



Banquet Beverage Selection

Deluxe	Premium	Select
Knob Creek	Makers Mark	Jim Beam
Bombay Sapphire	Tanqueray	Beefeater
10 Cane	Mount Gay	Bacardi Light
Myers Dark	Myers Dark	Montego Bay Dark
Johnny Walker Black	Chivas Regal	Johnny Walker Red
Glenlivet 12 year	Macallan 12 year	Glenfiddich
Patron Silver	Cuervo Gold	Sauza
Kettle One	Absolut	Smirnoff
Crown Royal	Seagrams VO	Canadian Club

Cordials

Chambord, Grand Marnier, Drambuie, Frangelico, Amaretto DiSaronno,
Sambuca Romano White, Bailey's Irish Cream, Kahlua

SELECTION

HOSTED BAR

CASH BAR

Deluxe Cocktails	\$12.00	\$15.25
Premium Cocktails	\$10.00	\$12.75
Select Cocktails	\$9.00	\$11.25
Domestic Beer (<i>Budweiser, Bud Light, Coors Light</i>)	\$6.50	\$8.25
Imported Beer (<i>Heineken, Big Wave Golden Ale, Longboard, Amstel Light</i>)	\$7.00	\$8.75
Non-alcoholic Beer (<i>Odouls or Sharps</i>)	\$6.50	\$8.25
House Wine by the Glass	\$9.00	\$11.25
Varietals Wine by the Glass	\$12.00	\$15.25
Cordials	\$12.00	\$15.25
Tropical and Blended Cocktails	\$12.00	\$15.25
Virgin Tropical and Blended Cocktails	\$8.00	\$9.50
Assorted Soft Drinks	\$4.50	\$5.75
Assorted Fruit Juices	\$4.50	\$5.75
Bottled & Mineral Water	\$5.00	\$6.25

A minimum revenue guarantee of \$400.00 an hour, per bar/bartender is required for all bars. In the event that the minimum is not reached, a bartender charge of \$225.00 plus tax, per bartender, will be charged to the Master Account. One bartender is staffed per every 100 guests. Should you wish to deviate from our standard staffing guideline, a \$225.00 plus tax, per bartender, will apply. We welcome our clients to inventory the bars before and after each function. Please consult with your Conference Service Manager for additional labor charges.

Add 22% service charge and 4.166% G.E.T. to all Host Bar Prices.
Cash Bar Prices are inclusive of 4.166% G.E.T. and 22% service charge.

NOTE: For all cash bars, (1) cashier is required for every (100) guest.
Cashier fee is \$125.00 per cashier.

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	ONE HOUR	TWO HOURS	EACH ADDITIONAL HALF HOUR
<i>Deluxe Brands Add Tropicals</i>	\$32.00 per person \$8.00 per person	\$42.00 per person \$8.00 per person	\$7.50 per person \$5.00 per person
<i>Premium Brands Add Tropicals</i>	\$28.00 per person \$8.00 per person	\$38.00 per person \$8.00 per person	\$6.00 per person \$4.00 per person
<i>Select Brands Add Tropicals</i>	\$24.00 per person \$6.00 per person	\$34.00 per person \$6.00 per person	\$5.00 per person \$3.00 per person
<i>Children's Packages</i>	\$12.00 per child	\$16.00 per child	\$2.00 per child

TROPICAL BEVERAGE STATION

Enhance your tropical beverage presentation with our Island Style Tiki Hut Bar with Thatched Roof, Hawaiian Novelty Décor and Grass Skirting.

For that special island ambiance, a Hawaiian Music Trio and a beautiful Hula Dancer can be added to your event. Please consult your Conference Service Manager for entertainment options.

ALCOHOLIC PUNCHES

	Per Gallon
Sparkling Pineapple Punch	\$ 100.00
Blue Hawaiian Punch	\$ 100.00
Mai Tai Punch	\$ 124.00
Mauna Loa Margarita Punch	\$ 110.00

NON-ALCOHOLIC PUNCHES

	Per Gallon
Mauna Kea Margarita Punch	\$ 70.00
POG (Passion Fruit, Orange and Guava) Fruit Punch	\$ 70.00
Mai Tai Punch Cooler	\$70.00

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FIRE & ICE MARTINI BAR

An impressive hand sculpted ice bar featuring Tiki God and Volcano Ice Luges,
Fire & Ice Light Package and Custom Company Logo.

