



# Holiday Menus



*Contact Us*

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## Terms of Agreement

*A \$200.00 non-refundable deposit will be required to confirm and hold your date.*

*All catering and banquets charges are subject to 20% taxable service charge and 7.35% Connecticut sales tax.*

*Casa Mia on the Hill will prepare and charge for food based on the final count received five (5) days prior to the event. If you have additional people, or any add-ons for your party, the additional charges will be paid the day of.*

*Tax-exempt events will be required to provide an up-to-date tax-exempt form prior to the event.*

*Casa Mia on the Hill and its professional staff will make effort to ensure that your event is memorable and enjoyable.*

*However, Casa Mia on the Hill cannot be held responsible for power failures, acts of God, and other circumstances beyond our control. The host is responsible for any damages done by the host or any guests of the host. An additional charge may be assessed.*

## FACILITY GUIDE

*Ballroom – 3200sq Ft – 200 Guests*

*Bella Vista Room – 800 Sq Ft – 60 Guests*

*Ample Parking Up To 200 Cars. Both Rooms Are Equipped with Screens, High Speed Internet and Handicap Accessible.*

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# *Lunch*



# Specialty Luncheon Buffets

*Please add \$2.00 per person for Saturdays and Sundays.  
Minimum 20 guests*

## **SANTA'S DELIGHT**

Mixed Greens Salad with Tomato, Cucumber, Carrots, Peppers  
Penne Pasta in our Traditional Velvety Vodka Sauce  
Chicken Breast Sautéed in a Marsala Wine Sauce with Mushrooms and Onions  
Filet of Sole Stuffed with Shrimp, Crabmeat, and Breadcrumbs  
Medley of Vegetables with Infused Olive Oil  
Assorted European Cookies OR Holiday Ice Cream  
Coffee, Tea

**\$24 PER PERSON**

## **A WONDERFUL LIFE**

Assorted Imported Italian Cold Cuts, Olives, Cheese, Peppers  
Greens, Tomato, Mozzarella and Fresh Basil  
Garlic and Rosemary Rubbed Porkloin  
Braised Chicken with Artichoke Hearts, Mushrooms and Peppers  
Medley of String Beans and Carrots Tossed in Herb Butter  
Wild Mushroom Risotto  
Assorted European Cookies OR Holiday Ice Cream  
Coffee and Tea

**\$25 PER PERSON**

## **ALL AROUND THE TREE**

Baby Greens, Pear, Walnut and Gorgonzola Salad  
Penne Pasta with fresh basil tomato sauce  
Pan-Seared Chicken Breast with Wild Mushrooms in A Madeira Sauce  
Sliced Flank Steak with A Roasted Shallots and Fresh Thyme Demi Glaze  
Rice Pilaf  
Medley of Vegetables with Infused Olive Oil  
Assorted European Cookies OR Holiday Ice Cream  
Coffee and Tea

**\$26 PER PERSON**

# Delightful Luncheon Buffet

*Please add \$2.00 per person for Saturdays and Sundays.*



## CHOICE OF ONE SALAD

Mixed Greens with Italian Dressing  
Caesar Salad  
Mediterranean Salad

## CHOICE OF ONE PASTA

Penne OR Bowtie Pasta  
Marinara | Vodka | Bolognese | Alfredo | Primavera | Pesto

## CHOICE OF TWO ENTREES

Chicken Marsala | Veal Marsala  
Chicken Parmigiana | Veal Parmigiana  
Chicken Francais | Veal Francais  
Stuffed Filet of Sole  
Baked Salmon  
Stuffed Pork Loin  
Sliced Beef Tenderloin  
Eggplant Rollatini  
Baked Ham  
Roasted Turkey  
Beef Tenderloin  
Pepper Herb Crusted Pork Loin

## CHOICE OF ONE POTATO

Roasted Potato  
Mashed Potato

## CHOICE OF ONE VEGETABLE

Mixed Vegetable Medley  
Broccoli  
Green Beans

## CHOICE OF ONE DESSERT

Assorted European Cookies  
Holiday Ice Cream

Coffee and Tea

## **\$26 PER PERSON**

(Minimum 20 People)

