Exceptional Events

AT THE

Grand Bohemian Hotel
Orlando

grandbohemianhotel.com
866.663.0024
Thank you for selecting Grand Bohemian Hotel Orlando to host your upcoming event. Enclosed you will find our Exceptional Events menu which has been carefully crafted to provide your group with an inspired dining experience.

The Kessler Collection is an extraordinary portfolio of 12 boutique and luxury hotels known for their distinctive blend of architecture, rare art and music, and intuitive service. The same way that the Kessler Collection creates unique experiences, we celebrate the art of wonderful cuisine. Exquisite food and impeccable service make us the perfect venue for your event.

Our culinary creations are influenced by fresh, local ingredients offering seasonal variations and a choice of diverse, delicious dishes to suit all palates. Award-winning chefs present sophisticated, artistically prepared cuisine to delight your group. Every item on our menu is thoughtfully selected and features an enticing offering of dishes to satisfy any taste.

For our team, every event is special and inspiration for creating Exceptional Events. From executive retreats, anniversary celebrations or classic ballroom galas, our Event Specialists are privileged to manage your event with focus on every detail and accented by gracious hospitality.

We look forward to welcoming your group to the Grand Bohemian Hotel Orlando!

David Friederich, General Manager
Ron Nagy, Hotel Manager
Rene Nyfeler, Food & Beverage Director
Laurent Hollaender, Executive Chef
# TABLE OF CONTENTS

<table>
<thead>
<tr>
<th>Section</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>Welcome Letter</td>
<td>2</td>
</tr>
<tr>
<td>Audio / Visual</td>
<td>4</td>
</tr>
<tr>
<td>Guidelines</td>
<td>5</td>
</tr>
<tr>
<td>Wellness Breaks</td>
<td>6</td>
</tr>
<tr>
<td>Beverages</td>
<td>8</td>
</tr>
<tr>
<td>Breakfasts</td>
<td>10</td>
</tr>
<tr>
<td>Breaks</td>
<td>13</td>
</tr>
<tr>
<td>Lunches</td>
<td>16</td>
</tr>
<tr>
<td>Receptions &amp; Dinners</td>
<td>22</td>
</tr>
</tbody>
</table>
For your convenience, our in-house audio-visual department is fully equipped to supply all of your audio-visual needs with state of the art equipment.

**MEETING ACCESSORIES**
- EXTENSION CORDS
- POWER STRIP
- WIRELESS PRESENTATION REMOTE
- WHITEBOARD
- FLIPCHART
- LCD PROJECTOR
- STANDARD AND WIRELESS MICROPHONES
- MULTI-CHANNEL MIXERS
- DVD PLAYER
- LIGHTING
- HOUSE AUDIO
- PIPE AND DRAPE
- COMPUTERS AND PRINTERS
- PHONES AND INTERNET CONNECTIVITY

Your Events Service Manager will gladly provide assistance with your audio-visual requirements.
GUIDELINES

PRICING
Menu prices are subject to a 22% service charge and 6.5% state sales tax
Prices are subject to change until signed event orders are received by the Events Service Manager

BREAKS
Breaks are priced on 45 minutes of service; replenishments of any menu items after 45 minutes are charged on consumption
Break enhancements are charged on consumption

BREAKFAST BUFFETS
Buffet menu items are displayed for a maximum of two hours to ensure health and safety standards
Minimum of 25 guests
Events with less than 25 guests—$5/person surcharge

LUNCH BUFFETS
Buffet menu items are displayed for a maximum of two hours to ensure health and safety standards
Minimum of 25 guests
Events with less than 25 guests—$7/person surcharge

DINNER BUFFETS
Buffet menu items are displayed for a maximum of two hours to ensure health and safety standards
Minimum of 25 guests
Events with less than 25 guests—$7/person surcharge

CHEF INSPIRED DISPLAYS
Items are displayed for a maximum of two hours to ensure health and safety standards
Each display requires a chef attendant at $175 and a butler attendant at $75
One chef attendant and one butler attendant per 75 guests, minimum of 25 guests
Events with less than 25 guests—$7/person surcharge

PLATED LUNCH AND DINNER EVENTS
Maximum of two (2) entrée selections permitted; menu will be priced based on highest priced entrée

BARTENDER
A bartender fee of $175/bartender will be applied to all bars (3 hours)
Each additional hour is $50/bartender
One (1) bartender per 75 guests

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.
Grand Bohemian Hotel Orlando is a downtown luxury icon, centrally located in the business district and moments away from downtown’s cultural gems, sports and entertainment venues, and Orlando area theme parks.

WELLNESS BREAKS

Health and Wellness are essential to our Exceptional Events. At Grand Bohemian Hotel Orlando, we understand the importance of well-being and the need for your attendees to unwind, relax, or be reenergized amidst their meetings. Whether on property or venturing out, our wonderful array of wellness breaks ranges from cultural enrichment and interactive activities to stress relief or quiet rejuvenation. A few of our quick and healthy wellness options include:

- Enjoy relaxing chair massages
- Reduce stress with a mini workout session in the fitness center
- Re-charge with a few power laps in the pool
- Refresh your mind with a brisk walk through the beautiful park neighboring our hotel
- Be inspired by the charm of nearby shops and local culture
- Renew through yoga, meditation, and more

At Grand Bohemian Hotel Orlando, it is our pleasure to assist your group in maintaining a healthy lifestyle. Our front desk grand performers and concierge are at your service to ensure your group has a memorable experience.
MINI SPA SESSIONS $90 / THERAPIST / HOUR  
(10 minutes per person recommended)
Let the spa start your conference off with an energizing massage, or a relaxing treatment during break sessions to rejuvenate your attendees. Professional spa therapists will provide a choice of:
- Stress relieving scalp, neck and shoulder chair massage
- Moisturizing aromatherapy hand massage

MINI SPA RETREAT
For relaxing between a busy meeting schedule guests are invited to the Poseidon Spa to select the treatments of their choice from our Mini Spa Retreat Menu.

POSEIDON SIGNATURE MASSAGE $65
25 Minutes

REFLEXOLOGY $60
25 Minutes

BALANCING BOTANICAL FACIAL $70
25 Minutes

EXPRESS SHAPE & POLISH MANICURE OR PEDICURE $30
25 Minutes

For your convenience a 22% service fee will be added to all spa services.

