



BANQUET MENU

Le Meridien Dallas by the Galleria | 13402 Noel Rd, Dallas, TX 75240 | 972.503.8700 | www.lemeridiendallas.com

ALL PRICES ARE EXCLUSIVE OF 24% SERVICE CHARGE AND 8.25% TAX



BREAKFAST IS AVAILABLE FOR 60 MINUTE CONSUMPTION

12 Guest Minimum | Less than 12, add \$4 per person

All Include Freshly Squeezed Orange Juice, Illy Freshly Brewed Coffee, and Selection of Herbal Hot Tea



CONTINENTAL | 26

Sliced Seasonal Fruit Composition

Assortment of Artisan Pastries

Yogurt Parfait
House Made Granola & Seasonal Berries

ENHANCEMENTS

Farm Fresh Eggs & Choice of 1 Breakfast Meat | 9

Assorted Bagels & Spread | 12
Cream Cheese, Butter, Preserves

Assorted Bagels, Lox & Spreads | 18
Cream Cheese, Smoked Salmon, Traditional Garnish

Assorted Mini Quiche | 12

Eggs Any Style & Omelet Station | 16
Chef Attendant Required | 100

Breakfast Sandwich Display | 14
Select 2
Croque Madame / Scrambled Biscuit Sliders /
Egg White Bagel Builds / Chorizo Cheddar Wraps /
Croissant Egg, Cheddar & Smoked Bacon

HOT BREAKFAST BUFFET | 42

Farm Fresh Eggs
Soft Scrambled

Side: Grated Cheese, Salsa & Chives

Sliced Seasonal Fruit Composition

Assortment of Artisan Pastries

Yogurt Parfait
House Made Granola & Seasonal Berries

Steel Cut Irish Oatmeal
Side: Brown Sugar, Texas Pecans, Sun Dried Fruits

Select 1
Additional | 6ea

Breakfast Potatoes
Caramelized Onions, Picked Parsley

Fresh Baked Biscuits
Sausage Country Gravy

French Toast
Noble Bourbon Maple Syrup

Select 1
Additional | 6ea

Hardwood Smoked Bacon

Pork Sausage

Chicken Apple Sausage

Turkey Bacon

Country Ham

BREAKFAST BOXED | 34

Select Breakfast Sandwich or Burrito & 2 Sides
Minimum of 8 Boxes per Selection

Breakfast Sandwich Build

Bread

Biscuit / Croissant / Bagel / English Muffin

Egg

Farm Fresh Egg or Egg White

Meat

Pork or Turkey Bacon / Canadian Bacon /
Pork or Beef Breakfast Sausage / Country Ham /
Country Fried Chicken

Cheese

American / Cheddar / Pepper Jack / Swiss / Provolone

Breakfast Burrito Build

Salsa Side Included

Tortilla

Flour / Whole Wheat / Garden Spinach

Fillers (3)

Eggs Scrambled / Egg Whites Scrambled /
Mexican Rice / Mexican Cheese Blend /
Black Beans / Farm Fresh Spinach /
Breakfast Potatoes / Country Ham Dice /
Pork or Beef Sausage Crumble / Smoked Bacon Chips /
Turkey Bacon Cuts

SIDES

Breakfast Potatoes / Hash Browns / Black Beans /
Seasonal Fruit Medley / Whole Fruit /
Cinnamon Roll / Blueberry or Banana Muffin /
Danish (Apple / Cheese / Lemon / Strawberry / Cherry)
/ Chocolate Éclair
/ Granola Bar / Breakfast Power Bar



LUNCH IS AVAILABLE FOR 60 MINUTE CONSUMPTION

12 Guest Minimum | Less than 12, add \$4 per person

All Include Canned Sodas, Bottled Water, (Iced Tea Upon Request) and Assorted Cookie Tray



LUNCH

DELI BUILD | 37

Accompanied by Assorted Cheese, Lettuce, Tomatoes, Onions, Pickles, Deli Mustard & Mayo

Select 2 Proteins + 2 Breads + 2 Sides

Protein

Honey Roasted Turkey / Black Forest Ham / Roast Beef / Seasoned Chicken / Tuna Salad / Chicken Salad

Breads

Croissant / Hoagie Roll / Multigrain Ciabatta / Brioche / Multi-Grain or White Texas Sliced

Sides

Assorted Bagged Chips / Apple & Jicama Slaw / Home Made Potato Salad / Macaroni Salad / Three-Bean Salad / Quinoa Salad

