The Crowne Plaza Glen Ellyn - Lombard

CORPORATE MEETING PACKAGE

Minimum of 20 guests or service fees apply

HORIZON CONTINENTAL BREAKFAST

Selection of Natural Juices, Freshly Brewed Regular & Decaffeinated Coffee & Premium Full Leaf Hot Teas
Assorted Organic Yogurts & Seasonal Sliced Fresh Fruit, Freshly Baked Danish,
Muffins & Assorted Breakfast Bread, Bagels with Cream Cheese

MORNING REFRESH

Refresh Coffee & Premium Teas

BUTCHER'S BLOCK LUNCH BUFFET

Daily Home Made Soup
Sliced Seasonal Fruit with Berries
Slices of Roast Beef, Roasted Turkey Breast & Honey Ham
Locally Produced Baby Swiss & Aged Cheddar Cheese
Lettuce, Sliced Tomato & Sliced Red Onions
Dill Pickle Spears & Gourmet Potato Chips
Chef's Pasta Salad & Prairie House Salad
Assortment of Freshly Baked Breads & Rolls
Freshly Brewed Regular & Decaffeinated Coffee & Premium Full Leaf Hot Teas

MID AFTERNOON

Assorted Gourmet Cookies, Brownies & Dessert Bars
Freshly Brewed Regular & Decaffeinated Coffee
Premium Full Leaf Hot Teas

$55.00 Per Person

ALL DAY EXECUTIVE MEETING PACKAGE BREAKS

Minimum of 20 guests or service fees apply

MORNING COFFEE BREAK

Freshly Brewed Regular & Decaffeinated Coffee & Premium Full Leaf Hot Teas
Assorted Organic Yogurts & Seasonal Sliced Fresh Fruit
Freshly Baked Danish, Muffins & Assorted Breakfast Breads
Bagels with Cream Cheese

MID MORNING

Assorted Whole Fruit
Refresh Coffee & Premium Teas

MID AFTERNOON

Assorted Gourmet Cookies & Brownies
Freshly Brewed Regular & Decaffeinated Coffee
Premium Full Leaf Hot Teas

$30.00 Per Person

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MEETING BREAK ALA CARTE SELECTION

Milky Way, Snickers, M&M's,
Hershey Bars
$2.00 Each

Assorted Danishes, Muffins or Doughnuts
$32.00 Per Dozen

Fresh Baked Bagels with Cream Cheese
$35.00 Per Dozen

Individual Yogurts
$3.50 each

Fresh Seasonal Fruit with Organic Yogurt Dip
$5.00 Per Person

Whole Fruit
$2.00 Each

Individual Bags of Assorted Chips
$2.00 Each

Fresh Baked Assorted Cookies
Chocolate Chip, Oatmeal Raisin & Peanut Butter
$30.00 Per Dozen

Chocolate Brownies
$30.00 Per Dozen

Gourmet Mixed Nuts
$12.00 Per Pound

M & M's Peanut or Plain
$3.00 Each

Gourmet Popcorn
$3.00 Per Person

Roasted Peanuts
$12.00 Per Pound

Jumbo Soft Pretzels
With Mustard
$30.00 Per Dozen

Granola Bars
$2.00 Each

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BEVERAGE ENHANCEMENT

Freshly Brewed Regular & Decaffeinated Coffee and Premium Full Leaf Hot Teas
$50.00 Per Gallon

Fresh Brewed Premium Iced Tea
$50.00 Per Gallon

Fresh Orange, Grapefruit, Apple, Cranberry Juice and Lemonade
$50.00 Per Gallon
or
Fresh Orange, Grapefruit, Apple, Cranberry Juice and Lemonade
$18.00 Per Carafe

Bottled Spring Water & Soft Drinks
$3.00 Each

MEETING BREAK SELECTION

Minimum of 20 guests or service fees apply

The Cookie Monster
Freshly Baked Cookies & Fudge Brownies
Assorted Soft Drinks & Bottled Water
$12.00 Per Person

At the Ball Park
Fresh Roasted Peanuts & Gourmet Popcorn,
Jumbo Soft Pretzels with Mustard
Assorted Soft Drinks & Bottled Water
$12.00 Per Person

Hot & Spicy
Corn Tortilla Chips, Salsa & Guacamole
Assorted Soft Drinks & Bottled Water
$12.00 Per Person

