



GATEWAY HOTEL
& CONFERENCE CENTER
AT
IOWA STATE UNIVERSITY

BANQUET MENU

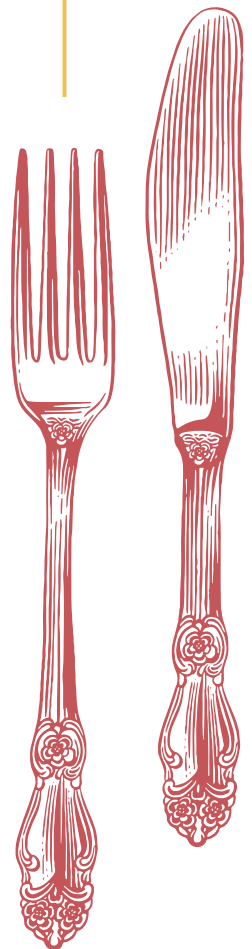


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Food & Beverage

Gateway Hotel & Conference Center is committed to serving the freshest, highest-quality food. Our menus are designed to simplify the planning process, and our Catering Managers and Chefs are happy to create custom menus for your event.

All food and beverage served at Gateway Hotel & Conference Center must be provided by the hotel. Personal food and beverages are not permitted in the Conference Center.

Menu Pricing

Food and beverage prices are guaranteed 60 days prior to your event. At the time of contract signing, Gateway guarantees that any increase in food and beverage pricing will not exceed 10%. All Conference Services charges are subject to a 24% service charge and 7% sales tax.

Dietary Accommodations

Dietary substitutions can be accommodated with advance notice. Additional charges may apply for certain requests or for late notice requests. Please refer to Page 10 and/or your Catering Manager for more information.

Alcohol Service

Gateway Hotel & Conference Center complies with the Iowa Alcoholic Beverage Control Act. We monitor legal drinking age requirements and reserve the right to refuse alcohol service to anyone who is underage or appears intoxicated. If necessary, alcohol service may be discontinued at the discretion of the Banquet Manager on duty.

Food Removal

In accordance with food safety regulations, leftover buffet food may not be removed from the premises. Once buffet service begins, food can no longer be monitored for proper time and temperature control and therefore cannot be taken off-site.

When excessive untouched food remains, Gateway Hotel & Conference Center will make every effort to coordinate a donation to a local food bank.

Off-Site Catering

Our full menu is offered for off site meal service. Please inquire with your Sales Manager for pricing, service options and requirements.

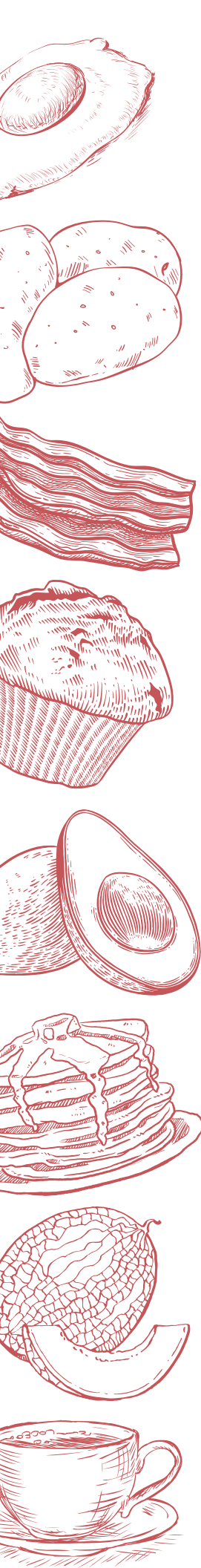
Guarantees

Final menu selections are due two weeks prior to your event, and a guaranteed number of guests is due 5 business days before the event. Meals will be prepared only for the final guaranteed number of guests. Guarantees cannot be reduced after the final deadline, however, increases will be accommodated whenever possible.

Payment

Charges are based on the final guaranteed guest count or the actual attendance, whichever is greater. A 24% service charge and 7% sales tax will be added to all Banquet charges. A method of payment must be established prior to your event. Please discuss your preferred payment option with your Sales Manager.





