



International Palms Resort

AND CONFERENCE CENTER

OCEAN FRONT

COCOA BEACH



CATERING & CONFERENCE SERVICES



Welcome to the International Palms Resort and Conference Center in Cocoa Beach, Florida!

Thank you for considering the International Palms Resort for your special event. We take great pride in providing “Excellent” service for all our events and are confident you will be very happy you chose the International Palms Resort and Conference Center.

We invite you to visit and tour our multiple and unique function space that can accommodate anywhere from 10 to 600 of your guests. We will assist you every step of the way during the planning process by offering a professional staff, delicious cuisine, beautiful banquet setting and more.

Please call us today so we can start planning your special event!

Please call our catering department at 321-783-2271 for more information.



DOLPHIN BALLROOM



MANATEE BALLROOM

Our expansive and flexible meeting facilities range from a comfortable 525 square feet to 5,500 square feet, with plenty of selections in between.

The **Manatee Ballroom** at 5,500 square feet is able to hold up to 600 theatre style or divides into 4 comfortable separate meeting rooms. The **Dolphin Room**, our lower ballroom is 4,000 square feet and can hold up to 250 banquet style. We offer 5 additional meeting/breakout space ranging from 525 square feet to 1,300 square feet. Our **Atrium Upper Balcony** provides an additional 650 square feet for registration, vendors, or a cocktail reception

You will find over 20,000 square feet of creative outdoor function space throughout the resort.

We offer gorgeous landscaping with the following tropical banquet and meeting space locations: Our **Upper Deck** overlooks the tranquil Atlantic Ocean offering 2,500 square feet of space to accommodate 250 theatre or 120 reception style.

Our **Surfside Lawn** area is 3,000 square feet and sits alongside the beach, offering seating for up to 500 banquet style.



MAMBO'S UPPER DECK



SURFSIDE LAWN

ROOM RENTAL & ADDITIONAL SERVICES

Room Rental can be waived with a set Food & Beverage Minimum

Manatee Ballroom

Full Rental: \$800

Sectional Rental: \$200

Dolphin Ballroom

\$500

Palm Room

\$300

Breakout Room

\$200

Surfside Lawn

\$500

Mambo's Upper Deck

\$300



Audio Visual Services

LCD Projector: \$100 per day

Pop-Up Screen: \$50 per day

Two Speaker System: \$100 per day

Microphone: \$50 per day

Conference Speakerphone: \$25 per day

Podium: \$25 per day

Stage/Risers: \$50 per day

Dance Floor: \$50 per day

A 21% Service Charge and 7% State Sales Tax will be added to your Banquet Event Order.
 For a more Personalized Menu Selection, Consult your Catering Manager. All menu Prices are Subject to Change.



International Palms Resort

AND CONFERENCE CENTER

OCEAN FRONT

COCOA BEACH

BREAKFAST BUFFETS

THE CONTINENTAL

Chilled Orange Juice

Fresh Sliced Fruit Display

Choose Two Freshly Baked Breakfast Breads:

Freshly Baked Muffins | Assorted Danishes | Plain Bagels with Cream Cheese | Croissants

Served with Butter and Preserves

Freshly Brewed Coffee, Decaffeinated Coffee, Specialty Herbal Teas

\$12++ per person

FULL AMERICAN

(Minimum 30 people)

Chilled Orange Juice

Fresh Seasonal Fruit Salad

Scrambled Eggs, Breakfast Potatoes, Bacon or Sausage

Assorted Muffins and Pastries

Freshly Brewed Coffee, Decaffeinated Coffee, Specialty Herbal Teas

\$15++ per person

ADD AN OMELET STATION

Cooked to order

Featuring:

Bacon, Sausage, Mushrooms, Assorted Cheeses, Tomato, Ham, Peppers and Onions

(Attendant fee \$50 per 30 people)

\$9++ per person

A 21% Service Charge and 7% State Sales Tax will be added to your Banquet Event Order.

