



**Holiday Inn**

*Elk Grove Village, IL*

## **Catering & Banquet General Information**

### **Special Catering & Event Services**

Our professional catering and event sales managers will be happy to assist you with meeting planning, creating custom designed specialty menus, special theme parties and memorable events. We are also very skilled at helping to arrange for decorations, floral arrangements, entertainment, photographers or any other special request or requirements that you may have. We are here to offer our personalized service while handling all of the details in order to make your meeting, function or event very special.

### **Room Assignments**

Room assignments are made according to the guaranteed minimum number of attendees that are anticipated at the time of booking. In the event that actual attendance varies from the initial attendance expectation, we reserve the right to modify room assignments in order to best accommodate all groups.

### **Food & Beverage Services**

Holiday Inn Elk Grove Village is responsible for the quality and freshness of all food and beverages served to our guests. Due to health department regulations, our professional catering and food service staff must prepare all food & beverages served at any event held on hotel property. For our guest's safety, food and beverages may not be taken off the premises after they have been prepared and served.

### **Alcoholic Beverages**

All guests consuming alcoholic beverages on Holiday Inn Elk Grove Village property must be of legal age to consume alcoholic beverages, as required by state law, and must be able to provide an acceptable form of state issued picture identification in order to verify age upon request. Holiday Inn Elk Grove Village, reserves the right to terminate alcohol beverage service, at its sole discretion at any function if minors are observed consuming alcoholic beverages. Alcoholic beverages may not be removed from, or consumed anywhere outside of the designated function room. Please note that sales and services of alcoholic beverages are regulated by the state, state law prohibits guests from bringing any alcoholic beverages into the hotel.

### **Menu Selection & Guarantees**

Menu selections must be confirmed at least two weeks in advance of your scheduled function or event date. A final guarantee must be confirmed within 72 business hours of your scheduled function or event. No allowance will be made if attendance is less than the number guaranteed. In the event that the guarantee is not communicated within 72 business hours, you will be charged for the number of guests anticipated at the time of booking. In the event that additional guests are in attendance, we will make every effort to accommodate such guests but cannot guarantee such accommodations. All prices are subject to change without notice. An 11% sales tax and 19% service charge will be added to all food & beverage selections.

### **Audio Visual Services**

You may arrange for any audiovisual services that may be required for your function or event through the sales & catering office on a daily rental basis. Rates will be quoted upon request and are subject to applicable tax and service charge. We ask that you make arrangements for your audiovisual requirements well in advance of your function date in order to ensure availability on your function date.

### **Security**

Holiday Inn Elk Grove Village does not assume responsibility for damage or loss of any equipment, materials, merchandise or articles that are left on premises prior to, during or following an event. Arrangements for security for any equipment, materials, merchandise or articles can be made through the Catering & Event team.

### **Decorations**

Our catering and event sales managers will be happy to help accommodate any special decorations for your event. Holiday Inn Elk Grove Village will not permit the affixing of any decorations, props or other materials to walls, floors, or ceilings; by any means, without prior written approval to accommodate any and all such decorations.

*Service charge and applicable taxes will be added to all food & beverage orders, prices subject to change without notice.*

## **Eye Opener Buffets**

Start your event off right with our Breakfast Buffets; these buffets include:  
Rainforest Alliance Coffee Service, Selection of Bigalow Herbal Teas and Freshly Squeezed Tropicana Orange Juice

### **All American Breakfast**

Bakery Fresh Danish, Muffins and Assorted Gourmet Loaves  
Whipped Butter & Fruit Preserves  
Fresh Seasonal Sliced Fruit  
Farm Fresh Scrambled Eggs with Cheddar Cheese and Fresh Chives  
Texas Style French Toast with Warm Maple Syrup  
Crisp Applewood Smoked Bacon or Country Fresh Sausage Links  
Home-Fried Potatoes  
13.95 per guest

