



# Breakfast Table

\*A small party fee of \$50 will apply to all tables with a guarantee of 25 people or less

\*All tables are complimented with chilled apple, cranberry, and orange juices, freshly brewed Starbucks® regular and decaffeinated coffees, and an assortment of Tazo® hot teas

## FARM FRESH BREAKFAST TABLE

Applewood smoked bacon  
Maple sausage links  
Pan fried hash brown potatoes  
Farm fresh scrambled eggs with Vermont cheddar cheese  
Signature freshly baked biscotti  
Seasonal fresh fruit and berries  
Selection of cereals and granola with whole, 2%, skim, and soy milk 21

## HEALTHY START TABLE

Scrambled egg whites with spinach, tomato, and feta cheese  
Greek yogurt parfaits with crunchy granola and berries  
Steel cut oatmeal with brown sugar, flower honey, golden raisins, and warm maple syrup  
Assorted whole grain breads and bagels with sweet butter, preserves, and cream cheese  
Seasonal fresh fruit and berries 25

## BRUNCH

Applewood smoked bacon  
Maple sausage links  
Pan fried hash brown potatoes  
Farm fresh scrambled eggs with Vermont cheddar cheese  
Seared salmon with caper brown butter sauce  
Herb roasted chicken with rosemary and thyme Roasted Yukon Gold potatoes  
Chef's selection of seasonal vegetables  
Selection of cereals and granola with whole, 2%, skim, and soy milk  
Seasonal fresh fruit and berries  
Signature freshly baked biscotti, pastries, muffins, and breakfast breads with sweet butter and preserves 32

## SUSTAINABLE CONTINENTAL

Selection of cereals and granola with whole, 2%, skim, and soy milk  
Seasonal fresh fruits and berries  
Low and non-fat organic yogurts  
Sustainably grown fruit muffins  
Lemon poppy seed and cranberry breads  
Signature freshly baked biscotti 16

## BREAKFAST SANDWICHES

Egg whites, spinach, tomato, and feta in a whole wheat tortilla 4  
Egg, sausage, and American cheese on a country-style biscuit 4  
Egg, bacon, and Vermont cheddar cheese on a buttery croissant 4

## ENHANCEMENTS

Chef attended omelets and eggs - made to order with farm fresh eggs, egg whites, Vermont cheddar, mozzarella, feta cheese, peppers, onions, mushrooms, jalapeños, tomatoes, spinach, ham, sausage, bacon, and sundried tomatoes 10

Choice of crispy Belgian waffles, golden pancakes or Texas style french toast with powdered sugar, whipped butter, chocolate chips, seasonal fresh fruits, berries, whipped cream, and warm maple syrup 9

**\$100.00 Fee for Chef Attendance**

# Breakfast Plates

\*All Plates are complimented with a glass of chilled orange juice and freshly brewed Starbucks® regular or decaffeinated coffees, and an assortment of Tazo® hot teas

## CLASSIC

Choice of Belgian waffle or Texas style French toast dusted with powdered sugar, served with whipped butter and warm maple syrup

Choice of Applewood smoked bacon or maple sausage links

Pan fried hash brown potatoes 19

## THE AMERICAN

Farm fresh scrambled eggs with Vermont cheddar cheese

Choice of Applewood smoked bacon or maple sausage links

Pan fried hash brown potatoes

Wheat toast 18

## ENHANCEMENTS

Seasonal fresh fruits and berries 5

Greek yogurt parfaits with crunchy granola and berries 6

Signature freshly baked biscotti, pastries, muffins and breakfast breads with sweet butter and preserves 4

# Morning Breaks

\*All Breaks are replenished for 60 minutes



## MORNING COMFORT

Fresh baked coffee cake and cinnamon rolls

Sliced seasonal fruit tray and assorted granola bars

Freshly brewed Starbucks® regular and decaffeinated coffees, and an assortment of Tazo® hot teas 13

## REFRESH

Freshly brewed Starbucks® regular and decaffeinated coffees, an assortment of Tazo® hot teas, assorted Pepsi® products and Aquafina® bottled waters 6

