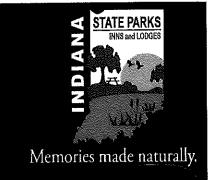
WELCOME

CLIFTY INN

AT CLIFTY FALLS STATE PARK



Located in Clifty Falls State Park amongst the scenes of rugged geologic splendor, the Clifty Inn has always been proud to provide our guests with the best service and value in a perfect setting to conduct their events.

Our staff is dedicated to ensuring that each and every repast or refreshment planned for your group makes a memorable contribution to the success of your event.

The Inn offers over 7,000 square feet of meeting space, accommodating anywhere from 10 to 300 guests. There are also 71 lodging rooms to accommodate your guests.

The following pages provide a variety of delightful menu suggestions for all occasions, whether it be a business meeting, family reunion or banquet. If you wish to personalize an event with a custom menu or theme, our staff will be happy to work with you to explore and develop creative planning options.

Best of all, once plans are made, you are free to relax and enjoy yourself, confident in the knowledge that even the finest detail will be implemented to surpass your highest expectations.

We are confident that by selecting the Clifty Inn your group will experience their most enjoyable event ever!

BOXED LUNCHES

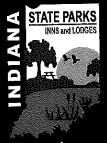
MENU HIGHLIGHTS

Table Service:

Paper / Plastic Ware

Meats Breads Cheese

1



Starting Price:

\$12.99 Per Adult, \$6.99 Per Child

Minimum Count:

10 People

Memories made naturally.

PROTEIN OPTIONS

Roast Beef

Honey Ham

Smoked Turkey

Chicken Salad

BREAD OPTIONS

Croissant

White

Wheat

KIDS BOXED LUNCH

Choice of One:

Peanut Butter & Jelly

Ham & Cheese

Turkey & Cheese

CHEESE OPTIONS

American

Swiss

ALSO INCLUDED

Lettuce, Tomato & Pickle

Whole Fresh Fruit or

Pasta Salad

Chips

Cookie

Bottled Water

Condiments

MEETING BREAKS

MENU HIGHLIGHTS

Table Service:

China, Flatware, Glassware

Minimum Count:

10 people



A LA CARTE OPTIONS

Priced Per Person

Assorted Candies	\$2.99 per person
Assorted Yogurts	\$1.99 per person
Assorted Granola Bars	\$1.99 per person
Seasonal Whole Fruit	\$3.99 per person
Potato Chips & Dip	\$2.99 per person
Tortilla Chips & Salsa	\$2.99 per person
Mini Pretzels	\$1.99 per person
Trail Mix	\$2.99 per person
Party Snack Mix	\$1.99 per person
Pita Chips & Hummus	\$3.99 per person
Premium Mixed Nuts	\$4.99 per person
Assorted Pastries	\$2.99 per person
Cinnamon Rolls	\$3.99 per person
Olimanion rollo	

Beverages Priced By the Item

Bottled Water	\$1.99 each
Bottled Sparkling Water	\$2.99 each
Assorted Canned Soft Drinks	\$1.99 each
Pints of Milk	\$1.99 each

Beverages Priced Per Person

Coffee (Reg. & Decaf.)	\$1.99 per person
Iced Tea, Lemonade or Punch	\$1.99 per person
Juice (Apple/Cranberry/Orange)	\$1.99 per person
Hot Chocolate	\$1.99 per person
Apple Cider (Hot or Cold)	\$2.99 per person

BREAKFAST MENU

MENU HIGHLIGHTS

Table Service:

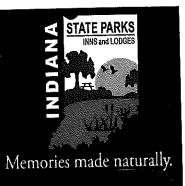
China, Flatware, Glassware

Starting Price:

\$12.99 per person

Minimum Count.

