

# Wedding Package



DOUBLETREE

BY HILTON™

ORLANDO DOWNTOWN

# Banquet & Catering Policies

## Contents

<i>Policies</i>	2
<i>Features</i>	3
<i>Buffet</i>	4
<i>Plated</i>	5
<i>Stations</i>	6
<i>Reception</i>	8
<i>Beverage</i>	10

### **Food and Beverage Service**

The Doubletree Orlando Downtown Hotel is responsible for the quality and freshness of the food served to our guests. Due to current health regulations, all food served at the hotel must be prepared by our culinary staff. Food may not be taken off the premises after it has been prepared and served. The sale and service of alcoholic beverages are regulated by the state. As a licensee, this hotel is responsible for the administration of the regulations. It is a policy, therefore, that alcoholic beverages cannot be brought into the hotel from the outside.

### **Administrative Fees**

A service charge of 12.25% of the total food and beverage revenue will be added, which will be provided to wait staff employees, service employees and/or service bartenders. An administrative fee of 9.75% of the total Food and Beverage revenue and applicable taxes will be added. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you

### **Function Room Assignments**

Room assignments are made according to the guaranteed minimum number of people anticipated. Because these attendance figures may vary from expected attendance, we reserve the right to change room reservations to best accommodate either increasing or decreasing attendance figures.

### **Entrée Selection**

In the event that your group requires a split menu, entrée selections are limited to a maximum of 2 selections. There may be an additional charge for this service. The hotel requires that the client produce place cards or tickets identifying the particular entrée selected by each guest. If the hotel needs to produce more than the initial amount guaranteed for a specific entrée, the client is responsible for paying for those additional meals.

### **Guarantees**

A guaranteed attendance figure is required for all meal functions 3 business days prior to the function date and is not subject to reduction. If the catering office is not advised by this time, the estimated figure will automatically become the guarantee. We will be prepared to serve 5% over the guaranteed number for groups below 400 people and 3% for groups of 400 and above.

### **Menu Pricing**

The quotation herein is subject to a proportionate price increase to meet increased cost of food, beverages, labor, etc. Quotation cannot be guaranteed until 60 days prior to the time that the particular function takes place.

### **Audio-Visual Equipment**

We will be pleased to arrange for any audio-visual requirements for your event.

### **Billing**

An acceptable form of payment must be agreed upon during the initial booking arrangements. Acceptable forms include advance deposit (prepayment), direct billing (subject to approval) or completed credit card authorization form.

### **Security**

The hotel does not assume responsibility for damage or loss of any merchandise or articles left on premise prior to, during or following any event. Arrangements for security to monitor equipment or merchandise may be made through your catering contact prior to the event.

### **Decorations**

Your catering contact will be happy to assist you with arranging freshly cut flowers, centerpieces, ice carvings, themed décor, etc. The hotel will not permit the affixing of anything to walls, floors, ceilings or equipment with nails, staples, tape or any other substance or device.

# Features & Services



- *Unlimited consultation with Catering Manager*
- *Complimentary Suite for evening of Wedding*
  - *Hotel Shuttle Service for Overnight Guests (offered on a first come, first serve basis within 3 mile radius)*
- *Special Guest Room rates for out of town guests*
  - *Five Hour use of Event Space*
    - *Flexible Bar Packages*
  - *Customized Wedding Menu Packages*
- *One Hour Reception with Choice from Reception Selections*
  - *Complimentary Menu Tasting for Two*
  - *Champagne or Cider Toast for all Guests*
    - *Cake Cutting Service*
    - *Dance Floor*
    - *Staging*
- *Floor Length Table Linens and Colored Napkins (any color)*
  - *Chair Covers with Sash (any color)*
  - *Votive Candles and Mirror Centerpieces*
    - *Round Dinner Tables*
- *Head Table, Gift Table, Cake Table, Card Table, and DJ Table*
  - *Maitre'd to execute a memorable evening*
    - *Vendor Referrals available*
  - *Complimentary Daily Self-Parking*

# Buffet Package

## All Dinner Buffets Include:

- Choice of Reception Display
- Choice of Plated Salad and Composed Chilled Salad
  - Choice of Entrees and Accompaniments
  - Warm Rolls and Butter, Coffee and Iced Tea

### **One Hour Reception Displays**

(Select One)

- Display of Imported & Domestic Cheeses
- Vegetable Crudités with Assorted Dips
- Fresh Seasonal Fruit Display with Yogurt Dipping Sauce

