



THE VENETIAN ESTATE

Catering Menu

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Welcome to The Venetian Estate!

Dear Guest,

Special occasions, meetings, celebrations...at The Venetian Estate we know how important they are, and we know how to make them rewarding and memorable.

Please take a moment to look over our Catering Menu. You'll find plenty of choices, complemented by our knowledgeable and attentive staff of professionals who are committed to creating a successful event for you and your guests.

Thank you for making us a part of your plans and again, Welcome to The Venetian Estate!

Joshua Huffman, General Manager

MENU SELECTIONS

All food and beverage items served are to be supplied by The Venetian Estate. The following menu selections are provided as a suggestion for your consideration. Please remember that we require a minimum of 20 people per event. We gladly welcome your input and look forward to working with you to create a menu to suit your needs. A 20% service charge will be applied in addition to quoted charges.

In accordance with West Virginia state law a 7% sales tax will be applied to the final bill. Please note that the service charge is taxable.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*

GUEST GUARANTEE | In order to ensure a smooth event, we must receive a confirmed guest count 30 days prior to the event. If no confirmation is given, the expected attendance will be used as the final guarantee and is not subject to reduction. Charges will be based upon the guaranteed attendance or the final attendance, whichever is greater.

DECORATIONS and ENTERTAINMENT | Arrangements for floral centerpieces, specialty linens or themed props can be coordinated with the Director of Sales. Signs, posters and printed materials may not be affixed to doors, walls or ceilings. Outdoor DJ Music or Entertainment must come to an end at 10:00pm in accordance with the City of Milton ordinances.

DEPOSITS | 50% of the Venue Rental Fee is due upon the date of signing contracts. This amount is non-refundable. The remaining amount owed on the Venue Rental Fee must be paid for no later than 90 days prior to the event. All food and beverage needs will be detailed on a Banquet Event Order/Proposal and signed by both parties; this must happen no later than 60 days prior to the event. All details according to the Banquet Event Order/Proposal must be paid for or covered by an authorized credit card no later than 30 days prior to the event.

CANCELLATIONS

CANCELLATION TIMELINE	LIQUIDATED DAMAGES
91-80 Days Prior to Contracted Event	Reservation Deposit 100% Non-Refundable
61-90 Days Prior to Contracted Event	Full Venue Rental Fee 100% Non-Refundable
31-60 Days Prior to Contracted Event	All Rentals, F&B Minimum 100% Non-Refundable
0-30 Days Prior to Contracted Event	All Accumulated Payments 100% Non-Refundable

CATERING POLICY | Due to health department regulations, carry-out containers will not be provided, and catered food is not permitted to leave the property.

Hors De Oeuvres

COLD SELECTIONS

*denotes selections ideal as a 'passed' option



Bruschetta on Garlic Crostini* 25ct	\$50.00	Deviled Eggs 25ct	\$50.00
Mini Chicken Salad Croissants 25ct	\$75.00	Skewered Cheeses Pairings* 50ct	\$85.00
Mini Club Croissants 25ct	\$100.00	Mini Bacon Cheese and Pretzel Ball* 50ct.	\$125.00
BBQ Pulled Pork Sliders 25ct	\$100.00	Cheese Tray Feeds 25	\$80.00
Ham & Cheese Sliders 50ct	\$125.00	Crudité Tray Feeds 25	\$70.00
Mini Ham Biscuits 50ct	\$125.00	Fresh Fruit Tray with Dip Feeds 50	\$200.00
Assorted Deli Spiral 50ct	\$75.00	Cheese & Fruit Display Feeds 50	\$225.00
'Salad' Finger Sandwiches 100ct	\$145.00	Cheese & Crudité Display Feeds 50	\$175.00
<i>(1/4 Portion Assortment in Pimento, Ham Salad, Egg Salad)</i>		Hummus & Crudité Display Feeds 50	\$155.00
'Cold-Cut' Finger Sandwiches 100ct.	\$170.00	Deli Tray Feeds 25	\$105.00
<i>(1/4 Portion Assortment in Roast Beef & Cheddar, Ham & American Cheese, Turkey & Swiss)</i>		Jumbo Shrimp Cocktail 100ct	\$250.00
Assorted Sweet & Savory Canapes 100ct.	\$175.00	Jumbo Shrimp Cocktail Shooters* 100ct	\$300.00

