



## ***Wahoo! Wedding Information***

*(please see page 3 for Reception information)*

### ***Ceremony & Reception Package***

***Peak season (March, April, May, June, September, October, November, December)- \$1900***

***Off-peak season- \$1600***

***\*\* Discounts: 20% off Monday through Friday daytime; 10% off Monday through Thursday evening\*\****

### ***What's Included:***

#### ***Day of Coordinator***

This person will conduct the rehearsal and also guide you through every detail of your rehearsal, wedding ceremony and reception.

#### ***Planning***

Our event team will personally guide you through the planning process using our advanced event software program. This program will organize all of your details in one place which you will be able to access online. Our team will enter all of your specific wedding details to put you at ease and make your planning run smoothly. Our team is available for your questions and to provide you guidance throughout the entire planning process.

We provide you with the following:

- Planning timeline with questions for the engaged couple to answer
- Mapped out schedule by the month and week
- Processional and reception details
- Detailed day of timeline
- All set-up details
- Cost estimate
- Payment schedule options
- Convenient online payments

#### ***Bridal Suite***

Seating for up to 6 guests, full-length mirror, vanity with mirror, adjoining bathroom, decorative wedding gown hook, storage and closet for personal items

Access to bridal suite is granted 1.5 hours prior to ceremony

#### ***Ceremony Space***

Up to 120 seats plus additional standing room

Brick inlay aisle runner

Reserved signs for ceremony seating

Table for candles and ceremony

#### ***Access to Ceremony Space***

Photographs may be taken in ceremony space up to 1.5 hours prior to event

### ***Audio-Visual Equipment***

Lavalier microphone for officiant  
Speaker system for your music device  
Table, electrical outlets & extension cords for DJ or live music

### ***Dining Tables***

Rattan garden chairs, cream tablecloths, black linen napkins,  
votive candles, silver table number holders  
We use cream tablecloths in the Private Garden, Patio and  
Private Dining Room only; the Garden Room tables have a wood finish

### ***Set up & break down***

Staff conducts full set up of our complimentary decor and clean up after event  
If you would like our staff to set up any décor you or your decorator provide there is an additional fee  
Set up and break down times are not included in your allotted event time

### ***Décor***

Chandeliers & twinkle lights  
Various gift card boxes for you to choose from  
Welcome sign with your names on a decorative easel  
Cake table, various cake pedestals, cutting sets  
Additional floor & table easels for any items you would like to provide  
Pillar candle holders, translucent white votives for dining tables  
Potted plants  
Rustic wooden risers for food stations  
Coat rack & hangers

### ***Ancillary Tables for Your Ceremony***

-Sign in  
-Gift  
-Favor  
-Unity candle  
-Memory  
-Sweetheart table (separate for the couple of honor)



## ***Reception Only Package***

***Peak season (March, April, May, June, September, October, November, December) \$800***

***Off-peak season: \$500***

***If you hold your ceremony with us this fee is waived***

### ***What's Included:***

#### ***Day of Coordinator***

This person will guide you through every detail of your wedding reception

#### ***Planning***

Our event team will personally guide you through the planning process using our advanced event software program. This program will organize all of your details in one place which you will be able to access online. Our team will enter all of your specific reception details to put you at ease and make your planning run smoothly. Our team is available for your questions and to provide you guidance throughout the entire planning process.

We provide you with the following:

- Planning timeline with questions for the engaged couple to answer
- Mapped out schedule by the month and week
- Wedding reception details
- Detailed day of timeline
- All set-up details
- Cost estimate
- Payment schedule options
- Convenient online payments

#### ***Bridal Suite***

Seating for up to 6 guests, full-length mirror, vanity with mirror, adjoining bathroom, decorative wedding gown hook, storage and closet for personal items.

Access to bridal suite is granted for full length of reception time.

In the unlikely event that another wedding or reception is already booked at the time of your booking the bridal suite will not be available and we will deduct \$50 from your package fee.

#### ***Complete set up & break down***

Staff will conduct full set up and clean up after event  
Set up and break down are not included in your allotted event time

### ***Audio-Visual Equipment***

Cordless microphone & amplifier for toasts  
Speaker system for your music device  
Table, electrical outlets & extension cords for DJ or live music  
Projector, AV table, electrical outlets & extension cords

### ***Dining Tables***

Rattan garden chairs, cream tablecloths, black linen napkins,  
votive candles, silver table number holders  
We use cream tablecloths in the Private Garden, Patio and  
Private Dining Room only; the Garden Room tables have a wood finish

### ***Décor***

Chandeliers & twinkle lights  
Various gift card boxes for you to choose from  
Welcome sign with your names on a decorative easel  
Cake table, various cake pedestals, cutting sets  
Additional floor & table easels for any items you would like to provide  
Pillar candle holders, translucent white votives for dining tables  
Potted plants  
Rustic wooden risers for food stations  
Coat rack & hangers

### ***Ancillary Tables***

-Sign in  
-Gift  
-Favor  
-Memory  
-Sweetheart table (separate for the couple of honor)



## ***Ceremony Only Package***

***Peak season (March, April, May, June, September, October, November, December)-  
\$1,400***

***Off-peak season- \$1,100***

***\*\* Discounts: 20% off Monday through Friday daytime; 10% off Monday through Thursday evening\*\****

### ***What's Included:***

#### ***Day of Coordinator***

This person will guide you through every detail of your wedding ceremony

#### ***Staff***

Our staff will welcome and guide your guests

#### ***Planning***

Our event team will personally guide you through the planning process using our advanced event software program. This program will organize all of your details in one place which you will be able to access online. Our team will enter all of your specific wedding details to put you at ease and make your planning run smoothly. Our team is available for your questions and to provide you guidance throughout the entire planning process.

We provide you with the following:

- Planning timeline with questions for the engaged couple to answer
- Mapped out schedule by the month and week
- Processional details
- Detailed day of timeline
- All set-up details
- Cost estimate
- Payment schedule options
- Convenient online payments

#### ***Bridal Suite***

Seating for up to 6 guests, full-length mirror, vanity with mirror, adjoining bathroom, decorative wedding gown hook, storage and closet for personal items

Access to bridal suite is granted 30 minutes prior to ceremony

#### ***Ceremony Space***

Up to 120 seats plus additional standing room

Brick inlay aisle runner

Reserved signs for ceremony seating  
Table for candles and ceremony

### ***Audio-Visual Equipment***

Lavalier microphone for officiant  
Speaker system for your music device  
Table, electrical outlets & extension cords

### ***Complete set up & break down***

Staff will conduct full set up and clean up after event  
Set up and break down times are not included in your allotted event time

### ***Décor***

Chandeliers & twinkle lights  
Various gift card boxes for you to choose from  
Welcome sign with your names on a decorative easel  
Cake table, various cake pedestals, cutting sets  
Additional floor & table easels for any items you would like to provide  
Pillar candle holders, translucent white votives for dining tables  
Potted plants  
Coat rack & hangers

### ***Ancillary Tables for Your Ceremony***

-Sign in  
-Gift  
-Favor  
-Unity candle  
-Memory  
-Sweetheart table (separate for the couple of honor)

## *More Information*

### **Deposit:**

A non-refundable deposit is required to secure your reservation. By placing the deposit, you agree to the Wahoo! policies. You may pay the deposit by check, cash, or credit card. You may call and give your credit card information to a manager or Event Team member. The deposit will be refunded within 24 hours after the event. Any damages to property will be deducted from the deposit.

