



DOUBLETREE
BY HILTON™

BLOOMFIELD HILLS DETROIT



2020 Wedding Reception

Wedding packages

All Packages Include

Dedicated, personalized assistance from DoubleTree by Hilton Wedding Planner

Private Tasting of Entrees prepared by our Executive Chef and Culinary Team

Butler Passed Hors D'oeuvres

Plated Dinner with endless accompaniments

Cake Cutting Service

Spacious 72" rounds for up to 12 guests

Dance Floor – up to 20 x 20

White table linens and napkins

Special guest room rate for out of town guests

Suite Upgrade for the Bride and Groom



Reception pricing

Extraordinary Occasion Packages

TIER I PACKAGE \$70 PER GUEST

Choice of Four Passed Hors D'oeuvres
Choice of Signature Salad
Plated Entrée with accompaniments (Choice of Three – Two Protein and One Vegetarian)
4-hour Silver Bar Package

TIER II PACKAGE \$80 PER GUEST

Crudité Display
Imported and Domestic Cheese Board
Choice of Four Passed Hors D'oeuvres
Choice of Signature Salad
Plated Entrée with accompaniments (Choice of Three – Two Protein and One Vegetarian)
4-hour Gold Bar Package

TIER III PACKAGE \$90 PER GUEST

Crudité Display
Imported and Domestic Cheese Board
Choice of Five Passed Hors D'oeuvres
Choice of Signature Salad
Plated Entrée with accompaniments (Choice of Three – Two Protein and One Vegetarian)
4-hour Platinum Bar Package
Gourmet Coffee Station



Extraordinary enhancements

Room Rental Fees include chinaware, glassware, silverware, set-up/breakdown, floor-length white table linen, guest tables and chairs, cake table and additional table linen & skirting, custom dance floor and standard bar set-up. Your Catering Sales Manager can assist in the following enhancements at an additional charge. Delivery charges may also apply to the following enhancements:

Chair Cover (<i>installed</i>)	\$4.00 <i>per chair</i>
Chivari Chair Rental (<i>with basic pad</i>)	\$6.00 <i>per chair</i>
Chivari Resin Chair Rental	\$5.00 <i>per chair</i>
Chivari Transfer Fee from Courtyard	\$350.00
Enhanced Table Linens	<i>Prices vary based on selection</i>
Hosted Bar Attendant Fee (<i>one attendant per 100 guests</i>)	\$125.00 <i>per attendant</i>
Cash Bar Attendant Fee (<i>one attendant per 75 guests</i>)	\$150.00 <i>per attendant</i>
Champagne Toast	\$4.00 <i>per guest</i>
Coat Check Attendant Fee (<i>one attendant per 100 guests</i>)	\$125.00 <i>per attendant</i>
Host Paid Valet with guest paying gratuity (<i>minimums apply</i>)	\$7.00 <i>per car</i>
Hosted Valet including gratuity (<i>minimums apply</i>)	\$10.00 <i>per car</i>



Reception pricing

RECEPTION DISPLAYS

CRUDITÉS

Market-inspired selection of local vegetables with house-made ranch & creamy watercress dip

Add \$2 per person

IMPORTED AND DOMESTIC CHEESE BOARD

Chef's selection of goat cheese, sheep's milk cheese, cow's milk cheese, blue cheese and mixed milk cheese served with seasonal jam, candied nuts, marinated olives, local honey, toasted baguette and assorted crackers

Add \$3 per person

MEDITERRANEAN

Tahini dip, traditional hummus, Baba Ghanouj, Fattoush, Mint and Garlic Yogurt Dip served with za'atar spiced pita, naan, dolma additional

Add \$3 per person

CHARCUTERIE BOARD

Prosciutto, Sopressata, Bresaola, duck liver pate, sausage paired with gherkins, tart seasonal jam, whole grain mustard, crunchy bread and assorted crackers

Add \$4 per person

RAW BAR DISPLAY

Selection of fresh oysters, clams, king crab, split cold water lobster tails, shrimp cocktail served with champagne mignonette, house cocktail sauce, hot sauce, horseradish and lemon

100 pieces per display

Market Price

24% service charge and 6% sales tax will added to all food and beverage prices.

