



Phone: 504-613-2330



RENAISSANCE® ARTS HOTEL

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RENAISSANCE®
HOTELS

BANQUET MENU

700 TCHOUPITOULAS, NEW ORLEANS,
LA 70130

PHONE: 504-613-2330

BREAKFAST

Emery | \$25

Sliced Seasonal Fresh Fruit
Fresh Baked Gourmet Pastries, Croissants, & Muffins
Fresh Fruit Juices, Royal Cup Coffee ☉, & Herbal Tea Service

Godey | \$27

Sliced Seasonal Fresh Fruit with Yogurt Dipping Sauce
Fresh Baked Gourmet Pastries, Croissants, & Muffins
Assorted Bagels with Housemade Cream Cheese
Fresh Fruit Juices, Royal Cup Coffee ☉, & Herbal Tea Service

Chihuly | \$31

Sliced Seasonal Fresh Fruit
Fresh Baked Gourmet Pastries, Croissants, & Muffins
Assorted Bagels with Housemade Cream Cheese
Steel Cut Oatmeal Serve with Brown Sugar, Cranberry, Raisins, Low-Fat Milk
Choice of Breakfast Sandwich:
Cage Free Egg, Smoked Bacon, and Sharp Cheddar Cheese on Fresh Baked Croissant
Cage Free Egg and Sausage Patty with Cheddar Cheese on a Southern Biscuit
Fresh Fruit Juices, Royal Cup Coffee ☉, & Herbal Tea Service

(Prices Based on 1 Hour of Unlimited Consumption)

Enhancers |

Buttermilk Biscuits with Eggs, Creole Country Boudin & Cheddar | \$7 Per Person Breakfast
Breakfast Wrap with Pattons Hot Sausage, Scrambled Eggs & Cheddar Cheese | \$7 Per Person
Healthy Breakfast Wrap: Spicy Tofu Arugula & Shitake Mushroom, Scramble Egg Whites,
Turkey Sausage w/ Avocado Spread and Pepper Jack Cheese | \$10 Per Person
Housemade Fresh Berry & Granola Parfaits with Oikos Greek Yogurt | \$6 Per Person
Quiche Lorraine | \$6 per person

BREAKFAST

Rodrigue | \$40

Sliced Seasonal Fresh Fruit

Fresh Baked Gourmet Pastries, Croissants, & Muffins

Selection of Fresh Breakfast Breads Served with Assorted Jellies & Jams

Oikos Fruit Yogurts

Scrambled Cage Free Eggs

Choose One: Hickory Smoked Bacon, Country Sausage Links, Turkey Bacon or Turkey Sausage

Papa Tom's Stone Ground Grits –or- Oatmeal

Hash Browns –or- Breakfast Potatoes –or- Lyonnaise Potatoes

Fresh Fruit Juices, Royal Cup Coffee ®, & Herbal Tea Service

Van Gogh | \$42

Sliced Fresh Seasonal Fruit with Louisiana Honey Yogurt

Gourmet Freshed Baked Cinnamon Rolls

Individual Oikos Fruit Yogurt

Western Scrambled Eggs with Salsa on the Side

Creole Alligator Sausage

Red Potatoes with Grilled Peppers

Homemade French Toast with Maple Syrup

Fresh Fruit Juices, Royal Cup Coffee & Tea Service

(Prices Based on 1 Hour of Unlimited Consumption)

Enhancers |

Vanilla Sourdough French Toast | \$6 Per Person

Scottish Smoked Salmon with Bagels, Capers, Onions & Cream Cheese | \$6 Per Person

Papa Tom's Stone Ground Grits & Pork Grillades | \$6 Per Person

Assorted Bagels with Flavored Cream Cheese | \$6 Per Person

BREAKFAST ENHANCERS

Vanilla Sourdough French Toast | \$6 Per Person

Scottish Smoked Salmon with Bagels, Capers, Onions & Cream Cheese | \$6 Per Person

