



2022 BANQUET & CATERING MENUS



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BREAKFAST BUFFETS

All Breakfast Buffets include fresh orange juice, grapefruit juice, Lavazza regular & decaf coffee and Harney & Sons teas

CONTINENTAL BREAKFAST \$26

Assorted Muffins, Croissants & Danish

Butter & Jams

Fresh Cut Fruits & Berries

Greek Yogurt and Berry Parfait

MEXICAN BREAKFAST \$34

Fresh Cut Fruits & Berries

Tajin

Scrambled eggs

Chorizo

Sweet Potato Hash

Roasted Breakfast Potatoes
with Rosemary, Chipotle & Sea Salt

Flour & Corn Tortillas

Traditional Garnishes

Cinnamon Churros

Choice of Two Meats:

Bacon, Pork Breakfast Sausage

Chicken Breakfast Sausage (\$2 extra)

Beyond Meat Sausage (\$2 extra)

AMERICAN BREAKFAST \$29

Assorted Croissants & Danish

Butter & Jams

Fresh Cut Fruits & Berries

Scrambled Eggs

Roasted Breakfast Potatoes
with Rosemary & Sea Salt

Choice of Two Meats:

Bacon, Pork Breakfast Sausage

Chicken Breakfast Sausage (\$2 extra)

Beyond Meat Sausage (\$2 extra)

LIVE IT UP \$35

Assorted Croissants & Danish

Butter & Jams

Greek Yogurt with Granola & Honey

Fresh Cut Fruits & Berries

Warm Oatmeal, Peaches, Brown Sugar

Savory Bread Puddings (choose one):

Bacon, Caramelized Onion & Swiss

Mushrooms with Spinach & Chevre,

Broccoli, Parmesan & Cheddar

Choice of Two Meats:

Bacon, Pork Breakfast Sausage

Chicken Breakfast Sausage (\$2 extra)

Beyond Meat Sausage (\$2 extra)

BREAKFAST BUFFETS

All Breakfast Buffets include fresh orange juice, grapefruit juice, Lavazza regular & decaf coffee and Harney & Sons teas

THE ARISTA \$41

Assorted Muffins, Croissants & Danish

Butter & Jam

Greek Yogurt and Berry Parfait

Fresh Cut Fruits & Berries

Scrambled Eggs

Breakfast Potatoes
with rosemary & sea salt

French Toast
*with cinnamon, whipped butter
& real maple syrup*

Cured Meat & Cheese Board
with toasted sourdough

ACCENTS

Breakfast Burritos - \$60/dozen
*with tortilla, eggs, rice, beans, cheese, salsas,
choice of chorizo or sweet potato*

Greek Yogurt & Berry Parfait - \$7 ea

Croissants or Danish - \$55/dozen

Cinnamon Rolls - \$60/dozen

Avocado Toast - \$66/dozen
with feta cheese, rouille, chili thread, quail egg



Requires minimum of 12 guests.

All prices subject to 23% service charge & 8.75% tax. Service charge & tax rates subject to change at any time without notice.

BREAK

BYO TRAIL MIX \$18

Assortment of Roasted Nuts, Mini Pretzels, Dried Fruits, Granola, M&Ms, Dark Chocolate and Marshmallows

FRENCH FRY BAR \$15

Crispy Fries

With Sides of Bacon Bits, Green Onions, Shredded Cheddar, Charred Jalapenos, Pickled Onions

Sauces

Ketchup, Garlic Aioli, Parmesan and Truffle Aioli

TRIP TO MEXICO \$15

Tortilla Chips

with Salsa Rojo, Salsa Verde, Guacamole, Fried Chickpea, & Puffed Rice Bar Snack

SWEET AND SALTY \$8

Assorted Cookies

Popcorn with Flavor Shakers

*Thai Red Curry
Parmesan & Black Truffle
White Cheddar*

BALLGAME \$18

Pretzel Bites with Cheese Sauce
Cracker Jacks
Mini Hot Dogs

DIP IT \$15

Baby Vegetable Crudite
Hummus
Sweet Onion Dip
Lovash Crackers

ACCENTS

Energy Bars - \$6 ea

Whole Fruit - \$3 ea

Assorted Cookies - \$55/dozen

Assorted Brownies and Bars - \$55/dozen

Lavazza Coffee, regular or decaf - \$90/gallon

Harney & Sons Teas, assorted flavors - \$90/gallon

Lemonade - \$90/gallon

Arista Iced Tea - \$90/gallon

Soft Drinks and Sodas, assorted flavors - \$6 ea

Bottled Water - \$5 ea

LaCroix Sparkling Water - \$6 ea

Aqua Panna Spring Water - \$6 ea

BEVERAGE SERVICE

FULL DAY \$30 HALF DAY \$15

Lavazza Coffee, *regular & decaf* · Harney & Sons Teas, *assorted flavors*

Soft Drinks & Sodas, *assorted flavors* · Bottled Water · LaCroix Sparkling Water

