

Once in your Life

THE BEACH & TENNIS CLUB WEDDING RECEPTION MENUS



The Beach & Tennis Club
PEBBLE BEACH®

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The Beach & Tennis Club
PEBBLE BEACH®



RESORT CULINARY GUIDE

EXECUTIVE CHEF: ELIAS LOPEZ | CORPORATE PASTRY CHEF: JOHN HUI, CEPC, AAC

- All menus are subject to the current service charge of 20%. The Beach & Tennis Club retains a portion of the service charge as an administrative fee; the remainder of the service charge is distributed to Banquet employees.
- Current sales tax will be applied to all food and beverage items.
- Buffets are designed for a maximum of two hours of service. A surcharge of \$10 plus service charge and current tax per guest, per hour will apply for extended service.
- Catered events that extend beyond six hours are subject to a surcharge.
- Coffee and tea refreshes will not exceed two hours.
- Plated Dinners include Appetizer, Soup or Salad, Freshly Baked Rolls, Entrée and Dessert.
- Meal pricing is inclusive of freshly brewed Peerless Coffee, Decaffeinated Coffee, Assorted Teas and Hot Chocolate
- Pre-guaranteed split entrée choices are priced at the highest menu item with chef's choice of accompaniments.
- Tableside entrée choices are priced at the highest menu item plus \$25 per guest. All other courses selected tableside will incur additional \$15 per guest, per course.
- Final guarantee of attendance is due three (3) working days prior to event. If guarantee is not provided, the most recent guest count will be regarded as guarantee, or actual attendance, whichever is greater.
- Pebble Beach Resorts does not permit distribution or service of food or beverages which are not purchased by The Beach & Tennis Club.
- Dinner staffing is 1:15 guests. Additional servers will be charged at \$225 per server for the first three hours, each additional hour is \$75 per server.
- One Culinary Attendant for every fifty guests when required on any buffet and on all action stations.
- Culinary Attendant Fee: \$250 each for first two hours and \$75 for each additional half hour per Culinary Attendant.
- Event changes (menu and set up) within 48 hours are subject to a surcharge.

A Pebble Beach Resort Wedding Specialist is available for a preliminary consultation:

DARYL GRIFFITH

Director of Catering

831-625-8502

griffitd@pebblebeach.com

www.weddings.pebblebeach.com

COCKTAIL RECEPTION

COLD CANAPÉS

Eggplant Crouton, Parsley, Olive Oil
Triple Cream Brie, Pear Mostarda, Crostini
Kushi Oyster, Ponzu, Tobiko, Daikon
Da Kine Ahi Poke, Ginger-Soy, Cucumber
Sopressata Piave Cheese Sticks
Smoked Duck Whole Wheat Taco, Mango Salsa
Buckwheat Crepes, Smoked Salmon, Crème Fraîche, Capers
Caprese Bruscheta, Fresh Mozzarella, Basil, Balsamic
Beef Carpaccio, Horseradish Aioli, Cracked Black Pepper, Crostini
Parma Ham and Mozzarella Lollipop
Stilton Bleu Cheese, Walnut Raisin Toast, Membrillo
Tiger Shrimp, Avocado Salsa, Crispy Wonton
Grilled Ahi, Scallion, Radicchio, Meyer Lemon Aioli
Glazed Beets, Burrata, Watercress, Toast

\$8 per piece

HOT CANAPÉS

Mini Grilled Cheese Sandwich, Prosciutto, Fontina, Tomato
Petite Dungeness Crab Cake, Meyer Lemon Aioli
Dungeness Crab Wontons, Spicy Sweet and Sour Sauce
Lebanese Lamb Meatballs, Za 'atar, Yogurt
Petite Beef and Wild Mushroom Wellington
Bacon Wrapped Medjool Dates, Parmesan
Grilled Prawn Quesadilla, Ricotta Cheese, Chipotle Aioli
Smoked Salmon Crouque Monsieur
Lobster 'Slider', Roasted Red Pepper Mayo and Slaw
Prawn Wrapped in Pancetta, Polynesian Raspberry Vinaigrette
Crispy Fried Baby Artichoke, Spicy Southwestern Rémoulade
Truffled Arrancini Risotto, Tellegio
Japanese Tempura Shishito Pepper, Citrus Ponze
Petite New Zealand Lamb Chop, Pistachio Mint Pesto

