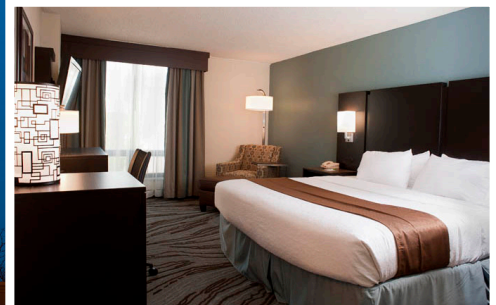




# *Special Event Planner & Menu*



*Contact the professional sales team at Holiday Inn Hotel & Conference Center Rock Island to plan your next Event!*

*Holiday Inn • 226 17<sup>th</sup> Street • Rock Island, IL 61201 • 309-794-1212*

# General Information



## at a glance

Number of Floors 8  
 Number of Guest Rooms 172  
 Number of Conference Rooms 9  
 Complimentary Parking

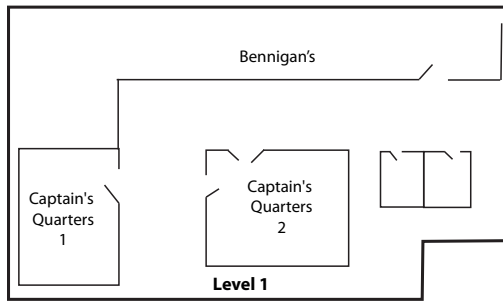
### Standard Guest Room Amenities

37-inch flat screen HDTV  
 Complimentary Wireless High Speed Internet  
 Voice Mail  
 Microwave  
 Mini Refrigerator  
 Hair Dryer  
 Coffee Maker  
 Iron & Ironing Board  
 Same Day Laundry Service  
 Clock Radio  
 Oversized Desk  
 Room Service

24 Hour Business Center  
 Extensive Fitness Center  
 Indoor Swimming Pool & Whirlpool

Check - In 3:00 pm  
 Check-Out 12:00 pm

**Bennigan's Bar & Grill on-site!**



Meeting Room	Dimensions (L x W)	Square Footage	Theater	Classroom	U-Shape	Banquet	Conference
Grand Ballroom	47 x 110	5,438	800	400	85	500	250
Ballroom 1	103 x 56	2,992	300	180	70	240	180
Ballroom 2	47 x 52	2,444	300	225	60	250	150
Salon 1	25 x 17	425	35	25	15	30	20
Salon 2	25 x 17	425	35	25	15	30	20
Salon 3	25 x 17	425	35	25	15	30	20
Retreat	48 x 40	1,920	75	40	30	100	60
Captain's Quarters 1	31 x 26	806	50	40	25	50	25
Captain's Quarters 2	38 x 24	912	50	40	25	50	25



# Audio/Visual Services

## audio visual

*Priced per item per day.*

### VIDEO & COMPUTER EQUIPMENT

*40" Color TV & DVD Player  
Projector and Screen*

### MICROPHONES & SOUND EQUIPMENT

*Wireless Lavalier Microphone  
Handheld Wired Microphone  
Handheld Wireless Microphone*

### PROJECTION SCREENS

*8' x 8' Tripod Screen*

### AUDIO & SOUND SYSTEMS

*4 Channel Mixer  
Large Powered Speaker  
(one speaker for up to 2 microphones)  
Small Powered Speaker*

### EQUIPMENT AVAILABLE AT NO CHARGE

*Wireless Internet Access  
Toll Free Calls*

### MEETING ACCESSORIES & SUPPLIES

*Flipchart with Pad & Markers  
Poster Easel (A-Frame)  
AC Extension Cord or Powerstrip  
Laser Pointer  
Audiovisual Cart with power strip  
Polycom Speaker Phone  
Podium*

### TELEPHONE ACCESS

*Direct Dial Extension with long distance  
(Priced per day. Not available in every guest room.)*

