



SINCLAIR CONFERENCE CENTER MENU



CATERING GUIDE

Please inform us of any food sensitivities within you group. We will do our best to accommodate attendees with allergies and other food limitations.

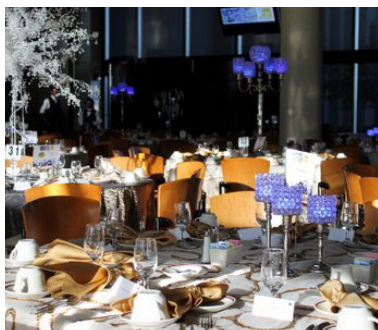
- Due to food safety regulations no food or beverages may be brought into or removed from the Sinclair Conference Center.
- Donations of food, beverages or alcohol are not permitted
- A 20% service fee is added to all food and beverage purchases.
- Ohio sales tax will be added to all food and beverage purchases unless the appropriate sales tax exemption form is provided prior to your event day
- Should you need additional catering service personnel for you event, the cost is \$25 per hour, per attendant,
- Morning and afternoon breaks include standard china, glassware and flatware. Linens may be rented for a nominal fee.
- Catered meals include standard china, glassware, flatware, linen and choice of color of polyester napkins.
- Disposable plates, napkins beverage ware and flatware may be substituted upon request at no additional cost.
- A signed 'Client Application To Host An Event With Alcoholic Beverages' is required at least ten (10) business days prior to any event where alcohol will be served. Sinclair reserves the right to refuse or stop alcoholic beverage service to any individual or group.
- We are happy to design a custom menu for your event. Contact your sales consultant for more information.

Guaranteed Attendee Count and Menu Finalization

- To ensure that sufficient food and beverages are prepared for your event your guaranteed attendee count is due by 12 noon three (3) business days prior to your event date. If we do not receive your guaranteed count by this time, your original estimated count will be used as your guaranteed count for set up, food ordering, staffing and billing purposes.
- After your guaranteed count is determined it cannot be reduced within three (3) business days prior to your event.
- If the actual attendee count is more than your guaranteed count your invoice will reflect the actual attendee count. A \$3.00++ surcharge will be added to the price of each additional guest's meal.
- Event menu(s) must be set ten (10) business days prior to your event date.

Catering Cancellation Policy and Fees

- No catering cancellation fee applies to events cancelled more than fourteen (14) days prior to the event date. Clients will be billed actual costs incurred for any specialty items purchased at the client's request. Room cancellation fees still apply.
- Events cancelled between four (4) and fourteen (14) days prior to the event will be billed 100% of the actual cost of food and beverages already purchased for the event.
- Events cancelled within three (3) business days of the event will be billed at 100% of the catering order based upon final guarantee.



Sinclair Conference Center

Our Business Is YOUR Business

Located on Sinclair Community College's beautiful downtown Dayton campus, the Sinclair Conference Center is the only full-service conference facility in the region to earn the esteemed IACC designation from the International Association of Conference Centers. The facility is uniquely designed to provide the most effective meetings, conferences, and special events.

Serving more than 400 business and non-profit clients and over 100,000 guests annually, the Sinclair Conference Center is best known for its exceptional food, superior client service, state-of-the-art technology, and competitive pricing.

We Invite You To Experience The Sinclair Conference Center Difference!

Customized Consultation With Experienced Meeting Planners

The Sinclair Conference Center provides clients with a single point of contact with the expertise to manage every detail to ensure superior service and support.

Exceptional Menus Tailored To Please Any Taste

The versatile menu offers numerous options to help clients customize selections for each event. In addition to the selections listed, the Executive Chef is available to create customized menus to reflect a specific group's tastes and needs. The Sinclair Conference Center also is pleased to offer Complete Meeting Packages to simplify event planning.

