



## university club catering menu

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## information

### GENERAL INFORMATION

#### private dining rooms, rental fees and minimums

The University Club offers six private rooms as well as the Main Dining Room for business and social events. Rooms are assigned by member preference and occupancy requirements. We reserve the right to change the assigned room based on guaranteed attendance.

As a valuable benefit of Club membership, private rooms are available to members during business hours with no rental fee. Private rooms are available for use by non-members through room rental charges and the sponsorship of a Club member in good standing. All non-members will be assessed a room rental charge.

A food and beverage minimum will be assessed for all private rooms. In the event where the member does not meet the food and beverage minimum or there is no food and beverage service, the food and beverage minimum will be assessed as room rental.

#### services

The University Club will gladly assist you in the planning of your successful event. We would be delighted to arrange for entertainment, flowers, event décor, photographers, decorated cakes, audio-visual equipment or any other special services.

#### menu planning

All parties of fifteen or more guests are required to select a limited menu. The options offered in this catering menu are available for your consideration. We would also be delighted to create a customized menu to accommodate your personal preferences. To allow adequate preparation time, menu plan should be completed a minimum of two weeks in advance.

#### guarantee

The guaranteed number of guests is required 72 hours prior to the event. If no guarantee is received, the number of guests indicated on the banquet event order will be considered the final number to be charged. The host is financially responsible for the number guaranteed, even if attendance falls below that number.

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### GENERAL INFORMATION

#### charges and fees

All food and beverage charges are subject to a 22% gratuity charge. All food, beverage and gratuity charges are subject to 7.5% NC sales tax. All pricing is subject to change without prior notification due to seasonal supply and demand.

An opening fee and event minimum will be assessed for any event taking place during hours when the Club is not open for service, applicable to members and non-members. Additional fees will apply for weddings, wedding ceremonies, and late-night events due to the additional staffing and liability requirements involved with the successful management of those events.

#### deposits and reservations

All events are required to provide a deposit, form of final payment, and signed event agreement to permanently reserve their event space. The deposit will be applied to the final banquet check balance due at the conclusion of the event. Deposits are refundable based on the date agreed upon on your signed event agreement.

#### minimums and non-member room rental rates

As mentioned, our private rooms are available to members during business hours with no rental fee. Non-members may host events when assessed room rental charges and through the sponsorship of a Club member in good standing. Regardless of membership status, each of our rooms requires a food and beverage minimum to book, which does not include tax, gratuity, or fees.

The food and beverage minimums and non-member room rental rates for the 2024 Spring Season are as follows:

ROOM -	FOOD MINIMUM AM/PM	NON-MEMBER RENTAL FEE
Main Dining Room:	\$750 AM, \$2,500 PM	\$1,500.00
Board Room:	\$50 AM, \$300 PM	\$250.00
Trinity C:	\$150 AM, \$500 PM	\$250.00
Trinity B:	\$50 AM, \$300 PM	\$200.00
Trinity A:	\$200 AM, \$750 PM	\$300.00
Library:	\$400 AM, \$1,300 PM	\$750.00
Franklin Room:	\$600 AM, \$2,000 PM	\$1,000.00

The Member Bar is available for private functions under certain circumstances, minimums, and provisions which can be specified by your event specialist.

