



## Welcome

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*In a city with an endless menu of meeting and entertainment venues, sometimes having the best of both worlds includes a smaller, quieter and more sophisticated hotel. We like to think of it as your home away from home.*

*The Platinum Hotel and Spa is a unique design hotel offering a sanctuary of quiet, comfort and sophistication in a non-gaming environment. With our understated luxury and attentive yet unobtrusive service, we are ideal for groups that desire a stylish hotel with flexible space, focusing on and specializing in personalized guest service where “no guest is left behind” and everyone is a VIP. From intimate to stunning, The Platinum was designed for those seeking the non-traditional meeting facility, making business more of a pleasure. With dramatic views, stunning settings, and perfect backdrops, our highly talented Catering and Banquet staff is on hand to coordinate and assist with any detail that needs to be addressed to ensure your business gets done. The Platinum Hotel and Spa: work when you need to; play when you want to.*

# Theme Breaks

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## **The 7<sup>th</sup> Inning Stretch** | *\$16 per guest*

Soft Pretzels with Mustard  
Peanuts  
Nachos with Warm Cheese & Jalapenos  
Assorted Candy Bars & Cracker Jack  
Assorted Soft Drinks and Bottled Water

## **Au Natural** | *\$18 per guest*

Fruit Skewers with Yogurt Dip  
Individual Berry Smoothies  
Tarra Vegetable Chips & Trail Mix  
Assorted Fruit and Energy Bars  
Assorted Vitamin Waters & Bottled Water  
Regular & Decaffeinated Coffee & Tea

## **Sweet Tooth** | *\$16 per guest*

Candy Bars  
Chocolate Fondue; fresh fruit, pound cake, marshmallows, graham crackers  
Assorted Cookies & Brownies  
Assorted Soft Drinks & Bottled Water  
Regular & Decaffeinated Coffee & Tea

## **Chips & Dip** | *\$15 per guest*

Homemade Potato Chips with French Onion Dip  
Corn Tortilla Chips with Salsa & Warm Cheese  
Crudités with Peppercorn Parmesan Dip  
BBQ Mixed Nuts  
Assorted Soft Drinks & Bottled Water

## **Beverage Break** | *\$12 per guest ( ½ day service) \$4 upgrade charge for Voss Water* *\$16 per guest (full day service) \$8 upgrade charge for Voss Water*

Regular & Decaffeinated Coffee & Tea  
Assorted Soft Drinks & Bottled Platinum Water

## **Caffeine Kick** | *\$10 per guest*

Coffee & Tea  
Assorted Soft Drinks, Red Bull & Bottled Water

# Meeting Packages

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## All Day Group Service | *\$66 per guest*

- Continental Breakfast
- Any Plated or Buffet Lunch from Group Menus
- AM or PM Break from Group Menus
- All day Beverage Service to include Coffee, Tea, Soft Drinks & Bottled Water

\*AV available at an additional charge

## Happy Hour Reception | *\$24 per guest*

- One Hour of Service
- Unlimited Consumption of Beer, Wine & Soft Drinks
- Chef's Choice of Hors D'oeuvre/s

## Upgraded Reception | *\$60 per guest*

- 2 Hours of Service
- Platinum Silver Bar Add \$6 p.p. for Premium Bar
- Tray Passed Hors D'oeuvres
- Antipasti Display
- Artisan Cheese Display

# Breaks a La Carte

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## Beverages

Freshly Brewed Regular and Decaffeinated Coffee	\$50 per gallon
Freshly Brewed Iced Tea	\$50 per gallon
Mighty Leaf Hot Tea	\$50 per gallon
Juice Bar; Orange, Cranberry, Apple	\$22 per quart
Bottled Voss Sparkling or Still Water	\$5.00 on consumption
Bottled Platinum Logo Water	\$3.50 on consumption
Assorted Bottled Pepsi Soft Drinks	\$3.50 on consumption
Bottled Iced Tea	\$4.00 on consumption
Red Bull Energy Drinks	\$5.00 on consumption
Bottled Juices; Apple, Orange, Tomato, Cranberry	\$3.50 on consumption
Vitamin Waters	\$4.00 on consumption

