

THE WATERS EDGE



BANQUET MENU

THE WATERS EDGE

REFRESHMENTS

FRESH BREWED COFFEE / DECAFFEINATED	\$ 40 GAL.
INFUSED WATER (LEMON-LIME, CUCUMBER OR ORANGE).....	\$ 17 GAL.
ICED TEA WITH LEMON.....	\$ 15 ½ GAL.
LEMONADE.....	\$ 15 ½ GAL.
FRUIT JUICES (ORANGE, CRANBERRY OR APPLE).....	\$ 18 ½ GAL.
BOTTLED WATER.....	\$ 3.00 EACH
HOT TEAS.....	\$ 2.50 EACH
COKE® PRODUCTS.....	\$ 3.00 EACH

FRESH BAKERY

MUFFINS, DANISH OR DONUTS.....	\$ 31 DOZEN
CROISSANTS, SCONES OR CINNAMON ROLLS.....	\$ 40 DOZEN
BAGELS WITH CREAM CHEESE.....	\$ 34 DOZEN
FRESH BAKED COOKIES.....	\$ 18 DOZEN
ASSORTED DESSERT BARS.....	\$ 25 DOZEN

SNACKS & MORE

GRANOLA BARS.....	\$ 2.75 EACH
CANDY BARS (KIT KAT, SNICKERS®, MIKLY WAY).....	\$ 2.75 EACH
ASSORTED YOGURTS.....	\$ 3.50 EACH
SINGLE SERVING PRETZELS OR POTATO CHIPS.....	\$ 2.50 EACH
TORTILLA CHIPS WITH HOUSE MADE PICO DE GALLO.....	\$ 3.00 P.P.
HUMMUS DIP WITH PITA CHIPS.....	\$ 3.50 P.P.
SEASONAL FRESH FRUITS AND BERRIES.....	\$ 4.25 P.P.

A SERVICE CHARGE OF 21% WILL BE ADDED TO ALL FOOD AND BEVERAGE

REFRESHMENT BREAKS

MINIMUM OF 25 GUESTS. LIMITED TO 1 HOUR OF SERVICE

A DAY AT THE BEACH

SMOKED FISH SPREAD WITH CLUB CRACKERS, PLANTAIN CHIPS WITH FRUIT SALSA, CHOCOLATE DIPPED PINEAPPLE WEDGES, DESSERT BARS AND ORANGE INFUSED WATER

\$17 P.P.

FRESH AND HEALTHY

SEASONAL FRUIT AND BERRIES, ASSORTED YOGURTS, GRANOLA BARS, SELECTION OF DOMESTIC CHEESES, RED PEPPER HUMMUS WITH PITA CHIPS AND LEMON LIME INFUSED WATER

\$16 P.P.

SWEET SUCCESS

ASSORTED DESSERT BARS, M&M COOKIES, MACADEMIA NUT COOKIES, ASSORTED MINI FRUIT TARTS, WHOLE MILK, STRAWBERRY MILK AND ASSORTED COKE PRODUCTS

\$17 P.P.

RED SUNSET

RED APPLE WEDGES WITH STRAWBERRY YOGURT DIP, RED GRAPES, RED M&M's, RED VELVET CUPCAKES, STRAWBERRY INFUSED WATER, ASSORTED COKE PRODUCTS

\$16 P.P.

BALL PARK

WARM PRETZEL BITES WITH BEER CHEESE DIP, PEANUTS, POPCORN AND CRACKER JACK, MINI CANDY BARS AND ASSORTED COKE PRODUCTS

\$16 P.P.

ALL DAY PACKAGE

INCLUDES: MEETING SPACE, A/V CART AND SCREEN, AND FLIPCHART

MINIMUM OF 25 GUESTS

MORNING

FRESH BREWED COFFEE, CHILLED ORANGE JUICE, SEASONAL FRUITS AND BERRIES,
ASSORTED MUFFINS AND PASTRIES WITH BUTTER AND PRESERVES

LUNCH (CHOOSE 1)

WATERS EDGE DELI

CLASSIC GRILLE

SOUTHWEST TACO BAR

AFTERNOON

HOT TEAS, FRESH BAKED COOKIES, TORTILLA CHIPS WITH HOUSE MADE PICO DE GALLO,
ASSORTED COKE PRODUCTS AND BOTTLED WATER

\$62 P.P.