*All prices are per day fees and are subject to service charge and sales tax.*

*Enhance your video presentation through the use of our in-house audio sound system.*

### PROCEDURES & TECHNICAL LABOR

*Audiovisual Setup Package (30 minutes)*

*A technician will assist with the set-up, power, testing, and tape down of your presentation; for use with client equipment, includes AC power cords and strips:*

### DELIVERY & PICK UP

*To ensure proper receipt of your packages please address them in care of your Hotel representative and note your name, group name and event date. The Hotel can provide limited assistance in placing pick-up orders for packages. We ask that you prepare packages to include company account information and that you schedule and authorize pick-up.*





# Breakfast Selections

## plated breakfast

All breakfast selections are served with a glass of fresh orange juice, regular and decaffeinated coffee, tea, and served with country biscuits.  
Priced per guest.

### The Heartland

Two farm fresh scrambled eggs and a generous helping of breakfast potatoes with choice of sausage, bacon or ham steak.  
Substitute 4 oz. Sirloin for an additional fee.

### Eggs Benedict

Lightly poached eggs served on Canadian bacon and toasted English muffin covered in creamy Hollandaise, served with breakfast potatoes and fresh fruit. Available for groups of 25 or less.

### Country Skillet Egg Casserole

Layers of diced ham, sun dried tomatoes, green onions, mushrooms and potatoes baked within an egg casserole and topped with melted Cheddar, served with warm cinnamon apple compote or chilled fresh fruit cup.

### Classic Breakfast Croissant

A flaky butter croissant piled high with shaved ham, eggs and Cheddar, served with breakfast potatoes and chilled fresh fruit cup.

### Texas French Toast

Hand dipped Texas toast, grilled golden brown, then lightly dusted with powdered sugar and served with hot buttery syrup, smoked sausage patties and fresh fruit cup.



## breakfast buffets

All breakfast buffets include assorted juices, regular and decaffeinated coffee, and tea.  
30 person minimum required for buffets. Priced per guest.

### Sunrise Morning

Fresh seasonal fruit display • Danish Breakfast potatoes

#### Choose one egg:

Freshly scrambled eggs • Country skillet egg casserole

#### Choose two meats:

Smokehouse bacon • Sausage • Ham

### Bountiful Brunch

Fresh seasonal fruit display • Breakfast potatoes  
Chef's vegetable selection

Bakery Fresh Muffins & Danish • Pasta salad

#### Choose one egg:

Traditional Eggs benedict • Cheddar egg strata  
Southwestern scrambled eggs

#### Choose two:

Smokehouse bacon • Sausage • Ham • Baked Chicken

### Omelet Station or Waffle Bar

Made to order omelettes or waffles served with a variety of toppings. Minimum of 30 guests. Egg Beaters available upon request. Price additional to buffet.

**add a chef attended omelet station to any buffet!**



## morning breaks

*All breaks are priced per guest.*

### **Classic Continental**

*Regular and decaffeinated coffee, herbal tea, assorted bottled juices, fresh Danish, muffins, and donuts.*

### **Deluxe Continental**

*Regular and decaffeinated coffee, herbal tea, assorted bottled juices, Danish, muffins, donuts, and sliced fresh fruit display.*

## specialty breaks

### **After School Break**

*Regular and decaffeinated coffee, herbal tea, milk, and an assortment of freshly baked jumbo cookies and brownies.*

### **The Health Nut**

*Regular and decaffeinated coffee, iced tea, herbal tea, bottled spring water, granola bars, assorted yogurt, mixed nuts and whole fresh fruit.*

### **The 7th Inning Stretch**

*Hot pretzel bites with mustard, melted Cheddar cheese sauce, mini corn dogs, buttered popcorn, tortilla chips & queso, assorted soft drinks, and bottled water.*

### **Chocoholic Break**

*Regular and decaffeinated coffee, herbal tea, assorted soft drinks, bottled water, chocolate cookies and brownies, assorted chocolate candies, and chocolate dipped strawberries.*

