Breakfast

CLASSIC CONTINENTAL
Assorted Fruit Juices
Freshly Brewed Coffee, Decaf and Assorted Teas
Sliced Seasonal Fruit Display
Assorted Fresh Bagels with Cream Cheese

$10.95 per person

GRAND CONTINENTAL
Assorted Fruit Juices
Freshly Brewed Coffee, Decaf and Assorted Teas
Sliced Seasonal Fruit Display
Assorted Fresh Bagels, Breakfast Bakeries and Muffins
Cream Cheese, Preserves and Butter

$11.95 per person

Breakfast Buffets
(25 person minimum)

WACHUSETT BREAKFAST BUFFET
Assorted Fruit Juices
Freshly Brewed Coffee, Decaf and Assorted Teas
Assorted Fresh Bagels, Breakfast Bakeries and Muffins
Cream Cheese, Preserves and Butter
Scrambled Eggs
Home Fried Potatoes
Hickory Smoked Bacon and Link Sausage

$16.95 per person

A 19% Service Charge will apply. Room rental additional.
GRAND BREAKFAST BUFFET
(Minimum 35 people)

Assorted Fruit Juices
Freshly Brewed Coffee, Decaf and Assorted Teas
Sliced Seasonal Fruit Display
Assorted Fresh Bagels, Breakfast Bakeries and Muffins
Cream Cheese, Preserves and Butter
Assorted Cold Cereals with Whole and Skim Milk
Assorted Yogurts
Home Fried Potatoes

(Choice of Two) Scrambled Eggs, Eggs Benedict, Poached Eggs with Mornay Sauce,
Poached Eggs over Corned Beef Hash
(Choice of Two) Hickory Smoked Bacon, Link Sausage or Grilled Ham
(Choice of One) Buttermilk Pancakes or French Toast a la Foster
Maple Syrup

$23.95 per person
Additional Breakfast choices may be added at $4.95 per item, per person

Chefs Stations
May be added to any Breakfast Buffet

Eggs and Omelets Made to Order $6.95 per person

Carving Stations:
Roast Pork Loin $6.95 per person
Baked Ham with Maple Bourbon Pecan Glaze $6.95 per person
Roast Tenderloin with Wild Mushroom Demi-Glaze $10.95 per person
Roast Breast of Turkey $9.95 per person

A 19% Service Charge will apply. Room rental additional.
**Luncheon Buffets**  
*(25 person minimum)*

**DELI BUFFET**

**Salads**  
*(Choice of Two)*

- Cucumber Dill Salad
- Mixed Green Salad with Vinaigrette and Ranch Dressing
- Red Bliss Potato Salad
- Orzo Salad with Fresh Basil, Feta Cheese, Roasted Garlic and Lemon Olive Oil Dressing
- Roasted Vegetable Pasta Salad
- Tomato Mozzarella Salad

**Sandwich Fillings**  
*(Choice of Three)*

- Sliced Turkey, Virginia Ham, Roast Beef
- Tuna Salad, Egg Salad, Chicken Salad, Genoa Salami, Corned Beef

Sliced Cheeses, Lettuce, Tomato, Red Onion and Pickles

Assorted Breads and Rolls

Basket of Chips

Assorted Polar Beverages

Assorted Dessert Bars

$16.95 per person

A 19% Service Charge will apply. Room rental additional.
Wachusett Luncheon Buffet
(25 person minimum)

Salad
(Choice of Two)
Fresh Fruit Salad
Mixed Green Salad with Vinaigrette and Ranch dressing
Cucumber, Tomato and Red Onion Salad
Red Bliss Potato Salad, Caesar Salad
Roasted Vegetable Pasta Salad

Entrée
(Choice of Two)
Stuffed Shells Marinara
Sliced London Broil with Caramelized Onions and Sautéed Mushrooms- GF
Whiskey glazed Salmon with Pistachio crust
Chicken Marsala
Chicken Picatta
Tortellini Alfredo
Ravioli with Ricotta Cheese in a Roast Garlic and Chive Sauce
Vegetable Lasagna

Chefs Choice of Starch and Vegetable

Assorted Desserts

Assorted Polar Beverages

$23.95 per person

A 19% Service Charge will apply. Room rental additional.
Themed Lunch or Dinner Buffets
(15 person minimum)

