



MEETING & EVENT CATERING MENUS

Contact Our Sales Team Today! 540-722-8881



Breakfast Selections

All Breakfast Buffets include Orange Juice, Cranberry Juice,
Pitchers of Water, Coffee and Tea Station
25 Person Minimum

Continental

\$10++ per person

Assortment of Freshly Baked Muffins, Danish Pastries, Buttery Croissants, Scones, Whipped Butter & Jams, Fresh Fruit

Traditional

\$14++ per person

Assorted Danish Pastries, Buttery Croissants, Butter & Jams, Farm Fresh Scrambled Eggs, Smoked Bacon or Sausage, Breakfast Potatoes, Fresh Fruit

French Toast

\$15++ per person

French Toast with Whipped Butter & Warm Maple Syrup, Farm Fresh Scrambled Eggs, Sliced Bacon or Sausage, Fresh Fruit

Deluxe

\$17++ per person

Assortment of Freshly Baked Muffins, Danish Pastries, Buttery Croissants, Scones, Fresh Fruit, Butter & Jams

Choice of 1

Farm Fresh Scrambled Eggs Scrambled Eggs w/ Cheddar & Scallions Chef's Choice Frittata

Choice of 1

Ham

Choice of 2

Breakfast Potatoes
Local Stone Ground Grits w/ Cheddar & Garlic Biscuits & Gravy

Sliced Bacon Sausage Links

Oatmeal & Accompaniments

Sausage Patties

Cinnamon French Toast

Add Additional Breakfast Meat To Any Breakfast Buffet for \$1,50++ per person



Ultimate Brunch

\$24++ per person

All Brunch Buffets include Orange Juice, Cranberry Juice,
Pitchers of Iced Tea & Water, Coffee and Tea Station
25 Person Minimum

Assortment of Buttery Croissants, Danish Pastries, Whipped Butter & Jams, Fresh Fruit Farm Fresh Scrambled Eggs, Sliced Bacon or Sausage Links

Choice of 1

Garden Salad w/ Heirloom Cherry Tomatoes, Cucumbers, Shredded Carrots, & Red Onions

Caesar Salad w/ Parmesan Cheese & Garlic Croutons

Choice of 1

Risotto Chef's Choice, Local Mac & Cheese, Homemade Garlic Mashed Potatoes, Roasted Rosemary Potatoes, Local Stone Ground Grits w/ Cheddar & Garlic

Choice of 1

Fresh Green Beans, Chef's Choice Seasonal Vegetable, Roasted Brussels w/ Bacon & Onions

Choice of 2

Seared Chicken Breast w/ Picatta Sauce
Chicken Breast Florentine
Chicken w/ Marsala Sauce
Beef Tips w/ Exotic Mushrooms & Onions in Demi Glaze
Slow Roasted Beef Chuck w/ Carrots, Onions & Celery
Virginia Ham with Local Apple Cider Glaze
Roasted Pork Loin with Apple Chutney
Pan Seared Chilean Salmon w/ Ginger Soy Glaze,
Eggplant Parmesan
Portobello Caps w/ Spinach, Tomato & Goat Cheese

Additions

Omelette Station | \$5++ per person (Plus Chef's Fee)
Stationed Hors D'oeuvres | \$4++per person
Bellini | \$4++ per person - limit 2 drinks per person
Mimosas | \$4++ per person - limit 2 drinks per person
Bloody Mary | \$6++ per person - limit 2 drinks per person



Snack Breaks

10 Person Minimum

The Cookie Jar

\$8++ per person
Freshly Baked Cookies, House Made Brownies
Iced Cold Milk

Snack Bar

\$8++ per person

M&M's, Assorted Mixed Nuts, Pretzels,

Mini Candy Bars, Chex Mix

Greek Yogurt Bar

\$8++ per person
Assorted Yogurt, Fresh Fruit Toppings, Walnuts,
Honey, Granola

Dipping Station

\$9++ per person

House Made Tortilla Chips, Celery & Carrot Sticks

Spinach & Artichoke Dip

Roasted Red Pepper Hummus & Guacamole

Potato Chips and More

\$8++ per person Individual Bags of Potato Chips, Pretzels, & Popcorn

Light & Tasty

\$8++ per person

Veggie & Hummus Cup Shooters

Veggie & Ranch Cup Shooters

Fresh Fruit Kabobs

Tea Time

\$9++ per person
Assorted Scones and Croissants
Preserves, Apple Butter, Lemon Curd
Whipped Butter, Devonshire Cream
Hot Tea

