Menu Options

BASIC
Choose from a menu offering chicken, beef, pork, seafood, lamb, and vegetarian entrees. Salad, rolls, vegetable, starch and dessert included. Buffet self-service, paper napkins; limited front-of-house service.

CUSTOM
We offer several service styles. Choices include a simple or upscale buffet or a more formal plated dinner. Food options run the gamut from standard fare to a menu that includes dynamic appetizers and entrees. Fine china & glassware, linen, table service, and wait staff/bussing are part of the package. Prices vary depending on menu design.

APPETIZERS
We are happy to add any appetizers from our varied, delectable selection for an additional charge.

LINEN
Linen service will be charged at $5.00 per table cloth (damask are $7.00) and $1.00 per napkin.
What we can do for you!

It is the goal of Atwater Dining staff to cater events for the college community. The Atwater Dining space is an attractive venue where one can host events from receptions to served dinners. We offer enticing, creative menus focusing on local foods whenever possible.

In the following columns you will find guidelines for ordering procedures, policies and specific menu. These will give you a general overview of the services and food options that are available to our guests, as well as some of the operational limitations of our service. We will accommodate special dietary needs upon request. We are available to help with your needs and will be happy to guide you through the planning process. Atwater is available to host your events Monday through Saturday evenings most weeks of the year.

**Guest Counts**

* A confirmed guest count is required five (5) business days prior to any event.

**Cancellations:**

If you find it necessary to cancel an event, please provide at least five (5) business days notice. Events cancelled without five (5) business days notice will be billed for any costs incurred up to 50% of the estimated total cost of the event.

If the event is cancelled due to inclement weather, every attempt will be made to keep the costs billed to the customer at a minimum.

**Special Orders**

The Atwater staff is skilled at preparing a wide variety of specialty dishes using our own recipes or those provided by our customers. If your event includes specific/specialty recipes, you will need to allow additional lead time in planning your event to guarantee all ingredients are available and the recipe is tested. A fifteen (15) business day minimum is required for special menu requests. Additional planning fees may apply.

**Billing**

When planning and ordering an event, the event planner will need to furnish an accurate banner index code for interdepartmental college charges.

**Alcohol Service**

Atwater has a standing liquor license and offers a wide range of flexibility and variable options in planning an event that includes alcohol service. Atwater ensures compliance with all state laws and regulations regarding alcohol. We offer beer, wine and hard liquor service. Because Atwater offers a wide variety of both service options and alcohol selections, these events will generally require additional consultations to determine pricing and service options. Staffing needs for alcohol service will be determined at the time the event is planned. Larger events require more staff. Some staffing arrangements require a four (4) hour minimum. Staffing needs are paid by the hour.

Charges for alcohol service is based on consumption.

We offer:

- Beer Service
- Wine Bars
- Wine & Beer Bars
- Full Bars

Bartenders and other service attendants are a separate charge.