

coast™

TAMPA'S "BAY CUISINE"

Catering Guide

Coast is an independent restaurant located in the lobby of the Hilton Garden Inn By Hilton® Tampa Westshore, serving the following hotels:

Hampton Inn & Suites By Hilton® Tampa Airport Avion Park Westshore

Hilton Garden Inn By Hilton® Tampa Airport Westshore

Homewood Suites By Hilton® Tampa Airport - Westshore

Function Services and Information

General Information

All food items must be prepared by the hotel. Menus, audio visual, phone, internet arrangements, meeting requirements and all details pertaining to your event must be finalized with your catering representative no later than 30 days prior to your event. At this time, an advanced payment of 50% of the estimated cost of the event is due. In addition, we would be more than happy to discuss alternative recommendations.

Audio Visual Services

Our audio visual specialist will be happy to assist you with any audio visual requirements you may have. A brochure with rental prices will be provided upon request. Please specify if phone or internet requirements are needed at least two weeks prior to a scheduled event.

Beverages

The hotel holds a liquor license granted by the liquor commission, and is held responsible for complying with its regulations. To ensure the proper regulations of our licensed premises, no alcoholic beverages may be brought into the hotel function space. All beverages will be dispensed by hotel servers and bartenders. The hotel will receive, handle and dispense donated beverage items for an additional corkage fee.

Coat Check (optional)

Coat check attendants will be provided at a charge of \$75.00 each for the first four hours. Please refer to the hotel liability section in regard to responsibility or loss of articles.

Electrical Requirements

All electrical service requests must be clearly stated and received by the catering department at least two weeks prior to event. Appropriate charges will be assessed.

Guarantees

A guaranteed number of attendees is due by noon three business days prior to your function. If no guarantee is provided, the expected attendance at the time of the contract signing becomes the guarantee. The guarantee is the minimum number for which you will be charged. The hotel will be prepared to serve 6% over your guaranteed count. Should your actual attendance exceed your guarantee, you will be charged for the actual number of attendees. The final guarantee must be at least 80% of the contracted number. If the count falls below this percentage, you will be charged the difference. Final payment is due with your guarantee.

Hotel Liability

The hotel reserves the right to inspect and control all private functions. The customer agrees to be responsible for any damage done to the hotel. The hotel will not assume responsibility for damage to or loss of any articles and merchandise brought into the hotel. With advance notice, we can assist in arranging for security officers for an additional fee.

Pads and Pens

Complimentary pads and pens, pitchers of water and hard candies will be provided for all conference and classroom style sets. Executive meeting accessories are available; please contact your catering professional.

Payment

An initial deposit of \$500.00 will be required along with your signed contract to confirm your space. Fifty percent of contracted amount is due thirty days prior to your event, with payment in full at time of guarantee. Should your actual charges exceed the pre-paid amount, final payment is due at the conclusion of the event. Arrangements for direct billing or credit card payment may be arranged, if specified at the time of booking. Approval and authorization must be finalized no later than thirty days prior to the event.

Room Assignment

Function rooms are assigned according to the anticipated number of guests. The hotel reserves the right to reassign function space in order to best accommodate our guests.

Service Charge

A 24% service charge applies to all food, beverage, audio visual and room rental charges. Service charges and taxes will be posted respectively and are subject to change. All prices are quoted exclusively of service charge and tax charge. For tax exempt groups, a copy of your state tax exempt form must be received 30 days prior to your event.

Shipping and Receiving

The hotel will receive materials no sooner than three business days prior to the function. Any vendors, suppliers, or participants who are shipping materials to the hotel will be charged a handling and storage fee. Each item should be clearly marked with the following:

- Name of organization
- Onsite contact
- Name of organization and meeting planner
- Date of function
- Name of your hotel sales contact
- Number of boxes in shipment

A charge of \$5.00 per box and \$85.00 per pallet will be posted to your account. Packages that arrive prior to three business days before the event will be assessed an additional handling charge.

Signage and Decoration

Signage must be professionally created, approved and displayed by the hotel staff.

Smoking Policy

This hotel is a smoke free environment. Smoking is permitted only in designated areas.

