

A close-up photograph of a chef's hands grating a wedge of yellow cheese onto a stainless steel pan. The pan contains a pasta dish with a creamy sauce, broccoli, and other ingredients. The chef is wearing a blue apron over a light blue shirt. The background is dark and out of focus, showing a kitchen setting.

CATERING MENU

WINTER
2024/2025



TABLE OF CONTENTS

<u>BREAKFAST</u>	3
BUFFET	4-5
ENHANCEMENTS	6
ADD ONS	7-8
 <u>BREAKS</u>	 9
FOOD	10-12
BEVERAGE	13-14
 <u>LUNCH</u>	 15
BUFFET	16-18
 <u>DINNER</u>	 19
RECEPTIONS	20-24
BUFFET	25-27
PLATED	28
 <u>BAR</u>	 29
SPIRITS	30
BEER & CORDIALS	31
WINE	32
SPECIALTY COCKTAILS	33
BAR FEES	34
NON-ALCOHOLIC	35

ALL EVENTS ARE SUBJECT TO 24% SERVICE FEE AND 11.47% SALES TAX APPLIED
TO FOOD & BEVERAGE, SETUP, AND LABOR FEES

BREAKFAST

Catered breakfast begins as early as 7:30am. For earlier breakfast, additional fees may apply



BREAKFAST BUFFET



THE CONTINENTAL

\$ 39

Chilled Assorted Juices
Fresh Fruit Display
Individual Greek Yogurt, Fruit Puree & Granola Parfaits
Assorted Breakfast Pastries with Butter & Jellies
Freshly Brewed Coffee, Decaf & Assorted Hot Tea Selection
Choice of 3: Half & Half, Whole, 2%, Almond, Soy, Oat



HEALTHY START

\$ 42

Chilled Assorted Juices
Fresh Fruit Display
Individual Greek Yogurt, Fruit Puree & Granola Parfaits
Individual Breakfast Chia Pudding Cups
Hard Boiled Eggs
Assorted Bagels & Cream Cheese
Freshly Brewed Coffee, Decaf & Assorted Hot Tea Selection
Choice of 3: Half & Half, Whole, 2%, Almond, Soy, Oat
MINIMUM 25 ATTENDEES



SOUTHWESTERN BREAKFAST

Chilled Assorted Juices \$ 45
Individually Wrapped Breakfast Burritos
Scrambled Eggs, Cheddar, Green Chilies, Black Beans,
Assorted Mix of Bacon, Chorizo, Potato,
Sour Cream, Salsa Rojo, Salsa Verde
Individual Yogurts
Whole Fruit Display



BREAKFAST BUFFET CONTINUED



PEAKS BREAKFAST \$ 48

Chilled Assorted Juices
Fresh Fruit Display
Individual Greek Yogurt, Fruit Puree & Granola Parfaits
Assorted Breakfast Pastries with Butter & Jellies
Freshly Brewed Coffee, Decaf & Assorted Hot Tea
Selection
Choice of 3: Half & Half, Whole, 2%, Almond, Soy, Oat

YOUR CHOICE OF THREE:
Scrambled Farm Fresh Eggs
Smoked Bacon
Country Sausage
Vegan Sausage
Home Fries
Buttermilk Biscuits & Gravy
Steel Cut Oats, Brown Sugar, Dried Cranberries, Sliced
Almonds
Pancakes, Whipped Butter, Maple Syrup, Strawberry
Sauce
Blueberry French Toast
Assorted Meat & Veggie Quiches

MINIMUM 25 ATTENDEES

ALL PRICES ARE PER PERSON. BUFFETS ARE SET FOR 90 MINUTES. ADDITIONAL FEES APPLY FOR LONGER SET TIME.
ALL EVENTS SUBJECT TO 24% SERVICE FEE AND 11.47% SALES TAX APPLIED TO FOOD & BEVERAGE, SETUP AND LABOR FEES

