



DeGray Lake Resort

LODGE & CONFERENCE CENTER

2027 STATE PARK ENTRANCE ROAD | BISMARCK | AR 71929

501 865 5850 | 800 737 8355 | fax 501 865 5880

<http://www.degray.com>

• CATERING MENU •

&

EVENT PLANNING INFORMATION

• GENERAL INFORMATION •

Prices • The catering prices listed on this catering menu are current. However, due to market conditions, these prices are subject to change without notice. A price will be confirmed with you 30 days prior to your event with subsequent changes occurring only under extreme market conditions. **Prices do not include 7.5% Food Tax or 20% Service Charge.**

Guarantees • It is necessary that the guaranteed number of guests be confirmed one week (7 days) prior to the event. Guarantees for events on Sunday, Monday or Tuesday must be confirmed the preceding Friday. Once a guarantee is given, it may be reduced by 10% two days (48 hours) before the event; however, we can accommodate a reasonable increase. If we do not receive your guaranteed number of guests by the above time, we will use your highest expected attendance number as the guaranteed number. Final charges will be based on the guarantee or the actual attendance, whichever is higher.

Meeting Space • Banquet, meeting and social rooms are assigned based on the expected attendance and activity. The lodge reserves the right to change the room assignment. The Heron and Egret meeting rooms must be vacated by 10:00pm for quiet hours as they are located near the guest quarters. Groups wishing to store decorating items the day prior to an event or those who want to decorate the day prior to the event must pay the full rental price for the previous day as well as the day of the event.

Deposit and Payment • Some functions will be subject to deposit and prepayment specifications. Direct billing is available for all government accounts and for corporate accounts, pending credit approval. Requests for direct billing after event will be subject to credit application approval. Tax exemption for lodging or food must meet the State of Arkansas requirements. Proof of exemption is required at the time of booking. All major credit cards are accepted for billing purposes.

Decorations & Signage • Decorations (including craft items) may be brought into the lodge based on prior approval from management. The lodge does not permit fixing of any materials to walls, floors, ceilings, tables, chairs or whiteboards with staples, tape, glue, sticky-tack or nails. Fog machines, confetti, popcorn, crepe paper, bubbles, silly string, sparklers and sequins are prohibited. Decorations to be used on the lawn must be approved prior to use. The lodge will assist with sign placement. A fee will be assessed in the event of noncompliance. Signage, displays and banners brought into the park and lodge must be pre-approved. **Signage must be of a professional nature and is restricted to certain areas.**

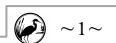
Food and Beverage • No food or beverage of any kind (with the exception of wedding/celebration cakes and select bags of hard candy) will be permitted to be brought into the lodge by any customer. Exceptions must be agreed upon in writing before being brought on-site. This does not include individually purchased items from the gift shop or vending areas. Failure to comply will result in the addition of a \$400 catering charge to the final bill. For guest health and to insure compliance with the Ark. Dept. of Health Rules and Regulations Pertaining to Retail Food Establishments (3-501.19), all food must be consumed on the premises during the contracted time or within four hours (whichever is greater) in order to prevent contamination. **No food or beverage may be removed from the lodge meeting or banquet rooms,** with the exception of decorated cakes and alcoholic beverages provided by the group.

Allergies • Please notify the lodge sales staff of any allergies or special dietary needs for your guests no later than one week (7 days) prior to your event.

Multiple Entrées • (For groups of 50 or more people) Two entrées may be ordered for your event at the cost of the higher entrée price. A minimum of 25 guests per entrée is required. All other items (salad, vegetables, etc.) will be identical with either entrée. The group is required to provide place cards indicating guest's selections.

Restaurant • Our Shoreline Restaurant is open daily and offers a full range of menu items.

Tobacco Products • DeGray Resort Lodge is a tobacco free facility. All tobacco products are strictly prohibited in all meeting/conference rooms and guest rooms. The group is responsible for a \$250 per room cleaning fee for guests registered to the group who smoke or chew tobacco in the guest quarters or any other area of the lodge.



Alcohol • The lodge is located in a 'dry' county. Alcoholic beverages are not permitted in public areas. This includes the lobby, restaurant, hallways and grounds. Alcoholic beverages are permitted in guest rooms and reserved meeting or banquet rooms. Arkansas State Law requires that a person be a minimum of 21 years of age to consume alcoholic beverages. If any member of your group brings alcohol into your meeting, social or banquet room an alcohol clean up fee will be assessed to the group account.

