



HARD ROCK EVENTS

VENUE ADDRESS

125 Bourbon St.
New Orleans, LA 70130

CONTACT

REGIONAL SALES & MARKETING MANAGER
KIFF GELBWAKS
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HARD ROCK CAFE NEW ORLEANS EST. NOVEMBER 11, 1987

Home to the legendary Louis Armstrong and the world-famous Mardi Gras celebration, New Orleans is well known for both its musical and cultural diversity. What better way to showcase the city's eclectic nature than at Hard Rock Cafe? Hard Rock Cafe New Orleans is located right on famous Bourbon Street in the historic French Quarter!

Inside our New Orleans- and music-infused restaurant, you can indulge in one of our world-famous Hurricanes or our Legendary Burger while exploring signature pieces of the most extensive collection of rock memorabilia in the world. Whatever your pleasure, there's a place for it here. Don't forget to grab a go-cup and take your delicious beverage with you!



FOOD & BEVERAGE MINIMUM

The food & beverage minimum is the minimum spend amount for the entire space before tax and gratuity/admin fee (++).

++ = 20% event admin OR 18% gratuity + sales tax.

The minimum will guarantee your event space for (3) hours of event time. Additional hours may be added on at an additional cost.

EVENT	DATE/TIME	F & B MINIMUM PRICING
Luncheons - IN CAFE	11am - 2pm OR 12pm - 3pm	\$35pp++
Dinners - IN CAFE	5pm - 8pm OR 6pm - 9pm	\$50pp++

To book a Hard Rock event, please note the following steps must be completed:

1. Choose an Event Space
2. Choose Menu/Beverage/Entertainment Options
3. Sign a Contract
4. Pay a 50% Deposit or Payment in Full based on the Food & Beverage Minimum
5. Last Day to Confirm/Change the Guest Count is Three Days Before the Event

NEW ORLEANS CAPACITY AND FLOORPLAN



CAFE CAPACITY

	SEATED AT TABLES	RECEPTION STYLE
FULL CAFE	UP TO 280 PPL	UP TO 500 PPL
MAIN CAFE WITH STAGE	UP TO 175 PPL	UP TO 300 PPL
MAIN CAFE STAGE	UP TO 28 PPL	UP TO 35 PPL
VOODOO PRIVATE ROOM	UP TO 115 PPL	UP TO 150 PPL

AUDIO VISUAL CAPABILITIES*

Both spaces offer: In-house Production Staff, Wireless Internet Access and Dimmable Lighting

MAIN CAFE

- Full Live Show production capability with 24 channel digital mixing board
- Customizable Stage LED color lighting
- 5 Plasma Screens throughout for displaying custom videos, programs & logos

- In-house audio system with the ability to tie-in micro phones, CD's or an iPod

- custom videos, programs & logos
- Independent in-house audio system with the ability to tie-in microphones, CD's or an iPod

