

MENU

All pricing is listed for a Saturday evening event.
We offer our menus at \$4 less perperson on all other event days.

The Stockyard

One Appetizer Selection from Group I
One Appetizer Selection from Group II
One Salad or Soup Selection
One Entrée (Group I)
Or
One Signature Carving Selection
Two Selections from "Sides and Such"

The Trailboss

One Appetizer Selection from Group I
One Appetizer Selection from Group II
One Salad or Soup Selection
One Entrée Selection (Group I)
One Station (may sub additional entrée from Group I)
Two Selections from "Sides and Such"

The Longhorn

One Hors D' Oeuvres Display or Station
Two Appetizer Selections from Group I
One Appetizer Selection from Group II
One Salad or Soup Selection
One Entrée Selection (Group I)
One Station (may sub additional entrée from Group I)
Three Selections from "Sides and Such"

plus 6.25% sales tax and 20% service charge

MENU

The Cowboy

Two Appetizer Selections from Group I
Two Appetizer Selections from Group II
One Salad or Soup Selection
One Entrée Selection (Group I)
One Entrée Selection (Group III) (may sub a Premium Carving Selection)
Three Selections from "Sides and Such"

Synchronized Service Seated Dinner

(Includes Maitre d' Service, all waitstaff, bussers, chefs, sous chefs)
Please contact a catering consultant for a customized quote on your seated dinner

One Appetizer Selection from Group I
Two Appetizer Selections from Group II
One Salad or Soup Selection
One Entrée Selection (Group I)
Two Selections from "Sides and Such"

Upgrade to Group III entrée for \$6/person
Add an additional entrée for \$6/person
Add Table side wine service with dinner for \$5/person

El Vaquero Texas Bar-B-Que

One Appetizer Selections from Group I
One Appetizer Selections from Group II
One Salad Selection
Texas Brisket
Hill Country Link Sausage
Two Selections from "Sides and Such"
Jalapeno Corn Bread and House made Rolls with Butter
Pickles, Onions, BBQ Sauce

or

Fajitas

One Appetizer Selections from Group I
One Appetizer Selections from Group II
Station of: Chips, Salsa and Chile con Queso
Marinated Beef and Chicken Fajitas with grilled onions
Corn and Flour Tortillas
Mexican or Cilantro Rice
Ranch Style Beans
Cheese, Sour Cream, Guacamole, Pico de Gallo, Jalapenos

plus 6.25% sales tax and 20% service charge

HORS D'OEUVRES DISPLAYS

Jalapeno Pickled Shrimp

Texas Shrimp pickled with 1015 onions and sliced jalapenos served in martini glasses with a pineapple pico de gallo – 4 pieces per

Gulf Coast Shrimp Cocktail

Texas Gulf Coast Jumbo Shrimp served with your traditional cocktail sauce and lemon wedges – 4 pieces per

Texas Border Bar

Chile con Queso, Spinach Dip, Hotter than___ Red Sauce, Creamy Jalapeno Ranch
and one a little on the mild side served with tortilla and plantain chips

Imported and Domestic Cheese Display with Fresh Berries

Artisan Cheese Display to include St Andre, Cheddar, Smoked Gouda, Jalapeno Havarti, Baked Brie en Croute,
Three Cheese Torte with an abundance of seasonal fruit or berries. Served with Crackers and Breads

Green Grocer Display

An assortment of raw, marinated and grilled vegetables displayed and served with a spicy buttermilk dip. Display includes
fresh baby carrots, celery spears, grape tomatoes, cucumbers, sweet bell peppers, marinated artichoke hearts, roasted
red peppers, and hearts of palm. Also includes grilled asparagus, zucchini, yellow squash, mushrooms and eggplant

Mediterranean Bar

Antipasto Platters of Cured Meats, Cheeses, Marinated Vegetables and Olives,
Accompanied by an array of Breads and Infused Oils for Dipping.
Tomato Bruschetta Crostinis & Hummus with Pita Bread

APPETIZERS

GROUP I

2 per person

Texas Bruschetta *

Herbed Hill Country Goat Cheese, Avocado & Pecan Relish,
Caramelized Onion and Fire Roasted Salsa served
on Crisp Flour Tortilla Chips

Seared Filet Mignon Tips*

With our "Cowboy Kick" Horseradish Cream

Southwest Rolls

Grilled chicken, Chihuahua cheese, black beans,
& peppers with a Creamy Avocado Sauce

