


700 BETA
Banquet & Conference Center
••••

 **Hilton
Garden Inn**[®]
Cleveland East/Mayfield Village

*Event & Catering
Menu*



700 Beta Drive • Mayfield Village, Ohio 44143
(440) 646-1777 • www.700Beta.com



Catering Policies & Guidelines

Deposit

To confirm the event on a DEFINITE basis, we require a non-refundable deposit with a signed contract. The deposit will be applied towards your final bill at full value.

Payment | Guarantees

Hotel & conference center requires that the group provides a guarantee guest count and payment in FULL three business days prior to the scheduled event date, no later than noon. The initial expected attendance number will be considered the guarantee and will be used for billing purposes, if no guarantee is given three business days prior to function. Should more guests attend than originally guarantee; the additional number served will be charged upon conclusion of the event. Changes after the guarantee date are subject to availability.

Hotel & conference center accepts payments in the form of Visa, MasterCard, American Express, Discover, Cash or Check. **When paying with a personal check, the hotel requires payment 14-days prior to function date.**

A service charge of 21% applies to all food and beverage. The service charge is not a gratuity and is considered taxable. In addition, the service charge is the property of the hotel & conference center to cover discretionary costs of the event. Applicable sales tax will automatically be added to all banquet functions.

Any functions, which have tax exemption status, must provide certificate of exemption from the State of Ohio before the date of the scheduled event. All payments must be paid by the organization with the exemption status either by check, purchase order or by credit card. Either forms of payment must have the exempt organization name on it. Cash, personal credit cards or checks are NOT acceptable.

Cancellation Policy

Based on minimum revenue guarantee::

Date of signing or 90 days	40%
60-89 days	60%
30-59 days	80%
29 or less days	100%

*Based on days prior to function

Security

All social events on Fridays & Saturdays require security in excess of 75 guests with bar. Hotel & conference center will make necessary arrangements at the groups' expense in the amount of \$175.

Banquet Function

Arrangements of all events will be handled through our Sales & Catering Department. Menu selections, banquet/meeting room set-up requirements and all other details must be finalized with the Sales & Catering Department at least 14-days prior to the event. Should additional changes be made, additional charges may apply.

Guests are not permitted to bring food or beverage (alcoholic or otherwise) into the banquet/meeting rooms. No food or beverage may be taken off hotel property following your event. Experience suggests this policy is the best way to accomplish a successful event. All prices and food items are subject to change due to fluctuating costs and availability.

Merchandise or Article


The contract holder will be responsible for any items belonging to the hotel that were damaged during the event. All merchandise, article or personal property pertaining to an event or function must be removed from the hotel immediately following the event. Hotel & conference center is not responsible for any personal property that is left, lost, stolen or damaged on premises.

Decorating or Signage

Any decorations or displays may not be attached to any wall, floor, window or ceiling with staples, tape, nails, thumb tacks or any other substance that may cause damage to the fixtures. Glitter and confetti are NOT permitted. Due to limited storage and liability, we are unable to store items left from events.

Smoking

Hotel & conference center is a non-smoking environment. Should guests wish to smoke, they will be restricted to smoking in designed outside areas only.



Beverages & Breaks

THIRST QUENCHING BEVERAGE BAR

Freshly Brewed Coffee, Decaffeinated Coffee, and International Teas, Coca-Cola Soft Drinks & Bottled Water