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## floor plan

### dimensions | area

**main dining room**  
34' X 32' X 10' | 1,100 sq. ft

**board room**  
210 sq. ft.

**trinity a**  
400 sq. ft.

**trinity b**  
300 sq. ft.

**trinity a and b**  
700 sq. ft.

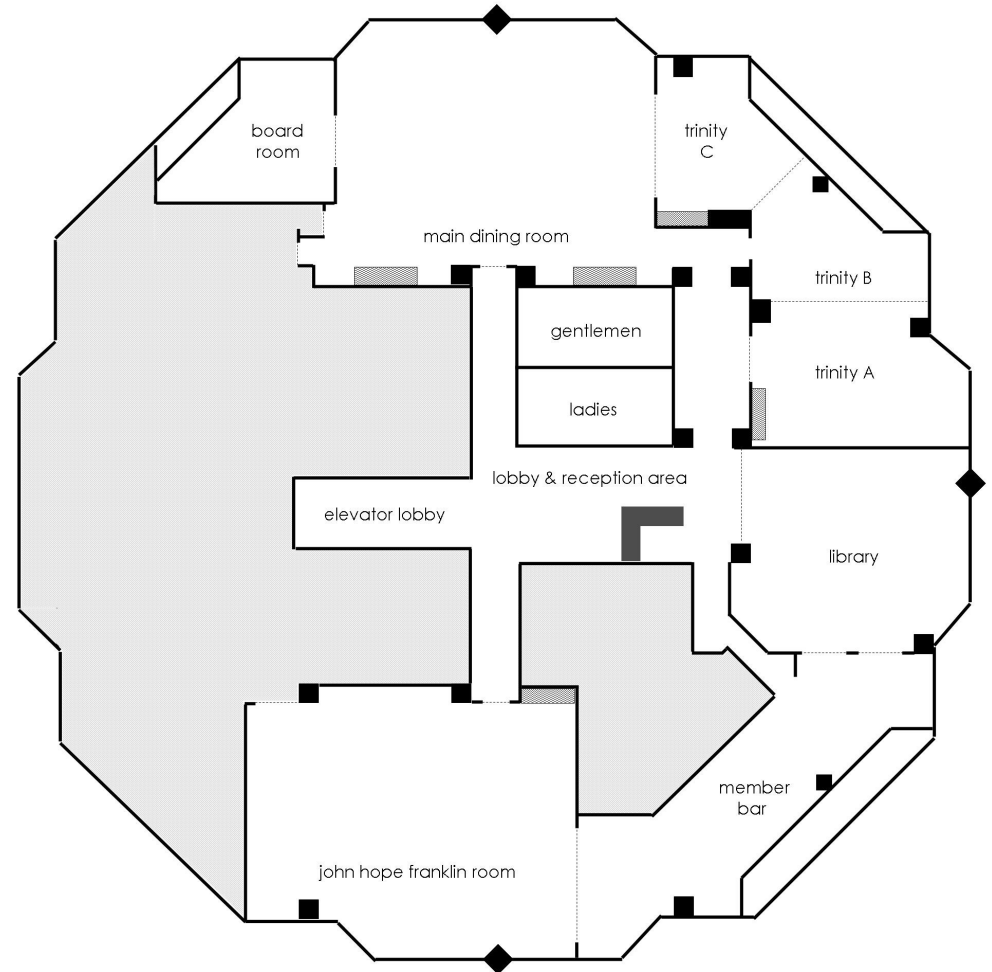
**trinity c**  
220 sq. ft.

**library**  
28' X 25' X 9' | 700 sq. ft.

**franklin room**  
30' X 34' X 9' | 1,000 sq. ft.

### recommended capacity by set up

main dining room  
board room  
trinity a  
trinity b  
trinity a and b  
trinity c  
main, board, trinity abc  
library  
franklin room



	theater	conference	U-shape	rounds	banquet	reception
main dining room	150	40	48	96	120	150
board room	-	12	-	8	16	-
trinity a	40	14	-	16	20	40
trinity b	-	-	-	8	8	-
trinity a and b	70	26	28	40	44	70
trinity c	-	12	-	8	16	25
main, board, trinity abc	-	-	-	152	196	200
library	80	26	28	40	44	70
franklin room	130	36	40	72	80	100

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## breakfast

While normally not open for breakfast service, the Club will open for private events for morning meetings, retreats, and special occasions. Certain provisions and minimums apply to morning events, please consult your event manager for details.

