# Table of Contents

- **Beverages and Snacks** 3
- **Breakfast** 4
- **Lunch** 6
- **Hors d’Oeuvres** 8
- **Dinner** 10
- **Desserts** 13
- **Children’s Menu** 14
- **Bar** 15

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Food and beverage prices are subject to change based on market conditions. Prices do not include service charge or applicable sales tax. Additional fees apply where noted.

GF/Gluten Free   GFO/Gluten Free Option

Vegan- and Vegetarian-friendly options are available — please ask.
### BEVERAGES

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Arbor Day Coffee (regular and decaf)</td>
<td>$42 per gallon</td>
</tr>
<tr>
<td>Arbor Day Farm Apple Cider</td>
<td>$36 per gallon</td>
</tr>
<tr>
<td>Brewed Iced Tea with Lemon</td>
<td>$25 per gallon</td>
</tr>
<tr>
<td>Teatulia Organic Hot Tea Assortment</td>
<td>$26 per gallon</td>
</tr>
<tr>
<td>All-Natural Lemonade</td>
<td>$30 per gallon</td>
</tr>
<tr>
<td>Hot Chocolate</td>
<td>$35 per gallon</td>
</tr>
<tr>
<td>Assorted Fruit Juices (apple, cranberry, and orange)</td>
<td>$15 per carafe</td>
</tr>
<tr>
<td>2% Milk</td>
<td>$15 per carafe</td>
</tr>
<tr>
<td>Dasani Bottled Water</td>
<td>$3 per bottle</td>
</tr>
<tr>
<td>Coca-Cola Products</td>
<td>$3 per can</td>
</tr>
<tr>
<td>Monster Energy Drink</td>
<td>$6 per can</td>
</tr>
</tbody>
</table>

### BAKED GOODS & SNACKS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Breakfast Breads</td>
<td>$26 per dozen</td>
</tr>
<tr>
<td>Bagels with Cream Cheese and Butter</td>
<td>$32 per dozen</td>
</tr>
<tr>
<td>Assorted Muffins (chocolate chip, blueberry, and lemon poppy seed)</td>
<td>$28 per dozen</td>
</tr>
<tr>
<td>Freshly-baked Assorted Cookies</td>
<td>$28 per dozen</td>
</tr>
<tr>
<td>House-made Chocolate and Turtle Brownies</td>
<td>$30 per dozen</td>
</tr>
<tr>
<td>Gourmet Dessert Bars</td>
<td>$32 per dozen</td>
</tr>
<tr>
<td>Granola Bars</td>
<td>$32 per dozen</td>
</tr>
<tr>
<td>Whole Fruit (apples, bananas, and oranges)</td>
<td>$3 each</td>
</tr>
<tr>
<td>Seasonal Fruit Cups (melon, berries, pineapple)</td>
<td>$5 each</td>
</tr>
<tr>
<td>S’Mores Kits (Hershey bar, graham crackers, marshmallows, Dasani bottled water) <em>Bonfire Only</em></td>
<td>$12 per person</td>
</tr>
<tr>
<td>Packaged Snacks</td>
<td>$3 each</td>
</tr>
<tr>
<td>Build-Your-Own Yogurt Parfaits – Individual yogurt cups, granola, and assorted fruit toppings</td>
<td>$11 per person</td>
</tr>
<tr>
<td>Health Break – Granola bars, seasonal fruit display, and hummus with pita bread</td>
<td>$15 per person</td>
</tr>
<tr>
<td>Popcorn Break – House-popped and individually bagged</td>
<td>$6 per person</td>
</tr>
<tr>
<td>Donut Break - chocolate old-fashioned, classic glazed, apple fritter, and churro donut</td>
<td>$7 per person</td>
</tr>
</tbody>
</table>
PLATED
All plated breakfasts include Arbor Day Coffee and orange juice. $100 added cost for second entrée choice. Not available outside of the hotel.

