



DOUBLETREE
BY HILTON™

2017 CATERING MENUS

**DoubleTree by Hilton
Columbus/Worthington**



General Information

The DoubleTree by Hilton Columbus/Worthington would like to thank you for considering our facility for your function. If there is anything we did not cover in this information guide or in person, please do not hesitate to ask.

Deposits

Deposits are required to guarantee any function room. This will ensure that the room cannot be used by anyone else. Your Catering Manager will brief you on the details. If direct billing cannot be arranged, we will collect for all charges in advance of the function date.

Menus

We would be happy to suggest alternatives to our printed menus. Our Chef will suggest ideas to meet your objectives. On all menu pricing, there will be the customary taxable service charge of 22% and current sales tax added on all food and beverages.

Guarantees

All meal functions are produced with guarantee numbers, by the function planner. The number guaranteed will be charged in full, even if fewer guests attend. We will contact you three business days prior to the function to acquire the guarantee. If we are unable to receive the guarantee, the hotel will use the expected number of guests on the banquet event order.

Security

The DoubleTree by Hilton Columbus/Worthington has every intent to assure the security of you and your guests' belongings in the function rooms. However, the hotel will not assume responsibility for the damage or loss of any merchandise or articles left in the hotel, prior to, during, or following your meeting or banquet.

Audio Visual/Music/Entertainment

The DoubleTree by Hilton Columbus/Worthington has the right to control sound levels, in effort not to disturb any other functions. We may suggest different alternatives for music and entertainment, from our local contacts. Our in-house Audio Visual Company assures you the finest equipment and service.

Banquet/Meeting Rooms/Signage

To better care for the facility, the hotel requests that nothing be affixed to walls, floors or ceilings with nails, staples, tape or any substance, unless prior approval has been arranged through our offices. All signage must be professionally produced and discussed with our staff about appropriate placement. The Hotel reserves the right to make reasonable substitutions of rooms based on space requirements.

Shipping and Receiving

Small packages can be shipped to the DoubleTree by Hilton, two days prior to your function. Please address the packages:

DoubleTree Hotel, 175 Hutchinson Avenue, Columbus, Ohio 43235

Please include: Name of function, date of function, name of on-site contact, and DoubleTree Contact.

BREAKFAST

Continental Breakfast

Continental Collage | \$13.00 selection of chilled juices, cubed fresh fruit, assorted danish, pastries, breakfast breads, muffins, butter, preserves, Starbucks coffee, decaffeinated coffee and selection of Tazo teas

Executive Continental | \$15.00 selection of chilled juices, cubed fresh fruit, muffins, danish, croissants, butter, preserves, flavored yogurts, assortment of dry cereals, 2% milk, skim milk, Starbucks coffee, decaffeinated coffee and selection of Tazo teas

European Continental | \$16.00 selection of chilled juices, cubed fresh fruit, individual flavored yogurts, house made granola, European smoked & cured meats and cheeses, freshly baked hard rolls, assorted scones, croissants, butter, preserves, Starbucks coffee, decaffeinated coffee and selection of Tazo teas

Plated Breakfast

Plated Breakfasts are served with Wheat Toast, Starbucks Coffee and Selection of Tazo Teas

DoubleTree Breakfast | \$14.00 English muffin stacked with egg, American cheese and sausage patty. Sandwich served with a side of breakfast potatoes and fresh fruit.

American Favorite | \$14.00 scrambled eggs with fresh herbs, red chili salsa, cheddar cheese and bell peppers, served with breakfast potatoes and applewood smoked bacon

Estrada Quiche | \$16.00 layered with sausage, onion, red and green peppers, swiss and Gruyere cheeses and Dijon mustard. Entrée served with breakfast potatoes and a red chili salsa.