VIP VODOO ROOM

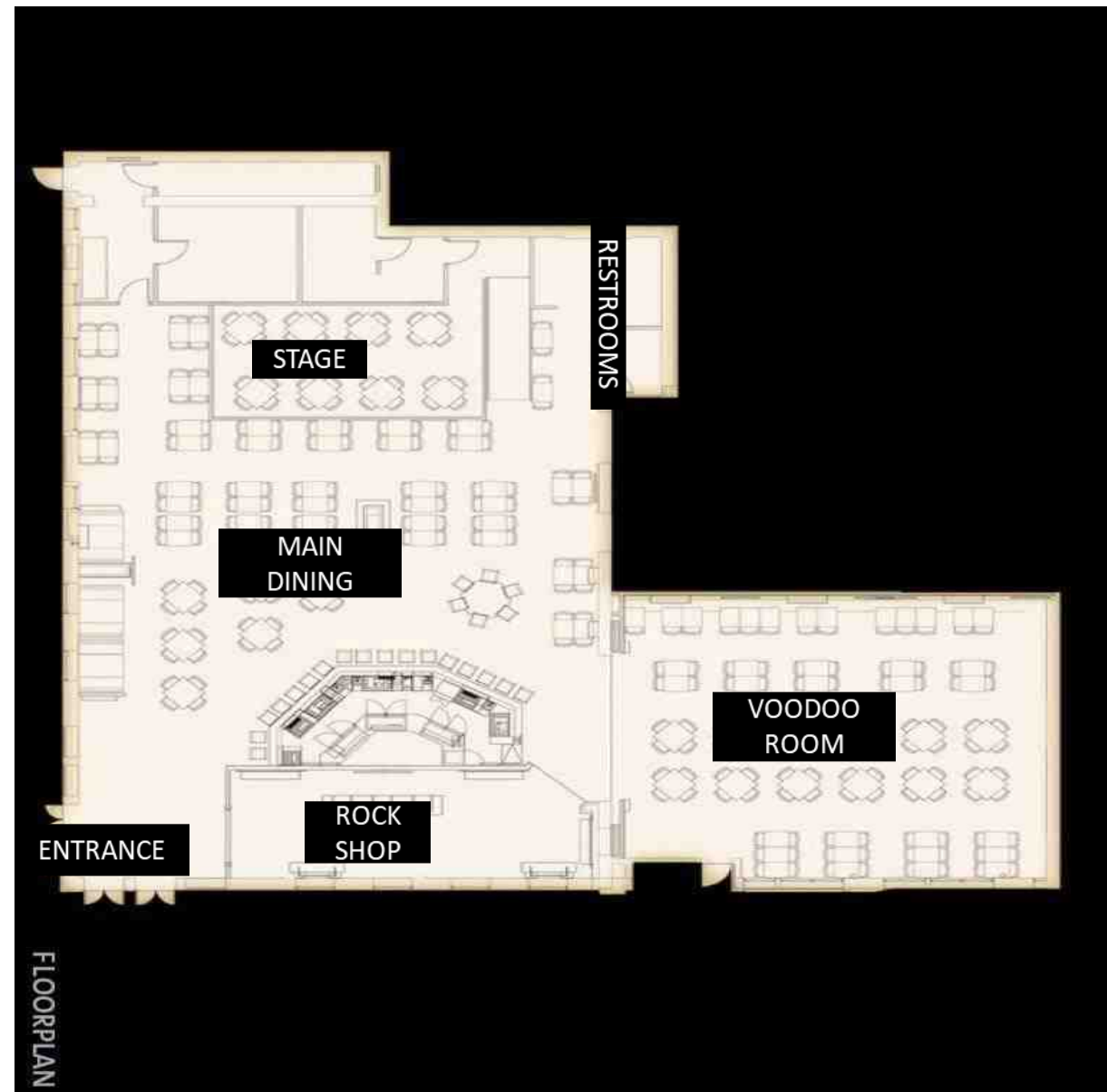
- Large built-in projector screen
- Ceiling mounted projector with Blue-Ray capabilities
- 2 Plasma Screens for displaying

BOOKING INFORMATION

We are a full service event planning facility with state of the art audiovisual options available for all events. Catering, entertainment, and event merchandise can be customized to complement every event.

PRIVATE PARTIES • CORPORATE MEETINGS & EVENTS • COCKTAIL RECEPTIONS

Multiple event spaces available for parties up to 500 people.



FLOORPLAN



BOX MEAL

Boxed meals are “to-go” only and not available for dine in service. All boxed meals require an advanced meal count no less than 5 days prior to pick up.

Ham & Swiss Sandwich

BLT & Guacamole Sandwich

Turkey & Swiss Sandwich

Vegetable Flatbread Sandwich

Herbed Chicken Salad Sandwich

Includes chips, cookie and a bottle of water

Delivery available upon request

\$16.00++ per person

Minimum of 10 sandwiches required

LEGENDARY BURGERS

Choose between our Classic Cheeseburger Bundle OR our Customizable Burger Bar.

THE BIG CHEESEBURGER BUNDLE

Twelve Cheeseburgers, individually wrapped and dressed with American cheese, lettuce, tomato and red onion. Comes with potato chips, cookie, ketchup, mustard, mayonnaise on the side.

\$130++

BUILD YOUR OWN BURGER BAR

A customizable burger bar with all the ingredients to create the perfect cheeseburger! Includes our signature Twisted Macaroni & Cheese and warm ranch-style beans as side items. Serves 12.

