



J.R.'s Stockyards Inn

Established in 1978, J.R.'s Stockyards Inn is Tysons Corner's Original Gathering Place. The perfect banquet venue with in-house full service catering, hosting groups of 20 - 200. Now offering private rooms for corporate meetings, lunches, dinners, cocktail receptions and employee events. Each menu is custom designed and prepared fresh in-house specifically for your event. The details of each event are professionally coordinated to ensure your function is customized to your needs and the event is memorable and flawless!



Nationally recognized for our Midwestern corn-fed Beef, aged on premise. We also offer chicken, seafood, BBQ, and so much more.....



“From Simple to Sensational!”



Our atmosphere, framed in a historic post and beam structure, is comfortable, welcoming and friendly. We are dedicated to providing a fine dining experience for every special event at an affordable price.





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GENERAL INFORMATION

We invite you to host your next event at Tyson's Original Steakhouse; now exclusively hosting private events, receptions, meetings, and parties. Come socialize in our cozy, warm atmosphere where award winning steak, chicken, ribs and seafood are sumptuous and the service is friendly and accommodating.

VENUE HOURS - Rental times available between the hours of 10:00 am–10:00 pm

CAPACITY -

Bar and Cocktail Lounge –

- 40 people seated randomly around the bar & lounge
- 60 people standing cocktail reception
 - * Cocktails & Appetizers only menu
 - \$900.00 Food & Beverage minimum (daytime)
 - \$1,200.00 Food & Beverage minimum (evening)

Banquet Room –

- 40 people seated U-shape
- 50 people seated in rows of 10
- 60 people standing cocktail reception
 - \$1,250.00 Food & Beverage minimum (daytime)
 - \$2,000.00 Food & Beverage minimum (evening)

Combined (Lounge & Banquet Room) –

- 75 people seated randomly
- 125 people standing cocktail reception only
 - \$2,000.00 Food & Beverage minimum (daytime)
 - \$3,500.00 Food & Beverage minimum (evening)

Alexander Room –

- Use for “L” Shaped Buffet Table set-up

Main Dining Room –

- 100 people seated (plated); 80 people seated (buffet)
- 150 people standing cocktail reception
 - \$2,500.00 Food & Beverage minimum (daytime)
 - \$3,500.00 Food & Beverage minimum (evening)

Entire Venue –

- 175 people seated randomly throughout every room
- 250 people standing cocktail reception
 - \$5,000.00 Food & Beverage minimum (daytime)
 - \$8,000.00 Food & Beverage minimum (evening)

PLANNING - Our professional event coordinators will make planning your event fun and easy. They will gladly assist or make referrals for services and vendors that will enhance your event. Please notify us of any decoration you might need or are bringing in. (no tacks, pins, staples, or tape permitted on painted or wood surfaces)

PARKING - We offer free parking for your convenience. Metro Accessible (within walking distance from Tyson's Corner Metro)

EQUIPMENT PROVIDED -

- Linens (white napkins & tablecloths)
- China, silverware and glassware
- Disposables available upon request
- Additional equipment may be rented (colored lines, microphone, podium, etc.)
- Audio Video, High Speed Internet Service (Wi-Fi and Wired)

BOOKING THE DATE - To reserve the facility, a deposit payment must be received within 2 weeks of booking.

This includes a **catering deposit of \$10.00/per person**.

A confirmation letter will be sent to you requesting the exact amount to be paid to J.R.'s. Stockyards Inn. The facility will be placed on a tentative hold from the time of initial contact until we receive a signed copy of the confirmation letter with the deposit.

TAXES & SERVICE CHARGE - A taxable 20% service charge and a 6% Sales Tax will be added to all final invoices.



EVENT PLANNING TIMELINE

Your Event Planner will contact you to plan your Menu, Entertainment and other details

You will receive a sales agreement confirming event details; please review, sign and return to us.

Your planner will be in contact with you to discuss optional menu items, entertainment and finalize any other details. If your guests are arriving by shuttle or any form of mass transit, please let us know.

