

Cateríng 2016

WWW.SeaWorldGroupEvents.com Prices Do Not Include Service Charge and Applicable Taxes

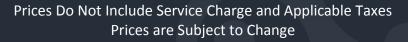
Welcome



Let us exceed your expectations with uncompromising quality and exceptional service. No matter what the occasion—an incentive program, product launch, awards banquet, convention kick-off or closing event—we offer a sea of possibilities with a wide range of menu selections to suit your budget.

Formal or casual, picnics to gourmet, the only limitation is your imagination. Experience SeaWorld's culinary cuisine from a whole new perspective. Your guests will thank you for it.







Breakfast Buffet

Express Continental

Seasonal Fresh Fruit Assorted Muffins and Danish Freshly Brewed Coffee, Decaffeinated Coffee and Tea Chilled Fruit Juices

\$13

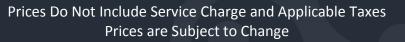
Deluxe Continental

Seasonal Fresh Fruit Assorted Muffins and Danish Steel Cut Oatmeal Bar Blue Agave Syrup, Brown Sugar, Raisins, Chopped Walnuts, Assorted Fruit Yogurt Cups with Crunchy Granola Freshly Brewed Coffee, Decaffeinated Coffee and Tea Chilled Fruit Juices

\$17

Sunrise Buffet

Seasonal Fresh Fruit Yogurt Cups with Crunchy Granola Steel Cut Oatmeal Bar Blue Agave Syrup, Brown Sugar, Raisins, Chopped Walnuts, Assorted Fruit Scrambled Eggs French Toast with Maple Syrup and Powdered Sugar Crisp Bacon and Country Link Sausage Home-Style Potatoes Assorted Pastries Freshly Brewed Coffee, Decaffeinated Coffee and Tea Chilled Fruit Juices





Breakfast Plated/ A La Carte

PLATED

Seasonal Fresh Fruit Scrambled Eggs, Chorizo, Cheese Refried Beans Ortega Potatoes Salsa Freshly Brewed Coffee and Tea **\$13** Seasonal Fresh Fruit Scrambled Eggs Country Link Sausage Crisp Bacon Home-Style Potatoes Assorted Pastries Freshly Brewed Coffee and Tea **\$15**

ADD-ONS/ A LA CARTE

Action Stations

Incredible Omelets 4 Chef-Carved Ham 4 Create Your Own Breakfast Burrito 5 Yogurt & Oatmeal Bar 4

Warm Sandwiches 5

Bagel, Canadian Bacon, Egg, Cheese Croissant, Ham, Egg, Cheese English Muffin, Sausage Patty, Egg, Cheese

Breakfast Burritos 5

Chorizo, Egg, Potatoes, Beans, Cheese Diced Ham, Egg, Beans, Potatoes, Cheese

Muffins*28 Danish* 28 Croissants*, Preserves, Butter 28 Bagels,* Cream Cheese 28 Cinnamon Rolls* 32 Fresh Brewed Coffee & Assorted Tea* 36 Coffee Bar Upgrade (1) 3 Flavored Creamers, Variety of Specialty Sugars Coffee Bar Upgrade (2) 4 Whipped Cream, Cinnamon Sticks, Orange Peel, Shaved Chocolate Hot Spiced Apple Cider* 26 Hot Chocolate, Whipped Cream* 26 Assorted Bottled Juice 3 Apple, Orange, Cranberry Milk 3

> *Per Gallon/ Per Dozen 1 Gallon = 16-18 cups



Lunch Plated Entrees

Served with Fresh Locally Grown Vegetables, Fresh Rolls & Butter , Ice Water, Freshly Brewed Coffee and Tea

Classic Caesar Salad

Crisp Romaine, Toasted Croutons, Grated Parmesan Cheese and Caesar Dressing

Cheese Enchiladas

Corn Tortillas filled with Mexican Cheeses and Topped with a Red Enchilada Sauce. Served with Rice, Refried Beans and Pico de Gallo.

