



ANTIGUO CASINO

OF PUERTO RICO



Menu

Chef Pablo Budet

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All Food & Beverage prices are subject to change without prior notification.

The 22% Facility Fee and 7% Sales Tax will be added.

All Food and Beverage must be paid before the event date.

10% Late Charge Fee if guarantee increases during 72 working hours prior to the event.

The consumption of raw food is not recommended for your health.

PLATED BREAKFAST

Our Plated Breakfast Menu is served with Orange Juice, Mélange of diced fresh fruits marinated with Mango Juice & Mint, and Roasted Garlic Red Bliss Potatoes

Croissant filled with Smoked Ham & Finland Swiss Cheese, Roasted Red Bliss Potatoes, Tricolor Pepper and Fruit Garnish
\$14.00pp

Scrambled Eggs, Sautéed Spinach & Swiss Cheese served in Brioche & Canadian bacon
\$15.00pp

Caribbean Lobster Benedict served in English muffin firmly Poached Egg & Creamy Hollandaise Sauce
\$20.00pp

Spinach, Onion & Bacon Quiche served with Scalloped Potatoes & Fruit Garnish
\$13.00pp

Triple Deck Pancakes filled with Strawberry Compote, Bananas & Maple Syrup
\$13.00pp

Caribbean French Toast filled with Banana & Strawberry Compote Crusted with Corn Flakes and served with Maple Syrup
\$14.00pp

Smoked Salmon Rosette with Onion Bagel, Cream Cheese & Papaya
\$16.00pp

Giant Croissant filled with Black Forest Ham, Gouda Cheese & Egg
\$14.00pp

Citrus Oatmeal Brulée topped with Wild Berries & Raisins
\$12.00pp

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BREAKFAST STATIONS

of Station Fee will depend on the attendance - \$125.00 Station Fee

Burrito Station - \$22.00pp

(Served in chafing dishes)

Scrambled Eggs, American Cheese & Refrito

Scrambled Eggs, Roasted Peppers, Tomatoes & Jalapeño Cheese

White Eggs, Roasted Vegetables & Swiss Cheese

Eggs beaten with sautéed Spinach & Asiago Cheese

Served with Nacho Chips, Chunky Salsa & Pico de Gallo

Omelet Station - \$9.00pp

Make the order of Eggs with a Selection of Toppings such as Peppers, Onions, Mushrooms,
Tomatoes, Shredded Cheese, Ham & Bacon Bits

Display of Sliced Bread

Waffle or Pancakes Station - \$8.00pp

Made to order served with Fresh Tropical Seasonal Fruits, Nuts, Chocolate Chips, Berries,
Cinnamon, Brown & Powdered Sugar, Whipped Cream, Butter & Warm Maple Syrup

Honey Smoked Ham Carved Station - \$7.00pp (Minimum 60 people)

Dinner Rolls, Oven Baked Ham Leg Seasoned with Honey Pineapple Cloves & all Spices

Crepes Station - \$7.00pp

Served a la Minute with Seasonal Fruit Compote with Aged Vanilla & Cinnamon with Brown Sugar

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COFFEE BREAKS

Give a Break - \$4.50pp

Premium Puerto Rican Alto Grande Coffee, Decaf & Tea

Cookie Cookie - \$10.50pp

Assorted Homemade Cookies & Brownies

Cold Chocolate Milk

Yaucono Coffee, Assorted Soft Drinks & Water

Pastries - \$10.50pp

Favorite Baked Mini PR Pastries and Mini Muffins

Coffee & Juice

Veggie Break - \$10.00pp

Asparagus, Carrots, Broccoli, Celery, Cherry Tomatoes, Mushrooms, Zucchini & Yellow Squash

Dressings: Oyster Onion Dip & Ranch

Sundae Extravaganza - \$15.00pp

Build your own Sundae!

