

Catering Guide for

Special Events

2022



Director of Catering

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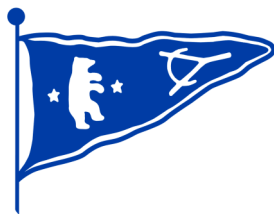
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CATERING GUIDE

Service Charge & Tax

22% Service Charge (taxable) for Non-Members

The service charge is not considered a gratuity and remains the property of the White Bear Yacht Club and not the employee.

20% Service Charge (taxable) for Members

7.375% State Sales Tax

9.875% Liquor Tax

Room Capacities

Commodores Room: 65ppl seated/80ppl standing

Screen Porch: 24ppl seated

Main Floor: 175ppl seated/200ppl standing

Pool: 250ppl standing (minimal seating available)

Food and Beverage Minimum

Lunch – Week Day & Sundays: \$17++ /person

Dinner – Week Day & Sundays: \$39++/person

Saturdays Only: \$10,000

Wedding Cake/Dessert Cutting/Serving Charge

\$1.50 per person

Dual Entrée Charge

\$1.50 per person

All prices on this menu are subject to 22% service charge and applicable sales tax.

Service charge is the property of the club and not the employee.

Prices are subject to change without notice.

BREAKFAST BUFFETS

Continental Breakfast

Fresh baked caramel rolls, muffins and bagel with cream cheese, fruit preserves, fresh fruit display, coffee, decaffeinated coffee, tea and fruit juices.

17 per person

Full Breakfast Buffet

Fresh baked caramel rolls, muffins and bagels with cream cheese, fruit preserves, fresh fruit display, eggs, bacon, sausage, coffee, decaffeinated coffee, tea and fruit juices.

23 per person

BREAKFAST ASSORTMENTS

Breakfast Sandwiches

11 per person

Fresh fruit display

7 per person

Danish pastries, caramel rolls, or croissants with butter and jam

22 per dz.

Assorted bagels and cream cheese

22 per dz.

Display of miniature muffins and fruit breads with butter and whipped cream cheese

22 per dz.

LUNCHEON BUFFETS

30 person minimum for buffets

Delicatessen Soup and Deli Buffet

Kettle of Soup du jour

Mixed baby greens salad with assortment of toppings and dressings

Selection of sliced delicatessen meats

House recipe chicken salad and tuna salad

Display of sliced cheeses

Variety of breads and sandwich rolls

Green leaf lettuce, ripe red tomato slices, shaved onion, kosher dill pickles

Arrangement of condiments

Potato chips

Display of brownies and bars

22

Grilled Burger and Chicken Buffet

Grilled burgers Marinated grilled chicken breast

Display of sliced cheeses (Swiss, Cheddar, American, Pepper-Jack) Green leaf lettuce, ripe red tomato slices, shaved onion, kosher dill pickles

Arrangement of condiments Country style potato salad Fresh Cole slaw

Kaiser rolls

Display of brownies and bars

22

Grill Attendant for Outdoor Event **120**

Cold Cut Deli Buffet

Display of sliced ham, turkey breast, pastrami Kaiser Buns

Sandwich condiments

Green leaf lettuce, Minnesota tomatoes, shaved red onion, dill pickles Creamy

Cole slaw

Potato salad Sliced cheeses

Cookies and brownies

20

LUNCHEON BUFFETS

(Continued)

Italian Buffet

Garlic Bread
Antipasto Display
Caesar Salad
Marinated Grilled Chicken Breast
House Made Meatballs
Penne and Garlic Parmesan Cream Sauce
Spaghetti and Marinara Sauce
Lunch **29** /Dinner **36**

A Taste of Asia

Asian greens salad
Egg rolls with sweet chili sauce
Beef and Broccoli Stir-fry Teriyaki Chicken
Mixed Veggies Stir-fry Fried Rice or White rice
Lunch **29**/Dinner **36**

