



www.pittsburghmeadowlands.doubletree.com



Meadow Lands Corporate / \$38.00

- Early Morning:
- Jumbo Muffins
- Fruit Preserves & Butter
- Assorted Tropicana Juices
- Freshly Brewed Regular & Decaffeinated Coffee & Teas
- Mid-Morning:
- Freshly Brewed Regular & Decaffeinated Coffee & Teas
- Lunch:
- Luncheon Buffet of the Day
- Mid-Afternoon:
- Famous DoubleTree Cookies
- Freshly Brewed Regular & Decaffeinated Coffee & Teas
- Assorted Sodas & Bottled Waters



ALL DAY PACKAGES

Meadow Lands Executive / \$45.00

- Early Morning:
- Whole Fruits
- Jumbo Muffins
- Fruit Preserves & Butter
- Assorted Tropicana Juices
- Freshly Brewed Regular & Decaffeinated Coffee & Teas
- Mid-Morning:
- Freshly Brewed Regular & Decaffeinated Coffee & Teas
- Assorted Sodas & Bottled Waters
- Lunch:
- Luncheon Buffet of the Day
- Mid-Afternoon:
- Famous DoubleTree Cookies
- Assorted Bags of Chips
- Freshly Brewed Regular & Decaffeinated Coffee & Teas
- Assorted Sodas & Bottled Waters



*Minimum of 25 People for Buffets
 *All prices subject to current service charges and sales tax



BREAKFAST

Continental \$12.00

Fresh Fruit Salad
Assorted Breakfast Pastries & Muffins
Regular & Decaffeinated Coffee
Assorted Tazo Teas
Assorted Tropicana Juices

All American Buffet \$16.00

Scrambled Eggs
Applewood Smoked Bacon or Sausage Links
Breakfast Potatoes
Breakfast Pastries
Fresh Fruit Salad
Regular & Decaffeinated Coffee
Assorted Tazo Teas
Assorted Tropicana Juices



Healthy Parfait Buffet \$15.00

Seasonal Berries
House Made Granola
Assorted Muffins
Yogurt
Regular & Decaffeinated Coffee
Assorted Tazo Teas
Assorted Tropicana Juices



Light and Healthy Buffet \$16.00

Hard Boiled Eggs
Warm Nature Valley Bars
Fresh Fruit Salad
Assorted Yogurts
Regular & Decaffeinated Coffee
Assorted Tazo Teas
Assorted Tropicana Juices



Meadow Lands Breakfast Buffet \$18.00

Scrambled Eggs
Applewood Smoked Bacon
Sausage Links
Breakfast Potatoes
Pancakes or French Toast with
Maple Syrup & Whipped Butter
Fresh Fruit Salad
Assorted Breakfast Pastries
Regular & Decaffeinated Coffee
Assorted Tazo Teas
Assorted Tropicana Juices

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DOUBLETREE
BY HILTON™

PITTSBURGH - MEADOW LANDS

ENHANCEMENTS

**Enhancements may be added to a Buffet.*

Yogurt & Granola Parfait \$3.50/Person

Yogurt and Granola, Seasonal Fresh Berries



Dannon Yogurt Smoothie Sampler

\$5.00/ Person

Seasonal Mixed Berries and Banana Smoothies

Breakfast Sandwiches on Bagels & English Muffins

\$9.00/Person

Eggs with Cheddar Cheese and Bacon, Sausage or Ham



Egg White Frittatas

\$9.00/ Person

Baby Spinach, Tomato &
Mushrooms Served with Pico
de Gallo

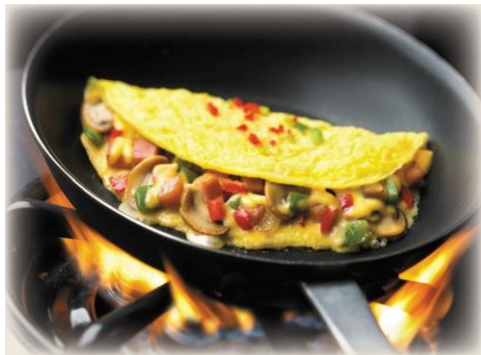
Open Faced Eggs Benedict \$16.00/ Person

English Muffin, Grilled Ham Steak, Poached Eggs and Hollandaise
Sauce Served with Breakfast Potatoes

Made to Order Omelets \$8.00/Person

Individually prepared Omelets with array of
toppings, Diced Ham, Red and Green Bell Peppers,
Onions, Tomatoes,