Tres Leche Cup

\$23

Greek Salad

Crisp Romaine, Fresh Tomatoes, Cucumbers, Olives, Red Onions and Feta Cheese

Cilantro Marinated Chicken

Tender Breast of Marinated Chicken Sautéed in a Cilantro Herb Sauce served alongside Mashed Garlic Potatoes

Fresh Fruit Tart

\$24

Classic Caesar Salad

Crisp Romaine, Toasted Croutons, Grated Parmesan Cheese and Caesar Dressing

Chicken Penne Pasta

Penne Pasta, Creamy Basil Pesto Sauce and Tender Strips of Chicken Breast accompanied by a Garlic Breadstick

Chocolate Mousse Cake

\$24

Edamame Salad

Spring Mix, Edamame, Bell Peppers and Miso Dressing

Fresh Sustainable Salmon

Freshly Grilled Salmon with Teriyaki Glaze and Rice Pilaf

Flourless Chocolate Cake



Lunch *Buffet*

Classic

Macaroni Salad OR Italian Pasta Salad Caesar Salad

Mesquite Turkey Chipotle Wrap (Vegetarian Wrap Available Upon Request) Pulled BBQ Beef Sliders Individual Bag of Chips Fresh Fruit Cups

House Bakery Cookie Assortment

Assorted Soda & Bottled Water \$23

All-American

Red-Skinned Potato Salad with Dill & Sour Cream Tossed Green Salad

Angus Beef Sliders

Mac & Cheese Bar Bacon Bits, Shredded Cheese, Chives, Blue Cheese, Buffalo Sauce, Breadcrumbs, Diced Jalapenos

Vegetarian Baked Beans

Miniature Fruit and Pecan Tarts

Assorted Soda & Bottled Water \$25

Baja

Caesar Salad Fresh Fruit Cups with Tajin *"Build Your Own" Tacos* Carne Asada Fresh Sustainable Fish Flour and Corn Tortillas Lettuce, Cheese, Sour Cream, Guacamole Assorted Salsas

> Cheese Quesadillas Spanish Rice Cuban Black Beans

Caramel Cheesecake Flourless Chocolate Cake

Assorted Soda & Bottled Water \$26

Gourmet

"Build Your Own" Chopped Salad Chef-Carved: Tri-Tip, BBQ Chicken Toppings: Bell Pepper, Red Onion, Green Apple, Cucumber, Tomato, Edamame, Sliced Almonds, Olives, Feta Cheese, Dried Cranberries, Shrimp Dressings: Sesame, Balsamic, Ranch

> Open Face Sandwiches & Wraps Grilled Chicken Caesar Flatbread Mesquite Turkey Chipotle Wrap Smoked Salmon, Olive Baguette Havarti Cheese, Pretzel Bun

Pot a Crème Cups Pepper Lime Marinated Strawberries Assorted Soda & Bottled Water



Hors d'oeuvres A La Carte

(Priced Per Piece)

<u>COLD</u>

California Maki Sushi Roll 2.5 Pepper Lime Marinated Strawberries 2.5 Red Potatoes, Pesto Cream Cheese 2.5 Grilled Vegetable Skewer, Yogurt Raita 2.5 Lemon Chili Pepper Marinated Fruit Skewer 2.5 Caprese Mozzarella Skewer 2.5 Tomato Basil Bruschetta 2.5 French Brie Crostini, Pomegranate Balsamic Onion Confit 2.5 Crudité Shooter, Avocado Ranch Dressing 2.5 Pickled Watermelon Prosciutto Canapé 3 Pink Shrimp Escabeche 3 Ahi Poke Cone 3.5 Calamari Salad, Edible Chili Lime Spoon 3.5 Smoked Salmon Cream Cheese Canapé 3.5 Crab Stuffed California Artichoke 4