\$9 per piece

DISPLAYS and STATIONS

CHILLED SEAFOOD DISPLAYS

Oysters on the Half Shell

\$8 per piece

Crab Claws

\$8 per piece

Tower of Chilled Jumbo Prawns

\$8 per piece

Alaskan King Crab Legs

\$9 per piece

Monterey Bay Ceviche with Scallop, Prawns and Calamari

(2 pieces per guest)

\$18 per guest

DISPLAYS

Fresh Seasonal Raw Vegetables with Assorted Dips

\$12 per guest

Grilled Marinated Local Vegetables:

Japanese Eggplant, Portabellini Mushroom, Sweet Peppers, Asparagus

Monterey Farms Artichokes, Yellow and Green Squash

Marinated Olives

\$14 per guest

Selection of Imported and Domestic Cheeses

Napa Valley Honey, Assorted Dried Fruit and Nuts

Sliced Raisin Nut Rye Bread, Crackers and Baguette

\$22 per guest

Artisan Antipasto Display

Prosciutto, Salami, Mortadella and Coppa

Fresh Mozzarella and Marinated Olives

Gourmet Mustards and Bread Sticks

\$24 per guest

SUSHI DISPLAYS

California Rolls, Spicy Tuna Rolls, Hamachi Rolls, Avocado Rolls

Wasabi, Pickled Ginger and Soy Sauce

(4 pieces per guest)

\$24 per guest

Nigiri and Sashimi Grade Rolls

Wasabi, Pickled Ginger and Soy Sauce

(4 pieces per guest)

\$36 per guest

CARVING STATIONS

Served with soft rolls and condiments

Minimum 25 guests

A Culinary Attendant is required for carving stations.

Culinary Attendant fee: \$250 each for first two hours

\$75 for each additional half hour per Culinary Attendant

Honey-Rosemary Marinated 'Natural' Turkey

Sage Gravy and Citrus-Cranberry Sauce

\$20 per guest

Herb Roasted Pork Loin

Balsamic Infused Jus

\$22 per guest

Maple Orange Glazed Ham (bone in)

Natural Jus

\$22 per guest

Roasted Garlic Marinated Colorado Rack of Lamb

Rosemary Infused Jus

\$28 per guest

Black Pepper and Fresh Thyme Encrusted Prime Rib

Fresh Shaved Horseradish and Natural Jus

\$30 per guest

Persillade Encrusted Beef Tenderloin

"Natural" Red Wine Sauce

\$32 per guest

ICE CARVINGS

Custom Ice Carvings and Ice Bars

Starting at \$650 per ice block

GOURMET PLATED DINNERS

AMUSE-BOUCHE

Japanese Style Kushi Oysters
Ponzu, Caviar and Daikon

Mediterranean Red Prawns, Truffle and Lobster Sauce

Demitasse of Cauliflower Soup, Potato Chip and Chive Oil

New Style Hamachi Sashimi with Ginger and Wasabi-Curry Oil

Add \$16 per guest

APPETIZERS

Butternut Squash Ravioli with Brown Sage Butter
Crispy Sage and Candied Pecans

Porcini Ravioli with Lacinato Kale, Roasted Baby Carrots
and Lemon Oil

Searred Day Boat Scallops
Caramelized Red Pepper Sauce and Aged Balsamic

Dungeness Crab Cake, Meyer Lemon Tartar Sauce
Ruby Grapefruit with Shaved Fennel and Watercress