Buffets served with freshly brewed coffee, hot organic tea, and a selection of chilled juices.
25 guest minimum. Additional \$2/guest for groups under 25

Iowa Breakfast ◆ \$20/guest

Assorted breakfast muffins
Sliced fresh fruit
Scrambled eggs
Skillet potatoes with bell pepper & onion
Bacon

Farmhouse Comfort ◆ \$19/guest

Biscuits & sausage gravy
Ham & cheese scrambler
Hashbrowns
Sliced fresh fruit

Breakfast Stations

Oatmeal Bar ◆ \$5/guest

Brown sugar, cinnamon, dried fruit,
nuts, fresh berries, honey bears

Avocado Toast ◆ \$10/guest

Poached eggs, avocado spread,
tomato, bean sprouts
+ \$100 Chef's attendant fee

Enhancements

Add to any of your pre-selected buffets

Scrambled eggs	\$3/guest
French toast	\$4/guest
Pancakes	\$4/guest
Bacon, ham, sausage	\$4/guest

Healthy Choice ◆ \$16/guest

Scrambled egg whites
Sliced fresh fruit
Toasting station
Oatmeal
Yogurt with house-made granola

Grab & Go ◆ \$11/guest

Assorted muffins & Danish
Yogurt cups
Breakfast sandwiches
*Choice of bacon, sausage, or ham on
English muffin with egg & cheese*

Yogurt Parfait ◆ \$8/guest

Build your own with vanilla & strawberry
yogurt, granola, fresh berries, dried fruit,
chia seeds

Omelet Station ◆ \$10/guest

Ham, bacon, sausage, onions, peppers,
mushrooms, tomatoes, cheese
+ \$100 Chef's attendant fee

A La Carte Beverages

Freshly brewed coffee	\$50/gallon	Fruit juices	\$45/gallon
Iced coffee	\$50/gallon	Fruit punch	\$30/gallon
Hot organic tea	\$30/gallon	Fruit-infused water	\$12/gallon
Iced tea	\$30/gallon	Milk	\$3/carton or \$20/gallon
Lemonade	\$35/gallon	Hot chocolate	\$40/gallon
Soft drinks	\$2.75/each	<i>with marshmallows</i>	
Bottled water	\$3.25/each	Apple cider (hot or cold)	\$30/gallon
		<i>when in season</i>	

Breaks & Snacks

4

25 guest minimum. Additional \$2/guest for groups under 25

Morning Breaks

Late Riser ♦ \$12/guest

Cinnamon rolls / Crustless quiche with bacon, potato, cheese

Oats & Fruit ♦ \$12/guest

Overnight oats, served in bowls / Fresh berries, dried fruit, nuts, honey bears
Sliced melon & grapes

Lox & Bagels ♦ \$22/guest

Assorted bagels & cream cheese / Sliced smoked salmon with onions & capers
Whole fresh fruit

Afternoon Breaks

Movie Theater ♦ \$9/guest

Fresh salted popcorn, melted butter,
M&M's, candy bars

State Fair ♦ \$12/guest

Corndog bites with ketchup & mustard
Warm mini donuts tossed in cinnamon sugar

Fit & Fun ♦ \$10/guest

Whole fresh fruit, assorted granola bars, house-made trail mix

Nacho Bar ♦ \$12/guest

Corn tortilla chips, nacho cheese, pico de gallo, lettuce, salsa, sour cream, black olives, jalapeños

Bake Shop ♦ \$16/guest

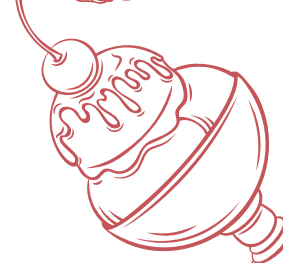
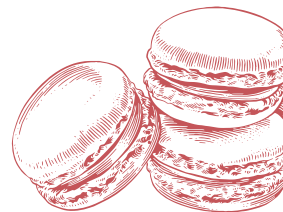
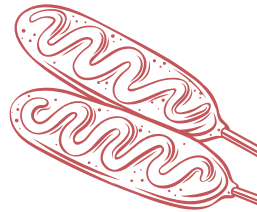
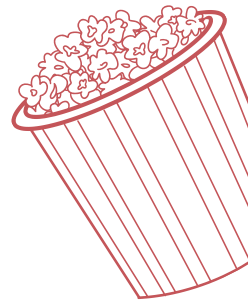
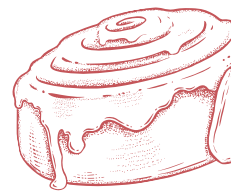
Assorted macarons
Warm cookies
Served with milk & coffee

