

# Kent Country Club

Banquet Menu 2012



1600 College Avenue N.E.  
Grand Rapids, MI 49505  
Business office: 616.363.6811  
[www.kentcountryclub.com](http://www.kentcountryclub.com)

# Kent Country Club Banquet Menu

## Planning Your Event

Successful events start with early planning! Whether your event is a business meeting or a social function, Kent Country Club is here to ensure a superbly catered event, tastefully presented in superior facilities. Our service oriented staff is trained to assist you in planning your function. We will work with you to customize your event in order to make it special and memorable.

## Reserve Your Space

Contact Kent Country Club at 616.363.6811 or via e-mail; Meagan@kentcountryclub.com for room availability.

## Plan Your Menu and Theme

While working with our Food and Beverage Director, we'll be happy to share ideas about your menu and function. We provide served banquets, buffets, appetizer parties, receptions, wedding parties and more, for almost any type of event!

## Guarantee Policy

For large parties, we ask that we have an estimated number of people **two weeks** prior to your event. **Your final count is needed by 12:00 noon, 2 days prior to your event.** This guaranteed final count will be the number which you are billed. Should your meal counts vary or should a guest change their entrée selection with less than a 2 day notice, the host is responsible for the additional cost of such.

## Split Menu Fee

We are happy to accommodate a split menu based on the following guidelines. An additional \$2.00 per person charge is applicable for a 2-way split menu. A third split is available for parties of 50 or less with an additional \$2.00 split fee. The host is responsible for giving a count of each entrée **1 week in advance** of the party. The host is required to have a system of identifying each guest's entrée choice along with a master list of entrée choices.

## Menu Tastings

Menu offerings are available for you and your party to sample. You may taste up to 5 entrees with Chef's choice of starch and vegetable for your confirmed event, gratis. Other entrees, appetizers, and dessert options will be available for an additional fee.

## Service Charge and Sales Tax

Parties are subject to the following charges: 14% Gratuity, 6% Service Charge and 6% Sales Tax. If your organization is Tax Exempt, paperwork indicating such must be turned in prior to your event.

## Room & Equipment Charges

Room rental fees and equipment charges are applied to all business and sponsored events; Club members' personal events are not subject to room fees. These fees are based on the space(s) and equipment utilized.

Main Dining Room (without Dance Floor).....\$500

Main Dining Room (with Dance Floor).....\$600

Ford Room.....\$300

East Room.....\$100

Conference Room (available December 2012).....\$250

A/V Equipment

Wireless Microphone.....\$150.00

Lavaliere Microphone.....\$150.00

Portable Screen and Projector.....\$50.00

Surround Sound for Main Dining Room and Porch.....\$50.00

Podium with wired microphone.....\$15.00

## Room Capacities

Main Dining Room (without Dance Floor).....250 people maximum

Main Dining Room (with Dance Floor).....200 people maximum

Ford Room.....50 people maximum

East Room.....30 people maximum

Conference Room (available December 2012).....20 people maximum



## Wedding and Ceremony Information

Congratulations on your special day! Wedding minimums are \$35.00 per person for food and beverage. Room rentals are listed below. Outdoor ceremonies will be held by the 18th green off the Porch. Bridal and groom suites are available for use during the day of your event (starting in December 2012). Please contact the Food and Beverage Director for more information regarding weddings and ceremonies.

Main Dining Room (without Dance Floor).....\$2000

Main Dining Room (with Dance Floor).....\$2100

Ford Room.....\$1000

Outdoor Ceremony.....\$300

Bridal and Groom Suites.....\$250

## Valet Parking

Valet Parking is available for your event at \$50 per parker. One valet is recommended for each 50 guests. Valet Parking needs to be reserved at least 1 week prior to event.

## Cake Serving Fee

Should one elect to bring in a cake from another source, a \$1.00 per person serving fee is applicable.

## Linens and Flowers

White linens are provided by the Club for your use at no extra charge. We have the availability of many colors and styles for an additional charge. Flowers and/or centerpieces are available for an extra charge. Kent Country Club does not provide standard centerpieces.

## Dress Code

**The wearing of denim is not permitted in the Clubhouse at anytime.** Jackets, for gentlemen, are required in the Ford Room, Living Rooms & Main Dining Room. Club members and/or hosts are responsible for their guests in this regard.

## Cell Phones

Cellular phones are not permitted in the Clubhouse and are discouraged from use on the Golf Course, especially in close proximity to the Clubhouse. Should you require the use of a cellular phone, we ask that you do so in the privacy of your automobile. Business meetings being held in a private room may use cellular phones in the room only. Please inform your guests of this policy.

