



SPECIAL EVENT PLANNER & MENU



Contact the professional sales team at the Holiday Inn & Suites Council Bluffs to plan your next Event!

Holiday Inn & Suites • 2202 River Road • Council Bluffs, IA 51501 • 712-322-5050

GUIDE TO SERVICES

The Holiday Inn & Suites is conveniently located directly on the banks of the Missouri River and connected to the Ameristar Casino through an indoor breezeway. We are also just minutes from Eppley Airfield and downtown Omaha. Our complimentary shuttle will take you to numerous local attractions including the Henry Doorly Zoo, Rosenblatt Stadium, TD Ameritrade Park, the Old Market and the CenturyLink Center.

Whether you are planning for a meeting for 10 or a convention for 200, the Holiday Inn & Suites Council Bluffs and staff are sure to exceed your expectations. We offer more than 6,000 square feet of flexible conference space and our facility is perfect for board meetings, classroom settings, receptions and much more. Business necessities include audio visual equipment and complimentary high-speed internet access. We are confident that you will see why our guests consider us the only choice for their next big event.

We are also known for our superb catering services. From an informal breakfast to an elegant dinner, our creative staff works with you to customize the perfect food and beverage selections for your event. Call our Sales and Catering department for more information and book your event today!



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AUDIO/VISUAL SERVICES

AUDIO/VISUAL

Priced per item per day. Additional rental items are available upon request. Inquire with the Sales Department.

VIDEO & COMPUTER EQUIPMENT

LCD Projector 175.00
TV / VCR / DVD 50.00

MICROPHONES & SOUND EQUIPMENT

Lavaliere Microphone 90.00
Wired Microphone 50.00
Wireless Microphone 80.00
Mixer 90.00

OTHER EQUIPMENT

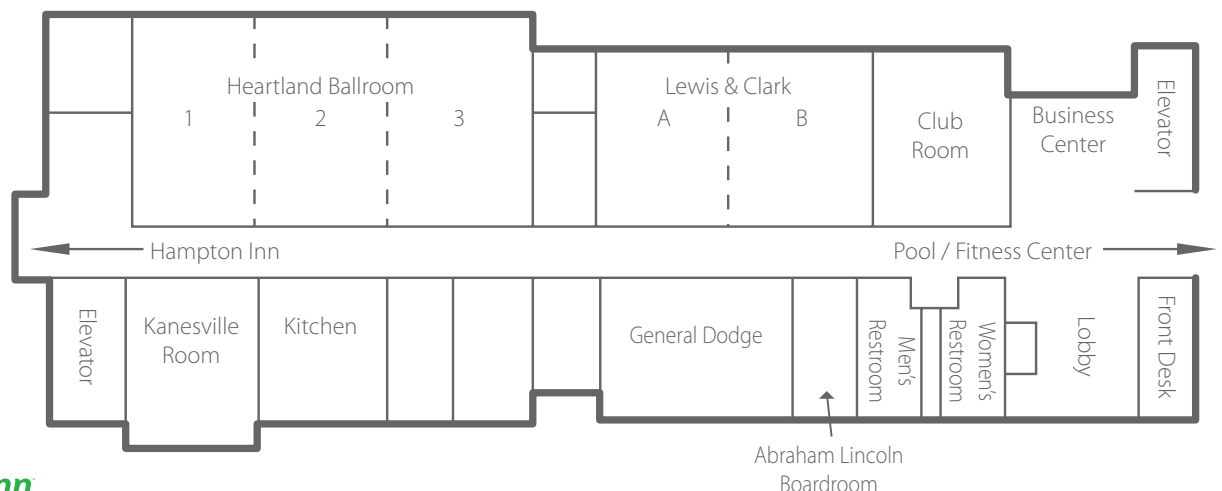
Speaker Phone 50.00
Flip Chart 30.00
Laser Pointer 25.00

