

Rainwater

CONFERENCE CENTER



2022 EVENT GUIDE

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CHARLIE JAMES EXECUTIVE CHEF

■ 2022 EVENT GUIDE

WELCOME TO THE RAINWATER CONFERENCE CENTER

Located in beautiful Valdosta, we provide the perfect setting for your wedding, convention, corporate retreat, or private event. We can host events in a variety of settings, from our Veranda By The Lake to our Grand Hall. No event is too large or too small with our many event spaces to choose from. Our executive chef and his culinary staff will provide wonderful meals for your guests and our banquet staff will serve your guests in outstanding fashion. Let our experienced sales team help you with your special event.



■ MENU & PRICING POLICIES

MENU SELECTIONS

Choose a menu from the following suggestions or contact us regarding menu options for any custom needs. Custom menus may incur upcharges and are developed and approved at the discretion of the Executive Chef. Menu selections must be finalized at least 30 days prior to the event. Special promotions may not allow substitutions.

GUARANTEES

Guaranteed number of attendees for all events must be received by the Sales Office 7 business days prior to the event. If no guarantee is received, you will be charged the planned number or the number of people served, whichever is higher. It is not our policy to seat above the planned/ guaranteed attendance. Increases in the headcount after the guarantee are subject to a 10% surcharge per additional meal. Changes made to the room diagram after client approval resulting from additional guests may incur a reset fee of \$100.

ADDITIONAL CHARGES

Other additional charges may apply for increasing food and beverage guarantees on the day of the event. Storage fees may apply if any items are left for over 48 hours after an event including any vendor equipment and décor. Contact the Catering Director for any additional charges that may apply to your event.

OUTSIDE FOOD & BEVERAGES

Rainwater Conference Center maintains the exclusive right to provide all food and beverage, and concession services at the conference center. No outside food and beverage are allowed to be brought in. The only exception is wedding cakes. Additionally, due to health and service regulations, food may not be taken from events.

BEVERAGE SERVICE

Rainwater Conference Center offers a complete selection of beverages to compliment your function. The Georgia Board of Revenue regulates alcohol and beverage services. As a licensee, Rainwater Conference Center is responsible for the administration of those regulations. We reserve the right to refuse alcohol service to anyone including intoxicated or underage persons. Alcoholic beverages may not be brought onto the premises from outside sources, nor shall alcoholic beverages be removed from the premises. Security officers are required for parties over 50 guests a rate of \$40 per hour.

DIETARY CONSIDERATIONS

Rainwater Conference Center is happy to address special dietary requests for individual guests. With advanced notice the Rainwater Conference Center will prepare plated vegetarian dinners if requested within 7 days of your event. Dietary requests may incur an up-charge at the discretion of the Executive Chef.

VENUE RENTAL

	Square Footage	Banquet	Classroom	Theater	Table Tops	8' x 10' s	10' x 10's	DAILY RATE [Space Only]
ALL SPACE	32,784							\$18,500
Main Hall	5,200							
Prefunction Hall	4,141							\$1,100
Grand Hall	11,102	650	610	1,050	92	76	62	\$5,500
Grand Hall 2	7,396	400	352	685	60	62	41	\$3,700
Grand Hall 1	3,706	180	198	260	30	22	18	\$1,850
Gazebo Suite	3,311	160	177	340	25	24	20	\$1,650
Gazebo Suite 2	2,228	120	100	220				\$1,100
Gazebo Suite 1	1,083	60	53	120				\$495
Garden Suites	3,364	180	198	364	30	n/a	n/a	\$1,695
[Three Quarters] Rose + Gardenia + Azalea	2,838	150	150	264				\$1,425
[Three Quarters] Tulip + Rose + Gardenia	2,807	150	150	264				
Rose & Gardenia	2,281	120	102	204				\$1,125
[Half] Gardenia + Azalea	1,712	90	90	132				\$850
[Half] Tulip + Rose	1,677	90	90	132				
Gardenia	1,156	60	72	100				\$575
Rose	1,151	60	72	100				
Azalea	559	30	28	50				\$280
Tulip	552	30	28	50				
Magnolia	498	20	24	36				\$250
Outdoor Veranda	4,331	210	Cktl 250	225				\$2,200
Executive Board One	503	"14 + 10 theater"						\$300
Executive Board Two	334	10						\$195

