

catering

The Hilton Garden Inn Fairfield presents our 2019 event catering menu. Let our catering experts guide you in planning a successful event from small business meetings to social events and celebrations for up to 500 guests. Our award-winning Culinary Team led by Chef Peter Garcia will create a unique and exciting experience sure to satisfy your palate.



Hilton Garden Inn Fairfield
2200 Gateway Court
Fairfield, CA 94533
707.426.6900
www.hgi.com

continental breakfasts

THE CONTINENTAL

Chilled Orange, Apple & Cranberry Juices
Sliced Fresh Fruit
Assorted Danish & Mini Muffins
Butter & Jelly
Starbucks Coffee, Decaf & Tazo Hot Teas
\$19

THE HILTON CONTINENTAL

Chilled Orange, Apple & Cranberry Juices
Sliced Fresh Fruit
Selection of Chilled Yogurt
Assorted Cold Cereals & Granola & Milk
Assorted Danish & Mini Muffins
Bagels, Cream Cheese, Butter & Jelly
Starbucks Coffee, Decaf & Tazo Hot Teas
\$22

Add a Vegetarian or Meat Frittata with Herbs \$3 per person
Add a Fruit, Yogurt and Granola Parfait for \$4 per person
Add Oatmeal topped with Milk, Brown Sugar or Raisins \$2.50 per person
Add Hardboiled Eggs \$18 per dozen

plated breakfasts

Plated breakfasts include baskets of Breakfast Pastries, Starbuck's Regular Coffee, Decaf & Tazo Teas

AMERICAN BREAKFAST

Glass of Orange Juice
Scrambled Eggs
One Breakfast Meat*
Breakfast Potatoes
\$19

QUICHE LORRAINE

Glass of Orange Juice
Eggs, Bacon, Swiss Cheese,
Onion & Cream in a
Pastry shell
Breakfast Potatoes
\$19

BREAKFAST SANDWICH

Glass of Orange Juice
Croissant with Fried Egg,
One Breakfast Meat* & Cheese
Fruit Garnish
\$18

*Bacon, Sausage or Ham Steak

breakfast buffets

Breakfast Buffets Include: Starbuck's Regular Coffee & Decaf, Tazo Teas
Breakfast Buffets require a 25 Person Minimum, an additional charge of \$3 per guest will be applied for groups of 24 or fewer.

SOUTH OF THE BORDER

Chilled Orange, Apple & Cranberry Juices
Chili Relleno Bake, Chorizo with
Scrambled Eggs, Breakfast Potatoes or Hash
Browns, Tortillas, Red & Green Salsa,
Guacamole, Sour Cream & Cheese

\$24

GARDEN INN BUFFET

Chilled Orange, Apple & Cranberry Juices
Scrambled Eggs, Biscuits with Sausage Gravy
Breakfast Potatoes or Hash Browns
Danish, Muffins, Toast, Butter & Preserves

\$24

SOLANO SUNRISE

Chilled Orange, Apple & Cranberry Juices
Sliced Fruit, Selection of Chilled Yogurt
Scrambled Eggs with Herbs
Two Breakfast Meats*
Breakfast Potatoes or Hash Browns
Danish, Muffins, Toast Butter & Preserves

\$26

HEALTHY CHOICE

Chilled Orange, Apple & Cranberry Juices
Cottage Cheese, Fresh Sliced Fruit & Berries,
Assorted Yogurt, Granola,
French Toast with Maple Syrup

\$23

*Bacon, Sausage or Ham Steak

luncheon salad entrees

Entrée Salads Include: Rolls & Butter & Iced Tea (Select Two Maximum)

CHICKEN OR SALMON CEASAR

Traditional Caesar Salad with Shaved
Parmesan Cheese & House Made Croutons
Caesar Dressing

\$21 Chicken | \$25 Salmon

SPINACH SALAD

Baby Spinach, Cranberries, Red Onion,
Cucumber, Tomatoes, Bacon Crumbles,
Feta Cheese & Raspberry Vinaigrette

