

BEYOND REMARKABLE



ALERUS
CENTER

FOOD & BEVERAGE

Alerus Center and its specialty item vendors are the exclusive providers of food and beverage on behalf of Spectra Management for all guests. Bringing food and beverage items into the facility is prohibited, and in some cases, unlawful and/or dangerous.

PRICING

All prices are subject to a 20% service charge and applicable sales taxes

- Sales tax is 7.25%
- Alcohol is taxed at an additional 2.25%

All prices listed are subject to change.

DATES TO KEEP IN MIND

1 MONTH PRIOR TO EVENT DATE

Menu selections are due.

2 WEEKS PRIOR TO EVENT DATE

Guaranteed number of guests due. If not provided, the estimated number from your event order becomes the guarantee.

Special dietary needs will gladly be accommodated. Please let us know what these needs are when you provide guaranteed attendance numbers.

Remaining event estimate balance is due.

EVENT DATE

If your guest count for the event exceeds the guarantee, we will do our best to provide similar meals for the additional guests at the contracted rate, plus an additional charge of \$5.00 per additional guest served.

CONCESSIONS

Concessions can be provided for your guests' convenience. This service can be provided at most locations within Alerus Center and at particular times, depending on event.

A concession fee of \$350.00 per stand applies for all concession services lasting up to 4 hours. This fee will be waived if \$500.00 in sales is met.

An additional fee of \$80.00 per hour will be applied for services after the initial 4 hours. These fees will be waived if \$80.00 in sales per hour is met.

EVENT SERVICES

HOSTED COAT CHECK

Coat check attendant, up to 4 hours. We recommend a minimum of 2 coat check attendants; at least 1 per 75 guests. \$45.00 per attendant; if coat check sales exceed \$100.00 per attendant, the attendant fees will be waived.

Additional hours, per hour \$15.00 per attendant. If coat check sales exceed \$25.00 per attendant, the attendant fees will be waived.

Coat check is \$1.00 per coat.

Coat check rates include room rental for coat check area.

BUTLER AND MAID SERVICE

We recommend 1 butler or maid for every 100 guests. \$45.00 per server per hour.

Additional hours, per hour \$15.00 per server.

KITCHEN STORAGE

Dry or cold storage space, when available, is limited to a single pallet size, 4 ½ ft. high \$30.00 per day.

DELIVERY FEE FOR KITCHEN STORAGE

First delivery included.

Additional deliveries are \$15.00 per delivery.

CORKAGE FEE

Storage, chilling, glassware and service. 750 ml bottle. \$12.00 per bottle.

BUFFET MINIMUMS

All buffets are intended to serve at least 40 guests. Buffets feeding fewer than 40 people will have a \$25 one time fee.

CONTINENTAL BREAKFAST

Delivered buffet style with one-way service ware. Additions:

China service

\$1.00 per guest

Table linens

\$5.00 per table

GRAND CITIES CONTINENTAL

\$12.50 PER PERSON

Oven fresh caramel rolls with butter

Scrambled eggs (green peppers, onions, ham and cheese)

Seasonal sliced fresh fruit

Assorted fruit juices by the liter

CUSTOM CROISSANT

\$12.95 PER PERSON

Seasonal diced fresh fruit

Split croissants for building the “perfect” breakfast sandwich, served with butter and honey

Hickory smoked bacon, country sausage

Scrambled eggs

Sliced American and pepper jack cheese

Assorted fruit juices by the liter

SERVED BREAKFAST

Tea and milk are served upon request. Minimum of 40 guests.

MORNING SHINE

\$11.50 PER PERSON

A plate of oven fresh muffins preset community style. Served fluffy scrambled eggs, hickory smoked bacon and a sausage patty along with American fried potatoes.

COUNTRY INN

\$11.50 PER PERSON

A basket of whole fruit preset community style. Served thick-cut French toast, fluffy scrambled eggs and crisp bacon strips accompanied by maple syrup and butter.

NETWORKING BREAKFAST

\$11.95 PER PERSON

Fresh fruit plate, assorted muffins with butter preset community style.

