



EMBASSY SUITES
HOTELS®

BREAKFAST SELECTIONS

EGGS-TRA LIGHT PLATED BREAKFAST

Scrambled Egg Whites, Turkey Bacon, Black Beans,
Served with Fresh Salsa, Whole Grain Toast and a
Side of Seasonal Fruit

\$22 per person

CLASSIC PLATED BREAKFAST

Scrambled Eggs, *Choice of Sausage OR Bacon*,
Breakfast Potatoes, Freshly Baked Biscuit with Butter
and Jelly, Served with a Side of Seasonal Fruit

\$21 per person

BREAKFAST ENCHILADA PLATE

Breakfast Enchiladas filled with Eggs, Cheese, and
Chorizo, Topped with Homemade Tomatillo Salsa
Served with Refried Beans and Breakfast Potatoes

\$18 per person

EMBASSY BENEDICT PLATE

Poached Eggs atop an English Muffin with Canadian
Style Bacon and Topped with Hollandaise Sauce, Served
with a Side of Hash Browns and Side of Seasonal Fruit

\$23 per person

TEX-MEX BREAKFAST BUFFET

Mexican Style Migas with Peppers, Tomatoes,
Onions and Tortilla Strips, Sides of Bacon and
Sausage, Refried Beans, Breakfast Potatoes,
Tortillas, Served with Homemade Salsa and
Shredded Cheese

\$18 per person

CLASSIC AMERICANA BUFFET

Scrambled Eggs, Bacon and Sausage, Breakfast
Potatoes, Biscuits with Country Gravy, Butter & Jellies,
Assorted Danishes & Muffins, and a Fresh Fruit Display

\$23 per person

BRUNCH TIME BUFFET

Eggs Benedict, Hash Browns, Fried Chicken
Tenders, Waffles with Maple Syrup, and a
Fresh Fruit Display

\$24 per person

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BREAKFAST ADD-ONS

BUILD YOUR OWN BREAKFAST TACO

Warm Flour Tortillas filled with Scrambled Eggs, and Assortments of Chorizo, Bacon, Potatoes, Cheese, Refried Beans, and Homemade Salsa

\$18 per person

INTERACTIVE OMELET STATION

Guests build their own omelets with a personal chef exclusively for your event

Choice of Regular Eggs or Egg Whites, Spinach, Tomatoes, Bell Pepper, Mushrooms, Jalapeños, Ham, Bacon, Sausage, and Assortment of Cheeses. Served with Homemade Traditional and Tomatillo Salsas

\$10 per person

+\$100 Service Fee per hour

A LA CARTE

Freshly Brewed Coffee & Hot Tea \$32 per gallon

+ Add (1) Decaf or Regular \$26 per gallon

Fruit Juice by the Gallon, Choice of Orange, Apple, or Cranberry \$26 per gallon

Bottled Fruit Juices \$3.50 per bottle

Soft Drink Package \$2.50 per soda

Premium Breakfast Pastries \$30 per dozen

Fresh Fruit Display \$60, serves 25

Assorted Granola or Sweet and Salty Bars \$22 per dozen

Assorted Donuts \$20 per dozen

Biscuits and Sausage Gravy \$32 per dozen

Assorted Breakfast Tacos \$38 per dozen

Breakfast Enchiladas \$30 per pan

English Muffin Breakfast Sandwiches \$42 per dozen

Croissant Breakfast Sandwiches \$49 per dozen (With Egg Whites and Ham \$53 per dozen)

Mini Quiche \$75, 50 pc per order

Individual Yogurt Cups \$20 per dozen

Oatmeal Station with Assorted Toppings \$8 per person

French Toast Sticks with Maple Syrup \$36 per dozen

Individual Kellogg's Boxed Cereal + Milk \$20 per dozen

Croissants with Jellies and Cream Cheese \$28 per dozen

Croissants with Jellies and Butter \$26 per dozen

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MEETING BREAKS

BEVERAGE BREAK

Regular and Decaf Coffee, Assorted Hot Teas, Water and Iced Tea. Refreshed for up to 8 hours throughout your meeting. Assorted Sodas +\$2 per person
\$8.00 per person

