

# THE WATERS

CATERING AND EVENTS



# OUR STORY

The Thompson Building, one of Hot Spring's most recognizable landmarks, was built in 1913 and originally housed medical offices. These were converted into a hotel in the 1940's. The building features an ornate glazed terra cotta façade and was designed in the neo-classical style by architect George R. Mann, the principle architect of the Arkansas Capitol. Like many of the other structures in the district, the first floor was occupied but the upper floor had been vacant since the 1980's.

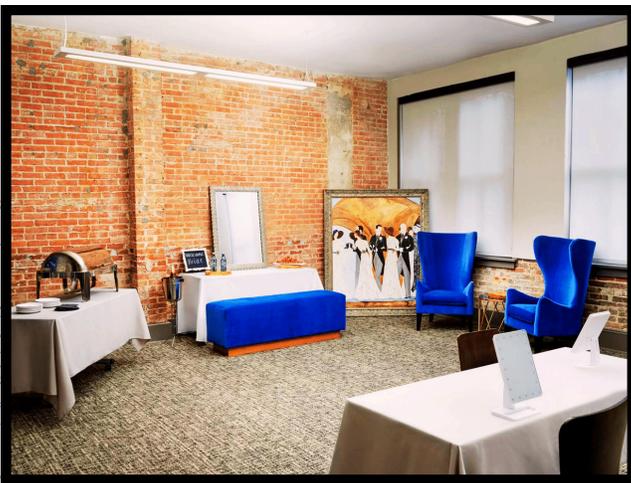
In 2014, local architects, Bob Kempkes and Anthony Taylor Robert, and local investment banker, Robert Zunick, completed the purchase of the building and began the \$7 million renovation in October 2015. This was a labor of love. Skilled artisans cleaned and repaired interior and exterior marble, tile, woodwork and ironwork. Much of the original flooring lobby and hallways are intact. A regional tile setter was able to match missing or broken tiles with the help of a company in Little Rock that makes historic tile. The original office numbers can be seen on the transoms that line the different floors. They were able save the transoms and retain many of the original doors to make a vestibule entry for two rooms. The stability of brick walls throughout the building meant they could be preserved to add a warmth and old world feeling to those rooms. The existing exterior doors were restored along with light fixtures, hardware and sconces in the marble lobby area. Equal attention was given to designing and modernizing the 62 guest rooms and elegant public spaces. The Avenue was added to provide a delicious gathering place for families and friends on the ground floor. With a hand crafted bar and restored doors and marble, the restaurant offers great views of Central Avenue and Bathhouse Row. The Rooftop was later added to the 6th floor, where guests can enjoy breathtaking mountain views and a panoramic view of downtown Hot Springs. Opened in 2017, The Waters is a tribute to the past with the comfort and state-of-the-art amenities discriminating travelers require. Put it all together with a service team steeped in Southern hospitality, and you have a boutique hotel built just for you.



# EVENT SPACE

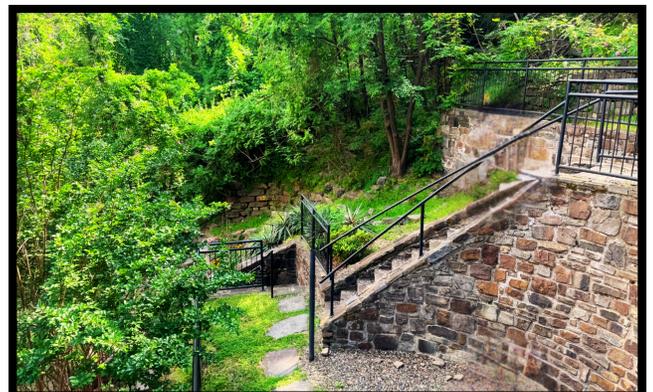
## WHIPPOORWILL ROOM

*This is an indoor space located on the 2nd floor. This room features an exposed brick wall original to the building and large north facing windows. This room is a great space for meetings, a bridal suite, or private dinners.*



## THE COURTYARD

*This is an outdoor 3 tier garden area behind the hotel that backs up to Hot Springs National Park's West Mountain. A canopy of trees mixed with a variety of live flowers and plants make up this private and peaceful space. Perfect for a wedding proposal or a corporate happy hour.*



# EVENT SPACE

## THE AVENUE

Located in our first-floor restaurant, facing bathhouse row. The Avenue can be rented as a partitioned area or as a full-venue buyout. Our dining area features cozy couches and plush velvet chairs, creating a relaxed, lounge-style atmosphere. Rehearsal dinners, small banquets and bridesmaid luncheons are hosted here most often.



