



TERRE HAUTE CONVENTION CENTER

CATERING





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ABOUT US

We Go *beyond* What's on the Menu

Oak View Group's award-winning culinarians and food services & hospitality teams strive to deliver the best accommodations, highest-quality amenities, and premium food and beverages to guests across North America. We know that exciting, memorable experiences lead visitors to return time and time again because we annually serve more than 250,000 events and 40 million guests. We are experts in making your experiences great.

Helmed by an executive chef at every location, our team has the background and experience to manage events of any size or complexity. Our senior leadership, whose combined experience spans over a century, has responsibly managed events like the Olympics, World Series, NCAA Championships, and catering for the President of the United States.

All catered events are subject to a 21% Management Charge. This Management Charge is the sole property of the food/beverage service company or the venue owner, as applicable, is used to cover such party's costs and expenses in connection with the catered event (other than employee tips, gratuities, and wages), and not charged, in lieu of a tip. The Management Charge is not a tip, gratuity, or service charge, nor is it purported to be a tip, gratuity, or service charge, for any wait staff employee, service employee, service bartender, or other employees. No part of the Management Charge will be distributed (as a tip, gratuity, or otherwise) to any employee who provides service to guests.

All prices are subject to change and do not include Management Charge (21%) or current taxes (7% Sales Tax and 1% County Food and Beverage Tax). See Page 16.

Consumption of raw or undercooked meat products may result in food-borne illness.



BREAKFAST

Continental, Plated & Buffet

Continental Breakfast

Served with freshly brewed coffee, orange juice, and iced water. Service time is limited to one and a half hours. An additional charge applies for groups with fewer than 12 guests.

Classic

Muffins, assorted bagels with flavored cream cheeses, and Greek yogurt with fresh berries.

Sweet Morning

Assorted pastries, breakfast breads and muffins, fruit preserves, sweet butter, seasonal whole or cut fruit, and homemade granola and yogurt.

Premium

Assorted pastries, breakfast breads and muffins, fruit preserves, sweet butter, seasonal whole or cut fruit, homemade granola and yogurt with fresh berries, and hard-boiled eggs.

Plated Breakfast

Served with freshly brewed coffee, orange juice, and iced water. Service time is limited to one hour.

Traditional Morning

Fluffy scrambled eggs, choice of smoked sausage links or hickory smoked bacon, breakfast potatoes, and a basket of buttermilk biscuits with assorted jams.

French Toast

Cinnamon French toast with maple syrup and butter, choice of sausage links or hickory smoked bacon, and breakfast potatoes.

Biscuits and Gravy

Two freshly baked buttermilk biscuits topped with sausage cream gravy, fluffy scrambled eggs, breakfast potatoes, and choice of applewood smoked sausage links or hickory smoked bacon.

Breakfast Buffet

Served with freshly brewed coffee, orange juice, and iced water. Service time is limited to one and a half hours. Minimum of 30 guests required.

Wabash Morning

Fluffy scrambled eggs, French toast with maple syrup and butter, breakfast potatoes, sausage links, and hickory smoked bacon.

Ohio Boulevard

Fluffy scrambled eggs, breakfast potatoes, sliced ham, oatmeal, Greek vanilla yogurt, assorted fresh berries, seasonal fresh cut fruit, and 2% milk.

Terre Haute Sunrise

Assorted breakfast breads, muffins, and Danish pastries, fresh sliced fruit, fluffy scrambled eggs, breakfast potatoes, smoked sausage links, hickory smoked bacon, and biscuits with sausage cream gravy.

Breakfast Enhancements

Choice of 2 smoked sausage links or 3 slices of hickory smoked bacon.

Vanilla yogurt with fresh berries and crunchy granola.

Breakfast burrito filled with scrambled eggs, chorizo, potatoes, cheese, peppers, onions, and fresh salsa.

English muffin breakfast sandwich with egg, Canadian bacon or sausage links, and cheese.



BRUNCH

Plated & Buffet

Plated Brunch

Very Berry French Toast, scrambled eggs, bourbon and brown sugar bacon, a potato waffle wedge with shaved smoked salmon and pickled red onion, and table service of ham and cheddar biscuits.

Brunch Buffet

Customize your brunch buffet to suit the needs of your group. This buffet includes mixed salad greens with balsamic vinaigrette, freshly brewed coffee, iced tea, and water. Minimum of 30 guests required. Service time of up to one and a half hours.

