

*Holiday Inn Fort
Myers Airport @
Town Center*

Banquet Menu



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Breakfast Selections

Buffet Options

*Priced Per Person

Alico Continental Breakfast.....\$12.95

Seasonal Sliced Fruit & Berry Display (V / GF), Assorted Breakfast Pastries, Butter & Preserves served with Orange Juice, Regular & Decaffeinated Coffee & Assorted Herbal Teas

Healthy Start.....\$16.95

Seasonal Sliced Fruit & Berry Display (V / GF), Scrambled Eggs, Turkey Sausage, Assorted Yogurts & Granola Bars (V) served with Orange Juice, Regular & Decaffeinated Coffee & Assorted Herbal Teas

Gulf Coast Breakfast.....\$17.95

Seasonal Sliced Fruit & Berry Display (V / GF), Assorted Breakfast Pastries, Butter & Preserves, Scrambled Eggs, Sausage, Bacon & Breakfast Potatoes (V / GF) served with Orange Juice, Regular & Decaffeinated Coffee & Assorted Herbal Teas

Plated Options

*Priced Per Person

*Maximum 50 Guests

Breakfast Burrito.....\$15.95

Scrambled Eggs w/ Cheese & Sausage, Onion, Green Peppers served with Seasonal Sliced Fruit, Breakfast Potatoes, Orange Juice, Regular & Decaffeinated Coffee & Assorted Herbal Teas

Buttermilk Waffles.....\$14.95

2 Buttermilk Waffles w/ Choice of Bacon, Sausage or Ham served with Seasonal Sliced Fruit, Breakfast Potatoes, Orange Juice, Regular & Decaffeinated Coffee & Assorted Herbal Teas

Vegetable Scramble (V/GF).....\$15.95

Seasonal Mixed Vegetables Sautéed over Breakfast Potatoes, served with Seasonal Sliced Fruit, Orange Juice, Regular & Decaffeinated Coffee & Assorted Herbal Teas

Egg Scramble (V/GF).....\$12.95

Scrambled Eggs served Breakfast Potatoes & Seasonal Sliced Fruit, Orange Juice, Regular & Decaffeinated Coffee & Assorted Herbal Teas

Breakfast Enhancements

***Gluten Free Pastries Available Upon Request**

Assorted Cold Cereals w/ Milk (per individual item)	\$2.95
Assorted Yogurts (per individual item)	\$2.95
Assorted Soy Yogurts (per individual item)	\$3.95
Assorted Breakfast Pastries (per dozen)	\$36.00
Assorted Donuts (per dozen)	\$36.00
Assorted Bagels (per dozen)	\$36.00
French Texas Toast w/ Maple Syrup (per person)	\$3.95
Chef's Daily Breakfast Sandwich (per person)	\$4.95
Chef's Daily Quiche (per person)	\$4.95
Chef's Daily Frittata (per person)	\$4.95
Avocado Toast (per person)	\$5.95
Omelet Station (per person)	\$8.95

Chef attended Omelet Station. Create your own Omelet with Choice of Eggs, Egg Whites or Egg Beaters, Diced Peppers, Ham, Diced Onions, Tomatoes, Bacon, Sausage, Olives, Mushrooms, Spinach, Cheddar Cheese, Mozzarella Cheese, Salsa & Scallions

***Plus \$150.00 Chef Attendant Fee Per Station**

Waffle or Pancake Station (per person)	\$8.95
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Chef attended Waffle or Pancake Station. Choose from toppings of Chocolate Chips, Seasonal Berries, Peanut Butter Chips, Banana, Cherries and Whipped Cream

***Plus \$150.00 Chef Attendant Fee Per Station**

Beverages Selections

Beverages

All Day Beverage Package (per person)	\$14.95
Coke, Diet Coke, Sprite, Assorted Starbucks Frappuccinos, Powerade, Water Station, Regular & Decaffeinated Coffee & Assorted Herbal Teas	
Assorted Soda (per individual item)	\$2.50
Assorted Juices (per carafe)	\$16.00
Regular & Decaffeinated Coffee w/ Assorted Teas (per gallon)	\$40.00
Iced Tea (per gallon)	\$38.00
Lemonade (per gallon)	\$38.00