Breakfast Buffets

Breakfasts Buffets are served with Starbucks Coffee and Selection of Tazo Teas (25 person minimum)

Hearty Start | \$16.00 selection of chilled juices, fresh seasonal fruit and berries, fresh scrambled eggs with fine herbs, Applewood smoked bacon, link sausage, breakfast potatoes, assorted breakfast pastries with sweet creamery butter and preserves

Sunrise | \$16.00 selection of chilled juices, fresh seasonal fruit and berries, flavored yogurts, scrambled egg with cheddar cheese, oatmeal with brown sugar and raisins, pepper bacon and sausage, assorted muffins with sweet buffet

Good Morning | \$18.00 selection of chilled juices, fresh seasonal fruit and berries, flavored yogurts, assorted dry cereals with 2% and skim milk, fresh scrambled eggs with fine herbs, French toast with warm maple syrup, Applewood smoked bacon and link sausage, breakfast potatoes, assorted breakfast pastries with sweet creamery butter and preserves

Buffet Station Enhancements

*attendant required | \$75.00 each based on one attendant per 50 guest

Waffle Station | \$6.00 fresh berries, whipped cream, warm maple syrup and sweet butter enhancements *

Omelet Station | \$8.00 prepared to order with a choice of sautéed garden fresh vegetables, crisp bacon, honey roasted ham, spinach, cheddar cheese and fresh salsa *

THEMED BREAKS

At the Movies | \$10.00 freshly popped popcorn, tortilla chips and salsa, snickers bars, warm soft pretzels, served with mustard and cheese sauce, bottled water and assorted sodas

Sweet Afternoon Break | \$11.00 assorted fresh baked cupcakes, chocolate dipped rice crispy treats, DoubleTree cookies, ice cold milk

Mediterranean Break | \$12.00 pita chips and artisan breads with dips of hummus spread and tapenade, bottled water

Ballpark Fun | \$12.00 freshly popped popcorn, peanuts, jumbo soft pretzels with ballpark mustard and cheese sauce, cracker jacks, bottled water and assorted sodas

Health Break | \$12.00 assorted fruit juices, granola bars, nutri-grain bars, whole fresh fruit, crudité with low fat & yogurt dips, Starbucks coffee, decaffeinated coffee and selection of Tazo teas

Fountain of Youth | \$12.00 assorted individual flavored yogurts, deluxe trail mix, whole fresh fruit, granola bars, nutri-grain bars, sweet breakfast bread, assorted fruit juices and bottled water, Starbucks coffee, decaffeinated coffee and selection of Tazo teas

Sweet and Salty | \$12.00 individual bags of chips and pretzels, assorted cookies and brownies, bottled water and assorted sodas

Build Your Own Snack Bar | \$12.00 selection of roasted cashews, peanuts and almonds, chocolate m&m's, dried cranberries and raisins, bottled water

MEETING ENHANCEMENTS

Bakeries - priced per dozen

- Fresh Baked Assorted Cookies | \$25.00
- Fresh Baked Brownies | \$25.00
- Signature Doubletree Cookies | \$36.00
- Donuts | \$36.00
- Muffins and Danishes | \$36.00
- Assorted Pastries | \$36.00
- Assorted Bagels with Cream Cheese and Jellies | \$42.00

Breakfast Enhancements - priced per dozen

- Croissant with Bacon, Egg, and Cheese | \$36.00
- Breakfast Burrito | \$36.00
- Buttermilk Biscuits with Sausage, Egg, and Cheese | \$42.00

Breakfast Enhancements - priced per person

- Yogurt and Granola | \$3.50
- Assortment of Cold Cereals and Milk | \$3.50
- French toast with warm maple syrup | \$4.00
- Buttermilk Pancakes with warm maple syrup | \$4.00

Specialty Items - priced per person

- Chocolate Dipped Pretzel Rods | \$3.00
- Baskets of Potato Chips and Pretzels | \$3.50
- Ice Cream Novelties | \$4.25
- Chocolate Dipped Strawberries | \$5.00
- Assorted Mixed Nuts | \$5.25
- Hot Soft Pretzels with Mustard and Cheese Sauce | \$5.95
- Pita Bread Chips and Red Pepper Hummus | \$6.50
- Tri-Colored Corn Tortilla Chips with Guacamole and Salsa | \$6.50

