

ALL DAY MEETING PACKAGE

START THE DAY BREAK

Assorted Chilled Juices Selection of Fresh Breakfast Pastries and Bagels with a Toaster Served with Freshly Brewed Coffee, Decaffeinated and Hot Tea

MID-MORNING BREAK

Freshly Brewed Coffee, Decaffeinated, Hot Tea Assorted Soft Drinks and Iced Tea

AFTERNOON BREAK

Freshly Brewed Coffee, Decaffeinated, Hot Tea, Assorted Soft Drinks and Ice Tea Along with an Assortment of Gourmet Cookies

\$ 20++ Per person

Add: A Deli Buffet Lunch

Soup of the Day
Pasta Salad and Potato Salad
Sliced Ham, Turkey and Roast Beef served with
your choice of Assorted Breads, Swiss or American Cheese, Potato Chips,
Lettuce, Sliced Tomato, Pickle Spear, Dessert and Sweet Tea.

\$30++/per person

Based on One Hour of Service-Minimum of 30 Guests Applies

Menus are subject to change without notice

All prices are subject to 20% service charge and an 8.5% tax.

Radisson Hotel Charleston Airport ● 5991 Rivers Avenue ● Charleston, South Carolina 29406 ● (843) 744-2501



CONTINENTAL BREAKFAST

Interstate 26 Sunrise

Assortment of Chilled Fruit Juices
Display of Danish Pastries and Assorted Muffins
Butter and Preserves
Freshly Brewed Regular and Decaffeinated Coffee
and a Selection of Teas
\$8++

Radisson Classic

Assortment of Chilled Fruit Juices
Assorted Sliced Fresh Fruit
Display of Danish Pastries, Assorted Muffins, Bagels
Butter, Preserves and Cream Cheese
Freshly Brewed Regular and Decaffeinated Coffee
and a Selection of Teas

\$8++

Southside Deluxe Continental

Assortment of Chilled Fruit Juices
Assorted Sliced Fresh Fruit
Display of Danish Pastries, Assorted Muffins and Bagels
With a Toaster, Butter and Preserves
Freshly Brewed Regular and Decaffeinated Coffee and a Selection of Teas
Egg, Bacon and Cheese Croissants
\$11++

A La Carte

Coffee, Tea, Decaffeinated\$24.00 gallon	Freshly Baked Cookies\$18 per dozen
Hot Chocolate	Chocolate Fudge Brownies\$22 per dozen Soft Pretzels with Mustard\$20 per dozen
Assorted Soft Drinks\$2 each	Popcorn\$13 per bowl
Non-Carbonated Mineral Waters\$3 each	Cracker Jacks\$2 per box
Bottled Water\$3 each	Potato Chips\$17 per bowl
Orange Juice, Apple Juice, Tomato Juice\$20 gallon	Salted Nuts\$10 per lb
Mimosa\$6 per person	Mixed Nuts\$16 per lb
Individual Juices\$3 each	Potato Chips with Dip\$26 per bowl
Assorted Flavor Granola Bar\$20 per dozen	Chips & Salsa\$21 per bowl
Fruit, Yogurt & Granola\$5 per person	Snack Mix\$13 per bowl
Individual Yogurts\$2 each	Energy Bars\$2 each
Sliced Fruit\$5 per person	Fancy Mixed Nuts\$19 per lb
Whole Fruit\$2 per piece	Cheese Croissants\$16 per dozen
Giant Cinnamon Rolls\$33 per dozen	Egg, Cheese and Bacon Croissant\$26 per dozen
Large Assorted Danish\$29 per dozen	Ham and/or Sausage Biscuits\$24 per dozen
Bagels with Cream Cheese \$29 per dozen	Country Style Biscuits with Gravy\$19 per dozen
Assorted Mini Muffins\$16 per dozen	Assorted Donuts\$30.00 per dozen