ENHANCEMENTS

Smoked Bacon | 3

Avocado | 3

Additional Protein | 5

Additional Bread or Side | 5

House Made Seasoned Potato Chips | 5

House Made French Onion Dip

Salad Bowl | 6

Chopped Iceberg / Romaine / Field Greens

Dressed with shaved veggies

2 Dressings, Croutons

Add Soup | 6

Black Bean / Potato Leek / Vegetable Bisque / Chicken Tortilla / Chicken & Rice / Tomato Bisque

LUNCH TABLE

PLATED | 40 BUFFET | 45

Select 1 Protein + 2 Sides + 1 Salad

Add Protein +7 Add Side or Salad +5

Protein

Mesquite Angus Brisket w/Pit Style BBQ Sauce
Mesquite Smoked Beef Sausage w/Pit BBQ Sauce
Fire Grilled Chicken Breast w/Carolina Sauce
Herb Brined Turkey Breast w/Ancho BBQ Sauce
Herbed Chicken Breast w/Garlic Cream Sauce
Roasted Salmon Lemon Rosemary
Cajun-Blackened Tilapia w/Carper Lemon Broth
Seared Atlantic Cod & Thyme w/Garlic Bouillon
Beef Fajita w/Seared Onion & Bell Pepper
Chicken Fajita w/Seared Onion & Bell Pepper
Ground Hamburger w/Seared Onion & Bell Pepper

Sides

Potatoes Garlic Mashed, Roasted Red, or Fingerling / Sautéed Green Beans / Garlic-Parm Sqsh & Zucc / Brussels Sprouts Lemon Roasted Garlic or Bacon & Bleu Cheese / Seasoned Broccoli & Carrots / Mac & Cheese / Jalapeño, BBQ, or Trad Baked Beans / House Cornbread / Rolls / Flour or Corn Tortillas / Corn Shells / Fajita Fixins / Chips, Salsa & Queso / Cilantro Lime Rice / Herbed Farro Pilaf

Salads

Creamy Coleslaw / Home Made Potato Salad / Carrot & Cranberry w/Apple Vinaigrette / Three-Bean Salad / Fresh Field Greens w/Buttermilk Dressing / Stockyard Chop Salad w/Chipotle-lime & Jalapeño Ranch / Classic Caesar / Chopped Iceberg

Dressing (Select up to 2)

Bleu Cheese, Buttermilk or Jalapeño Ranch, Italian, Caesar, Balsamic or Raspberry Vinaigrette, Chipotle Lime

LUNCH BOXED | 34

Select Entrée + 2 Sides

Minimum of 8 Boxes per Selection

Entrée

Wrap or Sandwich

Choose Tortilla or Bread

Tortilla: Flour / Whole Wheat / Garden Spinach / Rosemary & Olive Oil

Bread: Croissant / Hoagie Roll / Multigrain Ciabatta / Brioche / Multi-Grain or White Texas Sliced

Choose Meat (Can Combine 2)

Honey Cured or Hickory Smoked Turkey Breast / Black Forest, Virginia, or Honey Ham / Slow Roasted Roast Beef / Rotisserie Seasoned or Roasted Buffalo Style Chicken Breast / Genoa or Hard Salami / Hardwood Smoked Bacon

Choose Up To 4 Add-ins

Field Greens / Spinach / Romaine / Iceberg Lettuce / Cheddar / Pepper Jack / Monterey / Swiss / Colby / Havarti / Mozzarella / Fresh Tomato / Cucumber / Pickle / Red Onion / Bell Pepper / Jalapeño / Blk Olive

Choose Sauce

Classic Mustard – Dijon, Spicy Brown, Yellow / Dijonnaise / Chipotle Mayo / Sriracha / Greek Yogurt / Horseradish / House Sweet or Spicy BBQ

Sides

Chips – Sun, Potato, Dorito, Pretzel or Variety / Apple & Jicama Slaw / Home Made Potato Salad / Macaroni Salad / Quinoa Salad / Three-Bean Salad / Sliced Fruit Medley / Whole Fruit

