



*Bellini*

**EVENT MENUS**  
**PROVIDENCE**

**All Menus Are Subject To Local State Taxes,  
Gratuity & Service Charges.**





# **BREAKFAST & BREAKS**





# BREAKFAST

Priced Per Person  
Buffet Service is 1.5 Hours

## CONTINENTAL BREAKFAST BUFFET

\$35 Per Person

Sliced Fresh Fruit

Assorted Fresh Seasonal Berries

Assorted Muffins, Croissants, Breakfast Danish, & Bagels

*Cream Cheese & Butterer*

*Fruit Preserves & Marmalade*

Assorted Yogurt

*with Homemade Granola*

## BEVERAGES

Fresh Squeezed Orange Juice

Grapefruit & Cranberry Juice

Regular & Decaffeinated Coffee

Assorted Herbal Teas



## CLASSIC BREAKFAST BUFFET

\$50 Per Person

Sliced Fresh Fruit

Assorted Muffins, Croissants, Breakfast Danish, & Bagels

*Cream Cheese & Butter*

*Fruit Preserves & Marmalade*

Assorted Yogurt

*with Homemade Granola*

Scrambled Eggs

Breakfast Potatoes

*Rosemary*

**Please Select One**

Applewood Smoked Bacon

Canadian Bacon

Turkey Bacon

Breakfast Sausage

**Please Select One**

Fluffy Pancakes

Brioche French Toast

*Served with Warm Maple Syrup*

## BEVERAGES

Fresh Squeezed Orange Juice

Grapefruit & Cranberry Juice

Regular & Decaffeinated Coffee

Assorted Herbal Teas



# BREAKFAST ENHANCEMENTS

Priced Per Person

Homemade Oatmeal \$3

*Milk, Dried Fruits, Brown Sugar*

Breakfast Potatoes \$5

Breakfast Meats \$5

*Applewood Bacon, Breakfast Sausage or Turkey Bacon*

Savory Bellini Croissant Sandwich \$6

*Scrambled Eggs, American Cheese Canadian Bacon*

Scrambled Eggs \$6

Vegetable Frittata \$6

Bellini Quiche \$6

*Mushroom, Spinach, Tomato, Gruyere*

Cheese & Charcuterie Board \$10

Smoked Salmon Station \$15

*Capers, Boiled Eggs, Red Onions, Sliced Tomatoes & Cream Cheese*

## BEVERAGE ENHANCEMENTS

Iced Coffee Station \$6

*Flavored Syrups & Whipped Cream*



**BELLINI OMLETTE STATION \$15**

*For Guest Counts 1 to 30*

**Prepared to Order**

Applewood Smoked Bacon

Honey Glazed Ham

Smoked Salmon

Swiss Cheese

Mozzarella Cheese

Cheddar Cheese

Wild Mushrooms

Diced Bell Peppers

Shallots

Tomatoes

Spinach

**Guest Counts 31 or More**

**Select Three Options for Chef to Prepare**

Vegetable

*Mushroom, Spinach, Tomato, Gruyere*

Western

*Ham, Diced Peppers, Cheddar Cheese*

Three Cheeses

*Ham, Tomato & Provolone*

Smoked Salmon

*Capers, Red Onions & Tomato*

**Chef Attendant 1 per 30 Guests \$150  
Per Person**



## BREAKS

Priced Per Person  
Breaks Service is 30 Minute

### SWEET TOOTH \$18

Assorted Cannoli  
Biscotti  
Miniature Fruit Tarts  
Vanilla Cream Puff  
Chocolate Dripped Strawberries

### TAKE 5 \$10

Assorted King Sized Candy Bars

### COOKIES & MILK \$10

Freshly Baked Assorted Cookies  
Served with Cold Milk  
*Regular, Chocolate & Strawberry*

### SODA FOUNTAIN \$8

Coke, Diet Coke, Ginger Ale, Sprite,  
Water, & Iced Tea

*All Breaks include Freshly Brewed Regular,  
Decaffeinated Coffee & Assorted Herbal Teas*

