

Catering Menu





## STAY

The Lodge at Old Kinderhook features 84 guest rooms. Additional lodging units include one & two bedroom Golf Cottages, three bedroom Villas & Patio Homes as well as individual Estate Homes.

## PLAY

Enjoy Family Fun at Old Kinderhook with our great amenities such as Golf, Marina, Tennis, Spa, Indoor & Outdoor Pools, Walking Trails, Pond Fishing, Outdoor Ice Rink, Sand Volleyball Courts (Seasonal)

## GATHER

Let Old Kinderhook serve as the backdrop for your meeting, retreat or special occasion. Flexible function space and outdoor areas are available.



678 Old Kinderhook Dr. | Camdenton, MO | 573-317-3500



# Breaks

BEVERAGES, SNACKS & FEATURE BREAKS

Breaks set for 50 minutes of service



## Food

Assorted Pastries & Muffins \$24/dozen  
 Fresh Fruit Display \$6/person  
 Whole Fruit Display \$3/person  
 Yogurt Parfait with Granola & Fresh Fruit \$5/person  
 Cookies \$30/dozen  
 Brownies \$30/dozen  
 Granola Bars \$16/dozen  
 Candy Bars \$3 each  
 Bagels with Flavored Whipped Cream Cheese \$35/dozen  
 Gadgetto's \$20/#  
 Trail Mix \$20/#  
 Mixed Nuts \$24/#

## Beverage

Coffee & Decaffeinated Coffee \$35/gallon  
 Freshly Brewed Tea \$35/gallon  
 Arnold Palmer \$35/gallon  
 Orange, Apple, or Tomato Juice \$20/gallon  
 Assorted Bottled Juice \$4 each  
 Bottled Water \$2.50 each  
 Fiji Water \$4 each  
 Soft Drinks \$3 each  
 Hot Cocoa & Marshmallows \$30/gallon  
 Milk \$4 each  
 Hot Tea \$2.50/bag

## Refreshment Breaks

Grandma's Cookie Jar – Freshly Baked Jumbo Cookies, Seasonal Whole Fruit, Assorted Soda, Coffee, Milk, Chocolate Milk, Bottled Water \$16/person

Stay Hydrated – All Day Beverage Station: Assorted Soda, Coffee, Bottled Water \$15/person

The Sweet Side – Tootsie Rolls, Tootsie Pops, Twizzlers, Plain & Peanut M&M's Snickers Bars, Three Musketeers Bars, Assorted Soft Drinks & Bottled Water \$12/person

The Hike – Nutragrain Bars, Granola Bars, Seasonal Whole Fruit, Trail Mix, Bottled Water \$14/person

The Cinema – Flavored Popcorn, Soft Pretzels with Cheese Dipping Sauce, Junior Mints, Gummy Bears, Cracker Jacks, Assorted Soft Drinks & Bottled Water \$14/person

Kiddos – String Cheese, Goldfish, Teddy Grahams, Fruit Cups, Celery and Carrot Sticks with Ranch Dip, Juice Boxes & Milk \$12/person

The Ice Cream Parlor – Vanilla Ice Cream, Chef's Choice Array of Toppings \$13/person

Chocolate Indulgence – Chocolate Covered Oreos & Strawberries, Peanut Butter Balls, Pecan Brownie Truffle, Chocolate-Chocolate Chip Cookies with Regular and Chocolate Milk \$16/person



# Breakfast

PLATED, BUFFET, ENHANCEMENTS

Accompanied by Freshly Brewed Tea & Orange Juice, Coffee & Decaffeinated Coffee

## Plated Breakfast

Each served with basket of Chef's Choice Pastries

Please Choose One of the Following for Your Plated Breakfast:

### The Champion \$17

Scrambled Farm Fresh Eggs with Missouri White Cheddar, Home-Style Potatoes, Choice of Apple Wood Smoked Bacon, Sausage or Ham

### Breakfast Burrito \$18

Scrambled Eggs, Sausage, Tomatoes, Peppers, Cheddar-Jack, Spicy Aioli Stuffed in a Spinach Wrap with Home-Style Potatoes

