



# The Venue Naperville

## 2023 Catering Menus



1823 Abriter Court | Naperville, IL 60563 | 630-799-5900

*Service Charge of 24% and Sales Tax of 8.75% Applied to All Food and Beverage*



## Breakfast Buffet

\*All buffets include Regular and Decaf Coffee, Assorted Hot Teas, and a Selection of (2) Juices

### EMBASSY CLASSIC

Seasonal Melon  
Whole Fruit  
Assorted Breakfast Rolls  
New York Style Bagels  
Toaster & Condiments  
\$28

### MIDWESTERN CONTINENTAL

Fresh Sliced Fruit, Assorted Danish  
Assorted Yogurt & Granola  
Oatmeal Bar with Condiments  
Scrambled Eggs  
Choice of (1) Breakfast Meat  
Hashbrowns  
(Meat Options: Bacon, Sausage, Turkey  
Sausage, Chicken Sausage)  
\$31

### LIFE STYLE

Assorted Whole Fruit  
Kashi Cereal, Skim Milk  
Low Fat Cottage Cheese  
Cubed Turkey or Ham  
Hard Boiled Eggs  
Protein Bars  
\$28

### KICK START

Egg White Puff  
Cubed Turkey or Ham  
Chicken or Turkey Sausage  
Roasted Vegetable Hash  
Sliced Fresh Fruit  
Yogurt Parfait with Granola  
\$29

### EURO BREAKFAST

House Cured Grave Lox & Bagels  
Accompaniments & Toaster  
Fresh Melon Salad  
Spanish Egg & Potato Torte  
Bangers – Pork Sausage, Irish Cut  
Oatmeal Bar & Accompaniments  
\$29

### BUENOS DIAS

Fresh Fruit & Chili  
Papas Con Rajas – Potato & Green Chili  
Chilaquiles Verdes-Fried Corn Tortilla  
Tomatillo Salsa – Crema Queso Fresco  
Sopapillas – Fried Dough & Cinnamon Sugar  
\$30



## Plated Breakfast

All Plated Breakfasts include Selection of Juice (Orange, Cranberry or Apple), Regular & Decaf Coffee, and Assorted Hot Teas

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### EMBASSY BREAKFAST

Scrambled Eggs & Hashbrowns  
Choice of Bacon, Sausage, or Turkey Sausage  
Fresh Fruit Skewer  
Freshly Baked Croissants  
\$22

### EGG WHITE STRATTA

Egg Whites, White Cheddar Cheese,  
Tomato & Spinach  
Served with a Croissant and Fruit Skewer  
\$18

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### PEARL SUGAR BELGIAN WAFFLE

Choice of Bacon or Sausage  
Fruit Compote  
Whipped Butter  
Bourbon Maple Syrup  
Fresh Fruit Skewer  
\$ 20

### RUMCHATA FRENCH TOAST

Choice of Bacon or Sausage  
Fruit Compote  
Whipped Butter  
Bourbon Maple Syrup  
Fruit Skewer  
\$ 20

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### EGGS IN A BASKET

Eggs, Asiago Cheese, English Muffin  
Roasted Vegetable  
Fruit Skewer  
\$22

### STEAK HASH & EGGS

Rotisserie Tri Tip Angus Beef & Potato Hash  
Choice of Poached Eggs or Scrambled Eggs  
Foyot Sauce  
\$24



V E N U E  
N A P E R V I L L E

### Breakfast Enhancements / Add On's

Scrambled Eggs & Chives	\$4 per person
Egg White Puffs	\$5 per person
Bacon, Sausage or Chicken Sausage	\$5 per person
Hashbrowns	\$3 per person
Cubed Ham or Turkey	\$5 per person
Oatmeal with Brown Sugar	\$5 per person

### Ala Carte Items

Assorted Breakfast Breads	\$26 per dozen
Assorted Donuts	\$26 per dozen
Assorted Cookies	\$32 per dozen
Fudge Brownies	\$32 per dozen

Yogurt Parfaits	\$6 each (on consumption)
Energy & Power Bars	\$5 each (on consumption)
Granola & Breakfast Bars	\$4 each (on consumption)
Sliced Seasonal Fruit	\$7 per person
Assorted Whole Fruit	\$3 each (on consumption)

