



Holiday Inn **Catering Menus**

Holiday Inn
503 Galleria Blvd
Rock Hill, SC 29730

Our commitment to *you* **confidence**



One of the most critical aspects of a **Social & Formal Celebration** is the focus placed on the food and service provided. We ensure a culinary journey, with menus that cater to the diversity of your guests and different tastes.



We understand that **Corporate and Association** may range from small gatherings to impressive dinners. Whether it's a themed buffet, passed hors d'oeuvres, or a more formal feast, we've got you covered.



Family Events from retirement parties, birthdays, baby and bridal showers always call for celebration. We provide complete freedom of choice. We can do it all, and we do it all fabulously.



For our college, youth, and other **Sports Teams** staying or visiting the hotel we have the perfect menu options that cater to everyone's taste. Whether it's a team lunch, banquet, or celebration we've got you covered.



Breakfast





Get Going Boxed Breakfast

Breakfast Sandwiches

Choice of Breakfast Sandwich

Bread - Bagel, Biscuit, or Toast

Meat - Bacon, Sausage Patty, or Ham

Egg - Fried or scrambled

**Melted American, Cheddar or Swiss
Cheese**

Whole Fruit Seasonal Mixed Fruit

Greek Yogurt Parfait Fresh Berries and
Granola

Smart Water, Juice, Coffee, or Milk

\$15 per guest

Continental

Whole Fruit Seasonally Inspired
Selection

Fresh Baked Muffin or Pastry

Yogurt Parfait Fresh Berries and
Granola or **Fruit Medley**

Smart Water, Juice, Coffee, or Milk

\$12 per guest

Boxes are built ahead of service. Client's choice of sandwich
due minimum of 72 business hours in advance.

Additional charge of \$35.00 applies for groups of less than 15
guests.

Pricing based is based on average guest consumption.

Continental Spread

Fresh Cut Fruit Melons, Pineapples, and Berries

**Selection of Muffins, Danish, Croissants,
and Breads** with butter and Assorted Jams

Vanilla Greek Yogurt

Hard-Boiled Eggs

Hot Oatmeal Brown Sugar, Raisins, Nuts
and Cinnamon

\$14 per guests

An additional charge of **\$5.00** per guest applies for groups of less than 25 guests.
Pricing based is based on average guest consumption.





All American Breakfast Buffet

Fresh Cut Fruit Melons, Pineapples, and Berries

Selection of Fresh Baked Muffins, Pastries, Croissants, Warm Biscuits & Breads Butter and Assorted Jams

Scrambled Eggs

Choice of 2 Meats: Thick Cut Bacon, Pork Sausage, or Turkey Sausage

French Toast or Pancakes Butter and Maple Syrup

Breakfast Potatoes

\$250 per 15 guests

Client's choice of meat due 72 business hours in advance.

An additional charge of \$75.00 every 10 added guests.

Pricing based is based on average guest consumption.

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.

Farmhouse Breakfast Buffet

Fresh Cut Fruit Melons, Pineapples and Berries

Assorted Fresh Baked Pastries & Breads Butter and Assorted Jams

Warm Buttermilk Biscuits Black Pepper Gravy

Scrambled Eggs and Omelets

Smoked Ham, Breakfast Sausage and Thick Cut Bacon

Breakfast Potatoes Peppers and Onions

French Toast Bake Butter and Maple Syrup

\$18 per guest

Client's choice of meat due 72 business hours in advance.

An additional charge of \$4.00 per guest applies for groups of less than 25 guests.

Pricing based is based on average guest consumption.



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Wholesome Breakfast Buffet

Fresh Cut Fruit Melons, Pineapples, and Berries

Greek Fat Free Vanilla Yogurt Granola

Warm Oatmeal Brown Sugar and Dried Fruit

Egg White Scramble Roasted Peppers and Parmesan

Turkey Sausage

Roasted Breakfast Potatoes

\$14 per guest

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Menu items and pricing may change based on availability and market conditions.

An additional charge of \$3.00 per guest applies for groups of less than 15 guests.
Pricing based is based on average guest consumption.

