

The **CLARIDGE**

More than a hotel

Catering Packages



BREAKFAST & BRUNCH

CONTINENTAL BREAKFAST

Buffet Services Is Two Hours with a Minimum of 25 Adult Guests.

- Orange Juice, Cranberry Juice, and Apple Juice
- Seasonal, Sliced, and Whole Fresh Fruit
- Display of Freshly Baked Muffins and Danish Pastries
- Assorted Bagels, Cream Cheese, Butter, and Preserves
- Individual Yogurts
- Freshly Brewed Regular Coffee, Decaffeinated Coffee, and Teas

\$20 Per Person

BREAKFAST BUFFET

COUNTRY CLASSIC

- Orange Juice, Cranberry Juice, and Apple Juice
- Seasonal, Sliced, and Whole Fresh Fruit
- Display of Danish Pastries, Croissants, Muffins, and Coffee Cake
- Scrambled Eggs
- Country-Style Sausage
- Breakfast Potatoes with Peppers and Onions
- Freshly Brewed Regular Coffee, Decaffeinated Coffee, and Teas

\$26 Per Person

CLARIDGE DELUXE

- Orange Juice, Cranberry Juice, and Apple Juice
- Seasonal, Sliced, and Whole Fresh Fruit
- Pancakes, Warm Maple Syrup, Butter, and Whipped Cream
- Individual Fruit-Flavored Yogurts
- Display of Danish Pastries, Croissants, Muffins, and Coffee Cake
- Scrambled Eggs
- Applewood Smoked Bacon and Country-Style Sausage
- Breakfast Potatoes with Peppers and Onions
- Freshly Brewed Regular Coffee, Decaffeinated Coffee, and Teas

\$29 Per Person

All Pricing Subject to a 22% Service Charge and Applicable Tax.



CHAMPAGNE BRUNCH BUFFET

Buffet Service Is Two Hours with a Minimum of 35 Adult Guests.

BREAKFAST ITEMS

- Orange Juice, Cranberry Juice, and Apple Juice
- Seasonal, Sliced, and Whole Fresh Fruit
- Display of Freshly Baked Muffins and Danish Pastries
- Assorted Bagels, Cream Cheese, Butter, and Preserves
- Scrambled Eggs
- Applewood Smoked Bacon and Country-Style Sausage
- Breakfast Potatoes with Peppers and Onions
- Waffles with Warm Maple Syrup, Butter, and Whipped Cream

ENTRÉES

- Chicken Marsala, Forest Mushrooms, and Marsala Demi
- Oven-Roasted Salmon, Roasted Tomatoes, Lemon Butter Sauce
- Served with the Chef's Selection of Seasonal Vegetables

DESSERT

Chef's Selection of Desserts

BEVERAGES

- Freshly Brewed Coffee, Decaffeinated Coffee, and Teas
- Complimentary Champagne or Mimosa Toast

\$45 Per Person

All Pricing Subject to a 22% Service Charge and Applicable Tax.



BREAKFAST & BRUNCH STATION ENHANCEMENTS

OMELET STATION

*Station Enhancement Will Require an Attendant
Fee of \$150.*

Traditional Eggs or Egg Whites with Ham, Bacon,
Mushrooms, Tomatoes, Onions, Peppers, and
Cheddar, Swiss, and Mozzarella Cheese

\$10 Per Person

BELGIAN WAFFLE STATION

Served in Chafing Dish

Warm Maple Syrup, Butter, Whipped Cream,
Fresh Berries, and Chocolate Chips

\$10 Per Person

FRENCH TOAST STATION

Served in Chafing Dish

Bananas, Seasonal Berries, Warm Maple Syrup,
Powdered Sugar, and Whipped Cream

\$9 Per Person

PANCAKE STATION

Served in Chafing Dish

Fresh Seasonal Fruit and Berries, Warm
Maple Syrup, Whipped Cream, Butter, and
Chocolate Chips

