



CROWNE PLAZA®
HOTELS & RESORTS

CATERING MENU



CROWNE PLAZA DULLES AIRPORT, 2200 CENTREVILLE ROAD, HERNDON, VA 20170

703.471.6700 | WWW.CPDULLES.COM

CATERING AT CROWNE PLAZA

BREAKFAST



BUFFETS

THE CONTINENTAL BUFFET

- ## THE ALL-AMERICAN BUFFET

- Prices are subject to a service charge and applicable tax. Menu items and prices subject to change without notice.



BREAKFAST

BUFFETS

ASSORTED COCA-COLA PRODUCTS (SOFT DRINKS & BOTTLED WATER) ARE AVAILABLE FOR AN ADDITIONAL CHARGE.

THE FOLLOWING BREAKFAST BUFFETS INCLUDE:

- ▶ Basket of Assorted Breakfast Breads
- ▶ Sliced Fresh Fruits and Berries
- ▶ Assorted Juices
- ▶ Coffee and Tea Station

THE MEMPHIS

- ▶ Fresh Scrambled Eggs
- ▶ Apple Smoked Bacon and Sage Sausage Links
- ▶ Roasted Breakfast Potatoes
- ▶ Buttermilk Biscuits and Cream Gravy
- ▶ Cheese Grits

THE TEX MEX

- ▶ “Build Your Own” Breakfast Taco Station
- ▶ Fresh Scrambled Eggs
- ▶ Spicy Beef Chorizo
- ▶ Roasted Breakfast Potatoes
- ▶ Appropriate Condiments



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BREAKFAST

PLATED

PLATED BREAKFASTS COME WITH COFFEE. HOT TEA, AND JUICE.

ASSORTED COCA-COLA PRODUCTS (SOFT DRINKS & BOTTLED WATER) ARE AVAILABLE FOR AN ADDITIONAL CHARGE.

THE AMERICAN PLATE

- ▶ Scrambled Eggs
- ▶ Crisp Bacon
- ▶ Roasted Breakfast Potatoes
- ▶ Assorted Breakfast Breads

BREAKFAST FRITTATA

- ▶ Frittata made with fresh Eggs (whole or egg whites) and filled with Spinach, and Italian Cheese Blend and freshly cut Peppers & Onions
- ▶ Roasted Breakfast Potatoes

FRENCH TOAST

- ▶ Golden brown French Toast served with Creamy Butter and Maple Syrup
- ▶ Scrambled Eggs
- ▶ Crisp Bacon

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BREAKFAST

ENHANCEMENTS

ASSORTED COCA-COLA PRODUCTS (SOFT DRINKS & BOTTLED WATER) ARE AVAILABLE FOR AN ADDITIONAL CHARGE.

BREAKFAST WRAP

- Scrambled Eggs, Cheese, Sautéed Vegetables in a Flour Tortilla with a side of Salsa

YOGURT PARFAIT

- Granola, Seasonal Berries and Honey

OATMEAL STATION

- Butter, Brown Sugar, Roasted Nuts, Golden Raisins and Maple Syrup

OMELET STATION

(plus attendant charge for 90 minutes)

- Eggs, Egg Whites, Bacon, Ham, Sausage, Onion, Mushroom, Bell Pepper, Tomato, Jalapeno, Spinach, Aged Cheddar, Hot Sauce and House-made Salsa



CATERING AT CROWNE PLAZA

BREAKS





BREAKS

ANYTIME

ASSORTED COCA-COLA PRODUCTS (SOFT DRINKS & BOTTLED WATER) ARE AVAILABLE FOR AN ADDITIONAL CHARGE.

