

ALERUS CENTER

FOOD & BEVERAGE GUIDE



VOL. 23

FOOD & BEVERAGE GUIDE

Alerus Center and its specialty item vendors are the exclusive providers of food and beverage on behalf of Oak View Group 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 25% service charge and applicable tax is 7.5%. Alcohol is taxed at an additional 2%. All prices listed are subject to change.

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 the event.

A concessions fee of \$350 per stand applies for all concession services lasting up to 4 hours. This fee will be waived if at least \$500 in sales is met.

BARTENDERS

Bartender fees will be waived if bar sales exceed \$350. Add an additional bartender to your event for \$100.

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.

100% of event estimate balance is due 2 weeks before the event date.

EVENT DATE

If your guest count for the event exceeds the guarantee, we will do our best to provide similar meals or the additional guests at the contracted rate, plus an additional charge of \$10 per additional guest served. Guests at the contracted rate, plus an additional charge of \$10 per additional guest served.

ADDITIONAL INFORMATION

BUTLER & MAID SERVICE

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

KITCHEN STORAGE

Dry or cold storage space, when available is limited to a single pallet size, 4 1/2 ft. high for \$30.00 per day.

DELIVERY FEE FOR KITCHEN STORAGE

First delivery included. Additional deliveries are \$15.00 per delivery.

CORKING/TAPPING FEE

Due to North Dakota Century Code § 5-01-11 we are no longer able to offer a corking/tapping fee option.

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.

BREAKFAST

All buffets and plated meals (unless otherwise noted) include pre-set water, china service, and linens.

BUFFET

GRAND CITIES CONTINENTAL \$15

Oven fresh caramel rolls with butter
Scrambled eggs with assorted toppings
Seasonal sliced fresh fruit
(served with one-way service ware, no linen)

CUSTOM CROISSANT \$18

Seasonal diced fresh fruit
Split croissants served with butter and honey
Hickory smoked bacon
Country sausage
Scrambled eggs
Sliced American and pepper jack cheese
(served with one-way service ware, no linen)

ROCKY MOUNTAIN CAFE \$17

Scrambled eggs with assorted toppings
(cheese, peppers, onions, and salsa)
Golden hash browns
Smoked sausage links
Crisp bacon strips
Buttermilk biscuits with sausage gravy

COUNTRY MORNING \$17

Sliced seasonal fresh fruit
Buttermilk biscuits with sausage gravy
Scrambled eggs
Hash browns
Sausage patties

CLASSIC BREAKFAST FRITTATA \$17

Eggs with bacon, sausage, ham, green peppers,
red peppers, onion, mushrooms, tomatoes,
and cheese in one delicious bake
Assorted muffins/pastries
Sliced seasonal fresh fruit display

FLORENTINE FRITTATA \$17

Eggs whites with ham, chopped spinach, onions,
bell peppers, and mozzarella cheese in one
delicious bake
Assorted muffins/pastries
Sliced seasonal fresh fruit display

PLATED

MORNING SHINE \$14

Fluffy scrambled eggs, hickory smoked bacon, and a
sausage patty along with American fried potatoes.

COUNTRY INN \$17

Thick-cut French toast, fluffy scrambled eggs, and crisp
bacon strips accompanied by maple syrup and butter.

NETWORKING BREAKFAST \$14

Golden cheese stuffed omelets, bacon, and hash brown
potatoes.

EGGS BENEDICT \$15

Hot buttered English muffin, Canadian style bacon,
basted eggs (free range), Hollandaise sauce (rich lemony,
buttery, creamy) served with Potatoes O'brien (breakfast
potatoes with mixed bell peppers and onions).

BREAKFAST BURRITO \$15

All your breakfast favorites in every bite. Spinach,
scrambled eggs, mixed bell peppers, onions, shredded
cheese, and sausage. Wrapped in a flour tortilla and
served with hashbrowns.

