

**Banquet Menus**



Catering Guidelines and Procedures

Welcome to the Grossinger Motors Arena. As the exclusive food & beverage provider for the venue, we are committed to bringing you and your guests the highest standards of quality food, beverages and service. We have developed the following guidelines to assist you in planning your event. Carefully review the following policies and procedures, as they will assist you in this process.

**M E N U**

In addition to the standard menus detailed within, we can also provide you with the advantage of custom menu planning to meet any creative or budgetary needs for your event. Please note, however, that due to fluctuating market prices, catering quotes are subject to change up to 30 days before your event. Additionally, the State of Illinois’ health, liquor and insurance regulations prohibit any leftover food or beverage from being taken off the premises.

**APPLICABLE TAX & FEES**

• All food & beverage items are subject to a 19% service fee and 10.75% applicable, state and local taxes unless noted.

• Illinois Sales Tax Exemption Certificates must be on file prior to the event and are applicable to the State sales tax

only. The 2% city food and beverage and sales tax is still applicable.

• Service fee and sales tax are subject to change without notice.

**GUARANTEES**

When placing your initial catering order an estimated number of guests will be used, A guaranteed number of guests attending each function must be received from the group representative seven (7) business days (excluding weekends and holidays) prior to the function. Groups larger than 500 or those with highly specialized menus require a guarantee to be given ten (10) business days prior to the function (excluding weekends and holidays). This guarantee cannot be reduced and will be the basis for a minimum charge. If a guarantee is not given, the estimated count will be used and charged accordingly. If a number greater than the guaranteed number is served, charges will be based on the number served. Any increases will be subject to availability. Additions to the catering order made after the guarantee is confirmed will be subject to a minimum 25% late fee.

**MEETING ROOM AND EVENT SPACE POLICY**

The set up and lay out of the event space will be determined by the type of event, the requirements for the event, the number of guests expected, and the best way that the space will need to function for guests and staff. Care will be given to honor specific requests. However, the final layout will be at the discretion of the Grossinger Motors Arena managers to insure that the layout will allow for the highest level of service.

**DELAYED OR EXTENDED SERVICE**

On the day of your event, if the agreed upon beginning or ending service time of your meal function changes 30 minutes or more, an additional labor charge will apply. Should your event require extended pre or post service or stand by time, an additional charge will apply.

**ALCOHOLIC BEVERAGES**

The Grossinger Motors Arena holds the exclusive liquor license from the State of Illinois Liquor Commission for the facility. Therefore, any beer, wine or liquor must be purchased and served through Grossinger Motors Arena catering services. No alcoholic beverages may be removed from the premises. We reserve the right to refuse service to any person deemed intoxicated or under the legal age of 21. All guests must provide proper identification.

**DEPOSITS AND PAYMENTS**

A “Credit card Authorization” form will need to be completed and on file for all events. A 10% deposit will be required upon booking the event. This amount is based on the room minimum or the estimated charges. 50% of the estimated total is due six (6) months prior to the event. The estimated balance will then be due and paid seven (7) days prior to the event date. Final settlement of all charges on the account will occur within seven (7) business days after the event. Acceptable forms of payment include cash, cashier’s check, and all major credit cards. Deposits and payments are non-refundable and non-transferable.

**TABLE LINENS**

Grossinger Motors arena will provide complimentary white or black linens for banquet tables and food tables. Expo and trade show events or any non-banquet type event may rent available table linens at $5.00 each. A minimum seven (7) business day notice must be given to allow for special order.

**ELECTRICAL and AUDIO/ VISUAL NEEDS**

Grossinger Motors arena can supply complete electrical and audio/ visual requests. We require a minimum seven (7) business day notice for any specific requests. Prices are subject to established rates with our contractors. No outside vendors will be allowed for any electrical work on our premises. An estimated cost can be made available for all electrical or audio/ visual needs, upon request.

**SIGNS AND DECORATIONS**

Grossinger Motors Arena reserves the right to approve all signs and their placement. Signs must be professionally printed and may not be taped, stapled, nailed or tacked to the tables, walls, floors or ceilings. Our staff will be happy to assist in signage placement. Depending on the labor and equipment involved, a minimum fee will be assessed.