Audio/Visual Equipment • A/V equipment may be ordered through the group sales department. We ask that all requests are made 30-45 days prior to group check-in. DeGray Resort Lodge will not handle, transport, store or be responsible for Audio/Visual equipment not rented through the lodge.

Technology • DeGray Resort Lodge is proud to offer all our guests complimentary high-speed internet and Wi-Fi throughout our guest rooms, lobby, restaurant, pool area and meeting rooms. A business center is located on the main lobby level. Attendees will have ready access to email and other communication needs.

Deliveries of Materials • Any materials sent to the lodge must be appropriately labeled and addressed to ensure deliveries are not refused and to ensure materials are available when required. Please ship materials to arrive no sooner than 48 hours prior to the check in date. DeGray Resort Lodge does not accept liability for equipment, goods, displays, or other materials which arrive or fail to arrive at the lodge. Your group is responsible for postage, freight and insuring its property for loss or damage. Dependent on size and number of storage days required, boxes arriving sooner than 48 hours prior to group may be subject to a storage fee.

Please address shipments to: Hold for Arrival of (guest name or onsite contact name)
Your Organization, Date of Event
c/o DeGray Resort Lodge
2027 State Park Entrance Road
Bismarck, AR 71929

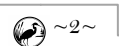
Entertainment and Outside Vendors • DeGray Resort Lodge must be notified of all entertainment and outside vendors for events. **A copy of all outside vendor contracts must be supplied to DeGray Resort Lodge.** All vendors must enter and exit through the lodge loading dock only and check in with the front desk upon arrival. The lodge reserves the right to regulate the volume of any entertainment in our event spaces. All vendors intending to sell items must submit a 'Special Events Permit (ACT 370 OF 1995 requires all Promoters and Organizers of Special Events to register for a reporting number to collect and report sales tax) at least 60 days prior to the event. This permit must be approved by Arkansas Department of Parks and Tourism, Division of State Parks, prior to the event.

Security • Your organization acknowledges that DeGray Resort Lodge cannot be responsible for the safe-keeping of equipment, supplies, written materials or other property left in function rooms or guest rooms. Accordingly, your group acknowledges that it is responsible for providing security of any such property, and hereby assumes the responsibility for loss thereof.

Damage/Loss • DeGray Resort Lodge does not assume liability for damage to or loss of equipment or personal belongings brought into the lodge. All personal property is the sole responsibility of the group or invitees of group. Any damage to lodge property from participants is the responsibility of the convener for that event.

Management Right • DeGray Resort Lodge reserves the right to cancel any function deemed by the management to reflect poorly on the integrity or safety of its staff, other guests of the lodge, and Arkansas State Parks.

Contracts & Billing • Events will not proceed without returned signed copies of Booking Contracts, Banquet Event Orders, Meeting and Banquet Policies, and fulfilled billing payment requirements per the contracts. All signed documents are legally binding. **Group leaders are required to settle the bill at the lodge front desk prior to departing the premises unless prior direct billing arrangements have been made.**



• BREAKFAST •

Shoreline Breakfast Buffet (25 person minimum for private dining)

A full buffet offering scrambled eggs, egg casserole, bacon, country sausage, breakfast potatoes, pancakes or waffles with syrup, buttermilk biscuits with cream gravy, assorted cereals, seasonal fruit, and cold bar items. Coffee, tea, and juice are included.

For multiple day events, the breakfast buffet can be tailored to offer a few different items so your guests have some variation each morning. This request must be indicated on your Banquet Event Order and usually does not affect the base cost of the buffet although specialty items may require an increase in per person cost.

Catered Continental Breakfast (15 person minimum for private dining; 2 hour service)

Assorted muffins and Danish, bagels, cream cheese, butter and jelly, donuts, English muffins and seasonal fruit served with coffee and assorted juices.

• BREAK SELECTIONS •

Individual break items are offered "à la carte" and sold in the quantities indicated.

