Banquet & Event Menu

PRINCESS ROYALE
OCEANFRONT RESORT

Breakfast Buffets

Minimum 20 people. Maximum of 90 minutes of service. Price per person.
Freshly brewed coffee, decaf and hot tea. Chilled Orange and Cranberry Juice.

Classic Continental

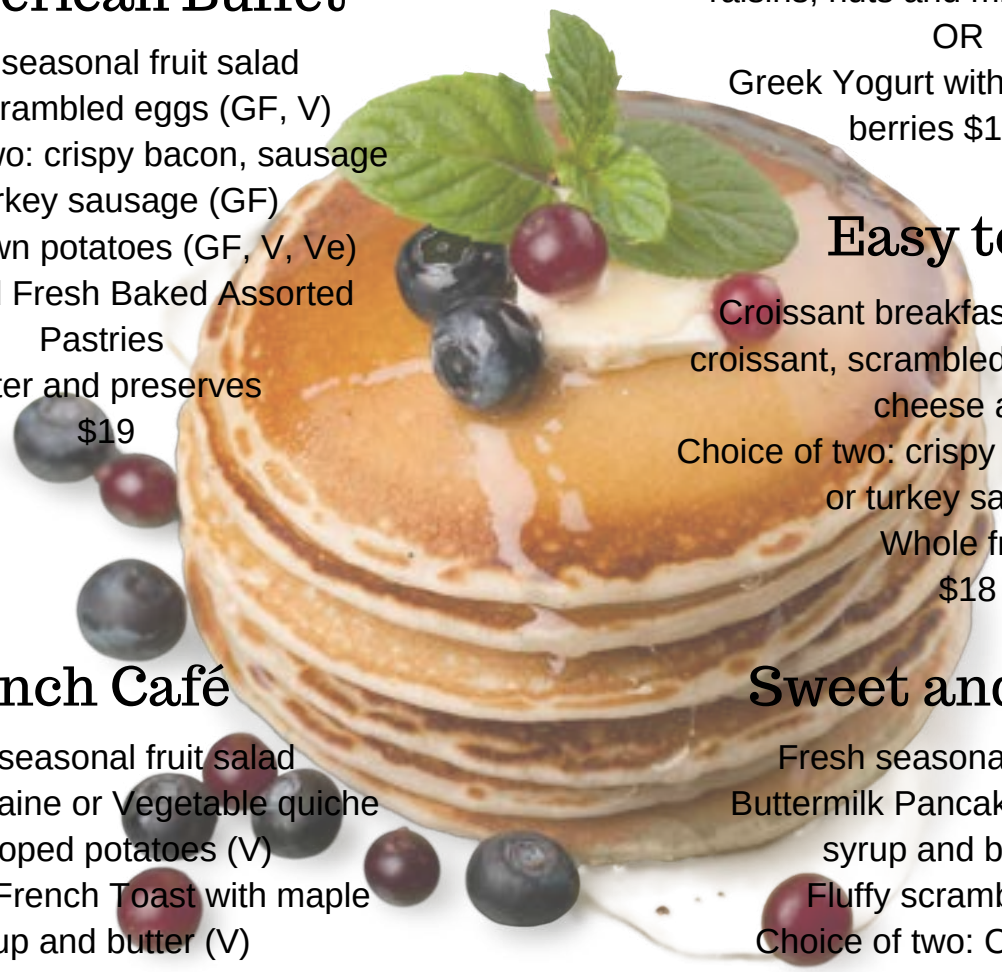
Fresh Baked Assorted Pastries
Whole Fruit
$14

Royale Continental

Danish, Muffins, Bagels, Croissants
Butter, Cream Cheese and Preservatives
Whole fruit
Add on:
Steel-Cut Oatmeal with brown sugar, raisins, nuts and milk (GF, V, Ve)
OR
Greek Yogurt with granola and berries $18 (V)

American Buffet

Fresh seasonal fruit salad
Fluffy scrambled eggs (GF, V)
Choice of two: crispy bacon, sausage or turkey sausage (GF)
Hash brown potatoes (GF, V, Ve)
Toast and Fresh Baked Assorted Pastries
Butter and preserves
$19



Easy to Grab

Croissant breakfast sandwiches: croissant, scrambled eggs, cheddar cheese and
Choice of two: crispy bacon, sausage or turkey sausage
Whole fruit
$18

