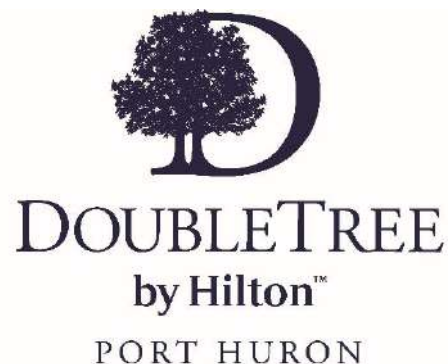


# CATERING + EVENTS MENU

from Freighters Eatery and Taproom

Catering Guidelines	2
Breakfast	3
Break Packages	4
Buffet Lunch	5
Boxed Lunch	6
Plated Lunch	7
Hors D'Oeuvre Platters	8
Passed Hors D'Oeuvres	9
Buffet Dinners	10
Plated Dinners	12
Children's Plated Meals	14
Dessert	14
Late Night Snacks	15
Bar Packages	16
Beverages	17



# CATERING GUIDELINES

## Service Charge

All food, beverage, room rental, AV equipment, and other services are subject to a taxable 23% service charge and 6% Michigan sales tax. This service charge is used to cover expenses in connection with the catered event such as hourly wages of staff involved with preparation and execution of your event. It is not gratuity.

## Alcoholic Beverage Service

- Bar service runs for a consecutive 5 hours. An additional hour of service may be purchased for \$5/person.
- Bar services are not to exceed 6 hours for any one event.
- Bar packages include one full bar set up. An additional stocked bar will incur a \$125 bartender fee per additional bar.
- Alcohol will not be served to underage or apparently intoxicated guests.

## Child Pricing

Special pricing is available for guests under 12 years of age. Guests 21 and under will be charged a soft drink package in place of an open bar package, if applicable.

## Cancellation

The DoubleTree by Hilton – Port Huron is holding the aforementioned space for the exclusive use by your group. Should the entire or partial program cancel, the hotel will collect as liquidated damages/fees, according to the following schedule:

### Cancellation prior total estimated revenue

0-14 days	100%
15-21 days	50%
22-30 days	30%

## Plated Meals

If your event is hosting a plated dinner, a guest list (in excel format), must be emailed to us no later than 2 weeks prior to your event. This list must provide guests' first and last name, meal choice and table number. At the event, each meal choice must be noted on a card, placed in front of the guest that is noticeable and legible for staff members to be able to facilitate the meal in a proper manner. Such note cards must be approved by Event Manager two weeks prior to event date.

You are able to give guests up to 2 entree options from your specified menu, and may also include a vegetarian meal choice if needed.

## Food and Dietary Restrictions

The DoubleTree by Hilton Port Huron has an exclusive catering contract with Freighters Eatery and Taproom and no outside food or beverage is permitted. Any exceptions must be requested and obtained by prior written approval of the Event Manager. Unused banquet food and beverage cannot be taken from the function space. We are happy to make arrangements for any and all dietary restricted, ethnic, or religious catering needs; additional charges may apply.

## Timeline

All final decision on food selections, final guest count, and final payment are due 21 days prior to the event date, or within the timeframe represented in your contract.

## Agreement

By signing the master Contract for your event, you agree to abide by all Catering Guidelines outlined on this page.

# BREAKFAST

All packages include freshly brewed coffee, orange juice, and water.

**Breakfast Buffet #1** | \$8/person

Assorted Muffins, Breakfast Breads, Croissants, Whole and Seasonal Fresh Cut Fruit

**Breakfast Buffet #2** | \$10/person

Scrambled Eggs, Sausage Links, Breakfast Potatoes, Croissants, and Seasonal Fresh Cut Fruit

**Breakfast Buffet #3** | \$14/person

Scrambled Eggs, Crisp Bacon, Sausage Links, Breakfast Potatoes, French Toast, Assorted Muffins, and Individual Yogurt

**'A La Carte Options**

Must be added in conjunction with breakfast package.