For a more Personalized Menu Selection, Consult your Catering Manager. All menu Prices are Subject to Change.

BREAKFAST BUFFETS

SUNRISE BEACH BUFFET

(Minimum 30 people)

Chilled Orange, Cranberry and Apple Juice

Seasonal Fresh Fruit

Scrambled Eggs, Breakfast Potatoes, Biscuits and Country Gravy

Pancakes or Cinnamon French Toast with Warm Maple Syrup

Choose One:

Plain and Cheese Grits | Cinnamon Raisin and Traditional Hot Oatmeal

Choose Two:

Sausage Links | Bacon | Ham | Sausage Patties

Assorted Muffins and Pastries, Butter and Preserves

Freshly Brewed Coffee, Decaffeinated Coffee, Specialty Herbal Teas

\$18++ per person

Add cold cereal and milk for \$2 per person

ADD AN OMELET STATION

Cooked to order

Featuring:

Bacon, Sausage, Mushrooms, Assorted Cheeses, Tomato, Ham, Peppers and Onions

(Attendant fee \$50 per 30 people)

\$9++ per person

BRUNCH

ISLAND BREEZE BRUNCH BUFFET

(Minimum 30 people)

Tropical Fresh Fruit and Cheese Display

Freshly Baked Breakfast Pastries to include Assorted Danish and Muffins

Fluffy Scrambled Eggs with Cheddar Cheese

Crispy Bacon and Virginia Ham

Fresh Garden Salad with Choice of Dressings and Beefsteak Tomato and Mozzarella with Balsamic Glaze

Choose Two:

Champagne Chicken Breast | Rum Apple Glazed Pork Loin

Fresh Catch (Market Price)

Pasta Primavera and Fresh Seasonal Vegetables

Chef's Mini Dessert Display

Freshly Brewed Coffee, Decaffeinated Coffee, Specialty Herbal Teas, Orange, Cranberry and Apple Juice

\$36++ per person

ADD AN OMELET STATION

Cooked to Order, Featuring:

Bacon, Sausage, Mushrooms, Assorted Cheeses, Tomato, Ham, Peppers and Onions

(Attendant fee \$50 per 30 people)

\$9++ per person

ADD MIMOSAS OR BLOODY MARYS

\$6++ per person

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BREAK PACKAGES

COOKIE & BROWNIE BREAK

Freshly Baked Cookies

Freshly Baked Chocolate Glazed Brownies

Assorted Coca Cola Soft Drinks and Bottled Water

Cold Chocolate and Regular Milk

Freshly Brewed Coffee, Decaffeinated Coffee, Specialty Herbal Teas

\$12++ per person

HEALTHY BREAK

Whole Fruit

Assorted Granola Bars

Assorted Mixed Nuts

Assorted Yogurts

Freshly Brewed Coffee, Decaffeinated Coffee, Specialty Herbal Teas

\$10++ per person

BREAK PACKAGES

EXECUTIVE MEETING BREAK PACKAGE

Breakfast

Chilled Orange, Cranberry and Apple Juices

Choose Two:

Freshly Baked Muffins | Assorted Fresh Pastries | Plain Bagels with Cream Cheese | Croissants

Served with Butter and Preserves

Fresh Tropical Seasonal Fruits

Freshly Brewed Coffee, Decaffeinated Coffee, Specialty Herbal Teas

Morning Refresh

Freshly Brewed Coffee, Decaffeinated Coffee, Specialty Herbal Teas, Assorted Coca Cola Soft Drinks

Afternoon Refresh

Choice of Assorted Freshly Baked Cookies or Fresh Chocolate Glazed Brownies

Freshly Brewed Coffee, Decaffeinated Coffee, Specialty Herbal Teas, Milk, Assorted Coca Cola Soft Drinks

\$20++ per person

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For a more Personalized Menu Selection, Consult your Catering Manager. All menu Prices are Subject to Change.

