



# Springmaid Beach Resort

Myrtle Beach, SC

## SERVICES & GUIDELINES

### Pricing

All prices listed on the menus are the base price. Prices are subject to change pending substitutions and other changes made through the Food & Beverage Manager. Springmaid Beach Resort reserves the right to change pricing or substitute menu items based on product availability and market pricing. An additional service charge of 18% and sales tax 10.5% will be applied to all food & beverage charges or prevailing applicable taxes.

### Security

For certain functions, Springmaid Beach Resort requires adequate chaperones and security.

### Food

All food and beverage must be provided by Springmaid Beach Resort with the exception of birthday and wedding cakes.

### Buffet Service Policy

Springmaid Beach Resort has a 50 person minimum on any function. Springmaid will prepare more than anticipated to assure guests of a well-stocked table. You may opt to have buffet service with less than 50 guests; however the bill will reflect the 50 guest minimum. With this policy, we must decline carry-out containers during and after buffet-type service.

### Dance Floor Policy

For any special event that has a DJ or band, a dance floor is required. Rental rates will be applied accordingly.

### Plated Service Policy

If a choice menu item is selected the highest price will be charged for all three selections with a maximum of three selections. Numbers per selection must be given at final count. Final count is due 4 days prior to event date.



3200 SOUTH OCEAN BOULEVARD, MYRTLE BEACH, SOUTH CAROLINA 29577

## SNACK TIME

### Conference Breaks

All conference breaks are based on one hour of consumption. If you request a time extension, the bill will be adjusted accordingly.

**Continental Break** (25 guest minimum) . . . . . \$6.25 per person  
Includes coffee, tea and assorted breakfast pastries (to include Danish, Mini-Muffins and Doughnuts)

#### Additions

Bagels & Cream Cheese . . . . . \$2.75 per person  
Seasonal Fruit Tray . . . . . \$4.75 per person  
Assorted Soft Drinks (Pepsi Products) . . . . . \$2.25 per person  
Warm Ham, Sausage or Chicken Biscuits . . . . . \$2.50 per person  
Hot Cinnamon Sweet Rolls . . . . . \$2.00 per person  
Fresh Fruit Juice - choice of 2: Orange, Apple, Cranberry or Tomato . . . . . \$2.25 per person  
Assorted Yogurts . . . . . \$1.75 per person  
Freshly Baked Cookies . . . . . \$1.75 per person  
Bottled Water . . . . . \$2.50 per person

**Springmaid Afternoon Break** (25 guest minimum) . . . . . \$6.95 per person  
Includes sweet ice tea, assorted sodas, bottled water, and salted peanuts, assorted finger sandwiches (homemade pimento cheese, tuna salad & chicken salad).

#### Additions

Freshly Baked Brownies . . . . . \$2.95 per person  
Freshly Baked Cookies . . . . . \$1.95 per person  
Assorted Tea Sandwiches . . . . . \$2.45 per person  
Seasonal Fruit Tray . . . . . \$2.75 per person  
Hummus with Pita . . . . . \$2.95 per person  
Freshly Brewed Coffee & Tea . . . . . \$2.25 per person

#### Beverages

Fresh- Squeezed Lemonade . . . . . \$19.50 per gallon  
Ginger Ale Fruit Punch (old fashioned banana strawberry) . . . . . \$20.00 per gallon  
Fruit Juices . . . . . \$3.00 per bottle or \$20.00 per gallon  
Ice Tea . . . . . \$45.00 per urn  
Coffee . . . . . \$48.00 per urn  
Bottled Water . . . . . \$2.50 each  
Sodas (Pepsi Products) . . . . . \$2.50 each  
Caddy of Ice . . . . . \$40.00

*Gallon serves 10 cups, Urn serves 32 cups*

Prices do not include the 18% service charge and 10.5% tax

## SALADS

Note: All salads served with our house vinaigrette unless otherwise noted on menu.