Mains (Select Two)

Scrambled eggs

Tater tot casserole

Southwest home fries

Egg in a hole

Hash browns

French toast bake

Biscuits and gravy

Meats (Select One)

Bacon

Sausage links

Salmon

Ham

Breads & (Select One)

Cinnamon rolls

Croissants

Home-style biscuits

Mini Danish pastries

Mini muffins

Action Station* (Select One)

Omelets with spinach, onion, peppers, sausage, ham, and cheese

Breakfast burrito with chorizo, black beans, cheese, eggs, and bacon jam

Cheeseburgers with lettuce, tomatoes, pickles, onions, and a variety of cheeses

*Action Stations

Action stations requiring an attendant will be subject to a Chef's Carving Fee. Service time for action stations is limited to one and a half hours. The number of action stations provided will depend on the projected attendance.



LUNCH

Salads & Boxed

Plated Salads and Sandwiches

Served with dessert, iced tea, and water. Minimum of 12 guests required. Coffee and table service available for an additional charge. Choose up to two selections.

Caesar Chicken Salad

Fresh chopped romaine, grilled chicken, grape tomatoes, red onion, garlic croutons, shredded Parmesan cheese, Caesar dressing, dinner rolls, and butter.

Southwest Chicken Salad

Fresh salad greens, Southwest grilled chicken, Tex-Mex rice, tomatoes, black olives, green onions, corn tortilla strips, cilantro sprigs, pepper jack cheese, sour cream, pico de gallo, and Southwest ranch dressing. Served with Southwest flatbread. Add guacamole for an additional charge.

Smoked Club Sandwich

French sub roll with baked ham, smoked turkey, hickory smoked bacon, provolone cheese, tomatoes, and leaf lettuce. Served with your choice of pasta salad or potato salad.

Mediterranean Chicken Wrap

Garlic herb wrap with marinated grilled chicken, hickory smoked bacon, basil aioli, tomatoes, leaf lettuce, and provolone cheese. Served with your choice of pasta salad or potato salad.

Boxed Lunches

Includes your choice of pasta salad, potato salad, or fruit salad, (will be the same for all boxed lunches) assorted chips, and a chocolate chip cookie for dessert. Soda or bottled water included. Served with yellow mustard and mayonnaise packets. Choose up to two selections.

Ham and Provolone

French sub roll with honey ham, green leaf lettuce, tomatoes, and provolone cheese.

Smoked Turkey and Swiss

French sub roll with smoked turkey, green leaf lettuce, tomatoes, and Swiss cheese.

Croissant Sandwiches

Chicken salad, tuna salad, or roasted turkey with cheese, lettuce, and tomato served on a large croissant.

Veggie Wrap

Spinach wrap with tomatoes, green leaf lettuce, spinach, cucumber, peppers, red onion, shredded carrots, and Swiss cheese.

Chicken Caesar Wrap

Spinach wrap with grilled chicken breast, chopped romaine, tomatoes, Parmesan cheese, and Caesar dressing.



LUNCH Plated

Plated Lunch

Served with a house garden salad with your choice of balsamic vinaigrette or ranch dressing, dinner rolls and butter, iced tea and water, and your selections of starch, vegetable, and dessert. Minimum of 12 guests required. Coffee and table service available for an additional charge per person.

Pesto Chicken Pasta

Penne pasta topped with grilled chicken, rich pesto béchamel, Parmesan cheese, and asparagus spears.

Monterey Chicken

Southwestern spice-rubbed chicken breast topped with pepper jack cream sauce and pico de gallo.

Spring Chicken

Herb-roasted chicken breast with a blueberry balsamic glaze.

Pork Loin

Boneless roasted carved pork loin topped with a bourbon glaze.

Sweet & Spicy Salmon

Seared Atlantic salmon fillet topped with sweet and spicy sauce.

Seared Petite Tender

Grilled petite beef tenderloin topped with sweet scallion and wine sauce.

Flat Iron Steak

Grilled choice flat iron steak with chimichurri sauce.

Puttanesca alla Zucchini

Hearty vegan red sauce with red peppers, mushrooms, and Kalamata olives, served over a bed of zucchini ribbons.