MORNING BREAK

Regular and Decaf Coffee with Flavored Syrup, Premium Breakfast Pastries and Fresh Seasonal Fruit Display
\$16 per person

PARFAIT BAR

Vanilla Yogurt with Assortment of Toppings Including Fresh Berries and Granola
\$11 per person

THE ENERGIZER

Assortment of Clif and Kind Protein Bars, Whole Fruit, Trail Mix, Red Bull Energy Drink, and Soft Drinks
\$20 per person

AFTERNOON PICK ME UP

Regular and Decaf Coffee, Iced Tea by the Gallon, Fresh Baked Gourmet Cookies and Brownies.
\$14 per person

IT'S A MARATHON, NOT A RACE

Fresh Seasonal Fruit OR Vegetable Display, Granola Bars, Trail Mix, Infused Water Station and Fresh Brewed Iced Tea
\$13 per person

BUT FIRST, COFFEE

Regular and Decaf Coffee with Vanilla and Hazelnut Syrups and Premium Breakfast Pastries and Assorted Granola Bars
\$10 per person

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MEETING BREAKS

HEALTHY CHOICE

Hummus & Pita Chips, Fruit Skewers with Yogurt Dip, Julienne Vegetable Cups with Homemade Ranch Dressing

\$16 per person

SWEET & SALTY

Salted Popcorn, Chocolate Covered Pretzels, Bulk Potato Chips, Gourmet Cookies, Soft Drinks

\$13 per person

EMBASSY FIESTA

Chicken Quesadillas Served with Sour Cream, Homemade Salsa, Tortilla Chips and Guacamole

\$15 per person

ONCE UPON A TIME IN MEXICO

Assortment of Mexican Sweet Breads including items *such as* Pan de Polvo, Pan Dulce, Churros, etc. Served with Regular and Decaf Coffee

\$14 per person

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ICE CREAM BAR

Choice of Two Ice Cream Flavors: Chocolate, Vanilla, Strawberry, Two Syrups: Chocolate & Caramel, and Choice of Five Toppings: Sprinkles, Walnuts, Pecans, Maraschino Cherries, Bananas, Chocolate Chips, M&Ms, Whipped Topping

\$10 per person

+Waffle Bowl or Cone \$2 per person

ALL AMERICAN

Mini Hamburger Sliders, Potato Chips, Chocolate Chip Cookies, Iced Tea

+Add Soft Drinks for \$2.00pp

\$15 per person

*Veggie Patties available by request.

LUNCHEON SELECTIONS

Light Entrees & Sandwiches

CHEF SALAD

Julienned Strips of Ham, Turkey, Swiss and Cheddar Cheese, Tomatoes, Cucumbers, Carrots and Boiled Egg over Mixed Greens, Served with your choice of Balsamic or Ranch Dressing and Crackers

\$17 per person

GRILLED CHICKEN CAESAR SALAD

Grilled Chicken Breast, Parmesan Cheese and Croutons, Served over a bed of Crisp Romaine Lettuce, Served with Caesar Dressing and Crackers

\$18 per person

TURKEY CLUB

Smoked Turkey with Cheddar and Swiss Cheese, Lettuce, Tomato and Bacon, Served on a Buttery Croissant, Side of Potato Chips and Pickle Spear

\$18 per person

MONTERREY GRILLED CHICKEN

Sliced Grilled Chicken Breast topped with Monterrey Jack Cheese, Bacon, Served on a Bun with Pesto Cheese Spread, Served with a side of Potato Chips and Pickle Spear

\$18 per person

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ROAST BEEF HOAGIE

Roast Beef, Swiss Cheese, Horseradish Sauce and Sliced Red Onions stacked on a Hoagie Bun, Served with a side of Potato Chips and Pickle Spear

\$18 per person

EXECUTIVE BOXED LUNCH

For Lunch "On the Run" select one of the above Sandwiches, Includes a side of Potato Chips, Pickle Spear, Whole Fruit, Fresh Baked Cookie and Soft Drink

\$20 per person

(Minimum order of 10 required for two sandwich options)

SOUTHWEST BURRITO BOXED LUNCH

Large Flour Tortilla Filled with Grilled Chicken or Beef Fajita, Rice, Beans, Cheese, Pico de Gallo and Lettuce. Served with a Side of Fresh Made Tortilla Chips, Sides of Guacamole and Salsa, Sour Cream and a Freshly Baked Churro.

