

## BANQUET AND CATERING POLICIES

### Food and Beverage Service

The Hilton Garden Inn is responsible for the quality and freshness of the food served to our guests. Food served at the hotel must be prepared by our culinary staff. Food may not be taken off the premises after it has been prepared and served.

Please note that sales and service of alcoholic beverages are regulated by the state.

As a result, the state does not allow guests to bring alcoholic beverages into the hotel.

### Function Room Assignments

We reserve the right to change room reservations to best accommodate either increasing or decreasing attendance figures. As other groups may be utilizing the same room as you, prior to or following your function, please adhere to the agreed time.

Room set-up changes that occur within a 24 hour period of a scheduled function will be subject to a labor fee commensurate with time and labor involved.

### Conference Materials

As storage space is limited, please do not send boxes more than five (5) days in advance. If shipments arrive prior to five days before the function, the hotel will refuse delivery. COD shipments will not be accepted. Shipment of Conference materials must be addressed to include the following information: Conference Dates, Group Name or "Hold for" & Catering Manager

### Entrée Selection

In the event that your group requires a split menu, entrée selections are limited to a maximum of 2 selections. All entrees will be charged the cost of the higher priced entrée for this service. The hotel requires that the client produce place cards or tickets identifying the particular entrée selected by each guest.

### Guarantees

A guaranteed attendance figure is required for all meal functions 3 business days prior to the function date, and is not subject to reduction. If the catering office is not advised by this time, the estimated figure will automatically become the guarantee.

We will be prepared to serve 5% over the guarantee.

Charges will be based upon your final guarantee or actual attendance, whichever is greater.

### Menu Pricing

Our menus have been designed to offer you a wide array of culinary selections; however, these offerings do not indicate the limits of our expertise. Our Catering staff would be delighted to custom-design a proposal to suit your tastes.

Due to uncertain market conditions, all prices are subject to change, and substitutions may be necessary.

Pricing may be guaranteed, but no more than 90 days prior to the date of your function.

A 19% taxable service charge and current sales tax will be applied to all food and beverage.

### Audio-Visual Equipment

We will be pleased to arrange for any audio-visual requirements for your function. Additional fees may apply.

### Billing

An acceptable form of payment must be agreed upon during the initial booking arrangements. Acceptable forms include advance deposit (pre payment), direct billing (subject to approval) or completed credit card authorization form.

### Security

The hotel does not assume responsibility for damage or loss of any merchandise or articles left on the premises prior to, during or following any event. Arrangements for security for equipment or merchandise prior to the event can be made through your catering contact. Additional fees will apply.

### Decorations

Your catering contact will be happy to assist you with freshly cut flowers and centerpieces, etc. The hotel will not permit the affixing of anything to walls, floors or ceilings with nails, staples, tape or any other substance.

## ALL DAY MEETING PACKAGES

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### The Garden Deli

#### The Continental

Assorted fresh pastries and muffins. Seasonal fresh fruit tray.  
Orange, apple, cranberry, grapefruit juices and milk.  
Freshly brewed Starbucks coffee, decaf coffee, and assorted hot teas.

Mid-Morning Coffee Refresh

#### The Garden Deli

Selection of sliced roast beef, oven roasted turkey and honey baked ham, salami and cappacolla, assorted breads, cheeses, lettuce, tomato, onions, pickles and condiments. Served with tomato mozzarella salad, tuna salad, and potato chips.  
Chef's choice of dessert and iced tea.

#### Sweet Tooth Bonanza

A delicious assortment of freshly baked cookies, fudge brownies, and candy bars.  
Served with assortment of milks.

\$46.95 per person inclusive of tax and service charge

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### Little Italy

#### The Continental

Assorted fresh pastries and muffins. Seasonal fresh fruit tray.  
Orange, apple, cranberry, grapefruit juices and milk.  
Freshly brewed Starbucks coffee, decaf coffee, and assorted hot teas.

Mid-Morning Coffee Refresh

#### Mamma Mia Italian

Caesar salad and fresh fruit served with cheese manicotti or stuffed shells, chicken Alfredo with penne pasta and Italian sausage with sautéed onions and peppers with fresh sandwich rolls and garlic bread.  
Chef's choice of dessert. Served with iced tea.

#### The Health Nut

A variety of hummus and pita chips, mixed nuts, fruit skewers with yogurt dip and Terra chips  
Served with assorted juices.