## SWEET REWARDS

Warm donut holes

Dipping bowls of chocolate, caramel, raspberry sauce, cinnamon-sugar, and tri-colored sprinkles

Flavored coffee station 13

## ENHANCEMENTS

New York style bagels with sweet butter, cream cheese, and fruit preserves

Priced per dozen 30

Display of seasonal fresh fruit and berries

Serves 20 95

Freshly brewed Starbucks® regular and decaffeinated coffees, and an assortment of Tazo® hot teas

Priced per gallon 50

Signature freshly baked biscotti, breakfast pastries, muffins, or breakfast breads with sweet butter and preserves

Priced per dozen 30



# Afternoon Breaks

\*All Breaks are replenished for 30 minutes

## POWER UP

Assorted granola, Nutri-Grain, and protein bars  
Build your own trail mix with assorted dried fruits, selection of mixed nuts, M&M's, granola, and sunflower seeds  
Whole fruit  
Fresh vegetable crudité's with ranch dipping sauce  
Aquafina® bottled waters and iced tea 14

## MOVIE BREAK

Freshly popped movie theater style popcorn  
Mini candy bars, gummy bears, and Swedish fish  
Soft pretzels with whole grain mustard and Sriracha cheddar cheese  
Freshly brewed Starbucks® regular and decaffeinated coffees, an assortment of Tazo® hot teas, assorted Pepsi® products and Aquafina® bottled waters 14

## SOMETHING SWEET

Chocolate dipped strawberries  
Homemade cookies, brownies, and whoopee pies  
Chilled whole, skim, and chocolate milk  
Freshly brewed Starbucks® regular and decaffeinated coffees, an assortment of Tazo® hot teas, assorted Pepsi® products and Aquafina® bottled waters 13

## CAMPFIRE TREATS

Chocolate dipped marshmallows with a graham cracker dusting  
Mini-hotdogs  
Freshly popped movie theater style popcorn  
Hot chocolate with whipped cream and mini marshmallows  
Freshly brewed Starbucks® regular and decaffeinated coffees, an assortment of Tazo® hot teas, assorted Pepsi® products and Aquafina® bottled waters 15

## MEDITERRANEAN

Marinated and grilled zucchini and yellow squash  
Kalamata olives, marinated artichoke hearts, and feta cheese  
Warm, crisp pita chips, and hummus  
Freshly brewed Starbucks® regular and decaffeinated coffees, an assortment of Tazo® hot teas, assorted Pepsi® products and Aquafina® bottled waters 15

## ENHANCEMENTS available per person

\*Artisanal cheeses served with gourmet crackers, breads, and berries 6

\*Season's harvest whole fresh fruit selection 2

\*Assorted Pepsi® products 3

\* Freshly brewed Starbucks® regular and decaffeinated coffees, and an assortment of Tazo® hot teas  
Priced per gallon 50

\*Chilled bottled San Pellegrino® sparkling and Acqua Panna Stillwater® 4

\* Fruit on a Stick:

Mango – pomegranate chili glaze  
Kiwi – grenadine essence  
Pineapple – Concord grape syrup  
Strawberry – chocolate sauce 5

\*Finish Your Own Smoothies:

Banana, strawberry, or blueberry finished with your choice of: mint, blueberry, raspberry or citrus essence 8

\*Warm chocolate chip, peanut butter, sugar, and oatmeal raisin cookies or brownies  
Priced per dozen 26

\*Original, Sugar Free, and Zero Red Bull® 4

\*Famous house made potato chips with Vidalia onion dip 4

\*Lemon-lime, berry or cucumber mint infused water  
Priced per gallon 28



## Lunch Tables

\*A small party fee of \$50 will apply to all tables with a guarantee of 25 people or less

\*Lunch Tables include assorted desserts and freshly brewed Starbucks® regular and decaffeinated coffees, an assortment of Tazo® hot teas, and iced tea. All tables are replenished for 60 minutes

