



EVENTS MENU





FAIRFAX MARRIOTT AT FAIR OAKS

BREAKFAST | Buffet

CLASSIC CONTINENTAL BREAKFAST | \$22

orange juice & apple juice chef's daily infused water hand cut seasonal fruit & fresh berries toast & bagel bar artisan breads & bagels, whipped butter & jams daily baked muffins freshly brewed royal cup coffee regular & decaffeinated assorted tazo hot tea

BREAKFAST ENHANCEMENTS

traditional hot breakfast, per person | \$10

scrambled eggs
red skin potato wedges
old bay & caramelized onions
breakfast meat
choice of 1: hickory smoked bacon, sausage links, virginia
ham, chicken apple sausage or turkey bacon

specialty bakery, per person | \$4

choice of 1: belgian waffles, buttermilk pancakes or croissant french toast

healthy start hot breakfast, per person | \$12

signature superfood granola
yogurt, 2% milk, almond milk, fresh berries, nuts & honey
individual egg white frittata
asparagus, tomatoes & arugula
cast iron sweet potato & onion hash
breakfast meat
choice of 1: chicken apple sausage or turkey bacon

stuffed biscuits, per person | \$5

choice of 2: sausage & cheese; bacon, egg & cheese; sausage, egg & cheese; ham, egg & cheese; or egg & cheese

breakfast burritos, per person | \$5

choice of 2: sausage & cheese; bacon, egg & cheese; sausage, egg & cheese; ham, egg & cheese; or egg & cheese

buttermilk biscuit bar, per person | \$7

jams, honey, butter, shaved country ham & sausage gravy

chef's fried chicken & waffles, per person | \$8

smoked pork belly benedict, per person | \$8

buttermilk biscuits, smoked pork belly, onion jam, black pepper hollandaise

omelet station*, per person | \$12

caramelized onions, peppers, sautéed mushrooms, spinach, cheddar, sausage, bacon & ham

smoothie bar, per person | \$6

mango & yogurt, strawberry banana, cherry chia seed, blueberry and banana & peanut butter

cold cereal, per person | \$3

assortment of cold breakfast cereals with milk

hard boiled eggs, per dozen | \$12

individual yogurts, each | \$3

steel cut oatmeal, per person | \$4

stone ground grits, per person | \$4

cheddar, butter & scallions

juice, per gallon | \$25

cranberry or grapefruit

naked juice™, per bottle | \$6

*chef's fee applies, per station | \$150





A LA CARTE | Food & Beverage

freshly brewed royal cup™ regular coffee, per gallon | \$69
freshly brewed royal cup™ decaffeinated coffee, per gallon | \$69
freshly brewed starbucks™ regular coffee, per gallon | \$80
freshly brewed starbucks™ decaffeinated coffee, per gallon | \$80
selection of hot tea, per gallon | \$60
iced tea, per gallon | \$40
lemonade, per gallon | \$40

juice, per gallon | \$25 orange, apple, cranberry or grapefruit

assorted pepsi™ brand soft drinks, per can | \$4
bottled water, per bottle | \$3
voss water, per bottle | \$5
sparkling & still

naked juice™, per bottle | \$6
whole fresh fruit, per dozen | \$36
individual yogurts, per dozen | \$36
sliced seasonal fruits & fresh berries, per person | \$7
cheesecake bites, per dozen | \$30

assorted freshly baked cookies, per dozen | \$36 chocolate chip, oatmeal walnut raisin and sugar

fudge brownies, per dozen | \$36 miniature pastries and desserts, per dozen | \$44 mini cheesecakes, napoleons, éclairs & fruit tarts

french macarons, per dozen | \$42 granola bars, per dozen | \$24 bagged potato chips, per dozen | \$18 bagged pretzels, per dozen | \$18