**Biscuits + Gravy** | \$2/person

**Crisp Bacon** | \$2/person

**Fresh Fruit** | \$2/person

**Breakfast Sandwiches** | \$4/person

**Pancakes** | \$1/person

**Assorted Muffins** | \$24/dozen

**Bagels + Cream Cheese** | \$24/dozen

**Assorted Pastries** | \$24/dozen

**Croissants** | \$24/dozen

**Cinnamon Rolls** | \$24/dozen

**Mimosa Bar** | \$16/person

Champagne served with blood orange, mango, and strawberry purees, along with raspberries, oranges, cherries, and strawberry slices.

# BREAK PACKAGES

Not to exceed more than one hour of service.

## **Cookie Monster** | \$6/person

Fresh Baked DoubleTree by Hilton Cookies, Served with Lemonade and Freshly Brewed Coffee

## **Sweet + Salty** | \$8/person

Sweet + Salty Granola Bars, Premium Mixed Spicy Nuts, M&Ms, Buttered Popcorn, and Pretzels. Served with Iced Tea and Lemonade.

## **Healthy Break** | \$7/person

Yogurt with Granola, Fresh Sliced Fruit, Fresh Whole Fruit, and Nutri-Grain Bars. Served with Iced Tea and Lemonade.

## **Energizer Break** | \$8/person

Whole Fruit, Dried Fruit Mix, Low-Fat Baked Chips, and Assorted Energy Bars. Served with Bottled Water and Regular + Sugar-Free Red Bull.

## **Faygo Float Station** | \$6/person

Assorted Faygo Floats Made with Hudsonville Vanilla Ice Cream and Faygo Root Beer, Red Pop, Grape, Orange, or Rock + Rye

## **Veggies + Hummus** | \$7/person

Fresh-Cut Michigan Vegetables, Hummus, Ranch Dressing, and Fresh Pita Bread. Served with Bottled Water.

## **Game Day Tailgate** | \$10/person

An Assortment of Potato Chips, Tortilla Chips with Salsa, Mini-Pretzels, and Antipasto Skewers made of Cubed Cheese, Genoa Salami, Olives and Pepperoncini. Served with Coffee, Soft Drinks, and Bottle Water.

# BUFFET LUNCH

All buffet luncheons are served with coffee, iced tea and water service. Minimum of 20 guests.

## **Soup and Salad Bar | \$18/person**

Choice of 2 Soups and 2 Salads, Fresh Baked Rolls, and DoubleTree Cookies.

**Soup Options:** Tomato Bisque, Roasted Cauliflower, Beef Chili, Ham + Bean, Mushroom Bisque, Chicken Noodle

**Salad Options:** House Salad, Caesar Salad, Strawberry Spinach Salad, Kale + Sprouts Salad, Roma Salad, Pasta Salad

## **Deli Buffet | \$18/person**

House Salad with Mixed Greens, Tomato, Cucumber, Shredded Carrots, Croutons, Ranch & Italian Dressing; Selection of Ham, Turkey, Roast Beef, and Salami; Assortment of Swiss, Colby, and Cheddar Cheeses; Sliced Tomatoes, Lettuce, and Dill Pickles; Assorted Deli Breads and Condiments; Potato Chips, Pretzels and New York Style Cheesecake

## **Italian Buffet | \$18/person**

House Salad with Mixed Greens, Tomato, Cucumber, Shredded Carrots, Croutons, Ranch and Italian Dressing; Tortellini with Baby Spinach, with Red Pepper Cream Sauce; Tuscan Style Chicken Breast, Broccoli, Garlic Bread, and Chocolate Brownies

## **Southwest Buffet | \$18/person**

Warm Soft Flour Tortillas, Marinated Strips of Fajita Chicken with Sautéed Peppers and Onions, Seasoned Ground Beef, Salsa, Sour Cream, Guacamole, Shredded Lettuce, Diced Tomato, Shredded Cheddar Cheese, and Sliced Jalapenos; Spanish Rice, Crisp Tortilla Chips with Salsa and Chocolate Mousse Brownies

