

BANQUET MENU & GENERAL INFORMATION



**DIVOTS CONFERENCE CENTER
4200 WEST NORFOLK AVENUE
NORFOLK, NE 68701**

phone: 402-844-2980 fax: 402-371-9532
www.divotsconference.com info@divotsconference.com

Divots. The Complete Experience.

THANK YOU for choosing Divots Conference Center. We are confident that you have made the best choice for your event. The following pages in this booklet will help you prepare for your event at Divots. Our menu, rental rates, available amenities and policies are all explained.

At Divots, customers are our main priority.

When you plan your event with Divots, our professional staff is available to guide you through all of the choices and options available to you. If you ever have any questions, feel free to contact our staff members.

Sincerely,

Donna Herrick, Owner

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A la Carte Items

Refreshments & Snacks

Donuts	\$25/dozen*	Caramel Rolls	\$32/dozen*
Assorted Danishes	\$25/dozen*	Muffins	\$30/dozen*
Bagels w/ Cream Cheese Flavored or Plain	\$28/dozen*	Fruit Tray (w/Dip)	\$5/person
Divots Signature Bread Pudding		Fresh Baked Cookies	\$22/dozen*
Small (serves 16)	\$32	Granola Bars	\$24/dozen
Large (serves 36)	\$72	Iced Brownies	\$26/dozen*
		(must order in 2 dozen increments)	
Comes standard cinnamon flavored. Can add apple, blueberry, strawberry, raisin, cranberry, cherry, peach, apricot, oreo, or triple berry (strawberry, blueberry, raspberry). Other flavors available upon request		Trail Mix	\$20/gallon
		Popcorn (3 gal minimum)	\$20/gallon

*** Minimum of two dozen, please**

Beverages

Regular/Decaf Coffee	\$22/gallon	Punch (includes fountain)	\$22/gallon
Iced Tea	\$20/gallon	Assorted Soft Drinks Coca-Cola Products	\$2.50/bottle
Raspberry Iced Tea	\$20/gallon	Bottled Water	\$2.50/bottle
Hot Tea	\$2.50/cup	Hot Chocolate	\$22/Gallon
Milk	\$2.50/glass	Lemonade	\$20/Gallon
Assorted Juice	\$3/bottle		

**A la Carte items may be grouped together for refreshment breaks or
served in addition to other meals.**

18% Service Charge & 5.5% Tax added to all food and beverage items.

Receptions

Hot Hors d'oeuvres

Bacon Wrapped:

Water Chestnuts.....\$30/dozen
Shrimp.....\$36/dozen

Beef Teriyaki Skewers.....\$40/dozen
Chicken & Pineapple Skewers....\$36/dozen
Buffalo Wings
Hot, BBQ, Teriyaki, (Bone In).....\$18/dozen

Mushroom Caps Stuffed
with Crabmeat.....\$30/dozen
with Italian Sausage.....\$20/dozen
Pork Egg Roll (Mini).....\$16/dozen
Swedish Meatballs (2 oz. each)..\$22/dozen
Italian Meatballs (2 oz. each)....\$22/dozen
Barbecue Cocktail Franks
(Approx. 40 per pound).....\$20/pound
Stuffed Potato Skins.....\$30/dozen

Cold Hors d' oeuvres

Vegetable Tray with Dip.....\$4/serving
Combination Meat & Cheese Tray
with Crackers.....\$5.50/serving
Domestic & Imported Cheese Tray
with Crackers.....\$5/serving

Fruit Tray with Dip.....\$5/serving
Asparagus Wrapped with Roast Beef
with Mustard.....\$32/dozen
Assorted Mini Sandwiches.....\$36/dozen

* * * * *

Gourmet Dips

Hot Artichoke Dip with Chips.....\$75/pan

Salsa with Chips.....\$45

Serves approximately-25-30 people.

Chocolate Fountain

Includes choice of fruits, pretzels, or other items upon request
\$6.00 per person

Minimum of 100 people and includes stationed server

Minimum of 2 dozen on all items

18% Service Charge added to all food and beverage items.

Breakfasts

Build Your Own Breakfast

**Minimum guarantee of 40 people (Breakfast will be plated for less than 40).
(All prices are per person)**

Meats:

Sausage Patty	\$2.95
Sausage Link (2 pp)	\$2.95
Corn Beef Hash	\$2.95
(fresh made)	
Applewood Bacon (3pp)	\$2.95
Ham Steak (4 oz)	\$2.95
(Any two meats for \$4.95)	

Assorted Yogurts	\$1.25
Assorted Cereals	\$1.25 (Buffet)
Croissants	\$1.75
Fresh Cut Fruit	\$2.50

Breakfast Muffins	\$1.25
English Muffins	\$1.00

Warm Ala Carte:

Hash browns	\$1.95
Home Fries	\$1.95
Scrambled Eggs	\$1.75
Omelet Station	\$4.25 (Buffet)
Quiche Lorraine	\$4.25 (Plated)
Pancakes (2pp)	\$2.75
Crème Brûlée Oatmeal	\$3.50

18% Service Charge & 5.5% Tax added to all food and beverage items.

