



THE HOTEL  
SASKATCHEWAN

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AUTOGRAPH COLLECTION®  
HOTELS

# CATERING MENU

## *Complete Retreat Meeting Package*

*We put you at the centre of business. With elegant meeting space filled with energizing natural light, meetings here are unparalleled.*



This all day package includes:

Dedicated Meeting Space  
Complimentary High Speed Wireless Internet  
Dedicated Meeting Planner  
Basic Audio/Visual (52" TV or Projection Screen)

Continental Breakfast Buffet

Morning Coffee & Tea Break

Hot Lunch Buffet  
SERVED IN YOUR MEETING ROOM

Afternoon Coffee & Tea Break with Gourmet Cookies

**\$89 PER PERSON**

*Upgrade your Continental Breakfast to a Hot Breakfast for an additional \$5 per person  
Available for a minimum of 6 guests and a maximum of 40 guests*

We are pleased to tailor a menu to suit your specific requirements. Prices do not include applicable taxes and 19% gratuities. Prices are subject to change. The current price at the time of your function will be charged.

Sales & Catering Hotline: 306-337-4316



## *Refreshments*

<b>Freshly Brewed Starbucks Coffee</b> REGULAR & DECAFFEINATED COFFEE AND ASSORTMENT OF TEAS	\$4.00 per person MINIMUM OF 10 CUPS
<b>Chilled Tazo Juice</b> CHARGED ON CONSUMPTION	\$4.50 per bottle
<b>Pick-A-Pop, Bottled Water</b> CHARGED ON CONSUMPTION	\$4.50 per bottle
<b>Fruit Smoothies</b>	\$4.50 per person
<b>Fruit Punch</b> NON-ALCOHOLIC	\$45.00 per gallon
<b>Alcoholic Punch</b>	\$95.00 per gallon

## *Fresh from our Bakery*

<b>Breakfast Loaf</b> BANANA OR LEMON – 16 PIECES	\$19.00 per loaf
<b>Freshly Baked Danishes</b>	\$26 per dozen
<b>Croissants</b>	\$33 per dozen
<b>Assorted Muffins</b>	\$25 per dozen
<b>Assorted Gourmet Cookies</b>	\$24 per dozen
<b>Assorted Sweet Tray</b>	\$25 per dozen
<b>Fresh Scones</b> STRAWBERRY BUTTER & PRESERVES	\$27 per dozen