A LA CARTE

Oven fresh muffins with butter- **\$32 (dozen)**

Caramel rolls with butter - **\$30 (dozen)**

Iced cinnamon rolls with butter **\$30 (dozen)**

Assorted scones - **\$40 (dozen)**

Assorted mini scones - **\$22 (dozen)**

Assorted donuts- **\$48 (dozen)**

Bacon (2 strips) - **\$4 per person**

Sliced fruit display - **\$8 per person**

Whole fresh seasonal fruit- **\$2 each**

Assorted individual yogurt - **\$3 each**

Assorted coffee cakes- **\$4 each**

served with one-way service ware, no linen



SNACKS

GRAB + GO

SNACKS

Fresh baked gourmet cookies.....	\$24 (dozen)
Rich fudge brownies.....	\$28 (dozen)
Rice Krispies treats.....	\$24 (dozen)
Nacho chips and salsa.....	\$16 per lb
Crispy pretzels.....	\$9 per lb
Potato chips and dip.....	\$20 per lb
Freshly popped popcorn.....	\$14 per lb
Single topping Deeks 16" pizza.....	\$21 each
Signature Deeks 16" pizza.....	\$24 each
Assorted bistro bars.....	\$35 (dozen)
Ghardetto's.....	\$12 per lb
Trail mix.....	\$18 per lb
Granola bars.....	\$2 each
Assorted snack mix bag.....	\$2 each
Assorted kettle chip bag.....	\$2 each
Chips & housemade queso	\$19 per lb

BUILD YOUR OWN YOGURT PARFAITS \$6 per person

Vanilla yogurt
Honey granola
Macerated fruit
Chef's choice of assorted toppings

SNACK ATTACK \$6 per person

Freshly popped popcorn
Pretzels
Trail mix

BUILD YOUR OWN \$6 per person SUNDAE BAR

Vanilla ice cream
Chef's choice of assorted toppings

SOFT PRETZELS \$6 PER PERSON

Large, hot, lightly salted pretzels with assorted dipping sauces

BOXED LUNCHES

KAISER ROLL SANDWICHES \$14

A filled Kaiser roll with your choice of smoked turkey, ham, or roast beef with Swiss cheese, leaf lettuce, tomato, red onion, mustard, and mayonnaise served with potato chips, and a pickle.

CHICKEN SALAD CROISSANT \$14

Cashew chicken salad in a large flaky croissant with fresh leaf lettuce served with potato chips, and a pickle.

CHICKEN CAESAR WRAP \$16

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

ALERUS CLUB WRAP \$16

Smoked turkey, ham, lettuce, shredded cheese, sliced tomatoes, and chipotle mayonnaise wrapped in a jalapeno flour tortilla. Served with potato chips, and a pickle.

GOURMET CHEF SALAD \$19

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. Served with assorted dressings.

CHICKEN CAESAR SALAD \$19

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

*Boxed lunches may remain in the room for up to 2 hours. All boxed lunches include a water station.



PLATED LUNCH

Pre-set water and table linens are included in pricing.

Salads/desserts/beverages are available by request for an additional charge.

HOT TURKEY OR ROAST BEEF SANDWICH \$19

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

CHICKEN CAESAR WRAP \$17

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

ALERUS CLUB WRAP \$17

Smoked turkey, ham, chipotle bacon, lettuce, shredded cheese, sliced tomatoes, and chipotle mayonnaise wrapped in a jalapeño flour tortilla. Served with potato chips, and a pickle.

CHICKEN SALAD CROISSANT \$17

An all-time classic served on a flaky golden croissant served with potato chips, and a pickle.

GREEK SALAD WITH CHICKEN \$20

Grilled Greek chicken breast on chopped romaine, with feta, peppers, onion, cucumbers, and tomatoes with a sun-dried tomato vinaigrette. Served with a breadstick.

BUN HO \$20

Vietnamese inspired dish of rice noodles, crisp greens, herbs, cucumbers, and seasoned beef. Served cold with sesame ginger dressing and garlic naan bread.

ORIENTAL CHICKEN SALAD \$20

Pan-fried teriyaki chicken breast on a bed of mixed greens with orange segments, water chestnuts, fresh vegetables, and wonton strips. With ranch or toasted sesame dressing and a breadstick.

LUNCH LASAGNA \$18

(minimum of 6 per order)

Classic layered blend of meat, tomato sauce, cheese, and pasta with a side of steamed mixed vegetables and breadstick.

VEGETARIAN LASAGNA \$18

(minimum of 6 per order)

Tender vegetables with alfredo sauce and noodles served with steamed mixed vegetables and garlic toast.

STRAWBERRY CHICKEN SALAD \$20

Spinach, grilled chicken, red onions, strawberries, feta cheese, candied almonds with poppyseed dressing.



HORS D'OEUVRES

Delivered buffet style with china service.
All displays are available in half orders for 2/3 price.
Table linens are available or \$7 each.

COLD HORS D'OEUVRES

SHRIMP COCKTAIL DISPLAY \$360 (100 pieces)

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

CHEESE BOARD DISPLAY \$385 (serves 100)

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

FRESH FRUIT DISPLAY WITH SWEET DIP \$285 (serves 100)

Seasonal fruit including honeydew melon, cantaloupe, pineapple, strawberries, and seedless grapes with fruit dip.

