

BREAKFAST Buffets

Tablesideservice of Freshly Brewed Starbucks® Coffee, Assorted Tazo® Teas and Fresh Fruit Juices.
Includes one hour continuous service

CONTINENTAL

Seasonal Sliced Fruit
Fruit and Greek Yogurt Parfaits
Kashi Cereal with Assorted Milks**
Assorted Bagels with Cream Cheese
Freshly Baked Croissants, Breakfast Breads and Muffins*
Fruit Preserves and Whipped Butter
\$30 per guest

HILLCREST

Seasonal Sliced Fruit
Kashi Cereal with Assorted Milks**
Steel Cut Oats with Dried Fruits and Nuts
Berry and Yogurt Parfaits with House Granola
Assorted Bagels with Cream Cheese
Freshly Baked Croissants, Muffins and Breakfast Breads*
Fruit Preserves and Whipped Butter
\$33 per guest

PRESTON

Seasonal Sliced Fruit and Berries
Freshly Baked Croissants, Muffins and Breakfast Breads*
Homestyle Breakfast Potatoes, Scrambled Eggs,
Applewood Smoked Bacon
Sliced Wheat, Sourdough and Marble Rye*
Fruit Preserves and Whipped Butter
\$41 per guest

LUTHER LANE

Seasonal Sliced Fruit and Berries
Greek and Fruit Yogurts
Freshly Baked Cinnamon Rolls with Cream Cheese Icing
Steel Cut Oats with Dried Fruits and Nuts
Scrambled Eggs, Chives, Tomatoes, Queso Fresco
Pork Sausage Links, Applewood Smoked Bacon
Homestyle Breakfast Potatoes
Sliced Wheat, Sourdough and Marble Rye*
Fruit Preserves and Whipped Butter
\$45 per guest

*Gluten-Free Available on Request **Soy, Almond or Coconut Milk Available on Request

Southwestern

Sliced Tropical Fruit and Mexican Papaya Smoothies:
Scrambled Eggs with Turkey Sausage and Seasoned Potatoes
Scrambled Eggs with Crumbled Applewood Smoked Bacon, Tomatoes, Scallions
Scrambled Egg Whites with Spinach and Roasted Mushrooms
Vegetarian Refried Beans
White Corn and Flour Tortillas
Shredded Cheddar, Cotija, Pico de Gallo, Fresh Salsa
\$41 per guest

BEVERAGES ON CONSUMPTION

Starbucks® Coffee

Regular or Decaffeinated

\$70 per gallon

Assorted Tazo® Teas

With Lemon and Honey

\$70 per gallon

Individual Juices

Simply® Orange or Grapefruit

\$6 each

Bottled Water Still or Sparkling

\$5 each

Powerade/Energy Drinks

\$6 each

Assorted Soft Drinks

\$5 each

BREAKFAST Enhancements

All items must be ordered in specific quantities.

SOFT BREAKFAST TACOS

Scrambled Egg, Bacon or Turkey Sausage, Cheddar
Scrambled Egg, Roasted Potato, Cheddar
Scrambled Egg Whites, Spinach, Mushroom
Assorted Salsas

\$8 each

YOGURT PARFAIT BAR

Assorted Greek and Fruit Yogurts
Seasonal Berries and Fruit Compote
Housemade Granola
Local Honey

\$8 each

BREAKFAST SANDWICH

Shaved Honey Ham, Scrambled Eggs, Cheddar Cheese
Choice of Croissant or English Muffin

\$8 each

BLENDED FRUIT SMOOTHIES

(Select One)

Mango Blueberry Smoothie with Bananas and Almond Milk
Strawberry Pineapple with Bananas and Orange Juice
Raspberry Avocado with Orange Juice

\$9 each

Freshly Baked Pastries

\$26 per dozen

Hardboiled Cage Free Eggs

\$16 per dozen

Assorted Bagels

Whipped Cream Cheese and Fruit Preserves

\$28 per dozen

Add Salmon - *\$9 per guest*

Seasonal Fruit Platter

Small (Serves 8-10) \$34

Large (Serves 16-20) \$64

Omelets Made-To-Order

Cage-Free Eggs and Egg Whites
Diced Ham, Chopped Bacon, Cotija, Feta and Cheddar Cheeses
Roma Tomatoes, Mushrooms, Onions, Bell Peppers, Baby Spinach

