



## DOUBLE TREE MINDFUL MEETINGS & SPECIAL EVENTS

**"EXCEEDING YOUR EXPECTATIONS IS OUR #1 PRIORITY!"**

# Catering Menu

*DoubleTree by Hilton Hotel Richardson*

## **General Information**

*Thank you for selecting the DoubleTree by Hilton for your upcoming meeting or special event. We look forward to providing you and your guests with personalized and professional attention from our Catering and Banquets Team as well as all of our hotel staff. The following information is a guideline for you in planning your event.*

*Menus, audio visual, phone, internet arrangements, meeting requirements, and all details pertaining to your event must be finalized with your catering representative no later than 7 days prior to your event.*

**Audio Visual Services** | Our onsite Audio Visual Specialist will be delighted to assist you with any audio visual requirements. All audio visual items are assessed with a 22% taxable service charge and 8.25% state sales tax. Audio visual items are deemed confirmed 3 days prior to the event. Cancellation within 24 hours will be assessed full charges.

**Beverages** | The hotel holds a liquor license granted by the liquor commission and is held responsible for complying with its regulations. To ensure the proper regulations of our licensed premises, no alcoholic beverages may be brought into or taken out of the hotel function space. All beverages will be dispensed by the hotel servers and bartenders.

**Guarantees** | A guaranteed number of attendees is due by noon, 3 business days prior to your function. If no guarantee is provided, the expected attendance at the time of contract signing becomes the guarantee. The guarantee is the minimum number for which you will be charged. The hotel will be prepared to serve 5% over your guarantee count. Should your actual attendance exceed your guarantee you will be charged for the actual number of attendees. The final guarantee must be at least 90% of the meeting set.

**Time** | Note that all functions will be set 15 minutes prior to the start time. The following standards are provided to assist you in the scheduling and with budgeting your catered functions:

- ◆ All continental and breakfast buffets are serviced for 2 hour, refreshed and replenished as necessary during this time according to par levels.
- ◆ All planned breaks are serviced for a ½ hour, refreshed and replenished as necessary during this time according to par levels.
- ◆ All luncheon buffets are serviced for 2 hours, refreshed and replenished as necessary during this time according to par levels.
- ◆ All dinner buffets, stations, reception displays and carving stations are serviced for 2 hours, refreshed and replenished as necessary during this time according to par levels.

**Food** | All food and beverage prepared by the hotel is to be consumed on premise and cannot be removed after the event. Enclosed for your consideration are suggested menu selections. In addition, we would be more than happy to discuss alternative recommendations for a customized menu.

**Shipping and Receiving** | All materials shipped to the Hotel must be properly packaged and labeled with the following: name of organization, on-site contact, meeting planner, date of function, name of hotel event contact, and number of boxes in the shipment. The Hotel reserves the right to refuse packages that appear damaged, and assumes no liability for the condition of their contents. Packages sent to the Hotel will be the sole responsibility of the meeting planner or the designated representatives. The Hotel will receive up to 10 boxes complimentary per meeting. A surcharge of \$15 per box will be assessed for each additional package. Packages weighing over 50 lbs will be assessed an additional \$5 handling charge. The Hotel will not accept responsibility for materials delivered 5 days prior to the function. Storage of any perishable items must be pre-approved. All outgoing boxes must be made with the client's designated shipping company for pick up. The Hotel is not responsible for any packages left beyond 24 hours after the conclusion of the meeting. If an extended storage is requested, additional fees may apply.

**Hotel Liability** | The Hotel reserves the right to inspect and control all private functions. The customer agrees to be responsible for any damages that may occur in the hotel. The Hotel will not assume responsibility for damage to or loss of any articles and merchandise brought into the hotel. With advance notice, we can assist in arranging for security officers for an additional fee.

**High Speed Internet Service** | If you have a need for wireless or wired high speed internet, a fee of \$250 per day per meeting space will be assessed for this service. Please ask your Catering Sales Manager for details regarding specific wiring needs.

**Set-Up Change Fee** | An additional labor fee will be assessed for groups that change meeting room set up less than 24 hours prior to the start of the function.

**Late Change Fee** | An additional fee of \$150 may be assessed per change to banquet event order within 48 hours of arrival.

**Room Assignment** | Function rooms are assigned according to the anticipated number of guest. The hotel reserves the right to reassign function space in order to best accommodate our guests.

**Delivery Services** | Amenity bag and packet distribution to guest rooms will be assessed a fee of \$5 (+tax) each.

**Music** | Hotel management must approve any band, disc jockey service or other amplified music. The Hotel does not allow amplified music in our public or courtyard areas. The Hotel offers a quiet enjoyment policy for all hotel guests. To guarantee this policy for all our guests, all music must be scheduled to end by 12am, unless otherwise negotiated with Catering Manager at signing of contract.

**Signage and Decoration** | All signage must be professionally created, displayed, and approved by the Hotel.

**Promotional Material** | Please discuss any requirements for hanging of banners, posters or any other promotional materials with your catering contact. Items may not be posted, nailed, screwed or otherwise attached to columns, walls, floors, furniture or other parts of the building. Decorations provided by the guest must be approved prior to arrival and removed at the end of each function. The Hotel will not be responsible for storage of props or decorations. Any type of confetti may be assessed a \$300(+tax) clean up fee.

**Sales Tax and Service Charge** | All food, beverage, room rental , audio visual and other rental equipment are subject to a hotel service charge of 22% and 8.25% state sales tax.

*Contact our award winning Social Catering Sales Manager, Derrick Spillman, at 972-808-5381 or [Derrick.Spillman2@hilton.com](mailto:Derrick.Spillman2@hilton.com) to book your next meeting or special event. You want be disappointed!*



Special Group Offer:

Triple The Rewards & Win BIG with the  
Doubletree by Hilton Hotel Richardson

Planners That Book & Host Their Programs

Now – December 31, 2019 with a Minimum Catering Spend of \$3,000

Receive a Complimentary One Hour Reception for attendees  
(Beer, Wine and Hotel's Choice of Light Appetizers)

**\*\*\*Hotel Service Charge and Sales Tax is Not Included In Minimum Spend\*\*\***





## EVENT TECHNOLOGY

### MEETING ACCESSORIES

Multi Outlet AC Power Strip	\$ 10.00
A-Frame Tripod Easel	\$ 10.00
48" Rolling A/V Cart with skirting	\$ 20.00
Laser Pointer	\$ 30.00
Whiteboard with Markers	\$ 45.00
Phone line for credit card machines	\$ 50.00
Teleconference Phone	\$ 75.00
PolyCom Conference Phone	\$ 125.00
4 - Channel Mixing Console	\$ 60.00
12 - Channel Mixing Console	\$ 125.00

