

# CATERING & CONFERENCE

*Services Information*



**GOLD STRIKE**  
CASINO & RESORT

**GOLDSTRIKE.COM**  
1010 CASINO CENTER DR.  
TUNICA RESORTS, MS 38664

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# ABOUT GOLD STRIKE CASINO & RESORT

Gold Strike is a 31-story luxury hotel and resort. The hotel is the tallest inhabited building in North Mississippi.

## ADDRESS

1010 Casino Center Drive  
Tunica Resorts, MS 38664

## PHONE

Main Phone Number: 662.357.1111  
Room Reservations: 888.245.7829

## WEBSITE

goldstrike.com

## ROOMS & SUITES

1,200 guest rooms, including 72 suites, many with Jacuzzis.

## MEETING SPACE

More than 12,000 square feet.

### Live Oak Ballrooms A, B and C

9,030 square feet that can be broken down into three meeting rooms.

### Tupelo Meeting Room

378 square feet.

### Magnolia Meeting Room

1,140 square feet.

### Dogwood Meeting Room

1,140 square feet.

### Cypress Meeting Room

378 square feet.

## RECREATION

Resort amenities offer exciting recreation and entertainment choices to guests.

### Casino

Enjoy 24-hour nonstop gaming action with 30,000 square feet of casino space, including 60 table games and 1,250 slot machines. Also enjoy the stage bar with live entertainment on Friday and Saturday evenings.

### Championship Golf

Tunica National Golf and Tennis Club is located only minutes from Gold Strike.

### Shopping

Our on-site souvenir and sundries gift shop, Impulse. Open Sunday–Thursday 7AM–11PM; Friday & Saturday 7AM–4AM.

### The Pool & Fitness Center

Our heated pool, surrounded by rock formations, also features a Jacuzzi and is a one-of-a-kind retreat. Must be 21 or older to enjoy the Pool and Fitness Center.

### Spa

Our spa is perfect for relaxing at the end of a long day. It has recently relocated to the 17th floor. Must be 21 or older to enjoy the spa.

# ABOUT GOLD STRIKE CASINO & RESORT

## RESTAURANTS

### Chicago Steakhouse

Experience the best dining the Mid-South has to offer at Chicago Steakhouse. Enjoy upscale cuisine, from succulent prime steaks to imported lobster and fish. For that special evening, try our featured dessert – a flambé prepared table-side that's sure to entertain you and your guest. Reservations recommended. 662.357.1225.

### Buffet Americana

Our upscale Buffet Americana offers an experience unlike any you've ever seen before in Tunica. Our buffet serves all your favorites, as well as many new items. From gourmet to signature down-home dishes, Buffet Americana brings a modern twist to the cuisine and décor of America's heartland.

## THE SPA & POOL

Perfect for relaxing at the end of a long day, or to start your day, the spa features a heated swimming pool and Jacuzzi. Encompassed by rock formations, the spa and pool are a one-of-a-kind retreat. Must be 18 years of age or older.

## GOLDEN REFLECTIONS SPA

A stay at Gold Strike isn't complete until you escape to the total relaxation offered at the spa. Golden Reflections Spa is the ultimate experience for rejuvenating body and spirit, the perfect environment where cares and worries drift away. Let us pamper you in a peaceful sanctuary that invites introspection, relaxation and reflection.

## THE WORKOUT ROOM

If it's a little exercise you're after, visit our workout room. Whether you prefer lifting weights or running on the treadmill, this modern workout room keeps you fit when you're away from home.

## MASSAGE THERAPY

Still not relaxed? You will be after a massage from our certified massage therapist. This is one luxury you will not want to pass up.

## GENERAL INFORMATION

### Reservations

To ensure that you receive your preferred treatment times, we recommend scheduling appointments in advance. Walk-ins are welcome when the therapist is available. Call 622.357.1111 or 1652 from the hotel.

### Cancellation Policy

As a courtesy to our other guests and our therapists, please give at least three hours notice if you must cancel an appointment. Late cancellations and no-shows will be charged 50 percent of the treatment price.

# DIRECTIONS

## FROM THE EAST (TENNESSEE)

### Primary Route

Enter Memphis on I-40

Take the 240 loop to I-55 North

Take U.S. Highway 61 South  
(Exit 7, Third Street/Vicksburg)

19 miles to Tunica

Merge right onto Casino Center Drive,  
end at Gold Strike Casino Resort

### Alternate Route

Enter Memphis on I-40

Take the 240 loop to I-55 South 18 miles to  
Highway 304 West (Exit 280 Hernando)

20 miles to Tunica

Turn right onto US Highway 61 North

Turn left onto Casino Center Drive,  
end at Gold Strike Casino Resort

## FROM THE WEST (MISSOURI & ARKANSAS)

### Primary Route

Follow I-55 across the Mississippi River

In Memphis, exit from I-55 South to U.S Highway 61 South (Exit 7, Third Street/Vicksburg)

19 miles to Tunica

Merge right onto Casino Center Drive, end at Gold Strike Casino Resort

## FROM THE SOUTH (MISSISSIPPI)

### Primary Route

Travel North on I-55 to Highway 304 West (Exit 280 Hernando)

20 miles to Tunica

Turn right onto U.S. Highway 61 North

Turn left onto Casino Center Drive, end at Gold Strike Casino Resort

## FROM THE MEMPHIS AREA

### From Memphis Airport

Leave the Memphis Airport, follow exit signs  
to Winchester Road

Stay on Winchester (west)

4.5 miles west to Third Street

Turn left (south) on Third Street

(Changes to U.S. Highway 61 South)

17 miles to Tunica

Merge right onto Casino Center Drive,  
end at Gold Strike Casino Resort

### From Downtown Memphis

Follow Riverside Drive south to I-55 South  
to U.S. Highway 61 South (Exit 7, Third Street/Vicksburg)

19 miles to Tunica

Merge right onto Casino Center Drive,  
end at Gold Strike Casino Resort

# BANQUET POLICIES

## AUDIOVISUAL EQUIPMENT & ELECTRICAL

Gold Strike can handle any range of Audiovisual requirements. Should you provide your own Audiovisual equipment and require technical support from our in-house Audiovisual staff, labor and service charges will apply. For Vendor Power, please contact the Banquet Manager at 662.357.1380.

## FOOD & BEVERAGE

Current banquet prices are indicated on the enclosed menus. All food and beverage must be supplied by Gold Strike Casino Resort. The resort is the only authorized licensee to sell and serve food, liquor, beer and wine on the premises. This includes hospitality suites and food amenity deliveries.

Menu service to less than the specified minimum guarantee of guests for breakfast, lunch or dinner is subject to a minimum taxable surcharge. Menu service is available for maximum time specified on each menu. The resort will assess a taxable service charge for each additional half hour. The Convention Services Department will be happy to customize and tailor specialty menus at your request. Menu prices are subject to change.

