

Complete Meeting Room Package

15 Person Minimum

Our Meeting Room Package Includes:

Meeting Room Rental, Podium, A/V Screen, AV Cart,
Lavalier Microphone & (2) Flipcharts with Markers.

**** Additional A/V equipment can be rented. ****

The Executive Continental Morning Break

8-Hour Refreshment Package

Lunch Buffet
(Choice of One)

Executive Deli Buffet (Package 'B'), South of the Border,
Italian Buffet, Southern Buffet or All American Cookout

Afternoon Cookie Monster Break

\$45.95 per person

**** Should your guarantee fall below the minimum,
the minimum charge will be assessed. ****

Morning Breaks

The Continental

Chilled Orange & Apple Juices
Assortment of Bakery Fresh Muffins & Danish
Freshly Brewed Coffee and Specialty Herbal Teas
\$ 8.95 per person

The Executive Continental

Chilled Orange & Apple Juices
Freshly Sliced Seasonal Fruit Display
Assortment of Bakery Fresh Muffins & Danish
Freshly Brewed Coffee and Specialty Herbal Teas
\$10.95 per person

Healthy Start

Chilled Orange & Apple Juices
Freshly Sliced Seasonal Fruit Display
Assorted Danish & Banana Nut Bread
Assorted Yogurt Selections
Freshly Brewed Coffee and Specialty Herbal Teas
\$10.95 per person

Breakfast a la Carte Selections

Freshly Brewed Coffee (Regular & Decaf)	\$25.00 / Gallon
Orange & Apple Juice	\$18.00 / Pitcher
Croissants, Bagels or Pastries w/ Butter & Preserves	\$26.00 / Dozen
Assorted Danish	\$28.00 / Dozen
Assorted Jumbo Muffins	\$28.00 / Dozen
Bakery Fresh Donuts	\$20.00 / Dozen
Assorted Bagels w/ Cream Cheese	\$26.00 / Dozen
Jumbo Warm Cinnamon Rolls w/ Icing	\$28.00 / Dozen
Breakfast / Granola Bars	\$ 2.00 / Each
Basket of Whole Fruit	\$18.00 / Dozen
Assorted Dry Cereal with Milk	\$ 2.50 / Person
Assorted Specialty Herbal Tea Selection	\$ 2.00 / Person
Assorted Yogurt Selections	\$ 2.00 / Each

All Food & Beverage is subject to 18% Service Charge and 7% Tax.

Breakfast Buffets

Our Breakfast Buffets include the following:
Chilled Orange & Apple Juices
Freshly Sliced Seasonal Fruit Display
Assortment of Bakery Fresh Muffins & Danish
Chef's Choice of Breakfast Potatoes
Freshly Brewed Coffee and Specialty Herbal Teas
(15 Person Minimum)

Cinnamon French Toast

Thick sliced Texas Toast flavored with Cinnamon & Vanilla,
Warm Maple Syrup and Creamy Butter.
Served with Applewood Smoked Bacon.
\$13.95 per person

Country Buffet

Applewood Smoked Bacon and Sage Sausage Patties
Biscuits with Sausage Gravy and
Selection of Cereals and Milk.
\$14.95 per person

Garden Frittata

Eggs mixed with a Bell Pepper Trio, Onions, Mushrooms, Tomato
& Mozzarella Cheese, baked until golden brown.
Served with choice of Applewood Smoked Bacon or Sage Sausage Patties.
\$13.95 per person

Green Eggs & Ham

OK, not really Green Eggs; however, thickly sliced Smoked Ham
served with Farm Fresh Scrambled Eggs.
\$12.95 per person

The Metropolitan

Fluffy Scrambled Eggs with toppings of Cheddar Cheese,
Sliced Shitake Mushrooms, Green Onions & Salsa.
Served with Applewood Smoked Bacon and Sage Sausage Patties.
\$12.95 per person

The North Shore

Farm Fresh Scrambled Eggs, Smoked Nova Scotia Salmon,
Bagels, Cream Cheese & Condiments.
Cheese Blintzes with Fruit Topping and Sour Cream.
\$18.95 per person

Steak & Eggs

Grilled Ribeye Steak and Farm Fresh Scrambled Eggs.
\$16.95 per person

All Food & Beverage is subject to 18% Service Charge and 7% Tax.