10 DAYS PRIOR TO YOUR EVENT

Due 10-15 days prior to your event, you will be contacted regarding your **final guest count**.

Your guest's individual entrée selection must be provided at this time. We will make every effort to accommodate any additions after that time but cannot guarantee that we will be able to do so.

1 WEEK PRIOR TO YOUR EVENT

An invoice based on your final guaranteed count will be e-mailed to you.

Full payment is due on the day of your event. Checks are recommended. If paying by credit card, make arrangements prior to the day of event, in order to have it processed.

If you have contracted entertainment vendors, an invoice for those services will be sent to you.

Separate checks for your vendors are also due on the day of event.

ON THE DAY OF YOUR EVENT

A site supervisor will be there to greet you, review the day's agenda and answer any questions you may have. If you should leave prior to the end of your event, please designate another contact as the representative of your group.

The site supervisor will present a final invoice based on the final guaranteed number for your review and payment.

Payment will be requested at this time.

If any adjustments are needed, the differences will be settled during the following week

Your entertainment vendors will also ask for payment based on the earlier invoice sent to you.

AFTER YOUR EVENT

You will receive a survey, please take a minute to fill it out and return it to us so we can use your feedback to continue to improve and make your events successful!



EVENT POLICIES

**** PLEASE NOTE AND COMMUNICATE TO YOUR GUESTS IN ADVANCE OF YOUR EVENT OUR VERY IMPORTANT POLICIES****

ON SITE POLICIES ~

- ◆ **No Pets Please (Except Service Animals)**
- ◆ **No Outside Food or Beverage**
- ◆ **Please Do Not Remove Food or Beverage from Venue**

- ◆ **J.R.'S Promotes Responsible Drinking:
Guests Must Be Age 21 or Older to Consume Alcohol,
Please Bring Identification.**
- ◆ **J.R.'s Reserves the Right to Restrict or Limit Alcohol Served**
- ◆ **We Encourage You to Offer Snacks with Alcohol, and a Mix of
Non Alcoholic and Alcoholic Beverages**
- ◆ **Alcohol Service Closes One Hour Before End of Your Event**

WEATHER POLICY ~

- ◆ **If there is an extraordinary weather event, your party may be postponed to another day.
Circumstances will be evaluated between both parties, to ensure the safety of your guests and
our staff.**

CANCELLATION POLICY ~

If you wish to change the date of your event a \$50 administrative fee will be applied.

- ◆ **Event cancellations must be made at least 90 days prior to the event for a full deposit refund,
less a \$100 administration fee.**
- ◆ **Cancellations made between 90 and 30 days of an event will result in the loss of your
entire deposit.**
- ◆ **Cancellations made within 30 days of an event are subject to loss of deposit, plus an additional
\$10.00 per person cancellation fee, based on the original estimated number of participants.**
- ◆ **Cancellations received within 10 days of an event are subject to loss of deposit and an
additional 50% cancellation fee based on a projected final bill.**



J.R.'s Stockyards Inn Catering Menu

*Event Food Service can be Plated or Buffet Style depending on your guest count.
If plated service is requested, it is necessary that your guest preorder their desired
entrée when RSVP'ing to your invitation.*

HORS D'OEUVRES

BEEF

J.R.'s Marinated Beef Tenderloin Sliders - with Potato Rolls and Horseradish Sauce (min. 50) (carver required)	\$5.25
Marinated Skirt Steak Sliders - with Potato Rolls and Horseradish Sauce (min. 50) (carver required)	\$4.75
Pulled Smoked Beef Brisket Sliders - with J.R.'s BBQ Sauce served on Potato Rolls (min. 100)	\$3.50
Mini Beef Kabobs with Teriyaki Sauce - Tender pieces of sirloin nestled between peppers and onions (min. 100)	\$3.00
Meatballs Serrano with a Tangy Jack Daniels Sauce - A zesty favorite (min. 100)	\$1.50
Steak Quesadillas - signature grilled Skirt Steak, thinly sliced and topped with Caramelized Onions and Cheese	\$2.75
Roast Beef Horseradish Pinwheels- thinly sliced roast beef & cheese in a tortilla wrap (min. 50)	\$2.75
Chilled Cajun Beef Tenderloin Platter - with Potato Rolls and Horseradish Sauce (serves approx. 50)	\$225.00