\$9 Per Person

MIMOSA BAR

Champagne, Assorted Juices, and Seasonal Fruit
for Garnish

\$8 Per Person

BLOODY MARY BAR

Vodka, Bloody Mary Mix, and
Appropriate Condiments

\$8 Per Person

SANGRIA BAR

Red and White Sangria with Seasonal Fruit

\$8 Per Person

BREAKFAST & BRUNCH ENHANCEMENTS

- Egg & Cheese on Croissant Sandwich or Ham,
Bacon, or Sausage Egg & Cheese on Croissant
Sandwich **\$8 Per Person**
- Breakfast Burrito with Scrambled Eggs,
Sautéed Onions, and Peppers **\$8 Per Person**
- Eggs Benedict or Eggs Florentine
\$9 Per Person
- Smoked Salmon Display: Capers, Onion,
Tomato, and Lemon **\$12 Per Person**
- Warm Oatmeal with Raisins, Brown Sugar, and
Cinnamon **\$5 Per Person**
- Assorted Bagels, Cream Cheese, Butter, and
Preserves **\$5 Per Person**

*All Pricing Subject to a 22% Service Charge and
Applicable Tax.*

LUNCH BUFFET

Buffet service is Two Hours with a Minimum of 25 Guests.

CORNER DELI

- Caesar Salad: Herbed Croutons, Parmesan Cheese, and Caesar Dressing
- Roasted Potato Salad and Coleslaw
- Deli Meat Platter: Sliced Turkey Breast, Roast Beef, Ham, Genoa Salami, American Cheese, and Swiss Cheese
- Mustard, Mayonnaise, Horseradish, Pickles, Potato Chips, and Assorted Breads
- Brownies and Assorted Cookies
- Freshly Brewed Regular Coffee, Decaffeinated Coffee, and Teas

\$29 Per Person

SOUTH PHILLY

- Caprese Salad: Tomato and Mozzarella, Drizzled with Balsamic Glaze
- Beef Cheesesteaks with Whiz, Peppers, Onions, and Mushrooms
- Italian Hoagies
- Grilled Vegetable Wraps: Spinach, Peppers, Zucchini, Mushrooms, and Pesto Sauce
- Chef's Selection of Assorted Desserts
- Freshly Brewed Regular Coffee, Decaffeinated Coffee, and Teas

\$29 Per Person



BOARDWALK LUNCH BUFFET

- Soup or Salad (Select One): Tomato Bisque, Chicken Vegetable, Mixed Field Greens with Grape Tomatoes, Cucumbers, and Balsamic Vinaigrette, or Caesar Salad
- Grilled Marinated Flank Steak with Forest Mushrooms and Cabernet Wine Demi
- Lemon Basil Chicken Served with the Chef's Selection of a Side and Seasonal Vegetables
- Chef's Selection of Assorted Desserts
- Freshly Brewed Regular Coffee, Decaffeinated Coffee, and Teas

\$31 Per Person

BOXED LUNCH (UP TO TWO SELECTIONS)

Served with Chips, Cookie, Soft Drink or Bottled Water, Eating Utensils, Napkins, and Condiments.

- Ham and Cheddar Cheese with Grain Mustard on a Roll
- Roast Beef, Provolone, Creamy Horseradish, and Tomato on a Roll
- Cranberry Chicken Salad, Lettuce, and Tomato on a Roll
- Honey-Roasted Turkey, Muenster Cheese, Lettuce, and Tomato on a Roll
- Spicy Chicken Chipotle Caesar Wrap
- Roasted Vegetables, Avocado, and Romaine Lettuce in a Sun-Dried Tomato Wrap

\$25 Per Person

All Pricing Subject to a 22% Service Charge and Applicable Tax.

PLATED LUNCH

Served with the Chef's Selection of Starch and Seasonal Vegetables, Rolls and Butter, and Freshly Brewed Regular Coffee, Decaffeinated Coffee, and Teas.