Mushrooms, Chopped Spinach, Cheddar
Cheese (\$50.00 Chef Attendant Fee)



Premium Coffee and Tea Service \$7.00/ Per Person

Freshly Brewed Regular and Decaffeinated Coffee
Vanilla, Raspberry and Caramel flavored
Syrups, Whipped Cream, Cinnamon Spice

**All prices subject to current service charges and sales tax*



DOUBLETREE
BY HILTON™

PITTSBURGH – MEADOW LANDS

SPECIALTY BREAKS



Mezze Break \$15.00/ Person

Hummus, Warm Buffalo Chicken Dip and Artichoke
Parmesan Dip

Baked Pita Chips, Baby Carrots and Celery Sticks
Pecan Caramel Squares, Iced Tea

Take Me Out to the Ball Game \$11.00/ Person

Fresh Popped Popcorn,
Warm Soft Pretzels with Cheese Sauce and Mustard,
Nacho Chips with Cheese, Salsa and Jalapeño Peppers



Chocolate Explosion Break \$13.00/ Person

Warm DoubleTree Cookies, Chocolate Fudge Brownies,
Chocolate Covered Pretzel Rods, Mini Candy Bars
Chocolate and White 2% Milk

Classic Break \$13.00/ Person

Domestic and Imported Cheese with Crackers
Vegetable Crudites and Dip
Garnished with Seedless Grapes and Berries



Create Your Own Trail Mix \$13.00/ Person

Peanut Butter, White Chocolate and Milk Chocolate Chips, Peanuts, Gummy Bears,
Plain M&M's, House Made Granola, Dried Banana Chips, Mixed Dried Fruits,
Assorted Yogurts, Iced Tea

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SPECIALTY BREAK ENHANCEMENTS

**Enhancements may be added to a Break.*

DoubleTree Chocolate Chip Cookie / \$2.50 each



Assorted Full Sized Candy Bars / \$2.50 each

Fudge Brownies / \$2.50 each

Assorted Jumbo Muffins / \$3.00 per person

Granola Bars / \$2.50 each

Individual Yogurts / \$3.00 each

Iced Tea, Lemonade, Fruit Punch / \$3.00 per person



Assorted Tropicana Juices / \$5.00 per person

Orange, Cranberry, Apple, V-8

Soft Pretzels / \$6.00 per person

With Warm Cheese Sauce & Mustard



Chocolate Covered Pretzel Rods / \$4.00 per person

BBQ or Ranch House Made Potato Chips / \$5.00 per person

With Blue Cheese & Bacon Dip or Ranch Dip

Freshly Brewed Regular & Decaffeinated Coffee, Assorted Teas / \$5.00 per person

Coke™, Diet Coke™, Sprite™, Canada Dry™ Ginger Ale and Bottled Water / \$5.00 per person



Seasonal Fruit Kabobs with Yogurt Dip / \$6.00 per person

House Made Spiced Nuts / \$6.00 per person



Red Bull Energy Drink / \$5.00 each

**All prices subject to current service charges and sales tax*

DoubleTree by Hilton | 340 Racetrack Road, Washington, PA 15301 | 724-222-6200

PLATED LUNCH & DINNER MENU

All Entrees are served with choice of one Starter, one Vegetable, one Starch, one Dessert, Freshly Brewed Coffee & Iced Tea Service

Starters (Select One)

Baby Field Greens Salad
Caesar Salad
Soup of the Day
Fresh Fruit Salad

Desserts (Select One)

Carrot Cake Square
Apple Caramel Square
Chocolate Pecan Square
Lemon Cake Chantilly
Raspberry White Chocolate Cake



Starch Selections (Select One)

Parslied Red Skin Potatoes
Parslied Yukon Gold Potatoes
Herb Roasted Red Bliss Potatoes
Herb Roasted Yukon Gold Potatoes
Sweet Mashed Potatoes
Garlic Mashed Yukon Gold Potatoes
Savoyard Potatoes
Rice Pilaf
Fruited Rice Pilaf
Herb Wild Rice
Parmesan Risotto
Parmesan Polenta Cakes



Upgrade Starter \$3.50/ person

Caprese Salad Panzanella Salad
Nicoise Salad
Antipasti Salad

Upgrade Desserts \$3.50/ person

Tuxedo Chocolate Cream Cake
Triple Chocolate Torte
NY Style Cheesecake
Tiramisu
Wild Berry Tartan A La Mode