BREAKFAST ENHANCEMENTS

ENHANCEMENTS ARE AVAILABLE AS ADDITIONS TO A FULL BUFFET AND REQUIRE A
MINIMUM OF 25 PEOPLE



CHEF ATTENDED CREPE STATION \$ 18

Sweet: Fresh Strawberries, Sliced Bananas,
Chocolate Hazelnut Spread, Peanut Butter,
Cinnamon Sugar, Whipped Cream
or

Savory: Spinach, Arugula, Tomatoes, Mushrooms,
Ham, Bacon, Goat Cheese, Cheddar, Swiss
or

Mix of your favorite 6 fillings

\$250 chef fee



CHEF ATTENDED OMELETTE STATION \$ 18

Whole Fresh Eggs, Egg Whites
Bacon, Sausage, Ham
Onions, Tomatoes, Peppers, Spinach, Arugula,
Mushrooms
Cheddar, Swiss, Goat Cheese

\$250 chef fee



BREAKFAST ADD ONS

ENHANCEMENTS ARE AVAILABLE AS ADDITIONS TO A FULL BUFFET AND REQUIRE A MINIMUM OF 25 PEOPLE



BREAKFAST MEATS \$ 8

Choice of 2
Bacon, Sausage, Vegan Sausage



ASSORTED QUICHES \$ 14

Ham & Cheese
Spinach & Mushroom



KODIAK OATMEAL CUPS \$ 8

Brown Sugar, Cranberries, Sliced Almonds,
Choice of 2 Warmed Milks: 2%, Almond, Soy, Oat

ALL PRICES ARE PER PERSON. BUFFETS ARE SET FOR 90 MINUTES. ADDITIONAL FEES APPLY FOR LONGER SET TIME.
ALL EVENTS SUBJECT TO 24% SERVICE FEE AND 11.47% SALES TAX APPLIED TO FOOD & BEVERAGE, SETUP AND LABOR FEES



BREAKFAST ADD ONS

ENHANCEMENTS ARE AVAILABLE AS ADDITIONS TO A FULL BUFFET AND REQUIRE A MINIMUM OF 25 PEOPLE



LOX BAR

\$ 8

Plain Bagels, Plain Cream Cheese
Tomatoes, Red Onion, Cucumbers, Capers
Lemon, Sliced Hard Boiled Eggs



BAGEL BAR

\$ 14

Bagels: Plain, Cinnamon Raisin, Everything, Sesame
Cream Cheese: Plain, Chive, Veggie, Strawberry



YOGURT BAR

\$ 8

Assorted Yogurt Flavors: Plain, Vanilla, Mango,
Granola, Fresh Berries, Pineapple, Banana
Nuts, Cranberries, Chia Seeds

ALL PRICES ARE PER PERSON. BUFFETS ARE SET FOR 90 MINUTES. ADDITIONAL FEES APPLY FOR LONGER SET TIME.
ALL EVENTS SUBJECT TO 24% SERVICE FEE AND 11.47% SALES TAX APPLIED TO FOOD & BEVERAGE, SETUP AND LABOR FEES

BREAKS

BREAKS



Assorted Mixed Nuts

\$ 25 per gallon



Fresh Fruit Display

\$ 9 per person



Crudité Display

carrots, celery, cucumber
ranch dressing, red pepper puree
\$ 9 per person



Assorted Whole Fruit

\$ 8 per person



Tortilla Chips & Salsa

\$ 8 per person



Kettle Chips

\$ 4 per bag



Assorted Granola &
Energy Bars

\$ 5 each

ENHANCED SNACK BREAKS



SWEET & SALTY

\$ 18

Pretzels, Spiced Nuts, Popcorn, Potato Chips
Chocolate Covered Pretzels, Mini Candy Bars,
Yogurt Almonds



COOKIES & BROWNIES

\$ 12

Your Choice of Three

Chocolate Chip, Peanut Butter, Snickerdoodle,
Double Chocolate Brownies, Blondies, Rice Crispy
Treats