## **American Bistro Buffet | \$16/person**

Fresh Baked Bread with Butter; Caesar Salad with Hearts of Romaine, Shaved Parmesan Cheese, Croutons and Classic Caesar Dressing; Chicken Breast served with an Artichoke Caper Sauce, Broccoli, Garlic Mashed Potatoes, and DoubleTree Cookies

# BOXED LUNCH

All boxed luncheons include individual bagged chips, a DoubleTree cookie and choice of soft drink or bottled water. Selections may be served un-boxed or on platters, per the client's request. A minimum of 10 per type must be ordered.

## All Boxed Lunches | \$16/person

### **Turkey + Bacon**

Roasted Turkey Breast, Crisp Bacon, Tomatoes, Lettuce and Mayonnaise on Country Hearth Whole Wheat Bread

### **Grilled Chicken**

Garlic Herb Spread, Romaine Lettuce, and Gouda Cheese on a Baguette

### **Ham + Swiss**

Black Forest Ham + Swiss Cheese on a French Baguette with Mixed Greens on White Bread

### **Grilled Vegetable Wrap**

Baby Greens, Zucchini Ribbons, Shredded Carrots, Red + Yellow Bell Pepper, and Sautéed Mushrooms with Herb Feta Cheese Spread in a Spinach Tortilla

### **Roast Beef**

Sliced Slow Roasted Beef, Caramelized Onions, Cheddar Cheese, Roasted Tomatoes and Horseradish Cream Cheese in a Tortilla Wrap

### **Mesa Chicken Wrap**

Blackened Chicken, Chopped Lettuce, Grilled Sweet Corn + Red Peppers, White Cheddar, Fried Garbanzo Beans, Chipotle Ranch Dressing in a Flour Tortilla

### **Greek Salad**

Mixed Greens, Tomatoes, Cucumbers, Feta Cheese, Artichokes, Olives + Oregano Vinaigrette with Garlic Croutons

### **House Salad**

Mixed Greens, Tomato, Cucumber, Shredded Carrots, and Croutons served with Ranch or Italian Dressing

# PLATED LUNCH

All plated luncheons include salad, fresh baked rolls with butter, entrée, and dessert. Served with coffee, iced tea and water.

**All Plated Lunches** | \$20/person

## Salad (Pick One)

**House Salad** | Mixed Greens with Tomato, Carrot, Cucumber. Served with Choice of Italian or Ranch

**Caesar Salad** | Hearts of Romaine, Shaved Parmesan Cheese, Croutons & Classic Caesar Dressing

**Fresh Season Fruit** | Mixed seasonal fruit with Vanilla Yogurt

## Entrée (Select up to Two)

### **Herb Marinated Grilled Chicken**

Rosemary Cream, Choice of 2 Sides

### **Chicken Saltimbocca**

Ham, Swiss, Tomato Wine Sauce, Choice of 2 Sides

### **Herb Roasted Pork Loin**

Mushroom Cognac Cream, Choice of 2 Sides

### **Seared Salmon**

Lemon-Caper Beurre Blanc, Choice of 2 Sides

### **Marinated Veggie Stack**

Squash, Zucchini, Eggplant, Portobello, Swiss and Balsamic Glaze

### **Vegetable Risotto**

White Wine Parmesan Risotto + Seasonal Vegetables

### **Loaded Mac + Cheese**

Grilled Chicken, Peas, Cherry Tomatoes + Asparagus

### **Chicken Parmesan**

House Marinara, Mozzarella Jack Cheese, Choice of 2 Sides

### **Strawberry Spinach Salad**

Grilled Chicken, Fresh Spinach, Blue Cheese, Pecans & Cherry Maple Vinaigrette

### **Mesa Salad**

Blackened Chicken, Chopped Lettuce, Grilled Sweet Corn and Red Peppers, White Cheddar, Fried Garbanzo Beans, Chipotle Ranch Dressing

