
The Grand Hotel
&
Ballroom
Dinner Menus

Hors d'oeuvres

Hot Hors d'oeuvres

Pricing per piece

**Gluten Free*

Beef / Pork

Beef Barbacoa Tostada with Lime Juice Cabbage Slaw*	\$3
Mini BLT with Applewood Smoked Bacon, Fresh Spinach, Roma Tomato, Brie	\$4
Mini Beef Slider with White Cheddar, Mini Pickle Spear	\$4
Beef Tenderloin with Crispy Potato Croquette, Peppercorn Brandy Sauce	\$4
Beef Tenderloin with Pesto Crostini	\$4
Beef Tenderloin with Salsa Verde, Sourdough Crostini	\$4
Grilled Wagyu Beef Skewer with Chipotle BBQ Sauce, Scallions*	\$4

Poultry

Blackened Chicken Skewer with Citrus Cream, Green Onion*	\$2
Toasted Coconut Chicken Skewer with Lavender Honey Glaze	\$3
Crispy Chicken Skewer with Sweet and Spicy Sauce, Sesame Seeds, Green Onion	\$3
Grilled Turkey Slider with Swiss, Avocado, Roma Tomato, Pickle	\$4

Seafood

Applewood Smoked Bacon Wrapped Shrimp with Pommery Mustard Cream*	\$4
Mini Crab Cake Slider with Remoulade, Carrot Slaw	\$4
Miniature Crab Cake with Roasted Corn Crawfish Bisque	\$4
Smoked Salmon Rice Fritter with Sesame Seeds, Soy Glaze	\$3
Coconut Shrimp with Honey Blossom Glaze	\$4

Vegetarian

Stuffed Mushrooms with Gouda, Zucchini	\$2
Twice Baked Miniature Red Potatoes*	\$2
French Fries with Chipotle Ketchup in a Mini Cordial Glass*	\$3
Soup Shooters (Tomato Basil, Loaded Baked Potato, or Chicken Tortilla)*	\$3
Sweet Potato Fries with Truffle Aioli in a Mini Cordial Glass*	\$3
Roasted Red Pepper Goat Cheese Grilled Cheese on Brioche	\$3
3 Cheese Grilled Cheese with Arugula, Chopped Walnuts, Roma Tomato, on Brioche	\$3
Warm Brie Savory Pastry Puff with Pesto	\$2

Menus and prices are subject to change without notice. Prices are subject to service charge and applicable sales tax.

Chilled Hors d'oeuvres

Price per piece

**Gluten Free*

Beef / Pork

Antipasto Skewer with Salami, Provolone, Olive, Pickle, Balsamic Reduction*	\$3
Prosciutto-Wrapped Asparagus with Saffron Aioli or Béarnaise*	\$3
Beef Carpaccio Roulade with Parmesan, Fried Capers, Arugula, Toast Point	\$3
Watermelon Skewer with Yellow Tomato, Honeydew, Crispy Prosciutto, Mozzarella, Balsamic*	\$3

Poultry

Spicy Chicken Tortilla Chip with Pico de Gallo and Cotija Cheese *	\$2
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Seafood

Smoked Salmon with Caper Crème Fraiche, Fennel Puree, Fennel Frond, Rice Cracker *	\$3
Shrimp Salad in a Cucumber Cup*	\$3
Blackened Tuna with Crème Fraiche, Cucumber*	\$3
Jumbo Gulf Shrimp with Cocktail Sauce in a Mini Cordial Glass*	\$4
Tuna Tartar with Lime Zest, Endive Leaf, Lime Aioli, Toast	\$4

Vegetarian

Deviled Egg with Candied Pecan, Mustard Seed, Pickled Red Onion, Dill*	\$1
Marinated Tomato, Creamy Basil Mozzarella, Toast	\$2
Watermelon Skewer with Yellow Tomato, Honeydew, Smoked Mozzarella, Balsamic *	\$3

