

STERLING COUNTRY CLUB

at Houston  *National*



Creating Your Menu

We have put together a few buffet menu packages, but please don't feel that you are tied down to just these choices. We love food and would love to talk to you about creating a custom menu for your event!

All Buffets are inclusive of your event supervisor and wait staff on a 4-hour event. Additional staff may be required on certain stations and/or additional service requirements.

Our "Seated Dinners" are all synchronized service only. Each menu is custom designed with your catering director and our Executive Chef. The staffing requirements vary per event based on number of courses, table set-up and guest count.

When do I need to give a final guest count and menu selections to Sterling Country Club? Final headcount and menu is due two weeks before event date.

What happens if fewer (or more) guests actually attend my event than expected? Once your final guest count is given to us (2 weeks prior to your event), you cannot decrease your guest count. You may add guests up until 10 days prior to your event. If more guests show at your event, you will be charged accordingly and balance must be paid before event concludes.

Do you prepare an 'overage' for my event? Yes. Our standard policy is to prepare enough food for 10% more people than the confirmed guest count

What is the tax rate charged on taxable items? The sales tax rate is 8.25%.

Can we take home leftover food? Unfortunately, for insurance reasons, we cannot allow food to leave the premises once it has been out on a buffet.

Do you package to go for the Bride and Groom? Absolutely! You will receive a 'honeymoon care package' to take with you when you leave your event

Appetizers

All Appetizers are priced by the piece with suggestions for planning.
Platters, dips and displays are priced per person.

Crispy Shrimp

\$1.15 Each - Plan For 4-6 Per Person

Panko Breaded Jumbo Shrimp on A Skewer and Served with Cocktail or Horseradish Cream

Petite Beef Wellington

\$4.00 Each - Plan For 2 Per Person

Seared Beef and Mushroom Duxelle Wrapped Puff Pastry and Baked to Perfection.
Served with Red Wine Demi-Glace

Goat Cheese Tartlets

\$3.00 Each - Plan 2 Per Person

Mini Filo Cups Filled with Whipped Goat Cheese and Fresh Herbs

Caramelized Onion and Blue Cheese Tartlet

\$3.00 Each - Plan 2 Per Person

Mini Filo Cups Filled with Whipped Bleu Cheese and Topped with Caramelized Onions

Smoked Salmon Crostini

\$4.00 Each - Plan 2 Per Person

Cold Smoked Salmon, Whipped Cream Cheese on a Toasted Crostini Topped with Capers and Diced
Tomato

Grilled Chicken Quesadilla

\$1.00 Per Slice - Plan 2-3 Per Person

Grilled Flour Tortilla Filled with Melted Mexican Cheese Blend, Fajita Marinated Chicken Breast, Diced
Onions and Peppers, Served with Fire-Roasted Salsa and Sour Cream

Southwestern Eggroll

\$4.00 Per Piece - Plan 1-2 Per Person

Stuffed with Chicken, Corn, Black Beans, Cilantro and Pepper Jack Cheese, Deep-Fried and Served with
Roasted Jalapeno Ranch

Stuffed Shrooms

\$2.25 Each - Plan 2 Per Person

Silver Dollar Mushrooms Stuffed and Baked to Tender.
Sausage and Provolone
Italian Sausage, Marinara and Mozzarella
Spinach and Feta
Parmesan and Breadcrumbs

Island Chicken Sate

\$2.50 Each- Plan 2 Per Person

Caribbean Island Marinated Chicken Breast, Peppers and Onions, Skewered, Grilled and Topped with Rum Pan Sauce

Sweet Chili Beef Sate

\$3.50 Each - Plan 2 Per Person

Asian Style, Chili and Soy Marinated, Skewered with Red Onion, Grilled and Topped with Teriyaki Glaze

Prosciutto Wrapped Asparagus

\$3.00 Each - Plan 2 Per Person

Large Asparagus, Lightly Seasoned, Prosciutto Wrapped and Oven Roasted till Crisp

Filo Wrapped Asparagus with Asiago Cheese

\$3.00 Each- Plan 2 Per Person

Large Asparagus, Lightly Seasoned, And Filo Wrapped with Asiago Cheese Inside and Oven Baked to Golden Brown

Chicken Wings and Drums

(Includes Ranch, Bleu Cheese, Carrots and Celery)

\$1.25 Each

Jumbo Wings with Choice of Sauces on The Side or Tossed, Served with Carrots, Celery, Bleu Cheese and Ranch Dressings

