



THE
RAILYARD
EVENT & CONFERENCE CENTER

BANQUET & CATERING PACKAGE

2026



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MORNING SELECTIONS



*All Choices Presented Buffet Style. Surcharge for Groups under 25 Guests \$75.00.
Includes Fresh Brewed Coffee, Chilled Orange Juice, and Ice Water. Prices are per person.*

BUFFETS

THE CLASSIC CONTINENTAL BUFFET – \$14.95 *(up to 2 hours)*

- Seasonal Sliced Fresh Fruit Display –OR– Yogurt Parfait
- Assorted Pastries

FARMER'S BREAKFAST BUFFET– \$17.95 *(up to 2 hours)*

- Seasonal Sliced Fresh Fruit Display –OR– Yogurt Parfait
- Assorted Pastries –OR– Biscuits with Sawmill Gravy
 - Scrambled Eggs
 - Home Fries
- Crisp Bacon and Sausage

INDIVIDUAL SANDWICHES

BREAKFAST SANDWICHES– \$5.95 *(served individually)*

- Scrambled Eggs, Cheese, Choice of Sausage –OR– Ham –OR– Crisp Bacon

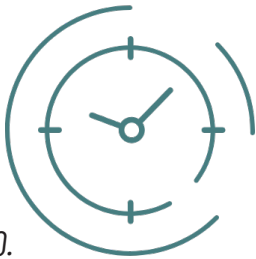
All prices per person. 20% service charge and state tax apply. Subject to change without notice.





DAYTIME PACKAGES

All Choices Presented Buffet Style. Surcharge for Groups under 25 Guests \$75.00.
Sold as a package only.



ALL DAY PACKAGE - \$56.95

MORNING

- Mini Assorted Muffins – \$2.50 each
- Mini Assorted Scones – \$1.95 each
- Mini Assorted Quiche (Lorraine and Veggie) – \$3.25 each
- Yogurt with Granola and Berries – \$3.25 each
- Breakfast Burrito – \$6.95 each

LUNCH BUFFET *(Chef’s Choice)*

- Salad
- Entrée
- Vegetable
- Starch
- Dessert
- Sweet Tea
- Bottled Water
- Assorted Soft Drinks

AFTERNOON SNACK

- Chef’s Choice of Sweet and Salty Snack
- Fresh Brewed Coffee (Regular or Decaf)
- Assorted Soft Drinks
- Bottled Water

All prices per person. 20% service charge and state tax apply. Subject to change without notice.

LUNCH ON THE RUN

All sandwiches and salads are served in a clear container with a cutlery packet. Pricing is per person.
Add a soft drink for just \$2.00 per person.

SIGNATURE SALADS - \$17.95

All salads are served with a toasted baguette, cookie, and bottled water.

- **Classic Caesar Salad** – Crisp romaine topped with shredded Parmesan cheese, homemade croutons, and grilled chicken breast. Served with traditional Caesar dressing.
- **Chicken Scoop Salad** – House-made chicken salad on a bed of fresh spinach, garnished with candied pecans, sliced Granny Smith apples, cubes of sharp cheddar cheese, and grapes. Served with balsamic vinaigrette.
- **Grilled Chicken Salad** – Mixed greens laced with shredded cheddar cheese, sliced cucumber, grape tomatoes, shredded carrots, homemade croutons, and grilled chicken breast. Served with ranch dressing.

SIGNATURE SANDWICHES - \$17.95

All sandwiches are served with bagged chips, cookie, and bottled water.

- **Smoked Turkey** – Shaved hickory smoked turkey breast with provolone cheese, served with green leaf lettuce and sliced tomato on Wheat Berry bread. Mayonnaise and yellow mustard packets on the side.
- **Honey Ham** – Thinly sliced honey ham with Swiss cheese, served with green leaf lettuce and sliced tomato on wheat bread. Mayonnaise and yellow mustard packets on the side.
- **Chicken Salad Croissant** – House-made chicken salad served on a freshly baked croissant with green leaf lettuce and sliced tomato.

All prices per person. 20% service charge and state tax apply. Subject to change without notice.





Daytime Packages (continued from previous page)

PREMIUM LUNCH ON THE RUN

All sandwiches and salads are served in a clear container with a cutlery packet. Pricing is per person.
Add a soft drink for just \$2.00 per person.

