



CATERING & EVENTS MENU

Belterra[®]
CASINO RESORT



TABLE OF CONTENTS

Below are some helpful hints for the planning of your catered event.

BREAKFAST	3
BREAKS	5
THE BELTERRA "STEWARDS"	7
LUNCH BUFFETS	8
LUNCH	11
RECEPTION	12
DINNER	16
BEVERAGE	20

All prices are subject to applicable sales tax and 22% service charge.

A \$75 attendant fee applies to each action station.

Lunch menu served after 5:00pm Sunday – Friday and 4:00pm Saturday will be subject to dinner pricing.

Menu selections are due 21 days prior to your event and final guarantee numbers are due five (5) business days prior to your event.

Groups contracting less than 14 days prior to arrival will be required to use a limited menu, additional fees and surcharges may apply.

Menu selections & final guarantee numbers received after these deadlines are subject to additional fees.

Pricing is considered per person unless stated otherwise. Items ordered and priced per person must meet or exceed the confirmed guest count.

When choosing hors d'oeuvres, please keep the following in mind. The Property reserves the right to require a minimum per piece/per person selection or to decline service.

Hors d'oeuvres served as an appetizer, calculate 3–4 pieces per person.

Hors d'oeuvres served as a meal, calculate 8–9 pieces per person

A bartender fee of \$50 for the first hour, and \$25 for each additional hour, applies to all cash bar events. One bartender will be provided per 100 guests.

Menu items subject to a minimum guarantee.

As always, we are here to help with ideas or suggestions to ensure your event is a success!

Thank you for choosing Belterra Casino Resort!



BREAKFAST

BREAKFAST TABLES

All breakfast tables are served with freshly brewed regular and decaffeinated coffee, assorted teas, and choice of any two of the following chilled juices: orange, grapefruit, cranberry, tomato, or apple

THE SUNRISE 29

Sliced fresh tropical fruit, melon, berries, crisp bacon, farm fresh scrambled eggs, breakfast potatoes, housemade biscuits and gravy, freshly baked muffins, Danish, pastries and croissants with sweet butter and preserves

THE CONTINENTAL 19

Sliced fresh tropical fruit, melon, berries, freshly baked muffins, Danish, pastry, and croissants with sweet butter and preserves

THE HEALTHY START 20

Assorted fresh whole fruit, with grapes and strawberries, steel-cut oatmeal with golden raisins and brown sugar, gourmet bagels with cream cheese and fruit preserves, assorted yogurts

THE SUNRISE EXPRESS 24

Crisp bacon, farm fresh scrambled eggs, breakfast potatoes, housemade biscuits and gravy, butter & preserves



BREAKFAST

BREAKFAST À LA CARTE ADDITIONS price per guest except where noted with purchase of a breakfast table

cheddar grits GF V 4

bacon, cheddar jack and spinach quiche 5

country link sausage or turkey sausage patties GF 5

assorted dry cereal and granola V, milk | whole, 2% or skim 4

steel-cut oatmeal | brown sugar, raisins GF V 4

waffle table | belgian waffles, fresh berries, whipped cream, candied pecans V 6

applewood smoked bacon GF 5

breakfast burrito | salsa, sour cream 6

assorted individual yogurt GF V 4

fresh fruit shooters | watermelon water GF V 5

eggs benedict | orange accented hollandaise, julienne vegetable garnish 7

grilled egg white panini | tomato, wheat berry bread V 6

grilled egg & cheddar | french bread 6

biscuits & sausage gravy 6

OMELET STATION 12 can only be purchased with a breakfast table

Farm fresh eggs, egg whites and cholesterol-free egg substitute made to order

Choice of shredded cheese, mushrooms, tomatoes, bell pepper, diced ham, onion, spinach



BREAKS

COFFEE, TEA & WATER SERVICE

COFFEE BREAK SELECTIONS

HOT BEVERAGE BREAK

freshly brewed regular, decaffeinated coffee and hot tea selection

2 hours 12

4 hours 14

8 hours 16

COLD BEVERAGE BREAK

assorted soft drinks, bottled waters

2 hours 10

4 hours 12

8 hours 14

HOT & COLD BEVERAGE BREAK

2 hours 14

4 hours 16

8 hours 18

WATER STATION 2 per person



BREAKS

THEMED BREAK SERVICE maximum 30 minute service time

Breaks are served with freshly brewed coffee, decaffeinated coffee, soft drinks and assorted teas, bottled water

