



MESQUITE  
ENTERTAINMENT

# CATERING MENU



Casa Blanca  
RESORT | CASINO | SPA | GOLF

VIRGIN RIVER  
CASINO | BINGO | SPORTSBOOK | LODGE

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# BREAKFAST

All Breakfast Entrées are served with Chilled Fruit Juices, Assorted Fresh Baked Breakfast Pastries & Muffins, Butter, Fruit Preserves, & Marmalades

Freshly Brewed Coffee, Decaffeinated Coffee, Tea & Water

## BREAKFAST PLATTER

\$14 PER PERSON

Light and Fluffy Scrambled Eggs served with Breakfast Potatoes, Bacon & Sausage



## FRENCH TOAST

\$13 PER PERSON

French Bread Dipped in Cinnamon Egg Batter & served with Maple Syrup & Breakfast Sausage



## CLASSIC EGGS BENEDICT

\$15 PER PERSON

Two Poached Eggs & Canadian Bacon on a Toasted English Muffin with Hollandaise Sauce & served with Breakfast Potatoes

## STEAK & EGGS

\$18 PER PERSON

8oz Broiled New York Steak served with Fluffy Scrambled Eggs & Breakfast Potatoes



## CONTINENTAL 1

\$12 PER PERSON

Danish and Muffins  
Butter, Jam & Fruit Preserves  
Assorted Chilled Juices  
Freshly Brewed Coffee  
Decaffeinated Coffee, Tea & Water

## CONTINENTAL 2

\$14 PER PERSON

Sliced Fresh Seasonal Fruits & Berries  
Danish & Muffins  
Butter, Jam & Fruit Preserves  
Assorted Chilled Juices  
Freshly Brewed Coffee  
Decaffeinated Coffee, Tea & Water

Minimum 20 persons for Buffets

Prices subject to 20% service charge & state sales tax

Subject to \$50 fee if guaranteed guest count falls below 20

Service provided for 90 minutes for Continental Breakfast

AM & PM

# BREAKS



## AFTERNOON BREAK

\$8 PER PERSON

Assorted Cookies  
Freshly Brewed Coffee  
Decaffeinated Coffee, Tea & Water

## SWEET TOOTH

\$10 PER PERSON

Assorted Cookies & Fudge Brownies  
Freshly Brewed Coffee  
Decaffeinated Coffee, Tea & Water

## HEALTHY BREAK

\$12 PER PERSON

Assorted Juices  
Low Fat Fruit Yogurts, Granola Bars  
Whole Fresh Fruit  
Freshly Brewed Coffee  
Decaffeinated Coffee, Tea & Water



Prices subject to 20% service charge & state sales tax

Subject to \$50 fee if guaranteed guest count falls below 20

Break Service provided for 30 minutes

A LA CARTE

# BREAKS



## CHILLED FRUIT JUICES

\$14 PER QUART

Serves 6 People

## POTATO CHIPS OR TORTILLA CHIPS

& SALSA

\$18 PER BOWL

## ASSORTED DONUTS

\$22 PER DOZEN

## DELUXE COOKIES

\$26 PER DOZEN

Chocolate Chip, Peanut Butter, Sugar  
& Oatmeal Raisin

## MUFFINS

\$25 PER DOZEN

Chocolate Chip, Banana,  
Blueberry & Bran

## FRUIT BREADS

\$22 PER DOZEN

Banana Nut, Date Nut,  
& Apple Cinnamon

## ASSORTED DANISH PASTRIES

\$25 PER DOZEN

## ASSORTED BAGELS WITH CREAM CHEESE

\$24.75 PER DOZEN

## LARGE CINNAMON ROLLS

\$24.75 PER QUART

## BROWNIES

\$24 PER DOZEN

## LEMONADE & FRUIT PUNCH

\$26 PER GALLON

Serves 20 cups

## COFFEE

\$45 PER GALLON

Regular or Decaffeinated  
Serves 20 cups

## HOT CHOCOLATE WITH MARSHMALLOWS

\$35 PER GALLON

Serves 20 cups

## ICED TEA

\$35 PER GALLON

Serves 20 cups

## BOTTLED WATER

\$2 EACH

## ASSORTED SODAS

\$2.50 EACH

Prices subject to 20% service charge & state sales tax

Subject to \$50 fee if guaranteed guest count  
falls below 20

# TO GO

Boxed meals have been specially designed for groups heading off property who don't have the time to dine inside a banquet room

