

Meeting Packages



Express Meeting Package

24.00 per person

Continental Breakfast

Freshly brewed regular coffee, decaffeinated coffee and assorted hot tea
Assorted breakfast pastries
Chilled orange, grapefruit, apple and cranberry juices

Mid-Morning Beverage Refresh

Freshly brewed regular coffee, decaffeinated coffee and assorted hot tea

Afternoon Break

Freshly brewed regular coffee, decaffeinated coffee and assorted hot tea
Assorted soft drinks and bottled water

Please select one of the following:

Fresh baked cookies, whole fruit, lemon bars, or chocolate chip blondies and brownies

Complete All Day Meeting Package

45.00 per person (minimum of 30 guests)

Continental Breakfast

Freshly brewed regular coffee, decaffeinated coffee and assorted hot tea
Assorted breakfast pastries
Sliced seasonal fresh fruit
Chilled orange, grapefruit, apple and cranberry juices

Mid-Morning Beverage Refresh

Freshly brewed regular coffee, decaffeinated coffee and assorted hot tea

Luncheon

*Please select one of our cold lunch buffet options.
Add 3.00 per person for a hot buffet selection.*

Afternoon Break

Freshly brewed regular coffee, decaffeinated coffee and assorted hot tea

Assorted soft drinks and bottled water

Please select one of the following:

Fresh baked cookies, whole fruit, lemon bars, or chocolate chip blondies and brownies

Deluxe Continental Breakfast

19.00 per person

Freshly brewed regular coffee, decaffeinated coffee and assorted hot tea
Sliced fresh seasonal fruit display
Assortment of Danish pastries, muffins and flaky croissants
Vanilla yogurt with granola topping
Chilled orange, grapefruit, apple and cranberry juices

With bagels and cream cheese, add \$2.50 per person

Coffee Break



À la Carte Selections

The Bakery

Freshly baked assorted Danish and muffins	35.00 per dozen
Croissants	35.00 per dozen
Assorted scones	35.00 per dozen
Cinnamon buns	25.00 per dozen
Assorted breakfast breads	25.00 per loaf
Bagels with cream cheese	40.00 per dozen
Granola yogurt parfait	6.00 per person
Seasonal fresh fruit and berries parfait	7.00 per person

Beverage Service

Freshly brewed regular coffee, decaffeinated coffee and assorted hot tea	6.00 per person
Freshly brewed regular coffee or decaffeinated coffee	40.00 per gallon (serves 16–20 people)
Assorted bottled juices	3.50 each
Bottled water	3.00 each
Assorted soft drinks	3.50 each
Freshly brewed iced tea with lemon wedges	25.00 per gallon (serves 16–20 people)
Lemonade	30.00 per gallon (serves 16–20 people)
Tropical fruit punch	30.00 per gallon (serves 16–20 people)

Afternoon Delights

Sliced seasonal fresh fruit	6.00 per person
Assorted whole fruit	2.50 per piece
Freshly baked cookies	25.00 per dozen
Fudge brownies and chocolate chip blondies	30.00 per dozen
Jumbo pretzels served warm	6.00 per person
Mixed nuts or trail mix	25.00 per pound
Cracker Jacks®, pretzels or potato chips	2.50 per bag
White cheddar popcorn	2.00 per bag
Granola bars or energy bars	3.00 each
Chocolate dipped strawberries	42.00 per dozen

Themed Breaks



The Health Nut

12.00

Assorted bottled juices, bottled water, sliced fruit, granola bars, energy bars, and mixed nuts

Ball Park Break

9.00

Jumbo soft pretzels with mustard, popcorn, honey roasted peanuts, Cracker Jacks®, potato chips, soft drinks and bottled water

Create Your Own Sundae Bar

10.00

Create your own sundaes with the following:

Vanilla bean ice cream, mini chocolate chips, hot fudge sauce, strawberries, crushed Oreos®, sprinkles, cherries, whipped cream, caramel sauce, chopped nuts and bananas

Freshly brewed regular coffee, decaffeinated coffee and assorted hot tea

The Cookie Monster

9.00

Assorted cookies include chocolate chip, oatmeal raisin, rainbow, sugar, and macadamia nut, with assorted soft drinks and bottled water

