

Celebrate
LAKESIDE

SEASONS
BANQUET CENTER

MUSKEGON COUNTRY CLUB

2801 LAKESHORE DRIVE • MUSKEGON, MI • 231.755.3737

SEASONS

BANQUET CENTER

MUSKEGON COUNTRY CLUB

ROOM CAPACITIES

	rounds of 8	rounds of 10	crescent style	theater	hollow square	reception
entire ballroom	240	300	156	300	n/a	400
west section	72	90	54	160	32	100
center section	80	100	60	160	32	100
east section	64	80	48	100	32	75
ontario room	32	40	24	50	20	40

board room seats 10 in a permanent conference-style setting

NON-MEMBER ROOM RENTAL RATES

	weekday	weeknight	friday evening	saturday	sunday
	AM-4PM				
entire ballroom	300	1,000	1,000	1,800	800
west section	100	250	300	600	250
center section	100	250	300	600	250
east section	100	250	300	600	250
ontario room	50	100	100	100	50
board room	50	100	100	100	50

- room rental fees are waived for members of Muskegon Country Club
- please inquire regarding off-season room rental rates January-April

WEEKEND FOOD & BEVERAGE MINIMUMS (prior to service charge of 20% and 6% tax)

- friday** \$4,000 minimum food and beverage spending prior to 20% service charge and 6% tax. Room rental fee of \$1,000 waived with \$6,000 in food and beverage spending prior to 20% service and 6% tax.
- saturday** \$6,000 minimum food and beverage spending prior to service and tax.
- sunday** \$3,000 minimum food and beverage spending prior to service and tax.

SE4SONS

BANQUET CENTER

2801 LAKESHORE DR. • MUSKEGON, MI 49441
CLUBHOUSE: 231.755.3737 • FAX: 231.755.5759
REBECCA@MUSKEGONCC.COM

BOOKING AGREEMENT

event: _____ estimated number of guests: _____

date of event: _____

HOST/HOSTESS

name: _____

company name: _____

phone: _____ email: _____

address: _____

non-refundable deposit amount: \$ _____ deposit received: \$ _____

room rental fee: \$ _____ minimum spending: \$ _____

Evening room rentals are based on a period of 6 hours. The latest the room is available is 12:00am.

Room rental fees do not apply to members of Muskegon Country Club.

CANCELLATION: Cancellations received within 14 days of the planned event will be billed at 100% of the estimated charges. Cancellations within 60 days of the event will be billed at 75% of the estimated food charges. All other cancellations will result in the loss of deposit.

Host/Hostess is the responsible party for the event. I, _____ have read and agree to SE4SONS Banquet Center's attached terms and conditions, policies and general information. I understand that if market pricing dictates, pricing is subject to change prior to 90 days of the event.

In the unlikely event that any damages to the club should occur as a result of your event, the booking/contact person or organization shall assume responsibility and costs associated with the damages.

CONTACT PERSON

DATE

SE4SONS BANQUET CENTER

TERMS & CONDITIONS

SATURDAY EVENING

The rental fee for non-members to use the facility in 2015/16 is \$1,800 for the Ballroom on a Saturday evening. Minimum food and beverage spending is \$6,000 prior to service charge and tax. If minimum spending is not met, the food and beverage difference will be billed, which is subject to service charge and tax.

FRIDAY EVENING

The rental fee for non-members to use the facility in 2015/16 is \$1,000 on a Friday evening. Minimum food and beverage spending is \$4,000 prior to service charge and tax. If minimum spending is not met, the food and beverage difference will be billed, which is subject to service charge and tax.

SUNDAY EVENING

The rental fee for non-members to use the facility in 2015/16 is \$800. Events utilizing the entire Ballroom require a \$3,000 minimum food and beverage spending. If minimum spending is not met the difference will be charged with applicable service charge and tax.

ADVANCE DEPOSITS

Required to reserve banquet space on a definite basis. A non-refundable deposit of \$1,800 is required to reserve the Great Lakes Ballroom on a Saturday evening, \$1,000 for a Friday, \$800 for a Sunday evening. The date cannot be confirmed until the deposit is received. Deposits should be received within 2 weeks of reserving your date and are non-refundable.