SOUP AND SALAD (SELECT ONE)

- Tomato Bisque or Chicken Vegetable
- Romaine Hearts, Herbed Croutons, Parmesan Cheese, and Caesar Dressing
- Mixed Field Greens, Grape Tomatoes, Cucumbers, and Choice of Dressing
- Caprese Salad: Roma Tomatoes, Mozzarella, Herbed Focaccia, Drizzled with Balsamic Glaze

ENTRÉE SELECTIONS (SELECT TWO – HIGHER PRICE WILL APPLY)

HONEY-ROASTED TURKEY SANDWICH

Swiss, Tomato, Romaine Lettuce, and Chipotle Mayonnaise Sauce on a Flour Tortilla with Coleslaw, Chips, and Fruit Garnish

\$22 Per Person

GRILLED CHICKEN AND PROVOLONE SANDWICH

Baby Spinach and Pesto Sauce on a Sesame Baguette with Orecchiette Pasta Salad and Fruit Garnish

\$22 Per Person

VEGETABLE STRUDEL

Grilled Vegetables in Puff Pastry with Roasted Pepper Sauce

\$22 Per Person

PENNE PASTA

Bolognese with Shredded Parmigiano Reggiano

\$22 Per Person

CHAMPAGNE CHICKEN

Sautéed Mushrooms, Artichoke Hearts, Tarragon Jus Lié

\$26 Per Person

GRILLED MARINATED FLANK STEAK

Forest Mushrooms and a Cabernet Wine Demi-Glace

\$28 Per Person

ROASTED SALMON

Florentine with a Lemon Beurre Blanc

\$28 Per Person

NEW YORK STRIP STEAK

Grilled, Caramelized Pearl Onions, Mushrooms, and a Cabernet Wine Sauce

\$40 Per Person

DESSERT SELECTION (SELECT ONE)

- Cheesecake with Berries
- Triple Layer Chocolate Cake
- Dutch Apple Pie

All Pricing Subject to a 22% Service Charge and Applicable Tax.

RECEPTION

Station Enhancements

DOMESTIC AND IMPORTED CHEESE DISPLAY

Smoked Gouda, Chèvre, Gruyère, Vermont Cheddar, Bleu, Port Salut, and Brie, Garnished with Seasonal Fruits and Wafer Crackers

\$15 Per Person

SEASONAL VEGETABLE CRUDITÉS

Elaborate Display of Hand-Carved Crisp Vegetables, Decoratively Arranged with Flowering Kale, Red, Yellow, and Green Bell Peppers, Carrots, Radishes, Broccoli and Cauliflower Florets, Black and Green Olives, Cherry Tomatoes, and Blue Cheese and Boursin Dips

\$10 Per Person

FRESH FRUIT DISPLAY

Fresh Sliced Seasonal Fruit and Berries with Honey Key Lime Yogurt Dip

\$15 Per Person

All pricing Subject to a 22% Service Charge and Applicable Tax.

Must Be Served with a Breakfast, Lunch, or Dinner, or Additional Fees Will Apply.



RECEPTION

Station Enhancements

SEAFOOD DISPLAY

- Jumbo Cocktail Shrimp
- Cocktail Crab Claws
- Clams and Oysters on the Half Shell
- Peppered Vodka Cocktail Sauce
- Cajun Remoulade with Lemon and Lime Wedges

\$29 Per Person

SUSHI STATION

- Assortment of California, Spicy Tuna, and Vegetable Rolls
- Japanese Delicacies
- Pickled Ginger, Wasabi, and Soy Sauce

\$25 Per Person (Based on Three Pieces Per Person)

MASHED POTATO BAR & POTATO SKINS

- Potato Skins and Mashed Potatoes
- Sautéed Mushrooms, Caramelized Onions, and Broccoli Florets
- Chopped Bacon, Shredded Cheddar and Mozzarella Cheese, and Sour Cream

\$9 Per Person

MACARONI & CHEESE BAR

- Three-Cheese Mac and Cheese
- Beef Short Ribs
- Chopped Bacon and Smoked Ham
- Stewed Tomatoes, Sautéed Mushrooms, and Sliced Jalapeno Peppers