Regular Coffee	\$58 per gallon (on consumption)
Decaf Coffee	\$58 per gallon (on consumption)
Assorted Hot Tea	\$48 per gallon (on consumption)
Caraffe's of Juice (Orange, Cranberry, Apple, or Grapefruit)	\$15 per caraffe (on consumption)
Caraffe's of Milk (Whole, 2%, Skim)	\$15 per caraffe (on consumption)
Assorted Coca Cola Soft Drinks	\$4 each (on consumption)
Bottled Water	\$4 each (on consumption)

Full Day Beverage Package \$21 per person (Coffee, Tea, Assorted Coca Cola Soft Drinks & Bottled Water)

Half Day Beverage Package \$15 per person (Coffee, Tea, Assorted Coke Soft Drinks & Bottled Water)

### Box Lunch- Choice of 1

- Turkey & White Cheddar on Whole Grain Wheat
- Shaved Ham & Swiss on Rye
- Roasted Beef & Provolone on Artisan Ciabatta
- Caprese on Tomato Focaccia

Bag of Kettle Chips or Pasta Salad  
Whole Fruit, Cookie, Soda or Bottled Water  
\$22

*Service Charge of 24% and Sales Tax of 8.75% Applied to All Food and Beverage*



## Plated Lunch Entrée's (Cold)

All Plated Lunches Include: Soup du Jour, Freshly Baked Rolls with Butter and Chef's Choice of Dessert as well as Regular and Decaf Coffee, Assorted Hot Teas, and choice of Iced Tea or Lemonade

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### ROASTED BEET SALAD

Mesculin Greens, Roasted Beets, Feta Cheese, Candied Pecans, Watermelon, Balsamic Glaze, Sherry Dressing  
\$25

### CHI-TOWN CHOPPED SALAD

Chopped Head Lettuce, Cabbage  
Sweet & Spicy Vienna Pickles  
Blistered Tomato, Wisconsin Bleu Cheese  
Fresh Made Pepper Bacon  
Rotisserie Chicken  
Ditlani Pasta  
Red Wine Vinaigrette  
\$26

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### TRI-TIP BEEF STEAK SALAD

Tri-tip Beef Steak  
Mesclun Greens  
Charred Tomato, Cucumber  
Ciabatta Crisps  
Gorgonzola Cheese  
House Dressing  
\$28

### SPICY CHICKEN CAESAR SALAD

Pulled BBQ Spiced Chopped Chicken  
Shaved Romaine Lettuce  
Cojita Cheese, Roasted Corn, Peppers  
Crispy Onion Straws  
Lime Cilantro Caesar Dressing  
\$26

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### SOUTHWEST FAJITA SALAD

Shredded Lemon Cilantro Chicken  
Romaine Lettuce  
Cojita Cheese  
Black Bean & Corn Relish, Avocado  
Lime Cholula Ranchero Dressing  
Crispy Tortilla Strips  
\$26

### AHI TUNA SALAD

Pan Seared Ahi Tuna (Medium Rare)  
Wakame Seaweed Salad  
Pickled Ginger & Wasabi  
Jasmine Rice  
Sesame Soy Dressing  
\$30



## Plated Lunch Entrée's (Hot)

All Plated Lunches Include: Soup du Jour, Freshly Baked Rolls with Butter and Chef's Choice of Dessert as well as Regular and Decaf Coffee, Assorted Hot Teas, and choice of Iced Tea or Lemonade

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### BRICKSTONES CHICKEN

Half Roasted Chicken  
Yukon Gold Mashed Potato  
Chef's Choice Vegetable  
\$24

### BILLY'S VEAL MEATLOAF STACKER

Wrapped Bacon Veal Meatloaf  
Creamy White Cheddar Polenta  
Wilted Spinach  
Shiitake Mushroom Demi Glaze  
Crispy Onion Straws  
Chive Oil  
\$27

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### PAN SEARED SALMON

Atlantic Salmon  
Citrus Vinaigrette  
Herb Roasted Potato  
Chef's Choice Vegetable  
\$27

### SEARED HANGER STEAK

Choice Angus Hanger Steak  
Steakhouse Butter, Cabernet Reduction  
Wilted Spinach & Forest Mushroom Sauté  
Potato Hash  
\$27

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### CHICKEN LUNA

Citrus Grilled Chicken Supreme  
Cream Corn  
Roasted Tomato & Poblano Coulis  
Spanish Rice & Refried Black Beans  
\$26