Beverages

Coffee (Regular & Decaf)
(per pot-10 servings)
(per urn-30 servings)

Iced Tea (Sweet or Unsweet)
(per pitcher-10 servings)
(per urn-30 servings)

Punch (per gallon – 30 servings)
Sparkling or Red

Sparkling Grape Juice (per bottle)

Lemonade (per gallon-15 servings)

Canned Soda (per can)
Coke, Diet Coke, Sprite, Dr. Pepper

Bottled Water (per bottle)

Bottled Juice (per bottle)
Apple, Orange, Grapefruit

Black Hot Tea (per bag)

Assorted Flavored Hot Tea (per bag)

Hot Chocolate (per package)

Baked Goods

Assorted Danish (per dozen)

Assorted Cinna-Minis (per two dozen)
Glazed & Caramel

Assorted Muffins (per dozen)

Assorted Donuts (per dozen)

Brownies (per dozen)

Assorted Cookies (per dozen)

Snacks Items

Pretzels (per pound)

Peanuts (per pound)

Mixed Nuts (per pound)

Snack Mix (per pound)

Salsa with Tortilla Chips (per quart)

Queso with Tortilla Chips (per quart)



• THEMED BREAKS •

Themed breaks are priced per person. No substitutions will be made.
A maximum of two hour service will be provided. No replenishments will be made.
Breaks may be supplemented with "a la carte" break selections.

Sunrise

- Doughnuts
- Muffins
- Danish
- Bagels & Cream Cheese
- Assorted Yogurt
- Regular & Decaf Coffee
- Assorted Juices

Classic

- Fresh Mixed Fruit
- Muffins
- Bagels & Cream Cheese
- Ham & Cheese Croissants
- Regular & Decaf Coffee
- Assorted Juices

Snack Attack

- Assorted Cookies
- Mixed Nuts
- Cheese Ball & Crackers
- Pretzels
- Iced Tea
- Regular & Decaf Coffee
- Assorted Soft Drinks

Sweet Tooth

- Assorted Cookies
- Brownies
- Cinna-Minis
- Mini-Pastries
- Regular & Decaf Coffee
- Assorted Soft Drinks
- Bottled Water

Natural Treats

- Oatmeal Cookies
- Fresh Mixed Fruit
- Chopped Veggies & Dip
- Mixed Nuts
- Flavored Hot Tea
- Iced Tea
- Bottled Water

South of the Border

- Tortilla Chips & Salsa
- Cheese Queso Dip
- Chicken Taquito Halves
- Iced Tea
- Assorted Soft Drinks
- Bottled Water



• COLD HORS D'OUVRES •

Cream Cheese (per pound)

Topped with Sweet Fire Jalapeño Relish and served with assorted crackers

Cheese Ball (per pound)

Served with assorted crackers

Finger Sandwiches (per two dozen)

An assortment of the following sandwiches will be provided. Breads will vary. Full orders of individual flavors may be requested.

- Herbed Cream Cheese
- Sliced Ham and Cream Cheese
- Bacon, Lettuce, Tomato and Cream Cheese
- Chopped Shrimp, Garlic and Cream Cheese
- Artichoke, Spinach and Cream Cheese

Vegetable Tray with Dip (serves approximately 25 persons)

Assorted raw vegetables with a Ranch-style dipping sauce

Cheese Tray (serves approximately 25 persons)

Assorted cubed and sliced cheese, two small cheese balls and a variety of crackers

Fresh Fruit Tray (serves approximately 25 persons)

Seasonal assorted fresh fruits with sweet vanilla cream dipping sauce

Fruit and Cheese Tray (serves approximately 25 persons)

Seasonal fresh fruits with sweet vanilla cream dipping sauce and assorted cubed cheese

Deli Tray (serves approximately 32 persons)

Assorted meats, cheeses, rolls, mayonnaise and mustard

Assorted Sliced Wraps (80 pieces)

An assortment of bite size cross sections of the following wraps will be provided. Full orders of individual flavors may be requested.

