Food and Beverage Policy

All Food and Beverage must be supplied and prepared by the Hilton Garden Inn Hotel. No Food and Beverage will be permitted to be brought into the hotel by patrons or attendees. Exclusions may apply based on approval of Hilton Garden Inn. Common exclusions include wedding cake or specialty items and bottled wine. All bottled wine provided by client will be subject to a Corkage Fee of $13 per 750 ml bottle. All Food and Beverage must be consumed on property and none permitted out of the event space. The sale and service of alcoholic beverages are regulated by the State of Kansas and the city of Salina codes. As licensee, the Hilton Garden Inn Hotel requires the proper identification (photo i.d.) of any person in attendance of an event and reserves the right to refuse alcoholic beverage service if the person is either underage or proper identification cannot be produced. The Hilton Garden Inn also reserves the right to refuse alcoholic beverage service to any person who, in the hotel's judgment appears to be intoxicated. The Hilton Garden Inn Hotel requires that alcoholic beverage service is to be dispensed by hotel staff bartenders and servers only. All menus, items, prices, service charges and taxes are subject to change. The Hilton Garden Inn will honor any contracted pricing within 60 days of change.

Multiple Entrée Fee

A multiple entree fee of $1 per person, per additional selection will be applied to any event choosing more than one pated entree dish. The client must provide an approved means of clear identification of each guests' meal selection.

Service Charge and Tax

A taxable service charge (currently 19%) and state sales tax (currently 8.75%), 2% CID tax, will be applied to all Food and Beverage prices. Service charge and tax may change without notice.

Deposit

A deposit equaling the room rental is due upon signing of the contract. This deposit is non-refundable and will be applied to the final event bill.

Payments

The Hilton Garden Inn Hotel accepts all major credit cards, cashier checks, certified check or cash as payment. The Advance Payment Plan is outlined in the sales contract based on the contracted Food and Beverage minimum. Final Payment for your event must be received two (2) weeks prior to the event. A credit card authorization must be kept on file to guarantee all final charges. Should overpayment occur, the hotel will process the refund on the next business day. Refunds will be issued via company check with 7 business days of the event date.

Guarantees

A guaranteed number of guests is required a minimum of 72 business hours prior to the event and is not subject to reduction. The final bill will reflect the guaranteed number or actual attendance, whichever is greater. Should a guarantee of attendance not be provided 72 business hours prior to your event, the contracted number of attendees will be used as your guarantee and billed accordingly. The Hilton Garden Inn will prepare for 5% over the guaranteed number of guests with seating space and meals. The client will be responsible for any additional meals of the guaranteed number.

Final Menu Selections

Final menu selections must be submitted four (4) weeks prior to the event to ensure availability of the desired menu items. Menu Selections and Pricing will be considered firm at that time.

Decorations

The Hilton Garden Inn has access to a variety of florists, props & decorations, specialty linens and entertainment options. Ask your coordinator for more details. All decorations and table arrangements brought into the hotel by outside purveyors must meet approval of local fire codes.

Cleaning and Damage

The Room Rental includes standard cleaning of the event space after the event. The client will be charged for any excessive clean up that may be necessary, or for damage that may have occurred during your event.

Smoke Free Environment

The Hilton Garden Inn Hotel is a non-smoking hotel and a smoke free environment. This includes all guestrooms, restaurant, lounge, banquet rooms, and public and outdoor spaces.

Sleeping Room Blocks

All guestroom blocks will be held until 30 days before the event date or until the block has been consumed, whichever comes first. On the cut-off date, all reserved rooms will be released to the hotel for general sale. Reservations will be accepted thereafter at the current hotel rate based on availability.

Banquet Rooms

The Hilton Garden Inn Hotel reserves the right to change banquet room location should attendance change or as deemed necessary by the hotel.
Dear Guest,

Special occasions, big meetings, celebrations—at Hilton Garden Inn we know how important they are, and we know how to make them rewarding and memorable.