### SHRIMP DIABLO

Grilled Shrimp  
Zesty Tomato Sauce  
Grilled Zucchini  
Angel Hair Pasta  
\$28



## Lunch Buffets (Cold) – A Minimum of 25 guests

All Buffet Lunches Include: Regular & Decaf Coffee, Assorted Hot Teas and Choice of Iced Tea or Lemonade

### BRICKSTONES DELI

Soup du Jour  
Assorted Deli Meats and Cheeses  
Pulled Warm Rotisserie Chicken  
Assorted Breads  
Relish Tray, Condiments  
Kettle Chips  
Chef's Choice Dessert  
\$27

### NEW YORK DELI

Chicken Matzoh Ball Soup  
Liverwurst, Shaved Corned Beef  
Beef Pastrami & Turkey  
Assorted Rye & Artisan Breads  
Rotisserie Chicken Salad  
Cheese Schmear and Sliced Cheddar & Swiss  
Kosher Pickles  
Cheese Cake Bites & Rugelach  
\$29

### FLATBREAD & SALAD BAR

Soup du Jour  
Chicago Chopped Salad  
Seasonal Fruit Salad  
Pasta Salad  
Selection of Flatbreads to Include:  
Caprese, Bacon Lettuce & Chicken, Roasted  
Vegetable  
Chocolate Cake  
\$25

### WESTERN BURBS DELI WRAP

Soup du Jour  
Selection of Wraps to Include:  
Scallion Deviled Egg Salad, Tuna Salad,  
Rotisserie Chicken Salad & Caprese Salad  
Kettle Chips  
Cookies & Fudge Brownies  
\$25

### WEDGE SALAD BAR

Seasonal Soup  
Roasted Salted Beets  
Goat Cheese Fondue  
Arugula  
Blistered Grape Tomato  
English Cucumber Ring  
Candied Pecans  
Balsamic Glaze  
Sherry Vinaigrette  
Chef's Choice Dessert  
\$27

### ROASTED BEET SALAD

Seasonal Soup  
Roasted Salted Beets  
Goat Cheese Fondue  
Arugula  
Blistered Grape Tomato  
English Cucumber Ring  
Candied Pecans  
Balsamic Glaze  
Sherry Vinaigrette  
Chef's Choice Dessert  
\$27



## Lunch Buffets (Hot) - A Minimum of 25 guests

All Buffet Lunches Include: Regular & Decaf Coffee, Assorted Hot Teas and Choice of Iced Tea or Lemonade

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### BRICKSTONES PIZZA BAR

Soup du Jour  
Garden Salad Dressings  
Fresh Fruit Salad  
Chef's Pasta Salad  
Assorted Pizzas to Include:  
Cheese, Pepperoni, Sausage, Vegetable  
Assorted Cookies and Turtle Brownies  
\$25

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### STREET TACOS

Tortilla Soup  
Corn & Black Bean Salad  
Nacho Chips & Homemade Salsa  
Ground Beef & Shredded Chicken  
Flour Tortillas & Crispy Corn Shells  
Spanish Rice, Refried Beans, Shredded Lettuce  
Tomatoes, Cheddar Cheese, Black Olives  
Jalapeno Peppers  
Sour Cream, Cholula Hot Sauce  
Sopapillas & Churros  
\$26

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### CHINA TOWN

Secret Ingredient Soup  
Vegetable Spring Rolls & Pot Stickers  
Sesame Noodle Salad  
Second Day Pan Fried Vegetable Rice  
Ginger Beef & Broccoli  
Orange Sesame Chicken  
Stir Fried Vegetables  
Sweet Chili Sauce  
Fortune & Almond Cookies  
\$32

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### CHI-TOWN BUFFET

Soup du Jour  
Chicago Chopped Salad  
Fresh Fruit Salad  
Italian Beef Sandwiches with Giardiniera &  
Sweet Peppers  
Chicago Style Hot Dogs with all the Trimmings  
Maxwell Street Polish with Grilled Onions  
Eli's Chocolate Chip Cheesecake  
\$27

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### TENNESSEE SMOKEHOUSE

Soup du Jour  
Cole Slaw  
Baked Bourbon Beans  
Pulled House Smoked Pork & Chicken Sliders  
Corn Salad  
Chef's Choice Dessert  
\$28





## Mid-Morning & Afternoon Breaks

### Energy Break

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Power Bars, Kashi Bars, Granola Bars  
Bananas and Almonds  
Red Bull, PowerAde & Bottled Water  
\$15

