

CATERING MENU



WELCOME

Dear Planner,

Special occasions, big meetings, celebrations — at the Hilton Garden Inn Tampa North, 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, complimented by our knowledgeable and attentive professional staff who are committed to creating a successful event for you and your guests. If you have any questions, please do not hesitate to contact us.

Thanks for making us a part of your plans, and welcome to the Hilton Garden Inn Tampa North!



13305 Tampa Oaks Boulevard • Temple Terrace, FL 33637
1-813-342-5000 • www.tampanorth.stayhgi.com

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A twenty-one percent service charge and seven percent state sales tax will be added to all food and beverage arrangements



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CONTINENTAL BREAKFASTS

Just A Bite

\$9.95 Per Person

Chilled Orange, Apple and Cranberry Juices, Freshly Brewed Bernie's and Decaffeinated Coffees, Selection of Herbal Teas, Whole Fruit, Selection of Savory Breads and English Muffins with Fruit Preserves and Butter.

Healthy Start

\$12.95 Per Person

Chilled Orange, Apple and Cranberry Juices, Fresh Seasonal Cut Fruit, Yogurt, Granola and Fruit Bars, Oatmeal, Assorted Cereals, Freshly Brewed Bernie's and Decaffeinated Coffees and Selection of Herbal Teas.

Simply Continental

\$12.95 Per person

Chilled Orange, Apple and Cranberry Juices, Fresh Seasonal Cut Fruit, Variety of Sweet and Traditional Breakfast Breads, Muffins and Pastries with Fruit Preserves and Butter, Freshly Brewed Bernie's and Decaffeinated Coffees and Selection of Herbal Teas.

Deluxe Continental

\$14.95 Per Person

Chilled Orange, Apple and Cranberry Juices, Fresh Seasonal Fruit and Yogurt, Variety of Sweet and Traditional Breakfast Breads, Muffins and Pastries with Fruit Preserves and Butter, Assortment of Bagels with Selection of Cream Cheeses, Freshly Brewed Bernie's and Decaffeinated Coffees and Selection of Herbal Teas.



Breakfast Additions

Bernie's Coffee	\$35.00 Per Gallon
Hot Tea	\$35.00 Per Gallon
(Hot Water with Assorted Herbal Tea Bags)	
Bagels	\$24.00 Per Dozen
Assorted Miniature Croissants	\$24.00 Per Dozen
Assorted Muffins	\$24.00 Per Dozen
Assorted Pastries	\$24.00 Per Dozen
Assorted Whole Fruit	\$4.50 Each
Breakfast Sandwich	\$4.00 Each
Granola & Fruit Bars	\$3.00 Each
Assorted Yogurts	\$2.50 Each
Assorted Sodas	\$2.00 Each
Bottled Water	\$2.00 Each

A twenty-one percent service charge and seven percent state sales tax will be added to all food and beverage arrangements.

BREAKFAST BUFFETS

Our Breakfast Buffets Include:

Chilled Orange, Apple and Cranberry Juices, Freshly Brewed Bernie's and Decaffeinated Coffee, Assorted Herbal Teas, Fresh Cut Seasonal Fruit, Yogurt, Assortment of Breakfast Breads and Muffins with Fruit Preserves and Butter, and Breakfast Potatoes.

The Sweet

\$12.95 Per Person

Thick Sliced French Toast Flavored with a Touch of Cinnamon and Vanilla. Served with Crisp Applewood Bacon, Maple Syrup and Creamy Butter.

The Sunshine

\$13.95 Per Person

Fresh Fluffy Scrambled Eggs with Toppings of Cheddar and Swiss Cheeses, Mushrooms, Green Onion and Salsa. Served with Crisp Applewood Bacon and Sausage Links.

The Southern

\$15.95 Per Person

Fresh Scrambled Eggs, Sausage, Biscuits and Gravy, Country Ham, Bagels with Assorted Cream Cheese and Pancakes with Fruit Toppings.

Omelet Station

\$15.95 Per Person

Onions, Peppers, Tomatoes, Mushrooms, Bacon, Sausage, Spinach, Cheddar and Monterey Cheeses Made To Order by Chef Attendant. Served with Applewood Bacon. One Attendant Per 50 People.