**Food items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

Prices subject to change based on market availability and seasonality



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Reception pricing

RECEPTION COLD HORS D'OEUVRES

VEGGIE SUMMER ROLL

Freshest seasonal veggies, rice paper wrap with spicy peanut sauce

Included

BURRATA BRUSCHETTA

Burrata cheese, fresh tomatoes, garlic, aged balsamic on toasted baguette

Included

OLIVE TAPENADE

Roasted tomatoes, extra virgin olive oil, toasted brioche

Included

COMPRESSED WATERMELON

Feta cheese, mint oil, pomegranate syrup drizzle

Included

TOMATO CAPRESE

Pipette Fresh mozzarella, cherry tomatoes, basil oil, aged balsamic

Included

GOUGERES

Whipped goat cheese, fresh chives

Included

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RECEPTION COLD HORS D'OEUVRES ENHANCEMENTS

TUNA WONTON*

Sesame Crusted Tuna, Crispy Wonton, Wasabi Aioli Tuna Wonton*, Sesame Crusted Tuna, Crispy Wonton, Wasabi Aioli
Add \$3 per person

SEARED SESAME TUNA LOLLIPOPS*

Asian dipping sauce
Add \$3 per person

SHRIMP COCKTAIL

Boiled shrimp, house cocktail sauce, lemon zest
Add \$4 per person

PROSCIUTTO WRAPPED FIG

Fig and blue cheese crumble with aged balsamic
Add \$4 per person

BEEF TARTAR*

Classic beef tartar with cured egg yolk shavings on crunchy bread
Add \$4 per person

CHARRED MOROCCAN LAMB*

Vegetable Relish in a phyllo cup
Add \$5 per person

SMOKED SALMON PINWHEEL*

Cream cheese, smoked salmon with fresh dill on rye toast point
Add \$5 per person

LOBSTER BLT

Seasoned lobster, bacon, mache, lemon aioli, toasted bread
Add \$5 per person

BLINI & CAVIAR*

Potato blini, crème fraîche, selection of caviar
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RECEPTION HOT HORS D'OEUVRES

FRIED GOAT CHEESE RAVIOLI

Mushroom ragout and truffle oil

Included

ASPARAGUS ARANCINI

Fried risotto, truffle aioli

Included

WILD MUSHROOM IN PHYLLO

Rosemary aioli

Included

VEGETABLE SPRING ROLL

Asian vegetables in crispy wonton with sweet chili sauce

Included

CRISPY BRUSSELS SPROUTS

With bacon jam

Included

ASSORTED MINI QUICHE

Herb crème fraîche

Included

CHIPOTLE CHICKEN SATAY

Mole Sauce, fresh cilantro

Included

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RECEPTION HOT HORS D' OEUVRES ENHANCEMENTS

COCONUT SHRIMP

Spicy mango coulis

Add \$3 per person

CANDIED BACON SUCKER

Sweet & Spicy coating

Add \$3 per person

SLOW ROASTED PORK BELLY

Sweet potato doughnut, pickled mustard seeds, apple whisky shot

Add \$3 per person

HERB CRUSTED SCALLOP*

Creamy carrot puree, bacon jam

Add \$4 per person

BRAISED LAMB BITE

Herb polenta cake, tomato jam

Add \$5 per person

CHIPOTLE STEAK CHURRASCO*

Skewered marinated beef with peppers and onions

Add \$5 per person

PETITE CRAB CAKE

Roasted corn & avocado relish, mango coulis

Add \$5 per person

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PLATED DINNER

All plated dinners served with coffee, tea service, and bread service. Please select one salad, two accompaniments and entrées. Additions and substitutions are subject to added fees per person

SALADS

HOUSE SALAD

Wild Field Greens, Carrots, Cucumber, and Tomato, with Balsamic Vinaigrette

Included

CAESAR SALAD*

Romaine Lettuce, Parmesan Crisp, Garlic Crostini, Caesar Dressing

Included

SPINACH SALAD

Spinach, Frisee, Craisins, Sliced Almonds, Shaved Red Onion, Balsamic Vinaigrette

Included

SALAD ENHANCEMENTS

MIZUNA & MESCLUN SALAD

Crumbled Blue Cheese, Shaved Red Onion, Candied Pecans, Maple Vinaigrette

Add \$2 per person

ARUGULA AND RED OAK SALAD

Roasted Pears, Baguette Croutons, Shaved Fennel, Pine Nuts, Fried Goat Cheese and Sherry Vinaigrette

Add \$3 per person

FRISÉE AND WALNUT SALAD

Frisee Lettuce, Crumbled Goat Cheese, Candied Walnuts, Crispy Pancetta, Lemon Thyme Vinaigrette

