



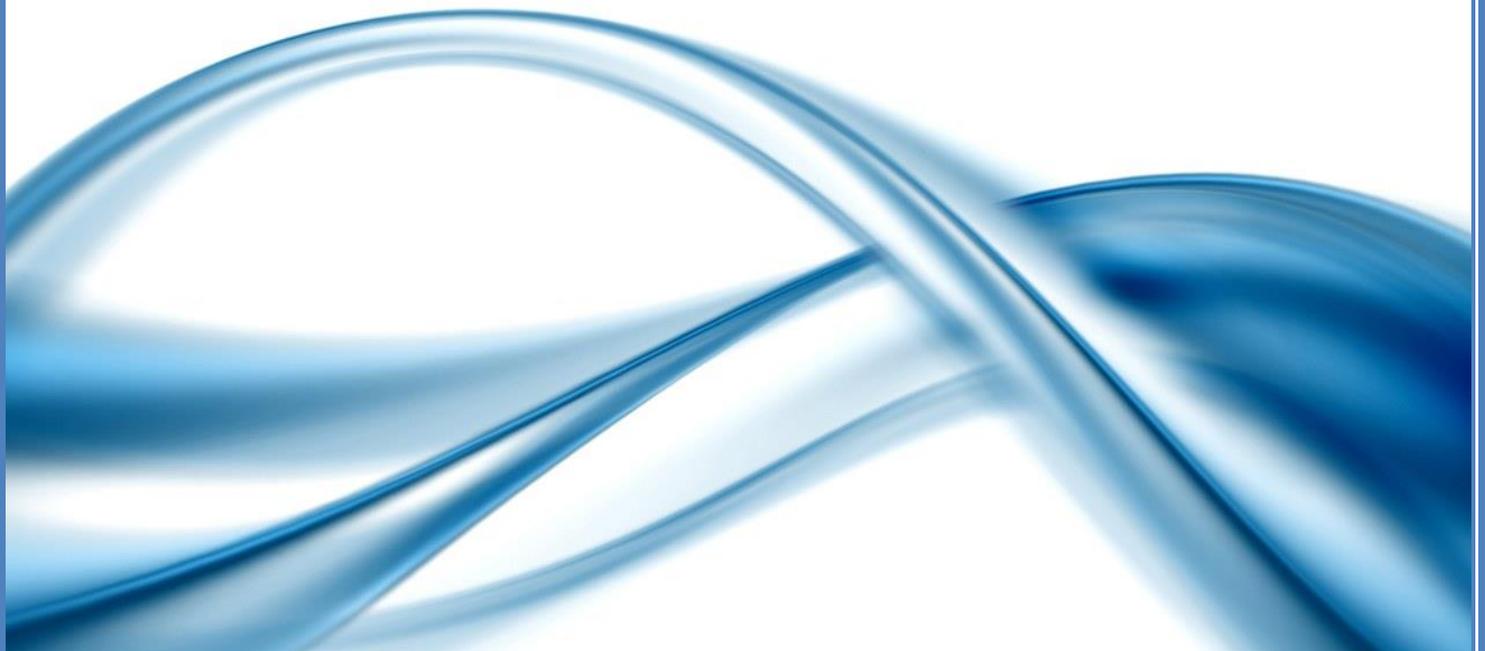
Welcome to Wyndham

Virginia Beach Oceanfront

Indulgent desserts, health-conscious brunches, savory multiple-course dinners, cocktail party hors oeuvres- the options are as varied as they are enticing. The Wyndham at Virginia Beach Oceanfront is complete with an array of culinary creations to complement whatever you have planned.

Wyndham at the Virginia Beach Oceanfront is an ideal setting for private parties, team building, conferences, corporate meetings, awards and incentives. A wide range of group sizes and budgets can be easily accommodated along with audio visual and communication support, available to suit your needs.

Impress your clients, inspire your employees, and further your business. Celebrate friends and family, cheer on the team, plan a relaxing group get away. Leave the details to us while having access to all the amenities that will make employees, co-workers, friends or family proud to be on your team! You have the power to do it all, the right way, the Wyndham way.