## Buffet Breakfast

50 minutes of Service // Minimum Guarantee of 30 Guests

Children 5 and Under are Complimentary // Children 6 to 11 are Half Price

### The Continental \$18

Chef's Choice Pastries, Bagels & Assorted Cream Cheese, Cold Cereals, Oatmeal, Seasonal Fresh Fruit Display, Assorted Parfaits

### The Classic \$21

Chef's Choice Pastries, Seasonal Fresh Fruit Display, Scrambled Eggs, Biscuits & Gravy, Sausage, Bacon, Home-Style Potatoes

### Super Food \$17

Omelet Style Egg Whites, Quinoa, Kale, Tomato, Onion, Peppers, Turkey Sausage, Seasonal Fresh Fruit

### French Toast \$16

Cinnamon Apple Chutney, Maple Syrup, Strawberry Butter, Choice of Apple Wood Smoked Bacon or Sausage

### Southwest \$23

Churros with Chocolate Sauce, Seasonal Fresh Fruit, Huevos Rancheros, Black Bean Salsa, Pico de Gallo, Flour Tortillas, Sweet Potato & Chorizo Hash, Breakfast Enchiladas

### The Ozark \$33

Chef's Choice Pastries & Donuts, Fresh Seasonal Fruit, Bacon, Sausage, Ham Steaks, Home Style Potatoes, Cheesy Scrambled Eggs, Biscuits and Gravy, Waffles with Maple Syrup, Cold Smoked Salmon with Traditional Accruelements

## Enhancements

Add the Following to Any Menu // \$100 Chef Attendant Fee where applicable

Omelet Station - Egg Beaters, Mushrooms, Peppers, Onions, Tomatoes, Ham & Cheeses \$8

Buttermilk Biscuits & Gravy \$6

Waffle Station - Fruit Topping, Maple Syrup, Strawberry Butter, Whipped Cream \$8

Cold Cereals \$4

English Muffin Sandwiches - Egg, Cheese, Choice of Ham, Bacon or Sausage \$5

French Toast Station - Classic French Toast, Strawberry Butter, Cinnamon Apples, Maple Syrup, Powdered Sugar, Candied Pecans \$5

Short Stacks - Maple Syrup, Butter, Chocolate Chips, Nutella, Nuts, Whipped Cream \$5

Ranchero - Salsa, Queso Fresco, Black Beans, Flour Tortillas \$4

All Pricing is Subject to Change

Service Charge (Currently 22%) and Sales Tax will be added to all charges



# Lunch

PLATED ENTRÉE, PLATED SALAD

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## Plated Lunch

Accompanied by Chef's Choice Dessert, Freshly Brewed Tea, Coffee & Decaffeinated Coffee

Please Choose One of the Following for Your Plated Lunch:

Basil Brined All Natural Chicken Breast \$22

Sundried Tomato-Pesto Orzo Pasta, Balsamic Syrup, Buffalo Mozzarella, Basil Pesto

Pork Schnitzel \$22

Boneless Pork Fritter, Warm Potato Salad, Braised Red Cabbage

Sweet Chile Chicken \$24

Grilled Chicken Breast with Pineapple Edamame Salsa, Toasted Cashews, Sweet Potato Noodles

Chicken Chimichanga \$21

Queso Blanco, Black Beans & Rice, Salsa

Atlantic Salmon \$26

Roasted Fingerling Potatoes, Broccoli, Herb Beurre Blanc

Pecan Wood Smoked Meatloaf \$22

Meatloaf, Mashers, Fresh Seasonal Vegetable, Tobacco Onions

New Orleans BBO Shrimp & Grits \$29

Shrimp & Andouille Sausage, Heirloom Tomato Pan Sauce, Jalapeno-Cheddar Grits, Squash & Zucchini Linguini

Grilled Carne Asada \$26

Chimichurri Marinated Flank Steak, Sweet Potato Puree, Fried Cilantro, Roasted Corn Salsa

## Luncheon Salads

Accompanied by Warm Rolls with Butter & Chef's Choice Dessert, Freshly Brewed Tea, Coffee & Decaffeinated Coffee

