



CATERING MENUS

Holiday Inn
— BY IHG —



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GET UP & GET GOING BREAKFAST

Includes

Choice of Beverage Bottled Water, Orange Juice or Apple Juice

Whole Fruit Seasonally-Inspired Selection

Choice of Muffin Banana Nut or Blueberry

Choice of Greek Yogurt Plain, Vanilla, Strawberry or Mixed Berry

\$12 Per Guest

Bags are pre ordered and built ahead of service. Planner's choice of items due 72 business hours in advance.

All items individually packaged.



All prices subject to a Service charge and Sales tax. Both are subject to change. Menu items and pricing may change based on availability and market conditions.

SUNRISE SANDWICHES BOXED BREAKFAST

Breakfast Sandwiches

The Classic \$15 per guest

Thick Cut Bacon, Cage-Free Egg, and Cheddar Cheese on English Muffin

Fried Chicken Biscuit \$16 per guest

Cage-Free Egg and Hot Honey on a Buttermilk Biscuit

Southwest Wrap \$16 per guest

Chorizo Sausage, Cage-Free Egg, Pepper Jack Cheese, Green Chilis, and Tomato Salsa

Brooklyn Bagel \$16 per guest

Bacon, Cage-Free Scrambled Eggs, and Cheddar Cheese

Includes

Choice of Beverage

Bottled Water,
Orange Juice or
Apple Juice

Whole Fruit

Seasonally Inspired
Selection

Granola Bar

Minimum Order of 15 Required

Boxes are pre ordered and built ahead of service. Menu Choices and Counts due one week prior.



All prices subject to a Service charge and Sales tax. Both are subject to change. Menu items and pricing may change based on availability and market conditions.

CRAFT YOUR CRAVINGS BOXED LUNCH

Choice of Sandwich or Salad

Turkey Club \$18 per guest

Bacon, Swiss Cheese, Lettuce, Tomato, and Avocado Spread

Ham & Cheddar \$17 per guest

Lettuce, Tomato, and Dijon Mayo

Roast Beef \$20 per guest

Lettuce, Tomato, and Horseradish Spread

Tomato & Mozzarella Wrap \$17 per guest

Basil Pesto

Mixed Greens Salad \$18 per guest

Apples, Candied Pecans and Feta Cheese with Apple Cider Vinaigrette

Each Box Includes:

Whole Fruit

Assorted Kettle Chips

Fresh Baked Cookies

Bottled Water

Mustard, Mayonnaise, and Utensils

Minimum Order of 15 Required

Boxes are pre ordered and built ahead of service. Menu Choices and Counts due one week prior.



All prices subject to a Service charge and Sales tax. Both are subject to change. Menu items and pricing may change based on availability and market conditions.

A stack of golden-brown pancakes is topped with a variety of fresh berries, including red raspberries and dark blueberries. A stream of syrup is being poured over the top pancake, cascading down the sides. The pancakes are served on a white plate, and the background is a soft, out-of-focus kitchen setting.

BREAKFAST

Holiday Inn®





SUNRISE CONTINENTAL BREAKFAST

**Fresh Brewed Coffee, Assorted Hot Teas and
Orange Juice**

**Chef's Selection of Muffins, Danishes, Croissants,
and Artisan Breads** Butter and Assorted Jams

\$14 per guest

Enhancements

Fresh Cut Fruit	\$6 per guest
Cold Cereal with Milk	\$5 per guest
Plain Bagels with Cream Cheese	\$5 per guest
Build Your Own Parfait Station	\$6 per guest
Hot Oatmeal	\$5 per guest
Southern-Style Grits	\$5 per guest
Biscuits and Gravy	\$6 per guest

All prices subject to a Service charge and Sales tax. Both are subject to change. Menu items and pricing may change based on availability and market conditions.

90 Minute Service for health and safety standards.



RISE & SHINE CONTINENTAL BREAKFAST

Fresh Brewed Coffee, Assorted Hot Teas and Orange Juice

Fresh Cut Fruit Seasonally Inspired Selection

Chef's Selection of Muffins, Danishes, Croissants and Artisan Breads Butter and Assorted Jams

Build Your Own Parfait Station

Greek Yogurt, Granola, Berries, Honey, Raisins

Hot Oatmeal

Brown Sugar, Raisins, Nuts and Cinnamon

\$18 per guest

All prices subject to a Service charge and Sales tax. Both are subject to change. Menu items and pricing may change based on availability and market conditions.

