



Dayton Masonic Center Events

Powered by Elite Catering 559-4590 or email: luanne@elitecatering.com



\$2,425.00 Ballroom and Balcony Rental

5 hour event time and includes parking lot security.

All Food and Beverage must be purchased through Belmonte Park Hospitality and Elite Catering.

Includes tables and chairs for your guests and 4 bistro tables for cocktail hour.

*\$8000 Food and Beverage minimum on Saturday rental. Ballroom Rental Discount of 50% on Friday's(except Dec).

All Inclusive 2017 Traditional Buffet Package Pricing

Ala Carte Price	Items Needed for a Successful Event	All Inclusive Ballroom Package
\$5.85 pp	~ International Cheese Display for Cocktail Hour	✓
\$26.85pp <i>estimate</i>	~ Buffet Dinner with choice of 2 Salads, 2 Meat Entrees, 3 Starches/Vegetables, Rolls and Butter	✓
\$4.85pp	~ Full China with your choice of pattern	✓
\$23.00pp	~ Beer, Wine and Soda for 4.5 hours	✓
22.9% of final invoice	~ Full Service & Staff for the event	✓
\$3.85pp	~ Linens: Cocktail tables, Guest tables (¾ length) poly linens in any color, poly linen napkins in any color, service table linens, etc.	✓
\$79.15 + tax	Total Estimated Cost	\$68.00 + tax
<p><i>Note: Plated Meals or Stations Menus are available for \$8-\$12 more per person in a package Kids 10 and under are 50% of the package price. Those 11-20 receive a \$12 discount.</i></p>		

Traditional Ballroom Package Menu Options

Cocktail Hour Selections

(Choose Stationary OR Passed- OR add \$4 pp to have both!)

~ Stationary International Cheese Display

Sliced Cheeses of Dill Havarti, Colby Jack, Cheddar and Smoked Gouda along with Cubed Pepper Jack Cheeses are complimented with Seasonal Hard and Spreadable Cheeses, Grapes, Pears and Apples and Salami. Finishing off the display are Cheese ball Lollipops in a variety of flavors, Red Pepper Humus as well as crackers and crostini slices.

OR

~ Passed Hors d'oeuvre (choose 2 cold and 1 hot hors)

Pick 2 COLD	Pick 2 HOT
Asian Chicken Salad on Wonton Chip Smoked Salmon Kettle Chip Praline Bacon Bites Bi-Color Bruschetta OR Caprese Shooter Stix Pear and Brie Tart with Mango Peach Salsa Fruit Kabobs	Stuffed Mushrooms Adobo Beef Quesadilla Pouch with Pico de Gallo Spinach Dip Phyllo Cups Arancini (Fried Cheesy Risotto Ball) Chicken Apple Sausage Bites Coconut Shrimp Lollipops

Salad Selections

Choose up to 2 for your guests to enjoy on the buffet

<p style="text-align: center;">Elite Signature Salad</p> <p style="text-align: center;"><i>A bed of Spring Mix Lettuce tossed in a Sweet Vinaigrette Dressing with Dried Cranberries, Mandarin Oranges, Sliced Strawberries, Sugared Pecans and Feta Cheese. (Great with Caramelized Pears in the Fall and Winter!)</i></p> <p style="text-align: center;">Caprese Salad</p> <p style="text-align: center;"><i>Romaine and Ice Burg Lettuces chopped and topped with Fresh Mozzarella, Local Grown Tomatoes and Homemade Croutons with Shredded Basil and Balsamic Vinaigrette.</i></p>	<p style="text-align: center;">Tossed 7-Layer Salad</p> <p style="text-align: center;"><i>A bed of Spring Mix Lettuce tossed with sweet peas, diced red onions, shredded cheddar, broccoli, crisp bacon, cherry tomatoes and a Sweet Creamy Dressing</i></p> <p style="text-align: center;">Apple Bacon Salad</p> <p style="text-align: center;"><i>Romaine and Ice Burg Lettuces chopped and topped with Shredded Smoked White Cheddar, Diced Apples, Seedless Red Grapes, Crisp Bacon and Homemade Croutons with Buttermilk Herb Dressing.</i></p> <p style="text-align: center;">Traditional Caesar Salad</p>
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Main Entrée Selections

Choose 2 for your Guests to enjoy – one from each category – Special Dietary Substitutions available upon request.

