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## WESTERN HILLS GUEST RANCH

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Dear Meeting Planner:

Thank you for choosing Oklahoma Parks and Resorts for your event. Enclosed are our menus, which are representative of Oklahoma favorites. Should your group have a special meal request, we will be happy to accommodate you with a custom menu and price quotation.

For a truly special event, please review our unique theme banquets listed under "Special Menu Ideas." These buffets will provide your group with a great meal and a memorable event.

Our chefs pride themselves in helping planners achieve their goals for memorable dining. We are available to help you, please call on us.

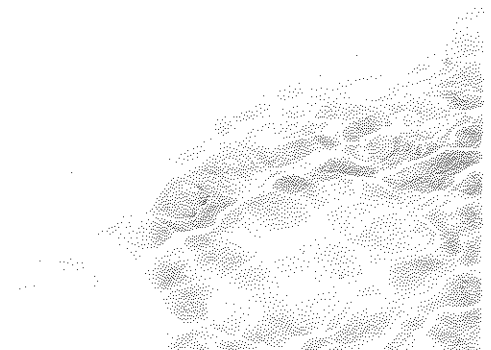
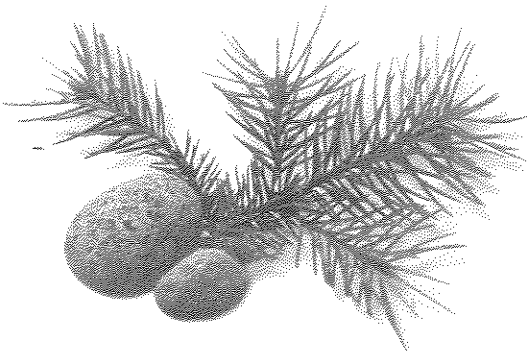
#### GUARANTEE:

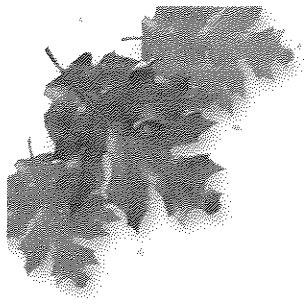
A 48-hour advance guarantee is required on all food and beverage functions. If our office receives no guarantee, we will consider the estimate to be the guarantee. We cannot ensure availability of menu items if we do not receive a guarantee. If we do not receive a guarantee, your billing will be based upon your estimate or actual attendance, whichever is higher.

#### MINIMUMS:

A minimum of 25 people is required for most buffet meals. No changes may be made without prior approval of the Food and Beverage Director.

Applicable taxes and a 15% service charge will be added to your bill. All food and beverage prices are subject to change without notice and will be confirmed 30 days prior to arrival date.





## BEVERAGES

Coffee (per gallon) .....	\$14.95
Iced Tea or Hot Tea (per gallon) .....	14.95
Fruit Punch/Lemonade (per gallon).....	10.95
Soft Drinks - 12 oz. Cans.....	1.25
Fruit Juices (per gallon).....	14.95
Hot Chocolate/Hot Apple Cider .....	12.95
Bottled Water .....	1.25

## RECEPTIONS

For an hour-long reception prior to a meal,  
5 to 8 items per person are normally consumed

## HOT HORS D'OEUVRES

Price based on 100 pieces unless otherwise noted.  
Half orders available, but an extra charge may be required for small orders.

Fried Shrimp .....	Market Price
Swedish Meatballs .....	\$50.00
Barbecue Little Smokies .....	35.00
Cheese Sticks.....	75.00
Mini Egg Rolls .....	75.00
Breaded Mushrooms.....	55.00
Pigs in a Blanket .....	65.00
Buffalo Wings.....	55.00
Chicken Wings .....	55.00
Mini Burritos .....	50.00
Mini Tacos .....	50.00
Fried Calamari .....	50.00
Breaded Chicken Strips (50 pieces) .....	65.00
Jalapeno Poppers (50 pieces) .....	65.00

