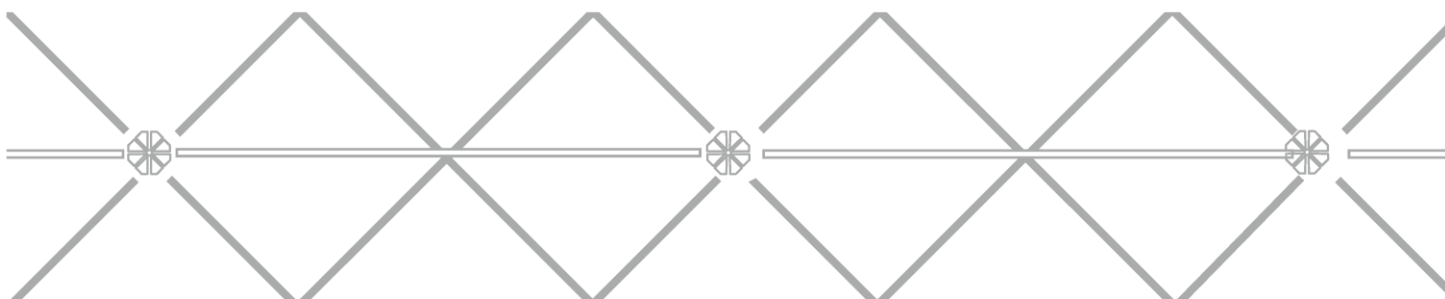


# BANQUET AND CATERING MENU



*A Tailored Experience*



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## **BREAKFAST PACKAGES**

### **Continental Breakfast**

*All Options Served with Bread Assortment, Whipped Butter & Fruit Preserves, Coffee, Tea and Fruit Juices  
Minimum 20 guests*

#### **Wallace Woods \$18**

*Berries and Fresh Cut Fruit  
Freshly Baked Muffins  
Coffee Cakes*

#### **Levassor Park \$20**

*Berries and Fresh Cut Fruit  
Greek Yogurt and House  
Granola  
Carrot Raisin Bran Muffins  
Hot Oatmeal with Brown Sugar  
and Golden Raisins*

#### **Holmesdale \$21**

*Berries and Fresh Cut Fruit  
Freshly Baked Muffins and  
Coffee Cakes  
Breakfast Sandwich: English  
Muffin, Egg, Ham, Cheese*

### **Hot Breakfast**

*All Options Served with Bread Assortment, Whipped Butter & Fruit Preserves, Coffee, Tea and Fresh Fruit Juices  
Minimum 20 Guests*

#### **Mainstrasse \$23**

*Scrambled Eggs  
Smoked Bacon  
Sausage Links  
Choice of Breakfast Potato:  
Kentucky Home Fries  
Old Style Skillet Potato  
Cheddar and Green Chile  
Potato Casserole  
Shredded Potato Hash  
Fresh Fruit and Berries*

#### **Botany Hill \$25**

*Scrambled Eggs  
Sixteen Bricks Brioche French  
Toast  
Greek Yogurt Bar  
Hot Oatmeal with Maple Syrup  
Fresh Fruit and Berries*

#### **Peaselburg \$28**

*Scrambled Eggs  
Smoked Bacon  
Choice of: Sausage Links, Fried  
Ham, Goetta  
Choice of Breakfast Potato:  
Kentucky Home Fries  
Old Style Skillet Potato  
Cheddar and Green Chile  
Potato Casserole  
Shredded Potato Hash  
Scratch Made Biscuits and  
Sausage Gravy  
Fresh Fruit & Berries*

### **Plated Breakfast**

*Served with Whipped Butter and Fruit Preserves Coffee, Tea and Fresh Juice  
Minimum 20 Guests*

#### **Northern \$23**

*Served with Family Style Muffins  
Scrambled Eggs with Chives,  
Hash browns, Bacon or Sausage*

#### **Southern \$23**

*Served with Family Style Biscuits  
Scrambled Cheddar Eggs, Seared Tomato, Kentucky  
Home Fries, Country Ham or Goetta*