Freshly brewed regular coffee, decaffeinated coffee and assorted hot tea

Brownie Temptation

11.00

Fudge covered brownies and chocolate chip blondies, with assorted soft drinks and bottled water

Freshly brewed regular coffee, decaffeinated coffee and assorted hot tea

South of the Border

11.00

Tri-color tortilla chips served with guacamole, salsa, and chili con queso dip, and Mexican Jarritos sodas and bottled water

Afternoon Temptation

15.00

Sliced fresh seasonal fruit display with honey yogurt dip

Vegetable crudité platter with herb dip

Domestic and imported cheese platter with assorted crackers

Soft drinks and bottled water

Afternoon Tea

14.00

Assortment of tea sandwiches to include:

Tomato, cucumber, and sprouts on whole wheat bread; chicken salad with tarragon on white bread; ham salad and Cheddar cheese on rye bread; and shrimp salad with chive cream cheese on pumpernickel bread

Tea cookies, lemon squares and scones

Selection of teas include Earl Grey, apple cinnamon, orange spice, chamomile, cranberry, and apple, served with lemon wheels, sugar, sweeteners, and milk

All prices are per person.

Breakfast



Hot Breakfast Buffets

Good Morning America

21.00

Chilled orange, grapefruit, apple and cranberry juices
Fresh scrambled eggs
Home fried potatoes
Crisp bacon and sausage links
A selection of breakfast breads and pastries
Sliced fresh seasonal fruit
Assorted cold cereals with milk

Ballston Breakfast

22.00

Chilled orange, grapefruit, apple and cranberry juices
Fluffy buttermilk pancakes or thick French toast with warm maple syrup
Home fried potatoes
Crisp bacon and sausage links
Assorted cold cereals with milk
Sliced fresh seasonal fruit

Country Style Breakfast

26.00

Chilled orange, grapefruit, apple and cranberry juices
Scrambled eggs with Cheddar cheese
Fluffy buttermilk pancakes or thick French toast with warm maple syrup
Home fried potatoes
Crisp bacon and sausage links
Sliced fresh seasonal fruit
Country style biscuits with sweet butter

(Minimum of 30 guests)

All prices listed are per person.

Served with freshly brewed regular coffee, decaffeinated coffee and assorted hot tea.

Enhancements to your breakfast buffet

Omelet Station

8.00 per person

Made to order omelets with your choice of diced onions, tomatoes, green peppers, ham, sliced mushrooms, bacon, grated cheeses, and chopped jalapeño peppers

Belgian Waffle Station

8.00 per person

Made to order Belgian waffles garnished with whipped cream, assorted fruit toppings, sweet butter, and warm maple syrup

All made to order enhancements require a 50.00 attendant fee.

Attendant fee is for one hour and one chef per 50 guests.

Breakfast



Plated Breakfast

American Breakfast

18.00

Farm fresh scrambled eggs
Choice of crispy bacon, Virginia ham or sausage links
Home fried potatoes

French Toast

17.00

Thick sliced French toast with warm maple syrup
Choice of crispy bacon, Virginia ham, or sausage links

Pancake Breakfast

19.00

Three fluffy buttermilk pancakes served with warm maple syrup
Choice of crispy bacon, Virginia ham or sausage links

Country Breakfast

22.00

Farm fresh scrambled eggs with Cheddar cheese
Two fluffy buttermilk pancakes or French toast with warm maple syrup
Choice of crispy bacon, Virginia ham or sausage links

Healthy Alternative

23.00

Egg Beaters® scrambled eggs
Turkey bacon
Slice of seasonal melon

All prices listed are per person.

All breakfasts include freshly brewed regular coffee, decaffeinated coffee and assorted hot tea, chilled fresh orange juice, and a basket of breakfast pastries.