SPA GIFTS
Spa Gift Cards and Gift Bags are available for corporate incentive gifts, employee recognition, raffles or just to say thank you. Indulgent gift selections include:
- Body Scrub & Body Butter Gift Set
- Lavender-infused Neck Wrap
- Skincare Starter Kit
- Signature Candle

Contact the spa to let us personalize a package for your special gifting program.

SPA DISCOUNTS FOR YOUR GROUP ATTENDEES
On behalf of the spa please encourage your Group attendees to enjoy any spa service from our full spa menu at a 10% discount.
Conference badge required to receive discount.

Should you have any further questions or wish to schedule any of our services please reach out to your Events Service Manager for assistance.

Poseidon Spa is your tranquil escape during corporate retreats, group meetings, and weddings. We offer customized experiences for your group members. Enjoy relaxation and unparalleled service in your meeting room, or visit the spa for a truly relaxing escape.
Refreshing BEVERAGES
**BEVERAGES**

FRESHLY BREWED REGULAR, DECAFFEINATED COFFEE AND ASSORTED SPECIALTY TAZO TEAS — $80 / GAL

STARBUCKS® ESPRESSO SHOTS — $6

SANPELLEGRINO® SPARKLING WATER — $5

EVIAN® SPRING WATER — $5

ASSORTED COCA-COLA® PRODUCTS — $5

CRAFT GUS® SODAS
“The Grown-Up Soda” — $6
(Pomegranate, Meyer Lemon, Cola, Ruby Grapefruit, Root Beer, Ginger Ale, Cranberry Lime, Valencia Orange)

HANKS® GOURMET SODAS — $6
(Root Beer, Vanilla Cream, Orange Cream, Black Cherry)

BOTTLED MINUTE MAID® LEMONADES — $6

BOLTHOUSE FARMS® NATURAL DRINKS — $7
(Mango, Blended Coffee, Chai and Vanilla Bean, and Green Goodness)

PURE LEAF ICED TEA® — $6
(Sweet, Unsweetened, Peach, Lemon, Green Tea, Raspberry, Diet Lemon)

Charged on Consumption Unless Otherwise Noted
Bohemian BREAKFASTS
BREAKFAST DISPLAYS

Includes Fresh Orange Juice And Grapefruit Juice, Freshly Brewed Coffee, And Assorted Specialty Tazo Teas

AMERICAN CONTINENTAL $29 / PP
Sweet Breakfast Breads and Toast with Light Whipped Butter and Preserves
Fresh Sliced Fruits with Garden Berries and Honey Coulis
Steel-Cut Oatmeal with Milk, Brown Sugar and Golden Raisins. Accompaniments Include Dried Cranberries, Diced Apples, Fresh Blueberries, and Chopped Walnut Pecan Mix.
(Soy, Almond or Coconut Milk Available)
Berry Smoothie Made with Greek Yogurt and Seasonal Berries

AMERICAN CLASSIC $39 / PP
Warm Breakfast Pastries: Muffins, Danishes, Assorted Scones
Fresh Sliced Fruits with Garden Berries and Honey Coulis
Greek Yogurt Bar: Fresh Berries, House Baked Granola, Dried Fruits, Honey
Scrambled Eggs with Aged Cheddar Cheese and Fresh Herbs
Applewood Smoked Bacon or Turkey Sausage
Roasted Fingerling Potatoes with Parsley and Sea Salt or Cheddar Grits

GOURMET AMERICAN $44 / PP
Warm Cinnamon Buns with Vanilla Bean Ganache
Fresh Sliced Fruits with Garden Berries and Honey Coulis
Greek Yogurt Bar: Fresh Berries, House Baked Granola, Dried Fruits, Honey
Freshly Baked Biscuits and Sage Turkey Sausage Gravy
Scrambled Eggs with Ham, Mushrooms, Tomatoes and Aged American Cheese
Applewood Smoked Bacon or Turkey Sausage
Creamed Red Bliss Potatoes with Crimini Mushrooms and Scallions

AMERICAN LIGHT $49 / PP
Fresh Whole Fruits
Greek Yogurt Bar: Fresh Berries, House Baked Granola, Dried Fruits
Whole Grain Waffles, Honey with Orange Marmalade Compote and Maple Syrup
Scrambled Egg Whites with Tomatoes, Spinach and Feta Cheese
Turkey Bacon or Chicken Sausage
Roasted Fingerling Potatoes with Parsley and Sea Salt or Cheddar Grits

GOURMET EUROPEAN $54 / PP
Fresh Whole Fruits
Smoked Salmon Display, Herbed Cream Cheese, Capers, Red Onion, Hard Boiled Egg and Toasted Bagels
Quiche Lorraine, Spinach, Tomatoes, Turkey Sausage and Cheese
Buttermilk Pancakes with Berry Compote and Maple Syrup
Applewood Smoked Bacon or Turkey Sausage
Creamed Red Bliss Potatoes with Crimini Mushrooms and Scallions or Boursin Cheese Whipped Grits
BREAKFAST ENHANCEMENTS

BREAKFAST PASTRIES & BUTTER
CROISSANTS $39 / DOZ
Assorted Maple-Pecan, Vanilla, Apple, Cinnamon and Raspberry

INDIVIDUAL CEREALS $5 / PP
Kellogg’s® Wellness Cereals®, Kashi® Cereals, Chilled Skim and 2% Milks (Soy and Almond Milks Available)

MORNING GLORY
GOURMET MINI MUFFINS $18 / DOZ
Carrot, Blueberry, Banana Walnut, Whipped Butter and Preserves

BOHEMIAN EGG SANDWICHES $7 / PP
Freshly Baked Croissants with Scrambled Eggs, Black Forest Ham, Swiss Cheese, Lingonberry (Whole Wheat Available)

BREAKFAST BURRITOS $6 / PP
Scrambled Eggs, Monterey Jack, Onions, Peppers, Mexican Chorizo, Salsa

YOGURT BAR $5 EACH
Yogurt, Fresh Berries and House Baked Granola, Dried Fruits, Honey, Almonds

YOUR PERFECT BAGEL $7 / PP

CHEF ATTENDED STATIONS

OMELETTES $15 / PP
Vegetables
Tomatoes, Spinach, Mushrooms, Peppers, Onions

Proteins
Black Forest Ham, Applewood Smoked Bacon, Smoked Salmon

Cheeses
Aged Cheddar, Monterey Jack, Goat Cheese, Feta, Gruyère

WAFFLES $12 / PP
Accompaniments
Fresh Whipped Cream and Butter, Warm Maple Syrup, Cinnamon Sugar