Breakfast Accoutrements

Add to any of the above buffets:

Gourmet Omelet Station*

Prepared at your buffet with a variety of fillings to include:
Diced Ham, Shredded Cheese, Tomatoes, Chopped Onions & Mushrooms.
\$ 4.50 per person

Belgian Waffle Station*

Served with choice of Warm Maple Syrup, Strawberry or Blueberry Compote.
\$ 4.50 per person

Quiche Lorraine or Florentine

\$ 3.50 per person

Eggs Benedict

Toasted English Muffins topped with Thickly Sliced Canadian Bacon,
Soft Poached Eggs and Freshly Prepared Hollandaise Sauce.
\$ 4.50 per person

**** A \$50.00 Attendant Fee will be charged for the
'Gourmet Omelet Station' & 'Belgian Waffle Station'.**

Lunch Buffets

**** All buffet options have a 15 person minimum. ****

Executive Deli Buffet

The Executive Deli Buffet will include:

Assorted Breads (White, Wheat, Marble Rye, Ciabatta, Croissant and Kaiser.

Condiment tray of:

Assorted Sliced Cheeses, Lettuce, Tomato, Red Onion & Pickle Spears.

Served with Freshly Brewed Iced Tea.

Meat Selections

Corned Beef, Roast Beef, Smoked Ham, Smoked Turkey,
Chicken Salad, Tuna Salad and Seafood Salad

Salad Selections

Caesar Salad, Fresh Mixed Seasonal Greens with Assorted Dressings,
Cold Pasta Salad, Potato Salad and Fresh Fruit

Soups

Tomato Basil Bisque, Roasted Red Pepper Gouda, Madeira Mushroom,
Baked Potato, Clam Chowder, Vegetable Beef and Chicken Noodle

Sides

Potato Chips, Sun Chips, Doritos® or Pretzels

Desserts

Assorted Fresh Baked Cookies or
Iced Brownies

Package A \$12.95

Choose two Meat Selections and one Salad Selection.

Package B \$14.95

Choose three Meat Selections, two Salad Selections.

Package C \$16.95

Choose three Meat Selections, two Salad Selections and one Soup Selection.

**** Each Package includes your choice of two Sides and one Dessert. ****

All Food & Beverage is subject to 18% Service Charge and 7% Tax.

South of the Border

*The 'South of the Border' buffet will include:
Warm Flour Tortilla Shells, Tortilla Chips, Shredded Lettuce, Diced Tomatoes,
Shredded Cheese, Sour Cream, Salsa, Pico de Gallo.
Served with Freshly Brewed Iced Tea.*

Choice of One

Refried Beans or Spanish Rice

Choice of One

Chicken Tortilla or Fiesta Chicken Tequila Soup

Choice of Two

Grilled Sliced Chicken, Seasoned Ground Beef, Beef Tamales or Chorizo Sausage

\$14.95 per person

Italian Buffet

*The 'Italian Buffet' will include:
Caesar Salad and Garlic Bread.
Chef's Choice of Vegetable du Jour
Served with Freshly Brewed Iced Tea*

Choice of One

Minestrone or Tomato Basil Bisque Soup

Choice of Two

Meat Lasagna, Vegetable Lasagna, Chicken Penne Arrabbiata, Chicken Fettuccine ala Vodka,
Chicken Fettuccine Alfredo, Linguini Marinara with Meatballs, Cheese Filled Tortellini
with a Creamy Garlic Sauce, Linguini with Pesto Sauce, Potato Gnocchi with
Bleu Cheese Cream Sauce or Italian Sausage with Peppers & Onions.

\$14.95 per person

The Southern Buffet

The 'Southern Buffet' will include:

Tossed Salad with Assorted Dressings and Dinner Rolls with Butter.
Fried Chicken (Breast, Thigh, Wing & Drumstick)*, Roasted Garlic Mashed Potatoes,
Gravy & Country Style Green Beans.
Served with Freshly Brewed Iced Tea (Sweet & Unsweetened).

