



*The Credit Valley Golf
and Country Club*

BRUNCH & LUNCH PACKAGE | 2018



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*Welcome to
The Credit Valley Golf
and Country Club*

The Credit Valley Golf and Country Club invites you to experience one of the most spectacular settings in the Greater Toronto Area. Our Clubhouse and outdoor facilities are second to none with incredible views of our gardens and the Credit River Valley. From the moment you drive through the gates you know that Credit Valley is a venue for those who truly want to experience something special.

Our Catering Team, Executive Chef and all of the staff at Credit Valley are dedicated to working with you to provide the impeccable service and exquisite food that you deserve for your event.

For that special dining experience, we have created menus with exceptional selections to suit a variety of tastes. All of the ingredients used are of the highest quality and each dish is prepared with the utmost care to create a memorable experience. We understand that presentation is equally as important; therefore, each dish receives our personal attention from start to finish.

We look forward to working with you on every detail.

Please feel free to contact us at your convenience for a personal tour of our facilities. The Catering department may be reached by phone at (905) 275-2505, extension 266. You may also reach us by email at catering@creditvalleygolf.com.

The Catering Team at
The Credit Valley Golf and Country Club



Function Information

Booking Information

Deposit - A deposit of \$15.00 per estimated number of guests expected is required to confirm all bookings. Your deposit can be made by personal cheque made payable to The Credit Valley Golf and Country Club or by cash. This deposit is non-refundable and will be credited towards the total charges of your event at The Credit Valley Golf and Country Club (the Club).

Cancellation Policy

In the event of a cancellation, the function deposit will be lost and not refunded. The deposit is non-transferable to another individual or to another date.

Menu Selections

Please note that no outside food or beverage of any kind is permitted on the premises, with the exception of a cake for showers or anniversaries. In compliance with Health Department regulations, no leftover food and beverage prepared by the Club will be permitted to be taken off premises. Menus should be confirmed no later than 10 days prior to your event.

Attendance Guarantee

The guaranteed numbers of attendees is required 10 days prior to your event and will not be decreased after this date for billing purposes. The number used for your final billing will be the guaranteed number or the actual number of people in attendance; whichever is greater.

Function Estimates & Final Payment

Upon the Club receiving your guaranteed numbers, you will then be provided with a final estimate of your expenditure prior to your event. The Club must receive payment in this amount 7 days before the function. An itemized invoice will be forwarded within three business days following your event with the remaining balance. If there is a credit, a refund will be forwarded to you within 7 days.

Damages & Lost Items

The Club reserves the right to oversee and control all private functions held on the premises. Convenors are responsible for their guests and their actions. Any damages to the premises will be charged accordingly. A cleaning fee will apply if confetti is used on the premises, or helium balloons are released in the Ballroom (intentionally or unintentionally).

The Club does not assume responsibility for any lost or misplaced items, nor does it assume responsibility for damaged equipment brought into the Club, outside of our legal obligations.

Third Party Contractors, Supplies & Entertainment

The Club does not assume any responsibility nor guarantees third party goods, services and equipment (lost or damaged), brought into the Club, outside of our legal obligations. All personal effects and equipment must be removed from the premises on the same day after the function. We ask that the Club be advised of all entertainment being provided by the host for their function. Please advise us to the delivery time of any deliveries. Depending on the type of event and the number of people attending, a SOCAN and Re:Sound fee may be applicable if music is played during the event. Please contact the Catering Department for further information.

Alcohol Policy

The Club is the only licensed authority to sell beverages on the premises. All beverages must be purchased through the Club. Therefore, no alcoholic beverages can be brought onto or removed from our licensed premises. The regulations as set out by the Alcohol and Gaming Commission of Ontario (AGCO) will be strictly enforced at all times. The Club reserves the right to refuse alcohol to any member or guest at any time. No alcohol will be served prior to 11:00 am and after 1:00 am as per our policy.

Dress Code

The Club has a strict dress code in effect. Members or guests of the Club are not permitted to wear distressed, faded or ripped jeans. Short shorts, cut offs, team shirts, tank tops, shirts with slogans or sweat suits are also not permitted on Club property. Hats should be removed when entering the Clubhouse. We request that convenors inform their guests regarding this policy by stating the Club has a business casual dress code.

Room Capacities

Please inquire with our Catering Department on the various rooms available and the appropriate charges.

