

Catering Menu

Hilton Garden Inn Blacksburg

Breakfast

All Includes Regular & Decaffeinated Coffee & Herbal Teas

Simply Continental Buffet | \$7.50

Freshly-Baked Muffins, Breakfast Pastries, Bagels, Cream Cheese, Sweet Butter, Fruit Preserves, Fresh Seasonal Fruit & Orange Juice.

Blacksburg Breakfast Buffet | \$11.95

Fluffy Scrambled Eggs, Crispy Bacon Strips, Grilled Sausage Links, Breakfast Potatoes, Fresh Seasonal Fruit, Oatmeal, Yogurt, Assorted Cereal & Milk, Assorted Breakfast Breads & Pastries, Chilled Orange Juice.

Southern Comfort Buffet | \$12.95

Scrambled Omelet Eggs, Warm Buttermilk Biscuits, Homemade Sausage Gravy, Cheesy Grits, Crispy Bacon Strips, Grilled Sausage Links, Breakfast Potatoes with Peppers and Onions, Fresh Seasonal Fruit, Chilled Orange Juice.



Country Classic Plated | \$8.95

Fluffy Scrambled Eggs, Breakfast Potatoes, Choice of Crispy Bacon Strips or Grilled Sausage Links, Freshly-Baked Buttermilk Biscuits, Sweet Butter and Fruit Preserves.

Tech French Toast Plated | \$8.95

Thick Texas Style Egg-Battered Toast with Syrup, Choice of Crispy Bacon Strips or Grilled Sausage Links.

Classic Eggs Benedict Plated | \$11.95

Two Poached Eggs and Thinly-Sliced Canadian Bacon on Grilled English Muffin; Topped with Hollandaise Sauce and Served with Breakfast Potatoes.

Breakfast Buffet Upgrades 'A La Carte'

Chef Attendant Fee of \$75

Omelet & Egg Station

Our Chef will prepare your favorite style of Eggs or Omelet with fresh ingredients to include Fresh Tomatoes, Onions, Mushrooms, Peppers, Diced Ham, Chopped Bacon and Shredded Cheddar Cheese.

| \$6.00

Waffle Station

Prepare your own favorite style of Malted Waffles with freshly whipped Waffle-Batter and Homemade-Style Syrups to include Regular & Sugar-Free Syrups. Top your waffle with a selection of scrumptious toppings such as whipped cream, chocolate chips and fresh fruit.

| \$6.00

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Breaks

All Includes Regular & Decaffeinated Coffee, Iced Water,
and a Selection of Regular & Herbal Teas.

Coffee Shop Break | \$8.95

Choose Your Own' Option!

Select one (1):

Banana Bread
Coffee Cake
Maple Nut Bread
Cinnamon Rolls
Blueberry Scones
Assorted Muffins or Bagels

Select two (2):

Deluxe Mixed Nuts
Individual Fresh Yogurts
Individual Mango Smoothies
Individually Served Fresh Fruit
Granola Bars
Trail Mix

Movie Matinee Break | \$8.95

Old Fashioned Popcorn Stand or
Individual Bags of Popcorn
Hot Pretzels with Mustard
Assortment of Boxed Theatre Style Candy
Assortment of Whole Fruit



Classic Break | \$8.95

Choose Your Own' Option!

Select one (1):

Freshly Baked Cookies
Chocolate Brownies
Lemon Bars
Hot Pretzels

Select two (2):

Assortment of Chips and
Pretzels
Assorted Finger
Sandwiches
Fresh Seasonal Fruit
Seasonal Vegetable Tray
with Assorted Dips
Assorted Domestic Cheeses

Nostalgic Break | \$8.95

Penny candy jars filled with your
choice of separate snacks

Select five (5):

Trail Mix
Gummies
Jelly Beans
Starbursts
Mini Pretzels
Cheez-its
Malted Milk Balls



*Conferees have the option to fill
their mini bag with treats from
the candy jars.

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Plated Lunch Entrees

All Served with Garden Salad, Warm Bread Rolls with Sweet Butter.
Includes Regular & Decaffeinated Coffee, Iced Water,
and a Selection of Regular & Herbal Teas.

Penne 'Alfredo' or | \$12.95 Marinara'

Penne Pasta tossed in Parmesan 'Alfredo'
Sauce or Sweet Basil Marinara Sauce.
With Sautéed Fresh Vegetables

With Sautéed Vegetables | \$15.95

With Grilled Chicken | \$17.95

With (3) Jumbo Shrimp | \$19.95

Broiled Fillet of Atlantic | \$16.95 Salmon

Served with Wild Rice Pilaf, Seasonal
Vegetables & Dill Lemon 'Beurre Blanc.'

