

2022 BANQUET & CATERING MENUS





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## BREAKFAST BUFFETS

All Breakfast Buffets include fresh orange juice, grapefruit juice, Lavazza regular & decaf coffee and Harney & Sons teas

### CONTINENTAL BREAKFAST \$26

Assorted Muffins, Croissants & Danish

Butter & Jams

Fresh Cut Fruits & Berries

Greek Yogurt and Berry Parfait

### MEXICAN BREAKFAST \$34

Fresh Cut Fruits & Berries

Tajin

Scrambled eggs

Chorizo

Sweet Potato Hash

Roasted Breakfast Potatoes

*with Rosemary, Chipotle & Sea Salt*

Flour & Corn Tortillas

Traditional Garnishes

Cinnamon Churros

Choice of Two Meats:

*Bacon, Pork Breakfast Sausage*

*Chicken Breakfast Sausage (\$2 extra)*

*Beyond Meat Sausage (\$2 extra)*

### AMERICAN BREAKFAST \$29

Assorted Croissants & Danish

Butter & Jams

Fresh Cut Fruits & Berries

Scrambled Eggs

Roasted Breakfast Potatoes

*with Rosemary & Sea Salt*

Choice of Two Meats:

*Bacon, Pork Breakfast Sausage*

*Chicken Breakfast Sausage (\$2 extra)*

*Beyond Meat Sausage (\$2 extra)*

### LIVE IT UP \$35

Assorted Croissants & Danish

Butter & Jams

Greek Yogurt with Granola & Honey

Fresh Cut Fruits & Berries

Warm Oatmeal, Peaches, Brown Sugar

Savory Bread Puddings (choose one):

*Bacon, Caramelized Onion & Swiss*

*Mushrooms with Spinach & Chevre,*

*Broccoli, Parmesan & Cheddar*

Choice of Two Meats:

*Bacon, Pork Breakfast Sausage*

*Chicken Breakfast Sausage (\$2 extra)*

*Beyond Meat Sausage (\$2 extra)*



## BREAKFAST BUFFETS

All Breakfast Buffets include fresh orange juice, grapefruit juice, Lavazza regular & decaf coffee and Harney & Sons teas

### THE ARISTA \$41

Assorted Muffins, Croissants & Danish

Butter & Jam

Greek Yogurt and Berry Parfait

Fresh Cut Fruits & Berries

Scrambled Eggs

Breakfast Potatoes

*with rosemary & sea salt*

French Toast

*with cinnamon, whipped butter*

*& real maple syrup*

Cured Meat & Cheese Board

*with toasted sourdough*

### ACCENTS

Breakfast Burritos - \$60/dozen

*with tortilla, eggs, rice, beans, cheese, salsas,*

*choice of chorizo or sweet potato*

Greek Yogurt & Berry Parfait - \$7 ea

Croissants or Danish - \$55/dozen

Cinnamon Rolls - \$60/dozen

Avocado Toast - \$66/dozen

*with feta cheese, rouille, chili thread, quail egg*



*Requires minimum of 12 guests.*

*All prices subject to 23% service charge & 8.75% tax. Service charge & tax rates subject to change at any time without notice.*

## BREAK

### BYO TRAIL MIX \$18

Assortment of Roasted Nuts, Mini Pretzels, Dried Fruits, Granola, M&Ms, Dark Chocolate and Marshmallows

### FRENCH FRY BAR \$15

Crispy Fries

*With Sides of Bacon Bits, Green Onions, Shredded Cheddar, Charred Jalapenos, Pickled Onions*

Sauces

*Ketchup, Garlic Aioli, Parmesan and Truffle Aioli*

### TRIP TO MEXICO \$15

Tortilla Chips

*with Salsa Rojo, Salsa Verde, Guacamole, Fried Chickpea, & Puffed Rice Bar Snack*

