



Breaks and Snacks Selection

Quick Break- Themed Offerings

(Themed breaks are served and intended for a 20-minute time period.)

Salty Dogs....\$6.00 Per Person

- Chex Mix
- Mixed Nuts
- Pretzels
- Chips and Dips

Sweet Daydreams.....\$6.00 Per Person

- Fresh Baked Cookies
- Warm Muffins
- Assorted Candy Bars
- Brownie Bites, Drizzled in Chocolate

Downtown Eureka.....\$8.00 Per Person

- Trail mix
- Mini Yogurt Cups
- Fresh Fruit and Berries
- Hot Teas

Ice Cream Sundae Bar.....\$7.00 Per Person

Vanilla Ice Cream served with the following toppings:

- Chocolate Syrup
- Strawberry Topping
- Walnuts
- Crushed Oreos

A La Carte Breaks/Snacks

(Priced per dozen or per pound)

Whole Fruit.....	\$18/dozen
Basin Brownie Bites.....	\$12/dozen
Vanilla Ice Cream.....	\$15/gallon
Assorted Danishes.....	\$15/dozen
Assorted Cookies.....	\$14/dozen
Assorted Muffins.....	\$18/dozen
Cheesecake Bites.....	\$25/dozen
Chex Mix.....	\$14/pound
Mixed Nuts.....	\$24/pound
Chips and Dip.....	\$18/pound
Tortilla Chips and Salsa.....	\$18/pound

A La Carte Beverages

(Priced per gallon or per each)

Coffee.....	\$20/gallon
Iced Tea.....	\$20/gallon
Fruit Punch.....	\$20/gallon
Lemonade.....	\$20/gallon
Water.....	\$2 each
Soda.....	\$2 each

Menu and Pricing Subject to Availability and Change.

All catered events are held in a private room with select and uniformed staff.

FOOD AND BEVERAGE PRICING DOES NOT INCLUDE 12.375% SALES TAX OR 19.88% SERVICE CHARGE



Breakfast Options

Ozark Mountain Breakfast Buffet

\$9.95 per Person

Regional favorites featuring hearty portions of fresh scrambled eggs, country sausage, home-fried potatoes, biscuits & creamy pepper gravy.

Includes Coffee and Juice

Add a chef-serviced omelet station for \$2.00 per person.

Add bacon for \$2.00 per person.

Continental Breakfast

\$8.00 per Person

For lighter fare, our continental layout includes:

Fresh breads and chef pastries, bagels and cream cheese

Muffins, jams, jellies, and fresh fruit

Includes Orange Juice, V8 Juice, and Coffee

Continental Buffets are Reserved for Groups of 15 or more.

Plated Breakfast

\$9.95 per Person

(Designed for 5-15 people)

Smaller groups are best presented with a plated entrée served hot.

Entrée selections include:

Scrambled Eggs or Spinach and Cheese Quiche

Accompanied by:

Bacon or Link Sausage

Breakfast Potatoes or Biscuits and Gravy

Accented with side of fruit

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Plated Lunch Selection

(All plated lunches are served with iced tea and coffee)

Cobb Salad.....\$9.00

We start with a bed of mixed greens and garnish with rows of select cheeses, diced ham and turkey, avocado, diced tomato, and finish with a boiled egg.

Served with a breadstick and Ranch or Italian dressing.

Caprese Style Flat Bread.....\$10.00

Flat bread pizza crust topped with a marinara style sauce, and finished with fresh basil, sliced tomato, and fresh slices of mozzarella.

Vegetable Quesadilla.....\$7.00

We start with a blend of cheeses on a spinach tortilla, add sautéed onions, diced tomatoes, sliced black olives, and finish with avocado.

Served with salsa and sour cream.

Pan-Seared Smoked Pork Chop.....\$10.00

Pork chop seared golden brown and topped with caramelized onion and sliced apples.

Served with mashed red skin potatoes and California blend vegetables.

Marinated Portabella Mushroom.....\$12.00

A 5 inch portabella cap marinated and grilled and topped with sliced avocado and provolone cheese.

Served on a toasted Kaiser roll with chips and a pickle.