Half Day (up to 4 hours) \$6

All Day (up to 8 hours) \$9

SOFT DRINKS & BOTTLED WATER

Coca-Cola Soft Drinks & Bottled Water

Half Day (up to 4 hours) \$5

All Day (up to 8 hours) \$8

ENHANCE YOUR COFFEE SERVICE

Flavored Syrups, Whipped Cream, Shaved Chocolate, Sugar & Cinnamon Sticks

\$4 Additional When Added To Any Coffee Station

THIRST QUENCHING ADDITIONS

2% Or Skim Milk **\$2 Each**

Assorted Soft Drinks **\$2.50 Each**

Bottled Water **\$2.50 Each**

Flavored Water **\$3 Each**

Sparkling Water **\$3 Each**

Assorted Bottled Juices **\$4 Each**

BY THE GALLON/PITCHER

Juices **\$15 Carafe**

Iced Tea **\$18 Gallon**

Lemonade **\$18 Gallon**

Sparkling Punch **\$18 Gallon**

Freshly Brewed Coffee, Decaffeinated Coffee, &

International Teas **\$36 Gallon**

BUILD YOUR OWN BREAK

Pick 2- \$6.00 Pick 3- \$8.00 Pick 4- \$10.00

Healthy

Guacamole with Chips

Hummus & Pita

Individual Bagged Trail Mix

Seasonal Cut Fruit with Berry Yogurt Dip

Seasonal Whole Fruit

Selection Of Granola Bars

Vegetable Crudités & Dip

Salty

Assorted Bagged Chips

Assorted Nuts

Fresh Popped Popcorn

Hard Pretzels

Homemade Potato Chips

Soft Pretzels with Cheese & Mustard

Tortilla Chips & Salsa

Sweet

Assorted Candy Bars

Assorted Fresh Baked Cookies

Cheesecake Bites

Fudge Brownies

ALA CART

Granola or Breakfast Bars **\$2 each**

Assorted Candy Bars **\$3 each**

Seasonal Whole Fruit **\$3 each**

Chips, Pretzels or Tortilla Chips **\$15 pound**

Fresh Baked Cookies **\$18 dozen**

Fudge Brownies **\$18 dozen**

Hot Pretzels with Mustard & Cheese **\$18 dozen**

Mixed Nuts **\$20 pound**

Breakfast Pastries, Muffins & Bagels **\$28 dozen**

Due to fluctuating cost, food & beverage prices are guaranteed six (6) months in advance of the event.

Anything prior to six (6) months is subject to change. Revised 2/2018



Breakfast

ALL BREAKFAST BUFFETS INCLUDE:

Seasonal Sliced Fresh Fruits & Berries
Orange & Cranberry Juices
Freshly Brewed Coffee, Decaffeinated Coffee,
& International Teas

WAKE-UP CONTINENTAL **\$11.95**

Selection of Fresh Bagels, Muffins & Pastries
Cream Cheese, Jam & Butter

CLASSIC **\$15.95**

Selection of Fresh Bagels, Muffins & Pastries
Cream Cheese, Jam & Butter
Scrambled Eggs
Crisp Bacon & Breakfast Sausage Links
Breakfast Potatoes

MAYFIELD LIGHT **\$16.95**

Variety of Fruit Yogurts
Steaming Oatmeal
Brown Sugar, Toasted Granola, Dried Fruits &
Toasted Pecans
Egg White Veggie Wrap
Turkey Sausage

BETA BREAKFAST **\$18.95**

Selection of Fresh Bagels, Muffins & Pastries
Cream Cheese, Jam & Butter
Cheese Blintzes with Fruit Compote
French Toast with Maple Syrup & Butter
Eggs Strata
Crisp Bacon & Breakfast Sausage Links
Breakfast Potatoes
Assorted Cold Cereals with Milk

BREAKFAST BUFFET ENHANCEMENTS:

CEREAL **\$2.25**

Assorted Cold Cereals with Milk

VARIETY OF FRUIT YOGURTS **\$3.50**

Fruit Yogurts with Dried Fruits, Toasted
Granola, Nuts & Berries

STEAMING OATMEAL **\$4.00**

Oatmeal with Brown Sugar, Dried Cranberries &
Toasted Pecans

BREAKFAST SANDWICHES **\$4.00**

Fresh Baked Croissant, English Muffin or Flour
Tortilla with Egg, Cheese, Sausage or Ham

BELGIAN WAFFLES **\$4.00**

Belgian Waffle with Strawberry Syrup, Butter &
Whipped Cream

\$75 Chef Attendant Fee (Optional)

OMELET STATION **\$5.95**

Presented with Whole Eggs, or Egg Substitute,
Mushrooms, Tomatoes, Diced Ham, Peppers,
Cheese & Scallions

