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.
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
Lemon Bars $28/dozen
Cookies $30/dozen
Brownies $30/dozen
Granola Bars $2 each
Candy Bars $3 each
Gardetto’s $20/#
Trail Mix $20/#
Mixed Nuts $24/#

Beverage

Coffee & Decaffeinated Coffee $35/gallon
Freshly Brewed Iced Tea $35/gallon
Lemonade $35/gallon
Orange, Apple, or Tomato Juice $20/gallon
Assorted Bottled Juice $4 each
Bottled Water $2.50 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 $16/person

The Sweet Side – Twizzlers, Snickers Bars, Nutrigrain Bars, Granola Bars, Seasonal Whole Fruit, Trail Mix, Assorted Soda & Bottled Water $16/person

The Cinema – Flavored Popcorn, Soft Pretzels with Nacho Cheese Dipping Sauce, Chips with French Onion Dip, Peanuts, Assorted Soda & Bottled Water $16/person

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

All Pricing is Subject to Change
Service Charge (Currently 22%) and Sales Tax will be added to all charges
Breakfast

PLATED, BUFFET, ENHANCEMENTS

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

Plated Breakfast
Please Choose One of the Following for Your Plated Breakfast:

The Champion $15
Scrambled Farm Fresh Eggs with White Cheddar, Home-Style Potatoes, Choice of Apple Wood Smoked Bacon, Sausage, or Ham

Breakfast Burrito (Max. 35 People) $16
Flour Tortilla, Scrambled Farm Fresh Eggs, Sausage, Peppers, Onions, Breakfast Potatoes, Fresh Fruit

Kinderhook Omelet (Max 35 People) $17
Spinach, Peppers, Onions, Ham, Sausage, Cheese, Breakfast Potatoes

Breakfast Sandwich $10
Sausage, Egg, Cheese, Breakfast Potatoes, Seasonal Fruit

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 $15
Build Your Own Yogurt Parfait, Bagels & Assorted Cream Cheese, Cold Cereals, Oatmeal, Seasonal Fresh Fruit Display

The Classic $19
Chef’s Choice Pastries, Seasonal Fresh Fruit, Cheesy Scrambled Eggs, Biscuits & Gravy, Sausage, Bacon, Breakfast Potatoes

Rise And Shine $16
Assorted Smoothies, Assorted Breakfast Breads, Fresh Berries, Whipped Cream, Hard Boiled Egg

The Ozark $31
Chef’s Choice Pastries & Donuts, Fresh Seasonal Fruit, Bacon, Sausage, Ham Steaks, Breakfast Potatoes, Cheesy Scrambled Eggs, Biscuits & Gravy, Pancakes with Maple Syrup, Cold Smoked Salmon with Traditional Accoutrements

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

Biscuits & Gravy $6
Build Your Own Yogurt Parfaits $5
Fresh Berries, Granola, Honey

Cold Cereals $4
Oatmeal Cups $3
Coffee & Donuts $5

All Pricing is Subject to Change
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Lunch
PLATED ENTRÉE, SOUP, SALAD OR SANDWICH

Plated Lunch
Accompanied by Chef’s Choice Dessert, Freshly Brewed Iced Tea, Coffee & Decaffeinated Coffee

Please Choose One of the Following for Your Plated Lunch:
Chicken Cacciatore $21
Polenta, Herb & Garlic Tomato Sauce, Bell Peppers, Caramelized Onions

Roasted Pork Loin $19
Yukon Gold Mashed Potatoes, Asparagus, Red Wine Demi-Glace

Pesto Chicken Pasta $21
Linguine, Cherry Tomatoes, Basil Pesto, Balsamic Reduction

Chicken Chimichanga $22
Queso Blanco, Black Beans & Rice, Salsa

Atlantic Salmon $30
Roasted Red Potatoes, Haricot Verts, Red Pepper Cream Sauce

Pecan Wood Smoked Meatloaf $17
Meatloaf, Yukon Gold Mashed Potatoes, Fresh Seasonal Vegetable, Tobacco Onions

Stir Fry $23
Choice of Shrimp, Beef, or Chicken

Grilled Flatiron Steak $28
Garlic Mashed Potatoes, Roasted Carrots, Horseradish Cream Sauce

