

HOTEL  
*Shattuck*  
PLAZA

CATERING BANQUET MENUS

# BREAKFAST BUFFET

## Basic Breakfast

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\$34 PER PERSON

### INCLUDES

Seasonal Sliced Fruit

Assorted Breakfast Pastries and Bagels (gluten free options available)

Sweet Butter, Marmalade, Jams, and Cream Cheese

Freshly Squeezed Orange Juice

Locally Roasted Peet's® Coffee and Smith Teas

## Enhancements

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### SWEET \$8 PER SELECTION

**STEEL CUT OATMEAL** raisins, cinnamon, and brown sugar

**BRIOCHE FRENCH TOAST** whipped cream, maple syrup, and butter

**BELGIAN WAFFLES** maple syrup, butter, and seasonal fruit

**BUTTERMILK PANCAKES** maple syrup, whipped cream, butter, and strawberries

### SAVORY \$8 PER SELECTION

**HOMEMADE BUTTERMILK BISCUITS AND COUNTRY SAUSAGE GRAVY**

**FARM FRESH SCRAMBLED EGGS**

**TORTILLA ESPANOLA** classic Spanish egg dish with potato, egg, onion, Spanish olive oil

**CHORIZO SCRAMBLE** eggs, cotija cheese, chorizo, cilantro

**FRITTATA** eggs, artichokes, roasted peppers, spinach, mozzarella, and feta cheese

**QUICHE** savory custard tart, choice of classic ham & gruyere or mushroom, peas & gruyere

**BREAKFAST BURRITO** eggs, chorizo, potato, peppers, and cheddar cheese

### SIDES \$6 PER SELECTION

**APPLEWOOD SMOKED BACON**

**IMPOSSIBLE BREAKFAST PATTY (2PCS)**

**CHICKEN APPLE SAUSAGE**

**PORK SAUSAGE**

**SMOKED SALMON** with red onion, capers, and tomato

**HOME FRIED POTATOES**

**YOGURT, BERRIES, AND GRANOLA**

**HARD BOILED EGGS**

Prices do not include a 22% service charge and 10.25% tax.

# THEMED BREAKS

## INCLUDES

Locally Roasted Peet's® Coffee and Smith Teas, and Freshly Brewed Iced Tea

## Rejuvenation

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\$26 PER PERSON

**CREATE YOUR OWN ENERGY MIX** with chocolate, dried cranberries, raisins, sunflower seeds, almonds, walnuts, coconut, and mini pretzels

**KAMBUCHA OR FRESH PRESSED JUICE**

**FRESH FRUIT SKEWERS** with Ghirardelli ® chocolate, honey yogurt dip

**ASSORTED ENERGY & GRANOLA BARS**

## Recess

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\$24 PER PERSON

**PRETZELS BITES** with cheddar cheese dip and brown mustard

**POPCORN, CRACKER JACKS AND BITE SIZE CANDY**

**ASSORTED HOMEMADE COOKIES**

**ASSORTED WHOLE SEASONAL FRUIT**

## The Wine Country Break

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\$28 PER PERSON

**EURO-STYLE CHARCUTERIE AND LOCAL CHEESES**

Chef's choice of cow, goat and sheep.

**VEGETABLE CRUDITES** with lemon-tahini dressing and roasted red pepper dip (ranch on request)

**SLICED FRESH FRUIT DISPLAY** with yogurt dip

## The ZINO Inspired Break

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\$26 PER PERSON

**MEZZE TRIO** with tzatziki, muhammara and house made hummus served with pita chips (Harissa grilled vegetables upon request)

**MARINATED OLIVES AND MARCONA ALMONDS**

**SLICED FRESH FRUIT DISPLAY** with yogurt dip

## The Mission District Break

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\$24 PER PERSON

**FRESH TORTILLA CHIPS** with guacamole and salsas

**CHURROS** with whipped cream and cinnamon

**SLICED FRESH FRUIT DISPLAY** with yogurt dip

## Berkeley Wellness Break

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\$22 PER PERSON

**VEGETABLE CRUDITES** with lemon-tahini dressing and roasted red pepper dip (ranch on request)

**SLICED FRESH FRUIT DISPLAY** with yogurt dip

**ASSORTED ENERGY & GRANOLA BARS**

Prices do not include a 22% service charge and 10.25% tax.

