



COOL. CONTEMPORARY. SOPHISTICATED.

meetings & events



breakfast & brunch buffets

INCLUDES COLECTIVO COFFEE, HOT RISHI TEAS & ORANGE JUICE | SERVICED FOR A MAXIMUM OF 1½ HOURS

THE CONTINENTAL \$20/person

Sliced Seasonal Fruits & Berries
Assorted Pastries with Butter & Fruit Preserves
Individual Yogurts & House-made Granola | Hard Boiled Eggs

THE CLASSIC \$22/person

Cheddar & Chive Scrambled Eggs | Herb Roasted Potatoes
Applewood Smoked Bacon & Maple Sausage | Sliced Seasonal Fruits & Berries
Assorted Pastries with Butter & Fruit Preserves
*Served family style for groups with less than 10 people

THE SIGNATURE \$24/person

Florentine Frittata with Spinach, Mushrooms & Gruyere Cheese | Cheddar & Chive Scrambled Eggs
Herb Roasted Potatoes with Red Pepper & Onion | Applewood Smoked Bacon & Maple Sausage
Sliced Seasonal Fruits & Berries | Assorted Pastries with Butter & Fruit Preserves
*15 person minimum

DELAFIELD BRUNCH \$34/person

Strawberry Spinach Salad with Marcona Almonds, Goat Cheese & Champagne Vinaigrette
Cheddar & Chive Scrambled Eggs | Chef Choice Frittata | Cheesy Hash Brown Potatoes
Choice of: Maple Creek Ham, Applewood Smoked Bacon or Maple Sausage
Seasonal Fruit | Chocolate Croissants & Cinnamon Rolls | Bagels & Lox Display
*25 person minimum

BREAKFAST BUFFET ADDITIONS \$6/person

Add Biscuits & Gravy, Oatmeal or Breakfast Sandwiches to the above breakfast/brunch buffets

ALL PRICING IS SUBJECT TO A 23% SERVICE CHARGE AND 5% SALES TAX



plated breakfast & brunch

CUSHING \$18/person

Cheddar & Chive Scrambled Eggs
Herb Roasted Red Potatoes
Maple Sausage
English Muffin with Fruit Preserves & Butter
Includes Colectivo Coffee & Hot Rishi Tea
*Add Fresh Fruit Cup \$4/person

CRAB CAKE BENEDICT \$20/person

Fork Split Artisan English Muffin, Poached Egg, Hollandaise, Arugula & Herb Roasted Potatoes
Includes Colectivo Coffee & Hot Rishi Tea
*Add Fresh Fruit Cup \$4/person

TEN CHIMNEYS \$20/person

Florentine Frittata with Spinach, Mushrooms & Gruyere Cheese
Herb Roasted Potatoes with Red Pepper & Onion
Includes Colectivo Coffee & Hot Rishi Tea
*Add Fresh Fruit Cup \$4/person

morning enhancements

MORNING MUFFINS \$34/dozen

ASSORTED DANISHES \$32/dozen

CINNAMON ROLLS \$38/dozen

CLASSIC CROISSANTS \$34/dozen

CHOCOLATE CROISSANTS \$34/dozen

WHOLE FRESH FRUIT \$3/each

SLICED FRESH FRUIT \$5/person

FRESH BERRIES \$6/person

BREAKFAST SANDWICH \$9/each

Egg, Cheddar & Ham or Bacon on English Muffin

HOUSE-MADE GRANOLA \$12/pound

GREEK YOGURT PARFAITS \$6/each

House-made Granola & Fresh Fruit

CARAFE OF JUICE \$24/each

ALL PRICING IS SUBJECT TO A 23% SERVICE CHARGE AND 5% SALES TAX



plated lunch

CHOICE OF 2 ENTRÉES. MUST PROVIDE HOTEL WITH ORDER COUNTS IN ADVANCE.

***GROUPS WITH 15 GUESTS OR LESS CAN ORDER FROM HOTEL SELECTED LIMITED MENU ON THE DAY OF THE EVENT.**

ADD BREAD & BUTTER WITH A CUP OF SOUP DU JOUR OR MIXED GREENS SALAD \$5/PERSON.

