

DINNER
PACKAGES

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**VERNON
DOWNS**
— CASINO • HOTEL —



TABLE OF CONTENTS

COCKTAIL HOUR DISPLAYS

• PAGE 1

PASSED HORS D'OEUVRES

• PAGE 2 •

PLATED MENUS

• PAGE 3 • PAGE 4 • PAGE 5 •

CLASSIC CASINO BUFFET

• PAGE 6 •

ITALIAN DINNER BUFFET

• PAGE 7 •

SOUTHERN BUFFET

• PAGE 8 •

DIAMOND BUFFET

• PAGE 9 •

STATIONS

• PAGE 10 • PAGE 11 • PAGE 12 •

BAR PACKAGES

• PAGE 13 •



VEGETABLE CRUDITÉ DISPLAY

\$5.00 PER PERSON

ASSORTMENT OF SEASONAL VEGETABLES SERVED WITH HOMEMADE DIPPING SAUCES

VEGETABLE CRUDITÉ MARTINI GLASS DISPLAY

\$5.00 PER PERSON

ASSORTMENT OF SEASONAL VEGETABLES ON TOP OF BUTTERMILK RANCH DRESSING IN A MARTINI GLASS

ARTISAN CHEESE AND CHARCUTERIE DISPLAY

\$5.00 PER PERSON

ASSORTMENT OF DOMESTIC CHEESES ALONG WITH ITALIAN MEATS, CRACKERS AND DIJON MUSTARD

FRESH FRUIT DISPLAY

\$5.00 PER PERSON

ASSORTMENT OF SEASONAL FRUITS SERVED WITH A WHIPPED STRAWBERRY SAUCE

INSALATA CAPRESE DISPLAY

\$5.00 PER PERSON

TOMATO AND MOZZARELLA SKEWERS WITH FRESH BASIL AND BALSAMIC DRIZZLE

ADD A SECOND DISPLAY ABOVE FOR **\$3.00 EXTRA PER PERSON**

ANTIPASTO DISPLAY

\$11.00 PER PERSON

AN ARRAY OF ITALIAN MEATS, DOMESTIC AND IMPORTED CHEESES, BALSAMIC GRILLED VEGETABLES, MARINATED ARTICHOKE, BUTTON MUSHROOMS, ASSORTED OLIVES, TAPENADE, BRUSCHETTA, TOASTED CROSTINI AND CRACKERS