SILVER MAPLE
Scrambled eggs, breakfast potatoes, link sausage, cornbread muffin, and a fruit cup

NORWAY PINE
Scrambled eggs, breakfast potatoes, sausage patty, and cheese blintz with apple compote

SPRUCE
Potato egg scrambler, breakfast potatoes, scrambled eggs, peppers, onion, baked sliced ham, and cheddar cheese

DOUGLAS FIR
Buttermilk biscuits topped with scrambled eggs, peppers, onion, and hollandaise sauce; served with breakfast potatoes

BOXED
All boxed breakfasts include an apple, yogurt cup, and Dasani bottled water

WRAP
Scrambled eggs, bacon, cheddar cheese, peppers, and onions

CROISSANT
Scrambled eggs, cheddar cheese, and ham
BUFFETS

All breakfast buffets include Arbor Day Coffee.
Buffets are replenished for one hour.
Added charge for each additional 30 minutes.

EASTERN COTTONWOOD CONTINENTAL
Diced seasonal fruit, yogurt, oatmeal, raisins, brown sugar, and assorted mini Danishes
ADD: Scrambled eggs – $3 per person

MULBERRY
Diced seasonal fruit, bakery basket, scrambled eggs, breakfast potatoes, pancakes with warm maple syrup, and sausage

SCOTTS PINE
Diced seasonal fruit, yogurt cups, scrambled eggs, smoked salmon with capers, tomatoes, onions, lemon, and bagels with cream cheese
GFO

CATALPA
Yogurt cup, scrambled eggs, house-baked biscuit, pepper chive gravy, sausage patty, and breakfast potatoes
PLATED

All lunches include Arbor Day Coffee, brewed iced tea, and choice of dessert. $100 added cost for second choice. Not available outside of the hotel.

ADD: Garden Salad $4 | Tofu $5 | Grilled Chicken $7 | Grilled Salmon $10

ASIAN CHOPPED SALAD
Snap peas, carrot, cabbage, cucumber, Thai basil, peppers, black sesame seeds, and ginger soy dressing GF

CHAMPAGNE SALAD
Spinach and savoy mixed greens, cucumber, balsamic roasted peppers and onion, goat cheese, and creamy Champagne dressing GF

GARDEN SALAD
Assorted mixed greens, shaved radish, English cucumber, shredded carrots, baby heirloom tomatoes, and Ranch and Dorothy Lynch dressing GF

LOW COUNTRY CHEF SALAD
Berg lettuce, fried chicken, tomato, fresh apple, ham, corn, candied pecans, pickled red onion, and honey mustard dressing GF

CHICKEN AVOCADO BLT
Served on whole wheat bread with chips and fruit cup

BBQ CHICKEN WRAP
Corn, lettuce, tomato, watermelon wedge, and potato salad

— DESSERTS (SELECT 1): —

LEMON COOKIES
BROWNIES OR BLONDIES
CHOCOLATE ECLAIRS
BOXED
All boxed lunches contain sandwich, chips, fresh-baked cookie, apple, and Dasani bottled water.

CHERRY CHICKEN SALAD CROISSANT
Dried cherries, chicken salad on croissant, leaf lettuce, and beefsteak tomato

TURKEY STACK
Sliced turkey, bacon, bibb lettuce, tomato, and provolone on ciabatta roll with garlic aioli

CAPRESE WRAP
Fresh mozzarella, basil, tomato, roasted artichoke, pesto aioli, spinach, and red onion

BUFFETS
All lunch buffets include Arbor Day Coffee and brewed iced tea.  
Buffets are replenished for one hour. Added charge for each additional 30 minutes.

