

The
CLARIDGE
Hotel



Catering Packages

CONTINENTAL BREAKFAST

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- Orange Juice, Cranberry Juice and Apple Juice
- Seasonal Sliced and Whole Fresh Fruit
- Display of Fresh Baked Muffins and Danish
- Assorted Bagels, Cream Cheese, Butter and Preserves
- Individual Yogurt
- Freshly Brewed Regular Coffee, Decaffeinated Coffee and Teas

\$17 PP

BREAKFAST BUFFET

25 Adult Guest Minimum

COUNTRY CLASSIC

- Orange Juice, Cranberry Juice and Apple Juice
- Seasonal Sliced and Whole Fresh Fruit
- Display of Danish, Croissants, Muffins and Coffee Cake
- Scrambled Eggs
- Country Style Sausage
- Breakfast Potatoes with Peppers and Onions
- Freshly Brewed Regular Coffee, Decaffeinated Coffee and Teas

\$22 PP

CLARIDGE DELUXE

- Orange Juice, Cranberry Juice and Apple Juice
- Seasonal Sliced and Whole Fresh Fruit
- Pancakes, Warm Maple Syrup, Butter and Whipped Cream
- Individual Fruit Flavored Yogurt
- Display of Danish, Croissants, Muffins and Coffee Cake
- Scrambled Eggs
- Applewood Smoked Bacon and Country Style Sausage
- Breakfast Potatoes with Peppers and Onions
- Freshly Brewed Regular Coffee, Decaffeinated Coffee and Teas

\$26 PP

All Pricing Subject to 22% Service Charge and Applicable Tax.
Menu Items and Pricing Subject to Change Without Notice.

CHAMPAGNE BRUNCH BUFFET

Buffet Service is Two Hours with 25 Adult Guest Minimum.

BREAKFAST ITEMS

- Orange Juice, Cranberry Juice and Apple Juice
- Seasonal Sliced and Whole Fresh Fruit
- Display of Fresh Baked Muffins and Danish
- Assorted Bagels, Cream Cheese, Butter and Preserves
- Scrambled Eggs
- Applewood Smoked Bacon and Country Style Sausage
- Breakfast Potatoes with Peppers and Onions
- Waffles with Warm Maple Syrup, Butter and Whipped Cream

OMELET STATION

Station Enhancement will require an Attendant Fee of \$150

- Traditional Eggs or Egg Whites with Ham, Bacon, Mushrooms, Tomatoes, Onions, Peppers, Cheddar, Swiss and Mozzarella Cheese

ENTREES

- Chicken Marsala, Forest Mushrooms, Marsala Demi
- Oven Roast Salmon, Roasted Tomatoes, Lemon Butter Sauce
- Served with Chef Selection Starch and Seasonal Vegetables

DESSERT

Chef Selection of Cakes, Pastries and Tarts

Freshly Brewed Coffee, Decaffeinated Coffee and Teas

Complimentary Champagne or Mimosa Toast

\$38 PP

BREAKFAST & BRUNCH STATION STYLE ENHANCEMENTS

OMELET STATION

Station Enhancement will require an Attendant Fee of \$150

- Traditional Eggs or Egg Whites with Ham, Bacon, Mushrooms, Tomatoes, Onions, Peppers, Cheddar, Swiss and Mozzarella Cheese

\$8 PP

BELGIAN WAFFLE STATION

Served in Chafing Dish

- Warm Maple Syrup, Butter, Whipped Cream, Fresh Berries, Chocolate Chips

\$7 PP

FRENCH TOAST STATION

Served in Chafing Dish

- Bananas, Seasonal Berries, Warm Maple Syrup, Powdered Sugar, Whipped Cream

\$7 PP

PANCAKE STATION

Served in Chafing Dish

- Fresh Seasonal Fruit and Berries, Warm Maple Syrup, Whipped Cream, Butter, Chocolate Chips