POULTRY

Smoked Chicken Sliders - with Caramelized Onions & Smoked Gouda served on Potato Rolls (min. 50)	\$3.50
Fried Chicken Wings - lightly breaded wings served with Golden Tangy BBQ Sauce (min. 100)	\$1.75
Smoked Chicken Wings - seasoned with J.R.'s special spices served with Blue Cheese dipping (min. 100)	\$1.75
Mini Chicken Kabobs with Teriyaki Sauce - Tender pieces of chicken nestled between peppers and onions (min. 100)	\$2.75
Napa Valley Chicken Pecan Bites - served on crispy phyllo cups (min. 100)	\$2.25

PORK

Lil' Smokies - wrapped in Maple Bacon with Brown Sugar Glaze (min. 100)	\$1.95
Country Ham Rolls - sliced cured ham served on warm yeast rolls (min. 50)	\$3.95
Pepperoni Stuffed Mushrooms - baked mushrooms stuffed with cheese & pepperoni (min. 100)	\$2.75
Ham and Corn Beignets - fried, fluffy morsels of ham & corn (min. 100)	\$2.75
Loaded Mini Potato Bites - crispy smashed roasted potatoes topped with bacon, sour cream, and chives (min. 50)	\$3.50

SEAFOOD

Calamari - tender morsels fried golden brown; served with pesto aioli (min. 100)	\$3.25
Blackened Shrimp Taco Bites - with fresh guacamole & chipotle cream on a tortilla scoop (min. 100)	\$2.75
Bang Bang Shrimp - crispy shrimp tossed in a creamy chili aioli sweet chili dipping sauce (min. 100)	\$3.25
Jumbo Shrimp - served with spicy cocktail sauce (min. 100)	\$3.00
Miniature Crab Cakes - served with remoulade sauce (min. 100)	\$3.50
Norwegian Smoked Salmon Platter- with eggs, capers, onions, cream cheese, crackers & baguettes (serves approx. 50)	\$220.00



HORS D'OEUVRES

VEGETARIAN

Artichoke Bread - tender artichoke hearts & cheese baked in crusty Italian loaf (min. 25)	\$1.95
Marinated Mushroom Sliders – grilled mushrooms served on Potato Rolls with chipotle aioli (min. 100)	\$2.75
Crispy Phyllo Wrapped Asparagus - with asiago cheese; baked until golden brown (min. 100)	\$2.50
White Bean Crostini - with fire roasted cherry tomatoes served on garlic crostini (min. 100)	\$1.50
Double Tomato Bruschetta - served on crunchy crostini (min. 100)	\$1.50
Antipasti Skewers - sun dried tomatoes, mozzarella, artichoke hearts, kalamata olives (min. 100)	\$2.75

CHEESES, FRUITS, AND VEGGIES

Elaborate Montage - impressive display of fruits, vegetables, assorted domestic cheeses, crackers, ranch dip (min. 100)	\$5.95
Domestic Cheese Display - cubed cheddar, swiss, & pepper jack; fruit garnish and crackers (serves approx. 50)	\$175.00
Gourmet Cheese Display - cheddar, swiss, boursin, brie, chevre, blue cheese, fruit garnish and crackers (serves approx. 50) ...	\$275.00
Whole Brie Wheel - w/ dried cherries, cranberries, & walnuts in a raspberry balsamic glaze; crackers (serves approx. 50)	\$135.00
Vegetable Crudités Platter - fresh vegetables served with Ranch dip (serves approx. 50)	\$65.00
Fresh Cubed Fruit Platter – assorted seasonal fruit served with whipped fruit dip (serves approx. 50)	\$150.00
Fresh Fruit Skewers - melon balls and grapes (min. 50)	\$2.95