ALL-DAY BEVERAGES

- ▶ Freshly Brewed Coffee and Assorted Hot Teas
- ▶ Assorted Coca-Cola Products with Bottled Waters

COFFEE & TEA STATION

- per guest: 2 hour maximum
- per guest: all day
- ▶ Freshly Brewed Coffee and Assorted Hot Teas

GRAB AND GO

- ▶ Assorted Bagged Snacks such as:
Mini Oreos, Cheese Nips, Goldfish, Pretzels,
Pita Chips, Trail Mix, Animal Crackers,
Famous Amos Cookies

YOGURT CRAZY BREAK

- ▶ Assorted Flavored Yogurts
- ▶ Granola
- ▶ Assorted Dried Fruits and Nuts
- ▶ Brown Sugar
- ▶ Sliced Fresh Fruit and Berries

AFTER SCHOOL BREAK

- ▶ Triple Chocolate Brownies
- ▶ Sugar Cookies
- ▶ Chocolate Chip Cookies
- ▶ Oatmeal Raisin Cookies
- ▶ Served with Assorted Milks

CANDY LAND BREAK

- ▶ Assorted Candies such as:
Mini Snickers, Mini Twix, Mini Butterfinger,
Mini Krackle Bars, Hershey Kisses,
Butterscotch, Twizzlers and Sugar Free Candies

All breaks are based on 45 minutes consumption except the All-Day Beverages Package
Breaks are not to be substituted for a breakfast, lunch, or dinner buffet/entrée.

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BREAKS

ANYTIME

ASSORTED COCA-COLA PRODUCTS (SOFT DRINKS & BOTTLED WATER) ARE AVAILABLE FOR AN ADDITIONAL CHARGE.

ENERGY BOOST BREAK

- ▶ Regular and Sugar Free Energy Drinks
- ▶ Assorted Bottled Fruit Juices
- ▶ Trail Mix, Nuts, Power Bars & Assorted Granola Bars
- ▶ Apples, Oranges and Bananas

HUMMUS LOVER'S BREAK

- ▶ House Made Roasted Garlic Hummus
- ▶ Grilled Pita Bread
- ▶ Assorted Sliced Vegetables

ICE CREAM TRUCK BREAK

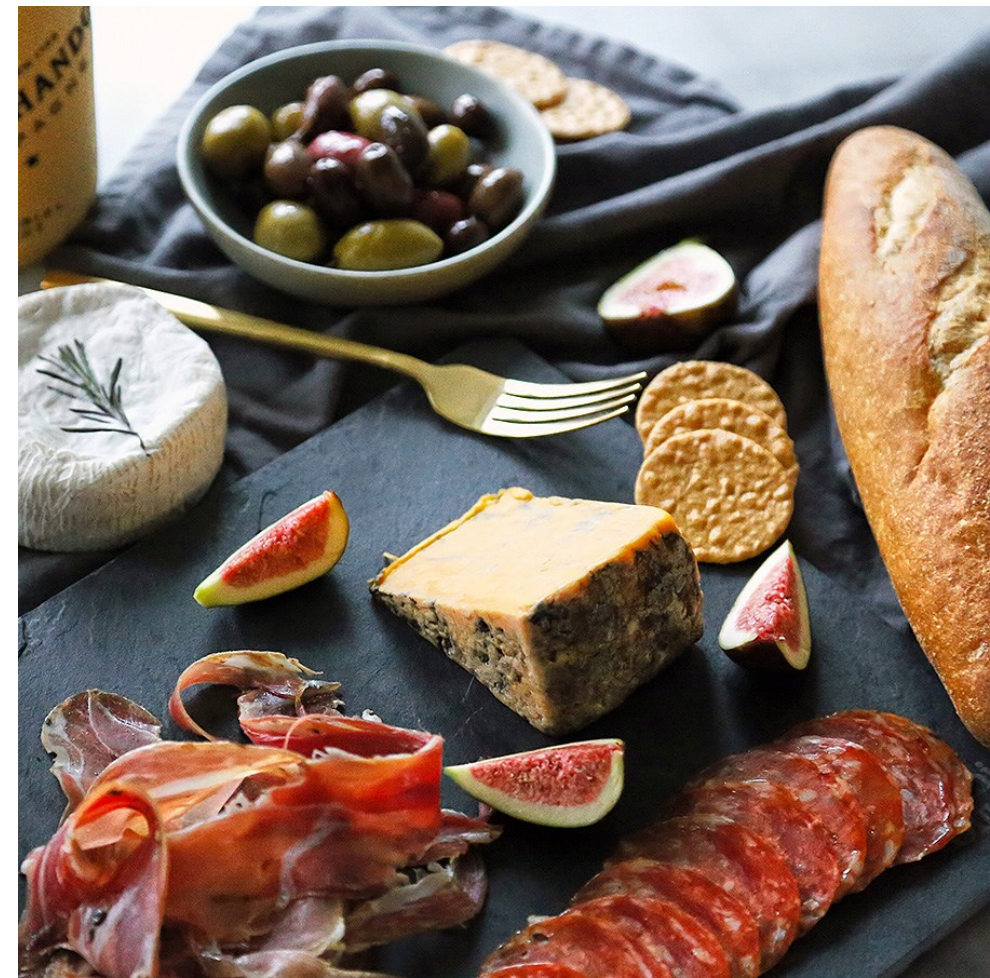
- ▶ Assorted Ice Cream Treats such as:
Nutty Buddies, Fudge Bars, Fruit Pops,
Ice Cream Sandwiches & Eskimo Pies

