

## *Breakfast*

### *CLASSIC CONTINENTAL*

Assorted Fruit Juices  
Freshly Brewed Coffee, Decaf and Assorted Teas  
Sliced Seasonal Fruit Display  
Assorted Fresh Bagels with Cream Cheese

\$10.95 per person

### *GRAND CONTINENTAL*

Assorted Fruit Juices  
Freshly Brewed Coffee, Decaf and Assorted Teas  
Sliced Seasonal Fruit Display  
Assorted Fresh Bagels, Breakfast Bakeries and Muffins  
Cream Cheese, Preserves and Butter

\$11.95 per person

## *Breakfast Buffets*

*(25 person minimum)*

### *WACHUSETT BREAKFAST BUFFET*

Assorted Fruit Juices  
Freshly Brewed Coffee, Decaf and Assorted Teas  
Assorted Fresh Bagels, Breakfast Bakeries and Muffins  
Cream Cheese, Preserves and Butter  
Scrambled Eggs  
Home Fried Potatoes  
Hickory Smoked Bacon and Link Sausage

\$16.95 per person

A 19% Service Charge will apply. Room rental additional.

## ***GRAND BREAKFAST BUFFET***

*(Minimum 35 people)*

Assorted Fruit Juices  
Freshly Brewed Coffee, Decaf and Assorted Teas  
Sliced Seasonal Fruit Display  
Assorted Fresh Bagels, Breakfast Bakeries and Muffins  
Cream Cheese, Preserves and Butter  
Assorted Cold Cereals with Whole and Skim Milk  
Assorted Yogurts  
Home Fried Potatoes  
(Choice of Two) Scrambled Eggs, Eggs Benedict, Poached Eggs with Mornay Sauce,  
Poached Eggs over Corned Beef Hash  
(Choice of Two) Hickory Smoked Bacon, Link Sausage or Grilled Ham  
(Choice of One) Buttermilk Pancakes or French Toast a la Foster  
Maple Syrup

\$23.95 per person

Additional Breakfast choices may be added at \$4.95 per item, per person

## ***Chefs Stations***

*May be added to any Breakfast Buffet*

Eggs and Omelets Made to Order \$6.95 per person

### **Carving Stations:**

Roast Pork Loin \$6.95 per person  
Baked Ham with Maple Bourbon Pecan Glaze \$6.95 per person  
Roast Tenderloin with Wild Mushroom Demi-Glaze \$10.95 per person  
Roast Breast of Turkey \$9.95 per person

A 19% Service Charge will apply. Room rental additional.

## *Luncheon Buffets*

*(25 person minimum)*

### *DELI BUFFET*

#### **Salads**

**(Choice of Two)**

Cucumber Dill Salad

Mixed Green Salad with Vinaigrette and Ranch Dressing

Red Bliss Potato Salad

Orzo Salad with Fresh Basil, Feta Cheese, Roasted Garlic and Lemon Olive Oil Dressing

Roasted Vegetable Pasta Salad

Tomato Mozzarella Salad

#### **Sandwich Fillings**

**(Choice of Three)**

Sliced Turkey, Virginia Ham, Roast Beef

Tuna Salad, Egg Salad, Chicken Salad, Genoa Salami,

Corned Beef

Sliced Cheeses, Lettuce, Tomato, Red Onion and Pickles

Assorted Breads and Rolls

Basket of Chips

Assorted Polar Beverages

Assorted Dessert Bars

\$16.95 per person

A 19% Service Charge will apply. Room rental additional.

## *Wachusett Luncheon Buffet*

*(25 person minimum)*

### **Salad**

**(Choice of Two)**

Fresh Fruit Salad

Mixed Green Salad with Vinaigrette and Ranch dressing

Cucumber, Tomato and Red Onion Salad

Red Bliss Potato Salad, Caesar Salad

Roasted Vegetable Pasta Salad

### **Entrée**

**(Choice of Two)**

Stuffed Shells Marinara

Sliced London Broil with Caramelized Onions and Sautéed Mushrooms- GF

Whiskey glazed Salmon with Pistachio crust

Chicken Marsala

Chicken Picatta

Tortellini Alfredo

Ravioli with Ricotta Cheese in a Roast Garlic and Chive Sauce

Vegetable Lasagna

Chefs Choice of Starch and Vegetable

Assorted Desserts

Assorted Polar Beverages

\$23.95 per person

A 19% Service Charge will apply. Room rental additional.