### **Served Salad**

(Select One)

- Classic Caesar Salad with Seasoned Croutons and Shaved Parmesan
- Mixed Field Greens with Crisp Vegetables served with your Choice of Two Dressings
- Iceberg Wedge with Apple Wood Bacon, Crumbled Goat Cheese & Bleu Cheese Dressing
- Mixed Greens with Heart of Palm, Grape Tomato and Bermuda Onion with a Citrus Vinaigrette

### **Composed Chilled Salads**

(Select One)

- Antipasto Salad
- Seasonal Fruit Salad with Key Lime Glaze
  - Tri-Color Tortellini Salad
  - Tomato and Mozzarella Salad
- Roasted Vegetable Bow Tie Pasta Salad
  - Shrimp & Scallop Salad with a Sweet Chili and Lime Sauce

### **Accompaniments**

(Select Two)

Grilled Vegetables, Seasonal Vegetables, Broccoli, Cauliflower, Parmesan Asparagus  
Roasted New Red or Yukon Gold Potatoes  
Red Bliss Smashed Potatoes  
Basmati Rice, Rice Pilaf, or Black Beans and Rice

### **Tier 1 Entrée**

- Grilled Chicken Breast with a Chardonnay Cream Sauce
- Chicken Breast Piccata, with Light Lemon Butter Sauce
  - Roasted Caribbean Jerk Chicken
  - Eggplant or Chicken Parmigiana
  - Pork Loin with Bourbon Sauce
- Cuban Roast Pork with Sautéed Onions and Cilantro Shrimp Scampi with Farfalle Pasta
- Penne Pasta with Marinara, Garlic Butter or Alfredo

### **Tier 2 Entrée**

- Herb Crusted Salmon with a Parsley Cream Sauce
  - Grilled Mahi Mahi with Fruit Salsa
  - Pan Roasted Grouper
- Seafood Bouillabaisse with Rice, Mussels, Clams, Scallops and Shrimp in a Tomato Saffron Broth

### **Tier 3 Entrée**

- Medallions of Beef Tenderloin with a Port Wine Demy Glace
- Petite Blackened Flat Iron Steak
- New York Strip Loin with Demi Sauce
  - Maryland Style Crab Cakes

### **Package 1**

One Selection from each of Tier 1 and Tier 2  
\$66

### **Package 2**

One Selection from each of Tier 1 and Tier 3  
\$69

### **Package 3**

One selection from each of Tier 1, 2 and 3  
\$73

# Plated Package

## All Plated Dinners Include:

- Choice of Reception Display
  - Choice of Plated Salad
  - Choice of Entrees and Sides
- Warm Rolls and Butter, Coffee and Iced Tea

## **One Hour Reception Displays**

*(Select One)*

- Display of Imported & Domestic Cheeses
  - Vegetable Crudités with Assorted Dips
- Fresh Seasonal Fruit Display with Yogurt Dipping Sauce

## **Salad**

*(Select One)*

- Classic Caesar Salad with Seasoned Croutons and Shaved Parmesan
- Mixed Field Greens with Crisp Vegetables served with your Choice of Two Dressings
  - Iceberg Wedge with Apple Wood Bacon, Crumbled Goat Cheese & Bleu Cheese Dressing
- Mixed Greens with Heart of Palm, Grape Tomato and Bermuda Onion with a Citrus Vinaigrette