Häagen-Dazs Vanilla & Chocolate Ice Cream & Fruit Sorbet

Chocolate Syrup, Caramel Sauce, Fruit Compotes, M&M, Nuts, Whipped Cream, Chocolate Chip Cookie Crumble

PR Premium Coffee, Decaffeinated Coffee & Specialty Tea

(50 Guests Minimum)

Puerto Rican Relaxed - \$17.00pp

Quesitos, Mayorcas, Guava Turnovers

Homemade Fruit Punch, Premium Puerto Rico Alto Grande Coffee & Tea

Petit Deli - \$14.50pp

Selection of Mini Sandwiches of Chicken Salad, Tuna Salad, Smoked Ham & Cheese, Roasted Turkey &

Swiss on Sliced Bread

Display of Seasonal Sliced Fruits

Premium Puerto Rican Alto Grande Coffee, Tea & Assorted Soft Drinks

Viva Italia - \$17.00pp

Selection of Pizza Squares of Pepperoni, Sausages, Vegetarian, Hawaiian & Napolitano

Tomato Basil Bruschetta, Olive Tapenade, Pastato served with Herb Crostini

Premium Puerto Rican Alto Grande Coffee, Tea & Assorted Soft Drinks

Afternoon Fitness Break - \$17.00pp (Minimum 100 people)

Seasonal Fruits & Berries, Roasted Peanut & mix, Granola Bars & Energy Bars

Freshly squeezed Lemonade & Display of Ice Tea

Strawberry Break - \$18.00pp (Minimum 100 people)

Stawberry Yogurt Smoothies in Shots, Strawberry Mousse on Sugar Cone, Fresh Strawberrys, Stawberry

Custard Tartalettes, Sparkling Strawberry Cocktail

Premium Puerto Rican Alto Grande Coffee, Tea, Bottled Spring Water & Assorted Soft Drinks

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COCKTAIL RECEPTION STATIONS

Basket of Crisp Crudités - \$8.00pp

Selection of the freshest Vegetables served with Hummus, Pestato & Creamy Onion Dip

Romano Antipasto - \$14.00pp

Marinated Vegetables, Stuffed Olives, Roasted Peppers, Asparagus & Artichokes served with Fontana Cheese, Provolone, Buffalo Mozzarella, Prosciutto, Genoa Salami, Mortadella with fresh Focaccia Bread & Baguette

Cheeses of the World - \$18.00pp

International Cheeses including Brie, Port Salut, Swiss, Emmenthal, Gouda, Manchego, Boursin, Stilton Blue

Garnished with Fresh Fruits, Basket of Baguette & Specialty Crackers

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HORS D'OEUVRES

Served Butler Style - (Price per Piece)

Cold

- Roasted Chicken Salad with Boursin on Crostini - \$4.00
- Foie Gras Mousse on Melba Toast with Mango & Papaya Relish - \$4.00
- Grilled Vegetable & Manchego Cheese on Crouton - \$4.00
- Smoked Duck with Port Wine Cherry on Baguette Toast - \$4.00
- Salmon Tartar with Cream Capers on Bouche - \$4.00
- Tuna Tartare with Vidalia Onions & Capers on Silver Spoons - \$4.00
- Sesame Seared Ahi Tuna w/Wasabi Seaweed served on Spoons - \$4.00
- Asparagus Wrapped with Prosciutto' di Palma on Melba toast - \$4.50
- Paté Foie Gras with Green Papaya Confit on Crouton - \$4.50
- Smoked Salmon Roulade with Cream & Caviar on Tartalette - \$4.50

Hot

- Grilled Shrimps wrapped in Crispy Bacon & Basil - \$4.00
- Baby Crab Cakes with Red Pepper Buerre Blanc - \$4.00
- Curried Vegetable Spring Roll - \$4.00
- Teriyaki Scallop Brochettes - \$4.00
- Tamarind Crusted Lamb Chop with Rosemary Au' Jus - \$4.00
- Pop Corn Shrimps with Kabayaki Sauce - \$4.00
- Portobello Croquettes with St. Louis Sauce - \$4.00
- Churrasco Satay on Tamarind Glaze - \$4.00
- Lobster Empanadas with Pineapple Salsa - \$4.50
- Tomato Basil Mini Quiche Loraine - \$4.50
- Chicken Satay with Peanut Curry Sauce - \$4.50
- Herb Crusted Lamb Chop served on Balsamic Reduction - \$4.50