### Sweet & Salty

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Candy Bars  
Kettle Chips with Homemade Ranch Dip  
Whole Fruit  
Assorted Soft Drinks and Bottled Water  
\$14

### Old Chicago Break

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Mini Chicago Hot Dogs  
Chicago Popcorn Mix  
Deep Dish Pizza Bites  
Assorted Soft Drinks  
Bottled Water  
\$16

### Snack Time Break

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Tortilla Chips & Queso Con Salsa Dip  
Pita Triangles & Hummus  
Vegetable Crudite and Dips  
Pretzel Bites with Honey Mustard Dip  
Assorted Soft Drinks  
Bottled Water  
\$14



**Create Your Own Lunch Buffet– Minimum of 25 guests**

- \$35 - Choice of 1 Entree
- \$40 - Choice of 2 Entrees
- \$45 - Choice of 3 Entrees

All Buffet Lunches Include: Regular & Decaf Coffee, Assorted Hot Teas and Choice of Iced Tea or Lemonade

**STARTERS (CHOOSE 2)**

- Soup du Jour
- Garden Salad with 2 Dressings
- Caesar Salad
- Italian Pasta Salad
- Potato Salad
- Roasted Vegetable Salad
- Cole Slaw
- Bean Salad
- Roasted Beet Salad
- Fresh Fruit Salad

**SIDES HOT (CHOOSE 2)**

- Starch - Choose 1**
- Wild Rice Pilaf
- Whipped Garlic Mashed Potatoes
- Macaroni & Cheese
- Soft Polenta with Parmesan
- Vegetables - Choose 1**
- Green Beans & Carrots
- Broccolini & Blistered Tomato
- Carrots, Broccoli, Cauliflower Medley
- Squash Medley
- Corn Hash
- Ratatouille

**ENTRÉE**

- Rotisserie Chicken
- Chicken Marsala
- Fried or Baked Chicken
- Italian Sausage
- BBQ Ribs
- Honey Sriracha Pork Loin
- Pan Seared Tilapia & Lemon Caper Butter
- Salmon with Dill Cream Sauce
- Tri-tip Beef Demi Glaze & Crispy Onions  
(Available as an Upgrade for a fee)

**DESSERTS (CHOOSE 1)**

- New York Cheese Cake
- Flourless Cake Bites
- Brownie Bites
- Tiramisu
- Italian Pastries
- Assorted Dessert Bars
- Assorted Cupcakes
- Fresh Fruit Salad



**Carving Stations:**

- \*Serves 20 Guests
- \*Served with Condiments & Silver Dollar Rolls
- \*Uniformed Chef's Fee \$200

COUNTRY BAKED PIT HAM	\$350
WHOLE ROASTED TURKEY BREAST	\$250
PORK TENDERLOIN WITH PAN GRAVY	\$350
ROASTED TENDERLOIN OF BEEF	\$375
GARLIC & ROSEMARY INSIDE ROUND OF BEEF	\$350
WHOLE ROASTED SIRLOIN OF BEEF	\$325
BEEF LONDON BROIL WITH CHIMICHURRI SAUCE	\$350

**Stations (Per Guest)**

- \*Minimum of 25 Guests
- \*Offered Solely as an Enhancement to your Reception with Individual Portion
- \*Sizes Designed Accordingly

**Quesadilla Station –**  
 Choice of 1 Quesadilla Type: \$15  
 Choice of 2 Quesadilla Types: \$18  
 Choice of 3 Quesadilla Types: \$21  
 Select from the following:  
 Goat Cheese & Sundried Tomato  
 Chicken OR Steak  
 Served on Flour Tortillas with Pepper Jack Cheese, Pico de Gallo, Fire Roasted Salad and Lime Sour Cream

**Pasta Bar \$26 (\$200 Chef's Fee) –**  
 Cavatappi and Penne Pasta  
 Served with Alfredo, Pomodoro and Pesto Sauces,  
 Aged Parmesan and Romano Cheeses  
 Toppings to include: Julienne Chicken and Shrimp,  
 Spinach, Tomatoes, Mushrooms, Peppers and Onions  
 & Freshly Toasted Garlic Bread

**Satay Station-**  
 Choice of 1 Satay: \$15  
 Choice of 2 Satay: \$18  
 Choice of 3 Satay: \$21  
 Select from the following:  
 Beef, Chicken, Shrimp

**Platters (Per Guest)**

**Assorted Vegetable Platter \$7-** Chef's  
 Selection of Seasonal Garden Vegetables  
 With Bleu Cheese & Herbed Ranch Dips