\$15 Per Person

TACO STATION

- Soft Flour Tortillas
- Seasoned Ground Beef, Salsa, Guacamole, Sour Cream, Diced Tomato, Shredded Lettuce, and Cheddar Cheese

\$12 Per Person

MEDITERRANEAN STATION

- Mozzarella Balls, Roasted Red Peppers, Artichoke Hearts, Marinated Mushrooms, Mediterranean Olives, and Pepperoncini
- Calamari and Shrimp Salad
- Bruschetta with Herbed Crostini
- Roasted Garlic Hummus with Pita Chips
- Dried Apricots
- Selection of International Cheeses Garnished with Fresh Fruit, Served with Crackers and Dijon Mustard
- Platters of Italian Meats and Cheese, Including Prosciutto, Genoa Salami, and Aged Provolone

\$22 Per Person

FLATBREAD STATION (CHOOSE TWO)

- Classic Cheese Pizza
- Arugula and Prosciutto
- Artichoke and Shiitake Mushroom
- Chorizo and Corn
- Buffalo Chicken

\$13 Per Person

All Pricing Subject to a 22% Service Charge and Applicable Tax.

MUST BE SERVED WITH A LUNCH, OR DINNER OR ADDITIONAL FEES WILL APPLY.

ACTION STATIONS

Station Enhancement Will Require an Attendant Fee of \$150.

PASTA STATION (SELECT TWO)

- Gemelli - Prosciutto in a Light Pesto Cream
- Ravioli - Cheese Ravioli with Garlic Cream Sauce and Sautéed Spinach
- Penne - Blush Alfredo with Grilled Chicken and Broccoli
- Penne - Alfredo Sauce with Pancetta, Parmesan, and Black Pepper

\$10 Per Person

ASIAN STIR FRY STATION (SELECT ONE)

- General Tso's Chicken with White Rice
- Ginger Lemon Chicken with Asparagus and White Rice
- Chicken and Broccoli with White Rice
- Shrimp with Snow Peas, Garlic, and Oyster Sauce with White Rice
- Spicy Orange Crispy Beef with White Rice
- Vegetable Lo Mein

\$12 Per Person

RISOTTO BAR

Crab Meat, Shrimp, Grilled Chicken, Braised Short Rib Meat, Ham, Peas, Mushrooms, Tomatoes, Roasted Vegetables, and Shredded Parmesan Cheese Served in a Martini Glass

\$20 Per Person

CARVING STATIONS

Station Enhancement Will Require an Attendant Fee of \$150.

ROASTED TURKEY BREAST

Cranberry Relish, Turkey Gravy, and Mini Kaiser Rolls

\$12 Per Person

MAPLE-CURED HAM

Bourbon Honey Mustard Glaze and Dinner Rolls

\$10 Per Person

CEDAR-PLANKED

BARBECUED SALMON

Chipotle Barbecue Sauce and Brioche Slider Rolls

\$15 Per Person

HERB-ROASTED BEEF TENDERLOIN

Cognac Peppercorn Sauce and French Baguettes

\$20 Per Person

FULL-DAY ENHANCEMENTS

- Individual Fruit-Flavored Yogurts with Granola **\$5 Per Person**
- Granola Bars **\$3.50 Each**
- Philadelphia Soft Pretzels **\$36 Per Dozen**
- Individual Servings of Popcorn, Potato Chips, and Pretzels **\$36 Per Dozen**
- Assorted Cookies and Brownies **\$36 Per Dozen**
- Assorted Bottled Juices **\$3 Each**
- Bottled Water **\$3 Each**
- Bottled Sparkling Mineral Water **\$5.50 Each**
- Freshly Brewed Regular Coffee, Decaffeinated Coffee, and Teas **\$55 Per Gallon**
- Lemonade or Iced Tea **\$24 Per Gallon**
- Red Bull **\$8 Each**
- Assorted Soft Drinks **\$3 Each**

All Pricing Subject to a 22% Service Charge and Applicable Tax.

