



# Litchfield

BEACH & GOLF RESORT

**I** magine moss-draped oaks, lake and marsh areas undisturbed by outside influences, cool ocean breezes, and whispering sea oats along pristine beaches...  
Imagine gathering in over 19,000 square feet of flexible meeting space...  
Imagine golfing on the finest courses found along the southern shores, built upon the sites of former rice plantations... Imagine dining on sumptuous lowcountry cuisine... Imagine relaxing in comfortable, scenic guest accommodations...



*Welcome to Litchfield Beach & Golf Resort.*

Call today for assistance in planning your next event  
Conference & Group Sales  
(800) 845-1897

# RESORT INFORMATION

For information on accommodations for your guests, please visit our website at  
[www.litchfieldbeach.com](http://www.litchfieldbeach.com).

You can also contact a group sales representative directly at 1-800-845-1897.

## Directions to the Resort:

### By Car...

From North: Follow Interstate 95 to Florence, SC. Travel east on Highway 501 through Conway to Highway 17 South. Follow Highway 17 South for approximately 20 miles to Litchfield Beach & Golf Resort.

From South: Approach Charleston from Interstate 95 South or Interstate 26 East. Follow Interstate 26 East to Highway 17 North. Follow Highway 17 North through Georgetown to Litchfield Beach & Golf Resort.

### By Air...

The Myrtle Beach International Airport is located 18 miles north of Litchfield Beach & Golf Resort. Airlines include US Air, ASA/Delta and other regional airlines with connections to major cities across the country. Most major car rental companies and limousine service is available from the airport.

The Georgetown Airport is located 15 miles south of Litchfield and is available for privately chartered aircraft.

The Charleston International Airport is approximately 90 miles south of Litchfield.

# RECREATION & DINING

## Golf

Litchfield Beach & Golf Resort has three on-site signature courses: Litchfield Country Club, River Club, and Willbrook Plantation Golf Club as well as Aberdeen Country Club, Long Bay, Myrtle Beach National's King's North, South Creek and West Course, and Waterway Hills. We also offer preferred tee times on over 90 other courses in the area. Our Golf Department will be happy to assist in making golfing arrangements.

## Tennis

Litchfield Racquet Club offers 17 Har-Tru surface courts, three of which are lighted, and a stadium court. Private and/or group instruction is available and we will gladly assist in making arrangements for private tournaments.

## Health Club

The Resort's health club features an indoor and outdoor swimming pool, racquetball court, jacuzzi spa, sauna, and steam room in addition to the weight, cardiovascular, and aerobic rooms.

## Bicycling

The Resort has bicycle trails located throughout the resort. The Bike Depot offers hourly, daily, and weekly bicycle rentals. Helmets, child seats, and other accessories are also available.

## Beach Services

Enjoy the cool ocean breezes on the secluded, uncrowded beaches of Litchfield. Umbrella and chair rentals are available in season.

## Shopping

Located on the Resort Courtyard, The Sea Oats Gift Shop offers golf and beach apparel, fine wines and many unique treasures. In the Litchfield area, an abundance of specialty shops and boutiques can be found. Just minutes from Myrtle Beach, an array of shopping malls and factory outlet stores abound.

## Area Attractions

Litchfield Beach & Golf Resort is conveniently located within minutes of Brookgreen Gardens, Huntington Beach State Park, and historic Georgetown, SC. Twenty miles north of the Resort, Myrtle Beach offers an abundance of dining, shopping, and entertainment.

## Dining

### Webster's Lowcountry Grill & Tavern

Enjoy lakeside dining at Webster's Lowcountry Grill & Tavern, featuring fine Lowcountry food and spirits. Open daily for breakfast and dinner.

### Litchfield Country Club

Savor Lowcountry specialties in a breathtaking, plantation setting. Open daily for lunch.

### Starbucks

Enjoy your favorite beverage or pastries at Starbucks, located on the Resort Courtyard, inside the Lobby.