Mexican Fiesta

Tortilla Chips
Selection of Authentic Mexican Salsas
Chicken or Beef Fajitas with peppers and onions
Barbacoa & Spanish rice Refried Beans
Soft and Hard Taco Shelled
Diced Onions, Tomatoes, Shredded Lettuce
Shredded Cheddar Cheese, Sliced Black Olives,
Jalapenos, Sour Cream, Guacamole
Lunch **28**/Dinner **33**

Box Lunch

Turkey or Ham Sandwich, chips, fruit (banana or apple)
and cookie or granola bar

18

LUNCHEON ENTRÉE SALADS

Fresh baked dinner rolls and butter included
Add our special caramel-pecan rolls for **1** per person

Raspberry and Almond Chicken Salad

Almond crusted chicken breast over a blend of fresh baby lettuce, Maytag Bleu cheese, apples, fresh raspberries, raspberry vinaigrette, and candied almonds.

20

WBYC Cobb Salad

Diced roast turkey breast, apple wood smoked bacon, beefsteak tomato, avocado, hardboiled egg, Bleu cheese, mixed salad greens, accompanied by a selection of our house dressings

21

Sweet Soy Glazed Chicken Salad

Blend of crisp lettuces and Napa cabbage, julienne carrots, red bell pepper, toasted almonds, soy glazed chicken, wonton crisps, snow pea pods and sesame-soy vinaigrette

21

Grilled Chicken Caesar Salad

Grilled chicken breast served on a bed of romaine lettuce with croutons, parmesan cheese and house dressing

20

LUNCHEON SANDWICHES

All sandwiches include potato chips and kosher dill pickle

Add a cup of soup **3** or French Fries **2**

White Bear Yacht Club Burger

Choice Grade Black Angus ground chuck, caramelized onion, apple wood smoked bacon, and Swiss cheese on a toasted Kaiser roll

17

Grilled Tuscan Chicken

Marinated and grilled breast of chicken, herb crusted roast tomatoes, artichoke hearts, and pesto mayonnaise on toasted Focaccia

17

Ahi Tuna Wrap

Seared yellow fin tuna, shredded Napa cabbage, carrots, and cucumbers sesame-soy vinaigrette, wasabi aioli, rice paper wrapper

20

Grilled Vegetable Focaccia

Marinated and grilled red bell peppers, zucchini, sweet onion, and portabella mushroom on toasted focaccia with melted Provolone and basil pesto aioli

17

Croissant Club Sandwich

Shaved roast turkey, crisp lettuce, sliced tomato, apple wood smoked bacon, and roast garlic mayonnaise on a fresh flaky croissant

16

LUNCHEON ENTREES

When applicable, entrees include seasonal vegetable and choice of rice or potato:

Potato Choices

Rosemary Roasted New Red Potatoes
Garlic Yukon Gold Whipped Potatoes
Sour Cream and Chive Mashed Potatoes
Parsley Buttered New Potatoes
French Fries

Rice Choices

Wild and Long Grain Rice Blend Steamed
Jasmine Rice Steamed
Basmati Rice
Saffron Rice Pilaf

WBYC Chicken Veronique

Sautéed chicken breast surrounded
by Riesling cream sauce and sweet
green grapes

21

Chicken a la King

Rich stew of chicken, mushrooms,
carrots, and sweet peas served over
flakey puff pastry shells

22

Classic Country Style Meatloaf

(minimum 6 people)

Seasoned with garlic and Italian
herbs, finished with a
rich brown gravy

22

Artichoke and Chicken Penne

Marinated grilled chicken breast,
artichoke hearts, sun-dried tomatoes,
basil pesto, lemon, white wine, and
Parmigiano-Reggiano tossed with
penne pasta

21

Herb Crusted Broiled Walleye

Brushed with garlic-herb butter,
splashed with white wine, and
crusted with fresh sourdough bread
crumbs, finished with lemon
and herb beurre blanc

26

Sesame-Soy Glazed Atlantic salmon

Broiled fillet of salmon glazed
with a ginger and soy marinade
served with Jasmine rice,
pea pod-red pepper stir fry,
and citrus dressed micro greens

26

Grilled Top Sirloin

Rubbed with garlic, fresh herbs, and
olive oil; garnished with roasted forest
mushrooms