Meatballs - BBQ, Swedish, Marinara, Sweet and Sour - (2oz)

\$1.75 - Plan 2-3 Per Person

Jumbo Meatballs Tossed in Choice of Sauce

Bacon Wrapped Sea Scallops

\$4.00 Each - Plan 1-2 Per Person

Served with Lemon Beurre Blanc

Grilled Baby Lamb Chops

\$4.50 Each - Plan 2 Per Person

New Zealand Lamb Chops, Marinated in Garlic and Fresh Herbs, Seared and Served with Mint Apple Syrup

Crab Cakes with a Cajun Remoulade

\$4.00 Each - Plan 1-2 Per Person

Lump Crab Meat, Diced Peppers and Onions, Dredged in Seasoned Bread Crumbs and Pan Fried, Served with House-Made Remoulade

Appetizer Platters

Caprese Salad Display

\$6.75 Per Person

Sliced Ripened Heirloom Tomatoes, Fresh Buffalo Mozzarella and Basil Leaves Drizzled with Rosemary Balsamic Reduction

Ahi Tuna and Wasabi Mayo on Cucumber Canape

\$3.00 Each - Plan 2 Per Person

Bruschetta Crostini

\$2.00 Each - Plan 2-3 Per Person

Tomato, Garlic, Basil and Parmesan Cheese Lightly Seasoned and Tossed with Extra Virgin Olive Oil Resting on And Toasted Crostini

Fruit K-Bob (Cantaloupe, Pineapple, Watermelon and Grapes)

\$2.00 Each

Light and Fresh Skewers of Fresh Seasonal Fruit

Boursin Strawberries with Rosemary Balsamic Glaze

\$2.00 Each - Plan 2-3 Per Person

Halved Strawberries Topped with Creamy Whipped Boursin Cheese and Drizzled with Rosemary Balsamic Glaze

South of Border Display

\$6.75 Per Person

Chili Con Queso, Fire Roasted Salsa, Creamy Avocado Ranch, Pico De Gallo And Jalapenos with Tortilla Chips

Montage Display

\$14.50 Per Person

Chef's Deluxe Display of Imported and Domestic Cheeses, Fresh Vegetable Crudités, Fresh Seasonal Fruits, Olive Tapenade, Hummus, Spinach and Artichoke Dip, And Assorted Artisan Crackers

International Spreads & Dips

\$7.00 Per Person

Tzatziki, Hummus, Southwest Black Bean Dip, Spinach Artichoke Dip, Horseradish & Bacon Dip, Tabbouleh & Three Blend Olive Tapenade with Assorted Artisan Crackers and Pita Toast Points

Sterling Antipasto Bar

\$8.00 Per Person

A Combination of Prosciutto, Salami, And Pastrami Accompanied with Marinated Olives, Blended Lettuce Tossed in Garlic Vinaigrette Sundried Tomato, Fresh Berries and Featuring Cheddar, Swiss, Pepper Jack, Gouda and Brie Cheeses

Dips: Served with Tortilla Chips

Spinach and Roasted Artichoke Dip - 4.50 Per Person

Cheddar, Bacon and Shiner Bock - 4.50 Per Person

Buffalo Chicken Dip - 4.50 Per Person

Mardi Gras Hot Shrimp Dip - 5.50 Per Person

Arizona Seven Layer Dip - 4.50 Per Person

Fire Roasted Salsa - 3.50 Per Person

Creamy Avocado - 4.50 Per Person

Chili Con Queso - 4.00 Per Person

Add Pita Toast Points or Garlic Toast Points - .75 Per Person

Mini Quiche

\$3.00 Each

Bacon and Cheddar,

Chorizo and Pepper Jack or

Spinach, Mushroom and Feta

Deviled Eggs

\$1.50 Each - Plan 1-2 Per Person

Bleu Cheese and Bacon

Ham and Cheddar

Traditional

Fresh Fruit - Cantaloupe, Honeydew, Watermelon, Pineapple and Fresh Berries

\$4.50 Per Person

Vegetable Crudité - Carrots, Celery, Broccoli, Grape Tomato and Cauliflower

\$3.50 Per Person

Grilled Vegetable Platter - Marinated Grilled Zucchini and Squash, Mushrooms, Charred Red Onion and Bell Peppers

\$4.50 Per Person

Domestic Cheese Platter

\$4.50 Per Person

Cubed Cheddar, Swiss And Pepper

Jack Cheeses

Imported Cheese Platter

\$5.50 Per Person

Smoked Gouda, Boursin, Havarti And Brie Cheeses

Raw Bar

Displayed on a Bed of Crushed Ice with Horseradish, Cocktail Sauce and Lemon.