Starches

- Roasted red potatoes
- Yukon gold mashed potatoes
- Au gratin potatoes
- Herb rice pilaf
- Penne pasta Provençal

Vegetables

- Garlic haricot verts (green beans)
- Ginger baby carrots
- Roasted broccolini or caulilini
- Seasonal vegetables
- Buttered asparagus

Desserts

- Lemon cake
- Strawberry shortcake
- Cheesecake
- Fruit bowl with whipped cream
- Chocolate torte
- Tuxedo cake
- Chocolate or white chocolate mousse
- Pavlova



LUNCH Buffet

Served with iced tea and water. Minimum of 30 guests required. Service time of up to one and a half hours. Coffee and table service available for an additional charge per person.

Beezers BBQ

Mixed salad greens with balsamic vinaigrette and ranch dressing, served alongside cornbread muffins with honey butter. BBQ chicken and BBQ pulled pork, accompanied by roasted red potatoes, creamed corn, and baked beans. Finish off with apple crisp topped with whipped cream. Beezers BBQ sauce is locally made!

South of the Border

Mixed salad greens topped with black bean corn salsa, crispy tortilla strips, chipotle ranch dressing, and cheddar cheese. Served with chicken fajitas with bell peppers and onions, carne asada beef, flour tortillas, tomatoes, lettuce, onions, cilantro, sour cream, guacamole, and cheddar cheese. Refried beans and Spanish rice, churros with cinnamon raspberry sauce, and whipped cream complete the meal.

Little Italy

Caesar salad, accompanied by your choice of chicken parmesan, chicken marsala, or chicken bruschetta. Baked ziti with ricotta cheese, topped with mozzarella, alongside garlic bread and roasted vegetables. Complete your meal with a delectable serving of tiramisu.

The All American

House salad with dressings and house rolls. Boneless breast of chicken, grilled then glazed with a house-made honey Dijon mustard sauce, accompanied by roasted carved pork loin topped with a bourbon glaze. Served with Yukon gold mashed potatoes, green beans, and cheesecake for dessert.

Southern Comfort

Southern fried chicken and pulled pork with BBQ sauce, served alongside creamy coleslaw, traditional Southern potato salad, and fresh-baked cornbread. Succotash as a side dish, and finish off your meal with peach cobbler topped with whipped cream.

Game Day

Red Bliss potato salad, homemade sweet and tangy coleslaw, chips, juicy 1/2 lb. steak burgers, jumbo all-beef hotdogs, and assorted condiments. Nacho Station to include ground beef, diced tomato salsa, jalapeño peppers, creamy queso cheese, sour cream, and relish tray. Assorted novelty ice cream bars and assorted cookies.





DINNER

Plated

Plated Dinner Entrees

Served with a house garden salad with balsamic vinaigrette or ranch dressing, dinner rolls, and butter. Iced tea and water provided. Your selections include one starch, one vegetable, and one dessert. A minimum of 20 guests is required. Split entrees maximum of two selections, and cost will be that of the highest priced meal. Service time is one and a half hours. Coffee and table service available for an additional charge per person.

Chicken Bruschetta

Seasoned and roasted chicken breast topped with a savory sundried tomato and garlic bruschetta.

Almond Crusted Chicken

Crispy chicken breast with blistered tomato.

Pork Tenderloin

Herb-roasted pork tenderloin with cracked peppercorn sauce and balsamic glaze drizzle.

Grilled Salmon Fillet

Grilled Atlantic salmon with a creamy tarragon and lemon beurre blanc.

Braised Short Ribs

Slow-braised short rib with a red wine demi-glaze and a tomato cilantro gremolata.

Roasted Beef Petite Tender

Roasted petite beef tenderloin with garlic and blackberry port reduction.

Puttanesca alla Zucchini

Hearty vegan red sauce with red peppers, mushrooms, and Kalamata olives, served over a bed of zucchini.

