

BANQUET MENU



4120 MAIN STREET | PHILADELPHIA PENNSYLVANIA 19127

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STATIONARY HORS D' OEUVRES

\$130 COMBINATION PLATTER (50 PIECES) SERVES 8-10 GUESTS

PHILLY CHEESESTEAK EGG ROLLS
horseradish cream sauce

PIGS IN A BLANKET
dijon dipping sauce

SHRIMP COCKTAIL SHOOTER

FRESH MARINATED MOZZ & TOMATO SKEWER
balsamic drizzle

PEPPERED BACON WRAPPED CHICKEN BITES
beer cheese dipping sauce

\$160 COMBINATION PLATTER (50 PIECES) SERVES 8-10 GUESTS

DUCK CONFIT
toasted brioche round, cranberry onion chutney

LOBSTER SALAD
crispy wonton cup

PAN SEARED SCALLOP
saffron cream, crispy shallots

**EXOTIC MUSHROOM & TRUFFLE
GOAT CHEESE CROSTINI
TERIYAKI FILET TIP KABOB**

CRUDITÉS ASSORTMENT \$9.00 PER PERSON

**CHEESE | CRACKERS & DIP
SEASONAL FRUIT | VEGETABLES**

**ADD ROASTED GARLIC HUMMUS
\$1.50 PER PERSON
(30 PERSON MINIMUM REQUIRED)**

BRUSCHETTA BAR \$8.50 PER PERSON

**TRADITIONAL TOMATO BASIL & ROASTED GARLIC
FRESH MARINATED MOZZARELLA BITES
ROASTED RED PEPPER HUMMUS
OLIVE TAPENADE
TOASTED BAGUETTE**

(30 PERSON MINIMUM REQUIRED)

CHARCUTERIE BOARD \$13.00 PER PERSON

**PROSCIUTTO | SEASONAL CURED MEATS | SOPPRESSATA
FRESH MOZZARELLA | SEASONAL JAM
CRACKERS & CROSTINIS
(30 PERSON MINIMUM REQUIRED)**

TUSCAN SPREAD \$14.00 PER PERSON

**GRILLED ASPARAGUS
PORTABELLA MUSHROOMS | ROASTED RED PEPPERS
KALAMATA OLIVES | ARTICHOKE HEARTS
TOMATOES | GENOA SALAMI | CAPICOLA
FRESH MOZZARELLA CHEESE | GRILLED PITA
(30 PERSON MINIMUM REQUIRED)**

Butlered Hors d' Oeuvres may result in additional staffing fee.

+ 8% sales tax + 22% gratuity including service
This menu is subject to change at any time

