



CaterWest

at The National Western Complex

CATERING

MENUS

EVENT INFORMATION

SUSTAINABLE SEAFOOD

Seafood is a healthy and delicious way to enjoy the bounties of the sea, though not all seafood is produced responsibly, and making the right choices can be difficult. SSA focuses on working with sustainably sourced seafood in our cafes, restaurants, and catered events. We also follow the recommendations of the Monterey Bay Aquarium's Seafood Watch program, in combination with eco-certifications, to ensure that we are making choices for healthy oceans.

PALM OIL

We recognize the role foodservice operators like us play in the global trade and usage of palm oil - we value efforts to mitigate the environmental and social impacts associated with palm oil production. In-house, we are constantly working to review our purchases for palm oil inclusion and sourcing, and we advocate our supply chains to engage with leading industry groups - SSA is a member of the Roundtable for Sustainable Palm Oil (RSPO) and we encourage our partners who use palm oil to join this important initiative.

DIVERSITY-OWNED VENDORS

We celebrate the things that make each one of us different, and work to support the local communities that we partner with. Diversity-ownership of vendors in our supply chain is important to us, and we are developing tools to better evaluate our own engagement, as well as strategize how to include more diversity-owned vendors in our operations. If you are aware of a local vendor in your area that we should be working with, please let your SSA Account Manager know!



MENUS

Unless otherwise specified, all menus are priced per person to be enjoyed during the allotted time period while here on-site at National Western Complex. Should you have something different in mind for your catering menu, we are happy to work with our chefs to propose a custom menu that meets your needs - please inquire with your Sales Manager for more information.

FOOD GUARANTEES

Final guest count is to be advised no later than Ten (10) business days prior to the event date. The final bill will reflect the submitted final guest count or the number served, whichever is greater. If no final guest count is received, we will consider the estimated guest count indicated on your Banquet Event Order to be your guaranteed number of guests. The final guest count is not subject to reduction after the above deadline. Last minute orders are gladly accepted, but please note due to the need to expedite staffing, orders, and preparations, a late fee may be applied, and availability of certain menu items may be limited.

LIQUOR & FOOD SERVICE REGULATIONS

Food & Beverage cannot be removed from the premises by any party other than the catering department. Please see your Sales Manager for pricing. SSA Group, LLC. holds the Liquor License at the National Western Complex, therefore, liquor, beer, and wine may not be brought into the complex from outside sources. Liquor, beer, and wine may not be removed from the site. All bars will end 30 minutes prior to event end time.

CONTRACT & DEPOSIT

A signed contract detailing all arrangements must be received by SSA Group, LLC. prior to the event date along with the deposit amount reflected on the event contract. Deposit payments may be made by credit card, certified check, company check or money order. All deposits made are included in the final invoice.

FINAL PAYMENT

Final payment is due after the final guest count is received, before the event date. Any additional fees incurred on the day of the event will be applied to the final invoice, and payment is due upon receipt.

CANCELLATION

Client must give SSA Group, LLC. written notice if Client wishes to cancel this Agreement and the Event. Company will retain all payments and deposits made to SSA Group, LLC. in the event of cancellation.

*Vegetarian options are available as protein substitutes upon request.
Due to the seasonal nature of our sustainable practices, items & prices are subject to change.
Prices are subject to a 22% service charge and sales tax.*

GF - Gluten Free | VG- Vegan | V - Vegetarian

BREAKFAST BUFFETS

SERVICE FOR UP TO (1) HOUR

Requires a Minimum Order of (25) Guests • Pricing per Person

INCLUDES

Freshly Brewed Coffee | Iced Water | Orange Juice

Assorted Hot Sauces | Ketchup

Disposable Tableware

Upgrade to China - Please Inquire

THE FARM FRESH

Scrambled Eggs | Country Sausage Links
Breakfast Potatoes

THE SUNRISE

BUILD-YOUR-OWN-TACOS

Chorizo, Scrambled Eggs
Breakfast Potatoes

SERVED WITH

Corn Chips | Flour Torillas
Cheddar Cheese | Salsa | Sour Cream

THE GRIDDLE

Fried Chicken & Waffles | Crispy Bacon
Scrambled Eggs | Seasonal Fruit

SERVED WITH

Syrup | Butter

THE SKILLET

Andouille Sausage | Blackened Shrimp
Cheddar Grits | Scrambled Eggs

SERVED WITH

Buttermilk Biscuits | Butter
Berry Jam | Honey

À LA CARTE

Prices Per Person. Minimum Food Quantities Must Match Guest Guarantee.