WARM AND COLD DIPS

Warm Seafood Crab & Artichoke Dip - served with baguette slices & crackers (serves approx. 50)	\$195.00
Warm Spinach, Artichoke, & Cheese Dip - served with baguette slices & tortilla chips (serves approx. 50)	\$125.00
Warm Supreme Pepperoni Pizza Dip - served with baguettes slices & tortilla chips (serves approx. 50)	\$125.00
Warm Nacho Cheese Dip - served with tortilla chips (serves approx. 50)	\$65.00
Spinach Dip in Pumpernickel Bread Bowl - served with baguettes slices & crackers (serves approx. 50)	\$65.00
7 Layer Fiesta Tex-Mex Dip - served with tortilla chips (serves approx. 50)	\$85.00
Hummus Duo - Garlic Roasted and Cilantro Jalapeno served w/ fresh vegetable crudités and crackers (serves approx. 50)	\$95.00

COMBO DIP STATION

Warm Supreme Pepperoni Pizza Dip, Nacho Cheese Dip, and Warm Seafood Crab & Artichoke Dip -

served with baguette slices, tortilla chips, and crackers

(serves approx. 50).....\$250.00



SNACKS

Sugar Coated Pecans - slow roasted pecans with a sweet crunch (serves approx. 25)	\$65.00
Trail Mix Bar - assortment of nuts, dried fruits, granola, and chocolate pieces (serves approx. 50)	\$150.00
Tortilla Chips and Salsa - tri-color corn tortilla chips served with mild salsa (min. 50)	\$1.25

SANDWICHES

Minimum order of 10 each
Sandwiches and Composed Salads for Lunch events only

- Pulled BBQ Sandwich** - cooked low & slow in our smoker, then pulled and tossed in our House BBQ Sauce, served on Potato bun
- Pulled Smoked Beef Brisket\$14.95
 - Pulled Smoked BBQ Chicken\$14.95
 - Pulled Pork Shoulder.....\$14.95
- Shaved Prime Rib Sandwich** - slow roasted aged prime rib with au jus & horseradish sauce; on a French Style Roll\$18.95
- Grilled Chicken Sandwich** - grilled marinated chicken breast served on a toasted Kaiser Roll\$12.95
- Napa Valley Chicken Salad Sandwich** - creamy chicken tossed with grapes and pecans served on Butter Croissant\$12.95

Each of the above sandwiches includes:
Seasoned Potato Wedges, Creamy Coleslaw, and Pickle
You choice of Coffee, Sodas, Iced Tea, or Water

COMPOSED SALADS

- J.R.'s Cobb Salad** - mixed greens, chopped eggs, cured ham, turkey, cheddar, Monterey jack, toasted almonds, tomatoes, bacon, and warm bacon mustard dressing; served with croissant and whipped honey butter\$14.95
- Steak Salad** - mixed green salad with eggs, tomatoes, cucumbers, olives, topped with strips of grilled steak; served with BBQ Ranch Dressing and artisan roll & butter\$14.95
- Reuben Salad** - chopped leaf lettuce, sliced corned beef, sauerkraut, swiss cheese, tomatoes, thousand island dressing; served with pumpernickel toast points\$12.95
- Chicken Caesar Pasta Salad** - chopped chicken, romaine, pasta, parmesan cheese, in a light Caesar Dressing\$11.95
- Chicken Strawberry Salad** - baby spinach, quinoa, crispy bacon pieces, avocado, chevre, with light Italian Vinaigrette\$11.95