### **continental** | 16

*available for groups of all sizes*

freshly baked scones, danishes, muffins and croissants with assorted jams & marmalades

accompanied by sliced seasonal fruit & berries

served with assorted fruit juices, gourmet blend coffee, traditional & herbal teas

### **all-american** | 20

*available buffet style for groups of 15 or more*

scrambled eggs with side of shredded cheeses **V, GF**

french toast wedges with maple syrup **V**

diced hash brown potatoes **VV, GF, DF** | smoked bacon **GF, DF**

accompanied by sliced seasonal fruit & berries **VV, GF, DF**

served with assorted fruit juices, gourmet blend coffee, traditional & herbal teas

### MADE TO ORDER ENHANCEMENTS

*available for groups of 15 or more – with morning chef attendant fee (\$75 fee)*

### **omelet bar** | 8

toppings include diced peppers, tomato, onion, mushrooms & assorted cheeses **V, GF**

served with diced ham and crumbled bacon **GF**

### **belgian waffles** | 9

toppings include chocolate sauce, whipped cream, pecans, strawberries and blueberries

Served with maple syrup and powdered sugar **V**

**V** (Vegetarian), **VV** (Vegan), **GF** (Gluten Free), **DF** (Dairy Free)

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## lunch

### BUFFET

**classic display** | 20

*available for groups of 10 or greater*

enjoy a spread of our pre-made classic sandwiches

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#### beverage

#### **sandwich** | *please select up to three*

avocado wrap with local greens, tomato, roasted garlic bean purée, and roasted red peppers **VV, GF**

grilled chicken sandwich with spicy honey mustard, mozzarella, and roasted red peppers

roasted vegetable wrap with romaine lettuce and shallot vinaigrette **VV**

buffalo chicken wrap with crispy fried chicken, romaine, tomato, cucumber, and ranch

triple decker turkey club with bacon, lettuce, tomato and herb mayo on white toast

ham and swiss panini with caramelized onions on focaccia

french dip with gruyere and caramelized shallots and herb jus on hoagie roll

#### **sliced seasonal fruit and homemade chips with ranch and ancho chili aioli V**

#### **assorted cookies and brownies V**

university club gourmet blend coffee

assorted traditional and herbal teas

freshly brewed southern iced tea

**V** (Vegetarian), **VV** (Vegan), **GF** (Gluten Free), **DF** (Dairy Free)



## lunch

### BUFFET

**perfect pair** | 20

*available for groups of 15 or greater*

duet of savory soup and sumptuous salad station

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**soup** | *please select one*

potato bacon soup **GF** | roasted tomato basil bisque **VV, GF, DF**

chicken noodle soup | beef barley **DF**

**mixed baby field greens & romaine lettuce VV, GF, DF**

thinly sliced grilled chicken breast | poached shrimp | roasted red peppers

grape tomatoes, cucumbers, shaved carrot, herb croutons, shredded cheddar

balsamic vinaigrette | classic caesar | buttermilk ranch | champagne vinaigrette

served with warm dinner rolls and butter

**cheesecake bites and chocolate covered strawberries V**

university club gourmet blend coffee

assorted traditional and herbal teas

freshly brewed southern iced tea

**V** (Vegetarian), **VV** (Vegan), **GF** (Gluten Free), **DF** (Dairy Free)



## lunch

### BUFFET

**crowd pleaser** | 26

*available for groups of 15 or greater*

*a little something for everyone – salad greens, entrees, sides and dessert*

**salad greens** | *please select one*

*mixed baby field greens | romaine lettuce | baby spinach*

*accompanied by assorted salad dressings and toppings*

**entrees** | *please select two*

*flank steak with sautéed mushrooms and caramelized shallots **GF, DF***

*salmon piccata **GF***

*chicken with mushroom sauce **GF, DF***

*sautéed shrimp and grits with bacon, peppers, onions, and mushrooms **GF***

*roasted vegetable lasagna with ricotta **V***

*chicken and vegetable stir fry with ginger, garlic, and soy **DF***

*hearty beef lasagna with tomato herb marinara*

*grilled pork loin with mango salsa **GF, DF***

*accompanied by chef's selection of starch and vegetable*

*served with warm dinner rolls and butter*

**chef's selection of assorted cakes and pies **V****

*university club gourmet blend coffee*

*assorted traditional and herbal teas*

*freshly brewed southern iced tea*

**V** (Vegetarian), **VV** (Vegan), **GF** (Gluten Free), **DF** (Dairy Free)

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## receptions

### HORS D' OEUVRES

butler passed or elegantly displayed, *priced per person - minimum order of 15 people*