Sautéed Shrimp | \$19.95 'Cajun-Style'

Sautéed Shrimp 'Cajun-Style' with Sliced
Onions, Mushrooms &
Bell Peppers; Served over Wild Rice Pilaf.

Grilled Breast of Chicken | \$17.95 'Pesto'

Grilled Chicken Breast; Topped with
Pesto Cream Sauce and Parmesan
Cheese and Served over a Linguini Nest
with Seasonal Fresh Vegetables.



Grilled 'London Broil' | \$21.95 Steak

Marinated Flank Steak; Grilled and
Thinly Sliced & Served with Oven-
Roasted Potatoes, Seasonal Vegetables
& Mushroom Red-Wine Demi-Glace.

Grilled Boneless | \$18.95 Pork Chop

Center-Cut Pork Chop; Drizzled with
Chipotle Brown-Sugar BBQ Sauce and
Served with
Oven-Roasted Potatoes and Seasonal
Fresh Vegetables.

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Luncheon Salads

All Served with Warm Bread Rolls with Sweet Butter.
Includes Regular & Decaffeinated Coffee, Iced Water,
and a Selection of Regular & Herbal Teas.

Chicken or Salmon Caesar | \$12.95 Salad

Served atop Classic Caesar Salad with Romaine Lettuce, Creamy Caesar Dressing, Garlic Croutons & Grated Parmesan Cheese.



Cobb Salad | \$12.95

Grilled Chicken Breast, Ripe Avocado, Smoked Bacon Chips, Sliced Tomatoes, Chopped Hard-Boiled Eggs, Crumbled Blue Cheese; Tossed with Wild Greens and Served with Your Choice of Creamy Ranch or Balsamic Vinaigrette Dressings.



The Famous Betty-G. | \$9.95

Pecan Chicken Salad; Cottage Cheese, Assortment of Fresh Cut Fruit with a Honey-Yogurt Dipping Sauce; Salad is garnished with Melba Sauce, Drizzled with Honey and Topped with Chopped Pecans.

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Lunch Buffets

Includes Regular & Decaffeinated Coffee, Iced Water, and a Selection of Regular & Herbal Teas. Minimum Guest Count is 15.

New River Deli Buffet | \$13.95

Sliced Roast Beef, Smoked Turkey and Deli Ham. American, Swiss & Provolone Cheeses. Served with Potato Salad, Cole Slaw, and Tuna Salad. Assorted Sandwich Rolls. Condiments include: Lettuce, Tomato, Red Onion, and Crisp Pickle Wedges with Mayonnaise, Horseradish Sour Cream, and Mustard. Assorted Brownies and Cookies.

Green Garden Buffet | \$13.95

Fresh array of a variety of salad greens to include but not limited to cheese, tomatoes, carrots, cucumbers, and croutons served with Pasta Salad and three (3) of the following main dish salads (Chicken Salad, Tuna Salad, and Ham Salad); Served with Warm Rolls and Assorted Freshly Baked Gourmet Cookies, Fudge Brownies, or Lemon Bars.

Soup and Potato Bar | \$13.95

Savory Beef and Bean Chili, Chef's Soup du Jour, Fresh Garden Salad Bar, Warm Rolls with Butter, Create your own Baked Potato Masterpiece with Shredded Cheddar Cheese, Crumbled Bacon, Blue Cheese, Chives, Steamed Broccoli, Sour Cream, Whipped Butter and Ranch Dressing and Assorted Freshly Baked Gourmet Cookies, Fudge Brownies, or Lemon Bars.



Blacksburg Luncheon Buffet | \$15.95

Tossed Salad with Ranch and Italian Vinaigrette Dressings, Warm Rolls with Butter, Medley of Garden Fresh Vegetables, and Oven Roasted New Potatoes.

Choice of Two Buffet Entrees: Meat Lasagna, Vegetable Lasagna, Penne Pasta Primavera, Penne Pesto Primavera, Fried Chicken, Grilled Herbed Breast of Chicken, Champagne Chicken, Grilled Chicken Alfredo, Roasted Chicken, Chicken Picatta, Chicken Marsala, Rosemary Chicken (Bone-In or Boneless), Dijon Roasted Sliced Pork Loin, Sliced London Broil, Beef Pot Roast, Glazed Meatloaf, Tilapia Florentine, Grilled Tilapia with Pesto, or Pecan Crusted Tilapia, Assorted Brownies, Lemon Bars or Cookies.

