





BREAKFAST

BREAKFAST BASICS



Continental Classic

Muffins, Danishes, Scones, Seasonal Fresh Fruit, Coffee, Decaffeinated Coffee, Hot Herbal Teas, Orange Juice, Apple Juice

16.00 per Guest
Minimum 20 Guests

Continental Plus

Muffins, Danishes, Scones, Seasonal Fresh Fruit, Coffee, Decaffeinated Coffee, Hot Herbal Teas, Orange Juice, Apple Juice

32.00 per Guest
Minimum 20 Guests

EGGS

Choose 1

- Classic Scrambled Eggs
- Mini Fritattas - Ham & Cheese or Vegetarian
- Spanish Tortilla Casserole

MORNING POWER-UPS

Choose 1

- Breakfast Potatoes
- French Toast Bake
- Wild Berry Cornbread
- Baked Apple Cinnamon Oatmeal

MIGHTY MEATS

Choose 2

- Hickory Smoked Bacon
- Sliced Honey Glazed Ham
- Breakfast Sausage
- Turkey Sausage

All prices are subject to applicable tax and service charges.

BREAKFAST BOOST

Breakfast Sandwiches

Minimum 25 Sandwiches or Boost Your Continental Breakfast

Bacon, Egg, Gouda, Croissant *12.00 each*

Turkey Sausage, Egg White, Cheddar, Croissant *11.00 each*

Chorizo, Egg, Chihuahua Cheese, Flour Tortilla *11.00 each*

Smoked Salmon, Fried Egg, Caper Cream Cheese, Bagel *14.00 each*

Avocado, Fried Egg, Pickled Onions, Whole Grain Toast *10.00 each*



Breakfast Boards

Boost Your Continental Breakfast

Lox & Bagels

Smoked Salmon, Assorted Bagels, Plain & Chive Cream Cheese, Sliced Cucumbers, Sliced Tomatoes, Red Onions, Capers

14.00 per Guest

Yogurt Parfaits

Greek Yogurt, Granola, Fresh Berries

10.00 per Guest

Belgian Style Waffles

Wild Berry Compote, Maple Syrup, Powdered Sugar

14.00 per Guest

All prices are subject to applicable tax and service charges.

BREAKFAST EXPERIENCES

Action Stations

*Minimum 50 Guests or Boost Your Continental Breakfast
Chef Attendant Fee 200.00*

Eggs & Omelets

Any style eggs or omelet - toppings include bell peppers, mushrooms, broccoli, red onion, jalapenos, cheddar, pepper jack, Swiss and Mexican blend cheese

Served with breakfast potatoes

15.00 per Guest

Chilaquiles

Crisp tortilla chips topped with farm fresh eggs, red or green salsa, Mexican blend cheese, sour cream, red onion and cilantro

15.00 per Guest



All prices are subject to applicable tax and service charges.

CATERING & PRIVATE EVENTS



ALL DAY BREAKS

ALL DAY BREAKS

Grab & Go

Minimum 15 Guests Per Item

Whole Fruit 2.50 each

Fresh Fruit Cup 7.00 each

Yogurt, Granola & Berry Parfaits 9.00 each

Wild Berry Smoothie 10.00 each

Super Greens Smoothie 10.00 each

Mocha Espresso Shake 10.00 each

Assorted Jumbo Cookies 6.00 each

Double Fudge Brownies 6.00 each

Granola Bars 5.00 each

Individual Trail Mix 5.00 each

Bavarian Soft Pretzels & Cheese 9.00 each

Freshly Popped Popcorn 7.00 per Guest

Tortilla Chips, Guacamole & Salsa 9.00 per Guest

House Made Chips & Dill Pickle Dip 8.00 per Guest

Garden Fresh Crudités & Roasted Garlic Hummus 10.00 per Guest



All prices are subject to applicable tax and service charges.

