

wedding reception guide



*Perfection*  
is in the details.

mesa convention center

# Wedding Receptions

We offer an array of menu options designed to make your planning effortless. Should you wish to create a culinary experience customized for your special day, our Wedding Coordinator and Executive Chef will work with you every step of the way.

Your reception package includes:

\*Place Card Table \*Cake Table \*Gift Table  
\*Table Seating and Setup for Guests \*Round  
Tables with Seating for 8 \*Guest Book Table  
\*White or Ivory Linens for all tables \*Buffet  
Table \*Staging (up to 8' x 24' head table) \*DJ  
Station (8' x 12' x 24") \*Head Table \*Bar Station  
\*Dance Floor (not provided for outdoor  
receptions) \*Table Linens and Linen Napkins  
\*China, Flatware & Stemware \*Sparkling Wine  
or Cider Toast \*Free Guest Parking \*Customized  
Agenda & Floor Plan

## Ballroom, Plaza & Ballpark Receptions:

Reception space is fees are based on a 6-hour time period. Evening Receptions may not begin before 6:00PM

50 – 75 Guests.....	Hohokam Stadium*	\$1400
50 – 75 Guests.....	Apache Room .....	\$700
75 – 150 Guests.....	Superstition North .....	\$1000
75 -- 150 Guests.....	2 Sections of Palo Verde Ballroom .....	\$1000
150 – 250 Guests.....	Superstition Ballroom .....	\$1400
150 – 250 Guests .....	Palo Verde Ballroom .....	\$1400
100 – 300 Guests .....	Grand Plaza*.....	\$1400

Mesa Convention Center recommends that weather conditions be considered when booking outdoor space; indoor space may not be available unless reserved.

## Special Rates

Sunday – Thursday Weddings and Receptions – 20% Reception Fee Discount

### **Deposit/Payment**

The Mesa Convention Center requires a NON-REFUNDABLE deposit of 50% of the total rental and equipment fees at the time of booking. Balance of charges are due 30 days prior to the event. All deposits and final payments should be made in the form of Check, Cashiers Check, Money Orders or Credit Card. Food and beverage minimum guidelines apply to all events. The food and beverage minimum may vary depending on the number of guests expected, size of meeting space requested and seasonal price changes. The Mesa Convention Center assesses a customary service charge; currently 19% on all food and beverage charges, audio visual charges are assessed a 20% service fee, plus taxes at 8.05% that apply to all such charges.

### **Food & Beverage Policies**

Patrons or attendees shall bring neither food nor beverage from outside sources into the Mesa Convention Center. Food and beverage purchased from the Mesa Convention Center may not be removed from the premises. All food and beverage served in the Mesa Convention Center must be purchased through Ovations Food Services and dispensed by Ovations servers. Provisions of the Mesa Convention Center liquor license prohibit patrons from providing alcoholic beverages from outside sources. If alcoholic beverages are served the Mesa Convention Center is required to request proper identification (photo identification of anyone of questionable age) and refuse alcoholic beverage service to any person who fails to present proper identification or who appears to be intoxicated, according to management discretion, consistent with the applicable state regulations.

### **Security Requirements**

All events utilizing alcohol service must obtain dedicated security. The center has established minimum security requirements for all events utilizing alcoholic beverage service. The number of security officers required is based on the total number of guests attending the event. The labor rate for security is \$40.00 per hour per officer. *{four hour minimum required}*

### **Room Assignment, Set Up and Decorating**

Rooms are assigned and set up according to the guaranteed number of guests. The Mesa Convention Center reserves the right to assign and re-assign event space. Function rooms are assigned according to the number of persons expected to attend and may be changed by the Mesa Convention Center if attendance or other circumstances change. In such event, the Mesa Convention Center will provide alternate suitable arrangements to meet the requirements of your wedding as outlined in your contract. Prior to publishing any meeting room names you must obtain written confirmation of meeting room assignments from your designated Event Coordinator. All function rooms will provide standard lighting and electrical outlets. Request for additional lighting and power will be required a minimum of (3) weeks in advance of your event and will be assessed applicable charges. Once a room has been set and changes are needed at the request of the group contact, a change fee of \$200.00 - \$500.00 will be assessed. Decorating and set up time will be confirmed 30 days prior to the event based on the current event schedule.

