



THE **RAILYARD**  
EVENT & CONFERENCE CENTER

**BANQUET & CATERING PACKAGE**

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2026



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# MORNING SELECTIONS

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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

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### 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

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### BREAKFAST SANDWICHES- \$5.95

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

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



# DAYTIME OFFERINGS



All Choices Presented Buffet Style. Surcharge for Groups under 25 Guests \$75.00.

## 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.

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*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.

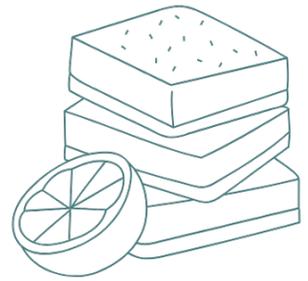
**Chicken BLT Wrap** – Grilled chicken, bacon lettuce, tomato, cheddar cheese, and herbed aioli on a ciabatta roll.

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

# À LA CARTE SELECTIONS

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## **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 Crudité 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**

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**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

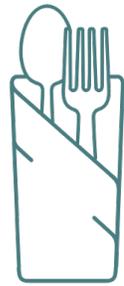
Regular or Decaf Coffee (serves 10 cups) - \$16.00

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



# LUNCH SELECTIONS



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

## **BUFFET - \$23.95 | PLATED - \$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 **-OR-** Preset Dessert - \$2.00 each

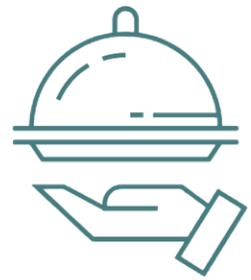
Preset Salad and Dessert - \$3.00 each



*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: BUFFET - \$26.95 | PLATED - \$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

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 vodka 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

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





## OPTION 2: BUFFET - \$35.95 | PLATED - \$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

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

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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

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





## OPTION 3: BUFFET - \$36.95 | PLATED - \$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

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

**Roasted 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 **-OR-** 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

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*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

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

## **DOWN HOME - \$25.95**

Garden Salad

Baked Rotisserie **-OR-** BBQ Chicken

Yukon Gold Mashed Potatoes

Country Style Green Beans

Fresh Baked Biscuits

Apple Cobbler

Fresh Brewed Sweet Tea

Ice Water

## **LITTLE ITALY - \$25.95**

Caesar Salad

Meat Lasagna **-OR-** Vegetarian Lasagna

Roasted Vegetable Medley

Herb-Seasoned Garlic Breadsticks

Assorted Dessert Bars

Freshly Brewed Sweet Tea

Ice Water

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





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 **-OR-** 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

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



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

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### **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)*

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### **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)*

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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)

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# RECEPTION UPGRADES

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*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**

**Roasted Prime Rib** - with horseradish cream - **\$7.95**

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*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 Crudité** - 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 - **\$75.95 | \$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 Crème - \$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 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**

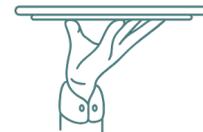
**Mini Finger Sandwiches (Chicken Salad, Ham, and Turkey) - \$89.95**

**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

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## 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)

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



Alcohol & Bar Service (continued from previous page)

## 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 Rail yard Event & Conference Center (RECC)**.

All alcoholic beverages must be **served by Rail yard 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.

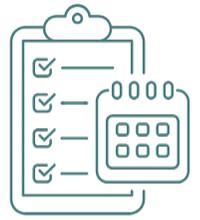
All service personnel have completed **ServSafe Alcohol training**.

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

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## 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.



*Planning Your Event (continued from previous page)*

## **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.

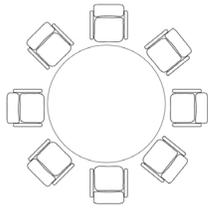
**Tax-exempt organizations** must submit a copy of their tax exemption certificate with the signed agreement.

## CHOOSE YOUR SEATING LAYOUT

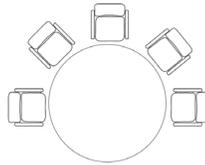
Select the arrangement that best fits your event style and guest experience. We offer a variety of layouts to accommodate intimate gatherings, large celebrations, and everything in between.

Our team will work with you to ensure the space feels perfect for your event. Mix & match options are available!

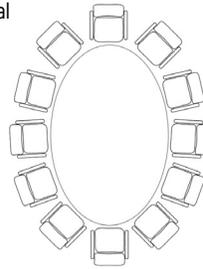
Banquet



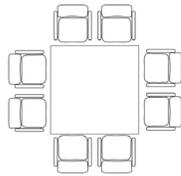
Cabaret



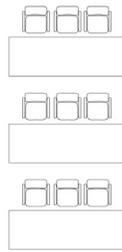
Oval



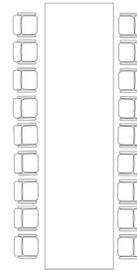
Square



Classroom



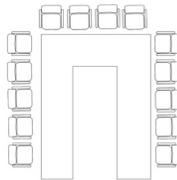
Family Style



Traditional Head Table



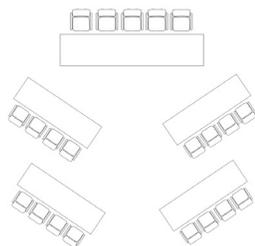
Horseshoe



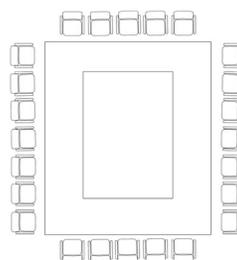
Theater



Herringbone



Hollow Square



## 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 one 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](http://www.therailyardwv.com)

[sales.railyard@taylorhospitality.com](mailto:sales.railyard@taylorhospitality.com)

50 Roundhouse Way, Elkins, West Virginia 26241



@RailyardEventsWV

A Taylor Hospitality Managed Property