Brunch

48.00 per person



Display of smoked salmon with tomato, capers and red onions with bagels and cream cheese

An assortment of freshly baked breakfast breads, pastries and flaky croissants

Sliced fresh seasonal fruit

Creamy yogurt with granola topping

Chilled orange, grapefruit, apple and cranberry juices

Eggs Benedict with Hollandaise sauce

French toast with fruit topping

Home fried potatoes

Crisp bacon and sausage links

Tossed green salad with cucumbers and tomato wedges, carrot strings and croutons

Roasted French cut chicken

Seven grain rice pilaf

Medley of sautéed seasonal vegetables

Omelet Station

Made to order omelets with your choice of diced onions, tomatoes, green peppers, ham, sliced mushrooms, bacon, grated cheeses and chopped jalapeño peppers

Desserts

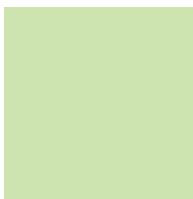
Chocolate fudge layer cake

Classic apple pie with whipped cream

Brunch includes freshly brewed regular coffee, decaffeinated coffee and assorted hot tea.

A minimum of 50 guests is required.

Served Cold Lunches



Entrées

Served with freshly brewed regular coffee, decaffeinated coffee and assorted hot tea, and one dessert selection.

Deli Croissant

20.00

Flaky croissant filled with your choice of: smoked turkey and Monterey Jack cheese; roast beef and Cheddar cheese; honey ham and Swiss cheese; or albacore tuna salad, served with homemade potato salad and pickles

Grilled Chicken Caesar Salad

20.00

Crisp romaine lettuce, grilled chicken breast, Parmesan cheese, and garlic croutons served with creamy Caesar dressing

Roasted Vegetable Wrap

19.00

Grilled eggplant, zucchini, squash, roasted peppers, lettuce, and tomato in a flour tortilla, served with homemade potato salad and pickles

Grilled Chicken Salad

20.00

Grilled chicken breast on a grain salad composed of wild rice, barley, black and gold quinoa, amaranth, artichokes, olives, tarragon, roasted peppers, red onions, feta cheese, and sun-dried tomato

Grilled Steak Salad

24.00

Grilled flat iron steak atop romaine hearts, with mushrooms, roasted peppers, fried onions and Maytag Blue cheese, served with creamy ranch dressing

For those on the go, these Boxed Lunches are available!

Sandwich Wraps

23.00

Your choice of:

Smoked turkey and Monterey Jack cheese; roast beef and Cheddar cheese; honey ham and Swiss cheese; or roasted vegetables and Brie, served with potato chips, a freshly baked cookie, whole fruit and either a soft drink or bottled water

Salads

23.00

Your choice of:

Traditional Caesar salad with grilled chicken breast or tossed garden salad with seared salmon fillet, served with a freshly baked cookie, whole fruit and either a soft drink or bottled water

All prices are per person.

Dessert Selections

Please select one.

New York cheesecake

Chocolate fudge layer cake

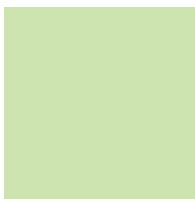
Carrot cake

German chocolate cake

Lemon chiffon cake

Apple tart

Served Hot Lunches



Hanger Steak

29.00

Grilled hanger steak complimented by a shallot demi glaze

Chicken Breast

27.00

Sautéed chicken breast, topped with thyme infused tomato sauce

Mahi Mahi

31.00

Seared mahi mahi, accompanied by a cilantro-lime beurre blanc

Atlantic Salmon

28.00

Grilled salmon fillet, finished with an apricot teriyaki glaze

Chicken Paillard

26.00

Served with a lemon caper herb butter

Fettuccine Pasta

25.00

Fettuccine pasta tossed with rock shrimp, andouille sausage, roasted peppers, green garden peas and marinara sauce

Pork Loin Chops

29.00

Roasted boneless pork loin chops, smothered in a citrus garlic sauce

Butternut Squash Ravioli

25.00

Butternut squash ravioli and wild mushrooms ragoût, tossed in a sage almond cream

Vegetarian Risotto

25.00

Creamy risotto tossed with green garden peas, roasted peppers, wild mushrooms, Parmesan cheese and a hint of thyme

All prices are per person.

