

morning À LA CARTE

Croissant Breakfast Sandwich
(Scrambled Egg, Cheddar Cheese and
choice of Ham, Bacon or Sausage)
\$7 PER PERSON

Hard Boiled Eggs
\$18 PER DOZEN

Chilled Assorted Yogurts &
Homemade Granola
\$3 EACH

Assorted Danish, Muffins & Croissants
\$32 PER DOZEN

Pecan Buns, Cinnamon Rolls or Scones
\$32 PER DOZEN

Fresh Baked Bagels with Plain,
Strawberry & Herb Cream Cheeses
\$30 PER DOZEN

Granola & Nutri-Grain Bars
\$3 EACH

Country Biscuits & Homemade
Sausage Gravy
\$5 PER PERSON

Assorted Fresh Fruit Cups
\$4 EACH

Glazed Doughnuts
\$26 PER DOZEN

Assorted Cold Cereals & Milk
\$4 PER PERSON

Fresh Fruit Tray
\$6 PER PERSON

breakfast BUFFETS

15 PERSON MINIMUM FOR BUFFETS

PRESIDENTIAL
Assorted Fresh Fruit Tray
Eggs Benedict
Breakfast Potatoes
Select Two Meats:
Sausage, Ham or Bacon
Cinnamon Rolls, Danishes & Scones
Coffee, Decaf & Tea
Flavored Syrups for Coffee
Apple, Orange, Cranberry
or Grapefruit Juice
\$20 PER PERSON

HOMESTEAD
Assorted Fresh Fruit Tray
Farm Fresh Scrambled Eggs
Smoked Bacon & Country Sausage
Breakfast Potatoes
Pancakes or French Toast
Coffee, Decaf & Tea
Apple, Orange, Cranberry
or Grapefruit Juice
\$18 PER PERSON

GOOD MORNING BREAK
Assorted Fresh Fruit Tray
Breakfast Pastries
Assorted Yogurts
Coffee, Decaf & Tea
Apple, Orange, Cranberry
or Grapefruit Juice
\$15 PER PERSON

plated BREAKFAST

CROISSANT BREAKFAST SANDWICH
Croissant with Scrambled Egg,
Cheddar Cheese and choice of Ham,
Bacon or Sausage
Breakfast Potatoes
Bacon, Sausage or Ham
Fresh Fruit Cup
Coffee, Decaf & Tea
Milk
Apple, Orange, Cranberry
or Grapefruit Juice
\$18 PER PERSON

EGGS BENEDICT
Poached Egg, Canadian Bacon &
Hollandaise on Toasted English Muffin
Breakfast Potatoes
Bacon, Sausage or Ham
Fresh Fruit Cup
Coffee, Decaf & Tea
Milk
Apple, Orange, Cranberry
or Grapefruit Juice
\$18 PER PERSON

BREAKFAST WRAP
Scrambled Eggs, Sautéed Peppers,
Onion & Shredded Cheese
rolled in a Tortilla
Breakfast Potatoes
Bacon, Sausage or Ham
Fresh Fruit Cup
Coffee, Decaf & Tea
Milk
Apple, Orange, Cranberry
or Grapefruit Juice
\$18 PER PERSON

All prices subject to a 22% service charge and 6% tax.
Prices guaranteed 60 days prior to the event.

à la carte SNACKS

- Party Mix
\$17 PER BOWL (SERVES 15)
- Cookies, Brownies & Dessert Bars
\$28 PER DOZEN
- Mini Dessert Pastries
\$34 PER DOZEN
- Tortilla Chips & Salsa
\$17 PER BOWL (SERVES 10)
- House Made Potato Chips
& Spicy Ranch Dip
\$17 PER BOWL
- Mini Pretzels
\$17 PER BOWL
- Regular Popcorn
\$14 PER BOWL
- Caramel Popcorn
\$16 PER BOWL
- Mixed Nuts
\$30 PER BOWL
- Ballpark Pretzels
\$30 PER DOZEN
- Assorted Ice Cream Bars
\$6 EACH
- Mini Candy Bars
\$22 PER POUND
- House Made Tortilla Chips &
Roasted Red Pepper Hummus
\$27 PER BOWL
- Trail Mix
\$30 PER BOWL