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Soups

Chilled Soups - \$8.00ea

Cucumber Soup with Smoked Dill Salmon
Chilled Avocado Soup with Roasted Red Pepper Coulis
Andaluz Gaspacho with Cucumber, Leek & Vidalia Onion Chifonade
Potato & Leek Vichyssoise with Lamb Crap Salpicon

Hot Soups - \$8.00ea

Caramelized Onion & Roasted Shallot Cream Soup
Armagnac Lobster Bisque with Chives
Godiva Chocolate & Porcini Mushroom Potage with Cream Fraiche
Roasted Pumpkin & Honey Soup with Cilantro Essences
Traditional Cream of Plantain with Crispy Arañitas
White Asparagus Soup with Roasted Pepper Coulis

Salads - \$8.50ea

Spinach & Endives with Crispy Pancetta, Vidalis Onions, Curly Beets & Mandrines with
Warm Pancetta Vinaigrette
Vine Ripe Roma Tomatoes, Buffalo Mozzarella & Melon Napoleon with French Basil
Vinaigrette & Aged Balsamic Reduction
Heart of Romaine with Apples, Red Onion, Feta Cheese & Candied Walnuts with Cider
Vinaigrette
Bibb Lettuce & Endives with Sweet Pears, Berries & Walnuts with Oporto Wine
Vinaigrette
Iceberg Wedge with Apple Smoked Bacon, Tomato, Chives Chifonade, Curly Beets &
Stilton Blue Cheese Dressing

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Appetizers

\$8.00ea

Smoked Ducking Breast with Peaches & Berries Compote in Almond Puff Turnover &
Aged Balsamic Reduction

Fussion Lumb Crab Cake Imperial with Oriental Salad & Taro Tood Chips & Cilantro
Essences

\$9.00ea

Fiery Sea Scallops Au Gratin with Asiago Remolade Crispy Flakes & Jicama Basil Slaw &
Pesto Oil & Beet Essences

Herb Crusted Lamb Chop with Christofine Buffalo Mussells Leek, Carrot & basil Slaw with
Tamarind Reduction

Buttered Lobster Noisette with Rosemary Veloute Crispy Leek, Red Onion & Potato
Chifonade & Red Pepper Coulis.

Vegetarian Appetizers

\$7.00ea

Chayote Basil & Tomato Slaw served with Spinach Spanicopitas & Sweet Chili Glazed
Stuffed Portobello Mushroom with Boursin Cheese with Sauted Julliane Vegetables & St.
Louis Remolade

Intermezzo

\$6.00ea

Mango Ginger & basil Sorbet

Spicy Indian berry (Acerola) & Hierba buena Sorbet

Lemon Sorbet with Citrus Zest

Champagne Sorbet with Fresh Raspberries

Colomdrum Wine Sorbet with Grapes & Mints

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PLATED OPTIONS

Our Plated service includes Fresh Baked Rolls & Butter, Puerto Rican Premium Coffee and Decaf, Tea and Spring Water

Chicken Picatta

Chicken Picatta served with Demi lemon & Caper Sauce
\$28.00pp

Chicken Saltimbocca

Airline Chicken Breast Saltimbocca with Pancetta Sage & Citrus Au Jus
\$32.00pp

Salmon

Salmon filled with Dill and Asiago En Crouete with Pesto Cream & Balsamic Essences
\$32.00pp

Chicken Roulade

Chicken Roulade filled with Amarillo Mofongo wrapped in Pancetta & Roasted Red Pepper Coulis
\$34.00pp

Seared Codfish

Seared Codfish Fillet Wrap in Prosciutto with Citrus Au Jus
\$34.00pp

Duck Breast

Muscovy Corn Crusted Duck Breast with Blueberry & Oporto Glaze
\$35.00pp

Pork Chops

French Pork Chop served with Balsamic & Figs Sauce
\$35.00pp

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Cornish Game Hens

Cornish Game Hens filled with Congri Rice & Creole Sauce
\$35.00pp

Jumbo Shrimps

Trio Jumbo Shrimp Caramelized with Sugar Cane & Garlic with Red Pepper & Leek Confit
with Aioli Sauce
\$35.00pp