Continental Breakfast

(Continuous service for 1.5 hours)

Morning Start **12 per Guest**

Local and Seasonally Inspired Chef's selection pastries, Greek Yogurt, Dried Berries, Almonds
Assortment of Chilled Juices, Coffee, Tea

Balanced & Fit **14 per Guest**

Assortment of Chilled Juices, Seasonal Fruit Display, Chilled Hard Boiled Eggs, Bagels, Cream Cheese,
Preserves, Steel Cut Oatmeal, Brown Sugar, Raisins Coffee, Tea

Sunrise & Shine **16 per Guest**

Assortment of Chilled Juices, Banana-Berry Smoothies, Seasonal Fruit and Berries, Freshly Baked
Muffins, Includes Eggs Florentine Casserole, Coffee and Tea

Continental Enhancements

(Must be added to continental above, or customized package)

(Minimum of 25)

Breakfast Mac & Cheese **12 per Guest**

Tender Cavatappi Pasta with Scrambled Eggs, Peppers, Onions, Sausage Bacon & 3-Cheese Cream

Pancakes & Parfaits **10 per Guest**

Old Fashioned Buttermilk Pancakes with Fruit Compote & Maple Syrup
Assorted Yogurt Parfaits

Breakfast Pizza **12 per Guest**

Toasted Flatbread Topped with Alfredo Sauce, Arugula, Tomato, Ham & Sheared Egg

Shrimp & Grits **15 per Guest**

Stone Ground Grits Layered with Shrimp, Andouille Sausage, Peppers, Onions & Smoked Gouda Cream

Breakfast Biscuit **8 per Guest**

Warm Buttermilk Biscuit with Choice of Bacon, Sausage or Ham & Gruyere

Oatmeal Bar **12 per Guest**

Steel Cut Oats, Almonds, Dried Cranberries, Raisins, Coconut, Berries, Honey & Brown Sugar

Breakfast Burrito **8 per Guest**

Flour Tortilla filled with Egg, Potato, Cheddar, Bacon & Charred Tomato Salsa

Breakfast Buffet

Minimum of 25, \$3pp charge for less

(Continuous service for 1.5 hours)

Tidewater Breakfast **18 per Guest**

Assortment of Chilled Juices, Seasonal Fruit Display, Assorted Yogurt, Oven Fresh Muffins, Crab Benedict Casserole, Bay Roasted Potatoes, Smoked Sausage, Buttermilk Biscuits, Country Ham Gravy, Tea, Coffee

North end Breakfast **18 per Guest**

Assortment of Chilled Juices, Seasonal Fruit Display, Bagels and Cream Cheese, Muffins, Steel Cut Oatmeal, Brown Sugar, Raisins, Scrambled Eggs, Hash Brown Casserole, Smoked Bacon, Tea, Coffee

Virginia Breakfast **24 per Guest**

Assortment of Chilled Juices, Seasonal Fruit Display, Yogurt, Scones, French Toast, Breakfast Mac & Cheese, Shrimp & Grits, Home Fries, Crisp Bacon, Country Sausage, Tea, Coffee

The Eastern Shore **18 per Guest**

Assortment of Chilled Juices, Seasonal Fruit Display, Assorted Cereals with milk, Ham & Cheese Crustless Quiche, Pancakes, Crisp Bacon, Breakfast Potatoes, Tea, Coffee

Breakfast Stations

Must be added to buffet above, or custom package

*Requires Chef Attendant – 1 Hour service

Omelet and Egg* **7.5 per Guest**

Omelets and Eggs Prepared to order with an array of choices to include whole eggs, egg whites, bacon, ham, sausage, spinach, onion, peppers, tomatoes, mushrooms, cheddar, Swiss and pepper jack

Belgian Waffles* **7.5 Per Guest**

Freshly Prepared Belgian Waffles with fresh toppings of fresh strawberries, blueberries, sliced bananas, spiced apples, honey, chocolate chips, caramel, whipped cream and powdered sugar

Pancakes* **7.5 per Guest**

Freshly Prepared Buttermilk Pancakes with fresh toppings of fresh strawberries, blueberries, sliced bananas, spiced apples, honey, chocolate chips, caramel, whipped cream and powdered sugar

French Toast* **7.5 per Guest**

Freshly Prepared Vanilla French Toast with fresh toppings of fresh strawberries, blueberries, sliced bananas, spiced apples, honey, chocolate chips, caramel, whipped cream and powdered sugar

Plated Breakfast

Served with choice of juice, freshly brewed coffee, hot tea and baskets of biscuits on each table

| | |
|---|---------------------|
| The American | 12 per Guest |
| Scrambled eggs, 2 Strips of Bacon, 2 Sausage Links & Breakfast Potatoes | |
| The Frenchie | 13 per Guest |
| Scrambled Eggs, Thick Cut French Toast & Breakfast Potatoes | |
| Light & Fresh | 10 per Guest |
| Fruit Yogurt, Fresh Baked Muffins, Seasonal Fresh Fruit Salad | |

