

## **Room Minimums & Discounts**

2021/2022 as of 7/7/21

The amounts listed below are the minimums that you must spend on food and beverage in order to book a room; this is not a room fee. As long as you meet the minimum, your actual cost is based on your menu choice and your final counts. The minimum does not include tax, gratuity, or facility fee.

### **Friday Evening Receptions**

10% Discount with full Wedding Package for evenings.

Upgrade to Call Bar included

\$10,000 Food-and-Beverage minimum for Upper Level plus \$300 facility fee

\$8,500 Food-and-Beverage minimum for Lower Level plus \$250 facility fee

\$16,500 Food-and-Beverage minimum for Whole Building, plus \$750.00 facility fee

### **Sunday Early Evening Receptions**

10% Discount with full Evening Wedding Package.

Upgrade to Premium Bar included

\$6,000 Food-and-Beverage minimum for Upper Level plus \$200 facility fee

\$5,000 Food-and-Beverage minimum for Lower Level plus \$150 facility fee

\$10,500 Food-and-Beverage minimum for Whole Building plus \$400 facility fee

Standard Room for the Bride & Groom at The Herrington Inn & Spa with a \$5,000 Food-and-Beverage minimum (based on availability at time of booking)

### **Saturday Evening Receptions**

\$13,000 Food-and-Beverage minimum for Upper Level plus \$400 facility fee

\$10,000 Food-and-Beverage minimum for Lower Level plus \$350 facility fee

\$19,500, Food-and-Beverage minimum for Whole Building, plus \$750.00 facility fee

### **Luncheon Reception**

\$3,500 Food-and-Beverage minimum for Upper Level

\$2,000 Food-and-Beverage minimum for Lower Level

\$6,000 Food-and-Beverage minimum for Whole Building

Minimums may be negotiable depending on the date. Holiday minimums are subject to change.

Sundays of a Holiday weekend are held to Friday Incentives

A 20% non-refundable deposit of your Food and Beverage minimum is required, and a payment of 30% of the minimum is due 6 months prior to event. These deposits are non-refundable, all deposits are credited to cost of event. Minimum Wedding Reception deposit - \$1000  
Final Payment required Tuesday/Wednesday the week of your event.

Final Count required 10 days prior to your event.

All Bands must be approved by Riverside Receptions

Ceremony Set-Up Fee of \$575 - Courtyard - \$650 (some restrictions may apply)

Riverside Receptions reserves the right to move any Courtyard Ceremony to the indoor space due to weather.

Rehearsal Room Fee of \$100 per hour – we are unable to guarantee a rehearsal until close to your wedding date, subject to room availability

LCD Projector Rental \$125 or Large Screen TV Rental \$65, Coat Room attendant \$100 for evening, if requested.

No Outside Vendors for food allowed without fee and approval from Riverside Receptions

You should provide your own Lockable card box, but we will have one available for a rental fee.

\$1.75 charge per plate for a 2-option split menu \$2.50 for a 3-option split menu; vegetarian & kid's meals always available

Luncheon receptions - 4 hours duration - times based on availability.

Evening receptions - 5.5 hours duration starting as early as 5:00PM - times based on availability.

We must stagger the start-times. Reception times on a first-come basis and may vary based on package choice.

All prices do not include 21% gratuity (on food & beverage, before discount) and 8% sales tax.

# *Riverside Receptions Full Day Package*

## *Exclusive Use of Entire Facility*

### *Friday or Saturday Full Day Package*

*You will be the only party booked on your special day with the availability to get hair and makeup done here as well as getting dressed right here at Riverside Receptions*

*\$19,500 Food-and-Beverage minimum for Whole Building, plus \$2,800.00 facility fee*

*Start as early as 7:00am, Get ready in a portion of the upper or lower level*

### *Sunday Full Day Package*

*You will be the only party booked on your special day, you are able to get hair and makeup done here as well as get dressed right here at Riverside Receptions*

*10% Discount with full Evening Wedding Package.*

*Upgrade to Premium Bar included*

*\$12,000 Food-and-Beverage minimum for Whole Building plus \$700 facility fee*

*Standard Room for the Bride & Groom at The Herrington Inn & Spa (based on availability at time of booking)*