- Roasted Red Pepper, Cucumber, Cream Cheese in an Herbed Spinach tortilla
- Sliced Turkey, Swiss Cheese, Sweet Fire Jalapeño Cream Cheese in a Jalapeño tortilla
- Bacon, Lettuce, Tomato, Cream Cheese in a Tomato Basil tortilla
- Ham, Cheddar Cheese, Sweet Fire Jalapeño Cream Cheese in a White tortilla

Jumbo Shrimp Cocktail Tray

84 count or 126 count

Strawberry Tray

8 lbs. of fresh strawberries



• HOT HORS D'OUVRES •

Chicken Fingers (per two dozen)

Hand battered white meat chicken fried and served with honey mustard

Chicken Zingers (per two dozen)

Hand battered white meat chicken fried and glazed

- Buffalo
- BBQ
- Sweet & Sour

Meatballs (per two dozen)

- Swedish
- Barbecue
- Sweet & Sour

Cocktail Sausages (per two dozen)

- BBQ
- Bacon Wrapped

Stuffed Mushrooms (per two dozen)

Filled with seasoned shrimp, Monterey Jack cheese and chives

Kabobs (per two dozen)

- Chicken and Pineapple Kabob
- Assorted Veggie Kabob
- Sweet & Sour Kabob (Chicken, Pineapple, Meatball & Green Pepper)

Chicken Taquito Halves (per two dozen)

Tortillas filled with seasoned chicken and crisp-fried

Mini Chicken Cordon Bleu (per dozen)

Chicken breast, Swiss cheese and ham rolled in seasoned bread crumbs

Chicken Sticklers (per dozen)

A boneless thigh meat chicken skewer grilled and glazed

- Sweet Chili
- Honey
- Apricot Ginger

Mini Pork Egg Rolls (per dozen)

Served with sweet & sour dipping sauce

Jalapeño Poppers (per dozen)

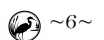
Seeded jalapeño peppers stuffed with cream cheese and deep fried

Shrimp Jammers (per dozen)

Deep fried shrimp stuffed with cheese

Spinach Artichoke Dip (24 oz./¾ quart)

Served with garlic toasted French bread



• LIGHT LUNCHES •

List prices are per person. Water & iced tea are included unless indicated otherwise. Coffee service is available upon request. Dessert items may be purchased separately.

Lasagna

Layers of lasagna noodles, cheeses and a rich meat sauce blanketed with mozzarella, baked and served with a side salad and a bread stick.

Spicy Shrimp & Rice

6 oz. grilled shrimp drizzled in special cream sauce over a bed of garden blend rice and served with a side salad.

Traditional Burger

Charbroiled ground beef on a Kaiser bun with lettuce, onion and tomato served with baked potato salad and a dill pickle spear. Condiments served on the side.

Club Croissant

Flaky croissant with turkey, ham, cheese, bacon, lettuce and tomato, served with potato chips and a dill pickle spear. Condiments served on the side.

DeGray Chicken Club

Seasoned grilled chicken breast, bacon and melted Swiss cheese with lettuce, tomato, onion and creamy dill mayonnaise on a Kaiser bun and served with potato chips and a dill pickle spear.

Turkey Sub

Tender sliced turkey piled high on a hoagie roll with lettuce and tomato and served with potato chips and a dill pickle spear. Condiments served on the side.

Ham & Swiss on Rye

Thinly sliced ham and Swiss cheese on marbled rye with lettuce and tomato served with potato chips and a dill pickle spear. Condiments served on the side.

Roast Beef and Cheddar

Sliced roast beef and cheddar cheese topped with an onion ring and served with lettuce and tomato on an onion roll with potato chips and a dill pickle spear. Condiments served on the side.

Tortilla Wraps

A selection of tortilla wraps served with potato chips and a dill pickle spear.

- Pit ham, cheddar, lettuce, tomato, creamy dill sauce, spinach herb tortilla
- Turkey breast, Pepper Jack, lettuce, tomato, Southwest Ranch dressing, jalapeño tortilla
- Roast beef, Feta crumbles, lettuce, tomato, olives, Balsamic Italian dressing, tomato basil tortilla
- Veggie! Lettuce, tomato, onion, green pepper, creamy dill sauce, tomato basil tortilla

Grilled Chicken Caesar Salad

Sliced grilled chicken breast served over a bed of Romaine lettuce, croutons and Parmesan cheese with classic Caesar dressing.

Vegetarian Plate

Includes half a veggie wrap (lettuce, tomato, onion, green pepper and creamy dill sauce in a tomato basil tortilla) and a side of seasonal fresh fruit.