Ask about our Soup, Sandwich, and Salad Combinations for your next Lunch Meeting



MAIN ENTREES

Minimum order of 10 each
Main Entrees can be for Lunch or Dinner

BEEF

Filet Mignon - 8 oz. from the heart of the tenderloin	\$32.95
Marinated Sirloin - 11 oz. of aged sirloin, in J.R.'s signature marinade	\$28.95
Marinated Ribeye - 11 oz. ribeye, marinated overnight in J.R.'s signature marinade	\$29.95
New York Strip - 12 oz. classic cut from the loin	\$30.95
Prime Rib - 12 oz. slow roasted aged prime rib	\$39.95
Chopped Steak - smothered in caramelized onions, mushrooms, and shaved smoked gouda	\$22.95
Beef Wellington Tart - buttery puff pastry with grilled sliced beef, sautéed mushrooms, and creamy blue cheese sauce	\$22.95

POULTRY

Grilled Marinated Chicken Breast - grilled to perfection; a J.R.'s specialty	\$20.95
George's Southern BBQ Chicken - bone-in thighs steeped in BBQ sauce	\$20.95
Chicken in Parmesan Cream - chicken, mushrooms, and artichokes in a Parmesan Cream Sauce	\$21.95
Country Calabash Chicken - crispy buttermilk batter fried served with honey mustard or golden tangy bbq sauce	\$18.95
Caprese Grilled Chicken - fresh tomato, basil, and mozzarella; finished with a Balsamic Reduction	\$20.95

PORK

Pork BBQ Spare Ribs - 1/3 rack of meaty, tender pork ribs, slow cooked and basted with J.R.'s Special Sauce	\$22.95
Baked Penne with Italian Sausage - blend of zesty Italian sausage, tomatoes, and penne in tomato sauce	\$18.95
J.R.'s Lasagna - pork sausage, beef, tomatoes, and cheeses in a zesty tomato sauce	\$21.95

SEAFOOD

Broiled Salmon - with White Wine Dill Sauce	\$24.95
Crab Cakes - two lightly broiled fresh lump back-fin crab cakes with remoulade	\$23.95
Parmesan Crusted Tilapia - dusted with seasonings and parmesan	\$21.95
Marinated Shrimp Kabobs - large marinated shrimp grilled over open flame	\$21.95

VEGETARIAN

Vegetarian Roma Stuffed Tomato - with bread crumbs, parmesan cheese, herbs, and butter	\$16.95
Vegetarian Baked Penne Caprese Pasta - pasta, fresh tomato basil pesto, herbs, mozzarella, and parmesan	\$18.95
Southern Tomato Pie - layers of fresh tomatoes, herbs, scallions, and cheeses baked in flaky pie crust	\$18.95

COMBINATIONS

Great Compromise - marinated beef kabob alongside a shrimp kabob	\$23.95
Marinated Sirloin & Grilled Chicken - petite marinated sirloin and half chicken breast	\$24.95
Filet Medallion & Salmon - petite filet and fresh grilled salmon filet	\$38.95
Filet Medallion & Grilled Chicken - petite filet and marinated grilled half chicken breast	\$28.95

(All beef selections are prepared Medium)

Each of the above entrees includes: (no rice is served with pasta entrees)
House Salad with Italian Vinaigrette, Rice Pilaf, Sautéed Vegetables,
Fresh Baked Bread with Butter, and your choice of Coffee, Sodas, Iced Tea, or Water

You may upgrade your entrée sides; see CUSTOMIZED SIDES



CUSTOMIZED SIDES

SALADS

House Salad - mixed greens, cucumbers, cherry tomatoes, carrots, croutons, with Ranch and/or Italian Vinaigrette	\$2.50
Classic Caesar Salad - romaine, croutons, parmesan cheese, with Caesar Dressing	\$2.50
Baby Spinach Salad - mandarin oranges, mushrooms, red onions, slivered almonds, with Poppy Seed Dressing	\$2.95
Strawberry Spinach Salad - strawberries, red onions, with Poppy Seed Dressing	\$2.95
Opulent Salad - mixed greens, grapes, pears, dried cranberries, pistachios, gorgonzola, mustard vinaigrette	\$2.95
Pear & Gorgonzola Salad - leaf lettuce, pears, gorgonzola, toasted pecans, with Mustard Vinaigrette	\$3.50
Wedge Salad - crispy bacon pieces, tomatoes, crumbled blue cheese, with Creamy Blue Cheese Dressing	\$3.50
Apple Dijon Cole Slaw - a homemade slaw with shaved apple and mustard dressing	\$2.75
Gourmet Redskin Potato Salad - freshly made in house	\$2.75
Vegetarian Pasta Salad - tri-colored pasta w/ vegetables	\$2.75
Black Bean Corn Salad - a zesty blend of black beans, corn, peppers, and onions	\$2.75
Broccoli Salad - with raisins, sesame seeds, and onions, in a Sweet & Tangy Dressing	\$2.75