**ALL HAIL CAESAR**
Soup Du Jour
Grilled Marinated Chicken Breast
Grilled Beef Tips
Chopped Romaine Lettuce
Croutons, Kalamata Olives, Sliced Red Onions
Shredded Asiago Cheese and Diced Tomatoes
Caesar and Vinaigrette Dressings
Assorted Dessert Bars
Assorted Polar Beverages or Coffee, Tea and Decaf

$16.95 per person /Lunch
$21.95 per person /Dinner

**SOUTHWESTERN**
Pulled Chicken
Pulled Pork
Corn & Black Bean Salad
Steak Fajita, Fajita vegetables
Sour Cream, Scallions, Salsa, Guacamole, Shredded Cheese, Tortilla, Assorted Sub and Bulkie Rolls
Spanish Rice
Grilled Pound Cake with fresh Berries
Assorted Polar Beverages or Coffee, Tea and Decaf

$16.95 per person /Lunch
$21.95 per person / Dinner

**SEVENTH INNING STRETCH**
Roasted Peanuts
Jumbo Soft Pretzels
Hot Dogs with Chili, Cheese and Sauerkraut
Meatball Subs
Italian Sausage Subs with Peppers and Onions
Fresh made Potato Chips
Assorted Polar Beverages or Coffee, Tea and Decaf

$16.95 per person /Lunch
$21.95 per person /Dinner

A 19% Service Charge will apply. Room rental additional.
BURGER MEISTER
8 oz. Angus Beef
Black Bean Veggie Patty (Optional Vegetarian)
Bulkie, Wheat, and Gluten Free Rolls
Bleu Cheese, Crumbled Bacon, Tobacco Onions and Red Onions,
Lettuce, Tomatoes, Fried Banana Peppers, Guacamole
Cheddar, American and Swiss Cheeses
Potato Salad
Cole Slaw
Served with Pickles and Fresh Fried Potato Chips
Assorted Polar Beverages or Coffee, Tea and Decaf

$16.95 per person /Lunch
$20.95 per person /Dinner

REFRESHMENTS A LA CARTE
Freshly Brewed Coffee, Decaf, Tea
    and Herbal Tea $2.95 per person
Coffee Refresh $1.75 per person
Iced Tea or Hot Chocolate $1.95 per person
Assorted Polar Beverages $2.25 per person
Bottled Water $2.50 per person
Assorted Fruit Juices $2.25 per person
Seasonal Sliced fruit $2.95 per person
Assorted Cookies or Brownies $2.25 per person
Assorted Muffins $2.25 per person
Assorted Yogurts $1.95 per person
Chips and Salsa $2.50 per person
Pretzels $2.50 per person
Hummus with Pita Chips $3.25 per person

A 19% Service Charge will apply. Room rental additional.
**Refreshments and Breaks**

**SUNDAE BAR**
Vanilla and Chocolate Ice Cream, Hot Fudge
Caramel and Strawberry Toppings
Whipped Cream and Maraschino Cherries
Freshly Brewed Coffee, Decaf and Assorted Teas

$12 per person

**FARMERS’ MARKET**
Seasonal Fresh Fruit Display
Fresh Vegetable and Crudités with Dips
Domestic and Imported Cheese and Cracker Display
Assorted Polar Beverages, Freshly Brewed Coffee, Decaf and Assorted Teas

$11 per person

**COOKIE MONSTER**
Assorted Cookies and Brownies
Assorted Flavored Milks
Freshly Brewed Coffee, Decaf and Assorted Teas

$10 per person

**SWEET TOOTH**
Assorted Gourmet Ice Cream Bars
Assorted Polar Beverages and Bottled Water
Freshly Brewed Coffee, Decaf and Assorted Teas

$9 per person

**GAME ON**
Fresh Popcorn, Soft Jumbo Pretzels with Mustard, Chips and Salsa
Assorted Polar Beverages and Bottled Water

$8 per person

A 19% Service Charge will apply. Room rental additional.
Wachusett Dinner Buffet
(25 person minimum)

Salad
(Choice of Two)
Fresh Fruit Salad
Mixed Green Salad with Vinaigrette and Ranch Dressing
Red Bliss Potato Salad
Roasted Vegetable Pasta Salad
Cucumbers with Fresh Dill and Sour Cream
Marinated Artichokes, Roma Tomatoes and Red Onion Salad
Tortellini Salad
Orzo Salad with Fresh Basil, Feta Cheese and Olive Oil Lemon Garlic Dressing

