

# CATERING COUNTRY CLUB STYLE

*at Eisenhower Golf Course*



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# WELCOME

*Throughout the years, Eisenhower Golf Course (EGC) has earned the reputation as one of the best golf courses in the Department of Defense. In addition to two world class 18-hole golf courses, Eisenhower Golf Course offers its guests an inviting banquet facility. The Blue and Silver Rooms have breathtaking views of the magnificent Rocky Mountains and the tree lined golf course.*

*The information in this document will address the details and requirements needed for your gathering and the menu options offered.*

*Thank you for choosing Eisenhower Golf Course for your event. Please address your booking, as well as your food and beverage questions and concerns, to our Event Coordinator Rob Proctor at (719) 333-2606 ext. 1005.*

*Welcome to Eisenhower Golf Course.*

*Steve Wallace*  
General Manager  
719-333-2606 ext.1001



# GENERAL INFORMATION

## *AMENITIES*

Eisenhower Golf Course (EGC) offers two private banquet rooms, the Blue Room with guest seating up to 90 guests and the Silver Room will seat 50 guests. The Blue and Silver Rooms together accommodates up to 140 guests. We also have an outdoor ceremony site with an arbor nestled on the course.

## *RESERVATIONS*

A deposit of \$300 is required when you book your event with your estimated guest count. In order to serve you better, a guaranteed attendance number is required seven (7) business days in advance of the function. You will be charged for this amount or the number of guests served, whichever is the greater. Once the guarantee is confirmed, the number may be increased by up to 10 percent but cannot be reduced. If the number exceeds 10 percent we will try, but cannot guarantee the same meal choice will be available.

## *FOOD AND BEVERAGE*

Please be aware that all food & beverage must be purchased from The Grill at Eisenhower Golf Course. Donated food & beverage may not be brought on to the premises. Individuals or outside caterers will not be permitted to bring any food or beverage on to the premises with the exception of special occasion cakes. All food & beverage specially ordered which is not normally stocked by the Grill will be charged in full. The Grill reserves proper judgment in ordering. Children's Prices: There is no charge for children under 4. Meals for children 5 – 10 years of age are charged at half price. Please ask about our children's menu.

## *SERVICE CHARGE*

There is a 20% service charge added to all events. This fee includes the staff gratuity as well as all set up, clean up and breakdown fees. Sales tax is not charged.

## *PAYMENT*

Cash, money orders, Visa, MasterCard, AMEX, or checks are accepted forms of payment. Final payment is expected on the day of your event.

## *SECURITY*

As EGC is located within the Air Force Academy, security is a priority. We require that all guests enter through the North Gate. At the present time, a valid driver's license will gain you access from 9:00 am to 5:00 pm, 7 days a week. Before or after these hours an EAL (entry authorization list) for you and your guests may be required in addition to your driver's license. A blank EAL and USAFA map will be provided when you book your reception. Guest information must be filled out exactly as stated on the form. This needs to be returned to the Banquet Coordinator 14 days prior to your event.

## *OFF-SITE CATERING FEE*

All off-site catering incurs a 30% off-site catering fee. This includes food and beverage transportation, set up, service and gratuities. Disposable table settings are included. Glassware, china and silverware may be rented for an additional fee. If you require a bar set up at your event location, there is a \$300 minimum sales requirement (includes bartender and set up). A \$25 per bartender, per hour fee will be charged for every hour past 4 hours. A credit card will be required to be held on file prior to the day of your bar service.

## *BAR SERVICE (ON-SITE)*

Alcoholic beverages will be served by certified Eisenhower Golf course staff. All patrons consuming alcoholic beverages on the premises must be at least 21 years of age and have proper identification. Neither clients nor their guests may bring in or take out any alcoholic beverages. The bar staff is required to monitor alcohol consumption. There is no bar set-up fee, nor bartender fee, but a minimum of \$300 guaranteed sales is required. If the minimum sales are not met, then you will be charged \$25 per bartender, per hour (minimum of 2 hours). A credit card will be required to be held on file prior to the day of your bar service.