### **Healthy Start**

Fresh Seasonal Sliced Fruit  
Oatmeal with Brown Sugar & Granola  
A Selection of Assorted Breakfast Cereals with Chilled 2% Milk  
Individual Low-Fat Fruit Yogurts  
10.95 per guest

### **Continental Breakfast**

Bakery Fresh Danish & Muffins and Assorted Gourmet Loaves  
Whipped Butter & Fruit Preserves  
Fresh Seasonal Sliced Fruit  
Individual Low-Fat Fruit Yogurts  
9.95 per guest

### **Breakfast Buffet Enhancements**

Make your buffet extra special by adding additional choices  
*Minimum of 25 Guests*

Assorted Breakfast Cereals and Oatmeal with Brown Sugar & Granola  
3.95per guest

Breakfast Wraps with Scrambled Eggs, Green Peppers, Sliced Ham, Onion and Cheddar Cheese  
Rolled in a Flour Tortilla  
4.95 per guest

Breakfast Sandwich with Scrambled Eggs, Ham or Bacon and Cheddar Cheese  
on a Toasted English Muffin  
4.95 per guest

Texas Style French Toast with Warm Maple Syrup  
3.95 per guest

### **The Omelet Station**

*Chef's Fee of 50.00 will be accessed*

Allow our chef to create your perfect omelet from an assortment of ingredients including:  
Green Bell Peppers, Onions, Bacon, Mushrooms, Tomatoes, Sausage, Cheddar Cheese and Ham  
3.95 per guest

*Service charge and applicable taxes will be added to all food & beverage orders, prices subject to change without notice.*

## Eye Opener Plated Breakfasts

Start your event off right with our Plated Breakfasts; these breakfasts include:  
Rainforest Alliance Coffee Service, Selection of Bigalow Herbal Teas and Freshly Squeezed Tropicana Orange Juice

### Breakfast Wrap

Farm Fresh Scrambled Eggs with Bell Peppers,  
Onion, Mushrooms, Monterey Jack Cheese  
and Crisp Applewood Smoked Bacon  
Wrapped in a Flour Tortilla  
Home-Fried Potatoes  
Fresh Seasonal Sliced Fruit  
12.95 per guest

### New York Strip Steak & Eggs

Grilled New York Strip Steak  
Cheddar and Chive Scrambled Eggs  
Home-Fried Potatoes  
Fresh Seasonal Sliced Fruit  
14.95 per guest

### Eggs Benedict

Gently Poached Farm Fresh Eggs  
Served over Canadian Bacon on a Toasted  
English Muffin  
Topped with Hollandaise Sauce  
Home-Fried Potatoes  
Fresh Seasonal Sliced Fruit  
14.95 per guest

### Fresh Start Breakfast

Farm Fresh Scrambled Eggs  
with Cheddar Cheese & Chives  
Crisp Applewood Smoked Bacon  
or Country Fresh Sausage Links  
Home-Fried Potatoes  
Fresh Seasonal Sliced Fruit  
12.95 per guest

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## Brunch Buffets

Our elegantly displayed brunches are the ideal combination of breakfast and lunch favorites  
*Minimum of 25 guests*

### The Classic Brunch

Fresh Baked Danish, Muffins and Gourmet Loaves  
Whipped Butter & Fruit Preserves  
Fresh Seasonal Sliced Fruit  
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Scrambled Eggs with Cheddar Cheese and Chives  
Texas Style French Toast with Warm Maple Syrup  
Crisp Applewood Smoked Bacon & Country Fresh Sausage Links  
Home-Fried Potatoes  
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Mixed Green Salad with Assorted Dressings  
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### *Choice Of Two Entrées:*

Roast Sirloin of Beef      Chicken Marsala      Honey Baked Ham

Garlic Mashed Potatoes or Wild Rice Pilaf  
Seasonal Fresh Vegetables  
Oven Baked Rolls with Whipped Butter  
Assorted Dessert Selection  
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Fresh Brewed Regular and Decaffeinated Rainforest Alliance Coffee  
Selection of Bigalow Herbal Teas  
Freshly Squeezed Tropicana Orange Juice, Iced Tea and Lemonade  
23.95 per guest

