



COCKTAILS & HORS D'OEUVRES

PACKAGE A - Cash Bar

Domestic Beer- \$5.00++ each
Imported Beer- \$6.00++ each
Deluxe Brand Drink- \$10.00++ each
Premium Brand Drink- \$12.00++ each
House Wine- \$8.00++ per glass
Soft Drink & Fruit Juice- \$3.00++each
Mineral & Sparkling Water \$4.00++ each

PACKAGE B - Premium Open Bar

Grey Goose & Ketel One Vodka, Bombay Sapphire Gin
Meyer's Dark Rum & Bacardi 151 Rum
Johnny Walker Black Scotch, Crown Royal Whisky,
Makers Mark Bourbon, Patron Silver Tequila
Assorted Domestic and Imported Beers
Sparkling Wine & Wines of the World
Assorted Soft Drinks, Fruit Juices and Mineral Water

\$20.00++ per person for the first hour
\$16.00 ++per person for each additional hour

PACKAGE C - Deluxe Open Bar

Absolut Vodka, Tanqueray Gin
Captain Morgan & Bacardi Light Rum
Seagram 7 & VO, Canadian Club Whiskey
Dewar's White Label Scotch
Jack Daniels Bourbon, Jose Cuervo Tequila
Assorted Domestic and Imported Beers
Sparkling Wine & Wines of the World
Assorted Soft Drinks, Fruit Juices and Mineral Water

\$17.00++ per person for the first hour
\$13.00++ per person for each additional hour

Special orders for Wine & Liquor are always welcome!
Signature Cocktails & Champagne Toasts may also be incorporated into your bar package

A 20% service charge and 9% sales tax will be applied to all food & beverage pricing



PACKAGE D
House Brand Liquors
Beer & Wine

*All House Brand Liquors
Assorted Domestic and Imported Beers
Sparkling & House Wines
Assorted Soft Drinks, Fruit Juices and Mineral Water*

*\$14.00++ per person for the first hour
\$10.00++ per person for each additional hour*

WINE BY THE BOTTLE
Average consumption is 4 glasses per bottle

Champagne

<i>Zonin, Prosecco, Italy</i>	<i>\$25</i>
<i>Piper-Heidsieck, Brut, Reims, France</i>	<i>\$85</i>
<i>Gosset, Brut Excellence, Ay, France</i>	<i>\$100</i>

Wine

White

<i>Kenwood, Sauvignon Blanc, Sonoma County, 2007</i>	<i>\$25</i>
<i>Saint Francis, Chardonnay, Sonoma County, 2006</i>	<i>\$35</i>

Red

<i>Ravenswood, Cabernet Sauvignon, Sonoma County, 2006</i>	<i>\$25</i>
<i>Napa Cellars, Cabernet Sauvignon, Napa Valley, 2004</i>	<i>\$48</i>
<i>Ravenswood, Merlot, Sonoma Valley, 2006</i>	<i>\$25</i>
<i>Castle Rock, Merlot, Columbia Valley, 2005</i>	<i>\$25</i>
<i>Chateau Souvrain, Merlot, Alexander Valley, 2005</i>	<i>\$38</i>
<i>Cyrus, Red Blend, Alexander Valley, 2004</i>	<i>\$90</i>
<i>Elsa Bianchi, Malbec, Argentina, 2006</i>	<i>\$20</i>
<i>Firesteed, Pinot Noir, Oregon, 2004</i>	<i>\$25</i>
<i>Clos du Val, Pinot Noir, Carneros. 2006</i>	<i>\$20</i>

*Special orders for Wine & Liquor are always welcome
Signature Cocktails may be also be incorporated into your bar package*

A 20% service charge and 9% sales tax will be applied to all food & beverage pricing



Stationary Hors D'oeuvres
(price per platter per 50 guests)

1. Imported Cheeses with Crackers and Breads	\$125.00ea.
2. Jumbo Chilled Shrimp with Cocktail Sauce	Market Price
3. Smoked Salmon with Chopped Onion, Capers and a Cucumber-Dill Sauce, Crackers & Breads	\$125.00
4. Seasonal Fruit Platter	\$100.00
5. Spicy Chicken Wings with Celery, Carrots & Blue Cheese Dressing	\$50.00
6. Sliders with your choice of toppings	\$85.00
7. Basket of Fried Plantain & Tortilla Chips with Salsa, Guacamole and Sour Cream	\$30.00

Passed or Stationary Hors D'oeuvres

8. Miniature Crab Cakes	\$2.00 ea.
9. Southwest Spring Rolls	\$2.00 ea.
10. Pork & Pineapple Skewers	\$2.50 ea.
14. Ceviche Spoons	\$2.00 ea.
15. Bee f& Vegetable Skewers	\$2.50 ea.
16. Chicken & Vegetable Skewers	\$2.00 ea.
17. Shrimp & Vegetable Skewers	\$3.00 ea.
18. Beef or Chicken Mini Empanadas	\$2.00 ea.
19. Beef or Vegetable Dumplings	\$2.00 ea.
20. Ahi Tuna Poke	\$2.00 ea.

Special request are always welcome!

A 20% service charge and 9% sales tax will be applied to all food & beverage pricing