



COOL. CONTEMPORARY. SOPHISTICATED.

meetings & events



breakfast buffets

INCLUDES COLECTIVO COFFEE, HOT RISHI TEAS | SERVICED FOR 1 HOUR

THE CONTINENTAL \$20/person

Sliced Seasonal Fruits
Assorted Pastries with Butter & Fruit Preserves
Individual Yogurts & House-made Granola | Hard Boiled Eggs

THE CLASSIC \$24/person

Cheddar & Chive Scrambled Eggs | Herb Roasted Potatoes | Rojo & Verde Salsas
Applewood Smoked Bacon or Maple Sausage | Sliced Seasonal Fruits
Assorted Pastries with Butter & Fruit Preserves
*Served family style for groups with less than 10 people

THE SIGNATURE \$28/person

Florentine Frittata with Spinach, Mushrooms & Gruyere Cheese | Cheddar & Chive Scrambled Eggs | Rojo & Verde Salsas
Herb Roasted Potatoes with Red Pepper & Onion | Applewood Smoked Bacon & Maple Sausage
Sliced Seasonal Fruits & Berries | Assorted Pastries with Butter & Fruit Preserves
* 15 person minimum

SEE NEXT PAGE FOR MORNING ENHANCEMENTS

ALL PRICING IS SUBJECT TO A 23% SERVICE CHARGE AND 5% SALES TAX



plated breakfast

CUSHING \$20/person

Cheddar & Chive Scrambled Eggs
Herb Roasted Red Potatoes
Maple Sausage
English Muffin with Fruit Preserves & Butter
Includes Colectivo Coffee & Hot Rishi Tea

CRAB CAKE BENEDICT \$22/person

Fork Split Artisan English Muffin, Poached Egg, Hollandaise, Arugula & Herb Roasted Potatoes
Includes Colectivo Coffee & Hot Rishi Tea

TEN CHIMNEYS \$22/person

Florentine Frittata with Spinach, Mushrooms & Gruyere Cheese
Herb Roasted Potatoes with Red Pepper & Onion
Includes Colectivo Coffee & Hot Rishi Tea

morning enhancements

MORNING MUFFINS \$34/dozen

ASSORTED DANISHES \$32/dozen

CINNAMON ROLLS \$48

CLASSIC CROISSANTS \$34/dozen

CHOCOLATE CROISSANTS \$34/dozen

WHOLE FRESH FRUIT \$3/each

SLICED FRESH FRUIT \$5/person

FRESH BERRIES \$6/person

BAKED FRENCH TOAST \$6/person
Seasonal Toppings

BREAKFAST SANDWICH \$9/each

Egg, Cheddar & Ham or Bacon on English Muffin

EGGS BENEDICT \$10/person

Half English Muffin, Poached Egg, Nueske's Ham, Hollandaise

HOUSE-MADE GRANOLA \$12/pound

GREEK YOGURT PARFAITS \$6/each

House-made Granola & Fresh Fruit

CARAFE OF JUICE \$24/each

Orange / Cranberry / Grapefruit

OVERNIGHT OATS \$7/each

Peanut Butter / Dark Chocolate / Banana

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plated lunch

CHOICE OF 2 ENTRÉES. MUST PROVIDE HOTEL WITH ORDER COUNTS IN ADVANCE.

***GROUPS WITH 15 GUESTS OR LESS CAN ORDER FROM HOTEL SELECTED LIMITED MENU ON THE DAY OF THE EVENT.**

ADD BREAD & BUTTER WITH A CUP OF SOUP DU JOUR \$5/PERSON.

salads

CAESAR SALAD \$20/person | Served with or without Grilled Chicken

Crisp Romaine Hearts, Fresh Grated Parmigiano Reggiano, Grape Tomatoes & Garlic Croutons tossed in a Traditional Caesar Dressing

SPINACH SALAD \$22/person | Served with or without Grilled Chicken

Toasted Almonds, Goat Cheese & Champagne Vinaigrette

sandwiches

Served with Kettle Chips & Cookie. Also available as boxed lunches.