### EUROPEAN AFTERNOON \$22

An Elaborate Display of Imported &  
Domestic Cheeses  
*Served with Bellini Grissini, Assorted Crackers  
& Breads; Red Grapes, Sliced Apples. Walnuts  
Dried Fruits, Honey & Fruit Compote*

### ITALIAN DELIGHTS \$25

Italian Charcuterie  
*Burrata Cream, Grilled Vegetables, Green  
Olives, Sundried Tomatoes, Cornichons, Onions,  
Marmalades, Dried Fruits, Mixed Nuts; Country  
Bread & Herbed Focaccia*

### HEALTHY JUMP START \$18

Assorted Fresh Whole Fruit  
Assorted Yogurt  
*Homemade Granola*  
Warm Zucchini Loaf  
Warm Banana Nut Bread  
*Whipped Butter & Preserves*





# LUNCH

## BUFFETS, PLATED, EXPRESS





# DELI LUNCHEONS

Priced \$60 Per Person  
Lunch Service is 1.5 Hours

## SOUP

*Please Select One*

Pasta e Fagioli  
Vegetable Minestrone  
Cream Of Asparagus  
Chef's Soup D'Jour

## SALAD

*Please Select Two*

Garbanzo Bean & Cucumber  
*Lemon Cherry Tomato & Mint*  
Baby Kale Caesar  
*Dried Cranberries & Focaccia Croutons*  
Roasted Red Beet Salad  
*Haricot Verts & Goat Cheese*  
Arugula, Cherry Tomatoes & Parmesan  
Fusilli Pasta Salad  
*Mozzarella Cheese, Black Olives, Tomatoes, Shaved Parmesan*  
Penne Al Pesto  
*Pesto, Roasted Cherry, Tomatoes, Shaved Parmesan*  
Tomato, Corn & Cucumber Salad  
Organic Quinoa Salad  
*Carrots, Peppers & Zucchini*



## SANDWICHES

*Please Select Three*

Caprese  
*Tomato Mozzarella di Bufala, Microbasil*  
Grilled Vegetable & Brie  
*Roasted Zucchini, Eggplant, Carrots & Brie;  
Served on Baguette*  
Milanese  
*Breaded Chicken Cutlet, Romaine, Tomatoes,  
Mayonnaise; Served on Baguette*  
Chicken Breast Tramezzini  
*Grilled Chicken Breast, Romaine, Mayonnaise,  
Mustard & Swiss; Served on Classic White*  
Turkey Tramezzini  
*Roasted Turkey, Romaine, Avocado, Mayonnaise  
Mustard; Served on Multigrain*  
Soppresata  
*Balsamic Marinated Roasted Peppers, White  
Cheddar; Served on Baguette*  
Prosciutto Crudo  
*Arugula, Brie & Salsa Rosa*  
Tuna & Olives Tramezzini  
*Tuna, Tomatoes, Romaine, Olives, Parsley,  
Mayonnaise & Mustard; Served on Multigrain*  
Smoked Salmon Tramezzini  
*Cream Cheese Spread; Served on Multigrain*

## DESSERT

Chocolate Truffles  
Miniature Panna Cotta  
Miniature Cheesecakes

*All Luncheons include Freshly Brewed Regular,  
Decaffeinated Coffee & Assorted Herbal Teas*



# HOT LUNCH BUFFETS

Priced \$75 Per Person  
Lunch Service is 1.5 Hours

## ANTIPASTO STATION

(Subject To Seasonal Availability)