# Plated Lunch

*Please add \$2.00 per person for Saturdays and Sundays.*

## CHOICE OF SALAD

Caprese — *Fresh Tomatoes, Mozzarella, Basil*

Caesar — *Romain Lettuce, Cheese, Croutons*

Spring Mix — *Mixed Greens, Tomatoes, Cucumbers, Carrots*

Antipasto Salad — *Mixed Greens, Sliced Cold Cuts, Cheese, Legumes*

## CHOICE OF ENTRÉE

### CHICKEN

Piccata — *Lemon Wine Butter Sauce with Garlic and Capers*

Marsala — *Mushrooms and Onions in Marsala Wine Sauce*

Parmigiana — *Breaded, Topped with Cheese and Sauce*

Cordon Blue — *Breaded, Stuffed with Ham and Cheese*

### BEEF

Bourbon Petite Filets Skewer

Grilled Short Ribeye Steak with Mushrooms and Onions

New York Sirloin Steak

Grilled Tenderloin with Balsamic Glaze

### FISH

Stuffed Filet of Sole with Crab, Shrimp, Scallops

Sauteed Shrimp Scampi

Salmon Pan Seared with Herb Lemon, Spices

### VEGETARIAN

Eggplant Parmigiana

Grilled Seasonal Vegetables

Vegetable Ravioli with Cheese

All Entrees Are Served with Herbed Rice Pilaf and Vegetables

## DESSERT

Triple Chocolate Tuxedo Cake

Holiday Ice Cream

Cookie Tray Per Table

Coffee and Tea

**\$28 PER PERSON**

# Family Style Luncheon

*True to Italian tradition, this is a four-course meal served family style.  
Please add \$2.00 per person for Saturdays and Sundays.*

## APPETIZER CHOICES (CHOOSE TWO)

(Additional Appetizer \$2.00)

Italian Antipasto	Fried Calamari	Eggplant Rollatini
Fried Mozzarella	Bruschetta	Clams Casino
Fresh Mozzarella w/ Tomato	Stuffed Mushrooms	Seafood Salad
Fresh Fruit Cup	Arancini	Fried Vegetables

## PASTA (CHOOSE TWO)

Penne Marinara / Vodka	Fettuccine Alfredo	Seafood Alfredo
Linguine Clam Sauce	Fettuccine Bolognese	Penne Primavera

## ENTRÉE (CHOOSE TWO)

(Additional Entrée \$3.00)

Veal w/ Lemon	Chicken w/ Lemon	Beef Tenderloin
Veal Parmigiana	Chicken Parmigiana	Sausage and Peppers
Veal Marsala	Chicken Marsala	Stuffed File of Sole
Veal Saltimbocca	Chicken Cacciatore	Stuffed Pork Loin
Veal Piccata	Grilled Salmon	Seafood Scampi
Prime Rib (+\$3.00)	Stuffed Shrimp (+\$3.00)	Mixed Fish Fry

(Vegetarian and Gluten-free dinners available)

Includes Salad, Mixed Vegetable and Roasted Potatoes with the Entrée

Ice Cream Parfait or a Scoop of Ice Cream with Your Cake

Coffee and Tea

**\$28 PER PERSON**



# *Dinner*





# Build Your Own Buffet

*This menu is designed to suit every occasion with a minimum of 20 guests.*

*Prices are per person and there is a minimum cost of*

*Dinner \$26 per person (\$3 upcharge for Friday and Saturday Dinner)*

## APPETIZER

- 4.50 Antipasto
- 4.00 Clams Casino
- 4.00 Chicken Wings
- 5.00 Seafood Salad
- 3.50 Mussels
- 4.00 Fresh Fruit Cocktail
- 4.25 Fried Calamari
- 5.50 Shrimp Cocktail
- 3.75 Fried Mozzarella
- 4.00 Stuffed Mushrooms

## PASTA

- 4.50 Ravioli
- 4.50 Manicotti (2)
- 4.50 Tortellini
- 4.50 Penne Vodka
- 4.50 Lasagna
- 4.00 Baked Ziti
- 3.00 Primavera
- 4.00 Cavatelli
- 4.50 Stuffed Shells (2)
- 3.00 Pasta with Marinara
- 4.50 Pasta with Seafood
- 4.50 Pasta with Meat Sauce

## PORK

- 4.50 Grilled Pork Medallions
- 3.50 Sausage and Peppers
- 5.00 Baby Back Ribs
- 5.50 Crusted Tenderloin
- 4.50 Stuffed Pork Loin
- 4.00 Baked Ham
- 3.50 Kielbasa w/sauerkraut
- 4.00 Pulled Pork