# **BUFFET BRUNCH**

*Served with Whipped Butter and Fruit Preserves Coffee, Tea and Fresh Juice  
Minimum of 20 Guests*

**\$40 Per Person**

*Freshly Baked Muffins*

*Berries and Fresh Cut Fruit*

*Scrambled Eggs with Fresh Chives*

*Smoked Bacon and Sausage Links*

*Kentucky Homefries*

*Field Green Salad with Radish, Peppers, Green Onions and Vinaigrette*

*Plancha Seared Salmon with Tomato Gravy and Black Eyed Pea Salad*

*Seared Chicken Breast with Cornbread Panzanella and Bacon Jus*

*Fresh Green Beans*

*Assorted Mini Desserts*

## ***Cooked-To-Order Omelet Station***

*Additional \$8 per person + \$75 Chef Fee*

*Cheddar, Pepper Jack, Swiss, Bacon, Ham, Onions, Green Peppers, Mushrooms, Tomatoes and Spinach*

*Egg Whites, Whole Eggs*

*Egg Beaters (\$2 additional charge)*

# **THEMED BREAKS**

## **GLORIOUS MORNING**

\$14 per guest

- Blueberry Smoothies
- Create-Your-Own Trail Mix
- Assorted Freshly-Baked Coffee Cakes
- Coffee

## **COFFEE & DOUGHNUTS**

\$11 per guest

- Doughnuts
- Coffee

## **REFRESH**

\$11 per guest

- Vegetable Crudité
- Roasted Garlic Hummus
- Ranch Tzatziki Dip
- Fruit Juices

## **LOCAL FAVORITES**

\$11 per guest

- Hen of The Woods Chips
- Sunshine Caramels
- Ale8 Ginger Ale

## **MILK & COOKIES**

\$9 per guest

- Fresh baked assorted cookies
- Milk

## **COVINGTON CHEESE BOARD**

\$14 per guest

- One Cow's Cheese
- One Goat's Cheese
- One Blue Cheese
- House Pickles
- Sliced Baguette

## **DESCANSO**

\$12 per guest

- Salsa
- Queso Blanco
- Guacamole
- House Tortilla Chips

## **CIDER BREAK**

\$9 per guest

*(Seasonal Availability)*

- Warm Apple Cider
- Warm Doughnut Holes
- Puppy Chow

## **ICE CREAM SOCIAL**

\$14 per guest

- Graeter's Vanilla Ice Cream
- House Caramel
- Hot Fudge
- Whipped Cream
- Chopped Nuts

# **A LA CARTE**

## **SNACKS**

<i>Fresh Baked Breakfast Pastries</i>	<i>\$24 per dozen</i>
<i>Natural Granola Bars</i>	<i>\$3 each</i>
<i>Individual Yogurt Cups</i>	<i>\$3 each</i>
<i>Whole Fruit</i>	<i>\$3 each</i>
<i>Berries and Fresh Cut Fruit</i>	<i>\$5 per guest</i>
<i>Assorted Cereals, Milk, and Berries</i>	<i>\$8 per guest</i>
<i>Fresh Baked Assorted Cookies</i>	<i>\$30 per dozen</i>
<i>Brownies and Blondies</i>	<i>\$30 per dozen</i>
<i>Roasted Mixed Nuts</i>	<i>\$24 per pound</i>
<i>Individual Bagged Chips or Pretzels</i>	<i>\$3 each</i>

## **BEVERAGES**

<i>Fiji or San Pellegrino Water</i>	<i>\$5 each</i>
<i>Assorted Soft Drinks</i>	<i>\$3 each</i>
<i>Coffee</i>	<i>\$50 per gallon</i>
<i>Assorted Herbal Teas</i>	<i>\$50 per gallon</i>
<i>Cranberry, Orange or Grapefruit Juice</i>	<i>\$35 per gallon</i>
<i>Iced Tea</i>	<i>\$35 per gallon</i>

### **Half Day Beverage Package**

*\$14 per person / 4 hours*  
*Sodas / Coffee and Herbal Teas / Bottled*  
*Water*