Chicken Wellington

Chicken Wellington filled with Wild Mushrooms Duxelle & Creamy Veloute
\$36.00pp

Veal Scallopine

Veal Scallopine with Porcini & Shitaki Mushrooms & lemon Caper Buerre Blanc
\$36.00pp

Sea Bass

Herb Crusted Sea Bass filled with Cilantro Mango & Papaya Chutney
\$36.00pp

10 oz Prime Diane Steak

Prime Diane Steak served with Porcini Dijon Creamy Sauce
\$38.00pp

Pork Tenderloin

Rosemary Pork Tenderloin served with Apples & Calvados Wine Sauce
\$38.00pp

Tornado 10 oz Angus Tenderloin of Beef

Tornado 10oz Angus Beef Tenderloin Wrap in Pancetta with Diane Sauce
\$38.00pp

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10 oz Angus Tenderloin of Beef

Angus Tenderloin of Beef served with Cognac Green Peppercorn Sauce
\$40.00pp

Beef Wellington

Beef Wellington filled with Wild Mushroom Duxelle & lentil Cream Sauce
\$40.00pp

Seared Veal Chop

Seared Veal Chop with Sage & Caramelized Onions with Pomegranate & Mustard Demi
\$40.00pp

12 oz Baked Lobster Tail

12oz Baked Lobster Tail Crusted with Tarragun & creamy Butter Sauce
\$44.00pp

Veal Lollipop

Veal Lollipop filled with Austrian Pudin of Vidalia Onion & Bacon and Oporto Wine Glazed
\$48.00pp

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PLATED COMBINATIONS

Mixed Combination Plates, any two items

Filet Mignon covered with Maitre D' Butter with:

Chicken Breast

Served with mushrooms, lemon & capers, Buerre Blanc

\$42.00pp

Salmon Fillet Au Gratin

Served with Asiago Cheese & Creamy Sauce

\$45.00pp

Duo Tiger Prawns

Served in Aioli Creamy Sauce

\$47.00pp

Grilled Herb Sea Bass Fillet

Served with Tropical Fruit Relish

\$48.00pp

Lobster Tail

Served with Lemon Sauce

\$55.00pp

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MAIN MENU COMPLEMENTS

Plated Options & Combinations

STARCH

(Select 1 Choice)

Onion & Pancetta Puddin

Double Baked Potato

Stilton Blue Cheese Potato Duchess

Malanga Root Mash with Cilantro & Olive Oil Essences

Herb Pilaf Rice

Wild Mushroom Risotto

Sun Dried Tomato Risotto

Rici Bici Rice with Roasted Bell Peppers & sweet Peas

Wild Rice with Raisins & Carrots

VEGETABLES

(Select 1 Choice)

Buttered Asparagus, Carrot & Cherry Tomatoes

Roasted Herb Vegetables Marinated with Garlic Basil & Oregano

Sautéed Julianne Vegetables

Baby Vegetables of Carrots, Sunburst & Green Squash

VEGETARIAN MAIN COURSES - \$16.00pp (each)

Roasted Herb Veggie Kebabs with Sweet Potato & Zucchini Timbale, Onion Veloute
and Cilantro Essences

Stuffed Bell Pepper filled with Ratatouille Creole Cilantro Polenta & Pesto Sauce

KID'S MENU - \$10.00pp (each)

Chicken Tenders with Roasted Garlic Potato Mash & Caterman BBQ Sauce

Cheese Tortellini Tricolor with Alfredo Sauce & Garlic Bread

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CARVED TO ORDER

Required 1 Chef per Station – 75ppl / Station Fee \$125.00

Crispy Roasted Pencil - \$8.00pp

Crispy Roasted Pencil served with Sugarcane Dijon, Assorted Dinner Rolls
(Serves 30-60 guests)