Hors De Oeuvres



HOT SELECTIONS

**denotes selections ideal as a 'passed' option*

Fried Button Mushrooms* 300ct	\$135.00
Fried Banana Peppers 50ct	\$125.00
3oz Egg Rolls 50ct	\$125.00
Mini Quiche Assortment* 50ct	\$105.00
Mozzarella Cheese Bites* 100ct	\$125.00
Sausage Stuffed Mushrooms* 50ct	\$125.00
Crab Stuffed Mushrooms* 50ct	\$175.00
Mini Crab Cakes with Spicy Aioli* 50ct	\$175.00
Coconut Shrimp with Sweet Sauce 50ct	\$175.00
Scallops Wrapped in Bacon* 50ct	\$225.00
Water Chestnuts Wrapped in Bacon* 100ct	\$155.00
Pigs in a Blanket 100ct.	\$115.00
Cocktail Wieners in BBQ Sauce 100ct.	\$95.00
Boneless Buffalo Wings 50ct.	\$125.00
Chicken Tenders 50ct.	\$155.00
Georgia Chicken Bites 100ct.	\$130.00
Skewered Teriyaki Beef* 50ct.	\$175.00
Meatballs 100ct. (option of BBQ, Honey Hot or Sweet & Sour)	\$185.00
Sausage Balls 100ct.	\$160.00

Stations

Pretzel Bar | Serves 100 Guests

\$400.00

A grand display featuring classic soft pretzels, peanut butter stuffed pretzel bites, pretzel rods, and soft pretzel knots served with beer cheese, chocolate fondue, hot and honey mustard...

Biscuit Bar | Serves 100 Guests

\$400.00

Full-size, freshly baked biscuits grandly displayed with sausage patties, shaved ham, whipped cinnamon butter, whipped salted butter, a delightful variety of jams and preserves and honey...

Potato Bar | Serves 100 Guests

\$400.00

Mashed and Baked Potatoes with a robust topping assortment of diced scallions, shredded cheeses, sour cream, shredded bacon, salted butter, garlic butter, coarse salt, olive oil and vinegar...

Taco Bar | Serves 100 Guests

\$1,000.00

Hard-shell and soft flour tortillas displayed with seasoned, pulled chicken, ground beef, shredded cheese, diced onion and tomato, refried beans, guacamole, queso, corn tortilla chips and salsa...

Pizza Bar | Serves 100 Guests

\$1,200.00

Certain to be a crowd pleaser with a variety of pies on display! Featuring classic cheese and pepperoni as well as buffalo chicken cheese, vegetable and meat lover's pizza served with ranch, marinara and garlic butter dipping sauces...

Mini Desserts Bar | Serves 100 Guests

\$600.00

A beautiful spread of sweet delights, featuring mini portions of the following: Seven-Layer Bar, Raspberry Rhapsody, Old-Fashioned Lemon Bar, Mount Caramel, Fudge Brownies, and a lovely assortment of Petit Fours...



Delightful Dips

Each serves 50 guests

- Beer Cheese served with Pita Chips | \$225.00
- Crab Dip served with Pita Chips | \$210.00
- Spinach & Artichoke Dip served with Pita Chips | \$175.00
- Hummus served with Pita Chips | \$125.00
- Buffalo Chicken Cheese Dip served with Tortilla Chips | \$200.00
- Salsa served with Tortilla Chips | \$85.00
- Guacamole Dip served with Tortilla Chips | \$175.00
- Queso Dip served with Tortilla Chips | \$150.00
- Bean Queso Dip served with Tortilla Chips | \$125.00
- Hawaiian Loaf Spinach Dip | \$100.00

Hot Soups

Prepared in Batches to Serve 50 Guests

Served with Saltines, Sliced Baguette or Cornbread

Vegetable Soup	\$145.00
Classic Potato Soup	\$145.00
Cheese Potato Soup	\$165.00
Creamy Butternut Squash	\$200.00
Creamy Tomato Bisque	\$150.00
Bacon Soup Beans	\$145.00
Lobster Bisque	\$300.00
She Crab Soup	\$300.00
Chicken Noodle Soup	\$165.00



All Plated Selections come with a Pre-Set House Salad, Bread, Coffee Station, Served Tea and Water