**House Greens:** Blend of romaine and iceberg lettuces with Julienne carrots and red cabbage, grape tomatoes, sliced cucumbers, homemade croutons. . . . . \$4.25 per person

**Springs House:** Blend of garden fresh greens tossed with a balsamic vinaigrette, grape tomatoes and Parmesan cheese. . . . . \$4.25 per person

**With Blackened Grilled or Fried Shrimp.** . . . . \$14.95 per person

**With Grilled Salmon.** . . . . \$15.95 per person

### Entrée Salads

**Classic Caesar:** Our rendition of the classic, served with homemade croutons and Parmigiano-Reggiano cheese . . . . . \$8.95 per person

**With Pesto Grilled Chicken Breast** . . . . . \$12.95 per person

## BOXED LUNCH

All boxed lunches include appropriate vegetables and sauces, bag of chips, apple and chocolate chip cookie. We offer water or soda (Pepsi Products) to drink.

**Boxed Lunch:** All selections . . . . . \$11.75 plus tax

Choice of:

- Traditional Ham & Swiss on Rye
- Roast Beef & Provolone on a Kaiser Roll
- Honey Roast Turkey & Cheddar on a Kaiser Roll

**Grilled Vegetable Wrap:** Honey marinated squash and zucchini, grilled with portabella mushrooms and served in a roasted garlic herb wrap with the chef's balsamic vinaigrette sauce . . . . . \$12.85 plus tax

*All selections must be ordered 24 hours in advance. Pick-up is at Marlin's Restaurant at a scheduled time. If you would like your boxed lunch delivered (within Springmaid Beach Resort) our normal service charge applies.*

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## ENTREES

35 person minimum. All plated meals are served with coffee or tea and a petite house salad with house vinaigrette

### Chicken

**Stuffed Cornish Hen:** Premium hens stuffed with country sausage and herb infused wild rice, roasted to perfection ..... \$23.95 per person

**Jerk Chicken:** House jerk marinated half Cornish hen wrapped in apple wood bacon, served with oven roasted sweet potato and a medley of seasonal vegetables. .... \$21.95 per person

**Southern Pecan Crusted Chicken Breast:** Boneless breast of chicken coated with a mixture of herbs and crushed pecans, served with a pecan bourbon sauce. .... \$19.95 per person

**Chef's Choice Design Plate** ..... \$19.95 per person

**Bacon Wrapped Chicken Breast Provolone:** Lightly marinated fresh chicken breast wrapped in bacon and stuffed with aged smoked Provolone cheese served over long grain pilaf and topped with a lemon basil supreme sauce ..... \$18.95 per person

**Pan Seared Chicken Breast:** Stuffed with spinach and feta cheese, served over chanterelle mushroom risotto and finished with a crushed tomato ragu ..... \$17.95 per person

### Seafood

**Surf & Turf:** Pan seared 8oz filet of beef served with a trio of grilled shrimp and white bean ragu \$39.95 per person

**Roasted Stuffed Fish:** Flaky filet of fish with crab stuffing and a citrus butter sauce ..... \$26.95 per person

**Seafood Mixed Grill:** Grilled shrimp, scallops and seasonal fish served over creamy grits and finished with salsa verde ..... \$26.95 per person

**Blackened Salmon:** Served with a roasted mango ketchup ..... \$21.95 per person

**Grilled Salmon:** Served with a Carolina pesto aioli ..... \$21.95 per person

**Salmon:** Served with vegetable rice pilaf and chef's choice of vegetable ..... \$21.95 per person

### Beef

**Charbroiled Filet Mignon:** USDA Choice filet served with roasted garlic mashed potatoes and a cabernet demi-glace (9oz). .... \$31.95 per person

**Prime Rib Southern Style:** Pecan wood smoked ribeye of beef served with a baby portabella mushroom gravy and chef's choice of seasonal vegetable and starch. .... \$31.95 per person

**Three Peppercorn NY Strip:** Choice NY Strip marinated in extra virgin olive oil, herbs and spices. Pan seared to perfection and served with our classic three peppercorn sauce (12oz)..... \$29.95 per person

**Grilled Chili-Lime Ribeye:** Served with a cabernet sauvignon whipped potato and topped with a shiitake mushroom ragu ..... \$29.95 per person

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**Brown Sugar and Chili-Rubbed Choice NY Strip:** Topped with a merlot butter sauce (12oz) . . \$28.95 per person

**Chef's Choice Design Plate** . . . . . \$19.95 per person

## **Pork**

**Honey Bourbon 10oz bone-in Chop with a Blueberry BBQ Sauce:** House-cured and grilled to perfection and topped with our delicious Blueberry BBQ Sauce . . . . . \$22.95 per person