Enhancers
Fresh Berries, Orange Marmalade, Apple Compote

SMOOTHIES $7 / PP
Accompaniments
Greek Yogurt, Fresh Garden Berries, Bananas, Fresh Citrus, Fruit Juices

Enhancers
Oats, Honey, Peanut Butter, Cacao Powder (Protein Supplement Available for an additional $1/PP)
Inspiring BREAKS
BREAKS

BARISTA $14 / PP
Add On To Regular Coffee Service
Flavored Creamers, Cinnamon Sticks, Swizzle Sticks, Cubed Sugars
Almond Biscotti
Chocolate Covered Espresso Beans
Spiced Nut Blend

SPA CONTINENTAL $19 / PP
Fresh Whole Fruits
Individual Greek Yogurts
Assorted KIND® Healthy Plus Grain Bars
Vegetable Chips
Bolthouse Farms® Protein Plus Natural Drinks

HIGH TEA $19 / PP
Baked Scones with Whipped Butter and Fruit Preserves
Afternoon Sweet Pastries, Tarts and Brownies
Individual Finger Sandwiches
Serrano Ham and Arugula with Lime Cilantro Aioli
Brie and Raspberry
Chicken Curry with Green Apple Cucumber
Fresh Fruit Skewers
Rosemary Sesame Flatbread Crisps, Whipped Boursin Cheese Spread

GARDEN PARTY $19 / PP
Garden Fresh Vegetable Crudités
White Cucumber Gazpacho
Hummus and Spicy Vegetable Dip
Baked Pita, Bagel Chips, Sesame Lavosh
Rosemary White Bean Spread
Melon and Prosciutto Skewers
Sweet Macadamia Nut Cluster Bars

BISTRO $21 / PP
Domestic and Imported Artisan Cheeses
Seasonal Charcuterie with Accompaniments
Gourmet Crackers and Rustic Breads
House Roasted Nuts
Spicy Marinated Olives
Chocolate Truffles
**BREAKS**

**REJUVENATE** $23 / PP
Greek Yogurt Parfait Bar — Fresh Berries, House Baked Granola, Dried Fruits
Lemon Bars and Key Lime Tarte
Florentine Cookies
Sweet and Salty Trail Mix
Spiced Nut Blend
Cheese Board

**NOSTALGIA** $21 / PP
Apple Wedges with Caramel Dip
Celery and Carrot Sticks with Bleu Cheese Dip
SMARTFOOD® Gourmet White Cheddar and Sea Salt Popcorns
Cracker Jacks
Rice Krispy Treats
Selection of Classic Cookies: Oreo, Nutter Butter, Milano

**MILK AND COOKIES** $19 / PP
House Baked Cookies—Chocolate Chip, White Chocolate and Macadamia Nut, Oatmeal Raisin, Peanut Butter, and Florentine Cookies
Salted Pecan Caramel Brownies
Butterscotch Blondies
Chilled Skim and 2% Milk

**ENERGY BOOST** $23 / PP
Spiced Nut Blend
Assorted KIND® Bars
Garden Fresh Vegetable Crudité, Roasted Garlic Hummus
House Made Salsa, Tortilla Chips
Macadamia Nut Clusters and Toffee Nut Bars
Iced Coffee
Energy Waters, Red Bull® and Monster® Sodas

**THE CANDY SHOPPE** $34 / PP
All Day Replenishment
Jars of Classic Candies Including—Jelly Bellies, Red Vines, Tootsie Rolls, Hot Tamales, Haribo Gummy Bears, Regular and Peanut M&Ms
Chocolate Covered Pretzels
Classic Miniature Hershey and Ghirardelli Chocolate Bars “Hanks®” Root Beers and Cream Sodas
BUFFET LUNCHEONS

Includes Iced Tea

GREEN VALLEY $54 / PP
- Roasted Tomato Avocado Gazpacho
- Baby Spinach Salad
  Oranges, Shaved Fennel, Manchego Cheese, Pink Peppercorn Gastrique
- Beet Salad
  Pickled Apple, Pomegranate Seeds, Goat Cheese, Preserved Orange Vinaigrette
- Sweet Tea Brined Pork Loin, Chili Apple Reduction
- Coriander Roasted Airline Chicken, Spiced Orange Glaze
- Summer Squash, Tomato, Onion, Pecorino Casserole
- Citrus Glazed Asparagus
- Key Lime Pie

COUNTRYSIDE $59 / PP
- Yellow Summer Squash and Corn Soup
- Baby Greens Salad
  Frisée, Spiced Almonds, Dried Apricots, Champagne Vinaigrette
- Tomato, Cucumber, Red Onion Salad
  Arugula, Watermelon Vinaigrette
- Pan Seared Corvina, Citrus Slaw, Saffron Butter Sauce
- Grilled Sirloin, Parsley Chimichurri
- Fennel au Gratin, Chateau Potatoes
- Lemon Confit Glazed Haricot Verts
- Meyer Lemon Cream Cake

