



ROCKET Mortgage
FIELDHOUSE

CATERING MENU

2023-2024



WELCOME

Reintroduce yourself to the fine art of dining – the pleasure of leisurely sharing a great meal. Savor the tastes, textures, and aromas of the food and beverage, admire the presentation, and be surrounded by pleasant conversation and laughter.

Reconnect with the land and the origins of food. Our commitment to preparing the best meal extends beyond production and presentation to include the entire food purchasing process. By partnering with local farmers, growers, ranchers, and producers – and by expanding our supply chain to include diverse vendors – we have access to the best available ingredients and a network of suppliers that share our dedication to sourcing sustainable menus.

The best events are successful when conversations are open, participants are engaged, and the experience exceeds expectations. The best meals are prepared from the freshest, seasonal ingredients. Simple, honest food should excite the senses, tempt the palette, and enhance the atmosphere. By combining great meals with great events, we hope to provide you and your guests with an unforgettable experience.

The enclosed menu provides a preview of our culinary capabilities. The entire team at Rocket Mortgage FieldHouse welcomes you. We are thrilled to open our kitchen and extend our service, and look forward to enhancing your event experience.

STANDARDS & GUIDELINES

Booking a Room

The caterer is not responsible for the booking of space. All space agreements must be made with the Manager of Private Events/Banquets at Rocket Mortgage FieldHouse.

Shari Lindenbaum
Manager of Private Events/Banquets
SLindenbaum@cavs.com
216.420.2157

Payment Policy

Our policy requires a form of payment on file prior to event.

Acceptable Forms of Payment

The caterer accepts certified or cashier's checks, money orders, American Express, MasterCard, Visa and Discover as payment for products and services. If paying via certified, company or cashier's check, a credit card must be provided in advance in order to secure payment.

Guest Guarantee

To ensure the success of your event, it is necessary we receive your final guarantee (confirmed attendance) for each meal function by the following schedule (excludes weekends and holidays):

- **Events w/500 or fewer people require guarantee three (3) business days prior to the first event.
- **Events between 501-2,500 people require guarantee five (5) business days prior to the first event
- **Events over 2,500 people require guarantee seven (7) business days prior to the first event.

Once the final guarantee is due, the count may not be decreased. For every event, the caterer shall be prepared to serve 5% over the final guarantee, up to 50 meals. The customer will be billed based on the final guarantee or the actual number of meals served, whichever is greater. We will make every attempt to accommodate increases in your count after the final guarantee is due; however, any increase exceeding 10% of the final guarantee will be subject to a 10% surcharge. If the count increases within the final guarantee timeline, the 5% overage will no longer apply.

Dietary Restrictions

The caterer mass produces out of two (2) kitchens. There is a high possibility of food coming in contact with allergens such as gluten, nuts, fish, shellfish and dairy, among others. Please advise the caterer of any dietary restrictions at the time of planning your event. Every effort will be made to accommodate all dietary restrictions.

Cancellation Policy

Cancellation of any event must be sent in writing to the caterer and Manager of Private Events/Banquets with Rocket Mortgage FieldHouse. Cancellations received less than thirty (30) days in advance of the first scheduled event will result in a fee of 50% of the estimated food and beverage charges. Cancellations received after the final guarantee has been provided will result in a fee equal to 100% of the charges on the affected event order(s).

Exhibitor Food & Beverage Policy

The caterer is the exclusive provider of all food and beverage at Rocket Mortgage FieldHouse. As such, any request to bring in outside food and beverage will be at the caterer's discretion and will be considered on a case by case basis. Please inquire with your sales professional and/or Manager of Private Events/Banquets.

Sustainable Disposables Program

All catering services include black plastic plates and black cutlery. An upgrade to sustainable bamboo plates, Reflections Cutlery, and Yoshi Cups is available for a charge of \$1.50 per person.

