



The
Cumberland
Inn
Catering Menu

Cumberland Inn

649 South Tenth Street
Williamsburg, KY 40769
(606) 539-4100
(800) 315-0286

DIRECTIONS traveling SOUTH:

Interstate 75 - South

Williamsburg Exit # 11

Turn left from Interstate Exit Ramp

Turn left at 1st Traffic Light

Turn left into Cumberland Inn

DIRECTIONS traveling NORTH:

Interstate 75 - North

Williamsburg Exit # 11

Turn right from Interstate Exit Ramp

Turn left at 1st Traffic Light

Turn left into Cumberland Inn

GENERAL INFORMATION

MEETING ROOMS

The Cumberland Inn Conference Center provides 4,400 square feet of meeting and banquet space. All meeting rooms are assigned according to the anticipated guaranteed number of guests. If there are fluctuations in the number of attendees, the hotel reserves the right to reassign the room to better meet the needs of the guest. The hotel also reserves the right to charge a service fee for the setup of the rooms.

Our largest conference room has two fireplaces and an atrium with a rental fee of \$150.00 per day. Our smaller rooms are rented separately for \$50.00 per day or \$100.00 per day when rented jointly. Please see attached chart and diagram for conference room capacities.

These charges are based on a maximum event time of eight hours. Additional room rental will be charged to groups requiring function space beyond a nine (9) hour time span.

MEETING ROOMS (CONTINUED)

The Inn's inventory of available banquet chairs is 400. For events requiring more than 400 chairs we can acquire those for your group at an additional charge or provide you with a supplier's telephone numbers.

The Hotel Lobby, most commonly used for wedding ceremonies, rents for \$500.00 when your wedding reception is booked in one of our conference rooms. Rental for the Lobby alone is \$750.00. This fee is not negotiable and is not waived for any reason.

A 25% deposit or a credit card on file is required for all events with the balance on the due day of the event. Catering and conference facilities can be reserved through the Sales and Catering office.

AUDIO/VISUAL

The Cumberland Inn is equipped to meet all of your conference needs with a variety of audio/visual equipment available for daily rental.

Easel- \$5.00

Projector Screen- \$5.00

Dry Erase Board with markers- \$5.00

Flip Chart on Easel with markers- \$10.00

DVD Player- \$10.00

Wireless Microphone- \$10.00

Freestanding Podium with Microphone- \$25.00

Tabletop Podium with Microphone- \$25.00

TV with DVD player- \$30.00

LCD Projector with screen- \$30.00

RENTAL ITEMS

The Cumberland Inn has chair covers that rent for \$2.50 each per day to add a touch of elegance to your event. Black or white sashes may be added to chair covers for an additional \$0.50 per chair. Add a punch fountain for \$35.00 per day or a chocolate fountain for \$20.00 per day (price of chocolate not included).

FOOD AND BEVERAGE

Food and beverages served at all functions are to be provided by the Cumberland Inn. No food or beverage shall be brought in by guests nor is outside catering permitted - with the exception of celebratory cakes. The Inn is an alcohol free facility.

FOOD SAFETY

Any food and beverage that is not consumed or any supplies not used may not be removed from the conference space and remain property of the Cumberland Inn. You will be billed for any equipment that is missing or damaged. All deliveries are for immediate consumption and we assume no responsibility for handling.

SERVICE TIMES AND **CHARGES**

As a standard, we provide four (4) hours of service for catered breakfast and lunch events and five (5) for dinner events. If there is a program before or after the meal, please notify the sales coordinator, as there may be additional labor charges for food service requirements that extend beyond the four and five hour service times. Normal service hours are from 7:00 a.m. – 10:00 p.m. Events scheduled outside of this time frame may result in additional labor charges.

GUARANTEE

The number of attendees must be specified five (5) business days in advance of any function or the original expected number will be used as the guarantee. The guaranteed number is not subject to reduction within five (5) business days prior. Any additional food and beverage needed above the guaranteed number during the event may be provided at an additional charge, with the written approval of the onsite contact.