# BANQUET & CATERING POLICIES

## **Attendance Guarantee**

Final guarantees for all functions need to be received three (3) business days prior to the start of your program. Sunday, Monday, and Tuesday guarantees are required by 12:00pm the previous Thursday. The final guarantee is not subject to reduction should less attend. If no guarantee is received, you will be charged for the original tentative number indicated at the time of booking. If the actual count is greater than the guaranteed number, charges will be incurred based on the number of people served. The Resort will be prepared to serve five percent (5%) over your guaranteed attendance.

## **Menu Selections**

Our catering menus are enclosed. We will be happy to customize a menu to better suit your needs. Final menu selections and meeting room requirements must be received thirty (30) days prior to the start of your program. All food and beverage items must be purchased from the Resort. No food or beverage shall be brought into the Resort by patrons or attendees from outside sources unless approved by the Catering Director.

## **Pricing**

Prices quoted more than ninety (90) days before an event are subject to change, but no more than a ten percent (10%) increase. Prices do not include the customary taxable service charge and applicable sales tax.

## **Service Charges and Tax**

All food and beverage products are subject to a twenty percent (20%) service charge and local and state sales tax of eight percent (8%). South Carolina state law requires sales tax to be charged on service charges. South Carolina tax exemption certificates must be provided by tax exempt organizations no later than thirty (30) days prior to function.

## **Deposits and Billing**

A deposit of \$500.00 is requested at the time of booking. Your deposit will go towards your final bill, but is non-refundable in case of cancellation. Balances are due for social catered functions 48hrs prior to your event. Any charges incurred during your function must be secured with a credit card, but may be paid for the following business day. Food and beverage charges in conjunction with a group master account will be billed by your group sales representative.

## **Function/Meeting Room Assignment**

Function/meeting rooms are assigned by the estimated number of people anticipated at the time of booking. We reserve the right to change function/meeting rooms suitable for attendance, with notification, if attendance increases or decreases. Room rental fees may be applicable. An additional labor charge of \$100.00 will be incurred for any function/meeting room that requires resetting for a different set-up than was originally contracted. Any items to be placed on walls must be approved by Resort management prior to function.

## **Audio Visual Services**

A complete list of audio visual equipment available for rental is included in this packet. Equipment not in our inventory is available through a local AV Company. We can provide contact information for outside vendors.

## **Packages and Deliveries**

With prior notice and approval, we are pleased to receive and store your conference materials. Shipments should be addressed to the sales contact and must include the name and date of conference. Shipments should arrive no more than two (2) days prior to conference. We reserve the right to refuse packages that are damaged; and assume no responsibility for the condition of their contents. Arrangements to have packages shipped from the Resort must be made in advance. The Resort cannot assume responsibility for the damage or loss of packages left in function/meeting space. For groups shipping multiple packages, a storage fee may apply.

## **Cancellation**

Cancellation fees will be applicable based on the terms prepared in the original contract for each function.

# BREAKFAST SELECTIONS

## Webster's

Lowcountry Grill & Tavern

Full Buffet  
\$9.95  
per person

Webster's Restaurant is located in on the courtyard in our conference center.  
Breakfast features a full buffet with both hot & cold items.  
We're happy to arrange for your group to sign in for breakfast  
and post the charges to your master account.

### The Classic Continental

Freshly Baked Danish, Assorted Muffins, Flaky Croissants, Fresh Sliced Seasonal Fruit,  
Orange Juice & Grapefruit Juices, Regular & Decaffeinated Coffee & Assorted Teas

..... \$9.95 per person

### The Inlet Continental

Freshly Baked Croissant with Egg, Bacon and Cheddar Cheese, Freshly Sliced Seasonal Fruit,  
Freshly Baked Danish, Assorted Muffins, Orange Juice & Grapefruit Juices, Regular

& Decaffeinated Coffee & Assorted Teas..... \$11.95 per person

# BREAK FOOD SELECTIONS

#### Assorted Beverages

Assorted Fruit Juices ..... \$2.25 per person  
Lemonade..... \$1.95 per person  
Soft Drinks ..... \$1.95/each  
Regular & Decaf Coffee..... \$1.75/per person  
Bottled Water..... \$1.95/each