Chef Fee of \$100.00



Breakfast Buffet Additions

The Hilton Waffle **\$4.00 Per Person**
Served With Maple Syrup, Butter and Fruit Compote

Cinnamon French Toast **\$4.00 Per Person**
Served with Maple Syrup

Additional Meat Item **\$4.00 Per Person**
Choice of Bacon, Sausage or Ham

Buttermilk Pancakes **\$4.00 Per Person**
Served With Warm Maple Syrup, Butter and Fruit Compote

A twenty-one percent service charge and seven percent state sales tax will be added to all food and beverage arrangements

SALADS AND SANDWICHES

CHOICE OF 2 ITEMS

Entrée Salads

Served with Un-Sweet Iced Tea, Rolls and Butter,
and Chef's Dessert Selection

Insalata Gorgonzola \$11.95 Per Person

Chopped Romaine Lettuce with Granny Smith Apples, Gorgonzola Cheese Crumbles and Walnuts. Tossed in our Chef's Secret Sweet Vinaigrette Dressing.

Caesar Salad \$11.95 Per Person

Chopped Romaine Lettuce Tossed with Classic Caesar Dressing, House-made Garlic Croutons and Parmesan Cheese.

Garden Cobb Salad \$12.95 Per Person

Fresh Field Greens, Avocado, Applewood Bacon, Onion, Tomato, Egg and Cheddar Jack Cheese.

Add to Any Salad:

Chicken Breast \$4.00 Beef \$6.00 Shrimp \$6.00

Pricing Per Person



Sandwiches

Served with Un-Sweet Iced Tea, Chef's Dessert Selection,
and Choice of One Side:

Red Skin Potato Salad, Chips or Fresh Fruit



Classic Croissant \$13.95 Per Person
Ham, Turkey, or Sliced Roast Beef with Dijon Mustard and Accompanied with Lettuce and Tomato.

Turkey Club Wrap \$13.95 Per Person
Sliced Turkey, Bacon, Lettuce, Tomato and Jack Cheese with Mayonnaise. All Wrapped up in a Tortilla.

Tuscan Chicken Sandwich \$14.95 Per Person
Grilled Chicken Breast, Provolone Cheese, Lettuce, Tomato and Caramelized Onions with Pesto Mayo. Served on Ciabatta Bread.

Cuban Sandwich \$14.95 Per Person
Pressed Sandwich made with Ham, Pork, Swiss Cheese, Pickles, Mayo & Mustard.

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THE BOXED LUNCH

Entrees below come with a Bag of Chips, Cookie, Whole Fruit, Assorted Sodas.

Sandwich selections come boxed.

Choice of Three Entrees Per Event:

Selections are not customizable per person

\$12.95 Per Person

Tuna Salad Croissant

Tuna Salad with Crisp Lettuce and Tomato

Chicken Salad Croissant

Chicken Salad with Crisp Lettuce and Tomato

Turkey Club Croissant

Sliced Turkey, Bacon, Lettuce, Tomato, Jack Cheese and Mayo.

Roast Beef Croissant

Thinly Sliced Roast Beef, Dijon Mustard, Brie Cheese with Lettuce and Tomato

Chicken Caesar Salad

Chicken Breast with Chopped Romaine, Garlic Croutons and Parmesan Cheese.

Served with Caesar Dressing on the Side

Vegetarian Wrap

Grilled Seasonal Vegetables with Red Pepper Hummus in a Spinach Tortilla

Cuban

Sliced Ham, Cuban Pork and Salami with Swiss Cheese, Pickles, Mayo and Mustard on Cuban Bread

Ham

Thinly Sliced Ham, Swiss Cheese, Crisp Lettuce and Tomato on Wheat Bread



A twenty-one percent service charge and seven percent state sales tax will be added to all food and beverage arrangements

PLATED LUNCHEONS

All Plated Lunches Include:

Bakery Rolls with Butter, Chef's Choice of Dessert

Water and Unsweetened Iced Tea

Add Side Salad \$5.00 Per Person

Choice of Two Entrees ~ Add a Third Entrée For \$5.00 Per Person

\$18.95 Per Person

Chicken Fettuccini Alfredo

Grilled Chicken Breast Served Over a Bed of Fettuccini Tossed in a Creamy Alfredo Sauce.

Rosemary Baked Chicken Breast

Served with Roasted Red Pepper Cream Sauce, Wild Rice Pilaf and Steamed Broccoli.

