CATERING AND EVENTS

Wilson is where your favorite memories begin.

Wilson, Arkansas
wilsonarkansas.com
The town of Wilson, Arkansas is pleased to provide multiple venues for you to hold your event. From day meetings and corporate retreats to reunions, birthday parties, and weddings, we have a space and package that will fit your needs. Looking for options closer to home? Wilson provides complete catering services at your location.

VENUES

THE HISTORIC WILSON THEATER
Situated on the town square, the Wilson Historic Theater provides a rustic and industrial feel perfect for dinners with up to 150 guests, trade shows, dances, live performances, and cocktail receptions.

Its 3159 square feet of floor space and 600 sq ft stage makes it a versatile space for your next event.

FEES: Please see the facility rental fee chart

Location: 5 Jefferson Street
Capacity: up to 150 guests
Catering Available: yes

Wi-Fi Capability: yes
Amenities: stage, audiovisual equipment
THE GRANGE AT WILSON GARDENS
Housed in the previous seed house of the cotton gin operation, the Grange features a bright and airy space perfect for weddings, cocktail receptions, trade shows, or sit-down dinners for up to 125 guests. The Grange offers several outdoor locations within its gardens, including the apple and pear orchard, flower gardens, and covered patio.

The Grange features a 5000 sq ft main floor space, a 540 sq ft mezzanine overlooking the main space, and a 3700 sq ft covered patio as well.

FEES: Please see the facility rental fee chart

Location: 15 South Jefferson Street
Capacity: up to 150 guests
Catering Available: yes
Wi-Fi Capability: yes
Amenities: inside and outside space, private entrance, audiovisual
THE WILSON CAFÉ & TAVERN

A versatile space consisting of the main dining area with seating for 40; the tavern with 12 bar seats and additional seating for 12; the porch with seating for 36; and the outdoor patio with a dedicated bar, fire pits, and seating for up to 50. These spaces can be booked separately, in combination, or the entire restaurant.

FEES: Full buyout- $6000 food and beverage minimum for up to 4 hours – 100 people maximum indoors, 150 with outdoor patio

The Wilson Café Outdoor Patio - $1000 food and beverage minimum up to 4 hours - 50 people maximum

The Tavern- $750 food and beverage minimum for up to 4 hours – 30 people maximum

Wilson Café Porch $500 food and beverage minimum- up to 4 hours and 36 people maximum

Other combinations and time durations by quote

Location: 2 Jefferson Street
Capacity: up to 150 guests
Catering Available: yes

Wi-Fi Capability: yes
Amenities: inside and outside space, multiple rooms, private entry
THE LOUIS
Our newly built hotel is situated in the historic Wilson Administration building on the town square. The hotel consists of 13 King Rooms and 3 Suites. Event spaces at The Louis include our 900 square foot Rooftop Deck with bar, the Lobby Bar on the lobby level, and the Boardroom on the mezzanine level overlooking the lobby. The City Room is next door to the hotel lobby, including a 960-square-foot event space and a mezzanine boardroom, The River Room, for up to 14 attendees. A convenient pass-through door between the Hotel Lobby and the River Room connects the spaces for a larger event.

FEES: For boardroom rentals, please see Corporate Meeting and Retreats. The Hotel Rooftop is available for up to 50 guests and up to 4 hours with a minimum of $1500 for food and beverage. Rental of the Hotel Lobby Bar and adjacent City Room/River Room by quote.

THE RIVER ROOM
The River Room is comprised of a 960 Sq Ft lobby level room and a 540 Sq Ft boardroom on the mezzanine level. This is a perfect space for board retreats, art shows, meet and greets, and meetings requiring multiple spaces to collaborate and innovate. The River Room is adjacent to The Louis lobby and can be used in conjunction with the Birdshot Lounge for cocktail receptions and mixers.

