



PRIVATE EVENT MENU PACKAGES

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WE STRIVE FOR EACH EVENT TO BE EXECUTED AT THE HIGHEST LEVEL FOR A TRULY MEMORABLE EXPERIENCE



Our Banquet & Catering team and our Front of House managers will help you put together an event to wow your guests and make your occasion that much more special. Take the hassle out of planning and host with us!

DINING ROOTED IN TRADITION

Amenities included:

- Event planning assistance
- Professional Service Team
- Audio/visual equipment for presentations
- Complimentary piped-in music and linen tablecloths
- Flexible contract and refund policy
- Worry-free booking
- Free guest parking



GENERAL INFORMATION

DEPOSITS/CANCELLATIONS

In order to guarantee your reservation, a signed contract and a \$250 deposit is required by cash or credit card. If the event is cancelled before fourteen days of the scheduled date, you will receive your total deposit amount. Your \$250 deposit will be credited back to you on your final bill. All contracts are signed electronically and deposits may be made either online or in person.

FOOD & BEVERAGE MINIMUM

Clara's requires a food & beverage minimum. Each function room is assigned a minimum based on the day of the week and the meal period. The food and beverage minimum represents the minimum dollars that must be spent to secure the function room(s). If the minimum is not met, then an additional room rental charge will be added onto the bill. Only Clara's food and beverage sales are applied to the minimum; taxes, event fees and any other fees do not apply.

EVENT FEE

A 20% service charge (this does include the gratuity) & applicable sales tax will be added to all food & beverage sales. Additional gratuity is not required and is at your discretion.

FINAL GUEST COUNT

The final guest count is due one week prior to the event. You have 72 hours before your event to make any additional changes. If no final guest count is given, the count listed on the signed contract will be considered the final guest count. You will be charged for the actual guest count in the case it exceeds your final count number.

FINAL PAYMENT

Your final bill will be presented fifteen minutes before your event ends. The credit for your deposit will be applied, along with the 20% Event Fee and sales tax. We accept credit cards, debit cards, and cash for final payment. Personal checks are not accepted. Company Checks must be approved by the Banquet and Catering team.

PRIVATE ROOMS

We have three rooms to accommodate your business or social event. Each individual room is designed to suit different-sized events, seating 15 to 100 guests. Specific room availability is subject to date & time requested.

We may reassign rooms, particularly if there is a fluctuation in the attendance figures.

SANT'ANGELO - 25 TO 40 GUESTS

Dark, Cherry- wood accents give this midsize room a warm traditional Italian feel. Complete with separate audio & visual capabilities.





ABRUZZO - 50 TO 80 GUESTS

This stunningly elegant room with an array of windows & service bar was designed for large-scale private dining. Complete with separate audio & visual capabilities.

AMALFI ATRIUM - 30 TO 65 GUESTS

This beautiful 4 season room offers you private dining with outdoor ambiance with an array of windows that open up to invite the outdoors in (Weather Permitting).



SEMI-PRIVATE FIREPLACE - 15 TO 25 GUESTS Our cozy fireplace area can be sectioned off to give a private dining experience for smaller parties. This space can be joined with our Amalfi Atrium to accommodate parties up to 100 seated guests.

ROOM SET-UP

Our Banquet and Catering team will work with you to ensure your room is set up to meet all your event needs. In addition to guest seating, each room will have a coffee station set up. Additional tables (gift table, display table, dessert station, etc.) are available upon request and room permitting.

DECORATIONS

Clara's does not provide any decorations. You are welcome to bring in decorations or centerpieces. We do not allow paint, confetti or glitter, sprinkles (nothing messy) on the tables and nothing be affixed to the walls, windows, drapes or furniture with tape, tacks or painters tape. Flameless candles are permitted. You can pin banners to the linens on the side tables. Balloons with glitter in them ARE NOT ALLOWED. There will be an \$250 clean up fee added to the final bill for any paint, confetti, glitter or sprinkles brought in. We do not take responsibility for any decorations brought in and will dispose of any left behind after your event.