## GUARANTEE

We need your assistance in making your banquet a success. Gold Strike requests that you notify your Catering Coordinator with the exact number of guests attending the function at least 72 hours before the function, not including weekends. Guarantees for Tuesday and Wednesday events must be confirmed on the preceding Friday. If fewer than the guaranteed number of guests attend the function, the client is charged for the original guaranteed number.

Function rooms are assigned by the resort according to the guaranteed minimum number of people anticipated. Room rental fees may be applicable. The resort reserves the right to assign another room for a function in the event that the room originally designated for such function shall become unavailable or inappropriate. The resort reserves the right to make the final decision regarding outdoor functions. The decision to move a function to an indoor location will be made no less than four hours before the event.

## MENU SELECTION

To ensure that every detail is handled in a professional manner, the resort requires that your menu selection and specific details be finalized four (4) weeks before your function. You will receive a copy of our event orders to which you may make additions or deletions. When the banquet event orders are finalized, please sign and return two weeks before your first scheduled event. The banquet event order will serve as your food and beverage contract. We recommend that all food products be thoroughly cooked before consumption.

# BANQUET POLICIES

## PACKAGES & MEETING MATERIALS

All packages shipped to the hotel should include your group name, contact name, date of function(s) and the number of packages shipped on all labels. Meeting materials must be delivered to the resort no more than three working days before the date of the function.

**All packages should be addressed to:**

"Company/Group Name"  
Gold Strike Casino Resort  
1010 Casino Center Drive  
Tunica Resorts, MS 38664

## PROPERTY DAMAGE

As a patron, you are responsible for any damage to any part of the resort being used by the group during the period of time you, your attendees, employees and independent contractors hired by you are in the resort. The resort will not permit the attaching of anything to the walls, floors and ceilings without prior approval.

## SECURITY

The resort shall not assume responsibility or loss of any merchandise or articles left in the resort before or after the banquet or meeting. Security is available to guard exhibits, merchandise and/or articles that are set up for display before and after the event at a designated charge per hour or per security officer. This must be requested in advance of your function.

## TAXES & SERVICE CHARGES

The resort will add a 23 percent service charge and appropriate sales tax in addition to the prices stated in this guide.

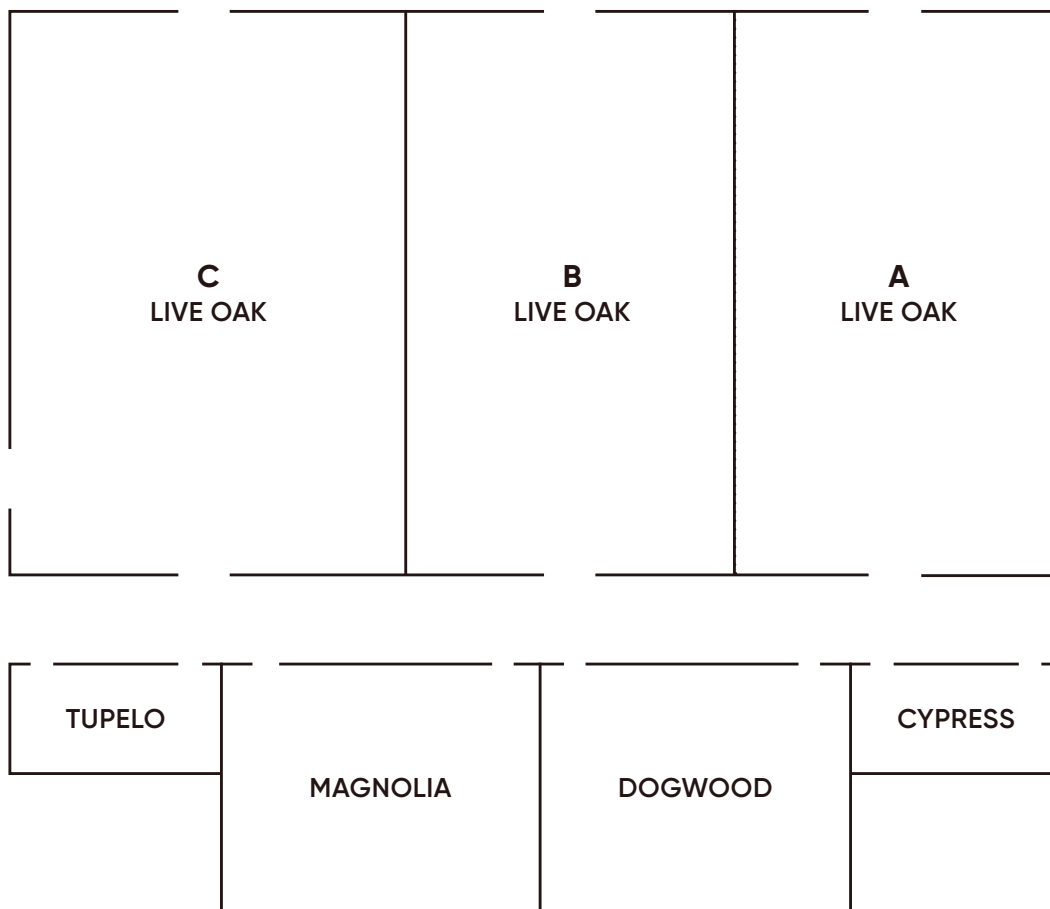
## THEMED EVENTS & TOURS

Your Catering Coordinator can assist you with arranging tours and activities as well as theme décor, entertainment and spouse events.

## TRANSPORTATION

Group transfer can be arranged by your Catering Coordinator.

# CONVENTION & BANQUET SPACE



## ROOMS, DIMENSIONS & CAPACITIES

| MEETING ROOMS       | DIMENSIONS (W X L) | SQUARE FOOTAGE | THEATRE | CLASSROOM* | U SHAPE | RECEPTION | BANQUET PLATED ROUNDS OF 10* | BANQUET PLATED ROUNDS OF 12* | BANQUET BUFFET ROUNDS OF 10* |
|---------------------|--------------------|----------------|---------|------------|---------|-----------|------------------------------|------------------------------|------------------------------|
| LIVE OAK BALLROOM   | 70' X 129'         | 9,030          | 750     | 440        |         | 700       | 500                          | 600                          | 500                          |
| LIVE OAK A          | 70' X 40'          | 2,800          | 240     | 120        | 48      | 200       | 130                          | 156                          | 130                          |
| LIVE OAK B          | 70' X 40'          | 2,800          | 240     | 120        | 48      | 200       | 130                          | 150                          | 130                          |
| LIVE OAK C          | 70' X 49'          | 3,430          | 280     | 150        | 56      | 250       | 160                          | 192                          | 160                          |
| TUPELO              | 14' X 27'          | 378            | 20      | 14         | 17      | 25        | 20                           | 24                           |                              |
| MAGNOLIA            | 38' X 30'          | 1,140          | 80      | 50         | 35      | 90        | 70                           | 84                           | 60                           |
| DOGWOOD             | 38' X 30'          | 1,140          | 80      | 50         | 35      | 90        | 70                           | 84                           | 60                           |
| CYPRESS BOARDROOM   | 14' X 27'          | 378            |         |            |         |           |                              | 12                           |                              |
| GOLD STRIKE THEATRE |                    | 18,250         | 766     |            |         |           |                              |                              |                              |