Health Alternative
Granola Bars & Protein Bars
Organic Fruit Yogurts
Whole Fresh Seasonal Fruit
Assorted Soft Drinks & Bottled Water
$12.00 Per Person

Ice Cream Bar
(Minimum of 10 Guests)
Assorted Ice Cream Bars
Assorted Soft Drinks & Bottled Water
$12.00 per Person

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PLATED BREAKFAST ENTREES

Plated Breakfasts include Fresh Squeezed Orange Juice
Fresh Baked Assorted Breakfast Pastries & Fruit Preserves
Freshly Brewed Regular & Decaffeinated Coffee
Premium Full Leaf Hot Teas
Organic Milk

The American Farmer's Breakfast
Cage Free Farm Fresh Scrambled Eggs, Rustic Skillet Browned Potatoes & Your Choice of Sausage Links, Applewood Smoked Bacon or Grilled Ham
$20.00 Per Person

Croissant Sandwich
Cage Free Farm Fresh Scrambled Eggs
Canadian Bacon and Local Baby Swiss Cheese Served on a Fresh Croissant
Rustic Skillet Browned Potatoes
$20.00 Per Person

Breakfast Burritos
Tortilla filled with Cage Free Farm Fresh Scrambled Eggs
Rustic Skillet Browned Potatoes
Applewood Smoked Bacon, Sausage, Ham, or Combination
Mild Salsa
$20.00 Per Person

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BREAKFAST BUFFETS

Horizon Continental Breakfast

Service fee of $3 per person will be added for parties of less than 20
Selection of Natural Juices, Freshly Brewed Regular & Decaffeinated Coffee
Premium Full Leaf Hot Teas
Organic Fruit Yogurts Seasonal Sliced Fresh Fruit
Freshly Baked Danish & Muffins, Bagels with Cream Cheese
Assorted Breakfast Breads
$16.00 Per Person

Executive Continental Breakfast

Service fee of $3 per person will be added for parties of less than 20
Selection of Natural Juices
Freshly Brewed Regular & Decaffeinated Coffee, Premium Full Leaf Hot Teas
Danish & Muffins, Breakfast Breads, Bagels & Whipped Cream Cheese, Croissants
Wholesome Breakfast Cereals, Organic 2%, Skim & Whole Milk
Whipped Butter & Fruit Preserves
Seasonal Sliced Fresh Melon & Fruits
Organic Fruit Yogurts
$18.00 Per Person

HOT BREAKFAST BUFFETS

Service fee of $3 per person will be added for parties of less than 20

Wholesome

Selection of Natural Juices
Freshly Brewed Regular & Decaffeinated Coffee
Premium Full Leaf Hot Teas
Fresh Baked Danish & Muffins, Breakfast Breads, Whipped Butter & Fruit Preserves
Seasonal Sliced Fresh Melon & Fruits & Organic Fruit Yogurts
Wholesome Breakfast Cereals and Organic 2%, Skim & Whole Milk,
Sliced Bananas & Fresh Strawberries
Applewood Smoked Bacon & Sausage Links
Cage Free Farm Fresh Scrambled Eggs
Rustic Skillet Browned Potatoes
$23.00 Per Person

The Mid West Farmer

Selection of Natural Juices
Freshly Brewed Regular & Decaffeinated Coffee
Premium Full Leaf Hot Teas
Fresh Baked Danish, Muffins, Croissants, Breakfast Breads
Bagels & Whipped Cream Cheese, Whipped Butter & Fruit Preserves
Seasonal Sliced Fresh Melon & Fruits & Organic Fruit Yogurts
Wholesome Breakfast Cereals with Organic 2%, Skim, Whole Milk
Sliced Bananas & Fresh Strawberries
Applewood Smoked Bacon & Sausage Links
Cage Free Farm Fresh Scrambled Eggs with Fresh Chives & Cheddar Cheese
Rustic Skillet Browned Potatoes
Cornflake Crusted French Toast with Pure Maple Syrup
$28.00 Per Person

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COLD PLATED LUNCH ENTREES

LIGHT EXPRESS LUNCHEONS

Served with your Choice of Daily House Made Soup or Seasonal Sliced Fresh Fruit
Choice of Chef's Pasta or Potato Salads or Creamy Horseradish Cole Slaw
Choice of Dessert
Freshly Brewed Regular & Decaffeinated Coffee
Premium Full Leaf Hot Teas