### SCREENS

6 ft Screen with Skirt	\$ 50.00
8 ft Screen with Skirt	\$ 60.00

### WIRED/WIRELESS MICROPHONE

UHF Handheld or Lavalier	\$ 150.00
Standing Lectern Microphone	\$ 50.00

### FLIPCHART PACKAGE

(1) Flipchart Stand with Pad	
(2) Color Markers	
(1) Pad Refill	\$ 65.00

### LCD PROJECTOR PACKAGE

(1) 2000 ANSI Lumens Projector	
(1) Draped Skirted AV Cart	
(1) Screen (up to 8 ft)	
All necessary cables and power	
(24 hour notice required)	

### INTERNET ACCESS

(initial connection)	\$250.00
----------------------	----------

All Food, Beverage,  
Room Rental, A/V and  
Labor is subject to a  
22% Service Charge and  
8.25% Sales Tax.

## Preferred Vendors:

**Photographers:** Southern Flare Photography  
817-277-0477 or 817-772-1414

Dominique Wright & W Photography  
214-329-8510

Deandra Alyssa Photography  
956-975-9199

**DJ Services:** Clinton Blade aka DJ 008  
214-454-8023

DJ Frances Jaye  
214-923-1585

DJ Marques Gardner (DJ Yo)  
870-814-7522

**Baker:** Derek Smtih – Cake Xscape  
817-791-0506

**Casino Rental:** Crystal Walker – Idea Fountain  
817-734-3733 Direct  
214-865-8556 Dallas Office

## EXECUTIVE MEETING PACKAGE

**\$75.00 per person**

(Minimum of 20 guests or \$50 Fee Will Be Charged)

### **\*\*\*Breakfast Buffet\*\*\***

Sliced Seasonal Fruit Display

Grits

Scrambled Eggs

Southern Home Fries

Sausage Links

Country Bacon

Biscuits & Butter

Individual Fruit Yogurts

Assorted Cereals & Milk

Decanters of Assorted Orange, Apple and Cranberry Juices

Freshly Brewed Regular & Decaffeinated Coffee & Assorted Hot Teas

### **\*\*\*Mid-Morning Refresh of Beverages\*\*\***

### **\*\*\*Plated or Lunch Buffet\*\*\***

(Group may choose from one of the Plated or Buffet Menus!)

### **\*\*\*Afternoon Break\*\*\***

(Group may choose from one of the Break Menus!)

### **\*\*\*Projection Accessory Package\*\*\***

Includes Projector Cart, Screen, Appropriate Cables and Power

Flipchart with Markers on Easel

Complimentary Meeting Room (appropriate space assigned based on group size and requirements)

All food, beverage, room rental, audio visual and other rental equipment are subject to a hotel service charge of 22% and 8.25% state sales tax.

## DIRECTOR'S CHOICE PACKAGE

**\$65.00 per person**

(Minimum of 20 guests or \$50 Fee Will Be Charged)

All food, beverage, room rental, audio visual and other rental equipment are subject to a hotel service charge of 22% and 8.25% state sales tax.

### \*\*\*Breakfast Buffet\*\*\*

Sliced Seasonal Fruit Display

Scrambled Eggs

Home Fries

Freshly Baked Assorted Muffins

Sliced Breakfast Breads with Butter & Preserves

Freshly Brewed Regular & Decaffeinated Coffee & Assorted Hot Teas

### \*\*\*Lunch Buffet\*\*\*

Fresh Garden Salad with Ranch and Balsamic Vinaigrette Dressings

Braised Short Ribs

Pan Seared Citrus Lime Chicken Breast

Roasted Seasonal Vegetables

Garlic Mashed Potatoes

Warm Dinner Rolls with Butter

Apple Cobbler with Whip Cream

Freshly Brewed Regular & Decaffeinated Coffee

Iced Tea and Water

### \*\*\*Classic Break\*\*\*

Assorted Freshly Baked Cookies

Fudge Brownies

Whole Fruit

Assorted Soft Drinks

Chef's Choice of Fruit of Vegetable Infused Water

Freshly Brewed Regular & Decaffeinated Coffee

### \*\*\*Projection Accessory Package\*\*\*

Includes Projector Cart, Screen, Appropriate Cables and Power

Flipchart with Markers on Easel

Complimentary Meeting Room (appropriate space assigned based on group size and requirements)

## MANAGER'S SPECIAL PACKAGE

**\$55.00 per person**

(Minimum of 20 guests or \$50 Fee Will Be Charged)

All Food, Beverage,  
Room Rental, A/V and  
Labor is subject to a  
22% Service Charge  
and 8.25% Sales Tax.

### \*\*\*Breakfast Buffet\*\*\*

Assortment of Freshly Baked

Muffins and Croissants

Bagels with Cream Cheese,

Butter & Preserves

Basket of Assorted Whole Fresh Fruit

Decanters of Assorted Juices

Freshly Brewed Regular & Decaffeinated Coffee & Assorted Hot Teas

### \*\*\*Doubletree Deli Delight Lunch Buffet\*\*\*

Garden Salad with Ranch & Italian Dressings

Assorted Meats & Cheese to Include: Shaved Roast Beef, Smoked Turkey,

Black Forest Ham With Cheddar, Jack & Swiss Cheese

Lettuce, Sliced Tomatoes, Onions & Pickles

Assorted Deli Breads & Condiments

Potato Chips

Assorted Freshly Baked Cookies

Water and Freshly Brewed Iced Tea

Freshly Brewed Regular & Decaffeinated Coffee

### \*\*\*Classic Break\*\*\*

Assorted Cookies

Fudge Brownies

Whole Fruit

Assorted Soft Drinks

Bottled Water

Regular & Decaffeinated Coffee & Iced Tea

### \*\*\*Projection Accessory Package\*\*\*

Includes Projector Cart, 6'x8' Tripod Screen, Appropriate Cables and Power

Flipchart with Markers on Easel

Complimentary Meeting Room (appropriate space assigned based on group size and requirements)

## JR EXECUTIVE HALF DAY MEETING PACKAGE

**\$48.00 per person**

(Minimum of 20 guests or \$50 Fee Will Be Charged)

All Food, Beverage,  
Room Rental, A/V and  
Labor is subject to a  
22% Service Charge  
and 8.25% Sales Tax.