20 People



CHOOSE ONE PLATED OPTION PER MEAL:

CONTINENTAL PLATE \$12.99 PER PERSON

WHOLE FRESH FRUIT

BAGEL W/ CREAM CHEESE AND BUTTER OR MUFFINS WITH BUTTER

YOGURT SELECTION

REGULAR COFFEE, HOT OR ICED TEA, WATER

HUNGRY HIKER PLATE \$16.99 PER PERSON

SCRAMBLED EGGS

BREAKFAST POTATOES

BACON OR SAUSAGE

CHOICE OF FRUIT, OATMEAL AND APPLES, OR ASSORTED DANISHES AND MUFFINS

COFFEE, HOT OR ICED TEA, WATER

BISCUITS AND GRAVY \$14.99

BISCUITS AND GRAVY

SCRAMBLED EGGS

CHOICE OF FRUIT, OATMEAL AND APPLES, OR ASSORTED DANISHES AND MUFFINS

COFFEE, HOT OR ICED TEA, WATER

MOST DIETARY RESTRICTIONS OR SPECIAL REQUESTS CAN BE MET, PLEASE ASK FOR AVAILABILITY AND PRICING.

Multiple plate entrée requests will incur a \$2.00 per person surcharge for each additional entrée selected, \$1 per person for each additional side item.

APPETIZERS

MENU HIGHLIGHTS

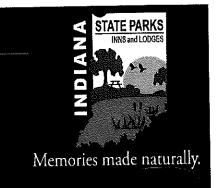
Table Service:

Paper/Plastic Ware

Minimum Count

Additional Details

25 People



APPETIZERS

Hot Appetizers	
Crispy Chicken Wings with Ranch and Blue Cheese Dressing	\$5.99 per person
Choice of BBQ, Buffalo, and Parmesan Garlic	
Quesadillas, Cheddar Cheese, Peppers & Onions, Tomato Salsa	\$3.99 per person
Park Slider, Angus Patty, Cheddar, Crispy Onions, BBQ Sauce	\$3,99 per person
Meatballs	\$4.99 per person
Choice of Italian or BBQ	
Stuffed Mushrooms, Sausage, Cheese	\$4.99 per person
Mac & Cheese Bites with Ranch	\$3.99 per person
Blistered Tomato Crostini with Whipped Herb Goat Cheese	\$3.99 per person
Asiago Potatoes, Baby Red Potatoes, Garlic, Asiago Cheese, Basil	\$4.99 per person
Grilled Shrimp Skewers with Sweet Chili Sauce	\$8.99 per person
Cold Appetizers	
Fresh Vegetable Platter with Ranch and Hummus	\$5.99 per person
Antipasti Skewers, Fresh Mozzarella, Tomato, Basil, Artichoke, Olive, Ham, & Salami	\$5.99 per person
Seasonal Fresh Fruit with Yogurt	\$3.99 per person
Finger Sandwiches	\$3.99 per person
Sugar Ham and Swiss Cheese, Chicken Salad, Tomato Cucumber	

Items on this page must be ordered in conjunction with a meal unless total select equals 20.99 per person or more. If the minimum number of persons is not met, a surcharge [(Minimum - Guaranteed) $\times 10.00$] will be added.

BUFFET OR PLATED DINNER MENU

MENU HIGHLIGHTS

Table Service:

China, Flatware, Glassware

Starting Price:

\$19.99 per person

Minimum Count:

25 People

Entrées Salads:

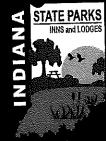
Vegetables:

1

1

Starches: Bread:

Dessert



Memories made naturally.

REEF ENTREES

Slow Cooked Slice Roast Beef

Tender slow roasted top round sliced and topped with rosemary Au Jus. Served with house made horseradish sauce.