French Café

Fresh seasonal fruit salad
Quiche Lorraine or Vegetable quiche
Scalloped potatoes (V)
Cinnamon French Toast with maple syrup and butter (V)
Choice of two: crispy bacon, sausage or turkey sausage (GF)
Fresh Baked Assorted Pastries and Toast
$21

Sweet and Savory

Fresh seasonal fruit salad
Buttermilk Pancakes with maple syrup and butter (V)
Fluffy scrambled eggs
Choice of two: Crispy bacon, sausage and turkey sausage (GF)
Hash brown potatoes (GF, V, Ve)
Assorted breakfast pastries and Toast
$21

Please add to the above, 22% Service Charge and 6.5% Tax.
V = Vegetarian, Ve = Vegan, DF = Dairy Free, GF = Gluten Free

Breakfast Enhancements

Only available to be add-on to one of the Breakfast options.

A la carte

Steel-Cut Oatmeal with brown sugar, raisins, nuts and milk (GF, DF, V, Ve) - $5 per person
Hard Boiled Eggs (GF, V)- $24 per dozen
Assorted bagels with cream cheese (V) - $24 per dozen
Cinnamon French Toast with maple syrup and butter (V) - $5 per person
Buttermilk Pancakes with maple syrup and butter (V) - $5 per person

Fluffy scrambled eggs (GF, DF, V) - $5 per person; add cheese for $0.50
Smoked Salmon Presentation - Beautifully presented with fresh bagels, chopped egg, onion, cream cheese, capers and a dill sauce - $14 per person

Omelet Station

Requires a Chef - $75
$9 per person/ 30 people minimum

List of ingredients available at the station:
Regular eggs and egg whites
Cheddar, Swiss and Mozzarella cheese
Diced Ham, Bacon and Sausage
Tomatoes, Onions, Spinach, Bell Peppers, Mushrooms, Chives, Olives

Let it be Brunch

Pick 1 salad, 1 entrée and 1 dessert
$18 per person

Spinach Salad: Blue Cheese, Sunflower Seeds, Pears and Vinaigrette (GF, V)
Caesar Salad: Chopped Romaine Hearts, Shaved Parmesan, Herb Croutons & Caesar Dressing
Caprese Salad: Fresh Mozzarella, Basil, Tomatoes, Balsamic Reduction

Lemon Rosemary Roasted Chicken (GF)
Cheese Ravioli in Pesto Sauce (V)
Grilled pre-carved Ham
Chef's catch of the day with lemon butter

Fudge brownies and Cookies
Bread Pudding
Key Lime Pie
Carrot Cake

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Fun Breaks

Minimum 20 people. Maximum of 45 minutes of service Price per person.

Kid at Heart

Rice Krispie Treats
Fudge Brownies
Mini Ice Cream Sandwiches
Assorted sodas and Water
$15

Power Up

Fruit Cups
Trail Mix
Energy Bars
Coffee and Water
$14

Comfort Snack

Mini Grilled Cheese Triangles
Warm soft pretzels with honey mustard
Fresh Baked Cookies
Lemonade and Iced Tea
$15

At the Movies

Boxed Candy
Nachos and Cheese Popcorn
Assorted sodas and Water
$14

A la carte

Brownies and Blondies - $33 per dozen
Assorted Fresh Baked Cookies - $33 per dozen
Soft warm pretzels with hot and honey mustard - $33 per dozen
Assorted Fruit yogurts with granola - $40 per dozen
Individual bags of Trail Mix or Mixed Nuts - $40 per dozen
Individual bags of assorted chips and popcorn - $38 per dozen
Granola or energy bars - $40 per dozen
Candy bars- $38 per dozen
Sliced Fresh Seasonal Fruit - $6 per person
Bowl of Whole Fresh Fruit (Apples, Bananas, Oranges) - $4 per person
Vegetable Crudité Display with Ranch or Blue Cheese Dip - $7 per person

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Beverage Breaks

Minimum 20 people. Price per person.
Maximum of 90 minutes.

Enhance your meeting with continuous beverage service or refreshing break stations.