90 Minute Service for health and safety standards.

ALL AMERICAN BREAKFAST BUFFET

Fresh Brewed Coffee, Assorted Hot Teas and Orange Juice

Fresh Cut Fruit Seasonally Inspired Selection

Chef's Selection of Fresh Baked Muffins, Pastries, Croissants, & Artisan Breads Butter and Assorted Jams

Cage-Free Scrambled Eggs

Planner's Choice of 2 Meats: Thick Cut Bacon, Pork Sausage Patties, or Turkey Sausage Links

Breakfast Potatoes

\$24 per guest

All prices subject to a Service charge and Sales tax. Both are subject to change. Menu items and pricing may change based on availability and market conditions.

90 Minute Service for health and safety standards.





FARMHOUSE BREAKFAST BUFFET

Fresh Brewed Coffee, Assorted Hot Teas and Orange Juice

Fresh Cut Fruit Seasonally Inspired Selection

Assorted Fresh Baked Pastries & Artisan Breads Butter and Assorted Jams

Cage-Free Scrambled Eggs

Planner's Choice of 2 Meats: Thick Cut Bacon, Pork Sausage Patties, or Turkey Sausage Links

Warm Buttermilk Biscuits Black Pepper Gravy

Hashbrown Casserole Cheddar Cheese and Onions

Cinnamon Vanilla French Toast Bake Butter and Maple Syrup

\$26 per guest

All prices subject to a Service charge and Sales tax. Both are subject to change. Menu items and pricing may change based on availability and market conditions.

90 Minute Service for health and safety standards.

BREAKFAST STATIONS

Omelet Station Cage-Free Scrambled Eggs, Bacon, Pork or Turkey Sausage, Smoked Ham, Bell Peppers, Onions, Tomatoes, Baby Spinach, Jalapenos, Cheddar Jack, Feta, and Swiss Cheese

\$12 per guest

Avocado Toast Bar Smashed Avocado, Pickled Red Onions, Capers, Fire Roasted Tomato Salsa, Hot Honey, Cilantro and Feta Cheese with Artisan Breads

\$13 per guest

Breakfast stations require a chef attendant. Chef attendant fee is \$75.

Only sold as additions to the continental or buffets and order must equal the guarantee for the meal.



All prices subject to a Service charge and Sales tax. Both are subject to change. Menu items and pricing may change based on availability and market conditions.

90 Minute Service for health and safety standards.



BREAKFAST BUFFET ENHANCEMENTS

Greek Yogurt Parfaits \$6 per guest

Fresh Berries and Granola

Overnight Oats \$5 per guest

Fresh Berries and Honey

Warm Buttermilk Biscuits \$6 per guest

Black Pepper Gravy

Hot Oatmeal \$5 per guest

Brown Sugar, Raisins, and Cinnamon

Southern-Style Grits \$5 per guest

Bacon, Cheese, Green Onion, Chives

Bagels with Cream Cheese \$5 per guest**Breakfast Protein** \$4 per guest

Thick-Cut Bacon, Pork Sausage Patties, or Turkey Sausage Links

Breakfast Potatoes \$4 per guest**Hashbrown Casserole** \$6 per guest**Western Scramble** \$6 per guest**Granola Bars** \$3 per guest**Breakfast Cereals** \$5 per guest**Cinnamon Rolls** \$5 per guest

BREAKS

Holiday Inn®

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BREAKS

SNACKATTACK

White Cheddar Popcorn
Kettle Chips
Pretzels
M&Ms
\$12 per guest

CHIPS&DIP

Hummus
Tortilla Chips, Naan Bread
Baba Ghanoush, Tapenade
Cucumber, Carrots and Celery Sticks
\$15 per guest

SWEETTOOTH

Assorted Cookies and Brownies
Chocolate Chip, Oatmeal Raisin,
Sugar, White Chocolate Macadamia
Nut and Fudge Brownies.
\$12 per guest

TEXMEX

Salsa, Pico de Gallo and Queso
Fresh Guacamole
Tortilla Chips
Mini Beef & Chicken Empanadas
\$17 per guest

RECHARGE

Kind Bars
Trail Mix
Dried Fruit
Red Bull and Monster
\$16 per guest

ALL DAY BEVERAGE STATION

Bottled Water, Assorted Soda, Iced
Tea, Assorted Hot Teas, Fresh
Brewed Coffee. Decaf upon Request
\$15 per guest

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90 Minute Service for health and safety standards.



