



# Banquet and Catering

## Menu



# Breakfast Buffets

Options Available From 7A-10A

Our Breakfast Buffets Include:

Chilled Orange, Apple, and Cranberry Juices  
Freshly Brewed "House Blend" and Decaffeinated Coffee  
Selection of Specialty Teas

## Simply Continental

9.95

Fresh Bowl of Fruit, Cold Cereal and Milk, Bagels, English Muffins, Fruit Preserves and Butter.

## Ashland Breakfast

14.95

Fresh Fluffy Scrambled Eggs, Biscuits, Sausage Gravy, Crisp Hickory Smoked Bacon and Sausage Links, Breakfast Potatoes, Fresh Seasonal Fruit, Yogurt, Assortment of Breakfast Breads, Pastries, Preserves and Butter.

## Breakfast A la Carte

Coffee, Gallon	\$25.00/gal	Croissants	\$23.00 dz
Individual Yogurt	\$2.00 ea	Bottled Spring Water	\$2.00 ea
Bottles of Orange Juice	\$3.00 ea	Assorted Muffins	\$23.00 dz
Granola and Fruit Bars	\$2.00 ea	Hard Boiled Eggs	\$9.00 dz
Bottles of Cranberry and Apple Juices	\$3.00 ea	Breakfast Pastry	\$23.00 dz
Bagels with Cream Cheese	\$25.00 dz	Assorted Whole Fruit	\$2.00 ea
Bottled Soft Drinks	\$3.00 ea	Additional Meat Choice	\$3.00/person
Buttermilk Pancakes w/strawberry Topping	\$5.00/person	Assortment of Cold Cereal and Milk	\$3.00/person

# Brunch Buffet

Minimum 50 people

Includes Chilled Orange, Apple and Cranberry Juices, Assorted Sodas, Water  
Freshly Brewed "House Blend" and Decaffeinated Coffee, Freshly Brewed Iced Tea  
and a Selection of Specialty Teas

## Salads

Harvest Green Salad  
Fresh Fruit Display

## Breakfast Breads

Bagels and Cream Cheese  
Assortment of Danish Pastries  
Muffins and Breakfast Breads

## Breakfast Basics

Scrambled Eggs  
Bacon and Sausage Links  
Home Fried Potatoes

## Choose One Pasta:

Penne Ala Vodka  
Pasta Primavera

## Choose One Side:

Garlic Mashed Potatoes, Rice Pilaf, Oven Roasted Potatoes, Baked Macaroni and Cheese,  
Seasonal Vegetable Medley, Garlic Green Bean, or Steamed Broccoli

## Entrée:

Smoked Salmon with Capers & Dill Sauce  
Chicken Piccata  
Beef Burgundy  
Honey Glazed Ham

Chef's Selection of Dessert

**\$32.95 per person**

## Additional Brunch Options:

(Chef's Fee of \$35.00 will apply to Carving and Action Stations)

**Carved Turkey Station**  
\$9.95 per person

**Omelet Station**  
\$8.95 per person

**Pasta Station**  
\$8.95 per person

**Make your own Waffle Station**  
\$6.95 per person

**Carved Roast Beef Station**  
\$11.95 per person

**Cinnamon French Toast**  
\$6.95 per person

**Champagne Mimosa Bar**  
\$9.95 per person

# Themed Lunch Buffets

Options Available from 11A-3P

**Buffet Minimum 15 guests**

Served with Freshly Brewed Iced Tea, Water, and Freshly Brewed "House Blend" and Decaffeinated Coffee

## **EXECUTIVE DELI PLATTER**

Seasonal Greens Salad w/ Dressings  
Red Skin Potato Salad or Pasta Salad  
Potato Chips  
Assorted Breads and Rolls  
Platter of Sliced Roast Beef, Turkey, and Ham  
Cheddar, Havarti and Swiss cheese  
Lettuce, Tomatoes, Onions, and Pickles  
Fresh Baked Cookies and Brownies  
Add Soup Du Jour \$2.00  
Minimum 5 guests