\$75 Chef Attendant Fee (Required)

SMOKED SALMON DISPLAY **\$195.00**

(*serves 25)

Presented with Capers, Tomatoes, Red Onions,
Chopped Egg, Dill Cream Cheese & Crostini's

**Buffets require a minimum of 25 guests. For events of less than 25 guests,
an additional \$50.00 small group fee will apply.*

Due to fluctuating cost, food & beverage prices are guaranteed six (6) months in advance of the event.
Anything prior to six (6) months is subject to change. Revised 2/2018



Brunch

ALL BRUNCH BUFFETS INCLUDE:

Seasonal Sliced Fresh Fruits & Berries
Selection of Fresh Bagels, Muffins & Pastries
Cream Cheese, Jam & Butter
Orange & Cranberry Juices
Freshly Brewed Coffee, Decaffeinated Coffee, & International Teas

THE SIGNATURE \$22.95

Scrambled Eggs
Crisp Bacon & Breakfast Sausage Links
Breakfast Potatoes
Field Greens with Choice of Dressings
Lemon Herb Breast of Chicken
Fresh Seasonal Vegetables
Pasta with Choice of Sauce (Alfredo or Marinara)

THE HEIGHTS \$24.95

Eggs Strata
Crisp Bacon & Breakfast Sausage Links
Mixed Greens with Choice of Dressings
Herb Roasted Breast of Chicken with Roasted Red
Pepper Cream Sauce
Seared Salmon with Lemon Caper Butter
Fresh Seasonal Vegetables
Parmesan Encrusted Red Skin Potatoes

THE VILLAGE \$26.95

Scrambled Eggs with Cheddar Cheese & Chives
Crisp Bacon & Breakfast Sausage Links
Breakfast Potatoes
French Toast with Maple Syrup & Butter
Sliced Roasted Beef with Au jus
Classic Caesar Salad with Choice of Dressings
Chicken Piccata with Lemon Caper Sauce
Fresh Seasonal Vegetables
Penne Pasta with Tomato Basil Sauce

BRUNCH ENHANCEMENTS:

CARVING BOARDS

(*serves 25)

Honey Glazed Baked Ham	\$125.00
Roasted Turkey	\$125.00
Prime Rib	\$175.00
Tenderloin of Beef	\$200.00

*served with rolls, mustard, mayonnaise & horseradish cream

\$75 Chef Attendant Fee , Required

****Buffets require a minimum of 25 guests. For events of less than 25 guests, an additional \$50.00 small group fee will apply.***



Lunch Buffets

ALL LUNCH BUFFETS INCLUDE:

Freshly Brewed Coffee, Decaffeinated Coffee, International Teas, & Iced Tea
Assorted Cookies and Fudge Brownies

DELI BUFFET \$18.95

The Deli Buffet Includes:

Mayonnaise, Dijon Mustard & Relish Platter
Seasonal Whole Fruit & Assorted Bagged Chips
Bottled Water

Choice of (1) Salad:

- ❖ Cole Slaw
- ❖ Mixed Green Salad
- ❖ Red Skin Potato Salad
- ❖ Tri Colored Tortellini Salad

Choice of (3) Pre-Made Sandwiches:

Philly Steak with Peppers & Onions
Beta Chicken Salad Sandwich
Turkey Club Croissant
Italian Sub
Buffalo Chicken Wrap
Ham & Swiss Wrap
Grilled Vegetable Wrap

OR

Build Your Own Sandwich Platter:

Black Forest Ham, Roast Beef, Genoa Salami
& Herb Roasted Turkey Breast,
Assortment of Deli Breads, Variety of Cheeses

Add additional salad \$2.00

Add soup \$3.00

SALAD BAR, SOUP & SANDWICH BUFFET \$17.95

Salad Bar Includes:

Mixed Greens, Celery, Carrots, Broccoli
Cucumbers, Tomatoes, Red Onion
Shredded Cheeses, Hard Boiled Eggs, Croutons,
Nuts, and Selection of Dressings

