

SAVOR... Catering Policies

SAVOR... Richmond, catering by SMG is the exclusive food and beverage provider for Richmond CenterStage, Landmark Theater, and Richmond Coliseum.

Outside food and beverage items are strictly prohibited in any SMG managed facility unless previously approved prior to each event. In addition, leftover food or beverage items (items not consumed) may not be taken from SMG managed venues. Local Health Department and Virginia ABC policies apply.

Menu Selection:

Your menu selection and signed contract should be submitted to the Catering Sales Manager no later than three weeks prior to your scheduled event. A final guaranteed number of guests attending your event are due no later than 72 hours prior to the event. If **Savor...**Richmond does not receive your final number of persons attending the event within 72 hours in advance (3 business days), we will prepare for the original count given and charge accordingly. Once the Catering Department accepts a final guaranteed number 72 hours in advance, that number cannot be decreased.

Decorations:

Our Catering Department is eager to assist with floral arrangements, special decorations, linens, china, or anything that may enhance your event at any of our venues. Please inquire with your Sales Manager during the planning of your event.

Service Charge and Tax:

On all catering functions, there will be a service charge of 20% and a sales tax of 11% applied to the total. If your organization is tax-exempt, a 501(c) tax exemption form is due 30 days prior to the event.

Deposit, Payment, and Billing:

A non-refundable deposit of 50% of the estimated total is due no later than seven days prior to the function. The remaining balance is due once the final food count is determined, 72 hours prior to the event. Please make checks payable to SMG Food and Beverage with the Venue's name in the memo area (CenterStage, Landmark Theater, or Richmond Coliseum).

Cancellations:

Cancellation of contracted services must be made no later than 2 weeks prior to the scheduled function. If the event is cancelled less than 14 days but more than 72 hours (3 business days) prior to the event, a fee of 75% of total estimated services will be charged. Any event cancelled less than 72 hours (3 business days) prior to the event would incur 100% of estimated charges.

SAVOR... Break Selections

(15 Guest Minimum)

Wake Up Call

Freshly Brewed Coffee, Hot Tea
Service, Orange Juice and Water
\$3.99 per guest

Afternoon Basics

Assorted Soft Drinks, Freshly
Brewed Coffee, Bottled Water
\$3.99 per guest

Mid-day Pick Me Up

Freshly Baked Cookies, Granola
Bars, Assorted Candy Bars,
Assorted Soft Drinks, Bottled Water,
and Freshly Brewed Coffee
\$7.99 per guest

A La Carte

Assorted Granola Bars
\$24.00/ dozen
Soft Pretzels with Mustard
\$26.00/ dozen
Assorted Cookies *\$24.00/ dozen*
Chocolate Chip Brownie
\$26.00/ dozen
Power or Energy Bars *\$36.00/ dozen*
Assorted Whole Fruit *\$20.00/ dozen*
Individual Potato Chips
\$24.00/ dozen
Assorted Candy Bars *\$28.00/ dozen*
Fresh Popcorn (individual boxes)
\$24.00/ dozen

SAVOR... Refreshments

(15 Guest Minimum)

The Good Morning

Fresh Brewed Coffee, Decaf, and Hot
Tea
\$3.50 per guest

The Refresher

Freshly Brewed Iced Tea, Fruit Punch,
or Lemonade
\$2.00 per guest

Assorted Punches

Fruit Punch, Passion Fruit Punch, or
Citrus Punch
\$2.75 per guest

Assorted Individual Juices

Orange, Cranberry, and Apple
\$2.50 each

Assorted Canned Soda

Classic Coke, Diet Coke, Coke Zero,
Sprite, and Ginger Ale, Pepsi, Diet
Pepsi, Dr. Pepper, and Sierra Mist
\$1.50 each

Assorted Bottled Water

Aquafina *\$2.00 each*
Dasani *\$2.00 each*
Fiji Water *\$2.50 each*
Vitamin Water *\$2.50 each*

Assorted Energy Drinks

Red Bull *\$2.50 each*
Sugar Free Red Bull *\$2.50 each*

SAVOR... Continental Breakfast Selections

(15 Guest Minimum)

Continental Breakfast

Assorted Breakfast Pastries, Orange Juice, Cranberry Juice, Bottled Water, Freshly Brewed Coffee and Hot Tea *\$9.99 per guest*
Add Fresh Seasonal Fruit for *\$2.00 per guest*