## *Themed Lunch or Dinner Buffets*

*(15 person minimum)*

### *ALL HAIL CAESAR*

Soup Du Jour  
Grilled Marinated Chicken Breast  
Grilled Beef Tips  
Chopped Romaine Lettuce  
Croutons, Kalamata Olives, Sliced Red Onions  
Shredded Asiago Cheese and Diced Tomatoes  
Caesar and Vinaigrette Dressings  
Assorted Dessert Bars  
Assorted Polar Beverages or Coffee, Tea and Decaf

\$16.95 per person /Lunch

\$21.95 per person /Dinner

### *SOUTHWESTERN*

Pulled Chicken  
Pulled Pork  
Corn & Black Bean Salad  
Steak Fajita, Fajita vegetables  
Sour Cream, Scallions, Salsa, Guacamole, Shredded Cheese, Tortilla, Assorted Sub and Bulkie Rolls  
Spanish Rice  
Grilled Pound Cake with fresh Berries  
Assorted Polar Beverages or Coffee, Tea and Decaf

\$16.95 per person /Lunch

\$21.95 per person / Dinner

### *SEVENTH INNING STRETCH*

Roasted Peanuts  
Jumbo Soft Pretzels  
Hot Dogs with Chili, Cheese and Sauerkraut  
Meatball Subs  
Italian Sausage Subs with Peppers and Onions  
Fresh made Potato Chips  
Assorted Polar Beverages or Coffee, Tea and Decaf

\$16.95 per person /Lunch

\$21.95 per person /Dinner

A 19% Service Charge will apply. Room rental additional.

### *BURGER MEISTER*

8 oz. Angus Beef  
Black Bean Veggie Patty (Optional Vegetarian)  
Bulkie, Wheat, and Gluten Free Rolls  
Bleu Cheese, Crumbled Bacon, Tobacco Onions and Red Onions,  
Lettuce, Tomatoes, Fried Banana Peppers, Guacamole  
Cheddar, American and Swiss Cheeses  
Potato Salad  
Cole Slaw  
Served with Pickles and Fresh Fried Potato Chips  
Assorted Polar Beverages or Coffee, Tea and Decaf

\$16.95 per person /Lunch

\$20.95 per person /Dinner

### *REFRESHMENTS A LA CARTE*

Freshly Brewed Coffee, Decaf, Tea and Herbal Tea	\$2.95 per person
Coffee Refresh	\$1.75 per person
Iced Tea or Hot Chocolate	\$1.95 per person
Assorted Polar Beverages	\$2.25 per person
Bottled Water	\$2.50 per person
Assorted Fruit Juices	\$2.25 per person
Seasonal Sliced fruit	\$2.95 per person
Assorted Cookies or Brownies	\$2.25 per person
Assorted Muffins	\$2.25 per person
Assorted Yogurts	\$1.95 per person
Chips and Salsa	\$2.50 per person
Pretzels	\$2.50 per person
Hummus with Pita Chips	\$3.25 per person

## *Refreshments and Breaks*

### *SUNDAE BAR*

Vanilla and Chocolate Ice Cream, Hot Fudge  
Caramel and Strawberry Toppings  
Whipped Cream and Maraschino Cherries  
Freshly Brewed Coffee, Decaf and Assorted Teas

\$12 per person

### *FARMERS' MARKET*

Seasonal Fresh Fruit Display  
Fresh Vegetable and Crudités with Dips  
Domestic and Imported Cheese and Cracker Display  
Assorted Polar Beverages, Freshly Brewed Coffee, Decaf and Assorted Teas

\$11 per person

### *COOKIE MONSTER*

Assorted Cookies and Brownies  
Assorted Flavored Milks  
Freshly Brewed Coffee, Decaf and Assorted Teas

\$10 per person

### *SWEET TOOTH*

Assorted Gourmet Ice Cream Bars  
Assorted Polar Beverages and Bottled Water  
Freshly Brewed Coffee, Decaf and Assorted Teas

\$9 per person

### *GAME ON*

Fresh Popcorn, Soft Jumbo Pretzels with Mustard, Chips and Salsa  
Assorted Polar Beverages and Bottled Water

\$8 per person

A 19% Service Charge will apply. Room rental additional.