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## *Breakfast Buffets*

### *Cornwall Continental*

*\$22 per person*

MINIMUM OF 10 GUESTS

SURCHARGE OF \$7 PER PERSON WILL BE ADDED IF GUEST NUMBERS ARE UNDER THE MINIMUM

Selection of Chilled Juices

Greek Yogurt with Granola & Fruit Compote

Fresh Seasonal Fruit

Assortment of Breakfast Pastries served with Butter & Preserves

Freshly Brewed Starbucks Coffee & Assorted Teas

### *The Saskatchewan*

*\$27 per person*

MINIMUM OF 15 GUESTS

SURCHARGE OF \$7 PER PERSON WILL BE ADDED IF GUEST NUMBERS ARE UNDER THE MINIMUM

Selection of Chilled Juices

Greek Yogurt with Granola & Fruit Compote

Fresh Seasonal Fruit

Assortment of Breakfast Pastries served with Butter & Preserves

Scrambled Eggs

Cured Bacon

Breakfast Sausage

Prairie Potatoes with Caramelized Onion & Fresh Herbs

Freshly Brewed Starbucks Coffee & Assorted Teas

### *The Brighton*

*\$29 per person*

MINIMUM OF 15 GUESTS

SURCHARGE OF \$7 PER PERSON WILL BE ADDED IF GUEST NUMBERS ARE UNDER THE MINIMUM

Selection of Chilled Juices

Fresh Seasonal Fruit

Fresh Scones & Croissants served with Butter & Preserves

Grilled Tomatoes & Roasted Mushrooms

Country Ham

Breakfast Sausage

Scrambled Eggs with Chives & Crème Fraiche

Fried Potatoes with Cabbage & Onions

Freshly Brewed Starbucks Coffee & Assorted Teas

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## Brunch

\$38 per person

MINIMUM OF 25 GUESTS

SURCHARGE OF \$7 PER PERSON WILL BE ADDED IF GUEST NUMBERS ARE UNDER THE MINIMUM

Selection of Chilled Juices

Greek Yogurt with Granola & Fruit Compote

Fresh Seasonal Fruit

Assortment of Breakfast Pastries served with Butter & Preserves

Scrambled Eggs

Bacon

Breakfast Sausage

Prairie Potatoes with Caramelized Onion & Fresh Herbs

Lemon Buttermilk Pancakes with Maple Syrup

Saskatchewan Wild Rice Pilaf

Roasted Root Vegetables

Miso Roasted Steelhead Trout

Roasted Chicken with Artichoke, Sundried Tomato & Capers

Freshly Brewed Starbucks Coffee & Assorted Teas



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## *Breakfast Enhancements*

WE ARE PLEASED TO OFFER THE FOLLOWING ITEMS IN ADDITION TO YOUR BREAKFAST OR BRUNCH BUFFET

<b>Savory Breakfast Squares</b> ROASTED LOCAL MUSHROOMS, FETA CHEESE & CARAMELIZED ONIONS	<b>\$4.50 per person</b>
<b>Mason Jar Parfaits</b> GREEK YOGURT, FRUIT COMPOTE & HOUSE GRANOLA	<b>\$4.00 per person</b>
<b>Lemon Buttermilk Pancakes</b> POWDERED SUGAR, SASKATOON COMPOTE & MAPLE SYRUP	<b>\$4.50 per person</b>
<b>Sweet Breakfast Casserole</b> BUTTERMILK ICING & MAPLE SYRUP	<b>\$5.50 per person</b>
<b>Drake Farms Back Bacon Benedicts</b> SAGE BROWN BUTTER HOLLANDAISE	<b>\$6.00 per person</b>
<b>Breakfast Sandwiches</b> RUSTIC CIABATTA, CHERRY WOOD BACON, FRIED EGG, OVEN CURED TOMATOES, ARUGULA, MAPLE SPREAD	<b>\$6.50 per person</b>
<b>Seasonal Fruit Smoothies</b>	<b>\$4.50 per person</b>
<b>Bacon</b>	<b>\$4.25 per person</b>
<b>Breakfast Sausage</b>	<b>\$4.25 per person</b>
<b>Scrambled Eggs</b>	<b>\$3.50 per person</b>

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## *Lunch Buffets*

### *Build your own Soup & Sandwich Station*

*\$26 per person*

MINIMUM OF 15 GUESTS

SURCHARGE OF \$7 PER PERSON WILL BE ADDED IF GUEST NUMBERS ARE UNDER THE MINIMUM

Chef's Daily Soup

Artisan Breads

House Fried Chips

Crisp Baby Lettuce & House Dressings

Slow Roasted Montreal Smoked Beef

Sliced Country Ham

Sliced Herb Turkey Breast

Avocado Hummus with Roasted Vegetables

Horseradish & Herb Spread, Grainy Mustard Mayonnaise, Cranberry Maple Spread, Butter

Sliced Swiss Cheese & Cheddar Cheese

Lettuce, Red Onions, Sliced Tomatoes, Pickles, Pickled Peppers

Assorted Dessert Pastries

Freshly Brewed Starbucks Coffee & Assorted Teas



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### *Regina Radius*

*\$29 per person*

MINIMUM OF 15 GUESTS

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Rustic Ciabatta Bread with Butter  
Crisp Baby Lettuce & House Dressings  
Lajord Roasted Beets & Carrots with Citrus Dressing  
Kale & Quinoa Salad with Roasted Pumpkin Seeds, Dried Cherries and Cider Dressing  
Steelhead Trout with Corn Puree, Pearl Onion & Bacon  
Roasted Chicken with Sea Buckthorn Berries & Honey Reduction  
Saskatchewan Wild Rice & Lentil Pilaf  
Assorted Dessert Pastries  
Freshly Brewed Starbucks Coffee & Assorted Teas

### *Solo Italia Flatbreads*

*\$29 per person*

MINIMUM OF 20 GUESTS

SURCHARGE OF \$7 PER PERSON WILL BE ADDED IF GUEST NUMBERS ARE UNDER THE MINIMUM

Caesar Wedge, Romaine Hearts, House Buttermilk Dressing, Shaved Parmesan & Brioche Croutons  
Roasted Squash, Peppers, Red Onion, Chick Peas, Feta Cheese, Balsamic Vinaigrette  
Oven Cured Tomato & Fresh Mozzarella Flatbread  
Bacon Meatball & Pepperoncini Flatbread  
Salami, Olive & Artichoke Flatbread  
Assorted Dessert Pastries  
Freshly Brewed Starbucks Coffee & Assorted Teas