Please take a moment to look over our catering menu. You'll find plenty of choices, complemented by our knowledgeable and attentive staff professionals who are committed to creating a successful event for you and your guests. If you have any questions, please do not hesitate to contact me.

Thanks for making us a part of your plans. And welcome to Hilton Garden Inn!

Sean A. Donohue
Executive Chef/ Food and Beverage Director
All American $12.00
Fluffy scrambled eggs, choice of sausage, grilled ham or bacon, breakfast potatoes, served with assorted breakfast pasties

Kansas Scramble $12.00
Flour tortillas stuffed scrambled eggs, bacon, peppers, and cheese. Comes with pastries and fresh fruit.

French Toast $10.00
Large order flavored orange zest and cinnamon, choice of bacon or sausage with fresh fruit

Eggs Benedict $17.00
Two poached eggs topped with hollandaise sauce served on an English muffin with your choice of either Canadian bacon or fresh crabmeat accompanied with roasted roma tomato and parmesan cheese

Steak and Eggs $18.00
8oz. New York Strip and Cheese smothered fluffy scrambled eggs served with parmesan crusted tomato, hearty breakfast potatoes and asparagus

Healthy Start $13.00
Egg white scramble with fresh vegetables, breakfast potatoes and charred cherry tomatoes
Salina Joggers $14.00
Assorted Energy drinks, apple and orange juice, assorted granola bars, assorted dried fruit, assorted muffins, hard boiled eggs and assorted herbal teas.

European Buffet $15.00
Assorted fresh berries, eggs benedict, asparagus, sausage links, croissants, bagels, scones and muffins.

Garden Continental $12.00
Croissants, freshly baked hot scones, variety of bagels and cream cheese assorted Danish and muffins.

Kansas Scramble $14.00
An assortment of breakfast pastries, seasonal fresh fruit, fresh scrambled eggs, smoked Applewood bacon and country sausage links with breakfast potatoes.

Country Buffet $14.00
Large biscuits with sausage country gravy, scramble eggs, ham, breakfast potatoes and fresh fruit.
Got Milk? $12.00

Freshly baked cookies, brownies, assorted mini candy bars, assorted yogurts, cold milk, coffee, bottled water, assorted sodas.

Electric Lemonade Stand $11.00

Fresh homemade lemonade, assorted seasonal berries, cookies, lemon bars, sweet tea, energy drinks and flavored waters.

Sweet and Salty $11.00

Assorted gourmet dessert bars, mini candy bars, bags of assorted chips, assorted popcorn, bottled water and assorted soda.

Healthy Start $10.00

Seasonal sliced fruit, assorted yogurts, fruit bars, trail mix and bottled water.

Java Wild $10.00

Freshly brewed coffee and decafe, large muffins, fresh baked scones, whole fruit, butter and preserves.
Assorted pastries 24.00/Dozen
Large Muffins 24.00/Dozen
Assorted Cookies 24.00/Dozen
Brownies 24.00/Dozen
Dessert Bars 24.00/Dozen
Candy Bars 2.00/each
Jumbo Pretzels 2.00/each
Bags of chips 2.00/each
Pub mix 60.00 per 25ppl.
14” Pizza 16.00/each
Assorted Soda 2.00/each
Bottled Water 2.00/each
Red Bull 4.00/each
Milk Carton 2.00/each
Coffee 25.00/per gallon
Juices & tea 25.00/per gallon
Southwest Chicken Salad  16.00 per person
Romaine lettuce topped with slices of chicken, diced tomatoes, roasted red peppers, avocado, roasted corn and tortilla strips, shredded cheese and cilantro vinaigrette.

Salmon Nicoise Salad  17.00 per person
Spring mix topped with an herbed roasted salmon filet, cherry tomatoes, chopped egg, red onion, and olives served with a Dijon lemon dressing.

Lime & Cilantro Steak.  16.00 per person
Spring mix topped with chili rubbed flank steak with diced tomatoes, diced onions, diced potatoes, pepper jack cheese and served with a chipotle ranch.

