

SIGNATURE LUNCH BUFFET

30 GUEST MINIMUM REQUIRED FOR BUFFET

SOUPS AND SALADS

(SELECT ONE)

FIELD GREENS SALAD
CUCUMBER, TOMATO, SHREDDED CARROTS,
BALSAMIC VINAIGRETTE

CLASSIC CAESAR SALAD
FOCACCIA CROUTONS, PARMESAN CHEESE

ANTIPASTO SALAD (+\$5)
ITALIAN MEATS, IMPORTED CHEESES, OIL AND VINEGAR

RAINBOW MESCLUN SALAD
MANDARIN ORANGE, TOASTED ALMONDS, RASPBERRY
THYME VINAIGRETTE

FRENCH ONION SOUP

BROCCOLI CHEDDAR SOUP

GRILLED VEGETABLE ORZO SALAD

CHAFING DISH ENTREES

(SELECT TWO – ADDITIONAL ENTRÉE SELECTIONS \$4 PER PERSON)

ARCHITECT'S CHICKEN
ARTICHOKES, CAPERS, SUN DRIED TOMATOES,
WHITE WINE LEMON SAUCE

CHICKEN MARSALA
WILD MUSHROOMS, MARSALA DEMI

TUSCAN PEASANT CHICKEN
SAUSAGE, PEPPERS, ONIONS, WHITE WINE LEMON SAUCE

SAUTÉED CHICKEN SALTIMBOCCA
PROSCIUTTO, MELTED PROVOLONE, SAGE DEMI GLACE

GRILLED CHICKEN BREAST
WILD MUSHROOM, CARAMELIZED ONIONS, THYME JUS

PROSCIUTTO WRAPPED STUFFED CHICKEN BREAST
SWISS CHEESE, LEMON HERB PAN SAUCE

CHINESE-STYLE CHICKEN STIR FRY
VEGETABLES, GARLIC SAUCE

HERB CRUSTED SALMON
WARM BRUSCHETTA RELISH

STUFFED CENTER CUT PORK LOIN
CRANBERRY CORN BREAD, PAN SAUCE

STUFFED CENTER CUT PORK LOIN
SPINACH, FETA CHEESE, ROASTED RED PEPPER,
GARLIC CREAM SAUCE

PENNE A LA VODKA

RIGATONI FRANCESCA
GOAT CHEESE, FRESH TOMATO, WILD MUSHROOM

SEAFOOD FRA DIAVLO (+\$5)
SHRIMP, MUSSELS, SCALLOPS, SPICY RED SAUCE

CRAB MEAT STUFFED FILET OF SOLE (+\$5)
LEMON BEURRE BLANC

SLICED GRILLED ANGUS FLANK STEAK (+\$5)
BLACK PEPPER BRANDY CREAM SAUCE

BEEF TIPS BOURGUIGNONNE (+\$5)

INCLUDES DINNER ROLLS AND SEASONAL VEGETABLE

DESSERT (SELECT ONE)

COOKIES AND BROWNIE PLATE SERVED TO EACH TABLE

ICE CREAM SUNDAE BAR WITH ASSORTED TOPPINGS

ASSORTED DESSERT DISPLAY (+\$8)

TRIPLE CHOCOLATE CAKE, CARROT CAKE, COOKIES, BROWNIES AND CHEESECAKE

SODA, COFFEE AND TEA INCLUDED ~ SEE PAGE 10 FOR BAR OPTIONS

\$33 PER PERSON

24% SERVICE CHARGE AND 6.625% SALES TAX ADDITIONAL

**THYME BALLROOM OR TENT: \$300 ROOM FEE ADDITIONAL
LEGACY HALL: NO ROOM FEE**

SIGNATURE DINNER BUFFET

30 GUEST MINIMUM REQUIRED FOR BUFFET

SOUPS AND SALADS

(SELECT TWO)

FIELD GREENS SALAD
CUCUMBER, TOMATO, SHREDDED CARROTS,
BALSAMIC VINAIGRETTE

CLASSIC CAESAR SALAD
FOCACCIA CROUTONS, PARMESAN CHEESE

ANTIPASTO SALAD (+\$5)
ITALIAN MEATS, IMPORTED CHEESES, OIL AND VINEGAR

RAINBOW MESCLUN SALAD
MANDARIN ORANGE, TOASTED ALMONDS, RASPBERRY
THYME VINAIGRETTE

FRENCH ONION SOUP

BROCCOLI CHEDDAR SOUP

GRILLED VEGETABLE ORZO SALAD

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(SELECT TWO – ADDITIONAL ENTRÉE SELECTIONS \$4 PER PERSON)