32

VEGETARIAN DISHES

Brie Cheese and Spinach Quiche

Flakey pie crust filled with savory custard and studded with sautéed spinach and Brie cheese

21

Roasted Vegetable Linguine

A selection of garden fresh vegetables; marinated and roasted tossed with carrot-ginger sauce atop a portion of pasta and garnished with Parmigiano-Reggiano and toasted almonds

20

Roasted Butternut Squash Ravioli

Grilled vegetable timbale, sage brown butter, toasted pumpkin seeds, black truffle oil

21

Grilled Ratatouille Tower (GF V)

Balsamic marinated portabella mushroom, zucchini, eggplant, bell peppers, sweet red onion, asparagus, layered with rich tomato sauce and finished with extra virgin olive oil and fresh herbs

22

HORS D'OEUVRES

Priced per dozen
2 dozen minimum order

Maki Sushi Display

44

Jumbo Shrimp Cocktail Display

46

Oysters on Half Shell

46

Miniature crab cakes with Dijon aioli

44

Mini Brie en croute

29

Pork pot sticker with spicy Szechwan dipping sauce

29

Chicken Shu Mai

29

Crispy fried chicken wings with BBQ sauce

29

Classic Buffalo chicken wings

29

Sweet and spicy beef skewer

29

Meatballs - Swedish or BBQ

35

Oysters Rockefeller

46

Spicy Shrimp Skewer

46

Pork egg roll with sweet and sour sauce

29

Szechwan pork riblets

29

Italian sausage stuffed mushroom caps

29

Mini Yacht burgers

35

Water Chestnut Rumaki

29

Thai chicken satay with peanut sauce

29

Spinach and cheese stuffed mushrooms

29

Mini Beef Wellington

44

Spanakopita

29

Grilled chicken quesadilla

29

BUTLER PASSED

Choose Three **12** per person

Choose Four **16** per person

Butler Passed items may also be plated and sold by the dozen

Hot Arrangements

Spanakopita triangles

Artichoke and Boursin beignet

Mini grilled cheese sandwich

Truffle risotto cake with mushroom mascarpone

Bacon wrapped water chestnuts

Chicken empanada

Thai chicken satay with peanut sauce

Smoked chicken quesadilla with chipotle cream

Coconut chicken with pineapple marmalade

Pecan crusted chicken tenders with honey mustard dip

Crab cake bites with Dijon aioli

Shrimp toast

Salmon Wellington

Beef Satay

Miniature beef wellington

BUTLER PASSED

(Continued)

Cold Arrangements

Fresh mozzarella and tomato skewer

Bruschetta with tomato, balsamic vinegar and parmesan

Sun dried tomato pesto crostini with chevre

Banana fingerling potato with herb crème fraiche and tobiko

Melon and prosciutto

Chilled coconut carrot soup

Antipasto skewer

Curry chicken salad tartlet

Roasted tenderloin on rye

Duck confit tostada

Pâté de maison on baguette crostini

Ahi tartare on wonton chip

Cold smoked salmon canapé

Gravlax salmon cones

Sesame seared Ahi with wasabi aioli on rice cracker

Smoked salmon deviled egg

ENTERTAINMENT PLATTERS

Priced Per Platter

Brie en Croûte (serves 35)

1 kilogram wheel of Brie cheese stuffed with maple pecan puree encased in puff pastry dough and baked, served with sliced baguette

144

Baked Crab and Artichoke Dip (serves 35)

Served with French bread crisps and toasted pita chips

180

Chilled Smoked Beef Tenderloin (serves 20)

Herb crusted, house smoked tenderloin of beef served with creamy horseradish sauce, a variety of mustards and baguette crostini

360

Spinach and Artichoke Dip (serves 35)

Served with French bread crisps and toasted pita chips

96

House Smoked Atlantic Salmon (serves 35)

Salmon filet cured with black pepper-fennel rub accompanied by cream cheese, hard cooked egg, minced red onion, capers and pumpernickel toast

234

Cheese display (serves 50)

Grand selection of domestic and imported cheeses including Cheddar, Jarlsberg, Pepper- Jack, Bleu veined, Brie, and more with a variety of crackers and cheese biscuits