PROVINCIAL $49 / PP
- Garden Vegetable Minestrone Soup
- Marinated Summer Vegetable Salad
  Provençal Salami, Shaved Fennel, Herb Vinaigrette
- Antipasti
  Artichokes, Roasted Red Peppers, Cured Olives, Burrata, Fresh Thyme, Basil and Oregano
- Chicken Cacciatore, Roasted Tomato, White Wine, Capers, Italian Parsley
- Pan Seared Whitefish, Caramelized Fennel, Kalamata Olives, Chermoula
- Preserved Lemon Risotto with Chives and Pistachio
- Chayote Squash Ragout
- Basil Peach Crumble
<table>
<thead>
<tr>
<th>WINE COUNTRY</th>
<th>$54 / PP</th>
<th>FARMER’S MARKET</th>
<th>$59 / PP</th>
<th>CHARCUTERIE</th>
<th>$51 / PP</th>
</tr>
</thead>
<tbody>
<tr>
<td>Creamy Mushroom Velouté Soup</td>
<td>Sweet Pea Edamame Soup</td>
<td>Tomato and Fennel Bisque</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Mixed Green Salad</td>
<td>Arugula Salad</td>
<td>Red Bliss Potato Salad, Creamy Grain Mustard</td>
<td></td>
<td></td>
<td></td>
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<tr>
<td>Yellow Peppers, Manchego, Sherry Vinaigrette</td>
<td>Candied Pecans, Brie, Apples, Dried Cherries, Champagne Vinaigrette</td>
<td>Charcuterie and Antipasti Display</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Summer Squash, Capers, Spring Onions Lemon Thyme Dressing</td>
<td>Pan Seared Salmon, Ginger Mango Chutney</td>
<td>House Made Delicatessen Specialties to Include—Chicken Salad, Tuna Salad and Egg Salad</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Coriander Rubbed Swordfish, Lemon Beurre Blanc</td>
<td>Herb Roasted Natural Chicken Breast, Red Onion Marmalade</td>
<td>Condiments to Include—Lettuce, Tomatoes, Onions, Pickles, Grain Mustard and Mayonnaise</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Grilled Skirt Steak, Salsa Vera Cruz</td>
<td>Preserved Lemon Risotto</td>
<td>Deli Breads and Artisan Rolls</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Spicy Broccoli Slaw</td>
<td>Red and White Roasted Quinoa</td>
<td>Kettle Potato Chips</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Roasted New Potatoes, Lime Gremolata</td>
<td>Salted Caramel Cheesecake</td>
<td>Fresh Whole Fruit</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Toffee Apple Pie</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
BOHEMIAN PLATED LUNCHES

Each Luncheon Consists Of Three Courses
Includes Fresh Bread and Iced Tea

STARTERS (Select One)

TOMATO, CUCUMBER, RED ONION SALAD
Arugula, Watermelon Vinaigrette

SHRIMP SALAD
Avocado, Roasted Corn, Frisee, Jicama, Citronette

BEET SALAD
Pickled Apple, Pomegranate Seeds, Goat Cheese, Preserved Orange Vinaigrette

ARUGULA SALAD
Dried Cherries, Brie, Candied Pecans, Apples, Champagne Vinaigrette

SWEET PEA EDAMAME SOUP

YELLOW SUMMER SQUASH AND CORN SOUP

GARDEN VEGETABLE MINESTRONE

ENTREES (Select One)

GREEN CHILI MARINATED BISTRO STEAK $55 / PP
Roasted Corn Salad, Coriander Potatoes, Chimichurri

ROASTED SALMON $52 / PP
Succotash of Lima Beans, Sweet Corn, Peppers, Fresh Dill, Beurre Blanc

CIDER HONEY PORK LOIN $49 / PP
Spiced Summer Squash Puree, Spinach, Chili Cider Reduction

GRILLED CHICKEN BREAST $49 / PP
Toasted Cous Cous, Garlic Spinach, Preserved Tomato Emulsion

MARKET WHITE FISH $52 / PP
Gingered Sweet Potato Mash, Seasonal Vegetable, Orange Beurre Blanc

ARTISAN CHEESE RAVIOLI $52 / PP
Asparagus, Cremini Mushrooms, Green Peas, Pecorino

COBB SALAD $46 / PP
Smoked Bacon, Fresh Avocado, Grilled Herbed Chicken, Hard Boiled Egg, Cherry Tomatoes, Bleu Cheese Crumbles, Crisp Romaine Lettuce, Green Goddess Dressing

GRILLED ATLANTIC SALMON SALAD $46 / PP
Mixed Greens, Cucumbers, Red Onion, Feta Cheese, Tomatoes, Lemon Dill Cream Dressing

THAI BEEF SALAD $46 / PP
Seared Ginger Flank Steak, Mixed Greens, Julienne Carrots, Cucumber, Daikon Radish Sprouts, Mild Red Curry Dressing

LENTIL KALE SALAD $46 / PP
Marinated Chicken, Goat Cheese, Dried Cranberries, French Lentils, Rustic Croutons, Grape Tomatoes, Kale and Romaine Lettuce, Fig Sherry Vinaigrette

SUMMER VEGETABLE SALAD $46 / PP
Warm Vegetables a la Grecque, Goat Cheese, Crisp Ham
DESSERTS (Select One)

- SUMMER BERRIES WITH MINTED WHIPPED CREAM
- KEY LIME PIE
- BASIL PEACH CRUMBLE
- MEYER LEMONADE CREAM CAKE
- NUTELLA HAZELNUT FLOURLESS CHOCOLATE CAKE
- MANGO MOUSSE TORTE
- CHOCOLATE TURTLE CAKE
- SALTED CARAMEL CHEESECAKE
- TOFFEE APPLE PIE
- RASPBERRY RHUBARB Tarte Tatin
CHICKEN CAPRESE SANDWICH $32 / PP  
Grilled Chicken, Fresh Mozzarella, Roma Tomatoes, Basil Pesto on Focaccia Bread. Served with Fresh Fruit, Almonds, and a Toffee Nut Bar

PESTO PORTABELLA SANDWICH $29 / PP  
Portabella Mushroom Roasted Red Peppers, Spinach, Provolone Cheese, Sun-Dried Tomato Pesto on Whole Wheat Bread. Served with an Edamame Energy Salad, Fresh Fruit, Almonds, and a Toffee Nut Bar

GREEK WRAP $32 / PP  
Spinach Wrap with Grilled Herbed Chicken, Artichoke Hearts, Feta Cheese, Olives, Roasted Red Peppers, Tomatoes, Lettuce, and Red Onion. Served with Quinoa Salad, Fresh Fruit, Almonds and a Toffee Nut Bar

STEAK AND CAESAR SANDWICH $35 / PP  
Sliced Prime Beef, Romaine, Caesar Dressing, Shaved Parmesan on Ciabatta Bread. Served with a Seasonal Pasta Salad, Fresh Fruit, Almonds and a Toffee Nut Bar

MEDITERRANEAN SALAD $29 / PP  
Vegetable Cous Cous Salad, Edamame Energy Salad, Grilled Zucchini and Squash with Hummus and Pita Bread. Served with Fresh Fruit, Almonds, and a Salted Caramel Brownie

TURKEY AND BRIE SANDWICH $35 / PP  
Sliced Turkey, Brie Cheese, Cranberry Aioli, and Spinach on a Buttery Croissant. Served with an Arugula, Shaved Parmesan, Pecans, Dried Cranberry and Apple Salad with Champagne Vinaigrette, and Fresh Fruit, Almonds, and a Toffee Nut Bar