\$500 for Weddings and Receptions

\$1000 for restaurant buyouts and off-site events

### **Cancellation Policy:**

The deposit is non-refundable.

If you or your company need to cancel your booking due to a COVID-19 outbreak, as long as you cancel at least 14 days in advance of your event we will apply a credit of 100% of the deposit towards a future event with a food & beverage total of equal or greater value, booked within one (1) year from the date of cancellation. Refunds are not available for any COVID-19 related outbreak.

### **Final payment:**

- This is due 24 hours prior to your event. The deposit will be refunded within one business day after the event. Any damages to property will be deducted from the deposit. Credit processing fee will apply.

### **Cash Discount:**

We extend a 5% food and beverage discount for events paid in cash. For this discount we do not accept debit cards, checks, money orders or cashier's checks.

### **Hold Policy:**

- Only one date may be placed on hold.
- There's no payment required to hold a date. If someone else inquires we will notify you and provide 24 hours for you to pay the deposit or release the date.
- After the 24-hour window, if no deposit has been placed the date will be available to the first interested party to place a deposit.

### **Menu:**

- Wahoo! offers a variety of menus for you to choose from; they are available on our website at [www.wahoogrilldecatur.com](http://www.wahoogrilldecatur.com). Pricing does not include 8% tax or service fee.
- **Menu must be finalized 2 weeks prior to your event.**
- Menus for parties of 20 and more scheduled during peak times may be served on food stations; this will be determined by our event team.
- Children's menu is available for ages 4 to 12; there is no charge for children ages 3 and under.

### **Guest Count:**

- **We require a final confirmation and a guaranteed number of guests 2 weeks prior to the event.**
- If the number of guests in attendance is less than the final guaranteed number, there will be a charge of the per person rate for those guests not in attendance. If the number of guests in attendance is 20% over the final guest count the host will be charged for the additional guests and the deposit will be forfeited.

## Alcohol:

- We offer a variety of beverage packages from which you can choose. These are available along with our current wine list on our website.
- Wine tastings are available Tuesday-Thursday from 5pm to 6pm by appointment only. Please email any specific Wahoo! wines you would like to taste 48 hours prior to the tasting; otherwise, we will choose a variety of wines for your tasting.
- It is illegal to bring alcohol onto the premises.
- Payment for alcohol consumed by guests is the responsibility of the contracting party unless otherwise stated.
- We reserve the right to refuse to serve any guest who appears to be intoxicated.

## Event Times:

- To successfully coordinate our events with each other and with our dining guests, there are some limitations on event start times. Please confirm times with our Event Team prior to sending out invitations.
- Event parties arriving 30 minutes or more after the event start time may forfeit their deposit.

## Pricing:

- The menu and beverage package pricing are locked in at the time the deposit is paid.

## Décor:

- All decorations must be approved; no noise makers, confetti, plastic, or silk flowers/greenery is allowed. All greenery must be real. **Deposit will be forfeited if any of these items are brought in.**
- Sparklers are permitted with the following stipulations:
  - They can only be used outside in an area that is NOT covered
  - Host must tie a ribbon to each sparkler so they can be easily found when guests drop them
  - Host must provide lighters (one per every 4 guests)
- Floating paper lanterns with live flames are not permitted.
- Taper candles with real flames are not permitted; please let your florist know this.
- Please bring wedding décor to the rehearsal with detailed instructions; our team will place the décor during setup. If there is an extensive amount of décor (beyond sign in items, photos on easels, standard table centerpieces) we will require additional staff to have the space set up in a timely manner; we will discuss this with you prior to your final approval.
- Dining table set up includes tablecloths, precut runners, chargers, candles, napkins, and table numbers. Set up of flowers, napkin rings, place cards, chair covers or chair sashes will require an additional fee.
- Wahoo! is not responsible for any items left behind.
- Please pick up any equipment or décor within 24 hours of your event.
- For liability reasons guests and staff are not allowed to stand on a chair, step stool or ladder. We hire a licensed contractor to hang any décor; this fee starts at \$100 and is dependent on the scope of work.

## Music/AV:

- A DJ and/or live music is allowed but they **must** come from our Recommended Vendor's List. The space is available to all vendors 2 hours prior to the event start time.
- Please bring in any equipment and test at least 3 days prior to your event; we ask that you make this appointment one week prior to your event. You are required to provide your own hotspot as our wifi is unreliable.



**Flowers:**

Please contact our in-house florist for arrangements (Erin Green- [o.peoples@yahoo.com](mailto:o.peoples@yahoo.com), cell 404.456.4227) or you can work with your own florist. We do not allow plastic/silk flowers; deposit will be forfeited if any of these items are brought in.

**Parking:**

- We provide valet service Tuesday-Sunday evening and for events with 30 guests or more outside business hours. We may schedule valet at other peak times; this will be done at our discretion.
- If your event is scheduled at a time when valet is offered, you may pay for your guests' valet service; the fee for this is \$2 per guest or \$3 with gratuity included.
- If your event is scheduled at a time when valet is not normally offered we can provide this service; there is a fee of \$2 per guest or \$3 per guest with gratuity included, with a \$100 minimum.
- When valet service is not scheduled there are 2 parking lots available as well as off-street parking.