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Plated Lunch Selection

(All plated lunches are served with iced tea and coffee)

Spring Street Chicken Sandwich....\$9.00

Grilled chicken breast topped with sautéed mushrooms and Swiss and cheddar cheeses, and finished with stone ground mustard.

Served on a toasted Kaiser roll with lettuce, sliced red onion, sliced tomato, chips, and a pickle.

Balcony Burger.....\$10.00

We start with a half-pound Angus burger cooked fresh and add lettuce, tomato and onion.

Served on a toasted bun.

Add cheese for \$1.00

(Provolone, Swiss, American, Cheddar, Pepper Jack)

Add toppings for \$.33 each

(Sautéed onion, bell peppers, mushrooms, jalapenos)

Boxed Lunch Selection

Club Croissant.....\$8.00

Smoked turkey, ham, Swiss cheese, lettuce, tomato and bacon on a flaky croissant.

Served with chips and 2 cookies.

Tantalizing Turkey Sandwich.....\$9.00

We start with thinly sliced smoked turkey add bacon, avocado, lettuce, tomato and finish with Boursin Cheese. All served atop Marble Rye to create a mouthwatering treat.

Served with chips and 2 cookies.

Add sodas or bottled water for only \$2 each.

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Lunch Buffet Selection

Italian Buffet

\$14.99 per Person

Lasagna Rolls
Three-Cheese Manicotti in Alfredo Sauce
Tri-Color Tortellini in Marinara Sauce
Italian-Seasoned Meatballs
Three-Cheese Stuffed Shrimp
Caesar Salad
Garlic Bread
Iced Tea and Coffee

Arkansas Buffet

\$14.99 per Person

Basin Baked Chicken
Tender Barbecued Ribs
Buford's Baked Beans
House Baked Potato
Krystal's Coleslaw
House Salad with Dressing Assortment
Rolls with Butter
Iced Tea and Coffee

Soup and Sandwiches Buffet

(Your choice of one soup or tossed salad and two sandwiches for your group.)

\$13.99 per Person

Soup Options:

Chili
Clam Chowder
Tomato Basil
Broccoli Cheese

Sandwich Options:

Club Croissant
Mini-burger
Spinach Chicken Wrap
Chicken Salad
Ham Salad

Served with Iced Tea and Coffee

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Overlooking downtown Eureka Springs, celebrations hosted on the 6th floor of the 1905 Basin Park Hotel include not only the Barefoot Ballroom and Foyer, but the Lucky 7 Bar & Billiards as well, once famously known as the hotel's speakeasy during the Joe Parkhill era.

Barefoot Ballroom Extravaganza: Simple, Lively, Remarkable

- Simple...per person inclusive pricing
- Lively...your celebration is “Top of the Town” overlooking Eureka Springs
- Remarkable...with stage and dance floor, food action stations, seamless inclusive planning, and over 6,000 square feet of space with a historic pine floor and smooth traffic flow.

Appetizers & Salads

Select Three Passed Hor d'Oeuvres

- Spanakopita
- Mini Chicken Cordon Bleu
- Mini Crab Cakes
- Crab Rangoon
- Mini Corn Dogs
- Black Bean or Chicken and Cheese Quesadillas

Select One Salad Station

- Caesar Salad Station:
Chopped Romaine accompanied by Caesar dressing, shredded parmesan cheese, and seasoned croutons
- Or--
- Salad blend of Heritage greens, tomato wedges, and two dressings

This Package also Includes:

- A Beautiful Three-Tier Wedding Cake
- Coffee, Iced Tea, Water
- Champagne or Sparkling Juice Toast

\$75 per Person, includes:

- *Food, beverages, venue rental, linens, table set up, cake cutting & carving fees, taxes and service charges.*
- *No substitutions*

Entrées & Sides

Select Two Entrée Stations

Carving Action Station: Sandwich Cut

- Ham
- Pork
- Turkey
- Roasted Sirloin

--Or--

Pasta Action Station:

Includes both Penne and Fettuccini Pasta and 3 Sauces; Pesto, Alfredo, and Marinara along with Italian Seasoned Meatballs