EQUIPMENT AVAILABLE AT NO CHARGE

Wireless Internet Access
Projection Screen



MEETING ROOM	DIMENSIONS (L X W)	SQUARE FOOTAGE	THEATER	CLASSROOM	U-SHAPE	RECEPTION
Kanesville Room	23 x 30	750		Permanent U-shape for 25 people		
Heartland Ballroom	77 x 40	3080	216	130		200
1	25 x 40	1000	72	40	38	64
2	25 x 40	1000	72	40	38	64
3	27 x 40	1080	82	50	40	72
Lewis & Clark	50 x 32	1600	100	70	50	90
A	25 x 30	800	50	35	25	45
B	25 x 32	800	50	35	25	45
General Dodge	24 x 25	600	30	20	18	32
Abraham Lincoln	12 x 22	264		Permanent Boardroom for 12 people		



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BREAKFAST SELECTIONS

PLATED BREAKFAST

COUNTRY SKILLET EGG STRATA

Layers of diced ham, tomato, green onion, mushroom and potatoes baked within an egg casserole and topped with Cheddar cheese. Served with bacon or sausage and breakfast potatoes or a chilled fruit cup.

CLASSIC BREAKFAST CROISSANT

A flaky butter croissant piled high with shaved ham, eggs, and Cheddar cheese. Served with breakfast potatoes and a chilled fruit cup.

A LA CARTE HOT BUFFET BREAKFAST ITEMS

All break items are priced per guest. Minimum order of 15 people.

BACON (TWO PIECES)

BREAKFAST POTATO

SCRAMBLED EGGS

EGG STRATA

SAUSAGE (TWO PIECES)

BISCUITS & GRAVY

ASSORTED FRUIT YOGURTS

DANISH

CINNAMON ROLLS

DONUTS

MUFFINS

BAGELS WITH CREAM CHEESE

FRESH SLICED FRUIT DISPLAY (SERVES 25)

Available May - September

BUILD YOUR OWN WAFFLE STATION (MAX. 50 GUESTS)



BREAKFAST BUFFETS

All breakfast buffets include assorted juices, coffee, milk, and fresh assorted muffins and pastries. Minimum of 15 orders per selection.

SUNRISE MORNING

Whole fresh fruit, breakfast potatoes, and flaky country biscuits & gravy.

CHOOSE ONE:

Freshly scrambled eggs • Country skillet egg strata

CHOOSE ONE:

Smokehouse bacon • Sausage

ADDITIONAL OPTION:

Add cereal for an additional charge

BOUNTIFUL BRUNCH

Whole fresh fruit, breakfast potatoes, ham steaks, mini quiche bites, and flaky country biscuits & gravy.

CHOOSE ONE:

Freshly scrambled eggs • Country egg strata

CHOOSE ONE:

Smokehouse bacon • Sausage

BREAKFAST BUFFET UPGRADE

BUILD YOUR OWN WAFFLE STATION

Max. 50 guests. Available as an add-on to either of the buffet selections listed above.

TAKE A BREAK

MORNING BREAKS

All breaks are priced per guest. Minimum of 15 orders per selection.

MID MORNING STRETCH

Regular and decaffeinated coffee, hot tea, assorted soft drinks, bottled water, and whole fruits.

CLASSIC CONTINENTAL

Regular and decaffeinated coffee, hot tea, assorted juices, fresh Danish, muffins, and donuts.

DELUXE CONTINENTAL

Regular and decaffeinated coffee, hot tea, assorted juices, pastries, muffins, donuts, assorted bagels with cream cheese, jellies, and seasonal fresh fruit display.

SPECIALTY BREAKS

AFTER SCHOOL BREAK

Coffee, hot tea, regular and chocolate milk, assortment of fresh baked cookies and brownies.

THE HEALTH NUT

Granola Bars, assortment of yogurts, mixed nuts, whole fresh fruit, bottled water, regular and decaffeinated coffee, and hot tea.

THE 7TH INNING STRETCH

Hot jumbo pretzels, popcorn, tortilla chips with mustard and melted cheese sauce, soft drinks, and bottled water.

CHOCOHOLIC BREAK

Chocolate cookies, brownies, assorted chocolate candies and chocolate covered cherries, coffee, hot tea, soft drinks and bottled water.

