

BLACK WALNUT

CAFE

BANQUET MENU

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BLACK WALNUT

CAFE

GENERAL INFORMATION

AVAILABILITIES

BREAKFAST
7am-10:30am

LUNCH
11am-4pm

DINNER
4pm-10pm (Sun-Thu), 4pm-11pm (Fri & Sat)

ALL DAY FUNCTIONS
7am-5pm

A/V EQUIPMENT

PROJECTOR WITH SCREEN { 50.00 }

HAND-HELD MICROPHONE { 15.00 }

IPOD DOCK { 15.00 }

SALES MINIMUMS

THE KENNEDY | Seats 70 guests

THE ESTELLA | Seats 36 guests

THE KENNEDY & PATIO | Seats 95 guests

ENTIRE BANQUET FACILITY | Seats 110 guests, 130 with Patio

Each room has a "sales minimum" that must be reached. This number is based on meal period and day of the week. If sales minimums are not reached then a room charge will be added to the final bill. There is a \$50 charge for the patio.

GUESTS

We will need a confirmation of head count 48 hours prior to event. You will be charged for the actual guest count in the case that the actual guest count exceeds your previously guaranteed number.

EVENT FEE

Food, Beverage, and other event items will be subject to state and local taxes along with a 3% event fee. This is an administrative fee for expenses in relation to putting on your event. A 20% gratuity will be added to all events.

DEPOSITS & CANCELLATIONS

In order to secure your banquet, a 25% deposit and signed contract must be received. All deposits are non-refundable and additional fees may apply if canceled within seven days of the event.

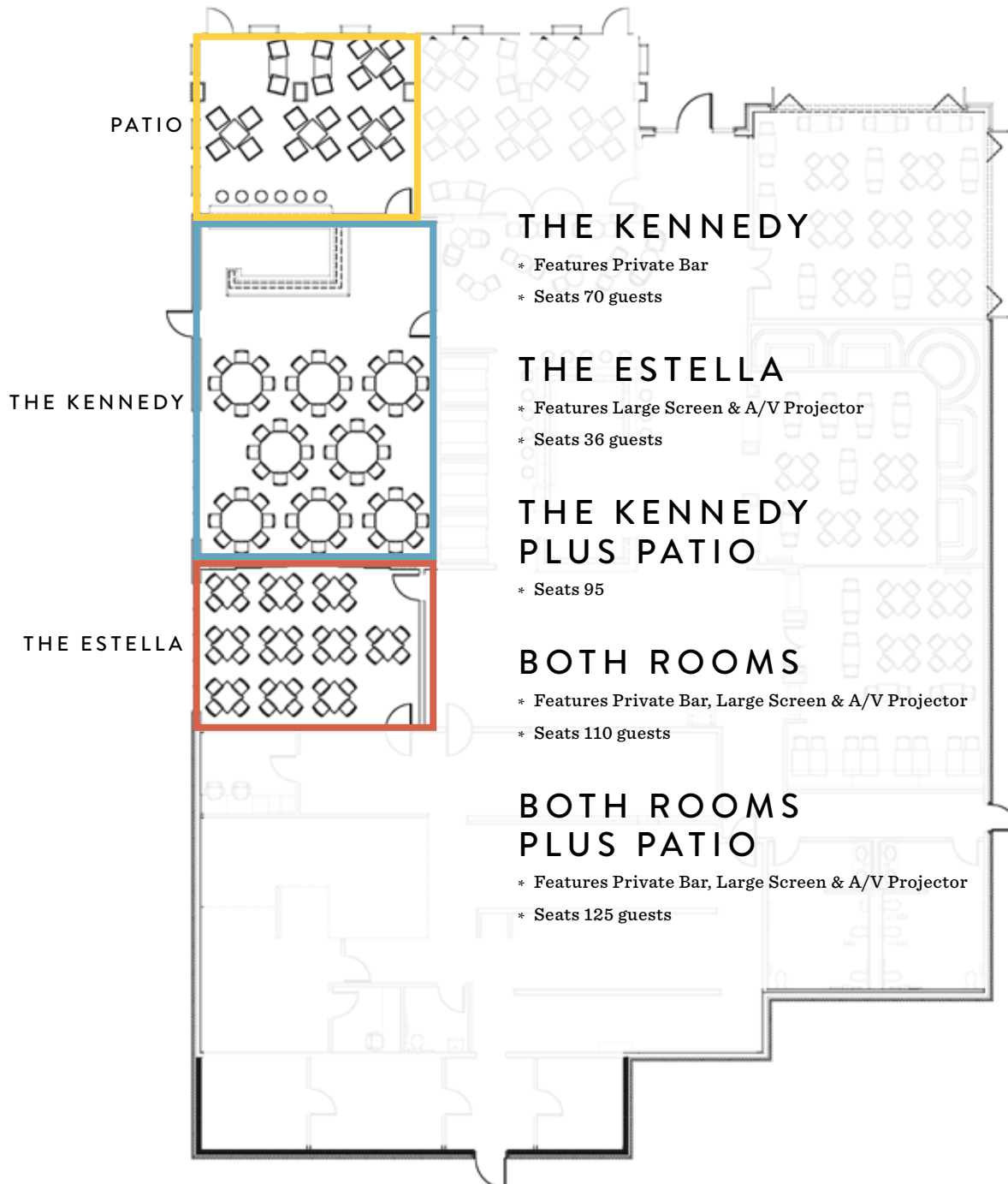
**Cancellation policy subject to change during peak holiday season.*