**Please Select Three**

Insalata Caprese

Avocado & Artichoke Salad

Shaved Parmesan

Prosciutto Di Parma with Seasonal Melon

Roasted Red Beet Salad

Haricot Verts & Goat Cheese

Garbanzo Bean & Cucumber

Lemon Cherry Tomato & Mint

Baby Kale Caesar

Dried Cranberries & Focaccia Croutons

Grilled Seasonal Vegetables

Assorted Mixed Marinated Olives

Marinated Mushrooms with Baby Spinach

## PASTA

**Please Select One**

Penne with Cherry Tomatoes & Basil

Rigatoni, Eggplant & Mozzarella Di Bufala

Orecchiette with Sausage & Broccoli Rabe

Semolina Gnocchi alla Romana

Rigatoni

Arrabbiata or Bolognese

## ENTREE

**Please Select Two**

### CHICKEN

Roasted Chicken Alla Romana

Onions, Celery & White Vinegar Sauce

Organic Chicken Pizzaiola

Roasted Chicken

Wild Mushroom Sauce

### FISH

Medallions of Salmon

with Lemon & Capers

Mediterranean Branzino

Tomato Concasse, Olives, Parsnip Puree

### BEEF

Filet of Beef Tagliata Alla Veneziana +\$10

Grass Fed Beef Milanese

alla Parmigiana

**Entrees served with Roasted Fingerling**

**Potatoes & Seasonal Sliced Vegetables**

## DESSERT

Miniature Tiramisu in Chocolate Shell

Miniature Eclaires

Chocolate Truffles

**All Buffets include Freshly Brewed Regular,  
Decaffeinated Coffee & Assorted Herbal Teas**







## PLATED LUNCH

Priced \$65 Per Person  
Price based on selection of One Starter,  
Entree & One Dessert.

### COLD STARTERS

*(Subject to Seasonal Availability)*

Classic Bellini Tuna Tartare +\$10

Insalata Caprese

Thinly Sliced Sweet Prosciutto  
Di Parma +\$5

*with Bellini Buffalo Mozzarella*

Avocado & Artichoke Salad  
*Shaved Parmesan*

Prosciutto Di Parma with Seasonal Melon

Roasted Red Beet Salad  
*Haricot Verts & Goat Cheese*

Garbanzo Bean & Cucumber  
*Lemon, Cherry Tomato & Mint*

Baby Kale Caesar  
*Dried Cranberries & Focaccia Croutons*

Gazpacho Soup

Lemon & Oil Crab Salad +\$10

Roasted Vegetable Napoleon & Goat Cheese

### PASTA

Homemade Spinach & Cheese Cannelloni  
*Fresh Tomato & Zucchini*

Homemade Veal Cannelloni  
*with Delicate Bellini Sauce*

Gnocchi alla Romana  
*with Fresh Tomato Sauce*

Baked Taglionlini +\$8  
*Ham or Mushroom*

Seasonal Ravioli

**All Plated Meals include Freshly Brewed Regular,  
Decaffeinated Coffee & Assorted Herbal Teas**

### ENTREES

#### POULTRY

Roasted Chicken Cacciatora or Romana

Chicken Milanese

Roasted Chicken with Wild Mushroom  
Sauce

#### BEEF

Sliced Beef Filet, Red Wine Reduction

Veal Piccatta Milanese +\$15

Pin Wheeled Braised Short Ribs +\$15

*Red Barolo Sauce*

Sliced Strip Loin Steak +\$20

*Red Amarone Sauce*

Roasted Rack of Lamb +\$30

#### FISH

Branzino Al Forno

Salmon with Leeks

Chilean Sea Bass +\$10

### ACCOMPANIMENTS

**Please Select One Vegetable & One Starch**

Haricot Vert Bundles

Tri Color Cauliflower Florets

Organic Tri Color Baby Carrots

Roasted Brussel Sprouts

Classic Vegetable Peperonata

Potato Tortino

Fried Polenta Cake

Potato Dauphinoise

Roasted Fingerling Potatoes

Rosemary Whipped Potatoes

# BOXED LUNCH

Priced \$45 Per Person

## SANDWICHES

*Please Select Three*

### Caprese

*Tomato, Mozzarella Di Bufala, Micro-Basil*

### Grilled Vegetable & Brie

*Roasted Zucchini, Eggplant, Carrots & Brie;  
Served on Baguette*

### Milanese

*Breaded Chicken Cutlet, Romaine, Tomatoes,  
Mayonnaise; Served on Baguette*

### Chicken Breast Tramezzini

*Sliced Grilled Chicken Breast, Romaine,  
Mayonnaise, Mustard & Swiss;  
Served on Classic White*

