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Welcome

Dear Guest,

- ▶ The Hotel Hot Springs is a Contemporary, Centrally Located Hotel in Hot Springs, Arkansas
- ▶ A hidden gem within the National Park, our hotel in Hot Springs, AR is within walking distance of the historic downtown area and attached to the Hot Springs Convention Center. Renovated in 2016 and boasting a full-service restaurant, the Hotel Hot Springs is the perfect place to stay for business and leisure travelers alike.
- ▶ Our contemporary rooms have been redesigned for the ideal blend of home comfort and modern features, complete with vinyl plank flooring, complimentary Wi-Fi, and Keurig coffee makers. Discover that special touch of customer service from our staff, including a bellman who has been at our property since it was built in 1986. Our Check in time is 4:00pm and Check Out is at 12:00noon. There is a \$75.00+ Tax fee for a late checkout.
- ▶ Choose a getaway that feels like home at our hotel in Hot Springs, Arkansas.

Thank You for making us a part of your plans and welcome to The Hotel Hot Springs!



THE SPA CITY – AMERICA'S FIRST RESORT

- ▶ Hot Springs, Arkansas, gets its name from the naturally thermal spring waters found here. Flowing out of the ground at an average temperature of 143 °F, the hot springs produce almost one million gallons of water each day.
- ▶ It's hard to tell exactly how long people have been visiting the springs. Native Americans called this area “the Valley of the Vapors,” and it was said to have been a neutral territory where all tribes could enjoy its healing waters in peace. Spanish and French settlers claimed the area in the mid-1500s. In fact, famous explorer Hernando de Soto was the first European to visit Hot Springs in 1541.
- ▶ The hot springs were such a coveted natural wonder that in 1832, President Andrew Jackson designated Hot Springs as the first federal reservation. Hot Springs Reservation was essentially America's first national park, predating Yellowstone National Park by 40 years.
- ▶ In 1862, during the Civil War, Arkansas Governor Henry Massie Rector feared that Little Rock might be captured by Union troops. He had all of the state records relocated to Hot Springs, and from May 6 through July 14 of that year, Hot Springs served as the state capital. The Arlington Hotel was completed in 1875 and was the largest hotel in the state at that time. In 1887, the Army and Navy Hospital, the first combined general hospital treating patients from both the U.S. Army and U.S. Navy, opened in downtown Hot Springs. It was the first hospital of its kind in the nation. Between 1892 and 1923, eight bathhouses were built on what's known today as Bathhouse Row. Thoroughbred racing began in Hot Springs with the construction of Essex Park in 1904. The following year, Oaklawn Park opened, and it was soon the only racing venue in the city.
- ▶ In just a decade, the area changed from a rough frontier town to an elegant spa city centered on a row of attractive Victorian-style bathhouses, the last ones completed in 1888. When Congress established the National Park Service, Hot Springs Reservation became Hot Springs National Park in 1921. Bathhouse Row and the Grand Promenade were designated as a National Historic Landmark District in 1987.
- ▶ Today, you can still soak in the thermal waters on historic Bathhouse Row. The hot springs are also pumped into several downtown hotels and spas. The water is even available at public fountains. The beautifully restored Fordyce Bathhouse now serves as a visitor center.

THE SITE OF INFAMY – A HAVEN IN THE GANGSTER ERA

- ▶ Visiting Hot Springs, Arkansas today, it's hard to imagine the city as a hotbed for organized crime, such as gambling, prostitution and bootlegging. But from the late-1800s through the mid-1900s, especially in the 1930s, Hot Springs was a popular hangout for Al Capone, Frank Costello, Bugs Moran, Lucky Luciano, and other infamous mobsters. The safe, secluded scenic location of Hot Springs made it the ideal hideout.
- ▶ During this realm of local rule, hotel rooms, saloons, and back alleys were the hotspots for cards and craps and casino-type gaming of all kinds. Hot Springs offered Las Vegas-style amenities before there was a Las Vegas.
- ▶ Though illegal, and a felony under Arkansas law, the betting was no secret to the majority of local authorities. Police officers, judges, and even the mayor turned a blind eye to the industry either because they were being paid off by one of the families or were participating in the gaming themselves.
- ▶ Leo McLaughlin was elected mayor of Hot Springs in 1926, and fulfilled a campaign promise to allow gambling. Illegal gambling had long been a staple of life in Hot Springs, but McLaughlin took it to a new level using voter fraud and other unlawful tactics to drive his political machine. During his 22-year reign, Hot Springs became a haven for notorious criminals and mobsters, including Owen “Owney” Madden, Charles “Lucky” Luciano, and Al Capone.