ZEN V 19

seasonal whole fruit, fresh fruit shots with watermelon water, granola bars, individual yogurt, nutri-grain bars

SWEET SPOT V 17

chocolate chip cookies, ghirardelli® brownies, strawberry-lemon shooter, assorted filled mini cupcakes

7TH INNING STRETCH V 19

warm soft pretzel sticks with mustard and warm cheddar sauce, build-your-own nacho bar, individual bags of roasted peanuts, fresh popped popcorn with butter, assorted bottled soda

ALL ABOUT THE GLAZE V 12

fresh warm donut station, finished with assorted toppings and sauces

BEVERAGE ADDITIONS

freshly brewed coffee | regular & decaffeinated 60 gallon

selection of premium hot tea 45 gallon

fresh orange or grapefruit juice 26 carafe

chilled tomato, V8®, apple or cranberry juice 24 carafe

tropical fruit nectars or natural fruit spritzers 5 each

whole, 2% or skim milk 24 carafe

fresh lemonade 34 gallon

bottled water | still & sparkling 4 each

assorted soft drinks 3.50 each

fresh fruit punch 34 gallon

republic of tea® | premium bottled iced tea 6 each

ADDITIONS

NOSH cinnamon rolls V 39 dozen

sliced breakfast bread | marble, banana nut, poppy seed, apple walnut V 4 per guest

fresh fruit shooters | watermelon water GF V 4 per guest

chef's smoothie of the day GF V 5 per guest

chocolate covered strawberries GF V 24 dozen

assorted donuts V 28 dozen

danish pastry, muffins or croissants V 28 dozen

assorted granola or energy bars V 4 each

assorted bagels | flavored cream cheese V 28 dozen

sliced seasonal fruits & berries | yogurt dip GF V 6 per guest

assorted yogurts GF V 4 each

whole fresh fruit GF V 4 each

house-baked cookies | chocolate chunk, oatmeal raisin, peanut butter V 28 dozen

premium mixed nuts GF V 5 per guest

individual bags of potato chips, popcorn, pretzels V 4 each

tortilla chips | salsa GF V 5 per guest

warm soft pretzel stick with mustard and warm cheddar sauce V 5 each




THE BELTERRA "STEWARDS"



All breaks are served with freshly brewed regular, decaffeinated coffee, selection of premium hot tea or assorted soft drinks, bottled waters

OPTION A 60 (PER PERSON)

CONTINENTAL BREAKFAST

Assorted juices

Housemade breakfast pastries, bagels with butter, fruit preserves and cream cheese 

Sliced fresh seasonal fruit  

Freshly brewed regular, decaffeinated coffee, premium selection of hot tea with honey and lemon

Assorted soft drinks and bottled water

AFTERNOON

Refresh regular and decaffeinated coffee, tea, assorted soft drinks and bottled water


SNACK SELECTION



Jumbo warm pretzels with warm cheddar cheese sauce


MID-MORNING



A complete refreshment of regular, decaffeinated coffee, tea, soft drinks and bottled water



ROLL IN LUNCH


Cavatappi pasta salad 

Mixed green salad with assorted dressings  

Selection of sliced ham, smoked turkey and roast beef 

Assorted relishes and condiments  

Sliced domestic cheeses  

Rolls and bread 

Housemade cookies



THE BELTERRA "STEWARDS"

All breaks are served with freshly brewed regular, decaffeinated coffee, selection of premium hot tea or assorted soft drinks, bottled waters

OPTION B 80 (PER PERSON)

SUNRISE BREAKFAST

Sliced fresh tropical fruit, melon, berries, crisp bacon, farm fresh scrambled eggs,

breakfast potatoes, house made biscuits and gravy, freshly baked muffins,

Danish, pastries and croissants with sweet butter and preserves


Freshly brewed regular, decaffeinated coffee, premium selection of hot teas

Fresh orange juice, cranberry juice,

AFTERNOON

Refresh regular and decaffeinated coffee, tea, assorted soft drinks and bottled water