BREAKFAST - BUFFETS

ALL BUFFETS INCLUDE FRESH BREWED COFFEE AND CHILLED ORANGE JUICE
MINIMUM OF 25 GUESTS. LIMITED TO 1 ½ HOURS OF SERVICE

CLASSIC CONTINENTAL

SEASONAL FRUIT AND BERRIES, ASSORTMENT OF MUFFINS AND PASTRIES WITH BUTTER AND PRESERVES AND ASSORTED YOGURTS

\$18 P.P.

GULF HEALTHY

SEASONAL FRUIT AND BERRIES, ASSORTED YOGURTS AND GRANOLA, HARD BOILED EGGS AND HOT OATMEAL WITH RAISINS AND SKIM MILK

\$20 P.P.

SUNSHINE BUFFET

SEASONAL FRUIT AND BERRIES, ASSORTED PASTRIES WITH BUTTER AND PRESERVES, SCRAMBLED EGGS, SMOKED BACON AND SAUSAGE AND BREAKFAST POTATOES

\$28 P.P.

THE EDGE

SEASONAL FRUIT AND BERRIES, ASSORTMENT OF MUFFINS AND PASTRIES WITH BUTTER AND PRESERVES, ASSORTED YOGURTS, SCRAMBLED EGGS, SMOKED BACON AND SAUSAGE, BREAKFAST POTATOES AND BANANAS FOSTER FRENCH TOAST

\$32 P.P.

BAYSIDE BRUNCH

ASSORTMENT OF FRESH BAKED PASTRIES, SEASONAL FRESH FRUIT, CHEESEBOARD DISPLAY, MARINATED VEGETABLE PASTA SALAD, SCRAMBLED EGGS, APPLEWOOD SMOKED BACON AND VIRGINIA HAM, BREAKFAST POTATOES, BANANAS FOSTER FRENCH TOAST, PAN SEARED CHICKEN BREAST AND WARM BISCUITS WITH HONEY BUTTER

\$44 P.P.

ENHANCEMENTS

TO ENHANCE YOUR BUFFET SELECTION

- HAM, EGG AND CHEESE CROISSANTS.....\$5.00 P.P.
- SAUSAGE AND EGG BREAKFAST BURRITOS.....\$5.00 P.P.
- CHEESE OMELETS.....\$4.00 P.P.

A SERVICE CHARGE OF 21% WILL BE ADDED TO ALL FOOD AND BEVERAGE

BREAKFAST – PLATED

ALL PLATED BREAKFASTS SERVED WITH A GLASS OF CHILLED ORANGE JUICE, FRESH BREWED COFFEE
FRESH FRUIT PLATE AND BASKET OF FRESH PASTRIES WITH BUTTER AND PRESERVES

SUNRISE

SCRAMBLED EGGS, CHOICE OF APPLEWOOD SMOKED BACON, HAM
OR SAUSAGE LINKS AND BREAKFAST POTATOES

\$21 P.P.

GOOD START

VIRGINIA HAM AND CHEDDAR CHEESE FOLDED IN A FLUFFY THREE EGG OMELET
SERVED WITH BREAKFAST POTATOES

\$22 P.P.

BANANAS FOSTER FRENCH TOAST

THICK SLICES TOPPED WITH OUR CHEF'S RICH CARAMELIZED BANANA TOPPING
AND SERVED WITH APPLEWOOD SMOKED BACON OR SAUSAGE LINKS

\$23 P.P.

LUNCH – BUFFETS

ALL BUFFETS INCLUDE FRESH BREWED COFFEE AND ICED TEA.
MINIMUM OF 25 GUESTS. LIMITED TO 1 ½ HOURS OF SERVICE.

WATERS EDGE DELI

TOMATO AND CUCUMBER CHOPPED GREENS SALAD, CREAMY COLESLAW, RED POTATO SALAD, SLICED ROAST TURKEY, SMOKED HAM, ROAST BEEF AND GENOA SALAMI, SLICED SWISS, CHEDDAR, PROVOLONE AND HAVARTI CHEESE, LETTUCE, TOMATO, RED ONION AND DILL PICKLES, BRIOCHE, PRETZEL AND ONION BUNS, WHITE AND MULTI GRAIN BREAD, CONDIMENTS AND AN ASSORTMENT OF DESSERT BARS

\$25 P.P.