## beverages

**Regular or Decaffeinated Coffee**

**Iced Tea, Fruit Punch or Lemonade**

**Assorted Veryfine 100% Bottled Juice**

**Skim, Whole or Chocolate Milk**

**Soft Drinks & Bottled Water**

**Hot Chocolate**

**Hot Tea**

## breakfast items

*All break items are priced per dozen unless otherwise noted.*

**Assorted Fruit Yogurt**

**Danish**

**Cinnamon Rolls**

**Donuts**

**Assorted Fresh Muffins**

**Bagels with Cream Cheese**

**Fresh Sliced Fruit Display**

## snacks

*All break items are priced per pound unless otherwise noted.*

**Mixed Nuts**

**Dry Roasted Peanuts**

**Potato Chips & Pint of Dip**

**Gardetto's Snack Mix**

**Fruit 'n Nuts Trail Mix**

**Pretzel Bites with Queso**

**Ballpark Popcorn**

**Tortilla Chips & Queso**

**Fresh Cookies**

**Brownies**

**Whole Fresh Fruit**

**Granola & Fruit Bars**

**Ice Cream Bars**

**Assorted Candy Bars**





# Lunch Sandwiches & Salads

## luncheon sandwiches

Served with kettle chips, regular and decaffeinated coffee, iced tea, and lemonade. Priced per guest.

### **Croissant Club**

Flaky butter croissant stuffed with ham, turkey, Swiss & Cheddar cheeses and topped with bacon, lettuce, and tomato.

### **BLT Wrap**

Tucked inside this garden tortilla are crispy bacon, lettuce, diced tomato, and red onion.

### **Bacon Chicken Melt**

Tender grilled breast of chicken topped with sautéed peppers, onions, maple cured bacon, and melted Jack cheese on a Kaiser roll.

### **New York Deli Sub**

Shaved Turkey Breast, Cured Ham, Tender Roast Beef and Swiss Cheese piled high on a fresh hoagie roll topped with lettuce, tomato, red onion, mild peppers and vinaigrette dressing.

### **Hot Philly Cheesesteak**

Tender Roast Beef, sautéed green peppers, onions and mozzarella cheese piled high on a fresh Hoagie Roll.

### **Wrap It Up Chicken Salad**

Tucked inside this tomato tortilla is our fresh, Creamy Chicken Salad with lettuce, diced tomato and red onion rings.

**Add soup du jour, pasta, or potato salad for an additional fee.**

## boxed lunch selections

Boxed luncheons with disposable service, delivered to your conference room. Luncheons include appropriate condiments. Priced per guest.

### **Classic Deli Sandwich**

Choice of ham, turkey, and beef sandwiches with cheese. Choice of coleslaw, potato salad, pasta salad, or potato chips. Includes a large freshly baked cookie.

### **Italian Style Sub Sandwich**

An Italian Festival of cold cuts, cheese, onion and tomato with herbed vinaigrette dressing, served on a hoagie roll. Served with choice of coleslaw, potato salad, pasta salad, or potato chips. Includes freshly baked cookies.

## luncheon salads

All luncheon salads are served with Chef's basket of baked rolls, butter, regular and decaffeinated coffee, iced tea, and lemonade. Priced per guest.

### **Chicken Caesar Salad**

Crisp romaine leaves tossed in tangy Hickory Caesar dressing and Romano cheese, accented by tomato wedges, and croutons, then topped with grilled chicken. Substitute grilled salmon or shrimp for an additional fee.

### **Marinated Sirloin Salad**

Marinated London Broil atop spring greens, red onion, diced tomato, and Feta cheese, served with Raspberry Vinaigrette dressing.

### **Chef's Salad**

Traditional arrangement of ham, turkey, bacon, American & Swiss cheeses, hard-boiled eggs, tomatoes, and green onion. Served over mixed greens with choice of dressing.

### **Country Fried Chicken Salad**

Tossed greens topped with our special recipe batter fried chicken strips, and served with a tangy honey mustard sauce.