Service Charge & Taxes

A service charge of 18% is applied to all food and beverage orders. All applicable taxes will be charged to food, beverages and services accordingly and must be paid by the client.

Room Capacities and Set Up Fees

ROOM CAPACITIES

	BOARDROOM	AL BALDING ROOM	THE WILLOWS	FORMAL LOUNGE	CREDITVIEW ROOM	BALLROOM
LUNCH	45	40	32	100	100	200
RECEPTION STYLE	50	40	30	150	150	250

ROOM SET UP FEES*

ROOM	PRICE
Boardroom	\$225.00
Al Balding Room	\$175.00
The Willows	\$175.00
Half the Ballroom (Formal Lounge or Creditview Room)	\$375.00
Ballroom	\$725.00

WHAT IS INCLUDED IN ROOM SET UP:

- Linen for tables in white or ivory
- Table numbers for tables, if required
- All flatware, china and stemware
- Free parking for guests
- Complimentary coat check (unattended)
- All set-up and breakdown along with continued service through the duration of the function

**For Saturday events, Ballroom price increases to \$1750.00 and a minimum of \$14,000 spend on Food and Beverage prior to tax and service charge must be met between May 1st and October 31st.*



Audio Visual Equipment and Accessories

Podium Microphone*	Complimentary
Handheld Microphone*	\$20.00
Lapel Microphone*	\$150.00
Screen Only (does not include any projector cables)	\$30.00
LCD Projector Only	\$100.00
Screen/Projector Combination (small meeting rooms)	\$130.00
Screen/Projector (Ballroom)	\$200.00 each
Adapter	\$10.00
Riser Platform (4' x 6')	\$30.00 each
Music (please check with Catering for Socan/Re:Sound fees)	

***Microphones are not available in the smaller meeting rooms: Boardroom, Al Balding Room and the Willows.
Check with the Catering Department for the number of microphones available.**

The Club is not responsible for the compatibility of our equipment with guest equipment. Our LCD projectors are VGA compatible. For security reasons, the Catering office computers are not available for guest use.

Brunch Menu

THE VALLEY BRUNCH BUFFET - \$36.75 per person

(Minimum of 25 guests)

Timing of event: Brunch food items to be out no later than 11:30 am

Assorted Danishes, Muffins and Mini Croissants

Toast and Bagels

Butter, Fruit Preserves and Cream Cheese

Scrambled Eggs, Double Smoked Bacon and Country Sausage

French Toast with Maple Syrup

Choose 3 Salads for your Buffet:

Heirloom Beet (winter) or Tomato (summer) with Buffalo Mozzarella, Basil Purée and Black Olives

Creamy Organic Potatoes with Mustards, Pickles, Baby Kale and Sage

Grilled Vegetable Panzanella with Arugula, Olive Oil, Balsamic Toasted Country Bread and Cherry Tomatoes

Power Grains and Squash with Dried Fruits, Toasted Almonds and Sherry Vinaigrette

Ratatouille Pasta Salad

Mushrooms, Walnuts and Farro with White Balsamic, Avocado Oil and Fresh Guacamole

Greens, Shaved Vegetables and Two Vinaigrettes

Caesar Salad with Romaine, Radicchio with Croutons, Bacon, Parmesan and Creamy Garlic Dressing

Choose 1 Platter for your Buffet:

Deli Platter with Prosciutto, Salami, Pastrami and Smoked Turkey, Garnished with Olives and Condiments
OR

Traditional Shrimp Cocktail (2 pieces per person)

Choose 2 Entrées for your Buffet:

Beef Stroganoff with Egg Noodles

Chicken Curry (Dark Meat) with Grapes, Chickpeas, Paneer and Spinach

Lemon Chicken

Poached or Roasted Halibut with Salsa Verde, Braised Fennel and Hearts of Palm

Irish Organic Salmon, Baked or Grilled with Dill, Lemon and Honey Mushrooms

Swedish Meatballs - Beef and Pork with Cream and Mushrooms

Grilled Vegetable Frittata

Included: Market Fresh Vegetables and Herbed Roasted Potatoes

Dessert Table:

Assorted Fruit Pies, Squares and Mini French Pastries

Sliced Fresh Fruit Display

Coffee and Herbal Teas

WILLOWS BRUNCH BUFFET - \$26.95 per person

(Minimum of 25 guests)