CANCELLATIONS

Received within 14 days of the planned event will be billed at 100% of the estimated food charges. Cancellations within 60 days of the event will be billed at 75% of the estimated food charges. All other cancellations will result in the loss of deposit.

MENU SELECTION

Due no later than 2 weeks prior to the date of the function. Substitute plates may be ordered in advance (such as vegetarian meals, etc.) If a choice of two entrees is offered, a charge of \$1.50 per plate is added to each meal.

PLACE CARDS are required to be provided by the host, indicating your guest's entrée selection. Indicators must be approved 2 weeks prior to the event.

All food and beverage consumed on the premises must be provided by SE4SONS Banquet Center. The only exception is a wedding cake, provided by a licensed bakery.

THE TENTATIVE GUEST COUNT is due 10 days prior to the date of the function. **THE GUARANTEED FINAL COUNT** is due by 12:00 pm 2 business days prior to the event. The guarantee is the minimum number for which you will be billed.

ALL FOOD AND BEVERAGE charges are subject to 20% service charge and current Michigan sales tax. Please note that the State of Michigan does not consider the service charge as a gratuity, and this subjects the service charge to sales tax. Current prices are listed on the menus. Please note, however, prices are subject to change without notice due to market pricing.

ENTRÉES are priced per person. Selecting more than one entrée will require the following:

1. Each additional entrée will be priced at \$1.50 per person.
2. A breakdown of entrée selection is due two business days prior/**48 hours prior**.
3. Entrée place cards listing the guest name and entrée selection are required and provided by the group.

PAYMENT for non-member events is due prior to the event.

- A headcount is due 10 days prior to event along with estimated payment.
- Final meal counts, along with any remaining payment are due 2 business days prior to the event.
- Muskegon Country Club will process your credit card payment with a 3% fee added to the total.

Muskegon Country Club is a smoke-free facility.

Health department guidelines and Club policy prohibit us from allowing guests to take extra food and beverage off premise.

Muskegon Country Club is not responsible for any lost or stolen items or any items left following a function.

The use of glitter or confetti of any kind and the adhering of items to walls using nails, pins, staples or removable hooks to doors, ceilings, moldings, etc. is not permitted. Clean up fees and/or maintenance fees will apply if necessary. Decorations are limited to table arrangements.

Suggestions for entertainment, florists and wedding cakes are available upon request. Please note all entertainment and bands must be pre-approved by the club before booking.

We ask that all items are removed immediately following your event. The Club will not assume any responsibility for the damage or loss of any merchandise or articles left at the club before or after your event.

BAR POLICIES

No alcohol service will be provided to minors under the age of 21, as stated by law in the State of Michigan. Any person of questionable age must provide a valid I.D. to obtain alcoholic beverages. In the event that minors are observed drinking alcoholic beverages, the bar will close for the evening.

All beverages must be provided by SE4SONS Banquet Center.

Bar service is available for six hours. Bar closes at 12:00 am.

The practice of accumulating drinks before the bar closes, or the ordering of shots, is not allowed.

The club reserves the right to refuse alcohol service to anyone whose sobriety is questionable. Also, anyone who tries to obtain alcoholic beverages for a minor, or a person who has been refused bar service, will also lose their right to be served and will be asked to leave the property.

MCC reserves the right to close the bar at any time.

BAR OPTIONS

HOSTED BAR

All beverages are billed to the host or hostess. A minimum of 100 people is required to set up a hosted bar. There will be a \$100 set-up fee for parties less than 100 people.

PARTIALLY HOSTED BAR

Host/hostess pays for all beer and wine provided to guests. Guests pay cash for liquor.

FULL CASH BAR

Guest pays cash for all beverages.

CASH BAR

Fees apply for cash bar set-up and vary depending on the size of your group.