LUNCH

CUTTING BOARD \$45

Choose One Soup:

Tomato Basil, Chicken Noodle, French Onion or Butternut Squash Bisque

Choose One Salad:

Quinoa Salad

Arugula, sun-dried tomatoes, spiced sunflower seeds, parmesan

Mixed Greens

Cucumbers, cherry tomatoes, red onions, shaved carrots, chevre

Classic Caesar

Chopped romaine, Caesar dressing, croutons, parmesan

Baby Spinach

Bacon bits, hard boiled egg, pickled red onions, roasted red pepper, bleu cheese

Choose Two Dressings:

Red Wine Vinaigrette, Ranch, Balsamic, Bleu Cheese, Lemon Citronette

Choose Three Sandwiches:

Roast Beef

Cucumbers, horseradish cheddar, arugula, beef jus aioli, onion roll

Italian Deli Sandwich

Salami, ham, coppa, provolone, giardiniera, torpedo roll

Shredded Chicken Banh Mi

Pickled carrots, daikon radish, cabbage, charred jalapenos, brown sugar and garlic aioli, baguette

Grilled Chicken Caesar Wrap

Tortilla, chopped romaine, Caesar dressing, parmesan, croutons

Arista Cubano

Smoked ham, pulled pork, bacon, sweet mustard, swiss cheese, dill pickles, pretzel bun

Grilled Vegetable Wrap

Tomato basil tortilla, hummus, mixed greens roasted red peppers, tomatoes, feta cheese

Turkey & Spinach Wrap

Spinach, pickled red onion, cilantro, cheddar, chipotle mayo

Dessert:

Assorted Pot de Crème

Seasonal custard & accompaniments

Requires minimum of 12 guests.

All prices subject to 23% service charge & 8.75% tax. Service charge & tax rates subject to change at any time without notice.

CHICAGO STYLE \$42

Classic Caesar Salad

Chopped romaine, Caesar dressing, croutons, parmesan

Vienna Hot Dogs

Green relish, tomato, onion, sport peppers, pickle spear, mustard, celery salt, poppyseed bun

Italian Beef

Sweet Peppers and Giardiniera

Chicago Style Pizzas

Assortment

Side:

Mustardy Potato Salad

Dessert:

Cheesecake

BARBECUE \$49

Chopped Salad

Romaine lettuce, corn, cucumbers, chickpeas, roasted peppers, feta, cilantro lime dressing

Choose Two Proteins:

Pulled Pork

Smoked Brisket

Smoked Portabello Mushrooms

Smoked Chicken

Side:

Brioche Buns

Baked Beans

Coleslaw

Mac-n-cheese

Dessert:

Berry Trifle

TACO THE TOWN \$43

Elote Salad

Roasted corn, mayo, lime, cotija cheese, cilantro, chopped romaine, and ancho Caesar dressing

Taco Bar

Corn and flour tortillas, tortilla chips, guacamole, sour cream, shredded cheese, onion & cilantro, salsa rojo, salsa verde

Choose Two Proteins:

Skirt Steak Arrachera

Chicken Tinga

Pork Shoulder Carnitas

Chili Lime Shrimp

Sides:

Sweet Potato Hash, Black Beans & Spanish Rice

Dessert:

Churros with Cajeta



Requires minimum of 12 guests.

All prices subject to 23% service charge & 8.75% tax. Service charge & tax rates subject to change at any time without notice.

