



Delicately Grand
BEACH RESORT

GRAND BANQUETS

Business Meets Pleasure on the Beach



CONTINENTAL BREAKFAST

Traditional Continental / 24 per person

Freshly Squeezed Florida Orange & Cranberry Juices
House Baked Fruit & Cheese Pastries, Croissants, & Gourmet Muffins
Sweet Butter, Fruit Preserves & Marmalade
Freshly Brewed Regular & Decaffeinated Coffee
Selection of Green & Herbal Teas

Healthy Continental / 27 per person

Freshly Squeezed Florida Orange & Cranberry Juices
Variety of Brick Oven Baked Bagels with Assorted Cream Cheeses
Seasonal Sliced Fresh Fruit
Sweet Butter, Fruit Preserves & Marmalade
Granola Bars & Assorted Low Fat Yogurts
Freshly Brewed Regular & Decaffeinated Coffee
Selection of Green & Herbal Teas

Executive Continental / 29 per person

Freshly Squeezed Florida Orange & Cranberry Juices
House Baked Fruit & Cheese Pastries, Croissants, & Gourmet Muffins
Seasonal Sliced Fresh Fruit
Variety of Brick Oven Baked Bagels with Assorted Cream Cheeses
Sweet Butter, Fruit Preserves & Marmalade
Freshly Brewed Regular & Decaffeinated Coffee
Selection of Green & Herbal Teas



PLATED BREAKFAST

All breakfast include freshly baked pastries with butter and fruit preserves, fresh Florida Orange juice, fresh brewed regular/decaffeinated coffee and a selection of green and herbal tea.

Grand Breakfast / 33 per person

Farm Fresh Scrambled Eggs

Crispy Applewood-Smoked Bacon or Country Sausage Links

Roasted Breakfast Potatoes

French Toast Breakfast / 34 per person

Thick Slices of French Toast

Powdered Sugar

Maple Syrup

Choice of Applewood-Smoked Bacon or Country Sausage Links

Pelican Breakfast / 34 per person

Farm Fresh Scrambled Eggs & Cheese
in a warm flour tortilla

Skewer of Assorted Fresh Fruits & Berries

Oceanfront Breakfast / 36 per person

Thinly-Sliced Smoked Salmon
served with ripe red tomatoes, capers and
sliced bermuda onion

Fresh Assorted Bagels & Cream Cheeses



BREAKFAST BUFFET

(Serve minimum 20 people)

All breakfast include freshly baked pastries with butter and fruit preserves, fresh Florida Orange juice, fresh brewed regular/decaffeinated coffee and a selection of green and herbal tea.

Beach Breakfast Buffet / 38 per person

Freshly Squeezed Florida Orange & Cranberry Juices
House Baked Fruit & Cheese Pastries, Croissants, & Gourmet Muffins
Seasonal Sliced Fresh Fruit
Farm Fresh Scrambled Eggs with Cheddar Cheese & Chives
Hickory Smoked Bacon & Grilled Link Sausage
Breakfast Potatoes
Sweet Butter, Fruit Preserves & Marmalade

Oceanfront Grande Breakfast Buffet / 42 per person

Freshly Squeezed Florida Orange & Cranberry Juices
House Baked Fruit & Cheese Pastries, Croissants, Gourmet Muffins
Seasonal Sliced Fresh Fruit
Farm Fresh Scrambled Eggs with Cheddar Cheese & Chives
Hickory Smoked Bacon & Grilled Link Sausage
Belgian Waffles with Warm Maple Syrup
Mediterranean Vegetable Frittatas
Breakfast Potatoes
Sweet Butter, Fruit Preserves & Marmalade

Omelet Station / 12 per person

(chef attendant required at \$150 per chef)

Compliment Any Buffet with Cooked to Order Omelets with Assorted Fillings

For less than 20 people a \$10 surcharge per person will apply.