Cold Smoked Salmon Display

\$6.50 Per Person

Includes Garlic Toast Points, Fine Diced Seedless Tomato, Fine Diced Red Onion, Capers, Minced Black Olives and Soft Cream Cheese

Crab Claws

\$2.75 Each - Plan 2-3 Per Person

Served with Drawn Butter and Club Crackers.

Oysters on A Half Shell

\$2.75 Each - Plan 2-3 Per Person

Served with Club Crackers, Cocktail Sauce, Tabasco, Worcestershire, Fresh Lemon Wedges and Horseradish

Little Neck Clams

\$1.00 Each - Plan 3-4 Per Person

Served with Fresh Pico And Club Crackers

Jumbo Gulf Shrimp

\$1.10 Each - Plan 4-6 Per Person

Served with Cocktail Sauce & Lemon

Plated Entrée Selections

Signature Entrée \$26.50

Includes Choice Of Two Sides, House Or Caesar Salad And Dinner Rolls

Herb And Garlic Marinated Breast Of Chicken With Chardonnay Cream Sauce

Chicken Marsala With Mushroom Blend

Blackened Redfish And Pontchartrain Sauce

Braised Short Ribs With Port Wine Reduction

Slow Roasted Beef With Red Wine Garlic Demi-Glace

Lemon Parmesan Crusted Cod With Basil Beurre Blanc

Pan-Fried Pork Chop With Blueberry Bacon Compote

Jumbo Shrimp Dinner (10) - Grilled Or Fried With Cocktail Sauce

8oz Seared Sirloin With Bourbon Demi-Glace

Chicken Penne Alfredo With Roasted Mushrooms

Premium Entrée \$29.50

Includes Choice Of Two Sides, House Or Caesar Salad And Dinner Rolls

6oz Filet Mignon With Port Wine Demi-Glace

14oz Seared Ribeye Topped With Caramelized Onion

Herb Roasted Chilean Seabass With Citrus Beurre Blanc

Grilled Salmon With Brown Butter Seared Scallop Cream

Chicken Oscar Topped With Sautéed Crab, Garlic And White Wine

Pecan Crusted Chicken With Smoked Poblano Cream

Garlic And Herb Marinated Chicken Breast Topped With Goat Cheese And Sundried Tomato

Seared Sea Scallops with Lemon Prosciutto Beurre Blanc

Roasted Mahi Mahi With Pineapple Saffron Cream

Sterling Seafood Pasta - Shrimp, Bay Scallops, Fresh Crab with Onions, Peppers and Tomato, Tossed in Sherry Cream Sauce with Penne Pasta

Duet Plates \$36.00

Includes Choice of Two Sides, House or Caesar Salad and Dinner Rolls

Petite Filet (4oz) With:

Salmon

Shrimp

Maryland Crab Cake

Balsamic Marinated Breast of Chicken

Salad Selections

Side salad \$3.25 per person

Entrée salad \$9.95 per person

Artisan Salad

Mix of artisan blend greens, apples, candied pecans and blue cheese crumbles with a champagne citrus vinaigrette.

Summer Sunburst Salad

Spring mix, fresh berries, walnuts, feta cheese, mandarin oranges and cucumbers with a strawberry balsamic vinaigrette.

Caprese Salad

Beefsteak tomato, fresh mozzarella and basil drizzled with a balsamic reduction.

Caesar Salad

Romaine lettuce, parmesan cheese and Caesar dressing.

House Salad

Spring mix, cherry tomato, cucumber, purple onion and shredded cheddar cheese.

Southwestern Salad

Artisan lettuce blend, black beans, roasted corn, Pico de Gallo and blended cheeses with avocado ranch.

Classic Chef

Romaine and green leaf blend with avocado, egg, bacon, bleu cheese crumbles and diced tomatoes.

Soup Selections

Cup \$3.95 per person

Bowl \$8.95 per person

Classic French Onion

Traditional onion based soup topped with a garlic crouton and provolone cheese.

Lobster Bisque

Lobster cream soup with tarragon and sherry

Tomato Basil

Cream based tomato and basil soup

Butternut Squash

Roasted butternut squash

Corazon Tequila Gazpacho

With watermelon, beefsteak tomato and Corazon silver tequila – has a spicy, smoky and sweet flavor.

Creamy Beef & Vegetable

Cream based, Spanish style soup with beef and vegetables.

