

voco[™]
AN IHG HOTEL

Catering Menu



CATERING THE VOCO™ LIFE

Breakfast



BREAKFAST

Continental

Classic Continental | \$36 per guest

- Sliced seasonal fruits and berries
- Jumbo croissants, lemon and chocolate pound cake, fruit and walnut cheddar scones, artisan bagels
- Greek yogurt parfaits with house granola
- Preserves, butter, and whipped cream cheese

European | \$44 per guest

- Charcuterie spread including brie wedges, gruyere, soppressata, salami, boiled eggs, spicy mustard, flaked salt
- Sliced seasonal fruit, jumbo croissants, preserves

PRICE PER PERSON



BREAKFAST

Buffet

Farmhouse Table | \$54 per guest

- Cage-free eggs scrambled, smoked ham, and cheddar
- Roasted breakfast potatoes, green onion
- Overnight oat parfait with dried fruits and blueberries
- Cinnamon buns
- French toast soufflé
- Assorted sweet and savory breakfast bread
- Sliced seasonal fruits and berries
- Choose two proteins: turkey bacon, apple bacon, turkey sausage, chicken apple links, sliced peameal bacon

Sunrise Feast | \$47 per guest

- Cage-free scrambled eggs with flaked salt and butter
- Roasted potatoes
- Assorted breakfast breads
- Assorted breakfast breads
- Seasonal whole fruit
- Choose two proteins: turkey bacon, apple bacon, cherrywood bacon, turkey sausage, pork sausage links

MINIMUM 25 GUESTS. ALL BREAKFAST BUFFETS INCLUDE FRESH BREWED COFFEES AND A SELECTION OF TEAS.



BREAKFAST

À La Carte

Breakfast Action Stations

Chef Fee \$185 minimum 40 guests

- Carved slab bacon with bearnaise sauce \$15
- Omelet \$15
- Beignets \$19

Whole Fruit | \$7

Fresh Sliced Fruit | \$9

Granola, Fiber, Energy Bars | \$9

Steel Cut Oatmeal | \$11

Brown sugar, slivered almonds, raisins, milk, and cream

Greek Yogurt Parfaits | \$11

Hard Boiled Eggs | \$37 per dozen

Breakfast Pastries | \$85 per dozen

Assorted Muffins | \$85 per dozen

Bagels and Cream Cheese | \$105 per dozen

Applewood Smoked Bacon | \$9

Sausage Links | \$9

Peameal Bacon | \$9

Chicken Apple Sausage | \$9

Scrambled Eggs | \$9

With flaked salt and chive

Roasted Red Potatoes | \$8

With onions and peppers

Logan Turnpike Grits | \$8

With white cheddar

Yukon Sweet and Potato Hash | \$8

Cinnamon Buns | \$11

With cream cheese custard

French Toast Souffle | \$9

Corned Beef Hash | \$10

With caramelized onions and parsley

Eggs Benedict | \$14

Cottage Cheese Pancakes | \$12

With vermont maple syrup

PRICE PER GUEST UNLESS OTHERWISE NOTED. SUBJECT TO FOOD AND BEVERAGE MINIMUM



CATERING THE VOCO™ LIFE

Breaks



BREAK

Packages

AM | Chefs Break | \$27 per guest

- Irish soda bread individuals with whipped Irish Butter, and marmalade
- Bacon and cheddar cheese puffs
- “Potato” candies
- Whiskey spiked roasted nuts
- Whole fruit

AM | Balanced Breakfast | \$27 per guest

- Fried egg sourdough bites
- Greek yogurt parfaits with house-crafted granola, and local honey
- Sweet salty trail mix bags
- Whole fruit

AM | Morning Spread | \$29 per guest

- Spinach and ricotta filled croissant
- Open-faced mini bagels with cream cheese and smoked salmon
- Whole fruit
- Fruit skewers

AM | Fruit Fusion | \$24 per guest

- Fruit 5 ways: skewers, seasonal berry smoothies, fruit-filled beignets, assorted yogurts, whole fruit