BUFFETS

Holiday Inn





EAST COAST DELI BUFFET

Deli Meat and Cheese Display

Turkey, Ham, Roast Beef and Salami

Fresh Breads, Rolls, and Tortilla Wraps

American, Cheddar, Provolone and Swiss Cheeses

Lettuce, Tomato, Red Onion and Dill Pickles

Mayonnaise, Yellow Mustard, Grain Mustard & Horseradish Cream

Includes

Macaroni or Potato Salad

Kettle Chips

Cookies & Fudge Brownies

Regular Coffee, Assorted Herbal Teas, and Iced Tea

\$28 per guest

All prices subject to a Service charge and Sales tax. Both are subject to change. Menu items and pricing may change based on availability and market conditions.

90 Minute Service for health and safety standards.



GAMEDAY TAILGATE

Chargrilled Burgers

Grilled Chicken Breasts

All-Beef Hot Dogs

\$30 per guest

All prices subject to a Service charge and Sales tax. Both are subject to change. Menu items and pricing may change based on availability and market conditions.

90 Minute Service for health and safety standards.

Includes

Assorted Buns & Toppings

Slider Buns and Rolls, Lettuce, Tomato, Onion, Dill Pickles, Sauerkraut, Mayonnaise, Mustard, Ketchup, Relish, and Cheeses

Kettle Chips

Macaroni or Potato Salad

Corn on the Cob

Baked Beans

Apple Cobbler

Regular Coffee, Assorted Herbal Teas, and Iced Tea

NUEVO SABORES

Fiesta Ensalada Romaine, Roasted Corn, Black Bean, & Tomato, Tortilla Strips and Cotija Cheese with Chipotle Ranch Dressing

Fajita Beef & Chicken Corn and Flour Tortillas, Peppers and Onions, Guacamole, Sour Cream, Shredded Cheese, Fire Roasted Salsa, & Assorted Hot Sauces

Includes

Spanish Rice

Charro Pinto Beans

Warm Cinnamon Churros

Regular Coffee, Assorted Herbal Teas, and Iced Tea

\$30 per guest



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90 Minute Service for health and safety standards.

SOUTHERN PICNIC

Mixed Greens Tomatoes, Cucumbers, Shredded Carrots and Croutons

Choice of Two Proteins:

Slow Smoked Pulled Pork Texas and Carolina BBQ Sauces

Baby Back Pork Ribs Texas and Carolina BBQ Sauces

Barbeque Chicken Quarters

Cornmeal Fried Catfish

Includes

Macaroni or Potato Salad

Slow Cooked Green Beans

Apple or Peach Cobbler

Regular Coffee, Assorted Herbal Teas, and Iced Tea

\$32 per guest



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90 Minute Service for health and safety standards.



TASTE OF ITALY

Caesar Salad Romaine, Parmesan, Croutons, and Caesar Dressing

Antipasto Display Salami, Ham, Provolone, Mozzarella, Roasted Tomatoes, Marinated Mushrooms and Artichokes

Chicken Parmesan Roasted Garlic Tomato Sauce and Parmesan

Grilled Italian Sausage with Roasted Peppers

Includes

Penne with Marinara or Alfredo

Garlic Sticks

Roasted Vegetables

Tiramisu

Regular Coffee, Assorted Herbal Teas, and Iced Tea

\$32 per guest

All prices subject to a Service charge and Sales tax. Both are subject to change. Menu items and pricing may change based on availability and market conditions.