Served golden cheese stuffed omelets, bacon and hash brown potatoes.



BREAKFAST BUFFET

All buffets include pre-set water and served coffee. Tea and milk are served upon request. Minimum of 40 guests.

ROCKY MOUNTAIN CAFE

\$14.50 PER PERSON

Sliced fresh fruit
Scrambled eggs with assorted toppings (cheese, Denver mix, salsa)
Golden hash browns
Smoked sausage links
Crisp bacon strips
Buttermilk biscuits with sausage gravy

COUNTRY MORNING

\$14.25 PER PERSON

Sliced seasonal fresh fruit
Buttermilk biscuits with sausage gravy
Scrambled eggs
Home style corned beef hash
Sausage patties

EGG BAKE BUFFET

\$14.95 PER PERSON

Eggs with bacon, sausage, ham, green peppers, red peppers, onion, mushrooms, tomatoes and cheese in one delicious bake
Homemade caramel rolls with butter
Sliced seasonal fresh fruit display
American fried potatoes

CREATED BREAK

Delivered buffet style with one-way service ware. Additions:

China service

\$1.00 per guest

Table linens

\$5.00 per table

BUILD YOUR OWN YOGURT PARFAITS

\$5.95 PER PERSON

Vanilla yogurt

3 of your favorite toppings

KEEP AWAKE BREAK

\$9.75 PER PERSON

Bakery fresh muffins with butter

Fruit kabob platter

Fresh brewed coffee

Assorted 20 oz. sodas and bottled water

THE MARKET

\$10.50 PER PERSON

Domestic and international cheese with French bread and crackers

Fresh strawberries and grapes

Garden fresh vegetables with ranch dressing

Assorted 20 oz. sodas and bottled water

SNACK ATTACK

\$6.75 PER PERSON

Freshly popped popcorn

Pretzels

Trail mix

AT THE MOVIES

\$6.75 PER PERSON

Fresh popped popcorn

Bite size candy bars

Assorted 20 oz. sodas and bottled water

BUILD YOUR OWN SUNDAE BAR

\$5.95 PER PERSON

Vanilla Ice Cream

5 of your favorite toppings

A LA CARTE

Delivered buffet style with one-way service ware. Additions:

China service

\$1.00 per guest

Table linens

\$5.00 per table

BREAKFAST

FLAVORED AND PLAIN BAGELS WITH CREAM CHEESE	\$25.50 PER DOZEN
OVEN FRESH ASSORTED MUFFINS WITH BUTTER	\$25.50 PER DOZEN
ASSORTED COFFEE CAKES	\$3.00 PER PERSON
HOUSE BAKED DANISH VARIETY	\$29.50 PER DOZEN
BAKERS' BEST STICKY BUNS WITH BUTTER	\$29.50 PER DOZEN
ICED CINNAMON ROLLS WITH BUTTER	\$29.50 PER DOZEN
SLICED FRUIT DISPLAY	\$3.00 PER PERSON
WHOLE FRESH SEASONAL FRUIT	\$1.75 EACH
ASSORTED INDIVIDUAL YOGURT	\$2.50 EACH
ASSORTED SCONES	\$25.50 PER DOZEN
ASSORTED DONUTS	\$24.00 PER DOZEN
BACON	\$2.50 PER PERSON

SNACKS

FRESH BAKED GOURMET COOKIES	\$18.00 PER DOZEN
RICH FUDGE BROWNIES	\$21.00 PER DOZEN
CHOCOLATE CHIP BLONDIE	\$24.80 PER DOZEN
RICE CRISPY TREATS	\$18.00 PER DOZEN
NACHO CHIPS AND SALSA	\$9.00 PER POUND
CRISPY PRETZELS	\$7.00 PER POUND
POTATO CHIPS AND DIP	\$8.00 PER POUND
FANCY MIXED NUTS	\$15.50 PER POUND
FRESHLY POPPED POPCORN	\$8.50 PER POUND
SPICY SNACK MIX	\$9.00 PER POUND
SINGLE TOPPING 16" PIZZA	\$15.00 EACH
SUPREME 16" PIZZA	\$18.00 EACH
ASSORTED BISTRO BAR	\$25.50 PER DOZEN
GRANOLA BARS	\$1.50 EACH
GHARDETTOS	\$10.50 PER POUND



BOXED LUNCH

Boxed with one-way service ware. Additions:

China service

\$1.00 per guest

Table linens

\$5.00 per table

Boxed lunches may remain in the room for up to 2 hours. All boxed lunches include a variety of 20 oz. bottled sodas.