Our Favorite Breakfast Sandwiches

Fresh Cut Fruit Melons, Pineapples, and Berries

Choose Two Sandwiches from below:

The Classic Thick Cut Bacon, Egg, and Cheddar Cheese on Toast

Crispy Fried Chicken Biscuit Fried Chicken on Warm Honey Buttermilk Biscuit

Egg White Wrap Swiss Cheese, Spinach, and Tomato Salsa in a Warm Tortilla

Turkey Sausage English Muffin Egg Whites, Havarti Cheese, and Sliced Tomato

Southwest Wrap Chorizo Sausage, Scrambled Eggs, Pepper Jack Cheese, Green Chilis, and Tomato Salsa

\$10 per guest

Client's choice of sandwiches due 72 business hours in advance.

An additional charge of \$4.00 per guest applies for groups of less than 15 guests.

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Breakfast Stations

Egg Station Fried, Scrambled, or Omelet Style Eggs with Bacon, Turkey Sausage, Smoked Ham, Bell Peppers, Onions, Tomatoes, Spinach, Mushrooms, Jalapenos, Cheddar Jack, Feta, and Swiss Cheese options.
*\$\$250 per 15 guests** (includes 2 hours)*

Waffle or Pancake Bar Seasonal Berries, Sliced Bananas, Chocolate Chips, Whipped Cream, Granola, Walnuts, Honey, Chocolate Syrup, and Pure Maple Syrup
*\$\$200 per 15 guests** (includes 2 hours)*

Fruit and Cheese Display Fresh Cut Fruit, Preserves, Roasted Nuts, Cheeses, Bread, and Crackers
\$\$75 per 15 guests

Omelet station requires a chef attendant.

Omelet Chef and waffle/Pancake bar attendant fee is included at \$25/hr.

Only sold as additions to the continental or buffets.

Pricing based is based on average guest consumption.

Breakfast a la carte

Greek Yogurt Parfaits Fresh Berries and Granola *\$3 per guest*

Overnight Oats Fresh Berries and Honey *\$3 per guest*

Assorted Fresh Baked Pastries & Artisan Breads Butter and Assorted Jams *\$3 per guest*

Warm Buttermilk Biscuits Black Pepper Gravy *\$4 per guest*

Hot Oatmeal Brown Sugar, Raisins, and Cinnamon *\$3 per guest*

Only sold as additions to the continental or buffets.

Additional Breakfast Protein Thick-Cut Bacon, Ham, Pork Sausage, or Turkey Sausage *\$5 per guest*

Additional Breakfast Potato Choice of Potato Hash, Roasted Potatoes, or Parmesan Herb Potatoes *\$5 per guest*

Egg Omelet or Scrambled Eggs *\$4 per guest*

Protein Bars *\$3 per bar*

Granola Bars *\$2 per bar*

Chilled Hard-Boiled Eggs *\$12 per dozen*



Sandwiches, Salads, & Soups



Craft Your Cravings

Build Your Own Box Lunch

Choice Of:

Turkey Club Sandwich Bacon, Havarti Cheese, Lettuce, Tomato piled on toasted bread

Ham and Cheddar Cheese Lettuce, Tomato, and Dijon Mustard

Roast Beef & Swiss Cheese Sandwich Lettuce, Tomato, and Horseradish Spread

Tomato & Mozzarella Wrap Basil Pesto

All items individually packaged.

An additional charge of \$5.00 per guest applies for groups of less than 15 guests. Pricing based is based on average guest consumption.

Each Box Includes:

Whole Fruit

Garden Pasta Salad

Assorted Kettle Chips

Fresh Baked Cookies

Bottled Water

Mustard, Mayonnaise, and Utensils

\$15 per guest

Boxes are pre ordered and built ahead of service

Broadway Deli Buffet

Chef's Seasonally Inspired Soup of the Day

Mixed Greens Salad Apples, Pecans, and Feta Cheese with Buttermilk Ranch Dressing and Balsamic Vinaigrette

Fresh Breads, Rolls, & Tortilla Wraps

Deli Meats & Cheeses Include Turkey, Ham, Roast Beef, Salami, Cheddar, Havarti, & Swiss Cheeses