\$7 PP

MIMOSA BAR

- Champagne, Assorted Juices and Seasonal Fruit for Garnish

\$8 PP

BLOODY MARY BAR

- Vodka, Bloody Mary Mix and Appropriate Condiments

\$10 PP

SANGRIA BAR

- Red and White Sangria with Seasonal Fruit

\$8 PP

BREAKFAST & BRUNCH ENHANCEMENTS

- Egg & Cheese on Croissant Sandwich or Ham, Bacon or Sausage Egg & Cheese on Croissant Sandwich \$8 PP
- Breakfast Burrito with Scrambled Eggs, Sautéed Onions & Peppers \$8 PP
- Eggs Benedict or Eggs Florentine \$8 PP
- Smoked Salmon Display: Capers, Onion, Tomato, Lemon \$12 PP
- Warm Oatmeal with Raisins, Brown Sugar, Cinnamon \$5 PP
- Assorted Bagels, Cream Cheese, Butter and Preserves \$5 PP

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LUNCH BUFFET

CORNER DELI

- Chef's Choice Soup of the Day
- Caesar Salad: Herbed Croutons, Parmesan Cheese, Caesar Dressing
- Roasted Potato Salad and Coleslaw
- Deli Meat Platter: Sliced Turkey Breast, Roast Beef, Ham, Genoa Salami, American Cheese, Swiss Cheese
- Mustard, Mayonnaise, Horseradish, Pickles and Potato Chips, Assorted Breads
- Brownies and Assorted Cookies
- Freshly Brewed Regular Coffee, Decaffeinated Coffee and Teas

\$26 PP

SOUTH PHILLY

- Caprese Salad: Tomato, Mozzarella, Drizzled with Balsamic Glaze
- Beef Cheese Steaks with Whiz, Peppers, Onions and Mushrooms
- Italian Hoagies
- Grilled Vegetable Wraps: Spinach, Peppers, Zucchini, Mushrooms, Pesto Sauce
- Assorted Chef's Selection of Desserts
- Freshly Brewed Regular Coffee, Decaffeinated Coffee and Teas

\$24 PP

BOARDWALK LUNCH BUFFET

- Soup or Salad (Select One): Tomato Bisque, Chicken Vegetable, Mixed Field Greens with Grape Tomatoes, Cucumbers and Balsamic Vinaigrette or Caesar Salad
- Grilled Marinated Flank Steak with Forest Mushrooms and Cabernet Wine Demi
- Lemon Basil Chicken
- Served with Chef Selection Starch and Seasonal Vegetables
- Assorted Chef's Selection of Desserts
- Freshly Brewed Regular Coffee, Decaffeinated Coffee and Teas

\$31 PP

BOXED LUNCH (UP TO TWO SELECTIONS)

Served with Bag of Chips and Soft Drink or Bottled Water, Plasticware, Napkins and Condiments.

- Ham and Cheddar Cheese, Grain Mustard, on a Roll
- Roast Beef, Brie, Creamy Horseradish, Tomato on a Roll
- Cranberry Chicken Salad, Lettuce, Tomato, on a Roll
- Honey Roasted Turkey, Boursin Cheese, Bacon, Lettuce, Tomato on a Roll
- Spicy Chicken Chipotle Caesar Wrap
- Roasted Vegetables, Avocado, Romaine in a Sundried Tomato Wrap

\$24 PP

PLATED LUNCH

Served with Chef Selection Starch and Seasonal Vegetables, Rolls and Butter and Freshly Brewed Regular Coffee, Decaffeinated Coffee and Teas.

SALAD

(Select One)

- Tomato Bisque or Chicken Vegetable
- Hearts of Romaine, Herbed Croutons, Parmesan Cheese, Caesar Dressing
- Mixed Field Greens, Grape Tomatoes, Cucumbers, Choice of Dressing
- Caprese Salad: Roma Tomatoes, Mozzarella, Herbed Focaccia, Drizzled with Balsamic Glaze

ENTRÉES

(Select Two – Highest Price will Prevail)

HONEY ROASTED TURKEY SANDWICH - Swiss, Tomato, Romaine, Chipotle Mayonnaise Sauce on a Flour Tortilla with Coleslaw, Chips and Fruit Garnish
\$22 PP

GRILLED CHICKEN AND PROVOLONE SANDWICH - Baby Spinach, Pesto Sauce on a Sesame Baguette **with** Orecchiette Pasta Salad and Fruit Garnish
\$22 PP