KAISER ROLL SANDWICHES

\$12.50 PER PERSON

A filled Kaiser roll with either smoked turkey, ham, or roast beef with Swiss cheese, leaf lettuce, tomato, red onion, mustard and mayonnaise served with potato chips, chilled salad, whole fruit, and a cookie.

CASHEW CHICKEN SALAD

\$12.50 PER PERSON

Cashew chicken salad in a large flaky croissant with fresh leaf lettuce served with gourmet snack mix and chilled salad. Lunches are set out with an assorted granola bar and a single whole fruit. (Tuna salad offered as an alternate).

GOURMET CHEF SALAD

\$12.50 PER PERSON

Smoked ham, turkey and shredded cheese served on a bed of crisp salad greens garnished with hard-boiled eggs, tomato wedges, cucumbers and sliced red onions.

COBB SALAD

\$12.50 PER PERSON

Broiled chicken, bacon, tomato, black olives, egg wedges and cheddar cheese on a bed of mixed greens.

CHICKEN CAESAR SALAD

\$12.50 PER PERSON

Fresh romaine lettuce sprinkled with Parmesan cheese and croûtons topped with tomatoes, red onions, and broiled chicken. Served with a side of Caesar dressing.



SERVED LUNCH

*Additions:
Table linens*

\$5.00 per table

Pre-set coffee and water are included in pricing. Salads/desserts/tea/milk are available by request for an additional charge.

HOT TURKEY OR ROAST BEEF SANDWICH \$12.95 PER PERSON

Oven roasted turkey or roast beef served on sliced fresh bread, mashed potatoes and gravy. Accompanied by sweet buttered corn.

CHICKEN CAESAR WRAP \$11.75 PER PERSON

Fresh romaine lettuce, tomatoes, Parmesan cheese, red onions and a lightly seasoned chicken breast tossed with our creamy Caesar dressing, rolled into an herbed flour tortilla. Served with fresh cut fruit and fruit dip.

ALERUS CLUB WRAP \$12.25 PER PERSON

Smoked turkey, ham, chipolte bacon, lettuce, shredded cheese, sliced tomatoes and chipotle mayonnaise wrapped in a jalapeño flour tortilla. Served with fresh cut fruit and fruit dip.

CHICKEN SALAD CROISSANT \$12.25 PER PERSON

An all time classic served on a flaky golden croissant with fresh cut fruit and fruit dip.

SERVED DINNER

All served entrées are accompanied by petit pain rolls with butter and choice of salad, vegetable, potato and dessert unless noted. Pre-set coffee and water are included in pricing; tea served by request.

SALADS (1 choice per entrée)

CHILLED TORTELLINI AND TOMATO SALAD

Tricolored tortellini, cherry tomatoes, broccoli, cauliflower and black olives in a sun dried tomato pesto vinaigrette sprinkled with Parmesan cheese.

CAESAR SALAD

Romaine lettuce sprinkled with Parmesan cheese with tomatoes, red onions and croûtons. Served with a side of Caesar dressing.

FALL HARVEST SALAD

A mixture of salad greens with dried cranberries, roasted walnuts, and Gorgonzola cheese. Served with cranberry pomegranate dressing.

SPRING MIX LEAF SALAD

A mixture of salad greens with sliced red onions, tomatoes and cucumbers. Served with your choice of dressing. Also known as dinner salad.

CREAMY CUCUMBER SALAD

Peeled and sliced cucumbers, sliced red onions, cherry tomatoes and vinegar ranch dressing.