Surcharge

Plated and buffet meal functions under 15 guests are subject to a \$50.00 labor

Meeting Space Capacities

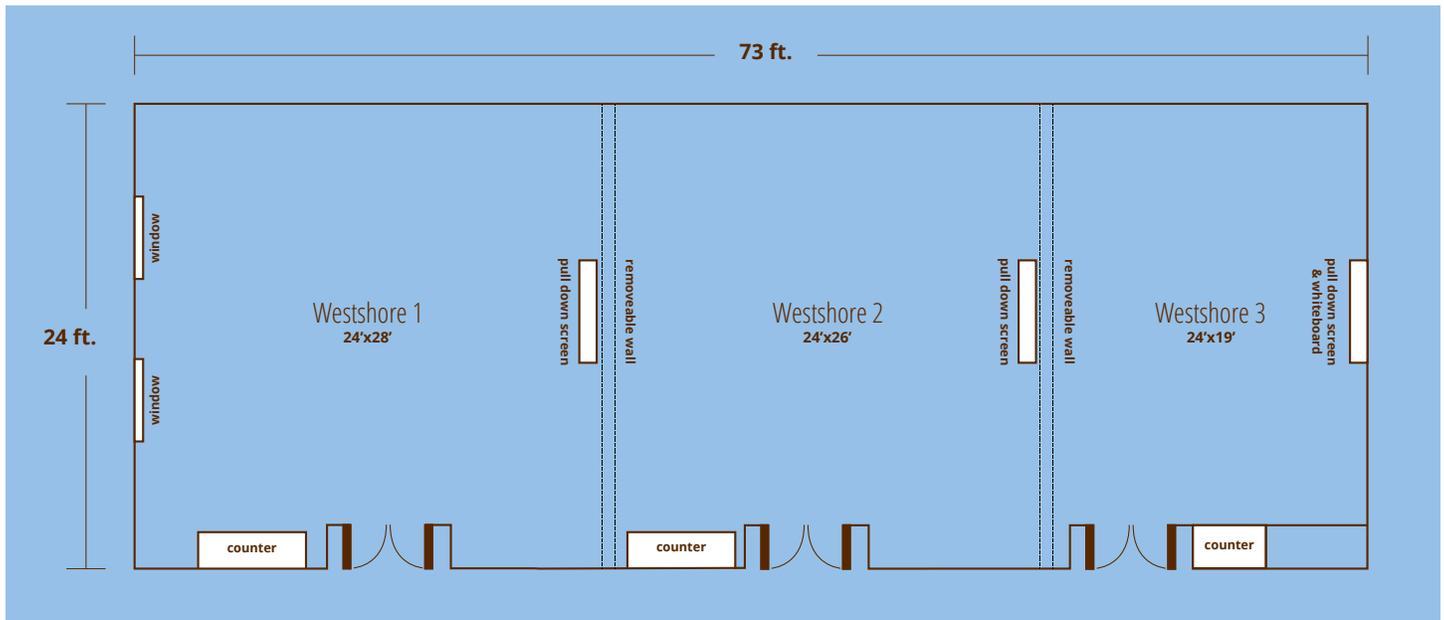
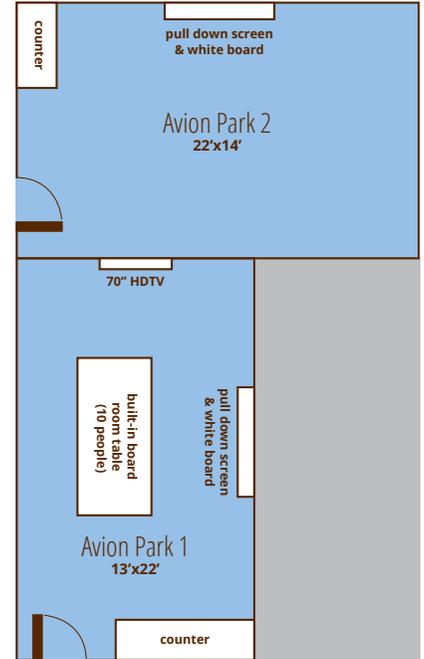
Tampa's Avion Park hotels offer versatile and spacious meeting rooms for all your event and conference needs. Book with us and our event services will ensure your event has the best venue for your needs.

Call **813.465.5306** to speak with our event coordinator.



HILTON GARDEN INN BY HILTON®
TAMPA AIRPORT WESTSHORE

	Classroom	U-Shape	Conference	Hollow Square	Crescents	Rounds	Theatre	Reception mix
Westshore 1	30	22	24	28	30	40	60	60
Westshore 2	30	22	22	28	24	32	50	60
Westshore 3	18	18	20	20	18	24	40	40
Westshore 1 & 2	54	40	NA	42	60	80	110	120
Westshore 2 & 3	48	35	NA	38	48	64	90	90
Ballroom	78	58	NA	65	78	104	120	200
Avion park 1	NA	NA	10	NA	NA	NA	NA	NA
Avion park 2	12	12	16	15	12	16	20	20



