



Plated Breakfast Selections

All plated breakfast selections are served with Grand Pastries, Sweet Butter and Preserves, Fresh-Squeezed Orange Juice, Fresh-Brewed Coffee, Decaffeinated Coffee, and Mighty Leaf Organic Hot Tea Selections

The Midwest

Fluffy Scrambled Eggs, Country Link Sausage, Rosemary Breakfast Potatoes
\$18

French Toast

Thick-Cut Cinnamon Brioche, Seasonal Berries, Maple Syrup,
Apple Wood Smoked Bacon
\$17

Breakfast Frittata

Select Three Ingredients and Type of Cheese
Turkey, Ham, Apple Wood Bacon, Sausage
Sharp Cheddar, Chèvre, Swiss, Provolone, Pepper Jack
Broccoli, Asparagus, Bell Pepper, Roasted Tomatoes, Spinach, Wild Mushroom
Served with Rosemary Breakfast Potatoes
\$21

Grand Gourmet

Cream Cheese Scrambled Eggs, Sautéed Baby Spinach,
Rosemary Breakfast Potatoes
Honey Baked Ham or Smoked Turkey, Seared Tomato, Savory Herbs
\$22

Chilaquiles

Corn Tortillas Chipotle Scrambled Eggs, Pulled Chicken,
Pepper Jack Cheese, Lime Sour Cream
\$19

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Breakfast Buffets

(minimum 15 guests)

Continental

House Made Muffins, Pastries, Butter and Preserves
Sliced Seasonal Fruit, Individual Yogurts, and Granola
Fresh-Squeezed Orange Juice
Fresh-Brewed Coffee, Decaffeinated Coffee,
and Mighty Leaf Organic Hot Tea Selections
\$18

Executive

House Made Muffins, Pastries, Sweet Butter and Preserves
Sliced Seasonal Fruit, Individual Yogurts, and Granola
Fluffy Scrambled Eggs
Apple Wood Smoked Bacon
Maple Link Sausage
Breakfast Potatoes
Fresh-Squeezed Orange Juice
Fresh-Brewed Coffee, Decaffeinated Coffee,
and Mighty Leaf Organic Hot Tea Selections
\$25

Grand Gourmet Breakfast Buffet

House Made Muffins, Pastries, Sweet Butter and Preserves
Sliced Seasonal Fruit, Individual Yogurts, and Granola
Smoked Rainbow Trout, Capers, Onions, Assorted Bagels, and Cream Cheese
Fluffy Scrambled Eggs, Baby Spinach and Sharp Cheddar Cheese
Apple Wood Smoked Bacon
Maple Link Sausage
Mini Potato Pancakes, Lemon Dill Sour Cream
Classic Eggs Benedict
Fresh-Squeezed Orange Juice
Fresh-Brewed Coffee, Decaffeinated Coffee,
and Mighty Leaf Organic Hot Tea Selections
\$32

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Breakfast Enhancements

On The Go

Breakfast Burrito, Salsa Scrambled Eggs, Cheddar Cheese, Potato, Sausage
House Made Muffin in a box to go, Coffee
\$21 per person

Chef-Attended Omelet Station

Smoked Turkey, Ham, Apple Wood Bacon
Cheddar Cheese, Swiss Cheese
Baby Spinach
Tomato, Onion, Red Pepper
Mixed Mushroom
Egg Whites, Available Upon Request
\$17 per person
(\$100 Chef Fee)

Belgian Waffle Station

Fresh Strawberries
Whipped Cream
Walnuts, Bananas
Warm Local Maple Syrup
Sweet Butter
\$14 per person
(\$100 Chef Fee)

Salmon Gravlax

Hardboiled Eggs, Capers,
Red Onions, Sliced Tomatoes,
Sliced Cornichons Pickles
\$18 per person

Sunrise Cocktails

Bloody Mary
Mimosa
Screwdriver
\$8.50 each
(\$100 Bartender Fee)

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A La Carte

Snacks

Housemade Chocolate Chip Cookies
\$30 per dozen

Brownies and Dessert Bars, \$33 per dozen

Stone Ground Tortilla Chips with Housemade Pico de Gallo and Guacamole, \$25 per bowl (serves 10)