Beverage & Thirst Quenchers

- Cold fresh milk 2%, skim or chocolate | \$2.50 each
- Bottled water | \$3.00 each
- Assorted sodas | \$3.00 each
- Assorted bottled juices | \$3.25 each
- Red bull energy drinks | \$4.25 each
- Hot Chocolate or Warm Apple Cider | \$25.00 per gallon
- Iced Tea or Lemonade | \$25.00 per gallon
- Freshly Brewed Starbucks Coffee and Selection of Tazo teas | \$45.00 per gallon

A La Cart Items

- Candy Bars | \$1.50 each
- Granola Bars & Nutri-grain Bars | \$1.50 each
- Individual Bags of Chips and Pretzels | \$1.50 each
- Whole Fruit | \$2.00 each

MEETING PLANNER PACKAGES

Full Day Break Package

continental breakfast, mid-morning & mid-afternoon breaks | \$32.00

continental

fresh brewed Starbucks coffee, decaffeinated coffee and selection of Tazo teas, chilled juices, assortment of breakfast pastries, butter and fruit preserves, rainbow of seasonal fruits, croissants and New York style bagels with cream cheese, selection of cold cereals with milk, assortment of fruit yogurts and house made almond granola

mid-morning

fresh brewed Starbucks coffee, decaffeinated coffee and selection of Tazo teas, assortment of soft drinks and bottled water

mid-afternoon

fresh brewed Starbucks coffee, decaffeinated coffee and selection of Tazo teas, assortment of soft drinks and bottled waters, selection of gourmet cookies & brownies, mixed nuts

Half Day Break Package

continental & mid-morning breaks | \$22.00

continental

fresh brewed Starbucks coffee, decaffeinated coffee and selection of Tazo teas, selection of chilled juices, assortment of breakfast pastries, butter and fruit preserves, rainbow of seasonal fruits

mid-morning

fresh brewed Starbucks coffee, decaffeinated coffee and selection of Tazo teas, assortment of soft drinks and bottled waters, granola bars

LUNCH

Plated Lunch Entrees

Served with Field Green Salad, Fresh Baked Rolls, Sweet Butter, Iced Tea and Choice of Dessert

Portabella Mushroom Napoleon | \$22.00 zucchini, yellow squash, roasted red pepper, spinach, feta cheese with a balsamic reduction drizzle (Vegetarian Dish – Vegan without the cheese)

Pasta Primavera | \$22.00 cavatappi pasta with broccoli, squashes, onion, carrots, peppers, Alfredo Sauce and Italian cheese blend (Vegetarian Dish)

Roasted Red Pepper Chicken | \$22.00 served with seasoned red potatoes and chef's choice vegetables

Balsamic Chicken | \$22.00 served with seasoned red potatoes and green bean carrot medley

Parmesan Crusted Chicken | \$22.00 served with a side of pasta primavera

Herb Roasted Stuffed Chicken Breast | \$24.00 served with spinach and Feta cheese stuffing, served with roasted red potatoes and green beans almandine

Maple Bourbon Roasted Pork Loin | \$25.00 served with herb mashed potatoes and green beans

Marinated Flat Iron Steak | \$25.00 with a cabernet demi glaze and served with seasoned red potatoes and chef's choice vegetables

Parmesan Crusted Atlantic Salmon | \$25.00 served with wild rice pilaf and asparagus

Tenderloin of Beef | \$28.00 served with garlic whipped potatoes and broccoli au gratin

Choice of Dessert

Key Lime Pie

Double Chocolate Cake

Gourmet Carrot Cake

N.Y. Style Cheesecake

Crème Brulee Cheesecake

Caramel Apple Pie

Light Luncheon Selections

Served with Iced Tea and Choice of Dessert. Warm Rolls and Butter will be served with Salads.

