

# DOUBLETREE BY HILTON SULPHUR- LAKE CHARLES

2025 Catering Menu

CATERING

BY DOUBLETREE



### STARTER BREAKFAST

\$10 per person (min of 10 people)

Breakfast buffet includes, fresh in season cut fruit, assortment of Danishes, croissants, and cinnamon rolls.

Or this can be purchased by item by dozen tray, see tray menu for pricing.

Beverage station add on \$75.00 includes one juice, water, and coffee.



### SCRAMBLED EGGS WITH FRENCH TOAST STICKS

\$12.00 per person (Min of 20 people)

Scrambled Eggs your way, with French Toast Sticks, served with maple syrup.

Beverage station add on \$75.00 includes one juice, water, and coffee.



### LAKE CHARLES BUFFET

\$15 per person (min of 15 people)

Breakfast buffet includes - Scrambled eggs with cheese and chives, one protein of choice Bacon or Sausage, Breakfast potatoes, your choice of grits or oatmeal. Served with toast and jelly.

Beverage station add on \$75.00 includes one juice, water, and coffee.



### **CALCASIEU BREAKFAST**



\$19 per person (min of 10 people)

Breakfast buffet includes- Hot house made buttermilk pancakes, warm maple syrup, served with your choice of bacon or sausage links, scrambled eggs with cheese and chives.

Beverage station add on \$75.00 includes two juices, water and coffee.





### **BREAKFAST SHRIMP AND GRITS**



\$108 Per Dozen of appetizer cocktail glass serving's \$18 per person (min 0f 15 people) in large bowls

Breakfast buffet includes- Breakfast portion of Gulf shrimp and andouille sausage sautéed with fresh peppers and onions in a spicy cream cheese sauce served over creamy corn grits.

Beverage station add on \$75.00 includes two juices, water and

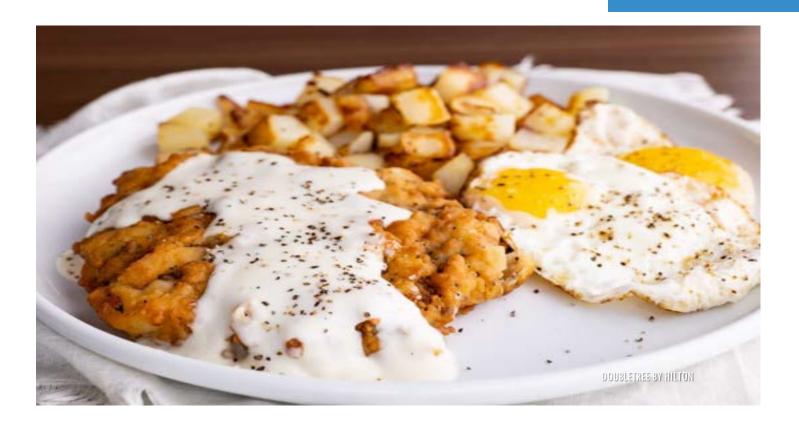


# CHICKEN COUNTRY FRIED STEAK BREAKFAST

\$20 per person (min Of 15 people)

Breakfast buffet includes- Country fried steak with brown or white gravy, Seasoned breakfast potatoes served with two eggs your way. Toast and Jelly on the side.

Beverage station add on \$75.00 includes two juices, water, and coffee.



### **SOUTHERN BREAKFAST**

\$24 per person min of 15 people

Breakfast Buffet includes- Scrambled eggs, Bacon, Your choice of link or patty sausages, Grits, Breakfast Potatoes, Fresh cut fruit, and Biscuits and Sausage gravy.

Beverage station add on \$75.00 includes two juices, water, and coffee.



### STEAK AND EGGS BREAKFAST

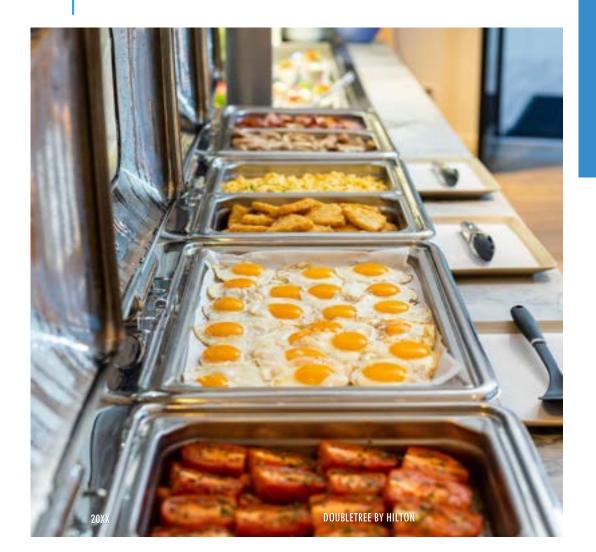
\$24 per person (min 0f 15 people)

Breakfast buffet includes- 8 oz Grilled steak your way, breakfast potatoes served with two eggs your way. Toast and Jelly on the side.