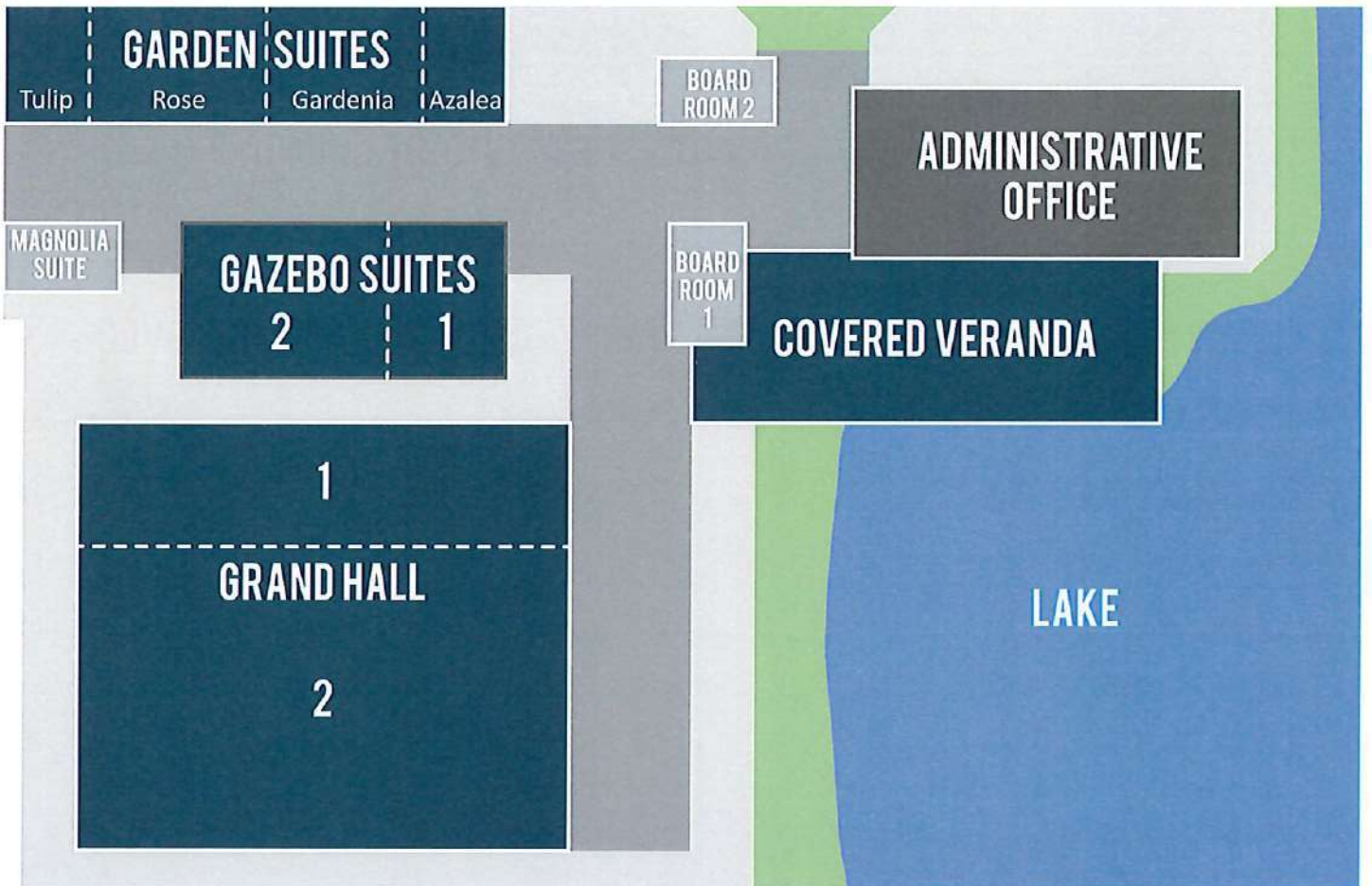
ROOM DISCOUNTS

Room rates may be discounted based on number of guests and food and beverage minimum

MEETING ROOM RATE

Includes a one-time set of tables and chairs, podium [if available], and table linen. Rates are based on a 12-hour window with additional time offered on a pro-rated basis.