CHIPS & DIPS

\$ 18

Tortilla Chips, Pita Chips, Potato Chips,
Guacamole, Pico de Gallo, Sour Cream Onion Dip,
Spinach Artichoke Dip

SNACK BREAKS CONTINUED



MEDITERRANEAN

\$ 20

Celery, Carrots, Cucumber, Broccolini, Pita
Olives & Feta
Roasted Garlic Hummus, Red Pepper Puree, Olive
Tapenade, Tzatziki



CHEESE & CHARCUTERIE

\$ 42

Chef's Choice of Three Assorted Cheeses
Chef's Choice of Three Assorted Charcuterie Meats
Pickled Vegetables, Grapes, Dried Fruits
Fig Jam, Olive Tapenade, Stone Ground Mustard,
Honey
Crackers, Baguette



BEVERAGES



BEVERAGE BREAKS



Regular & Decaf Coffee

\$ 75 per gallon



Assorted Hot Tea

\$ 60 per gallon



Fresh Juice

\$ 65 per gallon



Iced Tea &
Lemonade

\$ 75 per gallon



Soft Drinks

Pepsi, Diet Pepsi, Sierra
Mist, Dr. Pepper

\$ 5 each



Red Bull

Regular & Sugar Free

\$ 8 each



Mineral Waters

Still & Sparkling

\$ 6 each



Infused Water

Strawberry Lemon or
Cucumber Mint

\$ 25 per gallon

ALL PRICES ARE PER PERSON. BUFFETS ARE SET FOR 90 MINUTES. ADDITIONAL FEES APPLY FOR LONGER SET TIME.
ALL EVENTS SUBJECT TO 24% SERVICE FEE AND 11.47% SALES TAX APPLIED TO FOOD & BEVERAGE, SETUP AND LABOR FEES



LUNCH

LUNCH BUFFETS



SOUP BAR

\$ 32

SOUP: Choice of Three
Chile, Tuscan Tomato, Butternut Squash, Elote,
Vegan Mushroom, Pozole

TOPPINGS:
Chopped Bacon, Green Onions, Chopped Herbs,
Parmesan, Sunflower Seeds, Nut Free Pesto, Sour
Cream, Croutons

DESSERT
Cornbread & Honey, Chocolate Brownies, Blondies



SALAD BAR

\$ 42

Power Greens, Romaine, Mixed Greens Marinated
Chicken, Diced Ham, Boiled Eggs Tomatoes,
Cucumbers, Red Onion, Peppers, Shredded Carrots

Gorgonzola Crumbles, Shredded Parmesan,
Cheddar Cubes Sunflower Seeds, Sliced Almonds,
Croutons

Ranch, Caesar, Citrus Vinaigrette, Balsamic
Vinaigrette

Bread & Butter

Assorted Miniature Desserts & Macaroons

UPGRADES: Tuna Salad (+\$8PP)
Lemon Dill Salmon (+\$12pp)
Grilled Flank Steak (+\$15pp)

LUNCH BUFFETS



SOUP, SALAD, SANDWICH \$ 55

SOUP: Choice of One
Chile, Tuscan Tomato, Butternut Squash, Elote,
Vegan Mushroom, Pozole

SALAD: Choice of Two
Mixed Greens, Caesar, Florentine Tomato, Greek,
Fresh Berry

SANDWICH ASSORTMENT
Ham on Focaccia, Turkey on Nine Grain, Tuna on
Croissant, Roast Beef on Ciabatta

DESSERT
Assorted Miniature Desserts & Macaroons



TACO BAR \$ 48

Corn Tortillas, Flour Tortillas

Cumin Rubbed Carnitas, Chipotle Chicken,
Ground Beef, Black Beans

Lettuce, Cheddar, Onion, Cilantro, Jalapeno,
Sour Cream

Spanish Rice, Corn & Bean Salad

Chips & Salsa

Churros

Add Carne Asada (+\$10pp), Guacamole (+\$5pp)