PLATED OPTION: 2 Entrees from A = +\$8, 1 Entrée from A&1 from B = +\$10, 2 Entrees from B = +\$12

<p style="text-align: center;"><u>Choose 1 Entrée from A Below:</u></p> <p style="text-align: center;">Marsala Chicken <i>stuffed with Mascarpone and Fig</i></p> <p style="text-align: center;">Tuscan Chicken <i>topped with a Cheese Spinach Sauce</i></p> <p style="text-align: center;">Pecan Crusted Chicken <i>with a Bourbon Pan Sauce – a sweet and savory chicken</i></p> <p style="text-align: center;">Goat Cheese and Macadamia Nut Chicken <i>with an Asiago Cheese Sauce</i></p> <p style="text-align: center;">Ricotta and Basil stuffed Chicken <i>with a Pomodoro Sauce (Stuffed Chicken Parmesan)</i></p> <p style="text-align: center;">Wild Rice Stuffed Chicken <i>with Apple Brandy Cream Sauce</i></p> <p style="text-align: center;">Bow Tie Pasta Alfredo ~ Wilted Spinach, Sun-Dried Tomatoes in a rice Alfredo Sauce</p> <p style="text-align: center;">Linguini with Roasted Vegetables <i>tossed in a light Olive Oil and Parmesan Sauce</i></p> <p style="text-align: center;">Baked Ziti <i>with Ground Sausage</i></p>	<p style="text-align: center;"><u>Choose 1 Entrée from B Below:</u></p> <p style="text-align: center;">Carved New York Strip Steak <i>with a Herb Crust and garnished with Au Jus, Peppercorn Cream or Fried Onions</i></p> <p style="text-align: center;">Chef Carved Beef Tenderloin <i>served with a Horseradish Cream, Sautéed Mushrooms & Caramelized Onions</i></p> <p style="text-align: center;">Marinated Flank Steak <i>with sautéed mixed peppers, caramelized onions and Chimichirri sauce on the side</i></p> <p style="text-align: center;">Chef Carved Pork Tenderloin <i>garnish with either Brandy Apple Cream, Pineapple Chili Glaze or Spiced Apples</i></p> <p style="text-align: center;">Marinated and Grilled 4oz. Pork Chop</p> <p style="text-align: center;">Maple Glazed Salmon with Pecan Dust</p> <p style="text-align: center;">Crab Stuffed Tilapia</p> <p style="text-align: center;">Parmesan Focaccia Crusted Barramundi</p>
<p style="text-align: center;"><i>Ask to see our upscale selections for \$5-\$10 more per person</i></p>	

Vegetable/Starch Selections

Choose 3 Selections:

<p style="text-align: center;">Glazed Baby Carrots</p> <p style="text-align: center;">Herbed Mushrooms</p> <p style="text-align: center;">Garlic Squash and Zucchini</p> <p style="text-align: center;">Sugar Snap Peas</p> <p style="text-align: center;">Fresh Green Beans Broccoli and Cheese</p> <p style="text-align: center;">Roasted Asparagus</p>	<p style="text-align: center;">Mashed Red Skin Potatoes</p> <p style="text-align: center;">Rosemary Garlic Red Potatoes</p> <p style="text-align: center;">Roasted Mixed Color Potatoes</p> <p style="text-align: center;">Gourmet Mac-N-Cheese</p> <p style="text-align: center;">Twice Baked Red Potatoes</p> <p style="text-align: center;">Wild Rice Pilaf</p>
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Traditional Ballroom Bar Menu

4.5 Hours of Service.

Beer Offerings (choose 3):

Budweiser, Bud Light, Miller Lite, Yeungling, Michelob Ultra, Sam Adams, Corona, Stella

All Menus include Coffee, Ice Tea & Water

Wine Offerings:

Cabernet, Pinot Nior, Chardonnay Riesling and Moscato

Soda Offerings:

Coke, Diet Coke, Sprite, Ginger Ale

Upgrade Options within The Ballroom Package

Here are some additional options and opportunities to create the perfect day for you and your guests!

Upgrade to the Full Bar Menu

\$4 more per person

Liquor Offerings:

Svedka Vodka, Bacardi Rum, Captain Morgan's, Jack Daniel's Whiskey, Bullet Bourbon, Dewars Scotch and Tanqueray Gin with all your favorite mixers & fruit garnish.

Plated Dinners ~ Duet Style

*Duet Plates consist of 2 Entrees, 1 Starch and 1 Vegetable. Salad and Breads are included and will be presented at the table. Add \$8-12 per person to the package price to create a plated dinner experience for your guests. *Ask about our upscale selections*

Stations Style Reception

Stations of your favorite foods made small, hors d'oevres, and chef action stations are a way to make your reception different! This is a more casual style reception with guests walking into the "party" when they enter the ballroom. Price will increase \$8-\$12 per person depending on what stations you choose. Ask to see our menu of 12 different stations.

Late Night Snack?

We have a fun menu of late night snacks for your guests to enjoy. Adds \$4-\$6 per person

Chair Covers with Sash \$5 per chair

Includes installation

Up-lights for the Pillars \$350.00

Includes installation

Custom Packages

We offer the ability to customize any package or menu for you guests.

This includes renting other combinations of spaces within the facility, upgrading linens, adding specialty tables, displays and décor, chair covers and sashes, using a family recipe for the meal, adding staff to coordinate other parts of the day, flowers bouquets and other centerpiece décor, lighting, ice sculptures, signature drinks and other specialty bar requests, and much, much more!

Please note that the Package discount is based on these services purchased together. If one of these services are not necessary for your event, please see our ala carte pricing.

Upgrades and add-ons other than those listed above will incur our normal 22.9% service fee.

A La Cart Menu

Let's start from scratch to build the perfect custom menu, décor, and service that fits your vision! Packages are not mandatory!