Tiki God Ice Luge

Volcano Ice Luge

8' Martini Ice Bar with Fire & Ice Lighting Package

Please consult with your Conference Service Manager for availability and pricing

<p>Kilauea Cosmo Absolut Citron Vodka, Cointreau, Fresh Lime Juice</p>	<p>Chocolate Macadamia Nut Martini Absolut Vodka, Chocolate Liqueur, Macadamia Nut Liqueur</p>
<p>The Blue Hawaiian Kettle One Vodka, Blue Curacao, Pineapple Juice & Coconut Syrup</p>	<p>Bikini-tini Smirnoff Vodka, Coconut Rum, Pineapple Juice and Grenadine</p>
<p>Saketini Kettle One Vodka, Chilled Sake and Fresh Cucumber</p>	<p>Mango Tango Absolut Vodka, Fresh Mango and Ginger Syrup</p>

AFTER DINNER ENHANCEMENTS

Cognac	Per Glass
Remy Martin V.S.O.P	\$ 14.00
Courvoisier V.S.O.P.....	\$ 14.00
Hennessy V.S.O.P	\$ 15.00
Martell Cordon Bleu	\$ 18.00
Remy X.O	\$ 24.00
 Port	 Per Glass
Sandeman Founders Reserve	\$ 12.00
Smith Woodhouse Lodge Reserve	\$ 15.00
Graham's Vintage	\$ 22.00

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Wine List

BOTTLE

SPARKLING

Kenwood Yuluppa , Brut, California	42
Domaine Carneros by Taittinger , Brut, Carneros, California	49
Moët et Chandon White Star , Extra Dry, Epernay, France	98
Veuve Cliquot Ponsardin , Brut, Reims France	98

Wines are listed from light to full bodied

WHITE

Bodegas Naia , Verdejo, Rueda, Spain	58
Swanson , Pinot Grigio, Napa Valley, California	58
Au Bon Climat , Pinot Gris/Pinot Blanc, Santa Barbara, California	52
Selbach , Piesporter Goldtröpfchen, Riesling, Kabinett, Mosel Saar Ruwer, Germany	38
Domaine De Triennes Saint Fleur , Viognier, Vin de Pays, France	38
Cliff Lede , Sauvignon Blanc, Napa Valley, California	70
Nobilo Icon , Sauvignon Blanc, Marlborough, New Zealand	44
Four Vines "Naked" , Chardonnay, Santa Barbara, California	40
Cambria , Chardonnay, Katherine's Vineyard, Santa Maria Valley, California	48
Louis Latour Pouilly-Fuissé , Chardonnay, Maconnais, France	54
Cakebread Cellars , Chardonnay, Napa Valley, California	87

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RED	
Cambria , Pinot Noir, Julia's Vineyard, Santa Maria Valley, California	39
Landmark Grand Detour , Pinot Noir, Sonoma Coast, California	64
Isole e Olena , Chianti Classico, Tuscany, Italy	48
Ferrari-Carano , Merlot, Sonoma County, California	64
Markham Vineyards , Merlot, Napa Valley, California	56
Raymond Reserve , Merlot, Napa Valley, California	76
North Star , Merlot, Columbia Valley, Washington	80
Ferrari-Carano , Siena, Sonoma County, California	72
Teira , Zinfandel, Sonoma County, California	42
Château Greysac , Médoc, France	64
Beaulieu Vineyard , Cabernet Sauvignon, Rutherford, Napa Valley, California	52
Beringer , Knights Valley, Cabernet Sauvignon, Napa Valley, California	48
Ferrari Carano , Cabernet Sauvignon, Sonoma County, California	66
Clos du Val , Cabernet Sauvignon, Napa Valley, California	82
Coppola Directors Cut , Cabernet Sauvignon, Napa Valley, California	78
Wolf Blass Yellow Label , Shiraz, South Australia	46

HOUSE WINES

Hayman and Hill , Chardonnay	42
Hayman and Hill , Cabernet Sauvignon	42
Hayman and Hill , Merlot	42

For a larger selection of wine, the hotel master list is available. Wines on the master list may be limited in quantity due to availability. All master list wines must be preordered a minimum of two weeks in advance and will be charged in full for quantity ordered regardless of whether or not they are consumed.

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