SIGNATURE SALADS - \$18.95

All salads are served with a toasted baguette, cookie, and bottled water.

- **Very Berry Salad** – Assorted spring mix served with a seasoned grilled chicken breast, accented with in-season berries. Served with creamy poppy seed dressing.
- **Southwest Fajita Salad** – Crisp greens with black bean and corn relish, grilled bell peppers and onions, tomatoes, blackened chick, Monterey Jack and cheddar cheese, and tortilla chips. Served with chipotle ranch dressing.
- **Chef Salad** – A blend of salad greens topped with julienne turkey and ham, hard-boiled egg, tomato, cucumber, cheddar cheese, and crisp bacon. Served with creamy ranch dressing.

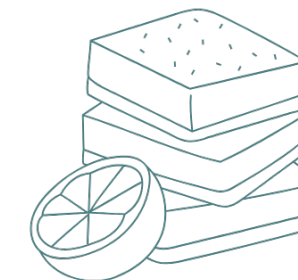
SIGNATURE SANDWICHES - \$18.95

All sandwiches are served with bagged chips, cookie, and bottled water.

- **California Club** – Turkey, ham, bacon, avocado, tomato, lettuce, cheddar cheese, and chipotle mayonnaise on a baguette.
- **Chicken BLT Wrap** – Grilled chicken, bacon lettuce, tomato, cheddar cheese, and herbed aioli on a ciabatta roll.

All prices per person. 20% service charge and state tax apply. Subject to change without notice.

À LA CARTE SELECTIONS



A.M. OFFERINGS (1 dozen minimum of each item)

- Mini Assorted Muffins – \$2.50 each
- Mini Assorted Scones – \$1.95 each
- Mini Assorted Quiche (Lorraine and Veggie) – \$3.25 each
- Yogurt with Granola and Berries – \$3.25 each
- Breakfast Burrito – \$6.95 each

P.M. OFFERINGS (1 dozen minimum of each item)

- Assorted Home-style Cookies – \$20.00 per dozen
- Specialty Brownies (Plain, Turtle, or Chocolate Chip) – \$25.00 per dozen
- Vegetable Crudit  with Ranch Dressing or Hummus – \$52.00 per dozen
- Assorted Gourmet Dessert Bars – \$25.00 per dozen
- Individual Packaged Items – \$24.00 per dozen

BEVERAGE SERVICE

MORNING BEVERAGE SERVICE– \$6.95 (up to 2 hours, \$1.50 per person for each additional hour)

- Freshly Brewed Regular Coffee
- Assorted Soft Drinks
- Bottled Water

AFTERNOON BEVERAGE SERVICE– \$6.95 (up to 2 hours, \$1.50 per person for each additional hour)

- Fresh Brewed Regular Coffee
- Assorted Soft Drinks
- Bottled Water

À LA CARTE BEVERAGE SERVICE

- Bottled Water – 2.00 per bottle
- Regular or Decaf Push Pot Coffee (serves 10 cups) – \$16.00

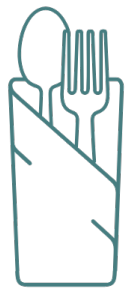
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LUNCH SELECTIONS

Surcharge for Groups under 25 Guests \$75.00. Pricing is per person.
Lunch service concludes at 2:00 p.m.



LUNCH BUFFET - \$23.95 | LUNCH SERVED \$27.95

All lunches include a choice of a cold side or salad, two accompaniments, fresh baked rolls and butter, choice of dessert, fresh brewed sweet tea, and ice water. Coffee available upon request.

ENTREE - Choice of One

- Roast Pork Loin with Cherry Port Wine Sauce
- Honey Glazed Ham with Apple Rum Glaze
 - Honey Dijon Chicken Breast
 - Chicken Parmesan
- Southwest Chicken with Corn Salsa
 - Baked Rotisserie Chicken
- Balsamic Glazed Steak Tips with Mushrooms
- Roast Beef Au Jus with Horseradish Sauce
 - Meatloaf
 - Yankee Pot Roast
- Blackened or Cornmeal Breaded Catfish
- Traditional or Vegetable Lasagna

COLD SIDES - Choice of One

- Garden Salad with Ranch or Vinaigrette
- Red Pepper Hummus Pasta Salad
- Apple Cranberry Bacon Kale Salad
- Greek Orzo Salad with Lemon Vinaigrette

All prices per person. 20% service charge and state tax apply. Subject to change without notice.