Papa Tom's Stone Ground Grits & Pork Grillades | \$6 Per Person

Assorted Bagels with Flavored Cream Cheese | \$6 Per Person

Breakfast Enhancement Stations | \$6 per person

Cereal Station: Assorted Dry Kelloggs & Kashi Cereals with Low Fat, 2% & Skim Milk

Waffle Station (Belgium style waffle served with an assortment of fruit compotes, nuts, berries, syrups, and Chantilly whipped cream) | Requires Culinary Attendant \$100

Omelet Station | \$16 per person Requires Culinary Attendant \$100

(Your choice of whole egg or egg white cooked to order with an assortment of fresh vegetables, a variety of cheeses, meat & seafood) Spinach, Onion, Red & Green Bell Peppers, Mushrooms, Cheddar Cheese, Pepper Jack Cheese, Ham, Bacon, Turkey, Sausage, Crawfish (Add \$5), Shrimp (Add \$5)

Traditional & Creole Eggs Benedict/ Sardou Station \$400 for 50ppl (Culinary Attendant \$100)

Traditional Eggs Benedict: Poached Egg served over local Ham on an English Muffin topped with Hollandaise Sauce.

Creole Eggs Benedict: Poached Egg served over local Seared Creole Tomato on an English Muffin topped with Choron Sauce (Spicy Tomato flavored Hollandaise).

Crab Benedict:(add \$5 per person) Poached Egg served over a Fried Crab cake on topped with Tabasco Hollandaise Sauce.

PLATED BREAKFAST

Scrambled Cage Free Eggs | \$24
Hickory Smoked Bacon & Hash Browns

Veal Grillades | \$28
Papa Tom's Stone Ground Grits & Cage Free Eggs Over Easy

Creole Crab Cakes Benedict | \$28
Poached Cage Free Eggs, & Creolaise

Steak & Eggs | \$32
6 oz Breakfast Ribeye, Cage Free Eggs Over Medium, Andouille Potato
Hash & Tabasco Choron Sauce

All Plated Breakfast Includes:
Fresh Breakfast Breads, Fresh Fruit Juices, Royal Cup Coffee ®
& Herbal Tea Service

Mid Morning Breaks

Wake-Up | \$ 20

Energy Bombs ((Energy balls on top of a glass full of regular, strawberry, & chocolate milk)
Antioxidant Blueberry Dark Chocolate Bark
Assorted Soft Drinks & Bottled Water
Royal Cup Coffee ® & Herbal Teas

Health Conscious(Morning/Afternoon) | \$23

Pressed Juice Shots
Selection of two juices
Carrot, Celery, & Cucumber sticks (Hummus in the bottom of the glass)
Fruit Kabobs (Seasonal Fresh Fruit on a skewer)
Assorted Soft Drinks & Bottled Water
Royal Cup Coffee ® & Herbal Teas

Beignet Break | \$17

Three choices of New Orleans' style Beignets
(Regular, chocolate, and strawberry)
Café au Lait
Assorted Soft Drinks & Bottled Water
Royal Cup Coffee ® & Herbal Teas

(Price Based on 30 Minutes of Unlimited Consumption)

Mid Morning a la Carte Selections

Whole Fresh Fruit | \$4 Each
Breakfast Fruit Bars | \$4 Each
Individual Oikos Greek Yogurts | \$5 Each
Sliced Seasonal Fresh Fruits | \$6 Per Person
Fresh Baked Pastries, Croissants, & Muffins | \$55 Per Dozen

Individual Bottled Tropicana Fruit Juices | \$4.50 Each

Sobe Life Water | \$6 Each
Gatorade | \$6 Each
Sparkling Water | \$6 Each

Individual Bottles of Starbucks Frappucino ®, Republic Tea & Red Bull | \$6 Each

Royal Cup Coffee ® & Herbal Teas | \$90 Per Gallon

AFTERNOON BREAK

Build Your Own Break | \$25 | Select 3 Items

Whole Fresh Fruit
Assorted Bags of Zapps Chips
Granola Bars
Louisiana Pecan Pralines
Mixed Nut Display
Fresh Baked Chocolate Brownies
Candy Bars
Fresh Baked Cookies
Muffuletta Sliders
Gluten-Free Brownies and Blondies