CAESAR SALAD \$20/person | Served with or without Grilled Chicken

Crisp Romaine Hearts, Fresh Grated Parmigiano Reggiano, Grape Tomatoes & Garlic Croutons tossed in a Traditional Caesar Dressing

SPINACH SALAD \$22/person | Served with or without Grilled Chicken

Toasted Almonds, Goat Cheese & Champagne Vinaigrette

HAM & CHEESE \$18/person

Served on Sourdough with Kettle Chips & Cookie

TURKEY BLT \$18/person

Served on Croissant with Kettle Chips & Cookie

CALIFORNIA CHICKEN SANDWICH \$18/person

Served on Sourdough with Kettle Chips & Cookie

CAPRESE BAGUETTE \$18/person

Served with Kettle Chips & Cookie

PAN SEARED SALMON \$28/person

Creamy Dill Smashed Red Potatoes, Green Beans, Lemon Beurre Blanc

PAN SEARED CHICKEN \$22/person

Fingerling Potatoes, Spinach, Dijon Cream Sauce

PETITE FILET OF BLACK ANGUS BEEF \$38/person

Herb Whipped Potatoes, Red Wine Demi-Glace & Seasonal Vegetable

SPINACH & MUSHROOM STRUDEL \$22/person

Spinach, Mushroom & Boursin Cheese Baked in Flaky Phyllo Pastry with Roasted Tomato Basil Sauce

ALL PRICING IS SUBJECT TO A 23% SERVICE CHARGE AND 5% SALES TAX



lunch buffet

INCLUDES COLECTIVO COFFEE & HOT RISHI TEA

BUFFET SERVICE IS FOR A MAXIMUM OF 1½ HOURS | MINIMUM OF 15 GUESTS

BURGER BAR \$27/person

Mixed Greens Salad | Potato Rolls | Angus Beef Burgers | Grilled Chicken Breasts
Lettuce, Tomato, Onion, Cheese, Pickles | Ketchup, Mustard & Mayo
House-made Fries | BLT Pasta Salad | Brownies

DELI DELIGHT \$25/person

Soup Du Jour | Caesar Salad with Wisconsin Parmesan Cheese & Garlic Croutons
Caprese Baguette with Fresh Mozzarella, Basil Pesto Mayo, Heirloom Tomatoes & Spinach
House Roasted Turkey BLT with Avocado Mayo on a Buttery Croissant
Steak & Caramelized Onions on Ciabatta, Arugula & Herb Horseradish Sauce
Sliced Seasonal Fruits | Assorted Cookies

EL SABOR RICO \$26/person

Tortilla Chips & Flour Tortillas | Seasoned Chicken & Beef with Lettuce, Cheese, Olives, Onion, Sour Cream, Pico & Guacamole
Cheese Enchiladas | Rice & Beans | Churros

ROUTE 66 \$28/person

Wedge Salad Served with Blue Cheese & Ranch Dressing
Buttermilk Fried Chicken | Macaroni & Cheese
Angus Meatloaf with Herb Mashed Potatoes & Cabbage Cream Sauce | Apple Crisp

ALL PRICING IS SUBJECT TO A 23% SERVICE CHARGE AND 5% SALES TAX



break & snack packages

SERVES UP TO 15 PEOPLE | \$12 EACH ADDITIONAL PERSON

THE ENERGIZER \$180

Assorted Freshly Baked Cookies | Granola Bars
Trail Mix | Bananas

HOMERUN \$200

Hot Pretzels with Beer Cheese Sauce & Mustard
Truffle Popcorn | Cracker Jacks

PICK ME UP \$180

Seasonal Fruit Display | Cheese & Charcuterie
Crackers & Toasts

SNACK ATTACK \$225

House-made Tortilla Chips served with Fresh Pico de Gallo & Guacamole | House-made Potato Chips with Caramelized Onion & Herb Dip

a la carte

SOFT DRINKS \$4/each

BOTTLED FIJI WATER \$4/each

COLECTIVO COFFEE \$45/gallon | \$25/half gallon

JUICE \$24/carafe

HOT RISHI TEA \$4/each

BOTTLED ICED TEA \$4/each

WHOLE FRESH FRUIT \$3/piece

SEASONAL FRUIT DISPLAY \$5/person

INDIVIDUAL BAGS OF SNACKS \$3/each
Chips, Granola Bars, Candy Bars

MIXED NUTS \$30/pound

FRESHLY BAKED COOKIES \$34/dozen

CHOCOLATES & CANDIES \$32/bowl

FUDGE BROWNIES \$32/dozen

ASSORTED DESSERT BARS \$34/dozen

PARMESAN WHITE TRUFFLE POPCORN \$4/person
* 10 person minimum

TORTILLA CHIPS & PICO DE GALLO \$4/person

ADD GUACAMOLE \$4/person
* 10 person minimum

HOUSE-MADE CHIPS & ONION DIP \$4/person
* 10 person minimum

beverage station enhancement

ENHANCED WATER DISPLAYS \$2/person per flavor

Lemon & Thyme Infused Water | Cucumber & Lime Infused Water
Strawberry & Mint Infused Water | Watermelon & Basil Infused Water
Strawberry & Jalapeño Infused Water

