

BEST WESTERN
INN OF THE OZARKS


Wedding Cakes

Tier Sizes	Serves
6",8"	36
6",9"	40
6",10"	45
6",12"	49
6",8",10"	70
6",9",12"	96
6",10",14"	124
6"8"10"12"	126
6",9",12",16"	196
6",10",14",18"	299
6",8",10",12",14"	204
6",8",10",12",14",16"	304

The Cake Table

The Cake Table is the focal point of any reception. Let us put our experienced staff to work for you, and add that extra touch to your special day. The table includes our refreshing Almond Crush Punch, wedding mints, mixed nuts, silver punch bowl, glass plates, an experienced Hostess to oversee the reception, and all the amenities to start your first day together in style.

The cake will be designed from the style you select and for the corresponding number of people attending your reception.

Groom's Cakes

- 1/4 Sheet Cake (serves 20-25)
- 1/2 Sheet Cake (serves 40-45)
- Full Sheet Cake (serves 85-90)

Optional Equipment

- Lighted Table
- Silver Cake Base
- Silver Coffee Service
- Cake Fountain
- Champagne Fountain
- Taper Candles (ea.)
- 8" Mirror Tiles
- Dance Floor (per 3'x3')

Banquet Rooms

	Banquet	Reception	Footage
The Woods	144	225	1900
Cedar	48	90	684
Redbud	32	60	532
Dogwood/Magnolia	48	90	684
Terrace Addition	64	85	1350
Forest Manor	440	675	5888
Oak or Hickory	64	110	885
Maple	128	220	1770
Walnut	176	230	2240
Sycamore	144	220	2304
Willow	176	275	2928
Pine	64	100	1370



Full Meal and Beverage Services Available

RECEPTION INFORMATION

Hot Hors d'oeuvres

Jumbo Fried Shrimp w/Cocktail Sauce
 Scallops wrapped in Bacon
 Crabmeat Stuffed Mushrooms
 Crab Rangoon
 Cantonese Egg Rolls w/Sweet & Sour Sauce
 Water Chestnuts wrapped with Bacon
 Assorted Mini Quiche
 Sweet and Spicy Meatballs
 Wontons stuffed with Sausage
 Shrimp Poppers

Chicken Quesadillas
 Fried Chicken Drumettes
 Battered Chicken Fingers w/honey mustard
 Hot Wings with Ranch Dressing
 Chicken & Pineapple Brochettes
 Stuffed Jalapenos
 Beer Battered Mushrooms
 Swedish Meatballs
 Barbecue Cocktail Smokies
 Spanikopita (Spinach/Cream Cheese in Filo)

Cold Hors d'oeuvres

Assorted Canapés
 Prosciutto Ham and Melon Balls
 Gulf Shrimp with Cocktail Sauce
 Deviled Eggs
 Celery stuffed with cream cheese
 Finger Sandwiches (Ham, Chicken, Tuna Salad)
 Finger Sandwiches (Sliced Beef, Ham & Turkey)
 Fresh Fruit and Cheese Tray
 Fresh Fruit and Cheese (1/2 Tray)
 Assorted Cheese and Cracker Tray
 Fresh Vegetable Tray with Ranch Dip
 Fresh Vegetable Tray with Dip (1/2 tray)
 Chocolate Dipped Strawberries (In Season)

Roasts Carved to Order

Whole Roast Turkey Breast (serves 70)
 Smoked Cured Ham (serves 100)
 Roast Loin of Pork (serves 35)
 Roast Round of Beef (serves 150)
 Roast Tenderloin of Beef (serves 30)

Carved Meats include a uniformed Carver at station, fresh Rolls, and Sauces.

Snacks

Spinach Artichoke Dip (bowl)
 Guacamole Dip
 French Onion Dip
 Salsa
 Ranch Dip
 Nacho Cheese Dip
 Potato Chips (per pound)
 Tortilla Chips
 Pretzels
 Party Mix
 Fancy Mixed Nuts
 Cocktail Peanuts



For planning purposes, we recommend the following for a 30-90 minute reception: 10 pieces or more per person with no other meal service, or approximately 6 pieces per person for receptions prior to a meal.

For a little added flair, ask about our Pasta Station or Mashed Potato Bar.

RECEPTION INFORMATION

General Policies

The key to a successful function is advance planning and a mutual understanding between both parties. The following policies have been established so that we can do our part to ensure you a successful and memorable event.

GUARANTEES: *Guaranteed guest counts are required two weeks (14 days) prior to the scheduled function. If no guarantee is received by that time, the guest count at the time of booking will be considered the final guarantee.*

BANQUET MENU: *A uniform menu must be selected for the entire group. All food and beverage items must be purchased through the hotel. Any items brought into banquet facility without prior approval will be charged a service charge and removed. Any special dietary needs can be accommodated by the hotel with a one-week advance notice.*

PRICES: *All food and beverage prices are subject to change due to market conditions. Firm prices will be quoted 60 days prior to the event. An 19% service charge and applicable tax will be added to all food and beverage functions.*

ADVANCE DEPOSITS: *An advance deposit of \$200.00 is required on all functions, unless prior payment arrangements are made.*

CREDIT POLICIES: *Payment in full is due two weeks (14 days) prior to the function, unless direct billing has been approved.*

CANCELLATIONS: *All functions are considered tentative and subject to cancellation unless a confirmation is received in writing by the catering department. Any confirmed function will require a one-month (30 days) cancellation notice to avoid an assessment charge of **50% of total function bill** by the hotel.*

DAMAGES: *The person arranging the function agrees to be responsible for, and to reimburse the hotel for any damages that may occur on the hotel property by anyone associated with the function. Inn of the Ozarks does not assume liability for any damage or loss of personal equipment or belongings brought into the facility.*

HOTEL POLICY: *The hotel reserves the right to inspect and control all functions being held on the premises.*

BANQUET ROOMS: *Room rental charges apply to all rooms used for functions. Assignment of room is based on the number of people guaranteed. Should this number increase or decrease, we reserve the right to change the room assignment with notification. Room rental, when prorated, is done so based on a minimum number of participants and/or food sales generated by the function.. We reserve the right to add or increase room rental with notification if counts should dramatically decrease from guarantees.*