## BREAKFAST ON THE GO

\$16 PER PERSON

- Low Fat Yogurt
- Freshly Baked Muffin
- Fruit Cup
- Granola Bar
- Bottled Water



## LUNCH ON THE RUN

\$18 PER PERSON

- Sliced Roast Turkey Breast
- Wrap or Croissant or
- Ham with Swiss Cheese
- Wrap or Croissant
- Bag of Potato Chips
- Fresh Fruit
- Gourmet Cookies
- Bottled Water



Minimum 20 persons for Box Lunches

Prices subject to 20% service charge & state sales tax

Subject to \$50 fee if guaranteed guest count falls below 20

# BREAKFAST

All breakfast buffets come with assorted juice, coffee, water & tea

## BREAKFAST BUFFET 1

\$16 PER PERSON

Farm Fresh Scrambled Eggs  
Applewood Smoked Bacon  
Sausage Links  
Breakfast Potatoes  
Biscuits & Sausage Gravy  
Chef's Bakery Selection to include:  
Danish & Muffins  
Butter, Jam & Fruit Preserves

## BREAKFAST BUFFET 2

\$18 PER PERSON

Sliced Seasonal Fresh Fruit  
Scrambled Eggs with Ham and Cheese  
Breakfast Potatoes  
Applewood Smoked Bacon  
Sausage Links  
Corned Beef Hash  
Chef's Bakery Selection to include:  
Danish & Muffins  
Butter, Jam & Fruit Preserves

## BREAKFAST BUFFET 3

\$22 PER PERSON

Chorizo with Eggs, Chilaquiles  
Diced Potatoes, Huevos Rancheros,  
Chef's Bakery Selection to include:  
Conchas, Sweet Bread & Muffins

## BREAKFAST BUFFET 4

\$24 PER PERSON

Chorizo Eggs with Potato, Breakfast  
Enchiladas, Chicken Fried Steak with  
Gravy Chorizo, Pan Dulce Conchas

## ADDITIONAL BREAKFAST ITEMS

### OMELETS MADE TO ORDER\*

\$8 PER PERSON

Ham, Bell Peppers, Onions, Cheese,  
Bacon, Mushrooms & Spanish Sauce

\*Chef Attendant required at \$75 each,  
one per every 50 persons

### EGGS BENEDICT

\$8 PER PERSON

Two Poached Eggs on a Toasted English  
Muffin topped with Canadian Bacon &  
Hollandaise Sauce

### FRENCH TOAST

\$5 PER PERSON

French Bread dipped in Cinnamon  
Egg Batter & Baked

Buffet Service is 1 1/2 hours

Minimum 20 persons for Buffets

Prices subject to 20% service charge & state sales tax

Subject to \$50 fee if guaranteed guest count  
falls below 20

# LUNCHEON

All Luncheon Buffets include fresh brewed coffee, hot tea & water.

## DELI BUFFET

\$26 PER PERSON

Garden Mixed Greens with Cherry Tomatoes, and Croutons  
Ranch, Thousand Island & Italian Dressings  
Potato Salad, Coleslaw  
Sliced Roast Beef, Ham, Turkey Breast, American and Swiss Cheeses  
Lettuce with Sliced Tomatoes and Onions  
Pickles and Olives  
Assorted Mustards and Mayonnaise  
Sour Dough, Wheat, and Rye Breads  
Assorted Cakes and Pies

## FAJITA BAR

\$26 PER PERSON

Fiesta Salad with Tomatoes, Cucumbers, Olives, Mushrooms & Cheddar Cheese with Southwest Ranch Dressing  
Taquitos  
Chicken Fajitas with Green & Red Bell Peppers, Tomatoes & Onions  
Spanish Rice  
Refried Beans  
Warm Soft Flour Tortillas  
Guacamole, Salsa & Cheese  
Tortilla Chips  
Churros with Cinnamon

