



DC CENTRE BUSINESS MENU

DC CENTRE BANQUET FACILITY

11830 Stonegate Drive
Omaha, Nebraska 68164
(402) 393 - 7431
dcentre.com

WELCOME TO "AFFORDABLE ELEGANCE"

Welcome to Omaha's most elegant and affordable event venue. We offer a variety of services that combined with your specifications, create successful corporate, small business or non-profit events. From all-day seminars to chic evening productions, DC Centre will help you bring it all together.

Gold, Silver, Bronze Ballrooms
Silver (A or B) & Bronze (A or B) Suites
VIP Suite

Private dining suite perfect for smaller groups of up to 35 guests boasts an intimate & upscale ambiance with exclusive bar, wall fireplace and banquet staff. Event will not exceed six hours.

The Room Rental includes the following services:

- China & Silverware • Video Security • Linens • Napkins • Bartender • Skirting
- Podium, Mic & Screen • DC Centre Centerpieces (if needed) w/ Mirrors
- Basic Decorating • Setup & Cleanup • Event Room Manager

The rooms we have available: Gold, Silver and Bronze Ballrooms with a capacity of 400 guests, Silver A or B Suite and Bronze A or B Suite with a capacity of 200 guests.

Nebraska sales tax of 7% and Omaha's restaurant tax of 2.5% will be applied to all food and beverage. Additionally, an 20% facilities service charge will be applied to all contracts.

Outside security fee of \$200 charged for every 5 hours.



BREAKFAST

Breakfast

Includes Iced or Hot Tea, Coffee & Water

Traditional Breakfast Menu

Includes Hand Whipped Scrambled Eggs with Hollandaise Sauce or Salsa,
Seasonal Fruit, 1 from the Griddle, 1 Meat, 1 Potato and 1 Bread.

From the Griddle:

French Toast
Waffles
Pancakes

Meats:

Smoked Sliced Bacon
Pork Sausage (Links or Pat-
ties)

Potatoes:

Crispy Hash Browns
Classic Triangle Potato Cakes
Oven Roasted Potatoes

Breads:

Homestyle Cinnamon Rolls
Assorted Bagels
Biscuits with Honey & Butter

Continental Breakfast Menu

Includes: An assortment of Pastries, Rolls, Bagels and Seasonal Fruit

Add-ons

Juice (Orange, Tomato, Grapefruit or Cranberry)

Mimosas or Bloody Marys

LUNCH

Lite Lunch

Includes Iced or Hot Tea, Coffee & Water

Waltz

Marinated, teriyaki-grilled chicken strips atop fresh mixed greens with bacon bits, croutons, tomatoes, slivered almonds & egg. Served with a fruit tray (seasonal) and a brownie.

Cha Cha

Grilled chicken wrap, garnished with tomato, lettuce, shredded cheese, Chipotle Mayo, cup of soup (choice of: potato, broccoli cheese, vegetable or chicken noodle), assorted crackers and a slice of pie.

Tango

Chicken fried steak, mashed potatoes and gravy, salad, dinner roll and a slice of pie.

Rumba

Warm steak sandwich, grilled with onions, peppers and Swiss cheese, a bag of chips, a pickle and a slice of specialty cake

West Coast Swing

Sliced turkey and roast beef with wheat bread and sour dough rolls, Swiss and cheddar cheese slices, potato salad and cole slaw, vegetable garnish (lettuce, tomato, red onions and pickles) and warm apple/cherry crisp.

The Country Two-Step

BBQ Pulled Pork Sandwiches with choice of Potato Salad, Baked Beans or Cole Slaw. Also served with Corn Bread and a Slice of Pie

Menu Enhancements

Fruit Tray
Vegetable Tray

Add-On

Soda

DC Centre has a variety of sack lunch options for events. Ask your sales representative for more information!