afternoon BREAKS

- BUILD YOUR OWN NACHO BREAK**
House Made Tortilla Chips, Diced Tomatoes, Onions, Olives, Jalapenos, Sour Cream, Salsa and Cheese Sauce
\$12 PER PERSON
- MOVIE THEATER BREAK**
Fresh Popcorn, Nachos with Cheese Sauce, Assorted Movie Style Candies and Assorted Sodas
\$12 PER PERSON
- IOWA STATE FAIR BREAK**
Corn Dogs, Kettle Corn, Giant Pretzels, Honey Roasted Peanuts, Funnel Cake, Fresh Lemonade
\$12 PER PERSON
- HEALTH CONSCIOUS BREAK**
House Made Tortilla Chips & Roasted Red Pepper Hummus, Wasabi Peas, Light Buttered Popcorn, Trail Mix, Assorted Whole Fruits, Fresh Brewed Iced Tea
\$12 PER PERSON
- S'MORES STATION**
Graham Crackers, Marshmallows, Candied Bacon, Fresh Berries, Bananas, Reese's Peanut Butter Cups, Kit Kats and Chocolate Bars
\$12 PER PERSON
- CHOCOLATE FOUNTAIN**
with Fresh Fruits and Assorted Treats
\$14 PER PERSON, MINIMUM 50 PEOPLE
- ICE CREAM STATION**
Individual Cups of Chocolate and Vanilla Ice Cream with Chocolate and Caramel sauce, Cookies and Wafers, Sprinkles, Candies and Waffle Cones
\$12 PER PERSON

à la carte BEVERAGES

- BY THE GALLON**
- Coffee, Tea & Decaf
\$30 PER GALLON
- Iced Tea
\$30 PER GALLON
- Orange, Ruby Red Grapefruit, Cranberry, Apple, Grape or Tomato Juice
\$32 PER GALLON
- Lemonade or Fruit Punch
\$32 PER GALLON
- INDIVIDUAL**
- Assorted Juices
\$4 EACH
- Assortment of Tazo Teas Presented with Honey & Lemon
\$4 EACH
- Assorted Starbucks Frappuccinos
\$5 EACH
- Assorted Sodas
\$3 EACH
- Bottled Water
\$3 EACH
- Bottled Milk
(Choice of Skim, 2% or Chocolate)
\$3 EACH

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cold SANDWICHES

DELI SANDWICH

Select One Bread:

Croissant, Marble Rye,
Whole Wheat or Ciabatta

Select One Meat:

Deli style Ham, Turkey or Roast Beef

Select One Cheese:

American, Swiss, Provolone, Cheddar
or Pepper Jack

Condiment tray including Lettuce,
Tomato, Onion, Pickle, Mustard and
Mayonnaise

\$18 PER PERSON

BAJA BLT

Bacon, Cheddar, Avocado, Romaine,
Roasted Peppers, Tomato, Chili-lime
Mayo on Whole Grain Bread

\$20 PER PERSON

CALYPSO CHICKEN CLUB

Honey-citrus Chicken, Pepper Jack,
Bacon, Avocado, Romaine, Tomato,
Onion, Cilantro, Citrus Mayo

\$20 PER PERSON

CALIFORNIA TURKEY CLUB

Turkey, Swiss, Applewood Bacon,
Avocado, Tomato, Mixed Greens,
Sun-dried Tomato Aioli on Honey
Wheat Bread

\$20 PER PERSON

TUSCAN LEMON HERB CHICKEN WRAP

Lemon-herb Chicken, Asparagus,
Parmesan, Capers, Tomato, Arugula
and Creamy Roasted Garlic Olive Oil
in a Flour Tortilla

\$20 PER PERSON

GARDEN HUMMUS WRAP

Roasted Red Pepper Hummus,
Romaine, Tomato, Cucumber,
Olives, Lemon-Dijon Vinaigrette
in a Spinach Tortilla

\$18 PER PERSON

MUFFULETTA

Salami, Capicola, Ham, Provolone
and Olive Salad on Toasted Focaccia.
A New Orleans Classic!