## **Poultry Entrees**

**\$61**

### **Herb Seared Chicken**

*with a Natural Garlic Jus*

### **Chicken Asiago**

*with Spinach, Artichokes and Kalamata Olives  
Asiago Cream Sauce*

### **Stuffed Chicken Breast**

*French Cut with a Sundried Tomato Cream Sauce*

### **Chicken Marsala**

*Caramelized Onions & Mushrooms*

## **Beef Entrees**

**\$70**

### **Blackened Flat Iron Steak**

*Mushrooms with a Cabernet Demi Glace*

### **Prime Rib of Beef**

*Port Au Jus*

### **Roasted New York Strip Loin**

*Cabernet Demi Glace*

### **Filet Mignon**

*Truffle Demi-Glace*

## **Seafood Entrees**

**\$66**

### **Herb Seared Salmon**

*Chervil Champagne Sauce*

### **Grilled Grouper**

*Lemon Beurre Blanc*

### **Mahi Mahi**

*Tropical Fruit Salsa*

**Dual Entrees also available**

# Carving Stations

*Stations to enhance your dinner buffet or reception menu*

## All Stations Include

- Warm Rolls and Butter

### Top Round of Beef Au Jus

with Assorted Sauces

**\$360 each**  
serves up to 50

### Whole Roasted Turkey Breast

with Pan Gravy, Cranberry Sauce,  
House Mayonnaise & Dijon Mustard

**\$260 each**  
serves up to 20

### Brown Sugar Glazed Pit Smoked Ham

with House Mayonnaise, Dijon Mustard  
& Pineapple Chutney

**\$260 each**  
serves up to 20

### Rum Soaked Pork Loin

with Coffee Demi Glace  
House Mayonnaise & Dijon Mustard

**\$260 each**  
serves up to 20

### Roast Leg of Lamb

with Mint Jelly  
& Appropriate Condiments

**\$260 each**  
serves up to 25

### Tenderloin of Beef

with Béarnaise Sauce  
& Appropriate Condiments

**\$360 each**  
serves up to 25

### Salmon En Croute\*

Whole Side of Salmon Baked in Puff Pastry  
with Dill Cream Sauce

**\$260 each**  
serves up to 25 people  
\*does not include rolls and butter

### Pig Roast

Whole Roasted Suckling Pig  
**Market Price**

*\$100 Chef Attendant Required for all Carving Stations  
One Chef Per 50 Guests*

# Action Stations

*Stations to enhance your dinner buffet or reception menu*

## **Pasta Station**

Penne & Farfalle Pasta  
with Fresh Marinara & Alfredo Sauces  
Tossed to order with Grilled Zucchini, Squash, Broccoli  
Florets, Mushrooms & Peas  
Parmesan, Asiago and Mozzarella Cheese  
served with Mini Breadsticks  
**\$10 per person**

## **Mashed Potato Martini Bar**

Red Skinned Mashed Potato  
& Mashed Sweet Potatoes  
**Served with your choice of toppings to include:**  
Chives, Apple Wood Bacon, Sautéed Mushrooms,  
Peas, Gorgonzola & Cheddar Cheese  
Whipped Butter & Sour Cream  
**\$14 per person**

## **Stir Fry Station**

Grilled Strips of Chicken & Beef Stir-Fried  
with Asian Vegetables, Ginger Teriyaki Sauce  
& Chopped Cashews  
White Rice & Vegetable Spring Rolls  
**\$14 per person**

## **Mac N Cheese Bar**

Elbow Macaroni & Bowtie Pasta Served with Smoked  
Cheddar Cheese Sauce  
**Assorted Toppings Include:**  
Sautéed Mushrooms, Diced Ham, Grilled Chicken,  
Blackened Baby Shrimp, Broccoli Florets, Chopped  
Bacon, Sautéed Spinach & Artichokes  
**\$12 per person**

## **Caesar Salad Station**

Hearts of Romaine Lettuce Tossed to Order  
with Classic Caesar Dressing,  
Shaved Parmesan Cheese & Seasoned Croutons  
**\$9 per person**

## **Fruits of the Sea Station**

Baby Shrimp, Bay Scallops &  
Black Mussels sautéed  
with Yukon Gold Potatoes  
in a Tomato Saffron Broth  
**\$15 per person**  
based on 5 pieces total per person

## **Street Tacos**

Pulled Pork Taco with Sour Orange Mojo Sauce  
Marinated Skirt Steak Tacos  
Blackened Shrimp Tacos  
**Served with toppings:**  
Shredded Lettuce, Pico De Gallo, Green Chili Salsa, Diced  
Tomato, Sautéed Mushrooms, Guacamole, Shredded  
Cheddar & Pepper Jack, Crumbled Goat Cheese with  
Avocado Mousse, Apple Slaw & Mango Key Lime Slaw  
Served with Black Beans & White Rice  
**\$15 per person**

## **Raw Bar**

Fresh Seasonal Oysters  
and Mussels on the Half Shell, Cocktail Crab Claws,  
Chilled Jumbo Shrimp with all the Accoutrements  
**Market**  
based on 5 pieces total per person

## **Tuna Poke**

Diced Tuna Tossed with Soy, Ginger, Sesame Marinade  
Served on Bok Choy Leaves  
**\$18 per person**

## **Action Station Enhancements**

Add Diced Grilled Chicken	\$4 per person
Add Virginia Ham	\$4 per person
Add Tofu	\$4 per person
Add Baby Shrimp	\$5 per person
Add Grilled Chicken & Baby Shrimp	\$8 per person

**\* \$100 Chef Attendant Required for Action Stations**  
One Chef Per 50 Guests

~ Pricing based upon 60 minutes of service

~A service charge of 12.25% of the total food and beverage revenue will be added, which will be provided to wait staff employee, service employees and/or service bartenders. An administrative fee of 9.75% of the total Food and Beverage revenue and applicable taxes will be added. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you.