CATERING & PRIVATE EVENTS



LUNCH

LUNCH

Classic Lunch Tabled or Boxed

Variety of 2 Entrées 19.00 per Guest

Variety of 3 Entrées 22.00 per Guest

Minimum 20 Guests

SANDWICHES & WRAPS

Smoked Turkey

Lettuce, tomato, herbed mayonnaise, brioche bun

Turkey Club

Lettuce, tomato, bacon, provolone, herbed mayonnaise, whole wheat toast

Smoked Ham

Lettuce, tomato, whole grain mustard, pretzel roll

Tuna Salad

Lettuce, tomato, Sourdough

Shawarma Cauliflower Wrap

Romaine, red onion, hummus spread, lemon vinaigrette

ENTRÉE SALADS

Greek Salad

Romaine, Kalamata olives, Feta cheese, cucumber, heirloom grape tomato, red onion, pepperoncini, crispy garbanzo, herb-citrus vinaigrette

Chicken Caesar Salad

Sliced grilled chicken, romaine, Caesar dressing, Parmesan cheese, brioche croutons

Mediterranean Bowl

Arugula, quinoa, hummus, Feta cheese, grape tomato, cucumber, red onion, bell peppers, Kalamata olives, radish, lemon vinaigrette

SIDES & SNACKS

Choose 2

Creamy Coleslaw

Grilled Vegetable Pasta

Fresh Fruit

Potato Salad

House Made Chips

Garden Fresh Crudités

SWEETS

Choose 1

Chocolate Chip Cookie

Brownie

Crispy Rice Treat



All prices are subject to applicable tax and service charges.

LUNCH STATIONS

Backyard Picnic

*33.00 per Guest
Minimum 25 Guests*

Cobb Salad

Romaine, bacon, blue cheese, hardboiled egg, tomato, red onion, radish, grilled chicken, balsamic vinaigrette

Cheeseburgers

Red onion, tomato, leaf lettuce, cheddar and Swiss cheese, Brioche buns

Chicago Style Hot Dogs

Chipotle Black Bean Burgers

German Potato Salad

Bacon, green onion, whole grain mustard, apple cider vinegar

Roasted Corn on the Cob

Warm butter

House Made Chips

Creamy Coleslaw

Taste of Asia

*29.00 per Guest
Minimum 25 Guests*

Asian Salad

Grilled tofu, Mixed lettuce, Napa cabbage, julienne vegetables, sesame seeds, fried wonton, sweet tamari sauce

Chicken Teriyaki

Grilled pineapple

Shrimp Curry

Coconut milk, Thai basil, fresh vegetables

Chinese BBQ Pork Loin

Vegetable Maki Rolls

Soy sauce, wasabi paste, pickled ginger

Mixed Stir Fry Vegetables

Steamed Jasmine Rice

Mediterranean Feast

*34.00 per Guest
Minimum 25 Guests*

Greek Salad

Romaine, Kalamata olives, Feta cheese, cucumber, heirloom grape tomato, red onion, pepperoncini, crispy garbanzo, herb-citrus vinaigrette

Tabbouleh Salad

Boneless Leg of Lamb

Mint demi-glace, cucumber yogurt sauce

Greek Lemon Chicken

Lentil and Rice Pilaf

Fresh Garden Vegetables & Pita

Lemon Hummus

Baba Ganoush

All prices are subject to applicable tax and service charges.

LUNCH STATIONS

Mexican Fiesta

*38.00 per Guest
Minimum 25 Guests*

Harvest Salad

Roasted corn, avocado, cucumber, tomato, tortilla strips, red onion, black beans, lime vinaigrette

Adobo Marinated Grilled Strip Loin

Chicken Breast

Red mole

Shrimp Ceviche

Red onion, tomato, jicama, cucumber, cilantro, fresh lime juice

Braised Achiote Pork Shoulder

Yucatan cabbage salad, pickled red onion

Mexican Rice

Sweet corn, green peas, diced carrot

Corn and Flour Tortillas

Corn Tortilla Chips

Assorted Salsas

La Cucina Italiana

*33.00 per Guest
Minimum 25 Guests*

Connie's Thin Crust Pizza

Choice of two: pepperoni, sausage, cheese, veggie deluxe

Classic Caesar Salad

Chopped hearts of romaine, house made dressing, brioche croutons, shaved Parmesan cheese

Sausage & Peppers

Italian Beef

Chicken Florentine

Sautéed baby spinach, artichoke, creamy white wine sauce

Antipasti Platter

Marinated fresh mozzarella, Kalamata olives, grilled seasonal vegetables

Italian Rolls

All prices are subject to applicable tax and service charges.