Choice of (1) Half Sandwich:

Beta Chicken Salad Sandwich
Turkey Club Croissant
Italian Sub
Ham & Swiss Wrap
Grilled Vegetable Wrap

Choice of (1) Soup:

Clam Chowder
Minestrone
Chicken Noodle
Italian Wedding Soup
Tomato Basil Bisque
Chicken Tortilla
Broccoli Cheddar

BETA PIZZERIA BUFFET \$19.95

Garden Salad with Choice of Dressings
Garlic Breadsticks

Pizzeria Style Pizzas (*choice of two*)

- Three Cheese & Basil
- Vegetable Deluxe
- Meat Lover-Pepperoni, Sausage & Ham
- Buffalo Chicken Ranch

**Buffets require a minimum of 25 guests. For events of less than 25 guests,
an additional \$50.00 small group fee will apply.*

Due to fluctuating cost, food & beverage prices are guaranteed six (6) months in advance of the event. Anything prior to six (6) months is subject to change. A twenty-one percent service charge and 8% state sales tax will be added to all food and beverage arrangements. Revised 2/2018



Lunch Buffets

ALL LUNCH BUFFETS INCLUDE:

Freshly Brewed Coffee, Decaffeinated Coffee, International Teas, & Iced Tea
Assorted Cookies and Fudge Brownies

MEXICAN FIESTA **\$19.95**

Mixed Green Salad with Spicy Ranch Dressing
Tortilla Chips, Hard & Soft Shells
Cilantro Lime Rice
Black Beans, Shredded Lettuce, Diced Tomatoes,
Salsa, Black Olives, Sour Cream, Shredded
Cheddar, & Guacamole
Ground Beef and Diced Chicken

BURGER BAR **\$19.95**

Cole Slaw & Pasta Salad
Lettuce, Sweet Onion, Tomato, Sautéed
Mushrooms, Blue & American Cheese, Dill Pickles
Kaiser & Pretzel Rolls
Fresh Cut Potato Chips
Juicy Half-Pound Beef Burger & Honey Bourbon
Grilled Chicken

SOUTHERN BUFFET **\$22.95**

Warm Corn Bread & Butter
Mixed Greens Salad with Choice of Dressing
Grandma's Macaroni Salad
Macaroni & Cheese
Green Beans
Country Fried Chicken
Choice Of:
BBQ Pulled Pork with Buns **OR** Baked Tilapia

LITTLE ITALY **\$22.95**

Assorted Rolls with Butter
Mixed Field Green Salad with Roasted Peppers,
Tomatoes, Cucumbers, Red Onion
with Balsamic Dressing
Fresh Tomato & Mozzarella Salad with Basil Oil
& Balsamic Glaze
Chef's Vegetable Medley
Tri-colored Tortellini with Vodka Sauce
Choice of:
Chicken Parmesan **OR** Chicken Piccata

TWO ENTRÉE HOT BUFFET **\$24.95**

Rolls & Butter
Mixed Greens Salad with Choice of Dressing
Seasonal Vegetable Medley
Roasted Red Skin Potatoes
Penne Pasta with Marinara or Alfredo Sauce

Choice of (2) Entrees:

Chicken Piccata with Lemon Caper Sauce
Grilled Chicken with Balsamic Honey Glaze
Roasted Pork Loin with a Port Reduction
Sliced Marinated Flank Steak with Fire Roasted
Onions & Bordelaise Sauce
Tilapia with Lemon Butter Sauce
Vegetable Stuffed Portobello Mushroom with
Balsamic Drizzle

**Buffets require a minimum of 25 guests. For events of less than 25 guests,
an additional \$50.00 small group fee will apply.*



Plated Lunch

SIGNATURE ENTRÉE SALADS

\$16.95

All Entrée Salads Include:

Oven Fresh Rolls & Butter | Coffee, Hot Tea & Iced Tea | Chef Select Dessert

Asian Chicken Salad

Field Greens with Teriyaki Glazed Chicken, Mandarin Oranges, Cashews, Julienne Pea Pods topped with Crisp Asian Noodles & Orange Ginger Vinaigrette