### **Food and Beverage Guarantee**

A group Food & Beverage minimum revenue guarantee is required for all catered events. This F&B minimum does not include facility fees, service charges, tax, labor charges, audiovisual or any other miscellaneous charges incurred. A 72-hour guarantee, three business days is required for all events. Should your final guarantee drop below the approximate number of guests expected, we will advise you on food and beverage alternatives to achieve the F&B minimum. If F&B Minimum cannot be achieved through alternate or additional food and beverage choices, the Parties agree that the difference between the F&B Minimum and the actual food and beverage expenditure will be assessed to your account.

### **Decorating Restrictions**

All candles must be contained in glass containers and flames must be below the rim. The use of streamers, silly string, rice, confetti or glitter is not allowed. Please discuss with your Event Coordinator all arrangements related to decorating.

## **-Plated Luncheon Salad Selections-**

All Luncheon Salads Include Assorted Fresh Baked Bread,  
Premium Starbucks Coffee and Tazo Iced Tea

### **Ensenada Caesar Salad**

Fresh Hearts of Romaine Lettuce tossed with Classic Caesar Dressing, Freshly Grated Parmesan Reggiano, Kalamata Olives, Diced Red Peppers, Fresh Red Onion and Fire Roasted Garlic Croutons  
\$13.50

\*Add Grilled Chicken Breast Strips or try our Southern version with Crispy Fried Chicken Tenders or Fiery Shrimp Skewer to top your salad  
\$3.00

### **Healthy Start Spinach Salad**

Tender Baby Spinach leaves with Mandarin Orange Segments, Sliced California Strawberries, Bermuda Onions, Black English Walnuts, Hearts of Palm and Sweet Poppy Seed Dressing  
\$12.50

### **Classic Greek Salad**

Mixed Greens with a Romaine and Iceberg Mix tossed with Marinated Artichoke Hearts, Black Olives, Heart of Palm, sliced Purple Onions and Feta Cheese with Red Wine Vinaigrette Dressing with Fresh Thyme, Basil and Pepperoncini's  
\$14.00

### **Smoked Turkey Chop Salad**

Diced Smoked Turkey Breast, Iceberg Lettuce, Red Lentils, Torn Basil, Kalamata Olives, Red Onions & Fresh Tomatoes Tossed with Red Wine Vinegar & Arizona Olive Oil  
\$16.00

### **Chicken or Salmon Niçoise Salad**

French Herb Crowned Chicken Breast or Salmon Filet served on a bed of Buttery Field Greens, Sliced Hard Boiled Eggs, Haricot Verts, Tomato Wedges, Red Onion Slices and topped Encompassed with Roasted Red Skinned Potatoes and Golden Yukon's, Classic Balsamic Vinaigrette Dressing  
\$17.50

## **-Lunch Buffet Selections-**

All Lunch Buffets Served with Freshly Brewed Premium Starbucks Coffees and Iced Tea

### **Country Buffet**

Caesar Salad with croutons and creamy dressing  
Traditional Italian Pasta Salad  
Country Style Potato Salad  
BBQ Pork and BBQ Chicken Sandwiches served on potato rolls  
Homemade Apple Pie  
\$14.00

### **Classic Deli Luncheon**

Garden Tossed Salad with Choice of Dressings  
Potato Salad and Pasta Salad  
An assortment of Breads and Delicatessen Rolls  
Sliced Delicatessen Style Meats including, Baked Ham,  
Genoa Salami, Roasted Turkey & Roast Beef  
Assorted sliced cheese including Baby Swiss, Yellow American & Aged Cheddar  
Relish Tray and appropriate Condiments  
Chef's Choice of Cake  
\$15.00 per person