\$20 PER PERSON

salad ENTRÉES

CLASSIC CAESAR

Chopped Romaine Lettuce
with Caesar Dressing, Croutons
& Fresh Grated Parmesan,
Garlic Bread Sticks

\$18 PER PERSON WITH CHICKEN

OR GRILLED VEGETABLES

\$20 PER PERSON WITH BLACKENED STEAK

CHEF'S SALAD

Oven Roasted Turkey, Ham,
Black Olives, Egg, Tomato, Croutons
and Cheddar & Swiss Cheeses,
Bread Service

\$18 PER PERSON

SOUTHWESTERN SALAD

Chicken or Blackened Steak
with Cheddar/Jack Cheese, Red Onion,
Black Olives, Tomato & Greens
Accompanied by Sour Cream,
Guacamole, Salsa and Toasted
Tortilla Strips

\$18 PER PERSON

ADD A CUP OF HOMEMADE SOUP

\$5 PER PERSON

*Sandwiches are served with
your choice of: Potato Salad,
Pasta Salad, Creamy Cole Slaw
or House Made Potato Chips*

*Sandwiches and Salads are
served with: Coffee, Tea or Milk
and Cookie Tray*

hot SANDWICHES

PULLED PORK SANDWICH

House Smoked Pulled Pork Piled High
Topped with Roasted Onion, on a
Toasted Onion Kaiser with side of
BBQ Sauce

\$20 PER PERSON

GRILLED BISTRO CHICKEN

Balsamic Grilled Chicken, Canadian
Bacon, Fresh Mozzarella, Arugula, Sun
Dried Tomato Mayo on Ciabatta

\$20 PER PERSON

PRIME RIB STACK

Medium Prime Rib Sliced Thin
with Melted Swiss Cheese,
Sautéed Mushrooms & Onions on
Ciabatta with side of Blue Cheese/
Horseradish Sauce

\$20 PER PERSON

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lunch BUFFETS

DELI BUFFET

Deli Sliced Turkey, Ham,
Roast Beef & Salami
Assorted Sliced Cheeses
Lettuce, Tomato, Onion & Pickles
Breads & Rolls, Garden Salad
Pasta or Potato Salad, Soup Du Jour
Homemade Potato Chips
Chef's Assorted Dessert Tray
\$21 PER PERSON

CHINESE BUFFET

Salad choices - select one:

Spicy Cucumber Salad
Fruit Salad

Entree choices - select two:

Sweet and Sour Chicken
Kung Pau Chicken
Mongolian Beef
Spicy Szechuan Pork

Vegetable Egg Rolls, Fried Pot Stickers,
Crab Rangoon, Steamed Rice,
Mixed Chinese Vegetables,
Fried Sweet Wontons, Fortune Cookies
\$22 PER PERSON

PIZZA PARTY BUFFET

House Salad
Breadsticks
Cookies and Ice Cream Bars

Pizza choices:

Pepperoni, Sausage, Supreme, Vegetarian
Cheese, Hawaiian or BBQ Chicken

Or build your own with the following

toppings:

Pepperoni, Sausage, Meatball,
Ham, Canadian Bacon, Tomato,
Onions, Black Olives, Green Olives,
Green Peppers, Jalapenos,
Mushrooms, Cheese

\$21 PER PERSON

*Add penne pasta, Marinara Sauce and
Meatballs*

+ \$4 PER PERSON

SOUTHWEST BUFFET

Garden Salad
Fajita Style Chicken & Seasoned
Ground Beef, Spanish Rice, Black Beans
Soft Flour & Crisp Corn Tortillas
Chips & Salsa, Shredded Lettuce,
Diced Tomatoes & Onions, Cheddar
Cheese, Black Olives, Salsa, Guacamole,
Jalapeños & Seasoned Sour Cream
Churros
\$23 PER PERSON

SALAD BAR BUFFET

An Assortment of Green Leaf, Romaine,
Spring Mix and Spinach Greens
Grilled Chicken, Hard Boiled Eggs,
Carrots, Celery, Tomatoes, Onions,
Cucumbers, Mushrooms, Bell Peppers,
Summer Squash, Olives, Croutons
Dinner Rolls
Ice Cream Bars
\$21 PER PERSON

MAKE YOUR OWN PASTA BUFFET

Fresh Tossed Caesar Salad
Pasta choices - select two:
Penne, Tri-Colored Rotini,
Bow Tie or Cheese Ravioli
Sauce choices - select two:
Alfredo, Marinara, Pesto Cream
or Tomato Cream
Meat choices - select two:
Meatballs, Italian Sausage Links or
Seasoned Grilled Chicken Breasts
Fresh Grated Parmesan Cheese
Grilled Vegetables
Garlic Bread Sticks
Tiramisu & Limoncello Bars
\$25 PER PERSON

*All buffets come with
Coffee, Decaf, Tea or Milk.
15 person minimum for buffets*