# *Wachusett Dinner Buffet*

*(25 person minimum)*

## **Salad**

**(Choice of Two)**

Fresh Fruit Salad

Mixed Green Salad with Vinaigrette and Ranch Dressing

Red Bliss Potato Salad

Roasted Vegetable Pasta Salad

Cucumbers with Fresh Dill and Sour Cream

Marinated Artichokes, Roma Tomatoes and Red Onion Salad

Tortellini Salad

Orzo Salad with Fresh Basil, Feta Cheese and Olive Oil Lemon Garlic Dressing

## **Entrée**

**(Choice of Three)**

Chicken Marsala

Grilled Statler Chicken with Bacon, Baby Onions and Mushrooms and a Red Wine Port Sauce

Rosemary Marinated Tenderloin with Peppercorn Demi-Glaze

Grilled Beef Tips with Button Mushrooms, Roasted Red Peppers and Pearl Onions

Stuffed Sole with Spinach and Crab-meat Stuffing

Grilled Salmon with Salmoriglio Sauce

Roast Pork Loin with Tarragon Tomato Cream Sauce

Pasta Shells Stuffed with Fresh Ricotta and Parmesan Cheese

Vegetable Lasagna

Chickpea Hash with root Vegetables served over Couscous

Roast Turkey with Traditional Bread Stuffing

## **STARCHES (Choice of One)**

Rice Pilaf

Mashed Potatoes with Sour Cream and Chives

Potatoes Au Gratin

Oven Roasted Red Bliss Potatoes

Long Grain Wild Rice

Roasted Garlic Mashed Potatoes

## **VEGETABLES (Choice of One)**

Medley of Mixed Vegetables

Roasted Asparagus with lemon zest

Medley of Winter Squash (Seasonal)

Green Beans with Julienned Carrots

Broccoli with Lemon Garlic Butter

## **Assorted Desserts**

Freshly Brewed Coffee, Decaf and Assorted Teas or Assorted Polar Beverages

\$28.95 per person

*(Additional Dinner Choices may be added at \$4.95 per item, per person)*

A 19% Service Charge will apply. Room rental additional.



## *Themed Dinner Buffet*

*(25 person minimum)*

### *NEW ENGLAND CLAMBAKE*

Mixed Green Salad with Vinaigrette and Ranch Dressings

New England Clam Chowder

PEI Mussels with sautéed Tomatoes and Fennel

Ale-steamed Littleneck Clams with drawn butter & broth

Grilled Chorizo and Sweet Fennel Sausage

Roasted baby Potatoes

Sweet Corn on the Cob (Seasonal)

Freshly baked Cornbread

Buttermilk Biscuit Strawberry Shortcake and Sliced Watermelon

Assorted Polar Beverages

\$28.95 per person

1¼ Pound Lobsters

Market Price

Grilled Swordfish

Market Price

Oven roasted Lemon Pepper Chicken

\$4.95 per person

Rosemary Garlic Chili Shell on Shrimp

\$7.95 per person

### *WACHUSETT PICNIC*

Hamburgers, Veggie Burgers & Hot Dogs

Charred Corn Salad

Dill Pickle Potato Salad

Watermelon Feta Salad

Lettuce, Tomato, Red Onion, Pickles and assorted Cheese

Buttermilk fried Chicken

House made Chips

Sliced Watermelon

Chocolate chip Cookies

Assorted Polar Beverages

\$20.95 per person

### *THE WACHUSETT BARBEQUE BUFFET*

Barbecue Pork Ribs

Barbeque Chicken Quarters

Marinated Steak Tips

Mountain Chili with fixens

Cole Slaw

Red Bliss Potato Salad, Baked Beans

Freshly baked Cornbread

Apple and Pecan Pies

Assorted Polar Beverages

\$27.95 per person

A 19% Service Charge will apply. Room rental additional.