Home Style Glazed Ham - \$8.00pp

Home Style Glazed Ham with Splash of Bourbon served with Whole Grain Mustard & Pretzel Rolls
(Serves 30-40 guests)

Roasted Prime Rib - \$12.00pp

Aged Richly Angus Prime Rib with Green Peppercorn Cognac Cream & Baguette Rolls

Roasted Turkey - \$12.00pp

Roasted Buttered Turkey with Cranberry Remolade & Baguette Rolls

Angus Beef Wellington - \$14.00pp

Angus Beef Wellington filled with Onion & Pancetta Duxelle and Cabernet Demi Sauce

Sea Bass - \$16.00pp

Herb Corn Crusted Sea Bass with Papaya Aioli Salsa

Monkfish - \$20.00pp

Herb Crusted Monkfish served with Bourbon Lemon Sauce served with Steak Potatoes, Sautéed Wild Mushrooms & Assorted Dinner Rolls (Mustard & Mayo)

Asiago Salmon - \$16.00pp

Asiago Salmon Fillet Au Gratin with Cognac Cream Sauce

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ACTION STATIONS

Required 1 Chef per Station – 75 ppl / Station Fee \$125.00

Salad Station - \$18.00pp

Baby Greens served with Parmesan Cheese, Blue Cheese Crumble, Stuffed Olives, Red Onions, Julianne Carrots, Julianne Beets, Herb Croutons and Bacon Bits

Aged Balsamic Vinaigrette, Creamy Cesar Dressing

Buffalo Mozzarella & Wine Rye Tomatoes with Fresh Basil and Pesto with Balsamic Reduction

Salmon Ceviche with Jicama Slaw & Sweet Chili

Jerk Chicken Salad with Artichokes & Mandarin

Crepes Station - \$16.00pp

Crepes Station with Christofine Basil & Micro Greens Slaw

Oporto Duck Confit (hot)

Lumb Crab Imperial (cold)

Shredded Pork Diane (hot)

Caribbean Mashed Native Roots - \$22.00pp

Caribbean Mashed Native Roots served with assorted toppings in a Martini Glass (choice of Yuca Mofongo, Amarillo Fufu, Malanga Aioli)

Creole Chicken Salpicon

Tenderloin Tips with Mushroom Chimichurri

Garlic Shrimp Stew

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Spanish Station - \$25.00

Longaniza Sausages, Chorizo, Chicken, Seafood, Roasted Peppers & Sofrito with Yellow Rice, Pigeon Peas & Coconut Milk, Manchego & Serrano Ham Display, Chorizo al Vino

Gourmet Pasta Station - \$27.00pp

Penne Rigate, Fusilli & Tri Color Tortellini Pasta served with Alfredo Sauce & Marinara Sauce
Toppings: Chicken, Shrimps, Ham, Bacon, Parmesan, Tomato, Onions, Peppers & Garlic served with Garlic Bread

Crotinis with Pestato & Basil Bruschetta, Calamata Tapanades, Buffalo Mozzarella Kebbabs & Homestyle Angus Meetballs

Risotto Station - \$27.00pp

Pesto Rissotto, Mushroom Rissotto & Saffron Rissotto served with Chicken Saltimbocca, Beef Tendertips with Demi and Frutti Dimare Stew

Stir Fry & Chow Mein Station - \$16.00pp (Minimum 50 people)

Soy Thai Beef & Chicken Strips cooked with Oriental Vinaigrette, Peppers, Onions, Carrots, Water Chestnuts & Candied Walnuts served with Steamed rice & Soba Noodles

Sushi Station - \$22.00pp

California Crab, Philadelphia Smoked Salmon, Spicy Tuna, Salmon, Vegetarian Rolls served with Seaweed Salad, Teriyaki, Kabayaki & Soy Sauce

Sushi & Sashimi Station - \$25.00pp (Minimum 50 people)

California, Spicy Tuna, Philadelphia, Shrimp Rolls, Ahi, Salmon, Sashimi served with Pickled Ginger, Wasabi, Teriyaki & Soy Sauce