### **BUILD YOUR OWN FAJITA BAR**

Mixed organic greens salad with grape tomatoes, shredded carrots, cucumbers, and Vermont cheddar cheese with assorted dressings

Seasoned sliced beef

Marinated sliced chicken

Whole wheat tortillas

Diced tomatoes, shredded lettuce, sliced black olives, Vermont cheddar cheese, sour cream, jalapeños, refried beans, and salsa

Spanish rice

Tortilla chips and queso 27

### **BUILD YOUR OWN DELI BOARD**

Mixed organic greens salad with grape tomatoes, shredded carrots, cucumbers, and Vermont cheddar cheese with assorted dressings

Pasta salad

Sliced roast beef, black forest ham, roast turkey Vermont cheddar, smoked gouda, pepper jack

Assorted breads and rolls

Platter of lettuce, tomato, and pickles

Whole grain mustard and mayonnaise

Famous house made seasoned potato chips 26

### **WRAP IT UP**

Mixed organic greens salad with grape tomatoes, shredded carrots, cucumbers, and Vermont cheddar cheese with assorted dressings

Chef's choice of soup du jour

Grilled chicken Caesar wrap on whole wheat tortilla

Sheraton club wrap with ham, turkey, bacon, and ranch dressing on a whole wheat tortilla

Roast beef wrap with provolone on a whole wheat tortilla with horseradish crème fraiche

Famous house made seasoned potato chips 24

### **BUILD YOUR OWN BURGER BAR**

Mixed organic greens salad with grape tomatoes, shredded carrots, cucumbers, and Vermont cheddar cheese with assorted dressings  
Potato salad

1/4 lb beef patties

Marinated grilled chicken breasts

Applewood smoked bacon

Vermont cheddar, smoked gouda, and pepper jack

Kaiser rolls

Platter of lettuce, tomato, and pickles

Famous house made potato chips 27

### **BUILD YOUR OWN HOT LUNCH**

Mixed organic greens salad with grape tomatoes, shredded carrots, cucumbers, and Vermont cheddar cheese with assorted dressings

Garlic mashed potatoes

Chef's selection of seasonal vegetable

Assorted rolls and sweet butter

Choose two:

Boneless roasted chicken breast stuffed with boursin cheese and prosciutto

Spinach stuffed chicken breast with roasted red peppers, fresh mozzarella, and braised leeks

Marinated and grilled flank steak with Bordelaise sauce\*

Horseradish crusted baked cod with a light cream sauce 28

### **LITTLE ITALY**

Classic Caesar salad with fresh Romaine hearts, garlic croutons and shaved Pecorino Romano cheese  
Fresh mozzarella and heirloom tomatoes drizzled with a balsamic reduction and fresh basil

Baked penne pasta

Chicken Romano

Italian sausage with peppers and onions

Warm garlic breadsticks 28

### **ENHANCEMENTS**

Add Chef's selection soup du jour to any lunch table priced per person 4

Add Chef's selection of hot pasta to any lunch table priced per person 4

\*All beef plates served medium



# Lunch Plates

\*Plated lunch includes chef's selection of seasonal vegetable, starch (with the exception of entrée salad selections) and dessert, freshly brewed Starbucks® regular and decaffeinated coffees, an assortment of Tazo® hot teas, and iced tea

## SOUP & SALAD

### Choose One

Roasted tomato basil bisque

Minestrone

Italian wedding soup

Mixed organic greens salad with grape tomatoes, shredded carrots, cucumbers, and Vermont cheddar cheese with assorted dressings

Classic Caesar salad with fresh Romaine hearts, garlic croutons, and shaved Pecorino Romano cheese

## ENTRÉE SELECTIONS

### Choose One

#### ROASTED HERB CHICKEN

Boneless chicken breast with rosemary and thyme 20

#### BOURSIN STUFFED CHICKEN

Boneless roasted chicken breast stuffed with boursin cheese and prosciutto 20

#### MARINATED AND GRILLED FLANK STEAK

With Bordelaise sauce\* 22

#### HORSERADISH CRUSTED BAKED COD

With a light cream sauce 21

#### PITTSBURGH SALAD

Organic mixed greens with grape tomatoes, cucumber, sliced red onion, and Vermont cheddar cheese piled high with crispy French fries and choice of marinated sliced chicken or seasoned sliced steak\* 19