CARNIVAL BREAK

- ▶ Popcorn
- ▶ Hot Pretzels with Mustard
- ▶ Cracker Jacks
- ▶ Salted Roasted Peanuts

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BREAKS

A LA CARTÉ ITEMS

- ▶ Assorted Individual Juices
may include Orange, Apple,
Cranberry, Grapefruit
- ▶ Assorted Soft Drinks
We proudly serve Coca-Cola products.
- ▶ Bottled Water
- ▶ Whole Fresh Fruit
- ▶ Seasonal Sliced Fruit
- ▶ Danish, Muffins, Bagels, Donuts
- ▶ Assorted Cookies or Brownies

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CATERING AT CROWNE PLAZA

LUNCH



LUNCH

BOX LUNCH

BOX IT UP

Prepared & boxed for your “to-go” or “quick grab” lunch!

Choice of sandwiches:

- ▶ Baked Ham with Mustard
- ▶ Roasted Turkey with Mayonnaise
- ▶ Roast Beef with Horseradish Mayonnaise
- ▶ Southwest Chicken Wrap
- ▶ Vegetable Mediterranean

Served with one bottled water, one cookie, potato chips, and one piece of fresh whole fruit.

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LUNCH

DELI BUFFET

ALL BUFFET LUNCHES COME WITH FRESHLY BREWED COFFEE AND HOT TEA STATION

MINIMUM OF 20 ATTENDEES REQUIRED FOR ALL LUNCH BUFFETS

ASSORTED COCA-COLA PRODUCTS (SOFT DRINKS & BOTTLED WATER) ARE AVAILABLE FOR AN ADDITIONAL CHARGE.

DELI-SH BUFFET

- ▶ Your choice of 2 Salads:
House Salad, Mixed Fruit Salad, Redskin Potato Salad, Cole Slaw, Cucumber and Tomato Salad
- ▶ Assorted Sliced Breads
such as Wheat, White, and Rye
- ▶ Assorted Sliced Meats
such as Smoked Turkey, Virginia Baked Ham, Roast Beef and/or Salami
- ▶ Assorted Sliced Cheese
such as Swiss, American, Cheddar and Provolone
- ▶ Lettuce, Tomato, Onions, Pickles, Mustard and Mayonnaise
- ▶ Assorted Chips
- ▶ Chef's Choice Dessert
- ▶ Coffee and Tea Station

WRAP SANDWICH BUFFET

- ▶ Your choice of 2 Salads:
House Salad, Mixed Fruit Salad, Redskin Potato Salad, Cole Slaw, Cucumber and Tomato Salad
- ▶ Assorted Chips
- ▶ Chef's Choice Dessert
- ▶ Coffee and Tea Station
- ▶ Chicken Caesar Wraps:
Parmesan Chicken Breast, Lettuce, Green Onion, Black Olives, Caesar Dressing & Parmesan Cheese wrapped in a variety of Tortillas
- ▶ Roast Beef Wraps:
Roast Beef, Lettuce, Tomato, Green Onion & Mayonnaise wrapped in a variety of Tortillas
- ▶ Vegetable Wraps:
Mixed Vegetables, Lettuce, Tomato, Green Onion wrapped in a variety of Tortillas

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LUNCH

BUFFET LUNCH

ALL BUFFET LUNCHES COME WITH FRESHLY BREWED COFFEE AND HOT TEA STATION

MINIMUM OF 20 ATTENDEES REQUIRED FOR ALL LUNCH BUFFETS

ASSORTED COCA-COLA PRODUCTS (SOFT DRINKS & BOTTLED WATER) ARE AVAILABLE FOR AN ADDITIONAL CHARGE.