*** All white meat can be prepared as an upgrade option. ***

\$14.95 per person

The All American Cookout

*The 'All American Cookout' will include:
Condiment Tray with Assorted Cheeses, Lettuce, Tomato, Onion & Pickle Spears.
Baked Beans, Potato Chips & Sliced Watermelon.
Served with Freshly Brewed Iced Tea*

Choice of Two

Cole Slaw, Potato Salad or Macaroni Salad

Choice of Two

½ Pound Angus Burger, ¼ Pound All-Beef Hot Dog, Chicken Breast or Bratwurst

\$14.95 per person

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Afternoon Break Selections

Afternoon Tea

Assortment of Scones, Freshly Baked Shortbread Cookies
& Sliced Seasonal Fresh Fruit and Berries.
Served with Freshly Brewed Coffee and Specialty Herbal Tea Selection.
\$ 7.95 per person

Chocolate Lover's Dream

Brownies, Freshly Baked Chocolate Chip & White Chocolate Macadamia Nut Cookies
& Plain & Peanut M&M's®.
Served with Assorted Soft Drinks* & Bottled Water
\$ 7.95 per person

Cookie Monster Break

A delicious assortment of Freshly Baked Cookies.
Served with Assorted Soft Drinks* & Bottled Water.
\$ 5.95 per person

Fall Harvest

Basket of Fresh Variety Apples, Spiced Apple Cake, Caramel Popcorn & Mulled Apple Cider.
Served with Freshly Brewed Coffee and Specialty Herbal Tea Selection.
\$ 7.95 per person

Movie Time

Warm NY Style Pretzels with Mustard, Popcorn & Assorted Candy Selection.
Served with Assorted Soft Drinks* & Bottled Water.
\$ 7.95 per person

Taste of Mexico

Tortilla Chips served with Nacho Cheese Sauce, Chile con Queso, Salsa, Pico de Gallo,
Sour Cream & Guacamole.
Served with Assorted Soft Drinks* and Bottled Water.
\$ 6.95 per person

Let it Snow

Warm Bread Pudding with Bourbon Cream Anglaise Sauce,
Served with Creamy Hot Chocolate with Peppermint Sticks & Mulled Apple Cider.
\$ 7.95 per person

**** We proudly serve Coca-Cola® products. ****

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Afternoon ala Carte

Beverages

Freshly Brewed Coffee (Regular & Decaffeinated)	\$25.00 / Gallon
Freshly Brewed Iced Tea	\$15.00 / Gallon
Red Bull®	\$ 4.00 / Each
Soda, Coke®, Diet Coke® & Sprite®	\$ 2.00 / Each
Vitamin Water (Assorted Flavors)	\$ 3.50 / Each
4-Hour Refreshment Package*	\$ 4.95 / Per Person
8-Hour Refreshment Package*	\$ 8.95 / Per Person
** Includes Freshly Brewed Coffee, Iced Tea and Assorted Sodas. **	

Snacks

Assorted Freshly Baked Cookies	\$22.00 / Dozen
Assorted Premium Nut Mixture (no peanuts)	\$15.00 / Pound
Basket of Whole Fruit	\$18.00 / Dozen
Brownies (with or without nuts)	\$20.00 / Dozen
Candy Bars	\$ 2.00 / Each
Chocolate Dipped Strawberries	\$24.00 / Dozen
Cupcakes, Iced	\$ 2.50 / Each
Granola Bars	\$ 2.00 / Each
Jumbo Soft Pretzels with Mustard	\$24.00 / Dozen
Lemon Bars	\$22.00 / Dozen
Novelty Ice Cream Bar Assortment	\$ 2.00 / Each
Potato Chips and French Onion Dip	\$ 1.50 / Person
Sliced Seasonal Fruit Display with Honey Yogurt Dip	\$ 3.00 / Person
Tortilla Chips and Salsa	\$ 1.50 / Person

Traditional Buffet Package

The 'Traditional Buffet Package' to include:

Assorted Dinner Rolls with Butter,

Freshly Brewed Coffee & Iced Tea.