#### Assorted Snacks

Fresh Breakfast Pasteries..... \$24.00 per dozen  
Fresh Baked Cookies ..... \$16.00 per dozen  
Fresh Baked Brownies ..... \$16.00 per dozen  
Whole Fresh Fruit..... \$18.00 per dozen  
Basket of Snacks ..... \$5.95 per person  
(bagged chips, pretzels & assorted candies)  
Assorted Cheese Display ..... \$2.95 per person  
Popcorn (with PopcornMachine)..... \$45.00/20pp  
Granola & Fruit Bars ..... \$20.00 per dozen

ALL PRICES SUBJECT TO 20% SERVICE CHARGE AND APPLICABLE SALES TAX

# LUNCH OPTIONS

## BOXED LUNCHES

Boxed Lunches are served either to-go or "unboxed" in your meeting room.  
Each boxed lunch is served with a bag of chips, freshly baked cookie & a piece of whole fresh fruit.  
Assorted Soft Drinks or Bottled Water available for an additional \$1.95 Each

### The Working Stiff

Ham, Turkey or Roast Beef Sandwiches with lettuce & tomato on a Hoagie roll ..... \$9.95 per person

## SANDWICH SELECTION

All Sandwich Platters are Served with Bagged Chips, Cole Slaw, Iced Tea & Freshly Brewed Coffee

### Carolina Crab Cake Sandwich

Carolina Blue Crab Meat, Seasoned & Grilled, served on a Kaiser Roll with Tarter Sauce,  
Lettuce, Tomato & Onion ..... \$12.95 per person

### Grilled Chicken Sandwich

Grilled Breast of Chicken served with Lettuce, Tomato & Red Onion ..... \$9.95 per person

### French Dip

Thin sliced Prime Rib Grilled and Topped with Provolone Cheese, Served on a Hoagie Bun with a side of au jus ... \$10.95 per person

### Tortilla Wraps

Grilled Mediterranean Vegetable Wrap: Grilled Fresh Veggies with Feta Cheese, Sweet Onions,  
Kalamata Olives, Lettuce & Tomato

Smoked Turkey Wrap: Thinly sliced Turkey Breast with Bacon, Lettuce, Tomato & Onion with a Grain Mustard Vinaigrette

## PLATED LUNCHES

Served with Freshly Baked Rolls, Iced Tea, and Regular & Decaffeinated Coffee.

### Blackened Chicken Salad

Served over a bed of Baby Spinach, Fresh Strawberries, Toasted  
Almonds and Bermuda Onion with a Creamy Sesame Vinaigrette ..... \$12.95 per person

### Litchfield Cobb Salad

Tender Mesclun Greens, Garnished with Diced Chicken, Crumbled Bacon, Hard Boiled Eggs,  
Fresh Avocado, Shredded Cheddar & Bleu Cheese Crumbles with French Vinaigrette ..... \$12.95 per person

### Grilled Chicken Salad (Also Available as a Caesar)

Tender Breast of Chicken, Grilled & Sliced, served over Mixed Greens with Tomato, Cucumber & Red Onion  
with grated cheese & crutons ..... \$10.95 per person

### Grouper Franciase

Egg Battered & Pan Sauteed Grouper Filet topped with Lemon Butter Sauce,  
Served with Seasoned Rice & Fresh Green Beans ..... \$12.95 per person

*A Dessert May be Added for an Additional \$4.95 Per Person*

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# LUNCH BUFFETS

## Available for groups with 30 guests or more

All Buffet Luncheons are served with Iced Tea, Regular & Decaffeinated Coffee

And are available to your group for a maximum time of 90 minutes to insure property food quality

### Pawleys Island Deli Buffet

Sliced Roast Beef, Turkey, Ham & Salami, Cheddar, Swiss & Provolone Cheeses, Assorted Breads, Tossed Salad, Pasta Salad  
Relish Tray, Appropriate Condiments, Cookies & Brownies for Dessert