Starches

Roasted red potatoes
Yukon Gold mashed potatoes
Au gratin potatoes
Herb rice pilaf
Penne pasta Provençal

Vegetables

Garlic haricot verts (green beans)
Ginger baby carrots
Roasted broccolini or caulilini
Seasonal vegetables
Buttered asparagus

Desserts

Lemon cake
Strawberry shortcake
Cheesecake
Fruit bowl with whipped cream
Tuxedo cake
Chocolate or white chocolate mousse
Pavlova





DINNER

Buffet & Carving Stations

Create Your Own Dinner Buffet

Customize your buffet to suit the culinary preferences of your group. Served with mixed salad greens, balsamic vinaigrette or ranch dressing, dinner rolls, and butter. Iced tea and water provided. A minimum of 30 guests required. Service time is up to one and a half hours. Coffee and table service available for an additional charge per person.

Entrees (Select Two)

Grilled salmon

Artichoke feta chicken

Almond-crusted chicken

Chicken bruschetta

Pork tenderloin with
cracked peppercorn sauce

Pork tenderloin with
cherry brandy sauce

Roasted tri-tip

Catalonia flank steak (contains nuts)

Starches (Select One)

Roasted red potatoes

Parsley potatoes

Yukon Gold
mashed potatoes

Au gratin potatoes

Herb rice pilaf

Penne pasta Provençal

Vegetables (Select One)

Green beans

Ginger baby carrots

Roasted cauliflower

Braised green
vegetable medley

Buttered asparagus

Succotash

Desserts (Select Two)

Lemon cake

Strawberry shortcake

Cheesecake

Fruit bowl with
whipped cream

Tuxedo cake

Chocolate or white
chocolate mousse

Pavlova

Carving Stations

Action Stations are served with an assortment of dinner rolls. Action stations requiring an attendant will be assessed a Chef's Carving Fee. Service time for action stations is limited to one and a half hours. The number of action stations provided will depend on the projected attendance.

Slow Roasted Pork Loin

Pork loin glazed and served with a Dijon mustard sauce. Serves 50 guests.

Roasted Turkey

Slow-roasted turkey breast served with sage turkey gravy and cranberry sauce. Serves 50 guests.

Herb Crusted Prime Rib

Served with au jus and horseradish sauce. Serves 50 guests.

Beef Tenderloin

Served with scallion wine sauce and horseradish sauce. Serves 50 guests.



HORS D'OEUVRES

Hot & Cold

Prices based on 50 pieces per order.

Hot Selections

Char-crusted beef satay with horseradish aioli served on a crostini

Chicken skewers with spicy peanut sauce

Margherita flatbread bites

Meatballs with spicy marinara

Asian/honey glazed chicken wings

Crab Rangoon with plum dipping sauce

Pot stickers with ginger sauce glaze

Southwestern quesadilla trumpets

Coconut shrimp with orange marmalade

Mozzarella sticks with marinara sauce

Toasted ravioli with marinara sauce

Vegetarian spring rolls served with a spicy sweet red pepper sauce

Homemade Spanakopita with spinach & feta

Lump crab cakes with lemon aioli

Mini Beef Wellington

Scallops wrapped in apple wood smoked honey bacon

Fried artichoke beignets with lemon aioli sauce

Cold Selections

Smoked salmon mousse on crostini or fresh cucumber

Bruschetta with basil, tomatoes, roasted red pepper, and mozzarella

Brie toast – French baguette, country brie, and merlot-soaked blackberries

Veggie wrap with tomatoes, artichokes, cucumbers, and cream cheese

BLT bites on toast points

Cucumber rounds with smoked duck and apricot

Greek skewer with feta cheese, black olives, cherry tomatoes, and lemon vinaigrette

Mushroom mousse on crostini with truffle oil

Stuffed sweet cherry peppers with Missouri goat cheese

Tomato with fresh mozzarella and basil on crostini

Beef tenderloin on herb toast

Prosciutto-wrapped melon

Strawberries with Brie cheese and balsamic reduction

Chilled ice Gulf shrimp with horseradish cocktail sauce

Endive leaves with rock shrimp and remoulade



HORS D'OEUVRES Buffet & Displays

Hors d'Oeuvres Buffet

Two (2) pieces per selection per person.

Includes Vegetable Crudité Display and Domestic Cheese Display.

Selections:

Buffalo chicken wings

Arancini

Toasted ravioli

Mini Cordon Bleu bites

Vegetable spring rolls

BBQ or teriyaki sesame meatballs

Meatballs with spicy marinara

Macaroni and cheese bites

Bruschetta with basil, tomatoes roasted red pepper, and mozzarella

Reception Displays

Each display is prepared for 50 guests

Petite sandwiches to include ham, turkey, roast beef, and vegetarian

Seasonal fresh fruit

Vegetable crudites served with buttermilk ranch dipping sauce

Pulled pork and barbecue brisket sliders.