## Sides

Roasted Garlic Mashed Potatoes

Herb Roasted Yukon Gold Potatoes

Garlic Herb Rice Pilaf

Seasonal Mixed Vegetables

Steamed Garlic Broccoli

Green Bean Almandine

## Dessert (Pick One)

Dark Chocolate Mousse Martini with Raspberry Gelee

Chocolate Fudge Brownie

DoubleTree Chocolate Chip + Walnut Cookie

New York Cheesecake with Strawberries

# HORS D'OEUVRE PLATTERS

Priced Per 50 Guests

## HOT

Hand Rolled Meatballs | **\$150**

Sauerkraut + Sausage | **\$175**

Sausage + Peppers | **\$175**

Beer Cheese Dip with Toasted Baguettes | **\$175**

Puff Pastry Wrapped Brie Wheel with House Preserves | **\$115**

Fried Artichoke + Spinach Dip with Toasted Baguette | **\$125**

## COLD

Antipasto Platter with Michigan Cheese + Grilled Vegetables | **\$150**

Charcuterie Platter with Chef's Selection of Midwest Cheese, Artisan Cured Meats, Preserves,  
and Pickles | **\$200**

Shrimp Cocktail with House Made Cocktail Sauce (Large Shrimp) | **\$150**

Shrimp Cocktail with House Made Cocktail Sauce (Jumbo Shrimp) | **\$220**

Smoked Salmon Spread + Whitefish Pate | **\$155**

Salmon Deviled Eggs | **\$200**

Pinwheels with Ham, Artichokes, Spinach, Cream Cheese, and Feta | **\$125**

Crudités Platter with Fresh Broccoli, Cauliflower, Carrots, & Assorted Peppers with  
Ranch Dressing | **\$90**

Michigan Cheese & Cracker Platter with Dried Fruit | **\$95**

Fresh Fruit Platter with Honey Peach Yogurt | **\$65**

Kettle Chips + Onion Dip | **\$50**

Chips + Salsa | **\$50**



# PASSED HORS D'OEUVRES

Priced Per 50 Guests

## HOT

Sweet Ginger Glazed Shrimp Skewers with Sweet Chili-Soy Glaze | **\$4**

Steak Tips with Red Wine Demi-Glace | **\$5**

Hand Rolled Meatballs | **\$3**

Fried Pork Potstickers with Brown Sugar Soy Glaze | **\$2**

Southwest Chicken Eggrolls with Ranch | **\$4**

Sweet Chili Glazed Chicken Skewers | **\$3**

Teriyaki Beef Satay with Thai Peanut Glaze | **\$3**

Assorted Meat + Veggie Quiche | **\$3**

BBQ Chicken Fingers | **\$3**

Mini Crab Cakes with Spicy Sriracha Tartar Sauce | **\$5**

## COLD

House-Cured Smoked Salmon Canapé | **\$3**

Spanakopita with a Creamy Yogurt Sauce | **\$3**

Vegetable Crudit  Shooter Served with Ranch Dressing | **\$3**

Fresh Tomato Bruschetta on Toasted Baguette | **\$2**

Roasted Beet + Blue Cheese Bruschetta | **\$3**

Caprese Skewers with Fresh Mozzarella, Cherry Tomatoes, Basil, and Balsamic Drizzle | **\$4**

Mediterranean Skewers with Cucumber, Feta, Beets, Cherry Tomatoes, and Olives | **\$4**

# BUFFET DINNERS

All dinner buffets include your choice of salad, pasta, entrée, sides and dessert, along with warm baked rolls and butter. Served with freshly brewed coffee, iced tea and water.