VEGETARIAN ENTRÉES

No vegetable or starch may be chosen for these meals.

MOROCCAN VEGETABLE COUSCOUS **\$15.95 PER PERSON**

Fluffy couscous tossed with fresh vegetables and black beans (vegan).

EVERYONE'S VEGETARIAN LASAGNA **\$15.95 PER PERSON**

A handcrafted creation layering pasta, béchamel sauce, a special three cheese blend, spinach, broccoli and carrots.

Minimum of 6 must be ordered.

BOW-TIE PASTA PRIMAVERA **\$15.95 PER PERSON**

Bow-tie pasta accompanied with fresh garden vegetables, sautéed in Alfredo sauce. Topped with Parmesan cheese.

FLORENTINE SUPREME **\$16.95 PER PERSON**

Parsley pasta filled with grilled onions, spinach, garlic and spices, plus a savory combination of premium blended cheeses in a garlic cream sauce.

STEAK AND SEAFOOD ENTRÉES

STEAK AND SHRIMP **\$31.95 PER PERSON**

A tender cut 6 oz. sirloin paired with broiled shrimp.

STUFFED SHRIMP SCAMPI **\$29.95 PER PERSON**

Large gulf butterfly shrimp stuffed with crab meat and napped with garlic butter.

TURKEY ENTRÉES

ALL AMERICAN TURKEY ROAST **\$17.95 PER PERSON**

Sliced turkey breast topped with a rich pan gravy.

SERVED DINNER

CONTINUED



BEEF OR STEAK ENTRÉES

STEAK BEARNAISE **\$28.95 PER PERSON**

8 oz. marinated, special-cut sirloin steak finished with the classic tarragon, lemon sauce.

STEAK MADAGASCAR **\$28.95 PER PERSON**

Top Butt sirloin marinated and charbroiled then topped with a robust Dijon and green peppercorn sauce.

PETITE FILET MIGNON **\$32.95 PER PERSON**

Petite Filet Mignon crowned with a rich bordelaise (mushroom/brandy demi-glaze).

RIVERS EDGE RIBEYE **\$29.95 PER PERSON**

Ribeye specially seasoned with our own seasoning blend and charbroiled to perfection.

FRESH CARVED PRIME RIB **\$29.95 PER PERSON**

Garlic and herb crusted and slowly roasted in our special ovens then carved just before serving. This entrée is served with Au Jus and creamy horseradish sauce on the side.

SIRLOIN TIPS **\$17.95 PER PERSON**

Marinated sirloin tips sautéed in butter accompanied by green peppers, red peppers, onions and mushrooms smothered in a rich Au Jus sauce.

SWEDISH MEATBALLS **\$17.95 PER PERSON**

Swedish meatballs in a sour cream and caper sauce.

PORK ENTRÉES

STUFFED CENTER CUT PORK CHOP **\$21.95 PER PERSON**

Double cut pork chop stuffed with a savory sage stuffing with an apple brandy gravy.

ROASTED DIJON LOIN **\$21.95 PER PERSON**

Pork loin seasoned with herbs and stone-ground Dijon, gently roasted and finished with an apple and pork veloute sauce.

CHICKEN ENTRÉES

CHICKEN PICCATA **\$22.95 PER PERSON**

Lightly seasoned and sautéed chicken breast with lemon butter and caper sauce finished with a fresh lemon twist.

CHICKEN MARSALA **\$22.95 PER PERSON**

Sautéed chicken breast smothered in a marsala wine mushroom sauce.

CHICKEN CORDON BLEU **\$22.95 PER PERSON**

Deconstructed chicken cordon bleu with sauce champignon.

BAKED CHICKEN **\$17.95 PER PERSON**

Two pieces of chicken delicately seasoned and breaded and oven baked to perfection.

CHILDREN'S ENTRÉES

Children's entrée are available for children up to 12-years-old; 1 choice per event.