Add \$3 per person

CAPRESE SALAD

Fresh Mozzarella, Heirloom Tomatoes, Basil Oil, Extra Virgin Olive Oil, Aged Balsamic

Add \$3 per person

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ENTRÉES

ROASTED CHICKEN

All-Natural Chicken Leg and Thigh, Bubble & Squeak Potato Cake,
Seasonal Vegetables, Red Wine Demi

FREE RANGE CHICKEN CARBONARA

Roasted Chicken Breast, Angel Hair Pasta, Green Scallion Smear,
Pancetta Dust, Cured Egg Yolks, Pecorino Romano Cream

PAN SEARED SCALLOPS*

Diver Scallops, English Pea Puree, Sweet Carrot Puree, Wilted Arugula

ROASTED PORK TENDERLOIN*

Charred Pork, Sweet Potato Hash, Pickled Mustard Seed
and Smoked Apple Slaw, Whiskey Demi

SEARED SALMON*

Herb Marinated Filet, Tomato Tarte Tatin, Seasonal Vegetables, Roasted Garlic Cream

BRAISED SHORT RIB

Parsnip Puree, Seasonal Vegetables, Natural Au Jus, Gremolata

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ENTRÉE ENHANCEMENTS

GIANT ROASTED PRAWNS

Sweet Prawns, Tomato Artichoke Ragout, Celery Root Puree, Lemon Thyme Cream, Pistachio Dust

Add \$5 per person

CRISPY DUCK*

Rendered Duck Breast, Goat Cheese Risotto, Honey Roasted Carrots, Sun-Dried Cherry Demi

Add \$5 per person

FENNEL HALIBUT*

Fennel Pollen Dusted Filet, Toasted Couscous, Roasted Tomato Vinaigrette

Add \$6 per person

ELK MEDALLIONS*

Blue Cheese whipped potatoes, Seasonal Vegetables, Mustard Beurre Blanc

Add \$8 per person

GRILLED FILET MIGNON*

6oz Beef Tenderloin, Potato Gnocchi, Seasonal Vegetable & Mushrooms, Cognac Cream

Add \$8 per person

ROASTED LAMB LOIN*

Dark Chocolate Rubbed Lamb, Lemon Risotto, Seasonal Vegetable, Port demi, Mint Gastrique

Add \$8 per person

CENTER CUT TENDERLOIN*

8oz Grilled Filet of Beef, Roasted Tri-Color Fingerling Potatoes, Gremolata, Merlot Demi

Add \$10 per person

NY*

12oz Grilled Sirloin, Wild Boar Savory Bread Pudding, Seasonal Vegetable, Béarnaise Sauce

Add \$14 per person

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PLATED DUETS

FISH & CHICKEN*

Pistachio Halibut, Herb Roasted Chicken Breast, Parsnip Puree, Buttery Broccolini, Black Truffle Vinaigrette

Add \$10 per person

LAMB & SHRIMP*

Double Cut Lamb Chop, Garlic Shrimp, Lentil Ragout, Roasted Baby Fennel, Truffle Demi

Add \$12 per person

STEAK & SCALLOPS*

NY Strip, Seared Diver Scallops, White Bean Puree, Crispy Brussel Sprouts, Merlot Reduction

Add \$12 per person

FILET & LOBSTER*

Grilled Filet Mignon, Butter Roasted Lobster Tail, Braised Leeks,
Mascarpone Whipped Potatoes, Cremini Mushroom Ragout

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PLATED VEGETARIAN

VEGETARIAN CURRY

Butternut Squash, Coconut Red Bean Rice

Included

HAND ROLLED VEGETABLE LASAGNA

Pomodoro Sauce and Roasted Garlic Crostini

Included

PLATED VEGETARIAN ENHANCEMENTS

VEGETABLE STRUDEL

Roasted Vegetables Wrapped in Flaky Phyllo with Red Pepper Coulis

Add \$3 per person

RICOTTA GNUDI

Ricotta Gnudi, Roasted Tomato and Wild Mushroom, Fragrant Broth

Add \$3 per person

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DINNER BUFFETS

*All buffets served Starbucks fresh brewed coffee, hot tea and iced tea
Buffets serving 25 guests or less will be subject to an additional charge of \$6.00 per person*

ITALIAN BUFFET*

Chicken Marsala, Roasted Pork Loin, Saltimbocca with Sage Cream, Cavatappi and Vegetables,
Wild Mushroom Risotto, Grilled Broccolini, Ratatouille Panzanella Salad,
Green Bean Salad with Fennel and Cucumber, Cannolis, Tiramisu Torte