**** All buffet options have a 15 person minimum. ****

Choice of one 'Hot' and one 'Cold' Hors d'Oeuvres

Cold

Vegetable Crudite with Roasted Red Pepper Dip, Domestic Cheese & Cracker Display, Sliced Seasonal Fresh Fruit Display, Mini Pinwheel Lavosh Sandwiches, Bruschetta or Prosciutto con Melon.

Hot

Meatballs (Swedish, Sweet & Sour or Marinara), Sausage Stuffed Mushroom Caps, Chicken Wings (Buffalo, BBQ or Teriyaki), Spanakopita or Spinach & Artichoke Dip with Toast Points.

Choice of one 'Salad' Selection

House Salad with Assorted Dressings, Fresh Seasonal Mixed Field Greens with Assorted Dressings, or Traditional Caesar Salad

Choice of two 'Entrees'

Herb Crusted Roast Beef, Chicken Piccata, Chicken Marsala, Chicken Parmesan, Dijon Crusted Pork Loin with White Wine Dijon Cream Sauce, Ginger Glazed Mahi Mahi, or Grilled Salmon with Maple Glazed BBQ Sauce.

Choice of three 'Sides'

Steamed Broccoli, Steamed Green Beans, Vegetable Medley, Honey Glazed Baby Carrots, Herb Roasted Rosemary Red Potatoes, Roasted Garlic Mashed Potatoes, Horseradish Mashed Potatoes, Au Gratin Potatoes, Sweet Potatoes w/ Maple Syrup or Rice Pilaf.

Choice of two 'Desserts'

Mini Chocolate Éclairs, Mini Chocolate Bundt Cakes, Key Lime Pie, Carrot Cake and New York Style Cheesecake.

\$27.95 per person

All Food & Beverage is subject to 18% Service Charge and 7% Tax.

Classic Buffet Package

The 'Classic Buffet Package' to include:

Assorted Dinner Rolls with Butter,

Freshly Brewed Coffee & Iced Tea.

**** All buffet options have a 30 person minimum. ****

Choice of two 'Hot' and two 'Cold' Hors d'Oeuvres

Cold

Vegetable Crudite with Roasted Red Pepper Dip, Domestic Cheese & Cracker Display, Sliced Seasonal Fresh Fruit Display, Mini Pinwheel Lavosh Sandwiches, Bruschetta, Prosciutto con Melon or Prosciutto Wrapped Asparagus Spears.

Hot

Meatballs (Swedish, Sweet & Sour or Marinara), Sausage Stuffed Mushroom Caps, Chicken Wings (Buffalo, BBQ or Teriyaki), Spanakopita, Spinach & Artichoke Dip with Toast Points or Mini Crab Cakes with a Lemon Garlic Aioli.

Choice of one 'Salad' Selection

House Salad with Assorted Dressings, Fresh Seasonal Mixed Field Greens with Assorted Dressings, or Traditional Caesar Salad

Choice of two 'Entrees'

Rosemary Herb Crusted Prime Rib*, Chicken Piccata, Chicken Marsala, Dijon Crusted Pork Loin with White Wine Dijon Cream Sauce, Ginger Glazed Mahi Mahi, Grilled Salmon with Maple Glazed BBQ Sauce, Swordfish with Citrus Hollandaise, & Seafood Ravioli with Thyme Cream Sauce.

Choice of three 'Sides'

Steamed Broccoli, Steamed Asparagus, Steamed Green Beans, Vegetable Medley, Honey Glazed Baby Carrots, Roasted Rosemary Red Potatoes, Roasted Garlic Mashed Potatoes, Horseradish Infused Mashed Potatoes, Au Gratin Potatoes, Sweet Potatoes w/ Maple Syrup or Rice Pilaf.

Choice of two 'Desserts'

Mini Chocolate Éclairs, Mini Chocolate Bundt Cakes, Key Lime Pie, Carrot Cake and New York Style Cheesecake.

\$35.95 per person

All Food & Beverage is subject to 18% Service Charge and 7% Tax.