# Hot Plated Lunches

## luncheon plates

Hot Plated Lunches are served with baked rolls and butter, regular and decaffeinated coffee, iced tea and lemonade. Priced per guest.

### **Chicken Tortellini Alfredo**

Tender boneless breast of chicken mixed with our tri-colored tortellini pasta stuffed with ricotta cheese and sautéed in a rich Alfredo, served with shredded Romano.

### **Mushroom Chicken Marsala**

Tender boneless chicken breast, sautéed and topped with our Chef's own mushroom sauce, served over a bed of pasta.

### **Sliced Pork Loin**

Seasoned and roasted pork loin topped with creamy tomato and mushroom sauce, served with choice of roasted red potatoes or garlic mashed potatoes and selection of fresh vegetable.

### **Pineapple Chicken Teriyaki**

Lightly marinated chicken breast in oriental sauce with grilled pineapple served on a bed of white rice and medley of steamed fresh vegetables.

### **Traditional Four-Cheese Lasagna**

Layers of seasoned ground beef and cheese baked inside this traditional favorite. Served with garlic bread and medley of fresh vegetables.

### **Roasted Vegetable Stir Fry**

A medley of roasted fresh vegetables stir-fried in a tangy Asian sauce, served over a bed of rice pilaf.

### **Southwest Salmon**

A salmon filet seasoned with a mild chili and lime rub served over crispy fried potatoes and steamed fresh vegetables.

### **London Broil**

6 oz. marinated sirloin carved and smothered with a demi-glaze of sautéed mushrooms and onions, served with choice of garlic-mashed, roasted baby red or baked potatoes with a medley of steamed fresh vegetables.

**Add a side salad or soup du jour for an additional fee.**

**add a rich chocolate layer cake!**





# Lunch Buffets

## luncheon buffets

All buffets are served with regular and decaffeinated coffee, iced tea, and lemonade. Priced per guest. Minimum guarantee of 30 guests.

### Deli Luncheon

Sliced turkey, ham and roast beef  
Cheddar and Swiss cheeses  
Tomato, dill pickle spears, red onion  
Potato chips, and assorted breads.

#### Choose three:

Tossed salad with assorted dressings  
Pasta salad  
Potato salad  
Coleslaw  
Cottage cheese

### Baked Potato & Salad Bar

Soup du jour  
Tossed salad with assorted dressings  
Assorted salads  
Large Idaho potatoes  
Cheddar cheese sauce  
Sour cream, butter, chives, and bacon pieces  
Steamed broccoli  
Diced chicken

### Taste of Italy

#### 2 Entrées

#### 3 Entrées

Caesar salad  
Fresh baked garlic breadsticks  
Pasta salad  
Fresh seasonal vegetables

#### Choice of Entrées

Chicken Parmesan  
Lasagna (Traditional or meatless)  
Tri-colored tortellini with Alfredo sauce  
Baked cheese ravioli with marinara sauce  
Chicken Picatta  
Baked Cavatelli

### Down Home Lunch Buffet

#### 2 Entrées

#### 3 Entrées

Tossed salad with assorted dressings  
Creamy potato salad  
Sautéed green beans, pearl onions and bacon  
Garlic smashed potatoes

#### Choice of Entrées

Herb roasted chicken  
Sliced pork loin  
Chicken Supreme

#### Western Roundup

Sliced barbecue pork  
Fried chicken  
Country green beans  
Baked beans  
Coleslaw  
Cornbread  
Assorted rolls

### Mexican Fiesta

Fried corn shells and flour tortillas  
Shredded lettuce, cheese, and diced tomatoes  
Peppers and onions  
Seasoned beef and chicken  
Refried beans  
Spanish rice  
Bean & cheese enchiladas

### The Company Picnic

Grilled chicken breasts, hamburgers, brats  
Assorted Kaiser rolls and buns  
Garden greens with toppings  
Potato salad  
Coleslaw  
Potato chips  
Baked beans  
Buttered corn  
Tomato slices, lettuce, red onion, and pickle spears







## plated dinners

All Plated Entrées are served with choice of salad, choice of starch, fresh seasonal vegetables, rolls with butter, regular and decaffeinated coffee, iced tea, and lemonade. Priced per person. Add soup du jour for an additional fee.