Vegetable Selections (Select One)

Roasted Winter Squash
Roasted Root Vegetable
Steamed Vegetable Medley
Roasted Vegetable Medley
Steamed Asparagus
Julienne Squash, Bell Peppers and Carrots
California Blend
Oriental Blend
Hand Turned Baby Carrots
Green and Yellow Beans
Steamed Broccoli
Green Beans Almondine



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PLATED LUNCH & DINNER MENU (continued)

All Entrees are served with choice of one Starter, one Vegetable, one Starch,
one Dessert, Freshly Brewed Coffee & Iced Tea Service

Chicken Entree Selections \$27.00/ Person

- Parmesan Encrusted Chicken
- Pan Seared Chicken with Veloute Sauce
- Molasses Marinated Grilled Chicken with Salsa Verde in Natural Jus
- Chicken A La Florentine with Spinach and Tomato Concassee Cream Sauce
- Oven Roasted Mediterranean Chicken with Artichoke
- Chicken Milanaise in Champagne Cream Sauce
- Traditional Chicken Parmesan with Marinara Sauce
- Chicken Marsala with Wild Mushrooms and Sweet Marsala Wine Demi



Beef Entree Selections \$40.00/ Person

- Grilled Bistro Filet of Beef with Red Onion Confit in Forrestiere Mushroom Demi
- Pan Seared Beef Tenderloin Medallions with Mushroom Duxelle and Aged Balsamic Gastrique
- Carved Roasted Prime Rib of Beef with Horseradish Mousse
- Grilled Rib Eye Au Jus
- Stuffed Roasted Beef A La Florentine with a Mushroom Ragout

Premium Beef Selections

- Petite Filet Mignon \$55.00
- Chateaubriand \$68.00
- Wellington \$64.00



Seafood Entree Selections \$34.00/ Person

- Chesapeake Style Crab Cakes
- Bay of Fundy Salmon in a Sweet Shallot Butter Sauce
- Grilled Scottish Salmon in Red Pepper Vodka Sauce
- Seafood Triton- Jumbo Shrimp, Blue Crab Fin, Scallops with Cajun Cream Sauce
- Baked Cod Loin with Blue Crab Confetti Drizzle with Raspberry Balsamic Gastrique

Vegan & Vegetarian Selections \$26.00/ Person

- Stuffed Portabella Mushroom with Moroccan Couscous in Red Pepper Puree
- Pan Seared Japanese Eggplant and Aged Tofu in Miso Glaze
- Baked English Style Eggplant with Vegetable Demi
- Pasta Primavera with Grilled Vegetables
- Black Bean Fritters served over Pappardelle in Herb Pesto



Twin Plates and Custom Menus available for Lunch and Dinner

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DAILY LUNCH BUFFETS

Monday's Buffet of the Day \$23.00/ Person

Soup of the Day, Tossed Baby Field Greens with Dressings
Classic Beef Stroganoff, Sliced Chicken Fricassee, Vegetable Medley
Parslied Egg Noodles, Assortment of Chef's Sweet Treats
Freshly Brewed Coffee, Tea, Iced Tea ,
Sodas



Tuesday's Buffet of the Day \$23.00/ Person

Soup of the Day, Tossed Baby Field Greens with Dressings
Breaded Chicken Strips Tossed in Garlic Parmesan, London Broil Pizziola
Herb Roasted Red Skin Potatoes, Green Beans Almondine
Assortment of Chef's Sweet Treats
Freshly Brewed Coffee, Tea, Iced
Tea, Sodas



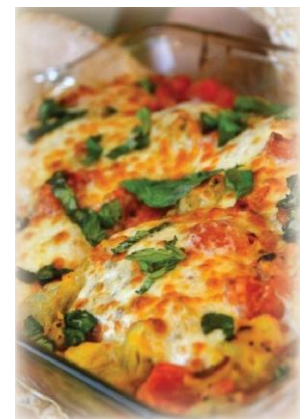
Wednesday's Buffet of the Day \$23.00/ Person

Soup of the Day, Tossed Baby Field Greens with Dressings
Stuffed Cabbage, Smoked Beef Kielbasa with Sauerkraut
Mashed Potatoes, California Blend Vegetables
Assortment of Chef's Sweet Treats
Freshly Brewed Coffee, Tea, Iced
Tea, Sodas