HOT SIDES - Choice of Two

- Mashed Potatoes
- Sweet Potato Smash
 - Rice Pilaf
- Chef's Seasonal Garden Vegetable
- Gourmet Mac & Cheese (Smoked Cheddar & Gouda)
- Chef's Homemade Molasses Baked Beans
 - Honey Glazed Carrots
 - Italian Squash
- Country Style Green Beans
- Roasted Broccoli

DESSERTS - Choice of One

- House-made Creme Puffs
- Seasonal Fruit Cobbler
- Key Lime Mousse
- NY Cheesecake with Strawberry -OR- Caramel Drizzle

LUNCH ADD-ONS



- Assorted Soft Drinks - \$2.00 each
 - Preset Salad - \$2.00 each
 - Preset Dessert - \$2.00 each
- Preset Salad and Dessert - \$3.00 each

All prices per person. 20% service charge and state tax apply. Subject to change without notice.





DINNER SELECTIONS

Surcharge for Groups under 25 Guests \$75.00. Pricing is per person.
Dinner service begins at 2:00 p.m.



OPTION 1: DINNER BUFFET - \$26.95 | DINNER SERVED - \$32.95

All dinners include a choice of a cold side or salad, two accompaniments, fresh baked rolls and butter, choice of dessert, fresh brewed sweet tea, and ice water. Coffee available upon request.

SALAD

- Served with House Salad or Caesar Salad

ENTREE - Choice of One

Chicken

- Garlic-Lemon Herbed Chicken** - Chicken breast rubbed with a savory mixture of herbs and spices and basted with lemon and garlic sauce
 - Huli Huli Chicken** - Brined chicken in a sweet Hawaiian marinade and roasted to perfection
- Chicken Cordon Bleu** - Creamy wine sauce over lightly breaded chicken breast stuffed with ham and Swiss cheese
- Chicken Parmesan** - Breaded chicken breast with house-made marinara sauce, Parmesan & mozzarella cheese

Beef

- Herb-Crusted Top Round of Beef** - Served with au jus
- Bacon-Wrapped Meatloaf** - Finished with a brown sugar and ketchup glaze
- Yankee Pot Roast** - Braised with carrots and potatoes in a hearty gravy

All prices per person. 20% service charge and state tax apply. Subject to change without notice.

Pork

- Black Pepper and Rosemary Crusted Pork Loin** - With a Bing cherry and port glaze
- Grilled Citrus Pork Chop** - Seared hand-cut boneless pork chop in a citrus brine
 - Honey Mustard Glazed Ham** - Served with pineapple salsa

Pasta

- Vegetable Lasagna** - Lasagna noodles layered with garden vegetables and sauce mornay
- Penne Ala Vodka** - Penne tossed with sautéed cherry tomatoes, mushrooms, zucchini, and finished in a smooth vodkas sauce

ACCOMPANIMENTS - Choice of Two

- Chef's Seasonal Vegetables
 - Mashed Potatoes
 - Rice Pilaf
- Green Bean Almondine
- Roasted Vegetable Medley

DESSERTS - Choice of One

- Assorted Dessert Bars
- Chocolate Mousse
- NY Cheesecake with Strawberry -OR- Caramel Drizzle

All prices per person. 20% service charge and state tax apply. Subject to change without notice.

Dinner Selections (continued)





OPTION 2: DINNER BUFFET - \$35.95 | DINNER SERVED - \$37.95

All dinners include a choice of a cold side or salad, two accompaniments, fresh baked rolls and butter, choice of dessert, fresh brewed sweet tea, and ice water. Coffee available upon request.

SALAD

Served with House Salad or Caesar Salad

ENTREE - Choice of One

Chicken

- **Bourbon Pecan Chicken** – Airline chicken breast coated in our pecan breading and skillet fried, served with a rich bourbon sauce
- **Chicken Wellington** – Stuffed with mushrooms, Boursin cheese, and chicken jus

Beef

- **New York Beef Medallions** – Seared medallions with a mushroom demi-glaze
 - **Roast Prime Rib of Beef** – Served with au jus of beef

Pork

- **Dijon & Herbed Pork Loin** – Dijon and herb roasted pork loin with a cider gravy
- **Spinach, Cranberry, & Walnut Stuffed Pork Loin** – Served with Applejack Brandy Sauce

Seafood

- **Soy Maple Salmon** – Soy, maple, and orange marinated roast salmon
- **Honey & Garlic Glazed Salmon** – Seared salmon filets brushed with honey glaze
 - **Apple Butter Salmon** – with toasted pistachios

Vegetarian

- **Stuffed Portabella Mushroom** – Portabella stuffed with spinach, squash, red peppers, tofu, and Moroccan spices

All prices per person. 20% service charge and state tax apply. Subject to change without notice.