LINENS Each packages comes with black tablecloths with black napkins. There is a \$150 for other colors as we must special order them from our distributor. Table

fee for other colors as we must special order them from our distributor. Table runners are allowed. We do not take responsibility for the removal of runners and will dispose of any left behind after the your event.

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All of our events run for 3 hours. You are welcome to arrive 30 minutes before the start time of your event to set up in the room. We allow 15 minutes after your event for cleanup before the staff will reset the room for our next event. Additional time may be purchased at \$50 per each 30-minute increment if time available.

AUDIO/VISUAL NEEDS

Let us know if you need any audio/video set up. This may include a wireless microphone or a presentation slide show. You should arrange to bring an HDMI cable and your computer should have a HDMI port. Display is only available in the Abruzzo and Sant' Angelo rooms. Wireless microphones are available for all rooms.

FAMILY STYLE OPTIONS

All final menu selections are due two weeks prior to your event. You are welcome to provide your menu before the two weeks. Your selections can be given via email, over the phone or in person.

SERVICE STYLE

All courses are served Family Style by default. Buffet Style is available for individual courses or your entire event upon request & space permitting. Platters are replenished upon request and only until the next course is served.

DIETARY RESTRICTIONS

Please discuss any special dietary needs with our Banquet and Catering team. We do our best to accommodate individual requests. We can accommodate vegan, vegetarian, dairy-free and gluten-free needs,

OUTSIDE DESSERTS

Our tiramisu and cannoli platter is part of every package. You are welcome to bring in your own desserts, as long as they are from a licensed bakery. We cannot allow goods made from a home kitchen to be consumed on premise. We will provide all additional silverware and plates needed for outside desserts. If you would like our staff to cut a cake, there is a \$50 cake cutting fee.

SUBSTITUTIONS

Our Banquet and Catering team is happy to work with you to customize your menu to fit you and your guests needs. We offer the following substitutes with no additional charge:

- substitute an appetizer for an additional salad
- substitute a salad for an additional appetizer
- substitute a salad for a side
- substitute a pasta + sauce for an entrée
- substitute the dessert platter for an additional salad or appetizer

LUNCH UNO

\$32 PER PERSON | AGES 5-11 \$16 PER PERSON

Includes fresh Italian bread, oil & cheese, freshly brewed coffee & iced tea, and fountain drinks. Platters are replenished upon request & only until the next course is served. Remaining food left at the end of the event will be packaged up for you and your guests to take home.

Available for parties starting no later than 2:30 pm

FIRST COURSE: CHOOSE 1 APPETIZER & 1 SALAD Add appetizer or salad for an additional \$5 per person.

Bruschetta Di Roma Insalata Caprese

Fried Calamari (\$15 per each refill)

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Herb Stuffed Mushrooms Sausage & Peppers



Clara's Garden Salad Classico Caesar Insalata Caprese

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SECOND COURSE: CHOOSE 1 PASTA+SAUCE & 1 ENTREE

Pasta + Sauce

Select one of our freshly made pastas with one of our homemade sauces. All sauces are gluten free.

Add another pasta + sauce for an additional \$6 per person.

RigatiniRotiniRadiatoreMarinara (vegan)TomatoMeatCheese Tortellini+AlfredoVodka CreamGluten-Free Penne (\$4.50 per person)Primavera Vegetable

Entrées

All entrees are gluten free. Does not include pasta. Add another entrée for an additional \$8 per person.

Chicken Parmigiana with Marinara Chicken Limone with Primavera Vegetables

Eggplant Parmigiana with Marinara

Upgrade to one of our entrees below for an additional \$6.50 per person.

Meat Lasagna Stuffed Shells Salmon with Broccoli (no pasta)

Cream of Chicken Pesto (with pasta) Shrimp Ersilia (with pasta) Rudy Jr. Shrimp Special (with pasta)

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Sides

Add on a side for an additional \$4.50 per person.

Meatballs Italian Sausage

THIRD COURSE: DESSERT

Tiramisu & Cannoli platter

Add an dessert for an additional \$6.00 per person.