<u>HOT</u>

Cream Cheese Jalapeno Popper 2.5 Cheese Spanakopita 2.5 Cuban Meatball 2.5 Chicken Tender, Ranch Dip 2.5 Asiago Cheese Quesadilla, Salsa 2.5 Asparagus Asiago Cheese, Phyllo Dough 2.5 Chipotle Chicken Skewer 2.5 Lemon Butter Chicken Skewer 2.5 Portobello Mushroom, Fontina Cheese, Puff Pastry 2.5 Hoisin BBQ Chicken Skewer 2.5 Duck Lumpia, Sweet Chili Sauce 2.5 Pork Tenderloin Skewer, Plum Sauce 3 Chicken Vegetable Quesadilla, Salsa 3 Crab Meat Spinach Stuffed Mushroom 3.5 Bacon wrapped Scallop 3.5 Organic Tomato Soup Shooter, Grilled Goat Cheese Bite 3.5 Filet Mignon Skewer, Chimichurri Sauce 4 Crab Cake, Herb Aioli 4 Lamb Chop Lollipop, Rosemary Glaze 4.5



Hors d'oeuvres *Packages* (Pieces /Rates are Per Person)

California Crudité & Artisan Cheese 12.5

Colorful Crudité - Carrots, Asparagus, Haricot Verts Marinated Olives, Heirloom Tomatoes, Fresh Basil, Mozzarella Cheese *Cheese Board* -Gorgonzola and French Brie with Lavash Crackers Port Salut and Spanish Manchego with Mini Breadsticks

Charcuterie & Cheese 13.5

French Brie, Pepper Jack, Spanish Manchego Salami, Prosciutto, Cured Ham Pickled Olives, Whole Grain Mustard Multi-Grain Baguette, Asiago Baguette

Entertain 13.5

French Brie Crostini, Pomegranate Balsamic Onion Confit California Maki Sushi Roll Duck Lumpia, Sweet Chili Sauce Organic Tomato Soup Shooter, Grilled Goat Cheese Bite Hoisin BBQ Chicken Skewer

Celebrate 15.5

Pink Shrimp Escabeche Crudité Shooter, Avocado Ranch Dressing Organic Tomato Soup Shooter, Grilled Goat Cheese Bite Lemon Butter Chicken Skewer Filet Mignon Skewer, Chimichurri Sauce

Amaze 17.5

Calamari Salad, Edible Chili Lime Spoon Pickled Watermelon Prosciutto Canapé Bacon wrapped Scallop Filet Mignon Skewer, Chimichurri Sauce Organic Tomato Soup Shooter, Grilled Goat Cheese Bite



Food Stations Experience

BOLD

Pulled Pork Jalapeno Slider Cilantro Cabbage Slaw, Hoisin Honey BBQ Sauce

Crazy Chips Our Sauce, Jack Cheese, Guacamole, Salsa

<u>FUN</u>

Lo Mein Noodle Stir Fry

Chicken, Shrimp or Tofu, Ginger Soy Sauce, Cabbage, Carrots To Go Boxes, Chop Sticks

FRESH

Chef-Carved Roast Turkey

Chilled Grilled Asparagus, Cranberry Mayonnaise, Dinner Rolls Caesar Salad Crisp Romaine Lettuce, Original Anchovy Dressing, Shaved Asiago Cheese Quinoa Pilaf

Mushrooms, Green Onions

YUM

Assorted Miniature Pastries, Whale Tail Cake Pops

Freshly Brewed Coffee, Decaffeinated Coffee & Tea Assortment



Food Stations Savor

Station 1

Chef-Carved Black Angus Tri-Tip

Assorted Miniature Rolls, Creamed Horseradish, Papaya Salsa

California Salad

Mixed Greens, Dried Cranberries, Sliced Almonds, Feta Cheese, Balsamic Vinaigrette

Red-Skinned Potato Salad

Dill, Sour Cream, Bacon

Chilled Marinated Asparagus

Station 2

Penne Bolognaise Penne Marinara Caesar Salad Garlic Breadsticks Fresh Grated Parmesan

Station 3

Sustainable Fresh Fish Tacos Shredded Green Cabbage, Diced Tomatoes, Chopped Onions, Sour Cream Sauce, Salsa Corn Tortillas Spanish Rice Cuban Black Beans

