

### Wedding Packages







### Wedding Packages

### Diamond Package

\$78.00 per person

Choice of four hot hors d'oeuvres and two cold hors d'oeuvres. Choose any plated dinner (with upgraded salad) or any buffet. One keg of domestic beer and one hour hosted bar.

### Platinum Package

\$64.00 per person

Choice of three hot hors d'oeuvres and two cold hors d'oeuvres. Choose any plated dinner (with upgraded salad) or any buffet. One keg of domestic beer.

Once in awhile, right in the middle of an ordinary life, Love gives us a fairy tale.

### Gold Package

\$48.00 per person

Choice of two hot hors d'oeuvres and two cold hors d'oeuvres.

Choose any plated dinner or a two item buffet.

(excludes Filet option)

### Silver Package

\$35.00 per person

Choice of one hot hors d'oeuvres and one cold hors d'oeuvres.

Choose any plated dinner or a one item buffet.

(excludes Beef option)

Add a late night snack at menu price. (Hors d'oeuvres or snacks, coffee, iced tea, etc.)

### Personal Touches

Wedding Slideshow Support Package LCD Projector, Screen, and DVD Player \$200.00 per package

Chair Covers

\$3.00 per chair

Spandex Sash

\$2.75 per chair

Ice Carving

Starting at \$400.00 per ice carving

<u>Uplights</u> Choice of Coordinating Color \$25.00 each

Monogrammed Gobo

Starting at \$250.00 and up

Wedding Ceremony Room & Set Includes Theater Seating & Altar Table (Rental fee applies if in separate room.) \$1.50 per person

All prices inclusive of a 20% service charge and applicable sales tax.



### Wedding Menu





1717 SW Topeka Blvd \* Topeka, KS 66612 785-431-7200

www.CapitolPlazaHotelTopeka.com

### Plated Dinners - Chicken Selections

All Plated Dinners include Your Choice of \*Salad and Dessert, Roll & Butter, Chef's Choice of Starch and Vegetable Iced Tea/Water/Coffee Service

\*Choose From Classic Garden, Caesar, Wedge, or Chopped Salad **UPGRADE** to Salad Choice of: Strawberry/Spinach, Asian, Caprese, or a Ribbon Salad. \$1.50 per person

### Chicken Angeline

Lightly Breaded Chicken Breast Topped with a Parmesan Cream Sauce. \$20.95

### **Bourbon Street Chicken**

Grilled Chicken Breast Topped with Bourbon Cream Sauce, Bacon Crumbles, and Cheddar Cheese. \$23.95

### Chicken Parmesan

Lightly Breaded Chicken Breast Topped with Melted Mozzarella Cheese and Marinara, Served on a Bed of Linguini. \$23.95

### Citrus Grilled Chicken

Marinated in a Blend of Citrus Juices, Grilled and Topped with a Citrus Beurré Blanc. \$20.95

### Chicken Piccata

Lightly Breaded Chicken Breast with a Lemon Caper Butter Sauce. \$22.95



Beef, Pork, Fish and Vegetarian Selections on next 3 pages.

### Plated Dinners - Beef Selections

All Plated Dinners include Your Choice of \*Salad and Dessert, Roll & Butter, Chef's Choice of Starch and Vegetable Iced Tea/Water/Coffee Service

\*Choose From Classic Garden, Caesar, Wedge, or Chopped Salad **UPGRADE** to Salad Choice of: Strawberry/Spinach, Asian, Caprese, or a Ribbon Salad. \$1.50 per person

### **Grilled Kansas City Strip**

Tender 10oz. Choice Angus KC Strip Marinated and Grilled to a Perfect Medium Unless Stated Otherwise. \$31.95

### Filet of Sirloin

Tender 8oz Filet of Sirloin Topped with a Mushroom Demi-Glace. \$34.95

### **Beef Medallions**

Tender Choice Angus Beef Medallions Served with a Balsamic Au Jus. \$29.95

### **Braised Short Ribs**

Oh So Tender with a Bacon, Onion and Tomato Jam. \$31.95

### Filet Mignon

Tender 8oz Choice Filet Topped with a Mushroom Demi-Glace. \$35.95

### **Beef Tips**

Tender Tips Sautéed with Mushrooms and Onion and Finished in a White Wine Demi-Glace. \$22.95