## One Main Course Selection

**Adult** | \$27  
**Child Under 12** | \$12

## Two Main Course Selection

**Adult** | \$31  
**Child Under 12** | \$13

### Salad (Pick One)

**House Salad** | Mixed Greens with Tomato, Carrot, Cucumber. Served with Choice of Italian or Ranch

**Caesar Salad** | Hearts of Romaine, Shaved Parmesan Cheese, Croutons + Classic Caesar Dressing

**Strawberry Spinach Salad** | Fresh Spinach, Blue Cheese, Pecans & Cherry Maple Vinaigrette

**Kale + Sprouts Salad** | Almonds, Cherries, Lemon Vinaigrette

**Roma Salad** | Mixed Greens, Tomatoes, Garbanzo Beans, Pepperoncinis, Olives, Onions, Parmesan + Italian Vinaigrette

**Pasta Salad** | Rotini, Olives, Peppers, Salami, Parmesan Cheese + Italian Vinaigrette

**Apple Slaw** | Shredded Cabbage, Apples, Carrots, Vinaigrette

### Vegetable (Pick One)

Summer Mix Grilled Vegetables

Cauliflower with Parsley and Pecans

Green Bean Almandine

Cauliflower Au Gratin

Asian Green Beans

Sherry Mushrooms

Summer Succotash with Corn, Soybeans, + Tomato

Chophouse Corn with Bacon, Wine Garlic Cream

Glazed Carrots

Snap Peas + Carrots

Creamed Greens with Kale + Spinach

Hard Roasted Vegetables

### Pasta (Pick One)

Mozzarella Baked Penne Marinara

Parmesan Penne Alfredo

House Made Mac & Cheese

Cavatappi with Red Pepper Cream Sauce

Loaded Mac & Cheese with Chicken, Peas, Asparagus,  
+ Cherry Tomatoes | **Add \$2**

Rigatoni Carbonara with Mushrooms, Bacon, Peas

Penne with Roasted Peppers and Italian Sausage

# BUFFET DINNERS, CONT.

## Starch (Pick One)

Roasted Garlic Mashed Potatoes  
Garlic + Parmesan White Rice  
Smashed Yukons  
Roasted Sweet Potatoes | **Add \$1**

White Cheddar Mashed Potatoes  
Herb Roasted Yukon Gold Potatoes  
Au Gratin Potatoes  
Vegetable Risotto | **Add \$1**

## Entrée

### **Grilled Chicken**

Artichoke Caper Sauce

### **Chicken Saltimbocca**

Ham, Swiss, Tomato Wine Sauce

### **Herb Roasted Chicken Breast**

### **Chicken Marsala**

### **Grilled Atlantic Salmon**

Lemon Caper Beurre Blanc Sauce

### **Sliced Marinated Pork Loin\***

Wild Mushroom Cognac Cream Sauce

### **Slow Roasted New York Strip\***

Served with Natural Au Jus

### **Braised Beef**

Red Wine Braise with Tomato, Celery, and Onion

### **Grilled Pork Chops**

Sweet Bell Pepper and Garlic Wine Sauce

### **Chicken Parmesan**

House Marinara, Mozzarella Jack Cheese

### **Lemon Caper Cod**

### **Parmesan Encrusted Whitefish** | Add \$2

Lemon Caper Beurre Blanc Sauce

### **Sliced Filet\*** | Add \$6

Peppercorn Whiskey Cream Sauce

### **Herb Marinated Ribeye\*** | Add \$4

Red Wine Demi-Glace

\*Items will be carved by attendant for events over 50 guests for a \$50 charge/protein.

## Dessert (Pick One)

### **Dark Chocolate Mousse Martini**

With Raspberry Gelee

### **DoubleTree Chocolate Chip + Walnut Cookie**

### **Caramel Apple Bread Pudding**

### **Key Lime Pie**

### **Chocolate Fudge Brownie**

### **New York Cheesecake**

With Strawberries

### **Vanilla Ice Cream**

With Caramel Sauce

# PLATED DINNERS

All plated dinners include your choice of salad, entrée, vegetable, starch and dessert, along with warm baked rolls and butter. Served with freshly brewed coffee, iced tea and water.