Lettuce, Tomato, Red Onion, & Dill Pickles

Kettle Chips

Mayonnaise, Grain Mustard, Pesto Mayo, & Horseradish Cream

Assorted Fresh Baked Cookies, Brownies, & Lemon Bars

\$ per guest

Additional charge of \$35.00 applies for groups of less than 15 guests.
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Artisan Sandwiches

Choice of Three Sandwiches:

Ham, Turkey, Bacon Club Provolone, Lettuce
Tomato, Herb Mayo, Artisan White

Smoked Turkey Sandwich Swiss Cheese,
Avocado Spread, Lettuce, Tomato

Roast Beef & Blue Cheese Sandwich

Shaved Roast Beef, Blue Cheese Aioli,
Arugula, Pickled Red Onion, Lettuce, Tomato

Chicken Pesto Chicken Breast, Tomato, Fresh
Mozzarella, Pesto Aioli, Ciabatta

Grilled Vegetable Wrap Zucchini, Red Bell
Pepper, Red Onion, Hummus, Feta Cheese

Choice of Two:

Garden Pasta Salad
Kettle Chips
Garden Salad
Caesar Salad

Assorted Cookies, Brownies, and
Lemon Bars

\$18 per guest

Client's choice of 3 items due 72 business hours in advance.

An additional charge of \$5.00 per guest applies for groups of less than 15 guests.

Pricing based is based on average guest consumption.

[Return to TOC](#)

Soup & Salad Buffet

Vegetable Minestrone Soup

Turkey & White Bean Soup

Iceberg, Romaine, & Mixed Greens Tomatoes, Cucumbers, Radish, Toasted Nuts, Bacon, Fresh Mozzarella, Grilled Chicken, Flat Iron Steak, Buttermilk Ranch, and Balsamic Dressing

Super Greens Salad Spinach, Arugula, Basil, Carrots, Chickpeas Avocado, Lemon Dill Vinaigrette

Sweet Potato Salad Caramelized Onions and Whole Grain Mustard Dressing

Fresh Berry Salad Honey and Mint

Red Velvet Cake

Seasonal Crisp Whipped Cream

\$15 per guest

An additional charge of \$5.00 per guest applies for groups of less than 15 guests. Pricing based is based on average guest consumption.



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BYO

Crafted Rice Bowl

Choose 2 Bases:

Jasmine Rice

Multigrain Rice

Stir Fried Rice

Choose 3 Vegetables:

Roasted Sweet Potatoes

Shredded Carrots

Green Peas

Grilled Zucchini

Steamed Broccoli

Roasted Green Beans

Choose 3 Proteins:

Curry Chicken

Sesame Ginger Glazed Salmon

Spicy Asian BBQ Pulled Pork

Ginger Garlic Shrimp

Honey Soy Marinated Chicken Breast

Teriyaki Marinated Portobello

Mushrooms

Additional Protein \$8

Desserts

Assorted Cookies & Brownies

\$18 per guest

Client's choices due 72 business hours in advance.

An additional charge of \$5.00 per guest applies for groups of less than 15

guests. Pricing based is based on average guest consumption.

Includes Sriracha, Soy, and Teriyaki Sauce Display.

Buffets



Gameday Tailgate

Iceberg “Wedge” Salad

Shredded Cheddar Cheese, Tomatoes, Bacon, and Buttermilk Ranch Dressing

Pasta Salad

Tomatoes, Roasted Bell Peppers, Cucumbers, and Ranch Dressing

Mustard Potato Salad

Angus Beef Burgers

Grilled Chicken Breasts

Wisconsin Beer Bratwursts

Assorted Buns & Toppings

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

Buttered Corn on the Cobb

Bourbon Baked Beans

Apple Pie Whipped Cream

Brownies & Lemon Bars

\$525 per 15 guests

An additional charge of \$5.00 per guest applies for groups of less than 15 guests.

Add on charge of \$250 per every 10 additional guests.

Pricing based is based on average guest consumption.



