

BAR *services*

PRICED PER PERSON

PRICES BASED ON UP TO
4 HOUR SERVE TIME

HOSTED BAR PACKAGES

BASIC 10.95

INCLUDES
2 DOMESTIC BEERS
2 HOUSE WINES
COCA-COLA PRODUCTS INCLUDED

BEER & WINE 12.95

INCLUDES
2 DOMESTIC BEERS
1 SPECIALTY BEERS
2 HOUSE WINES
COCA-COLA PRODUCTS INCLUDED

DELUXE 16.95

INCLUDES
2 DOMESTIC BEERS
2 SPECIALTY BEERS
1 SELTZER
3 HOUSE WINES
CALL LIQUOR
COCA-COLA PRODUCTS INCLUDED

PREMIUM 22.95

INCLUDES
3 DOMESTIC BEERS
2 SPECIALTY BEERS
1 SELTZER
4 HOUSE WINES
CALL LIQUOR
COCA-COLA PRODUCTS INCLUDED

CASH BAR

\$500 SET UP FEE IS REQUIRED FOR CASH BAR

INCLUDES

BUDWEISER
MILLER LITE
MICHELOB ULTRA
BUSCH LIGHT
WHITE CLAW
HOUSE WINES
CALL LIQUOR
COCA-COLA PRODUCTS INCLUDED

SELECTIONS

DOMESTIC

BUD LIGHT
BUDWEISER
MICHELOB ULTRA
BUSCH LIGHT
MILLER LITE
COORS LIGHT

SPECIALTY

CORONA
HEINEKEN
DOS EQUIS
SAM ADAMS
BLUE MOON
FAT TIRE

SELTZER

WHITE CLAW
TOPO CHICO
NUTRLS

HOUSE WINE

CABERNET
PINOT NOIR
MOSCATO
CHARDONNAY

CALL LIQUORS INCLUDE:

TITO'S VODKA, BACARDI RUM,
CAPTAIN MORGAN RUM, MALIBU RUM,
JOSE CUERVO TEQUILA, DEWAR'S
SCOTCH, JACK DANIEL'S WHISKEY,
BULLEIT BOURBON, TANQUERAY GIN,
AMARETTO

BAR FEES

\$50/HOUR PER HOUR, PER BARTENDER

REQUIRED FOR ALL BAR SERVICES

\$250 MINIMUM FEE FOR UNDER 100 GUESTS



HOSPITALITY

beverages PRICED TO PAIR WITH MEAL *snacks*

LEMONADE (BY THE GALLON) 18.00

ICED TEA (BY THE GALLON) 18.00

SWEET TEA (BY THE GALLON) 18.00

PEACH TEA (BY THE GALLON) 18.00

COFFEE (BY THE GALLON) 18.00

DECAF COFFEE (BY THE GALLON) 18.00

HOT TEA (BY THE GALLON) 18.00

HOT CHOCOLATE (BY THE GALLON) 18.00

ORANGE JUICE (BY THE GALLON) 18.00

CRANBERRY JUICE 18.00

APPLE JUICE 18.00

FRUIT PUNCH 18.00

INDIVIDUAL JUICES 3.00

2% MILK (HALF GALLON) 15.00

2% CHOCOLATE MILK (HALF GALLON) 15.00

SOY MILK (HALF GALLON) 15.00

CANNED TEA 2.00

CANNED LEMONADE 2.00

CANNED COCA-COLA 2.00

CANNED DIET COKE 2.00

CANNED SPRITE 2.00

BUILD YOUR OWN SNACK BAR 5.50

PICK 3:
PRETZELS
PEANUTS
ASSORTED CHIPS
CHEX MIX
VEGETABLE TRAY
FRUIT TRAY
NUTIGRAN BAR
ASSORTED COOKIES
BROWNIES
FRESH WHOLE FRUIT

BUILD YOUR OWN TRAIL MIX BAR 5.00

MIXED NUTS
M&M'S
PEANUTS
PRETZELS

POPCORN BAR 5.00

LOCALLY SOURCED ASSORTED POP CORN FLAVORS

COFFEE BAR 4.00 PER PERSON

FRESHLY BREWED COFFEE SERVED WITH CARAMEL, HAZELNUT, AND VANILLA SYRUPS, CINNAMON, WHIPPED TOPPING, FRESH CREAM, SUGAR AND SWEETENER (STAFF REUIRED ON SITE)

