



Holiday Menus



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Casa Mia at the Hawthorne is one of the premier destinations in Connecticut for banquets, fine dining, and entertainment.

Every experience at Casa Mia at the Hawthorne is unique. Our menu options are diverse and allow our customers to always leave full and satisfied.

Whether you love decadent desserts or juicy prime rib, all our dishes are prepared by a master chef with skill and the best ingredients.

Lounge 2421 provides the perfect atmosphere to wind down at the end of the day during your cocktail hour. The options are endless with our rooms that seat between 8 and 300. Visit us today and get to know our amazing staff, feast on our delicious food, and grab a drink at our sophisticated lounge 2421.

FACILITY GUIDE

Carson Room—300 Sq. Ft. – 24 People
 Sorrento Room—800 Sq. Ft. – 70 People
 Elite—920 Sq. Ft. – 90 People
 Tivoli—4,000 Sq. Ft. – 340 People

Ample Parking Up To 450 Cars.
 Every Room Equipped with Screens and
 High Speed Internet.
 Handicap-Accessible Rooms.
 Full Bar Set Up for All Rooms
 (Carson Excluded)

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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 Chocolate Yule Log
Coffee, Tea

\$26 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 Chocolate Yule Log
Coffee and Tea

\$28 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 Chocolate Yule Log
Coffee and Tea

\$30 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
Sliced Roasted Beef
Sliced Beef Tenderloin (+\$3.00)
Eggplant Rollatini
Baked Ham
Roasted Turkey
Stuffed Pork Loin
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
Chocolate Yule Log
Coffee and Tea

\$30 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

Strawberry Mousse Cake
 Chocolate Yule Log
 Cookie Tray Per Table

Coffee and Tea

\$32 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 \$3.00)

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 \$4.00)

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

(Vegetarian and Gluten-free dinners available)

Includes Salad, Mixed Vegetable and Roasted Potatoes with the Entrée

Chocolate Yule Log or a Scoop of Ice Cream with Your Cake

Coffee and Tea

\$32 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 \$30 per person (please add \$2.00 per person for Friday and Saturday nights)

APPETIZER

- 5.50 Antipasto
- 4.50 Clams Casino
- 4.50 Chicken Wings
- 5.50 Seafood Salad
- 4.50 Mussels
- 4.50 Arancini
- 5.00 Fried Calamari
- 6.00 Shrimp Cocktail
- 4.50 Fried Mozzarella
- 4.50 Stuffed Mushrooms

PASTA

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

PORK

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

TURKEY / GAME

- 5.00 Roast Turkey Breast
- 6.00 Duck
- 6.00 Venison
- 6.50 Bison

CHICKEN

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

VEGETABLES

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

BEEF

- 6.50 Roast Tenderloin
- 5.00 Roast Beef
- 5.25 Beef Cutlets
- 5.50 Tenderloin Tips
- 6.00 Beef Braciole
- 4.50 Meatballs
- 5.50 Spicy Beef
- 6.50 Short Rib

DESSERT

- 5.50 Assorted Cookies
- 6.00 Assorted Mini Cakes
- 5.50 Sliced Fresh Fruit
- 7.00 Italian Mini Pastry

VEAL

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

RICE

- 4.00 Risotto Milanese
- 4.00 Rice Pilaf
- 4.50 Risotto w/ mushroom
- 4.50 Rice and Beans
- 5.50 Seafood Rice

SEAFOOD

- 6.50 Shrimp- Fried/Scampi
- 6.50 Mixed Fry Fish
- 8.00 Stuffed Shrimp
- 6.50 Stuffed Sole
- 6.50 Salmon

SALAD

- 3.50 Mixed Greens
- 4.50 Caesar
- 5.50 Fruit
- 4.00 Cole Slaw
- 4.00 Pasta
- 4.50 Orange
- 5.50 Fresh Mozzarella
- 5.00 Mediterranean

BREAD

- 2.50 Rolls and Butter
- 3.00 Bruschetta OR Garlic Bread
- 3.50 Herbed Focaccia
- 3.00 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 Chocolate Yule Log
Coffee and Tea