Station 4

Ultimate Cheesecake Bar

Assorted Cheesecake Chocolate Sauce, Caramel Sauce, Raspberry Sauce, Toffee Crunch, Oreo Crumbles, Whipped Cream Freshly Brewed Coffee, Decaffeinated Coffee & Tea Assortment

\$**39**



Food Stations Explore

Design Your Own Menu \$45

SALADS (Select 4) Spinach Salad Spinach, Romano Cheese, Hard Boiled Egg, Bacon and Dijon Vinaigrette Caesar Salad Romaine Lettuce, Grated Parmesan Cheese, Toasted Croutons and Caesar Dressing Tossed Green Salad Fresh Greens tossed with Carrots, Cucumbers, Tomatoes and Shredded Red Cabbage Panzanella Salad Cucumbers, Olives, Tomatoes and Croutons tossed in a Vinaigrette Dressing California Salad Mixed Greens, Dried Cranberries, Sliced Almonds, Feta Cheese and Balsamic Vinaigrette Caprese Salad Fresh Tomatoes, Mozzarella and Basil with a Balsamic Glaze Crisp Tofu Salad Spring Mix, Edamame, Bell Peppers and Miso Dressing Honey Glazed Grilled Vegetable Salad Marinated Squash, Zucchini, Carrots, Red and Green Bell Peppers Grilled on a Wood Burning Grill, tossed with Mixed Greens and Balsamic Vinaigrette Gorgonzola Ravioli	ENTRÉE (Select 3 – 1 Beef Item Only) Meat or Vegetable Lasagna Generous Layers of Pasta, Ricotta Cheese, Marinara Sauce and Mozzarella Cheese accompanied with the choice of a Hearty Meat Sauce or a variety of Local Fresh Sautéed Vegetables Chicken Dijon Lightly Breaded Dijon Mustard Marinated Chicken Breast Sprinkled with Parmesan Cheese and baked to a Golden Brown Stuffed Pasta Shells Jumbo Pasta Shells stuffed with Ricotta Cheese, Fresh Garlic & Parsley, cooked al dente and topped with Marinara Sauce and Mozzarella Cheese Cilantro Chicken Herb Marinated Chicken Breast Topped with a Creamy Cilantro Sauce Pulled Pork, Beef or Turkey Slider Catch of the Day Fresh Sustainable Local Fish Selection Prepared with Chef's Choice of Sauce Beef and Broccoli Thin Sliced Marinated Tri-Tip Sautéed with Onions and Broccoli in a Sherry and Soy Demi-Glaze Shrimp Scampi Baked in a White Wine, Garlic, Butter Sauce topped with Feta Cheese, Tomatoes and Garnished with Fresh Chopped Basil
Gorgonzola Ravioli Tossed in Lemon and Olive Oil Dressing Fresh Seasonal Fruit Salad	Lo Mein Noodle Stir Fry with Tofu and Chicken Prepared with Ginger Soy Sauce, Cabbage and Carrots
	Chef-Carved Black Angus Tri-Tip, Roasted Chipotle Turkey or Bacon Wrapped Pork Tenderloin
DESSERTS (Select 2 A La Carte <u>or</u> 1 Station) <u>A La Carte</u> Pot a Crème Chocolate Mousse Cake Tiramisu Assorted Mini Pastries Pepper Lime Marinated Strawberries Flourless Chocolate Cake Caramel Cheesecake Colorful French Macarons (add \$2.00++ per person) <u>Station</u> Ultimate Cheesecake Station Build Your Own S'mores Waffles on a Stick with Sweet & Savory Toppings	STARCH (Select 1) Quinoa Pilaf with Mushrooms & Green Onions Mashed Garlic Potatoes Roasted Red-Skinned Rosemary Potatoes Rice Pilaf Pasta Alfredo Smashed Red-Skinned Potatoes Gnocchi Served with Fresh Locally Grown Vegetables, Assorted Dinner Rolls, Freshly Brewed Coffee, Decaffeinated Coffee and Tea