VEGETABLE STRUDEL - Grilled Vegetables in Puff Pastry with Roasted Pepper Sauce
\$22 PP

PENNE PASTA - Bolognese with Shredded Parmigiano Reggiano

DESSERT SELECTION

(Select One)

- Cheesecake with Berries
- Triple Layer Chocolate Cake
- Dutch Apple Pie

\$22 PP

CHAMPAGNE CHICKEN - Sautéed Mushrooms, Artichoke Hearts, Tarragon Jus Lie
\$24 PP

GRILLED MARINATED FLANK STEAK - Forest Mushrooms, Cabernet Wine Demi
\$26 PP

ROASTED SALMON – Florentine with a lemon beurre blanc
\$26 PP

NEW YORK STRIP STEAK - Grilled, Caramelized Pearl Onions, Mushrooms, Cabernet Wine Sauce
\$32 PP

RECEPTION

DOMESTIC AND IMPORTED CHEESE DISPLAY - Smoked Gouda, Chevre, Gruyere, Vermont Cheddar, Bleu, Port Salut and Brie, Garnished with Seasonal Fruits and Wafer Crackers
\$10 PP

SEASONAL VEGETABLE CRUDITE - Elaborate display of hand carved crisp vegetables, decoratively arranged with flowering Kale, Red, Yellow and Green Bell Peppers, Carrots, Radishes, Broccoli and Cauliflower Florets, Black and Green Olives and Cherry Tomatoes, Ranch and Hummus Dip
\$8 PP

FRESH FRUIT DISPLAY - Fresh Sliced Seasonal Fruit and Berries with Honey Key Lime Yogurt Dip
\$10 PP

SEAFOOD DISPLAY

- Jumbo Cocktail Shrimp
- Cocktail Crab Claws
- Clams and Oysters on the Half Shell
- Peppered Vodka Cocktail Sauce
- Cajun Remoulade with Lemon and Lime Wedges

\$29 PP

SUSHI STATION

- An Assortment of California Rolls, Spicy Tuna, Vegetable Rolls
- Japanese Delicacies
- Pickled Ginger, Wasabi and Soy Sauce

\$20 PP (Based on 3 Pieces Per Person)

MASHED POTATO BAR & POTATO SKINS

- Potato Skins and Mashed Potatoes
- Sautéed Mushrooms, Caramelized Onions, Broccoli Florets
- Chopped Bacon, Shredded Cheddar and Mozzarella Cheese, Sour Cream

\$9 PP

MACARONI & CHEESE BAR

- Three Cheese Mac and Cheese
- Beef Short Ribs
- Chopped Bacon & Smoked Ham
- Stewed Tomatoes, Sautéed Mushrooms, Sliced Jalapeno Peppers

\$14 PP

TACO STATION

- Soft Flour Tortillas
- Seasoned Ground Beef, Salsa, Sour Cream
- Salsa, Diced Tomato, Shredded Lettuce, Cheddar Cheese

\$10 PP

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MEDITERRANEAN STATION

- Mozzarella Balls, Roasted Red Peppers, Artichoke Hearts, Marinated Mushrooms, Mediterranean Olives, Pepperoncini
- Calamari and Shrimp Salad
- Bruschetta with Herbed Crostini
- Roasted Garlic Hummus with Pita Chips
- Dolmas and Dried Apricots
- Selection of International Cheeses Garnished with Fresh Fruit served with Crackers and Dijon Mustard
- Platters of Italian Meats and Cheese to include Prosciutto, Genoa Salami, Aged Provolone

\$17 PP

FLATBREAD STATION-(CHOOSE TWO)

- Classic Cheese Pizza
- Arugula and Prosciutto
- Artichoke and Shitake Mushroom
- Chorizo and Corn
- Buffalo Chicken

\$13 PP

ACTION STATIONS

Station Enhancement will require an Attendant Fee of \$150

PASTA STATION

(Select Two)

- Gemeli - Prosciutto in a Light Pesto Cream
- Ravioli - Cheese Ravioli with Garlic Cream Sauce and Sautéed Spinach
- Penne - Blush Alfredo with Grilled Chicken and Broccoli
- Penne - Alfredo Sauce with Pancetta, Parmesan and Black Pepper