ALL PRICING IS SUBJECT TO A 23% SERVICE CHARGE AND 5% SALES TAX



hors d'oeuvres

*PRICED PER 50 PIECES

BRUSCHETTA Tomato, Roasted Garlic, Basil, Shallot, Vegan Crostini \$130

BRIE TARTLET Baked Brie, Raspberry, Phyllo \$125

BOURBON CHICKEN BITES Sweet Bourbon Soy Sauce \$160

THAI CHICKEN SATAY Lime Peanut Dipping Sauce \$150

REUBEN FRITTERS Tangy Thousand Island Dressing \$160

BACON WRAPPED ALMOND STUFFED DATES Almond, Blue Cheese Fondue \$150

PEPPERCORN TENDERLOIN CROSTINI Horseradish Sauce, Arugula \$170

STEAK TARTARE Caper & Shallot Relish on Crostini \$170

TEMPURA SHRIMP Served with Sweet Chili Sauce \$165

TUNA TARTARE SPOONS Sesame Miso Aioli, Apple Fennel Relish \$165

CRAB STUFFED MUSHROOM Hollandaise Sauce, Herb Breadcrumbs \$165

SCALLOP TOSTADA Alsum Farm Corn Guacamole, Pickled Red Pepper, Cilantro \$165

BLACKENED SHRIMP Cucumber, Avocado \$165

reception displays

*SERVES 25

DOMESTIC & EUROPEAN CHEESE BOARD \$175

CHARCUTERIE BOARD \$200

VEGETABLE BOARD \$125

SEASONAL FRUIT \$125

SHRIMP COCKTAIL \$175

SMOKED SALMON DISPLAY \$350 (SERVES 40)

ALL PRICING IS SUBJECT TO A 23% SERVICE CHARGE AND 5% SALES TAX



reception stations

MINIMUM ORDER OF THREE STATIONS | STATIONS SERVICED FOR A MAXIMUM OF 1½ HOURS | MINIMUM GUEST COUNT OF 25
STATIONS CAN BE MADE AN ACTION STATION BY ADDING A CHEF ATTENDANT - \$100 PER CHEF

THE CARVERY

Served with Petite Rolls, Aioli & Caramelized Onion. Each Protein Alloted 4 oz. per guest.

WHOLE ROASTED BEEF TENDERLOIN 3.5 - 4 lb. each, \$225/15 people
PEPPER ROASTED TURKEY BREAST with Rosemary Pan Gravy & Cranberry Glaze \$10/person
ROSEMARY ROASTED PORK LOIN with Dijon Cream Sauce \$10/person
OLD-FASHIONED APPLEWOOD SMOKED HAM with Honey Mustard Sauce \$12/person

PASTA BAR \$20/person | Choose 2

Wild Mushroom Ravioli, Pesto Cream Sauce, Pine Nuts, Wisconsin Parmesan
Whole Wheat Penne, Classic Marinara, Cherry Tomatoes, Basil, Fresh Mozzarella
Orecchiette Pasta, Fennel Sausage, Spinach, Broccolini, Roasted Red Pepper
Garlic Bread Sticks, Grated Wisconsin Parmesan, Crushed Red Pepper, Olive Oil & Balsamic Reduction

SOUP STATION \$8/person | Choose 2

Select from: Tomato Basil, Sweet Potato Bisque, Cream of Mushroom, Chicken Noodle,
Chicken Dumpling, Corn Chowder, Baked Potato & Beef Barley
Accompanied by Freshly Baked Rolls & Butter

SALAD STATION \$12/person | Choose 2

MIXED GREENS Cherry Tomatoes, English Cucumbers, Radish, Ciabatta Croutons & Red Wine Vinaigrette
CAESAR Romaine Lettuce, Parmesan, Ciabatta Croutons & Traditional Caesar Dressing
SPINACH Spinach, Poached Pears, Candied Walnuts, Bacon, Crumbled Goat Cheese
CAPRESE Fresh mozzarella, Marinated Roma Tomatoes, Basil, Balsamic, Olive Oil