SEAFOOD DISPLAYS

SEAFOOD HOT DISPLAY

\$8.00 PER PERSON

CLAMS CASINO, OYSTERS ROCKEFELLER AND MUSSELS BIANCO

SHRIMP COCKTAIL DISPLAY OR PRE-SET

LARGE SHRIMP (16/20) - \$8.00 PER PERSON

PEEL AND EAT SHRIMP (21/25) - \$6.00 PER PERSON

PRICE DOES NOT INCLUDE A 18% SERVICE CHARGE OR 8.75% NYS SALES TAX

HORS D'OEUVRES

PASSED OR DISPLAYED HORS D' OEUVRES

EACH SELECTION INCLUDES 50 PIECES

MINI BEEF EMPANADAS - \$100.00

FRIED RAVIOLI SHOOTERS WITH MARINARA SAUCE - \$100.00

MUSHROOMS STUFFED WITH SAUSAGE AND CREAM CHEESE - \$100.00

SMOKED GOUDA ARANCINI WITH MARINARA SAUCE - \$100.00

BRUSCHETTA SPOONS - \$100.00

CHICKEN AND PINEAPPLE SKEWERS - \$100.00

CRAB RANGOON - \$100.00

GRILLED CHEESE AND TOMATO SOUP SHOOTERS - \$150.00

SHAVED BEEF ON CROSTINI - \$150.00

CHICKEN FLAUTAS WITH FUNDIDO SAUCE - \$150.00

MUSHROOMS STUFFED WITH CRAB MEAT - \$150.00

TOMATO AND BASIL BRUSCHETTA ON CROSTINI - \$150.00

SHAVED SMOKED BEEF BRISKET ON A BUTTERMILK BISCUIT - \$150.00

SCALLOPS WRAPPED IN BACON WITH MAPLE GLAZE - \$170.00

CHICKEN SPIEDIE PINEAPPLE SKEWER - \$170.00

MINI BEEF WELLINGTON WITH CREAMY HORSERADISH SAUCE - \$170.00

ARTICHOKE PUFFS - \$170.00

CHICKEN QUESADILLA CORNUCOPIA - \$170.00

PRICE DOES NOT INCLUDE A 18% SERVICE CHARGE OR 8.75% NYS SALES TAX

PLATED MEALS INCLUDE ASSORTED ROLLS WITH HERB WHIPPED BUTTER, SOFT DRINKS, FRESHLY BREWED COFFEE AND HOT TEA.

SALAD

CHOICE OF ONE

HOUSE SALAD

HOUSE BLEND LETTUCE, TOMATOES, CUCUMBERS, CARROTS, HERB CROUTONS WITH A BALSAMIC VINAIGRETTE DRESSING

CAESAR SALAD

ROMAINE LETTUCE WITH CREAMY CAESAR DRESSING, ASIAGO CHEESE AND HERB CROUTONS

SPECIALTY SALADS

\$2.00 ADDITIONAL PER PERSON

VERNON SALAD

MIXED GREENS, TOMATOES, CUCUMBERS, CRUMBLY BLEU CHEESE, WALNUTS, HERB CROUTONS AND A BLACK BERRY BALSAMIC VINAIGRETTE DRESSING

SPINACH SALAD

FRESH BABY SPINACH, RED ONION, BACON, FETA CHEESE AND ZINFANDEL VINAIGRETTE

WEDGE SALAD

WEDGE OF ICEBERG LETTUCE, TOPPED WITH CHERRY TOMATOES AND DICED BACON, DRIZZLED WITH CREAMY BLEU CHEESE DRESSING

ENTRÉES

YOU MAY SELECT THREE ENTRÉES AND ONE VEGETARIAN OPTION

PASTA PRIMAVERA

\$21.00 PER PERSON - THIS IS A VEGETARIAN OPTION AND DOES NOT INCLUDE SIDES

PENNE PASTA TOPPED WITH FRESH VEGETABLES IN A CREAMY GARLIC SAUCE

VEGETABLE PASTA PUTTANESCA

\$25.00 PER PERSON

ZUCCHINI NOODLES, FRESH TOMATOES, KALAMATA OLIVES AND RED ONIONS

CHICKEN FRANCAISE

\$26.00 PER PERSON

SAUTÉED CHICKEN BREAST IN A DELICATE WHITE WINE LEMON BUTTER SAUCE

PRICE DOES NOT INCLUDE A 18% SERVICE CHARGE OR 8.75% NYS SALES TAX

PLATED MENUS

CHICKEN ROMANO

\$27.00 PER PERSON

BREADED CHICKEN BREAST TOPPED WITH HOUSE MADE BRUSCHETTA, FRESH MOZZARELLA CHEESE AND FINISHED WITH A WHITE WINE CREAM SAUCE.

CHICKEN SALTIMBOCCA

\$27.00 PER PERSON

CHICKEN BREAST LAYERED WITH PROSCIUTTO, MOZZARELLA CHEESE AND SPINACH IN A MUSHROOM MARSALA SAUCE

BAKED HADDOCK

\$30.00 PER PERSON

BAKED HADDOCK TOPPED WITH CRAB STUFFING AND A GARLIC BUTTER SAUCE

FILET OF SALMON

\$32.00 PER PERSON

GRILLED SALMON TOPPED WITH A CITRUS COMPOUND BUTTER

PRIME RIB OF BEEF AU JUS (12 OZ)

\$38.00 PER PERSON

PRIME RIB WITH A SIDE OF AU JUS

FILET MIGNON (8 OZ)

\$40.00 PER PERSON

FILET SERVED ON TOP OF A GARLIC CROSTINI WITH A MUSHROOM DEMI-GLACE

SIRLOIN FILET (10 OZ)