### **\*\*\*Breakfast Buffet\*\*\***

Assortment of Freshly Baked

Muffins and Croissants

Bagels with Cream Cheese,

Butter & Preserves

Individual Flavored Yogurts

Basket of Assorted Whole Fresh Fruit

Decanters of Assorted Juices

Freshly Brewed Regular & Decaffeinated Coffee & Assorted Hot Teas

### **\*\*\*Mid-Morning Refresh of Beverages\*\*\***

### **\*\*\*Plated or Lunch Buffet\*\*\***

(Group may choose from one of the Plated or Buffet Menus!)

### **\*\*\*Projection Accessory Package\*\*\***

Includes Projector Cart, 6'x8' Tripod Screen, Appropriate Cables and Power

Flipchart with Markers on Easel

Complimentary Meeting Room (appropriate space assigned based on group size and requirements)

## BEAT THE TRAFFIC HALF DAY MEETING PACKAGE

**\$40.00 per person**

(Minimum of 20 guests or \$50 Fee Will Be Charged)

All Food, Beverage,  
Room Rental, A/V and  
Labor is subject to a  
22% Service Charge  
and 8.25% Sales Tax.

### \*\*\*Breakfast Buffet\*\*\*

Assortment of Freshly Baked

Muffins and Croissants

Bagels with Cream Cheese,

Butter & Preserves

Individual Flavored Yogurts

Basket of Assorted Whole Fresh Fruit

Decanters of Assorted Juices

Freshly Brewed Regular & Decaffeinated Coffee & Assorted Hot Teas

### \*\*\*Mid-Morning Refresh of Beverages\*\*\*

### \*\*\*Grab-N-Go Boxed Lunch \*\*\*

Only (1) Selection per Every 10 Guests

#### Choice of Sandwiches Below to include the following:

Whole Fruit , Lay's Potato Chips , DoubleTree "Signature" Cookie and Bottled Water

Individual Condiments & Silverware

#### DoubleTree Club

Roasted Turkey, Smoked Ham,

Apple Wood Smoked Bacon,

Provolone Cheese, Lettuce, & Tomato on

Whole Wheat and Rye Breads

#### Turkey Wrap

Fresh Roasted Turkey,

Provolone Cheese, & Arugula

Rolled in a Sundried Tomato Tortilla

with Citrus Herb Aioli

#### Chicken Salad Croissant

Roasted Chicken Breast with Raisins

Sweet Grapes on a Fresh Buttery

Croissant

#### Vegetarian Wrap

Lettuce, Tomato, Sweet Onions, Squash Zucchini,

Portobello Mushrooms Pesto Sauce in a Spinach

Tortilla Chips, Pickle Wedge,

DoubleTree "Signature" Cookie

### \*\*\*Projection Accessory Package\*\*\*

Includes Projector Cart, 6'x8' Tripod Screen, Appropriate Cables and Power

Flipchart with Markers on Easel

Complimentary Meeting Room (appropriate space assigned based on group size and requirements)

## A La Carte

### Beverage Service

Sodas and Bottled Water	\$3.50 each
Assorted Bottled Juices	\$4.00 each
Assorted Juices (Orange, Apple, Cranberry)	\$20.00 per carafe
Red Bull / Monster	\$5.00 per can
Lemonade, Fruit Punch or Iced Tea	\$32.00 per gallon
Regular & Decaffeinated Coffee and Hot Tea	\$42.00 per gallon



All Food, Beverage, Room Rental, A/V and Labor is subject to a 22% Service Charge and 8.25% Sales Tax.

### Breakfast Additions

Sausage Biscuits and Individual Fruit Yogurts	\$33.00 per dozen
Granola or Energy Bars	\$48.00 per dozen
Sliced Fresh Seasonal Fruit	\$36.00 per dozen
Whole Fresh Fruit in Season	\$6.00 per person
Assorted Cereals with Milk	\$36.00 per dozen
	\$5.00 each

### Bakeshop and Snacks

Freshly Baked Doubletree Chocolate Chip Cookies	\$34.00 per dozen
Freshly Baked Assorted Cookies	\$34.00 per dozen
Sugar, Peanut Butter and Macadamia Nut	
Lemon Bars	\$34.00 per dozen
Fudge Brownies	\$34.00 per dozen
Fresh Baked Muffins	\$36.00 per dozen
Cinnamon Rolls	\$36.00 per dozen
Assorted Bagels with Cream Cheese	\$34.00 per dozen
Freshly Baked Quick breads	\$30.00 per dozen
Fresh Baked Fruit Filled Danish	\$36.00 per dozen
Dry Snacks (Peanuts, Potato Chips, Chex Mix, Pretzels)	\$5.00 per person
Homemade Salsa or Chili Con Queso with Tortilla Chips	\$45.00 per gallon
Jumbo Pretzels	\$34.00 per dozen



## Gourmet Coffee Station | \$10

Priced per Person & Refreshed for 2 hours

Minimum Order of 20 people

Freshly Brewed Regular & Hazelnut Coffee  
Decaffeinated Coffee, Hot Chocolate, & Selection of  
Specialty Hot Tea Served with Whipped Cream  
Shaved Chocolate, Cinnamon, & Rock Sugar

## Desserts

### Reception Style Assorted Dessert Display | \$400

*Choice of 3, Per 150 Pieces*

Key Lime Torte

Pecan Tasse

Chocolate Dipped Fruit Tart

Cheesecake Bites with Seasonal Berries

Milk Chocolate Dipped Strawberries

Chocolate Cream Cups

Lemon Torte with Raspberry Garnish

## Dessert Station | \$14

Minimum Order of 20 People

Milk Chocolate Fondue with Strawberries, Pound  
Cake, Marshmallows, Pretzels, Pecan Tasse Bites  
Key Lime Tartlets, Mini Cheesecakes, Freshly  
Brewed Regular & Decaffeinated Coffee  
Specialty Hot Tea, Hot Chocolate with Mini  
Marshmallows, Whipped Cream, Shaved  
Chocolate, Cinnamon, & Rock Sugar



All Food, Beverage,  
Room Rental, A/V and  
Labor is subject to a  
22% Service Charge  
and 8.25% Sales Tax.



## Let's Take A Break

Breaks are intended for 15-minute intermissions. Prices are per person unless otherwise noted.