Stay Hydrated

Assorted Sodas, Sparkling Flavored Water and Bottled Water

$6 per person

Coffee House

Freshly Brewed Coffee, Decaf and a Selection of Hot Teas

$5 per person

Spa Water Station

Your choice of Strawberry-Basil, Lemon- Mint or Orange-Grapefruit Infused Water

$5 per person

Lemonade Bar

Freshly Brewed Iced Tea

Lemonade

Lemon Water

$5 per person

Coffee Service

Half-Day (4 hours): $10 pp

Full-Day (8 hours): $15 pp

Cold Beverage Service

Half-Day: $11 pp

Full-Day: $16 pp

Full Beverage Service (Hot & Cold)

Half-Day: $17 pp

Full-Day: $21 pp

Plated Lunch

Minimum 20 people and maximum 200 people.
Maximum of 2 different choices.
Freshly brewed coffee, decaf and iced tea. Price per person.

Choice of 1st Course

Princess House Salad: Our Fresh Garden Salad
Caesar Salad: Chopped Romaine Hearts, Shaved Parmesan Herb Croutons & Caesar Dressing
Greek Salad: Tomatoes, Cucumbers, Red onion, Feta, Lettuce, Olives and Vinaigrette
Spinach Salad: Blue Cheese, Sunflower Seeds, Pears and Vinaigrette

Choice of 1 Entree

Lemon rosemary Roasted Chicken (GF, DF) $24
Chicken Parmesan $23
Vegetable lasagna (V) $23
Grilled Flank Steak (DF, GF) $29
Cheese Ravioli in Pesto or Vodka Sauce (V) $23
Eggplant Parmesan (V) $22

Chef's catch of the day with lemon butter (GF) $25
Maryland fried chicken $23
Thinly sliced roast beef with mushroom gravy $28
Pan Seared Salmon (GF, DF) $26
Crab Cake $28
Falafel (Ve) $22

Choice of 2 Sides

Pasta salad with garden vegetables (Ve)
Potato Salad (V)
Green beans with almonds (Ve)
Steamed broccoli with garlic and olive oil (Ve)
Herbed Vegetable Rice (Ve)
Sautéed zucchini and squash (Ve)

Sautéed seasonal vegetables (Ve)
Whipped potatoes (GF, V)
Roasted baby carrots (Ve)
Baked sweet potato (Ve)
Fingerlings Potatoes with parsley (Ve)
Fresh baked chips (Ve)

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Lunch Buffet

Minimum 20 people Maximum of 90 minutes of service Freshly brewed coffee, decaf and iced tea.
$33 per person

Choice of Soup or Salad

Vegetable Soup (GF,Ve)
Potato Leek Soup
Minestrone Soup (Ve)
Tomato Basil Soup (GF, V)
Chicken Noodle Soup (DF)
MD Crab Soup (GF, DF)
Cream of Crab Soup | Add $2

Princess House Salad: Our Fresh Garden Salad
Caesar Salad: Chopped Romaine Hearts, Shaved Parmesan Herb Croutons & Caesar Dressing
Greek Salad: Tomatoes, Cucumbers, Red onion, Feta, Lettuce, Olives and Vinaigrette
Spinach Salad: Blue Cheese, Sunflower Seeds, Pears and Vinaigrette

Choice of 2 Entrees

Chicken Marsala
Lemon rosemary roasted chicken (GF, DF)
Chicken Parmesan
Vegetable Lasagna (V)
Grilled Flank Steak (DF, GF)
Eggplant Parmesan (V)
Mediterranean Chicken

Chef's catch of the day with lemon butter (GF)
Maryland Fried Chicken
Thinly sliced Roast Beef with mushroom gravy
Cheese Ravioli in Pesto or Vodka Sauce (V)
Pan Seared Salmon (GF, DF)
Chicken Artichoke Piccata

Choice of 2 Sides

Pasta salad with garden vegetables (Ve)
Potato Salad (V)
Green beans with almonds (Ve)
Steamed broccoli with garlic and olive oil (Ve)
Herbed Vegetable Rice (Ve)
Sautéed zucchini and squash (Ve)

Sautéed seasonal vegetables (Ve)
Whipped potatoes (GF, V)
Roasted Carrots (Ve)
Baked sweet potato (Ve)
Fingerlings Potatoes with parsley (Ve)
Fresh Baked Chips (Ve)

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Specialty Lunch Buffet

Minimum 20 people. Maximum of 90 minutes of service
Freshly brewed coffee, decaf and iced tea. Price per person.