## Bakery

Assorted Muffins	\$36 per dozen
Assorted Danish	\$36 per dozen
Croissants	\$39 per dozen
Assorted Bagels with Flavored Cream Cheese	\$40 per dozen
Assorted Cold Cereals w/skim & 2% milk	\$4.00 each
Home Style Cookies and Brownies	\$36 per dozen
Mini Crème Brulees & Apple Crisps	\$42 per dozen
Gourmet Mini Pastries	\$40 per dozen

## Snacks

Whole Fruit	\$3.00 per piece
Assorted Yogurts	\$3.50 each
Nutrition and Fitness Bars	\$4.00 each
Candy Bars	\$3.00 each
Mixed Nuts	\$16 per lb. (serves 10)
Snack Mixes: Asian Wasabi, Gadgetto's Mix	\$25 per bowl (serves 10)
Chips & Salsa, Potato Chips & Onion Dip	\$4.00 per person
Soft Pretzels with Mustard	\$36 per dozen
Assorted Ice Cream Bars	\$4.00 each

# Breakfast Continental & Buffet Selections

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- An additional \$4 Surcharge per guest will apply for groups less than 20

## **Standard** | \$21 per guest

Assorted Juice Bar, Seasonal Fruit Presentation, Muffins, Bagels, Danish, Flavored & Plain Cream Cheese, Fruit Preserves and Butter, Freshly Brewed Regular and Decaffeinated Coffee, Selection of Fine Teas

## **European** | \$25 per guest

The Standard with additions of Prosciutto, Vinegar and Oil, Artisan Breads and Cheeses

## **Spa** | \$23 per guest

Assorted Juice Bar, Vitamin Waters, Seasonal Fruit Presentation, Individually Boxed Cereals with Skim Milk, Yogurt Parfaits with Dried Fruit & Granola, Low Fat Muffins with Fruit Preserves, Honey and Butter

## **Platinum Breakfast Buffet** | *Two Selections: \$28; Three Selections: \$32; Four Selections: \$36*

Includes the Standard plus Your Choice of the Following:

Fluffy Scrambled Eggs  
Smoked Bacon / Sausage Links  
Breakfast Potatoes with Roasted Onions and Peppers  
Cinnamon Raisin French Toast with Powdered Sugar and Maple Syrup  
Buttermilk Pancakes with assorted Fruit Toppings and Maple Syrup  
Buttermilk Biscuits with Sausage Gravy

## **Omelet Station** | \$8 per guest

Made to order with your choice of Tomatoes, Mushrooms, Peppers, Cheddar Cheese, Ham & Scallions

\* \$100 Chef Attendant Fee required

# Breakfast Plated Selections

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- All Selections Served with a Basket of Breakfast Breads
- Assorted Juices, Freshly Brewed Regular and Decaffeinated Coffee, Selection of Fine Teas

## **Traditional Breakfast** | *\$18 per guest*

Fluffy Scrambled Eggs Served with Sausage & Bacon and Breakfast Potatoes

## **Sunrise Fruit Plate** | *\$18 per guest*

Delicious Pineapple, Fresh Watermelon, Honeydew Melon, Cantaloupe and Fresh Seasonal Berries served with Honey Yogurt

## **Cold Smoked Scottish Salmon** | *\$23 per guest*

Served with Red Onion, Capers, Chopped Egg, Cream Cheese & Toasted Bagel

## **Breakfast Wrap** | *\$20 per guest*

Chorizo Sausage, Scrambled Eggs and Cheese in a Flour Tortilla with Salsa.  
Served with Breakfast Potatoes

## **Crème Brulee Cinnamon French Toast** | *\$19 per guest*

Served with Whipped Cream, Warm Maple Syrup and Bacon & Sausage

## **Eggs Benedict** | *\$23 per guest*

Poached Eggs with Grilled Canadian Bacon on a toasted English Muffin with Hollandaise Sauce

