

~ Breakfast ~

CONTINENTAL BREAKFAST

(Minimum of 10 Guests Required)

Please Select One Option. All Breakfast Menus feature
Freshly Brewed Regular and Decaffeinated Coffee and Hot Teas.

THE EYE OPENER

Assorted Sweet Breakfast Breads,
Pastries and Muffins
\$7.95 per person

GETTING THINGS STARTED

Assortment of Chilled Juices
Sliced Fresh Fruit Display
Pastries, Muffins, and Sweet Breakfast Breads
\$9.95 per person

THE WAKE UP CALL

Assortment of Chilled Juices
Pastries, Muffins, and Sweet Breakfast Breads
\$8.95 per person

HALFWAY TO LUNCH (A.M. BREAK)

Whole Fresh Fruits, Individual Fruit Yogurts,
Assorted Soft Drinks, Bottled Water & Citrus Wedges
\$8.95 per person

SERVED BREAKFAST

(Minimum of 20 Guests)

Served with assorted Pastries and Muffins with
Sweet Cream Butter and Preserves with choice of Fresh Chilled Juice

SCRAMBLED EGGS FORESTIERE

Scrambled Farm Fresh Eggs with
Aged Cheddar
Cheese and Mushrooms, Grilled
Ham, Breakfast
Potatoes and Homestyle Biscuits
\$10.95 per person

STEAK & EGGS

Six-Ounce New York Strip with
Scrambled Farm Fresh Eggs
and Breakfast Potatoes
\$17.95 per person

ALL AMERICAN BREAKFAST

Scrambled Farm Fresh Eggs,
Virginia Baked Ham OR Link
Sausage with Breakfast Potatoes
and Homestyle Biscuits
\$10.95 per person

EGGS BENEDICT

Honey Baked Ham and Poached
Eggs atop an English Muffin with Bernaise Sauce
Served with Potatoes O'Brien
\$15.95 per person

FRENCH TOAST

Thickly Sliced Bread Dipped in Cinnamon Egg Batter
Grilled to a Golden Brown Served with
Warm Maple Syrup and Link Sausage (includes
plates of Sliced Fresh Fruit for each Table)
\$15.95 per person

All prices are subject to our customary 21% service charge and applicable taxes.
www.shellisland.com

Breakfast Buffets

(Minimum of 30 Guests)

Breakfast Brunch Buffets feature Freshly Brewed
Regular and Decaffeinated Coffee and Specialty Teas.
Please Select One Option.

THE EPRESS BREAKFAST BUFFET

Assortment of Chilled Juices
Sliced Fresh Fruit Display
Scrambled Farm Fresh Eggs
Virginia Baked Ham OR Link Sausage
Breakfast Potatoes
Southern Style Grits
Assorted Breakfast Pastries OR Toast
Sweet Cream Butter and Fruit Preserves
\$13.95 per person

THE EXECUTIVE BREAKFAST BUFFET

Assortment of Chilled Juices
Sliced Fresh Fruit Display
Traditional Breakfast Cereal and 2% Low Fat Milk
Farm Fresh Scrambled Eggs
Virginia Baked Ham OR Link Sausage
French Toast or Buttermilk Pancakes
Breakfast Potatoes
Southern Style Grits
Assorted Breakfast Pastries OR Toast
Sweet Cream Butter and Fruit Preserves
\$13.95 per person

BRUNCH BUFFETS

Served No Later Than 2:30 PM
(Minimum of 30 Guests Required)

THE BRUNCH BUFFET

Assortment of Chilled Juices
Sliced Fresh Fruit Display
Farm Fresh Scrambled Eggs
Virginia Baked Ham OR Link Sausage
Breakfast Potatoes OR Southern Style Grits
Assorted Breakfast Pastries OR Toast
Select Garden Green Salad with two Dressings
Chicken Basilico
Catch of the Day
Fresh Seasonal Vegetable Medley
Rice Pilaf
Dinner Rolls with Sweet Cream Butter
Sweet Table Featuring an Assortment of Cakes, Tortes, Pies and Treats
\$21.95 per person

EMBELLISHMENTS

Enhancements to the Brunch Buffet
(Attendant Charge \$65.00)

Chef Attended Omelet Station ~ \$3.95 per person
Chef Carved Ham, Turkey Breast, or Roast Beef ~ \$4.95

All prices are subject to our customary 21% service charge and applicable taxes.