- ▶ It's easy to see how Hot Springs became a haven for criminals. One of the most notorious was Owney "The Killer" Madden, referred to as "The English Godfather." Madden arrived in Hot Springs in 1935, seeking a slower lifestyle than the one he was accustomed to in New York City. Originally from England, Madden grew up in the rough neighborhoods of Manhattan's "Hell's Kitchen" and is credited with putting the "organized" into organized crime.
- ▶ Well respected and well liked, Madden settled into Hot Springs very easily. Eventually, more and more gangsters arrived. The word spread that Hot Springs was the perfect hideout for criminals running from police investigations. It is said that Al Capone and his bodyguards would rent out entire floors of hotels.
- ▶ Gangster activity in Hot Springs came to an end in the 1960s, due to a federal crackdown on what the government called "the site of the largest illegal gambling operation in the U.S."
- ▶ Remnants of the city's notorious past can still be found inside The Gangster Museum of America, located in downtown Hot Springs. The museum features classic relics, including old roulette tables, vintage slot machines, Madden and Capone exhibits, weapons, and a documentary in the museum's theater.

▶ A WINNING LOCATION – BASEBALL LEGENDS' FAVORITE PLACE TO PLAY

- ▶ In 1886, Cap Anson brought his Chicago White Stockings (now the Cubs) to Hot Springs, Arkansas. Famous for its hot mineral waters and Ouachita Mountain scenery as well as its hotels and nightlife, this bustling turn-of-the-century resort town was the perfect place for something no one had ever heard of: annual spring training for professional baseball. In time, five fields were built. Each spring, as many as 250 players came here to train, including the legends of the game.
- ▶ The Hot Springs Baseball Trail preserves the places where legends stood, where records were set, and where baseball itself was shaped. At each site on the trail, you'll find square, digital "codes," that, when scanned by your smartphone, link to historic photos, audio clips and more. You can use your cell phone to access stories of the golden age of baseball in Hot Springs. You can visit hotspringsbaseballtrail.com or a brochure with more information on the Hot Springs Baseball Trail is available at the Hot Springs Visitor Center.

Catering Menus 2025

BREAKFAST MENU

Plated & Buffet Selections

If group falls below 25 persons, a "Small Group Fee" of \$100.00 will be applied

7

Plated - All American Breakfast - \$14 per person (\$18.55 Inclusive)

Scrambled Eggs, Country Fried Potatoes, Crisp Bacon, Country Sausage, Orange Juice, Water & Coffee

Plated – Hot Springs Big Breakfast - \$18 per person (\$23.85 Inclusive)

Scrambled Eggs, Bacon, Sausage, Country Fried Potatoes, Biscuits & Gravy, Orange Juice, Water & Coffee

Classic Buffet - \$16 per person (\$21.20 Inclusive)

Scrambled Eggs with Cheese, Breakfast Potatoes, Bacon, Sausage, Biscuits & Gravy, Whole Fruit, Orange Juice, Water & Coffee

Sunrise Continental - \$13 per person (\$17.23 Inclusive)

Breakfast Danishes, Assorted Muffins, Fresh Sliced Fruit Tray, Assorted Yogurts, Water & Coffee

Southern Breakfast Buffet - \$22 per person (\$29.15 Inclusive)