## THE LIGHT FARE BUFFET

\$27 PER PERSON

Field Greens with Champagne Vinaigrette  
Broiled Rosemary Salmon  
Lemon-Herb Chicken  
Pineapple Rice Pilaf  
Sautéed or Steamed Seasonal Vegetables  
Fresh Fruit Salad  
Rolls with Butter  
Assorted Cakes & Pies

## THE MESQUITE BUFFET

\$30 PER PERSON

Garden Mixed Greens with Cherry Tomatoes & Croutons, Ranch, Thousand Island & Italian Dressings  
Potato Salad, Coleslaw  
Pulled Pork  
Southern Fried Chicken  
Yankee Pot Roast  
Macaroni and Cheese  
Corn on the Cob  
Cornbread, Muffins & Biscuits  
Peach Cobbler

Buffet Service is 1 1/2 hours

Minimum 20 persons for Buffets

Prices subject to 20% service charge & state sales tax

Subject to \$50 fee if guaranteed guest count falls below 20

# DINNER



## CASABLANCA

\$39 PER PERSON

Garden Mixed Greens with Cherry Tomatoes & Croutons  
Ranch, Thousand Island & Italian Dressings  
Potato Salad  
Pulled Pork & Pasta Salad  
Southern Fried Chicken  
Grilled Salmon with Dill Cream Sauce  
Baked Ziti Bolognese  
Pork Chops with Sautéed Apples and Bacon  
Oven Roasted Red Bliss Potatoes  
Chef's Selection of Fresh Vegetables  
Assorted Rolls and Butter  
Assorted Pies and Cakes

## ITALIAN

\$39 PER PERSON

Crisp Romaine Lettuce, Parmesan Cheese, Croutons & Caesar Dressing  
Antipasto Salad  
Chicken Parmigiana  
Pesto Grilled Salmon, Sun-dried Tomato Sauce  
Stuffed Pork Loin Saltimbocca  
Manicotti with Red Pepper Cream Sauce  
Broccolini with Garlic and Oil  
Garlic Mashed Potatoes  
Italian Rolls & Butter  
Assorted Pies & Cakes

## CHINESE

\$39 PER PERSON

Egg Flower Soup  
Vegetable Egg Rolls  
Sweet and Sour Chicken  
Beef and Broccoli  
Salt & Pepper Pork Chops  
Stir Fry Vegetables  
Pork Fried Rice  
Assorted Cakes

## SOUTHWESTERN

\$39 PER PERSON

Fiesta Salad with Assorted Dressings  
Seafood Ceviche  
Tortilla Chips with Salsa  
Chicken Fajita  
Taco Meat with Taco Shells  
Flour Tortilla, Guacamole, Salsa, Sour Cream, Lettuce, Diced Tomatoes & Cheddar Cheese  
Beef Tamales  
Bean Burritos with Salsa Verde  
Spanish Rice and Refried Beans  
Tres Leches Cake and Caramel Flan

## BBQ

\$40 PER PERSON

Mixed Greens with Assorted Dressings  
Tomato Wedges with shaved Red Onion & Oregano  
Red Bliss Potato Salad  
Coleslaw  
Cherrywood Smoked Tri-Tip of Beef  
BBQ Pork Ribs  
Southern Fried Chicken  
Loaded Mashed Potatoes  
Fresh Vegetable Medley  
Macaroni and Cheese  
Buttermilk Biscuits  
Bread Pudding  
Fruit Cobbler

Buffet Service is 1 1/2 hours

Minimum 20 persons for Buffets

Prices subject to 20% service charge & state sales tax

Subject to \$50 fee if guaranteed guest count falls below 20

# LUNCHEON

Plated hot luncheon entrées include your choice of Salad, Chef's Selection of Fresh Vegetables, Rice or Potato, Assorted Rolls, Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea, Water & your choice of Dessert