Energize Me

\$9++ per person Granola Bars, Fruit & Nut Bars, Whole Fruit Mini Candy Bars

Farmer's Market

\$10++ per person Local Artisanal Cheeses, Fruit, Nuts, Local Chutney Olives, Assorted Crackers

Ask about Iced Coffee Drinks, Red Bull, & V-8 Juice Drinks Charged by Consumption



Themed Lunch Buffets

All Lunch Buffets include Pitchers of Ice Tea & Water, Coffee & Tea Station,
Chef's Choice Dessert
25 Person Minimum

Sandwich Shop

\$16++ per person

Chef's Choice Soup Du Jour, Garden Salad w/ Ranch and Balsamic, Smoked Turkey, Virginia Ham, Roast Beef, Assorted Cheese, Lettuce, Tomatoes, Onions, Pickles, Assorted Breads

Yo Quiero Taco Bar

\$16++ per person

Seasoned Ground Beef, Grilled Chicken, Flour Tortillas, Taco Shells, Refried Beans, Spanish Rice, Shredded Cheese, Shredded Lettuce, Pico De Gallo, Guacamole, Sour Cream

Garden BBQ

\$18++ per person

Garden Salad w/ Ranch & Balsamic, Slow Cooked Brisket or Grilled BBQ Chicken, Pulled Pork, Traditional Coleslaw, Country Green Beans, Rolls w/ Butter

<u>Viva La Italia Garden</u>

\$17++ per person

Garden Salad w/ Ranch and Balsamic, Grilled Herb Chicken Breast, Homemade Meatballs, Tri-Color Cheese Tortellini, Penne Pasta, Garlic Basil Marinara, Creamy Alfredo Sauce, Garlic Bread

Home Cooking

\$18++ per person

Garden Salad w/ Ranch & Balsamic, Rolls w/ Butter, Southern Style Fried Chicken, Meatloaf w/ Gravy, Homemade Garlic Mashed Potatoes, Country Style Green Beans, Traditional Coleslaw

Salad, Soup, and Baked Potato

\$18++ per person

Garden Salad w/ Ranch & Balsamic, Rolls, Chef's Choice Soup Du Jour, Baked potatoes w/
Toppings: Cheddar Cheese, Sour Cream, Scallions, Butter, Chopped Bacon,
Grilled Chicken, Beef Tips



Box Lunches

\$15++ per person

All Box Lunches include a Piece of Whole Fruit, Potato Chips, Fresh Baked Gourmet Cookie, & Bottled Water

Choose One Salad for the Entire Group

Potato Salad or Pasta Salad

Chicken Salad

House Made w/ Leaf Lettuce & Vine Ripe Tomato on Ciabatta

Albacore Tuna Salad

House Made w/ Leaf Lettuce & Vine Ripe Tomato on Multigrain Bread

Hilton Club

Virginia Ham, Oven Roasted Turkey, Tillamook Cheddar Cheese, Smoked Bacon, Leaf Lettuce, & Vine Ripe Tomato on a 6-inch Sub Roll

Asian Chicken Wrap

Grilled Chicken, Napa Cabbage, Carrots, Spinach, Scallions, Julienne Red Peppers, & Sliced Almonds w/ Sesame Dressing in a Flour Tortilla

South West Turkey Wrap

Thin Sliced Turkey topped w/ Gruyere, Sliced Avocado, Vine Ripe Tomato, & Chipotle Mayo Wrapped in a Flour Tortilla

Beef and Cheddar

Thin Sliced Roast Beef topped w/ Tillamook Cheddar Cheese, Leaf Lettuce, Vine Ripe Tomato, & Horseradish Sauce on Ciabatta