Meeting Space Capacities

CITATION I

756 square feet, each section

Classroom	36 people
Theatre	60 people
U-Shape	22 people
Rounds	42 people

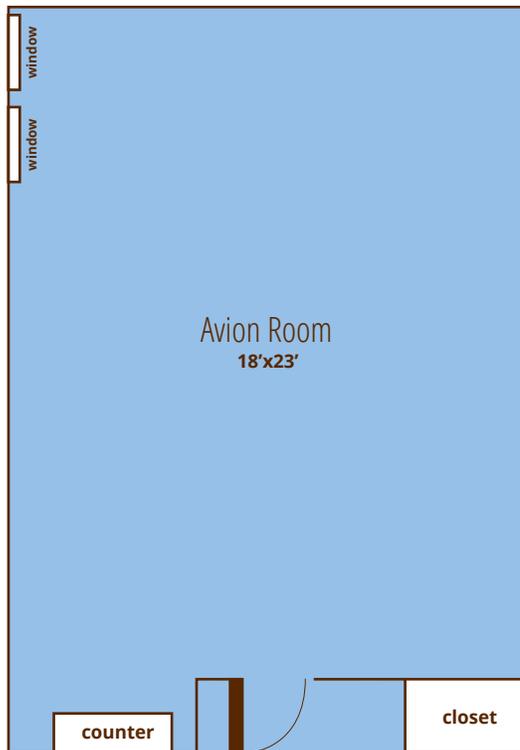
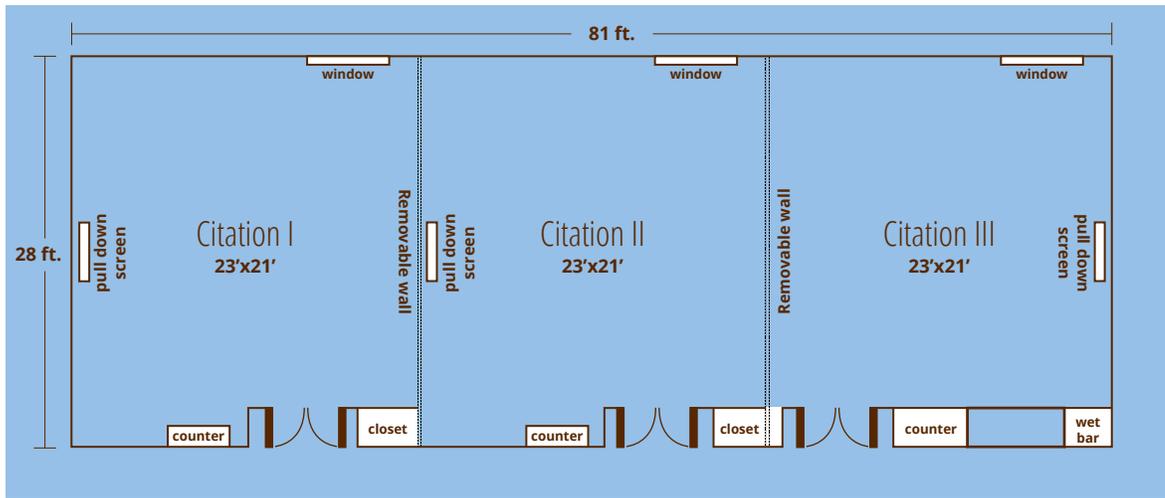
CITATION I, II, III

2,300 square feet

Classroom	108 people
Theatre	171 people
Rounds	126 people



HAMPTON INN & SUITES BY HILTON®
TAMPA AIRPORT
AVION PARK WESTSHORE



AVION ROOM

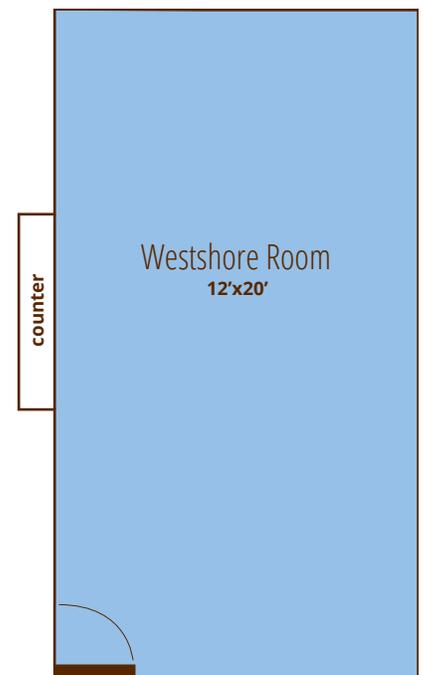
408 square feet, 1st floor

Classroom	18 people
Conference	15 people
Theatre	20 people

WESTSHORE ROOM

323 square feet, 2nd floor

Classroom	12 people
Conference	12 people
Theatre	20 people



HOMWOOD SUITES BY HILTON®
TAMPA AIRPORT - WESTSHORE

Audio Visual Rental

COAST CATERING AUDIO VISUAL RENTAL COSTS:

LCD Projector with Screen and Power Strip Setup	\$200 per day
Screen, Audio Visual Cart with Power Strip Setup	\$50 per day
Wireless Microphone	\$125 per day
Flip Chart with Easel, 1 Pad and Markers	\$50 per day
Additional Flip Charts	\$35 per day
Copies (Black & White)	\$0.20 per page
Podium	\$100 per day
Polycom Speakerphone	\$50 per day

Please be advised that there is a fee for long distance and local phone calls placed from the meeting room phones. Long distance calls will be charged approximately \$1.00 per minute. Local phone calls are \$0.75 per call.

Please be aware we subscribe to AT&T day rates, and these rates are estimates only.

Breakfast and Breaks

BREAKFAST

All breakfast buffets are limited to a one-hour service time and include creamy butter, fruit preserves, assorted chilled juices, freshly brewed coffee, decaf coffee and selection of herbal teas.

*Minimum of 15 attendees

Avion Continental

Pastries, croissants, muffins and bagels with flavored cream cheeses, whole and sliced seasonal fresh fruit | \$16

Fresh Start

Pastries, coffee cake and breakfast breads, medley of seasonal sliced fruits, Greek yogurt, granola, berries, toasted nuts and seeds | \$17

Coast Breakfast*

Breakfast breads and pastries, sliced fresh fruit scrambled eggs, skillet potatoes, crisp bacon and sausage links, biscuits and peppered gravy | \$18

Sunrise Healthy Start*

Sliced fresh fruit, assorted cereals and granola, whole grain bagels, sugar free fruit preserves, low fat cream cheese, assorted Greek yogurts, scrambled egg whites with spinach and mushrooms, chicken apple sausage links and turkey bacon, steel cut oatmeal with assorted toppings | \$19

Breakfast Enhancements

Chef Fee \$75 per 50 people

Waffle station | \$3 pp

Omelet station | \$3 pp

Hot sandwiches | \$3pp

Breakfast burritos | \$3pp

Oatmeal with toppings | \$3 pp

Bloody Mary's or Mimosas | \$35 per pitcher (serves 6 people)

Grits | \$3 pp

BREAKS

All breaks limited to 1-hour service time.

Mid-Morning Pick Me Up

Assorted Granola Bars, Protein Bars, whole & dried fruits, sliced fruit, trail mix, energy drinks, flavored waters | \$16

Got Milk?

Fresh baked cookies, brownies and blondies, assorted yogurts, cold milk, fresh brewed Starbucks® coffee with assorted flavored syrups and bottled water | \$14

Build Your Own Parfait

Strawberry and Blueberry Yogurts, fresh berries, granola, dried fruit & nuts with assorted flavored waters | \$13

The Popcorn Jar

Fresh Popped Popcorn in our own popcorn cart, Various flavored popcorns to include, buttered popcorn, cheese corn and chefs choice of flavors soft drinks & bottled water | \$16

Upgrade to Fiji and Pellegrino waters \$3

Chips & Dips!

Garlic hummus, baba ghanoush, spinach, artichoke dip, crudités and toasted pita

Assorted flavored sparkling waters | \$17

Upgrade to Fiji and Pellegrino waters \$3

Westshore Coffee Shop

Doughnut holes, cinnamon churros, chocolate dipped biscotti, Assorted scones, Starbucks Chilled Frappuccino's® and Starbucks® coffee with flavored syrups, Tazo® hot tea | \$16

BEVERAGE BREAKS

All Day Starbucks Beverage Station

Starbucks® brew coffee, Tazo® hot tea, soft drinks and bottle water | \$12

Add flavored syrups | \$13

All Day Beverage Station

House brew coffee, Tazo® hot tea, soft drinks and bottle water | \$10

A LA CARTE

Assorted Sodas | \$4

Bottled Water | \$4

Fiji® Water | \$5

Pellegrino® Water | \$5

Red Bull® | \$5

Bottled Juice | \$3

Milk | \$2

Coffee gal | \$50

Starbucks® | \$60

Morning

Muffins, pastries | \$32 per dz

Scones, English muffins | \$30 per dz

Coffee cakes | \$30 per dz

Bagels with flavored cream cheese | \$36 per dz

Fruit yogurt | \$4 each

Greek yogurt | \$4 each

Whole fruit | \$4 each

Afternoon

Home baked cookies | \$30 per dz

Brownies and blondies | \$29 per dz

Chips and salsa | \$5 pp

Hummus with pita | \$7 pp

Sliced fruit & dipping sauce | \$7 pp

Individual bags of chips, pretzels, popcorn | \$4

Granola Bars | \$4

Crudité with hummus & ranch | \$6 pp

All Day Meeting Package

ALL DAY MEETING PACKAGE | \$75 PER GUEST

BREAKFAST

The Continental

Freshly Brewed Starbucks® Coffee, selection of Tazo® hot teas and assorted fruit juices.
Pastries, croissants, muffins and a variety of bagels, served with fruit preserves, butter and flavored cream cheeses. Whole and sliced seasonal fresh fruit.

