



Doubletree by Hilton

Breakfast Buffet

20 guest minimum (\$150 service charge for groups smaller than 20)

Includes orange and apple juice, freshly brewed Starbucks regular and decaffeinated coffee and hot tea selection

Bayview Continental 37 per person

Assorted breakfast breads, muffins and pastries

Artisan jams and creamery butter

Seasonal sliced fresh fruit

Sunrise Continental 39 per person

Assorted breakfast breads, muffins and pastries

Artisan jams and creamery butter

Assorted Greek-Style yogurts with house made granola

Seasonal sliced fresh fruit and berries

Marina Bay Continental 41 per person

Assorted breakfast breads, muffins and pastries

Artisan jams and creamery butter

Steel-cut oatmeal, dried fruit, brown sugar and pecans

Assorted Greek-Style yogurts with house made granola

Hard boiled eggs

Seasonal sliced fresh fruit and berries

All American Breakfast Buffet 47 per person

Assorted breakfast breads, muffins and pastries

Artisan jams and creamery butter

Seasonal sliced fresh fruit and berries

Farm fresh scrambled eggs, cheese, chives

Home style breakfast potatoes, smoked bacon

Chicken apple sausage

Healthy Choice Buffet 45 per person

Assorted freshly baked pastries:

Low fat muffins and breakfast breads

Artisan jams and creamery butter

Seasonal sliced fresh fruit and berries

Cereal and milk: individual cereals, low fat milk,

Soy milk, almond milk

Assorted Greek-Style yogurts with house made granola

Farm fresh egg frittata, mushrooms, cheddar, seasonal vegetables

Breakfast Buffet Enhancements

Steel-cut oatmeal, brown sugar and raisins \$8 per person

Buttermilk pancakes maple syrup, whipped cream, strawberries \$8 per person

Smoked bacon or chicken apple sausage links \$8 per person

Egg white scramble \$8 per person

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Plated Breakfast

20 guest minimum (\$150 service charge for groups smaller than 20)

Includes orange and apple juice, freshly brewed Starbucks regular and decaffeinated coffee and hot tea selection

Buttermilk Pancakes \$35 per person

Served with maple syrup, whipped cream garnished with fresh blueberries and 2pcs chicken apple sausage

All American Breakfast \$39

Farm fresh scrambled eggs with chives, home style breakfast potatoes, and two strips smoked bacon, one sausage link

Steak and Eggs \$55 per person

5oz Angus New York strip loin, chive scrambled farm fresh eggs, breakfast potatoes served with fresh country biscuits. (Biscuits served in the center of the table)

Breakfast enhancements for the table

Assorted breakfast breads \$56 per dozen-Assorted muffins \$56 per dozen-Assorted Danish pastries \$56 per dozen

Glazed doughnut-\$51 per dozen

Individual Greek-Style yogurt with house made granola parfait \$10 per person

Seasonal fruit plate and berries \$18 per table

A La Carte Breakfast items

Starbucks freshly brewed regular and decaffeinated coffee \$98 a gallon-herbal teas \$98 a gallon-iced coffee \$98 a gallon

Starbucks coffee drinks \$9 each (minimum 12)

Orange, apple, cranberry or ruby red grapefruit juice \$50 a gallon

Assorted miniature Danish \$56 per dozen, Scones \$56 per dozen, freshly baked croissant \$56 per dozen, muffins \$56 per dozen glazed donuts \$56 per dozen, assorted bagels with cream cheese \$56 per dozen

Individual assorted cereals, assorted fruit yogurts, assorted granola bars, seasonal whole fresh fruit \$6 per piece

Breakfast Sandwiches | \$15 per person (Make 1 selection per 20 guests)

Croissant Sandwich- Butter croissant, smoked bacon, scrambled egg, & cheddar cheese OR Broken Yolk Sandwich-bacon, cheddar cheese, sourdough bread

(Breakfast will be replenished for 60 minutes maximum. Should the service requested extend beyond 1 hour, there will be additional labor charges of \$50 per server. Groups of less than 20 people a \$150 fee will apply)

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Themed Breaks

(Pricing per person based on 45 minutes of service for each break. 20 person minimum

\$150 service charge for groups smaller than 20)