CLASSIC GRILLE

LOADED MACARONI SALAD, CREAMY COLESLAW, KETTLE CHIPS, SELECTION OF SEASONAL FRUITS, CHAR GRILLED HAMBURGERS, BBQ CHICKEN BREASTS, BACON AND MOLASSES BAKED BEANS, SLICED SWISS AND CHEDDAR CHEESE, LETTUCE, TOMATO, RED ONION AND DILL PICKLES, BRIOCHE AND ONION BUNS, ASSORTED CONDIMENTS AND ASSORTED COOKIES

\$28 P.P.

SOUTHWEST TACO BAR

CHICKEN FAJITAS, PULLED PORK, SEASONED GROUND BEEF, GUACAMOLE, PICO DE GALLO, BLACK BEANS, YELLOW RICE, RED AND YELLOW PEPPERS, CHEESE, LETTUCE, TOMATO, SOUR CREAM, RIPE OLIVES, CORN AND FLOUR TORTILLAS, CHURROS

\$26 P.P.

SOUTHERN BEACH

MIXED GREENS WITH GARDEN FRESH TOPPING AND DRESSINGS, SEASONAL FRUIT SELECTION, MARINATED VEGETABLE PASTA SALAD, PULLED MOJO PORK, GRILLED CHICKEN BREASTS WITH BALSAMIC AND MUSHROOM, THREE CHEESE MAC-N-CHEESE, BUTTERED BROCCOLI, BISCUITS AND CORN BREAD WITH HONEY BUTTER AND AN ASSORTMENT OF COBLERS AND PIES

\$30 P.P.

ITALIAN SHORE

CLASSIC CAESAR SALAD, ANTIPASTO DISPLAY OF GRILLED AND MARINATED VEGETABLES AND CHEESES, CHEESE RAVIOLI ALFREDO, SEAFOOD RISOTTO, CHICKEN SALTIMBOCCA, LASAGNA BOLOGNESE, WARM GARLIC BREADSTICKS AND MINI CANNOLI'S

\$33 P.P.

A SERVICE CHARGE OF 21% WILL BE ADDED TO ALL FOOD AND BEVERAGE

LUNCH – PLATED

ALL PLATED LUNCHES INCLUDE HOUSE SALAD, WARM ROLLS AND BUTTER, SEASONAL VEGETABLE AND FRESH BREWED COFFEE AND ICED TEA

MOJO PORK

MOJO MARINATED PORK SHOULDER, SLOW ROASTED TENDER, SLICED AND SERVED WITH YUKON AND SWEET POTATO HASH

\$22 P.P.

PAN SEARED CHICKEN

PAN SEARED BREAST WITH AN HERB JUS AND SERVED WITH FOUR CHEESE MUSHROOM RISOTTO

\$22 P.P.

GINGER GLAZED SALMON

MARINATED IN HONEY, SOY, BALSAMIC AND GINGER, SEARED AND GLAZED, AND SERVED WITH PARSLEY BOILED RED POTATOES

\$25 P.P.

PORK TENDERLOIN MEDALLIONS

HERB GRILLED, ROASTED MEDIUM AND SLICED, SERVED WITH ROASTED RED POTATOES

\$23 P.P.

KEY WEST CHICKEN

BREAST OF CHICKEN MARINATED WITH SOY, HONEY, GARLIC AND LIME GRILLED AND SERVED WITH ISLAND RICE

\$21 P.P.

BOXED LUNCHES

CHOICE OF ROAST BEEF, HONEY CURED HAM OR ROASTED TURKEY ON A FLAKY CROISSANT OR AS A WRAP, WITH LETTUCE AND TOMATO. INCLUDES COLE SLAW, POTATO CHIPS, FRESH BAKED COOKIE AND BOTTLED WATER OR SODA.

\$18 P.P.

A SERVICE CHARGE OF 21% WILL BE ADDED TO ALL FOOD AND BEVERAGE

SALAD AND SANDWICH SELECTIONS

ALL SELECTIONS INCLUDE FRESH BREWED COFFEE AND ICED TEA

COBB SALAD

GRILLED CHICKEN, BLEU CHEESE, TOMATO, CHOPPED BACON, HARD BOILED EGG AND AVOCADO ARRANGED OVER MIXED GREENS WITH A SELECTION OF DRESSINGS AND A WARM ROLL.

\$19 P.P.