**18.95 per person**

## **SOUTH OF THE BORDER**

Seasonal Greens Salad with Assorted Dressing  
Spanish Pasta Salad  
Flour Tortillas  
Chicken and Beef Fajitas with Salsa, Guacamole  
Sour Cream, Tomatoes, and Shredded Cheese  
Black Beans  
Spanish Rice  
Strawberry Cheesecake  
Add Tortilla Soup \$2.00 per person

**18.95 per person**

## **TUSCAN VISIT**

Tossed Caesar Salad  
Italian Green Beans  
Garlic Bread Sticks  
Pasta Primavera

### **Choice of One Entrée:**

Eggplant Rollatini  
Chicken Marsala  
Shrimp Scampi  
Chicken Cordon Bleu  
Tiramisu

**25.95 per person**

## **VEGETARIAN LUNCH SUBSTITUTIONS**

Grilled Vegetable Wrap  
Veggie Fajitas  
Garden Burger  
Portabella Mushroom Sandwich  
Cheese Plate w/Sliced Fruit and Yogurt Dip

## **IT'S A WRAP**

Green Salad with Dressings  
Assortment of Flour Tortillas including:  
Chicken Caesar Wrap  
Ham and Cheese Wrap  
Turkey Club Wrap  
Grilled Veggie Wrap  
Potato Chips  
Red Skin Potato Salad or Pasta Salad  
Fresh Baked Cookies, Potato Chips and Brownies  
Minimum 5 guests

**18.95 per person**

## **ITALIAN BUFFET**

Classic Caesar Salad  
Garlic Bread Sticks  
Zucchini and Squash Medley  
Pasta Marinara  
Rolls with Butter

### **Choice of One Entrée:**

Parmesan Chicken  
Vegetarian or Meat Lasagna  
Tiramisu

Add Minestrone Soup \$2.00 per person

**19.95 per person**

## **SOUP, SALAD AND BAKED POTATOES**

Broccoli & Cheddar Soup  
Tomato Basil or Chicken Noodle  
Salad of Seasonal Greens  
Caesar Salad  
Bacon Bits, Cheese, Chicken, Croutons  
Bread Sticks  
Baked Potato  
Chef's Choice of Dessert

**15.95 per person**

## **ALL AMERICAN**

Cheese Burgers  
Hot Dogs  
BBQ Chicken Sandwich  
Broccoli Salad  
Coleslaw  
Baked Beans  
Cookie and Brownie

**16.95 per person**

All themed lunch buffets are also available as dinner buffets for an additional  
\$5.95 per person

## **“To-Go”**

**Minimum 5 guests**

***When time is a premium and lunch is a necessity try these boxed favorites***

All “To-Go” selections come with a Bottled Water or Soft Drink,  
Bag of Chips, Cookie, and Whole Fruit.

### **Assorted Wraps**

**11.95**

Sliced Turkey, Ham, and Veggie Wraps with Lettuce, Tomato, Cheese,  
and Mayonnaise, Wrapped up in a Flour Tortilla.

### **Sandwiches**

**11.95**

Assortment of Roast Beef, Ham, Turkey and Tuna Salad Sandwiches served  
on a Kaiser Roll.



# Associate Meeting Package

Includes all day beverage service, lunch and a PM break

(15 Person minimum)

Pick 90 minute window for Lunch

## All Day Beverage Service

Assorted sodas, water, freshly brewed regular and decaf coffee and selection of teas

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## Lunch (Choose 1)

### EXECUTIVE DELI PLATTER

Seasonal Greens Salad w/ Dressings, Red Skin Potato Salad and Pasta Salad, Assorted Breads and Rolls  
Platter of Sliced Roast Beef, Turkey, and Ham, Cheddar, Havarti and Swiss cheese, Grilled Vegetable Platter,  
Lettuce, Tomatoes, Onions, and Pickles. Fresh Baked Cookies and Brownies  
Sweet and Unsweet Tea

### SOUTH OF THE BORDER

Seasonal Greens Salad with Ranch Dressing, Spanish Pasta Salad, Flour Tortillas and Hard Taco Shells  
Black Beans, Spanish Rice, Chicken and Beef Fajitas with Salsa, Guacamole, Sour Cream, Tomatoes, and Shredded Cheese  
CheeseCake

### ALL AMERICAN

Cheeseburger, Hot Dog, BBQ Chicken Sandwich  
Broccoli Salad, Coleslaw, Baked Beans  
Cookies and Brownies