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ARTICHOKES, CAPERS, SUN DRIED TOMATOES,
WHITE WINE LEMON SAUCE

CHICKEN MARSALA
WILD MUSHROOMS, MARSALA DEMI

TUSCAN PEASANT CHICKEN
SAUSAGE, PEPPERS, ONIONS, WHITE WINE LEMON SAUCE

SAUTÉED CHICKEN SALTIMBOCCA
PROSCIUTTO, MELTED PROVOLONE, SAGE DEMI GLACE

GRILLED CHICKEN BREAST
WILD MUSHROOM, CARAMELIZED ONIONS, THYME JUS

PROSCIUTTO WRAPPED STUFFED CHICKEN BREAST
SWISS CHEESE, LEMON HERB PAN SAUCE

CHINESE-STYLE CHICKEN STIR FRY
VEGETABLES, GARLIC SAUCE

HERB CRUSTED SALMON
WARM BRUSCHETTA RELISH

STUFFED CENTER CUT PORK LOIN
CRANBERRY CORN BREAD, PAN SAUCE

STUFFED CENTER CUT PORK LOIN
SPINACH, FETA CHEESE, ROASTED RED PEPPER,
GARLIC CREAM SAUCE

PENNE A LA VODKA

RIGATONI FRANCESCA
GOAT CHEESE, FRESH TOMATO, WILD MUSHROOM

SEAFOOD FRA DIAVLO (+\$5)
SHRIMP, MUSSELS, SCALLOPS, SPICY RED SAUCE

CRAB MEAT STUFFED FILET OF SOLE (+\$5)
LEMON BEURRE BLANC

SLICED GRILLED ANGUS FLANK STEAK (+\$5)
BLACK PEPPER BRANDY CREAM SAUCE

BEEF TIPS BOURGUIGNONNE (+\$5)

INCLUDES DINNER ROLLS, SEASONAL VEGETABLE AND POTATO

DESSERT (SELECT ONE)

COOKIES AND BROWNIE PLATE SERVED TO EACH TABLE

ICE CREAM SUNDAE BAR WITH ASSORTED TOPPINGS

ASSORTED DESSERT DISPLAY (+\$8)

TRIPLE CHOCOLATE CAKE, CARROT CAKE, COOKIES, BROWNIES AND CHEESECAKE

SODA, COFFEE AND TEA INCLUDED ~ SEE PAGE 10 FOR BAR OPTIONS

\$39 PER PERSON

24% SERVICE CHARGE AND 6.625% SALES TAX ADDITIONAL

**THYME BALLROOM OR TENT: \$300 ROOM FEE ADDITIONAL
LEGACY HALL: NO ROOM FEE**

SIGNATURE PLATED LUNCHEON

FIRST COURSE (SELECT ONE)

FIELD GREENS SALAD
CUCUMBER, TOMATO, SHREDDED CARROTS,
BALSAMIC VINAIGRETTE

CLASSIC CAESAR SALAD
FOCACCIA CROUTONS, PARMESAN CHEESE

ANTIPASTO SALAD (+\$5)
ITALIAN MEATS, IMPORTED CHEESES, OIL AND VINEGAR

RAINBOW MESCLUN SALAD
MANDARIN ORANGE, TOASTED ALMONDS, RASPBERRY
THYME VINAIGRETTE

FRENCH ONION SOUP

BROCCOLI CHEDDAR SOUP

ENTRÉE SELECTIONS

(SELECT TWO – ADDITIONAL ENTRÉE SELECTIONS \$4 PER PERSON)