The Deli

Chicken Noodle Soup (DF)
Caprese Sandwich: Fresh Mozzarella, tomato, arugula, basil and balsamic reduction
Roast Beef on Rye: Cheese, horseradish aioli
Roasted Turkey on Baguette: Tomato, sliced Gouda, Lettuce, Avocado
Pasta salad, Potato chips and Pickles
Brownies and Blondies
$28

Maryland Barbeque

Garden Salad with a choice of 2 Dressings
Hamburgers, Hotdogs and Fried Chicken
Condiments to include, sauerkraut, sliced cheddar, lettuce, sliced tomatoes, diced onion, dill pickles, and jalapenos
Potato Salad and Coleslaw
Assorted Donuts
$31

Comfort Food

Tomato Basil Soup (GF, V)
Grilled Cheese Sandwiches: with and without crispy bacon
Fried Chicken
Chef's Special Meatloaf
White Cheddar Mac and Cheese
Mashed Potatoes (GF, V)
Fresh Baked Cookies
$35

South of the border

Mexican Salad
Flour tortillas and hard corn taco shells
Seasoned ground Beef and Sautéed Chicken, Guacamole, diced tomatoes, jalapenos, shredded cheddar, sour cream, shredded lettuce and Salsa
Baked beans and Salsa Rice
Churros
$36

Boxed Lunch $20

Choice of 2:

Vegan Garden Wrap: Sautéed Mushrooms, Peppers, Asparagus, Onion, Hummus in a Tortilla

Caprese on Ciabatta: Fresh Mozzarella, Tomato, Arugula, Basil and Balsamic Reduction

Roast Beef on Rye: Cheese, Tomato, Lettuce, Horseradish Aioli

Roasted Turkey on Baguette: Tomato, Sliced Gouda, Lettuce, Avocado

Ham on Ciabatta: Sliced Ham, Swiss, Sliced Tomato, Spinach, Dijon Mustard

Individual Bag of Chips, Cookie and Whole Fruit | Bottled Water

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Hors d'oeuvres

Minimum 20 people.
Price per guest based on 60 minutes service.

Stationary

Fresh Fruit Tray - Seasonal fruit arranged beautifully, served with yogurt dip and Nutella
$7 per person

Artisan Cheese Presentation - an assortment of imported and domestic cheeses, garnished with fresh fruit and served with an assortment of crackers
$11 per person

Fresh Vegetable Tray - Cold assortment of carrots, celery, cucumbers, cauliflower, red bell peppers, tomatoes and Pita Chips served with Hummus and Blue Cheese Dip
$8 per person

Charcuterie Display - Thinly sliced sausages, artisan cheeses, olives and grilled vegetables offered with baguette slices
$13 per person

Flatbread Pizzas - Pick 2: Margarita, Veggie Delight, BBQ Chicken, Fig and Prosciutto
$11 per person

Build Your Own Stations

Mashed Potatoes
Whipped mashed potatoes served with an array of toppings including crisp smoked bacon, scallions, sour cream, cheddar cheese, and broccoli.
$6 per person

Mini Slider
Your choice of two of the following: Beef, Chicken or Veggie.
$9 per person

Gourmet Mac' n' Cheese
Noodles in our homemade cheese sauce. Served with gruyere cheese, bacon, broccoli, green onions, jalapeños, and parmesan breadcrumbs. (Add Crab meat for $5 per person)
$9 per person

Wings
Naked Fried Wings bone in and boneless | Buffalo, Garlic-Parmesan and Teriyaki Sauces | Celery, Carrots, Ranch and Blue Cheese Dips
$16 per person

Mini Taco Bar
Sautéed Chicken and Ground Beef | Tortillas, diced tomatoes, guacamole, shredded lettuce, cheese, sour cream and pico de gallo.
$14 per person

The Fun Hors d'oeuvres

Cold

Price per 100 pieces

Antipasto Skewer (DF) - $190
Smoked salmon pinwheels - $230
Gulf shrimp on ice with cocktail sauce (GF, DF) - $440
Assorted ham or turkey finger sandwiches - $150
Whipped Ricotta with honey and pistachios on toast (V) - $260
Caprese Salad on a Skewer (V) - $230
Melon wrapped in Prosciutto (GF, DF) - $240
Tomato Basil Bruschetta (V) - $160
Crab Gazpacho Shooter (GF, DF) - $390
Seared Tenderloin on Crostini | Horseradish Cream -$370
Lemon Deviled Eggs - $190
Feta Spread with Kalamata Olives on Baguette (V) - $200

Hot Dip

Served 30-40 people.