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Boxed Lunch Selections

We will be Happy to Accommodate Any Request. Also Available as Plated Meals.

Selections include: Bottled Water, Bag of Potato Chips,
One Piece of Whole Fruit and Two Freshly-Baked Cookies

Deli Sandwich | \$12.95

Sliced Turkey, Ham, Salami & Provolone Cheese; Served with Lettuce and Sliced Tomatoes on a Soft Kaiser Roll with Mayonnaise and Mustard.



Garden Vegetable | \$11.95

Pita

Grilled Marinated Garden Vegetables and Shredded Mozzarella 'Rolled' in a Pita Flatbread with Balsamic Vinaigrette Dressing.



Chicken or Salmon | \$14.95

Caesar Salad

Grilled Chicken Breast or Blackened Salmon Fillet Served atop Classic Caesar Salad with Romaine Lettuce, Creamy Caesar Dressing, Garlic Croutons & Grated Parmesan Cheese.

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Luncheon Sandwiches

All Sandwich Selections include Pasta Salad, Crispy Pickle Spears, Potato Chips and Freshly-Brewed Regular & Decaffeinated Coffee, Iced Water, and a Selection of Regular & Herbal Teas.

The "Garden Grinder" | \$11.95

Deli Sandwich

Sliced Roast Beef, Smoked Turkey Breast, Deli Ham & Provolone Cheese; Served with Lettuce, Sliced Tomatoes on a Kaiser Roll with Mayonnaise & Mustard.

Pecan Chicken Salad | \$11.95

Wrap

Diced Chicken Breast Meat and Rolled Garden Greens with Diced Tomatoes in a Soft Pita Flatbread with Honey Mustard.

The Italian | \$11.95

A combination of Pepperoni, Salami, Deli Ham & Provolone Cheese; Served with Lettuce, Sliced Tomatoes on a Kaiser Roll with Balsamic Vinaigrette Dressing



Garden Vegetable | \$9.95

Pita Wrap

Grilled Marinated Garden Vegetables and Fresh Mozzarella; Rolled in a Soft Pita Flatbread with Balsamic Vinaigrette.

Pulled Pork | \$10.95

Barbeque

North Carolina Style Pulled Pork BBQ served on a Kaiser Roll. May substitute Coleslaw for Pasta Salad.

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Plated Dinner Entrée's

All Dinner Entrée Selections include Garden Salad, Bread Rolls with Sweet Butter, Seasonal Fresh Vegetables, Choice of Chocolate Cake, Carrot Cake or Cheesecake for Dessert, and Freshly Brewed Regular & Decaffeinated Coffee, Iced Water, and a Selection of Regular & Herbal Teas

Grilled Chicken Breast | \$22.95

Rosemary

Grilled Boneless Breast of Chicken
Served with Wild Rice & Rosemary Jus'

Grilled Fillet of | \$22.95

Atlantic Salmon

Served with Wild Rice Pilaf Lemon Dill
'Beurre Blanc'

Sliced 'London Broil' | \$22.95

Marinated Thinly Sliced Flank Steak
Served with Oven-Roasted Potatoes
Mushroom Red-Wine Demi-Glace

Grilled Chicken Breast Pesto | \$22.95

Marinated Thinly Sliced Flank Steak
Topped with Pesto Cream Sauce &
Parmesan Cheese Served over Fettuccine
Pasta 'Nest'

Sliced Roasted Beef | \$26.95

Tenderloin

6 Oz. (2 3-Oz. Slices) of Roasted
Tenderloin Served with Scallion
Mashed Potatoes Wild Mushroom
Sauce

Classic Shrimp Scampi | \$26.95

Sautéed Large Shrimp in Extra Virgin Olive
Oil, Fresh Garlic, Lemon Juice & White
Wine Served over Fettuccine Pasta 'Nest'

Grilled Herb-Crusted | \$26.95

Filet Mignon

6 Oz. Beef Tenderloin Grilled to
Perfection Served with Oven-Roasted
Potatoes Red-Win Demi-Glace

Penne Pasta Primavera | \$18.95

Garden Fresh Vegetables Sautéed and
Baked with Penne Pasta in Marinara Sauce
Topped with Cheese and Baked to
Perfection

Special Dinner Upgrades

Caesar Salad

Romaine Lettuce with Fresh Garlic Croutons & Grated Parmesan Cheese

| \$2.50

Specialty Vegetables

Specific Vegetables Requested with Dinner Entrée (i.e. Fresh Asparagus)

| \$2.50

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Dinner Buffets

Includes Freshly Brewed Regular & Decaffeinated Coffee, Iced Water, a Selection of Regular & Herbal Tea, Include Garden Salad with Creamy Ranch & Balsamic Vinaigrette Dressings, Bread Rolls with Sweet Butter. Minimum Guest Count is 15.