Chicken Caesar Salad | \$19.25 crisp romaine, focaccia croutons, Caesar dressing, warm rolls
with gulf shrimp | **\$22.25**
with blackened salmon fillet | **\$22.25**

Asian Chicken Salad | \$19.25 teriyaki glazed chicken with mandarin oranges, napa cabbage, honey roasted peanuts, Chinese fried noodles, peanut ginger dressing, warm rolls

Turkey Wrap | \$19.25 shaved turkey, crisp garden lettuce, cheddar cheese, vine ripe tomato with fat free ranch dressing in a tomato basil tortilla, served with side of fresh fruit (low fat)

Cobb Salad | \$19.25 grilled chicken breast, fresh garden greens, avocado, crumbled applewood bacon, tomato, maytag bleu cheese, hard boiled eggs, walnut vinaigrette

Vegetarian Antipasto Plate | \$19.25 balsamic grilled peppers, portobello mushroom, roma tomato, fresh mozzarella, olives, marinated artichoke hearts, farfalle pasta salad, soft focaccia wedge

Chicken Salad Wrap | \$19.25 chicken salad with green apple and walnuts in a tomato basil tortilla, side of chilled pasta primavera

Asian Salmon Salad | \$23.25 teriyaki glazed salmon with mandarin oranges, napa cabbage, honey roasted peanuts, Chinese fried noodles, organic sesame dressing

Choice of Dessert

Key Lime Pie
Double Chocolate Cake
Gourmet Carrot Cake
N.Y. Style Cheesecake
Crème Brulee Cheesecake
Caramel Apple Pie

Buffet Lunches

Buffets include Starbucks Coffee and Iced Tea (minimum of 25 people)

Baked Potato and Salad Bar | \$25.00 garden fresh greens with dressings, freshly baked whole grain and wheat rolls, sweet creamery butter, colossal Idaho bakers, selection of toppings: grilled chicken, grilled steak, hot chili, sautéed broccoli, carrots and cauliflower florets, grated cheese, green onions, sour cream, bacon, seasonal fresh fruit

Fiesta Lunch Buffet | \$25.00 red and white cabbage coleslaw with lime dressing, fresh avocado guacamole with salsa and chips, taco bar: corn and flour tortilla, taco beef and fajita chicken, jerk pulled pork, shredded lettuce, salsa, sour cream jack and cheddar cheeses, spanish rice, cinnamon tortillas

Country Picnic Fair | \$25.00 house made coleslaw, macaroni salad, fried chicken salad, grilled hot dogs, hamburgers, chicken breasts, traditional garnishes and condiments, corn on the cob, roasted potato wedges, southwestern baked beans, sliced watermelon, brownies and cookies

Little Italy | \$25.00 minestrone soup, caesar salad with garlic croutons, garlic bread sticks, antipasto tray, vegetable lasagna, chicken Marsala with button mushrooms, shallots, roasted eggplant ratatouille, vesuvio roasted potatoes, tiramisu and cannoli

American Buffet | \$26.00 mixed field greens, tomato basil soup, warm rolls and butter, Asiago and herb roulade of chicken with Ohio corn and shallot, Alfredo sauce, roast pork loin with calvados sauce, potatoes au gratin, broccoli, cauliflower and carrots, carrot cake

Mediterranean Grill | \$26.00 red pepper hummus with celery and flatbread, ensalada de caesar, gambas al ajillo penne alfredo with shrimp and peas, paella with chicken and Italian sausages, roasted potatoes, vegetable medley with balsamic reduction, baklava

Excursions Buffet | \$26.00 Thai chicken salad with Napa cabbage, kung pao chicken, beef and broccoli, shanghai tofu mix, fried rice, Mala string beans with fresh garlic and carrots, fortune cookies, coconut bars

Worthington | \$27.00 garden fresh vegetable soup, hearts of romaine with Parmesan cheese and croutons, warm rolls and butter, sliced tenderloin of beef with portobello mushrooms and baked garlic wine reduction, herb roasted chicken with baby spinach and red grapes, roasted new potatoes, grilled asparagus and baby carrots, three layer chocolate cake and fresh fruit

Deli Lunch Buffets

Buffets include Starbucks Coffee and Iced Tea (minimum of 25 people)

All American Deli | \$24.00 house made cole slaw, potato salad, albacore tuna salad, roast beef, turkey, ham, swiss, provolone, cheddar cheeses, tomato, onion, lettuce, pickles, olives, peppers, mayonnaise, dijon mustard, sliced breads, rolls, individual bags of potato chips, assorted cookies and brownies

Italian Deli | \$26.00 white bean and roasted vegetable minestrone, tomato buffalo mozzarella salad, antipasto bar with roasted peppers, olives, grilled asparagus, Portobello mushrooms, pepperoncini's, balsamic vinaigrette, cappicola, prosciutto, genoa salami, pepperoni, provolone, mozzarella cheeses, horseradish cream, basil mayonnaise, dijon mustard, focaccia, ciabatta and italian breads, pasta primavera salad, tiramisu



Boxed Lunch

Each lunch includes a Bag of Chips, Cookie, Bottled Water, Utensils and Towelette.