BEVERAGE SERVICE

Refreshed throughout the day
Starbucks® Coffee and Tazo® Teas
Bottled Water and assorted sodas

BUFFET LUNCH

Please select one option.

Executive Lunch

Choose three sandwiches which will be served as halves, platter style with condiments, house made chips, Chef's soup of the day, fresh fruit salad, cookies, brownies and blondies.

Soup & Salad

Chef's seasonal greens, baby spinach, cut romaine, array of toppings including: grilled chicken, cherry tomatoes, cucumbers, onions, carrots, boiled eggs, apples, olives, house-made croutons, dried cranberries, toasted sunflower seeds, candied walnuts & Chef's choice assorted of dressing

Chef's Soup du Jour

Warm rolls with butter

Assorted cookies & dessert bars

Tampa Sports Tailgate Buffet

Cobb salad with seasonal greens, blue cheese crumbles, bacon, avocado, and hard boiled egg with Chef's choice of dressing

House-made chips

Baked soft pretzel bites with honey mustard sauce

Rays Dog – hotdog with condiments and chili

Lightning Sliders – pulled pork slider topped with BBQ sauce, slaw, and pickle

Bucs Touchdown Burgers – mini burgers topped with bacon relish and cheese

Rowdies Veggie Kicks – sliced mini veggie wraps

Cracker Jack®

Fresh Baked Cookies

AFTERNOON PICK ME UP

Please select one option

Got Milk?

Freshly baked cookies, brownies, blondies with cold milk

Westshore Coffee Shop

Doughnut holes, cinnamon churros,
Chocolate dipped biscotti, assorted fresh baked scones

Build your own Parfait

Strawberry and Blueberry Yogurts, fresh berries, granola, dried fruits and nuts

Lunches

BUFFET LUNCH

Please select one option. Lunch includes iced tea.

Soup & Salad | \$30

Chef's seasonal greens, baby spinach, cut romaine, array of toppings including: grilled chicken, cherry tomatoes, cucumbers, onions, carrots, boiled eggs, apples, olives, house-made croutons, dried cranberries, toasted sunflower seeds, candied walnuts & Chef's choice assorted of dressing

Chef's Soup du Jour

Warm rolls with butter

Assorted cookies & dessert bars

Broadway Deli Board | \$33

Chef's Soup Du Jour

Fresh seasonal fruit salad

Deli-style potato salad, coleslaw, and house made chips

Capicola, Genoa salami, deli turkey, roast beef, ham, and assorted cheeses with assorted condiments

A variety of artisan breads

Vine-ripened tomatoes, sweet onions, and Boston Bibb lettuce

New York style cheesecake

Tuscan Country Buffet | \$34

Garlic buttered breadsticks

Caesar salad

Caprese salad

Chicken parmesan

Italian sausage with roasted peppers

Baked penne marinara

Roasted Italian vegetables

Cannoli filled with mascarpone, ricotta, and amaretto cream

Upgrades for \$4 per person upcharge: Shrimp Scampi

Tarpon Springs Sponge Docks Buffet | \$35

Greek salad

Lemon orzo soup with chicken

Greek style marinated chicken breast grilled to perfection served over baby spinach, topped with roasted cherry tomatoes, Kalamata olives, grilled lemon, and feta cheese

Briam- traditional roasted vegetable dish

Stuffed peppers with ground beef and rice

Herbed pita bread with hummus

Baklava

Upgrades for \$3 per person upcharge: Gyros with Tzatziki Sauce, Lamb Lollipop

South of the Border Buffet | \$35

Mixed romaine and iceberg lettuce, roasted corn, black beans, tomatoes, cucumbers, and chipotle ranch dressing

Tortilla chips with salsa and fresh made guacamole

Chicken fajitas with soft flour tortillas

Ground beef taco meat

Cheese enchilada

Queso dip

Cilantro infused rice

Black beans

Sour cream

Shredded cheddar and Monterey Jack cheeses

Shredded lettuce

Lime wedges

Fresh jalapenos

Churros with side of cinnamon chocolate sauce

Upgrades for \$5 per person upcharge: Snapper vera Cruz; Carnitas; Carne Asada; Chicken and Carne Asada Street Tacos (Roasted Corn Tortillas, Shredded cabbage and Carrots with Cilantro, Mexican seasonings and Queso Fresco)