All signage or decorations, must be removed from the premises at the end of the event, unless prior arrangements have been approved by Arena Management.

Absolutely NO confetti, glitter, or silly string is to be used in any part of the arena. Use of these items is subject to a minimum $500.00 cleaning fee.

**DAMAGE/ LOSS of PROPERTY**

Grossinger Motors Arena reserves the right to inspect and control all private functions. Our professional staff is trained to recognize over consumption of alcohol and will inform the client of any concerns as to forego any possible damages. We do not accept responsibility for any damage or loss of any merchandise or articles prior to, during or following a function at the Grossinger Motors Arena. We cannot assume responsibility for exhibit material, samples, prizes, personal property and equipment, belonging to the customer or his agents that has been placed on the premises at the owner’s risk.

Breakfast Buffets

These breakfast options have a 10 person minimum and include regular & decaf coffee, juice and milk during breakfast service.

**The Continental**

European style petite Danish, assorted bite size muffins, seasonal fresh fruit tray, Biscuits, and assorted breads

Served with butter, and jelly

11.00

**The Bloomington Executive Continental**

Bakery fresh doughnuts, European style petite Danish, assorted bite size muffins, seasonal fresh fruit display,

Bagels with cream cheese, individual yogurts, biscuits, and assorted breads with butter, and jelly

12.50

**Good Morning Bloomington Breakfast**

Maple smoked bacon, pork sausage links, scrambled eggs, seasoned breakfast potatoes, seasonal fresh fruit tray, biscuits and assorted breads with butter, and jelly

15.00

**Southwest Breakfast Buffet**

Scrambled eggs with crumbled turkey sausage, and toppings to include fresh guacamole, Santa Fe style black beans, Texas salsa, Pico de Gallo, shredded cheese, sautéed peppers and onions, fresh chopped cilantro, and crisp shaved lettuce

15.00

**Breakfast Enhancements**

Add any of our specialty items to your buffet. Prices are per person.

Grilled maple cured pit ham steaks

2.00

Southwest fajita frittata

4.00

Classic Quiche Lorraine

3.00

Breakfast Stations

**Chef’s Specialty Eggs to Order Station**

Chef prepared eggs to order with bacon bits, diced ham, crumbled turkey sausage, diced tomato, onions, bell peppers, salsa, spinach, jalapenos, olives, cheddar blend cheese, and feta cheese.

16.00 Per person

**Biscuits, and Gravy Station**

Classic buttermilk biscuits served with country style sausage gravy.

4.00 Per person

**Oatmeal Bar**

Steel cut oats with toppings to include raisins, dried cranberries, brown sugar, whipped butter, baked apples, whole milk, and maple syrup.

3.00 Per person

**Pancake or French Toast Bar**

Buttermilk pancakes or fresh dipped French toast slices served with maple syrup, strawberry topping, blueberry topping, chocolate chips, whipped cream, butter, and powdered sugar

6.00 Per person

**A la Carte Items**

**Breakfast**

**Donuts** – 22.00/ dozen

**Danish** – 23.00/ dozen

**Croissants-** 24.00/ dozen

**Bagels w/ Cream** **Cheese** – 24.00/ dozen

**Individual Yogurts** – 3.00 each

**Whole Fresh Fruit** - 1.75 each

**Seasonal Fruit Bowl** - 6.00/ per person

**Individual Cereals w/Milk** - $2.50/ each

**Assorted Granola Bars** – 2.50 per person

**Full sized Candy Bars** - $3.00 per person

**Beverages**

**Coffee -** Regular or Decaf, 28.00/ gallon

**Bottled Water -** 3.00/ bottle

**Assorted Fruit Juices** – 29.00/gallon

**Soda -** 3.00/ can

**Iced Tea** – 28.00/ gallon

**Fruit Punch** – 28.00/gallon

**Lemonade** – 28.00/ gallon

**Bakery**

**Cookies-** 22.00 /dozen

**Brownies**- 24.00/ dozen

**Rice Krispy Treats** – 18.00/ dozen

**Half Sheet Cake**- 120.00

**Full Sheet Cake-** 220.00

**SNACKS**

**Pretzels, Popcorn, or Chex Mix** - 12.00 per pound

**Mixed Nuts** – 22.00 per pound

Light Options

Menus include iced tea, coffee and water during service. Entrées are served with warm rolls and butter.