Assorted Pepsi Products and Bottle Water
Fresh Brewed Royal Cup ® Coffee & Tazo Herbal Tea

S'mores & More! | \$24

Bite size S'mores
Three types of Chex Mix (Hot'n Spicy, Traditional, & Chipotle Cheddar)
Assorted Pepsi Products and Bottle Water
Fresh Brewed Royal Cup® Coffee & Tazo Herbal Tea
Sobe Life Water

The Lemonade Stand | \$18

Lemonade (Three different flavors)
Watermelon Pops drizzled with Balsamic
and topped with Feta Cheese
Sweet Tea
Assorted Pepsi Products and Bottled Water
Fresh Brewed Royal Cup Coffee & Herbal Teas

Bayou Charcuterie | \$26

Alligator Sausage, Boudin, Tasso Bites & Hogs Head Cheese with Assortment of Pickled Veggies & Peppers
Add : Local Beers for \$5
Royal Cup ® Coffee & Herbal Teas
Assorted Soft Drinks & Bottled Water

(Price Based on 30 Minutes of Unlimited Consumption)

AFTERNOON A LA CARTE
SELECTIONS

Whole Fresh Fruit | \$4 Each
Breakfast Fruit Bars | \$4 Each
Individual Oikos Greek Yogurts | \$4.50 Each
Sliced Seasonal Fresh Fruits | \$6 Per Person
Fresh Baked Gourmet Pastries, Croissants, & Muffins | \$55 Per Dozen
Fresh Baked Cookies | \$55 Per Dozen
Fresh Baked Chocolate Brownies | \$55 Per Dozen
Muffuletta Sliders | \$55 Per Dozen
Mini Cuban Sandwiches | \$55 Per Dozen
Fresh Fruit Tarts | \$5 Each \$55 per Dozen
Banana Nut PB&J | \$5 Each \$55 per Dozen
Pecan Sticky Buns | \$55 per Dozen
Fresh Baked Cookies | \$55 per Dozen
Fresh Baked Chocolate Brownies | \$55 per Dozen
Muffuletta Sliders | \$55 per Dozen
Watermelon pops | \$50 per Dozen
Watermelon Snowballs | \$50 per Dozen
Gourmet Popcorn | \$50 per Dozen
(Creole Seasoned, Spicy Garlic, & Truffle Parmesan)

Assorted Soft Drinks & Bottled Water | \$4.50 Each
Individual Infused Bottle Water: (Choose from Mint
Citrus, Strawberry Thyme or Watermelon
Rosemary) | \$5.50 Each
Individual Bottled Tropicana Fruit Juices | \$4.50 Each
Sobe Life Water | \$6 Each
Gatorade | \$6 Each
Sparkling Water | \$6 Each
Individual Bottles of Starbucks Frappucino ®, Republic Tea & Red Bull | \$6 Each
Royal Cup Coffee ® & Herbal Teas | \$90 Per Gallon

BREAK PACKAGE

Girod | \$60

Morning Break to Include:

Sliced Seasonal Fresh Fruit

Fresh Baked Gourmet Pastries, Croissants & Muffins

Fresh Fruit Juices, Soft Drinks, Bottled Water, Royal Cup Coffee ® & Herbal Tea Service

Mid Day Break to Include:

Fresh Baked Scones with Citrus Butter

Assorted Granola Bars

Soft Drinks and Bottled Water

Royal Cup Coffee ® & Herbal Tea Service

Afternoon Break to Include:

Sliced Seasonal Fresh Fruit

Fresh Baked Cookies

Assorted Bags of Zapp's Potato Chips

Soft Drinks, Bottled Water, Royal Cup Coffee ® & Herbal Tea Service

Tchoupitoulas | \$70

Morning Break to Include:

Sliced Seasonal Fresh Fruit

Fresh Fruit Tarts, Banana Nut PB&J, Pecan Sticky Buns

Bagels with Cream Cheese

Oikos Fruit Yogurts with Fresh Granola

Steel Cut Oatmeal

Served with Brown and Maple Sugar, Cranberry, Raisins, Low-Fat Milk

Fresh Fruit Juices, Soft Drinks, Bottled Water, Royal Cup Coffee ® & Herbal Tea Service