\*BANQUET CAPACITIES ARE WITHOUT A STAGE, DANCE FLOOR OR A/V

# CONVENTION & BANQUET SPACE



*Live Oak*



*Cypress*



*Dogwood*



*Magnolia*

# FOOD PRICING

## CONTINENTAL BREAKFAST

### The Continental Strike: \$23 per person

Assorted Sliced Fresh Fruit  
Plain Yogurt  
Assorted Fresh Berries  
Granola Mix  
House-Baked Muffins, Pastries  
Assorted Carafe of Juice  
Freshly Brewed House Coffee, Decaf  
Selection of Hot Teas

### The Traditional Continental: \$20 per person

Assorted Sliced Fresh Fruit  
House-Baked Muffins, Pastries  
Assorted Carafe of Juice  
Freshly Brewed House Coffee, Decaf  
Selection of Hot Teas

## BREAKFAST BUFFETS

### The High Roller Special: \$30 per person

Assorted Sliced Fresh Fruit and Berries  
Assorted Cereals with Milk  
Traditional Scrambled Eggs  
Country Fried Steak  
Texas-Style French Toast with Maple Syrup  
Biscuits and Sausage Gravy  
Bacon, Sausage and Ham  
Breakfast Potatoes  
Southern Grits  
House-Baked Muffins, Danish  
Assorted Carafe of Juice  
Freshly Brewed House Coffee, Decaf  
Selection of Hot Teas

### The Delta Special: \$28 per person

Assorted Fresh Fruits with Yogurt Dip  
Traditional Scrambled Eggs  
Bacon and Sausage  
Breakfast Potatoes  
Southern Cheddar Grits  
House-Baked Muffins, Danish  
Biscuits and Gravy  
Assorted Carafe of Juice  
Freshly Brewed House Coffee, Decaf  
Selection of Hot Teas

### The Golden Strike: \$25 per person

Assorted Sliced Fresh Fruits with Yogurt Dip  
Traditional Scrambled Eggs  
Biscuits and Sausage Gravy  
Bacon and Sausage  
Breakfast Potatoes  
House-Baked Muffins, Croissants, Danish  
and Biscuits with Butter and Fruit Preserves  
Assorted Carafe of Juice  
Freshly Brewed House Coffee, Decaf  
and a Selection of Hot Teas

ADD BAGELS AND CREAM CHEESE TO ANY OF THE ABOVE FOR \$3 PER PERSON.  
BREAKFAST BUFFETS ARE SERVED FOR ONE HOUR.  
PLEASE ADD 23% GRATUITY AND APPLICABLE SALES TAX TO ALL PRICES.

# FOOD PRICING

## PLATED BREAKFASTS

### The 18 Karat Breakfast \$31 per person

Sliced Fruit with Berries  
New York Strip  
Scrambled Eggs  
Breakfast Potatoes  
Basket of Breakfast Breads  
Orange Juice  
Freshly Brewed House Coffee, Decaf  
and a Selection of Hot Teas

### The Golden Breakfast \$24 per person

Sliced Fruit with Berries  
Denver Scrambled Eggs with  
Canadian Bacon with Texas Toast  
Breakfast Potatoes  
Basket of Breakfast Breads  
Orange Juice  
Freshly Brewed House Coffee, Decaf  
and a Selection of Hot Teas

### The Traditional Breakfast \$21 per person

Fluffy Scrambled Eggs  
Chef's Choice: Bacon or Sausage  
Breakfast Potatoes  
Basket of Breakfast Breads  
Orange Juice  
Freshly Brewed House Coffee, Decaf  
and a Selection of Hot Teas

## BREAKS & REFRESHMENTS

### Juice, Coffee, Tea

|   |                 |
|---|-----------------|
| Individual Fruit Juices                 | \$4 each        |
| Assorted Soft Drinks                    | \$4 each        |
| Gold Strike® Lemonade                   | \$40 per gallon |
| Unsweetened Iced Tea                    | \$40 per gallon |
| Sweet Iced Tea                          | \$40 per gallon |
| Freshly Brewed Coffee - Regular & Decaf | \$65 per gallon |

### Bottled Water & Energy Drinks

|                         |          |
|-------------------------|----------|
| Gold Strike® Logo Water | \$4 each |
| Dasani® Water           | \$5 each |
| Perrier® Water          | \$5 each |
| Assorted Powerade®      | \$6 each |
| Evian® Water            | \$7 each |
| Red Bull®               | \$7 each |
| Fiji® Water             | \$7 each |

### Morning à la Carte

|  |                   |
|--|-------------------|
| Selection of House Baked Pastries                                | \$34 per dozen    |
| House Baked Croissants   | \$33 per dozen    |
| House Baked Biscuits with Egg, Cheese & choice of Breakfast Meat | \$42 per dozen    |
| Selection of Bagels with Flavored Cream Cheeses                  | \$33 per dozen    |
| Selection of Doughnuts   | \$32 per dozen    |
| Seasonal Whole Fruit   | \$3 each          |
| Sliced Fresh Fruit   | \$5 per person    |
| Selection of Cold Cereals with 2%, Skim & Whole Milk             | \$4.50 per person |
| Selection of Breakfast Bars                                      | \$3 each          |
| Yogurts  | \$4 each          |

PLEASE ADD 23% GRATUITY AND APPLICABLE SALES TAX TO ALL PRICES.