Goat In The Garden

Field Greens, Asparagus, Roasted Red Peppers, Heirloom Tomato, & Goat Cheese Topped w/ Balsamic Glaze Wrapped in a Flour Tortilla

Upgrade to a Can of Sprite, Coke, or Diet Coke for an Additional \$1++ per person



Executive Plated Lunch

\$24++ per person

All Executive Plated Lunches include Pitchers of Ice Tea and Water, Coffee & Tea Station

20 Person Maximum

Menus to be Placed at Each Setting & Guests Will Make Their Selections the Day of the Event

Starters and Sides | Choice of 1

Garden Salad | Field Greens, Cucumbers, Red Onion, Heirloom Tomatoes,
Shredded Carrots, & Croutons, Choice of Balsamic or Ranch
Caesar Salad | Fresh Chopped Romaine w/ Parmesan Cheese & Garlic Croutons
French Fries
Tomato Basil Bisque

Entrees | Choice of 1

Mobley Burger | Charbroiled Burger w/ Melted Cheese, lettuce, Tomatoes & Onions Served on a Grilled Rustic Roll

Bistro Chicken Sandwich | Balsamic Glazed Chicken, Bacon, Mozzarella & Arugula w/ Pesto Crispy Cobb Salad | Chicken, Bacon, Avocado on a Bed of Spring Mix Salad w/
Hard Boiled Eggs, Bleu Cheese, Onions, Tomatoes, & Cucumbers
Chicken Caesar Salad | Fresh Cut Romaine Lettuce w/ Garlic Croutons,
Shaved Parmesan Cheese, & Caesar Dressing

Chipotle BLT Flatbread | Smoked Bacon, Chipotle Red Sauce, Melted Parmesan & Fontina Cheeses, & Fresh Tomato Topped w/ Zesty Ranch Dressed Romaine Grilled Salmon Bowl | Grilled Salmon atop a Seasonal Vegetable Medley & Hearty Grain Blend of Quinoa, Barley, & Wild Rice. (+\$3)

Grilled Vegetable Pasta Primavera | Cavatappi, Alfredo, Grilled Vegetables, Spinach, Heirloom Tomatoes, Shaved Parmesan, & Fresh Basil

Desserts | Choice of 1

Flourless Chocolate Torte
Rockslide Brownie
Carmel Apple Pie
Mason Jar Chocolate Fudge Cake



Executive Plated Dinner

\$28++ per person

All Executive Plated Dinners include Pitchers of Ice Tea and Water, Coffee & Tea Station 20 Person Maximum

Menus to be Placed at Each Setting & Guests Will Make Their Selections the Day of the Event

Starters and Sides | Choice of 1

Garden Salad | Field Greens, Cucumbers, Red Onion, Heirloom Tomatoes,
Shredded Carrots, & Croutons, Choice of Balsamic or Ranch
Caesar Salad | Fresh Chopped Romaine w/ Parmesan Cheese & Garlic Croutons
Tomato Basil Bisque

Entrees | Choice of 1

Mobley Burger | Charbroiled Burger w/ Melted Cheese, lettuce, Tomatoes & Onions

Served on a Grilled Rustic Roll w/ a Side of French Fries

Bistro Chicken Sandwich | Balsamic Glazed Chicken, Bacon, Mozzarella & Arugula w/ Pesto

Served with a Side of French Fries

Crispy Cobb Salad | Chicken, Bacon, Avocado on a Bed of Spring Mix Salad w/ Hard Boiled Eggs, Bleu Cheese, Onions, Tomatoes, & Cucumbers Chicken Caesar Salad | Fresh Cut Romaine Lettuce w/ Garlic Croutons, Shaved Parmesan Cheese, & Caesar Dressing

12oz Ribeye | Served with Redskin Mashed Potatoes and Seasonal Vegetable Medley (+\$3)
Grilled Salmon Bowl | Grilled Salmon atop a Seasonal Vegetable Medley &
Hearty Grain Blend of Quinoa, Barley, & Wild Rice (+\$3)
Grilled Steak Bowl | Grilled & Sliced Sirloin atop a Seasonal Vegetable Medley &