## THE ROOFTOP (CITYSIDE)

The Rooftop is a outdoor venue facing Bathhouse Row. Featuring newly installed shade sails, this space is perfect for private gatherings such as cocktail hours, receptions, and networking events. The Rooftop rental is limited to the Cityside only, overlooking Bathhouse Row. Full-venue buyout is on a case by case basis.



# EVENT SPACE

Venue Space	Seating Style	Seating Capacity	Price
Whippoorwill Room	U-Shape	30	\$500/full day
	Theatre	40	
	Classroom	25	
	Rounds	36	
	Cocktail	50	
Avenue - Partial	As Set	45	\$350/hrly
Avenue - Full Venue	As Set	70	\$500/hrly
Avenue - Full Venue buyout requires a 4-hour minimum rental			
Rooftop - Cityside	As Set	40	\$1,000/hrly
	Cocktail	60	
Rooftop - Cityside requires a 2-hour minimum rental. Exceptions may be applicable in specific cases.			
Rooftop - Full Venue	As Set	140	\$2,000/hrly
Rooftop-Full Venue buyout requires a 4-hour minimum rental and is only available on a case-by-case basis.			
***Please note that all areas of the rooftop venue is an outdoor space and fully exposed to weather conditions***			
Courtyard	Cocktail	40	\$100/hrly

# BREAKFAST

Priced per person, 12 person minimum, buffets served maximum of 2 hours

## BREAKFAST BUFFET

### Rise & Shine

Fresh brewed coffee, assorted muffins, danishes & bagels, whipped butter, fresh fruit jam, seasonal sliced fruit, house-made granola, & yogurt.

\$22.00 per person

### Diamond Lakes

Everything in the Rise & Shine, plus scrambled eggs, breakfast potatoes, applewood smoked bacon, sausage patties.

\$26.00 per person

### Mountain Valley

Everything in the Diamond Lakes Sunrise, plus choice of scrambled eggs (plain, artesian cheese, or western style), buttermilk pancakes & pancake syrup.

\$30.00 per person

## BREAKFAST ENHANCEMENTS

### Shrimp & Grits

served with jumbo shrimp and creole gumbo gravy

\$215, serves 12

### Steel Cut Oatmeal

with Brown Sugar & Rasins

\$60, serves 12

### Beignets

\$30, serves 12

### Brioche French Toast

with Vanilla Buttercream

\$85, 1 dozen

### Breakfast Burritos

(Egg, Sausage, Cheddar)

\$65, 1 dozen

### Omelet Station

Bacon, ham, sausage, spinach, mushrooms, onions, peppers, tomatoes & cheese

\$12 per person

Pricing is subject to change.

Pricing does not include 27% service & gratuity charge.

Pricing does not include applicable taxes.



# BREAKS & REFRESHMENTS

## BREAKS

*House Queso & Salsa with Tortilla Chips \$15 per person*

*House Hummus with Roasted Red Peppers with Pita Chips \$12 per person*

*Fresh Fruit, House Made Granola and Yogurt \$10 per person*

*House Made Chefs Selection Cookies \$36 per dozen*

*House made fudge brownies: \$36 per dozen*

*House Made Trail Mix: \$4 per person*

*Spinach & Artichoke Dip served with Crostini \$10 per person*

*Snack Pack: Assorted chips, nuts & candy bars \$14 per person*

## REFRESHMENTS

*Fresh Brewed Coffee with Cream & Sweeteners \$50 per Carafe*

*Iced Tea (sweet or unsweet) \$35 per gallon*

*Mimosa Bar \$45, makes approximately 5 mimosas*

*Bloody Mary Bar: \$30, makes approximately 2 bloody mary's*

*Orange Juice \$30 per Gallon*

*Apple Juice \$30 per Gallon*

*Cranberry Juice \$30 per Gallon*

*House-made Lemonade \$32 per gallon*

*Mountain Valley Water \$4 Each*

*Sparkling Water \$6 Each*

*Assorted Coca-Cola Cans \$4 Each*

*Pricing is subject to change.*

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*Pricing does not include applicable taxes.*





# LUNCH BUFFET

Priced per person, 20-person minimum, buffets served for a maximum of 2 hours.