Luncheon Selections

Salads

Chef's Salad

Served with mixed greens topped with turkey, ham, egg, Swiss cheese, cheddar cheese, tomato, and olives, with your choice of one dressing \$11.95

Caesar Salad w/ Chicken

Served with marinated grilled chicken breast \$11.95

Taco Salad

Served with spiced beef, lettuce, tomato, onion, black olives, sour cream, pico de gallo, guacamole, served in a house made tortilla shell with your choice of dressing \$12.95

Chicken Cashew Salad

Mixed green salad, topped with tender grilled chicken breast and tossed with cashews, served with your choice of dressing \$11.95

Continental Cobb Salad

Grilled chicken, smoked bacon, yellow tomatoes, mushrooms, blue cheese, kalamata olives, egg and croutons atop mixed greens \$14.95

Coconut Shrimp Salad

Beautiful mixed greens with six large fried coconut shrimp, mandarin oranges, fresh strawberries, queso fresco and honey citrus vinaigrette \$12.95

18% Service Charge & 5.5% Tax added to all food and beverage items.

Plated Lunches

All plated lunches include a garden salad, roll & butter, coffee, tea and with choices of a starch, a vegetable (choices on page 14), and a salad dressing.

Broccoli Stuffed Chicken

Breaded and baked, served with a rich cheese sauce \$12.95

Lemon Chicken

Chicken breast with a lemon glaze sauce \$13.95

Broasted Chicken

Crispy breaded, buttermilk fried chicken (white and dark meat) \$13.95

Fiesta Chicken

A juicy roasted chicken breast topped with house made black bean salsa and queso fresco \$12.95

Chicken Fried Steak or Chicken Fried Chicken

Served with white country gravy \$14.95

Beer Battered Fish \$12.95

Pot Roast

Served w/onions, carrots, celery & potatoes, side salad, bun & butter \$10.95

Ribeye Steak Sandwich

Choice of one side & a salad \$17.95

Beef Stroganoff

Served over egg noodles \$14.95

Prime Rib Sandwich

Open-faced sandwich served with choice of one side & a salad \$17.95

Hot Beef/Hot Turkey on Bread

Served w/mashed potatoes & gravy (can serve up to 125 people max) \$10.95

Meat Loaf

Home style meatloaf, made with savory seasonings. Served with mashed potatoes and rich brown gravy \$11.95

Bruschetta Pasta

Chicken Pasta.....\$11.95

Shrimp Pasta.....\$13.95

Penne pasta topped with chicken or shrimp with fresh tomatoes, extra virgin olive oil, mozzarella and a drizzle of balsamic reduction. Served with garlic toast

We also offer custom, meat-carving stations.
Please inquire with our staff for more information.

18% Service Charge & 5.5% Tax added to all food and beverage items.

Luncheon Buffets

**Minimum guarantee of 40 people (Lunches will be plated for less than 40).
Buffets are designed for one time thru.**

Pasta Buffet Choices

All include: garden salad, garlic bread; iced tea, and coffee.
(choices on page 14)

Baked Penne w/ Sausage

Penne pasta with sausage, parmesan, marinara and mozzarella cheese

Baked Penne w/ Chicken

Penne pasta with chicken, alfredo sauce and cheese

Baked Manicotti

Pasta tubes stuffed with assorted cheeses and covered with marinara (add beef for \$2)

Baked Ziti w/ Beef

Ziti pasta with beef, mozzarella and provolone cheese, sour cream and red marinara sauce

Single Pasta.....\$14.95

Two Pastas.....\$16.95

Luncheon Meat Buffet Choices

Luncheon Meat buffets include: a garden salad with choice of two dressings, roll w/ butter and choices of a starch and a vegetable (choices on page 14); coffee and tea.

- Chicken- Choices of:

BBQ, Roasted, Broasted, Herb, Lemon Sauce, White Wine Sauce,
or Apricot Glazed

- Ham Buffet

Honey glazed ham steaks

- Roast Beef

- Pork Chops

Grilled pork chops and brown gravy

- Swiss Steaks

Cubed beef steak, smothered with onions, mushrooms in a tomato sauce

- Sliced Pork

- Baked Cod (add a \$1.00)

- Salisbury Steak

Ground beef patty smothered with onions, and mushrooms in a brown gravy

One Meat Buffet.....\$15.95

Two Meat Buffet.....\$17.95

Taco Buffet

Taco Buffet Includes: Shredded lettuce, sour cream and guacamole, salsa, shredded cheese, diced tomatoes, choice of one meat (ground beef or chunk chicken), chips, taco shells, soft flour tortillas, pico de gallo, sliced black olives, refried beans and tortilla chips.

One Meat Buffet.....\$13.95
Two Meat Buffet.....\$15.95

Baked Potato Bar

Potato Bar\$13.95

A large baked potato built to your liking with the following topping options: bacon, cheddar jack cheese, green onion, sour cream, butter, salsa, broccoli, taco beef, pico de gallo and nacho cheese.

Combination Luncheon Buffets

Build your own Sandwich \$10.95 / add Soup for \$2/ add Salad for \$2.