Entrée's

With Two-Entrée Selections | \$23.95

With Three-Entrée Selections | \$27.95

Roasted Chicken, **Chicken Picatta**, Champagne Chicken, **Chicken 'Alfredo' in a Parmesan Cream Sauce**, Chicken Marsala, **Fried Chicken**, Rosemary Chicken (Bone-In or Boneless), **Pecan Crusted Tilapia**, Grilled Petite Fillets of Atlantic Salmon with a Lemon Dill 'Beurre Blanc', **Tilapia Florentine**, Rigatoni Pasta 'Marinara,' **Penne Pasta 'Primavera'**, Pesto Pasta 'Primavera', **Vegetable Lasagna**, Meat Lasagna, **Sliced 'London Broil' Steak with Mushroom Gravy**, Beef Pot Roast, **Glazed Meatloaf**, Dijon Roasted Sliced Pork Loin, **Sliced Pork Tenderloin**, Roasted Pork Loin Stuffed with Apple Filling.

Accompaniments Choice of (2) Two:

Garden Pasta Salad, **Seasonal Fruit Salad**, Creamy Caesar Salad, **Spinach Salad with Toasted Pine Nuts**, Greek Salad with Feta, **Cold Potato Salad**, Creamy Cole Slaw, **Scallion Mashed Potatoes**, Garlic Mashed Potatoes, **Oven Roasted Potatoes**, Scalloped Potatoes, **Wild-Rice Pilaf**, Asparagus, **Roasted or Steamed Broccoli**, Roasted Brussel Sprouts, **Southern-Style Green Beans**, Green Beans Almondine, **Seasonal Vegetable Medley**, Honey-Glazed Carrots

Desserts Choice of (2) Two Desserts:

Warm Fruit Cobbler with Whipped Cream, **Key Lime Pie**, Chocolate Cake, **Homemade Banana Pudding**, Bourbon Pecan Pie, **Healthy Carrot Cake**, Creamy Cheesecake, **Freshly-Baked Gourmet Cookies**, Chocolate-Fudge Brownies or Lemon Bars.



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Special Buffet Upgrades & Carving Stations

Chef Attendant Fee of \$75/3 Hours

Minimum guest Count is 10.

Pasta Station

| \$7.00 pp

Our Chef Attendant to Prepare Penne & Rigatoni Pastas with Your Choice of 'Marinara' or 'Alfredo' Sauces and a Variety of Toppings to include Fresh Garlic, Chopped Onions, Sliced Mushrooms and Green Peppers & Grated Parmesan Cheese. Served with Garlic Bread.

Baked or Mashed Potatoes Station

| \$9.00 pp

Traditional Baked or Mashed Potatoes Served with Your Favorite Toppings to Include Caramelized Onions, Brandied Mushrooms, Bacon Bits, Cheddar Cheese, Baby Green Peas, Chive Yogurt-Sour Cream Topping.

Stir-Fry Station

| \$7.95 pp

Our Chef Attendant to Prepare Penne & Rigatoni Pastas with Your Choice of 'Marinara' or 'Alfredo' Sauces and a Variety of Toppings to include Fresh Garlic, Chopped Onions, Sliced Mushrooms and Green Peppers & Grated Parmesan Cheese. Served with Garlic Bread.