## COLD HORS D'OEUVRES

Shrimp on ice .....	Market Price
Vegetable Tray (300 pieces).....	\$50.00

### COLD CUT TRAY

Beef, Turkey, American & Swiss Cheese (100 slices total) with Assorted Breads .....	75.00
Deviled Eggs (50 eggs halved).....	45.00
Cheddar or Swiss Cheese Bite-Size Cubes (200 pieces).....	45.00
Block (per lb.).....	10.00
Fruit Tray with Dip (in season).....	50.00

## SNACKS & DIPS

Assorted Finger Sandwiches .....	\$ 6.50/dozen
Assorted Chips & Dip.....	10.00 one pound/one pint
Mixed Nuts .....	10.00/pound
Peanuts .....	6.50/pound
Pretzels .....	5.00/pound
Popcorn .....	12.50 per 25 persons
Cheese Ball 3 lb. (mixed nut topping served w/crackers) ....	60.00/ 3 lb. ball
Danish/Cinnamon Roll/Bagel (served whole or halved).....	1.25 each
Brownies .....	1.50 each
Cookies .....	6.95/dozen
Muffins .....	9.00/dozen
Assorted Whole Fresh Fruit .....	1.00/each



BUFFET BREAKFAST

*Groups of 25 or more*

- Variety of Chilled Juices
- Scrambled Eggs
- Bacon and Sausage
- Hash Brown Potatoes
- Biscuits & Gravy
- Fruit
- Cereal
- Coffee or Milk ..... \$6.25

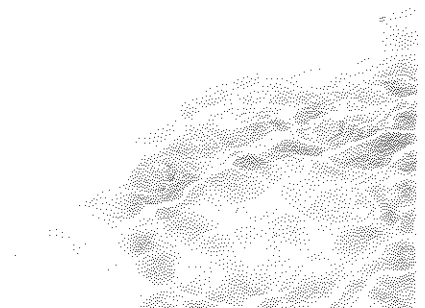
- Variety of Chilled Juices
- Scrambled Eggs
- Biscuits & Gravy
- or*
- French Toast with Syrup
- Bacon
- Fruit Compote, add .50
- Coffee or Milk ..... \$5.75

CONTINENTAL BREAKFAST

- Juice
- Sweet Roll
- or*
- Muffin
- Coffee or Milk ..... \$3.95

- Juice
- Cereal
- with*
- Pastries
- Coffee or Milk ..... \$4.25

*Add fruit for an additional charge.*  
*Plated breakfast available upon request.*  
*We also prepare custom brunches.*





### LIGHT LUNCH BANQUET

Chicken, Ham or Tuna Salad Plate  
Served with Croissant  
Tomato Wedges & Pickle Spear  
Tea/Coffee ..... \$6.25

Fruit Plate  
Fresh Fruit (in season) Served with  
Sherbet or Cottage Cheese  
Fruit Bread  
Tea/Coffee ..... \$7.50

Soup & Salad  
Homemade Soup with  
Fresh Garden Salad  
Rolls & Butter  
Tea/Coffee..... \$5.25

Cold Cut Plate  
Assorted Meats, Cheeses & Croissant  
Served with Potato Salad or  
Homemade Soup  
Tea/Coffee ..... \$7.50

Shaved Turkey & Swiss on a Croissant.  
Served with Chips or Potato Salad  
Tea/Coffee..... \$6.25

Sliced Barbecue Beef Sandwich  
Baked Beans  
Potato Salad or Cole Slaw  
Tea/Coffee ..... \$6.25

Chicken Alfredo Served with  
Dinner Salad & Garlic Bread  
Tea/Coffee ..... \$7.95

### LUNCHEON BANQUETS

*Served with Rolls & Butter, Coffee or Tea and Choice of Salad or Dessert (add \$1.00 for both)*

Chicken Fried Steak with Country Gravy Served with  
Green Beans & Mashed Potatoes ..... \$8.50