BREAKS | Packages

lemonade stand, per person | \$14

classic and blueberry honey lemonade raspberry cheesecake brownies chocolate chip cookies

nationals park break, per person | \$16

freshly popped popcorn spiced virginia peanuts pretzels & ipa cheese sauce mini corn dogs with mustard

brown bag trail mix break, per person | \$14

signature house made granola nuts, seeds & dried fruit dark chocolate

southern cheese board, per person | \$16

pimento cheese, firefly farms blue & goat cheese baguette & crackers dried peaches & local honey

virginia charcuterie, per person | \$18

virginia ham, coppa & salami baguette & crackers dried peaches & local honey

chip & dip break, per person | \$16

truffle scallion cream cheese crab & artichoke dip pimento cheese pita chips, house made potato chips & crostini

donut break, per person | \$14

warm mini donuts: chocolate, vanilla & maple glaze nuts, sprinkles, coconut & chopped bacon

build your own pie station, per person | \$16

mini pie shells fruit fillings chopped nuts whipped cream, caramel sauce & cherries

cookies & milk, per person | \$14

warm, freshly baked cookies: chocolate chip, oatmeal walnut raisin & sugar cookies chocolate & 2% milk

warm pretzels, per person | \$12

with beer cheese dip

coffee service all day, per person | \$15

½ day, per person | \$8

freshly brewed royal $\text{cup}^{\text{\tiny{TM}}}$ coffee, decaffeinated coffee & assorted tazo hot teas

full beverage service all day, per person | \$25

1/2 day, per person | \$14

freshly brewed royal cup™ coffee, decaffeinated coffee & assorted tazo hot teas assorted pepsi™ brand soft drinks, sparkling & still water

premium starbucks™ break all day, per person | \$35

½ day, per person | \$24

freshly brewed starbucks™ regular coffee, decaffeinated coffee & assorted tazo hot teas stubborn craft sodas, pure leaf teahouse collection, starbucks™ cold brew, bundaberg root beer, 1893 original pepsi, sparkling & still water

BREAK ENHANCEMENTS

kickstart break, per person | \$8

assorted mountain dew kickstart energy drinks

craft beer buckets, per person | \$

tbd

va wine tasting, per person | \$

tbd

"grown up lemonade" stand, per person | \$

sparkling bourbon lemonade craft beer shandy lemonade & prosecco



MEETINGS | Daily Meeting Packages

ALL DAY MEETING PACKAGE, per person | \$75

all day full beverage service

freshly brewed royal cup^TM coffee, decaffeinated coffee & assorted tazo hot teas

assorted pepsi™ brand soft drinks, sparkling & still water

classic continental breakfast

orange juice & apple juice, chef's daily infused water hand cut seasonal fruit & fresh berries, toast & bagel bar and daily baked muffins

lunch

choice of 3 course plated lunch or buffet lunch

afternoon snack break, choice of one (1):

cookies time

warm freshly baked chocolate chip, oatmeal walnut raisin & sugar cookies

warm pretzels with beer cheese dip

brown bag trail mix signature house made granola, nuts, seeds, dried fruit & dark chocolate

southern cheese board pimento cheese, firefly farms blue & goat cheese, baguette & crackers, dried peaches & local honey

virginia charcuterie virginia ham, coppa & salami, baguette & crackers, dried peaches & local honey

AM MEETING PACKAGE, per person | \$60

½ day full beverage service (up to 5 hours)

freshly brewed royal cup™ coffee, decaffeinated coffee & assorted tazo hot teas

assorted pepsi™ brand soft drinks, sparkling & still water

classic continental breakfast

orange juice & apple juice, chef's daily infused water hand cut seasonal fruit & fresh berries, toast & bagel bar and daily baked muffins

lunch

choice of 3 course plated lunch or buffet lunch

PM MEETING PACKAGE, per person | \$55

½ day full beverage service (up to 5 hours)

freshly brewed royal $\mbox{cup}^{\mbox{\tiny TM}}$ coffee, decaffeinated coffee & assorted tazo hot teas

assorted pepsi™ brand soft drinks, sparkling & still water

lunch

choice of 3 course plated lunch or buffet lunch

afternoon snack break, choice of one (1):

cookies time

warm freshly baked chocolate chip, oatmeal walnut raisin & sugar cookies

warm pretzels

with beer cheese dip

brown bag trail mix

signature house made granola, nuts, seeds, dried fruit & dark chocolate

southern cheese board

pimento cheese, firefly farms blue & goat cheese, baguette & crackers, dried peaches & local honey

virginia charcuterie

virginia ham, coppa & salami, baguette & crackers, dried peaches & local honey

all meeting packages include pads pens and candy all meeting packages require a minimum of 20 people