All Buffets served with house salad: mixed greens, cherry tomatoes, cucumbers, shredded cheese, house ranch and vinaigrette.

## ENTREE *Choose one.*

### Hog Wild

*\$38.00 per person*

- House smoked pulled pork & fire roasted chicken breast
- Bacon & brown sugar baked beans, cole-slaw, buttered corn on the cob, rolls & house BBQ sauce

### The Godfather

*\$34.00 per person*

- Fettucine pasta, house creamy alfredo sauce and grilled chicken
- Linguini pasta, meatballs and marinara
- Served with garlic bread  
(split evenly)

### Superior Deli

*\$30.00 per person*

- Swiss cheese, cheddar cheese, lettuce, vine-ripened tomatoes, and house pickles
- Assorted chips, brioche slider buns and appropriate condiments

### South of the Border

*\$32.00 per person*

- Seasoned ground beef, corn and flour tortillas, house made salsa, salsa verde, guacamole, shredded cheese, shredded lettuce and sour cream
- Served with mexican rice and black beans

## DESSERT *Choose one.*

### Chocolate Cake

*with Vanilla Buttercream and Chocolate Chips*

*Included in Entree Price*

### Cinnamon Apple Crumble

*Included in Entree Price*

### Tiramisu

*Included in Entree Price*



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# PLATED LUNCH

Priced per person, 12 person minimum/24 person maximum

Served with house salad: mixed greens, cherry tomatoes, cucumbers, shredded cheese, house ranch and vinaigrette. Vegetarian option available upon request.

## ENTREE *Choose one.*

### Grilled Chicken Breast

\$34.00 per person

- Stuffed with spinach, roasted peppers and cream cheese, topped with garlic and herb cream sauce
- Served with rice pilaf

### Turkey Club Wrap

\$24.00 per person

- Smoked turkey breast, crispy bacon, sliced tomatoes, romaine lettuce, swiss cheese, house honey mustard, wrapped in a flour tortilla
- Served with house kettle chips

### Enchiladas

\$32.00 per person

- Shredded southwest seasoned beef or chicken rolled in corn tortillas topped with enchilada sauce and mozzarella cheese
- Served with Mexican rice, black beans, lettuce, diced tomatoes and sour cream.

## DESSERT *Choose one.*

### Chocolate Cake

with Vanilla Buttercream and Chocolate Chips

Included in Entree Price

### Cinnamon Apple Crumble

Included in Entree Price

### Tiramisu

Included in Entree Price

## BOXED LUNCHES

Each option offered comes with house made kettle chips, fresh fruit cup, chef's assorted cookies, side of lettuce and tomato, condiments, soda or bottled water. May select up to 3 options, selections will be split evenly. Can be prepared sandwich or wrap style.

\$28.00 per person

- Oven Roasted Beef & Cheddar
- Smoked Turkey & Provolone
- Honey Ham & Swiss
- California Club with Avocado
- Southwest Chicken Salad Croissant

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Pricing does not include applicable taxes.



# DINNER BUFFET

Priced per person, 20-person minimum, buffets served for a maximum of 2 hours.

All Buffets served with dinner rolls and whipped butter.

**BUILD  
YOUR  
OWN**

## SALAD

### Casaer

Romaine lettuce, grated parmesan cheese, house-made brioche croutons & Caesar dressing.

### Garden

mixed greens, heirloom cherry tomatoes, cucumbers, shredded cheese, & ranch OR house vinaigrette

## VEGGIE SIDE

Haricot Vert Green Beans

Honey Glazed Carrots

Corn Maque Choux

## STARCH SIDE

Creamy Mashed Potatoes

Rice Pilaf

Smoked Gouda Mac & Cheese

## ENTREE

### Bacon Wrapped Pork Roulade

Stuffed with sautéed peppers, onions and mushrooms, topped with a mesquite bourbon glaze.