90 Minute Service for health and safety standards.

HOLIDAY INN CLASSIC

Mixed Greens Tomatoes, Cucumbers, Shredded Carrots and Croutons

Sliced Beef Mushroom Sauce

Lemon Basil Chicken

Includes

Garlic Mashed Potato

Rolls and Butter

Roasted Asparagus

Chef's Assorted Dessert

Regular Coffee, Assorted Herbal Teas, and Iced Tea

\$32 per guest



All prices subject to a Service charge and Sales tax. Both are subject to change. Menu items and pricing may change based on availability and market conditions.

90 Minute Service for health and safety standards.

CARIBBEAN BREEZE

Fruit Salad Toasted Coconut

Choice of Two Proteins:

Grilled Jerk Chicken Boneless Chicken Thighs

Rum-Soaked Pork Loin

Mahi Mango Salsa

Includes

Red Beans and Yellow Rice

Sautéed Zucchini and Squash

Key Lime Pie

Regular Coffee, Assorted Herbal Teas, and Iced Tea

\$34 per guest

All prices subject to a Service charge and Sales tax. Both are subject to change. Menu items and pricing may change based on availability and market conditions.

90 Minute Service for health and safety standards





PLATED EVENTS

Holiday Inn



CELEBRATION

Plated Lunch

Planner to choose 1 starter, 1 dessert, and 2 entrées, Chef's Choice of Starch and Vegetable

STARTERS

Caesar Salad

Romaine, Parmesan, and Croutons

Garden Salad

Mixed Greens, Cucumbers, Tomato, Carrots

Market Salad

Apples, Candied Pecans and Feta Cheese
with Apple Cider Vinaigrette

DESSERTS

New York Style Cheesecake

Key Lime Pie

Chocolate Cake

ENTREES

Peppercorn Crusted Sirloin

\$34 per guest

Demi-Glace

Grilled Mahi

\$34 per guest

Mango Salsa

Lemon Basil Chicken

\$32 per guest

Basil Cream Sauce

Tortellini

\$29 per guest

Grilled Vegetables



All prices subject to a Service charge and Sales tax. Both are subject to change. Menu items and pricing may change based on availability and market conditions.

Planner to provide meal indicator cards one week prior to event date.

Plated events include Bread and Butter Service, Regular Coffee, Water, and Iced Tea.



EXECUTIVE

Plated Dinner

Planner to choose 1 starter, 1 dessert, and 2 entrées, Chef's Choice of Starch and Vegetable

STARTERS

Caesar Salad

Romaine, Parmesan Crisp, and Toasted Croutons

Caprese Salad

Tomato, Fresh Mozzarella, Basil, and Balsamic Reduction

Garden Salad

Mixed Greens, Cucumbers, Tomato, Carrots

Market Salad

Apples, Candied Pecans and Feta Cheese with Apple Cider Vinaigrette

DESSERTS

New York Style Cheesecake

Key Lime Pie

Chocolate Cake

ENTREES

Grilled Beef Tenderloin \$44 per guest

Demi Glace

Upgrade topping to Oscar Sauce for \$3.50 per guest

Braised Short Ribs \$36 per guest

Red Wine Demi

Chicken Florentine \$33 per guest

Spinach, Cheese, Tomato, and Asiago Cream Sauce

Farmer's Penne Pasta \$27 per guest

Roasted Peppers, Tomatoes, Spinach, Baby Bella Mushrooms, Pesto, and Shaved Parmesan

Soy & Ginger Glazed Salmon \$30 per guest

Pork Loin \$29 per guest

Orange Maple Sauce

All prices subject to a Service charge and Sales tax. Both are subject to change. Menu items and pricing may change based on availability and market conditions.

Planner to provide meal indicator cards 1 week prior to event date.

Plated events include Bread and Butter Service, Regular Coffee, Water, and Iced Tea



RECEPTIONS

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HORS D'OEUVRES

All items can be displayed or butler-passed. Attendant fee is \$50 for butler-passed service. 50 pieces per order.