### **Full Day Beverage Package**

*\$18 per person / 8 hours*  
*Sodas / Coffee and Herbal Teas / Bottled*  
*Water*

# **BUFFET LUNCH**

## **Deli Style Platters \$24**

*Tailor fit your package to your liking. Choice of Two Meats, Two Cheeses, Two Sides, One Salad, and One Dessert for entire group. Includes Deli Style Condiments, Coffee and Iced Tea*

### **Deli Meat**

*Add an extra meat for \$4 per person*

*Roast Beef  
Turkey Breast  
Deli Ham  
Beef Bologna  
Tuna Salad  
Chicken Salad*

### **Cheese**

*Add an extra cheese for \$2 per person*

*Cheddar  
Smoked Gouda  
Swiss  
Colby*

### **Sides**

*Add an extra side for \$4 per person*

*Pasta Salad  
Country Potato Salad  
Coleslaw  
Macaroni Salad*

### **Salads**

*Classic Caesar  
Field Salad*

### **Dessert**

*Add an extra dessert for \$4 per person*

*Assorted Cookies, Brownies/Blondies or Rice Crispy Treats*

## **Brown Bag Lunch \$18**

*Includes Sandwich, Deli Style Side, Chefs Choice Whole Fruit, Bottled Water, Cookie*

### **Sandwiches**

*Roast Beef on Mini Hoagie Roll with Swiss,  
Lettuce, Tomato*

*Turkey Breast on Wheat Bread with Smoked  
Gouda, Lettuce, Tomato*

*Tuna Salad on Sourdough with Lettuce,  
Tomato, Onion*

### **Sides**

*Pasta Salad*

*Country Potato Salad*

*Coleslaw*

*Macaroni Salad*

## **HOT LUNCH BUFFETS**

*Served with Warm Rolls, Coffee, Iced Tea and Chef's Choice Seasonal Desserts  
Minimum 20 Guests*

### **Austinburg \$29**

*Carolina Style Pulled Pork  
with Slaw*

*BBQ Chicken Breast*

*Hoppin' John*

*Oven Roasted Sweet Potato*

*Field Greens Salad with  
Strawberries, Sliced  
Almonds, Feta, and Poppy  
Seed Dressing*

### **Lewisburg \$34**

*Roasted Pork Loin with  
Brown Sugar Apples and  
Mustard Jus*

*Herb Roasted Cod  
with Creamed Spinach and  
Remoulade*

*Sautéed Zucchini and  
Squash*

*Roasted Redskin Potatoes*

*Field Greens Salad with  
Grape Tomatoes,  
Cucumbers, Croutons and  
Vinaigrette*

### **Latonia \$38**

*Buttermilk Fried Chicken  
with Braised Greens and  
Honey Drizzle*

*Seared Atlantic Salmon with  
Black Eyed Pea Salad and  
Tomato Gravy*

*Three Cheese Mac 'n' Cheese  
with Cornbread Gremolata*

*Creamy Mushroom and  
Green Bean Casserole with  
Fried Shallots*

*Classic Caesar Salad*

## **PLATED LUNCH**

### **\$30 Per Person**

*Please choose one first course, one entrée and one dessert for entire group.  
Served with Warm Rolls, Coffee and Iced Tea.*

### **First Course**

*Corn and Ham Chowder*

*Artichoke and Eggplant  
Soup*

*Classic Caesar*

*Field Greens with Grape  
Tomatoes, Cucumber,  
Croutons and Vinaigrette*

*Field Greens with  
Strawberries, Almonds, Feta  
and Poppy Seed Salad*

### **Entrées**

*Buttermilk Fried Chicken,  
Sweet Potato Mash, Green  
Beans and Honey Chicken Jus*

*Lemon Caper Cod, Fingerlings,  
Sautéed Spinach and Romesco  
Sauce*

*Pork Tenderloin, White Bean  
Puree, Sautéed Swiss Chard,  
Tomatoes, Corn and Mustard  
Jus*

*Blackened Salmon, Whipped  
Potatoes, Charred Asparagus  
and Lemon Buerre Blanc*