Modifications to Associated Sides are Welcome | Refer to Page 13

Desserts may be Added to One's Menu | Refer to Page 18



Plated Entrée Selections

PETITE FILET MEDALLIONS | \$26.95 per person

3ct 2oz Medallions served medium with a brandied demi-glace, au gratin potatoes, green beans

8OZ FILET MIGNON | \$32.95 per person

Served Medium with Baked Potato and Roasted Vegetable Medley

14OZ RIBEYE | \$24.95 per person

Served Medium with Garlic and Rosemary Roasted Potatoes and Southern Style Green Beans

SESAME ROASTED PORK LOIN | \$19.95 per person

Sweet Ginger Glazed Pork Loin served with Sweet Peas, Rosemary and Garlic Roasted Potatoes

BOURBON APPLE PORK TENDERLOIN | \$23.95 per person

Served with Fried Apple Chutney, Baked Potato and Southern Style Green Beans

GRILLED SALMON | \$25.95 per person

Served with a choice of Lemon Butter or Crab Hollandaise, accompanied by Wild Rice and Steamed Broccoli

SHRIMP SCAMPI | \$25.95 per person

Succulent Jumbo Shrimp tossed in Butter and Angel Hair Pasta served with Roasted Vegetables

TUNA STEAK | \$26.95 per person

Grilled Medium and topped with a sweet Pineapple Teriyaki Chutney, served with Steamed Vegetables and Baked Potato

SHRIMP & CRAB STUFFED FLOUNDER | \$26.95 per person

Served with Garlic and Parmesan Mornay, Wild Rice Blends and Grilled Seasonal Vegetables

SURF and TURF | \$41.95 per person

6oz Filet Mignon paired with 6 Jumbo Shrimp tossed in a Cream Sauce over your choice of Wild Rice or cheesy, Stone-Ground Grits and Seared Garlic and Parmesan Normandy Blend Vegetable Medley

EXECUTIVE SURF and TURF | \$74.95 per person

8oz Filet Mignon served with Maine Lobster Tail, Baked Potato and Green Beans



- Plated Entrée Selections -

ROASTED AIRLINE CHICKEN | \$24.95 per person

Honey, Balsamic and Rosemary Sauce, Homestyle Mashed Potatoes and Green Beans

STUFFED CORNISH GAME HEN | \$24.95 per person

Baked with a Savory Herb Stuffing, served with Roasted Red Skin Potatoes and Sweet Peas

BAKED PARMESAN CRUSTED CHICKEN | \$19.95 per person

Tender Chicken Breast rolled in Panko, Butter, Parmesan, Garlic and baked golden. Served with a Creamy Alfredo drizzle on a bed of Rice and Roasted Vegetable Medley.

SMOTHERED CHICKEN | \$21.95 per person

Grilled Chicken Breast topped with sautéed Peppers, Onions and Five Cheese Blend served with Garlic Mashed Potatoes and Southern Style Green Beans

CHICKEN MARSALA | \$22.95 per person

Slices of sautéed Chicken Breast in a sweet Marsala Wine Sauce with sliced Mushrooms, served with Garlic Roasted Vegetables and Potato Medley.

PORTOBELLO NAPOLEON | \$18.95 per person | Vegan

Portobello Mushroom layered with fresh zucchini and yellow squash served on a bed of spinach and finished with a balsamic glaze.

SPAGHETTI SQUASH BAKE | \$16.95 per person | Vegan

Baked tender and served with grilled Zucchini and roasted Red Peppers with Marinara

BLACK BEAN and QUINIOA STUFFED PEPPERS | \$16.95 per person | Vegan

Served with Garlic Roasted Vegetable and Potato Medley

-Themed Buffet-

All Themed Buffet Selections come with a Coffee, Tea and Water Beverage Station
Modifications to Associated Sides are Welcome | Refer to Page 13
Desserts may be Added to One's Menu | Refer to Page 18

THE VENETIAN | \$29.95 per person

Your Choice of Baked Meat or Vegetarian Lasagna, Blackened Chicken Fettuccine Alfredo and Jumbo Shrimp Scampi served with Garlic Roasted Vegetable Medley, Italian Salad and Garlic Bread.

SEASONAL FAVORITES | \$24.95 per person

Turkey and Dressing, Honey and Brown Sugar Baked Ham, served with Classic Fruit Salad, Homestyle Mashed Potatoes, Turkey Gravy, Cranberry Sauce, Sweet Potato Casserole, Southern Style Green Beans and Warm Rolls.