Caprese Salad  15.00 per person
Fresh mozzarella slices with fresh tomatoes and pecan pieces and drizzled with balsamic vinaigrette.

*All Salads come with Rolls and Butter. Tea service is included.
LUNCH SANDWICHES

*All sandwiches come with your choice of potato salad, pasta salad or potato chips. Tea service included.*

Marinated Flank Steak $16.00
Marinated flank steak, herbed mayonnaise on a French baguette lightly toasted, lettuce, tomato, red onion, sharp cheddar cheese and hot Au Jus for dipping.

Hickory Smoked Turkey $14.00
Smoked turkey, avocado, Boston lettuce, roma tomatoes, Swiss cheese, roasted garlic aioli on 9 grain whole wheat bread.

Croissant Sandwich $17.00
Your choice of either grilled chicken or salmon on a croissant with lettuce, tomato, red onion and herbed mayonnaise.

The Boss $15.00
Salami, Prosciutto ham, turkey, provolone cheese, pepperoncini’s, red onions and grilled to perfection on an Italian hoagie roll.
Boursin Chicken $17.00 per person
Grilled chicken breast topped with boursin cheese, red onion, Fresh zucchini and squash on top of tri colored rotini alfredo.

Pot Roast $16.00 per person
Gourmet style pot roast with baby carrots, onions and quartered potatoes in a hearty beef gravy on top of mashed potatoes.

Salina Chicken Fried Steak $17.00pp
Huge hand breaded cube steak meat fried to golden perfection and topped with homemade country gravy and served with cheddar mashed potatoes and sautéed green beans.

Chicken Tomato Alfredo $16.00 per person
Penne pasta with grilled boneless chicken breast, spinach, asiago cheese in a tomato alfredo sauce with parmesan cheese and garlic bread.
PLATED LUNCHES

Lasagna $16.00 per person
Homemade thick and rich lasagna with Italian sausage stuffed and served with fresh sautéed vegetables and garlic bread.

Stuffed Pork Loin $17.00 per person
Herb roasted pork loin with a cornbread stuffing and glazed with a rich pork gravy and sautéed green beans with bacon and onions.

Salmon Leek Cream $18.00 per person
Bowtie pasta, Asparagus, diced tomatoes in creamy spinach sauce topped with a 6oz. Salmon filet.

Penne Sicilian $17.00 per person
Blackened chicken or salmon served with fresh tomatoes, capers, olives and pine nuts on a bed of penne pasta.

London Broil $18.00 per person
Marinated flank steak laced with a red wine and mushroom sauce accompanied with oven roasted garlic potatoes and fresh vegetables.
LUNCH AND DINNER BUFFETS

**Salad and Baked Potato Bar**

Lunch:$17.00  
Dinner:$23.00  
Mixed greens, cucumbers, mushrooms, cherry tomatoes, sliced zucchini, yellow squash, red onions, ranch dressing, balsamic vinaigrette, baked Yukon gold potatoes, diced grilled chicken, warm cheese sauce, steamed broccoli, green onion, bacon bits, shredded cheese, sour cream and butter.

**Southwest Fiesta Buffet**

Lunch:$18.00  
Dinner:$23.00  
Roasted corn and black bean over spring mix, fajita seared chicken with peppers and onions, spicy shredded beef, Spanish rice, flour tortillas, tri-colored tortilla chips, shredded lettuce, diced tomatoes and onions, shredded cheese, pico de gallo, sour cream, guacamole, salsa, corn bread muffins and cilantro butter.