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~ Themed Breaks ~

(Minimum of 10 Guests and Set for One Hour. Please Select One Option.)

"C" IS FOR COOKIE

Assorted Fresh Baked
Homestyle Cookies and
Chocolate Brownies
Coffee, Tea or Assorted Sodas
\$6.95 per person

SWEET & SALTY

Homestyle Cookies & Brownies
Fresh Popped Popcorn
Fresh Roasted Peanuts
Assorted Sodas
\$7.95 per person

THE CHOCOHOLIC

Chocolate Chocolate-Chip Cookies
Chocolate Brownies
Assortment of Candy Bars
Assorted Soft Drinks & Bottled Spring Water
\$7.95 per person

THE BEACH BREAK

Fresh Sliced Pineapple with
Fruits and Berries,
Assorted Italian Ice,
Sand Dollar Sugar Cookies
Assorted Soft Drinks
\$7.95 per person

SNACK ATTACK

Pretzels, Tortilla Chips and Potato Chips with
French Onion Dip and Picante Salsa for Dipping
Assorted Soft Drinks
\$5.95 per person

HEALTHY STATE OF MIND

Granola Bars
Low-Fat Fruited Yogurt
A Fresh Crudité Display and
Sliced Fresh Fruit
Bottled Juices & Spring Water
\$8.95 per person

A LA CARTE SELECTIONS

(Minimum of (10) Guests and Set for One Hour)

ASSORTED BEVERAGES

Freshly Brewed Coffee	\$24.00 per gallon
Assorted Juices	\$2.25 each
Lemonade	\$21.00 per gallon
Flavored Tea Assortment	\$3.25 each
Bottled Water	\$2.50 each
Assorted 20 oz. Sodas	\$2.25 each
Fruit Punch Fountain	\$21.00 per gallon
Iced Tea	\$21.00 per gallon

MISCELLANEOUS SELECTIONS

Fruited Low-Fat Yogurt	\$25.00 per dozen
Add Granola to Yogurt	\$10.00 per pound
Assorted Frozen Candy Bars	\$24.00 per dozen
Vegetable Crudité w/Two Dips	\$3.25 per person
Cheese Display w/Crackers	\$3.95 per person
Fresh Popped Popcorn	\$10.00 per pound
Soft Pretzels w/French Mustard	\$2.25 per person
Snack Mix	\$12.00 per pound
Peanuts	\$15.00 per pound

Potato Chips	\$10.00 per pound
Pretzels	\$10.00 per pound
Italian Ice	\$28.00 per dozen
Granola Bars	\$18.00 per dozen

BAKERY SELECTIONS

Assorted Breakfast Pastries	\$18.00 per dozen
Warm Cinnamon Rolls	\$22.00 per dozen
Assorted Bagels	\$22.00 per dozen
Fresh Bakery Donuts	\$15.00 per dozen
Freshly Baked Cookies	\$20.00 per dozen
Freshly Baked Brownies	\$20.00 per dozen

FRUIT SELECTIONS

Fresh Fruit Display	\$3.95 per person
Chocolate Covered Strawberries	
Or Bananas	\$25.00 per dozen
Pineapple Tree w/Fruit Kabobs	\$250.00 per 100 pcs
Chocolate Fondue w/Fresh Fruit	\$3.95 per person
Whole Fresh Fruit	\$18.00 per dozen

All prices are subject to our customary 21% service charge and applicable taxes.