BREAK

Packages

AM\PM | DIY Trail Mix | \$28 per guest

- Sweet: dried apricot, cranberries, golden raisins, dates, gummy bears
- Crunchy: coconut flakes, pepitas, sunflower seeds, sweet n' spicy cashews, banana chips, house granola
- Savory: pretzel bites, wasabi peas, sesame sticks, salted almonds
- Creamy: white and dark chocolate chips, mini marshmallow, Andes Mint Chips, Fruit Loops, whole fruit

PM | Tropical Delights | \$29 per guest

- Guava and cheese empanadas.
- Agua fresca
- Mango, papaya and pineapple with tajin
- Rosa marzipan candies
- Whole fruit

PM | Apple Medley | \$24 per guest

- Apples: turnover, chips, white chocolate dipped, snack bites, whole

PM | Mediterranean Delight | \$32 per guest

- Marinated olives with garlic, rosemary and lemon
- Cubed feta, artichoke hearts.
- Charred eggplant dip, hummus, muhammarra, tabouleh
- Persian cucumbers, breakfast radishes, toybox tomatoes, pita, lavosh
- Whole fruit



CATERING THE VOGO™ LIFE

Lunch



LUNCH

À La Carte

Fresh Popped Popcorn | \$9 per guest

Sweet, savory, and salty

Chocolate Chip Cookies | \$80 per dozen

Jumbo Brownies | \$80 per dozen

Warm Jumbo Pretzels | \$85 per dozen

Jalapeño cheddar dip and whole grain mustard

Chips | \$6 per bag

Assorted varieties

Rice Krispy Treats | \$80 per dozen

Garrett's Popcorn Bags | \$9 each

Candy Shop | \$12 per guest

Whole Fruit | \$7

Fresh Sliced Fruit | \$9

Granola, Fiber, Energy Bars | \$9

Greek Yogurt Parfaits | \$11

Hard Boiled Eggs | \$37 per dozen

SUBJECT TO FOOD AND BEVERAGE MINIMUM



LUNCH AND DINNER

Hors D'oeuvres - Hot

Lump Crab Cakes | \$8

Remoulade sauce

Shrimp Spring Rolls | \$7

Sweet chili sauce

Bacon Wrapped Dates | \$6

Bacon Wrapped Scallop | \$8

Chicken and Waffles | \$7

Maple hot sauce drizzle

Honey Sriracha Chicken Meatball | \$6

Beef Wellington | \$9

Whiskey peppercorn sauce

Pulled Short Rib | \$7

Savory biscuit with grapefruit gremolata

Apple Glazed Pork Belly | \$7

Micro Beef Slider | \$7

Garlic aioli and smoked onion jam

Southwestern Black Bean Spring Roll | \$6

Guajillo salsa

Three Cheese Aranchini | \$6

Truffle salt

Warm Brie Crostini | \$6

Apricot walnut relish

Spanakopita | \$7

Vegan Caribbean Risotto Cake | \$6

Steamed Vegetable Potsticker | \$6

Coconut Shrimp | \$9

Mango chutney

MINIMUM 50 PIECES PER TYPE



LUNCH AND DINNER

Hors D'oeuvres - Cold

Antipasto Skewers | \$6

Caprese Skewers | \$5

Duck Mousse | \$7

Savory madeline with apricot preserves

Goat Cheese Mousse | \$6

Crostini with oven dried tomato

Feta Mousse Crostini | \$6

Honey and lavender

Tuna Poke Cucumber Cups | \$7

Crab Salad Tartlet | \$8

Jumbo Shrimp Cocktail | \$9

Citrus Grilled Jumbo Shrimp | \$9

Cilantro chipotle dip

Poached Figs | \$6

Blue cheese mousse

MINIMUM 50 PIECES PER TYPE



LUNCH

Boxed Lunch

Minimum 25 people | up to 3 choices per meal function | \$48 per guest

All boxed lunches include a bottled water, potato chips, seasonal salad, whole fruit, cookie, mayo, mustard, utensils, and napkins.