Plated luncheons include:

House salad, warm rolls and butter

Freshly brewed regular coffee, decaffeinated coffee and assorted hot tea

Chef's selection of starch and vegetable

One dessert selection

Dessert Selections

Please select one.

New York cheesecake

Chocolate fudge layer cake

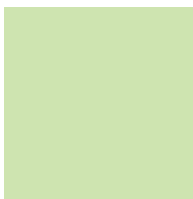
Carrot cake

Lemon chiffon cake

German chocolate cake

Apple tart

Cold Lunch Buffets



Classic Deli

25.00

Soup of the day
Deli platter with sliced ham, roast beef, smoked turkey, and pastrami
Sliced Swiss, aged Cheddar and American cheese
Lettuce, tomatoes, pickles, onions, mayonnaise, horseradish, and mustard
Assorted artisan breads and rolls
Potato salad with celery, onion, and lemon aioli dressing
Tossed field green salad with homemade dressings
Freshly baked cookies

The Italian Deli

28.00

Minestrone soup
Deli platter with sliced prosciutto, salami, capicola, and mortadella
Sliced Italian cheeses including provolone and fontina
Lettuce, tomato, pickles, onions, mayonnaise, and mustard
Assorted artisan breads and rolls
Pasta salad with roasted peppers, tomatoes, onions and olives
Biscotti and cannoli

The Salad Bar

24.00

Soup of the day
Fresh field greens and crisp romaine lettuce
Grilled pesto chicken
Hickory smoked flank steak
Tomatoes, cucumbers, mushrooms, peppers, olives, onions, carrots, croutons, sliced hard boiled eggs, crumbled bleu cheese, grated Parmesan cheese and shredded Cheddar cheese
Creamy ranch, balsamic vinaigrette and classic Caesar dressing
Lemon squares dusted with powdered sugar

All prices are per person.

All lunch buffets require a minimum of 30 guests.

Served with freshly brewed regular coffee, decaffeinated coffee and assorted hot tea.

Sandwich Express

25.00 (5 guest minimum, 30 guest maximum)

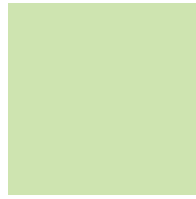
Smoked turkey and Monterey Jack cheese on a croissant
Honey ham and Swiss cheese on a French baguette
Tuna salad on a Kaiser roll
Individual bags of potato chips
Potato salad with celery, onions, and lemon aioli dressing
Tossed field green salad with homemade dressings
Brownies and chocolate chip blondies

Cavalcade of Salads

24.00

Soup of the day
Fresh fruit salad
Tossed field green salad with homemade dressings
Tuna salad, chicken salad and seafood salad
Vegetable and 10 grain salad
Assorted artisan breads and rolls
Miniature pastries

Hot Lunch Buffets



The Islander

32.00

Soup of the day
Tropical fruit salad
Fresh garden salad with cherry tomatoes, radishes, red onions and avocado
Rum braised pineapple chicken
Seared mahi mahi with cilantro-lime beurre blanc
Seasonal vegetables
Reggae rice
Key lime pie

Italian Piazza

30.00

Traditional Caesar salad with croutons and Parmesan cheese
Penne pasta with grilled chicken and mushrooms in pesto sauce
Manicotti stuffed with ricotta cheese, topped with marinara sauce
Seasonal vegetables
Garlic bread
Tiramisu

BBQ Picnic

30.00

Tossed green salad with cherry tomatoes, cucumbers and carrot strings
Fresh seasonal fruit salad
Crispy fried chicken with gravy
Barbecue beef brisket
Country mashed red-skin potatoes
Spicy green beans
Jalapeño corn bread
Warm seasonal fruit cobbler

Mexican Fiesta

30.00

Fresh seasonal fruit and berries
Tortilla salad with field greens, beans, jicama, red onion, cabbage and beet strings
Create your own fajitas: seasoned steak and chicken; sautéed onions and peppers; salsa, cheese, lettuce, guacamole, and sour cream; flour tortillas
Mexican rice
Seasonal vegetables
Traditional Tres Leches cake

The Ballston Combo

33.00

Spinach salad with cranberries, oranges, almonds, mushrooms, and red onion
Fresh seasonal fruit and berries
Entrées: (please select two)
Marinated chicken breast with lemon oregano jus
Grilled flat iron steak with bleu cheese butter
Seared salmon with citrus beurre blanc
Roasted pork loin chops with citrus garlic sauce
Vegetarian risotto
Oven roasted potatoes
Seasonal vegetables
Chocolate fudge layer cake

All prices are per person.