## Smoking Policy

Kent Country Club is a non-smoking facility.

## Sponsored Events

Kent Country Club is a private club; therefore events must be sponsored or hosted by a member of the Club or be approved by the Board of Directors. If an event is sponsored by a member and the sponsoring member pays the bill, then the event is considered a member function. A sponsored event is defined as being sponsored by a member but billed on a separate invoice. The sponsoring member does not need to be involved in the planning process, but we ask that the sponsor contact the Food and Beverage Director with their intention of sponsoring the event.

## Liquor Policies

No intoxicating beverages shall be consumed on the Club's property except those which are served by the Club and its employees, in accordance with the rules and regulations of the Michigan State Liquor Control Commission. Furthermore, the Club reserves the right to confiscate unauthorized beverages. Under no circumstances will liquor be served to minors.

## Cash Bars

Cash bars may be handled using a ticket system. The Club provides tickets and a cash box to a member of your party that will handle the purchasing of the tickets. The handler will sell the tickets that may be used for beers, wines, and mixed drinks. The guests will then turn the ticket into the bar for the purchased beverage. Kent Country Club and its associates cannot handle the cash box or tickets in accordance to our liquor license and the Michigan State Liquor Control Commission. Prices include tax and gratuity and are:

Set-up Fee.....\$75.00

Beer.....\$6.00

Wine.....\$7.00

Mixed Drinks.....\$8.00

## Breakfast Selections

### **Breakfast Meeting.....\$9.00**

Orange, Tomato and Apple Juice  
Assorted Danish, Muffins and Bagels  
Cream Cheese, Jellies, Jams and Butter  
Coffee, Decaf Coffee and Hot Herbal Tea

### **Continental Breakfast.....\$11.00**

Orange, Tomato and Apple Juice  
Seasonal Fruit and Berry Salad  
Assorted Danish, Muffins and Bagels  
Cream Cheese, Jellies, Jams and Butter  
Coffee, Decaf and Herbal Tea

### **Alternative Breakfast Options**

The Following Selections may be added to the Continental Breakfast  
(Priced per Person with a Minimum of 20 People)

Belgian Waffles with Michigan Syrup.....\$6.00  
Quiche Lorraine.....\$8.00  
Scrambled Eggs.....\$5.00  
Vegetable Strata.....\$10.00  
Manned Omelet Bar.....\$12.00  
American Hash Browns.....\$3.00  
Granola and Yogurt and Dried Fruit.....\$5.00  
Bacon or Sausage.....\$5.00

## Luncheon Salads

### **Cobb Salad.....\$15.00**

Mixed Greens Topped with Boiled Egg, Crispy Bacon, Bleu Cheese,  
Avocado and Diced Tomato with a Grilled Chicken Breast

### **Grilled Chicken Fajita Salad.....\$16.00**

Chicken Breast with Onions and Peppers, Cheddar Cheese,  
Tortilla Strips and Romaine with Southwest Ranch Dressing

### **Grilled Caesar with Chicken.....\$14.00**

Romaine Lettuce, Croutons, Parmesan and Classic Caesar  
Dressing topped with Grilled Chicken Breast and Anchovies

### **Greek Chicken Salad.....\$14.00**

Tomatoes, Red Onion, Kalamata Olives, Feta and Cucumbers  
with Greek Dressing and a Grilled Chicken Breast

### **Sunburst.....\$14.00**

Chicken or Tuna Salad served on Sliced Fresh Fruit  
with a Honey-Yogurt dressing

### **Michigan Apple Salad with Chicken.....\$15.00**

Pulled Chicken Breast with Michigan Apples, Bleu Cheese and  
Candied Walnuts with Baby Lettuces and Apple-Walnut Dressing

### **Tuna Niçoise Salad.....\$18.00**

Seared Ahi Tuna Steak on a Salad of Baby Lettuce, Yukon Potatoes,  
Green Beans and Hard Boiled Egg with Tomato-Garlic Vinaigrette

### **Thai Beef Salad.....\$17.00**

Grilled Flank Steak with Asian Greens, Sweet Peppers,  
Water Chestnuts, Shitakes and Green Onions in a Thai-Soy Dressing

## Wraps and Sandwiches

All Sandwiches and Wraps are served with Kettle Chips and a Pickle

### **Southwest Chicken Wrap.....\$11.00**

Grilled Chicken Breast, Roasted Peppers, Cheddar Cheese,  
and Romaine with Southwest Ranch Dressing in a Tomato Tortilla

### **Chicken Caesar Wrap.....\$10.00**

Romaine Lettuce, Grilled Chicken Breast and Parmesan Cheese  
Tossed in Classic Caesar Dressing and Wrapped in Lawash