MASHED POTATO BAR \$10/person

Duet of Mashed Potatoes: Roasted Garlic Russet Potato Purée, Brown Sugar Sweet Potatoes
Toppings: Whipped Butter, Sour Cream & Chives, Shredded Cheddar, Marshmallows,
Maple Candied Pecans, Caramelized Onions, Sautéed Broccoli & Crisp Bacon

ALL PRICING IS SUBJECT TO A 23% SERVICE CHARGE AND 5% SALES TAX



dinner buffet

BUFFET SERVICE IS FOR A MAXIMUM OF 1½ HOURS | MINIMUM OF 25 GUESTS
ALL BUFFETS INCLUDE: COLECTIVO COFFEE, HOT RISHI TEA AND BREAD & BUTTER

\$50/adult | \$25/child

SALAD Mixed Greens | House-made bread & butter

CHOOSE THREE ENTRÉES

Roasted Chicken Breast with White Wine Herb Velouté Sauce

Maple Creek Farm's Pork Loin with Dijon Cream Sauce

Pan-seared Organic Salmon with Dill Beurre Blanc

Red Wine Braised Short Rib with Red Wine Demi-Glace

+ Add Carving Station

WHOLE ROASTED BEEF TENDERLOIN 3.5 - 4 lb. each, \$225/15 people

CHOOSE TWO COMPLEMENTS

Herb Roasted Red Potatoes | Yukon Gold Mashed Potatoes | Roasted Root Vegetable

Wild Rice | Grilled Broccolini | Seasonal Roasted Vegetable

DESSERT

Pasty Chef's Assortment of Signature Desserts

ALL PRICING IS SUBJECT TO A 23% SERVICE CHARGE AND 5% SALES TAX



plated dinners

INCLUDES: COLECTIVO COFFEE, HOT RISHI TEA AND BREAD & BUTTER

+ UPGRADE TO GOURMET COFFEE STATION \$3/PERSON

SALADS

FIELD GREENS (included with entrée) - Cherry Tomatoes, English Cucumbers, Radish, Ciabatta Croutons, Red Wine Vinaigrette

CAESAR \$2/person - Romaine Lettuce, Parmesan, Ciabatta Croutons, Traditional Caesar Dressing

SPINACH \$3/person - Spinach, Poached Pears, Candied Walnuts, Bacon, Crumbled Goat Cheese

CAPRESE \$4/person - Fresh mozzarella, Marinated Roma Tomatoes, Basil, Balsamic, Olive Oil

ENTRÉES

SELECT UP TO TWO REGULAR ENTRÉES, PLUS VEGETARIAN AND CHILDREN'S MEAL.

ADDITIONAL ENTRÉES MAY BE ADDED AT A CHARGE OF \$3/PERSON, PER ADDITIONAL ENTRÉE.

MUST PROVIDE HOTEL WITH ORDER COUNTS IN ADVANCE.

GROUPS WITH LESS THAN 30 GUESTS CAN ORDER FROM A LIMITED HOTEL SELECTED MENU ON THE DAY OF THE EVENT.

PAN-SEARED SALMON \$38/person

Creamy Dill Smashed Red Potatoes, Green Beans, Lemon Beurre Blanc

PAN-SEARED CHICKEN BREAST \$34/person

Fingerling Potatoes, Sautéed Spinach, White Wine Dijon Cream Sauce

PROSCIUTTO WRAPPED CHICKEN BREAST \$36/person

Parmesan Soft Polenta, Cremini Mushrooms, Broccolini, White Wine Velouté

MAPLE CREEK FARM'S PORK LOIN \$34/person

Sweet Potato Purée, Roasted Apples & Kale, Pomegranate Maple Demi-Glace

ANGUS BEEF TENDERLOIN \$44/person

Blue Shallot Butter, Herb Whipped Potatoes, Red Wine Demi-Glace, Chef's Choice Vegetables