SAVORY HERBED BRUSCHETTA \$225 (100 pieces)

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

ARTICHOKE AND OLIVE BRUSCHETTA \$225 (100 pieces)

A sweet flavor of artichoke hearts mixed with the vinegar tang of olives on focaccia crostini sprinkled with shredded parmesan cheese.

STRAWBERRY AND GOAT CHEESE BRUSCHETTA \$225 (100 pieces)

Honey chevré with fresh sliced strawberries on a French bread crostini with fresh basil and balsamic reduction.

VEGETABLE CRUDITES \$300 (serves 100)

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

TRIO HUMMUS DISPLAY \$225 (100 pieces)

Three flavors of hummus displayed with crackers and pitas.

SPINACH DIP \$215 (100 pieces)

Spinach dip served with fresh bread loaf, bread cubes, and gourmet crackers.

SILVER DOLLAR SANDWICHES \$225 (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 \$225 (100 pieces)

Strawberries dipped in chocolate.

DESSERT SHOOTERS \$225 (100 pieces)

Let guests choose their own dessert from a display of assorted, single-serve dessert shooters.

SOMETHING SWEET GRAND FORKS

GRAZING TABLE \$15 per person

A gorgeous charcuterie spread of meats, cheeses, olives, selection of breads, fruit and other assorted treats.

CHARCUTERIE CUP \$7 each (minimum 100)

Handheld charcuterie cups, perfect for your next networking events. Featuring assorted meats, cheeses, olives, breads, fruit and other assorted events.

BITE-SIZED DESSERTS \$395 (100 piece)

Assorted, hand crafted bite-sized dessert platter. Customizable to compliment flavors of other offerings.

HOT HORS D'OEUVRES

CHICKEN TENDERS \$275 (100 pieces)

Chicken tenders with ranch dressing and honey mustard sauce.

CHICKEN WINGS \$245 (100 pieces)

Buffalo wings served with celery sticks and bleu cheese or ranch dressing.

(Bone-In or Boneless)

HOT SLIDERS \$295 (100 pieces)

Choice of:

- Hot Ham & Cheese Sliders
- Ruben Sliders
- Rachel Sliders
- Philly Sliders
- Buffalo Chicken Sliders

FRIED RAVIOLI \$235 (100 pieces)

Served with warm marinara.

ASIAN GLAZED PORK BELLY \$195 (100 pieces)

Slow cooked pork belly that is sticky, salty, and spicy.

FILLED MUSHROOM CAPS \$225 (100 pieces)

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



BACON PINEAPPLE FINGERS

\$225 (100 pieces)

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

VEGETABLE OR PORK EGG ROLLS

\$285 (100 pieces)

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

MEATBALLS \$195 (100 pieces)

Choice of:

- Swedish
- Bourbon
- BBQ

BAKED BRIE \$250 (100 pieces)

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.

PRETZEL BITES \$195 (100 pieces)

Warm pretzel bites with house-made beer cheese dip.

CREATE YOUR OWN BUFFET

All build your own buffet include french bread rolls with butter, choice of salad, vegetable, starch, pre-set water, china service, and linens. Add an additional salad or side option for \$2 a person

- 1 Entree \$25
- 2 Entrees \$28
- 3 Entrees \$30

ENTREES

Sirloin Beef Tips
Orange Beef Tips
Sliced Roasted Beef
Meatballs in Swedish Sauce
Roasted Turkey with Gravy
Turkey Pot Pie with Biscuits
Baked Ravioli Florentine with a four-cheese blend
Vegan Bolognese
Deep Fried Cod (\$2 extra)
Chicken Cordon Bleu
Grilled chicken in choice of sauce:

- Piccata
(Lemon Capers Sauce)
- Marsala
(White wine & Mushroom Sauce)
- Normandy
(Apple, Bacon, Brandy Sauce)
- Savory
(Smooth Dairy Free Chicken Gravy)

SALADS

(Choose 1)

Caesar salad
Spring mix salad
Marinated cucumber salad
Steakhouse potato salad
Chilled tortellini and tomato salad
Coleslaw
Pasta salad
BLT salad (not able to pre-set)

VEGETABLES

(Choose 1)

Extra sweet buttered corn
Green beans amandine
Steamed vegetable medley
Honey-glazed baby carrots
Grilled asparagus spears
Roasted seasonal veggies
Roasted root vegetable

STARCH

(Choose 1)

Garlic mashed potatoes
Cheddar mashed potatoes
Roasted red pepper mashed potatoes
Sweet mashed potatoes
Herb-roasted baby red potatoes
Scalloped potatoes
Baked potato
Baked sweet potato with butter
Wild rice blend
Cilantro lime rice
Penne in smoked gouda béchamel

DESSERT

Add dessert to any buffet.
See Page 16 for selections

CARVING & ACTION STATIONS

All carving and action stations include assorted bakery fresh rolls. Table linens are available for \$7 each.