SEASONAL WHOLE FRUIT

YOGURT PARFAIT

INCLUDES: Yogurt | Fresh Berries | Granola

ASSORTED DONUTS

MAY INCLUDE: Chocolate | Fruit | Glazed

BREWED REGULAR -OR- DECAF COFFEE

INCLUDES: Creamer | Sugar | Cups | Lids | Sleeves | Stirs

BREAKFAST BURRITO

Chorizo | Egg | Cheese | Green Chili

BREAKFAST BAGEL

Sausage | Egg | Cheese

BREAKFAST CROISSANT

Ham | Egg | Cheese

PLATED BREAKFAST

SERVICE FOR UP TO (1) HOUR

Requires a Minimum Order of (25) Guests · Pricing per Person

INCLUDES

Freshly Brewed Coffee | Iced Water | Orange Juice

Requires China Rental - Pricing Dependent on Menu Selection

THE WESTERN BURRITO

Smothered with Green Chili & Sour Cream

(1) Burrito per person | Pre-selected final food quantities given in advance

BACON

Scrambled Eggs | Bacon | Chorizo
Cheddar Cheese | Breakfast Potatoes

VEGETARIAN

Scrambled Eggs | Peppers | Onions
Cheddar Cheese | Breakfast Potatoes

CHILAQUILES

Corn Tortillas Simmered in Salsa Verde
Topped with Black Beans | Cilantro | Corn
Lime Crema | Queso Fresco

SERVED WITH

Scrambled Eggs

FRENCH TOAST

SELECT (1):

BANANAS FOSTER

CLASSIC TRADITIONAL

ROASTED APPLE-CINNAMON

SERVED WITH

Sliced Fruit | Thick Cut Bacon

FRITATTA

SELECT (1):

BACON

Eggs | Peppers | Cheddar Fondue

FLORENTINE

Eggs | Spinach | Mushrooms | Mornay Sauce

SMOKED STEELHEAD

Eggs | Pickled Red Onions | Lemon-Caper Hollandaise

SERVED WITH

Breakfast Potatoes | Onions & Peppers | Seasonal Fruit

BREAKFAST ADD-ONS

Pricing per Person. Minimum Food Quantities Must Match Guest Guarantee.
Selections Must Be Added to an Existing Breakfast Buffet Order

ASSORTED BREAKFAST BREADS

MAY INCLUDE: Danishes | Muffins | Scones

FRESH FRUIT SALAD

YOGURT & GRANOLA

ADD: Seasonal Berries

BREAKFAST PROTEIN

SELECT (1): Crispy Bacon | Ham | Sausage Links

BISCUITS & SAUSAGE GRAVY

CHEDDAR GRITS

CINNAMON BREAD PUDDING

HASH BROWN CASSEROLE

OATMEAL BAR

INCLUDES: Brown Sugar | Butter | Dried Fruit | Cream

BEVERAGES

INFUSED AGUA FRESCA

SELECT (1): Citrus | Cucumber-Mint | Very Berry

COFFEE & HOT TEA STATION

Decaf Coffee Available Upon Request

INCLUDES: Creamer | Honey | Lemons | Sugar

JUICE BAR

SELECT (1): Apple | Cranberry

HOT CHOCOLATE STATION

INCLUDES: Whipped Cream

BISTRO LUNCH

BOXED LUNCH

DROP-OFF SERVICE

Requires a Minimum Order of (25) Guests | Max of (100) Guests • Pricing per Person

INCLUDES

Kettle Chips | Whole Fruit | Chocolate Chip Cookie | Bottled Water

Each Group to Select up to:

(2) Options from Either Salad, Sandwich **-OR-** Wrap Offerings

(1) Menu Selection per Guest | Pre-Selected Final Food Quantities Given in Advance

GRAINS & GREENS BUFFET

SERVICE FOR UP TO (1.5) HOURS

Requires a Minimum Order of (25) Guests • Pricing per Person

INCLUDES

Kettle Chips | Chocolate Chip Cookie | Iced Water | Iced Tea

Each Group to Select up to:

(1) Salad **-AND-** A Combination of (2) Sandwiches/Wrap Offerings per Event for a Total of (3) Menu Offerings