#### **in the garden** | 5

**tempura mushroom skewer** with kewpie mayo + furikake **V, DF**

**vegetable potstickers** with ginger chili dip **VV, DF**

**grilled vegetable skewers** with oregano vinaigrette **VV, GF, DF**

**fried green tomatoes** with pimento cheese **V**

#### **on the range** | 6

**grilled chicken skewers** with shoyu and toasted sesame **DF**

**shredded beef arancini** with arrabbiata

**grilled beef skewers** with cremini mushrooms + onion **GF, DF**

**pulled pork sliders** with hot honey bbq + cole slaw

**pigs in a blanket** with smoked sausage and chipotle honey mustard

#### **out at sea** | 7

**chilled jumbo shrimp** with horseradish cocktail sauce **GF, DF**

**shrimp tempura** with wasabi aioli

**miniature crab cakes** with caper remoulade **DF**

**oysters rockefeller** with parmesan herb butter and toasted bread crumbs

**tuna tartare** with avocado on wonton crisp **DF**

**V** (Vegetarian), **VV** (Vegan), **GF** (Gluten Free), **DF** (Dairy Free)



## receptions

### HORS D' OEUVRES

elegantly displayed & attended | *priced per person, minimum order for 10 people*

#### **fruitful** | 9

domestic and imported cheeses **V**, **GF** with seasonal fruit, melons and berries **VV**, **GF**, **DF**  
served with rustic crackers **VV**, **DF**

#### **grilled & chilled** | 7

chilled display of grilled and steamed seasonal vegetables **VV**, **GF**, **DF**  
with ancho chili aioli and roasted red pepper ranch dip **V**

#### **grazing** | 10

assorted charcuterie, cheeses, nuts, spreads, crackers, and dried fruits

#### **stacked** | 10

nacho bar with corn tortilla chips, queso, pico de gallo, cilantro, grilled onion, chorizo, and shredded chicken, accompanied by salsa verde and guajillo salsa **GF**

#### **dipped** | 4

caramelized shallot and asiago with toasted batons **V**

#### **baked** | 7

old bay crab dip with herbed crostini

#### **spin** | 6

spinach and artichoke dip with pita crisps **V**

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## receptions

### ACTION STATIONS

*chef attended | priced per person  
minimum 10 people for station  
chef attendant fee of \$75 per station*

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### **carved**

stations accompanied by sliced house rolls and chef's selections of condiments

**herbed top round of beef** with au jus | 7

**certified black angus beef tenderloin** peppercorn crusted | 19

**baked ham** honey glazed | 10

**roasted pork shoulder** with pineapple bbq sauce | 9

**roasted breast of tom turkey** with cranberry sauce & whole grain mustard | 8

**prime rib roast** herb encrusted | 16

**whole chicken** herb roasted with peruvian aji verde | 8



## receptions

### ACTION STATIONS

*chef attended | priced per person | minimum 10 people for station, chef attendant fee of \$75*

#### **sautéed** | 13

**chef's specialty shrimp and cheddar scallion grits** sautéed to order with creole spices **GF**  
served with andouille, bell pepper, mushroom, scallion and old bay butter

#### **gnocchi** | 9

**handmade gnocchi** made to order with accompaniments **V**  
accompanied by butternut squash, kale, pine nuts, parmesan cheese  
served with a choice of tomato herb marinara sauce or pesto cream sauce

#### **tossed** | 8

**tri-colored cheese tortellini and penne pasta** tossed to order with sauces & accompaniments **V**  
accompanied by sun dried tomatoes, pesto, mushrooms and extra virgin olive oil  
*with your choice of two sauces*  
parmesan double cream | tomato herb marinara | tomato vodka | arrabbiata  
*upgrade with grilled chicken 3 or shrimp 4*