Select Two Sides

Starches:

- Rice Pilaf
- Parmesan-Whipped Potatoes
- Baked Potato served with Butter
- Macaroni and Cheese
- Herb Roasted New Potatoes

Vegetables:

- Steamed Broccoli
- California Medley (Broccoli, Baby Carrots, Cauliflower)
- Monaco Blend (Wax Beans, Green Beans, Baby Carrots)
- Tuscan Blend (Green Beans, Carrots, Squash, Zucchini, Red Pepper Strips)
- Green Beans Almondine
- Asparagus (Seasonal)

- *Package is designed for a minimum of 50 people, but can be increased to accommodate up to 200*
- *Minimum of 50 people will be charged*

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Ozark and Atrium Room

Plated Dinner Selection

(These selections are only available for events held in the Ozark or Atrium Rooms at the Basin Park Hotel.)

Plated Dinners Include:

- House or Caesar Salad
- Rolls and Butter
- Iced Tea and Coffee
- Choice of One Starch and One Vegetable

Starch Options:

Rice Pilaf

Parmesan-Whipped Potatoes

Baked Potato served with Butter

Macaroni and Cheese

Herb Roasted New Potatoes

Vegetable Options:

Steamed Broccoli

California Medley (Broccoli, Baby Carrots, Cauliflower)

Monaco Blend (Wax Beans, Green Beans, Baby Carrots)

Tuscan Blend (Green Beans, Carrots, Squash, Zucchini, Red Pepper Strips)

Green Beans Almondine

Asparagus (Seasonal Item)

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Ozark and Atrium Room

Dinner Entrées

Balcony Filet.....\$27.99

8 oz. cut of the finest beef, chargrilled and served at a medium temperature.

Pan-Fried Trout.....\$18.99

Our fresh trout served in a seasoned breading and fried golden brown.

Smoked Pork Chops.....\$18.99

2 Chargrilled smoked pork chops topped with caramelized onions and sautéed brown sugar sliced apples.

Chicken and Mushroom Ravioli..... \$18.99

Tender chicken and portabella mushrooms enveloped in a pasta pillow served in a creamy tomato vodka sauce.

Grilled Salmon Filet.....\$20.99

Our fresh salmon topped with a creamy lemon garlic sauce.

Grilled Chicken Parmesan.....\$18.99

Italian seasoned, grilled chicken breast topped with provolone cheese and served on a bed of marinara sauce.

Pasta Alfredo.....\$17.99

Penne noodles tossed in a creamy Alfredo sauce topped with green onions, diced tomato, and parmesan cheese.

Herb Baked Chicken Breast.....\$18.99

Tender chicken breast baked with select herbs.

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Ozark and Atrium Room

Vegetarian Dinner Entrées

Angel's Pasta.....\$17.99

Angel hair pasta tossed in olive oil with sautéed zucchini, diced tomato, and fresh basil, topped with parmesan cheese.

Stuffed Peppers.....\$17.99

Slow roasted bell pepper filled with a blend of rice, green onions, diced tomato, Italian spices, and topped with feta cheese.

Eggplant Parmesan.....\$18.99

Breaded eggplant slices, pan fried until golden brown and topped with homemade marinara sauce and mozzarella cheese.

Vegan Dinner Entrées

Couscous with Mushrooms and Sundried Tomatoes.....\$17.99

Couscous served with sautéed mushrooms and sundried tomatoes.

Quinoa and Black Beans.....\$17.99

Tender quinoa cooked in vegetable stock with black beans and corn, seasoned with cilantro and a touch of Cayenne pepper.

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Dinner Buffet Options

(The following dinner presentations are available for events held in any of the Basin Park Hotel venues.)