Soup, Salad, & Deli Sandwich

Includes: Ham, Roast Beef,
Turkey, Salami

Assorted Cheeses, Garnishments,
and Condiments

Breads: Croissant, Rolls,
Wheat, and Rye

Includes: Iced Tea and Coffee

Soup, Salad, & Croissant

Includes: One (1) Meat:

Chicken Salad **or**
Tuna Salad, Garnishments, and
Condiments

Bread: Croissants
(Other Bread Selections Upon Request)

Includes: Iced Tea, Coffee

All luncheon selections are served between 11:00 a.m. - 2:00 p.m. & include coffee & iced tea
Prices are per person

Dinner Selections

Plated Entrées

****The SAME SELECTION must be made for the entire party.****

All entrées include a dinner salad with two dressings of choice **or** a Caesar salad,
one vegetable of choice, starch of choice, rolls & butter, coffee and iced tea.

(choices on page 14)

When choosing plated meals for groups, please limit choice to **ONE** selection.

Chicken

Apricot Chicken

Baked chicken topped with an apricot sauce.....\$16.95

Artichoke Chicken

Chicken breast stuffed with artichokes, ricotta cheese, spinach, and sun-dried tomato sauce....
\$16.95

Chicken Cordon Bleu

Baked chicken breast stuffed with ham and Swiss cheese, topped with mornay sauce....
\$17.95

Herb Chicken

Grilled chicken breast with garlic and herbs.....\$16.95

Chicken Piccata

Chicken breast sautéed with lemon butter and capers.....\$16.95

Chicken Marsala

Chicken breast sautéed with mushrooms and marsala wine sauce.....\$16.95

Chicken Fried Chicken

A large breaded deep fried breast of chicken served with mashed potatoes and white
country gravy.....\$16.95

Pork

Smoked Windsor Loin.....\$19.95

A large pork chop smoked then finished on the grill

Roasted Pork

Loin served rosemary and garlic sauce.....\$16.95

Crown Roast (new item).....\$17.95

A classic preparation! French cut and roasted whole for optimal flavor and presentation.

This roast is impressive for a carving station. Twelve portions per roast approximately.

***Special dietary needs can be accommodated.**

Plated Seafood & Beef Entrées

****The SAME SELECTION must be made for the entire party.**

All entrées include a dinner salad with two dressings of choice **or** a Caesar salad, one vegetable of choice, starch of choice, rolls, butter, coffee, and tea.
(choices on page 14)

Seafood

Select Your Fish

Baked Cod.....	\$18.95
Salmon Fillet.....	\$21.95
5 - (16-20) Scampi.....	\$19.95

Select Your Sauce

Hollandaise
Lemon Butter
Fresh Tomato Basil
Rosemary, Olive Oil,
Capers and Garlic
White Wine Sauce

Beef

Our beef selections are served charbroiled and cooked to at least medium doneness.
Steaks are served charbroiled or grilled and topped with a sauce of your choice.

Select your Cut

Chicken Fried Steak.....\$16.95

Prime Rib (12 oz).....\$26.95
(minimum of 50 people for Prime Rib)

Ribeye Steak (12oz)..... \$26.95

New York Strip (12oz)..... \$24.95

Tenderloin Medallions.....\$19.95

Sliced Roast Beef w/Gravy..... \$18.95

Classic Pot Roast w/Roasted

Vegetables..... \$16.95
carrots, potatoes, onions, celery

Select Your Sauce

Au Jus –perfect for prime rib
Horseradish Sauce – also an
excellent choice for prime rib
Mushroom Merlot sauce

Add additional dressings for basic salads for \$.50 / person
Add an additional vegetable or starch for \$1.25 / person

Customizing your meal

Your meal can be customized to your liking. Let us know your selection choices and Chef will be happy to let you know what we can do for you.

18% Service Charge & 5.5% Tax added to all food and beverage items.

Gourmet Dinner Buffet Options

Our dinner buffets allow you flexibility in serving style. They are served in our elegant warming chafers to give your buffet a touch of class.

Our dinner buffets include:

Entrée(s) of your choice (listed below),
one vegetable of your choice,
one starch of your choice,
dinner rolls and butter,
choice of: fresh green salad with two dressings **or** Caesar salad
or pasta salad, coffee & iced tea.

Entrées of choice:

Seasoned Roast Beef
Baked Sliced Ham
Roasted Herb Chicken
Baked Cod with Lemon Butter
Meat Pasta
Pot Roast

Sliced Pork Loin with Rosemary Sauce
Apricot Chicken
Barbeque Chicken
White Wine Chicken
Broasted Chicken

One Meat Entrée.....\$18.95 / person
Two Meat Entrées.....\$20.95 / person
Three Meat Entrées.....\$21.95 / person

(Buffets are designed for a single trip)
Ask about customizing your buffet

Sides

If you would like more than one vegetable or starch, they are available for an additional \$1.25 / person.
Soup of choice can be added for an additional \$1.95 / person

Salads

Add additional dressing options for \$.50 / person

ALL DINNER BUFFETS REQUIRE A MINIMUM GUARANTEE OF 40 PEOPLE

18% Service Charge & 5.5% Tax added to all food and beverage items.