\$8 PP

PAN ASIAN STIR FRY STATION

(Select One)

- General Tso's Chicken with White Rice
- Ginger Lemon Chicken with Asparagus with White Rice
- Chicken and Broccoli with White Rice
- Shrimp with Snow Peas, Garlic, Oyster Sauce with White Rice
- Spicy Orange Crispy Beef with White Rice
- Vegetable Lo Mein

\$10 PP

RISOTTO BAR - Crab Meat, Shrimp, Grilled Chicken, Braised Short Rib Meat, Ham, Peas, Mushrooms, Tomatoes, Roasted Vegetables and Shredded Parmesan Cheese served in a Martini Glass

\$20PP

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CARVING STATIONS

Station Enhancement will require an Attendant Fee of \$150.

ROAST BREAST OF TURKEY

- Cranberry Relish, Turkey Gravy, Mini Kaiser Rolls

\$10 PP

MAPLE CURED HAM

- Bourbon Honey Mustard Glaze, Dinner Rolls

\$9 PP

CEDAR PLANKED BARBECUE SALMON

- Chipotle BBQ Sauce, Brioche Slider Rolls

\$12 PP

HERB ROASTED TENDERLOIN OF BEEF

- Cognac Peppercorn Sauce, French Baguettes

\$15 PP

*****MUST BE SERVED WITH A LUNCH OR DINNER ENTREE OR ADDITIONAL FEES WILL APPLY*****

FULL DAY ENHANCEMENTS

- | | |
|---|-----------------|
| • Individual Fruit Flavored Yogurt with Granola | \$5 PP |
| • Granola Bars | \$3.50 EACH |
| • Philadelphia Soft Pretzels | \$36 PER DOZEN |
| • Individual Bags of Popcorn, Potato Chips, Pretzels | \$36 PER DOZEN |
| • Assorted Cookies and Brownies | \$36 PER DOZEN |
| • Assorted Bottled Juices | \$3 EACH |
| • Bottled Water | \$3 EACH |
| • Bottled Sparkling Mineral Water | \$5.50 EACH |
| • Freshly Brewed Regular, Decaffeinated Coffee and Teas | \$48 PER GALLON |
| • Lemonade or Iced Tea | \$24 PER GALLON |
| • Red Bull | \$8 EACH |
| • Assorted Soft Drinks | \$3 EACH |

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COCKTAIL HORS D'OEUVRES

COLD HORS D'OEUVRES

- Caprese Skewers with Basil Pesto
- Grilled Asparagus Wrapped with Parma Ham
- Smoked Salmon, Cream Cheese and Scallion on Rye Round
- Sesame Crusted Tuna, Pickled Seaweed and Wasabi Glaze on Miniature Spoon
- Mandarin Chicken and Macadamia Nut on a Skewer
- Goat Cheese and Fig Jam Tart
- Parma Ham and Melon

HOT HORS D'OEUVRES

- Cocktail Franks in Blanket, Spicy Mustard
- Spanakopita
- Vegetable Dumplings, Soy Dipping Sauce
- Chicken Cordon Bleu Puffs
- Assorted Quiches
- Mini Chicken Enchiladas
- Truffle Mac & Cheese
- Cheesesteak Spring Rolls, Ketchup***
- Coconut Shrimp***
- Scallops Wrapped in Bacon***
- Shrimp Wrapped in Bacon***
- Mini Crab Cakes, Cajun Remoulade***
- Baby Lamb Chops***
- Filet Mignon Tips Wrapped in Bacon***
- Vegetable Spring Rolls, Duck Sauce***
- Mini Brie & Raspberry Puff***
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*****MUST BE SERVED WITH A LUNCH OR DINNER ENTREE OR ADDITIONAL FEES WILL APPLY*****

\$24.95 PP (1 HOUR)

\$34.95 PP (2 HOURS)

****Selection of Six.*

****Cocktail Reception Meal Service is One Hour.*

****Additional Fee for Upgraded Selection*

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PLATED DINNER

Served with Chef Selection Starch and Seasonal Vegetables, Rolls and Butter and Freshly Brewed Regular Coffee, Decaffeinated Coffee and Teas.