BREAKS

(Minimum 10 people)

Breaks include Assorted Soft Drinks and Bottled Water
Freshly Brewed Regular/Decaffeinated Coffee and Herbal Teas

Energizer Break / 16 per person

Assorted Protein Bars & Tropical Fruit Kabobs

Delight Break / 16 per person

Fresh Kettle Chips

crumbled blue cheese, scallions and tomato chili
drizzle served warm

Warm Pretzels with Spicy Mustard

Sweet Break / 16 per person

Assortment of Fresh Baked Cookies

chocolate chip, oatmeal raisin, macadamia nut and
peanut butter brownies

Afternoon Break / 18 per person

Assorted Mixed Nuts, Dried Fruits, Candied Pecans
Freshly Popped Popcorn

Pelican Fiesta Break

/ 18 per person

Stone Ground Corn Tortilla Chips

Salsa Bar

salsa verde, pico de gallo, vegetarian chili,
guacamole and sour cream

Freshly Made Churros

Grand Break / 20 per person

Baked Pita Chips, Eggplant Caponata,
House Smoked Fish Dip

Smoked Paprika & Citrus Hummus, Medley of
Marinated Olives, Pepperoncini & Cherry Peppers



HOT PLATED LUNCH

Hot plated lunches include Chef's selection of Starch and Vegetable, oven fresh rolls, butter, freshly brewed regular/decaffeinated coffee and iced tea.

Salads

(select one)

Fresh Field Greens

tomato, sliced cucumber, carrots with balsamic vinaigrette or ranch dressing

Classic Caesar Salad

toasted croutons, freshly shaved parmesan cheese with an aioli dressing

Entrees

(select one)

Citrus Honey Chicken Breast / 35 per person

Macadamia & Coconut Crusted Chicken / 38 per person

Grilled Atlantic Salmon / 42 per person

Island Skirt Steak / 40 per person

Dessert

(Select one)

Key Lime Pie

Mango Pie

Carrot Cake

Red Velvet Cake

Flourless Chocolate Cake



CHILLED PLATED LUNCH

Chilled plated lunches include dessert, oven fresh rolls, butter, freshly brewed regular/decaffeinated coffee and iced tea.

Blackened Chicken Cesar Salad / 30 per person

aioli dressing, parmigiano-reggiano cheese, garlic croutons

Asian Chicken Salad / 30 per person

grilled chicken breast with sesame noodles, cucumbers, shitake mushrooms and chinatown vinaigrette

Deli Plate / 34 per person

sliced roast beef, smoked turkey breast, ham or jamon cerrano, swiss and cheddar cheeses, coleslaw/pasta salad/potato salad, assorted breads

Poached Salmon Salad / 36 per person

citrus and wine marinated atlantic salmon served over arugula and frisée, julienne tomatoes with myer lemon aioli

Vegetarian Wrap / 28 per person

grilled vegetables and roasted garlic hummus in a spinach wrap

Dessert

(Select one)

Key Lime Pie

Mango Pie

Carrot Cake

Red Velvet Cake

Flourless Chocolate Cake



BOXED LUNCH

\$36 per person

Boxed lunches include your choice of sandwich, two accompaniments, and one dessert.

Selection of Sandwiches

(Select two)

Deli Style Hoagie

ham, roast beef, turkey, swiss cheese, lettuce, tomato, onions

Croissant Sandwich

smoked turkey, asparagus, gouda and alfalfa sprouts

Blackened Chicken

rustic sour dough, greek garlic pesto, brie cheese

Accompaniments

(Select two)

House Made Tropical Chips

Pretzels

Tortilla Chips

Potato Salad

Coleslaw

Pasta Salad

Desserts

(Select one)

Whole Fruit

Granola Bar

Candy Bar

Chocolate Chip Cookie

Oatmeal Cookie



LUNCH BUFFET

(20 person minimum)