## Salad (Pick One)

**House Salad** | Mixed Greens with Tomato, Carrot, Cucumber. Served with Choice of Italian or Ranch

**Caesar Salad** | Hearts of Romaine, Shaved Parmesan Cheese, Croutons and Classic Caesar Dressing

**Strawberry Spinach Salad** | Fresh Spinach, Blue Cheese, Pecans + Cherry Maple Vinaigrette

**Kale + Sprouts Salad** | Almonds, Cherries, Lemon Vinaigrette

**Roma Salad** | Mixed Greens, Tomatoes, Garbanzo Beans, Pepperoncinis, Olives, Onions, Parmesan + Italian Vinaigrette

**Wedge Salad** | Iceberg Lettuce with Bacon, Onion, Tomato, and Blue Cheese Dressing

## Vegetable (Pick One)

Summer Mix Grilled Vegetables

Cauliflower with Parsley and Pecans

Green Bean Almandine

Asian Green Beans

Sherry Mushrooms

Summer Succotash with Corn, Soybeans, + Tomato

Glazed Carrots

Snap Peas + Carrots

Hard Roasted Vegetables

## Pasta (Add \$1/Person for this course)

Mozzarella Baked Penne Marinara

Parmesan Penne Alfredo

House Made Mac + Cheese

Cavatappi with Red Pepper Cream Sauce

Loaded Mac + Cheese with Chicken, Peas, Asparagus,  
and Cherry Tomatoes

Rigatoni Carbonara with Mushrooms, Bacon, Peas

Penne with Roasted Peppers and Italian Sausage

## Starch (Pick One)

Roasted Garlic Mashed Potatoes

Garlic + Parmesan White Rice

Smashed Yukons

Parmesan Mashed Potatoes

Herb Roasted Yukon Gold Potatoes

Au Gratin Potatoes

Creamy Risotto | **Add \$1**

Roasted Sweet Potatoes | **Add \$1**

# PLATED DINNERS, CONT.

## Entrée

**Herb Marinated Grilled Chicken** | \$25/person  
Herb Veloute

**Chicken Saltimbocca** | \$26/person  
Ham, Swiss, Tomato Wine Sauce

**Herb Roasted Pork Loin** | \$29/person  
Wild Mushroom Cognac Cream

**Seared Salmon** | \$32/person  
Lemon-Caper Beurre Blanc

**Marinated Veggie Stack** | \$22/person  
Squash, Zucchini, Eggplant, Portobello, Swiss and Balsamic Glaze

**Vegetable Risotto** | \$22/person  
White Wine Parmesan Risotto & Seasonal Vegetables

**Parmesan Whitefish** | \$29/person  
Lemon-Caper Beurre Blanc

**Gremolata Seared Salmon** | \$32/person  
Fresh Herb Sauce

**Braised Beef** | \$29/person  
Slow Cooked with Red Wine + Root Vegetables

**Chicken Parmesan** | \$25/person  
House Marinara, Mozzarella Jack Cheese

**Grilled Chicken** | \$25/person  
Artichoke Caper Sauce

**New York Strip** | \$32/person  
Peppercorn Whiskey Cream

**Grilled Steak Filet** | \$38/person  
Red Wine Demi-Glace

**Surf + Turf** | \$41/person  
Grilled Filet with Jumbo Shrimp

**Herb Marinated Ribeye** | \$35/person  
Au Jus & Horseradish

**Grilled Pork Chop** | \$29/person  
Choice of:

- Apples, Oranges, + Fennel
- Sage, Cider (Seasonal – Fall)
- Chipotle (Seasonal – Summer)

**Duo Platters Available** | Ask your Sales Manager for more information!

## Dessert (Pick One)

**Dark Chocolate Mousse Martini**  
With Raspberry Gelee

**New York Cheesecake**  
With Strawberries

**Caramel Apple Bread Pudding**

**Chocolate Cake**

**Seasonal Pie – A La Mode**

**Brownies with Caramel + Pecans**

**DoubleTree Chocolate Chip + Walnut Cookie**

**Vanilla Ice Cream**  
With Caramel Sauce

**Red Velvet Cake**

# CHILDREN'S PLATED MEALS

**Child Under 12 | \$10/person**

## Entree (Pick One)

Mac + Cheese  
Chicken Fingers  
Grilled Cheese  
Steak  
Fish Sticks  
Cheeseburger  
Hamburger  
Pasta (Choice of Butter or Tomato Sauce)