**Grilled Center Cut Pork Loin Steak:** Topped with sautéed asparagus, grape tomatoes, green onions, and Fontana cheese served over stone milled yellow grits . . . . . \$22.95 per person

**Mint Pesto Pork Tenderloin:** Tenderloin rubbed with fresh mint pesto served over sweet potato puree and a blackberry essence . . . . . \$22.95 per person

## **Pasta**

**Sautéed Shrimp in a Tomato Basil Butter:** Tossed with fresh fettuccini . . . . . \$19.95 per person

**Sautéed Shrimp & Scallops:** Served with international vegetables in an herb cream over tomato fettuccini (imported white asparagus, shitake mushrooms, Holland peppers, and sundried tomatoes) . . . . . \$19.95 per person

**Down South Pasta:** Sautéed shrimp, scallops and smoked sausage with baby okra, diced yellow and red tomatoes, spring onions and white corn in a black pepper garlic cream sauce tossed with bow tie pasta . . \$19.95 per person

## **DESSERTS**

**Gourmet Desserts** . . . . . \$5.75 per person  
Carolina Cheese Cake . . . . . Pina Colada Cake

**Plated Banquet Dessert** . . . . . \$3.25 per person  
Choice of:  
Apple Pie with a Crumble Topping . . . . . House Pecan Pie  
Boston Bavarian Cream Pie . . . . . House Sweet Potato Pie  
Key lime Pie . . . . . Lemon Meringue Pie  
Alpine Mint Pie . . . . . Chocolate Meringue Pie

**Buffet Dessert** . . . . . \$2.25 per person  
Choice of:  
House Peach Cobbler . . . . . Ms. D's Banana Pudding  
Bread Pudding with Whiskey Sauce . . . . . House Apple Crisp  
Peanut Butter Fudge Pudding . . . . . Carrot Cake  
Chocolate Cake . . . . . Strawberry Short Cake  
German Chocolate Cake . . . . . Red Velvet Cake  
Orange Cake

Prices do not include the 18% service charge and 10.5% tax



## CHEF'S SELECT BUFFET PACKAGES

50 guest minimum

**President's Tier Buffet:** Jumbo Shrimp Cocktail (3 shrimp per person), carved Prime Rib, choice of three buffet salads, one main dish, one pasta specialty, one starch and choice of two vegetables from the buffet suggestion lists. Chef's selection of top shelf desserts. . . . . \$42.95 per person

**Premium Tier Buffet:** Includes choice of either chef carved domestic semi-boneless Leg of Lamb or Roast Top Sirloin of Beef, choice of two main dishes, one pasta specialty, and choice of three buffet salads, one starch and two vegetables from the buffet suggestion lists. Chef's choice of two desserts. . . . . \$32.95 per person

**Main Tier Buffet:** Includes choice of either chef carved roast Top Round of Beef or Honey Bourbon Cured Pork Loin, choice of two main dishes, choice of two buffet salads, one starch and choice of two vegetables from the buffet suggestion list. Chef's choice of two desserts. . . . . \$26.95 per person

*Carving Fee is an additional \$100.*

Tea & Coffee Included

### Salad Selection

Marinated Vegetable Salad  
Fruit Salad (cubed)  
Traditional Slaw  
Red Bliss Potato Salad  
Rainbow Rotini Salad  
Springmaid House Salad

Southern Slaw Salad  
Marinated Button  
Baby Greens Salad  
Fire & Ice Salad  
Broccoli Cheddar Salad  
Pickled Beets & Red Onion Salad

### Main Dish Selection

Grilled Chicken Cordon Blue  
Pot Roast with Potatoes, Carrots, and Pearl Onions  
Shrimp & Grits  
Fried Pork Chops  
Jerk Chicken  
Cajun seared Pangasius Filets topped with Shrimp Ettoufee  
Roasted Sliced Pork Loin with Country Mustard Sauce  
Country Style Steak & Onion Gravy  
Dijon Herbed Pork Loin with Whole Grain Mustard BBQ Sauce  
Broiled Pangasius with Lemon Garlic Butter  
Rufus' Fried Chicken  
Grilled Sliced London Broil with Button Mushroom Demi-Glace  
Carolina Pulled Pork  
Blackened London Broil with a Blue Cheese Sauce