VENUE RENTAL



■ SOUND & SERVICES

A/V EQUIPMENT

A/V Cart	\$15
DVD Player	\$25
Electric 20 amp 110	\$30
Electric 220	\$125
Electric 3 phase 60 amp	\$125
Laptop and Projector	\$175
Laptop	\$100
Lost Remote	\$15
Microphone Wireless Handheld	\$25
Microphone Wireless Lavalier	\$35
Overhead Projector	\$35
Projector	\$100
Patch fee	\$30
Screen 9x12 Fast Fold	\$80
Screen 12x9 Automatic	\$55
Screen 7x10 Fast Fold	\$80
Screen 8x8 Tripod	\$80
Screen 7x7 Tripod	\$65
Screen 12x12 Pull Down	\$55
Screen 6x6 Tripod	\$55
Sound System	\$100
A/V Tech Assistance [per hour]	\$12

A/V PACKAGERS

Projector, 6' Screen and cart	\$150
Projector, 7.5x10 Screen, cart	\$190

SET UP OPTIONS

Booths 8x8	\$60
Booths 10x10	\$75
Booth 20x10	\$90
Chair covers	\$3
Chargers	\$1
Dance Floors per sq ft [9x15 to 27x27]	\$1
Pipe and Drape 8'x10' Black	\$30
Pipe and Drape 8'x10' White	\$35
Staging per sq ft [min \$100]	\$2
Uplighting	\$25

SERVICES

Copies	\$0.10
Dry Erase Board	\$15
Easel	\$5
Extension Cord	\$10
Flip Chart	\$15
Laser Pointer	\$5
Piano Rental	\$50
Portable PA Speaker	\$40
Star Phone	\$25
Telephone for CC	\$25
Small Video Conference pk	\$150
Large Video Conference pk	\$200
VCR	\$25



■ CONTINENTAL BREAKFAST SELECTION [Orange juice, freshly brewed Columbian coffee, one hour service]

CONTINENTAL BREAKFAST [\$12/PERSON]

Seasonal fresh cut fruit bowl
Choice of two: Danish, muffins or breakfast breads
Assorted fruit preserves with sweet cream butter

THE EXECUTIVE [\$14/PERSON]

Buttery biscuits with sausage and egg
Seasonal fresh cut fruit bowl
Assorted Danish and muffins

ON THE GO BOXED BREAKFAST [\$10/PERSON]

Fresh orange juice, whole fresh banana,
Large muffin and honey oat granola bar

AZALEA CITY BUFFET [\$18/PERSON]

Light and Fluffy Scrambled Eggs, Crispy Smoked Bacon
Country Seasoned Sausage, Creamy Country Grits
Golden Brown Breakfast Potatoes, Southern Sausage Gravy
and Biscuits, Cinnamon-Sugar French Toast

■ PLATED BREAKFAST SELECTION [Orange juice, freshly brewed Colombian coffee]

GEORGIA DELIGHT [\$12/PERSON]

Light and fluffy scrambled eggs
Choice of bacon or sausage
Golden brown breakfast potatoes
Assorted breakfast pastries basket

EGGS BENEDICT [\$14/PERSON]

Toasted English muffins topped with Canadian bacon,
poached eggs and creamy hollandaise sauce.
Golden brown breakfast potatoes

BISCUITS & GRAVY [\$12/PERSON]

Light and fluffy scrambled eggs
Pork sausage in creamy gravy
Country style biscuits
Choice of bacon or sausage

BUTTERMILK PANCAKES [\$12/PERSON]

Light and fluffy scrambled eggs
Traditional buttermilk pancakes, smothered in maple syrup
Choice of bacon or sausage

MEETINGS & BREAKS

ALA CARTE SELECTIONS

Freshly brewed Colombian coffee [per gallon]	\$35
Brewed sweet tea [per gallon]	\$20
Fruit punch / lemonade [per gallon]	\$20
16 oz. bottles of water [each]	\$2
Assorted 12 oz. Coca Cola products [each]	\$2
Assorted bottled juices [each]	\$3
Hot teas and cocoa [each]	\$2
Perrier sparkling water [each]	\$2
Sparkling white grape juice [per bottle]	\$10
Choice of jumbo cookies, lemon bars or brownies [per dozen]	\$25
Assorted muffins, pastries, coffee cake, croissants, bagels [per dozen]	\$25
Hot and gooey cinnamon rolls [per dozen]	\$25
Pretzels or chips with 2 dips [per 1 lb bowl]	\$15
Granola bars or king size candy bars [each]	\$3
Fresh seasonal fruit bowl [each]	\$3.50