## Side Dish (Pick One)

French Fries  
Seasonal Fruit  
Mashed Potatoes  
Mixed Vegetables

# DESSERTS

**Sugar Rush | \$9/person**

Assorted Cheesecake Bars, Brownies, and Fresh Sliced Seasonal Fruit

**Premium Sugar Rush | \$12/person**

Assorted Cheesecake Bars, Fresh Sliced Seasonal Fruit, Chocolate Raspberry Mousse Shooters, Cream Puffs and Chocolate Fudge Brownies Topped with Chocolate Mousse

## 'A La Carte Dessert Options

**Fresh Carrot Cake | \$6/person**

Cream Cheese Frosting

**New York Cheesecake | \$5/person**

Strawberry Coulis

**Dark Chocolate Mousse | \$5/person**

Raspberry Gelee

**Chocolate Fudge Brownie | \$4/person**

**DoubleTree Cookies | \$3/person**

**Red Velvet Cake | \$5/person**

Cream Cheese Frosting

**Hudsonville Ice Cream | \$3/person**

Saunders Caramel Sauce

**Chocolate Cake | \$6/person**

**Seasonal Pie | \$6/person**

**Key Lime Pie | \$6/person**

**Cake Cutting + Serving | \$2/person**

# LATE NIGHT SNACKS

Packages must be added to an existing buffet or plated dinner selection.

**Chicken Wings | \$4/person**

Bone-In Chicken Wings served with Celery, Ranch + Bleu Cheese Dressing

**Boneless Chicken Wings | \$5/person**

Boneless Chicken Wings served with Celery, Ranch + Bleu Cheese Dressing

**Pizza | \$3/person**

Chef's Choice of Pizza with Assorted Toppings

**French Fry Bar | \$4/person**

House Made French Fries served with Assorted Toppings

**Mac + Cheese Bar | \$4/person**

Freighters House Made Mac & Cheese Served with Assorted Toppings

**Coney Dogs | \$4/person**

Slider Sized Hot Dogs, Chili, and Mustard

**Sliders | \$5/person**

Pick Two: Cheeseburger, Pulled Pork, Chicken, Sloppy Joe, Corned Beef Reuben

**Chips + Dip Bar | \$4/person**

House Chips + French Onion Dip, Tortilla Chips + Salsa, Grilled Pita + Hummus

**Nacho Bar | \$9/person**

Build Your Own Nachos with Tortilla Chips, Cheese, Lettuce, Tomato, Black Olives, Onion and Served With Salsa, Sour Cream, and Guacamole

# OPEN BAR PACKAGES

Bar Service will run for (5) consecutive hours. An additional hour may be purchased at \$5/person. Additional liquor and wine selections are available at bottle pricing. Substitutions may be made based on inventory levels without prior notice to the client.

## **Deluxe Package** | \$25/person

### **House Brand Liquor**

Vodka, Gin, Whiskey, Scotch, Bourbon, Rum, Tequila, Peach Schnapps

### **Beer Selection**

Choice of (1) Bottled Beer of the following: Miller Lite, Coors Light, Labatt -and- Bud Light on Draft

### **House Wine**

Chardonnay, Merlot, Cabernet Sauvignon and White Zinfandel

### **Garnishes + Mixers**

## **Premium Package** | \$30/person

### **Premium Brand Liquor**

Tito's Vodka, Tanqueray, Bacardi, Captain Morgan, Kahlua, Jack Daniels, Jim Beam, Jose Cuervo, Schnapps

### **Beer Selection**

Choice of (1) of the following bottled beers: Bud Light, Miller Lite, Coors Light, or Labatt -and- (1) Michigan Craft Draft