\$15 per guest; \$100 attendant fee

Herbed Cheddar Biscuits

Sausage Gravy

\$6 per guest

Buttermilk Pancakes or French Toast

Whipped Butter, Maple Syrup

\$9 per guest

Freshly Baked Cinnamon Rolls

Cream Cheese Icing

\$6 per guest

Snacks & Breaks

HEALTH AND WELLNESS

Seasonal Whole Fruit and Fresh Mixed Berries, Individual Plain and Flavored Yogurts, Assorted Granola Bars

\$20 per guest

THE BOX OFFICE

Freshly Buttered Movie Theater Style Popcorn, Assorted Flavored Salts, M&Ms, Snickers and Reese's Peanut Butter Cups

\$22 per guest

PROTEIN PICK-ME-UP

Texas Trail Mix, Beef Jerky, Assorted Power and Protein Bars and Mixed Nuts

\$22 per guest

BAKESHOP

Freshly Baked Chocolate Chip, Oatmeal Raisin, Peanut Butter and White Chocolate Macadamia Nut Cookies, Double Fudge Brownies and Assorted Dessert Bars

\$24 per guest

Market Basket

Imported and Domestic Cheese Board, Red Grapes, Assorted Crackers, Sliced Melons with Berries, Garden Fresh Vegetable Crudité with Hatch Ranch Dip

\$25 per guest

A La Carte Snacks

Freshly Baked Danish Pastries

\$45 per dozen

Assorted Muffins or Scones

\$45 per dozen

Freshly Baked Cookies and Brownies

\$45 per dozen

Whole Fruit

\$36 per dozen

Tortilla Chips with Fresh Pico de Gallo

\$6 per person

Potato Chips, Trio of House Made Dips

\$11 per person

Cajun Bar Mix

\$12 per pound

Pretzels

\$11 per pound

Gourmet Mixed Nuts

\$22 per pound

Candy Bars

\$5 each

Protein Bars

\$5 each

Granola Bars

\$4 each

Individual Potato Chips

\$5 each

Individual Assorted Yogurt Flavors

\$4 each

LUNCH

Buffets

Tablesides Service of Freshly Brewed Tazo® Iced Tea. Includes One Hour Continuous Service.

PARK CITIES PICNIC

Mixed Green Salad with Tomatoes, Cucumbers and Buttermilk Ranch
Chilled Pasta with Bell Peppers, Black Olives, Tomatoes and Scallions
Turkey Avocado Club Wraps
Grilled Vegetable and Rosemary Montasio Paninis
Roast Beef and Swiss on Pretzel Buns with Leaf Lettuce, Tomatoes and Horseradish Aioli
House Made Potato Chips
Sliced Seasonal Fruit and Freshly Baked Cookies

\$48 per guest

TUSCANY IN TEXAS

Classic Caesar Salad with Garlic Croutons, Shaved Parmesan and Caesar Dressing
Individual Heirloom Tomato and Mozzarella Salads
Balsamic Marinated Sliced Grilled Chicken
Grilled Shrimp with Tomato Pesto
Cavatappi in Roasted Red Pepper Sauce with Fresh Basil
Grilled Asparagus and Criminis with Balsamic Reduction
Whole Grain Garlic Knots
Individual Cappuccino Tiramisus and Chocolate Drizzle
Mini Cannoli

\$50 per guest

HILLTOP TAILGATE

Mixed Greens with Tomatoes, Cucumbers and Warm Bacon Vinaigrette
Summer Tomato and Roasted Corn Salad
Half Pound Texas Beef Grilled Hamburgers, Portobello Burgers, Herbed Chicken Breasts with Brioche Buns
Caramelized Onions, Sautéed Criminis and Smoked Bacon
Assorted Sliced Cheeses and Condiments
House Made Potato Chips
Assorted Dessert Bars and Fresh Watermelon