Roast Beef Baguette
Sliced Tender Roast Beef served on Onion Roll with Herbed Boursin Cheese, Red Onion and Leaf Lettuce and Horseradish Mayonnaise
$21.00 Per Person

Grilled Chicken Caesar Pita
Grilled Marinated Chicken Breast with Romaine Lettuce, Caesar Dressing, Red Onions and Roma Tomatoes, Served in Pita Bread
$21.00 Per Person

Santa Fe Turkey Wrap
Sundried Tomato Tortilla filled with Smoked Turkey Breast, Crumbled Bacon, Leaf Lettuce, Avocado, Onion Sprouts, Monterey Jack Cheese and Guacamole-Ranch Dressing
$21.00 Per Person

Vegetarian Wrap
Grilled Assorted Vegetables, Leaf Lettuce, Tomatoes & Onion Sprouts with Pesto Flavored Mayonnaise, Served in a Sun-Dried Tomato Wrap
$21.00 Per Person

HOT PLATED LUNCH ENTREES

Choice of Daily Home Made Soup or Prairie House Salad & Choice of Mashed, Baked, Rustic Potatoes or Rice Pilaf
Chef's Choice of Seasonal Fresh Vegetables, Assorted Rolls & Butter
Chef's Choice of Dessert & Freshly Brewed Regular & Decaffeinated Coffee & Premium Full Leaf Hot Teas

Chicken Provencal
Boneless Breast of Chicken Topped with a Warm Roma Tomato, Fresh Basil and Scallion Vinaigrette
$25.00 Per Person

Boneless Breast of Chicken
Sautéed or Grilled and Served with your Choice of Sauce: Marsala, Dijonaise, Picatta or Parmesan Style
$26.00 Per Person

Broiled Salmon Fillet
Herb Marinated Salmon with Champagne Chive Sauce
$27.00 Per Person

6 oz Top Sirloin Steak
Served with Roasted Shallot Demi Glace
$28 per Person

Penne Pasta Primavera
Penne Pasta Tossed with Roasted Vegetables tossed in Marinara Sauce or Alfredo Sauce
$21 per Person

Pasta Caprese
Roma Tomatoes, Shallots, Fresh Basil & Garlic Tossed with Penne Pasta & Topped with Fresh Shaved Peppato Cheese
$21 per Person

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LUNCHEON BUFFETS

All Luncheon Buffets are served with Freshly Brewed Regular & Decaffeinated Coffee & Premium Full Leaf Hot Teas

Butcher's Block

Service fee of $3 per person will be added for parties of less than 20
House Made Daily Soup
Mixed Salad, Potato Salad, Pasta Salad & Seasonal Sliced Fruit
Smoked Turkey, Roast Beef & Honey Baked Ham
Smoked Provolone, Wisconsin Baby Swiss, Aged Cheddar
Lettuce, Tomatoes, Pickles & Condiments
Fresh Baked Sliced Artisan Breads
Gourmet Potato Chips
Freshly Baked Cookies & Brownies
$27.00 Per Person

The Sandwich Board

Service fee of $3 per person will be added for parties of less than 20
House Made Daily Soup
Tossed Prairie House Salad
Seasonal Sliced Fresh Fruit
Marinated Vegetable Salad
Seasonal Fresh Vegetable Salad
Potato Salad
Smoked Turkey, Roast Beef & Honey Baked Ham
Smoked Provolone, Wisconsin Baby Swiss, Aged Cheddar
Gourmet Potato Chips
Assorted Fresh Baked Breads & Rolls
New York Style Cheesecake & Carrot Cake
$30.00 Per Person

Pilsen

Service fee of $3 per person will be added for parties of less than 20
Chicken Tortilla Soup
Served with Sour Cream, Grated Cheese & Green Onions
Pico de Gallo with Tri Color Tortilla Chips
Avocado & Tomato Salad with Spicy Cilantro Lime Vinaigrette
Chicken Fajitas with Grilled Peppers & Onions & Spiced Taco Beef
Refried Beans & Mexican Rice
Shredded Cheddar, Lettuce, Diced Onions, Tomatoes, Guacamole, Sour Cream, Sliced Jalapenos & Fresh Salsa
Soft Shell Tortillas
Tres Leches Cake
$28.00 Per Person