## *LINENS*

Tablecloths, cloth napkins and skirting are supplied for all on-site catered events. Many color options are available at no charge and custom linens may be ordered for an additional fee. Please discuss linens for off-site events with the Banquet Coordinator.

## *ROOM RENTAL FEE*

Please see below for fees. Events are allocated 6 hours from guest's arrival to their departure. Additional time will be charged at \$200 per hour or \$100 per half hour. EGC reserves the right to change the room or rooms assigned to your group if the number of guests should decrease, and/or if deemed necessary by EGC. Should additional space be required, EGC may charge additional room rental fees. For 'Option 3' EGC Members, room rental fee is waived.

ROOM	CAPACITY	ROOM RENTAL
Blue Room	90	\$325/4 hrs.
Silver Room	50	\$150/4 hrs.
Blue & Silver Room	140	\$475/4 hrs.
Tavern 34*	40	\$150/4 hrs.
Outdoor Ceremony Site	125	\$500/2 hrs.

*\*Tavern 34 has limited availability. Please check with Banquet Coordinator for dates and times. AV & TV available in event room for an additional fee. Ask our coordinator for details.*

### *PROMOTION AND RETIREMENT CEREMONIES AND RECEPTIONS*

There is a \$325 fee to hold a promotion or retirement ceremony in the Blue Room and \$150 in the Silver Room. The fee includes setting up the room theater style for your number of guests, use of the Air Force and United States flags, skirted tables for awards and cake, AV to play the National Anthem and guest seating with cloths and centerpieces for the reception. If the setup fee is met in food and beverage purchases, the room rental fee is waived.

### *GROUP LUNCHEONS AT THE GRILL*

Groups of 8 to 40 people who wish to order from the Ike's Grill menu should use the Group Luncheon menu. This allows the Grill staff to prepare your lunch in advance to minimize wait time. For groups over 15 guests it is necessary for the group representative to make a single payment for the lunch.

### *CHILDREN'S PRICES*

There is no charge for children under 4. Meals for children 5 – 10 years of age are charged at half price. Please ask about our children's menu.

### *POLICIES AND PROCEDURES*

Neither the Air Force nor Eisenhower Golf Course accepts liability for any loss or damage to merchandise, equipment or articles left by the host or guests prior to, during or following an event. All items belonging to the host or the host's vendors must be removed at the conclusion of your event. We do not allow any nails, staples or tape on the walls, windows/sills, ceilings or any building surface. You may bring in your own decorations with prior approval from the Banquet Coordinator. Please note, confetti of any kind is not allowed. The host will be responsible for any damages to Eisenhower Golf Course property, grounds or equipment. If extra janitorial staff is required for extraordinary cleaning, an additional fee may be assessed.

# BREAKFAST

## *SUNRISE COFFEE CART \$4.50*

Selection of freshly baked breakfast pastries  
Regular and decaffeinated coffee, orange juice

## *LIGHT AND LEAN \$9.95*

Frittata with egg beaters, peppers, onions, diced tomatoes and spinach  
Fresh seasonal fruit  
Regular and decaffeinated coffee

## *BUILD YOUR OWN BREAKFAST \$11.95*

*All 'Build your own' breakfast buffets include breakfast pastries, regular & decaf coffee and assorted teas*

SELECT ANY FOUR OF THE FOLLOWING:

Scrambled eggs  
Pork sausage patties  
Crisp smoked bacon  
Hash brown potatoes  
Country fried potatoes with onions and peppers

Biscuits and sausage gravy  
Fresh seasonal fruit  
Assorted yogurts with granolas  
Selection of fruit juices

*If you would like to select more than four items, please add \$2 per item per person*

## *SOUTH OF THE BORDER \$11.95*

Sausage, cheese and egg burritos  
Homemade green chili and sour cream  
Fajita potatoes  
Fresh seasonal fruit  
Regular and decaffeinated coffee



# GROUP LUNCHEONS

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If you have a group of 8 to 40 people and wish to use the Ike's Grill menu, please select three menu options from the list below for your guests to choose from. Use of this menu allows EGC staff to prepare your food in advance and minimize wait time. Please advise the Banquet Coordinator of your group's menu selections 24 hours in advance. Payment may be made by individual diners for up to 15 guests. For groups over 15 guests it is necessary for the group representative to make a single payment for the lunch. \$9 per person.