90 Days	60 Days	45 Days	30 Days	7/5/3 Days
Credit Application for Master Account due (if applicable)	Deposits & Signed Service Agreement due	F&B Specifications due	Signed Event Orders due	Guarantees due

BREAKFAST BUFFET

priced per person

CONTINENTAL

- Rise & Shine** **\$25.50**
Fresh Brewed Coffee, Decaf, Hot Tea, Fruit Juice, Assorted Breakfast Pastries & Muffins, Seasonal Fruit, Yogurt, Granola
**Sub assorted pastries & muffins for assorted bagels & spreads - \$6.95*
- The Get Up & Go** **\$28.50**
Fresh Brewed Coffee, Decaf, Hot Tea, Fruit Juice, Yogurt, Granola, Seasonal Fruit, Arena-Made Breakfast Sandwiches

HOT BUFFETS

All selections include fresh brewed coffee, decaf, hot tea, fruit juice, assorted pastries & muffins, seasonal fruit
**Sub assorted pastries & muffins for assorted bagels & spreads - \$6.95*

- FieldHouse Classic Breakfast (GF)** **\$32.00**
Scrambled Eggs, Applewood Smoked Bacon, Breakfast Sausage, Roasted Breakfast Potatoes
- PowerHouse Breakfast (GF)** **\$40.50**
Scrambled Egg Whites, Canadian Bacon, Turkey Sausage, Steel Cut Oats, Cinnamon, Strawberries, Blueberries, Dried Cranberries, Nuts, Milk, Peanut Butter
+ Sliced Avocado - \$3.95

CHEF-PREPARED STATIONS

A perfect accompaniment to your breakfast buffet. All stations require an attendant. Attendant fee - \$250.00

- Made-to-Order Omelet Station (GF)** **\$13.00**
Ham, Sausage, Spinach, Mushrooms, Onion, Bell Peppers, Tomato, Sun-Dried Tomato, Cheddar, Feta, Goat Cheese
+ Egg White \$.50
+ Sliced Avocado \$2.95
- Belgian Waffle Station** **\$17.50**
Whipped Topping, Strawberries, Blueberries, Bananas, Ohio Maple Syrup, Bacon Maple Syrup, Chocolate Chips, Cinnamon, Powdered Sugar

À LA CARTE

- Smoked Salmon Platter (GF)** **\$15.95/person**
Smoked Salmon, Bagels, Cream Cheese, Capers, Tomato, Red Onion, Hard Boiled Egg
- Yogurt Bar** **\$8.00/person**
Vanilla Yogurt, Strawberry Yogurt, Granola, Seasonal Berries, Almonds, Mixed Berry Compote
- Assorted Bagels and Spreads** **\$46.00/dozen**
- Hard Boiled Eggs (GF)** **\$16.00/dozen**
- Sausage Gravy & Biscuits** **\$8.50/person**
- Breakfast Sandwich** **\$8.00/person**
Egg, Cheddar, Bacon, English Muffin
- Oatmeal Bar** **\$7.00/person**
Cinnamon, Strawberries, Blueberries, Dried Cranberries, Nuts, Milk, Peanut Butter
- Brown Butter Cinnamon Rolls** **\$37.00/dozen**
Vanilla Cream Glaze

MEETING BREAK

à la carte

Whole Fresh Fruit	\$3.00/piece	Chocolate Chip Cookies	\$54.00/dozen
Granola Bars	\$4.00/ea.	Movie Theater Candy	\$5.00/ea.
Fresh Popped Popcorn	\$3.95/person	Novelty Ice Cream Bars	\$6.00/person
Pretzel Twists w/Dill Dip	\$4.95/person	Fresh Brewed Coffee, Decaf, Hot Tea	\$4.50/person
Kettle Chips w/Onion Dip	\$4.95/person	Lemonade	\$34.00/gallon
Tortilla Chips w/Pico de Gallo <i>+ Guacamole - \$2.50/person</i>	\$3.95/person	Fruit Infused Water	\$34.00/gallon
Mixed Nuts	\$7.50/person	Fruit Juices	\$3.00/ea.
Hummus, Kalamata Olives & Grilled Flatbread	\$4.50/person	Assorted Soda	\$3.00/ea.
Garlic Pretzel Bites and Spicy Mustard <i>+ Beer Cheese Fondue - \$2.00/person</i>	\$7.00/person	Flavored Sparkling Water	\$3.00/ea.
		Bottled Water	\$3.00/ea.
		Energy Drinks	\$7.50/ea.