- 50-100 guests: \$50
- 100-150 guests: \$100
- 150-200 guests: \$150
- 200-300 guests: \$250

SEASONS

BANQUET CENTER

BREAKFAST

BREAKFAST BUFFETS

priced per person

CONTINENTAL BREAKFAST	6.75	MCC LAKESIDE	16
fresh baked muffins, danishes, and scones fresh fruit tray orange juice & apple juice coffee & tea		MINIMUM 40 GUESTS fresh fruit display fresh baked muffins, danishes and scones bagel and cream cheese applewood bacon and sausage links belgian waffles with warm syrup cheese blintz with berry sauce scrambled eggs seasoned potatoes orange, cranberry and apple juice coffee and tea	
DELUXE CONTINENTAL	8.5	OMELET STATION	14
fresh fruit display fresh baked muffins, danishes, and scones hard boiled eggs strawberry greek yogurt with granola assorted mini quiche orange, cranberry and apple juice coffee and tea		MINIMUM 50 GUESTS fresh vegetables, ham and cheddar cheese applewood bacon and sausage links fresh fruit platter seasoned potatoes orange, cranberry and apple juice coffee and tea	
GRAND CONTINENTAL	12		
MINIMUM 20 GUESTS fresh fruit display fresh baked muffins, danishes and scones applewood bacon and sausage links scrambled eggs seasoned potatoes orange, cranberry and apple juice coffee and tea			

PLATED BREAKFAST

served with coffee, hot tea, orange and cranberry juice

ASSORTED MINI MUFFINS	1.5	QUICHE	9
SCRAMBLED EGGS	8	house-made quiche with mushrooms, roasted red peppers, spinach, onion, cheddar and fontina cheese; accompanied with fresh fruit	
two eggs scrambled with choice of applewood smoked bacon or sausage links, served with seasoned potatoes and buttered wheat toast. Add cup of fruit - 1.5			

Coffee and tea included. Prices are subject to 20% service charge and 6% tax.
Add 1.50 to entrée price for multiple menu options. Limit of 2 entrée choices.
Split menu requires entrée place cards to be provided by the host.

SEASONS

BANQUET CENTER

LUNCH

LUNCH ENTRÉE SALADS

sub 5 oz. grilled salmon-5

COBB SALAD 12	CLASSIC CAESAR 11	ASIAN SALAD 13
grilled chicken breast, mixed greens, diced tomatoes, applewood bacon, crumbled blue cheese, avocado and hardboiled egg; with choice of dressing	grilled chicken breast, romaine lettuce, caesar dressing, shredded parmesan cheese and croutons	teriyaki glazed chicken breast, mixed greens, bell pepper, cucumber, green onion, carrot, chow mein noodles and sesame soy vinaigrette
GREEK SALAD 12	SPINACH SALAD 13	ROASTED CHICKEN SALAD 11
grilled chicken breast, romaine lettuce, cucumber, tomato, red onion, kalamata olives, feta cheese and red wine-oregano vinaigrette	grilled chicken breast, baby spinach, dried cherries, goat cheese, candied walnuts, red onions and strawberry vinaigrette	house chicken salad with celery, red grapes, red onion, and pecans; served with fresh fruit

LUNCH ENTRÉES

house salad available for an additional 3.95 | specialty salad-5.95

CHICKEN CAPRESE 13	CHICKEN MARSALA 12	TOP SIRLOIN* 16
seared chicken breast topped with basil pesto, tomato, fresh mozzarella, with balsamic syrup, wild rice and fresh vegetable	lightly floured and seared chicken breast, marsala cream sauce, wild rice and fresh vegetable	grilled 5 oz. top sirloin, port demi-glace, roasted garlic and chive whipped potatoes and fresh vegetable
GORGONZOLA CHICKEN 13	MICHIGAN CHERRY CHICKEN 13	QUICHE 11
grilled chicken breast, aged gorgonzola cream and balsamic-onion marmalade, with roasted herb tri-colored potatoes	seared chicken breast, michigan cherry and whiskey chutney, roasted herb tri-colored potatoes and fresh vegetable	house-made quiche with mushrooms, roasted red peppers, spinach, onion, cheddar and fontina cheese, accompanied with fresh fruit
CHICKEN PICCATA 12	BBQ SALMON* 18	
lightly floured and seared chicken breast, lemon-caper cream sauce, wild rice and fresh vegetable	grilled salmon glazed with michigan cherry bbq sauce, roasted herb tri-colored potatoes and fresh vegetable	

Bread service, coffee and tea included in price of meals. Prices are subject to 20% service charge and 6% tax.
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Split menu requires entrée place cards to be provided by the host.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of food-borne illness, especially if you have certain medical conditions.