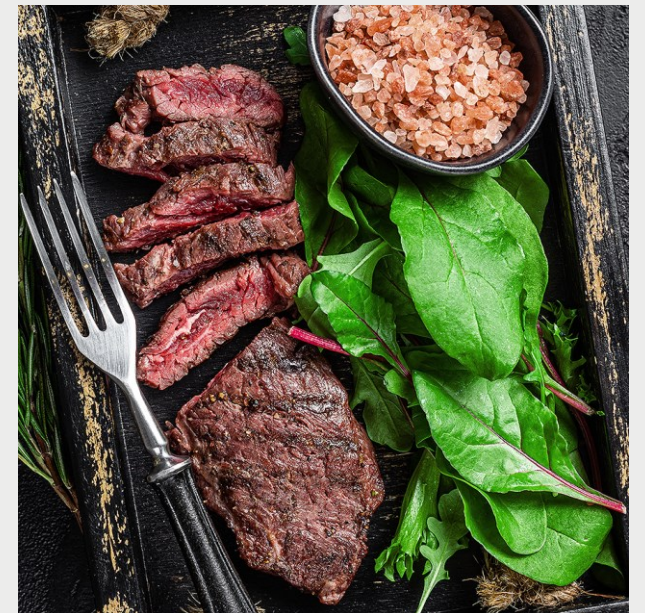
TASTE OF THE SOUTHWEST

- ▶ Spring Mixed Lettuces with Romaine served with Lemon Garlic Dressing & Chipotle Vinaigrette
- ▶ Orange Jicama Salad
- ▶ Smoked Corn & Baby Shrimp Salad
- ▶ Marinated Chicken and Beef Fajitas with Flour and Corn Tortillas with traditional Fajita toppings
- ▶ Cheese Enchiladas
- ▶ Ranchero Beans and Spanish Rice
- ▶ Cinnamon Sugar Churros and Sopapillas

TUSCAN SUN BUFFET

- ▶ Spring Mixed Lettuces with Romaine served with Caesar Dressing & Balsamic Vinaigrette
- ▶ Tortellini Salad
- ▶ Sliced Provolone and Tomatoes with Herb Oil drizzle
- ▶ Parmesan Chicken with Capriccio Sauce
- ▶ Salmon Filet with Sun Dried Tomatoes
- ▶ Artichoke Hearts, Mushrooms, Cavatappi Alfredo served with Mixed Vegetables
- ▶ Garlic Bread
- ▶ Tiramisu, Mini Éclair and Cannoli

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LUNCH

SMALL GROUP PLATED LUNCH

DESIGNED FOR GROUPS OF LESS THAN 20 ATTENDEES.

PLATED LUNCHES COME WITH WATER, FRESHLY BREWED COFFEE AND HOT TEA STATION
ASSORTED COCA-COLA PRODUCTS (SOFT DRINKS & BOTTLED WATER) ARE AVAILABLE FOR AN ADDITIONAL CHARGE.

MEETING LUNCH MENU

- ▶ To be served in your main meeting room.
- ▶ Attendees will be provided menus in the morning on the day of the meeting to individually select their lunch choice.
- ▶ Menu items vary daily but usually include a variety of choices such as a Burger, Sandwiches, Salads & Pasta selections.
- ▶ At the hotel's discretion, if the hotel happens to offer a common area buffet luncheon shared by other groups, your group may receive a complimentary upgrade to the buffet.
- ▶ Dessert items are available at an additional charge with advance notice.