Southwest Chop Salad \$20

Romaine Hearts, Black Bean-Corn Salsa, Smoked Chicken, Monterey Jack, Pico de Gallo, Cilantro-Lime Dressing

Albacore Tuna Salad \$20

Classic Tuna Salad, Marinated Cherry Tomatoes, Iceberg Lettuce Cup, Keebler Crackers

The Kinderhook Cobb Salad \$19

Mixed Greens, Roasted Chicken Breast, Hard-Cooked Egg, Applewood Smoked Bacon, Avocado, Cherry Tomatoes, Blue Cheese Crumbles, House Dressing

ADD SOUP \$5 Herb Roasted Chicken Noodle, Roasted Tomato Bisque, Chicken Tortilla, Loaded Potato

Market Fresh Salad

with // Cold Smoked Salmon \$20 // Shrimp \$22 // Roasted Chicken \$18  
Arugula, Spinach, Spring Mix, Apples, Onions, Walnuts, Blue Cheese Crumbles, Sherry-Honey Vinaigrette

Buffalo Salad \$19

Buffalo Fried Chicken with Iceberg, Tomato, Onion, Celery, Bacon, Cheddar Jack, Ranch Dressing

All Pricing is Subject to Change

Service Charge (Currently 22%) and Sales Tax will be added to all charges

# Lunch

BUFFET & BOXED LUNCH



50 minutes of service // Minimum Guarantee of 30 Guests  
 Children 5 and Under are Complimentary // Children 6 to 11 are Half Price  
 Accompanied by Freshly Brewed Tea, Coffee & Decaffeinated Coffee

## The Garden \$25

Greens: Romaine, Spinach, Spring Mix  
 Cheeses: Parmesan, Blue, Cheddar-Jack, Goat Cheese  
 Meats: Turkey, Honey Cured Ham, Roasted Chicken  
 Dressings: Balsamic, Buttermilk Ranch, Blue Cheese, House, Vinegar & Oil  
 Fixins': Cucumber, Onion, Hard-Cooked Eggs, Pepperoncini, Heirloom Tomatoes, Jalapenos, Applewood Smoked Bacon, Candied Pecans, Garlic Croutons  
 Sides: Cottage Cheese, Whole Fruit  
 Melon Sorbet with Fresh Berries

## South of the Border \$26

Romaine & Iceberg Mix, Ancho-Chile Buttermilk Ranch, Heirloom Tomatoes, Peppers, Onions, Pico de Gallo, Black Bean Ranchero, Ranchero Rice, Chicken Flautas, Beef & Chicken Tacos, Hard & Soft Shells, Shredded Iceberg, Cheddar-Jack Cheese, Tomatoes, Sour Cream, Black Olives, Jalapeños, Churros

## Asian Express \$26

General Tao Chicken, Thai BBO Pork, Stir Fried Vegetables, Steamed Rice, Lo Mein, Crab Rangoon, Egg Roll, Hot and Sour Soup, Coconut Thai Fried Bananas

## The Deli \$27

Meats: Salami, Turkey Breast, Honey Cured Ham, Pepperoni  
 Cheeses: Cheddar, Swiss, American  
 Breads: Hawaiian, French, Wheatberry  
 Sides: Kettle Chips, Fruit Salad, Creamy Cole Slaw, Mom's Macaroni Salad, Cottage Cheese  
 Accompaniments: Mayonnaise, Pickled Red Peppers, Dill Spears, Pepperoncini, Dijon, Iceberg, Tomatoes, Red Onions  
 Fudge Brownies

## All American Cook-Out \$24

Creamy Cole Slaw, New Red Potato Salad, Mom's Macaroni Salad, Kettle Chips, All Beef Hot Dogs, Charbroiled Burgers, Swiss, Cheddar, American Cheeses, Lettuce, Tomato, Onion, Relish, Ketchup, Dill Pickles, Cookies

