



**WYNDHAM**

Virginia Beach Oceanfront

BANQUET MENUS  
2018



# WELCOME TO WYNDHAM

## VIRGINIA BEACH OCEANFRONT

Indulgent desserts, health-conscious brunches, savory multiple-course dinners, cocktail party hors d'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.

The Wyndham at the Virginia Beach Oceanfront is an ideal setting for private parties, team building outings, conferences, corporate meetings, award ceremonies 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 or 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.

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[www.wyndhamvb.com](http://www.wyndhamvb.com)  
[www.surfclubvabeach.com](http://www.surfclubvabeach.com)

 @wyndham\_vb

 /Wyndham Virginia Beach Oceanfront





## CONTINENTAL BREAKFAST

All continental breakfast choices are served with an assortment of chilled juices, coffee and tea

### **Morning Start**

**12 per Guest**

Local and Seasonally Inspired Chef's Selection of Pastries, Greek Yogurt, Dried Berries, Granola

### **Balanced & Fit**

**14 per Guest**

Seasonal Fruit Display, Chilled Hard Boiled Eggs, Bagels, Cream Cheese, Preserves, Steel Cut Oatmeal, Brown Sugar, Raisins

### **Sunrise & Shine**

**16 per Guest**

Banana-Berry Smoothies, Seasonal Fruit and Berries, Freshly Baked Muffins, Eggs Florentine Casserole

Continuous service for 1.5 hours

## CONTINENTAL ENHANCEMENTS

### **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 and Sheared Egg

### **Shrimp & Grits**

**15per Guest**

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

### **Breakfast Biscuit**

**8 per Guest**

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

### **Oatmeal Bar**

**12 per Guest**

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

### **Breakfast Burrito**

**10 per Guest**

Flour Tortilla Filled with Egg, Potato, Cheddar, Bacon and Charred Tomato Salsa

Must be added to continental above, or customized package

Minimum of 25

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



## BREAKFAST BUFFET

All breakfast buffets are served with an assortment of chilled juices, coffee and tea

### **Tidewater Breakfast**

**18 per Guest**

Seasonal Fruit Display, Assorted Yogurt, Oven Fresh Muffins, Scrambled Eggs, Bay Roasted Potatoes, Smoked Sausage, Buttermilk Biscuits and Country Sausage Gravy

### **North End Breakfast**

**18 per Guest**

Seasonal Fruit Display, Bagels and Cream Cheese, Muffins, Steel Cut Oatmeal, Brown Sugar, Raisins, Scrambled Eggs, Hash Brown Casserole and Smoked Bacon

### **Virginia Breakfast**

**24 per Guest**

Seasonal Fruit Display, Yogurt, Scones, French Toast, Breakfast Mac & Cheese, Shrimp & Grits, Home Fries, Crisp Bacon and Country Sausage

### **The Eastern Shore**

**18 per Guest**

Seasonal Fruit Display, Assorted Cereals with Milk, Ham & Cheese Frittata, Pancakes, Crisp Bacon and Breakfast Potatoes

Minimum of 25, \$3pp charge for less  
Continuous service for 1.5 hours

## BREAKFAST STATIONS

### **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

Must be added to buffet above, or custom package  
\*Requires Chef Attendant - 1 Hour service



## PLATED BREAKFAST

Served with choice of juice, freshly brewed coffee, hot tea and biscuits.

### **The American**

Scrambled Eggs, 2 Strips of Bacon, 2 Sausage Links and Breakfast Potatoes

**12 per Guest**

### **The Frenchie**

Scrambled Eggs, Thick Cut French Toast and Breakfast Potatoes

**13 per Guest**

### **Light & Fresh**

Fruit Yogurt, Fresh Baked Muffins and Seasonal Fresh Fruit Salad

**10 per Guest**

## SPECIALTY BREAKS

### **Super Foods**

Build Your Own Yogurt Bowl: Fresh Berries, Granola, Coconut, Assorted Nuts  
Raspberry Iced Tea