Box Lunch or Plated Working Lunch

Includes choice of one sandwich: Turkey Sub, Ham & Swiss on Rye, Roast Beef and Cheddar or Club Croissant with single bag potato chips, a cookie and one canned soda or bottled water served in convenient disposable containers or plated and delivered to your meeting room.



• PLATED ENTRÉES •

List prices are per person. Unless otherwise indicated, all entrées are served with fresh garden salad, hot rolls with butter, iced tea and water. Coffee service is available upon request. Groups of 50 or more may order two entrées at the cost of the higher entrée price. A minimum of 25 guests per entrée is required. All side items with each entrée will be identical and the group must provide place cards with guest choice.

Catfish

Deep fried catfish filets served with choice of one potato accompaniment, pinto beans, coleslaw in place of a side salad, hush puppies in place of a roll and tomato relish.

Grilled Tilapia

A grilled tilapia filet served with lemon butter sauce or Newburg sauce, choice of one potato accompaniment and choice of one vegetable accompaniment. (All entrées must share the same sauce.)

Shrimp Scampi

Sautéed shrimp in a seasoned butter sauce on garden blend rice served with one vegetable accompaniment.

Shrimp Skewer

Grilled seasoned shrimp on a bed of garden blend rice served with one vegetable accompaniment.

Roasted Pork Tenderloin

Eight ounce bacon wrapped filet topped with balsamic mustard sauce and served with two accompaniments.

Country Fried Chicken

Hand breaded deep fried chicken breast topped with white pepper gravy served with mashed potatoes and choice of vegetable accompaniment.

Stuffed Chicken Breast

Seven ounce whole boneless breast stuffed with garden blend rice served with two accompaniments.

Chicken Newburg

Six ounce grilled chicken breast on garden blend rice topped with creamy Newburg sauce served with one accompaniment. Please note: Newburg sauce is made from a shellfish base.

Chicken Cordon Bleu

Tender chicken breast, smoked Canadian bacon and Swiss cheese rolled, lightly coated with toasted bread crumbs, baked, topped with Jardinière sauce and served with two accompaniments.

Prime Rib

Eight ounce roasted prime rib cooked medium-rare to medium and served with two accompaniments.

Filet Mignon

Eight ounce cut of tender bacon wrapped tenderloin cooked to medium topped with a rich sherry demi-glace and served with two accompaniments.

Steak and Shrimp

Five ounce heart of ribeye cooked to medium with four seasoned grilled shrimp and served with two accompaniments.

Vegetable Accompaniments

Green Beans Almondine
Steamed Vegetable Medley
Grilled Squash & Zucchini
Sweet Carrots
Steamed Broccoli
Garden Blend *or* Wild Rice

Potato Accompaniments

Mashed Potatoes
Parmesan Garlic Mashed Potatoes
Roasted Gold & Purple Potato Medley
Parsley New Potatoes
Twice Baked Potatoes



• BUFFETS •

Buffets require a minimum of 25 guests. List prices are per person. All buffets include iced tea and water for adults and lemonade for children (no milk or soda) as well as choice of cobbler (apple, cherry, blackberry, peach, pecan or chocolate) or cake (chocolate or carrot) for dessert. Coffee service is available upon request. Groups must have 25 or more participants in order to choose two cobblers.

Soup, Salad & Baked Potato Bar

Full salad bar. Baked potatoes with a full selection of toppings: butter, sour cream, bacon, green onions, chives, broccoli, diced tomato, sautéed mushrooms, grated cheddar cheese, cheese sauce and mild salsa.

Choice of one homemade soup:

- Corn Tortilla ●Vegetable ●Broccoli Cheese
- Chili ●Potato ●Clam Chowder

(Groups of 50 or more may
choose two homemade soups.)

Have a specific soup in mind? Ask. We may be able to make it.

Soup, Salad, Sandwich & Wrap Buffet

Full salad bar with Caesar and garden salads, sliced deli meats, assorted cheeses, assorted breads and tortillas, condiments and one homemade soup.

- Corn Tortilla ●Vegetable ●Broccoli Cheese
- Chili ●Potato ●Clam Chowder

(Groups of 50 or more may
choose two homemade soups.)

Have a specific soup in mind? Ask. We may be able to make it.

Fish & Chicken Buffet

Southern fried catfish, grilled chicken, cut corn, twice baked potatoes, pinto beans, hushpuppies, green tomato relish, hot rolls, butter and full salad bar.