### *Southern Saskatchewan Smoke*

*\$29 per person*

MINIMUM OF 20 GUESTS

SURCHARGE OF \$7 PER PERSON WILL BE ADDED IF GUEST NUMBERS ARE UNDER THE MINIMUM

Mini Brioche Rolls & Butter  
Apple Fennel Slaw with Honey Cider Dressing  
Dill Pickled & Scallion Potato Salad  
Gravelbourg Mustard Pulled Pork  
BBQ Chicken Thighs in Smoky Saskatoon Sauce  
Molasses Bacon Baked Beans  
Warm Pies, Tarts & Crumbles with Honey Cream  
Freshly Brewed Starbucks Coffee & Assorted Teas

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## *Build your own Lunch Buffet*

MINIMUM OF 20 GUESTS

SURCHARGE OF \$7 PER PERSON WILL BE ADDED IF GUEST NUMBERS ARE UNDER THE MINIMUM

### *All Buffets will include:*

Chef's Choice of Seasonal Vegetables  
Chef's Choice of Starch  
Chef's Choice of Dessert  
Mini Brioche Rolls & Butter  
Freshly Brewed Starbucks Coffee & Assorted Teas

### *Choose Three (3) Salads:*

Caesar Wedge, Romaine Hearts, House Buttermilk Dressing, Shaved Parmesan & Brioche Croutons  
Kale, Golden Quinoa, Crispy Cauliflower, Pumpkin Seeds, Apricot, Lemon Honey Vinaigrette  
Buffet Leaf Lettuce, Shaved Radish, Roasted Corn, Bacon, Chives & Buttermilk Herb Dressing  
Roasted Squash, Peppers, Red Onion, Chickpeas, Feta Cheese, Balsamic Vinaigrette  
Dill Pickle & Scallion Potato Salad

### *Choose your Entrée(s):*

*1 Entrée: \$29 per person*

*2 Entrées: \$34 per person*

#### *Roasted Steelhead Trout*

GRILLED LEMON & MAPLE MISO SAUCE

#### *Braised Beef*

RED WINE DEMI, CONFIT PEARL ONION, ROASTED MUSHROOMS

#### *Roast Prairie Mustard Brushed Saskatchewan Chicken Breast*

GRAIN MUSTARD SAUCE

#### *Grilled Chicken*

HERB JUS & ROASTED ASPARAGUS

#### *Maple Roasted Saskatchewan Pork Loin*

ROASTED SOUR CHERRY DEMI

#### *Wild Mushroom Ravioli*

LEEK VELOUTE & LEMON PARSLEY CRUMBLE

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## *Break Packages*

### *Fresh*

*\$15 per person*

Fresh Fruit Skewers with Citrus Greek Yogurt  
Trail Mix  
Almond Milk Smoothies  
Freshly Brewed Starbucks Coffee & Assorted Teas

### *Sugar*

*\$15 per person*

Donut Holes  
Mini French Macaroons  
Lemon Meringue Tarts  
Shortbread Cookies  
Freshly Brewed Starbucks Coffee & Assorted Teas

### *Salt*

*\$16 per person*

House Fried Chips  
Rosemary Sea Salt Almonds  
Pretzel Bites  
Butter & Sea Salt Popcorn  
Freshly Brewed Starbucks Coffee & Assorted Teas

### *Afternoon Tea*

*\$19 per person*

Fresh Scones served with Strawberry Butter & Preserves  
Assorted Finger Sandwiches  
Vegetable Crudit   
Assorted Pastries  
Freshly Brewed Starbucks Coffee  
Hotel Saskatchewan Signature Blend "27 Hare" Loose Tea

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## *Plated Dinner Service*

### *All plated dinners include:*

DINNER ROLLS WITH WHIPPED BUTTER, CHOICE OF SALAD, CHOICE OF ENTRÉE, CHOICE OF STARCH, CHOICE OF DESSERT, CHEF'S CHOICE OF SEASONAL VEGETABLE, AND FRESHLY BREWED STARBUCKS COFFEE & ASSORTED TEAS