Buffet's Include Freshly Brewed Coffee, Both Regular and Decaffeinated,
Hot and Iced Tea are offered with All Buffet Selections

Pelican Pete's Deli Buffet / 46 per person

Garden Greens

balsamic vinaigrette and ranch dressing

Coleslaw

Red Bliss Potato Salad

Assorted Deli Sandwiches

(Choice of three sandwiches)

smoked turkey, ham, roast beef, albacore tuna salad

Cheddar, Swiss & Provolone Cheeses

Assortment of Baked Breads

Display of Assorted Fresh Toppings & Condiments

Florida Key Lime Pie & Mango Pie

Latin Lunch / 52 per person

Garden Greens

balsamic vinaigrette and ranch dressing

Mojo Marinated Pork

Arroz con Pollo

Black Beans & Rice

Plantains & Tropical Fruit Salsa

Rice Pudding & Tres Leches Cake

Asian Buffet / 54 per person

Asian Coleslaw, Carrot, Dikon Radish, Green Onions,

Snow Peas, Peanut with Soy Dressing

Vegetarian Spring Rolls with Plum Sauce

Stir Fried Chicken, Sticky Coconut Rice

Szechwan Beef, Bok Choy

Shrimp Pad Thai, Grilled Scallions

Crispy Shrimp Rolls with Sweet Chili Sauce

Lychee Sorbet

Fortune Cookies

Italian Lunch / 52 per person

Caesar Salad

Antipasto Salad

Penne Pasta with Marinara Sauce

Chicken Parmesan

Italian Sausage & Meatballs

Garlic Bread Sticks

Tiramisu & Panna Cotta

For less than 20 people a \$10 surcharge per person will apply

All pricing subject to a 24% taxable service charge and Florida sales tax. All pricing is subject to change.



Mexican Fiesta / 56 per person

Roasted Corn & Black Bean Salad
Grilled Skirt Steak with Peppers
Marinated Chicken Breast with Sweet Onions
Mini Cheese Quesadillas
Warm Flour Tortillas
Santa Fe Yellow Rice
Tortilla Chips with Salsa Verde
Freshly Shredded Lettuce, Onions, Tomatoes,
Cheese & Sour Cream
Pico de Gallo Salsa & Spicy Guacamole Dip
Churros with Chocolate Sauce
Dulce de Leche Cake

Greek Buffet / 45 per person

Hummus, Marinated Olives, Tzatziki
Grilled Flat Breads
Classic Mediterranean Salad with Feta, Olives and
Tomatoes
Spanakopita
Fresh Oregano Marinated Chicken Gyros
Roasted Potatoes with Fresh Lemon, Tomatoes and
Onion
Pistachio and Walnut Baklava
Greek Yogurt, Honey and Walnuts

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PLATED DINNER

Prices include appetizer, salad, entrée, and dessert.
All served with warm dinner rolls and butter Freshly Brewed Coffee,
both Regular and Decaffeinated, Hot and Iced Tea

Appetizers

(Please select one from the following)

Seared Ahi Tuna over a Bed of Asian Marinated Vegetable Salad
a soy sesame ginger sauce and seaweed kettle

A Trio of Coconut Crusted Shrimp
sweet chili spiced sauce served on a bed of caribbean vegetable slaw

Crab Cakes Zested
red pepper coulis, tri- mustard sauce and arugula

Fresh Mozzarella & Vine Ripened Tomato with Select Basil
served with balsamic vinaigrette

Berkshire Pork Carnita Empanadas with Mole

Salads

(Please select one from the following)

Crisp Green Salad
romaine lettuce, vine ripened tomato, gorgonzola cheese, onions,
bell peppers and fresh chopped bacon served with classic
ranch and balsamic vinaigrette dressings

Classic Caesar Salad
hearts of romaine tossed in a classical caesar dressing
served with parmesan cheese and garlic croutons

Baby Mixed Greens Salad
radicchio, endive, carrots and fresh citrus sections
with mangos and jicama drizzled with a key lime vinaigrette

