

# CATERING MENU



Dear Guest,

Special occasions, big meetings, celebrations—at Hilton Garden Inn we know how important they are, and we know how to make them rewarding and memorable.

Please take a moment to look over our catering menu. You'll find plenty of choices, complemented by our knowledgeable and attentive staff professionals who are committed to creating a successful event for you and your guests. If you have any questions, please do not hesitate to contact me.

Thanks for making us a part of your plans, and welcome to Hilton Garden Inn!

Jeff Brodnick

Food and Beverage Director

# GENERAL INFORMATION



## BANQUET ROOM RENTAL

Room Name	Dimensions	Sq. Ft.	Classroom	Theatre	Rounds of 8	U-Shape	Conference	Rental Fee
Ballroom	50' x 33'	1800	60/90	145	80	48	50	\$750.00
Meeting Room #1	25' x 33'	900	24/36	60	40	24	22	\$375.00
Meeting Room #2	25' x 33'	900	24/36	60	40	24	22	\$375.00
Boardroom 106	17' x 12'	210	X	X	X	X	10	\$250.00



## BANQUET ROOM RENTAL

Room Name	Dimensions	Sq. Ft.	Classroom	Theatre	Rounds of 8	U-Shape	Conference	Rental Fee
Landings Room	34' x 26'	884	24/36	50	40	24	22	\$375.00

- A 20% service charge and 6.5% tax will be applied to all charges.

\* Sliding scale for room rental may be applied based on food and beverage purchase.

\* **No outside food or beverage permitted in the meeting space.** Fee for outside food and beverage will be applied, up to \$500.

\* Perishable buffet food items will be available for 90 minutes.

- No to-go boxes permitted.

\* We strive to accommodate any and all dietary restrictions.



16410 Corporate Commerce Way • Fort Myers, FL 33913 • 239-210-7200  
16450 Corporate Commerce Way • Fort Myers, FL 33913 • 239-210-7300



# BREAKFAST PLATED



## The All American 16.00 per person

Fluffy Scrambled Eggs  
Smoked Bacon  
Breakfast Potatoes  
Breakfast Pastry  
Butter and Fruit Preserves  
Florida Orange Juice  
Freshly Brewed Regular and Decaffeinated Coffee  
Assortment of Herbal Teas

## The Smart Start 12.00 per person

Sliced Fresh Fruit  
(2) Mini Vegetable Quiche  
Florida Orange Juice  
Freshly Brewed Regular and Decaffeinated Coffee  
Assortment of Herbal Teas

## The Southwestern 15.00 per person

Southwestern Breakfast Wrap – Scrambled Eggs, Bacon,  
Tomatoes and Cheddar Cheese with a side of Salsa  
Mixed Seasonal Fruit  
Florida Orange Juice  
Freshly Brewed Regular and Decaffeinated Coffee  
Assortment of Herbal Teas

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# BREAKFAST BUFFET



**The Continental** **16.00** per person  
Orange and Cranberry Juices  
Sliced Fresh Fruit Display Garnished with Berries  
Chef's Selection of Assorted Danish, Pastries, Muffins and Bagels  
Butter, Preserves and Cream Cheese  
Assorted Cereals with 2% and Skim Milk  
Freshly Brewed Regular and Decaffeinated Coffee  
Assortment of Herbal Teas

**The Deluxe** **18.00** per person  
*20 guest minimum*  
Orange and Cranberry Juices  
Sliced Fresh Fruit Display Garnished with Berries  
Fluffy Scrambled Eggs or Egg Baked Casserole  
Bacon  
Breakfast Potatoes  
Stuffed French Toast (Optional Blueberry Filling)  
Freshly Brewed Regular and Decaffeinated Coffee  
Assortment of Herbal Teas

**The Morning Market** **22.00** per person  
*20 guest minimum*  
Orange and Cranberry Juices  
Sliced Fresh Fruit Display Garnished with Berries  
Fluffy Scrambled Eggs or Egg Baked Casserole  
Bacon  
Breakfast Potatoes  
Assorted Cereals with 2% and Skim Milk  
Assorted Yogurts  
Chef's Selection of Assorted Danish, Pastries, Muffins and Bagels  
Butter, Preserves and Cream Cheese  
Freshly Brewed Regular and Decaffeinated Coffee  
Assortment of Herbal Teas