\$48 per guest

WOODBINE CANTINA

Southwestern Chop Salad with Cotija, Tomatoes, Roasted Pepitas, Red Kidney Beans and Chipotle Ranch
Black Bean Salad with Jalapeno Lime Vinaigrette
Citrus Chicken and Michoacan Rub Steak Fajitas
Portobello and Garbanzo Fajitas
Grilled Peppers and Onions
Warm Flour and Corn Tortillas
Cilantro-Lime Crema, Cotija and Pico De Gallo
Mexican Rice and Vegetarian Charro Beans
Corn Tortilla Chips and Housemade Salsas
Coconut Tres Leches and Cake Cinnamon Rolled Churros

\$54 per guest

Urban Texas

Petite Greens and Arugula with Cherry Tomatoes, Fire Roasted Corn, Local Goat Cheese, Crisp Bacon and Herbed Red Wine Vinaigrette
Chipotle Sweet Potato Salad with Shaved Scallions
Grilled Sliced Bistro Steak with Ancho Barbecue Sauce
Pecan Crusted Red Fish with Apricot Glaze
Garlic and Herb Mashed Potatoes and Oven Roasted Root Vegetables
Assorted Rolls and Whipped Butter
Strawberry Shortcake and Rustic Pecan Pie Jars

\$58 per guest

BUFFET ENHANCEMENTS

CREATE YOUR OWN SALAD BAR

Chopped Romaine, Mixed Greens, Diced Vine Ripened Tomatoes, Sliced Cucumbers, Red Onions, Carrots, Artichoke Hearts, Chopped Eggs, Garbanzo Beans, Grilled Chicken, Applewood Smoked Bacon
Spiced Pecans, Dried Cranberries, Cotija, and Cheddar Cheeses
Buttermilk Ranch and Balsamic Vinaigrette

\$18 per guest

PLATED Lyncheons

Plated Lyncheons include your Choice of Starter, Entrée and Dessert. Served with Assorted Rolls and Whipped Butter, tableside service of Freshly Brewed Tazo® Iced Tea and Starbucks® Regular and Decaffeinated Coffee.

Entrées

Oven-Roasted Airline Chicken Breast

Herb Couscous, Wilted Spinach, Roasted Carrots

\$45 per guest

Rosemary Grilled Chicken Breast

Garlic Mashed Potatoes, Haricot Vert

\$44 per guest

Ancho Rubbed Salmon

Roasted Sweet Potatoes, Grilled Asparagus

\$46 per guest

Grilled 8 oz. Sirloin Steak

Chimichurri, Roasted Potato Medley, Root Vegetables

\$54 per guest

Pecan Crusted Redfish

White Cheddar Grits, Southern Vegetable Ratatouille

\$52 per guest

Roasted Chicken, Spinach and Fennel Salad.

Baby Spinach, Shaved Fennel, Green Apples, Walnuts,
Citrus White Wine Vinaigrette

\$37 per guest

Grilled Bistro Steak Salad

Iceberg Wedge, Blue Cheese, Roasted Tomatoes, Red
Radishes, Green Goddess Dressing

\$42 per guest

Starters

Classic Caesar Salad

Sweet Tear Drop Peppers, Basil Caesar Dressing

Iceberg Wedge

Cherry Tomato, Crispy Bacon, Blue Cheese

Baby Spinach Salad

Dried Cherries, Pecans, Goat Cheese, Balsamic

Spring Greens Salad

Roasted Beets, Toasted Walnuts, Citrus Vinaigrette

Butternut Squash Bisque

Sea Salted Pepitas, Cinnamon Crema

Roasted Tomato Soup

Parsley Pesto

Desserts

Carrot Cake

Cream Cheese Icing, Crushed Walnuts

Flourless Chocolate Cake

Toffee Caramel Sauce

Dark Chocolate Pots de Crème,

Sea Salt, Vanilla Cream

Chocolate Bomb

Brandied Cherries, Roasted Walnuts, Chocolate Sauce

New York Cheesecake

Berry Coulis and Fresh Berries

BUTLER-PASSED

Hors D'oeuvres

All Selections can be Served as Stationed Hors D'oeuvres. All Prices are Per Piece.