SEASONS

BANQUET CENTER

LUNCH CONTINUED

LUNCH SANDWICHES

all sandwiches served with chips | add chef featured daily soup-2
includes coffee and hot tea

TURKEY FOCACCIA CLUB roasted turkey, swiss cheese, applewood bacon, lettuce, tomato and cranberry mayo on herb focaccia	9.5	ROASTED CHICKEN SALAD roasted chicken, celery, red onion, red grapes and mayo; on multigrain bread	9
CLUB WRAP roasted turkey, applewood bacon, cheddar cheese, lettuce, tomato and herb mayo wrapped in a tomato tortilla	9	BOXED LUNCHES choice of turkey club or chicken salad, kettle chips, apple and fresh baked cookie	11

LUNCH BUFFETS

SOUP, SALAD & SANDWICH MINIMUM 12 GUESTS a display of roasted turkey, smoked ham, and roast beef, assorted breads, cheeses and appropriate condiments, potato chips, chef-selected soup and tossed salad with two dressings	13	SOUTHWEST LUNCH MINIMUM 25 GUESTS chicken and beef tacos with accompaniments, white chicken chili, seven-layer dip, tossed salad with two dressings, tortilla chips and fresh salsa	17
ASSORTED WRAPS, SANDWICHES & SALAD MINIMUM 12 GUESTS assorted wraps, assorted sandwiches, appropriate condiments, potato chips and tossed salad with two dressings	11.5	BBQ LUNCH MINIMUM 25 GUESTS pulled pork bbq, grilled brats, and bbq chicken, baked beans, potato salad, sweet corn and tossed salad with two dressings	17
ITALIAN LUNCH MINIMUM 25 GUESTS tossed caesar salad, garlic bread, penne pasta tossed with roasted vegetables and alfredo, and traditional lasagna	17		

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Limit of 2 entrée choices. Split menu requires entrée place cards to be provided by the host.

SEASONS

BANQUET CENTER

HORS D'OEUVRES

HORS D'OEUVRE DISPLAYS

priced per person

DOMESTIC CHEESE sharp cheddar, swiss, provolone and pepper jack with assorted crackers	3.5	HORS D'OEUVRE COLD SELECTIONS • shaved steak crostini with smoked blue cheese spread • grilled asparagus and boursin crepes • caramelized bacon • endive with gorgonzola, pecans and pear • BLT-garlic crostini, bacon jam, fresh arugula, roma tomato • tomato and mozzarella caprese • southwestern seven layer dip with tortilla chips • deviled eggs: choice of traditional, sriracha, or basil pesto • roasted mushroom and goat cheese crostini	3.5
FRUIT PLATTER & DOMESTIC CHEESE	6		
ARTISAN CHEESE chevrè, boursin, gorgonzola, smoked cheddar, brie and parmesan cheese with assorted crackers	5		
FRUIT PLATTER & ARTISAN CHEESE	7		
VEGETABLE CRUDITÉ carrot, celery, broccoli, cauliflower, bell peppers, cucumber and grape tomatoes; with ranch and caramelized onion dip	3.5	HORS D'OEUVRE HOT SELECTIONS • spinach, bacon and blue cheese stuffed mushrooms • brie en croûte with honey, pistachios and flat bread crackers • crab-stuffed mushrooms with horseradish aioli • potato pierogies with stone-ground mustard cream and applewood bacon • vegetable spring rolls with sweet chili sauce • crab rangoons with sweet and sour sauce • spinach and artichoke dip with herb pitas • pork egg rolls with sweet chili sauce • grilled chicken satay with thai peanut sauce • pancetta and blue cheese gratin with herb pita • meatballs: choice of swedish, bbq or marinara • skewered bacon-wrapped pork medallions with stone-ground mustard cream • barbeque beef skewers	3.5
FRESH FRUIT DISPLAY strawberries, pineapple, honeydew, cantaloupe and grapes	4		
ANTIPASTO PLATTER marinated mozzarella, gorgonzola, prosciutto ham, genoa salami, capicollo ham, marinated mushrooms, grape tomatoes, artichoke hearts, assorted olives, pepperoncini peppers and artisan breads	6.5		
SMOKED FISH MINIMUM 40 GUESTS whole smoked salmon and lemon-dill cream cheese with capers, red onion, chopped egg, grilled vegetables and assorted crackers	5.5		
SAUSAGES & CHEESE grilled andouille, italian, kielbasa, and smoked polish sausages with smoked cheddar, swiss, sharp cheddar and smoked blue cheese, pickled vegetables, assorted mustards and appropriate accompaniments	6.5	HORS D'OEUVRE PREMIUM SELECTIONS • blue crab cakes with old bay aioli • bacon-wrapped sea scallops with honey mustard • assorted canapés (<i>passed</i>) • jumbo shrimp cocktail <i>market price</i> • coconut shrimp with sweet chili sauce <i>market price</i>	5.5

