



2026 CATERING AND SPECIAL EVENT MENU



AVERAGE BANQUET PRICING

Plated Breakfast	\$17.00	to	\$29.50	Per Person
Buffet Breakfast	\$19.00	to	\$35.00	Per Person
Coffee Breaks	\$48.00	to	\$65.00	Per Person
Plated Lunch (3 Course)	\$29.00	to	\$45.00	Per Person
Buffet Lunch	\$35.00	to	\$45.00	Per Person
Reception Station	\$8.00	to	\$25.00	Per Person
Plated Dinner (3 - 5 Course)	\$39.00	to	\$91.00	Per Person
Buffet Dinner	\$45.00	to	\$85.00	Per Person
Hosted Bar	\$5.50	to	\$21.00	Per Person



COMPLIMENTARY SERVICES

Meeting Room Amenities: Iced Water in Pitchers, Water Goblets,
6"x10" Unlined Pads of Paper, Pencils, Imported Candies

Dining Room Amenities: White Linen for Tables and Buffets, Table lights and/or Tiki Torches
Champagne and Wine Glasses Setup

MISCELLANEOUS ADDITIONAL CHARGES

Bartender/Server	\$225.00 per bartender for a two hour (minimum) \$45.00 each additional hour
Bar Cashier	\$225.00 per bartender for a two hour (minimum) \$45.00 each additional hour
Station Chef Attendant	\$225.00 per bartender for a two hour (minimum) \$45.00 each additional hour
Security Officer	\$75.00 per hour with a four hour minimum

Beach or Off Location Setup will incur a \$1500 license & setup fee

Bon Fire Fee (Includes DECRL License & Setup) \$500

All buffet menu for less 30 people will incur a \$250 setup charge

Restaurant buy out fee is \$7500 per meal period

\$ 1000 non refundable deposit is required to hold specific date at time of booking

A 50% deposit is required no later than 90 days prior to the function.

Cancellation Policy is a 100% refund on cancellation 90 day notice prior to event, 50% on 60 days notice and we retain all deposit for notices less than 60 days

Children buffet price aged 4-11 yrs old will be charge 70% of buffet price

Imported Sparkling and Still bottled water is available for \$10 a large bottle

SERVICE STANDARDS

One server per (35) guests for Breakfast and Lunch

One server per (25) guests for Dinner

One bartender per (75) guests for hosted bars

One bartender and one cashier per (75) guests for Cash Bars

One security officer required for every (20) children in attendance

Client requests for additional labor may be provided at \$35.00 per hour per staff person,
With a four-hour minimum

*** Prices valid from January 2026 till December 2026**

PLATED BREAKFAST SELECTIONS

CONTINENTAL

Freshly Squeezed Orange or
Grapefruit Juice

Basket of Homemade Morning Bakeries
Sweet Butter and Preserves

Freshly Brewed illy Coffee, Decaffeinated Coffee
And Pelican Bay Tea Selection
\$21.00 per person

WEIGHT WATCHERS

Freshly Squeezed Orange Juice,
Grapefruit Juice or V8

Egg White Vegetable Omelet
Steamed Vegetables
Fruit Salad

Wholewheat Toast

Freshly Brewed illy Coffee, Decaffeinated Coffee
And Pelican Bay Tea Selection
\$26.50 per person

CLASSIC AMERICAN

Freshly Squeezed Orange or
Grapefruit Juice

Sliced Seasonal Fruit

Basket of Homemade Morning Bakeries
Sweet Butter and Preserves

Scrambled Eggs with Fresh Herbs
Applewood Smoked Bacon
Sausage Patties
Herb Roasted Tomato
Country Hash Browns

Freshly Brewed illy Coffee, Decaffeinated Coffee
And Pelican Bay Tea Selection
\$33.50 per person

DELUXE CONTINENTAL

Freshly Squeezed Orange or
Grapefruit Juice

Sliced Seasonal Fruit

Basket of Homemade Morning Bakeries
Sweet Butter and Preserves

Freshly Brewed illy Coffee, Decaffeinated Coffee
And Pelican Bay Tea Selection
\$23.50 per person