\$22.99

Prime Rib of Beef

Hand carved at a carving station, served with Au Jus and house made horseradish sauce

אישועה M Braised Boneless Short Ribs

Tender Red Wine Braised Short Ribs Market

VEGETARIAN & VEGAN ENTREES

Veggie Shepherds Pie

Lentils, mushrooms, onions & veggies topped with fluffy mashed potatoes \$21.99

Stuffed Acorn Squash

(Vegan Friendly)
Stuffed with quinoa, onions, nuts and dried cranberries

CHICKEN ENTREES

Roasted Chicken

Seasoned Bone in Chicken, Oven Roasted with Fresh Herbs \$22.99

Clifty Fried Chicken

Hand Breaded and Fried to a Tender Golden Brown \$22.99

Grilled Breast of Chicken

Made your way. Choose from BBQ, Pesto, Blackened, or Lemon Herb \$22.99

PASTA ENTREES

Baked Lasagna

A Rich Tomato Sauce with Ground Beef Layered with Cheese and Lasagna Noodles and Baked to Perfection. \$21.99

(Veggie Lasagna also available)

Fettuccini Alfredo

Fettuccini Noodles tossed in a rich Alfredo Sauce. \$19.99

Add Broccoli for \$0.99 Add Chicken for \$1.99 Add Shrimp for \$2.99

PORK ENTREES

Baked Ham

House baked and topped with Pineapple \$20.99

Roasted Pork Loin

Juicy Roasted Pork Loin with Savory Herbs \$21.99

BBQ Pulled Pork

Pulled Pork with a Sweet & Smokey BBQ Sauce. Served with brioche buns \$20.99

SEAFOOD ENTREES

Bourbon Glazed Salmon

Tender Salmon Filets with Sweet Bourbon Glaze \$24.99

Fried White Fish Served with Tartar Sauce \$20.99

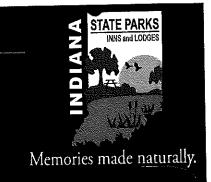
Baked Cod with Caper Butter

Flakey Baked Cod Seasoned and Topped with Capers \$23.99

Additional Details

Multiple entrée requests will incur a \$2.00 per person surcharge for each additional entrée selected, each additional side will incur a \$1.00 per person surcharge.

SALAD, STARCHES, VEGETABLES & DESSERTS



SIDE SALADS

Park House

Spring mix greens or iceberg mix, tomato, cucumber, shredded cheese, red onion, and croutons with your choice of two dressings. (House made ranch or bleu cheese, Italian, French, Raspberry vinaigrette, or Honey mustard)

Caesar

Romaine lettuce tossed with parmesan cheese, seasoned croutons and creamy Caesar dressing.

Cranberry Pecan

Spring mix greens, dried cranberries, candied pecans and crumbled applewood bacon. Served with raspberry vinaigrette dressing.

BREADS

Fresh Baked Rolls w/ Whipped Butter

Garlic Herb Rolls

STARCHES

Mashed Potatoes with Gravy

Macaroni & Cheese

Roasted Potatoes

Wild Rice Pilaf

Roasted Sweet Potatoes

VEGETABLES

Country Style Green Beans

Buttered Corn

Roasted Asparagus

Roasted Veggies

Steamed Broccoli

Glazed Baby Carrots

DESSERTS

Clifty Creek Cake with Caramel Pecan Sauce

New York Style Cheesecake assorted flavors

Assorted Fruit Cobbler

Pecan Pie

Sugar Cream Pie

Gourmet Cookies & Brownies

Lemon Crumb Bars

Gourmet Cupcakes

Additional Details

Some items may be subject to seasonal availability.

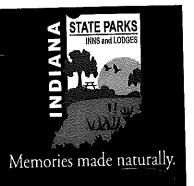
Some items may not be available based on the number of people to be served.

All food and beverage items are subject to a 20% service charge and all applicable sales taxes.

BULK ITEMS OPTIONS

If carry out or drop off these will include plates, eating and serving utensils and sauces. Extra sauces are additional.

If Clifty Staff drops off at site, it is a \$50 delivery fee added.