CANCELLATIONS

All cancellations must be made one (1) month prior to the event. Events cancelled with less than the required notice will forfeit their 25% nonrefundable deposit for the event. Weather related cancellations will not be billed the cancellation fee as long as the event is rescheduled within 30 days of its original date, otherwise the 25% fee will apply.

CATERING GUIDE PRICING

Due to the instability of food market pricing, please note that all prices are subject to change. You will be notified of any changes, if any, at the time you book your event.

BILLING

All scheduled events will have a 25% nonrefundable deposit due at the time the event is booked with the balance due at the time of service. Deposit is based on the entire total for the event. Full payment of any event must be received on the day of the event.

SALES TAX **AND SERVICE CHARGE**

An applicable Service Charge of 18% is required on all catering services. All catered food sales and group service charges are subject to state and local taxes currently 9.18%. Unless a tax exempt form is presented when booking an event. Then a 3% Local Food and Beverage tax will only be charged.

OFF-PREMISE CATERING

All Off-Premise catering is subject to a 20% increase in pricing to cover additional expenses such as transportation and additional labor needs. An 18% Service Charge is standard and banquet tax of 9.18% will also be added.

SPECIALTY SERVICES

Off premise buffets and events are priced and based on the use of disposable service ware and can be upgraded to glass and china for an additional charge of \$1 per person.

DECORATIONS

Decorations provided by guests must be approved prior to the event by hotel management.

ADVERTISEMENTS/SIGNS **AND BANNERS**

Cumberland Inn must approve all signage. No signs are allowed on guest floors, elevators, main lobby or hotel exterior without hotel management approval. Commercial advertising, outside the hotel, by any party must be approved in advance and confirmed in writing by management.

SECURITY AND LIABILITY

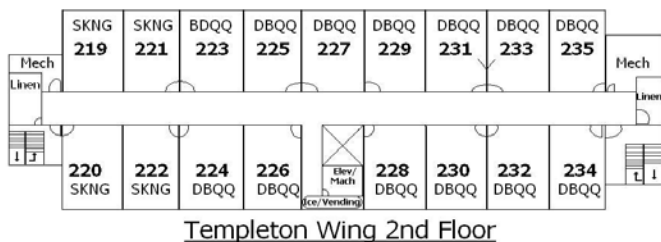
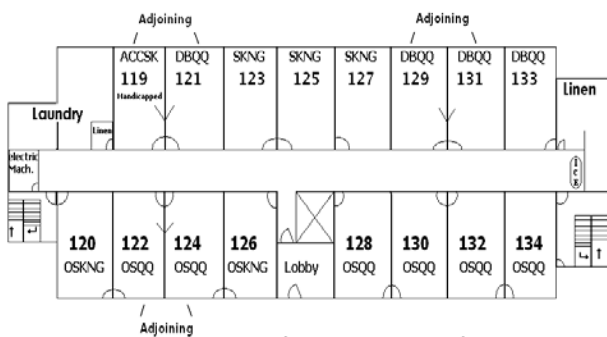
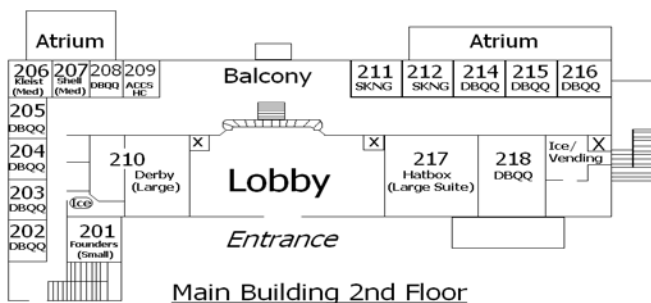
Cumberland Inn reserves the right to inspect and control all private functions. The customer and or organization is responsible for all damages and shall reimburse the hotel for any damages, loss or liability incurred to the hotel by any of the customers or their guests, or any persons or organizations contracted by the customers to provide any services or goods before, during or after the function. The hotel is not responsible for damages or loss of any items left in the hotel prior to or following the function. For certain events the hotel may require that security guards be provided at the client's expense. Only hotel approved security may be used.