Food Stations Indulge

SUSTAINABLE SEAFOOD

Chef-Grilled Pink Shrimp*, Wasabi Mayo Salmon Steamer Basket, Miso Broth, Bok Choy Organic Quinoa, Green Onions, Mushrooms Chinese Broccolini

FREE RANGE

Korean Baby Back Ribs, Bulgogi Sauce Free Range Chicken, Lemon Butter Roasted Fingerling Potatoes, Rosemary, Garlic Tofu Salad, Spring Mix, Edamame, Peppers

CALIFORNIA CRUDITE & ARTISAN CHEESE

Colorful Crudité, Carrots, Asparagus, Haricot Verts Marinated Olives, Heirloom Tomatoes, Fresh Basil, Mozzarella Cheese *Cheese Board -*Gorgonzola, French Brie, Lavash Crackers Port Salut, Spanish Manchego, Mini Breadsticks

DESSERT DISPLAY

Flourless Chocolate Cake Miniature Cheesecake Tiramisu Cups Fruit Cups, Tajin

FRESHLY BREWED

Regular & Decaffeinated Coffee Tea Assortment Flavored Creamers, Specialty Sugars

\$65

*May be upgraded to Grilled Sea Scallops for an additional 4++ per person



Food Stations Live Action

(Add a Chef-Enhanced Station to Any Menu)

Carving Station 8 Ham/ 10 Turkey/ 12 Tri-Tip/ 18 Beef Tenderloin Choose from a Variety of Meats to Enhance your Dinner Menu

Build Your Own Tacos Locos 14

Choice of 2 Meat Selections—Shrimp, Napoles, Skirt Steak, Chicken, Fish Assorted Salsas, Spanish Rice, Cuban Black Beans

Sustainable Seafood (Seasonal) 18

Jumbo Shrimp, Oysters, Ahi Tuna

Slider Station 14

Choice of 2—Pulled Kahlua Pork, BBQ Brisket, BBQ Chicken, Angus Beef, Lamb Crazy Chips with Guacamole, Pico de Gallo, Pepper Jack Cheese, Our Sauce

Yukon Gold Mashed Potato or Sweet Potato Martini 8

(Baked Russet Potato & Sweet Potato Bar also available) Creamy Potato &/or Sweet Potato, a Variety of Hot and Cold Toppings, Served in a Martini Glass

Gourmet Mac & Cheese 8

Variety of Hot & Cold Toppings

Stir Fry in a Box 8

Lo Mein Noodles with Cabbage, Carrots and Ginger Soy Sauce topped with guest's choice of Chicken, Shrimp and Tofu and served in a To-Go Box with Chopsticks

Risotto Bar 8

Creamy Risotto Cooked on Site and Blended with Meat and Vegetarian Toppings of Guest's Choice

Pasta Bar 8

Penne Pasta with a Choice of Sauce(s) and Toppings, Caesar Salad and Garlic Breadsticks

Sushi Station 10

Hand Rolled Maki Sushi, Sea Weed Salad and Pickled Asian Cucumber; Add Spicy Tuna for \$4

Build Your Own Crazy Chips 6

Fresh House-Made Potato Chips with Guacamole, Pico de Gallo, Pepper Jack Cheese, Our Sauce, Nacho Cheese and Bacon Crumbles

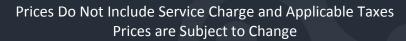
Waffles on a Stick 6

Fluffy Made to Order Waffles on a Stick with an Assortment of Sweet & Salty Toppings

Drip Coffee Bar 4

Rich Sumatra, Flavorful Kenyan and Bold Kona Coffees Brewed Upon Order, Flavored Creamers and a Variety of Specialty Sugars

Build Your Own Menu with a Selection of Live Action Stations—Ask Sales Representative for Pricing





