



RENO-SPARKS CONVENTION CENTER
RENO, NEVADA



Plated Breakfast:

All breakfast entrees include chilled orange juice, a basket of fresh baked muffins, sweet butter & preserves, regular and decaffeinated coffee and tea.

Scrambled Eggs with Cheddar **\$16.95 /person**

choice of hickory smoked bacon or breakfast sausage & skillet breakfast potatoes

Cinnamon-Pecan French Toast **\$15.95 /person**

breakfast potatoes, country sausage links, served with warm berry or apple compote & syrup

Omelet **\$16.95 /person**

your choice of the following ingredients:
cheddar cheese, ham, mushrooms, tomatoes, onions, & bell pepper as well as a choice between hickory smoked bacon or breakfast sausage links served with home-style breakfast potatoes

Fruit Plate **\$8.95 /person**

a selection of the finest sliced fruit and berries served with yogurt sauce

Eggs Benedict Tahoe-Style **\$16.95 /person**

spinach and artichoke on foccacia with a poached egg topped with chipotle hollandaise sauce served with breakfast potatoes with smoked ham & onions

Ham Steak **\$19.95 /person**

thick-cut ham steak, scrambled eggs, cheese and home-style breakfast potatoes
(50 person minimum)

A \$50.00 service charge will be added if under 50 guests

Breakfast Buffet:

All breakfast buffets include chilled orange juice, regular and decaffeinated coffee and tea.

The Reno Continental Breakfast **\$12.50 /person**
an assortment of fresh baked muffins, scones and Danish,
sweet butter and preserves.

Black Canyon Buffet **\$22.50 /person**
authentic chorizo sausage & eggs with green onion and cheese
served with refried beans & tortillas, chilaquiles with red sauce
An assortment of fresh baked muffins & scones

Cattlemen's Buffet **\$23.50 /person**
hot oatmeal served with brown sugar & milk,
scrambled eggs with cheddar, onions and salsa,
chicken fried steak with roasted potatoes, biscuits and gravy
Fruit upgrade available for an additional \$3.50 per person

City Slicker Buffet **\$24.50 /person**
sliced seasonal fruit, assorted cold cereals, scrambled eggs,
French toast with warm maple syrup, hickory smoked bacon,
link sausage, and home-style breakfast potatoes
Fresh baked muffins, scones and Danish with sweet butter and preserves.

Breakfast Bar **\$21.00 /person**
Scrambled eggs with your choice of: blueberry pancakes,
buttermilk pancakes or corn meal-oat cakes which includes a selection of
honey-lemon sauce, maple syrup and fruit compote; a choice of either
hickory-smoked bacon or link sausage and home-style breakfast potatoes.
Fruit upgrade available for an additional \$3.50 per person

(50 person minimum)

A \$50.00 service charge will be added if under 50 guests

Breakfast:

Breakfast Enhancements:

Dry cereal bar with milk	\$3.00 /person
Warm oatmeal, milk & brown sugar	\$2.75 /person
Assorted individual yogurts	\$2.75 /person
Sliced fresh seasonal fruit	\$4.25 /person
Fresh seasonal hand fruit	\$2.25 each
Ham, egg and cheese croissant	\$4.25 each
Sausage, egg and cheese croissant	\$4.25 each
Apple or raspberry croissant	\$3.50 each
Country sausage and biscuit sandwich	\$4.00 each

Breakfast Pastries:

Assorted muffins, scones, breakfast breads or Danish	\$32.00/dozen
Caramel sticky buns	\$34.00 /dozen
Assorted bagels with cream cheese	\$34.00 /dozen

Snacks & Refreshments (Spice Up Any Meeting):

Assorted snacks <i>(choice of pretzels, honey roasted peanuts or party mix)</i>	\$18.00 /pound
Kettle Chips & French Onion Dip	\$18.00 /pound
Tortilla Chips & Spicy Red Salsa	\$18.00 /pound
Rice Krispies® Treats, Cracker Jacks, Animal Crackers	\$18.00 /pound

Sweet Treats:

Granola Bars	\$2.00 each
Assorted Ice Cream Bars	\$2.75 each
Fudge Brownies	\$28.00 /dozen
Freshly baked cookies <i>(oatmeal-raisin, chocolate chip or white chocolate macadamia nut)</i>	\$26.00 /dozen

Beverage Service:

Whether hosting a formal High Tea or a simple board meeting or training session, we have a beverage service that's sure to offer that perfect reprieve.