Flourless Chocolate Torte

Limoncello Mascarpone Cake

Vanilla Bean Brulee Cheese Cake +\$2

LUNCH DUE

\$34 PER PERSON | AGES 5-11 \$17 PER PERSON

Includes fresh Italian bread, oil & cheese, freshly brewed coffee & iced tea, and fountain drinks. Platters are replenished upon request & only until the next course is served. Remaining food left at the end of the event will be packaged up for you and your guests to take home. Available for parties starting no later than 2:30 pm

> FIRST COURSE: CHOOSE 2 APPETIZER & 1 SALAD Add appetizer or salad for an additional \$5 per person.

Bruschetta Di Roma Insalata Caprese

Fried Calamari (\$15 per each refill)

Herb Stuffed Mushrooms Sausage & Peppers



Clara's Garden Salad Classico Caesar Insalata Caprese

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SECOND COURSE: CHOOSE 1 PASTA+SAUCE & 1 ENTREE

Pasta + Sauce

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Sides

Add on a side for an additional \$4.50 per person.

Meatballs Italian Sausage

THIRD COURSE: DESSERT

Tiramisu & Cannoli platter

Add an dessert for an additional \$6.00 per person.

Flourless Chocolate Torte

Limoncello Mascarpone Cake

Vanilla Bean Brulee Cheese Cake +\$2

LUNCH TRE

\$36 PER PERSON | AGES 5-11 \$18 PER PERSON

Includes fresh Italian bread, oil & cheese, freshly brewed coffee & iced tea, and fountain drinks. Platters are replenished upon request & only until the next course is served. Remaining food left at the end of the event will be packaged up for you and your guests to take home.

Available for parties starting no later than 2:30 pm

FIRST COURSE: CHOOSE 2 APPETIZER & 1 SALAD Add appetizer or salad for an additional \$5 per person.

Bruschetta Di Roma Insalata Caprese Herb Stuffed Mushrooms Sausage & Peppers



Clara's Garden Salad Classico Caesar Insalata Caprese

Fried Calamari (\$15 per each refill)

SECOND COURSE: CHOOSE 1 PASTA+SAUCE, 1 ENTREE & 1 SIDE

Pasta + Sauce

Select one of our freshly made pastas with one of our homemade sauces. All sauces are gluten free.

Add another pasta + sauce for an additional \$6 per person.

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Cream of Chicken Pesto (with pasta) Shrimp Ersilia (with pasta) Rudy Jr. Shrimp Special (with pasta)

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Sides

Add another side for an additional \$4.50 per person.

Meatballs

Italian Sausage

THIRD COURSE: DESSERT

Tiramisu & Cannoli platter

Add an dessert for an additional \$6.00 per person.

Flourless Chocolate Torte

Limoncello Mascarpone Cake

Vanilla Bean Brulee Cheese Cake +\$2

DINNER UNO

\$40 PER PERSON | AGES 5-11 \$20 PER PERSON

Includes fresh Italian bread, oil & cheese, freshly brewed coffee & iced tea, and fountain drinks. Platters are replenished upon request & only until the next course is served. Remaining food left at the end of the event will be packaged up for you and your guests to take home.

Available for parties starting 3:00 pm or later.

FIRST COURSE: CHOOSE 2 APPETIZER & 1 SALAD Add appetizer or salad for an additional \$5 per person.

Bruschetta Di Roma Insalata Caprese

Fried Calamari (\$15 per each refill)

Herb Stuffed Mushrooms Sausage & Peppers



Clara's Garden Salad Classico Caesar Insalata Caprese

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SECOND COURSE: CHOOSE 1 PASTA+SAUCE & 1 ENTREE

Pasta + Sauce

Select one of our freshly made pastas with one of our homemade sauces. All sauces are gluten free.

Add another pasta + sauce for an additional \$6 per person.

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Cream of Chicken Pesto (with pasta) Shrimp Ersilia (with pasta) Rudy Jr. Shrimp Special (with pasta)

.....

Sides

Add on a side for an additional \$4.50 per person.

Meatballs Italian Sausage

THIRD COURSE: DESSERT

Tiramisu & Cannoli platter

Add an dessert for an additional \$6.00 per person.