## Box Lunch

Accompanied by Whole Fruit, Chips, Cookie, Bottled Water or Soft Drink

Turkey Stack - Turkey, Swiss, Chipotle Mayo on Ciabatta \$17

The Kinderhook Ham & Cheddar - Ham, Cheddar, Stone Ground Mustard on a Hawaiian Roll \$17

Albacore Tuna or Roasted Chicken Wrap - Choice of Chicken or Tuna Salad, Lettuce, Tomato, Spinach Tortilla Wrap \$18

# Action Stations

AVAILABLE TO ENHANCE LUNCH, DINNER AND RECEPTION EXPERIENCES

Each Station Subject to a \$100 Chef Fee

## Risotto Station \$15

A North Italian Rice Dish made with Arborio Rice, Cooked until Creamy & Smooth  
Assorted Seasonal – Wild Mushrooms, Asparagus, Andouille Sausage & Gulf Shrimp

## Street Tacos \$15

Fresh Corn & Flour Tortillas, Chipotle Chicken, Seasoned Ground Beef, Cilantro,  
Lime, Minced Onion, Tomato Salsa, Salsa Verde, Avocado Salsa

## Pasta Primavera \$13

Penne, Garlic, Shallots, Broccolini, Asparagus, Bell Peppers, Onions, Cherry Tomatoes,  
Parmesan, Lemon Olive Oil

## Mac n' Cheese – The Gourmet Version \$14

Cavatappi Pasta with a Three Cheese Sauce  
Applewood Smoked Bacon, Wild Mushrooms, Sundried Tomatoes,  
Buffalo Chicken, Andouille Sausage, Asparagus

## Pad Thai Action Station \$15

Stir Fried Rice Noodles with Choice of Shrimp, Chicken, or Tofu  
Sautéed in Thai Pad Sauce – Scallions, Peanuts, Bean Sprouts, Cilantro, Lime Wedges,  
served in Chinese Take-Out Boxes with Chopsticks





# Hors d'oeuvres

PASSED HORS D' OEUVRES AND DISPLAYS Serves 50



## Hot

Blue Cheese & Walnut Stuffed Dates  
Maytag Blue, California Dates, Walnuts \$130

Cuban Quesadilla  
Roasted Pork, Smoked Ham, Mustard & Mayonnaise, Swiss,  
Pickles \$170

Shrimp & Grit Spoons  
Jalapeño-Cheddar Grits, New Orleans-Style BBO Shrimp \$210

Bacon-Wrapped Gulf Shrimp  
Applewood Smoked Bacon, KC Style BBO Sauce \$210

Old Kinderhook Buffalo Wings  
Veggies & Ranch Dip \$180

Stuffed Mushrooms  
Spanish Chorizo, Cream Cheese, \$160

Chicken Satay  
Gochujang, Marinated Chicken, Spicy Thai Peanut Sauce \$160

## Cold

Vietnamese Roll  
Fresh Herbs, Gulf Shrimp, Shredded Carrots, Sweet Chili  
Sauce, Peanuts \$180

Cold Smoked Salmon Canape  
Whipped Dill Cream Cheese, Minced Red Onion, Capers \$180

Hummus  
Mini Naan, Garlic Hummus, Roasted Red Pepper, Kalamata  
Olive \$140

Bruschetta Heirloom Tomatoes  
Basil, Shallots, Garlic, Mozzarella, EVOO \$140

Tandoori Chicken Salad  
Wonton Crisp, Pickled Raisin, Light Curry Spiced Apple and  
Raisins \$160

Mini Gyro Skewers  
Gyro Meat, Feta Cheese, Red Onion, Tomato, Tzatziki,  
Naan \$160

## Displays - 50 Minutes of Service

Fresh Market Display  
Domestic Cheeses, Crackers, Seasonal Fruits & Vegetables with Assorted Dips & Nuts  
\$310

Hummus Display  
Choice of Three Hummus', Fresh Vegetables, Pita, Naan \$275

Corn Chips & Salsa  
Pica De Gallo, Salsa Verde, & Guacamole \$180

Cold Cut Sliders  
Hawaiian & French Rolls \$200

Cheese Board  
White Cheddar, Moody Blue Blue Cheese, Parmesan Wedge, Havarti, Muenster &  
Gouda \$350