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## PM Break (Choose 1)

### Salty and Sweet

Assortment of Freshly Baked Cookies, Brownies, Assorted Cheese Cubes,  
Crackers and Mini Pretzels

### Crunchy Munchies

Mini Pretzels, Potato Chips, Carrots and Celery Sticks with Ranch Dip

**\$29.95++ per person**

# Executive Meeting Package

Includes all day beverage service, breakfast, lunch and a PM break  
(15 Person minimum)

Pick 90 minute window for Entrée

## All Day Beverage Service

Assorted sodas, water, freshly brewed regular and decaf coffee, selections of teas.

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## Deluxe Continental

Fresh Seasonal Fruit and Yogurt, Variety of Breakfast Breads, Muffins and Pastries,  
Fruit Preserves and Butter, Assortment of Bagels and Cream Cheese, Hard Boiled Eggs, Cold Cereals and Milk.

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## Lunch (choose 1)

### EXECUTIVE DELI PLATTER

Seasonal Greens Salad w/ Dressings, Red Skin Potato Salad and Pasta Salad, Assorted Breads and Rolls  
Platter of Sliced Roast Beef, Turkey, and Ham, Cheddar, Havarti and Swiss cheese, Grilled Vegetable Platter,  
Lettuce, Tomatoes, Onions, and Pickles. Fresh Baked Cookies and Brownies  
Sweet and Unsweet Tea

### SOUTH OF THE BORDER

Seasonal Greens Salad with Ranch Dressing, Spanish Pasta Salad, Flour Tortillas and Hard Taco Shells  
Black Beans, Spanish Rice, Chicken and Beef Fajitas with Salsa, Guacamole, Sour Cream, Tomatoes, and Shredded Cheese  
Cheesecake

### ALL AMERICAN

Cheeseburger, Hot Dog, BBQ Chicken Sandwich  
Broccoli Salad, Coleslaw, Baked Beans  
Cookies and Brownies

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## PM Break

### It's a Party

Assorted Cheese Cubes and Crackers, Fresh Apple Slices with Caramel Dipping Sauce,  
Array of Garden Vegetables with Ranch Dip

**\$39.95++ per person**

# Presidential Meeting Package

Includes all day beverage service, breakfast, lunch, break & Dinner  
(15 Person minimum)

## All Day Beverage Service

Assorted sodas, water, freshly brewed regular and decaf coffee, selections of teas.

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## Deluxe Continental

Fresh Seasonal Fruit and Yogurt, Variety of Breakfast Breads, Muffins and Pastries,  
Fruit Preserves and Butter, Assortment of Bagels and Cream Cheese, Hard Boiled Eggs, Cold Cereals and Milk.

## Lunch (choose 1)

### EXECUTIVE DELI PLATTER

Soup Du Jour, Seasonal Greens Salad w/ Dressings, Red Skin Potato Salad and Pasta Salad, Assorted Breads and Rolls  
Platter of Sliced Roast Beef, Turkey, and Ham, Cheddar, Havarti and Swiss cheese, Garden Vegetable Platter,  
Lettuce, Tomatoes, Onions, and Pickles. Fresh Baked Cookies and Brownies  
Sweet and Unsweet Tea

### SOUTH OF THE BORDER

Tortilla Soup, Seasonal Greens Salad with Ranch Dressing, Spanish Pasta Salad, Flour Tortillas and Hard Taco Shells  
Black Beans, Spanish Rice, Chicken and Beef Fajitas with Salsa, Guacamole, Sour Cream, Tomatoes, and Shredded Cheese  
Cheesecake

### ALL AMERICAN

Seasonal Green Salad w/ Dressing, Cheeseburger, Hot Dog, BBQ Chicken Sandwich  
Broccoli Salad, Coleslaw, Baked Beans  
Cookies and Brownies

## Break

### It's a Party

Assorted Cheese Cubes and Crackers, Fresh Apple Slices with Caramel Dipping Sauce,  
Array of Garden Vegetables with Ranch Dip

## Dinner (choose 1)

### Presidential Choice

Soup Du Jour, Seasonal Green Salad w/ Dressings, or Caesar Salad Rice Pilaf, garlic green beans,  
Beef Medallions topped with a mushroom gravy sauce, Assorted Breads & Rolls, Florida Keys classic Key Lime Pie