### Homemade Trail Mix | \$10 each

Make Your Own selecting from Granola  
Dried Banana Chips, Yogurt Covered  
Pretzels, Peanuts, Sunflower Seeds, Raisins  
Chocolate Chips and M&Ms

### Relax, Refuel, Recharge | \$12 each

Fresh Fruit Kabobs with Yogurt  
Blend of Dried Fruits and Nuts  
Chocolate Covered Fruits  
Assorted Granola Bars

### Chips and Dips | \$13 each

Homemade Salsa, Guacamole Pico de Gallo  
Tri-Colored Tortilla Chips, Potato Chips  
Red Pepper Hummus Spreads with Toasted  
Pita Triangles, Carrots and Celery Sticks  
with Ranch Dipping Sauce  
Hot or Iced Tea  
Bottled Water  
Assorted Soft Drinks

### State Fair of Texas | \$18 each

Mini Corn Dogs with Dijon Mustard  
Jumbo Soft Pretzels with Honey Mustard  
Buffalo Chicken Sate with Carrots  
Celery & Dipping Sauces  
Boiled Peanuts  
Assorted Candy Bars  
Lemonade  
Bottled Water  
Assorted Soft Drinks

### AM Express | \$10 each

Sliced Seasonal Fresh Fruit & Berries  
Assorted Granola Bars  
Orange and Cranberry Juices

### Mediterranean Break | \$14 each

Sliced Cured Meats · Hummus  
Assorted Olives, Marinated &  
Seasonal Vegetables, Baklava  
Soft Pita, Sliced Rustic Breads  
Bottled Water  
Assorted Soft Drinks

### Classic Break | \$15 each

Assorted Cookies  
Fudge Brownies  
Whole Fruit  
Assorted Soft Drinks  
Iced Tea  
Bottled Water  
Regular & Decaffeinated Coffee  
Assorted Hot Flavored Teas

### All Day Beverage Break | \$16 each

Regular and Decaffeinated Coffee  
Hot or Iced Tea  
Bottled Water  
Assorted Soft Drinks

All Food, Beverage,  
Room Rental, A/V and  
Labor is subject to a  
22% Service Charge  
and 8.25% Sales Tax.

## Let's Take A Break Cont'd

Breaks are intended for 15-minute intermissions. Prices are per person.

### Pub Grub | \$23

Fried Chicken Wings with a Trio of Dips  
Deep Fried Pickles with Dipping Sauce  
Cheesy Chipotle Dip with Warm Tortilla Chips  
Celery & Carrots with Ranch and Blue Cheese Dipping Sauces  
Iced Tea  
Vegetable Infused Water  
Assorted Soft Drinks



### Build-Your-Own Parfaits | \$15

Vanilla and Strawberry Yogurts  
Your Choice of Toppings:  
Granola, Fresh Seasonal Berries, M&Ms and  
Chocolate Chips  
Bottles of Flavored Teas  
Vegetable Infused Waters  
Regular & Decaffeinated Coffee



### Coffee Break | \$16

Jumbo Cinnamon Rolls  
Chocolate Éclair  
Powered & Glazed Donuts  
Assorted Hot Flavored Teas  
Regular & Decaffeinated Coffee



All Food, Beverage,  
Room Rental, A/V and  
Labor is subject to a  
22% Service Charge  
and 8.25% Sales Tax.

## Breakfast Buffets

(Groups of less than 20 people will be subject to a \$50 small group fee.)

### Market Street Bakery | \$13

Assorted Fruit Muffins  
Cinnamon Rolls  
Bagels with Cream Cheese,  
Jellies, Butter & Preserves  
Sliced Fruit



### The Continental | \$19

Fresh Baked Muffins,  
Croissants, and Danish  
Fresh Sliced Seasonal Fruit  
Bagels with Cream Cheese  
and Preserves  
Regular and Decaffeinated  
Coffee and Hot Tea  
Flavored Syrups  
Orange, Apple and  
Cranberry Juice



### Boxed Breakfast | \$16

Whole Fruit  
Chef's Choice of  
Breakfast Sandwich  
Energy Bar  
Bottled Water



\*\*\* All Include Assorted Juices,  
Regular & Decaffeinated Coffee  
& Herbal Tea \*\*\*

All Food, Beverage,  
Room Rental, A/V and  
Labor is subject to a  
22% Service Charge  
and 8.25% Sales Tax.



### Country Buffet | \$25

Sliced Fruit  
Shrimp & Grits  
Scrambled Eggs  
Southern Home Fries  
Sausage Links  
Country Bacon  
Individual Fruit Yogurts  
Assorted Cereals & Milk

### Lighthouse Buffet | \$20

Sliced Fruit  
Scrambled Eggs  
Southern Home Fries  
Country Bacon  
Baked Cinnamon Rolls  
Sliced Breakfast Breads  
Butter & Preserves

### LaFrance Breakfast Buffet | \$23

Freshly Baked Assorted Muffins  
& Croissants  
French-toast with Warm Maple  
Syrup  
Farm Fresh Scrambled Eggs  
Smoked Bacon  
Breakfast Sausage Links &  
Breakfast Potatoes

## Plated Breakfast

(Prices are per person. Groups of less than 10 people will be subject to a \$50 small group

### Eggs Benedict | \$20

Poached Egg on a Toasted English Muffins  
Smoked Ham with Hollandaise Sauce  
Pan Fried Potatoes



### Breakfast Burrito | \$14

Flour Tortilla with Freshly Scrambled Eggs, Cheddar Cheese, Onions and Pan Fried Potatoes, House-made Salsa and Crisp Bacon Strips



### The Great American | \$18

Scrambled Eggs with Pan Fried Potatoes, Bacon or Sausage Links, Fresh Baked Biscuits with Whipped Butter and Preserves



### Pancakes Breakfast | \$16

Scrambled Eggs  
2 Thick Cut French Toast or 2 Fluffy Buttermilk Pancakes  
Warm Maple Syrup  
Bacon or Breakfast Sausage



\*\*\* All Include Assorted Juices, Regular & Decaffeinated Coffee & Herbal Tea \*\*\*

### Breakfast Box | \$16

Chef's Choice of Breakfast Sandwich  
Seasonal Whole Fruit  
Fruit or Bran Muffin  
Bottled Water

### Wild Salmon Benedict | \$28

Poached Egg topped with Wild Salmon, Baby Spinach, Roasted Tomato with Hollandaise On Rustic Bread  
Pan Fried Potatoes

### Steak and Eggs | \$24

Grilled Flat Iron Steak  
Fried Egg  
Hash Brown Potatoes  
Toasted Triangles

### Healthy Choice | \$15

Fresh Cup of Seasonal Fruit  
Bran Muffin  
Bowl of Oatmeal  
Crip Bacon

All Food, Beverage, Room Rental, A/V and Labor is subject to a 22% Service Charge and 8.25% Sales Tax.