.....\$14.95 per person

### All American Lunch

Potato Salad, Cole Slaw, Grilled Hamburgers & BBQ Chicken with Buns and Condiments, Molasses Baked Beans, Buttered  
Sweet Corn & Apple Pie for Dessert

.....\$14.95 per person

### Salad Sampler

Chicken & Tuna Salads, Tossed Salad, Assorted Breads/Wraps, Marinated Cucumber & Tomato Salad and Bagged Chips

.....\$11.95 per person

### Taco Bar

Seasoned Ground Beef & Chicken with Flour Tortillas & Hard Taco Shells, Salsa, Sour Cream, Chopped Lettuce, Tomato  
& Onion with Seasoned Rice and Pinto Beans.

.....\$10.95 per person

### Salad Bar

Mixed Greens, Tomato, Cucumber, Onion, Boiled Egg, Cottage Cheese, Crumbled Bacon, Shredded Cheese, Chick Peas &  
Chopped Grilled Chicken with assorted dressings

.....\$10.95 per person

*Buffets Fewer Than 30 Guests, Please Add an Additional \$3.00 Per Person*

## CREATE YOUR OWN BUFFET

Choice of Two Entree's for \$17.95 or Three Entree's for \$19.95

### SOUP/SALAD SELECTIONS

*Choice of Two*

Traditional Tossed Salad  
Classic Caesar Salad  
Marinated Cucumber & Tomato Salad  
Fresh Fruit Salad  
Cole Slaw  
Potato Salad  
Pasta Salad  
She Crab Soup  
Chicken & Andouille Gumbo

### ENTREE SELECTIONS

Herb Roasted Chicken  
Carolina BBQ Chicken  
Pulled Pork BBQ  
Fried Flounder  
Baked Fish of the Day  
Pasta Primavera  
Crabcake Stuffed Flounder

### SIDE ITEMS

*Choice of Two*

Southern Style Green Beans  
Broccoli with Cheese Sauce  
Steamed Mixed Veggies  
Squash Casserole  
Macaroni & Cheese  
Roasted Potatoes  
Mashed Potatoes  
Seasoned Rice  
Sweet Potato Souffle

ALL PRICES SUBJECT TO 20% SERVICE CHARGE AND APPLICABLE SALES TAX

# PLATED DINNER SELECTIONS

Entree Selections for plated dinners are due to the Catering Director no less than three (3) business days prior to your event. A system for identifying which entree belongs to whom needs to be provided as well. (*place cards, nametags, etc...*)

## SOUPS \$3.95

Corn & Shrimp Chowder  
She Crab Bisque  
Chicken & Andouille Gumbo  
Potato, Leek & Ham Soup

## ENTREES

All Entrees served with either house or Caesar salad, chef's choice starch & vegetable  
We're happy to customize a menu to suit your group!

Lemon & Herb Roasted Chicken . . . . .	\$23.95
Asiago Chicken with Sun-Dried Tomato Cream Sauce . . . . .	\$25.95
Dijon & Herb Encrusted Pork Loin . . . . .	\$27.95
Seared Grouper with a Mediterranean Vegetable Ragout . . . . .	\$28.95
Slow Roasted Prime Rib of Beef Au Jus . . . . .	\$29.95
8oz Filet Mignon . . . . .	\$29.95
5oz. Beef Tenderloin Medallion with Choice of Sauteéd Shrimp or Crab Cake . . . . .	\$31.95
5oz. Beef Tenderloin Medallion with 4oz Lobster Tail . . . . .	Market Price

## DESSERTS \$4.95

Banana Bread Pudding with Bourbon Caramel Sauce  
Tiramisu  
Chocolate Fantasy Cake with Raspberry Coulis  
Key Lime Pie with Whipped Cream  
Pecan Pie  
NY Cheesecake

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# DINNER BUFFET SELECTIONS

Buffets Dinners are available for parties of 30 or more.