ARCHITECT'S CHICKEN
ARTICHOKES, CAPERS, SUN DRIED TOMATOES, WHITE WINE
LEMON SAUCE

CHICKEN MARSALA
WILD MUSHROOMS, MARSALA DEMI

GRILLED CHICKEN NAPOLEON
PORTOBELLO MUSHROOMS, FRESH MOZZARELLA, TOMATO,
BASIL, ROASTED RED PEPPERS COULIS

FRENCH CUT ROASTED CHICKEN
PAN JUS, CARAMELIZED ONIONS, WILD MUSHROOMS

PROSCIUTTO WRAPPED STUFFED CHICKEN BREAST
SWISS CHEESE, LEMON HERB PAN SAUCE

PAN SEARED CHICKEN BREAST
SUNDRIED TOMATO, SHIITAKE MUSHROOMS,
SHALLOTS, SHERRY CREAM SAUCE

HERB CRUSTED SALMON
WARM BRUSCHETTA RELISH

STUFFED CENTER CUT PORK LOIN
CRANBERRY CORN BREAD, PAN SAUCE

STUFFED CENTER CUT PORK LOIN
SPINACH, FETA CHEESE, ROASTED RED PEPPER, GARLIC
CREAM SAUCE

PENNE A LA VODKA

RIGATONI FRANCESCA
GOAT CHEESE, FRESH TOMATO, WILD MUSHROOM
SLOW ROASTED CERTIFIED BLACK ANGUS NY STRIP (+\$7)
BLACK PEPPER, BRANDY CREAM SAUCE

6OZ CERTIFIED BLACK ANGUS FILET MIGNON (+\$8)
RED WINE DEMI-GLACE

CRAB MEAT STUFFED JUMBO SHRIMP (+\$7)
LEMON BEURRE BLANC

CRAB MEAT STUFFED FILET OF SOLE (+\$7)
LEMON BEURRE BLANC

INCLUDES DINNER ROLLS, SEASONAL VEGETABLE AND POTATO

DESSERT (SELECT ONE)

NEW YORK STYLE CHEESECAKE

TRIPLE CHOCOLATE CAKE

OLD-FASHIONED CARROT CAKE

CLASSIC TIRAMISU

SODA, COFFEE AND TEA INCLUDED ~ SEE PAGE 10 FOR BAR OPTIONS

\$36 PER PERSON

24% SERVICE CHARGE AND 6.625% SALES TAX ADDITIONAL

**THYME BALLROOM OR TENT: \$300 ROOM FEE ADDITIONAL
LEGACY HALL: NO ROOM FEE**

SIGNATURE PLATED DINNER

FIRST COURSE (SELECT ONE)

FIELD GREENS SALAD
CUCUMBER, TOMATO, SHREDDED CARROTS,
BALSAMIC VINAIGRETTE

CLASSIC CAESAR SALAD
FOCACCIA CROUTONS, PARMESAN CHEESE

ANTIPASTO SALAD (+\$5)
ITALIAN MEATS, IMPORTED CHEESES, OIL AND VINEGAR

RAINBOW MESCLUN SALAD
MANDARIN ORANGE, TOASTED ALMONDS, RASPBERRY
THYME VINAIGRETTE

FRENCH ONION SOUP

BROCCOLI CHEDDAR SOUP

ENTRÉE SELECTIONS

(SELECT TWO – ADDITIONAL ENTRÉE SELECTIONS \$4 PER PERSON)

ARCHITECT'S CHICKEN
ARTICHOKES, CAPERS, SUN DRIED TOMATOES, WHITE WINE
LEMON SAUCE

CHICKEN MARSALA
WILD MUSHROOMS, MARSALA DEMI

GRILLED CHICKEN NAPOLEON
PORTOBELLO MUSHROOMS, FRESH MOZZARELLA, TOMATO,
BASIL, ROASTED RED PEPPERS COULIS

FRENCH CUT ROASTED CHICKEN
PAN JUS, CARAMELIZED ONIONS, WILD MUSHROOMS

PROSCIUTTO WRAPPED STUFFED CHICKEN BREAST
SWISS CHEESE, LEMON HERB PAN SAUCE

PAN SEARED CHICKEN BREAST
SUNDRIED TOMATO, SHIITAKE MUSHROOMS,
SHALLOTS, SHERRY CREAM SAUCE

HERB CRUSTED SALMON
WARM BRUSCHETTA RELISH

STUFFED CENTER CUT PORK LOIN
CRANBERRY CORN BREAD, PAN SAUCE

STUFFED CENTER CUT PORK LOIN
SPINACH, FETA CHEESE, ROASTED RED PEPPER, GARLIC
CREAM SAUCE

PENNE A LA VODKA

RIGATONI FRANCESCA
GOAT CHEESE, FRESH TOMATO, WILD MUSHROOM
SLOW ROASTED CERTIFIED BLACK ANGUS NY STRIP (+\$7)
BLACK PEPPER, BRANDY CREAM SAUCE