### step 1

Choose your salad:

House salad with assorted dressing • Caesar Salad  
Spinach Salad with assorted dressing

### step 2

Choose one starch:

Baked Potato • Au Gratin Potatoes • Duchess Potato  
Roasted New Baby Red Potato • Garlic Mashed Potatoes  
Penne pasta in garlic butter • Rice Pilaf

### step 3

Choose your entrée:

#### \*Roasted Prime Rib of Beef

10 oz.

12 oz.

Generous portions of Prime Rib slow roasted and served with creamy horseradish and au jus.

#### \*Grilled Filet Mignon

8 oz.

A steak lover's favorite. Bacon wrapped tenderloin served with our creamy Béarnaise sauce.

#### Stuffed Flounder

A delicate white fish stuffed with a seafood mussolini and topped with hollandaise.

#### Chicken Marsala

Grilled boneless chicken breast drizzled with mushroom Marsala sauce.

#### Pecan Crusted Salmon

Fresh Atlantic salmon seasoned and topped with roasted pecans and topped with beurré blanc sauce.

#### Chicken Picatta

Grilled boneless chicken breast sautéed in white wine and topped with lemon butter capers.

#### Chicken Supreme

Tender, boneless breast of chicken sautéed and topped with our own supreme sauce, served on a bed of long grain wild rice and a medley of steamed vegetables.

#### Iowa Pork Chop

Thick 10 oz. Iowa chop stuffed with our unique apple sage dressing and smothered with sweet and sour wild mushroom sauce.

#### Chicken Oscar

Grilled chicken breast topped with hollandaise, asparagus spears, snow crab, and mushroom cap.

#### Vegetable Lasagna

Sheets of al dente pasta with fresh cut vegetables and seasoned cheese sauce topped with grated Parmesan cheese.

#### \*Duet Medley

A designer duet featuring your choice of two entrées from the list below paired with the appropriate starch and vegetable:

- Petite Filet Mignon
- Pecan Crusted Salmon
- Grilled Skewer of Shrimp
- Grilled Chicken Cortez
- London Broil
- Sliced Pork Loin
- Grilled Chicken Breast Supreme

\*Steak and roasted beef items are cooked to a warm pink center unless otherwise specified.



## dinner buffets

Our dinner buffets include fresh steamed vegetables, fresh rolls, butter, regular and decaffeinated coffee, iced tea and lemonade. Priced per guest. Minimum of 50 guests.

### Two Entrée Buffet

3 salads  
1 starch

### Three Entrée Buffet

3 salads  
1 starch

## step 1

Choose your entrée or Carving Station:

**Sliced London Broil with Bell Pepper Sherry Sauce**

**Roast Beef Jardinière**

**Bacon Wrapped Steak Medallions**

**Asiago Chicken Pasta**

**Chicken Breast Supreme**

**Chicken Picatta**

**Chicken Marsala**

**Chicken Cordon Bleu**

**Country Fried Chicken**

**Herb Crusted Cod**

**Sliced Pork Loin in Rosemary Sauce**

**Sliced Pitt Ham in Honey Glaze**

**Roast Turkey with Sage Dressing**

**Traditional Lasagna**

**BBQ Baby Back Ribs**

## Buffet Upgrades

### Chef's Carving Station

Add the following hand-carved presentations to any of the dinner buffet options. Carved entrées count as one entrée selection.

Carving fee is applied per person for each item.  
The carving fee is in addition to the buffet pricing.

### Roast Turkey

Whole roasted turkeys, carved and offered with a Wild Berry demi-glaze.