Salads

Bronzed Salmon | + \$8 upgrade

Mixed greens, heirloom tomato, crumbled feta, pepitas, diced avocado, lemon vinaigrette

Classic Caesar

Grilled chicken, shaved parmesan, croutons, kalamata olives

Carne Asada Flank Steak | +\$6

Spinach, gorgonzola crumbles, cherry tomato, pickled red onion, reduced balsamic, red wine vinaigrette

voco Chopped Salad

Pepper, provolone, salami, and red onion

Sandwiches

Shaved Turkey

Lettuce, tomato, aged cheddar, sourdough

Honey Baked Ham

Smoked baby swiss cheese, lettuce, tomato, pretzel roll

Baja Chicken Wrap

Grilled chicken, lime pickled onion, queso cotija, smashed avocado, tomato wrap

Italian Capicola

Genoa salami, soppressata, provolone, lettuce, tomato, olive spread, herb focaccia

Vegetable Hummus Wrap

Edamame hummus, cucumber relish

Tuscan

Grilled eggplant, provolone cheese, sautéed peppers and onions, roasted garlic spread, italian roll

Roast Beef Sandwich

Spinach, horseradish mayo, pickled shallot



LUNCH

Buffet Lunch

Simple Deli Lunch | \$49 per guest

- Chicken Noodle soup (for groups over 30)
- Torn artisan greens with cheese curds and pickled vegetables
- Meats to include: pastrami, smoked turkey, roast beef, and chicken salad
- Sliced cheeses to include: aged white cheddar, Swiss, muenster, and American
- Toppings to include: whole dill pickles, shredded lettuce, sliced heirloom tomato, quick pickled red onion
- Sliced rye, pretzel rolls, sourdough, multigrain
- Condiments to include: horseradish mayo, whole grain mustard, Thousand Island spread
- Fingerling Potato salad
- Tricolor Coleslaw
- Eli's chesecake
- Assorted cookies

That's a Wrap | \$52 per guest

- voco salad with watermelon radish, shaved onion, cucumber, tomato, white balsamic vinaigrette
- Cavatappi salad roasted peppers garbanzo olives, feta, lemon arugula pesto
- Choose 3 Sandwich wraps:
 - Grilled chicken Caesar with shaved parmesan
 - Tuna salad wrap capers and golden raisins, spinach wrap
 - Roast beef and horseradish wrap, aged cheddar
 - Grilled vegetable with roasted garlic hummus, harissa aioli, naan wrap
- Cake jars: strawberry shortcake and red velvet

MINIMUM 25 GUESTS. ALL LUNCH BUFFETS INCLUDE FRESH BREWED COFFEES, AND A SELECTION OF TEAS



LUNCH

Buffet Lunch

Quick Grab Lunch | \$55 per guest

- Classic tomato bisque with grilled cheese croutons
- Baby Gem Caesar, brioche crotons, French Laundry Dressing
- Wheatberry salad with poached cranberries and apple
- Roasted root vegetables with arugula pesto
- Ham, apple, and brie paninis
- Beef sliders
- Tofu banh mi kettle chips
- Bread and butter pickles
- Jumbo cookies
- Apricot and raspberry bars

Cookout Dinner | \$79 per guest

- Individual wedge salads with cherrywood bacon, tomato, blue cheese and ranch
- Antipasto chickpea salad with artichokes and salami
- Beer can chicken with root beer pan jus
- Slow cooked BBQ rubbed beef brisket with molasses blackberry sauce
- Individual orzo mac and cheese with truffle
- Seared haricot vert with caramelized shallots and lemon
- Traditional coleslaw
- Jalapeño cornbread with whipped butter
- Summer fruit salad individuals with cape gooseberries
- Wild berry crumble pies