TERMS & CONDITIONS

CATERING

FOR CATERED EVENTS, A NELSON'S CATERING SPECIALIST WILL SET UP YOUR BUFFET USING CHAFING DISHES. THE CATERER WILL MEET WITH THE ON-SITE CONTACT TO MAKE SURE EVERYTHING IS AS ORDERED. NELSON'S CATERING WILL SERVICE THE BUFFET, SERVE THE MAIN ENTREE TO GUESTS, AND CLEAN UP THE SERVING AREA AFTER THE EVENT. THE CATERING SPECIALIST WILL CHECK IN WITH THE ON-SITE CONTACT BEFORE LEAVING TO ENSURE WE EXCEEDED YOUR STANDARDS.

MENU PRICES ARE BASED ON DELIVERY DISPOSABLE FOR 25 GUESTS OR MORE WITHIN SPRINGFIELD.

CATERED EVENTS INCUR MORE TIME SPENT THAN CALCULATED IN OUR MENU PRICING. A MINIMUM 10% SERVICE FEE WILL BE ADDED FOR CATERED EVENTS OF 100 GUESTS OR MORE. EVENTS WITH LESS THAN 100 GUESTS CAN INCUR ADDITIONAL FEES.

DELIVERY

FOR DELIVERY DISPOSABLE ORDERS, THE MENU IS DELIVERED IN INSULATED DISPOSABLE CONTAINERS WITH A NELSON'S CATERER SETTING UP THE BUFFET AND MEETING WITH THE ON-SITE CONTACT TO MAKE SURE EVERYTHING IS AS ORDERED. PRIOR TO SERVICE, THE NELSON'S CATERER WILL DEPART. ALL ITEMS LEFT BEHIND ARE DISPOSABLE.

DELIVERY FEES ARE BASED ON TOTAL INVOICED AMOUNT AND MILES DRIVEN TO YOUR EVENT.

PORTIONS

FOOD AND BEVERAGE PORTIONS ARE BASED ON OVER 30 YEARS OF EXPERIENCE. IN ORDER TO PROVIDE YOU WITH THE BEST POSSIBLE PRICE, WE DO NOT ADD AN OVERAGE FOR FOOD. HOWEVER, PLEASE NOTIFY YOUR EVENT PLANNER IF YOU EXPECT LARGER THAN NORMAL CONSUMPTION.

DEFINITION OF 1.5 ENTREE

1.5 ENTREES IS THE AMOUNT OF ENTREE YOUR EVENT WILL BE PROVIDED SHOULD YOU FEEL ADDITIONAL SERVINGS ARE REQUIRED. TO FIGURE THE TOTAL NUMBER OF ENTREES, NELSON'S CATERING WILL FIGURE THE TOTAL NUMBER OF GUESTS X 1.5. THIS WILL BE THE TOTAL NUMBER OF ENTREES YOU WILL RECEIVE. THIS PROVIDES EACH GUEST ONE ENTREE AND HALF OF YOUR GUESTS, TWO ENTREES.

DIETARY ACCOMMODATIONS

WE UNDERSTAND THE IMPORTANCE OF CATERING FOR SPECIALIZED DIETARY ACCOMMODATIONS. OUR MENU HAS OPTIONS OF VEGETARIAN, VEGAN, AND GLUTEN FREE. WE CAN TAILOR OUR MENU TO MOST DIETARY ACCOMMODATIONS. PLEASE CONTACT YOUR EVENT PLANNER FOR MORE INFORMATION.

PLEASE NOTE:

OUR EVENT PLANNERS ARE NOT REGISTERED DIETICIANS.
WE DO NOT OPERATE IN A NUT-FREE KITCHEN.
WE DO NOT HAVE A HALAL OR KOSHER CERTIFIED KITCHEN.

STAFFING

WE ARE PROUD OF OUR PROFESSIONAL STAFF. WE HAVE AN EXCEPTIONAL GROUP OF EVENT PLANNERS AVAILABLE MONDAY THROUGH FRIDAY FROM 8:00 AM TILL 5:00 PM. OUR CATERING STAFF GO THROUGH EXTENSIVE TRAININGS, ARE WELL GROOMED AND APPROPRIATELY UNIFORMED FOR YOUR EVENT. THE SIZE AND SERVICE LEVEL OF YOUR EVENT DETERMINE THE NUMBER OF STAFF REQUIRED.