ACCOMPANIMENTS

Vegetable - Choice of One

- Honey Glazed Carrots
- Sautéed Whole Green Beans
 - Roasted Broccoli
- Sautéed Zucchini & Yellow Squash
 - Fresh Roasted Asparagus
- Roasted Brussels Sprouts with Bacon Jam
 - Cauliflower & Broccoli Au Gratin

Starch - Choice of One

- Yukon Gold Whipped Potatoes
- Roasted Red Bliss Potatoes
 - Wild Rice Pilaf
- Mashed Sweet Potatoes
- Herb-Roasted Fingerling Potatoes
- Herb-Roasted Red Potatoes
 - Parmesan Risotto
 - Macaroni & Cheese

DESSERT - Choice of One

- Carrot Cake
- Tres Leches Cake
- Chocolate Lava Cake
- Blackberry Cobbler
- NY Cheesecake with Strawberry **-OR-** Caramel Drizzle

Dinner Selections (continued)

All prices per person. 20% service charge and state tax apply. Subject to change without notice.





OPTION 3: DINNER BUFFET - \$36.95 | DINNER SERVED - \$39.95

All dinners include a choice of a cold side or salad, two accompaniments, fresh baked rolls and butter, choice of dessert, fresh brewed sweet tea, and ice water. Coffee available upon request.

SALAD

Served with House Salad or Caesar Salad

ENTREE - Choice of One

Chicken

- **Bourbon Pecan Chicken** – Airline chicken breast coated in our pecan breading and skillet fried, served with a rich bourbon sauce
- **Chicken Wellington** – Stuffed with mushrooms, Boursin cheese, and chicken jus

Beef

- **Roast Beef Tenderloin**

Seafood

- **Pan-Fried Trout** – With rosemary, lemon, and capers
- **Rainbow Trout** – With fresh rosemary, finished with a lemon caper beurre blanc
- **Salmon Oscar** – Salmon filet topped with a mixture of crab and fresh herbs

ACCOMPANIMENTS

Vegetable - Choice of One

- Honey Glazed Carrots
- Sautéed Whole Green Beans
 - Roasted Broccoli
- Sautéed Zucchini & Yellow Squash
- Fresh Roasted Asparagus

All prices per person. 20% service charge and state tax apply. Subject to change without notice.

- Roasted Brussels Sprouts with Bacon Jam
- Cauliflower & Broccoli Au Gratin

Starch - Choice of One

- Yukon Gold Whipped Potatoes
- Roasted Red Bliss Potatoes
 - Wild Rice Pilaf
- Mashed Sweet Potatoes
- Herb-Roasted Fingerling Potatoes
- Herb-Roasted Red Potatoes
 - Parmesan Risotto
 - Macaroni & Cheese

DESSERT - Choice of One

- Carrot Cake
- Tres Leches Cake
- Chocolate Lava Cake
- Blackberry Cobbler
- NY Cheesecake with Strawberry –OR– Caramel Drizzle

DINNER ADD-ONS



- Assorted Soft Drinks – \$2.00 each
- Preset Salad – \$2.00 each
- Preset Dessert – \$2.00 each
- Preset Salad and Dessert – \$3.00 each
- Additional Entree – \$4.00 per person (based on higher-priced entrée)

All prices per person. 20% service charge and state tax apply. Subject to change without notice.





SPECIALTY BUFFETS

All Choices Presented Buffet Style. Surcharge for Groups under 25 Guests \$75.00.
For service after 2:00 p.m., add \$4.00 per person.