DOGWOOD GRILL
Grilled burgers and brats, potato salad, coleslaw, baked beans, chips, buns, lettuce, tomatoes, sliced cheeses, pickles, condiments, and pistachio ambrosia salad

MAGNOLIA
Tomato cucumber salad, smoked pulled pork with apple cider barbecue sauce, white cheddar mac-n-cheese, green beans, and apple tartlets  GF

SOUTHWEST WHITE PINE
Cilantro chipotle coleslaw, fajita chicken and pork carnitas with peppers and onions, cilantro rice, seasoned black beans, flour tortillas, sour cream, shredded cheddar, shredded iceberg lettuce, salsa, jalapeños, and warm churros  GFO

ITALIAN CYPRUS
Tomato caprese with olive oil and pesto, penne pasta, marinara, grilled chicken, meatballs, and breadsticks
Butler-passed; one server per 40 guests up to 1.5 hours at $100 per server. Each additional 30 minutes is $50 per server.

COLD HORS D’OEUVRES
*Priced per 50 Pieces*

- Naan Hummus Bite, Pickled Pepper, Oregano, and Berbere Spice $125
- Tomato, Onion, and Basil Bruschetta $125
- Toasted Baguette Topped with Dried Apricots, Dates, and Chai-Spiced Cream $150
- Thin-shaved Brisket Topped with Creamy Horseradish on Crostini $150

HOT HORS D’OEUVRES
*Priced per 50 Pieces*

- Stuffed Mushroom Cap with Italian Sausage and Parmesan $175
- Mini Beef Wellington, Mushroom Duxelle in Puff Pastry $225
- Chicken Saltimbocca Bites $150
- Bacon-wrapped Scallops with Arbor Day Farm Cider Glaze GF $175
- Asparagus Asiago in Phyllo $195

STATION HORS D’OEUVRES
*Serves up to 50 People*

- Snack Mix with Pretzels, Mixed Nuts, Popcorn with Assorted Seasonings $175
- Domestic Cheese Display with Dried Fruits, Nuts, and Crackers $225
- Vegetable Crudité with Ranch Dip and Hummus GF $150
- Seasonal Fruit with Yogurt Dip GF $150

*Priced per 50 Pieces*

- Spinach and Feta Phyllo Triangles $150
- Pork and Vegetable Eggroll with Sweet Chili Sauce $100
- Meatballs, Choice of Spicy Marinara, Sweet Chili Sauce or BBQ $125
Displays – Priced for 50 People

ENHANCED VEGETABLE DISPLAY | $475 GF
Carrots, asparagus, green beans, marinated artichokes, cherry tomatoes, cauliflower, broccoli, assorted Greek olives, Ranch dip, and roasted pepper hummus

DIP DISPLAY | $375 GFO
Classic hummus, pita bread, mini pretzels bites, beer cheese sauce, tortilla chips, warm nacho cheese sauce, Frank's buffalo chicken dip, and lavosh crackers

CHARCUTERIE AND CHEESE DISPLAY | $675 GFO
Assorted cured meats and cheeses, pickled vegetables, imported assorted olives, house-made bourbon ginger mustard, bacon jam, baked crostini, and breadsticks

COCKTAIL SHRIMP DISPLAY | $475 GF
Classic cocktail sauce, preserved Meyer lemon remoulade, and lemons
PLATED

All plated dinners include Arbor Day Coffee and choice of salad.
Bread and butter service.
$100 charge will be added for a second entrée choice.
Not available outside of the hotel.

— SALADS (SELECT 1): —

SPINACH SALAD – Spinach, raspberries, walnuts, goat cheese, roasted peppers, and raspberry dressing  GF

GARDEN SALAD – Assorted mixed greens, shaved radish, carrots, cucumber, baby tomatoes, and Ranch and Dorothy Lynch dressing  GF

— ENTRÉES (SELECT 1): —

BEEF AND REEF
Grilled 5oz sirloin, (3) garlic-seared shrimp, herb-roasted Yukon potatoes, grilled asparagus, roasted red pepper coulis  GF

TERES MAJOR STEAK
Baked smoked Gouda hash browns, asparagus, rosemary red wine demi-glace  GF

TIMBERS COFFEE-RUBBED PORK LOIN
Thin sliced pork loin, mashed yams, roasted broccolini, and blackberry demi-glace  GF