Miniature Crab cakes

With a Cajun Remoulade

Spinach and Feta Spanikopita

In Phyllo Pastry

Double Cream Baked Brie

With a Raspberry Jam in Flaky Pastry

Spicy Beef Empanadas

With a Creamy Jalapeno and Cilantro Sauce

Spicy Vegetable and Potato Pakora

With an Apricot Onion Chutney

Stuffed Mushroom

With Fresh Spinach and Parmesan Cheese

Wild Mushroom and Goat Cheese*

On Crostini

Texas Beef Carpaccio*

With an 1015 Onion Glaze on Crostini

Lobster Bisque Shooters

In a Demitasse Cup

Roasted Chicken Quesadillas

With Chipotle Pepper Sour Cream

Beer Battered Zucchini Fries

With a Buttermilk Ranch Dip

Sausage Stuffed Mushrooms

Duck Quesadilla

With Sautéed Quince and Brie

Roasted Tomato & Jalapeno Soup Shooters

Smoked Pork Quesadilla

With Roasted Guajillo Salsa

APPETIZERS

GROUP II

Jumbo Shrimp Shooters

With Cocktail Sauce and a Lemon Wheel

Wild Boar Chops

With a Hill Country Peach BBQ Sauce

Shiner Boch Beer Battered Asparagus Spears

With our "Cowboy Kick" Creamy Horseradish Dip

Buffalo and Green Chili Cheese Grits

In Mini Taco Shells

Ceviche Crostini*

With an Avocado Mousse

Crispy Oysters

With Jalapeno Remoulade on Crostini

Wild Mushroom Risotto Croquettes

With Fontina Cheese

Jack Daniels Teriyaki Grilled Chicken Skewers

Cornflake Shrimp

With a Mango Habanera Dipping Sauce

Smoked Salmon Crostinis*

Crispy Quail Legs

With Spicy Buttermilk Dip or Cider Adobo

Texas Pecan Encrusted Chicken Tenders

With a Jack Daniels Mustard

Miniature Crab cakes

With a Kentucky Bourbon Mustard Sauce

Buffalo Tenderloin Nachos*

On Crisp Flour Tortillas

Lobster Salad

On Belgium Endive Leaves

Jumbo Shrimp wrapped with Hickory Smoked Bacon

Stuffed with Jack Cheese and a Sliver of Jalapeno

Baby New Potatoes

Stuffed with Spinach, Bacon and Farmer's Cheese*

Petite Beef Wellingtons

With a Horseradish Cream

Shrimp Spring Rolls

With Thai Peanut Sauce

Seared Ahi Tuna and Jalapeno Cheddar Pate*

On a Plantain Chip with Mango Salsa

Vegetable or Tofu Spring Rolls

With Thai Peanut Sauce

Grilled and Chilled Quail Legs

With Spicy Buttermilk Dip

"Thai-Style" Shrimp

On a Skewer with Cilantro and Lime

SIGNATURE SALADS

Spring Salad

Mix of Spring Greens with Heirloom Tomatoes, Hearts of Palm, Mushrooms and Caramelized Pecans

Summer Salad

Light Greens with Fresh Strawberries, Feta Cheese, Caramelized Cashews, Cucumbers and Roma Tomatoes

Fall Salad

Spinach Leaf with sliced Walnuts, Granny Smith Apple, Crumbled Bleu Cheese, Hickory Smoked Bacon and Watercress

Winter Salad

Winter Greens with Oven Roasted Heritage Tomatoes, Farmer's Cheese, Caramelized Fig & Toasted Pine Nuts

Caprese Salad

Heirloom Tomatoes layered with Buffalo Mozzarella, Basil & Garlic drizzled with Olive Oil and Balsamic Vinaigrette

Tangy Lemon Caesar

Romaine lettuce tossed with Lemon Caesar dressing and Parmigiano-Reggiano

Rustic Greek Salad

Mixed Greens with Kalamata Olives, Sliced Red Onions, Feta Cheese, Tomatoes and Pepperocinis with a Traditional Greek Dressing

Dressings.....