FARMER'S MARKET \$51

Choose One Soup:

Tomato Basil, Coconut Milk & Carrot Bisque, Minestrone or Loaded Baked Potato

Choose One Salad:

Quinoa Salad

*Arugula, sun-dried tomatoes, spiced
sunflower seeds, parmesan*

Mixed Greens

*Cucumbers, cherry tomatoes, red onions,
shaved carrots, chevre*

Classic Caesar

*Chopped romaine, Caesar dressing,
croutons, parmesan*

Baby Spinach

*Bacon bits, hard boiled egg, pickled red
onions, roasted red pepper, bleu cheese*

Choose Two Dressings:

Red Wine Vinaigrette, Ranch, Balsamic, Bleu Cheese, Lemon Citronette

Choose Two Proteins

Grilled Flank Steak

Charred tomatoes and peppers

Roasted Salmon

Green beans and chimichurri

Lemon and Thyme Chicken

Roasted squash and cippolini sauce

Grilled Pork Tenderloin

Roasted kale and fennel

Sides

Roasted Potatoes with Rosemary & Sea Salt,
Ratatouille, Artisanal Rolls

Dessert

Peach Cobbler Hand Pies

Requires minimum of 12 guests.

All prices subject to 23% service charge & 8.75% tax. Service charge & tax rates subject to change at any time without notice.



SANDWICHES ON THE GO \$32

*All boxed sandwiches include pasta salad,
fruit salad and jumbo cookie*

*Choice of 2 selections, less than 25 ppl
Choice of 3 selections, more than 25 ppl*

SANDWICHES

Roast Beef

*Cucumbers, horseradish cheddar,
arugula, beef jus aioli, onion roll*

Shredded Chicken Banh Mi

*Pickled carrots, daikon radish, charred jalapenos,
brown sugar and garlic aioli, baguette*

Arista Cubano

*Smoked ham, pulled pork, bacon, sweet
mustard, swiss cheese, dill pickles, pretzel bun*

Italian Deli Sandwich

*Salami, ham, coppa, provolone,
mayonnaise, torpedo roll*

Grilled Chicken Caesar Wrap

*Tortilla, chopped romaine, Caesar dressing,
parmesan, croutons*

Grilled Vegetable Wrap

*Tomato basil tortilla, hummus, mixed greens
roasted red peppers, tomatoes, feta cheese*

Turkey & Spinach Wrap

*Spinach tortilla, pickled red onion,
cilantro, cheddar, chipotle mayo*

GREENS ON THE GO \$32

*All boxed salads include pasta salad,
fruit salad and jumbo cookie*

*Choice of 2 selections, less than 25 ppl
Choice of 3 selections, more than 25 ppl*

SALADS

Quinoa Salad

*Arugula, sun-dried tomatoes, spiced sunflower
seeds, parmesan*

Classic Caesar

Chopped romaine, Caesar dressing, croutons, parmesan

Mixed Greens

*Cucumbers, cherry tomatoes, red onions,
shaved carrots, chevre*

Baby Spinach

*Bacon bits, hard boiled egg, pickled red onions,
roasted red pepper, bleu cheese*

Choice of Dressings:

*Red Wine Vinaigrette, Ranch, Balsamic,
Bleu Cheese, Lemon Citronette*



RECEPTION

Minimum order of 2 dozen per selection

COLD PASSED HORS D'OEUVRES

Shredded Chicken Mini Banh Mi - *brown sugar and sriracha aioli, pickled veggies* \$66/dozen

Avocado Toast \$66/dozen - *feta cheese, rouille, chili thread, quail egg* \$66/dozen V

Seared Tuna Tostada \$72/dozen - *black bean puree, shaved cabbage, avocado, crema, fried onions* \$72/dozen GF

Chilled Shrimp \$72/dozen - *cocktail sauce* \$72/dozen GF

Arista Bruschetta - *diced tomatoes, fresh mozzarella, capers, parsley, balsamic glaze* \$60/dozen V

Pea and Mascarpone Bruschetta - *shaved fennel, pink peppercorns* \$60/dozen V

Lobster Roll - *toasted bun, old bay, mayo, celery* \$72/dozen

Smoked Salmon Bagel - *everything spice cream cheese, tomato, pickled onion, bagel chips* \$72/dozen

Pork Rilette - *pumpernickel, apple saba, endive* \$66/dozen

Antipasto Skewer - *fresh mozzarella, soppressata, olive, artichoke, pesto drizzle* \$66/dozen V/GF

HOT PASSED HORS D'OEUVRES

Maryland Crab Cakes - *corn and black truffle remoulade* \$72/dozen

Thai Pork Empanada - *green thai chili aioli, lemongrass pickled onions, herbs* \$66/dozen