## PENNE BOLOGNESE

\$18 PER PERSON

Penne Pasta with Italian Sausage  
Served with Tomato Sauce

## CHEESE RAVIOLI

\$18 PER PERSON

Cheese-filled Pasta Pillow  
with Vodka Tomato Sauce

## HOT TURKEY SANDWICH

\$18 PER PERSON

Served Open Faced  
with Turkey Gravy

## HOT BEEF SANDWICH

\$20 PER PERSON

Slow Roast Prime Rib served open faced,  
Mashed Potatoes & Gravy & Vegetables

## BREAST OF CHICKEN PICCATA

\$22 PER PERSON

Sautéed and Served  
with Lemon Butter Sauce

## CHICKEN MONTEREY

\$22 PER PERSON

Grilled Breast of Chicken with Guacamole,  
Tomato & Monterey Jack Cheese

## CHICKEN MARSALA

\$22 PER PERSON

Breast of Chicken Sautéed with Mushrooms,  
Deglazed with Marsala Wine & Demi Glaze

## TENDER POT ROAST

\$24 PER PERSON

Slowly Braised Beef for Tenderness &  
served with Carrots, Celery, Onions  
& Mashed Potatoes with Natural Gravy

## NEW YORK STEAK

\$29 PER PERSON

8 oz. Hand Cut New York Steak, Broiled  
& served with Potato & Vegetables

## CASABLANCA ST. LOUIS PORK RIBS

\$29 PER PERSON

Half Rack of our Tender and Juicy  
Cherrywood Smoked Ribs, served with  
Steakhouse Beans & Coleslaw

Served Until 2pm

Prices subject to 20% service charge & state sales tax

# LUNCHEON

All cold luncheon entrées include your choice of Soup, Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea, Water & your choice of Dessert

## CHICKEN CAESAR SALAD

\$18 PER PERSON

Crisp Romaine Lettuce, topped with Grilled Chicken and Focaccia Croutons, Parmesan Cheese & Caesar Dressing



## CHEF'S SALAD

\$18 PER PERSON

Mixed Greens topped with Julienne Pieces of Turkey, Ham, Swiss and American Cheese, Diced Egg & served with Ranch Dressing



## CHINESE CHICKEN SALAD

\$18 PER PERSON

Shredded Chicken Breast, Julienne Carrots Cilantro, Scallions, Crispy Noodles & Honey Mustard Dressing



## FRUIT PLATE

\$19 PER PERSON

A Seasonal Selection of Ripe Melons, Grapes and Berries & served with Cottage Cheese

Served Until 2pm

A \$50 server fee applies when fewer than 20 guests are guaranteed

Prices subject to 20% service charge & state sales tax

# LUNCHEON

## HOUSE SALAD

Crisp Romaine and Iceberg Lettuce, Carrots, Radishes, Cucumbers, Tomatoes with Ranch or Italian Dressing

## CLASSIC CAESAR

Crisp Romaine Lettuce, Homemade Croutons, Caesar Dressing & Parmesan Cheese

## DESSERTS

Caramel Apple Pie

Apple Strudel with Crème Anglaise

Carrot Cake

Chocolate Fudge Cake

Cheesecake with Strawberry Sauce

Chocolate Brownie with Vanilla Ice Cream



Lunch served until 2pm

A \$50 server fee applies when fewer than 20 guests are guaranteed

Prices subject to 20% service charge & state sales tax

# DINNER

Plated Dinner entrées include your choice of Soup or Salad, Chef's Selection of Fresh Vegetables, Rice or Potato, Assorted Rolls, Butter

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea, Water & your choice of Dessert

## CHICKEN PICCATA

\$31 PER PERSON

Cutlets quickly sautéed, tender and juicy served with a Lemon Butter Sauce

## CHICKEN MARSALA

\$31 PER PERSON

Breast of Chicken Sautéed with Mushrooms, Deglazed with Marsala Wine & Demi-Glaze

## CHICKEN MILAN

\$31 PER PERSON

Chicken Breast lightly breaded with Panko and Parmesan Cheese, pan fried and served with Lemon Butter Sauce

