



POLICIES & RATES

CAPACITY + DEPOSIT

DERBY ROOM: 24 TO 32 GUESTS / \$50 DEPOSIT
 OAKS ROOM: 24 TO 40 GUESTS / \$50 DEPOSIT
 MAGNOLIA ROOM: 48 TO 64 GUESTS / \$100 DEPOSIT
 BLUEGRASS ROOM: 40 TO 48 GUESTS / \$100 DEPOSIT
 ALL ROOMS: APPROX. 250 GUESTS / \$300 DEPOSIT

ROOM RENTAL TIMES

DAILY 8AM TO 2PM
 SUNDAY TO THURSDAY 5PM TO 10PM
 FRIDAY & SATURDAY 5PM TO 11PM
 EXCEEDING RENTAL TIMES WILL RESULT IN \$100 CHARGE PER HOUR

PAYMENT & GRATUITY

ALL CHARGES MUST BE ON ONE CHECK
 18% GRATUITY WILL BE APPLIED TO ALL BANQUETS
 ROOM FEE: \$3 PER PERSON, FULL AMOUNT ON ONE CHECK
 CASH BAR AVAILABLE

ROOM REGULATIONS

NO ALCOHOL MAY BE BROUGHT FROM THE OUTSIDE
 NO CONFETTI OR GLITTER
 NO TAPE, NAILS, TACKS, ETC. ON THE WALLS
 STANDARD IVORY LINENS WILL BE PROVIDED

AVAILABLE UPON REQUEST

PROJECTOR SCREEN (NO ADDITIONAL COST)
 MICROPHONE (NO ADDITIONAL COST)
 LCD PROJECTOR (\$150 RENTAL FEE)

CANCELLATION POLICY

If cancelled 30 days prior, deposit will be refunded. If cancelled less than 30 days prior, deposit will be retained by Mariah's. If cancelled due to inclement weather, guests will have the opportunity to reschedule within 30 days, based on availability.

BUFFET

THE NUMBER OF ATTENDEES MUST BE FINALIZED 72 HOURS PRIOR TO SCHEDULED EVENT
ALL BUFFETS REQUIRE A MINIMUM OF 20 GUESTS
*TEA, COFFEE & PEPSI PRODUCTS INCLUDED

COMMONWEALTH CONTINENTAL 8 PER PERSON

SERVED WITH FRESHLY BREWED COFFEE & ASSORTED JUICES, FRESH FRUIT & YOGURT

SUNRISE BREAKFAST BUFFET 12.5 PER PERSON

ORANGE JUICE, COFFEE & WATER, BACON, SAUSAGE, SCRAMBLED EGGS,
HASHBROWN CASSEROLE, FRESH FRUIT, SOUTHERN STYLE BISCUITS & GRAVY

*MARKET FRESH SELECTION 13 PER PERSON

CLUB & CHICKEN SALAD SANDWICHES, SOUP, GARDEN SALAD, COOKIES & BROWNIES

SOUP (CHOOSE 1): Potato Soup, Homemade Chili

*MEXICAN TACO BAR 16 PER PERSON

FLOUR OR CORN TORTILLAS, CHEESE, TACO CONDIMENTS,
CHIPS WITH SALSA, GUACAMOLE, & QUESO, COOKIES & BROWNIES

MEAT (CHOOSE 2): Grilled Chicken, Seasoned Ground Beef, Spicy Chipotle Chicken, Grilled Mahi-Mahi

*SOUTHERN COMFORT BUFFET 16 PER PERSON

DOWN HOME DISHES, COUNTRY SIDES, ROLLS WITH CINNAMON BUTTER,
COOKIES & BROWNIES

MEAT (CHOOSE 2): Grilled Chicken, Pot Roast, Fried Chicken, Lasagna, Chicken Pot Pie
SIDES (CHOOSE 2): Mashed Potatoes, Roasted Vegetables, Green Beans, Corn Casserole,
Wild Rice, Pasta Salad, Mac & Cheese, Roasted New Potatoes, Cole Slaw,
Sweet Glazed Baby Carrots, Baked Apples, Sweet Potato Casserole

*BBQ BUFFET 17 PER PERSON

HOUSE-SMOKED BBQ, COUNTRY SIDES, CORNBREAD, COOKIES & BROWNIES

MEAT (CHOOSE 2): House-Smoked Pulled Pork, Brisket, House-Smoked Pulled BBQ Chicken
SIDES (CHOOSE 2): Smoked Mac & Cheese, Cole Slaw, Potato Salad, Baked Beans

*BLUEGRASS BUFFET 21 PER PERSON

DOWN HOME DISHES, COUNTRY SIDES, SALAD,
ROLLS WITH CINNAMON BUTTER, ASSORTED DESSERTS

MEAT (CHOOSE 2): Grilled Chicken, Pot Roast, Fried Chicken, Pork Loin, Honey Baked Ham, Roasted Turkey
SIDES (CHOOSE 3): Mashed Potatoes, Roasted Vegetables, Green Beans, Corn Casserole,
Wild Rice, Pasta Salad, Mac & Cheese, Roasted New Potatoes, Cole Slaw,
Sweet Glazed Baby Carrots, Baked Apples, Sweet Potato Casserole

*TRIPLE CROWN BUFFET 27.5 PER PERSON

PRIME RIB, DOWN HOME DISHES, COUNTRY SIDES, GARDEN SALAD,
ROLLS WITH CINNAMON BUTTER, ASSORTED DESSERTS

MEAT (CHOOSE 1): Grilled Chicken, Pot Roast, Fried Chicken, Pork Loin, Honey Baked Ham, Roasted Turkey
SIDES (CHOOSE 3): Mashed Potatoes, Roasted Vegetables, Green Beans, Corn Casserole,
Wild Rice, Pasta Salad, Mac & Cheese, Roasted New Potatoes, Cole Slaw,
Sweet Glazed Baby Carrots, Baked Apples, Sweet Potato Casserole