Hors D'oeuvre Displays

Gourmet Guacamole

\$6 per person

Choice of Toppings: Cotija, Cilantro, Grape Tomatoes, Red Onion,
Roasted Corn, Jalapeños, Housemade Blackened Tortilla Chips

Cold Smoked Salmon

\$8 per person

Capers, Red Onion, Eggs, Grain Mustard, Remoulade and
Tarragon Cream Cheese, Bagel Chips, Toast

Artisanal Cheese Display

\$8 per person

Chef's Pairing of Assorted Cheeses with Fresh Fruit, Dried Fruits & Spiced Nuts
Served with Assorted Crackers

Antipasto

\$7 per person

Sliced Coppa, Salami, Prosciutto, Olive Tapenade, Roasted Red Peppers,
Marinated Mushrooms, Caramelized Onions, Artichoke Hearts, Bruschetta

Crudités

\$4 per person

Baby Carrots, Cauliflower, Grape Tomatoes, Celery, Red Peppers with
Creamy Blue Cheese Dressing, Lemon Herb Ranch Dressing

Texas Caviar

\$2 per person

Black Eye Peas with Jalapeno, Tomato, Cilantro, Onion,
Housemade Blackened Tortilla Chips

Spinach & Artichoke Dip

\$4 per person

Creamy Béchamel with Spinach, Artichokes, Garlic, Cream Cheese, Parmesan,
Buttered Bread Crumbs, Housemade Blackened Tortilla Chips

Hot Crab Dip

\$5 per person

Jumbo Lump Crab with Goat Cheese, Texas Caviar,
Housemade Blackened Tortilla Chips

Warm Pimento Cheese

\$3 per person

Cheddar Cheese with Pimento Pepper, Cilantro, Ham,
Housemade Blackened Tortilla Chips

Chilled Crab Dip

\$6 per person

Jumbo Lump Crab with Lemon Aioli, Chives, Avocado Puree, Orange Segments,
Watercress, Crostini

Southwestern Hummus

\$3 per person

Roasted Red Pepper, Garlic, Warm Pita Chips

Seafood Platter

\$MP

Alaskan King Crab Legs, Colossal Lump Crab Meat, Jumbo Shrimp, Oysters

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Action Stations

1 attendant is required for every 50 guests. \$75/attendant.

*Attendant Required

Pasta Station*

\$13 per person

Ziti Pasta with Marinara Sauce, Parmesan Alfredo, Walnut Pesto,
Italian Sausage, Chicken, Bell Peppers, Onions, Mushrooms, Olives,
Fresh Basil, Spinach, Parmesan Cheese
Add Shrimp \$2 per person

Mac & Cheese Station*

\$12 per person

Assorted Toppings: 3 Cheese Sauce, Red Onions, Assorted Peppers,
Tasso Ham, Applewood Smoked Bacon, Diced Chicken, Crawfish,
Lobster, Tabasco, Bread Crumbs

Potato Station*

\$8 per person

Choice of Potato: Garlic Whipped Mashed Potatoes OR Smashed Redskin Potatoes
Assorted Toppings: Butter, Sour Cream, Applewood Smoked Bacon, Scallions,
Shredded Cheddar Cheese, Goat Cheese, Pepper Jack Cheese
OR
Sweet Potato:
Choice of Toppings: Caramel Sauce, Brown Sugar, Mini Marshmallows,
Sugar Glazed Pecans

Street Corn Station (Attendant Optional)

\$6 per person

Roasted Mini Corn on the Cob
Assorted Toppings: Cojita Cheese, Cilantro, Green Onion,
Applewood Smoked Bacon, Chipotle Mayo, Garlic Butter, Sriracha

Street Taco Station (Attendant Optional)

\$10 per person

Mini Corn Tortillas prepared with (choose one): Smoked Brisket & Caramelized
Onions, Tangy Pulled Pork, or Roasted Chicken with Poblano & Roma Tomatoes
Assorted Toppings: Cilantro, Pico de Gallo, Onions, Sliced Avocado,
Lime Wedges, Tomatillo Salsa, Chunky Salsa