SNACK SELECTION



Jumbo warm pretzels with warm cheddar cheese sauce 


MID-MORNING

A complete refreshment of regular, decaffeinated coffee, tea, soft drinks and bottled water


AMERICAN GRILL BUFFET



assorted sliced fruit tray with berries  


mixed greens salad | tomatoes, cucumbers, ranch and italian dressing  


marinated grilled bbq chicken breast | pineapple mango salsa 

bbq rubbed salmon | fried capers, lemon, white wine sauce

cavatappi mac and cheese | panko crust 

corn on the cob with butter  

sweet corn bread muffins and house-made biscuits with butter 

sweet | mini cheese cakes, lemon parfait 



LUNCH TABLES

All tables come with freshly brewed regular, decaffeinated coffee and assorted teas

AMERICAN GRILL ³⁹

assorted sliced fruit tray with berries ^{GF} ^V

mixed greens salad | tomatoes, cucumbers, ranch and italian dressing ^{GF} ^V

marinated grilled bbq chicken breast | pineapple mango salsa ^{GF}

bbq rubbed salmon | fried capers, lemon, white wine sauce

cavatappi mac and cheese | panko crust ^V

corn on the cob with butter ^{GF} ^V

sweet corn bread muffins and housemade biscuits with butter ^V

sweet | mini cheese cakes, lemon parfait ^V

MEDITERRANEAN ³⁹

hearts of romaine | red oak lettuce, kalamata olives, vegetable garnish, lemon oregano vinaigrette ^{GF} ^V

antipasto salad | smoked meats, olives, peppers, red wine vinaigrette ^{GF}

pan-seared chicken provençal | fresh roma tomatoes, sautéed spinach, pomodoro sauce

sliced top sirloin | red wine reduction ^{GF}

tri-color tortellini | pesto cream sauce ^V

roasted asparagus with parmesan crusted tomatoes ^V

italian breads and rolls with sweet butter ^V

sweet | mini tiramisu, housemade chocolate chip cannoli ^V



LUNCH TABLES

All tables come with freshly brewed regular, decaffeinated coffee and assorted teas

MEXICAN 40

"layered" salad | black olives, tomatoes, cheese, olives, chipotle ranch, italian dressing GF V

mexican three-bean salad | cotija cheese, cilantro, jalapeño, lime GF V

tri-color tortilla chips | guacamole, pico de gallo GF V

fresh fruit and berry salad | honey, cayenne, lime GF V

fire-grilled marinated carne asada | pinto bean stew, roasted red pepper coulis, mango salsa GF

shrimp fajitas | flour tortilla, sweet peppers with onions, sour cream, queso

refried beans GF V

traditional spanish rice GF V

sweet | mini tequila lime tarts, caramel flan with fresh berries V

BELTERRA DELI 29

add soup of the day for an additional \$4/per person

mixed greens salad | ranch, italian dressing GF V

tortellini pasta salad | red onion, bell peppers, olives, red wine vinaigrette

assorted individual bags of chips GF V

sliced deli meat | smoked turkey breast, top sirloin, black oak ham, genoa salami GF

assorted cheeses | wisconsin cheddar, swiss, provolone GF V

assorted sliced breads | french baguette, croissant V

assorted additions | crisp lettuce, sliced tomatoes, bermuda onion, kosher dill pickles, mayonnaise, dijon mustard GF V

sweet | mini carrot cake, chocolate mousse shooter, brownies and cookies V







LUNCH TABLES

All tables come with freshly brewed regular, decaffeinated coffee and assorted teas

HOT DELI 34

add soup of the day for an additional \$4/per person



greek salad | tomatoes, cucumbers, feta, greek dressing, giardiniera pickled vegetable salad  


assorted individual bags of chips  

smoked turkey & provolone | ciabatta roll, canberry jam

hot corned beef | warm sauerkaut, swiss, housemade dressing

grilled cuban panini | roasted pork, sliced pickles, ham, swiss cheese, cuban roll

assorted additions | kosher dill pickles, mayonnaise, dijon mustard  

sweet | pecan tarts, s'mores shooter, mini butterscotch éclairs 









LUNCH


BOXED ²⁵

All boxed lunches include a red delicious apple, a bag of potato chips, a freshly baked over-sized chocolate chip cookie, and one soft drink or bottled water.