*Start as early as 7:00am, Get ready in a portion of the upper or lower level*

*Included while you get ready-*

*Bottled Waters, Whole Fruit, Granola Bars*

*Breakfast Breads and Bagels with Cream Cheese*

*Coffee and Tea*

*Champagne for A bridal toast*

*You can purchase Breakfast and or lunch from us as well as other beverages.*

*Take pictures while you get ready and have access to our property to get Bridal Party Photos done before your ceremony starts*

*You have the choice to hire a bartender and have the bar open on a cash basis for an hour before your ceremony for any family or bridal party that may want to have a beverage before the ceremony starts.*

### *Book One Level for a full Day*

*If you are booking an evening wedding and would like to be the only party on one level for the full day whether it be for decorating purposes, getting ready or just to have the piece of mind that your wedding will be set up early you can do so! The normal food & beverage minimum would apply but you would add \$1,000 fee to your Facility Fee for keeping that level exclusive for the day.*

# *Riverside Receptions Features*

*Four Hours Open Bar*

*Champagne Toast*

*Wine Served with Dinner*

*Elegant Four-Course Meal*

*Custom Designed Wedding Cake by “The Cakery” in North Aurora*

*Floor to Ceiling Windows*

*Fabulous Panoramic View of the Fox River Dam*

*Seating Capacity to 260*

## *Centerpiece Options*

*Seasonal Fresh Flower Bud Vases and Votive Candles*

*Stemmed Votives with Fresh Greens*

*White Lanterns with Fresh Greens*

*Cylinder Vases with Floating Candles, Crystals and Greens (\$15 per table)*

*Floor Length Tablecloths*

*Ivory House Linen*

*Chiavari Chairs*

*Reception Coordinator*

*Fireplace in Reception Room*

*Private Bridal Room*

*Children’s Meal Available*

*Option of Using Both Levels for Separate Cocktail & Dining Areas*

*Option of Exclusive all-day use of the Building*

*Incentives for Friday & Sunday Receptions*

# *Riverside's*

## *Wedding Reception*

*Your wonder-filled evening begins with an hour of cocktails and optional hors d'oeuvres. Dinner starts with a Champagne Toast for you and all your guests, then a choice of appetizer, fresh salad, and an exquisite dinner entrée. Wine of your choosing will be poured with the meal. Finishing your meal is a slice of traditional wedding cake. Three hours of cocktails follow while your guests visit, mingle and dance the night away.*

### *Salad*

#### *Chef's Field Salad <sup>gf</sup>*

*A Bed of Mixed Greens with, Seasonal Vegetables and Pesto Vinaigrette*

#### *Classic Caesar Salad*

*Crisp Romaine Lettuce tossed with Freshly Grated Parmesan Cheese and Seasoned Croutons  
w/ a traditional Caesar Dressing*

#### *Seasonal Salads <sup>gf</sup>*

*Spring/Summer: Baby Spinach, topped w/ Strawberries, Feta Cheese & Toasted Almonds*

*Fall/Winter: Mixed Greens w/ Cranberries, Mandarin Oranges, Feta Cheese & Candied Walnuts*

*Both Seasonal options drizzled with Balsamic Vinaigrette*

### *Intermezzo*

#### *Lemon Sorbet*

*Or A scoop of Vanilla Ice Cream Served with Your wedding Cake*

### *Entrees*

#### *Chicken Rockefeller <sup>gf</sup> 80.00*

*Grilled Chicken Breast with Cream Spinach, Bacon and topped with a Hollandaise Sauce*

#### *Chicken with Artichoke Cream Sauce <sup>gf</sup> 80.00*

*French-Style Grilled Chicken Breast, Topped with Mushroom, Tomato, & Artichoke Cream Sauce*

#### *Prosciutto-Stuffed Chicken Breast 80.50*

*Prosciutto, Spinach & Goat Cheese stuffed Chicken Breast with Garlic Cream Sauce*

#### *Pork Tenderloin Medallions <sup>gf</sup> 83.00*

*Grilled Pork Tenderloin with Apple jus*

#### *Marinated Sirloin Steak <sup>gf</sup> 91.50*

*9 oz. Grilled Sirloin Steak with Sautéed Mushrooms & Demi-Glace*

#### *New York Strip Steak <sup>gf</sup> 96.50*

*10 oz. New York Strip, Grilled to Perfection Topped with au jus*

### *Filet Mignon <sup>gf</sup> 99.00*

*8 oz. Grilled Filet with a Port Wine Reduction & Topped with Caramelized Onions*