Entrée
(Choice of Three)
Chicken Marsala
Grilled Statler Chicken with Bacon, Baby Onions and Mushrooms and a Red Wine Port Sauce
Rosemary Marinated Tenderloin with Peppercorn Demi-Glaze
Grilled Beef Tips with Button Mushrooms, Roasted Red Peppers and Pearl Onions
Stuffed Sole with Spinach and Crab-meat Stuffing
Grilled Salmon with Salmoriglio Sauce
Roast Pork Loin with Tarragon Tomato Cream Sauce
Pasta Shells Stuffed with Fresh Ricotta and Parmesan Cheese
Vegetable Lasagna
Chickpea Hash with root Vegetables served over Couscous
Roast Turkey with Traditional Bread Stuffing

STARCHES (Choice of One)
Rice Pilaf
Mashed Potatoes with Sour Cream and Chives
Potatoes Au Gratin
Oven Roasted Red Bliss Potatoes
Long Grain Wild Rice
Roasted Garlic Mashed Potatoes

VEGETABLES (Choice of One)
Medley of Mixed Vegetables
Roasted Asparagus with lemon zest
Medley of Winter Squash (Seasonal)
Green Beans with Julienned Carrots
Broccoli with Lemon Garlic Butter

Assorted Desserts

Freshly Brewed Coffee, Decaf and Assorted Teas or Assorted Polar Beverages

$28.95 per person

(Additional Dinner Choices may be added at $4.95 per item, per person)
A 19% Service Charge will apply. Room rental additional.
**Themed Dinner Buffet**
(25 person minimum)

**NEW ENGLAND CLAMBAKE**
Mixed Green Salad with Vinaigrette and Ranch Dressings
New England Clam Chowder
PEI Mussels with sautéed Tomatoes and Fennel
Ale-steamed Littleneck Clams with drawn butter & broth
Grilled Chorizo and Sweet Fennel Sausage
Roasted baby Potatoes
Sweet Corn on the Cob (Seasonal)
Freshly baked Cornbread
Buttermilk Biscuit Strawberry Shortcake and Sliced Watermelon
**Assorted Polar Beverages**

$28.95 per person

1¼ Pound Lobsters  Market Price
Grilled Swordfish  Market Price
Oven roasted Lemon Pepper Chicken  $4.95 per person
Rosemary Garlic Chili Shell on Shrimp  $7.95 per person

**WACHUSETT PICNIC**
Hamburgers, Veggie Burgers & Hot Dogs
Charred Corn Salad
Dill Pickle Potato Salad
Watermelon Feta Salad
Lettuce, Tomato, Red Onion, Pickles and assorted Cheese
Buttermilk fried Chicken
House made Chips
Sliced Watermelon
Chocolate chip Cookies
**Assorted Polar Beverages**

$20.95 per person

**THE WACHUSETT BARBEQUE BUFFET**
Barbecue Pork Ribs
Barbeque Chicken Quarters
Marinated Steak Tips
Mountain Chili with fixens
Cole Slaw
Red Bliss Potato Salad, Baked Beans
Freshly baked Cornbread
Apple and Pecan Pies
**Assorted Polar Beverages**

$27.95 per person

A 19% Service Charge will apply. Room rental additional.
**BACKYARD BARBEQUE**
Hamburgers, Veggie Burgers and Hot Dogs
Lettuce, Tomato, Red Onion, Pickles and assorted Cheese
Grilled BBQ boneless Chicken breast
Tossed Salad
Potato Salad
House made Chips
Fresh sliced Watermelon
Assorted Polar Beverages
$16.95

**CARIBBEAN BUFFET**
Tropical Fruit Display with Meyers Dark Rum Dipping Sauce
Coconut Shrimp
Jamaican Jerk Chicken with Pineapple Salsa
Grilled Curried Mahi Mahi
Traditional Rice and Peas
Vegetable Medley
Mini Corn Muffins with Sweet Mango Butter
Flan Caramel
Freshly Brewed Coffee, Decaf and Assorted Teas
$27.95 per person

**ITALIAN BUFFET**
Minestrone Soup
Antipasto Salad
Chicken Parmesan
Meat Lasagna
Penne Pasta Marinara
Sausage and Meatballs
Zucchini, Summer Squash and Eggplant Ragout
Italian Roasted Red Potatoes
Garlic and Italian Breads
Assorted Italian Desserts
Coffee, Tea & Decaf
$28.95 per person

A 19% Service Charge will apply. Room rental additional.
**Dinner Entrées**
*(25 person minimum)*