With a Display of:

Seaweed Salad, Squid Salad, Thai Beef Salad, Crispy Yucca Root, Pineapple & Chilies Salad

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SPECIALTY DESSERT STATION

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Petit Four - \$12.00pp (Serves 30-60 persons)

Elegant collection of miniature desserts:

Key Lime Pie, Chocolate covered Strawberries, Mini Cheese Cake, Flan, Chocolate Cake, Truffles

Viennese Table - \$16.00pp (Serves 30-40 persons)

Includes (one block) ice carving, Chocolate Truffles, Mini Brûlée, Blueberry panna cottas, Chocolate Strawberries, Mini Cheesecakes & Stuffed Mousse, Passion Cones

Bananas Foster Flambé - \$16.00pp (Serves 50 persons)

Classic Caribbean flair served with Vanilla Ice Cream, Bananas, Old Spices flambéed with Don Q Rum & served in a Waffle Cup

Crepe Station - \$16.00pp (Minimum 50 persons)

Delicate Crepes prepared to order with Vanilla Ice Cream, Grand Marnier, Strawberries, Blueberries, Bananas, Apples, Chocolate Chips, and Toasted Coconut & Almonds with Chocolate & Raspberry Sauce

Fondue Bar - \$16.00pp (Minimum 50 persons)

Fondue Bar with Fountain & Caramel Sauce, Melon, Pineapple, Strawberry, Marshmallow & Chocolate Chips Skewers

Petit French Connection - \$18.00pp (Minimum 50 persons)

Chocolate Truffles, Assorted Macaroons, Chocolate Strawberries, Mini Grandmanier Bruleé, Fruit Tarts, Mini Éclair and Mini Rum Bavarois

International - \$13.00pp (Minimum 50 persons)

Selection of Petit Sweet Creations

Coconut Brulee Tarts, Raspberry & Chocolate Mint Panna Cotta, NY Cheesecake, Chocolate Decadence Cake, Aged Vanilla Custard

Mini Puerto Rican - \$12.00pp (Minimum 50 persons)

Mini Puerto Rican Sweet Station

Sweet Papaya Relish with Puerto Rican Cheese, Creamy Cheese Custard, Bien Me Sabe, Coconut Templeque Shot, Pumpkin Pudin

Candy! Candy! - \$14.00

Combination of Chef Mini Creations & Live Flambé Station served with Ice Cream NY Cheesecake, Chocolate Decadence, Vanilla Custard, Selection of Tropical Fruits Compotes Flambé with Puerto Rican Rum & Spices served with Ice Cream

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BAR MENU

Host Sponsored Bar	Per Drink
Cocktails	\$6.00
Premium Cocktails	\$7.00
Blended Tropical Drinks, Cordials & Liqueurs	\$7.50
Wine by the Glass	\$7.00
Local Beer	\$4.00
Other Domestic & Imported Beers	\$5.00
Soft Drinks / Spring Water	\$3.00
Drinks by Gallon	
Sangría Red	\$75.00
Sangría White	\$75.00
Mimosa	\$70.00
Passionate	\$70.00
Margarita	\$80.00
Rum Punch	\$60.00
Mojito	\$75.00
Juices by Gallon	
Orange Juice	\$40.00
Fruit Punch	\$45.00
Cranberry Juice	\$45.00
Apple Juice	\$60.00
Lemonade	\$45.00
Frozen Drinks by Gallon	
Virgin Piña Colada	\$50.00
Piña Colada	\$60.00
Virgin Strawberry Daiquiri	\$50.00
Strawberry Daiquiri	\$60.00
Mango Madness	\$60.00
Passionate Daiquiri	\$60.00

Charges are based on a per drink basis reflecting the actual number of drinks consumed. Our Bartender utilizes a 1 ¼ oz. jigger for standard drinks. One bartender will be provided for every 75 guests at \$100.00 for the first three hours and \$25.00 for each additional hour. Once reached \$500.00 in revenue, bartender charges will be waived.

