



EVENTS MENU

Continental Breakfasts

All breakfast buffets include freshly brewed coffee, decaffeinated coffee and assorted teas.

The North Continental

Selection of bottled juices.
Sliced seasonal fruit.
Individual assorted yogurts.
Breakfast pastries, butter, and fruit preserves.
Wholesome granola and protein bars.

\$22 per guest.

The Executive Continental

Selection of bottled juices.
Warm, glazed cinnamon rolls.
Seasonal sliced fruit platter.
Individual assorted yogurts.
Selection of cereals.
New York Style Bagels with light and full-flavored cream cheese.
Breakfast pastries, butter, and fruit preserves.

\$27 per guest.

Continental Enhancements

Enhance your breakfast by including any of the following à la carte selections. Items are added as enhancements to a breakfast package and cannot be individually sold. Priced per guest.

Farm eggs and sausage served on a warm buttermilk biscuit \$5.50.

Grilled croissant filled with smokehouse ham and Swiss cheese \$5.50.

Applewood-smoked bacon, scrambled eggs, and American cheese on a toasted English Muffin \$5.50.

Yogurt parfait with crunchy granola and seasonal fruit. \$5.50.

Steel-cut oatmeal with brown sugar, dried raisins, chopped nuts and whole milk. \$5.50.

Hard boiled eggs \$1.25 each.

Made-to-order smoothies with yogurt, honey, seasonal fruits, and mixed berries \$6.75.

Southwest Breakfast Burrito with salsa \$5.50.

Assorted Muffins \$36 per dozen.

Whole Fruit \$2 each.

All prices are prior to 26% Taxable Service Charge and 6% Sales Tax

Brilliant Breakfast Buffet \$35 per guest

Prices are based on 90 Minutes of Service and a minimum of 20 guests.

All breakfast buffets include freshly brewed coffee, decaffeinated coffee, and assorted teas.

- Selection of bottled juices
- Seasonal sliced fruit platter
- Breakfast pastries, butter, and fruit preserves
- New York Style Bagels with light and full-flavored cream cheese
- Individual assorted yogurts
- Steel-cut oatmeal with brown sugar, dried raisins, chopped nuts and whole milk.
- Selection of cereals
- Local scrambled eggs
- Applewood-smoked bacon, country sausage links or smoked ham (select one)
- Oven-roasted breakfast potatoes

Brilliant Enhancements

Enhance your breakfast by including any of the following à la carte selections. Items are added as enhancements to a breakfast package and cannot be individually sold. Priced per guest.

- Buttermilk Pancakes or French Toast with fresh berries, Maple syrup and whipped butter \$9.00.
- Golden Belgian Waffles served with fresh berries, Maple syrup and whipped butter* \$9.00.
- At your service omelet station* \$15.00.

Toppings: Cheddar cheese, Swiss cheese, diced ham, sliced mushrooms, chopped bell peppers, sweet onions, fresh baby spinach, Applewood bacon, salsa, and egg whites.

*Chef service fee: \$125.00. 1 chef per every 50 guests.

All prices are prior to 26% Taxable Service Charge and 6% Sales Tax

Plated Lunch

Main Course

(Select One)

Summer Chopped Salad \$22 per guest.

Mixed greens with diced tomatoes, corn, zucchini, carrots, fresh green beans, cucumbers and chopped bell peppers.

Michigan Harvest Salad \$24 per guest

Spring greens topped with fresh strawberries, blueberries, grape tomatoes, candied pecans, bleu cheese, apples, and a grilled chicken breast.

Southwest Chicken Salad \$24 per guest

Mixed greens with sliced onions, black beans, tomatoes, corn, and a blackened chicken breast. Topped with corn tortilla strips.

Classic Caesar with Grilled Salmon \$26 per guest

Chopped romaine tossed with Caesar dressing, shaved parmesan and garlic croutons and finished with a grilled salmon fillet.

