

# HOLIDAY INN CONFERENCE CENTER



## Banquet Menu

67th Street Oceanside  
Ocean City, Maryland



# Holiday Inn 67th Banquet Menu 2008

## POLICY AND PROCEDURES

Reflections Restaurant reserves the exclusive right to provide all food and beverage to the Holiday Inn Conference Center. In order for Reflections to maintain its standards of providing quality products no food and /or beverage other than that provided by Reflections restaurant may be brought onto the premise. If alcoholic beverages are being served, all applicable state and local liquor laws are observed.

### Minimums and Guarantees

A minimum guarantee of attendance must be submitted fifteen (15) days in advance of your function. This number will be considered a minimum guarantee and will not be subject to reduction. A final guarantee is required Seventy-two (72) business hours or three (3) working days prior to your function. If the number of attendees falls below the final guarantee you will be billed for the number guaranteed. If attendance exceeds the guaranteed number you will be billed the quoted price for each attendee over the final guarantee. Reflections Restaurant will prepare and set for five percent (5%) over the final guarantee. Reflections restaurant reserves the right to satisfy any meals above the 5% with a comparable substitution.

### Payment Procedures

A one –thousand dollar(\$1,000) deposit is due with the signed catering agreement. Once this is received all arrangements will be considered on a definite basis. An additional deposit of One Thousand Dollar (\$1,000) is due 30 days after initial deposit. The total balance is due Fifteen (15) days prior to your event, with the minimum guarantee numbers. Any additional guests added within the Fifteen (15) days of the event must be accompanied with proper payment amount unless prior credit/ payment arrangements have been established.

Payments may be made by cash or guaranteed check. No credit cards, business or personal checks will be accepted within the Fifteen (15) days of your event. Any Food and Beverage contracts that are less than \$1500 will be subject to a 50% deposit amount only.

### Cancellation

Notification of cancellation must be provided to Catering Sales Department at least 90 days prior to the date of the affair. For full refund of deposits notification from 30-90days- 50% of all paid deposits will be forfeited. Any cancellations less than 30 days prior to the function will be charged the entire food and beverage fees. Both and beverage activities are chargeable at 100% of anticipated billing. All deposits applied to total billing all reasonable efforts will be made to reschedule the event outside the 30 day period.

### Additional Labor Charges

A **Culinary Fee** of One –Hundred(\$100) will provide you with a chef for two (2) hours. An additional Thirty Dollars (\$30) for each hour will be charged,

A **Bartender Fee** of Thirty-Five(\$35) will be charged for the first hour and Twenty (\$20) dollars for each additional hour and any portion thereof.

A **Shucking Fee** of Thirty-five dollars(\$35) for each hour will be charged for the labor involved in shucking and preparing raw oysters and clams.

### Linens

All functions will be provided with house linens unless otherwise requested. Please consult your catering sales manager for additional linen selections, at an additional charge.

### Coat and Luggage Check

Coat and luggage check can be arranged for either a cash or hosted event. For either service an attendant fee will be charged at Seventy-five (\$75) per attendant.

### Alcohol

The Harrison Group prohibits any liquor being brought in to Reflections Restaurant due to state of Maryland Liquor Commission laws. These laws states that all alcoholic beverages being consumed on premise must be purchased from the caterers. Consumption of alcoholic beverages by persons under the age of Twenty-one (21) is prohibited in Maryland. Compliance with the noted and related laws of Maryland is the client's responsibility and that of their guests

## Themed Breaks

### Coffee Lovers Delight

Assorted Danishes served with a selection of flavored coffee

\$6.50 per person

### Classic Break

Assorted Danishes, muffins and breads served with assorted juices, coffee, tea and bottled water.

\$9.00 per person

### The Snack Time Break

Potato chips, pretzels and Goldfish crackers served with assorted sodas

\$7.00 per person

### The Healthy Break

Granola Bars, assorted whole fruit, and assorted yogurt served with coffee, tea, and bottled water.

\$8.00 per person

### Cookie Lovers Break

An assortment of freshly baked cookies served with milk and sodas

\$7.00 per person

### The Shorebird Break

Franks in puff pastry, nachos, potato chips with onion dip, hot soft pretzels, assorted sodas and chilled lemonade.