Searred Day Boat Scallop, Cauliflower Purée
Almonds, Raisins and Aged Balsamic

Pancetta Grilled Prawns with Roasted Peppers-White Bean Salad

Searred Petite Filet Mignon
Crispy Potato and Classic Bearnaise

APPETIZER SPECIALTIES

The following items are available for an additional charge per guest:

Lobster and Scallop Medallion
Wasabi Soy Butter

Add \$16 per guest

Kobe Beef Tartar
Truffle, Celery, Parmigiano-Reggiano

Add \$20 per guest

SOUPS

Castroville Artichoke with Chive Cream and Lemon Olive Oil

Crab Bisque with Whipped Sherry Cream and Chives

Butternut Squash with Roasted Apples and Yogurt

Wild Mushroom Bisque with Truffle Oil and Mascarpone

Summer Tomato Soup with Arbequina Olive Oil and Crispy Basil

SALADS

Baby Spinach, Goat Cheese and Strawberries with Candied Pecans
Raspberry Vinaigrette

Petite Organic Greens, Red Pears, Spicy Pecans and Feta Cheese
White Balsamic Vinaigrette

Heirloom Baby Beets, Mâche and Warm Goat Cheese
Fig Essence

Baby Romaine, Treviso, Olives and Shaved Parmesan
Red Wine Vinaigrette

Little Gem Lettuce, Roasted Baby Carrots, Hazelnuts and Parmesan
Creamy Lemon Dressing

Roasted Squash with Cauliflower, Grapes, Walnuts, Arugula and Kale
Mustard-Honey-Sherry Vinaigrette

Frisée, Treviso, Toasted Pistachios, Mango and Shaved Pecorino
White Balsamic

Classic Caprese Salad with Fresh Mozzarella Burrata, Basil and Olive Oil
Aged Balsamic

INTERMEZZOS

The following items are available for an additional charge per guest:

Passion Fruit Sorbet

Campari Grapefruit Sorbet

Raspberry Sorbet

Limoncello Sorbet

Blood Orange Sorbet

Add \$12 per guest

GOURMET PLATED DINNERS

POULTRY ENTRÉES

Seared Free Range Chicken Breast
Wild Mushrooms and Heirloom Baby Vegetables
Natural Mustard Jus

\$98 per guest

Herb Roasted Cornish Hen
Butternut Squash Purée, Charred Broccoli and Natural Jus

\$99 per guest

Crispy Sonoma Duck Breast
Porcini Mushroom Ravioli, Heirloom Baby Vegetables
Natural Jus

\$104 per guest

Suggested White Wines

Antinori, Vermentino, Tuscany, Italy
Flowers, Chardonnay, Sonoma Coast

Suggested Red Wines

Etude Pinot Noir, Carneros
ROAR, Pinot Noir, Santa Lucia Highlands

SEAFOOD ENTRÉES

Seared Skuna Bay Salmon
Roasted Marble Potatoes, Asparagus
Pinot Noir Butter

\$106 per guest

Seared Day Boat Scallops
Basmati Rice, Cucumber Slaw
Thai Red Curry

\$120 per guest

Sake and Soy Glazed Butterfish
Baby Bok Choy, Jasmine Coconut Rice
Wasabi-Yuzu Butter

\$120 per guest

Suggested White Wines

Bernardus Winery, Sauvignon Blanc, *Griva Vineyard*, Arroyo Seco
Beringer, Chardonnay, *Private Reserve*, Napa Valley
August Kessler, Riesling, *R, Kabinett*, Pfalz, Germany
Kenneth Volk, Verdelho, *Pomar Junction Vineyard*, Paso Robles

Suggested Red Wines

Morgan Winery, Pinot Noir, Monterey
Failla, Pinot Noir, Sonoma Coast

GOURMET PLATED DINNERS

BEEF ENTRÉES

Slow Roasted Herb Crusted Prime Rib
Roasted Rainbow Carrots, Yukon Potato Purée, Natural Jus