SELECT ONE SALAD additional choices 2 per guest

greek salad | cucumber, tomato, red onion, kalamata olives and feta, lemon-oregano vinaigrette  

mixed petite greens | cucumber, grape tomato, radish, balsamic vinaigrette  

red bliss potato salad | bacon, green onion, bell pepper, mayonnaise 


tortellini pasta salad | hard salami, olives, roasted red pepper, red onion, red wine vinaigrette

SELECT ONE SANDWICH additional choices 2 per guest

black forest ham | swiss, leaf lettuce, tomato, chipotle mayonnaise on wheatberry bread

smoked turkey breast | provolone, leaf lettuce, tomato, dijonnaise spread, ciabatta roll

chicken salad | lettuce, tomato, all butter croissant

grilled vegetable wrap | portabella mushroom, yellow squash zucchini, fresh mozzarella, red pepper aioli, garlic herb wrap 

cold fried chicken | breast and leg, buttermilk marinade, biscuit, hot sauce

For additional choices please contact your sales representative.



RECEPTION

Tray passed or displayed, priced per piece

HOT HORS D' OEUUVRES

- pan-fried pot sticker** | chili tomato sauce 4
- thai chicken satay** | peanut sauce 5
- blue crab & corn fritters** | smoked aioli 7
- mini quiche florentine** V 3
- pork & vegetable egg rolls** | sweet & sour sauce 4
- spinach & feta cheese wrapped in phyllo** V 3
- coconut shrimp** | sweet chili sauce 6
- baked oysters rockefeller au gratin** 6
- italian sausage filled mushrooms** | farmers cheese GF 5
- bacon-wrapped scallop** | maple reduction GF 6
- marinated grilled beef kabobs** | sweet soy glaze GF 6
- angus beef slider** | brioche bun, american cheese, cured tomato, chipotle mayo 7
- pulled pork slider** | bbq sauce, housemade slaw, crispy onions 6
- chicken wings** | sweet and spicy chili sauce, ranch and bleu cheese dip 5
- grilled barbecue shrimp & bacon skewer** | apricot bourbon glaze GF 6
- mini grilled cheese** | aged brie, cinnamon raisin bread, tomato onion jam V 6
- mini reuben sandwiches** | corned beef, sauerkraut, thousand island dressing, swiss 7
- pan-seared crab cake** | lemon garlic aioli 7

COLD HORS D' OEUUVRES

- whipped goat cheese** | basil pesto, sun-dried tomatoes french bread V 4
- tomato bruschetta** | basil pesto, balsamic glaze GF V 3
- belgian endive spears** | gorgonzola V 4
- fruit kabob** | pineapple, watermelon, cantaloupe, strawberry, peach, raspberry yogurt dip GF V 5
- fresh mozzarella & cured plum tomato crostini** | micro basil, balsamic reduction V 4
- grilled & chilled shrimp** | cocktail sauce, lemons GF 7
- watermelon dominoes** | gorgonzola dolce, micro greens, balsamic syrup GF V 3



RECEPTION

TABLES

Minimum of three tables if event is for a lunch or dinner meal service

fresh shucked oysters on the half shell | east & west coast varieties, cocktail sauce, horseradish, red wine mignonette, lemons **GF** 4 per piece

jumbo shrimp cocktail on ice | cocktail sauce, lemon **GF** market per piece

king crab leg display | split for your convenience, cocktail sauce, drawn butter lemon **GF** market per ounce

imported & domestic cheeses | crackers, french bread **V** 6

baked brie in puff pastry | grapes, french bread **V** 250 serves 50 guests

vegetable crudités | bleu cheese and ranch dip **GF** **V** 5

grilled vegetable assortment | asparagus, eggplant, zucchini, green onion, mushrooms, bell peppers, balsamic vinaigrette dressing, parmesan **GF** **V** 7

sliced tropical fruit | melon, seasonal berries, honey yogurt dip **GF** **V** 6

antipasto | assorted cheeses, smoked meats, olives, marinated vegetables 11

sushi | sashimi, california rolls, tuna rolls, wasabi, pickled ginger, soy sauce 14

charcuterie display | capicola, mortadella, assorted sausages, artisan cheeses, grilled vegetables, housemade mustards, delicatessen pickles 15

whole roasted strip loin | horseradish cream, dijon mustard, assorted dinner rolls 16