PACKAGES

priced per person

The Snack Attack

Fresh Popped Popcorn, Pretzel Twists, Dill Dip, Kettle Chips, Onion Dip, Assorted Soda, Flavored Sparkling Water, Bottled Water

\$13.45

Grab & Go

Whole Fruit, Individual Yogurt Cups, Granola Bars, Dirty Chips, Trail Mix, Assorted Soda, Flavored Sparkling Water, Bottled Water

\$17.95

Sundae Bar

Ice Cream, Whipped Topping, Chocolate Sauce, Caramel Sauce, Assorted Toppings, Bottled Water

\$14.45

TAKE IT TO GO

All selections include chips, pasta salad, whole fresh fruit, cookie, bottled water.

Roast Beef Sandwich

Aged Cheddar, Pickled Red Onion, Arugula, Vine Ripe Tomato, Horseradish Dijon

\$22.00

Roasted Turkey Club Sandwich

Colby Jack, Applewood Smoked Bacon, Butter Lettuce, Vine Ripe Tomato, Avocado Spread, Mayonnaise

\$22.00

Classic Italian Sub

Assorted Italian Meats, Provolone, Shredded Iceberg Lettuce, Vine Ripe Tomato, Pepperoncini, Fresh Herbs, Pickled Cherry Pepper Spread, Mayonnaise, Red Wine Vinaigrette

\$22.00

California Veggie Sandwich

Goat Cheese, Pickled Red Onion, Cucumber, Carrots, Roasted Red Pepper, Mixed Greens, Avocado Spread

\$22.00

Grilled Chicken Wrap

Pepper Jack Cheese, Roasted Garlic Aioli, Roasted Tomato, Lettuce, Whole Wheat Wrap

\$22.00

Chicken Salad Wrap

Dried Cranberries, Celery, Slivered Almonds, Lemon Juice, Mayonnaise, Romaine, Whole Wheat Wrap

\$22.00

Tuna Salad Wrap

Capers, Celery, Lemon Juice, Mayonnaise, Romaine, Whole Wheat Wrap

\$22.00

RMFH CLASSIC BUFFETS

Priced per person, served for lunch or dinner. (no substitutions)

COLD BUFFETS

All selections include assorted cookies and brownies, assorted soda, flavored sparkling water, bottled water.

+ Fresh Brewed Coffee, Decaf, Hot Tea - \$4.50

The Deli Buffet

\$36.00

Selection of Deli Meats & Cheeses, Leaf Lettuce, Red Onion, Tomato, Pickles, Condiments, Assorted Breads, Potato Salad, Field Green Salad, Blush Vinaigrette, Buttermilk Ranch Dressing, Seasonal Fruit, Kettle Chips, Onion Dip

+ Seasonal Soup - \$3.00

The Sandwich Buffet

\$33.50

Roasted Turkey Club, Classic Italian Sub, Chicken Salad Wrap, California Veggie Sandwich, Garden Salad, Blush Vinaigrette, Buttermilk Ranch Dressing, Italian Pasta Salad, Seasonal Fruit, Kettle Chips, Onion Dip