SWEET & SALTY

A snack mix of popcorn and M&M's. Served with an assortment of soda and bottled water.



BEVERAGES

All break items are priced per quantity listed.

REGULAR OR DECAFFEINATED COFFEE

HOT TEA

FRUIT PUNCH OR LEMONADE

FRUIT PUNCH WITH SHERBET

CHAMPAGNE PUNCH

SOFT DRINKS

BOTTLED WATER

ASSORTED BOTTLED JUICES

MILK: SKIM, WHOLE OR CHOCOLATE

SNACKS

All break items are priced per quantity listed.

WHOLE FRESH FRUIT

MIXED NUTS

DRY ROASTED PEANUTS

POTATO CHIPS & DIP

TORTILLA CHIPS & SALSA

GARDETTO'S SNACK MIX

FRUIT 'N NUTS TRAIL MIX

PRETZELS

GRANOLA & FRUIT BARS

CHEESE & CRACKER DISPLAY (SERVES 25)

VEGETABLE CRUDITIES & DIP (SERVES 25)

ASSORTED CANDY BARS

FRESH COOKIES

BROWNIES



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LUNCH SANDWICHES & SALADS

HOT LUNCHEON SANDWICHES

Served with your choice of pasta salad, potato wedges or mixed fruit. Selections accompanied with a choice of coffee, tea, or milk. Min. of 10 orders per selection.

ULTIMATE HAM & CHEESE

Smoked ham with Cheddar, Provolone, and Swiss cheeses melted to perfection with marinated onions. Served on sourdough bread.

PHILLY CHEESE STEAK

Classic sandwich with a choice of chicken or beef, served with sautéed mushrooms, green peppers, and onion on a sliced hoagie.

ALL AMERICAN BURGER

½ lb. burger patty on a toasted onion roll with red onion, shredded lettuce and tomato. Appropriate condiments served on the side. Add cheese for an additional 50¢ per person.

SWEET KC PULLED PORK

Tender pulled pork shoulder, simmered in a rich bbq sauce, topped with creamy coleslaw on a Kaiser roll. Served with a dill pickle spear.

BACON CHICKEN MELT

Tender grilled chicken breast topped with sautéed peppers, onions, and bacon with melted jack cheese on a Kaiser roll.

GRILLED CHICKEN CAESAR WRAP

Crisp romaine, garlic croutons, cherry tomato, shaved Parmesan, tender grilled chicken all wrapped up in a warm herbed flour tortilla with a homemade Caesar dressing.

LUNCHEON SALADS

All luncheon salads are served with baskets of baked rolls and butter and a choice of coffee, tea, or milk. Min. of 10 orders per selection.

CHICKEN CAESAR SALAD

Crisp romaine leaves tossed in tangy Caesar dressing and Parmesan cheese, accented by tomato wedges, olives and croutons, then topped with grilled chicken.

SPINACH SALAD

Fresh spinach tossed with black olives, chopped onions, fresh mozzarella and hot apple cider vinaigrette. Add Chicken for \$2.00 per person.

CHICKEN BLT

6 oz. Chicken breast grilled to perfection atop fresh romaine, tomatoes, and crispy bacon. Served with a buttermilk dressing.

CHICKEN TOSTADA

Blackened chicken breast covered with melted Monterey jack cheese served on top of a corn tortilla, set on a fresh salad mix topped with black beans, corn, and avocado tossed with a scallion-poblano dressing. Finished with salsa and crispy tortilla strips.

COLD LUNCHEON SANDWICHES

Served with your choice of pasta salad, mixed fruit or chips. Selections accompanied with a choice of coffee, tea, or milk. Min. of 10 orders per selection.

CHEF DELI SUB

A combination of ham, turkey, and roast beef with Swiss and American cheeses, topped with tomatoes, lettuce and red onion.

CHICKEN SALAD CROISSANT

Our creamy chicken salad with lettuce tomato and red onion. Served on a buttery croissant.