### Turkey Tramezzini

*Roasted Turkey, Romaine, Avocado, Mayonnaise,  
Mustard; Served on Multigrain*

### Soppressata

*Balsamic Marinated Roasted Peppers,  
White Cheddar; Served on Baguette*

### Prosciutto Crudo

*Arugula, Brie Cheese & Salsa Rosa*

### Tuna & Olives Tramezzini

*Tuna, Tomatoes, Romaine, Olives, Parsley,  
Mayonnaise, Mustard; Served on Multigrain*

### Smoked Salmon Tramezzini

*Cream Cheese Spread; Served on Multigrain*

## SALADS

*Please Select One*

### Roasted Red Beet Salad

*Haricot Verts & Goat Cheese*

### Garbanzo Bean & Cucumber

*Lemon, Cherry Tomato & Mint*

### Baby Kale Caesar

*Dried Cranberries & Focaccia Croutons*

### Pasta Salad

*Black Olives, Tomatoes, & Shaved Parmesan*

### Organic Quinoa Salad

*Carrot, Peppers & Zucchini*

## SIDES

*Please Select One*

### Whole Fresh Fruit

### Individual Bags of Chips

### Fresh Baked Baguette

## DESSERT

*Please Select One*

### Assorted Freshly Baked Cookies

### Chocolate Fudge Brownie

### Assorted Candy Bar





# **DINNER**

## **BUFFETS, PLATED, STATIONS**





# DINNER BUFFETS

Priced \$140 Per Person  
Dinner Service is 1.5 Hours

## ANTIPASTO STATION

*(Subject To Seasonal Availability)*

**Please Select Three**

Insalata Caprese

Avocado & Artichoke Salad

*Shaved Parmesan*

Prosciutto Di Parma

Garbanzo Bean & Cucumber

*Lemon, Cherry Tomato & Mint*

Assorted Mixed Marinated Olives

Marinated Mushrooms with Baby Spinach

Stuffed Eggplant Rollatini

Marinated Grilled Vegetables

Carpaccio alla Bellini

Cucumber, Corn & Tomato Salad

Parmigiano Reggiano

## PASTA

**Please Select Two**

Penne with Tomato & Basil

Rigatoni, Eggplant & Ricotta

Tagliardi Veal Ragu

Spinach & Cheese Cannelloni

*with Tomato Sauce*

Semolina Gnocchi alla Romana

Rigatoni Bolognese

Penne Amatriciana

**Buffets include Freshly Brewed Regular,  
Decaffeinated Coffee & Assorted Herbal Teas**

## ENTREES

**Please Select Three**

### CHICKEN

Chicken Spezzatino alla Romana

*Onions, Celery & White Vinegar Sauce*

Chicken Spezzatino alla Cacciatora

Roasted Turkey Breast

### FISH

Medallions of Salmon

*with Lemon & Capers*

Chilean Sea Bass +\$10

### BEEF

Roasted Skirt Steak

Sliced Filet of Beef

Roasted Ribeye Steak +\$10

Roasted New Zealand Rack Of Lamb +\$15





# DINNER BUFFETS

Priced \$140 Per Person  
Dinner Service is 1.5 Hours

## ACCOMPANIMENTS

*Please Select One Vegetable & One Starch*

Haricot Verts

Sautéed Mixed Seasonal Vegetables

Vegetable Ratatouille

Roasted Sweet Potatoes

Rice Pilaf

Roasted Red Bliss Potatoes

Rosemary Whipped Potatoes

Roasted Fingerling Potatoes

## DESSERTS

*Please Select Three*

Bellini Chocolate Ganache Cake

Classic Ricotta Cheesecake

Individual Lemon Meringue  
*with Mixed Berries*

Individual Tiramisu

Panna Cotta with Fresh Berries

*Buffets include Freshly Brewed Regular,  
Decaffeinated Coffee & Assorted Herbal Teas*





# PLATED DINNER

Priced \$95 Per Person

Price based on selections of One Starter, One Pasta, One Entree & One Dessert.