BOXED LUNCH - Ham and Cheese | \$22.00

Boar's Head @Ham, cheese, lettuce and tomato on wheat bread.

Includes mayonnaise and mustard on the side

BOXED LUNCH -Turkey and Swiss Cheese | \$22.00

Oven-Roasted Turkey Breast, swiss cheese, lettuce and tomato on croissant.

Includes mayonnaise and mustard on the side

BOXED LUNCH - Vegetarian Wrap | \$22.00

Cucumbers, tomatoes, fresh red peppers, vegetables coleslaw, and spinach with traditional hummus,
Wrapped inside a spinach tortilla

DINNER

Plated Dinner Entrees

Served with Field Green Salad, Fresh Baked Rolls, Sweet Butter, Iced Tea and Choice of Dessert

Three Cheese Ravioli | \$28.00 ravioli with sun dried tomato and spinach cream sauce and a side of roasted asparagus

Eggplant Parmesan | \$28.00 served over spaghetti marinara with cheese garnish

Chicken Piccata | \$30.00 with a lemon butter sauce, served with wild rice and chef's choice vegetables

Chicken Marsala | \$30.00 with garlic herb mashed potatoes with cabernet demi glaze and spring vegetables

Roulade of Chicken Breast | \$30.00 stuffed with baby spinach, Feta cheese, sun-dried tomatoes, roasted red potatoes, served with steamed broccoli and carrots

French Pork Chop | \$32.00 herb coated pork chop with fresh rosemary, basil, parsley, served with roasted fingerling potatoes, asparagus and mango chutney

Parmesan Crusted Cod | \$33.00 with lemon cream sauce, served with roasted red potatoes and chef's choice vegetable

Soy and Ginger Glazed Atlantic Salmon | \$34.00 with pineapple and cilantro salsa, served with grilled asparagus, carrots and wild rice pilaf

Ribeye Steak | \$37.00 served with potato gratin, chef's vegetable selection with a garlic rosemary demi

Boursin Crusted Tenderloin of Beef | \$37.00 served with a cabernet reduction and garlic mashed potatoes, chef's choice of vegetables

Choice of Dessert

Key Lime Pie

Double Chocolate Cake

Gourmet Carrot Cake

N.Y. Style Cheesecake

Crème Brulee Cheesecake

Caramel Apple Pie

Duo Entree Plates

Served with Field Green Salad, Fresh Baked Rolls, Sweet Butter, Iced Tea and Choice of Dessert

Stuffed Breast of Chicken with Spinach, and Feta with a Roasted Red Pepper Sauce & Herb Parmesan Crusted Petite Filet, with Raspberry Demi glaze | \$48.00 accompanied by fingerling potatoes and broccoli

Seared Salmon Filet with Grilled Mango Salsa & Chicken with Cranberry Parmesan Stuffing | \$49.00 accompanied by Dauphinoise Potatoes and seasonal baby vegetables

Roasted Atlantic Salmon with Key Lime Citrus Sauce & Petite Filet of Beef with Port Wine Demi Reduction | \$50.00 accompanied by duchess potatoes and tomato florentine

Fire Roasted Beef Filet, Merlot Demi Reduction & Colossal Shrimp Scampi | \$56.00 accompanied by mashed potatoes and grilled asparagus