## TURKEY / GAME

- 4.50 Roast Turkey Breast
- 5.50 Duck
- 5.50 Venison
- 6.00 Bison

## CHICKEN

- 4.50 Chicken Honey Dijon
- 4.50 Chicken Cacciatore
- 4.50 Chicken Marsala
- 4.50 Chicken Parmigiana
- 4.50 Chicken Cordon Bleu
- 4.50 Barbecue Chicken
- 4.50 Chicken Cutlets
- 4.50 Chicken Francais
- 4.50 Roasted Chicken
- 4.50 Chicken Piccata

## VEGETABLES

- 3.00 Green Beans
- 3.00 Spinach
- 3.00 Mixed Vegetables
- 3.00 Scalloped Potatoes
- 3.00 Roasted Potatoes
- 3.00 Mashed Potatoes
- 3.00 Broccoli
- 4.00 Zucchini
- 4.50 Eggplant Rollatini
- 4.50 Eggplant Parmigiana
- 5.00 Brussel Sprouts
- 5.00 Asparagus

## BEEF

- 5.50 Roast Tenderloin
- 4.25 Roast Beef
- 4.75 Beef Cutlets
- 4.75 Tenderloin Tips
- 5.00 Beef Braciolo
- 4.00 Meatballs
- 4.00 Spicy Beef
- 5.50 Short Rib

## DESSERT

- 5.00 Assorted Cookies
- 4.50 Assorted Mini Cakes
- 5.00 Fresh Fruit
- 5.00 Italian Mini Pastry

## VEAL

- 5.50 Veal w/ Artichokes
- 5.50 Veal Cacciatore
- 5.50 Veal Marsala
- 5.50 Veal Parmigiana
- 5.50 Veal & Mushrooms
- 5.50 Veal Francais
- 5.50 Veal Cutlet
- 5.50 Veal with Asparagus
- 5.50 Veal Saltimbocca
- 5.50 Veal Piccata

## RICE

- 3.00 Risotto Milanese
- 3.00 Rice Pilaf
- 3.50 Risotto w/ mushroom
- 3.50 Rice and Beans
- 4.50 Seafood Rice

## SEAFOOD

- 5.50 Shrimp- Fried/Scampi
- 5.00 Mixed Fry Fish
- 7.00 Stuffed Shrimp
- 5.00 Stuffed Sole
- 5.50 Salmon

## SALAD

- 3.00 Mixed Greens
- 3.50 Caesar
- 4.50 Fruit
- 3.25 Cole Slaw
- 3.25 Pasta
- 3.50 Orange
- 4.50 Fresh Mozzarella
- 4.00 Mediterranean

## BREAD

- 1.50 Rolls and Butter
- 3.00 Bruschetta OR Garlic Bread
- 2.50 Herbed Focaccia
- 2.00 Assorted Breads & But

\*Coffee and Tea Station is Included

# Holiday Flair Buffets

*Please add \$2.00 per person for Friday and Saturday nights.  
Minimum 20 guests*

## OPTION I

Mediterranean Tray  
(Olives, Cheeses, Mini Salami, Giardiniera)  
Rice (Any Style)  
Baby Field Greens  
Chicken (Any Style)  
Stuffed Sole  
Seasoned Vegetables  
Rolls and Butter  
Assorted European Cookies  
OR Holiday Ice Cream  
Coffee and Tea

**\$28 PER PERSON**

## OPTION II

Italian Antipasto  
Pasta Marinara or Vodka  
Italian Beef Meatballs  
Mixed Green Salad  
Roasted Chicken Supreme  
Stuffed Filet of Sole  
Green Beans Almondine  
Rolls and Butter  
Assorted European Cookies  
OR Holiday Ice Cream  
Coffee and Tea

**\$30 PER PERSON**

## OPTION III

Italian Antipasto  
Fried Calamari  
Pasta Marinara  
Caesar Salad  
Porchetta (Stuffed Pork)  
Chicken Lemon  
Mixed Vegetables  
Assorted European Cookies  
OR Holiday Ice Cream  
Rolls and Butter  
Coffee and Tea

**\$32 PER PERSON**

## OPTION IV

Fresh Mozz/Tomato/Bean Salad  
Eggplant Rollatini  
Pasta (Any Style)  
Mixed Green Salad  
Beef Tenderloin Tips  
Chicken Marsala  
Grilled Salmon  
Mixed Vegetables  
Rolls and Butter  
Assorted European Cookies  
OR Holiday Ice Cream  
Coffee and Tea