Quiche Florentine, Scrambled Eggs with Bacon & Cheese, Breakfast Potatoes with Sautéed Onions & Peppers, Bacon, Sausage, Biscuits & Gravy, Sliced Seasonal Fruit, Assorted Breakfast Pastries, Orange Juice, Water & Coffee

Brunch Options

Hours Available: 9am – 11am

If group falls below 25 persons, a “Small Group Fee” of \$100.00 will be applied

\$22 per person (\$29.15 Inclusive)

8

The Morning Glory

Ham & Egg Scramble, Brown Sugar Bacon, French Toast with Syrup, Fruit Salad, Hashbrowns

Mid-Morning Stretch

Quiche Lorraine, Chicken & Waffles, Breakfast Potatoes, Bagels & Cream Cheese, Assorted Muffins, Sausage Patties

Sunrise Harvest

Classic Eggs Benedict, Avocado Toast, Assorted Muffins, Assorted Yogurts, Sliced Fresh Fruit Tray

Choose up to 3 beverages for options above:

*Coffee

*Bottled Water

* Assorted Hot Tea Bags

*Fruit Juice

* Unsweet Tea

► All Breaks are for 2 Hours

Break Service

Wake Up Call - \$18.00 per person (\$23.85 Inclusive)

Bagels, Butter, Preserves, Yogurt, Fresh Fruit, Granola, Milk, Orange Juice, Hot Tea, Coffee

Cinema Classics - \$15 per person (\$19.88 Inclusive)

Freshly Popped Popcorn, Tortilla Chips with Nacho Cheese & Jalapenos, Full Sized Candy Bars, Cracker Jacks, Assorted Soft Drinks & Bottled Water

Chocolate Lovers Break - \$16 per person (\$21.20 Inclusive)

Fudge Brownies, Freshly Baked Chocolate Chip Cookies, Chocolate Covered Pretzels, Full Size Candy Bars, Hot Chocolate & Coffee

Protein Pack - \$20 per person (\$26.50 Inclusive)

Hard-Boiled Eggs, Cheese Cubes, Crackers, Grapes, Almonds, Lox Bagels, Overnight Oats, Bottled Water

Ala Carte Break Items

► Served by the Dozen:

10

► Elegant Danish	\$48	
► Breakfast Pastries	\$36	
► Bacon or Sausage, Egg & Cheese on a Biscuit	\$70	
► Breakfast Burrito	\$65	
► Cinnamon Rolls	\$36	
► Assorted Muffins	\$32	
► Scones-(Chocolate, Apple, Cinnamon, Blueberry)	\$38	
► Fried Pies – Assorted Flavors	\$24	
► Fruit & Cheese Tray	\$45	
► Sliced Fresh Fruit Tray	\$45	
► Jumbo Cookies (Choice of 1: Sugar, Oatmeal, Chocolate Chunk, Peanut Butter)	\$36	\$36
► Fudge Brownies	\$36	
► Assorted Bags of Chips & Pretzels	\$45	
► Full Sized Candy Bars	\$30	



► Beverages

► (Charged Based on Consumption)

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- | | |
|-----------------------------------|-------------|
| ► Assorted Soft Drinks | \$4.00 each |
| ► Bottled Water | \$3.00 each |
| ► Bottled Fruit Juice | \$5.00 each |
| ► Assorted Hot Tea Bags | \$2.00 each |
| ► Assorted Coffee K Cups | \$2.00 each |
| ► Unsweet Iced Tea w/Lemon Slices | \$35 Gallon |
| ► Sweet Iced Tea w/Lemon Slices | \$35 Gallon |
| ► Arnold Palmer | \$35 Gallon |
| ► Lemonade | \$32 Gallon |
| ► Regular Coffee | \$35 Gallon |
| ► Decaf Coffee | \$35 Gallon |
| ► Gatorade | \$4.00 each |
| ► Propel Water | \$6.00 each |
| ► Red Bull | \$8.00 each |
| ► V8 | \$5.00 each |

To – Go Boxes

If group falls below 25 persons, a
“Small Group Fee” of \$100.00 will be applied
1 Selection for Entire Group or a 50/50 Split
\$20 Per Person (\$26.50 Inclusive)

