



THE DOUBLETREE BY HILTON LIBERTYVILLE-MUNDELEIN UNDERSTANDS THE FULL RANGE OF EMOTIONS THAT GO INTO PREPARING FOR YOU AND YOUR LOVED ONES' MOMENTOUS DAY. WE ARE HERE AS YOUR PARTNER, TO ENSURE THAT YOUR EVENT IS FLAWLESS AND EXACTLY TO YOUR SPECIFICATIONS.

DoubleTree by Hilton Libertyville-Mundelein | 510 E. IL Route 83, Mundelein, IL 60060
Social Catering Department 847.970.6904



BREAKFAST BUFFETS

Minimum of 20 Guests. All Buffets include Assorted Freshly Squeezed Juice, Freshly Brewed Regular & Decaffeinated Coffee, and Assorted Hot Teas

CONTINENTAL BREAKFAST

Homemade Muffins, Fresh Danish, & Breakfast Breads
Assorted Bagels with Assorted Flavored Cream Cheese & Jellies
Sliced Fresh Fruit & Berries

\$18 PER PERSON

EXECUTIVE CONTINENTAL BREAKFAST

Homemade Muffins
Make Your Own Yogurt Parfait
-Greek Yogurt, Blueberries, Sliced Strawberries, Toasted Almonds, Walnuts and Dried Fruit
Breakfast Cereals, 2% and Skim Milk
Sliced Fresh Fruit & Berries

\$21 PER PERSON

ALL AMERICAN

Homemade Muffins
Assorted Bagels with Assorted Flavored Cream Cheese & Assorted Jellies
Assorted Fruit and Plain Yogurt
Breakfast Cereals, 2%, & Skim Milk
Sliced Fresh Fruit
Bacon & Sage Breakfast Sausage
Light & Fluffy Scrambled Eggs
Breakfast Potatoes

\$25 PER PERSON

DOWN SOUTH

Homemade Muffins, Fresh Danish, & Breakfast Breads
Sliced Fresh Fruit
Assorted Fruit and Plain Yogurt
Light & Fluffy Scrambled Eggs
Homemade Biscuits & Gravy
Bacon & Sage Breakfast Sausage
Breakfast Potatoes
Fresh Made Grits

\$29 PER PERSON

Add French Toast

+\$2 PER PERSON

Add Cheese Blintzes

+\$2 PER PERSON





BUFFETS

Minimum of 20 guests. All Luncheon Buffets are served with Freshly Brewed Regular & Decaffeinated Coffee, and Assorted Hot Teas.

LA HACIENDA

Black Bean & Corn Salad with Avocado Vinaigrette

Chicken Fajitas with Grilled Peppers & Onions

Authentic Carne Asada Taco Meat

Spanish Rice & Beans

Shredded Cheddar Cheese, Lettuce, Diced Tomatoes, Diced Onions, Guacamole & Sour Cream

Flour Tortillas & Corn Taco Shells

Cinnamon Sugar Churros Drizzled with Lechera

\$26 PER PERSON

FROM THE MEDITERRANEAN

Mediterranean Vegetable Soup

Village Salad with Tomatoes, Cucumbers, Green Peppers, Red Peppers, Red Onion, Kalamata Olives and Feta with Red Wine and Oregano Vinaigrette

Basmati Dill Rice

Grilled Sliced Marinated Flank Steak

Grecian Lemon Chicken

Grilled Locally Sourced Vegetables

Roasted Potato Wedges

Tiramisu with Pistachio Dust

\$31 PER PERSON

L'ITALIANO

Pasta Faggioli Soup

Italian Salad- Mixed Greens, Grape Tomatoes, Kalamata Olives, Parmesan Cheese and Balsamic Vinaigrette

Vegetable Lasagna with Roasted Tomato Sauce

Bruschetta Chicken with a Balsamic Glaze Topped with Shaved Parmesan

Seasonal Vegetables

Tomato Focaccia Bread

Traditional Italian Tiramisu Cake

\$26 PER PERSON





BUFFETS cont...