All Beef Cooked to MEDIUM Unless Stated Otherwise

### Plated Dinners - Pork & Fish

All Plated Dinners include Your Choice of \*Salad and Dessert, Roll & Butter, Chef's Choice of Starch and Vegetable Iced Tea/Water/Coffee Service

\*Choose From Classic Garden, Caesar, Wedge, or Chopped Salad **UPGRADE** to Salad Choice of: Strawberry/Spinach, Asian, Caprese, or a Ribbon Salad. \$1.50

### Roasted Pork Loin

Marinated Boneless Pork Loin, Slow Roasted to Perfection and Served with a Shitake Mushroom Demi-Glace. \$24.95

### Apple Glazed Pork Chop

A Grilled Pork Chop Topped with Roasted Apples and Sweet Onions, Finished with a Sweet Apple Glaze. \$24.95

### Pesto Roasted Salmon

Roasted Salmon Topped with a Fresh Pesto Cream Sauce. \$22.95

### Mango Mahi-Mahi

Baked and Topped with Mango Sauce and Fresh Mango Salsa. \$25.95

### Poached Sea Bass

Poached in a Blend of White Wine and Savory Spices and Topped with a Lobster Cream Sauce. \$30.95

### Tilapia

Tender and Flaky Rubbed with Blackened Seasoning. \$21.95



All Charges are Subject to a 20% Service Charge and Applicable Sales Tax

### Plated Dinners - Vegetarian

All Plated Dinners include Your Choice of \*Salad and Dessert, Roll & Butter, Chef's Choice of Starch and Vegetable Iced Tea/Water/Coffee Service

\*Choose From Classic Garden, Caesar, Wedge, or Chopped Salad **UPGRADE** to Salad Choice of: Strawberry/Spinach, Asian, Caprese, or a Ribbon Salad. \$1.50

### Portobello Mushroom Steak

Marinated in Red Wine, Balsamic Vinegar, Garlic and Spices and Grilled to Tender. \$19.95

### Mushroom Penne Pasta

Penne with Shitake Mushrooms in a Savory Mushroom Cream Sauce. \$19.95

### Tofu Stir Fry

Tofu and Asian Vegetables with a light Asian Sauce. \$19.95

### Tomato Tortellini

Cheese filled Tortellini with a Tomato Cream Sauce. \$20.95



legetarian Dinners

### Dinner

### Plated Duet Dinners

All Plated Dinners include Your Choice of \*Salad and Dessert, Roll & Butter, Chef's Choice of Starch and Vegetable Iced Tea/Water/Coffee Service

\*Choose From Classic Garden, Caesar, Wedge, or Chopped Salad

\*UPGRADE to Salad Choice of: Strawberry/Spinach,

Asian, Caprese, or a Ribbon Salad. \$1.50

Choose 2 of the Following to Create Your Own Unique Plate - \$40

### Filet of Sirloin

Tender 6oz Filet of Sirloin Cooked to Perfection

### Citrus Grilled Chicken

Marinated in a Blend of Citrus Juices, Grilled and Topped with a Citrus Beurré Blanc.

### Bourbon Street Chicken

Grilled Chicken Breast Topped with Bourbon Cream Sauce, Bacon Crumbles, and Cheddar Cheese

### Tilapia

Tender and Flaky Rubbed with Blackened Seasoning.

### Roasted Pork Loin

Marinated Boneless Pork Loin, Slow Roasted to Perfection and Served with a Shitake Mushroom Demi-Glace.

### Shrimp Scampi

Broiled shrimp with Garlic Butter Sauce

### Pesto Roasted Salmon

Roasted Salmon Topped with a Fresh Pesto Cream Sauce

### **Beef Medallions**

Tender Beef Medallions Served with Balsamic Au Jus

### Chicken Angeline

Lightly Breaded Chicken Breast Topped with a Parmesan Cream Sauce

### inner Dessert

### Dinner Desserts - Tier One

Choice of One to be Included With Plated Dinner

### New York Style Cheesecake

Creamy Cheesecake with Strawberry Sauce

### Carrot Cake

Traditional Carrot Cake with Cream Cheese Frosting

### German Chocolate Cake

Delicious Blend of Chocolate Cake, Coconut, and Pecans

### Lemon Cream Shortcake

Refreshing Layers of Lemon Cake and Lemon Cream

### Triple Chocolate Tiger Cake

Layers of Chocolate Cake and Chocolate Cream

### Strawberry Cream Cake

Layers of Strawberry Puree and Strawberry Cream



### Dinner Desserts - Tier Two

Upgrade Your Dessert for an Additional \$3.00 Per Person

### Lemon Berry Cream Cake

Lemon Cake with Layers of Berries and Mascarpone Cream

### Coconut Cream Layer Cake

Moist White Cake Layered with Delicate Coconut Cream and Topped with Toasted Coconut

### Key Lime Pie

A Refreshing Sweet & Tart Dessert made from Florida Key Limes and Topped with Whipped Cream

### Peanut Butter Pie

Chocolate Crumb Crust and a Whipped Peanut Butter Filling.