Dinner Buffets include Rolls & Butter, Regular & Decaffeinated Coffee, & Iced Tea  
And are available to your group for a maximum time of 90 minutes to insure property food quality

## SOUP AND SALAD SELECTIONS

*Choice of Two*

Traditional Tossed Salad  
Classic Caesar Salad  
Spinach Salad with Feta Cheese

Fresh Fruit Salad  
Marinated Cucumber & Tomato Salad  
Potato Salad  
Pasta Salad

Carolina She Crab Soup  
Chicken & Andouille Gumbo  
Shrimp & Corn Chowder  
Potato, Leek & Ham Soup

## ENTREE SELECTIONS

Choice of Two Entrees \$25.95 per person *(plus service fee & sales tax)*

Choice of Three Entrees \$29.95 per person *(plus service fee & sales tax)*

*Buffets Fewer Than 30 Guests, Please Add an Additional \$3.00 Per Person*

Carolina BBQ Chicken  
with Sweet Carolina Barbecue Sauce

Sliced Teriyaki Beef Tenderloin  
with Jalapeno Au Jus

Fresh Catch Fish  
Baked with a Lemon Butter Sauce

Pan Bronzed Salmon  
with a Citrus Pecan Butter Sauce

Seared Grouper  
with Mediterranean Vegetable Ragout

Beef Tenderloin Tips  
in a Mushroom Red Wine Sauce

Bourbon Roasted Porkloin  
Roast and Sliced, Served with  
Kentucky Bourbon Mushroom Sauce

Asiago Stuffed Chicken  
Served with Sun-Dried  
Tomato Cream Sauce

Crab Cake Stuffed Flounder  
Finished with Lemon  
Butter Sauce

## POTATO, RICE AND VEGETABLE SELECTIONS

*Choice of Three*

Fresh Vegetable Medley  
Stir-Fried Vegetables  
Southern Style Green Beans  
Broccoli with Cheese Sauce  
Buttered Sweet Corn

Honey Glazed Carrots  
Collard Greens  
Southern Squash Casserole  
Molasses Baked Beans  
Macaroni & Cheese

Roasted Red Potatoes  
AuGratin Potatoes  
Rice Pilaf  
Sweet Potato Souffle  
Mashed Potatoes

Chef's Choice Dessert Selections Served with each Buffet Dinner

ALL PRICES SUBJECT TO 20% SERVICE CHARGE AND APPLICABLE SALES TAX

# THEMED DINNER BUFFETS

Buffets Dinners are available for parties of 30 or more.

Dinner Buffets include Rolls & Butter, Regular & Decaffeinated Coffee, & Iced Tea  
And are available to your group for a maximum time of 90 minutes to insure property food quality

*All Prices are subject to 20% Service Fee and Applicable Sales Tax*

## South Carolina Barbeque

Tossed Green Salad, Potato Salad, BBQ Ribs & Chicken,  
Fresh Steamed Vegetables, Macaroni & Cheese, Rice Pilaf ..... \$25.95 per person

## Lowcountry Boil

Cole Slaw, Potato Salad, Frogmore Stew of Shrimp, Corn, Sausage & Potatoes,  
Shredded Pork BBQ with buns, Southern Style Green Beans, ..... \$27.95 per person

## Inlet Seafood Buffet

Cole Slaw, Marinated Cucumber & Tomato Salad,  
Fresh Seasonal Fish, Shrimp & Scallops, (choose to have them either Fried or Broiled)  
Southern Style Green Beans, Seasoned Rice & Hushpuppies ..... \$29.95 per person

## The All American

Cole Slaw, Potato Salad, Grilled Hamburgers & Hot Dogs,  
Molasses Baked Beans, Corn on the Cob, Assorted Buns and Condiments. .... \$19.95 per person

## The Southern Supper

Cole Slaw, Marinated Cucumber & Tomato Salad, Fried Chicken, Pork Chops,  
Sweet Buttered Corn, Southern Style Green Beans and Fruit Cobbler. .... \$24.95 per person

