



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.



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.

\$18.00 per person

Diamond Lakes

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

\$22.00 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.

\$27.00 per person

BREAKFAST ENHANCEMENTS

Lox Spread

Smoked Salmon & Cream Cheese

\$170, serves 12

Steel Cut Oatmeal

with Brown Sugar & Rasins

\$60, serves 12

Homemade Biscuits & Gravy

\$85, serves 12

Brioche French Toast

with Vanilla Buttercream

\$85, 1 dozen

Breakfast Burritos

(Egg, Sausage, Cheddar)

\$60, 1 dozen

Omelet Station

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

\$10 per person

Pricing is subject to change.

Pricing does not include 25% service & gratuity charge.

Pricing does not include applicable taxes.



BREAKS & REFRESHMENTS

BREAKS

House Queso & Salsa with Tortilla Chips \$8 per person

House Hummus with Roasted Red Peppers with Pita Chips \$10 per person

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

House Made Chefs Selection Cookies \$30 per dozen

House made fudge brownies: \$32 per dozen

House Made Trail Mix: \$3 per person

Spinach & Artichoke Dip served with Crostini \$8 per person

Snack Pack: Assorted chips, nuts & candy bars \$12 per person

REFRESHMENTS

Fresh Brewed Coffee with Cream & Sweeteners \$40 per Carafe

Iced Tea (sweet or unsweet) \$30 per gallon

Mimosa Bar \$40, makes about 5 mimosas

Bloody Mary Bar: \$24, makes about 2 bloody mary's

Orange Juice \$30 per Gallon

Apple Juice \$30 per Gallon

Cranberry Juice \$30 per Gallon

House-made Lemonade \$30 per gallon

Mountain Valley Water \$4 Each

Sparkling Water \$5 Each

Assorted Coca-Cola Cans \$4 Each

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LUNCH BUFFET

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

All Buffets served with fresh dinner rolls with whipped butter.

ENTREE Choose one.

Hog Wild

\$37.00 per person

- Salad made with mixed greens, cherry tomatoes, cucumbers, shredded cheese, ranch, and house vinaigrette
- House smoked pulled pork & fire roasted chicken breast
- Bacon & brown sugar baked beans, potato salad, buttered corn on the cob, assorted rolls & house BBQ sauce

The Godfather

\$34.00 per person

- Salad made with mixed greens, cherry tomatoes, cucumbers, shredded cheese, ranch and house vinaigrette
- House crusted chicken cutlets & Italian sausage.
- Peppers, onions, meatballs, marinara, and linguini pasta

Superior Deli

\$30.00 per person

- Pasta salad OR cole-slaw
- Swiss cheese, cheddar cheese, lettuce, vine-ripened tomatoes, and house pickles
- Assorted chips, brioche slider buns and appropriate condiments

Alfredo Pasta

\$30.00 per person

- Caesar salad made with romaine lettuce, grated parmesan cheese, house brioche croutons and Caesar dressing.
- Fetticine noodles & a creamy alfredo sauce
- Served with garlic bread
- Add chicken +\$5 per person

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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Pricing does not include applicable taxes.





PLATED LUNCH

Priced per person, 12 person minimum.

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 wild rice
- Garden Salad: mixed greens, heirloom cherry tomatoes, cucumbers, shredded cheese, & ranch or house vinaigrette

Deluxe Chef Salad

\$24.00 per person

- Smoked turkey breast
- Bacon bits
- Ranch
- Italian dressing
- Cherry tomatoes
- Mixed greens
- Honey mustard
- Cucumbers
- Red onion
- Shredded cheddar

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.

\$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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DINNER BUFFET

Priced per person, 20-person minimum, buffets served for a maximum of 2 hours.
All Buffets served with fresh dinner rolls with whipped butter.

SALAD

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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

Steamed Broccoli

STARCH SIDE

Creamy Mashed Potatoes

Herb Roasted Potatoes

Smoked Gouda Mac & Cheese

ENTREE

Bacon Wrapped Pork Roulade

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

Salmon

Oven baked, glazed with a teriyaki reduction

Roasted Breast of Turkey

House smoked turkey served with gravy

Chicken & Meatloaf Duo Plate

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

DESSERT

Cheesecake

with Grand Mariner Strawberries and Whipped Topping

Chocolate Cake

with Vanilla Buttercream and Chocolate Chips

Cinnamon Apple Crumble

BUILD
YOUR
OWN

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.

Served with dinner rolls & whipper butter, and choice of dessert.

Unavailable at The Rooftop.

ENTREE *Choose one.*

Herb Crusted Beef Tenderloin

\$50.00 per person

- Petite arugula greens tossed in a Greek vinaigrette, crushed pistachios, cucumber, heirloom tomatoes and shaved parmesan.
- 6 oz beef tenderloin topped with a tarragon béarnaise, creamy whipped potatoes, garlic butter roasted asparagus.

Chicken Caprese

\$38.00 per person

- Garden salad with mixed greens, heirloom tomatoes, cucumbers, red onion, feta cheese, ranch or house vinaigrette.
- Chicken breast baked with basil pesto, heirloom tomatoes, fresh mozzarella, balsamic vinaigrette, herb roasted potatoes and steamed broccolini.

Surf & Turf

\$54.00 per person

- Garden salad with mixed greens, heirloom tomatoes, cucumbers, red onions, feta cheese, ranch or house vinaigrette.
- 3 oz beef tenderloin & 3 oz Pan seared filet of salmon

House Made Meatloaf

\$36.00 per person

- Wedge salad with heirloom tomatoes, green onions, bacon bits, ranch or blue cheese.
- 100% Angus beef meatloaf topped with shitake mushroom gravy, creamy whipped potatoes and steamed haricot vert green beans.