All hors d'oeuvres are priced per person and are based on a 60-minute cocktail hour.
Prices are subject to 20% service charge and 6% state sales tax.

SEASONS

BANQUET CENTER

DINNER

DINNER ENTRÉES

priced per person

all dinner entrées served with the following:

HOUSE SALAD

with choice of one dressing, pre-dressed and fresh-baked rolls

dressing options: raspberry vinaigrette, honey truffle vinaigrette, balsamic vinaigrette, italian, maple vinaigrette, strawberry vinaigrette

YOUR CHOICE OF VEGETABLE & STARCH

includes coffee and hot tea

BEEF ENTRÉES

TOP SIRLOIN* 26
grilled 7 oz. top sirloin with port demi-glace

BEEF BOURGUIGNON 24
braised beef tips with red wine, garlic, mushrooms and pearl onions

FILET MIGNON* MP
choice of 5 or 8 oz. grilled filet of beef with port wine demi-glace

FISH ENTRÉES

SALMON* 25
horseradish-crusting salmon with roasted shallot cream sauce

WHITEFISH 26
parmesan-crusting whitefish with lemon beurre blanc and roasted tomatoes

BBQ SALMON* 25
grilled salmon glazed with michigan cherry bbq sauce

PORK ENTRÉES

STUFFED PORK LOIN 21
pork loin stuffed with spinach, gorgonzola and sun-dried tomatoes with roasted red pepper cream

PORK CHOP* 25
grilled bone-in pork chop with apple butter and crispy onions

CHICKEN ENTRÉES

CHICKEN CAPRESE 24
seared chicken breast topped with basil pesto, tomato and fresh mozzarella with balsamic syrup

GORGONZOLA CHICKEN 24
grilled chicken breast, aged gorgonzola cream and balsamic onion marmalade

CHICKEN PICCATA 23
lightly floured and seared chicken breast with lemon-caper cream sauce

CHICKEN MARSALA 23
lightly floured and seared chicken breast with marsala cream sauce

MICHIGAN CHERRY CHICKEN 24
seared chicken breast with michigan cherry and whiskey chutney

VEGETARIAN ENTRÉES

CREAMY GRITS WITH ROASTED VEGETABLES 20
roasted peppers, onions, zucchini, yellow squash, mushrooms, cherry tomatoes and creamy yellow grits

CAVATAPPI ALFREDO 20
sautéed yellow onions, baby spinach, tomatoes and artichokes tossed with cavatappi and pesto alfredo sauce

WILD MUSHROOM RISOTTO 21
slow-cooked arborio rice, crimini, button, shitake and oyster mushrooms, cherry tomatoes, fresh herbs and parmesan cheese

SPAGHETTI SQUASH 21
roasted spaghetti squash, basil pesto, roasted red pepper, zucchini, peas, parmesan cheese and toasted walnut

Add 1.50 to entrée price for multiple menu options. Limit of 2 entrée choices.
Split menu requires entrée place cards to be provided by the host.

Prices are subject to 20% service charge and 6% state sales tax. *Consuming raw or undercooked meats, poultry, seafood or shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. *This item may be cooked to order.