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Executive Meeting Packages

PERFECT FOR THE "ALL DAY MEETING"

Minimum of 10 people required for these packages. Prices are based on a 9-hour meeting.

TIME TO WAKE UP

(Served at start of meeting)

Assortment of Chilled Juices

Regular & Decaffeinated Coffee, Specialty Hot Teas

Assorted Pastries, Muffins, and Sweet Breakfast Breads

A LITTLE PICK-ME-UP

(Served halfway to lunch)

Granola Bars

Low-Fat Fruited Yogurt

Sliced Fresh Fruit Display

Chilled Juices, Spring Water, Sodas, Refresh Coffee

IT'S LUNCH TIME!

(Buffet Style, if number is less than 20 menu will be served plated)

Sliced Fresh Fruit Display

Assorted Deli Wraps

Assorted Deli Sandwiches

Mixed Greens Salad with House Dressing

Homemade Pasta Salad, Potato Salad,
and Shrimp Salad

Chef's Choice of Dessert

Sweetened & Unsweetened Iced Tea

THE LONG STRETCH

(Served approximately 2 hours after lunch)

Fresh Popped Popcorn

Fresh Roasted Peanuts

Freshly Baked Brownies & Cookies

Assorted Sodas

Regular & Decaffeinated Coffee refreshed throughout the meeting.

\$35.95 per person

All prices are subject to our customary 21% service charge and applicable taxes.

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Lunch Selections

WORKING LUNCHES

Minimum of 20 Guests.

Selections include Freshly Brewed Regular and Decaffeinated Coffee and Specialty Teas

THE ATLANTIC DELI

Fresh Fruit Display
Sliced Roast Beef, Turkey Breast, Smoked Ham
Sliced Natural Cheeses
Kaiser Rolls and Assorted Breads
Shredded Lettuce, Sliced Tomatoes,
Sliced Onions, Kosher Pickles
Pasta Salad and Potato Salad
Fresh Baked Cookies and Brownies
\$14.95 per person

SOUP & SALAD BAR

Sliced Fresh Fruit Display
Soup du Jour
Chicken Salad, Tuna Salad and Pasta Salad
Caesar Salad with Croutons and Grated
Parmagiano Cheese
Select Garden Greens with House Dressing
Deluxe Assortment of Breads and Rolls
Fresh Baked Cookies and Brownies
\$15.95 per person

THE WRIGHTSVILLE DELI

Sliced Fresh Fruit Display
Assorted Deli Wraps
Assorted Deli Sandwiches
Mixed Greens Salad with House Dressing
Homemade Pasta Salad, Potato Salad,
and Shrimp Salad
Chef's Choice of Dessert
\$17.95 per person

SOUTH OF THE BORDER

Tortilla Chips & Salsa
Mixed Garden Greens Salad
Chicken & Beef Fajitas
Spanish Fried Rice & Refried Beans
Crisp & Soft Taco Shells
Lettuce, Tomato, Sour Cream
Shredded Cheese & Guacamole
Chef's Choice of Dessert
\$16.95 per person

SOUTH PHILLY DELI

Assorted South Philly Hoagies and Philadelphia Cheesesteaks
Pasta Salad, Cole Slaw and Three-Bean Salad, Potato Chips
Assorted Cookies and Brownies
\$17.95 per person

LUNCH ON THE RUN

Create your Own Lunch Box by Choosing One Item from each Selection

Box Lunches are for "To Go" Meals Only

Box Lunches include the Appropriate Accompaniments such as Lettuce, Tomato, Sweet Red Onion, Mayonnaise, and Mustard. Each Lunch will also include a Brownie or Chocolate Chip Cookie and an Assortment of Soft Drinks or Bottled Water.

SANDWICH SELECTION

Roast Beef and Cheddar
on a Kaiser Roll
Roast Turkey Sub
Honey Ham and Baby Swiss
on Marble Rye
Italian Sub with Provolone
on a hoagie roll.