All lunch buffets require a minimum of 30 guests.

All lunch buffets are served with freshly brewed regular coffee, decaffeinated coffee, and assorted hot tea.

Served Dinners



Soup or Salad

Please select one.

Mixed Field Green Salad

Carrot strings, cucumbers, cherry tomatoes, balsamic vinaigrette

Greek Spinach Salad

Black olives, cucumbers, tomatoes, shaved red onions, feta cheese, vinaigrette dressing

Caesar Salad

Romaine, Parmesan cheese, garlic croutons, creamy Caesar dressing

Crab and Corn Chowder, Creamy Tomato Basil Soup or Butternut Squash Soup

Maximum of 100 guests for soup selections.

All prices are per person.

All served dinners include warm rolls with butter, freshly brewed regular coffee, decaffeinated coffee, and assorted hot teas.

Entrées

Island Seasoned French Cut Chicken Breast

37.00

Wild rice, red pepper, green bean and okra hash, sweet and spicy mango sauce

Sautéed Chicken Breast

34.00

Parmesan and sun-dried tomato crust, egg noodles, pesto cream sauce, baby carrots

Butternut Squash Ravioli

34.00

Wild mushroom ragoût, sage and almond cream

Sesame Crusted Salmon

35.00

Baby bok choy, edamame beans, soba noodles, and soy beurre blanc

Roasted Chilean Sea Bass

39.00

Saffron risotto, English peas, tomato-tarragon butter

Glazed Warm Water Lobster Tail

Market Price

Cumin scented polenta, apple brown butter sauce

Herb Roasted Rack of Lamb

45.00

Stewed white beans, baby carrots, pomegranate-mint sauce

Grilled Hanger Steak

42.00

Ragoût of wild mushrooms, fresh broccoli and herb gnocchi

Seared Filet Mignon

47.00

Rosti potato, grilled asparagus, green peppercorn Bordelaise sauce

Duet of Grilled Beef Short Loin and Maryland Crab Cake

50.00

Potato purée, haricot verts, Pommerey mustard sauces

Dessert Selections—Individually Crafted

Please select one.

Lemon ginger cheesecake

Fruit tart

Chocolate decadence

Strawberry shortcake

Chocolate ganache torte

Dinner Buffets



Soup or Salad

Please select one.

Mixed Field Green Salad

Carrot strings, cucumbers, cherry tomatoes, balsamic vinaigrette

Greek Spinach Salad

Black olives, cucumbers, tomatoes, shaved red onions, feta cheese, Greek vinaigrette

Caesar Salad

Romaine, Parmesan cheese, garlic croutons, creamy Caesar dressing

Crab and Corn Chowder, Creamy Tomato Basil Soup, or Butternut Squash Soup

Dinner buffets require a minimum of 30 guests.

Buffets include warm rolls with butter, freshly brewed regular coffee, decaffeinated coffee and assorted hot tea.

Accompaniments

Please select one from each list.

Starch

Yukon gold whipped potatoes

Smashed country style potatoes

Ten grain rice pilaf

Steamed jasmine rice

Paprika and herb roasted fingerling potatoes

Sweet potato purée

Vegetable

Sautéed seasonal vegetable medley

Green beans with caramelized onions

Ratatouille

Cauliflower and broccoli florets

Roasted rainbow baby carrots

Sautéed pattypan and sunburst squash

Entrée Selections

Grilled chicken breast with teriyaki-pineapple BBQ sauce

Chicken roulade with spinach and feta cheese stuffing

Chicken Paillard with smoked tomato coulis

Sesame crusted salmon with soy beurre blanc

Sautéed mahi mahi fillet with carrot ginger emulsion

Twice cooked beef short ribs with cherry-peppercorn reduction

Grilled flat iron steak with bleu cheese butter and fried onion strings

Herb and mustard crusted pork loin with bourbon caramel sauce

Fettuccine pasta with rock shrimp, andouille sausage, roasted peppers, peas and marinara sauce

Butternut squash ravioli with wild mushroom ragoût, tossed with sage and almond cream

**Two entrées
\$38.00 per person**

**Three entrées
\$42.00 per person**

Dessert Station

Chef's selection of assorted desserts

Receptions



Hors d'Oeuvres

Prices are per 50 pieces.