Beverage station add on \$75.00 includes two juices, water, and coffee.



# THE LAKE AREA FULL BREAKFAST BUFFET



### GREAT for Sport Teams!

\$28 per person min of 20 plus people

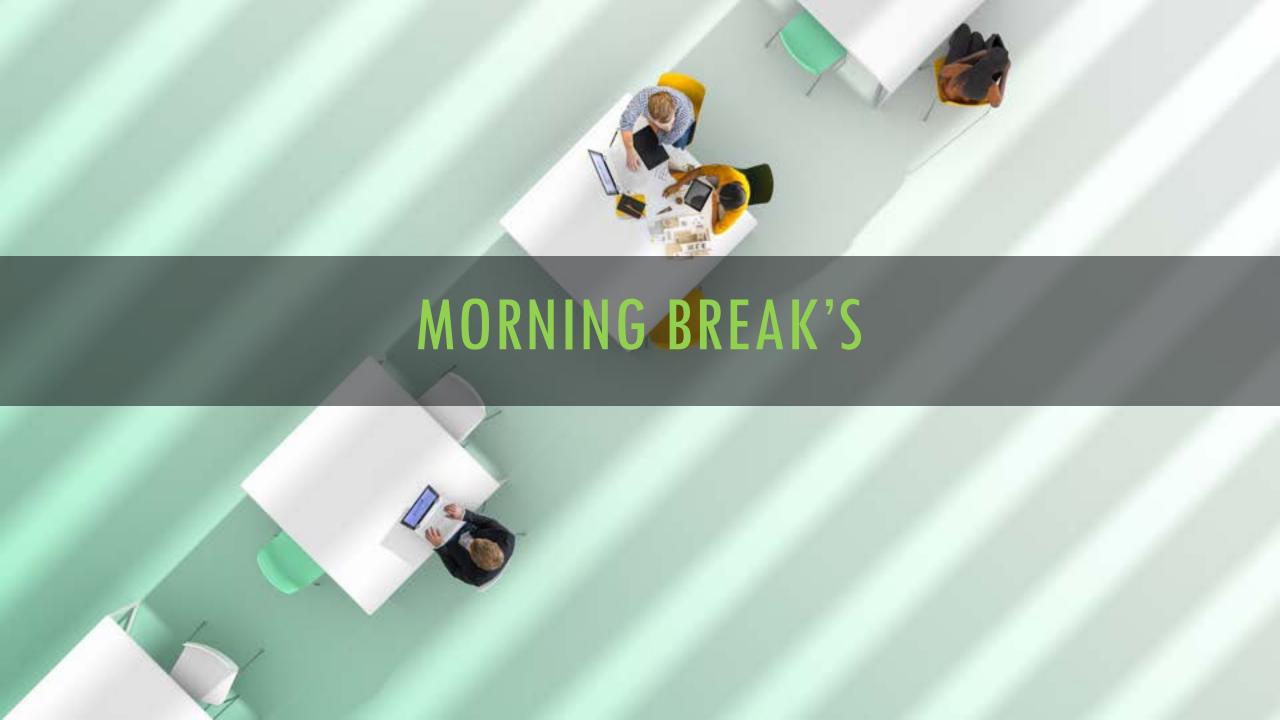
(Optional1.) Omelet Station Setup and Chef \$100.00 per hour per Chef plus \$35 per person.

(Option 2.) Scrabbled eggs with cheese and chives \$28 per person

Breakfast Buffet includes -Omelet your way (Omelet station Menu & Order Provided day before). Bacon, Link Sausage, Fresh Cut Fruit, Grits, Breakfast Potato's, Choice of Pancakes, French Toast, or Biscuits and Sausage Gravy.

Beverage station add on \$125.00 includes two Juices, Water, and Coffee





### **SWEET MORNING**



Break \$10.00 per person

Break out includes: Fresh Baked Cookies, Assorted muffins, and Danish.

Beverage station add on \$75.00 includes two juices, water, and coffee



### **BREAKFAST BAGEL OR BISCUIT**

DOUBLETREE BY HILTON

Break \$40 per Dozen

Break out Includes: Your choice of Bagel or Biscuit, cooked eggs with your choice of Bacon or Sausage (with or with out cheese).

Beverage station add on \$75.00 includes two juices, water, and coffee

### **DONUTS AND FRUIT TRAYS**



\$14.00 for Dozen of assorted Donuts

\$45.00 Small Fruit tray (serves 10-12 people) \$75.00 Medium Fruit Tray (Serves 15-20 People) \$125.00 Large Fruit Tray (Serves 20-35 People)



### **ENERGIZE BREAK**



Break \$14.00 per person

Break out includes: Bagels with Assorted Cream Cheese, Assorted Muffins, and variety of yogurt cups with fruit and granola.