LUNCH STATIONS

BBQ Smokehouse

*40.00 per Guest
Minimum 25 Guests*

Patio Salad

Mixed green lettuce, cucumber, cherry tomato, radish, toasted almonds, key lime vinaigrette

BBQ Ribs

Carolina BBQ sauce

Herb Roasted Roast Beef

Pan jus

Bobby Ray's Grilled Bone-In BBQ Chicken

Vegan "Pulled Pork"

Jackfruit, BBQ sauce, red onion

Four Cheese Macaroni

Cheddar, Mozzarella, Fontina, Parmesan

Classic Potato Salad

Mayo, Dijon mustard, celery, red onion, parsley

Creamy Coleslaw

Southern Picnic

*33.00 per Guest
Minimum 25 Guests*

Muffuletta Chopped Salad

Mortadella, provolone, capicola, Genoa salami, cherry tomato, radish, cucumber, herb-mustard vinaigrette

Buttermilk Fried Chicken

Chicken gravy

Old-Fashioned Chicken Pot Pie

Diced chicken, onion, carrots, green peas, potatoes, celery, flaky crust

Jambalaya

Brown rice, shrimp, andouille sausage, chicken, bell peppers, red onion, tomato

Louisiana Beans and Rice

Bacon Mac n' Cheese

Corn Bread

All prices are subject to applicable tax and service charges.

KID'S MENU

Age 12 and Under

Lunch on the Go

Boxed meal served with Animal Crackers, Fruit, Jello Cup and Juice Box

10.50 per Guest

Minimum 15 Guests

CHOOSE 1 ENTRÉE

- Turkey Sandwich
- Chicken Pasta Salad
- Fruity Peanut Butter Sandwich
- Ham & Cheddar Roll-Ups



Day at the Zoo

19.00 per Guest
Minimum 15 Guests

Mini Hot Dogs

Ketchup and mustard on the side

Soft Pretzel Bites

Cheese sauce, mustard

Nachos & Cheese

Buttered Popcorn

Gorilla Grill

24.00 per Guest
Minimum 15 Guests

Mini Beef Burgers

American cheese

Chicken Nuggets

Ketchup

Crispy Tater Tots

Veggies & Ranch Dip

All prices are subject to applicable tax and service charges.