\$10.00 per person

### Chocolate Fondue

Choice of Milk Chocolate or dark chocolate, with accompaniments (includes seasonal fruit, mini brownies, lemon squares, graham crackers, pretzels. Ask for pricing (normally \$12 per person and \$500 fountain rental for 2 hours)

## The Continuous Meeting Planner Packages ( \$21.00 per person)

### Morning

Juice  
Coffee / Tea  
Hot Chocolate  
Fruit  
Danish

### Mid – Morning

Coffee / Tea  
Sodas  
Bottled Water  
Fruit  
Muffins

### Afternoon

Coffee / Tea  
Sodas  
Bottled Water  
Homemade Cookie

## A La Carte Break Items (may be added to any break)

Coffee, Decaf & Tea	\$2.95
Coffee, Decaf, Tea & Sodas	\$4.50
Coffee, Decaf, Tea, & Juices	\$4.50
Coffee, Decaf, Tea, Mini Muffins	\$6.50
Coffee, Decaf, Tea, & Danishes	\$7.50
Assorted chilled Sodas	\$2.95
Assorted chilled Juices	\$3.50
Gourmet Coffee	\$4.00
Bottled Water	\$2.95

Above prices are per person

\*We offer Coke Cola Products to include the following: Coke, Diet Caffeine Free Coke, Sprite, Ginger Ale.

Coffee (gallon)	\$40.00
Assorted Muffins (dozen)	\$36.00
Assorted Fresh Baked Cookie	\$18.00
Assorted Danishes (dozen)	\$46.00
Juices (gallon)	\$22.00
Hot Soft Pretzels	\$21.00
Granola Bars(dozen)	\$18.00
Assorted Bagels w cream cheese	\$30.00
Homemade Brownies (dozen)	\$21.00

These items serve on as add-ons to our existing breaks

Bowl of Fancy Mixed Nuts (2lb)	\$35.00
Bowl of Potato Chips (1lb)	\$12.50
Bowl of Potato Chips w Dip	\$25.00
Bowl of Pretzels	\$12.00
Bowl of Nachos w/ Salsa	\$22.00
Bowl of Goldfish Crackers (1 1/2lb)	\$17.00

## Plated Breakfast

Fresh seasonal fruit cup  
2 eggs –scrambled

Choice of:

Bacon, HAM or Sausage

Biscuit & Jelly

Hash Brown Potatoes

Chilled Juice

Coffee, Decaf, or Tea

**\$12.00/ person**

Fresh seasonal fruit cup  
Pancakes

Choice of:

Bacon, Ham, or Sausage

Chilled Juice

Coffee, Decaf, or Tea

**\$11.00 / person**

Chilled Orange Juice  
Fresh seasonal fruit cup  
Cold or Hot Cereal  
Coffee, Decaf or Tea  
**\$10.00/ person**

## Breakfast Buffet (minimum 25 people)

### OC Easy Breakfast

Scrambled Eggs

Hash Brown Potatoes

Choice of:

Bacon, Ham or Sausage

Biscuits & Danishes

Seasonal Fruit Bowl

Chilled Assorted Juice

Coffee, Decaf, Tea, or Milk

**\$12.00 per person**

### The Berlin

Seasonal Fruit Bowl

Crisp Bacon

Country Sausage

Sliced London Broil

with burgundy mushroom gravy

Seafood Newburg

Wild Rice

Seasoned Vegetables

Baked Apple Crisp

Hash Brown Potatoes

Homemade Biscuits & Danish

Chilled Assorted Juice

Coffee, Decaf, Tea, or Milk

**\$18.00 per person**

### The Rehobeth

Full Omelet Station

Blintz Station

Smoked Fish & Tuna

with accoutrement

Assorted Bagels w/ cream cheese

Vegetable, fruit & cheese crudite

Breakfast Breads

Hash Brown Potatoes

Baked Apple Crisp

Crisp Bacon

Country Sausage

Chilled Assorted Juice

Coffee, Decaf, Tea, or Milk

**\$25.00 per person**

**Extra Sides** – Add \$3.00 per person

## Deli Lunch Buffet

**Deli Platter for 25 People**                      **\$275**

**Deli Platter for 50 People**                      **\$425**

Sliced Ham, Turkey, Roast Beef, American and Swiss Cheese, Potato Salad or Cole Slaw, Potato chips, pickles, rolls and condiments.