PLATED BREAKFAST

RADISSON CLASSIC

Fluffy Scrambled Eggs Crispy Bacon or Link Sausage Potatoes O'Brien and Toast **Butter and Preserves** \$12++

STEAK & EGGS

6 oz. Grilled Filet Fluffy Scrambled Eggs Seasoned Breakfast Potatoes Toast and Fruit Garnish \$18++

All above Entrees served with Orange Juice, A Basket of Pastries on the Table, Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas **Add Fresh Fruit Cup for \$1.50 additional per person**

BREAKFAST BUFFETS

All buffets include Rolls w/ Butter, Dessert, Coffee and Iced Tea Minimum of 30 people required

COUGAR CLASSIC

Fluffy Scrambled Eggs Crispy Bacon and Link Sausage French Toast OR Pancakes with Syrup Potatoes O'Brien OR Southern Style Grits Toast OR Biscuit **Butter and Preserves** \$13++

SUPER COUGAR CLASSIC

Fresh Sliced Fruit Orange Juice and Apple Juice Fluffy Scrambled Eggs Seasoned Breakfast Potatoes Bacon and Sausage Biscuits with Gravy OR Southern Style Grits Assorted Breakfast Pastries Fruit Preserves and Sweet Butter Coffee, Decaffeinated Coffee and Assorted Teas \$15++

SOUTHERN STYLE BRUNCH

Fresh Sliced Fruit with Chocolate Fondue Scrambled Eggs with Peppers, Onions, Tomatoes Assorted Danish and Muffins Vegetable and Cheese Display Shrimb and Grits Station Garden Rice Pilaf Bacon, Sausage and Salmon Patties Fruit Preserves and Sweet Butter Freshly Squeezed Orange Juice Coffee, Decaffeinated Coffee and Assorted Teas

\$21++



PLATED LIGHT LUNCH

NEW YORK DELI NEWS

Large Flaky Hoagie filled with
Assorted Deli Meats and Cheeses,
Served with Potato Salad,
Fresh Fruit Salad and Kosher Pickle
Chef's Choice of Dessert, Coffee and Iced Tea
\$15++

VEGGIE PITA

Sprouts, Tomatoes, Squash, and Roasted Bell Peppers and Grilled Zucchini With Cucumber Yogurt Sauce Served with Pasta Salad and Sliced Fresh Fruit Chef's Choice of Dessert, Coffee and Iced Tea \$16++

WRAP STATION

Choose (1) from
Chicken Wrap, Turkey Wrap, Deli Wrap and Roasted Veggie Wrap
Served with lettuce, Tomato Assorted Cheese, Roasted Red Peppers and Mayo
Folded in a floor tortilla
All Wraps Served with Chips, Pickle Spear, Cookie, Apple and Soft Drinks

\$13++

STEAK CAESAR WRAP

For Double Meat add \$2.00 per person

Grilled Flank Steak
With Romaine Lettuce tossed in Caesar Dressing
Topped with Parmesan Cheese and Wrapped in a Flour Tortilla
Served with Chips, Pickle Spear, Cookie, Apple and Soft Drinks
\$17++

THE LUNCH BOX

LAKESIDE BOX LUNCH

You're Choice of:

Ham & Swiss Croissant
Turkey & Provolone Kaiser
Roast Beef and Cheddar Hoagie
Vegetarian Wrap
All above include Mustard, Mayonnaise, Salt and Pepper Packets
Served with a Bag of Chips, Cookie, Apple and a Soft Drink
\$15 Per Box

EXECUTIVE BOX

California Kaiser – Sprouts, Tomatoes, Grilled Zucchini, Eggplant and Squash
Club Sandwich – Ham, Turkey and Bacon
All above meals include Mustard, Mayonnaise, Salt and Pepper Packets
Served with a Bag of Chips, Cookie, Apple and a Soft Drink
\$17 Per Box