\$40.00 Per Person

### Salmon

Oven baked, glazed with a teriyaki reduction

\$45.00 Per Person

### Roasted Breast of Turkey

House smoked turkey served with gravy

\$38.00 Per Person

### Chicken & Meatloaf Duo Plate

Half portion of baked chicken breast & half portion of meatloaf with red sauce

\$42.00 Per Person

## DESSERT

### Cheesecake

with Grand Mariner Strawberries and Whipped Topping

### Chocolate Cake

with Vanilla Buttercream and Chocolate Chips

### Cinnamon Apple Crumble

## STEP 1

Choose a salad.

## STEP 2

Choose a starch & a veggie side.

## STEP 3

Choose one Entree. The listed price will include a salad, two sides, entrees & a dessert.

## STEP 4

Choose one dessert.

Pricing is subject to change.

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Pricing does not include applicable taxes.

# PLATED DINNER

Priced per person, 12-person minimum/24 person maximum

Served with house salad: mixed greens, cherry tomatoes, cucumbers, shredded cheese, house ranch and vinaigrette, dinner rolls & whipper butter and choice of dessert.

Unavailable at The Rooftop.

## ENTREE *Choose one.*

### Herb Crusted Beef Tenderloin

- 6 oz beef tenderloin topped with a tarragon béarnaise, creamy whipped potatoes, garlic butter roasted asparagus.

\$55.00 per person

### Chicken Caprese

- Chicken breast baked with basil pesto, heirloom tomatoes, fresh mozzarella, balsamic vinaigrette, herb roasted potatoes and steamed broccolini.

\$40.00 per person

### Surf & Turf

- 3 oz beef tenderloin & 3 oz Pan seared filet of salmon

\$54.00 per person

### House Made Meatloaf

- 100% Angus beef meatloaf topped with red, creamy whipped potatoes and steamed haricot vert green beans.

\$36.00 per person

### Filet of Salmon

- Pan seared filet of salmon, Cajun cream sauce, creamy whipped potatoes, and herb roasted Brussel sprouts.

\$45.00 per person

### Stuffed Bell Pepper

- Whole red bell pepper stuffed with rice and seasonal vegetables, served over a roasted tomato chutney

\$30.00 per person

## DESSERT

*Choose one.*

### Cheesecake

with Grand Mariner Strawberries and Whipped Topping

Included in Entree Price

### Chocolate Cake

with Vanilla Buttercream and Chocolate Chips

Included in Entree Price

### Cinnamon Apple Crumble

Included in Entree Price

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# HORS D'OEUVRES

## DISPLAYS

*Pricing is per display. Serves 25 guests*

### **Cured Meats & Domestic Cheese \$225**

*Cheddar, Swiss, pepper jack and garlic herb cheese spread served with crostini*

### **Baked Wheel of Brie \$150**

*Fresh berries, brown sugar pecans served with crostini*

### **Fresh Seasonal Fruit Display \$180**

*Honey yogurt dipping sauce*

### **Seasonal Vegetable Display \$150**

*Assorted dipping sauces*



## SPECIALTIES

*Served & priced by 50 pieces.*

*Miniature Crab Cakes \$325*

*Hot & Spicy Buffalo Wings \$175*

*Sweet & Spicy 100% Angus Beef Meatballs \$150*

*Smoked Gouda Pasta Bites \$150*

*Bacon Wrapped Shrimp Jammers \$265*

*Mini Falafel Bites served with Tzatziki Sauce \$100*

*Chilled Jumbo Shrimp Shooters Served with Pineapple Salsa \$250*

*Mini Sandwich Slider or Pinwheel Display \$350*

*Assorted roast beef & cheddar, smoked turkey breast & provolone, and ham & Swiss*



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# STATIONS

Minimum of 25 guests. Stations cannot be ordered as a single / main entrée, they must be combined with a plated meal, buffet meal or cocktail & hors d'oeuvres reception.

Carving stations require a chef attendant for an additional fee of \$75.00 per hour.

## Street Tacos

\$20.00 per person

Birria style slow roasted pork, marinated beef carnitas, corn and flour tortillas, house made salsa, salsa verde, guacamole, cotija cheese, sour cream, limes, and citrus slaw.

## Loaded Mashed Potato Bar

\$15.00 per person

Creamy mashed potato, classic white gravy, crispy fried chicken, Applewood smoked bacon, shredded cheese, green onion, and whipped butter.