Field

Vegetable Spring Roll \$100

Thai Chili

Bruschetta Crostini \$85

Charred Tomato, Basil, and Fresh Mozzarella

Vegetable Samosa \$120

Mango Chutney

Fruit Kebab \$150

Vanilla Yogurt

Spanakopita \$115

Savory Greek Pie with Spinach and Feta Cheese

Mini Grilled Cheese Bites \$125

Sea

Ahi Tuna Wonton \$175

Wasabi Sauce

Smoked Salmon Crostini \$185

Dill Lemon Creme Fraiche

Mini Lump Crab Cake \$195

Spicy Remoulade

Za'atar Salmon Bites \$180

Tzatziki, Lemon

Shrimp Cocktail Shooter \$160

Scallop Skewers \$175

Wrapped in Bacon

Conch Fritters \$105

Spicy Remoulade

Coconut Shrimp \$150

Thai Chili

Land

Deviled Egg \$135

Sriracha and Candied Bacon

Assorted Petit Quiche \$120

Antipasto Skewers \$145

Mini Chicken Cordon Bleu \$180

Savory Ham and Melted Cheese, Breaded then Baked

Mini Beef Wellington \$210

Franks in Puff Pastry \$100

Grain Mustard

Swedish Meatballs \$100

Chicken Empanadas \$110

Beef Empanadas \$110

Teriyaki Beef Satay \$170

Thai Chicken Satay \$145

Peanut Sauce

Pork or Chicken Pot Stickers \$130

Ponzu Sauce

Beef Slider \$155

American Cheese

Chicken Wings Market Price

Tossed in Buffalo or Teriyaki Sauce

Cuban Sandwich Slider \$165

Pulled Pork, Ham, Swiss, Mustard, Pickle

Pulled Pork Slider \$160

Slaw, BBQ Sauce

All prices subject to a Service charge and Sales tax. Both are subject to change. Menu items and pricing may change based on availability and market conditions.

90 Minute Service for health and safety standards



CULINARY DISPLAYS

Artisan Cheese & Charcuterie \$17 per guest

Assorted Cured Meats, Imported Cheese, Olives, Gherkins, Grain Mustard, Honey, Preserves, Nuts, Crostini, and Crackers

Antipasto Display \$18 per guest

Cured Meats, Marinated Olives, Artichokes, Roasted Peppers, Cubed Cheese, Pita Points & Flatbreads

Shellfish Station Market Price

Shrimp, Oysters on the Half Shell, and Crab Claws with Hot Sauce, Cocktail Sauce, and Lemon

Mediterranean Display \$16 per guest

Creamy Hummus, Whipped Feta, Olive Oil, Crispy Pita, Grilled Zucchini, Bell Peppers, Red Onions, Cherry Tomatoes, and Mixed Olives

Asian Display \$17 per guest

Spring Rolls, Chicken and Beef Satay, Ahi Tuna Wontons, Sweet Thai Chili Sauce

Tex-Mex Nacho Bar \$16 per guest

Crispy Tortilla Chips, Fire Roasted Salsa, Pickled Jalapeños, Sour Cream, and Warm Queso with Mexican Ground Beef and Shredded Chicken

Sliced Seasonal Fruit \$8 per guest

Honey Yogurt Dip

Vegetable Crudité \$7 per guest

Fresh Vegetables with French Onion, Yogurt Dill, and Buttermilk Ranch Dips

Chips & Dips \$16 per guest

Kettle Chips with Hummus, Tortilla Chips, Naan Bread, Baba Ghanoush, Tapenade, Cucumber, Carrots and Celery Sticks

All prices subject to a Service charge and Sales tax. Both are subject to change. Menu items and pricing may change based on availability and market conditions.

90 Minute Service for health and safety standards

ACTION STATIONS

Pastabilities Bar \$26 per guest

Linguini and Penne Pastas, Mushrooms, Garlic, Parmesan, Italian Sausage, Chicken, Sautéed Shrimp, Spinach, Marinara, and Alfredo Sauces

Bowlful of Flavor \$21 per guest

White Rice, shredded Lettuce, Shredded Chicken, Ground Beef, Beans, Shredded Cheese, Pico De Gallo, Roasted Corn Salsa, Jalapenos, Sour Cream, Guacamole, Salsa, Cilantro, Lime Wedges

Stir It Up \$18 per guest

Marinated Chicken and Beef, Asian-Inspired Vegetables, and Stir Fry Rice.