**Rain Plan:**

- You may move the ceremony to the glass-walled Garden Room in the event of rain as long as the ceremony is scheduled during an off-peak period; the event team can provide these times for you.
- There is a \$1000 rental fee (plus tax) to tent the Open-Air Patio in the event of rain

**Salon:**

- The adjoining hair salon is available to rent for your hair and/or makeup needs. This must be booked at least 12 weeks in advance. We also have hair stylists available. Please contact the salon manager Jessica Anderson via text at 404.502.5171 if you would like more information or to schedule an appointment.
- Entire salon rental is available for \$100 per hour, with a minimum of 4 hours required.
- Makeup artist fee: \$175 including a trial and \$65 for each additional person (not including a trial)
- Hair Stylist fee: \$85 to \$125 and trial is \$50 to \$75 depending on the style you choose

**Service fee:**

- We require a minimum of 2 staff members for up to 25 guests and 1 additional staff member is required per each additional to 25 guests.
- We allot 3.5 hours for daytime weddings and 4 hours for evening weddings; you may extend this time for \$60 per staff member per hour. This fee also applies to the Day of Coordinator.
- Satellite cash bar setup inside the space is an additional \$250.00 fee (additional fee applies for time extension)
- If you don't select a beverage package and guests visit the restaurant bar to start individual tables, a \$150 fee will be added. If you prefer no alcohol in the space no fee will be incurred.

**Liability Insurance:**

- Event liability insurance is **required** for all weddings, receptions and events that utilize two rooms. This insurance is available on our [site](#) as a convenience; however, you may use any insurance company you wish to.

## Space Capacities

### **Private Garden maximum:**

Seated events- 60 guests      Mingling event- 60 guests      Seated with A/V- 50 guests

### **Combined Open-air Patio and Private Garden maximum:**

Patio Seating- 86 guests (with Private Garden for mingling)      Mingling event- 140 guests

### **Combined Private Garden, Open-air Patio and Garden Room maximum:**

Patio & Garden Room Seating- 160 guests (with Private Garden for mingling)      Mingling event- 180 guests

### **Private Dining Room maximum:**

Seated events- 25 guests      Seated with A/V- 20 guests

**Bridal Suite** maximum: 6 guests

*Room Fee: 3% of total food and beverage spend for private spaces*

## **Food & Beverage Minimums**

(this does not include labor, taxes, fees or rentals)

### **Peak Season (March, April, May, June, September, October, November, December):**

Monday- Thursday evening, Friday day, Saturday brunch and Sunday evening-

- Private Garden & Patio \$3,000
- Garden Room, Patio & Private Garden \$5,000
- Restaurant buyout \$8,000

Friday evening, Saturday evening and Sunday brunch-

- Private Garden & Patio \$5,000
- Garden Room, Patio & Private Garden \$8,000
- Restaurant buyout \$12,000
- New Year's Eve buyout \$14,000
- Semi-private Garden Room \$2000

### **Private Garden Friday nights-Sunday nights only:**

During our peak season, the Private Garden is prioritized for larger party sizes.

- Daytime parties of less than 40 \$1000
- Evening parties of less than 40 \$2000

### **Off-peak Season (January, February, July, August):**

Monday- Thursday evening, Friday day, Saturday brunch and Sunday evening-

- Private Garden only no food & beverage minimum
- Private Garden & Patio \$2,000
- Garden Room, Private Garden & Patio \$4,500
- Restaurant buyout \$8,000

Friday evening, Saturday evening and Sunday brunch-

- Private Garden only no food & beverage minimum
- Private Garden & Patio \$4,000
- Garden Room, Private Garden & Patio \$7,000
- Restaurant buyout \$11,000
- Semi-private Garden Room \$2,000

The most current version of our policies will supersede any other version.

Please check the website for the most current version.

Wahoo! Events

1042 College Avenue Decatur, GA 30030

[www.wahoogrilldecatur.com](http://www.wahoogrilldecatur.com)



## **Event Dinner Menu #1**

*\$55++ per guest*

*all served on stations*

**this menu is reserved for parties of at least 20 guests**

### ***Appetizers (choose 3)***

#### ***Lump Crab Cakes***

spicy cajun remoulade

#### ***Grilled Polenta\****

caper-olive medley, black truffle olive oil,  
parmigiano-reggiano

#### ***Pimento Cheese Fritters***

tomatillo jam

#### ***Chicken Nam Sod\****

mini shots of chilies, lime, scallions,  
ginger, shredded lettuce

#### ***Fried Calamari***

spicy hoisin and mayhaw-citrus sauces,  
crisp banana peppers

**additional appetizers available (page 10)**

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### ***Salad (choose 1)***

#### ***Seasonal Salad\****

chef's preparation of fresh, local ingredients

#### ***Mixed Greens\****

carrots, tomatoes, honey balsamic vinaigrette

### ***Entrées***

#### ***Grilled Market Catch\****

seasonal preparation

#### ***Sesame-Crusted Ahi Tuna\****

pan seared with sesame seeds, ginger glaze,  
wasabi cream and wakame salad\*

#### ***Parmesan Encrusted Chicken***

baked golden brown in dijon and parmesan

#### ***Aged Angus New York Strip\****

certified angus beef

*our chef prepares our NY Strip medium rare*

**sides:** mashed potatoes (add gravy \$1 pp), fries, fresh seasonal vegetable, yeast rolls and butter

**additional vegetarian or vegan entrée available by individual order**

### ***Desserts (choose 2)***

#### ***Butterscotch Pot de Crème\****

#### ***Bread Pudding***

#### ***Double Chocolate Brownie***

#### ***Chocolate Pot de Crème\****

#### ***S'mores Tart***

#### ***Lemon Cheesecake***

**you may bring in an outside dessert; this fee is \$30. you can waive this fee by eliminating the desserts on the menu**

**includes iced teas (add juice/soda package +\$6)**

**\*gluten free**



## **Event Dinner Menu #2**

*\$46++ per guest*

*all served on stations*

**this menu is reserved for parties of at least 20 guests**

### **Appetizers (choose 3)**

#### ***Chicken Nam Sod\****

mini shots of chilies, lime, scallions,  
ginger, shredded lettuce

#### ***Fried Calamari***

spicy hoisin and mayhaw-citrus sauces,  
crisp banana peppers

#### ***Pimento Cheese Fritters***

tomatillo jam

#### ***Grilled Polenta\****

caper-olive medley, black truffle olive oil,  
parmigiano-reggiano

**additional appetizers available (page 10)**

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### **Salad (choose 1)**

#### ***Seasonal Salad\****

chef's preparation of fresh, local ingredients

#### ***Mixed Greens\****

carrots, tomatoes, honey balsamic vinaigrette

### **Entrées**

#### ***Sesame-Crusted Ahi Tuna\****

pan seared with sesame seeds, ginger glaze,  
wasabi cream and wakame salad\*

#### ***Parmesan Encrusted Chicken***

baked golden brown in dijon and parmesan

#### ***Cellentani in Vodka Cream***

artichoke, red onion, squash, kale & parmigiano reggiano

#### ***Aged Angus New York Strip\****

certified angus beef

*our chef prepares our NY Strip medium rare*

**sides:** mashed potatoes (add gravy \$1 pp), fries, fresh seasonal vegetable, yeast rolls and butter

**additional vegetarian or vegan entrée available by individual order**

### **Desserts (choose 2)**

#### ***Butterscotch Pot de Crème\****

#### ***Bread Pudding***

#### ***Double Chocolate Brownie***

#### ***Chocolate Pot de Crème\****

#### ***S'mores Tart***

#### ***Lemon Cheesecake***

**you may bring in an outside dessert; this fee is \$30. you can waive this fee by eliminating the desserts on the menu**