ALL DAY BREAK

LET'S GET TO THE AGENDA [\$18/PERSON]

[EARLY MORNING]

Fruit juices: apple, orange, cranberry

Seasonal fresh fruit bowl

Selection of freshly baked pastries, flaky croissants, and muffins served with sweet cream butter, preserves, jams, and honey

Freshly brewed Colombian coffee

[MID-MORNING]

Assorted soft drinks, bottled water

[AFTERNOON]

Selection of freshly baked cookies

Assorted Soft drinks, bottled water

A 20% service fee plus sales tax will be added to all items | 229.245.0513



INDIVIDUAL BREAK CHOICE

FRIES & FLOAT BAR [\$12/PERSON]

Regular and sweet potato fries
 Loaded with your favorite toppings

- Ranch cheddar- cheese
- Buffalo chicken
- Bourbon bacon

All washed down with Coke-floats

SUGAR & SPICE [\$15/PERSON]

Caramel glazed popcorn
 Warm cinnamon sugar pretzel bites
 Mini roasted chicken salad croissants
 Savory meatballs [sweet & sour, BBQ, teriyaki, smoky Swedish]
 Seasonal fruit and cheese platter
 Strawberry lemon punch

ICE CREAM SUNDAE BAR [\$8/PERSON]

Chocolate and vanilla ice cream
 Toppings include chopped candied pecans, Oreo crumbles, M&M's, Reese's crumbles, chocolate sprinkles, hot fudge, caramel, whipped cream, sliced bananas and cherries
 Assorted ice coffees

WET YOUR WHISTLE BREAK [\$5/PERSON]

Bottled water
 Assorted soft drinks
 Sweet iced tea
 Unsweet iced tea



■ BOXED LUNCH SELECTIONS

DELI COLD BOX [\$14/PERSON]

Soft, flaky croissant
Choice of smoked turkey, honey ham, roast beef, or chicken salad
Side of lettuce, tomato, onion, pickle chips
Mayonnaise, Mustard
Assorted chips
Fresh cookie
Soft drink or bottled water

CHICKEN CLUB WRAP [\$14/PERSON]

Flour tortilla filled with greens,
Shredded Cheddar cheese, bacon
Grilled sliced chicken breast, tomato, and mayonnaise
Pasta salad
Brownie
Soft drink or bottled water



■ SALADS [choice of dressing, Chef's choice dessert, freshly brewed Colombian coffee, iced tea and water]

GRILLED CHICKEN CAESAR SALAD [\$17/PERSON]

Seasoned sliced chicken breast
Romaine lettuce tossed with seasoned croutons,
Parmesan cheese and traditional Caesar dressing
Served with crunchy cheese bread

SAVORY SOUP

Cream of broccoli soup or cream of potato soup
Served with warm rolls and butter

SOUP & GARDEN SALAD* [\$15/PERSON]

Fresh greens tossed with vegetables and tomatoes
Ranch or Italian Dressing

SOUP & CAESAR SALAD* [\$16/PERSON]

Romaine lettuce tossed with seasoned croutons,
Parmesan cheese and traditional Caesar dressing

* Add Chicken Breast to your salad for \$6

■ DESSERTS

DESSERTS

Assorted cheesecake
[vanilla, raspberry swirl, chocolate chips and silk tuxedo]
Assorted cakes
[carrot, apple spice, lemon poppyseed, chocolate]

DELUXE DESSERTS [ADD \$5/PERSON]

Red velvet layer cake, New York cheesecake,
chocolate layer cake, lemon layer cake, key lime pie



PLATED LUNCHES [served with Chef's choice of dessert, freshly brewed Colombian coffee, iced tea & water]

BBQ SANDWICH [\$14/PERSON]

Slow roasted, hand pulled pork or chicken piled high on a soft roll with slaw mix
Sweet and spicy barbeque sauce

GRILLED CHICKEN BREAST SANDWICH [\$15/PERSON]

Fresh greens tossed with vegetables and tomatoes
Ranch or Italian Dressing

SLICED ROAST BEEF SANDWICH [\$14/PERSON]

Slow roasted beef
Ciabatta roll with sauteed onions & tangy horseradish sauce

SIDES [Please choose one side option for all guests]

coleslaw, potato salad, Idaho potato wedges, sweet potato wedges or house made chips

DESSERTS

Assorted cheesecake [vanilla, raspberry swirl, chocolate chips and silk tuxedo]
Assorted cakes [carrot, apple spice, lemon poppyseed, chocolate]

LUNCH BUFFETS [One hour service. Minimum 30 guests. Served with freshly brewed Colombian coffee, iced tea & water.]