***Due to health department regulations, food may not be removed from premises.**

****Special dietary needs can be accommodated.**

We also offer custom, meat-carving station.

Please inquire with our staff for more information.

Side Options

Specialty Salads

Options: Pasta, Potato, Fruit Salad, Cucumber (\$2 additional).

Soups of Choice

Vegetable Beef	Chicken Noodle	Potato Bacon
Tomato Bisque	Ham and Bean	Lasagna Soup
New England Clam Chowder	Cream of Mushroom	

Starch Choices

Au Gratin Potatoes	Roasted Garlic Mashed Potatoes	Fresh Made Potato Wedges
Baked Potatoes with Toppings	Parsley New Potatoes	Cheese Hash Brown Bake
Fresh Made Buttered Mashed Potatoes	Fresh Made Mashed Potatoes with Gravy	Brown Rice Pilaf
	Garlic and Rosemary New Potatoes	

Vegetable Choices

Buttered Green Beans	Honey Glazed Carrots	Buttered Peas and Carrots
Green Beans Amandine Topped with Sliced Almonds	Buttered Corn	Broccoli, Cauliflower and Carrot Medley
Broccoli with Lemon Butter or Cheese	Corn O' Brien with Green Peppers and Pimento	

An additional starch or vegetable is available for only \$1.25/ person.

Desserts

Finish your meal with one of our decadent desserts.

Divots Signature New York Style Cheesecake

\$4.95 per serving

*Other flavors upon request

Gourmet Layered Cakes

Red Velvet Cake - Carrot Cake

Chocolate Cake

\$4.95 per serving

Deluxe Banquet Sheet Cakes

Chocolate Tiger Cake - Lemon Crème Cake - Carrot Cake -
Strawberry Shortcake

\$3.25 per serving

Chocolate Fountain

Includes choice of fruits, pretzels, or other items upon request
\$6.00 per person.

Minimum of 100 people and includes stationed server.

Wedding Cake Plate Fee.....\$.25/plate

Serving Cake Fee.....\$1/person

Gourmet Desserts Available upon Request

Bar Arrangements

Complement your meal or complete your event with our customized bar arrangements.

Keg: \$375.00

Premium Keg \$440.00

Divots Craft Beer Keg \$440.00

Divots offers a fully stocked bar with assorted domestic and imported beers, draft beer, wines, champagne, mixed drinks and sodas.

Asti Champagne

\$21/ bottle

Estancia Wines

\$25/ bottle

Cork Fee.....\$14/ 750 mL bottle; \$28/ 1.5 L bottle

Please ask if you have any custom requests for beer, wine, or spirits.

We will do our best to accommodate your wishes.

* * * * *

Additionally, you may choose any of the following options to best accommodate your guests. Divots staff will keep track of all drinks ordered in our computer system so that we can generate an accurate printout report for you.

Open Bar-

Guest has choice of anything from our wide selection of bottled beers, fine liquors, draft beers and also non-alcoholic beverages.

Drink Tickets-

Host may pass out tickets that are provided to their guests on a so many tickets per person basis.

Limited Selection-

Host may choose to only allow certain items to be added to their tab, such examples are: bottled beer, draft beers, house wines only, or even pop.

Limited Dollar Amount-

Host may set a dollar amount that the sales may not exceed. Our staff will inform you when the tab is getting close to the set amount.

Draft Beers-

Domestic Kegs - Premium Kegs - Microbrew Kegs - Ask for pricing.

Time Limitation-

Host may state when they want an open bar to be available to their guests.

*To accommodate larger events, Divots may place portable bar(s).
Portable bars can be set up upon request. Additional charges apply.*

18% Service Charge & 5.5% Tax added to all food and beverage items.

Policies

Food Arrangements

****Divots Conference Center and DeVent Center does not allow any outside food or beverages to be brought in, except wedding cakes, nuts, candy and mints.****

(With exception to the Hotel meeting rooms)

A surcharge of 50% value of any non-approved food and/or beverage will be implemented.

All food served at Divots Conference Center and the DeVent Center must be provided by Divots.

All food and beverage menu planning, room set-up, and other details must be arranged at least 14 days in advance.

Any food and beverage function canceled within 14 days of the event is subject to a full charge.

Any Food and Beverage may NOT LEAVE the premises.

Rooms

Divots banquet hall has seating of up to 350, and can be sectioned off to hold 80, 120, 200, and 240 accordingly. Additional rooms are available in the Norfolk Lodge & Suites and Divots Conference Center.

Confirmation Deposit

Divots requires a **non-refundable confirmation deposit** equal to the room rental rate to lock in the date. This amount will be credited to the bill at the time of service. Divots reserves the right to rebook any unlocked dates. Payment of confirmation deposit is an acknowledgement and acceptance of all Divots policies.

Security and Damages

Private security will be arranged by Divots at an additional charge for all weddings and large events. **This is required (\$175) and not an optional expense.** Divots is not responsible for any missing items, before, during, or after a function, or for articles set-up prior to the function or left unattended at any time. The lessee(s) is/are responsible for their guests that attend the function, and will be held liable for any damages due to behavior on behalf of their guests.