Hot Options:

Fresh brewed regular and decaffeinated coffee	\$32.00 /gallon
Gourmet coffees (<i>vanilla, Irish cream or mocha</i>)	\$35.00 /gallon
Tea (<i>hot or iced</i>)	\$32.00 /gallon
Herbal teas	\$2.50 /teabag
Iced Tea with lemon wedges	\$30.00 /gallon

Cold Options:

Juice (<i>Orange, Apple, Grapefruit or Cranberry</i>)	\$30.00 /gallon
10oz. individual chilled juices	\$3.25 each
Assorted soda (<i>12oz. can</i>)	\$2.50 each
Lemonade	\$30.00 /gallon
Milk (<i>2% or skim</i>)	\$1.75 /half pint
Sparkling Bottled Water (16oz.)	\$2.50 /bottle
Flat Water Options:	
Refrigerated Bubblers Rental (<i>one time fee</i>)	\$25.00 each
5 gallon bubbler bottles	\$25.00 each
16oz. Individuals bottles	\$2.50 each

Luncheon Buffets:

All lunch buffets include an assortment of fresh baked bread and rolls with sweet butter and iced tea service.

The Deli **\$19.25 /person**

Freshly sliced cold cuts and cheeses including roast beef, turkey, cured ham, Swiss, cheddar and provolone lettuce, tomatoes, pickles & olives and condiment bar
Southern-style potato salad and cabbage-citrus slaw

The Sandwich Buffet **\$19.25 /person**

assorted pre-assembled sandwiches served platter style includes:
smoked ham & Swiss, roast turkey & provolone and roast beef with caramelized onion spread
lettuce, tomatoes, pickles, olives & relishes and condiment bar
Grilled portobello mushroom and vegetable platter
Penne pasta salad with vegetables and fresh basil

The Sausage Grill **\$19.50 /person**

Italian sausage, fire roasted peppers and onions in parmesan-tomato sauce
Beer braised bratwurst and condiment bar
Tossed green salad with dressing of choice
Creamy pesto penne salad

Louise's Diner *(50 person minimum)* **\$22.50 /person**

Old-fashioned meat loaf and country fried chicken
coleslaw, macaroni & cheese and mashed potatoes & gravy
chocolate cake and berry cobbler

Upgrade to fish & chips \$3.50 /person

Salad & Baked Potato Bar **\$18.50 /person**

Caesar salad and green salad with assorted dressings, fresh rolls and breads
Baked potato bar accompaniments include: beef and mushroom sauce
Assorted vegetables and chili toppings, sour cream, green onions, zesty salsa and creamery butter.

A \$50.00 service charge will be added if under 50 guests

Hot Plated Luncheons:

Hot plated luncheons include fresh seasonal vegetables, freshly brewed regular and decaffeinated coffee and iced tea, freshly baked rolls with sweet butter, a choice of Caesar or house salad and a dessert choice of either chocolate cake or cheesecake.

~See optional salad & delectable dessert upgrades~

Hot Entree Selections:

Lemon-Garlic Roasted Chicken Breast black mission figs & white rice sofrito	\$23.95 /person
Marinated Pork Loin Mexican chilies & citrus, green rice with natural jus	\$21.95 /person
Breaded Pork Loin prosciutto, fresh mozzarella and noodles with creamy marinara	\$21.95 /person
Stuffed Chicken Breast gouda cheese, white rice, spinach, and sun-dried tomatoes	\$23.95 /person
Filet of Beef Tenderloin grilled beef tenderloin, merlot mushroom sauce & green onion potato cake	\$35.00 /person
Grilled Breast of Chicken herb-marinated breast of chicken, citrus-herb sauce and roasted new potatoes	\$23.95 /person
Seared Salmon roasted red pepper & apricot couscous	\$27.00 /person

(50 person minimum applies)

A \$50.00 service charge will be added if under 50 guests

Cold Plated Luncheons:

Cold plated luncheons include freshly brewed regular and decaffeinated coffee and iced tea, freshly baked rolls with sweet butter.

A dessert choice of either chocolate cake or cheese cake.

~See optional delectable dessert upgrades~

Tuscan Beef Sandwich

\$21.95 /person

cracked peppercorn roasted sirloin of beef on focaccia with walnut and sun-dried tomato tapenade and a choice of house or Caesar side salad

Herb-Grilled Chicken Sandwich

\$18.95 /person

marinated chicken breast and roasted red pepper remoulade on an herbed roll with lettuce, red onion and a choice of house or Caesar side salad

Asian Chicken Salad

\$18.95 /person

marinated sliced chicken breast, soba noodles, spicy greens, spinach, pea pods, baby corn, water chestnuts, crushed peanuts & ginger-soy dressing.