Buffalo chicken dip, baguette slices - $250
Delicious and creamy crab dip -celery and crostini - $325
Spinach and artichoke dip, baguette slices (V) - $160
Warm Queso Blanco served with corn tortilla chips, pico de gallo, guacamole and corn salsa - $190
Beef or Chicken Chilli | Add $3

Hot

Price per 100 pieces.

Mini crab cakes - $375
Coconut shrimp with orange dipping sauce - $325
Chicken in creamy curry sauce - $190
Chinese egg rolls with hot mustard and duck dipping sauce - $190
Shrimp or Pork pot stickers with dipping sauce - $190
Vegetable Spring rolls with dipping sauce - $180
Spanakopita - $180
Jerk Chicken Bite served with honey mustard (GF) - $200
Italian sausage brochettes - $200
Meatballs: choice of Swedish or BBQ - $250
Empanadas: choice of chicken, vegetable or beef - $200
Raspberry Brie Puffs (V) - $260
Fried Cheese Ravioli (V) - $235
Herb and Garlic Shrimp Skewer (GF) - $300
Artichoke Beignet (V) - $290
Bacon Wrapped Brussel Sprouts (GF) - $390
Sea scallops wrapped in bacon (GF) - $370
Buffalo Chicken Cheeseballs with blue cheese drizzle - $300
Salmon Oscar En Croute- $425
Bacon Wrapped Brussel Sprouts - $390
Beef Deluxe Wellington - $400
Crab Hush Puppies - $275
Stuffed Mushrooms with Goat Cheese and Spinach (V) -$310
Steak Bites with Chimichurri (GF, DF) - $350
Oysters Rockefeller - $370

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Carving Station

Chef Fee

$75 per station

Filet of Beef Tenderloin: offered with silver dollar rolls and horseradish cream sauce - $400, serves 30

Round of Beef: offered with silver dollar rolls and horseradish cream sauce - $1400, serves 100

Honey Glazed Ham: offered with biscuits and honey mustard - $300, serves 30

Cuban Roasted Pork: served with sliced ciabatta bread, dill pickles and mustard - $300, serves 30

Oven Roasted Turkey: served with cranberry orange relish and mayo - $290, serves 30

Grilled Salmon Fillet : served with crostini, capers and lemon dill sauce - $310, served 30

Tableside Boosts

$ 4 per person

Green beans with almonds (GF, DF)

Grilled Mixed Vegetables (GF, DF)

Corn Bread with sweet butter

Fingerling Potatoes with parsley (GF, DF)

Garlic Mashed Potatoes (GF)

Steamed Broccoli with garlic and olive oil (GF, DF)

Grilled Asparagus (GF, DF)

Roasted Carrots (GF, DF)

White Cheddar Mac and Cheese

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Plated Dinner

Minimum of 20 people.
Maximum of 2 different choices.
Offered with warm rolls and butter. Freshly brewed coffee, decaf and iced tea. Price per person.

Choice of Entree

Seafood Newburg: scallops, crab and shrimp in a delicious cream sauce with sherry $45

Maryland crab cakes: an Eastern shore classic, two broiled crab cakes $49

Baked salmon filet: topped with a creamy dill sauce (GF) $35

Rockfish: stuffed with crab imperial and baked to perfection $44

Grilled Flank Steak: grilled to perfection (GF) $44

Beef Bourguignonne: classic hearty Fresh dish of beef, cooked with red wine, mushrooms, onion and carrots $44

Pork Chop : Center cut bone, smothered in bell peppers and onions (GF, DF) $45

Surf and Turf: Filet mignon topped with a house made sauce, three jumbo shrimp sautéed with garlic butter $60

Shrimp Scampi: Sautéed shrimp with garlic and white wine sauce, parmesan cheese, served on top of linguine pasta $37

Chicken Artichoke Piccata: a boneless breast of chicken lightly breaded and sautéed, topped with lemon white wine caper sauce $35

Fresh Catch of the Day: with butter lemon sauce $35

Chicken Chesapeake: breast of chicken stuffed with a creamy lump crab filling and topped with sherry sauce, garlic and chive $47

Mediterranean Chicken: Slow-simmered with garlic, olives, tomato, and lemon (GF) $35

Eggplant Parmesan: a layered casserole with roasted vegetables, marinara and melted mozzarella cheese (V) $32

Pasta Primavera: Penne pasta with sautéed vegetables in a light pesto or alfredo cream sauce (V) $32