**\$34 PER PERSON**

# Delectable Buffet

*Please add \$2.00 per person for Friday and Saturday nights.*

## CHOICE OF TWO APPETIZERS

Italian Antipasto	Fried Calamari
Fresh Mozz & Tomato	Stuffed Mushrooms
Fried Mozzarella	Bruschetta

## CHOICE OF ONE SALAD

Mixed Greens with Italian Dressing  
Caesar Salad

## CHOICE OF ONE PASTA

Penne OR Bowtie Pasta OR Tortellini  
Marinara | Vodka | Bolognese | Alfredo | Primavera | Pesto

## CHOICE OF ONE CARVING STATION\*

Baked Ham  
Roasted Turkey  
Beef Tenderloin  
Pepper Herb Crusted Pork Loin  
Prime Rib (+\$3.00)

## CHOICE OF ONE ENTREE

Chicken Marsala | Veal Marsala  
Chicken Parmigiana | Veal Parmigiana  
Chicken Francais | Veal Francais  
Stuffed Filet of Sole | Baked Salmon  
Stuffed Pork Loin | Sausage and Peppers  
Sliced Beef Tenderloin | Eggplant Rollatini

## CHOICE OF TWO SIDES

Roasted Potatoes  
Mashed Potatoes  
Mixed Vegetable Medley  
Green Beans

## CHOICE OF ONE DESSERT

Assorted European Cookies  
Holiday Ice Cream  
Coffee and Tea

## **\$34 PER PERSON**

\*(Minimum 40 People with Carving Station)

\*(Minimum 20 People Without Carving Station, Meat Added to The Buffet)

# Family Style Menu

*True to Italian tradition, this is a four-course meal served family style.  
Please add \$2.00 per person for Friday and Saturday nights.*

## APPETIZER CHOICES (CHOOSE TWO) (Additional Appetizer \$2.00)

Italian Antipasto  
Fried Mozzarella  
Fresh Mozzarella w/ Tomato  
Fresh Fruit Cup

Fried Calamari  
Bruschetta  
Clams Casino  
Arancini

Eggplant Rollatini  
Stuffed Mushrooms  
Seafood Salad  
Fried Vegetables

## PASTA (CHOOSE TWO)

Penne Marinara / Vodka  
Linguine Clam Sauce

Fettuccine Alfredo  
Fettuccine Bolognese

Seafood Alfredo  
Penne Primavera

## ENTRÉE (CHOOSE TWO) (Additional Entrée \$3.00)

Veal w/ Lemon  
Veal Parmigiana  
Veal Marsala  
Veal Saltimbocca  
Veal Piccata  
Prime Rib (+\$3.00)

Chicken w/ Lemon  
Chicken Parmigiana  
Chicken Marsala  
Chicken Cacciatore  
Sausage and Peppers  
Stuffed Shrimp (+\$3.00)

Beef Tenderloin  
Grilled Salmon  
Stuffed File of Sole  
Stuffed Pork Loin  
Seafood Scampi  
Mixed Fish Fry

(Vegetarian and Gluten-free dinners available)

Includes Salad, Mixed Vegetable and Roasted Potatoes with the Entrée

Assorted European Cookies OR Holiday Ice Cream

Coffee and Tea

**\$35 PER PERSON**



# Plated Dinner

*Please add \$2.00 per person for Friday and Saturday nights.*

## HORS D'OEUVRES DISPLAY

Assorted Crackers and Crostini – Crudit  with Dips –  
Cheese Display with Salametto Bites

## CHOICE OF SALAD

Caprese – *Fresh Tomatoes, Mozzarella, Basil*  
Caesar – *Romain Lettuce, Cheese, Croutons*  
Spring Mix – *Mixed Greens, Tomatoes, Cucumbers, Carrots*  
Antipasto Salad – *Mixed Greens, Sliced Cold Cuts, Cheese, Legumes*

## CHOICE OF ENTR E

### CHICKEN

Piccata – *Lemon Wine Butter Sauce with Garlic and Capers*  
Marsala – *Mushrooms and Onions in Marsala Wine Sauce*  
Parmigiana – *Breaded, Topped with Cheese and Sauce*  
Cordon Blue – *Breaded, Stuffed with Ham and Cheese*