Chicken Caesar Salad

\$17.95 /person

grilled marinated breast of chicken on a bed of crisp romaine & radicchio with herb croutons and classic Caesar dressing

(50 person minimum applies)

A \$50.00 service charge will be added if under 50 guests

Gourmet Boxed Lunches:

All boxed lunches include whole fruit, chips, a homemade cookie, iced tea and napkins with utensils.

The Reno-Sparks Sub

breast of turkey, honey baked ham and Swiss cheese on a baguette with red onions, lettuce and French dressing

Pesto Chicken Kaiser

herb marinated, grilled chicken breast, provolone cheese and basil-garlic mayonnaise

Herb-Encrusted Roast Beef

thinly sliced roast beef, caramelized onion on a baguette with herb-garlic cream cheese and lettuce

Italian Submarine Thelma

salami, ham, cappicola and provolone cheese with roasted red pepper spread, red onions, olive oil and balsamic reduction

\$16.95 per person - minimum of 25 people

A \$50.00 service charge will be added for under 25 guests

The Carving Board:

Whole Roast Turkey Breast apple-cranberry chutney <i>(serves 30 guests)</i>	\$200.00
Herb Roasted Tenderloin of Beef wild mushrooms & bordelaise sauce <i>(serves 25 guests)</i>	\$325.00
Cane Syrup Glazed Ham served with mayonnaise & honey mustard <i>(serves 50 guests)</i>	\$250.00
Herb Roasted New York Strip Loin gorgonzola cream & red onion marmalade <i>(serves 50 guests)</i>	\$325.00
Whole Roasted Pork Loin apricot-mustard & bourbon maple jus <i>(serves 40 guests)</i>	\$325.00

\$125.00 Carving fee applies (for up to four hours)

Gourmet Oven Roasted Pizzas:

Margherita Pizza

tomatoes, mozzarella & basil

Pepperoni Pizza

spicy pepperoni & mozzarella

Vegetarian Pizza

fresh seasonal vegetables & mozzarella

Supreme Pizza

*sausage, pepperoni, onions, bell peppers,
mushrooms & mozzarella*

Hawaiian Pizza

*Canadian bacon, pineapple
and mozzarella*

BBQ Pizza

*barbeque chicken, spicy sauce, red onion,
cilantro and mozzarella*

Four Cheese Pizza

*tomato sauce, mozzarella, provolone,
fontina and parmesan cheese*

\$32.00 Each (serves 4)

International Buffets:

Buffets include regular and decaffeinated coffee and iced tea.

Mexican Fiesta Buffet

\$26.95 /person

Fajitas

sliced beef and chicken, fire roasted peppers, onions, sour cream and warm flour tortillas

Carne Adobada

chili-rubbed citrus pork

Roasted Corn & Salad

black beans, onions, bell peppers, roasted corn, cilantro & tortilla strips

South of the Border Salad

red onions, tomatoes, jicama, cilantro and pineapple vinaigrette

Cardini Caesar Salad

crisp romaine, classic Caesar dressing, garlic croutons and shaved parmesan

Arroz Mexicano

Mexican rice with peas, carrots

Papas Jalisco

fire-roasted potatoes, chorizo sausage and jack cheese

Chips N Salsa

tortilla chips, salsa roja, salsa fresca, and jalapeños

Tres Leche Cake

decadent white cake soaked in three different milks

(50 person minimum)

A \$50.00 service charge will be added if under 50 guests

International Buffets from Around the World:

Buffets include regular and decaffeinated coffee and iced tea.

South of the Border Buffet **\$24.95 /person**

Chicken with Mole Sauce with cilantro fruit salad
Beef-Chili Colorado with rice, black beans, flour tortillas
Mixed Lettuce Salad with pickled onions & tomatoes
Churros

Tex-Mex Buffet **\$24.95 /person**

Fresh Pork Leg with chilies & onions
Cheese Enchiladas with Chili Sauce
Green Rice, Beans, and Flour Tortillas
Tossed Green Salad with cilantro vinaigrette
Melon Salad (when in season)
Banana de Caramel bread pudding

Taste of Italy Buffet **\$24.50 /person**

Pollo con Carciofi
pan-seared chicken, artichokes, prosciutto, onions and lemon
Melanzane al Forno
baked eggplant with tomatoes, mozzarella and Parmesan
Rigatoni all Amatriciana
pancetta, fresh basil and Marinara sauce
Antipasti 'Assortiti'
'little bites' of Italian cold cuts, cheese and assorted olives
Insalata Caesar, parmesan croutons
Field Greens Salad, basil vinaigrette

(50 person minimum)

A \$50.00 service charge will be added if under 50 guests

International Buffets from Around the World:

Buffets include regular and decaffeinated coffee and iced tea.