Sandwich/Wrap Quantities Will Be Evenly Split Against Guest Guarantee

SALADS

GRILLED CHICKEN CAESAR

Chopped Romaine | Focaccia Croutons
Grape Tomato | Parmesan | Caesar Dressing

RANCH HOUSE (GF)

Mixed Greens | Cheddar Cheese | Bacon
Hardboiled Egg | Turkey | Tomatoes
Buttermilk Herb Dressing

SOUTHWEST (GF,V)

Romaine Lettuce | Charred Corn | Black Beans
Roasted Red Peppers | Green Chili Herb Dressing

SANDWICHES

CUBANO HAM

Ham | Pickle | Red Onion | Swiss Cheese
Dijon Mustard | Artisan Bread

ROAST BEEF

Roast Beef | Swiss Cheese
Horseradish Sauce | Artisan Bread

SOUTHWESTERN TURKEY

Turkey | Lettuce | Red Onion | Tomato
Green Chili Aioli | Artisan Bread

WRAPS

ASIAN (VG)

Mixed Greens | Red Onion | Tofu
Tomato | Sweet Chili Sauce | Flour Tortilla

BUFFALO

Blue Cheese Crumbles | Lettuce | Red Onion
Grilled Chicken | Tomato | Buffalo Sauce | Flour Tortilla

MEDITERRANEAN (V)

Falafel | Hummus | Lettuce | Red Onion | Tomato
Vegetable Relish | Flour Tortilla

ADD-ONS

Pricing per Person | Food Quantities Must Match Guest Guarantee

ADDITIONAL SALAD SELECTION

ADDITIONAL SANDWICH **-OR-** WRAP SELECTION

FRESH ROLLS & BUTTER

GLUTEN FREE BREAD

WHOLE FRUIT

FRESH FRUIT SALAD (GF,VG)

FUDGE BROWNIES

HOT LUNCH BUFFETS

SERVICE FOR UP TO (1) HOUR

Requires a Minimum Order of (25) Guests • Pricing per Person

INCLUDES

Iced Water | Lemonade

Disposable Tableware

Upgrade to China - Please Inquire

FAR EAST

WONTON SALAD (V)

HONEY-SRIRACHA PORK (GF) | SESAME CHICKEN (GF)

SERVED WITH

XO Brussels Sprouts (VG) | Vegetable Fried Rice (GF, V)

Fortune Cookies

ITALIAN

CAESAR SALAD

CHICKEN SALTIMBOCCA (GF)

CRISPY BACON & GARLIC

PENNE PRIMAVERA (V)

SEASONAL VEGETABLES

SERVED WITH

Garlic Bread (V) | Seasonal Vegetables (GF, V)

Tiramisu (V)

LATIN

TORTILLA SALAD (GF, V)

CHICKEN MOLÉ (GF) | PORK CARNITAS (GF)

VEGETABLE CHILAQUILES (GF, V)

SERVED WITH

Borracho Beans | Cilantro-Lime Rice (GF, V)

Flour Tortillas (V) | Salsa | Cinnamon Sugar Donut Holes (V)

COLORADO

FARMHOUSE SALAD (GF, V)

BUTTERMILK HERB DRESSING

ANCHO & COFFEE MARINATED PORK LOIN (GF)

BISON CHILI (GF)

SERVED WITH

Green Chili Mac N' Cheese (V) | Seasonal Squash (GF, V)

Palisade Peach Cobbler (V)

BOURBON WHIPPED CREAM

WESTERN SMOKEHOUSE BBQ

COUNTRY STYLE POTATO SALAD (GF, V)

DRY RUBBED BBQ CHICKEN (GF)

HOUSE SMOKED BRISKET (GF)

SERVED WITH

Coleslaw (GF, V) | Creamed Corn (GF, V)

Corn Bread (V) | Apple Bread Pudding (V)

BREAK TIME

NON-ALCOHOLIC BEVERAGE PACKAGES

HALF-DAY SERVICE FOR UP TO (4) HOURS

FULL DAY SERVICE FOR UP TO (8) HOURS

INCLUDES

Disposable Drinkware

Pricing per Person

INFUSED AGUA FRESCA

SELECT (1):