Fried Catfish Buffet

Southern fried catfish, pinto beans, hushpuppies, green tomato relish, green beans, baked potatoes, butter, sour cream and full salad bar.

Southern BBQ Buffet

Choice of two meats: pork, beef, or chicken, baked beans, cut corn, baked potato salad, coleslaw and full salad bar.

Italian Pasta Buffet

Baked lasagna, stuffed manicotti, fettuccine pasta, penne pasta, clam sauce, creamy Alfredo sauce, marinara sauce and breadsticks with a Caesar and garden salad bar.

Tex-Mex Border Buffet

Fajita chicken and beef with roasted bell peppers and onions, chicken taquito halves, seasoned beef, corn taco shells, flour tortillas, Mexican rice, refried beans, chips and salsa, guacamole, Pico de Gallo, shredded cheese, sour cream and full salad bar.

Cajun-Creole Louisiana Buffet

Cajun catfish, jambalaya, red beans & rice, gumbo, spicy corn on the cob, fried okra, green beans, cornbread and full salad bar.

Down Home Buffet

Sliced roast beef in au jus, fried chicken tenders, garlic mashed potatoes, green beans, brown gravy, white pepper gravy, dinner rolls and full salad bar.

Fish & Ribs Dinner Buffet

Southern fried catfish, BBQ pork ribs, cut corn, baked potatoes, pinto beans, green tomato relish, hushpuppies, hot rolls, butter, sour cream and full salad bar.



• CARVING STATIONS •

Carving stations include rolls and condiments as well as one uniformed carver for a maximum of two hours.

Pork Loin (Serves 45)
Roasted, Grilled or Smoked

Turkey Breast (Serves 45)
Roasted or Smoked

Inside Beef Round (Serves 60)
Roasted

Pit Ham (Serves 60)
Smoked

Prime Rib (Serves 55)
Roasted

• OUTDOOR EVENTS •

List prices are per person. Child (ages 10 and under) price is available where indicated.

Outdoor events may be catered at either of the resort pavilions or on the golf course patio. In case of inclement weather the event will be relocated into the lodge. Location is at the discretion of management.

Outdoor events may be catered indoors but all serving pieces and utensils will be disposable.

Picnic Box Lunch

Includes choice of one sandwich: Turkey Sub, Ham & Swiss on Rye, Roast Beef and Cheddar or Club Croissant with single bag potato chips, a cookie and one canned soda or bottled water served in convenient individual disposable containers. No child price available.

Hamburger & Hot Dog Cook-Out (25 person minimum)

Includes one hamburger and one hot dog per adult, baked potato salad, baked beans, lettuce, tomato, onion, condiments, a variety of cookies and brownies, iced tea and water. Child meal includes choice of one hamburger *OR* one hotdog and lemonade or water.

BBQ Event (25 person minimum)

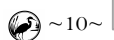
Choice of two meats: pork, beef or chicken; baked beans, baked potato salad, coleslaw, dinner rolls, butter, choice of cobbler (apple, cherry, blackberry, peach, pecan or chocolate), iced tea and water.

Fish Fry (25 person minimum)

Catfish, hushpuppies, coleslaw, green tomato relish, pinto beans, French fries, tartar sauce, choice of cobbler (apple, cherry, blackberry, peach, pecan or chocolate), iced tea and water.

DeGray Steak Out (15 person minimum; 50 person maximum)

Adult meal includes garden salad, grilled Ribeye steak, baked potato, mini bread loaf, butter, choice of cobbler (apple, cherry, blackberry, peach, pecan or chocolate), iced tea and water. Child meal includes a cheeseburger, potato chips and lemonade or water.



• CHILDREN'S MENU •

List prices are per person. Menu items are available for children 10 and under and served with lemonade or water. Children 5 and under may dine for free from the plate of an adult. An item from the children's menu must be ordered for children under 5 who will not be dining with an adult.

Grilled Ham & Cheese

Cured ham with American cheese on white bread served with French fries and a dill pickle spear.

Chicken Strips

Three golden fried strips of chicken served with honey mustard or Ranch dressing and French fries.

Child's Hamburger

Charbroiled ground beef with lettuce tomato, and onion served with French fries and a dill pickle spear.