SPECIALITY PLATED LUNCH

ENTREES

All Entrees served with Classic Salad
Chef's Choice of Dessert
Freshly Brewed Regular and Decaffeinated Coffees
And a Sweet Iced Tea

CONFETTI CHICKEN

Grilled Chicken Breast topped with Assorted Peppers and Onions, Chef's Choice of Rice and Vegetable \$15++

CHICKEN PARMENSAN

Breaded Chicken Breast topped with a Garlic & Roasted Pepper Marinara Sauce Served with Chef's Choice of Pasta, Vegetables & Garlic Bread \$17++

CHICKEN CORDON BLEU

6oz Chicken Breast Stuffed with Cheese and Ham Then Baked in a Pastry Shell until Golden Brown Served with White Cream Sauce \$16++

SLICED LONDON BROIL

Grilled Marinated Slices of Tender Beef
Topped with a Merlot Sauce served with
Chef's Choice of Rice or Potato and Vegetables
\$16++

MOZZERELLA CHICKEN

6oz Chicken Breast stuffed with Assorted Cheeses, Mushrooms and Bacon Chef's Choice of Rice and Vegetables \$14++

SCALLOPS AND SHRIMP PASTA

Shrimp and Sea Scallops on a bed of Linguini Pasta
Tossed in a Marinara Sauce with Artichokes and Peppers
Served with Bread Sticks
\$20++



ENTREES

All entrees include a Classic Salad Chef's selection of Vegetable and Potato, Rice or Pasta Warm Rolls with Butter, Chef's Choice of Dessert Iced Tea, Regular & Decaf Coffee

Sliced Roast Beef	\$14	Chicken Marsala	\$14
With Hunters Sauce	•	Fettuccine Alfredo with Chicken	\$16
Rib eye Steak	\$16	Pasta Alfredo with Sautéed	\$14
New York Strip	\$18	Vegetables and Garlic Bre	ead
English Cut Prime Rib	\$20	Chicken Fingers with Fries	\$12
With Shrimp Kabob	\$23	Vegetable Lasagna	\$14
Grilled Salmon Filet	\$17	Roast Loin of Pork	\$14
With Lemon Caper Sauce		with Sherry Mushroom Sauc	e
Spaghetti with Meatballs	\$ 15	Sliced Turkey with Dressing	\$14
Served with Garlic Bread		served with choice of Rice or	Potato
Home-style Lasagna Served with Garlic Bread	\$15		

<u>PLATED</u> SALAD LUNCHEON

Cobb Salad

Mixed Greens with Grilled Salmon, Chopped Egg, Bacon, Onions, Tomatoes, Cheddar Cheese and Crumbled Bleu Cheese served with your choice of Dressing.

Add Chicken for \$2.50 additional and Salmon for \$4.00 additional per person

Chef's Salad

Tossed Garden Greens with Ham, Turkey, American Cheese, Swiss Cheese, Hard Boiled Egg, Tomatoes and Cucumbers served with your choice of Dressing.

Grilled Chicken Caesar Salad

Grilled Strips of Boneless Chicken Breast over Crisp Romaine Lettuce with Croutons and Fresh Grated Parmesan Cheese topped with our Classic Caesar Dressing and served with Warm Rolls and Butter.



All buffets include Rolls w/ Butter, Dessert, Coffee and Iced Tea Minimum of 30 people required

SALADS

(Choice of two)

Fresh Garden Salad, Creamy Cole Slaw, Tri-Color Pasta Salad, Classic Caesar Salad, Citrus Salad, Cucumber-Tomato Salad w/Vinaigrette, or Southern Potato Salad