Sundae Bar ♦ \$13/guest

Vanilla ice cream, hot fudge, caramel sauce, whipped cream, chopped nuts, rainbow sprinkles, fruit compote, Oreo cookie crumble, M&M's, chocolate & butterscotch chips

A La Carte Snacks

Snack Mix	\$16/pound
Mixed Nuts	\$32/pound
Chocolate-Covered Raisins	\$26/pound
Chocolate-Covered Peanuts	\$34/pound
Assorted Flavored Yogurts	♦ \$36/dozen
Whole Fresh Fruit	\$18/dozen
Assorted Granola Bars	\$18/dozen
Assorted Muffins & Danish	\$32/dozen
Assorted Scones	\$36/dozen
Pecan Rolls	\$35/dozen
Cinnamon Rolls	\$33/dozen
Assorted Cookies	♦ \$25/dozen
Brownies	\$27/dozen
Scotcheroos	\$29/dozen
Rice Krispie Treats	\$27/dozen
Chocolate Peanut Butter Puff Bars	\$27/dozen
S'mores Bars	\$29/dozen
Chocolate-Covered Strawberries	\$39/dozen
Fresh Cut Fruit Display	♦ \$4.50/guest
Fresh Vegetable Display	\$4.50/guest
Cheese & Cracker Display	\$6/guest
Potato Chips & Onion Dip	\$4.50/guest





All Day Breaks

Times may be adjusted to accommodate your agenda
Limited ability to mix & match items
25 guest minimum. Additional \$2/guest for groups under 25
All break packages are \$26/guest

Gateway Classic

- ◆ **8:00am**
Scones & Danish
Sliced pineapple & honeydew
with blueberries & grapes
Flavored yogurts
Coffee, hot tea, juices
- ◆ **10:00am**
Refresh of coffee
Add sodas
- ◆ **2:00pm**
Rice Krispie treats
Brownies
Whole fresh fruit
Refresh of coffee & sodas

Gold Standard

- ◆ **8:00am**
Breakfast sandwiches, foil-wrapped
Sausage, egg & cheese on
English muffin
Hashbrown patties
Whole fresh fruit
Coffee, hot tea, juices
- ◆ **10:00am**
Refresh of coffee
Add sodas
- ◆ **2:00pm**
Assorted warm cookies
½ pints of cold milk
Refresh of coffee & sodas

Cardinal Fuel

- ◆ **8:00am**
Oatmeal Bar with raisins, brown sugar,
apple compote, dried fruit, nuts
Sliced cantaloupe & watermelon
with blackberries & grapes
Coffee, hot tea, juices
- ◆ **10:00am**
Refresh of coffee
Add sodas
- ◆ **2:00pm**
Mini scotcheroos
Fresh vegetable display with Ranch dip
Refresh of coffee & sodas

Happy Camper

- ◆ **8:00am**
Cinnamon rolls
Muffins
Sliced honeydew & cantaloupe
with strawberries & grapes
Flavored yogurts
Coffee, hot tea, juices
- ◆ **10:00am**
Refresh of coffee
Add sodas
- ◆ **2:00pm**
Fresh popped popcorn
Mini s'mores bars
Refresh of coffee & sodas

Light Plated Lunch

6

Served with coffee, iced tea, and family-style dessert platters. Choice of cookies, brownies, Rice Krispie squares, or chocolate peanut butter puff bars

Groups under 25 guests, choose 1

Groups over 25 guests, choose up to 2

Sandwiches

\$25/guest

Served with potato chips

BBQ Pork or Chicken

Topped with coleslaw; potato bun

Smoked Brisket

Cookies BBQ, fried onions; pretzel roll

Grilled Chicken Breast

Lettuce, tomato, onion, roasted red pepper, hummus; pretzel roll

Portabella mushroom cap available for vegetarian substitution

Salads

\$25/guest

Served with fresh baked rolls

Grilled Chicken Caesar

Chopped romaine, French baguette crouton, shaved parmesan

Niçoise Salad

Iceberg lettuce, green beans, hard boiled eggs, olives, artichoke hearts, cherry tomatoes, lemon vinaigrette

Steak Salad

Sliced Iowa premium beef, arcadian lettuce blend, pickled red onion, blistered baby heirloom tomato, roasted shallot vinaigrette

Boxed Lunches

No minimum order. 100 maximum.