## **NY Strip** | *\$26 per guest*

Served with Scrambled Eggs and Breakfast Potatoes

# Lunch Buffet Selections

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- Freshly Brewed Regular and Decaffeinated Coffee, Selection of Fine Teas
- An Additional \$4.00 Surcharge per guest will apply for groups less than 20

## **Soup & Salad Bar** | \$25 per guest

The Day's Specialty Soup  
Mediterranean Hummus with Greek Feta and Pita  
Chicken Apple Salad, Seasonal Fruit Salad & Vegetarian Pasta Salad  
Mixed Spring Greens with Accompaniments  
Assortment of Breads  
Lemon & Raspberry Bars

## **Deli Buffet** | \$28 per guest (add Soup for \$3 per person)

Homemade Potato Chips with Sea Salt  
Farfalle Pasta with Kalamata Olive, Feta and Roasted Pepper  
An Assortment of Smoked Turkey, Honey Glazed Ham and Genoa Salami  
Assorted Sliced Cheeses and Condiments  
Selection of Deli Style Breads  
Homemade Cookies and Brownies

## **Tortilla Wrap Buffet** | \$32 per guest

Mixed Spring Greens with Accompaniments  
Crunchy Cole Slaw with Sweet & Sour Sesame Dressing  
Grilled Sirloin Beef with Roasted Tomatoes & Portabello Mushrooms, Mixed Organic Greens & Feta with Pesto Aioli in a Flour Tortilla  
Grilled Chicken Caesar with Shaved Parmesan and Oven Roasted Tomato Basil Relish in a Sun-Dried Tomato Tortilla  
Turkey, Avocado, Sprouts, Roma Tomato & Cream Cheese in a Whole Wheat Tortilla  
Marinated & Grilled Portabello and Roasted Garden Vegetables with Mozzarella Cheese in a Spinach Tortilla  
Mini Crème Brulees and Apple Crisps

## **All American Cookout** | \$30 per guest

Sliced Fresh Fruit Display  
Red Skin Potato Salad  
Buttered Corn on the Cobb & Baked Beans  
Grilled Sirloin Burgers & BBQ Chicken Breasts  
Assorted Sliced Cheeses and Condiments  
Selection of Rolls & Buns  
Apple & Cherry Pie

## **South of the Border** | \$30 per guest

Build Your own Fajitas & Tacos with Grilled Chicken and Flank Steak  
Tomatillo, Grated Cheese, Shredded Lettuce, Salsa, Sour Cream and Guacamole  
Refried Beans, Spanish Rice  
Warm Flour & Corn Tortillas  
Vanilla Bean Flan & Churros

## **Italian Buffet** | \$30 per guest

Classic Caesar Salad  
Marinated Grilled Vegetables with Roasted Pepper Aioli  
Lasagna and Italian Sausages with Onions & Peppers  
Garlic Bread Sticks & Focaccia  
Cannoli & Tiramisu

## Plated Lunches - Cold

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- Served with Chef's Selection of Soup and Dessert
- Freshly Brewed Regular and Decaffeinated Coffee, Selection of Fine Teas

**Caesar Salad with your choice of Grilled Chicken or Shrimp** | \$28 per guest  
with a Roasted Tomato Basil Relish

**Rare Ahi Tuna Nicoise** | \$32 per guest  
with Potato, Kalamata Olives, Green Beans, Boiled Egg and Arugula

**Chicken "Chopped" Salad** | \$25 per guest  
Cucumber, Tomato, Blue Cheese, Bacon, Avocado and Boiled Egg with Crispy Chicken Tenders and Buttermilk Dressing

**Oven Roasted Turkey Club Sandwich** | \$24 per guest  
with Smoked Bacon, Tomato and Lettuce

**Grilled Vegetable Sandwich** | \$24 per guest  
with Zucchini, Squash, Portabello Mushroom, Red Pepper, Onion, Provolone and a Balsamic Aioli on Herbed Focaccia