COLD HORS D'OEUVRES

Smoked Salmon, Crème Fraiche, Fresh Dill, Bllini
\$8 per piece

Garlic Rubbed Beef, Dijon Aioli, Crostini
\$6 per piece

Tuna Tartar, Wasabi Crème, Wonton Shell
\$7 per piece

Creole Crab Deviled Eggs
\$5 per piece

B.L.T. Short Cakes
\$6 per piece

Mini Maine Lobster Roll
\$9 per piece

Heirloom Caprese Skewer with Basil Pesto
\$6 per piece

Pork Belly, Apple Cider Slaw on Asian Spoon
\$6 per piece

HOT HORS D'OEUVRES

Beef Satay
\$5 per piece

Chicken Satay
\$5 per piece

Pulled Pork Slider, Caramelized Onion, Sriracha Aioli
\$7 per piece

Wagyu Beef Slider, Caramelized Onion, Sriracha Aioli
\$7 per piece

Chicken Samosas, Curry Dipping Sauce
\$5 per piece

Italian Sausage Stuffed Mushrooms
\$7 per piece

Mini Crab Cakes, Chipotle Aioli
\$9 per piece

Chicken and Waffle Skewer, Jalapeno Dijon Glaze
\$8 per piece

Buttermilk Fried Lobster Bites, Chipotle Aioli
\$9 per piece

Coconut Shrimp, Sweet Thai Chili Sauce
\$8 per piece

Portabello Mushroom, Goat Cheese, Red Onion
Marmalade Quesadilla
\$7 per piece

DINNER Buffets

Tablesides service of Freshly Brewed Tazo® Iced Tea. Includes 90 minutes Continuous Service.

TEXAS HOSPITALITY

Artisan Mixed Greens, Tomatoes, Cucumbers,
Garlic Croutons, Buttermilk Ranch Dressing
Chicken Fried Chicken with Black Pepper Gravy
Pot Roast with Caramelized Onions and Mushrooms
Pecan Crusted Redfish with Meuniere Sauce
Garlic Mashed Potatoes
Sautéed Market Vegetables
Jalapeno Cornbread with Whipped Butter
Rustic Pecan Pie Jars and Lemon Tarts

\$65 per guest

HILLSIDE

Mixed Greens, Cherry Tomatoes, Spiced Pecans,
Feta, Raspberry Vinaigrette
Pork Tenderloin with Pineapple Mint Relish
Sliced Bistro Steak with Herb Garlic Demi
Garlic Lime Grilled Shrimp
Sweet Potato and Roasted Red Pepper Hash
Grilled Asparagus
Freshly Baked Dinner Rolls and Whipped Butter
Chocolate Bomb and Chocolate Mousse Tarts

\$72 per guest

LAKESIDE DRIVE

Baby Spinach with Dried Cranberries, Marcona Almonds,
Green Apples, Blue Cheese and Raspberry Vinaigrette
Grilled Chicken, Balsamic Mustard Glaze
Pan Seared Atlantic Salmon,
Spinach and Mushroom Crème
Sliced Bistro Steak with Chimichurri
Rosemary Grilled Market Vegetables
Roasted Garlic and Herb Rice Pilaf
Freshly Baked Rolls and Whipped Butter
Dark Chocolate Pots de Crème
and New York Cheesecake

\$68 per guest

ITALIAN INSPIRATION

Mixed Greens and Arugula, Cherry Tomatoes, Pine Nuts,
Shaved Parmesan, Lemon Vinaigrette
Herb Roasted Chicken with Pan Sauce
Beef Short Ribs with Red Wine and Mushroom Glaze
;Porcini Ravioli with Sautéed Greens and Browned Butter
Parmesan Roasted Fingerling Potatoes
Roasted Haricot Verts and Rainbow Carrots
Freshly Baked Dinner Rolls and Whipped Butter
Smoked Chocolate Pistachio Panna Cotta
and Caramel Cheesecake