Cold Smoked Salmon Display  
Capers, Red Onion, Roasted Red Pepper, Dill Cream Cheese, Cajun Remoulade  
Sauce, Rye Toast Points \$345



# Dinner

PLATED ENTRÉE

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Accompanied by Your Choice House Salad, Wedge Salad, or Classic Caesar, Warm Rolls with Butter, Freshly Brewed Tea, Coffee & Decaffeinated Coffee

## Salad Enhancements

The Kinderhook Salad - Romaine Heart, Parmesan Tuile, French Crouton, Kinderhook Dressing, Roasted & Chilled Heirloom Tomatoes \$5

Tomato & Mozzarella Salad - Heirloom Tomatoes, Buffalo Mozzarella, Pesto, Balsamic Syrup, Basil Oil \$5

Three Beet & Goat Cheese - Red & Gold Pickled Beets, Goat Cheese, Sherry-Honey Vinaigrette \$4

Please Choose one of the Following for your Plated Dinner:

## Plated Entree

Cherry Wood Smoked Pork Loin \$33

14 Spice House Rub, Jalapeño -Cheddar Grits, Fresh Seasonal Vegetable

Mediterranean Chicken \$34

Artichoke-Spinach-Roasted Red Pepper-Goat Cheese, Seared Chicken Breast, Aged Balsamic, Basmati Rice, Fresh Seasonal Vegetable

Weiskopf Chicken \$35

Pan Seared All Natural Chicken Breast, Lemon Beurre Blanc, Wild Mushroom Risotto Milanese, Fresh Seasonal Vegetable

Sweet Chile Chicken \$35

Grilled All Natural Chicken Breast, Sweet Chile Glaze, Carrots, Red Peppers, Sugar Snap Peas, Wasabi Mashers

8oz Center Cut Filet \$45

Whipped Potatoes, Haricot Verts

Steak House Marinated Bistro Steak \$39

Steak House Beurre Monte, Whipped Potatoes, Fresh Seasonal Vegetable

Fresh Atlantic Salmon \$35

Heirloom Tomato Pan Sauce, Roasted Fingerling Potatoes, Fresh Seasonal Vegetable

Seared Chilean Sea Bass \$46

Herb Beurre Blanc, Wild Mushroom Risotto, Fresh Seasonal Vegetable

Grilled Mahi - Mahi \$39

Roasted Fingerling Potatoes, Fresh Seasonal Vegetable, Pineapple Salsa

## Duet Plates

Steak House Marinated Bistro Steak and Salmon \$43

Steak House Beurre Monte, Whipped Potatoes, Fresh Seasonal Vegetable

Steak House Marinated Bistro Steak and Chicken Supreme \$40

Steak House Hollandaise, Whipped Potatoes, Fresh Seasonal Vegetable

Petite Filet and Sea Scallops \$46

Sauce Choron, Duchess Potatoes, Fresh Seasonal Vegetable

Petite Filet and Jumbo Lump Crab Cake \$47

Vermouth Cream Sauce, Whipped Potatoes, Marinated & Roasted Roma Tomato

ADD SOUP \$5 Herb Roasted Chicken Noodle, Roasted Tomato Bisque, Chicken Tortilla, Loaded Potato

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# Dinner BUFFET

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50 minutes of service // Minimum Guarantee of 30 Guests  
Children 5 and Under are Complimentary // Children 6 to 11 are Half Price  
Accompanied by Freshly Brewed Tea, Coffee & Decaffeinated Coffee

## The Smoke Out \$37

Backyard Salad, Creamy Cole Slaw, Broccoli Salad, Cowboy Smoked Pit Beans, Cheesy Corn, BBO Basted & Smoked Chicken, Pecan Wood Smoked Pork Shoulder, House-Made BBO Sauces, Fresh Corn Bread & Honey Butter, Pickled Red Peppers, Dill Pickles, Appropriate Condiments, Assorted Mason Jar Smashed Pies