\$145++

WHAT’S INCLUDED

Premium Steak Burgers | Soft Burger Buns | American Cheese | Shredded Lettuce | Sliced Tomato | Pickle | Smoked Bacon | Sliced Red Onions | Onion Straws | Signature BBQ Sauce | Ketchup | Mustard | Mayo

Premium Catering Kit Available - \$19.99.

Delivery available upon request

PARTY PLATTERS

BUILD YOUR NACHOS BAR

A perfect way to snack for a big game, good time or just a night at home with friends! Customizable nacho bar so that your guests can snack the way they want to! Serves 4-6 guests. **\$40++**

WHAT’S INCLUDED

Premium Steak Burgers | Soft Burger Buns | American Cheese | Shredded Lettuce | Sliced Tomato | Pickle | Smoked Bacon | Sliced Red Onions | Onion Straws | Signature BBQ Sauce | Ketchup | Mustard | Mayo

JUMBO WINGS

A perfect add-on or party –size platters for the ultimate wing experience. Includes Classic Wing Sauce, BBQ Sauce, Fresh Celery, Ranch & Blue Cheese Dressing.

25 WINGS - \$45++ (serves 3-4)

50 WINGS - \$70++ (serves 6-8)

100 WINGS - \$105++ (serves 10-12)

CHIPS, GUACAMOLE & SALSA

A perfect extra with fresh guacamole, pico de gallo, grilled tomato salsa and seasoned chips. Serves 3-6. **\$25++**

Premium Catering Kit Available - \$19.99.

Delivery available upon request

++ Subject to sales tax and 20% event administration fee; taxes and fees are subject to change at any time.

MENUS – GROUP DINING



FAMILY STYLE APPETIZER

Pre-Select One

Classic Nachos

Crisp tortilla chips layered with ranch-style beans and a four-cheese sauce blend, topped with fresh pico de gallo, spicy jalapenos, pickled red onions, melted cheddar & Monterey jack cheese and scallions served with our sour cream on the side.

One Night in Bangkok Spicy Shrimp

Crispy shrimp, tossed in a creamy, spicy sauce, topped with scallions and sesame seeds, served on a bed of coleslaw.

Wings

Out signature slow-roasted jumbo wings tossed with classic buffalo sauce, served with carrots, celery and blue cheese dressing.

Onion Ring Tower

Out signature crispy onion rings perfectly seasoned and served with barbecue and ranch sauce.

SALAD COURSE

Pre-Select One

Classic Caesar Salad

Romaine lettuce tossed in Caesar Dressing with parmesan crisps and croutons, topped with shaved parmesan cheese.

House Salad

Fresh greens with Roma tomatoes, Julienne red peppers and garlic butter croutons, served with choice of dressing.

ENTRÉE COURSE

Pre-Select Up to Four for "Choice of"

Baby Back Ribs

Seasoned with our signature spice blend, then glazed with our house-made BBQ sauce and grilled to perfection, served with coleslaw & ranch-style beans.

Twisted Mac, Chicken & Cheese

100% All-natural grilled chicken breast, sliced and served on cavatappi pasta tossed in a four-cheese sauce blend with diced red peppers.

Cedar Plank Salmon

Oven-roasted salmon, served on a cedar plank with a sweet and spicy mustard glaze, served with fresh vegetables.

Tupelo Chicken Tenders

Crispi, fresh chicken tenders served with seasoned fries, honey mustard and our house-made BBQ sauce.

New York Strip

USDA choice 12oz. New York strip steak, grilled medium and topped with herb butter, served with seasoned fried and fresh vegetables.

Original Legendary Burger

Fresh steak burger grilled medium well, with Applewood bacon, cheddar cheese, crispy onion ring, leaf lettuce and vine-ripened tomato, served with seasoned French fries.

***Groups of 50+ guests must agree to a pre-selected menu; 'Choice of' entrée not available.**

DESSERT COURSE

Pre-Select One

New York Style Cheesecake

Variety of Cookies

PRICING

Two Courses \$39++ Per Person

Three Courses \$46++ Per Person

Four Courses \$52++ Per Person

Menu includes a Beverage Choice of Coffee, Tea or Soda

++ Subject to sales tax and 18% gratuity; taxes and fees are subject to change at any time. Available for parties of 12 or more guests. Menus offered for a maximum of 2-hours of service.