\$75 per guest

Farm to Table

Freshly Baked Dinner Rolls and Whipped Butter
Local Greens, Carrot Curls, English Cucumber, Heirloom Tomato, House Vinaigrette
Garlic and Herb Beef Tenderloin, Horseradish Cream, Cabernet Demi
Charbroiled Gulf Snapper, Citrus Gremolata
Herb Roasted Free Range Chicken, Rosemary Jus
Grilled Gulf Shrimp, Sweet Chipotle Glaze
Charred Okra with Lemon Zest
Oven Roasted Baby Red Potatoes
Chili-Lime Broccolini
Chocolate Pecan Pie and Mixed Berry Crumble with Fresh Whipped Cream

\$95 per guest

ENHANCEMENTS

Chicken Tortilla Soup

\$8 per guest

Roasted Tomato Basil Soup

\$6 per guest

DINNER Stations

Attendant Fee of \$150 Per Action Station All Prices are Per Person and Include Setup Fees.

ITALIAN ESCAPEDE ACTION STATION

Choice of: Linguine, Penne, Farfalle Pastas
Choice of Two House Made Sauces:
Basil Pesto, Marinara, Alfredo, Garlic Oil, Bolognese

\$18 per guest

Add Chicken - \$8 Shrimp - \$11 Steak - \$13

ASIAN STIR FRY ACTION STATION

Choice of: Egg Noodle, Rice Noodle, White Rice,
Brown Rice
Choice of: Shrimp, Ginger Chicken, Spicy Beef
Mix-Ins include: Scallions, Shredded Carrots, Sliced
Mushrooms, Snow Peas, Crushed Peanuts, Fresh Ginger,
Soy Sauce, Thai Peanut Sauce, Sesame Oil

\$34 per guest

TACO ACTION STATION

Choose Two: Dr. Pepper Pulled Pork, Sliced Brisket, Lime
Cilantro Shrimp
Warm Flour and White Corn Tortillas
Toppings Include: Chopped Cilantro and Onions, Pico de
Gallo, Crumbled Queso Fresco, Crema, Chipotle Cabbage
Slaw, Shredded Lettuce, Fresh Lime, Chipotle Aioli
Tortilla Chips with Fresh Guacamole, Warm Queso and
Fresh Salsa

\$25 per guest

SLIDER DISPLAY STATION

Kobe Beef Slider with Sliced Cheddar and Caramelized
Onion
Pulled Pork with Mango BBQ Sauce
Crispy Chicken with Maple Jalapeno Sauce

\$24 per guest

FARM FRESH DISPLAY STATION

Choice of: Mixed Greens, Romaine, Spinach, Arugula
Toppings include: Red Onion, Shredded Carrots, Avocado,
Cucumbers, Artichoke Hearts, Cherry Tomatoes, Bacon
Bits, House Made Croutons, Walnuts, Pecans, Dried
Cranberries, Raisins, Crumbled Feta, Shaved Parmesan,
Bleu Cheese

Choice of: Ranch, Bleu Cheese, Balsamic Vinaigrette,
Avocado Ranch, Olive Oil, Honey Mustard

\$19 per guest

Add Chicken - \$8 Shrimp - \$11 Steak - \$13

MAC N' CHEESE DISPLAY STATION

Choice of: Classic Texas Sharp Cheddar Mac n' Cheese,
White Cheddar Truffle Mac n' Cheese
Toppings Include: Applewood Smoked Bacon, Diced
Ham, Herbed Bread Crumbs, Green Chilies, Chopped
Broccoli

\$22 per guest

Grilled Cheese and Soup Station

Choose Three: Classic Cheddar Cheese, Cheddar and Ham, Brie Bacon and Apple,
Fresh Mozzarella Pesto and Tomato

Choose One: Potato Cream, Tomato Basil with Goat Cheese Basil Crostini, Butternut Squash with
Pepitas, Chicken Tortilla with Crispy Tortilla Strips and Fresh Cilantro, Broccoli and Cheddar Cheese,
Lobster Bisque