### Pasta Specialties Selection

**Down South Pasta:** Sautéed shrimp, smoked sausage, okra, diced tomatoes, spring onions & white corn in a black pepper garlic cream sauce with bow tie pasta

**Sautéed Shrimp:** International vegetables and a tomato fettuccini

**Penne Pasta:** Spicy sausage tossed in a Vodka sauce

**Grilled Chicken Primavera:** Cream sauce tossed with rainbow rotini

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## Starch Selection

Roasted Garlic Mashed Potatoes  
Parsley Parmesan Red Bliss Potatoes  
Traditional Rice Pilaf  
Creamy Stone Milled Yellow Grits  
Saffron Yellow Rice with Green Onions

Pasta Alfredo  
Macaroni & Cheese  
White Rice & Gravy  
Mama's Red Rice  
Baked Potato Casserole

## Vegetable Selection

Green Beans  
New South Salt Pork and Pinto Beans  
Sautéed Squash Medley  
Seasonal Vegetable Medley  
Pole Bean Medley  
Seasoned Collard Greens  
Chef Medley

Honey Glazed Baby Carrots  
Steamed Yellow Squash & Onions  
Yellow Squash Casserole  
Steamed Broccoli & Cauliflower  
Southern Fried Okra  
Southern Style Corn

## THEMED BUFFET EVENTS

50 guest minimum. Specialty items are available upon request, fees may apply. Iced tea and coffee included.

### Hawaiian Hot Plate ..... \$40.95 per person

Mixed Fresh Greens, Mushrooms, Broccoli Florets, Shredded Carrots, Cherry Tomatoes, Cucumbers  
Maui Ranch, Thousand Island, Mandarin Orange Vinaigrette  
Hula Hula Chicken with Pineapple BBQ Sauce  
Kahlua Pork  
Pan-Asian Fried Rice  
Coconut Cake  
Passion Fruit Punch  
Pineapple, Melon, Papaya, Mango, Strawberries, Grapes, and Honey Lime Yogurt Sauce

Polynesian Pasta  
Citrus Broiled Pangasius with Tropical Salsa  
Red Bliss Herb & Garlic Roasted Potatoes  
Fresh Steamed Medley of Vegetables  
Pineapple Upside Down Cake  
Tropical Fresh Fruit Display

### South of Broad Street ..... \$37.95 per person

Stuffed Quail with Toasted Pecans & Country Sausage Rice laced with Herb Sour Cream Sauce  
Carolina Shrimp Perlo  
Adluh Stone Milled Yellow Grits  
Sweet Peas & Pearl Onions  
Orzo Pasta & Black-eyed Pea Salad in fresh Basil Vinaigrette  
Pound Cake with Fresh Berries

Mustard Fried Pork Tenderloin with Thyme Pepper Gravy  
Tomato Pie  
Stewed Yellow & Patty Pan Squash  
Springmaid House Salad  
Deep Dish Pecan Pie

### The Grist Mill Special ..... \$27.95 per person

Lowcountry Shrimp & Stone Milled Grits  
Chicken Fried Steak & Tomato Green Onion Gravy  
Stewed Okra & Tomatoes  
Macaroni & Cheese  
Yellow Mustard Potato Salad  
Apple Cobbler

Pan Fried Tilapia with Three Onion Gravy over Johnny Cakes  
Carolina Gold Rice  
Butter Beans  
Cucumber Onion Salad  
Yeast Rolls  
Homemade Banana Pudding

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<b>Down Home Sunday Supper</b> .....	\$27.95 per person
Honey Pineapple Glazed Smoked Ham	Rufus's Southern Fried Chicken
Lady's Island Shrimp Cakes with Lemon Lime Cocktail Sauce	Harbor Shrimp Rice
Brown Sugar Buttered Sweet Potatoes	Pole Beans & Peppered Bacon
Fried Okra	Stewed Yellow Squash
Copper Penny Salad	Macaroni Salad
Chef Mike's Cole Slaw	Pineapple Upside Down Cake
Pecan Pie	

<b>Return of the Colony House</b> .....	\$27.95 per person
Sea Salt & Three Pepper Pan Fried Chicken Breast	Alfreda's Catfish Stew over Carolina Gold Rice
Braised Pork Chops with Granny Smith Apples & Sweet Onions	Red Potato Casserole
Red Rice	Collard Greens & Ham Hocks
White Corn Soufflé	House Made Biscuits
Fire & Ice Salad	Carolina Red Slaw
Ambrosia Salad	Homemade Bread Pudding