Choice of Dessert

Key Lime Pie

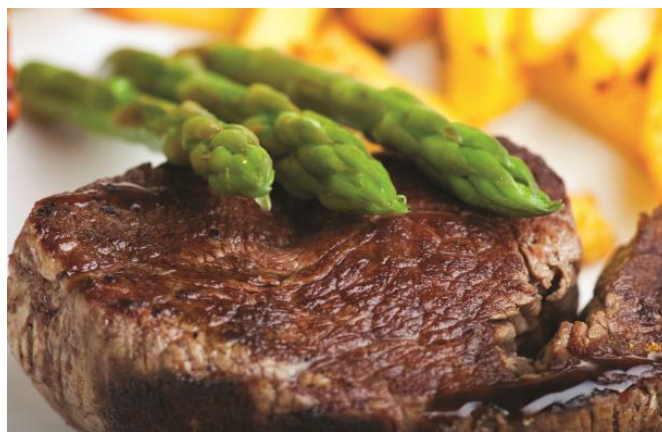
Double Chocolate Cake

Gourmet Carrot Cake

N.Y. Style Cheesecake

Crème Brulee Cheesecake

Caramel Apple Pie



Dinner Buffets

Buffets include Warm Rolls, Sweet Butter, Starbucks Coffee and Iced Tea (minimum of 25 people)

The Italian | \$38.00 classic Italian soup with sausage, antipasto display, balsamic marinated grilled vegetables including zucchini, portobello mushrooms, marinated artichoke hearts, assorted olives and fresh mozzarella, grilled swordfish with roasted tomatoes & olives, grilled tuscan chicken with a basil pesto sauce, zucchini and orzo pasta salad with fresh basil and garlic, roasted potatoes, tiramisu and cannoli

Flavors of Ohio | \$40.00 fresh baked breads, tossed greens with a selection of dressings, soy marinated flank steak, applewood broiled tenderloin of pork, grilled chicken breast with marsala sauce, roasted fingerling potatoes with artichokes and tomatoes, broccoli florets with almonds and roasted peppers, bread pudding with caramel sauce

Flavors of Worthington | \$42.00 fresh baked breads, Farfalle pasta and vegetable salad, baby spinach salad with kalamata olives, gorgonzola cheese, onions and strawberries, asparagus and carrots, dauphinoise potatoes, parmesan crusted chicken, pepper crusted beef tenderloin with a cabernet sauce, key lime pie, chocolate layer cake

Western Barbeque | \$43.00

smoked chicken and tomatillo chili, toppings of sour cream, shredded cheese, scallions, crispy garden greens, ranch dressing, glazed yam and pecan salad, fennel artichoke and asparagus salad, Kansas city strip steaks, peppery mushroom relish, Jack Daniel's barbecue ribs, mesquite rubbed roast chicken, house made creamy garlic mashed potatoes, baked western ranch beans, garlic green beans, buttermilk biscuits, assorted rolls with honey butter, peach cobbler, chocolate torte

RECEPTION

Cold Selections (priced per piece)

caprese crostini | \$3.00

prosciutto and melon | \$3.00

grilled Mediterranean vegetables with cherry balsamic glaze | \$3.00

mango shrimp salsa on english cucumber rounds | \$3.50

balsamic fig and goat cheese | \$3.50

chilled shrimp on ice with cocktail sauce | \$3.00

mediterranean caprese skewers | \$ 3.00

jerk chicken skewers | \$3.75

sliced tenderloin of beef with wasabi aioli | \$4.00

pretzels, chips and dill dip (serves 25) | \$65.00

selection of mixed nuts (serves 25) | \$85.00

Hot Selections (priced per piece)

bbq meatballs | \$2.00

short north chicken wings (buffalo style) | \$2.50

vegetable spring rolls with spicy plum sauce | \$2.50

chicken quesadilla | \$2.50

brie raspberry phyllo | \$3.50

chicken satay with Thai hot sauce | \$3.50

miniature beef wellington | \$4.00

miniature crab cakes with wasabi Aioli | \$4.50

beef teriyaki satay | \$4.00

beef sliders with american cheese and dill pickle | \$3.50

crab rangoon | \$3.50

Displays and Platters

Traditional Crudités | \$120.00 serves 30 people
assortment of fresh vegetables, served with ranch and bleu cheese

Traditional Cheese Platter | \$125.00 serves 25 people
wide variety of domestic cheeses and seasonal fruit garnish, served with baguette slices and crackers