ACTION STATION \$45 per person

1 carver, up to 2 hours. 1 carver per 100 people is recommended. Then an additional \$20.00/carver per hour.

FILET OF BEEF \$8 per person

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

PRIME RIB \$10 per person

Succulent rib roast carved to order, served with horseradish and au jus sauce.

ROASTED BREAST OF TURKEY \$7 per person

Roasted turkey breast served with cranberry orange relish.

COUNTRY BAKED HAM \$8 per person

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

BUFFET

All buffets (unless otherwise noted) include pre-set water, china service, and linens.

BACKYARD BBQ \$26

Fried chicken and tender BBQ pork ribs
Steakhouse potato salad
Hickory smoked beans
Chefs Choice veggies
Freshly baked French bread rolls with butter

BAJA GRILL \$26

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.

ITALIAN \$26

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

AMERICANA \$26

Garden vegetable tossed salad
Golden fried chicken
Sliced roast beef with creamy horseradish
Cheddar mashed potatoes
Cajun jambalaya
Southwestern niblet corn
Fresh baked French bread rolls with butter

BAKER'S BEST DELI \$17

(served with one-way service ware, no linen)
Sliced turkey breast, cured ham and salami
Onion buns
Sliced American, Swiss, and pepper jack cheeses
Leaf lettuce, sliced tomato, and onion
Pickles
Mustard and mayonnaise
Chefs choice salad
Chips
*Add soup du jour with crackers \$4 per person

TACO BAR \$17

(served with one-way service ware, no linen)
Flour tortillas
Seasoned beef
Shredded lettuce, diced tomatoes, and diced onion
Sour cream
Black olives
Jalapeno peppers
Shredded cheese
Pico de gallo
Taco sauce
Nacho chips and guacamole

GREAT PLAINS BBQ \$26

Creamy coleslaw
Steakhouse potato salad
Bakery fresh onion buns
Sliced beef brisket
Grilled chicken breast with peppers and onions in
BBQ sauce
Hickory smoked beans
Fresh steamed vegetable medley



SERVED DINNER

Include French bread rolls with butter, choice of salad, vegetable, starch, pre-set water, china service, and linens.

BEEF ENTREES

STEAK BEARNAISE \$36

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

STEAK MADAGASCAR \$36

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

PETITE FILET MIGNON Market Price

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

RIVERS EDGE RIBEYE Market Price

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

FRESH CARVED PRIME RIB \$50

Garlic and herb crusted and slowly roasted in our ovens, then carved just before serving. This entrée is served with a side of au jus sauce and creamy horseradish upon request.

BEEF CARBONADE \$26

Tender pieces of Certified Angus Beef braised with bacon, onions, and beer.

SIRLOIN TIPS \$26

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

SWEDISH MEATBALLS \$22

A mix of beef and pork make up this savory meatball served in a beefy dill sauce.

ORANGE BEEF \$26

Marinated beef sirloin tossed with roasted stir-fried vegetables coated in Asian orange sauce.

ROASTED STRIP LOIN \$36

Seasoned strip loin served with rustic pan sauce.

TURKEY ENTREES

ALL AMERICAN TURKEY ROAST \$22

Sliced turkey breast topped with a rich pan gravy.

SERVED DINNER

Include French bread rolls with butter, choice of salad, vegetable, starch, pre-set water, china service, and linens.

CHICKEN ENTREES

CHICKEN PICCATA \$24

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

CHICKEN MARSALA \$24

Sautéed chicken breast smothered in a marsala wine mushroom sauce.

CHICKEN CORDON BLEU \$24

Deconstructed chicken cordon bleu with mornay cheese sauce.

CHICKEN ROMESCO \$35

Herb roasted airline chicken breast with a roasted red pepper sauce.

CHICKEN CACCIATORE \$35

Roasted airline chicken breast served with a house made tomato sauce.

CHICKEN ROULADE \$26

Stuffed chicken breast (spinach, artichokes, sundried tomatoes) with a four cheese basil cream sauce.

CHICKEN NORMANDY \$24

Sautéed chicken breast smothered in an apple, bacon, brandy cream sauce.

CHICKEN BRUSCHETTA \$24

Lightly seasoned and sautéed chicken breast topped with house made tomato bruschetta, fresh mozzarella, and drizzled with balsamic glaze.

PORK ENTREES

STUFFED CENTER CUT PORK CHOP \$30

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

SMOKED DIJON LOIN \$24

Pork loin seasoned with herbs and stone-ground dijon, gently smoked, and finished with an apple and pork velouté sauce.