TURKS & CAICOS BREAKFAST

Freshly Squeezed Orange

TC Island Breakfast
Buttery Grits, Steamed Local Fish
Beefsteak Balsamic Tomatoes

Basket of Homebaked Johnnie Cake

Freshly Brewed illy Coffee, Decaffeinated Coffee
And Pelican Bay Tea Selection
\$36.00 per person

THE NEW YORKER

Freshly Squeezed Orange or
Grapefruit Juice

Sliced Seasonal Fruit

Assorted New York Style Bagels
with Flavored Whipped Cream Cheeses

Smoked Salmon, Diced Red Onions,
Roma Tomatoes and Capers
Chives Scrambled Egg

Freshly Brewed illy Coffee, Decaffeinated Coffee
And Pelican Bay Tea Selection
\$36.50 per person

BREAKFAST BUFFET SELECTIONS



RWI CONTINENTAL BUFFET

Freshly Squeezed Orange

Sliced Seasonal Fruit

Baskets of Homemade Morning Bakeries

Sweet Butter and Preserves

Freshly Brewed illy Coffee, Decaffeinated Coffee
And Pelican Bay Tea Selection
\$23.00 per person

SWEET KISS BUFFET

Freshly Squeezed Orange

Swiss Bircher Muesli

Baskets of Homemade Morning Bakeries
Sweet Butter and Preserves

Brioche French Toast
Canadian Maple Syrup

Freshly Brewed illy Coffee, Decaffeinated Coffee
And Pelican Bay Tea Selection
\$23.00 per person

AMERICAN BUFFET BREAKFAST

Selection of Danish Pastries
with homemade fruit preserve and butter

2 Seasonal Fruit Selection
Selection of Yogurt

Scramble Egg
Crispy Bacon
Sausage Patties
Breakfast Potatoes

Freshly Squeezed Orange

Freshly Brewed illy Coffee, Decaffeinated Coffee
And Pelican Bay Tea Selection
\$43.00 per person

HEALTHY START BUFFET

Freshly Squeezed Orange,
Grapefruit Juice or V8 Juice

Whole Seasonal Fruit and Bananas

Granola and Yogurt Parfaits

Selection of Cereal with Fresh and Skim Milk

Egg Whites Omelet with Spinach
on a English Muffin

Freshly Brewed illy Coffee, Decaffeinated Coffee
And Pelican Bay Tea Selection
\$35.00 per person

Live Chef stations to enhance your breakfast

One Chef Attendant is required at \$225.00
Minimum of 30 people

Griddle Cakes

Choice of Banana, Blueberry or Buttermilk
Served with Flavored Syrups
\$6.00 per person

French Toast

Raisin Brioche French Toast
Maple Syrup, Vanilla Sauce and Raspberry Jam
\$6.00 per person

Eggs and Omelets

Prepared to Order:
Farm Fresh Eggs, Egg Beaters and Egg Whites
Choice of Cheddar and Swiss Cheese,
Mushrooms, Onions, Bacon,
Bell Peppers, Tomatoes and Virginia Ham
\$12.00 per person

Steak and Eggs

Prepared to Order
Marinated Minute Steak
Sunny Side Up Eggs, Brown Gravy
\$18.00 per person

COFFEE BREAK SELECTIONS

EXECUTIVE COFFEE SERVICE

BREAKFAST

Freshly Squeezed Orange and Grapefruit Juice, Pineapple Juice

Sliced Seasonal Fresh Fruit

Baskets of Assorted Morning Bakeries
Sweet Butter and Preserves

Freshly Brewed illy Coffee, Decaffeinated Coffee
And Pelican Bay Tea Selection

MID MORNING

Baskets of Whole Red & Green Apples
Banana Nut Bread
Homebaked Chocolate Chip Cookies