Hummus, pita bread, and vegetable crudites

Antipasto with meats and marinated vegetables

Imported and domestic cheeses displayed with assorted crackers and herb baguettes





BREAK SERVICE Packages & À La Carte

Service time of up to one hour and the price is per person.

Milk & Cookies

Assortment of freshly baked cookies, half pints of white or chocolate milk, and non-fat milk.

Mid-Day Parfait

Vanilla yogurt, fresh assorted berries, and crunchy granola toppings.

Apple Perfect Parfait

Vanilla yogurt, fresh cut apples, walnuts, crunchy granola toppings, and caramel drizzle.

Make Your Own Trail Mix

Nuts, crunchy granola, dried fruits, chocolate chips, and shaved coconut.

Healthy Choice

Assorted berries, cut melons, yogurt, and granola.

Sombrero

Pepper jack cheese quesadillas, chicken taquitos, tortilla chips, salsa, and sour cream.

Halftime Shootout

Soft pretzels with cheese sauce, funnel fries with strawberry dip and whipped cream, mini corn dogs, and popcorn.

Nachos 33

Tri-color tortilla chips, nacho cheese, refried beans, carne asada ground beef, sour cream, cheddar cheese, pickled jalapeños, and diced tomatoes.

À La Carte

Served by the dozen.

- Cookie assortment.....
- Jumbo cookie assortment.....
- Fudge brownies.....
- Lemon bars.....
- Assorted muffins.....
- Assorted donuts.....
- Bagels and cream cheese.....
- Assorted yogurt cups.....
- Assorted bags of chips or pretzels.....
- Crispy rice treats.....
- Cinnamon rolls.....
- Assorted snack packages.....
- Popcorn bags.....
- Ice cream bars.....
- Granola bars.....
- Whole fruit.....
- Candy bars.....
- Nacho cheese and chips.....



BEVERAGES & BARS

Alcoholic Beverages

Domestic Beer

Bud Light
Budweiser
Michelob Ultra
Miller Lite
Coors Light
Busch Light

Premium Beer

Corona Extra
Heineken
Stella Artois
Wango Tango IPA

House Liquors

Smirnoff Vodka
Bombay Gin
Jose Cuervo Gold Tequila
Bacardi Rum
Captain Morgan Rum
Canadian Club Whiskey
Seagram's 7 Whiskey
Southern Comfort Whiskey
Christian Brothers Brandy
Lauders Scotch
Mr. Boston's Amaretto
Malibu

Premium Liquors

Tito's Vodka
Tanqueray Gin
Patron Tequila
Appleton Estate Rum
Jack Daniels Bourbon
Maker's Mark Whiskey
Crown Royal Whiskey
Johnnie Walker Red Scotch
Bailey's Irish Cream
Kahlua Liqueur
Jim Beam

House Wine

Barefoot Chardonnay
Angeline Pinot Noir
Cupcake Cabernet Sauvignon
Colombia Crest Merlot
Mirassou Moscato

Premium Wine

Ecco Domani Pinot Grigio
Clos du Bois Merlot
J Lohr Seven Oaks Cabernet
Kendall Jackson Chardonnay

À La Carte Beverages

Premium brewed coffee (1.5g).....
Premium decaffeinated coffee (1.5g).....
Iced tea (1.5g).....
Lemonade, or punch (g).....
Hot chocolate (g).....
Orange juice (g).....
Assorted juices (g).....
Infused water (g).....
Hot chocolate (packets).....
Hot tea (packets).....
Assorted 12 oz. Pepsi products.....
12 oz. bottled water.....
Energy drinks.....
Assorted bottled juices.....
Milk (1/2 pint).....

Hosted or Cash Bar

There is a fee per bar requested. This includes (4) hours of service time and (1) bartender per bar. Additional service time is an additional fee per hour, which will include (1) bartender. Bar recommendation is 1 bar per 100 attendees.

Hosted bars are charged by consumption at the price of the brand level offered and added to the client's final invoice.

Cash bars allow the guests to pay for their own drinks. All bars are required to follow state liquor laws. Event attendees will be required to show valid ID to be served. No overserving of attendees will be allowed.