## Plated Lunches - Hot

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- Served with Chefs Selection of Salad & Dessert
- Freshly Brewed Regular and Decaffeinated Coffee, Selection of Fine Teas

**The Platinum Burger** | \$24 per guest  
With Cheddar, Lettuce, Tomato & Onion, Condiments Served on the Side with French Fries

**The Reuben** | \$25 per guest  
Grilled Rye, Lean Corned Beef, Swiss & Sauerkraut, served with French Fries

**Baked Penne** | \$26 per guest  
Herbed Ricotta, Marinara Sauce and Mozzarella

**Citrus BBQ Glazed Salmon** | \$32 per guest  
Seared Atlantic Salmon with Grilled Asparagus & Roasted Fingerling Potatoes

**Herb Marinated Grilled Chicken** | \$30 per guest  
with Citrus Chive Beurre Blanc, Rosemary Roasted Fingerling Potatoes and Asparagus

**Steak Frites** | \$35 per guest  
NY Strip with Cabernet Demi Glace, Sautéed Mushrooms and Roasted Shallots, served with Crispy Julienne Frites

## Boxed Lunches

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**Turkey & Swiss or Ham & Cheddar** | \$25 per guest  
with Lettuce & Tomato, Chips, Whole Fruit, Homemade Cookies and bottled Water

## Hors d'oeuvres

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- Butler Passed or Displayed
- Minimum of 25 pieces per item
- Pricing is per piece when ordering a la carte

### Cold Selections

Crispy Asparagus wrapped in Phyllo with Asiago Cheese	\$3.25
Wild Mushroom Profiteroles with Crème Fraiche and Boursin Cheese	\$3.25
Tomato and Mozzarella Crostini with Basil & Virgin Olive Oil	\$3.25
Vegetable Spring Rolls with Glass Noodles, Daikon Sprouts and Carrots	\$3.25
Prosciutto wrapped Melon	\$3.25
Lemon Grass Poached Shrimp with Sweet Thai Chile Sauce	\$3.75
Ahi Poke with Chukka Salad on a Crispy Wonton Chip	\$3.75
Smoked Salmon Mousse on Blini with Dill and Crème Fraiche	\$3.25

### Hot Selections

Grilled Cheese with Pesto, Bacon, Tomato and Vermont Cheddar Cheese	\$3.25
Brie and Raspberry en Croute	\$3.25
Spinach Artichoke Truffle Crostini	\$3.25
Sesame Chicken with Truffled Honey	\$3.25
Chicken Satay with Peanut Dipping Sauce	\$3.25
Beef Satay with Kalbi Korean BBQ Sauce	\$3.25
Tenderloin Sliced on Herb Toast with Creamy Horseradish & Garlic Chip	\$3.75
Beef Empanadas	\$3.25
Lollipop Lamb Chops with a Sour Cherry Glaze	\$3.75
Mini Crab Cakes with a Spicy Remoulade	\$3.75
Bacon wrapped Sea Scallops Glazed with Maple Syrup	\$3.25
Coconut Shrimp served with Creole Marmalade	\$3.75

## Hors D'oeuvre Displays

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**Artisan Cheese** | *\$9 per guest*

Garnished with Breads, Crackers, Candied Nuts and Dried Fruits

**Fresh Fruit** | *\$6 per guest*

Seasonal Sliced Fruit with Dipping Sauce

**Marinated and Lightly Grilled Vegetables** | *\$7 per guest*

Fresh Seasonal Vegetables with Chef's choice of Dips

**Antipasti** | *\$12 Per Guest*

An Assortment of Cured Meats, Cheeses, Roasted Tomato, Artichoke Hearts, Assorted Olives and Peppers with Herb Focaccia Bread, Parmesan Bread Sticks and Balsamic Vinegar & Olive Oil