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Taylor Street
Service fee of $3 per person will be added for parties of less than 20
House Made Minestrone or Tuscan Tomato Basil Soup
Tomato & Fresh Mozzarella Served with Balsamic Vinaigrette
Classic Caesar Salad with Homemade Foccacia Croutons
Seasonal Fresh Fruit Salad
Chicken Parmesan with Homemade Marinara Sauce
Italian Sausage & Meatballs with Marinara Sauce
Seasonal Fresh Vegetables
Crusty Peasant Rolls & Whipped Butter
A choice of two pastas – to be pre selected
Egg Fettuccine, Farfalle, Tricolor Tortellini, Penne Rigatoni
A choice of two sauces – to be pre selected
Roasted Plum Tomato, Alfredo, Basil Pesto Cream
Tiramisu
$26 per Person

Chinatown
Service fee of $3 per person will be added for parties of less than 20
Miso Soup with Napa Cabbage & Crispy Wontons
Baby Spinach Salad with Mandarin Oranges
Vegetable Slaw with Sesame Dressing
Vegetable Egg Rolls with Sweet & Sour Sauce
Stir Fry Vegetables
Grilled Teriyaki Chicken
Beef Broccoli with Cashews
Stir Fry Jasmine Rice
Rolls and Whipped Butter
Mango & Coconut Sheet Cake
$28.00 Per Person

Pizza Buffet
Service fee of $3 per person will be added for parties of less than 20
Caesar Salad with Creamy Caesar Dressing
Tossed Prairie House Salad
Cheese, Vegetarian, Pepperoni & Sausage Pizzas
Assorted Fresh Baked Cookies & Fudge Brownies
$28.00 Per Person

Remove the Soup option from any of the lunch buffets and the cost is lowered $ .50 per person.
Remove the Salad option from any of the lunch buffets and the cost is lowered $1 per person

The Crowne Plaza Glen Ellyn - Lombard

BOXED LUNCH

Executive Boxed Lunch
Served with Gourmet Potato Chips, Whole Seasonal Fresh Fruit,
Fresh Baked Chocolate Chip Cookie & Soft Drink

Choice of:

Smoked Turkey
Smoked Turkey with Maple Bacon, Cranberry Mayonnaise, Alfalfa Sprouts,
Avocado, Tomatoes, Radicchio & Leaf Lettuce Mix
Served on Multi Grain Bread

Caesar Tossed Chicken Salad Sandwich
Served in Pita Bread

Cajun Grilled Tuna Salad
Cajun Grilled Tuna Salad with Cilantro, Avocado Mayonnaise,
Arugula and Grilled Red Onions
Served on a Onion Kaiser Bun

Balsamic Marinated Grilled Vegetable Sandwich with Goat Cheese
Served on Onion Kaiser Bun

$23.00 Per Person

The Crowne Plaza Glen Ellyn - Lombard

PLATED DINNER

All Dinners are served with a Choice of Appetizer, Salad, Side & Dessert,
Chef's Choice of Seasonal Fresh Vegetables, Assorted Rolls & Butter,
Freshly Brewed Regular & Decaffeinated Coffee & Premium Full Leaf Hot Teas

APPETIZER

Choose One

Shrimp Bisque with Tarragon Crème Fraiche
Tuscan Tomato Basil Soup
Roasted Chicken & Corn Chowder
Chef's Daily Home Made Soup
Seasonal Fresh Fruit Cup

Chilled Jumbo Shrimp Cocktail
Served with Lemon and Cocktail Sauce
Additional $8 per Person

SALAD

Choose One

Prairie House Salad

Classic Caesar Salad with Garlic Croutons

Arugula with Pistachio Crusted Goat Cheese & Candied Pecans
Orange Segments & Red Wine Vinaigrette
Additional $3 per person

Field of Greens with Diced Apples, Bleu Cheese & Smoked Bacon,
Served with Balsamic Vinaigrette
Additional $3 per Person

SIDES

Choose One

Baked Potato with Sour Cream and chives, Duchess Potato, Rustic Herbed Potato
Garlic Mashed Potato or Rice Pilaf

DESSERT

Choose One

Tiramisu, Chocolate Cake
Cheesecake with Strawberry Sauce
Caramel Apple Granny Smith Pie
Carrot Cake, Lemon Chiffon Cake