DELI DELICIOUS [\$17/PERSON]

Fluffy Croissants, Sliced Turkey Breast, Roast Beef, Ham, and Chicken Salad
Assorted Sliced Cheeses, Lettuce, Tomatoes, Onions, Pickle Spears
Deli Condiments, Assorted Lay's Chips, Choice of Coleslaw, Potato, or Pasta Salad
Assorted Fresh Baked Cookies

ITALIAN BUFFET [\$17/PERSON]

Caesar Salad
Italian Vegetables
Penne and Spaghetti Pastas
Marinara Bolognese, Alfredo sauces
Lasagna
Garlic Bread
Tiramisu

■ PLATED DINNER SERVICE [choice of salad & dessert, dinner rolls, iced tea and freshly brewed Columbian coffee]

MIXED GREEN SALAD [Dressings: Italian vinaigrette and buttermilk ranch]
Mixed seasonal salad greens, cherry tomatoes, cucumbers, shredded carrots, seasoned croutons

CLASSIC WEDGE SALAD
Crispy Iceberg lettuce wedge, crumbled bacon, feta crumbles, vine ripe tomatoes

CAESAR SALAD
Romaine lettuce, seasoned croutons, shredded parmesan cheese, Caesar dressing

DINNER ENTREES [Served with seasonal fire roasted vegetables]

PAN ROASTED RAINWATER 6 OZ PETITE FILET MIGNON [\$48/PERSON]

Zesty peppercorn crusted filet,
Garnished with brandy peach chutney
Saffron mashed potatoes

HERB & GARLIC 12 OZ RUBBED RIBEYE [\$42/PERSON]

Natural juices and creamy horseradish sauce
Five cheese mashed potatoes

CREAMY DILL SALMON FILET [\$33/PERSON]

Delicately seared filet crowned with a creamy dill sauce
Roasted Red Potatoes

SHRIMP LINGUINE [\$40/PERSON]

Five succulent jumbo shrimp sauteed in
White wine, butter, fresh oregano, and garlic
Served upon linguine al dente

** Surf and Turf your meal - Add 4 Shrimp Scampi \$9 per person*





PLATED DINNER SERVICE [choice of salad & dessert, dinner rolls, iced tea and freshly brewed Columbian coffee]

DINNER ENTREES [Served with seasonal fire roasted vegetables]

STUFFED CHICKEN BREAST [\$32/PERSON]

Tangy sun-dried tomatoes, fresh spinach, creamy asiago cheese
Dressed in a red wine demiglace
Creamy polenta

CHICKEN MARSALA [\$30/PERSON]

Aromatic Chef's blend mushroom sauce
Roasted Yukon gold potatoes

CHICKEN CORDON BLEU [\$31/PERSON]

Tender Danish ham and mild Swiss cheese
Finished with a white wine sauce
Wild Rice

- CHOICE OF 1**
- Chocolate molten cake
 - Red velvet layer cake
 - New York cheesecake
 - Chocolate layer cake
 - Lemon layer cake
 - Key lime pie



■ **PLATED DINNER SERVICE** [choice of salad & dessert, dinner rolls, iced tea and freshly brewed Columbian coffee]

VEGAN MEALS [Includes all plated dinner accompaniments]

WHITE BEAN CASSOULET [\$25/PERSON]