CALIFORNIA TURKEY CLUB

Lean sliced turkey breast piled high on whole wheat bread, topped with smoke house bacon, avocado, tomato, lettuce, and Monterey jack cheese.

ITALIAN COLD CUT

Italian smoked meats (ham, salami, and pepperoni) layered and topped with roasted red peppers, olives, and provolone cheese. Served on fresh baked rosemary focaccia bread.

MEDITERRANEAN CHICKEN SANDWICH

Seasoned grilled chicken breast accompanied with tomatoes and mixed greens tossed in Italian vinaigrette, topped with Provolone cheese and finished with a drizzle of parsley aioli. Served on fresh baked rosemary focaccia bread.

LUNCH ON-THE-RUN

Make any of the above sandwiches into a boxed lunch. Boxes include chips, and your choice of cookie or whole fruit. Served with an assortment of soda or water.



 **Holiday Inn
& Suites**
AN IHG® HOTEL

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HOT PLATED LUNCHES

LUNCHEON PLATES

Hot Plated Lunches are served with fresh baked rolls and a choice of homemade soup or a house salad. Selections accompanied with coffee, tea or milk. Minimum of 10 orders per selection.

OPEN-FACED HOT BEEF OR TURKEY SANDWICH

Slices of roast beef or turkey, resting atop Texas toast and served with mashed potatoes and gravy. Served with steamed vegetables.

CHICKEN FLORENTINE

Boneless breast of chicken seasoned and grilled to perfection. Topped with a creamy spinach mustard sauce, set on a bed of rice.

CHICKEN BREAST SUPREME

Tender, boneless breast of chicken, sautéed and topped with our own red pepper supreme sauce. Served with rice pilaf and seasonal vegetables.

SOUTHWESTERN MEAT LOAF

This is not your mama's meatloaf! Fresh ground beef mixed with southwest seasoning, sautéed bacon and onions, and covered in a sweet chili barbecue sauce. Accompanied with garlic mashed potatoes and a rich creamy gravy. Served with seasonal vegetables.

PORK LOIN WITH SAGE AND ROSEMARY BUTTER

Tender cooked Iowa Pork Chop sliced, juicy, and topped with a savory butter sauce. Accompanied with baby red potatoes and seasonal vegetables.

MOSTACOLLI AND MEATBALLS

Italian style meatballs atop penne pasta noodles.

SEAFOOD PASTA

Fresh seafood sautéed and tossed with red peppers, olives, celery, and fettuccine. Served with our Parmesan roasted garlic sauce.

FISH & CHIPS

Fresh tilapia beer battered and fried to perfection. Accompanied with thin sliced potato chips and a spicy tartar sauce.

EGGPLANT PARMESAN

Sliced eggplant breaded, baked and layered with mozzarella cheese and served on top of penne pasta with vodka marinara sauce.

WHISKEY GLAZED SIRLOIN

Prime cut 8 oz. sirloin char-broiled to medium, then finished with a honey-garlic whiskey glaze topped with chili dusted haystack onions. Served with garlic mashed potatoes.

CHICKEN MARSALA

Herb and flour dusted chicken breast pan seared and served with Cabernet-rosemary mushrooms sauce plated over fresh pasta.

EVENT PLANNING TIPS ...

... from M.P.I. (Meeting Professionals International) for having a great event.

- Incorporate new emerging technologies into events
- Event planning checklist should include pre-event meetings by all parties
- Convention cocktail receptions should wow the senses
- Make attendees and guests feel special and unique upon arrival
- Organization leaders should set the stage for the meeting agenda at their opening remarks
- Incorporate elements of corporate entertainment into the agenda. No one wants a boring conference!
- Opening sessions should leave attendees energized
- Determine professional development topics by skill and audience level
- Try and incorporate an expo with trade show booths
- Review hotel contracts and banquet event orders thoroughly to ensure all information for your event is accurate

ASK ABOUT OUR DESSERT OPTIONS!



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LUNCH BUFFETS

LUNCHEON BUFFETS

All buffets are served with coffee, iced tea and milk. Priced per guest.
Minimum of 15 orders per selection.