Cold Selection

Fig and goat cheese crostini	125.00
Lobster salad, tarragon aioli	200.00
Artichoke, olive and mozzarella brochette	140.00
Prosciutto with melon salsa in tartlets	160.00
Smoked salmon mousse on cucumber	155.00
Duck rillettes with apricot chutney	165.00
Crostini of seared angus beef and bleu cheese	175.00

Hot Selection

Shrimp scampi tartlets	175.00
Spicy beef empanadas	125.00
Scallops wrapped in bacon	185.00
Wild mushroom and fontina cheese tartlet	120.00
Miniature crab cake	165.00
Spanakopita	115.00
Coconut chicken tenders	120.00
Assorted miniature quiche	135.00
Beef and mushroom brochette	160.00
Miniature chicken Wellington	150.00
Vegetarian spring rolls	115.00

Display Stations

Serves 50 people.

Fresh Fruit Display 175.00

An array of sliced fresh seasonal fruit and berries

Orchard Brie 75.00

Wheel of Brie baked in a light, flaky pastry, stuffed with raspberry compote and garnished with fresh fruit.
Served with French bread slices

Fresh Vegetable Crudités 150.00

A selection of fresh garden vegetables served with herb dip

International Cheese Display 225.00

Display of domestic and international cheeses served with sliced French bread and assorted crackers

Antipasto Display 295.00

Grilled artichokes, mushroom salad, roasted peppers, salami, prosciutto, olives, marinated bocconcini and tomato salad, and pepperoncini
Focaccia bread and grissini bread sticks

Chesapeake Bay Platter 625.00

Maryland blue crab cocktail salad, local raw oysters including Malpeque and Bluepoint, Chesapeake Bay clams on the half shell, cracked stone crab claws, jumbo shrimp cocktail
Cocktail sauce, shallot mignonette, grain mustard sauce

Hummus Platter with Pita Chips and Vegetables 185.00

Homemade sesame, roasted garlic and lemon scented hummus
Baby carrots, celery and assorted seasonal vegetables
Baked pita chips

Viennese Dessert Station 350.00

An assortment of miniature pastries including éclairs, Napoleons, fruit tarts, cream puffs, cannolis, truffles, chocolate dipped strawberries, tea cookies and petits fours

Receptions



Action Stations

Burrito Station 22.00
Shredded mole chicken, spicy ground beef, and slow roasted pork carnitas, wrapped in a steamed flour tortilla, served with Mexican red rice, black beans, shredded cheese, roasted corn, sour cream, lettuce, guacamole, pico de gallo, and spicy roasted tomato-chipotle salsa

Tour of Italy Station 21.00
Penne, farfalle, and cheese filled tri-color tortellini, cooked to order with tomato oregano sauce, creamy alfredo sauce, pesto sauce, sautéed chicken, Italian sausage, beef ragu, wild mushroom fricassee, roasted peppers, eggplant, squash, tomatoes, and Parmesan cheese, accompanied by garlic bread sticks

Stir Fry Station 20.00
Coriander and garlic marinated shrimp, chicken or tofu stir-fried to order, with spicy Thai red curry-coconut sauce or Szechuan ginger sauce, served with snow peas, shiitake mushrooms, napa cabbage, broccoli, bell peppers, baby bok choy, and chow mein noodles

Paella Station 22.00
Saffron scented rice tossed with fresh peas, mushrooms, roasted peppers, and tomatoes, cooked to order with guest's selection of Spanish chorizo sausage, Tiger shrimp, littleneck clams, Prince Edward Island mussels, and roasted chicken

Mashed Potato Bar 15.00
Buttery Yukon gold mashed potatoes, topped with chopped applewood-smoked bacon, shredded aged Cheddar cheese, Maytag Blue cheese, snipped chives, roasted garlic purée, caramelized shallots and chicken gravy

All prices are per person.