BAKED POTATO BAR

Garden Salad
Grilled, Diced Chicken
Hearty Beef and Bean Chili
Jumbo Baked Potatoes
Steamed Broccoli
Sour Cream, Sliced Olives,
Crumbled Bacon, Grilled Corn,
Diced Tomato, Sliced Green Onions,
Shredded Cheese
Strawberry Shortcake
Apple Pie
\$22 PER PERSON

BBQ BUFFET

Garden Salad
Meat choices - select two:
Smoked Brisket, Ribs, Pulled Pork
or BBQ Chicken
Coleslaw, Baked Beans, Potato Wedges
Corn Bread Muffins, Fresh Fruit Salad
Apple Pie & Homemade
Strawberry Shortcake
\$23 PER PERSON

GOVERNOR'S BUFFET

Garden Salad
Additional salad choices - select one:
Hand Tossed Caesar Salad
Garden Pasta Salad
Cucumber, Tomato & Feta Cheese Salad
Entree choices - select two:
Chicken Picatta, Grilled Chicken with
Parmesan Cream Sauce, Pot Roast with
Horseradish Demi, Slow Roasted Pork
Loin with Dutch Mustard Demi or
Cajun Seared Salmon
Starch choices - select one:
Potatoes Dauphinoise, Classic Risotto,
Garlic Mashed Potatoes, Herb Roasted
Red Potatoes, Rice Pilaf
Chef's Vegetables & Bread Assortment
Homemade Bread Pudding
& Fruit Cobbler
\$28 PER PERSON



LUNCH ENTRÉES

lunch
ENTRÉES

HILTON GARDEN INN LASAGNAS
Choice of Grilled Vegetable,
Beef, or Italian Sausage
\$24 PER PERSON

GRILLED VEGETABLE TORTELLINI
Tricolor Cheese Tortellini with Fire-Grilled
Vegetables and White Wine Pesto Sauce
\$24 PER PERSON

GRILLED CHICKEN BREAST
Grilled Chicken Breast with
Tropical Mango Salsa
\$22 PER PERSON

CHICKEN PICATTA
Sautéed Chicken Breast with
Lemon Butter Sauce and Capers
\$24 PER PERSON

HERB-CRUSTED CHICKEN BREAST
Breaded, Herb-crusted Chicken Breast
with Chardonnay Sauce
\$22 PER PERSON

POT ROAST
Slow Braised Beef Shoulder with Stewed
Vegetables and Horseradish Au Jus
\$26 PER PERSON

ROSEMARY MUSTARD GLAZED
PORK LOIN
Pork Loin roasted with Herbs and Mustard
with Demi Glaze Sauce
\$26 PER PERSON

ADD A CUP OF
HOMEMADE SOUP
\$5 PER PERSON

All Entrees are served with:

House Salad or Caesar Salad
Chef's Vegetables, Bread Service &
Coffee, Decaf, Tea or Milk

Select One Starch:
Potatoes Dauphinoise, Garlic Mashed
Potatoes, Roasted Red Potatoes,
Steamed Rice, Rice Pilaf

Select One Dessert:
New York Cheesecake,
Chocolate Torte,
Carrot Cake or Tiramisu



DINNER ENTRÉES

plated ENTRÉES

PENNE PASTA

Choice of Graziano Italian Sausage or Roasted Chicken in a Rich Tomato Cream Sauce with Grated Parmesan

\$28 PER PERSON

GRILLED VEGETABLE TORTELLINI

Tricolor Cheese Tortellini with Fire-Grilled Vegetables and White Wine Pesto Sauce

\$30 PER PERSON

HILTON GARDEN INN LASAGNAS

Choice of Grilled Vegetable, Beef, or Italian Sausage

\$30 PER PERSON

CHICKEN PICATTA

Sautéed Chicken Breast with Lemon Butter Sauce and Capers

\$30 PER PERSON

CHICKEN PARMESAN ALFREDO

Chicken Breast Breaded and Baked with Parmesan Cheese; with Fettucine

\$28 PER PERSON

CHICKEN MONTEREY

Grilled chicken breast, onions, peppers, mushrooms and Swiss cheese with alfredo sauce

\$30 PER PERSON

POT ROAST

Slow Braised Beef Shoulder with Stewed Vegetables and Horseradish Au Jus

\$32 PER PERSON

PESTO ROMA SALMON

Salmon Filet wrapped in Prosciutto with Pesto Tomato and Fresh Mozzarella

\$34 PER PERSON

BOURBON APPLE PORK LOIN

Cider-brined Pork Loin with a Bourbon and Brown Sugar Glaze

\$32 PER PERSON

BISTRO STEAK

Grilled Beef Shoulder Tender with Bordelaise Sauce

\$34 PER PERSON

STUFFED IOWA CHOPS

10 oz Bone-in Iowa Chop stuffed with Seared Mushrooms and Fresh Herbs with a Rich Pan Sauce