GUEST ROOMS

Cumberland Inn has 50 guest rooms consisting of 4 deluxe suites, 1 mini-suite, 32 Deluxe Double Queen, 11 Executive King, and 2 Handicap accessible standard rooms. Cumberland Inn also operates a short term rental facility, Hearth and Home, a log home that will accommodate up to 27 guests. Pet Friendly rooms are available for an additional charge.

RESERVATIONS

Cumberland Inn accommodations can be reserved by telephoning the front desk at (606) 539-4100 or (800) 315-0286, or by visiting our website at www.cumberlandinn.com. All guestroom charges are subject to state and local taxes, currently at 11.24%, of the quoted rate. Discounted Group Rates for overnight guest rooms may be negotiated through the Inn's Sales Office. All group reservations will be guaranteed to the Group unless other arrangements are made.



CANCELLATION POLICY

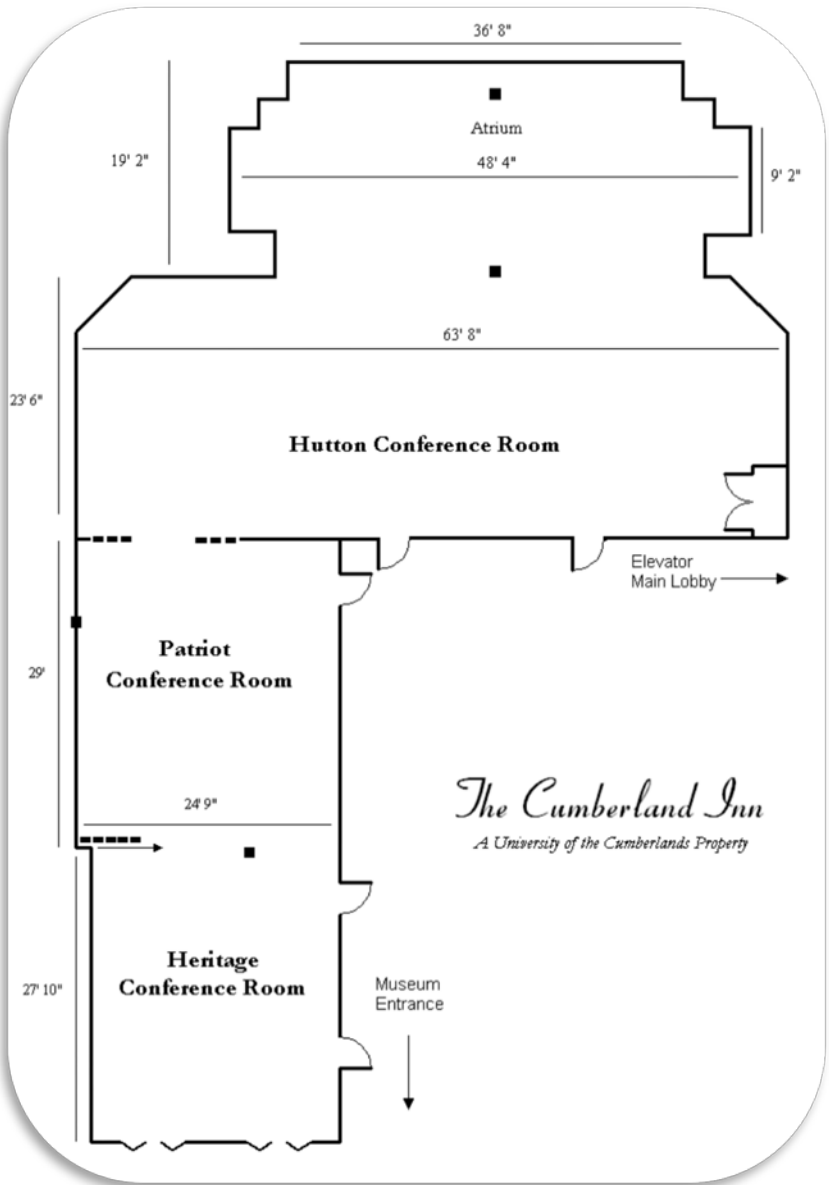
Any rooms that are held within the group block of 10 or more not “picked up” will be canceled 10 business days prior to specified arrival date. Any rooms that are held within the group block of 9 or less not “picked up” will be canceled 5 business days prior to specified arrival date. Canceling after the stated period will result in a cancellation penalty fee. Any “No-Show” Reservations (rooms reserved but not checked in and not cancelled according to the hotel’s cancellation policy) within a “Master Billed” Group Block will be charged to the Group.