Freshly Brewed illy Coffee, Decaffeinated Coffee
And Pelican Bay Tea Selection

AFTERNOON

Crudities
Celery, Bell Peppers, Cauliflowers and etc
Served with
Guacamole, Hummus and Pico De Gallo

Pitcher of Peach Tea and Plain Ice tea

\$65.00 per person

DELUXE COFFEE SERVICE

BREAKFAST

Freshly Squeezed Orange and Grapefruit Juice, Pineapple Juice

Sliced Seasonal Fresh Fruit

Croissants Filled with
Scrambled Eggs
and Smoked Gouda Cheese

Baskets of Assorted Morning Bakeries
Sweet Butter and Preserves

Freshly Brewed illy Coffee, Decaffeinated Coffee
And Pelican Bay Tea Selection

MID MORNING

Assorted New York Style Bagels
with Flavored Cream Cheeses

Smoked Salmon, Diced Red Onions,
Roma Tomatoes and Capers

Freshly Brewed illy Coffee, Decaffeinated Coffee
And Pelican Bay Tea Selection

AFTERNOON

Assorted Tea Sandwiches
Assorted Homebaked Cookies

Freshly Brewed illy Coffee, Decaffeinated Coffee
And Pelican Bay Tea Selection

\$75.00 per person

(Coffee service is based on break times of 30 minutes)



PLATED LUNCH SELECTIONS

GEORGIA ON MY MIND

She-Crab Soup

Cajun Seasoned Snapper

Yukon Gold Mashed Potatoes

Southern Vegetable Succotash

Southern Peach Pie

\$39.00 per person

FITNESS LUNCH

Tomato and Buffalo Mozzarella Stack

Rare Seared Sesame Coated Salmon

CousCous Salad

Grilled Vegetables

Vanilla Crème Brulee

\$45.00 per person

CAICOS LUNCH

Conch Fritters

Quarter Jerk Chicken (Bone in)