### **Mexico City Buffet**

Flour Tortilla Shells, Taco Shells & Soft Flour Tortillas  
Spiced Ground Beef with Roasted Green Chilies  
Refried Pinto Beans  
Lettuce, Tomato, Red Onion & Black Olives  
Sour Cream, Salsa, Pico De Gallo, Guacamole & Lemon Wedges  
Cinnamon Sugar Churros  
\$16.50

### **Arizona Harvest**

Soup Du jour  
Garden Tossed Salad with choice of Dressings  
San Juan BBQ Chicken  
Slow Roasted Southwestern Pork Loin  
Garlic and Herb Pasta Primavera  
Red Herb Potatoes  
Fresh Field Pole Beans  
An Assortment of Warm Breads & Rolls  
Chef's Choice of Cake  
\$18.75

### **Ranch Buffet**

Garden Tossed Salad with choice of Dressings  
Southwestern Marinated Tip  
Crispy Fried Chicken  
Home-Style Mashed Potatoes  
Fresh Seasonal Vegetables  
Cole Slaw  
Corn bread  
Chef's Choice of Cake  
\$19.00

## -Plated Luncheons-

All Luncheons are Served with our Traditional Garden Tossed Salad and Starbucks Premium Coffees and Iced Tea

### **Jack Daniels® Glazed Chicken**

4oz Boneless Breast of Chicken, Marinated and Basted with our Famous Jack Daniels Glaze served with Mashed Potatoes and French Beans  
\$14.75

### **San Juan Barbequed Chicken**

Bone-In Chicken Basted with Horseradish Root Barbeque Sauce Served with Roasted Corn & Rosemary Smashed Potatoes & Fresh Field Squash  
\$16

### **Classic Chicken Piccata**

Lightly Breaded Boneless Breast of Chicken with White Wine Caper Sauce, Fettuccini Pasta, Sautéed Spinach & Poached Tomatoes  
\$16.50

### **Southwestern Pork Loin**

Generous Portions of Slowed Roasted Pork Loin, Guava Barbeque Sauce, Sweet Potato Puree, Arizona Green Beans & Balsamic Reduction  
\$18.50

### **Pepper Crusted Salmon**

Five Spice Pepper Crusted Salmon, Southwestern Corn Mashed Potatoes, Arizona Green Beans and White Wine Butter Sauce  
\$19.00

### **Mexico City London Broil**

Apple Cider & Garlic Marinated Flank Steak Grilled to Perfection Served with Spanish Rice, Shredded Lettuce & Tomato, Four Tortillas, Sour Cream & Salsa  
\$21.50

### **Pepper Crusted Filet Mignon**

Tender Filet of Beef (6oz.) with Wild Mushroom Ragout, Cilantro Potatoes & Fresh Seasonal Vegetables  
\$Market

Our Salad Dressing selections include our House specialty Raspberry Vinaigrette, Ranch, Creamy Italian, Classic Caesar, Red Wine Vinaigrette & Champagne Vinaigrette

## **-Dinner Buffet Offerings-**

All Dinner Buffets Includes Rolls and Butter, Dessert, Premium Starbucks Coffees and Tazo Iced Tea

\*Minimum of 25 Guests required

### **Superstition Springs Buffet**

#### **Caesar Salad**

Romaine hearts tossed with homemade Dressing and Parmesan croutons

#### **Vegetable Ratatouille**

Seasonal vegetables sautéed in a rich and hearty marinara sauce

#### **Scalloped Potatoes**

Slices of russet potatoes baked in a creamy Parmesan sauce

#### **Pasta Alfredo**

Traditional garlic infused Alfredo with pasta

#### **Braised Chicken**

Tender pieces of chicken slowly roasted with onions,  
Mushrooms and tomatoes and simmered in a fresh herb broth