#### CHICKEN COBB SALAD

Fresh Romaine hearts with marinated sliced chicken breast, crispy bacon, bleu cheese crumbles, diced tomato, and sliced hard-boiled egg 18

## TO-GO BOXED LUNCH OPTIONS \*\*

Marinated and grilled vegetable with hummus wrap

Sheraton club wrap with ham, turkey, bacon, and ranch dressing on a whole wheat tortilla

Black forest ham, smoked gouda, and whole grain mustard on pretzel roll

Roast beef and provolone cheese with horseradish crème fraiche on French baguette

Chicken salad sandwich on wheat 20

\*All beef plates served medium

\*\*To-Go Boxed Lunches are not available for hotel consumption. Meals come with whole fruit, individual bag of potato chips, and assorted Pepsi® products



# Plated Dinner

\*All Plated Dinners include your choice of mixed green garden salad, rustic kale salad or soup du jour, seasonal vegetable and starch, rolls with butter, Chef's selection of dessert, freshly brewed Starbucks® regular and decaffeinated coffees, and an assortment of Tazo® hot teas and iced tea

## **CHICKEN PICATTA**

Boneless chicken breast sautéed with lemon caper sauce 33

## **BOURSIN STUFFED CHICKEN**

Boneless chicken breast stuffed with boursin cheese and prosciutto 33

## **SPINACH STUFFED CHICKEN BREAST**

With roasted red peppers, fresh mozzarella, and braised leeks 34

## **CHICKEN ROMANO**

Parmesan and Romano crusted chicken with a lemon butter sauce 33

## **BACON WRAPPED FILET MIGNON\***

Juicy and tender filet mignon wrapped in savory Applewood smoked bacon 46

## **NEW YORK STRIP STEAK\***

House spiced and flame broiled 40

## **BEEF TENDERLOIN\***

Whole roasted beef tenderloin sliced and served with a port wine sauce 42

## **NORWEGIAN SALMON**

Lightly seared and baked salmon filet seasoned with herbs du Provence and napped in a balsamic reduction 37

## **PORK TENDERLOIN**

Slow roasted and sliced served with creamy apple cider sauce 35

## **CLASSIC MARYLAND CRAB CAKE**

Pan seared classic Maryland crab cake with grapefruit beurre blanc 33

## **KID'S SELECTIONS 16**

All kid's selections include applesauce and chocolate pudding dessert. Assorted juices and milk (ten and under)

## **CHICKEN FINGERS AND FRENCH FRIES**

## **MACARONI AND CHEESE**

## **SPAGHETTI AND MEATBALLS**

## **CHEESEBURGER AND FRENCH FRIES**

\*All beef plates served medium

\*Chef's Choice Vegetarian and Vegan options available upon request



## Dinner Table

\*A small party fee of \$50 will apply to all tables with a guarantee of 25 people or less

\*Dinner Tables include rolls with butter, chef's choice of starch and vegetable, assorted desserts, freshly brewed Starbucks® regular and decaffeinated coffees, and an assortment of Tazo® hot teas and iced tea. Dinner tables are replenished for 60 minutes

### SALAD

#### Choose one

Mixed organic greens with grape tomatoes, shredded carrots, cucumbers, and Vermont cheddar cheese with assorted dressings

Classic Caesar salad with fresh Romaine hearts, garlic croutons, and shaved Pecorino Romano cheese  
Kale, apple, and fennel salad with walnuts, golden raisins, and lemon vinaigrette

### ENTRÉE

Chicken Picatta - boneless breast of chicken sautéed with lemon caper sauce

Norwegian salmon lightly seared, baked filet seasoned with herbs du Provence and napped in a balsamic reduction