Deluxe Continental Breakfast

Assorted Breakfast Pastries, Bagels, Fresh Fruit, Yogurt, Orange Juice, Cranberry Juice, and Freshly Brewed Coffee and Hot Tea *\$13.99 per guest*

SAVOR... Hot Breakfast Selections

(20 Guest Minimum)

Sunrise Breakfast Buffet

Fluffy Scrambled Eggs with Cheddar Cheese, Breakfast Potatoes, Bacon or Sausage, Orange and Cranberry Juices, and Freshly Brewed Coffee and Hot Tea *\$13.99 per guest*

Rise and Shine Breakfast Buffet

Omelet Station, Breakfast Potatoes, Bacon or Sausage, Breakfast Pastries, Fresh Fruit, Orange and Cranberry Juices, and Freshly Brewed Coffee and Hot Tea *\$14.99 per guest (\$100 Attendant Fee)*

Ultimate Breakfast Buffet

Scrambled Eggs, Belgian Waffles or French Toast, Breakfast Potatoes, Bacon or Sausage, Assorted Breakfast Pastries, Orange and Cranberry Juices, and Freshly Brewed Coffee and Hot Tea *\$16.99 per guest (\$100 Attendant Fee)*

SAVOR... Morning Additions

Large Muffins *\$30.00 per dozen*
Assorted Yogurt *\$20.00 per dozen*
Bagels Cream Cheese *\$28.00 per dozen*

Assorted Danish *\$28.00 per dozen*
Cinnamon Rolls *\$30.00 per dozen*
Assorted Donuts *\$22.00 per dozen*

SAVOR...Lunch Salad Selections

(20 Guest Minimum)

All Salads are served with Artisan Rolls

A Beverage Station with Iced Tea, Coffee, and Water is also included.

The Chef's Salad- Mixed Greens with Ham, Turkey, Swiss, Tomato, Cucumber, Hard Boiled Egg, Tomato, and Red Wine Vinaigrette *\$15.99 per guest*

The Classic Chicken Caesar- Crisp Romaine Lettuce with Grilled Chicken, Garlic Croutons, Parmesan Cheese, and Caesar dressing *\$14.99 per guest*
Add Grilled Shrimp for \$2.99

The Greek- Baby Spinach with Grilled Chicken, Feta, Pepperoncini, Calamata Olives, Grape Tomatoes, Toasted Pita Croutons, and Red Wine Vinaigrette *\$14.99 per guest*

The Salmon-Mixed Greens with Grilled Salmon, Shaved Red Onion, Cucumber, Grape Tomatoes, Fried Capers, and Lemon-Caper Vinaigrette *\$17.99 per guest*

The Barbecue Chicken- Grilled Chicken with Bourbon BBQ Sauce, Cucumber, Tomato, Honey Roasted Peanuts, Corn Bread Croutons, and Red Pepper Ranch Dressing *\$15.99 per guest*

The Asian Shrimp- Four Jumbo Shrimp with Baby Greens, Julienne Carrots, Cucumber, Shredded Cabbage, Fried Wontons, and Toasted Sesame-Soy Dressing *\$19.99 per guest*

The Mediterranean – Mixed Greens with Grilled Chicken, Roasted Red Peppers, Artichoke Hearts, Calamata Olives, Hummus, Toasted Pita, and Goat Cheese with Red Wine Vinaigrette *\$17.99 per guest*

The Southwestern- Dry Rubbed Flank Steak with Mixed Greens, Black Beans, Roasted Chiles and Onions, Fried Corn Tortillas, and Chipotle-Cilantro Vinaigrette *\$16.99 per guest*

SAVOR... Sandwich Selections

(20 Guest Minimum)

All Sandwiches are served on a Chef's Choice of Breads with Cookies and Choice of Potato Chips, Pasta Salad, or Potato Salad. A Beverage Station with Iced Tea, Coffee, and Water is also included. \$17.99 per person

Simply Sandwiches- Assorted Ham, Turkey, and Roast Beef with Assorted Cheese, Lettuce, and Tomato; Condiments Served on the Side.

