

Wedding Menu Selections

Welcome

Your Weekend...

We have a restaurant conveniently located in the lobby of hotel. There is a private dining room to accommodate rehearsal dinners from 10-24 people. Please let us know if you are looking for a memorable location to host your rehearsal dinner! The Park Avenue Grill is a top rated restaurant in Oklahoma City. Additionally, we have ample banquet space to accommodate rehearsal dinners, bridal luncheons, showers, etc.

We want to help make your wedding a memorable experience for you and your guests; please let us know if we can help customize any part of your weekend.

Your Contract...

A non-refundable deposit is due with the signed contract. If you cancel your event, an additional cancellation penalty will apply.

All ballrooms have minimum food and beverage requirements. If the minimum is not met, you will be charged the difference as a room rental fee. This minimum does not include cash bar sales, audio visual, tax or service charge.

A final count is required 72 business hours prior to the event. This is firm and not subject to reduction.

The hotel will be prepared to serve up to two percent over the guarantee.

Final payment is due ten days prior to your event. This must be in the form of credit card, check, cash, cashier's check or money order.

Your Event...

A 23% service charge, which is subject to tax, is added to all food, beverage and audio visual. Current sales tax is 8.625%, which will be added to all food and beverage purchases. 13.5% liquor tax is added to all alcoholic beverage purchases except for domestic beer.

Menu prices are subject to change without notice. Firm food prices can be guaranteed forty-five days prior to your event. Wedding arrangements must be made thirty days prior. With the exception of the Wedding Cake, which must be provided by a licensed baker, the hotel prohibits serving any food and beverage not purchased through the hotel.

If more than one entrée is selected, you must provide the breakdown of the entrees at the time of the final guarantee, as well as individual place cards indicating entrée choice.

The hotel is not responsible for any lost, missing, or stolen items. It will be your responsibility to remove all items brought into the hotel at the conclusion of the event.

Thank you for allowing us the opportunity to serve you!

All Food and Beverages are subject to a taxable 23% Service Charge and applicable Sales Tax. Prices are subject to change until confirmed on a Banquet Event Order.

Wedding Menu Selections

Menu Packages

Intimate Affair

Displays of Assorted Cheeses with Crackers and Crudit  with Dip during Cocktail Reception
Champagne Toast with Dinner
Three-Course Menu, Including the Cutting and Servicing of Your Wedding Cake

Elegant Occasion

Displays of Assorted Cheeses with Crackers and Crudit  with Dip during Cocktail Reception
Selection of Two Butler-Passed Hors d'Oeuvres from Our Collection during Cocktail Reception
Champagne Toast with Dinner
Three-Course Menu, Including the Cutting and Servicing of Your Wedding Cake

Luxe Celebration

Displays of Assorted Cheeses with Crackers and Crudit  with Dip during Cocktail Reception
Selection of Three Butler-Passed Hors d'Oeuvres from our Collection during Cocktail Reception
Champagne Toast with Dinner
Four-Course Menu, Including the Cutting and Servicing of Your Wedding Cake
Choice of Amuse Bouche, Intermezzo or After Dinner Sweet

*Menu selection and pricing will be guaranteed 45 days prior to the event or upon a signed banquet event order.

*See attached bar pricing to enhance the above packages.

Wedding Menu Selections

Entrée Select One

Intimate Affair | \$57 Elegant Occasion | \$69 Luxe Celebration | \$79

Lemon Brined Atlantic Salmon Filet / Wild Mushroom and Artichoke Risotto / Grilled Broccolini and Sweet Pepper / Brown Butter Herb Cream

Whiskey Brined Organic Chicken / Double Smoked Bacon Macaroni and Cheese / Haricot Vert / Brown Chicken Jus

Sea Salt and Peppercorn Crusted Prime Rib of Beef / Natural Jus / Sour Cream Mashed Potato / Chef's Vegetable

Intimate Affair | \$61 Elegant Occasion | \$73 Luxe Celebration | \$83

Citrus Marinated Gulf Sea Bass / Roasted Baby Potato / Kale and Italian Sausage / Cippolini Onion Confit / Paprika and Saffron Broth

Grilled Flat Iron Steak / Garlic Roasted Marble Potato / Caramelized Brussel Sprouts with Bacon / Peppercorn Demi-Glace