DELI BUFFET - \$23.95

Choice of One Salad

- Pasta Salad
- Country Style Potato Salad
- Southern Coleslaw

Assorted Half Sandwiches Include

- Sliced Smoked Turkey
 - Honey Ham
- Chicken Salad
- Assorted Cheeses

Condiments & Toppings

- Lettuce, Tomato, Red Onion, Pickles
- Mayonnaise, Mustard, Honey Mustard
 - Potato Chips
- Lemon Cheesecake Coolers
- Fresh Brewed Sweet Tea
 - Ice Water

DOWN HOME - \$25.95

- Garden Salad
- Baked Rotisserie –OR– BBQ Chicken
- Yukon Gold Mashed Potatoes
- Country Style Green Beans
- Fresh Baked Biscuits
- Apple Cobbler
- Ice Water
- Fresh Brewed Sweet Tea

LITTLE ITALY - \$25.95

- Caesar Salad
- Meat Lasagna –OR– Vegetarian Lasagna
- Meat Lasagna or Vegetarian Lasagna
 - Roasted Vegetable Medley
- Herb-Seasoned Garlic Breadsticks
 - Assorted Dessert Bars
- Freshly Brewed Sweet Tea
 - Ice Water

Specialty Buffets (continued)

All prices per person. 20% service charge and state tax apply. Subject to change without notice.

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Specialty Buffets (continued from previous page)

OLD-FASHIONED BBQ - \$24.95

- Southern Coleslaw
- Cornbread Muffins
- Southern Style Green Beans
 - Corn on the Cob
- Smoked Pulled Pork
 - Peach Cobbler
- Fresh Brewed Sweet Tea
 - Ice Water

BUFFET ADD-ONS

- Assorted Soft Drinks – \$2.00 each
 - Preset Salad – \$2.00 each
 - Preset Dessert – \$2.00 each
- Preset Salad and Dessert – \$3.00 each



All prices per person. 20% service charge and state tax apply. Subject to change without notice.



RECEPTION PACKAGES

Surcharge for Groups under 25 Guests \$75.00. Pricing is per person.

BRONZE PACKAGE - \$14.95 *(up to 2 hours)*

INCLUDES

- Domestic Cheese Display with Assorted Crackers
- Assorted Party Rolls – Turkey and mayo, Chicken Salad, or Ham and honey mustard
 - Assorted Freshly Baked Cookies
 - Sweet Tea & Ice Water

Choice of One Each

- Vegetable Crudité with Ranch Dip –**OR**– Seasonal Sliced Fruit
- Mini Cocktail Meatballs (Honey BBQ) –**OR**– Chicken Tenders (served with Honey Mustard, BBQ, and Ranch)

SILVER PACKAGE - \$28.95 *(up to 2 hours)*

INCLUDES

- Domestic Cheese Display with Assorted Crackers
- Assorted Freshly Baked Cookies, Brownies, and Dessert Bars
 - Sweet Tea & Ice Water

Choice of One Each

- Vegetable Crudité with Ranch Dip –**OR**– Seasonal Sliced Fruit
- Mini Cocktail Meatballs (Honey BBQ) –**OR**– Ham and Cheese Pinwheels
- Chipotle Maple Bacon-Wrapped Chicken Bites –**OR**– Sausage Stuffed Mushrooms with Creamy Dill

Choice of One Cold –OR– Hot Gourmet Dip *(see Gourmet Dips on page 14)*

Reception Packages (continued)

All prices per person. 20% service charge and state tax apply. Subject to change without notice.





Reception Packages (continued from previous page)

GOLD PACKAGE - \$32.95 *(up to 2 hours)*

INCLUDES

- Domestic Cheese Display with Assorted Crackers
- Mini Finger Sandwiches – Ham, Turkey, Cucumber, and Chicken Salad on White, Wheat, and Rye Bread
 - Mini Chicken Salad Tartlets
 - Sausage Stuffed Mushrooms with Creamy Dilly
- Assorted Freshly Baked Cookies, Brownies, and Dessert Bars
 - Sweet Tea and Ice Water

Choice of One Each

- Vegetable Crudité with Ranch Dip **-OR-** Seasonal Sliced Fruit
- Chipotle Maple Bacon-Wrapped Chicken Bites **-OR-** Sausage Stuffed Mushrooms with Creamy Dill
 - Bacon-Wrapped Scallops **-OR-** Mini Crab Cakes with Remoulade

Choice of One Cold -OR- Hot Gourmet Dip *(see Gourmet Dips on page 14)*

All prices per person. 20% service charge and state tax apply. Subject to change without notice.