HORS D'OEUVRES

Simple Hors D'oeuvres

Traditional Choice of (3) (2 pieces per person)

Premium Choice of (4) (3 pieces per person)

- Vegetable & Pork Egg Rolls
- Vegetable Spring Rolls
- Carved Roast of Beef or Tender Roasted Turkey with Mini Buns
 - Tangy Barbecue Meatballs
 - Mozzarella Sticks
- Deep Fried Chicken Strips
- Potato Skins
- Fried Mac & Cheese Bites
- Tortilla Chips & Fresh Garden Salsa
- Boneless Hot Wings
- Classic Hummus with Pita Chips, Pita Bread or Vegetables
 - Flatbread (BBQ Chicken, Caprese or Spicy Italian)

Grand Hors D'oeuvres

Traditional Choice of (3) (2 pieces per person)

Premium Choice of (4) (3 pieces per person)

- Shrimp with Roasted Garlic Herb Sauce
- Shrimp Lime Cerveza
- Shrimp Skewers
- Bruschetta Topped with Garlic & Tomato
- Cream Cheese Stuffed Mushrooms
 - Hand Skewered Chicken Kabobs
- Fresh Garden Salsa & Crispy Tortilla Chips
- Artichoke Spinach Dip with Pita Chips
- Spanakopita Spinach Puff
- Pork Pot Stickers
- Beef Ravioli with Marinara Sauce
 - Smoked Chicken Quesadillas
 - Southwestern Egg Rolls

Selections are based on a minimum of 50 guests. If additional hors d'oeuvres are required during the event, further charges will be assessed and payable.

BUFFETS

Ultimate Buffet

Ultimate Buffet includes rolls with butter

Gold Menu Choice of (3) Entrees, (2) Potatoes, (2) Vegetables & (2) Salads

Silver Menu Choice of (2) Entrees, (1) Potato, (1) Vegetable & (1) Salad

Bronze Menu Choice of (1) Entree, (1) Potato, (1) Vegetable & (1) Salad

Entrees

- Peppercorn Encrusted Pork Tenderloin
- House Marinated Grilled Sirloin Steak
- Carved Prime Rib of Beef served with Au Jus & Horseradish Cream Sauce
 - Chicken Marsala with Sherry, Cream & Mushroom Sauce
- Roasted Beef Tenderloin with Bearnaise Sauce • Shrimp Scampi with Linguini
 - Lemon Chicken Scaloppini with Lemon Garlic Cream Sauce
- Seasoned Baked Fish (Salmon or Halibut*) • Bourbon Apple Pork Tenderloin

*These entrees may adjust in price at the detailing appointment based on current market price.

Potatoes

- Whipped Garlic Mashed Potatoes
- Cheesy Twice-Baked Potatoes
 - Linguini in Garlic Butter Sauce
 - Rice Pilaf
- Sweet Potato Casserole

Vegetables

- Whole Kernel Corn
- Traditional Green Bean Casserole or Green Bean Almondine
- Springtime Asparagus* (Seasonal Availability)
- Bahama Blend Vegetables
- Spring Blend Vegetables

Salads

- Fresh Cole Slaw
- American Blend Tossed Salad with Dressing
- Italian Pasta Salad
- Caesar Salad

Add \$2.50 per person to any buffet for sit down dinner service. All buffets remain open up to 1.5 hours from serving time or until cake cutting commences, whichever occurs first. Any remaining food on any buffet line will not leave the premises.

BUFFETS

Grand Buffet

Grand Buffet includes rolls with butter

Gold Menu Choice of (3) Entrees, (2) Potatoes, (2) Vegetables & (2) Salads

Silver Menu Choice of (2) Entrees, (1) Potato, (1) Vegetable & (1) Salad

Bronze Menu Choice of (1) Entree, (1) Potato, (1) Vegetable & (1) Salad

Entrees:

- Seasoned Grilled Chicken Breast choose Italian, Malibu or BBQ Seasoning
 - Carved Top Choice Slow Roasted Baron of Beef with Au Jus
- Medallions of Pork with Tarragon Cream Sauce • Lemon Garlic Baked Cod
 - Three Cheese Tortellini with Tomato Basil Marinara Sauce
- Applewood Smoked Carved Ham • Marinated Beef Brisket • Golden Chicken Cordon Bleu
 - Chicken Piccata with White Wine Lemon & Caper Sauce
- Traditional Ground Beef or Sundried Tomato Vegetable Lasagna
 - Cheese Stuffed Manicotti • Tuscan Chicken
 - Fettuccine with Creamy Alfredo Sauce and Chicken

Potatoes

- Fluffy Whipped Potatoes with Gravy
- Cheesy Au Gratin Potatoes
 - Linguini in Garlic Butter Sauce
 - Cheesy Twice-Baked Potatoes
- Herb Roasted Red Potatoes
 - Rice Pilaf

Vegetables

- Whole Kernel Corn
- Traditional Green Bean Casserole or Green Bean Almondine
- California Blend Vegetables
- Country Blend Vegetables

Salads

- Fresh Cole Slaw
- American Blend Tossed Salad with Dressing
- Italian Pasta Salad
 - Potato Salad

Add \$2.50 per person to any buffet for sit down dinner service. All buffets remain open up to 1.5 hours from serving time or until cake cutting commences, whichever occurs first. Any remaining food on any buffet line will not leave the premises.

BUFFETS

Traditional Buffets

Add one additional entree from any Traditional Buffet for \$2.00 per person.

Add one additional side from any Traditional Buffet for \$1.00 per person.

Only applies to Traditional Buffet Menus.

American Buffet

The American Buffet includes rolls with butter

Choose 1 of Each

Entree	Potato	Vegetable	Salad
<ul style="list-style-type: none">• Deep-Fried or Baked Chicken	<ul style="list-style-type: none">• Fluffy Whipped Potatoes with Gravy	<ul style="list-style-type: none">• Whole Kernel Golden Corn	<ul style="list-style-type: none">• American Blend Tossed Salad
<ul style="list-style-type: none">• Slow Cooked Roast Pork with Homemade Gravy	<ul style="list-style-type: none">• Au Gratin Potatoes	<ul style="list-style-type: none">• Kitchen Cut Green Beans	<ul style="list-style-type: none">• All-American Macaroni Salad
<ul style="list-style-type: none">• Beef Tips with Wild Rice and Mushroom Sauce	<ul style="list-style-type: none">• Rice Pilaf	<ul style="list-style-type: none">• Baked Beans	<ul style="list-style-type: none">• Cole Slaw
<ul style="list-style-type: none">• Herb Roasted Tender Turkey Breast	<ul style="list-style-type: none">• Potato Salad	<ul style="list-style-type: none">• Corn on the Cob	
<ul style="list-style-type: none">• Pulled Pork or Beef with BBQ Sauce			

Italian Buffet

The Italian Buffet includes garlic bread

Entree (Choose 1)	Vegetable (Choose 1)	Salad
<ul style="list-style-type: none">• Traditional Spaghetti or Penne Pasta with Tomato Basil Marinara, Tomato Basil Marinara with Ground Beef or Alfredo Sauce.	<ul style="list-style-type: none">• Italian Blend Vegetables	<ul style="list-style-type: none">• American Blend Tossed Salad with Dressing
<ul style="list-style-type: none">• Classic Penne Pasta with Chicken	<ul style="list-style-type: none">• Kitchen Cut Green Beans	

*Sausage may be substituted for ground beef or chicken

All buffets remain open up to 1.5 hours from serving time or until cake cutting commences, whichever occurs first. Any remaining food on any buffet line will not leave the premises.

BUFFETS

Traditional Buffets

Add one additional entree from any Traditional Buffet for \$2.00 per person.
Add one additional side from any Traditional Buffet for \$1.00 per person.

Only applies to Traditional Buffet Menus.