\$32 PER PERSON

OPTION III

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

\$36 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 Chocolate Yule Log
Coffee and Tea

\$34 PER PERSON

OPTION IV

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

\$38 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
Roasted Beef
Beef Tenderloin (+\$3.00)
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 Roasted Beef | Eggplant Rollatini

CHOICE OF TWO SIDES

Roasted Potatoes
Mashed Potatoes
Mixed Vegetable Medley
Green Beans

CHOICE OF ONE DESSERT

Assorted European Cookies
Chocolate Yule Log
Coffee and Tea

\$40 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 \$3.00)

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 \$4.00)

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

(Vegetarian and Gluten-free dinners available)

Includes Salad, Mixed Vegetable and Roasted Potatoes with the Entrée

Chocolate Yule Log or a Scoop of Ice Cream with Your Cake

Coffee and Tea



\$40 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 (+\$3.00)

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
Chocolate Yule Log
Coffee and Tea

\$42 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 Mini Cakes, Assorted European Cookies and Mini Cannolis

Coffee and Tea

\$60 PER PERSON
(Minimum 40 People)



Cocktail Style Reception

Please add \$2.00 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
Philly Cheese Steak Roll



\$34.00 PER PERSON
(Minimum 30 People)



Additions

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



Specialty Platters & Displays

An Exquisite Addition To any menu.

Small Platter 15 - 20 People

Large Platter 35 - 40 People

CHEESE & CRACKERS PLATTER

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

SMALL PLATTER \$65

LARGE PLATTER \$155

VEGETABLE PLATTER

Crudités of Seasonal Vegetables with Various Dips, Olive Oil and Assorted Crackers.

SMALL PLATTER \$60

LARGE PLATTER \$135

FRUIT PLATTER

Array of Seasonal Fresh Fruit.

SMALL PLATTER \$80

LARGE PLATTER \$175

COMBINATION PLATTER

Display of Imported and Domestic Cheeses, Decorated with Fresh Fruit,

Accompanied by Assorted Variety of Crackers and Bread Sticks.

SMALL PLATTER \$80

LARGE PLATTER \$175

CRAZY WING DISPLAY

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

SMALL PLATTER \$100 (40pcs)

LARGE PLATTER \$230 (95pcs)

ITALIAN ANTIPASTO

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

SMALL PLATTER \$140

LARGE PLATTER \$330

SHRIMP DISPLAY

Plump Medium White Shrimp on Ice, Adorned with Lemon

Served with Cocktail Sauce and Horseradish

SMALL PLATTER \$140 (45pcs)

LARGE PLATTER \$325 (95pcs)

SEAFOOD PLATTER

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

SMALL PLATTER \$160

LARGE PLATTER \$390

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 \$140.00

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 \$175.00

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 \$225.00

Beverage Options

UNLIMITED PACKAGES

STATIONARY FOR 4 HOURS

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

SERVED ON TABLES FOR 4 HOURS

For Unlimited Soda, Please Add	\$ 5.00 Per Person
For Unlimited Wine and Soda, Please Add	\$ 12.00 Per Person
For Unlimited Wine, Soda and Beer (Tap), Please Add	\$ 15.00 Per Person

OPEN BAR PACKAGES

Minimum 30 People

One Hour Well Bar \$ 15.00 - Please Add \$5 For Each Additional Hour
(House liquors, house wines, one domestic draft beer – no bottled beer)

One Hour Premium Bar \$ 20.00 - Please Add \$7 For Each Additional Hour
(Call liquors, house wines, bottled beer)