MINIMUM 25 GUESTS. ALL LUNCH BUFFETS INCLUDE FRESH BREWED COFFEES, AND A SELECTION OF TEAS



LUNCH

Buffet Lunch

Pilsen Cantina | \$65 per guest

- Tortilla soup with traditional toppings
- Tomatillo, roasted poblano and watermelon salad
- Elote corn salad
- Grilled chicken with guajillo salsa, carne asada skirt steak with toppings, grilled vegetables with charred salsa
- Warm flour and corn tortillas
- Sides to include: salsa verde, pico de gallo, crema, queso fresco, salt pickled onion, shredded lettuce, borracho beans, Spanish Rice
- Mexican Flan
- Churros with cinnamon sugar

Taylor Street Italian Lunch | \$65 per guest

- Portobello mushroom bisque
- Green tomato panzanella
- Classic Italian chopped salad
- Braised short rib of beef with gremolata
- Salmon piccata
- Spinach and ricotta shells in rustic tomato sauce
- Grilled asparagus with almonds, lemon, and parsley
- Limoncello panna cotta with black cherries
- Cannoli
- Assorted rolls and butter

MINIMUM 25 GUESTS. ALL LUNCH BUFFETS INCLUDE FRESH BREWED COFFEES, AND A SELECTION OF TEAS



LUNCH

Buffet Lunch

Taste of Chicago | \$58 per guest

- Italian Chopped Salad with red onion, heirloom cherry tomato, chickpeas, pepperonchini, pearl mozzarella, and lemon vinaigrette
- Herb grain salad, mushroom, walnuts, pears
- Italian Beef and giardiniera on french bread
- Chicago style hotdog bar
 - Toppings to include: chopped onion, diced tomato, sports peppers, atomic relish, celery salt, yellow mustard, pickle
- Sun wah BBQ chicken bao bun
- Warm potato chips with sea salt
- Eli's Cheesecake
- Brownies

MINIMUM 25 GUESTS. ALL LUNCH BUFFETS INCLUDE FRESH BREWED COFFEES, AND A SELECTION OF TEAS



PLATED STARTERS

Lunch and Dinner

All plated lunch and dinners include fresh brewed coffees, hot and iced tea, starter, entrée, sides, dessert and rolls with creamery butter

Soups

House Minestrone

Cannellini beans, chickpea orzo, haricot vert, roasted garlic tomato broth

Chicken and Dumpling Soup

With parsley and lemon

Seasonal Bisque

truffle oil and creme fraiche

Salads

Caesar Salad

Chopped romaine, shaved parmesan, torn croutons and French Laundry Caesar Dressing

voco Salad

Bibb lettuce, red onion, heirloom tomato, cucumber, radish, sherry vinaigrette

Spinach Salad

Baby spinach with crumbled bleu cheese, caramelized walnuts and apple, maple vinaigrette

Harvest Salad

Mixed greens with seasonal citrus, shaved fennel, roasted beets, goat cheese and citrus vinaigrette

PLEASE SELECT ONE SOUP OR ONE SALAD. ADDITIONAL COURSE +\$14



PLATED ENTREES

Lunch and Dinner

Lunch | 6oz portion / Dinner | 8oz portion

Entrées

Grilled Hanger Steak | \$81 / \$93

Fingerling potato confit, roasted broccolini piquant butter sauce

Seared Tenderloin of Beef | \$85 / \$97

Smashed sweet potato, garlic-parmesan brussels sprouts, mustard demi

Bourbon Brined Chicken Breast | \$70 / \$84

Olive oil mashed potato, snow peas, charred tricolor tomato and citrus ju

French Cut Chicken Breast | \$75 / \$89

Butternut squash puree, broccolini, roasted heirloom carrots and pomegranate jus

Grilled Skin on Salmon Filet | \$75 / \$89

Pea and pancetta risotto cake, red pepper romesco, asparagus

Seared Barramundi | \$83 / \$95

Sumac spiced carrots with garlic and orange, cauliflower puree, warm arugula sauce

Seared Togarashi Spice King Mushrooms | \$65 / \$69

Bok choy, honey, sriracha, warm tofu sauce eggplant roulades, vegan ricotta, spinach, caramelized onion, rustic tomato sauce