Chef's Salad

Mixed Greens with Julienne Turkey & Ham, Hard Boiled Eggs, Tomatoes, Cucumbers, Shredded Cheese & Italian Dressing

Available with Salmon \$4

Chicken Caesar Salad

Hearts of Romaine topped with Grilled Chicken Breast, Shaved Parmesan Cheese, Garlic Croutons & Classic Caesar Dressing

Available with Salmon \$4

Classic Cobb

Mixed Greens topped with Grilled Chicken Breast, Crumbled Bacon, Avocado, Hard Boiled Eggs, Diced Tomatoes, Bleu Cheese & Balsamic Vinaigrette

Grilled Chicken Delight

Field Greens topped with Seasoned Grilled Chicken, Dried Cranberries, Toasted Pecans, Goat Cheese & Raspberry Vinaigrette

PLATED SINGLE ENTRÉE

All Plated Lunch Entrees Include:

Mixed Green Salad | Selection of Dressings | Oven Fresh Rolls & Butter | Seasonal Vegetable Medley | Roasted Red Skin Potatoes | Chef's Choice of Dessert

Freshly Brewed Coffee, Decaffeinated Coffee, International Teas, & Iced Tea

Pasta Primavera **\$19.95**

Chicken Marsala with Wild Mushroom Marsala Sauce **\$21.95**

Chicken Piccata with Lemon Caper Sauce **\$21.95**

Parmesan Crusted Chicken with Garlic Butter Sauce **\$21.95**

Roasted Pork Loin with a Port Reduction **\$21.95**

Baked Tilapia with Lemon Butter Sauce **\$24.95**

Fresh Atlantic Salmon with Balsamic Honey Glaze **\$24.95**

Strip Sirloin with Port-Wine Demi-Glaze **\$25.95**



Displayed Hors D'oeuvres

CRUDITÉS DISPLAY \$3.25

Market Fresh Vegetables & Assorted Dips
(per person)

SEASONAL FRUIT DISPLAY \$3.95

Seasonal Fresh Fruits & Berries with Yogurt Dip

DOMESTIC CHEESE DISPLAY \$4.25

Assorted Crackers and House Made Crostinis
*Upgrade to Imported Cheese Display for an additional
\$2.00 per person*

ANTI PASTO DISPLAY \$5.95

CAPRESE DISPLAY \$5.95

Seasonal
Tomato, Basil & Fresh Mozzarella Display with a
Pesto Drizzle

JUMBO SHRIMP COCKTAIL \$5.95

Lemon Wedges & Cocktail Sauce
(3 pieces per person)

SUSHI ROLL DISPLAY \$13.95

California, Spicy Tuna, Vegetable & Crab served with
Wasabi Ginger & Soy Sauce
(4 pieces per person)

COMBINATION PLATTER \$8.00

Crudités, Seasonal Fruit and Domestic Cheese
Display

DIPS

Served with variety of breads, crackers and chips
Serves 25

Olive Tapenade **\$50.00**

Hot Buffalo Chicken Dip **\$60.00**

Hummus with Olives & Red Peppers **\$60.00**

Hot Spinach Artichoke Dip **\$75.00**



Passed Hors D'oeuvres

Priced per 50 pieces

COLD HORS D'OEUVRES

Bruschetta with Artichoke & Feta	\$55.00
Tarragon Chicken Salad in Phyllo Shell	\$55.00
Tomato, Mozzarella & Basil Skewer	\$65.00
Mediterranean Antipasto Skewer	\$70.00
Fruit Skewers with Berry Yogurt Dip	\$75.00
Prosciutto Wrapped Asparagus	\$75.00
Mini Shrimp Shooter with Cocktail Sauce	\$80.00
Smoked Salmon Canapés with Caper Cream Cheese	\$80.00