**Deluxe Deli Platter for 25 people**                      **\$350**

**Deluxe Deli Platter for 50 People**                      **\$625**

Sliced ham, turkey, roast beef, salami, American and dill havarti cheeses, pasta salad, potato salad or Cole slaw, potato chips, pickles, rolls, assorted breads and flavored Tortillas, assorted pies and condiments.

Additional hot lunch buffets available.

Please consult your Catering Sales Manager for more details.

## Casual Lunch (Plated)

### Sandwiches

Select from a choice of breads (Kaiser Rolls, white, rye, wheat, flavored tortilla wraps), lettuce & Tomato, potato chips or French fries, side salad, coffee, tea, or iced tea.

•Cheeseburger ½ lb with choice of American, Swiss, or cheddar cheese	\$12.00
•Grilled Teriyaki Marinated chicken Breast	\$11.00
•Oven Roasted Turkey	\$11.00
•Jumbo lump crab cake	\$14.00
•Shrimp Salad	\$12.00
•Fried Oyster	\$11.00
•Prime rib ( a house specialty)	\$12.00

### Wrap Sandwiches

All served with a side salad, coffee, tea, or iced tea

•Club Wrap	\$12.00
Roast turkey, honey ham, crisp bacon, lettuce, tomato and honey mustard mayonnaise in a warm flour tortilla	
•BLT Wrap	\$11.00
Bacon, Lettuce, tomato, mayonnaise in a warm flour tortilla	

### Salads

All served with rolls and butter, coffee, tea or iced tea

•Blackened Chicken Arugula salad	\$11.00
•Fresh Tuna Salad	\$12.00
Sesame crusted yellowfin tuna seared medium then served over tossed greens and a roasted red pepper and basil dressing.	
•Caesar	\$8.00
Romaine leaves with traditional dressing, parmesan cheese and garlic croutons.	
•Topped with Grilled Jerk Chicken	\$5.00 addition per person
•Topped with Fried plump oysters	\$6.00 addition per person
•Topped with blackened fresh tuna steak	\$7.00 addition per person
•Topped with Jumbo Lump Crabcake	\$8.00 addition per person

## Formal Lunch (Plated)

Your lunch includes a choice of starch du jour, seasonal vegetables, assorted breads with butter, coffee, decaf, tea, and ice tea.

- Penne Primavera with a light cream sauce \$13.00
- Pan-seared chicken breast with mushroom marsala sauce \$14.00
- Grilled French Pork Chop with Pear Chutney \$16.00
- Pan-seared salmon on gingered greens \$16.00
- Grilled sirloin steak with peppercorn and rosemary demiglace \$17.00
- Broiled jumbo lump crab cake with beurre blanc \$19.00

\* please consult your catering sales manager for customized menu selections

Please feel free to choose from the following additions:

### Soups (\$4.00 per person)

- New England Clam Chowder
- Maryland Crab Soup
- Chicken and Corn Chowder
- Mediterranean Shrimp Melange
- Beef Vegetable with Barley

### Salads (\$3 per person)

- Melange of fresh green with house dressing
- Caesar salad with roasted garlic croutons
- Petite Spinach salad with wild mushrooms, shaved parmesan and balsamic –basil dressing

### Desserts (\$4.00 per person)

- Chocolate Kahlua Mouse Cake
- Old Fashioned Carrot Cake  
Traditional recipe with cream cheese filling
- Strawberry Shortcake  
When sweet berries are available seasonally
- Cheesecake du jour  
The chef's seasonal selections
- Peanut Butter Pie

## Food Station Events (minimum 100 people)

The following lists are suggestions and guidelines to assist you with your decisions. Our Catering sales department will be more than happy to customize and price your food station event to your special occasion needs.