\$47.75 per person inclusive of tax and service charge

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***All Meeting Packages include screen and audio/visual cart rental  
Minimum of 25 guests for each package***

## ALL DAY MEETING PACKAGES

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### **South of the Border**

#### **The Continental**

Assorted fresh pastries and muffins. Seasonal fresh fruit tray.  
Orange, apple, cranberry, grapefruit juices and milk.  
Freshly brewed Starbucks coffee, decaf coffee, and assorted hot teas.

Mid-Morning Coffee Refresh

#### **Taco Bar**

Shredded beef and chicken served with crunchy taco and tostada shells, soft flour tortillas, shredded cheese and lettuce, diced tomato, sour cream, guacamole and Pico de Gallo. Accompanied by refried beans, rice, Chef's choice of dessert and iced tea.  
Add homemade cheese and onion enchiladas at an additional \$2.50 per person

#### **Junk Food Junkie**

Assorted individual snack cakes, chips with dips, fresh baked cookies, caramel corn and candy bars.  
Served with lemonade.

\$47.25 per person inclusive of tax and service charge

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### **Light and Simple**

#### **The Continental**

Assorted fresh pastries and muffins. Seasonal fresh fruit tray.  
Orange, apple, cranberry, grapefruit juices and milk.  
Freshly brewed Starbucks coffee, decaf coffee, and assorted hot teas.

Mid-Morning Coffee Refresh

#### **Summer Fresh Salads**

Selection of tuna salad, egg salad and chicken salads. Served with fresh seasonal fruits, condiment tray and rolls. Includes chef's soup du jour, garden salad, and antipasti salad. Chef's choice of dessert. Served with iced tea.

#### **Trail Break**

Fruit yogurt, assorted snack bars, fresh fruit, vegetable crudités, and trail mix.  
Served with assorted juices.

\$45.50 per person inclusive of tax and service charge

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***All Meeting Packages include screen and audio/visual cart rental  
Minimum of 25 guests for each package***

## ALL DAY MEETING PACKAGES

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### The Classic

#### The Continental

Assorted fresh pastries and muffins. Seasonal fresh fruit tray.  
Orange, apple, cranberry, grapefruit juices and milk.  
Freshly brewed Starbucks coffee, decaf coffee, and assorted hot teas.

Mid-Morning Coffee Refresh

#### The Hilton Classic

Sliced sirloin with mushrooms and onions, Chicken DiFloreni with garlic cream sauce served with garden salad, pasta salad, garlic mashed potatoes, Chef's choice of vegetables, rolls and butter.  
Chef choice of dessert. Served with iced tea.

#### The Siesta

Tortilla chips with con queso, guacamole and salsa, 7 layer dip and churros.  
Served with assorted soft drinks and bottled waters

\$48.75 per person inclusive of tax and service charge per person

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*All Meeting Packages include screen and audio/visual cart rental  
Minimum of 25 guests for each package*

## BREAKFAST

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### The Continental

Assorted fresh breakfast pastries and muffins, seasonal fresh fruit. Selection of orange, cranberry, apple and grapefruit juices, assorted milk and freshly brewed Starbucks coffee, decaf coffee and assorted hot teas.

\$9.50++ per person

Add sausage, egg and cheese biscuits for \$3.00++ per person

Add Eggs Benedict for \$4.00++ per person

### The Garden Continental

Assorted fresh breakfast pastries, bagels with cream cheese, muffins, seasonal fresh fruit, assorted yogurts and granola bars.

Selection of orange, cranberry, apple and grapefruit juices and assorted milk

Freshly brewed Starbucks coffee, decaf coffee and assorted hot teas.

\$11.00++ per person

### Arizona Sunrise

Scrambled eggs, hickory smoked bacon, grilled country sausage, breakfast potatoes, fresh pastries and seasonal fresh fruit. Selection of orange, cranberry, apple and grapefruit juices, assorted milk and freshly brewed Starbucks coffee, decaf coffee and assorted hot teas.

\$13.50++ per person

### Good Morning Arizona

French toast with apples, butter & hot maple syrup, scrambled eggs with cheese, breakfast potatoes, hickory smoked bacon and grilled country sausage and seasonal fresh fruit. Selection of orange, cranberry, apple and grapefruit juices, assorted milk, freshly brewed Starbucks coffee, decaf coffee and assorted hot teas.