\$45.00 per guest

PACIFIC RIM BUFFET*

Beef and Broccoli, Chicken Tikka Masala Fried Rice, Thai Noodles Vegetable Stir-Fry,
Curried Butternut Squash, Chilled Rice Noodle Salad, Napa Cabbage Salad with Spicy Peanut Dressing,
Black Sesame and Green Tea Torte, Dipped Fortune Cookies, Assorted Meringue Cookies

\$42.00 per guest

AMERICANA BUFFET*

Rosemary Roasted Pork Loin with Red Current Gelee, Slow Braised Short Ribs with Poblano Bacon Jam,
Farro Pilaf with Dried Fruits, Marble Potato, Crispy Brussels Sprouts, Garlic Creamed Kale,
Roasted Root Vegetable Salad with Crumbled Goat Cheese and Walnut Oil Drizzle Assorted Trifles

\$48.00 per guest

EUROPEAN BUFFET*

Sliced New York Sirloin with Truffle Mushrooms and Red Wine Sauce,
Seared Chicken Breast with Prosciutto, Provolone and Marsala Sauce, Yukon Gold Potato,
Risotto with Parmesan Cheese, Seasonal Fresh Vegetables with Herb Butter,
Three Tomato Salad with Kalamata Olives, Feta Cheese and Oregano Vinaigrette,
Fingerling Potato Salad with Saffron Aioli, Fruit Tarts, Assorted Cream Puffs and Eclairs

\$50.00 per guest

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DINNER BUFFET ENHANCEMENTS

SALADS

(Select One)

Caesar Salad
Tabbouleh Salad
Greek Salad
Field Green Salad
Haricot Vert Salad
Super Food Salad
Cole Slaw

Add \$4.00 per guest

VEGETABLES

(Select One)

Succotash
Roasted Root Vegetables
Herb Marinated Zucchini and Squash
Honey Glazed Carrots
Charred Creamed Corn
Mexican Street Corn
Green Beans with Crumbled Blue Cheese Brussels
Sprouts with Caramelized Onions and Bacon

Add \$4.00 per guest

STARCH

(Select One)

White Bean Ragout
Garlic Potatoes Puree
Wild Rice & Wheat Berry Pilaf
Sautéed Vegetable Pearled Israeli Couscous Basmati
Rice
Parmesan Risotto
Roasted Corn Polenta

Add \$5.00 per guest

PROTEINS

(Select One)

Chicken Coq Au Vin Beef Bourguignon
Add \$12.00 per guest

Flank Steak with Chimichurri*
Seared Salmon with Roasted Garlic Cream*
Add \$12.00 per guest

Braised Beef Short Ribs Shrimp Scampi
with Garlic Herb Butter
Add \$14.00 per guest

Rosemary Lamb Chops Port Wine Demi*
Add \$16.00 per guest

Lobster Tails Drawn Butter
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COURSE ENHANCEMENTS: PASTA

FRIED RAVIOLI

Breaded and Fried Beef Ravioli,
Parsnip Puree, Tomato Crudo

Add \$6.00 per guest

PAN SEARED GNOCCHI

Pancetta with Escarole, Pecorino,
Tomato Sauce Fresh Herbs

Add \$7.00 per guest

SPAGHETTINI

Sautéed Vegetables, Rich Tomato Sauce, Shaved Parmesan

Add \$5.00 per guest

SPÄTZLE

Whole Grain Mustard Spätzle, Braised Beef, Roasted
Tomatoes, Fresh Herbs, Seared Mushrooms, Merlot Demi

Add \$6.00 per guest

PASTA SALAD

Acini di Pepe, Shaved Prosciutto, Asparagus Tips,
Crumbled Hazelnut, Roasted Tomato, Parmesan, Basil Oil

Add \$6.00 per guest

TAGLIATELLE

Roasted Mushrooms and Onions with Bolognese

Add \$8.00 per guest

WILD MUSHROOM RAVIOLI

Mushroom Ravioli, Roasted Fennel, Shaved Prosciutto,
Toasted Pine Nuts, Sage Brown Butter Cream

Add \$7.00 per guest

SACCHETTI PASTA

Truffle and Cheese Filled Pasta, Roasted Pears,
Crispy Sun Chokes, Caramelized Onions, Parmesan Cream