# THEMED BREAKS *continued*

## Beverage Additions

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LOCALLY ROASTED PEET'S® COFFEE AND SMITH  
TEAS

\$12 PER PERSON

FRESHLY BREWED ICED TEA

\$8 PER PERSON

LEMONADE

\$8 PER PERSON

JUICE- ORANGE, GRAPEFRUIT, APPLE, OR TOMATO

\$8 PER PERSON

COKE CLASSIC, DIET COKE, SPRITE, AND GINGER  
ALE \$5 EACH

STILL BOTTLED WATER OR LA CROIX

\$5 EACH

KOMBUCHA KEG

\$9 PER PERSON

CHEF'S INFUSED WATER STATION INCLUDED IN  
EVERY MEETING OR EVENT

Prices do not include a 22% service charge and 10.25% tax.

# ALL DAY MEETING PACKAGE \$119 per person

## Basic Breakfast

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Seasonal Sliced Fruit

Assorted Breakfast Pastries and Bagels (gluten free options available)

Sweet Butter, Marmalade, Jams, and Cream Cheese

Freshly Squeezed Orange Juice

Farm Fresh Eggs

Chicken Apple Sausage or Impossible Patties

Locally Roasted Peet's® Coffees, Smith Teas, and Freshly Brewed Iced Tea

## Lunch

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Select from Sandwiches and Salads – page 6

## Mid- Afternoon Break

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Choice of Themed Break – page 3

## Also Included

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All day Coffee, Tea, and Iced Tea Service,

Notepads and Pens

Chef's Infused Water Station

Prices do not include a 22% service charge and 10.25% tax.

# LUNCH BUFFETS: SANDWICHES & SALADS

## Sandwiches & Salads

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\$45 PER PERSON

### INCLUDES

Locally Roasted Peet's®, Smith Teas, and Freshly Brewed Iced Tea

Chips

Whole Fresh Fruit

Assorted Homemade Cookie or Chocolate Brownie

## Starters SELECT ONE ITEM

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**GREEN SALAD** with cucumber, tomato, and champagne vinaigrette

**PASTA SALAD** olive, cherry tomato, feta, basil or sun-dried tomato pesto, pine nuts (can be made vegan)

**POTATO SALAD** classic or Dijon-red onion (vegan)

## Entrées SELECT TWO ITEMS TO PAIR WITH STARTER

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### SANDWICHES

**GRILLED CHICKEN** with lettuce, tomato, bacon, cheddar, and avocado mayonnaise

**HERB ROASTED TURKEY** with lettuce, tomato, pesto on ciabatta

**ITALIAN SUB** with lettuce, tomato, mortadella, coppa, and provolone on a baguette

**ROSEMARY ROAST BEEF** with lettuce, tomato, red onion, Swiss, and Dijon mustard

**PORTOBELLO AND BRIE** on a baguette

**GRILLED VEGETABLE AND GOAT CHEESE SPINACH WRAP** (can be made vegan)

### ENTRÉE SALADS (FOR GROUPS OF 20 OR MORE)

**CHICKEN CAESAR SALAD** romaine, parmesan cheese, garlic croutons, and Caesar dressing

**ASIAN SPINACH SALAD** grilled chicken or shrimp, spinach, mushrooms, red pepper, sprouts, carrot, daikon radish, sesame soy vinaigrette, and fried rice stick noodles. (Sub marinated tofu upon request)

**CLASSIC CHEF'S SALAD** romaine lettuce, turkey, ham, Swiss cheese, tomato, egg, black olive, and herbed vinaigrette (can be made vegan)

**COBB SALAD** romaine lettuce, chicken, bacon, avocado, blue cheese, egg, green onion, cherry tomato, and herbed vinaigrette

## Make It a Picnic Boxed Lunch

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\$48 PER PERSON

Prices do not include a 22% service charge and 10.25% tax.

# SPECIALTY LUNCH BUFFETS

## Lunch Buffets

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\$50 PER PERSON

### INCLUDES

Locally Roasted Peet's®, Smith Teas, and Freshly Brewed Iced Tea

## Italian-Inspired Buffet

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**GARLIC OR CIABATTA BREAD** (can be made vegan)