French Bistro Buffet **\$31.50 /person**

Carved Grilled Sirloin, wild mushrooms & bordelaise sauce

Chicken Paillard, grilled pounded chicken breast with Provençale herbs

Haricots Verts and Grilled Asparagus with roasted tomatoes and shallots

Creamy Potato-Gruyere Gratin

Baby Greens, champagne vinaigrette

Spinach & Frisée Salad, Chevre, bacon and toasted pecans

Provençale Tomato & Bread Salad with black olives and romaine

Continental Buffet **\$26.95 /person**

Carved Marinated Roast Turkey Breast, cranberry-apricot chutney & rice pilaf

Herb Roasted Vegetables asparagus, zucchini, yellow squash & carrots

Four Cheese Potatoes, sour cream & onions

Caesar Salad, classic Caesar dressing, garlic croutons and shaved parmesan

Sierra Platter: feta cheese, olives, cucumbers, tomatoes, garbanzo beans and a tangy vinaigrette

Southern Barbeque Buffet **\$26.95 /person**

Chili-Rubbed Fried Chicken

Carved BBQ Brisket of Beef, creamed horseradish & Texas barbeque sauce

Vermont White Cheddar Au Gratin Potatoes

Black-Eyed Peas

Succotash with sweet butter

Grilled Vegetable Platter

Mixed Green Salad with tomato vinaigrette

Southern-Style Coleslaw

Iceberg Wedges, tomatoes, red onions, & Maytag Blue Cheese

Fresh Baked Cornbread

(50 person minimum)

A \$50.00 service charge will be added if under 50 guests

Dinner Options - a la Carte:

First Course: Appetizers

Signature Crab Cake adobo cream	\$7.95 /person
Jumbo Shrimp Cocktail zesty cocktail sauce	\$7.95 /person
Hand-Made Spring Rolls sesame-soy glaze and sweet chile sauce	\$8.95 /person
Grilled Portobello Bruschetta honey-walnut pesto	\$5.95 /person
Smoked Salmon capers, egg, shallots, tomatoes, dill cream cheese	\$7.95 /person
New Orleans BBQ Shrimp roasted corn griddle cake	\$9.95 /person
Seared Scallops spinach, Pernod and lemon aioli	\$8.95 /person

Second Course: Spectacular Salads

Iceberg Wedge with Blue Cheese crunchy iceberg lettuce, tomatoes, red onion, bacon bits and creamy blue cheese dressing	\$5.95 /person
Classic Caesar Salad crisp romaine, creamy Caesar dressing, garlic croutons and parmesan cheese	\$4.95 /person
Romaine Hearts hearts of romaine lettuce, tomatoes, goat cheese and balsamic vinaigrette	\$5.95 /person
House Salad mixed field greens, tomatoes, cucumbers and herb vinaigrette and croutons	\$5.95 /person
Tomato Cucumber Salad fresh dill dressing	\$4.95 /person

Dinner Options - a la Carte:

Third Course: Perfect Pastas

Wild Mushroom Ravioli Madeira cream and fresh sage	\$7.95 /person
Fusilli with Grilled Fresh Vegetables pesto sauce & Romano cheese	\$6.95 /person
Ziti al Pomodoro fresh tomato-cream sauce	\$5.95 /person
Penne with Shrimp crisp pancetta, garlic, herbs & roasted peppers	\$8.95 /person
Farfalle Puttanesca garlic, anchovies, black olives, capers, tomatoes and red peppers	\$5.95 /person
Rigatoni with Sausage & Peppers fresh tomatoes & basil	\$6.95 /person
Risotto Milanese arborio rice, saffron and shaved Parmiggiano-Reggiano	\$8.95 /person