Versatile Space To Meet Clients' Needs

The facility offers a variety of rooms appropriate for small groups, board meetings, break-out sessions, classroom training, theatre presentations, and seated functions for up to 800 people. Clients enjoy a distraction-free, professional environment and ergonomically designed furnishings for all-day comfort. Clients may also use the full-service Business Center.

On-Site Multimedia Made Easy

Most standard audio-visual presentation tools and the Internet are installed in each room and available at no additional charge! Wireless Internet is available throughout the facility. In addition, the Sinclair Conference Center offers computer and laptop labs and rooms with satellite downlink and video conferencing capabilities. On-site Multimedia Technicians stand ready to support client needs.



Exceptional meetings. Powerful connections.

The only full-service facility in the region to earn accreditation from the International Association of Conference Centers.

Sinclair Conference Center • 444 West Third Street • Building 12 • Dayton, Ohio 45402-1460

MORNING & AFTERNOON BREAKS

Our delicious breaks are designed to please a variety of tastes! To maintain quality, breaks are set out 15 minutes prior to your arrival and will remain out for a period of 3 hours.

Continental Morning Break

Seasonal whole fresh fruit
Hearth-baked breakfast pastries
Low carb-high protein options
Chef's choice amuse-bouche
Gourmet coffee and a selection of hot teas
Chilled orange and cranberry juice
Assorted bottled soda
Pitchers of ice water

\$7.25 per guest

Healthy Start Morning Break

Two Flavors of Yogurt w/ Granola & Berries
Bagels and cream cheese
Low carb-high protein options
Seasonal fresh-cut fruit
Gourmet coffee and a selection of hot teas
Chilled orange and cranberry juice
Infused water dispenser
Bottled soda & water

\$7.25 per guest

Tartan Afternoon Break

Seasonal whole fresh fruit
Individual bagged snacks
A low carb – high protein option
Salty & sweet – assorted candies & salty snacks
Chef's choice amuse-bouche
Gourmet coffee and a selection of hot teas
Assorted bottled soda
Pitchers of ice water

\$5.75 per guest

Healthy Afternoon Break

Roasted vegetable platter or vegetable crudité (*choose one*)
Roasted red pepper hummus with herbed flat bread
Cheese Platter
Fruit & Nut Trail mix
Gourmet coffee and a selection of hot teas
Bottled soda & water
Infused Water Dispenser

\$5.75 per guest

Morning & Afternoon Break Package

Includes your choice of Continental or Healthy morning break and your choice of Tartan or Healthy afternoon break

\$12.25 per guest

Executive Morning Break

Seasonal fresh cut fruit platter
Domestic cheese display
Hearth baked scones and pastries
Yogurt parfait with assorted toppings
A low carb-high protein option
Warm breakfast sandwiches
Gourmet coffee and a selection of hot teas
Chilled orange & cranberry juice
Bottled soda & water

\$11.95 per guest

Executive Afternoon Break

Seasonal fresh cut fruit platter
Domestic & imported cheese display
Chef choice amuse bouche
Gourmet bagged snacks
Trail mix
A sweet treat
Gourmet coffee and a selection of hot teas
Chilled orange & cranberry juice
Bottled soda & water

\$11.95 per guest

Executive Morning & Afternoon Break Package

Includes both executive morning and afternoon breaks
\$22.50 per guest



The perfect start to a productive day! A served option is available for groups of any size. A buffet option is available for groups of 25 or more, add \$2.00 per guest for groups of 10-24. (2 hour service period)

Rise-n-Shine Breakfast

Seasonal fresh cut fruit, Sinclair Breakfast Salad (spinach, mango, and berry salad with feta & pecans dressed with a lite raspberry-orange vinaigrette) or fruit salsa with cinnamon tortilla chips (*select one*)

Scrambled eggs, ham and cheese or vegetable strata, vegetable frittata (*select one*)

Crisp bacon, seasoned sausage, sliced ham, or turkey sausage (*select one for plated, two for buffet*)

Seasoned breakfast potatoes, cheesy hash brown casserole, French toast or baked tomatoes with herbs (Select one for plated, two for buffet)

Hearth-baked breakfast goods, low-fat yogurt and granola, baked apples or baked peaches (*select one*)

Chilled orange and cranberry juice, gourmet coffee, a selection of hot teas and ice water

\$11.50 per guest

Served option available for groups of any size.