## CHICKEN FORESTIERE

\$31 PER PERSON

Sautéed Boneless Breast served with a Rich Red Wine Sauce and Forest Mushrooms

## SALMON RIVA

\$33 PER PERSON

Sautéed Salmon with Artichoke, Tomato & Basil Butter Sauce

## IDAHO TROUT ALMONDINE

\$35 PER PERSON

Sautéed Trout served with Almond Butter Sauce

## HERB CRUSTED & SLOW ROASTED PRIME RIB OF BEEF

\$36 PER PERSON

Served with Au Jus

## NEW YORK STEAK

\$36 PER PERSON

12 oz. Char-Grilled

## FILET MIGNON

\$38 PER PERSON

8 oz. Center Cut Char-Grilled and served with a Red Wine Sauce

## GRILLED Tournedos OF BEEF

\$38 PER PERSON

Served with a Peppered Brandy Mushroom Sauce

A \$50 server fee applies when fewer than 20 guests are guaranteed

Prices subject to 20% service charge & state sales tax

# DINNER

Plated Dinner entrées include your choice of Soup or Salad, Chef's Selection of Fresh Vegetables, Rice or Potato, Assorted Rolls, Butter

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea, Water & your choice of Dessert

## CHICKEN BREAST & SALMON FILET

\$38 PER PERSON

Semi-Boneless Breast and Salmon both grilled and served with Madeira Sauce



## FILET MIGNON & CHICKEN

\$44 PER PERSON

Grilled 4 oz. Beef Filet with a Chicken Breast, Deglazed served with Forestiere Demi Sauce



## GRILLED FILET MIGNON & MARINATED GRILLED SHRIMP

\$48 PER PERSON

Finest Beef and Marinated Shrimp Char-Grilled and served with Red Wine & Beurre Blanc Sauces.



## 6 OZ. FILET MIGNON & LOBSTER

\$55 PER PERSON

Char-Grilled Filet of Beef with a broiled Lobster Tail, Drawn Butter & Peppercorn Sauce

Prices subject to 20% service charge & state sales tax

Subject to \$50 fee if guaranteed guest count falls below 20

OPTIONS

# DINNER



Plated Dinner entrées include your choice of Soup or Salad, Chef's Selection of Fresh Vegetables, Rice or Potato, Assorted Rolls, Butter

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea, Water & your choice of Dessert

## HOUSE SALAD

Crisp Romaine and Iceberg Lettuce, Carrots, Radishes, Cucumbers, Tomatoes with Ranch or Italian Dressing

## CLASSIC CAESAR

Crisp Romaine Lettuce, Homemade Croutons, Caesar Dressing & Parmesan Cheese

## DESSERTS

Caramel Apple Pie

Apple Strudel with Crème Anglaise

Carrot Cake

Chocolate Fudge Cake

Cheesecake with Strawberry Sauce

Chocolate Brownie with Vanilla Ice Cream



A \$50 server fee applies when fewer than 20 guests are guaranteed

Prices subject to 20% service charge & state sales tax

# ALL DAY

All Day Meeting Package \$65 per person

Includes: Continental Breakfast, Morning Break, Choice of Buffet Lunch, Afternoon Break and Water Service

Basic AV, Podium, Mic, Speaker System, and One Riser (Optional)

## CONTINENTAL BREAKFAST

Danish and Muffins  
Butter, Jam, & Fruit Preserves  
Assorted Chilled Juices  
Freshly Brewed Coffee  
Decaffeinated Coffee, Tea & Water

## MORNING BREAK

Freshly Brewed Coffee  
Decaffeinated Coffee, Tea  
& Bottled Water

## DELI BUFFET

Potato Salad, Coleslaw  
Sliced Roast Beef, Ham, Turkey Breast,  
American, and Swiss Cheeses  
Lettuce with Sliced Tomatoes,  
Onions and Pickles  
Mustards and Mayonnaise  
Sour Dough, Wheat, and Rye Breads  
Cookies and Brownies  
Freshly Brewed Coffee  
Decaffeinated Coffee, Tea Bottled  
and Bottled Water