Bar service requires on-site police officers. At minimum, security detail will require (2) officers. Additional detail may be required depending on the anticipated number of attendees and bars. This charge is separate from the Bar fee. Detail will be scheduled by THCC Event Management.



CATERING FAQ

What's provided with Catering Service?

- Complimentary linen for 72" round tables in white or black will be provided. Specialty linens, chair covers, and runners may be ordered for an additional cost, or you may utilize the services of an outside decorator.
- Standard facility centerpieces will be provided based on inventory; however, you are welcome to bring in your own table decor.
- China and silverware will be provided.
- An appropriate number of banquet servers will be staffed based on the number of guests and the type of meal.

What type of food service do you offer?

The THCC can service any meal. We specialize in full-service banquets that consist of plated or buffet meal functions. We can provide breakfast, lunch, dinner, break services, and customized meals. Halal and Kosher meals can be accommodated.

Split entrees can also be accommodated; however, pricing will be that of the highest-priced meal. A specific number of entrees for both selections will need to be provided in advance, and attendees will need to have a place card identifying which meal was ordered.

Can I bring in my own food and drinks?

Terre Haute Convention Center is the exclusive food and beverage provider. Outside food and beverage is prohibited. The culinary team takes great pride in delivering fresh, unique, and flavorful dishes. Planners can order from our standard menu or customized menus to fit your event theme or dietary needs. We can make recommendations based on your budget.

Can I take excess food with me?

Terre Haute Convention Center adheres to state and local health guidelines which dictate that food items may not be taken off the premises. Accordingly, all food and beverage prepared and provided by Terre Haute Convention Center must be consumed during the specific event and may not be taken off property.

When are menu selections due?

Menu selections should be made 30 days out, and food and beverage guarantees are due 5-7 business days before the event start date. Any additional orders within five business days will have a 15% surcharge if the product is available. **Due to supply demands and challenges, some items may require a 10 day guarantee.**

Vegetarian options are available with all plated entrées. Vegetarian counts are to be specified by client at time of final guarantee. If any attendees require special dietary restrictions, please notify your Event Manager as soon as possible.

Can I bring in my own wedding cake?

The Terre Haute Convention Center allows wedding cakes to be brought into the facility from an outside licensed and approved vendor. The vendor would be required to deliver and set up the cake display. Additionally, our banquet staff can provide cake cutting services for an additional cost of \$1.00 per person in attendance. This service includes the cutting of the cake, as well as the use of china and silverware.

Can alcohol be served at my event?

Bar service is available and is managed and served exclusively through the Terre Haute Convention Center.

Security will be required for all events electing to host alcoholic beverages and events open to the public.

***All beverage services must follow state laws and attendee must be 21 and over. Individuals will be required to show ID.**