\$21

CHICKEN - BERRY

Mixed Baby Greens, Fresh Berries
Cucumber, Tomato & Feta Cheese
Raspberry Vinaigrette Dressing

\$21

COBB SALAD with GRILLED CHICKEN

Chopped Romaine, Tomatoes, Bleu Cheese,
Bacon, Cucumber, Eggs, Avocado
Blue Cheese or Ranch Dressing

\$21

SEARED AHI TUNA

With Spicy Miso Mango Glace, Mixed Baby
Greens, Candied Walnuts & Sesame Seeds
Wasabi Sauce

\$25

CAPRESE SALAD

Baby Greens, Mozzarella, Olive,
Cucumber, Tomato
Red Onion - Balsamic Vinaigrette

\$21

boxed lunches

All Boxes Include: Apple, Bag of Potato Chips, Cookie, and Choice of Soda or Water
Crisp Lettuce, Sliced Tomato and Pickle (on the Side), Mustard and Mayonnaise Packet

**** Minimum of Five Orders per Item, up to 3 Selections Maximum**

BLACK FOREST HAM & SWISS CHEESE

Marbled Rye Bread

ROAST BEEF & CHEDDAR CHEESE

Sourdough Baguette

ROAST TURKEY BREAST & SWISS CHEESE

Freshly Baked Croissant

ALBACORE TUNA SALAD

Whole Wheat Bread

GRILLED VEGETABLE

Seasonal Grilled Vegetables, Tomatoes
& Provolone w/Pesto on Soft Roll

SMOKED CHICKEN SALAD

Freshly Baked Croissant

\$20

Add Potato Salad, Pasta Salad or Coleslaw \$2.50 per person

plated lunch & dinner entrées

Entrees include Mixed Green Salad, Rolls & Butter, Starch, Seasonal Vegetables & Dessert.
Lunch includes Iced Tea Only & Dinner Includes Starbucks Coffee and Tazo Hot Teas Only

Select a Maximum of Two Entrees, the Higher Price will be charged for both entrees; third Option can be a Vegetarian.

chicken

CHICKEN CHAMPAGNE

Pan Roasted Chicken Breast served in
Champagne & Chive Cream Sauce

\$32

ROASTED AIRLINE CHICKEN BREAST

With Creamy Mushroom Sage Sauce

\$34

STUFFED CHICKEN BREAST

Pan Seared Stuffed with Spinach, and
caramelized Onions Topped with Mushroom

Demi-Glace

\$33

PANKO CRUSTED CHICKEN BREAST

Creamy Lemon & Tarragon Sauce

\$32

seafood

SEARED RED SNAPPER

Lemon Caper Butter Sauce

\$32

BAKED SALMON WELLINGTON

Dill Hollandaise Sauce

\$38

SAUTÉED GARLIC SHRIMP

Vanilla Bean Scampi Sauce

\$38

SEARED SALMON

Lemon Zest Cream Sauce

\$36

pork

BARBECUE BABY BACK RIBS

\$34

beef

Choice of Sauce, Select **One** Only: *Green Peppercorn Demi, *Mushroom Cognac Sauce or *Danish Bleu Cheese Demi Reduction

GRILLED SLICED BISTRO FILET
\$34

NEW YORK SIRLOIN STEAK
\$35

BRAISED SHORT RIBS
\$35

8 OUNCE SEARED FILET MIGNON
\$39

vegetarian

PENNE PASTA IN MARINARA or ALFREDO
With Grilled Seasonal Vegetables
\$27

JUMBO CHEESE RAVIOLI
Sautéed Spinach & Tomato
White Wine Sauce
\$29

GRILLED VEGETARIAN WELLINGTON
Grilled Seasonal Vegetables in Puff Pastry with Butternut Squash Purée
\$34

duets

GRILLED CHICKEN & SLICED BISTRO FILET
Grilled Chicken Breast with Champagne-Chive
Sauce
Bistro Filet with Cognac-Peppercorn Sauce
\$44

BEEF SHORT RIBS & PRAWNS
with Mushroom Demi-Glace
& Spicy Thai Sauce
\$39

PETITE FILET MIGNON & PRAWNS
Petite Filet Mignon & Three Large Prawns
with Roasted Sweet Whole Garlic
& Maître d' Hotel Butter
\$42