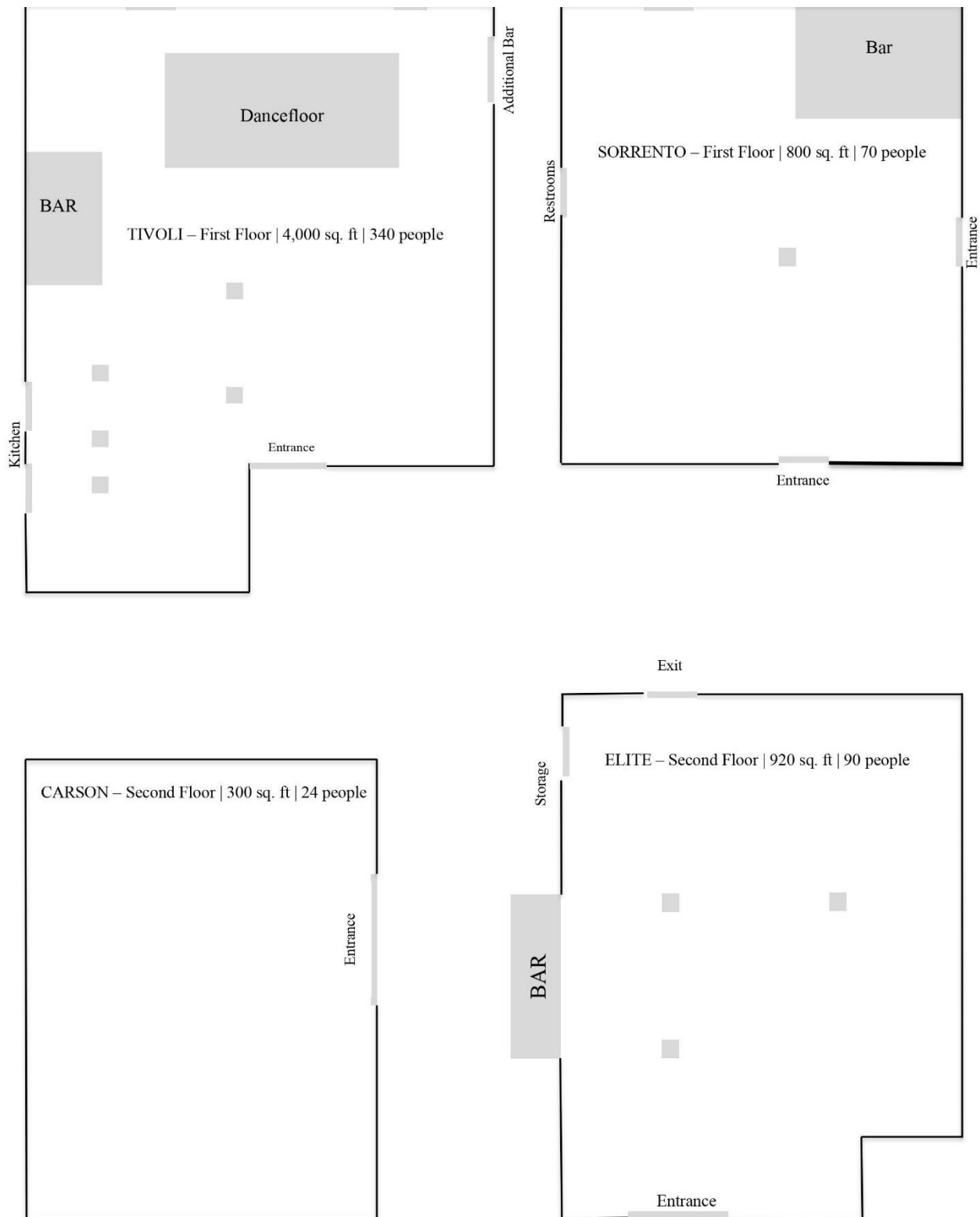
One Hour Ultra-Premium \$ 25.00 - Please Add \$8 For Each Additional Hour
(Top shelf liquors, house wines, bottled beer)

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

STATIONARY

Soda Pitcher (Coca Cola, Diet Coca Cola, Sprite, Ginger Ale)	\$ 10.00
Domestic Beer Pitcher	\$ 12.00
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
Pitcher of Bellini Mimosa Bloody Mary Sangria	\$ 35.00

Room Layouts



Notes

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