

EVENTS MENU





SCOTTSDALE MARRIOTT OLD TOWN SUITES

7325 E. 3rd Avenue. Scottsdale, AZ 85251 T. 480.945.1550

TABLE OF CONTENTS

Breakfasts	2-4
Beverage Service & Enhancement	s5
Themed Breaks	6-7
Meeting Packages	8
Lunches	9-12
Hors D'oeuvres	13
Action & Carving Stations	14
Station Displays	15
Dinners	16-18
Bars & Wine List	19-20
Audio Visual	21



CONTINENTAL BREAKFAST BUFFET

SUNRISE CONTINENTAL \$27.00 PER PERSON

Seasonal Sliced Fruit & Fresh Berries

Freshly Baked Breakfast Breads & Pastries: Served with Butter, Marmalade & Assorted Jams

Fresh Bagels & Cream Cheese

Selection of Chilled Fruit Juices

Starbucks Regular & Decaf Coffee

Selection of Hot Tazo Teas

DELUXE CONTINENTAL \$33.00 PER PERSON

Seasonal Sliced Fruit & Fresh Berries

Freshly Baked Breakfast Breads & Pastries: Served with Butter, Marmalade & Assorted Jams

Fresh Bagels & Cream Cheese

Hot Oatmeal and Toppings Bar with Brown Sugar, Honey, Golden Raisins & Sliced Almonds

Strawberry Greek Yogurt

Selection of Individually Boxed Cereal

Selection of Chilled Fruit Juices

Starbucks Regular & Decaf Coffee

Selection of Hot Tazo Teas



HOT BREAKFAST BUFFETS

10 Person Minimum

SCOTTSDALE BREAKFAST BUFFET

\$40.00 PER PERSON

Seasonal Sliced Fruit & Fresh Berries

Selection of Individually Boxed Cereal: Served with Skim. Low Fat & 2% Milk

Freshly Baked Breakfast Breads: Served with Butter, Marmalade & Assorted Jams

Fresh Bagels & Cream Cheese

Scrambled Eggs with Savory Herbs

Breakfast Potatoes with Roasted Red Peppers & Onions

Crispy Applewood Smoked Bacon

Choice of Turkey Jalapeño or Traditional Sausage Links

Selection of Chilled Fruit Juices

Starbucks Regular & Decaf Coffee

Selection of Hot Tazo Teas

SUITES HEALTHY STATION

\$43.00 PER PERSON

Assorted Kashi & Kind Breakfast Bars

Sliced Seasonal Fruit & Fresh Berries

Granola & Yogurt Parfait

Mini Egg White Frittatas with Seasonal Vegetables

Hot Oatmeal with Toppings Bar: Brown Sugar, Honey, Golden Raisins & Sliced Almonds

Selection of Chilled Fruit Juices

Starbucks Regular & Decaf Coffee

Selection of Hot Tazo Teas

SOUTHWEST BREAKFAST BUFFET

\$45.00 PER PERSON

Seasonal Sliced Fruit & Fresh Berries

Selection of Individually Boxed Cereal: Served with Skim, Low Fat & 2% Milk

Freshly Baked Breakfast Breads: Served with Butter, Marmalade & Assorted Jams

Fresh Bagels & Cream Cheese

Choice of two of the following Breakfast Burritos:

- Southwest Vegetables Egg & Cheese
- Egg & Cheese
- Chorizo & Cheese

Served with Salsa Verde, Pico De Gallo & Sour Cream

Chipotle Breakfast Potatoes

Crispy Applewood Smoked Bacon

Choice of Turkey Jalapeño or Traditional Sausage Links

Selection of Chilled Fruit Juices

Starbucks Regular & Decaf Coffee

Selection of Hot Tazo Teas

25% Taxable Service Charge and applicable State Sales Tax will be added to all food and beverage A minimum of 10 guests is required or a \$5.00 per person fee will be incurred