*Service charge and applicable taxes will be added to all food & beverage orders, prices subject to change without notice.*

## All Day Meeting Package

All Day Meeting Packages are designed to keep your group meeting at the top of the game  
*Minimum 15 Guests*

### ***Continental Breakfast***

Bakery Fresh Danish & Muffins and Assorted Gourmet Loaves  
Whipped Butter & Fruit Preserves  
Fresh Seasonal Sliced Fruit  
Individual Low-Fat Fruit Yogurts  
Fresh Brewed Regular and Decaffeinated Rainforest Alliance Coffee  
Assorted Bigelow Herbal Teas

### ***Mid Morning Refresh***

Fresh Brewed Regular and Decaffeinated Coffee  
Assorted Coca-Cola Sodas

### ***Buffet Lunch***

Choose from one of these delectable lunch buffets:

***The Delicatessen***

***The Mexican Fiesta***

***It's A Wrap!***

***The Great Potato Bar***

***The Pizza Extravaganza***

***The All American Picnic***

### ***Afternoon Break***

Choose the ideal option for your team:

***The Ballpark***

***The Cookie Craze***

***The Healthy Alternative***

***The Sweet & Salty***

32.95 per guest

## **Meeting Breaks**

Our Meeting Breaks are the perfect afternoon pick-me-up!!  
Pricing is per Guest

### **Cookie Craze**

Fresh Baked Chocolate Chip and Oatmeal Raisin Cookies  
Double Fudge Kahlua Brownies  
Fresh Brewed Regular and Decaffeinated Rainforest Alliance Coffee  
7.95

### **The Healthy Alternative**

Assorted Granola Bars and Trail Mix  
Assorted Whole Fruit  
Bottled Water  
8.95

### **Sweet & Salty**

Individual Bags of Potato Chips, Popcorn and Pretzels  
Snack Size Edy's Ice Cream Bars  
Iced Tea & Lemonade  
7.95

### **Ballpark**

Jumbo Soft Pretzels with Spicy Mustard and Freshly Popped Popcorn  
Carafes of Mug Root Beer  
7.95

## A La Carte Menu

A list of Menu Items that may be ordered separately for an meeting or event situation

### Beverages

Fresh Brewed Regular or Decaffeinated Rainforest Alliance Coffee 32.95 Gallon  
Chilled Assorted Fruit Juice 11.95 Carafe  
Assorted Regular & Diet Coca Cola Sodas 2.95 Each  
Bottled Dasani Water 2.95 Each  
Lipton Iced Tea with Lemon Wedges 9.95 Carafe  
Fresh Squeezed Lemonade 9.95 Carafe  
Strawberry Lemonade 10.95 Carafe

### Fresh Baked Goods

Assorted Muffins 19.95 Dozen  
Assorted Bagels with Cream Cheese 20.95 Dozen  
Assorted Breakfast Pastries 19.95 Dozen  
Fresh Baked Assorted Cookies 14.95 Dozen  
Fresh Baked Brownies 16.95 Dozen

### Snacks & Other Favorites

Assorted NutriGrain Bars 1.95 Each  
Assorted Dannon Fruit Yogurts 1.95 Each  
Seasonal Sliced Fruit 3.95 per guest  
Snack Size Edy's Ice Cream Bars 2.95 Each  
Corn Tortilla Chips with Salsa 2.95 per guest  
Individual Bags of Potato Chips, Pretzels and Popcorn 2.95 Each  
Jumbo Soft Pretzels 19.95 Dozen

## Plated Lunch Service

All plated lunch entrées expertly served by our professional service team are accompanied by the following:  
Soup du Jour or Tossed Salad with Vinaigrette Dressing, Oven Fresh Rolls with Whipped Butter and Chef's Choice Dessert