CATERING & PRIVATE EVENTS



RECEPTION DINING

PASSED HORS D'OEUVRES

Meat & Seafood

Minimum 25 Pieces Per Item

Thai Chicken Kabob

Peanut dipping sauce *4.00 each*

Spanish Empanada

Chicken, pepper jack cheese *5.00 each*

Buttermilk Fried Chicken Pop

Maple fire sauce *4.00 each*

Sweet and Sour Turkey Meatball

Grilled pineapple *3.00 each*

Mini Roast Pork Bao

Char shu pork, hoisin sauce *4.00 each*

Bacon Wrapped Medjool Date

Lemon chive goat cheese *5.00 each*

Prosciutto Wrapped Asparagus

Spicy orange honey glaze *5.00 each*

Lamb Chop Lollipop

Chimichurri sauce *7.00 each*

Crispy Braised Beef Short Rib Spring Roll

Horseradish dipping sauce *4.00 each*

Beef Tenderloin Crostini

Smoked tomato, bleu cheese *4.00 each*

Thai Beef Satay

Soy-ginger glaze, green onion, sesame *4.00 each*

Smoked Salmon Cucumber Bite

Whipped cream cheese, capers, red onion, grape tomato *5.00 each*

Shrimp Cocktail Shooter

House made cocktail sauce *5.00 each*

Coconut Crusted Shrimp Skewer

Horseradish orange marmalade *4.00 each*

New England Style Lump Crab Cake

Remoulade sauce *4.00 each*

Blue Crab Stuffed Cucumber

Wasabi mayo *4.00 each*

Tuna Tartar

Wonton crisp, wasabi cream *4.00 each*

Sushi Grade Hamachi Tuna

Wonton crisp, chili yuzu aioli *4.00 each*

Mini Soft Shell Tuna Taco

Cabbage slaw, avocado cream *4.00 each*

Lobster Corn Empanada

Garlic rouille *7.00 each*

Seared Sea Scallop

Mango chutney, micro greens *6.00 each*

Truffle Deviled Egg

Osetra caviar *7.00 each*

All prices are subject to applicable tax and service charges.

PASSED HORS D'OEUVRES

Vegetarian

Minimum 25 Pieces Per Item

Traditional Spanakopita

Feta and spinach 4.00 each

Local Brie Cheese

en croute with raspberry jam 6.00 each

Stuffed Mushroom Cap

Spinach and artichoke 4.00 each

Crispy Falafel Bite

Cucumber raita 4.00 each

Mini Yukon Baked Potato

Parmesan cheese, truffle oil 3.00 each

Pumpkin Goat Cheese Crostini

Toasted walnuts, dried cherry, micro greens 5.00 each

Caprese Skewer

Balsamic drizzle 5.00 each

Olive Tapenade Crostini

Whipped ricotta cheese 5.00 each

Watermelon Salad

Shaved Parmesan cheese, pistachio, Tajin 3.00 each

Mini Jerk "Chik'n" Taco

Jackfruit, cabbage slaw, avocado, pineapple salsa 5.00 each

Caponata Canape

Vegetable ratatouille, shaved Parmesan cheese, crispy capers 5.00 each

Punjab Vegetable Samosa

Cucumber raita 3.00 each

Vietnamese Spring Roll

Julienne vegetables, avocado, lettuce, sweet tamari sauce 4.00 each

Fiesta Bite

Guacamole, pico de gallo, cheddar cheese, black olive, crispy tortilla chip 3.00 each

Cranberry Goat Cheese Truffle

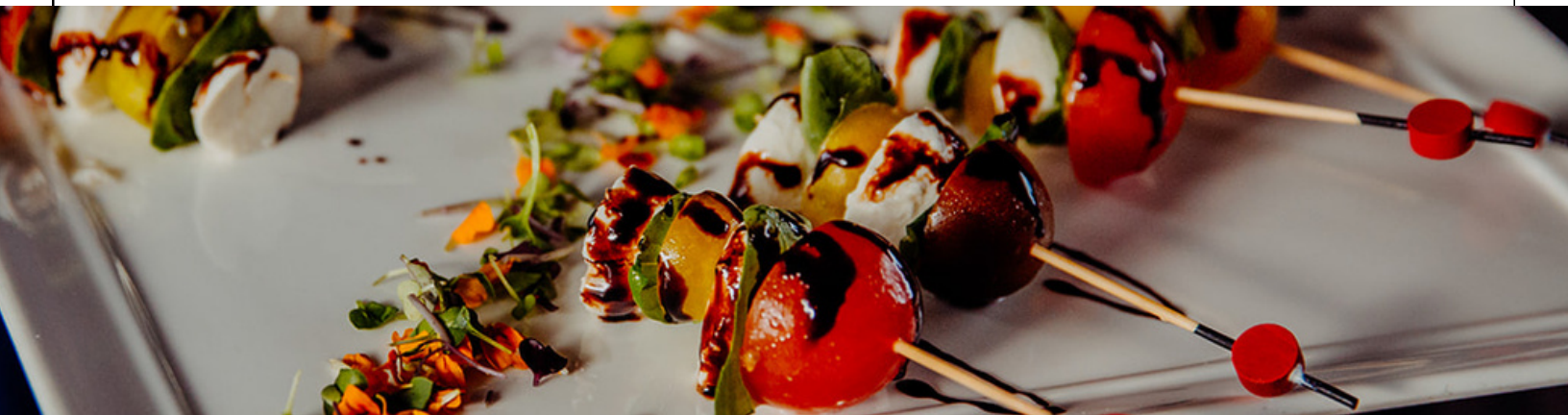
Pistachio, parsley, lavender honey 4.00 each

Plant Based "Crab" Cake

Jackfruit, remoulade sauce 4.00 each

Cucumber Hummus Bite

Kalamata olives, grape tomato, black sesame, parsley 4.00 each



All prices are subject to applicable tax and service charges.