Timing of event: Brunch food items to be out no later than 11:30 am

Assorted Danishes, Muffins and Mini Croissants

Toast and Bagels

Butter, Fruit Preserves and Cream Cheese

Scrambled Eggs, Double Smoked Bacon and Country Sausage

French Toast with Maple Syrup

Choose 3 Salads for your Buffet:

Heirloom Beet (winter) or Tomato (summer) with Buffalo Mozzarella, Basil Purée and Black Olives

Creamy Organic Potatoes with Mustards, Pickles, Baby Kale and Sage

Grilled Vegetable Panzanella, with Arugula, Olive Oil, Balsamic Toasted Country Bread and Cherry Tomatoes

Power Grains and Squash with Dried Fruits, Toasted Almonds and Sherry Vinaigrette

Ratatouille Pasta Salad

Mushrooms, Walnuts and Farro with White Balsamic, Avocado Oil and Fresh Guacamole

Greens, Shaved Vegetables and Two Vinaigrettes

Caesar Salad with Romaine, Radicchio, Croutons, Bacon, Parmesan and Creamy Garlic Dressing

Choose 1 Platter for your Buffet:

Deli Platter with Prosciutto, Salami, Pastrami and Smoked Turkey, Garnished with Olives and Condiments
OR

Cold Poached Salmon with Red Onion, Capers, Lemon Slices and Pumpnickel Crackers - add \$3.25 per person

Sliced Fresh Fruit Display

Coffee and Herbal Teas

Additional Brunch Items:

Eggs Florentine - \$4.00 per person

Quiche Lorraine - \$4.00 per person

Buttermilk Pancakes with Maple Syrup
and Fruit Toppings - \$3.50 per person

Canadian Bacon - \$3.00 per person

Turkey Bacon - \$3.75 per person

Smoked Salmon, Red Onion, Capers and Lemon Slices
with Pumpnickel Crackers - \$3.25 per person

Fruit Yogurt Cups - \$1.50 per cup

Yogurt Parfait with Fresh Fruit, Compote and Specialty
House Granola - \$4.00 per person

Squares - \$24.00 per dozen

Mini French Pastries - \$24.00 per dozen

Assorted Pies - \$4.00 per person

Assorted Cakes - \$5.25 per person

Additional Stations:

Omelette Station with Chef - \$6.00 per person
(Minimum of 25 guests)

Ham, Bacon, Cheddar Cheese, Caramelized Onion, Green
Onion, Bell Pepper and Mushrooms

Omelette Station with Chef - \$15.95 per person
(Minimum of 25 guests)

A Rustic Presentation of Artisan Cheese, Charcuterie,
Grilled Vegetables, Pickles, Bread and Condiments

Fresh Seafood Station - \$44.95 per person
(Minimum of 25 guests)

A Bistro Style Presentation of Fresh Seafood, Shucked
Oysters, King Crab, Smoked Fish, Tuna Crudo, Chilled
Lobster, Cocktail Sauce, Fresh Lemon and House Hot
Sauces (GF*)

*GF indicates gluten free item

Lunch Menus

PLATED LUNCHESES

For groups of 12 guests or less, please ask Catering Department for full À la Carte menu.

PLATED SALAD LUNCHEONS

(Minimum of 14 guests. No substitutions permitted.)

All lunches are served with Assorted Rolls with Butter and Choice of Dessert.

Served with Coffee and Herbal Teas.

Priced per person.

GF - indicates gluten free item

Classic Chicken Caesar Salad - \$24.95

Grilled Herbed Chicken Breast over Romaine Lettuce, Roasted Garlic Aioli, Double Smoked Bacon, Herbed Croutons and Parmesan Cheese

Credit Valley Cobb Salad - \$25.95

Roasted Chicken over Baby Lettuces, Smoked Bacon, Avocado, Cherry Tomato, Quail Egg and Blue Cheese with Buttermilk Dressing

Credit River Salad - \$26.95

Maple and Soy Glazed Salmon over Spicy Greens and Shredded Cabbage with Cherry Tomatoes, Cucumbers, Julienne Carrots and Herbed Croutons with a Citrus Vinaigrette

Sweet Spinach Medley Salad - \$26.95

Sweet Honey Glazed Sliced Chicken over Baby Spinach and Greens, Strawberries, Cranberries, Toasted Honey Glazed Pecans and Goat Cheese with a White Balsamic Vinaigrette