# FOOD PRICING

## BREAKS & REFRESHMENTS

### Afternoon à la Carte

|  |                   |
|--|-------------------|
| Freshly Baked Jumbo Cookies                          | \$40 per dozen    |
| Selection of House Baked Fudge Brownies and Blondies | \$32 per dozen    |
| Potato Chips & Dips                                  | \$4.50 per person |
| Mixed Fancy Nuts                                     | \$28 per pound    |
| Hot Pretzels with Yellow Mustard & Cheese Sauce      | \$38 per dozen    |
| Fresh Popcorn  | \$4 per person    |
| Deluxe Popcorn Cart Rental                           | \$125 each        |
| Selection of Candy Bars                              | \$4 each          |
| Selection of Ice Cream & Fruit Bars                  | \$4 each          |
| Assorted Individual Bags of Potato Chips             | \$3.50 each       |
| Assorted Mini Desserts                               | \$40 per dozen    |
| Mini Yogurt Parfaits                                 | \$32 per dozen    |
| Gourmet Snack Mix                                    | \$28 per pound    |

## AFTERNOON BREAKS

### Mexi-Cali: \$17 per person

Tortilla Chips  
Salsa  
Pico de Gallo  
Guacamole  
Chile Con Queso Dip  
Assorted Soft Drinks & Bottled Water

### The Ultimate Cookie Break: \$16 per person

Assorted Jumbo Gourmet Cookies  
Fudge Brownies & Blondies  
Assorted Soft Drinks, Bottled Water & Milk

### Healthy Break: \$17 per person

Sliced Fruit Display  
Plain & Vanilla Yogurt  
Granola Mix  
Raisins  
Nuts  
Assorted Soft Drinks & Bottled Water

### Sweet & Salty: \$19 per person

Gourmet Mixed Nuts  
Popcorn  
Hot Pretzels with Yellow Mustard & Cheese Sauce  
Assorted Candy Bars  
Assorted Soft Drinks & Bottled Water

### Afternoon à la Carte: \$14 per person

Assorted Ice Cream Bars  
Freshly Baked House Cookies  
Assorted Soft Drinks & Bottled Water

### Energy Break: \$21 per person

Sliced Fruit Display  
Power Bars  
Chilled Red Bull® Energy Drinks & Mineral Water

ADD FRESHLY BREWED HOUSE COFFEE, DECAF & A SELECTION OF HOT TEAS TO ANY OF THE ABOVE BREAKS FOR \$3 PER PERSON.  
ALL BREAKS ARE SERVED FOR 30 MINUTES.  
PLEASE ADD 23% GRATUITY AND APPLICABLE SALES TAX TO ALL PRICES.

# FOOD PRICING

## COLD PLATED LUNCHES

### Light Lunch 1: \$22 per person

California Cobb Salad

Fresh Field Greens with Bacon, Eggs, Tomato, Smoked Turkey, Avocado, Bleu Cheese Crumbles & Dressing

Carrot Cake

Fresh Rolls and Butter

Freshly Brewed House Coffee, Decaf and House Brewed Iced Tea

### Light Lunch 2: \$25 per person

Grilled Chicken Caesar Salad

Crisp Romaine, Caesar Dressing, Croutons and Fresh Parmesan Cheese & Spicy Grilled Chicken

White Chocolate Cheesecake

Fresh Rolls and Butter

Freshly Brewed House Coffee, Decaf and House Brewed Iced Tea

### Light Lunch 3: \$25 per person

Deli Sandwich

Shaved Deli Ham and Turkey

House Baked Croissant

Served With Potato Salad and Pickle Spears

Double Chocolate Cake

Freshly Brewed House Coffee, Decaf and House Brewed Iced Tea

PLATED LUNCHEON PRICES ARE BASED ON A MINIMUM OF 30 GUESTS.  
SHOULD YOUR MINIMUM GUEST GUARANTEE FALL BELOW THIS AMOUNT, ADDITIONAL SERVICE FEES WILL APPLY.  
PLEASE ADD 23% GRATUITY AND APPLICABLE SALES TAX TO ALL PRICES.

# FOOD PRICING

## HOT PLATED LUNCHES

### Plated Lunch 1: \$30 per person

Garden Salad with Assorted Dressings  
8 oz NY Strip with Red Wine Demi-Glace  
Garlic Mashed Potatoes  
Asparagus

Cheesecake with Strawberry Sauce  
Fresh Rolls & Butter  
Freshly Brewed Coffee, Decaf & House Brewed Iced Tea

### Plated Lunch 2: \$28 per person

Stuffed Flounder with Crabmeat  
Rice Pilaf  
Chef's Choice Vegetables  
Pecan Pie with Fresh Whipped Cream

Fresh Rolls & Butter  
Freshly Brewed Coffee, Decaf & House Brewed Iced Tea

### Plated Lunch 3: \$26 per person

Barbecue Pulled Pork on Texas Toast  
Memphis Coleslaw  
Southern Potato Salad  
Roasted Baby Red Potatoes

Chef's Choice Vegetables  
Carrot Cake  
Freshly Brewed Coffee, Decaf & House Brewed Iced Tea

### Plated Lunch 4: \$25 per person

Parmesan Battered Chicken  
Wilted Spinach with Lemon Butter Sauce  
Angel Hair Nest with Marinara  
Garlic Studded Broccolini

Chocolate Mousse with Fresh Berries  
Fresh Rolls & Butter  
Freshly Brewed Coffee, Decaf & House Brewed Iced Tea

### Plated Lunch 5: \$28 per person

Smoked Brisket  
Sweet Roll  
Barbecue Baked Beans  
Southern Potato Salad

Peach Cobbler  
Fresh Rolls & Butter  
Freshly Brewed Coffee, Decaf & House Brewed Iced Tea

PLATED LUNCHEON PRICES ARE BASED ON A MINIMUM OF 30 GUESTS.  
SHOULD YOUR MINIMUM GUEST GUARANTEE FALL BELOW THIS AMOUNT, ADDITIONAL SERVICE FEES WILL APPLY.  
PLEASE ADD 23% GRATUITY AND APPLICABLE SALES TAX TO ALL PRICES.

# FOOD PRICING

## COLD LUNCH BUFFETS

### Strike it Rich Buffet: \$31 per person

Soup du Jour with Crackers  
Fresh Garden Salad with Toppings & Assorted Dressings  
Southern Potato Salad  
Coleslaw  
Pasta Salad  
Shaved Ham  
Roast Beef  
Smoked Turkey

Genoa Salami  
Sliced Cheese and Relish Tray with Condiments  
Assorted Sliced Breads  
Potato Chips  
Cheesecake Squares and Individual Chocolate Cake  
Freshly Brewed House Coffee, Decaf  
House Brewed Iced Tea

### Sandwich Board Buffet: \$28 per person

Fresh Garden Salad with Toppings & Assorted Dressings  
Fruit Salad  
Pasta Salad  
Coleslaw  
Turkey Club on Sourdough  
Ham & Swiss Croissant

Spicy Chicken Salad Wrap  
Potato Chips  
Cookies & Brownies  
Freshly Brewed House Coffee, Decaf  
House Brewed Iced Tea

BUFFET LUNCHEONS ARE BASED ON A MINIMUM OF 30 GUESTS AND ARE SERVED FOR 1 1/2 HOUR. SHOULD YOUR MINIMUM GUEST GUARANTEE FALL BELOW THIS AMOUNT, ADDITIONAL SERVICE FEES WILL APPLY. PLEASE ADD A 23% GRATUITY AND APPLICABLE SALES TAX TO ALL PRICING.