**Salads**

Select one of the following entrées to serve to all guests in attendance.

**Mediterranean Salad -** 15.00

Herb Marinated Chicken Breast served over Field Greens, Sun-Dried Tomatoes, Kalamata Olives, Feta Cheese, Roasted Red Peppers, Artichoke Hearts, and Balsamic Vinaigrette

**Oriental Chicken Salad -** 15.00

Thai Chicken Breast, Napa Cabbage, Orange Segments, Bean Sprouts, Crispy Rice Noodles, Oriental Vegetables, Sesame Vinaigrette

**Chopped Salad -** 14.00

Grilled Chicken Breast, Fresh Garden Greens, Avocado, Crumbled Smoked Maple Bacon, Maytag Bleu Cheese, Herb Crouton and Your Choice of Dressing

**Trinity Salad Lunch -** 14.00

Mixed Greens Salad, Chicken Salad made with Pecans and Purple Grapes, Seasonal Fruit Salad & Dressings served on the side

**Prime Chopped Salad -** 16.00

Grilled Beef Tenderloin, Cobb Salad with Romaine Lettuce, Crispy Bacon, Gorgonzola Cheese, Scallions, Hardboiled Egg, Tomatoes, Avocado, and Fresh Herb Vinaigrette

**Plantation Salad -** 14.00

Field Greens and Romaine, Green Apples, Toasted Pecans, Cranberries, Goat Cheese, Raspberry-Balsamic Dressing

**Boxed Lunch Options**

Please select one option to be served for your group.

**Traditional Boxed Lunch** - **$12.00**

Selection of sandwich served on a fresh Brioche bun

All sandwiches served with a bag of potato chips, chocolate chip cookie, and soft drink or bottled water

* **Turkey and Swiss -**
* **Roast Beef and Cheddar -**
* **Ham and Cheddar –**

**Gourmet Wraps Boxed Lunch** - **$14.00**

Selection of sandwiches are served as a wrap

All sandwiches served with a bag of potato chips, pasta salad, chocolate chip cookie, and soft drink or bottled water

**- Chicken Club Wrap** –

Grilled Chicken, Swiss cheese, Bacon, Lettuce, Tomato and honey Dijon mayonnaise

**- Double Stacked Club Wrap –**

Cured Ham, Smoked Turkey, Baby Swiss cheese, B.L.T, and mayonnaise

- **Grilled Vegetable Wrap –**

Assorted fresh grilled vegetables, lettuce, tomato, and balsamic aioli

**Themed Buffets**

Menus include iced tea, and water during meal service.

Minimum of 20 persons guaranteed

**Midwest Deli Buffet -** 15.00

Thin sliced ham, turkey, and beef with assorted cheeses, lettuce, tomato, onion, and pickle. Southern style potato salad, marinated tomato cucumber salad, fresh house made lattice chips, celery and carrots with ranch dip, assorted breads and assorted cookies

**The Smokehouse Buffet-** 15.00

Your choice of in-house smoked pork, chicken, or beef brisket served with BBQ, hot sauce, honey garlic sauce, buttery garlic mashed potatoes, petite corn on the cob, fresh made lattice chips, assorted breads, and assorted cookies

**2 Meat buffet 17.00** per person

**3 Meat buffet 19.00** per person

**Tailgate Buffet -** 14.00

Fresh grilled hamburgers and hotdogs served with all the condiments. Accompanied by sweet maple brown sugar baked beans, crisp cilantro slaw, fresh made lattice chips, assorted breads and assorted cookies

**Add grilled chicken breasts** 4.00 per person

**Add bratwurst or Italian sausage** 4.00 per person

**Add chili and cheese** 2.00 per person

**Italian Vacation Buffet -** 14.00

Classic Caesar salad, Entrée served with cavatapi and fettuccini noodles, choice of two sauces; Marinara sauce, Meat sauce, Alfredo, or Pesto sauce, with garlic bread sticks, and green beans with bacon and onion and assorted cookies