GRILLED HAM & CHEESE \$18/person

CHIPOTLE TURKEY BLT \$18/person

CHICKEN & AVOCADO WITH GARLIC AOILI \$18/person

CAPRESE \$18/person

composed plates

INCLUDES MIXED GREEN SALAD

PAN SEARED SALMON \$34/person

Creamy Dill Smashed Red Potatoes, Green Beans, Lemon Beurre Blanc

PAN SEARED CHICKEN \$30/person

Fingerling Potatoes, Spinach, Dijon Cream Sauce

5 OZ PETITE FILET OF BLACK ANGUS BEEF \$43/person

Herb Whipped Potatoes, Red Wine Demi-Glace & Seasonal Vegetable

SPINACH & MUSHROOM RAVIOLI \$22/person

Pesto Cream Sauce, Pine Nuts, Parmesan

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lunch buffet

INCLUDES COLECTIVO COFFEE & HOT RISHI TEA
SERVICED FOR 1 HOUR | MINIMUM OF 15 GUESTS

BURGER BAR \$28/person

Mixed Greens Salad | Potato Rolls | Angus Beef Burgers | Grilled Chicken Breasts
Lettuce, Tomato, Onion, Cheese, Pickles | Ketchup, Mustard & Mayo
House-made Fries | Seasonal Pasta Salad | Brownies

SOUP, SALAD & SANDWICH \$27/person

Soup Du Jour | Kettle Chips | Caesar Salad with Wisconsin Parmesan Cheese & Garlic Croutons | Assorted Cookies

CHOOSE 2 SANDWICHES:

Caprese with Fresh Mozzarella, Basil Pesto Mayo, Heirloom Tomatoes & Spinach
House Roasted Turkey BLT with Avocado Mayo
Steak & Caramelized Onions, Arugula & Herb Horseradish Sauce

TACO BAR \$28/person

Tortilla Chips & Flour Tortillas | Seasoned Chicken & Beef with Lettuce, Cheese, Olives, Onion, Sour Cream, Pico & Guacamole
Elote | Rice & Beans | Cinnamon Durros

ROUTE 66 \$30/person

Wedge Salad Served with Blue Cheese & Ranch Dressing
Buttermilk Fried Chicken | Macaroni & Cheese | Meatloaf With Creamed Cabbage | Apple Crisp

ITALIAN \$28/person

Antipasto | Baked Penne | Seasonal Vegetable
Chicken Pesto | Pistachio Cookie

CLASSIC LUNCHEON \$35/person

Pan-Seared Chicken | Salmon | Penne Pasta With Seasonal Vegetable | Mixed Greens With House Vinaigrette
Chef's Choice Vegetable | Herb-Whipped Potatoes | Assorted Brownies & Cookies

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break & snack packages

SERVES UP TO 15 PEOPLE | \$12 EACH ADDITIONAL PERSON

SWEET TREATS \$180

Assorted Freshly Baked Cookies | Fun-sized Candy Bars
Trail Mix | Bananas

SNACK ATTACK \$225

House-made Tortilla Chips served with Fresh Pico de Gallo & Guacamole | Assorted Fresh Vegetables & Dips

GAMEDAY \$200

Hot Pretzels with Beer Cheese Sauce & Mustard
Truffle Popcorn | Gardettos
* Add Self-serve Bottled Beer

CHEESE & CHARCUTERIE \$150

Seasonal Accompaniments

a la carte

SOFT DRINKS \$4/each

BOTTLED FIJI WATER \$4/each

COLECTIVO COFFEE \$48/gallon | \$25/half gallon

JUICE \$24/carafe

HOT RISHI TEA \$4/each

BOTTLED ICED TEA \$4/each

WHOLE FRESH FRUIT \$3/piece

SEASONAL FRUIT DISPLAY \$5/person

INDIVIDUAL BAGS OF SNACKS \$3/each
Chips, Granola Bars, Candy Bars

MIXED NUTS \$30/pound

FRESHLY BAKED COOKIES \$34/dozen

FUN-SIZE CANDIES \$20/lb

FUDGE BROWNIES \$32/dozen

ASSORTED DESSERT BARS \$34/dozen

PARMESAN WHITE TRUFFLE POPCORN \$4/person
* 10 person minimum

TORTILLA CHIPS & PICO DE GALLO \$4/person

ADD GUACAMOLE \$4/person
* 10 person minimum

beverage station enhancement

ENHANCED WATER DISPLAYS \$2/person per flavor

Lemon & Thyme Infused Water | Cucumber & Lime Infused Water
Strawberry & Mint Infused Water | Watermelon & Basil Infused Water
Strawberry & Jalapeño Infused Water