Vegan Vegetable Stir-Fry: Sauté a mix of colorful vegetables in a delicious stir-fry sauce made with soy sauce, ginger, garlic, and a touch of sweetness. Serve over rice. $28

Vegan Cauliflower Steak: Roasted and served over a tahini lemon sauce $32

Plated Dinner

Choice of Soup or Salad

Vegetable Soup (DF, V)

Potato Leek Soup

Minestrone Soup (DF, V)

Tomato Basil Soup (GF, V)

Chicken Noodle Soup (DF)

MD Crab Soup (GF, DF)

Cream of Crab Soup | Add $2

Princess House Salad: Our Fresh Garden Salad

Caesar Salad: Chopped Romaine Hearts, Shaved Parmesan Herb Croutons & Caesar Dressing

Greek Salad: Tomatoes, Cucumbers, Red onion, Feta, Lettuce, Olives and Vinaigrette

Spinach Salad: Blue Cheese, Sunflower Seeds, Pears and Vinaigrette

Festive Salad: Arugula, Roasted Maple Sweet Potatoes, Goat cheese, Walnuts, Cranberries and Mustard Vinaigrette

Choice of 2 Sides

Green Beans with Almonds (GF, Ve)

Steamed Broccoli with Garlic and olive oil (GF, Ve)

Vegetable Rice Pilaf (GF, Ve)

Bacon Brussel Sprouts (GF, DF)

Grilled Asparagus (Ve)

Wild Mushroom Risotto | Add $1

Baked Sweet Potato (Ve)

Orange Ginger Couscous (Ve)

Sautéed Seasonal Vegetables (Ve)

Herb Whipped Potatoes (Ve)

Roasted Carrots (Ve)

Fingerlings Potatoes with Parsley (Ve)

Au Gratin Potatoes (V)

Corn on the Cob with Old Bay (GF, V)

Deluxe Orzo Salad (V)

White Cheddar Mac and Cheese

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Dinner Buffet

Minimum of 20 people.
Offered with warm rolls and butter. Freshly brewed coffee, decaf and iced tea.
$44 per person

Choice of 2 Entrees

Chicken Artichoke Piccata
Seafood Newburg | Add $2
Eggplant Parmesan (V)
Maryland Crab Cakes (1 per person)
Baked Salmon Filet (GF)
Stuffed Rockfish | Add $2
Grilled Flank Steak (GF, DF) | Add $2
Beef Bourguignonne
Baked Rigatoni in Meat Sauce
MD Fried Chicken
Fresh Catch of the Day

Chicken Chesapeake | Add $2
Chicken Masala
Chicken Parmesan
Mediterranean Chicken
Chicken Skewers with Roasted Vegetables (GF, DF)
Pasta Primavera (V)
Shrimp Scampi
Vegan Vegetable Stir-Fry
Cheese Ravioli in Pesto or Vodka Sauce (V)

Plated Meals for the Little Ones

(12 yo and under) - $22
Select 1:
Chicken Fingers, French Fries and Apple Sauce
OR
Grilled Cheese, Steamed Broccoli and a Chocolate Cookie

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Dinner Buffet

Minimum of 20 people.
Offered with warm rolls and butter. Freshly brewed coffee, decaf and iced tea.
$44 per person

Choice of Soup or Salad

Vegetable Soup (GF, Ve)

Potato Leek Soup

Minestrone Soup (Ve)

Tomato Basil Soup (GF, V)

Chicken Noodle Soup (DF)

MD Crab Soup (GF, DF)

Cream of Crab Soup | Add $2

Princess House Salad: Our Fresh Garden Salad

Caesar Salad: Chopped Romaine Hearts, Shaved Parmesan Herb Croutons & Caesar Dressing

Greek Salad: Tomatoes, Cucumbers, Red onion, Feta, Lettuce, Olives and Vinaigrette

Spinach Salad: Blue Cheese, Sunflower Seeds, Pears and Vinaigrette

Festive Salad: Arugula, Roasted Maple Sweet Potatoes, Goat cheese, Walnuts, Cranberries and Mustard Vinaigrette

Choice of 2 Sides

Green Beans with Almonds (GF, Ve)

Steamed Broccoli with Garlic and olive oil (GF, Ve)

Vegetable Rice Pilaf (GF, Ve)

Bacon Brussel Sprouts (GF, DF)

Grilled Asparagus (Ve)

Wild Mushroom Risotto | Add $1

Baked Sweet Potato (Ve)

Orange Ginger Couscous (Ve)

Sautéed Seasonal Vegetables (Ve)

Herb Whipped Potatoes (Ve)

Roasted Carrots (Ve)

Fingerlings Potatoes with Parsley (Ve)

Au Gratin Potatoes (V)

Corn on the Cob with Old Bay (GF, V)

Deluxe Orzo Salad (V)

White Cheddar Mac and Cheese

Specialty Dinner Buffet

Minimum of 20 people.
Offered with Freshly brewed coffee, decaf and iced tea.