### SWEET AND SALTY \$8

Assorted Cookies

Popcorn with Flavor Shakers

*Thai Red Curry  
Parmesan & Black Truffle  
White Cheddar*

### BALLGAME \$18

Pretzel Bites with Cheese Sauce  
Cracker Jacks  
Mini Hot Dogs

### DIP IT \$15

Baby Vegetable Crudite  
Hummus  
Sweet Onion Dip  
Lovash Crackers

### ACCENTS

Energy Bars - \$6 ea

Whole Fruit - \$3 ea

Assorted Cookies - \$55/dozen

Assorted Brownies and Bars - \$55/dozen

Lavazza Coffee, regular or decaf - \$90/gallon

Harney & Sons Teas, assorted flavors - \$90/gallon

Lemonade - \$90/gallon

Arista Iced Tea - \$90/gallon

Soft Drinks and Sodas, assorted flavors - \$6 ea

Bottled Water - \$5 ea

LaCroix Sparkling Water - \$6 ea

Aqua Panna Spring Water - \$6 ea

### BEVERAGE SERVICE

### FULL DAY \$30 HALF DAY \$15

Lavazza Coffee, *regular & decaf* · Harney & Sons Teas, *assorted flavors*  
Soft Drinks & Sodas, *assorted flavors* · Bottled Water · LaCroix Sparkling Water



# LUNCH

## CUTTING BOARD \$45

Choose One Soup:

Tomato Basil, Chicken Noodle, French Onion or Butternut Squash Bisque

Choose One Salad:

### Quinoa Salad

*Arugula, sun-dried tomatoes, spiced  
sunflower seeds, parmesan*

### Mixed Greens

*Cucumbers, cherry tomatoes, red onions,  
shaved carrots, chevre*

### Classic Caesar

*Chopped romaine, Caesar dressing,  
croutons, parmesan*

### Baby Spinach

*Bacon bits, hard boiled egg, pickled red  
onions, roasted red pepper, bleu cheese*

Choose Two Dressings:

Red Wine Vinaigrette, Ranch, Balsamic, Bleu Cheese, Lemon Citronette

Choose Three Sandwiches:

### Roast Beef

*Cucumbers, horseradish cheddar, arugula, beef jus aioli,  
onion roll*

### Shredded Chicken Banh Mi

*Pickled carrots, daikon radish, cabbage, charred  
jalapenos, brown sugar and garlic aioli, baguette*

### Arista Cubano

*Smoked ham, pulled pork, bacon, sweet  
mustard, swiss cheese, dill pickles, pretzel bun*

### Italian Deli Sandwich

*Salami, ham, coppa, provolone, giardiniera, torpedo roll*

### Grilled Chicken Caesar Wrap

*Tortilla, chopped romaine, Caesar dressing, parmesan, croutons*

### Grilled Vegetable Wrap

*Tomato basil tortilla, hummus, mixed greens roasted  
red peppers, tomatoes, feta cheese*

### Turkey & Spinach Wrap

*Spinach, pickled red onion, cilantro, cheddar, chipotle mayo*

Dessert:

### Assorted Pot de Crème

*Seasonal custard & accompaniments*

*Requires minimum of 12 guests.*

*All prices subject to 23% service charge & 8.75% tax. Service charge & tax rates subject to change at any time without notice.*

**CHICAGO STYLE \$42****Classic Caesar Salad**

*Chopped romaine, Caesar dressing, croutons, parmesan*

**Vienna Hot Dogs**

*Green relish, tomato, onion, sport peppers, pickle spear, mustard, celery salt, poppyseed bun*

**Italian Beef**

*Sweet Peppers and Giardiniera*

**Chicago Style Pizzas**

*Assortment*

**Side:****Mustardy Potato Salad****Dessert:****Cheesecake****BARBECUE \$49****Chopped Salad**

*Romaine lettuce, corn, cucumbers, chickpeas, roasted peppers, feta, cilantro lime dressing*