### Caramel Apple Granny Torte

Layers of Baked Apples and Caramel in a Cookie Crust

### Triple Chocolate Truffle Cake

Layers of Chocolate Cake, Chocolate Ganache, and Chocolate Mousse

### Hot Fudge Sundae Cheesecake

Rich Cheesecake Topped with Hot Fudge, Whipped Cream, and a Cherry on Top



### Create You Own Dinner Buffet

All Dinner Buffets include Water, Iced Tea & Coffee Service 50 Person Minimum Any Amount Under the Minimum will be Charged a \$100 Chef's Fee

### Choose One Salad

Garden / Strawberry / Spinach / Caesar

### Choose Two Cold Sides

4-Bean Salad / Fruit Salad / Creamy Vegetable Salad Pasta Primavera Salad / Caprese Salad Antipasto Platter / Vegetable Crudités

### Choose 2 Starches

Orzo / Pesto Fettuccini / Macaroni & Cheese Au Gratin Potatoes / Garlic Mashed Potatoes Rice Pilaf / Roasted Red Potatoes / Parmesan Polenta Mashed Sweet Potatoes / Chef's Fresh Vegetables

### Your Choice of Entrees

Citrus Chicken / Chicken Angeline / BBQ Brisket
Meat Loaf / Flank Steak / Pot Roast
Pesto Salmon / Mango Mahi-Mahi
Pulled Pork / Pork Loin
Beef Lasagna / Vegetable Lasagna

With 2 Entrée for \$27.95/person With 3 Entrées for \$30.95/person

Tier One Dessert Display

All Dinner Buffets include Water, Iced Tea & Coffee Service 50 Person Minimum Any Amount Under the Minimum will be Charged a \$100 Chef's Fee

Taste of Mexico - \$28.95 Per Person

### Choose 2 of the Following Meats

**Carnitas:** Slow Simmered Shredded Pork with Salsa Verde Served with Flour Tortillas

**Chicken Mole:** Shredded Chicken Braised In a Rich Dark Chile Sauce

**Chicken Fajitas:** Tender Strips of Seasoned Chicken with Peppers and Onions Served with Flour Tortillas

**Carne Asada:** Sliced Marinated Strips of Beef with Peppers and Onions Served with Flour Tortillas

### Spanish Rice

Blend of Rice with Tomato, Peppers, and Southwest Spices

### Frijoles Charros

Stewed Pinto Beans with Bacon and Onions

### Fresh Fruit Salad

A Blend of Fresh Seasonal Fruits

### Tortilla Chips

Tortilla Chips with Salsa

### Mixed Green Salad

Fresh Mixed Greens with Tomatoes, Cucumbers, Croutons, Shredded Cheese, and Assorted Dressings

### 7-Layer Dip

(Refried Beans, Sour Cream, Guacamole, Shredded Cheddar Cheese, Red Onions, Chopped Tomatoes, Jalapenos and Black Olives)

### Tier One Dessert Display

### **Enhancements**

### **Guacamole Action Station**

Freshly Prepared Guacamole Served with Warm Tortilla Chips. Choose your Favorite Ingredients to Suit your own Personal Taste. \$4.00 per person

All Dinner Buffets include Water, Iced Tea & Coffee Service 50 Person Minimum Any Amount Under the Minimum will be Charged a \$100 Chef's Fee

Taste of Italy - \$26.95 Per Person

### Beef or Vegetable Lasagna

Layers of Pasta, Roasted Vegetables, Ricotta Cheese, Mozzarella Cheese, and Tomato Sauce