\$ 21.95 Per Person

Bleu Cheese Flank Steak

Char-Grilled Marinated Flank with Bleu Cheese Crumbles and Drizzles with Rosemary Demi-Glaze. Served with Seasonal Vegetables and Garlic Mashed Potatoes



\$24.95 Per Person

Seafood Pasta

Delicate Pasta Topped with Shrimp, Scallops, Tomato and Artichoke Hearts in a Velvety Garlic Sauce.

Glazed Atlantic Salmon

Brushed with a Honey Balsamic Glaze and Served with Jasmine Rice and Seasonal Vegetables.



A twenty-one percent service charge and seven percent state sales tax will be added to all food and beverage arrangements

LUNCHEON BUFFETS

All Lunch Buffets Include: Un-Sweet Iced Tea and water

Minimum of 15 People

Home Run \$20.95 Per Person

Jumbo Hot Dogs, Char-Grilled Burgers, Lettuce, Tomato, Mayonnaise, Mustard, American and Cheddar Cheeses, Corn on the Cob, Fresh Green Beans, Choice of: Potato Salad, Potato Chips Or Macaroni and Cheese. Chef's Choice of Dessert.



The Delicatessen \$18.95 Per Person

Soup of the Day, Salad of Seasonal Greens and Dressing. Choice of: Redskin Potato Salad or Pasta Salad. Assorted Breads and Rolls, Platter of Roast Beef, Turkey and Ham, Cheddar, Provolone and Swiss Cheeses, Lettuce, Tomato, Onion, and Pickles, and Fresh Baked Cookies and Brownies.

Taste of Centro Ybor \$21.95 Per Person

Salad of Seasonal Greens and Dressing, Cuban Sandwich Quarters, Black Beans and Rice, Sweet Plantains, Ropa Viejas (Choice of: Beef or Pork) and Chef's Choice of Dessert.

Add White Fish \$6.00 Per Person



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LUNCHEON BUFFETS CONTINUED

**All Lunch Buffets Include: Un-Sweet Iced Tea and water
Minimum of 15 people**



Italian \$24.95 Per Person

Choice of Two Entrees: Meatballs and Pasta, Vegetable Tortellini with Pesto Sauce or Chicken Alfredo. Served with Caesar Salad, Garlic Bread, Italian Blend of Vegetables and Tiramisu.

South of the Border \$23.95 Per Person

Tortilla Soup, Black Bean and Corn Salad, Flour Tortillas, Refried Beans, Spanish Rice and Chef's Choice of Dessert.

Choice of Two Entrees: Beef Tamales, Grilled Chicken with a BBQ Chipotle Sauce, Cheese, Chicken or Beef Enchiladas, Chicken or Beef Fajitas with Salsa, Guacamole, Sour Cream and Shredded Cheese

Mediterranean \$25.95 Per Person

Grilled Breast of Chicken Topped with Tomatoes, Olives, Capers and Mozzarella Cheese. Served with Seasonal Vegetables and Herbed Red Skin Potatoes (Marsala and Piccata also available). Accompanied with Mixed Greens Salad, and Chef's Choice of Dessert.

Add White Fish \$5.00 Per Person



A twenty-one percent service charge and seven percent state sales tax will be added to all food and beverage arrangements

LUNCHEON BUFFETS CONTINUED

**All Lunch Buffets Include: Un-Sweet Iced Tea and water
Minimum of 15 People**

Southern Barbeque \$26.95 Per Person

Accompanied with Tossed Green Salad with Dressing and Fresh Baked Cornbread.

Choice of Two Entrees: Barbeque Brisket, Sirloin of Beef, Fried Chicken or Barbeque Chicken.

Choice of Three Vegetables: Sweet Corn, Baked Beans, Macaroni and Cheese, Potato Salad or Green Beans.

Choice of One Dessert: Peach, Cherry, or Apple Cobbler

Add Ice Cream for \$2.00 Per Person



The Executive \$27.95 Per Person

Served with Bakery Rolls with Butter, Vegetable Medley and Chef's Choice of Dessert.

Choice of Two Entrees: Chicken Florentine, Sliced Roast Beef with Fresh Mushroom Sauce, Chicken Cordon Bleu, Blacked Tilapia Or Baked White Fish.

Choice of One: Seasonal Greens Salad, Caesar Salad Or Pasta Salad.

Choice of One: Garlic Mashed Potatoes, Rice Pilaf Or Red Skin Potatoes.