The Fairways Salad - \$22.95

Quiche Lorraine over Baby Arugula with Dried Apricots, Grapes and Sunflower Seed Pesto

DESSERT (choose 1)

Vanilla Panna Cotta, Raspberry Sorbet or Chocolate Mousse

Enhancement:

Add Soup Appetizer - \$6.00

Summer

Chilled Pea with Garden Mint and Creamy Lobster Salad (GF)

White Gazpacho of Cucumber, Melon and Almond (GF)

Carrot, Apple and Fennel with Light Curry Spice (GF)

Tomato and Bell Pepper with Juniper (GF)

Italian Wedding

Thai Coconut Chicken with Cilantro and Chili (GF)

Winter

Lobster and Shrimp Bisque

French Onion with Oka Cheese au Gratin

Creamy Potato and Leek with Crisp Bacon and Fried Onions

Squash Purée with Roasted Garlic, Cumin and Cardamom (GF)

Velvety Cauliflower with Truffle and Shitake Salsa (GF)

Classic Minestrone

Mushroom and Roasted Garlic with Olive Oil Croutons

PLATED THREE COURSE LUNCHEONS

(Minimum of 14 guests. No substitutions permitted.)

Please select **one Soup or Salad, one Entrée and one Dessert** for your group.

All lunches are served with Assorted Rolls with Butter.

Served with Coffee and Herbal Teas.

Priced per person based on Entrée selection and includes Soup or Salad and Dessert.

GF - indicates gluten free item

CHOICE OF SOUP OR SALAD

SOUPS

Summer

Chilled Pea with Garden Mint and Creamy Lobster Salad (GF)

White Gazpacho of Cucumber, Melon and Almond (GF)

Carrot, Apple and Fennel with Light Curry Spice (GF)

Tomato and Bell Pepper with Juniper (GF)

Italian Wedding

Thai Coconut Chicken with Cilantro and Chili (GF)

Winter

Lobster and Shrimp Bisque

French Onion with Oka Cheese au Gratin

Creamy Potato and Leek with Crisp Bacon and Fried Onions

Squash Purée with Roasted Garlic, Cumin and Cardamom (GF)

Velvety Cauliflower with Truffle and Shitake Salsa (GF)

Classic Minestrone

Mushroom and Roasted Garlic with Olive Oil Croutons

SALADS

Simple Greens, Baby Gem Hearts, Endive and Kale (GF)
choice of Vinaigrette - Balsamic, Berry or Sherry*
add Goat Cheese, Fresh Berries or Candied Pecans - \$1.00 each

Greens and Shaved Vegetables (GF)
choice of Vinaigrette - Balsamic, Berry or Sherry*

Caesar

the Club Classic, with Romaine Hearts, Roasted Garlic Aioli,
Croutons and Double Smoked Bacon

Cherry Tomato Caprese and Mini Bocconcini (GF)
with Fresh Basil and Olive Crumbs

Marinated Beets and Feta (GF)
with Black Olive Crumbs. Crispy Herbs and Butter Lettuce
Juice

Organic Carrot (GF)
with Toasted Quinoa, Hearts of Palm and Tahini Dressing

** Vinaigrettes are served on the side to satisfy each guest's desired taste.*

CHOICE OF MAIN

Lemon Herbed Chicken - \$37.95

Slow Roasted Boneless Breast with Asparagus, New Potatoes and Lemon Butter Sauce

Grilled Salmon Fillet - \$44.95

with Wild Rice and Farro Risotto, Salsa Verde and Black Kale

6oz Filet Mignon - \$46.95

Pan Seared, served with Celery Root Purée, Sautéed Spinach and Black Olive Jus

Wild Mushroom Ravioli - \$31.95

Ravioli Pasta stuffed with Wild Mushroom and Herbs in a Chardonnay Cream Sauce

CHOICE OF DESSERT

Vanilla Panna Cotta with Strawberries

or

Raspberry Sorbet

or

Chocolate Mousse with Oreo Cookie Crumble



Lunch Buffets

PREMIUM SANDWICH PLATTER BUFFET - \$29.95 per person (Minimum of 24 guests)

Choose 1 Soup:

Chilled Pea with Garden Mint and Creamy Lobster Salad (GF)
White Gazpacho of Cucumber, Melon and Almond (GF)
Carrot, Apple and Fennel Soup with Light Curry Spice
Tomato and Bell Pepper Soup with Juniper
Squash Purée with Roasted Garlic, Cumin and Cardamom (GF)
Velvety Cauliflower with Truffle and Shitake Salsa (GF)
Mushroom and Roasted Garlic with Olive Oil Croutons

Choose 1 Salad:

Heirloom Beet (winter) or Tomato (summer) with Buffalo Mozzarella, Basil Purée and Black Olives
Creamy Organic Potatoes with Mustards, Pickles, Baby Kale and Sage
Grilled Vegetable Panzanella with Arugula, Olive Oil, Balsamic Toasted County Bread and Cherry Tomatoes
Power Grains and Squash with Dried Fruits, Toasted Almonds and Sherry Vinaigrette
Ratatouille Pasta Salad
Mushrooms, Walnuts and Farro with White Balsamic, Avocado Oil and Fresh Guacamole
Greens with Shaved Vegetables and Two Vinaigrettes
Caesar Salad with Romaine, Radicchio, Croutons, Bacon, Parmesan and Creamy Garlic Dressing

Additional Salads - add \$7.00 per person

4 Specialty Sandwiches (based on 1.5 pieces per person):

California Chicken Cobb on Focaccia
Smoked Turkey and Brie with Cranberry Aioli and Arugula
Tuna Salad Wrap with Sundried Tomatoes, Basil and Watercress
Grilled Vegetable and Goat Cheese Wrap

Choose 2 Desserts:

House Baked Cookies
Fresh Fruit Display
Chocolate Brownies
Strawberry Cheesecake
Assorted Pastries
Coffee and Herbal Teas

CUSTOMIZED DELUXE LUNCH BUFFET - \$45.95 per person

(Minimum of 24 guests)

Choose 2 Appetizers:

Chef's Market Fresh Soup

Heirloom Beet (winter) or Tomato (summer) with Buffalo Mozzarella, Basil Purée and Black Olives

Creamy Organic Potatoes with Mustards, Pickles, Baby Kale and Sage

Grilled Vegetable Panzanella with Arugula, Olive Oil, Balsamic Toasted County Bread and Cherry Tomatoes

Power Grains and Squash with Dried Fruits, Toasted Almonds and Sherry Vinaigrette

Ratatouille Pasta Salad

Mushrooms, Walnuts and Farro with White Balsamic, Avocado Oil and Fresh Guacamole

Greens with Shaved Vegetables and Two Vinaigrettes

Caesar Salad with Romaine, Radicchio, Croutons, Bacon, Parmesan and Creamy Garlic Dressing

Choose 2 Entrées:

Beef Stroganoff with Egg Noodles

Slow Roasted Chicken (White and Dark Meat)

Chicken Curry (Dark Meat) with Grapes, Chickpeas, Paneer and Spinach

Chicken Cacciatore with Stewed Breasts, Bell Peppers and Olives in a Citrus Tomato Sauce

Lemon Chicken

Irish Organic Salmon, Baked or Grilled with Dill, Lemon and Honey Mushrooms

Swedish Meatballs with Beef and Pork, Cream and Mushrooms

Grilled Vegetable Frittata

Roasted Squash and Mushroom Lasagna

Choose 1 Starch:

Fragrant Basmati Rice, Aztec Quinoa with Caramelized Roots and Toasted Hemp Seeds, Penne with Tomato Sauce, Roasted Lemon Potatoes with Crispy Herbs, Mashed Potatoes, Sweet Potatoes Glazed with Orange and Ginger

Choose 1 Vegetable:

Chef's Market Fresh Vegetables, Japanese Style Steamed Eggplant with Black Bean Sauce, Local Organic Roots with Cinnamon and Vanilla Bean, Steamed Greens, Baked Squash Gratin with Brown Butter Rye Bread Crumbs and Rosemary, Honey Glazed Heirloom Carrots, Asian Vegetable Stir Fry, Mediterranean Vegetables, Broccoli with Sesame Butter

Choose 2 Desserts:

Sliced Fresh Fruit Display, Apple Pie, Key Lime Pie, Pecan Butter Tart, Pastry Squares, Home Baked Cookies, Flourless Chocolate Cake, Cream Cheese Frosting Carrot Cake, Classic Strawberry Cheesecake, Decadent Chocolate Cake, Strawberry Shortcake, Panna Cotta, Tiramisu

Included: Domestic & Imported Cheese Platter with Garnishes and Assorted Crackers

Coffee and Herbal Teas

Enhancements:*

Add extra Salad to each buffet - \$7.00 per person

Extra Dessert to each buffet - \$6.00 per person

Carved Prime Rib - \$25.90 per person

Carved Striploin - \$17.25 per person

Carved Turkey - \$14.50 per person

Seafood Table - see Brunch pricing

***Minimum number for these items must be met. Please inquire with Catering Department.**

Afternoon Tea

AFTERNOON TEA BUFFET - \$27.95 per person

(Minimum of 20 guests. For smaller guest lists, additional charges will be applied.)