BLACK WALNUT

CAFE

FLOOR PLAN

Entire Banquet Facility • Seats 108 guests, 130 with Patio



BLACK WALNUT

CAFE

ALL-DAY MENU

\$48 per person; Available from 7am–5pm daily. Served with freshly brewed French Roast, iced tea and sodas. Available for parties of 20 guests or more.

BREAKFAST

MUFFIN ASSORTMENT
FRESH-CUT SEASONAL FRUIT
FRESH BAKED PASTRIES
HANDCRAFTED CROISSANTS
WITH JELLIES AND BUTTER

AFTERNOON MUNCHIES

Choose 3

SOUTHWESTERN HUMMUS
SPINACH AND ARTICHOKE DIP
CHICKEN QUESADILLA
GUACAMOLE, CHIPS, AND SALSA
GARLIC CHEESE BREAD
TOASTED RAVIOLIS “ESPAÑOL”
FRESH-CUT SEASONAL FRUIT

ADDITIONS

See additions from Breakfast Menu and Lunch Menu to add on to your event.

LUNCH

Choose 2 from each category listed below

SALADS

CAESAR
GREEK
BIG VEGETABLE

BLACK WALNUT (NO CHICKEN)*
SANTA FE 🍷 (NO CHICKEN)
COBB SALAD (NO CHICKEN)

ENTRÉES

GRILLED CHICKEN BREAST*
POT ROAST
CHIPOTLE CHICKEN PEPPER PASTA 🍷
FIESTA JALAPEÑO CHICKEN PASTA 🍷
CHICKEN PARMESAN
BLACK WALNUT LEMON CHICKEN PASTA
BWC CHICKEN TENDERS
PAVIA SHRIMP ALFREDO {+\$3}

LOBSTER & SHRIMP MAC {+\$3}
NEW ORLEANS NOODLE 🍷 {+\$3}
BANK NO. 19 PASTA {+\$3}*
ASIAN BBQ SALMON {+\$5}
SALMON FILLET {+\$5}
ANCIENT GRAIN BOWL*
BLACKENED SALMON
“RISOTTO” {+\$3}

DESSERTS

HUMMINGBIRD CAKE*
BLACKOUT CAKE
CARROT CAKE*
ITALIAN CREAM CAKE
CHEESECAKE

TURTLE CHEESECAKE
CHOCOLATE CHEESECAKE
COCONUT CHEESECAKE
ASSORTED COOKIES*
BROWNIES*

**Dish contains nuts*

Some dishes may contain nuts, raw, or undercooked ingredients. Consuming raw or undercooked meats, poultry, pork, seafood, shellfish or eggs may increase risk of food borne illness. Please let us know of any food allergies. Substitutions may require additional charges.

FOOD IS SERVED BUFFET STYLE. SERVERS ARE PROVIDED FOR ALL EVENTS.

BLACK WALNUT

CAFE

BREAKFAST MENU

BREAKFAST 1

\$15 per person. Served with freshly brewed French roast, decaf coffee, iced tea and sodas. Available for parties of 20 guests or more.