Double Cut Bone-In Pork Chop / Celery Root and Yukon Potato Mash / Smothered Green Beans / Shallot Demi
Braised Veal Shank / Roasted Garlic Polenta / Caramelized Root Vegetables / Herb Gremolata / Brandied Veal Jus

Intimate Affair | \$67 Elegant Occasion | \$79 Luxe Celebration | \$89

Center Cut Grilled Beef Tenderloin Filet / Gorgonzola and Horseradish Mashed Potato / Grilled Asparagus / Shallot Jam / Black Garlic Demi

Petite 18 Hour Beef Short Rib and Herb Grilled Chicken / White Cheddar Grits / Braised Rainbow Chard / Roasted Garlic / Roasted Tri Colored Carrots / Truffle Cream Demi

Grilled Petite Beef Tenderloin Filet and Gulf Shrimp / Loaded Mashed Potato / Grilled Asparagus / Bacon Chimichurri / Black Garlic Demi

***All prices listed are based on a per person price.**

*Vegetarian Options are Available Upon Request. Dinner Service Includes Rolls and Butter, Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea and Iced Water. All Food & Beverage Prices are Subject to Applicable Service Charge of 23% and Sales Tax of 8.625%

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Wedding Menu Selections

The Luxe Celebration Wedding Package Includes
a Choice of One Prelude, Intermezzo or After Dinner Sweet.
This Would be Add-on for All Other Packages

Amuse Bouche

Grilled Asparagus / Lump Crab Ceviche / Sweet Peppers - \$3 Per Person

Roasted Tomato Gazpacho Shot / Crostini - \$3 Per Person

Oven Cured Tomato and Castelvetrano Olive Bruschetta - \$3 Per Person

Tuna Tataki / Wakame / Sambal Cucumber Salad - \$5 Per Person

Intermezzo - \$4 Per Person

Mango and Champagne Sorbet

Agave Lime Granita / Maldon Salt

Sparkling Cucumber Mint Infused Shooter

After Dinner Sweet - \$6 Per Person

Assorted Truffles

Macaroons

Assorted Petit Fours

Late Night Snack Station

Wings - \$16 Per Person

Spicy Garlic Chicken Wings / Boneless Buffalo "Wings" / Waffle Fries / Blue Cheese Dip / Ranch / Celery and Carrot Sticks

Munchies - \$14 Per Person

Soft Pretzel Bites / Beer Cheese Dip / Kettle Chips / French Onion Dip

Totcho Bar - \$15 Per Person

Tots / Queso / Beef Chili / Ancho-Lime Crema / Diced Tomato / Hatch Chiles / Red Onion / Black Olives / Cheddar

Slider Bar - \$17 Per Person

Traditional Beef Sliders / Nashville Hot Chicken Sliders / Pimento Cheese / Bread and Butter Pickles / Yellow Mustard / Chili
Ketchup / Garlic Aioli / Caramelized Onions / Bacon

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Wedding Menu Selections

Hors D'oeuvres

Bites | Cold

- Gulf Shrimp Cocktail Shooters / Bloody Mary Cocktail Sauce - **\$8 Each**
Grilled Beef Tenderloin / Crostini / Horseradish Cream / Pickled Shallot / Herb Oil - **\$7 Each**
Wine Poached Pear / Gorgonzola / Toasted Walnut / Port Balsamic Glaze - **\$8 Each**
Togarashi Seared Tuna / Wakame Salad / Sriracha Aioli - **\$8 Each**
Pastrami Cured Atlantic Salmon / Rye Crisp / Fried Capers / Dill Cream Cheese - **\$8 Each**
Grilled Baguette / Pepper Bacon / Goat Cheese / Frisee / Cured Tomato - **\$7 Each**
Grilled and Chilled Shrimp Skewer / Guajillo Chile Rub / Jalapeno Agave Glaze - **\$8 Each**
Roma Tomato Bruschetta / Roasted Artichoke / Basil / Buffalo Mozzarella - **\$7 Each**
Barrel Aged Feta / Cucumber Salsa / Kalamata Olive Pesto - **\$7 Each**
Lump Crab Ceviche / Pineapple Mojo / Lime / Cilantro - **\$8 Each**
Ginger and Honey Seared Duck Breast / Toasted Brioche / Blackberry-Peppercorn Glaze - **\$9 Each**
Grilled Asparagus / Crisp Bacon / Tarragon Aioli / Fried Garlic - **\$7 Each**
Chilled Snow Crab Cocktail Claws / Sauce Louis - **Market Price**
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Bites | Hot