## Cheeseburger

Angus beef with American cheese, lettuce, tomato, onions and pickles

## Marinated Grilled Steak Sandwich

Flank steak marinated in sweet soy sauce with green onions. Served with tomato, mushroom, white cabbage slaw and a savory mayonnaise

## Quesadilla

Soft flour tortilla filled with cheese

## Reuben Panini

Corned beef, piled on rye bread with Swiss cheese, sauerkraut and Thousand Island dressing

## Chicken Caesar Salad

Grilled chicken breast, Romaine lettuce, Parmesan cheese, croûtons and Caesar dressing

## Taco Salad

Torn Romaine lettuce, diced tomatoes, shredded cheese, lean seasoned ground beef and crushed tortillas, served with a tasty dressing

## Spicy Chicken Wrap

Breaded chicken tenders, lettuce, diced tomatoes, shredded cheese, hot sauce, ranch dressing, wrapped in a soft flour tortilla

## Guacamole Vegetable Wrap

Guacamole, diced tomatoes, spinach, tri-color peppers, olives and jalapeño peppers wrapped in a soft flour tortilla

All lunches include iced team lemonade, water, chips and fresh fruits.v

# HORS D'OEUVRES

## *HOT SELECTIONS*

Jalapeno Poppers .....	\$50.....	50 pieces
Petit Meatballs - Swedish, BBQ or Marinara.....	\$50.....	100 pieces
Buffalo or Honey Wings with Blue Cheese or Ranch Dip .....	\$70 .....	50 pieces
Santa Fe Eggrolls.....	\$70 .....	50 pieces
Mini Crab Cakes with Lemon Aioli.....	\$100 .....	50 pieces
Vegetarian Asian Spring Rolls with Sweet and Sour Dip .....	\$50.....	50 pieces
Spanakopita - Greek spinach and feta cheese pastries.....	\$85 .....	50 pieces
Mozzarella Sticks with Marinara Sauce .....	\$55 .....	50 pieces
Spicy Chicken Empanadas with Sour Cream.....	\$85 .....	50 pieces
Breaded Zucchini with Ranch Dip.....	\$40.....	50 pieces
Pork or Vegetable Potstickers.....	\$55 .....	50 pieces
Pan fried Chinese dumplings with ginger dipping sauce		
Cheese Stuffed Mushrooms .....	\$60 .....	50 pieces
Button mushrooms filled with herb cream cheese		
Warm Spinach or Artichoke Dip Served in Bread Bowl.....	\$40.....	(serves 25 - 40)
	\$75.....	(serves 41 - 80)