Specialty Breaks

(Break packages are for 30 minutes of service)

| | |
|--|---------------------|
| Super Foods | 18 per Guest |
| Build Your Own Yogurt Bowl: Fresh Berries, Granola, Coconut, Sliced Almonds Spinach-Feta Spanakopita Pomegranate Iced Tea | |
| Trailblazer | 15 per Guest |
| Build Your Own Trail Mix: Walnuts, Almonds, Pecans, Sunflower Seeds, White Chocolate Chips, Milk Chocolate Chips, M&M's, Raisins & Craisins Cubed Domestic Cheeses Citrus Infused Water | |
| Gluten Free | 16 per Guest |
| Tortilla Chips with Red & Green Salsa Gluten Free Crostini with Prosciutto & Olive Tapenade Honey Roasted Almonds Gluten Free Chocolate Chip Cookies Freshly Brewed Coffee and Water | |
| Indulge | 16 per Guest |
| Fresh Baked Cookies Rockslide Brownies Sea Salted Chocolate Bark Mini Cupcakes House Fruit Punch & Freshly Brewed Coffee | |

Prices Are Subject To 22% Service Charge, 6% Taxable Service Charge and 11.5% Sales Tax. Prices Subject To Change.

Specialty Breaks Continued

Crispy

12 per Guest

Celery, Baby Carrots, Cucumber
Buttermilk Herb Dip
Tortilla Chips & Flat Bread Crackers
Charred Tomato Salsa
Assorted Nuts & Pretzels
Iced Tea & Lemonade

Local Treats

15 per Guest

Virginia Ham Rolls
Crab Dip with Pita Points
Saltwater Taffy
Gourmet Peanuts
Southern Style Sweet Tea

High Anxiety

15 per Guest

Buttered Popcorn
Caramel Corn
Jelly Beans, Gummies, Hot Tamales & Whoppers
Snack Mix
Dried Fruits & Nuts
Iced Tea & Assorted Sodas

A La Carte

| | |
|---|---------------------|
| Assorted Cold Cereal (5oz. box) | 18 per Dozen |
| Fresh Whole Fruit | 18 per Dozen |
| Fresh Baked Danish | 24 per Dozen |
| Fresh Baked Cinnamon Rolls | 24 per Dozen |
| Fresh Baked Muffins | 24 Per Dozen |
| Fresh Baked Butter Croissants | 30 Per Dozen |
| Bagels served with flavored cream cheeses | 20 Per Dozen |
| Zucchini bread (serves 6) | 18 Per Loaf |
| Chocolate fudge brownies | 24 Per Dozen |
| Fresh baked Cookies | 24 Per Dozen |
| Sweet and Salty Trail Mix | 15 per Pound |
| Assorted Yogurt | 2.5 Each |

Beverages

| | |
|---|------------------------|
| Freshly Brewed Coffee | 39 per Gallon |
| Freshly Brewed Iced Tea | 38 per Gallon |
| Assorted Fruit Juice (Apple, Orange, Cranberry, Grapefruit) <i>Apple, Orange, Cranberry, Grapefruit, Pineapple</i> | 19 per ½ Gallon |
| Assorted Soft Drinks (Coke Products) <i>Coca Cola, Diet Coke, Sprite, Mr. Pibb, Fanta Orange,</i> | 2.5 each |
| Bottled Spring Water | 2.5 each |
| Milk | 19 per Gallon |
| Hot Chocolate | 2.5 Each |
| Fruit Punch | 32 per Gallon |
| Lemonade | 32 per Gallon |
| House Infused Water <i>Citrus, Cucumber, Seasonal Fruit</i> | 26 per Gallon |
| Red Bull | 4 Each |

Plated Lunch

Includes iced tea and freshly brewed coffee, choice of starter,
choice of dessert and freshly baked rolls

Starters

Seafood Stew

Ham & Corn Chowder

Wild Mushroom Bisque

Tortilla Soup

Tomato Basil

Farm to Table

Crisp Greens, Cherry Tomato, Cucumber, Carrot, Shaved Onion, Balsamic Vinaigrette

