

# *Breakfast*

**20 Person Minimum**

**Served Between the Hours of 7:30am-10:30am**

## ***All American Breakfast Buffet***

Scrambled Eggs and Breakfast Potatoes  
Bacon and Sausage  
Assortment of Breakfast Breads, Bagels and Pastries  
Butter, Cream Cheese and Fruit Preserves  
Cranberry and Orange Juices  
Freshly Brewed Coffee, Decaffeinated Coffee and Tea

**\$16.95/Person**

## ***Healthy Choice Breakfast***

Assortment of Breakfast Breads, Bagels and Pastries  
Butter, Cream Cheese and Fruit Preserves  
Yogurt and Granola  
Fruit Display  
Cranberry and Orange Juices  
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

**\$13.95/Person**

## ***Continental Breakfast***

Assortment of Breakfast Breads, Bagels, and Pastries  
Butter, Cream Cheese and Fruit Preserves  
Cranberry and Orange Juices  
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

**\$11.95/Person**

# *Breakfast, continued*

## **Breakfast Enhancements**

### **\*Omelets**

Western, Cheese or Ham

**\$6.95/Person**

### **Cinnamon French Toast**

with Maple syrup

**\$6.25/Person**

### **Pancakes**

with Maple Syrup

**\$6.25/Person**

\* Requires a Chef Attendant and additional charge of \$75.00

# *Brunch Buffet*

**Two Hour Duration**

**25 Person Minimum**

**Served between the hours of 9:30am-2:00pm**

## **Buffet**

Scrambled Eggs

Sausage

Bacon

French Toast

Fresh Fruit Display

Assortment of Muffins, Danish, Croissant and Yogurt Loaf

Served with Butter and Preserves

Mixed Greens Salad

Choice of Dressings

Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Teas

**\$25.95/Person**

### **Choose One:**

Asparagus

Julienne Vegetable Medley

Green Beans Almandine

Steamed Broccoli

Creamed Spinach

Root Vegetable Medley

Cauliflower Gratin

### **Choose One:**

Parslied Bliss Potatoes

Rosemary Roasted Potatoes

Mashed Potatoes

Au Gratin Potatoes

Sweet Potato Puree

Breakfast Potatoes

Wild Rice Blend

Basmati Rice

# *Brunch Buffet, continued*

## **Choose One:**

Sliced Sirloin Au Jus with choice of Merlot Truffle, Burgundy or Mushroom Sauce

Roast Pork Loin with choice of Demi Glace or Caramelized Shallot Sauce

Sautéed Chicken Breast with choice of Marsala, Shiitake Mushrooms, or Sun-Dried Tomato and Artichoke Sauce

Atlantic Salmon Filet with choice of Lemon Dill, Champagne or Dijon Mustard Sauce

Filet of Sole with Tomato, Basil, Pine Nuts and Beurre Blanc

Seafood Newburg

Penne Pasta with Grilled Vegetables in a light Alfredo Sauce

Vegetarian Lasagna

## **Brunch Buffet Enhancements**

### **\*Omelets**

Western, Cheese or Ham

**\$6.95/Person**

### **\*Crepe Station**

Several Crepe options available upon request

**\$6.95/Person**

\* Requires a Chef Attendant and additional charge of \$75.00

# *Refreshment Breaks*

**8 Person Minimum**

## **Sweet Tooth**

Freshly Baked Cookies to include  
Chocolate Chip, Oatmeal Raisin and Macadamia Nut  
Brownies, Candy Bars  
Assorted Canned Soft Drinks, Bottled Water  
Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Teas

**\$12.95/Person**

## **Snack Time**

Freshly Baked Cookies  
Assorted Candy Bars  
Assorted Individual Bags of Potato Chips, Popcorn,  
Peanuts and Pretzels  
Assorted Canned Soft Drinks, Bottled Water  
Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Teas

**\$12.95/Person**

## **Healthy Choice**

Whole Fresh Fruit  
Domestic Cheeses with assorted crackers  
Fresh Crudit  Display with Ranch Dip  
Assorted Individual Bags of Cashews, Almonds and Peanuts  
Fresh Orange Juice, V8 Juice, Apple Juice, Bottled Water  
Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Teas

**\$14.95/Person**

# *Banquet Luncheon*

*Served Between the Hours of 11:00am-3:00pm  
Maximum of Two Entrée Selections*

## *Served Luncheon*

To Include Fresh Rolls and Butter, One Choice from our Soup and Salad Selections,  
Two Accompaniments, Dessert, Coffee and Tea.