## COLD SELECTIONS

Chilled Jumbo Shrimp (16 – 20 per pound).....	\$30 .....	per pound
Chilled Shrimp (31 – 40 per pound).....	\$20 .....	per pound
Deviled Eggs.....	\$45 .....	50 pieces
Brie and Caramelized Walnut Crostini.....	\$85 .....	50 pieces
Assorted Tea Sandwiches: egg salad, ham salad, cheddar and tomato, cream cheese and cucumber.....	\$14.....	per dozen
Petit Deli Sandwiches- smoked turkey & pepper jack, ham & Swiss, roast beef & cheddar with lettuce & tomato.....	\$18.....	per dozen
English Cucumber Round Topped with Herbed Cream Cheese and Smoked Salmon.....	\$100 .....	50 pieces
Beef Tenderloin Crostini with Horseradish Cream .....	\$100 .....	50 pieces
Prosciutto and Asparagus with a Roasted Garlic Aioli.....	\$80.....	50 pieces
Caprese Skewers mozzarella balls with baby tomatoes and fresh basil.....	\$125 .....	50 pieces
Fresh Vegetables with Ranch Dip .....	\$60 .....	(serves 25 - 40)
	\$90 .....	(serves 41 - 80)
Specialty Cheese selection with Gourmet Crackers.....	\$85 .....	(serves 25 - 40)
	\$160.....	(serves 41 - 80)
Seasonal Fresh Sliced Fruit.....	\$85 .....	(serves 25 - 40)
	\$160.....	(serves 41 - 80)
Antipasto Platter – pepperoncini’s, country olives, salami, roasted red peppers, Italian artichoke hearts, and mozzarella cheese .....	\$55 .....	(serves 25 - 40)
	\$100 .....	(serves 41 - 80)
Hummus Platter- garlic & roasted red pepper hummus, celery, carrot sticks and pita chips.....	\$55 .....	(serves 25 -40)
	\$100 .....	(serves 41 - 80)

Tray passed hors d’ oeuvres require an additional service fee of \$25 per hour, per server.

One server per 40 guests is recommended.

# BUFFET SELECTIONS

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*All choices are accompanied by iced tea, lemonade, iced water and assorted freshly baked cookies*

## *THE ALL AMERICAN \$11.95*

All beef hot dogs  
Angus hamburgers  
Romaine lettuce, Roma tomatoes and yellow onions  
Pickles, American cheese  
Ketchup, mayonnaise, American and Dijon mustard  
Coleslaw  
Potato chips

## *THE BIRDIE \$11.95*

House salad with a choice of two dressings  
Marinated chicken breast  
\*Artisan bun  
Romaine lettuce, Roma tomatoes and yellow onions  
Pickles, American cheese  
Ketchup, mayonnaise, American and Dijon mustard  
Potato salad

## *THE SANDWICH BOARD \$12.95*

Deli style smoked turkey, ham and roast beef  
A selection of deli cheeses  
\*Assorted rolls  
Romaine lettuce, Roma tomatoes and yellow onions  
Pickles, mayonnaise, American and Dijon mustard  
House salad with a choice of two dressings  
Potato chips



*THE LONG DRIVE \$12.95*

Hard taco shells and flour tortillas  
Seasoned ground beef  
Refried beans  
Shredded cheddar cheese  
Shredded lettuce, chopped tomatoes, diced onions  
Tortilla chips and salsa  
Jalapenos, sour cream and guacamole

*IKE'S BRISKET BBQ \$17.95*

Slow cooked brisket  
Macaroni and cheese  
Fresh vegetable medley  
House salad with a choice of two dressings  
\*Assorted dinner rolls - butter

*TASTE OF ITALY \$16.95*

Beef lasagna or chicken Parmesan  
Fettuccine with marinara and Alfredo sauce  
Caesar salad  
\*Italian bread sticks

*ASIAN EXPRESS \$15.95*

Chicken or beef lo mein  
Stir-fried vegetables  
Fried rice  
Vegetarian spring rolls with sweet and sour dipping sauce  
Asian coleslaw



### *FIESTA FARE \$15.95*

Chicken fajitas with warm flour tortillas  
Cheese enchiladas  
Pinto beans  
Spanish rice  
Fiesta Salad  
Jalapenos, shredded cheese, sour cream  
Guacamole, salsa and tortilla chips

### *BABY BACK NINE \$20.95*

Baby back pork ribs with Sweet Baby Ray's BBQ sauce  
Marinated chicken breast  
Garlic mashed potatoes  
Glazed baby carrots  
House salad with a choice of two dressings  
\*Assorted dinner rolls and butter

### *BAGGED LUNCH \$10*

Your choice of one of the following sandwiches:

- \*Smoked turkey and pepper jack on a hoagie roll
- \*Black Forest ham and Swiss on a whole wheat ciabatta roll
- \*Chicken Caesar wrap on a soft flour tortilla
- \*Guacamole vegetable wrap with diced tomatoes, spinach, tri-color peppers, olives and jalapeño peppers wrapped in a soft flour tortilla

*All lunches include a bag of chips, seasonal fruit, freshly baked cookie and a bottle of water or soda*

*\* Gluten free bread available upon request*



## *ICE CREAM SOCIAL \$6*

A selection of premium ice creams

Chocolate and caramel syrups

M&M's, sprinkles, butterscotch chips, crushed Oreos

Peanuts, cherries and whipped cream

Cake and sugar cones





## CUSTOM BUFFETS

### *DESIGN YOUR OWN BUFFET \$24.95*

Buffets include two entrée choices, one starch, one vegetable, one salad, dinner rolls, lemonade, iced tea and iced water. If you would like a staff member to carve your pork loin or prime rib, please add \$50. If a third entrée is requested, there will be an additional charge based on your selection.

### *ENTRÉE SELECTIONS*

#### **BEEF STROGANOFF**

tender strips of sautéed sirloin steak in a creamy mushroom sauce served on a bed of buttered noodles

#### **STUFFED FLANK STEAK**

choice flank steak filled with mushrooms, long grain and wild rice, served with demi-glace

#### **ROAST PRIME RIB OF BEEF**

seasoned with an aromatic rub, served with au jus and horseradish cream

#### **MARINATED GRILLED FLANK STEAK**

choice flank steak marinated in a sweet soy sauce, grilled over an open flame

#### **SMOKED APPLE WOOD PORK LOIN**

slow cooked premium pork with savory sauce

#### **PECAN CRUSTED PORK LOIN**

pork loin enrobed with pecans and Dijon mustard roasted to perfection

#### **FLAME GRILLED CHICKEN BREAST**

delicately marinated in a light infusion of Italian flavors

#### **CHICKEN CORDON BLEU**

chicken breast stuffed with ham and Swiss cheese served with a hollandaise sauce

#### **CHICKEN PICATTA**

sautéed chicken scallopini in a white wine, lemon & caper sauce

#### **AIRLINE BREAST OF CHICKEN**

charbroiled, roasted and served with house made pineapple mint salsa

#### **POTATO PARMESAN CRUSTED SALMON**

center-cut fresh salmon topped with cheesy mashed potatoes and oven baked

#### **LEMON PEPPER SALMON**

#### **WITH LIME BEURRE BLANC**

flame grilled center cut fresh salmon served with a buttery citrus sauce

**PORTOBELLO HEAVEN**  
portobello mushroom  
stuffed with herbed cream  
cheese, pine nuts & spinach,  
drizzled with a balsamic  
glaze

**ROCKY MOUNTAIN TROUT**  
Boneless butterflied trout  
fillet with your choice of  
either glazed sweet, tangy  
teriyaki sauce or lemon  
pepper with fresh lemon  
garnish

**EGGPLANT NAPOLEON**  
layers of grilled eggplant,  
roasted red peppers and  
garlic mashed potatoes  
topped with caramelized  
onions