**16 per Guest**

### **Trailblazer**

Build Your Own Trail Mix: Walnuts, Almonds, Pecans, Sunflower Seeds,  
White Chocolate Chips, Milk Chocolate Chips, M&M's, Raisins & Craisins, Granola  
Cubed Domestic Cheeses  
Citrus Infused Water

**15 per Guest**

### **Gluten Free**

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

**16 per Guest**

Break packages are for 30 minutes of service



## SPECIALTY BREAKS CONTINUED

### **Crispy**

**12 per Guest**

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

### **Local Treats**

**16 per Guest**

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

### **High Anxiety**

**12 per Guest**

Buttered Popcorn  
Caramel Corn  
Assorted Candies  
Snack Mix  
Dried Fruits and Nuts  
Iced Tea and Assorted Sodas

### **Indulge**

**16 per Guest**

Freshly Baked Cookies  
Rockslide Brownies  
Cheesecake Lollipops  
Sea Salted Chocolate Caramel Brittle  
House Fruit Punch and Freshly Brewed Coffee



## À LA CARTE

Assorted Cold Cereal (5oz. box)	<b>18 per Dozen</b>
Freshly Whole Fruit	<b>18 per Dozen</b>
Freshly Baked Danish	<b>24 per Dozen</b>
Freshly Baked Cinnamon Rolls	<b>24 per Dozen</b>
Freshly Baked Muffins	<b>24 Per Dozen</b>
Freshly Baked Butter Croissants	<b>30 Per Dozen</b>
Bagels served with Flavored Cream Cheeses	<b>20 Per Dozen</b>
Chocolate Fudge Brownies	<b>24 Per Dozen</b>
Freshly Baked Cookies	<b>24 Per Dozen</b>
Sweet and Salty Trail Mix	<b>15 per Pound</b>
Assorted Yogurt	<b>2.5 Each</b>

## BEVERAGES

Freshly Brewed Coffee	<b>39 per Gallon</b>
Freshly Brewed Iced Tea	<b>38 per Gallon</b>
Assorted Fruit Juice	<b>19 per 1/2 Gallon</b>
<i>Apple, Orange, Cranberry, Grapefruit, Pineapple</i>	
Assorted Soft Drinks (Coke Products)	<b>2.5 Each</b>
<i>Coca Cola, Diet Coke, Sprite, Mr. Pibb, Fanta Orange</i>	
Bottled Spring Water	<b>2.5 Each</b>
Milk	<b>19 per Gallon</b>
Hot Chocolate	<b>2.5 Each</b>
Fruit Punch	<b>32 per Gallon</b>
Lemonade	<b>32 per Gallon</b>
House Infused Water	<b>26 per Gallon</b>
<i>Citrus, Cucumber, Seasonal Fruit</i>	
Red Bull	<b>5 Each</b>



## PLATED LUNCH

Plated lunches include iced tea, freshly brewed coffee and freshly baked rolls with choice of salad, starch, and dessert.

### Starter Salads

#### 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

### Desserts

Classic Cheesecake

Chocolate Decadence Cake

Key Lime Pie

Lemon Cream Cake (\$2 upcharge)

### Entrées

#### Honey Chipotle Salmon

Pan Seared Salmon, Seasonal Vegetables

**23 per Guest**

#### Apricot Thyme Chicken Breast

Thyme Roasted Chicken Breast with Apricot Jus, Seasonal Vegetables

**20 per Guest**

#### Pecan Chicken

Pecan Crusted Chicken Breast with Cranberry Pico, Seasonal Vegetables

**20 per Guest**

#### Bistro Beef Medallions

Garlic Rubbed Beef Medallions with Classic Demi, Seasonal Vegetables

**23 per Guest**





## PLATED LUNCH CONTINUED

### **Sage Rubbed Pork Loin**

**22 per Guest**

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

### **Crab Cake**

**25 per Guest**

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

## **Salad Entrées**

### **Grilled Shrimp Salad**

**19 per Guest**

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

### **Atlantic Cobb Salad**

**20 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 Steak or Chicken

## **Starch Options**

Rice Pilaf  
Roasted Red Potatoes  
Garlic Mashers



## LUNCH BUFFETS

All selections are served with salad, assorted desserts, ice tea and freshly baked bread.