SNACK SELECTION

Potato Chips
Corn Tortilla Chips
Whole Fresh Fruit

\$13.95 per person

SALAD SELECTION

Potato Salad
Fresh Fruit Salad
Three-Bean Salad
Old Fashioned Macaroni Salad
Pasta Salad
Cole Slaw

All prices are subject to our customary 21% service charge and applicable taxes.

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~ Lunch Selections ~

SERVED LUNCHES

All Served Lunches Include a Starter, Vegetable, Rice/Potato,
Warm Rolls & Sweet Cream Butter, Chef's choice of Dessert, Tea and Coffee

STARTER COURSE

Please Select One for Your Group

Soup du Jour

OR

Mixed Garden Greens with Two Dressings

ENTRÉE COURSE

Please Select One for Your Group

CHICKEN BASILICO

Served with a Pesto
Sun-Dried Tomato Sauce

\$15.95 per person

ISLAND SALMON

Served with Tropical Salsa

\$17.95 per person

ROAST SIRLOIN OF BEEF

Served with Bordelaise Sauce

\$15.95 per person

CHICKEN PASTA PRIMAVERA

Marinated Chicken Sautéed with
Fresh Vegetables and tossed with a
Tomato Vodka Sauce

Served over Pasta

\$15.95 per person

ROAST LOIN OF PORK

Braised Pork Loins Medallions
with a Balsamic Demi Glace

\$16.95 per person

CHICKEN CHRISTIE

Mushrooms and Julienne Strips of
Ham in a Sherry Wine Sauce

\$16.95 per person

GRILLED CHICKEN CAESAR SALAD

Traditional Caesar with
Marinated Chicken

\$13.95 per person

DELI PLATE

Deli Sandwich with Potato Salad
and Fresh Cut Fruit Cup.

\$14.95 per person

LUNCH BUFFETS

(Minimum of 30 Guests)

All Lunch Buffets Include Fresh Baked Rolls and Butter, Select Greens Salad with Assorted Dressings,
Chef's Specialty Salads, Our Freshest Daily Vegetable and Starch Selections and Dessert.

ENTRÉE SELECTION

*Roast Sirloin of Beef

*Roast Turkey

Beef Oriental Stir Fry

BBQ Pulled Pork

Seafood Creole

Island Style Whitefish

Shrimp and Scallop Stir fry

Chicken Cordon Bleu

Chicken Christie

Baked, Fried or BBQ Chicken

Sirloin Tips

Farfalle with Tomato Pesto Sauce

Penne Primavera with Alfredo Sauce

Vegetarian or Meat Lasagna

*Selection may be carved by one of our professional attendants. A \$65.00 carving fee will be applied to your final bill.

Two Entrees ~ \$17.95

Three Entrees ~ \$18.95

Four Entrees ~ \$20.95

SHELL ISLAND COOKOUT

Mixed Greens Salad with Assorted Dressings, Fresh Fruit, Southern Fried Chicken, Barbeque Pork,
Baked Beans, Corn, Cole Slaw, Potato Salad, Chef's Choice of Dessert

\$17.95 per person

All prices are subject to our customary 21% service charge and applicable taxes.

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~ Hors d'Oeuvres Selection ~

MIRRORED DISPLAYS

Fresh Vegetable Crudite with Assorted Dipping Sauces ~ \$3.95 per person
International Cheese Display with Crackers, garnished w/ fresh fruit ~ \$3.95 per person
Fresh cut Fruit with House Dipping Sauce ~ \$3.95 person

BUTLERED HOT & COLD HOR D'OEUVRES

(The following are \$85.00 per 50 pieces unless otherwise noted)

Spanakopita (Feta Cheese & Spinach in Phyllo Triangles)
Franks Wrapped in Puff Pastry
Petite Vegetable OR Chicken Quesadillas
Chicken Wings (Sweet & Sour, Buffalo, or Teryaki)
Antipasto Skewers
Miniature Meatballs (Swedish or BBQ)
Assorted Petite Quiche
Mini-Stuffed Potato Skins with Chive Sour Cream
Coconut Chicken
Stuffed Mushroom Caps with Crabmeat
Black Bean Southwest Spring Roll
Individual Beef Wellington with Sauce Porcini
Chicken Kabob with Teriyaki Sauce
Beef Hibachi
Assorted Crostinis
Assorted Canapés
Parmesan Artichoke Hearts