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hors d'oeuvres

*PRICED PER 50 PIECES

BRUSCHETTA Tomato, Roasted Garlic, Basil, Shallot, Vegan Crostini \$130

TOMATO SOUP SHOOTERS Tomato Bisque, Parmesean \$120

BLACK BEAN TOSTADA Alsum Farm Corn Guacamole, Pickled Red Pepper, Cilantro \$130

BRIE TARTLET Baked Brie, Raspberry, Phyllo \$125

CHILLED BLOODY MARY SKEWERS Cubed Cheese, Pickle, Salami, Tomato Gastrique \$130

SHRIMP COCKTAIL \$185

BOURBON CHICKEN BITES Sweet Bourbon Soy Sauce \$160

THAI CHICKEN SATAY Lime Peanut Dipping Sauce \$150

REUBEN FRITTERS Tangy Thousand Island Dressing \$160

BACON WRAPPED ALMOND STUFFED DATES Almond, Blue Cheese Fondue \$150

PEPPERCORN TENDERLOIN CROSTINI Horseradish Sauce, Arugula \$170

STEAK TARTARE Caper & Shallot Relish on Crostini \$170

TEMPURA SHRIMP Served with Sweet Chili Sauce \$165

TUNA TARTARE SPOONS Sesame Miso Aioli, Apple Fennel Relish \$165

CRAB STUFFED MUSHROOM Hollandaise Sauce, Herb Breadcrumbs \$165

BLACKENED SHRIMP Cucumber, Avocado \$165

reception displays

SERVICED FOR 1 HOUR | SERVES 25

DOMESTIC & EUROPEAN CHEESE BOARD \$175

A Collection of Domestic & European Cheeses Served With Preserves, Nuts & Crackers

CHARCUTERIE BOARD \$200

A Collection of Preserved & Cured Meats Served With Mustard & Pickled Vegetables

VEGETABLE BOARD \$125

A Variety of Fresh, Pickled & Roasted Vegetables Served Cold With House-Made Dipping Sauces

SEASONAL FRUIT \$125

A Variety of Fresh Fruit Served With Yogurt Dipping Sauce

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reception stations

MINIMUM ORDER OF THREE STATIONS | SERVICED FOR 1 HOUR | MINIMUM GUEST COUNT OF 25
STATIONS CAN BE MADE AN ACTION STATION BY ADDING A CHEF ATTENDANT - \$100 PER CHEF

THE CARVERY

Served with Petite Rolls, Aioli & Caramelized Onion. Each Protein Alloted 4 oz. per guest.

WHOLE ROASTED BEEF TENDERLOIN 3.5 - 4 lb. each, \$285/15 people

PEPPER ROASTED TURKEY BREAST with Rosemary Pan Gravy & Cranberry Glaze \$10/person

ROSEMARY ROASTED PORK LOIN with Dijon Cream Sauce \$10/person

OLD-FASHIONED APPLEWOOD SMOKED HAM with Honey Mustard Sauce \$12/person

PASTA BAR \$20/person | Choose 2

Wild Mushroom Ravioli, Pesto Cream Sauce, Pine Nuts, Wisconsin Parmesan

Whole Wheat Penne, Classic Marinara, Cherry Tomatoes, Basil, Fresh Mozzarella

Orecchiette Pasta, Fennel Sausage, Spinach, Broccolini, Roasted Red Pepper

Garlic Bread Sticks, Grated Wisconsin Parmesan, Crushed Red Pepper, Olive Oil & Balsamic Reduction

SOUP STATION \$8/person | Choose 2

Select from: Tomato Basil, Sweet Potato Bisque, Cream of Mushroom, Chicken Noodle,

Chicken Dumpling, Corn Chowder, Baked Potato & Beef Barley

Accompanied by Freshly Baked Rolls & Butter

COMPOSED SALADS \$12/person | Pre-plated for Guest Convenience | Choose 2

MIXED GREENS Cherry Tomatoes, English Cucumbers, Radish, Ciabatta Croutons & Red Wine Vinaigrette

CAESAR Romaine Lettuce, Parmesan, Ciabatta Croutons & Traditional Caesar Dressing

SPINACH Spinach, Poached Pears, Candied Walnuts, Bacon, Crumbled Goat Cheese

CAPRESE Fresh mozzarella, Marinated Roma Tomatoes, Basil, Balsamic, Olive Oil

MASHED POTATO BAR \$10/person

Duet of Mashed Potatoes: Roasted Garlic Russet Potato Purée, Brown Sugar Sweet Potatoes