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Hosted by the Hour

House Brands

First Hour	\$16.00
Second Hour	\$14.00
Third Hour	\$12.00
Additional Hour	\$12.00

Premium Brands

First Hour	\$18.00
Second Hour	\$16.00
Third Hour	\$14.00
Additional Hour	\$14.00

Beer & Wine Only

First Hour	\$14.00
Second Hour	\$12.00
Third Hour	\$10.00
Additional Hour	\$10.00

Non-Alcoholic

First Hour	\$14.00
Second Hour	\$12.00
Third Hour	\$10.00
Additional Hour	\$10.00

*House Brands: Smirnoff Vodka, Beefeater Gin, Bacardi Rum, Bacardi Limón, Dewar's White Label Scotch Whisky, Medalla Beer, Red Wine Sycamore Lane, White Wine Sycamore Lane Chardonnay.

*Premium Brands: Finlandia Vodka, Grey Goose Vodka, Dewar's 12 Years, Dewar's White Label, Jack Daniels, Tanqueray Gin, Bacardi Rum, Don Q Rum, Tequila Sauza, Passoa, Kahlua, Midori, Baileys, Medalla Beer, Sycamore Lane Merlot, Sycamore Lane Cabernet, Sycamore Lane Chardonnay.

*Beers & Wine: Beers, Sycamore Lane Merlot, Sycamore Lane Cabernet, Sycamore Lane Chardonnay

*Non-Alcoholic: Assorted Sodas, Bottled Water, Juices and Virgin Frozen Drinks

*The amount charged is on a per person basis in accordance with the attendance guarantee or the actual attendance if higher with unlimited consumption for a specific length of time.

Cash Bar

	Per Person
Cocktails	\$6.00
Wine by the Glass	\$6.00
Medalla	\$3.00
Local Beer	\$4.00
Imported Beers	\$5.00
Soft Drinks / Spring Water	\$3.00
Blended Tropical Drinks, Cordials / Liqueurs	\$7.00

*Cash Bar price includes Service Charge.

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LIQUOR MENU

GIN			
Bombay Sapphire	\$	70.00	
Beefeater	\$	65.00	
Tanqueray	\$	70.00	
WHISKEY			
Dewars White Label	\$	75.00	
Cutty Sark	\$	70.00	
Dewars 12ys.	\$	85.00	
Black Label	\$	90.00	
Cutty Black	\$	80.00	
Jack Daniels	\$	75.00	
Jack Daniels Honey	\$	75.00	
COGNAC			
Courvoisier V.O.S.P.	\$	95.00	
Remy Martin V.O.S.P.	\$	95.00	
Remy Martin X.O.	\$	350.00	
RUM			
Bacardi Light	\$	48.00	
Bacardi Apple, Coco, Limon, Raxx	\$	50.00	
Don Q Crystal	\$	50.00	
Bacardi Gold	\$	50.00	
Bacardi Oakheart	\$	50.00	
Don Q Gold or Limón	\$	52.00	
VODKA			
Smirnoff	\$	60.00	
Finlandia	\$	65.00	
Absolut	\$	65.00	
Stolichnaya	\$	65.00	
Grey Goose	\$	110.00	
TEQUILA			
Cuervo Gold	\$	60.00	
Cuervo Gold 1800	\$	80.00	
Sauza Conmemorativo	\$	70.00	
Sauza Tres Generaciones	\$	125.00	
PORTO			
Dow's Ruby Porto	\$	60.00	
		LIQUOR	
	\$		60.00
Crème Cassis	\$		60.00
Sour Apple	\$		45.00
Peach Schnapps Mohawk	\$		45.00
Dry Vermouth	\$		45.00
Sweet Vermouth	\$		45.00
Triple Sec Esprit	\$		45.00
Blue Curacao Mohawk	\$		45.00
Melon	\$		45.00
Apple Pucker	\$		60.00
		CORDIAL	
Amaretto Disaronno	\$		60.00
Bailey's Irish Cream	\$		65.00
Grand Marnier	\$		65.00
Frangelico	\$		65.00
Kahlua	\$		65.00
Sambuca	\$		65.00
Midori	\$		65.00
Passoa	\$		60.00
Cointreau	\$		65.00
		BEER	
Medalla 10.oz.	\$		4.00
Coors Light 12 oz.	\$		5.00
Coors Light 10 oz.	\$		4.00
Corona	\$		5.00
Buckler	\$		5.00
Bud Light	\$		5.00
Heineken 12 oz.	\$		5.00
Heineken Light	\$		5.00
Peroni	\$		5.00
Stella Artois	\$		5.00
		NON-ALCOHOLIC BEVERAGES	
Soft Drinks	\$		3.00
Veryfine Juices	\$		3.00
Dasani 20 oz.	\$		3.00
Mineral Water	\$		3.00
Red Bull	\$		4.00
O'Doul's	\$		5.00