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CATERING AT CROWNE PLAZA

RECEPTIONS



RECEPTIONS

CHILLED BITES

EACH ITEM PRICED PER 50 PIECES

- ▶ Tomato Bruschetta with Basil Olive Oil, Aged Balsamic and Toasted Croutons
- ▶ Gazpacho Ceviche Shooters
- ▶ Char-crusted Ahi Tuna Bites
- ▶ Shrimp Cocktail with Tomato Horseradish Sauce
- ▶ Crab Salad Avocado Spoon
- ▶ Gravlox on Pumpernickel with Crème Fresh
- ▶ Baby Mozzarella, Cherry Tomato, Olive Skewer

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RECEPTIONS

HOT BITES

EACH ITEM PRICED PER 50 PIECES

- ▶ Coconut Crispy Shrimp with Mango BBQ Sauce
- ▶ Miniature Beef Wellingtons with Horseradish
- ▶ Beef Empanadas with Smoked Spicy Mayo
- ▶ Spinach & Feta in Phyllo
- ▶ Pan Seared Pork Dumplings with Soy Sauce
- ▶ Chicken Quesadillas with Roasted Tomato
- ▶ Grilled Fig (seasonal) – Blue Cheese Mousse and Balsamic Glaze
- ▶ Chicken Lettuce Wraps with Peanut-Ginger Sauce
- ▶ House Made Veggie Roll
- ▶ Chicken Satay with Peanut Sauce
- ▶ Lollipop Lamb Chop with Parsley Sauce

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RECEPTIONS

STATIONS

ALL STATIONS ARE FOR A MAXIMUM OF 90 MINUTES

ANTIPASTO DISPLAY

- ▶ Thin slices of Prosciutto di Parma, Capicola & Genoa Salami
- ▶ Aged Sharp Provolone, Mozzarella, Smoke Gouda
- ▶ A Selection of Fresh Grilled Herbed Vegetables & Olives drizzled with Balsamic Dressing
- ▶ Focaccia Bread, Baguettes and Gourmet Crackers

SMASHED POTATO-TINIS

- ▶ Hot Red Skinned Mashed Potatoes served in Martini Glasses with condiments to include Bacon Bits, Cheddar Cheese, Boursin Cheese, Roasted Pepper Salsa, Brown Gravy, Fried Chicken Pieces, Chives, Sour Cream & Butter

MAC & CHEESE-TINIS

- ▶ Hot Four Cheese Macaroni & Cheese served in Martini Glasses with condiments in include Bacon Bits, Cheddar Cheese, Roasted Pepper Salsa, Seared Cajun Baby Shrimp, Toasted Breadcrumbs, Pico de Gallo, Sour Cream and Butter

ASSORTED MEATBALLS

- ▶ Served with French Bread

GRILLED AND RAW VEGETABLES

- ▶ Assorted Seasonal Vegetables with Balsamic, Ranch & Bleu Cheese Dips
- ▶ Assorted Artesian Breads and Crackers

PASTA BAR

- ▶ Pasta Shells and Penne Pasta
- ▶ Choice of 2 Sauces: Basil Marinara Sauce, Pesto Sauce or Alfredo
- ▶ Choice of 1 Protein: Grilled Chicken, Italian Sausage or Meatballs.
- ▶ Dress it up with Parmesan Cheese, Crushed Red Pepper Flakes, Olives and Mixed Vegetables

BUFFALO CHICKEN DIP

- ▶ Served with Tortilla Chips and Celery Sticks

FRESH FRUIT ENSEMBLE

- ▶ Assortment of Freshly Sliced Fruit with Berries served with a Yogurt Dip

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RECEPTIONS

CARVING STATIONS

ALL CARVING STATIONS SERVED WITH ARTISAN DINNER ROLLS

*CHEF ATTENDANT REQUIRED WITH EACH STATION FOR AN ADDITIONAL CHARGE

CARVING STATION ARE FOR A MAXIMUM OF 90 MINUTES

*BOURBON GLAZED COUNTRY HAM

Apple compote and grain mustard

(Serves 35 people)

*PORK TENDERLOIN

Apple chutney

(Serves 20 people)

*HOUSE ROASTED TURKEY BREAST

Black pepper pan gravy and cranberry compote

(Serves 35 people)