European Breakfast

Station 1

Fresh cut fruit and cheese platters

Bowls of fresh berries

Build your Own Yogurt Parfait Station

Station 2

European pastries selection

Warm Canadian bacon, German sausage medley
or turkey sausage

Vegetable Frittata

Station 3

Poached spiced pears

Mini Potato pancakes with applesauce & sour cream

Warm roasted vegetables display

Beverages

Chilled orange and cranberry juice, gourmet coffee, a selection of hot teas and ice water

\$12.50 per guest • Minimum 25 guests



SANDWICH AND SALAD SELECTIONS

Your guests will enjoy our gourmet sandwiches and fresh salads! Please choose two sandwich or salad selections for groups of 25 guests or less and up to four sandwich or salad selections for groups of 26 guests or larger. Sandwiches and salads are served on covered china with flatware roll-ups. Unless otherwise stated, condiments are served on the side. We're happy to box your sandwiches or salads, including disposable flatware & condiments, upon request.
(2 hour service period)

THE SANDWICH BOARD

We use the freshest market ingredients to create our sandwiches and they are accompanied by your choice of a side selection and, fresh-baked cookies are served with bottled soda & water.

Lunch: \$11.50 / Dinner \$14.50

Bread choices: (Choose one for each sandwich selection) Ciabatta, White, Wheat, Pretzel, Herb Flat Bread or Croissant

Wrap choices: (Choose one for each wrap selection) Garlic & Herb, Sun-dried Tomato, Spinach Wrap or Flour Tortilla

Sinclair Tartan Turkey Club

Oven-roasted turkey on your choice of bread and topped with crisp bacon, fresh lettuce, tomato and Swiss cheese

Turkey, Ham or Roast Beef & Swiss

Oven-roasted turkey, ham or roast beef served with Swiss cheese, fresh lettuce & tomato on your choice of bread

California Wrap (Vegetarian)

Spinach, shredded carrot, bell peppers, red onions, cucumber, and cream cheese lightly dressed with avocado ranch and rolled in your choice of wrap

Chicken Fajita Wrap

Marinated and grilled chicken breast strips, romaine lettuce, bell peppers & red onions with Monterey jack cheese with a southwest ranch dressing in your choice of wrap

Chicken Salad Sandwich

Classic chicken salad served with lettuce and tomato on your choice of bread.

Greek Chicken Wrap

Grilled chicken with romaine, bell peppers, red onion, Kalamata olives and cucumber with a Greek & feta cheese dressing rolled in your choice wrap

Chicken Caesar Wrap

Herb roasted chicken breast strips, romaine lettuce and tomato with shredded Parmesan cheese and a creamy Caesar dressing in your choice of wrap

Side Selections

Pasta salad, potato salad, marinated vegetable salad, seasonal fresh fruit medley or individual sized chips/pretzels (select one side for each type of sandwich selection)



Our salads are made to order daily using only the freshest market ingredients with your choice of premium dressings. Unless otherwise stated, dressings are served on the side. Salads are accompanied by assorted rolls and butter, fresh baked cookies and bottled soda and water. (2 hour service period)

Lunch: \$12.50 / Dinner \$15.50

Sinclair Signature Salad

A perfectly marinated breast of grilled chicken set atop a bed of mixed greens, roasted Roma tomatoes, fresh asparagus and freshly grated Asiago cheese accompanied by a garlic crostini spread with herbed goat cheese, served with your choice of dressing

Caprese Spinach Salad with Grilled Chicken

Fresh baby spinach, with roma tomato, basil, and fresh mozzarella topped with a marinated grilled chicken breast served with balsamic vinaigrette & garnished with Kalamata olives