CHOOSE THREE OF THE FOLLOWING

MUFFIN ASSORTMENT FRESH-CUT SEASONAL FRUIT
DONUT BITES HANDCRAFTED CROISSANTS WITH JELLIES AND BUTTER
FRESH BAKED PASTRIES

BREAKFAST 2

\$19 per person. Served with freshly brewed French roast, decaf coffee, iced tea and sodas. Available for parties of 20 guests or more.

CHOOSE FROM EACH OF THE FOLLOWING CATEGORIES
Served with house potatoes.

EGGS & MORE [CHOOSE 2]

SCRAMBLED EGGS BREAKFAST TACOS
SOUTHWEST EGGS KOLACHES
BREAKFAST MIGAS 🌶️

BREAD [WHITE & WHEAT TOAST & ENGLISH MUFFINS]
Served with jellies and butter.

ASSORTED MUFFINS {+\$1} FRESH BAKED PASTRIES {+\$2}
DONUT BITES {+\$1}

MEATS [CHOOSE 2]

BREAKFAST SAUSAGE THICK-SLICED PEPPERED BACON
TURKEY SAUSAGE

*Dish Contains Nuts

Some dishes may contain nuts, raw, or undercooked ingredients. Consuming raw or undercooked meats, poultry, pork, seafood, shellfish or eggs may increase risk of food borne illness. Please let us know of any food allergies. Substitutions may require additional charges.

FOOD IS SERVED BUFFET STYLE.
SERVERS ARE PROVIDED FOR ALL EVENTS.

BREAKFAST 3

\$25 per person. Served with freshly brewed French roast, decaf coffee, iced tea and sodas. Available for parties of 20 guests or more.

CHOOSE FROM EACH OF THE FOLLOWING CATEGORIES
Served with house potatoes, grits and seasonal fruit

EGGS & MORE [CHOOSE 2]

SCRAMBLED EGGS BREAKFAST TACOS
SOUTHWEST EGGS KOLACHES
BREAKFAST MIGAS 🌶️

BREAD [CHOOSE 1]

Served with jellies and butter.

ASSORTED MUFFINS WHITE AND WHEAT TOAST & ENGLISH MUFFINS
FRESH BAKED PASTRIES

GRIDDLE [CHOOSE 1]

Served with honey butter and New England maple syrup

FRENCH TOAST PANCAKES

MEATS [CHOOSE 2]

BREAKFAST SAUSAGE THICK-SLICED PEPPERED BACON
TURKEY SAUSAGE

ADDITIONS

Breakfast additions must be ordered with one of the breakfast options. Available for parties of 20 guests or more.

FRESH SQUEEZED ORANGE OR GRAPEFRUIT JUICE {\$3}
KOLACHES {\$4}
YOGURT PARFAIT {\$4}

BREAKFAST TACOS {\$4}
GRIDDLE TOPPINGS {\$3}
Cinnamon Caramel Apple, Fresh Blueberries & Lemon Cream, Walnut Butter & Grape Jelly

OMELET STATION {\$7}

Plus \$75 attendant fee (up to 40 guests), Egg whites {+\$1}, Open for 1.5 hours

ITEMS OFFERED

Eggs, Bell Peppers, Mushrooms, Red Onions, Pico, Tomato, Spinach, Jalapeños, Mozzarella, Cheddar

MEATS {+\$2}

Bacon, Breakfast Sausage, Ham

BLACK WALNUT

CAFE

LUNCH MENU

LUNCH 1

\$19 per person. Served with freshly brewed French roast, iced tea and sodas. Available for parties of 20 guests or more.

CHOOSE FROM EACH OF THE FOLLOWING CATEGORIES

SOUPS [CHOOSE 1]

CREAMY TOMATO BASIL
TORTILLA

TURKEY & BLACK
BEAN CHILI

SALADS [CHOOSE 2]

CAESAR

GREEK

BIG VEGETABLE

BLACK WALNUT
(NO CHICKEN)*

SANTA FE 🍷
(NO CHICKEN)

COBB SALAD
(NO CHICKEN)

SANDWICHES [CHOOSE 3]

TURKEY AND PROVOLONE

TURKEY CROISSANT CLUB

BWC HAM

ROAST BEEF

CROISSANT CLUB

CROISSANT CHICKEN CLUB

CHICKEN SALAD
SANDWICH

VEGGIE

DESSERTS [CHOOSE 1]

ASSORTED COOKIES* BROWNIES*

**Dish contains nuts*

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FOOD IS SERVED BUFFET STYLE.
SERVERS ARE PROVIDED FOR ALL EVENTS.