Groups under 25 guests choose up to 2

Groups over 25 guests choose up to 3

Salads

Includes dinner roll & cookie

\$16/guest

Spinach Salad

Baby spinach, dried cranberries, pecans, feta, balsamic vinaigrette

Garden Salad

Mixed greens, carrots, cherry tomatoes, cucumber, croutons, Ranch or French

Add chicken +\$4

Add steak +\$6

Add salmon +\$6

Sandwiches

Box includes whole fruit, chips, cookie

Sandwich includes lettuce, tomato, onion, mustard & mayonnaise packet

\$16/guest

Roasted Turkey Cheddar cheese, croissant

The Iowan Ham, bacon, Swiss, croissant

Farmer's Club Turkey, bacon, cheddar, hoagie

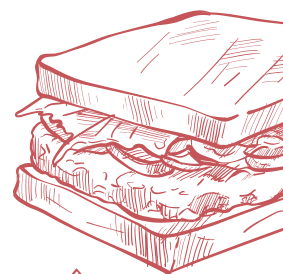
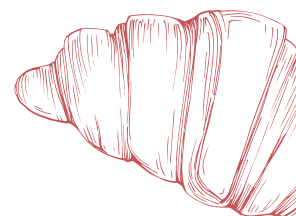
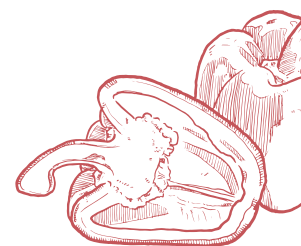
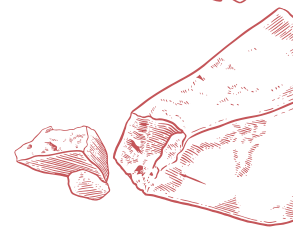
Ham & Swiss Hoagie

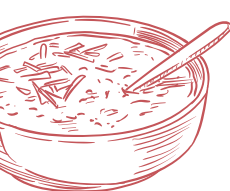
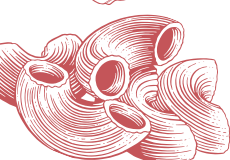
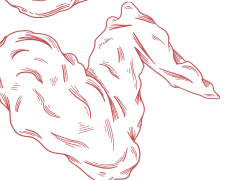
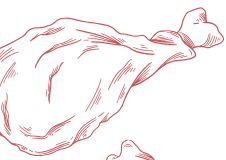
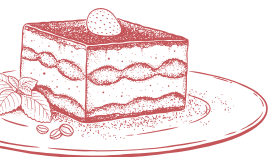
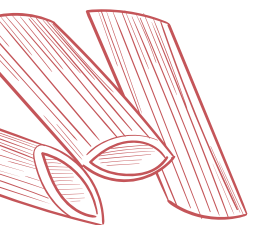
Roast Beef Pepper jack, hoagie

Club Wrap Roast beef, ham, turkey, pepper jack, tortilla

Veggie Croissant Spinach, cucumber, red pepper, carrot, onion, Swiss, balsamic glaze, EVOO, croissant

Vegan Wrap Cucumber, tomato, veggie slaw, spinach, hummus, tortilla





Classic Buffets

Buffets served with freshly brewed coffee & iced tea
25 guest minimum. Additional \$2/guest for groups under 25

Pasta Bar

Lunch \$26/guest ♦ Dinner \$31/guest

Caesar salad

Penne pasta, Marinara, Alfredo, Sliced grilled chicken breast, Italian meatballs

Roasted Italian vegetables, Garlic bread

Tiramisu

Southwestern

Lunch \$26/guest ♦ Dinner \$32/guest

Arcadian lettuce blend, red onion, crispy tortilla strips, creamy avocado dressing

Beef tamales, Shredded taco chicken, Cowboy caviar, Spanish rice

Warm flour tortillas, Sour cream, Salsa, Guacamole, Tomato, Lettuce, Jalapeños, Cheddar

