

QUAY

CONVENTION CENTER



*Discover Your
Hideaway
on the
River*

-Laurie Wilson-
Sales Director
Holiday Inn- Clarkston

700 Port Drive
Clarkston, WA 99403

holidayinnsalesclk@gmail.com
509-758-9500



Restaurant, Lounge
& Convention Center

INFORMATION & POLICIES

Advanced Deposit and Final Payment. A non-refundable, non-transferable advanced deposit is required for all events, with the exception of direct billing customers. Cash or check may be used; however, a valid credit card must be presented for security, on a signed credit card authorization form. We accept Visa, Master Card, Discover, and American Express. The credit card presented must have a minimum credit line that is equal to or above the estimated total of the function. Direct bill accounts must be paid within five days. In the event of a pandemic crisis that forbids gatherings, meetings or social events, the Holiday Inn will allow the moving of the non-refundable deposit to a new date or a 50% refund of the deposit if the hotel is notified at least two weeks prior to the scheduled event. Final payment is due at the end of your event. If you have not made prior payment arrangements, or if you have indicated that you would like to use the credit card on file for final payment, the credit card on file will be charged for the remaining balance at this time.

Cancellation Policy. In the event your event must be cancelled, the advanced deposit that is required to secure a room reservation will not be refunded. The cancellation of functions with food and/or beverage service must be made at least two weeks prior to the scheduled date to avoid additional financial penalty beyond the advanced deposit. Cancellations of functions with food and/or beverage service received after that time will be subject to financial penalty based upon the function specifics. Cancellation of meeting rooms without food and/or beverage service must be made at least 72 hours before the scheduled date to avoid a cancellation fee of \$200.00, beyond the advanced deposit. Additional fees may apply if the event ends prematurely based on the initial departure date listed in the Catering Contract.

Attendance Guarantee: Please call in a minimum attendance guarantee to our Sales & Catering Office by 4:00pm at least five business days prior to your event. This number is considered your guarantee and is not subject to reduction. However, increases may be made after this point with notification to our Sales & Catering Office. If not notified in advance, we will assume your estimated attendance to be your guarantee, and charges will be made accordingly. Should your guarantee increase within 24 hours of your function, the hotel will do its best to accommodate your group, however, the same menu cannot be guaranteed.

Security: The Holiday Inn cannot assume responsibility for the damage or loss of any merchandise or articles left in the room prior to or following the function. Arrangements can be made to safeguard any valuables prior to the planned event.

Bar Services: The Holiday Inn has a full line of wine, beer and liquors available for your function. For events with 50 or more attendees that wish to have alcohol available, a bar set up is required. A \$200.00 set up fee, along with a minimum of \$75.00 in sales per hour is required. Based on your preferences, we can arrange a hosted, non-hosted, or combination bar for your event. Bars can remain open for a maximum of 6 hours, but no later than 12:00am. Anyone who appears to be under the age of 40 will be asked to show a valid ID. Alcohol not purchased from The Holiday Inn is prohibited and will carry a fine up to \$500 for breaking this contract.

Service Charge and Sales Tax: All food and beverage purchases will be assessed a 20% service charge. WA sales tax will be added to all purchases. Please note sales tax is applied to the subtotal, including service charge. If you are offered a food and beverage purchase minimum to reduce room rent, that minimum will be BEFORE tax and gratuity is applied.

Meeting & Banquet Rooms: Our Sales & Catering Staff will help you arrange the room set-up that best accommodates the needs of your group, so please discuss any items that you may need prior to your event. A minimum of \$100.00 will be applied for major set up changes made within 24 hours of your event. The hotel reserves the right to alter room assignments if necessary.

Decorations: The hotel cannot permit the affixing of ANYTHING to the walls, floors, or ceilings of the rooms with nails, staples, tape or any other substance without prior approval from the Sales & Catering Office. Additional fees will be assessed for unapproved decorations. Please discuss all decorating plans with the Sales & Catering Office; if there is a need for anything to be hung, we require this be done by our maintenance department at \$30.00 per hour, minimum of 1 hour.