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[Return to TOC](#)

Nuevo Sabores

Tortilla Soup Crisp Tortillas, Sour Cream, and Limes

Ensalada Fresco Romaine, Radishes, Cotija Cheese, and Cucumber with a Cilantro Lime Dressing

Fajita Beef & Chicken Peppers and Onions

Roasted Corn, Black Bean, & Tomato Salad

Corn and Flour Tortillas

Guacamole, Sour Cream, Shredded Cheese, Fire Roasted Salsa, & Assorted Hot Sauces

Cilantro & Lime Rice

Charro Pinto Beans

Warm Cinnamon Churros Chocolate Sauce

Tres Leche Cake

\$35 per guest

An additional charge of \$5.00 per guest applies for groups of less than 15 guests.
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[Return to TOC](#)

Seasonal Harvest

Farm Stand Salad Station

Romaine, Baby Spinach, Carrots, Tomatoes, Red Onion, Cucumbers, Parmesan Cheese, Blue Cheese, Bacon, Eggs, Croutons, and Assorted Dressings

Choice of Two Proteins:

Pork Loin Maple-Mustard Glazed

Herb Roasted Chicken Breast Pesto Cream Sauce and Roasted Tomatoes

Honey Soy Salmon Honey Soy Citrus Glaze and Scallions
Additional Protein \$12

Brown Butter Mashed Sweet Potatoes Candied Pecans and Brown Butter

Roasted Broccoli & Cauliflower Garlic Lemon Charred Broccoli and Cauliflower Florets

Brioche & Artisan Rolls

Chocolate Cake & Berry Tarts

\$35 per guest

Client's choices due 72 business hours in advance.

Additional Protein option \$15 per person

An additional charge of \$5.00 per guest applies for groups of less than 15 guests.

Pricing based is based on average guest consumption.



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[Return to TOC](#)

Southern Picnic

Mixed Greens Tomatoes, Cucumbers, Croutons, and Ranch

Choice of Two Proteins:
Slow Smoked Pulled Pork Texas and Carolina BBQ Sauces

Baby Back Pork Ribs Texas and Carolina BBQ Sauces

Barbeque Pulled Chicken

Cornmeal Fried Catfish

Spinach Dip

Mac n' Cheese

Slow Cooked Green Beans

Hamburger Buns and Sliced Artisan White Bread

Cheddar Corn Muffins and Slider Buns

Red Velvet Cake & Sweet Potato Pie

\$675 per 15 guest

Client's choices due 72 business hours in advance.

Additional charge of \$275 per 10 additional guests.

An additional charge of \$5.00 per guest applies for groups of less than 15 guests.

Pricing based is based on average guest consumption.



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Asian Pacific

Hot and Sour Soup Tofu, Bamboo Shoots, and Mushrooms

Vegetable Spring Rolls Sambal and Soy Dipping Sauces

Chow Mein Noodle Salad Cucumbers, Carrots, and Cilantro with Peanut Dressing

Mixed Greens Snow Peas, Peppers, Crisp Wontons, Sesame Seeds, Scallions, and a Sesame Ginger Dressing

Teriyaki Beef & Chicken Stir-Fry Broccoli Grilled Vegetable Stir-Fry

Thai Vegetable Red Curry Coconut, Red and Green Bell Peppers, Carrots, Potatoes, and Spinach

Basmati Rice Green Onion, Basil, Ginger

Fortune Cookies

Green Tea Mochi Ice Cream

\$30 per guest

Planner's choices due 72 business hours in advance.

An additional charge of \$5.00 per guest applies for groups of less than 25 guests.

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

Plated Events

A close-up photograph of a chef's hands in a white uniform, carefully garnishing a plated dish with fresh green herbs. The dish on the white plate features a piece of seared meat, a slice of citrus, blueberries, a raspberry, and some leafy greens. The background is softly blurred, showing other plates and the kitchen environment.