### STARTERS SELECT TWO

**CAESAR SALAD**

**ROASTED VEGETABLE SALAD**

**ARUGULA SALAD** with beet, hazelnut, and parmesan cheese

**CHEF'S SELECTION OF SEASONAL SOUP**

### PASTAS SELECT SHAPE:

**ORECCHIETTE OR PENNE**

**SELECT SAUCE:** Marinara, Mushroom Cream, Bolognese, Pesto (can be made vegan)

### ENTRÉES SELECT TWO

**ROASTED CHICKEN** marinated with garlic and rosemary

**PORK LOIN** glazed with fig-balsamic vinegar

**BAKED SEASONAL FISH** with salsa Verde

**CHEF'S SELECTION OF VEGAN/VEGETARIAN OPTION**

### DESSERT SELECT ONE

**TIRAMISU**

**LEMON TART**

**SORBET**

## DIY – TACO BAR

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\$50 PER PERSON

### PICK 3:

Steak

Barbacoa

Ancho Spiced Chicken

Carnitas

Impossible Picadillo

Rajas y papas

### Includes:

Grated Cheese, Lettuce, Tomato's, Sour Cream, Sliced Avocado, Limes, Chopped Onion, Cilantro, Sliced Radishes, Chef's Choice Pickled Vegetables and House-Made Hot & Mild Sauces

Fresh Corn Tortillas, Fresh Flour Tortillas, and lettuce Cups

Spanish Rice

Black Beans (v)

Tortilla Chips

### DESSERT

**CHURROS** with whipped cream and cinnamon

**FLAN** with caramel rum sauce

Prices do not include a 22% service charge and 10.25% tax.

# SPECIALTY LUNCH BUFFETS continued

## DIY- Poke Bowl \$55 per person

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MISO SALMON

TUNA

MARINATED TOFU

STEAMED WHITE OR BROWN RICE

### TOPPINGS:

Cubed Avocado

Green Onion

Cubed Mango

Edamame

Shredded Napa Cabbage

Shredded Carrots

Pickled Ginger

Sesame Seeds

Cucumber Seaweed Salad

Ponzu Sauce

Spicy Mayo (vegan option available)

Siracha

Tamari Soy Sauce (gf)

Rice Wine Vinegar

Wasabi

Chef Special Sauce

## ZINO-Inspired \$55 per person

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### STARTERS SELECT ONE

**MEZZA** of hummus, muhammara, tzatziki, with pita bread

**LEBANESE FATTOUSH SALAD** with fall vegetables, pita chips, and sumac vinaigrette

**HARISSA ROASTED VEGETABLES**

### ENTRÉES SELECT TWO

**GRILLED SALMON** with seasonal vegetables and salsa Verde

**CHICKEN TAGINE** with saffron, pearl onions, and raisins (served w/couscous)

**LAMB TAGINE** with apricots, almonds (served w/couscous)

**RIGATONI ALLA NORMA** with eggplant, mint, ricotta salad

**FALAFEL & VEGETABLE PLATE WITH** roasted vegetables, harissa, cashew yogurt

### DESSERT SELECT ONE

**BAKLAVA**

**PEAR & ALMOND TART**

**MILK CHOCOLATE TART WITH HALVA**

**LABNE CHEESECAKE** with strawberry confit

**\*Turn lunch into dinner for \$15 more per person\***

Prices do not include a 22% service charge and 10.25% tax.



PLATEDLUNCH

## Lunch

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\$55 BEEF | \$55 FISH | \$50 CHICKEN | \$50 VEGETARIAN

### THREE COURSE LUNCH

One Starter, Two Entrées, One Dessert

#### INCLUDES

Locally Roasted Peet's® Coffee, Smith Teas, and Freshly Brewed Iced Tea

### Starters SELECT ONE ITEM

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**SPRING MIX** tomato, cucumber, and champagne vinaigrette

**BUTTER LETTUCE** fine herbs, endive, and lemon vinaigrette

**LITTLE GEMS** pickled onion, walnut, pear, gorgonzola cheese, and balsamic vinaigrette

**CAESAR SALAD** romaine lettuce, croutons, and parmesan cheese

**ICEBERG** lettuce tomato, cucumber, carrot, blue cheese, and buttermilk ranch dressing

### Sides SELECT TWO ITEMS

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**ROASTED FINGERLING POTATOES** with garlic and herbs

**CHEDDAR AND CHIVE MASHED POTATOES**

**JASMINE RICE W/SCALLIONS**

**CAULIFLOWER RICE (V)**

## Entrées SELECT TWO ITEMS

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**GRILLED NEW YORK STEAK WITH** red wine jus or chimichurri

**PAN SEARED CHICKEN BREAST** with jus au natural

**ROASTED SALMON WITH** beurre blanc or salsa Verde

**BUTTERNUT SQUASH RAVIOLI** with toasted sage and brown butter

**BELL PEPPER** topped with grains, preserved lemon, green olives, ricotta cheese, and pistachio, served with tomato sauce