\$22 per person

Chef's Choice Dessert may be added for an additional \$4 per person.

LUNCHEON SELECTIONS

All Plated Entrees include Garden Salad, Fresh Baked Rolls with Butter, Iced Tea and Chef's Choice Dessert.

GLEENDA'S STUFFED CHICKEN

Baked Chicken Breast Stuffed with our House Blend of Cheeses, Herbs and Spinach Topped with a Savoury Cream Sauce and Parmesan Cheese, Served with Roasted Red Potatoes and Steamed Vegetable Medley

\$29 per person

CHICKEN CORDON BLEU

Lightly Breaded Chicken Breast Stuffed with Ham and Cheese Served with Mashed Potatoes and Sautéed Green Beans

\$28 per person

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SMOTHERED PORK CHOP

Lightly Breaded Pork Chop Smothered in Gravy and Baked until Tender, Served with Mashed Potatoes and Sautéed Green Beans

\$28 per person

BAKED TILAPIA

8 oz Tilapia Filet Seasoned with Herbs, Served with a Side of Rice Pilaf and Mixed Vegetables

\$32 per person

HOMEMADE MEATLOAF

Homemade Meatloaf Topped with Choice of Brown Gravy or Tomato Sauce, Served with Mashed Potatoes and Sautéed Green Beans

\$28 per person

FLAT IRON STEAK

Marinated Flat Iron Steak Slices over Garlic Mashed Potatoes and Side of Steamed Broccoli

\$34 per person

All Plated Entrees include Garden Salad, Fresh Baked Rolls with Butter, Iced Tea and Chef's Choice Dessert.

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EMBASSY SUITES
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BUFFET SELECTIONS

(Minimum Guarantee of 20 Guests Required)

D.I.Y. DELI

Display of Cold Cuts including Ham, Smoked Turkey and Roast Beef, Variety of Cheeses Including Swiss, Cheddar and Pepper Jack, Served with Lettuce, Tomato, Onions, and Assorted Breads with a *choice of Potato Salad OR Pasta Salad*, Garden Salad, and Chips

\$26 per person

MOMMA'S COOKIN'

Choice of one casserole: Meatloaf, Chicken Spaghetti, or King Ranch Chicken, Served with Chef's Choice of Side, Bread, and Garden Salad with Assorted Dressings.

\$29 per person

TEXAS FLAME FAJITAS

Grilled Beef and Chicken Fajitas, Garden Salad with Assorted Dressings, Spanish Rice and Charro Beans, Served with Flour Tortillas, Guacamole, Shredded Cheese, Sour Cream and Pico de Gallo

\$30 per person

BUILD YOUR OWN BURRITO BOWL

Cilantro Rice, Jasmine Rice, Diced Chicken & Ground Beef, Whole Black Beans, Refried Pinto Beans, Sautéed Peppers and Onions, Tortilla Chips, Fresh Pico de Gallo, Guacamole, Shredded Pepper Jack Cheese, and Lime Wedges

\$27 per person

ITALIAN BISTRO

Penne Pasta served alongside Meatballs, Marinara Sauce, Grilled Chicken, Alfredo Sauce, Shredded Parmesan, Warm Garlic Bread and a Garden Salad with Assorted Dressings

\$26 per person

LITTLE ITALY

Chicken Parmesan, Spaghetti with Marinara Sauce, Baked Lasagna, Zucchini Squash Medley, Caesar Salad, Warm Garlic Bread and Shredded Parmesan

\$30 per person

Buffet Selections include Iced Tea; Chef's Choice Dessert may be added for an additional \$4 per person.