Tres leches cake

Tailgate Grill

Lunch \$25/guest ♦ Dinner \$32/guest

Garden salad, Coleslaw, Potato chips

Grilled burgers, Grilled brats, Assorted buns

Lettuce, tomato, onion, cheese, ketchup, mustard, mayonnaise, relish

Brownies & Lemon bars

Country Picnic

Lunch \$25/guest ♦ Dinner \$30/guest

Iceberg salad with radish, tomato, red onion

Corn bread muffins, Potato salad, Mac & cheese, Roasted asparagus

Oven-fried buttermilk chicken

Apple crisp

Salad Bar

Lunch \$24/guest ♦ Dinner \$30/guest

Chopped romaine, Spinach, Arcadian lettuce blend

Shaved parmesan, Shredded cheddar, Baby heirloom tomatoes, Matchstick carrots

Cucumber, Walnuts, Sunflower seeds, Croutons

Dinner rolls, Chef's daily soup

Assorted dessert bars

NY Deli

Lunch \$24/guest ♦ Dinner \$28/guest

Garden salad, Chef's daily soup, Pasta salad, Potato chips

Select up to 3:

Corned Beef

Provolone, Rye bread

Club

Turkey, Bacon, Cheddar, LTO, Wheat bread

Chicken Pita

Tomato, Cucumber, Feta, Tzatziki, Pita bread

Ham & Swiss

White bread

Grilled Portabella

Provolone, LTO, Pretzel roll

Vegan Wrap

Avocado spread, Chopped romaine, Tomato, Chickpeas

Assorted cookies

Build a Buffet

8

Served with freshly brewed coffee & iced tea
25 guest minimum
Additional \$2/guest for groups under 25

Lunch ♦ \$36/guest
Dinner ♦ \$46/guest

Salad

Select one + one additional dressing

Garden Salad *Arcadian lettuce blend, tomato, red onion, cucumber, Ranch*
Classic Caesar *Romaine, shaved parmesan, crouton, Caesar*
Spinach *Feta, strawberry, walnut, Italian*
Dressings: *Ranch, Caesar, Italian, Blue cheese, French, Honey mustard, Balsamic, Thousand Island*

Entrees

Select two

Chicken Chardonnay *Grilled breast, Chardonnay cream sauce, red wine preserved onions*
Chicken Marsala *Oven-roasted sliced breast, rich mushroom marsala wine sauce*
Mediterranean Chicken *Seared chicken, roasted tomatoes, kalamata olives, feta, fresh herbs*
Tilapia Scallopini *Lightly breaded tilapia, lemon caper sauce*
Mahi Mahi *Oven-roasted, topped with blistered cherry tomato garlic sauce*
Pork Loin *Oven-roasted, whole grain mustard crust, sweet lemon garlic pan sauce*
Pork Tenderloin *Herb-marinated, tart cherry demi-glace & rosemary oil*
Seared Sliced Sirloin *Roasted medium rare, port reduction, fresh cracked black pepper & herbs*
Grilled Flank Steak *Thinly sliced with mustard demi-glace & gremolata*
Beef Brisket *Slow smoked & sliced, topped with brown sugar barbeque*
Portabella Scallopini *Herb-roasted, lemon caper sauce*
Grilled Tofu *Herb-marinated, topped with blistered cherry tomato garlic sauce*
Tortellini Alfredo *Cheese-stuffed pasta in a rich, creamy alfredo sauce*