## COLD STARTERS

*(Subject To Seasonal Availability)*

Classic Bellini Tuna Tartare +\$10

Insalata Caprese

Sliced Sweet Prosciutto Di Parma +\$5  
*with Bellini Buffalo Mozzarella*

Avocado & Artichoke Salad  
*Shaved Parmesan*

Bellini Beef Carpaccio +\$10

Cold Poached Lobster Salad +\$10  
*Haricot Verts, Tomato, Microgreens  
Lemon & Olive Oil*

Roasted Red Beet Salad  
*Haricot Verts & Goat Cheese*

Garbanzo Bean & Cucumber  
*Lemon, Cherry Tomato & Mint*

Baby Kale Caesar  
*Dried Cranberries & Focaccia Croutons*

Gazpacho Soup

Chilled Jumbo Shrimp +\$10  
*Julienne Radicchio, Salsa Rosa, Black Caviar*

Roasted Vegetable & Goat Cheese Napoleon

Baby Arugula & Cherry Tomatoes  
*Shaved Parmesan*

Cucumber & Haricot Verts Salad  
*Cherry Tomatoes & Sweet Corn*

Bellini Burrata  
*Heirloom Tomatoes*

## PASTA

Homemade Spinach & Cheese Cannelloni  
*Fresh Tomato & Zucchini*

Homemade Veal Cannelloni  
*Delicate Bellini Sauce*

Gnocchi alla Romana  
*Fresh Tomato Sauce*

Baked Tagliardi Bolognese

Seasonal Inspired Ravioli

Seasonal Inspired Risotto +\$8

Baked Taglionini +\$8  
*Served with Ham Or Mushrooms*

***APlated Meals include Freshly Brewed Regular, Decaffeinated Coffee & Assorted Herbal Teas***





## PLATED DINNER

Priced \$95 Per Person

Price based on selection of One Starter, One Pasta, One Entree & One Dessert.

### ENTREES

#### POULTRY

Roasted Chicken Cacciatora or Romana  
Chicken Milanese  
Roasted Chicken with Wild Mushroom Sauce

#### BEEF

Sliced Beef Filet, Red Wine Reduction  
Pin Wheeled Braised Short Ribs +\$15  
*Red Barolo Sauce*  
Sliced Strip Loin Steak +\$20  
*Red Amarone Sauce*  
Lamb Chop +\$30  
Roasted Rack of Lamb +\$35  
*Rosemary Reduction*  
Veal Ossobuco alla Bellini +\$20  
Roasted Individual Veal Chop +\$35  
*Butter & Sage*

#### FISH

Branzino Al Forno  
Salmon with Leeks  
Chilean Sea Bass

**A pre-selected choice between Two Entrees may be offered to guests.  
Entree counts are due to the event manager 14 days prior to the event.  
Day of event, choice between Two Entrees may be offered for an additional \$20 per person**

### VEGETABLE

*Select One To Accompany Entree Course*

Haricot Vert Bundles  
Tri Color Cauliflower Florets  
Organic Tri Color Baby Carrots  
Roasted Brussels Sprouts  
Classic Vegetable Peperonata

### STARCH

*Select One To Accompany Entree Course*

Potato Tortino  
Fried Polenta Cake  
Potato Dauphinoise  
Roasted Fingerling Potatoes  
Rosemary Whipped Potatoes

### DESSERTS

*Please Select One*

Bellini Chocolate Ganache Cake  
Individual Ricotta Cheesecake  
Individual Tiramisu  
Individual Lemon Meringue  
*Mixed Berries*  
Vanilla Creme Meringue Cake  
Fresh Seasonal Berries with Chocolate Shell

*Plated Meals includes Freshly Brewed Regular, Decaffeinated Coffee & Assorted Herbal Teas*