RECEPTION UPGRADES

Available as add-on only. Pricing per person.

- **Assorted Bruschetta Bar** – Crispy baguette, tomato basil, and balsamic glaze – **\$4.95**
- **Jumbo Shrimp Cocktail** – With cocktail sauce and lemon wedges – **\$6.95**
 - **Fried Spring Rolls or Cream Cheese Wontons** – **\$4.95**
- **Fried Chicken Fingers** – With honey mustard, BBQ, and ranch – **\$5.95**
 - **Crab Stuffed Mushrooms** – With white wine sauce – **\$5.95**

CARVING STATIONS *(Served with Rolls and Condiments)*

- **Roast Turkey Breast** – with cranberry chutney – **\$5.95**
- **BBQ Beef Brisket** – with Kansas City BBQ Sauce – **\$6.95**
 - **Brown Sugar Ham** – with Dijon mustard – **\$5.95**
 - **Roast Prime Rib** – with horseradish cream – **\$7.95**

All prices per person. 20% service charge and state tax apply. Subject to change without notice.





GOURMET DIPS & DISPLAYS



Surcharge for Groups under 25 Guests \$75.00.

HOT DIPS

Small 25 - 39, Medium 40 - 59, Large 60 - 75

- **Spinach, Artichoke, and Cheese Dip** - With house fried pita chips - **\$75.95 | \$137.95 | \$195.95**
 - **Chili Cheese Dip** - With house fried corn tortilla chips - **\$75.95 | \$137.95 | \$195.95**
 - **Crab Dip** - With house-made crostini - **\$85.95 | \$147.95 | \$195.95**
- **Buffalo Chicken Bleu Cheese Dip** - With house-made flour tortilla chips - **\$85.95 | \$147.95 | \$195.95**

COLD DIPS

Small 25 - 39, Medium 40 - 59, Large 60 - 75

- **Pimento Cheese Dip** - With house-made crostini and assorted crackers - **\$75.95 | \$115.95 | \$195.95**
 - **House-Made French Onion Dip** - With house-made potato chips - **\$65.95 | \$95.95 | \$125.95**
- **Hummus (Plain or Roasted Red Pepper)** - With house-baked pita chips - **\$75.95 | \$115.95 | \$155.95**
- **Pico de Gallo and Guacamole** - With house fried corn tortilla chips - **\$75.95 | \$115.95 | \$155.95**

COLD DISPLAYS

Small 25 - 39, Medium 40 - 59, Large 60 - 75

- **Vegetable Crudit ** - With ranch dip - **\$125.95 | \$245.95 | \$380.95**
 - **Seasonal Sliced Fresh Fruit** - **\$75.95 | \$150.95 | \$275.95**
- **Domestic Cheese Display** - With grapes and assorted crackers - **975.95 | \$195.95 | \$375.95**
- **Antipasto Display with Gourmet Cheese and Assorted Crackers** - Salami, pepperoni, gouda, mozzarella balls, pepperoncini, olives, and roasted red peppers - **\$155.95 | \$295.95 | \$450.95**

All prices per person. 20% service charge and state tax apply. Subject to change without notice.

HORS D'OEUVRES



Pricing is per dozen. Please note a minimum order of two dozen per selection.

HOT OFFERINGS

Chicken

- **Chipotle Maple Bacon-Wrapped Chicken** - **\$45.95**
- **Ginger Chicken Satay** - with Coconut Peanut Sauce - **\$45.95**
- **Buffalo Style Wings** (Mild, Medium, or Hot) - **\$48.95**

Beef

- **Chipotle Beef on Tortillas with Avocado Cr me** - **\$58.00**
- **Beef Satay** - with Sweet and Spicy Sauce - **\$52.95**
 - **Mini Beef Wellingtons** - **\$58.95**
 - **Mini Cocktail Meatballs** - **\$35.95**

Pork

- **Pork Pot Stickers** - with Garlic Soy Sauce - **\$38.95**
- **Sausage Stuffed Mushroom Caps** - **\$42.95**

Seafood

- **Bacon Wrapped Shrimp** - **\$52.95**
- **Mini Crab Cakes** - with Cajun Remoulade Sauce - **\$65.00**
- **Mini Cheesy Corn Fritters with Shrimp** - **\$52.95**
- **Baked Polenta Rounds with Creole Shrimp** - **\$48.95**

All prices per person. 20% service charge and state tax apply. Subject to change without notice.