High Performance Protein Bar, Granola Bar, \$5 each

Kettle Potato Chips with Garden Chive Dip
\$21 per pound

Bowl of Hummus and Pita Triangles
\$25 per bowl (serves 10)

Regular or Flavored Popcorn
\$22 per bowl (serves 10)

Deluxe Mixed Nuts \$25 per pound (serves 10)

Whole Fresh Fruit, \$3 each

Novelty Ice Cream Bars, \$5 each

Housemade Muffins, Pastries \$32 per dozen

Bagels and Cream Cheese, \$36 per dozen

Yogurt & Fruit Parfait, \$5 each

Assorted Cereal with 2% or Skim Milk, \$3 each

Sliced Fresh Seasonal Fruit, \$6 per person

Vegetable Crudités with Buttermilk Ranch Dip
\$4 per person

Beverages

Freshly Brewed Coffee, Decaffeinated Coffee and
Mighty Leaf Organic Hot Tea
\$53 per gallon (serves approximately 12 cups)

Iced Tea, Lemonade or Fruit Punch
\$49 per gallon

Pitcher of Orange Juice, Grapefruit Juice, Chilled Apple Juice,
Tomato Juice, Pineapple Juice or Cranberry Juice
\$25 (serves approximately 5 glasses)

Assorted Soft Drinks, \$3.50 each

Bottled Waters, \$4 each

Bottled Fruit Juices, \$4.50 each

Energy Drinks, \$5.50 each

Hot Apple Cider or Hot Chocolate, \$39 per gallon

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Intermission

Sweet & Salty Snacks

Assorted Popcorn
Deluxe Mixed Nuts
Kettle Chips
Assorted Candy Bars
\$13

The Sweet Tooth

Freshly Baked Cookies
Chocolate Chip, Sugar Cookies, Oatmeal Raisin and Peanut Butter
Assorted Cheesecake Minis
Sliced Fresh Fruit and Berries in Season
\$12

The Mediterranean

Pita Crisps
Fresh Vegetables
Hummus, Artichoke Dip & Goat Cheese
Sun Dried Tomato Spread
\$13

The Scoop

Assorted Ice Cream Bars & Sandwiches
Yogurt, Fruit & Juice Bars
\$16

Build your own Sundae Bar

Vanilla Ice Cream, Chocolate Ice Cream, Lemon Sorbet
Chocolate Sauce
Fresh Strawberries
M&Ms
Carmel
Nuts
Whipped Cream
\$18

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Light Lunch

Light lunches include Seasonal Soup, Artisan Breads, Fresh Brewed Coffee, Decaffeinated Coffee, and Mighty Leaf Organic Tea Selections

Caesar Salad

Romaine Hearts, Shaved Parmesan, Garlic Herb Croutons, Caesar Dressing
Traditional \$18 Chicken Breast \$24 Shrimp \$26

Greek Salad

Romaine Hearts, Cucumber, Kalamata Olive, Tomato, Feta Cheese,
Red Onion, Lemon Oregano Vinaigrette
Traditional \$18 Chicken Breast \$24 Shrimp \$26

Thai Chicken Salad

Grilled Chicken Breast Marinated in Aromatics, Mixed Greens,
Napa Cabbage, Rice Noodles,
Bean Sprouts, Mint, Cilantro, Soy Ginger Vinaigrette
\$24

Grilled Salmon Salad

Grilled Scottish Salmon, Baby Spinach,
Israeli Cous Cous, Red Pepper Vinaigrette
\$26

Box Lunches

Box lunches include Kettle Chips, Mixed Green Salad,
Housemade Chocolate Chip Cookie, Coke or Diet Coke

Tuna Salad, Tomato Lettuce, Lemon Mayonnaise, Multigrain Bread
Roast Beef, Stone Ground Horseradish Mustard, Focaccia
Grilled Vegetable Wrap, Baby Greens, Feta Cheese Mousse, Basil Tortilla
Smoked Turkey Club, Sundried Tomato Pesto, Sourdough
\$30

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THE GRAND HOTEL
MINNEAPOLIS
A KIMPTON® HOTEL

Lunch Buffets

(minimum of 15 guests)

Lunch Buffets include Fresh Brewed Coffee, Decaffeinated Coffee, and Mighty Leaf Organic Hot Tea Selections