**includes iced teas (add juice/soda package +\$6)**

**\*gluten free**



## *Event Dinner Menu #3*

*\$42++ per guest*

*all served on stations*

*this menu is reserved for parties of at least 20 guests*

### *Appetizers (choose 2)*

#### *Fried Calamari*

spicy hoisin and mayhaw-citrus sauces,  
crisp banana peppers

#### *Pimento Cheese Fritters*

tomatillo jam

#### *Tomato-Basil Bruschetta*

topped with parmesan, balsamic glaze drizzle

#### *Chicken Nam Sod\**

mini shots of chilies, lime, scallions,  
ginger, shredded lettuce

*additional appetizers available (page 10)*

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### *Salad*

#### *Seasonal Salad\**

chef's preparation of fresh, local ingredients

### *Entrées*

#### *Charleston Shrimp & Grits\**

sautéed and simmered in a tomato cream sauce  
over creamy stone ground white cheddar grits

#### *Parmesan Encrusted Chicken*

baked golden brown in dijon and parmesan

#### *Cellentani in Vodka Cream*

artichoke, red onion, squash, kale & parmigiano reggiano

*sides:* mashed potatoes (add gravy \$1 pp), fries, fresh seasonal vegetable, yeast rolls and butter

*additional vegetarian or vegan entrée available by individual order*

### *Desserts (choose 2)*

#### *Butterscotch Pot de Crème\**

#### *Bread Pudding*

#### *Double Chocolate Brownie*

#### *Chocolate Pot de Crème\**

#### *S'mores Tart*

#### *Lemon Cheesecake*

*you may bring in an outside dessert; this fee is \$30. you can waive this fee by eliminating the desserts on the menu*

*includes iced teas (add juice/soda package +\$6)*

*\*gluten free*



## ***Event Lunch Menu #1***

(available for lunch only)

\$30++ per guest

all served on stations

this menu is reserved for parties of at least 20 guests

### ***Appetizers (choose 3)***

#### ***Chicken Nam Sod\****

mini shots of chilies, lime, scallions,  
ginger, shredded lettuce

#### ***Pimento Cheese Fritters***

flash fried, tomatillo jam

#### ***Tomato-Basil Bruschetta***

topped with parmesan, balsamic glaze drizzle

#### ***Fried Calamari***

spicy hoisin and mayhaw-citrus sauces,  
crisp banana peppers

additional appetizers available (page 10)

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### ***Salad***

#### ***Seasonal Salad\****

chef's preparation of fresh, local ingredients

### ***Entrées***

#### ***Curried Chicken Salad\*\****

with walnuts and grapes  
served with baguette

#### ***Cellentani in Vodka Cream***

artichoke, red onion, squash, kale & parmigiano reggiano

#### ***Charleston Shrimp & Grits\****

sautéed and simmered in a tomato cream sauce  
over creamy white cheddar grits

***sides:*** white cheddar grits\*, fresh seasonal vegetable

additional vegetarian or vegan entrée available by individual order

### ***Desserts (choose 2)***

#### ***Butterscotch Pot de Crème\****

#### ***Bread Pudding***

#### ***Double Chocolate Brownie***

#### ***Chocolate Pot de Crème\****

#### ***S'mores Tart***

#### ***Lemon Cheesecake***

you may bring in an outside dessert; this fee is \$30. you can waive this fee by eliminating the desserts on the menu  
includes iced teas (add juice/soda package +\$6)

\*gluten free/\*\*can be made gluten free



## ***Event Lunch Menu #2***

(available for lunch only)

\$28++ per guest

all served on stations

this menu is reserved for parties of at least 20 guests

### ***Appetizers (choose 2)***

#### ***Chicken Nam Sod\****

mini shots of chilies, lime, scallions,  
ginger, shredded lettuce

#### ***Pimento Cheese Fritters***

tomatillo jam

#### ***Tomato-Basil Bruschetta***

topped with parmesan, balsamic glaze drizzle

#### ***Fried Calamari***

spicy hoisin and mayhaw-citrus sauces,  
crisp banana peppers

additional appetizers available (page 10)

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### ***Entrées***

#### ***Curried Chicken Salad\*\****

with walnuts and grapes  
served with baguette

#### ***Cellentani in Vodka Cream***

artichoke, red onion, squash, kale & parmigiano reggiano

#### ***Charleston Shrimp & Grits\****

sautéed and simmered in a tomato cream sauce  
over creamy stone ground white cheddar grits

***sides:*** white cheddar grits\*, fresh seasonal vegetable

additional vegetarian or vegan entrée available by individual order

### ***Desserts (choose 2)***

#### ***Butterscotch Pot de Crème\****

#### ***Bread Pudding***

#### ***Double Chocolate Brownie***

#### ***Chocolate Pot de Crème\****

#### ***S'mores Tart***

#### ***Lemon Cheesecake***

you may bring in an outside dessert; this fee is \$30. you can waive this fee by eliminating the desserts on the menu

includes iced teas (add juice/soda package +\$6)

\*gluten free/\*\*can be made gluten free



## ***Event Lunch Menu #3***

(available for lunch only)

\$25++ per guest

*all served on stations*

this menu is reserved for parties of at least 20 guests

additional appetizers available (page 10)

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### ***Salad Course***

#### ***Seasonal Salad\****

chef's preparation of fresh, local ingredients

### ***Entrées***

#### ***Curried Chicken Salad\*\****

with walnuts and grapes

served with baguette

#### ***Cellentani in Vodka Cream***

artichoke, red onion, squash, kale & parmigiano reggiano

#### ***Charleston Shrimp & Grits\****

sautéed and simmered in a tomato cream sauce

over creamy stone ground white cheddar grits

***sides:*** white cheddar grits\*, fresh seasonal vegetable

**additional vegetarian or vegan entrée available by individual order**

### ***Desserts (choose 2)***

***Butterscotch Pot de Crème\****

***Bread Pudding***

***Double Chocolate Brownie***

***Chocolate Pot de Crème\****

***S'mores Tart***

***Lemon Cheesecake***

**you may bring in an outside dessert; this fee is \$30. you can waive this fee by eliminating the desserts on the menu**

includes iced teas (add juice/soda package +\$6)

