

Bristol

EVENT CENTER



CATERING MENUS



CATERING GUIDELINES

The Bristol Event Center is exclusive to all food and beverage.

TAX AND SERVICE CHARGES

All catered functions will have a 22% administrative fee and 7.35% sales tax added to the total bill.

GUARANTEE

For groups of 1-500, the final guarantee and entrée counts are due by 10am, 7-business days prior to the start of your event.

For groups of 500 or more, the final guarantee and entrée counts are due by 10am, 10-business days prior to the start of your event.

DIETARY RESTRICTIONS

All known dietary restrictions are due at the time of guarantee. Depending on the type of event, the use of meal tickets may be required for individuals with dietary restrictions. The Bristol Event Center is exclusive to meal tickets, should there be a need for them. On-site dietary restrictions may not be accommodated, so we encourage you to uncover this information in advance.

OPERATIONAL CHARGES

In addition to food and beverage, your event may be subject to additional operational charges, for example, but not limited to: chef attendant fees, bartender fees, linen refresh or room reset fees. These additional charges will be uncovered during the planning process.

MEAL TICKETS

Meal tickets are required for all menus with two or more entrée choices. The Bristol Event Center is exclusive to all meal tickets.

HOME2 MEAL FUNCTIONS

Please inquire with your sales manager about menu pricing for meal functions at the Home2 Suites.



CONTINENTAL BREAKFAST

Continental Breakfast to include freshly squeezed orange juice and cranberry juice, freshly brewed coffee, decaffeinated coffee, and fine quality teas.

Pricing is based on 90 minutes of service.

Minimum 25 guests.

Food packages must be ordered for total guarantee.

SUNSHINE GARDEN \$19.50

Seasonal Fresh Fruits and Mixed Berries *GF/DF/V*

Steel-Cut Oatmeal, Brown Sugar, Dried Cranberries, Sliced Almonds *GF/DF/V*

Selection of Assorted Bakery Items to Include:

Fresh Baked Mini Croissants, Danish, and Mini Muffins

Sweet Butter and Fruit Preserves

Assorted Individual Non-Fat Flavored Greek Yogurts *GF*

CENTURY HILL \$22

Seasonal Fresh Fruits and Mixed Berries *GF/DF/V*

Build Your Own Granola Parfait *GF*

Homemade Granola, Non-Fat Greek Yogurt, Toasted Almonds,
Sunflower Seeds, Dried Cherries

Selection of Assorted Bakery Items to Include:

Fresh Baked Mini Croissants, Danish, and Mini Muffins

Sweet Butter and Fruit Preserves

Assorted Mini Bagels

Plan, Low Fat and Vegetable Cream Cheese *GF*

**Add Smoked Salmon \$7 per person*

***Toaster available for Mini Bagels*

LOW CARB BREAKFAST \$24

Cottage Cheese with Pineapple Chunks *GF*

Spinach & Goat Cheese Egg Muffin *GF*

Yogurt Parfait

Layered with Blueberries and Gluten Free Granola

Build Your Own Avocado Bowl

Sliced Avocados, Chopped Hard Boiled Eggs, Diced Tomatoes,
Chia Seeds, Crumbled Turkey Bacon, Assorted Pitas

All Pricing Exclusive of 22% Administrative Fee & 7.35% Sales Tax

HOT BREAKFAST BUFFET

Hot Breakfast Buffet to include freshly Squeezed orange juice and cranberry juice, freshly brewed coffee, decaffeinated coffee, and fine quality teas.

Pricing is based on 90 minutes of service.

Minimum 25 guests.

Buffet must be ordered for total guarantee.