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BUFFET SELECTIONS

(Minimum Guarantee of 20 Guests Required)

TASTE OF THE COAST

Fried Shrimp, Fried Catfish, Green Beans, Corn on the Cob, Dirty Rice, Coleslaw, Garden Salad, Hush Puppies, Cocktail & Tartar Sauce, Fresh Lemon Wedges

\$32 per person

SEAFOOD BOIL

Boiled Shrimp & Sausage, New Potatoes, Steamed Vegetable Medley, Corn on the Cob, Garden Salad and Dressings, Hush Puppies, Cocktail & Tartar Sauce, Fresh Lemon Wedges

\$36 per person

BAYFRONT BARBECUE

Barbecue Smoked Brisket and Sausage, Potato Salad, Coleslaw, Charro Beans, Served with Onions, Pickles, Jalapeños, Sliced Bread and a Garden Salad with Assorted Dressings

\$30 per person

SURF & TURF

12 oz Ribeye and Fried Shrimp, Served with Baked Potato and Fixings, Asparagus, Warm Rolls and a Garden Salad with Assorted Dressings

\$56 per person

The Pre-Game Meal

Designed with Sports Teams in Mind. Grilled Chicken Breast
Steamed Broccoli, Roasted Red Potatoes, Garden Salad
with Assorted Dressings and Rolls with Butter

\$23 per person

Buffet Selections include Iced Tea; Chef's Choice Dessert may be added for an additional \$4 per person.

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EMBASSY SELECT BUFFET

Choice of Two Salads: Caesar, Garden, Spinach, Pasta, Potato, Tomato and Cucumber, or Fruit

Choice of One Starch: Rice Pilaf, Garlic Mashed Potatoes, Regular Mashed Potatoes, New Potatoes

Choice of One Vegetable: Sautéed Green Beans, Orange Glazed Carrots, Steamed Broccoli, Vegetable Medley,
Asparagus and Mushroom Sautee (+\$1)

Choice of Two Entrees: Embassy Chicken, Chicken Cordon Bleu, Pork Tenderloin with Orange Ginger Glaze,
Roast Beef with Mushroom Gravy, Baked Tilapia

Choice of 2 Entrees | \$42 per person

DINNER ADD-ONS

LOADED BAKED POTATO STATION

Large Baked Potato with Fixings. Includes Butter, Sour Cream, Chives, Bacon Bits, and Cheese

\$12 per person

+ Chopped Brisket with Sauce for \$5 per person

+ Chicken or Ground Beef for \$3.50 per person

+Steamed Broccoli for \$2 per person

NACHO BAR

Homemade Tortilla Chips, Ground Beef, Tomatoes, Onions,
Lettuce, Refried Beans, Nacho Cheese, Jalapenos, Sour
Cream, Fresh Salsas

\$14 per person

+ Guacamole for \$4 per person

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LARGE 2 TOPPING PIZZA

Choice of the following toppings: Pepperoni, Italian, Sausage, Ham, Bacon, Mushrooms, Spinach, Jalapeño, Black Olives, Onions, Bell Peppers, Pineapple, Extra Cheese

\$20 Each

+ Garden Salad for \$6 per person

+ Garlic Bread for \$5 per person

FRESH SALAD BAR

Choice of Two Greens: Iceberg Mix, Spinach, Spring Mix

Choice of Two Dressings: Homemade Ranch, Balsamic, Italian, Blue Cheese, Raspberry Vinaigrette

Sides Including Cherry Tomatoes, Sliced Cucumbers, Carrots, Mushrooms, Red Onions, Bell Peppers, Broccoli Florets, Boiled Eggs, Shredded Cheese, Croutons

\$15 Per Person

+ Julienned Ham or Turkey \$4 per person

DESSERT

\$13 per person (Only +\$4 per person with Entrée or Buffet Purchase)