Prices

Divots is a growing conference center, and **reserves the right to change food prices according to the market.** While we will strive to provide you with the closest estimation possible, it is just impossible to know the value of the market six months, one year, or two years from the present. The prices in this menu reflect the current prices and are **subject to change.** We will attempt to apprise our customers of any changes in food prices after a menu has been selected. We are pleased to provide our customers with the highest quality of service, food, and atmosphere.

Alcoholic Beverages

The sale and service of all alcoholic beverages is regulated by the state of Nebraska, and Divots is responsible for the administration of these regulations. **Underage drinking is strictly prohibited at Divots.** Please inform your guests that proper identification is required for all alcohol service. Our staff monitors guest drinking, and may ask to see ID for anyone consuming alcohol. If underage drinking occurs, Divots will contact law enforcement agencies and reserves the right to discontinue alcohol service for the duration of the event. Divots will stop serving alcohol at 11:50 p.m. The Sandbar & Grill will stop serving alcohol at 12:50 a.m.

Guarantees

A final confirmation or "guarantee" of your anticipated number of guests is required five **(5) days before any banquet function**. This guarantee **may not** be reduced. Divots may prepare for up to 5% over the guaranteed number. If the guarantee is increased within 2 days of the function, Divots will reserve the right to substitute entrees for the additional guests. You will be charged for the number of guests guaranteed or the number of guests actually served, whichever is higher. **If you are over your guaranteed number, you will be charged 20% extra per plate.**

Cancellation

Cancellations within six (6) months will be charged 50% of total contract term. Cancellation within 30 days will be charged 100% of the total contract term.

Contract Terms

On weekend banquet hall rental or DeVent Center rental, there is a minimum **contract term** on the event. This amount shall be \$2000 on Friday events and \$3000 on Saturdays. This amount is prior to tax and service charge. This does not include the Nebraska, Dakota, or Veranda rooms. We reserve the right to waive these terms.

Prices/Surcharges

An **18% service charge** and 5.5% state sales tax will be added to all food and beverage items. Additional fees may be applied to unusual and excessive clean up needs. For example, excessive liquor spillage, or vomit. **Confetti is not allowed and there will be a \$100 fee for confetti clean up.**

Function Rooms

Divots reserves the right to re-allocate space and room arrangements in the following cases: Increase or decrease in attendance, mechanical failures, or accessibility for service.

Timing of Function

Divots requests that you provide us with a timeline for your event no less than **14 business days prior to your event**. In order to provide the finest service to your group, it is important that Divots be aware of all function time changes that your group may have. Note that rooms for all functions will be set 30 minutes prior to their stated time. All breakfast, lunch, and dinner buffets are serviced for approximately 1.5 hours, refreshed and replenished as necessary to serve the guaranteed number. **Buffet food quantities are not designed for multiple trip servings.**

Outdoor Functions

Divots reserves the right to move outdoor functions inside if the weather report three hours prior to the start of the function predicts a forty percent or greater chance of rain. The final decision will be made no later than two hours prior to the scheduled start of the function.

Engineering, Audio/Visual

Special engineering and phone requirements must be arranged at **least 7 days** in advance with the conference coordinator. Charges will be billed to the client for all such requirements. In addition, Divots has a full complement of audio-visual equipment, and access to more equipment to fulfill your AV needs. Any non-Divots equipment is the sole responsibility of the client. Divots is not responsible if your software, hardware, media or any other items are not compatible with Divots equipment. We suggest confirming compatibility at **least 7 days** prior to your event. Additional fees may apply for Divots technical support.

Flowers and Decorations

Please check with the Event Coordinator if you have questions about decorations. You are responsible for any damage to the Divots property caused by items brought in for your event.

Candles

Candles need to be in containers large enough to hold all the wax that drips. Please check with the Event Coordinator.

Entertainment

For a dinner dance, cocktail party, or any other event we will be pleased to help you arrange entertainment. All entertainment/event functions must be concluded by 12:00 midnight.

	SQ FT	U-SHAPE	CLASS-ROOM	ROUNDS	THEATER	LENGTH	WIDT H	HEIGHT
Divots Ballroom	4596	~	220	330	650	48'	95'	14'9"
RDH	1212	40	48	80	150	48'	25'	9'9"
Field of Dreams	1692	50	64	120	240	48'	35'	14'9"
Bountiful Harvest	1692	50	64	120	240	48'	35'	14'9"
Lodge Ballroom	1792	70	80	n/a	260	56'	32'	9'8"
Carson	896	35	40	n/a	130	28'	32'	9'8"
Madison	896	35	40	n/a	130	28'	32'	9'8"
Nebraska Room	483	20	24	30	60	23'	21'	10'
Dakota Room	782	32	40	40	80	34'	23'	10'
Flandreau Board Room	422	~	12	~	~	19'	18'	7'11"
DeVent Center	21000	~	840	1000	2500	175'	150'	35'
Arena	15750	~	~	700	~	150'	105'	35'
Pre-function	5250	~	~	300	~	65'	70'	35'
Great Room	2288	~	~	~	~	~	~	24'
Rooftop Terrace	1392	~	~	~	~	~	~	13'