Seasonal Fruit Platter | \$125.00 serves 25 people
wide variety of seasonal fruit sliced

Antipasto Platter | \$200.00 serves 25 people
market meats and cheeses, assorted relishes, olives, artichoke hearts, served with baguette slices and crackers

Specialty Cheese Board | \$295.00 serves 50 people
pecan and brown sugar baked brie, maytag bleu cheese, smoked gouda, horseradish cheddar cheese and emmentaller cheese, served with baguette slices, flatbreads and crackers

Carving Stations

attendant required for each carving station | \$100 each based on one attendant per 50 guests

Slow Roasted Prime Rib of Beef | \$500.00 serves 30 people
creamy horseradish, dijon mustard, caramelized red onions, mayonnaise, au jus, sourdough and whole wheat rolls

Pepper Crusted Beef Tenderloin | \$375.00 serves 20 people
mustard aioli, wild mushroom and artichoke with tapenade, rich cabernet sauce and an assortment of cocktail breads and whole wheat rolls, mayonnaise, merlot demi glaze

Honey Baked Ham | \$295.00 serves 40 people
served with mustard, mayonnaise, assorted rolls.

Herb Butter Basted Turkey | \$325.00 serves 40 people
with fresh cranberry orange relish, dijon mustard, old fashioned gravy, assorted rolls.

BEVERAGES

White Wine

House Wine, Canyon Road | \$25.00
Chardonnay, White Zinfandel

Chardonnay

Kendall-Jackson, California | \$40.00
Cambria, California | \$54.00

Riesling

Chateau Ste Michelle, Washington | \$28.00

Pinot Grigio

Ecco Domani, Italy | \$28.00

Sauvignon Blanc

Cupcake, New Zealand | \$39.00

Moscato

Lindemans, Australia | \$24.00

Sparkling Wines

Wycliffe Champagne, California | \$27.00
Korbel Blanc de Noir, California | \$39.00
Moët & Chandon White Star, France | \$87.00
Dom Perignon, France | \$285.00

Red Wine

House Wine, Canyon Road | \$25.00
Merlot, Cabernet

Pinot Noir

Mirassou, California | \$26.00
Kendall-Jackson, California | \$40.00
Napa Cellars, California | \$40.00

Merlot

14 Hands, Washington | \$26.00
Kendall-Jackson, California | \$40.00

Cabernet

Kendall-Jackson, California | \$40.00
Dynamite, California | \$35.00



Bar Charges and Minimums

1 hour bar – minimum of \$150 or \$50 bartender fee

2 hour bar – minimum of \$300 or \$100 bartender fee

3 hour bar – minimum of \$600 or \$200 bartender fee

4 hour bar – minimum of \$900 or \$300 bartender fee

(for longer service please contact your catering manager)

Host Bar

cordial service | \$7.50

top shelf brand cocktails | \$7.00

premium brand cocktails | \$6.00

house wine | \$5.50

imported beer | \$4.50

domestic beer | \$4.00

soft drinks | \$3.00

Cash Bar

cordial service | \$8.00

top shelf brand cocktails | \$7.50

premium brand cocktails | \$6.50

house wine | \$6.00

imported beer | \$5.00

domestic beer | \$4.50

soft drinks | \$3.00

Cordials - Baileys, Amaretto, Grand Marnier, Kahlua, Courvoisier

Top Shelf - Jack Daniel's, Maker's Mark, Dewar's, Absolut, Bombay Sapphire, Captain Morgan's, Cuervo 1800

Premium - Jim Beam, Canadian Club, Jose Cuervo, Bacardi Light, Smirnoff Vodka, Beefeater Gin

House Wine – (Canyon Road) – Cabernet, Pinot Noir, Chardonnay, White Zinfandel

Imported Beer - Heineken, Amstel Light, Corona, Seasonal imports

Domestic Beer - Budweiser, Miller Lite, Bud Light, Yuengling, Seasonal domestics

Punch Service | per gallon

non-alcoholic fruit punch | \$37.00

champagne punch | \$64.00

screwdrivers or bloody mary's | \$75.00