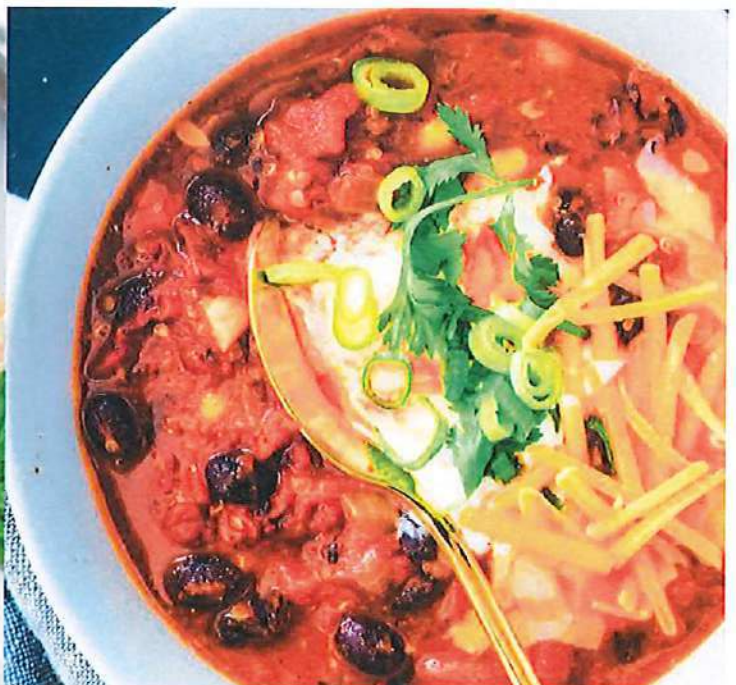
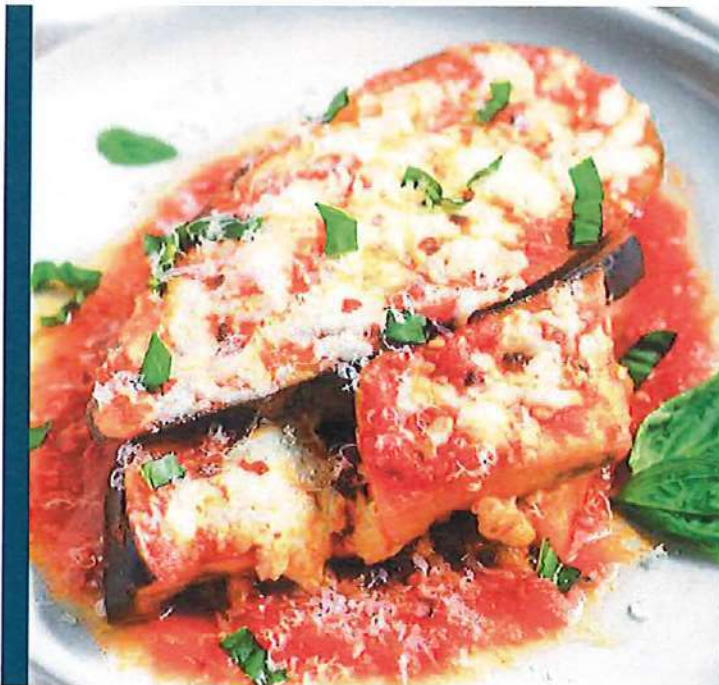
with fire roasted tomatoes, celery and carrots

BAKED EGGPLANT PARMESAN [\$25/PERSON]

with tomatoes, basil, mozzarella cheese, and parmesan

BLACK BEAN CHILI [\$25/PERSON]

with fire roasted tomatoes, sour cream, cilantro, red bell peppers, and green chiles



THEMED DINNER BUFFETS [One hour service. Minimum 30 guests]

SOUTHERN FEAST [\$24/PERSON]

BBQ Pulled Pork or Brisket
Classic Southern Fried Chicken
Mashed Potatoes and Gravy
Baked Macaroni and Cheese
Southern Style Green Beans
Roasted Corn
Potato Salad
Warm Cornbread Muffins and Butter
Peach Cobbler



LA VIDA CANTINA [\$20/PERSON]

Grilled Chicken and Beef Fajitas
Soft and Hard Taco Shells
Grilled Peppers and Onions
Baja-Style Spanish Rice
Refried Beans
Guacamole and Sour Cream
Shredded Lettuce, Cheese, Diced Onion
Black Bean and Corn Salsa
Cinnamon-Sugar Churros



FISH FRY [\$22/PERSON]

Country Fried Fish
Baked Chicken
Cheese Grits
Crispy French Fries
BBQ Beans
Creamy Coleslaw
Hushpuppies
Banana Pudding



TAILGATE COOKOUT [\$17/PERSON]

All Beef Hamburgers, Hot Dogs
Hamburger and Hot Dog Buns
Lettuce, Sliced Tomatoes,
Red Onions, Pickles, Relish
Tailgate Condiments
Brown Sugar Baked Beans
Potato Salad
Creamy Coleslaw
Gourmet Cookies



DINNER BUFFET [One hour service. Minimum 30 guests]



