



**“Congratulations On Your Big Day!”**



**1981 N. Central Expressway—Richardson, TX 75080**

*All Food, Beverage, Room Rental, A/V and Labor is subject to a 22% Service Charge and 8.25% Sales Tax.  
For those with special dietary requirements or allergies who may wish to know about the food ingredients use,  
please speak to your Catering Sales Manager or Director of Catering.*



Plan a celebration to remember at the DoubleTree by Hilton Dallas-Richardson Hotel. This beautiful Richardson, TX hotel offers groups versatile event space and elegant décor. A dedicated event planner will help you select the perfect setting for your event. The hotel's stylish decor compliments every color palate, while the talented catering team specializes in providing unique culinary experiences. From intimate gatherings of 10 to grand celebrations of 300, let the experienced special events Team Members at the DoubleTree by Hilton Dallas-Richardson Hotel stage a breathtaking experience that will leave a lasting impression for years to come.

### Everything You Need for Your Special Day!

This upscale hotel in Richardson, TX has all the amenities for an extraordinary event, including:

Over 14,000 sq. ft. of Event Space

Hospitality Upgraded Sleeping Rooms

Customizable Menu Packages

Large dance floor

Pipe & Draping

Stage

Specialty Lighting

Sound System

Complimentary Parking

Customized reservation web link for Guests

Complimentary Upgraded Sleeping Room for Bride & Groom

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**“Special Offers Just To Make That Special Day More Memorable”**

**Groups of 50 or more that book their wedding between May 1st - December 31st and event actualizes by July 1, 2020 and spend a minimum of \$7,000.00 in food & beverage will receive a complimentary 1 hour cocktail reception limited to beer, wine and 1 fruit & cheese display.**

**or**

**Groups of 100 or more that book their wedding between May 1st - December 31st and event actualizes by July 1, 2020 will receive a complimentary champagne toast limited to 1 bottle per table.**



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## Preferred Vendors:

**Photographers:** Southern Flare Photography  
817-277-0477 or 817-772-1414

Dominque Wright & W Photography  
214-329-8510

Deandra Alyssa Photography  
956-975-9199

**DJ Services:** Clinton Blade aka DJ 008  
214-454-8023

DJ Frances Jaye  
214-923-1585

DJ Marques Gardner (DJ Yo)  
870-814-7522

**Baker:** Derek Smtih – Cake Xscape  
817-791-0506

**Casino Rental:** Crystal Walker – Idea Fountain  
817-734-3733 Direct  
214-865-8556 Dallas Office



### **Pan Roasted Bone In Pork Chop**

Spicy Bourbon Pineapple Chutney

Mashed Sweet Potatoes

Sautéed Spinach with Mushrooms

**\$32.00 per person**

### **Braised Short Rib of Beef**

Off The Bone, Shiner Bock Braised

Roasted Broccolini

Parsley and Horseradish Mashed Potatoes

**\$35.00 per person**

### **Roasted Half Chicken**

Braised Leeks and Caramelized Apricot Glaze

Green Beans with Carrots Wedges

Garlic Mashed Potatoes

**\$28.00 per person**



## **Plated Dinner Entrées**

Entrées Served with Salad, Dessert, Warm Dinner Rolls, Iced Tea, Water with Coffee

(Available upon request)

### **Filet of Beef Tenderloin**

Classic Peppercorn Sauce

Sautéed Spinach with Mushrooms

Mashed Yukon Gold Potatoes

**\$37.00 per person**

### **Filet of Beef Tenderloin and Tequila Lime Grilled Jumbo Shrimp**

Port Wine and Wild Mushroom Reduction

Grilled Asparagus

Rosemary Roasted Potatoes

**\$42.00 per person**

### **Grilled Filet of Atlantic Salmon**

Spicy Mesquite BBQ Glaze

Fresh Steamed Broccolini

Scallion and Sweet Corn Mashed Potatoes

**\$30.00 per person**

### **Cajun Blackened Redfish With Crabmeat & Grilled Shrimp**

Herb Lemon Butter Sauce

Sautéed Spinach with Mushrooms and Cherry Tomatoes

Fingerling Potatoes

**\$45.00 per person**

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## The “Simple but Elegant” Wedding Buffet