Horseradish crusted baked cod with a light cream sauce

Spinach stuffed chicken breast with roasted red peppers, fresh mozzarella, and braised leeks

Prime rib slow roasted and sliced with natural au jus\*

Farfalle pasta with a creamy vodka sauce

**One Entrée 38**

**Two Entrées 40**

**Three Entrées 42**

### ITALIAN MARKET TABLE

Italian wedding soup

Classic Caesar salad with fresh Romaine hearts, garlic croutons, and shaved Pecorino Romano cheese

Antipasto salad

Bruschetta with tomatoes and fresh basil

Fresh mozzarella and heirloom tomatoes drizzled with a balsamic reduction and fresh basil

Steak Pizzaiola\*

Chicken Rosemary

Tortellini pasta Bolognese

Garlic mashed potatoes

Broccoli florets with wild mushrooms

Garlic breadsticks

Italian mini pastries for dessert 42

## Action Stations

\*A chef attendant fee of \$100.00 is required for every 75 people per station.

### CHEF SLICED ITEMS

Tenderloin of beef au poivre\* 260

Rosemary infused roasted garlic pork loin, herb au jus with creamy horseradish sauce 240

Slow honey roasted boneless turkey breast with cranberry sauce and southern style gravy 260

Slow roasted prime rib of beef with au jus and creamy horseradish sauce\* 280

Virginia ham with a whole grain mustard rub and caramelized onions 225

### DESSERT STATION

French and Italian pastries, cakes, pies, tarts, cubed pound cake and fresh fruit kabobs served with warm chocolate fudge and whipped cream 9

\*All beef plates served medium

\*Chef's Choice Vegetarian and Vegan options available upon request

# Reception Table

## IMPORTED AND DOMESTIC CHEESE DISPLAY

Served with assorted gourmet crackers and crostini 12

## MEDITERRANEAN PRESENTATION

Grilled eggplant, zucchini, summer squash, roasted red peppers, marinated mushrooms, artichokes, fresh mozzarella, tomatoes, soppressata, prosciutto, olives, sliced baguettes, extra virgin olive oil, balsamic vinaigrette 12

## SEASONAL VEGETABLE CRUDITÉS

Crisp carrots, celery, broccoli, cauliflower, bell peppers, and cucumbers served with creamy dipping sauce 8

## FRESH SLICED SEASONAL FRUIT

Served with sweet berries and a honey poppy seed yogurt dipping sauce 6

## ITALIAN ANTIPASTO

Assortment of imported olives, marinated and grilled fresh vegetables, smoked mozzarella, sliced prosciutto, rolled Genoa salami, marinated artichoke hearts in olive oil and red wine vinaigrette, sliced baguettes 12

## PASTA STATION

Chef's selection of pasta served with fresh tomato basil sauce, alfredo sauce and vodka cream sauce to be topped with sautéed Italian sausage, marinated sliced chicken, onions, peppers, cherry tomatoes, spinach, and finished with fresh shaved Parmesan and basil 9

## ONE POTATO, TWO POTATO

Sweet potatoes, Yukon gold and garlic mashed served with sour cream, chives, parmesan, cheddar, bacon and wild mushrooms 9

# Hot & Cold Canapés



## PREMIUM SELECTIONS

### 125 PER 50 PIECES

Prosciutto wrapped seasonal fresh melon

Antipasto kabob of cheese tortellini, buffalo mozzarella, Kalamata olives, and sundried tomatoes

Tomato basil bruschetta with pesto and parmesan

Crispy maple pecan chicken

Mini focaccia flatbread topped with grilled eggplant, Kalamata olives, roasted red peppers, and Italian cheeses

Sundried tomato roasted vegetable tart with monterey jack and Vermont cheddar cheese