<b>The Riviera</b> .....	\$24.95 per person
Springmaid House Salad with Italian & Ranch Dressings	Fresh Fruit Salad
Fresh Broccoli & Cheddar Salad	Grilled Chicken Cordon Bleu
Pork Loin Steak Pan Seared and served with Caramelized Granny Smith Apples & Sweet Onions	
Broiled Fish with Fresh Lemon Garlic Butter Sauce	Parsley Parmesan Red Bliss Potatoes
Saffron Yellow Rice with Green Onions	Fresh Steamed Broccoli & Cauliflower
Honey Glazed Carrots	Chef's Choice of Dessert

<b>Lowcountry Plantation</b> .....	\$23.95 per person
Lowcountry Pulled Pork	Stewed Pork Ribs
South Carolina Hash	Charleston Shrimp Casserole
Carolina Gold Rice	Stone Ground Grits
Collard Greens	Black-eyed Peas
Yellow Squash Casserole topped with Fried Onions	Skillet Corn Bread
Chef Mike's Cole Slaw	Macaroni Salad
Mom & Pop Rolls	Choice of 2 desserts

<b>Uptown Down South</b> .....	\$22.95 per person
Traditional Southern Slaw Salad	Springmaid House Salad
Rufus' Southern Fried Chicken or Oven-Roasted Chicken	Pulled Carolina Pork
Broiled Local Fish with Butter Sauce	Yeast Rolls
Rice Pilaf	Macaroni & Cheese
Fresh Green Beans	Honey Glazed Baby Carrots
Banana Pudding, Chocolate Cake	

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### Springs Buffet

Springmaid House Salad  
Carved Top Round with Horseradish Sauce and Au Jus  
Pan Fried Pork Chops with Black Pepper & Onion Gravy  
Oven Roasted Red Bliss Potatoes  
Yellow Squash Casserole  
Yeast Rolls  
Homemade Banana Pudding

\$22.95 per person  
Traditional Southern Slaw  
Rosemary Garlic Chicken Breast  
White Rice  
Country Green Beans  
Black-eyed Peas with Smoked Bacon  
Chocolate Cake

*Carving fee included in per person rate.*

### South of the Border Fiesta

Pico Shredded Chicken Tacos  
Tri-Colored Nacho Chips  
Fresh Salsa, Green Onions, Jalapenos  
Sour Cream  
Sopapillas: Fried Flour Tortillas with Cinnamon & Sugar

\$20.95 per person  
Mexican Beef Tacos  
Nacho Cheese with Green Chilies  
Shredded Lettuce, Fresh Diced Tomatoes  
Fried Bean, Cheese Empanadas

### Palmetto Grill

Springmaid House Salad  
Fresh Fruit Salad  
All Beef Hotdogs with Chili  
Country Baked Beans  
Relish Tray & Kosher Pickles, Assorted Sliced Cheeses  
Choice of 2 Buffet Desserts

\$20.95 per person  
Traditional Slaw  
USDA Choice 8oz. Burgers  
Carolina Pulled Pork  
Assorted Buns & Rolls  
Assorted Chips

### Big Mike's Deli Buffet

\$20.95 per person  
**Salads:** Southern Slaw, Rainbow Pasta Salad, Fire & Ice Salad  
**Breads:** Rye, Pumpernickel, Sourdough, Kaiser Rolls, Croissants, Pita Bread, White & Wheat  
**Meats:** Oven Roasted Turkey, Smoked Pita Ham, Roast Beef, Genoa Salami  
**Sliced Cheeses:** Provolone, Swiss, Cheddar, American  
**Relish Tray:** Kosher Pickle Spears, Cherry Peppers, Pepperoncini, Olives, Sliced Tomatoes, Red Onions, Lettuce  
**Desserts:** Ms. D's Banana Pudding & Chocolate Cake

Prices do not include the 18% service charge and 10.5% tax

## HORS D'OEUVRES BUFFET

50 guest minimum

**Presidents Tier:** Includes carved Roast Beef Tenderloin, and Jumbo Shrimp Cocktail (5 shrimp per person) along with your selection of three hot items and three cold items from the Hors D'Oeuvres list. . . . . \$42.95 per person