**Add Waffle Station to the above for 10.00** per person

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# BREAKS

## A LA CARTE

### BEVERAGES

Freshly Brewed Coffee and Hot Tea per Gallon	\$40.00
Iced Tea with Lemons per Gallon	\$38.00
Lemonade per Gallon	\$38.00
Juice per Gallon	\$30.00
Energy Drinks, each	\$6.00
Soft Drink, each	\$3.00
Bottled Water, each	\$2.50

### SNACKS

Assorted Bagels per Dozen	\$38.00
Served with Cream Cheese, Butter and Preserves	
Assorted Danish or Muffins per Dozen	\$38.00
Fresh Flaky Croissants per Dozen	\$35.00
Served with Butter and Preserves	
Assorted Mini Quiche	\$42.00
David's Freshly Baked Cookies per Dozen	\$38.00
David's Fudge Brownies per Dozen	\$38.00
Assorted Mixed Nuts per Pound	\$32.00
Gourmet Snack Mix per Pound	\$22.00
Potato Chips or Pretzels per Individual Bag	\$3.00
Assorted Granola or Energy Bars, each	\$4.00
Assorted Yogurts Cups, each	\$3.00
Assorted Greek Yogurts, each	\$4.00
Whole Fresh Fruit, each	\$3.00



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# BREAKS

## The Fun Fare

15.00 per person

Assorted Candy Bars  
Buttered Popcorn Bags  
Assorted Chips and Pretzel Bags  
Iced Tea with Lemons

## The High Energy

18.00 per person

Assorted Granola and Power Bars  
Whole Fresh Fruit  
Individual Assorted Fruit Yogurts  
Assortment of Energy Drinks  
Bottled Water  
Freshly Brewed Regular and Decaffeinated Coffee

## Take Me Out To The Ball Game 16.00 per person

Assorted Freshly Baked Cookies  
Assorted Candy Bars  
Warm Pretzels  
Cracker Jacks  
Soda

## Sweet Tooth

16.00 per person

Homemade Fudge Brownies  
Assorted Freshly Baked Cookies  
Ambrosia  
Freshly Brewed Regular and Decaffeinated Coffee



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# BOXED LUNCH

Includes Pasta Salad, Potato Chips, Whole Fresh Fruit, Freshly Baked Cookie, and Bottle of Water  
Available Plated for an Additional \$3 Per Person

## The Classic 20.00 per person

Choice of One Sandwich:

- Smoked Turkey Breast and Provolone Cheese
- Black Forest Ham and Swiss Cheese
- Roast Beef and American Cheese

## It's a Wrap 20.00 per person

Grilled Sliced Chicken, Cut Romaine Lettuce  
and Shredded Parmesan Cheese with a Caesar Dressing

## Chicken Salad 20.00 per person

Chicken or Tuna Salad  
Served on an Artisan Roll

## The Italian 22.00 per person

Selection of Fine Italian Meats and Cheeses atop a  
Baguette with Shredded Lettuce, Tomato, and Red Onion,  
Drizzled with Italian Oils

## The Vegetarian Wrap 20.00 per person

Grilled Roasted Vegetables Wrapped in Tortilla



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# LUNCH LIGHTER FARE

Includes Rolls & Butters, Chef's Choice Dessert, Iced Tea, and Freshly Brewed Coffee  
**Two Plated Entrée Selection Maximum**



**Power Bowl** 22.00 per person  
Grilled Chicken on top of Ancient Grains, Feta, Roasted Tomato, Spinach and Pesto  
**Substitute with Salmon or Shrimp** | \$4.00 per Person

**Caesar Salad** 18.00 per person  
Crisp Romaine Lettuce with Shredded Parmesan Cheese, Herb Garlic Croutons and Creamy Caesar Dressing  
**Add Grilled Chicken** | \$4.00 per Person  
**Add Salmon** | \$6.00 per Person

**Cobb Salad** 22.00 per person  
Mixed Greens with Diced Tomatoes, Roasted Corn, Gorgonzola Cheese, Chopped Eggs, Shredded Cheddar Cheese and Bacon Bits  
Served with Ranch Dressing and Grilled Chicken