CITRUS ROSEMARY CHICKEN BREAST
Wild rice pilaf and Parmesan broccoli  GF

SICILIAN SALMON
Parmesan crusted salmon, tomato, lemon chive risotto, roasted brussels sprouts  GF

BAKED RED SNAPPER
Ginger basmati rice, Thai basil orange salsa  GF

GARDEN VEGETABLE ANGEL HAIR
Angel hair, roasted vegetables, fresh herbs, and olive oil  VGFO
Add: Grilled Chicken $7 | Grilled Shrimp $11
BUFFETS

Buffets are replenished for one hour.
Added charge for each additional 30 minutes.

THE PALMETTO
Cheddar broccoli salad, garlic biscuits with whipped butter, white cheddar mac-n-cheese, hot buttered green beans, thin-sliced smoked brisket, pulled smoked pork with our house-made BBQ sauce

THE SICILIAN FIR TREE
Parmesan, garlic bread sticks, penne pasta, Italian plum tomato marinara, aged Parmesan alfredo sauce, zucchini and squash with Italian herbs, Asiago garlic baked shrimp, orange and oregano roast pork, and natural jus

THE BLUE PALO VERDE
Mexican street corn salad, cilantro rice, seasoned red beans, seasoned chicken and pork carnitas with onions and peppers, flour tortillas, shredded lettuce, colby-jack cheese, red and green salsas, and sour cream

THE BIRCH
Garden salad with two dressings, beef pot roast, natural sauce, cider rosemary brined bone-in chicken, maple glazed carrots, and buttered parsley fingerling potatoes
BUILD-YOUR-OWN
DINNER BUFFET

THE ARBORETUM BUFFET
Buffet includes Arbor Day Coffee and garden salad with two dressings. Additional entrées can be added for $9 each per person, sides for $5 each per person. 25-person minimum. Fewer than 25 people – add $85. Buffets are replenished for one hour. Added charge for each additional 30 minutes.

— ENTRÉES (SELECT 2): —

CHICKEN BREAST Artichoke Asiago crust  GF
GRILLED SALMON Roasted pineapple salsa  GF
PORK LOIN Timbers coffee-rubbed topped with blackberry demi-glace
SMOKED BRISKET (Market Price) Apple cider barbeque sauce  GF
PENNE PASTA Italian plum tomato marinara and creamy Parmesan Alfredo
PRIME RIB (Market Price) Slow-roasted and Chef-carved
Au jus and creamy horseradish sauce  GF

— SIDES (SELECT 1): —

Baked Potato, Butter, Sour Cream  
(add bacon, cheddar cheese, chives $4)  GF
Mashed Yukon Gold Potatoes  GF
Brown Sugar Baked Yams with Pecan Maple Crust
Herbed Wild Rice Pilaf  GF
White Cheddar Mac-n-Cheese

— VEGETABLES (SELECT 1): —

Roasted Seasonal Vegetables with Herb Butter  GF
Honey-glazed Carrots  GF
Green Beans with Butter and Sliced Toasted Almonds  GF
Grilled Asparagus ($4 per person additional charge)  GF
Cauliflower Alfredo Gratin
DESSERT CREATIONS
A’ LA CARTE

Select one for $9 per person or two for $16 per person.

APPLE TARTLET
Salted caramel drizzle with whipped cream

FLOURLESS CHOCOLATE TORTE
Strawberry compote, chocolate shavings  GF

NY CHEESECAKE
Raspberry sauce

CARROT CAKE
Cinnamon cream cheese frosting

ITALIAN LEMON CREAM CAKE
Lemon cream, port wine cherry compote, powdered sugar

DESSERT DISPLAYS

Pricing is per person.