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Hearty Grain Blend of Quinoa, Barley, & Wild Rice (+\$3)
Grilled Vegetable Pasta Primavera | Cavatappi, Alfredo, Grilled Vegetables, Spinach,
Heirloom Tomatoes, Shaved Parmesan, & Fresh Basil

<u>Desserts | Choice of 1</u>

Flourless Chocolate Torte Rockslide Brownie Carmel Apple Pie Mason Jar Chocolate Fudge Cake



Elegant Plated Dinner

All Elegant Plated Dinners include Pitchers of Ice Tea & Water, Coffee & Tea Station All Entrees Served w/ Rolls & Whipped Butter

Salads Choice of 1 Pre-Set

Chopped Salad | Harvest Blend w/ Heirloom Tomatoes, Red Onions, Roasted Corn, Black Beans, Bacon, & Local Cheese w/ Blue Cheese Dressing

Spinach Salad | Red Onion, Mushroom, Smoked Bacon, Boiled Egg, & Blue Cheese w/ Bacon Dressing

Harvest Salad | Field Greens Strawberries, Red Onions, Toasted Almonds, and Goat Cheese w/ Blackberry Citrus Vinaigrette

Summer Salad | Thin Sliced Cucumber Ring filled w/ Field Greens, Dried Cherries, Sliced Toasted Almonds, & Sliced Local Apples w/ Apple Cider Vinaigrette

Garden Salad | Cucumbers, Heirloom Tomatoes, Shredded Carrot, & Red Onions w/ Balsamic Vinaigrette

Caesar Salad | Fresh Chopped Romaine, Heirloom Tomatoes, Red Onion, Parmesan Cheese & Garlic Croutons

Entrees | Choice of Up to 3

All entrees are served with Chef's choice of seasonal vegetable & complimenting starch.

Final Entree Counts are Due (1) Week Prior to Event

Filet Mignon | Black Angus Center Cut Beef Tenderloin, Grilled & Topped w/ Red Wine Garlic Butter \$38++ per person

Pork Chop | Frenched 12oz Bone-in Loin Chop, Cider Brined & Grilled, Topped w/ Local Chutney \$32++ per person

Jumbo Lump Crab Cakes | Pan Seared Local Jumbo Lump Crab Meat w/ Traditional Tartar Sauce \$32++ per person

> Chicken Breast | All Natural Airline Breast, Seared & Topped w/ a Rosemary Champagne Sauce & Capers

> > \$30++ per person

Chilean Salmon | Hand Cut, Seared & Served w/ a Lemon Thyme Beurre Blanc \$32++ per person



Elegant Plated Dinner

Entrees Cont. | Choice of Up to 3

Lamb Chops | Frenched, Pan Seared & Served w/ Local Plum Chutney

\$34++ per person

Duck | Maple Leaf Farms Breast, Seared w/ Orange Marmalade Pan Sauce

\$34++ per person

Sirloin | Center Cut Angus Beef, Grilled & Topped w/ Mushroom Demi Glaze

\$28++ per person

Pork Strip Steak | Berkshire Pork Striploin, Grilled & Topped w/ Mushroom Demi Glaze

\$28++ per person

Stuffed Chicken | Filled w/ Spinach & Cream Cheese, Panko Breaded, & Sautéed

\$28++ per person

Stuffed Portobello Mushroom | Filled w/ Spinach, Sun Dried Tomatoes, & Goat Cheese

Drizzled with a Balsamic Glaze

\$25++ per person

Stir Fry | Seasonal Vegetables Sautéed in an Asian Chili Sauce w/ Soy & Ginger

Over Rice Noodles, Topped w/ Grilled Tofu

\$25++ per person

Desserts | Choice of 1

Cheesecake with Seasonal Fruit

Flourless Chocolate Torte

Chocolate Mousse

Seasonal Cobbler

Triple Chocolate Cake

Chocolate Pot De Creme

Vanilla Bean Crème Brulee

Carrot Cake

If you have any questions, please speak with Chef Marvin. We can help you customize any menu to fit your needs.