Break Selections

Breaks

*Priced Per Person

Garden Fresh (V).....\$13.95

Seasonal Sliced Fruit, Hummus with Carrots, Celery & Pita Chips, Salsa & Tortilla Chips with Iced Tea

7th Inning.....\$12.95

Warm Pretzels with Ballpark Mustard, Tortilla Chips with Nacho Cheese, Popcorn with Assorted Sodas

Health Nut.....\$12.95

Build your own Trail Mix, Assorted Granola Bars, Seasonal Sliced Fruit with Iced Tea (V)

Snack Attack.....\$12.95

Assorted Cookies & Brownies, Assorted Bags of Chips, Assorted Sodas, Milk, Regular & Decaffeinated Coffee and Assorted Teas

Tour of Italy.....\$14.95

Mini Cannolis, Mini Tiramisu, Biscotti, Iced Coffees, Flavored Creamers, Regular & Decaffeinated Coffee and Assorted Teas

Movie Time.....\$11.95

Popcorn & Assorted Candies with Assorted Sodas

Polar Express.....\$12.95

Assorted Ice Cream Bars with Regular & Decaffeinated Coffee and Assorted Teas

Break Enhancements

Assorted Cookies (per dozen).....\$36.00

Assorted Brownies (per dozen).....\$36.00

Candy Bars & Granola Bars (per individual item).....\$2.50

Assorted Bags of Chips (per individual item).....\$2.50

Lunch

Lunch Buffets

*Priced Per Person

Wrap It Up.....\$21.95

Choice of Three: Roast Beef & Provolone with Horseradish Sauce, Roast Turkey & Swiss with Herbed Mayonnaise, Ham & American Cheese, Roasted Vegetables with Hummus (V), Tuna Salad or Chicken Salad
Served with Garden Salad (V) with Assorted Dressings, Fresh Fruit Display (V), Pasta Salad, Assorted Cookies & Brownies and Iced Tea or Lemonade

Backyard Buffet.....\$24.95

Choice of Two: Roasted Barbecue Chicken Breast, Hamburgers, Hot Dogs or Veggie Burgers (V)

Choice of One: Coleslaw, Potato Salad or Pasta Salad
Served with Garden Salad (V) with Assorted Dressings, Baked Beans, Corn on the Cob, Watermelon (V), Apple Blossoms and Iced Tea or Lemonade

South of the Border.....\$22.95

Choice of Two: Spicy Ground Beef, Chicken Fajita Mix, Vegetable Fajita Mix (V) or Shrimp Fajita Mix (add \$2.00 per person)
Served with Soft Flour Tortillas, Hard Taco Shells, Shredded Lettuce Mix, Salsa, Guacamole, Sour Cream, Onions, Tomatoes, Black Olives, Jalapenos, Shredded Cheese, Chips & Queso, Spanish Rice & Beans (V), Churros with Chocolate Sauce and Iced Tea or Lemonade

The Zen Garden.....\$22.95

Choice of Two: Beef & Broccoli, Sweet & Sour Chicken or Garlic Sesame Noodles (V)
Served with Oriental Garden Salad (V) with Sesame Dressing, Egg Rolls (V) with Duck Sauce & Hot Mustard, Fried Rice, Vegetable Stir-Fry (V), Five Spice Cake with Ginger Frosting and Iced Tea or Lemonade

Tour of Italy.....\$22.95

Choice of Two: Chicken with Asparagus, Prosciutto, Sundried Tomatoes in Alfredo Sauce, Cheese Ravioli with Italian Sausage in Marinara Sauce or Vegan Eggplant Parmesan (V)
Served with Caesar Salad, Antipasto Display, Breadsticks, Assorted Mini Cheesecakes & Cannoli's and Iced Tea or Lemonade

Pizza & Pasta Buffet.....\$18.95

Cheese Pizza, Pepperoni Pizza & Vegetable Pizza (V)
Served with Caesar Salad, Penne Pasta with Broccoli & Alfredo Sauce, Mini Cannoli's and Iced Tea or Lemonade (GF Available upon request add \$2.00 per person)