**PORTOBELLO MUSHROOM STACK** layered with seasonal vegetables ((cheese upon request), served with mushroom jus

## Dessert SELECT ONE ITEM

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**CHOCOLATE LAYER CAKE** with crème anglaise or raspberry coulis

**CHEESECAKE** with seasonal compote

**CINNAMON APPLE CRISP**

**LEMON TART**

**BUTTERSCOTCH PUDDING** with peanut brittle

**CARROT CAKE** with cream cheese frosting

**COCONUT CAKE** layered with whipped cream and apricot jam

Prices do not include a 22% service charge and 10.25% tax.

# TRAY PASSED APPETIZERS

## From the Ranch

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- BEEF & MUSHROOM WELLINGTON \$6
- MONTE CRISTO BITES with pear compote \$5
- BBQ CHICKEN OR PORK SLIDERS \$5
- PROSCIUTTO WRAPPED MELON \$5
- PROSCIUTTO WRAPPED ASPARAGUS (seasonal) \$5
- MONGOLIAN BEEF SKEWERS with sesame glaze \$6
- CHICKEN SATAY with peanut sauce \$5

## From the Sea

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- COCONUT SHRIMP with date & garlic dipping sauce \$6
- TUNA TARTAR with avocado on a wonton crisp \$6
- DEVILED EGGS \$6
- BLINIS WITH SMOKED SALMON and crème fraiche \$6
- SEARED PRAWNS with soy ginger glaze \$6
- BACON WRAPPED SCALLOPS \$8

## From the Soil

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- CARMELIZED CAULIFLOWR SKEWERS with truffle oil \$5
- SPINACH & FETA SPANAKOPITA \$5
- VEGETABLE POTSTICKERS with chili soy sauce \$5
- ENDIVE CUPS gorgonzola, pear, walnut \$6
- RAINBOW BEET SKEWERS with balsamic vinegar reduction (v) \$5
- PEPPADEW PEPPERS STUFFED with herbed goat cheese \$5
- ARANCINI with herbed aioli \$5
- TOMATO-RICOTTA TARTLETS with olive tapenade \$5
- STUFFED MUSHROOM CAPS with spinach (v) \$5
- PORTOBELLO MUSHROOM SLIDERS with herb aioli \$5

Prices do not include a 22% service charge and 10.25% tax.

# STATIONED APPETIZERS

## Appetizer Platters

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### VEGETABLE DISPLAY \$10 PER PERSON

Raw and Harissa grilled vegetables served with tzatziki, muhammara and house-made hummus and pita chips.

### BRUSCHETTA \$12 PER PERSON

Toasted ciabatta, tomato, artichoke, olive relish, prosciutto, red and yellow bell peppers, and red onion

### FLATBREADS \$14 PER PERSON

Chef's Choice of flatbreads – customizable

## Cheese Board Displays

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### CHEESE DISPLAY \$15 PER PERSON

CHEF'S SELECTION OF COW, GOAT AND SHEEP CHEESES WITH FRUIT, MUSTARD, NUTS, CROSTINI AND ASSORTED CRACKERS

### CHARCUTERIE BOARD \$10 PER PERSON

Assorted cured meats, marinated olives, assorted pickles mustards, baguette, and crackers

## Appetizer Stations

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### FRENCH FRY STATION \$14 PER PERSON

Salted, parmesan garlic, and sweet potato fries

### MAC AND CHEESE BAR \$16 PER PERSON

Bacon bits, chicken, plant-based crumbles, tomatoes, roasted corn, peas, caramelized onion, and sautéed mushrooms (vegan option available)

### BAKED POTATO BAR \$16 PER PERSON

Sour cream, scallions, cheddar cheese, and bacon bits

### RAW BAR \$25 PER PERSON EACH

### CHILLED GULF SHRIMP COCKTAIL

PACIFIC OYSTERS ON THE HALF SHELL with mignonette

AHI TUNA CURDO with capers, cucumbers – in Belgium endive

Prices do not include a 22% service charge and 10.25% tax.

# STATIONED APPETIZERS *continued*

## Action Stations (coming soon)

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Each station requires a Chef in attendance for service.