12

Selections include:

Chicken Salad on a Croissant (Celery, Mayo, Salt, Pepper, Onion & Garlic Seasoning)

Tuna Salad on a Croissant (Egg, Mayo, Salt, Pepper, Onion & Garlic Seasoning)

Ultimate Club Sandwich (Turkey, Ham & Bacon)

Cold Pastrami on Rye

Corned Beef on Rye

Grilled Vegetable on Ciabatta

Roasted Veggie Wraps

Cobb Salad – Diced Ham, Turkey, Bacon, Tomatoes, Shredded Cheese & Green Onion served on a bed of mixed greens & ranch dressing

Blackened Chicken Salad – Blackened Chicken Breast, Roasted Corn, Sliced Bell Peppers & Red Onions, Served with Ranch Dressing

* All Sandwiches are accompanied by Appropriate Condiments, Assorted Chips, Cookie, Bottled Water & Assorted Sodas.

Plated Lunch or Dinner Options

Groups of Less than 25 persons, a "Small Group Fee" of \$100 will be applied
(1 Selection per Meal Function)

\$30.00 ++ per person (\$39.75 Inclusive)

Includes: Fresh Rolls, Water, Iced Tea and Coffee (upon request)

13

**Salads – (Select 1)

Pasta Salad, Garden Salad, Caesar Salad, Wedge Salad, House Salad

**Starches – (Select 1)

Chef's Choice, Roasted Red Potatoes, Mashed Potatoes, Wild Rice, Rice Pilaf, Beans (Red or Pinto), Red Beans & Rice

**Vegetables – (Select 1)

Chef's Choice, Broccoli & Cheese, Southern Style Green Beans, Oven Roasted Root Vegetables, Vegetable Medley, Mixed Greens, Brussel Sprouts, Fried Squash, Whole Kernel Corn, Succotash,, Black Eyed Peas

Entrees are on next page.....

Plated Lunch or Dinner Options Contd

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Entrees – (Select 1)

**Beef Options:

Beef Tips w/Onion & Peppers, Beef Stroganoff, Sliced Roast Beef w/Au Jus Gravy, Meatloaf, Petit Filet Mignon, Country Fried Stead w/Gravy, Sliced Beef Brisket, NY Strip

**Pork Options:

Sliced Baked Ham, Grilled Pork Chops (GF), Pork Piccata, BBQ Pulled Pork, Roasted Pork Tenderloin

**Chicken Options:

Chicken Corden Bleu (GF), Grilled Chicken Caprese (GF), Chicken Fried Chicken w/Pepper Gravy, Baked Tuscan Chicken, Sliced Roasted Turkey

**Fish & Seafood Options:

Southern Fried Catfish w/Tartar Sauce, Fried White Fish, Sweet Bourbon Glazed Salmon, Baked Fish w/Lemon Garlic Butter, Fish Florentine, Shrimp Scampi or Shrimp Creole

**Vegetarian Options:

Grilled Vegetable Lasagna, Eggplant Parmesan, Marinated Portobello Steak



► Create Your Own Buffet

► (Available for Lunch or Dinner)

15

Groups of less than 25 persons a "Small Group Fee" of \$100 will be applied

Buffets include Fresh Rolls, Dessert, Water, Tea and Coffee (upon request)

1 Entrée - \$25 per person (\$33.13 Incl)

2 Entrée - \$30 per person (\$46.38 Incl)

3 Entrée - \$38 per person (\$50.35 Incl)

****Salads – (Select 1)**

Pasta Salad, Garden Salad, Caesar Salad, Wedge Salad, House Salad

****Starches – (Select 1)**

Chef's Choice, Roasted Red Potatoes, Mashed Potatoes, Wild Rice, Rice Pilaf, Beans (Red or Pinto), Red Beans & Rice

****Vegetables – (Select 1)**

Chef's Choice, Broccoli & Cheese, Southern Style Green Beans, Oven Roasted Root Vegetables, Vegetable Medley, Mixed Greens, Brussel Sprouts, Fried Squash, Whole Kernel Corn, Succotash,, Black Eyed Peas