Salad Bar Buffet.....\$18.95

Romaine Lettuce & Mixed Greens
Served with Assorted Dressings, Shredded Cheddar, Shredded Parmesan, Crumbled Feta, Cucumbers, Tomatoes, Olives, Hard Boiled Egg, Chick Peas, Carrots, Red & Green Bell Pepper, Sunflower Seed, Berry Blossoms and Iced Tea or Lemonade
Add Chicken: \$2.00; Add Shrimp: \$4.00; Add Steak: \$4.00

Boxed Lunches.....\$20.95

Includes Choice of Potato Salad, Pasta Salad or Cole Slaw, Ms. Vickie's Chips, Homemade Cookie, Seasonal Fruit or Fruit Cup, Soda or Bottled Water

***Priced Per Person**

Alico Roll

Roast Beef, Provolone Cheese, Lettuce, Tomato & Onion with Horseradish Aioli on a Kaiser Roll

Chicken Caesar Salad Wrap

Grilled Chicken Breast, Romaine Lettuce, Parmesan Cheese & Caesar Dressing, Wrapped in a Spinach, Tomato Basil or Whole Wheat Tortilla

Italian Deli

Ham, Salami, Pepperoni, Provolone Cheese, Lettuce, Tomato & Onion with Olive Oil & Vinegar Drizzle on a Hoagie Roll

Turkey Fresh

Turkey, Swiss Cheese, Lettuce & Tomato with Red Pepper Aioli on Whole Wheat Bread

Vegetarian Wrap

Seasonal Mixed Vegetables with Hummus, Wrapped in a Spinach, Tomato Basil or Whole Wheat Tortilla

Plated Café Lunches

Includes Choice of Dessert & Iced Tea

***Priced Per Person**

Caesar Salad.....\$18.95

Romaine Lettuce, Garlic Croutons, Shredded Parmesan with Caesar Dressing
Add Chicken: \$2.00
Add Shrimp: \$4.00
Add Salmon: \$4.00

Classic Cobb Salad.....\$20.95

Romaine Lettuce, Grilled Chicken, Bacon Crumbles, Hard Boiled Egg, Tomato, Avocado & Blue Cheese Crumbles with Ranch Dressing

Spinach Salad.....\$18.95

Spinach mix with Oriental Vegetables, Sliced Orange, Ginger with Sesame Vinaigrette Dressing
Add Chicken: \$2.00
Add Shrimp: \$4.00
Add Salmon: \$4.00

Homemade Chicken Salad....\$19.95

White Meat Chicken with Red Grapes, Celery & Onion served on Toasted Multi Grain Bread

Turkey Club Wrap.....\$19.95

Roasted Sliced Turkey Breast & Hickory Bacon with Cheddar Cheese, Romaine Lettuce, Tomato & Avocado, Wrapped in a Spinach, Tomato Basil or Whole Wheat Tortilla

Soup & Salad.....\$16.95

House Salad with Romaine, Tomato, Cucumber, Red Onion, Shredded Cheese & Croutons served with your choice of Tomato Basil, Chicken & Rice or Broccoli Cheddar Soup

Plated Hot Lunches

Includes Garden Salad, Rolls & Butter, Choice of Two Sides, Choice of Dessert & Iced Tea

***Priced Per Person**

Chicken Parmesan.....\$22.95

Breaded Chicken Breast with Mozzarella & Marinara Sauce

Jerk Chicken.....\$22.95

Chicken Breast with Jerk Seasoning

Grilled Jerk Mahi Mahi.....\$26.95

5 oz Mahi Mahi Filet with Mango Pineapple Salsa

Stir Fry.....\$19.95

Brown Rice, Carrot, Onion, Peas, Red Bell Pepper, Water Chestnuts

Add Chicken: \$2.00

Add Shrimp: \$4.00

***No Side Selections**

Blackened Grouper.....\$28.95

5 oz Grouper Filet with Honey Ginger Teriyaki Glaze

New York Strip.....\$29.95

7 oz. New York Strip Medallions with Rosemary Au Jus

Gulf Coast Pasta.....\$21.95

(GF Pasta Available upon request)

Penne Pasta with Spinach, Sun Dried Tomatoes with Alfredo Sauce

Add Chicken: \$2.00

Add Shrimp: \$4.00

Side Selections

Choice of Two: Seasonal Vegetable Medley, Green Beans, Roasted Broccoli, Roasted Seasoned Potatoes, Garlic Mashed Potatoes, Potatoes Au Gratin, Sweet Potato Swirl Mashed, Wild Rice Pilaf, Mushroom Risotto, Quinoa