*WHOLE ROASTED BEEF TENDERLOIN

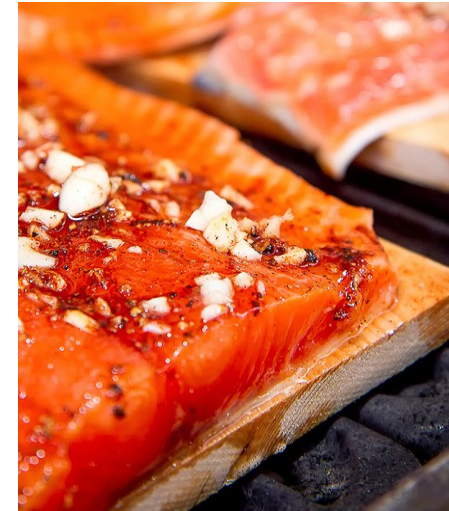
Wild mushroom sauté with bearnaise sauce

(Serves 20 people)

*PRIME RIB

Creamy horseradish

(Serves 35 people)



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CATERING AT CROWNE PLAZA

DINNER





DINNER

DINNER BUFFET

ALL BUFFET DINNERS COME WITH ROLLS & BUTTER AND FRESHLY BREWED COFFEE AND HOT TEA STATION

MINIMUM OF 20 ATTENDEES REQUIRED FOR ALL DINNER BUFFETS

ASSORTED COCA-COLA PRODUCTS (SOFT DRINKS & BOTTLED WATER) ARE AVAILABLE FOR AN ADDITIONAL CHARGE.

CHOICE OF TWO STARTERS:

- ▶ House Salad with dressing options
- ▶ Caesar Salad; Romaine Lettuce with Parmesan Cheese and Croutons and Caesar Salad Dressing
- ▶ Tomato with Mozzarella, Basil & Balsamic drizzle
- ▶ Baked Potato Soup with Bacon, Cheese, Scallions
- ▶ Seasonal Soup

CHOICE OF TWO SIDES:

- ▶ Smashed Potatoes
- ▶ Jasmine Rice
- ▶ Roasted Potatoes
- ▶ Roasted Seasonal Vegetables
- ▶ Sautéed Zucchini with Garlic & Oregano

CHOICE OF TWO OR THREE ENTRÉES:

- ▶ Chicken Piccata
- ▶ Stuffed Chicken Breast
- ▶ Baked Mahi-Mahi with Roasted Red Pepper Sauce
- ▶ Roasted Salmon with Lemon Caper Sauce
- ▶ Roasted Beef Tenderloin
- ▶ Roasted Pork Loin
- ▶ Pasta Primavera
- ▶ Risotto with Wild Mushrooms

AND - Chef's selection of Dessert

TWO ENTREES or

THREE ENTREES

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DINNER

DINNER BUFFET

ALL BUFFET DINNERS COME WITH ROLLS & BUTTER AND FRESHLY BREWED COFFEE AND HOT TEA STATION

MINIMUM OF 20 ATTENDEES REQUIRED FOR ALL DINNER BUFFETS

ASSORTED COCA-COLA PRODUCTS (SOFT DRINKS & BOTTLED WATER) ARE AVAILABLE FOR AN ADDITIONAL CHARGE.

SOUTH OF THE BORDER

- ▶ House Salad served with Chipotle Vinaigrette
- ▶ Smoked Corn Shrimp Salad
- ▶ Marinated Flat Iron Steaks with Ancho Glaze
- ▶ Grilled Fajita Chicken
- ▶ Shrimp Enchiladas
- ▶ Spicy Black Bean and Rice
- ▶ Salsa, Sour Cream, Guacamole, Pico de Gallo, Shredded Pepper Jack, Shredded Lettuce
- ▶ Chef's Choice of Dessert

ROMAN HOLIDAY

- ▶ Caesar Salad served with Caesar Dressing and Italian Herb Vinaigrette
- ▶ Sliced Tomatoes and Smoked Provolone with Herbs
- ▶ Shrimp Cavatappi Salad
- ▶ Sauteed Chicken Piccata with Creamed Spinach
- ▶ Seared Salmon with Herb Pesto
- ▶ Sliced Roasted Strip Loin Station with Chimichurri Sauce and Ancho Horseradish Cream
- ▶ Roasted Rosemary Red Potatoes & Asparagus
- ▶ Chef's Choice of Dessert

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DINNER

PLATED DINNER

ALL PLATED DINNERS COME WITH ROLLS AND BUTTER, WATER, COFFEE & HOT TEA STATION.