Flourless Chocolate Torte

Limoncello Mascarpone Cake

Vanilla Bean Brulee Cheese Cake +\$2

DINNER DUE

\$43 PER PERSON | AGES 5-11 \$21.5 PER PERSON

Includes fresh Italian bread, oil & cheese, freshly brewed coffee & iced tea, and fountain drinks. Platters are replenished upon request & only until the next course is served. Remaining food left at the end of the event will be packaged up for you and your guests to take home.

Available for parties starting 3:00 pm or later.

FIRST COURSE: CHOOSE 2 APPETIZER & 1 SALAD Add appetizer or salad for an additional \$5 per person.

Bruschetta Di Roma Insalata Caprese

Fried Calamari (\$15 per each refill)

.....

Herb Stuffed Mushrooms Sausage & Peppers



Clara's Garden Salad Classico Caesar Insalata Caprese

.....

SECOND COURSE: CHOOSE 2 PASTA+SAUCE & 1 ENTREE

Pasta + Sauce

Select one of our freshly made pastas with one of our homemade sauces. All sauces are gluten free.

Add another pasta + sauce for an additional \$6 per person.

Rigatini Rotini Radiatore Marinara (vegan) Tomato Meat Cheese Tortellini Alfredo Vodka Cream **Gluten-Free Penne** (\$4.50 per person) Primavera Vegetable

Entrées

All entrees are gluten free. Does not include pasta. Add another entrée for an additional \$8 per person.

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Eggplant Parmigiana with Marinara

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Cream of Chicken Pesto (with pasta) Shrimp Ersilia (with pasta) Rudy Jr. Shrimp Special (with pasta)

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Sides

Add on a side for an additional \$4.50 per person.

Meatballs Italian Sausage

THIRD COURSE: DESSERT

Tiramisu & Cannoli platter

Add an dessert for an additional \$6.00 per person.

Flourless Chocolate Torte

Limoncello Mascarpone Cake

Vanilla Bean Brulee Cheese Cake +\$2

DINNER TRE

\$46 PER PERSON | AGES 5-11 \$23 PER PERSON

Includes fresh Italian bread, oil & cheese, freshly brewed coffee & iced tea, and fountain drinks. Platters are replenished upon request & only until the next course is served. Remaining food left at the end of the event will be packaged up for you and your guests to take home.

Available for parties starting 3:00 pm or later.

FIRST COURSE: CHOOSE 2 APPETIZER & 1 SALAD Add appetizer or salad for an additional \$5 per person.

Bruschetta Di Roma Insalata Caprese Herb Stuffed Mushrooms Sausage & Peppers



Clara's Garden Salad Classico Caesar Insalata Caprese

Fried Calamari (\$15 per each refill)

SECOND COURSE: CHOOSE 2 PASTA+SAUCE, 2 ENTREE & 1 SIDE

Pasta + Sauce

Select one of our freshly made pastas with one of our homemade sauces. All sauces are gluten free.

Add another pasta + sauce for an additional \$6 per person.

RigatiniRotiniRadiatoreMarinara (vegan)TomatoMeatCheese Tortellini+AlfredoVodka CreamGluten-Free Penne (\$4.50 per person)Primavera Vegetable

Entrées

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Cream of Chicken Pesto (with pasta) Shrimp Ersilia (with pasta) Rudy Jr. Shrimp Special (with pasta)

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Sides

Add another side for an additional \$4.50 per person.

Meatballs

Italian Sausage

THIRD COURSE: DESSERT

Tiramisu & Cannoli platter

Add an dessert for an additional \$6.00 per person.

Flourless Chocolate Torte

Limoncello Mascarpone Cake

Vanilla Bean Brulee Cheese Cake +\$2

COCKTAIL RECEPTION

TWO-HOUR RECEPTION | \$36 PER PERSON Additional Hours | \$9.95 PER PERSON, PER Hour

Includes fresh Italian bread, oil & cheese, freshly brewed coffee & iced tea, and fountain drinks. Served buffet style. Custom menu options available upon request.