Slider Station*

\$10 per person

Served on Mini Egg Buns or Housemade Biscuits
Choice of 2:
Beef Patty with Pepper Jack or Cheddar, Applewood Smoked Bacon, Pickle, Dijon Mayonnaise
BBQ Chopped Brisket with Jalapeno, Picked Onion, Chipotle BBQ Sauce
Crab Cake with Micro Greens, Roma Tomato, Remoulade
Crispy Chicken with Blue Cheese Crumbles, Buffalo Sauce
Meatloaf with White Cheddar, Chipotle Ketchup
Grilled Portobello with Grilled Onions, Basil Pesto Mayo

Action Stations Continued

1 attendant is required for every 50 guests. \$75/attendant.

**Attendant Required*

Grit Station (Attendant Optional)

\$13 per person

Served in 7oz Martini Glass

Assorted Toppings: Shrimp, Bacon, Truffle Butter, Green Onion, White Cheddar,
Heirloom Tomato, Creole Sauce

Toasted Sandwich & Soup Station*

\$8 per person

Pan Fried French Toast Sandwich with Smoked Turkey, Ham, Fontina Cheese,
Cranberry Jalapeno Jelly, Roasted Tomato Soup with Fontina Crisp

Caesar Salad Station (Attendant Optional)

\$7 per person

Romaine Hearts

Assorted Toppings: Parmesan, Texas Toast Croutons, Grape Tomatoes,
Creamy Caesar Dressing

Wedge Salad Station (Attendant Optional)

\$6 per person

Iceberg

Assorted Toppings: Scallions, Red Onions, Grape Tomatoes, Cucumbers,
Blue Cheese Crumbles, Applewood Smoked Bacon, Creamy Blue Cheese Dressing,
Lemon Herb Ranch Dressing

Buffet Options

Salads

This pricing is for ½ portion size of plated portion

Field Greens \$4 per person

Roasted Grapes, Marinated Feta, Spiced Pecans, Balsamic Vinaigrette

Caesar \$4 per person

Hearts of Romaine, Buttered Bread Crumbs, Parmesan, Creamy Caesar Dressing

Heirloom Tomato \$5 per person

Cherry Tomatoes, Fresh Buffalo Mozzarella, Basil, Olive Oil, Balsamic Reduction

Spinach \$4 per person

Baby Spinach, Red Onions, White Cheddar, Bacon Vinaigrette

Chophouse \$5 per person

Juliened Spinach, Romaine, Iceberg, Radicchio, Roasted Corn, Pinto Beans, Cucumber, Grape Tomatoes, Scallions, Smoked Turkey, Applewood Smoked Bacon, Pepper Jack Cheese, Split Egg, Crostini, Lemon Herb Ranch

Proteins

Served with Petite Rolls and Herb Butter

Mediterranean Chicken \$11 per person

Prosecco Butter Caper Sauce, Crispy Pancetta, Artichokes, Cherry Tomatoes, Parsley Puree

Add Shrimp for \$2.2

Tuscan Chicken \$11 per person

Chicken Breast, Capers, Artichokes, Sun Dried Tomatoes, Shrimp, Lemon White Wine Butter Sauce

Add Shrimp for \$2.2

Lemon Herb Airline Chicken Breast \$10 per person

Fresh Herbs, Lemon Jus

Pan Seared Salmon \$18 per person

Roasted Tomato Vinaigrette

Herb Roasted Pork Tenderloin \$11 per person

Applewood Smoked Bacon Jus or Chipotle BBQ Sauce

Bacon Wrapped Pork Filet \$15 per person

Applewood Smoked Bacon, Sage Butter

Roasted Sirloin \$16 per person

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Red Wine Demi

Slow Smoked Brisket Chipotle BBQ Sauce	\$14 per person
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4oz Jumbo Lump Crab Cake Roasted Corn Crawfish Bisque, Wilted Spinach	\$15 per person
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Pan Seared Red Fish Roasted Red Peppers, Chorizo, Red Pepper Vinaigrette	\$14 per person
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Carving Stations