HORS D'OEUVRE

PRICED BY 100 PIECES (50 PIECE MINIMUM)

BONELESS CHICKEN WINGS 50
SHRIMP COCKTAIL 350
SWEET & TANGY MEATBALLS 110
FINGER SANDWICHES 75
CHICKEN SALAD TARTS 175
BEEF TENDERLOIN ON FRENCH ROLLS 375
BBQ HAWAIIAN CHICKEN SKEWERS 125

SERVES 50 PEOPLE

SPINACH & ARTICHOKE WITH CHIPS 120
PESTO CHEESE TORTE WITH CRACKERS 100
CHEESE RING WITH STRAWBERRY JAM 70
BUFFALO CHICKEN DIP WITH CHIPS 150

PRICED PER PERSON

ASSORTED CHEESE TRAY 2.75
FRUIT OR VEGETABLE TRAY 2.5
TRIPLE DIP CHIPS, SALSA, GUACAMOLE & CHEESE DIP 2.75

LUNCH

PARTIES OF 50+ GUESTS MUST PROVIDE THE NUMBER OF EACH DISH
FINAL GUARANTEED NUMBER REQUIRED 72 HOURS PRIOR TO EVENT
SELECT UP TO THREE DISHES *SERVED WITH A BAKED POTATO

SOUP & SANDWICH 9

Our homemade potato soup & half of a club sandwich.

SOUP & SALAD 9

Our homemade potato soup with a garden salad.

*THE BOWLING GREEN CLASSIC 10

Fresh ground beef patty topped with thick slices of cheddar cheese, lettuce,
vine ripe tomatoes, red onions & dill pickles, served on a brioche bun.

*PRIME RIB SANDWICH 15.5

Tender choice beef served on a French roll with au jus. Creamy horseradish optional.

*SUPREME PRIME RIB SANDWICH 16.5

Tender choice beef topped with sautéed mushrooms, onions & mozzarella cheese.
Served on a French roll with au jus. Creamy horseradish optional.

*BBQ CHICKEN SANDWICH 11

Grilled chicken breast topped with housemade BBQ sauce, pepper jack cheese,
crispy bacon, lettuce, vine ripe tomatoes, red onions & pickles on a brioche bun.

*CLUB 9.5

Smoked turkey, ham, cheddar cheese, smoked bacon, lettuce,
tomato & mayonnaise, on whole wheat berry bread.

*CHICKEN & BUTTONS 10

Open-faced grilled chicken, sautéed mushrooms, mozzarella cheese & three fried mushrooms.
Creamy horseradish optional.

*HOT BROWN 10.50

Open-faced roasted turkey breast on marble rye, white cheddar Mornay sauce,
smoked bacon, grilled tomatoes & parmesan cheese.

*CHICKEN SALAD CLUB 10

Two scoops of Mariah's famous chicken salad, smoked bacon, lettuce & tomato on a toasted croissant.

*LITE CHICKEN 9

Marinated grilled chicken breast served with steamed broccoli.

*BLACKENED CHICKEN SANDWICH 9.5

Blackened chicken breast with lettuce, vine ripe tomatoes, red onions & dill pickles, served on a brioche bun.

DINNER

PARTIES OF 50+ GUESTS MUST PROVIDE THE NUMBER OF EACH DISH
FINAL GUARANTEED NUMBER REQUIRED 72 HOURS PRIOR TO EVENT
ALL ENTREES SERVED WITH HOUSE SALAD, BAKED POTATO & OUR SIGNATURE WHEAT ROLLS

NEW YORK STRIP 21.5

10 oz. center cut steak, herb compound butter.

FILET 25.5

8 oz. filet mignon wrapped in smoked bacon.

KENTUCKY SIRLOIN 18.5

8 oz. center cut steak, salt & pepper, basted in a rich bourbon glaze.

BOURBON GLAZED SALMON 18.5

Atlantic cold-water salmon basted in a rich bourbon glaze.

HAWAIIAN RIBEYE 23.5

A USDA choice steak marinated in soy, ginger & pineapple juice.
Topped with grilled pineapples.

PRIME RIB 10 OZ. 23.5

Aged in house & slow-cooked overnight, served with au jus.
Creamy horseradish available upon request.

MONTEREY CHICKEN 16

Chicken Breast with cheddar & jack cheese, chives, diced tomatoes,
served with housemade BBQ sauce.

CHICKEN TERIYAKI 16

Chicken breast, sautéed peppers, teriyaki sauce & pepper jack cheese.

CHICKEN & BUTTONS 16

Grilled chicken, sauteed mushrooms, mozzarella cheese & three fried mushrooms.

DESSERTS

PARTIES OF 50+ GUESTS MUST PROVIDE THE NUMBER OF EACH DISH
FINAL GUARANTEED NUMBER REQUIRED 72 HOURS PRIOR TO EVENT

CHANEY'S GALAXY ICE CREAM PIE 8

Mariah's famous Galaxy Ice Cream Pie made especially by Chaney's Dairy Barn.

NEW ORLEANS BREAD PUDDING 5.5

A New Orleans tradition, homemade bread pudding with white chocolate.
Oven-baked daily & served with a Kentucky whiskey sauce.

MARIAH'S DELIGHT 6

A decadent chocolate brownie topped with
Chaney's Dairy Barn vanilla ice cream & rich hot fudge.

CHEESECAKE 6

Traditional classic cheesecake drizzled with strawberry puree.