SOUP OR SALAD

(Select One)

- Roasted Tomato Basil Bisque, Chicken and Vegetable, Minestrone or Cream of Mushroom
- Farm Fresh - Baby Greens, Cucumber, Tomatoes, Shredded Carrots, Toasted Almonds, Balsamic Vinaigrette
- Harvest - Fresh Greens, Roasted Beets, Goat Cheese, Candied Walnuts, Dijon Tarragon Honey Dressing
- Caesar - Crisp Romaine, Herbed Croutons, Shredded Parmesan, Caesar Dressing

ENTRÉE SELECTIONS

(Select Three – Highest Price will Prevail)

CHICKEN PICCATA MILANESE - Lemon Beurre Blanc
\$34 PP

STUFFED CHICKEN - Spinach and Mushroom Duxelle, Chardonnay Wine Sauce
\$34 PP

HONEY MANGO GLAZED SALMON - Pineapple Cilantro Salsa
\$38 PP

PAN SEARED GULF SNAPPER - Braised Leeks and Tomato Confit
\$45 PP

CIDER GLAZED PORK LOIN - Sautéed Apples, Sultanas, Calvados Sauce
\$32 PP

CHIANTI BRAISED SHORT RIBS - Caramelized Onion
\$38 PP

12 OZ GRILLED NY STRIP - Red Wine Demi
\$48 PP

8 OZ FILET OF BEEF - Forest Mushrooms, Cabernet Wine Demi
\$52 PP

VEGETABLE STRUDEL - Grilled Vegetables in Puff Pastry, Roasted Red Pepper Sauce
\$28 PP

GRILLED ROLLED EGGPLANT - Stuffed with Spinach, Herbed Ricotta, Basil Pomodoro Sauce
\$28 PP

DUETS

CHICKEN AND ROAST SALMON FILET - Tomato Basil Cream Sauce
\$48 PP

FILET AND CRAB STUFFED SHRIMP - Lemon Sauce
\$55 PP

DINNER DESSERT SELECTIONS

(Select One)

- Triple Layered Chocolate Cake
- Cheesecake with Berries
- Dutch Apple Pie

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DINNER BUFFET

Buffet Service is Two Hours with 25 Adult Guest Minimum.

LITTLE ITALY

Served with Chef Selection Starch and Seasonal Vegetables, Rolls and Butter and Freshly Brewed Regular Coffee, Decaffeinated Coffee and Teas.

SALAD

(Select One)

- Caesar - Crisp Romaine, Herbed Croutons, Shredded Parmesan, Caesar Dressing
- Caprese Salad with Aged Balsamic

ENTREES

(Select Three)

- Chicken Parmesan
- Spinach and Ricotta Stuffed Chicken Breast
- Salmon Florentine
- Sweet Italian Sausage, Peppers and Onions
- Rosemary Roasted Pork Tenderloin, Artichokes and Roasted Tomatoes
- Flounder, Capers, Tomato, Olives, White Wine and Garlic
- Penne, Grilled Chicken, Peas, Rosa Sauce
- Gemelli, Roasted Peppers, Olives, Artichokes. Garlic, Basil, Capers, Red Onion, Basil Aioli

DESSERT

- Chef's Selection of Desserts

\$38 PP

ATLANTIC CITY COOKOUT

- Jersey Salad Bar: Mixed Greens, Jersey Tomatoes, Cheddar Cheese, Shredded Carrots, Cucumber, Sliced Bacon, Chopped Hardboiled Egg, Herbed Croutons, served with Italian Vinaigrette Dressing
- Cold Macaroni Salad, Coleslaw, Fresh Fruit Salad
- Barbecue Chicken, Hamburgers, Hot Dogs, Assorted Rolls and Condiments
- Baked Beans and Jersey Corn on the Cobb
- Boardwalk Fries
- Apple Pie, Chocolate Chip Cookies and Brownies
- Freshly Brewed Regular Coffee, Decaffeinated Coffee, Iced Tea and Selection of Hot Tea

\$35 PP

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CLARIDGE BUFFET

Served with Chef Selection Starch and Seasonal Vegetables, Rolls and Butter and Freshly Brewed Regular Coffee, Decaffeinated Coffee and Teas.