Maple Glazed Virginia Ham/ Serves up to 40

| \$250.00 ea

Served with Apple Relish, Mustard and Cheddar Biscuits

Roasted Breast of Turkey/ Serves up to 35

| \$275.00 ea

Served with Fresh Cranberry Relish and Sage Biscuits

Roasted Top Round of Beef/ Serves up to 40

| \$230.00 ea

Served with Silver Dollar Rolls, and a Wild Mushroom Ragout

Roast Loin of Pork

| \$195.00 ea

Served with Silver Dollar Rolls & 'Pico de Gallo' Salsa



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Catering Menu

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Hors D' Oeuvres

'A La Carte' Selections—Prices are per 100 pieces

Poultry

Chicken Thai Spring Rolls	\$275.00
Chicken Fajita.....	\$250.00
Chicken Satay	\$250.00
Sesame Chicken.....	\$225.00
Buffalo Chicken Wings.....	\$195.00
Chicken Tenders with Honey BBQ Sauce.....	\$150.00
Petite Chicken 'Cordon Bleu'	\$150.00
Chicken Potstickers	\$150.00

Beef

Beef & Duxelle 'en Croute'	\$295.00
Beef Brochettes	\$295.00
Beef Fajita.....	\$275.00
Hibachi Beef Skewer.....	\$250.00
Beef 'Empanada'	\$250.00
Meatballs (Swedish, Sweet & Sour, or BBQ)	\$125.00

Seafood

Crab-Stuffed Mushrooms Caps.....	\$295.00
Petite Crab Cakes.....	\$295.00
Scallops-Wrapped in Apple Smoked Bacon	\$295.00
Crispy-Fried Coconut-Shrimp.....	\$275.00
Lobster & Cheese Phyllo	\$275.00
Shrimp & Cheese Phyllo	\$275.00
Hot Shrimp Dip with Crustini	\$250.00



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Catering Menu

Hilton Garden Inn Blacksburg

Hors D' Oeuvres

'A La Carte' Selections—Prices are per 100 pieces

Miscellaneous

Assorted Petite Quiche.....	\$195.00
Petite Quiche 'Lorraine'	\$195.00
Cocktail Franks in Puff Pastry	\$150.00
Mini Deep-Dish Pizzas.....	\$150.00
Black-Bean 'Southwestern-Style' Spring Roll	\$150.00
Fried Mac & Cheese Bites.....	\$160.00

Vegetarian Options

Petite Spinach Quiche.....	\$195.00
Spanakopita (Spinach-Stuffed Phyllo Triangles).....	\$195.00
Crispy Asparagus in Phyllo	\$195.00
Mushrooms 'Vol-au-Vent'	\$195.00
Vegetable Spring Rolls	\$175.00
Cheese Straw in Puff Pastry	\$150.00
Caramelized Onion & Gruyere Tarts	\$175.00
Spinach & Roasted Red Pepper Dip with Pita.....	\$160.00

COLD HORS D' OEUVRES DISPLAYS

Designed to serve 150 people.

Gulf Shrimp Cocktail.....	\$295.00
Smoked Salmon on Toast Points.....	\$275.00
Prosciutto-Wrapped Melon.....	\$275.00
Salmon Mousse on Cucumber Rounds.....	\$225.00
Deluxe Finger Sandwiches	\$225.00
Deluxe Canapé Assortment.....	\$295.00
Cucumber Rounds Filled with Herbed Cheese Mousse.....	\$195.00
Mini Virginia Ham Biscuits with Dijon Mustard	\$175.00
Carved Watermelon Basket filled with Fresh Fruit.....	\$125.00

One fruit refill included. **Customize with your logo!**

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Hors D' Oeuvres 'A La Carte' Selections'

- Fresh Fruit Display** | \$3.95 per person
An array of Fresh Fruit served with Honey Yogurt Dip or Raspberry Vinaigrette.
- Fresh Vegetable Crudités** | \$3.95 per person
A garden assortment of Fresh Vegetables with Cool Ranch Dip.
- International Cheese Display** | \$5.95 per person
An array of Domestic and Imported Cheeses with assorted Crackers and Seasonal Cut Fruit.
- Combination Fruit and Cheese Display** | \$3.95 per person
An Arrangement of Domestic Cheese and Seasonal Cut Fruit.
- Antipasto Display** | \$7.95 per person
An Arrangement of Italian Salads, Imported Meats & Cheese and Marinated Vegetables.
- Artichoke and Spinach Dip** (minimum 10 people) | \$2.95 per person
Artichokes and Baby Spinach Combined with Cream Cheese, Herbs and our Chef's Special Spices Served Warm with Crustini.
- Brie Cheese 'en Croute'** | \$2.95 per person
Brie topped with Walnuts, Apples, Cranberries, and a drizzle of Honey, baked in Puff Pastry. Served with Sliced Apples.
- Dill Cheese 'en Croute'** | \$2.95 per person
Creamy Havarti Cheese topped with Walnuts, and Savory Spices, baked in Puff Pastry served with Sliced Apples or Pears.
- Fondue Station** (minimum 10 people) | \$8.95 per person
Chocolate Fondue Served with Skewers and Everything Dipped including Pound Cake Cubes, Marshmallows, Seasonal Fruit or Berries and Bananas with Toppings of Powdered Sugar, Shredded Coconut and, of Course, Sprinkles.