FEES: Please see the facility rental fee chart

<table>
<thead>
<tr>
<th>Location: 3 Cross Street</th>
<th>Wi-Fi Capability: yes</th>
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<tbody>
<tr>
<td>Capacity: up to 75 guests</td>
<td>Amenities: inside and outside space, hotel packages</td>
</tr>
<tr>
<td>Catering Available: yes</td>
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</tbody>
</table>
The All-Day Meeting Package $450 (8 am to 6 pm)
- Includes use of conference room for up to 12 attendees
- Use of the whiteboard, flip charts, and 50-inch television
- Morning and afternoon breaks (coffee, tea, sodas, bottled water, cookies, and chips)

The Half Day Meeting Package $300 (8 am to 1 pm or 1 pm to 6 pm)
- Includes use of conference room for up to 12 attendees
- Use of the whiteboard, flip charts, and 50-inch television
- Morning or afternoon break (coffee, tea, sodas, bottled water, cookies, and chips)

*Boxed lunches available starting at $14 per person

### FACILITY COSTS

<table>
<thead>
<tr>
<th>Guest Count</th>
<th>Fees</th>
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<tbody>
<tr>
<td>2-25</td>
<td>Quoted</td>
</tr>
<tr>
<td>26-50</td>
<td>$2000</td>
</tr>
<tr>
<td>51-75</td>
<td>$3000</td>
</tr>
<tr>
<td>76-100</td>
<td>$4000</td>
</tr>
<tr>
<td>101-150</td>
<td>$5000</td>
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<tr>
<td>151+</td>
<td>Quoted</td>
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Facility fees include the following items:
- Use of round plastic tables
- Use of folding padded metal folding chairs or off-white metal armchairs
- Use of base glassware package (water goblet, beer glass, wine glass, champagne glass, cocktail glass)
- Use of base utensil package (salad fork, dinner fork, spoon, knife, dessert spoon, or fork)
- Trash Receptacles and Disposal
- Wi-Fi (where available)
- Base White Table Linens and Cloth Napkin
- Base speaker system with microphone

Items not included in the facility fee:
- Food and Beverage, Flowers & Décor, Officiant, Music & Entertainment, Tents, Transportation

Note: Applicable taxes may apply to fees
BREAKFAST OPTIONS

Continental Breakfast $15 per person
Consists of fresh-squeezed grapefruit and orange juice, yogurts, assorted pastries, fruit, coffee, tea,
and milk

Country Breakfast Buffet $18 per person
Scrambled eggs, bacon, sausage, country potatoes, assorted pastries, fruit, juices, coffee, tea, and
milk

Healthy Start Breakfast Buffet $19 per person
Hard-boiled eggs, oatmeal, fruit, yogurt, granola, wheat toast, fresh-squeezed juices, coffee, tea

LUNCH OPTIONS

Boxed Lunches $14 per person
Choice of sandwich with chips, fruit, and drink
Sandwich Choices: Fried Chicken, Turkey Club, BLT, Philly Cheesesteak, or Vegetarian
Or Caesar or mixed green salad with chicken (does not include the chips and fruit)

Buffet Lunch $18 per person
Fiesta Buffet
Tacos, Quesadillas, rice, beans, chips, and salsa bar
Italian Buffet
Lasagna, Spaghetti, Garlic Bread, Garden Salad with vinaigrette
Southern Pride
Fried Chicken, Fried Catfish, Collard Greens, Sweet Potato Mash, Cole Slaw, Corn Bread

Add a dessert from the menu below $5.00 per person
Mixed Berry Cobbler
Assorted Cookies
Banana Pudding
FULL-SERVICE CATERING

Off-site and tray pass available.