STATIONARY OR BUTLERED HORS D' OEUVRES

WE RECOMMEND 5 PIECES PER PERSON PER HOUR

\$22.00

PER DOZEN

2 DOZEN MINIMUM REQUIRED

TRADITIONAL BRUSCHETTA

balsamic glaze
on a crostini

SEASONAL ARANCINI

fried risotto balls

BEER BRAISED PULLED CHICKEN EGG ROLL

cilantro lime crema

PIGS IN A BLANKET

dijon dipping sauce

BACON WRAPPED CHICKEN BITES

beer cheese dipping sauce

BONELESS BUFFALO WING BITE

celery, bleu cheese

EXOTIC MUSHROOM & TRUFFLE GOAT CHEESE CROSTINI

CRISPY JAPANESE EGGPLANT BITES

tomato jam

FIGS IN A BLANKET

creamy goat cheese,
caramelized onion

\$24.00

PER DOZEN

2 DOZEN MINIMUM REQUIRED

FRESH MARINATED MOZZARELLA AND TOMATO SKEWER

balsamic reduction

MINI CHICKEN & WAFFLES

jalapeño maple syrup

SHRIMP COCKTAIL SHOOTER

cocktail sauce

SCALLOPS WRAPPED IN BACON

horseradish cream

CRISPY COCONUT SHRIMP

spicy lime aioli

PROSCIUTTO CROSTINI

whipped lemon
honey ricotta

ROSEMARY THYME POLENTA CAKE

topped with fire
roasted peppers

PORCHETTA SLIDERS

broccoli rabe
sharp provolone

PHILLY CHEESE STEAK EGG ROLL

horseradish cream

\$28.00

PER DOZEN

2 DOZEN MINIMUM REQUIRED

BEEF WELLINGTON BITES

mushroom duxelle, creamy
whole grain mustard
dipping sauce

MINI CRAB CAKE

spicy remoulade

LOBSTER SALAD

crispy wonton cup

TUNA TARTARE

pickled ginger vinaigrette,
avocado mousse

PAN SEARED SCALLOP

saffron cream,
crispy shallots

BRAISED SHORT RIB TACOS

kimchi watercress salad
lemongrass crema

DUCK CONFIT

toasted brioche round,
cranberry onion chutney

BEEF EMPANADA

guasacaca dipping sauce

CRISPY PORK BELLY & BRUSSELS SPROUT LEAVES

pineapple mango syrup

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COMBINATION SUSHI PLATTERS

SUSHI PLATTER I VEGETARIAN

\$70.00

64 PIECES

ROLLS
SEAWEED SALAD
MIXED VEGETABLE
MANGO
AVOCADO
CUCUMBER
AVOCADO & CUCUMBER
MANGO & CUCUMBER
CARROT
VEGETABLE
DRAGON

8 PIECES NIGIRI
(Avocado, Cucumber,
Carrot, Mango)

SUSHI PLATTER II RAW

\$110.00

64 PIECES

ROLLS
TUNA
SALMON
YELLOWTAIL & SCALLION
WHITE TUNA
CRUNCHY TUNA
CRUNCHY SALMON
CRUNCHY YELLOWTAIL
SALMON AVOCADO
TUNA AVOCADO

10 PIECES NIGIRI
(Tuna, Salmon,
Yellowtail, White Tuna,
Caviar)

SUSHI PLATTER III COOKED

\$140.00

78 PIECES

ROLLS
PHILADELPHIA
CRAB
SHRIMP TEMPURA
EEL
BOSTON
CALIFORNIA
OCTOPUS ROLL
CREAM CHEESE CRAB
SPICY CRAB
CRUNCHY SPICY SHRIMP
SHRIMP, AVOCADO &
CUCUMBER

12 PIECES NIGIRI
(Shrimp Smoked Salmon,
Octopus, Eel)

SUSHI PLATTER IV COMBO

\$160.00

92 PIECES

ROLLS
TUNA
SALMON
CRUNCHY SPICY TUNA
AVOCADO
CRUNCHY SPICY
YELLOWTAIL
RAINBOW
DRAGON
CALIFORNIA
CUCUMBER & AVOCADO
EEL
SHRIMP TEMPURA
MANGO
CUCUMBER

10 PIECES NIGIRI
(Tuna, Salmon,
Yellowtail, Shrimp, Eel)

No substitutions on platters

+ 8% sales tax + 22% gratuity including service
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ENHANCED COCKTAIL STATIONS

PER PERSON PRICES ARE BASED ON 1.5 HOURS OF SERVICE
MINIMUM 50 GUESTS OR ACTUAL GUEST COUNT; WHICHEVER IS HIGHER

STIR-FRY STATION

\$21.95 PER PERSON

STARCH [SELECT 1]

STEAMED RICE
RICE NOODLES
FRIED RICE

SAUCES [SELECT 1]

COCONUT SWEET CHILI
TERIYAKI
HONEY SOY GINGER GARLIC

PROTEIN [SELECT 1]

BEEF | CHICKEN | SHRIMP | TOFU
VEGETARIAN (INCLUDED)

TOPPINGS

STIR-FRY BLEND

Served in Chinese take-out cartons with chopsticks
Additional Chef's Fee Applies

MAC & CHEESE STATION

\$17.95 PER PERSON

PROTEIN [SELECT 2]

CRUMBLER BACON | CHILI
PULLED PORK | CHICKEN | GROUND BEEF
JUMBO LUMP CRAB MEAT* + \$4PP

TOPPINGS

MUSHROOMS | BROCCOLI | SCALLIONS
JALAPEÑOS | BACON BITS

TACO BAR

\$17.95 PER PERSON

PROTEIN [SELECT 1]

SEASONED BEEF
SEASONED CHICKEN
GRILLED VEGETABLES
Vegetarian Option

SHELLS [SELECT 1]

CORN TORTILLA (HARD)
FLOUR TORTILLA (SOFT)