### Passed Hors D' oeuvres (approximately 1-3 items)

- Scallops / Oysters wrapped in bacon
- Chilled shrimp cocktail
- Prosciutto wrapped pineapple or melon
- Spinach and Feta or Raspberry and Brie in phyllo pastry
- Steamed Dim Sum
- Asparagus and Gruyere cheese puffs

### Seafood Station (approximately 4-6 items)

- Smoked fish display – salmon, tuna or trout
- Medallions of fresh local catch
- Hot crab dip
- Miniature crab cakes
- Oysters on the half shell
- Oysters Imperial
- Scallops wrapped in bacon
- Oysters Bienville
- Crab stuffed mushroom caps
- Baked clams casino
- Clams on the half shell
- Steamed Cherry stone clams
- Hickory Barbecue shrimp
- Chilled shrimp cocktail

Please refer to our hors d' oeuvres page for additional ideas and pricing

## Salad Station

Please refer to our Crudite / Accents page for details.

## Pasta Station

Penne, Cavatappi and linguine served with white clam, marinara, alfredo and pesto sauces

All pasta is cooked to order by Chef and served with accoutrements

## Carving Station

includes choice of one starch and one vegetable included in pricing below for starch, vegetable, rolls, condiments, sauces, etc)

### •Blackened Beef Tenderloin (cab)

20ppl - \$250	50ppl - \$600	100ppl - \$1,175	150ppl - \$1,725	200ppl - \$2,250
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### •Top Round of Beef – (cab)

50ppl - \$295	100ppl - \$570	150ppl - \$825	175ppl - \$927	200ppl - \$1,020
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### •Baked Honey Glazed Ham

30ppl - \$195	60ppl - \$375	90ppl - \$540	120ppl - \$690	150ppl - \$825
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### •Oven Roasted Tom Turkey

30ppl - \$180	60ppl - \$345	90ppl - \$495	120ppl - \$630	150ppl - \$750
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### •Herbed or Pesto Encrusted Salmon

20ppl - \$175	50ppl - \$425	100ppl - \$825	150ppl - \$1200	200ppl - \$1500
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### •Chicken Roulade - stuffed with spinach, wild mushroom, and Swiss cheese.

50ppl - \$245	100ppl - \$470	125ppl - \$562	150ppl - \$645	
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### •Roasted Prime Rib of Beef (cab)

50ppl - \$500	75ppl - \$730	100ppl - \$950	125ppl - \$1156	150ppl - \$1350
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### •Brochettes

With Chicken \$3.50 each

With Beef Tenderloin \$4.50 each

With Shrimp \$4.50 each

### •Salmon and Tuna Display

50ppl - \$450	75PPL- \$655	100ppl - \$850
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### •Smoked Trout Display

50ppl - \$325	75ppl - \$450	100ppl - \$550
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\*health department warning- consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of contracting a food borne illness, especially if you have certain medical conditions

## Coffee Stations

Complimentary regular, decaf and assorted hot teas.

Optional: Assorted petit fours or homemade cookies.

## Lunch and Dinner Buffets

We will be pleased to customize a buffet that suits your needs, starting at **\$21.00 per person for lunch and \$27.00 per person for dinner**. Please contact your catering sales manager for prices and additional selections.

Your buffet includes assorted rolls with butter, coffee, tea, or ice tea.

### Salad ( a pre-plated course)

- Marinated mushrooms and herb salad
- Caesar salad with roasted garlic croutons
- Fresh field greens with honey poppy seed vinaigrette
- Fresh fruit salad
- Greek baby spinach salad with tomato, red onion, black olives and feta cheese with herbed vinaigrette
- Seasonal heavy vegetable salad with balsamic dressing.

### Accompaniments

- Fresh green beans with roasted shallots and almonds
- Seasonal vegetables medley with olive oil and herbs
- Honey citrus glazed baby carrots
- Sautéed zucchini Provencal
- Pasta primavera
- Roasted red bliss potatoes
- Potatoes au gratin
- Baked russet potatoes with chives, sour cream and butter
- Yukon gold garlic mashed potatoes.