**Veggie Wrap** 22.00 per person  
Grilled Roasted Vegetables Wrapped in a Spinach Tortilla with Lettuce and Tomato  
Served with Sweet Potato Fries and a Pickle Spear

**Salad Bar Buffet\*** 19.00 per person  
**\*20 Guest Minimum**  
Includes all of the Following:  
Romaine Lettuce  
Mixed Greens  
Shredded Parmesan Cheese  
Shredded Cheddar Cheese  
Crumbled Feta  
Cucumbers  
Tomatoes  
Olives  
Bacon Bits  
Hard Boiled Eggs  
Diced Grilled Chicken  
Add Soup du Jour | \$4.00 per Person

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# PLATED LUNCH

Includes Rolls & Butter, House Garden Salad, Chef's Choice Starch and Vegetable, and Dessert  
Iced Tea with Lemons & Freshly Brewed Coffee

## Two Plated Entrée Selection Maximum

<b>Pasta Primavera</b> Penne Pasta served with Grilled Balsamic Marinated Vegetables	22.00 per person
<b>Chicken Cordon Bleu</b> Chicken Breast Breaded and Stuffed with Ham and Swiss Cheese Topped with a Mornay Cheese Sauce	25.00 per person
<b>Teriyaki Glazed Chicken</b> Tender Breast of Grilled Chicken Sauteed in Teriyaki Sauce	25.00 per person
<b>Pot Roast</b> House Made Pot Roast Topped with Natural Gravy, Celery, Carrots, and Onions	22.00 per person
<b>Salmon</b> 8 oz. Filet of Salmon served Grilled or Blackened	28.00 per person
<b>White Fish</b> Pan Seared with a Lemon Caper Butter Cream Sauce	Market Price



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# BUFFET LUNCH

Includes Iced Tea with Lemons and Freshly Brewed Coffee  
**25 Guests Minimum Required**

## Market Place

**34.00** per person

### Choose One Cold Item:

Traditional Cole Slaw  
Red Potato Salad  
Mixed Field Greens Salad with Two Dressings  
Fresh Fruit Salad with Berries

### Choose Two Hot Items:

Grilled Fillet of Salmon  
Sliced Roast Beef with Bordelaise Sauce  
Pulled Pork  
Chicken Cordon Bleu with Creamy Mornay Cheese Sauce

### Choose Two Starches:

Macaroni and Cheese  
Penne Pasta with Sun Dried Tomato Sauce and Baked with Mozzarella Cheese  
Mashed Potatoes  
Herb Parmesan Risotto  
Blended Wild and White Rice Pilaf

### Choose Two Vegetables:

Broccoli Florets  
Baby Carrots  
Sautéed Green Beans  
Roasted Vegetables

Chef's Choice of Assorted Desserts

## Italian

**28.00** per person

Antipasto Display of:

Pepperoni, Salami, Provolone, Mozzarella, Sliced Roma Tomatoes, Pepperoncini Peppers, Black Olives, Roasted Red Peppers, Grilled Balsamic Marinated Mushrooms and Artichokes

Classic Caesar Salad with Shaved Parmesan Cheese and Herb Garlic Croutons

Grilled Chicken over Penne Pasta with Alfredo Sauce

Tri-Color Tortellini with Pesto Sauce

Garlic Breadsticks

Chef's Choice Italian Dessert

## Backyard Barbeque

**24.00** per person

Southern Style Potato Salad  
Traditional Coleslaw  
Mixed Greens Salad  
Baked Beans  
Corn Bread

### Choose Two:

Barbeque Chicken  
Hamburgers or Veggie Burgers with Fixings  
Pulled Pork

Warm Apple Pie

## Tex-Mex

**24.00** per person

Garden Salad  
Spicy Ground Beef and Southwestern Chicken  
Warm Flour Tortillas and Taco Shells  
Santa Fe Rice and Refried Beans  
Guacamole, Shredded Lettuce, Diced Tomatoes, Diced Onions, Shredded Cheddar Cheese, Diced Jalapeno Peppers, Tomato Salsa, Sour Cream and Black Olives

Chef's Selection of Desserts

## Deli Market

**26.00** per person

### Choose Three:

Sliced Fruit Display Garnished with Berries  
Red Potato  
Traditional Cole Slaw  
Mixed Field Greens Salad with Two Dressings  
Tri-Color Tortellini with Roasted Red Pepper, and Parmesan  
Penne Pasta Salad with Sun Dried Tomatoes and Fresh Herbs