You Pick Two $18
Accompanied by Freshly Brewed Iced Tea, Coffee & Decaffeinated Coffee

Salads
Cobb Salad with Grilled Chicken
Asian Salad with Shrimp or Tofu
Grilled Chicken Caesar
Greek Salad with Salmon or Chicken

Soup
Creamy Chicken & Rice
Tomato Basil
Beef & Vegetable
Grandma’s Potato & Leek

Sandwiches
Kinderhook Club
Tuna Salad Sandwich
Chipotle Chicken and Ranch Wrap
Italian Grinder

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 Iced Tea, Coffee & Decaffeinated Coffee

Backyard BBQ $27
Mixed Green Salad with House Dressing, Cole Slaw, Broccoli Salad, Fresh Rolls, Honey Butter, Sliced Brisket, BBQ Pulled Pork, Appropriate Condiments, Corn Bread with Honey Butter, Cookies & Brownies

South of the Border $26
Romaine & Iceberg Mix, Southwest Ranch, Tomatoes, Peppers, Onions, Pico de Gallo, Black Bean Ranchero, Spanish Rice, Chicken Flautas, Beef & Chicken Tacos, Hard & Soft Shells, Shredded Iceberg, Cheddar-Jack Cheese, Tomatoes, Sour Cream, Black Olives, Jalapeños, Churros

Asian Express $26
Garden Salad with Ginger Dressing, White Rice, Fried Rice, Soba Noodles, Egg Rolls, Crab Rangoon, General’s Chicken, Beef and Broccoli, Sugar Donuts

The Deli $25

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 Soda

Turkey Stack - Turkey, Swiss on Ciabatta $17
The Kinderhook Ham & Cheddar - Ham, Cheddar, Stone Ground Mustard on a Hawaiian Roll $17
The Grinder - French Baguette, Salami, Ham, Pepperoni, Provolone Cheese $18

All Pricing is Subject to Change
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Action Stations

AVAILABLE TO ENHANCE LUNCH, DINNER AND RECEPTION EXPERIENCES

Each Station Subject to a $100 Chef Fee

Whipped Potato Bar $9
Roasted Garlic, Parmesan Cheese, White Cheddar, Bacon, Sour Cream, Chopped Green Onions, Minced Onion, Avocado, Broccoli

Soba Noodle Station $8
Guests will be able to customize their own box of chilled Soba noodles with the option of Ginger Dressing or Soy Ponzu, as well as different accompaniments

Mac n’ Cheese – The Gourmet Version $8
Bacon, Italian Sausage, Andouille Sausage, Jalapeños, Tomato, Onion, Red Bell Pepper, Green Onion, Asparagus, Roasted Cauliflower

Bruschetta Bar $9
Olive Tapenade, Heirloom Tomato, Roasted Garlic, Wholegrain Mustard, Burrata Cheese

All Pricing is Subject to Change
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Hors d’oeuvres
Serves 50 Pieces

Hot
Sweet Chili Ribs $170
Cilantro, Sweet Chili Sauce
Cuban Quesadilla $170
Roasted Pork, Smoked Ham, Mustard & Mayonnaise, Swiss, Pickles
Candied Bacon Wrapped Scallops $225
Teriyaki Sauce
Bacon-Wrapped Gulf Shrimp $225
Apple Wood Smoked Bacon, KC Style BBQ Sauce
Old Kinderhook Buffalo Wings $180
Veggies & Ranch Dip
Stuffed Mushrooms $130
Spanish Chorizo, Cream Cheese
Meatballs $115
Pick 2: Marinara, Swedish, Sweet Chili, BBQ

Cold
Pickled Shrimp $210
Fresh Herbs, Gulf Shrimp, Pickled Vegetables
Smoked Salmon Bruschetta $180
Whipped Dill Cream Cheese, Minced Red Onion, Capers
Hummus $120
Garlic Hummus, Roasted Red Pepper, Cucumber, Kalamata Olive
Caprese Bruschetta $150
Basil Pesto, Mozzarella, Ozark Tomatoes
Tandoori Chicken Salad $160
Heart of Belgian Endive, Pickled Raisin, Light Curry Spiced Apple and Raisins
Mini Gyro Skewers $180
Gyro Meat, Feta Cheese, Red Onion, Tomato, Tzatziki, Naan
Classic Deviled Egg $140