### Entrees

- Char-grilled fresh steak fish (seasonal) in soy –lemon ginger marinade
- Pan seared yellowfin tuna in zesty tomato salsa
- Pan-seared rockfish fillet in chardonnay cream sauce (when available)
- Scallopini of chicken breast with lemon butter, capers, and fresh herbs
- Pan-seared chicken breasts with tomato, mushrooms, scallions, demiglace and cream
- Sautéed sea scallops in au gratin sauce with pernod and saffron
- Marinated London broil with roasted mushrooms and pinot noir sauce
- Roast sliced pork loin with brandied apple and onion demiglace.

### Carved Items \*

- Chicken Roulade stuffed with Montrachet cheese, fresh spinach and wild mushrooms or stuffed with lump crabmeat, country ham and Swiss cheese.
- Roast tenderloin of beef served with béarnaise or a horseradish cream sauce
- Roast tenderloin of pork served with béarnaise or a horseradish cream sauce
- Pesto crusted fillet of salmon served with béarnaise or a horseradish cream sauce
- Honey baked ham served with béarnaise or a horseradish cream sauce
- Roasted tom turkey served with béarnaise or a horseradish cream sauce
- Roast CAB top round served with au jus or a horseradish cream sauce.

\* A culinary fee will apply- \$50 chef's carving fee for 1st (2) hours and \$30 for each additional hours.

Above items can be served with sandwich accompaniments.

## Platted Dinners

Your dinner includes assorted rolls with butter, coffee, tea or iced tea

### Soups

- Tomato Florentine with vegetable crisp \$5.00
- Cream of Lump crab \$7.00
- Mediterranean Seafood chowder \$6.00
- Lobster bisque \$7.00
- Melange of beef tenderloin, garden vegetables and barley \$6.00

### Salads

- Bosc pear and mesclun greens salad with bacon, Roquefort and merlot vinaigrette \$8.00
- Warm asparagus and artichoke hearts with arugula, radicchio and orange-herbed dressing \$6.00
- Grilled portobello mushroom and petite field greens tossed in a roasted tomato
- Vinaigrette topped with crumbled monterchot cheese \$7.00
- Traditional Caesar salad with roasted garlic croutons \$5.00
- Crisp greens house salad and garden vegetables with our famous honey –poppyseed dressing \$5.00

### Accompaniments

- Fresh green beans with roasted shallots and almonds
- Seasonal vegetable medley with olive oil and herbs
- Honey citrus glazed baby carrots
- Sautéed zucchini Provençal
- Pasta primavera
- Mushroom risotto
- Roasted red bliss potatoes
- Potatoes au gratin
- Baked russet potatoes with chives, sour cream and butter
- Yukon gold garlic mashed potatoes

### Entrees

- Grilled breast of chicken with creamy cognac sauce and vegetable crisp \$21.00
- Pan-seared boneless duck breast garnished with sun-dried berry pearl onion marmalade \$24.00
- Crisp Panko crumb encrusted salmon steak and sautéed shrimp in a creamy roasted garlic veloute \$25.00
- Seasonal fresh catch presented with jumbo lump crab and tomato cilantro salsa \$24.00
- Vegetarian Plate- Chef's daily selection will feature a fresh, nutritional and balanced \$19.00
- Jumbo Lump Crab Cakes with sauce beurre blanc \$30.00
- Parmesan encrusted fresh seasonal fish with lemon herb sauce and crispy leeks \$24.00
- Grilled New York Strip Steak with port wine demiglace and optional sautéed mushrooms and onions \$30.00
- Grilled filet of beef tenderloin and roasted shallot bordelaise sauce with root vegetable crisp \$30.00
- Hickory barbecue jumbo shrimp wrapped with bacon and skewered with garden vegetables and mozzarella cheese topped with hickory barbecue sauce \$26.00

\*our fresh catch consists of: flounder, Swordfish, Mahi Mahi, Tuna, Snapper, Rockfish and Mako Shark. In addition to our menu, these items can be prepared blackened, stuffed with crab imperial, Cajun or Chesapeake style at an additional cost. Please consult your catering sales manager for the daily fresh catch selection

## **Combination Entrees** (our most popular dinner options)

All selections are served with a 5oz Filet Mignon (CAB)

- Shrimp Scampi \$36.00
- Jumbo Lump Crab Cake \$42.00
- Hickory Barbecue Shrimp \$36.00
- Crab Imperial \$40.00
- Cold Water Lobster tail Market Price