Virginia Classic Buffet

All Buffets include Pitchers of Ice Tea & Water, Coffee & Tea Station Rolls & Whipped Butter 25 Person Minimum

1 Entrée: \$19++ per person or 2 Entrees: \$26++ per person

Salads Choice of 1 Pre-Set

Chopped Salad | Harvest Blend w/ Heirloom Tomatoes, Red Onions, Roasted Corn, Black Beans, Bacon, & Local Cheese w/ Choice of Dressing Harvest Salad | Field Greens Strawberries, Red Onions, Toasted Almonds, and Goat Cheese w/ Blackberry Citrus Vinaigrette

Caesar Salad | Fresh Chopped Romaine, Heirloom Tomatoes, Red Onion, Parmesan Cheese & **Garlic Croutons**

Starch | Choice of 1

Risotto Chef's Choice Homemade Garlic Mashed Potatoes Roasted Rosemary Potatoes Local Mac & Cheese Local Stone Ground Grits w/ Cheddar & Garlic

Vegetable | Choice of 1

Country Style Green Beans Roasted Brussels Sprouts w/ Bacon and Onions Stir Fried Vegetables in an Asian Chili & Soy Glaze Chef's Choice Seasonal Vegetable

Entrees | Choice of 1 or 2

Chicken Piccata | Sautéed w/ a Lemon Caper Sauce Chicken Florentine | Sautéed in a Spinach Cream Sauce Chicken Marsala | Sautéed & Topped w/ a Marsala Mushroom Sauce Chilean Salmon | Seared & Topped w/ Ginger Soy Glaze Pork Chop | Cider Brined, Seared, & Topped w/ Local Chutney & Balsamic Glaze Swordfish | Seared & Topped w/ Artichoke Lemon Butter & Caper Sauce Chicken Caprese | Sautéed & Topped w/ Roma Tomatoes, Basil, Garlic, & Fresh Mozzarella Beef Bourguignon | Beef Tips Braised in Red Wine & Beef Stock w/ Carrots, Pearl Onions, Mushrooms, Bacon, & Fresh Garlic

Stuffed Flounder | Filled w/ Lump Crabmeat & Broiled w/ Lemon, Butter, & White Wine Pasta Primavera | Seasonal Vegetables Tossed in a Creamy White Wine Lemon Butter Sauce Lasagna | Layers of Pasta w/ a Hearty Meat Sauce & Blended Cheeses Vegetable Lasagna | Layers of Pasta w/ Fresh Seasonal Vegetables & Blended Cheeses

Desserts | Choice of 1

Cheesecake w/ Seasonal Fruit Flourless Chocolate Torte Chocolate Mousse

Strawberry Shortcake Fresh Baked Cookies & Brownies Apple Upside Down Cake w/ Caramel



Chef-Action Stations

Stations are Priced as Add-Ons to Packages or Dinners & Include All Appropriate Condiments.

All Stations Incur a Chef's Fee of \$75 for 2 Hours per Station

Loaded Mashed Potato Station

\$7++ per person

Garlic or Regular Mashed Potatoes Served in Martini Glasses & Topped w/ Your Choice of Whipped Butter, Sour Cream, Bacon, Shredded Cheese, Virginia Ham, Chives, & Broccoli

<u>Loaded Mashed Sweet Potato Station</u>

\$8++ per person

Served in Martini Glasses and Topped w/ Your Choice of Whipped Butter, Candied Pecans, Marshmallows, Local Honey, Granola, & Brown Sugar

Risotto Station

\$10++ per person

Served in Martini Glasses and Topped w/ Your Choice of Butternut Squash, Grilled Chicken, Sautéed Mushrooms, Baby Shrimp, Local Sausage, & Sautéed Peppers & Onions

<u>Loaded Mac and Cheese Station</u>

\$10++ per person

Served in Martini Glasses and Topped w/ Your Choice of Grilled Chicken, Bacon, Sautéed Mushrooms, Virginia Ham, Chives, & Broccoli

Italian Pasta Station

\$10++ per person

Penne & Tri-Colored Cheese Tortellini, Alfredo & Marinara, Sautéed w/ Your Choice of Grilled Chicken, Shrimp, Local Sausage, Mushrooms, Peppers, Onions & Spinach