DINNER CONTINUED



COMBINATION ENTRÉES

SIRLOIN* & CHICKEN 29

5 oz. chargrilled sirloin with mushroom demi-glace and seared chicken breast with gorgonzola cream and balsamic onions; with whipped potatoes and asparagus

SIRLOIN* & SALMON* 30

5 oz. chargrilled sirloin with mushroom demi-glace and seared salmon with sweet corn salsa; with whipped potatoes and asparagus

FILET MIGNON* & CHICKEN 35

5 oz. chargrilled filet mignon with port wine demi-glace and seared chicken breast with tomato-leek relish; with whipped potatoes and green beans

FILET MIGNON* & SALMON* 36

5 oz. chargrilled filet mignon with port wine demi-glace and horseradish-crusting salmon with charred scallion cream; with whipped potatoes and green beans

SPECIALTY SALADS

the following salad substitutions offered for an additional \$1 per entrée

BABY SPINACH SALAD

baby spinach, granny smith apple, red onion, dried cherries, candied pecans and goat cheese with honey-truffle vinaigrette

CAPRESE SALAD

baby spinach, roma tomato, fresh mozzarella, basil and red onion with balsamic vinaigrette and extra virgin olive oil

BERRY ALMOND SALAD

mixed greens, blue cheese, red onion, dried cherries and sliced almonds with strawberry balsamic vinaigrette

SPRING SALAD

mixed greens, haricot verts, feta cheese, grape tomatoes and mandarin oranges with preserved lemon vinaigrette

DINNER BUFFET SELECTIONS

MINIMUM OF 40 GUESTS

includes coffee and tea

prices are subject to a 20% service charge and 6% sales tax guarantee count is due 4 business days prior to event

PICK TWO 30

- house salad with choice of dressing, plated and served or tossed and on buffet line with warm rolls
- your choice of two entrées (*excluding filet mignon*)
- two vegetables and two starches

PICK THREE 33

- choose any specialty salad, plated and served or tossed on buffet line with warm rolls
- your choice of three entrées (*excluding filet mignon*)
- two vegetables and two starches

ACCOMPANIMENTS SELECTIONS

the same starch and vegetable will be served with all plated entrées. please choose one of each

STARCH

roasted herb tri-colored potatoes
roasted garlic and chive whipped potatoes
black pepper and rosemary potato duchess
wild rice
rice pilaf
parmesan herb risotto
red quinoa
parmesan potato gratin (add \$2)

VEGETABLES

steamed green beans
roasted brussels sprouts
honey parsley carrots
ratatouille
grilled asparagus
steamed broccolini
roasted vegetable medley
sweet corn succotash

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BANQUET CENTER

DESSERT SELECTION

priced per person

RASPBERRY CHEESECAKE	5.5
TURTLE CHEESECAKE	5.5
FLOURLESS CHOCOLATE CAKE with raspberry sauce	6
BREAD PUDDING with bourbon sauce	4.5
CARROT CAKE with caramel sauce	5
APPLE CRISP	4.5
STRAWBERRY SHORTCAKE	4.5
VANILLA BEAN CRÈME BRULÉE with fresh berries	5.5
PECAN PIE	5
RED VELVET CAKE with cream cheese frosting	6
CHOCOLATE CAKE with chocolate sauce	5
HOT FUDGE PECAN BALL	5.5
HOT FUDGE SUNDAE	5

LATE-NIGHT SNACK

priced per person

items available at this price point after events only

SE4SONS kitchen open until 10:00pm

FLAT BREAD PIZZA choice of pepperoni, supreme or cheese	2.5
GRILLED BEEF SLIDERS with american cheese on a brioche	3
PULLED PORK SLIDERS with smoked cheddar cheese on a brioche	3
POTATO PIEROGIES with stone-ground mustard cream & applewood bacon	2.5
CRAB RANGOONS with sweet chili sauce	2.5
PORK EGG ROLLS with sweet chili sauce	2.5
MEATBALLS choice of swedish, bbq or marinara	2.5
SNACK MIX	1.75
CHIPS & SALSA	2
COOKIES	1.75

SEASONS

BANQUET CENTER

BANQUET BAR MENU

A minimum of 100 people is required to set up a hosted bar. There will be a \$100 set-up fee for parties of less than 100 people. (Bottles sold by the liter and charged per 1/10 of a bottle)