EACH ENTRÉE SERVED WITH CHEF'S SELECTION OF ACCOMPANIMENTS AND DESSERT.

WITH MULTIPLE ENTRÉE CHOICES, ALL DINNERS WILL BE CHARGED AT THE HIGHEST PRICED ENTRÉE SELECTED.

ASSORTED COCA-COLA PRODUCTS (SOFT DRINKS & BOTTLED WATER) ARE AVAILABLE FOR AN ADDITIONAL CHARGE.

STARTERS *(Choose One)*

- ▶ House Salad with dressing options
- ▶ Caesar Salad with Parmesan Cheese and Croutons
- ▶ Tomato with Mozzarella, Basil & Balsamic drizzle
- ▶ Baked Potato Soup with Bacon, Cheese. Scallions
- ▶ Butternut Squash Bisque

ENTRÉES :

- ▶ Tuscan Chicken with Tomato Beurre Blanc
- ▶ Pan-seared Chicken Breast with Parsley Lemon Sauce
- ▶ Penne Pasta with Peas, Sauteed Spinach and Ricotta
- ▶ Roasted Half Harissa Cauliflower
- ▶ Bourbon BBQ Salmon
- ▶ Vegetarian Meatballs with Veggie Ratatouille
- ▶ Baked Cod with Lemon Butter Caper Sauce
- ▶ Crusted New York 12 oz. Steak, medium rare, with Red Wine and Demi-glaze Shallot Bordelaise
- ▶ Filet Mignon and Salmon or Jumbo Shrimp with Red Wine Butter Sauce

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DAY MEETING PACKAGE

DAY MEETING PACKAGE

DESIGNED FOR GROUPS OF 20 ATTENDEES OR MORE

THE AMERICAN CONTINENTAL BREAKFAST

- ▶ Sliced Seasonal Fresh Fruit
- ▶ Assortment of Breakfast Breads
- ▶ Assorted Soft Drinks & Bottled Water
- ▶ Coffee and Hot Tea Station
- ▶ Assorted Fruit Juices
 - ▶ Add individual Yogurts for an additional charge

MID-MORNING BREAK

- ▶ Assorted Energy Bars
- ▶ Assorted Soft Drinks & Bottled Water refresh
- ▶ Coffee and Tea Station refresh

LUNCH BREAK

- ▶ Chef's Specialty Lunch Buffet includes Chef's Choice of the following:
 - ▶ Two (2) Salads
 - ▶ Two (2) Hot Entrees
 - Will include a Vegetarian option upon advance request.*
 - ▶ Starch & Vegetable
 - ▶ Dessert
 - ▶ Iced Tea

Assorted Coca-Cola products (Soft Drinks & Bottled Water) are available to be added to Lunch for an additional charge.

If groups of less than 20 attendees, an alternative Chef's Specialty Plated/Served Lunch or a Meetings Lunch Menu may be offered instead.

AFTERNOON BREAK

- ▶ Assorted Freshly Baked Cookies or Brownies
- ▶ Energy Bars, Chips & Salsa
- ▶ Assorted Soft Drinks & Bottled Water
- ▶ Coffee and Hot Tea Station



CATERING AT CROWNE PLAZA

BEVERAGE





BEVERAGE

PACKAGE BAR

PRICED PER ATTENDEE, PER HOUR, OR PORTION THEREOF.

ALL BARS REQUIRE A BARTENDER FOR AN ADDITIONAL CHARGE.

BRANDS AND VARIETY SUBJECT TO CHANGE.

HOSTED BAR *(Premium Brands)*

- ▶ Absolut Vodka
- ▶ Bombay Original Gin
- ▶ Maker's Mark Bourbon
- ▶ Bacardi Light Rum
- ▶ Bushmills Whisky
- ▶ 1800 Silver Tequila
- ▶ Courvoisier VSOP Cognac
- ▶ Dewars Scotch
- ▶ Domestic and Imported Beer
- ▶ Premium Wines
- ▶ Assorted Soft Drinks
- ▶ Bottled Still and Sparkling Water

HOSTED BAR *(Ultra Premium Brands)*

- ▶ Tito's Handmade Vodka
- ▶ Hendricks Gin
- ▶ Woodford Reserve Bourbon
- ▶ Bacardi 151 Rum
- ▶ Jameson Whiskey
- ▶ Teremana Blanco Tequila
- ▶ Hennessy Cognac
- ▶ Johnnie Walker Black Scotch
- ▶ Domestic and Imported Beer
- ▶ Ultra-Premium Wines
- ▶ Assorted Soft Drinks
- ▶ Bottled Still and Sparkling Water

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BEVERAGE

CONSUMPTION BAR

CLIENT WILL BE CHARGED PER DRINK ORDERED.