Trail Break \$22 per person

Assorted granola bars
Seasonal whole fresh fruit and berries
Trail mix bar to include: house made granola, M&M's
Dried cranberries, raisins, peanuts, pretzels, chex mix
Still and Sparkling water

Antipasti Break \$20 per person

Domestic cheese with crostini
Assorted Italian cured meats
Marinated olives and peppers
Seasonal sliced fresh fruit and berries
Still and Sparkling water

Sweet and Salty break \$19 per person

Seasonal sliced fresh fruit with berries
Hummus and pita chips
Assorted mixed nuts
Mineral water-Still and Sparkling

Café Break \$12 per person

Starbucks freshly brewed regular and decaffeinated coffee
hot tea selection
Accompanied by assorted sugars & sweeteners
Cream, 2% and skim milk
Almond milk or Soy add \$2 per person

Specialty Beverages

Red Bull regular and sugar free |\$7 each
Gatorade |\$7 each
Starbucks flavored coffee drink |\$7 each
Still or sparkling bottled water |\$6 each
Fruit Punch, Lemonade or Iced Tea |\$50 a gallon

A La Carte Beverages | (On Consumption)

Tropicana Orange, apple, grapefruit or cranberry |\$6 each
Pepsi, Diet Pepsi, Mountain Dew, Diet and regular Dr. Pepper
Mug Root Beer, Schweppes Ginger ale |\$6 each

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Lunch

All lunch buffets include freshly baked bread and sweet butter, iced water, freshly brewed Starbucks regular and decaffeinated coffee, herbal teas or iced tea. Deconstruct any buffet salad at \$5 supplement per guest. Items are not transferable to other events

Lunch Buffets

The Marina Deli | \$54 per person

Apple currant coleslaw and baby red new potato salad
Roast beef, smoked turkey, black forest ham
Cheddar cheese, Monterey Jack & Swiss cheese
Crisp leaf lettuce, sliced tomatoes, red onion, dill pickles
Pepperoncini, assorted artisan breads
Cookies and brownies

A Taste of Little Italy | \$58 per person

White bean soup
Caesar salad
Tortellini with creamy pesto sauce (Gluten free pasta)
Sundried tomatoes, artichoke hearts
Baked Atlantic cod with fresh oregano and tomatoes
Chicken chop stuffed with pancetta, asparagus and mascarpone
Tiramisu and lemon tart

The Cantina Lunch Buffet 58 per person

Hearts of romaine, watermelon radish, Cojita cheese, tomato and
Oregano dressing.
Skirt steak Carne Asada and chicken with sautéed peppers and onions
Cilantro rice and black beans
Pico de Gallo, Guacamole, sour cream, fire roasted corn relish
Jack and cheddar cheese, flour and corn tortillas
Fresh Churros and Sugar cookies

BBQ on the Bay 56 per person

Iceberg salad with toy box tomatoes, cucumber, and red onion
Buttermilk yogurt dressing
Red Bliss Potato Salad
Apple currant coleslaw
Sliced fresh fruit and berries
corn on the cob, molasses baked beans, warm corn bread
with honey and butter
Ribs in burnt onion BBQ sauce, BBQ chicken,
Roasted salmon with smoked corn relish
Dessert: Strawberry shortcake and fruit cobbler

Lunch will be replenished for 60 minutes maximum. Should the service requested extend beyond 1 hour, there will be additional labor charges of \$50 per server. Groups of less than 20 people a \$150 fee will apply



Lunch Buffets continued:

The Ultimate Salad Bar 50 per person

Greens: Seasonal mixed greens, Spinach, Kale

Cheeses: Crumbled goat, Cheddar, Blue Cheese

Vegetable Protein: Garbanzo Beans, Kidney Beans

Crunch: Seasoned Traditional Croutons, Veggie

Croutons, Sunflower seeds

Veggies: Tomatoes, Corn, Black Olives, Bell Peppers

Onions

Extras: Hard Boiled Egg, Herbed Seasoned Quinoa, Mandarin Orange

Dressings: Balsamic, Ranch, Raspberry Vinaigrette, Blue Cheese, Oil and Vinegar

Dessert: Mini Fresh Fruit Tart, Sliced Fresh Fruit with Seasonal Berries

Lunch Grab-N-Go Lunches

All box lunches include choice of any (1) sandwich (1 selection per 20 guests), pasta salad, kettle chips, whole fruit, house made cookie and choice of a soft drink or bottled water.