Beverage station add on \$75.00 includes two juices, water and coffee





### **MORNING PARFAIT**

DOUBLETREE BY HILTON

Break \$40 per Dozen

Break out Includes: Assorted Parfait cups with yogurts, granola

Beverage station add on \$75.00 includes two juices, water and

# BREAKFAST SOUTH WEST BURRITO'S

### Break \$40 per **Dozen**

Break out Includes: Your choice or mix of sausage or bacon with cheese, onions, bell peppers, and eggs.

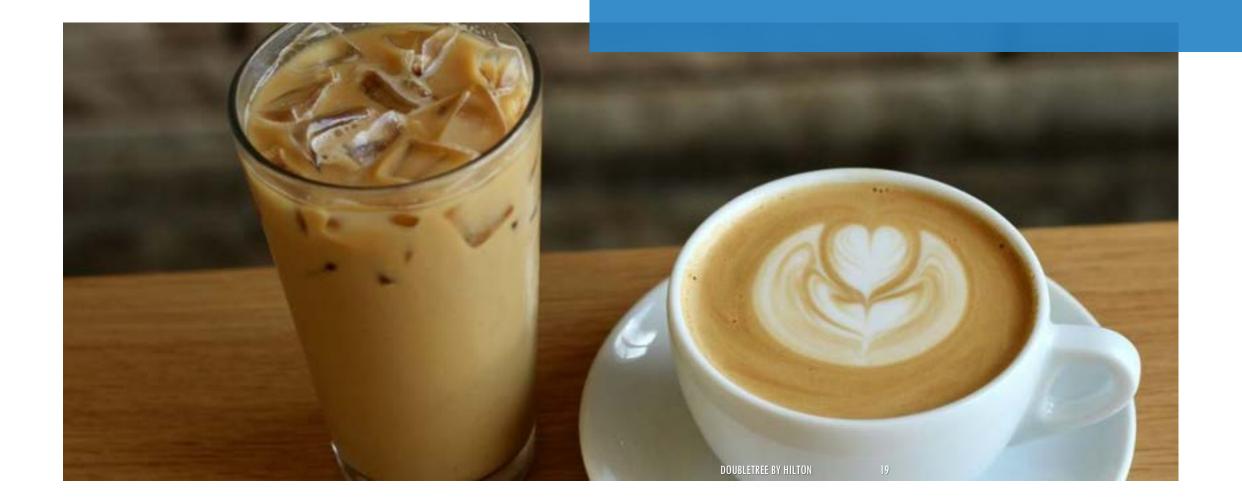
Beverage station add on \$75.00 includes two juices, water and



# PREMIUM COFFEE BREAK | \$75 MORNING BEVERAGE STATION

### \$75 Morning Coffee Break

Louisiana Community Coffee (Regular & Decaffeinated); Flavored Syrups; Cold Brew Coffee; Selection of Herbal Teas; Fruit Infused Water; Half & Half, Soy Milk; Stevia, Honey, and Agave Sweeteners



### **BEVERAGES A LA CARTE**

### BEVERAGES A LA CARTE

Coffee Louisiana Community Coffee (Regular & Decaffeinated) | \$46 per Gallon

Selection Herbal Teas | \$3.50

Each Soft Drinks | \$3.75 Each

Sparkling Water | \$5

Each Bottled Juices | \$3.25

Each Iced Tea | \$36 per Gallon

Lemonade | \$33 per Gallon

Fruit Infused Water | \$30 per four Gallons

All day beverage service station Coffee, Tea, Lemonade, and water











# MILK & COOKIES | \$5 PER PERSON

\$5.00 per person

Assorted DoubleTree Cookies & Ghirardelli Chocolate Brownies served with regular milk & chocolate milk.





# THE SNACK ATTACK | \$4 PER PERSON



\$4 per person

Fresh Baked Pretzels, and cheese dipping sauce served hot from the kitchen.

Ways to Bonus up

Individual bags of Trail mix nuts can be included for extra \$2 per person



### **GOOD FOR YOU**



Crudité Board Breaks

XL Meat and Cheese Board - \$150

SM Meat and Cheese Board - \$50

XL Veggie Board - \$80

SM Veggie Board - \$45

XL Humus and Pita Chip board - \$80

SM Humus and Pita Chip Board \$40

2 XXL Boards with Mix of all items \$210.00

(Serves groups of 35-50 people)

# THE DAIRY FARM | \$14 PER PERSON



Ice Cream served in waffle Cups, waffle cones, with Toppings

- Select 5 toppings
- Select from all Three Vanilla,
   Chocolate, or Strawberry ice
   cream.