CHARCUTERIE $29 / PP  
Fine Artisan Cheeses and Charcuterie, Whole Grain Mustard, Flatbread Crisps, Beet and Pistachio Salad, Fresh Fruit, Almonds and a Salted Caramel Brownie

MODERN CLUB SANDWICH $29 / PP  
Sliced Turkey, Applewood Smoked Bacon, Tomato, Lettuce, and Chipotle Lime Mayo on Sourdough Bread, served with Sweet Onion Fingerling Potato Salad, Fresh Fruit, Almonds and a Salted Caramel Brownie

CHICKEN CAESAR WRAP $29 / PP  
Chicken Caesar Wrap, Red Pepper Hummus with Pretzel Crisps, Berry Yogurt Hearty Snack Mix, Pumpkin Spiced Cookie, and Seasonally Inspired Fresh Whole Fruit

ENERGY SNACK PACK $19 / PP  
Smart Popcorn, Cliff Bar, Kind Bar, Gourmet Nut Mix, Mini Yogurt Pretzels, Sweet Caroline Trail Mix and Gummy Bears

MUNCHIES SNACK PACK $19 / PP  
Cracker Jacks, Chocolate Chip Cookies, Kettle Chips, Nutter Butters, Jelly Beans, Sea Salt Pretzels, Double Fudge Brownie
BOHEMIAN PLATED DINNERS

Each Dinner Consists Of Three Courses
Includes Fresh Bread and Iced Tea

STARTERS (Select One)

ALMOND AND PANKO-CRUSTED BRIE
Mesclun Greens, Dried Cranberries, Tomato Gastrique

SHRIMP COCKTAIL
Fennel Citrus Salad, Green Onion Coulis, Pink Peppercorn

SPINACH FRISEE SALAD
Roasted Beets, Chevre, Florida Citrus, Spiced Walnuts, Raspberry Vinaigrette

CUCUMBER SALAD
Avocado, Tomato, Artichoke, Jicama, Preserved Lemon Vinaigrette

HEIRLOOM TOMATO SALAD
Feta, Watercress, Shaved Fennel, Balsamic

ARUGULA SALAD
Dried Cherries, Brie, Candied Pecans, Apples, Champagne Vinaigrette

TOMATO FENNEL BISQUE
Artisan Cheese Croutons

SUMMER SQUASH AND CORN SOUP
MUSHROOM VELOUTÉ SOUP
BOHEMIAN
PLATED DINNERS

ENRÊVES (Select One)

LAND $99 / PP
GREEN CHILI MARINATED BISTRO STEAK
Roasted Corn Salad, Coriander Potatoes, Chimichurri

FILET MIGNON
Truffled Mac & Cheese, Seasonal Vegetable, Red Wine
Pomegranate Demi-Glace

NEW YORK STRIP STEAK
Gorgonzola Potato Gratin, French Bean Medley,
Pink Peppercorn Jus

CIDER HONEY PORK LOIN
Gingered Sweet Potato Mash, Asparagus Fricassée,
Pear Pecan Jam

ROASTED PORK TENDERLOIN
Crème Fraîche Polenta, Tomato Chutney, Miso Bacon
Pepper Glaze

SEA $89 / PP
PISTACHIO CRUSTED SEA BASS
Creamed Corn Risotto, French Bean Medley, Lemon Reduction

RED SNAPPER
Gingered Sweet Potato Mash, Seasonal Vegetable,
Orange Beurre Blanc

SEARED SALMON
Lemon Shrimp Scallion Mashed Potatoes, Grilled
Asparagus, Tomato Chutney

SEASONAL FRESH CATCH
Crème Fraîche Polenta, Seasonal Vegetable, Red Onion
Marmalade, Candied Lemon

POULTRY $79 / PP
CITRUS BRINED CHICKEN
Summer Squash Puree, Broccolini, Cabernet Shallot Sauce

GRILLED CHICKEN BREAST
Toasted Cous Cous, Garlic Spinach, Preserved
Tomato Emulsion

OVEN ROASTED CHICKEN SUPREME
Creamed Corn Risotto, Seasonal Vegetable, Orange Glaze

VEGETARIAN $79 / PP
ARTISAN CHEESE RAVIOLI
Asparagus, Cremini Mushrooms, Green Peas, Pecorino

EGGPLANT NAPOLEON
Heirloom Tomatoes, Mozzarella Cheese, White Bean
Puree, Balsamic Reduction, Parsley, Basil, Pesto

DUETS $109 / PP
BEEF TENDERLOIN WITH PINK PEPPERCORN
SAUCE, JUMBO PRAWNS WITH SWEET ONION JAM
Sweet Potato Gratin, Asparagus Fricassee

PETITE FILET WITH ROSEMARY SCENTED
CHICKEN BREAST AU JUS
Creamy Polenta, Glazed Seasonal Vegetables

HERB-CRUSTED LOIN OF LAMB AND
SALMON MEDALLION
Roasted Carrot Coulis, Wild Rice and Toasted Grain
Pilaf with Dried Cranberries
DESSERTS (Select One)
SUMMER BERRIES WITH MINTED WHIPPED CREAM
KEY LIME PIE
BASIL PEACH CRUMBLE
MEYER LEMONADE CREAM CAKE
NUTELLA HAZELNUT FLOURLESS CHOCOLATE CAKE
MANGO MOUSSE TORTE
CHOCOLATE TURTLE CAKE
SALTED CARAMEL CHEESECAKE
TOFFEE APPLE PIE
RASPBERRY RHUBARB TARTE TATIN
BOHEMIAN DINNER BUFFET

HARVEST GATHERING $99 / PP
Summer Squash and Corn Soup
Vegetable Salad
Quinoa, Red Onion, Warm Goat Cheese, Cider Vinaigrette
Spinach Salad
Oranges, Shaved Fennel, Manchego Cheese, Pink Peppercorn Citrus Vinaigrette
Oven Roasted Chicken, Orange Chutney Glaze
Tea Brined Pork Loin with Chili Cider Reduction
Market Vegetable Caponata
Sweet Onion Creamed Farro
Summer Berry Crisp