### *Beef Stroganoff*

With Egg Noodles

*\$23.95/Person*

### *\*Sliced London Broil*

With Hunter Sauce

*\$23.95/Person*

### *\*Stuffed Roast Pork Loin*

Spinach and Mushroom Stuffing

With Demi-Glace

*\$22.95/Person*

### *Broiled Atlantic Salmon Filet*

Lemon Dill Sauce

*\$21.95/Person*

### *Kenwood Crab Cake*

With Tarter Sauce and Lemon

*Market Priced*

### *Filet of Sole*

With Tomato, Basil, Pine Nuts and Beurre Blanc

*\$21.95/Person*

# *Banquet Luncheon, continued*

## **Sautéed Chicken Breast**

Choice of Marsala Wine Sauce, Shiitake Mushroom Sauce  
or Sun-Dried Tomato and Artichoke Sauce

**\$20.95/Person**

## **Fettuccini**

With Prosciutto, Shallots, and Basil in Tomato Cream Sauce

**\$18.95/Person**

## **Cobb Salad**

Choice of Grilled Chicken, Chunk Tuna or Grilled Salmon  
With Avocado, Bacon, Crumbled Bleu Cheese, Tomato  
And Hard Boiled Egg, On a Bed of Fresh Greens.

Choice of dressing.

**\$15.95/Person**

## **Caesar Salad**

Choice of Grilled Chicken or Smoked Trout  
Romaine Lettuce, Traditional Caesar Dressing,  
Croutons, and Parmesan Cheese

**\$15.95/Person**

## **Summer Salad**

Romaine Lettuce, Mandarin Oranges, Walnuts,  
Blue Cheese, Onion, and Grapes  
Served with Balsamic Vinaigrette

**\$15.95/Person**

*\* Must be ordered for a minimum of Ten guests.*

# *Accompaniments*

## **Served Soup and Salad Selections**

**Choose One:**

Curried Butternut Squash

Lobster Bisque

Cream of Mushroom

Soup Du Jour

Or

\*Garden Salad

\*Field Greens, Endive and Tomatoes

\*Spinach Salad with Mandarin Oranges, Pecans and Red Onion

\*Field Greens with Goat Cheese, Strawberries and Hazelnut

Caesar Salad

*\*Your Choice of Two Dressings on the Table:*

Balsamic Vinaigrette, Raspberry Vinaigrette, Ranch Dressing, Blue Cheese, Honey Mustard, Creamy Italian, Thousand Island, and Caesar

## **Accompaniments**

**Choose One:**

Asparagus

Julienne Vegetable Medley

Green Beans Almandine

Steamed Broccoli

Creamed Spinach

Root Vegetable Medley

Cauliflower Gratin

**Choose One:**

Parslied Bliss Potatoes

Rosemary Roasted Potatoes

Mashed Potatoes

Au Gratin Potatoes

Sweet Potato Puree

Potato Lyonnaise

Wild Rice Blend

Basmati Rice

# *Accompaniments, continued*

## **Dessert Selections**

### **Choose One:**

Ice Cream, Sherbet

Apple Pie, Pecan Pie, Cherry Pie

Chocolate Cake, Carrot Cake, Lemon Cake, Strawberry Shortcake

Chocolate Brownies

Cheesecake with Fruit Topping

Fresh Fruit Display (Buffet Only)

Medley of Raspberries, Strawberries and Blueberries with Pastry Cream (Served Banquet Only)