PLATED DESSERTS

Lunch and Dinner

Lunch | 6oz portion Dinner | 8oz portion

Additional course +\$14

Desserts

Classic Apple Pie

Chantilly cream

Chocolate Opera Cake

Chocolate shavings, chocolate sauce

Fruit Tart

Pastry cream, seasonal berries

White Chocolate Bread Pudding

Rum caramel

Eli's Cheesecake

Superfood brittle, macerated berries



Stations

Greek Town | \$59

- **Greek Salad**
Romaine, pepperoncini, tomatoes, cucumbers, pickled onion herb, marinated feta, kalamata olives, lemon-oregano vinaigrette
- **Gyro Cones**
Grilled pita, onion, tomato, tzatziki sauce
- **Warm Spinach and Artichoke Dip**
Assorted garlic toast points
- **Greek Chicken Kabobs**
Lemon and oregano marinated chicken with peppers and onions

Little Village | \$66

- **Grilled Veggie Tacos and Choice of Carnitas Tacos or Chicken Tinga**
Topped with petite corn tortillas with diced onion, cilantro, salsa verde, salsa roja queso, fresco, and avocado crema
+ \$3 Enhance to Fish Tacos or Carne Asada
- **Elote Salad**
Fire roasted corn, arugula, cilantro lime dressing, queso fresco, and pickled red onion
- Includes: Spanish Rice, Refried Bean Dip, and Fresh Lime Corn Chips

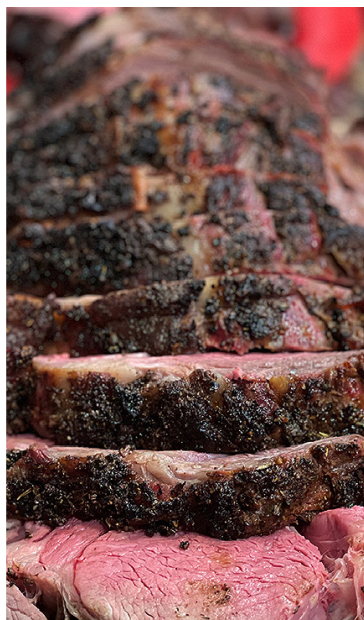
River North | \$69

- **Herb Roasted Thumbelina Carrots with Hydro Bibb Lettuce**
Cypress Grove Goat Cheese, toasted marcona almonds, watermelon mint vinaigrette
- **Creamy Beef Tenderloin Sliders**
Bourbon demi-glaze
- Includes: Au Gratin Potatoes, Macaroni and Cheese with Lobster

Raw Bar | MK

- **Korean Salmon Poke**
- **Seaweed Salad**
- **Oysters on the Half Shell, seasonal**
- **Poached Prawns**
- **Seafood Ceviche**
- Includes: Horseradish, Hot Sauce, and Fresh Lemons

SELECT 3



Stations

Wrigleyville | \$64

- **Mini Italian Beef**
Peppers, onions, spicy giardiniera
- **Street Vendor-Style Chicago Mini Hot Dogs**
Tomatoes, chopped onions, yellow mustard, neon green relish, and celery salt
- **Garbage Salad**
Romaine lettuce, provolone cheese, red onion, grape tomatoes, seedless cucumbers, roasted red pepper, olives, pepperoncini and house lemon thyme vinaigrette
- **Warm Pretzels**
Beer cheese sauce

Bronzeville | \$64

- **Shrimp and Pepper Jack Cheese Grits**
- **Chicken and Andouille Jambalaya**
with Herb Rice
- **Chicken Wings**
Hot sauce, barbecue sauce, and ranch dip
- **Green Beans with Bacon**
- **Cornbread and Apple Pecan Salad**

Taylor Street | \$62

- **Mini Heirloom Pesto Caprese Skewer**
- **Three Cheese Arancini**
Sundried tomato aioli
- **Meyer Lemon Ricotta**
Arugula tortellini
- **Chicken Saltimbocca**
Lemon-thyme wine reduction
- Includes: Garlic Breadsticks and Seasonal Panzanella Salad