Hors d'Oeuvres - 50 piece minimum



Cold

Bacon Deviled Eggs
\$5.95++

Shrimp Cocktail with Cocktail Sauce
\$6.95++

Boston Style Crab & Shrimp Roll with Sriracha Aioli
\$7.50++

Beef Carpaccio Crostini with Pesto Olive Oil
\$6.50++

Prosciutto Ham & Melon
\$5.95++

Mozzarella & Grape Tomato Skewers
\$5.95++

Fresh Strawberries with Cheese & Candied Pecans
\$6.50++

Sliced Tomato Crostini Topped with Mascarpone, Romano
Cheese & Spinach
\$5.95++

Wonton Cups with Seasonal Hummus
& Fire Roasted Peppers
\$5.95++

Hot

Conch Fritters with Mango Relish
\$6.95++

Shrimp Scampi Lollipop
\$6.95++

Coconut Shrimp with Mango Salsa
\$6.95++

Jumbo Scallops Wrapped in Applewood Bacon
\$7.50++

Maryland Cracked Crab Cakes with Tartar Sauce
\$7.50++

Crab & Shrimp Stuffed Mushrooms
\$6.95++

Fried Lobster Macaroni and Cheese Bites
\$8.00++

Chicken or Beef Satay with Peanut Sauce
\$6.95++

Chicken, Beef or Spinach and Cheese Empanadas
\$6.95++

Chimichurri Cuban Steak or Roasted Veggie Quesadilla
\$6.95++

Grilled Lamb Chops with Mint Hollandaise
\$8.00++

Southern Fried Chicken Wings with Blue Cheese
\$6.50++

Tupelo Chicken Tenders with Honey Mustard
\$6.50++

Asian Vegetable Spring Rolls with Hot Chinese Mustard
\$5.95++

Sliders

Handcrafted BLT with Tomato Aioli on Pretzel Bread \$5.95++

Triple Prime Burger Topped with Aged Cheddar
\$5.95++

Filet Mignon with Roasted Mushrooms and Herb Goat Cheese
\$8.00++

Blackened Salmon Burger with Cider Spiked BBQ Sauce
\$6.50++

Bite Sized Shrimp Po Boys with Spicy Sriracha Drizzle
\$6.50++

Maryland Crab Cake with Tartar
\$6.75++

Fried Franks in a Blanket with Dijon Mustard
\$5.95++

Pulled Pork topped with BBQ Sauce & Monterey Jack
\$5.95++

Smoked Brisket with BBQ Sauce & Cheddar Jack Cheese
\$6.50++

Mini Cubans with Pickles and Dijon Mustard
\$5.95++

Chicken Parmesan with White Cheddar
\$6.50++

Roasted Turkey Burger with Jack Cheese and Garlic Aioli
\$6.50++

Veggie Burger with Grilled Vegetables, Fresh Mozzarella Cheese
\$5.95++

*++ Subject to sales tax and 20% event
administration fee; taxes and fees are subject to
change at any time.*

MENUS - Hors D'Oeuvres Buffets



CHOOSE YOUR OWN RECEPTION STYLE

NEW ORLEANS RECEPTION
3 Hour Service Time
Reception Dinner Events

Hand Passed Hors D'oeuvres:
First two hours of event
Tupelo Chicken Tenders
Seafood Beignets
Gumbo Shooters
Legendary Burger Sliders
Bangkok Shrimp
Antipasto Skewers

Creole Martini Station:
Slow Cooked Grits topped with choice of
Hand Pulled Pork or Roast Beef "Debris"
Prepared and garnished to order.

Dessert Station:
Hard Rock Cafe Brownies, Gourmet Cookies and local Lagniappes with freshly brewed
Coffee, cream and sweeteners.