### *Petit Filet and Chicken Breast <sup>gf</sup> 105.00*

*6 oz. Grilled Filet Mignon with a Port Wine Reduction  
Paired with Grilled Chicken Breast & Artichoke Cream Sauce*

### *Grilled Salmon <sup>gf</sup> 84.00*

*8 oz. Grilled Salmon with a Citrus Buerre Blanc Sauce*

### *Choose your starch*

*Wild Rice <sup>gf</sup>, Rice Pilaf <sup>gf</sup>, Roasted Red Potatoes <sup>gf</sup>, Orzo Pasta,  
Roasted Garlic Mashed Potatoes <sup>gf</sup>, Boursin Mashed Potatoes <sup>gf</sup>  
or Mashed Sweet Potatoes <sup>gf</sup>*

### *Choose your vegetable <sup>-all are Gluten Free</sup>*

*Seasoned Green Beans, Green Beans Provencal,  
Sautéed Zucchini, Summer Squash & Tomatoes  
Roasted Seasonal Vegetables or Green Beans Amandine*

*Grilled Asparagus with Roasted Red Peppers- Market Price*

### *Vegetarian Plates*

*Hand-made Butternut Squash Ravioli w/ Sage Cream Sauce and Ratatouille  
or*

*Vegetable Stir Fry over Steamed White Rice <sup>gf</sup>*

*77.00*

*One choice only for Vegetarian Options*

### *Vendor Meals*

*Will Have Special pricing based on no Alcohol Consumption, please consult your wedding coordinator*

### *Children are Welcome at Riverside!*

*Children 12 and under are \$25.00 less than the Wedding Package  
when ordering same menu as adults.*

*Or*

*Children's Entrée:*

*Chicken Tenders and Fries*

*\$32.50 for Wedding Package*

*Entrees are served with same appetizer and dessert as party.*

*For the safety of your guests, and our staff, all children must have adult supervision.*

*Prices do not include tax or gratuity*

## *Riverside Luncheon Reception*

*50-Person Minimum*

*4-hour duration*

*Includes*

*Hard Lemonade and Iced Tea Station Upon Arrival*

*Champagne Toast for all Guests*

*Three Course Meal, Fresh Rolls and Whipped Butter,*

*Coffee, Tea, and Iced Tea served with meal*

*Custom Designed Wedding Cake*

*2 hours of Call Bar following Lunch, Including Riverside's Bloody Mary's and Mimosas*

*Wine served with lunch add \$19.95 Per Bottle on Consumption*

*Entrée Selections*

*Traditional Caesar, Chef's Traditional Salad <sup>gf</sup> or Seasonal Salad <sup>gf</sup>*

*Chicken with Artichoke Cream Sauce <sup>gf</sup> 53.50*

*Grilled Chicken Breast topped with Mushroom, Tomato and Artichoke Sauce*

*Chicken Rockefeller <sup>gf</sup> 53.50*

*Grilled Chicken Breast with Cream Spinach, Bacon and topped with a Hollandaise Sauce*