SIDES

RICE & BEANS

TOPPINGS

DICED ONIONS
PICO DE GALLO
SHREDDED CHEESE
SHREDDED LETTUCE

INCLUDE CHIPS & GUACAMOLE - ADD \$1.00 PER PERSON
CHOICE OF 2 PROTEINS - ADD \$2.00 PER PERSON

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ENHANCED COCKTAIL STATIONS

PER PERSON PRICES ARE BASED ON 1.5 HOURS OF SERVICE
MINIMUM 50 GUESTS OR ACTUAL GUEST COUNT; WHICHEVER IS HIGHER

SLIDER BAR

\$18.95 PER PERSON

PROTEIN [SELECT 1]

BEEF BURGER
TURKEY BURGER
VEGGIE BURGER
GRILLED CHICKEN

FRIES [SELECT 1]

TATER TOTS
BEER BATTERED
SWEET POTATO
WAFFLE FRIES

TOPPINGS (SERVED AMBIENT)

CHEDDAR CHEESE | LETTUCE | SLICED TOMATO
SAUTÉED MUSHROOMS | SAUTÉED ONIONS
PICKLES | CHOPPED BACON | KETCHUP | MUSTARD
FRESH BRIOCHE SLIDER BUNS
ADD CHILI \$2_{pp}

CHOICE OF 2 PROTEINS - ADD \$2.00 PER PERSON

CHEESESTEAK BAR

\$18.95 PER PERSON

PROTEIN [SELECT 1]

BEEF STEAK
CHICKEN STEAK
VEGETARIAN CHEESESTEAK*
\$5.95_{pp}

FRIES [SELECT 1]

TATER TOTS
BEER BATTERED
SWEET POTATO
WAFFLE FRIES

TOPPINGS (SERVED AMBIENT)

CHEESE WHIZ | AMERICAN CHEESE
SAUTÉED MUSHROOMS | SAUTÉED ONIONS
KETCHUP | MAYONNAISE | PICKLES
SLICED TORPEDO ROLLS

POTATO BAR

50 PERSON MINIMUM REQUIRED

\$16.95 PER PERSON

POTATO [SELECT 2]

GARLIC MASHED
BAKED POTATO
TATER TOTS
BEER BATTERED
SWEET POTATO

PROTEIN [SELECT 1]

PULLED CHICKEN
PULLED PORK
PULLED SHORT RIBS
BEEF CHILI

TOPPINGS

CHEESE WHIZ | TRUFFLE SOUR CREAM
BACON BITS | SCALLIONS | WHIPPED BUTTER
CRISPY ONIONS | BROWN GRAVY | KETCHUP

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BUFFET STATIONS

PER PERSON PRICES ARE BASED ON 1.5 HOURS OF SERVICE
MINIMUM 50 GUESTS OR ACTUAL GUEST COUNT; WHICHEVER IS HIGHER

PASTA STATION

\$24.95 PER PERSON

SERVED WITH CAESAR SALAD, ARTISAN ROLLS & BUTTER

PASTA [SELECT 2]

PENNE | FUSILLI | FARFALLE | ORECCHIETTE
TORTELLINI | SEASONAL RAVIOLI

PROTEIN [SELECT 1]

SHRIMP | GRILLED CHICKEN | SWEET ITALIAN SAUSAGE

SAUCES [SELECT 2]

BASIL PESTO CREAM | HEARTY TOMATO
GARLIC & HERB INFUSED OIL | BLUSH SAUCE

VEGETABLES [SELECT UP TO 4]

SPINACH | BROCCOLI RABE | MUSHROOMS | ONIONS
CHERRY TOMATOES | SUNDRIED TOMATOES

TOPPINGS: CRUSHED RED PEPPERS | GRATED PARMESAN

Additional Chef's Fee Applies

CARVING BOARD

PER PERSON COST VARIES

PROTEIN [SELECT 1]

\$21.95

PER PERSON

ROAST TURKEY BREAST
Cranberry Dressing

\$21.95

PER PERSON

HONEY GLAZED HAM
Dijon Aioli

MP

PER PERSON

ROAST PRIME RIB OF BEEF
Creamy
Horseradish Sauce

\$30.00

PER PERSON

ROASTED LEG OF LAMB
Rosemary Infused
Demi Glace

\$30.00

PER PERSON

ITALIAN PORCHETTA
Roasted
Pork Jus

STARCHES [SELECT 1]

GARLIC MASHED POTATOES | HERBED FARRO
RICE PILAF | ROASTED FINGERLING POTATOES
MEYER LEMON RISOTTO | ROASTED RED BLISS POTATOES