Mid Day Break to Include:

Breakfast Fruit Bars & Energy Bars

Strawberry Banana & Blueberry Mint Smoothies

Soft Drinks & Bottled Water

Royal Cup Coffee ® & Herbal Tea Service

Afternoon Break to Include:

Sliced Seasonal Fresh Fruit

Mini King Cakes

Fresh Baked Soft Pretzels with Creole Mustard

Pecan Pralines

Fest Sodas

Soft Drinks, Bottled Water, Royal Cup Coffee ® & Herbal Tea Service

(Deluxe Include Constant Refresh of Beverages All Day)

LUNCH

The Bistro | \$47

Soup du Jour
Field Green Salad
Assorted Bags of Zapp's Potato Chips
Fresh Baked Cookies

Choice of 3 Sandwiches*

Blackened Chicken Sandwich, Mixed Baby Greens, Creole Tomato, Pepper Jack Cheese, dressed with Remoulade Sauce, on a Brioche Bun
Veggie Cuban Sandwich, Grilled Portobello, Hummus Spread, Roasted Red Bell Pepper, Baby Mix Greens, Spring Pea Shoots, & Balsamic Glaze on Ciabatta Roll
Roasted Turkey & Havarti with Spinach & Tomato
New Orleans Classic Muffaletta - Ham, Mortadella, Capicola, Provolone & Olive Salad
Roast Beef w/ Smoked Provolone, Arugula, Pickled Red Onions, dressed with Horseradish Mayonnaise
Regular Iced Tea
Fresh Brewed Royal Cup ® Coffee & Tazo Herbal Tea

*Sandwich Selections Required 72 Hours Prior

South of the Border Buffet | \$50

Chicken Passole Soup
Southwest Chopped with Cilantro Lime Vinaigrette
Chicken and Flank Steak Fajitas with Grilled Onions with Warm Flour Tortillas & Corn Tortillas
Add Grilled Shrimp | \$5 per person
Tortilla Chips with Guacamole, Salsa, Cheddar Cheese & Sour Cream
Smoky Black Beans with Chipotle and Spanish Saffron Rice
Dessert Empanadas or Tres Leche Cake(\$5 up charge for both)
Regular Iced Tea
Fresh Brewed Royal Cup ® Coffee & Tazo Herbal Tea

LUNCH

Barbeque | \$52

Cajun Potato Salad
Mixed Green Salad
Baked Macaroni & Triple Cheese
Brown Sugar Baked Beans
Southern Style Barbeque Chicken
Slow Cooked BBQ Pull Pork with
Candied Jalapenos
Grilled Corn on the Cobb
Sweet Cornbread
Pecan Pie
Regular Iced Tea
Fresh Brewed Royal Cup ® Coffee & Tazo Herbal Tea

The Lighter Side Buffet | \$46

Louisiana Shrimp Caesar Wraps
Spicy Eggplant & Basil Quinoa
Healthy Chickpea Lettuce Wraps
Grilled & Marinated Vegetable Platter
Roasted Turkey Breast with Red Onion Marmalade or Grilled Lemon Chicken
Roasted Romanesco with
Olive Oil & Parmesan
Sliced Seasonal Fresh Fruit
Regular Iced Tea
Fresh Brewed Royal Cup ® Coffee & Tazo Herbal Tea

Nawlins | \$52

Spinach Salad with Ponchatoula Strawberry Vinaigrette
Creole Tomato with Goat Cheese, Fresh Basil, & Dressed with
Olive Oil
Braised Greens
Jambalaya Rice Pilaf
Red Beans & Rice
Jumbo Shrimp Creole
Sliced Deep Fried Turkey with Creole Gravy
Jalapeno Corn Bread
New Orleans Style Bread Pudding with Whiskey Caramel Sauce

LUNCH

Italian Buffet | \$50

Minestrone Soup

Antipasta Salad (Roasted Artichoke, Roasted Peppers, Salami, Parmesan)