Garlic, Sundried Tomato and Basil Infused Vinaigrette

Homemade Ranch

Jack Daniels Honey Mustard

Lemon Champagne Vinaigrette

Raspberry Vinaigrette

Italian with fresh Romano and Parmesan

Hot Apple Smoked Bacon

Ginger Lime Vinaigrette

SOUPS

Lobster Bisque

White Summer Gazpacho

With Truffle & Caviar

Cream of Poblano and Roasted Corn

Tortilla Soup

With Fresh Avocado and Tortilla Strips

Butternut Squash

Tito's Handmade Vodka Gazpacho

French Onion

Avocado Cream Soup

Red Pepper Cream Soup

Rustic Tomato and Basil

Tuscan Potato Soup

ENTRÉE
SELECTIONS

GROUP I

"Briscoe Chicken"

Stuffed with Spinach, Goat Cheese, Sun-Dried Tomatoes and Mushrooms with a Smoked Chipotle Pepper Cream Sauce

Southwestern Chicken Stack

Smoked Dominion Free-Range Chicken Breast Layered with Corn Tortillas, Queso Fresco, Avocado, Guajillo Chili Sauce and Salsa Verde

Pecan Crusted Texas Redfish

With a Chipotle Pepper Cream Sauce

Snapper Escabeche

With Mushrooms, Onions, Tomatoes and Cilantro

Chicken Picatta

Topped with a Lemon and White Wine Sauce and Capers

Blackened Chicken Opelousas

Topped with Crawfish, Mushrooms, Okra and Shrimp in a Gumbo Style Sauce

Champagne Chicken

Topped with Toasted Pine Nuts, Artichoke Hearts, Snap Peas and Roasted Red Bell Peppers in a Champagne Sauce

Pecan Crusted Chicken Breast

With a Roasted Red Pepper Cream Sauce

Chicken Fried Steak

With Home-style Country Gravy

Chicken Parmigianino

With a Rustic Marinara

Grilled Chicken

With a Kentucky Bourbon Teriyaki and Pineapple Salsa

Chicken Marsala

With a Wine and Mushroom Slurry

Chicken Verona

Topped with a Cream Lemon Butter Sauce, Tomatoes, Mushrooms and Asparagus Tips

Chicken and Wild Mushroom
Pasta with Truffles

Penne or Bowtie Pasta with a Truffle Cream Sauce and Toasted Pine Nuts

ENTRÉE
SELECTIONS

GROUP II

Jack Daniels Grilled Salmon

With a Pineapple Salsa

Six Jumbo Grilled Shrimp

Topped with a Lemon Buerre Blanc, Green Onions,
Mushrooms, Tomatoes and Avocado

Salt Encrusted Salmon

Cooked on Cedar Plank

Seafood Pasta Diavolo

Bowtie or Penne Pasta with Red Pepper, Crushed Tomato,
Olive Oil, Broccoli, Fresh Garlic and Grilled Shrimp

Pan Roasted Grouper

With a Lemon Achiotte Sofrito

GROUP III

Southwestern Filet

Grilled 6 oz center cut of Beef Tenderloin
With Poblano and Tasso Cream Sauce

Prime Tenderloin Medallions

With a Pearl Onion &d Mushroom Demi

Petit Filet Mignon

Crowned with a Stilton Bleu Butter

Cowboy Ribeye

A generous 10 oz Ribeye grilled to perfection

Prime Rib

With Creamy Horseradish Sauce or Au Jus

**WILD GAME &
OTHER MEATS**

Priced upon request

Bandera Grilled Quail

Two Grilled Diamond H Quail
With a Smoky Whole Grain Mustard Sauce

Buffalo Tenderloin

Pepper-Crusted Buffalo Filet Grilled and
Topped with a Whiskey Cream Sauce

Bacon Wrapped Pork Tenderloin

Topped with Parker Country Peach BBQ Sauce

Venison Medallions

With a Wild Mushroom Ragout

Lamb Chops

With a Jalapeno Mint Jelly

Apple Wood Smoked Duck Breast

With a Bing Cherry Gastrique

Pecan Crusted Elk Chop

With Chile Butter

SIDES & SUCH

Mashed Potato Selections

Home-Style, Roasted Garlic, Dill, Chipotle, Green Chile, White Truffle,
Horseradish, Blue Cheese, Poblano or Roasted Red Pepper

Risotto Selections

Portabella Mushroom, Parmesan Cheese, Green Chile, Sweet Potato, Roasted Poblano
and Sweet Corn, Wild Mushroom or Lemon and Asparagus

Rice Selections

Texas Confetti Rice, Cilantro Rice, Mexican Rice
Or Seasoned Rice with Cranberries and Pine Nuts

More Potatoes...