HOUSE BRAND LIQUORS

\$98

VODKA
GIN
RUM

WHISKEY
SCOTCH
BOURBON

TEQUILA
TRIPLE SEC
PEACH SCHNAPPS

CALL BRAND LIQUORS

\$118

ABSOLUT VODKA
STOLICHNAYA VODKA
SKYY VODKA
ABSOLUT PEPPAR VODKA
ABSOLUT MANDRIN VODKA
ABSOLUT RASPBERRY
CAPTAIN MORGAN SPICED RUM
BACARDI SUPERIOR RUM
MOUNT GAY ECLIPSE RUM
MYER'S DARK RUM

BACARDI LIMÓN RUM
PARROT BAY COCONUT RUM
BEEFEATER GIN
TANQUERAY GIN
BOMBAY SAPPHIRE GIN
CANADIAN CLUB WHISKY
SEAGRAM'S VO WHISKY
JACK DANIEL'S WHISKEY

J&B RARE SCOTCH
DEWAR'S WHITE LABEL SCOTCH
JOHNNIE WALKER RED SCOTCH
JIM BEAM BOURBON
SOUTHERN COMFORT
JOSE CUERVO ESPECIAL TEQUILA
CHRISTIAN BROTHERS BRANDY

PREMIUM BRAND LIQUORS

\$138

BELVEDERE VODKA
GREY GOOSE VODKA
KETEL ONE VODKA
HENDRICK'S GIN (750ML)

10 CANE RUM (750ML)
CROWN ROYAL WHISKY
JAMESON IRISH WHISKEY
MAKER'S MARK BOURBON

JOHNNIE WALKER BLACK (750ML)
GLENLIVET 12YR SCOTCH (750ML)
GLENFIDDITCH 12YR SCOTCH (750ML)
HENNESSY VS COGNAC (750ML)

AFTER-DINNER DRINK/CORDIAL LIQUORS

bottles sold by the 750ml and charged per 1/10 of a bottle

\$98

HOUSE
AMARITO AMARETTO
CRÈME DE CACAO
CRÈME DE MENTHE

\$118

CALL
BAILEYS IRISH CREAM
FRANGELICO
KAHLUA
CAMPARI
SAMBUCA
TIA MARIA

\$118

PREMIUM
B&B
CHAMBORD
COINTREAU
DISARONNO AMARETTO
DRAMBUIE
GODIVA CHOCOLATE
GRAND MARNIER

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SEASONS

BANQUET CENTER

BANQUET BAR MENU

A minimum of 100 people is required to set up a hosted bar. There will be a \$100 set-up fee for parties of less than 100 people. (Bottles sold by the liter and charged per 1/10 of a bottle)

DOMESTIC BOTTLES

\$4 each

BUDWEISER
BUD LIGHT
MILLER LITE
LABATT BLUE
MICHELOB ULTRA

O'DOUL'S N.A.
COORS LIGHT
LABATT BLUE LIGHT
BUD SELECT

IMPORT/CRAFT BOTTLES

\$4.60 each

AMSTEL LIGHT
BECK'S DARK
BECK'S N.A.
CORONA
HEINEKEN
HEINEKEN DARK
GUINNESS DRAUGHT

SAM ADAMS BOSTON LAGER
FOUNDERS
CENTENNIAL IPA
DIRTY BASTARD SCOTCH ALE
BELL'S
AMBER ALE
TWO HEARTED ALE
OBERON (IN SEASON)

KEG BEER

¼ yields 82-12 oz. glasses | ½ yields 165-12 oz. glasses

¼ BARREL DOMESTIC \$155
½ BARREL DOMESTIC \$280

¼ BARREL IMPORT MARKET PRICE
½ BARREL IMPORT MARKET PRICE

HOUSE WINES

\$19-750ML

CHARDONNAY
PINOT GRIGIO
CHAMPAGNE
WHITE ZINFANDEL
RIESLING/PIESPORTER

MOSCATO
MERLOT
PINOT NOIR
CABERNET SAUVIGNON

PUNCH

price per gallon

ALCOHOLIC PUNCH \$85
NON-ALCOHOLIC PUNCH \$35

CHAMPAGNE PUNCH \$60
SEASONAL SANGRIA \$95