BACON WRAPPED PORK LOIN \$29

House smoked bacon wrapped pork loin with a smoked au jus.

SERVED DINNER

Include French bread rolls with butter, choice of salad, vegetable, starch, pre-set water, china service, and linens.

SEAFOOD ENTREES

STEAK AND SHRIMP \$42

A tender cut 6 oz. sirloin topped with a savory hunters sauce, paired with garlic butter shrimp.

STUFFED SHRIMP SCAMPI \$40

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

WALLEYE AMANDINE \$40

A fresh walleye fillet, lightly breaded and garnished with shaved almonds.

VEGETARIAN ENTREES

No vegetable or starch may be chosen for these meals.

VEGETARIAN LASAGNA \$24

(minimum of 6 per order)

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

BOW-TIE PASTA PRIMAVERA \$22

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

CAVATAPPI PASTA \$26

Cavatappi pasta with mushrooms, spinach, artichokes, and sun-dried tomatoes in a smoked gouda cream sauce.

VEGAN BOLOGNESE \$26

Vegan penne noodles covered with a meatless Bolognese sauce.

MOROCCAN VEGETABLE COUSCOUS \$24

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

CHILDREN'S ENTREE

Available for children up to 12 years old. Includes a Rice Krispies Treat.

CHICKEN STRIPS AND FRENCH FRIES \$13

Freshly fried chicken strips and French fries.

DESSERTS

RASPBERRY CHOCOLATE MOUSSE.....	\$4 each
FRUIT PIES.....	\$4 each
Peach, apple, blueberry, strawberry, or mixed berry	
PUMPKIN PIE.....	\$4 each
NEW YORK STYLE CHEESECAKE.....	\$5 each
Classic, strawberry, blueberry, chocolate, caramel, or turtle	
LEMON MERINGUE PIES.....	\$5 each
TIRAMISU.....	\$6 each
LEMON CAKE.....	\$6 each
GLUTEN-FREE STRAWBERRY CAKE.....	\$7 each
GLUTEN-FREE CHOCOLATE CAKE.....	\$7 each
CREAM CHEESE ICED CARROT CAKE.....	\$8 each
DULCE DE LECHE CHEESECAKE.....	\$8 each

BEVERAGES

FRESHLY BREWED COFFEE

One Gallon (serves roughly 20 people)	\$32
Five Gallons (serves roughly 100 people)	\$140
Regular or Decaffeinated	

JUICE & MILK

Chilled Fruit Juice or Citrus Punch.....	\$8 per liter
Lemonade.....	\$8 per liter
Iced Tea.....	\$8 per liter
16 oz. Minute Maid.....	\$4 per bottle
Orange, Apple, Cranberry	
Milk.....	\$8 per liter

WATER

20 oz Dasani Bottled Spring Water.....	\$4 each
Cambro Water Service.....	\$20 5 gallons
Infused Water Station.....	\$40 5 gallons
Choice of Citrus, Cucumber Mint, Mixed Berry	

EXECUTIVE SET

Pitcher of water, bowl of assorted candy, and linen.....	\$20 per table
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SODA

20oz bottled Coke products.....	\$4 per bottle
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HOT CHOCOLATE

One Gallon (serves roughly 20 people)	\$32
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HOT TEA

One Gallon (serves roughly 20 people)	\$32
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BAR SERVICES

BEHIND THE BAR

12 oz. Bar Soda.....	\$3 each
9 oz. Premium Cocktail.....	\$7 each
Top Shelf Cocktails.....	\$10 each
Double Premium Cocktail.....	\$12 each
Double Top Shelf Cocktails.....	\$14 each
12 oz. Domestic Bottled Beer.....	\$7 each
12 oz. Craft Bottled Beer.....	\$8 each
12 oz. Seltzer/ Canned Cocktail.....	\$8 each
Glass of Wine	\$8 per glass

WINE BY THE BOTTLE

Riesling, Chardonnay, Cabernet or Merlot.....	\$24 per bottle
House Champagne	\$30 per bottle

DRAFT KEGS

Serves approximately 100, 16 oz. glasses.

16 Gallon Domestic Beer Keg	\$400
16 Gallon Craft/Specialty Beer Keg	Starting at \$450
1919 Root Beer Keg.....	\$350

DRINK TICKETS

To provide limited complimentary beverages

	\$8 each
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HOSTED BAR

Billed on consumption.

SPECIALTY REQUEST

Stocking fee for specialty alcohol.....Starting at \$25 per request
Fee will be waived if bottle is finished.

VGC360



UPDATED NOVEMBER 2023