

CONTINENTAL BREAKFAST.

CONTINENTAL 14

Chilled Assorted Juices, Fresh Cut & Whole Fruits
Assorted Breakfast Breads, Muffins and Mini Croissants

EXECUTIVE CONTINENTAL 18

Chilled Assorted Juices, Fresh Cut & Whole Fruits,
Assorted Breakfast Breads and Scones,
Ham & Cheese Croissants, Fruit Flavored Yogurt

PLATED BREAKFAST.

TRADITIONAL BREAKFAST 16

Chilled Orange Juice, Scrambled Eggs,
Three Strips of Bacon, Hash Brown Potatoes
Buttermilk Biscuits and Mini Croissants

CROWNE FAVORITE 17

Chilled Orange Juice, Scrambled Eggs,
Silver Dollar Pancakes with Warm Maple Syrup,
Sausage Patties, Hash Brown Potatoes
Buttermilk Biscuits and Mini Croissants

QUICHE AND FRUIT 17

Chilled Orange Juice, Ham & Cheddar Quiche OR
Mediterranean Quiche featuring Spinach, Olives,
Tomatoes, Feta Cheese & Roasted Red Peppers,
Sliced Fresh Fruit, Buttermilk Biscuits and Mini Croissants

RIVER ROAD 19

Chilled Orange Juice,
Open Faced Buttermilk Biscuit Topped with Crawfish &
Crab Etouffee, Brown Sugar Ham Steak
Buttermilk Biscuits and Mini Croissants

BREAKFAST ADDITIONS

Freshly Baked Muffins Blueberry, Banana Nut and Cranberry	30 per dozen
Miniature Croissants	22 per dozen
Assorted Scones Blueberry and Cranberry	30 per dozen
Assorted Donuts	22 per dozen
Breads Cranberry & Orange, Banana Nut and Lemon Poppy Seed	22 per loaf
Assorted Fresh Bagels with Cream Cheese	30 per dozen
Jumbo Cinnamon Rolls	32 per dozen
Buttermilk Biscuits	25 per dozen
Sausage Biscuits	39 per dozen
Ham & Cheese Croissants	39 per dozen
Granola Bars	3 each
Nutri Grain bars	3 each
Assorted Yogurt	3 each

Continental and Plated Breakfasts include Freshly Brewed Coffee & Herbal Tea.

Prices are per person. A 20% taxable service charge and sales tax will be added.

BREAKFAST BUFFET.

SUNRISE BUFFET 14

Chilled Orange Juice, Sliced Seasonal Fresh Fruit
Scrambled Eggs, Crisp Bacon Strips OR
Breakfast Sausage, Hash Brown Potatoes OR Grits
Basket of Buttermilk Biscuits on each Table

BAYOU MORNING BUFFET 19

Chilled Orange Juice, Sliced Seasonal Fresh Fruit
Scrambled Eggs, Crisp Bacon Strips
Smoked Sausage, Hash Brown Potatoes & Grits
Buttermilk Biscuits and Mini Croissants

RED STICK BUFFET 19

Chilled Orange Juice, Scrambled Eggs,
French Toast with Warm Maple Syrup,
Brown Sugar Glazed Ham, Hash Brown Potatoes,
Buttermilk Biscuits with Country Ham Gravy,
Assorted Scones and Muffins

BRUNCH 19

Chilled Orange Juice, Quiche Lorraine,
French Toast with Warm Maple Syrup,
Crisp Bacon Strips, Pork Grillades,
Hash Brown Potatoes,
Buttermilk Biscuits with Country Ham Gravy
Assorted Scones and Muffins

Buffets are based on two hours of service.

Buffets are not available for less than 50 guests.

Breakfast Buffets include Freshly Brewed Coffee & Herbal Tea.

Prices are per person. A 20% taxable service charge and sales tax will be added.

BREAKFAST STATION.

EGGS & OMELETS 9

Ham, Sausage, Sliced Mushrooms, Bell Peppers, Black Olives, Tomatoes, Spinach and Cheddar Cheese

Prices are based on one hour of service and a minimum of 75 guests.

Stations require a chef attendant at \$100 per 75 guests.

Stations are in addition to a breakfast buffet.

Prices are per person. A 20% taxable service charge and sales tax will be added.

LUNCH ENTREES.