Baby Arugula & Parmesan Cheese w/ Aged Balsamic Vinaigrette

Rigatoni & Italian Sausage with Marinara

Wild Mushroom & Spinach Ragout with Orzo

Chicken Piccata

Garlic Bread Sticks

Chocolate Chip Cannoli's

or Tiramisu (Add \$5 for

both) Regular Iced Tea

Fresh Brewed Royal Cup ® Coffee & Tazo Herbal Tea

All Buffets Include:

Fresh Baked Breads, Iced Tea & Royal Cup Coffee® Service

(Prices Based on One Hour of Unlimited Consumption)

All Buffet Requires a 20 Person Minimum

PLATED LUNCH

Choose One Soup or Salad

Salad

Baby Spinach with Pickled Red Onions, Maytag Bleu Cheese, and Maple Vinaigrette
Mesclun Salad with Cucumber, Cherry Tomato, and Balsamic Vinaigrette

Soup

Chicken & Andouille Gumbo with Rice
Sweet Potato & Andouille

Choose One Dessert

Cheesecake
New Orleans Style Bread Pudding with Whiskey Caramel Sauce
Key Lime Pie

Petit Flat Iron Steak | \$47
Fingerling Potatoes, Marchands de Vin and Asparagus

Blackened Drum | \$48
Orzo Pasta Jambalaya with Lemon Butter

Grilled Airline Chicken Breast | \$40
Warm Barley Salad and Rosemary Jus

Braised Pork Shanks | \$45
Stone Ground Parmesan Grits with Roasted Cherry Tomatoes

All Lunches Served Fresh Baked Breads, Royal Cup ® Coffee, & Herbal Tea Service

DINNER BUFFET

Nola| \$70

Muffaletta Salad

Spinach Salad with Pontchatoula Strawberry Pepper Jelly Vinaigrette & Candied Louisiana Pecans

New Orleans BBQ Shrimp & Papa Tom's Stone Ground Grits

Creole Country Andouille Stuffed Pork Loin, Calvedos Jus Andouille Sausage Dressing

Blackened Drum with Crawfish Creole Sauce

Rosemary Roasted Red Potato

Parmesan Roasted Cauliflower

New Orleans Bread Pudding with Whiskey Sauce

Southern Comfort | \$68

Oyster & Artichoke Soup

Shrimp Remoulade and Mirliton Chips

Sweet Corn, Spinach, and Tomato Salad

Louisiana Crawfish Etoufee with Jazzmen Rice

Chicken and Andouille Sausage Jambalaya

Butter Fried Chicken

Sugarcane Braised Greens Bourbon

Mashed Sweet Potatoes

Chocolate Pecan Pie and Red Velvet Cake

Buffets Requires a 20 Person Minimum.

All Buffets Include:

Fresh Baked Breads, Iced tea and Royal Cup Coffee @ Service

(Prices based on One Hour Unlimited Consumption)

DINNER

All Plated Dinners include a choice of:

Salad, Entrée, and Dessert

Fresh Baked Breads and Royal Cup Coffee Service

Starters: Choose One

Gazpacho with Blue Crab & Chive Crème Fraiche

Four Onion Soup

Crab Bisque

Chicken & Andouille Gumbo with Rice

Boston Bibb with Cucumber, Sweet Onion, Cherry Tomato, Parmesan, and Herb Vinaigrette

Mixed Baby Greens with Tomatoes, Mozzarella, & Balsamic vinaigrette

Dessert: Choose One

New Orleans Bread Pudding with Whiskey Sauce

Chocolate Raspberry Torte

Fresh Fruit Tarte with Chantilly Cream

Praline Cheesecake

Appetizer Enhancements

Louisiana Blue Crab Cake with Mirliton Cole Slaw & Creole Butter |\$10

Spicy Shrimp Remoulade with Julienne of Mirliton | \$9

DINNER

Grilled Tanglewood Chicken Breast | \$53
Roasted Garlic Mashed Potato, Ratatouille, Sage jus