300

ENTERTAINMENT PLATTERS

(Continued)

Vegetable Crudités (serves 35)

Carrots, celery, broccoli, cauliflower, bell peppers, and more accompanied by house made Ranch dip

180

Seasonal Fruit Presentation (serves 35)

Ripe melons, pineapple, raspberries, strawberries, and grapes accompanied by raspberry- cream cheese dip

234

Antipasto Arrangement (serves 35)

A selection of imported olives, assorted pickled vegetables, Italian cheeses and salamis

192

Marinated Grilled Vegetable Display (serves 35)

An extended selection of mushrooms, asparagus, bell peppers, summer squashes, and more displayed with roast garlic-red pepper aioli

210

Pesto and Tapenade Array (serves 35)

Baguette crostini displayed with sun dried tomato pesto, traditional olive tapenade, roast garlic spread, Boursin cheese, basil pesto, and artichoke tapenade

198

Decorated Whole Poached Salmon (serves 50)

Garnished with a variety of vegetables and yogurt dill sauce

300

CHEF TENDED ACTION STATIONS

Enhance a standard buffet by adding gourmet action stations occupied by one of our culinary specialists (**120** for attendant)

Fresh Salad to Order

Baby salad greens, fresh raspberries, sliced apples, diced Brie cheese, candied almond, wonton crisps, raspberry vinaigrette or House Dijon dressing and

Crisp Romaine lettuce, garlic croutons, hand grated parmesan, white anchovies and our own version of creamy Caesar dressing

11 per person

Pad Thai

Tender chicken breast tossed with rice noodles, bean sprouts, green onion and eggs then finished with our special Pad Thai sauce, crushed peanuts, chilies and lime

14 per person (add a Maki Sushi display for **44** per doz.)

Sushi Action Station

California rolls, smoked salmon rolls, spicy crab rolls, spicy tuna rolls, a variety of Nagiri sushi made before your eyes and accompanied by wasabi, pickled ginger and soy sauce

23 per person

Two Dragon Stir Fry Station

Stir fry number one is chicken and vegetables, stir fry number two is spicy orange beef and broccoli; includes fried rice, fortune cookies and lo mein noodle salad

15 per person (add a Maki Sushi display for **44** per doz.)

Beef Tenderloin

Beef filet seasoned with black pepper herb crust roasted medium-rare, carved to order; served with creamy horseradish sauce, a variety of mustards, and sandwich rolls

18 per person

(Continued)

Cumin-Chipotle Crusted Pork Loin

Slowly roasted and hand carved, accompanied by soft flour tortillas, guacamole, pico de gallo, shredded lettuce, chipotle cream and diced tomato

14 per person

Roast Turkey Breast

Slow roasted and accompanied by Dijon mustard, whole grain mustard, cranberry relish and cranberry mayonnaise with mini sandwich rolls

12 per person

Honey Glazed Ham

Gently baked and glazed with Dijon mustard-honey glaze; served with fresh sandwich rolls and condiments

14 per person

Whipped Potato Cocktail Bar

Roast garlic Yukon Gold potatoes and whipped Idaho russet potatoes topped to order. Choose from sautéed mushrooms, smoked bacon, fresh chives, grated cheeses, sweet corn, diced ham and grilled chicken breast finished off with chicken gravy, brown gravy, or parmesan-garlic cream sauce

11 per person

The Risotto Bar

Creamy Arborio rice gently cooked to perfect texture combined with sautéed asparagus tips, forest mushroom blend, garlic, herbs and Parmigiano-Reggiano

12 per person

The Principal Pasta Station

Penne pasta, Italian sausage, Pomodoro sauce, Farfalle pasta, grilled chicken, sun-dried tomatoes, artichokes, shrimp, scallops, Alfredo sauce and Parmigiano-Reggiano served with fresh baked garlic toast

20 per person

DINNER ENTREES

All entrees include WBYC green salad with House Dijon dressing, seasonal vegetable, and when applicable choice of rice or potato