Southwestern Buffet

The Southwestern Buffet includes tortilla chips and Garden Salsa

Entree (Choose 1)

- Taco Shell (Soft or Hard Shell) with Ground Beef or Shredded Chicken
 - Chicken Enchiladas
 - Rice Bowl - Rice, Beans and Toppings with chicken or beef
 - Beef or Chicken Fajitas with Fresh Flour Tortillas - **Extra \$2.00 Per Person**

The Toppings

- Sour Cream
- Shredded Lettuce
- Shredded Cheese
- Sliced Black Olives
- Garden Salsa
- Jalapenos

The Sides (Choose 1)

- Spanish Rice
- Black Beans
- Cilantro Lime Rice
- Refried Beans

Asian Buffet

The Asian Buffet includes fortune cookies

Entree (Choose 1)

- Beef & Broccoli Stir Fry
 - Traditional Asian Vegetable Stir Fry
- Sweet & Sour Chicken
- Sesame Orange Chicken

The Rice (Choose 1)

- White Fluffy Rice
- Fragrant Brown Rice

The Extras (Add \$2.00 pp)

- Pork & Vegetable Egg Roll
- Seafood Rangoon

All buffets remain open up to 1.5 hours from serving time or until cake cutting commences, whichever occurs first. Any remaining food on any buffet line will not leave the premises.

BEVERAGES

Platinum

The Platinum Package includes everything from the Bronze, Silver and Gold Packages plus:

Tito's Vodka, Beefeaters Gin, Jose Quervo, Captain Morgan, Malibu,
Dewars, Jack Daniels, Crown Royal

Gold

The Gold Package includes everything from the Bronze and Silver Packages plus:

Bacardi Rum, Canadian Club Whiskey, Jim Beam Whiskey,
Cutty Sark Whiskey, Southern Comfort, Svedka Vodka,
Lunazul Silver Tequila

Silver

The Silver Package includes everything from the Bronze Package plus all well drinks:

Scotch, Bourbon, Gin, Rum, Vodka, Tequila & Amaretto
Additional Wines: Rose, Merlot & Moscato

Bronze

Coke products, Iced Tea, Coffee, Coors Light Draft beer,
Wines: Pinot Noir (Red) and Chardonnay (White)

Cash Bar

Coke products, Iced Tea, Coffee. Available Sunday through Friday, not available on Saturday. A \$30 fee per hour is accessed with this option.

Canned Beer Available

All items not included in your beverage package will be available for cash purchase. No alcoholic beverages are allowed outside the premises. Option to Upgrade: \$1.50 pp to upgrade the draft beer for your event to Bud Light or Miller Lite. Additional brands may be available upon request, upgrade charge will vary.

Beverage option prices are based on a six hour time period.

MENU ENHANCEMENTS

Party Trays

Prices are Based on 50 Guests

Seasonal Fruit Tray
Seasonal Vegetable Tray

Shrimp Cocktail
Chicken Wings

Market Price Chicken Skewers
Assorted Cheese &
Cracker Tray

Champagne Service

Champagne Toast

This service is based on your final guest count and is not a per bottle cost.
The Champagne Toast is not an unlimited beverage option and is measured as one toast per person.

Bottle of Champagne

Dessert Choices

Traditional (Choose 2)

- Cookies • Brownies
- Pies (Apple, Cherry, Blueberry or Peach)
- Apple Cobbler • Chocolate Crème Pie
- Coconut Pie • Lemon Meringue • Pecan Pie

Premium Selection (Choose 3)

- Specialty Cakes (Red Velvet Cake, Tiramisu Cake or Carrot Cake)
- Specialty Cheesecake (New York Vanilla with two toppings: cherry, blueberries or strawberry)
- Specialty Pies (Turtle Cream Pie, Peanut Butter Cream Pie or Key Lime Pie)

Connect with DC Centre!

Follow us on Facebook, Twitter, Instagram, Pinterest and our website blog for daily inspiration and updates on events happening at DC Centre!

Facebook: /DCCentreBanquet
Instagram: @DCCentreBanquet
Twitter: @DC_Centre
Pinterest: dcentre
Blog: dcentre.com/blog

NOTES

DC Centre Representative I worked with: _____

Date: _____

Estimated Total Cost: _____

Estimated Total Deposit: _____