### *STARCH SELECTIONS*

**MASHED POTATOES**  
your choice of garlic  
parmesan or Colorado  
green chili

**GARLIC ROASTED BABY RED  
POTATOES**

**BAKED POTATOES WITH  
BUTTER AND SOUR CREAM**

**SWEET POTATO PUREE**

**LONG GRAIN AND WILD RICE**

**SPANISH RICE**

**CONFETTI RICE**  
long grain white rice with  
diced red, green, and yellow  
peppers

**PENNE PASTA WITH BUTTER  
AND PARSLEY**

**BUTTERED EGG NOODLES**

### *VEGETABLE SELECTIONS*

**CHATEAU VEGETABLE MEDLEY**  
broccoli florets, carrots,  
yellow squash, cauliflower  
and zucchini

**FRESH SEASONAL VEGETABLE  
MÉLANGE**

**GLAZED BABY CARROTS**

**STEAMED BROCCOLI**

**SUGAR SNAPS PEAS**

**MARINATED GRILLED  
ASPARAGUS WITH JULIENNE  
BELL PEPPERS**

**SAUTÉED FRENCH GREEN  
BEANS**

### *SALAD SELECTIONS*

**HOUSE SALAD**  
blend of greens with  
tomato, cucumber, black  
olives and shredded cheese

**CAESAR SALAD**  
romaine lettuce, parmesan  
cheese and seasoned  
croutons

**GREEK SALAD**  
romaine lettuce with feta  
cheese, country olives, and  
pepperoncini's

**BABY SPINACH**  
tender spinach with  
caramelized walnuts, dried  
cranberries, and blue  
cheese crumbles

**ASIAN SALAD**  
romaine lettuce with Napa  
cabbage, julienne tri-color  
peppers, carrots, green  
onions, mandarin oranges  
and sesame seeds

**HEARTS OF ROMAINE SALAD**  
tender romaine leaves with  
cherry tomatoes, pumpkin  
seeds and thinly sliced tri-  
color bell peppers

**Dressing Choices:**  
Balsamic Vinaigrette,  
Ranch, Blue Cheese, Honey  
Dijon, Italian or Thousand  
Island.

# DESSERT SELECTIONS

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Cheesecake with assorted dessert toppings

Triple chocolate cake

Carrot cake

Lemon bars

Strawberry shortcake

Freshly baked assorted cookies

Brownies with vanilla ice cream

Dark chocolate mousse with raspberry drizzle

Tiramisu

Apple pie with caramel sauce and ice cream

Key Lime Pie



# MEETING REFRESHMENTS

## BEVERAGES

Iced Tea, Lemonade and Iced Water.....	\$1.75 pp
Coffee, Decaffeinated Coffee, Hot Tea .....	\$2 pp
Hot Chocolate.....	\$2 pp
Assorted Canned Sodas .....	\$1.50 each
Bottled Water.....	\$1.25 each

## SNACKS

Gourmet chocolate chip and Royale (macadamia nut, coconut, chocolate chip).....	\$12/doz
Brownies.....	\$24/doz
Granola Bars .....	\$1.50 each
Assorted bags of chips.....	\$1.50 each
Private label gourmet popcorn – three varieties available .....	\$3 each
Assorted candy bars \$1.50 each .....	\$1.50 each
Gatorade whey protein bars .....	\$3 each
Tee energy bars – four varieties available.....	\$3 each

# BEVERAGE OPTIONS

## NON-ALCOHOLIC BEVERAGES

Iced Tea, Lemonade and Iced Water (complimentary with buffet dinners) .....	\$1.75 pp
Coffee, Decaffeinated Coffee, Hot Tea .....	\$2 pp
Hot Chocolate.....	\$2 pp
Assorted Canned Sodas .....	\$2 each
Bottled Water.....	\$1.50 each

## ALCOHOLIC BEVERAGES

### *INDIVIDUAL BEER SELECTIONS*

#### PREMIUM (12 oz.)

Stella Artois, Fat Tire, Samuel Adams, Corona,

Red Leg Blue Nose Brown Ale, Red Leg Twin Tail.....\$4.50 each

#### DOMESTIC (16 oz.)

Coors, Coors Light, Miller Light, Budweiser, Bud Light Ultra, Bud Platinum ..... \$5 each

#### PREMIUM (16 oz.)

Guinness, Heineken, NVP (Nitro-Vanilla-Porter).....\$5.50 each

#### KEG BEER (1/2 BARREL – 120 16 OZ. SERVINGS)

Coors, Coors Light, Bud, Bud Light, MGD, Miller Light.....\$285

Avalanche, Blue Moon, Heineken, Fat Tire, Shock Top..... \$350

#### KEG BEER (1/4 BARREL – 60 16 OZ. SERVINGS)

Coors Light, Miller Lite, Bud Light.....\$150

Fat Tire, Michelob Amber Rock, Shock Top, Avalanche, Sam Adams..... \$185

**KEG BEER (1/6 BARREL – 40 16 OZ. SERVINGS)**

Blue Moon, Sam Adams Boston Lager, Fat Tire,

Sunshine Wheat, Stella Artois, Avalanche,

Red Leg Twin Tail IPA, Red Leg Blue Nose Brown Ale, Red Leg Heffeweiser .....\$135