## FAJITA BAR BUFFET

Fiesta Salad with Tomatoes, Cucumbers,  
Olives, Mushrooms & Cheddar Cheese  
with Southwest Ranch Dressing  
Taqitos  
Chicken Fajitas with Green &  
Red Bell Peppers, Tomatoes & Onions  
Spanish Rice  
Refried Beans  
Warm Soft Flour Tortillas  
Guacamole, Salsa & Cheese  
Tortilla Chips  
Churros with Cinnamon

## AFTERNOON BREAK

Assorted Cookies  
Freshly Brewed Coffee  
Decaffeinated Coffee, Tea  
& Bottled Water

Minimum of 20 people

A \$50 server fee applies when fewer than 20 guests are guaranteed

Prices subject to 20% service charge & state sales tax

# HOSPITALITY

Two Beverages per person are included in each package

Additional beverages per person are available upon request

All packages are one hour in duration

## SWEET & SALTY

\$16 PER PERSON

Assorted Cookies & Fudge Brownies  
 Assorted Candy Bars  
 Planters Mixed Nuts  
 Potato Chips  
 Beer, Assorted Soft Drinks & Bottled Water  
 (2 DRINKS PER PERSON)

## SOUTHWESTERN

\$22 PER PERSON

Nacho Bar: Tortilla Chips, Sour Cream,  
 Guacamole, Cheese, Jalapeños, Salsa,  
 Pico De Gallo & Roasted Corn Salsa  
 Mini Burritos  
 Jalapeño Poppers  
 Taquitos  
 Churros with Cinnamon  
 Beer, Assorted Soft Drinks & Bottled Water  
 (2 DRINKS PER PERSON)

## ALL AMERICAN

\$22 PER PERSON

Sliders  
 Hot Dogs  
 Cole Slaw & Potato Salad  
 Chips  
 Mustard, Ketchup, Relish, Sauerkraut,  
 Grilled Onions, Shredded Cheese,  
 Lettuce, Sliced Tomatoes & Onions  
 Beer, Assorted Soft Drinks & Bottled Water  
 (2 DRINKS PER PERSON)

## APPETIZER

\$20 PER PERSON

Vegetable Display with Ranch Dip  
 Chicken Wings  
 BBQ Meatballs  
 Vegetable Spring Rolls  
 Chips & Salsa  
 Beer, Assorted Soft Drinks & Bottled Water  
 (2 DRINKS PER PERSON)

## DELI

\$21 PER PERSON

Hoagie Sandwiches  
 Assorted Wraps  
 Chips  
 Potato Salad  
 Beer, Assorted Soft Drinks & Bottled Water  
 (2 DRINKS PER PERSON)

20 person minimum

Prices subject to 20% service charge  
 & state sales tax

ITEMS

# RECEPTION



HOT HORS D'OEUVRES

HONEY CHICKEN  
DRUMMETTES

\$170 PER 100 PIECES

CHICKEN WINGS WITH  
DIPPING SAUCE

\$165 PER 100 PIECES

VEGETABLE  
SPRING ROLLS

\$165 PER 100 PIECES

SWEDISH OR  
BARBECUE MEATBALLS

\$180 PER 100 PIECES

PORK FILLED  
POT STICKERS

\$175 PER 100 PIECES

CRAB LOUIS WITH  
SOURDOUGH BREAD

\$250 PER 100 PIECES

SANTA FE CHICKEN  
EGG ROLLS

\$200 PER 100 PIECES

EMPANADA CHICKEN  
AL PASTOR BLUE CORN

\$200 PER 100 PIECES

NASHVILLE HOT &  
CRUNCHY CHICKEN  
TAQUITOS

\$200 PER 100 PIECES

JALAPENO POPPERS

\$170 PER 100 PIECES

BREADED SHRIMP

\$300 PER 100 PIECES

BACON WRAPPED  
SCALLOPS

\$300 PER 100 PIECES

CHEESE MUNCHERS

\$200 PER 100 PIECES



Prices subject to 20% service charge & state sales tax  
Subject to \$50 fee if guaranteed guest count  
falls below 20