Fourth Course: Entrees

Moroccan-Spiced Seared Salmon dried apricot and red pepper couscous	\$28.00 /person
Grilled New York Strip Steak asiago whipped potatoes, brandy-peppercorn sauce	\$30.00 /person
Filet Mignon rosemary roasted potatoes and mushroom-merlot sauce	\$32.00 /person
Filet Mignon & Grilled Salmon Yukon gold mashed potatoes and green asparagus	\$34.50 /person
Herbed-Butter Grilled Chicken sweet potato puree & vegetable ratatouille	\$26.50 /person
Southern-Style Buttermilk Breast of Chicken black-eyed peas and ham and cheddar cheese grits	\$26.50 /person
Red Snapper Vera Cruz tomatoes and spiced garlic sauce	\$27.50 /person

Cold Hors d'Oeuvres Reception:

Chipotle Cream & Chicken Barquette grilled chicken in pastry boat	\$75.00
Eggs a la Russe topped with caviar	\$65.00
Shrimp Crustade seafood mousse topped with lemon and wine poached shrimp	\$90.00
Smoked Salmon Canapé Scottish salmon, lemon-caper Mascarpone	\$90.00
Chicken Galantine boneless chicken breast and onions on herbed croustade	\$90.00
Prosciutto & Melon imported prosciutto ham and fresh melon	\$75.00
Ham Roulades served with asparagus and cream cheese	\$75.00
Sun Dried Tomato & Olive Tapenade served on crostini	\$65.00
Blue Cheese & Toasted Pecan blue cheese, pecans, balsamic vinegar and sherried sweet onion on toast	\$65.00
Roast Beef New York strip loin with boursin cheese and roasted red pepper	\$75.00
Boursin & Sun Dried Tomato garlic & herb boursin cheese on toast	\$75.00
Tuna Tataki ginger & soy with daikon radish and wasabi	\$100.00
Salami Coronets Genoa salami stuffed with garlic cream & Spanish olive	\$65.00

Prices are based per 50 pieces

Cold Hors d'Oeuvres cont.:

Sushi Platter array of California rolls, sushi and sashimi with traditional accompaniments	\$265.00
Tomato-Basil Bruschetta tomato and fresh basil on herbed crostini	\$65.00
Chicken Curry chicken, pineapple, sweet curry & cream	\$80.00
Domestic & Imported Cheese imported & domestic cheeses, fresh seasonal fruit & assorted flatbreads	\$225.00
Crisp Vegetable Crudité Fresh Seasonal vegetables, with spinach & roasted garlic dip	\$175.00
Fresh Fruit Sampler fresh citrus fruit & seasonal berries	\$175.00
Salsa Bar tortilla chips with spicy red salsa, black bean & roasted corn dip & salsa fresca	\$165.00
Hummus Selection assorted flavors of gourmet eggplant-tahini dip with toasted pita chips	\$110.00
Bruschetta D' Parma choice of: tomato-basil or roasted wild mushroom and gorgonzola	\$125.00
Antipasti Assortimenti herb roasted wild mushrooms with Chevre; artichokes with citronette, garlic & chives; grilled eggplant & bell peppers with olive oil and balsamic vinegar; salami, mortadella and cheese	\$195.00

(All prices are for 50 people)

Hot Hors d'Oeuvres Reception:

Chicken Fingers honey-mustard and barbeque dipping sauces	\$100.00
Chicken Wings tangy hot sauce, celery sticks and blue cheese dipping sauce	\$75.00
Quiche assortment of spinach, ham and cheese quiche	\$140.00
Baby Back Ribs glazed coffee-infused barbeque sauce	\$140.00
Scallops in Bacon jumbo scallops wrapped with lean smoked bacon	\$130.00
Sausage Kabobs sweet Italian sausage, red and green peppers, Dijon sauce	\$90.00
Pork Ribs Char Shu Asian-style ribs	\$140.00
Lamb Chops Parsillade rosemary, thyme & garlic marinated, baked with a parsley-bread crumb crust	\$400.00
Coconut Shrimp sweet chili sauce & toasted coconut remoulade	\$225.00
Mini Egg Rolls duck sauce & mustard sauce	\$80.00

(Prices are based per 50 pieces)

Hot Hors d'Oeuvres cont.:

Pot Stickers soy-ginger dipping sauce	\$115.00
Sausage Stuffed Mushrooms chorizo, potato and Monterrey Jack cheese	\$100.00
Swedish Meatballs Burgundy wine sauce, mushrooms and sour cream	\$75.00
Beef or Chicken Sate hoisin-ginger marinated, with peanut dipping sauce	\$140.00
Mini Crab Cakes mustard and adobo cream sauce	\$150.00
Mini Spinach & Feta Pie (Spanakopita) baked in light, flaky phyllo dough	\$140.00