\$100 PER CHEF, PER HOUR

### PASTA STATION \$16 PER PERSON

CHOOSE ONE

Choice of marinara, Bolognese, pesto, or mushroom cream sauce

### RISOTTO STATION \$20 PER PERSON

Wild mushroom, white truffle, white corn (seasonal), and rock shrimp risotto

### CARVING STATION \$24 PER PERSON

CHOOSE TWO

Prime rib, turkey, ham, lamb, or pork tenderloin

## Dessert Station

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### FRUIT STATION \$12 PER PERSON

Fresh skewers with honey, yogurt, and marshmallow dip

### SUNDAE STATION \$14 PER PERSON

Chocolate, vanilla, strawberry ice creams with hot fudge, caramel, raspberry coulis, fresh sliced berries, whipped cream, nuts, and sprinkles.

### MINI DESSERT STATION \$16 PER PERSON

Chocolate, espresso and butterscotch pudding spoons, pecan pie tartlets, and chocolate dipped strawberries

### CHOCOLATE GARDEN \$16 PER PERSON

Truffles, rich brownies, mini chocolate cakes, and sauces

### CHOCOLATE FOUNTAIN \$16 PER PERSON

(Coming soon)

With a variety of sweets and fruit for dipping

(REQUIRES ADDITIONAL \$200 SETUP FEE)

Prices do not include a 22% service charge and 10.25% tax.

# BUILD YOUR OWN DINNER BUFFET

## Dinner Buffets

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Select One Starter, Two Sides, Two Entrées, One Dessert

\$70 PER PERSON

Select Two Starters, Two Sides, Two Entrées, Two Desserts

\$75 PER PERSON

### INCLUDES

Locally Roasted Peet's® Coffee and Smith Teas

## Starters SELECT TWO ITEMS

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**BUTTER LETTUCE** fine herbs, endive, and lemon vinaigrette

**LITTLE GEMS** pickled onion, walnut, pear, and gorgonzola balsamic vinaigrette

**CAESAR SALAD** romaine lettuce, croutons, and parmesan cheese

**SPINACH SALAD** mushroom, egg, bacon, feta cheese, and red wine oregano vinaigrette

**ICEBERG SALAD** tomato, cucumber, carrot, blue cheese, and buttermilk ranch dressing

**RED BEET SALAD** green beans, fennel, hazel nut, arugula, and apple cider vinaigrette

## Entrées SELECT TWO ITEMS

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ADD 3RD ENTRÉE FOR ADDITIONAL \$10 PER PERSON

**GRILLED NEW YORK STEAK** with red wine jus

**BRAISED SHORT RIBS** braised with herbs and red wine

**PAN SEARED CHICKEN BREAST** with jus au natural

**ROASTED SALMON** with beurre blanc or salsa Verde

**BAKED SEASONAL FISH** with chermoula or cherry tomato salsa

**BUTTERNUT SQUAHS RAVIOLI WITH BROWN BUTTER SAUCE, PARMESEAN, AND TOASTED SAGE**

**BELL PEPPER** topped with grains, preserved lemon, green olives, ricotta cheese, and pistachio, served with tomato sauce

**PORTOBELLO MUSHROOM STACK** layered with seasonal vegetables (cheese upon request), served with mushroom jus

Prices do not include a 22% service charge and 10.25% tax.

# BUILD YOUR OWN DINNER BUFFET continued

## Sides

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**MAC AND CHEESE** aged cheddar and jack cheese sauce, breadcrumbs, and parmesan cheese

**ROASTED FINGERLING POTATOES** with garlic and herbs

**ROASTED YUKON POTATOES** with fennel, chili flakes

**GARLIC WHIPPED POTATOES** with chives

**POLENTA** topped with charred tomato relish

**ROASTED ROOT VEGETABLES** potatoes, carrots, turnips, parsnips, and beets

**ROASTED BUTTERNUT SQUASH**

**BABY CARROTS** glazed with honey and thyme

**SAUTÉED GREEN BEANS** with pearl onions and almonds

**ROASTED SEASONAL VEGETABLES**

## Dessert

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**CHOCOLATE LAYER CAKE** with crème anglaise or raspberry coulis

**CHEESECAKE** with seasonal compote

**CINNAMON APPLE CRISP**

**LEMON TART**

**BUTTERSCOTCH PUDDING** with peanut brittle

**CARROT CAKE** with cream cheese frosting

**COCONUT CAKE LAYERED** with whipped cream and apricot jam

# PLATED DINNER

## Dinner

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\$68 BEEF | \$68 FISH | \$64 CHICKEN | \$64 VEGETARIAN