SEAFOOD SELECTIONS

Sea Scallops Wrapped in Bacon - \$175.00 per 100 pieces
Miniature Crab Cakes - \$275.00 per 100 pieces
Iced Shrimp Fountain - \$275.00 per 100 pieces
Shrimp Scampi - \$275.00 per 100 pieces
Coconut Fried Shrimp - \$275.00 per 100 pieces
Crab Dip - \$4.25 per person

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Hors d'Oeuvres Packages

RECEPTION PACKAGES

Minimum of 50 people required for these packages. Additional \$2 per person if less than 50.
Prices based on a 2-hour reception

SHELL ISLAND SAMPLER

\$8.25 per person

Imported and Domestic Cheese Display
Fresh Sliced Fruit Display with Dipping Sauce
Vegetable Crudités with Dipping Sauce

OCEANFRONT RECEPTION

\$18.95 per person

Shell Island Sampler plus:
Southwest Black Bean Spring Rolls
Miniature Meatballs (Swedish or BBQ)
Teriyaki Chicken Kabobs
Spanakopita

HIGH TIDE RECEPTION

\$24.95 per person

Shell Island Sampler plus:
Bacon Wrapped Scallops
Stuffed Mushroom Caps with Crabmeat
Franks wrapped in Puff Pastry
Petite Chicken or Vegetable Quesadillas
Assorted Petite Quiche
Southwest Black Bean Spring Rolls

PARADISE RECEPTION

\$31.95 per person

Shell Island Sampler plus:
Mini Crab Cakes
Iced Shrimp Cocktail Fountain
Bacon Wrapped Scallops
Spanakopita
Teriyaki Chicken Kabobs
Assorted Canapés
Beef Hibachi
Coconut Chicken

Add any of the following Carving Stations; Prices are based on adding to Reception Package:

Honey Baked Ham ~ \$4.95 per person
Top Round of Beef ~ \$6.95 per person
Tenderloin of Beef ~ \$8.95 per person
Roasted Turkey ~ \$5.95 per person

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~ Dinner Buffets ~

Minimum of 50 Guests

(An Additional \$8.95 Per Person Will Apply if Number of Guests Falls Below Minimum)

DINNER BUFFET SELECTIONS

(Please Select One Buffet Option)

THE SUNRAY VENUS BUFFET

Fresh Fruit Display
Garden Salad with House Dressing
Choice of Two Entrees:
Chicken Basilico
Chicken Roma
Roast Sirloin of Beef with Sauce Bordelaise
Tortellini with Alfredo Sauce
Cheese Stuffed Shells
Seafood Newburg
Chef's Selection of Starch and Vegetable
Warm Rolls and Sweet Cream Butter
Chef's Scrumptious Dessert Display
\$29.95 Per Person

THE SAND DOLLAR BUFFET

International Cheese Display
Caesar and Tossed Garden Salad
Choice of Three Entrees:
Marinated London Broil
Roasted Sirloin of Beef with Sauce Bordelaise
Roast Pork Loin with Balsamic Demi-Glace
Chicken Christie
Sea bass w/Key lime Cream Sauce
Island Salmon
Chef's Selection of Starch and Vegetable
Warm Rolls and Sweet Cream Butter
Chef's Scrumptious Dessert Display
\$32.95 Per Person

SEASIDE BUFFET

Garden Salad with House Dressing
Fresh Vegetable Crudités
Fried Shrimp, Scallops, & Clams
Baked Whitefish
Baked Chicken
Peel & Eat Shrimp
Home style Coleslaw
Corn on the Cob
Hushpuppies and Cornbread with
Sweet Cream Butter
Chef's Delectable Dessert Display
\$34.95 Per Person