Food and Beverage: All food and beverage must be purchased and consumed through the Holiday Inn. Hotel policy does not permit food or beverage to be brought in from off the property, nor will it permit food or beverage to be removed from the property. Any unauthorized food and beverage brought in or taken out will be subject to up to a \$250 fine. The only exception is a traditional, professionally made wedding cake, party cake, or cupcakes. Please discuss your cake arrangements and ask any questions about what is permitted with the Sales & Catering Office prior to your event. There will be a \$50.00 fee added for cake cutting and serving services.

A LA CARTE



-SNACKS-

ASSORTED SCONES, PER DOZEN	\$38
BAGELS WITH CREAM CHEESE, PER DOZEN	\$34
ASSORTED PASTRIES, PER DOZEN	\$35
ASSORTED YOGURT, EACH	\$3
HOUSE-MADE BROWNIES, PER DOZEN	\$24
HOUSE-MADE ASSORTED COOKIES, PER DOZEN	\$23
BANDITOS SNACK MIX, PER BOWL (28OZ)	\$19
GRANOLA BARS, PER DOZEN	\$22
CHIPS AND SALSA, PER BOWL	\$36

-BEVERAGES-

URN OF FRESHLY BREWED COFFEE (30 CUPS)	\$55
POT OF COFFEE (10 CUPS)	\$17
HOT TEA, PER BAG	\$2
ASSORTED JUICES, PER CAN	\$4
SOFT DRINKS, PER CAN	\$4
BOTTLED WATER, PER BOTTLE	\$3
FRESHLY BREWED ICED TEA, PER GALLON	\$22
LEMONADE, PER GALLON	\$21
FRUIT GARNISHED FRUIT PUNCH, PER GALLON	\$27
JUICE, PER PITCHER	\$20

BREAKFAST BUFFETS

ALL BUFFETS ARE PRICED PER PERSON. MINIMUM OF 20 PEOPLE REQUIRED.

BUFFETS ARE DISPLAYED FOR 2 HOURS AND ARE SERVED WITH ICE WATER AND YOUR CHOICE OF A COFFEE OR TEA STATION. UPGRADE TO JUICE FOR AN ADDITIONAL PRICE!

-EARLY BIRDIE \$24-

CHEF'S ASSORTMENT OF ARTISAN BAGELS WITH CREAM CHEESE, FRESHLY BAKED SCONES, SERVED WITH ASSORTED YOGURT, GRANOLA, AND SEASONAL FRESH FRUIT ARRAY

-CLASSIC \$25-

SCRAMBLED EGGS, YOUR CHOICE OF ALDERWOOD SMOKED BACON OR SAUSAGE LINKS, SEASONED CUBED POTATOES, AND A SEASONAL FRESH FRUIT ARRAY

-BISCUITS AND GRAVY \$26-

BUTTERMILK BISCUITS WITH SAUSAGE GRAVY, SEASONED CUBED POTATOES, SAUSAGE PATTIES, AND FRESH FRUIT ARRAY WITH BUTTER AND FREEZER JAM

-INNJOYABLE \$26-

SCRAMBLED EGGS, YOUR CHOICE OF ALDERWOOD BACON OR SAUSAGE LINKS AND YOUR CHOICE OF FRENCH TOAST, PANCAKES, OR WAFFLES, ACCOMPANIED BY A SEASONAL FRESH FRUIT ARRAY

LUNCH BUFFETS

ALL BUFFETS ARE PRICED PER PERSON. MINIMUM OF 20 PEOPLE REQUIRED.
BUFFETS ARE DISPLAYED FOR 2 HOURS AND ARE SERVED WITH ICE WATER AS WELL AS
YOUR CHOICE OF A COFFEE OR TEA STATION.
ADD DESSERT FOR AN ADDITIONAL \$5 PER PERSON

-RIVERVIEW \$35-

BEEF PETITE TENDER WITH MUSHROOM DEMI-GLACE AND CHICKEN EXTRAORDINAIRE. SERVED WITH CHEF'S SELECTION OF POTATO OR RICE, SAUTÉED SEASONAL VEGETABLES, ROLLS WITH BUTTER, AND A FRESH GREEN SALAD WITH RANCH DRESSING

-ASIAN \$30-

TEMPURA BATTERED CHICKEN WITH SWEET AND SOUR AND ALMOND SAUCE, TERIYAKI BEEF STIR FRY, SOFT VEGETABLE CHOW MEIN, PORK FRIED RICE, AND ASIAN FUSION SALAD WITH ORANGE SESAME GINGER DRESSING