# DINNER STATIONS

Priced Per Person  
Dinner Service is 1.5 Hours

## PASTA & RICE \$25

*Please Select Three*

Penne with Tomato & Basil

Penne Amatriciana

Rigatoni with Eggplant & Mozzarella Di Bufala

Tagliardi Veal Ragu

Baked Tagliolini with Ham

Baked Spinach Tagliolini with Mushrooms

Semolina Gnocchi alla Romana

Homemade Spinach & Cheese Cannelloni

*Fresh Tomato & Zucchini*

Rigatoni alla Bolognese

Rice Valenziana

*Seafood or Chicken*



## ROASTED FILET OF BEEF \$25

Thinly Sliced Filet of Beef

*Served with Roasted Fingerling Potatoes & Fresh Seasonal Ratatouille*

## PRIME RIBEYE STEAK \$35

Freshly Sliced Ribeye

*Served with Whipped Potatoes & Roasted Asparagus*

## ROASTED NEW ZEALAND RACK OF LAMB \$25

*Served with Rice Pilaf & Haricot Verts*

## ROASTED TURKEY BREAST \$19

*Served Warm with Sweet Potatoes & Roasted Brussels Sprouts*

**All Stations Guaranteed For Full Guest Count**







# RECEPTIONS

## COCKTAIL STATIONS





# COCKTAIL RECEPTION

## Passed Hors D'oeuvres

Select Five \$32

Select Eight \$45

Priced Per Person Per Hour

### HOT

Chicken Croquettes

Roasted Pumpkin Tartlets

*Goat Cheese*

Croque Monsieur

Grilled Polenta

*Goat Cheese, Mushroom, Tomato*

Cocktail Franks

*Grain Mustard*

New Zealand Baby Lamb Chops

Crab Croquettes

*Honey Mustard*

Risotto alla Bellini

Ravioli alla Bellini

*Spinach & Veal*

Artichoke alla Romana

Roasted Shrimp & Mango Skewers

Fried Yellow Polenta

*Stracchino Cheese & Anchovy*

Porcini Mushrooms Tarlets

Roasted Scallop

*Fresh Tomato & Basil*

Polenta Chips with Short Ribs

*Baby Watercress & Sea Salt Flakes*

### COLD

Endive Leaf

*Parmesan, Apple & Chives*

Prosciutto di Parma Wrapped Melon

Tomato, Mozzarella & Basil Skewers  
*with Balsamic Drizzle*

American Caviar & Smoked Salmon

*Served on Blini with Creme Fraiche*

Tuna Tartare

*Served on Toasted Baguette*

Fresh Crab with Cucumber

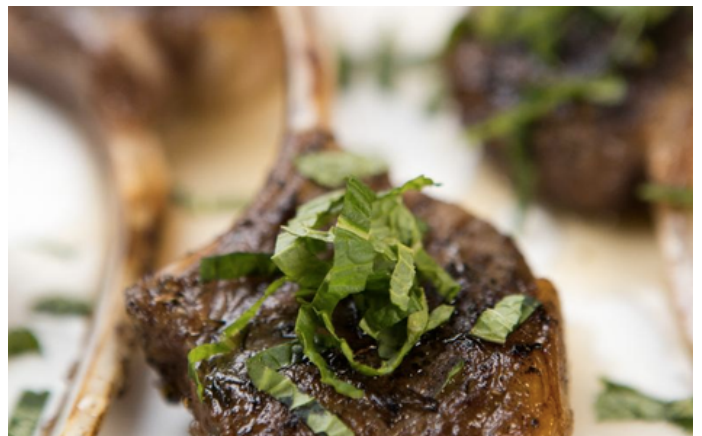
Tomato & Basil Bruschetta

Tartine with Beef Carpaccio

Prosciutto, Asparagus & Goat Cheese  
Roulade

Roasted Noisette Potato

*Burrata, Asparagus & Crispy Bacon*





# RECEPTION STATIONS

Priced Per Person  
Service is 1.5 Hours

## ANTIPASTO STATION \$25

*Please Select Five*

Insalata Caprese

Avocado & Artichoke Salad  
*Shaved Parmesan*

Prosciutto Di Parma

Garbanzo Bean & Cucumber  
*Lemon, Cherry Tomato & Mint*

Assorted Mixed Marinated Olives

Roasted Red Beet Salad  
*Haricot Verts & Goat Cheese*

Marinated Mushrooms with Baby Spinach

Marinated Grilled Vegetables

Tuna Tartare

Smoked Salmon

Baby Artichokes alla Romana

Shrimp & Beans over Arugula  