SOUTHWEST CHICKEN SALAD 19

Bed of mixed field greens topped with black beans, red onions, roasted tomato, corn relish & marinated grilled chicken tossed with our house cilantro vinaigrette

FRIED CATFISH 22

Fresh Louisiana Catfish dusted in Flour, Corn Meal & Spices

POT ROAST 22

Slow-Cooked Beef cooked in our rich brown sauce

ROASTED PORK LOIN 21

Sliced Pork Loin rubbed with Creole Mustard

SMOKED BRISKET 22

Slow-Roasted Brisket Served with Smoked BBQ Sauce or Au Jus

CHICKEN ROCKEFELLER 21

Grilled Chicken topped with a Spinach & Cream Béchamel

CHICKEN PARMESAN 20

Breaded Chicken Breast topped with cheese & Basil Marinara

CATFISH ACADIAN 22

Broiled Catfish topped with Crawfish Etoufee

SHRIMP SCAMPI 22

Linguine topped with Jumbo Gulf Shrimp simmered in a Lemon & Garlic Beurre Blanc

CHICKEN PICCATA 21

Sautéed Chicken Breast finished with a Herbed Lemon & Caper Butter sauce

CHICKEN MARSALA 21

Herbed Chicken in a sweet Marsala Wine & Mushroom sauce

SOUTHWEST PORK LOIN 21

Citrus & Roasted Pepper marinated Pork Loin slow roasted served with Chipotle & Cilantro Demiglace

DESSERTS

Chocolate or Vanilla Mousse

Fresh Baked Fruit Cobbler

Apple, Peach or Blueberry

Strawberry Shortcake

Bread Pudding with Caramel Sauce

Seasonal Fresh Fruit with Romanoff Sauce

Southern Style Pecan Pie

Chocolate Fudge Cake

Coconut Cream Cake

All Lunch menus include: Tossed Garden Salad or Caesar Salad, Chef's Choice of Starch and Vegetable, Dessert, Fresh Baked Dinner Rolls with Butter, Iced Tea and Coffee

Lunch Salad includes Dessert, Fresh Baked Dinner Rolls with Butter, Iced Tea and Coffee

Prices are per person. A 20% taxable service charge and sales tax will be added.

LIGHTER LUNCHES.

DELI BUFFET 23

Sliced Cheese: Cheddar, American, Swiss and Pepper Jack
Ham, Turkey, Roast Beef, Genoa Salami

Assorted Bread: White, Wheat, Rye, Kaiser Rolls and Croissants

Lettuce, Sliced Onions, Sliced Tomatoes, Dill Pickles

Choice of Salad: Mixed Greens, Sour Cream Potato Salad, Fresh Fruit Salad, Coleslaw, Sensation Pasta Salad

Choice of Dessert: Assorted Cookies, Lemon Squares, Brownies

Cup of Soup 2 per person

Mexican Tortilla, Gumbo, Tomato Basil, Broccoli & Cheese

BAKED POTATO BAR 20

Vegetable Beef Soup

Mixed Greens with Salad Toppings and Assorted Dressing

Baked Potatoes with Cheese, Sour Cream, Chives

Freshly Baked Garlic Bread

Assorted Fruit Pies

Buffets are based on two hours of service.

Buffets are not available for less than 25 guests.

Above Lunch Buffets include Coffee and Iced Tea.

Prices are per person. A 20% taxable service charge and sales tax will be added.

BOXED LUNCH 17

Grilled Chicken Caesar Salad

Chef Salad with Assorted Dressings

Salads served with choice of one Dessert

Chicken Caesar Wrap

Grilled Veggie Wrap

Ham and Cheese Kaiser

Turkey and Swiss Kaiser

Roast Beef and Pepper Jack Po-Boy

Chicken Salad Croissant

Tuna Salad on Wheat

Shrimp Salad Croissant

Served with choice of one Side and one Dessert

Side Item

Regular or Baked Potato Chips

Sensation Pasta Salad

Cole Slaw

Pretzels

Sour Cream Potato Salad

Dessert

Fresh Baked Cookie

Chocolate Brownie

Lemon Square

Whole Fresh Fruit

Additional Side Item or Dessert available for \$2 each

Meal can be served Plated for \$1 additional

Prices are per person. A 20% taxable service charge and sales tax will be added.

LUNCH & THEME BUFFETS.