Tiramisu

# *Themed Banquet Buffets*

*Two hour duration  
25 person minimum*

## ***The Southwestern***

Taco Salad Bar  
Made with Seasoned Ground Beef  
Garnishes to Include: Shredded Lettuce,  
Diced Tomatoes, Onions, Cheddar Jack Cheese, Sour  
Cream, Guacamole, Salsa and Black Olives, Taco Shells and  
Flour Tortillas  
Spanish Rice and Black Beans  
Chicken and Beef Fajitas  
Coffee and Iced Tea  
***\$23.95/Person***

## ***Taste of Italy Buffet***

Mixed Greens Salad  
Tomato Caprese Salad  
Chicken Parmesan  
Beef or Vegetable Lasagna  
Zucchini and Squash with Tomatoes  
Tortellini with Pesto or  
Spaghetti with Meatballs  
Garlic Bread  
Coffee and Iced Tea  
***\$24.95/Person***

## ***Soup and Salad Buffet***

Choice of Soup  
Mixed Field Greens  
Lettuce, Tomato, Onion  
Grilled Chicken Breast  
Chunk Tuna  
Pasta Salad  
Assorted Rolls and Butter  
Assorted Cookies  
Choice of Dressings  
Coffee and Iced Tea  
***\$19.95/Person***

## ***The Conference Connection***

Choice of Soup  
Selection of Gourmet Sandwiches to include  
Roast Beef, Turkey Breast and Grilled Chicken Salad  
On Assorted Breads and Rolls  
Grilled Vegetable Wraps  
Assorted Individual Bags of Chips  
Whole Fruit  
Assorted Cookies  
Coffee and Iced Tea  
***\$20.95/Person***

## ***The All American***

Mixed Green Salad  
Grilled Hot Dogs and Hamburgers  
Grilled Chicken Breast  
American and Swiss Cheeses  
Pre-packaged Assorted Snacks, Rolls and Condiments  
Pasta, Potato Salad or Fruit Salad  
Assorted Cookies  
Coffee and Iced Tea  
***\$19.95/Person***

# *Hors d'Oeuvres*

## **Butler Passed Hors d'Oeuvres**

*Minimum of 50 pieces, Increase In Increments of 25*

### **Chef's Gourmet Recommendations**

Tandoori Chicken Skewer with Cilantro Chutney  
Virginia Ham Biscuits with Mustard Sauce  
Black Forrest Ham Wrapped Asparagus with Grainy Mustard  
Potato Pancake with Smoked Trout, Crème Fraiche and Caviar  
Miniature Gourmet Crab Cakes with Remoulade  
Profiteroles with Choice of Mushroom Risotto or Lump Crab Meat  
Mandarin Glazed Shrimp

**50 pieces @ \$145.00 or \$2.90 Each**

### **Hot Hors d'Oeuvres**

Chicken Satay with Tamarind Peanut Sauce  
Brie Tartlets with Raspberry and Almond  
Herb Crusted Baby Lamb Chops  
Bacon Wrapped Scallops  
Miniature Maryland Crab Cakes with Tartar Sauce  
Coconut Shrimp with Mango Chutney  
Mini Beef Wellington with Horseradish Sauce  
Chicken Lemongrass Dumplings with Ginger Scallion Sauce

**50 pieces @ \$130.00 or \$2.60 Each**

### **Cold Hors d'Oeuvres**

Curried Chicken Salad in Tartlet Shell  
Spiced Melon Skewers  
Profiteroles with choice of Ham Salad, Chicken Salad or Shrimp Salad  
Prosciutto Wrapped Melon  
Smoked Salmon Canapés with Fresh Dill

**50 pieces @ \$110.00 or \$2.20 Each**

# *Stationary Hors d'Oeuvres*

## **Display of Artisan Cheeses**

With Assorted Crackers

**\$7.95/Person**

## **Seasonal Fruit Display**

To include Melon, Pineapple, Strawberry and Orange

**\$5.95/Person**

## **Grilled Vegetable Display**

Marinated Grilled Vegetables and Hummus with Pita Chips

**\$6.95/Person**

## **Warm Whole Wheel of Brie**

With Raspberries and Roasted Almonds

Served with French Bread

(Minimum 20 people)