MEATS

Fried Chicken (32 Pieces) \$59.99

Pulled Pork (per pound– feeds approximately 4) \$12.99

Fried Catfish (10ea 5 ounce pieces feeds up to 10– one piece per person)

\$14.99

en

ACCOMPANIMENTS

Yeast Rolls and Butter \$3.99 dozen Brioche Buns \$5.99 dozSTARCHES

\$24.99 PER HALF PAN (FEEDS AP-PROXIMATELY 20)

Mashed Potatoes with Gravy

Macaroni & Cheese

VEGETABLES AND SALADS

Country Style Green Beans

Buttered Corn

Glazed Baby Carrots

Pasta Salad

Cole Slaw

Potato Salad

Broccoli Salad (Add \$4 more)

FINGER FOODS

\$12.99 PER HALF PAN (FEED AP-PROXIMATELY 20)

French Fries

House made Chips

Fried Mushrooms (Add \$5 additional)

Macaroni and Cheese Bites (add \$5 additional)

DESSERTS

Per Dozen \$12.99

House baked Cookies

Gourmet Brownies

Per Half Pan (Feeds approximately 15) 22.99

Fruit Cobbler

ALCOHOLIC BEVERAGES

MENU HIGHLIGHTS

Beverage Ware

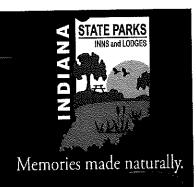
Plastic

Set-Up Fee.

\$150.00 per bar

Bar Minimum

\$250.00



BAR OPTIONS

Liquor

House Level Brands \$6.00 per drink Call Level Brands \$7.00 per drink Premium Level Brands \$8.00 per drink

Bottled Beer

Domestic Level Brands \$4.00 per bottle Premium Level Brands \$5.00 per bottle

Keg Beer

Domestic Level Brands: Budweiser, Bud Light, Coors Light, Miller Lite \$299,00 per keg Premium Level Brands Call for Pricing

Wine

Chardonnay, Cabernet Sauvignon, Merlot, Moscato, White Zinfandel \$5.00 per glass \$22.00 per bottle

Sparkling Wine

\$22.00 per bottle

Sparkling Grape Juice

\$9.99 per bottle

Soft Drinks

Coke, Diet Coke, Sprite \$1.99 each

Additional Details

All Packages are per person based on the guaranteed count for four or five hours of service. Additional beverages may be purchased. Speak to your Sales Manager for more information.

PACKAGE OPTIONS

Pop Package

Coke, Diet Coke and Sprite \$3.00 (4 hours) \$4 (5 hours)

Beer & Wine Package

Domestic keg beer, brand chosen by the Inn, house brand wine and Sodas. \$23.00 (4 hours)

\$27.00 (5 hours)

Trails Package

House and call level brand liquors, domestic keg beer-brand chosen by the Inn. house brand wine and Sodas.

\$23.00 (4 hours) \$27.00 (5 hours)

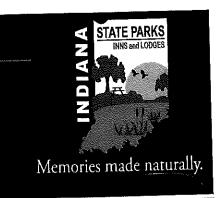
Falls Package

House, call and premium level brand liquors, domestic keg beer-brand chosen by the inn, house brand wine, and sodas. \$31.00 (4 hours) \$36.00 (5 hours)

Call level liquors include but not limited to: Wild Turkey, Smirnoff, Bacardi run, Cactus Jack Tequila, Gordons

Premium level liquors include but not limited to: Jack Daniels, Tito's, Beefeater, Captain Morgan, Jose Cuer-

BEVERAGE GUIDELINES



Cash Bar Option

Your guests will be charged for their choice of beverage. Bar minimum still applies.

Host Bar Option

The bartender will tally all beverages served and the final total will be added to the final bill.

Combination Bar Option

You may choose to offer some items to your guests in the form of a host bar while having some items offered on a cash basis.