+ Seasonal Soup - \$3.00

Gourmet Salad & Sandwich Buffet

\$37.50

Romaine, Mixed Greens, Cucumbers, Tomato, Shaved Carrots, Chickpeas, Black Olives, Bacon Crumbles, Mushrooms, Red Onion, Hard Boiled Egg, Seasonal Berries, Croutons, Shredded Cheddar, Crumbled Feta, Buttermilk Ranch Dressing, Blush Vinaigrette, Oil & Vinegar, Roast Beef Sandwich, Roasted Turkey Club, Tuna Salad Wrap, Kettle Chips, Onion Dip

+ Seasonal Soup - \$3.00

Soup & Sandwich Buffet

\$36.50

Mixed Greens, Roasted Beets, House Pickled Red Onions, Grilled Pear, Goat Cheese, Toasted Pine Nuts, Red Wine Oregano Vinaigrette, Grilled Cobb Salad with Mixed Greens, Ripe Avocado, Scallions, Cherry Tomatoes, Hard Boiled Eggs, Crumbled Blue Cheese with Ranch Dressing, Caprese Flatbread, Seasonal Soup Du Jour, Kettle Chips, Seasonal Fresh Fruit

HOT BUFFETS

All selections include rolls, butter, assorted cookies & brownies, assorted soda, flavored sparkling water, bottled water.

+ Fresh Brewed Coffee, Decaf, Hot Tea - \$4.50

Airline Chicken & Top Sirloin Steak

\$47.95

Baby Greens, Provolone, Carrots, Tomatoes, Beets, Chickpeas, Peas, Blush Vinaigrette, Buttermilk Ranch Dressing, Pan-Seared Airline Chicken, Herb Jus, Top Sirloin Steak, Cabernet Jus, Rosemary Roasted Red Skin Potatoes, Grilled Asparagus

+ Seasonal Soup - \$3.00

Pan-Seared Salmon & Chicken

\$52.95

Spinach, Red Onion, Mushrooms, Hard Boiled Egg, Bacon Crumbles, Warm Bacon Dressing, Honey Dijon Dressing, Pan-Seared Salmon, Lemon Dill Butter, Grilled Honey Garlic Chicken Breast, Brown Rice Pilaf, Lemon Garlic Roasted Broccoli

+ Seasonal Soup - \$3.00

Little Italy Feast

\$34.95

Chopped Salad, Italian Dressing, Buttermilk Ranch Dressing, Chicken Parmesan, Penne Pasta in Marinara, Italian Sausage, Peppers & Onions, Hoagie Rolls, Green Beans, Aglio, Olio

+ Italian Wedding Soup or Seasonal Soup - \$3.00

+ Eggplant Parmesan - \$6.00

+ Mini Cannolis - \$6.50

The Land

\$39.95

Bibb Lettuce, Locally Sourced Goat Cheese, Candied Walnuts, Pears, Dried Cranberries, Poppyseed Dressing, Citrus Vinaigrette, Chicken Paprikash, Locally Sourced Kielbasa, Sauerkraut, Potato & Cheese Pierogis, Hoagie Rolls, Condiments, Spaetzle, Seasonal Vegetables

BBQ Buffet

\$38.95

Build Your Own BBQ Pulled Pork Slider, BBQ Baked Chicken, Mac & Cheese, Grilled Seasonal Vegetables, Potato Salad, Seasonal Fresh Fruit Salad

FIELDHOUSE FAVORITES

Priced per person, and include assorted soda, flavored sparkling water, and bottled water. (no substitutions)

“Moon” Dogs

\$23.50

All Beef Hot Dogs, Chili, Sauerkraut, Shredded Cheddar, Diced Onions, Relish, Ketchup, Mustard, Bertman’s Mustard, Buns, Garden Salad, Blush Vinaigrette, Buttermilk Ranch Dressing, Potato Salad, Kettle Chips, Onion Dip, Assorted Cookies & Brownies