HOT HORS D'OEUVRES

Italian Stuffed Mushrooms with Spinach Florentine	\$55.00
Pigs in a Blanket	\$55.00
Raspberry BBQ Meatballs	\$55.00
Spanakopita	\$58.00
Edamame Potstickers with Sesame Sauce	\$60.00
Mini Potato Pancakes with Sour Cream	\$60.00
Raspberry & Brie en Croute	\$60.00
Vegetable Spring Rolls with Sweet Thai Chili	\$75.00
Chicken Satay with Thai Peanut Sauce	\$70.00
Coconut Chicken with Sweet & Sour Sauce	\$70.00
Beef Teriyaki Skewers	\$75.00
Beef Wellington	\$75.00
Crab Cakes with Tarragon Aioli	\$75.00
BBQ Bacon Wrapped Scallops	\$80.00
Shrimp Tempura with Sweet Thai Chili	\$80.00



Dinner Buffet

ALL DINNER BUFFETS INCLUDE:

Freshly Brewed Coffee, Decaffeinated Coffee, International Teas, & Iced Tea

TEX MEX

\$29.95

Mixed Greens with Cucumbers, Roasted Red Pepper & Sweet Onion with Chipotle Ranch
Black Bean & Corn Salad with Spice Black Beans, Sweet Corn, Red Peppers & Cilantro Vinaigrette
Oven Fresh Rolls & Butter
Chipotle Marinated Flank Steak
Tequila Lime Breast of Chicken
Spanish Rice
Seasonal Vegetables
Cinnamon Churros with Chocolate Dipping Sauce

ITALIAN FEAST

\$29.95

Fresh Tomato Basil & Mozzarella Salad with Balsamic Drizzle
Garlic Breadsticks
Penne Pasta with Classic Marinara **OR** Pesto Sauce
Parmesean Crusted Chicken topped with Garlic Butter Sauce
Pan Baked Sole with Lemon Caper & Italian Suace
Oven Roasted Red Skin Poatoes tossed with Classic Italian Seasonings Haricouvert
Cannoli's & Tiramisu

SOUTHERN BUFFET

\$29.95

Mixed Green Salad with Tomatoes, Cucumber & Carrots
Choice of Dressings
Warm Corn Bread & Butter
Grandma's Potato Salad
Country Fried Chicken
BBQ Pulled Pork **OR** Shredded Beef **OR** Baked Tilapia
Macaroni & Cheese
Green Beans
Peach Cobbler with Vanilla Ice Cream



Dinner Buffet

TWO ENTRÉE BUFFET \$39.95

Freshly Brewed Coffee, Decaffeinated Coffee, International Teas, & Iced Tea

Dinner Rolls & Butter

Chef Select Dessert

CHOICE OF (2) SALADS

Seasonal Mixed Green Salad

Classic Caesar

Baby Spinach Salad

Greek Salad

Sliced Fruit Display

Pasta Salad

Caperese Display

Grilled Vegetable Display

CHOICE OF (1) STARCH

Au Gratin Gruyere Potatoes

Rosemary Roasted Red Skins

Garlic Mashed Potatoes

Yukon Gold Parmesan

Rice Pilaf

CHOICE OF (1) PASTA

Penne with Marinara

Alfredo with Broccoli Fettuccini

Pesto with Bowtie

CHOICE OF (1) VEGETABLE

Green Beans Almondine

Asparagus with Lemon Zest

California Blend

Green Beans with Baby Carrots

CHOICE OF (2) ENTEES

Vegetable Stuffed Mushrooms

Breaded Eggplant

Grilled Chicken with Fresh Herbs & Butter

Chicken Piccata

Chicken Marsala

Parmesan Crusted Chicken with Garlic Cream Sauce

Roasted Pork Loin with Port Reduction

Herb Crusted Sliced Prime Rib with Horseradish & Au Jus

Roasted New York Strip Loin with Merlot Reduction

Fresh Catch of the Day



3 Course Plated Dinner

PLATED DINNER

Choice of Salad: Mixed Greens, Caesar, Baby Spinach or Mesclun Greens
Oven Fresh Rolls & Butter | Seasonal Vegetable Medley | Roasted Red Skin Potatoes
Chef's Choice of Dessert
Freshly Brewed Coffee, Decaffeinated Coffee, International Teas, & Iced Tea