## Breakfast Enhancements

(Groups of less than 20 people will be subject to a \$50 small group fee.)

### Omelet Station | \$10 (per person)

Assorted Cheese, Onion, Tomatoes, Spinach, Peppers, Mushrooms, Ham, Bacon & Sausage

Mushrooms, Baby Spinach, Salsa

Chef Attendant Required - \$100 per Chef

### Waffle Station | \$10 (per person)

Belgian Waffles

Choice Toppings to Include: Chocolate Chips, Strawberry & Blueberry Sauce

Freshly Whipped Cream

Warm Maple Syrup & Butter

### Enhancements | \$4 each

*Scrambled Eggs*

*Southern Home Fries*

*Stone Ground Grits*

*Country or Turkey Bacon*

*Sausage Links &*

*Turkey Sausage*

### Enhancements | \$5 each

*Biscuits with Bacon or Sausage*

*Egg & Cheese*

*Southern Biscuits & Gravy*

*Individual Yogurt Parfaits Mini*

*BLT Bagel Sandwiches*

*Vegetable Quiche*

### Enhancements | \$7 each

*Egg, Ham & Cheese Croissants*

*Breakfast Burritos*

*Southern Fried Chicken Biscuits*

*Cinnamon French Toast with*

*Powdered Sugar, Butter &*

*Syrup*

Scottish smoked Salmon served with sliced Bagels, Tomato, Onion and Capers

**\$12.00 (per person)**



All Food, Beverage, Room Rental, A/V and Labor is subject to a 22% Service Charge and 8.25% Sales Tax.

## Boxed Lunches | \$ 20

Only (1) Selection per Every 10 Guests

Choice of Sandwiches Below to include the following:

Whole Fruit

Lay's Potato Chips

DoubleTree "Signature" Cookie

Bottled Water

Individual Condiments & Silverware

### DoubleTree Club

Roasted Turkey, Smoked Ham,  
Apple Wood Smoked Bacon,  
Provolone Cheese, Lettuce, & Tomato  
on Whole Wheat and Rye Breads

### Chicken Salad Croissant

Roasted Chicken Breast with Raisins  
Sweet Grapes on a Fresh Buttery Croissant

### Grilled Chicken BLT

Grilled Chicken Breast,  
Apple Wood Smoked Bacon,  
Lettuce, & Tomato Served with Honey  
Mustard Aioli on a Baguette

### Turkey Wrap

Fresh Roasted Turkey,  
Provolone Cheese, & Arugula  
Rolled in a Sundried Tomato Tortilla  
with Citrus Herb Aioli

### Vegetarian Wrap

Lettuce, Tomato, Sweet Onions  
Squash Zucchini, Portobello Mushrooms  
Pesto Sauce in a Spinach Tortilla

### Italian Sub

Genoa Salami, Sliced Ham,  
Provolone Cheese, Lettuce,  
Tomato, Banana Peppers, & Onion  
Served on Hoagie Bread



All Food, Beverage,  
Room Rental, A/V and  
Labor is subject to a  
22% Service Charge  
and 8.25% Sales Tax.



## Plated Lunch

One Selection per 20 Guests

All entrees include choice of one starter & one dessert.



### Starters

Minestrone Vegetable Soup

Chicken Tortilla Soup

Roasted Tomato & Basil Soup

Garden or Spinach Salad Garnished with  
Julienne Carrots, Red Onions and Tomatoes

Caesar Salad with Shaved Parmesan & Garlic  
Croutons

### Desserts

Pecan Pie with Caramel Sauce

Pound Cake with Fresh Berries

New York Cheesecake with Seasonal Berries

Key Lime Pie with Whipped Cream

Ultimate Chocolate Cake with Berry Garnish

White and Dark Chocolate Mousse Cake

### Entrée Selections

**Entrees include: Artisan Rolls with Butter, Chef's Choice of Seasonal Vegetable, Iced Tea  
Water Service & Coffee (available upon request)**

#### **Herb Roasted Pork Loin | \$27**

Tender Pork Loin with Sautéed Cremini  
Mushrooms & Red Wine Demi  
Red Skin Mashed Potatoes

#### **Chicken Marsala | \$25**

Chicken Breast Pan Seared to Perfection  
with Sautéed Mushrooms & Marsala  
Wine Sauce  
Rosemary Roasted New Potatoes

#### **Down South BBQ Chicken | \$25**

Chicken Breast with Maple BBQ Sauce  
Herb Roasted Red New Potatoes

#### **Texas BBQ Brisket | \$25**

Brisket with Spicy BBQ Sauce  
Garlic Mashed Potatoes

#### **Bow Tie Pasta | \$22**

Pasta Tossed in Olive Oil, Chopped Garlic,  
Fresh Basil & Tomato Concasse with a  
Parmesan Crostini

#### **Atlantic Salmon | \$28**

Grilled Salmon with Maple BBQ Sauce  
Garlic Mashed Potatoes

*Grilled Chicken | add \$3 Sautéed Shrimp | add \$5*

#### **Blackened Tilapia | \$25**

Grilled Tilapia with Spicy Cream Sauce  
Dirty Rice

All Food, Beverage,  
Room Rental, A/V and  
Labor is subject to a  
22% Service Charge  
and 8.25% Sales Tax.

# Luncheon Buffet

**Buffets Include: Iced Tea, Water and Coffee Service**

Groups of less than 20 will be subject to a \$50.00 small group fee.