## Little Italy \$36

Baby Spinach & Romaine Salad, Creamy Sweet Onion Vinaigrette, Marinated Artichokes, Roasted Red Peppers & Kalamata Olives, Sliced Salami, Capicola, Country-Style Ham, White Cheddar & Parmesan, Caprese Salad, Italian Meatballs, Chicken Piccata, Buttered Penne Noodles, Garlic Bread, Marinara Sauce, Alfredo, Tiramisu

## South of the Border \$35

Romaine & Iceberg Mix, Ancho-Chile Buttermilk Ranch, Roasted Corn Salsa, Corn Chips with Pico de Gallo, Salsa Verde & Guacamole, Refried Black Beans, Ranchero Rice, Beef & Fajita-Style Chicken, Hard & Soft Tacos, Shredded Iceberg, Cheddar-Jack, Tomatoes, Sour Cream, Churros

## Kinderhook Buffet \$38

House Salad with Choice of Dressings, Maple-Lemon Glazed Carrots, Squash-Zucchini Medley, Herb Roasted New Potatoes, Basmati Rice, Cherry Wood Smoked Pork Loin, Mediterranean Chicken, New York Style Cheese Cake with Berry Coulis

Enhance with Prime Rib Carving Station \$6

## The Old Kinderhook Four-Course Experience \$52

1st Course: Roasted Pork Belly, U-10 Diver Scallop, Succotash, Lemon Beurre Blanc  
2nd Course: Mixed Green Salad, Candied Pecans, Dried Cranberries, Goat Cheese, Granny Smith Apples, Balsamic Vinaigrette  
3rd Course: Prime Grade New York Strip, Yukon Gold Smashed Au Gratin, Buttered Broccolini  
4th Course: Butter Pecan Ice Cream, Candied Missouri Pecans, Caramel

## Children's Plates Age 11 and under

Chicken Strips, House-Made Mac & Cheese, Fruit Cup \$15  
Peanut Butter & Jelly, Potato Chips, Whole Fruit \$15  
Cheese Burger, Fries, Seasonal Fruit Cup \$15

# Dessert

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White Chocolate Mousse  
Macerated Cherries, Fresh Mint Leaf \$7

Lemon Semifreddo  
Graham Cracker Crumble, Fresh Seasonal Berries, Vanilla  
Bean Whipped Cream \$7

Strawberry Shortcake  
Shortbread, Macerated Strawberries, Vanilla Bean  
Whipped Cream \$7

Midwestern Bread Pudding  
Jim Beam Caramel, Crème Anglaise \$6

Mason Jar Smashed Pies  
Pecan, Almond, Cherry, & Apple \$7

Key Lime Pie \$5

Vanilla Bean Ice Cream  
Candied Missouri Pecans, Caramel, Whipped Cream \$6

Coconut Cream Pie \$7

Peanut Butter Fudge Roll  
Whipped Cream, Crème Anglaise \$7

Devil's Chocolate Cake Vanilla Ice Cream \$8

Melon Sorbet  
Fresh Berries & Mint \$8

All Pricing is Subject to Change  
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# Beverage

\$75 Bartender Fee Applies. Bartender Fee will be Waived with \$500 in beverage sales, per bartender.



## House

Liquor \$5 // Domestic Beer \$4.50 // Wine \$7 // Keg Beer (15.5 Gallon) \$325+ Upon Request  
McCormick Vodka, McCormick Gin, McCormick Rum, Pepe Lopez Tequila, Ten High Bourbon, Stuart Scotch, Amaretto, Peach Schnapps, Bud Light, Miller Light, Coors Light, Michelob Ultra, Budweiser, House Cabernet, House Chardonnay, House Merlot

## Call Bar

Liquor \$7 // Domestic Beer \$4.50 // Premium Beer \$5.50 // Wine \$7 // Keg Beer (15.5 Gallon) \$325+ Upon Request  
Absolut, Stolichanya, Beefeaters, Bombay, Cuervo Gold, Bacardi, Captain Morgan, Canadian Club, Jim Beam, Wild Turkey 101, Dewar's Scotch, Amaretto Di Saronno, Bailey's Irish Cream, Kahlua, Bud Light, Miller Light, Coors Light, Michelob Ultra, Budweiser, Blue Moon, Blvd Pale Ale, Sam Adams Boston Lager, Heineken, St. Pauli's Girl (N/A), House Cabernet, House Chardonnay, House Merlot