Dessert Selections

***Gluten Free Desserts available upon Request**

Choice of One: Caramel Fudge Pecan Cake, Key Lime Pie, New York Cheesecake with Topping, Carrot Cake, Apple Blossom

Dinner

Dinner Buffets

*Priced Per Person

Sunset Buffet.....\$36.95

Marinated Chicken with Honey Roasted Garlic Sauce, Salmon with Mandarin Orange Salsa or New York Strip with Natural Au Jus

Choice of Two: Chilled Grilled Asparagus, Garlic Mashed Potatoes or Seasonal Vegetables

Served with Garden Salad with Assorted Dressings, Dinner Rolls with Butter, Choice of Dessert and Iced Tea or Lemonade

***Recommended Dessert Carrot Cake**

Sicilian Buffet.....\$29.95

Choice of Two: Chicken Marsala, Chicken Tierra, Shrimp Scampi or Italian Sausage with Marinara Sauce

Served with Caesar Salad, Garlic Bread Sticks, Pasta Primavera, Sautéed Green Beans, Choice of Dessert and Iced Tea or Lemonade

***Recommended Dessert Cannolis**

Island Buffet.....\$32.95

Choice of Two: Jerk Roasted Pork Loin, Mahi Mahi with Tropical Mango Chutney or Plantain Curry Chicken

Served with Garden Salad with Assorted Dressings, Dinner Rolls with Butter, Black Beans & Rice, Vegetable Medley, Sweet Potato Planks, Fruit Display, Choice of Dessert and Iced Tea or Lemonade

***Recommended Dessert Key Lime Pie**

Mainland Florida Buffet.....\$38.95

Choice of Three: Barbecue Chicken with Mango Barbecue Sauce, Roasted Pork Ribs with Jack Daniels Barbecue Sauce, Blackened Mahi Mahi with Lemon Mustard Sauce or Blackened Salmon with Pineapple, Mandarin Orange Salsa

Served with Garden Salad with Assorted Dressings, Dinner Rolls with Butter, Shrimp & Corn Chowder, Wild Rice & Red Beans, Seasonal Vegetables, Choice of Dessert and Iced Tea or Lemonade

***Recommended Dessert Cheese Cake**

Tailgate Buffet.....\$32.95

Choice of Three: Slow Cooked Barbecue Chicken, Barbecue Baby Back Ribs, Hot Dogs, Hamburgers or Veggie Burgers

Served with Garden Salad with Assorted Dressings, Homemade Cornbread with Butter, Coleslaw, Potato Salad, Baked Beans, Corn on the Cob, Choice of Dessert and Iced Tea or Lemonade

***Recommended Dessert Apple Blossom**

Seafood Buffet.....Market Price

Choice of Three: Lobster, Shrimp, Scallops or Clams

Served with Garden Salad with Assorted Dressings, Rolls & Butter, Corn on the Cob, Roasted Red Potatoes, Green Beans, Choice of Dessert and Iced Tea or Lemonade

***Recommended Dessert Strawberry Shortcake**

Vegetarian Entrée Substitutions

Stuffed Portobello Mushroom

Roasted Vegetables & Cannellini Beans

Grilled Eggplant

With Tomatillo Salsa & Cauliflower

Roasted Vegetable Pasta

With Herbed Basil Couli

Dessert Selections

*Gluten Free Desserts available upon Request

Choice of One: Chocolate Cake, Key Lime Pie, New York Cheesecake with Topping, Carrot Cake, Apple Blossom, Mini Cannolis

Plated Dinners

Includes Garden Salad, Assorted Rolls & Butter, Choice of Two Sides, Choice of Dessert, Iced Tea & Coffee Service

*Upgrade to Caesar Salad for \$2.00 per entrée

*Priced Per Person

Chicken Tierra.....\$26.95

Chicken Breast with Artichokes, Mushroom, Prosciutto with a Parmesan Basil Cream Sauce

Tuscan Chicken.....\$29.95

Chicken Breast Stuffed with Spinach, Sundried Tomatoes & Parmesan with Marinara Sauce