\$43.00 PER PERSON

GRILLED SIRLOIN FILET TOPPED WITH SHRIMP SCAMPI

DUET WITH CHICKEN

\$45.00 PER PERSON

FILET MIGNON (5 OZ) PAIRED WITH MARINATED CHICKEN BREAST TOPPED WITH BRUSCHETTA AND MELTED MOZZARELLA CHEESE AND A BALSAMIC GLAZE

PRICE DOES NOT INCLUDE A 18% SERVICE CHARGE OR 8.75% NYS SALES TAX

VEGETABLE OPTIONS

CHOICE OF ONE

ROOT VEGETABLES

SAUTÉED GREEN BEANS WITH WHITE WINE GARLIC BUTTER

VEGETABLE MEDLEY WITH BROCCOLI, CAULIFLOWER, SQUASH, ZUCCHINI AND RED PEPPERS

SIDE OPTIONS

CHOICE OF ONE

OVEN ROASTED RED POTATOES

CLASSIC RISOTTO

CREAMY WILD RICE

SKIN ON GARLIC MASHED POTATOES

DESSERT

CHOICE OF ONE

CARROT CAKE

FLOURLESS CHOCOLATE CAKE

CHEESECAKE WITH A BERRY COMPOTE

CHOCOLATE PECAN BREAD PUDDING

CLASSIC CASINO BUFFET

INCLUDES ASSORTED ROLLS WITH HERB WHIPPED BUTTER, SOFT DRINKS, FRESHLY BREWED COFFEE AND HOT TEA.