SEAFOOD SALAD

HOUSE MADE SHRIMP AND CRAB SEAFOOD SALAD OVER ROMAINE LETTUCE WITH AVOCADO, ASPARAGUS TIPS AND SLICED TOMATO TOPPED WITH SHREDDED PARMESAN AND A WARM ROLL

\$26 P.P.

TURKEY AND AVOCADO CROISSANT

SLICED TURKEY, PROVOLONE, AVOCADO, TOMATO, SPRING GREENS AND PESTO AIOLI ON A FLAKY CROISSANT SERVED WITH PASTA SALAD

\$18 P.P.

CHICKEN SALAD WRAP

HOUSE MADE CHICKEN SALAD, PARMESAN, BIBB LETTUCE, CHOPPED TOMATO AND A CUCUMBER AIOLI WRAPPED IN A TORTILLA AND SERVED WITH RED POTATO SALAD

\$18 P.P.

HORS D' OEUVRES

PRICED PER DOZEN

COLD

CAPRESE BRUSCHETTA.....	\$28
PHYLLO CUPS WITH BRIE AND RASPBERRY.....	\$30
SEARED TUNA WITH CUCUMBER AND WASABI.....	\$33
COCKTAIL SHRIMP.....	\$33
ASSORTED FINGER SANDWICHES.....	\$26
MELON SKEWERS WITH PROSCUITTO.....	\$28

HOT

BEEF AND CARMELIZED ONION CROSTINI.....	\$34
COCONUT SHRIMP WITH ORANGE DIPPING SAUCE.....	\$33
CRAB CAKES WITH MANGO SALSA.....	\$32
HAWAIIN CHICKEN SKEWERS.....	\$32
BACON WRAPPED BBQ SHRIMP.....	\$37
PARMESAN PESTO CHICKEN WINGS.....	\$29
CRAB DIP STUFFED PORTOBELLAS.....	\$34
MINI BEEF WELLINGTONS.....	\$39
EDAMAME POTSTICKERS WITH MANGO SAUCE.....	\$33
BACON WRAPPED SCALLOPS WITH BALSAMIC.....	\$38
CHICKEN QUESADILLAS.....	\$33
VEGETABLE SPRING ROLLS.....	\$30

CARVING STATIONS

ATTENDANT FEE OF \$100

INCLUDES ASSORTMENT OF COCKTAIL ROLLS, AND APPROPRIATE SAUCES AND CONDIMENTS

BACON WRAPPED SOY GINGER PORK LOIN (SERVES APPROX. 25).....	\$130 EA.
CITRUS AND HERB ROASTED TURKEY BREAST (SERVES APPROX. 30).....	\$140 EA.
MAPLE AND BROWN SUGAR GLAZED HAM (SERVES APPROX. 40).....	\$160 EA.
MUSTARD AND PEPPERCORN CRUSTED N.Y. STRIPLOIN (SERVES APPROX. 35)...	\$260 EA.

A SERVICE CHARGE OF 21% WILL BE ADDED TO ALL FOOD AND BEVERAGE

ACTION STATIONS

GUEST INTER-ACTION / NO ATTENDANT. LIMITED TO 1 ½ HOURS OF SERVICE.

SLIDER BAR

MINI BURGERS, CHICKEN BREAST STRIPS, PULLED PORK, SELECTION OF CHEESES, RED ONION, FRIED ONION, GRILLED PEPPERS, SLICED PICKLE, GUACOMOLE, PICCO DE GALLO, ROMAINE AND ICEBURG LETTUCE, ASSORTMENT OF SLIDER ROLLS, BISCUITS AND APPROPRIATE CONDIMENT AND SAUCES

\$21 P.P.

PASTA AND RISOTTO BAR

PENNE PASTA, LINGUINI, CHEESE RAVIOLI, FOUR CHEES RISOTTO, MARINARA, BOLOGNESE SAUCE AND ALFREDO SAUCE, ARTICHOKE HEARTS, PORTOBELLO MUSHROOMS, ROASTED RED AND YELLOW PEPPERS, PANCETTA, SLICED ITALIAN SAUSAGE, PEAS, OLIVES, ASIAGO AND PARMESAN CHEESE

\$16 P.P.

BUILD YOUR OWN NACHOS

CRISP TORTILLA CHIPS, SEASONED GROUND BEEF, PULLED PORK, SHREDDED CHICKEN, SHREDDED CHEESE, DICED TOMATO, GREEN ONION, SOUR CREAM, PICCO DE GALLO, QUESSO DIP, CHEDDAR CHEESE DIP, RIPE OLIVES, SLICED JALAPENOS

\$18 P.P.