Hors d'Oeuvres (continued)





Hors d'Oeuvres (continued from previous page)

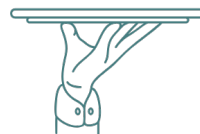
Vegetarian

- **Spanakopita** – \$32.95
- **Mini Assorted Quiche** (Veggie and Three-Cheese) – \$36.95
 - **Cream Cheese Jalapeño Poppers** – \$36.95
 - **Mini Veggie Spring Rolls** - with Plum Sauce – \$36.95
- **Cornmeal Fried Half-Moon Green Tomato** - with Pimento Cheese – \$102.95
 - **Fried Macaroni and Cheese Bites** - with Ranch – \$48.95
- **Baked Brie with Apricot Jam**, - served with assorted crackers – \$62.95

COLD OFFERINGS

- **Bacon Wrapped Dates** – \$38.95
- **Smoked Salmon Crostini** – \$65.95
- **Sun-Dried Tomato and Gorgonzola Bruschetta** – \$42.95
 - **Ham and Cheese Pinwheels** – \$32.95
- **Mini Finger Sandwiches** (Chicken Salad, Ham, and Turkey) – \$89.95
 - **Shrimp Cocktail** – \$52.95
- **Caprese Skewers** - Marinated Mozzarella Balls, Balsamic Marinated Heirloom Tomatoes – \$42.95
- **Raspberry Brie Tarts** - Phyllo tarts stuffed with whipped brie and raspberry jam – \$45.95

PASSED TRAY SERVICE ADD-ON



For **\$75.00 per server** (up to 2 hours), a variety of items can be tray-passed.

The chef will provide recommended selections.

All prices per person. 20% service charge and state tax apply. Subject to change without notice.

ALCOHOL & BAR SERVICE



SERVICE DETAILS

- All bar service includes Coke products, water, beverage napkins, and quality plasticware.
 - Specialty beer and wine are available at additional cost.
- Bartenders: **\$100 for up to 2 hours | \$25 per hour for additional time.**
 - Staffing: 1 bartender per 100 guests.

LEVEL OF SERVICE

Cash Bar

Guests pay for their own drinks. Host is not responsible for bar charges.

Minimum Charges for Groups over 25 (*applied against actual bar sales, up to 4 hours*)
Beer, wine, and full bar (*tax included*)

- **26 - 35 people** – \$100.00
- **26 - 50 people** – \$125.00
- **51-75 people** – \$175.00
- **76 - 150 people** – \$275.00
- **Over 150 people** – \$400.00

Host Bar

Host covers cost of alcoholic beverage charges for guests.
Consumption + tax (*tax not included*)

Choice of

- Open Bar (all drinks included) –**OR**– Limited Bar (specific drinks or time frame)

Alcohol & Bar Service (continued)

All prices per person. 20% service charge and state tax apply. Subject to change without notice.





BEER & WINE PRICING

HOUSE WINES

Cash Bar - \$9 | Host Bar \$8

- Chardonnay
 - Merlot
- Cabernet Sauvignon
 - Pinot Grigio
 - Moscato

DOMESTIC BEERS

Cash Bar - \$6 | Cash Bar Keg \$175 | Host Bar \$5 | Host Bar Keg \$150

- Bud Light
- Michelob Ultra
- Coors Light
- Yuengling

ALCOHOL POLICY & PROCEDURE

- Alcohol consumption is allowed **only at The Railyard Event & Conference Center (RECC)**.
- All alcoholic beverages must be **served by Railyard staff** and consumed in designated areas.
 - **Proper identification** may be requested with every bar service.
- Alcohol **may not be brought in or removed** from RECC under any circumstances.
 - All service personnel have completed **ServSafe Alcohol training**.
 - Depending on the event, **wristbands** may be required to verify age.

All prices per person. 20% service charge and state tax apply. Subject to change without notice.



PLANNING YOUR EVENT

DEPOSITS AND POLICIES

A **non-refundable deposit** and signed contract are required to reserve your event date. Deposits are applied toward the total balance and are based on the food and beverage minimum, venue rental, and ceremony fees.

