheddar and Gorgonzola
Bacon
Whipped Butter and Sour Cream
Chives
Brown Sugar
Cinnamon Sugar
Candied Pecans
Marshmallow Cream

PASTA STATION - 28

Chef-Manned

Spaghetti, Cheese Tortellini and Penne Pastas
Marinara and Alfredo Sauce
Italian Sausage
Rock Shrimp
Diced Chicken
Fresh Tomatoes
Spinach
Black Olives
Capers
Onions
Sweet Peppers
Zucchini
Crushed Red Pepper
Grated Pecorino Cheese

SATAY STATION - 32

Chef-Manned

Sesame Seared Salmon with Teriyaki Glaze
Curried Beef with Sweet Chili, Garlic and Lime
Marinated Chicken with Hoisin Barbecue Sauce

MINI DESSERT STATION - 20

Pastry Chef's Selection of Mini Desserts

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BANQUET BARS

150 minimum for first hour, **75** for each additional hour. If the bar minimum is not met, a **100** bartender fee applies. For all outdoor events, a **150** setup fee applies.

WEST BADEN DELUXE LIQUOR SELECTIONS

8 Hosted, **10.40** Cash Per Drink

Tito's Handmade Vodka
Jim Beam Bourbon
Tanqueray Gin
Dewar's Blended Scotch
Canadian Club Blended Whiskey
Bacardi Rum
Jose Cuervo Tequila

WEST BADEN PREMIUM LIQUOR SELECTIONS

10 Hosted, **13** Cash Per Drink

Grey Goose Vodka
Knob Creek Bourbon
Bombay Sapphire Gin
Johnnie Walker Black Scotch
Jack Daniel's Whiskey
Captain Morgan Spiced Rum
Captain Morgan White Rum
Patrón Silver Tequila

DOMESTIC BEERS

6 Hosted, **7.80** Cash Per Drink

Budweiser
Bud Light
Miller Lite
Michelob Ultra
Coors Light

PREMIUM & CRAFT BEERS

6 Hosted, **7.80** Cash Per Drink

Heineken
Corona
Samuel Adams Boston Lager
Angry Orchard Hard Cider
Upland Dragonfly
Upland Wheat
Bad Elmer's Porter

CORDIALS

10 Hosted, **13** Cash Per Drink

Baileys Irish Cream
Kahlua
Grand Marnier
Disaronno Amaretto

HOUSE WINES

35 Per Bottle or **9** Per Glass Hosted/**10.40** Cash Per Glass

Cabernet Sauvignon
Merlot
Chardonnay
Sauvignon Blanc

MARTINIS

12 Hosted, **15.60** Cash Per Drink

HOSTED BANQUET BAR PACKAGES

WEST BADEN DELUXE BAR PACKAGE

ONE HOUR - 16 per person

TWO HOURS - 28 per person

THREE HOURS - 36 per person

ADDITIONAL HOURS - 8 per person per hour

WEST BADEN PREMIUM LIQUOR SELECTIONS

ONE HOUR - 20 per person

TWO HOURS - 35 per person

THREE HOURS - 45 per person

ADDITIONAL HOURS - 10 per person per hour

West Baden Springs Hotel as a licensee is responsible for the sale and service of all alcoholic beverages and the administration of state regulations. The Hotel's alcoholic beverage license requires the Hotel to (1) request proper identification (photo ID) of any person of questionable age and refuse alcoholic beverages to any person under the age of 21 or anyone who cannot produce proper identification, and (2) refuse alcoholic beverage service to any person who, in the Hotel's judgment, appears to be intoxicated. As the sole licensed purveyor of the Hotel, it is our responsibility to enforce a policy of not allowing individuals or groups to bring liquor from outside sources onto the property.

Prices based per person unless otherwise noted.

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