LUNCH | Plated

BREAD SERVICE

CHOICE OF ONE (1) STARTER (soup or salad)
CHOICE OF UP TO TWO (2) ENTRÉES
ICED TEA, COFFEE AND TEA SERVICE

starters, choice of one (1):

soups

black eyed pea, kale & country ham soup grilled country garlic crouton

tomato basil bisque

cheddar grilled cheese crostini

seasonal vegetable minestrone

basil pesto

salads

wedge

iceberg, romaine, blue cheese, hard boiled egg, applewood bacon, tomato, red onion, olives, roasted red pepper red wine shallot vinaigrette or herbed buttermilk dressing

caesar

tomatoes, reggiano parmesan cheese, spanish anchovies, toasted brioche croutons, classic caesar dressing

seasonal green

seasonal greens, baby tomato, cucumber, radish, carrot, goat cheese, croutons, red wine shallot vinaigrette or herbed buttermilk dressing

heirloom tomato salad

blanched french beans, shaved red onion, mizuna greens, citrus dressing

entrées, choice of up to two (2):

sage roasted chicken breast, per person | \$36

wild mushroom cornbread stuffing & red onion chicken gravy

virginia honey mustard glazed hot smoked salmon, per person | \$38 charleston gold low country crab rice

chargrilled carolina rainbow trout, per person | \$38

roasted garlic potato puree & tangerine beurre blanc

chargrilled beef tenderloin, per person | \$45

pimento cheese potato casserole & barboursville cabernet reduction

bourbon braised beef short rib, per person | \$43

roasted garlic potato puree & sorghum glaze

potato & truffle tortellini, per person | \$32

braised collard greens, sautéed wild mushrooms, seasonal herbs & mushroom broth

bbq spiced tofu, per person | \$32

herbed quinoa, grilled avocado & harissa

desserts, choice of one (1):

key lime tart

a 4" sweet tart shell filled with sweet key lime flavored custard then topped with whipped cream and a candied lime peel.

flourless chocolate revenge

flourless chocolate cake made with imported chocolate. finished with a poured chocolate ganache and chocolate pailletes on the side. truly a stunning chocolate dessert.

tiramisu

layers of moist sponge cake filled with a rich mascarpone mousse and coffee soaked lady fingers. garnished with dusted cocoa powder and a chocolate cigarette.

fruit topped cheesecake

our rich creamy cheesecake topped with assorted fruit.

MARRIOTT



LUNCH | Buffets

BBQ, per person | \$44

salad

iceberg salad with tomato, cucumber, carrots & buttermilk ranch

butchers block

pulled pork

smoked brisket

dry rubbed, smoked chicken

sides (choice of three (3)):

- mac & cheese
- green beans
- · pimento cheese potato casserole
- baked beans with pork
- · collard greens; creamed corn
- · french fries; cole slaw
- potato salad

bread

cornbread with jalapeno honey butter

dessert

peach cobbler

LATIN, per person | \$44

soup

chicken tortilla

bases

corn & flour tortillas, cilantro rice & black beans

proteins

pineapple marinated steak

chipotle braised chicken

roasted plantains

toppings

salsa verde, salsa roja, shredded cheese, lettuce, tomato, sour cream, guacamole, tortilla chips & chile lime vinaigrette dressing

desserts

churros with chocolate sauce

MEDITERRANEAN, per person | \$44

bases

saffron rice, pita bread & arcadian harvest lettuce

dips/spreads

tzatziki, baba ganoush, hummus & feta jalapeno spread

proteins

grilled chicken

spicy braised lamb

Falafel

roasted veggies

toppings

pickled onions, pickled veggies, pickled peppers,

kalamata olives, feta & crispy pita strips

dessert

Baklava

ITALIAN, per person | \$44

salad

arugula, grilled radicchio, walnuts, blue cheese and balsamic

grilled vegetable antipasti

peppers, zucchini, artichokes, olives

assorted flatbreads

Margherita, bacon and roasted broccoli & seasonal flatbread

pasta (choice of two (2)):