PLATED BREAKFAST

10 Person Minimum

ALL AMERICAN \$30 PER PERSON

Fresh Orange Juice & Starbucks Coffee

Freshly Baked Breakfast Breads: Served with Butter, Marmalade & Assorted Jams

Scrambled Eggs with Savory Herbs

Breakfast Potatoes with Roasted Red Peppers & Onions

Crispy Applewood Smoked Bacon

Choice of Turkey Jalapeño or Traditional Sausage Links

BRIOCHE FRENCH TOAST \$30 PER PERSON

Fresh Orange Juice & Starbucks Coffee

Crispy Applewood Smoked Bacon

Choice of Turkey Jalapeño or Traditional Sausage Links

ENHANCEMENTS

Hot Oatmeal with Toppings Bar: Brown Sugar, Honey, Golden Raisins, Sliced Almonds- \$8 Per Person

Egg, Bacon & Cheddar Croissant Sandwich-\$5 each

Egg, Sausage & Cheddar Croissant Sandwich-\$5 each

Egg, Ham & Cheddar Croissant Sandwich-\$5 each

Quiche Lorraine: Bacon & Swiss- \$5 Per Person

Bagels, Lox & Cream Cheese- \$10 Per Person

Yogurt & Homemade Granola Parfait- \$5 Per Person

Fruit Platter Served Family Style \$5 Per Person

BREAKFAST BURRITOS \$5 EACH

Egg & Cheese

Bacon, Egg & Cheese

Chorizo, Egg & Cheese

Southwest Vegetables Egg & Cheese

ACTION STATIONS

Chef Attendant Required \$125 Fee

PANCAKE STATION \$12 PER PERSON

Buttermilk Batter

Toppings: Blueberries, Bananas, Chocolate Chips, Sliced Almonds

Served with Warm Maple Syrup & Berry Compote

OMELET STATION \$12 PER PERSON

Seasonal Vegetables

Chef's selection of Breakfast Meats & Cheeses

25% Taxable Service Charge and applicable State Sales Tax will be added to all food and beverage

A minimum of 10 guests is required for plated or a \$3.00 per person fee will be incurred



BEVERAGE SERVICE

HALF DAY CONTINUOUS BEVERAGE SERVICE \$20 PER PERSON

Starbucks Coffee: Regular & Decaffeinated

Hot Tazo Tea Service

Assorted Pepsi Products

VASA VIP Water

FULL DAY CONTINUOUS BEVERAGE SERVICE \$31 PER PERSON

Starbucks Coffee: Regular & Decaffeinated

Hot Tazo Tea Service

Assorted Pepsi Products

VASA VIP Water

ENHANCEMENTS & A LA CARTE OPTIONS

Starbucks Coffee \$70 Per Gallon

Flavored Coffee Syrups: Vanilla, Caramel & Hazelnut \$4 Per Person

Tazo Iced Tea \$50 Per Gallon

Fresh Assorted Juices \$12 per Carafe

Naked Fruit Juices \$3 Per Person

Assorted Pepsi Products \$4 Each

VASA VIP Bottled Water \$4 Each

Bottled Fruit Juices \$4 Each

Red Bull Energy Drink \$6 Each



THEMED BREAKS

OUT OF THIS WORLD DONUT BAR \$15 PER PERSON

Locally Supplied from Alien Donut Shop

Starbucks Regular & Decaf Coffee

Selection of Chilled Milks

FRUIT BREAK \$20 PER PERSON

Sliced Seasonal Fruit & Fresh Berries

Yogurt Parfaits

Chocolate Covered Strawberries

TRAIL MIX BREAK \$16 PER PERSON

Make Your Own Trail Mix

- Roasted Peanuts
- Cashews
- Sunflower Seeds
- Candied Walnuts
- Cranberries
- Banana Chips
- White Chocolate Chips
- M&Ms

CAFFEINE & ENERGY BREAK \$26 PER PERSON

Starbucks Double Shots

Starbucks Cold Brews

Bottled Starbucks Frappuccino

Rockstar Energy Drinks

Red Bull Energy Drinks

THE HEALTH NUT BREAK \$20 PER PERSON

Assorted Greek Yogurts

Dried Fruits

Walnuts & Sliced Almonds

Assorted Mini Naked Juices

MILK & COOKIES BREAK \$18 PER PERSON

Freshly Baked Cookies

Brownie Bites

Blondie Bars

Selection of Chilled Milks



THEMED BREAKS- Continued

AFTERNOON DIP BREAK \$22 PER PERSON

Hummus Trio:

Roasted Red Pepper

Cilantro Jalapeño

Traditional

Fresh Vegetable Crudité & Olives

SOUTHWEST BREAK \$20 PER PERSON

Tri-Colored Tortilla Chips

Pico De Gallo Salsa

Salsa Verde

Handmade Guacamole

Chorizo Bourbon Queso Fundido

ICE CREAM BREAK \$20 PER PERSON

Selection of:

- Ice Cream Sandwiches
- Yogurt Bars
- Dove Bars
- Fruit Bars
- Drumsticks

A LA CARTE BREAK OPTIONS

Assorted Breakfast Breads \$36 Per Dozen

Coffee Cake- \$36 Per Dozen

Cinnamon Rolls-\$36 Per Dozen

Assorted Cookies \$36 Per Dozen

Freshly Baked Brownies \$36 Per Dozen

Assorted Granola Bars- \$36 Per Dozen

Yogurt & Homemade Granola Parfait- \$5 Per Person

Fruit Platter Served Family Style- \$5 Per Person



MEETING PACKAGES

BOXED LUNCH MEETING PACKAGE \$75 PER PERSON

Breakfast: Sunrise Continental Breakfast Buffet

Mid-Morning Snack Break: Sliced Seasonal Fruit, Granola, & Energy Bars

Boxed Lunches:

Choice of Sandwich: Select Three options

Cured Country Ham

Sliced Roasted Turkey Breast

Roast Beef

Grilled Lemon Chicken Breast

Portobello Mushroom

*Gluten Free Bread available upon request + \$2

Continuous Beverage Service

PREMIUM MEETING PACKAGE \$120 PER PERSON

Breakfast: Deluxe Continental Buffet

Mid Morning Snack Break: Sliced Seasonal Fruit, Granola, & Energy Bars

Choice Lunch Buffet: Deli, Panini, Salad, or Italian

Choice of Afternoon Break: Cookies & Milk or Frozen Treats Break

Continuous Beverage Service

MEETING PACKAGE BREAK ENHANCMENTS

Build Your Own Trail Mix - Additional \$4 Per Person

Signature Popcorn: Rosemary-Parmesan & Tuxedo- Additional \$4 Per Person

MARRIOTT

PLATED LUNCHES

10 Person Minimum

Luncheon Includes Fresh Rolls, a Choice of Starter, Choice of Entrée & Choice of Dessert

A minimum of 10 guests is required or a \$3.00 per person fee will be incurred

STARTER SELECTIONS

Tomato Bisque Southwest Corn Chowder Minestrone Soup Panzanella Salad Wedge Salad

ENTREE SELECTIONS COBB SALAD \$28 PER PERSON

Romaine Lettuce with Grilled Chicken
Egg

-99

Blue Cheese Crumbles

Tomatoes

Avocado

Crisp Bacon

Ranch Dressing

CAESAR SALAD \$28 PER PERSON

Romaine Lettuce with Grilled Chicken
Parmesan Cheese
Croutons
Caesar Dressing

STRAWBERRY GOAT CHEESE SALAD \$28 PER PERSON

Romaine Lettuce with Grilled Chicken
Strawberry
Candied Walnuts
Goat Cheese
Strawberry Dressing

PICCATA CHICKEN \$30 PER PERSON

Arugula
Tomatoes & Caper Butter
Fingerling Potatoes

PAN SEARED SALMON FILLET \$31 PER PERSON

Warm Green Bean & Potato Salad with Mustard Vinaigrette
Toasted Quinoa with Roasted Corn

DESSERT SELECTIONS

Freshly Baked Cookies & Brownies
Cheesecake
Key Lime Pie



LUNCH BUFFETS

10 Person Minimum

SUITES DELI BUFFET \$40 PER PERSON

Soup: Choice of Tomato Bisque, Chicken Corn

Chowder, and Minestrone

Salads: Choice of Two

Mixed Green Salad

Caesar Salad

Roasted Fingerling Potato Salad

Fruit & Mint Salad Italian Farro Salad Assorted Breads & Cheeses

*Gluten Free Bread available upon request + \$2

Proteins: Choice of Three Sliced Turkey Breast

Sliced Roast Beef with Horseradish

Sliced Country Ham

Grilled Lemon Chicken Breast

Corned Beef Grilled Portobello

Sweet Ending:

Cookies Brownie Bites Blondie Bars

BBQ LUNCH BUFFET \$55 PER PERSON

Sweet Cornbread Muffins

Wedge Salad

Picnic Potato Salad Macaroni & Cheese

Charred Corn on the Cob

BBQ Pulled Pork
Barbeque Chicken

Apple Tart

All lunch buffets include Iced Tea & Water Station

A minimum of 10 guests is required or a \$5.00 per person fee will be incurred

SOUTHWEST LUNCH BUFFET \$53 PER PERSON

Tortilla Soup

Jalapeño Corn Muffins

Tri Colored Tortilla Chips

Sonoran Salad

Cheese Enchiladas

Spanish Rice

Corn Eloté

Sautéed Southwest Vegetables

Tequila Marinated Chicken Fajitas

Marinated Grilled Beef Fajitas

Tequila Marinated Shrimp +\$6 PP

Bunnuelos & Churros

ITALIAN LUNCH BUFFET \$46 PER PERSON

House Made Soup

Caprese Salad: Local Heirloom Tomatoes, Fresh Mozzarella, Basil, Olive Oil & Balsamic Reduction

Grilled Seasonal Vegetables & a Variety of Olives

Mixed Greens Salad

Garlic and Herb Focaccia Bread Basket

Chicken Parmesan

Grilled Herb Marinated Flank Steak

Tiramisu

FRENCH INSPIRED BUFFET \$55 PER PERSON

French Onion Soup

Niçoise Salad

Chicken Cordon Bleu

Salmon Beurre Blanc

Potato Croquette

Au Gratin Cauliflower

Crème Brûlée



LUNCH BUFFETS - CONTINUED

10 Person Minimum

MARKET FRESH SALAD BUFFET \$43 PER PERSON

Soup:

Chef's Creative Soup of the Day

Build Your Own Salads:

Fresh Mixed Greens

Spinach Kale

Toppings:

Kalamata Olives

Cucumber

Cherry Tomatoes

Shaved Carrots

Golden Raisins

Roasted Corn

Chopped Jicama

Chopped Bacon
Bleu Cheese Crumbles

Candied Walnuts

Sunflower Seeds

Herb Croutons

Feta Cheese

Parmesan Cheese

Dressings:

Ranch, Caesar or Balsamic Vinaigrette

Proteins: Choice of Two
Dry Rubbed Chicken Breast

Sliced Flank Steak

Chopped Roasted Turkey

Cajun Rubbed Shrimp (+ \$2 per person)

Breads:

Grilled Pita

Assorted Rolls

Desserts:

Miniature Pastries & Season's Best Berries

PANINI LUNCH BUFFET \$45 PER PERSON

Soup of the Day

Wedge Salad Station

Mixed Fruit & Mint Salad

Panini Choices: please select two from the fol-

lowing

Turkey Breast, Spinach & Cheddar

Cheese

Grilled Chicken, Sundried Tomatoes &

Mozzarella

Portobello Mushrooms & Provolone

Cheese

Roast Beef, Swiss & Horseradish aioli

Ham & Cheddar

Tomato, Mozzarella & Basil

Assorted Dessert

Cookies

Cheesecake

Bourbon Banana Bread Pudding

All lunch buffets include Iced Tea & Water Station

A minimum of 10 guests is required or a \$5.00 per person fee will be incurred



BOXED LUNCHES

BOXED LUNCH \$36 PER PERSON

Orzo Pasta Salad

Assorted Chips

Fresh Grapes

Freshly Baked Cookie

Bottle of Water

Choice of Sandwich: Select Three options

Cured Country Ham

Sliced Roasted Turkey Breast

Roast Beef

Grilled Lemon Chicken Breast

Portobello Mushroom

*Gluten Free Bread available upon request + \$2

Add Pepsi Products + \$4



HORS D'OEUVERS

Minimum Order 25 pieces

HOT HORS D'OEUVRES \$7 Per Piece

Buffalo Chicken Bites with Ranch
Southwest Chicken Quesadillas
Chipotle Chicken & Jalapeno Cream Cheese on a Wonton Crisp
Crispy Mac n' Cheese Balls
Lump Crab Cake with Remoulade Sauce
Bacon Wrapped Scallops
Spanakopita
Florentine Mushroom Caps
Crispy Boursin Cheese Balls
Black Bean Empanada