White Cheddar Grilled Cheese - *fig jam, fried rosemary, pistachios aillade* \$60/dozen V

Bacon Wrapped Dates - *stuffed with brie, apple butter* \$66/dozen GF

BBQ Pork Slider - *brioche bun, pickled jalapeno mayo, cabbage slaw, Carolina vinaigrette* \$66/dozen

Shrimp with Nola BBQ - *preserved lemon, baguette* \$66/dozen

Beef Burger Slider - *brioche bun, tomato, American cheese, bread and butter pickle* \$72/dozen

Falafel - *mint raita, marinated cucumber* \$60/dozen V/GF

Pancetta Arancini - *peas, carbonara cream* \$66/dozen

Fried Chicken Skewer - *B&B pickle, hot honey* \$66/dozen

ARTISANAL CHEESE BOARD

Domestic: 25 servings
\$275

Imported: 25 servings
\$350

Chef's selection of cheeses, fresh and dried fruits, jams, honey, nuts, crackers, pickles

RAW BAR

75 pieces, 25 servings
\$425

Shrimp, oysters, tuna crudo, salmon poke salad, cocktail sauce, mini tabasco, mignonette, horseradish

SUSHI

75 pieces, 25 servings
\$375

Handmade sushi rolls & nigiri, pickled ginger, wasabi, soy sauce

CHARCUTERIE BOARD

25 servings
\$350

Chefs selection of cured meats, nuts, relishes, pickles, olives, bread and crackers

CHEESE & CHARCUTERIE BOARD

25 servings
\$375

Chefs selection of cured meats and cheeses, fresh and dried fruits, nuts, pickles, bread and crackers, jams & compotes

CRUDITE

25 servings
\$250

Assorted baby vegetables, hummus, sweet onion dip, green goddess, bleu cheese dressing, warm pita



Requires minimum of 12 guests.

All prices subject to 23% service charge & 8.75% tax. Service charge & tax rates subject to change at any time without notice.



DINNER

PLATED SERVICE

Plated dinners include a choice of one starter, one entrée, one vegetable, one starch and one dessert. All plated dinners will include fresh baked rolls, butter and fresh brewed Lavazza coffee and Harney & Sons teas.

STARTERS

Choose One:

Soups

Red Pepper Bisque

*Chili & lime rock shrimp, black pepper
crème fraiche*

Lobster Bisque

*Tarragon salsa verde, butter braised
lobster +\$4*

Cream of Tomato Soup

Roasted fennel, pesto, croutons

White Bean and Spinach Soup

Parmesan broth, lemon olive oil

Salads

Kale and Sweet Potato

*Sweet peas, pea shoots, shaved fennel,
candied walnuts, basil vinaigrette*

Classic Caesar

*Chopped romaine, Caesar dressing,
croutons, parmesan*

Baby Carrot and Arugula

*Goat cheese, charred onions, radish, spiced
pumpkin seeds, creamy almond dressing*

Baby Spinach

*Bacon bits, hard boiled egg, pickled red
onions, bleu cheese, roasted red pepper
vinaigrette*

Plated Appetizers

Duck Confit Feuilles de Brick

*Shredded duck legs, braised kale, corn & orange
puree, shaved fennel, fried onions +\$10*

Seared Jumbo Crab Cake

*Artichoke remoulade, arugula,
pickled green bean gribiche +\$10*

PLATED SERVICE

ENTREES

Choose Two:

Beef Short Rib \$65

Braising jus, crispy onions, horseradish gremolata

8 oz Grilled Filet Mignon \$80

Shaved brussels sprouts, sweet onion vinaigrette, smokey bordelaise

12 oz New York Strip \$80

Braised baby onions, maitre d'hotel butter

14 oz Grilled Ribeye \$85

Truffle salt, artichokes, roasted garlic gastrique

Roasted Chicken Breast \$62

Braised shallots, lemon chicken jus

Pork Milanese \$60

Lemon, arugula and tomato salad, mustard pan sauce

Seared Bay Scallops \$72

Crispy bacon, carrots a la greque

Pan Roasted Salmon \$65

Bean and pea salad, lemon beurre blanc

Seared Whitefish \$62

Fennel radish salad, gribiche

Vegetarian

(full dishes)

Seared Cauliflower Steak \$60

Roasted avocado, red pepper puree, chermoula, tahini yogurt, grilled broccolini

Herb and Cheese Parisienne Gnocchi \$60

Wild mushrooms, peas, shredded kale, crème fraîche, parmigiano-reggiano

Requires minimum of 12 guests.