Seared Grouper.....\$34.95

Filet of Grouper with Fresh Herbed Lobster Cream Sauce

Jerked Mahi Mahi.....\$32.95

Filet of Mahi Mahi with Lemon Grass Sauce

Bronzed Salmon.....\$29.95

Pan Seared Salmon Filet with Tropical Mango & Pineapple Salsa

New York Strip.....\$32.95

Grilled 10 oz. New York Strip Steak with Grilled Portabella Mushroom and a Port Wine Demi-Glace

Beef Tenderloin.....\$36.95

Herb Rubbed Roasted Beef Tenderloin with Cognac Demi-Glace Sauce

Surf & Turf.....\$39.95

New York Strip Medallions served along Three Bronzed Shrimp with Lemon Butter Sauce

Side Selections

Choice of Two: Seasonal Vegetable Medley, Green Beans, Roasted Broccoli, Roasted Seasoned Potatoes, Garlic Mashed Potatoes, Potatoes Au Gratin, Sweet Potato Swirl Mashed, Wild Rice Pilaf, Mushroom Risotto, Quinoa

Dessert Selections

***Gluten Free Desserts available upon Request increase**

Choice of One: Caramel Fudge Pecan Cake, Key Lime Pie, New York Cheesecake with Topping, Carrot Cake, Apple Blossom

First Course Enhancements

All enhancements are an additional \$6.00 per entrée

Jumbo Shrimp Cocktail

4 Jumbo Shrimp served with Homemade Cocktail Sauce

Caprese Salad

Sliced Mozzarella, Sliced Tomato, Basil Leaf with Balsamic Glaze

Wedge Salad

Quartered Iceberg Lettuce, Crumbled Bacon, Diced Tomatoes, Chives, Blue Cheese Crumbles with Blue Cheese Vinaigrette

Lamb Lollipop

Two Grilled Lamb Lollipops with Rosemary, Mint, Garlic Sauce

Reception

Hot Hors D'Oeuvres

*Priced Per 50 Pieces

*Butler passed add \$50.00 per passed item

Petite Quiche.....	\$130.00
Baked Brie & Walnut Raspberry Tartlets.....	\$135.00
Vegetarian Egg Rolls.....	\$140.00
Chicken Wings (Mild, Medium, Hot or Teriyaki).....	\$150.00
Bacon Wrapped Scallops.....	\$185.00
Bacon Wrapped Shrimp.....	\$185.00
Prime Rib Sliders.....	\$185.00
Seafood Quesadilla.....	\$170.00
Chicken & Apricot Pouches.....	\$160.00
Baby Lamb Chop.....	\$185.00
Blackened Shrimp & Spinach Potato Crostini.....	\$180.00
Mini Asian Chicken Tacos.....	\$165.00
Pulled Pork Stack.....	\$165.00
Meatballs (BBQ, Marinara or Sweet n Sour).....	\$150.00

Cold Hors D'Oeuvres

*Priced Per 50 Pieces

*Butler passed add \$50.00 per passed item

Hummus & Shitake Relish Crostini.....	\$135.00
Asian Sesame Chicken Pinwheel.....	\$165.00
Gulf Shrimp on Dill Crostini.....	\$150.00
Mozzarella, Basil & Tomato Skewers.....	\$145.00
Sliced Tenderloin on Baguette with Horseradish Mousse.....	\$175.00
Tuna Tartar Five Spice Cone.....	\$185.00
Blue Cheese Bacon Deviled Eggs.....	\$145.00
Salmon w/ Seaweed Salad.....	\$185.00 *need price check*

Reception Stations

*Priced per person

Sicilian Display.....\$13.95

Fresh Mozzarella, Provolone, Pepperoncini, Prosciutto, Pepperoni, Salami, Olives, Roasted Red Pepper, Artichoke Hearts, Mushrooms, Pickles served with Focaccia & Bread Sticks

Vegetable Crudités Display.....\$13.95

Carrots, Celery, Cucumber, Bell Pepper & Broccoli with Assorted Dips

Seasonal Fruit & Berries.....\$13.95

Fresh Fruit & Berries with Cream Cheese Dipping Sauce

Cheese Display.....\$12.95

Colby Jack, Pepper Jack, Gouda, Cheddar, Havarti & Boursin Cheese served with Assorted Crackers