Beverage Policies:

- A set-up fee of \$150.00 per bar will be assessed. A minimum of one bar per 150 people is required. Additional bar setup will be applied for parties over 150 guests.
- All bars are subject to \$250.00 minimum in sales, if minimum is not met, a \$50 per hour bartender fee will be assessed.
- Bars are limited to a maximum of 5 hours and must conclude by 11:00 p.m.
- All host bar purchases and packages are subject to all applicable state and local taxes.
- All host bar purchases and packages are subject to a 20% service charge.
- Bar packages will be charged based on the guaranteed minimum count due 30 days prior to the date of the event, or the actual count, whichever is greater.
- Guests must be 21 years of age or older and be able to provide a valid I.D. to be served alcohol.
- The Inn reserves the right to refuse beverage service to any guest at the Inn's discretion.
- The Inn is the only licensed authority to sell and serve alcoholic beverages for consumption on premise. Any outside alcoholic beverages found in the banquet rooms will be confiscated.
- All alcoholic beverage service must remain in the contracted banquet space.
- Prices are subject to change, prices are not guaranteed until 30 days prior to event date.
- Any special orders for liquor, beer or wine will be charged for 100% of the amount ordered.
- Product availability is subject to change without notice.
- The Inn, without exception, will enforce all local, state and federal laws as well as all DNR and Inn's policies and procedures.

RENTAL EQUIPMENT



Projector Package	\$100.00	Stage	based on availal	bility
LCD Projector		Small Portable S	creen \$2	25.00
Screen		Large Portable S	creen \$3	30.00
Projector Cart Power Strip/Extension Cord		Standing Podium		25.00
60" Smart TV w/Sound Bar	\$100.00	Table Top Podiur	n \$1	15.00
Video Conference Package	\$50.00	Flip Chart w/ Mar	kers \$2	25.00
USB Camera		Projector Cart	\$	10.00
USB Microphone	•	Power Strip	\$	10.00
Table Top Tri-Pod AV Connectors		Easel	\$	10.00
Wired Microphone	\$25.00	Slide Advancer f	or Computer \$	10.00
Wireless Mic - Handheld	\$25.00	Cloth Linens	\$4.50	each
Wireless Mic - Lapel	\$25.00	Napkins	\$0.50	each
DVD Player	\$25.00	Chiavari Chairs	\$4.00	each

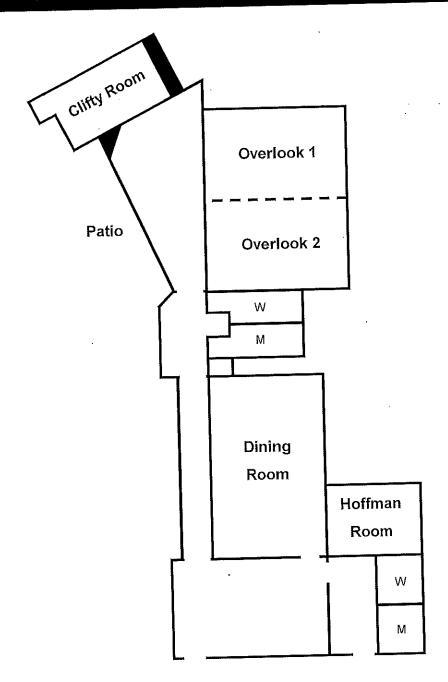
CONFERENCE CENTER FLOOR PLAN

HOTEL HIGHLIGHTS

- 71 Guest Rooms
- 7,000+ Square Feet of Meeting Space
- Fit Pit overlooking the Ohio River
- Lounges throughout the Inn

- Indoor Pool & Hot Tub
- The Falls Restaurant
- Game Room
- Gift Shop

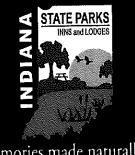




Additional Details

Floor plan is not to scale and is only meant for informational purposes.