Displays Serves 50 People
Vegetable Crudite - Carrots, Celery, Bell Peppers, Cucumbers, Mushrooms, Cherry Tomatoes, Assorted Dips $140
Fresh Fruit - Pineapple, Cantaloupe, Honeydew, Fresh Berries $150
Chips & Dips - BBQ, Ranch, Sour Cream & Onion Chips, French Onion Dip, Tortilla Chips, Salsa, Salsa Verde, Pico de Gallo $130
Imported & Domestic Cheese Display - Fresh Berries, Nuts, Dried Fruits, Assorted Crackers $210
Shrimp Cocktail Display - Gulf Shrimp, Lemon Wedges, Cocktail Sauce $290
Antipasto Display - Salami, Capicolla, Prosciutto, Olives, Grilled Vegetables, Pepperoncini, Assorted Cheese $245

All Pricing is Subject to Change
Service Charge (Currently 22%) and Sales Tax will be added to all charges
Dinner
PLATED ENTRÉE

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

Salad Enhancements

The Kinderhook Salad - Romaine, Parmesan Tuile, Jumbo Crouton, Cherry Tomatoes, Kinderhook Dressing, $5
Tomato & Mozzarella Salad - Heirloom Tomatoes, Mozzarella, Pesto, Balsamic Syrup, Basil Oil $5
Bib Lettuce Cup Salad - Dried Cranberries, Goat Cheese, Shredded Apples, Balsamic $5

Plated Entrée
Please Choose one of the Following for your Plated Dinner:

Cherry Wood Smoked Pork Loin $27
House Rub, Jalapeño -Cheddar Grits, Fresh Seasonal Vegetable

Mediterranean Chicken $26
Artichoke-Spinach-Roasted Red Pepper-Goat Cheese, Seared Chicken Breast, Aged Balsamic, Basmati Rice, Fresh Seasonal Vegetable

Weiskopf Chicken $26
Pan Seared All Natural Chicken Breast, Lemon Beurre Blanc, Rice Pilaf, Fresh Seasonal Vegetable

8oz Center Cut Filet $45
Whipped Potatoes, Haricot Verts

Steak House Marinated Bistro Steak $39
Steak House Beurre Monte, Whipped Potatoes, Fresh Seasonal Vegetable

12oz Strip Steak $45
Roasted Red Potatoes, Fresh Seasonal Vegetable, Demi-Glace

Sliced Brisket $25
Country-style Green Beans, Cheesy Corn, House BBQ Sauce

Fresh Atlantic Salmon $32
Heirloom Tomato Pan Sauce, Roasted Fingerling Potatoes, Fresh Seasonal Vegetable

Seared Alaskan Halibut $46
Herb Beurre Blanc, Wild Mushroom Risotto, Fresh Seasonal Vegetable

Grilled Mahi - Mahi $39
Roasted Potatoes, Fresh Seasonal Vegetable, Pineapple Salsa

Duet Plates

Sliced Marinated Bistro Steak and Salmon $38
Beurre Rouge, Whipped Potatoes, Haricot Verts

Flatiron Steak and Chicken $40
Steak House Hollandaise, Garlic Whipped Potatoes, Fresh Seasonal Vegetable

Petite Filet and Sea Scallop $46
Red Wine Demi-Glace, Roasted Red Potatoes, Fresh Seasonal Vegetable

Herb Brined Chicken & Salmon $37
Supreme Sauce, Rice Pilaf, Asparagus

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

All Pricing is Subject to Change
Service Charge (Currently 22%) and Sales Tax will be added to all charges
Children’s Plates Age 11 and under

- Chicken Strips, House-Made Mac & Cheese, Fruit Cup $13
- Peanut Butter & Jelly Sandwich, Potato Chips, Fruit Cup $13
- Cheese Burger, Fries, Fruit Cup $13

All Pricing is Subject to Change
Service Charge (Currently 22%) and Sales Tax will be added to all charges
Dessert

Lemon Semifreddo $7
Fresh Seasonal Berries, Whipped Cream

Strawberry Shortcake $7
Shortbread, Macerated Strawberries, Whipped Cream

Chocolate Bread Pudding $6
Coffee Crème Anglaise

Mason Jar Smashed Pies $7
Pecan, Blueberry, & Apple

New York Cheesecake $7
Fresh Berry Coulis

Peanut Butter Fudge Roll
Whipped Cream, Crème Anglaise $7

Tiramisu $7
Fresh Seasonal Berries, Whipped Cream

Flourless Chocolate Cake $8
Fresh Berry Coulis, Powdered Sugar

All Pricing is Subject to Change
Service Charge (Currently 22%) and Sales Tax will be added to all charges
$75 Bartender Fee Applies. Bartender Fee will be Waived with $250 in beverage sales, per bartender. All Hosted Bars will include 22% Gratuity and Sales Tax on the final bill.