### **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  
Potatoes Au Gratin

### **Shore Break**

**24 per Guest**

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

### **Italia**

**24 per Guest**

Linguine and Penne Pastas  
Alfredo Sauce with Chicken  
Marinara Sauce with Meatballs  
Vegetables Provencal  
Toasted Garlic Bread

Minimum 25 guests, \$3pp charge for less  
Continuous service for 1.5 hours



## LUNCH BUFFETS CONTINUED

### **Cantina 57**

**24 per Guest**

Beef and Chicken Fajitas with Assorted Toppings  
Guacamole, Mixed Cheese, Sour Cream, Salsa  
Hard and Soft Shells  
Borracho Beans  
Spanish Rice  
Seasonal Vegetables

### **Signature**

**26 per Guest**

Broiled Crab Cakes with Tarragon Butter  
Citrus-Dill Broiled Salmon  
Local Vegetable Medley  
Rice Pilaf

### **Soup and Salad**

**17 per Guest**

Chef's Choice of 2 Soup Selections  
Salad Bar with Accoutrements  
Assorted Breads and Dressings

### **Oceanfront Deli**

**19 per Guest**

Garden Salad  
Chef's Choice of Soup  
Assorted Chips  
Choose Your Sandwich From:  
Roast Beef, Smoked Turkey Breast, Virginia Ham or Tuna Salad  
Pickles  
Assorted Desserts

Minimum 25 guests, \$3pp charge for less  
Continuous service for 1.5 hours



## HORS D' OEUVRES

### Hot

Petite Crab Cakes with Classic Remoulade	<b>4 per Piece</b>
Virginia Ham Rolls	<b>4 per Piece</b>
Crab Stuffed Mushrooms	<b>4 per Piece</b>
Keftedes (Lamb Meatball) with House Tzaziki	<b>4 per Piece</b>
Spanakopita	<b>4 per Piece</b>
Chicken Wings ( <i>Buffalo or Barbecue</i> )	<b>4 per piece</b>
Teriyaki Chicken Skewer	<b>3 per Piece</b>
Jack Daniels Barbecue Meatballs	<b>3 per Piece</b>
Lumpia ( <i>Pork, Chicken or Veggie</i> )	<b>3 per Piece</b>
Southwestern Chicken Egg Roll	<b>3 per Piece</b>
Smoked Sausage Stuffed Mushrooms	<b>3 per Piece</b>
Jumbo Chicken Wings	<b>3 per Piece</b>
Chicken Pot Sticker with Spicy Ponzu	<b>3 per Piece</b>
Meatballs ( <i>Swedish, Marinara or Sweet and Sour</i> )	<b>3 per Piece</b>

### Chilled

Carolina Prawn Salad Cup	<b>4 per Piece</b>
Oyster Shooter	<b>4 per Piece</b>
Steamed Shrimp with Vodka Cocktail	<b>4 per Piece</b>
Smoked Salmon and Avocado Rice Crisp	<b>4 per Piece</b>
Poke Tuna Wonton Crisp	<b>4 per Piece</b>
Lump Crab Canapé	<b>4 per piece</b>
Antipasto Skewers	<b>4 per Piece</b>
Chile-Lime Shrimp Brochette	<b>4 per Piece</b>
Canapé of Beef Tenderloin	<b>4 per Piece</b>
Baby Tomato, Fresh Mozzarella and Basil Bruschetta	<b>3 per Piece</b>



## DINNER DISPLAYS

Customize a unique menu by adding a display to your dinner selection.

### **Shellfish Bar**

Snow Crab Claws, Gulf Shrimp Served with Fresh Lemon and Lime Wedges,  
Cocktail Sauce, Citrus Rémolade 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 and Crackers

**15 per Guest**

### **Dip Bar**

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

**10 per Guest**

All stations must be guaranteed for total guests expected and are presented for a maximum of 90 minutes.