## Gourmet Macaroni & Cheese

\$15.00 per person

Creamy macaroni and cheese, Applewood smoked bacon, fried chicken bites, house smoked pulled pork, green onions, jalapenos, house ranch, BBQ and buffalo sauce

## Dessert Station

\$20.00 per person

Assorted house made cookies, mini fudge brownies, mini cheesecakes, fresh strawberries, blueberries and raspberries, vanilla whipped topping, chocolate ganache and caramel sauce.

## Salad Station

\$14.00 per person

Lettuce, tomato, cucumber, shredded cheese house-made vinaigrette and ranch dressing.

## CRAVING STATIONS

serves 25 guests.

### Herb Crusted Prime Rib

\$450.00

with creamy horseradish, au bus & brioche rolls

### Hickory Smoked Turkey Breast

\$350.00

with creole mustard, cranberry relish & brioche rolls

### Glazed Honey Ham

\$300.00

Brioche Rolls

Pricing is subject to change.

Pricing does not include 27% service & gratuity charge.

Pricing does not include applicable taxes.





# HOST BAR PACKAGES

Best for host paying on one tab. Pricing per person. \$100.00 per hour for one bartender per 40 guests.  
Required for all private bars, exceptions maybe made occasionally.

## HOUSE PACKAGE

- Domestic Beer
- House Chardonnay
- Cabernet
- Vodka
- Gin, Tequila
- Rum
- Bourbon
- Scotch

\$20 first hour; \$15 each addl. hour

## PREMIUM PACKAGE

- Domestic and Import Beer
- Chardonnay
- Cabernet
- Pinot Grigio
- All top shelf liquors and two signature cocktails

\$30 first hour; \$20 each addl. hour

## BEER & WINE PACKAGE

- Domestic Beer & select craft beer
- Cabernet Sauvignon
- Rose
- Pinot Grigio
- Pinot Noir

\$18 first hour; \$12 each addl. hour

# CASH BAR

Best for each guest paying on individual tabs. Prices vary.  
\$150.00 per hour for one bartender per 40 guests.

- Domestic Beer
- Craft Beer
- House Chardonnay
- House Cabernet Sauvignon

- House Pinot Grigio
- House Pinot Noir
- House Rose
- Prosecco

- House Cocktail
  - Premium Cocktail
  - Soft Drinks
  - Bottle Water
- 

Pricing is subject to change.

Pricing does not include 27% service & gratuity charge.

Pricing does not include applicable taxes.

# EVENT TERMS

**FOOD & BEVERAGE:** All food and beverage must be provided by The Waters Hotel. No outside food, drinks, or coolers are allowed in events spaces, a penalty fee will be assessed up to \$5,000. All food and beverage must be consumed on property and not taken off premises. All planned functions of a group should be arranged (4) weeks prior to the event and special requests no later than fourteen (14) days prior to the event. Any request for additional food or beverage during day of Function should be done through the Group Leader and Hotel Representative in writing and signed by both parties on appropriate form. Group is not permitted to take any Food & Beverage after an event due to health regulations. All Food & Beverage (F&B), subject to 12.50% tax (except for liquor, 33.5%, and beer/wine, 11%) and 27% Service Charge. Audio/Visual Charges subject to 9.5% Sales Tax and 27% Service Charge.

**ATTENDANCE:** Estimated attendance should be provided to Hotel from Group no later than (14) days prior to the event. Final guaranteed attendance is due seven (7) business days prior to function via email. Final Attendance guarantee cannot be decreased within seven (7) business days prior to function. Food & Beverage menu selections cannot be changed within seven (7) business days prior to function. If an attendance guarantee is not provided seven (7) business days in advance of function, expected number will become attendance guarantee. If attendance exceeds guarantee final check will reflect actual attendance.

**FOOD AND BEVERAGE ATTRITION:** Client agrees that it will provide, and Hotel is relying on, a discussed minimum total food and beverage revenue (not inclusive of Service Charge and Sales Tax) associated with the Event. Client must provide Hotel with advance notice of the dates, times and attendance of the functions it wishes to schedule in meeting this commitment and will provide final guarantees of this information no later than 14 days prior to the scheduled time for the function. Should the revenue be less than the above amount client will be responsible for the full anticipated minimum amount.