### Includes All of the Following:

Roast Beef, Smoked Turkey Breast and Black Forest Ham  
Swiss, Provolone, Cheddar and American Cheese  
Assortment of Deli Rolls and Sliced Breads  
Lettuce, Tomatoes, Onions, Pickles and Condiments

Assorted Freshly Baked Cookies

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# PLATED DINNER

Includes Rolls & Butter, Starter (Soup or Salad), Chef's Choice Starch and Vegetable, and Dessert  
Iced Tea with Lemons and Freshly Brewed Coffee  
**Two Plated Entrée Selection Maximum**

**Chicken Toscana** 30.00 per person  
Tender Breast of Chicken in a White Wine Sauce tossed with Artichokes, Mushrooms, and Roma Tomatoes

**Grilled Breast of Chicken** 30.00 per person  
Grilled Chicken Breast Sautéed in Choice of Sauce: Marsala Wine, Teriyaki, Wild Mushroom, or Mornay Cheese

**Pot Roast** 30.00 per person  
Tender Beef Roast Simmered in Natural Juices  
Served with Onions, Carrots, and Celery

**Meatloaf** 25.00 per person  
House Made Meatloaf

**Linguini Shrimp Scampi** 32.00 per person  
Linguini and Shrimp tossed with Garlic, White Wine, Tomatoes, Fresh Herbs and Toasted Crostini

**Grilled Salmon** 34.00 per person  
Herb Crusted Grilled 8 oz. Salmon Filet

**Whitefish** Market Price  
Ginger Glazed

**Grilled Tenderloin of Beef** 46.00 per person  
8 oz. Beef Tenderloin with a Creamy Cognac Peppercorn Sauce

**Beef Tenderloin and Shrimp** 48.00 per person  
6 oz. Beef Tenderloin, Grilled, with a Rich Bordelaise Sauce  
Jumbo Shrimp, Grilled, Drizzled with Garlic Oil



## Starter Options – Choose One:

### Salads

- Heirloom Tomato, Basil and Fresh Mozzarella with a Balsamic Glaze
- Caesar Salad with Herb Garlic Croutons and Shaved Parmesan Cheese
- Spinach Salad with Gorgonzola, Pecans, and Raspberry Vinaigrette
- Mixed Field Greens Salad with Tomatoes, Cucumbers and Julienne Carrots with Italian Dressing
- Mixed Greens with Heirloom Tomatoes, Fresh Berries, Goat Cheese, and Vinaigrette

### Soups

- Chicken and Rice
- Tomato Bisque
- Lobster Bisque | Additional \$3 per person

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# BUFFET DINNER

Includes Iced Tea with Lemons and Freshly Brewed Coffee  
**25 Guests Minimum Required**

## Southwestern

38.00 per person

Chicken Tortilla Soup  
Roasted Corn and Black Bean Salad with Chipotle Vinaigrette  
Chicken and Beef Fajitas with Warm Flour Tortillas  
Beef Enchiladas Baked with Cheddar Cheese  
Guacamole, Shredded Lettuce, Diced Tomatoes, Diced Onions,  
Cheddar Cheese, Diced Jalapeno Peppers, Tomato Salsa,  
Sour Cream and Black Olives  
Santa Fe Rice

Chef's Selection of Desserts

## Taste of Italy

38.00 per person

Antipasto Display of:  
Salami, Provolone, Pepperoni, Mozzarella, Roasted Red  
Peppers, Pepperoncini, Black Olives, Sliced Tomatoes,  
Marinated Mushrooms, Roasted Red Peppers and Artichoke

Classic Caesar Salad with Garlic Croutons & Parmesan  
Garlic Bread  
Homemade Meatballs Marinara & Italian Sausage with Peppers  
Vegetable Lasagna or Beef Lasagna  
Chicken Parmesan or Eggplant Parmesan  
Spaghetti with Marinara and Alfredo Sauces

Mini Cannoli's and Tiramisu

## Tailgate Buffet

36.00 per person

Mixed Greens Salad with Assorted Dressings  
House Made Chili  
Red Potato Salad  
Baked Beans  
Corn on the Cob