Thursday's Buffet of the Day \$23/ Person

Soup of the Day, Tossed Baby Field Greens with Dressings
Oven Roasted Sirloin with Red Onion Marmalade, Chicken Roma with Artichoke and Fresh Basil
Moroccan Couscous, Herb Roasted Vegetables
Assortment of Chef's Sweet Treats
Freshly Brewed Coffee, Tea, Iced
Tea, Sodas



Friday's Buffet of the Day \$23.00/ Person

Soup of the Day, Tossed Baby Field Green Salad with Dressings
Thai Style Chicken Basil with Drizzle of Satay Sauce, Shrimp Stir Fry in Mandarin Sauce
Sesame Infused Rice Pilaf, Oriental Blend Vegetables
Assortment of Chef's Sweet Treats
Freshly Brewed Coffee, Tea, Iced
Tea, Sodas

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LUNCH BUFFETS (continued)

All Buffets include Soup of the Day, Spring Mix Salad, Potato or Pasta, House Made Chips, Coffee, Tea and Iced Tea, Assortment of Chef's Sweet Treats

American Sandwiches Griddle \$27.00/ Person

Ground Chuck Burgers, Grilled Chicken, BBQ Pulled Pork
Kaiser Rolls, Sliced Tomatoes, Leaf Lettuce, Red Onions,
Cheddar Cheese & Maytag Blue Cheese,
Grilled Onions, Sauteed Wild Mushrooms & Steak Fries

Build Your Own Sandwich \$27.00/ Person

Assorted Fresh Breads
Sliced Roast Beef, Oven Roasted Turkey, Sliced Ham, Sliced Italian Cured Salami
Sliced Tomatoes, Red Onions, Leaf Lettuce,
Swiss, Cheddar & American Cheese, Pickle Chips,
Mayonnaise, Horseradish and Honey Mustard

Deli Sandwiches Display \$25.00/ Person

Your Choice of Four Sandwiches including
Ham & Swiss on Wheat, Roasted Turkey with Havarti &
Roasted Peppers on Focaccia, Tuna Salad on Croissants,
Roast Beef & Cheddar on Rye, Warm Steak Wraps

Wrap It Up Display \$25.00/ Person

Assortment of Grilled Buffalo Chicken, Tuna Salad,
Ham Salad, Egg Salad, Turkey Club and Vegetarian Wraps
With Romaine Hearts & Mild Cheddar
in Sun-Dried Tomato Tortillas



*Minimum of 25 People for Buffets.



BOXED LUNCH

Choose two sandwiches or salads, one side salad, and one dessert. Lunches also include whole fresh fruit, chips, appropriate condiments or dressings, soda or bottled water. Packaged to grab & go.

\$20.00/ Person

Sandwiches & Wraps

Oven Roasted Vegetable on Focaccia
Turkey Club Wrap
Chicken Caesar Wrap
Ham & Swiss on Rye
Roast Beef & Cheddar on Kaiser
Turkey & Havarti on Wheat

Desserts

Fresh Baked DoubleTree Cookie
Brownie
Caramel Apple Bar
Candy Bar

Salads

Southwestern Chicken Salad
Classic Caesar Salad
Pittsburgh Chicken Salad
Salad Trio - Chicken, Egg, and Tuna Salad

Side Salads

Pesto Pasta Salad
Tomato, Cucumber & Feta Salad
Potato Salad
Cole Slaw
Fruit Salad

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CULINARIAN SIGNATURE

DINNER BUFFETS

Includes Coffee and Tea Service



DOUBLETREE
BY HILTON™

PITTSBURGH - MEADOW LANDS

\$33.00/ Person

Apple Medley with Cranberries & Lavender Chardonnay Glaze Display
Mesclun Greens & Crisp Garden Vegetables tossed in Riesling Vinaigrette
Carved Prime Rib of Beef, Mustard Sauce, Shallot Demi, Horseradish Mousse
Grilled Chicken with Cilantro Tomato Tabouleh
Lime Curried Fingerling Potatoes with Fresh Micro Cilantro
Cauliflower Polonaise

\$37.00/ Person

Dueling Melons with Raspberry Balsamic Glaze Display
Mesclun Greens & Crisp Garden Vegetables tossed in Riesling Vinaigrette
Carved Prime Rib of Beef, Bearnaise Sauce, Tomato Chutney & Horseradish Mousse
Sautéed Tilapia with a Roasted Poblano Aioli over Bar Harbor Braised Cabbage
Nassau Chicken topped with Mango Salsa over Brown Rice Pilaf
Horseradish & Scallion Smashed Potatoes
Garlic Braised Broccolini