SPICE MARKET $104 / PP
Shaved Brussels Sprout Salad
Gorgonzola, Red Apples, Brioche Croutons, Cider Vinaigrette
Grilled Asparagus and Zucchini Salad
Red Pepper, Charred Scallions, Lemon Thyme Dressing
Green Lentil and Marinated Artichoke Salad
Green Goddess Dressing
Mediterranean Style White Fish
Marinated Pork Kebabs, Onions and Peppers
Summer Squash, Tomatoes, Onions, Pecorino Gratin
Butter Poached Asparagus
Raspberry Rhubarb Tarte Tatin

SUMMER SPLENDOR $99 / PP
Sweet Pea and Edamame Soup
Arugula Salad
Candied Pecans, Brie Cheese, Apples, Dried Cherries, Champagne Vinaigrette
Mixed Field Green Salad
Bleu Cheese, Smoked Bacon, Honey Mustard Shallot Vinaigrette
Chicken Provençal, Fresh Tomato Fennel Ragout
Scared Pacific Cod, Preserved Lemon Jus
English Pea Risotto, Mint Brown Butter
Aged Cheddar and Chive Potato Gratin
Basil Peach Crumble

FIRST BLOOM $104 / PP
Tomato and Fennel Bisque
Summer Panzanella Salad
Tomatoes, Zucchini, Dried Apricots, Arugula, Sourdough, Bleu Cheese, Preserved Orange Vinaigrette
Warm Lentil and Fingerling Potato Salad
Sunburst Squash, Grilled Scallions, Sherry Bacon Dressing
Garden Herb Parmesan Crusted Sea Bass, Grain Mustard Sauce
Beef Tenderloin Au Poivre, Green Peppercorn Sauce
Red Bliss Potato Gratin
Rutabaga and Sunchoke Mash
Chocolate Turtle Cake

Includes Iced Tea
<table>
<thead>
<tr>
<th>BOHEMIAN DINNER BUFFET</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>SUSTAINABLE</strong> $109 / PP</td>
</tr>
</tbody>
</table>
| Beet Salad  
*Pickle Apple, Pomegranate Seeds, Goat Cheese, Preserved Orange Vinaigrette*  
Mixed Green Salad  
*Orange Segments, Shaved Fennel, Feta, Citrus Pink Peppercorn Vinaigrette*  
Haricot Verts, Toasted Almonds and Olive Oil  
Roasted Prime Ribeye, Pot Roast Jus  
Crab Crusted Grouper, Lemon Chardonnay Sauce  
Garden Vegetable Caponata  
Garlic and Herb Roasted New Potatoes  
Mango Mousse Torte |
| **FARM STAND** $99 / PP |
| Corn Chowder  
Chopped Salad  
*Cucumbers, Tomatoes, Feta, Romaine Lettuce, Jalapeño Buttermilk Dressing*  
Arugula Salad  
*Candied Pecans, Brie Cheese, Apples, Dried Cherries, Champagne Vinaigrette*  
Pan Seared Salmon, Ginger Mango Chutney  
Herb Roasted Chicken Breast with Red Onion Marmalade  
Succotash of Lima Beans, Edamame, Sweet Corn, Peppers and Fresh Herbs  
Creamed Corn Risotto  
Meyer Lemonade Cream Cake |
| **SPRINGFIELDS** $109 / PP |
| Tomato Fennel Bisque  
Baby Greens, Warm Goat Cheese, Dried Cranberries, Maple Pecans, White Balsamic Vinaigrette  
Grilled Asparagus and Zucchini Salad - Red Pepper, Charred Scallions, Lemon Thyme Dressing  
Coriander Rubbed Swordfish, Lemon Beurre Blanc  
Grilled Bistro Steak, Salsa Vera Cruz  
Roasted New Potatoes, Lime Gremolata  
Red and White Quinoa  
Key Lime Pie |
| **SEASIDE** $114 / PP |
| Roasted Tomato Avocado Gazpacho  
Shrimp Salad  
*Avocado, Chayote Lime Slaw, Chipotle Oil*  
Citrus Glazed Green Beans  
Roasted Mahi Mahi with Tomatoes and Fennel  
Grilled Sirloin, Coriander Chimichurri  
Celeriac Puree, Garlic Chips  
Saffron Shrimp Risotto  
Salted Caramel Cheesecake |
DINNER BUFFET ENHANCEMENTS

Enhancements—A Great Addition To Any Buffet Or Reception

ACTION STATIONS

FRESH PASTA (CHOICE OF TWO) $24 / PP
Truffled Mushroom Fettuccini
Boursin Cheese, Baby Spinach, Truffle Oil
Cappelini Carbonara
Pancetta, Parmesan Reggiano, English Peas
Butternut Squash Penne
Grilled Chicken, Manchego Cheese, Kale, Roasted Garlic
Linguine alla Capricciosa
Roasted Tomato Almond Pesto, Shrimp, Fresh Lemon, Basil

ROASTED PRIME RIB $19 / PP
Horseradish Aioli, Red Onion Marmalade

HERB ROASTED TURKEY $14 / PP
Cranberry Citrus Relish, Pan Jus

ROASTED SALMON FILET $21 / PP
Cucumber Yogurt, Fresh Lemon

SPICED PORK TENDERLOIN $14 / PP
Calvados Jus, Apple Chutney

ROASTED HONEY HAM $17 / PP
Sweet Bay Mustard, Red Onion Marmalade

DISPLAY

CHARCUTERIE AND LOCAL ARTISANAL CHEESE $17 / PP
Crackers and Rustic Breads, Dried Fruits

BABY VEGETABLE CRUDITÉS $15 / PP
Creamy Garlic and Maytag Blue Cheese Dips

WARM BRIE EN CROUTE $15 / PP
Sliced Rustic Breads, Cabernet Berry Marmalade

CHILLED JUMBO COCKTAIL SHRIMP $16 / PP
Traditional Cocktail Sauce (3 pieces per person)

ANTIPASTO $19 / PP
Fine Cured Meats, Salami, Olives, Grilled Vegetables, Peppers, Artisanal Cheeses

RAW BAR $21 / PP
Poached Shrimp, Crab Claws, Seasonal Oysters, Ahi Tuna. Accompaniments Include Mignonette Sauce, Lemon Aioli, and Wasabi Cream

SWEET AND TRADITIONAL $19 / PP
Petite Chocolate and Vanilla Cakes, Assorted Custard Filled Cream Puffs, Chocolate Dipped Strawberries, Butter Éclairs, Angel Food Trifles