ALL PRICES ARE EXCLUSIVE OF 24% SERVICE CHARGE AND 8.25% TAX



BREAKS ARE AVAILABLE FOR 30 MINUTE CONSUMPTION

BREAKS

BEVERAGES / CONSUMPTION

HALF DAY BEVERAGE SERVICE (4 HR) | 15

Includes: Sodas, Bottled Water, Illy Coffee, Hot Teas

FULL DAY BEVERAGE SERVICE (8 HR) | 25

Includes: Sodas, Bottled Water, Illy Coffee, Hot Teas

ILLY FRESH BREWED COFFEE | 95/Gal

Regular or Decaffeinated – Serves about 16

FLAVORED SYRUPS | 5 ea

Caramel, Vanilla, French Vanilla, Hazelnut

SELECTION OF HOT TEA | 68 /Gal

Fresh Lemon / Assorted Sugar – Serves about 16

ICED TEA | 68/Gal

Fresh Lemon / Assorted Sugar

ASSORTED SODA | 5 ea

Pepsi / Diet Pepsi / 7up / Mtn Dew

Other Options available upon advance special request

BOTTLED WATER | 5 ea

Aquafina

Other options available upon advance special request

ASSORTED BOTTLED JUICE | 6 ea

Orange / Apple / Fruit

ENERGY DRINKS | 8 ea

Red Bull / Monster

SPARKLING WATER | 5 ea

FIJI / EVIAN WATER | 7 ea

BREAK SINGLES

SLICED SEASONAL FRUIT COMPOSITION | 12

Individual bowls of cubed seasonal melons, pineapple, berries

MARKET FRUIT BASKETS | 12

Market selection of assorted seasonal fruit

BERRY SMOOTHIES | 12

Greek Yogurt, Local Honey, Seasonal Berries

BASKET OF POWER & ENERGY BARS | 12

Assorted Varieties

COFFEE CAKES AND QUICK BREADS | 16

YOGA PACKAGE | 16

Mini Berry Smoothies, Individual Hummus & Crudité,

Yogurt Dipped Pretzels

HUMMUS | 12

Pita, Paprika, Texas Olive Oil

GUACAMOLE & SALSA | 12

Hand Cut Corn Tortilla Chips, Smashed Avocado,

Roasted Tomato Salsa

TRAIL MIX | 16

Dried Fruits, Nuts & Seeds, House Made Granola

BAR SNACKS | 16

Southwest Trail Mix, Buffalo Sauce, Marinated Olives,

House Made BBQ Chips

HOUSE BAKED COOKIES | 12

Choose Two

Chocolate Chip / Oatmeal Raisin / Sugar / Snickerdoodle /

Peanut Butter / White Chocolate Macadamia

PACKAGE BREAKS THEMED

COFFEE & DONUTS | 26

An Artisan Coffee Bar with Flavored Syrups, served with a selection of Donuts & Kolaches

SWEET & SALTY | 26

Melon Mint Feta Salad, Chocolate Covered Pretzels, Soft Pretzels, House Made Spicy Honey Mustard, Assorted House Baked Cookies, Sodas & Bottled Water

AT THE MOVIES | 26

Movie Theater Popcorn in Box, Packaged Caramel Popcorn, Individual Bags of Chips, Assorted Energy & Candy Bars, Sodas & Bottled Water

AT THE BALLPARK | 26

Mini Hot & Corn Dogs, Tater Tots, Dark Ale Mustard, Spicy Ketchup, Assorted Energy & Candy Bars, Sodas & Bottled Water

MEDITERRANEAN MEDITATION | 26

Fresh Tabbouleh Salad, Assorted House made Hummus Dips with Pita Chips & Grilled Pita, Sodas & Bottled Water

SPRING PICNIC | 26

Lemon Bars & Brownies, Assorted Crudité with Dipping Sauces & Dressings, Watermelon & Berries, Lemonade, Assorted Granola Bars, Sodas & Bottled Water

FALL HARVEST | 26

Caramel Apple Crumb Cake, Mulled Apple Cider, Harvest Blend Trail Mix, Caramel Pecan Cookies, Sodas & Bottled Water

WINTER WONDERLAND | 26

Hot Chocolate Bar with Assorted Flavors & Toppings, Brioche Grilled Cheese Bites, Roasted Tomato Bisque, Sodas & Bottled Water

DINNER IS AVAILABLE FOR 60 MINUTE CONSUMPTION

20 Guest Minimum | Less than 20, add \$4 per person

Includes

Illy Fresh Brewed Coffee, Water and Tea Service, and Artisan Rolls and Butter

One Entrée with Starch, One Vegetable, One Dessert | 57

Additional Entrée | 7

Additional Vegetable | 6

Additional Dessert | 6

Add Salad | 6

Add Soup | 6

Entrée and Starch

Ginger Soy Chicken, pineapple mango macadamia chutney with a bed of saffron sweet pepper rice edamame