- Beef Meatballs / Spicy Marinara / Romano - **\$7 Each**
Chicken Satays / Thai Peanut Sauce / Scallion / Lime - **\$7 Each**
Spanakopita / Barrel Aged Feta / Preserved Lemon Oil - **\$7 Each**
Fried Ginger Pork Pot Stickers / Black Garlic Ponzu Sauce - **\$7 Each**
Chicken Tinga Quesadillas / Cheddar / Queso Fresco / Salsa Roja - **\$7 Each**
Lump Crab Cake / Corn and Pepper Chow Chow / Comeback Sauce - **\$8 Each**
Fried Ravioli Bolognese / Parmesan / Sweet Drop Peppers / Oregano - **\$7 Each**
Artichoke and Chevre' Beignets / Buttermilk Herb Dip - **\$7 Each**
Lobster Macaroni and Cheese Spoons / Toasted Panko - **\$8 Each**
Chipotle Lime Beef Satays / Scallion Chimichurri / Queso Cotija - **\$7 Each**
Grilled New Zealand Lamb Chop / Red Wine Mint Reduction / Gremolata - **\$8 Each**
Tempura Gulf Shrimp / Wasabi Aioli / Toasted Sesame - **\$7 Each**

All selections offered in minimum quantities of 50 pieces each.

Wedding Menu Selections

Dinner Buffet

Okie BBQ Table (choose 3 meats) – \$44 per person

Range Chili (*Diced Onion, Cheddar, Sour Cream*) / Blue Cheese and Bacon Salad (*Greens, Bacon Vinaigrette, Blue Cheese Crumbles*) / Texas, Carolina and Alabama BBQ Sauces / Fried Okra / BBQ Baked Beans (*Molasses, Bacon, Bourbon, Brown Sugar, Chiles*) / Grilled Corn On the Cob, Sweet Butter, Chile Crema / Collard Greens with Smoked Ham / Berry Crisp / Chocolate Bread Pudding

MEATS (choose 2 or 3): Grilled and Smoked Pork Ribs / 12 Hour Smoked Chopped Beef Brisket / BBQ Rubbed and Smoked 8 Piece Chicken / Beer Brined Turkey Breast / Smoked Sausages and Hot Links

Pan-Asian Buffet – \$48 per person

Vietnamese Hot Pot (*Rice Noodle, Mushroom, Scallion, Fresh Herbs, Lime, Ginger Spiced Beef Broth*) / Thai Peanut Chopped Salad (*Napa Cabbage, Bok Choy, Peppers, Pickled Carrot and Onion, Toasted Peanut, Sesame, Scallion, Peanut and Red Curry Vinaigrette*) / Mango Papaya Salad (*Mint, Basil, Cilantro, Carrot, Grilled Onion, Bamboo Shoot, Heart of Palm, Rice Wine Vinaigrette*) / Korean BBQ Short Ribs (*Garlic, Ginger and Lemongrass Marinade, Korean BBQ Spice Rub, Toasted Sesame*) / Sweet Chili Glazed Chicken (*Scallion Vinaigrette, Grilled Broccoli, Toasted Cashews*) / Pineapple and Toasted Coconut Fried Rice, Crispy Shallot / Vegetable Spring Rolls, Tamari Dipping Sauce / Ginger Pot De Crème, Sweet Sesame Brittle / Yu Tiao (*Chinese Style Donuts with Spiced Sugar*)

Classic Italian Table – \$48 per person

Minestrone with Roasted Tomato and Cannellini Beans / Caesar Salad (*Romaine Spears, Garlic Croutons, Romano, Anchovy, Cracked Pepper, Caesar Dressing*) / Greens Salad (*Fresh Greens, Mozzarella, Pepperoni, Tomato, Black Olive, Pepperoncini, Sweet Basil Vinaigrette*) / Garlic and Asiago Breadsticks / Chicken Marsala (*Seared Boneless Chicken, Sautéed Mushrooms, Crisp Prosciutto, Fresh Herbs, Marsala Chicken Jus*) / Sea Bass Picatta (*Seared Gulf Sea Bass, Caper Berries, Lemon, Marinated Artichoke, Garlic, Brown Butter Pan Jus*) / 3 Cheese Tortellini (*Parmesan Cream, Toasted Bread Crumbs*) / Roasted Vegetable Medley (*Marble Potato, Tomato, Zucchini and Squash Roasted and Tossed in Roasted Garlic-Oregano Butter*) / Assortment of Miniature Italian Pastries / Ricotta Cheesecake with Espresso Chocolate Glaze and Toasted Almonds