LUNCH BUFFETS CONTINUED



MOUNTAIN BUFFET \$ 68

SOUP: Choice of One

Chile, Tuscan Tomato, Butternut Squash, Elote, Vegan
Mushroom, Pozole

SALAD: Choice of Two

Mixed Greens, Caesar, Florentine Tomato, Greek, Fresh
Berry

ENTREES: Choice of Two

Sweet Corn Ravioli, Herb Marinated Pork Loin, Chicken
Piccata, Roasted Chili Salmon, Carne Asada

SIDES: Choice of Two

Roasted Fingerlings, Mashed Potatoes, Haricot Vert,
Roasted Seasonal Vegetables, Rice Pilaf, Herbed Cous-
Cous

DESSERT: Choice of One

Tiramisu, NY Style Cheesecake, Chocolate Mousse Cake

A close-up photograph of a person's hand sprinkling coarse salt onto a thick, raw salmon steak resting on a wooden cutting board. The lighting is warm and focused, highlighting the texture of the salmon and the salt crystals. In the background, another hand holds a small white bowl filled with salt. The word "DINNER" is centered in the image.

DINNER

DINNER RECEPTIONS



LIGHT START

\$ 60

PASSED CANAPES

Stuffed Mushrooms (beehive hatch chili cheese and andouille sausage), Fresh Vegetarian Blackened Tofu Spring Rolls, Salmon Rillettes on Cucumber

STATIONED

Mediterranean Display to include hummus, feta cheese, carrots, celery, cucumber, & grilled naan bread

DESSERTS

Assorted Macaroons & Chocolate Strawberries



AROUND THE WORLD

\$ 80

PASSED CANAPES

Pork Egg Rolls, Arancini, Halibut Ceviche, Caprese Bruschetta

STATIONED

Assorted Flatbreads to include:

Margherita: Tomato sauce, fresh mozzarella, & basil

White Pizza: White sauce, mushroom, spinach & parmesan

Meat Lovers: Margherita pizza with sausage & pepperoni

Assorted Empanadas

DESSERTS

Churros, Cheesecake Bites, Macaroons



ALL AMERICAN

\$ 90

PASSED CANAPES

Creole Popcorn Shrimp, Jalapeno Poppers, Hushpuppies

STATIONED

Slow Roasted Pork Sliders, Mini Sausage Dogs, Chili Bar, Cowboy Caviar Cups

DESSERTS

Assorted Cookies & Mini Sundaes

DINNER RECEPTIONS



CRYSTAL

\$ 45

One Display Station
Three Passed Canapes



PALMYRA

\$ 55

One Display Station
Three Passed Canapes
One Dessert Station



WILSON

\$ 70

Two Display Stations
Three Passed Canapes
One Dessert Station



DINNER RECEPTIONS - DISPLAY STATION



Cheese & Seasonal Fruit

Mediterranean Display:

Hummus, feta, carrots, celery, cucumber, olives, grilled naan bread

Mini Street Tacos:

Beef fajita & Chipotle Chicken

Baked Brie en Croute

Assorted Flatbreads:

Margherita: Tomato sauce, fresh mozzarella, & basil

White Pizza: White sauce, mushrooms, spinach & parmesan

Meat Lovers: Margherita with sausage & pepperoni

Assorted Sliders:

Beef, caramelized onion, remoulade & American cheese

Fried Chicken, hot honey, pickles, coleslaw

Grilled Veggie, zucchini, squash, roasted red pepper, & caramelized onion

Mini Grilled Cheese & Tomato Bisque

Cheese & Charcuterie (+\$14pp)

Seafood Display: (+\$26pp)

Shrimp cocktail, 2 oyster varieties, garlic & herb roasted clams, crab legs, served with lemon, cocktail sauce, mignonette, remoulade & garlic butter