**Backyard Picnic**

Lunch:$17.00  
Dinner:$23.00  
Potato salad, fresh fruit kabobs, gourmet mini angus burgers and mini grilled boneless breast of chicken, bleu cheese, caramelized onions, mango salsa, mushroom bruschetta, sliced assorted cheese, lettuce, tomato, onion, ketchup, mustard, pretzel buns, sweet corn kernels with roasted red peppers and pickle spears.
LUNCH AND DINNER BUFFETS

The Salina Deli Buffet
Lunch: $18.00  Dinner: $21.00
House specialty salad, roast beef, baked ham, smoked turkey, genoa salami, sandwich vegetables, lettuce, tomato, onion, assorted cheeses, mayonnaise, mustard, horseradish sauce, pretzel buns, 9 grain whole wheat, wheatberry bread, pickle spears and individual bags of chips.

Little Italy
Lunch: $18.00  Dinner: $22.00
Classic Caesar salad, Tuscan stuffed chicken, wild mushroom and spinach lasagna or traditional meat lasagna with ricotta and mozzarella, Mediterranean roasted vegetables and garlic accompanied with tiramisu

Kansas BBQ Buffet
Lunch: $19.00  Dinner: $24.00
Tossed garden salad, pulled pork, sliced brisket, chicken fried steak, corn cobettes, mashed potatoes and gravy, baked beans and corn bread muffins.

The Traditional Buffet
Lunch: $18.00  Dinner: $21.00
Garden spring mix, salmon filets with spinach sauce, beef stroganoff, penne noodles alfredo, fresh sautéed vegetables with rolls and butter.
LUNCH AND DINNER BUFFET

HILTON GARDEN INN

BUILD YOUR OWN BUFFET
(CONTINUED)

ENTREES

CHOOSE (2)

- Grilled Salmon Piccata
- Stuffed Pork Loin
- Marinated Flank Steak
- Smoked Brisket
- Top Sirloin Steak
- Chicken Lasagna
- Vegetable Lasagna
- Tuscan Stuffed Chicken
- Chicken Fried Steak
- Fried Catfish (Domestic)
- Herb Roasted Chicken
- Breaded Lemon Cod
- Pot Roast
- Penne Bolognese
- Pulled Pork
- Italian Pork Loin
- Buffalo Chicken Pasta
- Seafood & Chicken Paella
LUNCH AND DINNER BUFFETS

Taste of the Orient

Lunch:$16.00  Dinner:$22
Cashew chicken, Szechuan beef, Asian salad with pea pods, mandarin oranges, fried wonton strips, egg drop soup, fried rice and jasmine steamed rice, soy sauce, sweet and sour sauce with fortune cookies.

Hilton Garden Inn Build Your Own Buffet

Lunch:$20.00  Dinner:$28.00
Salad Choose (2):  Starch Choose (2)

Tossed Garden 2 dressings  3 Cheese Au Gratin
Classic Caesar  Oven Roasted Red Potatoes
Marinated Vegetable  Garlic Mashed Potatoes
Pesto Pasta  Baked Sweet Potatoes
Fresh Fruit  Fettucine Alfredo
Anti pasta Salad  Mac-N-Cheese
Ambrosia Salad  Baked Potato
Spinach Salad  Smoked Gouda Hash browns
Baked Potato Salad  Spanish Rice
Macaroni Salad  Garlic Parmesan Risotto
Mexican Bean Salad  Wild Rice
Tomato Cucumber & Tomato  Cornbread Stuffing

Vegetables (Choose One)
Sauteed Green Beans with Bacon & Onions
Broccoli and Cauliflower Au Gratin
Asparagus with Garlic Lemon Butter
Fresh Zucchini and Yellow Squash Medley
Pancake Syrup and Dill Weed Glazed Carrots
Charred Cherry Tomatoes and Mushrooms
Prawn and Scallop Scampi $28.00
Sauteed jumbo shrimp combined with sea scallops in white wine and garlic cream sauce on top of angel hair pasta with tomato alfredo sauce.

Chateau Pork Loin $23.00
Boneless tender pork loin stuffed with tomatoes, spinach and mushrooms then topped with a mornay sauce served with mushroom risotto and squash medley.