Steak BLT Salad \$28 per guest

Bed of mixed greens topped with red onions, diced tomatoes, chopped bacon, bleu cheese and sliced sirloin steak. *Served with Southwest Caesar dressing.*

Dessert Course

(Select One)

Cheesecake with Fresh Fruit Compote

Decadent Chocolate Cake

Carrot Cake with Cream Cheese Frosting

Homemade Shortcake with Fresh Berries and Whipped Sweet Cream

Red Velvet Cake

Tiramisu

All prices are prior to 26% Taxable Service Charge and 6% Sales Tax

Plated Lunch Entrees

All plated entrees include rolls and butter, freshly, and Chef's Selection of Seasonal Vegetables.

Plated First Course

(Select One)

Baby Field Greens Salad, Cherry Tomato, English Cucumber, Balsamic Vinaigrette

Traditional Caesar Salad, Romaine Hearts, Shredded Parmesan Cheese, Garlic Croutons, Caesar Dressing

Iceberg Wedge, Diced Tomatoes, Bacon, Blue Cheese Crumbles, Blue Cheese Dressing

Entrée Course

(Select One)

Portobello with Roasted Vegetables \$32 per guest

Grilled Portobello topped with roasted zucchini, squash, eggplant, spinach, onions, and peppers. Drizzled with pesto oil.

Parmesan-Crusted Chicken Breast \$33 per guest

Baked Chicken covered with seasoned breadcrumbs, aged parmesan, roasted garlic, fresh tomato marinara, served over al dente Rigatoni with seasonal vegetables.

Chicken Marsala \$33 per guest

Sautéed chicken in Marsala wine sauce and mushrooms, served with savory garlic, seasonal vegetables and thyme roasted red potatoes.

Hickory Seared Salmon \$38 per guest.

Pan-seared, hickory-seasoned salmon fillet, topped with our tomato-herb butter, served with a vegetable rice pilaf and seasonal vegetables.

Pan Seared Tenderloin of Beef \$48 per guest.

Pan-seared Tenderloin of Beef, Peppercorn and Red Wine Demi Glaze, Yukon Gold Mashed Potatoes, and seasonal vegetables.

Dessert Course

(Select One)

Cheesecake with Fresh Fruit Compote

Decadent Chocolate Cake

Carrot Cake with Cream Cheese Frosting

Shortcake with Fresh Berries and Whipped Sweet Cream

Red Velvet Cake

Tiramisu

Brilliant Lunch Buffets

Prices are based on 90 Minutes of Service and a minimum of 20 guests.

Midwest Picnic \$32 per guest

- Seasonal Garden Salad.
- Chef's Mustard Potato Salad.
- Traditional Coleslaw.
- Platter of luncheon meats:
- *Oven-roasted turkey shaved roast beef, sliced ham & tuna salad.*
- Assorted fresh breads.
- Colby jack, sharp cheddar, American & Swiss cheese.
- Detroit Ranch Chips.
- **Desserts (choose one):** Cookies & brownies, Key Lime Pie, or Carrot Cake.

The Detroiter \$35 per guest

- Spinach Salad with roasted pecans, bleu cheese and Michigan apples.
- Traditional Coleslaw.
- Artisan Sandwich Assortment (**choose three**):
- Ciabatta with oven-roasted turkey, cranberry-apple chutney, spring greens, tomatoes, and onions.
- Roast beef piled high on a pretzel roll, with onions, cheddar, and horseradish sauce.
- Caesar wrap with grilled chicken, chopped romaine, shaved parmesan and Caesar dressing.
- Corned beef on sourdough with Swiss cheese, 1000 island dressing and sauerkraut.
- Tuna salad on a honey-wheat roll with onions, celery, mayonnaise, and pickle relish.
- Sundried tomato wrap filled with hummus, grilled zucchini, summer squash, portobello mushrooms and baby spinach.
- Detroit Ranch Chips.
- **Desserts (choose one):** Fresh baked cookies & brownies, Red Velvet Cake, or Cheesecake.