Citrus | Cucumber-Mint | Very Berry

ASSORTED PEPSI PRODUCTS

Assorted Pepsi Sodas | Iced Water

COFFEE & TEA PACKAGE

Regular Coffee | Assorted Hot Herbal Teas | Iced Water

Decaf Coffee Available Upon Request

COMPLETE BEVERAGE PACKAGE

Regular Coffee | Assorted Hot Herbal Teas | Iced Water

Assorted Pepsi Products | Iced Tea

Decaf Coffee Available Upon Request

SNACK BOARDS

SERVICE FOR UP TO (2) HOURS

Requires a Minimum Order of (25) Guests • Pricing per Person

INCLUDES

Disposable Tableware

Upgrade to China - Please Inquire

VEGETABLE CRUDITÉ

Seasonal Farm Vegetables

SERVED WITH

BUTTERMILK HERB DIP | FRESH HUMMUS

ARTISANAL CHEESE DISPLAY

Chef's Selection of Domestic & Imported Cheeses

SERVED WITH

ASSORTED CRACKERS | NUTS | SEASONAL & DRIED FRUITS

CHARCUTERIE BOARD

Chef's Selection of Dried & Cured Meats

SERVED WITH

PICKLED VEGETABLES | WHOLE GRAIN MUSTARD

ASSORTED CRACKERS | GRILLED BREAD



CaterWest

at The National Western Complex

EVENING

MENUS

APPETIZER RECEPTION

TRAY PASSED SERVICE FOR UP TO **(1) HOUR**
STATIONED SERVICE FOR UP TO **(1.5) HOURS**

Food Quantities Must Match Guest Guarantee
Minimum Order of (25) Pieces Required per Item

Pricing per Piece

VEGETARIAN

CAPRESE CROSTINI

Heirloom Tomato | Fresh Mozzarella
Basil Balsamic

GARLIC & BRIE CROSTINI (V)

Berry Compote

GAZPACHO VERDE SHOOTER (GF,V)

Charred Corn

GOAT CHEESE STUFFED PEPPADEW PEPPER (GF,V)

Micro Cilantro

JALAPEÑO-CHEDDAR RISOTTO CAKE (V)

Herb Crema

MINI VEGETABLE EGG ROLL (V)

Sweet Chili Sauce

RATATOUILLE BRUSCHETTA (V)

Seasonal Vegetables | Fresh Herbs

WILD MUSHROOM RISOTTO CAKE (V)

Truffle Crema

MEAT

ARGENTINEAN BEEF SKEWER

Chimichurri

BEEF MEATBALL

Alfredo | Roasted Garlic Tomato Sauce

JAPANESE CHICKEN MEATBALL

Eel Sauce Glaze | Sesame

PORK SKEWER (GF)

Ancho Coffee Rub | Peach Chili Glaze

SHORT RIB RISOTTO CAKE

Chimichurri Aioli

STEAK EMPANADA

Chimichurri Aioli

SOUTHWEST CHICKEN EGG ROLL

Chipotle Ranch

SEAFOOD

CAJUN SHRIMP & GRITS (GF)

Chipotle

TUNA POKE

Furikake | Scallion | Sweet Soy

SALMON TARTARE

Pickled Chili | Soy Emulsion

DINNER STATIONS

SERVICE FOR UP TO (1.5) HOURS

INCLUDES

Disposable Tableware
Upgrade to China - Please Inquire

Requires a Minimum of (2) Station Selections
Food Quantities Must Match Guest Guarantee
Minimum Order of (25) Guests • Pricing per Person

PRETZEL BAR

PRETZEL FLAVORS

Classic Salted | Cinnamon Sugar | Parmesan Truffle

DIPPING SAUCES

Beer Mustard | Caramel | Honey Mustard | Jalapeño-Cheese

WALKING SALADS

SELECT (2):

CAPRESE (GF,V)

Heirloom Tomato
Fresh Mozzarella | Red Onion
Pesto | Balsamic

ELOTE (GF,V)

Roasted Corn | Queso Fresco
Onion | Chili-Lime Aioli

GREEK PASTA (V)

Cavatappi | Artichoke | Feta
Roasted Pepper | Red Onion
Balsamic Vinaigrette

GRILLED ASPARAGUS (GF)

Frisée | Bacon
Roasted Mushroom
Roasted Garlic Aioli
Truffle Vinaigrette

CHIPS & DIP

SELECT (2):

SPINACH-ARTICHOKE FONDUE (GF,V)

Pita Chips | Crackers

RED PEPPER HUMMUS (GF,VG)

Grilled Flatbreads
Fresh Crudité

COWBOY QUESO WITH GUACAMOLE & SALSA (GF,V)