*** Extra charge if done as a carving station. ***

Premiere Buffet Package

The 'Premiere Buffet Package' to include:

*Assorted Dinner Rolls with Butter,
Freshly Brewed Coffee & Iced Tea.*

**** All buffet options have a 30 person minimum. ****

Choice of two 'Hot' and two 'Cold' Hors d'Oeuvres

Cold

Vegetable Crudite with Roasted Red Pepper Dip, Domestic Cheese & Cracker Display, Sliced Seasonal Fresh Fruit Display, Mini Pinwheel Lavosh Sandwiches, Bruschetta, Prosciutto con Melon, Prosciutto Wrapped Asparagus Spears, Seared Ahi Tuna w/ Wasabi Mayonnaise or Beef Carpaccio with Shaved Parmesan & Arugula.

Hot

Sausage Stuffed Mushroom Caps, Crab Stuffed Mushroom Caps, Mini Crab Cakes with Lemon Garlic Aioli, Mini Beef Wellington, Chicken & Pineapple Brochette Teriyaki, Beef Brochettes, Rumaki, Bacon Wrapped Scallops & Smoked Chicken Quesadilla.

Choice of one 'Salad' Selection

House Salad with Assorted Dressings, Fresh Seasonal Mixed Field Greens with Candied Walnuts, Feta Cheese Crumbles and a Raspberry Vinaigrette or Traditional Caesar Salad

Choice of two 'Entrees'

Beef Tenderloin with Béarnaise Sauce*, Chicken Oscar,
Dijon Crusted Pork Loin with White Wine Dijon Cream Sauce,
Asian Marinated Chilean Sea Bass, Macadamia Nut Crusted Red Snapper
with Frangelico Cream Sauce & Lobster Ravioli with Thyme Cream Sauce.

Choice of three 'Sides'

Steamed Broccoli, Steamed Asparagus, Steamed Green Beans, Vegetable Medley,
Honey Glazed Baby Carrots, Roasted Rosemary Red Potatoes,
Roasted Garlic Mashed Potatoes, Horseradish Infused Mashed Potatoes,
Au Gratin Potatoes, Sweet Potatoes w/ Maple Syrup or Rice Pilaf.

Choice of two 'Desserts'

Mini Chocolate Éclairs, Chocolate Tuxedo Cake, Key Lime Pie,
Carrot Cake or Cheesecake (Assorted Flavors).

\$39.95 per person

*** Includes carving station for Beef Tenderloin. ***

All Food & Beverage is subject to 18% Service Charge and 7% Tax.

Hors d'Oeuvres / Ala Carte

Cold Hors d'Oeuvres

** Priced per 100 pieces. **

Bruschetta	\$175
Jumbo Cocktail Shrimp	Market Price
Mini Pinwheel Lavosh Finger Sandwiches	\$100
Oysters on the Half Shell	Market Price
Prosciutto con Melon	\$125
Prosciutto wrapped Asparagus Spears	\$150
Seared Ahi Tuna with Wasabi Mayonnaise	\$200

Hot Hors d'Oeuvres

** Priced per 100 pieces. **

Chicken Satay Brochettes	\$225
Chicken Tenders (Plain or Buffalo Style)	\$175
Chicken Wings (BBQ, Buffalo or Teriyaki)	\$150
Crab Stuffed Mushrooms	\$250
Meatballs (Marinara or Swedish)	\$125
Mini Beef Wellington	\$300
Mini Crab Cakes with Lemon Garlic Aioli	\$250
Mozzarella Sticks with Marinara Sauce	\$150
Rumaki	\$200
Sausage Stuffed Mushrooms	\$225
Sea Scallops Wrapped with bacon	\$300
Smoked Chicken Quesadilla Cornucopia	\$200
Spanakopita	\$200
Teriyaki Beef Brochettes	\$300
Vegetable Egg Roll with Sweet & Sour Sauce	\$125

Hors d'Oeuvres / Per Person

(25 person minimum)

Antipasto Platter	\$ 4.50
Domestic & Imported Cheese Display with Assorted Crackers	\$ 4.00
Potato Chip and French Onion Dip	\$ 1.50
Sliced Seasonal Fruit Display with Honey Yogurt Dip	\$ 3.00
Shrimp & Parmesan Dip served with Assorted Rolls	\$ 3.50
Tortilla Chip and Salsa	\$ 1.50
Vegetable Crudite with Roasted Red Bell Pepper Dip	\$ 2.75

Dessert Selections

** Priced per 100 pieces. **

Assorted Mini Cheesecakes	\$175
Assorted Mini Petit Fours	\$125
Chocolate Dipped Strawberries	\$150
Cupcakes, Iced	\$225
Mini Chocolate Éclairs	\$175
Sheet Cake, Full (Vanilla, Chocolate, Yellow & Marble)	\$225

All Food & Beverage is subject to 18% Service Charge and 7% Tax.