6OZ CERTIFIED BLACK ANGUS FILET MIGNON (+\$8)
RED WINE DEMI-GLACE

CRAB MEAT STUFFED JUMBO SHRIMP (+\$7)
LEMON BEURRE BLANC

CRAB MEAT STUFFED FILET OF SOLE (+\$7)
LEMON BEURRE BLANC

INCLUDES DINNER ROLLS, SEASONAL VEGETABLE AND POTATO

DESSERT (SELECT ONE)

NEW YORK STYLE CHEESECAKE

TRIPLE CHOCOLATE CAKE

OLD-FASHIONED CARROT CAKE

CLASSIC TIRAMISU

SODA, COFFEE AND TEA INCLUDED ~ SEE PAGE 10 FOR BAR OPTIONS

\$42 PER PERSON

24% SERVICE CHARGE AND 6.625% SALES TAX ADDITIONAL

**THYME BALLROOM OR TENT: \$300 ROOM FEE ADDITIONAL
LEGACY HALL: NO ROOM FEE**

AFTERNOON TEA LUNCHEON

COFFEE AND ASSORTED HERBAL TEAS
SERVED TABLESIDE UPON GUESTS ARRIVAL

FIRST COURSE

FRESH FRUIT PLATE
SEASONAL MELON AND BERRIES

DUET-STYLE ENTRÉE

(SELECT TWO ITEMS, SERVED TOGETHER)

FIELD GREENS SALAD
CUCUMBER, TOMATO, SHREDDED CARROTS,
BALSAMIC VINAIGRETTE

CLASSIC CAESAR SALAD
FOCACCIA CROUTONS, PARMESAN CHEESE

PETITE SHAVED TURKEY SANDWICH
SMOKED BACON, LETTUCE, TOMATO AND MAYONNAISE

RARE ROAST BEEF ON A MINI CIABATTA ROLL
MICROGREENS, DILL HAVARTI, GARLIC AIOLI

CRAISIN WALNUT CHICKEN SALAD ON A MINI CROISSANT

CLASSIC TUNA SALAD ON A PARKER HOUSE ROLL

QUICHE LORRAINE

QUICHE FLORENTINE

INDIVIDUAL CHICKEN POT PIE

FRENCH ONION SOUP

BROCCOLI CHEDDAR SOUP

DESSERT

COOKIES AND BROWNIES
SERVED ONE PLATE PER TABLE

ASSORTED DESSERT DISPLAY (+\$8)
TRIPLE CHOCOLATE CAKE, CARROT CAKE, COOKIES, BROWNIES AND CHEESECAKE

SODA, COFFEE AND TEA INCLUDED ~ SEE PAGE 10 FOR BAR OPTIONS

\$29 PER PERSON
24% SERVICE CHARGE AND 6.625% SALES TAX ADDITIONAL
THYME BALLROOM OR TENT: \$300 ROOM FEE ADDITIONAL
LEGACY HALL: NO ROOM FEE

EVENT ENHANCEMENTS ~ COCKTAIL HOUR

BUTLER PASSED HORS D'OEUVRES

ONE HOUR: \$20 PER GUEST ~ SELECT 8 ITEMS

HOT HORS D'OEUVRES

CRAB CAKES, CAPER REMOULADE
COCONUT SHRIMP, RASPBERRY SAUCE
VEGETABLE SPRING ROLLS, PONZU SAUCE
DIM SUM, GINGER SOY SAUCE
MINIATURE FRANKS EN CROUTE
BEER BATTERED OYSTERS, BACON HOLLANDAISE
MINIATURE BEEF WELLINGTON
CRISPY FRIED POTATO, GARLIC AIOLI
BEEF SATAY WITH THAI PEANUT
SMOKED PULLED PORK SLIDERS
BANG BANG SHRIMP
SCALLOPS WRAPPED WITH BACON

STEAMED PORK & VEGETABLE DIM SUM
SPANAKOPITA
SWEET CHILI BEER MEATBALLS
CRAB STUFFED MUSHROOMS
POTATOES LATKES, SOUR CREAM AND CHIVES
VEGETABLE TEMPURA, PONZU SAUCE
MARINATED GRILLED SHRIMP
CRISPY SESAME CHICKEN
BRIE FRITTERS, RASPBERRY WALNUT SAUCE
MINI CHEESEBURGER SLIDERS
GRILLED CHEESE AND TOMATO SOUP SHOOTER
GOAT CHEESE, ROASTED RED PEPPER CROSTINI
MINI BEEF EMPANADAS, CHIVE SOUR CREAM