Vegetable Select one

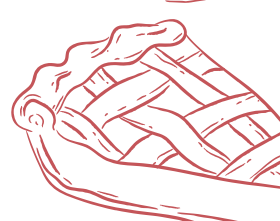
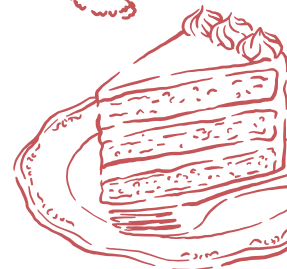
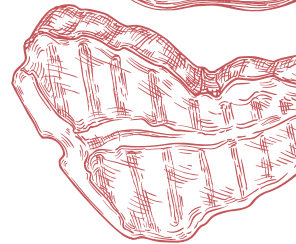
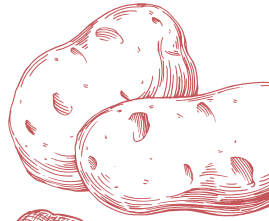
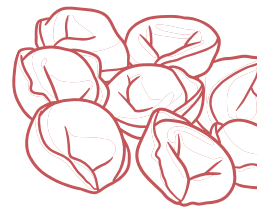
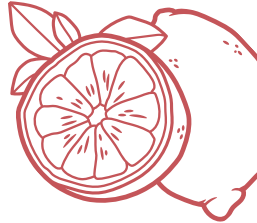
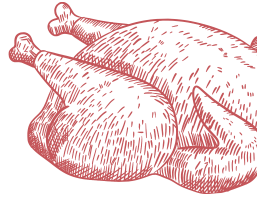
Broccoli with brown butter
Salted caramel carrots
Green beans almandine
Roasted squash & zucchini
Roasted root vegetables
Steamed vegetable medley
Roasted brussels sprouts
Rustic Ratatouille
Roasted mushrooms & artichoke hearts

Starch Select one

Maple whipped sweet potatoes
Roasted garlic mashed potatoes
Cheddar mashed potatoes
Herb-roasted new potatoes
Spinach potato au gratin
Wild rice pilaf
Cilantro lime rice
Lemon herb quinoa
Butter spiced cous cous

Dessert Select two

Chocolate cake	Rum cake	White chocolate
Carrot cake	Tres leches cake	macadamia cookies
Apple pie	Tiramisu	
Cherry pie	Cream puffs	





Build the Perfect Plate

Available for lunch or dinner

Served with freshly brewed coffee & iced tea
Includes bread & butter, choice of salad & dessert

Salad Select one

Garden Salad	<i>Arcadian lettuce blend, tomato, red onion, cucumber, balsamic</i>
Classic Caesar	<i>Romaine, shaved parmesan, crouton, Caesar</i>
Spinach	<i>Feta, strawberry, walnut, Italian</i>
Tomato Cucumber	<i>Arugula, micro greens, fresh herbs, pickled red onion, vinegar</i>
Wedge	<i>Iceberg, blue cheese, bacon, tomato, chives, Ranch</i>

Entrees

Beef

8oz	Sliced Sirloin	\$38
10oz	NY Strip Steak	\$60
12oz	Ribeye	\$65
6oz	Filet Mignon	\$70
8oz	Flat Iron	\$32

Pork

7oz	Sliced Pork Loin	\$28
7oz	Pork Tenderloin	\$29
14oz	Porterhouse Chop	\$50
8oz	Pork Belly	\$33

Sauces

Lemon tarragon cream
Cherry gastrique
Chimichurri
Port reduction
Dijon cream
Red wine demi-glace
Burst cherry tomato sauce
Beurre blanc
Sauce supreme
Sweet chili
Velouté

Vegetable

Grilled asparagus
Salted caramel carrots
Roasted zucchini & squash
Green beans
Brown butter broccoli
Steamed vegetable medley
Spiced baby rainbow carrots

Poultry

6oz	Grilled Chicken Breast	\$31
7oz	Roasted Chicken Thigh	\$28
7oz	Sliced Turkey Breast	\$34
8oz	Duck Breast	\$48
10oz	Airline Chicken Breast	\$40

Seafood

8oz	Salmon	\$48
8oz	Tilapia	\$33
8oz	Mahi Mahi	\$50
7oz	Jumbo Shrimp	\$52

Starch

Garlic mashed potato
Potatoes au gratin
Potatoes dauphinoise
Wild rice pilaf
Herb risotto
Maple whipped sweet potato
Roasted red bliss
Confit fingerlings

Dessert

Select up to two*

**Must be pre-set or stationed if serving two selections*

Chocolate layer cake
Carrot layer cake
Pound cake with lemon curd
Cheesecake with berry compote
Turtle cheesecake
Tres leches cake
Crème brûlée
Lemon meringue pie

Dietary Accommodations

10

Vegetarian & Vegan meals will be accompanied by sides chosen for your other meals when appropriate. Pairings & substitutions to accommodate dietary requirements will be made at the kitchen's discretion.