VEGETABLES

Vegetable Sauté - broccoli, carrots, zucchini, squash, peppers and onions lightly sautéed with oil and fresh herbs	\$1.75
Balsamic Grilled Zucchini Spears - marinated zucchini grilled over open flame	\$2.75
Country Green Beans - slow cooked with bacon pieces and onions	\$2.75
Asparagus with Parmesan Crust - broiled asparagus with parmesan crunch	\$2.75
Mushrooms Diane - sautéed mushrooms in a sherry teriyaki sauce with red pepper flakes and garlic	\$2.75
Buttered Kernel Corn - whole kernel corn tossed with seasoning and butter	\$2.75
Cheesy Creamed Corn - whole kernel corn slow cooked with cream and a blend of cheeses	\$2.75
Creamy Mashed Cauliflower - a smooth and creamy new twist on cauliflower	\$2.75

STARCHES

Garlic Mashed Potatoes - garlic infused potatoes smashed to a creamy delight	\$2.75
Au Gratin Potatoes - white cheddar, jarlsburg, and pecorino romano cheeses layered between potatoes	\$2.75
Rosemary Roasted Potatoes - slow roasted red skinned potatoes with garlic and rosemary	\$2.75
Dill New Potatoes - petite new potatoes tossed in butter and dill	\$2.75
Mixed Wild Rice Pilaf - white & wild rice with carrots, celery, onions, and peas	\$2.75
Cilantro Lime Rice - white rice tossed with fresh cilantro and a zest of lime	\$2.75
Home-Style Mac & Cheese - a creamy blend of cheeses and pasta baked to golden perfection	\$3.50

EXTRAS

Garlic Bread - garlic baked in crusty Italian loaf (min. 25)	\$1.25
Honey Cornbread - sweet southern style cornbread (min. 25)	\$1.25
Jalapeno Cheese Bread - cheesy bread with a kick (min. 25).....	\$1.95



SWEET DELIGHTS

White Chocolate Raspberry Cheesecake - served with raspberry sauce, fresh raspberries, and whipped cream (min. 25)	\$4.95
Oreo Cheesecake - served with swirl of chocolate sauce and whipped cream (min. 25)	\$4.95
NY Style Plain Cheesecake - keep it simple with a classic served with whipped cream (min. 25).....	\$4.95
Warm Peach Cobbler - a southern style classic with a butterscotch caramel twist (min. 25)	\$3.50
White Chocolate Bread Pudding - finished with a sinfully rich mousse & white chocolate sauce (min. 25)	\$4.95
Country Apple Dumplings - warm apple baked in cinnamon crust served with whipped cream (min. 25)	\$3.50
Strawberries Romanoff - fresh strawberries and liqueur whipped cream (min. 25)	\$3.95
Red Velvet Poke Cake - red velvet cake baked with fluffy cheesecake pudding with fresh whipped cream (min. 50)	\$4.95
Boston Cream Poke Cake - light yellow cake with creamy vanilla pudding and topped with chocolate ganache (min. 50)	\$4.95
Pineapple Coconut Cake - light yellow cake with pineapple, shredded coconut and fresh whipped cream (min. 50)	\$4.95
Double Chocolate Bundt Cake - with chocolate ganache, fresh berries, and whipped cream (min. 50)	\$3.95
Mint Grasshopper Pie - a light crème d' menthe marshmallow pie with oreo cookie crust (min. 25)	\$4.95
Chocolate Espresso Pecan Pie - a culinary delight filled with sweet pecans and chocolate (min. 25)	\$4.95
Seasonal Pie - Apple, Cherry, Blueberry and many more to choose from (min. 25)).....2 choices \$3.50 / 3 choices.....	\$4.95
Cheesecake Lollipops - creamy cheesecake covered in chocolate and chocolate with coconut (min. 50)	\$2.95
Chocolate Mousse Cups - creamy chocolate mousse piped in cups (min. 25)	\$4.95
Two Scoops Ice Cream - vanilla and/or chocolate (min. 25)	\$2.95
Jumbo Chocolate Chip Cookies - a giant version of what mom makes filled with lots of chocolate chunks (min. 25)	\$1.50
Triple Fudge Brownies - super fudgy melt in your mouth goodness (min. 25)	\$1.50
Sopapilla Cheesecake Bars - a sweet cinnamon and sugar cheesecake layered on a flaky crust (min. 25)	\$2.50
Special Ordered Cakes & Cupcakes - an array of flavors and sizes (min. 25)	prices may vary