LOBSTER TAIL & FILET MIGNON
Poached Lobster Tail with Butter & Garlic
Filet Mignon with Cracked Peppercorn &
Cognac Mustard Sauce
Price as Quoted

CHICKEN & PAN SEARED LOCAL SALMON
Grilled Chicken W/Bacon, Mushrooms & Carbonara Sauce
Seared Salmon W/Citrus Beurre Blanc
\$41

desserts

select one dessert for plated meals

WARM BREAD PUDDING

With Hard Caramel Sauce

TIRAMISU

Espresso Soaked Lady Fingers & Mascarpone Cheese, Veiled with Cocoa

CARROT CAKE

Tahitian Vanilla Crème Anglaise

KEY LIME PIE

Raspberry & Mango Drizzles

CHOCOLATE LAYER CAKE

Chocolate Sauce

NEW YORK STYLE CHEESECAKE

Traditional Cheesecake w/Strawberry Sauce

HOUSEMADE VANILLA BEAN FLAN

With Fresh Berries

LEMON LAYER CAKE

Raspberry Coulis

ICE CREAM SUNDAE BAR

Vanilla Bean Ice Cream with Assorted Toppings, Whipped Cream, Chocolate and Caramel Sauces
\$9 per guest

DELUXE CHOCOLATE FOUNTAIN

Cascading Chocolate Fountain with Assorted Cookies, Sliced Fresh Fruits, Marshmallows & Pretzels

LARGE (Serves Approximately 100) \$450

children's menu

Menu available for Children age 12 & under; please select on item.

CHICKEN TENDERS

Three Chicken Tenders Served with French Fries

\$19

PENNE & MEATBALLS

Traditional Marina & Meatballs

\$19

MACARONI & CHEESE

\$20

GRILLED CHEESE SANDWICH

with French Fries

\$19

Dessert can be added to Children's Menu Items for \$4 per plate.
Children's buffet price is \$21

lunch & dinner buffets

Lunch Buffets Include Iced Tea, Dinner Buffets Include Starbucks Coffee & Tazo Hot Teas
Lunch and Dinner Buffets require a 25 Person Minimum, an additional charge of \$3 per guest will be applied for groups of 24 or fewer.

NEW YORK DELI

Mixed Green Salad with Two Dressings
Red Roasted Potato Salad with Egg
Assortment of Sliced Deli Meats Including:
Smoked Turkey, Genoa Salami,
Roast Beef & Ham
Selection of Sliced California Cheeses
Array of Garnishes Including:
Lettuce, Sliced Tomatoes, Onion, Artichoke
Hearts, Black Olives, Mayonnaise, Mustard &
Horseradish
Variety of Breads & Rolls
Assorted Fresh Baked Cookies & Brownies
\$25

A TASTE OF ITALY

Traditional Caesar Salad with Croutons
House Made Garlic Bread
Penne Pasta w/Grilled Chicken
in a White Wine Sauce
Eggplant Parmesan
Lemon Bars
\$34

ALL AMERICAN

Mixed Green Salad w/Assorted Dressing
Meatloaf Stuffed with Blue Cheese
& Topped with Mushroom Gravy
Southern Fried Chicken
Seasonal Vegetables
Garlic Mashed Potatoes
Rolls & Butter
Warm Peach Cobbler
\$38

CABO SAN LUCAS

Salad with Tortilla Strips & Chipotle-Ranch
Dressing
Marinated Steak or Chicken Fajitas with
Sautéed Onions & Peppers
Chili Relleno Casserole with Ranchero Sauce
Pinto Beans
Cilantro & Lime or Spanish Rice
Flour Tortillas, Guacamole, Chips, Salsa,
Grated Cheese & Sour Cream
Churros
\$37

THE BARBEQUE

Mixed Field Greens, Tomatoes, Cucumbers &
Red Onions With Ranch Dressing
Potato Salad
Choice of Barbecue ¼ Chicken, Rib Tips,
or Tri Tip
Garlic Bread
Corn On The Cobb with Lime Butter
Fudge Brownies & House Baked Cookies
\$38