Vegetarian

Eggplant Parmesan ♦ \$32/guest
Lightly breaded, fried, served with marinara

Grilled Vegetable Stack ♦ \$30/guest
Layers of squash, zucchini, roasted peppers, and herbs with a red pepper cream sauce. Topped with melted mozzarella

Seasonal Risotto ♦ \$32/guest
Traditional Italian risotto finished with parmesan cheese

Spring: Onion & tarragon

Summer: Heirloom tomato & basil

Autumn: Butternut squash & sage

Winter: Wild mushroom & rosemary

Tuscan Ratatouille Tart ♦ \$38/guest
An assortment of vegetables baked into a tender pastry shell

Pesto Gnocchi ♦ \$32/guest
Topped with a fresh salad of basil, shaved parmesan, and pea tendrils

Vegan

Seared Tofu ♦ \$28/guest
Seasoned & sauced to match your meal

Mushroom Bourguignon ♦ \$32/guest
Slow cooked in a rich red wine sauce with onions, carrots, celery, and fresh herbs. Served over rice

Smoked Cauliflower ♦ \$32/guest
Seasoned & hardwood smoked. Served with a roasted red pepper coulis

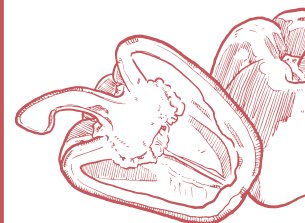
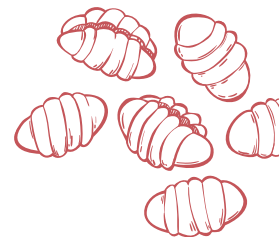
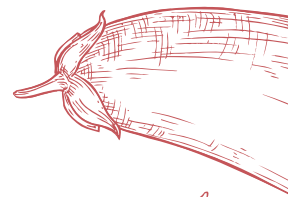
Spiced Potatoes ♦ \$32/guest
Roasted garlic hummus topped with oven-baked Yukon gold potatoes, broccoli, crispy chickpeas, and paprika oil

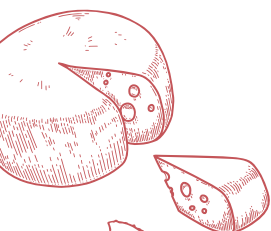
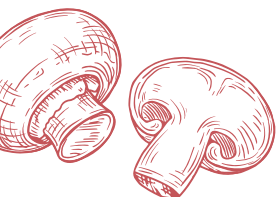
Oyster Mushrooms ♦ \$34/guest
Seasoned & roasted whole, topped with a shallot & garlic wine reduction. Served over lentils & green pea puree

Please inform your Catering Manager of any dietary restrictions or food allergies as early as possible during the planning process. Advance notice allows our culinary team the greatest opportunity to prepare thoughtful, safe, and delicious alternatives for your guests. Our goal is for every guest to enjoy a memorable meal, regardless of dietary restrictions.

Our culinary team is pleased to offer a variety of options for guests with gluten-free, dairy-free, and other restrictions. Many of our menu items are naturally suited to these dietary needs, or can be modified upon request. When selecting your menu, your Catering Manager can offer recommendations to curate a meal that every guest can enjoy.

We also feature an expanded selection of specialty desserts, including gluten-free and vegan options. As our selections may change throughout the year, please speak with your Catering Manager for the most current offerings and recommendations.





Hot Pricing per 25 pieces

Swedish Meatballs	\$75
Boursin-Stuffed Mushrooms	\$75
Mac & Cheese Bites	\$75
Crab Rangoon	\$75
Mushroom Arancini	\$85
Chicken Quesadilla Cones	\$85
Ratatouille Tart	\$85
Raspberry Brie Puff	\$125
Chicken Cordon Bleu Bites	\$125
Prosciutto-Wrapped Shrimp	\$125
Mini Beef Wellingtons	\$150

Cold Pricing per 25 pieces

Tomato Caprese Skewers	\$50
Mini Cheeseball Trio	\$50
Tomato Bruschetta	\$50
Fruit Kabobs	\$50
Mediterranean Phyllo Tart	\$75
Sweet Corn Deviled Eggs	\$75
Prosciutto-Wrapped Melon	\$75
Whipped Goat Cheese & Fig Tart	\$75
Shrimp Cocktail	\$100
Charcuterie Skewer	\$100
Tuna Tartar Spoons	\$200