### CHOOSE ONE SALAD:

#### *Heirloom Tomato Salad*

TORN FRESH MOZZARELLA, RED ONIONS, FRESH BASIL & LEMON OLIVE TAPENADE VINAIGRETTE

#### *Heirloom Beet Salad*

TUSCAN GREENS, CITRUS, GOAT CHEESE, PISTACHIO & BROWN SUGAR VINAIGRETTE

#### *Heart of Romaine Salad*

RUSTIC CROUTON, SHAVED PARMESAN CHEESE & HOUSE CAESAR DRESSING

#### *Romaine Wedge Salad*

CRUMBLED BLUE CHEESE, BACON, MARINATED TOMATOES, SCALLIONS, YOGURT DRESSING

### CHOOSE ONE STARCH:

Buttermilk & Chive Mashed Potatoes

Creamy Thyme & Spinach Barley

Blended Saskatchewan Wild Rice with Dried Fruit & Pumpkin Seeds

Sweet Corn & Potato Puree

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CHOOSE ONE DESSERT:

*Salted Chocolate Ganache Tart*

VANILLA BEAN MOUSSE & SPONGE TOFFEE

*Apple Tatin*

VANILLA BEAN MOUSSE, PECAN CRUMBLE, LAST MOUNTAIN WHISKEY CARAMEL SAUCE

*Saskatoon Berry Shortcake*

OLIVE OIL CAKE, CANDIED CITRUS, HONEY WHIPPED RICOTTA

*Lemon Thyme Cheesecake*

OVER THE HILL SOUR CHERRIES, GRAHAM CRUST

ADDITIONAL COURSES:

+ \$5.50 per person

CHOOSE ONE SOUP:

*Smoked Tomato Bisque*

MINI SWISS GRUYÈRE GRILLED CHEESE BITES

*Prairie Mushroom & Sweet Onion Chowder*

THREE FARMERS CAMELINA OIL

*Curried Carrot Soup*

CRUNCHY SEA SALT & LIME CHICKPEAS, CILANTRO CREAM

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CHOOSE ONE ENTRÉE:

BEEF:

*AAA Canadian Beef Tenderloin* \$65 per person  
SHALLOT GREEN PEPPERCORN DEMI

*Braised Beef Short Ribs* \$48 per person  
MERLOT REDUCTION WITH CONFIT CIPOLLINI ONION

*Grilled Butler Steak* \$45 per person  
ROASTED MUSHROOMS & DEMI

LAMB:

*Roasted Lamb Rack, Prairie Berry Cider Gastrique* \$52 per person

PORK:

*Brown Sugar Brined Frenched Pork Chop* \$42 per person  
ROASTED ROSEMARY WITH SOUR CHERRY JUS

FISH:

*Organic Chinook Salmon Fillet* \$46 per person  
RHUBARB & HONEY REDUCTION

*Wild Trout Fillet* \$42 per person  
SAFFRON & LAST MOUNTAIN GIN REDUCTION

CHICKEN:

*Oven Roasted Chicken Supreme* \$43 per person  
SEA BUCKTHORN BERRY & HONEY JUS

*Grilled Chicken Breast* \$40 per person  
ROASTED PRAIRIE MUSHROOM JUS

VEGETARIAN:

*Potato Gnocchi* \$38 per person  
WILD MUSHROOMS, WILD SPINACH, PECORINO CHEESE & BASIL CREAM

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## *Dinner Buffets*

### *The Hotel Saskatchewan*

MINIMUM OF 30 GUESTS

SURCHARGE OF \$10 PER PERSON WILL BE ADDED IF GUEST NUMBERS ARE UNDER THE MINIMUM

ALL DINNER BUFFETS INCLUDE:

Mini Brioche Rolls and Butter

Selection of Artisan Leaf Lettuces

Olive Oil, Aged Balsamic, Red Wine Vinegars & Dressings

Chef's Choice of Seasonal Vegetables

Chef's Dessert Table

Freshly Brewed Starbucks Coffee & Assorted Teas

Smoky Bacon & Chive Potato Salad

Cucumber, Feta, Red Onion & Tomato Salad with Yogurt and Dill

Romaine Lettuce Wedge, Bacon, Oven Cured Tomatoes, Shaved Radish, Scallions, Green Goddess Dressing