\$141 per guest

Seared Prime New York Steak
Sea Salt-Pepper-Olive Oil Crusted, Pommes Aligot
Bordelaise Sauce

\$143 per guest

Seared Prime Filet Mignon
Wild Mushrooms-Greens, Olive Oil Potatoes
Classic Béarnaise Sauce

\$151 per guest

Seared Prime Filet Mignon
Broccoli Rabe, Horseradish Cream
Toasted Quinoa, Marble Potatoes

\$151 per guest

Suggested White Wines

Bernardus, Chardonnay, Monterey
Cakebread, Chardonnay, Napa
Rombauer, Chardonnay, Carneros

Suggested Red Wines

Mayacamas, Cabernet Sauvignon, Napa Valley
Silver Oak, Cabernet Sauvignon, Alexander Valley

LAMB, PORK and VEAL ENTRÉES

Braised Colorado Lamb Shank
Heirloom Baby Vegetables, Parmesan Soft Polenta
Gremolata, Natural Lamb Jus

\$112 per guest

Seared Kurobuta Pork Chop
Bacon Wilted Greens, Brussel Sprouts, Sweet Potatoes
Natural Jus

\$126 per guest

Roast Colorado Rack of Lamb
Pearl Onion-Asparagus Farro, Natural Garlic Lamb Jus

\$145 per guest

Suggested White Wines

Morgan Winery, Chardonnay, *Highland*, Monterey
Far Niente, Chardonnay, Napa
Domaine William Fevre, Chablis, *Estate*, France

Suggested Red Wines

Goldeneye, Pinot Noir, Anderson Valley
Freemark Abbey, Cabernet Sauvignon, Napa
DuMOL, Syrah, Russian River Valley
Silverado, Merlot, *Mt. George*, Napa Valley

GOURMET PLATED DINNERS

COMBINATION ENTRÉES

Searched Prime Filet Mignon and Prawns Scampi
Oven Dried Tomatoes, Haricot Verts and Potato Purée
White and Red Wine Sauce

\$153 per guest

Australian Lobster and Day Boat Scallop Medallion
Saffron Risotto with Slow Roasted Tomato Butter

\$158 per guest

Searched Prime Filet Mignon and Lobster Tail
Heirloom Baby Vegetables, Potato Purée
Natural Jus

Béarnaise passed tableside

\$162 per guest

Suggested White Wines

Duckhorn Vineyards, Sauvignon Blanc, Napa
Kistler, Chardonnay, *Les Noisitieres*, Sonoma

Suggested Red Wines

Etude Vineyards, Pinot Noir, Carneros
Provenance, Merlot, Napa Valley
Vineyard 29, Cabernet Sauvignon, *Cru*, Napa Valley

VEGETARIAN ENTRÉES

Wild Mushroom Cassoulet
Sweet Onion, Bloomsdale Spinach, Brie and Truffles

\$98 per guest

Butternut Squash Gateau
Bloomsdale Spinach and Sweet 100 Tomatoes
Olive Oil

\$98 per guest

Roasted Squash and Toy Box Tomato
Arugula, Kale and Quinoa

\$98 per guest

Heirloom Carrots and Toasted Farro
Medjool Dates and Yogurt

\$98 per guest

Toasted Israeli Cous Cous
Wild Mushroom, Asparagus and Pearl Onions
Garlic Aioli

\$98 per guest

Mini Eggplant Lasagna
Parmesan, Basil and Valoroso Tomato Sauce

\$98 per guest

GLUTEN FREE ENTRÉES

Searched Skuna Bay Salmon
Roasted Baby Vegetables, Roasted Fingerling Potatoes with Salsa Verde

\$106 per guest

Searched Prime Filet Mignon
Roasted Baby Vegetables and Parsnip Purée

\$151 per guest

GOURMET PLATED DINNERS

DESSERTS

Dark and White Chocolate Mousse Dome:
Rich Chocolate Mousse with Silky White Chocolate
Mousse Center and Marinated Raspberries
White Chocolate Anglaise and Raspberry Coulis