\$16.50++ per person

(Minimum 25 people or extra \$2.50++ per person)

### Southwestern Breakfast Buffet

Scrambled eggs with bacon, chorizo, ham and country sausage. Pico De Gallo, salsa, sour cream and shredded jack and cheddar cheeses. Served with warm flour tortillas, breakfast potatoes and seasonal fresh fruit. Selection of orange, cranberry, apple and grapefruit juices, assorted milk, freshly brewed Starbucks coffee, decaf coffee and assorted hot teas.

\$17.50++ per person

(Minimum 25 people or extra \$2.50++ per person)

*A 19% service charge and an 8.8% sales tax will be applied to the above pricing.*

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## PLATED BREAKFAST




### The Avondale Morning Breakfast

Fresh Fruit  
Scrambled Eggs with Melted Cheese & Scallions  
Choice of Bacon or Sausage  
Country Style Potatoes  
Pastry Basket  
Orange Juice and Starbuck's Coffee  
\$10.75++ per person

### The Eye Opener

Fresh Fruit  
Eggs Benedict  
Breakfast Potatoes  
Pastry Basket  
Orange Juice and Starbuck's Coffee  
\$13.50++ per person

*A 19% service charge and an 8.8% sales tax will be applied to the above pricing.*



## WORKING LUNCH

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### Sandwich Buffet

Turkey & Swiss, Ham & Cheddar and Roast Beef & Pepper Jack Croissant sandwiches.

Garnished with shredded lettuce, tomato and red onion.

Served with potato salad, Chef's choice of dessert, iced tea and lemonade.

\$17.50++ per person

### Crispy Chicken Caesar Wrap

Crispy chicken on a bed of Romaine lettuce with grape tomatoes, black olives and creamy Caesar dressing in a wheat tortilla.

Served with fresh fruit, Chef's choice of dessert, iced tea and lemonade.

\$15.50++ per person

### Cobb Salad

A bed of mixed greens topped with green onion, tomato, cucumber, chicken, egg and gorgonzola cheese.

Served with rolls, Chef's choice of dessert, iced tea and lemonade

\$16.75++ per person

### Salad Bar

Garden salad, Caesar salad, Chef's salad Du Jour, Pasta salad, and Fruit salad.

Assorted meats, vegetables, and salad condiment toppings for your salad.

Garlic bread sticks and crackers.

Chef's choice of dessert. Ice Tea and Lemonade.

\$17.00++ per person

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## LUNCHEON ENTREES

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All Entrées include choice of garden salad or Caesar salad, hot rolls with butter, iced tea, coffee and Chefs choice of dessert.

### Chicken Cordon Bleu

Stuffed chicken breast with ham and cheese with béchamel sauce.  
Served with garlic mashed potatoes and seasonal vegetables.  
\$16.75++ per person

### Filet of Salmon

Grilled filet of salmon with a vodka dill sauce.  
Served with rice pilaf and seasonal vegetables.  
\$18.00++ per person

### Tuscan Chicken with Penne

Tuscan chicken breast with penne. Topped with roasted tomato cream sauce.  
Served with chef's choice of seasonal vegetables  
\$16.75++ per person

### Seared Pork Chop

Seared pork chop with apple Bourbon sauce and garlic mashed potatoes. Served with chef's choice of seasonal vegetable.  
\$17.50++ per person

### Petit Filet

Petit Filet with mushroom demi.  
Served with roasted rosemary Yukon gold potatoes and seasonal vegetables.  
\$18.00++ per person

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## LUNCHEON BUFFETS

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### The Garden Deli

Selection of sliced roast beef, oven roasted turkey and honey baked ham, salami and cappacolla, assorted breads, cheeses, lettuce, tomato, onions, pickles and condiments. Served with tomato mozzarella salad, tuna salad, and potato chips.

Chef's choice of dessert and iced tea.

\$17.50++ per person

### Baja Buffet

Shredded beef and chicken served with crunchy taco and tostada shells, soft flour tortillas, shredded cheese and lettuce, diced tomato, sour cream, jalapenos, guacamole and Pico de Gallo. Accompanied by refried beans, rice,

Chef's choice of dessert and iced tea.

\$18.50++ per person

Add homemade cheese and onion enchiladas at an additional \$2.00++ per person

### Fajita Fiesta

Angus beef and chicken strips marinated and grilled to perfection.

Served with fresh Pico de Gallo, sour cream, guacamole, pepper jack cheese, jalapenos, salsa, Mexican rice, refried beans and flour tortillas. Sante Fe garden salad with salsa ranch dressing and corn and black bean salad.

Chef's choice of dessert. Served with iced tea.