## **Southern Soul Food | \$29**

Garden Salad  
Cole Slaw  
Fried Chicken  
BBQ Beef Brisket  
Macaroni & Cheese  
Red Rice & Succotash  
Sweet Corn Muffins  
Pecan Pie with Whipped Cream

## **All American | \$28**

Cucumber & Tomato Salad  
Mustard Potato Salad  
Confetti Cole Slaw  
Herb Baked Chicken  
Pulled Pork with BBQ Sauce  
Baked Beans  
Potato Wedges  
Roasted Vegetable Platter  
Soft White Rolls  
Pound Cake with Berries

## **Flavors of Italy | \$25**

Antipasto Platter  
Caesar Salad  
Chicken Parmesan  
Penne Pasta with Fresh Marinara  
Cheese Ravioli with Herb Mushroom Cream Sauce  
Roasted Vegetables  
Garlic Bread  
Tiramisu

## **Soup, Salad and Potato Bar | \$22**

(2) Different Chef's Choice Selection of Soups  
Chopped Grilled Chicken Breast  
Mixed Garden Greens with Assorted Dressings, Croutons, Diced Eggs, Sliced Onion, Black Olives, Cherry Tomatoes and Grated Parmesan Served with Jumbo Idaho Baked Potatoes, Sour Cream, Whipped Butter, Bacon Bits and Shredded Cheddar Cheese

## **South of the Border | \$26**

Roasted Corn & Black Bean Salad  
Beef Fajitas  
Pan Seared Citrus Lime Chicken Breast  
Roasted Seasonal Vegetables  
Refried Beans & Red Chili Rice  
Flour Tortillas  
Assorted Cheeses Shredded Lettuce  
Tortilla Chips & Salsa  
Authentic Mexican Churros



All Food, Beverage, Room Rental, A/V and Labor is subject to a 22% Service Charge and 8.25% Sales Tax.

# Luncheon Buffet

**Buffets Include: Iced Tea, Water and Coffee Service**

**Groups of less than 20 will be subject to a \$50.00 small group fee.**

## **Magnolia Garden | \$35**

Fresh Garden Greens Salad  
Potato Salad  
Grilled Flank Steak with Chimichurri Onions  
Herb Roasted Pork Loin in Natural Au Jus  
Wild & White Rice Pilaf  
Thin Beans with Almonds  
Artisan Rolls & Butter  
Banana Pudding with Whipped Cream

## **Executive Side Board | \$26**

Roasted Tomato & Basil Soup  
Pesto Tortellini Salad  
Fresh Garden Greens Salad  
Salami, Roasted Turkey, Baked Ham  
Assorted Cheeses, Red Onion, Lettuce, & Tomato  
Appropriate Condiments  
Artisan Sandwich Breads & Rolls  
Kettle Cooked Potato Chips  
Chocolate Fudge Brownies

## **Charleston Battery | \$38**

Arugula & Mixed Greens Salad with Citrus Vinaigrette  
Pasta Salad  
Grilled Cajun Chicken  
Fresh Atlantic Salmon  
Herb Roasted Potatoes  
Vegetable Medley  
Artisan Rolls & Butter  
Cheesecake with Whipped Cream & Seasonal Berries



All Food, Beverage,  
Room Rental, A/V and  
Labor is subject to a  
22% Service Charge  
and 8.25% Sales Tax.

## Plated Dinner

Entrees include: Artisan Rolls with Butter, Chef's Choice of Seasonal Vegetable

Iced Tea, Water & Coffee Service (available upon request)

### THREE COURSE PLATED DINNER\*

**Starters** — Choose either (1) soup or (1) salad for all guests...

#### Soups

Sweet Onion & Mushroom Bisque with Asiago Crisp

Roasted Wild Mushroom Velouté with Chive Cream

Tomato Basil Soup with Coriander Coconut Cream



**Salads** — Select (1) salad for all guests...

- ◇ Romaine, Rosemary Croutons, Parmesan, Caesar Dressing
- ◇ Bibb Lettuce with Toasted Almonds, Pomegranate Seeds and Pomegranate Vinaigrette Dressing
- ◇ Baby Field Greens in Cucumber Ribbon with Dried Cranberries, Toasted Pecans, Chopped Tomatoes and Julienne Red Onion with Choice of Dressing
- ◇ Mixed Baby Field Greens, Julienne Carrot, Red Onion, and Cherry Tomato with Choice of Dressing

**Entrées** — Select (1) main entrée for all guests...

Herb Roasted Half Chicken, Garlic Mashed Potatoes with Parsley **\$30.00**

Mushroom Ravioli, Sundried Tomato & Roasted Garlic Velouté, Roasted Asparagus **\$27.00**

Grilled 6oz Flat Iron Steak, Roasted Mushrooms & Potato Hash, Chimichurri **\$34.00**

Atlantic Grilled Salmon, Roasted Cauliflower & Grain Wild Rice, Polenta Corn Cake **\$38.00**

Braised Short Rib of Beef, Potato Au Gratin, Red Wine Peppercorn & Shallot Demi Glaze **\$40.00**

**Desserts** — Choose (1) for all guests...

New York Style Cheesecake with Strawberry Glaze

Cinnamon Apple Tart with Grand Marnier Crème Anglaise

Crème Brulee in a Butter Tart Shell with Fresh Berries in Season

White and Dark Chocolate Mousse Cake

All Food, Beverage,  
Room Rental, A/V and  
Labor is subject to a  
22% Service Charge  
and 8.25% Sales Tax.

## Vegetarian Lunch & Dinner Plated Meals

Entrees include: Artisan Rolls with Butter

Soup or Salad & Dessert *(same as other guests)*

Iced Tea , Water & Coffee Service (available upon request)

### Roasted Vegetarian Empanada

Flakey Butter Pastries Filled with Roasted Seasonal Vegetables served with Red Beans & Rice

Lunch \$23 | Dinner \$27

### Italian Ratatouille Stuffed Portabella

Portabella Mushroom Stuffed with Caponata Style Vegetables

Finished with Rich Tomato Sauce and Topped with Smoked Provolone & Mozzarella on a Bed of Angel Hair Pasta

Lunch \$23 | Dinner \$27

### Pesto Pasta Primavera

Cheese Stuffed Tortellini Tossed with Sun Dried Tomato, Basil Pesto, Artichokes Broccoli, Sweet Bell Peppers and Garlic Alfredo Cream

Lunch \$23 | Dinner \$27

### Grilled Vegetable Entree

Marinated Seasonal Vegetables Tossed in Herbs & Spices Grilled Over an Open Flame. Served with Toasted Basmati Rice with a Zesty Bean Relish

Lunch \$23 | Dinner \$27

### Three Cheese Lasagna Rolls

Rich Ricotta, Mozzarella & Asiago Cream Cheese Rolled in a Pasta Sheet Accompanied with Marinara Sauce & Vegetable Du Jour

Lunch \$23 | Dinner \$27



All Food, Beverage, Room Rental, A/V and Labor is subject to a 22% Service Charge and 8.25% Sales Tax.