-BBQ SLIDERS \$29-

CHOICE OF TWO; CHEESEBURGER, PULLED PORK, OR BBQ CHICKEN SLIDERS WITH BAKED BEANS, COLESLAW, AND POTATO SALAD

-BEEF TACO BAR \$27-

WARM FLOUR TORTILLAS, SEASONED GROUND BEEF, SPANISH RICE, REFRIDGED BEANS, CHEDDAR AND PEPPER JACK CHEESE, SOUR CREAM, SALSA, AND A FRESH GREEN SALAD WITH RANCH DRESSING

-ITALIAN \$27-

CHOICE OF MEAT LASAGNA OR VEGETARIAN LASAGNA, AND FETTUCCINI NOODLES WITH YOUR CHOICE OF ALFREDO SAUCE AND CHICKEN OR MARINARA SAUCE AND MEATBALLS. SERVED WITH PARMESAN CHEESE, GARLIC BREAD, AND A FRESH GREEN SALAD WITH RANCH DRESSING

-STEAMBOAT \$24-

ROAST TURKEY BREAST, TENDER SLOW ROASTED BEEF, HONEYED HAM, CHEDDAR, PROVOLONE AND SWISS CHEESE, AN ASSORTMENT OF SLICED SANDWICH BREADS AND CONDIMENTS ACCCOMPANIED BY YOUR CHOICE OF POTATO SALAD OR PASTA SALAD AND A FRESH GREEN SALAD WITH RANCH DRESSING

ADD THEME INSPIRED SOUP TO YOUR LUNCH BUFFET FOR AN ADDITIONAL \$3

PLATED LUNCH ENTREES

ENTRÉES ARE SERVED WITH ICE WATER AND YOUR CHOICE OF A COFFEE OR TEA STATION.
ALL ENTRÉES ARE SERVED WITH A FRESH GREEN SALAD WITH RANCH DRESSING, CHEF'S SELECTION OF POTATO OR RICE,
SAUTÉED SEASONAL VEGETABLES, AND A ROLL WITH BUTTER.
A MAXIMUM OF TWO DIFFERENT ENTRÉES AND A THIRD VEGETARIAN ENTRÉE MAY BE CHOSEN WITH A 100%
GUARANTEE FOR EACH.
ADD DESSERT FOR AN ADDITIONAL \$5 PER PERSON

-HONEY BOURBON PECAN CRUSTED CHICKEN \$25-

TENDER CHICKEN BREAST BREADED WITH CRUSHED PECANS AND PANKO BREADCRUMBS, GRILLED TO
A GOLDEN BROWN, THEN FINISHED WITH A SWEET, SAVORY HONEY BOURBON CREAM SAUCE

-BITE SIZE STEAK \$34-

BITE SIZE BEEF PETITE TENDER, MARINATED AND GRILLED TO A PERFECT MEDIUM,
SERVED WITH AU JUS

-PORTOBELLO NAPOLEON \$25-

BAKED PORTOBELLO MUSHROOM CAP, LAYERED WITH MARINARA SAUCE, FRESH
MOZZARELLA, BASIL, ROASTED RED PEPPER, AND SLICED ROMA TOMATOES

-CHICKEN ROSARIO \$23-

GRILLED CHICKEN BREAST TOPPED WITH SLICED HAM, SWISS CHEESE, AVOCADO, AND SAUCE CHARON

PLATED LUNCH SANDWICHES

ALL SANDWICHES ARE ACCOMPANIED BY GREEN SALAD AND POTATO WEDGES

-BACON CHEESEBURGER \$22 HALF POUND PATTY WITH CHEDDAR, BACON, LETTUCE, TOMATO, ONION,
PICKLES AND MAYO

-CLUB CROISSANT \$23 TURKEY, HAM, CHEDDAR, SWISS, BACON, LETTUCE, TOMATO, AND MAYO ON
A CROISSANT

-CRANBERRY TURKEY \$23 TURKEY, CRANBERRY CREAM CHEESE AIOLI, LETTUCE, AND TOMATO ON
A CROISSANT

BOX LUNCHES

DELI SANDWICH CHOICES

PACKAGED WITH A BAG OF CHIPS, FRESHLY BAKED COOKIE, FRESH FRUIT, AND BOTTLED WATER OR ASSORTED SODA

- **HAM, TURKEY, OR ROAST BEEF DELI SANDWICH - \$21** SERVED WITH LETTUCE, TOMATO, CHEESE, AND ASSORTED CONDIMENTS ON THE SIDE WITH YOUR CHOICE OF WHEAT BERRY OR BUTTERMILK WHITE BREAD
UPGRADE TO CIABATA BUN, HOAGIE ROLL, FOCOCCHIA, OR CROISSANT FOR \$1