Grilled Chicken Caesar

Marinated grilled chicken breast served over romaine lettuce with croutons, shredded Parmesan cheese and grape tomatoes, served with creamy Caesar dressing.
Substitute grilled salmon – add \$2.50

Sinclair's Big Chopped Salad

Mixed field greens and romaine lettuce topped with smoked turkey, Swiss cheese, bacon, hardboiled egg, Cheddar cheese, diced tomatoes and green onion, served with choice of dressing

Greek Salad with Portobello Mushroom (Veg)

Romaine lettuce, bell peppers, red onions, sun-dried tomatoes, cucumbers and Kalamata olives topped with an oven roasted Portobello mushroom, served with a Greek and feta cheese dressing



LUNCH & DINNER BUFFETS

Our Executive Chef starts with the freshest seasonal ingredients to produce sensational buffets to fit every taste and budget. (2 hour service period)

Luncheon Soup & Salad

Chef's choice soup (*vegetarian option available*)

Salad bar – fresh romaine lettuce & baby field greens with assorted toppings and dressings

Roasted seasonal vegetables, Seasonal fresh fruit salad or chicken salad (*select one*)

Assorted fresh-baked cookies

Ice tea and ice water station

Lunch: \$10.95 / Dinner: \$13.95 (Minimum 10 guests)

Mini Deli Buffet

Roasted turkey breast, smoked ham, and roast beef

Hearth baked breads

An assortment of sliced cheeses

Lettuce, tomatoes, onion and condiments

Tossed salad with house dressings or kitchen made soup (*vegetarian option available*) (*select one*)

Pasta salad, potato salad, marinated vegetable salad, or seasonal fresh fruit salad (*select one*)

Assorted fresh-baked cookies

Ice tea and ice water station

Lunch: \$10.95 / Dinner: \$13.95 (Minimum 10 guests)

Single Entrée Buffet

Salad Bar - fresh romaine and baby field greens with assorted toppings and dressings

Hot Entrees – Choose one from our menu selections, add \$1 per guest for beef or seafood selection

Chef's Choice Accompaniments – Chef's choice of accompanying starch and vegetable

Dessert Display – Assortment of Fresh baked cookies and dessert bars

Beverage Service – Gourmet coffee and decaf, a selection of hot teas, iced tea and ice water

Lunch \$12.95 per guest / Dinner \$16.50

(Minimum of 25 guests, add \$2.00 for 10-24)

Deli Buffet

Soup & Salad

Chef's choice soup (*vegetarian option available*)

Tossed salad with house dressings

Chicken salad

Pasta salad, potato salad, marinated vegetable salad, or seasonal fresh fruit salad (*select one*)

Deli Sandwiches

Roasted turkey breast, smoked ham and roast beef

Hearth baked breads

An assortment of sliced cheeses

Lettuce, tomatoes, onion and condiments

Imported and domestic olives, pickles and peppers

Sweet Endings Dessert Display - Artfully arranged, delicious display of our chef's cakes, pies and other decadent treats

Beverage Service - Gourmet coffee and decaf, a selection of hot teas, iced tea and ice water

Lunch: \$14.75 / Dinner \$17.75

(Minimum 25 guests, add \$2.00 for 10-24 guests)

Chef D'Cuisine Buffet

Salad Bar - fresh romaine and baby field greens with assorted toppings and dressings

Hot Entrees - Chef's choice, chicken, pork, or vegetarian option (*select two*)

Chef's Choice Accompaniments – Chef's choice of accompanying starch and vegetable

Sweet Endings Dessert Display - artfully arranged, delicious display of our chef's cakes, pies and other decadent treats

Beverage Service – Gourmet coffee and decaf, a selection of hot teas, iced tea and ice water

Lunch \$15.25 / Dinner \$19.45

(Minimum of 25 guests, add \$2.00 for 10-24)



Custom Buffet

Salad Bar – Garden Salad, Caesar Salad or Asian Salad (*select one*)