Hours of Operation

Front Desk	402-379-3833	888-355-0553
Sun-Sat	24 hours	
Fax:	402-371-8007	
Conference Center	402-844-2980	402-649-0687
Mon-Fri	8am-8pm	
Sat & Sun	By Appt. only	
Guest Dining		
Breakfast (Complementary for guests)		
Monday-Friday	6am-9:30am	
Saturday & Sunday	6:30am-10:30am	
SandBar & Grill	402-844-2985	
Monday-Saturday	Food: 11am-10pm	Drinks til later

Receiving Office	(Located next to the Front Desk)
Sunday-Saturday	24 hours

Fitness Center	(Located north wing 1st floor of Lodge)
Sunday-Saturday	24 hours

Pool & Hot Tub	(7am-10pm child, 7am-11pm adult)
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Putt Putt Golf	402-371-3833
Sun-Sat(Seasonal)	Dawn to dusk, weather permitting
0-4yrs \$1	all you can play

Sunday	5pm-9pm	5-12 yrs	\$3	
Room service Hours	5pm-10pm	13yrs & over	\$5	

DIVOTS AND NORFOLK LODGE AND SUITES GROUND LAYOUT



Rental Rates

Divots Ballroom (with catering services) \$1000/day

Services

Projection System including screen (Divots) \$100/day

Divots Ballroom (without catering services)	\$1500/day
<i>Divots Ballroom Sectioned Off:</i>	
RDH - Room A	\$200/day
Field of Dreams - Room B	\$250/day
Bountiful Harvest - Room C	\$250/day

Lodge Meeting Room

MUST HAVE ONE HOTEL ROOM BOOKED TO RENT

Carson	\$200/day
Madison	\$200/day

Meeting Rooms

Nebraska Room	\$100/day
Dakota Room	\$125/day
Flandreau Board Rm	\$100/day

DeVent Center

DeVent Center (with catering services)	\$1000/day
DeVent Center (without catering services)	\$1500/day
Projection System (1-4 hrs)	\$150

Outdoor Wedding Site

Event on Patio/Lawn	\$500/day
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Indoor Wedding Site	\$200/day
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Services

Cake Cutting: <i>Starting at \$30/hr depending on service</i>	
Cork Fee	\$14/750mL
Wedding Cake Plate Fee	\$.25/plate
Serving Cake	\$1/person

Projection Screen Only	\$25/day
Video Cart (includes DVD & VCR players) (42 inch screen)	\$25/day
Sound System (portable)	\$25/day
Sound System (clip on/ handheld wireless mic)	\$25/day
Background Music (CD Player, Music Choice)	\$25/day

In House Tech Support

Tech Support with Non-Divots Equipment (1 hour min.)	\$75/hour
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Complementary With Advanced Notice