Smoked Turkey- Smoked Turkey and Swiss with Cranberry Coleslaw

Roast Beef- Roast Beef and Cheddar with Sun-Dried Tomato Remoulade

Baked Ham- Honey Baked Ham and Brie with Grilled Pineapple and Honey-Dijon

Oven Roasted Vegetable- Marinated Seasonal Vegetables with Baby Spinach and Roasted Garlic Hummus

Grilled Chicken Club- Herbed Chicken with Applewood Smoked Bacon, Lettuce, Tomato, Swiss Cheese, and Dijon Sauce

Salmon Salad- Oven Roasted Salmon with Lemon Mayonnaise, Green Onion, Diced Cucumber, and Capers

Curried Chicken Salad- Tender Chicken Breast with Light Curry Spices, Toasted Almonds, and Raisins

Portobello Mushroom- Marinated in Red Wine Vinaigrette and Served with Roasted Red Peppers, Balsamic Onions, and Herbed Goat Cheese

SAVOR... Soup Selections

(20 Guest Minimum)

Add a Soup to your lunch for \$2.99!

Chicken Noodle
Cream of Tomato with Basil
Vegetable Minestrone
Cream of Potato with Roasted Garlic and Bacon
Tortilla with Chicken and Poblano Cream
Hearty Beef Barley

SAVOR...The Three Way Lunch Buffet

(20 Guest Minimum)

Option #1

Choose One Entree, One Side, One Vegetable,
House Salad, Cookies, Coffee, and Iced Tea Included
\$21.00 per person

Option #2

Choose Two Entrees, Two Sides, Two Vegetables
House Salad, Cheese Cake, Coffee, and Iced Tea Included
\$28.00 per person

Option #3

Choose Three Entrees, Two Sides, Two Vegetables
House Salad, Chef's Choice Dessert, Coffee, and Iced Tea Included
\$34.00 per person

Please choose from the following menu items.

Entrees

Herb Marinated Chicken with Pan Gravy
Roast Chicken with Lemon-Caper Butter Sauce
Roast Chicken with Marsala Wine and Mushrooms
Grilled Chicken with Portabella Cream Sauce
Braised Beef Stew in Red Wine Sauce
Beef Bourguignon with Cabernet Reduction Sauce
Meatloaf with Mushroom Gravy
Blackened Catfish with Tomato Salsa
Baked Tilapia with Dill Butter Sauce
Roasted Salmon with Sun-Dried Tomato Cream
Oven Roasted Vegetable Lasagna with Asiago Cheese
Pasta Primavera with Fresh Vegetables and Alfredo Sauce

Sides

Roasted Garlic Mashed Potatoes
Vegetable Rice Pilaf
Creamy Polenta with Parmesan Cheese
Oven Roasted Red Bliss Potatoes
Buttermilk Mashed Potatoes
Macaroni and Cheese
Steamed Brown Rice
Potatoes O'Brien
Oven Roasted Tomato Cous Cous

Vegetable Choices

Oven Roasted Vegetables
Steamed Green Beans with Pistachios
Sautéed Zucchini and Yellow Squash
Braised Red Cabbage with Red Wine
Honey Glazed Carrots
Broccoli with Butter and Parmesan
Eggplant and Tomato Ragu
Sautéed Seasonal Vegetables
Roasted Vegetable Ratatouille

SAVOR... Plated Lunch Selections

(20 Guest Minimum)

All plated Luncheons Include Fresh Rolls and Butter, House Salad, Dessert, Coffee, and Iced Tea

Herb Marinated Chicken with Portabella Cream, Mashed Potatoes, and Roasted Vegetables *\$23.99 per guest*

Sautéed Chicken with Lemon-Caper Butter Sauce, Rice Pilaf, and Steamed Vegetables *\$23.99 per guest*

Chicken Pomodoro- Sautéed Boneless Breast with Rustic Tomato-Basil Sauce, Linguini, and Seasonal Vegetables *\$22.99 per guest*

Beef Tenderloin with Red wine and Mushrooms, Horseradish Mashed Potatoes, and Seasonal Vegetables *\$27.99 per guest*

Meatloaf with Mushroom Gravy, Mashed Potatoes, and Sautéed Vegetables *\$19.99 per guest*

Beef Bourguignon with Cabernet Reduction Sauce, Egg Noodles, and Seasonal Vegetables *\$23.99 per guest*

Grilled Mahi with Pineapple-Soy Glaze, Rice Pilaf, and Seasonal Vegetables *\$24.99 per guest*

Salmon Teriyaki with Wasabi Mashed Potatoes, Toasted Sesame, and Seasonal Vegetables *\$23.99 per guest*