### Grilled Vegetable Wrap

Grilled Portobello Mushrooms, Zucchini  
Squash and Red Onion  
Topped with Vine-Ripened Tomatoes, Crisp  
Romaine Lettuce and Balsamic Vinaigrette  
Wrapped in a Tortilla  
13.95

### Grilled Chicken Caesar Salad

Grilled Seasoned Chicken Breast  
Served Over Crisp Romaine Lettuce  
Tossed in Caesar Dressing with Garlic Croutons  
Topped with Grated Parmesan Cheese  
12.95

### Chicken Picatta

Seasoned Chicken Breast  
Sautéed with Shallots and Herbs  
In a Lemon Caper Sauce  
Accompanied by Seasonal Starch and Vegetable  
15.95

### Lasagna

Layers of Pasta Noodles with Mozzarella  
Provolone, Parmesan and Ricotta  
With Seasoned Beef and Italian Sausage  
Sauced with our Fire Roasted Marinara  
15.95

### Cobb Salad

Crisp Lettuce, Diced Smoked Turkey Breast  
Guacamole, Vine Ripened Tomato  
Bleu Cheese, Swiss Cheese  
Applewood Smoked Bacon  
and Buttermilk Ranch Dressing  
12.95

### Blackened Chicken Wrap

Oven-roasted Blackened Chicken, Red Peppers  
Crisp Lettuce, Diced Tomato and Red Onion  
Finished with Mozzarella and Red Pepper Mayo  
Wrapped in a Garlic Herb Tortilla  
14.95

### London Broil

Grilled Marinated Flank Steak  
Served with a Wild Mushroom Brandy Sauce  
Accompanied by Seasonal Starch and Vegetable  
16.95

### Chicken Marsala

Tender Breast of Chicken  
Sautéed with Shallots and Mushrooms  
Deglazed with Marsala Wine  
Accompanied by Seasonal Starch and Vegetable  
15.95

### Broiled Lemon Tilapia

Seasoned Fresh Water Tilapia Fillets  
Lightly Seasoned Served with Lemon Wedge  
Accompanied by Seasonal Starch and Vegetable  
15.95

### Boxed Lunches

Perfect for a working lunch or a group on the go!  
Choice of Deli Ham, Smoked Turkey Breast or Seasoned Roast Beef  
Served on a Kaiser Roll with Mayo and Mustard on the Side  
Individual Bag of Potato Chips  
Piece of Whole Fruit  
12.95

*Service charge and applicable taxes will be added to all food & beverage orders, prices subject to change without notice.*

## **Lunch Buffets**

All Lunch Buffets are elegantly displayed with a variety of options for your guests  
*Minimum of 20 guests*

### **Mexican Fiesta**

Chicken Tortilla Soup  
Homemade Tortilla Chips with Salsa  
Citrus Marinated Chicken Breast  
Grilled Flank Steak Tossed with Roasted Peppers, Onions and Tomatoes  
Piping Hot Flour or Corn Tortillas  
Savory Mexican Rice and Refried Beans  
Shredded Cheese, Sour Cream and Jalapenos  
Cinnamon Churros  
18.95

### **The Delicatessen**

Soup Du Jour  
Tossed Salad with Assorted Dressings  
Potato Salad and Cole Slaw  
Sliced Deli Ham, Smoked Turkey Breast and Seasoned Roast Beef  
Assorted Sliced Import and Domestic Cheeses  
Crisp Lettuce and Vine Ripe Tomatoes  
Sliced Onion and Dill Pickles  
Selection of Breads & Rolls  
Appropriate Condiments  
Assorted Dessert Bars  
15.95

### **It's a Wrap!**

Soup Du Jour  
Tossed Salad with Assorted Dressings  
Potato Salad and Cole Slaw  
Assorted Wraps made with Smoked Turkey, Seasoned Roast Beef and Deli Ham  
Dill Pickles and Olives  
Assorted Dessert Bars  
16.95

### **The All American Picnic**

Tossed Salad with Assorted Dressings  
Potato Salad and Coleslaw  
All Beef Hot Dogs and ¼lb Hamburgers  
Potato Chips  
Crisp Lettuce and Vine Ripe Tomatoes  
Sliced Onion and Dill Pickles  
Appropriate Condiments  
Assorted Cookies and Brownies  
18.95