ALL-DAY EXECUTIVE MEETING PACKAGE

BREAKFAST

Chilled Orange, Cranberry and Apple Juices

Fresh Tropical Seasonal Fruits

Choose Two:

Freshly Baked Muffins | Assorted Fresh Pastries | Assorted Bagels with Cream Cheese | Croissants

Served with Butter and Preserves

Freshly Brewed Coffee, Decaffeinated Coffee, Specialty Herbal Teas

MORNING REFRESH

Freshly Brewed Coffee, Decaffeinated Coffee, Specialty Herbal Teas

Assorted Coca Cola Soft Drinks

LUNCH OPTIONS

Served with French or Sweet Potato Fries and Coleslaw

Freshly Brewed Coffee, Decaffeinated Coffee and

Freshly Brewed Iced Tea

Grilled Chicken Sandwich

Grilled or Jerk Marinated Chicken Breast served on a

Fresh Kaiser Roll with Lettuce, Tomato and Onion

Topped with a Roasted Chipotle Sauce

Caesar Salad

Crisp Romaine tossed in a Creamy Caesar Dressing

topped with Garlic Croutons and Parmesan Cheese

Served with Choice of Chicken, Shrimp or Grilled Mahi

Buccaneer Burger

Half-Pound Fresh Steak Burger served on a Fresh Baked Bun with Lettuce, Tomato and Onion

Topped with your choice of Swiss, American, Cheddar or Pepper Jack Cheese

Cabana Turkey Club Wrap

Shaved Smoked Turkey Breast wrapped in a Flour Tortilla with Lettuce, Tomato, and Cheddar Cheese, Crisp Bacon and Cilantro Mayo

AFTERNOON BREAK

Freshly Brewed Coffee, Decaffeinated Coffee, Specialty Herbal Teas, Milk and Assorted Coca Cola Soft Drinks

Choice of Assorted Freshly Baked Cookies or Fresh Chocolate Glazed Brownies

\$41++ per person

A 21% Service Charge and 7% State Sales Tax will be added to your Banquet Event Order.

For a more Personalized Menu Selection, Consult your Catering Manager. All menu Prices are Subject to Change.

ALL-DAY EXECUTIVE MEETING PACKAGE

BREAKFAST

Chilled Orange, Cranberry and Apple Juices

Fresh Tropical Seasonal Fruits

Choose Two:

Freshly Baked Muffins | Assorted Fresh Pastries

Assorted Bagels with Cream Cheese | Croissants

Served with Butter and Preserves

Freshly Brewed Regular & Decaffeinated Coffee,

Specialty Herbal Teas

LUNCH OPTIONS

Served with Freshly Brewed Coffee, Decaffeinated Coffee and

Freshly Brewed Iced Tea

Mexican Buffet

Chips and Salsa

Choose Two:

Steak and Chicken Enchiladas | Steak and Chicken Fajitas |

Taco Bar with Shredded Beef and Seasoned Chicken ,

Lettuce, Tomato, Onions, Jalapeños, Shredded Cheese,

Hard and Soft Shells, Sour Cream, Salsa and Guacamole,

Choose Two:

Yuca Mojo | Black Beans | Spanish Rice | Refried Beans

Chef's Mini Dessert Display

AFTERNOON BREAK

Freshly Brewed Coffee, Decaffeinated Coffee, Specialty Herbal Teas, Milk and Assorted Coca Cola Soft Drinks

