

BEVERAGES

Open Bar pricing available upon request.

DOMESTIC BOTTLED BEER	\$4.00
CRAFT BOTTLED BEER	\$5.00
DOMESTIC BEER KEG*	\$400.00
CRAFT BEER KEG*	\$450.00
HOUSE DRINKS	\$6.00
PREMIUM DRINKS	\$7.00
SUPER PREMIUM DRINKS	\$8.00
CHAMPAGNE BY THE BOTTLE	\$19.00
SOFT DRINKS	\$1.50
RED BULL	\$3.25

*Bartender Fee: \$19/hour per bartender
5% Beer & Wine taxes will apply*

PARTY & EQUIPMENT RENTAL

24" FERNS - PAIR	\$20.00
36" COLUMNS - PAIR	\$15.00
48" COLUMNS - PAIR	\$15.00
CAKE MIRROR - 2' SQUARE	\$10.00
CAKE STAND - SILVER 22" ROUND	\$35.00
COMPLETE SOUND SYSTEM WITH CORDLESS MIC	\$50.00
VOTIVE CUPS & TEA LIGHTS - EACH	\$1.00
GLASS BLOCKS	\$5.00

ADDITIONAL CHARGES

SALES TAX	9.75%
SERVICE CHARGE	20%

POLICIES

DEPOSITS

A \$500 non-refundable, non-transferable deposit is required to reserve Adelaide Hall. That deposit will be applied to the event invoice. In addition, a credit card must be on file for guarantee of payment.

PRICES & PAYMENT

Full payment is due before the event. Prices are subject to change without notice. Please contact your bank/credit card provider to alert them of upcoming purchase.

ROOM CHARGE

There is a room charge to rent the Adelaide Hall: \$300 for events held Sunday through Thursday and \$400 for Friday and Saturday. We do have a \$500 minimum requirement that has to be met, or we will charge \$500 in addition to the bill.

GUARANTEED GUEST COUNT

A guaranteed guest count is required twenty-one days prior to the event. The guaranteed guest count will be the minimum number of meals that will be charged. We will prepare for 5% over the confirmed guest count and will charge for each additional guest.

ELEVATOR INFORMATION

For the convenience of our guests, an elevator is available. The elevator is not rated for service or freight; therefore all equipment, cakes, flowers, and decorations should be delivered through the exterior service door.

WEDDING CEREMONIES

Due to additional labor and set-up required to prepare the banquet room for wedding ceremonies, there is a required \$200 set-up fee. This also applies to weddings moved to Adelaide Hall due to weather conditions.

WEDDING CAKES & PAPER FEE

Wedding cakes are allowed to be brought into Adelaide Hall. There is a \$50 fee applied to cover the cost of plates, forks, and napkins for the cake table only. For your convenience, Adelaide Hall will provide the staff to cut the cake at no charge.

BRIDAL SUITE

Adelaide Hall offers a beautiful bridal suite that is available for use during your event for \$200

OUTSIDE FOOD & DRINK POLICY

No food or beverages may be brought into Adelaide Hall. This includes liquor, soft drinks, punch, or food items that will be served to guests.

BANQUET ROOM LIABILITY

Standard cleanup of the facility is provided at no charge. If extra cleaning is required due to excessive litter, a \$300 fee will be charged to the credit card on file. Liability for damage to the premises will be charged to the representative making arrangements for the event. No glitter, confetti, rice, or bird seed is allowed in the room or on the tables and floor.

No open flames. All candles should be inside votive cups or hurricane lamps to prevent spillage. No tape on the walls. 3M hooks with sticky removable adhesive backs may be used. If you leave any items after and event, we will inform you. You will have two weeks to pick up your belongings before they are disposed of. For the safety of our guests, windows may not be opened.

ADELAIDE HALL

318 GARRISON AVENUE
FORT SMITH, ARKANSAS

479.434.4595

ADELAIDEHALL.COM
ADELAIDE@COX-INTERNET.COM

HANDICAP ACCESSIBLE

COLD HORS D'OEUVRES

5 dozen minimum order, may be served stationary.