**Choose Two Proteins:****Pulled Pork****Smoked Brisket****Smoked Portabello Mushrooms****Smoked Chicken****Side:****Brioche Buns****Baked Beans****Coleslaw****Mac-n-cheese****Dessert:****Berry Trifle****TACO THE TOWN \$43****Elote Salad**

*Roasted corn, mayo, lime, cotija cheese, cilantro, chopped romaine, and ancho Caesar dressing*

**Taco Bar**

*Corn and flour tortillas, tortilla chips, guacamole, sour cream, shredded cheese, onion & cilantro, salsa rojo, salsa verde*

**Choose Two Proteins:****Skirt Steak Arrachera****Chicken Tinga****Pork Shoulder Carnitas****Chili Lime Shrimp****Sides:**

**Sweet Potato Hash, Black Beans & Spanish Rice**

**Dessert:****Churros with Cajeta**

*Requires minimum of 12 guests.*

*All prices subject to 23% service charge & 8.75% tax. Service charge & tax rates subject to change at any time without notice.*



## FARMER'S MARKET \$51

Choose One Soup:

Tomato Basil, Coconut Milk & Carrot Bisque, Minestrone or Loaded Baked Potato

Choose One Salad:

Quinoa Salad

*Arugula, sun-dried tomatoes, spiced  
sunflower seeds, parmesan*

Mixed Greens

*Cucumbers, cherry tomatoes, red onions,  
shaved carrots, chevre*

Classic Caesar

*Chopped romaine, Caesar dressing,  
croutons, parmesan*

Baby Spinach

*Bacon bits, hard boiled egg, pickled red  
onions, roasted red pepper, bleu cheese*

Choose Two Dressings:

Red Wine Vinaigrette, Ranch, Balsamic, Bleu Cheese, Lemon Citronette

Choose Two Proteins

Grilled Flank Steak

*Charred tomatoes and peppers*

Roasted Salmon

*Green beans and chimichurri*

Lemon and Thyme Chicken

*Roasted squash and cippolini sauce*

Grilled Pork Tenderloin

*Roasted kale and fennel*

Sides

Roasted Potatoes with Rosemary & Sea Salt,  
Ratatouille, Artisanal Rolls

Dessert

Peach Cobbler Hand Pies

*Requires minimum of 12 guests.*

*All prices subject to 23% service charge & 8.75% tax. Service charge & tax rates subject to change at any time without notice.*





## SANDWICHES ON THE GO \$32

*All boxed sandwiches include pasta salad,  
fruit salad and jumbo cookie*

*Choice of 2 selections, less than 25 ppl  
Choice of 3 selections, more than 25 ppl*

### SANDWICHES

#### Roast Beef

*Cucumbers, horseradish cheddar,  
arugula, beef jus aioli, onion roll*

#### Shredded Chicken Banh Mi

*Pickled carrots, daikon radish, charred jalapenos,  
brown sugar and garlic aioli, baguette*

#### Arista Cubano

*Smoked ham, pulled pork, bacon, sweet  
mustard, swiss cheese, dill pickles, pretzel bun*

#### Italian Deli Sandwich

*Salami, ham, coppa, provolone,  
mayonnaise, torpedo roll*

#### Grilled Chicken Caesar Wrap

*Tortilla, chopped romaine, Caesar dressing,  
parmesan, croutons*

#### Grilled Vegetable Wrap

*Tomato basil tortilla, hummus, mixed greens  
roasted red peppers, tomatoes, feta cheese*

#### Turkey & Spinach Wrap

*Spinach tortilla, pickled red onion,  
cilantro, cheddar, chipotle mayo*

## GREENS ON THE GO \$32

*All boxed salads include pasta salad,  
fruit salad and jumbo cookie*

*Choice of 2 selections, less than 25 ppl  
Choice of 3 selections, more than 25 ppl*