Topping option ( Pick up to 5)

- Fruit of your choice
- Oreo's
- Nuts
- Chocolate fudge
- Sprinkles
  - Cereal
- Crushed DOUBLETREE COOKIES
- Gummy Candies
- M&Ms
- Reese's Pieces
- Butterfinger
- Candy Cherries
- Syrup's

Additional flavors of Ice Cream can be ordered for \$20.00 per flavor

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### CHANCE TO ENHANCE







Fruit Skewers with Dolce de Leche Yogurt Dip | \$4 per Person

Greek Yogurt | \$3 Each Yogurt | \$2.50 Each Chef's Famous Granola | \$20 per Pound (Serves 5)

Handcrafted Granola Bars | \$28 per Dozer

Cold Pasta Cups I \$20 per Dozen

Cookie Selection | \$20 per Dozen

Ghirardelli Chocolate Brownies | \$20 per Dozei

Sweet & Salty Snack Mix | \$20 per Pound (Serves 5) Individual

Bags of Peanuts, Chips, Pretzels or Popcorn | \$3 Each Candy Bars | \$3.50 Each

DoubleTree Cookie Caramel Popcorn | \$12.50 (Serves 8)

Salad Cups I \$25 per Dozen includes dressing

Shrimp Cocktail Break I \$30 per Dozen (Gulf Shrimp<sub>)</sub>



### HALF DAY SERVICE | \$12 PER PERSON ALL DAY SERVICE | \$22 PER PERSON



### Morning Service

Breakfast Muffins, and Danishes

Whole Fruit

Louisiana Community Coffee (Regular & Decaffeinated)

Selection of Herbal Teas and Bottled waters.

### Afternoon Service

DOUBLETREE Cookies

Ghirardelli Chocolate Brownies

Hand Crafted Granola Bars

Fresh Pop Corn

Community (Regular and Decaffeinated Tea, Selection of Herbal Teas and Bottled Water.

DOUBLETREE BY HILTON 28

### CONTINUOUS BEVERAGE SERVICE

All day beverage service station Coffee, Tea, Lemonade, and water \$155

### BEVERAGES A LA CARTE Menu

Community Coffee (Regular & Decaffeinated) | \$36 per 2 Gallons

Selection of Herbal Teas | \$3.50 Each

Assorted Soft Drinks | \$3.75 Each by consumption

Bottled Water | \$3.75 Each by consumption

Sparkling Water | \$5 Each by consumption

Bottled Juices | \$4.00 Each by consumption

Iced Tea | \$33 per 2 gallons

per Gallon Lemonade | \$33 per 2 gallons

Fruit Infused Water | \$25 per 2 gallons





### **SOUTHERN MEATLOAF** \$21 PER PERSON



Southern Style Meatloaf — Served with mashed potatoes, brown gravy, and southern green beans.

Beverage Station Add on: \$75.00 Tea, Coffee, Water



SERVING SIZES 2 12 serves 6-8 people | 16" serves 10-14 people | 18 serves 16-20 people

### WELCOME TO OUR DELI

### SANDWICH & WRAP TRAYS

Pleasin' Pick Sandwich Tray Roast Beef	12" for 35.99 16" for 59.99
Turkey Ham Corned Beef Roasted Vegetable Pita Oven Roasted Chicken	18" for 84.99
People's Pick Sandwich Tray	12" for 47.9
Bitz	16" for 74.9
Club California Club Chicken Salad Sandwich	18" for 114.99
People's Pick Wrap Tray	12" for 42.99
Chicken Caesar	16" for 69.99
Southwest Club	18" for 99.99
Pinwheel Tray	12" for 35,99
OUR FAMOUS WRAPS, SLICED INTO SMALL PRIWHEELS	16" for 59.99
Club Chicken Caesar Southwest	18" for 84.99
Sandwich & Wrap Tray	12" for 47.9
	16" for 74.9

### SANDWICH & WRAP BOXES

Each box comes with Lays chips and your choice of one of our large, fresh-baked cookles. Napkin and condiments included. Large +\$2

Pleasin' Pick Box [ 8.99 ] Roast Beef

Turkey Ham Corned Beef Roasted Vegetable Pita

Oven Roasted Chicken

People's Pick Box [ 9.99 ]

Club Club Wrep Bitz Chicken Caesar Wrap Southwest Wrap Chicken Salad Sandwich Primo Pick Box [ 10.99 ]

California Club Cajun Shrimp Wrap Southern Club

#### ADD ADDITIONAL SIDE:

| Potato Salad | 1,49 | Pasta Salad | 1,40 | Broccol Salad | 1,90 | Apple Silces | 1,49 | Fresh Fruit | 1,60 | Cup of Soup | 3,49 |

### BULK SIDES [ PRICE PER POUND ]

Potato Salad [ serves 4-6 people ] 5.95
Pasta Salad [ serves 6-8 people ] 6.45
Fruit [ serves 4-6 people ] 7.95
Potato Chips [ serves 8-10 people ] 6.99





18" for 114.99

## POTATO AND NACHO BAR

### POTATO & NACHO BAR

INDIVIDUAL POTATOES READY TO SERVE. [ 10 PERSON MINIMUM ]

### Basic Potato Bar [ 7.99 / person ]

Toppings include: cheese, sour cream, bacon pieces, whipped butter, and chopped green onions.