BACKYARD BBQ

Red Potato Salad

Fresh Garden Salad, Assorted Field Greens with Cucumbers, Carrots, & Cherry Tomatoes

Vegetable or Beef Chili with Cheese and Scallions

Warm Corn Muffins

Grilled Burgers and Brats

Southern Bourbon Baked Beans

Green Beans Almandine

Deep Dish Caramel Apple Pie with Caramel Drizzle

Add Smoked BBQ Baby Back Ribs | **+\$7 PER PERSON**

\$28 PER PERSON

WINDY CITY

Chicken Noodle Soup

Traditional Caesar Salad with Caesar Dressing

Chicago-Style Italian Beef with Peppers & Onions Served with a Hoagie Roll and Hot Giardiniera on the side

Chicago-Style Bratwurst in a Pretzel Hoagie, with Spicy Brown Mustard

House-made Potato Chips

Cheesecake with Raspberry Sauce

\$27 PER PERSON

THE EXECUTIVE

House Salad and Cream of Chicken and Wild Rice Soup

Rolls and Butter

Slow Roasted Sliced Beef with Wild Mushroom Sauce

Grilled Chicken Breast with Lemon Caper Sauce

Red Skin Mashed Potatoes with Parmesan Cheese and Chives

Chef's Choice Vegetables

Lemon Squares

\$28 PER PERSON

THAT'S A WRAP

Chef's Assortment of Wraps:

- ❖ Turkey BLT Wrap-Smoked Turkey with Crispy Applewood Bacon, Lettuce, Thinly Sliced Tomatoes and Creamy Garlic Aioli
- ❖ Italian Wrap-Salami, Honey Baked Ham, Provolone, Oregano, Lettuce, Tomatoes, Italian Vinaigrette
- ❖ Veggie Wrap-Hummus, Fresh Dill, Greek Feta, Cucumber Chips, Red Onions, Tomatoes, Field Greens, Balsamic Drizzle

Creamy Coleslaw Diced with Cranberries and Apples

Gourmet Brownies

Lemonade

\$27 PER PERSON





PLATED

The Following Entrees Include Tossed Garden Salad, Freshly Baked Rolls & Butter, Choice of Starch, Vegetable, and Dessert. Served with Freshly Brewed Regular & Decaffeinated Coffee, and Assorted Hot Teas.

CHICKEN MARSALA | Boneless Breast of Chicken Marsala
\$26 PER PERSON

ROSEMARY MAPLE SALMON | Maple Rosemary Garlic Glazed Salmon
\$28 PER PERSON

CHICKEN PICATTA | Sautéed Boneless Breast of Chicken Finished in a Savory Lemon Butter Capers Herbal Sauce
\$26 PER PERSON

CHARDONNAY CHICKEN | Sautéed Boneless Breast of Chicken with Chardonnay Cream Sauce
\$26 PER PERSON

CHICKEN BRUSCHETTA | Sautéed Boneless Breast of Chicken Topped with Fresh Bruschetta, Shaved Parmesan Cheese, and a Balsamic Glaze
\$28 PER PERSON

PINEAPPLE MANGO CHICKEN | Sautéed Boneless Breast of Chicken with Fresh Pineapple Mango Relish
\$28 PER PERSON

SKIRT STEAK | Sliced Skirt Steak in Natural Au Jus
\$40 PER PERSON

BEEF MEDALLIONS | with Mushroom Marsala Sauce
\$45 PER PERSON

PORK LOIN | Maple & Brown Sugar Port Loin with Granny Smith Apple Demi Glaze
\$32 PER PERSON

VEGETABLE LASAGNA | Vegetable Lasagna Topped with Roasted Tomato Sauce
\$26 PER PERSON

EGGPLANT INVOLINI | Rolled Eggplant Stuffed with Ricotta Cheese in Marinara Sauce
\$27 PER PERSON

PASTA CAPRESE | Roma Tomatoes, Shallots, Fresh Basil Garlic Tossed with Penne Pasta and Topped with Fresh Shaved Parmesan Cheese
\$25 PER PERSON

Chicken | +\$6 PER PERSON | Grilled Shrimp | +\$8 PER PERSON





PLATED cont...

STARCHES

Choose One

- Herb Roasted Red Potatoes
- Wild Rice Pilaf
- Grilled Yukon Gold Potatoes
- Garlic Basil Whipped Potatoes

VEGETABLES

Choose One

- Green Beans with Peppers
- Sautéed Brussel Sprouts
- Steamed Broccoli
- Maple Glazed Carrots

DESSERTS

Choose One

- Old Fashion Chocolate Cake
- NY Cheesecake with Strawberry and Chocolate
Drizzle
- Apple Pie with Carmel Drizzle
- Tiramisu





DINNER BUFFET

Minimum of 25 guests. All Dinner Buffets are Served with Freshly Brewed Regular & Decaffeinated Coffee, and Assorted Hot Teas.