All entrées served with Garden Salad, Chef’s choice of Starch, Vegetables and Assorted Rolls with Butter

**BEEF SELECTIONS**

- **Prime Rib of Beef Au Jus**
  - $28.95 per person

- **New York Strip Loin Steak**
  - $29.95 per person

- **8 oz. Filet of Beef Tenderloin with Truffle Demi-Glaze**
  - $33.95 per person

- **Surf and Turf**
  - 10 oz. New York Sirloin Strip Steak with two Jumbo Shrimp stuffed with Crab-meat Stuffing
  - $35.95 per person

**SEAFOOD SELECTIONS**

- **Whiskey glazed Salmon Filet**
  - $26.95 per person

- **Jumbo Shrimp (Five)**
  - Tossed with a Robust Garlic Sauce, Served over Fettuccine with Garlic Bread
  - $27.95 per person

- **Baked Cod Filet**
  - Served on a bed of Spinach and Red Onion topped with fresh Tomatoes and toasted Pine Nuts
  - $27.95 per person

- **Chipotle Lime Encrusted Chilean Sea Bass**
  - $28.95 per person

A 19% Service Charge will apply. Room rental additional.
POULTRY SELECTIONS

Grilled Statler Chicken
Served with Bacon, baby Onions and Mushrooms and a Red Wine Port Sauce
$24.95 per person

Tuscan Stuffed Chicken
Chicken Breast stuffed with Prosciutto Ham, Roasted Red Peppers and Boursin Cheese
$24.95 per person

Sautéed Chicken Piccata with Lemon and Capers
Served in a White Wine Sauce
$23.95 per person

Herb Roasted Vermont Turkey
Served with traditional Stuffing and Cranberry Sauce
$23.95 per person

SPECIALTY SELECTIONS

Roast Pork Loin
Served over a Cornbread, Andouille Sausage and Apples
with a Rosemary Stuffing and Sage Cream Sauce
$25.95 per person

Chickpea Hash
With Root Vegetables, served over Couscous
$23.95 per person

Grilled Veal Chop
Served with a Wild Mushroom and Red Onion Ragout
$31.95 per person

Breaded Seared Eggplant Cutlet
Served with a medley of Wild Mushrooms and Roasted Red Pepper Coulis
$23.95 per person

A 19% Service Charge will apply. Room rental additional.
Stations

**HERB ROASTED WHOLE TURKEY**
Orange and Cranberry Chutney, Grain Mustard and Tarragon Mayonnaise
Assorted Rolls
(Serves 20)

$165.00 per display

**WHOLE BAKED HAM**
Honey Bourbon Glaze
Buttermilk Biscuits and Assorted Mustards
(Serves 40)

$185.00 per display

**MARINATED BEEF TENDERLOIN**
Sauce Béarnaise and Creamed Horseradish
Silver Dollar Rolls
(Serves 25)

$300.00 per display

**NEW YORK STRIP LOIN**
Herb Mustard and Pepper Crust
Red Wine Shallot Sauce and Creamed Horseradish
Miniature Rolls
(Serves 50)

$350.00 per display

**STEAMSHIP ROUND OF BEEF**
Fresh Horseradish and Flavored Mustards
Assorted Rolls
(Serves 150)

$675.00 per display

A 19% Service Charge will apply. Room rental additional.
ROAST STUFFED PORK LOIN
Stuffed with Sun-Dried Tomatoes, Portobello Mushrooms, Roasted Garlic Spinach and Goat Cheese
Served With Roasted Red Pepper Coulis
(Serves 25)

$200.00 per display

THE PASTA STATION
Tortellini, Penne Pasta and Bow Tie Pasta
Sauces (Choice of Two)
Three Cheese Alfredo Sauce, Herb Marinara Sauce and Pesto Cream Sauce
Freshly Grated Parmesan Cheese, Cracked Black Pepper and Garlic Toast

$15.95 per person
Add Vegetables $17.95 per person
Add Chicken $18.95 per person
Add Shrimp $21.95 per person

THE SEAFOOD SAUTE STATION
Florida Gulf Shrimp with Garlic, Parsley and Lemon Butter
Cajun Seared Sea Scallops
Total of Five Pieces per Serving