Chocolate Cake
Berry Mascarpone Cake
Key Lime Pie
Pecan Pie

New York Cheesecake (*Assorted Toppings Available*)
Banana Toffee Bourbon Cake
Peach Cobbler with Vanilla Ice Cream

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HORS D'OEUVRES

(50 servings, per order)

- Cheese Display with Cocktail Crackers \$160
 - Add Olives... \$45
 - Add Cold Meats... \$75
- Fresh Fruit Display \$200
- Display of Seasonal Vegetables with Ranch Dip \$180
- Assorted Sandwich Tray (*Choice of 3: Pimento Cheese, Chicken Salad, Tuna Salad, Ham & Cheese, Turkey & Cheese*) \$220
- Tostada Chips and Salsa \$75
- Tostada Chips and Guacamole \$125
- Caprese Skewer \$300
- Peel Your Own Shrimp, by the Pound \$40
- 5 Layer Dip with Homemade Tortilla Chips \$32
- Hummus with Pita Chips \$36

(50 pieces, per order)

- Southwest Eggrolls \$175
- Thai Spring Rolls, *Choice of Veggie or Chicken* \$130
- Teriyaki Meatballs \$75
- Chicken Tenders with Honey Mustard \$180
- Chicken Wings, *Choice of Buffalo, BBQ, Kickin' Bourbon, Lemon Pepper, Garlic Parmesan* \$180
- Jalapeno Poppers \$85
- Mini Chicken Cordon Bleu Poppers \$100
- Beef Empanadas \$175
- Hamburger Sliders \$200
- Crab Cakes \$220
- Bacon Wrapped Shrimp \$325
- Single Serve Shrimp Cocktails \$275

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CARVING STATIONS

Brisket \$ 175 Serves 25

Ham \$ 375 Serves 40

Turkey \$ 275 Serves 30

INTERACTIVE STATIONS

Interactive Pasta Bar with personal Chef
\$15 per person

Quesadilla Station with personal Chef
\$16 per person

Wing Station with personal Chef
\$15 per person

All Interactive and Carving Stations Subject to a \$75 Server Fee, per hour.

DINNER SELECTIONS

Plated Entrees

EMBASSY CHICKEN

Grilled Chicken Breast topped with Melted Provolone Cheese, Grilled Onions and Mushrooms, Served with Rice Pilaf and Steamed Broccoli

\$28 per person

BONE IN CHICKEN BREAST

Oven Roasted Bone in Chicken Breast Seasoned with Rosemary and Garlic, Served with Roasted New Potatoes and a Side of Green Beans

\$27 per person

CHICKEN PICCATA

Crusted Chicken Breast in a Lemon Butter Sauce with Capers, Served with Mashed Potatoes and French Style Green Beans

\$28 per person

GRILLED CHICKEN WITH PENNE PASTA

Penne Pasta with Grilled Chicken topped with Alfredo Sauce and Parmesan Cheese, Served with Steamed Vegetables

\$30 per person

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SALMON

Baked Salmon Served on a bed of Rice Pilaf with a Side of Fresh Grilled Asparagus

\$32 per person

PORK TENDERLOIN MEDALLIONS

Roasted Pork Tenderloin Topped *Choice of Mushroom Gravy or Ginger Orange Glaze*, Served with Roasted New Potatoes and Zucchini Squash Medley

\$28 per person

12OZ RIBEYE STEAK

12 oz Ribeye Cooked with our House Seasoned Butter Served with Twice Baked Potato and Asparagus Mushroom Sauté

\$42 per person

+ 3 Shrimp for \$8 pp

8OZ FILET MIGNON

Bacon Wrapped Filet Mignon Served atop Garlic Mashed Potatoes with Side of Fresh Grilled Asparagus

\$42 per person

+ 3 Shrimp for XX pp

SPECIALTY SELECTIONS

V= Vegetarian

VG= Vegan

GF= Gluten Free

VEGGIE QUESADILLAS (V)