\$42 PER PERSON

CHOICE OF 2 ENTREES | EACH ADDITIONAL ENTRÉE **+\$9 PER PERSON**

CHICKEN MARSALA | Boneless Breast of Chicken Marsala

ROSEMARY MAPLE SALMON | Maple Rosemary Garlic Glazed Salmon

CHICKEN PICATTA | Sautéed Boneless Breast of Chicken Finished in a Savory Lemon Butter Capers Herbal Sauce

CHARDONNAY CHICKEN | Sautéed Boneless Breast of Chicken with Chardonnay Cream Sauce

CHICKEN BRUSCHETTA | Sautéed Boneless Breast of Chicken Breast Topped with Fresh Bruschetta, Shaved Parmesan Cheese, and a Balsamic Glaze

PINEAPPLE MANGO CHICKEN | Sautéed Boneless Breast of Chicken with Fresh Pineapple Mango Relish

SKIRT STEAK | Sliced Skirt Steak in Natural Au Jus **+\$4 PER PERSON**

PORK LOIN | Maple & Brown Sugar Port Loin with Granny Smith Apple Demi Glaze

VEGETABLE LASAGNA | Vegetable Lasagna Topped with Roasted Tomato Sauce

EGGPLANT INVOLINI | Rolled Eggplant Stuffed with Ricotta Cheese in Marinara Sauce

PASTA CAPRESE | Roma Tomatoes, Shallots, Fresh Basil Garlic Tossed with Penne Pasta and Topped with Fresh Shaved Parmesan Cheese

Chicken | **+\$6 PER PERSON** | *Grilled Shrimp* | **+\$8 PER PERSON**





DINNER BUFFET cont.

SALAD

Choose Two
Cucumber, Tomato, & Onion Salad
Tossed Garden Salad
Caesar Salad with Homemade
Croutons
Homemade Potato Salad

DRESSING

Choose Two
Italian
Ranch
Warm Bacon
Balsamic Vinaigrette
Champagne Vinaigrette
Bleu Cheese
Classic Caesar

SOUP

Choose One
Shrimp Bisque with Parmesan Crisps
Tuscan Tomato Basil
Roasted Chicken & Corn Chowder
Cream of Asparagus
Hearty Potato with Bacon

STARCH

Choose One
Herb Roasted Red Potatoes
Wild Rice Pilaf
Grilled Yukon Gold Potatoes
Garlic Basil Whipped Potatoes

VEGETABLE

Choose One
Green Beans with Peppers
Sautéed Brussel Sprouts
Steamed Broccoli
Maple Glazed Carrots

DESSERT

Choose One
Old Fashion Chocolate Cake
NY Cheesecake with Strawberry & Chocolate Drizzle
Apple Pie with Carmel Drizzle
Tiramisu





DINNER PLATED

All Dinners are Served with Salad, Dessert, & Warm Dinner Rolls & Butter.

CHICKEN MARSALA | Boneless Breast of Chicken Marsala
\$38 PER PERSON

CHICKEN PICATTA | Sautéed Boneless Breast of Chicken Finished in a Savory Lemon Butter Caper Herbal Sauce
\$38 PER PERSON

CHARDONNAY CHICKEN | Sautéed Boneless Breast of Chicken with Chardonnay Cream Sauce
\$38 PER PERSON

8 OZ. FILET | With Your Choice of Sauce
*Goat Cheese Crumble *Maytag Blue Cheese Butter *Madeira Wine Sauce
*Cognac Black Pepper Cream Sauce *Wild Mushroom Cognac Cream Sauce
\$54 PER PERSON

ROAST PRIME RIB | Crusted Slow Roasted Prime Rib of Beef with a Creamy Horseradish Sauce
\$56 PER PERSON

BEEF MEDALLIONS | with Mushroom Marsala Sauce
\$48 PER PERSON

PORK LOIN | Maple & Brown Sugar Port Loin with Granny Smith Apple Demi Glaze
\$44 PER PERSON

ROSEMARY MAPLE SALMON | Maple Rosemary Garlic Glazed Salmon
\$42 PER PERSON

IVORY CHARFISH | Ivory Charfish with Lemon Butter & Brown Rice
\$42 PER PERSON

EGGPLANT INVOLINI | Rolled Eggplant Stuffed with Ricotta Cheese in Marinara Sauce
\$34 PER PERSON

PASTA CAPRESE | Roma Tomatoes, Shallots, Fresh Basil Garlic Tossed with Penne Pasta and Topped with Fresh Shaved Parmesan Cheese
\$34 PER PERSON *Chicken +\$6 PER PERSON | Grilled Shrimp +\$8 PER PERSON*





DINNER PLATED cont...