Peas and Rice, Mac and Cheese and Cole Slaw

Bambarra Rum Cake

\$34.00 per person

TUSCANY

Tomato Gazpacho

Fresh Basil and Olive Salsa Verde

Homemade Beef Lasagna

Ground Sirloin, Ricotta Bechamel, Asiago Shavings

illy Classic Tiramisu

\$32.00 per person

BUFFET LUNCH SELECTIONS

VIVA MEXICO

Tri-bean Salad

Roasted Sweet Potato Salad, Avocado and Mango

Fresh Fried Tortilla Chips with Assorted Salsas

Marinated Tomatoes

DIY FAJITAS

Grilled Beef Steak, Caramelized Onion and Peppers

Seared Chicken Queso Blanco

Shredded Lettuce, Shredded Cheese, Guacamole

Sour Cream, Salsa and Pico de Gallo

Re-fried Beans

Dirty Rice

Chef Selection Of Desserts and Fruits

\$48.00 per person

DELI BUFFET

Chef Garden Salad, Homemade Dressing

Cole Slaw

Pasta Salad with Sun-dried Tomato Pesto

Grilled Vegetable Platter

Smoked Turkey Breast, Gruyere, Watercress

Sun-Dried Tomato Aioli

Roasted New York Strip, Pepper Jack Cheese

Caramelized Onions, Arugula

Classic Tuna Salad, Cornichon, Pickled Red Onion

Shaved Fennel on Whole Wheat

Chef Selection Of Desserts and Fruits

\$38.00 per person

Soup of the Day at an additional \$6.00 per person



HOT CANAPES SELECTIONS

Minimum order of 36 pcs each

Vegetarian

Tomato Goats Cheese Tart -\$4.50

Vegetable Spring Roll -\$4.00

Warm Mushroom Ragout on Crostini -\$4.25

Vegetable Ratatouille on Crostini \$3.75

Edamame Spring Roll, Tajin, Hoisin \$4.00

COLD CANAPES SELECTIONS**Vegetarian**

Tomato Bruschetta on Crostini-\$3.75

Vietnamese Summer Rolls - \$5.00

Vegetable Sushi Roll-\$5.50

Tomato Mozzarella Salsa on Crostini-\$4.25

Vegetable Crudity Selection, Ranch Dip-\$3.50

Meat

Curried Beef Spring Rolls, Sweet Chili Dip -\$5.00

Petite Beef Wellington-\$7.50

Petite Chic Fil-A Sandwiches-\$6.50

Mini Angus Beef Burger Caramelized Onion -\$6.75

Chicken Satay, Peanut Chilly Dip-\$4.75

Thai Beef Satay, Chimichuri Dip-\$5.25

Stilton Stuffed Meatballs Marinara Dip-\$4.75

Crispy Pork Dim Sum, Ponzu Dip-\$4.50

BBQ or Buffalo Jumbo Chicken Wings-\$3.75

Meat

Tropical Chicken Salad on Crostini-\$4.25

Pulled Pork on Mini Flat Bread-\$4.75

Thai Beef Salad on Crispy Wonton-\$5.50

Tandoori Chicken on Pita Crisp-\$4.50

Prosciutto Wrapped Asparagus Tomato Jam-\$5.50

Seafood

South Caicos Conch Fritters, Island Sauce-\$3.50

Daily Catch Fish Fingers, Tartar Sauce-\$5.75

Shrimp Dim Sum, Soy ponzu -\$4.00

Conch Chowder Shooters-\$4.50

Shrimp Gyoza, Garlic Chilli-\$4.25

Coconut Fried Shrimp, Sweet Chilly Dip-\$4.95

Seafood

Mahi Mahi Salad on Mini Flat Bread-\$4.75

Peruvian Snapper Chevice, Roasted Corn-\$5.25

Spicy Crab Salad on Whole Wheat-\$6.75

Shrimp Salad on Pita-\$6.25

California Sushi Roll-\$5.50

Tuna Chevice on Crispy wonton-\$6.50

Dessert

Tropical Fruit Skewers-\$3.50

Bambarra Rum Profiteroles-\$3.75

Key Lime Pie-\$3.50

Tiramisu.-\$3.50

NY Cheese Cake-\$3.50

Mini Crème Brulee - \$3.50

Chocolate Dipped Strawberries - \$5.00

Imported Sparkling and Still bottled water is available for \$10 a large bottle



RECEPTION STATIONS

One Chef Attendant is required at \$225.00

Minimum of 30 people

Carved Salmon

Carved to Order:

Scottish Smoked Salmon and Gravlax

Capers, Onions, Chopped Eggs
 Sour Cream and Chives
 Mini Bagels Chips
 \$295.00 each
 (Serves 20 guests)

Sushi

Assorted Sushi to include:

Tuna, Salmon, California Rolls and Spicy Tuna Rolls
 Ginger, Wasabi and Soy Sauce

\$7.00 each

A minimum order of (100) is required.

Blackened Side of Atlantic Salmon

Tartar Sauce
 \$395.00 each
 (Serves 18 guests)

Raw Bar

Chilled Jumbo Gulf Shrimp

Cocktail Sauce, Lemon Caper Remoulade
 \$8.75 each

East Coast Oysters on the Half Shell

Cocktail Sauce and Mignonette Sauce
 \$6.00 each

A minimum order of (50) is required

Bourbon Barbecue Coated Pork Loin

Caramelized Onion Compote
 Jalapeño Corn Muffin
 \$375.00 each
 (Serves 30 guests)

TCI Conch Salad

Fresh Local Conch
 Diced Tomatoes, Onion, Bell Peppers
 Lime Juice, Orange Juice, Scotch Bonnet
 \$15.00 per person

Sautéed Lump Crab Cakes

Pineapple Vin Blanc Sauce
 \$25.00 per person

Carved Boneless Leg of Lamb

Mint Jus, Warm Pita Bread
 \$395.00 each
 (Serves 20 guests)

Jerk Marinated Whole Bell & Evans Chicken

Johnnie Cake
 Cole Slaw
 \$125.00 each
 (Serves 10 guest)