MUST BE SERVED WITH A LUNCH OR DINNER, OR ADDITIONAL FEES WILL APPLY.

COCKTAIL HORS D'OEUVRES

MUST BE SERVED WITH A LUNCH OR DINNER ENTREE, OR ADDITIONAL FEES WILL APPLY.

COLD HORS D'OEUVRES

- Caprese Skewers with Basil Pesto
- Grilled Asparagus Wrapped with Parma Ham
- Smoked Salmon, Cream Cheese, and Scallion on Rye Round
- Sesame-Crusted Tuna, Pickled Seaweed, and Wasabi Glaze on Miniature Spoon
- Parma Ham and Melon
- Spicy Honey Vegetable Kabobs

HOT HORS D'OEUVRES

- Cocktail Franks-in-a-Blanket with Spicy Mustard
- Spanakopita
- Vegetable Dumplings with a Soy Dipping Sauce
- Chicken Cordon Bleu Puffs
- Assorted Quiches
- Mini Chicken Enchiladas
- Truffle Mac & Cheese
- Chicken Satay with Sweet Chili
- Buffalo Chicken Spring Rolls
- Cheesesteak Spring Rolls with Ketchup*
- Coconut Shrimp*
- Scallops Wrapped in Bacon*
- Shrimp Wrapped in Bacon*
- Mini Crab Cakes with Cajun Remoulade*
- Baby Lamb Chops*
- Filet Mignon Tips Wrapped in Bacon*
- Vegetable Spring Rolls with Duck Sauce*
- Mini Brie and Raspberry Puff*

ENHANCEMENT TO DINNER

\$24.95 Per Person (1 HOUR)

\$34.95 Per Person (2 HOURS)

COCKTAIL RECEPTION ONLY

\$29.95 Per Person (1 HOUR)

\$39.95 Per Person (2 HOURS)

**Selection of Six. All Hors D'Oeuvres Are Passed*

**Cocktail Reception Meal Service Is One Hour.*

**Additional Fee for Upgraded Selection*

All Pricing Subject to a 22% Service Charge and Applicable Tax.



PLATED DINNER

Served with the Chef's Selection of Starch and Seasonal Vegetables, Rolls and Butter, and Freshly Brewed Regular Coffee, Decaffeinated Coffee, and Teas.

SALAD (SELECT ONE)

- Farm Fresh - Baby Greens, Cucumber, Grape Tomatoes, Shredded Carrots, Sliced Red Onion, and Balsamic Vinaigrette
- Harvest - Fresh Greens, Roasted Beets, Goat Cheese, Candied Walnuts, and Dijon Tarragon Honey Dressing
- Caesar - Crisp Romaine Lettuce, Herbed Croutons, Shredded Parmesan, and Caesar Dressing

ENTRÉE SELECTIONS (SELECT THREE)

CHICKEN PICCATA OR MILANESE

Lemon Beurre Blanc

\$34 Per Person

HONEY MANGO-GLAZED SALMON

Pineapple Cilantro Salsa

\$38 Per Person

CIDER-GLAZED PORK LOIN

Sautéed Apples, Sultanas, Calvados Sauce

\$32 Per Person

CHIANTI-BRAISED SHORT RIBS

Caramelized Onion

\$38 Per Person

12 OZ GRILLED NY STRIP

Red Wine Demi-Glace

\$48 Per Person

8 OZ BEEF FILET

Forest Mushrooms, Cabernet Wine Demi-Glace

\$52 Per Person

VEGETABLE STRUDEL

Grilled Vegetables in Puff Pastry, Roasted Red Pepper Sauce

\$28 Per Person

GRILLED ROLLED EGGPLANT

Stuffed with Spinach, Herbed Ricotta, Basil Pomodoro Sauce

\$28 Per Person

DUETS

CHICKEN AND ROAST SALMON FILET

Tomato Basil Cream Sauce

\$48 Per Person

FILET AND CRAB-STUFFED SHRIMP

Lemon Sauce

\$55 Per Person

DINNER DESSERT SELECTIONS (SELECT ONE)

- Triple-Layered Chocolate Cake
- Cheesecake with Berries
- Dutch Apple Pie

All Pricing Subject to a 22% Service Charge and Applicable Tax.