ENTREES

Choice of Two: \$16 Choice of Three: \$18

BEEF SELECTIONS

Sliced Roast Beef with Hunter Sauce Garlic-Herb Roasted Chicken Breast

Chopped Beef Sirloin with Mushroom Gravy Crispy Southern Style Fried Chicken

Slow-Roasted Beef Tips with Peppers & Onions Smothered Chicken

Chicken Marsala

BBQ Chicken

CHICKEN SELECTIONS

PORK SELECTIONS

Smothered Pork Chops **PASTA SELECTION**

Sliced Baked Ham

Sliced Roast Loin of Pork with Mushroom Sauce

Meat Lasagna

Vegetable Lasagna

Spaghetti with Meat Sauce

SEAFOOD SELECTIONS

Seafood Scampi with White Rice Baked Flounder with Cornbread Crab Stuffing Fillet of Cod with Lemon and Capers Sauce Baked or Fried Fillet of Fish

> **ACCOMPANIMENTS** (Choice of Three)

Parsley Red Potatoes Garlic Mashed Potatoes Scalloped Potatoes

Macaroni and Cheese Garden Rice Pilaf Fluffy White Rice

Vegetable Medley Southern Green Beans Fresh Broccoli Spears

Baby Belgium Carrots Sweet Kernel Corn Seasoned Yellow Rice



Minimum guarantee of 40 (Guarantees of less than 40 people are subject to a \$50.00 service charge)

RADISSON DELI BUFFET

Potato Salad, Pasta Salad, Assorted Sliced Fresh Fruits,

Deli Meats Featuring Smoked Turkey Breast, Honey Cured Ham, Roast Beef and Bacon,
American and Swiss Cheeses, Lettuce, Tomato, Onion, Pickles and Condiments,
Bowl of Potato Chips, Kaiser Rolls, Sandwich and Deli Breads,
Fresh Baked Assorted Cookies

Freshly Brewed Regular and Decaffeinated Coffees and a Selection of Teas
\$17

ITALIAN LUNCH BUFFET

Caesar Salad Served with Caesar Dressing, Parmesan Cheese and Croutons Chilled Pasta Salad, Fresh Fruit Salad

Entrée (Choice of Two)

Meat Lasagna, Vegetarian Lasagna, Chicken Alfredo with Pasta,
Chicken Cacciatore with Pasta or Spaghetti with a Meat Sauce
Served with Fresh Vegetable Medley and Garlic Bread
Chef's Selection of Dessert
Freshly Brewed Regular and Decaffeinated Coffees and a Selection of Teas
\$18

CAROLINA BUFFET

Salad bar Featuring Garden Green Lettuce, Cucumber Wheels, Cherry Tomatoes, and Croutons
With Creamy Ranch, Vinaigrette and Thousand Island Dressing,
Creamy Cole Slaw, Potato Salad

Entrée (Choice of Two) (For choice of (3) Entrées at \$2.00 additional per person)

Southern Fried Chicken
Pulled BBQ Pork or BBQ Ribs
Fried or Baked Filet of Fish with Hushpuppies and Tartar Sauce
Served with
Charleston Red Rice, BBQ Baked Beans, Corn on the Cob,
Southern Style Green Beans or Collard Greens
Assorted Rolls and Cornbread with Butter, Strawberry Shortcake
Freshly Brewed Regular and Decaffeinated Coffees and a Selection of Teas

SOUTH OF THE BORDER

Make Your Own Beef and Chicken Fajitas
Served with all the fixings to include: Salsa, Guacamole, Shredded Lettuce, Jalapenos,
Black Beans, Picante Rice, Corn with Bell Peppers and Onions, Black Olives and Cheddar Cheese
Warm Soft Shell Tortilla's and Hard Taco Shells, Chef's Choice of Dessert
Freshly Brewed Regular and Decaffeinated Coffees and a Selection of Teas

\$18



All Entrees Served with Classic Salad Chef's Selection of Fresh Seasonal Vegetables, Potato, Pasta or Rice Warm Rolls and Butter, Chef's Choice of Dessert Freshly Brewed Regular and Decaffeinated Coffees and a Selection of Teas