Blackened Catfish with Fresh Tomato Salsa, Black Beans and Rice, and Seasonal Vegetables *\$22.99 per guest*

Portabella Mushroom Stuffed with Baby Spinach and Parmesan, Served with Brown Rice, and Asiago Cheese *\$19.99 per guest*

Vegetable Lasagna Oven Roasted Vegetables, Ricotta and Parmesan Cheeses, Fresh Marinara, and Garlic Bread *\$19.99 per guest*

SAVOR... Plated Dinner Selections

(20 Guest Minimum)

All Dinners Include Fresh Vegetables, Salad, Dinner Rolls with Butter, Dessert, Coffee, and Iced Tea

Dijon-Fontina Chicken with Smithfield Ham, Buttermilk Mashed Potatoes, and Dijon Cream \$29.99 per guest

Chicken Pinot Noir with Oven Roasted Potatoes, and Red Wine Reduction Sauce \$29.99 per guest

Sautéed Chicken with Rice Florentine and Lemon-Caper Butter Sauce \$28.99 per Guest

Portabella Chicken with Potato Pancakes and Mushroom-Sage Cream Sauce \$27.99 per guest

Roasted Chicken with Mashed Potatoes and Bourbon-Pecan Crust \$27.99 per guest

Beef Rib Roast with Roasted Garlic Mashed Potatoes and Horseradish Au Jus \$36.99 per guest

Beef Tenderloin with Gorgonzola Crust, Port Wine Demi Glace, and Crispy Potato Cake \$38.99 per guest

Black Angus Strip Steak with Red Onion Jam, Whipped Potatoes, and Mushroom Demi Sauce \$38.99 per guest

Seared Tuna Steak with Saffron Rice with Toasted Pine Nuts, and Tomato-Lime Butter Sauce \$37.99 per guest

Grilled Salmon with Toasted Sesame-Soy Dressing and Shiitake Fried Rice \$34.99 per guest

Sea Scallops with Fresh Basil Pesto and Roasted Red Pepper Mashed Potatoes \$38.99 per guest

Grilled Shrimp with Black Bean Polenta Cake and Chipotle-Lime Butter Sauce \$37.99 per guest

Oven Roasted Vegetables with White Bean Hummus and Grilled Pita \$26.99 per guest

Sun-Dried Tomato Cous Cous with Grilled Vegetables and Fried Goat Cheese \$24.99 per guest

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SAVOR... Dinner Duos

(20 Guest Minimum)

(All Dinner Duos include Seasonal Vegetables, House Salad, Dinner Rolls with Butter, Dessert, Coffee, and Iced Tea)

Broiled Beef Tenderloin & Lump Crab Cake, Yukon Potato Cake, Roasted Vegetables, and Roasted Garlic Butter Sauce *\$44.99 per guest*

Herbed Chicken Breast & Grilled Shrimp with Dijon Cream Sauce, Wild Rice Pilaf, and Roasted Asparagus *\$42.99 per guest*

Teriyaki Grilled Salmon & Bacon Wrapped Scallops, Shiitake Fried Rice, Baby Bok Choy, and Toasted Sesame *\$42.99 per guest*

Dry-Rubbed Pork Tenderloin with Rock Shrimp Salsa, Parmesan Polenta Cake, and Steamed Green Beans *\$39.99 per guest*

Grilled Chicken and Chorizo Stuffed Mushroom Skewer with Creole Sauce, Mashed Potatoes, Roasted Vegetables *\$37.99 per guest*

SAVOR... Desserts

(20 Guest Minimum)

The Following Desserts are available for \$5.99 per guest

Chocolate Caramel Crunch Cake
Double Layered Carrot Cake
Key Lime Pie
New York Style Cheese Cake
Bourbon Pecan Pie
Turtle Cheese Cake

Apple Pie a la mode
Peach Pie a la mode
German Chocolate Cake
Banana Bread Pudding
Brownie Sundae
Peanut Butter Cheese Cake

SAVOR... Action Stations

(40 Guest Minimum)

Chef attended stations require an additional \$100 per attendant fee

Mashed Potato Martini Bar- served with Applewood Smoked Bacon, Scallions, Vermont White Cheddar, Chipotle Sour Cream, and Fried Onions
\$7.99 per person

Pasta Station- Penne and Fusilli. Served with Pomodoro, Alfredo, Grated Parmesan, and Garlic Bread Sticks *\$9.99 per person*
Add Grilled Chicken \$12.99
Add Shrimp \$14.99