\$20.00

### **California Buffet**

#### **Caesar Salad**

Romaine hearts tossed with homemade Dressing and Parmesan croutons

#### **Marinated Mushroom Salad**

Shitake and Crimini mushrooms tossed with Fresh herbs, garlic and olive oil

#### **Fresh Broccoli**

Lightly Steamed

#### **Garlic Mashed Potatoes**

Whipped mashed potatoes with garlic

#### **Pan Seared Salmon with Leeks**

Fillet of Salmon pan seared with shitake mushrooms,  
Sesame oil, garlic and topped with sautéed leeks

#### **Carving Station**

Santa Marie Style Tri Tip Sandwich

\$22.00

### **Arizona Bistro Buffet**

#### **Mixed Seasonal Greens**

with Raspberry Walnut Vinaigrette

Grilled Breast of Herb Marinated Chicken with White Wine Caper Sauce

Roasted Top Round of Beef with Chanterelle Sauce

#### **Garlic Mashed Potatoes**

Whipped mashed potatoes with garlic

Long Grain and Wild Rice Pilaf

Medley of Fresh Steamed Vegetables

\$24.00

## **-Dinner Buffet Offerings-**

All Dinner Buffets Includes Rolls and Butter, Dessert, Premium Starbucks Coffees and Tazo Iced Tea

\*Minimum of 25 Guests required

### **Palo Verde Buffet**

Caesar Salad

Romaine hearts tossed with homemade Dressing and Parmesan croutons

Grilled Vegetable Platter

Seasonal vegetables topped with Pesto Aioli

Roasted Red Potatoes

Topped with blue cheese crumbles

Penne Carbonara

Penne pasta tossed with pancetta, Parmesan cheese,

Heavy cream and diced peppers

Chef's Carving Station (choice of one)

Herb Encrusted Strip loin of Beef

With fresh herbs, garlic and served with a creamy horseradish sauce

or

Oven Roasted Breast of Turkey

Accompanied by an apricot chutney

\$26.00

### **Italian Buffet**

Caesar Salad

Romaine hearts tossed with homemade Dressing and Parmesan croutons

Dilled Cucumber Tomato Salad with Cumberland Sauce

Norwegian Salmon

Elegantly garnished with Cucumbers, Watercress & French String Beans

Chicken Roulade

Breasts of Free Range Organic Chicken stuffed with a Julienne of Carrots, Leeks, Zucchini & Orange Peppers, served with Chèvre Cheese & Fresh Herbs de Provence with a light Basil Cream Sauce

Porcini Ravioli

Homemade Wild Porcini Mushroom Ravioli in a delicate Garlic Cream Sauce with

Parmigiano Reggiano Shavings & Flat Italian Parsley

Southern Style Wild Rice

Louisiana Wild Rice with Sun Dried Cherries, Fresh Tarragon & Spiced Georgia Pecans

Grilled Vegetables

Red & Yellow Peppers, Red Onions, Tomatoes & Zucchini brushed with Extra Virgin Olive Oil

\$32.00

## **-Plated Dinner Entrees-**

All Dinners are served with Garden Salad, Assorted Breads and Butter  
Salad Upgrades are Available  
Choice of Dessert, Premium Starbucks Coffees and Tazo Ice Tea upon request

### **Christopher Creek Chicken Florentine**

Tender Breast of Chicken Stuffed with Sautéed Spinach, Three Cheeses and  
Roasted Garlic, topped with White Wine Mushroom Cream Sauce  
Medley of Long Grain and Wild Rice Pilaf & Fresh Seasonal Vegetable Bouquet  
\$22.00

### **Balsamic Grilled Portobello**

Marinated and Grilled Portobello Mushroom, Squash, Zucchini and Asparagus with Orzo Pasta and Basil Oil  
\$24.00