DINNER BUFFET

Buffet Service Is Two Hours with a Minimum of 25 Adult Guests.

LITTLE ITALY

Served with the Chef's Selection of Starch and Seasonal Vegetables, Rolls, and Butter and Freshly Brewed Regular Coffee, Decaffeinated Coffee, and Teas.

SALAD (SELECT TWO)

- Caesar - Crisp Romaine Lettuce, Herbed Croutons, Shredded Parmesan, and Caesar Dressing
- Harvest Fresh - Greens, Roasted Beets, Goat Cheese, Candied Walnuts, and Dijon Tarragon Honey Dressing
- Caprese Salad with Aged Balsamic Vinegar

ENTREE SELECTIONS (SELECT TWO)

- Chicken Parmesan
- Roasted French Chicken Breast with Red Wine Demi-Glace
- Salmon Florentine
- Sweet Italian Sausage, Peppers, and Onions
- Rosemary Roasted Pork Tenderloin, Artichokes, and Roasted Tomatoes
- Flounder with, Capers, Tomatoes and Olives, White Wine and Garlic Sauce

ENTREE SELECTIONS (SELECT ONE)

- Penne, Grilled Chicken, Peas, Rosa Sauce
- Gemelli, Roasted Peppers, Olives, Artichokes, Garlic, Basil, Capers, Red Onion, Basil Aioli

DESSERT

Chef's Selection of Assorted Desserts

\$45 Per Person

ATLANTIC CITY COOKOUT

- Jersey Salad Bar: Mixed Greens, Jersey Tomatoes, Cheddar Cheese, Shredded Carrots, Cucumber, Sliced Bacon, Chopped Hardboiled Egg, and Herbed Croutons, Served with Italian Vinaigrette Dressing
- Cold Macaroni Salad, Coleslaw, Fresh Fruit Salad
- Barbecue Chicken, Hamburgers, Hot Dogs, Assorted Rolls, and Condiments
- Baked Beans and Jersey Corn on the Cob
- Boardwalk Fries
- Apple Pie, Chocolate Chip Cookies, and Brownies
- Freshly Brewed Regular Coffee, Decaffeinated Coffee, Iced Tea, and Selection of Hot Teas

\$42 Per Person

All Pricing Subject to a 22% Service Charge and Applicable Tax.

CLARIDGE BUFFET

Buffet Service is Two Hours with a Minimum of 35 Adult Guests.

Served with the Chef's Selection of a Side and Seasonal Vegetables, Rolls and Butter, and Freshly Brewed Regular Coffee, Decaffeinated Coffee, and Teas.

SALAD (SELECT TWO)

- Farm Fresh - Baby Greens, Cucumber, Grape Tomatoes, Shredded Carrots, Sliced Red Onion, and Balsamic Vinaigrette
- Harvest - Fresh Greens, Roasted Beets, Goat Cheese, Candied Walnuts, and Dijon Tarragon Honey Dressing
- Caesar - Crisp Romaine Lettuce, Herbed Croutons, Shredded Parmesan, and Caesar Dressing

ENTREE SELECTIONS (SELECT TWO)

- Mediterranean Salmon
- Pan-Seared Tarragon Chicken with Artichoke and Mushroom
- Grilled Chicken Breast, Cilantro Mango Salsa
- Medallions of Beef Tenderloin, Cabernet Glaze
- Sliced NY Sirloin, Root Vegetables, Caramelized Onions, Merlot Sauce
- Roasted Pork Loin, Apricot Dijon Glaze

ENTREE SELECTIONS (SELECT ONE)