LUNCH 2

\$27 per person. Served with freshly brewed French roast, iced tea and sodas. Available for parties of 20 guests or more.

CHOOSE FROM EACH OF THE FOLLOWING CATEGORIES
Served with garlic bread.

SALADS AND MUNCHIES [CHOOSE 2]

CAESAR SALAD

GREEK SALAD

BLACK WALNUT SALAD
(NO CHICKEN)*

SANTA FE SALAD 🍷
(NO CHICKEN)

COBB SALAD
(NO CHICKEN)

SOUTHWESTERN HUMMUS

SPINACH & ARTICHOKE DIP

CHICKEN QUESADILLA

GUACAMOLE, CHIPS,
AND SALSA

GARLIC CHEESE BREAD

TOASTED RAVIOLIS
"ESPAÑOL"

ENTRÉES [CHOOSE 2]

GRILLED CHICKEN BREAST*

POT ROAST

CHIPOTLE CHICKEN

PEPPER PASTA 🍷

FIESTA JALAPEÑO

CHICKEN PASTA 🍷

CHICKEN PARMESAN

BLACK WALNUT LEMON
CHICKEN PASTA

BWC CHICKEN TENDERS

PAVIA SHRIMP

ALFREDO {+\$3}

LOBSTER & SHRIMP
MAC {+\$3}

NEW ORLEANS
NOODLE 🍷 {+\$3}

BANK NO. 19 PASTA {+\$3}*

ASIAN BBQ SALMON {+\$5}

SALMON FILLET {+\$5}*

ANCIENT GRAIN BOWL*

BLACKENED SALMON
"RISOTTO" {+\$3}

SIDES [CHOOSE 1] *additional sides \$2 per person*

GARLIC MASHED POTATOES

HOUSE POTATOES

SEASONAL VEGETABLES

GRILLED ASPARAGUS

CAULIFLOWER RISOTTO

TABBOULEH

DESSERTS [CHOOSE 2]

HUMMINGBIRD CAKE*

BLACKOUT CAKE

CARROT CAKE*

ITALIAN CREAM CAKE*

CHEESECAKE

TURTLE CHEESECAKE*

CHOCOLATE CHEESECAKE

COCONUT CHEESECAKE

ASSORTED COOKIES*

BROWNIES*

BLACK WALNUT

CAFE

LUNCH MENU

LUNCH 3

*\$35 per person. Served with freshly brewed French roast, iced tea and sodas.
Available for parties of 20 guests or more.*

CHOOSE FROM EACH OF THE FOLLOWING CATEGORIES

Served with garlic bread.

MUNCHIES [CHOOSE 2]

SOUTHWESTERN HUMMUS
SPINACH AND ARTICHOKE DIP
CHICKEN QUESADILLA
GUACAMOLE, CHIPS, AND SALSA

GARLIC CHEESE BREAD
TOASTED RAVIOLIS "ESPAÑOL"
FRESH CUT SEASONAL FRUIT

SALADS [CHOOSE 2]

CAESAR
GREEK
BIG VEGETABLE

BLACK WALNUT (NO CHICKEN)*
SANTA FE 🍷 (NO CHICKEN)
COBB SALAD (NO CHICKEN)

ENTRÉES [CHOOSE 3]

GRILLED CHICKEN BREAST*
POT ROAST
CHIPOTLE CHICKEN PEPPER PASTA 🍷
FIESTA JALAPEÑO CHICKEN 🍷
CHICKEN PARMESAN
BLACK WALNUT LEMON CHICKEN PASTA
BWC CHICKEN TENDERS
PAVIA SHRIMP ALFREDO {+\$3}

LOBSTER & SHRIMP MAC {+\$3}
NEW ORLEANS NOODLE 🍷 {+\$3}
BANK NO. 19 PASTA {+\$3}*
ASIAN BBQ SALMON {+\$5}
SALMON FILLET {+\$5}*
ANCIENT GRAIN BOWL*
BLACKENED SALMON
"RISOTTO" {+\$3}

SIDES [CHOOSE 2]

GARLIC MASHED POTATOES
HOUSE POTATOES
SEASONAL VEGETABLES

GRILLED ASPARAGUS
TABBOULEH
POTATO SALAD

DESSERTS [CHOOSE 2]

HUMMINGBIRD CAKE*
BLACKOUT CAKE
CARROT CAKE*
ITALIAN CREAM CAKE*
CHEESECAKE

TURTLE CHEESECAKE*
CHOCOLATE CHEESECAKE
COCONUT CHEESECAKE
ASSORTED COOKIES*
BROWNIES*

ADDITIONS

Lunch additions must be ordered with one of the lunch options. Available for parties of 20 guests or more.