MENU DESCRIPTION

→ APPETIZER

BRUCHETTA DI ROMA

Toasted Old World bread topped with a blend of diced tomatoes, fontinella cheese, and pesto.

HERB STUFFED MUSHROOMS

Fresh button mushrooms stuffed with seasoned bread crumbs, drizzled with garlic olive oil, and baked to perfection.

INSALATA CAPRESE

Fresh tomato slices, *fior di latte* mozzarella, and fresh basil dressed with olive oil and balsamic vinegar served with toasted Old World bread.

FRIED CALAMARI

Served with Clara's fresh marinara sauce for dipping.

SAUSAGE & PEPPERS

A classic Italian favorite. Italian Sausage sautéed with sweet green peppers in a garlic olive oil.



CLARA'S GARDEN SALAD

Iceberg lettuce with julienne carrots, cucumbers, and tomato. Served with Clara's Italian dressing.

CAESAR CLASSICO

Crisp romaine lettuce tossed with Clara's Caesar dressing, parmesan cheese, and oven toasted croutons.

PASTA

RIGATINI

A small, tube shaped pasta with ridges. Similar to penne, but with a flat cut end.

ROTINI

Spiral or corkscrew shaped pasta. Excellent for cream sauces and tomato sauces.

RADIATORE

Shaped like a partial cylinder, with large ridges. Excellent for cream sauces. Derives its name from the shape of an old style radiator.

CHEESE TORTELLINI

A ring shaped pasta filled with a blend of ricotta and romano cheeses.

GLUTEN FREE PENNE

Made with rice flour.



All sauces are gluten free.

TOMATO SAUCE

Made with pork bone, blended olive oil, garlic, tomatoes, white wine, basil, salt, black pepper, sugar, bay leaves, romano cheese, parsley, celery, onions, green peppers, mushrooms, and leeks. A slow cooked, pureed sauce.

MEAT SAUCE

Made with pork bone, blended olive oil, garlic, tomatoes, white wine, basil, salt, black pepper, sugar, bay leaves, romano cheese, parsley, celery, onions, green peppers, mushrooms, leeks and ground beef. A slow cooked, pureed sauce.

MARINARA SAUCE

Large filets of Roma tomatoes in the natural juice of the tomatoes. Tomatoes, white wine, blended olive oil, garlic, salt, black pepper, basil, oregano, sugar, crushed red pepper, parsley.

ALFREDO SAUCE

Butter, parmigiana, heavy cream, splash of four cheese blend.

VODKA CREAM SAUCE

Tomato sauce, heavy cream, and four cheese blend.

PRIMAVERA SAUCE

Butter, garlic, pea pods, broccoli, carrots, mushrooms, zucchini , blended olive oil, parmigiana, salt, black pepper, splash of four cheese blend.



ENTRÉE

CHICKEN PARMIGIANA WITH MARINARA

Tender breast of chicken filled with our special blend of four cheeses. Baked in Clara's fresh marinara sauce.

CHICKEN LIMONE WITH PRIMAVERA

Tender breast of chicken baked with white wine, garlic lemon, and herbs. Served with sautéed broccoli, snow pea pods, carrots, zucchini and mushrooms.

EGGPLANT PARMIGIANA WITH MARINARA

Fresh baked eggplant brushed with garlic olive oil, dusted lightly with herb seasoned crumbs, layered with marinara sauce, mozzarella cheese, & sprinkle of parmigiana cheese.

MEAT LASAGNA

Layers of seasoned ground beef, cheeses, and fresh pasta topped with mozzarella baked in a traditional tomato sauce. Homemade lasagna at its very finest.

STUFFED SHELLS

Three large pasta shells filled with seasoned ricotta cheese. Topped with mozzarella and baked in Clara's homemade Tomato Sauce.

SALMON WITH BROCCOLI

North Atlantic salmon fillet grilled to perfection and served with steamed broccoli.

CREAM OF CHICKEN PESTO

Sliced breast of chicken, sun-dried tomatoes, and roasted pine nuts sautéed in Clara's fresh pesto sauce with a hint of cream served over our fresh, homemade angel hair.