### BEEF

6oz Petite Filet Mignon with Demi Glaze (+\$4.00)  
12oz Grilled Short Ribeye Steak with Mushrooms and Onions  
12oz New York Sirloin Steak  
12oz Grilled Tenderloin with Balsamic Glaze  
Prime Rib With Au Jus (+\$2.00)

### FISH

Stuffed Filet of Sole with Crab, Shrimp, Scallops  
Three Jumbo Shrimp with Crab Stuffing  
Salmon Pan Seared with Herb Lemon Spices

### VEGETARIAN

Eggplant Parmigiana  
Grilled Seasonal Vegetables  
Vegetable Ravioli with Cheese

All Entrees Are Served with Herbed Rice Pilaf and Vegetables

## CHOICE OF DESSERT

Triple Chocolate Tuxedo Cake  
Holiday Ice Cream  
Coffee and Tea

**\$38 PER PERSON**



# Winter Wonderland

*Please add \$2.00 per person for Friday and Saturday nights*

## ANTIPASTO STATION

Prosciutto, Salami, Soppressata, Cured Sausage, Parmigiano Reggiano, Bocconcini,  
Selection of Continental Cheeses, Giardiniera, Olives, Roasted Peppers

## SALAD STATION

Mediterranean Salad, Spinach Salad, Green Salad with A Variety of Dressings

## MASHTINI BAR

Mashed Potatoes Served with Caramelized Onions, Roasted Garlic, Smoked Bacon, Green Onions,  
Sour Cream, Gravy, Crumbled Blue Cheese, Shredded Cheddar Cheese

## ASIAN STATION

Stir Fried Vegetables, Thai Glazed Chicken Fillet, Steamed Dim Sum

## THE CARVERY (ACTION CHEF)

\*Slow Roasted Prime Rib with Yorkshire Pudding, Horseradish and Cabernet Jus/ Smoked Bacon  
\*Roasted Fresh Turkey Breast with Sage Stuffing

## RISOTTO STATION

Chef's Risotto Bar Featuring Truffled Mushroom Risotto with Parmesan Cream

## DESSERT STATION

Assorted European Cookies and Mini Cannolis

Coffee and Tea

**\$50 PER PERSON**  
(Minimum 40 People)



# Cocktail Style Reception

*Please add \$7.00 per person for Friday and Saturday nights*



## **STATIONARY TABLE**

(Two Hours)

Assorted Cheese and  
Garden Vegetable Display  
Assorted Crackers and Vegetable Dip  
Smoked Salmon Cream Cheese Crostini  
Tomato Basil Bruschetta

## **HOT HORS D'OEUVRES**

(Two Hours - Passed Butler Style)

Crabmeat Stuffed Mushrooms  
Sea Scallops Wrapped in Bacon  
Kentucky Bourbon Sesame Chicken  
Mini Spring Rolls  
Italian Meatballs  
Spanakopita  
Lobster Puffs  
Petite Quiche Lorraine

**\$30.00 PER PERSON**



# Additions

*Following Items Are Designed to Be Added to Any  
Prechosen Menu*





# Specialty Platters & Displays

An Exquisite Addition To any menu.

**Small Platter 10-15 People**

**Medium Platter 25-30 People**

**Large Platter 45-50 People**

## **CHEESE & CRACKERS PLATTER**

Assorted Crackers and Garlic Crostini with Cubed Cheese, Dip and Olive Oil.

SMALL PLATTER \$30

MEDIUM PLATTER \$60

LARGE PLATTER \$110

## **VEGETABLE PLATTER**

Crudité's of Seasonal Vegetables with Various Dips, Olive Oil and Assorted Crackers.

SMALL PLATTER \$40

MEDIUM PLATTER \$70

LARGE PLATTER \$120

## **COMBINATION PLATTER**

Display of Imported and Domestic Cheeses, Decorated with Fresh Fruit,  
Accompanied by Assorted Variety of Crackers and Bread Sticks.

SMALL PLATTER \$50

MEDIUM PLATTER \$90

LARGE PLATTER \$150

## **CRAZY WING DISPLAY**

Chicken Wings – Hot, Barbequed, Breaded OR Honey Broiled Complemented with Fresh Celery  
And Carrot Sticks with Blue Cheese Dip.

SMALL PLATTER \$80

MEDIUM PLATTER \$160

LARGE PLATTER \$225

## **ITALIAN ANTIPASTO**

Imported Italian Cured Meats, Cheeses, Marinated Vegetables, Roasted Legumes, Mushrooms,  
Seasonal Specialties and Breads.