### Slow Roasted Inside Round of Beef

Round of beef slow-roasted to perfection, offered with Bourbon demi-glaze and creamy horseradish.

### Prime Rib of Beef

Herb-rubbed prime rib, served with creamy horseradish and au jus.

### Loaded Baked Potato Toppings

Add sour cream, green onions, bacon, cheddar cheese, and butter to the buffet line.

## step 2

Choose three salads:

Tossed Salad with Assorted Dressings • Fresh Fruit & Melon Salad  
Caesar Salad • Old Fashioned Potato Salad • Pasta Salad  
Sweet Cream Ambrosia Salad • Coleslaw Cottage Cheese  
Marinated Cucumber and Tomato Salad • Snow Pea Salad  
Spring Vegetable Salad • Three Bean Salad

## step 3

Choose one starch:

Baby New Potatoes • Garlic Mashed Potatoes • Rice Pilaf  
Au Gratin Potatoes • Lemon Buttered Penne Pasta



# Hors D'oeuvres

## hot selections

*Priced per 50 pieces.*

**New Orleans Style Chicken Bites**

**Swedish or BBQ Meatballs**

**Fried Mozzarella with Marinara**

**Bacon Wrapped Water Chestnuts**

**Mini Quiche**

*Assorted Seafood and spinach.*

**BBQ or Buffalo Chicken Strips**

**Stuffed Seafood or Sausage Mushrooms**

**Chicken Teriyaki Kabobs**

**Peppered Beef Kabobs**

**Buffalo Wings with Celery & Bleu Cheese Dip**

**Fried Ravioli with Marinara Sauce**

**Breaded Mushrooms**

**Chicken Santa Fe Egg Rolls with Pineapple Sauce**

**Creamy Spinach Artichoke Dip with Tortilla Chips**

**Cocktail Franks**

**Coconut Shrimp**

**Wonton Shrimp**

**Crab Cakes**

**Jerk Pork Kabobs with Pineapple**

## chilled selections

*Priced per 50 pieces.*

**Turkey Pinwheels**

*Stuffed with spinach and cream cheese.*

**Bruchetta**

**Chocolate Dipped Strawberries**

**Jumbo Cocktail Shrimp**

*Served with tangy cocktail sauce.*

**Cucumber Pita Points**

*Served with dilled mustard sauce.*

**Southwestern Hummus with Pita Points**

**Fruit Kabob**

**Caprese Skewer**

**Enjoy your hor d'oeuvres  
served butler-style for an  
additional fee.**



# Displays & Action Stations

## displays

Minimum of 30 guests.

### Imported Cheeses & Fruit Display

Brie, smoked Gouda, smoked Cheddar, and dilled Havarti served with an array of berries and Melba toast.

### Smoked Atlantic Salmon

Garnished and served with herbed cream cheese, capers and miniature bagels.

### Vegetable Display with Pepper Ranch Dip

### Fresh Fruit Display with Yogurt Dip

### Cheese & Cracker Tray

Assorted cheese with cracker medley.

## hospitality packages

All hors d'oeuvres packages are priced per guest. Each package includes reception-style service for a period of 1.5 hours and displayed for 2 hours. Minimum of 50 guests and priced per person. Maximum of 100 guests.

### Mix 'n' Mingle

A delicious array of fried mozzarella cheese, stuffed mushrooms, baked meatballs (BBQ & Swedish), vegetable crudité, and our turkey pinwheels stuffed with cream cheese and spinach. Passed butler-style for an additional fee.

### The Ice Breaker

The following selections are included: Bacon wrapped water chesnuts, ham and cream cheese cornucopia on crackers, bruschetta, mini quiche and mini kabobs. Passed butler-style for an additional fee.

### Mingle All The Way

Presented at four stations throughout the room:

- Peel and eat shrimp, served with lemons and cocktail sauce
- Teriyaki beef or chicken kabobs and spring egg rolls
- Assorted cheese and fresh fruit
- Zesty buffalo wings, celery and creamy blue cheese dressing.