BEVERAGE SERVICE

Customized a la carte bottle service is available
if one of the packages below does not meet your event needs

NON-ALCOHOLIC PACKAGE

	2 Hours per person	3 Hours per person
STANDARD	\$4.00	\$5.00
Assorted Sodas, Iced Tea, Coffee, and Water		

BEER & WINE PACKAGES

	2 Hours per person	3 Hours per person
HOUSE	\$16.00	\$22.00
Domestic Beer (select 2): Budweiser, Bud Light, Yuengling, Miller Lite, and Michelob Ultra Lindeman's Wine (select 2): Cabernet Sauvignon, Merlot, Chardonnay, and Pinot Grigio Assorted Sodas and Bottled Water		
PREMIUM	\$20.00	\$28.00
Premium Beer (select 2): Amstel, Corona, Heineken, and Sam Adams Domestic Beer (select 1): Budweiser, Bud Light, Yuengling, Miller Lite, and Michelob Ultra Woodbridge by Mondavi Wine (select 2): Cabernet Sauvignon, Merlot, Chardonnay, and Pinot Grigio Assorted Sodas and Bottled Water		

FULL BAR PACKAGES

	2 Hours per person	3 Hours per person
HOUSE	\$20.00	\$28.00
Aristocrat Vodka, Gin, Rum, Bourbon, and Scotch Domestic Beer (select 2): Budweiser, Bud Light, Yuengling, Miller Lite, and Michelob Ultra Lindeman's Wine (select 2): Cabernet Sauvignon, Merlot, Chardonnay, and Pinot Grigio Assorted Sodas and Bottled Water		
PREMIUM	\$26.00	\$32.00
Absolute Vodka, Beefeater Gin, Bacardi Rum, Jack Daniels, and Dewar's Scotch Premium Beer (select 2): Amstel, Corona, Heineken, and Sam Adams Domestic Beer (select 1): Budweiser, Bud Light, Yuengling, Miller Lite, and Michelob Ultra Woodbridge by Mondavi Wine (select 2): Cabernet Sauvignon, Merlot, Chardonnay, and Pinot Grigio Assorted Sodas and Bottled Water		

NO SUBSTITUTIONS CAN BE MADE TO THE ABOVE PACKAGES

2 hour package averages 3 beverages per person (alcoholic and non-alcoholic)
Specialty Drinks may be added to any Package upon request

ADDITIONS ~

Non-Alcohol: Hot Chocolate, Apple Cider, & Craft Lemonades

Beers: See our list of Specialty Craft Beers

Wine: Ecco Domani, 14 Hands, Sebastiani, Prince Michel, Stag's leap, & many more

Spirits: Captain Morgan, Tanqueray, Maker's Mark, Bailey's, Kahlua, Grey Goose,
Crown Royal, Knob Creek, Jose Cuervo, Patron, and Catoctic Creek

Specialty Drinks: Ask your event planner to suggest a hand crafted cocktail!