Spinach Salad

Baby Spinach, Apple, Candied Pecan, Crouton, Champagne Vinaigrette

Classic Caesar

Hearts of Romaine, Shaved Reggiano, Crouton, Classic Caesar Dressing

House Cobb

Crisp Iceberg, Hardboiled Egg, Bacon, Shredded Cheddar, Avocado Ranch

Dessert

Black & White Cake

Classic Cheesecake

Tiramisu Torte

Chocolate Decadence Cake

Apple Tart

Lemon Cream Cake

Key Lime Pie

Citrus Salmon

23 per Guest

Pan Seared Salmon, Citrus-Dill Rice, Seasonal Vegetables, Lemon Curd

Apricot Thyme Chicken Breast

20 per Guest

Thyme Roasted Chicken Breast, Garlic Mashed Potatoes, Seasonal Vegetables, Apricot Jus

Pecan Chicken

20 per Guest

Pecan Crusted Chicken Breast, Roasted Red Potatoes, Seasonal Vegetables, Cranberry Pico

Bistro Beef Medallions

23 per Guest

Garlic Rubbed Beef Medallions, Mushroom Risotto, Seasonal Vegetables, Classic Demi

Plated Lunch Continued

Braised Short Rib **24 per Guest**

Burgundy Braised Beef Short Ribs, Onions & Carrots over Rosemary-Gorgonzola Mac & Cheese

Sage Rubbed Pork Loin **22 per Guest**

Sage Dusted Pork Tenderloin, Country Ham & Corn Pudding, Braised Greens, Calvados Pan Jus

Crab Cake **25 per Guest**

Signature Crab Cake Served with Parmesan Risotto, Seasonal Vegetables, Tomato Jam

Salad Entrée

Grilled Shrimp **18 per Guest**

Crisp Greens, Sun Dried Cranberries, Fresh Pear, Feta Cheese, Candied Pecans, Grilled Shrimp
Key Lime Vinaigrette

Atlantic Cobb **18 per Guest**

Crisp Greens, Hard Boiled Egg, Sourdough Croutons, Bacon Crumble, Cherry Tomato, Cucumber
House Bay Vinaigrette
Choice of Crab Cake or Atlantic Salmon

Southwest Salad **18 per Guest**

Crisp Greens, Roasted Corn, Cherry Tomato, Queso Fresco, Tortilla Strips
Cilantro Ranch
Choice of Cumin Rubbed Steak or Chicken

Lunch Buffets

All selections are served with assorted desserts, ice tea, salad, and bread
Minimum 25 guests, \$3pp charge for less
(Continuous service for 1.5 hours)

North Beach Surf & Turf

28 per Guest

Local Fish Du Jour with Roasted Garden Veggie Chutney
Balsamic Glazed Bistro Beef Medallions
Herb Roasted Red Potatoes
Fresh Picked Vegetable Medley

Blue Ridge

24 per Guest

Roasted Pork Loin with Candied Apples
Maple Roasted Chicken
Roasted Cauliflower & Yams
Potatoes Au Gratin

Shore Break

22 per Guest

Chargrilled All Beef Hot Dogs & Hamburgers
Carolina Pulled Pork
Sweet & Tangy Baked Beans
Southern Style Potato Salad
Classic Cole Slaw
Buns & Condiments

Italia

24 per Guest

Linguini Carbonara with Chicken
Penne Marinara with Meatballs
Vegetables Provencal
Toasted Garlic Bread

Cantina 57

24 per Guest

Green Chile-Chicken Enchilada Casserole
Smothered Beef Tamales
Borracho Beans
Spanish Rice
Seasonal Squash Medley

Lunch Buffets Continued

Signature

26 per Guest

Broiled crab cakes with Tarragon Butter
Citrus-Dill Broiled Salmon
Local Vegetable Medley
Parmesan Scented Risotto

Soup and Salad

17 per Guest

Choice of 2 Soups
Salad Bar with Accoutrements
Assorted Breads & Dressings

Oceanfront Deli

19 per Guest

Choice of Soup
Choice of Salad
Assorted Chips
Create Your Own Sandwich From:
Roast beef, Smoked Turkey Breast, Virginia Ham, Salami, Tuna Salad
Swiss, Cheddar
Lettuce, Tomato, Pickles
Assorted Breads & Condiments
With a guarantee over 100 pre-made sandwiches will be prepared for this option