COLD HORS D'OEUVRES \$7 Per Piece

Roast Beef with Horseradish Sauce on a Crostini
Antipasto Stack
Shrimp Cocktail Shooters
Traditional Tomato Bruschetta
Artichoke, Sun-Dried Tomato & Kalamata Olive Tapenade on a Toasted Baguette
Brie Cheese with Blackberry Chutney on Wonton Crisp
Edamame, Roasted Corn Relish and Goat Cheese



ACTION STATIONS & CARVING STATIONS

RISOTTO STATION \$24 PER PERSON

Roasted Mushroom, Asparagus, Shrimp, Peas & Spinach

STREET TACO STATION \$24 PER PERSON

Beef Short Rib- Tomatillo, Cotija Cheese

Grilled Mahi with Mango Salsa

Chicken- Avocado, Roasted Corn, Crema

Sides Include: Refried Beans & Eloté with Cotija Cheese, Lime, Mayo

CHEF STAN'S SIGNATURE SLIDER STATION \$26 PER PERSON

Pulled Short Rib- Smoked Gouda Cheese, Blueberry Marmalade, Brioche Bun BBQ Pulled Pork- Pineapple

Buffalo Chicken with Blue Cheese Crumbles

FARMERS MARKET CRUDITE DISPLAY \$12 PER PERSON

Fresh Baby Carrots, Broccoli, Cherry Tomatoes, Celery & Sugar Snap Peas Avocado Ranch & Balsamic Dressing

CARIBBEAN KABOB GRILLING STATION

Jerk Chicken \$18.00 per person
Coconut Shrimp \$22.00 per person
Lime Beef \$25.00 per person
Selection of all Three \$35.00 per person
Sides include Pineapple Coconut Rice

CARVING STATION

Prime Rib \$500- Serves 20 guests

Horseradish Cream, Red Wine Reduction & Brioche Rolls

Roasted Bone in Turkey Breast \$340- Serves 20 guests

Served with Gravy and Petite Rolls

Honey Glazed Ham \$250- Serves 20 guests

Served with Mustard Glaze and Cheesy Grits

\$125 Station Attendant Fee per 50 Guests



STATION DISPLAYS

SONORAN CHIPS & SALSA DISPLAY \$10 PER PERSON

Tricolored Chips, Homemade Salsa Fresca, Fire Roasted Salsa Homemade Fresh Guacamole

ARTISAN CHEESE & BREAD DISPLAY \$18 PER PERSON

Variety of International & American Artisan Cheeses Selection of Fresh & Dried Fruit, Crackers & French Baguettes

CHARCUTERIE DISPLAY \$22 PER PERSON

Thinly Sliced Prosciutto, Genoa Salami & Soppressata Assorted Artisan Cheeses

Olives

Artichoke Hearts

Char Roasted Red Peppers

Marinated Sun-Dried Tomatoes

Sliced Italian Bread and Focaccia



PLATED DINNER

ALL PLATED DINNERS INCLUDE:

Choice of Starter and Dessert

Fresh Rolls, Starbucks Coffee, and Iced Tea

STARTERS: Choice of One

FRESH CAPRESE SALAD: Local Heirloom Tomatoes, Fresh Mozzarella, Basil, Olive Oil, Balsamic

Reduction, Sea Salt & Cracked Pepper

CUCUMBER SALAD: Candied Walnuts & Strawberry Garnish, Cucumber & Balsamic Vinaigrette

CAESAR SALAD: Romaine Lettuce, Cherry Tomatoes, Parmesan & Caesar Dressing

WEDGE SALAD: Bacon, Cherry Tomatoes, Bleu Cheese Crumbles & Buttermilk Ranch Dressing

BOSTON BABY LETTUCE SALAD: Kalamata Olives, Pickled Red Onions, Cherry Tomatoes, Feta Cheese

& Balsamic Vinaigrette

ENTREES: Choice of One

Additional \$5 per person for more than 1 entrée selection. No more than 3 entrée selections.