****Entree Options:**

Fried Southern Catfish, Pesto Chicken, Chicken Caprese, Cajun Chicken, Chicken Marsala, Chicken Alfredo, Fried Chicken, Ginger Soy Glazed Salmon, Grilled Pork Chops, Pork Tenderloin, Roasted Pork Loin, Beef Tips w/Onions & Peppers, Sliced Roast Beef w/Au Jus Gravy, Spaghetti w/Meatballs & Marinara, Baked Ham Slices, Country Fried Steak w/Gravy, Shrimp Scampi, Shrimp Creole over Rice, Meatloaf

Specialty Buffets – (Available for Lunch or Dinner)

If group falls below 25 persons a “Small Group Fee of \$100 will be applied

Buffets include Fresh Rolls, Water, Iced Tea & Coffee (upon Request)

16

****Bathhouse Row Buffet - \$25 per person (\$33.13 Incl)**

Fresh Fruit Salad, Baked Potatoes with warm chili and toppings, Fresh Garden Greens with Grape Tomatoes, Red Onion, Olives, Sweet Red Peppers, Cucumbers, Hard-Boiled Eggs, Bacon Bits, Croutons, Cheddar Cheese and Ham

****Butcher Block Deli Buffet - \$25.00 per person (\$33.13 Inclusive)**

Chef's Soup du Jour, Coleslaw, Loaded Potato Salad, Display of Sliced Deli Meats with Garden Garnishes & Condiments, Roast Beef, Honey Glazed Ham, Roasted Turkey Breast, Swiss, Provolone & Cheddar Cheese, Assorted Rolls and Breads, Fresh Baked Cookies

****Tri-Lakes Buffet - \$28.00 per person (\$37.10 Inclusive)**

Pride of the Pond catfish served with homemade tarter sauce, hush puppies, French fries, pinto beans, potato salad, coleslaw, tossed green salad and Dessert

****Tex-Mex Treasures - \$28 per person (\$37.10 Inclusive)**

Chicken Tortilla Soup, Mexican Chopped Salad, Tortilla Chips with Salsa and Guacamole, Beef Barbacoa, Pork Carnitas, Beef Enchiladas with Chili Con Carne Sauce, Warm Tortillas, Garden Garnishes, Condiments & Dessert



► Specialty Buffets contd.

- If group falls below 25 persons a “Small Group Fee” of \$100 will be applied
- Buffets include Fresh Rolls, Water, Iced Tea and Coffee (Upon Request)

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****Southern Delta Buffet - \$28 per person (\$37.10 Inclusive)**

Chicken Fried Chicken with Gravy, Meatloaf, House Salad with Assorted Dressings, Mashed Potatoes, Green Bean Casserole, Succotash, Glazed Baby Carrots & Dessert

****The Mobster Feast \$22 Per Person (\$29.15 Inclusive)**

Spaghetti, Linguini, Marinara Sauce, Alfredo Sauce, Italian Meatballs, Sliced Grilled Chicken, Garden Salad with Assorted Dressings, Sliced French Bread & Dessert

****DIY Taco Bar - \$24 per person (\$31.80 Inclusive)**

Seasoned Ground Beef, Shredded Chicken, Flour Tortillas, Taco Shells, Shredded Cheese, Guacamole, Sour Cream, Chips & Salsa and Dessert

► Specialty Buffets contd.