VEGETABLE [SELECT 1]

ROASTED SEASONAL VEGETABLE MEDLEY
HARICOTS VERTS | SAUTÉED BROCCOLINI + RED ONIONS
ROASTED CARROTS WITH TOPS

Additional Chef's Fee Applies

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or eggs may increase your risk of foodborne illness

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BUFFET MENU

\$40.00 PER PERSON

50 PERSON MINIMUM REQUIRED

FIRST COURSE [SELECT 1]

FIELD GREENS SALAD

CAESAR SALAD

SECOND COURSE [SELECT 2]

VEGETARIAN EGGPLANT PARMESAN

lightly breaded, topped
with house-made
marinara and mozzarella
cheese

SEARED SALMON

fresh Atlantic salmon
seared then topped with
a tarragon garlic cream
sauce

MANAYUNK CHICKEN

roasted european
chicken breast topped
with a sweet honey
beer sauce

CHICKEN MARSALA

topped with an exotic
mushroom marsala sauce

CHICKEN & SHRIMP SCAMPI

in a lemon garlic sauce
tossed in pasta
& fresh herbs

CHICKEN PARMESAN

lightly breaded breast of
chicken topped with
house-made marinara
and mozzarella cheese

BAKED PENNE

penne pasta tossed with
a hearty tomato sauce
topped with ricotta &
mozzarella cheese &
baked

BRAISED PORK LOIN

roasted cauliflower
sage cream sauce

ROASTED BRONZINO

lemon, olive oil &
fresh herbs

STARCH [SELECT 1]

ROASTED RED BLISS
GARLIC MASHED POTATOES
RICE PILAF
HERBED FARRO

ASSORTED DESSERTS
INCLUDED

INCLUDES SEASONAL VEGETABLE, ARTISAN ROLLS, BUTTER, COFFEE, TEA AND SOFT DRINKS

CARVING OPTION*

in place of
one entree selection

ROAST TURKEY BREAST

+ \$4.00 per person

ROAST PRIME RIB OF BEEF

+ MARKET PRICE

DESSERT ENHANCEMENT

ASSORTED MINI'S

Assortment of Chef's
individual dessert cups
+ \$2.00 per person

Additional Chef's Fee Applies

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eggs may increase your risk of foodborne illness

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BRUNCH BUFFET

PER PERSON PRICES ARE BASED ON 1.5 HOURS OF SERVICE
MINIMUM 50 GUESTS OR ACTUAL GUEST COUNT; WHICHEVER IS HIGHER

\$29.95 PER PERSON

BREAKFAST ENTRÉES [SELECT 2]

BAKED FRENCH TOAST
BELGIAN WAFFLES
BAKED GARDEN FRITTATA
SEASONAL VEGETABLES | CHEESE
SCRAMBLED EGGS

BREAKFAST MEATS [SELECT 1]

PORK BACON
PORK SAUSAGE
TURKEY BACON
TURKEY SAUSAGE

PROTEIN [SELECT 1]

CHICKEN MARSALA
CHICKEN PICATTA
ROASTED VEGETABLE PASTA

ADD STARCH - \$1.50_{pp}

ADDITIONS [INCLUDED]

BREAKFAST POTATOES

ASSORTED BREAKFAST BREADS

ASSORTED SWEET PASTRIES

BAKED OATMEAL
WITH FRESH BERRIES + BROWN SUGAR

FIELD GREENS SALAD

INCLUDES COFFEE, TEA AND SOFT DRINKS

This menu is available 11am to 2pm only
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PLATED LUNCHEON MENU

\$35.00 PER PERSON

20 PERSON MINIMUM REQUIRED

FIRST COURSE [SELECT 1]

FIELD GREENS SALAD

CAESAR SALAD

SECOND COURSE [SELECT 2]

MANAYUNK CHICKEN

roasted european chicken breast topped
with a sweet honey beer sauce

CHICKEN MARSALA

topped with an exotic mushroom marsala sauce

CHICKEN PARMESAN

lightly breaded breast of chicken topped with
house-made marinara and mozzarella cheese
(may substitute eggplant for vegetarian option)