**Fire Roasted Vegetable Platter \$8-**  
 Grilled Vegetables Seasoned with Balsamic  
 Vinaigrette & Herb Sour Cream Dip

**Caprese Salad \$7-** Platter of Fresh Sliced  
 Tomatoes and Sliced Mozzarella drizzled  
 with a Balsamic Glaze

**Platter of Fresh Sliced Fruit \$7-** Freshly  
 Sliced Seasonal Fruits & Berries with Triple Berry  
 Yogurt Dip

**Fresh Shrimp Platter –Market Price –**  
 Display of Fresh Shrimp and Cocktail Sauce

**Crab Claws – Market Price –**  
 Display of Crab Claws and Butter



## Butler Passed Hors d' oeuvres

### COLD HORS D' OEUVRES

*Each order is 50 pieces per Order*

FRESH BASIL BRUSCHETTA  
\$125 PER ORDER

GREEN PEA AND ROASTED BRUSCHETTA  
\$125 PER ORDER

GOAT CHEESE TRUFFLES  
\$200 PER ORDER

ANTIPASTO SKEWER  
\$150 PER ORDER

MELON & PROSCIUTTO  
\$200 PER ORDER

ASPARAGUS & PROVOLONE  
\$200 PER ORDER

SEARED AHI POKE  
\$250 PER ORDER

ASSORTED FRESH SUSHI  
MARKET PRICE

### HOT HORS D' OEUVRES

*Each order is 50 pieces per Order*

ARTICHOKE BEIGNET  
\$200 PER ORDER

PEKING DUCK ROLL  
\$250 PER ORDER

HONEY SRIRACHA CHICKEN MEATBALL  
\$250 PER ORDER

CANDIED APPLE PORK BELLY  
\$250 PER ORDER

SPANIKOPITA  
\$150 PER ORDER

HOUSE SMOKED PORK RIBS  
\$250 PER ORDER

VEGETABLE SPRING ROLLS  
\$125 PER ORDER

PORK POTSTICKERS  
\$125 PER ORDER

CHICKEN POTSTICKERS  
\$125 PER ORDER

GOAT CHEESE AND SUNDRIED TOMATO  
\$200 PER ORDER

LADY PURSE  
LEMON GRASS CHICKEN SATAY  
\$200 PER ORDER



## Create Your Own Dinner Buffet– Minimum of 25 guests

\$47 - Choice of 1 Entrée

\$52 - Choice of 2 Entrees

\$57 - Choice of 3 Entrees

All Buffet Dinners Include: Regular & Decaf Coffee, Assorted Hot Teas and Choice of Iced Tea or Lemonade

### STARTERS (CHOOSE 2)

Soup du Jour  
Garden Salad with 2 Dressings  
Caesar Salad  
Italian Pasta Salad  
Potato Salad  
Roasted Vegetable Salad  
Cole Slaw  
Bean Salad  
Roasted Beet Salad  
Fresh Fruit Salad

### SIDES HOT (CHOOSE 2)

**Starch - Choose 1**  
Wild Rice Pilaf  
Whipped Garlic Mashed Potatoes  
Macaroni & Cheese  
Soft Polenta with Parmesan  
**Vegetables - Choose 1**  
Green Beans & Carrots  
Broccolini & Blistered Tomato  
Carrots, Broccoli, Cauliflower Medley  
Squash Medley  
Corn Hash  
Ratatouille

### ENTRÉE

Rotisserie Chicken  
Chicken Marsala  
Fried or Baked Chicken  
Italian Sausage  
BBQ Ribs  
Honey Sriracha Pork Loin  
Pan Seared Tilapia & Lemon Caper Butter  
Salmon with Dill Cream Sauce  
Tri-tip Beef Demi Glaze & Crispy Onions

### DESSERTS (CHOOSE 1)

New York Cheese Cake  
Flourless Cake Bites  
Brownie Bites  
Tiramisu  
Italian Pastries  
Assorted Dessert Bars  
Assorted Cupcakes  
Fresh Fruit Salad

*Service Charge of 24% and Sales Tax of 8.75% Applied to All Food and Beverage*



## Plated Dinner Entrée's (Hot)

All Plated Dinners Include: Soup du Jour, Garden Salad with Dressings, Freshly Baked Rolls with Butter, Chef's Choice of Starch, Vegetable and Chef's Choice of Dessert. Regular & Decaf Coffee, Assorted Hot Teas and Choice of Iced Tea or Lemonade