MUSEUM

Cumberland Inn has a variety of exhibits that will interest guests of all ages. The exhibits include Henkelman's Life Science Collection, Dehoneys' African Artifact and Animal Exhibit, Lee's Animal Collection and the Williams' Cross Collection. Group rates are available.

Conference Room Capacities
(Allows for seating only)

Room	Classroom	Round/Squares	Theater
Hutton	90	120-150	200
Patriot and Heritage	44	72	100
Heritage	17	32	65
Patriot	17	40	65
Lobby	N/A	N/A	200
Room	Boardroom	U-Shape	Cafeteria
Hutton	40	30	194
Patriot and Heritage	30	26	115
Heritage	20	20	62
Patriot	20	20	62
Lobby	N/A	N/A	N/A



DINING

Patriot Steakhouse features dining at a reasonable price. A complimentary hot breakfast buffet is provided to all hotel guests daily. Patriot Steakhouse is open Sunday - Thursday from 11:30am-8pm, Friday and Saturday from 11:30am-9pm. Sunday buffet is served in the restaurant from 11:30am to 2pm. Room service is available during restaurant hours.

BEVERAGES

(1 gallon serves approximately 16 – 8oz servings)

Water service is provided with all rooms at no additional charge.

MORNING BEVERAGE SERVICE

Regular and decaf coffees, orange juice and assorted flavors of hot teas (maximum of 4 hours)

\$2.50 per person

AFTERNOON BEVERAGE SERVICE

Assorted soft drinks and iced tea (maximum of 4 hours)

\$2.50 per person

ALL DAY BEVERAGE SERVICE

Assorted soft drinks, regular and decaf coffee, iced tea and assorted hot teas with refreshes throughout the day (maximum of 8 hours)

\$4.50 per person

AL A CART

Bottled Water and Canned Sodas

\$1.00 each

Coffee

\$12.50 per gallon

Iced Tea, Punch, Orange Juice, Lemonade, Milk

\$8.00 per gallon

Sparkling Grape Juice

\$9.00 per bottle

SEASONAL BEVERAGES

Hot chocolate with marshmallows

\$15 per gallon

Spiced, apple cider

\$15 per gallon

Christmas Eggnog

\$15 per gallon

BREAKFAST

Minimum guarantee of 20 required for buffets.

All Breakfasts options include a morning beverage service

COUNTRY BREAKFAST BUFFET

Scrambled Eggs

Choice of Home Fries or Hash Browns

Choice of Bacon, Sausage Links, or Ham

Choice of Fried Apples, Oatmeal or Grits

Choice of Biscuits and Gravy or Toast

\$7.25 per person

THE EXECUTIVE

CONTINENTAL

Sliced Fruit, Assorted Donuts, Assorted Gourmet Danish, Assorted Breakfast Breads or Muffins.

\$6.50 per person

PANCAKE BREAKFAST

Three Pancakes with maple syrup or fruit topping
served with sausage or crisp bacon

\$5.25 per person

DANISH & COFFEE

Assorted Danishes and Coffee*

*Does not include full beverage station

\$4.50 per person

BUFFET SELECTIONS

(Minimum guarantee of 20 people)

**All Buffets include a House Salad or Cole Slaw,
Bread Service, Dessert and Beverages**

One Entrée Lunch Buffet \$9.95**

Two Entrée Lunch Buffet \$11.95**

One Entrée Dinner Buffet \$12.95**

Two Entrée Dinner Buffet \$14.95**

Three Entrée Dinner Buffet \$16.95**

** \$1.00 per person surcharge for Sirloins

Lunch Buffets are served with a 6oz entrée portion and a 3oz portion for the sides. A two entrée lunch buffets is served with a 4oz portion of each entrée selections and 3oz portions of the sides.