$21.95 per person

A 19% Service Charge will apply. Room rental additional.
### Hors D’oeuvres

#### COLD HORS D’OEUVRES

<table>
<thead>
<tr>
<th>Description</th>
<th>Price per dozen</th>
</tr>
</thead>
<tbody>
<tr>
<td>Roasted Red Pepper and Goat Cheese on Pumpernickel</td>
<td>$14.95</td>
</tr>
<tr>
<td>Smoked Salmon Canapé</td>
<td>$22.95</td>
</tr>
<tr>
<td>Avocado and Crabmeat Salad Barquette</td>
<td>$23.95</td>
</tr>
<tr>
<td>Beef Tenderloin, Caramelized Onion and Boursin Cheese Canapé</td>
<td>$24.95</td>
</tr>
<tr>
<td>Peppercorn Turkey Wrapped Asparagus with Whole Grain Mustard</td>
<td>$19.95</td>
</tr>
<tr>
<td>Pork tenderloin Canapé with Ancho Cilantro Spread</td>
<td>$19.95</td>
</tr>
<tr>
<td>Belgium Endive filled with Baby Prawn Salad</td>
<td>$22.95</td>
</tr>
<tr>
<td>Watermelon cubes topped with Feta &amp; Red Onion and Balsamic Glaze</td>
<td>$14.95</td>
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</tbody>
</table>

#### HOT HORS D’OEUVRES

<table>
<thead>
<tr>
<th>Description</th>
<th>Price per dozen</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken, Artichoke and Sun-Dried Tomato Skewer</td>
<td>$19.95</td>
</tr>
<tr>
<td>Breaded Chicken Tenderloins with Sweet and Sour Dipping Sauce</td>
<td>$15.95</td>
</tr>
<tr>
<td>Marinated Sesame Chicken Tenderloins</td>
<td>$15.95</td>
</tr>
<tr>
<td>Chicken Satay with Spicy Peanut Sauce</td>
<td>$15.95</td>
</tr>
<tr>
<td>Baked Brie with Strawberry on Crouton</td>
<td>$13.95</td>
</tr>
<tr>
<td>Spicy Chicken Wings served with Blue Cheese Dressing and Celery Sticks</td>
<td>$15.95</td>
</tr>
<tr>
<td>Spinach and Crab Stuffed Mushroom Caps</td>
<td>$13.95</td>
</tr>
<tr>
<td>Caramelized Onion and Apple Tart with Thyme and Gruyere Cheese</td>
<td>$15.95</td>
</tr>
<tr>
<td>Chinese Pot Stickers with Ginger Soy Sauce</td>
<td>$15.95</td>
</tr>
<tr>
<td>Spanakopita (Spinach and Feta in Phyllo Dough)</td>
<td>$15.95</td>
</tr>
<tr>
<td>Swedish Meatballs</td>
<td>$17.95</td>
</tr>
<tr>
<td>Vegetable Spring Roll with Plum Sauce</td>
<td>$18.95</td>
</tr>
<tr>
<td>Clams Casino</td>
<td>$19.95</td>
</tr>
<tr>
<td>Mini Maryland Crab Cakes served with Sauce Remoulade</td>
<td>$24.95</td>
</tr>
<tr>
<td>Pan Seared Sea Scallops served in a Phyllo Cup Drizzled with Basil Oil</td>
<td>$24.95</td>
</tr>
<tr>
<td>Grilled Petite Lamb Chop</td>
<td>$30.95</td>
</tr>
<tr>
<td>Coconut Shrimp with Pineapple Chutney</td>
<td>$26.95</td>
</tr>
<tr>
<td>Roma Tomato, Buffalo Mozzarella and Basil Crostini</td>
<td>$15.95</td>
</tr>
<tr>
<td>Shrimp Crostini with Artichoke Parmesan Spread</td>
<td>$21.95</td>
</tr>
<tr>
<td>Twice Baked Potato topped with Guacamole, Bacon and Chives</td>
<td>$17.95</td>
</tr>
</tbody>
</table>

#### COLD SEAFOOD AND RAW BARS

<table>
<thead>
<tr>
<th>Description</th>
<th>Price per dozen</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cherrystone Clams on the Half Shell</td>
<td>$18.95</td>
</tr>
<tr>
<td>Chilled Crab Claws</td>
<td>$18.95</td>
</tr>
<tr>
<td>Oysters on the Half Shell</td>
<td>$19.95</td>
</tr>
<tr>
<td>Chilled Jumbo Shrimp Cocktail</td>
<td>$34.95</td>
</tr>
<tr>
<td>Assorted Smoked Seafood Display</td>
<td>$125 per display (Serves 25)</td>
</tr>
</tbody>
</table>