Executive Deli Buffet

The Executive Deli Buffet includes
Spring Greens with Lemon Oregano Vinaigrette,
Yukon Gold Potato Salad,
Whole Wheat, White and Ciabatta Bread,
Fresh Lettuce, Tomato, Red Onion and Dill Pickles,
Sliced International and Domestic Cheeses,
Stone Ground Mustard and Mayonnaise,
Homemade Jumbo Chocolate Chip Cookies,
and Sliced Seasonal Fruit

Please choose three of the following:

Roasted Chicken Salad, Grapes and Almonds
Smoked Turkey Breast
Honey Baked Glazed Ham
Tuna Salad, Lemon, Basil
Herb Crusted Roast Beef
Assorted Grilled Vegetables
\$32

The Grand Buffet

Chef's Seasonal Soup
Mixed Greens, Dried Cherries, Walnuts, Citrus Shallot Vinaigrette
Sliced Fresh Fruit Plate
Grilled Chicken Breast, Braised Celery, Creamy Mushroom Sauce
Roasted Atlantic Salmon, Caramelized Corn, Tomato and Basil
Seasonal Vegetable
Whole Grain Rice Pilaf Blend
Artisan Breads, Sweet Cream Butter
Granny Smith Apple Torte
Chocolate Mousse Cake
\$42

Tuscan Buffet

Tomato Basil Bisque
Classic Caesar Salad
Mediterranean Penne Pasta
Herb Crusted Roast Beef
Grand Chicken Parmesan
Garlic Mashed Potatoes
Seasonal Vegetable
Hearth European Breads with Sweet Cream Butter
Platter of Sliced Seasonal Fruit
Tiramisu and Cheesecake with Berry Coulis
\$36

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The MAC Buffet

Chef's Seasonal Soup

Baby Greens, Roma Tomato, Fresh Mozzarella, Basil, Balsamic Vinaigrette

Roasted Beef Tenderloin, Cracked-Pepper, Demi-Glace

Grilled Ahi Tuna, Pico De Gallo

Cheese Tortellini, Spinach, Oven Dried Tomatoes, Caramelized Onions, Parmesan Cream Sauce

Roasted Seasonal Vegetables

Artisan Breads, Sweet Cream Butter

Chocolate Ganache Torte

Cheesecake, Macerated Strawberries

Sliced Seasonal Fruit

\$48

Classic Picnic

Cole Slaw, Creamy Horseradish Dressing

Baby Red Potato Salad, Fresh Dill, Stone Ground Mustard

Three Bean Salad, Romaine, Pickled Red Onions, Roasted Pepper Vinaigrette

Wild Rice, Smoked Turkey, Celery, Grapes, Toasted Almonds

Burgers, Tomato, Lettuce, Pickles, American Cheese, Ketchup, Mustard

Kosher Hot Dogs, Grilled Peppers & Onions

Sweet & Spicy BBQ Pulled Pork, Soft Bakery Rolls

Seasonal Fruit,

Housemade Brownies,

Mini Cookies

\$46

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Plated Lunch Entrées

Lunch Entrées Include Mixed Green Salad, Herb Vinaigrette,
Artisan Breads, Sweet Cream Butter,
Fresh Brewed Coffee, Decaffeinated Coffee, Mighty Leaf Organic Tea Selections

Mediterranean Tortellini

Kalamata Olives, Artichokes, Roasted Garlic, Baby Spinach, Sun-Dried Tomatoes
\$21

Thai Chicken

Grilled Chicken Breast, Stir Fried Vegetables, Lemon Grass Jasmine Rice,
Coconut Curry Sauce
\$27

Roasted Chicken

Roasted Chicken Breast, Glazed Carrots, Yukon Gold Mashed Potatoes,
Maple Velouté
\$24

Grilled Ahi Tuna

Soba Noodles, Baby Bok Choy, Shitake Mushroom, Toasted Peanuts,
Soy Ginger Dressing
\$32

Tuscan Shrimp

Penne Pasta, Sautéed Shrimp, Olives, Basil, Oven-dried Tomatoes, Spinach,
Touch of Cream
\$29

Filet Mignon

Au poire Crusted Filet, Caramelized Cauliflower, Yukon Gold Mashed Potatoes,
Armagnac Sauce
\$35