*Olive Oil & Lemon, Asparagus, Vinaigrette*

Parmigiano Reggiano

## CHARCUTERIE DISPLAY \$19

Imported & Domestic Cheeses  
*Soppressata Prosciutto Cotto, Bresaola*  
*Served with Bellini Grissini, Assorted Crackers &*  
*Breads. Grapes, Mixed Nuts, Dried Fruits, Honey &*  
*Fruit Compotes*

## ITALIAN EXPERIENCE \$24

Italian Charcuterie Board with Assorted  
Seasonal Accompaniments.

*Burrata Cream, Grilled Vegetables, Green Olives,*  
*Sun Dried Tomatoes, Cornichons Pearl Onions*  
*with Balsamic Vinegar, Dried Fruits, Mixed Nuts;*  
*Served with Assorted Crackers Homemade*  
*Walnut Raisin Bread, Focaccia Bread &*  
*Breadsticks. Porchetta carved at station. Olive oil*  
*& Aged Balsamic Vinegar*

## PASSED SMALL PLATES \$20

*Please Select Three*

Spinach & Cheese Tortelli  
*Butter & Sage*

Potato Gnocchi Bolognese

Risotto Primavera

Veal Cannelloni  
*with Delicate Bellini Sauce*

Pumpkin Tortelli  
*Butter & Sage*

Gnocchi alla Romana

**Stations Guaranteed for Full Guest Count**



**BEVERAGE**  
ALCOHOL & NON ALCOHOLIC  
PACKAGES & FEES



# BEVERAGE PACKAGES

Priced Per Person

## PREMIUM BAR PACKAGE

Grey Goose Vodka, Hendricks Gin, Don Julio Anejo Tequila, Diplomatico Riserva Rum, Woodford Reserve, Macallan 12, Laurent-Perrier Brut Champagne, Prosecco, Red & White Wine, Domestic & Imported Beers.

**\$45 Per Person For First Hour**

**\$23 Per Person Each Additional Hour**

**\*Not To Exceed 5 Hours**

## DELUXE BAR PACKAGE

Titos Vodka, Bombay Sapphire, Don Julio Tequila, Diplomatico Riserva Rum, Bulleit Bourbon Rye, Johnnie Walker Black Label, Prosecco, Red & White Wine, Domestic & Imported Beers.

**\$39 Per Person For First Hour**

**\$20 Per Person Each Additional Hour**

**\*Not To Exceed 5 Hours**

## CLASSIC BAR PACKAGE

Titos Vodka, Fords Gin, Dulce Vida Tequila, Goslings Black Seal Rum, Michters Bourbon, Dewars White Label, Prosecco, Red & White Wine, Domestic & Imported Beers

**\$30 Per Person For First Hour**

**\$16 Per Person Each Additional Hour**

**\*Not To Exceed 5 Hours**

## BEER & WINE PACKAGE

House Selection Of Domestic & Imported Beers, Red & White Wine. Sparkling Water, Non Alcoholic Beverages.

**\$26 Per Person For First Hour**

**\$14 Per Person Each Additional Hour**

**\*Not To Exceed 5 Hours**

## NON ALCOHOLIC BEVERAGE PACKAGE

Soft Drinks, Juices, Iced Tea & Lemonade

**\$20 Per Person**

## BAR CONSUMPTION

Premium Spirit \$17

Deluxe Spirit \$15

House Wine \$12

Imported & Domestic Beer \$7

Non Alcoholic \$5

## BARTENDER FEES

**One Bartender Is Required Per 50 Guests.**

**\$150 Per Bartender Fee**