PANCAKE, WAFFLE AND CREPE BAR

GOLDEN BUTTERMILK PANCAKES, BELGIAN WAFFLES, CREPES, MAPLE SYRUP, WHIPPED BUTTER, BANANAS FOSTER, SLICED STRAWBERRIES, BLUEBERRIES, NUTELLA SPREAD, WHIPPED CREAM, CHOCOLATE CHIPS, POWDERED SUGAR, MARSHMALLOWS AND CHOPPED PECANS

\$16 P.P.

DISPLAYS

EACH SERVES APPROXIMATELY 30

CRUDITE DISPLAY.....	\$90 EA.
SEASONAL FRUIT DISPLAY.....	\$110 EA.
CHEESEBOARD DISPLAY.....	\$95 EA.
JIMMY'S FISH SPREAD WITH CRACKERS.....	\$90 EA.
ANTIPASTO DISPLAY.....	\$130 EA.
SEAFOOD DISPLAY.....	\$225 EA.

(IMPORTED AND DOMESTIC CHEESES, MEATS, VEGETABLES AND BREADS)

(OYSTERS ON THE HALF SHELL, LARGE SHRIMP, CRAB CLUSTERS, MUSSELS, AHI TUNA AND

A SELECTION OF SAUCES AND CONDIMENTS)

A SERVICE CHARGE OF 21% WILL BE ADDED TO ALL FOOD AND BEVERAGE

DINNER – PLATED

ALL PLATED DINNERS INCLUDE HOUSE SALAD, WARM ROLLS AND BUTTER, SEASONAL VEGETABLE AND FRESH BREWED COFFEE AND ICED TEA

PARMESAN CRUSTED RED SNAPPER

GOLDEN BROWN PARMESAN ENCRUSTED RED SNAPPER FILLET SERVED WITH ISLAND RICE

\$38 P.P.

LIME MARINATED FLANK STEAK

MARINATED IN LIME, GARLIC AND HERBS, CHAR GRILLED AND ROASTED TO MEDIUM, SLICED AND SERVED WITH ROASTED RED POTATOES

\$39 P.P.

HERB CRUSTED VEAL CHOP

PAN SEARED BONE IN VEAL CHOP, HERB CRUSTED AND SERVED WITH GARLIC WHIPPED POTATOES

\$43 P.P.

BEEF TENDERLOIN

GRILLED TO A PERFECT MEDIUM AND SERVED WITH A MUSHROOM DEMI GLACE AND PAIRED WITH AU GRATIN POTATOES

\$43 P.P.

ACAPULCO MARGARITA GROUPE

PAN SEARED GROUPE WITH A FRESH SALSA OF TOMATO, ONION, CILANTRO, JALAPENO, TRIPLE SEC AND TEQUILA SERVED WITH PARSLEY BOILED RED POTATOES

\$37 P.P.

KEY WEST CHICKEN

BREAST OF CHICKEN MARINATED IN SOY, HONEY, GARLIC AND LIME, GRILLED AND SERVED WITH ISLAND RICE

\$34 P.P.

BRAISED CABERNET BEEF SHORT RIBS

SLOW BRAISED IN A CABERNET AND BEEF STOCK WITH ROOT VEGETABLES AND SERVED WITH YUKON AND SWEET POTATO HASH

\$38 P.P.

CHICKEN MANDALAY

BREAST OF CHICKEN WITH A MUSHROOM MARSALA SAUCE SERVED WITH PAN FRIED GNOCCHI

\$34 P.P.

STUFFED PORK CHOP

SAUSAGE, PROSCUITTO AND MOZZARELLA STUFFED PORK CHOP BRAISED UNTIL TENDER AND SERVED WITH GARLIC MASHED POTATOES

\$35 P.P.

MAKE IT A DUET

ADD TO ANY ENTRÉE

SHRIMP SCAMPI (3).....\$7

GRILLED SALMON (4oz.).....\$6

PAN SEARED CHICKEN BREAST (4oz.).....\$6

VEGETARIAN

CHESE RAVIOLI

ROASTED VEGETABLES AND PARMESAN AND RICOTTA CHEESE RAVIOLI'S IN A PESTO CREAM SAUCE

\$29 P.P.