RECEPTION EXPERIENCES

Sliders & Minis

Minimum 25 Pieces Per Item

Tavern-Style Classic Mini Beef Burger

Shredded lettuce, red onion, tomato, Cheddar cheese, secret sauce *6.00 each*

Firehouse Mini Burger

Applewood bacon, BBQ sauce *6.00 each*

Chicago-Style Mini Dog

Vienna beef hot dog with mustard, relish, tomato, pickle, sport pepper, celery salt, onion *6.00 each*

Buffalo Chicken Slider

Honey buffalo sauce, bleu cheese coleslaw *6.00 each*

BBQ Slider

Marinated jackfruit, BBQ sauce, cabbage slaw *5.00 each*

Bavarian Pretzel Bites

Cheese dip, stone ground mustard *3.00 each*

Meatball Slider

Mozzarella cheese, marinara sauce, slider bun *6.00 each*

Farm Table Charcuterie

20.00 per guest

Minimum 25 Guests

Assortment of Artisan Breads, Local Selection of Sliced Meats, Spreads, Cheeses, Assorted Mustards & Condiments

Enhancements

Minimum 25 guests

Chef Attendant Fee 200.00

Street Tacos

Choice of two proteins - beef, chicken, shrimp, tofu
Served with onion, cilantro, lettuce, tomato, Mexican blend cheese

19.00 per Guest

Mac n' Cheese Bar

Variety of toppings including tomato, smoked bacon, green onions, sour cream, sautéed mushrooms, jalapenos

10.00 per Guest

Nacho & Salsa Bar

Guacamole, black bean dip, queso dip, fresh salsas

14.00 per Guest

All prices are subject to applicable tax and service charges.

RECEPTION EXPERIENCES

Signature Carving Stations

Artisan Rolls & Butter

Minimum 20 Guests

Carver Fee of 200.00 will be applied to all Carving Stations

Whole Roasted Prime Rib

Horseradish cream, natural jus

22.00 per Guest

Roasted Strip Loin

Mushroom demi-glace, chimichurri, peppercorn sauce

19.00 per Guest

Lamb Leg

Mint demi-glace

16.00 per Guest

Honey Glazed Ham

Lavender honey, grilled pineapple

15.00 per Guest

Roasted Chinese BBQ Pork Loin

Hoisin sauce, pickled vegetables

12.00 per Guest

Roasted Turkey Breast

Gravy, apricot chutney

19.00 per Guest

Whole Roasted Chicken

Lemon herb crust, au jus

16.00 per Guest

Whole Roasted Salmon Florentine

Lemon dill cream sauce

21.00 per Guest



All prices are subject to applicable tax and service charges.

CATERING & PRIVATE EVENTS



DINNER

DINNER

Classic Dinner - Stationed

Artisan Rolls & Butter

76.00 per Guest
Minimum 25 Guests

ENTRÉES

Choose 2

Roast Beef

Au jus, horseradish cream

Braised Short Rib

Red wine sauce

Chicken Saltimbocca

Prosciutto, provolone cheese,
white wine sauce

Roasted Herb Lemon Chicken

Au jus

Miso Glazed Salmon

Thai apple salad

Grilled Mahi Mahi

Pineapple salsa

Shrimp Scampi Linguini

Garlic, white wine, fresh parsley

Vegetarian Lasagna

Grilled zucchini, eggplant,
tomato sauce, ricotta cheese,
basil

COLD SIDES

Choose 2

Mixed Greens Salad

Shredded carrot, red onion,
cherry tomato, cucumber,
Brioche croutons, strawberry
vinaigrette

Kale Caesar Salad

Brioche croutons, heirloom
grape tomato, cucumber,
radish, Parmesan crisp, house
made dressing