Add \$8.00 per guest

MAC & CHEESE

Shredded Short Ribs, Roasted Chilis, Cheddar Cheese,
Gemeili Pasta, Pepper Jack Cheese Sauce,
Toasted Corn Bread Topping

Add \$7.00 per guest

LOBSTER RAVIOLI

Lobster Ravioli, Roasted Corn, Green Peas,
Tomato Concasse, Carrot Jus

Add \$12.00 per guest

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COURSE ENHANCEMENTS: SOUPS

SWEET CORN SOUP WITH CRAB FRITTER

Add \$6.00 per guest

TOMATO SOUP

Roasted Tomato Soup, Crème Fraiche, Basil Oil

Add \$5.00 per guest

CARROT GINGER SOUP

Velvety Carrot Soup, Toasted Pepitas

Add \$6.00 per guest

COURSE ENHANCEMENTS: APPETIZERS

EGGPLANT & RATATOUILLE STRUDEL

Ratatouille, Cheesy Orzo, Wrapped in Puff Pastry,
Roasted Red Pepper Sauce

Add \$7.00 per guest

MARYLAND STYLE CRAB CAKES

Pan Seared Crab Cakes with Celery Root
and Apple Slaw, and Mustard Remoulade

Add \$12.00 per guest

MUSHROOM TART

Wild Mushrooms, Wilted Arugula

Add \$8.00 per guest

SHRIMP & GRITS

Sautéed Shrimp, Cheese Filled Grits, Spicy Broth

Add \$10.00 per guest

DUCK CONFIT CASSOULET

White Beans, Wild Mushrooms,
Sweet Onions, Fresh Herbs

Add \$10.00 per guest

LOBSTER & ASPARAGUS RISOTTO

Lobster Meat, Asparagus Tips,
Lemon Zest, Parmesan Cheese

Add \$16.00 per guest

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PLATED DESSERT ENHANCEMENTS

RASPBERRY PAVLOVA

with Passion Fruit Curd

Add \$9.00 per guest

WHITE CHOCOLATE AND ORANGE TART

Toasted Meringue and Spiced Orange Gel

Add \$9.00 per guest

EARL GREY POT DE CREME

Honey Gelee, Blueberry, Almond Madeline Crumble

Add \$10.00 per guest

BUTTERMILK PANNA COTTA

Apple Cake, Caramel Mousse, Spiced Apples and Streusel

Add \$10.00 per guest

BROWNIE

Espresso Cream, Hazelnuts,
Salted Caramel, Creme Anglaise

Add \$10.00 per guest

LEMON OLIVE OIL CAKE

Olive Oil Cake, Lemon Curd,
Mascarpone Cream, Blueberries

Add \$10.00 per guest

STRAWBERRY MOUSSE

Goat Cheese, Basil Shortbread

Add \$11.00 per guest

CHOCOLATE FLOURLESS CAKE

Cherry Ganache, Cherries, Pistachio Meringue Tuile

Add \$11.00 per guest

CHOCOLATE ALMOND TORTE

Sponge Cake, Milk Chocolate Mousse, Almond Cremeux

Add \$12.00 per guest

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ENHANCED DESSERT OPTIONS

DESSERT TABLE

Fruit and Berries, Chocolate Covered Strawberries, Assorted Mini Pastries, Truffles, Cream Puffs, Fruit Tartlets, Assorted Cookies and Bars, Assorted Cupcakes

Add \$12.00 per guest

DELUXE DESSERT TABLE

Fruit and Berries, Chocolate Covered Strawberries, Assorted Mini Pastries, Macarons, Mini assorted Trifles, Fruit Tartlets, Mousse Cups, Assorted Cookies and Bars

Add \$14.00 per guest

ACTION STATIONS

ICE CREAM STATION

Dipped Ice Cream Bars, 3 flavors of Ice cream, 3 Choices of Dips, Variety of toppings

Add \$14.00 per guest

S'MORES STATION

Graham Crackers, Marshmallows, Assorted Chocolates, Custom upgrades available

Add \$12.00 per guest

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CHILDREN'S MENU

(Please Choose One)