SMOKEHOUSE DINNER | \$27.95 per person

Smoked Brisket, Pulled Pork and BBQ Chicken Tenderloins served with Baked Beans, Coleslaw, Choice of Macaroni or Potato Salad.

GRILL-OUT | \$16.95 per person

Hamburgers, Hot dogs, Coleslaw, Chili, Diced Onion, Relish, Mustard, Ketchup and all the toppings. Serve with Baked Beans, Choice of Macaroni or Potato Salad.

LOW-COUNTRY BOIL | \$29.95 per person

Shrimp, Andouille Sausage, Crawfish, Crab Legs, Potatoes, Corn on the Cob, Lemon and Onion boiled in Cajun spices. Served with House Salad, Baked Mac & Cheese, and Sweet Corn Muffins.

Custom Buffet

Comes with your choice of Caesar or House Salad, Bread, Coffee Station, Served Tea and Water

Select 2 Proteins
Select 2 Sides | Refer to Page 13
Dinner Rolls
Additional Cost is denoted++

Desserts may be Added to One's Menu
Refer to Page 18

\$25.95 per person

Lemon Pepper Chicken | Grilled and served on Wild Rice

Smothered Chicken | Sautéed Peppers and Onions in a Five-Cheese Blend

Tuscan Chicken | Smothered in Spinach, Sun-Dried Tomatoes and a Creamy Garlic Sauce

Chicken Cordon Bleu | Breaded and Stuffed with Ham and Swiss with a Creamy Sauce

Bavarian Chicken | Grilled Chicken Breast served in Peppers, Onions and Mushrooms

Blackened Chicken Alfredo | Blackened Chicken Breast Sliced in a Creamy Alfredo Fettuccini

Boneless Southern Fried Chicken Breast

Turkey and Gravy | Served with Dressing and Cranberry

Coconut Chicken with Sweet Apricot Dipping Sauce

Chicken Curry served with Naan Bread ++\$3.00

Chicken Tikka Masala with Naan Bread ++\$3.00

Classic Savory Meatloaf

Stuffed Peppers | Savory Spices, Ground Beef and Rice

Cabbage Rolls | Ground Beef and Spices wrapped in steamed Cabbage topped with Marinara

Roast Beef and Gravy

Bavarian Chopped Sirloin | Ground Beef steak served in Peppers, Onions and Mushrooms++\$3.00

Top Sirloin Steak | 8oz Grilled to Medium ++\$5.00

Catfish Filet | Fried or Grilled and Blackened served with Hushpuppies

Flounder Filet | Fried or Grilled and Blackened served with Hushpuppies

Seafood Newburg | Shrimp, Crab and Fish in a Creamy Sauce and Noodles ++\$5.00

Baked Meat Lasagna or Vegetarian Lasagna

Black Bean and Quinoa Stuffed Peppers (Vegan)

Spaghetti Squash Bake (Vegan)

Side Selections

Steamed Broccoli
Steamed Vegetable Medley
Broccoli and Cauliflower Polonaise
Green Beans Almondine
Southern Style Green Beans
Normandy Blend Vegetables
Cheese Broccoli Casserole
Brown Sugar Glazed Baby Carrots
Baked Mac & Cheese
Baked Beans
Coleslaw
Broccoli Slaw
Sweet Peas
Creamed Corn

Sweet Kernel Corn
Wild Rice Blend
Homestyle Mashed Potatoes
Garlic Mashed Potatoes
Garlic & Rosemary Roasted Red Skin Potatoes
Sweet Potato Casserole
Baked Potato
Baked Sweet Potato
Cheddar and Brie Au Gratin Potatoes
Loaded Sweet Potato ++\$2.95
Loaded Baked Potato ++\$2.95
Lobster Mashed Potatoes ++\$2.95
Bacon Seared Brussel Sprouts ++\$2.95
Parmesan Grilled Asparagus ++\$2.95

Carving Stations

Carving Stations are priced as an add-on to a Selected Buffet

CARVED TURKEY with Cranberry Aioli | \$4.00 per person

HONEY GLAZED HAM with Honey Dijon Aioli | \$4.00 per person

MUSTARD CRUSTED PORK LOIN with Sage Butter | \$5.00 per person

ROAST BEEF with Horseradish and Au Jus | \$9.00 per person

ROSEMARY and GARLIC PRIME RIB with Horseradish and Au Jus | \$14.00 per person



Add a Baked Goods Display to your Carving Station:

Featuring sliced and whole baguettes, yeast rolls, pumpernickel bread, onion loaf and garlic knots accompanied by whipped salted butter, whipped cinnamon butter, onion jam, tomato jam and honey | \$3.00

Breakfast Selections-

CONTINENTAL BREAKFAST | \$7.95 per person

Fruit Salad, Assorted Muffins, Sweet Breads, Bagels, Oatmeal, Banana's, Orange's, Assorted Juices, Coffee, Tea and Water

FRESH START BREAKFAST BUFFET | \$9.95 per person

Fresh Fruit Display, Oatmeal with Assorted Condiments, Fruit Yogurt, Granola, Assorted Juices, Coffee, Tea

BREAKFAST BUFFET | \$13.95 per person

Scrambled Eggs, Bacon, Sausage Patties, Fruit Display, Fruit Yogurt, Assorted Muffins, Scones, Choice of Pancakes or French Toast, Fried Apples, Assorted Juices, Coffee, Tea and Water

KINGS BREAKFAST BUFFET | \$15.95 per person

Scrambled Eggs, Bacon, Sausage Patties, Honey Ham, Fruit Display, Fruit Yogurt, Assorted Muffins, Scones, Choice of Pancakes or French Toast, Fried Apples, Grits, Assorted Juices, Coffee, Tea and Water

Add an Omelet Station to any of the Breakfast Selections | ++\$5.95 Per Person
Omelets made to order with selections of meats, cheese's, and Vegetables

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*

Luncheon Salads

All Salads served with Chef's Choice of Breads, Coffee, Tea and Water | All Salad Selections can be Buffet Style or Plate Served

Add Dessert to your Menu | Refer to Page 17

CHEF SALAD | \$13.95 per person

Mixed Greens topped with sliced Ham, Turkey, Mozzarella and Cheddar Cheese, Cherry Tomatoes, Cucumber Slices and Diced Egg

CAESAR SALAD | \$10.95 per person

Crisp Romaine lettuce tossed in garlic Caesar dressing topped with croutons and shaved parmesan

With Grilled Chicken \$14.95 per person

With Grilled Shrimp \$15.95 per person

With Grilled Salmon \$16.95 per person

SWEET SPINACH SALAD | \$13.95 per person

Spinach greens topped with apples, pecans, mandarin oranges, cheese and raspberry vinaigrette

GRILLED TUNA SALAD | \$15.95 per person

Mixed Greens topped with grilled tuna, cherry tomatoes, boiled egg, olives, red onion and sesame ginger dressing

GREEK SALAD | \$13.95 per person

Mixed Greens topped with Kalamata Olives, red onion feta cheese and raspberry vinaigrette

Sandwich



Wrap

Selections

All Sandwiches can be set as stations or served. Includes tea, coffee, water and your choice of chips, potato salad or macaroni salad.

Coleslaw ++\$1.00 To add a Dessert | Refer to Page 17

GRILLED CHICKEN SANDWICH or WRAP | \$10.95 per person

Served with Swiss cheese, lettuce and tomato

CHICKEN SALAD CROISSANT | \$10.95 per person

Our famous chicken salad served with leaf lettuce and sliced tomato on a buttery croissant roll

PHILLY CHEESE STEAK | \$14.95 per person

Savory thinly sliced pieces of beefsteak and melted cheese in a long hoagie roll with sautéed onions and peppers

CHICKEN PHILLY | \$13.95 per person

Generous chunks of grilled chicken breast and melted cheese in a long hoagie roll with sautéed onions and peppers

VEGGIE PHILLY | \$11.95 per person (Vegetarian)

Sautéed Portobello mushroom, zucchini, squash, bell peppers and onions served with Italian dressing and Mozzarella Cheese on a Hoagie Roll

THE CLASSIC CLUB | \$11.95 per person

Ham, Turkey, Bacon, lettuce, tomato and American cheese on your choice of a triple deck of sliced bread, a wrap or a buttery croissant

PULLED PORK SANDWICH | \$10.95 per person

Tender pork in a Sweet Mustard BBQ served on a Kaiser Roll

ROASTED VEGETABLE & HUMMUS WRAP | \$10.95 per person (Vegetarian/Vegan)

Roasted peppers, onions wrapped up on lettuce, tomato and roasted red pepper hummus