**\$7.95/Person**

## **Smoked Seafood Display**

Assortment of Smoked Salmon, Trout, Mackerel

With Capers, Egg, Onion, and Dill Sauce

**\$8.25/Person**

## **Brie En Croute**

Brie and Apricot wrapped in Puff Pastry

Served with French Bread

(Minimum of 20 people)

**\$8.95/Person**

## **Whole Poached Salmon**

With Crackers and Bread Slices

(Minimum 25 people)

**\$7.95/Person**

# *Stationary Hors d'Oeuvres, continued*

## **Spinach Artichoke Dip**

With Tortilla Chips  
(Minimum 20 people)

**\$6.95/Person**

## **Sushi Display**

(Minimum order 250 pieces)

**\$495.00**

## **Shrimp Cocktail**

Served over Crushed Ice with Lemon and Cocktail Sauce  
(Minimum order of 50 pieces)

**\$2.25 Each**

# *Served Dinner Selections*

## **Chef's Gourmet Selections**

To Include Fresh Rolls and Butter, One Choice from our  
Soup and Salad Selections, Dessert, Coffee and Tea.

### **Salmon en Croute**

With Lobster Sauce, Shitake Mushrooms  
and Wild Rice

**\$35.95/Person**

### **Baked Rockfish**

With Tomato Red Onion Marmalade  
Over Basmati Rice and Your Choice of Vegetable

**\$36.95/Person**

### **Roasted Filet Mignon**

With Braised Short Rib Ragout,  
Mushrooms and Potato Puree

**\$42.95/Person**

### **Soy Basted Roasted Cod**

With Basmati Rice, Grilled Scallions  
and Ginger Sauce

**\$35.95/Person**

### **Sliced Roast Beef Tenderloin**

With Caramelized Cippollini Onions, Brandy Green Peppercorn Sauce  
and Potatoes Au Gratin

**\$41.95**

### **"Bavette A L'Echallotes"**

Seared Flank Steak (Served Medium Rare)  
With Shallots and Red Wine Sauce

**\$35.95/Person**

# *Served Dinner Selections, continued*

To Include Fresh Rolls and Butter, One Choice from our Soup and Salad Selections,  
Two Accompaniments, Dessert, Coffee and Tea.

## **Seafood and Combinations**

Kenwood Crab Cake

*Market Price*

Kenwood Crab Cake and Filet Mignon (5oz) with Merlot Truffle Sauce

*Market Price*

Grilled Salmon with Dijon Chive Sauce

**\$32.50/Person**

Salmon and Filet Mignon (5oz) with Merlot Truffle Sauce

**\$38.95/Person**

## **Beef**

Roasted Sirloin of Beef with Demi Glace

**\$36.95/Person**

Filet Mignon (8 oz.) with Merlot Truffle Sauce

**\$39.95/Person**

Grilled New York Strip Steak with Button Mushroom Demi Glace

**\$37.95/Person**

## **Veal and Pork**

Veal Scaloppini with Choice of Marsala or Wild Mushroom Sauce

**\$36.95/Person**

Roasted Pork Loin with Caramelized Shallot Sauce

**\$34.95/Person**

# *Served Dinner Selections, continued*

## **Poultry**

Grilled Boneless Breast of Chicken with Tarragon Chardonnay Sauce

**\$31.95/Person**

Stuffed Chicken with Prosciutto, Sage and Mozzarella

**\$33.95/Person**

Sautéed Chicken Breast

With choice of Marsala, Sun-Dried Tomato and Artichoke Sauce

or Hunter Sauce

**\$32.95/Person**

## **Vegetarian**

Penne Pomodoro

With Diced Tomatoes, Basil, White Wine Sauce

**\$27.95/Person**

Pasta Primavera

Medley of Garden Vegetables in Garlic and Olive Oil

**\$27.95/Person**

***Dinner service beginning after 8:30pm will incur a \$5.00 surcharge***

# Banquet Buffets

## Two Hour Buffet Duration

Minimum 25 guests

Buffets includes Fresh Rolls and Butter, One Choice from our Soup and Salad Selections  
Choice of Two Accompaniments, One Dessert, Coffee and Tea.