### **Chicken Salad Sandwich.....\$8.00**

Homemade Chicken Salad on Whole Wheat Toast  
with Lettuce and Tomato

### **Kent Club.....\$9.00**

Smoked Turkey Breast Layered with Crispy Bacon, Lettuce,  
Tomato and Dijon Spread on Toasted Whole Wheat

### **Turkey Avocado Wrap.....\$11.00**

Sliced Turkey, Avocado and Michigan Apples with  
Baby Spinach Wrapped In Lawash with Dijon Vinaigrette

### **Tuna Salad Wrap.....\$9.00**

Homemade Tuna Salad with Tomato and Leaf Lettuce  
Wrapped In a Spinach Tortilla

### **Reuben.....\$10.00**

House-Cured Corned Beef with Sauerkraut, Melted Swiss Cheese  
and Thousand Island Dressing on Caraway Rye

## Plated Luncheon Entrees

Each Plated Luncheon Item is accompanied by a Garden Salad and Rolls

### **Chicken Supreme.....\$18.00**

Roasted Breast of Chicken Stuffed with Shallots and Spinach  
with Vegetable Medley and Jus Lie

### **Chicken Stir Fry.....\$17.00**

Diced Chicken Breast Marinated in Teriyaki Sauce  
Stir-Fried with Asian Vegetables and Served over Steamed Rice

### **Chicken Parmesan.....\$18.00**

Boneless Breast of Chicken Baked in a Parmesan Crust  
with Linguini and Homemade Tomato Basil Sauce

### **Mac and Cheese.....\$15.00**

Pulled Chicken Breast Tossed with Three Cheese Cream Sauce,  
Penne Pasta, Peas and Baked with Seasoned Bread Crumbs

### **Baked Salmon.....\$19.00**

Herb-Crusted West Coast Salmon Fillet Over  
California Vegetables and Chardonnay-Beurre Blanc

### **Filet.....\$19.00**

Grilled Dry-aged Beef Tenderloin (4 oz)  
Served over a Cabernet-Veal Reduction and Chef's Choice of Vegetable

*Please select from our variety of Hot and Cold Hors d'oeuvres  
Each of the items below are priced per piece.*

### Cold Hors d'oeuvres

- Shrimp Cocktail with Two Sauces.....\$3.00
- Caprese Salad Skewers.....\$2.00
- Assorted Sushi Rolls.....\$3.00
- Deviled Eggs.....\$1.50
- Ratatouille on Garlic Crostini.....\$2.00
- Crab Louis on Toast Points.....\$2.25
- Tomato Bruschetta.....\$2.00
- Smoked Salmon Cornet.....\$2.75
- Spicy Shrimp Salad Cucumber.....\$3.00
- Smoked Salmon Canapé.....\$2.50
- Asparagus in Beef Tenderloin.....\$2.50
- Ham-Boursin Pinwheel.....\$2.00

### Hot Hors d'oeuvres

- Vegetable Spring Roll.....\$3.00
- Wild Mushroom Croustades.....\$2.50
- Kent's Cheese Puffs.....\$2.00
- Artichoke-Stuffed Mushrooms.....\$3.00
- Spanakopita.....\$3.00
- Grilled Beef Kabobs.....\$5.00
- Caramelized Onion Tartlets.....\$2.00
- Lollipop Lamb Chops.....\$5.00
- Mini Meatballs, Choice of Sauce.....\$3.00
- Crab-Stuffed Mushroom.....\$3.50
- Scallops Wrapped in Bacon.....\$4.00
- Thai Chicken Spring Rolls.....\$3.00
- Water Chestnuts Wrapped in Bacon.....\$3.00
- Mini Beef Wellingtons.....\$4.00
- Pork Egg Rolls.....\$3.00
- Chicken Satay.....\$3.50
- Sausage Stuffed Mushrooms.....\$3.00

### Specialty Kent Dips and Spreads

- Baked Brie en Croute.....\$50.00 (serves 20 people)
- Artichoke Crab Dip with Pita.....\$65.00 (serves 30 people)
- Artichoke-Spinach Dip.....\$50.00 (serves 30 people)
- Hummus Dip with Pitas.....\$ 3.50 per person

### Assorted Boards

- Our Boards are served with the appropriate accompaniments.
- Fresh Fruit and Berry.....\$80.00 (serves 20 people)
  - Garden Vegetable Crudités.....\$70.00 (serves 30 people)
  - Assorted Gourmet Cheese.....\$80.00 (serves 30 people)
  - Salt Crusted Salmon.....\$120.00 (serves 20 people)