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Tray Pass Appetizers

(Priced per 25 pieces)

Cold

Beef Tenderloin, Crostini, Caramelized Onions,
Horseradish Crème
\$85

Tomato Tart, Mozzarella, Olive Tapenade
\$75

Grilled Asparagus, Prosciutto,
Stone Ground Mustard
\$75

Faux Caviar, Cucumber, Crème Fraiche
\$70

Mini Shrimp Cocktail, In a Shot Glass
\$95

Caramelized Onion, Gorgonzola Cheese, Crostini
\$75

Szechwan Green Beans, Garlic Chili Paste, Toasted
Sesame Seeds
\$65

Caprese Skewers
\$75

Smoked Salmon Blini, Dill Aioli
\$85

Spicy Tuna Cone
\$100

Hot

Crab Cakes, Preserved Lemon Aioli
\$85

Sweet Pea Samosa, Mango Chutney
\$75

Grilled Shrimp Skewers, Apricot Mustard Sauce
\$85

Spanakopita, Roasted Tomato Sauce
\$75

Adobo Chicken Quesadilla,
Cilantro Lime Sour Cream
\$75

Curry Chicken Satay, Toasted Peanut Sauce
\$85

Mini Pork Pot Sticker, Black Vinegar Dipping Sauce
\$85

Miniature Weiner Schnitzel
\$85

Miso Glazed Salmon, Served in a Wonton Spoon
\$95

Croque Madame
\$80

Margherita & Grilled Vegetable Pizza
\$75

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Displays

(Priced per 25 servings)

Hand-tossed Pizzas

Margartia Pizza, Fresh Mozzarella, Basil
Pepperoni, Sausage, Mushroom

\$150

Antipasto

Assorted Cured Meats, Olives, Pickles,
Marinated Grilled Vegetables, Grilled Breads

\$210

Trio

Curried White Bean Puree, Red Pepper Hummus, Baba Ganoush,
Toasted Crostini, Pita Chips

\$180

Coliseum

Spinach Artichoke Gratin, Tabbouleh, Israeli Cous Cous,
Marinated Olives, Feta Cheese, Toasted Pita Chips

\$190

Sliced Seasonal Fruit

\$140

Artisan Cheeses

Dried Fruit, Grapes, Crostini, Flat Bread

\$195

Beef Tenderloin

Black Pepper Rosemary Crusted Beef, Pickled Red Onions,
Stone Ground Mustard, Artisan Rolls

\$295

Grilled Lamb Chops

Cilantro Mint Sauce

\$275

Assorted Tea Sandwiches

Cucumber Watercress,
Smoked Salmon with Dill Mascarpone,
Egg Salad with Pimento,
Smoked Chicken Salad

\$160

Iced Seafood Display

Shrimp, Snow Crab Claws, Lobster, Cocktail Sauce, Mignonette, Lemon Wedges

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Carving Stations

Served with a Artisan Rolls
Chef Attendant Fee, \$100

Wild Acres Roast Turkey Breast

Dijon Mustard, Cranberry Mayonnaise
\$250 (serves approximately 30)

Honey Baked Ham

Stone Ground Mustard
\$300 (serves approximately 50)

Creek Stone Prime Rib

With Creamy Horseradish Sauce
\$490 (serves approximately 50)

Apple Wood Smoked Bacon Wrapped Fisher Farms Pork Loin

With Whole Grain Mustard
\$420 (serves approximately 50)

Herb Crusted Tenderloin

Horseradish Sour Cream, Béarnaise Sauce
\$400 (serves approximately 30)

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Grand Stations

(50 person minimum)

Yukon Gold Mashed Potato Bar

Roasted Mushroom, Shrimp Scampi, Apple Wood Smoked Bacon,
Cheddar Cheese, Sour Cream
\$28

Asian

Massaman Curry Chicken, Ginger Chili Orange Shrimp
Stir Fried Vegetables, Baby Bok Choy, Sugar Snap Peas, Water Chestnuts, Bell Peppers
Mixed Greens with Frisee, Napa Cabbage, Crispy Rice Noodles, Soy Ginger Vinaigrette
Lemon Grass Scented Jasmine Rice
\$42