Mediterranean Table – \$56 per person

Country Olives and Manchego Salad (*Piquillo Peppers, Capers, Greens, Lemon Infused Olive Oil*) / Chickpea Tabbouleh Salad (*Bulgur Wheat, Parsley, Lemon, Arugula, Tomato, Red Onion, Sherry Vinaigrette*) / Roasted Garlic Hummus (*Fresh Vegetables and Toasted Pita Crisps*) / Garlic Polenta, Chevre', Roasted Peppers / Roasted Vegetable Caponata / Chef's Selection of Seasonal, Sustainable Fish (*Olive, Preserved Lemon and Cured Tomato Salsa, Spanish Paprika Broth*) / Moroccan Spiced Brick Oven Chicken (*Teardrop Peppers, Citrus Chicken Jus*) / Saffron Cous Cous / Grilled Flatbread and Sweet Rolls / Patisserie Assortment of Cakes, Macaroons and Miniatures

Skirvin Southern Table – \$43 per person

Rotisserie Chicken and Dumpling Soup / Beefsteak Tomato and Bacon Salad (*Iceberg, White Bread Croutons, Green Goddess Dressing*) / Roasted Carrot and Field Pea Salad (*Smoked Ham, Sour Cream Dressing*) / Raw and Pickled Vegetables, Pimento Cheese Dip, Ranch Dip / Buttermilk Fried Chicken, Tabasco Honey, Cracked Pepper Gravy / Slow Smoked Beef Ribs, Cheese Grits, Braised Greens, Molasses Jus / Butter Bean, Sweet Corn and Roasted Vegetable Succotash / KB's Baked Macaroni and Cheese, Buttered Bread Crumbs / Drop Biscuits and Sweet Butter / Skillet Cornbread / Bourbon Pecan Pie, Molasses Whip / Peach Cobbler, Brown Butter Crumble

Dinner Buffets Include: Artisan Rolls and Breads / Iced Tea / Coffee, Decaffeinated Coffee and Hot Tea

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Wedding Menu Selections

Dinner Selections ~ Plated

Select from one soup or salad, one entrée and one dessert

Soups

Skinny Chicken Tortilla Soup
Radish, Queso Fresco, Tortilla Crisps

Baked Potato and Leek Soup
Wisconsin Cheddar, Scallion

Roasted Red Pepper and Tomato Soup
Grissini

Roasted Chicken and Wild Rice Soup
Oyster Crackers

Range Chili
Sweet Onion, Cheddar, Sour Cream

Salads

Field Greens, Watercress, Mixed Farmhouse Tomatoes, Fresh Mozzarella, Pesto, Basil Croutons,
White Balsamic Honey Vinaigrette

Seasonal Greens, Frisee, Marinated Chickpeas, Grape Tomatoes, Radish, Shaved Cucumber,
Barrel Aged Feta Cheese, Grilled Hearts of Palm, Apple Cider Vinaigrette

Romaine, Radicchio, Butter Crouton, Asiago, Caesar Dressing

Red Oak, Leaf Lettuce, Arugula, Wine Poached Baby Pears, Buttermilk Blue Cheese,
Candied Walnuts, Port Wine Vinaigrette

Wedding Menu Selections

Entrée

Grilled Flat Iron Steak

Garlic Roasted Marble Potato / Caramelized Brussel Sprouts with Bacon / Peppercorn Demi-Glace

\$47 per person

18 Hour Braised Short Rib

White Cheddar Grits / Braised Rainbow Chard / Roasted Garlic / Roasted Tri Color Carrot / Cracked Mustard Jus

\$46 per person

Center Cut Grilled Beef Tenderloin Filet

Gorgonzola and Horseradish Mashed Potato / Grilled Asparagus / Shallot Jam / Black Garlic Demi