CROWNE BUFFET 27

Buffet includes two Salad selections, two Entrée selections, Chef's Choice of one Vegetable and one Starch, and one Dessert selection

Salad Choices:

Tossed Garden Greens	Sour Cream Potato Salad
Cucumber, Tomato & Red Onion	Sensation Pasta Salad
Caesar Salad	Cole Slaw
Fresh Fruit Salad	

Entrée Choices:

Smoked Brisket	Chicken Marsala
Shrimp Creole with White Rice	Cajun Style Pork Loin
Chicken Parmesan	Meat Lasagna
Rotisserie Chicken	Crawfish Fettuccini
Burgundy Beef Tips	

Dessert Choices:

Apple or Peach Crumb Cobbler	Coconut Cream Cake
Chocolate Mousse	Banana Pudding
Bread Pudding with Caramel Sauce	Carrot Cake
Southern Style Pecan Pie	Chocolate Fudge Cake

- Additional Salad 3 per person**
- Additional Entrée 4 per person**
- Additional Vegetable 3 per person**
- Additional Dessert 3 per person**

SOUTH OF THE BORDER 25

Chicken Fajitas, Cheese Enchiladas, Seasoned Ground Beef & Soft Taco Shells

Refried Beans, Fire Roasted Corn, Shredded Cheddar Cheese, Diced Onions, Tomatoes, Lettuce, Black Olives, Salsa and Sour Cream

Tortilla Chips and Churros

TAILGATE BUFFET 22

Grilled Hamburgers, Hot Dogs, Smoked Sausage with Lettuce, Tomato, Red Onion, Dill Pickles, Ketchup, Mayonnaise and Mustard

Red Bliss Potato Salad, Baked Beans, Buttered Corn on the Cob

Assorted Cookies and Dessert Bars

A TASTE OF ITALY 23

Caesar Salad

Meat Lasagna, Tuscan Chicken with Tomatoes, Capers and Red Onion Relish, Pasta Primavera Alfredo

Vegetable Medley, Garlic Breadsticks

Spice Cake

MAMA'S KITCHEN 25

Creamy Coleslaw

Fried Chicken, Smoked Brisket

Mashed Potatoes & Gravy, Southern Style Green Beans, Garlic & Cheddar Biscuits

Apple Crumb Cobbler

ON THE GULF 26

Sour Cream Potato Salad

Fried Catfish, Fried Shrimp, Crawfish Fettuccini

Corn Maque Choux, Cornbread

Bread Pudding with Caramel Sauce

Buffets are based on two hours of service.

Buffets are not available for less than 50 guests.

Above Buffets include Coffee, Iced Tea and Freshly Baked Rolls

Prices are per person. A 20% taxable service charge and sales tax will be added.

CROWNE PLAZA BATON ROUGE

4728 Constitution Ave | Baton Rouge, LA 70808
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DINNER ENTREES.

CHICKEN ROULADE 32

Chicken Breast stuffed with Italian Sausage, Goat Cheese and Red Peppers topped with a Provençale Sauce

CRABCAKE STUFFED CHICKEN 32

Chicken Breast Filled with our House Made Louisiana Crabmeat Stuffing

FRESH GULF FISH 33

Herb Broiled Gulf Fish with Crab Mornay Sauce

PORK Tournedo 32

A Seared 6oz. Bacon wrapped Pork Medallion with an Abita Root beer Glaze

FRENCHED PORK CHOP 32

Pork Chop with Forestiere Sauce

VEAL CHOP 36

Veal Chop with Pink Peppercorn & Sherry Cream Sauce

TENDERLOIN AND CRABCAKE 38

Roasted Beef Tenderloin served with a Louisiana Crabcake

PRIME RIB 34

Slow-Roasted Prime Rib with Au Jus and Horseradish Mashed Potatoes

SURF N' TURF 40

Chateau Briand served with Three Grilled Jumbo Shrimp

DESSERTS

Chocolate or Vanilla Mousse

With Raspberries and Grand Marnier drizzle

Tiramisu

New York Cheesecake with Strawberries

Bread Pudding with Bourbon Sauce

Blueberry Bread Pudding with Lemon Rum Sauce

Turtle Cheesecake

Key Lime Pie

All Dinner Menus include: Tossed Garden Salad or Caesar Salad, Chef's Choice of Starch and Vegetable, Dessert, Fresh Baked Dinner Rolls with Butter, Iced Tea and Coffee

Prices are per person. A 20% taxable service charge and sales tax will be added.