Hot Entrees – Choose two entrees from our menu selections

Accompaniments – Choose one starch and one vegetable from our menu selections

Sweet Endings Dessert Display - artfully arranged, delicious display of our chef's cakes, pies and other decadent treats

Beverage Service – Gourmet coffee and decaf, a selection of hot teas, iced tea and ice water

Lunch \$16.50 / Dinner \$21.50

(Minimum of 25 guests, add \$2.00 for 10-24)

Sinclair's Signature Market Place Buffet

Fresh Starters Salad Bar

Tossed greens and a selection of fresh vegetables and other salad toppings (*choice of 2 dressings*)

Seasonal fresh fruit salad, chicken salad, seasonal roasted vegetables and a chef's choice composed salad

The Deli Zone

Chef's choice soup (*vegetarian option available*)

Roasted turkey breast, smoked ham, roast beef
Hearth-baked breads

An assortment of sliced cheeses

Lettuce, tomatoes, onion and condiments

Imported and domestic olives, pickles and peppers

The Hot Spot

Chef's choice of 2 hot, freshly prepared entrees (*select two: beef, chicken, pork, seafood or vegetarian*)

Chef's choice rice, potatoes or pasta (*select one*)

Chef's choice Seasonal vegetables

Assorted rolls and butter

Sweet Endings Dessert Display - Artfully arranged, delicious display of our chef's cakes, pies and other decadent treats

Beverage Service - Gourmet coffee and decaf, a selection of hot teas, iced tea and ice water

Lunch: \$17.75 / Dinner \$22.75

(Minimum 75 guests, add \$3.00 for 50-74 guests)

Market Place Reception & Dinner Buffet

Our Market Place Reception & Dinner buffet replaces the Deli Zone on our Signature Market Place buffet with an hors d'oeuvre reception for an elegant touch.

Hors D'oeuvre Display (*no substitutions, please*)

Seasonal fresh cut fruit

Vegetable crudité with dips

Imported and domestic cheeses

BBQ or sweet Thai chili meatballs (*choose one*)

Santa Fe chicken Eggroll

Fresh Starters Salad Bar

The Hot Spot

Sweet Endings Dessert Display

Beverage Service

Dinner \$25.95 (Minimum 75 guests, add \$3.00 for 50-74 guests)

Elegant Additions to Lunch and Dinner Buffets

Add a touch of class and make your buffet luncheon or dinner more memorable with one of these upscale options.

Additional Entrée – \$3.50 for lunch and \$5.50 for dinner per guest

Additional Starch or Vegetable – \$1.75 per guest

Preset Salads, Rolls and Desserts – \$1.50 per guest

Carving Stations - Exchange one of your lunch or dinner selections for a chef-attended carving station:

Chef-carved top round of beef, roasted turkey breast, boneless ham or herb crusted pork loin - \$3.50 per guest

English-cut strip loin, roasted beef tenderloin or marinated roasted leg of lamb - Market price



SERVED LUNCHES AND DINNERS

Let us serve you! All served selections include preset house salads with choice of two dressings, fresh baked rolls & butter, desserts, iced teas and ice waters. Regular and decaf coffee and a selection of hot teas will be served to guests upon request. All entrees are accompanied by one starch and one vegetable. Split plates are available for an additional charge of \$3.00 per guest for lunch and \$5.00 per guest for dinner. A dessert station may be substituted for preset desserts (*2 hour service period*).

Vegetarian: Lunch \$14.95 / Dinner \$19.50

Poultry: Lunch \$15.95 / Dinner \$20.50

Pork: Lunch \$15.95 / Dinner \$20.50

Beef: Lunch \$16.95 / Dinner \$21.50

Seafood: Lunch \$16.95 / Dinner \$21.50

Lunch and Dinner Entrée Selections

Choose from these chef-crafted entrée selections to personalize your dining experience. Selections are available for both custom and served options.