Salad Shaker Station

\$10++ per person

Station Includes Spring Mix, Chopped Romaine, & Spinach Along w/ Your Choice of House Made Seasonal & Traditional Dressings, Shaken w/ a Selection of Heirloom Tomatoes, Red Onion, Cucumber, Bacon, Chopped Hard Boiled Egg, Assorted Cheeses, Sliced Almonds, & Roasted Beets

Carving Stations



\$32++ per person

Includes Pitchers of Ice Tea & Water, Coffee & Tea Station 25 Person Minimum

Stationed Hors D'oeuvres | Choice of 2

Mini Assorted Quiche
Chicken Satay w/ Peanut Dipping Sauce
Mini Vegetarian Spring Rolls
Seasonal Arancini
Feta, Sun Dried Tomatoes & Spinach Tarts
Pan Seared Petite Crab Cakes
North Carolina Crab Dip w/ Pita chips
Spinach and Artichoke Dip w/ House Fried Tortillas

Passed Hors D'oeuvres | Choice of 2

Caprese Skewers w/ Balsamic Glaze
Seasonal Bruschetta on Crostini
Smoked Salmon and Avocado Mousse Tarts
Thin Sliced Beef & Horseradish Crostini
Bacon Wrapped Scallops
Shrimp Cocktail Tarts
Petite Beef Wellington
Lump Crab Deviled Eggs
Sweet & Spicy Meatballs

Grand Displays or Party Platters | Choice of 2

Fresh Fruit Display
Vegetable Crudités Display
Local Cheese Display
Antipasto Mediterranean Display
Gulf Shrimp Cocktail Display
Dipping Display
(Spinach, Crab, Hummus, & Guacamole)
Mini Sweets and Petit Fours



Can be Passed or Displayed Prices are per 25 Pieces

Cold Stationed Hors D'oeuvres

Caprese Skewers w/ Balsamic Glaze | \$35++
Seasonal Bruschetta on Crostini | \$35++
Smoked Salmon & Avocado Tarts | \$65++
Ahi Tuna Wontons | \$55++
Prosciutto Goat Cheese Crostini | \$45++
Beef Tenderloin Horseradish Crostini | \$55++
Shrimp Cocktail Tarts | \$65++
Lump Crab Deviled Eggs | \$55++
Local Oysters on the Half Shell | \$55++
Feta, Sundried Tomatoes, & Spinach Tarts | \$45++
Country Ham Biscuit w/ Mustard Poppy Seed Butter | \$35++

Hot Hors D'oeuvres

Mini Assorted Quiche | \$45++
Chicken Satay w/ Peanut Sauce | \$45++
Mini Vegetarian Spring Rolls | \$35++
Seasonal Arancini | \$35++
Petite Carolina Lump Crab Cakes | \$65++
Carolina Crab Dip w/ Pita Chips | \$65++
Spinach Artichoke Dip w/ Pita Chips | \$45++
Sweet & Spicy Meatballs | \$45++
Local Oyster Rockefeller | \$65++
Crab Stuffed Mushrooms | \$65++
Bacon Wrapped Scallops | \$65++

Grand Displays

Our Grand Display Stations are Designed to be Added to a Meal as an Appetizer or Create an Entire Event Based on a Variety of Display Stations (Min 25 people)

Fresh Fruit Display | \$6++ per person

Vegetable Crudités Display | \$5++ per person

Local Cheese Display | \$7++ per person

Imported Cheese Display | \$7++ per person

Antipasto Mediterranean Display | \$7++ per person

Gulf Shrimp Cocktail Display | \$7++ per person

Dipping Display (Spinach, Crab, Hummus, and Guacamole) | \$7++ per person

Mini Sweets and Petit Fours | \$6++ per person

Seafood Display | Market Price (Contact the Chef for More Information)



Party Platters

Price per 25 People

Sweet Street

(Choose 3 mini desserts)

\$250++

Lemon Curd Tarts w/ Fresh Blueberries
Dark Chocolate Cups w/ Custard and Berries
Dark Chocolate Truffles
Petite Pound Cake (Chef's Choice)
Petite Cinnamon Apple Cupcakes
Petite Chocolate Mousse
Fresh Baked Cookies
House-Made Brownies