Chopped Salad

Mixed lettuce, cherry tomato,
cucumber, radish, Genoa
salami, blue cheese dressing

Steakhouse Salad

Iceberg lettuce, crispy bacon,
blue cheese, red onion, cherry
tomato, radish, blue cheese
dressing

Antipasti Platter

Marinated fresh mozzarella,
Kalamata olives, grilled seasonal
vegetables

HOT SIDES

Choose 2

Creamy Potato Casserole

Parmesan cheese, thyme,
parsley

Roasted Vegetable Ratatouille

Eggplant, bell peppers,
zucchini, red onion, tomatoes

Herb Roasted Potatoes

Sage, rosemary, thyme, garlic

Grilled Asparagus

Herb lemon butter

Cauliflower au Gratin

Cream, Parmesan cheese, white
cheddar cheese

Roasted Corn Succotash

Onion, bell pepper, parsley,
green peas

Crispy Brussels Sprouts

Applewood bacon, red wine
vinaigrette

Green Beans Almandine

Toasted almonds, garlic, lemon
juice

All prices are subject to applicable tax and service charges.

DINNER

Classic Dinner - Plated

Artisan Rolls & Butter

Minimum 25 Guests

SALAD

Choose 1

Mixed Greens

Shredded carrot, red onion, cherry tomato, cucumber, Brioche croutons, strawberry vinaigrette

Kale Caesar

Brioche croutons, heirloom grape tomato, cucumber, radish, Parmesan crisp, house made dressing

Spinach & Apple

Toasted walnuts, Chèvre cheese, red onions, apple cider vinaigrette

Southern Salad

Baby greens, assorted berries, candied pecans, tomatoes, cucumbers, radish, white balsamic vinaigrette

ENTRÉE

Choose 1

Beef Tenderloin Filet

Horseradish mashed potatoes, squash puree, red wine sauce, seasonal vegetables

96.00 per Guest

Braised Rib of Beef

Herb mashed potatoes, seasonal vegetables, red wine sauce

79.00 per Guest

Roasted Truffle Chicken

Semi-boneless chicken breast, black truffle, roasted potatoes, Cipollini onions, seasonal vegetables, natural au jus

76.00 per Guest

Seared Halibut Steak

Fondant potato, braised fennel, Cipollini onion, saffron cream sauce

87.00 per Guest

Herb Crusted White Fish

Quinoa pilaf, wilted spinach, lemon beurre blanc sauce

66.00 per Guest

VEGETARIAN

Choose 1

Seasonal Vegetable Risotto

66.00 per Guest

Seasonal Ravioli

66.00 per Guest

DESSERT

Choose 1

Classic Cheesecake

Strawberry compote, whipped cream

Flourless Chocolate Torte

Fresh berries, chocolate sauce

Spiced Wine Poached Pear

Brownie Sundae

Whipped cream

All prices are subject to applicable tax and service charges.



D E S S E R T

DESSERT



Build-Your-Own Sundae

Vanilla Bean Ice Cream, M&M's, Oreo Crumbles, Rainbow Sprinkles, Strawberry Compote, Chocolate & Caramel Syrups, Whipped Cream

12.00 per Guest

Minimum 25 Guests

Chef Attendant Fee 200.00

Dessert Stations

Minimum 25 per Item

Fresh Baked Cookies

Chocolate chip, sugar, oatmeal raisin 6.00 each

House Made Brownies

Powdered sugar 6.00 each

Assorted Cupcakes

Red velvet, chocolate, jelly roll 7.00 each

Fresh Sliced Seasonal Fruit

Yogurt dipping sauce 10.00 per Guest

Mini Bites & Tarts

Seasonal selection 7.00 each

Fresh Fruit Cobbler

Vanilla ice cream 10.00 per Guest

Cinnamon Sugar Churros

Chocolate dipping sauce 7.00 each

Ice Cream Cart

A delicious assortment of ice cream novelties 8.00 each

All prices are subject to applicable tax and service charges.