Mash It Your Way \$13 per guest

Mashed Potatoes with your choice of Crispy Bacon Bits, Cheese, Sour Cream, Scallions, Chives, and Butter

Holy Guacamoly Bar \$15 per guest

Smashed Fresh Avocado, Pico, Tomato, Red Onion, Radishes, Lime, Cilantro, Garlic, Roasted Corn, Jalapeno, Green Onions, Pineapple, and Bacon. Served with Tortilla Chips.

Pricing based is based on 90 minutes for health and safety standards.

1 chef attendant required for each station.
Chef attendant fee is \$100.

All prices subject to a Service charge and Sales tax. Both are subject to change. Menu items and pricing may change based on availability and market conditions



CARVING STATIONS

Grilled Beef Tenderloin Market Price

Chimichurri, Peppercorn Pan Gravy, Horseradish Cream

Slow Roasted Beef Prime Rib Market Price

Horseradish Cream, Beef Jus, Whipped Butter,
Warm Rolls

Maple Glazed Pork Loin \$300

Whole Grain Mustard and Fruit Chutney

Herb Roasted Breast of Turkey \$300

Rolls, Cranberry Citrus Sauce, and Herb Gravy

Virginia Baked Ham \$430

Whole Grain Mustard and Fruit Chutney

Carving Station Enhancements:

(Priced per guest)

Grilled Asparagus \$7

Fresh Green Beans \$3

Sautéed Spinach \$4

Roasted Broccoli & Carrots \$5

Garlic Mashed Potatoes \$4

Whipped Sweet Potatoes \$4

Roasted Red Potatoes \$3

Basmati Rice \$3

Pricing based is based on 90 minutes for health and safety standards.
Bread & butter service included with all carving stations

1 chef attendant required for each station. Chef attendant fee is \$100.



BEVERAGES

Holiday Inn



BEVERAGE SERVICE



Full Beverage \$15 per person
Bottled Water, Assorted Soda, Iced Tea,
Assorted Hot Teas, Fresh Brewed Coffee.
Decaf upon Request

Infused Water \$7 per gallon
Ask your Catering Manager for Details on
Seasonal Options

BY THE GALLON

Coffee & Hot Tea \$46 per gallon

Regular, Decaf Coffee, and Hot Tea Service

Freshly Brewed Unsweet Tea \$40 Per Gallon

Lemonade \$40 Per Gallon

Fruit Punch \$40 Per Gallon

A LA CARTE

Bottled Water \$3 per bottle

Smart Water \$4 per bottle

Fiji \$6 per bottle

San Pellegrino \$7 per bottle

Sodas Coca-Cola Products \$3 per item

Minute Maid Juices \$4 per item

Herbal Tea Selections \$5 per item

Regular Coffee or Decaf Coffee \$5 per item

Red Bull / Monster \$5 per item

BAR SERVICE

COCKTAILS, WINE & BEER



Beer & Wine

Bud Light
Budweiser
Coors Light
Coors Banquet
Michelob Ultra
Miller Lite

Pinot Grigio
Chardonnay
Sauvignon Blanc
Cabernet Sauvignon
Merlot

One hour at \$23 per guest
Each additional hour at \$5

Consumption and Cash Bar Pricing

House Brands \$8 | Call Brands \$10 | Premium Brands \$12
Wine \$8 | Domestic Beer \$7 | Premium Beer \$8
Mocktails \$5

All Bars Include Soft Drinks, Juices, Bottled Water, Mixers, and Garnishes.

Special Requests must be made four (4) weeks in advance.

Prices shown do not reflect a \$75 Bartender Fee. Cash Bars require a \$250 minimum purchase.

Prices are exclusive of service charge and sales tax.
Due to market fluctuations, prices subject
to change without notice.

Premium Brands

Jim Beam Bourbon
Crown Royal Whiskey
Jameson Whiskey
J&B Blended Scotch
Tito's Vodka
Captain Morgan Rum
Hornitos Reposado Tequila
Hornitos Plata Tequila
Bombay Sapphire Gin
Tanqueray Gin

Additional Selections on
Request, with Additional Fee

One hour at \$29 per guest
Each additional hour at \$8

Additional Beverage Service

Mimosa Bar \$150 per gallon
Sangria \$140 per gallon