### Loaded Potato Bar [ 8.99 / person ]

Toppings include: cheese, sour cream, bacon pieces, whipped butter, chopped green onions, chopped ham, chopped smoked turkey, and sliced black olives.

### Nacho Bar [ 8.99 / person ]

Toppings include: chili, Rotel®, salsa, sour cream, jalapenos, black olives, and green onions. Served with tortilla chips.





### THE SALAD BAR





### **SALAD BOXES**

Each box comes with your choice of one of our large, fresh-baked cookies. Napkin and condiments included.

Pleasin' Pick Salad Box [ 6.99 ] Caesar Garden

People's Pick Salad Box [ 9.99 ]

Big Greek Hummus Chicken Caesar Oven-Roasted Chicken on Greens

### DRESSINGS

Balsamic Vinaigrette, Bleu Cheese, Caesar, Chipotle Ranch, Honey Mustard, Lite Italian, Ranch, Thousand Island, Fat-Free Ranch, Tomato Basil Vinaigrette,

Primo Pick Salad Box [10.99]

Waldorf Cobb Chef

### SERVING SIZES 🚤

12 serves 6-8 people | 16" serves 10-14 people | 18 serves 16-20 people

### **SALAD TRAYS**

Pleasin' Pick Salad Tray	12" for 29.99
Caesar	16" for 49.99
Garden	18" for 69.99
People's Pick Salad Tray	12" for 49.99
Oven-Roasted Chicken	16" for 69.99
Chicken Caesar	18" for 89.99
Primo Pick Salad Tray	12" for 59.99
	16" for 99.99
Waldorf	18" for 149.99
Chef	
Cobb	

# THE GARDEN VIEW | \$15 PER PERSON



\$15 per person (Min of 15)

Served with House made tomato soup and grilled Cheese.

Kale & Spring Mix Greens with Two Dressings, Toppings of Croutons, Bacon, Red Onion, Cucumber, Cheddar Cheese & Carrots Carolina.

Add Beverage Station for \$75.00. Water, Tea, Coffee or Lemoniid

# CROWD PLEASER | \$26 PER PERSON

Roasted Bone-in, or Boneless BBQ Chicken, Southern Style Corn, Macaroni Salad or Cajun Potato Salad, BBQ Baked Beans with Rolls and Pecan Pie

Beverage Station Add on: \$75.00 Water, Tea, Coffee or Lemonade.









Chicken or Steak Fajitas, served with hot tortillas,

Mexican Rice, Mexican Corn, sautéed Onions and

## TOUCH OF SOUTHWEST LOUISIANA \$20.00 A PERSON



Build your own Fried Catfish or Shrimp po'boys on a bed of southern Cole slaw and onions, layered with sliced pickles. Served with either Chips or Fries



# PULLED PORK SANDWICH'S \$19.00 PER PERSON



Build your own Pulled pork shoulder sandwich, layered on a bed of southern Coleslaw and onions, dressed in mayo and pickles. Comes with a side of chips or Fries.

### ADD ON

Baked beans or Potato Salad can be added \$5.00 per person.



## CHICKEN ALFREDO PASTA OR SPAGHETTI WITH MEAT SAUCE

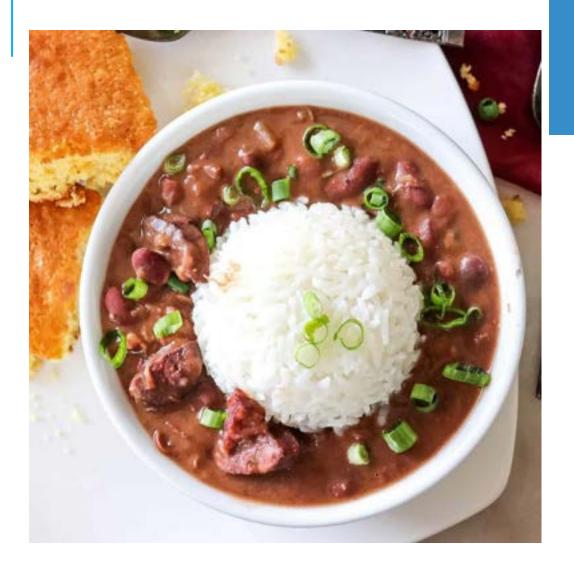


\$15 per person (Min of 15)

House made chicken alfredo, or meat sauce spaghetti severed with your choice of one side, Garden salad, and dinner roll or garlic bread.



### **RED BEANS AND RICE**



\$15 per person (Min of 15)

Slow cooked red beans, the Cajun classic way, with andouille sausage served over white rice. Comes with one side, and a slice of cornbread.



## CHICKEN & SAUSAGE OR SEAFOOD JAMBALAYA



Lunch portion (Chicken& Sausage \$18) (Shrimp or crawfish call for price)

Jambalaya cooked the classic Cajun way, served with one side, and a small garden salad.





# THE ELLENDER | \$25 PER PERSON

Beautiful Oven Roasted Chicken with Lemon & Caper Cream Sauce served with Roasted Garlic Mashed Potatoes, Broccoli, side salad, and dinner rolls.