*1 attendant is required for every 50 guests. \$75/attendant.
Served with Petite Rolls and Herb Butter*

House Smoked Bone-in Turkey Breast Chef's Seasonal Sauce or Pan Gravy	\$10 per person
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Spiral Bone-in Ham Maple Brown Sugar Glaze	\$9 per person
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Herb Roasted Pork Loin Chef's Seasonal Sauce or Chutney	\$12 per person
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Bacon Wrapped Pork Loin Applewood Smoked Bacon Jus	\$13 per person
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House Smoked Brisket Chipotle BBQ Sauce	\$14 per person
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Salt Crusted, Slow Smoked Prime Rib Creamy Horseradish, Au Jus	\$16 per person
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Roasted Beef Tenderloin BBQ Hollandaise, Red Wine Demi or Béarnaise	\$18 per person
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Sides

Garlic Green Beans	\$4 per person
Garlic Whipped Potatoes	\$4 per person
Sour Cream Bacon Smashed Potatoes	\$4 per person
Whipped Sweet Potatoes, Candied Pecans, Brown Sugar	\$4 per person
Creamy Parmesan Risotto	\$4 per person
Goat Cheese and Scallion Risotto	\$4 per person
Creamed Spinach	\$4 per person
Sautéed Spinach with Lemon Juice	\$4 per person
Sautéed Broccolini*	\$4 per person
Glazed Baby Carrots	\$4 per person
Home-style Macaroni & Cheese	\$4 per person
Sautéed Baby Zucchini, Olives, Lemon Juice	\$4 per person
Zucchini Gratin	\$4 per person
Broccolini with Béarnaise*	\$4 per person
Roasted Cauliflower with Herbs*	\$4 per person
Roasted Brussel Sprouts with Bacon*	\$4 per person

**Seasonal Item*

Beverages

Freshly Brewed Coffee, Iced Tea & Soft Drink	\$3 per person
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Plated Options

Plated Options are available served Family Style

Soups & Appetizers **(Choose 1)**

Corn Bisque \$5 per person
Tomato Relish

Chilled Tomato Gazpacho \$5 per person
Cucumber, Smoked Oil

Watercress Soup \$5 per person
Cream, Fresh Watercress, Garlic Crouton

Prosciutto & Melon \$6 per person
Balsamic Reduction

Intermezzo \$4 per person
Citrus Sorbet, Prosecco, Mint

2oz Jumbo Lump Crab Cake \$8 per person
Seared with Wilted Spinach, Roasted Corn-Crawfish Bisque

Blackened Barbeque Shrimp \$8 per person
2 Jumbo Gulf Shrimp with Cornmeal Cake, Queso Fresco, Creole Sauce

Jumbo Shrimp Cocktail in Cordial Glass \$8 per person
2 Jumbo Gulf Shrimp with Cocktail Sauce, Remoulade, Horseradish

Beef Skewer \$8 per person
Chilled Tomatoes, Chipotle Vinaigrette, Crumbled Queso Fresco, Micro Basil

Beef Carpaccio \$10 per person
Parmesan Shavings, Caper Berries, Arugula, Crostini

Sliced Beef Tenderloin \$9 per person
Blue Cheese Crumble, Crispy Red Creamer Potato, Peppercorn Brandy Sauce

Salads

(Choose 1)

Served with Warm Bread & Whipped Butter

Field Greens

\$7 per person

Roasted Grapes, Marinated Feta, Spiced Pecans, Balsamic Vinaigrette

Caesar

\$7 per person

Romaine, Parmesan, Cornbread Croutons, Creamy Caesar Dressing

Heirloom Tomato Salad

\$9 per person

Cherry Tomatoes, Fresh Buffalo Mozzarella, Basil, Olive Oil, Balsamic Reduction

Spinach

\$7 per person

Baby Spinach, Red Onions, White Cheddar, Bacon Vinaigrette

Wedge

\$7 per person

Applewood Smoked Bacon, Marinated Sweet 100 Tomatoes, Maytag Blue Cheese

Entrees

(Choose 1-3)