TUNA SLIDERS	\$24/dozen
GRILLED JUMBO SHRIMP COCKTAIL (2 pound minimum)	\$34/pound
MINI SHRIMP TOSTADOS	\$22/dozen
TORTILLA CLUB PINWHEELS	\$12/dozen
SMOKED SALMON	\$5/person
HUMMUS CROSTINIS	\$5/person
CROSTINI BAR	\$8/person
TORTILLA CHIPS WITH SAUCE TRIO	\$5/person
CHICKEN SALAD CROISSANTS	\$20/dozen
ANTI-PASTA SKEWERS	\$18/dozen
POTATO CHIPS & ONION DIP	\$3/person
ASSORTED DEVEILED EGGS	\$12/dozen

DISPLAYS

CHIP & DIP DISPLAY

Selection of premium dips, chips, breads, crostini and crackers.
\$5 per person

ARTISAN CHEESES, FRESH SEASONAL FRUITS & VEGETABLES

Premium selection of cheeses, fresh seasonal fruits and vegetables. Served with assorted crackers. \$5/person

CHARCUTERIE DISPLAY

Genoa salami, soppressata, coppa, almonds, olives and cheeses. \$8/person

CLASSIC SMOKED SALMON DISPLAY

Cold smoked Norwegian steelhead salmon with classic accompaniments: cream cheese, capers, chopped eggs, red onion and dill. Served with sliced rye bread and homemade crostini. \$12/person

HOT HORS D'OEUVRES

Minimums will vary, may be served stationary.

BUFFALO WINGS	\$20/dozen
MINI PORK ON PORK SLIDERS	\$24/dozen
CRAB STUFFED MUSHROOMS	\$27/dozen
BUFFALO SHRIMP (2 pound minimum)	\$18/pound
CHICKEN FLAUTAS	\$24/dozen
POPCORN CHICKEN	\$20/dozen
SPINACH & ARTICHOKE DIP	\$4/person
SEARED AHI TOSTADOS	\$3/person
SEARED AHI TUNA	\$3/person
SESAME CRUSTED SHRIMP (2 pound minimum)	\$18/pound
HAWAIIAN MEATBALLS	\$14/dozen
BOOM BOOM SHRIMP (2 pound minimum)	\$18/pound
CRAB ARTICHOKE DIP	\$6/person
GRILLED POMEGRANATE SHRIMP SKEWERS	\$3/person
KALBI BEEF SKEWERS	\$3/person
BAJA SHRIMP (2 pound minimum)	\$18/pound
COUNTRY FRIED CHICKEN TENDERS	\$24/dozen
PRIME RIB SLIDERS	\$25/dozen

SALADS

Serves approximately 6 guests

SEASONAL POTATO SALAD	\$7/pound
SPICY ASIAN SALAD	\$9/pound
PENNE PASTA SALAD	\$7/pound
SEASONAL FRUIT SALAD	\$9/pound
DILLED CUCUMBER & TOMATO SALAD	\$6/pound

BUFFET PACKAGES

BARBECUE ROUND UP

Brisket sandwiches, smoked chicken, baked beans and coleslaw. \$19/person

BARBECUE BUFFET

Brisket, smoked turkey, smoked prime rib, hot links, potato salad and coleslaw. \$24/person

PASTA BUFFET

Pesto chicken, chicken Alfredo, ravioli, rigatoni bolognese, house salad and garlic bread. \$20/person

SANDWICH BUFFET

Choice of sliced meats, cheeses and fixings. \$14/person

NIGHT AT THE OPERA

Prime rib carving station, rosemary chicken, mashed potatoes, steamed vegetables, house salad and fruit cobbler. \$29/person

LOCAL FLAVOR BUFFET

Smoked tenderloin, roasted chicken, blackened-shrimp étouffée, fried okra and roasted corn. \$26/person

TASTE OF BRICKTOWN

Big Mike's Meatloaf, BBQ mustard roasted chicken, chicken tenders, fried okra, coleslaw and rolls. \$26/person

HOMESTYLE BUFFET

Slow-roasted beef, grilled or blackened chicken, roasted corn, herb-roasted potatoes, vegetable medley and rolls. \$24/person

CONTINENTAL BREAKFAST

Bagels, danish rolls, toast, assorted donuts, coffee and juice. \$8/person

SOUTHERN BREAKFAST

Southern egg and cheese casserole, potatoes, sliced baked ham, buttermilk biscuits and gravy. \$9.25/person

SALAD BAR

May be added to any dinner buffet for \$1.50/person.

BEVERAGES

Included with no upcharge.

WATER • COFFEE • UNSWEETENED TEA