Hors d' oeuvres

| Hot | Per Piece |
|--|--------------------|
| Petite Crab Cakes with Classic Remoulade | 4 per Piece |
| Virginia Ham Rolls | 4 per Piece |
| Sherried Crab Dip with Pita | 4 per Piece |
| Buffalo Chicken Dip with Blue Corn Chips | 4 per Piece |
| Pork Belly-Sweet Potato Crisp | 4 per Piece |
| Crab Stuffed Mushrooms | 4 per Piece |
| Jerk Chicken Skewer with Pineapple Thai chili | 3 per Piece |
| Lumpia (Pork, Chicken or Veggie) | 3 per Piece |
| Southwestern Chicken Egg Roll | 3 per Piece |
| Smoked Sausage Stuffed Mushrooms | 3 per Piece |
| Enchilada Bites (Beef, Chicken or Veggie) | 3 per Piece |
| Chicken Pot Sticker with Spicy Ponzu | 3 per Piece |
| Keftedes(Lamb Meatball) with House Tzaziki | 3 per Piece |
| | |
| Chilled | |
| Carolina Prawn Salad Cup | 4 per Piece |
| Oysters Shooter | 4 per Piece |
| Steamed Shrimp with Vodka Cocktail | 4 per Piece |
| Smoked Salmon& Avocado Rice Crisp | 4 per Piece |
| Poke Tuna Wonton Crisp | 4 per Piece |
| Lump Crab Canapé | 4 per Piece |
| Antipasto Skewers | 4 per Piece |
| Chile-Lime Shrimp Brochette | 4 per Piece |
| Canapé of Beef Tenderloin | 4 per Piece |
| Waldorf Chicken Phyllo Purse | 3 per Piece |
| Devil's on Horseback | 3 Per Piece |
| Bruschetta | 3 per Piece |
| <i>Peppadew jam/ wild mushrooms/ pickled arugula</i> | |
| <i>Baby tomato/ fresh mozzarella/ basil</i> | |
| <i>Avocado/ tomato salad</i> | |
| <i>Olive relish/ chickpea spread</i> | |

****We recommend a minimum of 3 per person****

Prices Are Subject To 22% Service Charge, 6% Taxable Service Charge and 11.5% Sales Tax. Prices Subject To Change.

Dinner Presentation Stations

Customize a unique menu by selecting from the following stations. All stations must be guaranteed for total guests expected and are presented for a maximum of 90 minutes.

****3 or more must be selected****

SHELLFISH BAR

Snow Crab Claws, Gulf Shrimp Served with Fresh Lemon and Lime Wedges, Cocktail Sauce, Citrus Rémoulade and Tabasco® Sauce

Market Price

ARTISANAL PIZZA

Roast Pears and Gorgonzola Sautéed
Wild Mushrooms and Fontina
Caramelized Fennel, Roasted Tomato, Mozzarella
Smoked Pork, Cider BBQ

15 per Guest

ANTIPASTO STATION

Stuffed Olives, Marinated Artichokes
Grilled Sweet Peppers, Roasted Mushrooms
Dolmades, Prosciutto, Salami
Cabrales, Manchego
Olive Tapenade, Garlic Herb Oil
Artisan Breads & Crackers

15 per Guest

TACOS

Spiced Ground Beef, All Natural Pulled Chicken, Chipotle Shrimp
Borracho Beans
Warm Taco Shells, Tortilla Chips
Sour Cream, Guacamole, Pico De Gallo
Roasted Tomato Salsa, Tomatillo Salsa
Cabbage Slaw, Shredded Lettuce, Lime Wedges,
Jalapeno Peppers, Cheddar Jack, Queso Fresco

14 per Guest

DIPPITY DIP

Traditional Hummus
French Onion
Spinach-Artichoke
Flat Bread Crisps, Pita Chips, House Potato Chips

10 per Guest

CRUDITES

Celery, Carrots, Cucumber, Mushrooms
Peppers, Broccoli, Asparagus
Assorted Nuts
Lemon-Herb and Buttermilk Ranch Dips

8 per Guest

ARTISANAL CHEESES

Local, Domestic & International Cheeses
Artisan Breads & Crackers
Sweet and Spicy Fruit Preserves & Tapenades
Toasted Nuts

8 per Guest

DESIGNER SLIDERS

Buttermilk Chicken, Bacon Jam
Beef Burger, Aged White Cheddar
Crab Patty, Basil Mustard
Carolina Pulled Pork, Cranberry Slaw
Cilantro Mayonnaise, Whole Grain Mustard,
Sriracha Ketchup, Tomato Jam