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### LEMON CHICKEN

Chicken Breast dusted in Seasoned Flour  
Artichoke Hearts and Spinach  
In a Garlic Lemon Sauce  
\$44

### CHICKEN MARSALA

Chicken Breast Sautéed with  
Shiitake Mushrooms in a Marsala Wine Sauce  
with Herb Oil Drizzle  
\$44

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### SALT & PEPPER PORK CHOPS

Frenched Pork Chops in Apple Cider  
Brined with Salt & Pepper,  
Shaved Apples and Peppered Bacon  
In a Honey Butter sauce.  
\$46

### LAMB CHOPS

Frenched Lamb Chops  
In a Mint Demi Glaze  
\$55

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### MISO SALMON

Pan Seared Atlantic Salmon  
In a Miso Glaze  
With Pickled Sesame Cucumbers  
\$50

### WHITEFISH

Corn Flour Encrusted Whitefish Filet  
In a Dry Vermouth Butter Sauce  
\$50

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### BOSTON CUT STRIP STEAK

Choice Strip Steak Cut Boston Style  
In a Peppercorn Demi Glaze  
\$56

### HERB CRUSTED BEEF TENDERLOIN

Medallions of Beef Tenderloin  
In a Port Wine Reduction  
With Crimini Mushroom Relish  
\$69



## Bar Packages

### HOUSE BRAND BAR

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Gilby's Vodka  
Gilby's Gin  
Castillo Rum  
Montezuma Tequila  
Early Times Tennessee Whiskey  
Winsor Canadian Whiskey  
Grant's Family Reserve Scotch  
Christian Brother's Brandy

House Wines – Merlot, White Zinfandel and Chardonnay  
Bud Light, Miller Lite, Miller Genuine Draft  
O'Douls, Corona, Heineken  
Soft Drinks  
Bottled Water  
Assorted Juices and Mixers

### PREMIUM SUITE BAR (PREMIUM BRAND BAR)

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Absolut Vodka  
Beefeater Gin  
Bacardi & Captain Morgan Rum  
Carazon Silver Tequila  
Jack Daniels Whiskey  
Canadian Club Whiskey  
Dewar's Scotch  
Christian Brother's Brandy

House Wines – Merlot, White Zinfandel and Chardonnay  
Bud Light, Miller Lite, Miller Genuine Draft  
O'Douls, Budweiser, Corona, Heineken  
Soft Drinks  
Bottled Water  
Assorted Juices and Mixers

### PRESIDENTAL SUITE BAR (TOP SHELF BAR)

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Grey Goose Vodka  
Tanqueray Gin  
Bacardi Rum  
Patron Silver Tequila  
Crown Royal Whiskey  
Johnnie Walker Black Scotch  
Christian Brother's Brandy  
Remy Martin VSOP Cognac

House Wines – Merlot, White Zinfandel and Chardonnay  
Bud Light, Miller Lite, Miller Genuine Draft  
O'Douls, Corona, Goose Island 312, Heineken  
Soft Drinks  
Bottled Water  
Assorted Juices and Mixers

(Gluten Free Alcohol is available upon request)



CONSUMPTION BAR (PER DRINK)

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Premium Brand Drink	\$9
Premium Wine	\$8
House Brand Drink	\$8
House Brand Wine	\$7
Imported Beer	\$6
Domestic Beer	\$5
Soft Drinks	\$4
Mineral Water	\$4
Cordials	\$13
Cognacs	\$14



PACKAGE BARS (PER GUEST)

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	<u>House Brand Bar</u>	<u>Premium Bar</u>	<u>Top Shelf</u>	<u>Beer/Wine/Soda</u>
One Hour:	\$21	\$25	\$29	\$16
Two Hours:	\$25	\$30	\$34	\$20
Three Hours:	\$30	\$35	\$39	\$24
Four Hours:	\$35	\$40	\$44	\$28

\*each additional hour of bar, add \$4 per person

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*Bartender Fee of \$200 for up to Three Hours for Consumption and Package Bars  
 Cash Bars to Meet a Minimum of \$800 in Sales or a \$200 Bartender Fee Will Apply  
 Beer/Wine and Soda Bar Includes Choice of Two Domestic Beers, Choice of one Import  
 Beer and Assorted Soft Drinks*

*ervice Charge of 24% and Sales Tax of 8.75% Applied to All Food and Beverage*