## STEAK DINNER \$38

Broiled 10oz Steak served with garlic mashed potato's, seared asparagus, served with a side salad. and dinner roll.



## THE JAMBALAYA CAJUN DISH | \$26.00 PER PERSON

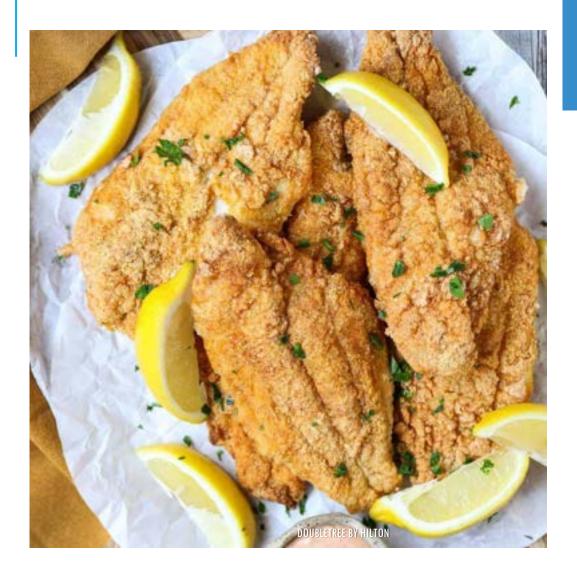


Jambalaya - Chicken and Sausage - served with green beans, Cajun corn, and side Salad.

Ways to Enhance - Shrimp and Sausage - Ask for pricing.



## CALCASIEU RIVER CATFISH \$18.00 A PERSON



Fried Catfish served with French fries, Coleslaw, hushpuppies, and side salad with dinner roll.



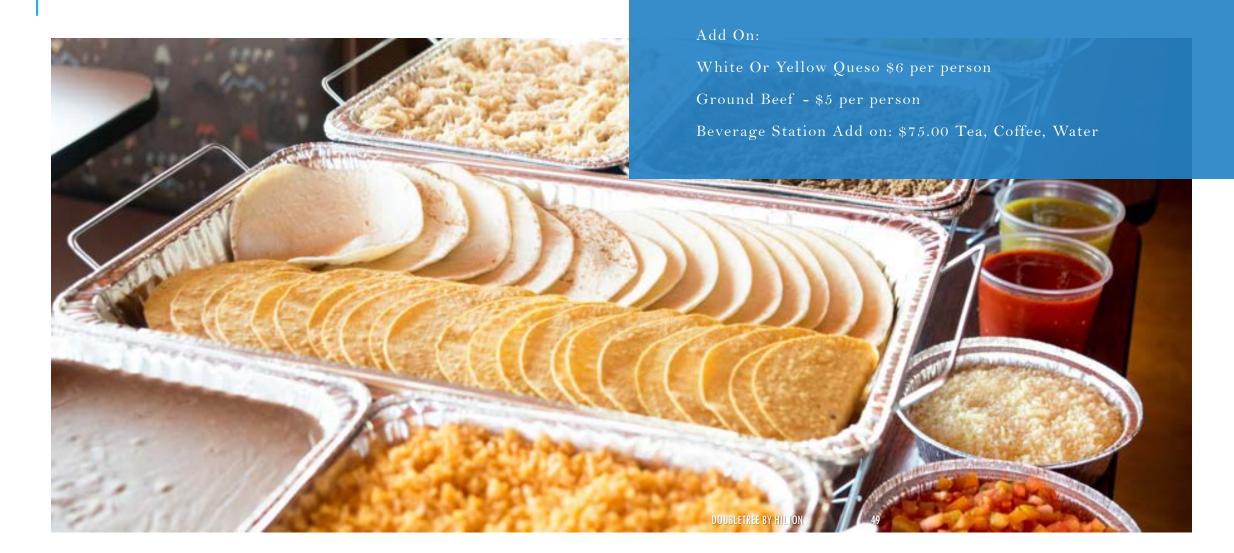
## PACIFIC SALMON DINNER \$24.00 A PERSON

Smoked Applewood Salmon comes with three sides, seared asparagus, mashed potatoes, and side salad with a dinner roll.



### SOUTH OF THE BORDER \$28 PER PERSON

Chicken or Steak Fajitas, Served with hot tortillas, Mexican Rice, Mexican Corn, sautéed Onion and Green Peppers, Sour Cream, Guacamole, Refried beans, with salsa and Chips.



# MISSISSIPPI DELTA CHICKEN \$26.00

\$26 per person (Min of 20)

Cajun-seasoned chicken breast served over red-skinned mashed potatoes, veal jus, crawfish cream & scallions, side salad and a dinner roll



## SOUTHERN OVEN ROASTED PORK CHOPS

\$21 per person (Min of 20)

Oven garlic roasted porkchops — served with red skin mashed potatoes, and your choice of one additional side. Served with either corn bread or hot dinner rolls.