SALAD

Choose Two

Cucumber, Tomato, & Onion Salad

Tossed Garden Salad

Caesar Salad with Homemade

Croutons

Homemade Potato Salad

DRESSING

Choose Two

Italian

Ranch

Warm Bacon

Balsamic Vinaigrette

Champagne Vinaigrette

Bleu Cheese

Classic Caesar

STARCH

Choose One

Herb Roasted Red Potatoes

Wild Rice Pilaf

Grilled Yukon Gold Potatoes

Garlic Basil Whipped Potatoes

Red Skin Mashed Potatoes

VEGETABLE

Choose One

Green Beans with Peppers

Sautéed Brussel Sprouts

Steamed Broccoli

Maple Glazed Carrots

DESSERT

Choose One

Old Fashion Chocolate Cake

NY Cheesecake with Strawberry & Chocolate Drizzle

Apple Pie with Carmel Drizzle

Tiramisu





DINNER PLATED – COMBINATION ENTREES

SALAD

Choose One

Tossed Garden Salad

Caesar Salad with Homemade Croutons

Baby Spinach Salad with Tomato & Onion

DRESSING

Choose Two

Italian

Ranch

Warm Bacon

Balsamic Vinaigrette

Champagne Vinaigrette

Bleu Cheese

Classic Caesar

DESSERT

Choose One

Chocolate Cake with Raspberry Coulis

NY Cheesecake with Strawberry &

Chocolate Drizzle

PETITE FILET MIGNON & CHICKEN

Grilled Filet with Roasted Shallot Sauce & Sautéed Chicken Breast with your Choice of Sauce

\$56 PER PERSON

SKIRT STEAK & CHICKEN

Flat Iron Steak with Herb Butter & Sautéed Chicken Breast with your Choice of Sauce

\$54 PER PERSON

PETITE FILET MIGNON & SALMON

Grilled Filet with Roasted Shallot Sauce & Herb Marinated Fillet of Salmon with Rosemary Sauce

\$58 PER PERSON

PETITE FILET MIGNON & SHRIMP

Petite Filet Mignon with Shrimp Scampi

\$58 PER PERSON

CHICKEN & SHRIMP

Boneless Chicken Breast with a Light Demi Glaze & Grilled Shrimp

\$50 PER PERSON





RECEPTIONS CARVING STATIONS

Stations all Require a Carver Fee of \$125 Each

SLOW ROASTED TURKEY BREAST

Multi-Grain and Sourdough Rolls

Dijon Mustard, Herb Mayonnaise, & Cranberry Relish

\$225 Serves 25 Guests

CHILI BAR

Choose Two – Meat Chili, White Chicken, or Veggie

Cheddar Cheese, Diced Tomatoes, Sour Cream

Diced Onions and Oyster Crackers

\$250 Serves 25 Guests

LOADED BAKED AND MASHED POTATO STATION

Idaho Baked and Mashed Potatoes

Shredded Cheddar Cheese & Grated Aged Pecorino Romano Cheese

Butter, Sour Cream, Green Onions Chili, Blanched Broccoli, and Crumbled Bacon

\$150 Serves 25 Guests

ROASTED MAPLE GLAZED VIRGINIA HAM

Multi-Grain and Sourdough Rolls

Honey Mustard & Herb Mayonnaise

\$200 Serves 25 Guests

ROASTED TENDERLOIN OF BEEF

Baguette Rolls

Horseradish Cream & Whole Grain Mustard

\$350 Serves 25 Guests





RECEPTIONS DISPLAYS

CHIPS & DIP

Pico de Gallo, Black Bean Dip, &
Roasted Red Pepper Hummus
Served with Pita Triangles & Crispy Tortilla Chips
\$7.50 PER PERSON

GULF SHRIMP

Chilled Jumbo Gulf Shrimp on Ice with Fresh
Horseradish, Lemon,
Zesty Cocktail Sauce & Tabasco Sauce
\$80 per dozen