SOUTHERN B.B.Q. BUFFET

Roasted Chicken
BBQ Pulled Pork
Hamburgers
Hot Dogs
Rosemary Potatoes
Corn on the Cob
Cole Slaw
Baked Beans
Tossed Salad
Chef's Selection of Homemade Pies
Biscuits and Sweet Cream Butter
\$27.95 per person

THE FINISHING TOUCH

The Following Selections include Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas
(Please Choose One Option)

SWEET SATISFACTION

Chocolate Éclairs, Cannolis, Fresh
Fruits, Chocolate Covered
Strawberries
Freshly Made Cakes and Pies
\$7.95 per person

DESSERT STATION

Chef's Choice of Five Desserts
\$6.95 per person

ICE CREAM STATION

Vanilla & Chocolate Ice Cream
with
Caramel, Hot Fudge, Whip Cream,
Cherries, Sprinkles, Oreo Crumbs,
Chopped Nuts, M&Ms, Gummy
Bears, and Brownie Crumbles.
\$6.95 per person

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~ Themed Stations & Carved Specialties ~

THEMED STATIONS

Our Special Themed Stations are
Available as an Addition to a Selection of Hot & Cold Hors D'oeuvres
Minimum of 50 Guests and an Attendant Fee of \$65.00 per station.

ASIAN SAUTE STATION

Chicken Cashew Stir Fry
Chinese Vegetables
Beef and Broccoli
Szechuan Pork
\$8.95 per person

TROPICAL SMOOTHIE STATION

Build Your Own Frozen Smoothies Consisting of
Fresh Strawberries, Pineapple, Blueberries,
Raspberries, Kiwi, Bananas, Oranges, and Fresh
Roasted Coconut
\$8.95 per person

ITALIAN PASTA STATION

Choice of Three Pastas
Farfalle, Penne, Rotini or Cheese Tortellini
Choice of Three Sauces
Vodka Sauce, Marinara, Putanesca, Alfredo
\$7.95 per person

CRUNCHY ORIENTAL SALAD STATION

Shaved Romaine Lettuce
Crispy Noodles, Mandarin Oranges, Sweet
Onions, Julienne Vegetables, Cashews, Thai
Peanut Dressing and Fortune Cookies
\$5.95 per person

FAJITA STATION

Grilled Chicken, Grilled Pork Loin, Grilled Steak,
Sautéed Onions and Peppers, Corn and Flour
Tortillas, Shredded Cheese, Guacamole, Salsa,
and Sour Cream
\$8.95 per person

GARDEN FRESH SALAD STATION

Tossed Garden Greens, Cheddar Cheese,
Tomatoes, Sliced Mushrooms, Baby Corn, Black
Olives, Artichokes, Green Pepper, Croutons,
Raspberry Vinaigrette, Balsamic Dressing, and
Creamy Ranch Dressing with Wheat Rolls
\$4.95 per person

CARVED SPECIALTIES

Available as an Addition to a Selection of Hot & Cold Hors D'oeuvres or Buffets
Attendant Fee **\$65.00** per station with a Minimum of 50 guests and served for One and a Half Hours

HONEY BAKED HAM

With our Honey Mustard Sauce
\$6.95 per person

NEW YORK STRIP LOIN

With our Chef's own Horseradish Sauce
\$8.95 per person

SMOKED TURKEY BREAST

With our Cranberry Orange Relish
\$6.95 per person

ROASTED SIRLOIN OF BEEF

Au Jus
\$6.95 per person

WHOLE POACHED SALMON DISPLAY

With Appropriate Accompaniments
\$6.95 per person

SMOKED NORWEGIAN SALMON

With Toasted Bagel Chips, Cream Cheese,
Capers, Tomato and Egg
\$6.95 per person

All prices are subject to our customary 21% service charge and applicable taxes.
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Traditional Sit Down Dinner

All Dinners Include Your Choice of Soup OR Salad, Basket of Fresh Rolls and Butter,
Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea.