# RECEPTION

## COLD HORS D'OEUVRES

TOMATO & BUFFALO  
MOZZARELLA  
ON BRUSCHETTA  
\$170 PER 100 PIECES

## SEAFOOD ON ICE

RAW OYSTERS  
ON THE HALF SHELL  
\$250 PER 100 PIECES

SHRIMP ON ICE WITH  
BRANDIED COCKTAIL  
SAUCE AND LEMON  
\$375 PER 100 PIECES

## CHARCUTERIE BOARD OFFERINGS

### DISPLAY OF CHEESE

Small - \$169  
Medium - \$229  
Large - \$359

### DISPLAY OF FRUITS

Small - \$189  
Medium - \$269  
Large - \$359

### DISPLAY OF VEGGIES

Small - \$149  
Medium - \$189  
Large - \$249



A \$50 server fee applies when fewer than 20 guests are guaranteed

Prices subject to 20% service charge & state sales tax

# BEVERAGES

## CALL BRANDS

Christian Brothers Brandy  
 Beefeater Gin  
 Captain Morgan Rum  
 Malibu Rum  
 J & B Scotch  
 Jose Cuervo Gold Tequila  
 Skyy Vodka  
 Jack Daniel's Whiskey  
 Seagram's VO Canadian Whiskey

## PREMIUM BRANDS

Tanqueray Gin  
 Dewar's Scotch  
 Cuervo 1800 Silver Tequila  
 Absolut Vodka  
 Ketel One Vodka  
 Crown Royal Canadian Whiskey

## DELUXE BRANDS

Grand Marnier  
 Bombay Sapphire Gin  
 Patron Silver Tequila  
 Grey Goose Vodka

## DOMESTIC BEERS

Budweiser  
 Bud Light  
 Coors Light  
 Miller Lite

## IMPORTED BEERS

Corona  
 Heineken

## HOUSE WINES BY THE GLASS

Chardonnay  
 White Zinfandel  
 Merlot  
 Cabernet

## PRICING

Call Brand	\$7
Premium Brand	\$8
Deluxe Brand	\$10
Domestic Beer	\$5
Import Beer	\$6
House Wine	\$6
Soft Drinks	\$3
Bottled Water	\$2

## HOSTED BAR

Host pays for all drinks ordered by guests.

All drinks are subject to sales tax & service charge.

\$150 Bartender Service Charge for indoor/outdoor banquet areas.

\$150 Bartender Service Charge for poolside events.

\$300 Minimum guarantee is required on all cash & hosted bars.

All Bars are 4 hours maximum.

Additional hours \$25 per hour.

A \$50 server fee applies when fewer than 20 guests are guaranteed

Prices subject to 20% service charge & state sales tax

# AUDIO & VISUAL

## AUDIO

Table, Podium with Standing Wired Microphone	\$30
Wired Lavalier Microphone	\$90
Wireless Handheld or Lavalier Microphone	\$90
Powered Speaker System	\$185
In house Audio Patch (requires speaker system)	\$185

## VIDEO

LCD Projector	\$185
46" Flat Screen Data TV	\$185
36" TV	\$175
DVD Player	\$30

## VISUAL

6' Tripod Screen	\$30
8' Tripod Screen	\$40
7.5'x10' Screen with Full Dress Kit	\$70

## MEETING ACCESSORIES

Flipchart with Pad & Markers	\$30
Standard Easel	\$15
Projection Cart	\$35
A/C Extension	\$15
Power Strip	\$10
White Board with Markers	\$30
Podium	\$40

## FACILITY INFORMATION

Technical Supervision/Assistance	\$100/hr per tech
Scissor Lift	\$350
Standard DID Phone Line	\$100 per day
WiFi Access	\$75

## OTHER

Riser 6'x8'x12"	\$80
Dance Floor 12'x12'	\$250
Dance Floor 15'x15'	\$300
Dance Floor 18'x18'	\$350
Dance Floor 21'x21'	\$400

All audio/visual equipment brought in by customer must be fully self-contained. Client must load in, set up, take down own equipment. If client-owned equipment is used, client must provide own extension cords and power strips. In the event the client requires assistance to set up or operate own equipment, tech fees will apply.

Prices subject to 20% service charge & state sales tax