DINNER BUFFETS AND ADDITIONS.

EXECUTIVE BUFFET 30

Buffet includes two Salad selections, two Entrée selections, Chef's Choice of Vegetable and Starch, and one Dessert selection

LAFITTE BUFFET 35

Buffet includes two Salad selections, three Entrée selections, Chef's Choice of two Vegetables and one Starch, and two Dessert selections

Salad Choices:

Tossed Garden Greens	Sour Cream Potato Salad
Cucumber, Tomato & Red Onion	Sensation Pasta Salad
Caesar Salad	Fresh Spinach Salad
Fresh Fruit Salad	

Entrée Choices:

Smoked Brisket	Chicken Marsala
Shrimp or Crawfish Etouffé	Cajun Roasted Pork Loin
Chicken Piccata	Gulf Pontchartrain
Shrimp Scampi Bowtie Pasta	Burgundy Beef Tips
Grilled Chicken & Sundried Tomato Penne Pasta	
Mediterranean Stuffed Portobello Cap	

Dessert Choices:

Apple or Peach Crumb Cobbler	German Chocolate Cake
Chocolate Mousse	Apple Pie
Bread Pudding with Caramel Sauce	Carrot Cake
Bourbon Pecan Pie	Turtle Cheesecake
Red Velvet Cake	

Above Buffets include Coffee and Iced Tea.

Buffets are based on two hours of service.

Buffets are not available for less than 50 guests.

DINNER ADDITIONS

Soup

Tomato Basil
Broccoli & Cheese
Mexican Tortilla
WonTon

6 per cup

Chicken & Andouille Gumbo
Crawfish & Brie Bisque
Shrimp & Corn Chowder
Seafood Gumbo

7 per cup

Salad

Field Greens & Boursin Crouton with Creole Mustard & Cane Syrup Vinaigrette
Spinach & Mushroom Salad with Raspberry Vinaigrette
Greek Style Salad with Black Olives, Pepperoncini, Red Onion, Roma Tomatoes and Feta Oregano Vinaigrette
Marinated Cucumber, Onion and Tomato Salad over Red Leaf Lettuce with Roasted Garlic & Balsamic Vinaigrette

5 per person

Caprese Salad

Shrimp Remoulade over Shredded Iceberg Lettuce

8 per person

Prices are per person. A 20% taxable service charge and sales tax will be added.

CORPORATE MEETING PACKAGE.

MORNING

Chilled Assorted Juices, Fresh Cut & Whole Fruits
Assorted Breakfast Breads and Scones
Ham & Cheese Croissants
Fruit Flavored Yogurt

MID-MORNING

Freshly Brewed Coffee and Herbal Tea
Assorted Soft Drinks and Bottled Water

DELI BUFFET LUNCH

Sliced Cheese: Cheddar, American, Swiss and Pepper Jack
Ham, Turkey, Roast Beef, Genoa Salami
Assorted Bread: White, Wheat, Rye, Kaiser Rolls and Croissants
Lettuce, Sliced Onions, Sliced Tomatoes, Dill Pickles
Choice of Mixed Greens, Sour Cream Potato Salad, Fresh Fruit Salad, Coleslaw, Sensation Pasta Salad
Choice of Assorted Cookies, Lemon Squares, Brownies

PLATED LUNCH

Tossed Garden Salad
Chef's Choice of Starch and Vegetable
One Entrée Selection: Chicken Parmesan, Chicken Piccata, Pot Roast, Smoked Brisket, Roasted Pork Loin, or Catfish Acadian
Dessert & Freshly Baked Dinner Rolls with Butter
Iced Tea and Coffee

AFTERNOON BREAK

Freshly Baked Assorted Cookies, Blondies and Brownies
Freshly Brewed Coffee and Herbal Tea

PACKAGE WITHOUT LUNCH 25

PACKAGE WITH DELI BUFFET 40

PACKAGE WITH PLATED LUNCH 45

There is a 25 person minimum for the above packages.

Prices are per person. A 20% taxable service charge and sales tax will be added.

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BREAKS AND A LA CARTE BREAK ITEMS.