Southern Hospitality 2 Entrée \$52 per guest, 3 Entrée \$58 per guest

- Garden Salad with choice of 2 dressings.
- Cornbread.
- Fried Chicken*, Fried Catfish*, BBQ Ribs, BBQ Chicken, Meatloaf. (*Baked Options also Available).
- Homemade Sides (**choose three**):
- Baked Beans (with ground beef add \$1.50 per person).
- Macaroni & Cheese.
- Collard Greens with Smoked Turkey.
- Southern Style Green Beans with Smoked Turkey and Onions.
- Corn.
- Potato Salad, Cole Slaw, or Macaroni Salad.
- Creamy Mashed Potatoes with Gravy.
- **Desserts (choose one):** Chocolate Cake, Peach Cobbler, Bread Pudding, Pound Cake with strawberries and whipped cream.

Brilliant Lunch Buffets continued

Prices are Based on 90 Minutes of Service and a minimum of 20 guests

Fiesta Buffet

\$38 per guest

- Fiesta Salad with red onions, diced tomatoes, black olives, tortilla strips, mixed cheese and garnished with a jalapeno and Chipotle Caesar dressing.
- Homemade Corn Chips with Chili con Queso dip.
- Spanish Rice.
- Refried Beans.
- Fajita Bar: Choice of 2 meats. All 3 meats additional \$5.00 per person.
Marinated chicken, grilled sirloin strips or seasoned ground beef.
Bell peppers, onions, olives, cheeses, Pico de Gallo, jalapenos, sour cream, salsa, and guacamole.
- Assorted corn and flour tortillas.

Dessert: Cinnamon Sopapillas.

Italian Buffet

\$38 per guest

- Antipasto Salad.
- Classic Caesar.
- Garlic bread sticks with cheese.
- Fire-roasted vegetables.
- **Chicken (choose one):** Chicken Marsala, Chicken Parmesan, Chicken Piccata or Chicken Cacciatore.
- **Fish (choose one):** Parmesan-cruste Tilapia or pan-seared Salmon.
- **Pasta (choose one):** Baked Rigatoni, Pasta Marinara, Fettuccine Alfredo or Cheese Ravioli.
- **Desserts (choose one):** Cannoli, Tiramisu, or Cheesecake.

Boxed Lunch

\$32 per guest

Groups up to 25 guests, Select Two Sandwiches/Groups over 25 guests, Select Three Sandwiches

- Sandwich Options:
 - Grilled Chicken with Pesto Aioli on Ciabatta.
 - Sliced Roast Beef with Aged Cheddar, Tomato, Horseradish Mayonnaise on a Kaiser Roll.
 - Smoked Turkey, Cranberry Aioli, and Swiss Cheese on Wheat Roll.
 - Vegetarian Wrap, Grilled Portobello Mushroom, Baby Spinach, Roasted Peppers, and Tapenade.
- Homemade Cole Slaw or Whole Grain Mustard Potato Salad.
- Potato Chips.
- Ripe and Delicious Hand Fruit.
- Freshly Baked Chocolate Chip Cookie.
- Assorted Pepsi Soft Drinks and Bottled Water.

Energize

Performance Foods: Breaks

Keep your guests energized with these performance foods for sustained focus all day. Per person pricing.

All Day Beverage Service \$15. Regular and Decaffeinated Coffee, assorted teas and a collections of Pepsi soft drinks and bottled water.

Enhancements, choose 3 for \$18 or choose 5 for \$28.00.

Whole, fresh fruit

Toasted Pita Triangles and Hummus

Miniature Candy Bars, Twizzlers, and M &Ms

Sliced Melons, Seasonal Fruits, and Berries

Blend of Oven Roasted Nuts

Vegetable Crudit  with Bleu Cheese and Buttermilk Ranch

Assorted bags of Potato, Pretzel, Corn Chips

Warm Ballpark Pretzels with Yellow Mustard

Tortilla Chips with Guacamole and Salsa

Wholesome Granola and Energy Bars

Trail Mix

Bakehouse Muffins

Yogurt with Granola and Fruit

Beverages

Regular and decaffeinated Coffee and Assorted Teas \$60 per gallon

Assorted Pepsi Soft Drinks and Bottled Water \$4 each

Perrier \$6 each

Individual Juices \$4 each

Red Bull \$5 each

Lemonade \$30 per gallon

Iced Tea \$30 per gallon.