### Vice President Choice

Soup Du Jour, Seasonal Green Salad w/ Dressings, or Caesar Salad, Garlic Mash Potatoes, Mix Vegetables,  
Chicken Piccata, Assorted Breads & Rolls, Red Velvet Cake

Both come with Sweet and Unsweet Tea

**\$49.95++ per person**



## **Specialty Breaks**

### **Continuous Beverage Station**

Freshly Brewed “House Blend” and Decaffeinated Coffee, Tea, Bottled Sodas and Water  
(Replenished throughout the duration of the event)

**7.95 per person**

### **Sunrise Package**

Freshly Brewed “House” Blend and Decaffeinated Coffee, Orange, Apple and Cranberry Juices, Basket of Whole Fruit, Nutri-Grain Bars, Trail Mix

**7.95 per person**

### **Crunchy Munchies**

Mini Pretzels, Potato Chips, Carrots and Celery Sticks with Ranch Dip,  
Fruit Juices and Bottled Water

**6.95 per person**

### **Salty and Sweet**

Assortment of Freshly Baked Cookies, Brownies, Mixed Nuts,  
Mini Pretzels, Bottled Sodas, and Bottled Water

**8.95 per person**

### **It’s a Party!**

Assorted Cheese and Crackers, Fresh Apple Slices with Caramel Dipping Sauce,  
Array of Garden Vegetables with Ranch Dip,  
Bottled Sodas and Bottled Water

**10.95 per person**

### **Cookie Monster**

Assortment of Freshly Baked Cookies, Milk, Bottled Sodas and Bottled Water

**6.95 per person**

## **Specialty Beverage Service**

### **Domestic Bottled Beer**

**12 for \$42**

### **Imported Bottled Beer**

**12 for \$54**

### **House Wine**

**Approximately 8 glasses per bottle**

**Choice of Merlot, Cabernet, Chardonnay, Pinot Grigio or White Zinfandel**

**\$35 per Bottle**

# Buffet Dinner Option 1

Available From 5P-9p  
Buffet Minimum of 15 Guests

## Choice of one:

### **Field Greens Salad**

With Tomatoes, Cucumbers, and Onions served with a Balsamic Vinaigrette Dressing with Rolls and Butter

### **Caesar Salad**

Romaine Lettuce with Garlic Croutons tossed with Caesar Dressing and Parmesan Cheese with Rolls and Butter

## Choice of Three:

Garlic Mashed Potatoes, Rice Pilaf, Oven Roasted Potatoes, Baked Macaroni and Cheese, Potato Salad, Broccoli Salad, Power Slaw, Honey Bourbon Baby Carrots, Garlic Green Bean, or Steamed Broccoli

## Entrées Selections

(Choice of One, Two or Three):