Mediterranean

Grilled Chicken, Roasted Mushroom Cream Sauce, Penne Pasta
Kalamata Olives, Artichokes, Baby Spinach, Oven Dried Tomatoes, Farfalle Pasta
Greek or Caesar Salad
\$36

Fajitas

Marinated Beef and Chicken with Grilled Peppers and Onions
Warm Flour Tortillas, Chopped Tomatoes, Fresh Onion, Lettuce, and Shredded Cheese
Red Rice and Pinto Beans
Nacho Chips served with Spicy Salsa, Sour Cream and Guacamole
\$32

Southwest

Romaine, Roasted Corn, Sunflower Sprouts, Cherry Tomatoes, Smoked Paprika Vinaigrette
Citrus Mojo Grilled Chicken, Roasted Sweet Onions, Charred Tomato Blender Salsa
Pork Carnitas, Warm Tortillas, Pickled Radishes, Picked Cilantro
Blackened Catfish, Braised Mustard Greens, Roasted Pineapple Relish
Crispy Yucca, Mint Cilantro Dipping Sauce
Sweet Potato Succotash
Cinnamon Sugar Dust Beignets, Chili Lime Dusted Seasonal Fruit Skewers
\$49

Caribbean Islands

Butter Lettuce, Cucumber, Tomatoes, Green Papaya, Chili Lime Vinaigrette
Jerk Chicken, Grilled Pineapple, Pullman Bread, Sweet Ketchup
Cumin Coriander Crusted Tilapia, Spiced Yams, Mango Relish
Curried Pork, Fried Okra, Stewed Sweet Peppers
Red Beans & Rice
Roasted Plantains, Johnnie Cakes
Chocolate Dipped Macaroons, Pineapple Bread Pudding Rum Butter Glaze
\$52

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Dinner Entrées

Entrées Include Mixed Green Salad, Herb Vinaigrette,
Artisan Breads, Sweet Cream Butter,
Fresh Brewed Coffee, Decaffeinated Coffee, Mighty Leaf Organic Tea Selections

Mediterranean Pasta

Penne Pasta, Spinach, Roasted Tomato, Artichokes, Kalamata Olives, Feta Cheese
\$32

Masala Eggplant

Green Lentils, Curried Cauliflower, Tomato Chutney
\$32

Chicken Marsala

Pan-Seared Chicken Breast, Caramelized Root Vegetables, Herb Risotto, Marsala Mushroom Sauce
\$40

Stuffed Chicken Breast

Stickney Hill Goat Cheese, Spinach, Sundried Tomato, Baby Carrots, Wild Rice Pilaf
Red Wine Reduction
\$42

Atlantic Salmon

Grilled Salmon, Pepper Polenta, Caramelized Brussels Sprouts, Lemon Caper Beurre Blanc
\$46

Alaskan Halibut

Butter Poached Halibut, Asparagus, Cannellini Bean, Tomato Vinaigrette
\$48

Filet Mignon

Au Poire Crusted Filet, Caramelized Cauliflower, Yukon Gold Mashed Potatoes, Armagnac Sauce
\$52

Duet

Grilled Petit Filet, Seasonal Vegetable, Parmesan Risotto, Pan Seared Chicken, Marsala Mushroom
\$58

Dried Fruit Pork Roulade

Herbed Spaetzle, Braised Swiss Chard, Dijon Mustard Cream Sauce
\$42

Surf & Turf

Poached Lobster, Charred Tomato Saffron Sauce
Petit Filet Mignon, Roasted Mixed Mushrooms
Yukon Gold Mashed Potatoes, Seasonal Vegetable
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Dinner Enhancements

Soups

\$6 per person

Roasted Tomato Bisque, Basil Oil
Butternut Squash, Walnuts, Dried Fruit
Sweet Pea, Tarragon Crème Fraîche

Gazpacho, Diced Avocado
Minnesota Wild Rice
Curried Cauliflower, Smoked Paprika Oil

Flights of Soup Available for \$12 per person

Specialty Seasonal Salads

\$9 per person

Spring

Baby Arugula, Poached Pear, Candied Pecans, Goat Cheese, Port Reduction

Summer

Heirloom Tomato Salad, Sliced Spring Onions, Avocado, Basil, Balsamic, Extra Virgin Olive Oil