Creamy Coconut Chicken & Vegetable

Cream based soup with coconut milk, chicken and vegetables

Chef Matt's Gumbo - \$4.95

Traditional seafood gumbo, served with steamed white rice

Sides

\$4.25 per person

Green Beans and Garlic with Bacon or Almonds

Bourbon Glazed Carrots with Brown Sugar and Maker's Mark

Grilled Zucchini and Squash with Red Onion and Balsamic Glaze

Chef's Vegetable Blend - Broccoli, Cauliflower and Carrots and Fresh Oregano

Grilled Asparagus Lightly Seasoned

Steamed Broccoli and Lemon Butter

Whipped Sweet Potatoes with Brown Sugar

Roasted Brussel Sprouts Lightly Seasoned with Butter and Shaved Bacon

Garlic Whipped Potatoes with Chives

Herb Roasted Potatoes Tossed in Olive Oil

Au Gratin Potatoes

Wild Rice Pilaf

Action Stations

Signature \$23

Entrée Including Two Sides, Tossed House Salad or Caesar Salad, and Sweet Yeast Rolls

Carving Station (added to existing Buffet)

(Smaller Portions) \$9

Herb Crusted Center Cut Pork Loin with Blueberry Demi-Glace

Jack Daniels Glazed Pit Ham with Dark Cherry Reduction

Mesquite Smoked Turkey with Roasted Pan Jus

Garlic and Thyme Roast Beef

Premium \$28

Entrée Including Two Sides, Tossed House Salad or Caesar Salad, and Sweet Yeast Rolls

Add-On to Dinner Buffet

(Smaller Portions) \$13

Garlic and Herb Crusted Beef Tenderloin with Creamy Horseradish and Au Jus

Slow Roasted Prime Rib with Rosemary and Garlic,
Creamy Horseradish and Au Jus

Apricot Glazed Leg of Lamb with Jalapeno Mint Jelly

Brunch Selections

All served with coffee, tea and orange juice

Sterling Rise and Shine

Assorted Danishes and muffins

Fresh cut seasonal fruit

Scrambled eggs

Hickory smoked bacon

Sausage patties

Hash Browns

Fresh made jam and local honey

\$9.95 per person

The Tee Time

Assorted Danishes and muffins

Fresh cut seasonal fruit

Yogurt

Granola

Fresh berries

Waffles with whipped cream, strawberries and orange scented butter

Hard boiled eggs

Bagels and cream cheese

Fresh made jam and local honey

\$13.95 per person

Add \$2.00 per person for smoked salmon with capers and diced purple onion

Big Country

Fresh cut seasonal fruit

Buttermilk biscuits

Country style cream gravy

Ham steaks with an apple juice glaze

Cheese grits

Diced home fries

Maple cured bacon

Sausage patties

Scrambled eggs

Fresh made jam and local honey

\$15.95 per person

The Rockefeller

Raisin bread, croissants and English muffins

Fresh cut seasonal fruit

Smoked Salmon with capers and diced purple onion

Bagels with cream cheese

Eggs Benedict

Crispy bacon

Sausage links

French toast

Cheese Blintzes

Roasted new potatoes

Choice of eggs OR quiche

Cold seafood display

King Crab legs

Boiled Shrimp

Fresh made jam and local honey

\$28.95 per person

Omelette Station

\$150 per attendant

\$6 per person with buffet purchase

\$9.95 per person without buffet purchase

Onions, mixed peppers, ham, bacon, sausage, jalapenos, diced tomato, sliced mushrooms, spinach

Add shrimp, crawfish and crab for \$2.00 each per person

Brunch Bar Additions

Bloody Mary Bar

Dripping Springs Texas Vodka

Build-Your-Own Bloody Mary with a wide selection of tomato juice blends, hot sauces, Worcestershire, horseradish, pickled green beans, olives, celery stalks

\$10 per person **per hour**

Bottomless Mimosas

Champagne served with your choice of juice: Orange, Cranberry, Pineapple or Grapefruit