Charcuterie Display.....\$12.95

Salami, Prosciutto, Cured Ham, Pepperoni served with Assorted Crackers & Dijon Mustard

Live Reception Stations

*Priced Per Person

*Plus \$150.00 Chef Attendant Fee Per Station

Sicilian Pasta Station.....\$18.95

Choice of Two: Penne, Tri Color Tortellini or Bowtie

Served with Marinara Sauce, Alfredo Sauce and Pink Vodka Sauce. Accompaniments included are Sausage, Chicken, Broccoli Florets, Diced Bell Peppers, Black Olives, Capers, Garlic, Grated Parmesan Cheese and Breadsticks

*Add Shrimp & Scallops \$5.00 per person

Chop Stick Station.....\$16.95

Choice of Two: White Rice, Brown Rice or Lo Mein Noodles

Served with Marinated Beef, Chicken & Oriental Vegetables

Loaded Potato Station.....\$14.95

Creamy Garlic Mashed Potatoes

Served with Sour Cream, Shredded Cheddar Cheese, Sliced Scallions, Crumbled Bacon & Chopped Broccoli

Carving Stations

*Priced Per Station

*Plus \$150.00 Chef Attendant Fee Per Station

Marinated Beef Tenderloin (serves 20).....\$250.00

Served with Peppercorn Sauce & Horseradish Sauce

Prime Rib (serves 30).....\$370.00

Served with Sherry Mushroom Sauce & Horseradish Cream Sauce

Baked Bourbon Glazed Ham (serves 50).....\$240.00

Served with Honey Cognac Dried Fruit Sauce

Oven Roasted Turkey (serves 30).....\$160.00

Served with Cranberry Relish, Ground Mustard & Mayonnaise

Jerked Pork Loin (serves 30).....\$250.00 *need price check*

Served with Pineapple Rum Sauce

Whole Market Fish (serves TBD).....Market Price

Seasonal Fish

Reception Desserts

Dessert Stations

*Priced Per Person

Old Fashioned Sundae Bar (1 Hour Time Limit).....\$6.95

3 Flavors of Ice Cream served with Whipped Cream, Hot Fudge, Fresh Strawberries, Chopped Peanuts, Chocolate Chips, Sprinkles, Crushed Oreo Cookies, Crushed Chocolate Chip Cookies & Cherries