Toppings: Whipped Butter, Sour Cream & Chives, Shredded Cheddar, Red Pepper, Corn

Maple Candied Pecans, Caramelized Onions, Sautéed Broccoli & Crisp Bacon

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dinner buffet

SERVICED FOR 1 HOUR | MINIMUM OF 25 GUESTS

ALL BUFFETS INCLUDE: MIXED GREENS | HOUSE-MADE BREAD & BUTTER | PASTA PRIMAVERA
COLECTIVO COFFEE, HOT RISHI TEA

\$56/adult | \$25/child

CHOOSE TWO PROTEINS

Roasted Chicken Breast with White Wine Herb Velouté Sauce
Maple Creek Farm's Pork Loin with Dijon Cream Sauce
Pan-seared Organic Salmon with Dill Beurre Blanc
Red Wine Braised Short Rib with Red Wine Demi-Glace

+ Add Carving Station

WHOLE ROASTED BEEF TENDERLOIN 3.5 - 4 lb. each, \$285/15 people

CHOOSE TWO COMPLEMENTS

Herb Roasted Red Potatoes | Yukon Gold Mashed Potatoes | Roasted Root Vegetable
Wild Rice | Grilled Broccolini | Seasonal Roasted Vegetable

DESSERT

Pasty Chef's Assortment of Signature Desserts

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plated dinners

INCLUDES: COLECTIVO COFFEE, HOT RISHI TEA AND BREAD & BUTTER

+ UPGRADE TO GOURMET COFFEE STATION \$3/PERSON

SALADS

FIELD GREENS (included with entrée) - Cherry Tomatoes, English Cucumbers, Radish, Ciabatta Croutons, Red Wine Vinaigrette

CAESAR \$2/person - Romaine Lettuce, Parmesan, Ciabatta Croutons, Traditional Caesar Dressing

SPINACH \$3/person - Spinach, Poached Pears, Candied Walnuts, Bacon, Crumbled Goat Cheese

CAPRESE \$4/person - Fresh mozzarella, Marinated Roma Tomatoes, Basil, Balsamic, Olive Oil

ENTRÉES

SELECT UP TO TWO REGULAR ENTRÉES, PLUS VEGETARIAN AND CHILDREN'S MEAL.

ADDITIONAL ENTRÉES MAY BE ADDED AT A CHARGE OF \$5/PERSON, PER ADDITIONAL ENTRÉE.

MUST PROVIDE HOTEL WITH ORDER COUNTS 7 DAYS IN ADVANCE.

GROUPS WITH LESS THAN 25 GUESTS CAN ORDER FROM A LIMITED HOTEL SELECTED MENU ON THE DAY OF THE EVENT.

6 OZ PAN-SEARED SALMON \$41/person

Creamy Dill Smashed Red Potatoes, Green Beans, Lemon Beurre Blanc

10 OZ PAN-SEARED CHICKEN BREAST \$36/person

Fingerling Potatoes, Sautéed Spinach, White Wine Dijon Cream Sauce

10 OZ PROSCIUTTO WRAPPED CHICKEN BREAST \$38/person

Parmesan Soft Polenta, Cremini Mushrooms, Broccolini, White Wine Velouté

6 OZ MAPLE CREEK FARM'S PORK LOIN \$36/person

Sweet Potato Purée, Roasted Apples & Kale, Pomegranate Maple Demi-Glace

5 OZ / 8 OZ ANGUS BEEF TENDERLOIN \$44/\$55/person

Blue Shallot Butter, Herb Whipped Potatoes, Red Wine Demi-Glace, Chef's Choice Vegetables

5 OZ RED WINE BRAISED SHORT RIBS \$45/person

Cheddar Grits, Roasted Broccolini, Red Wine Demi-Glace

POLENTA CAKES (VEGETARIAN/VEGAN) \$32/person

Mushroom Bolognese, Seasonal Vegetables

(CHILDREN'S MEAL) CHICKEN TENDERS \$18/person

Fresh Fruit, House Fries, Ketchup & Ranch

+ ADD SHRIMP, SCALLOP, LOBSTER TAIL TO ENTRÉE

2pc Poached Shrimp \$6/person | 2pc Seared Scallops \$12/person | Half Lobster Tail \$MP