Passion Fruit Honey Meringue Pie
Caramel Passion Fruit Sauce

Classic Crème Brûlée:
Creamy Vanilla Bean Infused Custard with a Burnt Sugar Crust
Fresh Berry Garnish with Crunchy Chocolate Pistachio Biscotti

White Chocolate Cheesecake with Coconut Cookie Crust
Marinated Strawberries and Coconut Chantilly

Salted Caramel Budino with Cinnamon Shortbread Cookies

French Apple Tart:
Buttery Fuji Apples baked atop Puff Pastry
Vanilla Ice Cream in an Almond Nougat Cup

Strawberry Rhubarb Crisp with Crème Fraîche Ice Cream

Flourless Chocolate Olive Oil Cake
Crème Fraîche Gelato & Blackberry Compote

Duet Profiteroles:
Coffee and Vanilla Choux Pastry Puffs
filled with Vanilla and Espresso Ice Cream
Warm Chocolate Fudge and Buttery Crushed Toffee

DESSERT TRIOS

The Beach Club Extravaganza:
Mini Crème Brûlée with Fresh Berries
Flourless Chocolate Cake
White Chocolate Mousse Cake with Passion Fruit Glaze
Additional \$14 per guest

Italian Classico:
Vanilla Bean Panna Cotta with Fresh Berries
Flourless Chocolate Olive Oil Cake
Pistachio Gelato in Brandy Snap Basket
Additional \$14 per guest

CUSTOM MONOGRAM DESSERT

Your monogram created on white or dark chocolate disc with up to three colors will be incorporated into any of the above dessert selections.

\$8 per guest

\$250 Set Up Fee (Ten day notice required - \$150 rush order fee)

DESSERT EMBELLISHMENTS

Petit Four Compotier

Assorted Petit Fours and Select Handmade Confections
\$12 per guest

Gourmand Cheese Platter

Selection of Imported Artisanal Cheeses
Sweet Gala Apples, Napa Valley Honeycomb
Sliced Walnut Raisin Rye Bread
\$18 per guest

SPECIALTY DESSERT STATIONS

Ice Cream Folding Station with Chef to Prepare

Minimum 25 guests
A chef will prepare ice cream orders on a chilled surface

Ice Cream Selections:

Vanilla and Chocolate

Fold In Items:

Chocolate Chips, White Chocolate Chips, Toasted Almonds
Mini M & M's, Oreo Cookie Crumbs, Chopped Snickers
Crushed Toffee, Fresh Raspberries and Fresh Strawberries

Toppings:

Chopped Peanuts, Rainbow Sprinkles, Chocolate Curls
Maraschino Cherries and Whipped Cream

Sauces:

Hot Fudge, Raspberry, Caramel

\$36 per guest

Twin Chocolate Fountains

French Bittersweet Chocolate and Swiss White Chocolate Fountains
House Made Marshmallows, Orange Madeleine, Rice Krispy Treats
Pound Cake and Marbled Cookies