SOUP OR SALAD

(Select Two)

- Roasted Tomato Basil Bisque, Chicken and Vegetable, Minestrone or Cream of Mushroom
- Farm Fresh - Baby Greens, Cucumber, Tomatoes, Shredded Carrots, Toasted Almonds, Balsamic Vinaigrette
- Caesar - Crisp Romaine, Herbed Croutons, Shredded Parmesan, Caesar Dressing

ENTREES

(Select Two)

- Salmon Mediterranean
- Pan Seared Tarragon Chicken with Artichoke and Mushroom
- Grilled Chicken Breast, Cilantro Mango Salsa
- Medallions of Beef Tenderloin, Cabernet Glaze
- Sliced NY Sirloin, Root Vegetables Caramelized Onions, Merlot Sauce
- Shrimp Ravioli, Lobster Cream Sauce
- Roast Pork Loin, Apricot Dijon Glaze

CARVING

(Select One)

- Roast Breast of Turkey - Cranberry Relish, Turkey Gravy, Mini Kaiser Rolls
- Cedar Planked Barbequed Salmon - Chipotle BBQ Sauce, Brioche Slider Rolls
- Bourbon Honey Mustard Glaze Ham, Dinner Rolls

DESSERT

(Select Two)

- Cheesecake with Berries
- Triple Layered Chocolate Cake
- Apple Pie

\$55 PP

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STATION STYLE DESSERT ENHANCEMENTS

Additional Station Enhancement will require an Attendant Fee of \$150.

BELGIAN WAFFLE & ICE CREAM STATION

- Vanilla Ice Cream & Chocolate Sauce
- Whipped Cream & Nuts
- Freshly Made Belgian Waffles

\$10 PP

BANANAS FOSTER STATION

- Vanilla Ice Cream
- Sautéed Bananas
- Rum, Butter, Brown Sugar
- Banana Liqueur

\$10 PP

CHOCOLATE FOUNTAIN

- Select Two - Dark Chocolate, Milk Chocolate or White Chocolate
- Skewers of Fresh Strawberries, Pineapple, Cantaloupe, Honeydew
- Pretzels, Marshmallows, Graham Crackers, Rice Crispy Treats, and Cannoli Shells

\$15 PP

MINI DONUT STATION

- Sugar, Glazed and Powder Donuts
- Served with Chopsticks in Asian Food Containers

\$7 PP

INTERNATIONAL COFFEE BAR

- Freshly Brewed Coffee
- Whipped Cream
- Chocolate Shavings
- Cinnamon & Sugar Sticks
- Bailey's Irish Cream, Kahlua, Amaretto, Godiva, Tia Maria, and Sambuca

\$10 PP

BANQUET BEVERAGE MENU

POPULAR BAR

Tito's Vodka
 Beefeater Gin
 Bacardi Rum
 Dewar's Scotch
 Jim Beam Bourbon
 Canadian Club Whiskey
 Jose Cuervo Tequila
 Kahlua
 Grand Mariner

PREMIUM BAR

Kettle One, Grey Goose or Belvedere Vodka
 Tanqueray Gin
 Captain Morgan Rum
 Johnny Walker Black Scotch
 Crown Royal
 Chivas Regal
 Patron Silver Tequila

WINE

Canyon Road: Cabernet, Chardonnay, Pinot Noir, Pinot Grigio, White Zinfandel- (Choose Two)

BEER

Budweiser, Bud Light, Corona, Miller Light

HOSTED BAR

	Beer & Wine & Soda	Popular	Premium
Two Hour	\$14 PP	\$18 PP	\$26 PP
Three Hour	\$17 PP	\$25 PP	\$34 PP
Four Hour	\$21 PP	\$31 PP	\$42 PP
Five Hour	\$24 PP	\$36 PP	\$50 PP

CASH & CONSUMPTION BAR

Prices are per drink, paid for as consumed by guests. \$150 Bartender Fee Required.

Popular Brand Cocktail	\$10
Premium Brand Cocktail	\$11
Domestic Beer	\$7
Imported Beer	\$8
Wine or Champagne By The Glass	\$8
Cordials	\$11
Soft Drinks & Bottled Water	\$3

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