### SALADS

#### Quinoa Salad

*Arugula, sun-dried tomatoes, spiced sunflower  
seeds, parmesan*

#### Classic Caesar

*Chopped romaine, Caesar dressing, croutons, parmesan*

#### Mixed Greens

*Cucumbers, cherry tomatoes, red onions,  
shaved carrots, chevre*

#### Baby Spinach

*Bacon bits, hard boiled egg, pickled red onions,  
roasted red pepper, bleu cheese*

#### Choice of Dressings:

*Red Wine Vinaigrette, Ranch, Balsamic,  
Bleu Cheese, Lemon Citronette*





## RECEPTION

*Minimum order of 2 dozen per selection*

### COLD PASSED HORS D'OEUVRES

Shredded Chicken Mini Banh Mi - *brown sugar and sriracha aioli, pickled veggies* \$66/dozen

Avocado Toast \$66/dozen - *feta cheese, rouille, chili thread, quail egg* \$66/dozen V

Seared Tuna Tostada \$72/dozen - *black bean puree, shaved cabbage, avocado, crema, fried onions* \$72/dozen GF

Chilled Shrimp \$72/dozen - *cocktail sauce* \$72/dozen GF

Arista Bruschetta - *diced tomatoes, fresh mozzarella, capers, parsley, balsamic glaze* \$60/dozen V

Pea and Mascarpone Bruschetta - *shaved fennel, pink peppercorns* \$60/dozen V

Lobster Roll - *toasted bun, old bay, mayo, celery* \$72/dozen

Smoked Salmon Bagel - *everything spice cream cheese, tomato, pickled onion, bagel chips* \$72/dozen

Pork Rilette - *pumpernickel, apple saba, endive* \$66/dozen

Antipasto Skewer - *fresh mozzarella, soppressata, olive, artichoke, pesto drizzle* \$66/dozen V/GF

### HOT PASSED HORS D'OEUVRES

Maryland Crab Cakes - *corn and black truffle remoulade* \$72/dozen

Thai Pork Empanada - *green thai chili aioli, lemongrass pickled onions, herbs* \$66/dozen

White Cheddar Grilled Cheese - *fig jam, fried rosemary, pistachios aillade* \$60/dozen V

Bacon Wrapped Dates - *stuffed with brie, apple butter* \$66/dozen GF

BBQ Pork Slider - *brioche bun, pickled jalapeno mayo, cabbage slaw, Carolina vinaigrette* \$66/dozen

Shrimp with Nola BBQ - *preserved lemon, baguette* \$66/dozen

Beef Burger Slider - *brioche bun, tomato, American cheese, bread and butter pickle* \$72/dozen

Falafel - *mint raita, marinated cucumber* \$60/dozen V/GF

Pancetta Arancini - *peas, carbonara cream* \$66/dozen

Fried Chicken Skewer - *B&B pickle, hot honey* \$66/dozen

**ARTISANAL CHEESE BOARD**

Domestic: 25 servings

\$275

Imported: 25 servings

\$350

*Chef's selection of cheeses, fresh and dried fruits, jams, honey, nuts, crackers, pickles*

**RAW BAR**

75 pieces, 25 servings

\$425

*Shrimp, oysters, tuna crudo, salmon poke salad, cocktail sauce, mini tabasco, mignonette, horseradish*

**SUSHI**

75 pieces, 25 servings

\$375

*Handmade sushi rolls & nigiri, pickled ginger, wasabi, soy sauce*

**CHARCUTERIE BOARD**

25 servings

\$350

*Chefs selection of cured meats, nuts, relishes, pickles, olives, bread and crackers*

**CHEESE & CHARCUTERIE BOARD**

25 servings

\$375

*Chefs selection of cured meats and cheeses, fresh and dried fruits, nuts, pickles, bread and crackers, jams & compotes*

**CRUDITE**

25 servings

\$250

*Assorted baby vegetables, hummus, sweet onion dip, green goddess, bleu cheese dressing, warm pita*



*Requires minimum of 12 guests.*

*All prices subject to 23% service charge & 8.75% tax. Service charge & tax rates subject to change at any time without notice.*





# DINNER

## PLATED SERVICE

Plated dinners include a choice of one starter, one entrée, one vegetable, one starch and one dessert. All plated dinners will include fresh baked rolls, butter and fresh brewed Lavazza coffee and Harney & Sons teas.