MINI SWEETS | $9
Cream puffs, petite foires, cheese cakes, berry cobbler bites

APPLE OR MIXED BERRY COBBLER | $9
Served with whipped cream

ORCHARD CAKE | $9
Upside down-style apple and black plum, hazelnut crumble, cinnamon whipped cream

S’MORES BAKE | $10
Graham cracker, chocolate, toasted marshmallow
CHILDREN’S MENU
All served with milk or lemonade and a fruit cup

HAMBURGER/CHEESEBURGER
4oz hamburger, cheddar cheese on a toasted bun, sliced pickles, and French fries

CHICKEN STRIPS
Breaded chicken breast strips, French fries, and Ranch dipping sauce

KIDS PIZZA
Personal pepperoni or cheese pizza

MACARONI AND CHEESE
House-made aged cheddar sauce and macaroni noodles

BOX LUNCH
Peanut butter and jelly sandwich, chips, apple, and a cookie
PACKAGES
$300 bar minimum. Includes server.

BEER, WINE, AND SODA BAR | PRICED PER PERSON
Deluxe selections.
$18 per person for first hour.
$8 per person for each additional hour.

DELUXE BAR | PRICED PER PERSON
$18 per person for first hour.
$12 per person for each additional hour.

PREMIUM BAR | PRICED PER PERSON
$20 per person for first hour.
$14 per person for each additional hour.

ELITE BAR | PRICED PER PERSON
$22 per person for first hour.
$16 per person for each additional hour.

ON CONSUMPTION
$300 bar minimum. Includes server.

DELUXE BAR | PRICED PER DRINK
Spirits $7 • Wine by the glass $8
Domestic bottled beer $6 • Imported/Craft bottled beer $8
Coca-Cola products, Dasani bottled water $3

PREMIUM BAR | PRICED PER DRINK
Spirits $8 • Wine by the glass $10
Domestic bottled beer $6 • Imported/Craft bottle beer $8
Coca-Cola products, Dasani bottled water $3

ELITE BAR | PRICED PER DRINK
Spirits $10 • Wine by the glass $12
Domestic bottled beer $6 • Imported/Craft bottled beer $8
Coca-Cola products, Dasani bottled water $3

BONFIRE EVENTS
Deluxe selections of beer and wine only, self-serve cooler.
Two-hour maximum. $100 set-up fee. All guests must be 21 or older.

KEGS
Kegs are available upon request. Prices vary per brand and keg size.
BAR MENU

— DELUXE —

SPIRITS
Chase Cooper Vodka, New Amsterdam Gin, Flor de Cana Rum, Malibu Rum, El Jimador Blanco Tequila, Evan Williams Bourbon, Cutty Sark Scotch

DOMESTIC BEER
Budweiser, Busch Light, Coors Light, Michelob Ultra

IMPORT & CRAFT BEER
Corona, Boulevard Wheat, Fairy Nectar IPA, High Noon Seltzers

WINE
Proverb Collection (Cabernet, Pinot Noir, Chardonnay, Pinot Grigio)

— PREMIUM —

SPIRITS
Tito’s Vodka, Tanqueray Gin, Bacardi Rum, Malibu Rum, Espolón Blanco Tequila, Jack Daniels Whiskey, Crown Royal Whiskey, Dewars Scotch

DOMESTIC BEER
Budweiser, Busch Light, Coors Light, Michelob Ultra

IMPORT & CRAFT BEER
Corona, Boulevard Wheat, Fairy Nectar IPA, High Noon Seltzers

WINE
Chateau Souverain (Cabernet, Pinot Noir, Chardonnay, Sauvignon Blanc)

— ELITE —

SPIRITS
Belvedere Vodka, Bombay Sapphire Gin, Captain Morgan Spiced Rum, Malibu Rum, Altos Tequila, Makers Mark Bourbon, Crown Royal Whiskey, Jameson Whiskey

DOMESTIC BEER
Budweiser, Busch Light, Coors Light, Michelob Ultra

IMPORT & CRAFT BEER
Corona, Boulevard Wheat, Fairy Nectar IPA, High Noon Seltzers

WINE
Edna Valley (Cabernet, Pinot Noir, Chardonnay, Pinot Grigio)
**EVENT AND CATERING GUIDELINES**

**ALCOHOL SERVICE**

Lied Lodge offers a complete selection of beverages to complement your function. Please note that alcoholic beverage sales and service are regulated by the State of Nebraska, and Lied Lodge, as a licensee, must follow these regulations. Therefore, ALL liquor, wine, or beer served on Lied Lodge premises (including Arbor Day Farm, Arbor Lodge Mansion, and Steinhart Lodge) must be provided by Lied Lodge and dispensed by our staff.