+ Bratwurst - \$6.00

+ Sausage, Peppers & Onions, Hoagie Rolls - \$6.50

+ Tater Tots - \$3.00

Pit Stop

\$33.00

Angus Grilled Burgers, Grilled Chicken, Leaf Lettuce, Tomato, Onion, Pickles, Assorted Cheeses, Ketchup, Mustard, Mayonnaise, BBQ Sauce, Buns, Garden Salad, Blush Vinaigrette, Buttermilk Ranch Dressing, Potato Salad, Kettle Chips, Onion Dip, Assorted Cookies & Brownies

+ Mac n Cheese - \$4.00

+ Impossible Burger - \$7.00

Monster Nachos

\$26.00

Tortilla Chips, Seasoned Ground Beef, Shredded Chicken, Nacho Cheese, Black Beans, Tomato, Onion, Black Olives, Jalapeños, Shredded Romaine, Shredded Cheddar, Pico de Gallo, Traditional Guacamole, Sour Cream, Hot Sauce, Assorted Cupcakes

Huron Street Tacos

\$29.50

Flour Tortilla, Shredded Chicken, Beef Barbacoa, Black Beans, Cilantro Lime Rice, Sautéed Peppers & Onions, Tomato, Onion, Black Olives, Jalapeños, Shredded Romaine, Queso Fresco, Pico de Gallo, Traditional Guacamole, Sour Cream, Hot Sauce, Tex-Mex Salad, Cilantro Lime Vinaigrette, Southwestern Ranch Dressing, Chocolate Brownies & Blondies

+ Chicken Tortilla Soup \$3.00

+ Garlic Buttered Shrimp \$8.00

Block, Shot, Stop

\$28.50

Pepperoni Pizza, Cheese Pizza, Chicken Tenders, BBQ Sauce, Honey Mustard, Buffalo Wings, BBQ Wings, Bleu Cheese Dressing, Ranch Dressing, Celery Sticks, Carrot Sticks, Waffle Fries, Garden Salad, Blush Vinaigrette, Buttermilk Ranch Dressing, Assorted Cookies & Brownies

+ Mac & Cheese \$4.00

BUILD YOUR OWN BOWL

Priced per person, and include seasonal fruit platter, assorted cookies and brownies, assorted soda, flavored sparkling water, and bottled water. (no substitutions)

Mediterranean Rice Bowl

\$24.50

Brown Rice, Beef Shawarma, Lemon Grilled Chicken, Cucumber, Greens, Grape Tomato, Chickpeas, Kalamata Olives, Pepperoncini, Sliced Red Onion, Feta Cheese, Roasted Red Pepper Sauce, Traditional Hummus, Tabbouleh, Grilled Pita

+ Quinoa \$3.50

+ Falafel \$4.50

+ Salmon \$15.00

Asian Noodle Bowl

\$30.50

Rice Noodles, Honey Hoisin Beef, Garlic Ginger Chicken, Cucumber, Greens, Crushed Peanuts, Daikon, Scallions, Jalapeño, Cilantro, Ponzu-Ginger Sauce, Peanut Sauce, Vegetable Potstickers, Pork Potstickers, Hoisin Sauce

+ Brown Rice \$1.50

+ Sesame Crusted Tofu \$3.50

Burrito Bowl

\$20.50

Cilantro Lime Rice, Pork Carnitas, Cajun Blackened Chicken, Black Beans, Pinto Beans, Sautéed Peppers and Onions, Shredded Romaine, Pico de Gallo, Corn Salsa, Shredded White Cheddar, Sour Cream, Traditional Guacamole, Housemade Tortilla Chips