(Prices are based per 50 pieces)

Delectable Desserts:

Bittersweet Chocolate Mousse raspberry sauce, toasted almonds	\$5.95 /person
Angel Food Cake berry compote, lemon sauce	\$4.95 /person
Dark Chocolate Brownie chocolate mousse, raspberry sauce	\$5.95 /person
French Bread & Butter Pudding pecan caramel sauce	\$4.95 /person
Flourless Chocolate Cake raspberry coulis	\$6.95 /person
Ultimate Carrot Cake vanilla-cream cheese frosting	\$6.95 /person
Pecan Butter Cake Bourbon-caramel sauce	\$4.95 /person
Seasonal Fresh Berries vanilla bean sour cream	\$5.95 /person
Bourbon Pecan Pie homemade chocolate ice cream	\$4.50 /person
New York Style Cheesecake raspberry sauce	\$4.50 /person
Tiramisu crème Anglaise	\$4.95 /person
Crème Brûlée seasonal berries (limited up to 500 guest)	\$4.95 /person

A \$50.00 service charge will be added if under 50 guests

Delectable Desserts Tables:

Viennese Table

\$15.00 /person

an assortment of French pastries, fruit tarts, mini éclairs, cream puffs, chocolate dipped strawberries, fresh berries with cream

Chocolate Fondue

\$14.00 /person

bittersweet chocolate with Cointreau, milk chocolate with Frangelico, accompanied by strawberries, pineapple, bananas, pound cake, and marshmallows

Dessert Extravaganza

\$16.95 /person

New York style cheesecake with strawberry sauce
Warm pecan bread pudding with Bourbon sauce
Angel food cake with berry compote
Hot apple crisp with caramel and crème Anglaise

(50 person minimum applies)

A \$50.00 service charge will be added if under 50 guests

Wines by the Bottle:

White:

House Chardonnay	20.00
Riesling, Chateau St. Michelle	25.00
Chardonnay, Columbia Crest Grand Estates	30.00
Chardonnay, Meridian	30.00
Chardonnay, Chateau St. Jean	40.00
Sauvignon Blanc, Drylands Marlborough	40.00
Fume Blanc, Ferrari-Carano	60.00

Blush:

White Zinfandel, Beringer	25.00
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Red:

House Red	20.00
Merlot, Mondavi Woodbridge	25.00
Red Zinfandel, Ravenswood Vintner's Blend	30.00
Cabernet Sauvignon, Beringer Founders Estate	30.00
Merlot, Estancia	40.00
Cabernet Sauvignon, Stags Leap	70.00

Sparkling:

Cooks	20.00
Napa Mumm Cuvee	40.00

Wine listings subject to change without notice

Keg Service:

Domestic Beer	\$500.00 each
Imported Beer	\$600.00 each

Keg prices are subject to change without notice

Package Bar Service:

Package bars available for plated or buffet functions only. A \$500 minimum guarantee in sales is required for each bar. The client is responsible for determining and agreeing upon a decided method for counting guests.

Deluxe Brands:

One Hour	\$11.00 per person
Two Hours	\$15.50 per person
Three Hours	\$19.50 per person
Four Hours	\$22.50 per person

Premium Brands:

One Hour	\$9.50 per person
Two Hours	\$14.00 per person
Three Hours	\$17.50 per person
Four Hours	\$19.50 per person

Hosted Bar:

Deluxe Bar:

Cocktails	\$6.25
Imported Beer	\$6.00
Domestic Beer	\$5.50
House Wine	\$6.00
Bottled Water	\$3.00
Soft Drink or Juice	\$3.00

Premium Bar:

Cocktails	\$6.50
Imported Beer	\$6.00
Domestic Beer	\$5.50
House Wine	\$6.00
Bottled Water	\$3.00
Soft Drink or Juice	\$3.00

Cash Bar:

Deluxe Bar:

Cocktails	\$6.25
Imported Beer	\$6.00
Domestic Beer	\$5.50
House Wine	\$6.00
Bottled Water	\$3.00
Soft Drink or Juice	\$3.00

Premium Bar:

Cocktails	\$6.50
Imported Beer	\$6.00
Domestic Beer	\$5.50
House Wine	\$6.00
Bottled Water	\$3.00
Soft Drink or Juice	\$3.00