\$67.00 ++ Per Person

Mini Crab Cakes
with Spicy Creole Mustard Aioli

Three Cheese & Roma Tomato Flatbread
with Cilantro Pesto

Tupelo Chicken Tenders
with Honey Mustard

Signature Slow Roasted Jumbo Wings
choice of Classic Buffalo, Sweet & Tangy, or House-Made Barbeque

Swedish Meatballs
with a Sweet & Tangy Sauce

All American Sliders
American Cheese, Crispy Onion Ring, and Creamy Coleslaw

Mozzarella Sticks
with Marinara Sauce

Balsamic Marinated Bruschetta
with Romano Cheese, Basil Oil, and Artisan Bread

Bangkok Spicy Shrimp
tossed in a spicy cream sauce

PRICING

\$35 ++ per person - Four Selections
\$42 ++ per person - Five Selections
\$49 ++ per person - Six selections

****This is NOT UNLIMITED and based off of
1-2 pieces of each item per person****

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MENUS - Themed Buffets



The "Classics" Buffet Menu

A Celebration of Our Hard Rock Best Sellers!

Honey-Citrus Salad

Fresh-Cut Greens, Red Onions, Orange Segments, Spiced Pecans, Red Bell Pepper Strips, Sun-Dried Cranberries, Bleu Cheese Crumbles with a Honey-Citrus Dressing

Twisted Mac & Cheese

Twisted Cavatappi Pasta, Lightly Spiced Three-Cheese Sauce, Garlic, Fresh Red Peppers & Romano Parsley Bread Crumbs

Hickory-Smoked BBQ Chicken

Southern Style Rubbed Chicken, Grilled & Basted with Signature BBQ Sauce

Signature Pulled Pork

Hickory Smoked Pulled Pork with Marinated Slaw and BBQ Sauce, Served with Mini Rolls

Sides

Yukon Gold Mashed Potatoes and Honey Garlic Green Beans

Dessert

Hard Rock Homemade Cookies & Brownie Display

PRICING - \$59 ++ Per Person

"Floribbean Fusion" Buffet Menu

A Taste of Latin America and the Caribbean

Starters

Jamaican Jerk Chicken Satay and Coconut Shrimp with Mango Salsa

Key Biscayne Chopped Salad

Baby Romaine, Avocado, Grape Tomatoes, Crispy Cucumbers, Oranges, Spicy Bay Shrimp, and Feta Cheese with Mango Citrus Dressing

Spanish Style Rice

Shrimp, Scallops, Spicy Sausage, Roasted Pepper and Onions

Churrasco Cubano

Hand Carved Chimichurri Marinated Skirt Steak served with Spicy Black Beans & Steamed White Rice

Fried Plantains

Cuban Style fried Green Plantains served with Mango Habanero Sauce

Tropical Fruit Display

Fresh Fruits and Berries served with Coconut & Rum Spiked Sauce and Banana Bread

Island Confections

Key West Key Lime Pie Bites, Churros, and Caramel Flan

\$79 ++ Per Person

*++ Subject to sales tax and 20% event administration fee; taxes and fees are subject to change at any time.
2 Hours of Service*

MENUS – Custom Buffet Selections



\$68.00++ Per Person

- (2) Salads
- (2) Entrees
- (2) Sides
- (1) Dessert

\$80.00++ Per Person

- (2) Salads
- (3) Entrees
- (2) Sides
- (2) Desserts

\$95.00++ Per Person

- (3) Salads
- (4) Entrees
- (3) Sides
- (3) Desserts

Salads

Classic Caesar Salad – Freshly Chopped Romaine Lettuce tossed in Caesar Dressing with Parmesan Crisps and Croutons, topped with Shaved Parmesan Cheese.

HRC House Salad – Fresh Mixed Greens, Hot House Cucumbers, Shaved Red Onion, Red & Yellow Tear-Drop Tomatoes, Maple Balsamic Vinaigrette, Goat Cheese.

Caprese Salad – Heirloom Cherry Tomatoes, Mixed Greens, Fresh Mozzarella, Olive Oil, Balsamic Reduction.

Sides

Green Beans & baby carrots with Honey Garlic Butter

Seasonal Seared Vegetables With Fresh Herbs

Roasted Brussels Sprouts With Caramelized Shallots

Rosemary & Roasted Garlic Red Potatoes

Mashed Potatoes

Coconut Jasmine Rice

Desserts

Assorted Macarons

Chocolate Covered Strawberries

Mini Cheesecakes

Mini Pies and Tarts

Assorted Cake Pops

Entrees – Land, Sea, Air

Fire Grilled Salmon – Spicy Mustard Glaze

Fried Grouper - Lemon Butter, Shallots, Button Mushrooms, Scallions, Cherry Tomatoes