*Pesto Roasted Chicken,  
Avocado, Tomato, Cucumber,  
Cumin Potatoes and Ancho  
Chili Sauce*

### **Dessert**

*Texas Chocolate Sheetcake  
with Candied Pecans,  
Whipped Cream*

*White Chocolate Mousse  
with Spiced Blackberry Jam  
and Candied Almonds*

*Chocolate Cheesecake with  
Salted Milk Chocolate Toffee  
and Whipped Cream*

*Banana Cake, Cream Cheese  
Icing, Strawberry Sauce*

*Lemon Curd, Macerated  
Berries, White Chocolate  
Shavings*



# **DINNER BUFFET**

## **Display Presentation**

*All display presentations serve 25 guests*

### **CHEESE BOARD**

\$300

*Blue, Goat, Cow, Sheep Local Honey, Mostarda,  
House Made Preserves*

### **CHARCUTERIE BOARD**

\$400

*Sopressata, Bresaola, Capicola  
House Pickles, Whole Grain Mustard, Baked  
Apples*

### **SMOKED FISH**

\$350

*Smoked Trout & Salmon  
House Pickles, Crème Fraiche, Boiled Egg,  
Lemon, Crostini*

### **ANTIPASTI** \$300

*Artichokes, Roasted Red Peppers, Zucchini,  
Marinated Olives  
Tabbouleh, Hummus, Feta, Pita*

### **FRUIT**

\$300

*Berries and Seasonal Sliced Fruit*

### **SHELLFISH** Market Price

*King Crab Legs, Poached Shrimp  
Cocktail Sauce, Remoulade, Lemon*

## **Small Bites**

*Minimum of 25 per passed appetizer. We suggest 3 per guest for light hors d'oeuvres, 6 per guest for medium and 9 per guest for heavy hors d'oeuvres.*

### **HOT**

<i>Crab Cake with Garlic Chive Aioli</i>	5
<i>Vegetable Spring Rolls with Miso Barbecue</i>	3
<i>Caramelized Onion Tart with Manchego</i>	4
<i>Boursin-Stuffed Mushrooms</i>	3
<i>Pigs in a Blanket</i>	4
<i>Pimento Cheese Gougeres</i>	4
<i>Corn Fritters with Buttermilk Remoulade</i>	3
<i>Buttermilk Fried Chicken Bites</i>	4
<i>Shrimp &amp; Grits Balls</i>	4

### **COLD**

<i>Deviled Eggs with Pickled Chilies</i>	3
<i>Goat Cheese Crostini with Smoked Salmon</i>	4
<i>Smoked Trout Canape</i>	4
<i>Cracked Pepper Biscuit with Pepper Jelly and Country Ham</i>	5
<i>Caprese Skewers</i>	3
<i>Feta &amp; Olive Tapenade Tartlets</i>	4
<i>Country Ham-Wrapped Asparagus</i>	3
<i>Weck Cheese Crostini</i>	3

# **DINNER BUFFETS**

*Served with Warm Rolls, Coffee and Chefs Choice Assorted Seasonal Desserts  
Minimum 20 Guests*

## **Rosedale \$40**

*Field Greens with Strawberries, Sliced  
Almonds, Feta, and Poppy Seed Dressing*

*Arugula and Mixed Greens with shaved Fennel,  
Citrus Supremes, Shaved Parmesan and  
Cornbread Gremolata Creamy Lemon  
Vinaigrette*

*Kentuckyaki Glazed Atlantic Salmon*

*Carolina Style Pulled Pork with Slaw*

*BBQ Chicken Breast*

*Hoppin' John*

*Smokey Cheese and Bacon Mac 'n' Cheese*

*Oven Roasted Sweet Potato*

*Backyard Mustard Potato Salad*

## **Riverbreeze Park \$45**

*Romaine with Bell Peppers, Feta, Pepperoncini,  
Olives and Red Wine Vinaigrette*