## action stations

Our exciting stations are attended by our Chef, priced per person, and require a minimum of 50 paid guests. Action Stations are an additional fee when added to any Hospitality Package.

### Fajita Fiesta Station

Fresh seasoned beef and fajita chicken strips mixed with peppers and onions and made to order from our Chef. Accompaniments include: flour tortillas, corn tortilla chips, salsa, sour cream, guacamole, green onions, cheese and refried beans.

### Midwest Station

From the Carver (choose two of the following).

- Baron of Beef
- Roasted Boneless Turkey Breast
- Glazed Pitt Ham
- Pork Loin



## desserts

*Desserts are priced per guest, per piece.*

### **Cheesecake**

*Plain  
New York  
Raspberry  
Turtle*

### **Black Forrest Cake or Raspberry Torte**

### **Chocolate Suicide Cake**

### **Layer Cake**

*Chocolate  
German Chocolate  
Lemon Crème*

### **House Made Pies**

*Pumpkin  
Apple  
Cherry*

### **Pecan Pie**

### **Key Lime Pie**

### **Crème Pies**

*Coconut  
Banana  
Chocolate  
Oreo*

### **Mousse**

*Chocolate  
Strawberry*



## specialty dessert stations

*Specialty desserts are priced per guest, per serving*

### **Ice Cream Sundae Station**

*Buffet of vanilla and strawberry ice cream, whipped topping, nuts, sprinkles, chocolate sauce, hot fudge, caramel sauces, maraschino cherries and wafers.*

### **Bananas Foster**

*Bananas caramelized to perfection with brown sugar, butter and brandy, served our way with Pralines and Crème over crepes.*

### **Coffee Cordials**

*After dinner delights! We present coffee service with the appropriate toppings and your choice of Bailey's Irish Crème, Amaretto or Kahlua.*





## liquor

	classic	call	premium
Vodka	Aristocrat	Smirnoff	Grey Goose • Tito's
Rum	Aristocrat	Bacardi • Malibu • Captain Morgan	Bacardi • Malibu • Captain Morgan
Gin	Aristocrat	Beefeater	Tanqueray
Tequila	Juárez	Giro	José Cuervo
Brandy/Cognac	Christian Brothers	Christian Brothers	Hennessy
Whiskey	Distiller's Pride	Seagram's 7 • Canadian Club	Jack Daniels
Scotch	Dewar's	Johnny Walker Red	Chivas Regal
Bourbon	Distiller's Pride	Jim Bean	Maker's Mark

## wine

May change based upon availability - wine list available upon request.

### House

Cabernet Sauvignon, White Zinfandel, Moscato, and Chardonnay.

### Premium

Alamos Malbec  
 Cupcake Chardonnay  
 Beringer White Zinfandel  
 Fetzer Chardonnay  
 Blackstone Merlot  
 Fetzer Cabernet Sauvignon  
 Ecco Domani Pinot Grigio  
 Woodbridge Moscato  
 Korbel Champagne

## beer

### Domestic

Miller Lite, Coors Lite, Budweiser, Bud Light, Michelob Ultra, and O'Doul's.

### Premium

Heineken, Corona, Sam Adams, Blue Moon, and New Castle.

## other options

House Champagne Toast  
 House Champagne  
 Premium Half Barrels  
 Domestic Half Barrels

## bar packages

### Individual (prices listed per drink)

Classic Cocktails  
 Call Cocktails  
 Premium Cocktails  
 House Wine  
 Domestic Beer  
 Premium Beer  
 Soda

### Hourly (call for pricing)

### Domestic Beer and Soda Package • 7 Hours

1 Draft Beer Choice  
 2 Draft Beer Choices  
 Domestic Bottles

Add House Wine for an additional fee

All-Night Soda Package

\$40 Bartender fee per hour applied to all bars that do not meet or exceed \$350 in total beverage sales per bar.

**Please see our policies page for an important notice regarding the service of alcohol.**