Grilled Chicken Breast, julienne tri-color bell peppers, cherry tomato blush with mushroom risotto, thyme & shallot

Garlic Rosemary Peppercorn Crusted Tri Tip, field mushroom, shallot jus with a bed of bleu cheese mash

Rigatoni with Red Wine Braised Short Rib, oven roasted tomato, spinach, and shiitake

Fire-Grilled Sirloin, cipollini onion confit, demi-glace with a bed of roasted garlic mashed potatoes

Seared Red Snapper Filet, lemon tomato caponata with roasted seasoned fingerling potatoes

Seared Salmon, beet horseradish vinaigrette with a bed of dill whipped potato

Chili and Coriander Rubbed Salmon, raita with a bed of cilantro rice

Vegetable

roasted acorn squash with mushrooms, peppers and goat cheese

mélange of fresh cauliflower, broccolini & baby carrots

green beans with caramelized onions and fried shallots

grilled asparagus with shaved parmesan and gremolata

summer squash, sweet tomato and basil sauté

roasted garlic parmesan squash and zucchini sauté

brussels sprouts with bacon and bleu cheese

lemon roasted garlic brussels sprouts

roasted carrots and beets with pepitas

skillet chili lime corn

Dessert

old fashioned hot apple crisp

fresh southern peach cobbler

bread pudding with whiskey glaze

coconut bread pudding

seasonal berry/fruit crumble

cheesecake with seasonal berry sauce

classic original / white chocolate / marble / key lime

frosted layer cake

double chocolate / vanilla / red velvet / carrot / lemon

Enhancements

Salad | 6

Fresh Field Greens / Chopped Iceberg / Romaine Hearts
Sliced/Shredded Seasonal Fruit & Vegetable Topped

Dressing (Select up to 2)

Bleu Cheese, Buttermilk or Jalapeño Ranch, Italian,
Caesar, Balsamic or Raspberry Vinaigrette, Chipotle Lime

Soup | 6

Black Bean / Potato Leek / Vegetable Bisque /
Chicken Tortilla / Chicken & Rice / Tomato Bisque

DINNER IS AVAILABLE FOR 60 MINUTE CONSUMPTION

20 Guest Minimum | Less than 20, add \$4 per person

Includes

Illy Fresh Brewed Coffee, Water and Tea Service, and Artisan Rolls and Butter

One Starter, One Entrée Priced to Sell, One Accompaniment

Additional Entrée | 7

Additional Starters | 6

Additional Accompaniments | 6

Add Dessert | 6

Add Salad | 6

Starters

Choose One

- Iceberg Wedge with Heirloom Cherry Tomatoes,
Chive Snips, Blue Cheese Crumbles,
Buttermilk Ranch
- Tomato & Cucumber Carpaccio Topped with
Baby Arugula, Red Onion,
Oregano Vinaigrette
- Organic Spring Mix, Toasted Almonds,
Berries, Gala Apple,
Strawberry Vinaigrette
- Baby Spinach, Roasted Beets,
Goat Cheese,
White Balsamic Vinaigrette
- Classic Caesar, Hearts of Romaine,
Garlic-Sourdough Croutons, Parmigiano-Reggiano
Classic Dressing
- Southwest Chicken Tortilla Soup
- Shrimp & Lobster Bisque Soup
- Warm Potato-Leek Soup
- French Onion Soup
- Melted Gruyere Crostini Crust, Chopped Herbs
- BLT Tomato Soup with Bacon,
Crispy Sourdough Crumble
- Caramelized Garlic Aioli, Micro Basil

Entrées

Choose One

- Citrus & Herb Pan Roasted Chicken Breast | 55
- Mustard & Herb Grilled Chicken Breast | 55
- Breaded Picnic Style Chicken Breast, Bourbon BBQ Sauce | 57
- Apple Cider Glazed Chicken with Toasted Pecans | 57
- Mustard Glaze Pork Loin, House Made BBQ Sauce | 62
- Grilled Pork Chop with Apple & Raisin Chutney | 62
- Seared Salmon with Fennel, Lemon Dill Sauce | 65
- Oven Baked Honey Garlic Glazed Salmon | 65
- Boneless Beef Short Rib with Peppercorn Demi-Glace | 68
- Fire-Grilled Sirloin, Roasted Garlic, Olive Oil Melted Onion | 68
- Gulf Snapper with Lemon Agave Lacquer | 68
- Halibut with Maple Gastrique | 75