**Add Italian meatballs** 2.00 per person

**Add grilled Julienne chicken strips** 3.00 per person

**South of the Border Buffet –** 15.00

Southwestern slaw served with a cilantro lime vinaigrette, chicken fajitas served with onions and peppers, shredded cheese, sour cream, and warm tortillas, cheese enchiladas, fresh chips and salsa, Spanish rice, black beans and assorted cookies

**Buffets**

Menus include rolls with butter, iced tea, and water during meal service.

Minimum of 25 persons guaranteed

**Salad Options**

Please select one option for the buffet

* **Garden salad-** mixed greens, red onions, cucumbers and cherry tomatoes served with balsamic vinaigrette and ranch dressings
* **Classic Caesar Salad –** Chopped romaine, herbed croutons, parmesan cheese and traditional Caesar dressing
* **Tomato, Cucumber, Red Onion Salad-** served with a sweet onion vinaigrette
* **Spinach Salad –** baby spinach, fresh mushrooms, hard-boiled egg and herbed croutons, served with a warm bacon dressing.

**Entrée Options**

Please select one option for your buffet. Add $5.00 per person for a 2nd entrée option

**Roasted Pork Loin – 18.00** Oven Roastedpork loin with cranberry sage demi-glace

**Demi Chicken Breast - 16.00** Sautéed chicken breast topped with a mushroom demi-glace

**Apple Jack Chop - 19.00** Hand cut pork chop stuffed with granny smith apple stuffing topped with apple

Jackbrandy sauce

**Medallions of Beef - 22.00** Petite beef tenderloin medallions with bourbon glaze

**Classic American Meatloaf Buffet - 15.00** Classic American beef meatloaf with a sweet onion tomato glaze

**Beef Tips Stroganoff - 18.00** Seared sirloin beef tips slowly roasted in brown sauce

**Chicken Florentine - 17.00** Sautéed chicken breast topped with a Florentine cream sauce

**Stuffed Tilapia - 18.00** Oven roasted tilapia stuffed with crab meat and topped with a lemon cream sauce

**Roasted Salmon Ponchatrain - 20.00** Seared Salmon fillet with white wine butter sauce

**Eggplant Parmesan - 13.00** Breaded Eggplant Parmesan with Charred Tomato Sauce

**Pasta Primavera – 13.00** Penne noodles with assorted fresh roasted vegetables, tossed with olive oil, herbs and

Parmesan cheese

**SIDE Options**

Please select two options for your buffet

**Herb Roasted Red Potatoes**

**Au Gratin Potatoes**

**Garlic Whipped Potatoes**

**Long Grain Wild Rice**

**Wild Mushroom Risotto**

**Brown Sugar Glazed Carrots**

**Seasonal Grilled Vegetables**

**Green beans, with Caramelized onions and bacon**

**DESSERTS**

A dessert may be added to your buffet for an additional per person charge

Please select one of the following options

**Chicago Cheesecake**

Graham Cracker Crust with strawberry, and

Blueberry topping. 5.00

**Bread Pudding**

French Custard with Rum Sauce 6.00

**Triple Chocolate Cake**

Moist Chocolate Cake with Layers of Decadent Chocolate Mousse 5.00

**Italian Cream Cake**

Amaretto, and caramel sauce 5.00

**Carrot Cake**

Moist Spice Cake with Shredded Carrots, Toasted Nuts, and Cream Cheese Frosting 5.00

**Pecan Pie**

Sweet, gooey pie made with pecans 5.00

**Turtle Cheesecake**

Creamy Cheesecake with Pecans, Caramel, and Chocolate 6.00

**Brownie Bites**

Mini brownie dessert treats 5.00

**Plated Dinners**

Menus include; iced tea, regular & decaf coffee and water and are served with warm rolls and butter.

Select one of the following entrées to serve to all guests in attendance. All entrées served with House salad and Chef’s choice vegetables.