GRILLED VEG

Assorted Chilled Grilled Vegetable Display
With Balsamic Drizzle
\$8 PER PERSON

FRESH FRUIT

Minimum of 25 Guests
Selection of Displayed Sliced Seasonal Fruit
\$8 PER PERSON

CHEESES

Minimum of 25 Guests
Selection of Four Domestic Cheeses
Presented with Assorted Grapes & Berries
Carr's Crackers & Sliced Baguettes
\$12 PER PERSON

VEGETABLE CRUDITES

Minimum of 25 Guests
Selection of Fresh Carrots, Celery, Cucumber, Broccoli,
Peppers
& Dill Dip
\$9 PER PERSON

ANTIPASTI

Minimum of 25 Guests
Antipasto Display with Italian Meats & Cheeses, Olives and
Peppers with Rustic Bread & Crackers
\$17 PER PERSON





RECEPTIONS STATIONS

MACTACULAR BAR

Elbow Macaroni & Cheese
Toppings on the side:
Bacon Bits, Sundried Tomatoes
Green Onions, Mushrooms
Shaved Parmesan Cheese

\$15 PER PERSON

NACHO STATION

House Made Tortilla Chips
Southwest Seasoned Ground Beef
Warm Jalapeno Cheddar Cheese
Refried Pinto Beans, Sliced Jalapeno Peppers, Spicy
Mexican Salsa, Diced Tomatoes,
Sliced Black Olives, Fresh Chopped Scallions
Cilantro, Sour Cream, and Guacamole

\$26 PER PERSON

PASTA STATION

Choice of two – Fettuccini, Cheese Ravioli, and Penne Rigatoni
Vodka Cream, Marinara and Pesto Sauces
Italian Sausage, Diced Chicken
Mushrooms, Broccoli, Sliced Sweet Peppers
Crushed Red Pepper and Parmesan Cheese
Focaccia Bread

\$15 PER PERSON

SALAD STATION

Mixed Greens, Romaine
Cucumber, Cherry Tomatoes, Red Onion
Carrots, Garbanzo Beans
Feta & Parmesan Cheese

DRESSING

Choose Two
Italian
Ranch
Warm Bacon
Balsamic Vinaigrette
Champagne Vinaigrette
Bleu Cheese
Classic Caesar

\$8 PER PERSON





DESSERTS

PASTRY DISPLAY

Minimum of 50 people
Mini Éclairs, Mini Napoleons, Mini Fruit Tartlets,
Assorted Dessert Bars
\$12 PER PERSON

DELUXE PASTRY DISPLAY

Minimum of 50 people
Mini Éclairs, Mini Napoleons, Mini Fruit Tartlets,
Assorted Cakes & Assorted Dessert Bars
Chocolate Dipped Strawberries & Cream Puffs
\$17 PER PERSON

FRESH FRUIT DISPLAY

An array of Seasonal Fruits, Melons & Berries
Added to your Pastry Display | **+\$3.50 PER PERSON**
\$9 PER PERSON

ICE CREAM BAR

Vanilla & Chocolate Soft Serve Ice Cream
Chocolate & Strawberry Sauce
M&M's, Oreo Crumbs, Chopped Nuts,
Mini Marshmallows, Sprinkles
Fresh Strawberries, Cherries, Whip Cream
\$8 PER PERSON





BAR & WINE HOSTED BAR

All Prices are **PER PERSON** for unlimited consumption of Cocktails, Beer, Wine, Mineral Waters and Soft Drinks. The DoubleTree only has the licensed authority to sell and serve liquor for consumption on the premises. Therefore, it is not permitted to bring liquor into the hotel.

Bartender Fee: \$100 each, 1 Bar Per 100 Guests (Minimum \$500.00 in Revenue Per Bar Required)

PRESTIGE HOSTED BEVERAGE SERVICE

Choose One from Each Category

- Ketel One or Grey Goose Vodka
- Bombay Sapphire Gin or Tanqueray
- Dewar's Scotch or Johnny Walker Black
- Bacardi or Captain Morgan Rum
- Makers Mark, Jack Daniels, or Bulleit Bourbon
- Cuervo 1800 Tequila
- Amaretto

Choose Three Domestic

- Miller Light, Miller Genuine Draft, Budweiser, Bud Light, Coors Light, or Michelob Ultra

Choose Three Import/Craft

- Corona, Heineken, Amstel Light, Blue Moon, Goose Island IPA or 312, Stella Artois, Revolution Pils, Revolution Fist City or Buckler N/A

- Copper Ridge Chardonnay, Merlot, Cabernet, Tisdale Pinot Grigio, Wycliff Sparkling Wine