Assorted Miniature Pastries.....\$5.95

Cannoli's, Tiramisu, Cheese Cake, Chocolate Tart & Key Lime Tart

Strawberry Oasis.....\$5.95

Fresh Strawberries & Whipped Cream served aside Angel Food Cake

Hosted Bar Packages

House Packages

Beer & Wine

Domestic Beers: Budweiser, Bud Light, Miller Lite, Coors Light, Michelob Ultra

Non-Alcoholic Beer: Heineken 0.0

Coastal Vines Wine: Merlot, Cabernet, White Zinfandel, Chardonnay, Pinot Grigio

Hosted 1 Hour.....**\$12.00**

Hosted Each Additional Hour.....**\$6.00**

***Plus \$150.00 Bartender Fee Per 75 guests**

Beer, Wine & Spirits

Domestic Beers: Budweiser, Bud Light, Miller Lite, Coors Light, Michelob Ultra

Non-Alcoholic Beer: Heineken 0.0

Coastal Vines Wine: Merlot, Cabernet, White Zinfandel, Chardonnay, Pinot Grigio

Well Spirits: Vodka, Gin, Tequila, Whiskey

Hosted 1 Hour.....**\$14.00**

Hosted Each Additional Hour.....**\$7.00**

***Plus \$150.00 Bartender Fee Per 75 guests**

Upgraded Packages

Silver Brands

Domestic Beers: Budweiser, Bud Light, Miller Lite, Coors Light, Michelob Ultra

Imported Beers: Heineken & Corona Extra

Non-Alcoholic Beer: Heineken 0.0

Hard Seltzer: Flavored White Claw

Coastal Vines Wine: Merlot, Cabernet, White Zinfandel, Chardonnay, Pinot Grigio

Spirits: Absolut Vodka, Beefeater Gin, Bacardi Rum, Captain Morgan Rum,

Seagram's VO Whiskey, Jim Beam Bourbon, Johnny Walker Red Scotch, Jose Cuervo

Gold Tequila

Hosted 1 Hour.....**\$16.00**

Hosted Each Additional Hour.....**\$8.00**

***Plus \$150.00 Bartender Fee Per 75 guests**

Gold Brand Package

Domestic Beers: Budweiser, Bud Light, Miller Lite, Coors Light, Michelob Ultra

Imported Beers: Heineken & Corona Extra

Non-Alcoholic Beer: Heineken 0.0

Hard Seltzer: Flavored White Claw

Premium Wines: Chateau St. Jean Cabernet, Hahn Merlot, Chateau St. Jean

Chardonnay, Torresela Pinot Grigio

Spirits: Tito's Vodka, Bombay Gin, Bacardi Rum, Captain Morgan Rum, Jack Daniels

Whiskey, Crown Royal Whiskey, Maker's Mark Bourbon, Chivas Regal Scotch, 1800

Gold Tequila

Cordials: Amaretto Disaronno Liqueur,

Bailey's Irish Cream Liqueur, Kahlua Coffee Flavored Liqueur, Grand Marnier Orange

Flavored Liqueur

Hosted 1 Hour.....**\$18.00**

Hosted Each Additional Hour.....**\$9.00**

***Plus \$150.00 Bartender Fee Per 75 guests**

Cash Bar Pricing

House Packages

Beer & Wine

Domestic Beers: Budweiser, Bud Light, Miller Lite, Coors Light, Michelob Ultra

Non-Alcoholic Beer: Heineken 0.0

Coastal Vines Wine: Merlot, Cabernet, White Zinfandel, Chardonnay, Pinot Grigio

Domestic Beer.....\$5.00

House Wine.....\$6.00

*Plus \$150.00 Bartender Fee Per 75 guests

Beer, Wine & Spirits

Domestic Beers: Budweiser, Bud Light, Miller Lite, Coors Light, Michelob Ultra

Non-Alcoholic Beer: Heineken 0.0

Coastal Vines Wine: Merlot, Cabernet, White Zinfandel, Chardonnay, Pinot Grigio

Well Spirits: Vodka, Gin, Tequila, Whiskey

Domestic Beer.....\$5.00

House Wine.....\$6.00

Well Spirits.....\$7.00

*Plus \$150.00 Bartender Fee Per 75 guests

Upgraded Packages

Silver Brands

Domestic Beers: Budweiser, Bud Light, Miller Lite, Coors Light, Michelob

Ultra.....\$5.00

Imported Beers: Heineken & Corona

Extra.....\$6.00

Non-Alcoholic Beer: Heineken 0.0.....\$5.00

Hard Seltzer: Flavored White Claw.....\$6.00

Coastal Vines Wine: Merlot, Cabernet, White Zinfandel, Chardonnay, Pinot Grigio.....\$6.00

Spirits: Absolut Vodka, Beefeater Gin, Captain Morgan Rum, Jack Daniels, Jim Beam Bourbon, Johnny Walker Red Scotch, Jose Cuervo Gold

Tequila.....\$8.00

*Plus \$150.00 Bartender Fee Per 75 guests

Gold Brand Package

Domestic Beers: Budweiser, Bud Light, Miller Lite, Coors Light, Michelob

Ultra.....\$5.00

Imported Beers: Heineken & Corona

Extra.....\$6.00

Non-Alcoholic Beer: Heineken 0.0.....\$5.00

Hard Seltzer: Flavored White Claw.....\$6.00

Premium Wines: Chateau St. Jean Cabernet, Hahn Merlot, Chateau St. Jean Chardonnay, Torresela Pinot Grigio.....\$7.00

Spirits: Ketel One Vodka, Bombay Gin, Bacardi Rum, Crown Royal Whiskey, Maker's Mark Bourbon, Chivas Regal Scotch, Patron Tequila.....\$9.00

Cordials: Amaretto Disaronno Liqueur, Bailey's Irish Cream Liqueur, Kahlua Coffee Flavored Liqueur, Grand Marnier Orange Flavored Liqueur.....\$9.00

*Plus \$150.00 Bartender Fee Per 75 guests