**Chef’s Feature**

Chef’s Choice First Course- Salad, Hot Entrée, Starch and Vegetable 25.00

**Young Farm Raised Chicken Breast**

Wildwood Mushroom Sauté, Garlic Whipped Potato Puree 27.00

**Fire Roasted Chicken**

With Rosemary Pan Jus, Truffle Mac N’ Cheese 28.00

**Zinfandel Braised Beef Short Ribs**

White Cheddar Whipped Potatoes 32.00

**Herb Infused Pork Tenderloin**

Dried Cherry Sauce, Scalloped Potatoes 29.00

**Slow Roasted Sirloin Steak**

Herb Butter, Fingerling Potato Ragout 29.00

**Tortilla Crusted Chicken Breast**

Ancho Cream Sauce, Cilantro Lime Rice 26.00

**Stuffed Chicken Roulade**

Sundried Tomato Basil Cream, Duchess Potatoes 30.00

**Grilled Ginger Salmon**

Baby Bok Choy and Asian Vegetable Sauté, Jasmine Rice 28.00

**Thyme Seared Market Fish**

Orange Ginger Butter, Saffron Truffle Risotto 29.00

**Seared Beef Tenderloin**

Cabernet Demi Reduction, Bleu Cheese Dauphinoise Potatoes 34.00

**DUET: Sirloin Steak & Herb Infused Breast of Chicken**

With Fingerling Potato Ragout 35.00

**DUET: Petite Filet & Garlic Shrimp**

Saffron Butter, Duchess Potatoes 38.00

**DUET: Seared Beef Tenderloin & Chicken Florentine Roulade**

Cabernet Demi Reduction, Butter Whipped Potatoes 39.00

**DUET: Petite Filet & Pecan Crusted Sea Bass**

Sundried Tomato Butter, Spinach Risotto 40.00

Meal Enhancements

$75 attendant fee per attendant. 25 person minimum

**Carving Station** 18.00

Chef carved meat station to include House smoked beef brisket and smoked turkey breast with an assortment of sauces, and silver dollar rolls

**Baked Potato Bar** 9.00

Baked russet, and sweet potatoes with whipped butter, sour cream, bacon bits, shredded smoked chicken, sautéed onions & peppers, cheddar cheese sauce, diced tomato, shredded cheese blend, scallions, brown sugar, maple syrup, and candied pecans

**Mashed Potato Bar** 11.00

Mashed Yukon gold potatoes, skin on red garlic mashed potatoes, traditional white mashed potatoes, and sweet potato mashed potatoes. All with an assortment of toppings that include: whipped butter, sour cream, bacon bits, shredded smoked chicken, sautéed onions & peppers, brown gravy, diced tomato, shredded cheese blend, scallions, brown sugar, maple syrup, and candied pecans.

**Mac and Cheese Station** 8.00

Home style mac and cheese with crunchy bread topping, white Monterey Jack mac and cheese served with crumbled turkey sausage, in house shredded smoke chicken, broccoli bites, scallions, blue cheese crumbles, parmesan cheese and sour cream

**Stir Fry Station** 14.00

Jasmine, and brown rice with Teriyaki beef and sesame chicken. Served with carrots, broccoli, red peppers, mushrooms, and cabbage

**Snack Breaks**

All stations require a minimum of 10 guests and priced per person

**Fiesta Break**

Tri colored tortilla chips, guacamole, salsa, and spicy queso

6.00

**Healthy Burst**

Sliced seasonal fresh fruit and berries, fresh vegetable crudité, low fat ranch dip, granola bars and assorted yogurts

7.00

**Ballpark**

Freshly popped buttery popcorn, roasted peanuts, warm soft pretzels, assorted candy bars and assorted sodas.

7.00

**Chocoholic**

Chocolate chip cookies, double chocolate cookies, Snickers and Hershey bars, hot cocoa and chocolate milk.

7.50

**Mid-Day Munchies**

Assorted bags of chips and candy bars, mixed nuts, pretzels and fresh buttery popcorn.