\$19.75++ per person

### Summer Fresh Salads

Selection of tuna salad aioli, egg salad and chicken salads. Served with fresh seasonal fruits, condiment tray and rolls. Includes chef's soup du jour, garden salad, and tomato and cucumber salad.

Chef's choice of dessert. Served with iced tea.

\$17.00++ per person

### Mamma Mia Italian

Caesar salad and fresh fruit served with cheese manicotti or stuffed shells, Italian sausage with sautéed onions and peppers served with fresh rolls and chicken Alfredo with penne pasta and fruit salad.

Chef's choice of dessert. Served with iced tea.

\$19.25++ per person

### The Garden Executive

Filet of sirloin with mushroom demi, and chicken cordon blue with mornay sauce. Served with garlic mashed potatoes, seasonal vegetable, and rolls with butter. Garden salad and pasta salad.

Chef choice of dessert. Served with iced tea.

\$18.75++ per person

### The Hilton Classic

Sliced sirloin with mushrooms and onions, Chicken Diflorenci with garlic cream sauce served with garden salad, pasta salad, garlic mashed potatoes, Chef's choice of vegetables, rolls and butter.

Chef choice of dessert. Served with iced tea.

\$19.75++ per person

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## BOXED LUNCHES

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### The Garden Deli

Fresh sliced bread with smoked turkey breast, ham or roast beef,  
cheese, lettuce and tomato  
Fresh Fruit Selection  
Potato Chips  
Gourmet Cookie  
\$11.50++ per person

### Vegetable Medley

Grilled vegetables with Boursin cheese served  
on a French baguette  
Fresh Fruit Selection  
Macaroni salad  
Gourmet Cookie  
\$12.75++ per person

*A 19% service charge and an 8.8% sales tax will be applied to the above pricing.*

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## GARDEN INN BREAK SERVICE

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### Trail Break

Fruit yogurt, snack bars, fresh fruit, vegetable crudités, and trail mix.  
Served with assorted juices.  
\$9.00++ per person

### The Health Nut

A variety of hummus and pita chips, mixed nuts, fruit skewers with yogurt dip and Terra chips  
Served with assorted juices.  
\$9.00++ per person

### Take Me Out to the Ballgame

Soft pretzels with cheese sauce and spicy mustard, nachos with cheese, mini corn dogs, popcorn and cracker jacks.  
Served with assorted sodas and bottled water  
\$9.50++ per person

### Sweet Tooth Bonanza

A delicious assortment of freshly baked cookies, fudge brownies, and candy bars.  
Served with an assortment of milks  
\$9.25++ per person

### The Siesta

Tortilla chips with con queso, guacamole and salsa, 7 layer dip and churros.  
Served with assorted soft drinks and bottled waters  
\$8.75++ per person

### Junk Food Junkie

Assorted individual snack cakes, chips with dips, fresh baked cookies, caramel corn and candy bars.  
Served with lemonade.  
\$8.50++ per person

### Additional Break Items

Soft Drinks or Bottled Water	\$2.50 by consumption
Assorted Juices	\$12 per carafe
Iced Tea/Lemonade	\$30.00 per gallon
Starbuck's Premium Roast Coffee	\$34.00 per gallon
Fruit Smoothies	\$4.50 per person

*A 19% service charge and an 8.8% sales tax will be applied to the above pricing.  
\$75.00+ Chef Attendant Fee required for Smoothies.*

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## GARDEN INN BREAK SERVICE

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Assorted Cookies by the dozen  
\$26.00++ per dozen

Brownies by the dozen  
\$26.00++ per dozen

Fresh Fruit Tray  
\$4.50++ per person

Granola Bars by the dozen  
\$18.00++ per dozen

Assorted Muffins by the dozen  
\$24.00++ per dozen

Assorted Bagels by the dozen  
\$24.00++ per dozen

Whole Fruit by the dozen  
\$18.00++ per dozen

Fresh Popped Popcorn  
\$2.00++ per person

Stuffed Soft Pretzels by the dozen  
\$21.00++ per dozen

Assorted Yogurts  
\$2.50++ each

Fresh Vegetable Crudités  
\$4.50++ per person

Cheese and Fresh Fruit  
\$5.75++ per person

Assorted Ice Cream Novelties and Bars  
\$2.50++ on consumption

*A 19% service charge and an 8.8% sales tax will be applied to the above pricing.*

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## DINNER ENTREES

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### Chicken Marsala

Sautéed breast of chicken with mushroom and Marsala wine sauce. Served with rice pilaf  
\$20.00++ per person