Chicken

Herb Pressed Airline Roasted Chicken

\$19 per person

Roasted Red Skin Potatoes, Sautéed Mushrooms, Candied Lemon Wheel, Salsa Verde

Herb Breadcrumb Crusted Chicken Breast

\$20 per person

Garlic Mashed Potatoes, Salad of Fennel, Baby Greens, Orange Butter Sauce

Mediterranean Chicken

\$19 per person

Pan Seared Breast, Creamy Parmesan Risotto, Garlic Green Beans, Prosecco Butter Caper Sauce, Crispy Pancetta, Artichokes, Cherry Tomato, Parsley Puree
Add Shrimp for \$2.2

Tuscan Chicken

\$19 per person

Chicken Breast, Capers, Artichokes, Sun Dried Tomatoes, Lemon White Wine Butter Sauce, Garlic Mashed Potatoes, Seasonal Vegetables
Add Shrimp for \$2.2

Orange Chicken

\$18 per person

Honey, Orange Marinated Chicken Breast, Brown Rice, Sautéed Broccolini

Poblano Sour Cream Chicken Enchiladas

\$16 per person

Corn Tortillas filled with Pulled Chicken, Roasted Tomatoes, Onions, Pepper Jack Cheese

Seafood

Pan Seared Salmon \$24 per person
Sautéed Seasonal Vegetables, Creamy Parmesan Risotto, Roasted Tomato Vinaigrette, Watercress

Pan Seared Red Fish \$23 per person
Roasted Red Peppers, Chorizo, Roasted Red Pepper Vinaigrette, Roasted Red Potatoes, Broccolini

Sea Bass \$36 per person
Roasted Garlic Yukon Gold Whipped Potatoes, Carrots, Citrus Butter

Beef

Filet \$37 per person
Wet-aged, Garlic Whipped Potatoes, Green Beans, Red Wine Demi

Petite New York Strip \$33 per person
8oz Panko Crusted, Roasted Mushrooms, Potato Puree, Petite Greens

Prime Rib \$34 per person
Slow Roasted, Potato Puree, Sautéed Baby Carrots, Au Jus, Creamy Horseradish, Micro Greens

Filet 'Carpetbagger' \$39 per person
Stuffed with Fried Jumbo Shrimp, Loaded Baked Potato, Carrots, Creole Mustard Hollandaise

Chili Relleno \$19 per person
Grilled Poblano Pepper filled with Seasoned Ground Beef & Pepper Jack Cheese, Roasted Corn Rice, Refried Beans, Ranchero Sauce

Pork

Pork Tenderloin \$22 per person
Warm Potato Salad, Seasonal Succotash, Chipotle BBQ Sauce, Cilantro, Queso Fresco

Bacon Wrapped Pork Filet \$25 per person
Cheesy Grits, Sage Butter Sauce, Cornbread Wedge, Sautéed Spinach

Vegetarian

Walnut Pesto Angel Hair Pasta \$13 per person
Sun-dried Tomatoes, Zucchini, Parmesan, Bread Crumbs

Portabella Wellington \$26 per person
Grilled Portabella with Roasted Red Peppers, Zucchini, and Goat Cheese in Puff Pastry, Garlic Whipped Potatoes, Green Beans, Lemon Butter

Vegetarian Burger \$12 per person
Grilled Portabella with Grilled Vegetables, Provolone Cheese, Tobacco Onions,

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Egg Bun, Fries

Desserts

(Choose 1)