Fresh Vegetable Display with Ranch Dip

Domestic & Imported Cheese Display

Choice of Mixed Garden Greens or Caesar Salad

### Choice of 2 Main Course Items:

Chicken Piccatta with Lemon Herb Caper Butter Sauce

Grilled Flat Iron Steak with Florentine Sauce

Chicken Breast stuffed with Cheese, Baby Spinach and Mushrooms

Blackened Tilapia with Spicy Lemon Herb Cream Sauce



### Choice of 2 Vegetable Selections:

Sautéed Green Beans

Sautéed Carrots

Sautéed Broccoli

Southern Squash and Zucchini Medley

### Choice of 2 Starch Selections:

Roasted Fingerling Potatoes

Garlic Whipped Potatoes

Spanish Rice

Herb Wild Rice

Angel Hair Pasta

Warm Rolls with Butter Rosettes

Iced Tea & Freshly Brewed Regular & Decaffeinated Coffee

**\$48.00 per person**

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## The "Grand Affair" Wedding Buffet

Fresh Vegetable Display with Ranch Dip

Shaved Deli Meats and Cheeses Display to include:  
Maple Cured Ham, Smoked Turkey Breast, Roast Beef, Salami,  
Swiss, American, Pepper Jack and Cheddar Cheeses

Antipasto Salad with Cured Meats, Cheeses, Vegetables, Peppers and  
Olives in a Tangy Vinaigrette Dressing



### Choice of 2 Main Course Items:

Pecan Crusted Red Snapper  
Braised Short Rib of Beef  
Pan Roasted Bone In Pork Chop  
Grilled Filet of Atlantic Salmon with Spicy  
Mesquite BBQ Glaze  
Grilled Chicken Breast with Wild Mushroom  
Sauce

### Choice of 3 Vegetable Selections:

Sautéed Green Beans  
Sautéed Carrots  
Sautéed Broccoli  
Grilled Asparagus  
Southern Squash and Zucchini Medley

### Choice of 2 Starch Selections:

Roasted Fingerling Potatoes  
Parmesan Risotto  
Garlic Whipped Potatoes  
Herb Wild Rice  
Angel Hair Pasta

Warm Rolls with Butter Rosettes

Iced Tea & Freshly Brewed Regular & Decaffeinated Coffee

**\$52.00 per person**

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## Celebration On North Watson Buffet

Hearts of Romaine with Garlic Croutons, Parmesan & Caesar Dressing

Mixed Greens with Cucumbers, Tomatoes, Carrots & Radishes with

Herb Vinaigrette & Ranch Dressing

Bakery Rolls & Butter

### Select Entrées:

Herb Roasted Chicken Breast with Feta Cheese, Roasted Tomatoes & Chicken Jus

Rosemary Roasted Pork with Polenta & Pickled Red Onion Jus

Penne Pasta, Shrimp, Peppers, Onion & Cajun Spice Cream Sauce

Roasted Garlic & Sea Salted Roast Beef with a Peppercorn Jus

White Bean Cassoulet with Carrots, Celery, Pearl Onions & Basil Oil

### Included:

Roasted Willamette Valley Red Potatoes

Wild Rice Pilaf with Hood River Hazelnuts

Seasonal Vegetables

Bakery Rolls & Butter

Chef's Choice of Displayed Desserts

**\$38 per person Choice of Two Entrées**

**\$44 per person Choice of Three Entrées**

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## Texas Hill Country Buffet