Tortilla Chips

SLIDER BAR

SELECT (2):

ALL-AMERICAN

Ground Beef | Cheddar | Pickle
Special Sauce | Brioche Bun

CRISPY PORK BELLY

Fresh Jalapeño | Pickled Vegetables

FALAFEL (V)

Hummus | Cucumber
Pickled Vegetable Aioli | Pretzel Bun

MINI HOT DOG

Ketchup | Pickled Vegetables | Onions
Mustard | Pretzel Bun

REUBEN

Pastrami | Sauerkraut | Swiss Cheese
Thousand Island Dressing | Dark Rye Bun

SHRIMP PO' BOY

Cajun Fried Shrimp | Shredded Lettuce
Tomato | Pickled Chili

MAC N' CHEESE BAR

SERVED WITH

Crumbled Bacon | Fried Chicken | Green Chili | Green Onions
Shaved Parmesan | Toasted Bread Crumbs | Assorted Hot Sauces

WINGS BAR

SELECT (2):

BBQ (GF)

BUFFALO (GF)

GARLIC PARMESAN (GF)

JERK (GF)

SWEET CHILI (GF)

SELECT (2) DIPS:

BLUE CHEESE

BUTTERMILK HERB DIP

TRUFFLE HERB DIP

SPICED CREMA

DINNER BUFFETS

SERVICE FOR UP TO (2) HOURS
Requires a Minimum Order of (25) Guests

INCLUDES

Bread & Butter | Iced Water | Lemonade | Disposable Tableware
Upgrade to China - Please Inquire

(1) Salad | (2) Accompaniments | (2) Entrées | (1) Dessert

SALADS

SELECT (1):

ARUGULA (GF,V)

Gorgonzola Cheese Crumbles Walnuts
Lemongrass-Kaffir Lime Vinaigrette

BABY SPINACH (GF)

Bacon | Hard Boiled Egg
Pickled Red Onion
Blue Cheese Dressing

FARM HOUSE (GF,V)

Mixed Greens | Carrot | Cheddar
Cucumber | Herb Croutons | Tomato
Ranch Dressing

FIELD GREENS (GF,V)

Candied Pecans | Dried Cherries
Goat Cheese | Champagne-Poppy
Vinaigrette

SUN-DRIED TOMATO CAESAR

Crisp Romaine | Garlic Croutons
Parmesan Cheese | Classic Caesar
Dressing

TOASTED QUINOA (GF,VG)

Kale | Dried Cranberries | Grilled Corn
Orange Vinaigrette

ACCOMPANIMENTS

SELECT (2):

BALSAMIC-GLAZED BRUSSELS SPROUTS (GF,V)

GREEN BEAN CASSEROLE (V)

HERB ROASTED RED POTATOES (GF,V)

HONEY ROASTED BABY CARROTS (GF,V)

LOADED MASHED POTATOES (GF)

Bacon | Cheddar | Green Onion

MAPLE-PECAN WHIPPED SWEET POTATOES (GF,V)

ROASTED CAULIFLOWER (GF,V)

Parmesan Gremolata

ROASTED GARLIC COUSCOUS "RISOTTO" (V)

SAVORY BREAD PUDDING

Bacon | Gruyère Cheese | Mushrooms

SCALLOPED POTATOES (GF,V)

SWEET CORN SUCCOTASH (GF,V)

Peppers | Onions

ENTRÉES

SELECT (2):

APPLE-BRINED PORK LOIN (GF)

Caramelized Onions | Roasted Apples

BACON-WRAPPED MEATLOAF

BBQ Glaze

BUTTERNUT SQUASH RAVIOLI (V)

Pine Nut & Sage Cream

CHICKEN SALTIMBOCCA (GF)

Garlic | Parmesan | Prosciutto | Spinach
Lemon Cream Sauce

COUNTRY FRIED STEAK

Pepper-Cream Gravy

QUINOA STUFFED PEPPER (VG, GF)

Roasted Vegetables | Red Pepper Coulee

SOYRIZO STUFFED PORTOBELLO (VG)

Caramelized Onion | Tofu | Chimichurri

GRILLED BONE-IN PORK CHOP

Fig-Balsamic Gastrique

GRILLED CHICKEN BREAST (GF)

Achiote Marinade | Tomatillo
Roasted Corn Sauce

PENNE ALFREDO (V)