Wild Mushroom Ravioli: Basil Parmesan Cream Sauce | \$45

Herb Seared Chicken Breast: Garlic Mashed Potatoes, Maple & Mushroom Jus | \$56

Creole Chicken Stack: Creole Rubbed Chicken Breast, Shrimp, Asparagus, Garlic Mashed Potatoes Creole

Cream Sauce | \$70

Mahi Mahi: Lemon Cream Sauce & Grilled Squash Variety | \$63

Grilled Tequila Lime Salmon: Southwest Quinoa, Eloté & Southwest Chimichurri | \$63

Copper City Short Rib: Served with Buttermilk Mashed Potatoes & Seasonal Market Vegetables | \$73

Char Grilled Bone-in Ribeye: Bourbon Bacon Brussels Sprouts & Roasted Fingerling Potatoes | \$75

Horseradish Crusted Filet Mignon: Wild Mushroom Demi Glaze, Cauliflower Au Gratin & Honey Glazed

Carrots | \$86

DESSERT SELECTION: Choice of One

Chocolate Pyramid Cake

Seasonal Sorbets

Cheesecake

Key Lime Pie



DINNER BUFFET

Dinner Includes Coffee and Iced Tea

TWO ENTREES: \$70 THREE ENTREES: \$82

SALAD SELECTION: Choice of Two

Spinach Salad: Spinach, Bacon & Egg with Mustard Vinaigrette

Garden Salad: Tomatoes, Croutons, Ranch Dressing, Balsamic Vinaigrette & Red Wine Vinaigrette **Caesar Salad:** Crisp Romaine Lettuce, Shaved Parmesan Cheese, Crunchy Croutons & Traditional

Caesar Dressing

Pearl Couscous Salad: Served with Roasted Vegetables **Fingerling Potato Salad:** Served with Mustard Vinaigrette

ENTRÉE SELECTIONS

Roasted New York Strip Steak, Port Wine Reduction

Chicken Cordon Bleu

Herb Crusted Pork Loin, California Fig Reduction

Pan Seared Salmon, Lemon Beurre Blanc

Wild Mushroom Ravioli, Basil Parmesan Cheese Sauce

SIDES: Choice of Three

Roasted Fingerling Potatoes

Calabacitas: Spanish Squash Medley

Bourbon Bacon Brussel Sprouts

Sour Cream and Chive Mashed Potatoes

Truffle Cream Orecchiette

Potatoes Au Gratin

DESSERT SELECTION: Choice of Two

Chocolate Pyramid Cake

Seasonal Sorbets

Cheesecake

Key Lime Pie



DESSERT ENHANCEMENTS

COOKIE & BROWNIE STATION \$10 PER PERSON

Chocolate Chunk
Peanut Butter
Sugar
Oatmeal Raisin
Decadent Salted Caramel Fudge Brownies

PIE STATION \$15 PER PERSON

Key Lime Pie
Pecan Pie
Berry Cobbler
Cheesecake

BANANAS FOSTER FLAMBE STATION \$20 PER PERSON

Station Requires One Chef Attendant \$125.00 per 100 Guests

Fresh Bananas Cooked in Brown Sugar, Cinnamon

Banana Liqueur Triple Sec and Orange Juice Flambéed with Rum

Served over Vanilla Ice Cream

MINI TART STATION \$20 PER PERSON

Apple Tart
Berry Blossom Tart
Chocolate Tart
Key Lime Tart
Fresh Fruit Tart



BARS

Requires one bartender per 75 guests at \$150.00 for up to three Hours

Hosted Bar

Cash Bar

Premium Bar	\$10.00 per drink
Luxury Bar	\$11.00 per drink
Domestic & Non-Alcoholic Beer	\$6.00 per drink
Imported Beer	\$7.00 per drink
Craft Beer	\$7.00 per drink
House Wines	\$8.00 per glass
Assorted Pepsi Soft Drinks	\$5.00 per drink
Vasa Bottled Water	\$5.00 per drink
Pellegrino Sparkling Water	\$5.00 per drink
Cordials	\$10.00 per drink

Premium Bar	\$10.00 per drink
Luxury Bar	\$11.00 per drink
Domestic & Non-Alcoholic Beer	\$7.00 per drink
Imported Beer	\$8.00 per drink
Craft Beer	\$8.00 per drink
House Wines	\$9.00 per glass
Assorted Pepsi Soft Drinks	\$6.00 per drink
Vasa Bottled Water	\$6.00 per drink
Pellegrino Sparkling Water	\$6.00 per drink
Cordials	\$11.00 per drink