### **Pepper Crusted Filet Mignon**

Tender Filet of Beef (8oz.) with Wild Mushroom Ragout, Cilantro Potatoes & Fresh Seasonal Vegetables  
\$Market

### **Black & White Seared Ahi Tuna**

Pan Seared Ahi Tuna in Black & White Sesame Seeds with Jasmine Rice, Wok Vegetables & Wasabi  
\$Market

### **Sea of Cortez Seared Salmon**

A Tender Potato Encrusted Filet of Salmon Pan Seared with Herbs and Grated Parmesan  
Twice-Baked New Potatoes, Asparagus & Citron Beurre Blanc  
\$27.00

### **Rosemary Slow Roasted Prime Rib au Poive**

Prepared to a Tender Medium Rare, Parmesan Mashed Potatoes, Broccoli with Roasted Red Peppers & Au Jus  
\$32.00

## **-Plated Dinner Entrees-**

All Dinners are served with Garden Salad, Assorted Breads and Butter  
Salad Upgrades are Available  
Choice of Dessert, Premium Starbucks Coffees and Tazo Ice Tea upon request

### **Desert Chicken Provencal**

Pan Seared Breast of Chicken topped with a Blend of Olive Oil, Fresh Roma Tomatoes & Basil, Served with Penne Pasta & Kalamata Olives  
\$22.00

### **Laveen Lemon Pepper Chicken**

Grilled Breast of Lemon Peppered Chicken, Served with Parmesan Crisps, Garlic Sautéed Spanish & White Wine Mushroom with Chicken Veloute  
\$21.50

### **Cumin & Cayenne Seared Pork Loin**

Slow Roasted Pork Loin hand rubbed with a 12 Blend Cayenne & Brown Sugar Spice, Served with a Sauce Robert, Twice Baked New Potatoes and Caramelized Root Vegetables finished with a Citron Drizzle  
\$24.00

### **Grilled New York Strip Steak**

A Hand-Cut New York Strip Grilled to a tender Medium Rare, Wild Mushroom Ragout with Roasted Horseradish Root, Potato Cakes & Broccoli  
\$Market

### **Truffle Braised Chicken**

Bone-in Chicken Braised in Truffle Oil, Tomatoes & Garlic, Served with Tarragon Rice, Sauce Supreme & French Beans  
\$25.00

### **Seven Springs Chicken Fricasseed**

Bone-in Sautéed Chicken with Garlic, Mushrooms & Parsley, De-glazed with Veal Stock Served with Southwestern Orzo Pasta, Fricasseed Sauce & Oven Roasted Squash  
\$23.00

### **Ancho Chili Crusted Lamb Chops**

Seared Rack of Colorado Lamb, Wild Applemint Sauce, Sorrel Potato Casserole & French Beans  
\$34.00

## House Salad

Spring lettuce mix with Cherrie Tomatoes, Cucumber, Carrots, Red Onion, Sourdough Croutons and Choice of Dressings  
Included in plated dinner price

## Sunflower Avocado Salad

Wild Desert Greens Tossed with Diced Roasted Green Chili, Ripe Avocados, Red Onions, Sun Ripened Oranges, Red Peppers & Cilantro Vinaigrette  
Add \$2.00

## Chef's Nicoise with Pasta Shells

Boston Bibb Lettuce, Green Beans, Pasta Shells, Beef Steak Tomatoes, Hard Boiled Eggs, Black Olives, Tuna & Mustard Vinaigrette  
Add \$3.00

## Wedge Salad

A traditional Wedge Salad served with Goat Cheese Crumbles, Mandarin Orange Segments, topped with Candied Spiced Pecans, Sweet Carrot Shreds and topped with our Champagne Vinaigrette Dressing  
Add \$2.00

## Ensenada Caesar Salad

Fresh Hearts of Romaine Lettuce tossed with Classic Caesar Dressing, Freshly Grated Parmesan Reggiano, Kalamata Olives, Diced Red Peppers, Fresh Red Onion and Fire Roasted Garlic Croutons  
Add \$1.00