*Classic Caesar with Shaved Parmesan*

*Fresh Fruit and Berries*

*Lemon Caper Cod with Roasted Fingerlings  
and Romesco Sauce*

*Roasted Pork Loin with Apple, Sultanas and  
Whole Grain Mustard Jus*

*Madras Crusted Chicken Breast with Braised  
Greens and Curry Sauce*

*Chili Roasted Cauliflower with Lemon Zest*

*Haricot Verts with Shaved Radish and Shallots*

*Garlic Confit Roasted Redskin Potato*

## **Federal Park \$55**

*Arugula with Dried Cherries, Country Ham, Pine Nuts, Shaved  
Parmesan and Creamy Lemon Vinaigrette*

*Little Gem with Diced Tomatoes, Bacon Lardoons, Blue Cheese, Torn  
Bread with Buttermilk Aioli*

*Pesto Rubbed Mahi Mahi with Fregola and Spicy Tomato Sauce*

*Pepper Crusted Beef Tenderloin with Wild Mushroom, Pearl Onions  
and Red Wine Bordelaise*

*Coq Au Vin with Root Vegetables*

*Roasted Asparagus with Pine Nuts, Lemon Zest and Shaved Parmesan*

*Potatoes Au Gratin*

*Cavatelli with Saffron Piccata, Blistered Grape Tomatoes, Fresh Herbs,  
Crispy Capers, Feta*

# **PLATED DINNER**

**\$45 Per Person**

*Served with Warm Rolls and Coffee  
Choice of First Course, Two Entrée Options and Dessert  
Minimum of 20 Guests*

## **Starters**

*Add a Starter: \$10 Additional charge per person. Please select one option for entire group.*

*Corn and Ham Chowder*

*Shrimp Cocktail with Classic Cocktail Sauce*

*Crab Cake with Garlic Chive Aioli*

*Corn Fritters with Buttermilk Remoulade*

*Quinoa Cakes with Horseradish Aioli*

## **First Course**

*Please select one option for entire group.*

*Classic Caesar Salad with Shaved Parmesan*

*Goat Cheese with Field Greens, Bourbon  
Candied Pecans, Dried Cranberries, Torn  
Bread, Vinaigrette*

*Country Ham with Arugula, Shaved Fennel,  
Citrus, Corn Nuts, Parmesan, Creamy Lemon  
Vinaigrette*

*Field Greens with Strawberries, Almonds, Feta  
and Poppy Seed Dressing*

*Field Greens with Grape Tomatoes, Cucumber,  
Croutons and Vinaigrette*

## **Entrée**

*Please select two options for entire group.*

*Roasted Airline Chicken with Anson Mills Rice  
Grits, Mushrooms, Pearl Onions, Scallion,  
Chicken Jus*

*Seared Atlantic Salmon with Goat Cheese Fried  
Grits, Black Eyed Peas, Tomato Gravy*

*Pork Tenderloin with Fingerling Coins,  
Lardons, White Beans, Charred Carrots, Apple  
and Cherry Compote*

*House Made Ricotta Tortellini with, Asparagus,  
Wild Mushrooms and Parmesan Cheese*

*New York Strip with Confit Smashed Marble  
Potatoes, Caramelized Brussel Sprouts, Honey  
Glazed Cipollini, Red Wine Demi-Glace  
(\$5 Upcharge Per Person)*

## **Desserts**

*Please select one option for entire group.*

*Devil's Food Cake with Raspberry Ganache and Chocolate Whipped Cream*

*Pineapple Upside Down Cake with Butterscotch and Cherry Coulis*

*Praline Cheesecake, Caramel Sauce, Whipped Cream*

*Malted Chocolate Mousse, Sliced Strawberries, Chocolate Pearls*

*Frankfurter Sponge Torte with Strawberry Preserves and Hazelnut Crunch*

## **Stationed Reception**

*Please select a minimum of two stations.  
Minimum of 40 Guests. 90-minute limit on stationed receptions.  
Stationed Reception served with Water and Iced Tea.  
\*\$75.00 Carver/Attendant Fee*

### ***Carving Stations:***

*All carving stations served with mini slider rolls and biscuits  
All carved to order\**