Delivery of gifts to guest rooms

Property Tours given 7 days a week

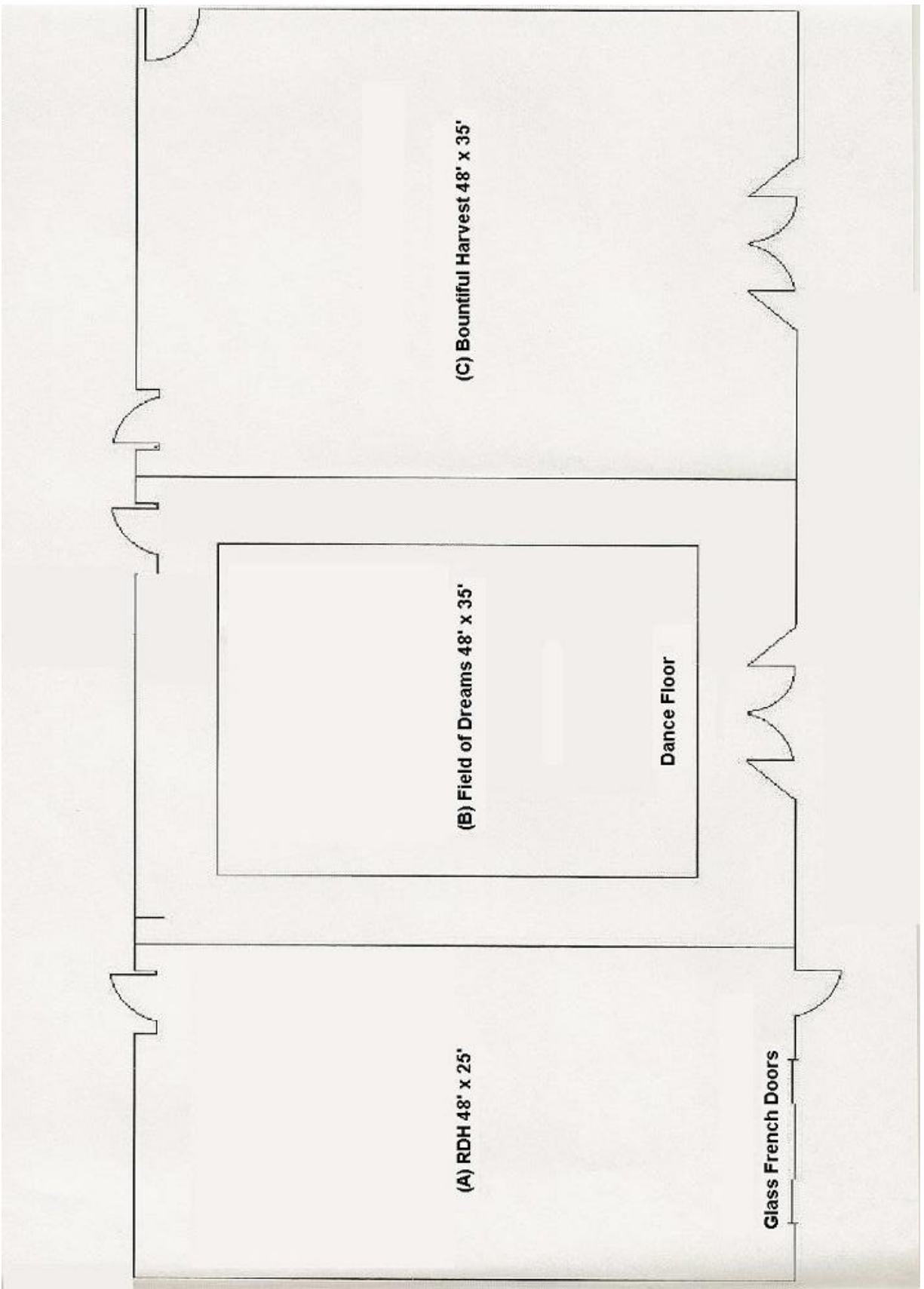
Rentals

Podium Rental	\$15/day
Skirted Table	\$10/table
Table with linen, no skirt	\$4/table
Pipe & Drape	\$10/run
Piped Booth (includes a table and 2 chairs)	\$30/booth
Flip Chart & Markers	\$15/day
Skirted Risers, 4x6 Sections	\$20/section
Easel	\$10/day
Add a Speaker Phone	\$10/day

Office Services

Black & White Copies	\$0.10
Double Sided: Black & White Copies	\$0.15
Color Copies	\$0.15
To Send a Fax	\$1