A twenty-one percent service charge and seven percent state sales tax will be added to all food and beverage arrangements

SPECIALTY BREAKS

The Sweet Tooth

\$10.95 Per

Person

Assorted Freshly Baked Cookies and Brownies, Freshly Brewed Bernie's and Decaffeinated Coffees and Assorted Herbal Teas, 2% Milk and Assorted Soft Drinks.

Munchie Madness

\$9.95 Per Person

Mini Pretzels, Potato Chips, Carrot and Celery Sticks, Peanut Butter, Ranch and Bleu Cheese Dipping Sauces, Trail Mix, Assorted Soft Drinks and Bottled Water.

The Fiesta

\$9.95 Per Person

Tortilla Chips with Salsa, Sour Cream, Shredded Cheddar Jack Cheese, Diced Tomatoes, Black Olives, Sliced Jalapenos, Assorted Soft Drinks and Bottled Water.

Ballpark Treats

\$9.95 Per Person

Hot Pretzels with Mustard, Hot Buttered Popcorn, Peanuts and Assorted Soft Drinks and Bottled Water.

It's A Party

\$10.95 Per

Person

Assorted Cheese and Crackers with Fruit Garnish, Apple Slices with Caramel Dipping Sauce, Array of Garden Vegetables with Ranch Dressing, Assorted Soft Drinks and Bottled Water.

A twenty-one percent service charge and seven percent state sales tax will be added to all food and beverage arrangements



SPECIALTY BREAKS CONTINUED

Afternoon Additions

Barnie's Coffee **\$35.00 Per Gallon**

Available in Regular and Decaffeinated

Hot Tea **\$35.00 Per Gallon**

Assorted Herbal and Pekoe Teas

Iced Tea **\$20.00 Per Gallon**

Soda By The Gallon **\$20.00 Per Gallon**

Energy Drink **\$ 4.00 Each**

Vitamin Water **\$ 4.00 Each**

Bottled Juice **\$ 3.00 Each**

Assorted Can Sodas **\$ 2.50 Each**

Bottled Water **\$ 2.50 Each**



Brownies **\$24.00 Per Dozen**

Assorted Fresh Cookies **\$22.00 Per Dozen**

Soft Pretzels with Mustard **\$20.00 Per Dozen**

Trail Mix (8-10 Servings) **\$10.00**

Tortilla Chips with Salsa **\$2.00 Per Person**

Potato Chips with Ranch **\$3.00 Per Person**

Whole Fruit **\$4.50 Each**

Ice Cream Bars **\$4.00 Each**

Individual Yogurt **\$3.00 Each**

Assorted Candy Bars **\$2.50 Each**

Assorted Fruit Bars **\$2.00 Each**



A twenty-one percent service charge and seven percent state sales tax will be added to all food and beverage arrangements

PLATED DINNERS

All Plated Dinners Include:

Field Greens Salad, Bakery Rolls with Butter, Seasonal Vegetables, Chef's Choice of Dessert

Water and Unsweetened Iced Tea

Your Choice of: Wild Rice, Garlic Mashed Potatoes Or Herb Roasted Red Bliss Potatoes

\$29.95 Per Person

Chicken Marsala

Succulent Sautéed Chicken Breast in a Mushroom and Marsala Wine Sauce

Chicken Picatta

Tender Boneless Chicken Breast in a Flavorful Creamy Lemon Caper Sauce

Pork Chop

12 Ounce Char-grilled Pork Chop Basted with Savory Herbed Garlic Butter



Herb Crusted Salmon

Baked and Topped with Our Signature Herb Seasoning

\$39.95 Per Person

Seafood Pasta

Delicate Pasta Topped with Shrimp, Scallops, Tomato and Artichoke Hearts in a Velvety Garlic Sauce

Prime Rib

A Generous Cut of Prime Rib Served with Au Jus and Horseradish Sauce



A twenty-one percent service charge and seven percent state sales tax will be added to all food and beverage arrangements

DINNER BUFFETS

Minimum of 20 Attendees

All Dinner Buffets Include:

Water and Unsweetened Iced Tea

The Italian Two Entrees \$28.95 Per Person

Served with Hearty Minestrone Soup, Caesar Salad, Garlic Bread, Italian Blend of Vegetables and Tiramisu.

Choice of Entrees: Meatballs and Pasta in Marinara Sauce, Cheese Ravioli with Creamy Pesto Sauce, Chicken Alfredo Or Chicken Parmesan.