Dinner buffets are served with an 8oz entrée portion and a 4oz portion of sides. A two entrée dinner buffets consist of a 6oz portions of each entrée selection and 4oz portions of the sides. A three entrée buffet consist of three 6oz portions of your entrée selections and 4oz portions of the sides.

ENTRÉE CHOICES

POULTRY

Roasted Turkey Breast with Cornbread Stuffing

BBQ Chicken

Creamy Mushroom Chicken

Grilled Chicken

Southern Fried Chicken (assorted pieces)

Chicken and Dumplings

PORK

Baked Ham

Roasted Pork Chops with gravy

(Apple dressing provided by request)

Pork Roast with Gravy

Pulled Pork BBQ**

**Buns available upon request

SEAFOOD

Southern Style Catfish

Baked Cod Fillet

Fried Grouper

BEEF

Sirloin with au jus

Roast Beef with au jus

(Gravy provided by request)

Pot Roast

Classic Lasagna

MEATLESS ENTRÉES

Penne with Roasted Vegetables and Blush Sauce

Vegetarian Lasagna with Alfredo Sauce

Three Cheese Tortellini

SIDES

Choose two vegetables, one starch, and one dessert

VEGETABLES

Country Green Beans

Buttered Cut Corn

Corn on the Cob

Honey Glazed Carrots

Fried Okra

Green Bean Casserole

Broccoli Casserole

Spinach Casserole

Corn Pudding

Green Beans Amandine

Steamed Vegetables

STARCHES

Mashed Potatoes with Gravy

Macaroni and Cheese

Wild Rice

Oven Roasted Red Skinned Potatoes

Potato Salad

Baked Sweet Potato

Baked Potato**

** Baked Potatoes will come with butter and sour cream. Bacon, cheese, and chives may be added for an additional \$0.50 per person

DESSERTS

Pecan Pie

Peanut Butter Pie

Fruit Cobbler-Cherry, Peach, Apple, or Blueberry

Banana Pudding

Chocolate Layer Cake

Carrot Cake

Strawberry Shortcake

Pumpkin Pie

Cheesecake**

Key Lime Pie

** Chocolate, Strawberry, Blueberry, or Caramel
toppings may be added to Cheesecake for an
additional \$0.10 per person

THEMED BUFFETS

Includes Beverage Station

ITALIAN FEAST

Caesar Salad, Garlic bread, Lasagna with meat sauce, Chicken Fettuccine Alfredo, Three-Cheese Tortellini, Roasted mixed vegetables, Cheesecake and Zeppole.

\$13.95 per person

MEXICAN FIESTA

Chicken and Steak Fajitas, Soft Shell Tacos, Chicken and Cheese Enchiladas, Refried Beans, Mexican Rice, and Salsa. Finish off with Fruit filled Empanadas, and cinnamon and sugar dusted tortillas.

\$13.95 per person

SMOKEHOUSE BBQ

Choice of Pulled Pork or Pulled Beef. Hamburgers, Hotdogs, Baked Beans, Cole Slaw, and Potato Chips. Cookies and Brownies or Seasonal melons.

\$12.95 per person

DELI COUNTER

Soup or Salad, Assorted Deli Meats including Ham, Turkey, and Roast Beef. Assorted cheeses including, American, Swiss and Cheddar. Assorted Breads, Pasta Salad. Choice of Fresh Sliced Fruit or Assorted Cookies and Brownies.*

*Two slices of each meat per person

\$10.95 per person

FISH FRY

Your choice of Fried Catfish or Fried Grouper. Popcorn Shrimp, French Fries, Hushpuppies, Coleslaw, Choice of Chocolate or Key Lime Pie.