PREMIUM BAR

- Liquor- Beefeater Gin, Canadian Club Whiskey, Cruzan Aged Light Rum, Dewar's White Label Scotch, Jim Beam White, Label Bourbon, Jose Cuervo Tradicional Silver Tequila, Hennessy VS, Smirnoff Vodka
- Wine- Magnolia Grove by Chateau St. Jean
- Beer Budweiser, Michelob Ultra, Bud Light, Blue Moon, Samuel Adams, Corona Extra, Heineken
- Local / Craft Rotating Selection

LUXURY BAR

- Liquor Tanqueray Gin, Jack Daniels Tennessee Whiskey, Canadian Club Whiskey, Bacardi Superior Rum, Captain Morgan Original Spiced Rum, Dewar's White Label, Marker's Mark Bourbon, 1800 Silver Tequila, Hennessy Privilege VSOP, Absolut Vodka,
- Wine- Magnolia Grove by Chateau St. Jean
- Beer Budweiser, Michelob Ultra, Bud Light, Blue Moon, Samuel Adams, Corona Extra, Heineken
- Local / Craft Rotating Selection



WINE LIST

SPARKLING	
La Marca Prosecco, Veneto, Italy, NV	30
Seguar Viduas, Brut Cava, "Aria", Catalonia, Spain, NV	34
Mumm Napa "Brut Prestige", Napa Valley, California	66
Moet & Chandon "Imperial", France	120
SWEET/ BLUSH	
Magnolia Grove by Chateau St. Jean, Rose, California	34
Chateau Ste. Michelle Riesling, Washington	30
WHITE	
Magnolia Grove by Chateau St. Jean, Pinot Grigio, California	34
CasaSmith, Pinot Grigio, "VINO" Ancient Lakes, Washington, USA	38
Sea Pearl, Sauvignon Blanc, Marlborough, New Zealand	38
Provenance Sauvignon Blanc Napa Valley, California	50
Magnolia Grove by Chateau St. Jean, Chardonnay, California	34
J Lohr Estates Chardonnay, 11 Riverstone, Monterey, California, USA	38
Chateau St. Jean Chardonnay, North Coast, California	36
Meiomi, Chardonnay, Monterey, Sonoma, Santa Barbara, California, USA	50
Sonoma Cutrer "Russian River Ranches" Chardonnay, Sonoma Coast	50
Kenwood Vineyards, Chardonnay, "Six Ridges", Russian River Valley, CA	54
Cakebread Cellars, Chardonnay, Napa Valley, CA	100
RED	
Line 39, Pinot Noir, California, USA	38
Erath, Pinot Noir, Oregon, USA	46
Mohua Wines, Pinot Noir, Central Otago, New Zealand	68
Chalk Hill, Pinot Noir, Sonoma Coast, CA	62
Alamos, Malbec, Mendoza, Argentina	32
Magnolia Grove by Chateau St. Jean, Merlot, California	34
J. Lohr Estates, Merlot, "Los Osos", Paso Robles, CA	34
Canoe Ridge Vineyard, Merlot, "The Expedition", Horse Heaven Hills, WA	46
Raymond Vineyards, Merlot, "Reserve Selection", Napa Valley, CA	95
Magnolia Grove by Chateau St. Jean, Cabernet Sauvignon, California	34
Avalon, Cabernet Sauvignon, California	38
Columbia Crest "H3" Cabernet Sauvignon, Horse Heaven Hills	42



AV MENU

LCD Projectors \$350.00 each per day
Projector Screen \$75.00 each per day

Portable 60" LED Monitor \$400.00 each per day

Slide Advancer \$50.00 each per day

Flipchart with Markers \$40.00 each per day

Post-It Flipchart with Markers \$55.00 each per day

White Board with Markers \$40.00 each per day

Easel \$25.00 each per day

Wireless Microphone \$125.00 each per day

Table Top Microphones \$125.00 each per day

Lavaliere Microphones \$125.00 each per day

(4) Channel Mixer \$50.00 each per day

(6)+ Channel Mixer \$100.00 each per day

Graphic Sound Equalizer \$50.00 each per day

House Sound \$50.00 each per day

Power Strips \$5.00 each per day

Podium \$50.00 each per day

Polycom Conference Phone \$150.00 each per day

(Long Distance Calls will be charged to the Final Bill)

25% Taxable Service Charge and applicable State Sales Tax will be added to all Audio Visual