COLD HORS D'OEUVRES

TUNA TARTAR, AVOCADO
PROSCIUTTO WRAPPED SHIITAKE FRITTATA
ROMA TOMATO BRUSCHETTA CANAPÉ
SEARED TUNA, WASABI CRÈME FRAICHE
FRESH TOMATO, BUFFALO MOZZARELLA, BALSAMIC
BEEF TENDERLOIN CARPACCIO, ARUGULA, FRIED CAPERS
CRISP POTATO CANAPÉ, HERBED CRÈME FRAICHE, CAVIAR
PROSCIUTTO WRAPPED ASPARAGUS, LEMON TRUFFLE
VINAIGRETTE

GOAT CHEESE & RASPBERRY MOUSSE
GOAT CHEESE, HONEY, BLACK PEPPER
RARE ROAST SIRLOIN & ASPARAGUS
SHAVED PROSCIUTTO AND MELON
SLICED BEEF TENDERLOIN, CREAMY HORSERADISH
PROSCIUTTO, PECORINO ROMANO, TRUFFLE OIL
SUNDRIED TOMATO & GOAT CHEESE TAPENADE, WHITE
TRUFFLE OIL

COLD DISPLAYS

CRISP GARDEN CRUDITÉS with INTERNATIONAL AND DOMESTIC CHEESE

A DISPLAY OF CELERY, CARROTS, PEPPERS, BROCCOLI AND CUCUMBER WITH BUTTERMILK RANCH AND BLUE CHEESE DIPS,
RUSTIC CHEESEBOARD INCLUDING ASSORTED CRACKERS, FLATBREADS, GRAPES AND STRAWBERRIES
\$7 PER GUEST

FRESH FRUIT DISPLAY

SLICED WATERMELON, HONEYDEW, CANTALOUPE, PINEAPPLE, KIWI, MANGO AND FRESH BERRIES
\$7 PER GUEST

ITALIAN ANTIPASTO BOARD

SELECT ITALIAN MEATS, AGED CHEESES, MARINATED VEGETABLES, ROASTED BELL PEPPERS
\$8 PER GUEST

CHILLED JUMBO SHRIMP COCKTAIL

\$11 PER GUEST

DELUXE MEDITERRANEAN STATION

HUMMUS, TABOULEH, SHAVED PECORINO ROMANO, KALAMATA AND GREEN OLIVES, SLICED GENOA SALAMI, PEPPERONI,
PROSCIUTTO, SOPPRESSATA, PROVOLONE, ROASTED RED PEPPERS, FRESH MOZZARELLA, CHERRY TOMATO AND ARTICHOKE HEART
SALAD, WHITE AND GREEN ASPARAGUS, TOASTED PITA AND CROSTINI
\$10 PER GUEST

EVENT ENHANCEMENTS ~ COCKTAIL HOUR OR BUFFET ADD-ONS

HOT STATIONS

CARVING STATIONS

TENDER FLANK STEAK, CARAMELIZED ONION JUS
\$10 PER GUEST

ROASTED TURKEY, COGNAC PAN GRAVY
\$8 PER GUEST

GARLIC AND HERB CRUSTED PORK LOIN
CIPPOLINI ONION CONFIT
\$8 PER GUEST

ROASTED BEEF TENDERLOIN, CIPPOLINI ONION,
GORGONZOLA SAUCE
\$11 PER GUEST

HONEY GLAZED HAM, PINEAPPLE CHUTNEY
\$8 PER GUEST

PEPPERCORN AND SESAME CRUSTED TUNA LOIN
SESAME GINGER SAUCE
\$9 PER GUEST

PASTA STATION

FEATURING PENNE AND TORTELLINI, CHICKEN BREAST, MINIATURE MEATBALLS, SAUSAGE,
TOMATOES, BASIL, GARLIC, PARMESAN CHEESE, RUSTIC MARINARA SAUCE, PARMESAN CREAM SAUCE
\$9 PER GUEST

RISOTTO STATION

FEATURING CLASSIC SAFFRON RISOTTO, CHICKEN BREAST, SHRIMP, TOMATOES,
PECORINO ROMANO, MUSHROOMS, CARAMELIZED ONIONS, ASPARAGUS TIPS, SPINACH
\$9 PER GUEST