Italian Buffet

\$19.99 per Person

Lasagna Rolls
Three-Cheese Manicotti in Alfredo Sauce
Tri-Color Tortellini in Marinara Sauce
Italian-Seasoned Meatballs
Three-Cheese Stuffed Shrimp
Caesar Salad
Garlic Bread
Iced Tea and Coffee

Arkansas Buffet

\$19.99 per Person

Basin Baked Chicken
Tender Barbecued Ribs
Buford's Baked Beans
House Baked Potato Salad
Krystal's Coleslaw
House Salad with Dressing Assortment
Rolls with Butter
Iced Tea and Coffee

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Traditional Buffet

One Entrée, One Starch, One Vegetable.....\$19.99 per Person

Each additional entrée.....\$4 per person

Each additional starch or vegetable.....\$3 per person

Entrée Options

Seared Flank Steak in Red Wine Demi Glaze

Beef Tips and Peppers in Brown Gravy

Herb Roasted Chicken Breast

Chicken Parmesan

Smoked Pork Chops

Angel's Pasta

Starch Options

Rice Pilaf

Parmesan-Whipped Potatoes

Baked Potato served with Butter

Macaroni and Cheese

Herb Roasted New Potatoes

Vegetable Options

Steamed Broccoli

California Medley (Broccoli, Baby Carrots, Cauliflower)

Monaco Blend (Wax Beans, Green Beans, Baby Carrots)

Tuscan Blend (Green Beans, Carrots, Squash, Zucchini, Red Pepper Strips)

Green Beans Almondine

Asparagus (Seasonal Item)

Buffet Served with:

House Salad with Dressing Assortment

Hot Rolls with Butter

Iced Tea and Coffee

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Buffet or Food Station Additions:

(These options may be added to any buffet or food station.)

Dinner Salad Station.....\$4.00 per person

Mixed Salad Greens

Black Olives

Croutons

Shredded Cheese

Chopped Boiled Egg

Tomato Wedges

Bacon Bits

Walnuts

Two Choices of Salad Dressings



Mashed Potato Station.....\$5.00 per person

Piping Hot Redskin Mashed Potatoes served with:

Sour Cream

Bacon Bits

Julienned Green Onions

Shredded Mixed Cheese



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Dessert Selection

Chocolate Fountain Displays



- Fresh Strawberries (Seasonal)
- Pretzels
- Marshmallows
- Lady Fingers
- Oreo Cookies
- Pineapple Chunks
- Add Brownie Bites.....\$10 per Dozen
- Add Cheesecake Bites...\$22 per Dozen

- Small Presentation:**
1 Pound of Each Item.....\$390
- Medium Presentation:**
2 Pounds of Each Item..... \$460
- Large Presentation:**
4 Pounds of Each Item\$600

Ice Cream Sundae Bar

\$7.00 Per Person

Vanilla Ice Cream served with the following toppings:

- Chocolate Syrup
- Strawberry Topping
- Walnuts
- Crushed Oreos





Dessert Selection

Individual Serving Dessert Options

(Add a sweet treat to any Buffet or Plated Meal)

\$5.50 Per Person

Strawberry Shortcake

Topped with Whipped Cream and Strawberries

Balcony Brownie

Topped with Hot Fudge and Whipped Cream

Derby Pie

Pecan Pie Blended with Chocolate Chips and Jack Daniels

Cobbler

Choice of:

Cherry

Blackberry

Peach

Huckleberry



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Hors d'Oeuvres Selection

Hors d'Oeuvres are priced per dozen

Spanakopita.....\$25	Meatballs (Served in your choice of Mushroom Gravy, BBQ Sauce, or Marinara Sauce).....\$10
Seafood Stuffed Mushrooms.....\$35	Pork or Chicken Pot Stickers.....\$15
Beef Teriyaki Skewers.....\$20	Battered Corn Nuggets.....\$10
Pineapple Chicken Brochette.....\$35	Crab Rangoon.....\$12
Vegetable Spring Rolls.....\$20	Crispy Shrimp Wraps.....\$20
Mini Chicken Cordon Bleu..... \$15	Mini Corn Dogs.....\$6
Mini Crab Cakes.....\$25	Black Bean or Chicken and Cheese Quesadillas.....\$30
Loaded Potato Skins.....\$15	

Silver Dollar Rolls

Served with 2-oz. of meat with Mayonnaise and Spicy Brown Mustard

- Sliced Ham.....\$14
- Sliced Turkey.....\$16
- Sliced Beef.....\$19



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Reception Platters

Cheese Presentations

Small Cheese Platter..... \$85 (Up to 30 People)