Smoked Turkey and Jarlsberg 45 per person

Jarlsberg cheese, leaf lettuce, tomatoes on a croissant

Sliced Roast Beef 45 per person

White cheddar cheese, horseradish cream, red onion, tomatoes, lettuce served on a sourdough baguette

Shrimp Louie Wrap 47 per person

Shredded lettuce, toy box tomatoes, diced egg, cucumbers, Louie dressing on a tomato tortilla

Vegetarian 45 per person

Grilled portabella mushroom, zucchini, squash, roasted red bell pepper, goat cheese, arugula pesto on ciabatta bread

(Lunch will be replenished for 60 minutes maximum. Should the service requested extend beyond 1 hour, there will be additional labor charges of \$50 per server. Groups of less than 20 people a \$150 fee will apply)



Entrée Salads

All plated lunch entrée salads include freshly baked bread and sweet butter, iced water, freshly brewed Starbucks regular and decaffeinated coffee, herbal teas or iced tea includes 4 inch fresh fruit tart for dessert.

Coconut Chicken Salad 46 person

Local organic greens, Napa cabbage, fried rice noodles, mandarin oranges, cilantro, green onions, and sesame soy vinaigrette

Local Organic Romaine Hearts 46 per person

Grilled chicken breast, garlic croutons, pecorino Romano cheese and Caesar dressing

Warm Poached Salmon Salad 48 per person

Baby arugula, toy box tomatoes, cucumber, hard-boiled egg, red onion, fried capers, olives and citrus basil vinaigrette

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Plated Lunches

Make 1 selection from each of the numbered areas for your group. Plated entrees are not available for buffet style. In the case of a second entrée choice, host must supply a place card indicator for each guest identifying their choice. All plated lunch entrée include freshly baked bread and sweet butter, iced water, freshly brewed Starbucks regular and decaffeinated coffee, herbal teas or iced tea. In the case of a second choice entrée the higher priced entrée will be used for all lunch entrees prepared.

Plated Lunch Salads (Choose 1)

Roasted Autumn Harvest Salad: Roasted Beets, Arugula, Dried Cranberries, Locally Farmed Goat Cheese, Candied Walnuts and Champagne Vinaigrette. (V, GF)

Seasonal Spinach and Feta Salad: California Grown Baby Spinach, Toasted Hazelnuts, Feta Cheese, Orange Supremes and White Balsamic. (V, GF)

Classic Caesar Salad: Crisp Romaine Lettuce, Seasoned Traditional Croutons, Shaved Parmesan Cheese, Caesar Dressing. (V, GF)

Kale Salad with Apples & Pomegranate: Fresh California Kale, Pomegranate, Toasted Pecans,, Crisp Apple and Creamy Honey Dressing

Plated Lunch Entrees (Choose 1)

Herbed, Apricot stuffed Sonoma Chicken Breast (GF) 52 per person

Oven Roasted Skuna Bay Salmon (GF) 55 per person

Broiler Seared Premium Cut New York Striploin (GF) 60 per person

Patuxent Farms Pork Loin (GF) 52 per person

Balsamic Grilled Portobello Mushroom (VG) 55 per person

Organic Wild Mushroom Ravioli with Walnut Pesto Sauce 55 per person

Veggies (Choose 1) Steamed Broccolini-Roasted Asparagus-Roasted Baby Carrots-Roasted California Brussel sprouts

Starch (Choose 1) Butter braised Fingerling Potatoes-Chive Mashed Red Potatoes-Sweet Roasted Baby Potatoes-Herb Polenta.

Dessert (Choose 1) New York Cheesecake with Raspberry Coulis- Fresh Fruit Tart-Grand Marnier Cake-Chocolate Ganache



Dinner Buffet

25 person minimum \$150 service charge for groups smaller than 25)

All dinner buffets include freshly baked bread and sweet butter, iced water, freshly brewed Starbucks regular and decaffeinated coffee, herbal teas or iced tea

Wine Country Buffet 87 per person

Water crest salad with raspberries, figs, black grapes, toasted almonds,

Baby heirloom tomatoes, Port wine vinaigrette (VG, GF)

Seasonal mixed greens, Point Reyes blue cheese, sundried cherries and candied walnuts

Artisan cheese board, seasonal grilled vegetables, rosemary potatoes

Roasted Sonoma chicken breast with white wine and citrus accent.