Churrasco Cubano – Topped with Chimichurri

Tuscan Flat Iron Steak – Shaved Red Onion Relish

Pork Loin – Grilled Scallion & Bokchoy

Chicken Breast – Crusted with Fresh Herbs

Roasted Turkey Breast – Wild Mushroom and Cream Sauce

Entrees - Pasta

Orrecchiette Carbonara – Rendered Pancetta, Shallots, Peas, Romano Cheese, Garlic Cream

Farfalle Agliolio – Olive Oil, Roasted Garlic, Fresh Herbs, Grilled Asparagus

Wild Mushroom Ravioli – Baby Spinach, Roma Tomato, White Wine, Grilled Scallions

Roasted Tomato – Cavatappi Pasta, Balsamic Marinara, Grilled Onion, Roasted Garlic

PASTA ADD-ONS:

Roasted Chicken – \$3.00++ Per Person

Gulf Shrimp – \$4.00++ Per Person

Grilled Beef – \$5.00++ Per Person

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2 Hours of Service*

CARVING STATIONS



Roasted Turkey Breast
(25 Person Minimum)
Cranberry Relish & Homemade Rolls with Apple Cider Mayo
\$15.95++ Per Person

Adobo Roast Pork Loin
(30 Person Minimum)
Assorted Rolls & Mango Chutney
\$15.95++ Per Person

Bourbon Glazed Ham
(30 Person Minimum)
Assorted Rolls & Mustards
Bavarian Pretzel Rolls
\$15.95++ Per Person

Top Round of Beef
(50 Person Minimum)
Assorted Rolls, Horseradish Sauce,
Dark Mustard & Mayonnaise
\$16.95++ Per Person

Beef Brisket
(20 Person Minimum)
Chipotle Mayo & Parker House Rolls
\$18.95++ Per Person

Slow Roasted Prime Rib of Beef
(30 Person Minimum)
Sourdough Rolls, Horseradish Sauce,
Dark Mustard & Mayonnaise
\$20.95++ Per Person

Dijon Crusted Rack of Lamb
(10 Person Minimum)
Mint Jelly
\$Market Price++ Per Person

Tenderloin Oscar
(30 Person Minimum)
Dry Aged Beef Tenderloin Crowned with King Crab,
Asparagus, and a rich Béarnaise Sauce
\$33.95++ Per Person

*++ Subject to sales tax and 20% event administration fee; taxes and fees are subject to change at any time.
90 Minutes of Service. Make in an action station (live carving) for \$125 per Chef attendant, 1 per 100 guests recommended*

RECEPTION STATIONS AND DISPLAYS



RECEPTION SALAD STATIONS

Handcrafted BLT Salad Station

Crispy Hearts of Iceberg Lettuce, Cold Smoked Applewood Bacon, Vine Ripened Tomatoes, Cave Aged Bleu Cheese, Sharp Cheddar & Romano-Crusted Pretzel Croutons tossed in Bleu Cheese Vinaigrette
\$11.95++ Per Person

Tuscan Chopped Salad

Crispy Romaine, Vine Ripened Tomatoes, Pancetta, Kalamata Olives & Gorgonzola Tossed in Balsamic Dressing
\$11.95++ Per Person

Hard Rock Cobb Salad

Mixed Greens, Roasted Turkey, Honey-Roasted Ham, Aged Cheddar, Applewood Smoked Bacon, Vine Ripened Tomatoes & Crispy Cucumbers, Tossed in a Greek Goddess Dressing
\$13.95++ Per Person

Baby Caesar Salad

Baby Romaine tossed in a Romano & Anchovy-Spiked Caesar Dressing with Shaved Parmesan & Brioche Croutons
\$10.95++ Per Person

Add Grilled Chicken \$6.95 ++ PP

Add Grilled Cuban Skirt Steak \$8.95 ++ PP

Add Grilled Shrimp \$10.95 ++ PP

COLD

Seasonal Crudité

Fresh Seasonal Vegetables Served with Bleu Cheese Spiked Ranch, & Seasonal Hummus
\$12.95++ Per Person

Domestic Cheese & Fruit

With Flat Breads & Crackers
\$18.00++ Per Person

Tuscan Antipasti

Italian Meats, Sausages & Cheeses
Served with Cured Olives & Peppers
Crusty Artisan Breads
\$17.95++ Per Person