Blackened Drum | \$55
Celery Root Puree, Roasted Tomato, Blue Crab Sauce

Grilled Pork Chop | \$62
Abita Root Beer Glazed with Shitake Mushrooms, Spinach Polenta, and Baby Carrots

Braised Short Rib | \$60
Boursin Stone Ground Grits and Grilled Asparagus

Filet of Beef | \$70
Black Pepper Potato Puree, Marchand De Vin and Asparagus

Rack of Lamb | \$78
Roasted Corn, Black Bean Succotash, and Agave Scallion Butter

Osso Buco | \$ 78
Wild Mushrooms Risotto & Horseradish Gremolata

Dual Entree:

Filet of Beef and Crab Cake | \$82
Spekled Butter Beans, Smoked Ham, Leek Cream

Short Rib and Grilled Shrimp | \$66
Ham Hock Red Potato Hash with Braised Greens

RECEPTION

Cold Hors d'oeuvres | \$5 Per Piece

Spinach & Artichoke Canapes with Olive Tapenade

Prosciutto & Parmesan Asparagus with Lemon Herb Oil

Antipasta Skewers: Tomato, Mozzarella, Kalamata Olives, Artichoke

Cold Hors d'oeuvres | \$6 Per Piece

Smoke Salmon with Dill Cream Cheese, Capers, on Toast Point

Shrimp Remoulade on Bouchee

Chilled Louisiana Spiced Shrimp with Cocktail Sauce

Garlic and Herb Marinated Crab Claws | \$200 | Serves 30 People

Seared Sesame Tuna on Won Ton Crisp | \$250 | Serves 30 People

Asian Crawfish Salad on Endive | \$250 | Serves 30 People

Charcuterie Display Artisanal Pates, Sausages, Cheeses | \$350 | Serves 30 People

Trio of Seafood Delights | \$16 Per Person

Crawfish Crudo in Asian Spoon, Shrimp and Scallop Ceviche Verrine, and Salmon Provencal Salad in Cucumber Cup

RECEPTION

Hot Hors d'oeuvres | \$6 Per Piece

Louisiana Crawfish Cake
Blackened Chicken Skewer with Sweet Heat Glaze
Pear & Almond Brie
Wild Mushrooms, Herbs, & Cheese Tartlets
Boudin Balls with Creole Mustard
Louisiana Pecan Crusted Chicken with Honey Dijon Emulsion
Chicken Quesadilla Cones with Fresh Salsa
Meat Pies
Andouille en Croute
Assorted Mini Quiche

Hot Hors d'oeuvres | \$7 Per Piece

Center Cut Beef Tenderloin, Portobello & Roasted Pepper Skewers
Petit Louisiana Crab Cakes with Cajun Tartar Sauce
Crispy Tempura Shrimp with Creole Remoulade
Cheeseburger Sliders
BBQ Pork Sliders with Candied Jalapenos
Crawfish Cakes

Hot Hors d'oeuvres | \$8 Per Piece

Deep Fried Oysters in Shell topped with Herb Sainte Aioli
Charbroiled Oysters on a the Half Shell
Mini Oyster Patties
Chimichuri Lamp Chops with Green Tomato Salsa Verde
Bacon Wrapped Scallop
Gourmet Burger Sliders (Bacon Aioli, Gruyere Cheese, Quail Egg, on Pretzel Bun)

Crawfish or Alligator Cobbler | \$9 Per Piece

Carving Station | Prices Based on 50 People and 2 Hour Service

Abita Root Beer & Honey Glazed Ham | \$375 with
Honey Creolaise Horseradish Creme & Petit Rolls

Roasted Strip Loin | \$475
Pepper Crusted with Green Peppercorn au Poivre Cream & Petit Rolls

Cajun Fried Turkey | \$425
with Petite Rolls, Cranberry Relish & Creole Mustard

Whole Roasted Prime Rib of Beef | \$500
Savory au Jus, Fresh Horseradish Cream Served with Petit Rolls