ALL BARS REQUIRE A BARTENDER FOR AN ADDITIONAL CHARGE.

BRANDS AND VARIETY SUBJECT TO CHANGE.

PREMIUM BRANDS

- ▶ Absolut Vodka
- ▶ Bombay Original Gin
- ▶ Maker's Mark Bourbon
- ▶ Bacardi Light Rum
- ▶ Bushmills Whisky
- ▶ 1800 Silver Tequila
- ▶ Courvoisier VSOP Cognac
- ▶ Dewars Scotch

DOMESTIC, IMPORTED & CRAFT BEERS

- ▶ Domestic variety may include Samuel Adams, Budweiser, Coors, Miller, Yuengling
- ▶ Imported variety may include Heineken, Corona
- ▶ Craft variety will rotate seasonally

NON-ALCOHOLIC BEVERAGES

- ▶ Bottled and Still Sparkling Water
- ▶ Assorted Coca-Cola product Soft Drinks
- ▶ Assorted Juices

ULTRA PREMIUM BRANDS

- ▶ Tito's Handmade Vodka
- ▶ Hendricks Gin
- ▶ Woodford Reserve Bourbon
- ▶ Bacardi 151 Rum
- ▶ Jameson Whiskey
- ▶ Teremana Blanco Tequila
- ▶ Hennessy Cognac
- ▶ Johnnie Walker Black Scotch

WINES BY THE GLASS

- ▶ Hotel's choice to include a variety of both White & Red Wines:
 - ▶ Premium Wines
 - ▶ Ultra Premium Wines

SPARKLING WINE BY THE BOTTLE

- ▶ Premium: La Marca Prosecco
- ▶ Ultra Premium: Mumm Napa



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BEVERAGE

SELF-PAY BAR

ATTENDEES WILL PAY FOR THEIR OWN DRINKS. **ALL SELF-PAY BARS ACCEPT CREDIT CARDS ONLY.**

ALL BARS REQUIRE A BARTENDER FOR AN ADDITIONAL CHARGE.

ALL SELF-PAY BARS REQUIRE A CASHIER FOR AN ADDITIONAL CHARGE

PREMIUM BRANDS

- ▶ Absolut Vodka
- ▶ Bombay Original Gin
- ▶ Maker's Mark Bourbon
- ▶ Bacardi Light Rum
- ▶ Bushmills Whisky
- ▶ 1800 Silver Tequila
- ▶ Courvoisier VSOP Cognac
- ▶ Dewars Scotch

DOMESTIC, IMPORTED & CRAFT BEERS

- ▶ Domestic variety may include Samuel Adams, Budweiser, Coors, Miller, Yuengling
- ▶ Imported variety may include Heineken, Corona
- ▶ Craft variety will rotate seasonally

NON-ALCOHOLIC BEVERAGES

- ▶ Bottled and Still Sparkling Water
- ▶ Assorted Coca-Cola product Soft Drinks
- ▶ Assorted Juices

ULTRA PREMIUM BRANDS

- ▶ Tito's Handmade Vodka
- ▶ Hendricks Gin
- ▶ Woodford Reserve Bourbon
- ▶ Bacardi 151 Rum
- ▶ Jameson Whiskey
- ▶ Teremana Blanco Tequila
- ▶ Hennessy Cognac
- ▶ Johnnie Walker Black Scotch

WINES BY THE GLASS

- ▶ Hotel's choice to include a variety of both White & Red Wines:
 - ▶ Premium Wines
 - ▶ Ultra Premium Wines

SPARKLING WINE BY THE BOTTLE

- ▶ Premium: La Marca Prosecco
- ▶ Ultra Premium: Mumm Napa

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