\$38 PER PERSON

PROSCIUTTO-WRAPPED COD

Atlantic Cod with Beurre Blanc Sauce and Fresh Herbs

\$34 PER PERSON

NEW YORK STRIP

Char Broiled Choice Center Cut Strip Loin with Fresh Herb Compound Butter

\$38 PER PERSON

All Entrees are served with:

ADD A CUP OF HOMEMADE SOUP

\$5 PER PERSON

House Salad or Caesar Salad

Chef's Vegetables, Bread Service & Coffee, Decaf, Tea or Milk

Starch choices - select one:

Potatoes Dauphinoise, Garlic Mashed Potatoes, Roasted Red Potatoes, Steamed Rice, Rice Pilaf

Dessert choices - select one:

New York Cheesecake, Chocolate Torte, Carrot Cake or Tiramisu

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DINNER BUFFETS

dinner BUFFETS

LITTLE ITALY BUFFET

Tossed Caesar Salad

Antipasto Display

Select Two Pastas:

Penne, Bow Tie, Tri-Colored Rotini
or Cheese Tortellini

Select Two Sauces:

Alfredo, Marinara, Pesto Cream
or Tomato Cream

Select Two Entrées:

Vegetable or Meat Lasagna, Chicken
Parmesan or Eggplant Parmesan,
Homemade Italian Sausage
with Peppers & Onions

Grilled Vegetables

Garlic Bread Sticks & Focaccia Bread

Fresh Grated Parmesan Cheese

Tiramisu & Limoncello Bars

\$36 PER PERSON

BBQ BUFFET

Garden Salad

Select Two Meats:

Smoked Brisket, Pork Short Ribs,
Pulled Pork or BBQ Chicken

Select Three Sides:

Coleslaw, Potato Salad, Baked Beans,
Cucumber/Tomato/Feta Cheese Salad,
Potato Wedges or Corn on the Cob
Corn Bread Muffins, Fresh Fruit Salad
Homemade Strawberry Shortcake &
Apple Pie

\$38 PER PERSON

ADD A CUP OF
HOMEMADE SOUP
\$5 PER PERSON

GRAND BUFFET

Fresh Garden Salad

Select One Additional Salad:

Panzanella, Caprese or
Garden Pasta Salad

Select Two or Three Entrées:

Chicken Picatta or Marsala, Boursin
Stuffed Chicken with Pesto Cream
Sauce, Beef Shoulder Tender with
Bordelaise, Bacon Wrapped Pork Mignon
with Dutch Mustard Demi, Prosciutto
Wrapped Pesto Roma Salmon

Select Two Starches:

Potatoes Dauphinoise, Garlic Mashed
Potatoes, Roasted Red Potatoes,
Whipped Sweet Potatoes, Rice Pilaf

Assorted Dessert Display

TWO ENTREES: \$38 PER PERSON

THREE ENTREES: \$42 PER PERSON

All buffets come with Coffee, Decaf, Tea or Milk.