The Fiesta \$34.95 Per Person

Served with Salsa, Sour Cream, Guacamole and Tortilla Chips. Tossed Seasonal Greens Salad, Black Bean and Corn Salad, Spanish Rice, Roasted Vegetable Medley, and Chef's Choice of Dessert.

Choice of Two: Pork Tenderloin with Chipotle Sauce , Tilapia with Cilantro Lime Butter Sauce Or Southwest Chicken Pasta.

A twenty-one percent service charge and seven percent state sales tax will be added to all food and beverage arrangements

DINNER BUFFETS CONTINUED

Minimum of 20 Attendees

All Dinner Buffets Include:

Water and Unsweetened Iced Tea



The Islander Two Entrees \$36.95 Per Person

Served with Island Style Rice, Green Seasonal Vegetables, Bakery Rolls with Butter

Choice of Salad: Salad of Seasonal Greens with Dressing Or Mango Shrimp Salad

Choice of Entrees: Jerk Chicken, Blackened White Fish, Island Barbeque Ribs, Chicken Brochettes OR Beef Brochettes.

Choice of Dessert: Pineapple Up-Side Down Cake or Chef's Choice of Dessert



The Mariner Two Entrees \$38.95 Per Person

Served with Boston Clam Chowder, Green Seasonal Vegetables, Bakery Rolls with Butter and Chef's Choice of Dessert

Choice of Salad: Salad of Seasonal Greens with Dressing Or Mango Shrimp Salad

Choice of Entrees: Salmon Teriyaki, Parmesan Crusted salmon, Blacked Tilapia Or Seafood Pasta in Creamy Garlic Sauce

A twenty-one percent service charge and seven percent state sales tax will be added to all food and beverage arrangements

DINNER BUFFETS CONTINUED

Minimum of 25 Attendees

All Dinner Buffets Include:

Water and Unsweetened Iced Tea



Latin

\$36.95 Per Person

Explore the famous Latin culture of Tampa with our localized menu choice of:

Spanish Black Bean Soup with Chopped Scallions and Sour Cream, Beef Steak Tomato and Onion Salad with Chopped Cilantro and Sherry Vinaigrette, Authentic Cuban Bread with Butter, Ropa Vieja, Yuca with Garlic Mojo, Roast Pork, Black Beans and Rice, and Caramel Flan.



The Executive

\$38.95 Per Person

Field Greens Salad with Candied Pecans and Bleu Cheese Crumbles with Balsamic Dressing.

Caesar Salad with House-Made Garlic Croutons.

Bakery Rolls with Butter. Chef's Choice of Dessert.

Choice of Two: Garlic Mashed Potatoes, Rice Pilaf, Au Gratin Potatoes Or Roasted Red Potatoes

Choice of Two: Seasonal Vegetable Medley, Glazed Baby Carrots, Confetti Corn Or Broccoli, Cauliflower or Green Beans

Choice of Two: Salmon with Lemon Dill Sauce, Roast Pork Loin with Warm Apple Salsa, Blacked Tilapia, Chicken Parmesan, Chicken Cordon Bleu Or Black Angus Sirloin Medallions.

A twenty-one percent service charge and seven percent state sales tax will be added to all food and beverage arrangements

HORS D'OEUVRES



Cold Hors D'Oeuvres

(Served in 50 Piece Minimum, Price Per 50 Pieces)

Assorted Mini Sandwiches	\$75.00
Deviled Eggs	\$50.00
Tomato Bruschetta	\$65.00
Assorted Wrap Pinwheel Sandwiches	\$70.00
Shrimp Cocktail	\$85.00
Jumbo Shrimp	Market Price
Hummus Dip with Pita Triangles	\$5.95 Per Person

Hot Hors D'Oeuvres

(Served in 50 Piece Minimum, Price Per 50 Pieces)

Mozzarella Cheese Sticks	\$ 45.00
Swedish or Barbeque Meatballs	\$ 50.00
Buffalo Chicken Wings	\$ 60.00
Veggie Spring Rolls	\$ 55.00
Demi-Glazed Meatballs	\$ 70.00
Southwest Chicken Spring Rolls	\$80.00
Chicken Tenders with Honey Mustard	\$70.00
Assorted Petite Quiche	\$75.00
Coconut Shrimp	\$95.00
Seafood Spring Rolls	\$90.00
Mini Beef Wellington	\$100.00
Bacon Wrapped Scallops	\$120.00