## GOLD STRIKE BOXED LUNCHES

### Mud Island: \$23 per person

Fried Chicken Sandwich  
Potato Salad  
Fruit Salad

Jumbo Cookies  
Choice of Soft Drinks or Bottled Water

### Delta: \$22 per person

Sliced Ham & Turkey with Swiss Cheese on a Kaiser Roll  
Potato Chips  
Granny Smith Apples

Jumbo Cookies  
Granola Bars  
Choice of Soft Drink or Bottled Water

### Healthy: \$20 per person

Grilled Vegetables on Multi-Grain Bread  
Terra Chips  
Granny Smith Apples

Fruit Salad  
Power Bar  
Choice of Soft Drink or Bottled Water

IF YOU CHOOSE TO HAVE THE BOXED LUNCHES SERVED IN YOUR SCHEDULED MEETING ROOM, THERE WILL BE AN EXTRA \$5 SERVICE FEE PER PERSON. GOURMET LUNCHES AND BASKETS ARE AVAILABLE UPON REQUEST. PLEASE ASK YOUR CATERING COORDINATOR FOR MENU IDEAS AND PRICING. PLEASE ADD 23% GRATUITY AND APPLICABLE SALES TAX TO ALL PRICES.

# FOOD PRICING

## HOT LUNCH BUFFETS

### **Delta Buffet: \$35 per person**

Soup du Jour with Crackers  
Fresh Garden Salad with Toppings & Assorted Dressings  
Southern Fried Chicken  
Barbecue Pulled Pork  
Fried Catfish  
Baked Beans  
Green Beans

Mashed Potatoes  
Pecan Tarts  
Petit Caramel Cake  
Fresh Rolls & Butter  
Freshly Brewed House Coffee, Decaf  
House Brewed Iced Tea

### **All About the Sandwich Buffet: \$27.50 per person**

Fresh Garden Salad with Toppings & Assorted Dressings  
Red Bliss Potato Salad with Crispy Bacon & Green Onion Dressing  
Pressed Grilled Chicken on Ciabatta with Pesto Mayo  
Traditional New York-Style Reuben  
Italian Cold Cuts on Baguette with Italian Dressing

Vegetable Wrap  
Parmesan Fries  
Pastry Chef's Selection of Desserts  
Freshly Brewed House Coffee, Decaf  
House Brewed Iced Tea

### **Tex Mex Hold 'em Buffet: \$33 per person**

Chicken Tortilla Soup  
Tortilla Chips with Fresh Salsa  
Hard & Soft Taco Shells  
Chili Beef  
Fajita Chicken  
Pulled Roast Pork  
Shredded Lettuce, Diced Tomato, Sour Cream, Picante Sauce, Guacamole, Grated Cheese

Refried Beans  
Yellow Rice  
Navajo Corn  
Sopapillas  
Tres Leches Cake  
Freshly Brewed House Coffee, Decaf  
House Brewed Iced Tea

LUNCH BUFFETS ARE BASED ON A MINIMUM OF 30 GUESTS AND ARE SERVED FOR 1 1/2 HOUR.  
PLEASE ADD 23% GRATUITY AND APPLICABLE SALES TAX TO ALL PRICES.

# FOOD PRICING

## PLATED DINNERS

### Dinner 1: \$52 per person

Seven Leaf Salad with Bleu Cheese Crumbles, Candied Pecans & Bleu Cheese Dressing  
12 oz New York Strip with Red Wine Demi-Glace  
Dauphinoise Potatoes  
Chef's Choice Vegetables  
Strawberry Soufflé Torte  
Fresh Rolls & Butter  
Freshly Brewed House Coffee,  
Decaf & House Brewed Iced Tea

### Dinner 2: \$56 per person

Garden Salad  
12 oz Rib Eye with Shallots & Rosemary Butter  
Roasted Baby Red Potatoes  
Chef's Choice Seasonal Vegetables  
Pecan Pie with Bourbon Sauce  
Fresh Rolls & Butter  
Freshly Brewed House Coffee, Decaf & House Brewed Iced Tea

### Dinner 3: \$50 per person

Iceberg Wedge with Tomato, Onion & Bleu Cheese  
14 oz Roasted Prime Rib with Au Jus & Horseradish Mousse  
Roasted Garlic Mashed Potatoes  
Chef's Choice Seasonal Vegetables  
Chocolate Mousse with Berries  
Fresh Rolls & Butter  
Freshly Brewed House Coffee, Decaf & House Brewed Iced Tea

### Dinner 4: \$41 per person

Garden Salad  
Boursin Cheese Stuffed Chicken Breast with Chicken Jus  
Saffron Rice  
Chef's Choice Seasonal Vegetables  
Lemon Cream Cake  
Fresh Rolls & Butter  
Freshly Brewed House Coffee, Decaf & House Brewed Iced Tea

PLATED DINNERS ARE BASED ON A MINIMUM OF 40 GUESTS.  
SHOULD YOUR MINIMUM GUEST GUARANTEE FALL BELOW THIS AMOUNT, ADDITIONAL SERVICE FEES WILL APPLY.  
PLEASE ADD 23% GRATUITY AND APPLICABLE SALES TAX TO ALL PRICES.

# FOOD PRICING

## PREMIER DINNERS

### Dinner 1: \$85 per person

Chef's Chopped Salad with Parmesan Tuile  
Surf and Turf  
Petite Filet Mignon with Roasted Shallot Demi-Glace  
Poached Lobster Tail with Drawn Butter  
Twice Baked Potato Boat  
Asparagus Spears  
Chocolate Mousse Torte with Fresh Berries  
Fresh Rolls & Butter  
Freshly Brewed House Coffee, Decaf  
House Brewed Iced Tea

### Dinner 3: \$60 per person

Seven Leaf Salad with Candied Pecans,  
Poached Pear, Bleu Cheese, Red Wine Vinaigrette  
Petite Filet Mignon  
Parmesan Stuffed Chicken Breast  
Red Pepper Coulis  
Bacon Wrapped Asparagus  
Wild Mushroom Risotto  
Truffle Torte with Hazelnut Anglaise  
Fresh Rolls & Butter  
Freshly Brewed House Coffee, Decaf  
House Brewed Iced Tea

### Dinner 2: \$70 per person

Spinach Radicchio Salad with Bleu Cheese,  
Red Onion Marmalade, Aged Balsamic Vinaigrette  
Petite Filet Mignon  
Basted Shrimp  
Lemon Beurre Blanc  
Sun-Dried Tomato & Basil Polenta  
Broccoli Spears  
Tiramisu  
Fresh Rolls & Butter  
Freshly Brewed House Coffee, Decaf  
House Brewed Iced Tea

### Dinner 4: \$45 per person

Heart of Romaine Salad with Roasted Tomatoes,  
Parmesan Crouton, Caesar Dressing  
Parmesan Stuffed Chicken Breast  
Seared White Fish  
Lemon Caper Beurre Blanc  
Candied Red & Yellow Beets  
Rice Pilaf  
Chef's Choice Seasonal Vegetables  
Chef's Choice Dessert  
Fresh Rolls & Butter  
Freshly Brewed House Coffee, Decaf  
House Brewed Iced Tea

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# FOOD PRICING

## DINNER BUFFETS: \$50 PER PERSON

Each Dinner Consists of Four Courses: Salad, Entrée, Starch and Vegetable, and Dessert.