6.00

**Unlimited Self-Serve Beverage Station**

Freshly brewed regular and decaf coffee, selection of hot teas, bottled water, iced tea and assorted sodas

8.00

Hors D’oeuvres

Prices listed below are **PER PIECE**

All require a minimum of 25 guests

**CHICKEN & BEEF**

Carved Smoked Beef on Silver Dollar Rolls, Horseradish Mayo 3.50

Miniature Beef Wellington 3.50

Top Sirloin Sliders with American Cheese 3.00

Peppered Roast Beef Tenderloin with Horseradish on Toasted Rounds 4.00

Tenderloin of Beef Brochettes 3.00

Beef Sirloin Roll with Herbed Boursin Cheese 4.00

Beef or Chicken Empanadas, House Made Salsa 2.75

Buffalo Chicken Sliders with Pepper Jack Cheese 3.00

Chicken or Beef Satay Skewers with Sweet Soy Sauce 3.00

Grilled Chicken Breast Wrapped in Jalapeno and Bacon 3.50

Mini Chicken Cordon Bleu 3.00

Mini Chicken, Tuna or Egg Salad Croissants 2.25

Pecan Crusted Chicken Tenders with Honey Mustard 2.50

Smoked Chicken Drummies with Blue Cheese Dip 3.00

Tuscan Chicken & Fontina Bites, Tomato Vodka Sauce 3.00

Smoked Chicken Quesadilla Triangle 2.25

Southern Chicken Slider with Sausage Gravy & Mashed Potato 3.00

**PORK & TURKEY**

Mini Pepperoni Pizzas 2.00

Mini Turkey or Ham & Cheese Croissants 2.25

Continental Finger Sandwiches 2.00

Prosciutto and Cream Cheese Tortilla Wraps 3.00

Prosciutto Wrapped Asparagus Spears 3.00

Hors D’oeuvres

Prices listed below are **PER PIECE**.

All require a minimum of 25 guests

**SEAFOOD**

Coconut Shrimp 3.50

Texas Gulf Shrimp filled with Jalapeno and Cheese 3.50

Jumbo Cold Boiled Shrimp, Cocktail & Remoulade Sauces 3.50

Shrimp with Pesto Cream Cheese on Baguette 4.00

Smoked Salmon and Dill Caper Cream Cheese Tortilla Wraps 3.25

Smoked Salmon on Crostini with Lemon Caper Aioli 3.25

Salmon Rose on Pumpernickel Round 3.25

Lump Crab Cakes, Cajun Dipping Sauce 4.00

**LIGHT OPTIONS**

Antipasto Skewers: Sun-dried Tomato, Mozzarella & Artichoke 2.50

Basil Pesto and Artichoke on Toast Points 3.00

Boursin Stuffed Strawberries with Toasted Pecans 3.00

Tomato Basil & Mozzarella Bruschetta Crostini 2.50

Mini Cheese Pizzas 2.00

Cream Cheese Stuffed Jalapeno Poppers 2.00

Mini Brie en Croute with Raspberry 3.00

Spinach and Feta Cheese Wrapped in Phyllo 2.50

Wild Mushroom Turnover with Herbs in Puff Pastry 2.75

**DESSERTS**

Prices listed below are per person

**Chicago Cheesecake**

Graham Cracker Crust with strawberry and

Blueberry topping. 5.00

**Bread Pudding**

French Custard with Rum Sauce 6.00

**Triple Chocolate Cake**

Moist Chocolate Cake with Layers of Decadent Chocolate Mousse 5.00

**Italian Cream Cake**

Amaretto, and caramel sauce 5.00

**Carrot Cake**

Moist Spice Cake with Shredded Carrots, Toasted Nuts, and Cream Cheese Frosting 5.00

**Pecan Pie**

Sweet, gooey pie made with pecans 5.00

**Turtle Cheesecake**

Creamy Cheesecake with Pecans, Caramel and Chocolate 6.00

**Brownie Bites**

Mini brownie dessert treats 5.00

**DESSERT DISPLAYS**

**Chocolate Fountain Station –** 9.00 per person

(1 1/2 hour of service) Minimum of 50 guests will be required for the Chocolate Fountain**.** Milk Chocolate Fountain with an assortment of items such as Brownie Bites, Strawberries, Bananas, Marshmallows, Pretzels, and more

**Ice Cream Sundae Station –** 6.00 per person

Minimum of 25 guests - which will be available for a maximum of 1 hour to insure quality. Vanilla Ice Cream served with Chocolate, Caramel and Raspberry Sauces, along with a variety of toppings.