DELI LUNCHEON

Sliced turkey, ham, and roast beef, tuna salad (not served to groups of 15 or less), American and Swiss cheeses, tomatoes, and chips.

CHOOSE TWO:

- Tossed salad with assorted dressings
- Pasta salad
- Potato salad
- Cottage cheese
- Add homemade soup for \$1.25 per guest

MASHED POTATO & SALAD BAR

Soup du jour, mashed potatoes, Cheddar cheese sauce, sour cream, butter, chives, steamed broccoli, chili, bacon bites, and seasoned ground beef.

CHOICE OF THREE:

- Tossed garden salad with assorted dressings
- Pasta salad
- Potato Salad
- Coleslaw
- Cottage Cheese

TASTE OF ITALY

2 Entrées

3 Entrées

4 Entrées

Caesar salad, panzanella salad, seasonal vegetables, and fresh baked breadsticks.

CHOICE OF ENTRÉES:

- Chicken bruschetta
- Italian sausage and peppers
- Lasagna
- Ravioli (choice of Alfredo or Bolognese sauce)
- Tortellini (choice of Alfredo or Bolognese sauce)
- Penne pasta (choice of Alfredo or Bolognese sauce)

DOWN HOME LUNCH BUFFET

2 Entrées

3 Entrées

Tossed salad with assorted dressings, creamy potato salad, country green beans, garlic mashed potatoes, and fresh rolls and butter.

CHOICE OF ENTRÉES

- Homestyle meatloaf
- Parmesan crusted tilapia
- Grilled ham steaks
- Pork loin
- Fried chicken
- Seared Beef Stroganoff

WESTERN ROUNDUP

2 Entrées

3 Entrées

Cornbread and honey butter with buns

CHOICE OF ENTRÉES:

- Barbecue pulled chicken
- Barbecue beef brisket
- Barbecue pulled pork

CHOICE OF TWO:

- Potato salad
- Coleslaw
- Garden salad
- Relish tray
- Tomato, cucumber, and red onion salad
- 3-Bean salad

CHOICE OF TWO:

- Succotash
- Twice baked potatoes in a pan
- Baked beans
- Corn cobbettes
- Country style green beans with bacon
- Scalloped potatoes

SOUP & SALAD BAR

Chef's choice of one cream base soup and one vegetable base soup. Includes potato salad, pasta salad, tossed salad with assorted dressings, dinner rolls, and butter.

MEXICAN FIESTA

Barbacoa beef, southwest chicken, chili lime black beans, corn de elote, chips and salsa, tortillas, sour cream, jalapeños, shredded cheese, and diced tomatoes.

THE COMPANY PICNIC

Grilled chicken breasts, hamburgers, brats, assorted Kaiser rolls and buns, garden greens with toppings, potato salad, coleslaw, potato chips, baked beans, mini corn on the cob, tomato slices, lettuce, red onion rings, and pickle spears.



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TAKE A BREAK

PLATED DINNERS

All Plated Entrées are served with a house salad, seasonal vegetable, choice of starch, dinner rolls with butter, and a choice of dessert. Accompanied by a choice of coffee, milk or tea.

STEP 1

CHOOSE YOUR STARCH:

Roasted Baby Reds • Parmesan Garlic Mashed Potatoes
Twice Baked Potatoes in a Pan • Wild Rice • Rice Pilaf

STEP 2

CHOOSE YOUR DESSERT:

New York Style Cheesecake • Chocolate Decadence Torte
Strawberry Mouse • Banana Cream Pie



STEP 3

CHOOSE YOUR ENTRÉE:

*ROASTED PRIME RIB

Roasted prime rib served with a creamy horseradish sauce and au jus.

*RIBEYE STEAK

A 12 oz. choice ribeye grilled to perfect medium and covered with balsamic glazed mushrooms and onions.

*GRILLED FILET MIGNON

A steak lover's favorite! Tender filet served with a red pepper tapenade.

SPICY APPLE SMOKED IOWA PORK CHOP

A 12 oz. Iowa Loin seasoned with spicy smoked apple chutney.