### STARTERS

Choose One:

#### Soups

##### Red Pepper Bisque

*Chili & lime rock shrimp, black pepper  
crème fraiche*

##### Lobster Bisque

*Tarragon salsa verde, butter braised  
lobster +\$4*

##### Cream of Tomato Soup

*Roasted fennel, pesto, croutons*

##### White Bean and Spinach Soup

*Parmesan broth, lemon olive oil*

#### Salads

##### Kale and Sweet Potato

*Sweet peas, pea shoots, shaved fennel,  
candied walnuts, basil vinaigrette*

##### Classic Caesar

*Chopped romaine, Caesar dressing,  
croutons, parmesan*

##### Baby Carrot and Arugula

*Goat cheese, charred onions, radish, spiced  
pumpkin seeds, creamy almond dressing*

##### Baby Spinach

*Bacon bits, hard boiled egg, pickled red  
onions, bleu cheese, roasted red pepper  
vinaigrette*

### Plated Appetizers

##### Duck Confit Feuilles de Brick

*Shredded duck legs, braised kale, corn & orange  
puree, shaved fennel, fried onions +\$10*

##### Seared Jumbo Crab Cake

*Artichoke remoulade, arugula,  
pickled green bean gribiche +\$10*



## PLATED SERVICE

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### ENTREES

Choose Two:

Beef Short Rib \$65

*Braising jus, crispy onions, horseradish gremolata*

8 oz Grilled Filet Mignon \$80

*Shaved brussels sprouts, sweet onion vinaigrette, smokey bordelaise*

12 oz New York Strip \$80

*Braised baby onions, maitre d'hotel butter*

14 oz Grilled Ribeye \$85

*Truffle salt, artichokes, roasted garlic gastrique*

Roasted Chicken Breast \$62

*Braised shallots, lemon chicken jus*

Pork Milanese \$60

*Lemon, arugula and tomato salad, mustard pan sauce*

Seared Bay Scallops \$72

*Crispy bacon, carrots a la greque*

Pan Roasted Salmon \$65

*Bean and pea salad, lemon beurre blanc*

Seared Whitefish \$62

*Fennel radish salad, gribiche*

Vegetarian

(full dishes)

Seared Cauliflower Steak \$60

*Roasted avocado, red pepper puree, chermoula, tahini yogurt, grilled broccolini*

Herb and Cheese Parisienne Gnocchi \$60

*Wild mushrooms, peas, shredded kale, crème fraîche, parmigiano-reggiano*

*Requires minimum of 12 guests.*

*All prices subject to 23% service charge & 8.75% tax. Service charge & tax rates subject to change at any time without notice.*

## PLATED SERVICE

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### VEGETABLE SIDES

(choose one)

Grilled Broccolini - *red onions, romesco*

Roasted Asparagus - *French sesame oil, tarragon*

Roasted Carrots - *garlic honey, aleppo*

Braised Kale - *pancetta, sherry vinegar*

Roasted Brussels Sprouts - *hazelnut aillade, lemon olive oil*

### STARCH

(choose one)

Potato Purée - *olive oil, thyme*

Smashed Red Bliss Potatoes - *butter, hearty herbs*

Braised Lentils - *smoked ham hock*

Red Camargue Rice - *fried onions*

Creamy Grits - *brown butter*

Chickpea and miso puree - *lemon, tahini*

### DESSERT

(choose one)