## Buffet Dinner

Buffets include: Iced Tea , Water & Regular & Decaffeinated Coffee Service

*Minimum of 25 Guests or \$5.00 Per Person Surcharge Will be Added*

### **Southern Seafood Festival | \$47**

Seasonal Melon with Mint  
Caesar Salad  
Cucumber, Tomato, & Red Onion Salad  
Saffron Rice Pilaf with Shrimp, Mussels, & Grilled Andouille Sausage  
Pan Seared Atlantic Salmon  
Seasonal Vegetable  
Herb Roasted Potatoes  
Hush Puppies, Artisan Rolls & Butter  
Key Lime Pie with Whipped Cream

### **Palmetto Sunset | \$45**

Garden Salad  
Pesto Tortellini Salad  
Tender Sliced Sirloin of Beef in Natural Au Jus  
Apricot Glazed Chicken Breast with Peach Mango Chutney  
Low Country Shrimp & Grits  
Green Beans with Almonds  
Red Skin Mashed Potatoes  
Cheddar Cheese Biscuits  
Pecan Pie with Caramel Sauce

### **Southern Comfort | \$42**

Chopped Iceberg Salad with Carrot, Tomato, & Cucumber with Ranch and Thousand Island Dressings  
Pork Chops with Sautéed Onions in Natural Au Jus  
Grilled Breast of Chicken  
Blackened Tilapia with Spicy Cream Sauce  
Baked Macaroni and Cheese  
Whipped Sweet Potatoes with Brown Sugar & Pecans  
Sautéed Garlic Green Beans  
Bourbon Pecan Pie & Apple Cobbler with Whipped Cream

### **Cocina Mexicana | \$39**

Fiesta Salad with Cilantro Lime Vinaigrette  
Chicken Tortilla Soup  
Fresh made Tortilla Chips and Salsa  
Grilled Chicken with Queso Fresco  
Cheese Enchiladas with Spicy Red Sauce  
Tilapia Vera Cruz with Roasted Tomato, Olive & Peppers  
Charro Beans with Chorizo  
Cilantro Lime Rice  
TresLeches Cake

All Food, Beverage,  
Room Rental, A/V and  
Labor is subject to a  
22% Service Charge  
and 8.25% Sales Tax.

## Chef Assisted Carving Stations

*Chef Attendant Fee of \$100 will Apply*

*Served with Freshly Baked Artisan Rolls & Appropriate Condiments*



### **Prime Rib**

Fresh Baked Rolls  
Herb Crusted Prime Rib  
Horseradish Cream  
Au Jus  
(Serves 30)  
**\$375.00**

### **House-Smoked Beef Brisket**

Fresh Baked Cheddar Biscuits &  
Shiner Bock Barbeque Sauce  
(Serves 30)  
**\$300.00**

### **Carolina Dry Rubbed Pork Loin**

Fresh Baked Rolls  
Chunky Pineapple Salsa  
Dried Fruit Chutney  
(Serves 30)  
**\$325.00**

### **Oven Roasted Turkey**

Fresh Baked Rolls, Citrus-Dried Fruit Chutney  
Roasted Garlic and Peppercorn Aioli  
(Serves 50)  
**\$250.00**

### **Mesquite Smoked Tenderloin of Beef**

Fresh Baked Rolls, Port Reduction  
Horseradish Cream & Creole Mustard  
(Serves 30)  
**\$350.00**

### **Bourbon Glazed Honey Baked Ham**

Fresh Baked Rolls and Spicy Mustard  
(Serves 75)  
**\$275.00**

### **Garlic Crusted Top Round of Beef**

Fresh Baked Rolls, Dijon Mustard  
Traditional Horseradish Sauce  
(Serves 80)  
**\$500.00**

All Food, Beverage, Room  
Rental, A/V and Labor is  
subject to a 22% Service Charge  
and 8.25% Sales Tax.



### **Chicken Brochette**

Chicken Breast with Bacon and Jalapeno

**\$300.00**

### **Coconut Chicken Tender**

Chicken Breast Strips in Coconut Batter

**\$275.00**

### **Andouille Sausage en Croute**

Andouille Sausage with Creole Mustard

**\$275.00**

### **Traditional Meatballs**

Hand Made Meatballs Covered with Swedish Demi Glaze, Spicy Barbecue or Marinara Sauce & Parmesan Sprinkles

**\$250.00**

### **Coconut Shrimp**

With Green Chile & Orange Marmalade

**\$325.00**

All Food, Beverage, Room Rental, A/V and Labor is subject to a 22% Service Charge and 8.25% Sales

## **Hot Hors d' Oeuvres**

*Served Per 100 Pieces*

### **Beef Empanada**

House Made Traditional Shredded Beef and Cheese Tapa

**\$275.00**

### **Cashew Chicken Spring Rolls**

Chicken and Cashew with Chinese Vegetables

**\$275.00**

### **Crab Cakes**

Snow Crab, Peppers & Cilantro

**\$325.00**

### **Smoked Chicken Quesadillas**

Flour Tortilla with Smoked Chicken Peppers & Jack Cheese

**\$250.00**

### **Italian Sausage Filled Mushroom**

Mushroom Cap filled with Italian Sausage

**\$275.00**

### **Chicken Drums**

Fried Chicken Drummets or Wings Covered with Spicy Barbecue or Buffalo Sauce, Lemon Pepper Garlic Parmesan or Just Plain Fried

**\$275.00**



## Add'l Hot Hors D'Oeuvres

*Served Per 100 Pieces*

Carolina Blue Crab & Shrimp Dip | \$350

Vegetable Egg Rolls, Ginger Garlic Sweet & Sour Sauce | \$275

Thai Chicken & Cashew Spring Rolls, Plum Sauce | \$250

Southern Breaded Chicken Tenders, Honey Mustard | \$250

Southern Fried Catfish Nuggets, Cocktail Dipping Sauce | \$275

Beef Sliders, Bleu Cheese, Chimichurri Onions | \$275

BBQ Pork Sliders, Spicy BBQ Sauce | \$275

Lollipop Lamb Chops | \$425

Cheddar Biscuits with Ham, Gruyere, Onion Relish | \$300

Fried Ravioli, Marinara Sauce | \$250

Mini Tomato & Spinach Pies | \$250

Mini Mac & Four Cheese Bites with Spicy Buttermilk Ranch | \$275

Bacon Wrapped Scallops | \$300

Chicken Sliders, Mustard BBQ Sauce, Provolone, Red Onion Marmalade | \$275



All Food, Beverage,  
Room Rental, A/V and  
Labor is subject to a  
22% Service Charge  
and 8.25% Sales Tax.