London Broil Au Poire $24.00
Tender slices of flank steak topped with a green pepper corn sauce then served with smoked gouda hash browns and charred cherry tomatoes.

Steak Thermadore $26.00
8oz. Top sirloin stuffed with fresh crabmeat then topped with a creamy brandy lobster sauce accompanied with potatoes au gratin and asparagus.

Chicken and Steak Alfredo $22.00
Tender slices of both chicken and steak neatly layered on top of fettuccine alfredo with diced vegetables and parmesan cheese.

Seafood and Sausage Paëla $24.00
Cod, shrimp and Italian sausage sautéed then served on top of Spanish rice with red bell peppers, peas, tomato and onion.

Vegetarian Options

Eggplant Roulade $20.00
Hand breaded fresh eggplant filled with roasted mushrooms, shallots, spinach, fontina cheese and parmesan cheese with a tomato basil sauce.

Dill Rice & Spinach Stuffed Peppers $20.00
Yellow bell peppers filled with vegetable rice pilaf, dill weed, caramelized onions, sautéed spinach and topped with a tomato cumin sauce.

Duet Options

Filet and Lobster $Market
New York Strip and Quail $Market
**PLATED DINNER OPTIONS**

**New York Strip or Ribeye**  $Market
Grilled steak of your choice served with garlic mashed potatoes and broccoli with charred cherries tomatoes.

**Chicken & Shrimp Pacifica**  $22.00
Tender strips of boneless chicken sautéed with shrimp, broccoli, mushrooms and tomatoes in a parmesan garlic cream sauce served over penne pasta.

**Firecracker Grilled Salmon**  $23.00
7oz. Salmon filet seared in soy sauce and sesame seeds and accompanied with tarragon risotto and asparagus.

**Chicken Oscar**  $23.00
Chicken breast topped with fresh crabmeat, asparagus and hollandaise sauce on top fettuccine alfredo.

**Roast Duck with Port Wine**  $25.00
Boneless duck breast pan seared with a port wine and mandarin orange sauce served wild rice pilaf and glazed baby carrots.

**Oven Fried Chicken**  $20.00
Hand breaded and baked till golden brown and served with cheddar mashed potatoes with broccoli and charred cherry tomatoes.

** Shallot-Crusted Filet Mignon**  $Market
6oz. Center cut filet lightly shallot crusted and served on top of smoked gouda hash browns accompanied with asparagus and cherry tomatoes.

**Chicken Fried Steak**  $21.00
Classic Kansas Huge chicken fried steak hand breaded and cooked until golden brown and served with homemade mashed potatoes and gravy accompanied with sautéed green beans with bacon and onions.

**Classic Veal or Chicken Marsala**  $25.00
Very tender slices of veal or chicken dusted in seasoned flour and sautéed in a mushroom and marsala wine sauce then placed on top fettuccine alfredo with parmesan crusted broccoli.

*All Dinner plated entrees include coffee, tea, water, dinner rolls and choice of salad.*
Serves 25 People

International and Domestic Cheeses uniquely displayed with gourmet crackers and French baguette $100

Antipasta-Assorted meats including Italian ham, pepperoni, pastrami, and summer sausage with French baguette $125

Fresh Garden Vegetables for the season accompanied with 3 dressings $85

Montage of fresh fruits and seasonal berries accompanied with a trio of yogurt $100

Shrimp cocktail with cocktail sauce and lemons $175

Hummus including black bean, garlic and tomato cilantro with toasted pita bread $100

New England Smoked Salmon accompanied with chopped eggs, diced red onions, capers and bagel bites $150

Home fried potato chips with onion dip, beef and horseradish dip and clam dip $100
### HORS D’OEUVRES