THE ORIENT EXPRESS

Thai Asian Slaw with Cilantro, Candied Walnuts,
Mandarin Oranges w/Thai Dressing
Sweet & Sour Chicken
Seared Broccoli Beef
Wok Fried Noodles with Napa Cabbage, Peas
Bean Sprouts Long Beans & Julienne Carrots
Fried Rice
Fortune Cookies
\$38

INDIAN BUFFET

Available on Request

create your own buffet

Includes Sautéed Seasonal Vegetables,
Rolls & Butter, Starbucks Coffee, Tazo Hot Teas
and Chef's Assorted Dessert Station

SALADS (Select One)

Mixed Greens with Assorted Dressings
Classic Caesar Salad
Spinach Salad
Asian Slaw with Thai Peanut Dressing
Potato Salad with Egg
Caprese Salad
Watermelon & Cucumber Salad
Coleslaw

SIDE DISHES (Select One)

Roasted Potato Medley
Au Gratin **or** Scalloped Potatoes
Mac & Cheese
Pasta Primavera
Chilled Tortellini and Vegetable Salad
Fried Rice
Rice Pilaf
Garlic Mashed Potatoes
Green Beans

MAIN ENTREES

Sliced Bistro Filet with Peppercorn Mushroom Demi-Glace
Sliced Tri-Tip with House Made
Barbecue Sauce
Grilled Chicken Breast in Champagne Chive Sauce
BBQ 1/4 Chicken with House Made Sauce
Crispy Fried Chicken
Seared Salmon with Citrus Dusted Beurre Blanc
Chili Garlic Red Snapper
Sliced Pork Loin with a Port Reduction Sauce
Barbecue Baby Back Ribs
Barbecue Pulled Pork

Buffet Priced per Main Entrée per Person

One Entrée \$34
Two Entrées \$39
Three Entrees \$44

***Additional Salad or Side Dish add \$3.00 per person per item**



à la carte breaks

Lunch Buffets Include Iced Tea, Dinner Buffets Include Starbucks Coffee & Tazo Hot Teas
Lunch and Dinner Buffets require a 25 Person Minimum, an additional charge of \$3 per guest will be applied for groups of 24 or fewer.

BEVERAGES

- Assorted Soft Drinks, Sparkling & Spring Waters.....\$3.50 each
- Starbucks Regular & Decaffeinated Coffee & Assorted Tazo Teas.....\$4.50 per person
- Coffee and Tea Station - Includes 1 gallon each of Starbucks Coffee, Decaf and assorted Tazo Hot Teas.....\$115
(additional coffee or tea may be purchased for \$40 per gallon)
- 1 Gallon Starbucks Coffee or Decaf.....\$40
- 1 Gallon Hot Water with Assorted Tazo Teas.....\$40
- Regular, Low-Fat or Non-Fat Milk.....\$19 per pitcher
- Orange or Cranberry Juices.....\$29 per Pitcher
- Punch & Lemonade Fountain with Four Gallons of Punch or Lemonade.....\$80
- Punch Refills: Minimum of Two Gallons.....\$25 per gallon
- Iced Tea with Lemon.....\$29 per Pitcher

ALL DAY SNACKS

- Mini Butter Croissants.....\$37 per dozen
- Assorted Breakfast Pastries.....\$37 per dozen
- Bagels with Cream Cheese.....\$37 per dozen
- Assorted Cereals with Milk.....\$4 each
- Assorted Yogurts.....\$4 each
- Sliced Seasonal Fresh Fruit.....\$5 per person
- Whole Fresh Fruit.....\$4 each
- Hard Boiled Eggs (Shelled).....\$18 per dozen
- Individual Bags of Assorted Chips and Pretzels.....\$4 each
- Roasted Peanuts (packets).....\$2.50 each
- Tri-Colored Tortilla Chips, Salsa and Guacamole.....\$40 per bowl
- Ice Cream Bars.....\$5 each
- Warm Ball Park Pretzels with Mustard.....\$37 per dozen
- Fresh Buttered Popcorn.....\$4 per person
- Assorted Fresh Baked Cookies.....\$36 per dozen
- Fudge Brownies.....\$36 per dozen
- Lemon Bars.....\$36 per dozen
- Granola Bars.....\$2.50 each
- Energy Bars.....\$4 each

themed breaks

OAKLAND A'S

Buttered Popcorn & Gourmet Pretzels
Roasted Peanuts,
Assorted Sodas, Sparkling & Spring Waters
\$17 per Person