Artisan Cheese

Classic Selection of Hand Crafted Cheeses served with Fresh Fruit, Fig Compote, Dried Fruit & Nuts, Kalamata Olives
Freshly Baked Breads to include Pretzel Sticks & Focaccia
\$24.00++ Per Person

Jumbo Shrimp Cocktail

Jumbo Prawns served with Cocktail & House Made Remoulade Sauce
\$16.95++

Chilled Seafood

Jumbo Prawns, Cracked Crab, Fresh Oysters & Clams Served with Spicy Cocktail Sauce, Remoulade with Fresh Lemons & Hot Sauce
\$Market Price++

Handcrafted Sushi & Sashimi

\$Market Price++

HOT

Spinach & Artichoke Dip

A creamy blend of romano and cheddar cheese, chopped spinach and artichoke hearts, served with crispy tortilla chips and pico de gallo on the side.
\$17.95 ++ Per Person

Maryland Jumbo Lump Crabcakes

served with Sriacha Remoulade
\$14.95++

Penne Primavera

with Pesto & Roasted Vegetables
\$17.95++ Per Person

Baked Ziti

with Fire Roasted Tomato Sauce
\$19.95++ Per Person

Andouille Sausage Rigatoni

With Tomato Basil Sauce
\$20.95++ Per Person

Braised Beef Pappardelle

With a Fire Roasted Tomato Sauce
\$21.95++ Per Person

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2 Hours of Service*

Miniature Desserts

Choice of 3:

Carrot Cake • Devil's Food Cake • New York Cheesecake

Key Lime Pie • Coconut Custard

\$19.95++ Per Person

Miniature Homemade Pies

Key Lime • Apple • Chocolate Cream Pie

\$18.95++ Per Person

Build Your Own Ice Cream Bar

Hand Crafted Vanilla & Chocolate Ice Cream with Malted Waffles,
Fudge Brownies, Fresh Berry Toppings, Hot Fudge, Caramel,
Whipped Cream, Mini Candy & Roasted Nuts

\$32.95++ Per Person

Requires Attendant fee of \$125 per 100 guests

Sliced Fresh Fruit

\$12.95++ per person

Chocolate Dipped Strawberries

\$52.95++ per dozen

Assorted Gourmet Cookies

\$50.95++ per dozen

Chocolate Fudge Brownies

\$48.00++ per dozen

Jumbo Gourmet Hard Rock Cupcakes

\$82.00++ per dozen

Assorted Seasonal Flavors

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DRINK TICKETS – MINIMUM OF 2 PER GUEST

- Drink tickets valid towards beer or wine or soft drinks \$10++ each
- Drink tickets valid towards beer, wine, call brand liquor or soft drinks \$13++ per person

OPTION 1

**BEER & WINE HOSTED BAR
PACKAGE WITH
SOFT DRINKS AND TEA**

**\$25 per person – 1 hours
\$30 per person – 2 hours
\$35 per person – 3 hours
\$40 per person - 4 hours**

OPTION 2

**CALL BRANDS BAR OPTION
SOFT DRINKS AND TEA**

**\$30 per person – 1 hours
\$35 per person – 2 hours
\$42 per person – 3 hours
\$52 per person – 4 hours**

OPTION 3

**PREMIUM BRANDS BAR
PACKAGE**

**\$45 per person – 1 hours
\$55 per person – 2 hours
\$65 per person – 3 hours
\$75 per person - 4 hours**

All Packages are Subject to 20% Administrative Fee &
LA and Parrish State Tax

Please inquire for package brands.

EVENT ENHANCEMENTS - Souvenir Glasses



Add a Hard Rock Cafe souvenir for each guest to take home after the event. Each shot, pint or hurricane glass comes in a Hard Rock box. Great for a departing gift or room drop.

(Beverage not included)

Shot Glass \$10.00 plus sales tax | Pint Glass \$12.50 plus sales tax | Hurricane Glass \$12.50 plus sales tax

CREATE CUSTOM COLLECTABLE GIVEAWAYS

Ask us about pricing, custom orders and quantities. We can create anything and everything that is the perfect fit for any company or special occasion.