FRESH SQUEEZED ORANGE OR GRAPEFRUIT JUICE {\$3}

FRESH CUT SEASONAL FRUIT {\$3}

PASTA STATION {\$12}

*Plus \$65 attendant fee (up to 40 guests).
Open for 1.5 hours*

SAUCES

Pavia, Tomato, Rosa

PASTA

Bowtie, Penne

ITEMS

Garlic, Bell Peppers, Mushrooms, Artichokes, White Onions, Tomatoes, Sundried Tomatoes, Spinach, Pesto, Marie Cheese, Italian Sausage, Marinated Chicken, Shrimp {+\$3}, Lobster {+\$8}

*Dish contains nuts

Some dishes may contain nuts, raw, or undercooked ingredients. Consuming raw or undercooked meats, poultry, pork, seafood, shellfish or eggs may increase risk of food borne illness. Please let us know of any food allergies. Substitutions may require additional charges.

FOOD IS SERVED BUFFET STYLE. SERVERS ARE PROVIDED FOR ALL EVENTS.

BLACK WALNUT

CAFE

DINNER MENU

DINNER 1




\$27 per person. Served with freshly brewed French roast, iced tea and sodas. Available for parties of 20 guests or more.

CHOOSE FROM EACH OF THE FOLLOWING CATEGORIES
Served with garlic bread.

SALADS AND MUNCHIES [CHOOSE 3]

CAESAR SALAD	SPINACH & ARTICHOKE DIP
GREEK SALAD	CHICKEN QUESADILLA
BIG VEGETABLE SALAD	GUACAMOLE, CHIPS, AND SALSA
BLACK WALNUT SALAD (NO CHICKEN)*	GARLIC CHEESE BREAD
SANTA FE SALAD  (NO CHICKEN)	TOASTED RAVIOLIS "ESPAÑOL"
COBB SALAD (NO CHICKEN)	FRESH CUT SEASONAL FRUIT
SOUTHWESTERN HUMMUS	

ENTRÉES [CHOOSE 2]

GRILLED CHICKEN BREAST*	LOBSTER & SHRIMP MAC {+\$3}
POT ROAST	NEW ORLEANS NOODLE  {+\$3}
CHIPOTLE CHICKEN PEPPER PASTA 	BANK NO. 19 PASTA {+\$3}* ASIAN BBQ SALMON {+\$5}
FIESTA JALAPEÑO CHICKEN 	SALMON FILLET {+\$5}* ANCIENT GRAIN BOWL* BLACKENED SALMON "RISOTTO" {+\$3}
CHICKEN PARMESAN	
BLACK WALNUT LEMON CHICKEN PASTA	
BWC CHICKEN TENDERS	
PAVIA SHRIMP ALFREDO {+\$3}	

SIDES [CHOOSE 1] *additional sides \$2 per person*

GARLIC MASHED POTATOES	GRILLED ASPARAGUS
HOUSE POTATOES	CAULIFLOWER RISOTTO
SEASONAL VEGETABLES	TABBOULEH

DESSERTS

ASSORTED COOKIES* & BROWNIES*

**Dish contains nuts
Some dishes may contain nuts, raw, or undercooked ingredients.
Consuming raw or undercooked meats, poultry, pork, seafood, shellfish
or eggs may increase risk of food borne illness. Please let us know of
any food allergies. Substitutions may require additional charges.*

FOOD IS SERVED BUFFET STYLE. SERVERS ARE PROVIDED FOR ALL EVENTS.

DINNER 2


\$37 per person. Served with freshly brewed French roast, iced tea and sodas. Available for parties of 20 guests or more.

CHOOSE FROM EACH OF THE FOLLOWING CATEGORIES
Served with garlic bread.