#### ***Whole Roasted Tenderloin of Beef***

- *House Mustard, Mayonnaise and  
Horse Radish Sauce  
Serves 25 Guests  
\$450.00*

#### ***Whole Prime Rib of Beef***

- *Au Jus and Horseradish Sauce  
Serves 50 Guests  
\$550.00*

#### ***Top Round Of Beef***

- *Au Jus and Horseradish Sauce  
Serves 75 Guests  
\$450.00*

#### ***Brown Sugar Glazed Ham***

- *Brown Sugar Bourbon Sauce  
Serves 30 Guests  
\$350.00*

#### ***Leek, Brie and Spinach Roulade (Vegetarian)***

- *Marinara Sauce  
Serves 30 Guests  
\$300.00*

**Gateway to the South**

*CFC Coppin's Fried Chicken  
Smashed Potatoes  
Warm Gravy  
Smokey Green Beans and Bacon  
Buttery Biscuits  
Bourbon Pecan Tarts  
\$21.00 per person*

**Tri State Classics**

*Covington Chili  
Coney Dogs and Buns, Spaghetti, Onions, Yellow Mustard and Shredded Cheddar  
Gliers Goetta Sliders with Sauerkraut and 1000 Island  
Grilled Metts and Bratts with roasted Peppers and onions  
Whoopie Pies and Lemon Bars  
\$23.00 per person*

**Street Taco Station**

*Orange and Garlic Braised Pork Carnitas  
Flour tortillas, Pickled Onions, Queso Fresco, Guacamole, Limes  
Fresh Tortilla Chips and House Made Salsa  
Cinnamon Sugar Churros  
\$21.00 per person*

**Made to Order Stir-Fry Station\***

*Chicken, Shrimp, Asian Vegetables and Fried Rice  
\$18.00 per person*

**Raw Bar**

*Oysters on the Half Shell, Jumbo Shrimp, Steamed Marinated Mussels  
Cocktail Sauce, Tabasco, Lemons, Saltine Crackers  
\$450.00 for 100 pieces*

**The Mother Board**

*Assortment of House Made Charcuterie and Potted Spreads  
Assortment of Domestic Cheeses  
Jams, Jellies, Preserves, Mustards and Pickles  
Baguettes and Honey  
\$16.00 per person*

**The Cookie and Candy Bar**

*Home Made Assorted Whoopie Pies  
Assorted Sunshine Caramels  
Bourbon Pecan Tarts  
Puppy Chow  
Rice Crispy Treats  
\$19.00 per person*

# **BAR PACKAGES**

## **Full Bar Packages**

**To Include:** Coke, Diet Coke, Sprite, Ale8, Tonic, Club Soda, Bottled Water, Orange Juice, Cranberry Juice, Pineapple Juice, Lime Juice, House Sour Mix, Grenadine, Sweet and Dry Vermouth, Bitters, Triple Sec, Amaretto

### **Classic**

**To include:** Jim Beam Whiskey, Old Forester Bourbon, New Amsterdam Gin, Bacardi Rum, Dewars Scotch, Jose Cuervo Tequila, Smirnoff Vodka, Miller High Life, Miller Light, Budweiser, Bud Light, R Collection Merlot and Cabernet, Line 39 Sauvignon Blanc and Chardonnay

One Hour \$18 per person  
Two Hours \$26 per person  
Three Hours \$34 per person  
Four Hours \$42 per person  
Five Hours \$50 per person

### **Chic**

**To Include:** Jim Beam Whiskey, Four Roses Bourbon, Beefeater Gin, Sailor Jerry Spiced Rum, Bacardi Rum, Dewars Scotch, El Jimador Tequila, Stoli Vodka, Miller High Life, Budweiser, Bud Light, Rhinegeist Truth IPA, Wente Sauvignon Blanc, Wente Chardonnay, Wente Merlot, Wente Cabernet Sauvignon, One Specialty Cocktail

One Hour \$20 per person  
Two Hours \$28 per person  
Three Hours \$36 per person  
Four Hours \$44 per person  
Five Hours \$52 per person