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PLATED SERVICE

VEGETABLE SIDES

(choose one)

Grilled Broccolini - *red onions, romesco*

Roasted Asparagus - *French sesame oil, tarragon*

Roasted Carrots - *garlic honey, aleppo*

Braised Kale - *pancetta, sherry vinegar*

Roasted Brussels Sprouts - *hazelnut aillade, lemon olive oil*

STARCH

(choose one)

Potato Purée - *olive oil, thyme*

Smashed Red Bliss Potatoes - *butter, hearty herbs*

Braised Lentils - *smoked ham hock*

Red Camargue Rice - *fried onions*

Creamy Grits - *brown butter*

Chickpea and miso puree - *lemon, tahini*

DESSERT

(choose one)

Pear and Frangipane Tart - *sweet crème fraiche, pomegranate seeds*

Carrot Cake - *candied walnuts, cream cheese mousse*

Tiramisu - *whipped sweet ricotta, chocolate covered espresso beans*

New York Style Cheesecake - *seasonal berries*

Chocolate Cake - *salted caramel, torched marshmallow*

CARVING STATIONS

Each carving station comes with assorted rolls

Provencal Style Pork Belly

\$380, serves 30 ppl

*Braised with fennel, tomatoes, peppers,
white wine, and olives*

Slow Cooked Prime Rib

\$775, serves 30 ppl

*Herb and coffee salt crust, horseradish
crème fraiche*

Grilled Beef Tenderloin

\$380, serves 15 ppl

*Green and black peppercorn
crust, cognac cream*

Smoked Spiral Ham

\$380, serves 30 ppl

Aleppo maple glaze



Requires minimum of 12 guests.

All prices subject to 23% service charge & 8.75% tax. Service charge & tax rates subject to change at any time without notice.

BUFFETS*Two stations \$75 · Three stations \$90***STATION 1**

Caesar Salad - *chopped romaine, croutons, shaved parmesan cheese, Caesar dressing*
 Cherry Tomato Caprese - *sliced tomatoes, ciliegine mozzarella, arugula, balsamic glaze, basil*
 Roasted Summer Squash - *balsamic, pearl onions*
 Polenta with Sausage and Pepper Ragù
 Penne & Traditional Bolognese
 Shredded Chicken Cannelloni - *spinach, cream sauce*
 Focaccia Bread
 Tiramisu

STATION 2

Roasted Vegetable Salad - *spinach, goat cheese, sunflower seeds*
 Mini Wedge Salad - *tomatoes, bacon, bleu cheese dressing*
 Roasted Airline Chicken Breast - *carrot puree, Italian, salsa verde*
 Roasted Whitefish - *charred fennel, romesco*
 Orzo Pasta Salad - *peppers and olives, tomatoes*
 Roasted Broccoli - *almonds, dried currants*
 Dinner Rolls
 Vanilla Pot de Crème, Red Wine Braised Figs

STATION 3

Quinoa Salad - *marinated eggplant, marinated zucchini, dried tomatoes, feta cheese*
 Chop Salad - *butter lettuce, cherry tomatoes, cucumbers, red peppers, white beans*
 Grilled Chicken Breast - *saffron soubise, grilled onions, sherry vinegar*
 Seared Salmon - *carrot and coconut milk puree, chickpea, chimichurri*
 Yukon gold potatoes - *cauliflower, pickled scallions, brown butter, madras curry*
 Roasted Brussels Sprouts - *sherry vinegar, dried cherries, parmesan*
 Mini Chocolate Cupcakes - *with pretzels & malt balls*

STATION 4

Baby Greens - *yogurt marinated cucumbers, shaved fennel, mandarin oranges*
 Chef Salad - *chopped iceberg & romaine, cherry tomatoes, hard cooked egg, sliced ham, swiss cheese, pickled shallots*
 Fried Chicken - *white and dark meat*
 Sliced Brisket - *slow cooked, barbeque sauce*
 Esquites: Mexican Street Corn - *lime crema, cilantro, queso fresco, tajin*
 Mac and Cheese - *penne pasta, white cheddar cream*
 Drop Biscuits
 Cheesecake Bites