Amaretto Crème Brulée

\$6 per person

Almond Biscotti

Chocolate Pot de Crème

\$5 per person

Espresso Whipped Cream, Orange Liquor

Warmed Bread Pudding

\$6 per person

Orange Vanilla Ice Cream

Texas Pecan Pie

\$7 per person

Whiskey Chocolate Sauce, Mexican Vanilla Bean Ice Cream

Grandma's Key Lime Pie

\$6 per person

Meringue, Coffee Reduction

Chocolate Mousse

\$5 per person

Sweetened Whipped Cream, Fresh Berries

Mixed Seasonal Berries

\$5 per person

Lightly Sweetened Whipped Cream

Cheesecake

\$7 per person

Seasonal Berries, Balsamic Vinegar

Pecan Spice Cake

\$6 per person

Cinnamon, Pecans, Butter Cream Frosting

Layered Lemon Cake

\$7 per person

Lemon Sponge Cake, Lemon Curd Filling, Lemon Butter Frosting

Leche Cake

\$7 per person

Yellow Cake, Caramel, Chocolate Drizzle

Chocolate Tart

\$7 per person

Chocolate Ganache, Mint Whipped Cream

Beverages

\$3 per person

Freshly Brewed Coffee, Iced Tea & Soft Drink

Sweet Stations

Coffee Station

\$4 per person

Cinnamon, Flavored Creamers, Biscotti

Hot Cocoa Bar

\$7 per person

Hot Chocolate, Shaved Chocolate, Mini White Chocolate Chips,
Mini Caramel Chips, Mini Marshmallows, Whipping Cream, Cherries

Viennese Table & Coffee Station

\$11 per person

(Minimum 50ppl)

Assorted Miniature Pies, Fresh Seasonal Fruit Cups, Assorted
Cheesecake Bites, Coffee, Cinnamon, Flavored Creamers, Biscotti

Dessert Table

Mini Cookies

\$1 each

Chocolate Chip, M&M, Peanut Butter, or Sugar

Mousse in a Mini Martini Glass

\$2 each

Chocolate or Raspberry

Crème Puffs

\$2 each

Chocolate Drizzle

Cheesecake Bites

\$2 each

Assorted

Mini Crème Brûlée

\$4 each

Fresh Seasonal Berries

Fresh Fruit in a Cordial Glass

\$3 each

Mini Pie Tarts

\$3 each

Pecan or Key Lime

Mini Seasonal Cobblers

\$4 each

Mini Apple Pies

\$4 each

Caramel Sauce

Ice Cream Sandwich Station

\$8 per person

Homemade Chocolate Chip Cookies, Whipped Cream, Chocolate Ice Cream,
Vanilla Ice Cream, or Strawberry Ice Cream

Float Station

\$8 per person

Small bottles of Coke, Root Beer & Cream Soda, Vanilla Bean Ice Cream,
Whipped Cream, Cherries

Bar Options

Domestic Beer \$5

Bud Light, Miller Lite, Coors Light, Michelob Ultra

Premium Beer \$7

Amstel Light, Heineken, Stella Artois, Shiner Bock, Sam Adams, Dos XX, Blue Moon

Well Liquor \$6

Vodka, Rum, Gin, Tequila, Bourbon, Scotch

Call Liquor \$7

Vodka: Dripping Springs, Deep Eddy, Titos

Rum: Bacardi, Captain Morgan, Malibu, Appleton, Myers

Gin: Bombay

Tequila: Jose Cuervo Gold, Milagro Silver

Bourbon: Old Forester, Jim Beam, Southern Comfort, Seagram's 7

Scotch: J&B Scotch

Premium Liquor \$8

Vodka: Stolichnaya, Absolut, Ketel One

Gin: Drippings Springs Artisan Gin, Bombay Sapphire, Tanqueray

Rum: Cana Brava

Tequila: 1800 Silver

Bourbon: Jack Daniels, Crown Royal, Makers Mark, Jameson, Buffalo Trace

Scotch: Dewars, Johnnie Walker Red

Upgraded Liquors Available \$9

Vodka: Grey Goose, Belvedere, Ciroc, Chopin

Gin: Hendricks

Tequila: Herradura Repasado, Ambhar, Blue Nectar Repasado

Bourbon: Knob Creek, Woodford Reserve, TX Whiskey, Templeton Rye

Scotch: Johnnie Walker Black, Chivas Regal

Bourbon/Whiskey: Herman Marshall \$10

Scotch: Glenmorangie 10, Glenlivet

Tequila: Patron Silver, Casamigos Anejo \$11

Scotch: Glenfiddich, Balvenie \$12

Martinis & Specialty Cocktails available upon request

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Signature Cocktails

Drinks can be served in a Mini Martini Glass, Mini Cordial Glass, or Rocks Glass.