Slow roasted New York strip loin with a whiskey glaze (GF)

Seared Salmon with lemon saffron dill sauce.

Dessert: Fresh fruit tart and red velvet cake

Pacific Rim Dinner Buffet 82 per person

Seasonal mixed greens with assorted dressings, rice noodle salad, shrimp spring rolls

Wok seared sesame green beans, steamed rice, stir fried rice noodles

Beef and broccoli stir fry

Pan Asian style chicken with mango-papaya salsa

Steamed Tilapia with ginger and scallions

Dessert: Pineapple upside down cake, coconut lemon cake and sliced fresh fruit with berries

(Dinner will be replenished for 60 minutes maximum. Should the service requested extend beyond 1 hour, there will be additional labor charges of \$50 per server. Groups of less than 25 people a \$150 fee will apply)

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Dinner Buffet

25 person minimum \$150 service charge for groups smaller than 25)

All dinner buffets include freshly baked bread and sweet butter, iced water, freshly brewed Starbucks regular and decaffeinated coffee, herbal teas

The Berkeley Jazz Themed Buffet 84 per person

Mixed greens salad with hominy croutons, toy box tomatoes, cucumbers

Carrots, red onion and buttermilk yogurt dressing

Pecan crusted breast of chicken with apple peppercorn sauce

Shrimp Creole

Yellow rice

Collard greens with black eyed peas and smoked bacon

Jalapeno corn bread

Southern peach cobbler

(Dinner will be replenished for 60 minutes maximum. Should the service requested extend beyond 1 hour, there will be additional labor charges of \$50 per server. Groups of less than 25 people a \$150 fee will apply)

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Plated Dinner

Make 1 selection from each of the numbered areas for your group. Plated entrees are not available for buffet style. In the case of a second entrée choice, host must supply a place card indicator for each guest identifying their choice. All plated dinner entrées include freshly baked bread and sweet butter, iced water, freshly brewed Starbucks regular and decaffeinated coffee, herbal teas. In the case of a second choice entrée the higher priced entrée will be used for all dinner entrees prepared.

Plated Dinner Salads (Choose 1)

Roasted Autumn Harvest Salad: Roasted Beets, Arugula, Dried Cranberries, Locally Farmed Goat Cheese, Candied Walnuts and Champagne Vinaigrette. (V, GF)

Seasonal Spinach and Feta Salad: California Grown Baby Spinach, Toasted Hazelnuts, Feta Cheese, Orange Supremes and White Balsamic. (V, GF)

Classic Caesar Salad: Crisp Romaine Lettuce, Seasoned Traditional Croutons, Shaved Parmesan Cheese, Caesar Dressing. (V, GF)

Kale Salad with Apples & Pomegranate: Fresh California Kale, Pomegranate, Toasted Pecans,, Crisp Apple and Creamy Honey Dressing

Plated Dinner Entrees (Choose 1)

Herbed, Apricot stuffed Sonoma Chicken Breast (GF) 60 per person

Oven Roasted Skuna Bay Salmon (GF) 65 per person

Broiler Seared Premium Cut New York Striploin and Jumbo Prawns Duet (GF) 74 per person

Patuxent Farm Pork Loin (GF) 60 per person

Balsamic Grilled Portobello Mushroom (VG) 55 per person

Fig Glazed Pork Tenderloin & Honey Soy Seabass Duet 72 per person

Veggies (Choose 1) Steamed Broccolini-Roasted Asparagus-Roasted Baby Carrots-Roasted California Brussel sprouts

Starch (Choose 1) Butter braised Fingerling Potatoes-Chive Mashed Red Potatoes-Sweet Roasted Baby Potatoes-Herb Polenta.