RECEPTION

TABLES

Minimum of three tables if event is for a lunch or dinner meal service

FAJITA TABLE 15

grilled beef or chicken strips | sautéed onions and peppers, cheddar, diced tomatoes, sour cream, pico de gallo, warm flour tortillas

POTATO BAR 11

yukon gold, blue peruvian, sweet potatoes mashed | wild mushrooms, crispy onions, bacon bits, roasted garlic, crushed pineapple, cheddar, chives and sour cream

PASTA TABLE 13

cavatappi pasta, cheese stuffed tortellini | tomato marinara, basil pesto alfredo sauce, garlic breadsticks, assorted rolls, ciabatta bread, parmesan

BANANAS FOSTER STATION 12

flambéed bananas | housemade vanilla bean gelato, sweet caramel sauce



RECEPTION

PACKAGES

BOURBON TRAIL 45

imported and domestic cheese display | assortment of crackers and grilled breads **V**

jumbo grilled & chilled shrimp | jim beam® cocktail sauce, lemons, lime **GF**

antipasto display | smoked meats, grilled sausages, olives and marinated vegetables **GF**

grilled bbq shrimp and bacon skewer | apricot bourbon glaze **GF**

sausage stuffed mushrooms | bluegrass bourbon soy reduction **GF**

mini hot browns | oven cured tomatoes, crispy bacon bits

maple-glazed maker's mark® chicken wings

carving station | woodford reserve marinated roasted strip loin, creamed horseradish, grain mustard, assorted rolls

sweet | pastry chef's selection of assorted mini desserts and shooters **V**

BOYD STYLE 43

sliced fruit display | seasonal berries **GF** **V**

buffalo mozzarella beef steak tomato display | balsamic reduction **GF** **V**

jumbo shrimp cocktail display on ice | cilantro cocktail sauce, fresh lemons **GF**

carving station | herb-roasted pork loin, horseradish, selected mustards, assorted rolls

angus beef sliders | brioche bun, american cheese, cured tomato, lettuce, chipotle mayo

mini grilled cheese | cinnamon raisin bread, aged brie, tomato onion jam **V**

marinated seared chicken satay | thai peanut sauce, toasted sesame seeds

sweet | pastry chef's selection of assorted mini desserts and shooters **V**



DINNER

TABLES

Tables are served with your choice of freshly brewed regular and decaffeinated coffee, assorted hot and iced teas

STADIUM SMOKEHOUSE 48

mixed greens salad | vegetable garnish, ranch, balsamic dressing **GF** **V**

red bliss potato salad | celery, onion, peppers, parsley **GF**

creamy peppered coleslaw **GF** **V**

smokehouse rubbed bbq baby back ribs **GF**

braised age beef brisket **GF**

smoked hand-pulled pork shoulder | kentucky bourbon bbq sauce **GF**

sweet corn on the cob **GF** **V**

housemade macaroni & cheese **V**

baked beans **GF**

sweet cornbread & buttermilk biscuits | whipped butter **V**

sweet | ghiardelli® brownies, warm bread pudding with caramel & vanilla sauce, peanut butter cheesecake **V**

19 STEAK & SEAFOOD 69

baby iceberg wedges | applewood-smoked bacon, yellow & red grape tomatoes, radishes, bleu cheese **GF**

chop house salad | house-cured bacon, roma tomatoes, signature house dressing **GF**

oven cured tomato bruschetta | french bread, basil pesto **V**

mac n' cheese | panko crust **V**

marinated & grilled asparagus | chef's blend of sautéed forest mushrooms **GF** **V**

buttermilk mashed potatoes **GF** **V**

sliced strip steak | contadina garnish, herb jus **GF**

parmesan crusted sea bass | buerre blanc sauce, grilled lemons

chicken marsala | roasted mushrooms, crisp pancetta disc

sweet | mini banana pudding shooters, mini cheesecakes, bread pudding **V**

ADD ON - BELTERRA RAW BAR (ON ICE) market price

black tiger jumbo gulf shrimp **GF**

alaskan king crab legs **GF**

east & west coast oysters **GF**

accompaniments | traditional cocktail sauce, champagne mignonette, honey mustard, lemons **GF**