\$39.00/ Person

Tropical Fruit Assortment dusted with Toasted Coconut & Macadamia Nuts Display
Mesclun Greens & Crisp Garden Vegetables tossed in Riesling Vinaigrette
Carved Prime Rib of Beef, Golden Beet Chutney, Bordelaise & Horseradish Mousse
Rosemary Seared Cod with Malt Bearnaise over Red Quinoa Pilaf
Blackberry Barbecue Chicken Breast
Curry Cauliflower Fritter with Fresh Cilantro
Apple Spiced Jasmine Rice



\$41.00/ Person

Berry Medley with a Bed of Wilted Kale & Red Zinfandel Gastrique
Mesclun Greens & Crisp Garden Vegetables tossed in Riesling Vinaigrette
Carved Prime Rib of Beef, Hoisin Sauce, Rich Stout Demi & Horseradish Mousse
Traditional Spanish Seafood Paella with
Roasted Chicken Sausage, Clams & Muscles
Herb Roasted Chicken with Veloute Sauce
Sautéed Haricot Verts and Cipollini Onions drizzled with Truffle Oil
Mashed Sweet Potatoes topped with Candied Pecans

\$43.00/ Person

Red and Green Grapes, Orange Segments with Honey Mint Dressing
Mesclun Greens & Crisp Garden Vegetables tossed in Riesling Vinaigrette
Carved Prime Rib of Beef, Shallot Barbecue, Tomato Pepper Jam & Horseradish Mousse
Bay of Fundy Salmon over Creole Pilaf in Etouffee Sauce
Bourbon Glazed Roasted Free Range Chicken
Pan Seared Brussels Sprouts & Caramelized Pearl Onions
Quartered Red & Gold Potatoes Roasted with fresh chopped Italian Parsley



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RECEPTION STATIONS

Stir Fry Station \$12.00/ Person

Beef, Chicken & Baby Shrimp tossed to order
Assorted Vegetables finished with a choice of Hot Garlic, Sweet & Sour or Teriyaki Sauces

Hot Stone Potato Bar \$10.00/ Person

Yukon Gold Potatoes, Smashed Red Bliss Potatoes, & Sweet Potatoes mixed to order by Chef with assorted toppings including Bacon Bits, Chives, Sour Cream, Butter, Cheddar Cheese, Brown Sugar & Pecans

Risotto Station \$16.00/Person

Chef finished Risotto with Choices of Shrimp, Wild Mushrooms, Sliced Grilled Chicken, Spinach, Saffron Asiago & Reggiano Cheese

Pasta Station \$12.00/Person

Marinara and Alfredo Sauces tossed to order with Vegetables, Penne, Tortellini or Ravioli

Southwestern Fiesta \$14.00/ Person

Adobo Marinated Beef, Tequila Fired Chicken, Onions & Peppers, Warm Flour Tortillas, Guacamole, Pico de Gallo, Sour Cream & Shredded Cheddar Cheese

Pierogi Bar \$10/ Person

Assortment of Potato Pierogies, Butter Sauce, Bacon, Sausage, Shredded Cheese, Chives, Sour Cream

\$50 Attendant fee - per Chef, per Station

Minimum of 25 People

Station can be added to a Buffet or minimum 3 Reception Stations

CARVING STATIONS

Maple Bourbon Glazed Ham / \$175.00

Served with Pineapple Chutney, Whole Grain Mustard, Dinner Rolls
Serves 40 People

Citrus Roasted Turkey / \$195.00

Cranberry Relish, Herbed Aioli, Dinner Rolls

Serves 30 people

Prime Rib of Beef / \$325.00

Whole Grain Mustard, Horseradish Creme Fraiche, Beef Jus, Dinner Rolls
Serves 20 People

Roast Strip Loin / \$325.00

Creamed Horseradish, Whole Grain Mustard, Wild Mushroom Demi Glaze, Dinner Rolls
Serves 30 People

Top Round of Beef / \$315.00

Whole Grain Mustard, Horseradish Creme Fraiche, Beef Jus, Dinner Rolls
Serves 50 People

Roasted Tenderloin of Beef / \$425.00

Creamed Horseradish, Cranberry Chipotle Demi Glaze, Dinner Rolls
Serves 15 People