## Premium Bar

Liquor \$9 // Domestic Beer \$4.50 // Premium Beer \$5.50 // Wine \$9 // Keg Beer (15.5 Gallon) \$325+ Upon Request  
Ketel One, Grey Goose, Tanqueray, Bombay Sapphire, Patron Silver, Captain Morgan, Crown Royal, Seagram 7, Seagram VO, Jack Daniels, Makers Mark, Johnny Walker Red, Johnny Walker Black, Amaretto Di Saronno, Grand Marnier, Bud Light, Miller Light, Coors Light, Michelob Ultra, Budweiser, Blue Moon, Boulevard Pale Ale, Sam Adams Boston Lager, Heineken, St. Pauli's Girl (N/A), Simply Naked Sauvignon Blanc, Caposaldo Pinot Grigio, Schmidt Sohne Riesling, Louis Martini Cabernet, Robert Mandavi Merlot, Santa Ema Camenere

## Signature Drinks \$7 each

Black Cherry Rum Lemonade  
Kinderhook Sangria  
Cranberry Mojito  
Moscow Mule

# Audio-Visual

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## Computer/Data Projection

LCD/Data Projector \$150

Laptop Computer \$75

## Accessories

DVD/CD Player \$75

Slide Show Advancer \$20

White Board with Markers \$30

MO & US Flags with Stands \$35

Flip Chart Stand, Pad of Paper, Markers \$30

Flip Chart Stand with Post it Paper \$35

Additional Flip Chart Pad of Paper \$20

(3) 7ft. Wide Drop Down Screen \$30 each

(1) 7ft. Wide Portable Screen \$30 each

(2) 6ft. Wide Portable Screen \$30 each

Tripod Easel \$10

Extension Cords \$4 each

HDMI Cable \$75

Banner Service (3M Hooks) \$25 each

## Equipment

Podium \$25

Dance Floor \$550

Stage or Riser Call for pricing

## Sound

Wireless Handheld or Lavalier Microphone \$75

Portable Sound System \$95

## Telephone

Dedicated Phone Line & Speaker Phone \$35

## Extras

6ft. Exhibit Table \$80

Technician/Labor \$50/hr

Ice Delivery \$25 per cooler



# Catering Practices

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All pricing is subject to service charge (currently 22%) and applicable sales tax (currently 5.475%) unless group provides Missouri State Sales Tax Exemption Certificate.

Meal guarantees are required a minimum of 72 hours / 3 business days prior to the event. If a meal guarantee is not received, the anticipated amount of guests will become the meal guarantee. Old Kinderhook prepares food for three (3) percent over the guarantee. Old Kinderhook will not package food for removal from the premises nor allow guests to remove food from the premises.

A minimum guarantee of 30 guests is required for buffet service.

In the event of inclement weather, functions scheduled outdoors will be discussed a minimum of three (3) hours prior. Old Kinderhook will make a final determination whether to move indoors two and one half hours prior to the event start time.

Function locations are subject to change in the event of unforeseen circumstances.

All food and beverage served and consumed in public spaces must be provided by Old Kinderhook.

All pricing is subject to change. Prices are confirmed thirty (30) days prior to the event date, via Banquet Event Order.

Menu selections must be received a minimum of fourteen (14) days prior to the event date. Menu changes will not be accepted less than fourteen (14) days prior to the event date.

Guests will assume all responsibility for their property while on site.

Final payment of the event is due at the conclusion of the event, unless billing has been authorized prior to arrival.

The Lodge at Old Kinderhook will assess handling/storage fees for freight shipped to the hotel. Any materials left behind are not the responsibility of the hotel. Arrangements to retrieve freight / items left behind must be made with the Events Department. A storage fee will be assessed if items are not retrieved within three (3) days of departure. Items not retrieved within seven (7) days of departure will be discarded.



**OLD**  
**KINDERHOOK**