ANGUS BEEF TENDERLOIN & SCALLOP \$50/person

Artichoke Risotto, Asparagus, Pan-roasted Mushrooms, Beurre Blanc

RED WINE BRAISED SHORT RIBS \$38/person

Cheddar Grits, Roasted Broccolini, Red Wine Demi-Glace

POLENTA CAKES (VEGETARIAN/VEGAN) \$30/person

Mushroom Bolognese, Seasonal Vegetables

(CHILDREN'S MEAL) CHICKEN TENDERS \$18/person

Fresh Fruit, House Fries, Ketchup & Ranch

ALL PRICING IS SUBJECT TO A 23% SERVICE CHARGE AND 5% SALES TAX



plated desserts

FLOURLESS CHOCOLATE CAKE \$7/person

Chocolate Peanut Butter Mousse, Candied Peanuts, Chocolate Sauce

CARROT CAKE \$7/person

Orange Scented Cream Cheese Frosting, Salted Caramel

SALTED CARAMEL CHEESECAKE \$7/person

Chocolate Sauce, Mocha Chantilly Cream, Dark Chocolate Crunch

dessert stations

DESSERT BAR \$10/person

Our Chef's Selection of Mini Pastries including Mini Cream Puffs, Petit Fours, Cookies, Chocolate Dipped Strawberries & Assorted Tartlets

GOURMET COFFEE BAR \$5/person

Regular and Decaf Colectivo Coffees & Hot Rishi Teas

Flavored Syrups: Vanilla, Caramel, Raspberry & Hazelnut | Sauces: Caramel, Mocha & White Chocolate

Toppings: Cinnamon Powder, Chocolate Shavings & Whipped Cream

CUPCAKE DISPLAY \$36/dozen | +\$12/dozen for gluten free options

Minimum two dozen per flavor | Up to 4 flavors | Additional flavors available on request

CUPCAKES:

Vanilla
Chocolate
Lemon
Red Velvet
Banana
Snickerdoodle
Pumpkin
Funfetti

BUTTERCREAM FINISH:

Vanilla
Chocolate
Cream Cheese
Coffee
Salted Caramel
Cinnamon
Lemon
Peanut Butter

FILLING:

ADD \$12/dozen

Strawberry
Raspberry
Lemon Curd
Truffle Ganache
Chocolate Mousse
White Chocolate Raspberry Mousse
Chocolate Peanut Butter Mousse
Salted Caramel & Nuts

ALL PRICING IS SUBJECT TO A 23% SERVICE CHARGE AND 5% SALES TAX



late night eats

ONE STATION: 50 GUEST MINIMUM | TWO STATIONS: MINIMUM 75 GUESTS PER STATION

PARTY FOWL \$10/person

OVEN-BAKED CHICKEN WINGS WITH TWO SAUCE OPTIONS:

Garlic Parmesan, Korean BBQ, Classic Buffalo, Sweet & Tangy BBQ, Thai Chili

TOP YOUR TOTS \$10/person

Spiced Tater Tots, Garlic Aioli, Sweet Chili Ketchup, Nacho Cheese, Bacon, Sour Cream, Chives

FEELIN' SAUCY \$10/person | Choose 3 Pizzas:

Three Cheese | Cheese & Pepperoni | Cheese & Sausage

Buffalo Chicken & Blue Cheese | Roasted Mushroom & Tomato

Chicken & Spinach Alfredo

BUENOS NACHOS \$10/person

Cheddar Cheese Sauce, Spicy Ground Beef, Marinated Grilled Chicken, Lettuce, Cheese,
Olives, Jalapeño, Sour Cream, Pico de Gallo, Guacamole

MAC ATTACK \$10/person

MAC AND CHEESE BAR WITH TOPPINGS:

Chicken, Bacon, Tomatoes, Jalapeño, Chives, Parmesan, Garlic Herb Breadcrumbs, Ketchup, Ranch & Sriracha

PRETZELS WITH A TWIST \$6/person

Soft Pretzels with Warm Cheese & Mustard

ALL PRICING IS SUBJECT TO A 23% SERVICE CHARGE AND 5% SALES TAX



bar service

BARTENDER FEE of \$100 per bartender applied to events with full cash bar.

Hotel staffs one bartender per 75 guests.

\$200 bartender fee applies when additional bartenders are requested.

Bar set-up fee of \$200 applies when more than one bar is requested for events.