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plated desserts

FLOURLESS CHOCOLATE CAKE \$7/person

Chocolate Peanut Butter Mousse, Candied Peanuts, Chocolate Sauce

CARROT CAKE \$7/person

Orange Scented Cream Cheese Frosting, Salted Caramel

SALTED CARAMEL CHEESECAKE \$7/person

Chocolate Sauce, Mocha Chantilly Cream, Dark Chocolate Crunch

dessert stations

SERVICED FOR 1 HOUR

DESSERT BAR \$10/person

Our Chef's Selection of Mini Pastries including Mini Cream Puffs, Petit Fours, Cookies, Chocolate Dipped Strawberries & Assorted Tartlets

GOURMET COFFEE BAR \$5/person

Regular and Decaf Colectivo Coffees & Hot Rishi Teas

Flavored Syrups: Vanilla, Caramel, Raspberry & Hazelnut | Sauces: Caramel, Mocha & White Chocolate

Toppings: Cinnamon Powder, Chocolate Shavings & Whipped Cream

CUPCAKE DISPLAY \$36/dozen | +\$12/dozen for gluten free options

Minimum two dozen per flavor | Up to 4 flavors | Additional flavors available on request

CUPCAKES:

Vanilla
Chocolate
Lemon
Red Velvet
Banana
Snickerdoodle
Pumpkin
Funfetti

BUTTERCREAM FINISH:

Vanilla
Chocolate
Cream Cheese
Coffee
Salted Caramel
Cinnamon
Lemon
Peanut Butter

FILLING:

ADD \$12/dozen
Strawberry
Raspberry
Lemon Curd
Truffle Ganache
Chocolate Mousse
White Chocolate Raspberry Mousse
Chocolate Peanut Butter Mousse
Salted Caramel & Nuts

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late night eats

ONE STATION: 50 GUEST MINIMUM | TWO STATIONS: MINIMUM 75 GUESTS PER STATION

TOP YOUR TOTS \$10/person

Spiced Tater Tots, Garlic Aioli, Sweet Chili Ketchup, Nacho Cheese, Bacon, Sour Cream, Chives

FEELIN' SAUCY \$10/person | Choose 3 Pizzas:

Three Cheese | Cheese & Pepperoni | Cheese & Sausage
Buffalo Chicken & Blue Cheese | Roasted Mushroom & Tomato
Chicken & Spinach Alfredo

BUENOS NACHOS \$10/person

Cheddar Cheese Sauce, Spicy Ground Beef, Marinated Grilled Chicken, Lettuce, Cheese,
Olives, Jalapeño, Sour Cream, Pico de Gallo, Guacamole

MAC ATTACK \$10/person

MAC AND CHEESE BAR WITH TOPPINGS:

Chicken, Bacon, Tomatoes, Jalapeño, Chives, Parmesan, Garlic Herb Breadcrumbs, Ketchup, Ranch & Sriracha

PRETZELS WITH A TWIST \$6/person

Soft Pretzels with Warm Cheese & Mustard

THE CARVERY

Served with Petite Rolls, Aioli & Caramelized Onion. Each Protein Alloted 4 oz. per guest.

WHOLE ROASTED BEEF TENDERLOIN 3.5 - 4 lb. each, \$285/15 people
OLD-FASHIONED APPLEWOOD SMOKED HAM with Honey Mustard Sauce \$12/person

PASTA BAR \$20/person | Choose 2

Wild Mushroom Ravioli, Pesto Cream Sauce, Pine Nuts, Wisconsin Parmesan
Whole Wheat Penne, Classic Marinara, Cherry Tomatoes, Basil, Fresh Mozzarella
Orecchiette Pasta, Fennel Sausage, Spinach, Broccolini, Roasted Red Pepper

Served with Garlic Bread Sticks, Grated Wisconsin Parmesan, Crushed Red Pepper, Olive Oil & Balsamic Reduction

MASHED POTATO BAR \$10/person

Duet of Mashed Potatoes: Roasted Garlic Russet Potato Purée, Brown Sugar Sweet Potatoes
Toppings: Whipped Butter, Sour Cream & Chives, Shredded Cheddar, Red Pepper, Corn
Maple Candied Pecans, Caramelized Onions, Sautéed Broccoli & Crisp Bacon

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bar service

BARTENDER FEE of \$ 100 per bartender applied to events with full cash bar.

Hotel staffs one bartender per 75 guests.

\$200 bartender fee applies when additional bartenders are requested.

Bar set-up fee of \$200 applies when more than one bar is requested for events.