Plated Dinner Entrees

Chicken Wellington
Amish Chicken Breast Stuffed with Herb Cheese,
Wrapped in Phyllo with Cabernet Shallot Glace
$35.00 Per Person

Chicken Florentine
Amish Chicken Breast with Fresh Spinach and Feta
Cheese with Roasted Red Pepper Cream Sauce
$35.00 Per Person

Sautéed Amish Chicken Breast
Choice of Marsala, Picatta, Dijonaise or Parmesan Style
$35.00 Per Person

Pepper Encrusted New York Strip Steak
With Pinot Noir Sauce
$40.00 Per Person

8 oz Top Sirloin Steak
With Peppercorn Brandy Sauce
$35.00 Per Person

Herb Marinated Fillet of Salmon
With Champagne Chive Sauce
$36.00 Per Person

Roast Prime Rib of Beef au Jus
Herb Crusted and Slow Roasted, Served with
Creamy Horseradish Sauce
$40 Per Person

Broiled Tilapia
Broiled until Golden Brown with Virgin Olive Oil,
Citrus and Fresh Herbs
$36.00 Per Person

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Duet Entree Plates

Roasted Amish Chicken Breast & Grilled Shrimp
With a Light Demi Glace and Roasted Tomato Chive Sauce
$45.00 Per Person

Roasted Top Sirloin Steak & Amish Chicken Breast with Peppercorn Brandy Sauce
With Creamy Fresh Herb Sauce
$49.00 Per Person

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DINNER BUFFETS

Service fee of $3 per person will be added for parties of less than 20

Dinner Buffet includes Assorted Rolls & Butter
Freshly Brewed Regular & Decaffeinated Coffee
Premium Full Leaf Hot Teas
$40.00 Per Person

Soups

Choose One

Tuscan Tomato Basil
Roasted Corn & Chicken Chowder
Cream of Broccoli with Wisconsin Cheddar
Chef's Soup of the Day
Minestrone

Salads

Choose Two

Prairie House Salad with Choice of Two Dressings
Cucumber, Tomato & Bermuda Onion Salad
Seasonal Sliced Fresh Fruit
Classic Caesar Salad
Potato Salad
Pasta Salad
Creamy Horseradish Cole Slaw

Vegetables

Choose One

Seasonal Grilled Vegetables
Lemon Broccoli
Green Beans & Baby Carrots
Buttered Corn
Sweet Peas

Sides

Choose One

Mashed Potatoes
Herb Roasted Potatoes
Vesuvio Potatoes
Baked Potato with Sour Cream
Twice Baked Potatoes
Penne Pasta with Marinara
Rice Pilaf

Dinner Buffet Entrees

Choose Two

Fish

Orange Roughy, Salmon, Tilapia, Cod

Sauces:

Lemon Butter Sauce, Cucumber Chive Sauce, Tomato Basil Provencal
Roasted Tomato Cream Sauce, Mandarin Orange Cream Sauce

Chicken

Parmesan, Marsala, Picatta, Vesuvio, Barbecue, Fried, Herb Roasted, Florentine

Beef and Pork Entrees

Sliced Prime Rib of Beef with Au Jus, Beef Bourguignon
Thinly Sliced Roast of Beef with a Rich Demi Glace, Roasted Pork Loin
Grecian Style Pork Chops, Sliced London broil with Burgundy Mushroom Sauce
Teriyaki Chicken, Ginger Beef, Barbecue Ribs

Desserts

Choose One

Cookies & Brownies, Cheesecake with Strawberry Sauce, Apple Pie, Assorted Cakes & Pies

1250 W. Roosevelt Road - Glen Ellyn, IL 60137 - Crowne Plaza Catering Department 630-613-1243

Pricing subject to all Applicable State Sales Tax and 22% Gratuity, Pricing Subject to Change – 1/12

The Crowne Plaza Glen Ellyn - Lombard

GOURMET CARVING STATIONS

$75 Fee for Uniformed Chef – Carving Stations must be in addition to a Buffet or Plated Dinner

Slow Roasted Turkey Breast
with Multi-Grain & Sourdough Rolls, Dijon Mustard,
Herbed Mayonnaise & Cranberry Relish
(Serves Up To 50 People)
$300.00