All prices are prior to 26% Taxable Service Charge and 6% Sales Tax

Breaks: *AM Breather*

Keep your guests energized with these performance foods for sustained focus all day. Priced per person.

Enhancements, choose 3 for \$18.00 or choose 5 for \$28.00.

Whole, fresh fruit

Sliced Melons, Seasonal Fruits, and Berries

Assorted Breakfast Breads and Muffins

Fruit Smoothie with Yogurt, Honey, Seasonal Fruit, and Berries

Wholesome Granola and Energy Bars

Trail Mix

Warm Cinnamon Rolls with a Cream Cheese Glaze

Yogurt with Granola and Fruit

Breaks: *PM Pause*

Enhancements, choose 3 for \$18.00 or choose 5 for \$28.00.

Assorted Bake house Cookies

Toasted Pita Triangles and Hummus

Miniature Candy Bars, Twizzlers, and M &Ms

Sliced Melons, Seasonal Fruits, and Berries

Blend of Mixed Nuts

Vegetable Crudit  with Bleu Cheese and Buttermilk Ranch

Assorted bags of Potato, Pretzel, Corn, and Vegetable Chips

Warm Ballpark Pretzels with Yellow Mustard

Tortilla Chips with Guacamole and Salsa

Wholesome Granola and Energy Bars

Trail Mix

Chocolate Deluxe Brownies

All Day Beverage Service \$15. Regular and Decaffeinated Coffee, assorted teas and a collections of Pepsi soft drinks and bottled water.

All prices are prior to 26% Taxable Service Charge and 6% Sales Tax

Receptions

Reception Table:

Prices are per guest, based on 60 minutes of service and a minimum of 20 guests.

Artisanal Cheese Display: *Selection of International and Domestic Cheese, Fresh Berries, Grapes, Assorted Crackers and Baguettes.* \$12.00 per guest.

Vegetable Crudit : *Fresh Vegetables, Buttermilk Ranch, Chipotle Parmesan Dip, Pita Chips, Crostini, Hummus and Baba Ghanoush.* \$12.00 per guest.

European Antipasti: *Capicola, Salami, Mortadella, Prosciutto, Fresh Mozzarella, Provolone, Gorgonzola, Marinated Olives, Grilled Vegetables and Assorted Breads.* \$14.00 per guest.

Seasonal Fruit Platter: *Sliced Melons, Pineapple, Seasonal, Local Fruits and Berries. Served with a Honey-Yogurt Dip.* \$14.00 per guest.

Action Stations:

Mandatory Chef Fee \$125.00. 1 chef per every 50 guests

Prices are per guest, based on 60 minutes of service and a minimum of 20 guests.

Custom Pasta Creations: *Penne, Gemelli, and Cheese Tortellini, Basil Marinara, Garlic Cream, Pesto Sauce, Italian Sausage, Chicken, Shrimp, Parmesan, Gorgonzola Cheese, Garlic-Cheese Baguettes.* \$33.00 per guest.

Farm Stand Chop Salad: *Mixed Greens, Carrots, Tomatoes, Cucumbers, Red Onions, Selection of Cheeses, Bacons, Eggs, Croutons, and a Variety of Dressings with Dinner Rolls.* \$32.00 per guest.

Carvery:

Mandatory Chef Fee \$125.00. 1 chef per every 50 guests.

All Stations include Artisanal Rolls and are based on 60 minutes of service.