## Plated Dinner Entree

*Entrée Prices Include a Garden Salad, Starch, Vegetable, Rolls and Butter*

### **Supreme of Chicken.....\$25.00**

Locally Raised Chicken Breast Stuffed with Spinach  
or Mushroom Served with a Rosemary Chicken Jus Lie

### **Chicken Marsala.....\$28.00**

Grilled Chicken Breast Topped with  
Wild Mushrooms and a Truffled Marsala Sauce

### **Mediterranean Chicken.....\$27.00**

Roasted Chicken Breast Covered in an  
Artichoke-Roasted Pepper Sauce

### **Salmon.....\$25.00**

Grilled West Coast Salmon Fillet with your Choice  
of Beurre Blanc or Teriyaki

### **Roasted Pork Loin.....\$26.00**

Herb Marinated Berkshire Pork Loin  
with Michigan Dried Cherry Sauce

### **Pork Tenderloin.....\$28.00**

Honey-Mustard Glazed Pork Tenderloin  
with an Apple-Cider Jus

### **Tenderloin of Beef.....\$39.00**

8 Ounce Cut of Dry Aged Beef Tenderloin  
with Cabernet-Beef Reduction

### **New York Strip.....\$36.00**

10 Ounce New York Strip Steak  
Served with Wild Mushroom Demi Glaze

### **Prime Rib.....\$34.00**

Slow Roasted Prime Rib with Natural Jus  
and Horseradish Cream Sauce

## Starches

**Potatoes Anna, Rosemary Roasted Red Skins, Twice Baked Potatoes,  
Baked Potato, Garlic Whipped Potatoes, Corn Pudding, Risotto, Wild Rice Pilaf**

## Vegetables options

**Steamed Green Beans, Green Beans Almandine, Vegetables Medley,  
Steamed Broccoli, Roasted Root Vegetables, Steamed Asparagus**

## Surf And Turf

All Surf and Turf Selections include a Garden Salad, Starch, Vegetable and Rolls

### **Beef Tenderloin and Salmon.....\$36.00**

4 Ounce Beef Filet and 3 Ounce Salmon Filet  
with Hollandaise Sauce

### **Beef Medallion and Lobster.....\$45.00**

4 Ounce Beef Medallion and 4 Ounce Poached Lobster Tail  
with Drawn Butter and Béarnaise Sauce

### **Flank Steak and Crab Cake.....\$31.00**

6 Ounce Sliced Flank Steak and 3 Ounce Maryland Crab Cake  
with Dijon Mustard Cream Sauce

### **Pork Loin and Crab Cake.....\$32.00**

6 Ounce Pork Steak and 3 Ounce Maryland Crab Cake  
with Dijon Mustard Cream Sauce

## Specialty Dinner Salads

### **Spinach Salad.....\$3.00**

Baby Spinach Tossed with Roasted Root Vegetables, Goat Cheese  
and Toasted Sunflower Seeds in a Citrus Dressing

### **Michigan Apple Salad.....\$4.00**

Michigan Apples, Bleu Cheese, Candied Walnuts  
and Baby Lettuce Tossed in an Apple-Walnut Dressing

### **Caesar Salad.....\$3.00**

Chopped Romaine Lettuce, Garlic Croutons, Anchovy  
and Shaved Parmesan Cheese in Classic Caesar Dressing

### **Wedge Salad.....\$3.00**

A Wedge of Head Lettuce, Bleu Cheese, Tomato,  
Red Onion and Bacon with Ranch Dressing

## Carving Stations

Carving Station Prices Include Garden Salad, Starch, Vegetable, Rolls, Butter

### **Beef Tenderloin.....\$39.00**

Cabernet-Beef Reduction and Horseradish Cream Sauce

### **Leg of Lamb.....\$27.00**

Rosemary Au Jus and Mint Jelly

### **Breast of Turkey.....\$22.00**

Cranberry Relish and Sage Gravy

### **Prime Rib.....\$32.00**

Natural Jus and Horseradish Cream Sauce

### **Country Ham.....\$22.00**

Dijon Mustard Sauce and Cherry Chutney

### **Roast Beef.....\$25.00**

Thyme Scented Beef Jus and Whole Grain Mustard

## Pasta Station

**\$18.00 per Person**

Pasta Station Pricing Includes Choice of Two Pastas, Two Sauces,  
Caesar Salad, Garlic Bread and Accompaniments