Poultry

Chicken St. Croix*

Herb marinated & grilled chicken breast with a mango, peach & sun-dried tomato salsa

Chicken La Bandera*

Garlic -lime marinated chicken breast pan seared and simmered with tomato, onion and cilantro

Grilled Lemon Yogurt Chicken*

Marinated in herbs & fresh lemon, char grilled and served with a mild roasted pepper yogurt sauce

Chicken Aioli*

Roasted chicken breast with zucchini, yellow squash, mushrooms and bell peppers topped with a garlic sauce and Parmesan cheese

Louisiana Chicken*

Oven roasted chicken breast with tomato sauce of Andouille sausage, pearl onion and green peppers

Chicken Divan

Breast of chicken wrapped around broccoli and cheddar cheese and topped panko bread crumbs

Sesame Broccoli Chicken

Tender teriyaki glazed chicken tossed with sesame broccoli

Beef Entrees

Lemon Soy London Broil

Marinated flank steak chargrilled and basted with a lemon soy glaze

Irish Whiskey Glazed Steak*

Herb marinated, char-grilled tender steak glazed with Irish whiskey and brown sugar

Herb Grilled NY Strip (*Market Price*) *

Grilled tender strip steak marinated with fresh herbs, topped with a roasted onion and mushroom ragout

Garlic Ginger Steak*

Marinated sirloin steak grilled and served with fresh ginger garlic sauce

Southern Style Braised Beef*

Tender beef round braised with onions, carrots and celery served with a rich beef sauce

Cabernet Flank Steak

Savory flank steak marinated in cabernet wine, fresh garlic and herbs, grilled, sliced thin and topped with a parsley-bacon horseradish sauce

Garlicky Hoisin Beef

Tender beef strips stir fried with leeks, bell peppers, carrots, snow peas in a garlic hoisin sauce

Braised Boneless Beef Short Rib Bourguignonne*

Braised in cabernet with pearl onions, mushrooms, Yukon gold potatoes and fresh thyme

*Gluten Free



Seafood Entrees

Oven Roasted Cod*

Tender oven roasted cod filet topped with a garlic aioli, wilted spinach and Parmesan crust

Grilled Salmon*

With sautéed onions, bell peppers & Ancho chili herb butter (*not spicy*)

Oven Roasted Sole with Tomatoes & Onions*

Topped with fresh tomato salad of cilantro, julienne onions, green bell peppers, garlic and Kalamata olives

Grilled Mahi Mahi (*Market Price*)*

Served with grilled pineapple mango chutney

Baked Tilapia*

Served with a ginger lime and cilantro butter sauce

Baked Pecan Crusted Salmon

Tender salmon fillet glazed with Dijon mustard, honey then topped with pecans and Japanese style bread crumbs

Pork Entrées

Kansas City Bone-In Pork Shank

Braised tender pork shank glazed with a smoky bbq sauce topped with roasted onions and peppers

Parmesan Crusted Boneless Chops

Dusted with fresh herbs, Parmesan cheese and panko bread crumbs, oven roasted and served with cabernet demi glace

Roasted Herb Crusted Pork Loin*

Slow roasted and served with a cipollini onion and mushroom Marsala sauce

Vegetarian Entrées

Farfalle Pasta Caprese

Tossed with fresh basil pesto and topped with roasted tomato, Portobello mushrooms, green onions, fresh mozzarella and shaved Parmesan cheeses

Eggplant Parmesan

Breaded eggplant with fresh marinara and ricotta, Parmesan and mozzarella cheeses broiled until golden brown

Roasted Vegetable Lasagna

Layers of lasagna noodles, fresh seasonal roasted vegetables and Parmesan cream sauce topped with mozzarella cheese and baked until golden brown

Florentine Cheese Ravioli

Cheese ravioli with spinach, garlic, and a white wine & sundried tomato butter sauce finished with Parmesan & mozzarella cheese

