

Beverages

Open Bar pricing available upon request.

Domestic Bottled Beer	\$4.00
Craft Bottled Beer	\$5.00
Domestic Beer Keg*	\$350.00
Craft Beer Keg*	\$400.00
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 per hour per bartender

*5% Beer & Wine Taxes will apply

Party & Equipment Rental

Centerpieces - per table	\$5.00
24" Ferns - pair	\$20.00
36" Columns - pair	\$15.00
48" Columns - pair	\$15.00
Cake Mirror - 2' square	\$10.00
Complete Sound System With Cordless Mic	\$50.00
Cake Stand - Silver 22" Round	\$35.00
Votive Cup and Tea Lights - each	\$1.00
Screen	\$10.00
Glass Blocks	\$5.00

Additional Charges

9.75% Sales Tax and 20% Service Charge

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.

Room Charge

There is a room charge to rent the Adelaide Hall: \$250 for events held Monday through Thursday and \$300 for Friday through Sunday. 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 fourteen 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 and 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.

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 an 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.

Food 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.

Adelaide Hall

318 Garrison Ave.
Fort Smith, Arkansas

(479) 434-4595

AdelaideHall.com

adelaide@cox-internet.com

Handicap Accessible

Cold Hors d'Oeuvres

5 dozen minimum order, can be served stationary

Tuna Sliders	\$24 /dozen
Grilled Jumbo Prawn Cocktail	\$18 /dozen
Mini Shrimp Tostados	\$18 /dozen
Tortilla Club Pinwheels	\$24 /dozen
Smoked Salmon	\$5 /person
Hummus Crostinis	\$24 /dozen
Crostini Bar	\$7 /person
Tortilla Chips with Sauce Trio	\$24 /dozen
Peel & Eat Shrimp	\$18 /dozen
Anti-Pasta Skewers	\$12 /dozen
Chicken Salad Croissants	\$12 /dozen
Potato Chips & Onion Dip	\$3 /person
Assorted Deviled Eggs	\$12 /dozen
Beef Carpaccio	\$24 /dozen

Displays

Artisan Cheese Display

Selection of premium artisan cheeses, nuts and dried fruit.
Served with assorted crackers.
\$4.49 per person

Charcuterie Display

Genoa salami, soppressata, coppa, almonds, olives and cheeses.
\$6 per 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.
\$8 per person

Shellfish Display

Prawns, oysters, dungeness crab, clams and assorted sauces.
\$10 per person

Hot Hors d'Oeuvres

5 dozen minimum order, can be served stationary

Buffalo Wings	\$20/dozen
Mini Pork on Pork Sliders	\$24 /dozen
Crab Stuffed Mushrooms	\$36 /dozen
Buffalo Shrimp	\$12 /dozen
Chicken Flautas	\$24 /dozen
Popcorn Chicken	\$20 /dozen
Spinach & Artichoke Dip	\$3 /person
Seared Ahi Tostados	\$3 /person
Seared Ahi Tuna	\$3 /person
Chicken Empanadas	\$24 /dozen
Sesame Crusted Shrimp	\$12 /dozen
Fried Oysters	\$12 /dozen
Boom Boom Shrimp	\$3 /person
Crab Artichoke Dip	\$3 /person
Grilled Pomegranate Shrimp Skewers	\$3 /person
Kalbi Beef Skewers	\$3 /person
Baja Shrimp	\$12 /dozen
Country Fried Chicken Tenders	\$24 /dozen

Salads

Serves approximately 6 guests

Seasonal Potato Salad

\$7 per pound

Spicy Asian Salad

\$9 per pound

Penne Pasta Salad

\$7 per pound

Traditional Potato Salad

\$4 per pound

Seasonal Fruit Salad

\$6 per pound

Buffet Packages

Barbecue Round Up

Brisket sandwiches, smoked Chicken, baked beans and coleslaw.
\$19 per person

Barbecue Buffet

Brisket, smoked turkey, smoked prime rib, hot links, potato salad and coleslaw.
\$21 per person

Pasta Buffet

Pesto chicken, chicken Alfredo, ravioli, rigatoni bolognese, house salad, garlic bread.
\$17 per person

Night at the Opera

Prime rib carving station, rosemary chicken, mashed potatoes, steamed vegetables, house salad, ice cream.
\$29 per person

Local Flavor Buffet

Smoked tenderloin, roasted chicken, blackened catfish étouffée, fried okra.
\$26 per person

Taste of Bricktown

Big Mike's Meatloaf, chicken in brown ale sauce, BBQ mustard roasted chicken, chicken tenders, fried okra and coleslaw.
\$26 per person

Continental Breakfast

Bagels, cereal, toast, assorted donuts, coffee and juice.
\$8 per person

Country Breakfast Buffet

Chicken & waffles, bacon, juice and coffee.
\$11 per person

Sandwich Buffet

Choice of sliced meats, cheeses and fixings.
\$11 per person

Salad Bar

Can be added to any dinner buffet at no upcharge.