### **Pasta Choices**

Fettuccini, Penne, Rotini, Linguini or Cheese Ravioli

### **Sauce Choices**

Alfredo, Marinara, Bolognese, Pesto or Tomato Cream

### **Additional Accompaniments**

Meatballs.....\$3.00

Italian Sausage.....\$3.00

Grilled Chicken Breast.....\$2.00

Grilled Vegetables.....\$2.00

Marinated Shrimp.....\$5.00

## Taco Station

**\$17.00 per Person**

Taco Station Pricing Includes Ground Beef, Grilled Chicken Breast,  
Homemade Tortilla Chips, Salsa, Sour Cream, Shredded Cheddar

### **Additional Accompaniments**

Grilled Flank Steak.....\$4.00

Homemade Guacamole.....\$2.00

## Asian Station

**\$19.00 per Person**

Asian Station Pricing includes Chop Sticks, Fortune Cookies and Dipping Sauces

California Sushi Rolls	Chicken Satay
Vegetable Spring Rolls	Beef Teriyaki
Crab Rangoon	Pot Stickers

### **Additional Accompaniments**

Spicy Tuna Rolls.....\$4.00

Salmon and Tuna Sashimi.....\$5.00

Wok Seared Sea Scallops.....\$7.00

Sweet and Sour Pork Skewers.....\$3.00

## American Station

**\$19.00 per Person**

American Pricing Includes Dinner Rolls, Cookies and Appropriate Condiments

Smoked Beef Brisket	B-B-Q Pork
Maryland Crab Cakes	Poached Asparagus

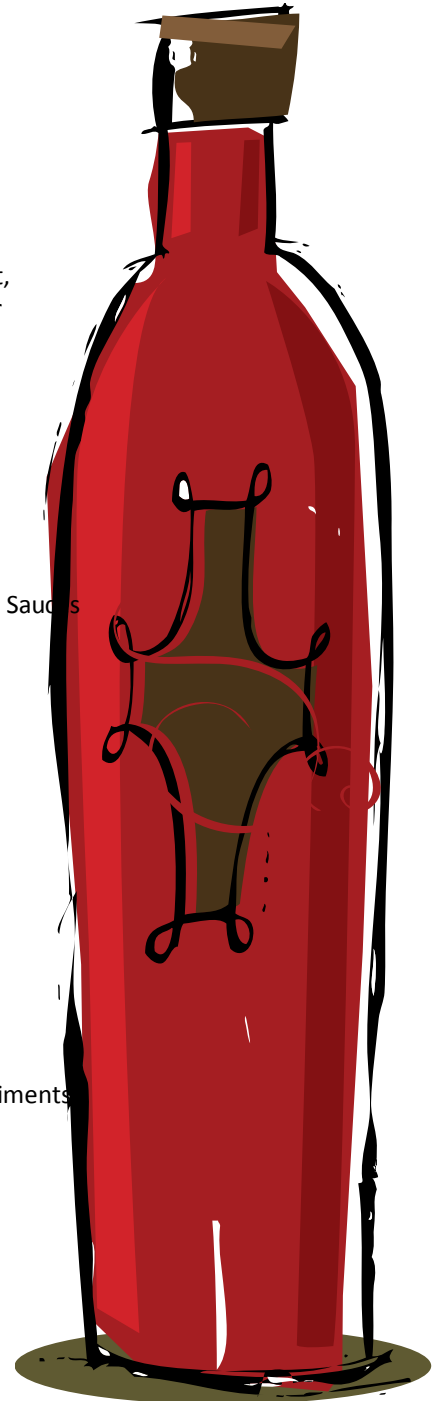
### **Additional Accompaniments**

Shrimp Cocktail.....\$5.00

Oysters on the Half Shell.....\$5.00

Stone Crab Claws .....\$3.00

Beef Wellingtons .....\$4.00



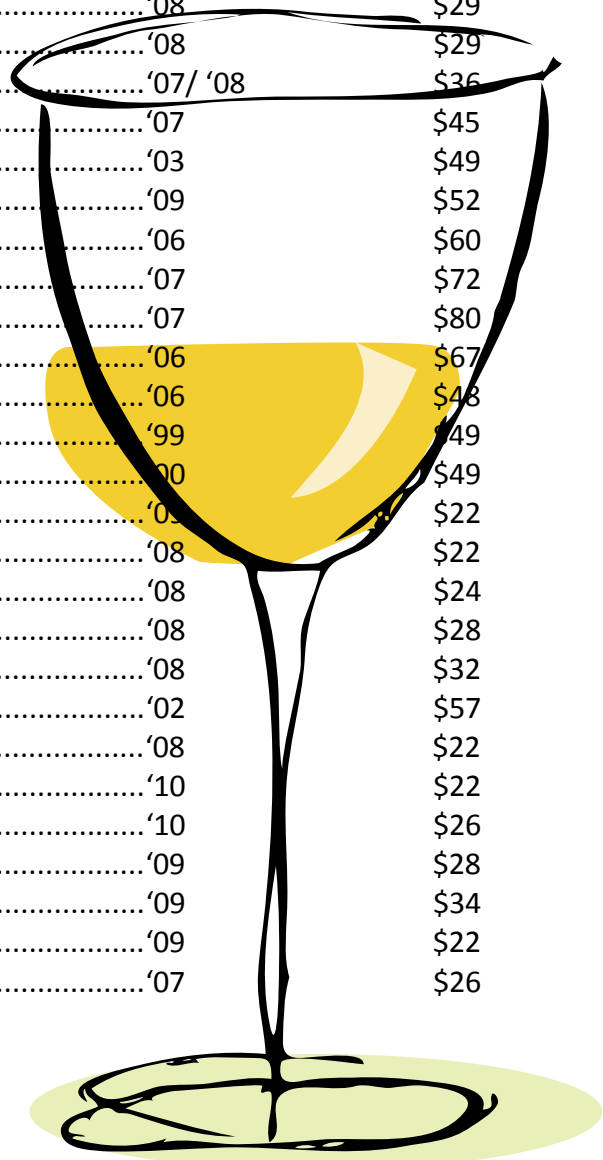
# Wine List

## Sparkling Wine

Mumm Cuvee Napa, Brut .....	NV	Split \$9.25
Woodbridge Brut, California .....	NV	\$21
Mumm Cuvee Napa, Brut .....	NV	\$31
Moet et Chandon, Impérial (White Star), Extra Dry .....	NV	\$55
Moet et Chandon, Cuvee Dom Perignon .....	'99/'02	\$149