## Mardi Gras

Tossed Green Salad, Marinated Vegetable Salad, Chicken & Andouille Gumbo,  
Fried Catfish Fillet with Low Country Remoulade, Blackened Chicken Breast,  
Lafayette Dirty Rice, Southern Style Green Beans. .... \$26.95 per person

## East Coast Luau

Tropical Fruit Salad, Asian Cole Slaw, Coconut Fried Shrimp,  
Pulled Pork BBQ and buns, Teriyaki Marinated Pineapple Chicken,  
Citrus Rice, Stir-fried Vegetables ..... \$28.95 per person

Chef's Choice Dessert Selections Served with each Buffet Dinner

*Buffets Fewer Than 30 Guests, Please Add an Additional \$3.00 Per Person*

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# CARVING & ACTION STATIONS

## CARVING STATIONS

*Attendant Fee Applies to all Manned Stations*

All Carving Stations are served with Rolls and Appropriate Condiments

Tenderloin of Beef .....	\$9.95 per person
Herb Crusted Porkloin .....	\$4.95 per person
Honey Glazed Ham .....	\$4.95 per person
Roasted Turkey .....	\$4.95 per person
New Zealand Rack of Lamb .....	\$8.95 per person
Prime Rib .....	\$6.95 per person
Scottish Beef Medallion .....	\$6.95 per person

## ACTION STATIONS

### Pasta Station

Fresh Onions, Garlic, Tomatoes, Mushrooms, Green Peppers, Black Olives & Parmesan Cheese, Choice of two Pastas: Penne, Tortellini, Fettuccini or Bowtie pastas. Choice of two sauces: Alfredo, Marinara, Pesto Cream or Garlic Butter

2 pastas with 2 sauces .....	\$5.95 per person
Add seafood: Your Choice of Baby Shrimp, Clams, Mussels or Bay Scallops .....	\$3.95 per person

### Raw Bar

Freshly Shucked Oysters on the Half Shell, Crab Claws and Cold Boiled Shrimp with Crackers, Cocktail Sauce and Appropriate Garnishes .....

	\$12.95 per person
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### Shrimp or Scallop Scampi Station

Sauteéd Shrimp or Scallops with Garlic, White Wine and Parsley .....	\$9.95 per person
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### Shrimp & Grits Station

Yellow Stone Ground Grits Topped with Sauteéd Creek Shrimp .....

	\$6.95 per person
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### Mashed Potato Bar

Homemade Mashed Potatoes with Assorted Toppings .....

	\$3.95 per person
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Attendant Fees: \$30/hour per attendant

*Functions Fewer Than 30 Guests, Please Add an Additional \$3.00 Per Person*

*Each station will be active for 90 minutes*

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# HORS D'OEUVRES

## DISPLAY PLATTERS

Pineapple Tree with Fresh Fruit Kabobs .....	(Serves 50 people)	\$250.00 each
Imported and Domestic Cheeses with Assorted Crackers, French Baguettes and Fruit Garnish .....	Serves 50 people	\$100.00
.....	Serves 100	\$200.00
Fresh Fruit Display .....	Serves 50 people	\$100.00
.....	Serves 100 people	\$200.00
Crudité Platter (assorted vegetables with dipping sauce) .....	Serves 50 people	\$50.00
.....	Serves 100	\$100.00
Smoked Salmon Display (whole Salmon with appropriate garnishes) .....	Serves 50 people	\$300.00
.....	Serves 100	\$600.00
Assorted Finger Sandwiches .....	100 pieces	\$125.00
Open Faced Tea Sandwiches .....	100 pieces	\$125.00
Baked Brie with Strawberry and Pecan Garnish .....	Serves 50 people	\$75.00 per wheel

## COLD HORS d'OEUVRES

(Priced Per 100 Pieces)