GELATO AND COOKIES $19 / PP
Selection of Housemade Seasonal Gelatos, Assortment of Traditional Macaroons, Truffles, Butter and Florentine Cookies

CHOCOLATE AND FRUIT $19 / PP
Chocolate Truffles, Fresh Berries with Mint and Florentines
DISPLAY ARRANGEMENTS

PACKAGE ONE $55 / PP

WARM BRIE EN CROUTE
Sliced Rustic Breads, Cabernet Berry Marmalade

BABY VEGETABLE CRUDITÉS
Creamy Garlic and Maytag Blue Cheese Dips

FRESH PASTA (CHOICE OF TWO)
Truffled Mushroom Fettuccini
Boursin Cheese, Baby Spinach, Truffle Oil

Cappelini Carbonara
Pancetta, Parmesan Reggiano, English Peas

Butternut Squash Penne
Grilled Chicken, Manchego Cheese, Kale, Roasted Garlic

Linguine alla Capricciosa
Roasted Tomato Almond Pesto, Shrimp, Fresh Lemon, Basil

CHOCOLATE & FRUIT
Chocolate Truffles, Fresh Berries with Mint and Florentines

PACKAGE TWO $65 / PP

CHARCUTERIE AND LOCAL ARTISANAL CHEESE
Crackers and Rustic Breads, Dried Fruits

BABY VEGETABLE CRUDITÉS
Creamy Garlic and Maytag Blue Cheese Dips

SPICED PORK TENDERLOIN
Calvados Jus, Apple Chutney

FRESH PASTA (CHOICE OF TWO)
Truffled Mushroom Fettuccini
Boursin Cheese, Baby Spinach, Truffle Oil

Cappelini Carbonara
Pancetta, Parmesan Reggiano, English Peas

Butternut Squash Penne
Grilled Chicken, Manchego Cheese, Kale, Roasted Garlic

Linguine alla Capricciosa
Roasted Tomato Almond Pesto, Shrimp, Fresh Lemon, Basil

CHOCOLATE & FRUIT
Chocolate Truffles, Fresh Berries with Mint and Florentines
GRAND RECEPTIONS

PACKAGE THREE $75 / PP
CHARCUTERIE AND LOCAL ARTISANAL CHEESE
Crackers and Rustic Breads, Dried Fruits
CHILLED JUMBO COCKTAIL SHRIMP
Traditional Cocktail Sauce (3 pieces per person)
FRESH PASTA (CHOICE OF TWO)
Truffled Mushroom Fettuccini
Boursin Cheese, Baby Spinach, Truffle Oil
Cappelini Carbonara
Pancetta, Parmesan Reggiano, English Peas
Butternut Squash Penne
Grilled Chicken, Manchego Cheese, Kale, Roasted Garlic
Linguine alla Capricciosa
Roasted Tomato Almond Pesto, Shrimp, Fresh Lemon, Basil
ROASTED PRIME RIB
Horseradish Aioli, Red Onion Marmalade
SWEET & TRADITIONAL
Petite Chocolate and Vanilla Cakes, Assorted Custard
Filled Cream Puffs, Chocolate Dipped Strawberries, Butter Éclairs, Angel Food Trifles

PACKAGE FOUR $90 / PP
ANTIPASTO
Fine Cured Meats, Salami, Olives, Grilled Vegetables, Peppers, Artisanal Cheeses
RAW BAR
Poached Shrimp, Crab Claws, Seasonal Oysters, Ahi Tuna. Accompaniments Include Mignonette Sauce, Lemon Aioli, and Wasabi Cream
FRESH PASTA (CHOICE OF TWO)
Truffled Mushroom Fettuccini
Boursin Cheese, Baby Spinach, Truffle Oil
Cappelini Carbonara
Pancetta, Parmesan Reggiano, English Peas
Butternut Squash Penne
Grilled Chicken, Manchego Cheese, Kale, Roasted Garlic
Linguine alla Capricciosa
Roasted Tomato Almond Pesto, Shrimp, Fresh Lemon, Basil
ROASTED PRIME RIB
Horseradish Aioli, Red Onion Marmalade
SPICED PORK TENDERLOIN
Calvados Jus, Apple Chutney
CHOCOLATE AND FRUIT
Chocolate Truffles, Fresh Berries with Mint and Florentines
GELATO AND COOKIES
Selection of Housemade Seasonal Gelatos, Assortment of Macaroons, Truffles, Butter and Florentine Cookies
### RECEPTIONS