Veuve Cliquot Ponsardin .....	NV	\$67
Veuve Cliquot Ponsardin (Half Bottle).....	NV	\$32

## White Wine

Beaune Clos des Mouches, J. Drouhin, Grands Vin, France .....	'04	\$70
Chardonnay, Robert Mondavi, Woodbridge, California.....	'09	\$22
Chardonnay, La Crema, Sonoma .....	'08	\$29
Chardonnay, Sonoma-Cutrer Russian River, Sonoma Valley .....	'08	\$29
Chardonnay, Simi Reserve, Russian River .....	'07/'08	\$36
Chardonnay, ZD, Napa .....	'07	\$45
Chardonnay, Rochioli, Russian River .....	'03	\$49
Chardonnay, Cakebread, Napa Valley .....	'09	\$52
Chardonnay, Newton, Unfiltered, Napa Valley .....	'06	\$60
Chardonnay, Shafer, Red Shoulder Ranch, Napa Valley .....	'07	\$72
Chardonnay, Kistler, Les Noistiers, Sonoma Coast .....	'07	\$80
Chassagne-Montrachet, J. Drouhin, Grands Vins, France .....	'06	\$67
Fume Blanc, Grigich Hills, Napa Valley .....	'06	\$48
Hermitage Blanc, E. Guigal, France .....	'99	\$49
Meursault les Clos, Bouchard Père & Fils, France .....	'00	\$49
Piesporter, Johan Klaus, Michelsberg .....	'05	\$22
Pinot Grigio, Zenato, Italy .....	'08	\$22
Pinot Grigio, Château Grand Traverse, Old Mission Peninsula...	'08	\$24
Pinot Grigio, Terra d'oro, Santa Barbara .....	'08	\$28
Pinot Grigio, Filadonna, Giralan .....	'08	\$32
Pouilly-Fuisse, J.A. Ferret, Les Perrieres, France.....	'02	\$57
Reisling, Cono Sur, Chile .....	'08	\$22
Sauvignon Blanc, Oyster Bay, New Zealand .....	'10	\$22
Sauvignon Blanc, Kim Crawford, New Zealand.....	'10	\$26
Sauvignon Blanc, Joel Gott, California .....	'09	\$28
Sauvignon Blanc, Duckhorn "Decoy", Napa Valley .....	'09	\$34
White Zinfandel, Sutterhome, California .....	'09	\$22
Voignier, Zaca Mesa, Santa Ynez Valley .....	'07	\$26