SMALL PLATTER \$120

MEDIUM PLATTER \$220

LARGE PLATTER \$320

## **SHRIMP DISPLAY**

Plump Medium White Shrimp on Ice, Adorned with Lemon  
Served with Cocktail Sauce and Horseradish

SMALL PLATTER \$120

MEDIUM PLATTER \$240

LARGE PLATTER \$340

## **SEAFOOD PLATTER**

Shrimp, Clams on A Half Shell, Crab Claws, Seafood Salad, Smoked Salmon, Lobster Dip

SMALL PLATTER \$140

MEDIUM PLATTER \$280

LARGE PLATTER \$380

# Hors D'oeuvres

## COLD

Fresh Mozzarella with Prosciutto  
Mini Sandwiches  
Stuffed Cherry Tomatoes w/Tuna  
Ricotta Pesto Rounds  
Prosciutto and Melon  
Cheese and Prosciutto Pinwheels  
Chicken or Vegetable Wrap Wheels  
Salami Cornucopia and Cream Cheese  
Prosciutto Wrapped Asparagus

PRICED PER 50 PIECES \$120.00

## HOT

Buffalo Wings  
Stuffed Mushrooms  
Mini Boneless Pork Ribs  
Mini Meatballs  
Spanakopita  
Chicken Fingers  
Mini Spring Rolls  
Cocktail Franks  
Fried Mozzarella Sticks  
Beef Brochette  
Philly Cheese Steak Roll  
Oriental Potsticker  
Mini Potato Puffs  
Arancini (Rice Balls)  
Mini Pizza

PRICED PER 50 PIECES \$150.00

## CROSTINI

Bruschetta  
Seared Beef Carpaccio  
Smoked Salmon with Cream Cheese  
Caprese Sundried Tomato Pesto  
Ricotta Roasted Peppers  
Fig Walnut

PRICED PER 50 PIECES \$80.00

## UPSCALED AND UNUSUAL

Beef Wellington  
Jalapeno Poppers  
Oyster Rockefeller  
Honey Garlic Chicken Skewer  
Chilled Gulf Shrimp  
Mini Crab Cake  
Salmon and Cream Cheese Bundle  
Mushroom Tartlets  
Lobster Puffs  
Petite Quiche Lorraine bar  
Chicken Quesadilla Cones  
Coconut Shrimp  
Bacon Wrapped Scallops

PRICED PER 50 PIECES \$175.00

# *Beverage Options*

## UNLIMITED PACKAGES

For Unlimited Soda, Please Add	\$ 4.00 Per Person
For Unlimited Wine and Soda, Please Add	\$ 10.00 Per Person
For Unlimited Wine, Soda and Beer (Tap), Please Add	\$ 12.00 Per Person