MUNCHIES [CHOOSE 2]

SOUTHWESTERN HUMMUS	GARLIC CHEESE BREAD
SPINACH & ARTICHOKE DIP	TOASTED RAVIOLIS "ESPAÑOL"
CHICKEN QUESADILLA	FRESH CUT SEASONAL FRUIT
GUACAMOLE, CHIPS, AND SALSA	

SALADS [CHOOSE 2]

CAESAR	SANTA FE  (NO CHICKEN)
GREEK	COBB SALAD (NO CHICKEN)
BIG VEGETABLE	
BLACK WALNUT (NO CHICKEN)*	

ENTRÉES [CHOOSE 3]

GRILLED CHICKEN BREAST*	LOBSTER & SHRIMP MAC {+\$3}
POT ROAST	NEW ORLEANS NOODLE  {+\$3}
CHIPOTLE CHICKEN PEPPER PASTA 	BANK NO. 19 PASTA {+\$3}* ASIAN BBQ SALMON {+\$5}
FIESTA JALAPEÑO CHICKEN 	SALMON FILLET {+\$5}* ANCIENT GRAIN BOWL* BLACKENED SALMON "RISOTTO" {+\$3}
CHICKEN PARMESAN	
LEMON CHICKEN PASTA	
BWC CHICKEN TENDERS	
PAVIA SHRIMP ALFREDO {+\$3}	

SIDES [CHOOSE 2] *additional sides \$2 per person*

GARLIC MASHED POTATOES	GRILLED ASPARAGUS
HOUSE POTATOES	CAULIFLOWER RISOTTO
SEASONAL VEGETABLES	TABBOULEH

DESSERTS [CHOOSE 2]

HUMMINGBIRD CAKE*	TURTLE CHEESECAKE*
BLACKOUT CAKE	CHOCOLATE CHEESECAKE
CARROT CAKE*	COCONUT CHEESECAKE
ITALIAN CREAM CAKE*	ASSORTED COOKIES*
CHEESECAKE	BROWNIES*

BLACK WALNUT

CAFE

DINNER MENU

DINNER 3

*\$49 per person. Served with freshly brewed French roast, iced tea and sodas.
Available for parties of 20 guests or more.*

CHOOSE FROM EACH OF THE FOLLOWING CATEGORIES

Served with garlic bread.

MUNCHIES [CHOOSE 3]

SOUTHWESTERN HUMMUS
SPINACH & ARTICHOKE DIP
CHICKEN QUESADILLA
GUACAMOLE, CHIPS, AND SALSA

GARLIC CHEESE BREAD
TOASTED RAVIOLIS "ESPAÑOL"
FRESH CUT SEASONAL FRUIT

SALADS [CHOOSE 2]

CAESAR
GREEK
BIG VEGETABLE

BLACK WALNUT (NO CHICKEN)*
SANTA FE 🍷 (NO CHICKEN)
COBB SALAD (NO CHICKEN)

ENTRÉES [CHOOSE 4]

GRILLED CHICKEN BREAST*
POT ROAST
CHIPOTLE CHICKEN PEPPER PASTA 🍷
FIESTA JALAPEÑO CHICKEN 🍷
CHICKEN PARMESAN
BLACK WALNUT LEMON
CHICKEN PASTA
BWC CHICKEN TENDERS

PAVIA SHRIMP ALFREDO {+\$3}
LOBSTER & SHRIMP MAC {+\$3}
NEW ORLEANS NOODLE 🍷 {+\$3}
BANK NO. 19 PASTA {+\$3}*
ASIAN BBQ SALMON {+\$5}
SALMON FILLET {+\$5}*
ANCIENT GRAIN BOWL*
BLACKENED SALMON "RISOTTO" {+\$3}

SIDES [CHOOSE 2]

GARLIC MASHED POTATOES
HOUSE POTATOES
SEASONAL VEGETABLES
ASIAN BBQ VEGETABLES

BROCCOLI
GRILLED ASPARAGUS
CAULIFLOWER RISOTTO
TABBOULEH

DESSERTS [CHOOSE 3]

HUMMINGBIRD CAKE*
BLACKOUT CAKE
CARROT CAKE*
ITALIAN CREAM CAKE*
CHEESECAKE

TURTLE CHEESECAKE*
CHOCOLATE CHEESECAKE
COCONUT CHEESECAKE
ASSORTED COOKIES*
BROWNIES*

ADDITIONS

Dinner additions must be ordered with one of the dinner options. Available for parties of 20 guests or more.