Entrées

All Entrées are served with Chef's Starch & Vegetable Creation
(Select up to three entrees)

Eggplant Roulade with Arugula, Roasted Red Pepper, Charred Asparagus and Goat Cheese
54 per person

Wild Mushroom Truffle Stuffed Chicken Breast with Leeks
65 per person



Chicken Portofino Sautéed with Portobello Mushrooms, Eggplant,
Prosciutto Ham and Tomatoes, Finished with a Herb Demi-Glace
65 per person

Pork Tenderloin Medallions with Caramelized Onion and a Sherry Reduction
65 per person

Pistachio Encrusted Mahi Mahi, Drizzled with a Vanilla Bean Sauce
70 per person

Grilled Atlantic Salmon, Melted Leeks, Meyer Lemon and Capers
70 per person

Broiled Swordfish & Braised Swiss Charred with Meyer Lemon Butter
70 per person

Herb Flatiron Steak with Guava Tamarind Glaze
72 per person

Braised Short Ribs with Natural Au Jus
72 per person

12 oz. Hand Carved Rib Eye Premium Select Beef
Brushed with Cilantro Lime Butter
77 per person

Filet Mignon Layered With A Boursin Cheese-Stuffed Portobello, Drizzled
with an Herbed Demi-Glace
77 per person

Grilled Veal Chop with Charred Onion Chimolito (Chard Salsa Relish)
82 per person

Jumbo 9 Oz. Broiled Rock Lobster Tail Stuffed with Crab Served with Drawn Butter
92 per person

Combination of Grilled 6 oz. Petite Filet Mignon & 5 oz. Broiled Rock Lobster Tail
95 per person

Desserts

(Select one)

Key Lime Pie

Apple Pie

Chocolate Layer Cake

Tiramisu

Carrot Cake

Red Velvet Cake

New York Style Cheesecake

Mango Cheesecake

For table side order, a \$20 per person surcharge will apply.



BUFFET DINNER SELECTIONS

(minimum 20 people)

Freshly brewed coffee, both regular and decaffeinated, hot and iced tea are offered with all buffet selections.

Floribbean Buffet / 89 per person

Baby Mixed Greens with Mango Pineapple Vinaigrette

Cilantro Lime Coleslaw

Creamy Trio Potato Salad

Sweet & Crispy Plantain Chips with a Mango Papaya Salsa

Baskets of Fresh Coconut Muffins with Sweet Cream Honey Butter

SERVED IN FINE SILVER CHAFING DISHES

Sweet Plantains

Seasoned Island Rice with Black Beans

Island Skirt Steak garnished with Onion Mojo

Citrus & Herb Marinated Chicken Breast Served with Mango Tomatillo Relish

Pistachio Crusted Mahi Mahi Drizzled with a Vanilla Bean Butter Sauce

Key Largo Blend of Fresh Vegetables in a Savory Butter

Mini Crème Brulee and Mini Key Lime Pie Verrines



Oceanfront Buffet / 99 per person

Baby Mixed Garden Greens

vine ripened tomatoes, cucumbers, carrots and homemade croutons served with balsamic vinaigrette dressing

Sherry Marinated Baby Mushroom Salad with Arugula & Roasted Peppers

Marinated Mozzarella Salad of Teardrop Tomatoes & Petite Mozzarella

basil vinaigrette accompanied with crisp garlic and herb crostini

SERVED IN FINE SILVER CHAFING DISHES

Chicken Portofino

grilled eggplant, portobello mushrooms and prosciutto ham

Grilled Atlantic Salmon

melted leeks, meyer lemon and capers

Herbed Flatiron Steak with Guava Tamarind Glaze

White & Wild Rice Pilaf

Roasted Red Bliss Potatoes with Garlic & Fine Herbs

Fresh Steamed Asparagus Spears with Savory Hollandaise Sauce

Bakery Fresh Breads & Sweet Cream Butter

Mini Tres Leches and Mini Chocolate Mousse duo



Paradise Buffet / 108 per person

Salad Bar

mixed baby greens salad, carrots, cucumbers, cheeses, croutons, crispy bacon, cherry tomatoes, garbanzo beans, diced eggs, radishes, select imported olives, balsamic vinaigrette and ranch dressing