**Fresh Seafood Display** | *Market price*

Served over Ice with Cocktail Sauce, Spicy Tartar Sauce and Lemons, with your choice of Jumbo Shrimp, Fresh Oysters, Crab Claws, Clams and Mussels

**Sushi Options:** Tuna, Yellow Tail, Shrimp and Salmon displayed Maki Style and California Rolls served with Pickled Ginger, Wasabi and Soy Sauce

**Cured Salmon** | *\$9 per guest (Minimum of 20 guests)*

with Capers, Cream Cheese, Chopped Egg and Red Onion, Pumpernickel Toast Points and Sweet Onion & Fig Marmalade

## Reception Stations

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- Specialty Chef Attendants are \$100 per attendant

### Carving Stations

Whole Roasted Tenderloin of Beef / \$375  
Red Wine Peppercorn Sauce and Béarnaise (Serves 20 guests)

Sea Salt, Garlic and Rosemary Crusted Prime Rib / \$400  
Whipped Horseradish Sauce and Rosemary Jus (Serves 30 guests)

Apple Cider, Mustard, and Honey Glazed Smoked Bone In Ham / \$325  
Smoked Onion Mustard Sauce and Apricot Curry Mayo (Serves 40 – 50 guests)

Brown Sugar and Vinegar Glazed Smoked Turkey | \$325  
Cranberry Chutney and Herbed Turkey Gravy (Serves 30 guests)

All of the above Stations are Served with Rolls  
\* attendant required

### Pasta Station | \$12 per guest

Two Pasta Selections: Farfalle, Penne and Cheese Tortellini

Two Sauce Selections: Alfredo, Marinara and Pesto

Served with: Mushrooms | Sun-Dried Tomatoes | Onions | Black Olives | Garlic  
Chicken | Italian Sausage | Parmesan Cheese

### Mashed Potato Bar | \$10 per guest

Whipped Idaho Potatoes with Choice of Toppings:

Sour Cream | Cheddar Cheese | Chives | Scallions | Roasted Garlic | Creamed Horseradish | Bacon

### Fresh Seafood and Sushi Display ~ market price

Oysters on the Half Shell, Prawns, Crab Claws and served with Horseradish,  
Cocktail Sauce and Lemon

### Sushi

Tuna, Salmon, Shrimp, Yellow Tail and California Rolls served with Pickled Ginger,  
Wasabi and Soy Sauce

**Sliders** | *\$12 per guest*

Angus Beef with Cheddar Cheese and Grilled Onions  
BBQ Chicken with Gruyere Cheese and Tobasco Onions

**Grilled Flatbread Pizzas** | *\$12 per guest*

Traditional Cheese  
Veggie with peppers, onion, mushroom and olive  
All Meat pizza with pepperoni, sausage and chicken

**Ice Cream Sundae Station** | *\$8 per guest*

Vanilla Ice Cream with your Choice of Toppings:  
Hot Fudge | Caramel | Peanuts | Snickers | Reese's Pieces | Oreo Cookies |  
Brownies | Strawberries | Whipped Cream

**Bananas Foster Station** | *\$10 per guest*

Sautéed Bananas Flamed in Dark Rum, Crème de Banana Liqueur, Sweet Butter  
and Brown Sugar, Served over Vanilla Bean Ice Cream  
\* attendant required

**Cherries Jubilee Station** | *\$10 per guest*

Sautéed Cherries Flamed in Brandy, Sweet Butter and Brown Sugar, Served over  
Vanilla Bean Ice Cream  
\* attendant required

**Chocolate Fountains Available**

## Dinner Buffet Selections

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- Assortment of Specialty Breads and Butter
- Freshly Brewed Regular and Decaffeinated Coffee, Selection of Fine Teas
- An Additional \$8.00 surcharge per guest will apply for groups less than 25
- 8.1% tax and 20% service charge will be added