► If group falls below 25 persons a “Small Group Fee” of \$100 will be applied

Buffets include Fresh Rolls, Water, Iced Tea and Coffee (Upon Request)

18

****The All-American Buffet - \$25 per person (\$33.13 Inclusive)**

Hamburgers with all the fixings, Hot Dogs, Chili, Fries, Condiments & Garnishes, Buns & Dessert

****Bourbon Street Cajun Buffet - \$38 per person (\$50.35 Inclusive)**

Chicken & Sausage Gumbo with White Rice, Bourbon Blackened Chicken, Voo-Doo Shrimp Pasta, Loaded Potato Salad, Smothered Green Beans with New Potatoes (Onion, Bacon, Chicken Stock & Seasonings), French Bread and Dessert

****Woo Pig Sooie Buffet - \$28 per person (\$37.10 Inclusive)**

Garden Salad with Assorted Dressings, Loaded Potato Salad, BBQ Pulled Pork, BBQ Chicken, Molasses Baked Beans, Fresh Buttered Sweet Corn, Sliced Cheese, Assorted Condiments, Buns, Rolls and Dessert

Desserts

▶ Buffet Dessert Choices

- ▶ Chef D's Hot Bread Pudding (Made w/Golden Raisins, No Nuts)
- ▶ Chef's Choice Assorted Dessert Display
- ▶ Cobblers – (Choice of: Apple, Peach, Cherry, Strawberry, Blackberry, Chocolate or Pecan)
- ▶ Banana Pudding
- ▶ Chocolate Mousse and Berries

▶ Plated Dessert Choices

- ▶ NY Cheesecake
- ▶ Crème Brûlée Cheesecake
- ▶ Chocolate Cake
- ▶ Carrot Cake
- ▶ Pecan Pie
- ▶ Apple Pie
- ▶ Chef's Choice Assorted Dessert Display

Carving Station Addition

▶ Minimum of 50 guests

▶ Pricing is based on 60 minutes of service and all stations

▶ include appropriate accompaniments and Assorted Rolls

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▶ Baked Virginia Ham \$400

▶ (Pre-Sliced Cider-Mustard Glazed, Sweet and Spicy Mustards)

▶ Roasted Turkey Breast \$400

▶ (Pre-Sliced Sage rubbed and slow roasted, served with Mustard, Cranberry Sauce, and Gravy)

▶ Roasted Pork Loin \$400

▶ (Pre-Sliced with Jerk Spice Rubbed and Roasted, served with Apple Chutney)

▶ Prime Rib Beef \$800 (5 oz portion)

▶ (Pre-Sliced Herb Roasted served with Creamy Horseradish & Au Jus)

▶ Smoked Beef Brisket & Sausage \$650

▶ (Sliced Texas Style Beef Brisket & Kielbasa Sausage

▶ served with BBQ Sauces)

Hot Reception Hors d'Oeuvres

Based on 50 Pieces

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▶ Crab Stuffed Mushrooms	\$160
▶ Fried Raviolis (Filled with Beef or Cheese) – Served with Marinara	\$125
▶ Deep Fried Deviled Eggs with Bacon and Chives	\$120
▶ Pretzel Bites – Served with Beer Cheese Dip & Mustard	\$120
▶ Meatballs – Choice of 1 per Order: Swedish, BBQ or Marinara	\$130
▶ Chicken Tenders – Served with Ranch and BBQ Dipping Sauce	\$125
▶ Quesadillas – Choice of 1 per Order: *Cheese, Beef or Chicken	
▶ Served with Sour Cream and Salsa	\$130
▶ Sliders – Choice of 1 Per Order: *BBQ Pork, Roast Beef –n- Cheddar,	
▶ Cheeseburger, Mushroom Swiss or Grilled Vegetable	\$150
▶ Empanadas: Chicken & Cheese, Beef & Cheese	\$150
▶ Chicken Wings: Garlic Parmesan, Sweet Chili, BBQ, Sweet & Spicy	
▶ Naked, Lemon Pepper & Buffalo	\$150
▶ Fried Pickles	\$120
▶ Jalapeno Poppers: Cheddar or Cream Cheese	\$130
▶ Quail Breast Wrapped in Bacon	\$250



Cold Reception Hors d' Oeuvres

Based on 50 Pieces

22

- ▶ Shrimp Shooters \$150
- ▶ Assorted Deli Pin Wheels \$125
- ▶ Melon Prosciutto Skewers (Honey Dew & Cantaloupe) GF \$135
- ▶ Chipotle Tofu and Pineapple Skewers- GF \$125
- ▶ Shrimp Tostada Bites \$150
- ▶ Petite Club Sandwiches \$145
- ▶ Fresh Fruit & Cheese Tray \$200
- ▶ Fresh Vegetable Tray with Dip \$150
- ▶ Charcuterie Board \$240