Herb Roasted Beef Tenderloin

Merlot Sauce, Flavored Mustards
 Brioche Rolls
 \$525.00 each
 (Serves 25 guests)

Banana Leaf Wrapped Local Snapper

Mango Papaya Salsa
 \$325.00
 (Serves 20 guests)

Live Pasta Station

Served with Extra Virgin Olive Oil and Shaved Parmesan Cheese

\$22 (Choice of two)

Fettuccini Alfredo
 with Herb Chicken

Wild Mushroom Risotto
 with Arugula Salad

Penne Arrabiata
 with Shaved Parmesan

Penne Pesto
 Pesto, Pinenut, Lemon Zest

Spaghetti Bolognaise
 with Fresh Basil



PLATED APPETIZER SELECTIONS

Choice of Entrée at the Table:

A four course menu is required. Two pre-selected courses prior to the entrée allow our Culinary Staff to prepare your entrées a la minute. Prices are based on the highest entrée selected, plus an additional \$12.00 per person.

Combination Entrees are excluded from entrée choice. Complimentary menu cards will be provided.

Classic Romaine Caesar

Croutons, Shaved Parmesan, Garlic Dressing
\$18

Ashland Farm Greens

Cherry Tomatoes, Bell Peppers, Balsamic Dressing
\$18

Grilled Jumbo Shrimp

Porcini Mushroom Risotto
\$28

Roasted Vegetables on Top of Grilled Bruschetta

Fennel, Squash, Charred Tomato Vinaigrette
\$24

Roasted Tomato Goat Cheese Tart with Frisée
Aged Balsamic Vinegar and Extra Virgin Olive Oil
\$26

Tomato and Mozzarella Stack
Arugula, Beet Root, Aged Balsamic
\$23

Angus Beef Carpaccio and Arugula Salad
Parmesan Crostini Twist, Caper-Mayonnaise Drizzle
\$26

Curried Beef Spring Roll
Cumin Sirloin, Cilantro Honey Chili
\$22

Jumbo Lump Crab Cake

Fennel Apple Slaw
\$28

Lobster Ravioli (Seasonal)

Homemade Lobster Ravioli, Tuscan Salsa Verde
Arugula, Lemon Mosto Oil
\$29

Trio of Caicos Lobster (Seasonal)

Cracked, Blackend and Lobster Cappuccino
\$29

Trio of Conch

Cracked Conch, Conch Fritters and Conch Chowder
\$23

Malaysian Chicken Satay

Lemon Grass Marinated Chicken Meat
Peanut Sauce
\$18

Lobster Risotto (Seasonal)

Arborio Rice, Caicos Lobster
Homemade Pesto
\$32

SOUP SELECTIONS

Chilled Potato-Leek Vichyssoise, Caviar Crème
\$14

Roasted Tomato Soup, Miniature Basil Flan
\$14



TCI Conch Chowder (Tomato Based)
\$16

Caicos Lobster Bisque (Seasonal)
Lobster Wanton
\$21

ENTREE SELECTIONS

SEAFOOD

Panko Crusted Caicos Snapper

Yukon Mash, Garlic Bok Choy
\$46

Blackend Mahi - Mahi

Citrus Rice, Fried Plantains
Tropical Fruit Salsa
\$46

Seared Chimicuri Tuna

Wasabi Mashed, Grilled Bok Choy
Mirin Ponzu Sauce
\$48

Horseradish Crusted Salmon

Goat Cheese Risotto, Asparagus
Italian Parsley Crème Fraîche
\$44

Pan Seared Grouper

Seasonal Vegetables, Basmati Pilaf
Lemon Caper Beurre Blanc
\$44

Grilled South Caicos Lobster*

Mojo Marinated, Basmati Pilaf
Buttered Broccoli
\$50

POULTRY

Pecan Crusted Breast of Chicken
Vidalia Onion Fondue
Moroccan Cous-Cous, Porcini Jus
\$36