\*Add Grilled Chicken Breast Strips or try our Southern version with Crispy Fried Chicken Tenders or Fiery Shrimp Skewer to top your salad  
Add \$3.00 per person

Our Salad Dressing selections include our House Specialty Raspberry Vinaigrette, Ranch, Creamy Italian, Classic Caesar, Red Wine Vinaigrette & Champagne Vinaigrette

**Add a Homemade Soup selection to your plated dinner for only \$3 per person.**

Roasted Southern Corn Chowder  
Roasted Red Pepper Cream  
Chicken with Wild Rice  
Chicken Tortilla Soup  
Potato Soup with Chives  
Classic Minestrone

## **-Carving Stations-**

Our Carving Stations are Served with an Assortment of Condiments Including Spicy Cracked Grain Mustard, Horseradish Piquant Sauce, Sun-Dried Tomato Aioli and an Assortment of European Breads and Rolls  
\* A \$75 Chef's carving fee will be accessed for each Chef

### **Rosemary Slow Roasted Prime Rib with Silver Dollar Rolls, Spiced Mustard & Horseradish Sauce**

(Serves 40 Guests)  
\$340

### **Cumin & Cayenne Glazed Roasted Pork Loin with Silver Dollar Rolls & Cilantro Mayo**

(Serves 40 Guests)  
\$225

### **Pepper Crusted Top Round of Beef with Silver Dollar Rolls & Spiced Mushroom Horseradish Sauce**

(Serves 40 Guests)  
\$275

### **Vermont Smoked Roasted Turkey Breast with Silver Dollar Rolls & Texas Sage Mayo**

(Serves 40 Guests)  
\$225

### **Maple Sugar Caramelized Virginia Ham with Silver Dollar Rolls & Honey Butter**

(Serves 50 Guests)  
\$225

### **Cracked Peppercorn Encrusted Tenderloin of Beef with Silver Dollar Rolls, Demi Sauce & Horseradish Sauce**

(Serves 20 Guests)  
\$375

### **Salt Seared Grade #1 Ahi Tuna with Rice Squares, Nori Paper Soy & Wasabi**

(Serves 40 Guests)  
Market Price

## -Hors D'oeuvres Offerings-

\*Hors D'oeuvres Selections are Available Butler Style or Stationary  
"Minimum of 100 Pieces Per Selection".

### The Following Selections are priced at \$2.00 per piece

Bruschetta with Basil, Beef Steak Tomatoes, Garlic & Lemon  
Miniature Quiche with a Selection of Fillings  
Meatballs Bordelaise  
Honey Glazed Chicken Wings  
Fresh Fruit Kabobs with Honey Champagne Sauce  
Toasted Ravioli with Marinara Sauce  
Hand Breaded Chicken Tenders served with Honey Mustard

### The Following Selections are priced at \$2.50 per piece

Assorted Deluxe Canapés  
Cucumber Rounds piped with Salmon Mousse  
Pot Stickers with Ginger Sauce Glaze  
Wild Mushroom Purses with Duxelles filling  
Toasted Baguettes served with Hazelnut Encrusted Goat Cheese  
Prosciutto wrapped Melon Slices  
Assorted Sushi Rolls (fully cooked product)  
Crawfish & Sweet Corn Cakes with a Sun Dried Tomato Aioli Sauce  
Brie Toast - Fresh Baguettes, French Brie, and Hickory Smoked Bacon

### The Following Selections are priced at \$3.50 per piece

West Indian Spiced Tuna Kabobs  
Spicy Crab Stuffed Artichoke Hearts  
Crab Stuffed Mushroom Caps  
Thai-Style Pork Tenderloin on a Skewer  
Mushrooms Stuffed with Walnuts, Spinach, & Gruyere  
Mini Beef Wellington