ENTRÉE COURSE

(A Selection of One Entrée Menu)

CHICKEN BASILICO

Served with Pesto Sundried
Tomato Sauce
\$23.95 per person

CHICKEN OSCAR

Chicken topped with Lump Crab
Meat and Asparagus with a
Lemon Buerre Blanc
\$27.95 per person

CHICKEN CHRISTIE

Mushrooms and Julienne Strips of
Ham finished in a
Sherry Cream Sauce
\$25.95 per person

PRIME RIB OF BEEF

A Delicious Cut of Meat Served
with an Au Jus sauce
\$29.95 per person

GRILLED FILET MIGNON

Served with a Shitake and
Sage Demi Glace
\$28.95 per person

ROASTED PORK MEDALLIONS

Sliced Pork Loin with a
Balsamic Demi Glace
\$24.95 per person

ISLAND SALMON

Served with a Fresh Mango and
Pineapple Salsa
\$23.95 per person

GRILLED AHI TUNA

Served with a Pineapple, Kiwi,
and Coconut Salsa
\$24.95 per person

STUFFED TILAPIA

Stuffed with Crabmeat served with
a Roasted Red Pepper Coulis
\$26.95 per person

COMBINATION PLATES

THE FAMOUS PAIR

Grilled Filet Mignon and
Chicken Christie or Island Salmon
Served with a Duet of Sauces
\$34.95 per person

LAND AND SEA

Grilled Filet Mignon with Rosemary Garlic
Demi Glace Accompanied by Crab Stuffed
Shrimp with a Buerre Blanc Sauce
\$39.95 per person

DESSERT SELECTIONS

(Please Select One)

Chocolate Mousse served in a Champagne Flute
Tiramisu Cake
Caramel Apple Pie
Carrot Cake with Cream Cheese Icing
Chocolate Marble Cheesecake with Melba Sauce
Coconut Layer Cake
Chocolate Layer Cake

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Beverage Selections

Cocktail Packages

Consumption Bar - Service on a Per Drink Basis

Cash Bar - Guests Purchase Their Own Drinks

Cash bar prices include sales tax.

Premium Brands	\$9.00
Call Brands	\$7.50
House/Well	\$6.00
Domestic Beer	\$3.50
Imported Beer	\$4.00
Wine by the Glass	\$6.00
Soft Drinks	\$2.50
Bottled Water	\$2.50

Beer, Wine and Soda Bar

Unlimited Domestic and Imported Beer, Selection of House Wines and Soda

One Hour - \$10.00 per person, Two Hours - \$14.00 Per Person,

Three Hours - \$18.00 Per Person, Four Hours \$22.00 Per Person

Open Bar Package

Call Brands

One Hour - \$12.00 per person
Two Hours - \$16.00 per person
Three Hours - \$20.00 per person
Four Hours - \$24.00 per person

Premium Brands

One Hour - \$15.00 per person
Two Hours - \$19.00 per person
Three Hours - \$23.00 per person
Four Hours - \$27.00 per person
Stoli, Absolut, Tanqueray, Capt. Morgans,
Malibu, Meyers Dark, Dewars, Jack
Daniels, Makers Mark, Cuervo

Super Premium Brands

One Hour - \$18.00 per person
Two Hours - \$22.00 per person
Three Hours - \$26.00 per person
Four Hours - \$30.00 per person
Grey Goose, Bombay Sapphire, J.W. Black,
Glenlevitt, Gran Marnier, Knob creek,
Patron Silver

Labor Charges: \$75.00 per Bartender

(We reserve the right to staff bartenders accordingly.)

A \$16.95 Corkage Fee will be applied to any bottle of wine or champagne brought into the banquet area

Under 21 Beverages

Unlimited Soda & Juice
\$7.95 per person

All prices are subject to our customary 21% service charge and applicable taxes.

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