### Chicken Parmesan

Lightly Breaded Chicken Breast with Mozzarella Cheese and Marinara Sauce

### Penne Pasta

Served with Two Sauces, Alfredo and Marinara

### Italian Green Beans

Tossed with Olive Oil and Italian Seasonings

### Fresh Fruit Salad

A Blend of Fresh Seasonal Fruits

### Mixed Green Salad

Fresh Mixed Greens with Tomatoes, Cucumbers, Croutons, Shredded Cheese, and Assorted Dressings

### Garlic Bread Sticks

### Tier One Dessert Display

### **Enhancements**

### Pasta Action Station with Chef's Attendant

Have our Culinary Team Prepare a Pasta Dish-to-Order for Your Guests. \$3 per person

All Dinner Buffets include Water, Iced Tea & Coffee Service 50 Person Minimum Any Amount Under the Minimum will be Charged a \$100 Chef's Fee

Taste of Asia - \$27.95 Per Person

### Sweet Chili Glazed Satays

Skewers of Chicken with a Sweet Chili Glaze

### Pork Fried Rice

Traditional Chinese Fried Rice with Pork

### Cashew Chicken

Chicken with Asian Vegetables in a Savory Sauce & Toasted Cashews

### Beef and Broccoli

Tender Beef and Broccoli

### Vegetable or Pork Spring Rolls

Steamed White Rice

### Fresh Fruit Salad

A Blend of Fresh Seasonal Fruits

### Mixed Green Salad

Fresh Mixed Greens with Tomatoes, Cucumbers, Croutons, Shredded Cheese, and Assorted Dressings

### Tier One Dessert Display

### **Enhancements**

### Sushi or Stir Fry Station

Hand Rolled Sushi or Cooked-to-Order Beef and Chicken Stir Fry Prepared by Your Personal Chef. \$4 per person

All Dinner Buffets include Water, Iced Tea & Coffee Service 50 Person Minimum Any Amount Under the Minimum will be Charged a \$100 Chef's Fee

> Taste of Kansas City Two Meats, \$24.95 Per Person Three Meats, \$27.95 Per Person

### Choose From the Following Meats

### Smoked Brisket

Tender Slices of Smoked Brisket with BBQ Sauce

### **BBQ Pork Ribs**

Slow Cooked to Perfection and Smothered in BBQ Sauce

### **BBQ** Chicken

Tender Chicken Legs and Thighs Basted in BBQ Sauce

### **BBQ** Pulled Pork

Slow Roasted Pork Shoulder Covered in BBQ Sauce Served with Cuban Buns

### Mixed Green Salad

Fresh Mixed Greens
with Tomatoes
Cucumbers, Croutons,
Shredded Cheese,
and Assorted Dressings

**Baked Beans** 

Corn on The Cob

**Potato Salad** 

Cole Slaw

Silver Dollar Rolls

Tier-One Dessert Display



### Dinner Buffet Enhancements

### **Carving and Specialty Stations**

All Specialty Stations are in Addition to Your Dinner Buffet.

They Cannot be Substituted in Place of an Entrée.

All Carved Meats Include a Chef Attendant and Traditional Accompaniments.

Carved Roast Beef

\$6.00 / person

Roasted Tenderloin of Beef

\$11.00 / person

Herb Encrusted Prime Rib

\$10.00 / person

Roasted Breast of Turkey

\$5.00 / person

Baked Honey Glazed Ham

\$4.00 / person

Roasted Pork Loin

\$5.00 / person

Whole Smoked Salmon

\$5.00 / person

### Hot Hors d' Oeuvres

All Hors d' Oeuvres are priced 50 pieces per order

### Beef, Chicken & Pork

<b>Sliders</b> Add a Chef Attendant for an Additional \$75	\$100
Asian Chicken Satays	\$110
Chicken Drumettes	<b>\$ 75</b>
Chicken Quesadilla Cornucopias	\$125
Pork Egg Rolls	\$120
Lion Head Meatballs	\$ 60
Sausage Stuffed Mushrooms	\$125
Thai Chicken Spring Rolls	\$100
Assorted Mini Quiches	\$125
Breaded Chicken Strips	\$ 85
Pork Pot Stickers	\$125
BBQ Little Smokies	<b>\$ 75</b>
Pulled Pork served with Fresh Rolls	\$125
Beef Wonton	<i>\$150</i>
Miniature Reuben Sandwiches	\$125