GRILLED VEGETABLE MEDLEY

CHEF'S SELECTION OF BABY VEGETABLES GRILLED AND SERVED OVER A BED OF PASTA

\$29 P.P.

PLATED DESSERTS

NEW YORK CHEESECAKE.....\$5.50

CARAMEL APPLE CHEESECAKE.....\$6.25

KEY LIME PIE.....\$5.50

CHOCOLATE TOFFEE MOUSSE CAKE.....\$6.25

TIRAMISU.....\$5.95

A SERVICE CHARGE OF 21% WILL BE ADDED TO ALL FOOD AND BEVERAGE

DINNER BUFFETS

ALL BUFFETS INCLUDE FRESH BREWED COFFEE AND ICED TEA.
MINIMUM OF 25 GUESTS. LIMITED TO 1 ½ HOURS OF SERVICE.

CLASSIC BUFFET

ENTRÉE'S

PAN SEARED HERB CHICKEN

SLICED BEEF SIRLOIN DIJON

STUFFED ROAST LOIN OF PORK

BAKED COD WITH CITRUS BUTTER

ROAST TURKEY WITH CRANBERRY JUS

GARLIC LIME FLANK STEAK +\$2.50 P.P.

BREAST OF CHICKEN SALTIMBOCCA +\$3.50 P.P.

GRILLED SALMON WITH CITRUS HONEY GLAZE +\$4.50 P.P.

BEEF SHORT RIBS WITH ROOT VEGETABLES +\$4.50 P.P.

BAKED COD OSCAR +\$3.75 P.P.

SIDES

MASHED POTATOES

AU GRATIN POTATOES

WILD RICE BLEND

LOADED COUNTRY FRIED POTATO

ROASTED RED POTATOES

LINGUINI WITH GARLIC SAUCE

MUSHROOM RISOTTO

GNOCCHI ALFREDO

BUFFET INCLUDES:

FRESH VEGETABLE MEDLEY

MIXED GREENS WITH TOPPINGS AND DRESSINGS

FRESH SEASONAL FRUIT

CRUDITE DISPLAY

WARM ROLLS AND WHIPPED BUTTER

CHEF'S SELECTION OF PLATED DESSERTS

2 ENTRÉE'S / 2 SIDES.....\$48 Per Person

3 ENTRÉE'S / 2 SIDES.....\$51 Per Person

3 ENTRÉE'S / 3 SIDES.....\$52 Per Person

A SERVICE CHARGE OF 21% WILL BE ADDED TO ALL FOOD AND BEVERAGE

DOWN SOUTH BBQ

SLICED BBQ BEEF BRISKET, PULLED MOJO PORK SHOULDER, HERB MESQUITE RUBBED TURKEY BREAST, BBQ BAKED BEANS, THREE CHEESE MAC – N – CHEESE, CREAMED CORN, DIXIE STYLE COLESLAW, FRESH SEASONAL FRUIT, MARINATED VEGETABLE PASTA SALAD, BISCUITS AND CORN BREAD WITH WHIPPED HONEY BUTTER AND AN ASSORTMENT OF COBBLER AND PIES

\$45 P.P.

TOUR OF ITALY

PORK LOIN MODENESE, CHICKEN CAPRESE, CHEESE MANICOTTI WITH MARINARA SAUCE, MUSHROOM RISOTTO, LINGUINI CARBONARA, ANTIPASTO DISPLAY OF GRILLED VEGETABLES, MARINATED VEGETABLES AND A SELECTION OF CHEESES, ARUGULA WITH TOMATO AND PARMESAN SALAD, WARM BREADSTICKS AND FOCACCIA, CANNOLI'S AND TIRAMISU

\$52 P.P.

MILWAUKEE'S OWN

PORK SPARE RIBS WITH SAURKRAUT, SAURBRATEN, BAKED SALMON WITH A DIJON GLAZE, POTATO DUMPLINGS, HOUSE MADE POTATO PANCAKES, BRAISED RED CABBAGE AND BABY CARROTS, WISCONSIN CHEESEBOARD DISPLAY, CHOPPED SALAD OF ROMAINE, CUCUMBER, TOMATO, SMOKED MOZZARELLA, RED ONION AND BACON TOSSED IN A RED WINE VINAIGRETTE, FRESH SEASONAL FRUIT, WARM ROLLS AND WHIPPED BUTTER, CARAMEL APPLE PIE AND CHOCOLATE MOUSSE TORTE

\$55 P.P.

