

Banquet Menu



First Gold Hotel has created a banquet menu comprised of great tasting entrees'. Our culinary team prepares every dish with care to ensure our customers enjoy the best dining experiences possible. Let the professional Group Sales Staff at First Gold take the worry out of planning you special event.

*For more info, Contact First Gold
Sales Office 800-274-1876 Ext 1101*

FGSales@fisrtgold.com





Holiday Hors D'oeuvres

Hot

Meatballs, Swedish or Sweet and Sour.....	\$100.00
Chicken Wings served with a dip.....	\$200.00
Mini Egg Rolls with sauce.....	\$100.00
Battered Popcorn Shrimp with Cocktail Sauce.....	\$125.00
Mini-Corn Dogs.....	\$100.00
Mini Hard Shell Tacos.....	\$200.00
Cocktail Smokies, Sweet & Sour or BBQ.....	\$100.00

Cold

Chilled Jumbo Shrimp Cocktail—100 Pcs.....	Mkt. Price
Spinach Dip served with Crackers.....	\$115.00
Smoked Atlantic Salmon with Crackers.....	\$175.00
Vegetable Display with Dip.....	\$100.00
Assorted Cheeses served with Crackers.....	\$100.00

Each tray serves 40 to 50 people. All prices subject to 20% taxable service charge and applicable taxes.





Terrace Buffet

Garden Salad Bar
Mashed Potatoes with Gravy
Vegetable Medley
Artisan Buns with Butter
Choice of Dessert

Choose Two Entrees

Virginia Baked Ham
Tender Roast Pork Loin
Broasted Chicken
Beef Roast

\$19

Add \$3.50 per person for one
carving station

Chef Dan's Premier Land and Sea Buffet

Garden Salad Bar
Choice Prime Rib
Cajun Seafood Tortellini
Chef's Vegetable Medley
Roasted Red Potatoes
Artisan Buns with Butter
Choice of Dessert

\$35

Premier Pasta Buffet

Garden Salad Bar
Normandy Veggie Blend
Garlic Bread Sticks
Choice of Dessert

Choice of two Entrees

Cavatappi Alfredo with Chicken
Chicken Penne Primavera
Beef Lasagna Al Pomodoro
Baked Ziti Italiano

\$18

The First Gold Garden Salad Bar is a fresh blend of lettuce, assorted vegetables and crispy croutons served with a variety of dressings.

Plated dessert includes your choice of Cheesecake with a variety of toppings or Chocolate fudge cake with whipped cream and berries or a slice of Fruit Pie.



Chicken Cordon Blue

Garden Salad Bar
Rice Pilaf Medley
Honey Glazed Carrots or
Peas with Pearl Onions
Artisan Breads with Butter
Cheesecake with
Assorted Toppings
\$17

Bacon Apple Stuffed Pork Loin

Garden Salad Bar
Roasted Baby Red Potatoes
Green Beans Almandine
Artisan Breads with Butter
Cheesecake with Assorted
Toppings
\$19

Broasted Chicken

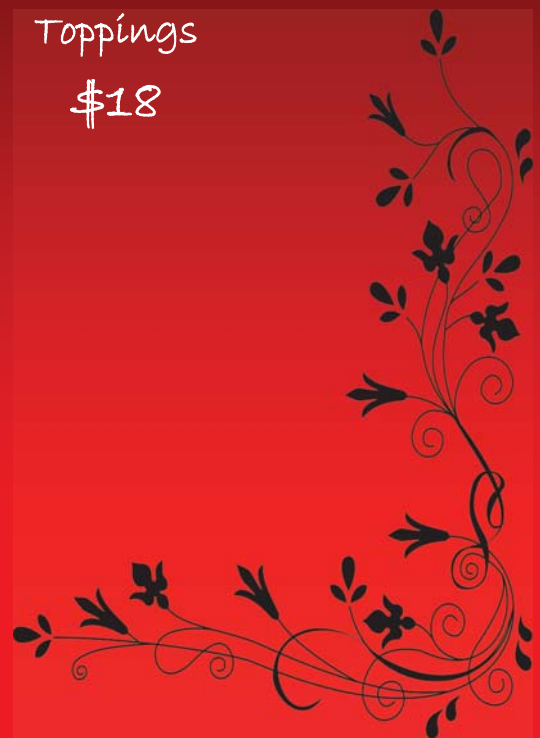
Garden Salad Bar
Mashed Potatoes & Gravy
Corn O'Brien
Artisan Buns with Butter
Cheesecake with
Assorted Toppings
\$17

Roasted Pork Loin with Demi-Glaze

Garden Salad Bar
Green Peas with Pearl Onions
Roasted Baby Red Potatoes
Artisan Buns with Butter
Cheesecake with Assorted
Toppings
\$18

Chef Dan's Prime Rib

Garden Salad Bar
Roasted Baby Red Potatoes
Green Beans Almandine
Artisan Breads with Butter
Cheesecake with Assorted
Toppings
\$27





Answer to the Questions You May Have

May we have a customized meal created for our group?

While First Gold has already put menu suggestions together, we are happy to work with you in creating an individualized menu or making substitutions to particular menu items.

May we bring in our own food or beverages?

First Gold Hotel will prepare and serve all of the food for your event. Special arrangements have been made for food items such as decorated cakes to be brought in and served by the host. Please let the Group Sales Department know in advance if this is something you wish to do.

How many guests will the Banquet room hold?

The First Gold Banquet and Meeting facility is called the Terrace Ballroom. It can comfortably hold up to 150 people depending on the type of table and seating arrangement desired.

Is there a room rental fee?

Yes. First Gold has a \$250 room fee. This fee allows you access to the room from 8 AM to 11 PM and have complimentary use of our audio visual equipment such as microphones, computer projectors, screens, etc. Soda, coffee, tea and juice beverages are also included free of charge to your guests. This fee also includes a bar set-up and bartender should you need one. Outside alcoholic beverages are not permitted in the Terrace Ball Room.

How and when do I finalize my attendance number?

From start to finish you will work with the First Gold Sales Staff who will keep your event on track and assist you with your on-site needs. Guaranteed attendance is due 72 hours prior to the event with the menu and room set-up determined 10 days in advance of the event. We will prepare for 5% over the guaranteed count unless that number exceeds the safe capacity of the Terrace Room.

How do I handle payment?

A valid credit card can be used to pay for the event. Direct bill applications, purchase orders and tax exempt status will need to be submitted to the Sales Department prior to the event.

How much is the tax and service charge?

The state sales tax is 7% on all food and beverage sales. First Gold has a taxable service charge or gratuity of 20%.

Who do I contact if I have questions or concerns about my event?

The First Gold Sales Team is always ready to assist you and answer any questions you may have. They can be contacted at 1-800-274-1876 ext 1101.