DINNER

CREATE A TABLE

Tables are served with freshly baked artisan rolls and sweet butter, your choice of freshly brewed regular and decaffeinated coffee and assorted hot and iced teas

two entrées 40 | three entrées 48 | four entrées 52

STARTERS select three | additional choices 5

greek salad | tomatoes, cucumbers, olives, feta, greek dressing GF V

caesar salad | garlic herb crouton, parmesan, lemon garlic dressing V

antipasto salad | salami, mortadella, capicola, mozzarella, tomatoes, kalamata olives, basil red wine vinaigrette GF

iceberg wedge | applewood-smoked bacon, tomatoes, radishes, bleu cheese dressing GF

caprese salad | fresh mozzarella, heirloom tomatoes, basil, balsamic reduction GF V

orzo pasta salad | artichoke hearts, roasted peppers, sun-dried tomatoes, kalamata olives, balsamic vinaigrette, basil pesto V

red bliss potato salad | celery, onion, bell peppers, parsley GF

tortellini salad | julienned salami, kalamata olives, roasted red pepper, red onion, red wine vinaigrette

fresh sliced fruit | cantaloupe, honeydew, pineapple, seasonal berries GF V

ENTRÉES

oven-roasted salmon | sweet chili glaze, lemon, coconut curry cream sauce

char-grilled steak | roasted cipollini onions, mushroom steak butter GF

slow-roasted pork loin | brown sugar, coriander, jerk seasoning, cranberry port reduction GF

roasted breast of chicken | andouille sausage, roasted peppers, fontina, spinach, truffled chicken jus

marinated grilled chicken breast | marsala sauce, roasted mushrooms

blackened tilapia | cajun cream sauce, fried capers

marinated grilled chili rubbed pork chop | pinto bean stew, crème fraîche, ancho chili sauce GF

butter milk southern fried chicken

chicken cordon bleu | pesto ham, swiss, mushroom cream sauce

roasted sliced sirloin | shallots, red wine reduction GF



DINNER

CREATE A TABLE


Tables are served with freshly baked artisan rolls and sweet butter, your choice of freshly brewed regular and decaffeinated coffee and assorted hot and iced teas


two entrées 40 | three entrées 48 | four entrées 52

ACCOMPANIMENTS select two | additional choices 5



cavatappi mac n' cheese | panko crust 


marinated oven roasted asparagus  

double baked potatoes | cheese, bacon, green onions 



oven-roasted striped potatoes | fresh herbs, olive oil  



roasted garlic mashed potatoes  

petite corn on the cob with butter  

roasted tomatoes | parmesan, panko, fresh herbs 

grilled baked potatoes | butter, onions  

jasmine rice | lemon, green onions  

green beans | onions, mushrooms  

oven-roasted mediterranean vegetables  

DESSERT

pastry chef's selection of assorted mini desserts and shooters 



DINNER

PLATED DINNER SERVICE

All plated three-course dinners are served with fresh baked breads and sweet butter, chef's selection of sides, freshly brewed regular coffee, decaffeinated coffee, assorted hot teas and chilled iced tea

SALAD COURSE (additional charges will apply when choosing more than one selection)

belterra house salad | mixed greens, indiana chèvre, dried blueberries, candied pecans, wild blueberry vinaigrette GF V

hearts of romaine salad | red oak lettuce, kalamata olives, vegetable garnish, lemon oregano vinaigrette GF V

belterra wedge salad | applewood-smoked bacon, yellow and red grape tomatoes, bleu cheese dressing GF

DINNER ENTRÉE SELECTION

If choosing more than two entrée selections, please note that all selected entrées will be subject to the entrée pricing with the highest value with a maximum number of choices of four. This excludes vegetarian options and any customized dinner plates to accommodate dietary needs.