*Grilled Salmon <sup>gf</sup> 54.50*

*Grilled Salmon Filet with Citrus Buerre Blanc*

*Pork Tenderloin Medallions <sup>gf</sup> 55.50*

*Grilled Pork Medallions topped with Cinnamon Apple Sauce*

*Marinated Sirloin Steak <sup>gf</sup> 68.50*

*6 oz. Grilled Sirloin Steak with Sautéed Mushrooms & Demi-Glace,*

*Petit Filet <sup>gf</sup> 77.00*

*Grilled Petit Filet with a Port Wine reduction, Roasted Garlic*

*Choose your starch- all Gluten Free*

*Wild Rice, Rice Pilaf, Roasted Red Potatoes*

*Roasted Garlic Mashed Potatoes, Boursin Mashed Potatoes*

*Or Mashed Sweet Potatoes*

*Choose your vegetable- all Gluten Free*

*Seasoned Green Beans, Green Beans Provençal,*

*Sautéed Zucchini, Summer Squash & Tomatoes*

*Roasted Seasonal Vegetables or Green Beans Amandine*

*Friday & Sunday discounts do not apply*

*Prices do not include tax or gratuity*

# *Wedding Champagne Brunch*

*50-Person Minimum*

*4-hour duration*

*3 hours of open Call Bar and Champagne throughout Brunch*

*Carving Station <sup>af</sup>*

*Inside Round of Beef w/ Horseradish Cream Sauce*

*&*

*Omelet Station <sup>af</sup>*

*Ham, Onions, Peppers, Mushrooms, Spinach, Feta & Cheddar Cheese*

*Choice of Cheese Blintzes w/ Fresh Fruit Sauce or Apple Pancakes*

*Bacon or Sausage <sup>af</sup>*

*Fresh Spinach Salad <sup>af</sup>, Roasted Chicken <sup>af</sup>*

*Penne Pasta w/ Pesto Cream Sauce or Red Roasted Potatoes <sup>af</sup>,*

*Vegetable Medley <sup>af</sup>*

*Fresh Fruit Platter <sup>af</sup>*

*Choice of Assorted Mini Desserts or Wedding Cake*

*Juice, Coffee, Tea & Decaf.*

*70.50*

*75 attendant fee (Carver & Omelet Station)*

*2 attendants for Omelet Station, if more than 60 guests (required)*

*A la carte*

*Food only 56.50 per person*

*Soda Bar 6.00 per person 4hrs.      Wine 22.95 per bottle*

*Champagne 24.95 per bottle      Fruit Punch 25.00 per gallon*

*Champagne Punch 50.00 per gallon*

*Friday & Sunday discounts do not apply*

*Prices do not include tax or gratuity*

# *Riverside's Wedding Cocktail Reception*

*Designed as a Five Hour Casual Cocktail Reception*

*Cocktail seating*

*50-Person Minimum, 200-Person Maximum*

*Champagne Table upon arrival for first half hour*

*Followed by four & a half hours of open Call bar*

## ***Hors D'oeuvres***

*Bacon-Wrapped Dates & Pot Stickers & Spanakopita  
passed for first hour*

## ***Food Station***

*BBQ Pulled Pork and Beef Brisket & with rolls and Cole slaw &  
Macaroni & Cheese bites, Parmesan Cheese roasted vegetables &*

## ***Mashed Potato Bar &***

*Mashed potatoes with, Green Onions, Bacon Bits, Cheddar Cheese,  
Sour Cream and Butter*

## ***Small Bites***

*Bruschetta, Mini Beef Wellingtons & Cajun Shrimp and Sausage Skewers  
Passed during second hour*

## ***Sweet Table***

*Assorted Mini Pastries and Desserts  
Chocolate Torte, Hand-dipped Chocolate Strawberries & Fruit Kabobs &  
Coffee and Tea Station*

## ***Late Night Snacks***

*Chicken Wings with Blue Cheese Dip, Mini Cheese Sliders  
& Mini Corn Dogs  
Served the Last Hour*

*90.50 Per person*

*Change to Wedding cake \$2.00 per person*

*Prices do not include tax or gratuity*



## *Riverside Wedding Buffet*

*50-Person Minimum, 200-person Maximum*

### *Passed*

*Bacon-Wrapped Dates <sup>gf</sup>  
Brie & Raspberry wrapped in Phyllo Dough  
Shrimp and Prosciutto in a Won Ton Wrapper*

### *Carving Station <sup>gf</sup>*

*Grilled Beef Tenderloin with Horseradish Cream Sauce  
Roasted Turkey Breast with Turkey Gravy & Fresh Cranberry Chutney*

*Tossed Spinach Salad <sup>gf</sup> or Classic Caesar Salad  
Antipasto Platter <sup>gf</sup> of Grilled Asparagus & Portobello Mushrooms & Cherry Tomatoes  
Tri-Color Cheese Tortellini in a Pesto Cream Sauce  
Roasted Red Potatoes <sup>gf</sup> and Green Bean Amandine <sup>gf</sup>*

### *Includes:*

*4-Hour Call Bar Package, Champagne Toast, Wine with Dinner,  
Customized Wedding Cake or Queen's Sweets Table  
Fresh Dinner Rolls and Butter  
Coffee, Tea, and Decaf*

*108.00*

*&*

*75.00 Attendant Fee per Carver*

*Add a Mashed Potato Bar <sup>gf</sup> for \$4.00 per person*

*Prices do not include tax and gratuity*

## *Riverside Sweet Endings*

### *Custom Wedding Cake*

by "The Cakery" in North Aurora; included in package. You will select cake through a private consultation with the baker. The catering office will provide you with the phone number to make an appointment.  
Add a Chocolate-Dipped Strawberry or Ice Cream for an additional \$2.00