Chicken & Broccoli Penna Pasta Alfredo

Salmon with Lemon Dill Sauce

Chicken Marsala

Pasta Primavera

Grilled Tilapia Topped with a Jerk Lemon Butter Sauce

Beef Tips in a Bourbon Mushroom Sauce

## **Chef's Selection of Desserts**

Freshly Brewed "House Blend" and Decaffeinated Coffees

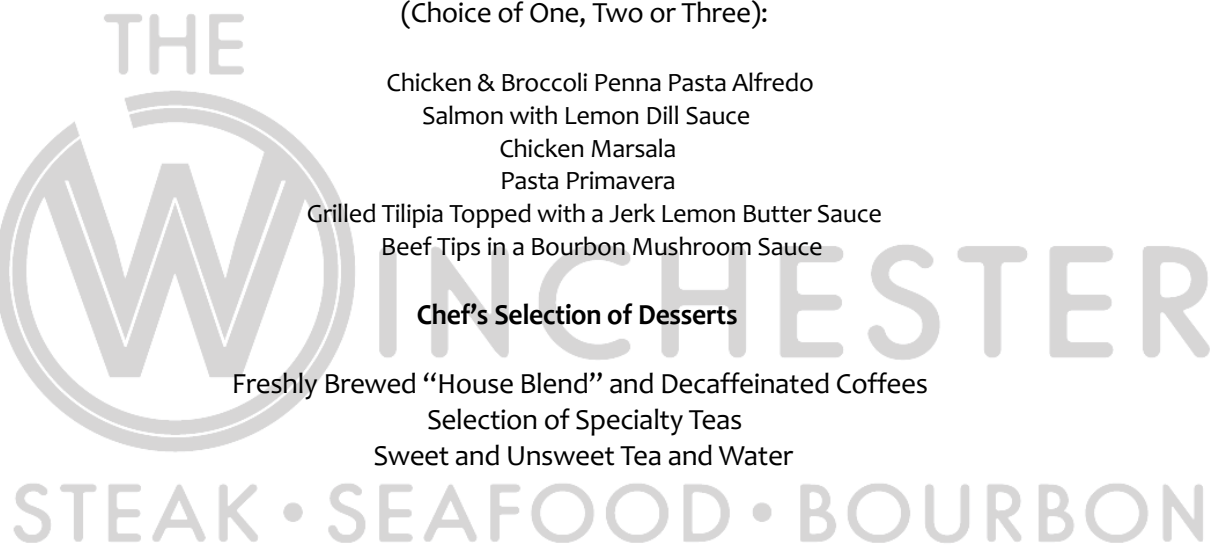
Selection of Specialty Teas

Sweet and Unsweet Tea and Water

**One Entree: 24.95 per person**

**Two Entrées: 34.95 per person**

**Three Entrées: 44.95 per person**



# Buffet Dinner Option 2

Available From 5P-9p  
Buffet Minimum of 15 Guests

## Appetizer Selection

### Choice of one:

Deviled Eggs  
Tomato Bruchetta  
Mozzarella Cheese Sticks  
Teriyaki Meatballs  
Vegetable Spring Rolls

### Choice of one:

#### **Soup Du Jour**

Chef's Favorite Soup of the Day

## **Field Greens Salad**

With Tomatoes, Cucumbers, and Onions served with a Balsamic Vinaigrette with Rolls and Butter

## **Caesar Salad**

Romaine Lettuce with Garlic Croutons tossed with Caesar Dressing and Parmesan Cheese with Rolls and Butter

## **Tomato and Cucumber Salad**

Locally Grown Tomatoes and Cucumbers tossed in an Olive Oil and Balsamic blend

### Choice of Three:

Garlic Mashed Potatoes, Rice Pilaf, Oven Roasted Potatoes, Broccoli Salad, Potatoe Salad,  
Seasonal Vegetable Medley, Sautéed Spinach, Grilled Asparagus,  
Garlic Green Beans, Golden Buttered Corn or Steamed Broccoli

## Entrées Selections

(Choice of One, Two or Three):

Shrimp Scampi over linguini  
Salmon

(Choice of Lemon Dill, Honey Glazed or Bourbon)

Chicken Marsala

Sliced Jerk Pork Tenderloin

Beef Medallions with a Balsamic Cream Sauce or Bourbon Mushroom Glaze

Winchester Hearty Meatloaf

## **Chef's Selection of Desserts**

Freshly Brewed "House Blend" and Decaffeinated Coffees

Selection of Specialty Teas

Sweet and Unsweet Tea and Water

**One Entree: 29.95 per person**

**Two Entrées: 39.95 per person**

**Three Entrées: 45.95 per person**

# Buffet Dinner Option 3

Available From 5P-9p  
Buffet Minimum of 15 Guests

## Appetizer Selection

### Choice of one:

Deviled Eggs	Chicken Satay with Thai Peanut Sauce
Tomato Bruchetta	Jumbo Shrimp with Cocktail Sauce
Mozzarella Cheese Sticks	Chicken Tenders w/Honey Mustard
Teriyaki Meatballs	Coconut Shrimp w/ Thai Chili Sauce
Vegetable Spring Rolls	Pot Stickers
Buffalo Chicken Wings	Southwest Chicken Eggrolls

### Choice of One:

#### **Soup Du Jour**

Chef's Favorite Soup of the Day

#### **Field Greens Salad**

With Tomatoes, Cucumbers, and Onions served with a Balsamic Vinaigrette Dressing.

#### **Caesar Salad**

Romaine Lettuce with Garlic Croutons tossed with Caesar Dressing and Parmesan Cheese.