ROASTED BRONZINO

lemon, olive oil & fresh herbs

ROASTED VEGETABLE LASAGNA ROLLATINI

sautéed broccoli rabe with a vodka blush sauce

BRAISED PORK LOIN

roasted cauliflower sage cream sauce

BISTRO SIRLOIN

marinated and grilled to medium temperature
with a rosemary infused demi-glace

PAN SEARED CRAB CAKE + \$6.00_{pp}

spicy remoulade, lemon wedge

STARCH [SELECT 1]

ROASTED RED BLISS
GARLIC MASHED POTATOES
MEYER LEMON RISOTTO
HERBED FARRO

DESSERT [SELECT 1]

WARM APPLE CRUMB TART
cinnamon whipped cream

DOUBLE CHOCOLATE MOUSSE CAKE
SEASONAL BREAD PUDDING

INCLUDES SEASONAL VEGETABLE, ARTISAN ROLLS, BUTTER, COFFEE, TEA AND SOFT DRINKS

Entrée Counts are Required

This menu is available Monday through Saturday 11am to 2pm only
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may increase your risk of foodborne illness

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PLATED DINNER MENU

FIRST COURSE [SELECT 1]

FIELD GREENS SALAD
CAESAR SALAD

RIVER CLUB WEDGE SALAD
PEAR & GOAT CHEESE SALAD

SECOND COURSE [SELECT 1 MENU]

MENU I [SELECT 2] \$50.00 PER PERSON

3 COURSE DINNER

SEARED SALMON
fresh Atlantic salmon
seared then topped with
a tarragon garlic cream
sauce

MANAYUNK CHICKEN
roasted european
chicken breast topped
with a sweet honey
beer sauce

**ROASTED VEGETABLE
LASAGNA ROLLATINI**
sautéed broccoli rabe
with a vodka blush
sauce

CHICKEN MARSALA
topped with an exotic
mushroom marsala
sauce

RICOTTA CHEESE GNOCCHI
fresh tomato basil
sauce topped with fresh
mozzarella

BISTRO SIRLOIN
marinated and grilled to
medium temperature
with a rosemary infused
demi-glaze

MENU II [SELECT 1 - PASTA] SERVED FAMILY STYLE

[SELECT 2 - ENTRÉES]
\$65.00 PER PERSON

4 COURSE DINNER

SAUSAGE ORECCHIETTE
crumbled italian sausage
broccoli rabe, white
wine, garlic, crushed red
peppers

RIGATONI ALA VODKA
fresh basil
vodka blush sauce

RICOTTA CHEESE GNOCCHI
fresh tomato basil
sauce topped with fresh
mozzarella

**EXOTIC MUSHROOM
CANNELLONI**
rosemary truffle
cream sauce

TORTELLINI
crispy pancetta, spring
peas, lemon pecorino
cream sauce

TUSCAN CHICKEN
oven roasted chicken
topped with roasted red
peppers, spinach and
smoked mozzarella

ROASTED BRONZINO
lemon, olive oil &
fresh herbs

**PAN SEARED TWIN
CRAB CAKES**
spicy remoulade

LAMB LOLLIPOPS
cilantro mint lamb jus

BRAISED SHORT RIB
red wine demi-glaze

FILET MIGNON
USDA choice filet of
beef tenderloin served
medium topped with a
red wine demi-glaze

MAKE IT A DUET
ADD A CRAB CAKE TO
ANY ENTRÉE + \$12.00_{pp}

STARCHES [SELECT 1]

ROASTED RED BLISS POTATOES
GARLIC MASHED POTATOES
MEYER LEMON RISOTTO
HERBED FARRO

DESSERT [SELECT 1]

WARM APPLE CRUMB TART
cinnamon whipped cream
DOUBLE CHOCOLATE MOUSSE CAKE
SEASONAL BREAD PUDDING
STRAWBERRY SHORTCAKE

INCLUDES SEASONAL VEGETABLE, ARTISAN ROLLS, BUTTER, COFFEE, TEA AND SOFT DRINKS

Entrée Counts are Required

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may increase your risk of foodborne illness

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FAMILY STYLE DINNER MENU

\$69.95 PER PERSON

FIRST COURSE [SELECT 1]

FIELD GREENS SALAD

CAESAR SALAD

GREEK SALAD

STARTERS [SELECT 2]