18 per Guest

SPORTS BAR

Choice of Buffalo, Honey-BBQ or Thai Chili Chicken Wings
Beef Sliders, Jalapeño Poppers,
Onion Rings

16 per Guest

ICE CREAM (*Requires Attendant)

Hand Crafted Ice Cream
-Classic Vanilla, Simply Strawberry, Chocolate Overload
Caramel Drizzle, Chocolate Sauce, Raspberry Sauce
Honey Roasted Peanuts
Rainbow & Chocolate Jimmies
Cookie Dough, Oreo Crumble

12 per Guest

Carving Stations

*Requires Chef Attendant at \$75 each for (1) hour of service

*Total must equal final guarantee

| | |
|---|------------------|
| Smoked Beef Brisket* Tangy BBQ Brioche Rolls (Serves 30) | 250 each |
| Sage Rubbed Pork Loin* Apple Chutney Potato Rolls (Serves 30) | 225 each |
| Salmon En Croute* Cucumber-Caper Relish Marble Rye Points (Serves 30) | 225 each |
| Herb Roasted Top Round* Wild Mushroom Demi Artisan Rolls (Serves 40) | 300 each |
| Dijon Herb Prime Rib* Natural Jus, Horseradish Cream Artisan Rolls (Serves 30) | 400 each |
| Steamship Round of Beef* Au Jus, Horseradish Cream, Whole Grain Mustard Artisan Breads (Serves 150) | 1000 each |

Reception Packages

Minimum 25 guests, \$3pp charge for less
(Continuous service for 90 minutes)

Blue

25 per Guest

Fresh fruit display
Artisan cheese board
Grilled vegetables with roasted red pepper pesto
Vegetable lumpia
Beef meatballs with marinara or barbecue sauce
Chicken wings

Silver

27 per Guest

Fresh fruit display
Artisan cheese board
Jerk chicken skewer/ pineapple Thai chili
Crab stuffed mushrooms
Pulled pork sliders
Caprese bruschetta

Gold

29 per Guest

Fresh fruit display
Artisan cheese board
Crudit  of vegetables with roasted garlic hummus
Signature crab cakes with classic remoulade
Chicken satay
Sausage stuffed mushrooms
Oysters Rockefeller
Bacon wrapped scallops
Assorted petite desserts

Plated Dinner

Includes iced tea and freshly brewed coffee, choice of starter,
choice of dessert and freshly baked rolls

Starters

She Crab Soup

Butternut Squash Bisque

Wild Mushroom Bisque

Brunswick Stew

Tomato Basil

Farm to Table

Crisp Greens, Cherry Tomato, Cucumber, Carrot, Shaved Onion, Balsamic Vinaigrette

Classic Caesar

Hearts of Romaine, Shaved Reggiano, Crouton, Classic Caesar Dressing

Wedge

Baby Iceberg, Grape Tomato, Hard Boiled Egg, Bacon Crumble, Bleu Cheese Vinaigrette

Strawberries & Spinach* (Seasonal)

Baby Spinach, Fresh Picked Strawberries, Pecan, Goat Cheese, Caramelized Shallot Vinaigrette

Add 3 pp*

Dessert

Ultimate Chocolate Cake

Classic Crème Brulee

NY Style Cheesecake

-Classic, Strawberry, Blueberry, Chocolate toppings

Carrot Cake

Apple Tart

Lemon Italian Cream Cake

Plated Dinner Continued

Grilled Chicken

27 per Guest

6 oz. Boneless breast of chicken, grilled with choice of sauce (see below)
Wild rice or potatoes and fresh local vegetables
Served with garden salad upgrade to starter above for \$3pp
Sauce options: Marsala, Mediterranean tomato, Lemon-thyme beurre blanc

Salmon Rockefeller

32 per Guest

Bacon-Parmesan Crust
Parmesan Risotto, Wilted Spinach

Cumin Dusted Chicken

32 per Guest

Maple Roasted Sweet Potatoes
Fresh Local Vegetables

Grilled Filet of Beef

37 per Guest

Balsamic Mushrooms
Black Garlic Mashed Potatoes, Roasted Cauliflower

Sea Salted Rockfish

35 per Guest

Crab Buere Blanc
Vegetable Orzo

Porchetta

30 per Guest

Herb Stuffed Pork Loin, Pan Sauce
Butter Whipped Potatoes, Local Vegetables

Crab Cakes

33 per Guest

Two Signature Lump Crab Cakes, Pimento Pesto
Sweet Corn Risotto, Blistered Tomatoes