Fall

Baby Spinach, Roasted Butternut Squash, Spiced Walnuts, Gorgonzola Cheese, Cider Vinaigrette

Winter

Grilled Radicchio, Wilted Escarole, Rum Soaked Dried Fruit, Crispy Shallots, Meyer Lemon Vinaigrette

Grand

Mixed Greens, Roasted Beets, Goat Cheese, Tomatoes, Candied Walnuts, Citrus Vinaigrette
\$8

Spinach

Baby Spinach, Pickled Red Onions, Pecans, Gorgonzola Cheese, Dried Cherry Vinaigrette
\$7

Classic Caesar

Romaine Hearts, Garlic Chili Croutons, Sundried Tomatoes, Shaved Parmesan Cheese
\$7

Intermezzo

Lemon Sorbet, Mint, Seasonal Berries
\$5

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Grand Desserts

The Grand Trio

Chocolate Mocha Mousse Cup, Vanilla Bean Cheesecake, Mixed Berries
\$12

Apple Torte

Five Spice Carmel Sauce, Vanilla Ice Cream
\$10

Chocolate Mousse Roulade

Mixed Berry Coulis, Vanilla Bean Whipped Cream
\$10

New York Cheesecake

Macerated Strawberries, Chantilly Cream
\$8

Coconut Sticky Rice

Fresh Mango
\$8

Ginger Crème Brûlée

Almond Cookies
\$10

Warm Chocolate Lava Cake

Coffee Crème Anglaise
\$12

Fresh Fruit Tart

Citrus Pastry Cream (seasonal)
\$10

Lemon Sorbet

With Seasonal Berries
\$7

Buttermilk Panna Cotta

Raspberry Coulis
\$9

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Dessert Buffets

Build your own Sundae Bar

Vanilla Ice Cream, Chocolate Sauce, Strawberries,
Bananas, Chopped Nuts, Whipped Cream
Mini Chocolate Chip Cookies
\$16 per person

Grand Dessert

Platter Sliced Seasonal Fruit
Assorted Deluxe Tortes and Tarts
Walnut Fudge Chocolate Brownies
Miniature Petit Fours
\$18 per person

Assorted Tray Passed Mini Desserts

Warm Chocolate Cake
Fruit Tart
Cheese Cake
Macaroons
Chocolate Mouse Cup
Angel Food Cake, Lemon Curd
\$18 per person

Deluxe Coffee Station

Flavored Syrups
Cordials
Orange Zest, Chocolate Shavings, Whipped Cream
\$20 per person

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Beverage Packages

Premium Brands

1st Hour \$17.00 per person
Each Additional Hour \$11.00 per person

Kettle One Vodka, Johnnie Walker Black Scotch, Bombay Sapphire Gin, Makers Mark Bourbon, Captain Morgan Rum, Bacardi Silver, Crown Royal Whiskey, Cazadores Tequila, Christian Brothers Brandy

Grand Selected

Chardonnay, Pinot Grigio, Cabernet, Pinot Noir
Sauvignon Blanc & Merlot

Imported and Domestic Beer

Amstel, Heineken, Guinness, Miller Lite and Miller Genuine Draft
& Buckler (Non-Alcohol)

Assorted Soft Drinks

Mineral Waters

Deluxe Brands

1st Hour \$16.00 per person
Each Additional Hour \$10.00 per person

Sky Vodka, Beefeater Gin, Dewar's Scotch, Jim Beam Bourbon, Bacardi Silver, Captain Morgan Rum, Canadian Club Whiskey, Jose Cuervo Gold Tequila, Korbel Brandy

Grand Selected

Chardonnay and Cabernet Sauvignon
Sauvignon Blanc & Merlot

Imported and Domestic Beer

Amstel, Heineken, Guinness, Miller Lite and Miller Genuine Draft
& Buckler (Non-Alcohol)

Assorted Soft Drinks

Mineral Waters & Juices

Beer, Wine and Soft Drinks

1st Hour \$12.00 per person
Each Additional Hour \$7.00 per person

Imported and Domestic Beer

Amstel, Heineken, Guinness, Miller Lite and Miller Genuine Draft
& Buckler (Non-Alcohol)