MASHED POTATO STATION

FEATURING YUKON GOLD MASHED AND MASHED SWEET POTATOES, GORGONZOLA, CHEDDAR, BACON,
BROCCOLI, SOUR CREAM, BROWN SUGAR, WALNUTS, MARSHMALLOWS, SAUSAGE, CARAMELIZED APPLES
\$8 PER GUEST

SOUTHERN BARBECUE STATION

MINI SMOKED PULLED PORK SLIDERS, BARBECUE CHICKEN SKEWERS,
COLE SLAW, BAKED BEANS, SWEET POTATO FRIES
\$8 PER GUEST

CARIBBEAN STATION

COCONUT CHICKEN WITH FRESH MANGO-COCONUT SAUCE,
JERK CHICKEN WINGS WITH BLUE CHEESE, FRIED PLANTAINS
\$10 PER GUEST

POLISH STATION

PIEROGIS, STUFFED CABBAGE, KIELBASA AND SAUERKRAUT BRAISED WITH APPLES AND CARAWAY
\$8 PER GUEST

FAJITA STATION

SEASONED CHICKEN, STEAK, PEPPERS AND ONIONS, LETTUCE, TOMATO, CHEDDAR,
SOUR CREAM, GUACAMOLE, WARM FLOUR TORTILLAS
\$8 PER GUEST

GERMAN STATION

SPATZLE, BRAISED RED CABBAGE, PORK SCHNITZEL WITH FRESH LEMON
\$8 PER GUEST

EVENT ENHANCEMENTS ARE PRICED AS ADD-ONS TO PACKAGES. FOR A STATION-STYLE EVENT, A \$8.00 PER GUEST BASE PRICE APPLIES. 40 GUEST OR MORE REQUIRED FOR STATION STYLE EVENTS.

BAR PACKAGES

OPEN BEER AND WINE

CHARDONNAY, PINOT GRIGIO, MERLOT,
CABERNET SAUVIGNON AND WHITE ZINFANDEL
DRAFT BEERS

\$18 PER PERSON FOR FIRST HOUR
\$10 PER PERSON FOR EACH ADDITIONAL
HOUR

HOUSE OPEN BAR

HOUSE BRAND LIQUORS
CHARDONNAY, PINOT GRIGIO, MERLOT,
CABERNET SAUVIGNON AND WHITE ZINFANDEL
DRAFT BEERS

\$20 PER PERSON FOR FIRST HOUR
\$10 PER PERSON FOR EACH ADDITIONAL HOUR

PREMIUM OPEN BAR

ABSOLUT, TITOS, BACARDI, TANQUERAY,
JACK DANIELS, DEWARS, SEGRAMS 7, JOSE CUERVO,
MALIBU, CANADIAN CLUB, CAPTAIN MORGAN,
SOUTHERN COMFORT, JOHNNIE WALKER RED,
BAILEYS, KAHLUA
CHARDONNAY, PINOT GRIGIO, MERLOT,
CABERNET SAUVIGNON AND WHITE ZINFANDEL
DRAFT BEERS

\$22 PER PERSON FOR FIRST HOUR
\$10 PER PERSON FOR EACH ADDITIONAL HOUR

LUXURY OPEN BAR

ALL PREMIUM LIQUORS PLUS THE FOLLOWING:
GREY GOOSE, CHIVAS, BOMBAY SAPPHIRE,
WOODFORD RESERVE, CUERVO 1800, JOHNNIE
WALKER BLACK, COURVOISIER,
CROWN ROYAL, MACALLAN 12, CORDIALS,
CHARDONNAY, PINOT GRIGIO, MERLOT,
CABERNET SAUVIGNON AND WHITE ZINFANDEL
DRAFT BEERS

\$25 PER PERSON FOR FIRST HOUR
\$12 PER PERSON FOR EACH ADDITIONAL HOUR

ADDITIONAL BAR OPTIONS

CHAMPAGNE TOAST
\$4 PER GUEST

BOTTLES OF HOUSE WINE ON EACH TABLE
\$18 PER BOTTLE

TAB BAR
CHARGES BASED UPON CONSUMPTION
\$175 BARTENDER FEE
ONE BARTENDER PER EVERY 50 GUESTS

CASH BAR
GUESTS PURCHASE THEIR OWN BEVERAGES
\$175 BARTENDER FEE
ONE BARTENDER PER EVERY 50 GUESTS