\$13.95 per person

BIRTHDAY BASH

Pizza with your choice of Ham, Sausage, Pepperoni, Bacon, Green Peppers, Mushrooms, or Red Onions. Choice of Buffalo or Barbeque Wings. Chips, Chicken Carbonara, Breadsticks, House Salad, Assorted Cookies and Brownies.

\$13.95 per person

CATERING STATIONS

Salad, Soup, Sandwich, and Potato Stations

Choice of one station...\$ 6.95

Choice of two stations...\$10.95

Choice of three stations...\$12.95

All four stations...\$14.95

The **Salad Station** includes either a
Garden Salad or Caesar Salad

The **Soup Station** includes choice of one soup.

Broccoli Cheese

Vegetable

Chicken Noodle

Loaded Potato

The **Potato Station** includes chives, sour cream,
butter, cheese, and bacon bits

The **Sandwich Station** includes assorted deli meats
including Ham, Turkey, and Roast beef. Assorted
cheese including American, Swiss, and Cheddar

SUNDAE STATION

Perfect for birthday parties! Vanilla, Chocolate, and
Strawberry ice cream with sprinkles, hot fudge,
strawberry topping, caramel, and chocolate chips.

\$5.00 per person

HORS D'OEUVRES

Hors D'oeuvres with either Punch or
Ice Tea
\$9.00 per dozen

Hors D'oeuvres with Beverage Station which
includes: Coffee, Tea, Assorted Sodas
\$11.00 per dozen

CHICKEN STRIPS

Served with BBQ, Honey Mustard, and Ranch.

BUFFALO WINGS

Boneless wings deep fried until
golden brown, and tossed in your
choice of spicy buffalo or barbecue
sauce. Served with your choice of
ranch or bleu cheese dressing.

MINI CHICKEN SALAD

CROSSIANTS

Fresh chicken salad made with grapes and walnuts
on buttery croissants.

FINGER SANDWICHES

Chicken Salad, Egg Salad and Pimento cheese
triangles on white and wheat bread.

MINI QUICHE

Assorted varieties of sweet egg quiche including quiche Lorraine and ham and cheese.

MOZZARELLA CHEESE STICKS

Mozzarella cheese sticks served with marinara sauce and ranch dressing.

CHILLED SHRIMP

Everyone's favorite Hors D'oeuvres served on ice with cocktail sauce.**

****Availability of shrimp is for market price only and purchased by the dozen**

PARTY TRAYS

Small tray serves 25, Medium tray serves 50, and
Larges trays serves 75

PARTY CHEESE BALL

Always a favorite, this cheese ball is made with cream cheese, cheddar cheese, and green onions, served with assorted crackers. Topped with pecans. Pecans may be removed upon request.

One Size \$20.00

CHIPS AND DIP

Potato Chips served with a Ranch dip.

Small \$15.00 Medium \$25.00 Large \$45.00

SPINICH DIP WITH CHIPS

A rich and creamy blend of cream cheese and spices with fresh chopped spinach. Served with a choice of crackers or chips.

Small \$25.00 Medium \$50.00 Large \$65.00

FRESH FRUIT TRAY

Sliced cantaloupe, honey dew melon, grapes,
pineapple and berries (seasonally).
Served with a house-made dip.

Small \$40.00 Medium \$80.00 Large \$100.00

VEGETABLE TRAY

A variety of cut vegetables to include carrots,
celery, broccoli, cauliflower and cherry tomatoes.
Served with Ranch dip.

Small \$32.50 Medium \$65.00 Large \$80.00

WISCONSIN CHEESE TRAY

Cheddar, Monterey Jack and Colby cheeses served
with assorted crackers.

Small \$35.00 Medium \$50.00 Large \$75.00

COOKIE AND BROWNIE TRAY

Assorted cookies including chocolate chip, oatmeal
raisin and white chocolate macadamia nut along
with chocolate fudge brownies.

Small \$30.00 Medium \$50.00 Large \$70.00