- penne with italian sausage & roasted tomato sauce
- orrechiette with broccoli, chili, olive oil & garlic
- potato gnocchi with wild mushrooms, garlic cream and sage
- spaghetti bolognese
- potato & truffle tortellini with sage butter
- roasted vegetable & goat cheese ravioli with lemon caper brown butter

bread

warm tomato foccacia

dessert

cannoli

buffet lunches include iced tea and coffee & tea service all lunch buffets require a minimum of 20 people





LUNCH | Buffets cont.

CAJUN, per person | \$44

soup

smoked chicken gumbo

salad

tomato & cucumber salad

entrees

Jambalaya

rice with peppers, andouille, shrimp and roasted chicken breast blackened grouper with pineapple salsa

sides

braised collard greens, mac and cheese & cajun corn succotash (maque choux)

dessert

biscuit beignets with powdered sugar & coffee

BOXED LUNCH - TIER 1 per person | \$32

sandwich, cookie, apple, chips & soft drink

BOXED LUNCH - TIER 2, per person | \$34

sandwich, cookie, apple chips, potato salad & soft drink

sandwich options, choose up to three(3):

cuban pork & swiss on ciabatta

portobello & mozzarella on ciabatta (v)

fresh mozzarella & tomato on focaccia (v)

grilled chicken breast & cheddar on brioche roll

turkey & bacon on rustic loaf bread

roast beef & cheddar on corn dusted kaiser roll

grilled chicken caesar on whole wheat tortilla

italian hero sub

SOUTHERN SANDWICH, per person | \$40

guoz

ancho black bean chili

sides

house made bbq chips & southern loaded potato salad

bread

slider buns, biscuits & onion ciabatta

proteins (choice of three (3)):

- bbg pulled pork
- sliced country ham
- roasted chicken salad
- turkey
- veggie
- beef
- egg salad
- · tuna salad
- grilled vegetables

spreads

smoked paprika aioli, carolina gold bbq & whole grain mustard

cheese

pimento cheese, boursin & swiss

garden

lettuce, tomato & grilled onion

add: Avocado, Bibb Lettuce & Heirloom Tomato, per

person | \$5 dessert

brownies & blondies

buffet lunches include iced tea and coffee & tea service all lunch buffets require a minimum of 20 people





RECEPTION | Packages

ASIAN RECEPTION PACKAGE, per person | \$40

hors d'oeuvres

- crispy crab rangoon
- chicken & lemongrass potstickers
- vegetable spring rolls

all served with sweet chili sauce & bourbon barrel ponzu

ramen bowls

ginger chicken broth, smoked pulled chicken, soft boiled egg & scallions

steamed buns

chili glazed pork belly, quick pickled cucumber, julienne scallions & anson mills benne seeds

grilled beef skewers

kentuckyaki marinade & sesame kohlrabi slaw

Seafood Reception Package, per person | \$45 hors d'oeuvres

- bacon wrapped scallops with apple cider molasses glaze
- potato wrapped shrimp with truffle aioli
- · mini crab cakes with old bay remoulade

chesapeake bay oysters on the half shell & ipa poached jumbo shrimp

murlarkey lemon vodka cocktail sauce, cucumber shallot mignonette & seaweed salad

maryland style crab rolls

toasted new england buns, chilled crab dressed with old bay aioli, chives & celery

lobster hush puppies

green tabasco slaw, sorghum ketchup & fresh herbs

SOUTHERN RECEPTION PACKAGE, per person | \$40

hors d'oeuvres

- mini chicken pot pie
- peach bbq brisket wrapped in pork belly
- · deviled eggs, crispy bacon, pickled onions & bourbon smoked paprika