Pasta Station | Prices Based on 50 People and 2 Hour Service

Blackened Shrimp & Andouille Pasta with Creole Cream Sauce | \$400

Farfalle Pasta with Smoked Chicken & Wild Mushrooms | \$375

Penne Pasta with Crawfish Pesto Cream | \$400

Additional Stations | Prices based on 50 People and 2 Hour Service

Mac & Cheese Bar | \$400 (Requires a Culinary Attendant | \$100)

Bacon, Shrimp, Crawfish, Andouille, Pulled Pork, Peas, Mushrooms, Bleu Cheese, Parmesan, Cheddar/Jack

Oyster Bar Station | \$500 (Requires a Culinary Attendant for 2 Hours of Service | \$100)

Seasonal: Only Available September-May

Fresh Shucked Louisiana Oysters, Display of Fresh Ceviches, Sauces, Crackers & Lemon Wedges

Reception Dessert Stations (Pricing Based on 2 Hour Service)

Bananas Foster Station | \$16 Per Person

(Requires a Culinary Attendant | \$100)

Bananas Are Cooked in a Flambé Pan of Dark Brown Sugar, Butter, Rum and Cinnamon and Served Over Ice Cream

Southern Desserts | \$14 Per Person

Chef's Assortment of Mini Southern Desserts

Each Station Requires a Station Attendant | \$100 (Based on 2 Hour Service)

COCKTAILS

HOSTED BAR

Call Bar	\$9 per drink
Premium Bar	\$10 per drink
Imported Beer	\$7 per bottle
Domestic Beer	\$6 per bottle
Craft Beer	\$7 per drink
BV Century Cellars Wine	\$7 per bottle
Soft Drinks	\$4.50 per drink
Evian Bottled Water	\$7 per bottle
Champagne	\$9 per drink
Cordials	\$8 per drink

BEER

Choose (5) from list below
Budweiser | Michelob Ultra
Coors Light | Miller Lite | Amstel Light | Corona Light
Blue Moon Belgian White
Samuel Adams Boston Lager
Abita Amber
Stella Artois Lager

BARTENDER FEE

\$125 for 3 hours per bar
\$25 for each additional hour

CALL BAR

- Absolut Vodka
- Tanqueray Gin
- Bacardi Superior Rum
- Captain Morgan Original Spiced Rum
- Dewar's White Label Scotch
- Maker's Mark Bourbon
- Jack Daniels Tennessee Whiskey
- Canadian Club
- Don Julio Blanco
- Courvoisier VS Cognac

PREMIUM BAR

- Grey Goose Vodka
- Bombay Sapphire Gin
- Crown Royal Whiskey
- Johnnie Walker Black Label Scotch
- Bacardi Superior Rum
- Mt. Gay Eclipse Gold Rum
- Knob Creek Bourbon
- Mt. Gay Eclipse Gold Rum
- Patron Silver Tequila
- Hennessy Privilege VSOP Cognac

Beverage Package

OPEN BAR PER PERSON

Premium | \$26 for First Hour, \$8 per Additional Hour

Call | \$23 for First Hour, \$7 per Additional Hour

Beer & Wine | \$18 for First Hour, \$7 per Additional Hour

\$125 for 3 hours per bar

\$25 for each additional hour

Bloody Mary Bar Display: \$16 per person

Absolute Vodka, Celery, Green Olives, Jalapenos,
Pepper Bacon, Candied Bacon, Peperoncini, Pickle,
Grilled Asparagus, Grilled Carrots, Banana Peppers,
Blue cheese Stuff olives, Pickled Green Beans, Pickled
Okra

WINE LIST

SPARKLING WINES & CHAMPAGNES

HOUSE

Mionetto Organic	Prosecco		\$46
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PREMIUM SELECTION

Mumm Napa, Prestige	Sparkling Wine, Brut	Napa Valley, CA NV	\$60
Moët & Chandon, "Imperial"	Champagne, Brut	France, NV	\$85