DINNER RECEPTIONS - PASSED CANPAES



Stuffed Mushrooms:

Fresh mushrooms sautéed with cumin, white wine and marsala

Vegetarian Arancini:

A Sicilian classic street food of risotto balls stuffed with goat cheese and feta cheese and fried to perfection with a crispy panko breading served with black garlic aioli

Pork Egg Roll:

Delicious pork, green onion, garlic, and ginger wrapped in a fresh wonton and fried to perfection and served with a sweet chili sauce

Tuna Poke:

Sushi grade Tuna marinated in a savory ponzu sauce served on a crisp cucumber and topped with green onion, red radish, sesame seeds and lime

Ginger Chicken Gyoza:

Chicken, ginger, garlic, and green onion wrapped in a fresh wonton and fried to perfection, tossed with sweet soy and sesame seeds

Creole Shrimp & Grits:

Creamy cheese and butter grits topped with fresh blackened shrimp and served in a bite sized spoon

Elk Tenderloin Skewer:

Local Elk Tenderloin marinated in blackberry and served with apple salsa

Chicken Flautas:

Shredded chicken rolled in a fresh flour tortilla fried to crispy perfection and served with salsa rojo and salsa verde

Crab Sliders:

Fresh lump crab, breaded and fried & served on a mini brioche bun topped with remoulade & shaved lettuce

Crab & Corn Fritters: (+\$4pp)

Fresh Lump Crab, corn, and chives mixed with a savory cornmeal batter and fried to perfection, served with a creamy remoulade dipping sauce

Scallops in Black Truffle: (+\$4pp)

Fresh sautéed scallops cut into bite sized pieces and served on a spoon with a creamy black truffle sauce



DINNER RECEPTIONS - DESSERT STATION



Assorted Cookies & Brownies

Chocolate Chip, Peanut Butter, & Snickerdoodle
Double Chocolate Brownies & Blondies

Chocolate Covered Strawberries & Macaroons

Cheesecake Bites

Creamy cheesecake on a graham cracker crust topped with delicious berries

Fresh Fruit with Zabaglione

Delicious seasonal berries topped with a creamy Italian custard

Churros with Mexican Dipping Sauce

Crispy warm churros served with a decadent chocolate sauce with cinnamon on top

DINNER BUFFETS



WESTERN NIGHT

\$ 85

PASSED CANAPES

Jalapeno Poppers, Bourbon Maple Andouille Skewer, Hushpuppies

SOUP

Elk Chili

SALADS

Creamy Coleslaw, Cowboy Caviar

ENTREES

BBQ Chicken, Baby Back Ribs, Hamburgers

SIDES

Baked Beans, Mac & Cheese, Corn Bread

DESSERTS

Chocolate Layer Cake, Banana Pudding



LATIN NIGHT

\$ 90

PASSED CANAPES

Halibut & Pollock Ceviche & Chicken Flautas

STATIONED:

Mini Street Tacos to include Beef Fajita & Chipotle Chicken

SOUP

Pozole

SALADS

Chilean Tomato Cucumber, Argentinean Potato

ENTREES

Argentinian Chimichurri Striploin, Mexican Ancho Pollo Asado with Mole, Pork Loin Adobada with Pina, Serrano Salsa

SIDES

Street Style Elote, Frijoles, Rice

DESSERTS

Tres Leches Cake, Churros with Mexican Dipping Chocolate

DINNER BUFFETS



ITALIAN NIGHT

\$ 90

PASSED CANAPES

Stuffed Mushrooms (fresh mushrooms sauteed with cumin, white wine & marsala), Arancini (risotto and goat cheese), Chicken Spiedini (grilled chicken skewer brushed with lemon, garlic and herb butter)