#### **encrusted** | 12

**peppercorn encrusted sashimi grade ahi tuna** seared to order with asian sauces & vegetables **GF**  
served with thai chili dipping sauce, citrus ginger reduction and wasabi vinaigrette  
accompanied by daikon radish, pickled ginger and sesame cabbage slaw

#### **stir fried** | 12

**wok-fired stir fry station** with chicken and shrimp, lo mein, jasmine rice, julienned vegetables, ginger, garlic, chili oil, soy, sesame, yum yum sauce and teriyaki

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## receptions

### DESSERTS

elegantly displayed

*priced per person - minimum order of 10 people*

#### **sweet spot** | 6

freshly baked chocolate chunk, oatmeal raisin, and fudge brownies

#### **decadent** | 8

assorted mini desserts including petit fours, chocolate covered strawberries, mini cheesecake bites, and chocolate truffles

#### **divine** | 9

mini dessert shooters – ask your event manager for available flavors

### UPGRADED DESSERT STATIONS

*available for groups of 50 or more – station attendant fee of \$75 applies to sundae, 2 hour rental*

indulge in our fresh premium ice cream made in small batches and scooped with love provided by our partner Andia's Ice Cream

#### **doughnut** | 11

half glazed doughnut, cut it in half with of ice cream in the middle and sealed to keep the doughnut warm and ice cream cold. your guests' choice of chocolate sauce, caramel sauce, sprinkles and/or whipped cream; includes four flavors of ice cream and one sorbet (no choice for flavors)

#### **sundae** | 14

make your own sundae bar; includes your choice of 4 flavors of ice cream and one sorbet, 8 toppings and cups – ask your event manager for available flavors

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## dinner

### PLATED

For groups of 30 or less, hosts may present their guests with a custom three course menu chosen from a variety of soups, salads, entrée selections and dessert offerings. Plated dinner service includes **one** first course, table side selection from up to **four** entrees and **one** dessert course, as well as warm dinner rolls with butter, iced tea, coffee and hot tea. The price of your dinner selections, including all three courses, is listed with each entrée. For groups of more than 30, you may allow your guests to select their entrée, but the choices for each guest will be due to the Club along with their corresponding name, no less than 72 hours prior to your event. The Club will print place cards with each guests' entrée selection.

Hosts are welcome to enhance their plated dinner menus with additional courses and upgraded dessert options. *certain restrictions apply to groups of fifty or more – please consult your catering manager for details.*

**first course** | select one

#### **signature**

university club signature she crab soup with chive oil **GF**

**roasted vegetable** and couscous soup with kale **VV, DF**

#### **mixed greens**

with tomato, carrot, cucumbers, dried cranberries, and champagne vinaigrette **VV, GF, DF**

#### **caesar**

classic caesar salad with tender romaine leaves and parmigiano-reggiano

#### **spinach salad**

with tomato, red onion, cucumber, goat cheese, candied walnuts, and balsamic vinaigrette **V, GF**

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## dinner

### PLATED

**entrée course** | *select up to four*

**mushroom bourguignon** | 40

with yukon gold mashed potatoes and roasted baby carrots **VV, GF, DF**

**pesto rigatoni** | 40

with blistered tomatoes, sautéed red onion, and parmesan **V**

**chicken cutlet** | 44

with herbed orzo, broccoli rabe, and lemon white wine sauce

**pan seared salmon** | 45

with spring vegetable hash, new potatoes, and hôtel butter **GF**

**pan seared red snapper** | 46

with pickled vegetable slaw, field peas + rice, and lemon **GF, DF**

**red wine braised short rib** | 48

with yukon gold mashed potatoes, grilled asparagus, and burgundy reduction **GF**

**center cut**

certified black angus & center cut filet mignon with wilted spinach,  
herb roasted fingerlings, and horseradish demi glace **GF, DF**

*petit center cut* | 52

*grande center cut* | 60

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## dinner

### PLATED

Ideal for groups of 30 or more, hosts may choose to offer guests the plated 3-course dinner with our duet plate as the main course.