Payment Schedule

- 1st Deposit: 25% of the estimated total due at contract signing to secure your date
- 2nd Deposit: Additional 50% due **180 days (6 months)** prior to the event date
- 3rd Deposit: Additional 75% due **90 days (3 months)** prior to the event date
- 4th Deposit: Final 100% balance due **30 days (1 month)** prior to the event date

FINAL GUEST COUNT AND PAYMENT

The final guaranteed guest count and full payment are due **14 business days prior** to your scheduled event date. The guaranteed number provided at that time will be considered final and not subject to reduction

FOOD AND BEVERAGE MINIMUM

All events are required to meet **a minimum food and beverage expenditure**. Minimums vary based on date, time, and event size, and are provided prior to booking. Minimums do not include service charges, taxes, or venue rental fees. A **20% service charge** (gratuity for servers and bartenders) and **current state and local taxes** will be applied to all charges.

ATTENDANTS AND SERVICE STAFF

- Receptions may require additional service fees depending on event requirements.
 - **Attendants / Servers** (*minimum 2 hours*) **\$75.00 per hour**
- Staffing levels are determined based on guest count, event type, and service style to ensure optimal service quality.

All prices per person. 20% service charge and state tax apply. Subject to change without notice.





CATERING EQUIPMENT

- For very large events, specialty equipment may need to be rented at an additional cost.
- **Exclusive Catering:** The Railyard is the sole provider of all food and beverage services.
 - Outside catering or alcohol is not permitted on the premises.
 - All food and beverages must be consumed on site.

PRICING FOR CHILDREN

- Children **ages 2-10** are charged **50% of the regular meal price.**

FINAL EVENT DETAILS

Final menu selections, room arrangements, and event details are due **30 days prior** to your event. Once these have been confirmed, a **Banquet Event Order (BEO)** outlining your event specifications will be provided. A signed BEO is required before final payment is processed.

- **Tax-exempt organizations** must submit a copy of their tax exemption certificate with the signed agreement.

DIRECTIONS TO VENUE

50 ROUNDHOUSE WAY, ELKINS, WEST VIRGINIA 26241

From the North (via I-79)

1. Take I-79 southbound.
2. Exit at Exit 99 onto US 33/US 48 toward Elkins (West Virginia).
3. Continue east on US 33/US 48 toward downtown Elkins.
4. At the downtown Elkins interchange/exit for US 33, take the exit toward downtown – **NOT** the Crystal Springs/Old US 33 exit.
5. After exiting US 33 / US 48, at the bottom of the ramp turn right (if coming from the north).
6. Continue into town until you reach the stop-light at Railroad Avenue / Walgreen's intersection. At this light continue straight.
(toward Go-Mart Gas Station).
7. From here, follow signs directing you toward the Railyard District / Elkins Depot Welcome Center.
8. Turn onto Roundhouse Way, and the Railyard Event & Conference Center will be located near the Elkins Depot Welcome Center.

From the South or East (via I-64/I-77 area)

1. If coming from the south via I-64 or I-77, use the appropriate connections to get to US 219 or US 33 toward Elkins.
2. Once on US 33 East into Elkins, follow directions into downtown until reaching the stop-light at Railroad Avenue / Walgreen's intersection. At this light turn left toward Railyard Avenue *(toward Go-Mart Gas Station).*
3. Proceed and follow signs directing you toward the Railyard District / Elkins Depot Welcome Center.

Local Tips and Navigation

- The venue is located in the Railyard area of downtown Elkins, adjacent to the Elkins Depot Welcome Center.
- The address 50 Roundhouse Way places you near where the historic rail lines and the Roundhouse track area used to be.
- Parking: Look for designated guest parking areas near the venue - signage will direct you once you are near the venue.
- If your GPS shows "Elkins Depot" or "Elkins Depot Welcome Center" at 315 Railroad Avenue, this is extremely close to the Railyard Event & Conference Center



THE RAILYARD EVENT & CONFERENCE CENTER

Thank you for considering The Railyard Event & Conference Center for your special event.

We are committed to providing exceptional service, delicious cuisine, and a memorable experience for you and your guests.

For questions, reservations, or to schedule a tour:

www.therailyardwv.com

sales.railyard@taylorhospitality.com

50 Roundhouse Way, Elkins, West Virginia 26241



@RailyardEventsWV

A Taylor Hospitality Managed Property