Mini Reuben's

Coconut chicken

Mini vegetable egg rolls

## EXECUTIVE SELECTIONS

### 175 PER 50 PIECES

Thinly sliced charred natural beef bruschetta with organic mustard drizzle

Maryland-style crabmeat in a petite puff pastry cup

Vegetable ratatouille on focaccia

Bacon wrapped butterflied shrimp

Malaysian beef satay

Mini beef wellington

Scallops wrapped in bacon

Mini crab cake with remoulade





# Beverage – Cash Bar

\*Your guests can purchase their own drinks at our cash bar

\*Cash bar prices are inclusive of 7% beverage tax

## ESSENTIAL BAR

New Amsterdam Vodka®, Beefeater Gin®, Cruzan Rum®, Captain Morgan Spiced Rum®, Grant's Scotch®, Jim Beam White Label Bourbon®, Seagram's 7 Whiskey®

### 4 ESSENTIAL VARIETALS:

White:

Canyon Road Chardonnay®  
Canyon Road White Zinfandel®

Red:

Canyon Road Cabernet Sauvignon®  
Canyon Road Merlot®

### CHOOSE TWO DOMESTIC BEER BRANDS:

Bud Light®  
Miller Lite®  
Budweiser®  
Yuengling®

### SPECIAL DOMESTIC BEER BRANDS:

Sam Adams Boston Lager®  
Lagunitas IPA®

Mixed Drinks:  
\$7.50 per drink

Beer:  
\$5.00 per Domestic  
\$6.50 per Special Domestic

Wine:  
\$8.75 per drink

Soda:  
\$3.00 per drink

## EXCEPTIONAL BAR

Absolut Vodka®, Bombay Sapphire Gin®, Bacardi Superior Rum®, Dewar's White Label Scotch®, Jack Daniel's Bourbon®, Crown Royal Whiskey®, Kahlua®, Amaretto di Saronno®

### 4 EXCEPTIONAL VARIETALS:

White:

Canyon Road Chardonnay®  
Canyon Road White Zinfandel®

Red:

Canyon Road Cabernet Sauvignon®  
Canyon Road Merlot®

### CHOOSE TWO DOMESTIC BEER BRANDS:

Bud Light®  
Miller Lite®  
Budweiser®  
Yuengling®

### SPECIAL DOMESTIC BEER BRANDS:

Sam Adams Boston Lager®  
Lagunitas IPA®

### CHOOSE ONE IMPORTED BEER BRAND:

Heineken®  
Corona®  
Stella Artois®

Mixed Drinks:  
\$8.50 per drink

Beer:  
\$5.00 per Domestic  
\$6.50 per Special Domestic  
\$7.00 per Imported

Wine:  
\$8.75 per drink

Soda:  
\$3.00 per drink

**\*If bar sales are less than \$500, a \$100 bartender fee will apply.**



# Beverage – Cash Bar

\*Your guests can purchase their own drinks at our cash bar

\*Cash bar prices are inclusive of 7% beverage tax

## EXTRAORDINARY BAR

Ketel One Vodka®, Bombay Sapphire Gin®, Bacardi Superior Rum®, Johnnie Walker Scotch®, Marker's Mark Bourbon®, Crown Royal Whiskey®, Kahlua®, Amaretto di Saronno®

### 4 EXTRAORDINARY VARIETALS:

White:

Canyon Road Chardonnay®

Canyon Road White Zinfandel®

Red:

Canyon Road Cabernet Sauvignon®

Canyon Road Merlot®

### CHOOSE TWO DOMESTIC BEER BRANDS:

Bud Light®

Miller Lite®

Budweiser®

Yuengling®

### SPECIAL DOMESTIC BEER BRANDS:

Sam Adams Boston Lager®

Lagunitas IPA®

### CHOOSE ONE IMPORTED BEER BRAND:

Heineken®

Corona®

Stella Artois®

Mixed Drinks:

\$9.50 per drink

Beer:

\$5.00 per Domestic

\$6.50 per Special Domestic

\$7.00 per Imported

Wine:

\$8.75 per drink

Soda:

\$3.00 per drink

\*If bar sales are less than \$500, a \$100 bartender fee will apply.