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WINE MENU

CHAMPAGNE & SPARKLING WINE

SIDRA LA GAITA	\$	24.00
VALIFORMOSA	\$	32.00
CRISTALINO BRUT	\$	34.00
CRISTALINO ROSE	\$	34.00
CASTELL BLANCH BRUT	\$	32.00
SEGURAS VIUDA	\$	36.00
LUNETTA PROSECCO	\$	34.00
DARGENT BRUT	\$	36.00
VEUVE CLICQUOT BRUT	\$	105.00
PIPER HEIDSEICK BRUT	\$	87.00
PIPER HEIDSEICK ROSE SAUVAGE	\$	110.00
DOM PERIGNON BRUT	\$	290.00

BLUSH WINE

SYCAMORE LANE WHITE ZINFANDEL	\$	34.00
SUTTERR HOME WHITE ZINFANDEL	\$	34.00

WHITE WINE

SYCAMORE LANE CHARDONNAY	\$	34.00
MAIN STREET CHARDONNAY	\$	37.00
MAIN STREET SAUVIGNON BLANC	\$	37.00
NAPA CELLARS CHARDONNAY	\$	49.00
NAPA CELLARS SAUVIGNON BLANC	\$	47.00
PAZO DE SEORANS ALBARINO	\$	45.00
MONTEVINA PINOT GRIGIO	\$	38.00
LINDEMAN'S CHARDONNAY	\$	38.00
LA PLAYA CHARDONNAY	\$	35.00
CURATO VERDEJO	\$	38.00
TRIVENTO SAUVIGNON BLANC & CHARDONNAY	\$	36.00
FUZION CHENIN CHARDONNAY	\$	36.00
FREI BROTHERS RESERVE CHARDONNAY	\$	49.00
POLKA DOT RIESLING	\$	38.00

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RED WINE

TRIVENTO GOLDEN RESERVE MALBEC	\$	56.00
NIETO SENETINER RESERVE MALBEC	\$	36.00
PENFOLDS KOONUNGA HILL SHIRAZ & CABERNET	\$	36.00
ROSEMOUNT SHIRAZ	\$	38.00
LA PLAYA CABERNET SAUVIGNON	\$	36.00
SYCAMORE LANE MERLOT	\$	34.00
SYCAMORE LANE PINOT NOIR	\$	34.00
SYCAMORE LANE CABERNET	\$	34.00
MAIN STREET MERLOT	\$	37.00
MAIN STREET CABERNET	\$	37.00
MAIN STREET PINOT NOIR	\$	37.00
NAPA CELLARS MERLOT	\$	49.00
NAPA CELLARS CABERNET	\$	49.00
MIRASSAU PINOT NOIR	\$	36.00
COOPERDIGE MERLOT	\$	34.00
FREI BROTHERS RESERVE CABERNET	\$	49.00
CHATEAU LAVERGNE DULONG	\$	38.00
CHATEAU COUFRAN	\$	72.00
CLISOS TEMPRANILLO	\$	36.00
CURATO TEMPRANILLO	\$	37.00
TORRES IBERICOS	\$	37.00
RAMON BILBAO CRIANZA	\$	38.00
EL ARTE DE VIVIR	\$	40.00

*Corkage Fee: based on a 50% of our Selling Price + 22% Facility Fee

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