15 person minimum for buffets

ENHANCEMENTS

carving STATIONS

CHEF FOR CARVING STATION: \$100 PER CHEF PER HOUR

HERB RUBBED PRIME RIB

with Bordelaise & Horseradish Sauce

\$22 PER PERSON

HONEY GLAZED HAM

with Whole Grain Mustard
& Mayonnaise

\$12 PER PERSON

CIDER BRINED PORK LOIN

with Whole Grain Mustard,
Mayonnaise & Bourbon Glaze

\$14 PER PERSON

STEAMSHIP ROUND OF BEEF

with Pan Jus

\$18 PER PERSON

OVEN ROASTED TURKEY BREAST

with Whole Grain Mustard,
Mayonnaise & Pan Gravy

\$12 PER PERSON

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HORS D'OEUVRES

hot HORS D'OEUVRES

PRICED BY THE DOZEN

Chicken Satay with Trio of Sauces:
Thai Peanut, Chili & Soy \$34

Vegetable Egg Rolls with Wasabi, Soy &
Sweet and Sour Sauce \$32

Pot Stickers with Ginger Soy Sauce \$34

Panko Breaded Crab Cakes with
Red Pepper Coulis \$42

Boursin Stuffed Mushroom Caps \$40

Grilled Bacon Wrapped Shrimp \$44

Coconut Crusted Shrimp
with Raspberry Chipotle Sauce \$44

Boneless Chicken Wings with Choice of
Buffalo, Blue Cheese or BBQ Sauce \$32

Glazed Meatballs (Choice of
Swedish or BBQ) \$32

Cheese Curds with Marinara Sauce \$32

Breaded Ravioli with Marinara Sauce \$32

Artichoke & Parmesan Dip
with Pita Chips \$38

cold HORS D'OEUVRES

PRICED BY THE DOZEN

Tomato Bruschetta \$32

Fruit Kabobs \$32

Caprese Kabobs with Cherry Tomato,
Fresh Mozzarella and Basil Pesto \$36

Cucumber Wheels
with Boursin Mousse \$32

Prosciutto Wrapped Asparagus \$40

Chilled Shrimp with
Bloody Mary Coulis \$42

Prosciutto Crostini with Whipped Ricotta
Fennel Seed and Balsamic Syrup \$38

grand PRESENTATIONS

SMALL: SERVES 25 | MEDIUM: SERVES 50 | LARGE: SERVES 75

ANTIPASTO DISPLAY

Italian Meats & Cheeses, Artichoke
Hearts, Sundried Tomatoes, Marinated
Mushrooms, Fresh Mozzarella Cheese,
Kalamata & Green Olives

SMALL \$125 MEDIUM \$250 LARGE \$375

ASSORTED FRESH VEGETABLES with Parmesan Dipping Sauce

SMALL \$100 MEDIUM \$200 LARGE \$300

IMPORTED & DOMESTIC CHEESE DISPLAY

with Assorted Crackers & Breads

SMALL \$150 MEDIUM \$300 LARGE \$450

ASSORTED FRESH FRUIT & BERRIES

SMALL \$150 MEDIUM \$300 LARGE \$450

BAKED BRIE

with Fresh Fruit, Candied Nuts
& Sliced Baguette

\$110 – SERVES 35

Ask our sales associate about additional hors d'oeuvres options

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bar SERVICE

HOST BAR PRICES CHARGED PER DRINK

Call Brands \$5	Domestic Bottle Beer \$4
Premium Brands \$6	Imported/Specialty Beer \$5
Luxury Brands \$7	House Wine \$6
Soft Drinks \$2	Bottled Waters \$2

CALL BRANDS INCLUDE

BUT ARE NOT LIMITED TO:

Smirnoff Vodka, Bacardi Rum, J & B Scotch, Jim Beam Bourbon, Beefeater Gin, Canadian Club, Seagram's 7, Peachtree Schnapps, Gilbey's Gin, Cruzan Rum, Captain Morgan Spiced Rum, Jack Daniels, and Malibu Rum

PREMIUM BRANDS INCLUDE

BUT ARE NOT LIMITED TO:

Absolut Vodka, Tanqueray Gin, Crown Royal, Dewar's White Label Scotch, Johnny Walker Red, Bailey's Irish Cream, Kahlúa, RumChata, Effen Vodka, Bombay Sapphire Gin, Stolichnaya Vodka, Maker's Mark, and Seagram's VO

LUXURY BRANDS INCLUDE

BUT ARE NOT LIMITED TO:

Grey Goose Vodka, Tanqueray 10 Gin, Knob Creek, Glenlivet 12 Year, Glenfiddich 15 Year, Chivas Regal, Grand Marnier, and Drambuie

Please inquire if there is a specific liquor you are interested in; additional charges may apply.

bottled & keg BEER

DOMESTIC BOTTLED BEER \$4

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

IMPORTED / SPECIALTY BEER \$5

Sam Adams, Heineken, Corona, Smirnoff Ice

KEG OF DOMESTIC BEER \$250 – 170 SERVINGS

Miller Lite, Bud Light, Coors Light

Client purchases kegs prior to function and the Hotel will have one extra on hand should there be a need for it.

If used, the extra will be charged to your function.

wine SELECTIONS

HOUSE WINES \$6 GLASS | \$28 BOTTLE

Trinity Oaks – Merlot, Cabernet, Chardonnay, Pinot Grigio

Sutter Home – White Zinfandel

SPARKLING WINES \$36 BOTTLE

CHAMPAGNE PUNCH \$40 / GALLON; 20 SERVINGS

Please inquire if there's a specific wine you are interested in.

A \$75 per bar set up fee will be assessed for a hosted or cash bar.

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