### House Bar
- **Cash**: $5 each
- **Hosted**: $4.50 each
- New Amsterdam Vodka, McCormick Gin, McCormick Rum, Pepe Lopez Tequila, Seagram 7 Ten High Bourbon, Stuart Scotch, Amaretto, Peach Schnapps, Peppermint Schnapps

### Call Bar
- **Cash**: $7 each
- **Hosted**: $6.50 each
- Titos, Beefeaters, Cuervo Gold, Bacardi, Jim Beam, Jack Daniels, Dewar’s Scotch, Amaretto Di Saronno, Kahlua, Jagermeister

### Premium Bar
- **Cash**: $9 each
- **Hosted**: $8.50 each
- Grey Goose, Tanqueray, Patron Silver, Captain Morgan, Crown Royal, Makers Mark, Johnny Walker Red, Amaretto Di Saronno, Grand Marnier, Bailey’s Irish Creme

### Domestic Beer
- **Cash**: $4.50 each
- **Hosted**: $4 each
- Budweiser, Bud Light, Michelob Ultra, Miller Lite, Coors Light

### Hand Crafted Beer
- **Cash**: $5.50 each
- **Hosted**: $5 each
- Blue Moon, Boulevard Pale Ale, Sam Adams Boston Lager

### House Wine
- **Cash**: $6 each
- **Hosted**: $5.50 each
- Silver Gate Chardonnay, Silver Gate Pinot Grigio, Mondavi Woodbridge Moscato, Mondavi Woodbridge Cabernet, Mondavi Woodbridge Merlot

### Premium Wine
- **Cash**: $9 each
- **Hosted**: $8.50 each
- Chateau St. Michelle Chardonnay, Geyser Peak Pinot Grigio, Norton Moscato, Columbia Crest Cabernet, Columbia Crest Merlot

### Package Bars by the Hour
- **House Brand Bar** - $9 per person for the first hour, $4.50 per person for each hour following
- **Call Brand Bar** - $13 per person for the first hour, $6.50 per person for each hour following
- **Premium Brand Bar** - $17 per person for the first hour, $8.50 per person for each hour following

All Pricing is Subject to Change
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Audio-Visual

Computer/Data Projection
LCD/Data Projector $150
Laptop Computer $100

Equipment
Podium $25
Dance Floor $550
Stage or Riser Call for pricing

Sound
Wireless Handheld or Lavaliere 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

Accessories
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) Drop Down Screen $45 each
(3) Portable Screen $45 each
Tripod Easel $10
Extension Cords $5 each
HDMI Cable $35
Banner Service (3M Hooks) $25 each

All Pricing is Subject to Change
Service Charge (Currently 22%) and Sales Tax will be added to all charges
Catering Practices

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.

For events that are scheduled outdoors, Old Kinderhook will have a backup location. A representative of the hotel will coordinate with group/guests in inclement weather situations.

Function locations are subject to change.

All food and beverage served and consumed in public spaces at the Lodge at Old Kinderhook must be provided by Old Kinderhook. Unless there is expressed written consent by the hotel, any outside catering brought in without the consent of the Sales Manager will result in a $10 per person charge.

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

Menu selections and room specifications must be received a minimum of seven (7) days prior to the event date. Menu changes and room specifications will not be accepted less than seven (7) days prior to the event date. Once rooms are set to the group’s specifications with a signed Banquet Event Order, minimal room changes will be accommodated as needs arise, however, a labor fee of $20 per hour will be assessed for room changes within three (3) days prior to the event.

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

Payment in full or a credit card authorization will be required three (3) business days 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 Conference Services Manager. 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.

All Pricing is Subject to Change
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