### Chicken Rosemary

Sautéed breast of chicken with Rosemary cream sauce. Served oven roasted Yukon gold potatoes  
\$20.00++ per person

### Chicken Picatta

Sautéed breast of chicken with white wine and caper sauce. Served with rice pilaf  
\$20.00++ per person

### NY Strip Steak

Center cut NY strip steak grilled to perfection with a peppercorn demi.  
Served with garlic mashed potatoes  
\$25.75++ per person

### Prime Rib

Roasted center cut ribeye and served with Au jus and horseradish cream sauce. Served with twice baked potato  
\$25.75++ per person

### Filet Mignon

Pan seared and finished in the broiler with a Merlot sauce. Served with horseradish mashed potatoes  
\$41.25++ per person

### Pork Chop

Tender pork chop stuffed with bread stuffing and pork volute. Served with garlic mashed potatoes  
\$24.75++ per person

### Filet of Salmon

Grilled salmon filet topped with a Tequila lime ver blanc. Served with rice pilaf  
\$22.75++ per person

All Dinner Entrees Served with Chef's Choice of Fresh Vegetable, Warm Rolls with Butter, Choice of Dessert, Coffee, Decaffeinated Coffee and Tea

*A 19% service charge and an 8.8% sales tax will be applied to the above pricing.*

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## DUAL ENTREES



### Chicken and Filet Dual Entrée

Sautéed breast of chicken Marsala and pan seared center cut filet, served with oven roasted potatoes  
\$30.50++ per person

### NY Steak and Shrimp

Grilled NY strip steak and shrimp laced with casino butter. Served with garlic mashed potatoes  
\$30.00++ per person


### Chicken and Salmon

Grill breast of chicken with pineapple salsa and salmon with mango chutney. Served with rice pilaf  
\$23.00++ per person

Vegetarian meals are available and will be chef's choice. Please specify if there are any important ingredients that are not eaten by those individuals.  
\$17.75++ per person

All Dinner Entrees Served with Chef's Choice of Fresh Vegetable, Warm Rolls with Butter, Choice of Dessert, Coffee, Decaffeinated Coffee and Tea

*A 19% service charge and an 8.8% sales tax will be applied to the above pricing.*



## DINNER BUFFET SELECTIONS

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### Tour De Italia

Chicken parmesan, cheese manicotti or stuffed shells, roasted pork with a pesto demi, vegetable or meat baked lasagna, seasonal grilled vegetables, Caesar salad, fresh fruit garlic bread. Chef's dessert table with Tiramisu and Cannoli's  
Coffee and iced tea  
\$27.50++ per person

### Fajita Madness

Angus beef and chicken strips marinated and grilled . Served with roasted Peppers and grilled onions, Mexican rice, refried beans and flour tortillas. Cream cheese stuffed jalapeno poppers with cilantro dressing, Fiesta salad, corn and black bean salad, Pico de Gallo, sour cream, guacamole, jalapenos, shredded cheese, margarita salsa, and chorizo con queso dip. Chef's dessert table with churros and cheesecake, coffee and iced tea  
\$28.75++ per person  
Add shrimp for an additional \$4.50++ per person  
Add portabella mushrooms for an additional \$3.25++ per person

### BBQ Bonanza

Slow cooked pulled BBQ beef brisket, BBQ pork ribs, BBQ Chicken thighs, and baked beans. Fresh fruit, coleslaw, and jalapeno corn bread. Potato au gratin and corn on the cob.  
Chef's dessert table with triple chocolate brownies and apple crisp ala mode.  
Coffee and iced tea  
\$29.25++ per person

### The Avondale

Filet of sirloin with mushroom demi, grilled chicken with Roma tomato relish, and broiled salmon with Tequila vin blanc. Garden salad, pasta salad, chef's choice of vegetable, garlic mashed potatoes, rolls and butter.  
Chef's dessert table with double chocolate cake and carrot cake.  
Coffee and iced tea  
\$28.25++ per person

### The Classic

Sliced sirloin with mushrooms and onions, Chicken Difloreni with garlic cream sauce and salmon with Pinot Grigio Volutte and sautéed grapes served with garden salad, pasta salad, roasted potatoes, Chef's choice of vegetables, rolls and butter.  
Chef choice of dessert. Served with iced tea.  
\$31.75++ per person