Smoked Salmon with Lemon and Caper Aioli on Crostini .....	\$195.00	Shrimp Salad Tartlets .....	\$175.00
Assorted Bruschetta .....	\$150.00	Prosciutto Wrapped Melon .....	\$175.00
Seared Tuna with Wasabi Mayo and Pickled Ginger on a Benne Wafer .....	\$195.00	Oysters on the Half Shell .....	\$150.00
		Jumbo Shrimp Cocktail .....	\$195.00

Seafoods are served with appropriate sauces and garnishes

## HOT HORS d'OEUVRES

(Priced Per 100 Pieces)

Seared Pork Tenderloin on Crostini with Caramelized Onions .....	\$175.00	Vegetable Spring Rolls with Ginger and Soy Glaze .....	\$125.00
Spanakopita .....	\$150.00	Bacon Wrapped Shrimp or Scallops .....	\$250.00
Beef Satay with Thai Peanut Sauce .....	\$195.00	Italian Sausage Stuffed Mushrooms .....	\$150.00
Chicken Satay with Coconut and Chili Sauce .....	\$175.00	Seasonal Vegetable Kabobs .....	\$125.00
Hawaiian Chicken Kabobs .....	\$175.00	Crab Stuffed Mushrooms .....	\$200.00
Miniature Crab Cakes .....	\$225.00	Grilled Baby Lamb Chops .....	\$275.00
Coconut Shrimp .....	\$225.00	Oysters Rockefeller .....	\$225.00
Litchfield Crab Dip (Served 50 people) .....	\$85.00	Spinach & Artichoke Dip (Serves 50 people) .....	\$50.00
(Serves 100 people) .....	\$170.00	(Serves 100 people) .....	\$125.00

Seafoods are served with appropriate sauces and garnishes

ALL PRICES SUBJECT TO 20% SERVICE CHARGE AND APPLICABLE SALES TAX

# BEVERAGE SERVICE

## HOSTED BARS

*Charged on a Consumption Basis, you pay for exactly what is consumed.*

*Your bar bill will be available the business day following your function.*

Super Premium Liquors .....	\$6.00 per drink
Premium Liquors .....	\$5.50 per drink
House Brand Liquors.....	\$4.75 per drink
Domestic Beers .....	\$3.50 per drink
Import Beers .....	\$4.00 per drink
Glass House Wine.....	\$4.50 per drink

*All Hosted Bar Prices are Subject to 20% Service Fee and Applicable Sales Tax*

## CASH BARS

*Guests pay individually for their cocktails.*

Super Premium Liquors .....	\$7.50 per drink
Premium Liquors .....	\$6.75 per drink
House Brand Liquors .....	\$6.00 per drink
Domestic Beers .....	\$4.50 per drink
Import Beers .....	\$5.00 per drink
Glass House Wine.....	\$6.00 per drink
Juice and Sodas.....	\$2.00 per drink

## BEVERAGE PACKAGE PLANS

*Unlimited consumption of the alcohol included in the package, based on an hourly per person charge.*

*This is the best way to know how much money will be spent on alcohol in advance of your function, and is most often used for one or two hour functions.*

**PREMIUM BAR PACKAGE - FIRST HOUR \$12/PP AND ADDITIONAL HOURS \$10/PP**

Includes Premium Liquors, House Wine, Import & Domestic Beers

**FULL BAR PACKAGE - FIRST HOUR \$10/PP AND ADDITIONAL HOURS \$8/PP**

Includes House Liquors, House Wine, Import & Domestic Beers

**BEER & WINE PACKAGE - FIRST HOUR \$9/PP AND ADDITIONAL HOURS \$7/PP**

Includes House Wine, Import & Domestic Beers

**WINE BAR PACKAGE - FIRST HOUR \$8/PP AND ADDITIONAL HOURS \$6/PP**

Includes House Wines

## BARTENDING CHARGES

Applicable to All Bars - \$95.00 Per Bartender

The Catering Director can assist you in deciding the best way to handle beverage service for your group.

ALL PRICES SUBJECT TO 20% SERVICE CHARGE AND APPLICABLE SALES TAX