Marinated Cucumbers & Tomato Salad

Creamy Tropical Fruit Salad with Coconut

Chilled Poached Shrimp with Spicy Cocktail Sauce

Crab Cakes with Piquillo Aioli

Mini Tres Leches and Mini Chocolate Mousse Duo

SERVED IN FINE SILVER CHAFING DISHES

Pistachio Crusted Mahi Mahi Fillets with a Sweet Vanilla Bean Butter

Hand-Carved New York Strip Steak with Forest Mushrooms

Wild Mushroom Truffle Stuffed Chicken Breast with Leeks

Twice Baked Red Bliss Potatoes

Steamed Saffron Rice Pilaf

Grilled Asparagus Spears with Artichoke Salsa

Bakery Fresh Rolls & Sweet Cream Butter

Mini Crème Brulee, Mini Key Lime Pie Verrines,
Mini Tres Leches and Mini Chocolate Mousse Duo



MEETING PACKAGES

Pelican Beach Meeting Package / 49.95 per person

MORNING STARTER

Chilled Orange & Grapefruit Juices

Assortment of Pastries & Muffins

Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas

MID-MORNING

Freshly Brewed Coffee, Decaffeinated Coffee & Hot Herbal Teas

Assorted Soft Drinks & Bottled Waters

AFTERNOON DELIGHT / 46 PER PERSON

Assortment of Fresh Baked Cookies

Assorted Soft Drinks & Bottled Waters

Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas

ALL DAY BEVERAGE PACKAGE / 25 PER PERSON

(served from 8am-5pm)

Freshly Brewed Regular Coffee, Decaffeinated Coffee and Herbal Teas

Assorted Soft Drinks, Organic Bottled Iced Teas and Bottled Waters



REFRESHMENT SELECTIONS

Assorted Snacks

- Assorted Danish / 36 per dozen
- Assorted Muffins / 36 per dozen
- Breakfast Breads / 36 per dozen
- Assorted Bagels with
assorted cream cheese / 42 per dozen
- Sliced Seasonal Fruit / 10 per person
- Assorted Homemade Brownies / 42 per dozen
- Assorted Homemade cookies / 42 per dozen
- Assorted Protein and Granola Bars / 4 per item
- Assorted individual yogurts / 4 per item
- Assorted Ice Cream Bars / 5 per item
- Individual bags of mixed nuts / 4 per item
- Assorted Individual bags of potato chips / 4 per item
- Individual bags of pretzels / 4 per item
- Assorted Candy Bars / 3 per item
- Chocolate Covered Strawberries / 52 per dozen

Beverages

- Freshly Brewed Regular and
Decaffeinated Coffee / 65 per gallon
- Selection of Hot Teas / 60 per gallon
- Orange, Grapefruit,
Cranberry Juices / 25 per half gallon
- Individual cans of V-8 / 6 per item
- Assorted Soft Drinks / 5 per item
- Bottled Water / 5 per item
- Sparkling Water / 5 per item
- Assorted Bottled Honest Tea / 5 per item
- Iced Tea / 25 per half gallon
- Lemonade 25 per half gallon
- Assorted Energy Drinks / 7 per item
- Starbucks Flavored Cappuccinos / 7 per item



BUTLER PASSED HORS D'OEUVRES

Please select from the following chilled and hot selections.
Minimum order of 50 pieces each required.