# Red Wine

Cabernet Sauvignon, McManis, California.....	'08	\$22
Cabernet Sauvignon, 14 Hands, Washington.....	'08	\$24
Cabernet Sauvignon, Joel Gott "815", California.....	'07	\$34
Cabernet Sauvignon, Santa Rita Medalla Real, Chile.....	'07	\$36
Cabernet Sauvignon, Beringer "Knights Valley", California.....	'09	\$40
Cabernet Sauvignon, Joseph Phelps, Napa, California .....	'07	\$58
Cabernet Sauvignon, Chimney Rock, Stags Leap, Napa, California.....	'06	\$67
Cabernet Sauvignon, Casa Real, Santa Rita, Chile .....	'95/ '97/ '99	\$82
Cabernet Sauvignon, Clarendon Hills, Hickenbotham, Australia .....	'03	\$82
Cabernet Sauvignon, Don Melchor, Concha Y Toro, Chile .....	'06	\$90
Cabernet Sauvignon, Shafer "One Point Five," Staggs Leap, Napa California ....	'06	\$101
Cabernet Sauvignon, Joseph Phelps Insignia, Napa, California .....	'05	\$150
Castillo Y Gay, Marques de Murrieto Gran Reserva, Spain .....	'94	\$62
Château La Conseillante, Pomerol, France .....	'95	\$155
Chateauneuf du Pape, Chateau Beaucastle, J. Perrin, France .....	'04	\$93
Chateauneuf de Pape, Chateau de Beaucastel, Hommage J. Perrin, France .....	'01	\$329
Grands Echezeaux, Mongéard-Mugneret, Grand Cru, France.....	'02	\$150
Grenache, Clarendon Hills, Blewitt Springs, Australia.....	'03	\$87
Malbec, Punto Final, Mendoza, Argentina.....	'08	\$29
Meritage, Franciscan Magnificent, Napa Valley, California .....	'06	\$46
Merlot, McManis, California .....	'08	\$22
Merlot, Concha Y Toro, Marques de Casa Concha, Chile .....	'06	\$32
Merlot, Duckhorn Vinyards, Napa Valley, California.....	'06	\$60
Pinot Noir, Heron, France.....	'09	\$24
Pinot Noir, Bearboat, Russian River Valley, California .....	'06	\$25
Pinot Noir, Cloudline, Willamette Valley, Oregon.....	'08	\$27
Pinot Noir, Rodney Strong, Russian River Valley, Sonoma .....	'08	\$30
Pinot Noir Laetitia Estate, Arroyo Grande Valley .....	'09	\$32
Petite Sirah, Bogle, California .....	'07	\$32
Syrah, Clarendon Hills, Moritz, Australia .....	'03	\$87
Syrah, Clarendon Hills, Astralis, Australia .....	'03	\$300
Vosné Romanée, Vieilles Vignes, V. Girardin, France.....	'03	\$60
Zinfandel, Joel Gott, California .....	'08	\$34
Zinfandel, Renwood Grandpere, Amador County, California .....	'03	\$52

## Bar Items

Hosted Bars are typically based on per bottle price. Charges are based on tenths of bottle used.

### House Lignors

Bottle.....\$82

Highball.....\$5.15 per glass

Rocks.....\$5.65 per glass

*Barcardi Rum, Early Times Bourbon, Gordon's Gin, Imperial Whiskey, Lauder's Scotch, Popov Vodka*

### Call Lignors

Bottle.....\$97

Highball.....\$5.65 per glass

Rocks.....\$6.45 per glass

*Bourbon: Jack Daniels, Jim Beam, Jim Beam Rye, Knob Creek, Maker's Mark, Old Grand Dad, Southern Comfort. Gin: Beefeater, Bombay, Bombay Sapphire, Tanqueray. Rum: Captain Morgan's, Gosling's Black Seal, Mt. Gay, Myers. Scotch: Cutty Sark, Dewar's White Label, J&B, Johnnie Walker Red, Teachers. Vodka: Absolut, Absolut Mandarin, Finlandia, Kettle One, Kettle One Citron, Skyy, Smirnoff, Stolichnaya. Whiskey: Bushmills, Canadian Club, Jameson, Seagrams VO.*

### Premium Lignors

Bottle.....\$130

Highball.....\$7.00 per glass

Rocks.....\$7.50 per glass

*Bourbon: Gentleman Jack. Scotch: Chivas, Dewar's 12, Glenfiddich, Glenlivet, Johnnie Walker Black, Laphroaig. Vodka: Belvedere. Whiskey: Crown Royal.*