GRANDMA'S KITCHEN

Fresh Baked Cookies & Brownies
Lemon Bars
Starbuck's Regular & Decaffeinated Coffee
& Assorted Tazo Teas
\$15 per Person

HEALTH & FITNESS

Sliced Seasonal Fresh Fruit
Granola
Assorted Yogurts
Assorted Sodas, Sparkling & Spring Waters
\$17 per Person

RUTHERFORD SPA

Assorted Cheeses with Crackers & Baguette
Vegetable Crudités with Bleu Cheese Dip
Seasonal Fruit & Mixed Berries
Assorted Sodas, Sparkling & Spring Waters
\$18 per Person

DELUXE CHOCOLATE FOUNTAIN

Cascading Chocolate Fountain with Assorted Cookies, Sliced Fresh Fruits,
Marshmallows & Pretzels
LARGE (Serves Approximately 100 People) \$450

break additions

Roasted Red Pepper Hummus with Pita
\$8 per person

Domestic and Imported Cheese, Dried Fruits & Nuts
Displayed with Crackers & Baguette
\$8 per person

House Cured Smoked Salmon with Red Onions, Capers,
Cream Cheese & Mini Bagels
\$10 per person

Vegetable Crudités with Ranch Dip
\$8 per person

cold hors d'oeuvres

cold hors d'oeuvres are served 50 pieces per order

SPICY AHI TOSTADA

Chipotle Slaw and Avocado
\$180

SHRIMP & CRAB WONTON

Soy Wasabi Glace & Miso Mango
\$155

JUMBO COLD PRAWNS

with Cocktail Sauce
\$180

SMOKED SALMON ROSETTE

Rye Toastini with Dill Cream Cheese
\$130

BAY SHRIMP WITH AVOCADO SALSA

On a Crisp Tortilla
\$130

SMOKED SALMON MOUSSE on ENDIVE

Red Grapes & Candied Walnuts
\$130

CRAB ON CUCUMBER ROUNDS

Thai Sweet Chili Sauce
\$155

SEARED AHI ON A CRISPY WONTON

Wasabi Crème Fraiche & Miso Mango Glace
\$180

CURRIED CHICKEN SALAD

on Sourdough Crostini
\$130

ARTICHOKE CUP

with Smoked Chicken Salad
\$155

ASPARAGUS TIPS

Wrapped with Prosciutto
\$130

FRUIT KABOBS

with Yogurt Dip
\$105

CAPRESE SKEWER

Tomato, Mozzarella & Olive
With Balsamic & Basil Glaze
\$130

OLIVE RAGU CROSTINI

Tomato, Olives, Onions, Cheese
& Balsamic Glaze
\$130

MELON WRAPPED WITH PROSCIUTTO

\$130

ASPARAGUS & SHITAKE MUSHROOM

on Crostini with Parmesan Spread
\$130

hot hors d'oeuvres

hot hors d'oeuvres are served 50 pieces per order

CRISPY COCONUT PRAWNS

with Horseradish Marmalade
\$180

BACON WRAPPED SEA SCALLOP

with Scallion Ginger Relish
\$180

STUFFED MUSHROOMS

with Crab & Mango Salsa
\$160

CRAB CAKES

with Caper Lemon Remoulade
\$180

PHYLLO PILLOW

Filled with Spinach & Feta Cheese
\$130

ASSORTED MINI QUICHE

\$130

POT STICKERS

with Soy Dipping Sauce
\$155

BRIE & PEAR IN A PASTRY PURSE

\$130

CHICKEN SATAY

with Spicy Peanut Sauce
\$130

ROAST PORK TENDERLOIN

with Pear & Mango Chutney on a Crouton
\$130

SOUTHWESTERN GRILLED CHICKEN

on a Crisp Corn Tortilla
\$130

VEGETARIAN OR CHICKEN SAMOSA

with Sriracha Aioli
\$155 | \$180

PEPPERED BEEF

on a Polenta Crouton
\$180

HOUSE MADE MEATBALLS

with Tomato Jelly
\$130

MINI PEPPER JACK