CHICKEN STRIPS & FRENCH FRIES **\$8.95 PER CHILD**

GRILLED CHEESE SANDWICH & FRENCH FRIES **\$8.95 PER CHILD**

DINNER OPTIONS

POTATOES & RICE

1 choice per entrée

REDSKIN MASHED POTATOES
GARLIC MASHED POTATOES
CHEDDAR MASHED POTATOES
ROASTED RED PEPPER MASHED POTATOES
TWICE BAKED POTATO
HERB ROASTED BABY RED POTATOES
BAKED POTATO WITH BUTTER
WILD RICE BLEND

VEGETABLES

1 choice per entrée

EXTRA SWEET BUTTERED CORN
GREEN BEANS AMANDINE
STEAMED VEGETABLE MEDLEY
HONEY GLAZED BABY CARROTS
STEAMED ASPARAGUS SPEARS

DESSERTS

1 choice per entrée

CREAM CHEESE ICED CARROT CAKE
LEMON CAKE
TIRAMISU
NEW YORK STYLE CHEESECAKE
With your choice of strawberry or blueberry topping
ASSORTED BISTRO BARS
PUMPKIN PIE
VARIETY OF FRUIT PIES
GLUTEN FREE STRAWBERRY CAKE
RASPBERRY CHOCOLATE MOUSSE
Finished with phyllo cookie shards



CREATED BUFFET

All buffets include pre-set water and served coffee. Minimum of 40 guests.

BAKER'S BEST DELI **\$15.25 PER PERSON**

*Served with one-way service ware
No coffee or water service provided*

Sliced turkey breast, cured ham and salami
Kaiser rolls
Sliced American, Swiss, and pepper jack cheeses
Leaf lettuce, sliced tomato and onion
Mustard and mayonnaise
Special soup du jour with saltine crackers
Country potato salad
Chips
Gourmet cookies and brownies
20 oz. bottled sodas and water

GREAT PLAINS BBQ **\$22.95 PER PERSON**

Creamy coleslaw
Hearty potato salad
Bakery fresh, pre-split sandwich rolls
Sliced beef brisket
Grilled chicken breast with peppers and onions
generously ladled with a rich barbecue sauce
Hickory smoked beans
Fresh steamed vegetable medley
Assorted desserts

BACKYARD **\$22.95 PER PERSON**

Fried chicken and tender BBQ pork ribs
Hearty potato salad
Hickory smoked beans
Buttered corn cobbettes
Freshly baked petite pain rolls with butter
Assorted fresh baked pies

BAJA GRILL **\$ 22.95 PER PERSON**

Tortilla chips and queso
Spanish rice
Beef burritos with red gravy
Fresh tortillas
Baja chicken and steak with sautéed onions and peppers
Guacamole, chipotle sour cream, shredded cheese, pico
de gallo, shredded lettuce and salsa
Pineapple pecan cake

ITALIAN **\$22.95 PER PERSON**

Penne pasta noodles
Classic marinara sauce and zesty alfredo sauce
Seasoned julienne chicken breasts
Hearty Italian sausage
Caesar salad
Fresh, hot Italian breadsticks
Tiramisu

AMERICANA **\$22.95 PER PERSON**

Garden vegetable tossed salad
Country style potato salad
Golden fried chicken
Sliced roast beef with creamy horseradish
Cheddar mashed redskin potatoes
Cajun jambalaya
Southwestern niblet corn
Fresh baked petit pain rolls with butter
Apple and pumpkin pie with whipped cream

CREATE YOUR OWN BUFFET

All buffets include pre-set water and served coffee. Minimum of 40 guests.

AMAZING ONE

2 salad selections
1 entrée selection
1 potato/rice selection
1 vegetable selection
1 dessert selection

\$18.95 PER PERSON

DYNAMIC DUO

2 salad selections
2 entrée selections
1 potato/rice selection
1 vegetable selection
1 dessert selection

\$20.95 PER PERSON

TANTALIZING TRIO

2 salad selections
3 entrée selections
1 potato/rice selection
1 vegetable selection
1 dessert selection

\$22.95 PER PERSON

BUFFET SELECTIONS

All buffets include pre-set water and served coffee. Tea and milk are served upon request. Minimum of 40 guests.