+ Brown Rice \$1.50

+ Adobo Chili Tofu \$3.50

+ Garlic Buttered Shrimp \$8.50

RECEPTION HORS D'OEUVRES

à la carte, platters serve 50 people

HOT

Garlic Butter Soft Pretzel Bites, Beer Cheese Fondue, Honey Mustard (V)	\$210
Vegetable Pot Stickers, Ginger Hoisin, Sweet Chili Sauce (V)	\$210
Quesadilla Duo: Chipotle Chicken, Black Bean & Veggie, Cilantro Dip	\$210
Beef Meatball Skewer, Sweet n' Sour Sauce	\$150
Crispy Chicken Tenders, Honey Mustard, BBQ Sauce	\$180
Cheesy Arancini Balls, Tomato Basil Dip (V)	\$150
All Beef Slider, Caramelized Onions, Gherkin, Slider Sauce	\$210
Fried Chicken n' Biscuit Slider, Gherkin, Honey Butter Drizzle	\$180
Nashville Hot Chicken Slider, Slaw, Gherkin	\$180
Braised Beef Short Rib Mini Tacos w/Avocado Crema	\$340
Corned Beef Slider, Cabbage Slaw, Swiss, Yellow Mustard, Pickle Chip	\$210
Pork Belly Bao, Hoisin Glaze, Spicy Carrot Slaw, Crushed Peanuts, Sriracha Drizzle	\$330
Sesame-Crusted Chicken Satay, Honey Mustard	\$180
Wing Duo: Buffalo, BBQ, Bleu Cheese Dressing, Ranch Dressing, Celery & Carrot Sticks	\$180
Dijon-Crusted Baby Lamb Chop, Red Onion Marmalade, Chimichurri	\$360
Crispy Coconut Shrimp, Sweet Chili Sauce	\$210
Jalapeño Crab Cake, Spicy Remoulade	\$390

COLD

Tomato and Mozzarella Caprese Skewers, Balsamic Glaze (V)	\$180
Fresh Vegetable Spring Roll, Peanut Dipping Sauce, Hoisin Sauce (V)	\$180
Seasonal Bruschetta, Whipped Goat Cheese, Balsamic Drizzle (V)	\$180
Moroccan Chicken Salad Phyllo Cup, Apricots, Marcona Almonds, Red Pepper Harissa	\$210
Lemon Pepper Beef Carpaccio Crostini, Garlic Aioli, Arugula, Shaved Parmesan	\$360
Smoked Salmon Cucumber Canape, Lemon Dill Cream Cheese	\$240
Ahi Tuna Avocado Tartare, Toasted Sesame Seeds, Chives	\$360
Jumbo Grilled Shrimp Shooter, Cocktail Sauce	\$300
Cauliflower Naan with Dip Duo Hummus Dip & Roasted Red Pepper Dip	\$180

RECEPTION PLATTERS

platters serve 50 people

Baked Brie, Apples, Walnuts, Gourmet Flatbreads, Crackers	\$330
Artisan Charcuterie, Cheeses, Roasted Peppers, Olives, Jams, Crostini, Crackers	\$480
Gourmet Cheese Board, Seasonal Fruit, Nuts, Honey, Lavosh	\$425
Farmer's Market Crudités, Hummus, Garlic Ranch Dip, Grilled Flatbread	\$360
Seasonal Sliced Fruit Platter	\$330
Assorted Sushi, Pickled Ginger, Wasabi, Soy Sauce	\$810
Classic Shrimp Cocktail, Cocktail Sauce, Lemons	\$330

CHEF-PREPARED STATIONS

priced per person

A perfect accompaniment to your reception. All stations require an attendant – fee \$250.00

Meat & Potatoes

served with natural jus, roasted red-skin potatoes, seasonal vegetables, dinner rolls, butter

Pan-Seared Chicken Breast	\$14.95
Mustard Herb Carved Turkey Breast	\$11.95
Roast Strip Loin of Beef, Black Pepper Crust	\$16.95
Coffee-Rubbed Pork Loin	\$12.95
Pistachio-Crusted Rack of Lamb	\$19.95

Sunday Dinner (choice of 2)

\$14.95

served with dinner rolls, butter

- Penne, Marinara, Meatballs
- Linguine, Chicken Piccata, Basil Pesto
- Bucatini, Beef Bolognese, Whipped Ricotta, Chives
- Cavatelli, Pork Ragu, Tuscan Kale, Asiago
- Pappardelle, Wild Mushrooms, Prosciutto, Oven-Dried Tomatoes, Shallots, Heavy Cream
- Florentine Ravioli, Garlic, San Marzano Tomato Gravy, Parmesan