# Displayed Hors D'oeuvres

*Displays to enhance your dinner buffet or reception menu*

## **Seasonal Fruit Display**

*Sliced Seasonal Fruit with Fresh Berries  
with Sweet Yogurt Dipping Sauce  
\$10 per person*

## **Crudités of Fresh Vegetables with Dip**

*Sticks of Assorted Fresh Vegetables  
with Bleu Cheese, Red Pepper Aioli and Ranch Dip  
\$10 per person*

## **Artisan Cheeses with Gourmet Crackers**

*Chef's Daily Selection of  
Domestic and Imported Cheese,  
Assorted Gourmet Crackers  
\$10 per person*

## **Mediterranean Dips**

*Hummus, Babaganoush,  
Tabbouleh, Olive Tapenade,  
Pita Points & Naan Bread  
\$7.5 per person*

## **Potato Chip Fondue**

*Assorted Fresh Potato Chips, Bleu Cheese,  
Balsamic Glaze, Diced Tomatoes & Green Onions  
\$7.5 per person*

## **Deluxe Mixed Nuts**

*\$10.5 per pound*

## **Antipasto Display**

*Assorted Cured Meats, Marinated Olives,  
Artichokes, Roasted Red Peppers  
with Provolone Cheese & Assorted Crackers  
\$11 per person*

## **Smoked Salmon Platter**

*Atlantic Salmon, Assorted Breads, Cream Cheese,  
Capers, Red Onion, Tomato & Lettuce  
\$12 per person*

## **Assorted Sushi Rolls**

*served with Pickled Ginger, Ground Wasabi,  
Regular and Light Soy Sauce  
\$12.5 per person*

## **Assorted Edamame Pods**

*Garlic Lime, Sweet Chili, Sriracha  
\$11 per person*

## **Paella Pan**

*Classic Mix of Saffron Rice,  
Mussels, Calamari & Shrimp  
\$15.50 per person*

## **Chips, Dips & Salsa**

*Tri-Color Tortilla Chips,  
Assorted Salsas, Queso & Guacamole  
\$11 per person*

## **Bar Snack Mix**

*\$10.50 per pound*

*~ Pricing based upon 60 minutes of service*

*~ Service Charge of \$150 applies for dinner with a guaranteed minimum of less than 50*

*~A service charge of 12.25% of the total food and beverage revenue will be added, which will be provided to wait staff employee, service employees and/or service bartenders. An administrative fee of 9.75% of the total Food and Beverage revenue and applicable taxes will be added. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you.*



# Passed Hors D'oeuvres

*Butler Passed items to enhance your reception  
Minimum order of 50 pieces for each item*

## **Warm**

- Lobster Empanada
- Lamb Chop Lollipops with Mint Jelly
- Lobster Mac N Cheese Bites
- Beef Wellington  
**\$6 per piece**
- Chicken Quesadillas
- Panang Shrimp Spring Rolls with Thai Chili Sauce
- Asian Short Rib Pot Pie
- Mini Philly Cheese Steak
- BBQ Pork in Biscuit Dough
- Mini Crab Cakes with Rémoulade
- Bacon Wrapped Scallops
- Duck Spring Roll
- Chorizo Manchego Arapas
- Wild Mushroom in filo
- Risotto Croquet
- Mac n Cheese Poppers w/Marinara Sauce  
**\$5 per piece**
- Franks in a Blanket
- Spanakopita
- Breaded Artichokes with Lemon Aioli
- Roasted Vegetable Tartlets
- Chicken Cordon Bleu Bites
- Sundried Tomato & Feta Triangles
- Vegetarian Pot Stickers with Plum Sauce  
**\$4 per piece**