Choice of Assorted Freshly Baked Cookies or Fresh Chocolate Glazed Brownies

MORNING REFRESH

Freshly Brewed Coffee, Decaffeinated Coffee, Specialty Herbal Teas

Assorted Coca Cola Soft Drinks

Gourmet Deli Lunch Buffet

Fresh Garden Salad with Assorted Dressings, Caprese Salad, and Chicken Salad

Honey Roasted Ham, Smoked Turkey, Roast Beef, Salami, and Bacon

Relish Tray with Assorted Olives and Pickles

Assorted Sliced Cheeses

Lettuce, Tomato, Onions and Appropriate Condiments

Assorted Bread Basket

Chef's Mini Dessert Display

The Traditional Buffet

Caesar Salad and Coleslaw

All American Hamburgers and Hot Dogs, Fresh Rolls and Buns

Sliced Cheese Tray, Lettuce, Tomato, Onion and Appropriate Condiments

Baked Beans

Corn on the Cob

Chef's Mini Dessert Display

\$46++ per person

A 21% Service Charge and 7% State Sales Tax will be added to your Banquet Event Order.

For a more Personalized Menu Selection, Consult your Catering Manager. All menu Prices are Subject to Change.

A LA CARTE BREAK OPTIONS

Fresh from the Bakery

Assorted Danish	\$15++ per dozen
Assorted Mini Muffins: Blueberry, Apple Crumb, Bran, Banana Nut, and Cheese	\$25++ per two dozen
Plain and Cinnamon Raisin Bagels with Cream Cheese	\$25++ per dozen
Freshly Baked Cookies: Chocolate Chip, White Macadamia Nut, and Oatmeal Raisin	\$18++ per dozen
Freshly Baked Fudge Brownies	\$18++ per dozen

Natural Delights

Seasonal Sliced Fresh Fruit	\$6++ per person
Assorted Domestic and Imported Cheese with Crackers	\$10++ per person

Beverages

Freshly Brewed Regular Coffee or Decaffeinated Coffee	\$29++ per gallon
Freshly Brewed Herbal Tea	\$29++ per gallon
Freshly Brewed Iced Tea	\$29++ per gallon
Chilled Cranberry, Orange and Apple Juice	\$29++ per gallon
Iced Cold Lemonade	\$29++ per gallon
Keurig Coffee Break—Assorted Selection (15 people or less)	\$5++ per person
Assorted Coca Cola Products—Coke, Diet Coke, Sprite	\$3++ per can
Bottled Water	\$3++ per bottle

A 21% Service Charge and 7% State Sales Tax will be added to your Banquet Event Order.
For a more Personalized Menu Selection, Consult your Catering Manager. All menu Prices are Subject to Change.

PLATED LUNCHESES

All Lunch Entrees are served with:

Fresh Garden Salad with Assorted Dressings

Chef's Choice Seasonal Sides

Warm Rolls and Butter

Freshly Brewed Coffee, Decaffeinated Coffee and Freshly Brewed Iced Tea

Choice of One Sensational Signature Dessert (see page 19 for selections)

Center Cut Pork Chop with Caramelized Apples

Boneless Center-Cut Pork Chop Char-Grilled and Topped with Caramelized Granny Smith Apples and Calvados Brandy

\$22++ per person

Captain Morgan Chicken with Pineapple Relish

Tender Chicken Breast lightly breaded and topped with a Captain Morgan-Infused Pineapple Relish

\$22++ per person

Grilled Skirt Steak

Grilled and sliced Skirt Steak finished with Homemade Chimichurri Sauce

\$25++ per person

Florida Fresh Catch

Blackened and drizzled with Mango Beurre Blanc

Market Price

A 21% Service Charge and 7% State Sales Tax will be added to your Banquet Event Order.

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COCOA BEACH

BUFFET LUNCHES

30 Guest Minimum

All Lunches Served with Freshly Brewed Coffee, Decaffeinated Coffee and Freshly Brewed Iced Tea

Gourmet Deli Lunch Buffet

Fresh Garden Salad with Assorted Dressings, Tomato, Basil and Buffalo Mozzarella Salad, and Chicken Salad

Sliced Deli Meats to Include: Honey Roasted Ham, Smoked Turkey, Roast Beef, Salami, and Bacon