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#### duet plates

##### **filet mignon & chicken** | 62

duet of filet mignon with horseradish demi

paired with chicken cutlet

accompanied by the chef's selection of starch & vegetable

##### **filet mignon & salmon** | 64

duet of filet mignon with horseradish demi

paired with salmon finished with citrus beurre blanc

accompanied by the chef's selection of starch & vegetable

##### **filet mignon & scallops** | 65

duet of filet mignon with horseradish demi

paired with scallops with citrus beurre blanc

accompanied by the chef's selection of starch & vegetable

**V** (Vegetarian), **VV** (Vegan), **GF** (Gluten Free), **DF** (Dairy Free)





## dinner

### PLATED

**dessert** | *select one*

**red velvet** cheesecake **V**

**lemon sorbet** with berry coulis **VV, GF, DF**

**strawberry cheesecake** with berry coulis **V**

**dulce de leche crème brûlée**, our chef's specialty **V, GF**  
*available for groups of 50 or less*

**mocha chocolate bombe** with coffee ice cream & espresso chocolate sauce **V**

**berry tart** with pastry cream **V**

**apple galette** with spiced cream **V**

### dinner

**dessert upgrade** | 8

*additional price per person*

**bittersweet hot chocolate soufflé** with vanilla bean whipped cream and warm chocolate sauce **V**  
*available for groups of 10 or less*

**a la mode** any existing dessert with homemade ice cream or sorbet **V**

**V** (Vegetarian), **VV** (Vegan), **GF** (Gluten Free), **DF** (Dairy Free)

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## dinner buffet

### BUFFET

Hosts may present their guests with a custom buffet menu chosen from the options below. Buffet dinner service includes **two** hors d'oeuvres displayed or butler passed, **one** salad green, **one** composed salad, **two** entrees, **two** sides and chef's selection of desserts. our buffet dinners include warm dinner rolls with butter, iced tea, coffee and hot tea. Hosts are welcome to enhance their buffet dinner menus with additional courses and carving station options.

**the summit** | 52

*available for groups of 20 or greater*

#### **butler passed hors d'oeuvres**

vegetable potstickers with ginger chili dip **VV, DF**

korean fried chicken bites with pickled cucumber

#### **salad greens** | *please select one*

mixed baby field greens **VV, GF, DF** | romaine lettuce **VV, GF, DF** | baby spinach **VV, GF, DF**

accompanied by assorted salad dressings and toppings

#### **composed salads** | *please select one*

caprese salad with balsamic reduction **V, GF**

roasted beet salad with goat cheese and arugula **V, GF**

roasted spring vegetable salad with champagne vinaigrette **VV, GF, DF**

roasted brussels sprouts salad with aged cheddar, toasted breadcrumbs, and balsamic vinaigrette **V**