shrimp & grit cups

stone ground grits, blacked shrimp, red pepper gravy

smoked bbg brisket sliders

texas toast, tangy texas bbq sauce, crispy onions & green tabasco slaw

buttermilk fried chicken tacos

soft flour tortilla, alabama white sauce, napa cabbage, pickled fresno chili & cilantro

packages require a minimum of 25 people





RECEPTION | Hors D'oeuvres

HOT HORS D'OEUVRES, per person | \$4

(suggested: 1 piece of each item per guest)

bacon wrapped scallops with apple cider molasses glaze potato wrapped shrimp with truffle aioli coconut shrimp with sweet chili sauce mini crab cakes with old bay remoulade mini chicken pot pie peach bbq brisket wrapped in pork belly crispy crab rangoon chicken & lemongrass potstickers vegetable spring rolls braised short rib wrapped in applewood smoked bacon

COLD HORS D'OEUVRES, per person | \$4

(suggested: 1 piece of each item per guest)

deviled eggs, crispy bacon, pickled onions & bourbon smoked paprika pimento cheese crostini virginia ham & melon smoked salmon & cream cheese & dill on lavash cracker crab salad crostini egg salad crostini poached shrimp with bloody mary aioli seared rare tuna on crispy wonton with sesame seeds

hors d'oeuvres require a minimum of 25 pieces per item prices are subject to 24% taxable service charge and 6% state sales tax





RECEPTION | Displays & Carving Stations

IMPORTED AND DOMESTIC CHEESE DISPLAY, per person | \$20

chef's selection of soft, semi soft and hard cheeses seasonal fruits, jam, assorted nuts, breads and gourmet crackers add: add: pimento cheese fondue, per person | \$5 dipping vegetables, crusty bread & skewers

CHARCUTERIE DISPLAY, per person | \$22

assorted charcuterie: country ham, salami & sausages pickled vegetables, grain mustard, fig jam, breads, crackers

PICKLED AND ROASTED VEGETABLE CRUDITÉ DISPLAY, per person | \$18

marinated roasted seasonal vegetables, assorted pickled vegetables, green goddess dip

SLICED SEASONAL FRUITS & FRESH BERRIES, per person | \$7

CHESAPEAKE BAY OYSTERS ON THE HALF SHELL & IPA POACHED JUMBO SHRIMP DISPLAY, per person | \$28 murlarkey lemon vodka cocktail sauce, cucumber shallot mignonette & seaweed salad

ROMAINE, GRILLED ESCAROLE, CHICKEN AND APPLE CAESAR DISPLAY, per person | \$15

grilled escarole, romaine hearts, shaved fennel, grilled chicken, apple, parmesan, rustic croutons, classic caesar dressing

COUNTRY CHOP SALAD DISPLAY, per person | \$18

chilled iceberg, greens, cherry tomatoes, red onion, blue cheese crumble, cucumbers, shaved country ham, smoked bacon, chopped eggs, olive oil roasted croutons, red wine vinaigrette & buttermilk dressing

PITMASTER'S SMOKEHOUSE CARVING STATIONS

chef's fee, per carving station | \$150

sweet tea brined smoked turkey breast, per person | \$16

charred jalapeno cornbread stuffing, burnt orange cranberry relish

harissa smoked leg of lamb, per person | \$18

grilled garlic z'atar flatbread, baba ganoush, pickled onions & feta

classic bbg pork shoulder, per person | \$14

buttermilk biscuits, housemade b&b pickles & pimento cheese

bourbon chili rubbed prime rib, per person | \$22

yeast rolls, chipotle aioli & pickled fresno chimichurri

virginia honey mustard glazed hot smoked salmon, per person | \$18

fennel, apple & raddichio salad with local goat cheese & balsamic glaze

stations require a minimum of 25 people





DINNER | Plated

BREAD SERVICE
CHOICE OF ONE (1) STARTER (soup or salad)
CHOICE OF UP TO TWO (2) ENTRÉES
ICED TEA, COFFEE AND TEA SERVICE

starters, choice of one (1):