## **Lunch Buffets**

All Lunch Buffets are elegantly displayed with a variety of options for your guests  
*Minimum of 20 guests*

### **Chicago Pizza Extravaganza**

Caesar Salad with Garlic Croutons  
Assortment of Chicago Style and Thin Crust Old Chicago Pizza  
Pasta Marinara  
Garlic Bread  
Old Chicago Cheesecake Bars  
15.95

### **The Great Potato Bar**

Large Baked Potatoes  
Assorted Vegetables, Sour Cream, Shredded Cheese, Butter, Green Onions  
Seasoned Shredded Chicken, Seasoned Beef, Crumbled Bacon and Old Chicago Signature Chili  
Assorted Cookies and Brownies  
14.95

### **Guest's Choice Lunch Buffet**

Mixed Greens Salad with Assorted Dressings  
Freshly Baked Dinner Rolls with Whipped Butter

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#### Choice Of Entrées:

Roast Sirloin of Beef	Roast Pork Loin	London Broil
Meat Lasagna	Chicken Marsala	Chicken Picatta
Pasta Primavera	Broiled Tilapia	Grilled Salmon

Garlic Mashed Potatoes or Wild Rice Pilaf  
Seasonal Fresh Vegetables  
Chef's Choice of Dessert

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Three Entrées 23.95 per guest ~ Two Entrées 20.95 per guest

## Plated Dinner Entrées

All Plated Dinners include Soup du Jour, Tossed or Caesar Salad, Plated Dessert and Rainforest Alliance Coffee Service  
*Minimum of 20 guests*

### Filet Mignon & Broiled Salmon

Center Cut Beef Tenderloin Filet and  
Farm Raised Salmon with a Lemon Beurre Blanc  
Accompanied by Seasonal Vegetables  
and Garlic Mashed Potatoes  
35.95

### New York Strip Steak

8 oz Grilled New York Strip Steak  
Topped with Garlic and Herb Butter  
Accompanied by Seasonal Vegetables  
and Garlic Mashed Potatoes  
27.95

### Roast Sirloin of Beef

Slow Roasted Sirloin of Beef  
with Bordelaise Sauce  
Accompanied by Seasonal Vegetables  
and Garlic Mashed Potatoes  
24.95

### London Broil

Grilled Marinated Beef Flank Steak  
Sliced and Served with a Wild Mushroom Sauce  
Accompanied by Seasonal Vegetables  
and Garlic Mashed Potatoes  
24.95

### Chicken Picatta

Breast of chicken sautéed with shallots and herbs  
and topped with a lemon caper sauce  
Accompanied by Seasonal Vegetables  
and Garlic Mashed Potatoes  
21.95

### Filet Mignon & Chicken Entree

Center Cut Beef Tenderloin Filet and  
Choice of Chicken Picatta or Chicken Marsala  
Accompanied by Seasonal Vegetables  
and Garlic Mashed Potatoes  
32.95

### Chicken Marsala

Breast of chicken sautéed with shallots and  
mushrooms and glazed with Marsala wine  
Accompanied by Seasonal Vegetables  
and Garlic Mashed Potatoes  
21.95

### Broiled Salmon Filet

Farm Raised Salmon with a Lemon Beurre Blanc  
Accompanied by Seasonal Vegetables  
and Herb Rice Pilaf  
27.95

### Lasagna

Layers of Pasta Noodles with Mozzarella,  
Provolone, Parmesan and Ricotta  
With Seasoned Beef and Italian Sausage  
Sauced with our Fire Roasted Marinara  
23.95

### Blackened Tilapia

Cajun Seasoned Tilapia Filet  
With a Lemon Butter Sauce  
Accompanied by Seasonal Vegetables  
and Herb  
23.95