PEACH STATE DINNER BUFFET [\$32/PERSON] [Served with roasted fresh vegetables, garden salad, warm rolls and butter, freshly brewed Columbian coffee, iced tea & water]

CHOICE OF 1

MIXED GREEN SALAD [Dressings: Italian vinaigrette and buttermilk ranch]

Mixed seasonal salad greens, cherry tomatoes, cucumbers, shredded carrots, seasoned croutons

CLASSIC WEDGE SALAD

Crispy Iceberg lettuce wedge, crumbled bacon, feta crumbles, vine ripe tomatoes

CAESAR SALAD

Romaine lettuce, seasoned croutons, shredded parmesan cheese, Caesar dressing

CHOICE OF 2

TENDER PORK MEDALLIONS

Smooth mustard sauce and mushroom stuffing with herb gravy

GLAZED CHICKEN BREAST

Mesquite glaze and creamy potatoes au gratin

BAKED SALMON

Creamy lemon beurre blanc sauce and wild rice pilaf

CARIBBEAN SHRIMP

Sauteed with peppers and onions in a zesty sweet chili sauce over yellow rice

LONDON BROIL

Au jus and baked potato casserole

CHOICE OF 1

DESSERT STATION

Assorted Cheesecake [vanilla, raspberry swirl, chocolate chips and silk tuxedo]

Assorted Cakes [carrot, apple spice, lemon poppyseed, chocolate]

DELUXE DESSERT [ADD \$5/PERSON]

Red velvet layer cake, New York cheesecake, chocolate layer cake, lemon layer cake, key lime pie



■ COLD HORS D'OEUVRES [50 pieces or 50 servings for dips]

CHUNKY AVOCADO SALSA DIP [\$50]

Tricolor Tortillas Chips

MARINATED MOZZARELLA & CHERRY TOMATO SKEWERS [\$100]

Basil Pesto drizzle

FINGER SANDWICHES [\$70]

Pimento, Chicken Salad, Tuna Salad, Egg Salad

DOMESTIC & IMPORTED CHEESE [\$110]

Gourmet Crackers, Sliced Baguette Bread

FRESH FRUIT & DIPS [\$80]

Cantaloupe, Grapes, Honeydew Melon, Pineapple, Seasonal Berries, Creamy Yogurt Dip

CREAMY ONION OR RANCH DIP [\$40]

Crispy House Made Chips

GEORGIA SMOKED HAM DEVILED EGGS [\$60]

???

CHILLED JUMBO SHRIMP [\$170]

Lemons, and Cocktail Sauce

FRESH VEGGIE STICKS & DIPS [\$70]

Carrots, Celery, Red Peppers, Cucumbers, Cherry Tomatoes
Cajun Ranch Dip, and Creamy Cilantro Garlic Dip

FRUIT-VEGGIES-CHEESE TRIO PLATTER [\$110]

??

CHARCUTERIE BOARD [\$200/50 GUESTS]

Assortment of meats, cheeses, artisan breads, olives, and fruit, all artfully arranged on a serving board





HOT HORS D'OEUVRES [50 pieces or 50 servings for dips]

MINI LUMP CRAB CAKES [\$125]

Garlic Aioli

CRISPY CHICKEN BITES [\$60]

Honey Mustard, Chipotle BBQ, Sweet & Sour, Teriyaki Glaze

EGG ROLL COMBO [\$115]

Spring Rolls, Pork Egg Rolls, Southwestern Egg Rolls
Sweet Chili and Ranch Dipping Sauces

MEATBALLS [\$60]

Sweet & Sour, Chipotle BBQ, Spicy Teriyaki, Smoky Swedish

COCKTAIL FRANKS IN A BLANKET [\$70]

Dijon Mustard

HOT SPINACH & ARTICHOKE DIP [\$80]

Warm Pita Chips

THAI CHICKEN SKEWER [\$110]

Spicy Peanut Sauce

RAINWATER WINGS [\$90]

Teriyaki Glaze, Honey BBQ, Lemon Pepper, Buffalo Ranch, Bleu Cheese or Honey Mustard Dipping Sauces

BUTTER TOP SLIDERS [\$120]

Cheeseburger, Pulled Pork BBQ, or Buffalo Chicken

BACON WRAPPED SHRIMP [\$180]

Pineapple Glaze

HIBACHI BEEF SATAY [\$140]