Roasted Chicken Breast

Filled with Lump Crab Meat
Yukon Mashed Potato, Rataitouille
\$49

Chestnut Stuffed Turkey Breast

Parsnip Puree, Candied Carrots
Orange and Cranberry Sauce
\$39

Oven Roasted Corn Fed Chicken Breast

Fondant Potatoes, Leek Fondue
Madeira Jus
\$38

MEAT

Braised Short Ribs

Buttermilk Mashed Potatoes
Crispy Onions
\$52

Mustard Herb Crusted Rack of Lamb

Asiago Polenta, Vegetable Tian
Balsamic Jus
\$62

Grilled Veal Chop

Gratin Potato, Seasonal Vegetable
Whole Grain Mustard Jus
\$72

Beef Tenderloin

Roasted New Potatoes, Haricot Vert
Merlot Demi Glace
\$65

Steak Frites

Perfectly Seasoned Rib Eye Steak
Home Cut Fries and Béarnaise
\$52

Roasted Pork Tenderloin

Dutch Baked Potatoes, Celeriac Puree
Maple Apple Chutney
\$38



VEGETARIAN

Penne Pasta

Brie Cheese Sauce
Wild Mushroom Ragout
\$32

Asparagus Risotto

Arborio Rice, Soft Poached Egg
Asiago and Parmesan Shavings
\$36

Vegetable Thai Green Curry

Rich Coconut Green Gravy
Basmati Pilaf
\$32

* All Lobster Dishes are Seasonal



COMBO ENTREE SELECTIONS

Blackened Atlantic Salmon
 Blue Cheese Mashed Potatoes
Grilled Herb Chicken Breast
 Port Wine Sauce
 \$52

Herb Butter Crusted Filet of Beef
Lemon Glazed Red Snapper
 Potato Dauphinois, Merlot Demi-Glace
 \$65

Beef Filet with Morel Jus
 Potato Fondant
Lobster Tail*, Tarragon Sauce
 \$76

Chicken Piccata with Marinara Sauce
Grilled Duo of Lamb Rack, Tarragon Cream
 Mushroom Risotto
 \$60

Jumbo Diver Scallop, Lemon Caper Sauce
 Moroccan Cous-Cous
Fennel Roasted Supreme Chicken Breast
 \$58

Peppered New York Strip
 Grilled Polenta, Red Pepper Coulis
Jumbo Shrimp, Burre Blanc
 \$72

** All Lobster Dishes are Seasonal*

DESSERT SELECTIONS

Petite Key Lime Pie
 Cream Anglaise
 \$12

Dark Chocolate Tart,
 Mocha Mascarpone Cream, Espresso Sauce
 \$16

Middle Caicos Bambarra Rum Cake
 Served with Vanilla Ice Cream
 \$14

Warm Chocolate Brownie
 Served with Vanilla Ice Cream
 \$14

Homemade Apple & Pecan Strudel
 Served with Vanilla Apple Compote
 \$16

Basque Style Cheesecake
 Strawberry Coulis
 \$12

Pelican Bay Pastry Extravaganza
 Pastry Chef's Decadent Display of Assorted Individual Pastries
 Parisian Macaroons, Truffles, and Petit Fours
 \$28.00 per person



Freshly Brewed illy Regular and Decaffeinated Coffee
 Selection of Harney & Son Gourmet Teas
 \$5.95 per person

DINNER BUFFET SELECTIONS

TASTE OF THE WEST CARIBBEAN

- Cole Slaw and Raisins
- Garden Green with Guava Vinaigrette
- Curried Potato Salad
- Johnnie Cake

- Bambarra BBQ Ribs
- West Indian Chicken Curry
- Blackened Local Red Snapper
- Mojo Marinated Beef
- Caribbean Peas and Rice
- Seasonal Vegetables

- Bambarra Rum and Raisin Muffin
- Passionfruit Cheesecake

\$95 per person

TUSCAN DINNER BUFFET

- Beef Carpaccio, Fried Capers and Parmesan Cheese
- Seared Polenta, Red Pepper Coulis
- DIY Ceasar Salad
- Tortellini, Sundried Tomato and Artichoke Salad
- Crostini, Foccacia, Olive Tapenade and Basil Pesto