# **Dinner Buffets**

All Dinner Buffets are elegantly displayed with a variety of options for your guests  
*Minimum of 20 guests*

## **Classic Dinner Buffet**

Mixed Greens Salad with Assorted Dressings  
Freshly Baked Dinner Rolls with Whipped Butter

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Choice Of Entrées:

Roast Sirloin of Beef	Roast Pork Loin	London Broil
Meat Lasagna	Chicken Marsala	Chicken Picatta
Pasta Bolognese	Broiled Tilapia	Grilled Salmon

Garlic Mashed Potatoes or Wild Rice Pilaf  
Seasonal Fresh Vegetables  
Chef's Choice of Dessert

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Fresh Brewed Regular and Decaffeinated Rainforest Alliance Coffee  
Selection of Bigalow Herbal Teas

Three Entrées 29.95 per guest ~ Two Entrées 27.95 per guest

## **Dinner Buffet Enhancements**

The following enhancements will make any dinner buffet even more special  
*Minimum 25 guests; Prices per person*

### **Carved Tenderloin of Beef**

Herb Roasted Tenderloin of Beef  
Served with Freshly Baked Rolls,  
Sauce Béarnaise and Horseradish Cream  
11.95

### **Mashed Potato Bar**

Garlic Mashed Potatoes  
Served with Shredded Cheeses, Bacon, Chives,  
Sauces and Assorted Toppings  
5.95

### **Roasted Prime Rib**

Slow Roasted Prime Rib  
Served with Au Jus, Horseradish Cream  
And Freshly Baked Rolls  
Serves 20 to 25 guests  
11.95

### **Honey Baked Ham**

Honey Glazed Ham Served with Mustard Sauce  
And Freshly Baked Rolls  
7.95

### **Chef's Pasta Station**

Our Pasta Station features  
Penne and Fettuccini Noodles  
A Selection of Sauces including  
Marinara, Alfredo and Vodka Sauce  
with an Assortment of Seasonal Ingredients  
5.95 per guest

### **Assorted Sweet Table**

An incredible selection of taste tempting sweet  
treats to complete your meal  
5.95 per guest

## Hors d'oeuvres

Hors d'oeuvres are butler passed or arranged in a decorative display to create a very special beginning to any event.

### Hot and Cold Hors d'oeuvres

Prices are per person; Based on 3 pieces per person

*Minimum 15 people*

Chicken Skewers 4.95	Chicken Tenders 4.95	Florentine Stuffed Mushrooms 3.95
Miniature Quiche 4.95	Coconut Shrimp 5.95	Old Chicago Signature Pepperoni Rolls 3.95
Teriyaki Beef Skewers 4.95	Mini Crab Cakes 5.95	Mini Beef Wellington 5.95
Sausage Stuffed Mushrooms 3.95	Chicken or Vegetable Pot Stickers 5.95	Mini Meatballs 3.95
Bacon Wrapped Scallops 5.95	Chicken Quesadilla 3.95	Mini Figs in a blanket 3.95
Mini Deep Dish Pizza 4.95	Toasted Cheese Ravioli 3.95	Assorted Wings 3.95
Tomato Bruschetta 4.95	Assorted Finger Sandwiches 4.95	Assorted Pinwheel Wraps 5.95
Jumbo Shrimp 8.95	Stuffed Wonton 5.95	

*Service charge and applicable taxes will be added to all food & beverage orders, prices subject to change without notice.*

## **Presentation Trays**

Our presentation trays are a great start to any event!