soups

chesapeake bay crab & corn chowder chives & old bay

black eyed pea, kale & country ham soup grilled country garlic crouton

tomato basil bisque cheddar grilled cheese crostini

seasonal vegetable minestrone basil pesto

ancho chile black bean chili cheddar, scallions & sour cream

salads

wedge

iceberg, romaine, blue cheese, hard boiled egg, applewood bacon, tomato, red onion, olives, roasted red pepper red wine shallot vinaigrette or herbed buttermilk dressing

caesar

tomatoes, reggiano parmesan cheese, spanish anchovies, toasted brioche croutons, classic caesar dressing

seasonal green

seasonal greens, baby tomato, cucumber, radish, carrot, goat cheese, croutons, red wine shallot vinaigrette or herbed buttermilk dressing

endive

coraline endive & red belgian endive, local blue, charred asian pear, chives & champagne vinaigrette

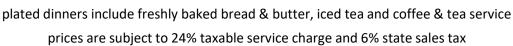
beet and fennel salad

roasted beets, frisée, mizuna, goat cheese, brown sugar pecans, honey dijon dressing

heirloom tomato salad

blanched french beans, shaved red onion, mizuna greens, citrus dressing







DINNER | Plated cont.

entrées, choice of up to two (2):

sage roasted chicken breast, per person | \$55

wild mushroom cornbread stuffing & red onion chicken gravy

duo of buttermilk fried chicken thigh & dry rub smoked breast, per person | \$58

creamy cheddar grits, charred peach relish & alabama white sauce

virginia honey mustard glazed hot smoked salmon, per person | \$58

charleston gold low country crab rice

chargrilled carolina rainbow trout, per person | \$58

roasted garlic potato puree & tangerine beurre blanc

chargrilled beef tenderloin, per person | \$68

pimento cheese potato casserole & barboursville cabernet reduction

bourbon braised beef short rib, per person | \$64

roasted garlic potato puree & sorghum glaze

braised veal shank, per person | \$65

creamy cheddar grits & pickled fresno salsa verde

potato & truffle tortellini, per person | \$52

braised collard greens, sautéed wild mushrooms, seasonal herbs & mushroom broth

bbq spiced tofu, per person | \$50

herbed quinoa, grilled avocado & harissa

desserts, choice of one (1):

lemon coconut cheesecake

our award winning new york cheesecake is baked over a buttery cookie crust and then topped with a layer of lemon mousse. this citrus flavored dessert is then finished with toasted coconut

mango raspberry mirror

our most popular fruit flavor combination, this exotic dessert has yellow sponge cake with alternating layers of raspberry and mango mousse. finished with a mango glaze.

white chocolate raspberry truffle

a classic combination of dark chocolate cake with a layer of ganache. topped with a white chocolate mousse, micro chocolate chips and finished with a raspberry puree.

flourless chocolate revenge

flourless chocolate cake made with imported chocolate. finished with a poured chocolate ganache and chocolate pailletes on the side. truly a stunning chocolate dessert.

tiramisu

layers of moist sponge cake filled with a rich mascarpone mousse and coffee soaked lady fingers. garnished with dusted cocoa powder and a chocolate cigarette.

mixed berry 'daiquiri' napoleon

this tropical treat consists of a layer of puff dough topped with a rum pastry cream and a layer of mixed berry mousse incorporating strawberry, blueberry & raspberry.