Chicken Tortilla Soup

Tampa Sports Tailgate Buffet | \$32

Cobb salad with seasonal greens, blue cheese crumbles, bacon, avocado, and hard boiled egg with Chef's choice of dressing

House-made chips

Baked soft pretzel bites with honey mustard sauce

Rays Dog – hotdog with condiments and chili

Lightning Sliders – pulled pork slider topped with BBQ sauce, slaw, and pickle

Bucs Touchdown Burgers – mini burgers topped with bacon relish and cheese

Rowdies Veggie Kicks – sliced mini veggie wraps

Cracker Jack®

Fresh Baked Cookies

Upgrade to a cookout (on premise only) \$5 per person (minimum 25) plus \$100 staff fee

Lunches

BUFFET LUNCH

Please select one option. Lunch includes iced tea.

Blue Ridge Mountains Smokehouse | \$34

Chopped salad with bacon, onions, cucumbers, blue cheese crumbles and smokey ranch dressing

Spicy potato salad & coleslaw

Seasonal fruit platter

Tender smoked pulled pork, spicy sausage with peppers, onions, and barbeque chicken

Baked beans, corn, and mac & cheese

Chef's cobbler & bourbon banana bread pudding

Upgrades for \$6 per person upcharge: South American BBQ (all cooked and served from our smoker)

Argentinean Churrasco with Chimichurri, Chorizo Sausage, Fire Roasted Chicken, Papas Bravas

Ybor City Buffet | \$34

Ybor salad (ham, swiss, Spanish olives, tomato, parmesan cheese)

Cuban bread

Garbanzo bean and chicken soup

Ropa vieja

Mojo marinated fire roasted chicken

Yellow rice with black beans

Tostones with garlic sauce

Chef's vegetable of the day

Guava & cheese pastries

Upgrades for \$6 per person upcharge: Shrimp and Chorizo Paella

Snapper Escabeche

Asian Street Food Buffet | \$35

Iceberg lettuce with carrot ginger dressing

Egg drop soup

Spring rolls with sweet Thai chili dipping sauce

General Tso chicken and broccoli

Char Sui BBQ pork ribs

Stir-fried vegetables

Fried rice with vegetables

Fried cheese cake with caramel sauce

Fortune cookies

Upgrades for \$5 per person upcharge: Stir Fry Station, Dim Sum Station

Lunches

BOXED LUNCHES | \$24 PER GUEST

All boxed lunches include bottled water, home baked cookies, chips, whole fruit and home baked cookies. Choice of three.

Avion Turkey Club

Sliced roast turkey, bacon, bibb lettuce, ripe tomato, Swiss cheese on sour dough bread

Classic Roast Beef

Tender choice top round of beef sliced thin, topped with cheddar cheese & caramelized onions, piled high on French bread with our own horseradish sauce

Grilled Chicken Sandwich

Marinated grilled chicken breast on ciabatta bread topped with pesto aioli, caramelized onions, sundried tomatoes, fresh mozzarella, and baby arugula

Italian Hoagie

Ham, salami, capicola, and provolone cheese topped with lettuce, tomato, and red onion on baguette

B.L.T

Crisp bacon, lettuce, tomato, chipotle aioli on sourdough

Smoked Turkey Ranch Wrap

Turkey, swiss, bacon & ranch wrapped in a spinach tortilla

Curry Chicken Salad

Chef's curry chicken salad with bibb lettuce, sliced tomato on ciabatta bread

Vegetarian

Falafel, feta cheese, grilled vegetables, hummus & kale in a spinach wrap

EXECUTIVE LUNCH | \$28 PER GUEST

10 guests minimum.

Choose three of the above sandwiches which will be served as halves, platter style with condiments, house made chips, Chef's soup of the day, fresh fruit salad, cookies, brownies and blondies.

Ice Tea and bottled water.

PRE-ORDER LUNCHES | \$19 PER GUEST

All pre-order lunches include a beverage. All sandwiches come with chips. Lunch selections are made the morning of your meeting through your banquet server. Time and location of service decided at this time.

Seasonal options available.