## **Chilled**

- Salmon Mousse on Cucumber Round
- Oyster Shooter  
**\$6 per piece**
- Caprese Skewers
- Chilled Shrimp with Cocktail Sauce
- Deviled Eggs with Crispy Prosciutto
- Open Face Roast Beef with Crispy Onions  
**\$5 per piece**
- Roma Tomato Bruschetta
- Classic or Curried Chicken Salad in a Cucumber Cup
- Brie Stuffed Strawberry
- Bleu Cheese Mousse on Sliced Apple  
**\$4 per piece**

## ***Chef's Selection of Passed Hors D'oeuvres***

*1.5 pieces per person  
Minimum of 50 guests*

**Three Passed Selections  
\$15 per person**

**Five Passed Selections  
\$24 per person**

~ Pricing based upon 60 minutes of service

~ Service Charge of \$150 applies for dinner with a guaranteed minimum of less than 50

~A service charge of 12.25% of the total food and beverage revenue will be added, which will be provided to wait staff employee, service employees and/or service bartenders. An administrative fee of 9.75% of the total Food and Beverage revenue and applicable taxes will be added. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you.

# Farewell Brunch

## **Buffet**

### **60 South Brunch Buffet**

Assorted Chilled Juices, 2% & Skim Milk  
Fresh Bakery Items to include: Danish, Muffins,  
Breakfast Breads & Butter Croissants  
White & Wheat Bread for Toast  
Fresh Seasonal Fruit & Berries  
Fluffy Scrambled Eggs  
Apple Wood Bacon  
Black Pepper & Sage Sausage Links  
Wedge Cut Red Bliss Potatoes with  
Mixed Peppers & Onions

~

Grilled Mahi with Tropical Fruit Salsa  
Herb Seared Chicken with  
Sundried Tomato Cream Sauce  
Rice Pilaf

Grilled Vegetables

~

### **Carving Station\***

-Choose **One** item for your Chef Attended Station  
-Served with rolls and complimenting sauces & condiments

Top Round of Beef  
Brown Sugar Glazed Ham  
Rum Soaked Pork Loin  
Leg of Lamb  
Breast of Turkey

~

Black Tie Mousse Cake  
Jack Daniels Chocolate Cake  
Key Lime Pie  
Strawberry Short Cake

Freshly Brewed Coffee, Decaf, Iced Tea & Herbal Teas  
**\$40 per person**

*\*\$75 Chef Attendant Required  
One Chef Per 100 Guests*

## **Breakfast Stations**

*to complement your breakfast buffet  
Minimum of 25 Guests*

### **Oatmeal Station**

Oatmeal Bar to include:  
Sliced Bananas, Fresh Berries, Dried Fruits,  
Sliced Almonds, Candied Pecans & Brown Sugar  
**\$6 per person**

### **Omelet Station\***

Eggs & Egg Whites Prepared Your Way with  
Ham, Bacon, Cheese, Mixed Peppers,  
Onion & Mushrooms  
**\$10.5 per person**

### **Pancake & Waffle Bar\***

Buttermilk Pancakes & Belgian Waffles  
with Warm Syrup & Butter  
Toppings to include: Chocolate Chips, Dried Fruits,  
Fresh Berries, Candied Pecans & Whipped cream  
**\$9.5 per person**

### **Crepe Station\***

Warm Crepes  
*Fresh Fruits to Include:*  
Strawberries, Peaches, Bananas  
Blueberries, Blackberries, Raspberries  
**\$13 per person**

*\*\$75 Chef Attendant Required  
One Chef Per 50 Guests*

*~ Pricing based upon 60 minutes of service*

*~ Service Charge of \$150 applies for dinner with a guaranteed minimum of less than 50*

*~A service charge of 12.25% of the total food and beverage revenue will be added, which will be provided to wait staff employee, service employees and/or service bartenders. An administrative fee of 9.75% of the total Food and Beverage revenue and applicable taxes will be added. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you.*

# Sweet Ends

## **Dessert Stations**

### **Bananas Foster\***

Sliced Ripe Bananas Sautéed  
with Sweet Cream Butter,  
Brown Sugar, Whipping Cream & Spiced Rum  
served with Vanilla Ice Cream  
and Warm Banana Bread  
**\$7 per person**

### **Strawberries Romanoff\***

Sliced Strawberries  
Sautéed with Sweet Cream Butter,  
Brown Sugar, Whipping Cream & Vodka  
served with Vanilla Ice Cream  
& Classic Shortcake  
**\$8 per person**

### **Cherries Jubilee\***

Flambéed Dark Sweet Cherries  
served Vanilla Ice Cream and Pound Cake  
**\$8 per person**