DINNER | Buffets

LATIN, per person | \$65

melon & jicama salad lime & chile powder

elote loco corn on the cob with mayo, cotija, cilantro, chili and lime

mexican rice & pinto beans

roasted plantains with crema, pepitas & cilantro

chicken tamale pies with salsa roja

crispy cod tacos blue corn tortilla, red cabbage, sliced radish, lime crema & crispy onions (served on long cedar boards)

chef carved cochinita pibil slow roasted yucatan style achiote roasted pork shoulder roasted in banana leaves with pickled onions, cotija cheese, lime wedges, guacamole & cilantro **tres leches cake jars**

ITALIAN, per person | \$65
melon & prosciutto
arugula salad dried figs, parmesan, balsamic
grilled bruschetta rubbed with rosemary & garlic
chef's seasonal roasted vegetables
roasted chicken roasted fennel & orange peel
baked branzino cherry tomatoes, olives, rosemary
braised short rib tagliatelle cream, sage & parmesan
tiramisu

southern, per person | \$65
apple, walnut raisin salad
charred rainbow cauliflower almonds & local goat cheese
whipped garlic mashed potatoes
buttermilk fried chicken honey and hot sauce
low country shrimp & grits tomato gravy & stone ground grits
braised short rib pot roast roasted carrots & horseradish gremolata
banana pudding nilla wafers, sliced bananas & bourbon caramel sauce

dinner buffets require a minimum of 20 people buffet dinners include freshly baked bread & butter, iced tea and coffee & tea service





BEVERAGES | Bar

SELECT SHELF BAR

liquor

Pinnacle vodka | Pinnacle gin | Cruzan light rum | sauza gold tequila | teachers scotch | seagram's 7 whiskey

red wines

canyon road cabernet sauvignon | canyon road merlot

white wines

canyon road chardonnay | canyon road white zinfandel | canyon road sauvignon blanc

LUXURY SHELF BAR

liquor

svedka vodka | beefeater gin | bacardi superior rum | jose cuervo gold tequila | maker's mark scotch | jack daniel's whiskey

red wines

domino cabernet sauvignon | domino merlot

white wines

domino chardonnay | kung fu girl riesling | domino pinot grigio

PRESIDENTIAL SHELF BAR

liauor

ketel one vodka | tanqueray gin | bacardi rum | lunazul tequila | johnnie walker black scotch | knob creek bourbon

red wines

louis m. martini napa valley cabernet sauvignon | la crema pinot noir

white wines

la crema chardonnay | rose tbd | giesen sauvignon blanc

BEERS

domestic

db vienna lager | miller lite | yuengling | o'douls

imported

heineken | corona | stella

a cashier is required for all cash bar set ups prices are subject to 24% taxable service charge and 6% state sales tax





BEVERAGES | Packages

OPEN BAR PRICING, PER HOUR

BEER & WINE 1st hour | \$14 per person

2nd hour | \$8 per person

each additional hour | \$6 per person

SELECT TIER 1st hour | \$18 per person

2nd hour | \$10 per person

each additional hour | \$8 per person

LUXURY TIER 1st hour | \$20 per person

2nd hour | \$12 per person

each additional hour | \$10 per person

PRESIDENTIAL TIER 1st hour | \$25 per person

2nd hour | \$15 per person

each additional hour | \$12 per person

HOST BAR PRICING, PER DRINK

SELECT

mixed drinks | \$7
wine & champagne | \$7
domestic beer | \$5
imported beer | \$6
soft drinks & mineral water | \$4

LUXURY

mixed drinks | \$8
wine & champagne | \$8
domestic beer | \$5
imported beer | \$6
soft drinks & mineral water | \$4

PRESIDENTIAL

mixed drinks | \$10 wine & champagne | \$10 domestic beer | \$5 imported beer | \$6 soft drinks & mineral water | \$4

CASH BAR PRICING, PER DRINK

SELECT

mixed drinks | \$9
wine & champagne | \$9
domestic beer | \$7
imported beer | \$8
soft drinks & mineral water | \$6

LUXURY

mixed drinks | \$10
wine & champagne | \$10
domestic beer | \$7
imported beer | \$8
soft drinks & mineral water | \$6

PRESIDENTIAL

mixed drinks | \$13
wine & champagne | \$13
domestic beer | \$7
imported beer | \$8
soft drinks & mineral water | \$6

bartender fee, per bar | \$110 (up to 4 hours) (suggested: 1 bartender per 100 quests)

cashier fee, per bar | \$110 (up to 4 hours)

a cashier is required for all cash bar setups prices are subject to 24% taxable service charge and 6% state sales tax