COOKIES AND COFFEE 6

Freshly Baked Assorted Cookies, Blondies and Brownies

Freshly Brewed Coffee and Herbal Tea

POWER BREAK 8

Fresh Seasonal Whole Fruit, Trail Mix, Mixed Nuts,
Hummus with Celery and Carrots

Bottled Water

INTERMISSION 6

Freshly Popped Popcorn, Soft Pretzels and Snack Mix

Assorted Soft Drinks

AFTERNOON TEA 8

Assorted Scones, Pound Cake, Sugar Cookies and
Assorted Finger Sandwiches to include Cucumber and Dill

Herbal Tea with Lemon Wedges and Honey

Prices are based on one hour of service.

Prices are per person. A 20% taxable service charge and sales tax will be added.

A LA CARTE BEVERAGES

Freshly Brewed Coffee	32 per gallon
Herbal Tea Bags	3 each
Hot Chocolate with Marshmallows	3 each
Iced Tea	26 per gallon
Fresh Fruit Juices	22 per pitcher
Orange, Apple, Cranberry, Grapefruit, Pineapple	
Bottled Water	3 each
Soft Drinks	3 each
Fruit Punch	26 per gallon
Lemonade	26 per gallon
Individual Milk	3 each
Red Bull	5 each

A LA BREAK SELECTIONS

Freshly Baked Cookies	25 per dozen
Brownies, Blondies or Lemon Squares	30 per dozen
Soft Pretzels with Mustard	27 per dozen
Freshly Popped Popcorn	10 per pound
Party Mix	17 per pound
Roasted Peanuts	18 per pound
Mixed Nuts	20 per pound
Assorted Candy Bars	27 per dozen
Chips and Dip	4 per person
Assorted Chips with Salsa, French Onion and Cheese Dips	
Individual Bags of Chips & Pretzels	3 each
Fresh Whole Fruit	2 each

A 20% taxable service charge and sales tax will be added.

A LA CARTE RECEPTION.

HOT HORS D'OEUVRES

Assorted Quiche	130
Parmesan Artichoke Hearts	260
Brie Encroute	130
Seafood Stuffed Mushrooms	180
Italian Sausage Stuffed Mushrooms	160
BBQ or Swedish Meatballs	140
Chicken Drumettes	150
Chicken Fingers	150
Louisiana Hot Wings	150
Mini Muffalettas	280
Boudin Balls	140
Alligator Sausage in Cane Syrup Demi-Glace	150
Mini Crabcakes	160
Duck Crepes	160
Coconut Shrimp	230
Fried Shrimp	200
Fried Catfish	160
Fried Oysters	250
Bacon Wrapped Scallops	230
Crawfish Pies	180
Meat Pies	150
Lebanese Meat Pies	180
Egg Rolls	160
Chicken Saté with Asian Sauce	260
Sesame Potstickers	170
Lamb Lollipops	300
Crab Dip with Croustades (serves 100)	250
Spinach Dip with Toast Points (serves 100)	220

COLD HORS D'OEUVRES

Finger Sandwiches	170
Premium Finger Sandwiches	225
Cucumber, Smoked Salmon, Ham with Pineapple and Turkey with Cranberry	
Caprese Skewers	275
Fresh Vegetables	280
Grilled Vegetables	380
Assorted Canapés	170
Salmon Pinwheels	190
Deviled Eggs with Capers	150
Cocktail Shrimp on Ice	300
Assorted Chips and Dips	180
Corn, Potato and Tortilla Chips with Ranch, Salsa and Cheese Dips	
Spicy Crab Mold with Crackers	280
Hummus	150
with Carrots, Celery and Pita Dippers	

DESSERTS

Fruit Kabobs with Yogurt Dipping Sauce	225
Mini Cupcakes	180
Chocolate Covered Strawberries	200
Mini French Pastries	190
Petit Fors	190
Chocolate Fountain with Dippers	475

All prices are per 100 pieces.

A 20% taxable service charge and sales tax will be added.

RECEPTION DISPLAYS AND STATIONS.

DISPLAYS

Fresh Fruit with Berries	340
Assorted Cheeses with Crackers	440
Imported Cheeses	480
Fruit, Cheese and Vegetable	475
Smoked Salmon and Seafood	475
Smoked Salmon	175
Charcuterie	525

All prices include service for 100 people.