STEAMED MUSSELS

spicy marinara
or
white wine garlic butter

ROASTED GARLIC CAULIFLOWER

roasted onion aioli

BEEF EMPANADA

guasacaca dipping sauce

CLASSIC TOMATO BRUSCHETTA

crostini

PEPPER SHOOTER CALAMARI

crispy calamari
traditional marinara

ROASTED GARLIC HUMMUS

warmed pita

FRIED MOZZARELLA SQUARES

house made marinara

BEER BRAISED PULLED CHICKEN EGG ROLLS

cilantro lime crema

ENTRÉE SELECT 1 PASTA SELECT 1 PROTEIN

CHICKEN MARSALA

topped with an exotic
mushroom marsala
sauce

CHICKEN SPEZZATINO

braised chicken
quarters, peppers,
onions, mushrooms
white wine garlic broth

SAUSAGE ORECCHIETTE

crumbled italian sausage,
broccoli rabe, white wine,
garlic, crushed red pepper

TUSCAN CHICKEN

oven roasted chicken
topped with roasted red
peppers, spinach and
smoked mozzarella

BRAISED PORK LOIN
roasted cauliflower sage
cream sauce

RIGATONI ALA VODKA

fresh basil
vodka blush sauce

ITALIAN SAUSAGE CACCIATORE

SUNDAY SUPPER
traditional meatballs &
italian sausage

TORTELLINI
crispy pancetta, spring
peas, lemon pecorino
cream sauce

BRAISED SHORT RIB
red wine demi-glace

SPAGHETTI
traditional marinara

STARCHES [SELECT 1]

ROASTED FINGERLING POTATOES

rosemary, thyme, garlic
GARLIC MASHED POTATOES
CREAMY GORGONZOLA POLENTA

VEGETABLES [SELECT 1]

GARLIC SPINACH

ROASTED VEGETABLE MEDLEY
SAUTÉED BROCCOLINI & RED ONIONS
BROCCOLI RABE
garlic, red pepper flakes

ASSORTED MINI DESSERT PLATTERS

INCLUDES ARTISAN BREAD
COFFEE, TEA AND SOFT
DRINKS

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may increase your risk of foodborne illness

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BAR OPTIONS

SEASONAL DRAFT BEER AND WINE OPEN BAR

\$20.00 PER PERSON FOR TWO HOURS,
\$8.00 EACH ADDITIONAL HOUR

HOUSE OPEN BAR (DRAFT BEER, WINE AND WELL LIQUOR)

\$25.00 PER PERSON FOR TWO HOURS,
\$8.00 EACH ADDITIONAL HOUR

*Shots are not included in ANY open bar

PREMIUM OPEN BAR

\$28.00 PER PERSON FOR TWO HOURS
\$8.00 PER PERSON EACH ADDITIONAL HOUR

VODKA
TITO'S | STOLI
GIN
TANQUERAY
RUM
CAPTAIN MORGAN | BACARDI
TEQUILA
JOSE CUERVO
BOURBON
JACK DANIELS | BULLEIT
WHISKEY
JAMESON
SCOTCH
DEWAR'S

INCLUDES SEASONAL DRAFT & CANNED BEER,
WINE BY THE GLASS

DELUXE OPEN BAR

\$30.00 PER PERSON FOR TWO HOURS
\$9.00 PER PERSON EACH ADDITIONAL HOUR

VODKA
KETEL ONE | GREY GOOSE
GIN
HENDRICK'S
TEQUILA
PATRON SILVER
BOURBON
MAKER'S MARK | WOODFORD RESERVE | KNOB CREEK
WHISKEY
CROWN ROYAL
SCOTCH
JOHNNIE WALKER RED & BLACK
COGNAC
HENNESSY

INCLUDES SEASONAL DRAFT & CANNED BEER,
WINE BY THE GLASS
AND ALL PREMIUM LIQUORS

DRINK TICKETS
AVAILABLE
MONDAY—FRIDAY ONLY

LEVEL I: \$7.00/TICKET

redeemable for house
draft beer, wine by the
glass or well mixed drink

LEVEL II: \$8.00/TICKET

redeemable for any
house beer, wine by the
glass or up to premium
mixed drink

LEVEL III: \$9.00/TICKET

redeemable for any
house beer, wine by the
glass or up to deluxe
mixed drink

TAB BAR BY CONSUMPTION

Charges are based on actual number of drinks sold

NON-ALCOHOLIC OPTIONS

Unlimited Coffee, Tea & Soft Drinks—\$3.00 per person

\$100 Bar Attendant Fee for Cash Bars & Tab Bars