CASINO CLASSIC BUFFET

\$28.00 PER PERSON

SALADS - CHOICE OF TWO

CRISP GARDEN SALAD WITH BUTTERMILK RANCH AND ITALIAN DRESSING

CAESAR SALAD WITH ASIAGO CHEESE AND HERB CROUTONS

BROCCOLI SALAD

BOWTIE PASTA SALAD

SIDE

OVEN ROASTED POTATOES

VEGETABLES - CHOICE OF ONE

SAUTÉED GREEN BEANS

ZUCCHINI, SQUASH AND ROASTED RED PEPPERS

PASTA - CHOICE OF ONE

BAKED ZITI MARINARA

BOWTIE PASTA WITH VODKA SAUCE

CAVATAPPI WITH ALFREDO SAUCE

ENTRÉES - CHOICE OF THREE

ITALIAN MARINATED CHICKEN BREAST

SOUTHERN FRIED CHICKEN

CHICKEN CORDON BLEU

ITALIAN SAUSAGE WITH PEPPERS AND ONIONS

ITALIAN MEATBALLS IN MARINARA

HERBED PORK LOIN TOPPED WITH AN APPLE AND CRANBERRY RELISH

BEEF TIPS SERVED WITH A MUSHROOM BROWN GRAVY SERVED WITH WILD RICE

DESSERT - CHOICE OF ONE

CHOCOLATE AND STRAWBERRY MOUSSE CUPS

CHOCOLATE FUDGE CAKE

VANILLA LAYERED COCONUT CAKE

CARROT CAKE WITH CREAM CHEESE FROSTING

PRICE DOES NOT INCLUDE A 18% SERVICE CHARGE OR 8.75% NYS SALES TAX

INCLUDES GARLIC BREAD STICKS, SOFT DRINKS, FRESHLY BREWED COFFEE AND HOT TEA

THE ITALIAN DINNER BUFFET

\$28.00 PER PERSON

SALADS - CHOICE OF ONE

CRISP GARDEN SALAD WITH BUTTERMILK RANCH AND ITALIAN DRESSING

CAESAR SALAD WITH ASIAGO CHEESE AND HERB CROUTONS

BOWTIE PASTA SALAD

CAPRESE SALAD

SIDE

OVEN ROASTED POTATOES

VEGETABLES - CHOICE OF ONE

SAUTÉED GREEN BEANS IN A GARLIC WHITE WINE BUTTER SAUCE

ENTRÉES - CHOICE OF THREE

BAKED LASAGNA WITH MEAT SAUCE

CHICKEN PICCATA

EGGPLANT ROLLATINI

CHICKEN SCARPIELLO

MEATBALLS WITH MARINARA SAUCE

CHICKEN CACCIATORE

BAKED ZITI MARINARA

CHEESE TORTELLINI WITH ASIAGO CREAM SAUCE

DESSERT - CHOICE OF ONE

CHOCOLATE FUDGE CAKE

DECONSTRUCTED CANNOLI IN A MARTINI GLASS

CARROT CAKE WITH CREAM CHEESE FROSTING

PRICE DOES NOT INCLUDE A 18% SERVICE CHARGE OR 8.75% NYS SALES TAX

SOUTHERN BUFFET

INCLUDES CORN BREAD WITH HONEY BUTTER SOFT DRINKS, FRESHLY BREWED COFFEE AND HOT TEA.

SOUTHERN BUFFET

\$30.00 PER PERSON

SALADS - CHOICE OF ONE

CRISP GARDEN SALAD WITH BUTTERMILK RANCH AND ITALIAN DRESSING

COLE SLAW

MACARONI SALAD

POTATO SALAD

BROCCOLI SALAD

SIDES - CHOICE OF TWO

HOMEMADE MACARONI AND CHEESE

COLLARD GREENS

RED BEANS AND RICE

SALT POTATOES

VEGETABLES - CHOICE OF ONE

SAUTÉED GREEN BEANS

BBQ CORN: SLOW ROASTED CORN KERNELS TOSSED WITH A BBQ RUB AND BUTTER

ENTRÉES - CHOICE OF THREE

BARBECUE CHICKEN BREAST

FRIED CHICKEN

PULLED PORK

BEEF BRISKET

CORNMEAL FRIED CATFISH

SHRIMP CREOLE PASTA WITH SHRIMP, PEPPERS AND ONIONS TOSSED IN PENNE PASTA AND A CREOLE BLUSH SAUCE

DESSERT - CHOICE OF ONE

STRAWBERRY SHORTCAKE CAKE

CHOCOLATE FUDGE CAKE

VANILLA LAYERED COCONUT CAKE

CARROT CAKE WITH CREAM CHEESE FROSTING

PRICE DOES NOT INCLUDE A 18% SERVICE CHARGE OR 8.75% NYS SALES TAX

INCLUDES ASSORTED ROLLS WITH HERB WHIPPED BUTTER, SOFT DRINKS, FRESHLY BREWED COFFEE AND HOT TEA.

DIAMOND BUFFET

\$32.00 PER PERSON

SALADS - CHOICE OF TWO

MIXED GREEN SALAD WITH BUTTERMILK RANCH AND ITALIAN DRESSINGS

CAESAR SALAD WITH ASIAGO CHEESE AND HERB CROUTONS

CAPRESE SALAD WITH GARDEN TOMATOES, FRESH MOZZARELLA, BASIL AND BALSAMIC DRESSING

TOMATO AND CUCUMBER SALAD

SIDES - CHOICE OF ONE

CLASSIC RISOTTO

ROASTED FINGERLING POTATOES

GARLIC SKIN ON MASHED POTATOES

VEGETABLES - CHOICE OF ONE

MIXED ROASTED ROOT VEGETABLES

BRAISED BRUSSEL SPROUTS

ZUCCHINI, SUMMER SQUASH AND RED PEPPERS

PASTA - CHOICE OF ONE

CHEESE TORTELLINI

RIGATONI

CAVATAPPI

SAUCE - CHOICE OF ONE

MARINARA SAUCE

VODKA SAUCE

ALFREDO SAUCE

ROASTED RED PEPPER AND CREAM SAUCE

ENTRÉES - CHOICE OF THREE

MEDITERRANEAN CHICKEN WITH ARTICHOKES, SPINACH, CHARRED TOMATOES, KALAMATA OLIVES AND FETA CHEESE IN A WHITE WINE CREAM SAUCE SERVED WITH COUSCOUS