SODA

COKE, DIET COKE, SPRITE, GINGER ALE, LEMONADE, SOUR, CLUB SODA & TONIC WATER

Hosted on Consumption \$3/each

Hosted Package – Unlimited All Evening \$6/person

HOUSE WINES

WHITE: Chardonnay, Sauvignon Blanc, Pinot Grigio & Moscato

RED: Cabernet Sauvignon, Red Blend & Merlot

CHAMPAGNE/SPARKLING WINE: Freixenet & Verdi Spumante

Hosted on Consumption \$8/glass or \$32/bottle

*Upgraded wine list available on request

BEER SELECTIONS

DOMESTIC BOTTLED BEER

*See Catering Manager for current selection

Hosted on Consumption \$5+/each

MICRO & IMPORT BOTTLED BEER

*See Catering Manager for current selection

Hosted on Consumption \$6+/each

HALF BARREL BEER

Domestic \$325

Import & Craft pricing starts at \$450

*See Event Manager for pricing and availability

BEVERAGES & MIXED DRINKS

MIMOSAS

Hosted on Consumption \$8/each

BLOODY MARY

Hosted on Consumption \$9/each

CALL BRAND MIXED DRINKS

Hosted on Consumption \$8+/each

PREMIUM BRAND MIXED DRINKS

Hosted on Consumption \$9+/each

CASH BAR PRICING SUBJECT TO MARKET PRICING AT TIME OF EVENT

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bar packages

CLASSIC BAR PACKAGE

Soda: Coke, Diet Coke, Sprite, Ginger Ale, Lemonade, Sour, Club Soda & Tonic Water
Beer: Miller Lite & Spotted Cow

*Additional domestic selections are available with an additional stocking fee of \$75

House Wines: Cabernet Sauvignon, Red Blend, Merlot, Chardonnay, Sauvignon Blanc, Pinot Grigio, Moscato

FOUR HOUR PACKAGE PRICE: \$30/person | SIX HOUR PACKAGE PRICE: \$36/person

SIGNATURE BAR PACKAGE

Soda: Coke, Diet Coke, Sprite, Ginger Ale, Lemonade, Sour, Club Soda & Tonic Water
Beer: Miller Lite & Spotted Cow

House Wines: Cabernet Sauvignon, Red Blend, Merlot, Chardonnay, Sauvignon Blanc, Pinot Grigio, Moscato & Sparkling White Wine
Call Brand Liquors

Vodka: Titos & Prairie Organic

Rum: Bacardi, Malibu & Captain Morgan

Gin: Prairie Organic

Brandy: Korbel

Whiskey: Seagram's 7 & Jack Daniel's

Bourbon: Jim Beam

Scotch: Dewar's

Tequila: Tres Agaves Organic

FOUR HOUR PACKAGE PRICE: \$42/person | SIX HOUR PACKAGE PRICE: \$50/person

PREMIER BAR PACKAGE

Soda: Coke, Diet Coke, Sprite, Ginger Ale, Lemonade, Sour, Club Soda & Tonic Water
Beer: Miller Lite & Spotted Cow

House Wines: Cabernet Sauvignon, Red Blend, Merlot, Chardonnay, Sauvignon Blanc, Pinot Grigio, Moscato & Sparkling White Wine
Call & Premium Brand Liquors

Vodka: Titos, Ketel One, Prairie Cucumber & St. George Citrus

Rum: Bacardi, Malibu, Captain Morgan & Myers's Dark

Gin: Prairie Organic, Tanqueray & Bombay Sapphire

Brandy: Korbel & Courvoisier

Whiskey: Seagram's 7, Jack Daniel's, Crown Royal & Jameson

Bourbon: Jim Beam, Bulleit & Bulleit Rye

Scotch: Dewar's & Johnny Walker Black

Tequila: Tres Agaves & Maestro Dobel Diamante

Cordials: Disaronno, Kahlua & Baileys

FOUR HOUR PACKAGE PRICE: \$50/person | SIX HOUR PACKAGE PRICE: \$60/person

*ADDITIONAL LIQUORS AVAILABLE BY REQUEST. SEE CATERING MANAGER FOR PRICING AND AVAILABILITY.

BRANDS MAY BE SUBSTITUTED BASED ON PRICING & PRODUCT AVAILABILITY
ALL PRICING IS SUBJECT TO A 23% SERVICE CHARGE AND 5% SALES TAX