\$50 Attendant fee applies per Chef per Station

**All prices subject to current service charges and sales tax*



DOUBLETREE

BY HILTON™

PITTSBURGH - MEADOW LANDS

DISPLAY STATIONS

Vegetable Crudites Display with Dip / \$6.00 per person

English Cucumber, Squash, Carrots, Broccoli, Cauliflower, Celery

Seasonal Fresh Fruits / \$6.00 per person

Sliced Melon, Pineapple, Grapes and Berries

Baked Brie Display / \$8.00 per person

Honey & Almonds, Granny Smith Apples, Pineapple, Baguettes

Cheese Board Display / \$ 7.00 per person

Assorted Imported & Domestic Cheese, Grapes, Berries & Crackers

Bruschetta Display / \$7.00 per person

Artisan Bread and Parmesan Crostini, Fresh Diced Tomatoes, Marinated Artichokes, Mixed Olives Tapenade

Antipasti Display / \$9.00 per person

Fresh Mozzarella, Marinated Vegetables, Imported Olives, Roasted Red Peppers, Imported Salami, Italian Bread

Shrimp Cocktail Display / \$15.00 per person

Jumbo Shrimp with Cocktail Sauce



HOT HORS D' OEUVRES

\$150 per 50 pieces

Baked Brie & Raspberry Bites

Chipotle Barbecue Meatballs

Chicken & Beef Hibachi

Thai Chicken Satay with Peanut Sauce

Beef on Toast Points with Horseradish Aioli



\$170 per 50 pieces

Mini Maryland Style Crab Cakes

Scallops Wrapped in Bacon

Artichoke Parmesan on mini Phyllo Cups

Crab Ragoon



\$100 per 50 pieces

Spinach Spanakopita

Vegetable Spring Rolls

Stuffed Mushrooms

Pot Stickers

Chicken Quesadilla Rollups

Mini Chicago Style Pizzas



Butler passed or stationed

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BEVERAGE



DOUBLETREE
BY HILTON™

PITTSBURGH - MEADOW LANDS

Packages



340 Racetrack Road, Washington, PA 15301
Phone: 724-222-6200 • Fax: 724-228-0709

Where the little things mean everything.

www.pittsburghmeadowlands.doubletree.com

Hotel Info

Breakfast

Breaks

Lunch

Reception

Dinner

BEVERAGE A/V

Silver Tier Beverage Package

3 Hours | \$17.00 per person

Each Additional Hour | \$8.00 per person

Gold Tier Beverage Package

3 Hours | \$20.00 per person

Each Additional Hour | \$9.00 per person



Diamond Tier Beverage Package

3 Hours | \$24.00 per person

Each Additional Hour | \$10.00 per person

Note: All beverage packages include liquor, wine, beers, assorted soft drinks and mixers. \$50.00 Bartender Fee per Bar applies to all Cash Bars. Same fee applies to Consumption Bars unless sales exceed \$350.00. Wines by the Bottle - available upon request.

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BEVERAGE



Host & Cash Bars



DOUBLETREE
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PITTSBURGH - MEADOW LANDS

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Hotel Info

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BEVERAGE

A/V

Packages **HOST & CASH BARS**

Silver Tier Liquor | \$7.00 per cocktail

Smirnoff • Canadian Club • Beefeaters • Jim

Beam • Bacardi • Captain Morgan • J&B •

Peach Schnapps

Gold Tier Liquor | \$8.00 per cocktail

Absolut • Crown Royal • Tanqueray • Jack

Daniels • Bacardi • Captain Morgan • Dewars •

Peach Schnapps

Diamond Tier Liquor | 9.00 per cocktail

Grey Goose • Crown Royal • Bombay Sapphire •

Makers Mark • Bacardi • Captain Morgan • Jack

Daniels • Chivas • Peach Schnapps

Beer | Choose Three

Domestic Beer | \$4.00 per bottle

Budweiser • Blue Moon • Miller Lite • Coors Light •

Bud Light • Michelob Ultra • Sam Adams Lager •

O'Doul's • Yuengling

Imported Beer | \$6.00 per bottle

Amstel Light • Heineken Lager • Corona •

Corona Light • Stella Artois • Guinness Draught

Wine | \$7.00 per person

House Chardonnay • House Cabernet • House

White Zinfandel

Soft Drinks | \$3.00 per person



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