SPECIALTY SANDWICHES

PACKAGED WITH A BAG OF CHIPS, FRESHLY BAKED COOKIE, FRESH FRUIT AND BOTTLED WATER OR ASSORTED SODA

- **CLUB CROISSANT \$23** TURKEY, HAM, CHEDDAR, SWISS, BACON, LETTUCE, TOMATO, AND MAYO ON A CROISSANT
- **CRANBERRY TURKEY \$23** TURKEY, CRANBERRY CREAM CHEESE AIOLI, LETTUCE, AND TOMATO ON A CROISSANT
- **PASTRAMI AND SWISS ON RYE \$23** PASTRAMI, SWISS, AND RUSSIAN DRESSING ON MARBLE RYE BREAD

SALADS

ALL SALADS ARE SERVED WITH DRESSINGS ON THE SIDE, ACCOMPANIED WITH GRILLED CIABATTA BREAD AND BOTTLED WATER OR ASSORTED SODA

- **QUAY HOUSE CHICKEN SALAD \$21**
GRILLED CHICKEN BREAST ON ARCADIAN MIXED GREENS WITH SLIVERED ALMONDS, FETA CHEESE, AND HOUSE POPPY SEED DRESSING
- **CHICKEN CAESAR SALAD \$22**
GRILLED CHICKEN BREAST ON FRESH CHOPPED ROMAINE LETTUCE WITH PARMESAN CHEESE, CROUTONS, AND CAESAR DRESSING

DINNER BUFFETS

ALL BUFFETS ARE PRICED PER PERSON. MINIMUM OF 20 PEOPLE REQUIRED.

BUFFETS ARE DISPLAYED FOR 2 HOURS.

BUFFETS ARE SERVED WITH A FRESH GREEN SALAD WITH RANCH DRESSING, CHEF'S SELECTION OF POTATO OR RICE, SEASONAL VEGETABLES, AND ROLLS WITH BUTTER

BUFFETS ARE SERVED WITH ICE WATER AND YOUR CHOICE OF COFFEE OR TEA STATION.

ADD DESSERT FOR AN ADDITIONAL \$5 PER PERSON

-ONE ENTRÉE SELECTION PRICING-

-CHEF CARVED ENTRÉES-

MINIMUM OF 40 PEOPLE

- PRIME RIB \$60
- BARRON OF BEEF \$40
- HAM \$28
- TURKEY \$30

-BEEF-

- BEEF TENDER BITES \$40

-CHICKEN-

- PECAN CHICKEN \$31
- CHICKEN ROSARIO \$32

-PORK-

- BACON WRAPPED PORK \$28

-FISH-

- STEELHEAD POPILLOTE \$44

-SEAFOOD-

- SHRIMP \$46

-ADDITIONAL SECOND ENTRÉE OPTIONS-

ASK ABOUT DETAILS AND PRICING

-BEEF-

- BEEF TENDER BITES

-CHICKEN-

- PECAN CHICKEN
- CHICKEN ROSARIO

-PORK-

- BACON WRAPPED PORK

-FISH-

- STEELHEAD

-SEAFOOD-

- SHRIMP

PLATED DINNERS

ENTRÉES ARE SERVED WITH ICE WATER AND YOUR CHOICE OF COFFEE OR TEA STATION.

ALL ENTRÉES ARE SERVED WITH A FRESH GREEN SALAD WITH RANCH DRESSING, CHEF'S SELECTION OF POTATO OR RICE, SEASONAL VEGETABLES, AND A ROLL WITH BUTTER.

A MAXIMUM OF TWO DIFFERENT ENTRÉES AND A THIRD VEGETARIAN ENTRÉE MAY BE CHOSEN WITH A 100% GUARANTEE FOR EACH.