Choose One: Classic Caesar Salad or Mixed Green Salad

\$38 per guest

DINNER

Display and Carving Stations

DISPLAYS

Vegetable Crudité

Farm Fresh Vegetables with Hatch Green Chili Ranch
\$9 per guest

Antipasto Display

Assorted Italian Cured Meats, Marinated Olives,
Artichoke Hearts, Roasted Tomatoes, House Pickled
Vegetables
\$19 per guest

Hummus Duo

Crispy Pita Chips and Crudité, Roasted Garlic Hummus,
Roasted Red Pepper Hummus
\$14 per guest

Duo of Dips

Warm Cajun Crab Dip, Spinach Artichoke Dip, Wonton
and Pita Chips
\$11 per guest

Artisan Cheese and Fruit

Imported and Domestic Cheese, Crackers, Crostini,
Grissini, Fresh Grapes and Nuts
\$16 per guest

Sliced Seasonal Fruit and Berries

Lemon Honey and Yogurt Dipping Sauce
\$10 per guest

Carving Stations

The following stations are also available as a buffet/dinner option (price may vary); Minimum of 25 guests for Carving Station; Chef Attendant Fee of \$100 Per Hour Applies. All Prices are Per Person and Include Setup Fees.

Herbed and Garlic Crusted Beef Tenderloin with Roasted Garlic Demi
\$31 per guest

Hickory Smoked Ham with Brown Sugar Kentucky Whiskey
\$27 per guest

Salmon Wellington with Dijon Crème Sauce
\$26 per guest

Smoked Prime Rib of Beef with Smokey Jus, Creole Mustard
\$33 per guest

ADDITIONAL STARCH AND VEGETABLES

Roasted Root Vegetables
Whipped Potatoes
Roasted Baby Red Potatoes
Potatoes Au Gratin

Haricot Verts
Broccolini
Brussel Sprout Hash
Grilled Asparagus

\$9 per selection per guest

PLATED

Dinners

Plated Dinners Include your Choice of Starter, Entrée and Dessert. Served with Freshly Baked Rolls and Whipped Butter, Tableside Service of Freshly Brewed Tazo® Iced Tea and Starbucks® Regular and Decaffeinated Coffee.

ENTRÉES

Sweet Tea Brined Chicken

Black Eyed Pea and Kale Ragout, Candied Carrots

\$52 per guest

Herb Roasted Airline Chicken Breast

Gremolata, Ancient Grain Pilaf, Lemon Scented Broccolini

\$56 per guest

Smoked Pork Tenderloin

Crisp Pancetta, Apple Buttered Demi, Roasted Fingerling Potatoes, Crispy Brussels Sprouts

\$59 per guest

Grilled Salmon with Lemon Beurre Blanc

Herbed Wild Rice Pilaf, Haricot Verts

\$60 per guest

Grilled Bone-In Ribeye

Ancho-Chile Butter, Roasted Potato Medley, Grilled Asparagus

\$70 per guest

Dijon Crusted Tenderloin

Rosemary Demi, Garlic Mashed Potatoes, Haricot Verts with Caramelized Shallots

\$70 per guest

ENTRÉE DUOS

Duo of Grilled Sirloin and Balsamic Roasted Chicken

Mushroom Demi, Roasted Root Vegetables, Garlic Mashed Potatoes

\$75 per guest

Duo of Bistro Steak and Atlantic Salmon

Parsley Caper Compound Butter, Salt-Roasted Fingerling Potatoes, Sautéed Haricot Verts

\$75 per guest

Petite Filet and Lemon-Herb Gulf Shrimp

Parsley Caper Compound Butter, Roasted Fingerling Potatoes, Garlic Broccolini

\$75 per guest

VEGETARIAN ENTRÉES

Porcini Ravioli

Sage Brown Butter, Crispy Sweet Potato Hash

\$46 per guest

Sundried Tomato Risotto

Portobello Steak, Parmesan Crisp, White Truffle Oil

\$48 per guest

STARTERS

Tomato Carpaccio

Baby Arugula and Mixed Greens, Shaved Manchego, Citrus Vinaigrette

Strawberry Bibb Salad

Texas Bibb Lettuce, Strawberries, Roasted Walnuts, Local Goat Cheese, Strawberry White Wine Vinaigrette