**PAYMENT & BILLING.** A deposit of the full rental fee is due to hold space on a definite basis, due upon signed contract. A guarantee / deposit may be supplied in advance through cash, check (30-days in advance), or credit card. The deposit is non-refundable if event is cancelled for any reason. Final payment is due day of the event, if not specified via email the payment method on file will be charged.

**CANCELLATION POLICY.** In the event you must cancel this event less than 30 days prior to your group's arrival, an additional cancellation fee of \$500 will be assessed and payable by your organization. If cancellation occurs less than 14 days, the cancellation fee of \$500 and guaranteed catering will be assessed and payable by your organization.

**ALCOHOLIC BEVERAGES:** The Waters Hotel as a licensee is Soley responsible for the administration of the sales and service of alcoholic beverages. Therefore, alcoholic beverages that are served on the Hotel premises must be supplied and dispensed only by Hotel servers and bartenders. The Waters Hotel serves alcohol responsibly; all guests must be 21 years of age or older to consume alcohol. All patrons must present a valid photo ID or they will be refused service. The Hotel also reserves the right to refuse service to any patron that has demonstrated they have consumed too much alcohol.

# EVENT TERMS

**BANQUET AND MEETING ROOMS:** The Hotel reserves the right to reassign your function space to a suitable room based on the attendance specified. Function rooms are allocated according to the anticipated number of guests and the program outline requested by the Group/Company. If necessary, or if the actual attendance significantly differs from the original estimate, the Hotel may substitute comparable alternate space within the property. In the event of inclement weather requiring an outdoor function to be moved indoors, the same venue rental rate will apply. The Hotel will accommodate the event in an indoor space provided the final guest count is under 70 attendees. If the guest count exceeds this limit, the Group/Company may be required to secure an alternative solution, as comparable indoor space may not be available. As other groups may be scheduled in the same rooms before or after your function, please adhere to the agreed-upon time schedule. Should your event times change, kindly notify the Sales Office as soon as possible.

**ENTERTAINMENT & DECORATION:** Any entertainment must conclude by 10:00 p.m.; no exceptions. Affixing anything to the walls, floors, or ceilings of the meeting and banquet space is not permitted. The customer assumes all responsibility for any damage caused to a function room by attendees. Smoke and fog machines are prohibited due to Fire Department safety regulations. Additionally, no open-flame items—including candles, sparklers, or any décor or accessories requiring ignition—are permitted anywhere on Hotel property. The Hotel is not responsible for broken, lost, or damaged decorations. If the Group leaves decorations behind, they will become the property of the Hotel after seven (7) days if no retrieval request is made. Should the Group request the Hotel to set up decorations, a \$50 setup fee will apply.

**VALUABLES & INDEMNITY:** The hotel does not assume responsibility for items left unattended in hotel public areas or function rooms. Group assumes responsibility for any claims for loss or damage to itself or guests in Hotel. Group shall also indemnify and hold hotel harmless for any injury to persons or damage except in claims due to hotel's gross negligence.

**SECURITY:** The hotel reserves the right to require security officers at the Group's expense for any function. Accordingly, company acknowledges that it will be responsible to provide security of any such aforementioned items and hereby assumes the responsibility for loss thereof.

**THE ROOFTOP:** The Rooftop is a completely weather permitting space. Should the forecast a chance of rain greater than 25% 10 hours prior to the start of the event utilizing the space is no longer guaranteed. The Waters reserves the right to determine in our absolute discretion that weather conditions are unsuitable for us to complete services. There shall be no refunds of rents due to weather conditions. Should undesirable weather occur, The Waters will work to move group into an alternate space.

**THE WHIPPOORWILL ROOM:** The Whippoorwill Room is located on the second floor of our hotel. This space shares walls with guest rooms. The Waters will work to place all guests of the meeting on the second floor but not guaranteed. The second floor of The Waters Hotel does not have a public restroom. The nearest public restroom is located on the first floor. Included in the space rental is access to our Hilton Honor Wi-Fi, a 55-inch TV, and an HDMI cord. Any and all other AV needs will need to be provide by the Group. Contracted catering will be served in The Whippoorwill room unless additional space has been secured.

**THE AVENUE:** The Private Events section of The Avenue begins at the host stand and ends at the back wall. Group is not permitted to use space outside of the Private Events section unless specified by the Sales Office in writing.