Accompaniments

Choose One

- Mélange of Fresh Cauliflower, Broccoli & Baby Carrots
- Grilled Asparagus & Garlic Rubbed Fingerling Potatoes
- Roasted Redskin Potatoes with Summer Succotash
- Sour Cream & Chive Mashed Potatoes with Haricot Verts
- Roasted Garlic Mashed Potatoes & Sautéed Green Beans
- Balsamic Glazed Brussels with Sweet Potato Purée
- Sautéed Spring Peas & Coriander Basmati Rice
- Triple Quinoa Blend with Zucchini & Squash
- Roasted Butternut Squash & Honey Glazed Carrots
- Farro with Wild Rice & Roasted Butternut Squash
- Cornbread Sage & Onion Stuffing, & Garlic Potato Mash
- Mushroom Wild Rice and Herbed Farro Pilaf

Dessert Enhancement | 6

- | | |
|--|---|
| Old fashioned hot apple crisp | Fresh southern peach cobbler |
| Bread pudding with whiskey glaze | Coconut bread pudding |
| Cheesecake with berry sauce
classic original / white chocolate /
marble / kev lime | Frosted layer cake
double chocolate / vanilla /
red velvet / carrot / lemon |

Salad Enhancement | 6

- Fresh Field Greens / Chopped Iceberg / Romaine Hearts
Sliced/Shaved Seasonal Fruit & Vegetable Topped
- Dressing (Select up to 2)**
Bleu Cheese, Buttermilk or Jalapeño Ranch, Italian,
Caesar, Balsamic or Raspberry Vinaigrette, Chipotle Lime

RECEPTION

20 Guest Minimum | Less Than 20, Add \$4 Per Person
Reception Stations Are 2 Hours And Priced Per Person

The Texan | 15

Warm Ancho Spiked Queso, House Pico De Gallo, Guacamole,
Warm Refried Beans & Cilantro Served With Corn Tortilla Chips

Bruschetta Bar | 15

Build Your Own Bruschetta With An Assortment Of The Following Items:
House Made Spread With Wild Mushroom, Sun Dried Tomato & Garlic / House
Made Spread With Diced Tomatoes, Fresh Mozzarella, Olive Oil & Basil / Italian
Olive Tapenade Warm Garlic Bread Sticks, Flat Bread Crackers & Crostini's

Farmers Market Salad Bar | 15

Field Greens With Diced Romaine Hearts & Wide Selection Of Farmers Market
Vegetables Served With Choice Of Balsamic or Champagne Vinaigrette

Crudit  | 16

Assortment Of Local, Fresh Vegetables / Prosciutto / House Made Hummus /
Italian Olive Tapenade / Buttermilk Herb Dressing / Grilled Pita & Crackers

Tropical Fruit Display | 16

Succulent Display Of Sliced Tropical Fruits and Seasonal Mixed Berries
With Honey Yogurt Dipping Sauce

Antipasto Display | 20

An Elegant Display Of Thin Slices Of Prosciutto Di Parma, Capicola & Genoa
Salami / Aged Sharp Provolone Cheese, Mozzarella Cheese, Smoked Gouda
Cheese / A Selection Of Fresh Grilled Herbed Vegetables Including Olives
Drizzled With Balsamic Dressing / Focaccia Bread, Baguettes & Crackers

Artisanal Cheese Display | 21

Cheese Board With Assorted International & Domestic Cheeses, Crackers,
Genoa Salami / Sliced Baguette / A Variety Of Fresh Fruit / Mixed Jams & Nuts

Chilled Shrimp Bar | 25

Gulf Jumbo Shrimp Served With Classic Cocktail Sauce, Avocado Crema,
Remoulade, and Fresh Cut Lemons

APPETIZERS

Hors d'Oeuvres Priced Per Piece With Minimum 20 Per Item
Tray Passed Or Table Displayed For Up To 60 Min