Roasted Tomato Soup

Parsley Pesto

Dallas Chopped Salad

Baby Romaine, Blue Cheese, Jicama, Smoked Bacon, Fire Roasted Corn, Poblano Ranch

Apple Kale Salad

Shredded Kale, Candied Pecans, Gala Apples, Apple Basil Vinaigrette, Gorgonzola

Creamy Corn Chowder

Cilantro Oil

DESSERTS

Chocolate Bomb

Brandied Cherries, Roasted Walnuts, Chocolate Sauce

Bread Pudding

Bourbon Maple glaze, Salted Carmel Sauce

Flourless Chocolate Cake

Toffee Caramel Sauce

New York Cheesecake

Berry Coulis and Fresh Berries

BAR PACKAGES

Hourly

\$150 Bartender Fee Per Bar. Additional Cost for Tableside Wine Service.

BLUE

Smirnoff Vodka
New Amsterdam Gin
Myer's Platinum Rum
Sauza 100% Blue Agave Silver Tequila
Jim Beam Bourbon
Canadian Club Whiskey
J&B Scotch

Budweiser
Bud Light
Miller Lite
Corona Extra
Heineken

Proverb Chardonnay
Proverb Cabernet Sauvignon
Wycliff Brut Sparkling

\$35 per person (2 Hours)

\$8 per person per additional hour

GOLD

Absolut Vodka
Tanqueray Gin
Bacardi Superior Rum
1800 Silver Tequila
Jack Daniel's Tennessee Whiskey
Bulleit Rye Whiskey
Dewar's 12 Yr Scotch

Blue Moon Belgian White
Bud Light
Miller Lite
Corona Extra
Samuel Adams Boston Lager
Stella Artois

Greystone Chardonnay
Greystone Cabernet Sauvignon
Riondo Prosecco

\$37 per guest (2 Hours)

\$9 per person per additional hour

DIAMOND

Tito's Vodka
Hendrick's Gin
Atlantico Platino Rum
Casamigos Blanco Tequila
Knob Creek Bourbon
Jameson Whiskey
Glenmorangie Original 10 Yr Scotch

Blue Moon Belgian White
Bud Light
Miller Lite
Corona Extra
Mosaic IPA
Dallas Blonde

Wente Chardonnay
Wente Cabernet Sauvignon
St Domaine Brut Sparkling

\$39 per guest (2 Hours)

\$10 per person per additional hour

BAR PACKAGES

Consumption

\$150 Bartender Fee Per Bar. Additional Cost for Tableside Wine Service.

BLUE

Smirnoff Vodka
New Amsterdam Gin
Myer's Platinum Rum
Sauza 100% Blue Agave Silver Tequila
Jim Beam Bourbon
Canadian Club Whiskey
J&B Scotch

\$9 each

Budweiser
Bud Light
Miller Lite
Corona Extra
Heineken

\$7 each

Proverb Chardonnay
Proverb Cabernet Sauvignon
Wycliff Brut Sparkling

\$8 each

GOLD

Absolut Vodka
Tanqueray Gin
Bacardi Superior Rum
1800 Silver Tequila
Jack Daniel's Tennessee
Whiskey
Bullet Rye Whiskey
Dewar's 12 Yr Scotch

\$11 each

Blue Moon Belgian White
Bud Light
Miller Lite
Corona Extra
Samuel Adams Boston Lager
Stella Artois

\$7 each

Greystone Chardonnay
Greystone Cabernet Sauvignon
Riondo Prosecco

\$10 each

DIAMOND

Tito's Vodka
Hendrick's Gin
Atlantico Platino Rum
Casamigos Blanco Tequila
Knob Creek Bourbon
Jameson Whiskey
Glenmorangie Original 10 Yr Scotch

\$13 each

Blue Moon Belgian White
Bud Light
Miller Lite
Corona Extra
Mosaic IPA
Dallas Blonde

\$8 each

Wente Chardonnay
Wente Cabernet Sauvignon
St Domaine Brut Sparkling

\$13 each