SELECT 3



CATERING THE VOCO™ LIFE

Dinner



DINNER

Dinner Buffet

Southern Comfort | \$79 per guest

- Chicken and sausage gumbo with cahokia rice
- Tomato cucumber salad
- Three bean salad with tarragon and red onion
- Pan seared veal grillades, tomato herb sauce
- Wild caught salmon, blackening spice, creole mustard cream sauce
- New Orleans style BBQ shrimp (\$15 upgrade)
- Crispy brabant garlic butter potatoes
- Cornmeal fried okra with remoulade
- Corn Maque Choux with bell peppers and cajun seasoning
- Sweet buttermilk cornbread
- Chocolate bourbon pecan pie
- Bananas foster

Cook Out Dinner | \$79 per person

- Individual wedge salads with cherrywood bacon, tomato, bleu cheese and ranch
- Antipasto chickpea salad with artichokes and salami
- Beer can chicken with root beer pan jus
- Slow cooked BBQ rubbed beef brisket with molasses blackberry sauce
- Individual orzo mac and cheese with truffle
- Seared haricot vert with caramelized shallots and lemon
- Traditional coleslaw
- Jalapeno cornbread with whipped butter
- Summer fruit salad individuals with cape gooseberries
- Wild berry crumble pies

MINIMUM 25 GUESTS. ALL DINNER BUFFETS INCLUDE FRESH BREWED COFFEES, HOT AND ICED TEA



DINNER

Dinner Buffet

Urban Farmer | \$73 per guest

- Smoked tomato bisque, crispy chickpeas, parsley pesto
- Arugula pear salad, walnuts, feta, champagne vinaigrette
- Endive salad, toasted almonds, red grapes, parmesan
- Grilled chicken, roasted cauliflower, kale, oven roasted tomato, pan jus
- Herb roasted Berkshire pork loin, roasted pearl onion, chestnut mushrooms, mustard jus
- Whole roasted heirloom fingerling potatoes with rosemary and sea salt
- Grilled broccolini
- Apple pie with cardamom crumble
- Mixed berry pana cotta

voco Chicago | \$67 per person

- Fresh bakery rolls and whipped butter
- Pasta salad
- voco salad with watermelon radish, shaved onion, cucumber, tomato, vinaigrette
- Roasted chicken breast with lemon pan jus and herbs
- Sliced bistro filet with wild mushroom bordelaise.
- Cavatappi pasta with creamy tomato basil ragu and shaved parmesan
- Oven roasted rosemary potatoes
- Haircot verts with roasted shallot and herbs
- Assorted bars
- Cookies
- Mini tartlets
- Chocolate dipped strawberries

MINIMUM 25 GUESTS. ALL DINNER BUFFETS INCLUDE FRESH BREWED COFFEES, HOT AND ICED TEA



DINNER

Dinner Buffet

The Wolf Point | \$86 per person

- Fresh bakery rolls with whipped butter
- Caesar salad with house croutons and house dressing
- Heirloom tomato and mozzarella with lemon and basil vinaigrette
- Herb roasted millers farm chicken with Pinot Reduction and roasted mushrooms
- Sliced bistro filet with black garlic cabernet reductions and chimichurri
- Grilled black bass with lemon beurre blanc, tomato caper salad
- Roasted baby vegetables
- Smashed marble potato with shaved parmesan and garlic butter
- Assorted bars
- Assorted cookies
- Mini pastry
- Chocolate dipped strawberries
- Assorted mini trifles including tiramisu, lemon, and strawberry shortcake

MINIMUM 25 GUESTS. ALL DINNER BUFFETS INCLUDE FRESH BREWED COFFEES, HOT AND ICED TEA



CATERING THE VOCO™ LIFE

Beverage



BEVERAGE

Beverages and Bars

Non-Alcoholic A la Carte

Fresh Brewed Coffees | \$115 per gallon

Bottled Water | \$6 still, \$7 sparkling

Assorted Hot Teas | \$115 per gallon

Soft Drinks | \$6 each

Bottled Fruit Juices | \$7 each

Flavors: orange, apple, cranberry

Iced Tea | \$65 per gallon

Energy Drinks | \$8 each

Lemonade | \$75 per gallon

Milk | \$6 each

Skim or 2%

Non-Alcoholic Packages

Available 10 hours of continuous service

Full Day Beverage Package | \$52 per guest

Half Day Beverage | \$36 per guest

Includes: fresh brewed coffee, assorted flavored hot teas, bottled water, spring water, soft drinks

BARTENDER FEE IS \$185, WITH ONE BARTENDER STAFFED FOR EVERY 100 GUESTS. ADDITIONAL BARTENDER REQUESTS WILL INCUR EXTRA LABOR FEES.