No alcohol may be brought onto the property. Alcohol service will be provided to guests at least 21 years of age who show a valid government-issued photo ID. Lied Lodge reserves the right to refuse service to any individual who appears to be impaired or intoxicated.

Bartenders are not allowed to serve alcoholic shots at any time.

Host bar pricing does not include tax or service charge in bar menu pricing and will be added to your final bill. Cash bar pricing is inclusive of tax. $300 per bar minimum is required for a bartender fee to be waived. If the $300 minimum is not met, the difference will be applied to your bill. Bar service will cease 30 minutes prior to the agreed end time of the event. Bar service is limited to the hours of 8:00 a.m.–11:59 p.m. Last call is at 11:30 p.m. Lied Lodge can provide a cash or host bar for a maximum of six hours.

**PRICING AND GUARANTEE**

Meal prices are subject to change up to 90 days prior to your event date. All food, beverage, audio visual equipment, and room rental prices quoted are subject to applicable service charge and sales tax. In Nebraska, the service charge is taxable. Sales and lodging taxes are applied to guest rooms. Service charge and taxes are subject to change without notice.

Pricing for items identified as “market price” will be confirmed no less than 21 days prior to event date.

At times, the market may experience a disruption to the supply chain causing interruption to the availability of some food and beverage items. Ingredients may be substituted during these circumstances. For menu items that cannot be sourced, your Conference Manager, along with our Chef, will work with you on alternative solutions.

**BANQUET GUARANTEES**

A function’s attendance must be specified by 11:00 a.m., 72 business hours (Monday through Friday) prior to the event. This number will be considered a guarantee, not subject to reduction. The hotel will set up and prepare for 3% above the guaranteed number to a maximum of 12 people. Lied Lodge cannot be responsible for service, accommodations, or guaranteeing for the same menu items for more than 3% over the guarantee for events. Client shall be responsible for the guarantee or the actual number of attendees, whichever is greater. If a guarantee is not given to Lied Lodge by the specified time, the final guarantee will be the number stated on the original contract.

**CONTRACTING LESS THAN 7 DAYS**

Lied Lodge reserves the right to increase menu pricing by up to 15% for all short-term meeting and event requests. Availability of certain menu items are contingent on ability to source on all short-term events. “Short-term” is considered an event that is requested less than 7 days prior to the start date.

**EVENT SPACE AND SET-UP**

Details of your event space set-up are due 30 days prior to arrival.

Changes to the set-up of the event space less than 72 business hours prior to the event may be assessed as $150 per hour change fee, with a minimum charge of $150. Fee is subject to increase depending on the room size and complexity of the changes. If more than one meeting room set configuration is utilized within a 24-hour period, additional meeting room fees may apply.

**OUTDOOR EVENTS**

Based on the forecasted weather from the National Weather Service, a discussion to move to an indoor location will be made 6–24 hours (depending on type of event) prior to the start time of your event. In case of severe weather which poses a threat to people or property immediately prior to or during your outdoor event, Lied Lodge will make an immediate decision to stop the event and move all people to a place of safety.

The need for outdoor lighting may be required for evening events and can be priced through your Conference Manager.

Some menu items are not suitable for outdoor events.

Music at outdoor locations must conclude by 12:00 a.m. A music and noise ordinance for Arbor Lodge requires music to end by 11:00 p.m. Adjustment to time may be needed due to city ordinances or Arbor Lodge events previously planned.