Grilled Cheese Sandwich

American cheese on white or wheat bread served with French fries and a dill pickle spear.

Spaghetti with a Meatball

A child portion of spaghetti served with marinara sauce and a meatball.

• DESSERTS •

All desserts are priced per individual serving or slice unless indicated otherwise.

Cake

Your selection of a rich chocolate cake with chocolate icing or moist carrot cake with cream cheese icing.

Cobbler

Your choice of apple, cherry, blackberry, peach, pecan or chocolate cobbler.

Single cup servings of vanilla ice cream may be added for an additional charge.

Pie

Your choice of apple, pecan, lemon meringue, chocolate or coconut pie.

Cheesecake

Creamy New York-style cheesecake on a graham cracker crust.

Fudge Brownie

A warm chocolate brownie. (Note: Includes walnuts)

Chef Selection

A variety of single serving desserts will be provided.

Gourmet Cheesecake Selection

A chef's selection of gourmet cheesecakes will be provided. Selections may include any or all of the following: Carrot Crazy, Chocolate Godiva, Dulce de Leche, White Chocolate Raspberry, Crème Brûlée, and Chocolate Cherry Amaretto.

Ice Cream (per gallon; approximately 35 scoops)

Chocolate or Vanilla

• BAR SERVICE •

DeGray Resort Lodge is located in a dry county. Alcoholic beverages are not permitted in public areas at the resort. This includes the lobby, restaurant, hallways and grounds. Alcoholic beverages are permitted in guest rooms and reserved meeting or banquet rooms only. Arkansas State Law requires that a person be a minimum of 21 years old to consume alcoholic beverages. Groups are required to provide their own alcoholic beverages for events at the resort; however, there are bar set ups available.

Bar Set-Up (20 person minimum)

Includes: Club Soda, Tonic Water, Ginger Ale, Orange Juice, Water, Sprite, Coke, Diet Coke, Lemons, Limes, Cherries and Olives.

\$3.00 per person (first hour)

\$1.50 per person (each additional hour)

Premium Bar Set-Up (20 person minimum)

Includes: Club Soda, Tonic Water, Ginger Ale, Orange Juice, Water, Sprite, Coke, Diet Coke, Lemons, Limes, Cherries and Olives as well as Bloody Mary Mix, Margarita Mix, and Sweet & Sour Mix.

\$4.00 per person (first hour)

\$2.00 per person (each additional hour)

Glasses & Ice

\$0.35 each Beer Glasses

\$0.35 each Wine Glasses

\$1.70 per bag Ice (10 pound bag)

Clean-Up & Storage Fees

A clean-up fee will be added for groups bringing alcohol on the premises who do not order a bar set-up provided by the resort. In addition to the clean-up fee, a storage fee of an equal amount will be assessed to any group that will need any kind of service for liquor, i.e. icing beer and wine or providing storage of or handling alcohol in any manner.

Group Size	Clean-Up/Storage Fee
75 or less	\$50.00/\$50.00
76 to 125	\$75.00/\$75.00
126 or more	\$100.00/\$100.00

Bartenders

DeGray Resort Lodge cannot arrange for bartending service through the lodge; however, we can recommend experienced individuals should a bartender be needed for your event. These individuals are to be paid \$20 per hour (2 hour minimum) plus tips and payment must be settled the day of the event with the bartender directly.

• FEE SHEET •

BREAKFAST

Breakfast Buffet	\$10
Continental Breakfast	\$7

BEVERAGES

Coffee Pot	\$10
Coffee Urn	\$25
Iced Tea Pitcher	\$10
Iced Tea Urn	\$25
Punch	\$13
Sparkling Grape Juice	\$7
Lemonade	\$13
Canned Soda	\$1.50
Bottled Water	\$1.50
Bottled Juice	\$2.30
Black Hot Tea	\$1.25
Flavored Hot Teas	\$1.25
Hot Chocolate	\$1.25

À LA CARTE BREAK ITEMS

Assorted Danish	\$16
Cinna-Minis	\$18
Assorted Muffins	\$18
Assorted Donuts	\$18
Brownies	\$17
Assorted Cookies	\$16
Pretzels	\$7
Peanuts	\$12
Mixed Nuts	\$20
Snack Mix	\$11
Salsa & Tortilla Chips	\$23
Queso & Tortilla Chips	\$26