### **Includes Your Choice of 2 Butler Passed Hors D'oeuvres**

*See List*

### **Cold Selections** *Select Two*

Seasonal Fruit Presentation

Raw, Marinated and Lightly Cooked Vegetables

Roasted Tomato Salad with Fresh Mozzarella Cheese, Champagne and Focaccia

Spinach Salad with Feta, Red Onion, Bacon and Vinaigrette Dressing

Redskin Potatoes with Apple, Brown Sugar, Bacon and Dijon Mustard

Romaine with Parmesan Croutons, Reggiano Cheese and Sherry Caesar Dressing

Mixed Greens with Cucumber, Tomatoes, Balsamic Vinaigrette & Buttermilk Dressing

### **Starch Selections** *Select Two*

Whipped Yukon Gold Potatoes with Sweet Butter and Sea Salt

Roast Baby Red Potatoes with Garlic, Chive and Olive Oil

Rustic Three Cheese au Gratin Potatoes

Penne Pasta with Marinara and Parmesan Cheese

Minnesota Wild Rice with Pecans, Mushrooms and Craisins

### **Vegetable Selections** *Select One*

Haricot Vert with Sweet Butter, Roasted Pepper and Almond

Lightly Glazed Baby Carrots with Fresh Herbs

Roasted Asparagus with Wild Mushroom, Olive Oil and Balsamic

Medley of Baby Vegetables

**Entrée Selections** *One Selection: \$60; Two Selections: \$65; Three Selections: \$70*  
*(With No Hors D'oeuvres) \$50; \$55; \$60*

Triple Seared Beef Sirloin with Preserved Lemon and Pistachio Gremolata  
Seared Chicken Breast with Sage, Dried Pears and Riesling  
Parmesan Crusted Chicken with a lemon, butter and white wine sauce  
Sesame Stir Fried Shrimp with Miso, Garlic and Bok Choy  
Potato Crusted Halibut with White Wine, Capers and Dijon Mustard  
Honey Seared Salmon with Coriander and Crispy Noodles

\* An additional \$8.00 Surcharge per guest will apply for groups less than 25

## **Upgrades**

Roasted Tenderloin with Mushroom and Demi Glace | *Add \$8 per guest*  
Sea Salt and Rosemary Roasted Prime Rib with Dijon Jus | *Add \$6 per guest*

## **Dessert** *Select Two*

White Chocolate Tiramisu  
Assorted Cookies and Brownies  
Mini Crème Brulees, Apple Crisps and Chocolate Soufflé Cakes  
NY Cheesecake  
Chocolate Mousse in an Edible Chocolate Cup

\*\* Custom Menus Available Upon Request \*\*

## Plated Dinners

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- Assortment of Specialty Breads and Butter, Chef's Accompaniments and Coffee & Tea Service
- 8.1% tax and 20% service charge will be added

**Includes Your Choice of 2 Butler Passed Hors D'oeuvres** *See List*

**Or**

**Plated Appetizer** *Select One*

Butternut Squash Gnocchi with Sage Brown Butter

Wild Mushroom Ravioli

Cinnamon Chile Scented Tiger Prawns

Seared Scallops with Smoked Tomato Cream and Truffle Oil

**Salad Course** *Select One*

Zinfandel Poached Pear Salad, Maytag Blue Cheese, Spicy Candied Walnuts and Zinfandel Vinaigrette

Baby Iceberg Wedge, Sun-Dried Tomato and Smoked Bacon Buttermilk Dressing

Caesar Dressed Hearts of Romaine Garnished with Tomato Basil Relish, Shaved Parmesan and Crouton

Baby Mixed Greens, Tear Drop Tomatoes with Champagne Vinaigrette in a Cucumber Ring

**Main Course** *Select One* *\*if selecting more than one entree, counts must be given and you will be charged for the highest priced entree for all entrees*

Grilled Portobello Mushroom and Roasted Vegetable Medley in Puff Pastry with a Tomato Coulis **\$50**