Potato Choices

Rosemary Roasted New Red Potatoes
Roasted Garlic Yukon Gold Whipped Potatoes
Sour Cream and Chive Mashed Potatoes
Parsley Buttered New Potatoes
French Fries

Rice Choices

Wild and Long Grain Rice Blend Steamed
Jasmine Rice Steamed
Basmati Rice
Saffron Rice Pilaf

SALAD ENHANCEMENTS

Baby field greens salad

with strawberries, poppy seed dressing, Brie cheese

3

Baby spinach salad

with maple-pecan vinaigrette, caramelized pecans, and warm herb crusted goat cheese medallion

4

WBYC Caesar salad

3

*Special Meals

Special meals including dietary requests, vegetarian and children's meals will be charged at price and served plated to table.

LAKE & SEA

Broiled Walleye

Brushed with herbed butter, splashed with white wine, crusted with fresh bread crumbs and finished with browned butter and capers

41

Panko Crusted Walleye

Hand breaded walleye fillet golden fried and served with lemon-herb aioli

41

Orange Glazed Atlantic Salmon

A seared fillet of salmon coated with orange glaze with orange-chive butter sauce and fresh orange slices

39

Grilled Atlantic Salmon Thai Curry

Marinated grilled salmon fillet served with Jasmine rice, vegetable stir fry and Thai coconut green curry

39

Classic Shrimp Scampi

Large shrimp broiled with garlic, white wine, lemon, and parsley

41

Sautéed Lump Crab Cake

Fresh crab meat blended with bell peppers, onion, spices and Dijon mustard-Panko crusted and sautéed. Accompanied by fennel slaw, parsley buttered new potatoes and red pepper- garlic aioli

39

Grilled Shrimp

Tomato-herb marinated grilled shrimp basted with lime butter finished with citrus avocado salad and micro greens

41

POULTRY

Pecan Crusted Chicken

Dried cherry-apricot compote, brandy-apricot butter sauce

39

Boursin-Prosciutto Chicken Roulade

Garlic and herb cheese, prosciutto, spinach and chicken breast layered, rolled and sautéed, served with lemon-herb butter sauce

39

Grilled Chicken Romana

Marinated, grilled chicken breast with pancetta, garlic, sun-dried tomatoes, artichoke hearts, and basil pesto

39

Chicken Marsala

Breast of chicken scaloppini gently sautéed; accompanied by button mushrooms in a Marsala wine sauce

39

Minnesota Wild Rice Chicken

Roasted breast of chicken with wild rice-mushroom chicken forcemeat filling, and accompanied by mushroom demi-glace

39

Chicken Veronique

Sautéed chicken breast surrounded by Riesling cream sauce and sweet green grapes

39

BEEF

Grilled Filet Mignon 6 oz.

Beef tenderloin steak accompanied by green peppercorn demi-glace

54

Charbroiled New York Steak 12 oz.

Beef strip steak topped by a mélange of black truffle scented forest mushrooms

51

Braised Beef Short Ribs 12 oz.

Slowly cooked in beef jus with red wine, balsamic vinegar and herbs; accompanied by roasted garlic whipped potato

46

Roasted Beef Tenderloin 6 oz.

Medium-rare roast tenderloin carved to order and served with Dijon-cognac demi-glace

57

Blue Cheese Herb Crusted Beef Top Sirloin 8 oz.

Broiled center cut beef sirloin steak with blue cheese-herb crust and red wine demi-glace

39

PORK

Maple Glazed Pork Rib Chop 12 oz.

Apple cider brined pork chop glazed with maple syrup accompanied by apple-raisin chutney and Bourbon-cider sauce

39

Teriyaki Style Pork Tenderloin

Grilled, marinated pork tenderloin with soy sauce-ginger-brown sugar glaze and grilled pineapple salsa

36

COMBINATION ENTREES

Pair a 4 oz. grilled beef filet and sauce Bordelaise with one of the following items

Classic Shrimp Scampi

58

Herb Crusted Broiled Walleye

55

Orange Glazed Salmon

55

Grilled Chicken Romana

52

VEGETARIAN

Brie Cheese and Spinach Quiche

Flakey pie crust filled with savory custard and studded with sautéed spinach and Brie cheese