Beef Selections		Chicken Selections	
8oz Filet Mignon	\$28	Grilled Chicken Marsala \$2	20
Prime Rib	\$28	Chicken Alfredo \$2	<u>?</u> [
New York Strip	\$27	Chicken Cordon Bleu \$2	22
Rib eye Steak	\$23	Grilled Chicken Teriyaki \$2	20
Sliced London Broil	\$25	Chicken Cacciatore \$2	20
4oz Petite Filet		4oz Grilled Chicken Marsala	
With Chicken Marsala	\$29	with (2) Shrimp Skewer's \$2	<u>?</u> 4
With (2) Shrimp Skewer's	\$31	with 4oz Salmon \$2	28
Seafood Selections		Pork Selections	
Jumbo Shrimp Scampi	\$24.95	Stuffed Pork Chops \$2	22
(2) Charleston Style Crab Cakes		Roasted Pork Loin	
With Chipotle Sauce	\$22.95	with Mushroom Sauce \$2	20
Grilled Salmon Fillet			
With Lemon Caper Sauce	\$22.95		

****UPGRADE WITH AN APPETIZER****

Enhance your Plated Entrée with one of the flowing served prior to your main course:

GULF SHRIMP COCKTAIL

(4) Jumbo Shrimp served with Lemon Wedges and Cocktail Sauce Served in a Martini Glass \$8 pp

SHRIMP & GRITS

Creamy Southern Style Grits topped with Shrimp & Peppers sautéed in a Lobster Sauce Served in a Martini Glass \$9 pp

CHARLESTON CRAB CAKE

(1) Jumbo Crab Cake made with Lump Crab Served with a Roasted Red Pepper Remoulade \$7 pp



Minimum guarantee of 40 (Guarantees of less than 40 people are subject to a \$50.00 service charge)

Salads (Select 3)

Fresh Garden Salad Carrot & Raisin Salad Cucumber & Tomato Salad Marinated Mushroom Salad Fresh Vegetables Creamy Cole Slaw

Potato Salad Pasta Salad Waldorf Salad

Entrees (Select Two or Three)

Burgundy Beef Tips Hawaiian Baked Chicken Shrimp Creole with Rice

Southern Fried Chicken Filet of Fish (Baked or Fried) Baked Ham with Raisin Sauce

Roasted Herb Chicken Sliced London Broil **Barbecued Pork Ribs**

Vegetables (Select 2)

Green Beans Almandine Black-eyed Peas Collard Greens

Broccoli Hollandaise Vegetable Medley Buttered Corn

Garden Green Peas **Glazed Carrots** Lima Bean & Corn Medley

Potatoes, Rice, Etc. (Select 2)

Creamy Mashed Potatoes Roasted New Red Potatoes Macaroni & Cheese Low Country Red Rice

Twice Baked Potatoes Cornbread Dressing & Gravy Scalloped Potatoes Rice Pilaf

Seasoned Yellow Rice Candied Yams Fluffy White Rice **BBQ Baked Beans**

Desserts

Chef's Choice of (2) Desserts Premium Desserts are available for \$2.00 per person Warm Rolls and Butter, Freshly Brewed Regular and Decaffeinated Coffees and a Selection of Teas

TWO ENTREES \$26 ++ Per Person THREE ENTREES \$28 ++ Per Person



Radisson DAZZLING TRAY DISPLAYS

FRESH FRUIT SPECTACULAR

Seasonal Melon, Berries, Grapes, Pineapple & Orange Slices Beautifully Presented On a Mirrored Tray

Small.....\$130 Medium.... \$180 Large.....\$230

With Chocolate Fondue for Dipping...Add \$35

INTERNATIONAL CHEESE DISPLAY

Imported & Domestic Cheeses Presented with Assorted Crackers & Fresh Fruit Garnish Garnish

> Small.....\$160 Medium..... \$180 Large.....\$210

CRUDITE of FRESH VEGETABLES

Assorted Fresh Vegetables with Ranch And Blue Cheese Dips

Small.....\$130 Medium....\$180 Large.....\$230

Bell Peppers, Squash, Zucchini Onion, & Eggplant Marinated in Balsamic Vinaigrette and Grilled to Perfection Small.....\$160