\$10 per person

Frozen Bellinis

A peach flavored champagne and wine cocktail

\$7 per person **per hour**

White Sangria

Pinot Grigio, Prosecco, white grape juice and peaches

\$8 per person **per hour**

Champagne Punch

Berry or citrus

\$8 per person

Plated Desserts

Southern Pecan Pie

\$5.00 per slice

Whipped Cream, Drizzled with Caramel and White Chocolate Sauce

Bread Pudding

\$5.00 per portion

Topped with Caramel Whisky Sauce

Double Layer Chocolate Cake

\$5.00 per slice

Topped with Whipped Cream and White Chocolate Sauce

Triple Chocolate Cheesecake

\$8.00 per slice

Espresso Sauce and Chocolate Covered Raspberry

NY Deep Dish Cheesecake

\$7.00 per slice

Fresh Strawberries and Lemon Drop Sauce

Black Tie Chocolate Cake

\$9.00 per slice

Sweet Raspberry Drizzle and White Chocolate Sauce

Key Lime Pie

\$7.00 per slice

Cherry Lime Sauce and Lime Zest

Dutch Apple Pie

\$5.00 per slice

Topped with Whipped Cream and Orange Zest

Tiramisu

\$9.00 per portion

Cappuccino Cream

Chocolate Fountain

\$7 per person

Served with Fresh Strawberries, Graham Crackers, Marshmallows,

Rice Crispy Treats and Pretzel Sticks

Chocolate Dipped Strawberries

\$1.00 each

Strawberries with Vanilla Sauce

\$1.00 each

Chocolate Chip Cookie Platter

\$.75

Fudge Brownie Platter

.75 each

Assorted Mini Cheesecakes Bites

\$2.00 each

Assorted Mini Petit Fours

\$1.50 each

Pre-Event Snacks and Beverages

Sub Sandwich Tray

Turkey, Ham or Roast Beef sandwiches served with chips and a pickle

\$8 per person

For the Guys

Quesadillas

Southwest Rolls

Fried Asparagus

Buttermilk Breaded Chicken Tenders

\$12.95 per person

For the Ladies

Roasted Hummus and Vegetables

Chicken Salad with bread and crackers

Spinach Artichoke Dip with Tortilla Chips

Fruit and Cheese Display

\$12.95 per person

Beverages

Bucket of Beer - Import \$18, Domestic \$15

Bottle of Champagne \$24

Bottle of House Wine \$24

Choice of: Cabernet, Merlot, Chardonnay or White Zinfandel

Late Night Snacks

Breakfast Tacos To-Go

Sausage, Egg and Cheese

Bacon, Egg and Cheese

\$5 per person

Assorted Candy Bar

Assorted candies and chocolates such as: M&M's, Gummy Bears,
Licorice, Chocolate Kisses, Lollipops and assorted chocolates

\$6 per person

Ice Cream Sundae Bar

Vanilla Ice Cream

Caramel and Fudge

Peanuts, Cherries, Bananas, Whipped Cream and Sprinkles

\$6 per person

Chocolate Covered Strawberries

\$2 per person (2 pieces per person)

Buffet Menu

Substitute Salad Bar for Tossed Salad \$3

Taste of Italy

Buffets Served with Fettuccini Tossed in Garlic Herb Butter, Tossed House Salad or Caesar Salad, Garlic Bread and Green Beans with Red Bell Pepper

Pick 2 Proteins \$24

Chicken Piccata, Chicken Marsala, Chicken Parmesan, Jumbo Meatballs,
Sliced Italian Sausage, Braised Beef Ravioli, Beef Lasagna,
Italian Marinated Breast of Chicken

Or

Pick Two \$20

Fettuccini Alfredo, Penne Marinara, Pasta Primavera, Cheese Ravioli and Marinara, Cheese Lasagna
Served with Tossed House or Caesar Salad, Garlic Bread and Green Beans and Red Bell Pepper

Substitute Baby Garlic Butter Sautéed Shrimp as a Protein \$3.50 per person

Substitute Fettuccini Alfredo Garlic Herb Fettuccini \$2.50 per person

Add Penne and Marinara Sauce \$4.50 per person

Southwestern Chicken Fajita Buffet \$21

Southwestern Marinated Sliced Chicken Breast, Grilled Onions and Peppers,
Pico De Gallo, Sour Cream, Sliced Jalapenos, Blended Mexican Cheeses
And Guacamole.