**Jumbo Cupcakes -** 4.00 each

1 dozen minimum

Host’s choice of Chocolate, Vanilla, Red Velvet, or Carrot Cake cupcakes and Host’s Choice icing flavor

**Chocolate Covered Strawberries –**

1 dozen minimum

Solid Milk Chocolate- 3.50 per piece // Tuxedos or Initials- 5.00 per piece

**BAR OPTIONS**

Alcohol pricing includes a 10.75% sales tax. 19% service charge will be added to list pricing.

All bars are subject to a $150.00 per hour minimum and $20 per hour per bartender fee.

**OPEN BAR PACKAGES**

Minimum of 25 guests will be required for an open Bar.

Bar Packages must be purchased for the ENTIRE length of your event for ALL guests in attendance. Guests are charged per person regardless of the amount consumed.

**Beer & Wine**

Includes domestic & imported beers and house wines.

2 hours $19 3 hours $24 4 hours $30

**Call Liquors, Beer & Wine**

Includes call brand liquors, domestic & imported beers and house wines.

2 hours $24 3 hours $29 4 hours $35

**Premium Liquors, Beer & Wine**

Includes premium brand liquors, domestic & imported beers and house wines.

2 hours $29 3 hours $40 4 hours $50

**OPEN TAB BAR**

**Charged per beverage consumed**

All beverages consumed will be charged to the master bill. Host selects type of beverages and brand level to be offered. Each drink will be charged per individual drink, then added to the final invoice. (See cash bar price list on page 20 for more details.)

**A LA CARTE**

Host may select kegs and bottles of wine to be added to the master bill. Alcohol pricing includes a 10.75% sales tax.

19% service charge will be added to list pricing.

**Kegs of Beer**

Yields approximately 120 beers

Domestic Keg- 300.00

(Pricing and availability of import kegs upon request)

**Wine & Champagne**

Wine by the bottle: House 23.00 // Upper Tier 28.00

Champagne by the bottle: 26.00

Champagne Toast 4.00 per person

(25 person minimum for champagne toast)

**CASH BAR**

Guests are responsible for purchasing drinks. The host is responsible for a bar minimum of $150.00 per hour, per bar and a $20 per hour per bartender fee. If the minimum is not met, the host will be responsible for the balance. Prices listed below INCLUDE applicable taxes.

**Priced Per Drink**

Domestic and Import Beer 6.00 //House Wine 6.00

Champagne may only be purchased by the bottle.

Call Liquor 7.00 // Top-Shelf 8.00

Soda or Bottled Water 3.00

**LIQUOR BRANDS**

We reserve the right to make substitutions of equal value.

**Premium Liquors may include**

Smirnoff Vodka

Tanqueray Gin

Jim Beam Bourbon

Captain Morgan Spiced Rum

Bacardi Rum

Malibu Coconut Rum

Dewar’s Scotch

Cuervo Tequila

Amaretto

**Top Shelf Liquors may include**

Absolut Vodka

Bombay Sapphire Gin

Jack Daniel’s Whiskey

Makers Mark Bourbon

Glenlivet12 Scotch

Crown Royal Whiskey

Patron Tequila

Baileys Irish Cream

Kahlua

**BEER & WINE**

**Domestic Beers**

Bud Light, Budweiser, Coors Light, Miller Lite, Michelob Ultra

**Imported/ Premium Beers**

Shiner Bock, Corona, Corona Light, Sam Adams Boston Lager, 312

**House Wines**

Chardonnay, Cabernet Sauvignon, Merlot, White Zinfandel, Brut Champagne

**Premium Tier Wines**

See Wine List for the following varietals:

Pinot Grigio, Riesling, Sauvignon Blanc, Chardonnay, White Zinfandel, Pinot Noir, Merlot, Cabernet Sauvignon, Malbec