#### **Tomato and Cucumber Salad**

Locally Grown Tomatoes and Cucumbers tossed in an Olive Oil and Balsamic blend

#### **Cobb Salad**

Iceberg lettuce with Tomatoes, Cucumbers, Bacon, Egg, and Avocado with a Balsamic Vinaigrette Dressing

### Choice of Three:

Garlic Mashed Potatoes, Rice Pilaf, Oven Roasted Potatoes, Broccoli Salad, Potatoe Salad,  
Seasonal Vegetable Medley, Sautéed Spinach, Grilled Asparagus,  
Garlic Green Beans, Golden Buttered Corn or Steamed Broccoli

### Entrées Selections

(Choice of Two or Three):

Rainbow Trout Almondine  
Choice of Grouper, Mahi, or Snapper topped with a Mango Chutney  
Salmon (Choice of Lemon Dill, Honey Glazed or Bourbon)  
Chicken Franchise  
Five Cheese Baked Spaghetti w/ meat sauce  
Lasagna  
Shrimp Scampi over Linguini  
Filet Medallians with a Bourbon Glaze  
Herb Roasted Chicken Breast  
Portabella Chicken Breast with a Bourbon Sauce

### **Chef's Selection of Desserts**

Freshly Brewed "House Blend" and Decaf Coffees Selection of Specialty Teas, Freshly Brewed Iced Tea, Water and Sodas

**Two Entrées: 44.95 per person**

**Three Entrées: 54.95 per person**

## Cold Hors d'oeuvre Selection

(Served in 50-piece minimums, price per 50 pieces)

Deviled Eggs	65
Tomato Bruschetta	75
Assorted Wrap Pinwheel Sandwiches	95
Assorted Cold Canapés	95
California Sushi Rolls	120
Jumbo Shrimp with Cocktail Sauce	125

## Hot Hors d'oeuvre Selection

(Served in 50-piece minimums, price per 50 pieces)

Assorted Mini Pizza	75
Vegetable Spring Rolls	75
Southwest Chicken Egg Rolls	75
Breaded Chicken Tenders w/ Honey Mustard Sauce	85
Mozzarella Cheese Sticks	85
Pot Stickers	85
Teriyaki Meatballs	85
Buffalo Chicken Wings	95
Chicken Satay with Thai Chili Sauce	95
Stuffed Mushrooms	95
Coconut Shrimp	105
Crab Stuffed Mushrooms	150
Bacon Wrapped Scallops	150
Petite Crab Cakes with a Stone Mustard Sauce	150

THE WINCHESTER  
STEAK • SEAFOOD • BOURBON

# Reception Packages

## Mingling Receptions

(Priced per person, per two hours of service, minimum of 20 guests)

**Water and Seasonal Chilled Beverage**

### Happy Hour

Cheese Display  
Vegetable Platter w/ Ranch Dip  
Teriyaki Meatballs  
Breaded Chicken Tenders with Honey Mustard  
Vegetable Spring Rolls

**12.95 per person**

### Light & Festive

Cheese Display  
Vegetable Platter w/ Ranch Dip  
Harvest of Fresh Fruits  
Carved Turkey Breast  
Quiche  
Breaded Chicken Tenders with Honey Mustard  
Cheddar Cheese Straws

Coconut Shrimp  
"Sweet Desserts"

**16.95 per person**

### Sweet Dessert!

Variety of Petite Pastry, Cream Puffs, Cannolis,  
Cupcakes and Mini Cheesecakes

**11.95 per person**

### Harvest of Fresh Fruits

Selection of Seasonal Fruits with Yogurt  
Dip

**7 per person**

### Antipasti Display

Prosciutto, Salami, Pepperoni,  
Country Olive Blend, Roasted  
Peppers, Grilled Vegetables,  
Marinated Mushrooms,  
Mozzarella, Provolone, and  
Italian Bread

**9 per person**

### Crudités

Array of Fresh Vegetables  
served with Ranch and Bleu  
Cheese Dips

**7 per person**

### Networking

Harvest of Fresh Fruits  
International Cheese Display  
Vegetable Platter w/ Ranch Dip Petite  
Southwest Chicken Egg Rolls  
Chicken Satay w/ Thai Peanut Sauce  
Teriyaki Meatballs  
Asiago and Rosemary Cheese Straws