Tea Time Assortment

(Choose 3 finger sandwiches)

\$250++

Chicken Salad on Cranberry Raisin Focaccia
Cucumber & Dill Cream Cheese on Rye
Goat Cheese & Roasted Red Pepper on Toasted Baguette
Tuna Salad on English Muffin w/ Beet Greens
Garden Spread on Harvest Grain w/ Chives
Crab Salad on Croissant
White Bean Spread on English Muffin w/ Lemon & Olive Oil

Dip Tray Party Platter

\$250++

Fresh Cut Vegetable Cups w/ Guacamole, Hummus, House Made Ranch, Fresh Seasonal Fruit Kabobs w/ Citrus & Mint

Sports Bar

\$250++

Wings, Cheeseburger Sliders, & Chicken Tenders w/Beer Battered Fries, Carrots & Celery, Bleu Cheese & Ranch



Beverage Options

Small Coffee Station

1.5 Gallon of Regular Coffee, Decaf Coffee, Hot Tea\$25++ per Fill (Refill Per Request Only)

Continuous Coffee Station

Regular Coffee, Decaf Coffee, Hot Tea \$8.95++ per person Price Based on 6 Hours of Service

Continuous Beverage Station

\$1.50++ per Person for Each Additional Hour of Service

Regular Coffee, Decaf Coffee, Hot Tea, Bottled Water, Assorted Sodas \$9.95++ per person Price Based on 6 Hours of Service

\$1.75++ per Person for Each Additional Hour of Service

Soda & Water on Consumptions

Bottled Water & Assorted Sodas \$2++ per Opened Bottle or Can Consumption Totals Tallied at Conclusion of Event **Day of Event Receipt Will Not be Available. Receipt Will be Available Next Business Day**

Pitchers of Ice Tea, Lemonade, or Soda

Pitchers of Iced Sweet Tea, Unsweet Tea, Lemonade, or Choice of Soda \$6++ per Pitcher Price Based on (3) Refills per Pitcher Additional Refills Upon Request Only

Holiday Beverage Station

(Add on to Any Regular Beverage Station)
Hot Chocolate Fixin's Bar w/ Assorted Hot Cocoa Flavors, Peppermint Sticks, Chocolate Sticks,
Marshmallows, & Whipped Cream
\$3++ per person



Bar Options

All Bars can be Hosted at Either:

The Hotel's Garden Grill and Bar for No Additional Fees During Normal Business Hours In a Private Banquet Room for an Additional \$175 bartender and \$150 Bar Setup Tee

Hosted Beer and Wine Bar

Domestic & Imported Beer, House Wines, & Assorted Sodas

1 Hour: \$17 Inclusive per person
2 Hours: \$22 Inclusive per person
3 Hours: \$27 Inclusive per person
4 Hours: \$32 Inclusive per person

Hosted Full Bar

House Liquor, Mixers, Domestic & Imported Beer, House Wines, & Assorted Sodas

1 Hour: \$23 Inclusive per person
2 Hours: \$28 Inclusive per person
3 Hours: \$33 Inclusive per person
4 Hours: \$38 Inclusive per person

<u>Hosted Top Shelf Bar</u>

Top Shelf Liquor, Mixers, Domestic & Imported Beer, House Wines, & Assorted Sodas

1 Hour: \$36 Inclusive per person
2 Hours: \$41 Inclusive per person
3 Hours: \$46 Inclusive per person
4 Hours: \$51 Inclusive per person

Drink Tickets/Bar Tab

Instead of hosting an hourly bar, groups may use drink tickets or a bar tab. The group pays for the tab or the drink tickets used at the end of the event. Drinks and tickets are at regular restaurant bar pricing. Tabs and tickets can have a set ceiling and can be limited to specific drinks. Tickets are given to the Event Contact immediately before the Event for the Contact to distribute to their guests. Guests can redeem each ticket at the Event Bar for one drink.

Cash Bar

House Liquor, Mixers, Domestic & Imported Beer, House Wine, & Assorted Sodas Guests are responsible for purchasing their own drinks.