**For groups of 15 and under.*

Reception

HORS D'OEUVRES

50-piece minimum order

Cold Hors D'oeuvres

\$3.50 each piece

Searched Ahi Tuna with hoisin hlaze, Wakame salad on crispy wonton

Tomato basil bruschetta atop a crisp parmesan crostini

Whipped goat cheese with mango chutney on toasted sourdough

Shrimp and crab ceviche served in a spoon topped with fried plantain strips

Searched beef tenderloin with micro arugula, shaved parmesan on sliced baguette

Smoked salmon with dill sour cream on sourdough crostini

Tampa steak with sauteed peppers, onions and cilantro served on a tostone drizzled with saffron aioli

Mini caprese on a crisp baguette

Shrimp cocktail served with mango cilantro cocktail sauce

Antipasto skewers with fresh mozzarella, sundried tomato, kalamata olive, prosciutto

Hot Hors D'oeuvres

\$4.50 each piece

Thai chicken satay spicy peanut sauce

Teriyaki beef satay

Pork potstickers served with sweet Thai chili sauce

Coconut shrimp shooters with mango margarita sauce

Crispy boursin cheese stuffed artichoke hearts

Bacon wrapped scallop with chipotle guava glaze

Pecan crusted chicken fingers with honey dijon sauce

Petite beef wellingtons

Chorizo stuffed dates wrapped in bacon

Beef or chicken empanadas, served with our Caribbean aioli

Miniature chicken and waffles with jalapeño honey sauce

Spanakopita - savory spinach in puff pastry

Jerk shrimp cigars with mango and wonton wrapper fried until crispy

CARVING STATIONS

All Carving Stations Require Chef fee of \$75 each

Whole Roasted Grouper

Lemon and garlic marinated with fire roasted tropical fruit salsa, chive aioli, and grilled lemons

Market Price (Serves 25 people)

Prime Rib

Au jus, horseradish cream and assorted rolls \$500 (Serves 40 people)

Peppercorn Crusted Tenderloin of Beef

Roasted garlic demi-glaze, gorgonzola cheese and assorted rolls | \$385 (Serves 12-18 people)

Whole Turkey

Pesto marinated then slow roasted for a juice and tender final product served with home made cranberry orange chutney and turkey gravy. Served with assorted rolls | \$385 (Serves 40 people)

Mojo Marinated Pork Tenderloin

Roasted to perfection served with Caribbean aioli and chipotle guava BBQ sauce | \$275 (Serves 25 people)

Reception Stations

Inspired Antipasto

Grilled vegetables marinated in garlic, herbs and balsamic, including squashes, red and gold peppers, eggplant, mushrooms, artichokes, olives and an array of cured salami and assorted cheeses served with baguettes and artisan crackers | \$12 per person

Chef's Cheese Board

International & domestic cheeses artfully displayed with fresh berries, sliced baguettes, and table crackers | \$9 per person

Vegetable Crudité

Array of seasonal crisp vegetables with ranch & hummus for dipping | \$7 per person

Fresh Fruit Display

Seasonal fresh fruits & berries with yogurt dipping sauce | \$7 per person

Slider Station (please select two)

Cheeseburger, grilled chicken breast, buffalo chicken, BBQ pulled pork, grilled vegetables, blackened fish with appropriate condiments and sauces
\$14 per person

Risotto Station

Chef fee of \$75 per 50 ppl

Asparagus tips, roasted mushrooms, parmesan cheese, spinach, sun-dried tomato, manchego cheese, fresh tomato, and basil | \$20 per person

Upgrades Market Price: Grilled Chicken, Shrimp, Italian Sausage, Crab Meat

Dinner

PLATED DINNER

*Limit of 3 entrees—selections must be made in advance.
Plated dinners include warm rolls with butter, house salad,
seasonal vegetable, chef's daily dessert creation, fresh
brewed coffee & iced tea.*

Port of Tampa

Grilled filet of beef with a lobster tail, roasted asparagus and baby carrots, roasted garlic and herb mashed potatoes | \$62

Avion Park

Pan seared salmon with vegetable risotto finished with charred lemon beurre blanc | \$42

Cigar City

Peppered New York strip with wild mushroom brown ale reduction & roasted Yukon gold potatoes with manchego cheese | \$48

Tampa Bay

Seared grouper fillet topped with saffron beurre blanc served with 2 potato hash and haricot vert
Market Price

Westshore District

Blackened sirloin steak topped with crispy fried onions and gorgonzola cream sauce along side roasted fingerling potatoes and asparagus | \$46

Old Ybor

Mojo marinated pork tenderloin topped with chimichurri served with Yukon gold potato hash with chorizo and sweet plantains | \$40

BUFFETS

Gulf Coast Beach BBQ | \$55

Field greens salad with tomatoes, avocado, red onion, radishes, sunflower seeds, cucumbers and citrus Vinaigrette dressing