\$56 per person

Whiskey Brined Organic Chicken

Double Smoked Macaroni and Cheese / Haricot Vert / Brown Chicken Jus

\$43 per person

Herb-Peppercorn Grilled Chicken

Gruyere and Sweet Onion Potato Pancake / Roasted Asparagus / Charred Tomato / Truffle Cream Demi

\$43 per person

Citrus Marinated Gulf Sea Bass

Roasted Baby Potato / Kale and Italian Sausage / Cippolini Onion Confit / Paprika and Saffron Broth

\$46 per person

Lemon Brined Atlantic Salmon Filet

Wild Mushroom and Artichoke Risotto / Grilled Broccolini and Sweet Pepper / Brown Butter Herb Cream

\$44 per person

Braised Veal Shank

Roasted Garlic Polenta / Caramelized Root Vegetable / Herb Gremolata / Brandied Veal Jus

\$50 per person

Double Cut Bone-In Pork Chop

Celery Root and Yukon Potato Mash / Smothered Green Beans / Shallot Demi

\$47 per person

Brick Oven Roasted Lamb Rack

Dijon Crusted, Provencal Vegetable Roast / Crème Fraiche Whipped Potato / Cabernet and Mint Reduction

\$52 per person

Wedding Menu Selections

Dinner Selections ~ Plated Dinner Duets

Grilled Petite Beef Tenderloin Filet and Gulf Shrimp
Loaded Mashed Potato / Grilled Asparagus / Bacon Chimichurri / Black Garlic Demi
\$55 per person

Petite Flat Iron Steak and Salmon
Wild Mushroom and Artichoke Risotto / Caramelized Brussel Sprouts with Bacon / Peppercorn Demi-Glace
\$50 per person

Petite 18 Hour Beef Short Rib and Herb Grilled Chicken Breast
White Cheddar Grits / Braised Rainbow Chard / Roasted Garlic / Roasted Tri Color Carrots / Truffle Cream Demi
\$47 per person

Vegan ~ Gluten Free Options

Eggplant Tandoori
Tandoori Spiced Eggplant and Tomato Ragout / Ginger Roasted Carrot / Cauliflower Puree / Mango Chutney

Carrot and Parsnip "Osso Buco"
Cured Tomato / Smoked Mushroom Broth / Field Peas / Carrot Green Pesto

Tempura Oyster Mushroom
Broccolini / Hoisin Glaze / Pan Fried Noodles / Toasted Cashew

Wedding Menu Selections

Reception Package

Display (choose two)

Artisan Cheese

Domestic and Imported Cheeses / Toasted Nuts / Dried and Fresh Fruits and Berries / Assorted Breads and Crisps

Antipasti

Marinated Country Olives / Buffalo Mozzarella and Cherry Tomato Salad / Grilled Marinated Vegetables / Mortadella / Capicola / Marinated Artichokes / Roasted Peppers / Grilled Breads

Vegetable Crudité

Assortment of Fresh, Grilled, Marinated, Roasted and Pickled Vegetables with Buttermilk Herb Dip and Roasted Red Pepper Hummus

Bruschetta

Traditional Tomato Bruschetta / Roasted Mushroom and Gorgonzola Bruschetta / Smoked Salmon and Capers Bruschetta / Served with an Assortment of Breads and Crisps

Fruit Display

Best Seasonally Available Fruit, Melons, Citrus and Berries / Served with Honey and Greek Yogurt Dip

Station (choose two)

Mashed Potato Martini Bar

Mashed Sweets / Smashed Yukon Golds / Creamery Butter / Sour Cream / Maple Syrup / Brown Sugar / Scallion / Bacon / Cheddar

Loaded Macaroni and Cheese

Macaroni with Hatch Chile Cream / Shells with Cheddar and Gouda / Bacon / Parmesan / Toasted Panko / Truffle Oil / Cracked Pepper / Caramelized Shallot / Chives

Pasta Bar

Baked Ziti with Nonna's Red Sauce / Pappardelle with Roasted Garlic Cream, Fennel Braised Chicken and Roasted Mushrooms / Penne with Roasted Tomatoes, Olive Oil, Capers, Oregano and Romano