### *Queen's Sweets Table*

Assorted Petite French Pastries, Mini & Plated Desserts  
Fresh Fruit Platter with Seasonal Berries and Whipped Cream  
Coffee and Tea Station  
\$12.50 per person

*The following options carry a minimum order of  
50% of your final guest count  
We are happy to customize your sweets buffet*

### *Ice Cream Sundae Bar*

Two flavors of Ice Cream  
Coconut, Chopped Nuts, Maraschino Cherries, Whipped Cream  
Sprinkles, Strawberries, Candies, Chocolate, Caramel & Strawberry Sauces  
\$195.00 for 35 servings (minimum order)  
\$4.00 per each additional serving  
\$35.00 Attendant Fee

### *Flaming Bananas Foster and/or Cherries Jubilee Station*

Traditional Bananas Foster made to order by our Chef  
\$245.00 for 35 servings (minimum order)  
\$5.50 per each additional serving  
\$50.00 Attendant Fee

### *Candy Buffet*

Beautifully decorated & arranged in an assortment of glass bowls and jars  
Your favorite traditional chocolate, sweet & sour hard candies, caramels & nuts  
We provide bags & ties for your guests to take home their custom favors  
\$6.00 per person

### *Chocolate Fondue*

Molten Chocolate with all the traditional dipping items  
To include Fresh Fruit, Marshmallows, Pretzel Sticks & Pound Cake  
\$225 for 35 servings  
\$4.50 per each additional serving

*Prices do not include tax or gratuity*

## *Riverside Hors D'oeuvres*

(Per 100 pieces)

<i>Chicken Teriyaki Skewers af</i>	240
<i>Brie &amp; Raspberry in Phyllo</i>	420
<i>Egg Rolls</i>	200
<i>Spanakopita</i>	300
<i>Swedish Meatballs</i>	210
<i>Mini Pizza</i>	235
<i>Bacon- Wrapped Dates af</i>	215
<i>Mushroom Caps Stuffed af</i>	210
<i>With spinach, blue cheese &amp; walnut</i>	
<i>Caprese Skewer af</i>	250
<i>Tenderloin Crostini</i>	285
<i>Stuffed Mushroom Caps af</i>	220
<i>With Italian Sausage &amp; Cheese</i>	

<i>Mini Quiche</i>	270
<i>Chilled Shrimp Cocktail af</i>	300
<i>Potato Pancake with Cheese,</i>	230
<i>Sour Cream, Bacon &amp; Chives</i>	
<i>Pot Stickers</i>	200
<i>Coconut Shrimp</i>	310
<i>Shrimp &amp; Prosciutto</i>	340
<i>Bruschetta</i>	200
<i>Crab Cakes</i>	320
<i>Cajun Shrimp &amp; Sausage Skewer</i>	360
<i>Potato Pancake</i>	230
<i>With Crème Fraiche and apple sauce</i>	

## *Trays and Platters*

	<i>Small</i> <i>Serves 55</i>	<i>Large</i> <i>serves 100</i>
<i>Fresh Vegetable Crudités with</i>	120.00	200.00
<i>Roasted Shallot &amp; Blue Cheese Dip af</i>		
<i>Fresh Seasonal Fruit &amp; Berries af</i>	135.00	230.00
<i>Cheese and Cracker Platter</i>	150.00	225.00
<i>Charcuterie Platter</i>	195.00	280.00
<i>Antipasto Platter with</i>	145.00	230.00
<i>Roasted Shallot &amp; Blue Cheese Dip</i>		
<i>Smoked Salmon, served with af</i>	400.00	
<i>Hard-Boiled Eggs, Capers, Red Onions &amp; Citrus Slices</i>		
<i>Baked Brie with Apples af</i>	140.00	
<i>Artichoke &amp; Spinach Dip w/ Tortilla Chips af</i>	145.00	

*Charcuterie Table* 8' Table that serves approximately 200 people filled with Assorted Meats, Domestic & Imported Cheeses, Berries, Dried Fruits, Crackers, Spreads, Breads, Pretzels, Nuts, Chocolates, Grilled Marinated Vegetables, Marinated Peppers \$1200.00