SALADS

Caesar salad
Spring mix salad
Potato salad
Cole slaw
Pasta salad
BLT salad

VEGETABLES

Extra sweet buttered corn
Green beans amandine
Steamed vegetable medley
Honey glazed baby carrots
Steamed asparagus spears

POTATOES AND RICE

Redskin mashed potatoes
Garlic mashed potatoes
Cheddar mashed potatoes
Twice baked potato
Herb roasted baby red potatoes
Baked potato with butter
Wild rice blend
Roasted red pepper mashed potatoes

ENTRÉES

Sliced roast beef with gravy
Deluxe sirloin tips
Turkey with gravy
Boneless pork loin with gravy
Fried chicken
Deep fried cod
Grilled chicken breasts *with curry chicken gravy*

DESSERTS

Raspberry chocolate mousse finished with phyllo cookie shards
Pumpkin pie
Assorted bistro bars
Variety of fruit pies
Cream cheese iced carrot cake
Lemon cake
New York style cheesecake *with strawberry or blueberry topping*
Tiramisu

COLD HORS D'OEURVES

Delivered buffet style with china service. Table linens are available for \$5.00 each. All reception displays are available in half orders for 2/3 price.

SHRIMP COCKTAIL DISPLAY

\$295.00 100 PIECES

Large gulf shrimp delicately seasoned and served with lemon and cocktail sauce.

INTERNATIONAL AND DOMESTIC

CHEESE-BOARD DISPLAY **\$295.00** SERVES 100

Sliced and cubed cheeses can include dilled Havarti, smoked Gouda, cheddar, pepper jack, American and Swiss served with gourmet crackers and bakery fresh breads. Garnished with grapes and strawberries.

RAINBOW OF FRESH FRUIT DISPLAY WITH SWEET DIP **\$285.00** SERVES 100

Seasonal fruit including honey dew melon, cantaloupe, pineapple, strawberries, and seedless grapes arrayed around melon bowls of fruit dip.

VEGETABLE CRUDITÉS **\$285.00** SERVES 100

A colorful display of crisp vegetables, celery, carrots, squash, radishes, broccoli, cauliflower, cherry tomatoes and other seasonal vegetables served with ranch dressing.

TRIO HUMMUS DISPLAY WITH

FLAT BREAD POINTS **\$185.00** 100 PIECES

Three flavors of hummus displayed with crackers and pitas.

SPINACH DIP

\$185.00 100 PIECES

Spinach dip inside a carved fresh bread loaf served with bread cubes and gourmet crackers.

SAVORY HERBED BRUSCHETTA

\$185.00 100 PIECES

Garlic toast medallions with a mixture of peppers, onions and tomatoes with Italian herbs.

SILVER DOLLAR SANDWICHES

\$165.00 100 PIECES

Silver dollar size fresh rolls filled with your choice of ham, turkey or roast beef. Accompanied with mayo and mustard.

CHOCOLATE COVERED STRAWBERRIES

\$205.00 100 PIECES

Strawberries dipped in chocolate.

WARM HORS D'OEURVES

BAKED BRIE

\$185.00 SERVES 100

Rich, nutty-flavored cheese wrapped in puffed pastry and baked until golden brown covered with raspberry coulis and garnished with grapes and berries served with gourmet crackers.

BACON PINEAPPLE FINGERS

\$155.00 100 PIECES

Apple wood smoked bacon wrapped around fresh pineapple and baked with brown sugar and soy sauce.

VEGETABLE OR PORK EGG ROLLS

\$195.00 100 PIECES

Egg rolls, filled with vegetables, served with honey mustard and soy sauce. Pork added for pork egg rolls.

FILLED MUSHROOM CAPS **\$185.00** 100 PIECES

Mushroom caps filled with a seafood mixture napped with hollandaise sauce.

MEATBALLS

\$145.00 100 PIECES

Swedish or barbecue meatballs.

FILET OF BEEF

\$225.00 100 PIECES

Filet of beef, grilled and sliced on toasted crostini.

CHICKEN TENDERS

\$195.00 100 PIECES

Chicken tenders with ranch dressing and honey mustard sauce.