\*gluten free/\*\*can be made gluten free





## ***Event Brunch Menu #1***

**(available for lunch only)**

**\$30++ per guest**

***all served on stations***

**this menu is reserved for parties of at least 20 guests**

### ***Assorted Breakfast Breads***

#### ***Appetizers***

##### ***Fresh Fruit Skewers\****

honeyed cinnamon dipping cream

##### ***French Toast Points***

bite sized brioche, powdered sugar

**additional appetizers available (page 10)**

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#### ***Entrées***

##### ***Aged Angus New York Strip\****

tamarind steak sauce

*our chef prepares our NY Strip medium rare*

##### ***Curried Chicken Salad\*\****

with walnuts and grapes, served with baguette

##### ***Charleston Shrimp and Grits\****

sautéed shrimp simmered in a tomato cream sauce

over creamy stone ground white cheddar grits

##### ***Wahoo! Scramble\****

tomatoes, cheddar, herbs

***sides:*** mediterranean pasta salad, white cheddar grits\*

**additional vegetarian or vegan entrée available by individual order**

#### ***Desserts (choose 2)***

***Butterscotch Pot de Crème\****

***Bread Pudding***

***Double Chocolate Brownie***

***Chocolate Pot de Crème\****

***S'mores Tart***

***Lemon Cheesecake***

**you may bring in an outside dessert; this fee is \$30. you can waive this fee by eliminating the desserts on the menu**

includes coffee and iced teas (add juice/soda package +\$6)

\*gluten free/\*\*can be made gluten free



## *Event Brunch Menu #2*

(available for lunch only)

\$25++ per guest

all served on stations

this menu is reserved for parties of at least 20 guests

additional appetizers available (page 10)

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### *Assorted Breakfast Breads*

#### *Entrées*

##### *French Toast Casserole*

brioche with vanilla maple syrup

##### *Curried Chicken Salad\*\**

with walnuts and grapes, served with baguette

##### *Charleston Shrimp and Grits\**

sautéed shrimp simmered in a tomato cream sauce  
over creamy stone ground white cheddar grits

##### *Wahoo! Scramble\**

tomatoes, cheddar and herbs

*sides:* mediterranean pasta salad, chicken sausage links\*, stone ground white cheddar grits\*

additional vegetarian or vegan entrée available by individual order

### *Desserts (choose 2)*

*Butterscotch Pot de Crème\**

*Bread Pudding*

*Double Chocolate Brownie*

*Chocolate Pot de Crème\**

*S'mores Tart*

*Lemon Cheesecake*

you may bring in an outside dessert; this fee is \$30. you can waive this fee by eliminating the desserts on the menu

includes coffee and iced teas (add juice/soda package +\$6)

\*gluten free/\*\*can be made gluten free



## *Signature Brunch*

\$32++ per guest

all served on stations

this menu is reserved for parties of at least 20 guests

additional appetizers available (page 10)

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### *Assorted Breakfast Breads*

#### *Salad (choose 1)*

##### *Mixed Green Salad\**

carrots, tomatoes, honey balsamic vinaigrette

##### *Mediterranean Pasta Salad*

marinated seasonal vegetables, sundried tomatoes,  
mediterranean olives, italian vinaigrette

#### *Entrées*

##### *Charleston Shrimp and Grits\**

sautéed & simmered in a tomato cream sauce  
over creamy stone ground white cheddar grits

##### *Blackened Chicken\**

creole cream sauce

##### *French Toast*

brioche with vanilla maple syrup

##### *Scrambled Eggs\**

cheddar & fresh herbs

#### *Sides (choose 3)*

##### *Chicken Sausage Links\**

##### *Breakfast Potatoes\**

##### *Fresh Sautéed Vegetable\**

##### *White Cheddar Grits\**

##### *Red Grapes \**

in brown sugar-citrus cream

additional vegetarian or vegan entrée available by individual order

#### *Desserts (choose 2)*

##### *Butterscotch Pot de Crème\**

##### *Chocolate Pot de Crème\**

##### *Bread Pudding*

##### *S'mores Tart*

##### *Double Chocolate Brownie*

##### *Lemon Cheesecake*

you may bring in an outside dessert; this fee is \$30. you can waive this fee by eliminating the desserts on the menu

includes coffee and iced teas (add juice/soda package +\$6)

\*gluten free



## *Event Appetizer Menu*

*\$25 per guest for appetizer portions / \$46 per guest for entrée portions*

**choose 5 appetizers  
served on stations**

### ***Artisanal Cheeses\*\*!***

seasonal chutneys and preserves  
fresh fruit, assorted crackers

### ***Chicken Salad\*\****

curry, walnuts, grapes on french baguette

### ***Tomato-Basil Bruschetta***

topped with parmigiano-reggiano,  
balsamic glaze drizzle

### ***Grilled Prosciutto Flatbread***

goat cheese, prosciutto,  
balsamic onions, arugula

### ***Seared Steak Lettuce Cups\****

diced new york strip, cucumber,  
mint, ginger, cilantro

### ***Pimento Cheese Fritters***

tomatillo jam

### ***Truffle French Fries***

parmigiano-reggiano, cracked black pepper

### ***Roasted Vegetable Skewers***

tamarind sauce

### ***Italian Cocktail Meatballs!***

pork + beef, seasonal sauce

### ***Grilled Polenta\*!***

caper-olive medley, black truffle olive oil,  
parmigiano-reggiano

### ***Fresh Fruit Skewers\****

honeyed cinnamon dipping cream

### ***Shrimp & Grits Shot\*!***

Georgia shrimp, spicy tomato cream sauce

### ***Honey Glazed Peppercorn Salmon!***

water crackers, crostini

### ***Fried Calamari***

spicy hoisin & mayhaw-citrus sauce,  
crispy banana peppers

### ***Tuna Crudo on Cucumber\*\*!***

wasabi, soy ginger, sesame

### ***Chicken Nam Sod\****

mini shots of chilies, lime, scallions,  
ginger, shredded lettuce

includes iced teas (add juice/soda package +\$6)

\*gluten free/\*\*can be made gluten free

**appetizers can be added to any menu for \$3 to \$4 per guest (! denotes \$4 appetizers)**



## ***Event Menu Pricing***

*(prices do not include tax or gratuity)*

*Pricing is locked in when the event deposit is placed*

*One check will be presented*

*Children's menu is available--please contact Event Team for pricing*

Dinner Menu #1	\$55++ per guest
Dinner Menu #2	\$46++ per guest
Dinner Menu #3	\$42++ per guest
Lunch Menu #1	\$30++ per guest
Lunch Menu #2	\$28++ per guest
Lunch Menu #3	\$25++ per guest
Brunch Menu #1	\$30++ per guest
Brunch Menu #2	\$25++ per guest
Signature Brunch Buffet (buffet only, 20-person minimum)	\$32++ per guest
Appetizer Menu	\$25++ per guest
Appetizer Menu (entrée portions)	\$46++ per guest

