



THE HARBERT CENTER



Catering Information

The Harbert Center has an in-house caterer led by a talented executive chef and culinary team. We offer a variety of menu styles, ranging from heavy hors d'oeuvres packages, dinner buffets, and plated dinners – all of which can be customized to your taste. We are happy to arrange a tasting for you and your fiancé when it's time to decide your menu.

Our goal is to take the stress out of planning your menu. We take care of everything from the dinnerware to bar service, and you and your guests will enjoy impeccable service from our banquet staff.

CATERING MENUS

Plated and buffet style dinners include a pre-dinner reception, host's choice of salad, dinner rolls, iced tea, water, and coffee. These menu options range from \$38 to \$58 per person.

The heavy hors d'oeuvres packages offer variety with a wide selection of displayed and attended stations to choose from. The minimum is \$30 per person.

Banquet staff is included in the catering pricing. Your Event Manager can provide our current menus.

Please advise us of any dietary restrictions or food allergies when confirming the final guest count. While we will make every effort to accommodate any late requests, prior notification is greatly appreciated. There is no guarantee that all day-of requests will be fulfilled.

BAR SERVICES

Bar services will be provided by our caterer, outside alcohol is not allowed. We have options to fit any budget, including host bar and cash bar.

Host Bar - You can set a limit on cost not to exceed, or the bar can be billed to the host based on total consumption. \$500 minimum requirement per bar.

Cash Bar - Guests pay for their own drinks. The host will pay the bartender fee, cashier fee, and bar setup fee up front.



*A non-refundable deposit of \$1,000 is required to reserve the space
Prices Subject to Change*