Dessert (Choose 1) New York Cheesecake with Raspberry Coulis- Fresh Fruit Tart-Grand Marnier Cake-Chocolate Ganache

(Should the service requested extend beyond 1 hour, there will be additional labor charges of \$50 per server. Groups of less than 25 people a \$150 fee will apply)

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Reception Hors D`oeuvres

Menus are designed for a minimum of 15 guests with a minimum order of 50 pieces each. \$175 Butler Passing Fee for 2 hours of service. Additional hours \$50 each. Passing fee not required for hors d`oeuvres set up as a buffet station.

Warm Hors D`oeuvres \$9 per piece

Chicken Satay with Ginger Aioli

Mini Crab Cakes and Spicy Remoulade

Vegetable Samosas with Organic Tomato Chutney (V)

Smoked Beef Empanada with Smoked Chipotle Dipping Sauce

Mini Beef Sliders with Onion Dijon Relish

Potato Pancake with Smoked Salmon and Sour Cream

Vegetarian Spring Rolls with Sweet Chili Sauce (V)

Chilled Hors D`oeuvres \$9 per piece

Prosciutto Wrapped Asparagus with Lemon Aioli (GF)

Chipotle Grilled Prawns Drizzled with Green Goddess

Balsamic Roasted Wild Mushroom Bouches (VG)

Truffled Cage-Free Deviled Eggs and Black Caviar (V, GF)

Goat Cheese and Sun-Dried Tomato Tartlet

Eggplant and Olive Tapenade with Grilled Focaccia Sticks (V)

Smoked Atlantic salmon on Crostini with Tobiko Caviar

Culinary Specialty Stations

Menus are designed for a maximum of 120 minutes of service and a minimum of 15 guests. All displays are per guest pricing-not designed for a la carte sale.

Berkeley Waterfront Dim Sum Station \$28 per guest

Selection of locally made Steamed Dim Sum. Pork Siu Mai Dumpling, Shrimp Dumpling, Mini Pork Buns, Vegetable Pot Stickers, Vegetable Spring Rolls. Soy sauce, Hot Mustard, Chili Peppers, Plum Sauce, Chopsticks. (Based on 6 pieces per guest)

Plateau de Fruit de Mer \$34 per guest

Chilled Jumbo Prawns, Snow Crab Claws, Oyster on the Half Shell, Smoked Mussels. Shallot Mignonette Sauce, Cocktail Sauce, Lemon Crowns. (Based on 6 pieces per guest)

Meatball Station \$28 per guest

Italian Classic with Mushroom Demi-Glaze, Lamb Meatballs with Spicy Tomato Sauce, Soy "Meatballs" with a Sesame Sauce, served with Dinner Rolls and Parmesan. (Based on 6 pieces per guest)

Marinated and Charred Kebobs \$32 per guest

Crispy Bacon –Wrapped Chicken Kebobs, Marinated Fresh Vegetable Kebobs, Texas Dry –Rubbed Beef Kebobs, served with Gilman Beer BBQ Sauce. Honey Mustard and Garlic Buttermilk Sauce. Based on 5 pieces per guest)

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Culinary Specialty Stations (continued)

Artisan Cheese & Charcuterie 24 per guest

Selection of Artisanal Cheeses, Locally Cured Meats, Figs, Grapes, Selection of Olives, Fig and Apple Compote, French Baguette, and Flatbread Crackers. (Based on 4 servings per guest)

Crispy Garden Crudity 16 per guest

Butternut Squash, Celery, Baby Heirloom Carrots, Broccoli Florets, Asparagus Spears, Sweet Vidalia Onion Dip and Gilroy Dip. (Based on 4 servings per guest)

Personal Chef Station

, Carving Stations designed for 2 hours of service and a minimum of 50 guests. Stations must be ordered for the entire group. All carving stations are served with Artisan Breads Chef or attendant fee is \$200 each for 2 hours. Meal portions are based on six (6) ounces per guest

Rosemary and Thyme Roasted Leg of Lamb with Mint Jus 20 per guest

Sugar Crusted Roasted Atlantic Salmon with Lemon Butter 24 per guest

Premium Cut Prime Rib with Aux Jus 23 per guest

Roasted Pork Loin with Currants, Apples, and Red Wine Jus 19 per guest

Roasted Turkey Breast with Cranberries and Homemade Gravy 20 per guest

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FULL BAR OPTIONS

A bartender fee of \$250 per bartender will apply (one bartender per 75 guests) per 3 hour period. Cash bar prices are inclusive of sales tax. Cash Bars are subject to a \$300 minimum sales per bar. Should sales fall short of this minimum, the host is responsible for the additional amount. For cash bars, tickets may be issued, pricing would be on the highest priced item.