32

Roasted Vegetable Linguine

A selection of garden fresh vegetables; marinated and roasted tossed with carrot-ginger sauce atop a portion of pasta and garnished with Parmigiano-Reggiano and toasted almonds

29

Roasted Butternut Squash Ravioli

Grilled vegetable timbale, sage brown butter, toasted pumpkin seeds, black truffle oil

32

Grilled Ratatouille Tower (GF V)

Balsamic marinated portabella mushroom, zucchini, eggplant, bell peppers, sweet red onion, asparagus, layered with rich tomato sauce and finished with extra virgin olive oil and fresh herbs

32

CHILDREN

Most lunch and dinner buffets can be accommodated at a reduced price and smaller portion

Custom Buffets

All buffets include one accompaniment
Add **4** per person if a second is desired

Pizza
(sausage, cheese, pepperoni)
17

Corn Dogs
15

Macaroni & Cheese
17

Chicken Tenders & Fries
17

Accompaniments

Mixed Greens Salad

Fruit Bowl

French Fries

Tater Tots

Banquet Dinner Entrees

All entrees include a fruit cup served during the first course

Chicken Tenders & Fries
15

Kids Cheese Burger & Fries
15

Grilled Chicken Breast
& Veg du Jour
18

Grilled Cheese & Fries
12

Macaroni & Cheese
15

DESSERT MENU

Variety of cookies, brownies and bars

22 per dozen

Pecan Lace Tulle (limited to 40 guests)

Cookie cup filled with fresh berries, ice cream, and raspberry sauce

10

White Chocolate Macadamia Brownie

Topped with coffee ice cream and dark chocolate sauce

9

Chocolate Caramel Bread Pudding (limited to 40 guests)

House baked chocolate bread enhanced by rich caramel custard and served with vanilla and raspberry sauces

9

Grilled Angel Food Cake

With warm berry sauce

9

Floating Island (limited to 40 guests)

Poached meringue upon a pool of vanilla custard sauce; topped with hard caramel and toasted almonds

9

White Bear Yacht Club Sundae (limited to 40 guests)

Vanilla ice cream, butterscotch, chocolate sauce, crushed toffee, whipped cream, and a strawberry fan

9

Fudge Brownie Sundae

Moist rich warm brownie topped with vanilla ice cream, chocolate sauce, whipped cream, and fanned strawberry

9

(Continued)

Tiramisu

Espresso soaked sponge cake, shaved dark chocolate, and mascarpone

9

Crème Brûlée (limited to 40 guests)

Classic French caramelized custard flavored with vanilla

7

Seasonal Fruit Cobbler or Crisp a la mode (limited to 40 guests)

Apple, peach, plum, rhubarb, or other fruits baked and served with vanilla ice cream

7

Cheese Cake

Choose traditional New York style, or allow our pastry chef to add a creative flair with chocolate, candied ginger, raspberry, or tart cherry served with appropriate sauces

9

Key Lime Pie (limited to 40 guests)

7

Fresh Fruit Tart (limited to 40 guests)

An array of the season's best fruits displayed atop of vanilla custard in a graham cookie crust

7

Molten Chocolate Cake

Warm chocolate cake with a soft ganache center accompanied by vanilla ice cream

10

Devil's Food Cake

Chocolate layer cake with chocolate butter cream frosting

7

LATE NIGHT SNACK

Priced per person. Minimum of 60% of guests will be charged for late night snack.

Assorted Pizzas

Select from quattro formaggio, pepperoni, Italian sausage, vegetable supreme

12

Mini Yacht Burgers on Hawaiian Rolls

Served with French fries and condiments

12

BBQ pulled Pork Sandwiches on Hawaiian Rolls

With French fries and sweet-smokey BBQ sauce

10

Marinated Grilled Chicken Breast Sandwiches on Hawaiian Rolls

With French fries, basil pesto aioli, and provolone cheese

10

Build Your Own Taco Bar

Seasoned beef, shredded chicken, guacamole, sour cream, lettuce, cheese, and an assortment of salsas with hard and soft tortillas