\$2000 for up to 100 guests

\$20 per guest for groups over 100 guests

Crepes Suzette

Crêpes with Orange Butter Grand Marnier Sauce
Fresh Seasonal Berries

\$18 per guest

SELECT BUFFET DINNERS

Minimum 25 Guests

SOUTH OF THE BORDER

Soup, Salads and Displays

Tortilla Soup with Tomato, Crema, Cilantro and Crispy Tortillas

Ceviche with Shrimp, Scallops and Calamari

Spicy Caesar Salad with Jalapeño Cornbread Croutons

Jicama, Orange and Cilantro Salad with Arugula and Frisée

Entrées and Accompaniments

Chiles Rellenos topped with Ranchero Sauce
Cotija Cheese and Cilantro

Chili Roasted Pork Loin

Dungeness Crab and Green Onion Quesadilla

Seared Mahi Mahi with Mango-Pineapple Salsa

Scallion-Cilantro Jasmin Rice

Ranchero Style Black Beans with Green Onions and Sour Cream

Action Station

Beef, Chicken and Vegetable Fajitas
Warm Tortillas
Traditional Condiments

Desserts

Cinnamon Apple Empanadas

Mexican Flan

Tres Leches Cake

Mexican Wedding Cookies

Tequila Lemon Tarts

\$160 per guest

INCANTATO SERA IN TOSCANA

Salads and Displays

Artisan Antipasto and Cheese Display
Prosciutto, Salami, Mortadella, Coppa
Marinated Olives, Grilled Artichokes and Vegetables

Classic Caesar Salad

Romaine, Radicchio and Olive Oil Croutons

Pasta, Risotto and Soup Station

Penne Bolognese
Parmesan, Chili Fakes and Olive Oil

Butternut Squash Ravioli
Brown Sage Butter and Candied Pecans

Wild Mushroom Bisque
Mascarpone and Chives

Entrées

Seared Marinated Chicken Breast
Roasted Shallot-Porcini Farro

Seared Crispy Branzino
Salsa Verde and Smoked Sea Salt

Crispy Calamari
Spicy Valoroso Tomato Sauce

Carving Station

22 oz. Prime Rib Chop with Herb Oil and Sea Salt
Olive Oil and Rosemary Roasted Fingerling Potatoes
Tuscan Olive Oil Bread á la Parilla

Desserts

Tiramisu Cup

Vanilla Bean Panna Cotta with Seasonal Berries

Chocolate Dipped Almond Biscotti

Flourless Chocolate Olive Oil Cake

\$162 per guest

SELECT BUFFET DINNERS

Minimum 25 Guests

CALIFORNIA FARMERS BUFFET

Salads and Displays

Castroville Artichoke Soup
Carmel Valley Mixed Greens with Pears and Spiced Pecans
Feta Cheese
Classic Caprese Salad with Fresh Mozzarella, Olive Oil and Basil
Display of California Artisanal Cheeses
Assorted Jam and Fresh Fruit
Grilled Vegetables and Charcuterie

Entrées and Accompaniments

Crispy Seared Skuna Salmon with Salsa Verde
Sautéed Prawns with Sweet Corn and Peppers
Seared Chicken Breast with Wild Mushroom-Artichoke Ragù
Olive Oil Roasted Marble Potatoes

Carving Station

Persillade Encrusted Beef Tenderloin
Sautéed Wild Mushrooms and Rich Cabernet Sauce

Desserts

California Fresh Fruit Tartlets
Strawberry Shortcake
Lime Curd Tartlet with Fresh Raspberries
Chocolate Pot de Crème
Mixed Berry Cobbler with Chantilly Cream

\$172 per guest

CLAM BAKE

Soup, Salad and Displays

Classic New England Little Neck Clam Chowder
Traditional Caesar Salad with Focaccia Croutons
Shaved Romano Cheese
Red Pear, Mixed Baby Greens, Point Reyes Blue Cheese
Toasted Pecans and Balsamic Dressing
Sushi, Nigiri and Sashimi Display
Soy Sauce, Wasabi and Pickled Ginger
Poached Jumbo Prawns and Crab Claws with Cocktail Sauce

Entrées and Accompaniments

Crispy Calamari Meyer Lemon Aioli
Oysters Rockefeller with Pernod and Sautéed Spinach
Steamed Manila Clams with White Wine Butter Sauce
Scallop, Shrimp and Calamari Ceviche
Half Steamed Maine Lobster with Drawn Butter
Seared Salmon with Polynesian Papaya Slaw
Oven Roasted Prime Rib with Natural Jus and Creamed Horseradish
Roasted "Kurobuta" Pork Loin, Natural Pork Jus
Steamed White Corn and Herb Crusted New Potatoes

Desserts

Warm Apple Cobbler with Vanilla Ice Cream
Caramel Chocolate Tarts
Miniature Pebble Beach Classic Cookies:
Chocolate Chip, Oatmeal Raisin and Peanut Butter
Butterscotch Pudding
Mini Key Lime Pies

\$180 per guest

CUSTOM WEDDING CAKES

Your wedding cake is a statement of your taste and style. We have created the following list to assist you in the selection of a cake that will be a memorable part of your special day.