Cilantro Peanut Sauce

HOT CRAB DIP [\$140]

Gourmet Crackers

SMOKED SALMON BOARD [\$200/50 GUESTS]

Garnished with capers, red onion, lemon wedges, with cream cheese and chives





■ ACTION STATIONS [\$100 attendant fee per station]

CARVING STATION [Carving stations serve 40 guests, include cocktail rolls and appropriate condiments]

BLACK PEPPER CRUSTED ROAST BEEF **[\$200]**

With Au Jus

MAPLE GLAZED COUNTRY HAM **[\$160]**

With Classic Raisin Sauce

HONEY GLAZED ROASTED TURKEY BREAST **[\$150]**

With Gravy

HERB CRUSTED ROASTED PORK LOIN **[\$150]**

With Wine and Herb Gravy

PREMIUM CARVING STATION [Carving stations serve 40 guests, include cocktail rolls and appropriate condiments]

PRIME RIB OF BEEF **[\$280]**

With Au Jus and Horseradish Cream Sauce

■ SMALL PLATE STATIONS [Minimum 30 guests - \$15 per person]

FAJITA STATION

Choose from Steak or Chicken, Sautéed Peppers and Onions, Flour Tortillas, Guacamole, Sour Cream, Salsa. Shredded Cheddar Cheese

SHRIMP & GRITS STATION

Shrimp sautéed with Tomatoes, Mushrooms, Bacon Crumbles, Cheddar Cheese, or Green Onions, To top your creamy grits

PASTA STATION

Choose from Italian Sausage or Chicken, Sautéed Mushrooms and Spinach, Penne and Bowtie Pasta, Marinara and Alfredo Sauces, Parmesan Cheese

BAKED OR MASHED POTATO BAR

Choose from Pulled Pork, Chili, Bacon Crumbles, Sautéed Broccoli, and Onions, Butter, Sour Cream, Cheddar Cheese, Chives

■ DESSERTS [50 pieces]

CHOCOLATE COVERED STRAWBERRIES [\$150]

Fresh, ripe strawberries, dipped in chocolate

CHOCOLATE MOUSSE SHOOTERS [\$120]

Layer of rich chocolate mousse, Oreo crumbles, Topped with chocolate Chantilly cream

CHOCOLATE TRUFFLE CAKES [\$200]

Dark chocolate brownie cake layered with white chocolate ganache, dark chocolate truffle ganache, and chocolate diplomat cream, topped with dark chocolate glacage

LEMON CAKES [\$150]

Layers of blueberry mousse, lemon cream, and blueberry sponge cake, brushed with blueberry syrup, topped with a lemon glaze.

CHEESECAKES [\$160]

Chocolate curl, macadamia nut, blueberry, cherry, hazelnut/praline and kiwi, mandarin orange fruit

BROWNIES [\$150]

Chocolate chunk, blondie nut, caramel salted, chocolate Peruvian

TARTS [\$140]

Fresh fruit, lemon cream pie, cherry pie, banana cream pie

GOURMET COOKIES [\$110]

Reese's peanut butter, triple chocolate, red velvet, Oatmeal raisin, smores, caramel salted, Vanilla macadamia nut, apple cream crisp





BEVERAGE BAR SERVICE* [Host & Cash Bar priced per drink, Set up is \$125/bar, 4 hours minimum service]

HOUSE LIQUORS [\$7]

Jim Beam, Jack Daniels, Smirnoff, Tito's, Beefeater, Tanqueray, Dewar's, Johnny Walker Red, Bacardi, Captain Morgan, Malibu, Jose Cuervo

PREMIUM LIQUORS [\$9]

Maker's Mark, Crown Royal, Knob Creek, Buffalo Trace, Grey Goose, Bombay Sapphire, Johnny Walker Black, 1800 Silver, Camus, Courvoisier

CANYON ROAD HOUSE WINES [\$5]

Cabernet Sauvignon, Merlot, Pinot Noir, Chardonnay, Moscato, Pinot Grigio, White Zinfandel

BOTTLED AND CANNED BEER [\$5]

Budweiser, Bud Light, Corona, Michelob Ultra, Miller Lite, Yuengling, Heineken, Georgia Beer Company Tropical IPA & Blonde Ale, High Noon Seltzers

BOTTLE WINE

Ask about our current selections of sparkling, red and white wines

* Security is required for parties over 50 guests