*(++ denotes tax & service fee)*

*You may bring in an outside dessert and a \$30 outside dessert fee will apply. You can waive this fee by eliminating the desserts included on your menu (does not include appetizer menu).*

*Menus for parties of 20 and more scheduled during peak times may be served on food stations. Buffet-style service may not be available in all event spaces—please contact our Event Team for more information.*

*Visit [www.wahoogrilldecatour.com](http://www.wahoogrilldecatour.com) for plated-service menus, event beverage packages, event policies, and to inquire about your event!*



## ***Event Dinner Menu #1***

*\$55++ per guest, served plated*

### ***Appetizers (choose 3 for the table)***

#### ***Italian Cocktail Meatballs!***

pork + beef, seasonal sauce

#### ***Pimento Cheese Fritters***

tomatillo jam

#### ***Grilled Polenta\****

caper-olive medley, black truffle olive oil,  
parmigiano-reggiano

#### ***Chicken Nam Sod\****

mini shots with chilies, lime, scallions,  
ginger, peanuts, shredded lettuce

#### ***Fried Calamari***

spicy hoisin and mayhaw-citrus sauces,  
crisp banana peppers

**additional appetizers available (page 9)**

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### ***Salad (choose 1)***

#### ***Seasonal Salad\****

chef's preparation of fresh, local ingredients

#### ***Mixed Greens\****

carrots, tomatoes, honey balsamic vinaigrette

### ***Entrées (guests choose 1)***

#### ***Grilled Market Catch\****

seasonal preparation + side item

#### ***Sesame-Crusted Ahi Tuna\*\****

pan seared with sesame seeds, ginger glaze,  
wasabi cream + wakame salad\* + mashed potatoes\*

#### ***Parmesan Encrusted Chicken***

baked golden brown in dijon & parmesan  
fresh seasonal vegetable\*, mashed potatoes\*

#### ***Aged Angus New York Strip\****

certified angus beef, tamarind steak sauce  
mashed potatoes\*

menu includes yeast rolls and butter

**additional vegetarian or vegan entrée available by individual order**

### ***Desserts (choose 2 for the table)***

#### ***Butterscotch Pot de Crème\****

#### ***Bread Pudding***

#### ***Double Chocolate Brownie***

#### ***Chocolate Pot de Crème\****

#### ***S'more Tart***

#### ***Lemon Cheesecake***

**You may bring in an outside dessert; (\$30 fee). This fee is waived by eliminating our dessert course**  
includes iced teas (add juice/soda package +\$6 per guest)

\*gluten free/\*\*can be made gluten free



## ***Event Dinner Menu #2***

*\$46++ per guest, served plated*

### ***Appetizers (choose 3 for the table)***

#### ***Chicken Nam Sod\****

mini shots with chilies, lime, scallions,  
ginger, peanuts, shredded lettuce

#### ***Grilled Polenta\****

caper-olive medley, black truffle olive oil,  
parmigiano-reggiano

#### ***Fried Calamari***

spicy hoisin and mayhaw-citrus sauces,  
crisp banana peppers

#### ***Pimento Cheese Fritters***

tomatillo jam

***additional appetizers available (page 9)***

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### ***Salad (choose 1)***

#### ***Seasonal Salad\****

chef's preparation of fresh, local ingredients

#### ***Mixed Greens\****

carrots, tomatoes, honey balsamic vinaigrette

### ***Entrées (guests choose 1)***

#### ***Sesame-Crusted Ahi Tuna\*\****

pan seared with sesame seeds, ginger glaze,  
wasabi cream + wakeme salad\* + mashed potatoes\*

#### ***Parmesan Encrusted Chicken***

baked golden brown in dijon & parmesan  
fresh seasonal vegetable\*, mashed potatoes\*

#### ***Mediterranean Pasta***

tossed with tomato-basil sauce,  
sauteed spinach, mixed olives and goat cheese

#### ***Aged Angus New York Strip\****

certified angus beef, tamarind steak sauce  
mashed potatoes\*

menu includes yeast rolls and butter

***additional vegetarian or vegan entrée available by individual order***

### ***Desserts (choose 2 for the table)***

#### ***Butterscotch Pot de Crème\****

#### ***Bread Pudding***

#### ***Double Chocolate Brownie***

#### ***Chocolate Pot de Crème\****

#### ***S'more Tart***

#### ***Lemon Cheesecake***

***You may bring in an outside dessert; (\$30 fee). This fee is waived by eliminating our dessert course  
includes iced teas (add juice/soda package +\$6 per guest)***

*\*gluten free/\*\*can be made gluten free*



## ***Event Dinner Menu #3***

*\$42++ per guest, served plated*

### ***Appetizers (choose 2 for the table)***

#### ***Fried Calamari***

spicy hoisin and mayhaw-citrus sauces,  
crisp banana peppers

#### ***Pimento Cheese Fritters***

tomatillo jam

#### ***Tomato-Basil Bruschetta***

parmesan, balsamic glaze

#### ***Chicken Nam Sod\****

mini shots with chilies, lime, scallions,  
ginger, peanuts, shredded lettuce

***additional appetizers available (page 9)***

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### ***Salad***

#### ***Seasonal Salad\****

chef's preparation of fresh, local ingredients

### ***Entrées (guests choose 1)***

#### ***Charleston Shrimp & Grits\****

sautéed and simmered in a tomato cream sauce  
over creamy stone ground white cheddar grits

#### ***Parmesan Encrusted Chicken***

baked golden brown in dijon and parmesan  
fresh seasonal vegetable\*, mashed potatoes\*

#### ***Mediterranean Pasta***

tossed with tomato-basil sauce,  
sauteed spinach, mixed olives and goat cheese

menu includes yeast rolls and butter

***additional vegetarian or vegan entrée available by individual order***

### ***Desserts (choose 2 for the table)***

#### ***Butterscotch Pot de Crème\****

#### ***Bread Pudding***

#### ***Double Chocolate Brownie***

#### ***Chocolate Pot de Crème\****

#### ***S'more Tart***

#### ***Lemon Cheesecake***

***You may bring in an outside dessert; (\$30 fee). This fee is waived by eliminating our dessert course***

includes iced teas (add juice/soda package +\$6 per guest)