SOUP

Tomato Basil Bisque

SALADS

Caesar, Tomato Cucumber

ENTREES

Chicken Piccata, Steak Palermo, Eggplant Parmesan

SIDES

Italian Ratatouille, Penne Pomodoro, Balsamic Broccolini

DESSERTS

Tiramisu, Fresh Berries with Zabaglione



ASIAN NIGHT

\$ 95

PASSED CANAPES

Tuna Poke, Pork Egg Rolls, Shrimp Spring Roll

SOUPS

Egg Drop, Hot & Sour

SALADS

Papaya, Sesame Chopped

ENTREES

Pork Char Siu, Bulgogi Spare Ribs, Korean Fried Chicken

SIDES

Veggie Fried Rice, Asian Garlic Noodles

DESSERTS

Fortune Cookies, Green Tea Mochi Ice Cream



DINNER BUFFETS CONTINUED



PEAKS BUFFET DINNER \$ 95

STATIONED

Grilled & Chilled Vegetables & Dips

SALAD

Caesar, Southwest Chopped

ENTREES: Choice of Two

Carne Asada, Chicken Piccata, Whole Roasted Spiced Salmon

SIDES

Asparagus with Saffron Aioli, Brown Butter Baby Carrots

DESSERT: Choice of One

Tiramisu, Assorted Cheesecake Bites, Fresh Fruit

ALL PRICES ARE PER PERSON. BUFFETS ARE SET FOR 90 MINUTES. ADDITIONAL FEES APPLY FOR LONGER SET TIME.
ALL EVENTS SUBJECT TO 24% SERVICE FEE AND 11.47% SALES TAX APPLIED TO FOOD & BEVERAGE, SETUP AND LABOR FEES



PLATED DINNER



PLATED DINNER

\$ 110

CHOICE OF SOUP OR SALAD

SOUP:

Tuscan Tomato, Butternut Squash, Elote, Vegan Mushroom, Pozole

SALAD:

Mixed Greens, Caesar, Florentine Tomato, Greek, Fresh Berry (field greens, fresh berry, feta, pickled red onion, candied pecan topped with strawberry vinaigrette)

ENTREES: Choice of Two

Herb Crusted Tenderloin in a Blackberry Demi Glaze
Garlic Mashed Potatoes, Charred Broccolini

Roasted Prosciutto Parmesan Sage Stuffed Chicken Breast
Served in a Rosemary Currant Pan Jus
Corn Polenta, Brown Butter Baby Carrots

Frenched Pork Chop in a Bourbon Mustard Glaze
Sweet Potato Mash, Blistered Green Beans

Pan Seared Salmon in a Lemon Beurre Blanc Sauce
Farro Pilaf, Charred Asparagus, Lemon Arugula Salad

Sweet Potato Gnocchi
Fresh Bruschetta Cream, Seasonal Vegetables

DESSERT: Choice of One

Flourless Chocolate Torte, Turtle Cheesecake, Fresh Berries with Zabaglione, Dutch Apple Pie

COCKTAIL HOUR ADD ON: CHOICE OF

Three Passed Canapes +\$25pp
One Stationed Display and Three Passed Canapes +\$45 pp

ALL PRICES ARE PER PERSON. BUFFETS ARE SET FOR 90 MINUTES. ADDITIONAL FEES APPLY FOR LONGER SET TIME.
ALL EVENTS SUBJECT TO 24% SERVICE FEE AND 11.47% SALES TAX APPLIED TO FOOD & BEVERAGE, SETUP AND LABOR FEES

A close-up photograph of a hand squeezing an orange peel over a glass of whiskey. The glass is a heavy, cut-crystal tumbler with a diamond pattern around the rim and vertical fluting on the body. It is filled with a golden-brown liquid and ice cubes. The background is dark, and the scene is lit with warm, low-key lighting, creating a sophisticated and intimate atmosphere. Fine droplets of oil are visible in the air around the glass.