STATION 5

Sliders - *beef patty, cheddar cheese, AI aioli, tomato, pickle*
 Fried Green Tomato Slider - *tahini chevre, shredded lettuce, dill pickle*
 Pulled Chicken Bahn Mi - *pickled peppers, cilantro, daikon, brown sugar aioli*
 Potato Chips - *various seasonings, parmesan and black garlic, Thai red curry, barbeque*
 Apple Cole Slaw - *cabbage, celery, basil, sunflower seeds, sweet apple cider vinaigrette*
 Arugula Salad - *pears, endive, blue cheese, candied walnuts, apple saba*
 Dutch Apple Tarts

*Requires minimum of 12 guests.**All prices subject to 23% service charge & 8.75% tax. Service charge & tax rates subject to change at any time without notice.*

SWEET TREATS

BAKE SHOP \$17

Tiramisu

Chocolate Mousse Tartlets, Strawberries

Cannoli, Pistachio & Chocolate Chip

Cheesecake Bites

COOKIES & CREAM \$15

Chocolate Chip Cookie Sandwiches

Creamcicle pot de Crème

Sugar Cookies

Donut Holes, Crème Fraiche Caramel

SHOOTERS \$15

Strawberry Shortcake, Mousse, Strawberries, Yellow Cake

Chocolate Mousse, Pretzel Crumbs, Brownies, Caramel

Vanilla Pot de Crème, Lime Curd, Mulled Blueberries

Lemon Meringue Pie, Lemon Curd, Torched Meringue, Graham Cracker Crumb



Requires minimum of 12 guests.

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LIBATIONS

OPEN BAR

All open bar packages:

Bartender Included (one bartender per 75 guests)

Additional bartenders available

125 per bartender (up to 4 hours, 2 hour minimum required)

PREMIUM OPEN BAR

35 per person for two hours (13 per person for each additional hour)

Liquor - *Tito's, Beefeater, Johnnie Walker Red, Jack Daniels, Plantation 3 Star, Jose Cuervo, Old Forester, Amaretto, Seagram's 7, and Captain Morgan*

Wine - *Selection of Vendaval Red & White Wines*

Beer - *Coors Light, Miller Lite, Amstel Light and Heineken (Craft Beer Additional 2 per person)*

Seltzer - *High Noon*

Other - *Mixers, Soft Drinks & Bottled Water*

SUPER PREMIUM OPEN BAR

38 per person for two hours (15 per person for each additional hour)

Liquor - *Tito's, Tanqueray, Plantation 3 Star, Woodford Reserve, Patron, Crown Royal, Johnny Walker Black, Disaronno, & Captain Morgan*

Wine - *Selection of Gouguenheim Red and White Wines*

Beer - *Coors Light, Miller Lite, Amstel Light, Lagunitas, Two Brothers Domaine DuPage and Wobble*

Seltzer - *High Noon*

Other - *Mixers, Soft Drinks & Bottled Water*

BEER & WINE OPEN BAR

24 per person for the first hour (10 per person for each additional hour)

Wine - *Selection of Vendaval Red & White Wines*

Beer - *Coors Light, Miller Lite, Stella Artois, Amstel Light, Two Brothers Domaine DuPage, and Wobble*

Seltzer - *High Noon*

Other - *Soft Drinks & Bottled Water*

BUBBLY BAR

22 per person for two hours (10 per person for each additional hour)

Chilled Sparking Wine, Peach, Pineapple,

Orange and Grapefruit Juices with Fresh Berries

CREATE YOUR OWN BLOODY MARY BAR

26 per person for two hours

(12 per person for each additional hour)

Tito's, Bloody Mary Mix, Celery Sticks, Olives, Dill Pickle Spears, Pepperoni, Salami, Bacon, Tabasco, Horseradish, Worcestershire, Celery Salt, Lime

PAY AS YOU GO

All Host Cash Bars & Cash Bars

Bartender Required - One bartender per 75 guests recommended

Bartender Fee - 125 per bartender, up to 4 hours, 2 hour minimum

Soft Drinks - *6 per bottle*

Bottled Water - *5 per bottle*

Domestic Beer - *7 per bottle*

Imported/Specialty/Craft Beer - *8 per bottle*

Seltzer - *9 per can*

House Wine - *13 per glass*

Premium Wine - *Sold per bottle only; cost varies*

Cocktails - *13 per cocktail*

Premium Cocktails - *16 per cocktail*



HOTEL ARISTA®

EFFORTLESS