Plated Luncheons & Dinners

All Entrees come with the following:

Choice of House or Caesar Salad

Assorted Dinner Rolls and Butter

Choice of Vegetable

Choice of Starch

Choice of Carrot, Chocolate Tuxedo or Cheesecake

Freshly Brewed Coffee & Iced Tea

	<u>LUNCH</u>	<u>DINNER</u>
Asian Marinated Chilean Sea Bass	\$34.95	\$39.95
Chicken Oscar	\$24.95	\$29.95
Chicken Piccata	\$20.95	\$25.95
Dijon Crusted Pork Loin	\$19.95	\$24.95
Filet Oscar	\$34.95	\$39.95
Ginger Glazed Mahi Mahi	\$22.95	\$27.95
Herb Crusted Prime Rib au Jus	\$24.95	\$29.95
Honey Balsamic Atlantic Salmon	\$23.95	\$28.95
Maryland Style Crab Cakes	\$29.95	\$34.95
New York Strip with Bourbon Peppercorn Sauce	\$32.95	\$37.95
Seafood Ravioli with Thyme Cream Sauce	\$22.95	\$27.95
Sun-Dried Tomato Chicken	\$19.95	\$24.95
Swordfish with Citrus Hollandaise	\$27.95	\$32.95
Three Cheese Tortellini	\$17.95	\$22.95
Veal Marsala	\$30.95	\$35.95
Veal Piccata	\$28.95	\$33.95
Wild Mushroom Ravioli	\$22.95	\$27.95

*** Additional items can be tailored to suit your event. Please consult with your Catering Manager. ***

All Food & Beverage is subject to 18% Service Charge and 7% Tax.

Bar & Beverage

*There is a \$75 'Bartender Fee' per bar.
One bartender per 100 guests required.*

Host Bar

Domestic Beer / \$ 3.00 Each

Budweiser, Bud Light, Coors Light, Miller Light, MGD & O'Doul's

Import Beer / \$ 4.00 Each

Amstel Light, Corona, Heineken, New Castle & Samuel Adams

Well Brand Liquor / \$ 4.50 Each

Skyy, Gilbey's, Bacardi, Jim Beam, Dewars, Jose Quervo Silver

Call Brand Liquor / \$ 5.50 Each

*Absolut, Tanqueray, Bacardi, Captain Morgan' Spiced Rum, Canadian Club,
Johnny Walker Red, Jack Daniels & Jose Quervo Gold*

Premium Brand Liquor / \$ 7.00 Each

*Grey Goose, Bombay Sapphire, Bacardi Silver, Captain Morgan's Spiced Rum,
Glenlivet, Jack Daniels, Makers Mark & Jose Quervo 1800*

Cordials / \$ 7.00 Each

Amaretto di Sarrano, Bailey's Irish Cream, Frangelico, Grand Marnier

Included in all bars:

*Amaretto, Triple Sec, Peach Schnapps, Sweet & Sour Mix, Bloody Mary Mix,
Margarita Mix, Orange Juice, Pineapple Juice, Cranberry Juice, Grapefruit Juice,
Sweet Vermouth, Dry Vermouth, Lime Juice, Grenadine Sodas, Tonic & Soda Water.*

Wine

'Tier 1 / House' / \$ 5.00 Glass - \$22.50 Bottle

Canyon Road by E&J Gallo

Chardonnay, Merlot, Cabernet Sauvignon & White Zinfandel

Tier 2 / \$ 7.00 Glass - \$32.50

Aquinas (Napa Valley)