ROOM CAPACITIES

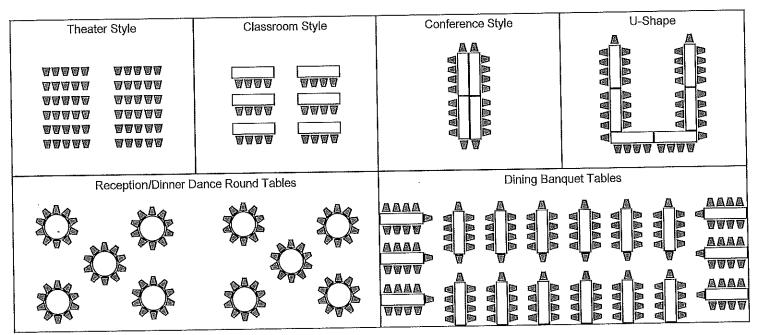


Memories made naturally.

Meeting Room	Theater	Classroom	Conference	Reception	Dining	Dinner/ Dance	U-Shape	Width (Ft)	Length (Ft)	Total Sq. Ft.	Daily Pricing
Overlook 1&2	465 guests	200 guests	Up to 30 guests	300 guests	360 guests	200 guests	Up to 40 guests	60'	62'	3,720	\$1,500 - \$2,000
Overlook 1	200 guests	100 guests	Up to 30 guests	100 guests	170 guests	100 guests	Up to 40 guests	30	62	1,860	\$1,000 - \$1,250
Overlook 2	200 guests	100 guests	Up to 30 guests	100 guests	170 guests	100 guests	Up to 40 guests	30	62	1,860	\$1,000 - \$1,250
Hoffman	190 guests	60 guests	Up to 30 guests	60 guests	60 guests	50 guests	Up to 30 guests	32'	48'	1,536	\$150
Clifty	125 guests	50 guests	Up to 30 guests	50 guests	50 guests	40 guests	Up to 30 guests	22'	46'	1,012	\$250
Patio	70 guests	30 guests	Up to 20 guests	30 guests	30 guests	20 guests	Up to 20 guests	22'	26'	572	\$350

* Seating Inside/Outside

Total Sq. Ft. 7,280



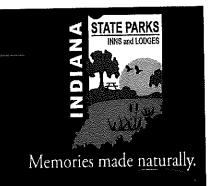
Additional Details

Maximum capacities may not allow for such things as dance floors, buffet tables, bar service, presentation tables and other such items. Please contact the sales department for more information on room set-up.

All food and beverage items are subject to a 20% service charge and all applicable sales taxes.

EVENT POLICIES

Page 1 of 2



Food & Beverage Service

It is the policy of the Inn that all food and beverage service in the banquet rooms must be purchased from the Inn. The only exception to this will be celebration cakes or equivalent (i.e. wedding cake or birthday cupcakes). If any outside food and beverage items are brought into the banquet rooms, the Inn reserves the right to remove the items and a \$250 fee will be added to the bill. It is the policy of Indiana State Park Inns, that no food or beverage items may leave the facility at the conclusion of the event.

Alcoholic Beverages

Indiana State Law requires that all alcoholic beverages be provided and dispensed by the Inn's employees and bartenders. All bar service must conclude no later than 11:00 p.m., and may not exceed a total of five hours of service. Alcoholic beverage service may be denied to those who appear to be intoxicated and/or can not provide proper identification to show proof of age. Please note that the Inn follows all rules and laws as established by the Indiana Alcoholic Beverage Commission. Individuals not acting responsibly at an event will be asked to leave the premises. Indiana State Park Inns reserves the right to close the bar service if group is not acting responsibly. NO alcoholic beverage can be removed from the premises per Indiana State Park Inns policy.

Meeting Rooms

The Inn assigns meeting rooms according to the anticipated number of guests. Should the number of guests increase or decrease, the Inn reserves the right to reassign meeting rooms accordingly. Fireworks, fog, glitter, birdseed, rice, fake flower petals or confetti are not allowed in the State Park or meeting room. Decorations may not deface any of the property. Candles can be used as centerpieces but the flame must be contained in an approved non-flammable container. Any damage to the meeting room facade, linens and/or equipment will be charged to the group that inhabits the meeting space.