Steak & Shrimp

45 per Guest

Grilled Petit Filet, Charred Tomato Demi
Cajun Rubbed Jumbo Shrimp
Garlic Mashed Potatoes, Local Vegetables

Land & Sea Duo

36 per Guest

Grilled Chicken, Honey-Herb Jus
Vodka Brined Salmon, Lemon Preserves
Wild Rice Pilaf, Seasonal Vegetables

Dinner Buffets

All selections are served with iced tea, freshly brewed coffee, assorted desserts, and rolls.

Minimum 25 guests, \$3pp charge for less

(Continuous service for 1.5 hours)

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|--|---------------------|
| On The Range | 30 per Guest |
| Watermelon-Feta Salad (seasonal) | |
| Smoked Brisket, BBQ Chicken | |
| Ranch Style Beans, Cast Ironed Corn, Potato Wedges | |
| Cabbage Slaw, Biscuits, Corn Bread | |
| Family Dinner | 28 per Guest |
| Garden Salad with Assorted Dressings | |
| Buttermilk Fried Chicken, Braised Beef Roast | |
| Potatoes Au Gratin | |
| Southern Style Green Beans | |
| Local Flavor | 28 per Guest |
| Farm to Table Salad, Assorted Dressing | |
| Shrimp & Grits, Bourbon Brined Pork Loin | |
| Roasted Local Vegetables | |
| Roasted Sweet Potatoes | |
| Beach BBQ | 28 per Guest |
| Carolina Pulled Pork, Brioche Rolls | |
| Buttermilk Fried Chicken | |
| Molasses Baked Beans, Corn Cobettes | |
| Cranberry Horseradish Slaw, Fresh Fruit Salad | |
| Seafood Soiree | 40 per Guest |
| Shellfish Cioppino | |
| Crab Imperial, Shrimp Scampi | |
| Broiled Salmon, Tarragon Butter | |
| Confetti Rice, Seasonal Vegetables | |
| Surf & Turf | 37 per Guest |
| Farm to Table Salad, Assorted Dressings | |
| Broiled crab cakes with Pimento Pesto | |
| Braised Short Ribs, Wild Mushroom Ragout | |
| Local Vegetable Medley | |
| Parmesan Mashed Potatoes | |

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Beverage Service

(Subject to a set-up fee of \$75.00 per bar)

House Brand Liquors

Jim Beam, Seagram 7, Smirnoff
Bacardi, Seagram's Gin, Grants Scotch

Host 5.50/drink
Cash 6.00/drink

Premium Brand Liquors

Absolut, Cutty Sark, Jack Daniels
Seagrams V.O., Beefeater Gin, Captain Morgan

Host 6.25/drink
Cash 6.75/drink

Stand Alone Bar Packages are also priced per Person First Hour Each Additional Hour

| | | |
|---------------|--------------------|--------|
| House Brands | \$15.00 per person | \$5.00 |
| Premium Brand | \$20.00 per person | \$6.00 |

Cordials

Amaretto DiSaronno, Drambuie, Kahlua
Bailey's Irish Cream, Grand Marnier, Courvoisier

Host 7.00/drink
Cash 7.75/drink

Coffee Cordial Station

With Whipped Cream, Shaved Chocolate
& Cinnamon Sticks

Host 7.00/drink
Cash 7.75/drink

Bottled Beer *Select 4 Beers*

Domestic: Bud, Bud Light, Miller Lite, Mich Ultra
Imported: Corona, Sam Adams, Heineken

Host 4.00/beer
Cash 4.25/beer
Host 4.75/beer
Cash 5.00/beer

Beer Kegs

A wide range of Domestic, Imported and Craft Beer Kegs
are available with seven day advanced notice in sixtel and half barrels

Host 350-550

Martini Bar

Cosmo, Vanilla Martini, Chocolate Martini, Baby Blue
Martini, Black Martini, Decadent Martini
Requires martini glass rental fee

Host 8.00/drink
Cash 8.50/drink

Wine (custom wine selections available upon request)

House Chardonnay, Cabernet, Merlot, Pinot Noir
White Zinfandel & Champagne (only sold by bottle)

Host 5.50/glass
Cash 6.00/glass
Host 28.00/bottle

Select 3 Varieties