*Petite Charcuterie Table* A smaller version of the Charcuterie table \$800

*Bacon Bar*—Cinnamon, Applewood Smoked, Candied, Jalapeno & Peppered Bacon (Serves approximately 100 people) af \$800

Prices do not include tax or gratuity

# Riverside Liquor

## Bar Packages

*A Champagne Toast is served to each guest.*

*You may choose two of the following wines to be served with your meal:*

*Chardonnay, Pinot Grigio, Sauvignon Blanc, Riesling, Merlot & Cabernet Sauvignon*

### ***House Plan included***

*Miller Light, MGD, Coors Light,  
Budweiser, Bud Light,  
Chardonnay, Riesling, O'Doul's  
Cabernet Sauvignon, Merlot  
Smirnoff Vodka, Gordon's Gin, Early  
Times Whiskey, 100 Pipers Scotch, Castillo  
Rum, Pepe Lopez, Christina Brother's  
Brandy, Emmet's Irish Crème, Kentucky  
Gentleman Bourbon  
Add 30 minutes of additional bar \$4.00 pp*

### ***Upgrade to Call Plan Add \$5.00 per person***

***All House Plan plus:***  
*Heineken, Corona,  
Pinot Grigio & Sauvignon Blanc  
Tito's Vodka, Beefeaters, Seagram's 7,  
Seagram's V.O., Malibu, Bacardi, Captain  
Morgan's, Jose Cuervo,  
Dewar's, Jim Beam, Kahlua,  
Add 30 Minutes of additional bar \$7.00 pp*

### ***Upgrade to Premium Plan Add \$10.00 per person***

***All House and Call Plan Plus:*** *Pinot Noir,  
Champagne, selection of Premium Wines,  
Modelo Especial, Boulevard Craft Beer,  
Kettle One Vodka, Tanqueray, Jack Daniels,  
1800, Bulleit Bourbon Whiskey  
Reposado, Courvoisier VSOP, Selection of  
Single Malt Scotches, Crown Royal,  
Jameson, Makers Mark, Amaretto Disaronno,  
Bailey's  
Add 30 minutes of additional bar \$10.00 pp*

*\*To eliminate all House Liquor and Serve only Call and Premium Liquor brands as well as all our beer and wine choices the cost will now be an additional \$8.00 in addition to the cost of the premium bar*

*Add a Signature Drink for \$1.00-\$3.00 per person  
Add Champagne to your House or Call bar package for \$.50 per person  
Premium wines available for table service-bought by the case*

*Prices do not include tax or gratuity*

## *Add platters and Snacks while getting ready*

*When you rent out the level for the entire day  
Nourish Your bridal party with something fun to munch on*

*Platter of Pinwheels- Cheese, Ham and Turkey (serves 5)  
\$20.00*

*Platter of Mini Croissant Sandwiches- Ham, Turkey **or** Beef (serves 5)  
\$25.00*

*Family Style Chicken Caesar Salad with Chicken (serves 5)  
\$75.00*

*Mixed Nuts per pound  
\$28.00*

*Individual bags of Kettle Chips or Lays potato Chips  
\$1.75 Each*

*Cookies or Brownies per Dozen  
\$17.50*

*Mimosa Station  
Champagne per bottle \$24.95 & Juice per Carafe \$12.00  
Sodas per can \$1.50*

## *Upgrade your Dessert Table*

***Taste of Geneva Sweet Table;***  
*Grahams' Chocolates, Kernel's Popcorn, Sugar Path's cupcakes and Cocoa Bean's sweets and cookies.  
\$17.00 per person*

***Chocolate Lovers' Dessert Station***  
*Double Chocolate Cake, Chocolate Dipped Strawberries, Chocolate Fondue with assorted toppings,  
Chocolate Ice Cream, Chocolate Mousse & Chocolate Candies  
\$15.00 per person*

***Kernel's Popcorn***  
*2 Gallons of each- Cheddar, Carmel Corn and Kettle Corn  
\$550*

## *Upgrade your Bar*

***Champagne Table***  
*Let your guests help themselves to a glass of bubbly during the cocktail hour served with Blueberries and Strawberries  
\$3.00 per person*

*Veuve Cliquot Champagne Yellow Label (ordered by Tuesday for Saturday)  
\$1,200 per 12 bottle Case*