# Beverage – Consumption Bar

\*With this option, our bartenders will keep a running tab of the drinks consumed and the charges are applied to a master bill at the conclusion of your event

## CONSUMPTION ESSENTIAL BAR

New Amsterdam Vodka®, Beefeater Gin®, Cruzan Rum®, Captain Morgan Spiced Rum®, Grant’s Scotch®, Jim Beam White Label Bourbon®, Seagram’s 7 Whiskey®

### 4 ESSENTIAL VARIETALS:

White:

Canyon Road Chardonnay®  
Canyon Road White Zinfandel®

Red:

Canyon Road Cabernet Sauvignon®  
Canyon Road Merlot®

### CHOOSE TWO DOMESTIC BEER BRANDS:

Bud Light®  
Miller Lite®  
Budweiser®  
Yuengling®

### SPECIAL DOMESTIC BEER BRANDS:

Sam Adams Boston Lager®  
Lagunitas IPA®

Mixed Drinks:  
\$7.00 per drink

Beer:  
\$5.00 per Domestic  
\$6.00 per Special Domestic

Wine:  
\$8.00 per drink

Soda:  
\$3.00 per drink

## CONSUMPTION EXCEPTIONAL BAR

Absolut Vodka®, Bombay Sapphire Gin®, Bacardi Superior Rum®, Dewar’s White Label Scotch®, Jack Daniel’s Bourbon®, Crown Royal Whiskey®, Kahlua®, Amaretto di Saronno®

### 4 EXCEPTIONAL VARIETALS:

White:

Canyon Road Chardonnay®  
Canyon Road White Zinfandel®

Red:

Canyon Road Cabernet Sauvignon®  
Canyon Road Merlot®

### CHOOSE TWO DOMESTIC BEER BRANDS:

Bud Light®  
Miller Lite®  
Budweiser®  
Yuengling®

### SPECIAL DOMESTIC BEER BRANDS:

Sam Adams Boston Lager®  
Lagunitas IPA®

### CHOOSE ONE IMPORTED BEER BRAND:

Heineken®  
Corona®  
Stella Artois®

Mixed Drinks:  
\$8.00 per drink

Beer:  
\$5.00 per Domestic  
\$6.00 per Special Domestic  
\$7.50 per Imported

Wine:  
\$8.00 per drink

Soda:  
\$3.00 per drink

\*\*If bar sales are less than \$500, a \$100 bartender fee will apply.

\*\*\*Per person charge is based on total attendance guaranteed for the event. All prices are subject to 24% Taxable Service Charge and 7% Sales Tax. All alcoholic beverages are subject to the applicable Allegheny County Beverage Tax.



# Beverage – Consumption

## Bar

\*With this option, our bartenders will keep a running tab of the drinks consumed and the charges are applied to a master bill at the conclusion of your event

### CONSUMPTION EXTRAORDINARY BAR

Ketel One Vodka®, Bombay Sapphire Gin®, Bacardi Superior Rum®, Johnnie Walker Scotch®, Marker's Mark Bourbon®, Crown Royal Whiskey®, Kahlua®, Amaretto di Saronno®

#### 4 EXTRAORDINARY VARIETALS:

White:

Canyon Road Chardonnay®

Canyon Road White Zinfandel®

Red:

Canyon Road Cabernet Sauvignon®

Canyon Road Merlot®

#### CHOOSE TWO DOMESTIC BEER BRANDS:

Bud Light®

Miller Lite®

Budweiser®

Yuengling®

#### SPECIAL DOMESTIC BEER BRANDS:

Sam Adams Boston Lager®

Lagunitas IPA®

#### CHOOSE ONE IMPORTED BEER BRAND:

Heineken®

Corona®

Stella Artois®

Mixed Drinks:

\$9.00 per drink

Beer:

\$5.00 per Domestic

\$6.00 per Special Domestic

\$7.50 per Imported

Wine:

\$8.00 per drink

Soda:

\$3.00 per drink

\*\*If bar sales are less than \$500, a \$100 bartender fee will apply.