+ seasonal salad \$2.50

FieldHouse Tacos

\$11.95

served with housemade tortilla chips, salsa

Flour Tortilla, Seasoned Grilled Chicken, Garlic Shrimp, Shredded Jack, Pico de Gallo, Spring Mix, Avocado Crème, Chipotle Crème

+ guacamole \$2.75

Salmon Bowl

\$22.95

Pan-Seared Salmon, Red Quinoa, Roasted Cauliflower, Soy-Braised Baby Bok Choy, Spiced Chick Peas, Radish, Japanese Eggplant, Pickled Chiles, Onion Sprouts, Thai Mango Vinaigrette

+ tandoori chicken \$5.50

BEVERAGES

House Spirits

Bacardi Superior, Captain Morgan, Crown Royal, Dewar's, Fireball, Jack Daniel's, Jameson, New Amsterdam, Pink Whitney, Tanqueray, Wheatley

Premium Spirits

Basil Hayden, The Botanist, Casamigos Blanco, Casamigos Reposado, Casamigos Añejo, Crown Royal XO, Four Roses Small Batch, Glenlivet, Grey Goose, Hendrick's, Hennessy, Ketel One, Tito's, Woodford Reserve

Cordials/Mixers

included in price of spirits

Disaronno Amaretto
Kahlua
Triple Sec
Dry Vermouth
Sweet Vermouth

Bloody Mary Mix
Grenadine
Lime Juice
Sour Mix
Orange Juice
Cranberry Juice

Pineapple Juice
Cherries
Olives
Lemon Wedges
Lime Wedges
Orange Wedges

BEVERAGES

Domestic Beer

Budweiser, Bud Light, Michelob Ultra

Imported Beer

Labatt Blue

Craft Beer/Cider/Seltzer

Angry Orchard Cider (GF), Bell's Two Hearted Ale, Bud Light Seltzer, Great Lakes Dortmunder Gold, Great Lakes Hazecraft IPA, Great Lakes Seasonal, Redbridge (GF)

Non-Alcoholic Beer

O'Doul's

House Wine

Woodbridge Cabernet Sauvignon, Woodbridge Merlot, Woodbridge Pinot Grigio, Woodbridge Chardonnay

Premium Wine

Justin Cabernet Sauvignon, Decoy Red Blend, Davis Bynum Pinot Noir by Rodney Strong, Kim Crawford Sauvignon Blanc, Davis Bynum Chardonnay by Rodney Strong, Meiomi Rosé, Cupcake Moscato

HOSTED CONSUMPTION/CASH BAR

Premium Double Spirit	\$22.00 glass
Premium Single Spirit	\$14.50 glass
House Double Spirit	\$18.00 glass
House Single Spirit	\$11.50 glass
Craft Beer/Cider/Seltzer	\$10.00 can/btl
Imported/Premium Beer	\$8.50 can/btl
Domestic Beer	\$7.50 can/btl
Non-Alcoholic Beer	\$6.00 can/btl
Premium Wine	\$10.00 glass
House Wine	\$6.00 glass
Bottled Water	\$3.00 btl
Soft Drinks (Pepsi Co.)	\$3.00 can
Flavored Sparkling Water	\$3.00 can

OPEN BAR

prices listed are for house spirits and wine; upgrade to premium for + \$6.00/guest

One Hour	\$24.00/guest
Two Hours	\$29.00/guest
Three Hours	\$34.00/guest
Four Hours	\$40.00/guest
Five Hours	\$46.00/guest

*Our on-site personnel must dispense all beverages.
A \$100.00 fee will apply for the first (4) hours of service for each bartender.
A \$50.00/hr overtime charge will be applied after (4) hours of service.

**All local taxes and fees apply; pricing subject to change.