Drinks served in Mini Martini Glasses and Mini Cordial Glasses yield 33 drinks per gallon.

Drinks served in Rocks Glasses yield 20 drinks per gallon.

Our Mixologist can customize any signature drink for you.

Grapefruit Martini

\$180 per gallon

Grapefruit Infused Vodka, Grapefruit Juice, Sugar Rim,
Fresh Sage Leaf Garnish

Blood Orange Mini Martini

\$140 per gallon

Dripping Springs Orange Vodka, Combier, Blood Orange Puree,
Cranberry Juice, Sugar Rim

Lemon Drop Mini Martini

\$130 per gallon

Dripping Springs Vodka, Simple Syrup, Triple Sec, Fresh Lemon Juice,
Lemon Zest, Sugar Rim

Cosmopolitan Mini Martini

\$130 per gallon

Dripping Springs Vodka, Fresh Lime Juice, Cranberry Juice

Pear Mini Martini

\$140 per gallon

Grey Goose Pear Vodka, Liquor 43, Pear Puree, Sour

Sweet Tea Lemonade

\$130 per gallon

Deep Eddy Sweet Tea Vodka, Lemonade

Old Fashioned

\$180 per gallon

Orange Peel or Cherry Garnish

Sangria

Served in Wine Glasses

White Sangria

\$120 per gallon

Chardonnay, Grapes, Apples, Lemons, Limes, Club Soda

Red Sangria

\$120 per gallon

Cabernet, Strawberries, Raspberries, Blueberries, Club Soda

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Wine List

1st Tier

Red Diamond, Chardonnay	\$32 per bottle
Toasted Head, Chardonnay	\$35 per bottle
Matua Valley, Sauvignon Blanc	\$39 per bottle
Masi Masianco, Pinot Grigio / Verduzzo	\$43 per bottle
Nine Vines, Moscato	\$35 per bottle
Hogue, Gewurztraminer	\$27 per bottle
Louis Latour, Pinot Noir	\$39 per bottle
Terrazas-Altos del Plata, Malbec	\$40 per bottle
Tilia, Merlot	\$28 per bottle
Hahn, Cabernet	\$35 per bottle

2nd Tier

Landmark, Chardonnay	\$50 per bottle
Chamisal “Unoaked”, Chardonnay	\$46 per bottle
Clos du Bois, Chardonnay	\$46 per bottle
Arrowood, Chardonnay	\$53 per bottle
Franciscan, Sauvignon Blanc	\$46 per bottle
Chateau St. Michelle, Sauvignon Blanc	\$43 per bottle
King Estate, Pinot Grigio	\$62 per bottle
Santa Margherita, Pinot Grigio	\$62 per bottle
Meiomi, Pinot Noir	\$55 per bottle
Chateau St. Michelle, Merlot	\$53 per bottle
Silver Palm, Cabernet	\$46 per bottle
Franciscan, Cabernet	\$59 per bottle
Montes “Alpha”, Cabernet Sauvignon	\$60 per bottle
BR Cohn “Silver Label”, Cabernet Sauvignon	\$56 per bottle
Hess, Cabernet Sauvignon	\$50 per bottle

Sparkling/Champagne

Mionetto, Prosecco	\$39 per bottle
J Vineyards Cuvee 20	\$88 per bottle
Moet et Chandon, Champagne	\$121 per bottle

Audio Visual

Screen	\$30
LCD Projector	\$100
Podium & Wireless Microphone	\$50
Lavaliere Microphone	\$100

Complimentary Décor

Ivory, White, or Black Tablecloths and Napkins

66in Round Tables

Mahogany Chivari Chairs

6ft & 8ft Rectangular Tables

Cocktail Tables

Up-lights

China, Glassware & Flatware

Candle Votives

iPod with Playlist