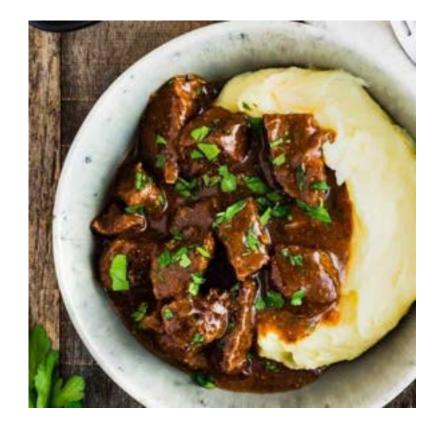


## LOUISIANA BEEF TIPS AND GRAVY



\$24 per person (Min of 20)

Beef tips, served with either rice or red skin mashed potato's. Served with two sides, and dinner roll or cornbread.



## LOUISIANA GUMBO "SEAFOOD OR CHICKEN & SAUSAGE"

\$23 per person - Chicken and Sausage\$26 per person - Seafood (Shrimp or Crawfish)Served with Potato Salad



### HAMBURGER STEAK & GRAVY

\$18 per person-Hamburger Steak served with brown gravy, and sautéed onions, and your choice of two sides and a dinner roll/cornbread.







## SUNSHINE | \$9 PER PERSON

Seasonal Vegetable Tray, with veggie dip.



## DIP IT | \$10 PER PERSON

Pico de Gallo, House Made Hummus & Black Bean Dip, Pita Crisps & Tortilla Chips.









# DOMESTIC CHEESE DISPLAY | \$12 PER PERSON

Selection of Domestic Cheeses, Fresh Strawberries & Grapes, Dried Fruit, Nuts, Artisanal Crostini.





Fruit Skewers with Dolce de Leche Yogurt Dip | \$4 per Person

Greek Yogurt | \$3 Each Yogurt | \$2.50 Each Chef's Famous Granola | \$20 per Pound (Serves 5)

Handcrafted Granola Bars | \$28 per Dozen

Cold Pasta Cups I \$20 per Dozen

Cookie Selection | \$20 per Dozen

Ghirardelli Chocolate Brownies | \$20 per Dozen

Sweet & Salty Snack Mix | \$20 per Pound (Serves 5) Individual

Bags of Peanuts, Chips, Pretzels or Popcorn | \$3 Each Candy Bars | \$3.50 Each

DoubleTree Cookie Caramel Popcorn | \$12.50 (Serves 8)

Salad Cups I \$25 per Dozen includes dressing

Shrimp Cocktail Break I \$30 per Dozen (Gulf Shrimp)



# GOURMET CHEESE & CHARCUTERIE DISPLAY | \$18 PER PERSON

Chef's Selection of Domestic & Local Cheeses, Prosciutto, Sopressata, Capicola, Berries, Nuts and Crackers.



# MAC & CHEESE BAR | \$12 PER PERSON

Chef's Three Cheese Macaroni, Grilled Chicken, Smoked Tomato Relish, Chorizo, Bacon, and Broccoli.





# PASTA BAR WITH PROTEINS | \$18 PER PERSON

Chef's Pasta bar Cheese Tortellini & Cavatappi Pasta, Marinara & Alfredo Sauces, Italian Sausage, Grilled Chicken/Shrimp, Red Peppers, Onions, Sun Dried Tomatoes, Mushrooms, Olives, Artichoke Hearts Garlic Bread







# CARVING STATIONS CHEF ATTENDANT REQUIRED | \$100 PER CHEF

Traditional Slow Roasted Turkey, Roasting-Pan Gravy, Cranberry-Orange Marmalade & Sage Cornbread Muffins, serves 30 | \$400

Maple Glazed Ham, Spiced Aioli & Green Chili Cheddar Biscuits , (serves 30) | \$325 Certified Angus Prime Rib of Beef, Creamy Horseradish Aioli, Mustard & Silver Dollar Rolls (serves 50) | \$775

Roasted Beef Brisket, Sun Dried Tomato Chutney & Hawaiian Rolls (serves 50) | \$575



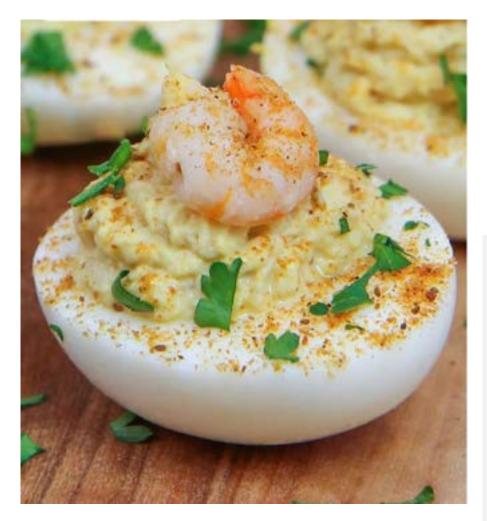


### BBQ OR BUFFALO CHICKEN WINGS

Serves 50 for approx. 240 wings with (3) per person \$199.00 Served with celery sticks and blue cheese.