RUDY JR. SHRIMP SPECIAL

An abundance of shrimp sautéed in garlic, olive oil, parmigiana, and a splash of white wine. Served over our fresh, homemade spinach and egg angel hair.

SHRIMP ERSILIA

Shrimp, fresh portobello mushrooms, sun-dried tomatoes, and fresh spinach sautéed in a four cheese cream sauce served over our fresh, homemade angel hair.

SIDE

MEATBALL

Bread crumbs, ground beef, parsley, salt, black pepper, basil, romano cheese, eggs. Served in tomato sauce. Each 3 oz. meatball is hand rolled.

ITALIAN SAUSAGE

Sweet Italian sausage served in tomato sauce.

DESSERT

TIRAMISU & CANNOLI PLATTER Our homemade tiramisu served with our homemade mini cannolis.

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FLOURLESS CHOCOLATE TORTE

Simple, elegant, and timeless. The torte delivers a knock-out chocolate punch while being flourless and gluten-free.

VANILLA BEAN BRULEE CHEESE CAKE

The vanilla bean crème brulee custard is cooked with Madagascar vanilla pods and folded into cheesecake batter, intensifying the vanilla flavor and giving it a silky airy lightness. The crispy, baby oat-crust laced with even more vanilla is glutenfree.

LIMONCELLO MASCARPONE CAKE

A delicate Limoncello cake, layered with sweet mascarpone cheese and topped with white chocolate shavings.



BAR PACKAGES

HOST BAR

If your event is on a Friday or Saturday evening and you have a guest count over 35 people, a \$50 Bartender fee will be added. Bar area will be closed for 15 minutes while dinner is being served.

Guest Bar available upon request.

BEER

Coors Lite, Miller Lite, Michelob Ultra Peroni, Stella Artois, Modelo, Becks NA Guinness, Lagunitas IPA, NÜTRL Seltzer			PER DRINK PER DRINK PER DRINK	\$6.00 \$7.00 \$8.50
MINERAL WATER San Pellegrino 750ml			PER DRINK	\$7.00
STANDARD SPIRITS Barton Vodka, Gin, and Rum, Mr. Boston Scotch, Mr. Boston Whiskey, Malibu, Montezuma Silver Tequila, Jose Cuervo Gold, Canadian Club, E&J Brandy, Hotel Tango Bourbon, Amaretto	Mixed \$	10.50	Martini/Up/Nea	t \$13.50
PREMIUM SPIRITS Absolut, Absolut Citron, Stoli, Captain Morgan, Bacardi Limon, Beefeater, Buffalo Trace, Jim Beam, Dewar's, Tito's, Bacardi, Jack Daniels, J&B, Chombord, Kahlu, Southern Comfort, Seagram's 7, Bailey's, Sambuca, Pama	Mixed \$	511.50	Martini/Up/Nea	at \$14.50
SUPER PREMIUM SPIRITS Ketel One, Stoli Raz, Stoli Vanilla, Myer's Dark Rum, Bombay Sapphire, Tanqueray, Crown Royal, Knob Creek, Knob Creek Rye, Jack Daniels, Johnnie Walker Red Label, Frangelico, Tia Maria, Rumchata, Grand Marnier, Aperol	Mixed S	\$13.00	Martini/Up/Nea	at \$15.50
ULTRA SPIRITS Grey Goose, Grey Goose Citron, Patron Silver, Patron Anejo, Angel's Envy, Bulleit Bourbon, Bulleit Rye, Maker's Mark, Jameson, Johnnie Walker Black, St. Germain, Don Julio, Belvedere, Balvenie, Highland Park, Macallan 12, Nardini Grappa, Remy Martin, Martel Cognac, Glenfidditch 12	Mixed S	\$14.00	Martini/Up/Ne	at \$16.50
SELECT HANDCRAFTED COCKTAILS			PER DRINK	\$15.00
PROSECCO TOAST 4 oz. pour			PER DRINK	\$3.50
MIMOSA	Glass	\$11.0	0 Full Carafe	\$45.00
BELLINI	Glass	\$11.0	0 Full Carafe	\$45.00

Please see our wine list for pricing by glass and bottle.