## OPEN BAR PACKAGES

Minimum 30 People

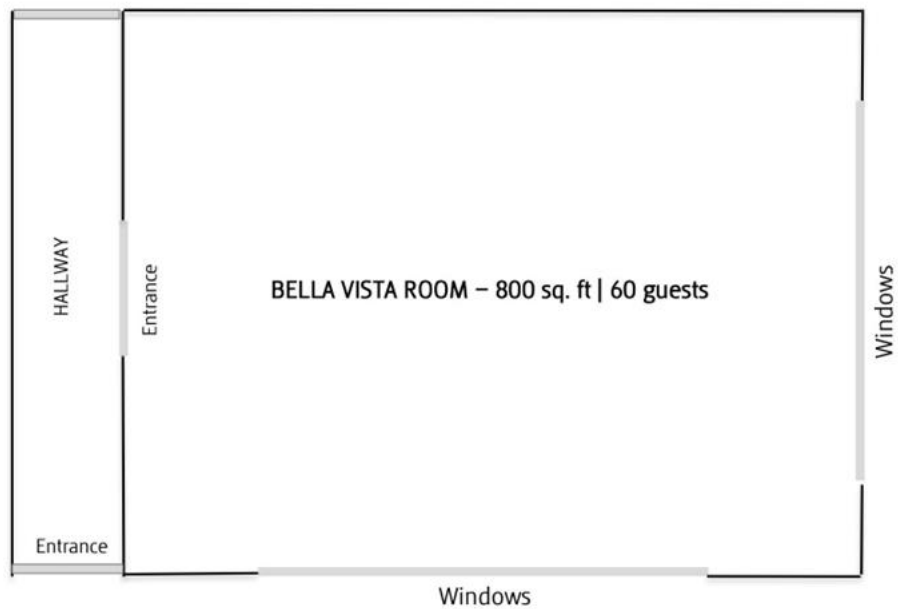
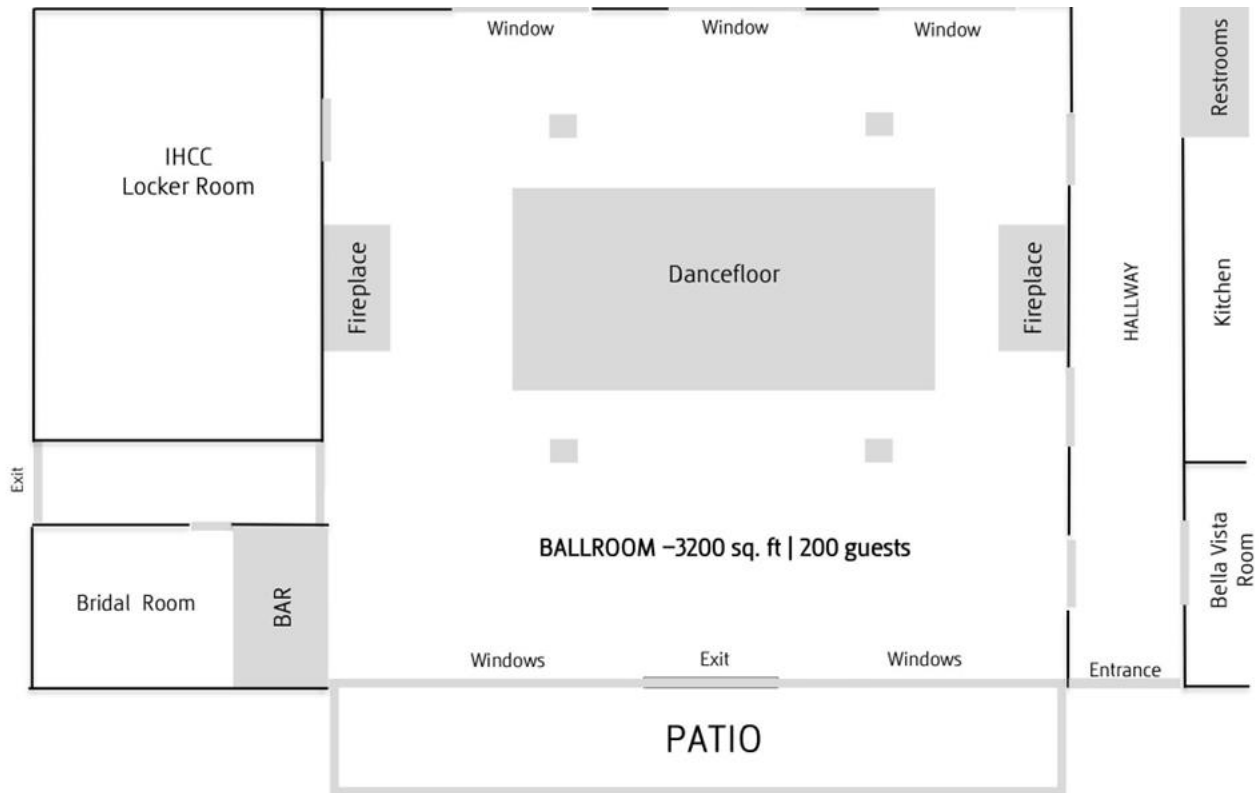
One Hour Well Bar	\$ 15.00 - Please Add \$5 For Each Additional Hour
One Hour Premium Bar	\$ 20.00 - Please Add \$7 For Each Additional Hour
One Hour Ultra-Premium	\$ 25.00 - Please Add \$8 For Each Additional Hour

Cash and Tab Bar Available \$100.00 Bar Set Up Fee

## STATIONARY

Soda Pitcher (Coca Cola, Diet Coca Cola, Sprite, Ginger Ale)	\$ 7.00
Domestic Beer Pitcher	\$ 9.00
Wine Bottle (1.5 Liter)	\$ 38.00
Champagne Bottle	\$ 25.00
Non-Spike Punch Bowl (2 Gallons)	\$ 45.00
Spiked Punch Bowl (2gallons)	\$ 70.00

# Room Layouts



Exit

Exit

Kitchen

[illegible]