Displays

Smoked Salmon

◆ \$375 per 100 pieces

Capers, red onion, dill creme fraiche, toast crisps

Hummus Platter

◆ \$200 per 100 pieces

Roasted red pepper and roasted garlic hummus with pita chips

Spinach Artichoke Dip

◆ \$200 per 100 pieces

With pita chips

Fresh Fruit Display

◆ \$4.75/guest

Assorted freshly cut fruit with yogurt honey dip

Fresh Vegetable Display

◆ \$4.50/guest

Array of farm fresh vegetables with Ranch dip

Antipasto Display

◆ \$6/guest

Variety of classic Italian cold meats & cheese, marinated vegetables, artisan bread

International Cheese Board

◆ \$7/guest

Assortment of domestic & imported cheeses, grapes, berries, assorted crackers

Carving Stations

3oz meat per guest. Includes one carver per 150 guests

Served with cocktail rolls

Herb Roasted Beef Tenderloin with horseradish cream sauce	\$16/guest
Roasted Certified Angus Top Sirloin with au jus	\$12/guest
Slow Smoked Beef Brisket with black pepper BBQ sauce	\$12/guest
Smoked Brown Sugar Glazed Ham with honey mustard	\$10/guest
Herb Roasted Pork Loin with whole grain mustard demi-glace	\$8/guest
Slow Roasted Turkey Breast with turkey gravy	\$10/guest

Hosted Bar: Total amount sold at the bar is billed to the host

Cash Bar: Individual cash payment is required when the drink is served

Beer

Bottled unless noted otherwise

Domestics

Hosted \$5.00 ♦ Cash \$5.50

Bud Light, Busch Light,
Coors Light, Michelob Ultra

Premium, Craft, Imported

Hosted \$6.00 ♦ Cash \$6.50

Blue Moon, Shiner Bock,
Dos Equis, Exile Ruthie, Exile
Ruthie N/A, Heineken,
Pseudo Sue (*can*), Zoltan (*can*),
High Noon (*can*)
Black Cherry, Watermelon, Pineapple, Peach

Domestic Kegs

Hosted \$375

Premium/Craft Kegs

*Please speak with your Catering Manager
for current selections & pricing*

Wine

Glass Hosted \$6.50 ♦ Cash \$7.00

Bottle Hosted \$27 ♦ Cash \$29

Trinity Oak

Chardonnay, Pinot Grigio
Pinot Noir, Cabernet Sauvignon

Canyon Road

Moscato

Wycliff

Brut Champagne (*bottle only*)

NA's & Mixers

Sodas & Juices

Hosted \$1.75 ♦ Cash \$2.75

Coke Products

Coke, Diet Coke, Pibb, Fresca

Pepsi Products

Mountain Dew, Diet Dew

Lemonade

*All bars are subject to a \$125 set-up fee. This fee is
waived when bar surpasses \$300 in sales.*

Spirits

Call Tier

Hosted \$5.50 ♦ Cash \$6.00

Smirinoff Vodka, Seagram's Dry Gin,
Seagram's 7 Crown Whiskey, Jim Beam
Whiskey, Black Velvet Whiskey, Bacardi
White Rum, Paramount Amaretto,
Peachtree Schnapps, Juarez Triple Sec,
Jose Cuervo Silver Tequila

Premium Tier

Hosted \$6.50 ♦ Cash \$7.00

Tito's Vodka, Tanqueray Gin, Captain
Morgan Rum, Malibu Rum, Jameson Irish
Whiskey, Jack Daniel's Whiskey, Crown
Royal (Regular, Peach, Apple, Blackberry),
Exotico Tequila

Deluxe Tier

Hosted \$7.50 ♦ Cash \$8.00

Grey Goose Vodka, Maker's Mark Whiskey,
Templeton Rye Whiskey, Glenlivet 12 Year
Scotch, Bombay Sapphire Gin, Don Juilo
Blanco Tequila

*Don't see what you're looking for? Let your
Catering Manager know! We are happy to
special order select items for your event.*

Juices

Pineapple
Orange
Grapefruit
Cranberry
Lemon
Lime

Mixers

Tonic water
Club soda
Ginger ale
Grenadine
Sour mix
Bitters
Simple syrup



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