### **DEVILED EGGS**



Zesty Avocado - \$15 dozen

Bacon Twist- \$15 per dozen

Bacon, Egg and Cheese \$18 per dozen

Cajun Shrimp - \$18 per dozen

Smoked Salmon - \$18 per dozen

South Western - \$18 per dozen

Jalapeno Pepper -\$18 per person

Picked Egg — with topping of choice \$18 per dozen

Fried Any Topping -\$20 per dozen

Holiday Specials

Christmas Tree - \$20 per dozen

Pumpkin - \$20 per dozen

Easter Eggs- \$20 per person

Please contact us for other holiday designs.







## CUPCAKE COLLECTION | \$12 PER PERSON





(Choose Three) Classic Vanilla, Chocolate, Coconut Crème, Andes Chocolate Mint, Apple Spice, Peanut Butter, S'mores, Raspberry Chocolate, or Lemon Blueberry.



## BAKERY BAR | \$10 PER PERSON

Ghirardelli Chocolate Brownies, DoubleTree Cookies, Blondies, and Peanut Butter Rice Crispy Bars.





Ice Cream served in waffle Cups, waffle cones, with Toppings

- Select 5 toppings

### Topping option ( Pick up to 5)

- Oreo's
- Chocolate fudge



### ASSORTED CAKES \$ SEE PRICING







Assorted Cakes Slices - Pecan Pie, Assorted Cheese Cakes - Served on each banquet table based on table seating, or dessert table and priced per person.

Pecan Pie -\$12 per slice
Assorted Cheese Cake- \$12 per slice
Assorted Fruit Cheese Cupcakes - \$14 per cake
Mousse Cups - \$12 per cup
Lemon Ice Box - \$12 per slice
Key Lime Pie - \$12 per slice
Chocolate Cake - \$12 per Slice
Chocolate Cake - \$12 per Slice
Assorted Brownies - \$36 per dozen
Peach Cobbler Cups - \$7 per cup
Blueberry Cobbler Cups - \$7 per cup
Apple Cobbler Cups - \$7 per cup
Assorted Cup Cakes - \$38 per dozen
Banana Pudding Cups \$36 per dozen



## BEER MENU | \$46 PER PERSON STATION

#1: Paired with Hi Wire Lager Smoked Slow Roasted Pork Belly, Butternut Squash Puree, Brussel Sprout Slaw Parsnip Bisque, Crispy Apple

Station #2: Paired with Highland IPA Shrimp "Corndog" with two Sauces Pretzels with IPA Infused Beer Cheese Station



### HOSTED BAR OPEN BAR FOR GUESTS, CHARGED TO HOST BASED ON CONSUMPTION PER BEVERAGE



LIQUORS House | \$8 Premium | \$9 Top Shelf | \$10

HOUSE SELECTIONS: Smirnoff Vodka, Bombay Gin, Bacardi Rum, Montezuma Tequila, Jim Beam Bourbon, Seagram's 7 Whiskey, Cutty Sark Scotch

PREMIUM SELECTIONS: Ketel One Vodka, Tanqueray Gin, Captain Morgan Rum, Jose Cuervo Tequila, Maker's Mark Bourbon, Jack Daniels Whiskey, Dewars Scotch

TOP SHELF SELECTIONS: Grey Goose Vodka, Hendrick's Gin, Pusser's Rum, 1800 Gold or Silver Tequila, Knob Creek Bourbon, Jameson Whiskey, Glenlivet 12 Year Scotch

### WINE

HOUSE SELECTIONS | \$8 Chardonnay, Line 39 Rosé, Floriography Cotes De Provence Cabernet Sauvignon, Line 39

PREMIUM SELECTIONS | \$9 Pinot Grigio, Line 39 Sauvignon Blanc, Line 39 Pinot Noir, Line 39 Excursion Red Blend, Line 39

### CHAMPAGNE AND SPARKLING WINE

Stemmari Arancio Moscato \$30/bottle Mistinguett Cava (available in a Split) \$13 split/\$37 bottle Cavicchioli Prosecco \$37/bottle Veuve Clicquot Champagne \$97/bottle

### BEER

DOMESTIC | \$5 Bud Light, Michelob Ultra IMPORTS | \$6 Corona Extra, Heineken

### CASH BAR

Beverages paid for by Guest, price all inclusive of tax & service charge.

LIQUORS House | \$9 Premium | \$10 Top Shelf | \$11 WINE House | \$9 Premium | \$10 BEER Domestic | \$5 Imported | \$6 Local | \$6

### LOOKING FOR SOMETHING ELSE



If you do not see what your looking for on our menu, please speak to our Sales and Catering Manager today about what your looking for. Our amazing Catering Chefs can arrange to quote you a price on your requested items.