*A 19% service charge and 8.8% sales tax will be applied to the above pricing.*

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## HORS D'OEUVRES

Sausage Stuffed Mushroom Caps \$75.00++	Pot Stickers \$95.00++
Hungarian Meatballs \$75.00++	Assorted Mini Quiche \$75.00++
Vegetable Egg rolls \$75.00++	Spicy Fried Pickles \$75.00++
Southwestern Egg rolls \$95.00++	Chicken or Beef Sate \$95.00++
Tomato Brushetta \$75.00++	Bacon Wrapped Scallops \$95.00++
Coconut Shrimp \$95.00++	Spanakopita \$75.00++
Chicken Cordon Blue \$75.00++	Fried Mac N' Cheese Wedges \$75.00++
Chilled Shrimp with Cocktail Sauce \$105.00++	Mini crab cakes \$105.00++
Chilled Crab Claw with Cocktail Sauce \$105.00++	

All above pricing of hors d'oeuvres is based on 50 pieces each.

Hot Shrimp and Crab Dip  
Served with sliced baguettes and crackers  
\$7.50++ per person

Fresh Vegetable Crudit e  
A colorful array of freshly sliced vegetables accompanied by Chef's specialty dip.  
\$4.50++ per person

Imported and Domestic Cheese & Cracker  
With fruit garnish, French baguettes and assorted crackers.  
\$5.75++ per person

Sliced Fresh Seasonal Fruit  
Fresh fruit with honey yogurt dipping sauce. Garnished with fresh berries  
\$4.50++ per person

Martini Mashed Potato Bar  
Zinfandel mashed potatoes, Yukon gold mashed potatoes, butter bacon, sour cream, chives, caramelized onions, mushrooms, broccoli and cheddar cheese  
\$8.25++ per person

Baked Brie  
French brie wrapped in pastry, baked golden brown and served with a praline sauce, French baguettes and fresh seasonal berries.  
\$75.00

Chips and Such  
Tri-colored tortilla chips with con queso and salsa, potato chips with French onion dip and ranch dips, pretzels, spicy snack mix, and an assortment of mixed nuts.  
\$5.25++ per person

Dessert Platter  
A fine assortment of French pastries, Canolis, chocolate covered strawberries, and chocolate truffles  
\$8.75++ per person

*A 19% service charge and an 8.8% sales tax will be applied to the above pricing.*

## BAR PACKAGES

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### Diamond Package (Call Brands)

Wine: Robert Mondavi- Woodbridge Chardonnay, Cabernet Sauvignon and Merlot  
Berringer White Zinfandel  
Ecco Domani Pinot Grigio and Merlot

Beer: Selection of Domestic and Imported Bottled Beer

Call Liquors and Cordials

Assorted Soft Drinks and Bottle Water.

1 Hour	\$12.00++ per guest
2 Hours	\$18.00++ per guest
3 Hours	\$22.00++ per guest
4 Hours	\$28.00++ per guest

### Platinum Package (Premium Brands)

Wine: Trinity Oaks Chardonnay, Cabernet Sauvignon and Merlot  
Berringer White Zinfandel  
Ecco Domani Pinot Grigio and Merlot

Beer: Selection of Domestic and Imported Bottled Beer

Premium Liquors and Cordials

Assorted Soft Drinks and Bottled Water.

1 Hour	\$15.00++ per guest
2 Hours	\$21.00++ per guest
3 Hours	\$26.00++ per guest
4 Hours	\$30.00++ per guest

### Champagne by The Bottle

Domaine St. Michelle	\$26.00++
Freixenet Cordon Negro	\$38.00++
Dom Perignon	\$360.00++
Matinelli's Cider	\$18.00++

Please ask about our extensive wine list. Sold by the bottle.

*A 19% service charge and an 8.8% sales tax will be applied to the above pricing*

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## HOST BARS

Beverage service on a per drink basis

CALL BRANDS	\$5.00++
PREMIUM BRANDS	\$5.25++
DOMESTIC BEER	\$3.50++
IMPORTED BEER	\$4.00++
HOUSE WINE	\$5.00++
CORDIALS	\$7.00++
SOFT DRINKS	\$2.50++
BOTTLED WATER	\$2.50++

## CASH BARS

Guests pay for their own drinks

CALL BRANDS	\$5.25+
PREMIUM BRANDS	\$5.75+
DOMESTIC BEER	\$4.00+
IMPORTED BEER	\$4.50+
HOUSE WINE	\$5.50+
CORDIALS	\$7.50+
SOFT DRINKS	\$3.00+
BOTTLED WATER	\$3.00+

*A 19% service charge and an 8.8% sales tax will be applied to the above pricing.*