Timing of event: 2:00 pm - 5:00 pm

Warm Assorted Scones served with Butter, Devonshire and Fruit Preserves

Sandwiches (cut in quarters, based on 4 pieces per person):

Cucumber and Cream Cheese

Hawaiian Chicken Salad with Pineapple

Ham and Swiss Cheese

Open Faced Smoked Salmon and Dill Cream Cheese on Rye

Devilled Eggs (1 piece per person)

Shrimp Cocktail (2 pieces per person)

Chocolate Mousse Cornets

Petite Fours (2 pieces per person)

Shortbread Cookies

Selection of Fine Teas

Coffee and Herbal Teas

Reception Menu

SIMPLY ELEGANT COCKTAIL RECEPTION - \$38.95 per person

(Minimum of 20 guests. For smaller guest lists, additional charges will be applied.)

Fresh Cut Vegetable Platter with Hummus, Roasted Red Pepper and Tzatziki Dips

Smoked Salmon Platter with Red Onion, Capers, Lemon Slices and Pumpnickel Crackers

Passed Hors D'oeuvres (based on 4 pieces per person):

Vegetable Spring Rolls with Sweet Chili Dipping Sauce

Tomato, Cucumber and Balsamic Marinated Feta Skewers

Coconut Shrimp with Mango Chutney

Chicken and Herb Brochettes

Assorted Classic Sandwiches cut in quarters (based on 4 pieces per person):

Egg Salad, Tuna Salad and Chicken Salad

Dessert Table:

Sliced Fresh Fruit Display

Chocolate Fudge Brownies

Strawberry and Caramel Cheesecake Squares

Mini Vanilla Bean Crème Brûlée

Domestic & Imported Cheese Platter with Garnishes and Assorted Crackers

Coffee and Herbal Teas

Beverage Services

NON ALCOHOLIC BEVERAGES

- Coffee/Herbal Tea - \$2.00 per cup
Soft Drinks - \$2.00 per drink
Lemonade/Iced Tea - \$2.50 per drink
Pitcher of Lemonade/Iced Tea (10 glasses) - \$23.00 per pitcher
Bottled Juices - \$2.50 per bottle
Pitcher of Juice (12 glasses) - \$23.00 per pitcher
Bowl of Fruit Punch (50 glasses) - \$95.00 per bowl
Small Bottle of Perrier - \$3.00 per bottle
Small Bottle of Spring Water - \$2.50 per bottle
Espresso/Cappuccino - \$4.00 per drink

ALCOHOLIC BEVERAGES

- Vodka, Gin, Rum, Rye and Scotch - \$6.00 per 1^{1/4}oz drink
Bottle House Wine - \$30.00 per bottle
White - Fontamarra Pinot Grigio
Red - Fontamarra Quattro
Sparkling Wine - \$30.00 per bottle
Mimosas - \$6.00 per flute
Beer - Domestic - \$5.25 per bottle
Beer - Imported - \$6.50 per bottle

Cash Bar Available - please inquire through the Catering Department prior to your event

EXTRA BAR STATIONS

BLOODY CAESAR AND BLOODY MARY STATION - \$8.00 per drink
(Minimum of 50 guests)

Custom Bloody Caesar/Mary creations with Bartender

Smirnoff Vodka, Mott's Clamato Juice, Tomato Juice, Worcestershire Sauce, Tabasco, Celery Salt Rim

Garnishes: Celery Sticks, Cocktail Shrimp, Bacon Strips, Extreme Beans, Dill Pickles, Lemons and Limes

MIMOSA/BELLINI STATION - \$7.25 per drink
(Minimum of 50 guests)

Custom Mimosas/Bellini Creations with Bartender

Sparkling Wine, Orange Juice, Peach Nectar, Muddled Raspberries