Oeuvres

### Hot Hors d' Oeuvres

All Hors d' Oeuvres are priced 50 pieces per order

### Seafood

Miniature Crab Cakes	\$125
Crab Stuffed Mushrooms	\$125
Bacon Wrapped Shrimp	<i>\$175</i>
Fried Shrimp	\$150
Coconut Shrimp	\$150
Crab Rangoon	\$150

### Vegetarian

Spinach Artichoke Dip (each order serves 50 people)	<b>\$ 90</b>	
Spanakopita	\$125	
Vegetarian Egg Rolls	\$150	
Jalapeno Poppers	\$125	
Toasted Cheese Ravioli	\$125	

### Cold Hors d' Oeuvres

All Hors d' Oeuvres are priced 50 pieces per order

Shrimp Ceviche Shooters	\$135
Shrimp Cocktail	\$135
Roasted Red Pepper Hummus (each order serves 50 people)	\$100
White Bean & Roasted Garlic Dip (each order serves 50 people)	\$ 85
Olive Tapenade Crostini	\$ 95
Bleu Cheese Canapés	\$ 95
Shaved Beef Crostini	\$145
Shrimp Salad Canapés	\$135
Curry Chicken Salad Canapés	\$125
Deviled Eggs	<b>\$ 75</b>
Iced Snow Crab Claws	\$165
Crab Salad In a Phyllo Cup	\$150
Assorted Canapés	\$125
Smoked Salmon Canapés	\$125
Fruit and Cheese Brochettes	\$100
Cherry Tomatoes Stuffed with Boursin Cheese	\$125
Antipasto Brochettes	\$125

# Oeuvres

### Hors d' Oeuvres Packages

All Hors d' Oeuvres Packages are Priced Per Person, Minimum 25 Guests All packages are based on 8-10 Pieces Per Person (Excluding the vegetable, fruit & cheese displays)

### Jet-Setter Package

Includes Miniature Crab Cakes with Remoulade, Bacon Wrapped Shrimp with Raspberry Chipotle Sauce, Shrimp Ceviche Shooters, Asian Chicken Satays, Spinach Artichoke Stuffed Mushrooms, Roasted Red Pepper Hummus, Gourmet Fruit & Cheese Display, and Assorted Petit Fours. \$23.95

### Capitol Plaza's Summer Party Package

(Add a Chef Attendant to the Slider Station - Additional \$75)

Includes Shrimp Ceviche Shooters, Gourmet Fruit & Cheese Display, Crab Stuffed Mushrooms, Tomato Bruschetta, Spinach & Artichoke Dip, Individual Strawberry Short Cakes and a Build-Your-Own Slider Station. \$20.95

### Tuscan Party Package

Includes Tomato Bruschetta, Miniature Meatballs with Marinara, White Bean & Roasted Garlic Dip, Antipasto Display, Italian Sausage Stuffed Mushrooms, Spinach & Artichoke Dip, Fresh Fruit & Gourmet Cheese Display and Assorted Petit Fours. \$18.95

### Tailgater Package

Includes Fried Chicken Wings with your Choice of Sauce, BBQ Meatballs, Spinach and Artichoke Dip, Chicken Quesadilla Cornucopias, Assorted Cocktail Sandwiches, Vegetable Crudités Display, Assorted Domestic Cheeses and Crackers, and Assorted Desert Bars. \$16.95

### Asian

Includes Crab Rangoon, Veggie & Pork Spring Rolls, Chicken Satays, and Fortune Cookies. \$8.95

### Oeurres Packag

### Hors d' Oeuvres Packages

All Hors d' Oeuvres Packages are Priced Per Person, Minimum 25 Guests
All packages are based on 8-10 Pieces Per Person
(Excluding the vegetable, fruit & cheese displays)

### **Barbeque**

Pulled Pork served with Fresh Rolls, BBQ Little Smokies, Meatballs in BBQ Sauce, Deviled Eggs, Chips and Dip, and Assorted Dessert Bars. \$17.95

### **Fiesta**

Includes Tortilla Chips, Queso Dip, Ground Beef, Shredded Chicken, Pico de Gallo, Jalapeños, Sour Cream, Guacamole, Quesadilla Cornucopias, and Sopapillas with Honey. \$16.95

### **Iced Seafood Bar**

Includes Crab Claws, Shrimp Cocktail, Shrimp Ceviche Shooters, Smoked Salmon Canapés, and Assorted Petit Fours. \$23.95