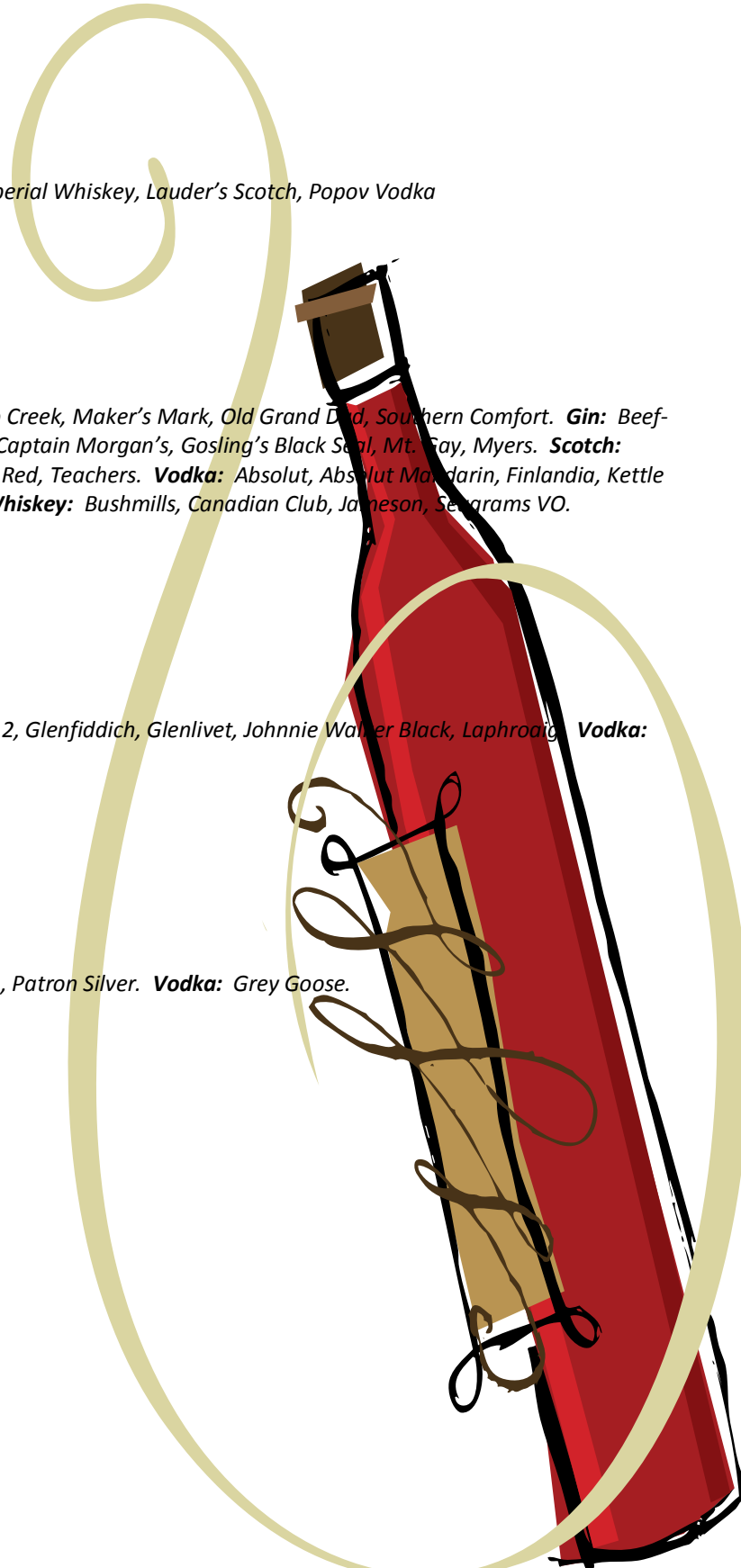
### Elite Lignors

Bottle.....\$155

Highball.....\$8.75 per glass

Rocks.....\$9.25 per glass

*Bourbon: Basil Hayden, Bookers. Tequila: Herradura, Patron Silver. Vodka: Grey Goose.*



## Beer

Miller Lite Keg.....\$260

Founder's IPA Keg.....\$320

New Castle Keg.....\$320

**Domestic Bottles.....\$3.50**

*Budweiser, Budweiser Light, Michelob Ultra, Miller Lite*

**Import Bottles.....\$4.50**

*Amstel Light, Beck's, Corona, Goose Island 312, Guinness, Heineken, Spaten Premium, Stella Artois*

## House Wine

Bottle.....\$23

Glass.....\$6.45

*RM Woodbridge Chardonnay*

*Oyster Bay Sauvignon Blanc*

*Zenato Pinot Grigio*

*Cono Sur Riesling*

*Sutterhome White Zinfandel*

*McManis Cabernet Sauvignon*

*McManis Merlot*

## Non Alcoholic

Haake Beck Non Alcoholic Beer.....\$4.25

Buckler Non Alcoholic Beer.....\$4.25

Ariel Chardonnay.....\$6.45

Soft Drink, Lemonade & Juices.....\$1.75

Punch Bowl.....\$35