Pear and Frangipane Tart - *sweet crème fraîche, pomegranate seeds*

Carrot Cake - *candied walnuts, cream cheese mousse*

Tiramisu - *whipped sweet ricotta, chocolate covered espresso beans*

New York Style Cheesecake - *seasonal berries*

Chocolate Cake - *salted caramel, torched marshmallow*



## CARVING STATIONS

*Each carving station comes with assorted rolls*

Provençal Style Pork Belly

\$380, serves 30 ppl

*Braised with fennel, tomatoes, peppers,  
white wine, and olives*

Grilled Beef Tenderloin

\$380, serves 15 ppl

*Green and black peppercorn  
crust, cognac cream*

Slow Cooked Prime Rib

\$775, serves 30 ppl

*Herb and coffee salt crust, horseradish  
crème fraîche*

Smoked Spiral Ham

\$380, serves 30 ppl

*Aleppo maple glaze*



*Requires minimum of 12 guests.*

*All prices subject to 23% service charge & 8.75% tax. Service charge & tax rates subject to change at any time without notice.*

## BUFFETS

Two stations \$75 · Three stations \$90

### STATION 1

Caesar Salad - *chopped romaine, croutons, shaved parmesan cheese, Caesar dressing*  
 Cherry Tomato Caprese - *sliced tomatoes, ciliegine mozzarella, arugula, balsamic glaze, basil*  
 Roasted Summer Squash - *balsamic, pearl onions*  
 Polenta with Sausage and Pepper Ragu  
 Penne & Traditional Bolognese  
 Shredded Chicken Cannelloni - *spinach, cream sauce*  
 Focaccia Bread  
 Tiramisu

### STATION 2

Roasted Vegetable Salad - *spinach, goat cheese, sunflower seeds*  
 Mini Wedge Salad - *tomatoes, bacon, bleu cheese dressing*  
 Roasted Airline Chicken Breast - *carrot puree, Italian, salsa verde*  
 Roasted Whitefish - *charred fennel, romesco*  
 Orzo Pasta Salad - *peppers and olives, tomatoes*  
 Roasted Broccoli - *almonds, dried currants*  
 Dinner Rolls  
 Vanilla Pot de Crème, Red Wine Braised Figs

### STATION 3

Quinoa Salad - *marinated eggplant, marinated zucchini, dried tomatoes, feta cheese*  
 Chop Salad - *butter lettuce, cherry tomatoes, cucumbers, red peppers, white beans*  
 Grilled Chicken Breast - *saffron soubise, grilled onions, sherry vinegar*  
 Seared Salmon - *carrot and coconut milk puree, chickpea, chimichurri*  
 Yukon gold potatoes - *cauliflower, pickled scallions, brown butter, madras curry*  
 Roasted Brussels Sprouts - *sherry vinegar, dried cherries, parmesan*  
 Mini Chocolate Cupcakes - *with pretzels & malt balls*

### STATION 4

Baby Greens - *yogurt marinated cucumbers, shaved fennel, mandarin oranges*  
 Chef Salad - *chopped iceberg & romaine, cherry tomatoes, hard cooked egg, sliced ham, swiss cheese, pickled shallots*  
 Fried Chicken - *white and dark meat*  
 Sliced Brisket - *slow cooked, barbeque sauce*  
 Esquites: Mexican Street Corn - *lime crema, cilantro, queso fresco, tajin*  
 Mac and Cheese - *penne pasta, white cheddar cream*  
 Drop Biscuits  
 Cheesecake Bites

### STATION 5

Sliders - *beef patty, cheddar cheese, AI aioli, tomato, pickle*  
 Fried Green Tomato Slider - *tahini chevre, shredded lettuce, dill pickle*  
 Pulled Chicken Bahn Mi - *pickled peppers, cilantro, daikon, brown sugar aioli*  
 Potato Chips - *various seasonings, parmesan and black garlic, Thai red curry, barbeque*  
 Apple Cole Slaw - *cabbage, celery, basil, sunflower seeds, sweet apple cider vinaigrette*  
 Arugula Salad - *pears, endive, blue cheese, candied walnuts, apple saba*  
 Dutch Apple Tarts