Chilled

Smoked Tenderloin Bruschetta / 200
herb cheese

Wild Rice Cakes / 200
goat cheese and granny smith apples

Summer Rolls / 200
crisp asian vegetables and sweet thai chili sauce

Beef Carpaccio / 250
boursin cheese on a croustini with local tomato jam

Thai Chicken Salad in Sesame Cone / 250
micro greens

Smoked Salmon Canapés on Pumpernickel / 250
meyer lemon aioli & caper

Sushi Display

An Assortment of Surf and Turf Rolls, Spicy Tuna Rolls, California Rolls, Veggie Rolls, and Seared Salmon Rolls
Served with Ginger, Wasabi and Soy Sauce
\$400 per 100 pieces

Shrimp Display

Jumbo Shrimp Served on Ice with Cocktail Sauce
\$400 per 100 pieces

Seafood Display

Jumbo Shrimp, Clams, and Oysters on the Half Shell, Baby Lobster Served on Ice with Cocktail Sauce and Horseradish
\$500 per 100 pieces With Ice Carving - \$400 and up

Hot

Spanakopita Grecian Triangles / 200

Smoked Chicken Quesadilla / 200

Conch Fritters / 200
a calypso sauce

Coconut Crusted Shrimp / 200
thai chili sauce

Crisp Vegetable Roll / 200
shriracha ponzu

Sugarcane Skewered Chicken / 200
guava tamarind glaze

Corn Arepas with Mango BBQ Pork / 200

Mixed Grilled Vegetable Skewers / 200

Seafood Stuffed Mushroom Caps / 250

Bacon Wrapped Scallops / 250

Miniature Crab Cakes / 250
chipotle aioli

Churrasco Skewers with Truffle Chimichurri / 250



RECEPTIONS

(10 people minimum)

Any of the following items may be added.

Display Selections

Fresh Fruits Display / 10 Per Person

a tropical display of sliced fresh seasonal fruits and berries

Vegetable Crudit  Display- / 15 Per Person

crisp seasonal vegetables served chilled with choice of blue cheese or ranch dressings or citrus hummus

Baked Brie Display / 15 Per Person

imported brie wrapped in puff pastry and baked to a golden brown, served with sliced fresh fruits and sliced baguettes

Ceviche Display / 15 Per Person

marinated white fish, fresh lime, red onion, cilantro, habanero and avocado

Fruit & Cheese Display / 17 Per Person

imported and domestic cheeses, assorted breads, crackers, fresh sliced seasonal fruit

Antipasto Display / 18 Per Person

bountiful array of italian meats and cheeses, olives, pepperoncinis, artichokes and crusty italian bread

For less than 20 people a \$10 surcharge per person will apply.

All pricing subject to a 24% taxable service charge and Florida sales tax. All pricing is subject to change.



STATION SELECTIONS

Mashed Potato Martini Bar

Whipped Yukon Gold Potatoes and Sweet Potatoes Garnished with Your Choice of: Crispy Pancetta, Chives, Toasted Garlic, Shredded Monterey Jack & Cheddar Cheeses, Sour Cream, Whipped Butter Cream, Cinnamon and Sugar

Served in Martini Glasses
12 per person

Salad Station

Mixed Garden Greens, Gorgonzola Cheese, Raisins, Candied Walnuts, Key Lime Vinaigrette, Home Made Focaccia Croutons, Fresh French Bread Tomato and Mozzarella Salad, Penne Pasta Salad

Add Chicken.....5 per person
14 per person

Pasta Station

(Chef attended)

Cheese Agnolotti with Marinara Sauce, Farfella Pasta with Alfredo Sauce

Served with Chicken and Assorted Vegetables, Fresh Grated Parmesan Cheese and Italian Bread Sticks

Add Shrimp.....\$8.00 per person
16 per person

Latin Station

Churrasco, Arepas, Yucca and Onion Mojo,
Beef Empanadas and Avocado Aji
22 per person

Asian Express Station

Chicken and Beef Teriyaki Stir Fry with Asian Vegetables and Fried Rice
Served with Spring Rolls and Asian Sauces
24 per person