Baked Potato Bar- Served with Apple Wood Smoked Bacon, Scallions, Vermont White Cheddar, Chipotle Sour Cream, and Fried Onions *\$6.99 per person*

Quesadilla Station- Mini Flour Tortillas, Smoked Chicken, Roasted Peppers and Onions, Scallions, Cheddar-Jack Cheese, Cilantro, and Chipotle Sour Cream
\$7.99 per person

SAVOR... Carving Stations

(40 Guest Minimum)

Chef attended stations require an additional \$100 per attendant fee

All Carving Stations include Artisan Rolls

Oven Roasted Turkey with Cranberry Chutney and Red Pepper Relish
\$5.99 per person

Southwestern Flank Steak with Black Bean and Roasted Corn Salsa and Cilantro-Chipotle Sour Cream *\$8.99 per person*

Herb Crusted Beef Tenderloin with Sun-Dried Tomato Aioli and Horseradish
\$10.99 per person

Boneless Leg of Lamb with Rosemary-Baby Spinach Pesto *\$8.99 per person*

Oven Roasted Pork Loin with Spiced Apricot Sauce *\$5.99 per person*

Smithfield Ham with Orange-Ginger Glaze and Spicy Mustard Sauce
\$6.99 per person

Steamship Round of Beef with Whole Grain Mustard and Fresh Herb Sauce
\$6.99 per person (100 guest Minimum)

Maple Glazed Pork Steamship with Dijon Sauce and Apple Chutney
\$5.99 per person

SAVOR...Hot Hors d' Oeuvres

(All hors d' oeuvres are priced for 100 pieces minimum)

Petit Crab Cakes with Cajun Remoulade and Spring Onion	\$250.00
Mini Quiche with Crimini Mushrooms, Herbs, and Goat Cheese	\$200.00
Spicy Pork Dumplings with Sesame-Soy Dipping Sauce	\$225.00
Forest Mushrooms Stuffed with Spicy Chorizo Sausage	\$225.00
Vegetable Spring Rolls with Orange-Ginger Sauce	\$200.00
Duck Confit Tartlet with Dried Cherries and Boursin	\$225.00
Grilled Baby Lamb Chops with Honey and Herb Dip	\$325.00
Duck Spring Rolls with Spicy Chinese Mustard	\$250.00
Flank Steak Skewers with Hoisen Glaze and Toasted Sesame	\$250.00
Mini Beef Wellington with Horseradish Sauce	\$250.00
Apple Wood Bacon Wrapped Scallops	\$275.00
Mini Cordon Bleu with Roasted Red Pepper Ranch	\$225.00
Teriyaki Chicken Skewer with Toasted Sesame and Scallions	\$225.00
Phyllo Dough filled with Feta Cheese and Spinach	\$200.00
Sesame Crusted Chicken with Pineapple Dipping Sauce	\$225.00
Grilled Chicken Skewers with Bourbon Barbecue Sauce	\$200.00
Black Bean Spring Rolls with Chipotle-Cilantro Salsa	\$225.00
Smoked Salmon, Goat Cheese, Caramelized Onion Tartlet	\$250.00

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SAVOR ... Chilled Hors d' Oeuvres

(All hors d' oeuvres are priced for 100 pieces minimum)

Roasted Eggplant, Red Pepper, and Goat Cheese Crostini with Basil	\$200.00
Chipotle Chicken Tartlet with Black Beans, Roasted Corn, Cilantro, and Lime	\$200.00
Beef Tenderloin Canapé Maytag Bleu Cheese and Red Onion Jam	\$275.00
Curried Chicken with Toasted Almonds, Raisins, and Spring Onion	\$200.00
Thai Shrimp with Red Curry, Peanuts, Toasted Sesame, Cilantro, and Lime	\$275.00
Traditional Shrimp Cocktail with Balsamic-Basil Cocktail Sauce	\$250.00
Jamaican Jerk Chicken on a Sweet Potato Chip with Rum Reduction	\$200.00
Wild Mushroom Bruschetta with Caramelized Onion and Truffle Oil	\$200.00
Tuna Tartar with Wasabi, Ginger, Toasted Sesame and Wonton Crisp	\$250.00
Antipasto Skewers with Mozzarella, Roasted Peppers, and Calamata Olives	\$225.00
Fresh Tomato and Basil Bruschetta with Basil and Aged Provolone	\$175.00
Nori Roll with Spicy Tuna, Julienne Vegetables, and Wasabi-Soy Sauce	\$275.00
Grilled Shrimp Toast with Avocado, Cilantro, and Pico De Gallo	\$275.00
Lobster Salad with Lemon, Cucumber, and Roasted Corn Salsa	\$350.00
Cajun Crab Salad in a Cucumber Cup with Lemon Aioli	\$275.00
Mini Buttermilk Biscuits with Smoked Ham and Whole Grain Mustard	\$200.00
Smoked Duck Canapé with Dried Cherry Compote and Boursin	\$250.00
Sun-dried Tomato, Artichoke, and Olive Bruschetta with Basil	\$200.00
Roasted Asparagus, Smoked Salmon Bruschetta with Pepper-Chive Cream Cheese	\$275.00