Wine upgrade available

Cost subject to change based on selection

Assorted Soft Drinks, Juices, Bottled Waters and Mixers

One Hour	\$28 PER PERSON
Two Hours	\$30 PER PERSON
Three Hours	\$33 PER PERSON
Four Hours	\$36 PER PERSON

PREMIUM HOSTED BEVERAGE SERVICE

- Smirnoff Vodka
- Bombay Gin
- Glen Moray Scotch
- Bacardi Rum
- Ezra Brooks Bourbon
- Cuervo Gold
- Seagram's 7 Whiskey
- Amaretto

Choose Two Domestic

- Miller Lite, Miller Genuine Draft Budweiser, Bud Light, Coors Light, or Michelob Ultra

Choose Two Import/Craft

- Corona, Heineken, Amstel Light, Blue Moon, Goose Island IPA or 312, Stella Artois, Revolution Pils, Revolution Fist City or Buckler N/A

- Copper Ridge Chardonnay, Merlot & Cabernet Wycliff Sparkling Wine

Assorted Soft Drinks, Juices, Bottled Waters and Mixers

One Hour	\$24 PER PERSON
Two Hours	\$26 PER PERSON
Three Hours	\$29 PER PERSON
Four Hours	\$32 PER PERSON





BAR & WINE HOSTED BAR

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Bartender Fee: \$100 each, 1 Bar Per 100 Guests (Minimum \$500.00 in Revenue Per Bar Required)

HOUSE HOSTED BEVERAGE SERVICE

Choose One from Each Category

Vodka
Gin
Rum
Tequila
Whiskey
Amaretto

Choose Two Domestic

Miller Light, Miller Genuine Draft, Budweiser, Bud Light, Cc Light, or Michelob Ultra

Choose One Import/Craft

Corona, Heineken, Amstel Light, Blue Moon, Goose Island or 312, Stella Artois, Revolution Pils, Revolution Fist City or Buckler N/A

Choose One White and One Red

Copper Ridge Chardonnay or Tisdale Pinot Grigio,
Copper Ridge Cabernet or Merlot

Assorted Soft Drinks, Juices, and Mixers

One Hour	\$17 PER PERSON
Two Hours	\$19 PER PERSON
Three Hours	\$21 PER PERSON
Four Hours	\$23 PER PERSON

HOSTED CONSUMPTION BEVERAGE SERVICE

Prestige Brands	\$7 each
Premium Brands	\$6 each
Imported Beer	\$6 each
Domestic Beer	\$5 each
House Wine	\$6 each
Soft Drinks	\$4 each
Bottled Water	\$4 each

HOSTED BEER, WINE & SODA

One Hour	\$18 PER PERSON
Two Hours	\$24 PER PERSON

HOUSE WINE BY THE BOTTLE

\$28 Per Bottle

Copper Ridge Chardonnay
Copper Ridge Merlot
Copper Ridge Cabernet Sauvignon
Tisdale Pinot Grigio
Wycliff Sparkling Wine





BAR & WINE CASH BAR

All Prices are **PER PERSON** for unlimited consumption of Cocktails, Beer, Wine, Mineral Waters and Soft Drinks. The DoubleTree only has the licensed authority to sell and serve liquor for consumption on the premises. Therefore, it is not permitted to bring liquor into the hotel.

Bartender Fee: \$100 each, 1 Bar Per 100 Guests (Minimum \$500.00 in Revenue Per Bar Required)

BEVERAGE SERVICE

Prestige Brands | \$9 each

Premium Brands | \$7 Each

Imported Beer | \$6 Each

Domestic Beer | \$5 each

House Wine | \$6 each

Soft Drinks | \$3 each

Bottled Water | \$3 each

HOUSE CASH BAR SERVICE

Vodka

Gin

Rum

Tequila

Whiskey

Miller Light, Miller Genuine Draft, Bud Light, Budweiser, Coors Light (Choice of 2)

Copper Ridge Chardonnay, Merlot, Cabernet

Wycliff Sparkling Wine

\$5 per drink

BEVERAGE ENHANCEME

Freshly Brewed Regular and Decaffeinated Coffee and a Selection of Teas

\$50 per gallon

Fresh Brewed Ice Tea

\$17 per pitcher

Lipton Unsweetened Tea

\$23 per pitcher

Fresh Orange, Grapefruit, Apple and Cranberry Juice

\$15 per pitcher

Bottled Water and Soft Drinks

\$4 per bottle