**14.95 per person**

### Time for a Party

Cheese Display  
Vegetable Platter w/ Ranch Dip  
Zesty Dips & Spreads  
Pasta Salad  
Buffalo Chicken Wings  
Petite Crab Cakes with a Stone Mustard Sauce  
Coconut Shrimp  
Southwest Egg Rolls  
Mini Cheesecakes

**20.95 per person**

### Tower of Chocolate!

2 fountains of Chocolate (white/dark) assorted Edibles  
for dipping (strawberries, pineapple, apple slices, banana slices,  
Graham cracker sticks, pretzels and marshmallows.

**13.95 per person**

### International Cheese Display

Assorted Cheese Selections with  
Assorted Crackers and Melba Toast

**7 per person**

### Zesty Dips and Spreads

Guacamole, Herb Cream Cheese, and  
Onion Dip  
Served with Tortilla Chips, Potato  
Chips, and Crackers

**8 per person**

# Stations

(Priced per person, per one hour of service, minimum of 20 guests)

## CARVING

Roasted Beef Tenderloin, Garlic Au Jus

\$20

Slow Roasted Prime Rib, Caramelized Onion Sauce

\$14

Bourbon Glazed Baked Ham, Cilantro Gravy

\$12

Turkey Breast, Cranberry Compote

\$12

Herb Rubbed Pork Loin, Sweet Apple Sauce, Maple Brown Butter

\$9

## ACTION

### Pasta Bar

Three Types of Pasta and Sauce with Fresh Toppings and Garlic Bread

\$12

### Barbecue Pit

Smokin J's-style Chopped Pork, Cole Slaw, Potato Salad, Warm Corn Bread

\$12

Smokin J's-style Beef Brisket, Cole Slaw, Potato Salad, Warm Corn Bread

\$14

### Mashed Potato Martini Bar

Mashed Potatoes with Bacon Bits, Sour Cream, Chives, and Shredded Cheese or Sweet Potatoes with Cinnamon Brown Sugar, Pecans and Marshmallows

\$10

THE WINCHESTER STEAK • SEAFOOD • BOURBON

Each Station Requires a Chef - \$35 per chef

# Banquet Beverage Service

## Cash Bar Prices

Priced Per Drink

Call – 7.00  
Premium – 9.00  
Domestic Beer – 6.00  
Imported Beer – 7.00  
House Wine – 7.00  
Soft Drinks – 3.00  
Bottled Water - 2.00

## Hosted Bar Prices

Priced Per Drink

Call – 5.50  
Premium - 7.50  
Domestic Beer - 4.50  
Imported Beer - 5.50  
House Wine - 5.50  
Soft Drinks - 3.00  
Bottled Water - 2.00

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### Call Brands

Smirnoff Vodka, Tanqueray Gin, Dewars Scotch, Jim Beam Bourbon, Seagram 7 Whiskey,  
Cruzan Rum & Jose Cuervo Tequila

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### Premium Brands

Tito's Vodka, Bombay Sapphire Gin, Johnny Walker Black Scotch, Maker's Mark Bourbon,  
Crown Royal Whiskey, Bacardi Rum & Patron Tequila

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## PACKAGES

### Host Sponsored Cocktail Hour

Priced Per Person per Hour

Includes Beer, House Wine, Call Brand Liquors, Soft Drinks, & Bottled Water  
(Upcharge \$4.00 Person Per hour to move up to Premium Liquors)

\$16.95 per Person per hour

### Host Sponsored Limited Cocktail Hour

Includes Beer, House Wine, Soft Drinks, & Bottled Water

\$14.95 per Person per hour

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## Specialty Items

Sparkling Cider	10.00 per bottle
Champagne Mimosa Bar	11.95 per person
Champagne, House	30.00 per bottle
Champagne Toast	5.00 per person
Champagne Punch	45.00 per gallon
House Wine	35.00 per bottle

Premium Wine Priced upon Request.

Bartenders are required for all bars.

A bartender fee of \$30 per hour exclusive of tax and service charge.

Includes 30 minutes of set-up & 30 minutes of tear down.

One bartender per 100 guests.