Southern BBQ

Spinach Salad
Pulled pork with honey BBQ
Maryland Fried Chicken
Cowboy baked beans with jalapeno
Tart and tangy Coleslaw
Baked Potato (Ve)
Cornbread with honey butter (V)
Fresh fruit cobbler (V)
$46

Chesapeake Bay Feast

MD Crab Soup
Maryland Fried Chicken
Maryland Crab Cakes (one per person)
White cheddar mac and cheese
Corn on the cob with melted butter and Old Bay
Coleslaw and Potato Salad (V)
Smith Island Cake
$48

With Love from Italy

Italian Wedding Soup
Caesar Salad
Chicken Artichoke Piccata
Baked Rigatoni with meat sauce
Roasted fingerlings potatoes (Ve)
Brussels sprouts (V)
Garlic Bread
Tiramisu
$45

Fiesta Latina

Black Bean & Corn Salad – Lime vinaigrette, cilantro, and red onion
Grilled Flank Steak with Chimichurri
Chicken Fajitas
Warm Tortillas
Cilantro Lime Rice (Ve)
Refired Beans (V)
Chips and Salsa Bar -Pico, Guac and Queso Dip
Tres Leches Cake
$48

Greek Style

Greek Salad
Marinated Grilled Chicken Souvlaki
Lemon Herb Baked Salmon
Rice Pilaf
Lemon Roasted Potatoes
Warm Pita with Tzatziki
Baklava
$48

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Dessert

Choice of 1 Dessert

For additional $6 per person

Triple Chocolate Cake

Carrot Cake

Peanut Butter Banana Cheesecake

Plain Cheesecake | Fresh berries

Smith Island Cake

Red Velvet Cake

Tiramisu

Cinnamon Cereal Milk Cake

Fresh Fruit Cobbler

Brownies/Blondies and Fresh Chocolate Chip Cookies

Mini Ice Cream Sandwiches

Key Lime Pie

Chocolate Mousse Pie

Peanut Butter Reese's Pie

Strawberry Shortcake

Chocolate Tuxedo Cake

Mini Italian Desserts (Family Style)

Ricotta Limoncello Cheesecake

Blueberry Flapjack Cake

Ice Cream Station $8

(minimum of 30 people)

2 Ice Cream Flavors |Toppings

Open Bar

Open bar prices are based on the guaranteed number of guests, offering Cocktails, Bottled beer, Wine and Soda.
30 people minimum for Open Bar.

Signature Bar

Smirnoff Vodka
Jim Beam
Sauza Blue Agave Tequila
Beefeater Gin
Johnny Walker Red
Cruzan Light Rum
Seagram's 7

Premium Bar

Titos Vodka
Jack Daniels
Milagro Tequila
Tanqueray Gin
Dewar's White Label
Bacardi Superior Rum
Crown Royal

Ultimate Bar

Grey Goose (can sub Ketel)
Bulleit Bourbon
Patron Tequila
Bombay Sapphire
Johnny Walker Black
Diplomatico Planas Rum
Jameson

Hosted Package Pricing

Choose your Bar Package, then choose for how many hours.

	1 Hour	2 Hours	3 Hours	4 Hours
Non-alcoholic	$5	$10	$15	$17
Beer& Wine Only	$14pp	$22pp	$32pp	$41pp
Signature Bar	$17pp	$26pp	$36pp	$44pp
Premium Bar	$21pp	$31pp	$41pp	$49pp
Ultimate Bar	$26pp	$37pp	$47pp	$55pp

Cash and Consumption Bar

A minimum of $500 is required on all Cash and Consumption bars.
A $150 flat fee for Satellite Bar and $20 per hour Bartender Fee (per bar & bartender).

Please add to the above, 22% Service Charge and 9.5% Alcohol Tax. Due to current supply chain issues, products and prices may be subject to change. Reasonable and comparable substitutions will be offered.