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SAVOR ... Stationary Hors d' Oeuvres

(20 Person Minimum)

International Cheese Display-with Dried Fruit and Assorted Crackers

\$3.99 per guest

Oven Roasted Vegetable Display-with Hummus and Red Pepper Ranch Dip

\$3.50 per guest

Baby Spinach and Artichoke Dip- with Toasted Pita Chips *\$2.99 per guest*

Spicy Black Bean Dip-with Roasted Chiles, Cheddar Cheese, Chipotle Sour Cream, and Blue Corn Tortillas *\$2.99 per guest*

Baked Brie- with Cranberry-Ginger Chutney and Assorted Toasted Breads

\$3.50 per guest

Louisiana Crawfish Dip -with Cream Cheese, Oven Roasted Tomatoes, and French Baguette *\$3.50 per guest*

Seasonal Fruit Display – with Assorted Fresh Fruit with Berries and Yogurt Dip

\$3.99 per guest

Antipasto Display – with Assorted Italian Meats and Cheeses with Marinated Vegetables, Breads, and Olives *\$7.99 per guest*

Smoked Salmon Display – Norwegian Smoked Salmon with Shaved Red Onion, Dill Sauce, Capers, and Toasted Pumpernickel Bread *\$5.99 per guest*

Dessert Display Assorted Mini Pastries to Include Petit Fours, Cream Puffs, Assorted Cookies, Coffee, and Tea *\$8.99 per guest*

SAVOR... Libations

Full Bar Service

Beverages Based on Consumption

Premium Cocktails \$8.00
House Cocktails \$5.00
Call Cocktails \$6.00
Imported beer \$4.50
Domestic beer \$3.50
Wine \$7.00
Assorted Soda and Water \$1.50
Assorted Juice \$2.00

Hosted Full Bar Service by the Hour

Includes a full service bar with cocktails, imported and domestic beer, wine, soda, water, juice and all appropriate mixers

House Liquor- Jim Beam, Smirnoff
Vodka, Gordon's Gin, Bacardi Rum,
Sauza Tequila, and J&B Scotch

1 hour service \$14.00 per guest
2 hour service \$18.00 per guest
3 hour service \$22.00 per guest
4 hour service \$26.00 per guest
5 hour service \$30.00 per guest

Call Liquor- Jack Daniels, Absolut
Vodka, Tanqueray Gin, Bacardi, Rum,
Jose Cuervo Tequila, and Dewar's
Scotch

1 hour service \$18.00 per guest
2 hour service \$22.00 per guest
3 hour service \$26.00 per guest
4 hour service \$30.00 per guest
5 hour service \$34.00 per guest

Premium Liquor- Makers Mark, Grey
Goose, Crown Royal, J.W. Black,
Bombay Sapphire, Patron Tequila

1 hour service \$20.00 per guest
2 hour service \$24.00 per guest
3 hour service \$28.00 per guest
4 hour service \$32.00 per guest
5 hour service \$36.00 per guest

Hosted Beer and Wine Bar- Service by
the Hour (*Includes Imported and
Domestic Beer, Wine, Soda, Water and
Juices*)

1 hour service \$10.00 per guest
2 hour service \$13.00 per guest
3 hour service \$16.00 per guest
4 hour service \$19.00 per guest
5 hour service \$22.00 per guest

Specialty Wine, Champagne, and Liquor are available upon request and may be purchased by the bottle. Please note that any specialty Wine, Champagne, or Liquor purchased for an event must be purchased in its entirety regardless of the amount of product served.