Sautéed Beef Tips on Noodles with Garden Peas ..... \$8.50

Chopped Sirloin with Peppers, Onions, & Mushrooms  
with Oven-Browned Potatoes ..... \$8.50

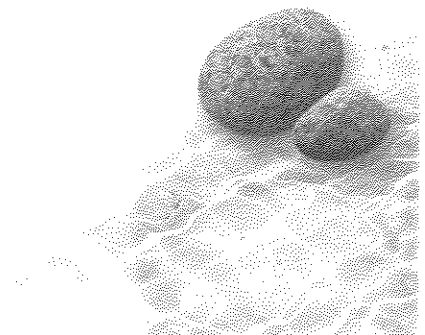
Baked Ham with Raisin Sauce, Broccoli &  
Potatoes Au Gratin ..... \$7.95

Fried Fish Filet with Tartar Sauce, Rice Pilaf &  
Buttered Carrots ..... \$8.50

Charbroiled or Baked Boneless Breast of Chicken,  
Corn O'Brien & Mashed Potatoes ..... \$7.50

Carrot Cake  
Sheet Cake — White or Chocolate  
Banana or Chocolate Pudding  
Fruit Cobbler

*Boxed lunches available.*



## LUNCHEON BUFFET

*Minimum of 25 people*

*Includes Tea & Coffee, Hot Rolls, Condiments*

### ENTRÉES (Choose Two)

Meat Loaf  
Charbroiled, Fried or Baked Chicken  
Sautéed Beef Tips  
Chopped Sirloin with Mushroom Gravy  
Filet of Fish with Tarter Sauce  
Sliced Roast Beef  
Spaghetti with Meat Sauce

### SIDE ITEMS (Choose Two)

Savory Green Beans	Mashed Potatoes
Buttered Carrots	New Potato with Parsley & Butter
Whole Kernel Corn	Au Gratin Potatoes
Fried Okra	Rice Pilaf
Western Pinto Beans	Fried Potatoes with Peppers & Onions
Tossed Green Salad	
Choice of Dressing	

Price..... \$10.95

### COMBO MEALS

Hamburger/Hot Dog Buffet  
Baked Beans/Potato Salad  
Chip Varieties  
Garnishes ..... \$7.95

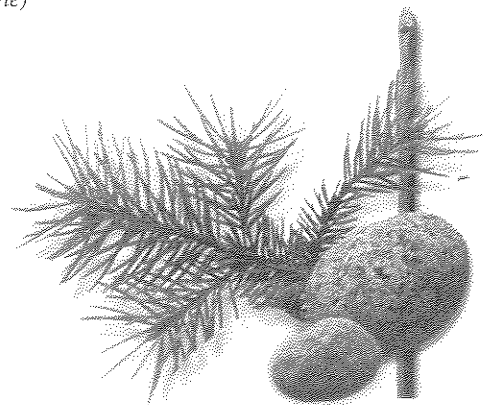
Special Croissant Luncheon Buffet  
Turkey, Ham & Roast Beef  
Assorted Cheeses  
Served with Croissants & Garnishes  
Potato Salad or Cole Slaw..... \$8.95

Baked Potato Bar  
With Assorted Toppings  
Choice of Soup or Salad ..... \$6.95

### DESSERT SUGGESTIONS (Choose One)

Apple, Peach or Cherry Cobbler  
Banana or Chocolate Pudding  
Sheet Cake — White or Chocolate

*A one-entrée buffet is available.*





## DINNER BANQUETS

*Includes Rolls & Butter and Garden Salad with Choice of Dressing*

Roast Beef with Mushroom Sauce .....	\$12.95
Roast Prime Rib of Beef Au Jus .....	18.95
New York Strip Steak .....	18.95
Rib Eye Steak.....	17.95
Baked Ham with Hawaiian Sauce .....	8.95
Charbroiled Chicken Breast .....	8.95
Roast Tom Turkey with Sage Dressing & Cranberry Sauce...	9.95
Fried Catfish Filets .....	10.95
Chicken Parmesan or Alfredo on Fettuccini.....	10.95
Chicken Fried Steak Dinner .....	9.95
Bacon Wrapped Chopped Sirloin .....	10.95
Chicken Monterey or Santa Fe with Rice Pilaf.....	11.95