ADD DESSERT FOR AN ADDITIONAL \$5 PER PERSON

-BEEF-

-TOP SIRLOIN \$44-

CENTER CUT TOP SIRLOIN, PERFECTLY SEASONED AND CHAR-BROILED TO THE IDEAL MEDIUM

-BEEF TENDER BITES \$42-

TENDER CUT SIRLOIN STEAK, MARINATED AND GRILLED TO A PERFECT MEDIUM, SERVED WITH AU JUS

-PRIME RIB \$62-

HAND RUBBED WITH HERBS AND SPICES THEN ENCRUSTED WITH ROCK SALT, SLOW ROASTED TO MEDIUM RARE AND SERVED WITH AU JUS AND CREAMY HORSERADISH SAUCE

-CHICKEN-

-PECAN CRUSTED CHICKEN \$32-

CHICKEN BREAST BREADED WITH CRUSHED PECANS, PANKO BREADCRUMBS, AND GRILLED TO A GOLDEN BROWN, FINISHED WITH A SWEET AND SAVORY HONEY BOURBON CREAM SAUCE

-PORK-

-BACON WRAPPED PORK TENDERLOIN MEDALLIONS \$29-

HICKORY SMOKED BACON WRAPPED PORK TENDERLOIN, SLICED THIN, AND TOPPED WITH SAUTÉED BACON, ONIONS, MUSHROOMS, AND BLEU CHEESE

-PORK TENDERLOIN WITH CHERRY ROSEMARY AND PINOT SAUCE \$30-

SUCCULENT PORK TENDERLOIN SLICED THIN AND TOPPED WITH A TART CHERRY AND FRESH ROSEMARY PINOT NOIR REDUCTION

-FISH-

-STEELHEAD POPILLOTE \$45-

FRESH STEELHEAD BAKED IN A PAPER POCKET WITH FRESH LEMON WINE AND COMPOUND BUTTER

-VEGETARIAN-

-PORTOBELLO NAPOLEON \$26-

BAKED PORTOBELLO MUSHROOM CAP, LAYERED WITH MARINARA SAUCE, FRESH MOZZARELLA, BASIL, ROASTED RED PEPPER, AND SLICED ROMA TOMATOES

DISPLAYS

-EACH DISPLAY SERVES 25 PEOPLE-

-FRESH FRUIT ARRAY \$140-

AN ASSORTMENT OF SEASONAL FRESH FRUIT

-SEASONAL VEGETABLE ARRANGEMENT \$130-

CRISP SEASONAL VEGETABLE DISPLAY, SERVED WITH RANCH

-MEAT AND CHEESE DISPLAY \$260-

SLOW ROASTED TURKEY, HAM, AND ROAST BEEF, SLICED AND SERVED WITH AN ASSORTMENT OF SLICED CHEESES, ROLLS, AND SANDWICH CONDIMENTS

-CALIFORNIA DIP \$125-

CARAMELIZED ONIONS AND CREAMY HAVARTI DILL CHEESE MELTED INTO A DECADENT CREAM SAUCE, SERVED HOT WITH FRIED PITA CHIPS FOR DIPPING

-CHARCUTERIE BOARD \$270-

PROSCIUTTO, PEPPERONI, SALAMI, CAPICOLA, RED GRAPES, FRESH BERRIES, ASSORTED OLIVES, GOURMET CHEESES, AND TOASTED CROSTINI ARTFULLY DISPLAYED ON A BOARD