Smoke Gouda, Potatoes Au Gratin, Oven-Roasted New Potatoes with Garlic and Rosemary or Three Cheese Scalloped Potatoes

Pasta Selections

South Texas Vegetable ravioli with a Roasted Pepper Cream Sauce, Fettuccine Alfredo,
Cajun Bowtie Pasta with Broccoli, Onions and Mushrooms
Three Cheese Ravioli with a Marinara (add meat for \$2)
Spinach and Ricotta Ravioli with a Red Pepper Cream Sauce
Penne Marinara
Garden Fresh Pasta with Olive Oil and Garlic

SIDES & SUCH

Green Beans with Walnut Butter

Cow Camp Creamed Corn

Classic Asparagus with Mescal Hollandaise - add \$1

Cinnamon Glazed Baby Carrots

Lightly Seared Spinach with Texas Tarragon and Olive Oil

Steamed Broccoli with Garlic and Lemon

Baked Vegetable Ratatouille with Fresh Parmesan

Market Grilled Vegetables (Seasonal)

Grilled Asparagus with Roasted Red Pepper Garnish - add \$1

Jalapeno Parmesan Creamed Spinach

Coyote Chayote Grilled Squash

Hericot Verts with Black Truffle Oil and Crispy Prosciutto

Roasted Acorn Squash with a Pecan Thyme Butter (Seasonal)

Grilled Summer Squash with a Chardonnay Butter

SIGNATURE CARVING STATIONS

Herb Crusted Roast Beef

Jerk Spiced Pork Tenderloin

Roasted Turkey Breast

Cajun Fried Turkey Breast

Southern Style Maple Crusted Honey Ham

Pecan Smoked Pork Tenderloin

PREMIUM CARVING SELECTIONS

Beef Tenderloin

The tenderest cut of Beef grilled to medium-rare

Prime Rib

Smoked in Pecan Wood

Hazelnut Roasted Leg of Lamb

Buffalo Tenderloin

(add \$5/person)

All stations require one attendant per 75 guests at \$100 each

All carving stations include choice of two sauces and house made breads with butter to accompany your selections

**SAUCE
SELECTIONS**

Classic Au Jus

Apple Poblano Chutney

Sun Dried Hill Country Zinfandel Gastrique

Caramelized Shallot Demi

Portabello Mushroom ragout

Cilantro Chimichurri

Chanterelle Mushroom Demi

Hill Country Peach BBQ Sauce

Creole Mustard

Cranberry Relish

Mango Salsa

Poblano and Tasso Cream Sauce

Jack Daniels Honey Mustard

“Cowboy Kick” Horseradish Cream

Oak Smoked Butter

Brandy Cream Sauce

Whole Grain Mustard

St John’s Chutney

**STATIONS...
CONTINUED**

Campfire Shrimp Martinis

Shrimp sautéed with Garlic, Lime, Tequila, and Chili Peppers in a Martini Glass
with a Pineapple Pico de Gallo and Fried Plantain Chips

Texas Taco Bar

Build Your Own Miniature Tacos and Gorditas ...stuff with Spicy Chicken, Pulled Pork,
Texas Brisket, Monterey Jack Cheese, Fresh Cilantro, & Chopped Onions

Southern Comfort

Truffle Mac n' Cheese, Green Chili Mac n' Cheese, Jalapeno Cheese Grits, Homemade "mini" Biscuits and Gravy
and Jimmy Dean Sausage Balls (this is a great "late night" station to present just before the end of the party!)

Quesadilla Bar

Chicken, Beef, or Spicy Shrimp Quesadillas Grilled Tableside with Sour Cream, Traditional Salsa, Guacamole and Jalapenos

Homemade Guacamole Bar

Avocados smashed into the Ultimate Guacamole with all the spices, lime, pico de gallo
and jalapenos just to your taste. Served with Chips, Salsa and Texas Ceviche.

Potato Martini Bar

Garlic Roasted Mashed Potatoes or Green Chile Smashers are the base...
you create the rest with toppings like Wild Game Chili, Cheese, Sour Cream, Chives and Bacon

Soup Sippin' Station

A Trio of Soups (Lobster Bisque, Rustic Tomato Basil, Potato and Leek, Butternut Squash, Cream of Poblano Pepper) served
in oversized Shot Glasses with choice of toppings... shredded cheeses, apple-smoked bacon, chives, avocado chunks, etc.)