**Choose the following:** 2 Salads, 3 Entrées, 1 Starch and 1 Vegetable, and 3 Desserts.

Includes Rolls and Butter, Coffee, Decaf, and House Brewed Iced Tea.

If you would like to have additional items, please speak with your Catering Manager to arrange pricing.

## SALADS

**Garden Salad:** Mixed Greens, Tomatoes, Cucumbers, Onions, Cheddar Cheese, Bacon, Croutons, Choice of Ranch, Bleu Cheese, 1,000 Island

**Iceberg Salad:** Lettuce, Tomato, Onion, Cucumber, Bacon, Bleu Cheese Dressing

**Spinach Salad:** Bacon, Candied Pecans, Red Onion, Warm Bacon Dressing

**Tomato Mozzarella Salad:** Basil, Olive Oil

**Tomato Cucumber Salad:** Red Onion, Italian Vinaigrette

**Caesar Salad:** Romaine, Parmesan, Croutons, Creamy Caesar Dressing

**Pasta Salad:** Fusilli Pasta, Tomato, Peppers, Onions, Parmesan Cheese, Vinaigrette

**Roasted Corn and Black Bean Salad**

**Ginger Sesame Salad**

**Chicken Salad:** Iceberg and Romaine, Cashews, Roasted Mushrooms

**Ambrosia Salad:** Fruit and Coconut

## ENTRÉES

Seared Salmon, Lemon Caper Beurre Blanc

Grilled Salmon, Warm Artichoke Caper Salad

Seared Mahi-Mahi Livornese

Teriyaki Salmon

Caribbean Mahi-Mahi, Tropical Fruit Salsa

Seared Grouper, Fennel Relish

Seared Grouper, Tomato Pepper Relish

Fried Catfish

Barbecue Shrimp, Orange Barbecue Sauce

Grilled Shrimp, Plantains

Fresh Catch of the Day

Fried Chicken

Pan Seared Chicken, Mushroom Jus

Seared Chicken, Tomato Mozzarella Salad

Chicken Piccata

Rotisserie Cornish Hen

Blackened Chicken, Creole Sauce

General Tso Chicken

Sweet and Sour Chicken

Orange Chicken

Sliced Pork Loin, Brandied Peaches

Fried Pork Chops, Caramelized Apples

Bourbon Glazed Pork Loin

Braised Short Ribs, Coca-Cola Demi

Churrasco Skirt Steak, Pickled Onions

Hoisin Glazed Hanger Steak

Grilled Flank Steak, Cipollini Onion Marmalade

# FOOD PRICING

## STARCHES & VEGETABLES

Baked Potato with Condiments  
Mashed Potato  
Garlic Mashed Potato  
Roasted Red Potato  
Red Potato Mash  
Confit Fingerling Potato  
Parmesan Potato Wedges  
Potato au Gratin  
Dauphinoise Potato  
Creamy Polenta  
Cheddar Cheese Grits  
Saffron Rice  
Rice Pilaf  
Jasmine Rice  
Parmesan Risotto

Red Beans and Rice  
Black-Eyed Peas  
Pinto Beans  
Barbecue Baked Beans  
Steamed Broccoli  
Garlic Asparagus  
Roasted Root Vegetables  
Glazed Baby Carrots  
Roasted Vegetables Ratatouille  
Seasonal Vegetable  
Chef's Choice Vegetable  
Corn on the Cob  
Corn Maque Choux  
Creamed Spinach

## DESSERTS

Tiramisu  
Fresh Fruit Parfait  
Fresh Fruit Tart  
Traditional Crème Brûlée  
Pecan Pie Tart  
Walnut Tart  
Lemon Tarts  
Key Lime Pie Tart  
Individual S'mores  
Chocolate Mousse with Berries  
Individual Bread Pudding

Banana Pudding  
Tres Leches  
Mississippi Mud Cake  
Carmel Flan  
Carrot Cake  
Chocolate Cake  
Suzy Q Cake  
Apple Cobbler  
Peach Cobbler  
Cherry Cobbler  
Chef's Choice Dessert

# FOOD PRICING

## THEMED BUFFET DINNERS

### Mississippi Gulf Coast: \$55 per person

Seafood Gumbo with White Rice  
Iceberg Salad with Lettuce, Tomato, Onion,  
Cucumber, Bacon & Bleu Cheese Dressing  
Black-Eyed Pea & Ham Salad  
Fresh Catch of the Day  
Blackened Chicken with Creole Sauce  
Fried Pork Chops with Onion Mushroom Gravy  
Red Beans with Andouille Sausage  
Classic Jambalaya  
Corn Maque Choux  
Sour Cream and Chive Smashed Potatoes  
Pecan Pie Tarts & Peach Cobbler  
Fresh Cornbread  
Freshly Brewed House Coffee, Decaf  
Selection of Fine Teas

### Delta Barbecue: \$51 per person

Coleslaw  
Warm German Potato Salad  
Fried Catfish with Lemons  
Barbecue Ribs with Barbecue Sauce  
Fried Shrimp with Tomato Jam  
Barbecue Chicken  
Barbecue Baked Beans  
Braised Turnip Greens  
Corn on the Cob  
Petit Carrot Cake & Mississippi Mud Cake  
Fresh Rolls & Butter  
Freshly Brewed House Coffee, Decaf  
Selection of Fine Teas

### Southern Elite: \$53 per person

Fresh Baby Spinach and Wild Mushroom  
Salad with Warm Bacon Vinaigrette  
Garden Salad: Mixed Greens, Tomatoes, Cucumbers,  
Onions, Cheddar Cheese, Bacon, Croutons,  
Choice of Ranch, Bleu Cheese or 1,000 Island Dressing  
Blackened Shrimp  
Dirty Rice  
Braised Short Ribs  
Glazed Pork Loin with Brandied Peaches  
Potato au Gratin  
Green Bean Almandine  
Individual Cakes & Pies  
Fresh Rolls & Butter  
Freshly Brewed House Coffee, Decaf  
Selection of Fine Teas