SODA

COKE, DIET COKE, SPRITE, GINGER ALE, LEMONADE, SOUR, CLUB SODA & TONIC WATER

Hosted on Consumption \$3/each

Hosted Package – Unlimited All Evening \$6/person

HOUSE WINES

WHITE: Chardonnay, Sauvignon Blanc, Pinot Grigio & Moscato

RED: Cabernet Sauvignon, Red Blend & Merlot

CHAMPAGNE/SPARKLING WINE: Freixenet & Verdi Spumante

Hosted on Consumption \$7/glass or \$32/bottle

*Upgraded wine list available on request

BEER SELECTIONS

DOMESTIC BOTTLED BEER

*See Catering Manager for current selection

Hosted on Consumption \$5/each

MICRO & IMPORT BOTTLED BEER

*See Catering Manager for current selection

Hosted on Consumption \$6/each

HALF BARREL BEER

Domestic \$325

Import & Craft pricing starts at \$450

*See Event Manager for pricing and availability

BEVERAGES & MIXED DRINKS

MIMOSAS

Hosted on Consumption \$7/each

BLOODY MARY

Hosted on Consumption \$8/each

HOUSE SIGNATURE COCKTAILS

*See Catering Manager for current selection

Hosted on Consumption \$6/each

CALL BRAND MIXED DRINKS

Hosted on Consumption \$7/each

PREMIUM BRAND MIXED DRINKS

Hosted on Consumption \$8/each

CASH BAR PRICING SUBJECT TO MARKET PRICING AT TIME OF EVENT

ALL PRICING IS SUBJECT TO A 23% SERVICE CHARGE AND 5% SALES TAX



bar packages

CLASSIC BAR PACKAGE

Soda: Coke, Diet Coke, Sprite, Ginger Ale, Lemonade, Sour, Club Soda & Tonic Water

Beer: Miller Lite & Spotted Cow

*Additional domestic selections are available with an additional stocking fee of \$75

House Wines: Cabernet Sauvignon, Red Blend, Merlot, Chardonnay, Sauvignon Blanc, Pinot Grigio, Moscato

FIRST HOUR: \$14/person | FOUR HOUR PACKAGE PRICE: \$26/person | SIX HOUR PACKAGE PRICE: \$30/person

SIGNATURE BAR PACKAGE

Soda: Coke, Diet Coke, Sprite, Ginger Ale, Lemonade, Sour, Club Soda & Tonic Water

Beer: Miller Lite & Spotted Cow

House Wines: Cabernet Sauvignon, Red Blend, Merlot, Chardonnay, Sauvignon Blanc, Pinot Grigio, Moscato & Sparkling White Wine

Call Brand Liquors

Vodka: Titos & Prairie Organic

Rum: Bacardi, Malibu & Captain Morgan

Gin: Prairie Organic

Brandy: Korbel

Whiskey: Seagram's 7 & Jack Daniel's

Bourbon: Jim Beam

Scotch: Dewar's

Tequila: Tres Agaves Organic

FIRST HOUR: \$18/person | FOUR HOUR PACKAGE PRICE: \$40/person | SIX HOUR PACKAGE PRICE: \$45/person

PREMIER BAR PACKAGE

Soda: Coke, Diet Coke, Sprite, Ginger Ale, Lemonade, Sour, Club Soda & Tonic Water

Beer: Miller Lite & Spotted Cow

House Wines: Cabernet Sauvignon, Red Blend, Merlot, Chardonnay, Sauvignon Blanc, Pinot Grigio, Moscato & Sparkling White Wine

Call & Premium Brand Liquors

Vodka: Titos, Ketel One, Prairie Cucumber & St. George Citrus

Rum: Bacardi, Malibu, Captain Morgan & Myers's Dark

Gin: Prairie Organic, Tanqueray & Bombay Sapphire

Brandy: Korbel & Courvoisier

Whiskey: Seagram's 7, Jack Daniel's, Crown Royal & Jameson

Bourbon: Jim Beam, Bulleit & Bulleit Rye

Scotch: Dewar's & Johnny Walker Black

Tequila: Tres Agaves & Maestro Dobel Diamante

Cordials: Disaronno, Kahlua & Baileys

FIRST HOUR: \$21/person | FOUR HOUR PACKAGE PRICE: \$45/person | SIX HOUR PACKAGE PRICE: \$50/person

*ADDITIONAL LIQUORS AVAILABLE BY REQUEST. SEE CATERING MANAGER FOR PRICING AND AVAILABILITY.

BRANDS MAY BE SUBSTITUTED BASED ON PRICING & PRODUCT AVAILABILITY
ALL PRICING IS SUBJECT TO A 23% SERVICE CHARGE AND 5% SALES TAX