### SIDE ITEMS *(Choose Two)*

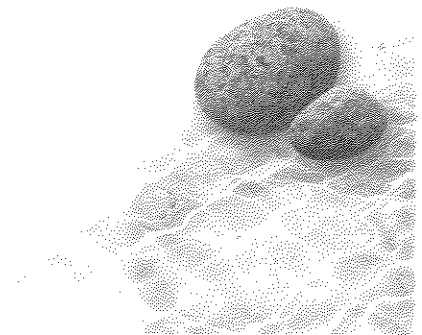
- Green Beans Almondine – Buttered Carrots
- Black-eyed Peas – Corn Cobbettes
- Fried Okra – Broccoli with Cheese Sauce
- Corn O'Brien – Sauteed Squash Medley
- Mashed Potatoes with Gravy
- Au Gratin Potatoes
- New Potatoes with Parsley & Butter
- Oven Roast Potatoes – Rice Pilaf
- Baked Potato – Fettuccini Alfredo
- Twice Baked Potato (\$1.00 extra)

Coffee or Tea

### DESSERT SUGGESTIONS

- Cake – White or Chocolate
- Carrot Cake with Cream Cheese Frosting
- Cheesecake with Topping (\$1.00 extra)
- Fruit Cobblers
- Chocolate Mousse (.50 extra)
- Apple Dumpling with Cinnamon Sauce (\$1.00 extra)

*Gourmet desserts available upon request.*





## DINNER BUFFET

*Minimum of 25 people*

*Includes Coffee, Tea, Hot Bread & Condiments*

Tossed Green Salad with Choice of Dressing and an Assortment of Potato, Bean or Macaroni Salads, Fruit, Jello, Cole Slaw and Relishes selected by our Chef to complement your selection of entrées..... \$14.95

### ENTRÉES *(Choose One \$12.95) (Choose Two \$14.95)*

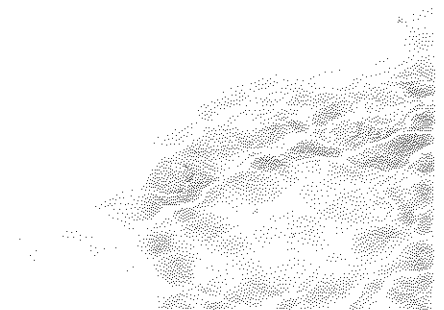
Peppered Steak  
Chicken Fried Steak  
Sliced Roast Beef with Horseradish Sauce  
Charbroiled, Fried, Baked or BBQ Chicken  
Baked Ham with Raisin Sauce  
Barbecue Spare Ribs or Brisket  
Turkey with Dressing & Cranberry Sauce  
Baked or Deep Fried Filet of Fish with Tartar Sauce

### SIDE ITEMS *(Choose Three)*

Whole Kernel Corn  
Green Beans Almondine  
Buttered Carrots  
Black-eyed Peas  
Corn Cobbettes  
Oven Roast Potatoes  
Fettuccini Alfredo  
Rice Pilaf  
Mashed Potatoes with Gravy  
Au Gratin Potatoes  
New Potatoes with Parsley  
Fried Okra  
Sautéed Squash Medley  
Baked Potato (.50 extra)

### DESSERT SUGGESTIONS

Carrot Cake with Cream Cheese Frosting  
Cake -- White or Chocolate  
Cheesecake with Topping (\$1.00 extra)  
Banana or Chocolate Pudding  
Fruit Cobbler  
Chocolate Mousse (.50 extra)  
Apple Dumpling (.50 extra) with Cinnamon Sauce





## SPECIAL MENU IDEAS

*Minimum of 25 people*

*Coffee and Tea included with all buffets.*

Indoors or outdoors, our themed dining events are always a hit! These suggestions are a few of our most popular requests. Should you have other ideas or if you'd like to make changes, our Food and Beverage Director will work with you to create a customized menu for your group.

