Advance guarantees of each selection are required seven (7) days in advance of event date

BEVERAGES			FRUIT PUNCH-Tropical Fruit Punch	\$48 per gallon
	CASH BAR	HOSTED BAR	Hosted Beverage Packages	
DOMESTIC BEER IMPORTED BEER	\$5.50 \$6.50	\$5 \$6	Choose from one of the options below Prices are based on a 3 hour service and are a per pers	son price
LIQUOR SELECTIONS WE ALSO OFFER A FULL SPECIALITY COCKTAIL LIST				
MODERATE BRAND SPIRITS Sobieski Vodką, Gordon's Gin,	\$8.50	\$7.50	Waterfront Select Beer, Wine, Sparkling Wine and Soft Drinks	\$20
Don Q Crystal Rum, El Jimador Blanco Tequila Jim Beam Bourbon/Whiskey,			Waterfront Moderate Liquor, Beer, Wine, Sparkling Wine and Soft Drinks	\$25
Grant's Reserve Scotch, Paul Masson Brandy			Waterfront Premium	\$30
PREMIUM BRAND SPIRITS Ketel One Vodka, Ketel One Citron Vodka,	\$11	\$10	Top Shelf Liquor, Imported Beer, Wine, Sparkling Wine and Soft Drinks	·
Bombay Sapphire Gin, Tangueray Gin Cruzan Single Barrel Estate Rum			Enhance your evening with one of our Specialty Bars	s \$35
Don Julio Silver Tequila, Don Julio Anejo Teq Maker's Mark Bourbon, Johnny Walker Black Label,	ruila		Mimosa Bar: Mimosas, Bellinis, Flavored Mimosas Bloody Mary Bar: Various mixes and garnishes Southern Comfort bar: Hurricanes, Frozen Daiquiris, Mint Jule	eps
Courvoisier VSOP Cognac NON ALCOHOLIC BEVERAGES			FRUIT PUNCH Tropical fruit punch with rum or house made Sangria	\$80 gallon
Fair Trade Coffee, Decaf, Tropical Iced Tea, Or Fruit Juices and Lemonade Assorted Sodas Artesian Mineral Water Bottle Sparkling or Still Water .750ml	ganic Hot Teas	\$48/gallon \$35/gallon \$3.00 each \$3.00 each \$6 each	All full service bars are subject to a per bartender labor charge of minimum three (3) hour period. All hosted arrangements are subject to 21% service charge and of tax. Cash Bar prices are inclusive of 8.75% sales tax	

¹² Menus Presented by Miss Pearl's Restaurant & Lounge, Executive Chef Eddie Blyden. All prices subject to 21% service charge and 8.75% sales tax. Menu minimums may apply.

WINE SELECTIONS

We are proud to feature as our House Wine:

Trinity Oaks Winery, Napa- For every bottle we sell a tree is planted

Pinot Grigio, Chardonnay, Merlot, and Cabernet \$28 per bottle Trinity Oaks wines are available by the glass \$7.50 for a hosted event. \$8 for a cash bar

Vintages are subject to change without notice

SPARKLING WINES REDS Avissi Prosecco Italy NV 28 Pinot Noir Jekel Santa Barbara '10 36 Segura Viudas Brut Reserva, Spain NV 28 Pinot Noir Hahn "SLR Estates" "10 48 Cupcake Sparkling Moscato Italy 28 Pinot Noir Byron '10 48 Graham Beck Brut NV So. Africa 38 Pinot Noir Educated Guess Carneros '10 48 Graham Beck Rose NV So Africa 40 CHARDONNAYS Mumm "Cuvee" Napa 56 Chardonnay Hess "Shirttail", Napa '09 Merlot Tangley Oaks Napa "08 32 32 Chardonnay Santa Barbara '09 36 **WHITES** Chardonnay Chamisal "Unoaked" '09 40 Zinfandel Predator "Old Vine" Lodi 32 Chardonnay Sonoma Cutrer Napa '08 Pinot Grigio Passini "Grivo" Italy '10 32 48 Zinfandel Paso Creek Vineyards '08 36 Jekel Riesling Monterey '10 32 Zinfandel XYZin Sonoma '08 36 Sauvignon Blanc Oberon Napa '10 36 Sauvignon Blanc Frogs Leap Napa '11 36 Malbec Siete Fincas Arg '09 32 Pinot Gris J Vineyards '10 48 Syrah Bonterra Mendocino '09 32 ROSE Cabernet Sauvignon Rutherford Ranch '10 36 Commandiere de la Bargemone '10 32 Cabernet Sauvignon Joel Gott 815 '10 40

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