▶ Party Chips & Dips

- ▶ 7 Layer Dip with Tortilla Chips \$135
- ▶ Guacamole and Salsa Served with Tortilla Chips \$130
- ▶ Queso Dip served with Chips \$120
- ▶ Onion Souffle served with Pita Chips \$125
- ▶ Spinach Artichoke Dip with Pita Chips \$125



Birthday Packages

30 Person Minimum

23

► Pizza Party

► 5, 1 topping 16" Pizzas, and 3 Gallons of Lemonade

*\$10 per person (\$13.25 Incl)

Pizza & Wings

► 5, 1 topping 16" Pizzas, 50 Wings and 3 Gallons of Lemonade

► \$15 Per Person (\$19.88 Incl),

► ****Toppings:** Pepperoni, Sausage, Canadian Bacon, Ham, Chicken, Beef, Bacon, Red Onion, Spinach, Pineapple, Tomato, Jalapeno, Bell Pepper, Olive

► Chicken Tenders & Mac and Cheese

► 75 Chicken Tender Strips, Large Chafer of Mac and Cheese -

► \$18 Per Person (\$23.85 Incl)

► Add Lemonade for an additional \$35 per gallon

► Add Assorted Soft Drinks and Bottled Water for an additional \$2 Per Person

► Banquet Bars

- Bar Set Up \$200 – Includes Bar Set up and Bartender for 2 hours
 - \$25 per additional Hour
 - \$25 per additional hour for Bartender
- Minimum sales of \$300 (Does not Include Bar Set up Charge)

► Host Bar Prices – (Plus Tax & Service Charge)

- Premium - \$8
- Super Premium - \$10
- Domestic Bottled Beer - \$4
- Imported Bottled Beer - \$6
 - House Wine - \$7
 - Specialty Wine - \$8

► Cash Bar Prices

- Premium - \$10
- Super Premium - \$12
- Domestic Bottled Beer - \$5
- Imported Bottled Beer - \$7
 - House Wine - \$8
 - Specialty Wine - \$10

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Premium

Tito's, Makers Mark, Beefeaters, Bacardi, Jose Cuervo,
Triple Sec

Super Premium

Grey Goose, Knob Creek, Tanqueray, Don Julio, Lebron Cachca, Captain Morgan, Grand
Marnier

Domestic Beer

Bud Light, Miller Light, Coors Light, Michelob Ultra

Imported Beer

Corona, Heineken, Dos Equis XX Amber, Stella, Dos Lager
Heineken Non-Alcoholic

Wine

Canyon Road Chardonnay, Pinot Noir and Cabernet Sauvignon

Specialty Wine:

LaCrema, Pinot Noir, Louis Martini Cabernet, Cavit Moscato, LaCrema Chardonnay,
Luna Nuda Pinot Grigio, Cupcake Sauvignon Blanc, St. Michelle Riesling, Beringer White
Zinfandel, Ecco Domani Pinot Grigio, Villa Maria Sauvignon Blanc, Mumm's Napa Sparkling,
LaMarca Prosecco, Pol Rene French Sparkling Wine

▶ Vendor Tables and Linens

▶ Costs are Per Day

▶ (Linen only Included with Meal Functions and Break Stations)

▶ Vendor Table \$20 Each

▶ Includes 6' Table, Stretch Tablecloth and 2 Chairs

▶ White Linens:

▶ 54" x 120" – For Classroom Setups \$15 Each

▶ 120" Rounds – For Crescent Setup or Rounds \$15 Each

▶ Colored Napkins \$2.00 each

▶ (The colored napkins are provided by a 3rd party – Some

▶ Colors may not be available.)