\*\*\*Per person charge is based on total attendance guaranteed for the event. All prices are subject to 24% Taxable Service Charge and 7% Sales Tax. All alcoholic beverages are subject to the applicable Allegheny County Beverage Tax.



# Beverage – Open Bar

\*Choose an open bar – the simplest solution. Pay a flat fee per person per hour

## OPEN ESSENTIAL BAR

New Amsterdam Vodka®, Beefeater Gin®, Cruzan Rum®, Captain Morgan Spiced Rum®, Grant’s Scotch®, Jim Beam White Label Bourbon®, Seagram’s 7 Whiskey®

### 4 ESSENTIAL VARIETALS:

White:

Canyon Road Chardonnay®  
Canyon Road White Zinfandel®

Red:

Canyon Road Cabernet Sauvignon®  
Canyon Road Merlot®

### CHOOSE TWO DOMESTIC BEER BRANDS:

Bud Light®  
Miller Lite®  
Budweiser®  
Yuengling®

### SPECIAL DOMESTIC BEER BRANDS:

Sam Adams Boston Lager®  
Lagunitas IPA®

One Hour:  
\$16.00 per person

Two Hours:  
\$20.00 per person

Each Additional Hour:  
\$5.00 per person

## OPEN EXCEPTIONAL BAR

Absolut Vodka®, Bombay Sapphire Gin®, Bacardi Superior Rum®, Dewar’s White Label Scotch®, Jack Daniel’s Bourbon®, Crown Royal Whiskey®, Kahlua®, Amaretto di Saronno®

### 4 EXCEPTIONAL VARIETALS:

White:

Canyon Road Chardonnay®  
Canyon Road White Zinfandel®

Red:

Canyon Road Cabernet Sauvignon®  
Canyon Road Merlot®

### CHOOSE TWO DOMESTIC BEER BRANDS:

Bud Light®  
Miller Lite®  
Budweiser®  
Yuengling®

### SPECIAL DOMESTIC BEER BRANDS:

Sam Adams Boston Lager®  
Lagunitas IPA®

### CHOOSE ONE IMPORTED BEER BRAND:

Heineken®  
Corona®  
Stella Artois®

One Hour:  
\$20.00 per person

Two Hours:  
\$26.00 per person

Each Additional Hour:  
\$6.00 per person

\*\*\*If bar sales are less than \$500, a \$100 bartender fee will apply.

\*\*\*Per person charge is based on total attendance guaranteed for the event. All prices are subject to 24% Taxable Service Charge and 7% Sales Tax. All alcoholic beverages are subject to the applicable Allegheny County Beverage Tax.



# Beverage – Open Bar

\*Choose an open bar – the simplest solution. Pay a flat fee per person per hour

## OPEN EXTRAORDINARY BAR

Ketel One Vodka®, Bombay Sapphire Gin®, Bacardi Superior Rum®, Johnnie Walker Scotch®, Marker's Mark Bourbon®, Crown Royal Whiskey®, Kahlua®, Amaretto di Saronno®

### 4 EXTRAORDINARY VARIETALS:

White:

Canyon Road Chardonnay®

Canyon Road White Zinfandel®

Red:

Canyon Road Cabernet Sauvignon®

Canyon Road Merlot®

### CHOOSE TWO DOMESTIC BEER BRANDS:

Bud Light®

Miller Lite®

Budweiser®

Yuengling®

### SPECIAL DOMESTIC BEER BRANDS:

Sam Adams Boston Lager®

Lagunitas IPA®

### CHOOSE ONE IMPORTED BEER BRAND:

Heineken®

Corona®

Stella Artois®

One Hour:

\$24.00 per person

Two Hours:

\$30.00 per person

Each Additional Hour:

\$8.00 per person

\*\*If bar sales are less than \$500, a \$100 bartender fee will apply.

\*\*\*Per person charge is based on total attendance guaranteed for the event. All prices are subject to 24% Taxable Service Charge and 7% Sales Tax. All alcoholic beverages are subject to the applicable Allegheny County Beverage Tax.