Garden Greens with all the Fixins' and Buttermilk Ranch and Italian Dressings

Old Fashioned Mustard Potato Salad

Creamy Cole Slaw

Bone- In BBQ Chicken with Spicy Barbeque Sauce

Smoked Sausage with Grilled Peppers and Onions

Home-style Baked Macaroni and Cheese

Garlic and Bacon Green Beans

Home-style Biscuits with Sweet Butter and Honey

Peach Cobbler with Cinnamon Whipped Cream

Coffee, Decaffeinated Coffee and Iced Tea

**\$30.00 per person**

## Southern Comfort Buffet

Chopped Iceberg Salad with Carrot, Tomato, and Cucumber with

Ranch and Thousand Island Dressings

Grilled Breast of Chicken

Blackened Tilapia with Spicy Cream Sauce

Baked Macaroni and Cheese

Whipped Sweet Potatoes with Brown Sugar and Pecans

Sautéed Garlic Green Beans

Bourbon Pecan Pie and Apple Cobbler

Coffee, Decaffeinated Coffee and Iced Tea

**\$34.00 per person**

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### **Chicken Brochette**

Chicken Breast with Bacon and Jalapeno

**\$250.00**

### **Coconut Chicken Tender**

Chicken Breast Strips in Coconut Batter

**\$225.00**

### **Parmesan Artichoke Heart**

Breaded Artichoke Hearts with Boursin  
and Parmesan Cheese

**\$245.00**

### **Traditional Meatballs**

Hand Made Meatballs Covered with  
Swedish Demi Glaze, Spicy Barbecue or  
Marinara Sauce and Parmesan Sprinkles

**\$225.00**

### **Coconut Shrimp**

With Green Chile and Orange Marmalade

**\$275.00**

## **Hot Hors d' Oeuvres**

Served Per 100 Pieces

### **Beef Wellington**

Tenderloin, Mushroom Duxelle and Burgundy  
Reduction in Puff Pastry

**\$295.00**

### **Cashew Chicken Spring Rolls**

Chicken and Cashew with Chinese Vegetables

**\$250.00**

### **Crab Cakes**

Snow Crab, Peppers and Cilantro

**\$265.00**

### **Smoked Chicken Quesadillas**

Flour Tortilla with Smoked Chicken, Peppers and  
Jack Cheese

**\$225.00**

### **Italian Sausage Filled Mushroom**

Mushroom Cap filled with Italian Sausage

**\$235.00**

### **Andouille Sausage en Croute**

Andouille Sausage with Creole Mustard

**\$275.00**

### **Chicken Drums**

Fried Chicken Drummets or Wings Covered with  
Spicy Barbecue or Buffalo Sauce, Lemon Pepper,  
Garlic Parmesan, or Just Plain Fried

**\$250.00**

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## Cold Hors d' Oeuvres

Served Per 100 Pieces

### Antipasto Kabob

Tortellini, Roasted Tomato, Kalamata Olive and Prosciutto

**\$245.00**

### California Rolls

Crab Meat, Cucumber and Avocado served with Pickled Ginger and Wasabi

**\$275.00**

### Smoked Salmon

Norwegian Smoked Salmon with Cream Cheese and Dill

**\$300.00**



### Prosciutto and Grilled Asparagus

Balsamic Marinated Grilled Asparagus with Prosciutto

**\$225.00**

### Bruschetta on Crostini

Fresh Tomatoes, Fresh Mozzarella, Basil and Balsamic on Crostini

**\$200.00**



### Gulf Shrimp

Jumbo Gulf Shrimp served with Traditional Cocktail Sauce and Lemons

**\$325.00**

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## Carving Stations

(\$75 Chef attendant fee required)

### Oven Roasted Turkey

Fresh Baked Rolls, Citrus-Dried Fruit  
Chutney Roasted Garlic and Peppercorn Aioli

(Serves 50)

**\$200.00**

### House-Smoked Beef Brisket

Fresh Baked Cheddar Biscuits and Shiner  
Bock Barbeque Sauce

(Serves 30)

**\$160.00**



### Mesquite Smoked Tenderloin of Beef

Fresh Baked Rolls, Port Reduction

Horseradish Cream and Creole Mustard

(Serves 25)

**\$325.00**

### Bourbon Glazed Honey Baked Ham

Fresh Baked Rolls and Spicy Mustard

(Serves 50)

**\$215.00**

### Prime Rib

Fresh Baked Rolls

Herb Crusted Prime Rib

Horseradish Cream Au Jus

(Serves 30)

**\$275.00**

### Garlic Crusted Top Round of Beef

Fresh Baked Rolls, Dijon Mustard

Traditional Horseradish Sauce

(Serves 100)

**\$450.00**

### Carolina Dry Rubbed Tenderloin of Pork

Fresh Baked Rolls

Chunky Pineapple Salsa

Dried Fruit Chutney

(Serves 40)

**\$235.00**

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## Action Stations

(Minimum of 20 guests and \$75 chef attendant fee required)

### Pasta Station

Bowtie, Penne Pasta and Rigatoni  
Julienne of Seasonal Vegetables, Fresh  
Chopped Garlic  
Cherry Tomatoes, Fresh Basil, Spinach  
and Mushrooms  
Grilled Chicken, Baby Shrimp, Prosciutto  
Pesto, Garlic Alfredo and Classic Marinara