## Create Your Own Buffet

Select One Entrée @ \$29.95/Person

Select Two Entrées @ \$37.95/Person

Select Three Entrées @ \$44.95/Person

## Beef and Pork

Sliced Sirloin Au Jus with choice of Merlot Truffle, Burgundy or Mushroom Sauce  
Roast Pork Loin with choice of Demi Glace or Caramelized Shallot Sauce  
Beef Stroganoff with Egg Noodles  
Cilantro Lime Marinated Flank Steak with Peppers, Onions and Flour Tortillas (on the side)  
Braised Pork Medallions with Creamy Leek and Mushroom Sauce

## Poultry

Oven Roasted Turkey Breast with Gravy  
Sautéed Chicken Breast with choice of Marsala, Shiitake Mushrooms  
Or Sun-Dried Tomato and Artichoke Sauce  
Herb Roasted Chicken Jus Lié (Cut into 1/4's or as a Carving Station)  
Sausage and Apple Stuffed Cornish Game Hens with Caramelized Onions and Madeira Sauce

## Seafood

Seafood Newburg  
Atlantic Salmon Filet with choice of Lemon Dill, Champagne or Dijon Mustard Sauce  
Filet of Sole with Tomato, Basil, Pine Nuts, and Beurre Blanc  
Grilled Swordfish À La Marengo - a rich Tomato Sauce finished with Onions, Herbs and Olives

## Vegetarian

Penne Pasta with Grilled Vegetables in a light Alfredo Sauce  
Vegetarian Lasagna

## Pasta

Linguine and Penne Pasta  
Alfredo, Pesto and Marinara Sauces  
Add Chicken, Meatballs, Italian Sausage + \$2.00  
Add Shrimp or Scallops + \$3.00

# *Chef Attended Stations*

The Following Selections are Chef Attended Stations and  
Require a minimum of 40 persons

All are Accompanied with Miniature Cocktail Rolls and Appropriate Condiments

## **Roasted Whole Tenderloin of Beef**

Au Poivre or Red Wine Sauce

**\$14.95/Person**

## **Roasted Prime Rib of Beef**

Au Jus

**\$14.95/Person**

## **Roasted Top Sirloin of Beef**

Red Wine Sauce or Mushroom Demi Sauce

**\$12.95/Person**

## **Roasted Spiced Pork Steamship**

With Jalapeno Peach BBQ Sauce  
(Two weeks advanced notice required)

**\$11.95/Person**

## **Roasted Turkey Breast**

With Cranberry Relish, Gravy and Dressing

**\$10.95/Person**

## **Beef Tournedos**

Searred to Order with Brandy and Green Peppercorn Sauce  
Add Mashed Potatoes as a side ... \$2.00 pp

**\$14.95/Person**

## **Raw Bar**

Local Oysters, Cherrystone Clams and Peel and Eat Shrimp  
With Lemon Wedges, Hot Sauce, Horseradish and Cocktail Sauce

**Market Priced**

**Requires a Shucker @ \$250.00 For Two Hours**

# *Chef Attended Stations, continued*

## **Fajita Station**

Choice of Beef or Chicken.

With Peppers, Onions, Sour Cream, Cheese, Salsa and Flour Tortillas

**\$10.95/Person**

Add Shrimp ... \$2.00/Person

Add Guacamole ... \$0.50/Person

## **Shrimp and Grits Station**

Shrimp Sautéed to order with Spicy Sausage, Tomato Gravy and Golden Grits

**\$12.95/Person**

## **Stir-Fry Station**

Choice of Beef or Chicken

With Assorted Julienne Vegetables and Steamed Rice

**\$10.95/Person**

Add Shrimp ... \$2.00/Person

## **Mashed Potato Bar**

Mashed Potatoes and Mashed Sweet Potatoes

With Assorted Toppings

**\$11.95/Person**

All stations require a Chef Attendant at an additional charge of \$75.00

# *Dessert and Coffee Stations*

## ***Deluxe Coffee Station***

Chocolate Shavings, Cinnamon Sticks and Flavored Whipped Cream  
**\$4.95/Person**