Flatbreads

All Flatbreads are Priced at \$7.00 Per Person

Grilled Garden Veggies

Baja Barbeque Chicken

A twenty-one percent service charge and seven percent state sales tax will be added to all food and beverage arrangements

MEETING PACKAGES

All Meeting Packages Include Meeting Space, Water Station though out day

Half Day Meeting Packages

Minimum of 15 attendees

Morning In The Garden \$45.00 Per Person

Breakfast Selection: Choice of One from page 4

Lunch Selection: Choice of Two from page 6

OR One from pages 7, 8 or 9



Afternoon In The Garden \$55.00 Per Person

Lunch Selection: Choice of Two from page 6

OR One from pages 7, 8 or 9

Afternoon Break Selection: One from page 11

MEETING PACKAGES CONTINUED

Climbing The Corporate Ladder

All Meeting Packages Include Meeting Space, Water Station though out day

\$75.00 Per Person Minimum 20 people

Breakfast Selection:

Choice of One from Page 4

Mid Morning Refresh

Refresh Coffees and Herbal Teas, Add Soft Drinks and Bottled Water (On Consumption)

Lunch

Choice of Two From Page 6

Or

Choice of One Buffet From Pages 7, 8 or 9

Afternoon Break

Choice of One From Page 11



MEETING PACKAGES CONTINUED

Today's A Big Day

All Meeting Packages Include Meeting Space, Water Station though out day

\$120.00 Per Person 20 Person Minimum

Breakfast Selection:

Choice of One from Page 4 or 5

Mid Morning Refresh:

Refresh Coffees and Herbal Teas, Add Soft Drinks and Bottled Water (On Consumption)

Lunch:

Choice Two Buffets From Pages 7, 8 or 9 (upgraded full Buffett)

Afternoon Break:

Choice of Two From Page 11



SPECIALTY SERVICE STATIONS

Minimum of 25 Attendees

Pricing Based on 25 People

Attendant Required at a Fee of \$100.00 Each Per Station



Whole Strip Loin

Served with Silver Dollar Rolls and Condiments

\$275.00

Smoked Tom Turkey Breast

Served with Silver Dollar Rolls and Condiments

\$200.00

Carved Smoked Ham

Served with a Brown Sugar Rum Glaze, Silver Dollar Rolls and Condiments

\$200.00

Pasta Station

Penne and Tortellini with Pesto and Marinara Sauces Served with Grated Cheese

\$11.95 Per Person

Add Sauteed Shrimp for \$4.00 Per Person

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BANQUET BEVERAGE SERVICE

The Cocktail Hour

Pricing Per Person by the Hour with a minimum of 10 attendees.

Please Select Call or Premium Brands

Maximum of 4 Hours

**Bartenders are Required for All Bars. A Labor Fee of \$100.00 Per Bartender Will Apply
Premium**

First Full Cocktail Hour \$20.00 Per Person

Each Additional Full Cocktail Hour \$11.00 Per Person

We proudly serve as our Premium Brands: Absolut Vodka, Tanqueray Gin, Bacardi Rum, Crown Royal Whiskey, chivs Scotch. Hornitos Tequila, Kaluha Liquor, Grey Goose Vodka and Courvoisier Cognac.

Call

First Full Cocktail Hour \$17.00 Per Person

Each Additional Full Cocktail Hour \$8.00 Per Person

We proudly serve as our Call Brands: Smirnoff Vodka, Beefeater Gin, Seagram's 7 Whiskey, Bacardi Rum, Jack Daniels Whiskey, Jose Cuervo Gold Tequila and Dewers Scotch.

Beer and Wine Cocktail Hour

First Full Cocktail Hour \$13.00 Per Person

Each Additional Full Cocktail Hour \$7.00 Per Person

Includes Imported and Domestic Beer, House Red and White Wine and Assorted Soft Drinks.

Hosted Bar Pricing

Premium Brand Cocktails	\$10.00
Call Brand Cocktails	\$8.00
House Wine	\$7.00
Imported Beer	\$6.00
Domestic Beer	\$5.00
Soft Drinks	\$2.50
Bottled Water	\$2.50



Specialty Beverages

Sparkling Cider	\$12.00 Per Bottle
White Grape Juice	\$10.00 Per Bottle
Fruit Punch	\$25.00 Per Gallon
Champagne Punch	\$50.00 Per Gallon
Champagne Bottle	\$35.00 Per Bottle
Champagne Toast	\$5.00 Per Person
Wine	\$25.00 Per Bottle

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