A LA CARTE BEVERAGE SELECTIONS

	Cash Bar	Hosted Bar
Featured brands liquor and wine	\$14 per drink	\$12 per drink
Premium brands liquor and wine	\$17 per drink	\$15 per drink
Local and Imported Beer	\$12 per drink	\$10 per drink
Domestic Beer	\$12 per drink	\$10 per drink
Fruit Juice-Soft Drinks-Bottled Water	\$8 per drink	\$7 per drink



HOSTED HOURLY PACKAGE BEVERAGE SELECTION

We`re happy to present the best value for your group, per guest pricing based on the full guarantee

FEATURED BRAND LIQUOR and WINE	1 HOUR	2 HOUR	3 HOUR
Featured-Vodka-Gin-Light Rum, Whiskey	\$24	\$36	\$48
Gold & Silver Tequila, Scotch-Brandy			
PREMIUM BRAND LIQUOR and WINE	1 HOUR	2 HOUR	3 HOUR
Tito`s Handmade Vodka, Tanqueray Gin	\$30	\$42	\$54
Bacardi Superior, Bulleit Bourbon, Jack Daniel`s			
Sauza Hornitos			

Hosted Hourly Packages include: Local Craft and Imported Beer (Stella Artois, Corona Extra etc.

Domestic Beer (Bud Light, Budweiser, Coor`s Light) Robert Mondavi Selection of fine Wines

WINE SELECTION BY THE BOTTLE

ROSE

	BTL
Rose of Cabernet Franc, Cenyth, Sonoma County, CA	59
Rose of Pinot Noir, Rodney Strong, Sonoma County, CA	48

RIESLING

Wente Riverbank, Livermore, CA	39
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CHARDONNAY

Cambria, Katherine`s Vineyard, Santa Maria Valley, CA	48
Stag`s Leap Wine Cellars, Karia, Napa Valley, CA	72
Robert Mondavi Private Select, CA (House Select)	32
Patz and Hall Winery, Sonoma Coast, CA	72

SAUVIGNON BLANC

Geyser Peak, River Ranches, Russian River Sonoma, CA	48
John Anthony Carneros, Napa Valley, CA	55
Robert Mondavi Private Select, CA (Featured Select)	32

PINOT GRIGIO

Ferrari-Carano, Russian River Valley, CA	37
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PINOT NOIR

Davis Bynum, Russian River Valley, CA	50
Robert Mondavi Private Select, CA (Featured Select)	32
Rodney Strong, Russian River Valley, Sonoma, CA	49

CABERNET SAUVIGNON

Robert Mondavi Private Select, CA (Featured Select)	32
Cain Cuvee, top of Spring Mountain, Napa, CA 1800-2200 ft.	65
Rodney Strong, Sonoma County, CA Knights Valley, 200 ft.	63

MERLOT

Robert Mondavi Private Select, CA (Featured Select)	32
Charles Krug, Napa Valley, CA	50
Ferrari-Carano, Sonoma County, CA	49

SYRAH

Cambria, Santa Maria Valley, Tepusquet Vineyards, CA 51

Summerland, Paradise Road Vineyard, Santa Ynez, CA 64

ZINFANDEL

Rodney Strong, Sonoma County, CA 49

RECEPTION: BOTTOMLESS THEMED BARS



Beverage Stations designed for 2 hours of service and a minimum of 50 guests. Stations must be ordered for the entire group. Attendant fee is \$200 each for 2 hours.

BLOODY MARY WITH ZING & ZANG

Specialty Bloody Mary's mild, medium or spicy with vodka and a wide array of Bloody Mary ingredients.

MARGARITAVILLE CLASSIC

Strawberry and lime infused margaritas, on the rocks with sea-salt rims

MOCKTAIL MARTINI BAR

Non-alcoholic berry infused faux cocktails, served martini style with fresh fruit garnishes