Cola Glazed Country Ham

Pimento Cheese / House Bread and Butter Pickles / Sweet Rolls

Smoked Strip Loin of Beef

Horseradish / Poblano Cream

Salt Crusted Prime Rib of Beef

Horseradish Dip / Caramelized Onion Jus

Hors D' Oeuvres (choose three)

Beef Meatballs / Spicy Marinara / Romano

Fried Ginger Pork Pot Stickers / Black Garlic Ponzu Sauce

Chipotle Lime Beef Satays / Scallion Chimichurri / Queso Cotija

Roma Tomato Bruschetta / Roasted Artichoke / Basil / Buffalo Mozzarella

Port Poached Pear / Gorgonzola / Fresh Tarragon

Fried Ravioli Bolognese / Parmesan / Sweet Drop Peppers / Oregano

Barrel Aged Feta / Cucumber Salsa / Kalamata Olive Pesto

Grilled Asparagus / Crisp Bacon / Tarragon Aioli / Fried Garlic

Chicken Tinga Quesadillas / Cheddar / Queso Fresco / Salsa Roja

\$64 per person

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Wedding Menu Selections

Beverage Selections

SKIRVIN SUPER PREMIUM SELECTIONS \$9.00 HOST / \$10.00 CASH

Grey Goose Vodka
Tanqueray 10 Gin
Don Julio Reposado
Crown Reserve
Glenlivet 12 Year Scotch
Bakers Bourbon
Appleton Extra Rum

SKIRVIN PREMIUM SELECTIONS \$8.00 HOST / \$9.00 CASH

Absolut Vodka
Bombay Sapphire Gin
Patron Silver Tequila
Seagram's 7 Whiskey
Cutty Sark Scotch
Makers Mark
Bacardi Superior Rum
Captain Morgan Spiced Rum

SKIRVIN HOUSE SELECTIONS \$7.00 HOST / \$8.00 CASH

New Amsterdam Vodka
Beefeater Gin
Johnny Walker Red Scotch
Suaza Signature Blue Silver Tequila
Jim Beam Bourbon
Canadian Club Whiskey
Cruzan Rum

DOMESTIC BEER \$4.50 HOST / \$5.50 CASH

Budweiser
Bud Light
Miller Lite
Ultra
Coors Light

IMPORTED & SPECIALTY BEER \$5.50 HOST / \$6.50 CASH

Corona
Shiner Bock
Coop Elevator
Coop Native Amber
Heineken / Red Stripe

Wedding Menu Selections

**WINE \$8.00 HOST / \$9.00 CASH
\$40.00 PER BOTTLE**

Sparkling Wine: Freixenet, Blanc de Blancs
Robert Mondavi Private Selection Sauvignon Blanc
Robert Mondavi Private Selection Chardonnay
Robert Mondavi Private Selection Merlot
Robert Mondavi Private Selection Cabernet Sauvignon

Bar Packages

| Skirvin Super Premium Selection | Skirvin Premium Selection | Skirvin House Selection | Beer and Wine |
|--|----------------------------------|--------------------------------|-----------------------------|
| Domestic Beer | Domestic Beer | Domestic Beer | Domestic Beer |
| Imported & Specialty Beer | Imported & Specialty Beer | Imported & Specialty Beer | Imported & Specialty Beer |
| Wine | Wine | Wine | Wine |
| 1-Hour - \$21.00 Per Person | 1-Hour - \$19.00 Per Person | 1-Hour - \$17.00 Per Person | 1-Hour - \$15.00 Per Person |
| 2-Hour - \$35.00 Per Person | 2-Hour - \$29.00 Per Person | 2-Hour - \$23.00 Per Person | 2-Hour - \$19.00 Per Person |
| 3-Hour - \$41.00 Per Person | 3-Hour - \$35.00 Per Person | 3-Hour - \$29.00 Per Person | 3-Hour - \$25.00 Per Person |
| 4-Hour - \$45.00 Per Person | 4-Hour - \$39.00 Per Person | 4-Hour - \$33.00 Per Person | 4-Hour - \$29.00 Per Person |

* All beverages selections and packages are subject to 8.375% tax and taxable 23% service charge 8.625% Tax. Additionally, some selections and all packages are subject to 13.50% liquor tax. Prices are subject to change until confirmed on the Banquet Event Order.

\$125 Fee per Bartender is applicable.

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