Chardonnay, Merlot & Cabernet Sauvignon

Tier 3 / \$ 9.00 Glass - \$42.50

*Frei Brothers Russian River Chardonnay, MacMurray Pinot Noir,
Louis Martini Cabernet Sauvignon & Rancho Zabaco Sauvignon Blanc*

**** Alternate selections are available as an upgrade option. **
Please consult with your Catering Manager for details.**

Champagne

'House' / \$ 5.00 Glass - \$22.50 Bottle

Freixenet Cordon Negro Brut or Cordon Rosado

**** Alternate selections are available as an upgrade option. **
Please consult with your Catering Manager for details.**

Bar & Beverage

*There is a \$75 'Bartender Fee' per bar.
One bartender per 100 guests required.*

Cash Bar

Domestic Beer / \$ 3.50 Each

Budweiser, Bud Light, Coors Light, Miller Light, MGD & O'Doul's

Import Beer / \$ 4.50 Each

Amstel Light, Corona, Heineken, New Castle & Samuel Adams

Well Brand Liquor / \$ 5.00 Each

Skyy, Gilbey's, Bacardi, Jim Beam, Dewars, Jose Quervo Silver

Call Brand Liquor / \$ 6.00 Each

*Absolut, Tanqueray, Bacardi, Captain Morgan' Spiced Rum, Canadian Club,
Johnny Walker Red, Jack Daniels & Jose Quervo Gold*

Premium Brand Liquor / \$ 7.50 Each

*Grey Goose, Bombay Sapphire, Bacardi Silver, Captain Morgan's Spiced Rum,
Johnny Walker Black, Jack Daniels, Makers Mark & Jose Quervo 1800*

Cordials / \$ 7.50 Each

Amaretto di Sarrano, Bailey's Irish Cream, Frangelico, Grand Marnier

Included in all bars:

*Amaretto, Triple Sec, Peach Schnapps, Sweet & Sour Mix, Bloody Mary Mix,
Margarita Mix, Orange Juice, Pineapple Juice, Cranberry Juice, Grapefruit Juice,
Sweet Vermouth, Dry Vermouth, Lime Juice, Grenadine Sodas, Tonic & Soda Water.*

Wine

'Tier 1 / House' / \$ 5.50 Glass

Canyon Road by E&J Gallo

Chardonnay, Merlot, Cabernet Sauvignon & White Zinfandel

Tier 2 / \$ 7.50 Glass

Aquinas (Napa Valley)

Chardonnay, Merlot & Cabernet Sauvignon

Tier 3 / \$ 9.50 Glass

*Frei Brothers Russian River Chardonnay, MacMurray Pinot Noir,
Louis Martini Cabernet Sauvignon & Rancho Zabaco Sauvignon Blanc*

**** Alternate selections are available as an upgrade option. **
Please consult with your Catering Manager for details.**

Champagne

'House' / \$ 6.00 Glass

Freixenet Cordon Negro Brut or Cordon Rosado

**** Alternate selections are available as an upgrade option. **
Please consult with your Catering Manager for details.**

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Bar & Beverage

*There is a \$75 'Bartender Fee' per bar.
One bartender per 100 guests required.*

Bar Package Options

Well Brands / 'House' Wines / Domestic & Import Beers (Per Person for the first hour) <i>\$ 4.50 Per Person each Additional Hour</i>	\$ 9.00
Call Brands / Tier 2 Wines / Domestic & Import Beers (Per Person for the first hour) <i>\$ 5.50 Per Person each Additional Hour</i>	\$11.00
Premium Brands / Tier 3 Wines / Domestic & Import Beers (Per Person for the first hour) <i>\$ 7.00 Per Person each Additional Hour</i>	\$14.00

Additional Beverage Options

Bottled Water (Ice Mountain®)	\$ 2.00 / Each
Coca-Cola® Products (Coke®, Diet Coke® & Sprite®)	\$ 2.00 / Each
Sparkling Water (Perrier®)	\$ 2.00 / Each
Champagne Punch	\$60.00 / Gallon
Fruit Punch	\$18.00 / Gallon
Tropical Punch	\$20.00 / Gallon

& EVENT CENTER