Margarita steamed mussels with tequila, lime, butter sauce

Grilled swordfish with sundried tomato beurre blanc

Fire roasted chicken with mango salsa

Smoked baby back ribs with tropical BBQ sauce

Roasted Yukon potatoes

Green bean almandine

Individual key lime pies

Assorted mini desserts

Italiano | \$55

Ripe red and yellow tomato caprese

Classic caesar salad with house made garlic croutons

Pasta salad

Chicken saltimbocca with madeira jus

Petite sirloins topped with gorgonzola, roasted garlic demi, wild mushrooms

Herb and parmesan risotto

Linguine with clams

Roasted vegetables

Tiramisu

Cheesecake with seasonal berry compote

Rocky Point Chophouse | \$55

Chopped greens with crispy smoked bacon, red onion, cucumbers, and bleu cheese dressing

Classic caesar salad with crisp romaine, house-made garlic croutons, and parmesan cheese

Flat iron steaks smothered in mushrooms and onions

Sweet and spicy oven roasted chicken with mango salsa

Tender marinated pork tenderloin wrapped in bacon and seared for a crispy finish served with caramelized onion and apple demi glace

Roasted fingerling potatoes with bacon and gorgonzola

Broccolini

Chef's signature dessert

Coast Signature | Market Price

Wild greens with diced apple, candied walnuts, gorgonzola, cranberries & citrus vinaigrette

Grouper piccata with capers and fresh dill

Chicken marsala with wild mushrooms and truffle essence

Rib eye steaks with roasted garlic demi glace

Seasonal fresh vegetable

Roasted Yukon gold potato medallions

Chef's cheesecake

Beverages

WINE LIST

Glass | Bottle

White

Oyster Bay NZ

Pinot Gris | \$8.50 | \$32.00

Matua Marlborough, NZ

Sauvignon Blanc | \$9.00 | \$32.00

BEX, Germany

Riesling | \$7.00 | \$25.00

Bonterra Organic, CA

Chardonnay | \$9.00 | \$32.00

Famille Perrin, RhoneValley

France Rose | \$7.00 | \$25.00

Pacific Bay, CA

Chardonnay | \$6.00/\$24

Red

Stephen Vincent, CA

Pinot Noir | \$10.00 | \$38.00

Canoe Ridge, Columbia Valley, WA

Merlot | \$9.00 | \$36.00

Pacific Bay, CA

Cabernet Sauvignon | \$6.00/\$24

Sterling Vintners Reserve, CA

Cabernet Sauvignon | \$9.00 | \$32.00

Justin, Paso Robles, CA

Cabernet Sauvignon | \$13.00 | 46.00

Colome Salta, Argentina

Malbec | \$12.00 | 42.00

Sparkling

Zonin 187ml, Veneto, Italy

Prosecco | \$8.00

BEER LIST

Domestic | \$6.00

Select Premium Local Craft | \$7.00

Premium/Imports | \$7.00

BANQUET BEVERAGES

*Host sponsored bar per guest
(minimum of 30 guests require for package)*

Bar packages include full bar set-ups, domestic and imported beers, house wines and liquor; packages are priced per person and are based on the guarantee or actual attendance.

Call Brands

First hour \$18, each additional hour

\$12.00 Select Well Liquor

Premium Brands

First hour \$21.00, each additional hour \$14.00

In addition to all Call Brands:

Tito's or Stoli

Tanqueray®

Bacardi®

Rum

Captain Morgan®

Spiced Rum

Blue Chair Bay Coconut Rum

Milagro Tequila®

Johnnie Walker® Black Label®

Scotch

Jack Daniels® Whiskey

Horse Soldier Bourbon

Beer, Wine & Soft Drink Bar

First hour \$12, each additional hour \$6.00

Select Beer, Wine & Liquor

Hosted and Cash Bars

On consumption

Cordials & Top Shelf	\$9.00
Premium Brands	\$10.00
Call Brands	\$8.00
House Wine by the Glass	\$8.00
Import Beer	\$7.00
Domestic Beer	\$6.00
Soft Drinks	\$3.00

Bloody Mary's or Mimosas \$10 Each

Bloody Mary/Mimosa Bar | \$18 first hour/\$10 each additional hour per person

Base Bloody Mary's with a 10 item bar to create your own bloody Mary. Items to include but not be limited to: Bacon, pepperoncini, Olives, Celery, Jalapeños, and more

Mimosa's with minimum of three different fresh juices to mix

Luxury Water Station

Includes Fiji, Saratoga and aqua panna still water

Pellegrino, Saratoga and Perrier Sparkling

Pellegrino Flavored Sparkling waters

\$5 | each on consumption

\$12 | per person first hour/\$10 each additional hour

A \$100 bartender charge will incur for all cash and hosted bars with less than \$500 in Bar Revenue.