Food Stations Specialty Desserts

Add a Specialty Dessert Station to Any Menu

Chocolate Fountain *13 Milk Chocolate Served with Assorted Items for Dipping*

Ultimate Cheesecake Station 6

Assorted Cheesecake Flavors, Chocolate Sauce, Caramel Sauce, Raspberry Sauce, Toffee Crunch, Oreo Crumbles, Whipped Cream

Sweet Table 13

Assorted Mini Pastries, Assorted Mousse in Chocolate Cups, Chocolate Covered Almond Clusters, Chocolate Truffles, Dark and White Chocolate Covered Strawberries, Mini Cannoli, Imported Cheese Display, Freshly Brewed Coffee, Decaffeinated Coffee and Assortment of Tea

Candy Station 6

Choice of 4 Candy Selections (total of 8 ounces of candy per person)

Build Your Own S'mores 13

Graham Crackers, Marshmallows, Ghirardelli Chocolate

Assorted French Macaron Display 10

Assortment of Flavors—Sea Salt Caramel, Pistachio, Chocolate, Raspberry

Please ask about our Edible Dessert Centerpieces



Plated Dinner

Served with Fresh Locally Grown Vegetables, Dinner Rolls & Butter, Ice Water, Freshly Brewed Coffee and Tea

Classic Caesar Salad

Crisp Romaine, Toasted Croutons, Grated Parmesan Cheese and Caesar Dressing

Chili Lime Chicken and Fresh Sustainable Alaskan Salmon

A Boneless Breast of Chili Lime marinated Chicken paired with baked filet of Salmon in a Jalapeno Beurre Blanc Sauce served alongside Quinoa Pilaf

Tres Leche Strawberry Mousse

\$35

Wedge Salad

1/4 Ice Berg Lettuce, Plum Tomatoes, Blue Cheese and Balsamic Glaze Pan Seared Chicken and Filet Mignon

A Boneless Breast of Chicken and Sautéed Filet Mignon with Port Wine Butter accompanied by Fingerling Potatoes with Roasted Garlic

Assorted Miniature Pastries

\$39

House Salad

Romaine, Red Onion, Mandarin Orange, Gorgonzola and Raspberry Vinaigrette

Filet Mignon and Bacon wrapped Shrimp

Sautéed Filet Mignon with Port Wine Butter served alongside Crispy Bacon wrapped Shrimp and Mashed Garlic Potatoes

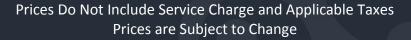
Tiramisu

\$40

Vegetarian Options Available

Alternative Options

Starter French Onion Soup Organic Tomato Basil Soup Greek Salad **Starch** Pecan Rice Pilaf Roasted Red-Skinned Rosemary Potatoes **Dessert** Caramel Cheesecake Crème Brulee Cappuccino Mousse Chocolate Grand Marnier





Children's Menu/ A La Carte

CHILDREN'S MENU

Create-Your-Own Kid's Meal 11.5

ENTRÉE (Select 2)

Cheese Quesadilla Hot Dog Chicken Nuggets Grilled Cheese Sandwich Penne Pasta, Meatballs, Marinara Sauce Cheese Pizza SIDE ITEM (Select 2) Macaroni & Cheese Corn on the Cob Green Peas & Carrots Tater Tots Mixed Vegetables DESSERT (Select 1) Shamu Cookie Jell-O Cup Chocolate Chip Cookie Rice Krispy Treat Fresh Fruit

All meals are plated. A minimum of 50 children is required for a buffet set-up.

A LA CARTE

BEVERAGES

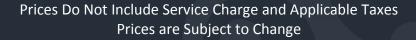
Milk 2 Coffee Bar Upgrade (1) - Flavored Creamer and Variety of Specialty Sugars 3 Soda 3 Bottled Water 3 Sparkling Water 3 Assorted Bottled Juices - Orange, Apple, Cranberry 3 Coffee Bar Upgrade (2) -Whipped Cream, Cinnamon Sticks, Orange Peel, Shaved Chocolate 4 Iced Tea* 22 Lemonade* 22 Fruit Punch* 22 Hot Chocolate with Whipped Cream* 26 Hot Spiced Apple Cider* 28 Freshly Brewed Coffee & Hot Tea Service* 36