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'A La Carte' Selections

'A La Carte' Selections—Prices are per 100 pieces

Beverages

Regular/Decaffeinated Coffee or Tea Service	\$25.00 per gallon
Hot Tea or Iced Tea with Lemons	\$25.00 per gallon
Hot Chocolate	\$30.00 per gallon
Lemonade	\$25.00 per gallon
Non-Alcoholic Fruit Punch	\$25.00 per gallon
Orange Juice	\$12.50 per carafe
Chilled Bottled Fruit Juices, Bottled Water or Canned Soft Drinks	\$2.00 each

Baked Goods

Freshly-Baked Muffins, Fruit Danish or Buttery Croissants	\$24.00 per dozen
Assorted Bagels with Cream Cheese	\$24.00 per dozen
Double-Fudge Chocolate Brownies	\$24.00 per dozen
Variety of Freshly-Baked Gourmet Cookies	\$24.00 per dozen

A Variety of Additions

Virginia Ham Biscuits	\$24.00 per dozen
Jumbo Soft Pretzels with Mustard	\$20.00 per dozen
Low-Fat Granola Bars	\$24.00 per dozen
Assorted Candy Bars	\$24.00 per dozen
Fancy Mixed Nuts	\$16.00 per pound
Virginia Peanuts	\$13.00 per pound
Tortilla Chips with Salsa	\$12.00 per pound
Potato Chips with French Onion Dip	\$10.00 per pound



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Beverage Arrangements

Host Bars: Drinks served from the bar are charged to your bill.

Service Charge & Tax will be added to your Total Bill.

Private Cash Bars: Guests purchase their own beverage

Prices Include Service Charge & Tax.

House Brands

Host: \$4.75 per drink

Cash: \$5.00 per drink

Gordon's Gin

Gordon's Vodka

Montezuma Tequila

Clan McGregor Scotch

Early Times Bourbon

Aristocrat Rum

Sweet & Dry Vermouth

Triple Sec

House Wine

Host: \$5.25 per glass

Cash: \$5.50 per glass

Chardonnay, Pinot Grigio,

White Zinfandel,

Merlot or Pinot Noir,

Cabernet Sauvignon

Punch

(Priced per gallon)

Kir Royale \$50.00

Champagne Punch \$50.00

Mimosa \$50.00

Fruit Punch \$25.00 (Non-Alcoholic)

Call Brands

Host: \$5.25 per drink

Cash: \$5.50 per drink

Absolut Vodka

Beefeaters Gin

Dewar's Scotch

Jim Beam Bourbon

Bacardi Silver Rum

Cuervo Gold Tequila

Sweet & Dry Vermouth

Triple Sec

Domestic Beers

Host: \$4.25 per bottle

Cash: \$4.50 per bottle

Budweiser

Bud Light

Miller Lite

Michelob Ultra

Premium/Imported Beer

Host: \$5.00 per bottle

Cash: \$5.25 per bottle

Stella Artois

Corona Extra

*Craft Beer Selection is Seasonal

Premium Brands

Host: \$5.75 per drink

Cash: \$6.00 per drink

Ketel One Vodka

Tanqueray Gin

The Glenlivet

1800

Jack Daniels Black

Crown Royal Whiskey

Bacardi Silver Rum

Sweet Vermouth

Dry Vermouth

Triple Sec

Cordials

Host: \$6.50 per drink

Cash: \$6.75 per drink

Amaretto Di Saronno

Baileys Irish Cream

Courvoisier VS * Kahlua

Frangelico * Grand Marnier

Godiva Mocha *

Package Bars

Your guests are served unlimited cocktails, domestic beer, house wine, soft drinks and fruit juices.

House Brands: First hour - \$11.50 per person and \$5.75 each hour thereafter.

Call Brands: First hour - \$12.50 per person and \$6.50 each hour thereafter.

Premium Brands: First hour - \$14.50 per person and \$7.50 each hour thereafter.

Bartender Fee (for all Private Bars) \$75.00 per bartender for three (3) hours

***Cashier Fee** \$25.00 per cashier required for private cash bars.