Filet of Salmon

\$40.00 per person

- Garden salad with mixed greens, heirloom tomatoes, cucumbers, red onions, feta cheese, ranch or house vinaigrette.
- Pan seared filet of salmon, Cajun cream sauce, creamy whipped potatoes, and herb roasted Brussel sprouts.

Stuffed Bell Pepper

\$30.00 per person

- Tuscan heirloom greens, goat cheese crumbles, toasted walnuts raspberry vinaigrette.
- Whole bell pepper stuffed with seasonal vegetables, roasted tomato chutney and a creamy cauliflower puree.

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.

Cured Meats & Domestic Cheese \$200 ~ serves 30 guests
Cheddar, Swiss, pepper jack and garlic herb cheese spread served with assorted gourmet crackers

Baked Wheel of Brie \$150 Serves 30 Guests
Fresh berries, brown sugar pecans served with crostini

Fresh Seasonal Fruit Display \$180 ~ Serves 40 Guests
Honey yogurt dipping sauce

Seasonal Vegetable Display \$150 ~ Serves 40 guests
Assorted dipping sauces

SPECIALTIES

Served & priced by 50 pieces.

Miniature Crab Cakes \$275

Hot & Spicy Buffalo Wings \$175

Sweet & Spicy 100% Angus Beef Meatballs \$135

Smoked Gouda Pasta Bites \$120

Bacon Wrapped Shrimp Jammers \$265

Mini Falafel Bites served with Tzatziki Sauce \$95

Chilled Jumbo Shrimp Shooters Served with Pineapple Salsa \$200

Mini Sandwich Slider or Pinwheel Display \$350
Assorted roast beef & cheddar, smoked turkey breast & provolone, and ham & Swiss

DIPS

Serves 30 guests.

House Queso & Salsa with Tortilla Chips \$80

Spinach & Artichoke Dip served with Crostini \$135

House Made Hummus with Roasted Red Peppers Served with Crispy Pita Chips \$85

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STATIONS

Stations include chef attendant for 1 hour, minimum of 25 guests, priced are per person. 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.

Street Tacos

\$16.00 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

\$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

Herb Crusted Prime Rib

\$18.00 per person

with creamy horseradish, au bus & brioche rolls

Hickory Smoked Turkey Breast

\$14.00 per person

with creole mustard, cranberry relish & brioche rolls

Glazed Honey Ham

\$12.00 per person

Brioche Rolls

Pricing is subject to change.

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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

\$18 first hour; \$10 each addl. hour

PREMIUM PACKAGE

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

\$28 first hour; \$16 each addl. hour

BEER & WINE PACKAGE

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


\$16 first hour; \$10 each addl. hour

CASH BAR

Best for each guest paying on individual tabs. Priced each, charged on consumption. \$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
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Pricing is subject to change.

Pricing does not include 25% 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 \$2,500. 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 25% Service Charge. Audio/Visual Charges subject to 9.5% Sales Tax and 25% 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, a fee of \$500 will be assessed and payable by your organization. If cancelation occurs less than 7 days full rental fee and catering will be charged.

ALCOHOLIC BEVERAGES: The Waters Hotel as a licensee is solely 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 he/she has consumed too much alcohol.

EVENT TERMS

BANQUET AND MEETING ROOMS: The hotel reserves the right to change your assigned room to a suitable room for the attendance specified. The number of people anticipated assigns function rooms. Banquet and meeting facilities will be assigned by the Hotel to accommodate the program outline requested by the Group / Company. However, the Hotel may substitute comparable alternate space within the Hotel if it deems necessary or if the number of Company guests significantly declines from the number originally anticipated. As other groups may be utilizing the same room as you prior to or following your function, please adhere to the time agreed upon. Should your time schedule change, please notify the Sales Office.

ENTERTAINMENT & DECORATION: Any entertainment must conclude by 10:00pm; no exceptions. Affixing anything to the walls, floor or ceilings of the meeting and banquet space is not permitted. The customer assumes all responsibility for damage caused to a function room by any attendees. Smoke and fog machines are prohibited due to safety regulations of the Fire Department. Hotel is not responsible for broken, lost, or damaged decorations. If Group leaves decorations they will become property of Hotel after 7 days, if no request to obtain is made. Should Group request Hotel to set up decorations a \$50 set up fee will occur.

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: Company acknowledges that the hotel cannot be responsible for the safe keeping of equipment, supplies, written material, or other valuable items left in the function rooms. 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 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 bad weather occur The Waters will work to move group into another space but this is not guaranteed unless another space is rented ahead of time. Groups of 30 or more will be charged a \$50 set up fee.

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 get all guests of the meeting on the second floor but, this is not guaranteed. The second floor of The Waters Hotel does not have a public restroom. The nearest public restroom is on the first floor in the back of The Avenue. Included in the space rental is access to our Hilton Honor Wifi, a 55 inch TV, and an HDMI cord. Any and all other AV needs will need to be provide by the Group. If Group ordered catering it will be served in the The Whippoorwill room unless specified on this contract. If Group has catering in another event space, another rental fee will be charged for that space as well as a \$50 set up fee. Groups of 30 or more will be charged a \$50 set up fee.

THE AVENUE: The Private Events section of The Avenue starts at the black curtains 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. Groups of 30 or more will be charged a \$50 set up fee.