SNACKS

Shamu Ice Cream Bars 3 Whale Tail Cake Pops 3 Caramel Corn 3 Popsicle 3 Ice Cream Cookie Sandwich 3.5 Nachos 4 Cheddar Fish* 15 Party Mix* 18 Wasabi Peas* 18 Assorted Cookies* 21 Mixed Nuts* 24 Granola Bars* 24 Assorted Chocolate Dipped Cookies* 28 Hot Pretzels Served with Mustard and Cheese* 36 Shamu Cookies* 36

*Per Gallon/ 1 Gallon = 16-18 cups

*Per Dozen/ Per Pound





Bar Service

A complete bar can be set-up in select reception and dining areas. This requires a \$600 cumulative bar guarantee per bar. The bar can be set-up o a host or no-host (cash) basis with beverage prices charged per drink. On all hosted bars a service charge will be added. Kegs of beer or bottled wine served at the table will not be considered part of your bar guarantee. If the bar guarantee is not met, you will be charged the difference. A bar inventory will be taken before and after your event. You are welcome to be present during the inventory.

FULL SERVICE BAR

BEER 7 Budweiser Bud Light Stella Artois Shock Top Red Trolley Corona Stone IPA O'Doul's SPIRITS 8/14 Seagrams Jack Daniels Bourbon Smirnoff Vodka Tanqueray Gin Bacardi Rum Jose Cuervo Tequila Captain Morgan Rum Johnny Walker Black LIQUEURS 9 B&B Cognac Amaretto Grand Marnier Kahlua Bailey's Irish Cream WINE 7/7.5 William Hill Chardonnay Leese-Fitch Cabernet SIP Moscato William Wycliff Brut, Champagne

NON-ALCOHOLIC 3

Soda Juice Sparkling Water Bottled Water

Brands Subject to Change Without Notice Premium Service Bar Also Available

HOSTED BAR PACKAGES-BY THE HOUR/ DRINK TICKET

BEER, WINE & NON-ALCOHOLIC

1 Hour	\$14	
2 Hour	\$22	
3 Hour	\$30	
4 Hour	\$36	

STANDARD COCKTAILS

1 Hour	\$17
2 Hour	\$25
3 Hour	\$33
4 Hour	\$39

Drink Ticket \$8

PREMIUM COCKTAILS

1 Hour	\$20
2 Hour	\$28
3 Hour	\$36
4 Hour	\$42

Drink Ticket \$9



Drink Ticket \$7



CHARDONNAY

House White William Hill, Napa CA 27 Kendall Jackson, Sonoma CA 30 Frei Brothers, Russian River, Sonoma CA 35 Sterling, Napa CA 42

FOOD FRIENDLY & INTERESTING WHITES

Ecco Domani Pinot Grigio, Tre Venezie Italy 27 MacMurray Ranch Pinot Gris, Russian River, Sonoma CA 32

SPARKLING & CHAMPAGNE

SIP, Moscato, CA 32 William Wycliff Brut, CA 34 Roederer Estate Brut, CA 42 Louis Roederer Champagne, Brut Premier, Reims France 70

CABERNET SAUVIGNON

House Red Leese-Fitch, Sonoma CA 30 Turning Leaf Coastal Reserve, Central Coast 31 Kendall Jackson, Sonoma CA 32 Frei Brothers, Alexander Valley, Sonoma CA 40 Sterling, Napa CA 46

MERLOT

Indigo Hills, San Francisco Bay CA 29 Frei Brothers, Dry Creek CA 34 Sterling, Napa CA 42

FOOD FRIEDNLY & INTERESTING REDS

McWilliams Hanwood Estate Shiraz, Australia 29 Rancho Zabaco Heritage Vines Zinfandel, Sonoma CA 32 Anapamu Syrah, Paso Robles CA 35 MacMurray Ranch Pinot Noir, Sonoma Coast CA 36