GRLLED VEGGIE DISPLAY

Medium..... \$180 Large.....\$210

SMOKED SALMON MIRROR

Thinly Sliced Smoked Salmon Served with Capers, Cream Cheese, Onion Slivers Crackers & Mini-Bagels

Presented on a Mirrored Display

Small.....\$200 Medium.....\$260 Large.....\$330

ITALIAN ANTIPASTA

Diced Cheeses, Hard Salami, Prosciutto Ham, Large Olives, Pepperoncinis Accompanied by Breadsticks & Crackers

> Small.....\$180 Medium.....\$230 Large.....\$280

SERVING SIZE

Small Tray serves 25 - 50 Guests Medium Tray serves 50 - 100 Guests Large Tray serves 100 - 150 Guests

ACTION CARVING STATIONS

Roasted Boneless Turkey Breast \$210 Тор Sirloin......\$190 Roast Tenderloin of Beef.....\$240 Baked Ham.....\$190

(All of the above serve 75 Guests per order) Served with Silver Dollar Rolls, Mayonnaise, Mustard and Horseradish.) (\$50.00 carving fee applies will apply to all carving stations)



COLD SPECIALTY TRAYS

(100 pieces per tray)

HOT SPECIALTY TRAYS

(100 pieces per tray)

Assorted Finger Sandwiches	\$160	Brie En Croute	\$180
Tuna Salad, Ham Salad, Egg Salad, Chicken S And Smoked Salmon (Choose 3)	Salad	Bread Sticks with Marinara Sauce	\$140
Deviled Eggs	\$160	Wings (Fried, Buffalo, Honey Mustard, BBq or Ter	\$150 riyaki)
Deviled Tuna Eggs	\$200	, , , , , , , , , , , , , , , , , , , ,	• ,
Assorted Canapés	\$200	Chicken Tenders	\$170
Roma Tomato Brucshetta	\$160	BBQ or Swedish Meatballs	\$150
Topped with Shrimp Salad	\$210	Assorted Mini Quiche	\$140
Smoked Salmon on Toast Points	\$230	Egg Rolls or Spring Rolls	\$140
		Southwestern Chicken & Black Bean Roll	\$170
Smoked Salmon Wontons	\$230	Chicken Quesadillas	\$150
Melon wrapped in Prosciutto	\$180	Chicken Satays	\$150
Oysters on the Half Shell	\$120	,	
Cucumber Rondelles with Crabmeat	\$210	Beef Satays	\$170
Jumbo Shrimp on Ice	\$280	Jalapeno Poppers	\$150
Crab Claws	\$300	Sausage Stuffed Mushroom	\$150
	•	Crab Stuffed Mushrooms	\$190
Assorted Mini Cheesecake Tartlets	\$120	Mini Crab Cakes	\$200
Assorted Mini Desserts \$100	Scallops wrapped in Bacon	\$260	

SWEET TREATS

Choice of:

Chocolate Cake, Lemon Cake, Red Velvet Cake, Carrot Cake, Double Chocolate Cake, Coconut Cake, German Chocolate Cake, Cheesecake, Apple Pie, Pecan Pie, Boston cream pie, Key Lime Pie or Sweet Potatoes Pie

Whole Cake \$50++ each

Whole Pie \$33++ each



THEMED RECEPTIONS

HEY OLE'

(2 Hours)

Tri-color Chips and Salsa with Chili Con Queso Dip
Southwestern Egg rolls
Blackened Chicken Satays
Jalapeno Poppers
Smoked Chicken Quesadillas
Beef Chimichanges
Sapodillas Topped with Honey and Cinnamon
\$17++

POTATO STATION

(2 Hours)