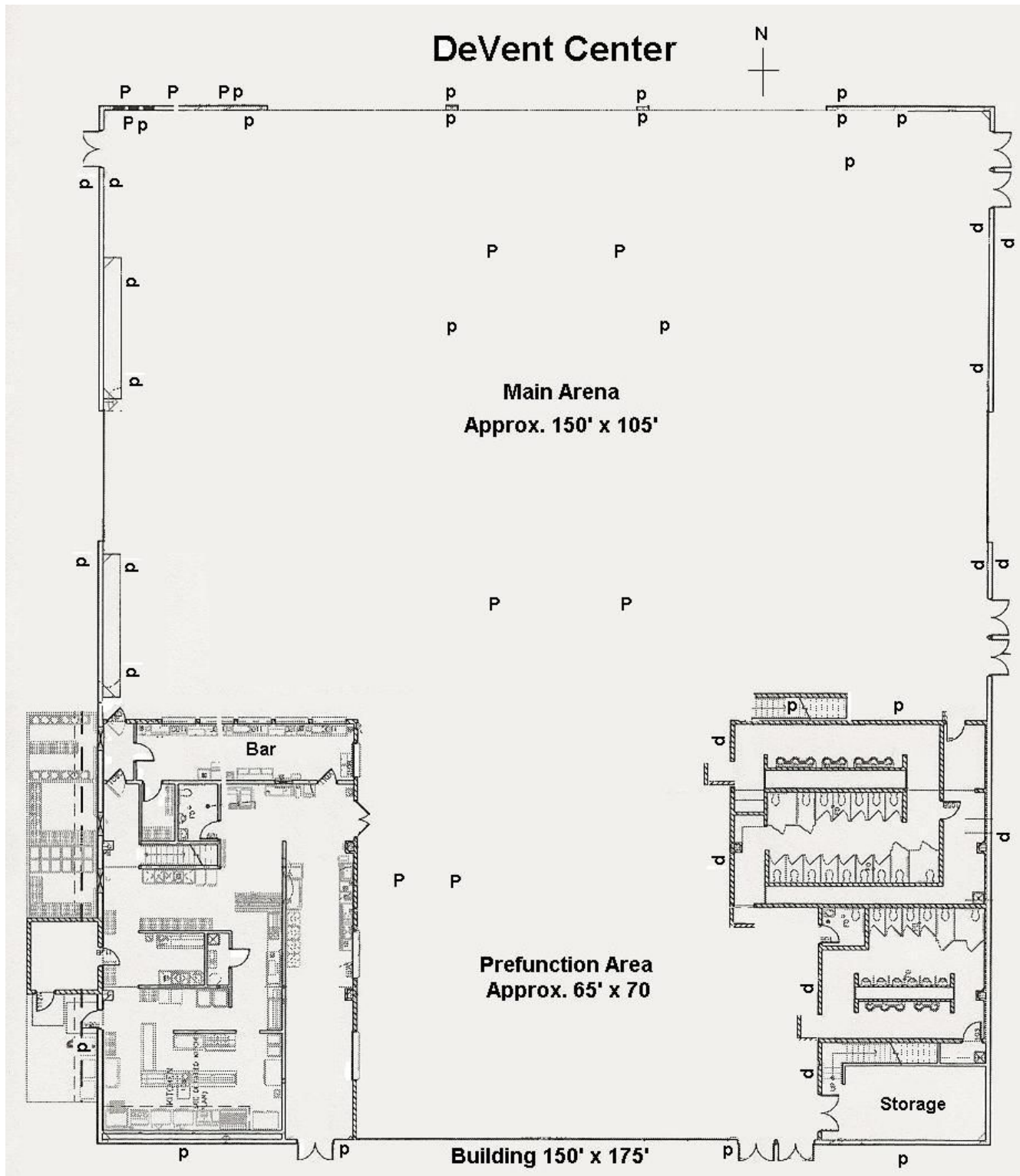
DIVOTS BALLROOM LAYOUT



DeVent Center w/ Power Layout

P = 220 VOLT OUTLETS

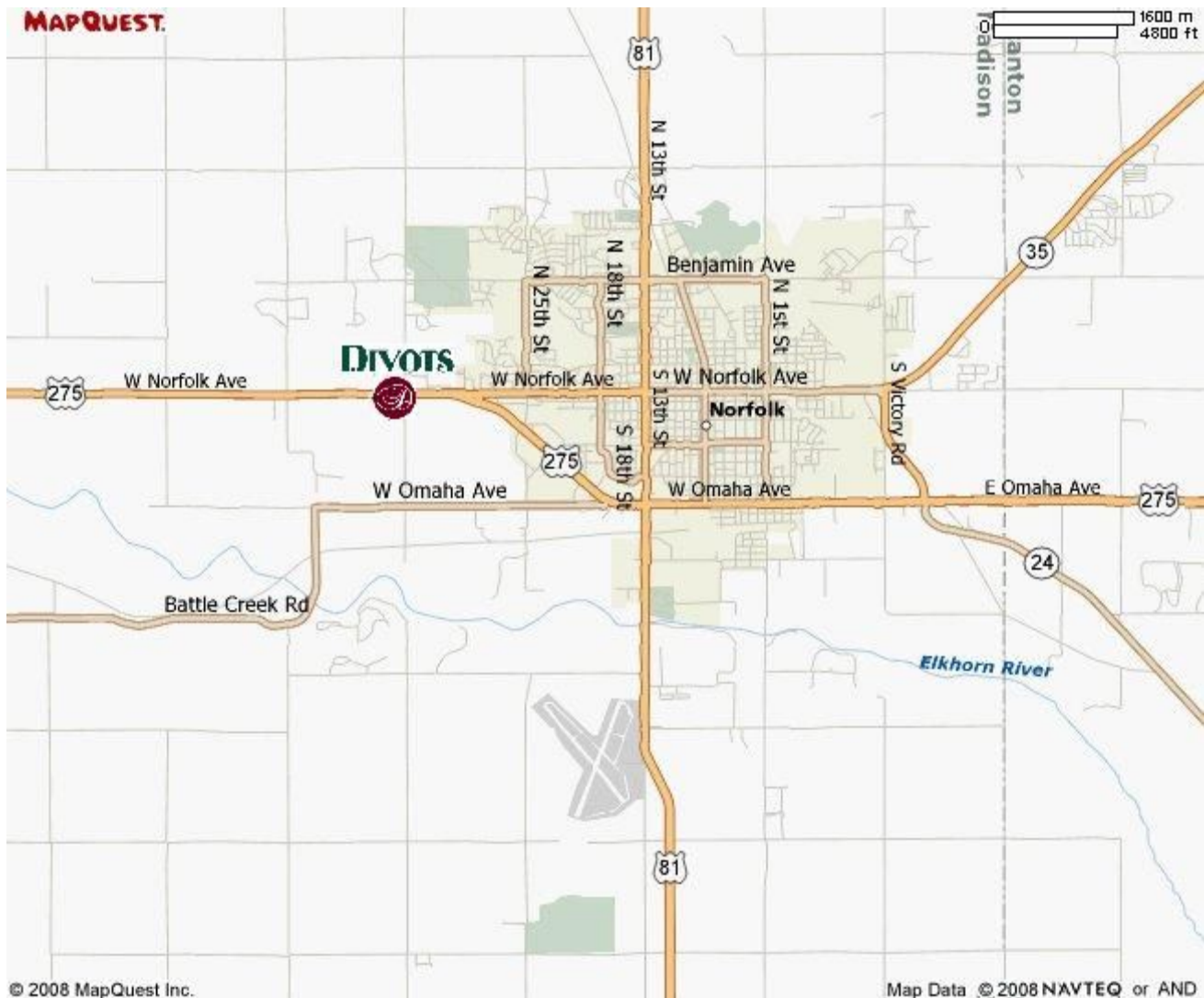
p = 110 VOLT OUTLETS





DIVOTS

4200 W. Norfolk Ave
Norfolk, NE 68701
402-371-4520



www.divotsconference.com

Check out our website for upcoming events and attractions!