Fresh Flour Tortillas filled with Sautéed Mushrooms, Bell Peppers, Onions, and Cheddar Cheese Served with Rice & Beans, Sour Cream, Pico de Gallo, and Guacamole

\$26 per person

BLACK BEAN HUMMUS WRAP (V)

Fresh Tortilla Wrap Filled with Hummus, Black Beans, Tomato, Cucumber, Onion, Served with a Side of Potato Chips and Cup of Fruit

\$26 per person

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SPANISH STUFFED PEPPER (V, GF)

Bell Pepper Stuffed with Spanish Rice, Enchilada Sauce, Beans, Corn, and Cheese Served with Corn Tortilla Chips and Fresh Guacamole, Sour Cream, Pico de Gallo

\$22 per person

PORTOBELLO STEAKS (V, VG, GF)

Two Marinated Portobello Mushrooms Grilled and Topped with an Avocado Chimichurri Sauce, Served with a Side of Rice Pilaf

\$27 per person

ALFREDO PENNE (V)

Penne Pasta Mixed and Topped with House Made Alfredo Sauce and Parmesan Cheese, Served with a Side of Steamed Broccoli

\$27 per person

SPAGHETTI SQUASH MARINARA (V, GF*, VG*)

Vegetables Sautéed in Tomato Basil Sauce Served on a Bed of Spaghetti Squash Topped with Parmesan Cheese and Served with a Side of Garlic Bread

*GF- no bread, VG- no cheese

\$26 per person

SWEET POTATO QUINOA CHILI (V, VG, GF)

Quinoa Chili with Sweet Potatoes, Black Beans, Topped with Fresh Avocado Slices and Cilantro

\$26 per person (10 order minimum)

SPAGHETTI SQUASH BURRITO BOWL (V, VG, GF)

Spaghetti Squash Topped with a Cabbage and Black Bean Slaw and House Made Avocado Salsa Verde

\$26 per person (10 order minimum)

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BAR SELECTIONS

BEER (Domestic)

Miller Lite, Coors Lite, Bud Lite, Shiner Bock,
Michelob Ultra, Goose Island
\$4.00 Each

BEER (Imported)

Corona, Dos Equis, Negro Modelo, Heineken, Guinness
\$5.00 Each

WINE (House)

Sutter Home Pinot Grigio, Chardonnay, Sauvignon Blanc,
Pinot Noir, Merlot, Cabernet Sauvignon
\$5.00 Glass | \$25 Bottle

WINE (Premium)

Kendall Jackson Pinot Grigio, Chardonnay, Sauvignon Blanc,
Pinot Noir, Merlot, Cabernet Sauvignon
Seaglass Cabernet, Pinot Noir, **Joel Gott** Chardonnay
\$7.00 Glass | \$35 Bottle

LIQUOR (Well)

Gordon's Vodka, Gordon's Gin, Grant's, Early Times
Bourbon, Juarez Tequila, E&J, Cruzan Rum
\$5.50 Glass | \$55 Specialty Drinks by the Gallon

LIQUOR (Top Shelf)

Tito's, Absolute, Sirach, Dewey's, Bacardi, Glenn Levit, Ketel
One, Crown y, 1800 Reposada, Hennessy, Jameson, Chivas,
Bombay Safire, Jose, Southern Comfort, Captain Morgan,
Tanqueray, Jack Daniels, Grey Goose, Malibu, Grand Marnier,
Johnny Walker Red & Black
\$7.50 Glass | \$75 Specialty Drinks by the Gallon

OTHER

Charles & Charles Rosé \$9.00 Glass | \$38 Bottle
Half Keg (Domestic) 7.75 Gallons serves 80 12oz
\$150 Each (Import \$250)
Full Keg (Domestic) 15.5 Gallons serves 160 12oz
\$300 Each (Import \$400)

MIMOSAS

Champagne or Sparkling Wine \$7.00 Glass | \$38 Bottle
Sparkling Grape Juice \$29 Bottle
Fruit Juice \$27 per Gallon
Assorted Fruit Slices or Berries \$28, Serves 25

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