### **Assorted Antipasto Platter**

Sliced Prosciutto Ham, Genoa Salami and Spicy Pepperoni  
Provolone and Smoked Mozzarella  
Black and Green Olives  
Artichoke Hearts and Sweet Roasted Red Peppers  
Served with Breadsticks  
6.95 per guest, minimum 25 guests

### **Chips, Dips and Spreads**

Housemade Tortilla Chips, Potato Chips and Pretzels  
Served with Our Famous Spinach Dip, Spicy Mustard Dip, Nacho Cheese and Pico de Gallo  
3.95 per guest, minimum 10 guests

### **Fresh Vegetable Crudité**

Garden Fresh Celery, Cucumbers, Carrots, Cherry Tomatoes, Broccoli  
With our Famous Spinach Dip  
2.95 per guest, minimum 10 guests

### **Domestic & Imported Cheese Board**

A Variety of International Cheese  
Served with a Selection of Crackers  
2.95 per guest, minimum 25 guests

### **Fresh Seasonal Fruit Display**

Fresh Sliced Seasonal Fruit with Honey Yogurt-Dipping Sauce.  
4.95 per guest, minimum 10 guests

## Beverage Service

We are pleased to offer several different beverage service options designed to fit the needs of all types of groups and events.

Please note that sales and service of alcoholic beverages are regulated by the state.

State law prohibits guests from bringing alcoholic beverages into the hotel.

Individuals must be 21 years of age and be able to produce a valid form of ID upon request.

## Beverage Package Options

*Minimum 20 guests*

### Open Bar

Open bar packages are available for a pre-arranged number of guests and features unlimited beverage service at no charge to your guests.

Charges are based on an hourly rate for a pre-arranged number of hours.

### Hosted Bar

Hosted bar packages are available for a pre-arranged number of guests and time period.

Features beverage service at no charge to your guests.

Charges are based on the actual number of drinks that are served.

### Cash Bar

Cash bar packages are available for a pre-arranged number of guests and time period.

This bar requires your guests to pay for each beverage at the time of service.

Cash bars are inclusive of applicable sales tax.

Cash Bars require a minimum of 200.00 in sales.

## Beverage Brands

We are pleased to offer three first class beverage brand options.

**House Brands** - McCormick Vodka, McCormick Gin, McCormick Rum, McCormick Scotch, McCormick Whiskey, Juarez Silver Tequila, Amaretto, Miller Lite and Heineken, House Merlot, Chardonnay and White Zinfandel, Assorted Sodas

**Call Brands** - Smirnoff Vodka, Beefeater Gin, Bacardi Rum, Sauza Tequila, Jim Beam, Dewar's Scotch, Amaretto, Miller Lite and Heineken, House Merlot, Chardonnay and White Zinfandel, Assorted Sodas

**Premium Brands** - Absolut Vodka, Captain Morgan Spiced Rum, Bacardi Rum, Malibu Coconut Rum, Jack Daniels, Johnnie Walker Black, Tanqueray Gin, Jose Cuervo Tequila, Disaronno Amaretto, MGD, Miller Lite, Sam Adams and Heineken, House Merlot, Chardonnay and White Zinfandel, Assorted Sodas

### Open Bar Packages

All Open Bar Packages require a bartender fee of 75.00 for 4 hour service

	<b>1 hour</b>	<b>2 hours</b>	<b>3 hours</b>	<b>4 hours</b>
<b>Premium Brands</b>	17.00	20.00	23.00	26.00
<b>Call Brands</b>	14.00	17.00	20.00	23.00
<b>House Brands</b>	13.00	15.00	17.00	19.00
<b>Beer, Wine &amp; Soda</b>	11.00	13.00	15.00	17.00

### Host & Cash Bar Options

All Host and Cash bar packages require a bartender fee of 75.00 for 4 hours of service.

Each additional hour of service will be 25.00 per hour, per bartender.

All Host and Cash bars require minimum sales of 200.00 and are designed for a minimum of 20 guests.

One bartender will be provided per 100 guests.

Requests for extra bartenders will be supplied for an additional fee.

	<u>Host Bar</u>	<u>Cash Bar</u>
<b>House Labels</b>	4.00	4.50
<b>Call Labels</b>	5.00	5.50
<b>Premium Labels</b>	6.00	6.50
<b>Domestic Beer</b>	3.25	3.75
<b>Imported Beer</b>	4.25	4.75
<b>Wine</b>	6.00	6.50
<b>Soft Drinks &amp; Bottled Water</b>	2.75	2.75

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