Chicken Breast with Thyme Scented Chicken Jus **\$55**

Charbroiled Salmon with Roasted Pepper Coulis **\$60**

8 oz. Grilled Angus Beef Tenderloin with a Zinfandel Demi Glace **\$70**

Grilled Shrimp or Salmon with a Mango Salad and Chicken Breast with a Parsley Buerre Blanc **\$60**

4 oz. Seared Beef Tenderloin and Sterling Salmon **\$65**

Mixed Grill Platter of Petite Filet, Chicken Breast and Herbed Garlic Shrimp **\$75**

Australian Lobster Tail and Charbroiled Beef Tenderloin **\$95**

*\* Children's dinner (3-11 years of age) ~ Chicken Fingers, Fries, Fruit Cup & Soft Drink **\$15***

## Dessert

Sorbet – seasonal flavor with mint leaf

Warm Apple Struedel with Cinnamon Vanilla Ice Cream

Molten Chocolate Cake

Classic NY Cheesecake with Berry Coulis

Mousse Trio – White Chocolate, Chocolate and Raspberry served in Chocolate Cups

Seasonal Fruit Tart

\*\* Custom Menus Available Upon Request \*\*

# Stations Menu

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- Coffee and Tea Service Included
- 30 person minimum

**Your Choice of Three Butler Passed Hors D'oeuvres ~ *see list***

## **Seasonal Fruit Display**

**Display of Artisan Cheeses** garnished with Dried Fruits and Candied Nuts,  
Gourmet Crackers and Sliced Baguettes

## **Chef's Display of Marinated and Grilled Vegetables**

**Caesar Salad** with Oven Roasted Tomato Basil Relish

## **Gouda Cheese Whipped Potatoes**

## **Carving Station**

Sea Salt, Garlic and Rosemary Crusted Prime Rib  
Whipped Horseradish Sauce and Rosemary Jus

Brown Sugar and Vinegar Glazed Smoked Turkey  
Cranberry Chutney and Herbed Turkey Gravy

## **Pasta Station**

Two Pasta Selections: Bow Tie, Penne and Cheese Tortellini

Two Sauce Selections: Alfredo, White Wine Garlic and Basil, Marinara and Pesto

Served with: Mushrooms | Sun-Dried Tomatoes | Onions | Black Olives | Garlic  
Parmesan Cheese

## **Dessert**

Petit Fours, Truffles, Cheesecakes and an Assortment of Chef's Specialties

**\$70 per person plus 8.1% tax & 20% service charge**

# Catering Beverage Options

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- One Bar and Bartender is provided for each 100 guests
- Bartender fee is \$100 per bar, this fee is waived if beverage sales exceed \$500 per bar
- The Following Bars are available on;
  - 1) Unlimited Consumption by the hour
  - 2) Actual Consumption
  - 3) Cash Bar

## **Platinum Premium Bar**

Grey Goose Vodka or Ketel One Vodka  
Bombay Sapphire Gin  
Chivas Regal Scotch  
Crown Royal Whiskey  
Bourbon  
Bacardi Gold Rum, Captain Morgan Spiced Rum  
Patron Silver Tequila  
Domestic, Imported and Non-Alcoholic Beer  
Selection of Red and White Wines

*\$10 per drink or \$20 per person for the first hour and \$10 for each additional hour*

## **Platinum Silver Bar**

Stolichnaya Vodka or Absolute Vodka  
Bombay Gin  
Dewars Scotch  
Jack Daniels Whiskey  
Maker's Mark Bourbon  
Bacardi Rum  
Jose Cuervo Gold Tequila  
Domestic, Imported and Non-Alcoholic Beer  
Selection of Red and White Wines

*\$8 per drink or \$17 per person for the first hour and \$7 for each additional hour*

## **Beer, Wine & Soft Drinks Only Bar**

Domestic, Imported and Non-Alcoholic Beer  
Selection of Red and White Wines  
Assorted Soft Drinks, Bottled Water and Juices

*\$4-7 per drink or \$30 per person for 4 hours*

**\*\* Wine List available upon request \*\***