Relish Tray with Assorted Olives and Pickles

Assorted Sliced Cheeses

Lettuce, Tomato, Onions and Appropriate Condiments

Assorted Bread Basket

Chef's Mini Dessert Display

\$20++ per person

The Traditional Buffet

Caesar Salad and Coleslaw

All-American Hamburgers and Hot Dogs

Fresh Rolls and Buns

Sliced Cheese Tray

Lettuce, Tomato, Onion and Appropriate Condiments

Baked Beans

Corn on the Cob

Chef's Mini Dessert Display

\$22++ per person

The Western Buffet

Choose Two Salads:

Fresh Garden Salad with Assorted Dressings | Coleslaw | Potato Salad

BBQ Chicken and BBQ Pork Ribs

Pulled Pork with Buns (add \$3++ per person)

Fresh Baked Potatoes with Sour Cream and Shredded Cheese

Green Beans

Baked Beans with Bacon

Garlic Toast

Choose One Dessert:

Apple Cobbler | Peach Cobbler

\$27++ per person

A 21% Service Charge and 7% State Sales Tax will be added to your Banquet Event Order.

For a more Personalized Menu Selection, Consult your Catering Manager. All menu Prices are Subject to Change.

BUFFET LUNCHES

30 Guest Minimum

All Lunches Served with Freshly Brewed Coffee, Decaffeinated Coffee and Freshly Brewed Iced Tea
(except Boxed Lunches)

Mexican Buffet

Chips and Salsa

Choose Two:

Taco Bar with Shredded Beef and Seasoned Chicken, Lettuce, Tomato, Onions, Jalapeños, Shredded Cheese, Hard and Soft Shells, Sour Cream, Salsa and Guacamole | Steak and Chicken Enchiladas | Steak and Chicken Fajitas

Yuca Mojo

Black Beans or Refried Beans

Spanish Rice

Chef's Mini Dessert Display

\$30++ per person

Boxed Lunch

BLT | Smoked Turkey Breast | Honey Roasted Ham

On your choice of Kaiser Roll or Seasoned Wrap

Served with Bagged Chips, Apple and a Sweet Treat

Coca Cola Soft Drink or Bottled Water

\$18++ per person

A 21% Service Charge and 7% State Sales Tax will be added to your Banquet Event Order.
For a more Personalized Menu Selection, Consult your Catering Manager. All menu Prices are Subject to Change.

PLATED DINNERS

All Dinner Entrees are served with:

Fresh Garden Salad with Assorted Dressings

Chef's Choice Seasonal Sides

Fresh Baked Dinner Rolls and Butter

Freshly Brewed Coffee, Decaffeinated Coffee and Freshly Brewed Iced Tea

Choice of One Sensational Signature Dessert (see page 19 for selections)

Chicken and Brie

Pan seared Cracked Pepper Chicken Breast, topped with Baked Brie and Caramelized Onions, Raspberry Coulis Relish

\$25++ per person

Herb Seared Snapper

Fresh Snapper filet pan seared, topped with Lemon Beurre Blanc, finished with Heirloom Tomato Chutney

\$28++ per person

Florida Fresh Catch

Blackened and finished with Mango Beurre Blanc and Island Salsa

Market Price

Filet Mignon

Cooked medium rare, served with a Green Peppercorn, Dijon & Brandy Sauce

\$32++ per person

Surf and Turf

A six ounce Filet paired with large Black Tiger Shrimp

\$45++ per person

A 21% Service Charge and 7% State Sales Tax will be added to your Banquet Event Order.

For a more Personalized Menu Selection, Consult your Catering Manager. All menu Prices are Subject to Change.