SEAFOOD

Lump Crab Cake \$38.95
Lightly breaded & seared with Chef's Specialty Sauce

Pan Seared Atlantic Salmon \$39.95
with Balsamic Honey Glaze

Tilapia Roulade \$35.95
with Champagne Sauce

VEGETARIAN

Vegan & Gluten Free Stir-fry \$26.95

Vegetable Stuffed Mushroom \$26.95

POULTRY

Chicken Piccata \$28.95
Lightly floured then sautéed in a lemon caper sauce

Chicken Marsala \$28.95
with wild mushroom marsala sauce

BEEF

Sliced Strip Loin \$37.00
Slow roasted served with cracked pepper burgundy sauce

Sliced Prime Rib \$40.00
Herb crusted, roasted with horseradish merlot au jus

DUETS

Filet Sirloin & Chicken Breast \$40.00
Filet sirloin with merlot sauce & stuffed breast of chicken alfredo with spinach & boursin cheese

Filet of Beef & Salmon \$41.00
*Filet of beef with classic béarnaise sauce * & gilled salmon with cucumber dill sauce*

Filet of Beef & Scampi \$44.00
Filet of beef with roasted wild mushrooms & 3 jumbo scampi with garlic wine sauce



Dessert

PLATED DESSERT

Key Lime Pie	\$5.95
Tiramisu	\$5.95
Flourless Chocolate Cake	\$5.95
Chocolate Molten Cake	\$5.95
Apple Dumpling	\$5.95
Classic New York Cheesecake	\$5.95

PLATTERS & STATIONS

Cookies & Brownies	\$4.95
Assorted Pastry Platter <i>5 pcs per person</i> <i>Assorted petit fours, miniature pastries, mini cheesecakes</i>	\$6.95
European Delight <i>5 pcs per person</i> <i>Assorted baklava, butter cookies, kolacky, lemon bars & nut pastries</i>	\$6.95
Make Your Own Sundae <i>Vanilla ice cream with chocolate & caramel sauces, maraschino cherries, sprinkles & whipped cream</i>	\$6.95
Beignet Station	\$8.95



Bar Service

CONSUMPTION / CASH

*Bartender fee of \$75 per bartender

Call Brands of Liquor \$6.00 per glass
Smirnoff | Beefeaters | Bacardi | J & B
Canadian Club | Jim Beam | Sauza

Premium Brands of Liquor \$8.00 per glass
Absolut | Tanqueray | Captain Morgan
Dewar's | Crown Royal | Jack Daniels | Cuervo

Cordials \$9.00 per glass
Kahlua | Disaronno | Bailey's

House Wine \$30 per bottle | \$6.00 per glass
Chardonnay | White Zinfandel | Merlot
Cabernet Sauvignon

Domestic Beer (choice of 2) \$5 per bottle
Budweiser | Bud Light | MGD | Miller Lite | O'Douls

Premium Beer (choice of 2) \$6 per bottle
Heineken | Corona | Sam Adams | Amstel Light Great
Lakes Dortmund Gold | Coors Light

Soft Drinks \$2 per drink
Coca-Cola Soft Drinks

House Champagne \$30 per bottle

Non-Alcoholic Punch \$30 per gallon

Champagne Punch \$60 per gallon

OPEN BAR PACKAGES

*Bartenders included in bar packages

Call Package

Call Brands of Liquor | House Wines | Premium Beer |
Domestic Beer | Soft Drinks
\$15.00 First Hour
\$5.00 Each Additional Hour (*priced per person)

Premium Package

Premium Brands of Liquor | House Wine | Premium
Beer | Domestic Beer | Soft Drinks
\$20.00 First Hour
\$6.00 Each Additional Hour (*priced per person)

Beer & Wine Package

House Wine | Premium Beer | Domestic Beer | Soft
Drinks
\$13.00 First Hour
\$5.00 Each Additional Hour (*priced per person)