Mushroom | Spinach
Sun-Dried Tomatoes | Pine Nuts

SLOW ROASTED PORK SHOULDER (GF)

Garlic-Citrus Mojo

STEELHEAD TROUT

Gnocchi | Wild Mushroom Ragout
Piquillo Pepper-Olive Oil Emulsion

DESSERTS

SELECT (1):

ASSORTED COOKIES

Chocolate Chip | Oatmeal | Peanut Butter

ASSORTED DESSERT BARS

BEIGNETS

Cinnamon Sugar Dulce de Leche

CHEESECAKE BITES (GF)

Raspberries | Chocolate Sauce

SEASONAL BREAD PUDDING

Crème Anglaise

SEASONAL FRUIT COBBLER

Assorted Whipped Creams

PLATED DINNER

3-COURSE MENU | PRICING PER PERSON

(1) Pre-Set Starter | (1) Pre-Selected Entrée | (1) Pre-Set Dessert

Requires a Minimum Order of (25) Guests

INCLUDES

Bread & Butter | Freshly Brewed Coffee | Iced Water

Requires China Rental - Pricing Dependent on Menu Selection

STARTER

SELECT (1):

BABY ICEBERG WEDGE (GF)

Crispy Bacon | Shaved Red Onion
Tomato | Blue Cheese Dressing
Balsamic Glaze

ELOTE SALAD (V)

Charred Corn | Cilantro
Crispy Tortilla Strips | Red Onion
Queso Fresco | Creamy Chili-Lime
Dressing

SALT ROASTED BABY BEET SALAD

Whipped Burrata | Spiced Papitas
Herb Oil | Fresh Herbs

ROASTED BUTTERNUT

SQUASH SALAD (GF, V)

Arugula | Peruvian Quinoa
Goat Cheese | Toasted Pepitas
Pickled Fresno Chiles
Orange Vinaigrette

SUN-DRIED TOMATO KALE CAESAR

Focaccia Croutons | Shaved Parmesan
Cheese | Creamy Caesar Dressing

ENTRÉES

SELECT (1):

SMOKE ROASTED CHICKEN BREAST (GF)

Creamy Mascarpone Polenta
Roasted Broccolini | Port Wine
Reduction | Gremolata

GRILLED BONE-IN PORK CHOP

Chorizo Hash | Shaved Brussels
Sprouts | Roasted Garlic Jus
Fried Prosciutto

BEEF SHORT RIB (GF)

Truffle Whipped Potatoes | Roasted
Baby Carrots | Wild Mushroom-
Sherry Demi Glace | Young Herbs

PAN ROASTED SALMON (GF)

Saffron Couscous | Shaved Asparagus
Salad | Piquillo Pepper Coulis
Lemon Beurre Blanc

DESSERTS

SELECT (1):

BLUEBERRY COBBLER

Granola Crumble
Lemon Whipped Cream

FLOURLESS CHIPOTLE CHOCOLATE CAKE (GF)

Cinnamon Cream
Toasted Pepita Crumble
Roasted Banana Dulce de Leche

CHERRY RICOTTA CHEESECAKE

Macerated Cherries
Graham Cracker Crumble

SALTED BUTTERSCOTCH BREAD PUDDING

Espresso Crème Anglaise
Toasted Almonds

BAR SERVICES

All Bar Services Include Disposable Drinkware

Upgrade to China - Please Inquire for Pricing

STANDARD SPIRITS

Includes the Following:

Gin | Rum | Scotch | Tequila | Vodka | Whiskey

CONSUMPTION BAR

Consumption Bar is
Settled Post Event by the Host

Requires a Bartender Fee &
Minimum Bar Spend

CASH BAR

Guests Purchase Their Own Beverages

Requires a Bartender Fee
& Bar Set-Up Fees

STANDARD

DOMESTIC BEER

WINE

LIQUOR

ASSORTED PEPSI PRODUCTS

BOTTLED WATER

- BAR FEES -

CONSUMPTION BARS

(1) Bartender per 75 Guests

Requires Bartender Fees and Minimum Bar Spend

Pricing Excludes Service Charge and Tax

CASH BAR

(1) Bartender per 100 Guests

Requires Bartender Fees and Minimum Bar Spend

Pricing Includes Sales Tax

- WELCOME DRINK -

Champagne **-OR-** Signature Cocktails are Available when
Pre-Arranged for an Additional Charge
Please inquire for additional information