**\$13.00 per person**

### Martini Mashed Potato Bar

Garlic Mashed Potato & Sweet Mashed  
Potatoes  
Feta Cheese, Crumbled Bacon, Broccoli  
Florets, Sliced Fresh Chives, Sour Cream  
Diced Roma Tomatoes, Shredded  
Cheddar Cheese, Brown Sugar  
Roasted Garlic, Mushroom Pesto, Grilled  
Chicken, Diced Smoked Ham  
Whipped Butter

**\$10.00 per person**

### Gourmet Mac & Cheese Station

(Please select two (2) options below to be  
prepared to order for your guests) Lob-  
ster, Sweet Pea Butter, Surfing Goat Dairy  
Goat Cheese  
Braised Short Ribs, Wild Mushrooms,  
Point Reyes Blue  
Duck Confetti, Chives, Sweet Potato,  
Corn, Aged White Cheddar  
Kalua Pork, Caramelized Onions, Cheddar  
BBQ Chicken, White Corn, Smoked Gouda

**\$15.00 per person**

### Grits Station

Creamy Buttered Grits  
Sautéed Shrimp, Crawfish Sauce or Sau-  
sage Creole  
Shredded Cheese, Bacon Bits & Chives

**\$13.00 per person**

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## **Action Stations Cont'd**

**(Minimum of 20 guests and \$75 chef attendant fee required)**

### **Fajitas Station**

Grilled Beef and Chicken Fajitas with Sautéed Onions and Peppers,  
Guacamole, Sour Cream, Cheddar Cheese and House-Made Salsa

Served on Flour Tortilla

**\$12.00 per person**

### **Slider Station**

Mini Angus Burgers, Turkey Patties, Cheese,  
Shaved Lettuce, Tomato, Onion, Pickles,  
Smoked Pepper Ketchup, Mayo, and Course Ground Mustard

**\$10.00 per person**

### **Grilled Cheese Station**

Cheddar Cheese, American Cheese, Monterey Jack and Swiss Cheese  
Sun-Dried Tomatoes, Roma Tomatoes, Spinach, Horseradish  
Portobello Mushrooms, Crab Meat, Bacon and Ham

**\$12.00 per person**

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## Dessert Presentations

(Serves 100 people)

### Viennese Presentation

French Pastries

Petit Fours and Canapés

Chocolate Dipped Strawberries

Chocolate Truffles

**\$175.00**

### Tropical Fruit Display Presentation

Succulent Display of Sliced Fresh Fruits

Mixed Berries

Chocolate Covered Strawberries

Fruit Yogurt Dipping Sauce

**\$150.00**

### Death by Chocolate Presentation

Grand Marnier Infused Chocolate Truffles

Hazelnut Crunch Chocolate Mousse

Chocolate Pecan Tarts

**\$200.00**

### Rich Chocolate Dipping Fountain

Succulent Display of Sliced Fresh Fruits

Mixed Berries

Strawberries

Mini Pound Cake Squares

Chocolate Dipping Sauce

**\$250.00**

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## Reception Presentations

### International Cheese Board Presentation

Imported and Domestic Cheeses garnished  
Fresh Grapes and Berries  
Baguettes and Gourmet Crackers  
**\$5.00 per person**

### Grilled and Fresh Vegetable Presentation

Marinated Mushrooms, Roasted Bell Peppers, Grilled Bermuda Onions  
Grilled Yellow Squash and Zucchini  
Balsamic Drizzle and Pepper Crusted Texas Goat Cheese  
Crisp Baby Carrots, Broccoli, Cauliflower, Grape Tomatoes and Cucumbers  
Buttermilk Ranch and Chipotle Onion Dip  
**\$8.00 per person**

### Antipasto Presentation

Cured Italian Meats, Assorted Stuffed Olives, Grilled Artichoke Hearts  
Pepperoncini's, Marinated Grilled Vegetables, Roasted Peppers  
Smoked Provolone and Fresh Mozzarella  
Sliced Baguettes and Specialty Crackers  
**\$10.00 per person**

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## Brunch Buffet

(Minimum of 25 guests & \$75 chef attendant fee required)