**Enhancements—A Great Addition To Any Grand Reception**

<table>
<thead>
<tr>
<th>Package One</th>
<th>$25 / PP</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>BRUSCHETTA</strong></td>
<td>Red and Yellow Tomatoes, Garlic, Basil, Grilled Toast</td>
</tr>
<tr>
<td><strong>GOAT CHEESE PHYLLO CUP</strong></td>
<td>Black Pepper Honey, Almond</td>
</tr>
<tr>
<td><strong>ASPARAGUS AND HAM CANAPÉ</strong></td>
<td>Mustard Aioli, Artisan Crostini</td>
</tr>
<tr>
<td><strong>CHICKEN SALTIMBOCCA SKEWER</strong></td>
<td>Prosciutto, Sage</td>
</tr>
<tr>
<td><strong>COCONUT SHRIMP</strong></td>
<td>Orange Chili Glaze, Ginger</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Package Two</th>
<th>$30 / PP</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>BRIE BRIOCHE</strong></td>
<td>Apple Chutney, Toasted Brioche</td>
</tr>
<tr>
<td><strong>BEEF TARTAR</strong></td>
<td>Jam, Artisan Cheese, Crostini</td>
</tr>
<tr>
<td><strong>CRAB CAKE</strong></td>
<td>Peppers, Preserved Lemon, Fresh Herbs</td>
</tr>
<tr>
<td><strong>FRIED GREEN TOMATOES</strong></td>
<td>Buttermilk Dressing</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Package Three</th>
<th>$35 / PP</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>BAKED BRIE</strong></td>
<td>Fresh Raspberries, Cabernet Berry Compote</td>
</tr>
<tr>
<td><strong>ASPARAGUS AND HAM CANAPÉ</strong></td>
<td>Mustard Aioli, Artisan Crostini</td>
</tr>
<tr>
<td><strong>DUCK CONFIT</strong></td>
<td>Seasonal Fruit Marmalade, Jalapeno, Pita Point</td>
</tr>
<tr>
<td><strong>LOBSTER EMPANADA</strong></td>
<td>Onions, Peppers, Tomatoes, Roasted Garlic</td>
</tr>
<tr>
<td><strong>BOURBON AND BOURSIN CHICKEN EN CROUTE</strong></td>
<td>Mustard Aioli, Artisan Crostini</td>
</tr>
<tr>
<td><strong>BUTTERMILK PUMPKIN FRITTERS</strong></td>
<td>Citrus Cranberry Chutney</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Package Four</th>
<th>$45 / PP</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>BAKED BRIE</strong></td>
<td>Fresh Raspberries, Cabernet Berry Compote</td>
</tr>
<tr>
<td><strong>SMOKED CHICKEN CROUTE</strong></td>
<td>Mango, Almond, Coconut, Chive, Rye Bread</td>
</tr>
<tr>
<td><strong>BEEF TARTAR</strong></td>
<td>Jam, Artisan Cheese, Crostini</td>
</tr>
<tr>
<td><strong>DUCK CONFIT</strong></td>
<td>Seasonal Fruit Marmalade, Jalapeno, Pita Point</td>
</tr>
<tr>
<td><strong>BABY VEGETABLE CRUDITÉS</strong></td>
<td>Creamy Garlic and Maytag Blue Cheese Dips</td>
</tr>
<tr>
<td><strong>LOBSTER EMPANADA</strong></td>
<td>Onions, Peppers, Tomatoes, Roasted Garlic</td>
</tr>
<tr>
<td><strong>MINI SHRIMP N’ GRRITS</strong></td>
<td>Goat Cheese, Chive</td>
</tr>
</tbody>
</table>
### Chilled Hors d’Oeuvres (Per Dozen)

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Brie Brioche</td>
<td>$60</td>
</tr>
<tr>
<td>Goat Cheese Phyllo Cup</td>
<td>$60</td>
</tr>
<tr>
<td>Smoked Chicken Croute</td>
<td>$60</td>
</tr>
<tr>
<td>Pepper Flatbread</td>
<td>$60</td>
</tr>
<tr>
<td>Asparagus and Ham Canapé</td>
<td>$66</td>
</tr>
<tr>
<td>Beef Tartar</td>
<td>$66</td>
</tr>
<tr>
<td>Mandarin Shrimp Canapé</td>
<td>$66</td>
</tr>
<tr>
<td>Duck Confit</td>
<td>$66</td>
</tr>
</tbody>
</table>

### Warm Hors d’Oeuvres (Per Dozen)

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vegetable Spring Roll</td>
<td>$66</td>
</tr>
<tr>
<td>Sesame Vegetable Phyllo</td>
<td>$66</td>
</tr>
<tr>
<td>Baked Brie</td>
<td>$72</td>
</tr>
<tr>
<td>Chicken Saltimbocca Skewer</td>
<td>$72</td>
</tr>
<tr>
<td>Crab Cake</td>
<td>$75</td>
</tr>
<tr>
<td>LOBster Empanada</td>
<td>$75</td>
</tr>
<tr>
<td>COCONut shrimp</td>
<td>$75</td>
</tr>
<tr>
<td>Chicken Satay</td>
<td>$72</td>
</tr>
<tr>
<td>Beef Satay</td>
<td>$72</td>
</tr>
<tr>
<td>Bourbon and Boursin Chicken En Croute</td>
<td>$72</td>
</tr>
<tr>
<td>Vegetable Samosa</td>
<td>$66</td>
</tr>
</tbody>
</table>
RECEPTION BEVERAGES

A WAKE-UP CALL
(Charged on Consumption)

BLOODY MARY STATION
SELECT – $10 | PREMIUM – $12 | LUXURY – $14

MIMOSAS $7 / EACH
With Fresh Orange, Peach or Pineapple Juice

SPECIALTY BARS

OPEN BEER & WINE BAR
House Red & White Wine
Domestic & Imported Beers
Assorted Waters, Juice and Sodas

1 HOUR – $20 | 2 HOURS – $25
3 HOURS – $30 | 4 HOURS – $35

FROM THE PUNCH BOWL
(One Gallon Minimum; Serves (20) 6 oz Drinks per Gallon)

SANGRIA, CHAMPAGNE PUNCH $130 / GAL
MARGARITA, MOJITO, CAIPIRINHA
SELECT – $130 / GAL | PREMIUM – $170 / GAL
LUXURY – $240 / GAL

MARTINI BAR
(Charged on Consumption)

CHOICE OF SELECT FLAVORS
SELECT – $10 | PREMIUM – $12 | LUXURY – $14
Pomegranate, Apple, Cosmopolitan, Espresso, Chocolate or Your Choice

CORDIALS AND COGNACS
(Charged on Consumption, 2 oz Serving)

2 OZ. SERVING $10 / EACH
B & B, Bailey’s, Cointreau, Disaronno, Frangelico, Drambuie, Grand Marnier, Kahlua, Sambuca, Southern Comfort, Campari, Courvoisier, Remy Martin, Hennessy
OPEN HOST BAR
(Prices are Per Person, Per Hour)

SELECT
1 HOUR – $25 | 2 HOURS – $32
3 HOURS – $39 | 4 HOURS – $46

PREMIUM
1 HOUR – $27 | 2 HOURS – $35
3 HOURS – $41 | 4 HOURS – $50

LUXURY
1 HOUR – $29 | 2 HOURS – $37
3 HOURS – $45 | 4 HOURS – $53

SELECT
Tito’s Vodka | Beefeater Gin | Bacardi Rum
Exotico Tequila | Jim Beam Bourbon
Seagram’s 7 Whiskey | Dewars Scotch

PREMIUM
Ketel One Vodka | Tanqueray Gin | Mount Gay Rum
Bacardi Rum | 1800 Silver Tequila | Bulleit 91 Bourbon
Jack Daniels Whiskey | Johnnie Walker Black Scotch

LUXURY
Grey Goose Vodka | Hendrick’s Gin
Ron Zacapa 23 Year Rum | Bacardi Rum
Patron Tequila | Maker’s Mark Bourbon
Crown Royal Blended Whiskey | Glenmorangie Scotch