### *BACKYARD BARBEQUE*

Hamburgers, Veggie Burgers and Hot Dogs  
Lettuce, Tomato, Red Onion, Pickles and assorted Cheese  
Grilled BBQ boneless Chicken breast  
Tossed Salad  
Potato Salad  
House made Chips  
Fresh sliced Watermelon  
Assorted Polar Beverages  
\$16.95

### *CARIBBEAN BUFFET*

Tropical Fruit Display with Meyers Dark Rum Dipping Sauce  
Coconut Shrimp  
Jamaican Jerk Chicken with Pineapple Salsa  
Grilled Curried Mahi Mahi  
Traditional Rice and Peas  
Vegetable Medley  
Mini Corn Muffins with Sweet Mango Butter  
Flan Caramel  
Freshly Brewed Coffee, Decaf and Assorted Teas  
\$27.95 per person

### *ITALIAN BUFFET*

Minestrone Soup  
Antipasto Salad  
Chicken Parmesan  
Meat Lasagna  
Penne Pasta Marinara  
Sausage and Meatballs  
Zucchini, Summer Squash and Eggplant Ragout  
Italian Roasted Red Potatoes  
Garlic and Italian Breads  
Assorted Italian Desserts  
Coffee, Tea & Decaf  
\$28.95 per person

A 19% Service Charge will apply. Room rental additional.

## *Dinner Entrées*

*(25 person minimum)*

All entrées served with Garden Salad, Chef's choice of Starch, Vegetables and Assorted Rolls with Butter

### *BEEF SELECTIONS*

#### **Prime Rib of Beef Au Jus**

\$28.95 per person

#### **New York Strip Loin Steak**

\$29.95 per person

#### **8 oz. Filet of Beef Tenderloin with Truffle Demi-Glaze**

\$33.95 per person

#### **Surf and Turf**

10 oz. New York Sirloin Strip Steak with two Jumbo Shrimp stuffed with Crab-meat Stuffing

\$35.95 per person

### *SEAFOOD SELECTIONS*

#### **Whiskey glazed Salmon Filet**

\$26.95 per person

#### **Jumbo Shrimp (Five)**

Tossed with a Robust Garlic Sauce, Served over Fettuccine with Garlic Bread

\$27.95 per person

#### **Baked Cod Filet**

Served on a bed of Spinach and Red Onion topped with fresh Tomatoes and toasted Pine Nuts

\$27.95 per person

#### **Chipotle Lime Encrusted Chilean Sea Bass**

\$28.95 per person

A 19% Service Charge will apply. Room rental additional.

## *POULTRY SELECTIONS*

### **Grilled Statler Chicken**

Served with Bacon, baby Onions and Mushrooms and a Red Wine Port Sauce  
\$24.95 per person

### **Tuscan Stuffed Chicken**

Chicken Breast stuffed with Prosciutto Ham, Roasted Red Peppers and Boursin Cheese  
\$24.95 per person

### **Sautéed Chicken Piccata with Lemon and Capers**

Served in a White Wine Sauce  
\$23.95 per person

### **Herb Roasted Vermont Turkey**

Served with traditional Stuffing and Cranberry Sauce  
\$23.95 per person

## *SPECIALTY SELECTIONS*

### **Roast Pork Loin**

Served over a Cornbread, Andouille Sausage and Apples  
with a Rosemary Stuffing and Sage Cream Sauce  
\$25.95 per person

### **Chickpea Hash**

With Root Vegetables, served over Couscous  
\$23.95 per person

### **Grilled Veal Chop**

Served with a Wild Mushroom and Red Onion Ragout  
\$31.95 per person

### **Breaded Seared Eggplant Cutlet**

Served with a medley of Wild Mushrooms and Roasted Red Pepper Coulis  
\$23.95 per person

A 19% Service Charge will apply. Room rental additional.

## *Stations*

### *HERB ROASTED WHOLE TURKEY*

Orange and Cranberry Chutney, Grain Mustard and Tarragon Mayonnaise  
Assorted Rolls  
(Serves 20)

\$165.00 per display

### *WHOLE BAKED HAM*

Honey Bourbon Glaze  
Buttermilk Biscuits and Assorted Mustards  
(Serves 40)

\$185.00 per display

### *MARINATED BEEF TENDERLOIN*

Sauce Béarnaise and Creamed Horseradish  
Silver Dollar Rolls  
(Serves 25)

\$300.00 per display

### *NEW YORK STRIP LOIN*

Herb Mustard and Pepper Crust  
Red Wine Shallot Sauce and Creamed Horseradish  
Miniature Rolls  
(Serves 50)

\$350.00 per display

### *STEAMSHIP ROUND OF BEEF*

Fresh Horseradish and Flavored Mustards  
Assorted Rolls  
(Serves 150)

\$675.00 per display

A 19% Service Charge will apply. Room rental additional.