Chocolate Fondue Fountain

Milk, Dark or White Chocolate cascading over a tiered fountain with a myriad of dipping items
to choose from...marshmallows, biscotti cookie, pineapple, strawberries, pretzels

All stations require one attendant per 75 guests at \$100 each

SWEET ENDINGS

Tres Leche

Chocolate Tuxedo Cake

White and Dark Chocolate Mousse Cake

Traditional Crème Brule

Lemon Crème Brule

Caramel Pecan Cheesecake

White Chocolate Bread Pudding

New York Style Cheesecake with Fresh Strawberries

Texas Pecan Pie with Vanilla Ice Cream

White Chocolate and Raspberry Cheesecake

Triple Chocolate and Peanut Butter Cup Explosion

Freshly Squeezed Key Lime Pie with fresh berries

Towering Carrot Cake

Chocolate Vandermint Mousse

Heavenly Rich Flourless Chocolate Cake

Children's Menu

Choose one:

Chicken Fingers, French Fries and Mixed Fruit, Cheese Pizza, French Fries and Mixed Fruit,
Cheese Quesadillas, French Fries and Mixed Fruit

BRUNCH MENUS

The Savage Sunrise

Assorted Danishes, Muffins and Breakfast Breads
Fresh exotic Fruit Displays

Scrambled Eggs

Mexican Brunch Potatoes

Apple Cured Bacon

(Diced Onion and Green Peppers)

Honey Spiral Ham – Carving Station with Fresh Rolls and Mustard

Or

Cajun Spiced Turkey Breast - Carving Station with Fresh Rolls and Butter

Home-style Jams and Clover Honey

Coffee and Tea Service & Fresh Squeezed Juices

The Rancher

Assorted Danishes, Muffins and Breakfast Breads
Fresh exotic Fruit Displays

Fresh Waffle Station complete with warm Maple Syrup, fresh Berries,
Sweet Cream Butter and Whipped Cream

Gourmet Omelet Station with market fresh ingredient

Includes

Wild Mushrooms, Caramelized Spanish Onions, Bell Peppers, Roma Tomatoes,

Honey Ham, Bacon Bits, Cheddar and Swiss cheeses

(* Omelette Station requires one attendant/25 guests)

Farmers' style Red Bliss Potatoes

Cheesy Grits

Country Sausage Links

Apple-wood cured Bacon

Scrambled Eggs

Homemade Buttermilk Biscuits

Home-style Jams and Clover Honey

Coffee and Tea Service & Fresh squeezed Juices

BRUNCH MENUS

Lakeside Brunch

Lemon, Cherry and Apple Turnovers, Assorted Danishes, Muffins and Breakfast Breads
Fresh exotic Fruit Displays

Warm Bagels complete with Sweet, Savory and Plain Cream Cheeses

Farmers' style Red Bliss Potatoes
Country Sausage Gravy with Buttermilk Biscuits on the side
Scrambled Eggs with Chives
Crispy Bacon

Seafood Display
Smoked Salmon, Shrimp and Mussels
Condiments include

Minced Red Onion, Capers, Hard Boiled Egg, Dilled Mayonnaise and Gourmet Crackers

Coffee and Tea Service & Fresh Squeezed Juices

Brunch Bar Service

3 hour service

Bloody Mary and Mimosa Bar

Complete with Premium Vodkas, Mixers, Whole Celery Stalks, Old Bay , Tabasco and Worcestershire Sauce

Frozen Bellinis or Margaritas, Champagne and White Wine

Frozen Drink Machine

Mimosas, Champagne and White Wine

Champagne Punch

*All Bars include Sodas and Juices

Pre-Ceremony Catering Options

Bottled water or Soda _____	\$1/bottle
House Wine or Champagne _____	\$20/bottle
Domestic Beer _____	\$3/each
Imported Beer _____	\$4/each
Mini-Sandwich Tray _____	\$10/person (min 10)
Artisan Cheese Tray _____	\$8/person (min 10)
Classic Pub Appetizers _____	\$10/person (min 10)
Southwest Chicken Rolls	
Chicken Fingers	
French Fries	
Liquor - Bottle Service _____	Price upon request

All Pre-Ceremony Catering Requests must be made a Minimum of Three Weeks Prior to your Event.