### Asian Delight: \$48 per person

Hot & Sour Soup  
Spicy Sweet & Sour Cucumber Salad  
Ginger Chicken & Mandarin Orange Salad  
Teriyaki Salmon  
Mongolian Beef  
General Tso Chicken  
Vegetable Fried Rice  
Jasmine Rice  
Stir Fried Broccoli  
Mango Rice Pudding & Fresh Fruit Tart  
Fortune Cookies  
Freshly Brewed House Coffee, Decaf  
Selection of Fine Teas

DINNER BUFFETS ARE BASED ON A MINIMUM OF 40 GUESTS.  
SHOULD YOUR MINIMUM GUEST GUARANTEE FALL BELOW THIS AMOUNT, ADDITIONAL SERVICE FEES WILL APPLY.  
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# FOOD PRICING

## THEMED BUFFET DINNERS

### **Viva Italiano: \$51 per person**

Caesar Salad with Romaine, Parmesan, Croutons  
& Creamy Caesar Dressing

Fusilli Pasta Salad

Antipasto Display with Soppressata, Genoa Salami,  
Prosciutto, Marinated Artichoke Hearts, Olive Salad,

Roasted Eggplant, Sweet Peppers and Zucchini

Artisan Cheese with Rustic Bread

Seared Chicken with Artichoke and Fennel Salad

Grilled Snapper with Olives, Tomatoes and Capers

Braised Lamb Shank with Sweet Onion Demi

Creamy Polenta

Focaccia, Italian Breads and Ciabatta

Amaretto Cheesecake

Cannoli

Tiramisu

Biscotti

Freshly Brewed House Coffee, Decaf

Selection of Fine Teas

### **Welcome to the Caribbean: \$50 per person**

Chicken Tortilla Soup

Iceberg Salad with Lettuce, Tomato, Onion, Cucumber,  
Bacon & Bleu Cheese Dressing

Roasted Corn and Black Bean Salad

Seared Pork Chop with Sweet Plantains

Baked White Fish with Citrus Relish

Churrasco Skirt Steak with Mojo Onions

Arroz con Pollo

Red Beans & Sausage

Sweet Mashed Boniato

Gingered Carrots

Tres Leches, Caramel Flan, Carrot Cake

Freshly Brewed House Coffee, Decaf

Selection of Fine Teas

DINNER BUFFETS ARE BASED ON A MINIMUM OF 40 GUESTS AND ARE SERVED FOR 1 1/2 HOUR.  
SHOULD YOUR MINIMUM GUEST GUARANTEE FALL BELOW THIS AMOUNT, ADDITIONAL SERVICE FEES WILL APPLY.  
PLEASE ADD 23% GRATUITY AND APPLICABLE SALES TAX TO ALL PRICES.

# FOOD PRICING

## COLD HORS D'OEUVRES BY THE PIECE

**Assorted Sushi & Sashimi:** \$5 per piece

**Jumbo Cocktail Shrimp with Cocktail Sauce:** \$6 per piece

### **\$5 Per Piece**

Smoked Salmon on Pumpernickel with Red Onions and Capers

Chinese Pork Tenderloin on Wonton Crisp with Mango Salsa

Asparagus and Prosciutto in Filo with Roasted Red Peppers

Crab Salad in a Cucumber Cup

Prosciutto and Melon

Red Bliss Potatoes with Vodka Crème Fraîche and Caviar

### **\$4 Per Piece**

Tomato and Basil Crostini with Roasted Garlic and Fresh Mozzarella

Smoked Chicken and Olive Tapenade on Grilled Ciabatta

Santa Fe Avocado Tortilla Roll with Roasted Peppers and Cilantro

Cajun Deviled Eggs with Chives

Chipotle Chicken Tostada with Roasted Corn and Black Bean Salsa

Barbecue Pulled Pork on Cornbread Crisp

## HOT HORS D'OEUVRES BY THE PIECE

### **\$7 Per Piece**

Parmesan Shrimp with Lemon Caper Aioli

Lamb Lollipops

Lobster Torte

Petit Crab Cake with Remoulade

Beef Tenderloin & Bruschetta with Mushroom Duxelles and Horseradish Mousse

Coconut Shrimp with Sweet Chili Sauce

Premium Scallop Wrapped in Bacon

Beef Wellington

Duck Drummies with Orange Glaze

### **\$6 Per Piece**

Chicken Wellington Puff

Chicken Lollipop

Shrimp Chop Stick

Duck & Apricot Brandy Filo

Raspberry and Almond Brie

Chicken Saltimbocca Skewers

Pork and Shrimp Siu Mei

# FOOD PRICING

## HOT HORS D'OEUVRES BY THE PIECE

### **\$6 Per Piece**

Crab Stuffed Mushrooms  
Fried Shrimp  
Asparagus Roll Up  
Chicken Wood ear Chopstick  
Andouille and Cheese Puff  
Mini Beef Wellingtons

### **\$5 Per Piece**

Southwestern Chicken Flautas with Sweet Chile Sauce  
Cheese Quesadillas with Salsa  
Egg Rolls with Sweet and Sour Sauce  
Chicken Pecan Tender  
Black Bean Spring Roll  
Barbecue Pork Stuffed Arancini  
Tri Color Vegetable Tortillas  
Pear and Almond Brie  
Vegetable Spring Roll  
Chicken Satays with Peanut Sauce  
Mini Monte Cristo Sandwiches  
Spinach and Artichoke Tartlet  
Barbecue Meatballs  
Fried Ravioli  
Fried Chicken Wings 3 Ways: Choice of Spicy, Honey Barbecue or Smothered

ALL HORS D'OEUVRES ARE SERVED IN A MINIMUM ORDER OF 50 PIECES.  
PLEASE ADD 23% GRATUITY AND APPLICABLE SALES TAX TO ALL PRICES.