Dessert Selections

(A La Mode ++\$2.00)

FUDGE BROWNIES | \$2.50 per

BANANA PUDDING | \$2.50 per

COBBLER \$2.00 per | *Option of Blackberry, Cherry, Peach or Strawberry*

PINEAPPLE UPSIDE DOWN CAKE | \$2.50 per

APPLE PIE | \$2.95 per

PECAN PIE | \$2.95

CHOCOLATE TO DIE FOR | \$3.00 per

PIG LICKIN' CAKE | \$3.00 per

CHEESECAKE ASSORTMENT | \$2.50 per

PETIT FOUR ASSORTMENT | \$2.00 per

DESSERT BAR ASSORTMENT | \$4.50 per

3 LAYER, DOUBLE CHOCOLATE CAKE | \$3.50 per

NY STYLE CHEESECAKE | \$4.50 per

Sweet Topping Options: Chocolate, Kiwi Lime, Mango, Strawberry, White Chocolate, Mixed Berry and Caramel

TIRAMISU | \$4.50 per

CARROT CAKE | \$2.00 per

BLACK FOREST CAKE | \$2.00 per

CHOCOLATE CREAM PIE (*No Sugar Added*) | \$2.00 per

BANANA PUDDING (*No Sugar Added*) | \$2.00 per

CHEESECAKE (*No Sugar Added*) | \$2.00 per

COBBLER (*No Sugar Added*) | \$2.00 per

CHEESECAKE PARFAIT (*Gluten Free*) \$3.00 per

CAKE DIVINE (*Gluten Free*) | \$6.00 per

FRESH FRUIT CUPS | \$4.00 (Vegan)

CHOCOLATE DIPPED STRAWBERRIES | \$2.00 per

Signature Beverage Selections

CHAMPAGNE TOAST | \$3.00 per beverage

Classy as a passed beverage or perhaps for your Wedding Toast!

LEMON DROP PUNCH | \$6.00 per beverage

Citrusy and straightforward, lemon drop champagne punch will leave all your guests wanting more.

SUMMER SANGRIA | \$6.00 per beverage

A crowd pleaser, with white wine and fresh summer fruits. Your guests will be coming back for more.

STRAWBERRY ROSE PUNCH | \$7.00 per beverage

As beautiful as it is delicious. Strawberries, pink Moscato champagne, lemon-lime soda and simple syrup

BLACKBERRY WHISKEY LEMONADE | \$9.00 per beverage

A house favorite! Whiskey, lemon juice, rosemary, fresh blackberries, sugar and tonic water

CLASSIC MARGARITA | \$8.00 per beverage

Shaken with ice, tequila, orange liqueur, and lime juice served with salted rim.

FRESH WATERMELON MOJITO | \$8.00 per beverage

Fruity and refreshing for that summer day, mint leaves, lime juice, white rum, soda and—yes—fresh watermelon.

AMARETTO BOURBON PUNCH | \$12.00 per beverage

Delicious yet sophisticated flavors in this boozy punch comprised of amaretto, bourbon, cherries, simple syrup, a dash of orange and cherry juice, fresh lime and gingerale.

CIDER & RUM PUNCH | \$8.00 per beverage

This warm beverage is perfect for a chilly fall or winter wedding, a spiked apple cider with cinnamon, fresh ginger, dark rum and orange

NON-ALCOHOL BEVERAGE STATION | \$2.00 per guest | Fresh Brewed Coffee, Iced Water, Unsweet Tea

NON-ALCOHOL LEMONADE or FRUIT PUNCH | \$2.00 per guest

FOUNTAIN or CANNED SODA ASSORTMENT | \$2.00 per beverage

CALL LIQUOR | \$7.00 per beverage

PREMIUM LIQUOR | \$8.00 per beverage

ULTRA PREMIUM LIQUOR | \$12.00 per beverage

SPECIALTY DRINKS | \$10.00+ per beverage

DOMESTIC BEER | \$4.00 per beverage

IMPORTED/PREMIUM/CRAFT BEER | \$5.00+ per beverage

HOUSE WINE | \$7.00 per beverage

SELECT WINE | \$10.00 per beverage

BARTENDER FEE | Alcohol Service will be \$20.00 per hour per bartender if required.

For customizations to your event's Alcohol Service, speak with the Director of Sales regarding your options.