***ROAST STUFFED PORK LOIN***

Stuffed with Sun-Dried Tomatoes, Portobello Mushrooms, Roasted Garlic  
Spinach and Goat Cheese  
Served With Roasted Red Pepper Coulis  
(Serves 25)

\$200.00 per display

***THE PASTA STATION***

Tortellini, Penne Pasta and Bow Tie Pasta  
**Sauces (Choice of Two)**

Three Cheese Alfredo Sauce, Herb Marinara Sauce and Pesto Cream Sauce  
Freshly Grated Parmesan Cheese, Cracked Black Pepper and Garlic Toast

\$15.95 per person

Add Vegetables \$17.95 per person

Add Chicken \$18.95 per person

Add Shrimp \$21.95 per person

***THE SEAFOOD SAUTE STATION***

Florida Gulf Shrimp with Garlic, Parsley and Lemon Butter  
Cajun Seared Sea Scallops  
Total of Five Pieces per Serving

\$21.95 per person

A 19% Service Charge will apply. Room rental additional.

## *Hors D'oeuvres*

### *COLD HORS D'OEUVRES*

Roasted Red Pepper and Goat Cheese on Pumpernickel	\$14.95 per dozen
Smoked Salmon Canapé	\$22.95 per dozen
Avocado and Crabmeat Salad Barquette	\$23.95 per dozen
Beef Tenderloin, Caramelized Onion and Boursin Cheese Canapé	\$24.95 per dozen
Peppercorn Turkey Wrapped Asparagus with Whole Grain Mustard	\$19.95 per dozen
Pork tenderloin Canapé with Ancho Cilantro Spread	\$19.95 per dozen
Belgium Endive filled with Baby Prawn Salad	\$22.95 per dozen
Watermelon cubes topped with Feta & Red Onion and Balsamic Glaze	\$14.95 per dozen

### *HOT HORS D'OEUVRES*

Chicken, Artichoke and Sun-Dried Tomato Skewer	\$19.95 per dozen
Breaded Chicken Tenderloins with Sweet and Sour Dipping Sauce	\$15.95 per dozen
Marinated Sesame Chicken Tenderloins	\$15.95 per dozen
Chicken Satay with Spicy Peanut Sauce	\$15.95 per dozen
Baked Brie with Strawberry on Crouton	\$13.95 per dozen
Spicy Chicken Wings served with Blue Cheese Dressing and Celery Sticks	\$15.95 per dozen
Spinach and Crab Stuffed Mushroom Caps	\$13.95 per dozen
Caramelized Onion and Apple Tart with Thyme and Gruyere Cheese	\$15.95 per dozen
Chinese Pot Stickers with Ginger Soy Sauce	\$15.95 per dozen
Spanakopita (Spinach and Feta in Phyllo Dough)	\$15.95 per dozen
Swedish Meatballs	\$17.95 per dozen
Vegetable Spring Roll with Plum Sauce	\$18.95 per dozen
Clams Casino	\$19.95 per dozen
Mini Maryland Crab Cakes served with Sauce Remoulade	\$24.95 per dozen
Pan Seared Sea Scallops served in a Phyllo Cup Drizzled with Basil Oil	\$24.95 per dozen
Grilled Petite Lamb Chop	\$30.95 per dozen
Coconut Shrimp with Pineapple Chutney	\$26.95 per dozen
Roma Tomato, Buffalo Mozzarella and Basil Crostini	\$15.95 per dozen
Shrimp Crostini with Artichoke Parmesan Spread	\$21.95 per dozen
Twice Baked Potato topped with Guacamole, Bacon and Chives	\$17.95 per dozen

### *COLD SEAFOOD AND RAW BARS*

Cherrystone Clams on the Half Shell	\$18.95 per dozen
Chilled Crab Claws	\$18.95 per dozen
Oysters on the Half Shell	\$19.95 per dozen
Chilled Jumbo Shrimp Cocktail	\$34.95 per dozen
Assorted Smoked Seafood Display (Shrimp, Scallops, Mussels, Salmon, Cracked Pepper Blue Fish)	\$125 per display (Serves 25)

A 19% Service Charge will apply. Room rental additional.