BEVERAGE

Bar Packages

voco Premium

2 hours \$52 | 3 hours \$64

- New Amsterdam Vodka
- Corazon Blanco Tequila
- Bombay Dry Gin
- Cruzan Light Rum
- Four Roses Bourbon
- Bushmills Whiskey
- The Famous Grouse Scotch
- Martini Rossi Sweet and Dry Vermouth
- House Triple Sec
- Remy V.S.O.P Brandy/Cognac
- Seedlip Zero Proof Spirit
- Mixers, essentials, and garnishes
- Choice of 2 Silver Gate Vineyards Wines
- One Domestic, Imported, and Craft or Beyond
- Athletic Lite Lager non-alcoholic

voco Platinum

2 hours \$62 | 3 hours \$74

- New Amsterdam and Titos Vodka
- Corazon Blanco and Reposados Tequila
- Bombay Dry and Bombay Sapphire Gin
- Bacardi Superior and Captain Morgan Rum
- Makers Mark Bourbon
- Jack Daniels Whiskey
- Dewars White Label Scotch
- Martini Rossi Sweet and Dry Vermouth
- House Triple Sec
- Hennessy VS Brandy/Cognac
- Seedlip Zero Proof Spirit
- Bailey's, Amaretto, Kahlua Cordials
- Choice of 2 Silver Gate Vineyards Wines
- One Domestic, Imported, and Craft or Beyond
- Athletic Lite Lager non-alcoholic

Wine and Beer Selections:

Silver Gate Vineyards

Chardonnay, Pinot Grigio, Sauvignon Blanc, Pinot Noir, Cabernet Sauvignon

Domestic

Bud Light, Budweiser, Coors Light

Import

Heineken, Corona Extra, Stella Artois

Craft

Little Sumpin Sumpin, Goose Island 312

Enhancements

Beyond Beer

Angry Orchard Cider, High Noon Vodka Seltzer (+\$2), High Noon Tequila Seltzer (+\$2)

Upgraded Wine

Decoy by Duckhorn

Chardonnay, Sauvignon Blanc, Pinot Noir, Merlot, Red Blend

BARTENDER FEE IS \$185, WITH ONE BARTENDER STAFFED FOR EVERY 100 GUESTS. ADDITIONAL BARTENDER REQUESTS WILL INCUR EXTRA LABOR FEES.

BEVERAGE

Beer and Wine Packages

Beer and Wine Bar

2 hours \$36 | 3 hours \$46

Includes: 2 domestic, 2 import, 2 craft or beyond, 2 white wines, and 2 red wines

Wine and Beer Selections:

Silver Gate Vineyards

Chardonnay, Pinot Grigio, Sauvignon Blanc, Pinot Noir, Cabernet Sauvignon

Domestic

Bud Light, Budweiser, Coors Light

Import

Heineken, Corona Extra, Stella Artois

Craft

Little Sumpin Sumpin, Goose Island 312

Enhancements

Beyond Beer

Angry Orchard Cider, High Noon Vodka Seltzer (+\$2), High Noon Tequila Seltzer (+\$2)

Upgraded Wine + \$12

Decoy by Duckhorn

Chardonnay, Sauvignon Blanc, Pinot Noir, Merlot, Red Blend

BARTENDER FEE IS \$185, WITH ONE BARTENDER STAFFED FOR EVERY 100 GUESTS. ADDITIONAL BARTENDER REQUESTS WILL INCUR EXTRA LABOR FEES.