Sticks & Skewers
* Surf & Turf with Béarnaise Drizzle *Mozzarella, Basil & Teardrop Aged Balsamic *Sugar Cane Skewered Tiger Shrimp w/ Sweet Chili Sauce *Coconut Shrimp Lollipops w/ Orange Plum Sauce *Coconut Chicken Skewer with Thai Peanut Sauce *Chicken Satay with Spicy Thai Peanut Sauce or Siracha Aioli *Applewood Smoked Bacon wrapped Diver Sea Scallops

Tarts & Cakes
*Sweet Maui Onion, Sun-Dried Tomato & Chevre Tartlet *Forest Mushroom & Goat Cheese Tartlet *Maine Lobster Cake with Hollandaise Dollop (add $2) *Artichoke & Spinach with Fontina Tartlet *Maryland Crab Cake with Ancho Chili Aioli *Wild Mushroom Risotto Cakes w/ Napoli Confit & Truffle Oil

Purses & Petals
*Maytag Bleu Cheese, Dried Pear, and Toasted Walnut *Brie w/ Mango Chutney in Puff Pastry *Fig & Mascarpone filo Purses *Forest Mushroom, caramelized Pear & Roquefort *Belgian Endive Petals w/ Curried Chicken & Fried Leeks

The Crostini
*Gorgonzola Crusted Beef Tenderloin *Grilled Brie & Caramelized Onion with Parmesan Crostini *Chevre & Portobello w/ Sundried Tomato & Kalamata Olive The Tea Sandwich *Prosciutto Ham with Remoulade Cucumber, Shrimp & Dill *Herbed Cheese Cucumber & Watercress *Sundried Tomato on Olive Tapenade & Goat Cheese *Smoked Salmon & Arugula

The Not-for-Tea Sandwich
*Mini Kobe Burgers with Onion Confit & Maytag Bleu *Petite Lamb Burgers with Gruyere & Grain Mustard *Miniature Brioche with Braised Short Rib & Brie

Select Three: $40/per person 1.5 hours
Select Five: $50/per person 1.5 hours
**Plated Dinner Price per person: $65**

**Salad Options (choose one)**

Traditional Caesar Salad:  
*romaine, toasted crouton, parmesan cheese, house-made Caesar dressing*

Iceberg Wedge Salad  
*iceberg lettuce, cherry tomatoes, hickory smoked bacon, red onion, feta cheese, house-made buttermilk ranch dressing*

Ahi Tuna Tartar  
*Sushi-grade ahi tuna cucumber, ginger, and spicy salad*

Caprese Salad  
*heirloom tomatoes, sliced mozzarella cheese, fresh basil, balsamic reduction*

**Main Entrée Options (choose one)**  
*(Each entrée comes with a dinner roll and whipped butter)*

Baked Atlantic Salmon Filet  
*served with herbed risotto, sautéed broccoli, lemon, and chive butter sauce*

Roast Beef Tenderloin Filet  
*served with whipped potatoes, grilled asparagus, au Poivre sauce*

Grilled Pork Chop  
*served with sweet potato mashed, sauteed apples, Pecan cream sauce*

Herb Roasted Chicken  
*served with lyonnaise potatoes, grilled zucchini, and squash, truffle sauce*

Seared Diver Scallops  
*saffron cream & orange essence*

King Salmon & Gulf Shrimp  
*garlic, sun-dried tomato & scallion*

Herb & Garlic Crusted Northern Alaskan Halibut  
*w/ Lemon Butter Wilson*
Buffet Price per person: $42
Salad Options (choose one)

Butter Lettuce Salad
*Caramel Roasted Pears, Aged White Cheddar, Sugared Pecans, and Maple Apple Cider Vinaigrette*

Tuscan Bean Salad
*Roasted Plum Tomato, Summer Green Beans, Fresh Basil, and Fennel Seed Dressing*

Mesclun Mix
*Fresh Strawberries, Feta, Candied Pecans & Balsamic Vinaigrette Hearts of Romaine w/ crumbled Stilton Toasted Walnuts, Sun-Dried Cherries, and Aged Balsamic Vinaigrette.*

Romaine Hearts & Cucumber
*Roasted Roma Tomato, Kalamata Olive, Feta Crumbles w/ Lemon Fennel Scented Vinaigrette*