## *Specialty Displays*

### *CHEESE DISPLAYS*

Domestic and Imported Cheeses with Fresh Fruit Garnish

Served with Crackers and Specialty Breads

\$125.00 per display (Serves 25)

\$250.00 per display (Serves 50)

\$500.00 per display (Serves 100)

### *BAKED BRIE*

Garnished with Raspberries, Sliced Almonds and Apricot Brandy Glaze

Served with Crackers and Specialty Breads

\$125.00 per display (Serves 25)

\$250.00 per display (Serves 50)

\$500.00 per display (Serves 100)

### *CRUDITE DISPLAY*

Arrangement of Fresh Market Vegetables

With Sun-Dried Tomato and Lemon Chive Dips

\$95.00 per display (Serves 25)

\$190.00 per display (Serves 50)

\$380.00 per display (Serves 100)

### *FRESH FRUIT DISPLAY*

Seasonal Fresh Fruits and Berries

With Chantilly Cream and Chocolate Fondue

\$125.00 per display (Serves 25)

\$250.00 per display (Serves 50)

\$500.00 per display (Serves 100)

### *SMOKED SALMON*

Capers, Diced Red Onion, Chopped Parsley, Sour Cream and Lemon

Served with Miniature Pumpnickel and Rye Breads

(Serves 30)

\$325.00 per display

### *THE MEDITERANEAN DISPLAY*

Hummus and Taboulie

Prosciutto, Genoa Salami, Capicola, Mozzarella and Provolone

Roasted Peppers, Marinated Olives, Mushrooms Balsamic Onions,

Long Stemmed Artichoke Hearts

Assorted Pita Breads served with Extra Virgin Olive Oil

\$18.95 per person

A 19% Service Charge will apply. Room rental additional.



## *Hospitality Services*

### *DOMESTIC BEER*

Budweiser, Bud Light, or Coors Light 16 oz.	\$6.00 per bottle
Quarter Keg of Budweiser, Bud Light, or Coors Light	\$225.00 per keg
Half Keg of Budweiser, Bud Light, or Coors Light	\$300.00 per keg

### *IMPORTED BEER*

Heineken, Amstel Light, or Corona 12 oz.	\$6.00 per bottle
Half Keg of Heineken or Guinness	\$425.00 per keg

### *MICRO BREWED BEER*

Wachusett Ales 12 oz.	\$6.00 per bottle
Quarter Keg of Samuel Adams	\$250.00 per keg
Half Keg of Wachusett Ales, Red Hook or Samuel Adams	\$375.00 per keg

Bar setup fee of \$100 Applies.

For Keg Receptions, state law requires a Bartender to pour draft Beer.

### *HOUSE WINE*

Cabernet Sauvignon, Chardonnay,  
Merlot, White Zinfandel, Pinot Grigio  
\$6.75 per glass

A variety of other Premium Wines are available by the Glass or Bottle.

### *LIQUOR*

Call Brands	\$7.25 per drink
Premium Top Shelf Brands	\$9.00 per drink

### *CHAMPAGNE*

Cooks Imperial Brut	\$22.00 per bottle
Domain Chandon	\$31.00 per bottle
Moet et Chandon	\$60.00 per bottle
Dom Perignon	\$225.00 per bottle

A 19% Service Charge will apply. Room rental additional.

## *Open Bars by the Hour*

### *STANDARD OPEN BAR*

Domestic Bottled Beer, Imported and Micro Brewed Beer  
House Red and White Wines and Assorted Soft Drinks  
\$12.00 per person for the first hour  
\$10.00 per person for the second hour  
\$7.50 per person for each additional hour

### *DELUXE OPEN BAR*

House Liquor, Domestic Bottled Beer, Imported and Micro Brewed Beer  
House Red and White Wines and Assorted Soft Drinks  
\$14.00 per person for the first hour  
\$11.00 per person for the second hour  
\$8.50 per person for each additional hour

### *PREMIUM OPEN BAR*

Premium Liquor, Domestic Bottled Beer, Imported and Micro Brewed Beer  
House Red and White Wines and Assorted Soft Drinks  
\$15.00 per person for the first hour  
\$12.00 per person for the second hour  
\$9.50 per person for each additional hour

### *CORDIALS BAR*

Amaretto, Baileys, Cognacs, Drambuie, Frangelico, Grand Marnier,  
Irish Whiskey, Kahlua, Sambucca, Single Malts and Tia Maria  
Based on Consumption at \$9.75 per drink

### *OPEN SODA BAR*

\$2.50 per person per hour