SPICE RUBBED SALMON

Fresh salmon rubbed with spices, seared to perfection and glazed with citrus butter sauce.

CHICKEN BRUSCHETTA

An 8 oz. tender cooked boneless chicken breast covered with tomato basil bruschetta.

CHICKEN FLORENTINE

An 8 oz. boneless chicken breast, topped with a creamy spinach and mustard sauce.

WHISKEY GLAZED SIRLOIN

Prime cut 8 oz. sirloin char-broiled to perfect medium then finished with a honey-garlic whiskey glaze topped with chili dusted haystack onions. Served with garlic mashed potatoes.

*DUET MEDLEY

A designer duet featuring your choice of two entrées from the list below:

- Parmesan Crusted Tilapia
- Grilled Shrimp
- Pork Tenderloin
- Chicken Bruschetta
- Ribeye Kabobs
- 8 oz. Whiskey Glazed Sirloin

**Steak and roasted beef items are cooked to medium unless otherwise specified.*



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DINNER BUFFETS

DINNER BUFFETS

Our dinner buffets are designed to provide a selection that will please a variety of tastes, especially when it comes to pleasing your guests. All buffets are served with rolls and butter, and a choice of coffee, tea or milk. Add dessert for an additional charge. Minimum of 15 orders per selection.

TWO ENTRÉE BUFFET

- Selection of 2 entrées
- 2 salads
- 1 starch
- 1 vegetable

THREE ENTRÉE BUFFET

- Selection of 3 entrées
- 2 salads
- 1 starch
- 1 vegetable

STEP 1

CHOOSE TWO SALADS:

- Tossed Salad with Assorted Dressing
- Caesar Salad
- Potato Salad
- Cottage Cheese with Mandarin Oranges
- Pasta Salad

STEP 2

CHOOSE ONE STARCH:

- Baby Red New Potatoes
- Garlic Mashed Potatoes
- Rice Pilaf
- Wild Rice Blend
- Au Gratin Potatoes
- Twice Baked Potatoes in a Pan

STEP 3

CHOOSE ONE VEGETABLE:

- Buttered Corn
- Tuscan Mixed Blend
- Baby Glazed Carrots
- Country Green Beans

STEP 4

CHOOSE YOUR ENTRÉE OR CARVING STATION:

- Roast Turkey
- Honey Glazed Ham
- Country Fried Chicken
- Chicken Cordon Bleu
- Sliced Pork Loin with Rosemary-Sage Butter
- Chicken Breast Supreme
- Spiced Rubbed Crusted Salmon
- Sliced Slow Roasted Beef
- Herb Rubbed Tilapia with a Garlic Cream Sauce
- Chicken and Vegetable Alfredo
- Spicy Apple Bone-In Iowa Pork Chop
- Carved Prime Rib (Extra Charge Per Person)



BUFFET UPGRADES

CHEF'S CARVING STATION

Add the following hand-carved presentations to any of the above entrée options. Carved entrées count as one entrée selection. Carving fee is an additional charge in addition to the buffet pricing.

ROAST TURKEY

Roasted turkey breast, carved and offered with traditional turkey gravy.

HONEY-GLAZED HAM

Cured ham with a honey glaze.

HORS D'OEUVRES

HOT SELECTIONS

Quantities as individually specified.

THAI CHICKEN SATAY (100 PIECES)

with Sweet & Sour sauce

MEATBALLS (100 PIECES)

Swedish, Barbecue, or Hawaiian

HOT CRAB DIP (SERVES 50)

with Tri-Colored chips

CHICKEN SANTA FE EGG ROLLS (50 PIECES)

with Southwestern Ranch

CREAMY SPINACH & ARTICHOKE DIP (SERVES 50)

with Tri-Colored chips

BONELESS BUFFALO WINGS (75 PIECES)

served with Blue cheese or Ranch

JERK PORK KABOBS WITH PINEAPPLE (50 PIECES)

PEPPERED BEEF KABOBS (50 PIECES)

BUFFALO CHICKEN DIP (50 PIECES)

with Tri-Colored chips

NEW ORLEANS STYLE CHICKEN BITES (75 PIECES)

JALAPENO POPPERS (50 PIECES)

Spicy jalapeños fried and stuffed with a cream cheese filling.