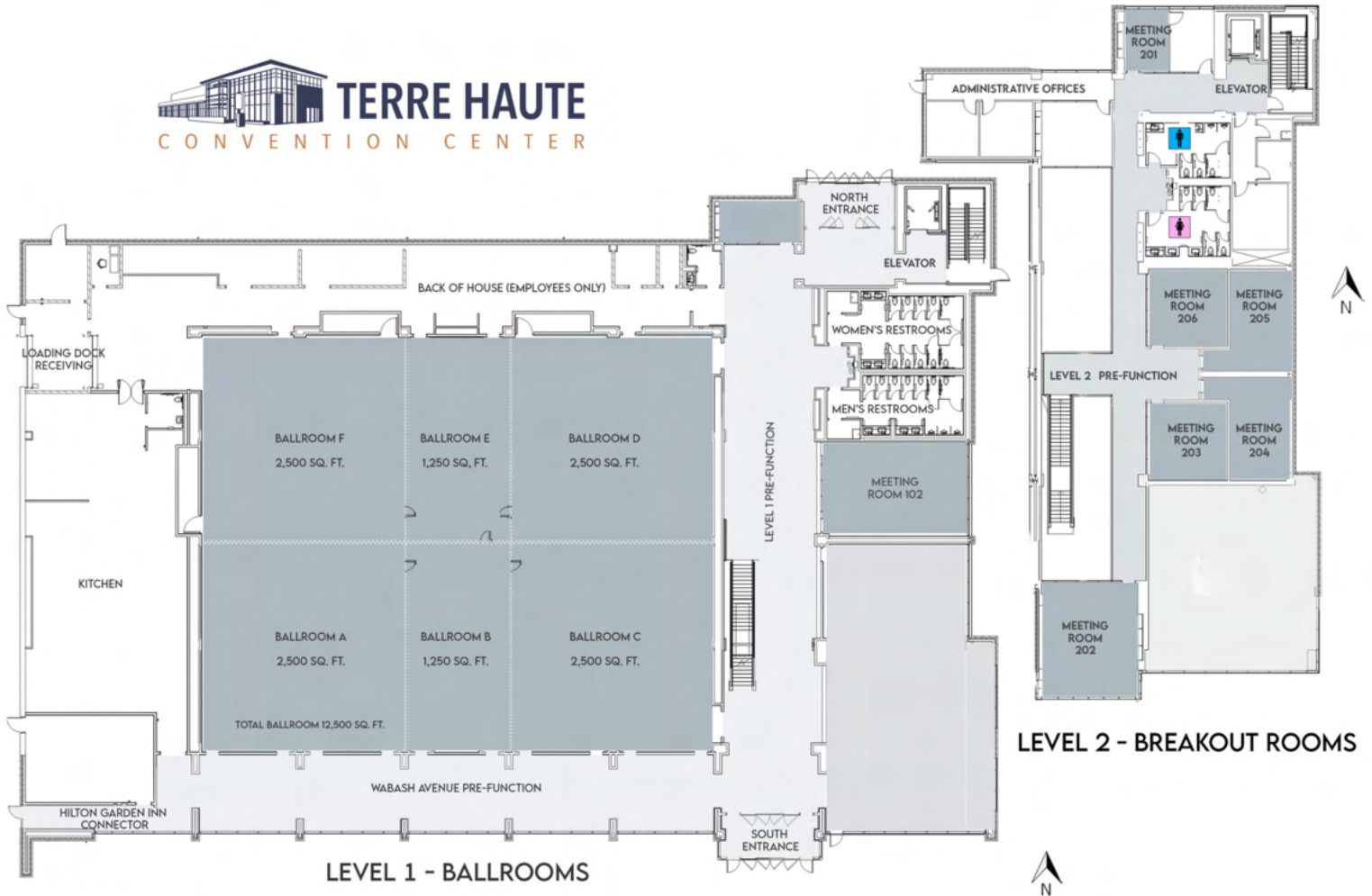


MANAGEMENT CHARGE

All catered events are subject to a 21 % Management Charge and current taxes (7% Sales Tax and 1% county Food and Beverage Tax). The entirety of this Management Charge is the sole property of the food/beverage service company or the venue owner/operator, as applicable, is used to cover that party's costs and expenses in connection with the catered event and the administration of the event (excluding employee tips, gratuities, and wages), and is not charged in lieu of a tip or gratuity. The Management Charge is not a tip or gratuity, nor is it purported to be a tip or gratuity, for any employee who provides service to guests (e.g., wait staff employee, service employee, service bartender, and the like), and no part of the Management Charge will be distributed (as a tip, gratuity, or otherwise) to any employee who provides service to guests.



FLOOR PLANS



Level 1

Space	Total Sq. Ft	Theater	Class	Round	Crescent (6)	U-Shape	Hollow Square
Ballroom A-F	12,500	1026	336	700	426		
Ballroom A	2,500	200	112	120	72	45	60
Ballroom B	1,250	100	56	60	36	33	36
Ballroom C	2,500	200	112	120	72	45	60
Ballroom D	2,500	200	112	120	72	45	60
Ballroom E	1,250	110	56	60	36	33	36
Ballroom F	2,500	200	112	120	72	45	60
MR 101	Conference Room for 8						
MR 102	770	60	32	40	24	18	22

Level 2

Space	Total Sq. Ft	Theater	Class	Round	Crescent (6)	U-Shape	Hollow Square
MR 201	conference for 10						
MR 202	700	56	28	40	24	15	24
MR 203	357	32	16	20	12	10	12
MR 204	379	30	16	20	12	12	12
MR 205	362	30	16	20	12	12	12
MR 206	362	32	16	20	12	10	12





800 Wabash Avenue
Terre Haute, IN 47807
www.TerreHauteCC.com