SPANISH BAY MOUSSE CAKE

Rich Chocolate Cake with Grand Marnier Syrup
Milk Chocolate or White Chocolate Mousse
Fresh Berries (optional)

PEBBLE BEACH SOPHISTICATED

Hazelnut Sponge Cake with Frangelico Syrup
Chocolate Ganache and Praline Chocolate Mousse Filling

LAVISH LEMON

Lemon Sponge Cake Soaked with Lemon Syrup and Cointreau
Lemon Curd Filling
Lemon Buttercream Finish

DECADENT RASPBERRY CHEESECAKE

Vanilla Cake with Raspberry Marmalade
Luscious center layer of Decadent Cheesecake
Framboise Syrup and Fresh Raspberries

CALIFORNIA DREAM

Vanilla Cake with Brandy Syrup
Filled with Light Bavarian Cream
Fresh Berries and Whipped Cream

SOUTHERN BELLE

Walnut Carrot Cake
Layered with Cream Cheese Icing

AFTERNOON BRIDE

Vanilla Sponge Cake with Framboise Syrup
Fresh Raspberries and White Chocolate Mousse

CHOCOLATE EXTREME

Rich Devil's Food Cake with Jamaican Rum Syrup
Bittersweet Chocolate Mousse
Chocolate Ganache Glaze (optional)



BAR SELECTIONS

There is a bartender fee of \$225 per bartender for (3) hours. Each additional hour is charged at \$75 per hour per bartender

Beverage prices are subject to a 20% service charge and current sales tax

No Host bar pricing provided upon request

Premium Brands	\$14 each	House Mimosa / Bellini / Bloody Mary	\$14 each
Ultra Premium Brands	\$16 each	House Port	\$14 each
Imported and Micro Beer	\$8 each	Cordials	\$16 each
Domestic Beer	\$7 each	Soft Drinks; Regular, Diet and Caffeine Free	\$6 each
Geyser Peak House Wine	\$43 per bottle	Bottled Sparkling and Still Mineral Water	\$6 each
NV Mumm, Cuvee Napa, Sparkling Wine	\$43 per bottle	Bottled Juice	\$6 each

PREMIUM BRANDS

Absolut Vodka
 Tanqueray Gin
 Dewar's Scotch
 Maker's Mark Bourbon
 Crown Royal
 Bacardi Light Rum
 Sauza Hornitos Tequila
 Courvoisier VS Cognac

IMPORTED and MICRO BEER

Amstel Lite
 Guinness
 Lagunita IPA
 Stella Artois

DOMESTIC BEER

Budweiser
 Bud Light
 Coors Light
 Miller Lite

CORDIALS

Amaretto di Saronno
 Bailey's Irish Cream
 Frangelico
 Grand Marnier
 Kahlúa

ULTRA PREMIUM BRANDS

Grey Goose Vodka
 Bombay Sapphire Gin
 Chivas Regal Scotch
 Woodford Reserve Bourbon
 Crown Royal Black
 Appleton VX Rum
 Patron Silver Tequila
 Courvoisier VSOP Cognac

SPIRITS and PORTS

Spirits

Johnnie Walker Blue	\$65 each
Lagavulin 16 Year Islay	\$24 each
Glenmorangie 10 Year Highlands	\$15 each
Macallan 25 Year Speyside	\$125 each
Macallan 18 Year	\$45 each
Remy Martin VSOP	\$15 each
Jameson Irish Whiskey	\$13 each

Port Wine

Noval Black, Ruby Port	\$14 each
Ramos Pinto, Tawny Port	\$14 each
Vintage Ports	Price and Vintage on Request