Celebration

Two Courses Plated

Client chooses a minimum of 1 starter or 1 dessert and 1 entrée

STARTERS

Caesar Salad Romaine, Parmesan, and Croutons

Market Salad Mandarin Oranges, Strawberries, Grapes, Pecans, Feta, and a Raspberry Vinaigrette

Spinach Dip Creamy Spinach Dip with Tortilla Chips

DESSERTS

New York Style Cheesecake
Whipped Cream and Fresh Berries

Key Lime Pie

Triple Chocolate Cake

ENTREES

Sirloin Steak Rosemary Garlic Mashed Potatoes, and Roasted Broccoli
\$65 per guest

Grilled Ginger Glazed Salmon
Sautéed Spinach, Roasted Broccoli and Carrots, Wild Rice and White Wine Butter
\$55 per guest

Blackened Chicken Alfredo
Linguine, Roasted Garlic, and Cherry Tomatoes
\$50 per guest

Chicken Penne Pasta
Roasted Peppers, Tomatoes, Spinach, Mushrooms, Pesto, and Shaved Parmesan
\$45 per guest

Entrée priced is inclusive of two courses.

Planner to communicate designated course per guest 7 days prior to event.

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

An additional charge of \$10.00 per guest applies for groups of less than 15 guests.



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.

Executive

Three Courses Plated

Client to choose a minimum of 1 starter or 1 dessert and 1 entrée

STARTERS

Caesar Salad Romaine, Parmesan Crisp, and Toasted Croutons

Mixed Garden Salad Feta, Strawberries, Almonds, and a Raspberry Vinaigrette

Caprese Salad Spring Lettuce, Tomato, Fresh Mozzarella, Basil, and Balsamic Reduction

French Onion or Broccoli Cheddar Soup

DESSERTS

New York Style Cheesecake Whipped Cream and Fresh Berries

Double Chocolate Cake

Triple Berry Tart

ENTREES

Grilled Beef Tenderloin

Hollandaise, Grilled Asparagus, Roasted Sweet Potatoes *\$85 per guest*

Braised Short Ribs Red Wine Demi, Whipped Potatoes, Braised Kale and Spinach *\$75 per guest*

Dry Rubbed Chicken Breast Chicken Glace, Roasted Red Potatoes, and Fresh Green Beans *\$65 per guest*

Soy & Ginger Glazed Salmon Jasmine Rice, Sautéed Spinach *\$65 per guest*

Roasted Sage & Mustard Pork Loin Mashed Sweet Potatoes, Charred Asparagus *\$65 per guest*

Grilled Marinated Vegetables Basil Pesto, Zucchini, Red Peppers, Mushrooms, and Asparagus *\$55 per guest*

Entrée priced is inclusive of two courses.

Planner to communicate designated course per guest 7 days prior to event.

Plated events include Bread and Butter and Full Beverage Services.

An additional charge of \$10.00 per guest applies for groups of less than 15 guests.

Receptions



Action Stations

Pasta Bar Cavatappi and Penne Pastas, Green Peas, Mushrooms, Parmesan, Italian Sausage, Grilled Chicken, Spinach, Marinara, and Alfredo Sauces

\$250 per 15 guests

Mac & Cheese Station Elbow Macaroni Tossed with a Classic Cheese Sauce and Chipotle Jack Cheese Sauce. Choice of Herb Breadcrumbs, Bacon, Chicken, Shrimp, Broccoli, Caramelized Onions, Marinated Tomatoes, and Assorted Shredded Cheeses

\$175 per 15 guests

Guacamole Bar Smashed Fresh Avocado, Pico, Tomato, Red Onion, Cucumber, Lime, Cilantro, Garlic, Roasted Corn, Pineapple, and Bacon

\$75 per 15 guests

Ice Cream Sundae Bar Vanilla and Chocolate Ice Cream, Fudge & Caramel Sauces, Salted Pretzels, Peanut Butter Cups, Brownie Morsels, Gummy Bears, Graham Cracker Crumbles, Sprinkles, Cherries, and Whipped Cream

\$75 per 15 guests

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

Minimum of 3 combined selections from action, presentation, and carving station required for an event.

1 chef attendant required for each station.

Chef attendant fee is \$35/hr.