## Cold Hors D'Oeuvres

*Served Per 100 Pieces*



Chilled Jumbo Shrimp, Cocktail Sauce & Remoulade | \$395

Shrimp Shooters | \$400

Oysters on the Half Shell, Wasabi Cocktail Sauce | \$400

Antipasto Skewers | \$300

Spicy Asian Tuna Tartar in Phyllo Shell | \$325

Assorted Fresh Sushi, Wasabi, Ginger, & Soy Sauce | \$375

Parmesan Encrusted Tomato Bruschetta | \$225

Bleu Cheese Encrusted Tenderloin Bruschetta | \$300



Poached Atlantic Salmon, Capers, Red Onion, Toast Points, Horseradish | \$325 per display

Prosciutto & Grilled Asparagus | \$275

### **Traditional Tea Sandwiches | \$225**

*Choice of 2*

Cucumber & Black Pepper Mayonnaise

Southern Pimento Cheese

Shrimp & Dill

Chicken Salad & Raisins

### **Classic Canapé Platter | \$300**

*Choice of 2*

Wild Mushroom & Goat Cheese

Petite New Potato & Goat Cheese

Cream Cheese & Salmon in Phyllo Cups

Cajun Shrimp Toast

Pork Tenderloin

Grilled Asparagus & Smoked Salmon

All Food, Beverage,  
Room Rental, A/V and  
Labor is subject to a  
22% Service Charge  
and 8.25% Sales Tax.

## Chef Attended Action Stations

*Minimum of 20 Guests and \$100 Chef Attendant Fee Required. Priced Per Person*

### Pasta Station

Bowtie, Penne Pasta & Rigatoni Julienne of Seasonal Vegetables, Fresh Chopped Garlic Cherry Tomatoes, Fresh Basil, Spinach and Mushrooms Grilled Chicken, Baby Shrimp, Prosciutto Pesto, Garlic Alfredo & Classic Marinara

**\$16.00**

### Martini Mashed Potato Bar

Garlic Mashed Potato & Sweet Mashed Potatoes Feta Cheese, Crumbled Bacon, Broccoli Florets, Sliced Fresh Chives, Sour Cream Diced Roma Tomatoes, Shredded Cheddar Cheese, Brown Sugar Roasted Garlic Mushroom Pesto, Grilled Chicken, Diced Smoked Ham Whipped Butter

**\$18.00**



All Food, Beverage, Room Rental, A/V and Labor is subject to a 22% Service Charge and 8.25% Sales Tax.

### Fajitas Station

Grilled Beef and Chicken Fajitas with Sautéed Onions and Peppers, Guacamole, Sour Cream, Cheddar Cheese and House-Made Salsa Served on Flour Tortilla

**\$16.00**

### Grilled Cheese Station

Cheddar Cheese, American Cheese, Monterey Jack and Swiss Cheese, Sun-Dried Tomatoes, Roma Tomatoes Spinach, Horseradish Portobello Mushrooms Crab Meat, Bacon & Ham

**\$15.00 per person**

### Shrimp & Grits Station

Creamy Buttered Grits Sautéed Shrimp, Crawfish Sauce or Sausage Creole Shredded Cheese, Bacon Bits & Chives

**\$20.00**

All Food, Beverage,  
Room Rental, A/V and  
Labor is subject to a  
22% Service Charge  
and 8.25% Sales Tax.

## Reception Displays

*Priced Per Person*



### **International Cheese Board Presentation**

Imported and Domestic Cheeses Garnished  
Fresh Grapes and Berries  
Baguettes & Gourmet Crackers

**\$8.00**



### **Grilled and Fresh Vegetable Presentation**

Marinated Mushrooms, Roasted Bell Peppers,  
Grilled Bermuda Onions  
Grilled Yellow Squash and Zucchini  
Balsamic Drizzle & Pepper Crusted Texas  
Goat Cheese, Crisp Baby Carrots, Broccoli  
Cauliflower, Grape Tomatoes & Cucumbers  
Buttermilk Ranch & Chipotle Onion Dip

**\$10.00**



### **Antipasto Presentation**

Cured Italian Meats, Assorted Stuffed Olives  
Grilled Artichoke Hearts, Pepperoncini's  
Marinated Grilled Vegetables, Roasted Peppers  
Smoked Provolone & Fresh Mozzarella  
Sliced Baguettes & Specialty Crackers

**\$12.00**



### **Seafood Extravaganza Presentation**

Jumbo Gulf Shrimp, Crab Claws,  
Oysters on the Half Shell  
Seared Tuna Carpaccio, California Rolls  
Traditional Cocktail Sauce, Fresh Lemon,  
Wasabi & Soy

**Market Price**

### Hosted Bar

Call Brands	\$8.00
Premium Brands	\$9.00
Imported Beer	\$6.00
Domestic Beer	\$5.00
House Wine	\$5.00
Bottled Water	\$3.00
Soft Drinks	\$3.00
Fruit Juice	\$4.00

### Cash Bar

Call Brands	\$8.00
Premium Brands	\$10.00
Imported Beer	\$7.00
Domestic Beer	\$6.00
House Wine	\$6.00
Bottled Water	\$3.50
Soft Drinks	\$3.50
Fruit Juice	\$4.50

### Bartender Fees

\$100.00 per Bartender up to 4 hours - \$25.00 Each Addt'l Hour

*(Waived with a minimum revenue of \$500.00 per bar / max of 2)*

*1 Bartender Required Per 100ppl*

### Cashier Fees

\$75.00 per Cashier up to 4 hours - \$25.00 Each Addt'l Hour

*(Cashier required on cash bars only)*

*1 Cashier Required Per 100ppl*

All Food, Beverage,  
Room Rental, A/V  
and Labor is  
subject to a 22%  
Service Charge and  
8.25% Sales Tax.

\$25.00 per hour per Bartender/Cashier for each additional hour past 4 hours

House Liquor	Call Brands	Premium Brands
MC Cormic	Absolute	Grey Goose
Cron Czar	Smirnoff	Belveder
Seagram 7	Jack Daniels	Makers Mark
Canadian club	Jim Beam	John Jameson
Moraga	Bacardi	Malibu
Manik Gold 800	Jose Cuervo Gold	Patron Silver
Clan McGregor	J & B	MacAllen 12

## Bar & Cocktail Selections Cont'd

### Kegs Of Beer

Domestic Keg	\$500.00/Keg
Imported Keg	\$600.00/Keg

### SPECIALTY MARTINI BAR

Dirty, Apple, Cosmopolitan, or Chocolate  
(Premium Vodka) \$10/drink



All Food, Beverage,  
Room Rental, A/V  
and Labor is  
subject to a 22%  
Service Charge and  
8.25% Sales Tax.