### The Tavern

Includes Fried Chicken Wings, Celery & Carrot Sticks with Ranch and Bleu Cheese Dressing, Potato Skins, Jalapeno Poppers, Chips and Salsa, and Fudge Brownie Bites. \$17.95

### **Ultimate Wings**

Includes Fried Chicken Wings with your Choice of Three of our House Made Sauces. Choice of Sauce to be Served on the Side: Buffalo, Pineapple Soy, Spicy Orange, Chili & Lime, Raspberry BBQ, Traditional BBQ, or Garlic & Herb. Served with Crisp Veggies, Ranch & Bleu Cheese Dressings, and Assorted Dessert Bars. \$14.95

### Dips and Spreads

Includes Spinach Artichoke Dip, Olive Tapenade, Roasted Red Pepper Hummus, Bruschetta with Herbed Goat Cheese, Tortilla and Pita Chips, Vegetable Crudité with Ranch Dressing, and Assorted Petit Fours. \$17.95

### **Build Your Own S'mores**

Take your Guests back in Time... Roast your own Homemade Marshmallows over an Open Flame. Served with Graham Crackers, Milk Chocolate, and Dark Chocolate. A New Capitol Plaza Favorite! \$9.95

### Reception Displays

All Reception Displays are Priced Per Person

### Vegetable Crudites

Fresh Seasonal Vegetables Served with Ranch Dipping Sauce. \$4/person

### Fresh Fruit Display

A Selection of Sliced Fresh Seasonal Fruits. \$4.50/person

### Market Cheese Display

*An Assortment of Domestic Cheeses and Crackers.* \$4.25/person

### International Meat & Cheese Display

An Assortment of International Deli Meats and Cheeses with Crisp Lavosh. \$6/person

### **Antipasto Platter**

Hard Salami, Artichoke Hearts, Kalamata Olives, Roasted Red Peppers and Assorted Cheeses. \$5.50/person

### Dessert Bar

An Assortment of Delicious Desserts Prepared By Our Culinary Team. Items Include Chocolate Mousse, Assorted Petit Fours, Miniature Cheesecakes, Chocolate Covered Strawberries, and Dessert Bars. \$7/person

### The Candy Bar

A Selection of Your Childhood Favorites! M&M's, Peanut M&M's, Skittles, Snickers, Assorted Jelly Belly's, Milky Way, Gummi Bears, Reese's Peanut Butter Cups. \$7/person

# isplay

### Beverage Service

### Premium Brands

Svedka Vodka, Bacardi Rum, Captain Morgan, Johnny Walker Red, Canadian Club, Jim Beam, Sauza Gold Tequila, Beefeater Gin

### Super Premium Brands

Ketel One Vodka, Johnny Walker Black Scotch, Crown Royal, Jack Daniel's, Jose Cuervo 1800, Bombay Sapphire Gin

### **Ultra Premium Brands**

Grey Goose Vodka, Glen Livet Scotch, Patron Silver Tequila Tanqueray, Woodford Reserve

A Bartender Fee of \$50 will be Charged Per Hour. The Fee will be Waived if Beverage Sales Average \$150 per Hour, per Bartender.

### **Hosted Bar**

Premium Brands	\$4.50
Super Premium Brands	\$6.50
Ultra Premium	\$7.50
Domestic Bottle Beer	\$3.50
Import Bottle Beer	\$4.50
Glass of House Wine	\$5.50
Assorted Soft Drinks	\$2.25
Domestic Keg	\$300.00
House Bottle Wine	\$20.00

Import Keg/Microbrew Market Price

### Cash Bar

Premium Brands	\$5.25
Super Premium Brands	\$6.50
Ultra Premium	\$8.00
Domestic Bottle Beer	\$4.25
Import Bottle Beer	\$5.25
Glass of House Wine	\$6.00
Assorted Soft Drinks	\$2.25

(Cash Bar Prices are Inclusive of Sales Tax)

### Host Bar Package

Unlimited Quantities Served Within Hours Specified
The Number of Persons Charged is Based Upon the Food Function Guarantee
or the Number in Attendance, Whichever is Greater
2 Hour Minimum and 25 Person Minimum

### First Hour Each Additional Hour

Premium Brands\$10/Person\$7/PersonSuper Premium Brands\$12/Person\$9/Person

### Wine Service

Please Ask To See Our Wine List

All Charges are Subject to a 20% Service Charge and Applicable Sales Tax