*ADDITIONAL SELECTIONS*

Mike’s Hard Lemonade or Cranberry 16 oz. ....\$4.50 each

Straw-ber-ita/Lime-a-rita/Chelada/Chelada Light 24 oz. ....\$7 each

Strongbow Hard Apple Cider 16 oz.....\$5 each

*WINE - HOUSE*

By the glass .....\$5.50 each

By the bottle .....\$18 each

**RED**

House - Cabernet Sauvignon, Merlot, Pinot Noir

**WHITE**

House - Chardonnay, Pinot Grigio, Moscato

*WINE – PREMIUM*

By the glass .....\$7 each

By the bottle .....\$22 each

**RED**

Premium – Holy Cross – Sangre de Cristo Nouveau

**WHITE**

Premium – Holy Cross – Apple Blossom, Sauvignon Blanc Reserve

**SPARKLING WINE**

By the bottle only .....\$18 each

**SPARKLING APPLE CIDER**  
By the bottle only ..... \$10 each

### *SPIRITS (1.5 OZ.)*

**WELL**  
Smirnoff Vodka, Beefeater Gin, Bacardi Silver Rum,  
Seagram's 7 Blended Whiskey, Jose Cuervo Tequila,  
Jim Beam Bourbon Whiskey, Johnny Walker Red Label Scotch Whiskey ..... \$5.50 each

**CALL**  
Captain Morgan Dark Rum, Seagram's VO Canadian Whiskey,  
Tanqueray Gin, Jack Daniels Tennessee Whiskey, Dewar's Scotch Whiskey,  
Fireball Cinnamon Whiskey, Amaretto, Baileys, Kahlua ..... \$6.50 each

**PREMIUM**  
Crown Royal Blended Canadian Whiskey, Maker's Mark Bourbon,  
Jameson Irish Whiskey, Bombay Sapphire Gin, Hendrick's Gin ..... \$8 each

## **BAR SERVICE**

If you require a bar set up at your event location, there is a \$300 minimum sales requirement (includes bartender and set up).

You may choose from the following options for bar service:

***HOSTED BAR***  
The party host funds the bar costs completely.

***SEMI-HOSTED BAR***  
The party host funds the bar to certain dollar amount then guests pay cash.

***CASH BAR***  
The host pays for the bartender fee and guests pay for their own drinks.



# ESTIMATED COSTING SHEET

Hors D'œuvres .....\$ \_\_\_\_\_

Menu Choice Per Person ( \_\_\_\_\_ x \$ \_\_\_\_\_ ) .....\$ \_\_\_\_\_

Gratuity and Service Charge: 20% .....\$ \_\_\_\_\_

Off-site Catering Fee: 30%.....\$ \_\_\_\_\_

Carver .....\$ 50

Bar Minimum Sales ( includes bartender and set up ) .....\$ 300

Bar Tab.....\$ \_\_\_\_\_

  

Room ( \_\_\_\_\_ ) Rental .....\$ \_\_\_\_\_

Additional Hours (exceeding 4 hours) \$200/hr. ....\$ \_\_\_\_\_

Miscellaneous .....\$ \_\_\_\_\_

Audio Visual.....\$ \_\_\_\_\_

  

***TOTAL ESTIMATE*** cost of your special event .....\$ \_\_\_\_\_

  

Deposit ( date paid / / ) .....\$ \_\_\_\_\_

Balance Due ( on day of your event ).....\$ \_\_\_\_\_



# NOTES