Kale, Golden Quinoa, Almonds, Dried Fruit, Crumbled Goat Cheese & Citrus Honey Dressing

CHOOSE ONE STARCH:

Roasted Sea Salt & Herb Potato

Buttermilk Chive Mashed Potato

Prairie Blended Wild Rice

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Choose your *Entrée(s)*:

1 *Entrée*: \$42 per person  
2 *Entrées*: \$49 per person  
3 *Entrées*: \$55 per person

*Grilled Butler Steak*

ROASTED PEARL ONION & MUSHROOM RED WINE DEMI

*Grilled Chicken Breast*

ROASTED RATATOUILLE VEGETABLES & OLIVE OIL

*Herb Grilled Chicken Breast*

LEMON HERB VELOUTE, ROASTED MUSHROOMS

*Diefenbaker Trout Filet*

MAPLE MISO GLAZE & PEA SHOOTS

*Roasted Chinook Salmon*

CITRUS ALMOND GREMOLATA

*Lobster & Crab Ravioli*

SAFFRON GIN SAUCE, LEMON PARSLEY GARNISH

CHEF EXPERIENCE STATIONS:

*Carved Country Style Ham*

WHISKEY GINGER HONEY GLAZE

+ \$4 per person

*Carved Striploin or Prime Rib*

TARRAGON JUS, ROASTED GARLIC & HERB SAUCE

+ \$6 per person

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## *Appetizers*

A MINIMUM OF TWO (2) DOZEN IS REQUIRED FOR EACH ITEM ORDERED

*Cold Canapés:* *\$36 per dozen*

Sesame Tuna Chop Sticks with Hoisin & Sriracha Aioli  
Crab Salad with Citrus Tarragon in Puff Pastry  
Black Sesame Teriyaki Beef Cups  
Marinated Artichokes, Fresh Mozzarella, Basil Pesto & Tomato Skewer  
Oven Cured Tomato Tarts with Citrus Whipped Goat Cheese  
Chilled Prawn in Last Mountain Vodka Gazpacho

*Hot Canapés:* *\$38 per dozen*

Pan-Seared Scallop wrapped in Smoked Bacon  
Braised Chuck Slider with Caramelized Onions & Brie Cheese on Brioche  
Tempura Shrimp with Ginger Chili Dip  
Saskatchewan Mushroom Galettes with Caramelized Onions & Thyme  
Mini Beef Wellington with Truffle Béarnaise Aioli  
Vegetable Spring Rolls with Sweet Chili Sauce

### *Serving recommendations:*

We recommend serving 4-6 pieces per person for pre-dinner cocktail hour.

We recommend serving 10 pieces per person for a reception cocktail party.

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### *Reception Stations*

<i>Cheese Board</i> Canadian Artisan Cheeses, sliced French Baguette & Grapes	<i>\$12 per person</i>
<i>Breads &amp; Spreads</i> Olive Tapenade, Variety of Marinated Olives, Roasted Red Pepper Hummus, Artichoke Hearts, Cucumber Planks, Spinach Dip, Naan & Artisan Breads	<i>\$12 per person</i>
<i>Charcuterie &amp; Antipasto Platter</i> Prosciutto di Parma, Cured Salami, Marinated Mozzarella, Gorgonzola Parmigiano Reggiano, Assortment of Olives, Artichoke Hearts & Peppers Accompanied with Artisan Breads	<i>\$14 per person</i>
<i>Seafood Bar Display</i> 150 PIECES Chilled Shrimp, Crab Legs & Marinated Mussels with Cocktail Sauce, Marie Rose & Fresh Lemon Wedges	<i>\$550</i>

### *Late Night Lunch Menu*

<i>Pierogi Bar</i> Assorted Pierogis served with Onions, Sour Cream & Chives. Garnished with Sausage	<i>\$11 per person</i>
<i>Build your own Poutine Station</i> MINIMUM OF 25 GUESTS. PLEASE CHOOSE ONE: Cheeseburger: Cheddar, Ground Beef, Chopped Tomato, Onions & Pickled with Demi Nacho: Spicy Chorizo, Shredded Jack & Cheddar Cheeses, Pico de Gallo & Cilantro Crema The Original: Cheese Curds & Gravy	<i>\$12 per person</i>
<i>Flatbreads</i> 3 SLICES PER PERSON Bacon Meatball; Tomato & Mozzarella; Salami, Artichoke & Olives	<i>\$14 per person</i>
<i>Sliders &amp; Chips</i> Braised Beef Slider with Caramelized Onion & Horseradish Aioli, House Fried Chips	<i>\$15 per person</i>
<i>Deli Luncheon</i> Assorted Deli Meats, Assorted Pickles, Sliced Cheese, Condiments, Fresh Baked Buns	<i>\$18 per person</i>