Creamy Mashed Potatoes
Accompanied by Bacon Bits. Sour Cream
Chives, Olives, Assorted Cheeses
And Butter served in a Martini Glass
\$9++

WINE VAULT

(2 Hours)

Imported Cheese Display
with Assorted Crackers
Cold Seafood Display
Includes Crab Claws, Peel and Eat Shrimp,
Smoked Mussels & Clams, Assortment of Tapas to Include:
Pear & Brie in Phyllo, Baked Lamb Chops,
Crab Stuffed Mushroom
Oysters Rockefeller
Assorted Mini Cheesecake Tartlets
Chocolate Dipped Strawberries
Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea

Upgrade and add two glasses of wine per person:

Chardonnay, Sauvignon Blanc, White Zinfandel, Merlot or Pinot Noir \$39++

THE UPTOWN

(2 Hours)

Spinach and Artichoke Dip with Crusty Bread
Imported and Domestic Cheese Montage
Crab Stuffed Mushrooms
Baked Brie in Phyllo
Beef Satays with Peanut Dipping Sauce
Chocolate Fondue, Seasonal Fresh Fruit, Pound Cake
and Marshmallows
\$21++

WHOLE PIG ROAST

Whole Roasted Pig
(2 Hours)
Coleslaw and Potato Salad
(Choice of Two)
Seafood Newburg
Charleston Frogmore Stew
Hawaiian Baked Chicken
Roasted Herb Chicken
served with Island Rice with Mango Sauce on the side
White Rice, Vegetable Medley and Green Beans
Hawaiian Bread and Assorted Rolls
Pineapple Upside Down Cake
Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea

Upgrade to add a Keg of Beer:

\$34++

Pony Keg \$100++ Full Keg \$180++

Menus are subject to change without notice

All prices are subject to 20% service charge and an 8.5% tax.

Radisson Hotel Charleston Airport ● 5991 Rivers Avenue ● Charleston, South Carolina 29406 ● (843) 744-2501



Cash Bar

Premium Liquor	\$7.50
House Liquor	\$5.75
Imported Beer	\$4.25
Domestic Beer	\$3.25
House Wine	\$5.00
Assorted Soft Drinks	\$1.50
Bottled Water	\$2.25
\$50.00 Bar Set-Up Fe	ee applies
\$50.00 per hour per bo	irtender fee
* prices include taxes and s	ervice charge**

Beverage Packages

Premium Package

Select Brand Cocktails Imported or Domestic Bottled Beer Four Bottled Beers of Your Choice (domestic or imported) Select Wines Assorted Sodas

\$12 per Person for First Hour \$8 Each Additional Hour

\$50.00 Bar Set-Up Fee applies **Bartender Fee waived with hosted bar** **Must pay for all adults in the room**

House Package

House Brand Cocktails Three Domestic Bottled Beers of Your Choice House Wines Assorted Sodas

\$10 per Person for First Hour \$6.00 Each Additional Hour

\$50.00 Bar Set-Up Fee applies **Bartender Fee waived with hosted bar** **Must pay for all adults in the room**

Hosted Bar

Premium Liquor

House Liquor	\$5.00
Imported Beer	\$4.00
Domestic Beer	\$2.75
House Wine	\$4.25
Assorted Soft Drinks	\$1.00
Bottled Water	\$1.75
\$50.00 Bar Set-Up I	Fee applies
Bartender Fee waived w	ith hosted bar
\$400.00 minimum required, plus	taxes & service charge

\$7.00

Drink Tickets

\$6.50++		
\$5.00++		
\$3.75++		
\$1.00++		
\$2.00++		
\$50.00 Bar Set-Up Fee applies		
\$50.00 per hour per bartender fee		

À la Carte

Champagne Toast \$3 per person

Punch Fountain \$175 **Includes 5 Gallons of Punch**

> **Unlimited Soft Drinks** \$3 per person

> > Pony Keg \$100.00 each

> > Full Keg \$175.00 each