Deposit/Payment

The Inn requires an advance deposit on the room rental fee at time of booking along with a signed contract. The full payment of the balance due 14 days prior to the function. All individual guest rooms must have a deposit equal to the first night's lodging cost plus applicable taxes. Group room blocks will be notified of the amount of deposit needed to hold rooms. Functions will not be confirmed until the Sales Office receives the signed contract with deposit. Any incidental charges must be paid at the conclusion of your event. Any accounts to be billed must be established through the Sales office in advance of the event. All no shows will be billed to the master account for the first night's stay plus applicable taxes.

Guaranteed Number

The Sales Office must receive a guaranteed number no later 30 days prior to the date of the scheduled banquet, the number may increase after that date, but cannot decrease. Any increase after 30 days will become the new guaranteed number and cannot decrease from that point. If no final number is received, the number indicated on the original agreement will be considered the correct number. If additional meals are served, they will be charged at the quoted price. Reduced or complimentary children's prices may not exceed 10% of the guaranteed number.

Menu Selection

Menu selections should be made no less than 30 days prior to the event to ensure availability of product.

Service Charge

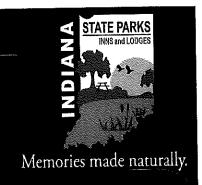
A 20% Service Charge will be applied to all food and beverage products purchased from the property.

Multiple Entrees

Multiple plated entrée requests will incur a \$2.00 per person surcharge for each additional entrée selection. A surcharge does not apply for including one children's entrée and/or one vegetarian/vegan option.

EVENT POLICIES

Page 2 of 2



Pricing

The hotel and restaurant cannot guarantee prices beyond 90 days prior to arrival. Prices do not include a service charge or tax. Room rates are established at time of booking and will be outlined on the contract. Current menu pricing will be communicated when menu selections are made, but not prior to 90 days of the event. All products and services will be charged all applicable federal, state and local taxes. In accordance with Indiana Tax Bulletin #10 Non-Profit groups are NOT Tax-Exempt for overnight rooms or food ordered. They are ONLY Tax- Exempt on meeting room rental. Please see the Sales Office for further details. A valid ST-105 Indiana Tax Exempt Certificate must be provided by any tax exempt organization. State agencies are exempt from paying any and all state and local taxes.

Rooming List

A completed rooming list is required 30 days prior to arrival. Any additional rooms blocked and not assigned on the rooming list will be released for sale to the general public at this time. Check-in time is 4:00pm. We cannot guarantee early check-in. Guest will be accommodated as rooms become available. Check-out time is 11:00 a.m.

Items Rented From Outside Vendors By The Booking Party

Indiana State Park Inns are not responsible for items rented from outside vendors, i.e. electronic equipment, furniture or decorations to be used during any wedding ceremonies, parties, dances, meetings or banquets. The booking party needs to make arrangements for setting up, storing and returning all such rented items. All such items are to be removed at the end of the event unless prior arrangements have been made with the Sales Office and proof of insurance has been filed.

Room Changes/Flips

If a meeting room setup needs to be changed, due to changes by client after approval of floor plan and Banquet Event Order, there is a \$50.00 minimum fee that will be charged.

Lost, Damaged or Stolen Merchandise

Indiana State Park Inns assume no responsibility for lost or stolen items in any area of the facility. Any items left at the property are not covered by the Inn's insurance. Any property left at the facility for 30 or more days becomes the property of the Inn/ Lodge. Compensation for any lost, damaged or stolen merchandise belonging to the Inn/Lodge will be the responsibility of the booking party.

Vendor Permits

Indiana State Parks reserves the right to approve any vendor selling merchandise while on property. A vendor permit is required and can be obtained by applying to the State of Indiana. Applications are available through the Sales Office. Proof of insurance must be provided and kept on file in the sales office.