CATERING & PRIVATE EVENTS



BEVERAGE

BEVERAGE

Non-Alcoholic Packages

Minimum 25 Guests

Coffee & Tea

Coffee, Decaffeinated Coffee, Herbal Teas,
Milk, Cream, Assorted Sweeteners

2-4 Hours 6.00 per Guest

4-8 Hours 8.00 per Guest

Lemonade & Iced Tea

Pink Lemonade, Unsweetened Tea,
Assorted Sweeteners, Lemon Wedges

2-4 Hours 6.00 per Guest

4-8 Hours 8.00 per Guest

Soft Drinks

Coke, Diet Coke, Sprite, Ginger Ale, Club
Soda

2-4 Hours 6.00 per Guest

4-8 Hours 8.00 per Guest

Hot Chocolate

Warm Chocolate, Whipped Cream, Mini
Marshmallows

2 Hours 6.00 per Guest

All-Natural Flavored Water

6.00 per Guest

Choose 2 - Cucumber Lemon, Strawberry Basil, Minted Watermelon

Non-Alcoholic A La Carte

Assorted Soft Drinks

3.50 each

Canned Water

5.00 each

OR add to a bar package for
additional 1.00 per person,
per hour

Assorted Juices

4.50 each

Powerade

6.00 each

Energy Drinks

7.00 each

Kids Juice Boxes

2.00 each

All prices are subject to applicable tax and service charges.

BEVERAGE

Hosted Bar Packages

*Minimum 2 Hours
Mixers and Ice Included*

THE ZEBRA

Spirits

Absolut Vodka, Bombay Original Gin, Bacardi Rum, Jim Beam Bourbon, Jose Cuervo Especial Tequila

Wine

EOS Cabernet Sauvignon and EOS Sauvignon Blanc

Beer

Bud Light, Heineken, Modelo

Assorted Hard Seltzers

14.00 per Guest, per Hour

THE GIRAFFE

Spirits

Tito's Vodka, Bombay Sapphire Gin, Bacardi Rum, Maker's Mark Bourbon, Jose Cuervo Tradicional Tequila, Crown Royal Whiskey, Jameson Irish Whiskey

Wine

William Hill Cabernet Sauvignon and JUSTIN Sauvignon Blanc

Beer

Bud Light, Heineken, Modelo, Goose Island 312, Lagunitas Little Sumpin' Sumpin', Lagunitas IPA

Assorted Hard Seltzers

16.00 per Guest, per Hour

THE LEOPARD

Spirits

Grey Goose Vodka, Gray Whale Gin, Bacardi Silver Rum, Redemption Bourbon, 1800 Cristalino Tequila, Few Whiskey, Johnnie Walker Black Scotch, Jameson Irish Whiskey

Wine

Simi Cabernet Sauvignon and Simi Sauvignon Blanc

Beer

Bud Light, Heineken, Modelo, Goose Island 312, Revolution Anti Hero, Lagunitas Little Sumpin' Sumpin', Lagunitas IPA

Assorted Hard Seltzers

18.00 per Guest, per Hour

All prices are subject to applicable tax and service charges.

BEVERAGE

Hosted Bar Packages

*Minimum 2 Hours
Mixers and Ice Included*

THE LION

Spirits

Belvedere Vodka, Few Gin, Mount Gay Black Barrel Rum, 1800 Cristalino Tequila, Elijah Craig Bourbon, Redemption Rye Whiskey, Jameson Irish Whiskey, Macallan 12 Year Scotch, Martell Cognac

Wine

Details Cabernet Sauvignon 2019, St. Supery Sauvignon Blanc, Veuve Clicquot Yellow Label Brut Champagne

Beer

Bud Light, Heineken, Modelo, Goose Island 312, Revolution Anti Hero, Lagunitas Little Sumpin' Sumpin', Goose Island Seasonal Reserve Selection

Assorted Hard Seltzers

27.00 per Guest, per Hour

Enhancements

Specialty Cocktails

Customize your bar package with a signature cocktail - consult your sales associate to discuss options and recommendations!