Served with Spanish Rice and Refried Beans, Chips, Queso And Salsa

Make it Mixed Fajitas \$4 more

Add Fajita Seasoned Grilled Shrimp (4) \$7

Texas BBQ Buffet - Pick Two \$25

Sliced Grilled Smoked Sausage, BBQ Baked Chicken, Slow Cooked Texas Pork Ribs, Shredded Pulled Pork,
Sliced Smoked Brisket

Served with Country Potato Salad or Baked Beans, Chipotle Cole Slaw and Cornbread Muffins

Accompanied by BBQ Sauce, Sliced Pickles, Onions and Jalapenos

Creole Fried Seafood Buffet \$24

Zesty Fried Catfish and Shrimp with House-Made Cocktail and Tartar Sauces, Traditional or Jalapeno
Hushpuppies, Seasoned Steak Fries and Chipotle Coleslaw

Chef's Country Fried Buffet \$24

Chicken Fried Steak and Country Fried Chicken Served with Garlic Whipped Potatoes and Cream and/or
Brown Gravy, Buttered Corn on The Cobb, Fried Okra, A Tossed Garden Salad and Sweet Yeast Rolls

Steak and Potato Buffet \$26

Seared 8oz Sirloin and A Loaded Baked Potato Bar, Served with Vegetable Blend, Tossed House or Caesar Salad and Sweet Yeast Rolls

Tex-Mex Buffet \$26

Chicken Tortilla Soup or Southwestern Chicken Salad,
Shredded Chicken and Queso Blanco Enchiladas,
Pork Carnitas With Blistered Serrano Peppers and Caramelized Onions,
Barbacoa De Carne with Tomatillo Salsa, Roasted Poblano Rice and Borracha Black Beans

Cajun Buffet \$25

Chicken and Sausage Gumbo, Blackened Redfish, Dirty Rice or Crawfish Etoufee, Cajun Fried Breast of Turkey or Boudan Stuffed Pork Loin

Comfort Buffet \$25

Chef's Roasted Chicken Spaghetti, Baked Meatloaf with Mushroom Sauce, Panko Crusted Tilapia with Lemon Basil Cream Sauce, Herb Roasted Potatoes, Green Beans and Carrots, Tossed House or Caesar Salad, Sweet Yeast Rolls

Salad and Baked Potato Bar \$10

Blended Shredded Lettuces, Sliced Cucumber, Grape Tomato, Sliced Red Onion, Black Olives, Sliced Mushrooms, Garlic Toasted Croutons and Choice of Two Dressings with a Baked Potato Bar consisting of Softened Butter, Shredded Cheese, Real Bacon Bits, Sour Cream and Chives

Add Shredded Pork \$4 per person

Add Shredded Chicken \$4 per person

Add Shredded Beef \$6 per person

Kids Menu

Pick 2 \$8 per Child

Pick 3 \$11 per Child

Each additional item added \$3.00

Chicken Tenders

Mini Corn Dogs

Spaghetti and Meatballs

Chicken and Cheese Quesadilla

Grilled Cheese

Macaroni and Cheese

French Fries

Tater Tots

Sweet Potato Fries

Dinner Salad

Cup of Fruit

Seasonal Veggies

Bar Pricing

All bar packages are unlimited quantities during a specified amount of time.

*Shots, frozen drinks and three liquor drinks are not available with these packages.

Beer & Wine: Domestic & Import Bottled Beer, House Wine and House Champagne

Well: Taaka, Ron Rio, Bellows, Rio Grande, Clan MacGregor

Call: Absolute, Tito's, Bacardi, Jack Daniels, Jose Cuervo, J&B, Seagram's 7, Bombay Sapphire, Captain Morgan

Premium: Grey Goose, Belvedere, Beefeater, Tanqueray, Crown Royal, Patron, Bailey's, Kahlua, Malibu

Hosted Bar

All packages include domestic beer, imported beer and house wine. *Priced per person

# Hours	Well	Call	Premium
One	\$15.00	\$18.00	\$22.00
Two	\$20.50	\$24.00	\$27.00
Three	\$24.00	\$32.00	\$35.00
Four	\$28.00	\$36.00	\$40.00
Five	\$32.00	\$40.00	\$45.00

Price per Item

Domestic Bottled Beer	\$4.00	Well Liquor	\$6.00
Imported Bottled Beer	\$5.00	Call Liquor	\$7.00
House Wine	\$6.00	Premium Liquor	\$8.00

Keg Beer (approximately 125 servings): Domestic \$300 Import \$350

House Wine (approximately 4 servings) \$24 per bottle

House Champagne (approximately 7 servings) \$24 per bottle

Frozen Drink Machine (First gallon batch, approximately 80 servings) \$375 + each additional batch: \$200

Sparkling Cider (approximately 7 servings) \$15.95 per bottle

Canned Soda: \$2.00 per can / \$18 per 12 pack

Lemonade/Coffee/Fruit Punch \$35 per 5 gallons

Bottled Water: \$2.00 each

Cash Bar Available: \$75 Setup Fee

Champagne Toast: \$2.50 per guest