Cold Canapes | 6

Vine Ripe Tomato Bruschetta With Classic Italian Seasonings

Texas Bruschetta With Fresh Pico De Gallo & Crumbled Cotija Cheese

Dallas Mozzarella, Heirloom Tomatoes, Basil & Balsamic Glazed Skewers

House Made Chicken Salad Crostini, Almonds & Cranberries

Deviled Eggs Finished With Candied Bacon & Sriracha Aioli

Dates Stuffed With Gorgonzola Cheese Wrapped In Bacon

Cold Smoked Salmon Crostini

Spicy Shrimp Cocktail

Hot Canapes | 7

Mini Crab Cakes With Remoulade

Chicken Curried Satay

Coconut Shrimp With Sweet Chili Sauce

Scallops Wrapped In Applewood Bacon

Chicken Quesadillas Served With House Made Salsa

Krispy Duck Wontons With Spicy Hoisin

French Onion Meatballs

Grilled Vegetable Kabobs

Cuban Sandwich Crostini's

Mini Chicken Cordon Bleu

BAR / PACKAGES / BEVERAGES

All Bars Require A Bartender | 150 (min)
Fee Based On 2 Hours Of Service For 1 Bartender
Each Additional Hour | 75
1 Bartender Up To 50 Guests

Cash Bars

Cash bars require 1 bartender per 50 guests, charged at \$150 for the first 2 hours, and \$75 for each additional hour. Cash bars will be set with the tiered bar of choice, plus domestic and imported beers, and house wine by the glass. Mixers, garnish, sodas, and bottled water will also be included among the selections.

Drink Tickets can be purchased by the group based on chosen tier pricing and offered as the first selected number of drinks.

Hosted Bars

Hosted bars require 1 bartender per 50 guests, charged at \$150 for the first 2 hours, and \$75 for each additional hour. Hosted bars will be set with the tiered bar of choice, plus domestic and imported beers, and house wine by the glass. Mixers, garnish, sodas, and bottled water will also be included among the selections.

Hosted Bars can be charged on consumption or purchased in a package (see packages below).

Beer and Wine Only

- First Hour | 20
- Second Hour | 12
- Each Hour After | 9

Cocktail Brands

- First Hour
21 Familiar | 23 Favorite | 25 Appreciated
- Second Hour
14 Familiar | 16 Favorite | 18 Appreciated
- Each Hour After
9 Familiar | 10 Favorite | 11 Appreciated

Domestic Beer | 7

- Budweiser
- Bud Light
- Coors Light
- Miller Lite
- Blue Moon

Imported Beer | 8

- Austin East Cider
- Shiner Bock
- Heineken
- Corona Extra
- Stella Artois

Quality House Wine | 7

Variable Brands, Market Value Based

- House Red
- House White
- House Sparkling

Soda | 5

- Pepsi
- Diet Pepsi
- 7-Up
- Mountain Dew

Bottled Water | 5

- Fiji
- Evian

WINE \$GLASS/\$BOTTLE

Blush

- White Zinfandel | 10/38
- Fleur de Mer Rose | 10/42

Sparkling

- Ruffino Prosecco | 11/44
- Chateau St. Michelle | 10/38

White

- Chardonnay, BV Coastal | 10/38
- Chardonnay, Rodney Strong | 12/46
- Pino Grigio, Meridian | 10/42
- Pinot Grigio, Placidio | 12/46
- Sauvignon Blanc, Simi | 11/44
- Sauvignon Blanc, Kim Crawford | 14/54

Red

- Cabernet Sauvignon, BV Coastal | 10/38
- Cabernet Sauvignon, Goel Gott | 12/46
- Pinot Noir, Primarius | 10/42
- Pinot Noir, Mark West | 12/46
- Merlot, Chateau Souverain | 10/42
- Malbec, Alamos | 10/42

Familiar Cocktail Brands | 9

- Bourbon Whiskey: Jim Beam
- Blended Whiskey: Seagram's 7
- Scotch: Dewars
- Vodka: Smirnoff
- Gin: Western Son
- Rum: Cruzan
- Tequila: SauzaSilver

Favorite Cocktail Brands | 10

- Bourbon: Jack Daniels
- Scotch: Johnny Walker Red
- Vodka: Western Son
- Gin: Bombay Sapphire
- Whiskey: Crown Royal
- Rum: Bacardi Superior
- Tequila: Milagro Silver

Appreciated Cocktail Brands | 11

- Bourbon: Bulleit
- Scotch: Johnny Walker Black
- Vodka: KetelOne
- Gin: Bombay Sapphire
- Whiskey: Woodford Reserve
- Rum: Bacardi Superior
- Tequila: AmbharSilver