Herb Roasted Whole Breast of Turkey with Cranberry Relish and Herb Mayonnaise. *Serves 20 guests.* \$205

Slow Roasted Prime Rib of Beef with Horseradish and Au Jus. *Serves 25 guests.* \$625

Root Beer Glazed Smokehouse Ham with Pineapple relish and Spicy Honey Mustard Sauce. *Serves 35 guests.* \$225

Roasted Beef Tenderloin with Port-Cherry Reduction, Horseradish Sauce, and Dijon Mustard. *Serves 12 guests.* \$525

Marinated Pork Loin with Apple Cider Reduction. *Serves 20 guests.* \$225

Cedar Plank Roasted Salmon with a Citrus-Apricot Glaze. *Serves 15 guests.* \$250

All prices are prior to 26% Taxable Service Charge and 6% Sales Tax

Reception Package

Choose any 5 selections of hors d' Oeuvres:

4 Pieces per Guest \$20.00

6 Pieces per Guest \$22.00

8 Pieces per Guest \$28.00

Minimum 25 pieces per item

Chilled Specialties Per Item

Jumbo Shrimp with Cocktail Sauce |

Thai Beef Tenderloin on Crostini |

Mushrooms, Artichoke Hearts, Mozzarella and Grape Tomato Kabob |

Bruschetta / Tomato and Basil Vinaigrette |

Melon Wrapped in Prosciutto ||

Hot Specialties Per Item

Beef Sate, Bangkok Peanut Sauce

Spicy Beef Empanada |

Buffalo Chicken Drumettes, Blue Cheese |

Brown Sugar Glazed Kielbasa |

Chicken Tenders,

Chicken Quesadilla / Sour Cream |

Spanakopita |

Assorted Mini Quiches |

Baked Raspberry and Brie in Puff Pastry |

Vegetarian Spring Rolls, Sweet Chili & Soy Sauce |

Three Cheese Quesadilla / Salsa |

Potato Pancakes with Sour Cream |

Coconut Shrimp with Mango Chutney |

All prices are prior to 26% Taxable Service Charge and 6% Sales Tax

Marriott Detroit Metro Airport

30559 Flynn Dr. Romulus MI 48174

Brilliant Dinner Entrees

Prices are based on 90 Minutes of Service

All plated entrees include rolls and butter and Chef's Selection of Seasonal Vegetables.

Plated First Course

(Select One)

Baby Field Greens Salad, Cherry Tomato, English Cucumber, Balsamic Vinaigrette

Traditional Caesar Salad, Romaine Hearts, Shredded Parmesan Cheese, Garlic Croutons, Caesar Dressing

Iceberg Wedge, Diced Tomatoes, Bacon, Blue Cheese Crumbles, Blue Cheese Dressing

Plated Entrée Course

(Select One)

Seared Chicken Breast \$42 per guest

Chicken breast perfectly seasoned and served with roasted red potatoes and Vegetable.

Classic Chicken Piccata \$42 per guest

Tender chicken with lemon capers, drizzled in a white wine sauce. Served with vegetable rice pilaf.

Portobello with Roasted Vegetables \$42 per guest

Grilled Portobello topped with roasted zucchini, squash, eggplant, spinach, onions, and peppers. Drizzled with pesto oil.

Beef Short Ribs \$55 per guest

Tender, boneless short rib of beef served with sautéed spinach and mashed potatoes.

Dijon Crusted Salmon \$55 per guest.

Salmon fillet seasoned with our homemade Dijon mustard glaze and served with a vegetable rice pilaf and lemon-herb butter sauce.

Filet Mignon \$60 per guest

8oz Filet Mignon marinated in a Merlot demi-glaze, served with mashed potatoes.

Surf and Turf \$70 per guest

Filet Mignon marinated in a Merlot demi-glaze beside garlic drizzled shrimp, served with mashed potatoes.

Dessert Course

(Select One)

Cheesecake with Fresh Fruit Compote

Decadent Chocolate Cake

Carrot Cake with Cream Cheese Frosting

Shortcake with Fresh Berries and Whipped Sweet Cream

Red Velvet Cake

Tiramisu

Multiple Entrees

If selecting three entree choices, there will be an additional \$3 per person fee applied to each entree.

Multiple Entrees will have the same selection of starch and vegetables.

If offering multiple entree choices, place cards are to be provided for guests which indicate their selection and a list of how many entree types per table.