Sliders Station

Mini Burger Sliders with Cheese, Onion, Pickles and Chipotle Mayonnaise

Mini Cuban Sandwiches

Seared Ahi Tuna Slider with Sesame Crostini and Napa Slaw

Accompanied with Homemade Sweet Potato Fries

25 per person

Paella Station

*(Chef attended)

Saffron Rice with Chorizo Sausage, Chicken, Mussels, Shrimp and Clams

25 per person

Viennese Table

Indulgences such as Profiteroles, Éclairs, Cannoli's, Tortes, Pies, Fruit Tarts and Chocolate-Dipped Strawberries Served with Specialty Coffees, Whipped Cream, Shaved Chocolate and Cinnamon

16 per person

Specialty Coffee Station

Specialty Coffee with an Array of Additions such as Nutmeg, Cinnamon, Shaved Chocolate, Whipped Cream, Hazelnut, Amaretto, White Chocolate, Mocha and Vanilla

12 per person

Carving Stations

*(Chef attended)

Requires a minimum of 15 people and includes assorted miniature rolls and condiments

(Choice of one)

Honey Baked Virginia Ham / 14 per person

Herb Roasted Turkey / 16 per person

Beef Tenderloin / 24 per person

Prime Rib / 22 per person (25 or more people)

*Chef Attended Stations \$150+ per Chef



BEVERAGE SELECTIONS

Hosted Bar

PREMIUM BRANDS

Kettle One, Nolet Gin, Captain Morgan and Malibu Rums,
Johnny Walker Black Scotch, Crown Royal Whiskey,
Jack Daniel's Bourbon, Cuervo 1800 Platinum Tequila, Peach Schnapps,
Midori Melon Liquor, Amaretto di Saronno, Kahlua, Bailey's Irish Cream.

Yuengling, Bud Light, Heineken, and Corona Beers.

Selection of Premium California Wines
Chalone Varietal Wines, Chardonnay, Cabernet, Pinot Noir,
Stellina De Notte Pinot Grigio, Chandon Champagne

Assorted Soft drinks, Bottled Waters and Natural Juices.

One Hour / 35 per person

Two Hours / 45 per person

Three Hours / 55 per person

Four Hours / 65 per person

Each Additional Hour / 9 per person

Hosted Bar

NAME BRANDS

Svedka Vodka, Gordon's Gin, Myer's Platinum Rum, J&B Scotch,
Canadian Club Whiskey, Jim Beam Bourbon, Sauza Gold Tequila.

Yuengling, Bud Light, Heineken, and Corona Beers.

Selection of California Wines,
Houge Chardonnay, Cabernet and Merlot, Kenwood Champagne

Assorted Soft Drinks, Bottled Waters and Natural Juices.

One Hour / 30 per person

Two Hours / 40 per person

Three Hours / 50 per person

Four Hours / 60 per person

Each Additional Hour / 8 per person



Beer and Wine Bar

Yuengling, Bud Light, Heineken, and Corona Beers.

Selection of California Wines.

Assorted Soft Drinks, Bottled Waters and Natural Juices.

One Hour / 25 per person

Two Hours / 35 per person

Three Hours / 45 per person

Four Hours / 55 per person

Each Additional Hour / 7 per person

Soda & Juice Bar

Assorted Soft Drinks, Bottled Waters and Natural Juices.

One Hour / 15 per person

Two Hours / 20 per person

Three Hours / 25 per person

Four Hours / 30 per person

Each Additional Hour / 5 per person

Hosted Consumption Bar

Premium Brand / 12 each

Name Brand / 10 each

Wine, Champagne / 10 each

Imported Beer / 7 each

Domestic Beer / 6 each

Bottled Water, Soda, Juice / 5 each

Bartender Fee: \$150 per bartender up to 4 Hours
and \$25 each additional hour