BAR OFFERINGS

HOST BAR PACKAGES

	HOUSE BRANDS	CALL BRANDS	PREMIUM BRANDS
1 HOUR	\$15.00	\$17.00	\$19.00
2 HOUR	\$25.00	\$28.00	\$31.00
ADDITIONAL HOUR	\$9.00	\$10.00	\$11.00

ABOVE PRICING IS BASED PER PERSON PLUS SERVICE CHARGE AND SALES TAX BASED ON GUEST GUARENTEE

PACKAGES INCLUDE COCKTAILS, HOUSE WINE, DOMESTIC BEER AND SODAS

PACKAGES DO NOT INCLUDE SHOTS OR WINE SERVICE WITH DINNER

CALL BRANDS

BACARDI, BEEFEATER, CAPTAIN MORGAN, JIM BEAM, JOSE CUERVO

J & B, KORBEL, MALIBU, SEAGRAMS, SMIRNOFF, SOUTHERN COMFORT

PREMIUM BRANDS

ABSOLUT, APPLETON ESTATES, BOMBAY SAPPHIRE, DEWARS WHITE

JACK DANIELS, KETTLE ONE, STOLICHNAYA, TANQUERAY, 1800 GOLD

CANNED BEER, HOUSE WINE AND SODA PACKAGE

1 HOUR	\$13.00	2 HOUR	\$21.00
3 HOUR	\$28.00	4 HOUR	\$34.00

ABOVE PRICING IS BASED PER PERSON PLUS SERVICE CHARGE AND SALES TAX BASED ON GUEST GUARENTEE

ANY SUBSTITUTIONS WILL BE CHARGED ACCORDINGLY

GUESTS UNDER 21 WILL BE OFFERED ALL NIGHT SODA AT \$7.00 PER PERSON

HALF BARRELS

APPROXIMATELY 165 12 OZ. GLASSES PER BARREL

DOMESTIC BEER (EX. - MILLER, BUDWEISER, COORS).....	\$375
PREMIUM OR IMPORT BRANDS	\$400AND UP

A SERVICE CHARGE OF 21% WILL BE ADDED TO ALL FOOD AND BEVERAGE

WINE AND CHAMPAGNE

750 ML. BOTTLES SERVING APPROXIMATELY 4 ½ GLASSES PER BOTTLE

HOUSE WINE.....	\$29
(CHARDONNAY, PINOT GRIGIO, WHITE ZINFANDEL, MERLOT, CABERNET SAUVIGNON)	
KORBEL BRUT.....	\$36
ASTI SPUMANTE.....	\$32

DRINK PRICING

HOUSE BRAND.....	\$6.00
CALL BRAND.....	\$6.50
PREMIUM BRAND.....	\$7.25
TOP SHELF.....	\$8.00
GLASS HOUSE WINE.....	\$7.00
GLASS SODA.....	\$3.00
DOMESTIC CAN BEER.....	\$5.00
PREMIUM OR IMPORT CAN BEER.....	\$6.00

BAR POLICIES

WE PROVIDE ONE BARTENDER FOR BARS LESS THAN 100 GUESTS, IF ADDITIONAL BARTENDERS ARE REQUIRED, A FEE OF \$150 PER HOUR WILL APPLY

FOR STAFFED BARS LESS THAN 2 HOURS, A \$600 MINIMUM IS REQUIRED IN TOTAL BAR REVENUE TO WAIVE THE \$150 BARTENDER FEE

FOR STAFFED BARS GREATER THAN 2 HOURS, A \$250 PER HOUR MINIMUM IS REQUIRED IN TOTAL BAR REVENUE TO WAIVE THE \$150 BARTENDER FEE

SELF SERVICE ITEMS SUCH AS CANNED BEER, BOTTLED WINE AND SODA ARE AVAILABLE AS HOSTED ONLY BASED ON CONSUMPTION OR OPENED PRODUCT WITH NO MINIMUM REQUIRED.

NO ALCOHOLIC BEVERAGES OF ANY KIND MAY BE BROUGHT IN TO THE HOTEL FROM ANY OUTSIDE SOURCES

A SERVICE CHARGE OF 21% WILL BE ADDED TO ALL FOOD AND BEVERAGE