All prices are prior to 26% Taxable Service Charge and 6% Sales Tax

Brilliant Dinner Buffets

Prices are based on 90 Minutes of Service and a minimum of 20 guests.

Fiesta

\$45 per guest dinner

- Zesty beef chili.
- Fiesta Salad with red onions, diced tomatoes, black olives, tortilla strips, mixed cheese and garnished with a jalapeno and Chipotle Caesar dressing.
- Homemade Corn Chips with Chili con Queso dip.
- Spanish Rice.
- Refried Beans.
- Fajita Bar: Choice of 2 meats. 3 meats additional \$5.00 per person
Marinated chicken, grilled sirloin strips or seasoned ground beef.
Bell peppers, onions, olives, cheese, Pico de Gallo, jalapenos, sour cream, salsa, and guacamole.
- Assorted corn and flour tortillas.

Desserts (choose one):

Cheesecake, Cinnamon Sopapillas

Italian Buffet

\$49 per guest dinner

- Antipasto Salad.
- Minestrone Soup.
- Classic Caesar.
- Garlic bread sticks with cheese.
- Fire-roasted vegetables.
- **Chicken (choose one):** Chicken Marsala, Chicken Parmesan, Chicken Piccata or Chicken Cacciatore.
- **Fish (choose one):** Parmesan-crusted Tilapia or pan-seared Salmon.
- **Pasta (choose one):** Baked Rigatoni, Pasta Marinara, Fettuccine Alfredo or Cheese Ravioli.
- **Desserts (choose one):**
 - Cheesecake
 - , Cannoli
 - Tiramisu

Seafood Lover Buffet

\$65 per guest

- Shrimp Cocktail
- New England Clam Chowder.
- Traditional Coleslaw.
- Boiled Redskin Potatoes seasoned with Fresh Parsley.
- Cornmeal Fried Hush Puppies.
- Green Bean Almandine.
- Fried Catfish.
- Shrimp Fettuccine Alfredo.
- Parmesan-crusted Tilapia.

Desserts (choose two):

Cheesecake with Fresh Fruit Compote

Decadent Chocolate Cake

Carrot Cake with Cream Cheese Frosting

Shortcake with Fresh Berries and Whipped Sweet Cream

Key Lime Pie

Red Velvet Cake

Tiramisu

The Chop House

\$70 per guest

- Soup du jour.
- Rolls and butter
- Wedge Salad with diced tomatoes, bacon and bleu cheese crumbles.
- Roasted Vegetable Medley, marinated with fresh herbs.
- Baked Potato bar: *sour cream, chopped bacon, chives, cheddar cheese and butter.*
- **Entrées (choose one):** Chicken Marsala, Rosemary Lamb or Oven-roasted Sirloin.
- **Fish (choose one):** Seared Tilapia with lemons, capers, and a light garlic glaze or Salmon with a Cherry Glaze

Desserts (choose one):

Cheesecake with Fresh Fruit Compote

Decadent Chocolate Cake

Carrot Cake with Cream Cheese Frosting

Shortcake with Fresh Berries and Whipped Sweet Cream

Key Lime Pie

Red Velvet Cake

All prices are prior to 26% Taxable Service Charge and 6% Sales Tax

Daily Meeting Package

\$109 per guest

All day food and beverage service from 7:00am – 5:00pm

All Day Beverage Service

Coffee, Decaffeinated Coffee and assorted Teas.

Assorted Pepsi soft drinks and bottled water

Selected juices

Whole fruit

Executive Continental Breakfast

Sliced melons and fresh berries.

Assorted cereals with whole milk

Individual assorted yogurts

New York Style Bagels with cream cheese.

Breakfast pastries, butter, and fruit preserves.

AM Break

Wholesome Granola and Energy Bars

Fruit Smoothies

Lunch

Lunch (choice of buffet)

PM Break

Miniature Candy Bars, Twizzlers, and M &Ms

Assorted Bake house Cookies

All Day Meeting Package Technology Support add ons:

Projector, Screen \$350

Projector, Screen, Flip Chart, and Wireless Microphone \$450

Additional AV technology add ons available.