BREADED MUSHROOMS (50 PIECES)

Batter-dipped and fried mushrooms served with marinara.

FRIED MOZZARELLA WITH MARINARA (100 PIECES)

MACARONI AND CHEESE BITES (50 PIECES)

CHILLED SELECTIONS

Quantities as individually specified.

TOMATO BASIL BRUSCHETTA (SERVES 50)

VEGETABLE & RELISH TRAY (SERVES 50)

CHOCOLATE DIPPED STRAWBERRIES (50 PIECES)

SAUSAGE, CHEESE & CRACKER TRAY (SERVES 50)

SOUTHWESTERN HUMMUS (SERVES 50)

with Pita Points

JUMBO COCKTAIL SHRIMP (50 PIECES)

with tangy cocktail sauce

SLICED BEEF TENDERLOIN (SERVES 25)

CROISSANT MINIS (50 PIECES)

with ham and smoked turkey with assorted cheeses

FRESH FRUIT DISPLAYS WITH YOGURT DIP (SERVES 50)

Available May - September only

FRUIT AND CHEESE KABOBS (50 PIECES)

CAPRESE SKEWER (50 PIECES)

**ASK US ABOUT OUR BEST
BUTLER-PASSED HORS
D'OEUVRES OPTIONS**



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BEVERAGE SERVICE

BEVERAGE SELECTIONS

LIQUOR

Bourbon
Whiskey
Gin
Rum
Scotch
Tequila
Vodka
Wine
Beer

CALL BRANDS

Jim Beam
Jack Daniels
Canadian Club
Captain Morgan
Seagram's Gin
Bacardi
Dewar's
Jose Quervo
Smirnoff

PREMIUM BRANDS

Crown Royal
Tangeray
Johnnie Walker Red
Casadores Resposado
Grey Goose

CORDIALS

Kaluha
Bailey

WINE BY THE GLASS

Inglenook Chardonnay
Inglenook White Zinfandel
Inglenook Merlot

DOMESTIC BEER

Budweiser
Bud Light
Michelob Ultra
Miller Lite
O'Douls

HOUSE WINE

Inglenook Chardonnay
Inglenook White Zinfandel
Inglenook Merlot

CHAMPAGNE

Ballatore

DOMESTIC KEG

Additional keg pricing
available upon request.

HOSTED RECEPTION

Host bars can be established by a set dollar amount or length of time. All drinks paid by the host on a per drink basis. A 7% sales tax and 20% gratuity will be added to the bar ticket. A \$50.00 bartender fee will be assessed on all host bars.

Bars will be staffed according to our guidelines. There will be a charge if additional staff is requested. Glassware is available upon request for an additional charge with the exception of keg beer which is served in 16 oz. plastic glasses. Inquire about pricing for Red Bull drinks.

CALL BRANDS.....	5.00 PER DRINK
PREMIUM BRANDS.....	6.00 PER DRINK
CORDIALS	6.25 PER DRINK
DOMESTIC BOTTLE BEER.....	4.00 PER BOTTLE
DOMESTIC KEG.....	250.00
WINE BY THE GLASS.....	5.00
HOUSE WINE	
CHAMPAGNE	

CASH BAR

Drinks are paid for on an individual basis. Drink prices include mixes, garnishes, glasses and ice. A \$50.00 bartender fee will be assessed on all cash bars. A 7% sales tax and 20% gratuity will be added to the bartender fee. Gratuities not included on drinks. Inquire about pricing for Red Bull drinks.

CALL BRANDS.....	5.25 PER DRINK
PREMIUM BRANDS.....	6.25 PER DRINK
CORDIALS	6.50 PER DRINK
DOMESTIC BOTTLE BEER.....	4.50 PER BOTTLE
WINE BY THE GLASS.....	5.50
HOUSE WINE	
CHAMPAGNE	