**CATERING GUIDELINES**

Outside food is not permitted. In addition to our published menu suggestions, our culinary, catering and events teams are specialists in creating customized solutions. Lied Lodge is happy to accommodate special dietary restrictions (such as food allergies, vegan, vegetarian, or other medically restricted diets). Our goal is to deliver a memorable experience for your group.

Arrangements for special dietary needs should be confirmed no later than 30 days prior to your event.

Due to health regulations and quality concerns, remaining items from any meal period may not be repurposed, boxed for take-home, or served for another event or break.

Multiple entrée choices may be served for group meal events. The Catering/Event Services team will guide the number of splits allowed based on group size and complexity. Split entrées are not available.
for group sizes less than 25 people. Multiple entrée' choices are an additional $100 per entrée choice with a limit of three entrees per meal. Side items served with split entrees will be the same throughout the meal with an exception allowed for pasta items.

All chef carvers, station attendants, butler passed hors d'oeuvres attendant, or requests for additional servers or bartenders beyond hotel standard guidelines are subject to $75 per hour charge for each attendant for a minimum of one hour.

Specialty meals required for religious reasons can be sourced by the Client from outside vendors that are certified in catering. This is subject to a $10 service fee per meal. Please advise your Conference Manager of these meals no later than 30 days in advance. Lied Lodge will source religious meals through our vendor. Cost of meal and service charge will apply.

All food and beverage is subject to a 25% charge. The current prevailing tax rate is 7% for food, beverage, and alcohol and is subject to change.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.

BUFFET SERVICE MINIMUM REQUIREMENTS

- Breakfast buffets require a minimum of 25 guests
- Lunch buffets require a minimum of 25 guests
- Dinner buffets require a minimum of 25 guests
- Single hors d'oeuvres have a 50-piece minimum
- Hors d'oeuvres that are served hot will be in a serving station
- Hors d'oeuvres that are served cold can be served in a serving station or butler passed — there is an additional charge for the butler passed service

Menus requiring a minimum number of guests may still be ordered for less than the minimum group. The minimum price will be charged.

MEAL SERVICE TIMES

- Breakfast served from 6:00 a.m. – 11:00 a.m. CT
- Lunch served from 11:00 a.m. – 3:00 p.m. CT
- Dinner/Reception served from 3:00 p.m. – 9:00 p.m. CT
- Plated meal is based on a 1.5-hour service time
- Buffets are served on a 1-hour service time
- Breaks are based upon 30-minute service time
- An extension in service time is subject to additional fees and may not be suitable for all menu items

ROOM ASSIGNMENT AND SEATING

Function rooms are assigned by the hotel according to the anticipated guest count and set-up requirements. The hotel reserves the right to make room changes to a more suitable room should the initial requirements change.

SIGNAGE

Lied Lodge does not allow affixing anything to walls, doors, or ceilings that would leave damage. Pre-approved signage is permitted in the registration area and in a private event area only. Lied Lodge reserves the right to approve all signage.

PACKAGE STORAGE AND HANDLING

Packages may be delivered up to three days prior to the event and must be shipped or picked up no later than three days after the event.

The first four boxes are complimentary up to 40 lbs. Packages weighing more than 40 lbs., or more than four packages, will be charged at the following rates:

- $25 per package each way
- $150 per pallet each way

Package storage and handling fees do not include the carrier costs for shipping. The master account will be charged for any boxes requested to be mailed back to the sender.

Please include the following on your shipping labels:

Lied Lodge at Arbor Day Farm
Your Name
2700 Sylvan Road
Nebraska City NE 68410
Attn: Your Conference Planning Manager
Group Name
Number of Boxes (1 of 5)

CONTRACTED VENDORS AND EVENT INSURANCE

Vendors contracted by the Group to provide goods or services on Lied Lodge and Arbor Day Farm property, may be required to sign a liability waiver and provide a certificate of insurance. In addition, some events may be required to provide proof of event insurance.