& CHICKEN TOSTADA
with Roasted Tomato Salsa
\$180

VEGETARIAN SPRING ROLLS

with Sweet & Sour Sauce
\$130

reception stations

additions for Buffets or Heavy Hors d' Oeuvres
add a mixed green salad to any station \$3 per person

PASTA BAR

Pasta Prepared to Order:
with Pesto, Alfredo & Marinara Sauces
Condiments Include Bay Shrimp, Scallions,
Diced Ham, Mushrooms, Peas, Grilled
Vegetables and Asiago Cheese
Chef Attendant
\$20 Per Person

STREET TACO BAR

Grilled Shredded Chicken or Beef
with Cilantro Rice, Black Beans, Sour Cream,
Salsa, Guacamole, Cheese & Mini Corn Tortillas
Chef Attendant
\$25 per Person

ASIAN BAR

Dim Sum Assortment: Steamed Pot Stickers,
Egg Rolls, Fried Wontons, Shrimp Purse,
BBQ Pork Steamed Buns, BBQ Spare Ribs,
Chef Attendant
\$25 per Person

SALSA BAR

Tri -Color Tortilla Chips with Guacamole,
Salsa Fresca & Salsa Rancheros
SMALL (Serves Approximately 50) **\$200**
LARGE (Serves Approximately 100) **\$375**

A chef fee of \$75 per hour will be applied to stations requiring a chef attendant.

platters

SLICED DELI PLATTER

Salami, Turkey, Ham, Roast Beef,
Swiss, Provolone & Cheddar Cheese
Condiments and Silver Dollar Rolls
SMALL (Serves Approximately 50) **\$250**
LARGE (Serves Approximately 100) **\$475**

SLICED FRESH FRUIT PLATTER

Displayed with Seasonal Berries
SMALL (Serves Approximately 50) **\$300**
LARGE (Serves Approximately 100) **\$500**

DOMESTIC & IMPORTED CHEESE DISPLAY

Served with Crackers and Baguettes
SMALL (Serves Approximately 50) **\$275**
LARGE (Serves Approximately 100) **\$475**

VEGETABLE CRUDITES

Assorted Raw Seasonal Vegetables
Carrots, Mushrooms, Tomatoes, Cauliflower,
Broccoli & Squash with Maytag Bleu Cheese
Dip
SMALL (Serves Approximately 50) **\$200**
LARGE (Serves Approximately 100) **300**

beverage service

charges based on per-drink consumption

HOSTED BAR PRICES

Domestic Beer.....\$5
Imported & Craft Beer.....\$6
Glass of House Wine or Champagne.....\$6.50
Well Brand Liquor..... \$6
Select Brand Liquor.....\$7
Premium Liquor.....\$9
Soft Drinks and Waters.....\$3.50

CASH BAR PRICES

Domestic Beer.....\$5.50
Imported & Craft Beer \$6.50
Glass of House Wine or Champagne.....\$7
Well Brand Liquor..... \$6.50
Select Brand Liquor.....\$7.50
Premium Liquor.....\$9.50
Soft Drinks and Waters.....\$3.50
cash bar prices are tax inclusive

Banquet Bars require minimum of \$400 per bar in sales plus a \$100 Bartender fee.

wine list

SPARKLING WINES

Kenwood Yalupa Sparkling NV.....\$27
Chandon Brut NV.....\$34
Gloria Ferrer Brut NV.....\$36
Mumm Napa Brut.....\$37

WHITE WINES

House Wine.....\$27
Sauvignon Blanc, Clos Du Bois.....\$32
Chardonnay, Clos du Bois Sonoma.....\$32
chardonnay, Francis Coppola Presents.....\$40
Chardonnay, Beringer Napa.....\$36