12

Mash Potato Bar

Cheese, sour cream, green onion, bacon

10

BEVERAGE ARRANGEMENTS

Coffee

25 per gallon

Freshly Brewed Iced Tea

24 per gallon

Lemonade

24 per gallon

Fruit Juices

18 per carafe

Soft Drinks

3 per person

Fruit Punch

36 per gallon

Champagne Punch

72 per gallon

House Wine

35 per bottle

House Sparkling

35 per bottle

Corkage Fee

25 per bottle

CASH BAR PRICING

All pricing includes tax and service charge

Fountain Soda

3

Juice and Other

4

Domestic Beer

6

Imported and Craft Beer

7

Well Liquor

10

Call Liquor

12

Premium Liquor

14

Premium Plus Liquor

17

House Glass of Wine

10

House Bottle of Wine

36

OPEN BAR PACKAGES

++ Indicates tax and service charge

Additional hours available upon request

House Wine and Beer

20++ per guest for the first three hours

25++ per guest for four hours

31++ per guest for five hours

37++ per guest for six hours

Well Bar, Beer and House Wine

22++ per guest for the first three hours

28++ per guest for four hours

34++ per guest for five hours

40++ per guest for six hours

Call Bar, Beer, and House Wine

24++ per guest for the first three hours

31++ per guest for four hours

38++ per guest for five hours

45++ per guest for six hours

Premium Bar, Beer, and House Wine

31++ per guest for the first three hours

36++ per guest for four hours

43++ per guest for five hours

50++ per guest for six hours

Non-Alcoholic Beverage Package

5++ per guest for first three hours

6++ per guest for four hours

7++ per guest for five hours

8++ per guest for six hours

WINE OFFERINGS

Wine pours are billed on consumption per bottle

Sparkling

Bortolotti Prosecco di Valdobbiadene NV, Italy

Veueve Olivier Brut NV, France

White

Walnut Block Sauvignon Blanc 2020, New Zealand

Tramin Pinot Grigio 2019, Italy

Sean Minor Chardonnay 2019, California

Red

Fable Pinot Noir 2019, California

Fable Cabernet Sauvignon 2019, California

The Boatman Red Blend 2019, California

*Upsells available upon request

LIQUOR SELECTIONS

Well

Early Times
E&J
Gordon's Gin
Castillo
MacGregor
Juarez Gold
Gordon's Vodka
Windsor
Canadian Club

Call

Jim Beam
Bullet Bourbon
Tanqueray
Bacardi
Bacardi Limon
Malibu
Gosling
Mt. Gay
Captain Morgan
Johnny Walker Red
Dewers
El Jimador
Absolut
Stoli
Tito's
Jameson
Jack Daniels

Premium

Maker's Mark
Knob Creek
Hendrick's
Bombay Sapphire
Myers's
Appleton Estate
Chivas Regal
Johnny Walker Black
El Jimador Reposado
Ketal One
Grey Goose
Templeton Rye
Crown Royal
Bullet Rye

Premium Plus

Basil Hayden
Woodford Reserve
Patron Silver
Belvedere
Jameson Black

BEER SELECTIONS

On Tap

Coors Light
Stella Artois
Local American Pale Ale
Local Light Craft Beer
Rotating Nitro

Bottles

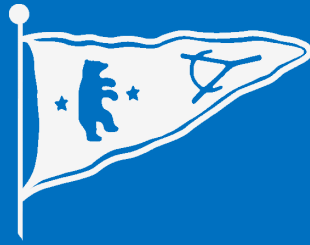
Amstel Light
Beck's Non-Alcoholic
Bud Light
Budweiser
Corona
Guinness
Heineken
Heineken Light
Miller Lite
Michelob Golden Light
Red Stripe

Cans

Bud Light
Budweiser
LiftBridge Farm Girl
Miller Lite
Michelob Golden Light
Stella Artois
Summit Extra Pale Ale
Loon Juice Hard Cider
Big Wood Fine IPA
Big Wood Amigo Grande
Coors Light
Big Wood Jack Pine Savage

Non-Alcoholic

Beck's NA
St. Pauly Girl



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