Roasted Maple Glazed Virginia Ham
with Multi-Grain & Sourdough Rolls, Honey Mustard & Herbed Mayonnaise
(Serves Up To 50 People)
$300.00

Roasted Tenderloin of Beef
with Baguette Rolls, Horseradish Cream & Whole Grain Mustard
(Serves Up To 25 People)
$375.00

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RECEPTION DISPLAYS

Assorted Cheese Display
An Array of Domestic Crafted Cheese
Presented with Artisan Crackers, Freshly Baked Bread & Dijon Mustard
(Serves 100 Guests)
$500.00 Per Display

Vegetable Crudités Display
Assorted Seasonal Fresh Garden Vegetables Presented with Artisan Crackers & Dill Dip
(Serves 100 Guests)
$400.00 Per Display

Assorted Fruit Display
Seasonal Sliced Fresh Fruit
$5.50 Per Person

The Sweet Table
Mini Éclairs, Mini Neapolitans, Mini Tartlets, White & Dark Chocolate Mousse & Assorted Cakes
$12.00 Per Person

Deluxe Pastry
Mini Éclairs, Mini Neapolitans, Mini Tartlets,
White & Dark Chocolate Mousse, Assorted Cakes,
Chocolate Dipped Strawberries & Crème Puffs
$16.00 Per Person

Assorted Cookie & Brownie Display
An Array of Freshly Baked Cookies & Brownies
$7.00 Per Person

Candy Shop Display
An array of Candy presented in Glass Jars and Vases with Silver Scoops
Select five from available Choices
$6.00 Per Person

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HORS D'OEUVRES SELECTION

Minimum of 50 People – 1.5 pieces Per Person
$10.00 Per Person

Cold Hors d'oeuvres

Cured Salmon Roll with Fennel, Cucumber, Wasabi & Mache

Asparagus & Proscuitto Roll

Herbed Blue Cheese and Pecan Canapé

Shrimp and Dill Canapé

Mozzarella & Tomato Skewers

Assortment of Cold Canapés

Hot Hors d'oeuvres

Crab Rangoon

Boursin Stuffed Mushroom Caps

Shrimp and Vegetable Spring Roll

Chicken or Beef Satay

Mini Chesapeake Crab Cake

Artichoke Hearts with Goat Cheese

Beef Tenderloin with Cracked Mustard

Mini Assorted Quiche

The Crowne Plaza Glen Ellyn - Lombard

BANQUET BEVERAGES

The Crowne Plaza is the only licensed authority to sell & serve liquor for consumption on the premises; therefore it is not permitted to bring or remove liquor from the premises.

Premium Bar Selections

Skyy Vodka, Bombay Gin, Dewars Scotch, Jack Daniels Bourbon, Seagram's 7 Whiskey, Christian Brothers Brandy, Bacardi Rum, Jose Cuervo Gold Tequila, DeKuyper Amaretto
Wine & Soft Drinks
2 Domestic Beers (MGD and Miller Lite), 2 Imported Beers (Corona and Amstel Light)

Top Shelf Bar Selections

Absolut Vodka, Tanqueray Gin, Glenlevit 12 Scotch, Markers Mark Bourbon, Seagram's VO Whiskey, Christian Brothers Brandy, Captain Morgan Rum, Jose Cuervo Gold Tequila, DeKuyper Amaretto
Wine & Soft Drinks
2 Domestic Beers (MGD and Miller Lite), 2 Imported Beers (Corona and Amstel Light)

Fixed Price Package Bar

Includes 1 bartender for every 100 guests – 25 guest minimum – prices are per person

	Premium Bar	**Top Shelf Bar**	**Beer/Wine/Soda**
One Hour	$15	$17	$12
Two Hour	$21	$24	$14
Three Hour	$27	$31	$17
Four Hour	$33	$38	$20

Host Bar and Cash Bar - Charged on a Per Drink Basis

Requires 1 bartender for every 100 guests – $75.00 bartender fee for up to four hours

	Host Bar	**Cash Bar**
Premium Brands	$6.25	$6.50
Top Shelf Brands	$6.75	$7.00
Imported Beer	$6.00	$6.50
Domestic Beer	$5.00	$5.50
House Wine	$6.00	$7.00
Mineral Water	$3.00	$3.50
Soft Drinks	$3.00	$3.50
Cordials	$8.00	$8.50