*\*gluten free/\*\*can be made gluten free*





## ***Event Lunch Menu #1***

**(available for lunch only)**

***\$30++ per guest, served plated***

### ***Appetizers (choose 3 for the table)***

#### ***Chicken Nam Sod\****

mini shots with chilies, lime,  
scallions, ginger, peanuts, shredded lettuce

#### ***Tomato-Basil Bruschetta***

parmesan, balsamic glaze

#### ***Pimento Cheese Fritters***

flash fried, tomatillo jam

#### ***Fried Calamari***

spicy hoisin and mayhaw-citrus sauces,  
crisp banana peppers

***additional appetizers available (page 9)***

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### ***Salad***

#### ***Seasonal Salad\****

chef's preparation of fresh, local ingredients

### ***Entrées (guests choose 1)***

#### ***Curried Chicken Salad Sandwich\*\****

with walnuts & grapes  
french fries

#### ***Mediterranean Pasta***

tossed with tomato-basil sauce,  
sauteed spinach, mixed olives, goat cheese

#### ***Charleston Shrimp & Grits\****

sautéed and simmered in a tomato cream sauce  
over creamy stone ground white cheddar grits

***additional vegetarian or vegan entrée available by individual order***

### ***Desserts (choose 2 for the table)***

#### ***Butterscotch Pot de Crème\****

#### ***Bread Pudding***

#### ***Double Chocolate Brownie***

#### ***Chocolate Pot de Crème\****

#### ***S'more Tart***

#### ***Lemon Cheesecake***

**You may bring in an outside dessert; (\$30 fee). This fee is waived by eliminating our dessert course**

includes iced teas (add juice/soda package +\$6 per guest)

**\*gluten free/\*\*can be made gluten free**



## ***Event Lunch Menu #2***

**(available for lunch only)**

***\$28++ per guest, served plated***

### ***Appetizers (choose 2 for the table)***

#### ***Chicken Nam Sod\****

mini shots with chilies, lime,  
scallions, ginger, peanuts, shredded lettuce

#### ***Pimento Cheese Fritters***

tomatillo jam

#### ***Tomato-Basil Bruschetta***

parmesan, balsamic glaze

#### ***Fried Calamari***

spicy hoisin + mayhaw-citrus sauces,  
crisp banana peppers

***additional appetizers available (page 9)***

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### ***Entrées (guests choose 1)***

#### ***Curried Chicken Salad Sandwich\*\****

with walnuts & grapes  
french fries

#### ***Mediterranean Pasta***

tossed with tomato-basil sauce,  
sauteed spinach, mixed olives, goat cheese

#### ***Charleston Shrimp & Grits\****

sautéed and simmered in a tomato cream sauce  
over creamy stone ground white cheddar grits

***additional vegetarian entrée available by individual order***

### ***Desserts (choose 2 for the table)***

#### ***Butterscotch Pot de Crème\****

#### ***Bread Pudding***

#### ***Double Chocolate Brownie***

#### ***Chocolate Pot de Crème\****

#### ***S'mores Tart***

#### ***Lemon Cheesecake***

**You may bring in an outside dessert; (\$30 fee). This fee is waived by eliminating our dessert course**  
includes iced teas (add juice/soda package +\$6 per guest)

**\*gluten free/\*\*can be made gluten free**



## ***Event Lunch Menu #3***

**(available for lunch only)**

***\$25++ per guest, served plated***

**additional appetizers available (page 9)**

### ***Salad Course***

#### ***Seasonal Salad\****

chef's preparation of fresh, local ingredients

### ***Entrées (guests choose 1)***

#### ***Curried Chicken Salad Sandwich\*\****

with walnuts & grapes  
french fries

#### ***Mediterranean Pasta***

tossed with tomato-basil sauce,  
sauteed spinach, mixed olives, goat cheese

#### ***Charleston Shrimp & Grits\****

sautéed and simmered in a tomato cream sauce  
over creamy stone ground white cheddar grits

**additional vegetarian or vegan entrée available by individual order**

### ***Desserts (choose 2 for the table)***

***Butterscotch Pot de Crème\****

***Chocolate Pot de Crème\****

***Bread Pudding***

***S'mores Tart***

***Double Chocolate Brownie***

***Lemon Cheesecake***

**You may bring in an outside dessert; (\$30 fee). This fee is waived by eliminating our dessert course**

includes iced teas (add juice/soda package +\$6 per guest)

**\*gluten free/\*\*can be made gluten free**



***Event Brunch Menu #1***  
**(available for lunch only)**  
***\$30++ per guest, served plated***

***Assorted Breakfast Breads***

***Appetizers (for the table to share)***

***Fresh Fruit Skewers\****  
honey dipping cream

***French Toast Points***  
bite sized brioche, powdered sugar

**additional appetizers available (page 9)**

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***Entrées (guests choose 1)***

***Steak and Eggs\****  
new york strip, scrambled eggs  
stone ground white cheddar grits

***Curried Chicken Salad Sandwich\*\****  
with walnuts and grapes  
french fries

***Charleston Shrimp & Grits\****  
sautéed and simmered in a tomato cream sauce  
over creamy stone ground white cheddar grits

***Wahoo! Scramble\****  
tomatoes, cheddar, herbs  
stone ground white cheddar grits

**additional vegetarian or vegan entrée available upon request**

***Desserts (choose 2 for table)***

***Butterscotch Pot de Crème\****

***Bread Pudding***

***Double Chocolate Brownie***

***Chocolate Pot de Crème\****

***S'more Tart***

***Lemon Cheesecake***

**You may bring in an outside dessert; (\$30 fee). This fee is waived by eliminating our dessert course**

**includes coffee and iced teas (add juice/soda package +\$6 per guest)**

**\*gluten free/\*\*can be made gluten free**



## ***Event Brunch Menu #2***

**(available for lunch only)**

**\$25++ per guest, served plated**

**additional appetizers available (page 9)**

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### ***Assorted Breakfast Breads***

***Entrées (guests choose 1)***

***French Toast Casserole***

vanilla maple syrup,  
choice of chicken sausage or grits

***Curried Chicken Salad Sandwich\*\****

with walnuts and grapes  
french fries

***Charleston Shrimp and Grits\****

sautéed and simmered in a tomato cream sauce  
over creamy stone ground white cheddar grits

***Wahoo! Scramble\****

tomatoes, cheddar and herbs  
stone ground white cheddar grits

**additional vegetarian or vegan entrée available upon request**

***Desserts (choose 2 for table)***

***Butterscotch Pot de Crème\****

***Bread Pudding***

***Double Chocolate Brownie***

***Chocolate Pot de Crème\****

***S'more Tart***

***Lemon Cheesecake***

**You may bring in an outside dessert; (\$30 fee). This fee is waived by eliminating our dessert course**

includes coffee and iced teas (add juice/soda package +\$6 per guest)