### **House Wine**

Chardonnay, Merlot, Cabernet Sauvignon and White Zinfandel

### **Garnishes + Mixers**

## **Executive Package** | \$35/person

### **Executive Brand Liquor**

Tito's Vodka, Grey Goose, Crown Royal, Bombay, Bacardi, Captain Morgan, Chivas Regal, Jose Cuervo, Schnapps, Kahlua, Hennessy, Gentleman Jack

### **Beer Selection**

Choice of (1) of the following bottled beers: Bud Light, Miller Lite, Coors Light, or Labatt -and- (1) Michigan Craft Draft

### **House Wine**

Chardonnay, Merlot, Cabernet Sauvignon and White Zinfandel

### **Garnishes + Mixers**

## **Beer + Wine Package** | \$20/person

### **Beer Selection**

Choice of (1) Bottled Beer of the following: Miller Lite, Coors Light, Labatt -and- Michigan Craft on Draft

### **House Wine**

Chardonnay, Merlot, Cabernet Sauvignon and White Zinfandel

## **Craft Beer Selections**

### **IPA**

Bells Two Hearted, Founders All Day IPA, Norms Raggedy Ass IPA

### **Ambers/Dark**

Rochester Red Ale, Shorts Bellaire Brown Ale

### **Light/Wheat**

Atwater Dirty Blonde, Founders Solid Gold

### **Seasonal**

Bells Oberon (April 25-August 25)

\*Beers listed above subject to seasonal and local availability. If you would like additional options, check with your catering manager.

## **Other Bar Options**

### **Tab on Consumption** | \$125

Bartender Fee

Per 100 Guests

Beverages Charged on Consumption – 'A La Carte Prices

### **Additional Bar** | \$250

### **Cash Bar** | \$125

Bartender Fee

Per 100 Guests

### **Cocktail Service** | \$50

Server Fee (Under 50 Guests Only)

Per 25 Guests



# ADDITIONAL BEVERAGE SELECTIONS

Alcoholic drinks not sold in conjunction to existing bar package are subject to bartender fee.

## NON-ALCOHOLIC

**Fruit Punch** | \$45/bowl  
Non-Alcoholic, Serves 25 Guests

**Coffee** | \$34/gallon  
Regular + Decaffeinated

**Iced Tea** | \$24/gallon

**Lemonade** | \$30/gallon

**Hot Tea** | \$24/gallon

**Fruit Juice** | \$36/gallon  
Orange, Cranberry, Apple, Grapefruit

**Infused Water Dispenser** | \$24/3-gallon

**Canned Soft Drinks** | \$3/can  
Assorted Coca-Cola Products

**Red Bull** | \$5/can  
Regular + Sugar Free

**Bottled Water** | \$3/bottle

**Bottled Sparkling Water** | \$4/bottle

**Sports Drink** | \$4/bottle

**Assorted Bottled Juice** | \$4/bottle

## ALCOHOLIC

**Champagne Toast** | \$4/glass

**Signature Drink** | \$5/person  
Specialty Drink Personalized for Your Event  
Includes Description Signage

**House Wine Selection** | \$6/glass

**Domestic Beer** | \$4/each

**White Claw** | \$5/each

**Michigan Craft Beer** | \$6/each

**House Mixed Drink** | \$6/glass

**Strawberry Daiquiri Punch** | \$100/bowl  
Serves 25 Guests

**Lime Margarita** | \$100/bowl  
Serves 25 Guests

**Mint Mojito** | \$100/bowl  
Serves 25 Guests

**Mimosa** | \$5/glass

**Fruit Sangria** | \$100/bowl  
Serves 25 Guests, Choice of Red or White Wine

## DRINK PACKAGES

Includes unlimited assorted Coca-Cola products, coffee, bottled water, iced tea & lemonade.

**3-Hour** | \$5/person

**5-Hour** | \$6/person

**8-Hour** | \$8/person