\*These menus are subject to seasonal availability.

### WESTERN ROUND UP

Relish Tray  
Cole Slaw & Potato Salad  
Barbecue Chicken/Barbecue Spare  
    Ribs or Brisket  
Baked Beans & Corn on the Cob  
Fruit Cobbler ..... \$16.95

### SURF & TURF

Sirloin Steak  
Popcorn Shrimp  
Clam Strips  
Baked Potato  
Mixed Vegetables  
Garden Salad  
Hot Rolls  
Carrot Cake ..... \$16.95

### RAGIN' CAJUN BUFFET

Peel & Eat Shrimp on Ice  
    with Red Sauce  
Cole Slaw  
Fried Catfish  
6 oz. Sirloin Steak  
Corn on Cob Cajun Style, Hushpuppies  
Mixed Green Salad  
Cajun Seafood Gumbo  
Red Beans and Rice  
Bread Pudding ..... \$18.95

### CHUCKWAGON COOKOUT

Watermelon Boat  
Rib Eye Steak  
Tossed Salad  
Baked Potato  
Apple Cobbler/Marshmallows  
    to Toast ..... \$17.95

### ITALIAN BUFFET

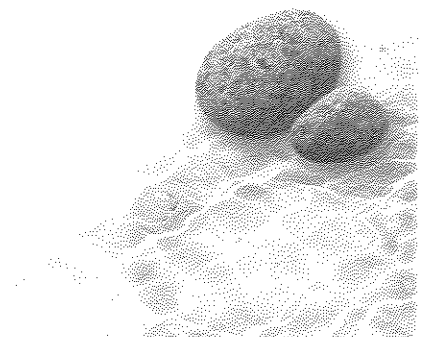
Pasta Salad  
Spaghetti with Meat Sauce  
Green Bean Italiano  
Chicken Parmesan or Lasagna  
Garlic Bread  
Cherry Chocolate Cake ..... \$11.95

### MEXICAN FIESTA

Hard & Soft Tacos  
Enchiladas/Burritos  
Refried Beans/Mexican Rice  
Chips & Picante Sauce  
Chili Sauce  
Crispitos ..... \$11.95

### MEXICAN FIESTA SUPREME

Includes all items above, adding  
Beef & Chicken Fajitas ..... \$16.95





## SPECIAL THEME BREAKS

*10 or more people*

These specialty breaks are priced per person and will be a refreshing perk for your meeting participants.

### CORPORATE DELUXE

Assorted Danish  
Regular & Decaf Coffee  
Hot Tea Service..... \$3.95

### HEALTHY AND HEARTY

Chunky Chocolate Chip Cookies  
*or*  
Assorted Fruit & Nut Muffins  
Selection of Juices  
Regular & Decaf Coffee..... \$4.25

### ENERGY BREAK

*(In Season)*  
Fresh Fruit Tray  
Assorted Cheese & Crackers  
Regular & Decaf Coffee  
Iced Tea..... \$5.95

### LIGHT AND LIVELY

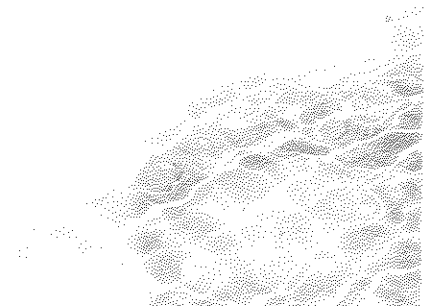
Whole Fresh Fruit  
Seasoned Popcorn or Pretzels  
Bottled Water  
Iced Tea or Regular & Decaf Coffee..... \$4.25