#### **carving stations** | *additional price per person and chef attendant fee of \$75 per buffet*

slow roasted prime rib with au jus | 12

pepper crusted black angus beef tenderloin with horseradish cream | 15

hickory roasted turkey breast with cranberry sauce | 7

pork shoulder with mango relish | 8

roasted top round of beef with au jus | 7

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## dinner buffet

### BUFFET

**the summit** | continued

#### **entrees** | *please select two*

chicken marsala

herb whole roasted chicken **GF, DF**

blackened salmon with citrus butter **GF**

sautéed shrimp and savory grits **GF**

beef bourguignon **DF**

grilled flank steak with grilled mushrooms + caramelized shallots **GF, DF**

roasted vegetable lasagna with ricotta **V**

grilled pork loin with mango salsa **GF, DF**

#### **sides** | *please select two*

herb whipped potatoes **V, GF**

pesto rigatoni with parmigiano-reggiano **V**

rice pilaf **VV, GF, DF**

macaroni and cheese **V**

herb roasted fingerlings **VV, GF, DF**

sautéed seasonal vegetables **VV, GF, DF**

roasted garlic broccoli **VV, GF, DF**

roasted brussels sprouts **VV, GF, DF**

steamed french beans with olive oil and garlic **VV, GF, DF**

*served with warm dinner rolls and butter*

#### **chef's selection of desserts, cakes and pies V**

university club gourmet blend coffee

assorted traditional and herbal teas

freshly brewed southern iced tea

**V** (Vegetarian), **VV** (Vegan), **GF** (Gluten Free), **DF** (Dairy Free)



## beverage

### NON-ALCOHOLIC BEVERAGES

**bottled** | *priced per bottle*

**soft drinks** | 3

coke, diet coke, sprite, ginger ale and soda water

**bottled sparkling water** | 3.50

sparkling mineral water

**fruit juices** | 3

apple juice, orange juice, cranberry juice, pineapple juice and grapefruit juice

**brewed** | *priced per ½ gallon or gallon*

**gourmet blend** | 16 per ½ gallon | 32 per gallon

university club gourmet blend regular and decaffeinated coffee

**tea pot** | 16 per ½ gallon | 32 per gallon

assorted traditional and herbal regular and decaffeinated teas

**iced tea** | 14 per ½ gallon | 28 per gallon

freshly brewed southern iced tea, unsweetened and sweetened

**packaged** | *priced per person, beverage station*

**stay awake** | 7

assorted soft drinks and university club gourmet blend coffee, replenished throughout event period

**a to z** | 9

assorted soft drinks, bottled & sparkling water, fruit juices, freshly brewed iced tea, gourmet blend coffee and traditional & herbal teas, replenished throughout event period

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## beverage

### HOST BAR

The University Club host bar allows guests to order alcoholic and non-alcoholic beverages from a private bar set up in their event space. All beverages charges are based on consumption, and the University Club charges a one-time fee of \$50 for each host bar set up. The Club can also set up cash bars for events for a fee of \$100 per bar.

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#### **spirits** | *priced per drink*

##### **club level** | 10

jim beam, johnnie walker red scotch, social house vodka,  
beefeater gin, bacardi rum, lunazul blanco tequila

##### **silver tier** | 12

jack daniels, dewars scotch, tito's vodka,  
bombay sapphire gin, bacardi light rum, corazon blanco tequila

##### **gold circle** | 14

maker's mark bourbon, johnnie walker black scotch, grey goose vodka,  
conniption extra dry gin, bacardi gold rum, patron silver tequila

##### **platinum elite** | 15

woodford reserve, glenlivet 12 scotch, belvedere vodka,  
conniption navy gin, bacardi anejo rum, casamigos blanco tequila

#### **beers** | *priced per bottle*

##### **domestic** | 4

bud light, coors light, michelob ultra, miller lite, yuengling lager

##### **premium** | 6

blue moon, corona, guinness, heineken, lagunitas ipa, blake's hard cider, truly hard seltzer,  
sam adams, bell's two hearted, sierra nevada, stella artois, heineken 00



## beverage

### HOST BAR

**wines** | *extensive wine list available upon request – please consult your event manager*

**bubbly** | *priced per bottle*

anna de cordoniu brut, spain	40
84 prosecco, veneto	40
umberto fiore moscato d'asti, italy	40
veuve clicquot, nv, france	130
moet chandon 'imperial', france	110

**luscious** | **refreshing** | *priced per bottle*

dante chardonnay	40
hess chardonnay, california	50
stags leap chardonnay, napa valley	65
haymaker sauvignon blanc, new Zealand	40
riff pinot grigio, california	40
santa margherita pinot grigio, italy	50
schmitt sohn piesporter michelsburg spatlese, germany	40
bieler pere + fils sabine rosé, aix-en-provence, france	40

**subtle** | *priced per bottle*

angeline pinot noir, california	40
la follette, sonoma county	55

**teeming** | **robust** | *priced per bottle*

maggio merlot, california	40
william clark proprietary blend, columbia valley, washington	40
rodney strong, sonoma valley	45
one stone cabernet sauvignon, california	40
chateau st. michelle cabernet sauvignon, washington	50
quilt cabernet sauvignon, napavalley	90

information

floor plan

breakfast

lunch

reception

dinner

dinner buffet

**beverage**