## SWEET TREATS

### BAKE SHOP \$17

*Tiramisu*

*Chocolate Mousse Tartlets, Strawberries*

*Cannoli, Pistachio & Chocolate Chip*

*Cheesecake Bites*

### COOKIES & CREAM \$15

*Chocolate Chip Cookie Sandwiches*

*Creamcicle pot de Crème*

*Sugar Cookies*

*Donut Holes, Crème Fraiche Caramel*

### SHOOTERS \$15

*Strawberry Shortcake, Mousse, Strawberries, Yellow Cake*

*Chocolate Mousse, Pretzel Crumbs, Brownies, Caramel*

*Vanilla Pot de Crème, Lime Curd, Mulled Blueberries*

*Lemon Meringue Pie, Lemon Curd, Torched Meringue, Graham Cracker Crumb*



*Requires minimum of 12 guests.*

*All prices subject to 23% service charge & 8.75% tax. Service charge & tax rates subject to change at any time without notice.*







## LIBATIONS

### OPEN BAR

All open bar packages:

Bartender Included (one bartender per 75 guests)

Additional bartenders available

125 per bartender (up to 4 hours, 2 hour minimum required)

### PREMIUM OPEN BAR

35 per person for two hours (13 per person for each additional hour)

Liquor - Tito's, Beefeater, Johnnie Walker Red, Jack Daniels,  
Plantation 3 Star, Jose Cuervo, Old Forester, Amaretto, Seagram's 7,  
and Captain Morgan

Wine - Selection of Vendaval Red & White Wines

Beer - Coors Light, Miller Lite, Amstel Light and Heineken  
(Craft Beer Additional 2 per person)

Seltzer - High Noon

Other - Mixers, Soft Drinks & Bottled Water

### SUPER PREMIUM OPEN BAR

38 per person for two hours (15 per person for each additional hour)

Liquor - Tito's, Tanqueray, Plantation 3 Star, Woodford Reserve,  
Patron, Crown Royal, Johnny Walker Black, Disaronno, & Captain Morgan

Wine - Selection of Gouguenheim Red and White Wines

Beer - Coors Light, Miller Lite, Amstel Light, Lagunitas, Two Brothers  
Domaine DuPage and Wobble

Seltzer - High Noon

Other - Mixers, Soft Drinks & Bottled Water

### BEER & WINE OPEN BAR

24 per person for the first hour (10 per person for each additional hour)

Wine - Selection of Vendaval Red & White Wines

Beer - Coors Light, Miller Lite, Stella Artois, Amstel Light,  
Two Brothers Domaine DuPage, and Wobble

Seltzer - High Noon

Other - Soft Drinks & Bottled Water

### BUBBLY BAR

22 per person for two hours (10 per person for each additional hour)

*Chilled Sparking Wine, Peach, Pineapple,*

*Orange and Grapefruit Juices with Fresh Berries*

### CREATE YOUR OWN BLOODY MARY BAR

26 per person for two hours

(12 per person for each additional hour)

*Tito's, Bloody Mary Mix, Celery Sticks, Olives, Dill Pickle Spears,  
Pepperoni, Salami, Bacon, Tabasco, Horseradish, Worcestershire,  
Celery Salt, Lime*

### PAY AS YOU GO

All Host Cash Bars & Cash Bars

Bartender Required - One bartender per 75 guests recommended

Bartender Fee - 125 per bartender, up to 4 hours, 2 hour minimum

Soft Drinks - 6 per bottle

Bottled Water - 5 per bottle

Domestic Beer - 7 per bottle

Imported/Specialty/Craft Beer - 8 per bottle

Seltzer - 9 per can

House Wine - 13 per glass

Premium Wine - Sold per bottle only; cost varies

Cocktails - 13 per cocktail

Premium Cocktails - 16 per cocktail



HOTEL ARISTA®

EFFORTLESS