Roasted Tomato and Squash Gratin

Herb roasted tomatoes, zucchini, yellow squash, potatoes, mushrooms and onions topped with toasted Parmesan bread crumbs

Zucchini & Feta Quinoa Cakes*

Grilled and served with a lemon dill yogurt sauce

Roasted Tomato and Vegetable Curry (*Vegan*)*

Oven Roasted seasonal vegetables with redskin potatoes, chick peas, onions and bell peppers simmered in a tomato curry sauce. (*not spicy*)

*Gluten Free





Accompaniments for Served Meals

Starch Selections *(select one)*

Buttermilk, Cheddar, & Chive Mash Potatoes*

Roasted Garlic & Horseradish Smashed Potatoes*

Seasoned Roasted New Potatoes*

Parsley Buttered Steamed Redskin Potatoes*

Sweet Potato Mash with Maple Herb Butter*

Roasted Sweet Potatoes* *(A mélange of sweet potatoes, leeks, red and yellow peppers, onion, tomatoes and black beans garnished with fresh citrus and cilantro)*

Smoked Gouda Scallop Potato*

Wild & Long Grain Rice Pilaf*

Basmati Rice*

Buttered Brown Rice*

Herbed Penne Pasta

Farfalle Pasta with Parmesan & Herbs

Spaghetti tossed with Arugula, Roasted Garlic, Roasted Grape Tomatoes & Parmesan Cheese



Vegetable Selections *(select one)*

Chef's Choice Vegetable Medley*

Sugar Snap Peas, Sun-Dried Cranberries & Pearl Onions*

Sesame Broccoli*

Sweet Ginger Glazed Carrots*

Medley of Green Bean, Onions & Red Pepper*

Garlic Roasted Green Beans*

Roasted Zucchini with Sun-Dried Tomato*

Snow Peas, Bok Choy, Carrots, & Peppers*

Spanish Style Succotash*

Dessert Selections – contact your sales consultant for our selection of seasonal desserts

**Gluten Free*

Beverages

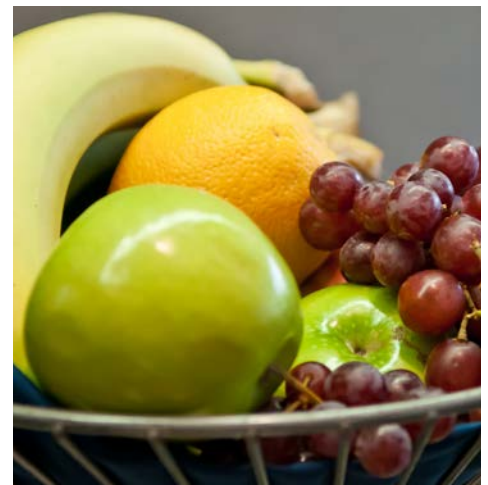
Regular and decaf coffee, (serves 12-16 guests).....	\$21.00 per gallon
Fresh brewed iced or hot tea (serves 12-16 guests).....	\$21.00 per gallon
Lemonade (sugar free available, serves 12-16 guests).....	\$21.00 per gallon
Celebration punch (serves 12-16 guests).....	\$21.00 per gallon
Orange or cranberry juice service.....	\$2.00 per guest
Assorted premium bottled juices.....	\$2.00 each
Bottled spring water.....	\$2.00 each
Assorted bottled soda.....	\$2.00 each
Ice water station (2.5 gallons).....	\$5.00 each
Ice water pitcher (2 quarts).....	\$2.00 each
Coffee Service: regular and decaf coffee, a selection of hot teas and ice water.....	\$3.00 per guest

Morning Snacks

Seasonal fresh cut fruit bowl.....	\$3.25 per guest
Assorted breakfast breads & pastries.....	\$1.50 each
Bowl of Yogurt.....	\$1.75 per guest
Whole fresh fruit.....	\$1.25 each
Donuts.....	\$13.00 per dozen
Warm ham and cheese breakfast sandwiches.....	\$3.95 each

Afternoon Snacks

Chocolate brownies.....	\$13.00 per dozen
Assorted Fresh baked Otis Spunkmeyer Cookies™.....	\$11.00 per dozen
Snack Mixes (serves 20).....	\$8.50 per pound
Pretzels or potato chips (serves 25).....	\$7.50 per pound
Mixed nuts (serves 15).....	\$8.50 per pound
Individual bagged snacks.....	\$1.25 each



BARS & SERVICES

The Sinclair Conference Center can provide an array of bar service options to suit your event.