BAR MENU



CALL

Telluride Vodka

Wheatley Vodka

Myers Platinum Rum

Myers Original Dark
Rum

Spring 44 Gin

Buffalo Trace

Jack Daniels

Dewars Blended

Scotch

El Charro Silver

Hornitos Reposado

PREMIUM

Tito's Vodka

Ketel One Vodka

Mount Gay Black Barrel Rum

Bacardi Silver Rum

Tanqueray Gin

Hendrick's Gin

Don Julio Blanco

Don Julio Reposado

Woodford Reserve Bourbon

Makers Mark Bourbon

Knob Creek Rye

Johnny Walker Red

PREMIUM PLUS

Belvedere Vodka

Grey Goose Vodka

Mount Gay XO

Bombay Sapphire

Nikka Coffey Gin

Patron Silver

Patron Reposado

Angels Envy

Whistle Pig 6 year Rye

Jonny Walker Black

Glenlivet 12

\$13.00
per glass

\$15.00
per glass

\$17.00
per glass



BEER

\$9.00
per drink

Coors Banquet

Coors Light

Stella Artois

Modelo

Assorted Telluride

Brewing Co.

Assorted Ska

Non-Alcoholic Athletic

Non-Alcoholic Sam Adams

CORDIALS

\$14.00
per drink

Bailey's

Kahlua

Telluride Chairlift Warmer

Disaronno

Fireball

Jägermeister

St. Germain

Tuaca



BUBBLES

Nino Franco Prosecco \$65

Gratien & Meyer Cremant De

Loire Brut Loire Valley \$70

Champagne Taittinger \$145

WHITE

Skyside Chardonnay California \$55

Mt. Beautiful Sauvignon Blanc New
Zealand \$65

Terlano Pinot Grigio Italy \$70

Au Bon Climat Chardonnay Santa
Barbara \$75

Far Niente Napa Valley Chardonnay
\$140

ROSE

Canard Cuvee des Cendres Rose
Paso Robles \$60

RED

House Cabernet Sauvignon Blend
California \$55

Maison Louis Jadot Burgundy \$65
Eratos Malbec Mendoza Argentina
\$60

Bonny Doon Le Cigare Volant Rhone
Blend Central Coast \$70

Belle Glos Las Alturas Pinot Noir
Santa Lucia Highlands \$100

Caymus Napa Valley (1L) \$200

- subject to change -



SPECIALTY COCKTAILS

\$16.00 per glass

Peaks Margarita

Equal Parts Blanco Tequila, Fresh Lime Juice,
Triple Sec

Lavender Vodka Lemonade

Vodka, lavender agave syrup, fresh lemon juice,
sparkling water

Flatliner

Vodka, Espresso Liqueur, Bailey's, Espresso

Aperol Spritz

Aperol, Sparkling Wine, Club Soda

\$18.00 per glass

Negroni

Hendrick's, Campari, Sweet Vermouth

Old Fashioned

Angel's Envy, Simple Syrup, bitters

\$10.00 per glass

Blueberry Ginger Nojito (NA)

minimum order of 25 drinks per cocktail added to
your bar



BAR SET UP

1 bar per every 100 guests

\$250
per bar

Included in your bar set up:

Beautiful Custom Bar

Glassware

Ice

Garnishes

Mixers

BARTENDER FEE

1 bartender per every 50 guests

\$250
per
bartender

CASH BAR FEE

included in your cash bar fee:

Cash Terminal

\$250
per bar



NON ALCOHOLIC

San Pellegrino - \$6.00/\$12.00

Acqua Panna - \$6.00/\$8.00

Pepsi / Diet Pepsi / Sierra Mist / Dr.

Pepper / Iced Tea / Lemonade - \$5.00

Coffee - Decaf & Regular - \$75 per gallon

Hot Tea Station - \$75 per gallon

Hot Chocolate - \$70 per gallon

Apple Cider Station - \$55 per gallon

A la carte Hot Chocolate or

Hot Apple Cider - \$6.00 per drink