CHICKEN SALTIMBOCCA TOPPED WITH PROSCIUTTO, MOZZARELLA CHEESE AND SPINACH IN A MUSHROOM MARSALA SAUCE

GRILLED FILET OF SALMON WITH A CITRUS COMPOUND BUTTER

SEAFOOD NEWBURG WITH CRAB, SHRIMP AND SCALLOPS IN A CREAMY BLUSH SAUCE SERVED WITH SAFFRON RICE

RISOTTO WITH FRESH SPINACH AND ROASTED RED PEPPERS

CRANBERRY ENCRUSTED ROASTED PORK LOIN WITH AN ORANGE GRAND MARNIER SAUCE

BEEF TIPS TOPPED WITH A MUSHROOM BROWN GRAVY SERVED WITH WILD RICE

DESSERT - CHOICE OF TWO

FLOURLESS CHOCOLATE CAKE / CHEESECAKE WITH BERRY COMPOTE / VANILLA LAYERED COCONUT CAKE

BOURBON BREAD PUDDING WITH WALNUTS AND CHOCOLATE CHIPS

PRICE DOES NOT INCLUDE A 18% SERVICE CHARGE OR 8.75% NYS SALES TAX

BUFFET ACTION STATION PACKAGE

INCLUDES A GARDEN SALAD, DESSERT, FRESHLY BREWED COFFEE AND HOT TEA.

BUFFET ACTION STATION PACKAGE - CHOICE OF FOUR STATIONS

\$34.00 PER PERSON

PASTA STATION - ACTION STATION

ASSORTED BREADS, PENNE, CAVATAPPI AND BOWTIE PASTA

ALFREDO SAUCE, MARINARA SAUCE AND VODKA SAUCE

GRILLED CHICKEN, BROILED SHRIMP, MUSHROOMS, ROASTED BROCCOLI, CARAMELIZED ONIONS, GRILLED VEGETABLES, AND PEAS

TACO STATION

CORN TORTILLAS, FLOUR TORTILLA AND NACHO CHIPS

SLOW-COOKED BEEF BRISKET, BLACKENED TILAPIA AND PULLED CHICKEN

FIRE ROASTED PEPPERS, ONIONS, CHOPPED LETTUCE, JALAPEÑO PEPPERS, SHREDDED CHEESE, PICO DE GALLO, SMASHED AVOCADO WITH LIME, SOUR CREAM, AND QUESO

ASIAN STATION

PORK FRIED RICE, EGG ROLLS, VEGETABLE TEMPURA, WONTONS WITH SWEET AND SOUR SAUCE, ASIAN CHICKEN SALAD WITH SESAME OIL VINAIGRETTE IN "TO GO" BOXES WITH CHOP STICKS, AND ASIAN VEGETABLES WITH SHRIMP AND GINGER PEANUT SAUCE

MACARONI AND CHEESE BAR

HOMEMADE MACARONI AND CHEESE FEATURING NEW YORK SHARP WHITE CHEDDAR, GROUND BEEF, BACON, PEPPERONI, SHRIMP, CHICKEN FINGERS, BROCCOLI, TOMATOES, ONION PEDALS, CRUMBLY BLUE, SHREDDED WHITE CHEDDAR, BARBECUE SAUCE, AND HOT SAUCE

POTATO BAR

MASHED OR BAKED POTATOES - UPGRADE TO BOTH OPTIONS FOR \$1.00 EXTRA PER PERSON

BEEF CHILI, VEGETABLE CHILI, BUTTER, SOUR CREAM, CHEESE, BACON, PICO DE GALLO, CRISPY ONION STRAWS, SCALLIONS, STEAMED BROCCOLI, SAUTÉED MUSHROOMS, AND BEEF GRAVY

RISOTTO STATION - ACTION STATION

CLASSIC ARBORIO RISOTTO WITH GRILLED CHICKEN, SHRIMP, PROSCIUTTO, CHORIZO, PEAS, MUSHROOMS, GRILLED ASPARAGUS, TOMATOES, SCALLIONS, PRIMAVERA VEGETABLES, GORGONZOLA, PARMESAN, SUNDRIED TOMATOES, AND ROASTED RED PEPPERS