CHICKEN FINGERS

With Mac and Cheese & French Fries, Fresh Fruit Cup

SPAGHETTI & MEATBALLS

With Bread Stick, Fresh Fruit Cup

CHEESE QUESADILLA

With Refried Beans, Cobette, Fresh Fruit Cup

\$25.00 per child

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AFTER GLOW

ASSORTED POPCORN

\$3.00 per guest

HOUSE MADE POTATO CHIPS SCALLION DIP

\$3.00 per guest

FRESH TORTILLA CHIPS HOUSE MADE SALSA

\$3.00 per guest

ROASTED MIXED NUTS

\$4.00 per guest

JUMBO PRETZELS ASSORTED MUSTARDS

\$4.00 per guest

BEEF SLIDERS, CHEDDAR CHEESE AND CARMELIZED ONIONS

\$6.00 per guest

CHICKEN FINGERS & FRENCH FRIES, KETCHUP AND HONEY MUSTARD

\$6.00 per guest

BUFFALO WINGS, CARROT, CELERY, AND BLUE CHEESE

\$6.00 per guest

CHEESE OR PEPPERONI PIZZA

\$18.00 per pizza

24% service charge and 6% sales tax will added to all food and beverage prices.

**Food items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

Prices subject to change based on market availability and seasonality.



Reception pricing

BEVERAGE PACKAGES

*All bars have a Bartender Fee of \$125.00 per 75 guests.
All cash bars will incur an additional \$50.00 per hour bartender fee*

HOSTED BAR PACKAGES

*Charges are on a per guest basis for continuous bar service.
All packages include Kahlua, Irish Cream, Triple Sec, Amaretto and Peach Schnapps.
Non-Alcoholic bar packages for guests 21 and under are available at \$5 per person, per hour.
Champagne Toast is available at \$4 per guest*

BRONZE

Domestic Beer, Imported Beer, Craft/Microbrew, House White & Red Wine, Prosecco and Assorted Soft Drinks
First Hour – \$12 per person, Second Hour - \$10 per person, each additional hour - \$5 per person

SILVER

Cruzan Rum, 360 Vodka, Jim Beam, Canadian Club Whiskey, Exotico Tequila, Beefeater Gin, Cutty Sark Scotch, Domestic Beer, Imported Beer, Craft/Microbrew, House White & Red Wine, Prosecco and Assorted Soft Drinks
First Hour – \$13 per person, Second Hour - \$10 per person, each additional hour - \$6 per person

GOLD

Courvoisier VS, Tito's Vodka, Absolut Vodka, Cruzan Rum, 1800 Resposado Tequila, Sauza Silver Tequila, Jack Daniel's Tennessee Whiskey, Tanqueray Gin, Captain Morgan Spiced Rum, Canadian Club Whiskey, Chivas Regal Domestic Beer, Imported Beer, Craft/Microbrew, House White & Red Wine, Prosecco and Assorted Soft Drinks
First Hour – \$14 per person, Second Hour - \$11 per person, each additional hour - \$7 per person

PLATINUM

Belvedere Vodka, Tito's Vodka, Johnny Walker Black Label Scotch, Makers Mark Bourbon, Captain Morgan Spiced Rum, Cruzan Rum, Patron Silver Tequila, Bombay Sapphire Gin, Crown Royal Whiskey, Hennessy VS Domestic Beer, Imported Beer, Craft/Microbrew, Upgraded House White & Red Wine, Prosecco and Assorted Soft Drinks
First Hour – \$16 per person, Second Hour - \$13 per person, each additional hour - \$8 per person

*24% service charge and 6% sales tax will added to all food and beverage prices.
Prices subject to change based on market availability and seasonality.*



Reception pricing

BEVERAGE PACKAGES

All bars have a Bartender Fee of \$125.00 per 75 guests.

All cash bars will incur an additional \$50.00 per hour bartender fee

CONSUMPTION BAR

Silver Package Cocktails \$8.00

Gold Package Cocktails \$10.00

Platinum Package Cocktails \$12.00

Domestic Beer \$6.00

Imported & Craft Beer \$7.00

House Red & White Wine \$7.00 per glass

Soft Drinks \$4.00

Sparkling Water \$5.00

Gold Martini Cocktails \$12.00

Platinum Martini Cocktails \$14.00

Select Cordials & Cognacs \$13.00

CASH BAR

Silver Package Cocktails \$9.00

Gold Package Cocktails \$11.00

Platinum Package Cocktails \$13.00

Domestic Beer \$7.00

Imported & Craft Beer \$8.00

House Red & White Wine \$8.00 per glass

Soft Drinks \$5.00

Sparkling Water \$6.00

Gold Martini Cocktails \$13.00

Platinum Martini Cocktails \$14.00

Select Cordials & Cognacs \$13.00

24% service charge and 6% sales tax will added to all food and beverage prices.

Prices subject to change based on market availability and seasonality.