BUFFALO WINGS

\$195.00 100 PIECES

Buffalo wings served with celery sticks and bleu cheese dressing.



CARVING & ACTION STATIONS

All carving stations include assorted bakery fresh rolls. Table linens are available for \$5 each.

CARVER & CHEF FEES **\$45.00 PER CARVER**

(\$20.00/carver per each extra hour)

1 carver, up to 2 hours. 1 carver per 100 people is recommended.

FILET OF BEEF **\$5.00 PER PERSON**

Roasted top sirloin served with Dijon mustard and creamy horseradish sauce.

PRIME RIB **\$6.00 PER PERSON**

Succulent rib roast carved to order, served with Au Jus and horseradish sauce.

ROASTED BREAST OF TURKEY **\$5.00 PER PERSON**

Roasted turkey breast served with cranberry orange relish.

COUNTRY BAKED HAM **\$5.00 PER PERSON**

Country baked ham served with a rum pecan sauce and Dijon mustard.

A LA CARTE BEVERAGES

Table linens are available for \$5 per table.

FRESH BREWED COFFEE (REGULAR OR DECAFFEINATED)

ONE GALLON \$28.95 PER GALLON

Serves roughly 20 people

FIVE GALLON \$135.00 PER FIVE GALLONS

Serves roughly 100 people

TEA

HOT \$28.95 PER GALLON

ICED TEA \$6.90 PER LITER

JUICE

1 liter serves 4 people.

CHILLED FRUIT JUICE \$7.95 PER LITER

LEMONADE \$7.95 PER LITER

16 OZ. MINUTE MAID \$3.50 PER BOTTLE

Orange, apple, or cranberry

MILK \$3.50 PER LITER

HOT CHOCOLATE \$28.95 PER GALLON

WATER

20 OZ. DASANI BOTTLED SPRING WATER \$3.50 PER BOTTLE

INFUSED WATER STATION \$27.50 PER FIVE GALLONS

CAMBRO WATER SERVICE \$17.50 PER FIVE GALLONS

**HEAD TABLE/SPEAKER DISPOSABLE
WATER SERVICE** COMPLIMENTARY UPON REQUEST

EXECUTIVE SET

PITCHER OF WATER, BOWL OF ASSORTED CANDY AND LINEN
\$13.95 PER TABLE

SODA

12 OZ. COKE PRODUCTS \$3.00 EACH

20 OZ. COKE PRODUCTS \$3.50 PER BOTTLE

PUNCH \$7.95 PER LITER

BAR SERVICE

We are proud to serve only premium brand beverages.

BARTENDER FEES **\$80.00 PER BARTENDER**
(\$15.00/bartender per extra hour)
1 bartender, up to 4 hours.

Bartender fees will be waived if bar sales exceed \$350.00 per bartender per 4 hours.

HOSTED BAR
Billed on consumption

CASH BAR
16 OZ. BAR SODA **\$3.00 PER SODA**
9 OZ. PREMIUM COCKTAIL **\$5.00 PER COCKTAIL**
9 OZ. DOUBLE PREMIUM COCKTAIL **\$6.00 PER COCKTAIL**
TOP SHELF COCKTAILS **\$6.25 PER COCKTAIL**

WINE
HOUSE WINE - COLUMBIA CREST **\$6.25 PER GLASS**
(Riesling, Chardonnay, Cabernet and Merlot) **\$18.95 PER BOTTLE**

HOUSE CHAMPAGNE - ASTI **\$6.25 PER GLASS**
\$18.95 PER BOTTLE

BEER
12 OZ. DOMESTIC BOTTLED BEER **\$5.00 PER BOTTLE**
12 OZ. CRAFT BOTTLED BEER **\$6.25 PER BOTTLE**
16 GALLON DOMESTIC BEER KEG **\$325.00 PER KEG**
approximately (120) 16 oz. glasses

16 GALLON CRAFT BEER KEG **\$395.00 PER KEG**

DRINK TICKETS **\$4.75 PER TICKET**
To provide limited complimentary beverages.