## **Desserts** (\$5 per person)

- Chocolate Kahula mouse cake
- Old Fashioned Carrot Cake  
Traditional recipe with cream cheese filling
- Strawberry Shortcake  
When sweet berries are available seasonally
- Cheesecake du jour  
The chef's seasonal selections
- Peanut butter Pie

## **Hors D' Oeuvres**

### **\$135 per 100 Pieces**

- Meatballs with barbecue or sweet and sour sauce
- Spicy Buffalo Wings, hot and spicy, served with blue cheese dip

### **\$150 per 100 Pieces**

- Hot Artichoke Dip with assorted breads and crackers
- Mozzarella Sticks with Marinara
- Asparagus and Gruyere Cheese puffs
- Tomato basil Bruchetta on Crustini
- Blue Crab Cocktail Claws with moutarde
- Spinach and Feta Phyllo Purse
- Artichoke hearts with blue cheese and mandarin orange
- Prosciutto wrapped pineapple or melon.

### **\$160 per 100 Pieces**

- Assorted miniature quiches
- Duck and apricot in phyllo purse

### **\$175 per 100 Pieces**

- Mushroom caps stuffed with chorizo sausage
- Miniature spring rolls with duck sauce
- Mushroom caps stuffed with boursin cheese and spinach
- Clams on the ½ shell \*
- Shrimp Won ton with duck sauce
- Steamed cherrystone clams with drawn butter and lemon

### **\$200 per 100 Pieces**

- Endive topped with smoked salmon mousse
- Steamed dim sum with ginger soy dipping sauce
- Wild mushroom in phyllo
- Oysters on the Half Shell \*

\* served with the appropriate accouterments. A shucking fee of \$35 per 100 pieces will apply.

### **\$275 per 100 Pieces**

- Baked oysters Bienville
- Seasoned peel and eat shrimp
- Scallops wrapped in bacon
- Peppered smoked trout canapé with sour cream and chives
- Beef teriyaki satay
- Baked clams casino

### **\$325 per 100 pieces**

- Hickory barbecued Shrimp
- Chilled Shrimp cocktail
- California roll with pickled ginger and wasabi
- Beef tenderloin and bousin cheese canapé
- A display of assorted Sushi with accoutrements

### **Market Price Items per 100** (as of 2/28/08), Prices subject to change

• Herb Encrusted Lollipop Lamp Chops w/ sauces	\$400
• Mushroom caps stuffed with crab imperial	\$350
• Miniature crab cakes with moutarde	\$350
• Chesapeake crab dip with assorted breads and crackers	\$195 (per gallon- serves approx. 60-80 people)
• Oysters Imperial	\$350
• Artichoke hearts filed with crabmeat	\$360

\* A \$100 shucking fee for (2) hours and \$30 for each additional hour- if required in an action station otherwise a shucking fee of \$35 per 100 will apply.

\*health department warning- consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of contracting a food borne illness, especially if you have certain medical conditions

## **Crudités and Accents**

### **Trio of fresh vegetables, seasonal fruits and cubed cheese Crudité**

Serves 25 people	\$140
Serves 50 people	\$200
Serves 100 people	\$300

### **Cold Mediterranean Crudité**

Serves 50 people	\$320
Serves 100 people	\$550

**Cold Smoked Fish Display** – salmon, tuna and peppered trout. Served with chopped eggs, tomatoes, capers, Bermuda onions and moutarde sauce, assorted crackers.