### **Couture**

**To Include:** New Riff Rye Mash Whiskey, Coopers Craft Bourbon, Watershed Gin, Second Sight Spiced Rum, Second Sight Rum, Johnny Walker Black Scotch, El Jimador Tequila, Watershed Vodka, Braxton Storm, Rhinegeist IPA, Madtree Lift, Cidergeist Semi-Dry, Wente Sauvignon Blanc, Wente Chardonnay, Wente Merlot, Wente Cabernet Sauvignon, One Specialty Cocktail

One Hour \$22 per person  
Two Hours \$30 per person  
Three Hours \$38 per person  
Four Hours \$46 per person  
Five Hours \$54 per person

### **Bartender Fee**

\$100 per bar for Every 100 Guests

## **Beer & Wine Packages**

### **Classic**

**To Include:** Miller High Life, Miller Light, Budweiser, Bud Light, R Collection Merlot and Cabernet, Line 39 Sauvignon Blanc and Chardonnay

One Hour \$12 per person  
Two Hours \$20 per person  
Three Hours \$28 per person  
Four Hours \$36 per person  
Five Hours \$44 per person

### **Chic**

**To Include:** Miller High Life, Budweiser, Bud Light, Rhinegeist Truth IPA, Wente Chardonnay, Wente Sauvignon Blanc, Wente Merlot, Wente Cabernet Sauvignon

One Hour \$14 per person  
Two Hours \$22 per person  
Three Hours \$30 per person  
Four Hours \$38 per person  
Five Hours \$46 per person

### **Couture**

**To Include:** Braxton Storm, Rhinegeist IPA, Madtree Lift, Cidergeist Semi-Dry, Wente Chardonnay, Wente Sauvignon Blanc, Wente Merlot, Wente Cabernet Sauvignon

One Hour \$16 per person  
Two Hours \$24 per person  
Three Hours \$32 per person  
Four Hours \$40 per person  
Five Hours \$48 per person

### **Bartender Fee**

\$100 per bar for Every 100 Guests

## **Non-Alcoholic Package**

**To Include:** Coke, Diet Coke, Sprite, Ale8, Orange Juice, Cranberry Juice, Pineapple Juice, Grenadine, Bottled Water, Pellegrino

One Hour \$5 per person  
Two Hours \$8 per person  
Three Hours \$10 per person  
Four Hours \$12 per person  
Five Hours \$15 per person

## **Sponsored Bar Packages**

Based on Consumption

### **Classic**

Cocktails \$7 per drink  
Beer \$4 per drink  
Wine \$8 per drink  
Assorted Soft Drinks \$2 per drink  
Assorted Juices \$3 per drink  
Bottled Water \$3 per drink

### **Chic**

Cocktails \$9 per drink  
Beer \$5 per drink  
Wine \$9 per drink  
Assorted Soft Drinks \$2 per drink  
Assorted Juices \$3 per drink  
Bottled Water \$3 per drink

### **Couture**

Cocktails \$11 per drink  
Beer \$6 per drink  
Wine \$9 per drink  
Assorted Soft Drinks \$2 per drink  
Assorted Juices \$3 per drink  
Bottled Water \$3 per drink

### **Bartender Fee**

\$100 per bar for 100 guests

## **Cash Bar Packages**

### **Classic**

Cocktails \$7 per drink  
Beer \$4 per drink  
Wine \$8 per drink  
Assorted Soft Drinks \$2 per drink  
Assorted Juices \$3 per drink  
Bottled Water \$3 per drink

### **Chic**

Cocktails \$9 per drink  
Beer \$5 per drink  
Wine \$9 per drink  
Assorted Soft Drinks \$2 per drink  
Assorted Juices \$3 per drink  
Bottled Water \$3 per drink

### **Couture**

Cocktails \$11 per drink  
Beer \$6 per drink  
Wine \$9 per drink  
Assorted Soft Drinks \$2 per drink  
Assorted Juices \$3 per drink  
Bottled Water \$3 per drink

### **Bartender Fee**

\$100 per bar for 100 guests  
\$75 per cashier