\*gluten free/\*\*can be made gluten free



## *Event Appetizer Menu*

*\$25 per guest for appetizer portions / \$46 per guest for entrée portions*

**choose 5 appetizers  
served family style**

### *Artisanal Cheeses\*\*!*

seasonal chutneys and preserves  
fresh fruit, assorted crackers

### *Chicken Salad*

curry, walnuts, grapes on french baguette

### *Seasonal Bruschetta*

tomato + basil, parmigiano-reggiano  
*or*

roasted beet, burrata, balsamic reduction

### *Grilled Prosciutto Flatbread*

goat cheese, prosciutto,  
balsamic onions, arugula

### *Seared Steak Lettuce Cups\**

diced new york strip, cucumber,  
mint, ginger, cilantro

### *Pimento Cheese Fritters*

tomatillo jam

### *Truffle French Fries*

parmigiano-reggiano, cracked black pepper

### *Roasted Vegetable Skewers*

tamarind sauce

### *Italian Cocktail Meatballs'*

pork + beef, seasonal sauce

### *Grilled Polenta\*!*

caper-olive medley, black truffle olive oil,  
parmigiano-reggiano

### *Fresh Fruit Skewers\**

honeyed cinnamon dipping cream

### *Shrimp & Grits Shot\*!*

Georgia shrimp, spicy tomato cream sauce

### *Honey Glazed Peppercorn Salmon'*

water crackers, crostini

### *Fried Calamari*

spicy hoisin & mayhaw-citrus sauce,  
crispy banana peppers

### *Tuna Crudo on Cucumber\*\*!*

wasabi, soy ginger, sesame

### *Chicken Nam Sod\**

mini shots of chilies, lime, scallions,  
ginger, peanuts, shredded lettuce

includes iced teas (add juice/soda package +\$6 per guest)

\*gluten free/\*\*can be made gluten free

**appetizers can be added to any menu for \$3 to \$4 per guest (' denotes \$4 appetizers)**



## ***Event Menu Pricing***

(prices do not include tax or gratuity)

Pricing is locked in when the event deposit is placed

One check will be presented

Children's menu is available--please contact Event Team for pricing

Dinner Menu #1	\$55++ per guest
Dinner Menu #2	\$46++ per guest
Dinner Menu #3	\$42++ per guest
Lunch Menu #1	\$30++ per guest
Lunch Menu #2	\$28++ per guest
Lunch Menu #3	\$25++ per guest
Brunch Menu #1	\$30++ per guest
Brunch Menu #2	\$25++ per guest
Appetizer Menu	\$25++ per guest
Appetizer Menu (served during dinner hours)	\$46++ per guest

*(++ denotes tax & service fee)*

*You may bring in an outside dessert; (\$30 fee). This fee is waived by eliminating our dessert course. (does not include appetizer menu).*

*Your selected menu may be served plated or on food stations at the restaurant's discretion, depending on the party size, event space, and time of day; please contact our Event Team with any questions.*

Visit [www.wahoogrilldecatour.com](http://www.wahoogrilldecatour.com) for food station menus, event beverage packages, event policies, and to inquire about your event!



## Beverage Package Pricing

*two-hour minimum is required*

### Evening Events (4pm or later)

#### **Mimosas only**

\$15 per guest for a 2 hour event

\$20 per guest for a 3 hour event

#### **Mimosas & Sangria**

\$18 per guest for a 2 hour event

\$23 per guest for a 3 hour event

#### **Wine & Beer**

\$18 per guest for a 2 hour event

\$23 per guest for a 3 hour event

#### **Well Highball Mixed Drinks, Wine & Beer**

\$20 per guest for a 2 hour event

\$26 per guest for a 3 hour event

#### **Call Highball Mixed Drinks, Wine & Beer**

\$24 per guest for a 2 hour event

\$32 per guest for a 3 hour event

#### **Premium Highball Mixed Drinks, Wine & Beer**

\$26 per guest for a 2 hour event

\$34 per guest for a 3 hour event

#### **Mocktails Only (includes two)**

\$14 per guest for a 2 hour event

\$18 per guest for a 3 hour event

#### **Wines:**

Pepperwood Grove Chardonnay

Pepperwood Grove Pinot Noir

(Pinot Grigio and Cabernet Sauvignon may be substituted)

#### **Bottled Beers:**

Sweetwater 420 Pale Ale

Brooklyn Amber Lager

#### **Well Liquors:**

Seagrams Vodka

New Amsterdam Gin

Myers White Rum

Jim Beam Bourbon

Dewars Scotch

(add tequila upon request)

### Daytime Events (10am to 3pm)

#### **Mimosas only**

\$11 per guest for a 2 hour event

\$15 per guest for a 3 hour event

#### **Mimosas & Sangria**

\$13 per guest for a 2 hour event

\$18 per guest for a 3 hour event

#### **Wine & Beer**

\$15 per guest for a 2 hour event

\$20 per guest for a 3 hour event

#### **Well Highball Mixed Drinks, Wine & Beer**

\$16 per guest for a 2 hour event

\$22 per guest for a 3 hour event

#### **Call Highball Mixed Drinks, Wine & Beer**

\$18 per guest for a 2 hour event

\$24 per guest for a 3 hour event

#### **Premium Highball Mixed Drinks, Wine & Beer**

\$20 per guest for a 2 hour event

\$26 per guest for a 3 hour event

#### **Mimosas & Bloody Marys**

\$15 per guest for a 2 hour event

\$20 per guest for a 3 hour event

#### **Call Liquors:**

Titos Vodka

Beefeater Gin

Myers White Rum

Jack Daniels Whiskey

Dewars Scotch

(add tequila upon request)

#### **Premium Liquors:**

Ketel One Vodka

Bombay Sapphire Gin

Zafra 21 Year Aged Rum

Maker's Mark Bourbon

Johnnie Walker Black Scotch

(add tequila upon request)

Add a **Signature Drink** to your package! 3 hour event +\$15, 2 hour event +\$12, 1st hour only +\$8

Juice/ Soda Package: \$6 per person

Includes: Orange Juice, Cranberry Juice, Pineapple Juice,  
Coca-Cola, Diet Coke, Sprite, Ginger Ale

You are welcome to customize your package; please contact us for pricing. If you don't select a beverage package and guests visit the restaurant bar to start individual tables, a \$150 fee will be added.

If you prefer no alcohol in the space no fee will be incurred

Note: comparable products may be substituted if item is unavailable