Full Service Bar

Premium brand liquors for cocktails, domestic and imported beers, a selection of house wines, assorted bottled sodas and bottled water.

Beer & Wine Bar

Domestic and imported beers, a selection of house wines, assorted bottled sodas and bottled water.

Bartender Fees

\$100 for each full service bartender up to 3 hours (*Minimum 1 bartender for every 100 guests*)

\$75 for each beer and wine service bartender up to 3 hours (*Minimum 1 bartender for every 100 guests*)

\$50 for each beer and wine service bartender up to 2 hours for groups less than 50 guests

\$25 for each additional hour of bartending service per bartender

A signed copy of the of the 'Client Application To Host An Event With Alcohol Service' must be provided to the Sinclair Conference Center at least 10 business days prior to the event

Donated beer, wine or alcohol cannot be accepted.

Bar Services

Cash Bar: Guests purchase their own drink

Host Bar: Client will be invoiced the drinks served to their guests

Combination Host/Cash Bar: Client provides guests with tickets to redeem for drinks or chooses which drinks will be invoiced and which drinks will be paid for by the guests



Wine Services

Table Service: Open bottles of wine/champagne placed on tables, guests to serve themselves

Pour Service: Wine/champagne is served to guests while they are seated at the dining tables

Butler Service: Servers circulate and offer glasses of wine/champagne to guests

Wine Pricing

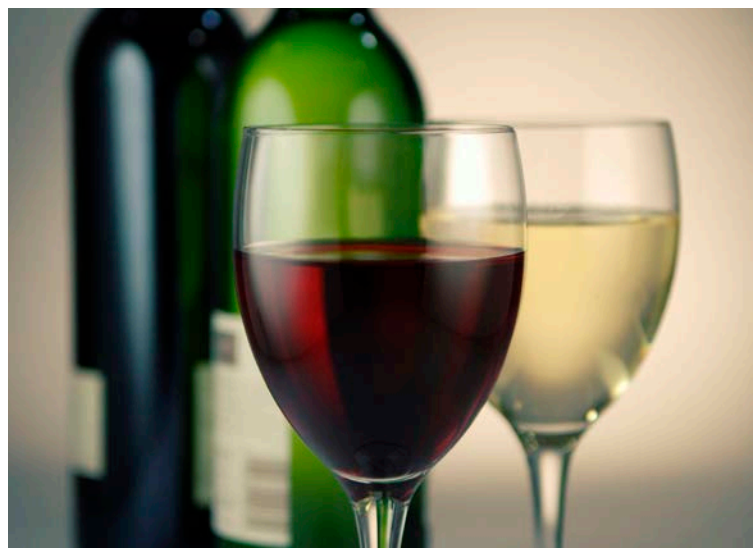
House wine by the bottle	\$24.00
Champagne by the bottle.....	\$26.00
Special order wine	Market Price
Special order champagne.....	Market price
House wines*: Chardonnay, Moscato, Sauvignon Blanc, Merlot, Cabernet Sauvignon, Pinot Noir	

**Wine list available upon request.*

Drink Pricing**

Martinis, Specialty Drinks	\$8
Cocktails, Mixed Drinks	\$7
House Wine	\$6
Premium Bottled Beer	\$6
Bottled Beer	\$5
Assorted Bottled Soda and Water	\$2

***Pricing includes Ohio sales tax*





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Workforce Development



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