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### *Chef Experience Stations*

<i>Roasted Country Ham with Maple Whiskey Glaze</i>	<b>\$375</b>
SERVES 30 GUESTS	
Saskatoon & French Style Gravelbourg Mustards	
Aged Cheddar, Potato & Caramelized Onion Gratin	
Green Bean & Shallot Salad with Brown Butter Vinaigrette	
<i>Whole Roasted AAA Outside Flat with Red Wine Demi</i>	<b>\$425</b>
SERVES 30 GUESTS	
Tarragon Herb Aioli	
Mini Brioche Buns	
Roasted Mushroom & Blue Cheese Potato Puree	
Mini Caesar Salads	
<i>Whole Roasted Beef Tenderloin with Red Wine Demi</i>	<b>\$475</b>
SERVES 25 GUESTS	
Tarragon Herb Aioli	
Mini Brioche Buns	
Roasted Mushroom & Blue Cheese Potato Puree	
Mini Caesar Salads	
<i>Roasted Pepper &amp; Rosemary Lamb Rack</i>	<b>\$500</b>
SERVES 20 GUESTS	
Coriander Mint Sauce	
Spinach & Parmesan Risotto	
Golden Quinoa, Roasted Carrot, Citrus & Kale Salad	
<i>Station Attendant Fee</i>	<b>\$60 each</b>

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## *Wines by the Bottle*

### *White Wines*

Beringer White Zinfandel, USA	\$38.00
Treppchen Piesporter Riesling, GER	\$40.00
Folonari Pinot Grigio, IT	\$41.00
Errazuriz Sauvignon Blanc, CH	\$41.00
Quail's Gate Gewurztraminer, CAN	\$55.00
Oyster Bay Chardonnay, NZ	\$59.00
Oyster Bay Sauvignon Blanc, NZ	\$59.00
Kim Crawford Sauvignon Blanc, NZ	\$57.00

### *Red Wines*

Errazuriz Cabernet, CH	\$43.00
Goats Do Roam Grenache Blend, SA	\$43.00
Wonderwall Shiraz, AU	\$46.00
Don David Malbec, AR	\$48.00
Wolf Blass Yellow Label Cabernet, AU	\$48.00
Apothic Red Blend, USA	\$55.00
Ciclos Malbec Merlot, AR	\$67.00
Zuccardi Q Malbec, AR	\$69.00
Fog Head Pinot Noir, USA	\$70.00
Frescobaldi Castello di Nipozzano, IT	\$75.00
Quail's Gate Merlot, CAN	\$76.00
Ravenswood Lodi Old Vines Zinfandel, USA	\$76.00
Bolla Amarone Della, Valpolicella, IT	\$115.00

### *House Wines*

Finca Las Moras Pinot Grigio Malbec	\$27.75
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## *Bar Service*

PRICES DO NOT INCLUDE TAX AND SERVICE CHARGES.  
FOR CASH BARS PRICING WILL BE ADJUSTED TO INCLUDE TAX AND SERVICE CHARGES.

### *Non-Alcoholic*

Soft Drinks	\$4.50
Sparkling Water	\$4.50
Non-Alcoholic Beer	\$4.50

### *Beer*

Domestic Beer	\$6.30
Imported Beer	\$7.30

### *Highballs*

Classic Highballs	\$6.30
Premium Highballs	\$7.30

### *Wine*

BY THE GLASS

Finca Las Moras Pinot Grigio	\$6.30
Finca Las Moras Malbec	\$6.30
Frontera Sauvignon Blanc	\$7.30
Frontera Cabernet Merlot	\$7.30

### *Bartender*

*\$35.00 per hour*

MINIMUM CHARGE OF 3 HOURS. THE BARTENDER WILL BE PROVIDED FREE OF CHARGE IF CONSUMPTION IS OVER \$750 PER BAR

### *Cashier*

*\$25.00 per hour*

MINIMUM CHARGE OF 3 HOURS

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