BUFFET DINNERS

30 Guest Minimum

All Dinners served with Freshly Brewed Coffee, Decaffeinated Coffee and Freshly Brewed Iced Tea

Southern Buffet

Fresh Garden Salad with Assorted Dressings, Potato Salad, and Corn Fritters with Roasted Red Pepper Aioli

Choose Two Entrées:

Cornmeal Crusted Fresh Catch with Jalapeño Cream Corn Sauce | Fried Chicken | Country Fried Steak | BBQ Pork Ribs

Choose One Vegetable: Collared Greens with Bacon, Fresh Seasonal Vegetables

Choose One Starch: Roasted Potatoes | Biscuits | Cornbread | Baked Macaroni & Cheese | Black Eyed Peas with Ham

Choose Two Desserts: Pecan Pie | Peach Cobbler | Apple Cobbler | Carrot Cake

\$30++ per person

Italian Buffet

Caesar Salad

Antipasto Display

House Made Bruschetta

Choose Two Entrées:

Chicken with Marsala Sauce or Pesto Cream Sauce | Italian Sausage Lasagna or Vegetable Lasagna

Five Cheese Stuffed Ravioli with Alfredo and Marinara | Fettuccine Alfredo with Blackened Chicken Breast or Shrimp Scampi

Garlic Bread Sticks and Fresh Grilled Vegetables

New York Style Cheesecake and Mini Cannoli's

\$35++ per person

Ocean Luau Buffet

Tropical Fresh Fruit Display

International and Domestic Cheese Display

Fresh Garden Salad with Assorted Dressings

Choose Two Entrées: Chicken Teriyaki | Sticky Pork Ribs | Marinated Beef Kabobs | Pecan Crusted Mahi Mahi

Coconut Shrimp

Coconut Rice and Seasonal Vegetables

Freshly Baked Dinner Rolls and Butter

Chef's Assorted Mini Dessert Display

\$36++ per person

A 21% Service Charge and 7% State Sales Tax will be added to your Banquet Event Order.

For a more Personalized Menu Selection, Consult your Catering Manager. All menu Prices are Subject to Change.



COCKTAIL RECEPTION

Stations

Minimum of 30 Guests

PASTA STATION

Served with Garlic Rolls

Choose two pastas and two sauces to create your favorite dish

All served with Grilled Chicken, Shrimp, Sausage and Mixed Vegetables

PASTA

Fettucine

Tortellini

Penne Rigate

Cheese Ravioli

Linguine

SAUCES

Alfredo

Pesto

Marinara

Scampi

Bolognese

\$18++ per person

\$60++ Attendant Fee

AROUND THE WORLD STATIONS

A Taste of Italy

Bruschetta

Fried Ravioli

Prosciutto Wrapped Asparagus

South of the Border

Yuca Mojo

Beef Empanadas

Chicken Enchiladas

All-American

Mini Angus Beef Sliders

Franks in Blankets, Honey Mustard

Corn Fritters, Roasted Red Pepper Aioli

Under the Sea

Jumbo Shrimp Cocktail

Conch Fritters, Mango Horseradish Sauce

Bacon Wrapped Scallops

Asian Affair

Fried Crab Rangoon

Spring Rolls, Sweet Chili Sauce

Sticky Pork Ribs

Fresh from the Garden

Mini Salad Bar

Sliced Fresh Fruit

\$35++ per person

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COCOA BEACH

COCKTAIL RECEPTION

Passed Hors d'oeuvres

SEAFOOD

Conch Fritters, Key Lime Dijonnaise
Coconut Shrimp, Mango Horseradish Sauce
Bacon Wrapped Scallops
Mini Crab Cakes
Shrimp Cocktail Shooters

\$4++ per piece

BEEF

Mini Beef Wellington, Bordelaise Sauce
Beef Empanadas

\$3.5++ per piece

PORK & CHICKEN

Mini Franks in Blankets, Honey Mustard
Prosciutto Wrapped Asparagus
Pork Pot Stickers
Chicken Satay, Peanut Sauce

\$3++ per piece

VEGETARIAN

Brie and Raspberry en croute
Bruschetta
Spanakopita
Vegetable Spring Rolls, Sweet Chili Sauce
Caprese Salad Skewers
Fruit Skewers
Corn Fritters, Roasted Red Pepper Aioli

\$2.5++ per piece

A 21% Service Charge and 7% State Sales Tax will be added to your Banquet Event Order.