RED WINES

House Wine.....\$27
Pinot Noir, Mark West.....\$32
Pinot Noir, Coppola.....\$42
Merlot, Clos du Bois.....\$36
Merlot, Markham\$38
Cabernet Sauvignon, Franciscan Napa.....\$45
Cabernet Sauvignon, Mt. Veeder Napa.....\$56
Cabernet Sauvignon Rodney Strong.....\$45
Zinfandel. Perry Creek.....\$36

bar packages

Bronze Beverage Package

Soda, Lemonade, Iced Tea

\$8

Silver Bar Package

House Wines

Choice of two Draft Beers

1 Hour **\$12**, 2 Hours **\$14**, 3 Hours **\$16**, 4 Hours **\$18**, 5 Hours **\$21**, 6 Hours **\$24**

Gold Bar Package:

Well and Select Brand Cocktails

House Wines

Choice of 2 Draft Beers

1 Hour **\$16**, 2 Hours **\$20**, 3 Hours **\$24**, 4 Hours **\$28**, 5 Hours **\$32**, 6 Hours **\$36**

Diamond Bar Package:

Well, Call, and Premium brand cocktails

House Wines

Choice of 2 Draft Beers

1 Hour **\$19**, 2 Hours **\$24**, 3 Hours **\$29**, 4 Hours **\$34**, 5 Hours **\$39**, 6 Hours **\$44**

Well Brands

Pinnacle Vodka
Gilbey's Gin
Cruzan Light Rum
Jim Beam Bourbon
Grant's Reserve Scotch
Sauza Silver Tequila
DeKuyper Triple Sec

Select Brands

Effin Vodka
Absolut Vodka
Tanqueray Gin
Jack Daniels Whiskey
Canadian Club Whiskey
Jameson Irish Whiskey
Johnnie Walker Red
Label
Hornitos Reposado
Tequila
Disoranno Amaretto
Kahlua
Midori
Malibu
Baileys
Campari

Premium Brands

Grey Goose Vodka
Ketel One Vodka
Bombay Sapphire Gin
Bulleit Bourbon
Bulleit Rye
Makers Mark Bourbon
Patron Silver Tequila
Courvoisier VS Cognac
Bombay Sapphire Gin
Grand Marnier
Frangelico

House Wines

"Robert Mondavi
Private Selection"
Sauvignon Blanc
Chardonnay
Merlot Cabernet
Sauvignon
Wycliff Brut

Draft Beers

Bud Light
Blue Moon
Firestone 805
Goose Island IPA

Beverage packages must be purchased in consecutive hours. Any substitutions or additions are subject to additional charges. Alcoholic beverage packages are charged per confirmed adult and require a 25 guest minimum plus a \$100 Bartender fee.

audio visual rental

VIDEO

XGA LCD Projector, SVGA 1500 Lumens
(1024 x 768)
Includes Support Package of Screen, Power
Cord & Strip, AV Cart
\$325

80" Sharp Smartboard \$350

Pull Down Screen **\$30**

96" Tripod Screen **\$40**

Support Package of Power Cord, Power Strip,
AV Cart, Projection Screen **\$55**

AUDIO

Podium with Wired Microphone **\$30**
Wireless Lavalier VHF Microphone **\$95**
Wireless Hand-Held VHF Microphone **\$95**

4-Channel Mixer **\$40**

8-Channel Mixer **\$80**

Freestanding PA with Amplifier **\$150**

ACCESSORIES

House Audio Patch **\$50**

Complete Flipchart Package **\$35**

50" RGB Projector Cord **\$25**

Power Strips **\$15**

Extension Cord **\$10**

Tripod Easel **\$10**

Microphone Stand **\$25**

Tabletop Microphone Stand **\$25**

Outside Line Only **\$25**

Speakerphone **\$25**

Polycom Speaker Phone **\$185**

CAT-5 Cable **\$25**

Network Switch **\$75**

special setup

Parquet Dance Floor **\$275**

4ft x 8ft Riser/Stage Sections **\$60 each**