**Main Tier:** Includes choice of either carved Roast Top Round of Beef, or Honey Bourbon Cured Pork Loin along with a selection of three hot items and three cold items from the Hors D'Oeuvres list. . . . . \$29.95 per person

**Premium Tier:** Includes choice of either carved domestic Semi-Boneless Leg of Lamb or Roast Top Sirloin of Beef along with your selection of three hot items and three cold items from the Hors D'oeuvres list. \$29.95 per person  
*Carving Fee is an additional \$100.*

### Hot Hors D'Oeuvres

Sweet Sour Meatballs

Spinach and Artichoke Dip with Naan Breads

Mini Quiche

Sesame Chicken and Hawaiian Teriyaki Beef Skewers

Mini Biscuits with Country Ham, Deli Ham with Deli Mustard

Jamaican Jerk Chicken & Shrimp Skewers (two skewers per person)

Bacon-Wrapped Scallops with Chili Lime Butter Sauce (three scallops per person)

Mike's Buffalo Wings (3 wings per person)

Vegetable Spring Rolls

Chicken Saté with Thai Peanut Sauce

Shredded BBQ Pork with Mini Rolls

### Cold Hors D'Oeuvres

Mixed Nuts

Mini Bruschetta

French Onion Dip and Chips

Vegetable Crudité

Lowcountry Crab Dip

Seasonal Fruit Display

Domestic Cheese Board  
Homemade Pimento Cheese Dip  
Assorted Finger Sandwiches  
Imported Cheese Board  
Beaufort Shrimp Shooter  
Grilled Vegetable Crudité

Prices do not include the 18% service charge and 10.5% tax

## BEVERAGE SERVICE

**Premium Package:** Host packaged price of \$12 per person per hour for bar with premium liquor, house wine & imported/domestic beer with 2 hour minimum

**House Package:** Host packaged price of \$10 per person per hour for open bar with house liquor, house wine & domestic beer with 2 hour minimum

**Beer & Wine Package:** Host packaged price of \$8 per person per hour for open bar with house wine & domestic draft beer with 2 hour minimum

### Beer & Wine

Imported . . . . .	\$5.50 per drink
Domestic . . . . .	\$4.50 per drink
House . . . . .	\$4.00 per drink

### Bartender Fees

\$35 per bartender for first hour prior to service and \$18 per bartender each hour of service, with 2 hour minimum. We recommend one bartender per 100 guests. All cash bars require \$200.00 minimum sales purchases. To consume alcoholic beverages in the State of South Carolina guests must be at least 21 years of age and have valid identification. The Bartender is responsible for age verification and has the right to refuse service. It is against the law in the State of South Carolina for guests to bring their own alcoholic beverages to any function. Violation of the "brown bagging" law is subject to fine.

### Liquor & Bar Selections

**Cash Bar** - each guest pays for drinks on consumption basis

House Brands . . . . .	\$6.25 per drink
Vodka-Smirnoff, Bourbon-Jim Beam, Blend-Black Velvet, Scotch-Scoresby's, Gin-Gilbeys, Rum-Bacardi	

Premium Brands . . . . .	\$7.25 per drink
Vodka-Absolut, Bourbon-Jack Daniels, Blend-Seagram's 7, Scotch-Dewar's, Gin-Tanqueray, Rum-Bacardi	

### Cordials & Other Premiums

Priced on Brand

Domestic Beer . . . . .	\$4.00 per beer
Imported Beer . . . . .	\$4.50 per beer
Keg Beer (non-import) . . . . .	\$345.00 per keg
House Wine . . . . .	\$5.50 per glass
Sodas (Pepsi Products) . . . . .	\$2.50 each

### Non-Alcoholic Beverages

Freshly-squeezed Lemonade . . . . .	\$22.50 per gallon
Ginger Ale Fruit Punch (old fashioned banana strawberry) . . . . .	\$28.00 per gallon
Fruit Juices . . . . .	\$2.50 per bottle or \$22.50 per gallon
Iced Tea . . . . .	\$52.00 per urn
Coffee . . . . .	\$52.00 per urn
Bottled Water . . . . .	\$2.50 per bottle

*Gallon serves 10 cups, Urn serves 32 cups*