PASTA STATIONS

Blackened Chicken Alfredo	110
Chicken, Shrimp & Smoked Sausage	110
Shrimp Scampi	110
Crawfish & Tasso in Cajun Cream Sauce	110
Grilled Chicken Pesto & Sun Dried Tomatoes	110
Grilled Salmon & Asparagus in Dill Vermouth Cream Sauce	110
Tri-Color Tortellini with Mushrooms in Asiago Mornay Sauce	110
Primevera Fara Diablo	130
Linguine with Clam Sauce	130

All prices are per pan which serves 50 people.

MASHED POTATO BAR

Mashed Potatoes and Mashed Sweet Potatoes	12
Served in Martini Glasses with Assorted Toppings	
Toppings include:	
Shredded Parmesan and Cheddar Cheeses	
Garlic Herb Butter, Lemon Butter, and Wasabi Butter	
Sour Cream	
Chives	
Bacon	
Steamed Broccoli, Peas and Corn	
Guacamole	
Queso	
Brown Sugar and Cinnamon	

Price is per person and based on one hour of service.

CARVING STATIONS

Herb Roasted Tenderloin of Beef	310
Serves 30	
Whole Baked Ham	230
Serves 100	
Roasted Boneless Turkey Breast	170
Serves 100	
Creole Mustard Rubbed Pork Loin	210
Serves 100	
Roast Round of Beef	330
Serves 100	
Steamship Round of Beef	550
Serves 250	

Served with Silver Dollar Rolls and Appropriate Condiments

Stations require a Chef Attendant at \$100 per station for two hours.

ACTION STATIONS

Mardi Gras Pasta	6
Spicy Creole Tomato Sauce with Grilled Chicken, Crawfish and Andouille Sausage	
Shrimp Lafourche	6
Sautéed Shrimp in a White Wine and Tasso Garlic Cream Sauce with Crimini Mushrooms, Tomatoes and Green Onions	
Bananas Foster	6
Traditional New Orleans Flambé over Vanilla Ice Cream	

Minimum of 50 people for action stations.

Prices are per person and based on one hour of service.

Stations require a Chef Attendant at \$50 per station.

A 20% taxable service charge and sales tax will be added.

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RECEPTION PACKAGES.

CROWNE RECEPTION 28

3 Cold Selections, 3 Hot Selections, Carving Station

EXECUTIVE RECEPTION 31

3 Cold Selections, 4 Hot Selections, Carving Station

PREMIER RECEPTION 37

4 Cold Selections, 6 Hot Selections, Carving Station

All packages are replenished for two hours and include your choice of Iced Tea or Sparkling Punch.

A 20% taxable service charge and sales tax will be added.

COLD SELECTIONS

Domestic Cheese Display with Assorted Crackers

Raw and Grilled Crudité

Sliced Fresh Fruit with Berries

Finger Sandwiches

Antipasto Skewers

Spicy Crab Dip

Spinach Dip

Wheel of Brie Encroute with Toasted Pecans

HOT SELECTIONS

Chicken Alfredo Pasta

Swedish or Barbeque Meatballs

Chicken Drummettes

Chicken Tenders with Honey Mustard Sauce

Crawfish Pies

Meat Pies

Boudin Balls

Fried Catfish Strips

Seafood or Italian Sausage Stuffed Mushrooms

Sesame Potstickers

Mini Eggrolls

Chicken Saté

CARVING STATION

Honey Glazed Ham

Roast Round of Beef

Mustard Rubbed Pork Loin

Roasted Boneless Turkey Breast

Served with Silver Dollar Rolls and Appropriate Condiments.

BEVERAGE SERVICE.

HOST OR CASH BARS

Mixed Drinks	6
Domestic or Imported Bottled Beer	4
House Wine	4
Soft Drinks	2
Bottled Water	2

Above prices are per drink.

HOURLY PACKAGES

Premium Bar

1 Hour	12
2 Hours	20
3 Hours	30
4 Hours	35

Domestic Beer, Wine and Soft Drinks

1 Hours	9
2 Hours	15
3 Hours	18
4 Hours	22

Above prices are per person.

SOMELIER SELECT

Allow us to select the wines for your event. We will research the market for the most advantageous pricing at the time to offer you the highest quality wines available in your budget.

Bartender Fee of 20 per hour required on all bars.

A 20% taxable service charge and sales tax will be added.