Each Action and Carving station requires a culinary attendant.

75.00 per attendant—minimum 2 hours per 50 guests

Carving Stations

Whole Turkey 175.00 each (serves 40 guests)
Roasted and served with silver dollar rolls, cranberry relish, and herb aioli

Baked Virginia Ham 175.00 each (serves 30 guests)
Maple glazed and served with southern biscuits, cinnamon spiced applesauce and bourbon mustard barbecue sauce

Steamship Round of Beef 650.00 each (serves 100 guests)
Slow roasted and served with silver dollar rolls, horseradish cream, and thyme scented au jus

Roasted Atlantic Salmon 100.00 each (serves 15 guests)
Salmon fillet baked in a puff pastry crust, served with dill aioli

Roasted Leg of Lamb 250.00 each (serves 40 guests)
Herb and garlic marinated lamb leg, served with silver dollar rolls, mint jelly and roasted garlic and rosemary reduction

Roasted Strip Loin 300.00 each (serves 35 guests)
Peppercorn crusted beef strip loin, served with silver dollar rolls, shallot-peppercorn demi glace, and béarnaise sauce

Roast Suckling Pig 425.00 each (serves 60 guests)
Marinated and slow roasted, served with Cuban citrus garlic sauce, beer mustard gravy and silver dollar rolls

Bar and Beverage



Open Bars – Call Brands

Charged per person to the host bill. Bar is stocked with call brand liquors, domestic beers, house wines, mixers and soft drinks.

First hour of bar	15.00 per person
Additional hours	8.00 per person

Martini Bar

3.00 per person, per hour (added to the open bar prices)

Open Bars – Premium Brands

Charged per person to the host bill. Bar is stocked with premium brand liquors, domestic beers, house wines, mixers, soft drinks and mineral water.

First hour of bar	18.00 per person
Additional hours	9.00 per person

Host Bar

Charged per drink to the host bill (please add tax and service charge).

Mixed drinks

7.00 call brands	8.00 premium brands
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Beer

4.25 domestic brands	5.50 imported brands
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Wine

7.00 call brands

Cordials and liqueurs

8.00 and up, based on brand

Cash Bars

Charged per drink to the individual guest (prices inclusive of tax).

Mixed Drinks

7.50 call brands	8.00 premium brands
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Beer

4.75 domestic brands	5.75 imported brands
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Wine

7.00 call brands

Cordials and Liqueurs

8.50 and up, based on brand

Bar Brands

Call Spirits

Smirnoff Vodka
Beefeater Gin
Bacardi Light Rum
Jim Beam Bourbon
Seagram's 7 Crown
Whiskey
Grants Scotch
Juarez Tequila

Premium Spirits

Absolut Vodka
Tanqueray Gin
Captain Morgan's Rum
Jack Daniel's Bourbon
Canadian Club Whiskey
Dewar's White Label
Scotch
Jose Cuervo Tequila

All bars include:

White Wine

Frontera Chardonnay
Beringer White Zinfandel

Domestic Beer

Bud, and Miller Lite

Red Wine

Frontera Cabernet
Sauvignon

Imported Beer

Heineken and
Corona

Bartender and Cashier Fees

Fee listed is per bartender and per cashier.

Bartender fees apply to all bars.

Cashier fee applies to cash bars of 50 guests or more.

A \$100.00 fee applies to cash and host bars with less than \$300.00 in sales.

Bartender 30.00 per hour

Cashier 18.00 per hour

Beverages and Punch

Champagne punch

32.00 per gallon
(approx. 16 servings)

Champagne Toast

4.50 per person

Sparkling Apple Cider Toast

3.50 per person

Non-Alcoholic Bar

Includes assorted sodas, bottled water, fruit juices and mineral water.

First hour of bar	6.50 per person
Additional hours	5.00 per person