- Veal Piccata with Marsala Sauce
- Olive Crusted Grouper, Sun Dried Tomato Cream
- Bolognaise Béchamel Lasagna
- Chicken Parmigiana
- Butter Parsley New Potatoes
- Balsamic Ratatouille

- Homade Ricotta illy Tiramisu
- Hazelnut Crème Brulee
- Seasonal Fresh Fruits

\$125.00 per person

Beach Bon-Fire license & Setup \$650



PELICAN BAY SIGNATURE DINNER BUFFET

- Tomato and Buffalo Mozzarella, Balsamic Reduction
- Apple and Cabbage Slaw
- Southern Fried Chicken Salad
- Assorted Mixed Greens with Ranch, Blue-Cheese and Thousand Island
- Grilled Vegetable Platter

Home Baked Foccacia and French Baguette

Carved to Order
Herb Roasted Beef Tenderloin
 Merlot Sauce, Flavored Mustards

- Pecan Crusted Chicken with Wild Mushrooms
- Seared Salmon Filet on Roasted Fennel
- Lemon Caper Sauce
- Grilled Lamb Lollipop on Moroccan Cous Cous
- Demi Glace
- Shrimp Fettucine Alfredo with Parmesan
- Roasted Potatoes with Vidalia Onions
- Sauteed Seasonal Vegetables

- New York Style Cheesecake
- Chocolate Dipped Strawberries
- Bambarra Rum Profiteroles
- Seasonal Fresh Fruits

\$155.00 per person

Imported Sparkling and Still bottled water is available for \$10 a large bottle

HOSTED BAR SELECTIONS

Beverages may be charged on an actual "per drink" basis or on a "package per person" basis.
 A hosted bar will require one bartender per (75) guests at \$225.00 for (2) hours



DELUXE BRAND BAR

Per Drink Arrangements:

Deluxe Liquor	\$16.00
Glass of White Wine	\$15.00
Glass of Red Wine	\$15.00
Imported & Domestic Beer	\$8.00
Soft Drink	\$4.00
Mineral Water Small	\$4.00
Mineral Water Large	\$10.00
Juice	\$6.00

PREMIUM BRAND BAR

Per Drink Arrangements:

Premium Liquor	\$13.00
Glass of White Wine	\$15.00
Glass of Red Wine	\$15.00
Imported & Domestic Beer	\$8.00
Soft Drink	\$4.00
Mineral Water Small	\$4.00
Mineral Water Large	\$10.00
Juice	\$6.00

DELUXE LIQUORS

Tanqueray Gin
Grey Goose Vodka
Canadian Club Whiskey
Bambarra Rum
Johnnie Walker Black Label Scotch
Patron Tequila

PREMIUM LIQUORS

Bombay Gin
Absolut Vodka
Canadian Club Whiskey
Bambarra Rum
Dewar's White 12-Year Scotch
Sauza Gold Tequila

Package Per Person Arrangements:

1 st Hour	\$40.00
2 nd Hour	\$32.00
Each Additional Hour	\$17.00

Package Per Person Arrangements:

1 st Hour	\$32.00
2 nd Hour	\$26.00
Each Additional Hour	\$13.00

Enhance your Bar Selection with the following Fine Liquors:

Veuve Clicquot Champagne	\$165.00
Moet Chandon Imperial	\$125.00
Dom Perignon Vintage	\$375.00
Bambarra Trouvedor 15Y	\$195.00
Patron Silver	\$295.00
Johnnie Walker Black	\$275.00
Chivas Regal	\$175.00
Jack Daniels Bourbon	\$225.00
Glenmorangie Original	\$375.00
Graham's Six Grape Port	\$155.00
Grand Marnier	\$225.00
Amaretto Disaronno	\$195.00
Baileys Irish Cream	\$225.00
Campari	\$195.00
Chambord	\$195.00
Cointreau	\$225.00