filet mignon | roasted mushrooms, red wine demi-glace GF 70

new york strip | cipollini onions, red wine reduction GF 64

braised beef short rib | natural aromatic jus GF 55

seared chicken breast | cremini mushrooms, marsala reduction, pancetta crisp, crouton 44

bone-in pork chop | dried cranberry-port wine reduction GF 44

grilled salmon | jasmine rice, lemon dijon cream sauce 44

roasted sea bass | parmesan herb crust, scarlet orange butter sauce 60

DESSERT COURSE (additional charges will apply when choosing more than one selection)

warm crispy apple cristata | caramel sauce, vanilla ice cream V

new york cheesecake | strawberry coulis V

caramelized vanilla bean crème brûlée | seasonal berries, caramel biscotti V

death by chocolate | layered chocolate cake, madagascar chocolate icing V

banana foster bread pudding | caramelized bananas V



BEVERAGE

PACKAGES per person

BEER & WINE first hour 13 | additional hour 11

BEER

miller lite, coors light, michelob ultra, modelo, heineken, white claw, bell's two-hearted ale, goose island

WINE

chardonnay, white zinfandel, cabernet, merlot, moscato, pinot grigio

CALL BRAND first hour 15 | additional hour 12

Includes all the items from the Beer & Wine package plus the items below:

smirnoff vodka, peach schnapps, tanqueray gin, jim beam bourbon, seagram's 7 whiskey, bacardi rum, captain morgan spiced rum, cruzan coconut rum, sauza tequila, dewar's white label scotch, amaretto

PREMIUM BRAND first hour 18 | additional hour 15

Includes all the items from the Call Brand package plus the items below:

tito's vodka, jack daniel's whiskey, crown royal whiskey, maker's mark bourbon

TOP SHELF BRAND first hour 20 | additional hour 18

Includes all items from the Premium Brand package plus the items listed below:

grey goose vodka, ketel one vodka, stolichnaya vodka, woodford reserve bourbon, knob creek bourbon, disaronno amaretto, patrón tequila, glenlivet scotch, baileys irish cream, kahlúa

BLOODY MARY DAY BREAK

Treat your guests to a savory treat with a nice freshly made bloody mary in a tall salt-rimmed glass on a break during your meeting. Server housemade bloody marys with a variety of toppings and garnishes from various veggies and bacon or prawn shrimp.

per drink 10 | add shrimp for additional per drink 4

ADULT SNOW CONE STATION 18 per person/per hour

Shaved ice, assorted flavors with premium alcohol selections | tequila, bourbon, vodka, rum



BEVERAGE

HOSTED BAR

CALL BAR 6 per single-shot drink

smirnoff vodka, peach schnapps, tanqueray gin, jim beam bourbon, seagram's 7 whiskey, bacardi rum, captain morgan spiced rum, cruzan coconut rum, sauza tequila, dewar's white label scotch, amaretto

PREMIUM BAR 8 per single-shot drink

Includes all the items from the Call Bar plus the items below:

absolut vodka, tito's vodka, jack daniel's whiskey, crown royal whiskey, maker's mark bourbon

TOP SHELF BAR 10 per single-shot drink

Includes all items from Premium Bar plus the items listed below

grey goose vodka, ketel one vodka, stolichnaya vodka, woodford reserve bourbon, knob creek bourbon, disaronno amaretto, patrón tequila, glenlivet scotch, baileys irish cream, kahlúa

BEER Included on Call, Premium, and Top Shelf Bars

DOMESTIC BEER 5.50 per 12 oz bottle

including the following: budweiser, bud light, miller lite, coors light, michelob ultra

SPECIALTY BEERS

modelo 6.50 per 12 oz bottle

heineken 6.50 per 12 oz bottle

white claw 7

bell's two-hearted ale 7

goose island 7

WINE Included on Call, Premium, and Top Shelf Bars | 7.00 per 6 oz glass

Including the following Liberty Creek Wines: chardonnay, white zinfandel, cabernet, merlot, moscato, pinot grigio



BEVERAGE

19 STEAK & SEAFOOD WINE SELECTIONS

RED

The following red wines are available to purchase by the bottle

CABERNET

educated guess, napa 60

smith & hook, napa 50

MERLOT

hahn, napa 40

j lohr, sonoma 50

PINOT NOIR

erath, oregon 50

brown uncaged, sonoma 60

WHITE

The following white wines are available to purchase by the bottle:

CHARDONNAY

mer soleil silver, santa lucia highland 45

talbott kali hart, macmurra 45

SAUVIGNON BLANC

emmolo, napa 45

13° celsius, new zealand 45

PINOT GRIGIO

maso canali, trention/atoadag 40

santa margherita, valdadige 60

RIESLING

clean slate, germany 35

chateau ste. michelle, washington 35