- 8-oz. Wheel of Boursin
- 8-oz. Pimiento Cheese
- 1 Pound Each of:
 - Cubed Cheddar
 - Cubed Colby
 - Cubed Pepper Jack
- Assortment of Biscuit Wafers
Add Fruit for \$40

Medium Cheese Platter..... \$145 (50-75 People)

- 2 8-oz. Wheels of Boursin
- 2 8-oz. Pimiento Cheese
- 2 Pounds Each of:
 - Cubed Cheddar
 - Cubed Colby
 - Cubed Pepper Jack
- Assortment of Biscuit Wafers
Add Fruit for \$70

Large Cheese Platter..... \$195 (75-100 People)

- 4 8-oz. Wheels of Boursin
- 4 8-oz. Pimiento Cheese
- 4 Pounds Each of:
 - Cubed Cheddar
 - Cubed Colby
 - Cubed Pepper Jack
- Assortment of Biscuit Wafers
Add Fruit for \$100



Chilled Seafood Presentations

Shrimp Cocktail..... \$30 per pound

- 16-20 Shrimp per pound
- Cocktail Sauce
- Lemon Wedges

(Subject to market price, confirmed 30 days prior to event)

Smoked Salmon.....\$35 per pound

Platter served with:

- Whipped Cream Cheese
- Capers
- Fine Diced Red Onions
- Biscuit Wafers

(Subject to Market Price, confirmed 30 days prior to event)

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Crudité Presentations

Small Crudité Platter..... \$55
(Up to 30 People)

- 8-oz. Ranch or Hummus Dip
- 1 Pound Each of:
 - Broccoli
 - Carrots
 - Cherry Tomatoes
 - Celery
 - Cauliflower

Large Crudité Platter..... \$190
(75-100 People)

- 24-oz. Ranch or Hummus Dip
- 4 Pounds Each of:
 - Broccoli
 - Carrots
 - Cherry Tomatoes
 - Celery
 - Cauliflower

Medium Crudité Platter..... \$95
(50-75 People)

- 16-oz. Ranch or Hummus Dip
- 2 Pounds Each of:
 - Broccoli
 - Carrots
 - Cherry Tomatoes
 - Celery
 - Cauliflower



Fruit Presentations

Small Fruit Platter..... \$85
(Up to 30 People)

- 8-oz. Fruit Yogurt Dip
- 8-oz. Kiwi
- 1 Pound Each of:
 - Sliced Honeydew
 - Fresh Pineapples
 - Sliced Cantaloupe
 - Strawberries
 - Grapes



Medium Fruit Platter..... \$145
(50-75 People)

- 16-oz. Fruit Yogurt Dip
- 16-oz. Kiwi
- 2 Pounds Each of:
 - Sliced Honeydew
 - Fresh Pineapples
 - Sliced Cantaloupe
 - Strawberries
 - Grapes

Large Fruit Platter..... \$195
(75-100 People)

- 24-oz. Fruit Yogurt Dip
- 24-oz. Kiwi
- 4 Pounds Each of:
 - Sliced Honeydew
 - Fresh Pineapples
 - Sliced Cantaloupe
 - Strawberries

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Carving Stations

Chef Action Stations Add Sizzle to Any Event!
(A one-time \$50 chef fee is charged per 75 guests per station)

Each station may be served in a dinner cut or sandwich cut presentation and includes dinner rolls and condiments.

Prime Rib Au Jus.....\$270

6 oz Dinner Cut Serves 30

Sandwich Cut Serves 45

Roasted Turkey Breast.....\$125

6 oz. Dinner Cut Serves 20

Sandwich Cut Serves 35

Seasoned Pork Loin.....\$140

4 oz. Dinner Cut Serves 20

Sandwich Cut Serves 30

Boneless Honey Glazed Pit Ham.....\$170

6 oz. Dinner Cut Serves 40

Sandwich Cut Serves 60

Pepper Encrusted Sirloin.....\$250

6 oz. Dinner Cut Serves 30

Sandwich Cut Serves 45

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