All prices subject to a Service charge and Sales tax. Both are subject to change.
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Presentation Stations

Artisan Cheese & Charcuterie Assorted Cured Meats, Imported Cheese, Olives, Gherkins, Grain Mustard, Honey, Preserves, Nuts, Crostini, and Crackers
\$50 per 15 guests

Shellfish Station Shrimp, Oysters on the Half Shell, and Crab Claws with Hot Sauce, Cocktail Sauce, and Lemon
\$125 per 15 guests

Vegetable Crudit  Fresh Vegetables with French Onion, Yogurt Dill, and Buttermilk Ranch Dips
\$50 per 15 guests

Chips & Dip Kettle Chips with Caramelized Onion Dip, Spinach Dip, Crumbled Bacon, Scallions, and Diced Tomatoes
\$75 per 15 guests

Pricing based is based on 90 minutes for health and safety standards.
Minimum of 3 combined selections from action, presentation, and carving station required for an event.

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Carving Stations

Grilled Beef Tenderloin Chimichurri,
Peppercorn Pan Gravy, Horseradish Cream
\$250 per 15 guests

Slow Roasted Beef Prime Rib Horseradish
Cream, Beef Jus, Whipped Butter, Warm Rolls
\$275 per 15 guests

Maple Glazed Pork Loin Whole Grain Mustard
and Fruit Chutney
\$300 per 15 guests

Herb Roasted Breast of Turkey Rolls,
Cranberry Citrus Sauce, and Herb Gravy
\$300 per 15 guests

Roasted Salmon Lemon, Caper,
and Dill Cream
\$350 per 15 guests

Carving Station Enhancement: (2 included)

\$150 per 15 guests

Grilled Asparagus *\$150*

Fresh Green Beans *\$150*

Sauteed Spinach *\$100*

Roasted Broccoli & Carrots *\$150*

Garlic Mashed Potatoes *\$175*

Whipped Sweet Potatoes *\$175*

Roasted Red Potatoes *\$175*

Basmati Rice *\$150*

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

Bread & butter service included with all carving stations

Minimum of 3 combined selections from action, presentation, and carving station required for an event.

1 chef attendant required for each station. Chef attendant fee is \$35/hr.



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[Return to TOC](#)

Beverages



[Return to TOC](#)

Beverage Service

Full Beverage

Bottled Water, Assorted Sodas, Freshly Brewed Coffee and Decaf Upon Request

\$150 per 15 guest

Cold Beverages

Bottled Water, Assorted Sodas, and Fresh Brewed Sweet & Unsweet Tea

\$100 per 15 guest

Coffee & Hot Tea

Regular, Decaf Coffee, and Hot Tea Service

\$75 per 15 guest

Beverage Refresh

Full Beverage Refresh *\$50 per 15 guest*

Coffee & Hot Tea Refresh *\$25 per 15 guest*

Cold Beverage Refresh *\$35 per 25 guest*

A La Carte

Smart Water *\$6 per bottle*

Coca-Cola, Diet Coke, or Sprite *\$5 per item*

Simply Orange Juice *\$4 per bottle*

Protein Drinks *\$6 per bottle*

Freshly Brewed Sweet & Unsweet Tea *\$4 per guest*

Superfood Smoothies *\$8 per bottle*

Infused Water *\$25 per pitcher*

Beverage service is priced in 4-hour increments and refreshes in 2-hour increments. An additional charge of \$5.00 per guest applies for groups of less than 15 guests.

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Bar Service

Cocktails, Wine, & Beer



House Bar \$10/each

- House vodka
- House gin
- House scotch
- House rum
- House tequila
- House brandy
- House bourbon/whiskey

Premium Bar \$11/each

- Premium vodka
- Premium gin
- Premium scotch
- Premium rum
- Premium tequila
- Premium brandy
- Premium bourbon/whiskey

Beer Selections

- Domestic beer \$7/each
 - Coors, Budweiser, Miller
- Craft/Imported beer \$8/each
 - IPA, Amber, Wheat, Stout

House Wine \$40/bottle

- House wine

Premium Wine \$50/bottle

- Premium wine

Non-Alcoholic Beverages

- Soda: Coke products, bottle juices, bottled water \$4/each
- Sparkling Water \$4/each

There is a Bar Set Up Fee and Hourly Bartender Fee

There's an additional charge for each additional hour over 4 hours

1 bartender required for every 50 guests.