-PORK AND SEEDS \$130-

CHINESE STYLE BBQ PORK TENDERLOIN SLICED THIN, SERVED WITH HOT MUSTARD AND SESAME SEEDS

-SHRIMP COCKTAIL \$230-

LARGE WHITE SHRIMP BOILED WITH CHEF'S BOUQUET AND CHILLED, SERVED WITH HOUSE COCKTAIL SAUCE AND LEMON WEDGES

HORS D'OEUVRES BY THE DOZEN

-ALL HORS D'OEUVRES ARE SERVED PER DOZEN. A MINIMUM OF 3 DOZEN OF IS REQUIRED-

-WINGS \$36-

YOUR CHOICE OF BUFFALO, WHITE PEPPER, OR BBQ

-SLIDERS \$45-

MINI CHEESEBURGERS WITH LETTUCE, TOMATOES, ONIONS, AND PICKLES

-DEVILED EGGS \$20-

MIXED WITH MAYONNAISE, MUSTARD, SALT, PEPPER AND SPRINKLED WITH PAPRIKA

-BITE SIZE SKEWERS \$65-

BEEF TENDER PIECES LIGHTLY MARINATED AND SKEWERED WITH BELL PEPPERS, ONIONS, AND MUSHROOMS

-MEATBALLS \$32-

CHOICE OF SWEET AND SOUR, TERIYAKI OR BBQ

-THAI CHICKEN SKEWERS \$34-

MARINATED CHICKEN PIECES GRILLED AND TOSSED WITH SPICY PEANUT SAUCE

-WONTON TACOS \$38

DEEP FRIED WONTON SHELLS FILLED WITH ASIAN SLAW AND CHICKEN

-CHOCOLATE COVERED STRAWBERRIES \$30-

FRESH STRAWBERRIES DIPPED IN CHOCOLATE GANACHE

-CLUBHOUSE PINWHEELS \$29-

HAM, TURKEY, BACON, LETTUCE, TOMATO, AND MAYO ROLLED IN FLOUR TORTILLAS AND SLICED

-POTSTICKERS \$26-

CRISPY FRIED CHICKEN AND VEGETABLE POTSTICKERS ACCOMPANIED BY SWEET HOT SOY GINGER CHILI SAUCE AND TERIYAKI SAUCE

-STUFFED MUSHROOMS \$32-

LAREDO STYLE STUFFED WITH SAUSAGE, GREEN CHILIES, PANKO BREADCRUMBS, AND PEPPER JACK CHEESE

-HAM AND ASPARAGUS ROLLS \$23

SMOKED HAM AND PICKLED ASPARAGUS ROLLED UP WITH CREAM CHEESE SPREAD

HORS D'OEUVRES BUFFET PACKAGES

-HORS D'OEUVRES PACKAGES ARE PRICED PER PERSON-

-NACHO BAR \$25-

TORTILLA CHIPS
NACHO CHEESE SAUCE
SALSA
SOUR CREAM
OLIVES
TOMATOES
ONIONS
BLACK BEANS
JALAPENOS
CHICKEN
SEASONED BEEF

-PARTY PLEASER \$36-

LAREDO STUFFED MUSHROOMS
MEATBALLS
CALIFORNIA DIP WITH PITA CHIPS
MEAT AND CHEESE DISPLAY
FRESH FRUIT ARRAY
SEASONAL VEGETABLE TRAY

-BAR BITES \$42-

WINGS (BUFFALO, WHITE PEPPER, OR BBQ)
BURGER SLIDERS
TORTILLA CHIPS, SALSA, & NACHO CHEESE SAUCE
WONTON TACOS
CHEESE AND FRUIT DISPLAY

-SIMPLE ELEGANCE \$30-

MEAT AND CHEESE DISPLAY WITH ROLLS AND CONDIMENTS
SEASONAL FRESH FRUIT ARRAY
SEASONAL VEGETABLE ARRANGEMENT WITH RANCH
HUMMUS AND PITA CHIPS

BAR SERVICES

Events with 50 people or more are required to have a full bar set up.

No outside alcohol is allowed in our banquet facilities. A FINE UP TO \$500 WILL BE CHARGED IF THIS RULE IS BROKEN.

Bars may remain open for a maximum of 6 hours, but no later than 12:00am.

A \$200 Set-up Fee is required for all bars, and they must meet a minimum of \$75 per hour in sales, or the difference will be charged to the host. Hosted bar beverages are subject to a service charge (20%) and Washington sales tax.

Corkage Fees: \$25 per 750mL bottle; \$30 per 1.5L bottle; and \$60 per Magnum bottle

-Liquor \$6-20-

Well brand

Call brand

Premium brand

-Wine-

*Banquet wine, per glass, 6oz pour \$9
(Chardonnay, Riesling, Cabernet Sauvignon, and
Merlot)*

*Bottles of wine are also available from our Wine
List, and must be purchased per bottle with a
guaranteed number for each*

-Beer-

Domestic, per bottle \$4

Microbrews, per bottle \$5

Imported, per bottle \$5

-CHAMPAGNE-

House Champagne, per bottle \$26

*PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE
20% SERVICE CHARGE AND WASHINGTON SALES TAX IS APPLIED TO ALL FOOD AND BEVERAGE*