Assorted Fruit Juices, Sliced Seasonal Fresh Fruit and Berries with Freshly Baked Croissants, Danish, Muffins Biscuits and Bagels

Served with Sweet Butter, Preserves and Flavored Cream Cheeses



## Choice of Two Salads

\*Additional Salads Available\*

### City View Salad

Romaine Lettuce topped with Cucumbers  
Tomatoes, Mushrooms, Red Onions  
Bacon Bits, Crumbled Blue Cheese and  
Tangerine Segments,  
Served with Celery Seed Vinaigrette



### Traditional Caesar Salad

Tossed in Homemade Creamy Caesar Dressing  
Served with Parmesan Cheese and  
Homemade Croutons  
Marinated Mushrooms, Artichoke Hearts,  
Hearts of Palm and Asparagus  
Served with Balsamic Vinaigrette  
Vine Ripened Red and Yellow Beefsteak Tomatoes,  
Bermuda Sweet Onions,  
Smoked fresh Mozzarella and Basil Pesto



### Southwest Salad

Romaine Lettuce, Roasted Corn, Black Beans  
Red Peppers  
Crispy Corn Tortilla Chips, Pepper Jack Cheese  
Served with Chipotle dressing

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## Brunch Buffet Cont'd

### Choice of One Station

\*Additional stations available\*

### Crepe Station

Sweet & Savory Crepes made to Order with choice

Ingredients to Include:

Strawberries, Blueberries, Bananas, Peaches Mascarpone Cheese, Nutella, Apricot Glaze Pecans, Sausage, Ham, Spinach, Onions Peppers, & Mornay Sauce



### French Toast Station

Powdered Sugar, Blueberries, Strawberries Bananas, Butter, & Maple Syrup

### South of the Border Station

Assorted Conchas

Breakfast Tacos filled with Eggs, Bacon Sausage, or Potatoes and Cheese served with Homemade Salsa, Eggs Migas, Chorizo, Poblano Potatoes & Charro Beans



### Omelets

Prepared to order with the following toppings

Cheese, Ham, Bacon Mushrooms, Onions Tomatoes & Peppers and Breakfast Potatoes

### Pancakes

Buttermilk pancakes served with Maple Syrup Blueberry and Strawberry Compote and Toasted Pecans, Bacon and Sausage Patties

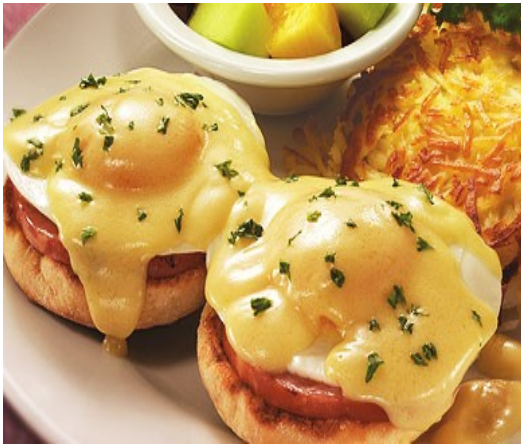


### Steak & Eggs

Grilled N.Y. Strip Steak

Eggs cooked to order, Hash Browns Homemade Biscuits, & Cream Gravy

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## Brunch Buffet Cont'd

Choice of One Entrée

\*Additional entrées available\*

### Classic Eggs Benedict

Poached Eggs and Canadian Bacon served on an English Muffin, topped with Hollandaise Sauce  
Served with Breakfast Potatoes and Sliced Fresh Fruit



### Cajun Eggs Benedict

Poached Eggs served on a Homemade Biscuits topped with Crawfish and Cajun Cream Sauce  
Served with Breakfast Potatoes and Sliced Fresh Fruit



### Tuscan Chicken

Chicken Breast, topped with Artichoke Heart Sundried Tomato, Capers and Garlic Lemon Sauce  
Served with Roasted Garlic and Mascarpone Mashed Potatoes



### Pollo Florentine

Breast of Chicken stuffed with Spinach, Red Onions, Mushrooms, Garlic and Feta Cheese topped with Chardonnay Cream Sauce  
Served with Mushroom Risotto

### Chicken Cordon Bleu

Breaded Chicken Breast Stuffed with Ham & Swiss Cheese topped with Mushroom Cream Sauce  
Served with Parmesan Risotto