## DINNER DISPLAYS CONTINUED

### **Crudités**

**8 per Guest**

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

### **Artisanal Cheeses**

**8 per Guest**

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

### **Ice Cream**

**12 per Guest**

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

All stations must be guaranteed for total guests expected and are presented for a maximum of 90 minutes.



## CARVING STATIONS

### **Smoked Beef Brisket\***

Tangy BBQ  
Brioche Rolls

**18.95 per Guest**

### **Sage Rubbed Pork Loin\***

Apple Chutney  
Potato Rolls

**16.95 per Guest**

### **Honey Glazed Ham**

Honey Chipotle  
Freshly Baked Rolls

**15.95 per Guest**

### **Herb Roasted Top Round\***

Wild Mushroom Demi  
Artisan Rolls

**17.95 per Guest**

### **Dijon Herb Prime Rib\***

Natural Jus, Horseradish Cream  
Artisan Rolls

**19.95 per Guest**

### **Tenderloin of Beef\***

Au Jus, Horseradish Cream, Whole Grain Mustard  
Artisan Breads

**22.95 per Guest**

\*Requires Chef Attendant at \$75 each for (1) hour of service  
Total must equal final guarantee  
Minimum of 25 guests.



## RECEPTION PACKAGES

<p><b>Blue</b></p> <p>Fresh Fruit Display            Artisan Cheese Board            Grilled Vegetables with Roasted Red Pepper Pesto            Vegetable Lumpia            Beef Meatballs with Marinara or Barbecue Sauce</p>	<p><b>25 per Guest</b></p>
<p><b>Silver</b></p> <p>Fresh Fruit Display            Artisan Cheese Board            Teriyaki Chicken Skewer            Crab Stuffed Mushrooms (Butler Passed)            Pulled Pork Sliders            Caprese Bruschetta</p>	<p><b>29 per Guest</b></p>
<p><b>Gold</b></p> <p>Fresh Fruit Display            Artisan Cheese Board            Crudité of Vegetables with Roasted Garlic Hummus            Signature Crab Cakes with Classic Remoulade (Butler Passed)            Chicken Satay            Sausage Stuffed Mushrooms            Bacon Wrapped Scallops (Butler Passed)</p>	<p><b>35 per Guest</b></p>
<p>Enhance your menu by adding petite desserts</p>	<p><b>4 per Piece</b></p>

Minimum 75 guests, \$5pp charge for less  
 Continuous service for 60 minutes





## PLATED DINNER

Plated lunches include iced tea, freshly brewed coffee and freshly baked rolls with choice of salad, starch, and dessert.

### Starters

#### Farm to Table

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

#### Classic Caesar

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

#### Wedge

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

#### Strawberries & Spinach (Seasonal)

Baby Spinach, Fresh Picked Strawberries, Pecan, Goat Cheese with Caramelized Shallot Vinaigrette  
Add 3 pp\*

### Dessert

Chef's Choice of Dessert

### Entrées

#### Grilled Chicken

6 oz. Boneless Breast of Chicken, Grilled with choice of sauce (see below)  
Served with Choice of Starch listed below and Fresh Seasonal Vegetables  
Served with Garden Salad upgrade to starter above for \$3 pp  
*Sauce options: Marsala, Mediterranean Tomato, Lemon-Thyme Beurre Blanc*

**27 per Guest**

#### Salmon Rockefeller

Bacon-Parmesan Crust  
Served with Choice of Starch listed below and Fresh Seasonal Vegetables