### Choose Three:

Barbeque Chicken  
Barbeque Ribs  
Hamburgers or Veggie Burgers with Fixings  
Hot Dogs

Warm Apple Pie

## Traditional

44.00 per person

### Choose Two Cold Items:

Fresh Fruit Salad with Seasonal Berries  
Tomato and Mozzarella Caprese Salad  
Classic Caesar Salad with Herb Garlic Croutons & Parmesan  
Potato Salad with Crisp Smoked Bacon  
Spinach Salad with Mushrooms and Warm Bacon Herb Dressing  
Pasta Primavera Salad

### Choose Two Hot Items:

Roasted Chicken Marsala  
Grilled Salmon  
Pot Roast  
Honey Glazed Pork Loin with Tropical Fruit Chutney  
Baked Vegetable Lasagna or Eggplant Parmesan

### Choose Two Starches:

Penne Pasta with Basil Pomodoro Sauce  
Herb and Garlic Roasted Fingerling Potatoes  
Parmesan Whipped Potatoes  
Blended Wild and White Rice

### Choose Two Vegetables:

Broccoli Florets  
Sautéed Green Beans  
Roasted Vegetables  
Honey Glazed Baby Carrots

Chef's Choice of Assorted Desserts

## Old South Buffet

40.00 per person

House Made Chili  
Hot Creamed Corn  
Coleslaw  
Pulled BBQ Pork  
Southern Fried Chicken  
Collard Greens  
Macaroni and Cheese  
Cornbread

Krispy Kreme Donut Bread Pudding  
with Jack Daniels Whiskey Sauce

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# CHEF ATTENDED STATIONS

All Chef Attended Stations Will Incur a \$75.00 Chef Fee  
**25 Guests Minimum Required**

## ACTION STATIONS

**Asian Stir Fry** 18.00 per person

Sliced Chicken Breast and Beef Tips  
Baby Bok Choy, Red Peppers, Onions,  
Shitake Mushrooms and Carrots  
Tossed with your choice of sauce:  
Spicy Thai Chili or Sweet Soy Sesame Sauce

**Pasta Station** 18.00 per person

Penne Pasta or Four Cheese Ravioli  
Roasted Garlic, Mushrooms, Bell Peppers  
Black Olives, Onions, Garlic  
Sausage and Grilled Chicken  
Tossed with your choice of Sauce:  
Sicilian Red Pepper or Classic Alfredo

## CARVING STATIONS

**Whole Roasted Turkey** 14.00 per person

Roasted Turkey served with Country Gravy,  
Cranberry Compote and Traditional Stuffing  
Silver Dollar Rolls

**Bourbon Glazed Ham** 16.00 per person

Bone-in Ham in a Bourbon Glaze  
Served with Mayonnaise and Mustard  
Silver Dollar Rolls

**Prime Rib of Beef** 24.00 per person

Pepper Crusted Whole Roasted Prime Rib  
Served with Fresh Horseradish and Au Jus  
Silver Dollar Rolls

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# HORS D'OEUVRES

Priced Per 50 Pieces

Butler Passed Additional \$100 Fee

## Hot Selections

Sweet and Sour Meatballs	150.00
Mini Quiche	130.00
Mini Beef Wellington	190.00
Coconut Fried Shrimp with Orange Marmalade	190.00
Spicy Buffalo Wings with Bleu Cheese Dressing	160.00
Stuffed Mushrooms	175.00
Asian Spring Rolls with Soy and Sesame Dipping Sauce	150.00
Mini Chicken Quesadillas with Sour Cream and Tomato Salsa	150.00
Chicken Satay with Indonesian Peanut Sauce	175.00
BBQ Beef Sliders	160.00
Fried Chicken Sliders with Pickles and House sauce	160.00
Mini Crab Cakes with Remoulade Sauce	190.00
Brie filled Phyllo Cups with Apricot Preserves	160.00

## Cold Selections

Caprese Skewers	150.00
Fruit and Cheese Kebobs with Yogurt Dip	140.00
Mini Bruschetta	150.00
Assorted Deli Pinwheels	140.00
Spinach and Artichoke Dip in a Sourdough Bowl with Crostini's	140.00
Hummus with Rice Crackers and Vegetables	140.00
Shrimp Cocktail Shooters	190.00
Chocolate Dipped Strawberries	180.00
Sweet Tooth Assorted Mini Desserts	180.00