Seasonal Fresh Fruits and Mixed Berries *GF/DF/V*

Assorted Non-Fat Greek Fruit Yogurts *GF*

Selection of Assorted Bakery Items to Include:

Fresh Baked Mini Croissants, Danish, and Mini Muffins

Sweet Butter and Fruit Preserves

Scrambled Eggs with Fresh Chives *GF*

Hash Brown Potatoes with Shallot Butter *VEG*

Choice of One:

Applewood Smoked Bacon

Pork Sausage Links

Oatmeal Station

Steel-Cut Oatmeal with your choice of (4) toppings:

Dried Cranberries

Brown Sugar

Sliced Almonds

Mini Chocolate Chips

Toasted Coconut Flakes

Chia Seeds

Chopped Walnuts

Diced Apples

Peanut Butter

Nutella

Pecans

Enhancements:

Vanilla Cinnamon Custard French Toast with Vermont Maple Syrup \$4.50 per person

Mini Waffles with Vermont Maple Syrup \$4.50 per person

Chicken Apple Sausage \$3 per person

Turkey Sausage \$2 per person

Canadian Bacon \$2 per person

Turkey Bacon \$2 per person

\$33 Per Person Exclusive of 22% Administrative Fee & 7.35% Sales Tax

PLATED BREAKFAST

*Plated Breakfast to include one entrée selection, basket of chef's selection of breakfast bakery items and pastries, fruit preserves and butter.
Choice of freshly squeezed orange juice or cranberry juice and includes freshly brewed coffee, decaffeinated coffee, and fine quality teas.
Minimum 25 guests.*

Scrambled Cage Free Eggs \$24

Applewood Smoked Bacon, Roasted Peppers, Yukon Gold Potato

Traditional Eggs Benedict \$30

Canadian Bacon, Hollandaise Sauce, Fingerling Potatoes
Grilled Asparagus, Oven-Roasted Tomato

Brioche French Toast \$25.50

Warm Berry Compote, Vermont Maple Syrup, Grilled Ham

Smoked Salmon \$28

Sliced Tomato, Red Onion, Chopped Hard Boiled Egg
Capers & Cream Cheese Served with a Toasted Bagel

Egg White Breakfast Burrito \$23

Roasted Bell Pepper, Onion, and Cheddar Cheese
Served in a Grilled Tortilla with Pico De Gallo and Guacamole

All Pricing Exclusive of 22% Administrative Fee & 7.35% Sales Tax

BRUNCH BUFFET MENU

Hot Brunch Buffet to include freshly Squeezed orange juice and cranberry juice, freshly brewed coffee, decaffeinated coffee, and fine quality teas.

Pricing is based on 90 minutes of service.

Minimum 25 guests.

Buffet menu must be ordered for total guarantee.

Seasonal Fresh Fruit and Mixed Berries *GF/DF/V*

Selection of Assorted Bakery Items to Include:
Fresh Baked Mini Croissants, Danish & Mini Muffins
Sweet Butter & Fruit Preserves

Scrambled Eggs with Fresh Chives *GF*

Vanilla Cinnamon Custard French Toast with Vermont Maple Syrup

Lyonnais Breakfast Potatoes *GF*

Breakfast Meat

Choose 1

Applewood Smoked Bacon

Pork Sausage Links

Seasonally Inspired Soup

Mixed Green Salad with Organic Greens, Sliced Cucumbers, Grape Tomatoes,
Sweet Carrots White Balsamic Vinaigrette *GF/DF/V*

Rotini Pasta Salad with Grilled Vegetables & Pesto Aioli

Entrée

Choose 1

Herb Roasted Breast of Chicken, Lemon Herb Jus *GF*

Buttermilk Marinated Chicken with Bourbon BBQ Sauce

Grilled Sliced Flat Iron Steak with Garlic Mushroom Sauce *GF/DF*

Scaloppine of Pork with Capers Butter Sauce

Herb Crusted Atlantic Cod, Roasted Tomatoes, Kalamata Olives & Pinot Grigio Butter

Seared Fillet of Atlantic Salmon, Honey Soy Glaze *GF/DF*

Jasmine Rice Pilaf Baby Carrots & Haricot Vert *GF/DF*

Dessert

Chocolate Mousse Cups, White Chocolate Dipped Cream Puffs, and Apple Crisp in Phyllo Crust

\$48.00 Per Person Exclusive of 22% Administrative Fee & 7.35% Sales Tax