**32 per Guest**



## PLATED DINNER CONTINUED

### **Grilled Filet of Beef**

**37 per Guest**

Balsamic Mushrooms

Served with Choice of Starch listed below and Fresh Seasonal Vegetables

### **Fresh Catch**

**35 per Guest**

Crab Beurre Blanc

Served with Choice of Starch listed below and Fresh Seasonal Vegetables

### **Porchetta**

**30 per Guest**

Herb Stuffed Pork Loin, Pan Sauce

Served with Choice of Starch listed below and Fresh Seasonal Vegetables

### **Crab Cakes**

**33 per Guest**

Two Signature Lump Crab Cakes, Mango Chutney

Served with Choice of Starch listed below and Fresh Seasonal Vegetables

### **Steak & Shrimp**

**45 per Guest**

Grilled Petite Filet, Charred Tomato Demi Cajun Rubbed Jumbo Shrimp or Crab Cake

Served with Choice of Starch listed below and Fresh Seasonal Vegetables

### **Starch Options**

Rice Pilaf

Roasted Red Potatoes

Garlic Mashers

Risotto



## DINNER BUFFETS

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

### **On The Range**

**30 per Guest**

Garden Salad with Assorted Dressings  
Smoked Brisket, Bone In BBQ Chicken  
Ranch Style Beans, Potato Wedges  
Cabbage Slaw, Corn Bread

### **Classic Dinner**

**28 per Guest**

Garden Salad with Assorted Dressings  
Grilled Chicken with Choice of Sauce, Braised Beef Roast  
Potatoes Au Gratin  
Southern Style Green Beans  
*Sauce Options: Lemon Thyme Beurre Blanc, Mediterranean Tomato, Marsala*

### **Local Flavor**

**28 per Guest**

Farm to Table Salad with Assorted Dressings  
Shrimp & Grits, Sweet Tea Brined Pork Chop  
Roasted Local Vegetables  
Roasted Red Potatoes

### **Beach BBQ**

**28 per Guest**

Garden Salad with Assorted Dressings  
Carolina Pulled Pork, Brioche Rolls  
Buttermilk Fried Chicken  
Molasses Baked Beans, Corn Cobettes  
Matchstick Slaw

Minimum 75 guests, \$5pp charge for less  
Continuous service for 1.5 hours



## DINNER BUFFETS CONTINUED

### **Seafood Soiree**

**37 per Guest**

Garden Salad with Assorted Dressings  
Shrimp Scampi Over Pasta  
Broiled Salmon, Tarragon Butter  
Confetti Rice, Seasonal Vegetables

### **Surf & Turf**

**40 per Guest**

Farm to Table Salad with Assorted Dressings  
Broiled Crab Cakes, Mango Chutney  
Beef Medallions, Wild Mushroom Ragout  
Local Vegetable Medley  
Parmesan Mashed Potatoes

Minimum 75 guests, \$5pp charge for less  
Continuous service for 1.5 hours



## BEVERAGE SERVICE

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

### Call Brand Liquors

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

**Host 6.00/Drink**

**Cash 6.50/Drink**

### Premium Brand Liquors

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

**Host 6.50/Drink**

**Cash 7.50/Drink**

### Stand Alone Bar Packages

Bar Packages are priced per Person

House Brand Liquors

**15.00 per Person**

**Each Additional Hour, 5.00 per Person**

Premium Brand Liquors

**20.00 per Person**

**Each Additional Hour, 6.00 per Person**

### Cordials

Amaretto DiSaronno, Drambuie, Kahlua

Bailey's Irish Cream

**Host 7.50/Drink**

**Cash 8.50/Drink**

### Coffee Cordial Station

With Whipped Cream, Shaved Chocolate  
& Cinnamon Sticks

**Host 7.50/Drink**

**Cash 8.50/Drink**



## BEVERAGE SERVICE CONTINUED

### **Bottled Beer \*Select 4 Beers\***

Domestic: Bud, Bud Light, Miller Lite, Michelob Ultra

Premium: Corona, Sam Adams, Heineken

Craft: Based on availability, Pricing varies

**Host 4.00/Beer**

**Cash 5.00/Beer**

**Host 4.75/Beer**

**Cash 6.00/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 9.00/Drink**

**Cash 10.00/Drink**

### **Wine** (custom wine selections available upon request)

House Chardonnay, Cabernet

White Zinfandel & Champagne (only sold by bottle)

\*Select 3 Varieties\*

**Host 5.50/Glass**

**Cash 6.00/Glass**

**Host 28.00/Bottle**

**Cash 30.00/Bottle**