The Caesar Salad
*Shaved Parmesan and Sourdough Garlic Croutons*

Baby Spinach Salad
*Applewood Smoked Bacon, sliced Mushrooms, Goat Cheese, toasted Pine Nuts, and Port Wine Vinaigrette California*

Clipped Herbs & Greens
*Collection of Teardrop Tomatoes, crumbled Feta, Niçoise Olives and a Whole Grain Dijon Mustard Vinaigrette Baby Arugula Manchego Cheese, Endive, Sun-Dried Cranberries, Caramelized Pecans, and Aged Balsamic Vinaigrette*
Entrees (choose two)

- Roast Beef Sirloin
  *served with rosemary au jus*

- Chicken Marsala
  *sautéed chicken breast served with portabella mushroom sauce*

- Pork Tenderloin
  *Oven-roasted pork tenderloin with herbed chimichurri sauce*

- Baked Salmon Filet
  *served with Lemon and dill cream sauce*

- Caramelized Breast of Chicken Wild Forest Mushrooms

- Roast Duck Breast w/Candied Figs (add $8)

- Stuffed Chicken Breast
  *w/ Spinach, Ricotta & with Sun-Dried Tomato Cream*

- Macadamia Nut Crusted Mahi Mahi
  *w/ Mango Salsa Grilled Sword Fish w/ Pomegranate Reduction (add $8)*

SIDES (choose two)

- Three Potato Gratin Dauphinoise
- Fusilli w/ Roasted Tomato & Basil
- Lemon Herb & Pistachio Pilaf
- Simple Steamed Jasmine Rice
- Classic Wild Rice Pilaf
- Traditional or Blended Rice Pilaf
- Herb & Garlic Baby Red Bliss
- Butternut Squash Risotto
- Choice of Pasta w/ Herb Butter
- Whipped Potatoes w/Cheddar & Chive, Boursin & Garlic, Buttered Bliss, Wasabi

VEGETABLE (choose two)

- Baby Vegetable Medley
- Wilted Baby Spinach, Cream & Nutmeg
- Buttered Haricot Vert
- Glazed Baby Carrots
- Sautéed Sugar Snap Peas
- Grilled Summer Vegetables
- Roasted Asparagus w/ Smoked Sea Salt
- Rosemary Brussel Sprouts & Bacon
Stations
Serves approximately 25 people

Regional & International Cheese/$300
Paired with a selection of dried/seasonal Fresh Fruit & Berries. Includes Artisan Breads, assorted Fancy Crackers, and Lavosh. Preferred selections are also available at market price. Custom wine pairings are also available.

Mediterranean Bruschetta Bar/$325
Marinated Artichokes, Mushrooms, assorted Olives, and Caper Berries. Fancy Crackers and Pita, Hummus, Tomato Basil Bruschetta. Presentation includes sliced baguette, Crostini’s.

Grilled and Raw/$225
Roasted Fennel, Garlic Bulbs, assorted grilled Legumes including Asparagus, Eggplant, Zucchini, Yellow Squash, Bell Peppers, and assorted Raw Seasonal Vegetables w/ a drizzle of aged Balsamic.

Charcuterie/$350
Imported Assorted Dry-Cured Meats – Accouterments Presentation includes sliced baguette, Crostini’s, assorted Mustards

Seasonal Fruit /$250
Seasonal Fruit and Berries. Served Sliced and with a Drizzle of Mint Simple Syrup

Mini Sandwich and Slider Table / $8 per person
Mini grilled cheese with American cheese and smoked gouda, house-ground sliders with caramelized onions and garlic aioli, chicken salad on croissant

Dessert Price per person: $7
Dessert Options (choose one)
Crème Brulé with fresh vanilla bean, topped with Raspberries

Chocolate Velvet Double Chocolate Cream & Chocolate Shavings

Fresh Fruit Tart with a Bourbon Vanilla Bean

Crème Anglaise Chocolate Tart

Valrhona Chocolate Melt & Vanilla Bean Gelato

Cheesecake with a Pecan Crunch and Butterscotch Crème

Brown Butter Apple Tarte Calvados scented Caramel Sauce
**Mini Specialty Cupcakes $6 per person**
(choose three)