## ***Viennese Table***

Assorted Mini Pastries, Cakes and Tarts  
**\$13.95/Person**

## ***Ice Cream Sundae Bar***

Vanilla or Chocolate Ice Cream  
Choice between the following:  
Chocolate Sauce, Strawberry Topping, Raspberry Sauce,  
Whipped Cream, M&M's, Oreos, Jimmies, Chocolate Jimmies, Cherries, Brownies,  
Mini Marshmallows and Chopped Nuts  
**\$6.95/Person**

## ***\*Chocolate Fountain***

**\$350.00**

## ***Dipping Treats***

To Include Assorted Fresh Fruits, Marshmallows, Pretzels  
Pound Cake, Assorted Cookies and Rice Crispy Treats  
**\$6.25/Person**

## ***Chocolate Dipped Strawberries***

(Minimum of 50 pieces)

**\$2.95 Each**

## ***Assorted Swiss Truffles***

**\$1.50 Each**

\* Requires an Attendant and additional charge of \$75.00

# Children's Page

## Hors d'Ouevres

### By The Piece (Minimum of 50)

Spring Rolls	\$1.80 Each
Sesame Chicken Tenders	\$1.80 Each
Pigs in a Blanket	\$1.80 Each
Potato Latkes	\$1.80 Each
Buffalo Wings (With Bleu Cheese or Ranch Dressing)	\$1.80 Each
Mozzarella Sticks	\$2.00 Each

### Displays

Potato Chips	\$4.75/lb.
Goldfish	\$4.75/lb.
Pretzels	\$4.75/lb.
Fruit Display	\$5.95/ Person
Celery & Carrot Display	\$5.50/Person
**Guacamole Station With Tortilla Chips and Salsa	\$6.95/Person
California Rolls	\$495.00 (250 piece minimum)

## Entrée Selections

Caesar Salad	\$3.95/Person	Plain Sliders	@ \$2.50 Each
Mixed Green Salad	\$3.50/Person	Sliders with Cheese	@ \$2.75 Each
Popcorn Shrimp	\$6.95/Person	Fruit Salad	\$3.95/Person
Popcorn Chicken	\$6.95/Person	Grilled Hot Dogs	\$4.50 Each
Chicken Tenders with Honey Mustard	@ \$2.25 Each	Macaroni and Cheese	\$3.95/Person

## Build-Your-Own Pasta Bar

### Pastas

Spaghetti, Penne, Fettuccine or Tortellini

### Toppings

Grilled Chicken, Meatballs, Broccoli, Tomato, Onion, Cheese,  
Artichoke, Mushrooms, \*Shrimp, \*Clams, \*Steak, \*Sausage

### Sauces

Marinara, Alfredo, Pesto, Clam, Butter

\$8.95/Person

\*Toppings will be an extra charge of \$2.00 per person  
\*\*Requires a Chef Attendant at an additional charge of \$75.00

# Beverage Plan

All alcohol must be purchased from Kenwood Golf and Country Club.  
One bartender is recommended for every 65 guests.  
Bartender Fee \$75.00

## Alcohol Consumption Policy

Alcoholic beverages may not be served to or consumed by anyone under the age of 21. Kenwood reserves the right to require proof of age and to refuse service to anyone, who in the opinion of the staff, is intoxicated. Kenwood further holds the host responsible for monitoring the behavior of their guests.

## Beverage Service Options

An open bar is one that is charged at a flat rate per guest of drinking age. You may select an open bar from two through four hours. A consumption bar is one that is charged based on the actual number of each type of beverage served to your guests. A cash bar requires each guest to pay when served the beverage of their choice. Your catering professional can guide you in choosing the type of bar service most appropriate for your event.