## Reception Displays

Rainbow of Fresh Seasonal Sliced Fruit Display  
Garnished with Berries

\$14 per person

Assortment of Domestic and International Cheese  
Garnished with Fresh Fruit, Crackers and Sliced Bread

\$16 per person

Fresh Vegetable Crudité Display

\$14 per person

Baked Potato Bar Served with Sautéed Mushrooms,  
Bacon and Chives Topped with Cheddar Cheese, Sour  
Cream and Chicken

\$18.00 per person



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# BAR OPTIONS

## Bar Selections

Host Bar	
Call	\$7.00
Premium	\$9.00
Super Premium	\$11.00
Domestic Beer	\$5.00
Imported Beer	\$7.00
Wine by the Glass	\$6.00/\$9.00
Soft Drink	\$3.00
Juice	\$2.50

Cash Bar	
Call	\$8.00
Premium	\$10.00
Super Premium	\$12.00
Domestic Beer	\$6.00
Imported Beer	\$8.00
Wine by the Glass	\$8.00/\$10.00
Soft Drink	\$3.00
Juice	\$3.00

Champagne Glass \$5.50/\$8.50

Champagne Glass \$6.00/\$9.00

Cash Bar Requires a \$150 Bartender Fee

## Hosted Bar by the Hour

Bar	1 Hour Per Person	2 Hours Per Person	Each Additional Hour Per Person
Call Brand Alcohol Mixed Drinks, Domestic and House Wines	\$16+	\$24+	\$12+
Premium Alcohol Mixed Drinks, Domestic and Imported Beers, Premium Wines	\$19+	\$28+	\$12+

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# BAR SELECTIONS

Call Brand
<b><u>Beer:</u></b> Bud, Bud light, Coors, Yuengling, Michelob Ultra, and Miller Lite
<b><u>White Wine:</u></b> Camelot Pinot Grigio and Chardonnay Murphy-Goode Sauvignon Blanc Korbel Brut
<b><u>Red Wine:</u></b> Camelot Cabernet, Merlot, and Pinot Noir Menage a Trois Red Blend Hangtime Pinot Noir
<b><u>Vodka:</u></b> Smirnoff
<b><u>Scotch</u></b> Dewar's, J&B, and Johnny Walker Red
<b><u>Gin:</u></b> Bombay and Broker's
<b><u>Tequila:</u></b> Arandas and Sauza Blue
<b><u>Bourbon:</u></b> Canadian Club and Seagram's 7
<b><u>Rum:</u></b> Aristocrat and Cruzan

Premium Brand
<b><u>Beer:</u></b> Blue Moon, Corona Extra, Florida Cracker (Cigar City), Guinness, Goose IPA, Heineken, Sam Adams, and Stella Artois
<b><u>White Wine:</u></b> Kendall Jackson Chardonnay and Pinot Grigio Pacific Rim Riesling Alexander Valley White Zinfandel
<b><u>Red Wine:</u></b> Kendall Jackson Cabernet and Merlot Sea Glass Pinot Noir
<b><u>Vodka:</u></b> Absolut, Tito's, and Menage a Trois
<b><u>Scotch</u></b> Chivas, Johnny Walker, and Monkey Shoulder
<b><u>Gin:</u></b> Beefeater, Bombay Sapphire, and Tanqueray
<b><u>Tequila:</u></b> Espolon, Hornitos, and Suaza Silver
<b><u>Bourbon:</u></b> Elijah Craig, Jim Bean, and Tullamore Dew
<b><u>Rum:</u></b> Bacardi, Captain Morgan, and Malibu

Super Premium Brand
<b><u>Vodka:</u></b> Kettle One, Grey Goose, Stolichnaya Elite
<b><u>Scotch</u></b> Glenfiddich 12 and Glenmorangie
<b><u>Gin:</u></b> Barr Hill, Hendricks, and Tanqueray
<b><u>Tequila:</u></b> Patron Silver and Don Julio
<b><u>Bourbon:</u></b> Basil Hayden, Crown Royal, Knob Creek, Maker's Mark, and Old Forrester
<b><u>Rum:</u></b> Pilar

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