Linen

120" Round Ivory Poplin tablecloth	included
85x85" Ivory Cotton Overlay	included
Ivory Napkins	included
120" Chocolate Brown Pintuck Table Cloth	\$20/each
120" Black Pintuck Table Cloth	\$20/each
Chocolate Brown Satin Napkins	\$1.25/each
Ribbon (your choice of color) Napkin Ties	\$.75/each
Black or White Cotton 85 x 85" Overlays	\$5.00/each
Black or White Cotton Napkins	\$.50/each
Chocolate Brown or Black Pintuck Runners	\$5/table

*Ask your consultant about other colors that may not be on this list

Plate ware

"Napa" White Dinner Plates	included
6" Glass Plates (cake or stations)	included
Silver or Gold Chargers	\$1.00/each

Glassware

Water Goblets, Irish coffee Mugs, Wine Glasses	included
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Flatware

Baguette Pattern	included
Silver Service	\$1.25/piece

Buffet Set-up

Linen-Chocolate Brown or Black	included
"Texas-Tuscan" Décor – Candelabras, etc.	included

Chapel Candle Package

\$125

Includes (1) Iron Hurricane and 4-6 votives per window, 6" x 9" Pillar Candles (Ivory) for the Altar Candelabras, Iron Hurricanes and Votives for Foyer tables. Complete set-up, lighting and break-down.

Ballroom Candle Package

\$250

Includes 4-6 votives per table to accent your centerpiece, decorative candelabras in bar and foyer areas and on accent tables throughout the building. Complete set-up, lighting and break-down

BAR PACKAGES

All bar packages are based on four hour minimum. Bar packages include the non alcoholic beverage package.

All minors are subject to non alcoholic beverage package.

All guests over 21 years of age are subject to open bar package.

Bartenders are billed separately.

Non Alcoholic Bar

Assorted soft drinks (Coca Cola products), juices, still and sparkling water

Bronze Buckle Package (Beer/ Wine/ Champagne)

Domestic Bottled Beer, House Wine and Champagne

Chardonnay, Merlot, White Zinfandel and Sparking Wine

Bud light, Miller lite and Coors Light

Assorted soft drinks (Coca Cola products), juices, still and sparkling water

* Substitute 'Margarita on the Rocks' for wine or champagne / \$ 1 per person

Silver Spur Package (Full Bar)

Tier 1 Liquors:

Vodka, Gin, Rum, Bourbon, Scotch, Canadian Whiskey, Tequila – (house brands)

Plus, Domestic Bottled Beer, House Wine and Champagne

Chardonnay, Merlot, White Zinfandel and Sparking Wine

Bud light, Miller lite and Coors Light

Assorted soft drinks (Coca Cola products), juices, still and sparkling water

Double Diamond Package (Premium Bar)

Tier 2 Liquors:

Vodka, Gin, Rum, Bourbon, Scotch, Canadian Whiskey, Tequila & Cordials

Vodka: Stolichnaya, Skyy & Tito's

Gin: Tanqueray

Rum: Bacardi & Malibu

Bourbon: Jack Daniels & Maker's Mark

Scotch: Chivas Regal 12 & Johnny Walker Black

Canadian Whiskey: Crown Royal

Tequila: Cuervo Gold & Patron Silver

Cordials: Amaretto, Bailey's Irish Crème, Grand Marnier & Kahlua

Plus, Domestic Bottled Beer, House Wine and Champagne

Chardonnay, Merlot, White Zinfandel and Sparking Wine

Bud light, Miller light and Coors Light

Assorted soft drinks (Coca Cola products), juices, still and sparkling water

BAR PACKAGES

Lonestar Package - Texas Bar

Beer: Shiner Bock, Lone Star Light, Zigen Bock Amber & Pearl Light

Wine: Messina Hof White Zinfandel, Fall Creek Chardonnay,

Kiepersol Estates Merlot & Beck Cabernet Sauvignon

Sparkling Wine

Imported/Specialty Beers

Champagne Toasts (Passed)

In addition to any bar package

Signature Drinks (ask consultant)

Wine Service / Tableside

Additional Hour

BWC Bar (Bronze) - \$4.00/person

Full Bar (Silver) - \$5.00/person

Premium Bar (Double Diamond) - \$6.00/person

Lonestar Bar - \$6.00/person

Cash Bar - staffing charges only

Hosted / Consumption

Non alcoholic beverages - \$2 each

Wine by the Glass - \$5 each

Champagne by the Glass - \$5 each

Beer by the Bottle - \$4 each

Cocktails by the Glass - \$6 each

* Imported Beer - \$5 each

Staffing & Service

All Bar Staff is billed on an hourly basis including 2 hours of set-up and 1 hour of break-down of the event.

Bartenders - \$25.00/hour

Bussers/Barbacks - \$20.00/hour

*plus 6.25% sales tax (on non-alcoholic beverages) and 20% service charge