**Hot Items**

Priced in quantities of 50 pieces.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Miniature Beef Wellington in Brandy Sauce</td>
<td>$125</td>
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<tr>
<td>Chicken Cordon Bleu, Tomato Coulis</td>
<td>$100</td>
</tr>
<tr>
<td>Petite Crab Cake, Remoulade Sauce</td>
<td>$125</td>
</tr>
<tr>
<td>Coconut Shrimp, Sweet Chili Sauce</td>
<td>$100</td>
</tr>
<tr>
<td>Wild Mushroom Tart</td>
<td>$100</td>
</tr>
<tr>
<td>Pizza Salad Crostini</td>
<td>$95</td>
</tr>
<tr>
<td>Cranberry Chili Meatballs</td>
<td>$95</td>
</tr>
<tr>
<td>Italian Taco Salad Crostini</td>
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<tr>
<td>Mini Grilled Cheese, Fruit Chutney</td>
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<tr>
<td>Large Buffalo Wings</td>
<td>$100</td>
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<tr>
<td>Peanut Butter Chicken Skewer</td>
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<tr>
<td>Duck Tacos</td>
<td>$125</td>
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<tr>
<td>Cheddar Stuffed Jalapenos</td>
<td>$95</td>
</tr>
<tr>
<td>Cream Cheese Stuffed Jalapenos</td>
<td>$95</td>
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<tr>
<td>Cilantro Lime Seared Scallops</td>
<td>$150</td>
</tr>
<tr>
<td>Mini Biscuit, Ham, White Cheddar</td>
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<tr>
<td>Duck Slider</td>
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<tr>
<td>Vegetarian Spring Rolls</td>
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<tr>
<td>Mini Cheeseburger</td>
<td>$150</td>
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<tr>
<td>BBQ Brisket and Blue Cheese Crostini</td>
<td>$125</td>
</tr>
<tr>
<td>Mini Fish Tacos</td>
<td>$150</td>
</tr>
<tr>
<td>Stuffed Mushrooms, Pepperoni, Cream Cheese</td>
<td>$100</td>
</tr>
<tr>
<td>Lamb Chop Lollipops</td>
<td>Market</td>
</tr>
</tbody>
</table>
HORS D’OEUVRES

Cold Items: Priced in quantities of 50 pieces

Caprese Skewers $115
Turkey Roll ups with chives, cream cheese and bacon $100
Chilled Lobster slider with fennel slaw $225
Asparagus wrapped in prosciutto ham $100
Mini Pita, brie, ham and cranberry mayo relish $100
Crab and Avocado toast $100
White grape, raspberry and swiss $95
Spanish Ham, olives and orange toast $95
Smoked Chicken, onion compote tart $95
Smoked Salmon crostini $125
Cucumber and Shrimp rounds $125
Bruschetta Crostini $100
Kansas Caviar with tri-colored tortilla $90
Cold Mini Rueben sandwich $125
Roast Beef and horseradish crostini $110
Nacho Grande: Serves 25 people $175
Tri colored tortilla chips with spicy ground beef, shredded lettuce, diced tomatoes, diced onion, chunky salsa, shredded cheddar cheese, sour cream and jalapenos.

Chili Bar: Serves 25 people $175
Ground beef or chicken chili with diced peppers, diced white onion, jalapenos, shredded lettuce, sour cream, cheddar cheese sauce and Fritos

Champagne Potato Bar
Oven Roasted Yukon Potatoes Bar: Serves 25 people $175
Seasoned and roasted potatoes with bacon, chives, cheddar cheese sauce, diced peppers, diced tomatoes and barbecue pulled pork
CARVING STATIONS & KIDS MEALS

Rubbed Prime Rib $35.00
Carved to order with horseradish, au jus, Dijon mustard with your choice of salad and three sides from the HGI buffet.

Smoked Ham $26.00
Orange maple glazed with your choice of salad and three sides from the HGI buffet.

Carved Turkey $24.00
Fresh Whole Turkey stuffed with a cornbread stuffing and accompanied with giblet gravy, mashed potatoes and gravy, and green bean casserole.