### **Cupcake Station**

Flavors include: Red Velvet, Oreo, Peanut  
Butter, Vanilla, Chocolate, S 'mores, Carrot,  
Rocky Road

**Mini Cupcakes- \$15 per dozen**

**Regular Cupcakes- \$18 per dozen**

**Jumbo Cupcakes- \$20 per dozen**

### **Sundae Station:**

Vanilla, Strawberry and Chocolate Ice Cream  
Hot Fudge, Chopped Nuts, Rainbow Sprinkles,  
Chocolate Chips, Cherries, Gummy Bears,  
M&Ms

**\$10 per person**

## **Mini Dessert Flavor Shots**

*Minimum order of 50 pieces for each item*

Key Lime Pie  
Carrot Cake  
Red Velvet Cake  
NY Cheese Cake  
Chocolate Cake  
Chocolate Mousse  
Berry Mousse  
Tiramisu

**\$4 each**

## **Individual Dessert Cones**

*Minimum order of 50 pieces for each item*

Chocolate Mousse  
Vanilla Cream  
Raspberry Mousse  
Strawberry Cheese Cake  
S 'mores  
Drunken Cherries  
Caramel Banana Mousse  
Lemon Meringue

**\$4 each**

*\*\$75 Chef Attendant Required  
One Chef Per 100 Guests*

*~ Pricing based upon 60 minutes of service*

*~ Service Charge of \$150 applies for dinner with a guaranteed minimum of less than 50*

*~A service charge of 12.25% of the total food and beverage revenue will be added, which will be provided to wait staff employee, service employees and/or service bartenders. An administrative fee of 9.75% of the total Food and Beverage revenue and applicable taxes will be added. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you.*

# Beverage

Bartender Fee of \$100 per each 3 hour period  
One Bartender per every 100 guests

## Hosted Bar

### Hourly Packages

#### Premium Brands

One Hour	<b>\$21</b>
Two Hours	<b>\$31</b>
Three Hours	<b>\$41</b>
Each Additional Hour	<b>\$10</b>

#### Call Brands

One Hour	<b>\$18</b>
Two Hours	<b>\$26</b>
Three Hours	<b>\$34</b>
Each Additional Hour	<b>\$8</b>

#### Beer and Wine

One Hour	<b>\$12</b>
Two Hours	<b>\$19</b>
Three Hours	<b>\$26</b>
Each Additional Hour	<b>\$7</b>

## Bar Upgrades

Margarita  
**\$39 per pitcher**

Bloody Mary  
**\$39 per pitcher**

Mimosa or Sangria  
**\$48 per gallon**

#### Martini Bar

Classic, Sour Apple, Cosmopolitan,  
White Chocolate Raspberry  
**\$24 per person**

## Hosted Bar

Prices are Per Drink  
Charged on Consumption Basis

Call Brands	<b>\$7</b>
Premium Brands	<b>\$9</b>
House Red & White Wine	<b>\$7</b>
Domestic Beer	<b>\$5.5</b>
Imported Beer	<b>\$6.5</b>
Cordials	<b>\$8</b>
Assorted Sodas	<b>\$4.0</b>
Bottled Still/Sparkling Water	<b>\$4.0</b>

## Cash Bar

Prices inclusive of Service Charge & Tax

Call Brands	<b>\$8</b>
Premium Brands	<b>\$10</b>
House Red & White Wine	<b>\$7</b>
Domestic Beer	<b>\$6</b>
Imported Beer	<b>\$7</b>
Cordials	<b>\$9</b>
Assorted Sodas	<b>\$4</b>
Bottled Still/Sparkling Water	<b>\$4</b>

	Call Brands	Premium
Scotch	JW Red Scotch	Dewars
Bourbon	Jim Beam	Jack Daniel's
Whiskey	Seagram's VO	Crown Royal
Rum	Bacardi	Bacardi
Vodka	Svedka	Absolut
Gin	Beefeater	Tanqueray
Tequila	Sauza	Jose Cuervo Gold

~ Pricing based upon 60 minutes of service

~ Service Charge of \$150 applies for dinner with a guaranteed minimum of less than 50

~A service charge of 12.25% of the total food and beverage revenue will be added, which will be provided to wait staff employee, service employees and/or service bartenders. An administrative fee of 9.75% of the total Food and Beverage revenue and applicable taxes will be added. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you.