## FINGER FOOD RECEPTION DISPLAYS

### **Sushi Display: \$12 per person**

With Wasabi, Soy Sauce and Pickled Ginger  
Based on Three Pieces Per Person

### **Classic Domestic & Imported Cheese Board: \$14 per person**

With Fresh Fruit Garnish, Sliced French Breads,  
Lavosh and Water Crackers

### **Grilled Vegetable Display: \$12 per person**

Zucchini, Summer Squash, Red Onion, Eggplant,  
Red and Yellow Peppers Marinated in Balsamic Vinegar  
and Olive Oil with Roasted Garlic Dip

### **Assorted Sliced Cheese Display: \$13 per person**

With Assorted Crackers

### **Assorted Fresh Seasonal Sliced Fruit Display: \$13 per person**

With Honey Yogurt Sauce

### **Assorted Vegetable Crudites: \$13 per person**

With Dipping Sauces

# FOOD PRICING

## SEAFOOD DISPLAY

Display of Fresh Seafood on Ice Served with Cocktail Sauce, Tabasco and Lemon Wedges

**Oysters on the Half Shell:** \$5 each

**King Crab Legs:** \$45 per pound

**Fresh Grilled Shrimp:** \$6 each

**Sautéed Blue Crab Fingers:** \$40 per pound

## RECEPTION FOOD STATIONS

### Fajita Station: \$17 per person

Marinated Breast of Chicken and Charbroiled Steak Slices, Served with Sautéed Onions, Mushrooms, Red and Green Peppers and Warm Flour Tortillas, Guacamole, Sour Cream, Salsa, Shredded Cheddar Cheese, Diced Tomatoes and Black Olives

### Risotto Station: \$18 per person

Portobello Mushroom and Fresh Herbs, Roasted Red Pepper and Chicken, Spring Vegetables with Saffron and Shrimp, Served with Pecorino Cheese and Basil Chiffonade

### Potato Station: \$15 per person

An Elegant Display of Cabernet Potatoes, Yukon Gold Potatoes and Sweet Potatoes with a Selection of Toppings to Include Chives, Caramelized Onions, Fried Shallots, Monterey Jack Cheese, Crisp Bacon and Mini Marshmallows

### Pasta Station: \$16 per person

Cooked to Order Egg Pastas, Asparagus-Mushroom Sauce, Oven-Dried Tomato Sauce and Basil Pesto with Light Cream, Vegetable Julienne, Roasted Garlic, Fine Herbs and Fresh Reggiano

### Paella Station: \$18 per person

Sautéed Chicken, Andouille, Crawfish, Peppers, Saffron

### Mushroom Tapas: \$12 per person

Assorted Portobello Mushrooms, Topped with Boursin Cheese and Sun-Dried Tomato, Gorgonzola Tapenade, and Crabmeat Gratin

### Creole Station: \$18 per person

Chicken, Crawfish and Andouille Jambalaya, Red Beans, Seafood Gumbo and White Rice

#### FOOD DISPLAY EXTRAS & DETAILS

\$75 CHEF ATTENDANT FEE PER 100 GUESTS. RECEPTION DISPLAYS LISTED ABOVE ARE SOLD ONLY AS AN ACCOMPANIMENT TO A RECEPTION MENU, NOT AS A DINNER. STATION PRICES ARE BASED ON A MINIMUM OF 40 GUESTS AND SERVED FOR TWO HOURS. SHOULD YOUR MINIMUM GUEST GUARANTEE FALL BELOW THIS AMOUNT, ADDITIONAL SERVICE FEES WILL APPLY. PLEASE ADD 23% GRATUITY AND APPLICABLE SALES TAX TO ALL PRICES.

# FOOD PRICING

## CARVING STATIONS

Each Carving Station Includes Suited Condiments and Breads

### BEEF

**Roast Prime Rib:** (Serves 25) \$400

**Beef Tenderloin:** (Serves 20) \$450

**Crusted Strip Sirloin:** (Serves 20) \$450

**Beef Wellington:** (Serves 20) \$500

**Steamship of Beef Peppercorn:** (Serves 150) \$700

### LAMB

**Crown Rack of Lamb:** (Serves 15) \$350

### TURKEY

**Whole Roasted Turkey:** (Serves 20) \$300

### PORK

**Honey Glazed Ham:** (Serves 30) \$275

**Smoked Pork Loin:** (Serves 20) \$325

**Memphis Pork Loin:** (Serves 20) \$325

**Chinese Barbecue Roast Pork:** (Serves 20) \$350

#### CARVING STATION EXTRAS & DETAILS

\$75 CHEF ATTENDANT FEE PER 100 GUESTS. CARVING STATIONS LISTED ABOVE ARE SOLD ONLY AS AN ACCOMPANIMENT TO A RECEPTION MENU, WITH A MINIMUM OF THREE OTHER HORS D'OEUVRES. THESE STATIONS ARE NOT SOLD AS A DINNER. STATION PRICES ARE BASED ON A MINIMUM OF 40 GUESTS AND SERVED FOR TWO HOURS. SHOULD YOUR MINIMUM GUEST GUARANTEE FALL BELOW THIS AMOUNT, ADDITIONAL SERVICE FEES WILL APPLY. PLEASE ADD 23% GRATUITY AND APPLICABLE SALES TAX TO ALL PRICES.

# BANQUET BAR PRICING

## VIP BRANDS

Crown Reserve®  
Patron®  
Gentle Jack®

Ketel One®  
Bombay Sapphire®

Woodford Reserve®  
Maker's Mark®

## PREMIUM BRANDS

Captain Morgan®  
Dewar's®  
Jack Daniel®

Crown®  
Absolut®  
Tanqueray®

Tito's®  
Bacardi Superior Rum®

**BARTENDERS:** \$100 PER 100 GUESTS.

|                    | HOSTED | CASH BAR |
|--------------------|--------|----------|
| VIP Brands         | \$9    | \$10     |
| Premium Brands     | \$8    | \$9      |
| House Wines        | \$8    | \$9      |
| Domestic Beer      | \$5    | \$5.50   |
| Imported Beer      | \$5.50 | \$6      |
| Non-Alcoholic Beer | \$4.25 | \$4.75   |
| Soft Drinks        | \$4    | \$4      |
| Bottled Waters     | \$4    | \$4      |

## BAR PACKAGE PRICING

Bar Package Pricing is available at the following prices for a minimum of 50 guests. Pricing is on a per person basis. Labor charges will still be applied.

|         | VIP BAR | PREMIUM BAR |
|---------|---------|-------------|
| 1 Hour  | \$20    | \$19        |
| 2 Hours | \$30    | \$25        |
| 3 Hours | \$38    | \$32        |
| 4 Hours | \$45    | \$38        |

BARs WITH A HOST/CASH CONSUMPTION OF LESS THAN \$200 WILL BE CHARGED A MINIMUM OF \$200, PLUS TAX AND GRATUITY. PRICING IS ON A PER PERSON BASIS. LABOR CHARGES WILL STILL BE APPLIED.

## WINE LIST (HOUSE WINES)

Consult your Catering Coordinator for a complete list of wines.

|                              |      |
|------------------------------|------|
| Mirassou® Chardonnay         | \$27 |
| Beringer White Zinfandel     | \$27 |
| Mirassou® Merlot             | \$29 |
| Mirassou® Cabernet Sauvignon | \$29 |

MASTER WINE LIST AVAILABLE ON REQUEST. PLEASE ADD 23% GRATUITY AND APPLICABLE SALES TAX TO ALL PRICES.