### THREE COURSE DINNER

One Starter or Salad, Three Entrées, One Dessert

#### INCLUDES

Locally Roasted Peet's ® Coffee and Smith Teas

## Starter

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### CHEF'S CHOICE OF SEASONAL SOUP

**TRUFFLED CAULIFLOWER SOUP** chive oil, roasted garlic, croutons

**ROASTED GARLIC TOMATO**

**CARROT GINGER**

## Salad

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**ORGANIC BABY MIXED GREENS** sliced cucumbers, oven dried croutons, tomatoes, feta cheese, and balsamic dressing

**ICEBERG SALAD** tomatoes, crumbled blue cheese, applewood smoked bacon, red onions, and creamy buttermilk dressing

**ROASTED BEETS** smoked sea salt, toasted pistachios, and lemon preserve vinaigrette (v)

**ROASTED PEAR AND LITTLE GEM SALAD SHAVED** parmesan, spicy candied walnuts, and balsamic vinaigrette (v)

**BABY ROMAINE CAESAR** shaved parmesan, roasted garlic croutons, and creamy Caesar dressing

**CAPRESE SALAD** (seasonal) with heirloom tomato, basil, and fig balsamic glaze

Prices do not include a 22% service charge and 10.25% tax.

# PLATED DINNER continued

## Entrées SELECT THREE

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**GRILLED NEW YORK STRIP STEAK** whipped garlic-herb potatoes, roasted seasonal vegetables, natural jus

**RED WINE BRAISED SHORT RIBS** creamy polenta, roasted root vegetables, and gremolata

**CHIPOTLE BRAISED SHORT RIBS** cheddar and chive mashed potatoes, braised greens, and charred tomatillo relish

**MARY'S® PAN SEARED CHICKEN BREAST** artichoke & crispy pancetta with sage, chicken jus and roasted fingerling potatoes

**BAKED SALMON** citrus beurre blanc, basmati rice, and seasonal vegetables

**LAND & SEA**-Seared beef tenderloin & broiled lobster tail served with buttered red potatoes & green beans (add \$20)

**BUTTERNUT SQUASH RAVIOLI** with brown butter sauce and toasted sage

**BELL PEPPER** topped with grains, preserved lemon, green olives, ricotta cheese, and pistachio, served with tomato sauce

**PORTOBELLO MUSHROOM STACK** layered with seasonal vegetable (v) (cheese upon request) with mushroom jus

**SOY-MARINATED TEMPEH STEAK** with cauliflower rice, seasonal vegetables, cashew "mayo"

## Dessert Select One Item

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**CHOCOLATE LAYER CAKE** with crème anglaise or raspberry coulis

**CHEESECAKE** with seasonal compote

**CINNAMON APPLE CRISP**

**LEMON TART**

**BUTTERSCOTCH PUDDING** with peanut brittle

**CARROT CAKE** with cream cheese frosting

**COCONUT CAKE LAYERED** with whipped cream and apricot jam

Prices do not include a 22% service charge and 10.25% tax.



# BEVERAGES

## Beverage Selections

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### CLASSIC BAR

Gordon's Gin  
Gordon's Vodka  
Myers Rum  
Luna Azul Tequila  
Evan Williams Bourbon  
Bank Note Scotch  
Jim Beam Rye

### PREMIUM BAR

Tito's Vodka  
Tanqueray Gin  
Flor de Cana Rum  
Johnnie Walker Red  
Sauza Blue Tequila  
George Dickel Rye  
IW Harper Bourbon

### RESERVE BAR

Grey Goose Vodka  
Bombay Sapphire Gin  
Bacardi Superior Rum  
Don Julio Blanco Tequila  
Johnnie Walker Black  
Bulleit Rye  
Bulleit Bourbon

### DRINK TYPE

Classic Cocktail  
Premium Cocktail  
Reserve Cocktail Specialty Cocktails  
Domestic or Imported Beer  
House Wine or House Sparkling  
Soft Drinks and Bottled Waters

### HOST BAR PRICING

\$11  
\$13  
\$14  
\$7  
\$40 BOTTLE  
\$5

### CASH BAR PRICING

\$12  
\$14  
\$15  
\$8  
\$45 BOTTLE  
\$5

A bartender service fee of \$225 will be applied to any hosted or cash bar per 4 hours. Each additional hour costs \$50 per hour. For guests bringing in their own wine, there is a corkage fee of \$25 per bottle, plus service charge and sales tax.

Prices do not include a 22% service charge and 10.25% tax.