Candy Bar Cupcake
*vanilla buttermilk cake, chocolate ganache filling, peanut butter cream cheese frosting & salted caramel*

Vanilla Buttermilk
*vanilla buttermilk cake, vanilla buttercream*

Chocolate Chocolate
*chocolate cake with chocolate frosting topped with chocolate crunchy pearls*

Red Velvet
*red velvet cake with cream cheese frosting*

Vanilla Chocolate
*vanilla buttermilk cake with chocolate frosting with chocolate crunchy pearls*

Chocolate Espresso
*chocolate cake with chocolate ganache filling, Espresso, Kahlua cream cheese frosting, and topped with Chocolate crunchy pearls*

Chocolate-Peanut Butter
*chocolate cake with peanut butter cream cheese frosting*

Chocolate Vanilla
*chocolate cake with vanilla buttercream*
**Mini Specialty Desserts $10 per person**  
*(choose four)*

- Mini Key Lime Tarts
- Mini Cappuccino Cheesecakes Pecan Shortbread Squares dipped in Chocolate.
- Mini Banana Cream Pies
- Mini Coconut Cream Pies
- Mini Decorated Cupcakes (various flavor options)
- Mini Chocolaté Éclairs
- Mini Passion Fruit and Coconut Tarts
- Mini Chocolate Chunk Cookies *(Add Peanut Butter!)*
- Mini Peanut Butter & Chocolate Pies
- Mini Specialty Desserts
- Mini White Chocolate, Cranberry Oatmeal Cookies
- Mini Monster Cookies
- Mini Cheesecake Bites with Fresh Raspberries
- Mini Milk Chocolate & Peanut Butter Bars
- Mini Cake Lollipops dipped in Chocolate
  Carrot Cake, Chocolate, Buttermilk, or Red Velvet Cakes
- Mini Lavender Lemon Bars
- Mini Pumpkin Caramel Cheesecakes with Gingersnap Pecan Crust

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Specialty cakes, desserts, and wedding cakes are available based on quote.
All non-alcoholic beverages are included in most banquet food options and alcoholic beverage Packages. Non-alcoholic beverages include lemonade, iced tea, sodas, coffee, tea, and water. Bottled water extra.

A signature cocktail can be created specifically for your event; please inquire.

**Included in the Bronze Package**

**Beers**
Bottled: Budweiser, Bud Light, Michelob Ultra, Stella Artois

**Wines**
Benziger Chardonnay, Substance Cabernet Sauvignon, Gruet Sparkling Wine

**Bar**
Smirnoff Vodka, Seagrams Gin, Bacardi Rum, Montezuma Tequila Blanco, Jack Daniels Whiskey, El Presidente Brandy

$15 per person

**Included in the Silver Package**

**Beers** (Choice of Two Bottled Beers and One Draught)
Bottled: Bud, Bud Light, O’Doul’s, Stella Artois, Michelob Ultra
Draught: Michelob Ultra, Budweiser, Bud Light

**Wines** (Choice of One Red, One White, One Sparkling)
Reds: Layer Cake Pinot Noir, Substance Cabernet Sauvignon,
Whites: Benziger Chardonnay, Substance Sauvignon Blanc
Sparkling: Meoimi Sparkling Wine

**Bar**
Absolut Vodka, Beefeater Gin, Joe Cuervo Silver Tequila, Captain Morgan Rum, Jameson Whiskey, Maker’s Mark Bourbon

$18 per person
Included in the Gold Package
(75 minimum guest count required)

**Beers** (Choice of Three Bottled Beers and Two Draught)

*Bottled*: Bud, Bud Light, Michelob Ultra, Amstel Light, Heineken, Stella Artois, Elysian IPA, Hoegaarden White Wheat