PAYMENTS & DEPOSITS

PAYMENT IS REQUIRED IN FULL PRIOR TO THE EVENT BY EITHER CHECK OR CREDIT CARD UNLESS OTHERWISE NOTED ON YOUR EVENT CONTRACT. A CREDIT CARD PROCESSING FEE OF 3% WILL APPLY FOR ALL CREDIT CARD TRANSACTIONS. ALL WEDDINGS REQUIRE A NON-REFUNDABLE DEPOSIT TO ENSURE SERVICE ON THAT DATE. ONCE A TIME AND DATE IS RESERVED, NELSON'S CATERING WILL RESERVE A CREW AND EQUIPMENT FOR THAT EVENT. ALL DEPOSITS ARE NON-REFUNDABLE.

SALES TAX

THE CURRENT STATE AND LOCAL SALES TAX IS CHARGED ON ALL ITEMS AS PER THE ILLINOIS DEPARTMENT OF REVENUE CODE.

CANCELLATIONS

WE UNDERSTAND THAT THERE ARE ACTS OF GOD, FAMILY EMERGENCIES AND OTHER CONTRIBUTING FACTORS THAT MAY LEAD TO A CANCELLATION AFTER AN EVENT IS CONTRACTED OR CONFIRMED. CANCELLATIONS MUST BE CALLED INTO OUR OFFICE AND CONFIRMED BY EMAIL. REFUNDS WILL BE HANDLED ON A CASE BY CASE BASIS WITH AS MUCH CONSIDERATION AS POSSIBLE. EVENTS CANCELED WITHIN 7 DAYS OF THE DEFINITE DATE WILL INCUR FOOD COST CHARGES.

GUEST COUNTS

FINAL GUEST COUNTS ARE DUE 7 DAYS PRIOR TO THE EVENT. WEDDINGS REQUIRE A FINAL GUEST COUNT AT 14 DAYS PRIOR TO THE EVENT. AFTER THAT DATE, INCREASES ARE ACCEPTED (IF ACCOMMODATABLE) BUT DUE TO FOOD, EQUIPMENT AND STAFFING, DECREASES ARE NOT.

QUALITY

WE ONLY USE SUPERIOR QUALITY INGREDIENTS AND EMPLOY STAFF THAT ADHERES TO OUR CORE PROFESSIONAL SERVICE VALUES.

SERVICE

WE ARE A SERVICE COMPANY THAT EXCELS IN THE CATERING FIELD. WE ARE PEOPLE PLEASERS AND ARE A CUSTOMER ORIENTED COMPANY. FROM ANSWERING THE PHONE ON THE FIRST RING TO STAYING AT AN EVENT AND MAKING SURE EVERY DETAIL IS RIGHT, WE STRIVE TO PROVIDE EXCELLENT CUSTOMER SERVICE EACH AND EVERY TIME.

PERMITS

NELSON'S CATERING LICENSES AND PERMITS APPLY ONLY TO EVENTS AND PRODUCTS PROVIDED BY NELSON'S CATERING. COPIES OF LICENSES CAN BE EMAILED TO OUR CLIENTS UPON REQUEST. WHEN NELSON'S CATERING IS CONTACTED TO PROVIDE BAR SERVICE, OUTSIDE ALCOHOL IS NOT PERMITTED BY THE ILLINOIS LIQUOR COMMISSION. WE ARE NOT PERMITTED TO LEAVE ANY ALCOHOLIC BEVERAGES UPON OUR DEPARTURE.

VENUES

NELSON'S CATERING IS FORTUNATE TO HAVE A FANTASTIC PARTNERSHIP WITH MANY VENUES ACROSS CENTRAL ILLINOIS. PLEASE REFER TO AN EVENT PLANNER FOR REFERRALS.

GRATUITY

GRATUITY IS ALWAYS APPRECIATED BY OUR STAFF. A SMALL PORTION IS INCLUDED ON YOUR PROPOSAL. GRATUITY IS SHARED AMONGST ALL TEAM MEMBERS THAT CONTRIBUTE INTO MAKING YOUR EVENT SUCCESSFUL FROM THE FIRST PHONE CALL TO THE CLEAN UP AFTER THE EVENT. PLEASE SPEAK WITH YOUR EVENT PLANNER IF YOU HAVE ANY QUESTIONS.