### The Following Selections are priced at \$4.50 per piece

Crab Rangoon with Plum dipping Sauce  
Smoked Scallops wrapped in Apple Wood Smoked Honey Bacon  
Grilled Tandoori Shrimp, Basil Shrimp, or Caribbean Spiced Shrimp  
Beef Tenderloin on Herb Toast with Horseradish Cream Sauce  
Coconut Shrimp with an Orange Marmalade Horseradish Sauce

## **-Reception Displays-**

\*Each prepared for 50 guests

Baked Brie with your choice of Basil Pesto, Orange Compote or Wild Berries Baked in Puff Pastry with Hawaiian Lavosh, Herbed Crackers & Basil Crustini's.

\$125.00

Vegetable Crudités

\$125

Grilled Vegetable Platter

\$125

Imported & Domestic Cheeses - Displayed with Assorted Crackers & Basil Baguettes

\$150.00

Seasonal Fruit Display with Chocolate Dipping Sauce

\$175.00

Petite Finger Sandwiches to include Ham Salad, Tuna Salad and Cream Cheese

With Roasted Red Peppers, Sprouts & Flavored Cheese

\$200.00

Assorted Mini Sandwiches on Dollar Rolls to include, Beef Tenderloin, Smoked Turkey,

Ham & Almond Chicken Salad

\$225.00

## **-Chef's Action Stations-**

Sauté Chef fee \$75.00 per chef

### **Oriental Stir Fry**

Stir-fry Beef and Broccoli, Szechwan Chicken and Vegetables

Served with Rice

\$8 per person

### **Pasta Station**

Choice of 2 Pastas: Bow Tie, Penne Regatta, Fettuccini, or Tri-Color Rotini. Choice of two sauces:

Tomato Basil, Roasted Garlic Alfredo, Pesto or Vodka Cream Sauces

Assorted Toppings

\$8 per person

### **Spring Roll Station**

Classic Time Honored Preparation of Spring Rolls, Californian Rolls, Tuna Rolls & Sushi served with Soy, Sugared Vinegar, Coconut Milk & Organic Vegetables

\$10 per person

### **Scampi Station**

Shrimp Sautéed in Garlic Butter served over a Bed of Linguini

\$9 per person

### **Viennese Desserts**

Assorted Mini Pastries, Tarts, Flan, Crème Brûlée, Cream Puffs and Éclairs served with Fresh Colombian and Decaffeinated Coffee

\$9 per person

## **-Hosted Open Bar by the Hour-**

(Priced Per Guest)

### **Premium Brands Full Hosted Bars**

First Hour

\$12.75

Each Additional Hour

\$9.25

Absolute, Tanqueray, Bacardi, Captain Morgans, Dewar's, Jack Daniels,  
Canadian Club, Crown Royal and Jose Cuervo

Budweiser, Bud light, Miller Lite, Samuel Adams, Heineken and a selection of varietal Wines to include; Cabernet Sauvignon, Merlot, Chardonnay and white Zinfandel

### **Beer, Wine and Soft Drink Hosted Open Bar**

First Hour

\$9.75

Each Additional Hour

\$7.00

Budweiser, Bud light, Miller Lite, Samuel Adams, Heineken and a selection of varietal Wines to include Cabernet Sauvignon, Merlot, Chardonnay and White Zinfandel

### **Kegs**

Domestic Kegs

\$325

## **-Cash Bars & Billed on Consumption Bars-**

#### Based on Consumption

\$4.25

\$3.50

\$4.00

\$4.00

\$1.50

\$5.00

Premium Liquor

Domestic Beer

Imported Beer

Wine

Soft Drinks & Juices

Cordials

#### Cash Bar

\$5.00

\$3.75

\$5.00

\$4.50

\$2.00

\$5.25

A \$75.00 Bartender Fee will apply for each bar and for every four hours of service time  
\$25 for each additional hour