## Open Bar Pricing

House Brands Open Bar: Includes domestic beers, house wines, Smirnoff vodka, Gordon's gin, Grant's scotch, Jim Beam Bourbon, Bacardi rum, assorted soft drinks, juices and bottled water.

Call Brands Open Bar: Includes imported and domestic beers, house wines, Absolut vodka, Tanqueray gin, Dewar's scotch, Jack Daniels Bourbon, Meyer's rum, Canadian Club, assorted soft drinks, juices and bottled water.

Premium Brands Open Bar: Includes imported and domestic beers, house wines, Winter Palace Vodka, Bombay Sapphire Gin, Crown Royal Scotch, Makers Mark Bourbon, Mount Gay Rum, assorted soft drinks, juices and sparkling water.

### Open Bar Pricing Per Person (Exclusive of Gratuity and Tax)

	House Brands	Call Brands	Premium Brands
2 hours	\$23.75	\$25.00	\$27.00
3 hours	\$26.75	\$29.00	\$32.00
4 hours	\$30.00	\$32.00	\$36.00

### Limited Bar

House Wine/Imported and Domestic Beer/Soda

2 hours	\$21.00
3 hours	\$24.00
4 hours	\$27.00

### Soda Bar

3 hours	\$10.50
4 hours	\$12.50

# Beverage Plan, continued

## Consumption Bar Prices

*All charges based on actual consumption.*

*Prices listed are per drink.*

*Exclusive of tax and service charge.*

House Brand Cocktails	\$6.50
Call Brand Cocktails	\$7.00
Premium Brand Cocktail	\$8.00
House Wine	\$7.00
House Champagne	\$7.00
Domestic Beer	\$3.50
Imported/Premium Beer	\$4.75
Soft Drinks	\$2.00
Juice/Bottled Water	\$2.00
Sparkling Water	\$2.50
Cognac & Liqueur	\$8.50

## Cash Bar Prices

*All prices listed are per drink.*

*Inclusive of tax and Service charge.*

House Brand Cocktails	\$8.00
Call Brand Cocktails	\$8.75
Premium Brand Cocktail	\$10.50
House Wine	\$8.50
House Champagne	\$8.50
Domestic Beer	\$4.50
Imported/Premium Beer	\$6.25
Soft Drinks	\$2.75
Juice/Bottled Water	\$2.50
Sparkling Water	\$3.25
Cognac & Liqueur	\$11.00

Cash bars for parties of 200  
or more require use of drink tickets.  
If tickets are to be purchased on site,  
a \$50.00 cashier fee will be charged.

# *Beverage Plan, continued*

## **Wine Service**

Wine service to enhance your event is available for all meal functions and is charged by the bottle. It is not included in the package pricing. You may choose to serve our house wines or you may choose to offer another wine.

Your catering professional can provide you with a list of currently available wines.

House Wine	Market Price
House Champagne	Market Price

## **Punch**

Champagne Punch	\$60.00 Per Gallon
Non-alcoholic Fruit Punch	\$35.00 Per Gallon

# *Rental Equipment & Club Charges*

## **Audio Visual Equipment**

Viewing Screen	\$25.00
Podium & Microphone	\$35.00
Wireless Microphone	\$25.00
Lavalier Micophone	\$25.00
VCR/DVD & 46" LCD TV	\$65.00
LCD Projector	\$125.00

## **Miscellaneous Fees**

Risers/Portable Stage	\$200.00
Votive Candles	\$1.00 each
Coat Room Attendant (4 hr. min.)	\$18.00 per hour
Music Copyright Fee	\$25.00
Flip Chart & Markers	\$20.00
White Board 5' x 4'	\$20.00

Dinner Service beginning after 8:30 pm Add \$5.00 per person

## **Specialty Items**

Chocolate Fountain	\$350.00
Ping Pong Table	\$350.00
Wedding Trellis Archway 8'h x 7'w x 4'd	\$175.00
Cake Cutting Fee	\$1.50 per person
Moon Bounce	\$250.00 per hour
Moon Bounce Attendant (Attendant Required)	\$25.00 per hour