WINE SELECTION

HOUSE WINES

Magnolia Grove, by Chateau St. Jean	Rose	CA USA	\$38
Magnolia Grove, by Chateau St. Jean	Pinot Grigio	CA USA	\$38
Magnolia Grove, by Chateau St. Jean	Chardonnay	CA USA	\$38
Magnolia Grove, by Chateau St. Jean	Merlot	CA USA	\$38
Magnolia Grove, by Chateau St. Jean	Cabernet Sauvignon	CA USA	\$38

PREMIUM WINES

Kenwood Vineyards	Chardonnay	Sonoma County, CA USA	\$50
Sonoma Cutrer, "Russian River Ranches"	Chardonnay	Sonoma Coast, CA USA	\$46
Shannon Ridge, "High Elevation Collection	Sauvignon Blanc	Lake County, CA USA	\$48
Sea Pearl	Sauvignon Blanc	Marlborough, NZ	\$44
Line 39	Pinot Noir	Central Otago, NZ	\$42
Spellbound	Cabernet Sauvignon	CA USA	\$48
Sledgehammer	Cabernet Sauvignon	North Coast, CA USA	\$50
Decoy by Duckhorn	Merlot	Sonoma, CA USA	\$66

AUDIO VISUAL

Audio Equipment

Wired Microphone | \$50

Wireless Handheld Microphone | \$150

Wireless Lavalier Microphone | \$150

Zoom Digital Audio Recorder | \$125

8 Channel Mixer (Required with 5-8 Mics) | \$100

12 Channel Mixer (Required with 9-12 Mics) | \$150

Presentation Enhancements

LCD Projector (3,000 Lumens) | \$450

LCD Support Package (Required for All Groups Providing Own LCD Projector)

Includes: Extension Cord, Power Strip,

5' VGA Cord & LCD Cart Required When Bringing Own LCD Projector | \$75

Folsom Switcher | \$275

8x8 Screen | \$75

10x8 Screen | \$85

Laptop | \$150

Flipchart with Post-It Pad & Markers | \$75

Extra Pad of Paper | \$15

Corkboard | \$50

Slide Advancer | \$50

Laser Pointer | \$50

Whiteboard with Markers | \$50

Extension Cord | \$15

Power Strip | \$15

Audio Visual Package

Basic | \$450

LCD Projector, Screen, Includes Extension Cord, Powerstrip, 5 Ft. VGA Cord, & LCD Cart

Intermediate | \$525

LCD Projector, Screen, Cords, 1 Flipchart, & Wireless Mouse

Deluxe | \$700

LCD Projector, Screen, Cords, 1 Flipchart, Wireless Mouse, and 1 Internet Connection

Extras:

LED Uplights | \$45

PUCK ToughStick RGBA Lighting | \$150

Four Leko Stage Light | \$100

Pipe & Drape | \$15 per foot

Black and White Printer | \$175

Color Laser Printer | \$225

AUDIO VISUAL EXTRAS

Phone Lines | Cost Does Not Include Phone Charges

Direct Dial Line Installation | \$150

One Time Charge Local/Long Distance Line Installation | \$75

One Time Charge Phone Line Rental Per Day | \$30 Per Day

Fax Line Installation | \$150 One Time Charge

Fax Line Rental Per Day | \$30 Per Day

Video Equipment

20" LED Video Monitor | \$110

32" LED Video Monitor | \$225

42" LED Video Monitor | \$300

55" Flat Screen Display | \$425

DVD Player | \$75

DVD Player & 27" TV Monitor | \$175

Dial Up Line Rental Per Day | \$30 Per Day Polycom with Spider Microphones | \$150

Getner Phone Interface | \$175

Simple Wireless Internet (less than 25ppl up to 3 Mbps) | \$15 Per Person Per Day Simple Wireless

Internet (26 - 50ppl up to 5 Mbps) | \$12 Per Person Per Day Simple Wireless Internet (51 - 100ppl
up to 8 Mbps) | \$10 Per Person Per Day

Superior Wireless Internet (less than 25ppl up to 8 Mbps) | \$25 Per Person Per Day

Superior Wireless Internet (26- 50ppl up to 12 Mbps) | \$20 Per Person Per Day

Superior Wireless Internet (51 - 100ppl up to 22 Mbps) | \$16 Per Person Per Day