Kids Meals Choices

- Cheeseburger $7.00
- Hamburger $6.00
- Chicken Strips $7.00
- Grilled Cheese $6.00
- Mac-n-cheese, Fruit cup, Juice
- Fries, Fruit cup, and Juice
- Fries, Fruit cup, and Juice

Kids Meals Choices

- Cheeseburger $7.00
- Hamburger $6.00
- Chicken Strips $7.00
- Grilled Cheese $6.00
- Mac-n-cheese, Fruit cup, Juice
- Fries, Fruit cup, and Juice
- Fries, Fruit cup, and Juice
DESSERTS

Chocolate Tuxedo Bomb-Chocolate Shell Stuffed with Vanilla, Strawberry and Chocolate Mousse. $6.00

New York Style Cheesecake-Rich and Flavorful Cheesecake with your choice of Toppings. $6.00

Key Lime Pie- Sweet and Flavorful Key lime Pie Topped with Whipped Cream and a slice of Lime. $6.00

Tiramisu —Lady Fingers dipped in Marsala Wine layered in Coffee Flavored Mascarpone Cheese and Italian Custard and Topped with Cocoa and Powdered Sugar. $6.00

*Ask our catering specialists for more options*
WINE & SPIRITS

Draught Beer

Domestic G&G $240.00
Budweiser | Bud Light | Miller Light | Coors
Light \ Busch Light | PBR

Specialty Keg Varieties
Menu & prices available upon request

Cash Bar

House Liquor $5.00
Premium Liquor $6.00
Top Shelf Liquor $7.00
Ultra Liquor $8.00
House Wine $6.00
Domestic Bottles $4.00
Specialty Bottles $5.00

Hosted Bar

House Liquor $4.50
Premium Liquor $5.50
Top Shelf Liquor $6.50
Ultra Liquor $7.50
House Wine $5.50
Domestic Bottles $4.00
Specialty Bottles $5.00

House Wine $25.00 per bottle

Turning Leaf
Pinot Grigio
White Zinfandel
Chardonnay
Merlot
Cabernet Sauvignon

Domestic Bottles
Budweiser, Bud Light, Miller Light, Coors Light

House Wine
Stella Artois, Sam Adams, Blue Moon,
Heineken, Michelob Ultra
## Hosted Bar Packages

### House Selections
- Black Velvet
- Seagram’s 7
- Phillips Gin
- Ji Beam
- Phillips Vodka
- Bacardi
- Captain Morgan

<table>
<thead>
<tr>
<th>1st hour</th>
<th>2nd hour</th>
<th>3rd hour</th>
<th>4th hour</th>
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<tbody>
<tr>
<td>$9.50 per person</td>
<td>$14.00 per person</td>
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</tbody>
</table>

### Premium Selections
- Jameson’s
- Dewar’s White
- Absolut
- Ketel One
- Three Olivers
- Beefeater
- Bombay Saphie
- Johnnie Walker Black
- Jose Cuervo
- J&B
- Smirnoff
- Jack Daniels

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<td>$17.00 per person</td>
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<td>$35.00 per person</td>
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### Top Shelf Selections
- Crown Royal
- Knob Creek
- Patron Tequila
- Grey Goose
- Courvoisier
- Maker’s Mark

<table>
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</table>
EVENT ACCESSORIES

Dancefloor $250.00
   Table Runners $4.75
   Chair Ties $5.00
   Chair Covers from $4.00
   Napkins from $1.50
   Round Trip Shipping from $50.00
   Additional Bar Setup $200.00
   Garden Patio Rental $200.00
   Firefly Patio Rental $200.00
   Patio Rental $300.00
      Includes bar setup and up to 2 hours
   Butler Passed Hors D’oeuvres $50.00
   Ice Carvings From $400.00

Audio Visual Components
   Portable Projector and Screen $50.00
   Wireless Projector and Screen $50.00
   Lapel Microphone $50.00
   Microphone Stand N/C

Photo Slideshow Package $150.00
   Built-in LCD Projectors | 10’ screens
   VGA/AUX Cable | Draped AV Table
   Bose Surround Sound System