*Draught*: Budweiser, Bud Light, Michelob Ultra, Crosstown Brewing Selection, Ghost River Brewing Selection

$20 per person

**Wines** (Choice of Two Reds, Two Whites, One Sparkling)

**Reds**: Ferrari Carano Pinot Noir, Substance Cabernet Sauvignon, Frank Family Zinfandel, Toasted Head Merlot

**Whites**: Frank Family Chardonnay, Substance Sauvignon Blanc, Robert Zemmer Pinot Grigio

**Sparkling**: Korbel Sparkling Wine

**Bar**

Grey Goose Vodka, Sailor Jerry Rum, Patron Silver Tequila

Woodford Reserve Bourbon, Tanqueray Gin, Johnnie Walker Black Scotch, Remy Martin VSOP Cognac, Crown Royal Canadian Whiskey

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Included in the Platinum Package
(75 minimum guest count required)

**Beer** (Choice of Four Bottled Beers and Two Draught)

*Bottled*: Bud, Bud Light, Michelob Ultra, Michelob Amber, Heineken, Stella Artois, Sierra Nevada Pale Ale

*Draught*: Crosstown Brewing Selection, Michelob Ultra, Founders IPA, Budweiser, Bud Light

**Wines** (Choice of Three Reds, Two Whites, One Rose, One Sparkling)

**Reds**: Stags Leap Petite Sirah, La Crema Pinot Noir, Keenan Cabernet Sauvignon, Toasted Head Merlot, Tenet Syrah

**Whites**: Frank Family Chardonnay, Ferrari Carano Fume Blanc, Peter Zemmer Pinot Grigio, Chateau Ste Michelle Riesling

**Rose**: Aix de Provence Rose

**Sparkling**: Mumms Napa Sparkling Wine

**Bar**

Grey Goose Vodka, Hendricks Gin, Don Julio Silver Tequila, Woodford Reserve Whiskey, Macallan 12-Year-Old, Sailor Jerry Rum, Courvoisier VSOP, Grand Marnier, Crown Royal
Floral Packages Available:
The Grange at Wilson Gardens offers complete floral services for your event, from bouquets and boutonnieres to table arrangements and more. Please inquire.
EVENT POLICIES

- All food and beverage for the event must be purchased and provided by Wilson City LLC. No outside food and beverages are allowed without the express written approval of Wilson City LLC.
- Smoking is allowed in designated areas only. No smoking is permitted in any building or tent.
- All events must be held between 7:00 am and 11:00 pm.
- Any setup needed outside the determined event times will be subject to scheduling and additional fees.
- Wilson City LLC will supply all necessary staff to ensure an exceptional event. No outside vendors or staff are permitted without the express written consent of the Wilson City LLC.
- Pets are not allowed at any events without prior approval, except service animals, which are always welcome.
- Tent rentals may be required based on the size and location of the event. This expense will be the sole responsibility of the client.
- Restroom rentals may be required based on the number of attendees and location of the event. Restroom trailer rental is available through Wilson at $50 per hour.
- If security is deemed required by Wilson City LLC, the expense will be the sole responsibility of the client.
- No sparklers, fireworks, open flames, confetti, or balloon releases shall be permitted without the express written approval of Wilson City LLC.
- All food and beverage services subject to a 20% service fee.
- A 50% non-refundable facility fee deposit is required to secure any space. A payment schedule can be arranged based on the total estimated cost of the event. Final payments are due 72 hours before the event, based on client approval of the estimated charges.
- A damage deposit may be required based on the size and nature of the event. The deposit may be refundable based on the condition of facilities post-event.
- A special events liquor license may be required for events outside of licensed facilities.
- All events must conclude by 11:00 pm unless previously agreed upon. Additional fees may be incurred for events ending after 11:00 pm.
- Any wines brought into the event are subject to a $20 corkage fee upon prior written approval. No other outside alcohol permitted.
- The client may require insurance riders for certain events.
- If additional bartender services are deemed needed, the client will be charged $50 per hour per staff member.