Above prices do not include taxes and event fees. For more information, please refer to the General Information sheet in this packet.

PACKAGES

SHOWER PACKAGES

Self-served, charged per person 21+ years old in the party.

	2 HOUR Per Person	3 HOUR Per Person	
MIMOSA BAR Station with three mixers and prosecco bottles	\$8.50	\$11.00	
BOTTOM-LESS MIMOSA PUNCH Our house mimosa mixed with freshly cut citrus	\$7.50	\$9.00	
BOTTOM-LESS CHAMPAGNE PUNCH Berry punch mixed with champagne and fresh fruit and berrie	\$8.50 s	\$11.00	
BEER & WINE PACKAGE	s +		
Per person 21+ years old in the party.			
	2 HOUR Per Person	3 HOUR Per Person	
STANDARD Includes Standard beer & wine selections	\$28.00	\$32.00	
PREMIUM Includes Premium & Standard beer & wine selections	\$30.00	\$34.00	
SUPER PREMIUM Includes Super Premium, Premium & Standard beer & wine selections	\$32.00	\$36.00	
ULTRA PREMIUM Includes all banquet beer and wine selections available.	\$35.00	\$40.00	
FULL BAR PACKAGES Per person 21+ years old in the party.	+		
	2 HOUR Per Person	3 HOUR Per Person	
STANDARD Includes Standard beer, wine & spirits selections	\$32.00	\$36.00	
PREMIUM Includes Premium & Standard beer, wine & spirits selections	\$34.00	\$38.00	
SUPER PREMIUM Includes Super Premium, Premium & Standard beer, wine & spirits selections	\$36.00	\$40.00	
ULTRA PREMIUM	\$39.00	\$44.00	

Above prices do not include taxes and event fees. For more information, please refer to the General Information sheet in this packet.

SELECTIONS

STANDARD SELECTIONS

BEERSPIRITSMiller LiteBarton Vodka, Gin, and RumCoors LiteMr. Boston Scotch Mr. Boston WhiskeyStella ArtoisHotel Tango Bourbon Malibu AmarettoHeinekenMontezuma Silver Tequila E&J BrandyBecks NAJose Cuervo Gold Canadian Club

PREMIUM SELECTIONS

BEER

SPIRITS

Peroni	Absolut	Abs	olut (Citron	Stoli	Kahlua
Lagunitas IPA	Captain M	lorgai	n I	Bacard	i Limon	Bailey's
	Seagram's	57	Tit	o's E	Beefeater	J&B
Modelo	Buffalo Tra	ace	Jim	Beam	Dewar's	Pama
Guinness	Sambuca	C	Chom	bord	Bacardi	Jack Daniels
Prairie Path	Southern	Comf	fort	Licor	43 & Choo	colate

SUPER PREMIUM SELECTIONS

SPIRITS

Rumchata Grand Marnier Tia Maria Ketel One Stoli Raz Stoli Vanilla Frangelico Knob Creek Myer's Dark Rum Bombay Sapphire Aperol Knob Creek Rye Tangueray Crown Royal Johnnie Walker Red Label

ULTRA-PREMIUM SELECTIONS SPIRITS

Nardini Grappa Grey Goose Grey Goose Citron Don Julio Remy Martin Patron Anejo Patron Silver Belvedere Highland Park Bulleit Rye Angel's Envy Macallan 12 Maker's Mark Martel Cognac Bulleit Bourbon St. Germain Glenfidditch 12 Jameson Balvenie Johnnie Walker Black

All Spirit Packages Include: fresh juices, fruit garnishes, and libation mixers

WINE LIST

STANDARD

*select 4

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Glass = 6 oz. | Full Carafe = 36 oz. or 6 glasses