Serves 25 people	\$175
Serves 50 people	\$325

**Fresh Tomato and Mozzarella Crudite** drizzled with a balsamic oil vinaigrette (seasonal)

Serves 25 people	\$60
Serves 50 people	\$110
Serves 100 people	\$200

**Assorted Vegetable Tray** with dip

Serves 25 people	\$100
Serves 50 people	\$125
Serves 100 people	\$225

**Fruit Trays**

Serves 25 people	\$200
Serves 50 people	\$300
Serves 100 people	\$400

**Cheese Tray** with Fruit Garnish

Serves 25 people	\$125
Serves 50 people	\$175
Serves 100 people	\$250

## Accents

**Baked Brie Wheel**

Topped with fresh fruit, preserves and slivered almonds	\$75
Smothered in pecans, brown sugar and honey en crute	\$85
* served with assorted breads and crackers	

**Watermelon Basket**

Hand carved basket to display fresh fruit	\$75
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**Pineapple Palm Tree**

Pineapple tree to display fresh fruit, cheese cubes	\$175
With Chilled Shrimp Cocktail	\$300

**Ice Carvings**

An expertly hand carved ice sculpture to accent your event or display cold seafood.	Prices start at \$300
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# Hosted Bar or Cash Bar

## Host Bar

Drinks will be charged to a Master Account Per Drink

## Cash Bar

Drinks will be charged individually to each guest per drink consist of a well stocked bar with a choice of house, call, or premium liquors is available at the following prices:

House Brands per Drink	\$4.50	Call Brands per Drink	\$5.50
Premium Brands per Drink	\$6.50	Top Shelf per Drink	\$7.50
Domestic bottle Beer/ Non - Alcoholic Beer	\$3.60	Cordials per Drink	\$6.50
Imported bottle Beer per Drink	\$4.60	House Wines per Drink	\$5.00
Premium Wines per Drink	\$8.00 and up	Sodas	\$2.95

## Open Bar

Unlimited Cocktails- You will enjoy a fully serviced cocktail reception with experienced bartenders and full bar set-ups based on the selected liquor types. The number charged is based on food function guarantees on number in attendance, whichever is greater. All mixers are included in prices as well as Red & White wines, domestic and Imported Beers based on plan chosen.

Quality House Brands - \$9.50 first hour per person  
\$4.75 each additional hour per person

Call Brands - \$11.00 first hour per person  
\$5.50 each additional hour per person

Premium Brands - \$11.75 first hour per person  
\$6.00 each additional hour per person

Bartenders Fees- Two hour min. - \$35.00 per hour  
Additional hours or any portion thereof \$20 per hour  
Applies to all function events

## Open Bar – Bottle Basis

With this package, you select your desired brands from the beverage service selection list and charges are made to reflect all bottles opened (charges will be made accordingly at the conclusion of the affair). In addition, Charges are also made for any wine or beer consumed again on a per bottle basis. Mixers are included in the bottle price.

### Vodka

Smirnoff	\$75
Absolute	\$95
Grey Goose	\$105

### Scotch

Dewars	\$75
J & B Rare	\$95
JW Red	\$105

### Gin

Beefeaters	\$75
Tangeray	\$95
Bombay	\$105

### Bourbon

Jim Beam	\$75
Wild Turkey 80	\$95
Wild Turkey 100	\$105

### Rum

Bacardi White	\$75
Bacardi Gold	\$95
Bacardi 151	\$105

### Cognac

Hennessey VS	\$75
Remy Martin VS	\$95
Remy Martin VSOP	\$105

### Tequila

Cuervo Gold	\$75
Cuervo 1800	\$95
Patron	\$105

### Brandy

Paul Mason	\$75
E & J Brandy	\$95
Christian Brothers	\$105

### American Blend

Seagram's 7	\$75
Jim Beam	\$95

### Cordials

Boullaine	\$75
Mr. Boston	\$95
Deykuper	\$105

### Canadian Blend

Seagrams VO	\$75
Canadian Club	\$95
Crown Royal	\$105

### Other Cordials

Amaretto di sarrona	\$100
Kahlua	\$100
Tia Maria	\$100
Sambuca Romano	\$100

## **Draft Beer**

(1/2) Keg serves 140 people

1/2 Keg domestic beer            \$250

1/2 Keg Imported Beer            \$300

Draft Beer comes with a complete refrigerated / chill tap system, air tank, and 100 cups.

\* all open kegs or bottle liquors cannot be returned for credit under Maryland State Worcester County beverage laws.

\* Prices subject to 6% state tax and 1% Ocean City Tax & 20% taxable service charge.

## **Champagne & Sparkling Wine**

per bottle

Asti                                    \$18

Piper Sonoma Brut            \$36.95

Sparkling Cider                \$9.95