- Penne, Grilled Chicken, Peas, Rosa Sauce
- Gemelli, Roasted Peppers, Olives, Artichokes, Garlic, Basil, Capers, Red Onion, Basil Aioli

CARVING (SELECT ONE)

- Roasted Breast of Turkey - Cranberry Relish, Turkey Gravy, and Mini Kaiser Rolls
- Cedar-Planked Barbecued Salmon - Chipotle Barbecue Sauce, and Brioche Slider Rolls
- Bourbon Honey Mustard-Glazed Ham and Dinner Rolls

DESSERT

Chef's Selection of Assorted Desserts

\$57 Per Person

All Pricing Subject to a 22% Service Charge and Applicable Tax.



STATION-STYLE DESSERT ENHANCEMENTS

Additional Station Enhancement Will Require an Attendant Fee of \$150.

BELGIAN WAFFLE & ICE CREAM STATION

- Vanilla Ice Cream
- Chocolate Sauce
- Whipped Cream and Nuts
- Freshly Made Belgian Waffles

\$12 Per Person

BANANAS FOSTER STATION

- Vanilla Ice Cream
- Sautéed Bananas
- Rum, Butter, and Brown Sugar
- Banana Liqueur

\$12 Per Person

CHOCOLATE FOUNTAIN

- Select Two - Dark Chocolate, Milk Chocolate, or White Chocolate
- Skewers of Fresh Strawberries, Pineapple, Cantaloupe, and Honeydew
- Pretzels, Marshmallows, Graham Crackers, Rice Crispy Treats, and Cannoli Shells

\$15 Per Person

MINI DONUT STATION

Sugar, Glazed, and Powdered Donuts and Crullers

\$10 Per Person

INTERNATIONAL COFFEE BAR

- Freshly Brewed Coffee
- Whipped Cream
- Chocolate Shavings
- Cinnamon & Sugar Sticks
- Bailey's Irish Cream, Kahlua, Amaretto, Godiva, Tia Maria, and Sambuca

\$12 Per Person

All Pricing Subject to a 22% Service Charge and Applicable Tax.

MUST BE SERVED WITH A LUNCH OR DINNER, OR ADDITIONAL FEES WILL APPLY.



BANQUET BEVERAGE MENU

POPULAR BAR

- New Amsterdam Vodka
- New Amsterdam Gin
- Bounty White Rum
- Bounty Spice Rum
- Dewar's Scotch
- Four Roses Bourbon
- Seagrams Whiskey
- Sauza Tequila
- Emmets Irish Cream
- Triple Sec

PREMIUM BAR

- Titos Vodka
- Tanqueray Gin
- Bacardi Rum
- Malibu Rum
- Captain Morgan Rum
- Johnnny Walker Black Scotch
- Jack Daniels
- Casmigos Tequila
- Emmets Irish cream
- Triple Sec

WINE (CHOOSE TWO)

Canyon Road: Cabernet, Chardonnay, Pinot Noir, Pinot Grigio, White Zinfandel

BEER

Corona, Miller Light, Budweiser

OPEN BAR

	Beer, Wine, & Soda	Popular	Premium
One Hour	\$15 Per Person	\$18 Per Person	\$24 Per Person
Two Hours	\$18 Per Person	\$25 Per Person	\$31 Per Person
Three Hours	\$21 Per Person	\$30 Per Person	\$37 Per Person
Four Hours	\$24 Per Person	\$35 Per Person	\$45 Per Person
Five Hours	\$27 Per Person	\$40 Per Person	\$53 Per Person

CASH&CONSUMPTION BAR

Popular Brand Cocktail	\$11
Premium Brand Cocktail	\$13
Domestic Beer	\$7
Imported Beer	\$8
Wine or Champagne by the Glass	\$8
Cordials	\$13
Soft Drinks & Bottled Water	\$3

Cash & Consumption Bar – \$200 Bartender Fee Required.

Open & Consumption Bars Subject to a 22% Service Charge and Applicable Tax.