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COCKTAIL RECEPTION

ANTIPASTO DISPLAY

Assorted Domestic & International Cheeses, Pepperoni, Pepperoncini, Olives, Assorted Crackers

\$6++ per person

CHARCUTERIE DISPLAY

Assorted Domestic & International Cheeses, Assorted Cured Meats, Olives, Pepperoncini, Assorted Crackers

\$9++ per person

DESSERT DISPLAY

Carrot Cake

Chocolate Ganache Cake

Key Lime Pie

Red Velvet Cake

Tiramisu

Cheesecake with Fruit Topping

Chocolate Cheesecake

Turtle Cheesecake

Mixed Berries finished with Brandy Sauce

Choose 3: \$10++ per person

Carving Stations

Served with Assorted Dinner Rolls and Appropriate Condiments

\$80++ Attendant Fee (additional fees may apply)

Tuna Tataki

\$300++

Prime Rib

\$250++

Tenderloin of Beef

\$225++

Tenderloin of Pork

\$225++

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HOSTED BAR PACKAGES

PREMIUM BRANDS

Absolut, Crown Royal, Jack Daniels, Captain Morgan, Canadian Club, Southern Comfort, Jose Cuervo, Baileys, Malibu Rum, Grand Marnier, Amaretto Disaronno, Tanqueray Gin, Hennessy Courvoisier, Wine, Domestic & Import Beers, Assorted Soft Drinks, Bottled Waters

1 Hour: \$30++ per person

2 Hours: \$35++ per person

3 Hours: \$40++ per person

4 Hours: \$45++ per person

BEER & WINE

Michelob Ultra, Miller Light, Bud Light, Budweiser, Coors Light, Corona, Heineken, O'Douls, Sam Adam's, Yuengling, House Wine, Assorted Soft Drinks, Bottled Waters

1 Hour: \$20++ per person

2 Hours: \$25++ per person

3 Hours: \$30++ per person

4 Hours: \$35++ per person

CALL BRANDS

Smirnoff, Seagram's 7, Captain White, Dewar's, Well Amaretto, Jim Beam, Jose Cuervo, Bombay, Peach Schnapps, Kamora Coffee Liqueur, Seagram's VO, Wine, Domestic & Import Beers, Assorted Soft Drinks, Bottled Waters

1 Hour: \$25++ per person

2 Hours: \$30++ per person

3 Hours: \$35++ per person

4 Hours: \$40++ per person

ALCOHOLIC PUNCH

(by the gallon)

Bloody Mary \$65++

Screwdriver \$65++

Rum Punch \$65++

Margarita \$65++

All Bar Set-Ups Include Mixers & Garnish
\$75++ bartender fee applies to all bars

A 21% Service Charge and 7% State Sales Tax will be added to your Banquet Event Order.

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CASH BAR

Call Brand Cocktails	\$7.5
Premium Brand Cocktails	\$8.5
Top Shelf Cocktails	\$9.5
House Wine	\$5.5
Domestic Beer	\$5
Imported Beer	\$6
Bottled Water	\$3
Soft Drinks	\$3
Champagne	\$5

WINE BY THE BOTTLE

House Sparkling Wine	\$17++
Asti Spumante, Italy	\$21++
Korbel Brut, California	\$26++
House Chardonnay	\$34++
House White Zinfandel	\$34++
House Cabernet	\$34++
House Merlot	\$34++
House Pinot Grigio	\$26++

Specialty Wines Available Upon Request

ADDITIONAL BAR OPTIONS

Champagne Toast \$2.5++ per person

Domestic Beer Keg \$300++

*serves 150, 12oz glasses

Imported Beer Keg \$450++

*serves 150, 12oz glasses

\$75++ bartender fee applies to all bars

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