SLIDER STATION

MINI HAMBURGERS AND PORTOBELLO VEGGIE BURGERS, MINI HAWAIIAN BUNS, AVOCADO, SAUTÉED MUSHROOMS, BACON, CARAMELIZED ONIONS, JALAPEÑOS, CHEDDAR CHEESE, AND SLICED PICKLES

DESSERT - CHOICE OF ONE

CHEESECAKE WITH BERRY COMPOTE

CHOCOLATE FUDGE CAKE

VANILLA LAYERED COCONUT CAKE

CARROT CAKE WITH CREAM CHEESE FROSTING

PRICE DOES NOT INCLUDE A 18% SERVICE CHARGE OR 8.75% NYS SALES TAX

ADDITIONAL STATIONS

STATION CAN BE ADDED TO ANY PLATED MEAL OR BUFFET. THIS IS A ONE-HOUR SERVICE.

ROASTED TURKEY BREAST CARVING STATION - \$5.00 PER PERSON

SERVED WITH GRAVY AND CRANBERRY SAUCE

HERB PORK TENDERLOIN CARVING STATION - \$5.00 PER PERSON

SERVED WITH PORK AU JUS

HAM STEAMSHIP CARVING STATION - \$5.00 PER PERSON

SERVED WITH DIJON MUSTARD AND PINEAPPLE CHERRY COMPOTE

STEAMSHIP ROAST OF ANGUS BEEF CARVING STATION - \$7.00 PER PERSON

SERVED WITH BEEF GRAVY

PRIME RIB CARVING STATION - \$8.00 PER PERSON

SERVED WITH HORSERADISH SAUCE

ROAST TENDERLOIN OF BEEF CARVING STATION - \$9.00 PER PERSON

SERVED WITH HERB BUTTER SAUCE AND HORSERADISH SAUCE

MASHED POTATO STATION - \$5.00 PER PERSON

MASHED WHITE POTATOES SERVED WITH BROCCOLI, BACON, BUTTER, SOUR CREAM, CHEESE, SCALLIONS, AND GRAVY

ANTIPASTO STATION - \$5.00 PER PERSON

FIELD GREENS, PROSCIUTTO, GENOA SALAMI, PROVOLONE, ASIAGO CHEESE, ROASTED RED PEPPERS, ROMA TOMATOES, AND CHERRY PEPPERS SERVED WITH BALSAMIC VINAIGRETTE

HOT DOG CART - \$6.00 PER PERSON

HOT DOGS, BUNS AND SERVED WITH RELISH, KETCHUP AND MUSTARD

ADD \$.50 EACH FOR SAUERKRAUT, ONION SAUCE, CHILI, OR CHEESE SAUCE

ULTIMATE HOT DOG CART - \$8.00 PER PERSON FOR 2 MEATS OR \$9.00 PER PERSON FOR ALL 3 MEATS

SAUSAGE WITH PEPPERS AND ONIONS, KIELBASA OR BRATS. INCLUDES HOT DOGS, BUNS AND SERVED WITH RELISH, KETCHUP AND MUSTARD

PIZZA STATION - \$6.50 PER PERSON

CHEESE PIZZA, PEPPERONI PIZZA, GARLIC PIZZA AND HAWAIIAN PIZZA SERVED WITH RANCH, BLUE CHEESE AND WING SAUCE

LATE NIGHT STATION - \$8.00 PER PERSON

MINI BEEF SLIDERS AND MINI PULLED PORK SLIDERS WITH WAFFLE FRIES, CHEESE SAUCE, LETTUCE, SLICED TOMATOES, PICKLES, MUSTARD, AND KETCHUP

PRICE DOES NOT INCLUDE A 18% SERVICE CHARGE OR 8.75% NYS SALES TAX

DESSERT STATIONS

DESSERT STATIONS

STATION CAN BE ADDED TO ANY PLATED MEAL OR BUFFET.