### OKLAHOMA BREAK

Fresh Fruit Kabob with Dip  
Assorted Juice  
Regular & Decaf Coffee..... \$3.95

### INTERMISSION

Seasoned Popcorn or Pretzels  
Fresh Baked Cookies  
Assorted Diet & Regular Sodas..... \$3.95





## ALCOHOLIC BEVERAGES

We are pleased to offer alcoholic beverage service at our properties holding liquor licenses. Liquor service is available at Western Hills, Lake Murray, Lake Texoma and Roman Nose Resorts. The rules for serving liquor in Oklahoma are complex. Hopefully, the following will assist you in making plans for your group.

### LODGE MUST PROVIDE AND SERVE ALL LIQUOR

Most public areas of the lodge have been licensed by the ABLE Commission. Only liquor purchased from and served by our licensed employees is allowed in these areas.

As we are in the business of serving food and beverages and our employees depend on this work for their livelihood, we do not allow guests to bring food or beverage into our restaurants or banquet facilities.

### HOST OR CASH BAR

*Hosted bar:* A tally is kept of the number of drinks served and the organization or group pays for the drinks at the end of the function.

*Cash bar:* The individuals pay for the drinks as served.

### BARTENDERS

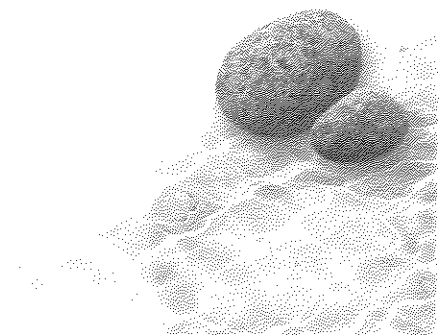
One bartender can normally serve up to one hundred people for a hosted bar. An additional bartender or cashier may be required for a cash bar of over 50.

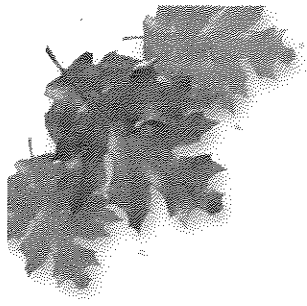
### GRATUITIES

A gratuity of 15% is added to all hosted bars. Cash bartenders are allowed to have a tip jar. All tips and gratuities are distributed to the employees.

### AGE LIMIT

No one under 21 may be in the serving (bar) area. Bartenders are subject to fines up to \$5,000, imprisonment and loss of license and job for serving any person under 21 or anyone who is intoxicated.





## PRICE LIST HOST BAR & CASH BAR

House Brand Liquors .....	\$3.25
Call Brand Liquors .....	3.50
Premium Brand Liquors .....	4.00
Domestic (3.2) Beer .....	2.25
Imported (6.2) Beer.....	3.00
House Wine, 6 oz. ....	3.00

\*A minimum of \$100.00 per hour is required for all private bars. If this \$100.00 minimum sales requirement is not met, the additional charges will be posted to the master account. A 15% gratuity will be added to the total bill of all hosted bars.

### WINES AND PUNCHES

House Dinner Wine .....	\$18.00 per .75 liter
House Punch (Champagne or Wine).....	\$20.00 per gallon

Select wines or special punches are market priced.

### BRANDS OF LIQUOR AVAILABLE

With sufficient notice, almost any brand of liquor may be obtained and special drinks are available to accompany theme food menus or special holidays. Consult with our Food and Beverage Director if you have special requests or want additional suggestions. The following list is an example of liquors used.

	<u>CALL</u>	<u>PREMIUM</u>
Bourbon	Old Charter	Jack Daniels Black
Whiskey	Canadian Club	Crown Royal
Scotch	J&B	Chivas Regal
Vodka	Smirnoff	Stolichnaya
Gin	Beefeaters	Tanqueray
Rum	Bacardi Silver	Bacardi Gold
Tequila	Montezuma Gold	Jose Cuervo Gold

*Bar brands available.*