All prices are prior to 26% Taxable Service Charge and 6% Sales Tax

Beverage Bar (by bottle)

House Wines ()

Canyon Road Cabernet, Merlot, Chardonnay, Moscato and White Zinfandel, California

Sparkling Wines

Freixenet, Blanc de Blancs, **Brut**, Spain

Mumm Napa, **Brut**, Napa Valley, California

Moët & Chandon, **Brut**, "Impérial", Champagne, France

White/Blush Wines

Beringer, **White Zinfandel**, California

Stone Cellars, **Pinot Grigio**, Californi

Century Cellars, **Chardonnay**, California

Stone Cellars, **Chardonnay**, California

Chateau Ste. Michelle, **Riesling**, Columbia Valley, Washingto

Brancott Estate, **Sauvignon Blanc**, Marlborough, New Zealan

Kenwood Vineyards, **Sauvignon Blanc**, Sonoma County, California

Sonoma Cutrer, **Chardonnay**, "Russian River Ranches", Sonoma Coast, California

Red Wines

Century Cellars, **Merlot**, California

Stone Cellars, **Merlot**, California

Century Cellars, **Cabernet Sauvignon**, California

Stone Cellars, **Cabernet Sauvignon**, California

Chateau St. Jean, **Chardonnay**, North Coast, California

Lyeth, **Cabernet Sauvignon**, "L de Lyeth", Sonoma County, California

La Crema, **Pinot Noir**, Sonoma Coast, California

St. Francis Vineyards, **Merlot**, Sonoma Valley, California

Columbia Crest, **Cabernet Sauvignon**, "H3", Horse Heaven Hills, Washington

All prices are prior to 26% Taxable Service Charge and 6% Sales Tax

Beverage Bar (Liquors)

House Liquors

- New Amsterdam Vodka
- Don Q Rum
- Early Time
- Grants
- Four Roses
- Jose Cuervo Gold

Premier Liquors

- Jack Daniels
 - Crown Royal
 - Patron Silver
 - Courvoisier
 - Tito's
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Domestic Beers

Bud light

Budweiser

Miller Light

Coors Light

Imported Beers

Heineken

Corona Extra

Sam Adams

Labatt Blue

All prices are prior to 26% Taxable Service Charge and 6% Sales Tax

Bar Packages

BAR FEES

Bartender Fee, 1 per 100 guests \$150.

FLAT RATE BARS

Priced per person, no substitutions and does not include tableside wine service. Wine service can be added as an additional charge. Special requests can be accommodated using the Consumption Bar. Your Event Specialist will be able to confirm availability and the pricing for special requests; since we do not carry these items, you must purchase the full quantity requested.

Full	Beer & Wine	Soft Drinks & Juices
6 hours 64	6 hours 53	6 hours 25
5 hours 59	5 hours 49	5 hours 20
4 hours 54	4 hours 43	4 hours 17
3 hours 45	3 hours 36	3 hours 14
2 hours 37	2 hours 29	2 hours 11
1 hour 29	1 hour 24	1 hour 8

CONSUMPTION BAR

Mixed Drink	13 each
Wine	12 each
Beer	9 each
Martini	16 each
Cordial	16 each
Soft Drink	7 each

GUEST PAID BAR

Mixed Drink	14 each
Wine	13 each
Beer	10 each
Martini	17 each
Cordial	17 each
Soft Drink	8 each
Ultra Premium Drink	18 each

Additional Information

Food & Beverage Policies

All food and beverage must be purchased and served by the hotel. It must be consumed on the premise. Outside food and beverage must be approved by the General Manager and will be subject to a service fee.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness.

****All Prices are subject to a taxable 26% Service Charge and applicable State Sales Tax****

Guaranteed Count

The guaranteed number of guests is due to the catering department three (3) business days prior to the event.

If we do not receive a guarantee, the expected number of guests will become the guarantee.

The hotel will provide service for 5% over the guarantee.

Should actual guest counts exceed 5% of guarantee, a 20% surcharge per item will apply