A 19% Service Charge will apply. Room rental additional.
Specialty Displays

**CHEESE DISPLAYS**
Domestic and Imported Cheeses with Fresh Fruit Garnish
Served with Crackers and Specialty Breads
$125.00 per display (Serves 25)
$250.00 per display (Serves 50)
$500.00 per display (Serves 100)

**BAKED BRIE**
Garnished with Raspberries, Sliced Almonds and Apricot Brandy Glaze
Served with Crackers and Specialty Breads
$125.00 per display (Serves 25)
$250.00 per display (Serves 50)
$500.00 per display (Serves 100)

**CRUDITE DISPLAY**
Arrangement of Fresh Market Vegetables
With Sun-Dried Tomato and Lemon Chive Dips
$95.00 per display (Serves 25)
$190.00 per display (Serves 50)
$380.00 per display (Serves 100)

**FRESH FRUIT DISPLAY**
Seasonal Fresh Fruits and Berries
With Chantilly Cream and Chocolate Fondue
$125.00 per display (Serves 25)
$250.00 per display (Serves 50)
$500.00 per display (Serves 100)

**SMOKED SALMON**
Capers, Diced Red Onion, Chopped Parsley, Sour Cream and Lemon
Served with Miniature Pumpernickel and Rye Breads
(Serves 30)
$325.00 per display

**THE MEDITERRANEAN DISPLAY**
Hummus and Taboulie
Prosciutto, Genoa Salami, Capicola, Mozzarella and Provolone
Roasted Peppers, Marinated Olives, Mushrooms Balsamic Onions,
Long Stemmed Artichoke Hearts
Assorted Pita Breads served with Extra Virgin Olive Oil
$18.95 per person

A 19% Service Charge will apply. Room rental additional.
Hospitality Services

DOMESTIC BEER
Budweiser, Bud Light, or Coors Light 16 oz. $6.00 per bottle
Quarter Keg of Budweiser, Bud Light, or Coors Light $225.00 per keg
Half Keg of Budweiser, Bud Light, or Coors Light $300.00 per keg

IMPORTED BEER
Heineken, Amstel Light, or Corona 12 oz. $6.00 per bottle
Half Keg of Heineken or Guinness $425.00 per keg

MICRO BREWED BEER
Wachusett Ales 12 oz. $6.00 per bottle
Quarter Keg of Samuel Adams $250.00 per keg
Half Keg of Wachusett Ales, Red Hook or Samuel Adams $375.00 per keg

Bar setup fee of $100 Applies.

For Keg Receptions, state law requires a Bartender to pour draft Beer.

HOUSE WINE
Cabernet Sauvignon, Chardonnay, Merlot, While Zinfandel, Pinot Grigio $6.75 per glass

A variety of other Premium Wines are available by the Glass or Bottle.

LIQUOR
Call Brands $7.25 per drink
Premium Top Shelf Brands $9.00 per drink

CHAMPAGNE
Cooks Imperial Brut $22.00 per bottle
Domain Chandon $31.00 per bottle
Moet et Chandon $60.00 per bottle
Dom Perignon $225.00 per bottle

A 19% Service Charge will apply. Room rental additional.
Open Bars by the Hour

STANDARD OPEN BAR
Domestic Bottled Beer, Imported and Micro Brewed Beer
House Red and White Wines and Assorted Soft Drinks
$12.00 per person for the first hour
$10.00 per person for the second hour
$7.50 per person for each additional hour

DELUXE OPEN BAR
House Liquor, Domestic Bottled Beer, Imported and Micro Brewed Beer
House Red and White Wines and Assorted Soft Drinks
$14.00 per person for the first hour
$11.00 per person for the second hour
$8.50 per person for each additional hour

PREMIUM OPEN BAR
Premium Liquor, Domestic Bottled Beer, Imported and Micro Brewed Beer
House Red and White Wines and Assorted Soft Drinks
$15.00 per person for the first hour
$12.00 per person for the second hour
$9.50 per person for each additional hour

CORDIALS BAR
Amaretto, Baileys, Cognacs, Drambuie, Frangelico, Grand Marnier,
Irish Whiskey, Kahlua, Sambucca, Single Malts and Tia Maria
Based on Consumption at $9.75 per drink

OPEN SODA BAR
$2.50 per person per hour

A 19% Service Charge will apply. Room rental additional.