Pricing varies

Cordials Package

Baileys Irish Cream, Sambuca, Kahlua, Grand Marnier, Disaronno Amaretto, Rumchata, Chambord

7.00 per Guest / 2 hours following dinner

Hair of the Dog

Mimosas, Bloody Marys, Irish Coffee

11.00 per person, per hour

All prices are subject to applicable tax and service charges.

BEVERAGE

White & Sparkling Wine

per Bottle / per Case

Mer Soleil Silver Chardonnay

Monterey, California 35/378

Chalone Chardonnay

Monterey, California 56/604

Flowers Chardonnay

Sonoma County, California 87/939

Wairau River Sauvignon Blanc

Marlborough, New Zealand 42/454

Invivo X, SJP Sauvignon Blanc

Marlborough, New Zealand 42/454

Silverado Sauvignon Blanc

Napa Valley, California 53/572

Bottega Vinaia Pinot Grigio

Trentino, Italy 37/399

Sun Goddess Pinot Grigio

Friuli, Venezia Giulia, Italy 46/497

Château La Gordonne Rosé

Provence, France 43/464

Flowers Rosé

Sonoma Coast, California 63/680

Vilarnau Cava

Barcelona, Spain 23/249

Roederer Estate Brut

Anderson Valley, California 62/670

Pommery Brut Rosé

Champagne, France 123/1,440

Roederer Brut Collection 243

Champagne, France 126/681 (6 btls per case)

Red Wine

per Bottle / per Case

McPrice Myers Cabernet Sauvignon

Paso Robles, California 49/529

Roth Estate Cabernet Sauvignon

Alexander Valley, California 52/562

JUSTIN Cabernet Sauvignon

Paso Robles, California 66/712

Hyland Estates Pinot Noir

Willamette Valley, Oregon 53/572

Lincourt Pinot Noir

Willamette Valley, Oregon 45/468

Flowers Pinot Noir

Sonoma Coast, California 105/1,134

Emmolo Merlot

Napa Valley, California 70/756

Cosentino "The Zin" Zinfandel

Lodi, California 32/346

Beronia Crianza

Rioja, Spain 35/378

Mollydooker Shiraz The Boxer

McLaren Vale, Australia 59/638

All prices are subject to applicable tax and service charges.

POLICIES

TAXES

Food and beverage items subject to 11.75% tax. Set up and service items subject to 11.25% tax. Tax rates are subject to change based on local ordinance.

STAFF FEES

There will be a staff fee of \$32 per event guest added to the final event invoice or \$200 per server. This staff fee is not a tip or gratuity and is not distributed to service employees. Additional payment for tips or gratuity, if any, is voluntary and at your discretion. Additional staff fees may apply for additional bartenders or food station attendants.

FINAL GUEST COUNT AND PAYMENT

Your guaranteed minimum guest count is due 7 full business days prior to your event date. Final charges will be based on guaranteed guest count or actual guest count, whichever is greater. Final payment based on the guaranteed guest count is due by 7 full business days prior to the event date by credit card or cashiers check only. Additional charges accumulated during the event will be charged the following business day.

FOOD & BEVERAGE POLICY

No food or beverages of any kind may be brought into or removed from the venue by client or client's guests without our prior written approval.

NEXT STEPS

Should you be interested in securing Tigerlily Catering for your event, please work with your sales manager to request a proposal. Pricing and details on such proposal will be valid for 45 days from the date the proposal is delivered. A signed catering agreement and proposal are required to secure catering services.

ALCOHOL SERVICE POLICY

We will only serve alcoholic beverages to individuals who are at least 21 years of age and will check identification of any guests that appear to be under 30 years of age. There is a two drink maximum per person per order at the bar. There are no shots allowed at the event.

SUBSTITUTIONS & ITEM AVAILABILITY

Menu items are subject to change, based upon availability, and customer will be informed if the order is impacted. Should there be a need to substitute an item due to lack of supply, price adjustments may occur. Any item substitutions or change in pricing will be agreed upon in writing by client and Tigerlily Events.

SHORT TERM BOOKINGS

Our catering team will do our best to accommodate all events. However, we cannot guarantee service with less than 7 business days notice.