THEMED BREAKS

Sunrise	\$6
Classic	\$6
Snack Attack	\$6
Sweet Tooth	\$6
Natural Treats	\$6
South of the Border	\$6

CHILDREN'S MENU

Grilled Ham & Cheese	\$6
Chicken Strips	\$6
Child's Hamburger	\$6
Grilled Cheese Sandwich	\$6
Spaghetti & Meatball	\$6
Child's Breakfast Buffet	\$6
Child's Shoreline Buffet	\$6
Child's Catered Buffet	\$7
Child's Outdoor Event	\$7

COLD HORS D'OUVRES

Cream Cheese	\$13
Cheese Ball	\$21
Finger Sandwiches	\$25
Vegetable Tray	\$45
Cheese Tray	\$65
Fresh Fruit Tray	\$60
Fruit & Cheese Tray	\$63
Deli Tray	\$135
Sliced Wrap Tray	\$55
Jumbo Shrimp (84 ct.)	\$125
Jumbo Shrimp (126 ct.)	\$190
Strawberry Tray	*

HOT HORS D'OUVRES

Chicken Fingers	\$12
Chicken Zingers	\$15
Meatballs	\$12
Cocktail Sausages	\$12
Stuffed Mushrooms	\$18
Kabobs	\$16
Chicken Taquitos	\$24
Mini Cordon Bleu	\$15
Chicken Sticklers	\$19
Mini Pork Egg Rolls	\$12
Jalapeno Poppers	\$18
Shrimp Jammers	\$22
Spinach Artichoke Dip	\$30

CARVING STATIONS

Pork Loin	\$85
Turkey Breast	\$85
Inside Beef Round	\$140
Pit Ham	\$115
Prime Rib	\$270

LIGHT LUNCHES

Lasagna	\$9
Spicy Shrimp	\$12
Traditional Burger	\$8
Club Croissant	\$8
Chicken Club	\$8
Turkey Sub	\$8
Ham & Swiss on Rye	\$8
Roast Beef & Cheddar	\$8
Tortilla Wraps	\$8
Chicken Caesar Salad	\$8
Vegetarian	\$8
Box/Working Lunch	\$10

PLATED ENTREES

Catfish	\$13
Grilled Tilapia	\$16
Shrimp Scampi	\$13
Shrimp Skewer	\$17
Roasted Pork Tenderloin	\$16
Country Fried Chicken	\$15
Stuffed Chicken Breast	\$16
Chicken Newberg	\$15
Chicken Cordon Bleu	\$16
Prime Rib	\$20
Filet Mignon	\$24
Steak & Shrimp	\$20

BUFFETS

Soup, Salad & Potato	\$10
Soup, Salad & Sandwich	\$12
Fish & Chicken Buffet	\$17
Fried Catfish Buffet	\$17
Southern BBQ Buffet	\$18
Italian Pasta Buffet	\$18
Tex-Mex Border Buffet	\$19
Cajun-Creole Buffet	\$17
Down Home Buffet	\$17
Fish & Ribs Buffet	\$19

OUTDOOR EVENTS

Picnic Box Lunch	\$10
Hamburger Cook-Out	\$10
BBQ Event	\$13
Fish Fry	\$15
DeGray Steak Out	\$19

DESSERTS

Cake	\$2
Cobbler	\$2
Pies	\$3
Plain Cheesecake	\$3
Fudge Brownie	\$3
Chef Selection	\$3
Gourmet Cheesecakes	\$4

ICE CREAM

Gallon	\$55
Vanilla Cup Singles	\$1.75

*Price dependent on market cost.

• AUDIO/VISUAL EQUIPMENT •

Audio/Visual rates are per use. Use period is limited to one day.

Podium	No Charge
Podium with Sound	No Charge
Lavaliere Wireless Microphone	No Charge
Dry Erase Board	No Charge
Projection Screen in Room	No Charge
Easel	No Charge
Easel Pad	\$5
Portable Projection Screen	\$20
Overhead Projector	\$15
Slide Projector	\$15
LCD Projector	\$100
TV	\$15
VCR	\$10
TV/VCR Combo	\$25
TV/VCR/DVD Combo	\$40
Piano	\$25

DeGray Lake Resort

LODGE & CONFERENCE CENTER

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