Stella Pinot Grigio - California, USA No Curfew Chardonnay - California, USA No Curfew Cabernet - California, USA Palladio Rosso Merlot - Italy Palladio Bianco Chardonnay - Italy Alto Molino Malbec - Argentina Troublemaker Red Blend - California, USA Rancho Rodeo Pinot Noir - California, USA Liberty School Cabernet - Napa Valley, USA Oak Farm Zinfandel - California, USA Vinum Pinot Noir - Italy

WHITE / SPARKLING

Stella Moscato - Sicily, Italy (2022) Zardetto Prosecco DOC - Italy

RED

Cultusboni Chianti - Tuscany, Italy (2021) Ramos Riserva - VR Alentejo, Portugal (2021)

PREMIUM

*select 4

WHITE

Glass \$9.50 Bottle \$38.00
Glass \$9.00 Bottle \$36.00
Glass \$10.00 Bottle \$40.00
Glass \$10.00 Bottle \$40.00
Glass \$9.50 Bottle \$38.00

RED

Cycles "Gladiator" Merlot - Central Coast, CA (2021) Juan Gil Silver Label - Jumilla, Spain (2020) La Quercia Montepulciano - Abruzzo, Italy (2021) Antonio Sanguinetti Chianti DOCG - Tuscany, Italy (2021) Cloudline Pinot Noir - Williamette Valley, OR (2022) Glass \$8.50 Bottle \$34.00 Bottle \$34.00 Glass \$9.00 Bottle \$36.00 Bottle \$36.00 Bottle \$44.00

Vintages and Prices Subject to Change. Above prices do not include taxes and event fees. For more information, please refer to the General Information sheet in this packet.

Glass \$9.00 Bottle \$36.00 Glass \$9.00 Bottle \$36.00

\$30.00

Glass \$9.00 Full Carafe

Glass \$9.00 Bottle \$36.00 Glass \$9.00 Bottle \$36.00

WINE LIST

SUPER PREMIUM

*select 6

WHITE

Villa Maria Sauvingnon Blanc - New Zealand (2022) La Perlina Moscato - Veneto, Italy (2022) Milou Chardonnay - Pays D'OC, France (2022) Vina Robles Rose - Paso Robles, CA (2021)

RED

Cirelli Montepulciano - Abruzzo, Italy (2022)	Glass \$9.00 Bottle \$36.00
Barone Cornacchia Montepulciano - Abruzzo, Italy (2021)	Bottle \$40.00
Montalbera Piemonte Rosso DOC - Piedmont, Italy (2020)	Bottle \$38.00
Chateau Saint Cosme, Cote du Rhone - Rhone Valley, FR (2022)	Bottle \$39.00
Vina Robles "The Arborist" - Paso Robles, CA (2020)	Bottle \$46.00
Zenato Valpolicella Superiore - Italy (2020)	Glass \$12.00 Bottle \$48.00
Kate Arnold Pinot Noir - Williamette Valley, OR (2021)	Bottle \$49.00
Ramos Dourum	Glass \$14.00 Bottle \$50.00
Comtesse De Malet Roquefort - Bordeaux, FR (2018)	Bottle \$50.00

ULTRA PREMIUM *select 6

WHITE

Ramos Alvarinho	Glass	\$9.00 Bottle \$36.00
Le Provencal Rose	Glass	\$9.00 Bottle \$36.00
Waipisa Sauvignon Blanc - Patagonia, Argentina (2022)	Glass	\$11.00 Bottle \$44.00
Barboursville Pinot Grigio - Virginia, USA (2019)		Bottle \$45.00
Marramiero Pecorino DOC - Abruzzo, Italy (2019)		Bottle \$50.00
Elena Welch Pinot Grigio - Alto Adige, Italy (2022)	Glass	\$13.50 Bottle \$52.00

RED

Bottle \$44.00
Bottle \$44.00
Glass \$14.00 Bottle \$52.00
Bottle \$53.00
Glass \$14.50 Bottle \$58.00
Bottle \$58.00
Bottle \$58.00
Bottle \$59.00

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 Glass
 \$9.00
 Bottle \$36.00

 Glass
 \$9.00
 Bottle \$36.00

 Glass
 \$10.00
 Bottle \$40.00

 Glass
 \$13.00
 Bottle \$50.00