CUPCAKE TOWER - \$4.00 PER PERSON

ASSORTED CUPCAKES DISPLAYED ON A THREE OR FIVE TIER TOWER

MOUSSE MARTINI BAR - \$5.00 PER PERSON

CHOCOLATE AND STRAWBERRY MOUSSE PIPED INTO MARTINI GLASSES

CLASSIC DESSERT STATION - \$6.00 PER PERSON

ASSORTED CAKES, PIES, CUPCAKES, MOUSSE CUPS, AND COOKIES

ICE CREAM STATION - \$6.50 PER PERSON

VANILLA, CHOCOLATE AND STRAWBERRY ICE CREAM SERVED WITH WHIPPED CREAM, HOT FUDGE, CARAMEL SAUCE, STRAWBERRY TOPPING, SPRINKLES, CHOPPED PEANUTS, AND CHERRIES

CHEESECAKE STATION - \$7.00 PER PERSON

SLICED CHEESECAKES AND ASSORTED MINI CHEESECAKES SERVED WITH WHIPPED CREAM, STRAWBERRY SAUCE, CHOCOLATE SAUCE, CARAMEL SAUCE AND WARMED BERRY COMPOTE,

PREMIUM DESSERT STATION - \$8.00 PER PERSON

ASSORTED CANNOLIS, FRUIT TARTS, MINI ECLAIRS, ASSORTED CROISSANTS, SEASONAL FRUITS WITH STRAWBERRY DIP, AND ASSORTED BITE SIZED CHEESECAKES

PRICE DOES NOT INCLUDE A 18% SERVICE CHARGE OR 8.75% NYS SALES TAX

HOUSE BRAND BAR

\$9.50 PER PERSON FOR THE FIRST HOUR AND \$8.50 PER PERSON EACH ADDITIONAL HOUR

HOUSE BRAND LIQUOR WITH MIXERS

WINES - CABERNET SAUVIGNON, CHARDONNAY, WHITE ZINFANDEL, MERLOT AND RIESLING

BOTTLED BEER - CHOICE OF FIVE - UTICA CLUB, BUDWEISER, BUD LIGHT, LABATT'S BLUE, BLUE LIGHT AND COORS LIGHT

PREMIUM BRAND BAR

\$11.50 PER PERSON FOR THE FIRST HOUR AND \$10.00 PER PERSON EACH ADDITIONAL HOUR

LIQUOR - GREY GOOSE, TITO'S, ABSOLUTE CITRON, ABSOLUTE VANILLA, ABSOLUTE MANDARIN, SMIRNOFF RASPBERRY, TANQUERAY, BOMBAY SAPPHIRE, BACARDI, CAPTAIN MORGAN, MALIBU, JOSE CUERVO, JW RED, JW BLACK, JAMESON, CROWN ROYAL, JACK DANIELS, SOUTHERN COMFORT, CANADIAN CLUB, SEAGRAM'S 7, DEWAR'S WHITE LABEL, DISARONNO AMARETTO, KAHLUA, BAILEY'S IRISH CREAM AND FIREBALL WHISKEY

WINES - CABERNET SAUVIGNON, CHARDONNAY, WHITE ZINFANDEL, PINOT GRIGIO, MERLOT, MOSCATO AND RIESLING

BOTTLED BEER - CHOICE OF FIVE - UTICA CLUB, BUDWEISER, BUD LIGHT, LABATT'S BLUE, BLUE LIGHT, COORS LIGHT, HEINEKEN, CORONA, YUENGLING, SAM ADAMS AND MICHELOB ULTRA

LIMITED BAR

\$7.50 PER PERSON FOR THE FIRST HOUR AND \$6.00 PER PERSON EACH ADDITIONAL HOUR

WINES - CABERNET SAUVIGNON, CHARDONNAY, WHITE ZINFANDEL, MERLOT AND RIESLING

BOTTLED BEER - CHOICE OF FIVE - UTICA CLUB, BUDWEISER, BUD LIGHT, LABATT'S BLUE, BLUE LIGHT AND COORS LIGHT

CASH BAR

\$50.00 BARTENDER FEE

TAB OR CONSUMPTION BAR

18% GRATUITY WILL BE ADDED TO THE END TOTAL