Grand Selected

Chardonnay and Cabernet Sauvignon
Sauvignon Blanc & Merlot

Assorted Soft Drinks

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Beverages

\$95.00 Per Bartender

Premium Brands

Kettle One Vodka, Johnnie Walker Black Scotch, Bombay Sapphire Gin, Makers Mark Bourbon, Captain Morgan Rum, Bacardi Silver, Crown Royal Whiskey, Cazadores Tequila, Christian Brothers Brandy

Host Bar \$7.00 each
Cash Bar \$7.50 each

Deluxe Brands

Skyy Vodka, Beefeater Gin, Dewar's Scotch, Jim Beam Bourbon, Bacardi Silver, Captain Morgan Rum, Canadian Club Whiskey, Jose Cuervo Gold Tequila, Korbel Brandy

Host Bar \$6.50 each
Cash Bar \$7.00 each

Wines

Grand Selected Chardonnay, Cabernet Sauvignon Sauvignon Blanc & Merlot
Included on all Banquet Bars

Host Bar \$7.00 each
Cash Bar \$7.50 each

Assorted Soft Drinks

Host Bar \$3.50 each
Cash Bar \$4.00 each

Mineral Waters & Juices

Host Bar \$4.00 each
Cash Bar \$4.50 each

Imported & Domestic Beer

Imported Beer

Heineken, Amstel & Guinness

Host Bar \$5.25 each
Cash Bar \$5.75 each

Domestic

Miller Lite, MGD & Buckler (Non-Alcohol)

Host Bar \$4.75 each
Cash Bar \$5.25 each

Cordials

Amaretto, Bailey's, Drambuie, Frangelico, Kahlua

Host Bar \$7.00 each
Cash Bar \$7.50 each

Cognacs

Courvoisier VS
Martell VS
Remy Martin VSOP

Host Bar \$8.50 each
Cash Bar \$9.00 each

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Wine

| <u>REDS</u> | <u>Bottle Price</u> |
|-------------------------------------|---------------------|
| LA TERRE CABERNET | 30.00 |
| LA TERRE MERLOT | 30.00 |
| WENTE MERLOT | 32.00 |
| TAMAS RED BLEND | 32.00 |
| STEELE 'Writers Block' MALBEC | 38.00 |
| LEESE FITCH PINOT NOIR | 38.00 |
| TANGLEY OAKS MERLOT | 42.00 |
| UNO MALBEC | 38.00 |
| NATURA CARMENERE | 30.00 |
| BETTS & SCHOLL CABERNET | 50.00 |
| SPANISH DEMON TEMPRANILLO | 35.00 |
| COPOLLA DIAMOND MERLOT | 38.00 |
| FEUDI AGLIANICO | 46.00 |
| HOOK & LADDER MERITAGE | 45.00 |
| | |
| <u>WHITES</u> | |
| BARNARD GRIFFIN RIESLING | 30.00 |
| LA TERRE CHARDONNAY | 30.00 |
| MUD HOUSE SAUVIGNON BLANC | 36.00 |
| CAVIT PINOT GRIGIO | 38.00 |
| MERRYVALLE STARMONT CHARDONNAY | 40.00 |
| WENTE CHARDONNAY | 32.00 |
| PIATTELLI TORRENTES | 38.00 |
| SOKOLBLOSSER 'Evolution' | 38.00 |
| SOPHIA RIESLING | 36.00 |
| CHALK HILL SAUVIGNON BLANC | 48.00 |
| RAPTOR RIDGE PINOT GRIS | 38.00 |
| TANGLEY OAKS CHARDONNAY | 42.00 |
| | |
| <u>SPARKLING</u> | |
| SOPHIA 'Blanc de Noir' Sparkling | 45.00 |
| ROEDERER ESTATE | 65.00 |
| GRAND Sparkling | 30.00 |
| MOET CHANDON 'White Star' Champagne | 90.00 |
| GRUET ROSE Sparkling | 40.00 |
| DOMAINE STE. MICHELLE Sparkling | 39.00 |

Due to market fluctuations, menu prices cannot be guaranteed before 6 months prior to your event. Food is subject to a 21% service charge and current sales tax of 10.775%. Liquor is subject to a 21% service charge and a 13.275% sales tax. All charges and taxes are subject to change. Please note that service charge is taxable.