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## **Brunch Buffet Cont'd**

**Choice of One Carving Station**

\*Additional entrées available\*

### **Roma Chicken**

Stuffed Chicken Breast with Italian Sausage, Red & Green Bell Peppers, Onions, & Asiago Cheese topped with Sun Dried Tomato Cream Sauce  
Served with Herbed CousCous

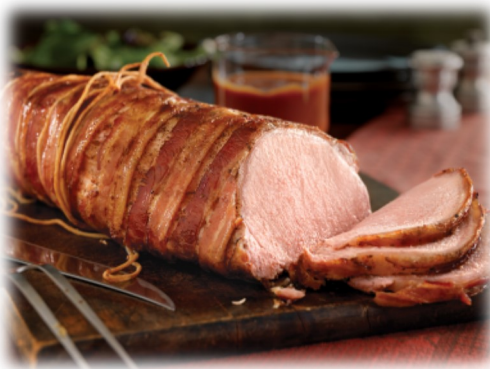


### **Maple Glazed Pork Tenderloin**

Juicy Pork Tenderloin with Bacon, Pecans, and Maple Glaze  
Served with Rice Pilaf

### **Apple Stuffed Pork Tenderloin**

Pork Tenderloin stuffed with Corn Bread Stuffing, Apples, & Onions  
Served with Raspberry Chipotle Sauce  
Rosemary Roasted Potatoes



### **Roasted N.Y. Strip Loin**

Served with Peppercorn Brandy Sauce  
Scalloped Potatoes  
**\$60.00 per person**



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## Hosted Bar

Call Brands	\$8.00
Premium Brands	\$9.00
Imported Beer	\$6.00
Domestic Beer	\$5.00
House Wine	\$5.00
Bottled Water	\$3.00
Soft Drinks	\$3.00
Fruit Juice	\$4.00

## Cash Bar

Call Brands	\$8.00
Premium Brands	\$10.00
Imported Beer	\$7.00
Domestic Beer	\$6.00
House Wine	\$6.00
Bottled Water	\$3.50
Soft Drinks	\$3.50
Fruit Juice	\$4.50

## Bartender Fees

\$100.00 per Bartender up to 4 hours - \$25.00 Each Add'l Hour

*(Waived with a minimum revenue of \$500.00 per bar / max of 2)*

*1 Bartender Required Per 100ppl*

## Cashier Fees

\$75.00 per Cashier up to 4 hours - \$25.00 Each Add'l Hour

*(Cashier required on cash bars only)*

*1 Cashier Required Per 100ppl*

\$25.00 per hour per Bartender/Cashier for each additional hour past 4 hours

House Liquor	Call Brands	Premium Brands
MC Cormic	Absolute	Grey Goose
Cron Czar	Smirnoff	Belveder
Seagram 7	Jack Daniels	Makers Mark
Canadian club	Jim Beam	John Jameson
Moraga	Bacardi	Malibu
Manik Gold 800	Jose Cuervo Gold	Patron Silver
Clan McGregor	J & B	MacAllen 12

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## Bar & Cocktail Selections Cont'd

### Cordial Cart

Amaretto di Soronno	B and B
Kahlua	Bailey's Irish Cream
Frangelico	Drambuie
Grand Marnier	Maker's Mark

\$8.00 each

### Hosted Bar Packages

#### *Call Brands and Beer and Wine Only*

One Hour	\$21.00/person
Two Hours	\$34.00/ person
Three Hours	\$42.00/person
Four Hours	\$50.00/person
Additional Hour	\$8.00/person

#### *Premium Brands*

One Hour	\$24.00/person
Two Hours	\$37.00/ person
Three Hours	\$45.00/person
Four Hours	\$53.00/person
Additional Hour	\$10.00/person

### Wine By The Bottle

House Wine Red, White & Blush	\$32.00/bottle
Kendall Jackson by Bottle	\$40.00/bottle
House Brut Champagne	\$40.00/bottle

*Additional wines can be priced upon request*

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## Bar & Cocktail Selections Cont'd

### Kegs Of Beer

Domestic Keg	\$500.00/Keg
Imported Keg	\$600.00/Keg

### SPECIALTY MARTINI BAR

Dirty, Apple, Cosmopolitan, or Chocolate  
(Premium Vodka)      \$10/drink



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