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► Meeting Room & Parlor Enhancements

► (Per Day Cost)

- | | |
|--|--------------------|
| ► Dance Floor 15'x15' | \$200 |
| ► Stage 4' x 8' Section (4 Sections) | \$100 Each Section |
| ► Flip Chart with Markers | \$40 Each |
| ► Dry Erase Board with Markers | \$25 Each |
| ► Parlor Suite Enhancements | \$75 |
| ► *10 (Ten) Extra Chairs & 1 – 6' Table, 1 Large Bin of Ice with Scoop, Large Trash Can with Extra Trash Bag | |



▶ Audio/Visual Equipment

▶ Included in Room Rental unless otherwise shown

▶ Presentation Package is in every meeting room and Includes:

▶ (LCD Projector, Screen, House Sound, Wired Microphone And HDMI Cable)

▶ Wireless Microphone \$40 Each

▶ Wireless Lavalier Microphone \$40 Each

▶ House Sound Connection \$50

▶ * Compatible with Any Mobile Device or Laptop that has a 3mm Mic or Headphone Port.

▶ **Our system sometimes has trouble with Apple Products. HP's are recommended. If you have a Mac for your laptop, we ask that you bring the connector for HDMI.





Policies and Information

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Credit Policy

The Hotel Hot Springs requires all requests for credit to be placed a minimum of six (6) weeks prior to your event to ensure sufficient time to approve a direct bill account. Unless credit has been established with the hotel, payment must be made in full in the form of a valid credit card, a cashier's check or by certified check, a minimum of seven (7) business days prior to your event. Personal checks are only accepted three weeks prior or more. Please discuss payment arrangements with your sales representative for additional information.

Food and Beverages

No food or beverages, alcoholic or otherwise, shall be brought into The Hotel Hot Springs by the patron or attendees from any outside source. To ensure compliance with the Arkansas Department of Health food handling regulations, all food must be consumed on the hotel premises during the time contracted. No food or beverages may be removed from the hotel premises.

All food and beverages are subject to applicable service charges of 20% and current taxes (12.5) as specified on the contract.

The Hotel Hot Springs does follow the sales and service of alcoholic beverages in accordance with the Arkansas A.B.C. regulations. All alcoholic beverages must be supplied and served by the hotel staff and bartenders. We reserve the right to request proper identification of any guest and may refuse service to anyone. No alcoholic beverages may be removed from the hotel premises.

We will make every effort to adjust menus to conform to religious or dietary preferences.

Policies and Information

Guarantee

Your number of attendees must be specified seven (7) business days prior to your event. This will be considered your minimum guarantee not subject to reductions, should fewer attend.

Banquet and meeting rooms are assigned by the number of people anticipated and not guaranteed. If attendance decreases or increases, we reserve the right to move groups to a room suitable for the expected attendance. We also reserve the right to charge additional labor fees of \$200 for extra set up work required to adjust meeting room space to meet groups needs while on site. This can include, but not limited to: Change in Food Serve Times, Change in room setup, Adding additional tables, etc.

Liability

The Hotel Hot Springs reserves the right to inspect and control all private functions. We reserve the right to request additional security at the guest's expense. Liability for damages to the premises will be charged accordingly. The Hotel Hot Springs cannot assume responsibility for any personal property and equipment brought on the premises.



Policies and Information

Parking

The Hotel Hot Springs is not responsible for loss or damage to you, your vehicles or their contents while parked on or off the hotel property.

Lost and Found

The housekeeping department administrates the lost and found. The Hotel cannot be responsible for damage or loss of any articles left in the hotel prior to and following your event. Please call the Hotel and request the Housekeeping Department so they can give you more information regarding the lost items.

Package Handling

All incoming packages should be clearly marked with the name of your company, your name and arrival date. Please make sure all packages are clearly labeled. Due to limited storage space, we ask that you do not send packages more than one week in advance. We cannot accept COD shipments, nor will we accept freight shipments from individual exhibitors at exhibit shows. Please make all arrangements for any outgoing boxes to be picked up before you leave the hotel. Boxes left on our premises for longer than a week after departure without shipping instructions will be discarded.