FRESH SQUEEZED ORANGE OR GRAPEFRUIT JUICE { \$3 }

FRESH CUT SEASONAL FRUIT { \$3 }

PASTA STATION { \$12 }

*Plus \$65 attendant fee (up to 40 guests).
Open for 1.5 hours*

SAUCES

Pavia, Tomato, Rosa

PASTA

Bowtie, Penne

ITEMS

Garlic, Bell Peppers, Mushrooms, Artichokes, White Onions, Tomatoes, Sundried Tomatoes, Spinach, Pesto, Marie Cheese, Italian Sausage, Marinated Chicken, Shrimp {+\$3}, Lobster {+\$8}

*Dish contains nuts

Some dishes may contain nuts, raw, or undercooked ingredients. Consuming raw or undercooked meats, poultry, pork, seafood, shellfish or eggs may increase risk of food borne illness. Please let us know of any food allergies. Substitutions may require additional charges.

FOOD IS SERVED BUFFET STYLE. SERVERS ARE PROVIDED FOR ALL EVENTS.

BLACK WALNUT

CAFE

HAPPY HOUR MENU

Maximum of 2 hours. May only be booked within 2 weeks of event.

HAPPY HOUR 1

Available for parties of 20 guests or more.

SALADS AND MUNCHIES [CHOOSE 3]

CAESAR SALAD

GREEK SALAD

BIG VEGETABLE SALAD

BLACK WALNUT SALAD (NO CHICKEN)*

SANTA FE SALAD 🍷 (NO CHICKEN)

COBB SALAD (NO CHICKEN)

SOUTHWESTERN HUMMUS

SPINACH & ARTICHOKE DIP

CHICKEN QUESADILLA

GUACAMOLE, CHIPS, AND SALSA

GARLIC CHEESE BREAD

TOASTED RAVIOLIS "ESPAÑOL"

FRESH CUT SEASONAL FRUIT

DRINK OPTIONS *(See page 11 for option details.)*

BEER AND WINE 2 {\$31}

BEER AND WINE 3 {\$34}

HAPPY HOUR 2

Available for parties of 20 guests or more.

SALADS AND MUNCHIES [CHOOSE 3]

CAESAR SALAD

GREEK SALAD

BIG VEGETABLE SALAD

BLACK WALNUT SALAD (NO CHICKEN)*

SANTA FE SALAD 🍷 (NO CHICKEN)

COBB SALAD (NO CHICKEN)

SOUTHWESTERN HUMMUS

SPINACH & ARTICHOKE DIP

CHICKEN QUESADILLA

GUACAMOLE, CHIPS, AND SALSA

GARLIC CHEESE BREAD

TOASTED RAVIOLIS "ESPAÑOL"

FRESH CUT SEASONAL FRUIT

DRINK OPTIONS *(See page 11 for option details.)*

FULL BAR 1 {\$37}

FULL BAR 3 {\$44}

BLACK WALNUT

CAFE

DRINKS MENU

BRUNCH DRINKS 1

2 hours/\$15, 3 hours/\$21,
Available for parties of 20 guests or more.

FRESH SQUEEZED
ORANGE JUICE

MIMOSA

BRUNCH DRINKS 2

2 hours/\$21, 3 hours/\$26,
Available for parties of 20 guests or more.

MIMOSA

BELLINI

BLOODY MARY

THE GOOD MORNING

BEER AND WINE 1

Bar setup and attendant fee \$125 (up to 60 guests), open for
duration of event. Available for parties of 20 guests or more.

CASH BAR

Choose 4 bottles of wine from our wine list, and 4 bottles of beer
from our current bottled beer list.

BEER AND WINE 2

2 hours/\$17, 3 hours/\$22, 4 hours/\$28
Available for parties of 20 guests or more.

DRAFT BEER [CHOOSE 2]

Please ask for current draft beer list.

HOUSE WINE [CHOOSE 4]

Please ask for current house wine list.

BEER AND WINE 3

2 hours/\$20, 3 hours/\$25, 4 hours/\$32
Available for parties of 20 guests or more.

DRAFT BEER [CHOOSE 2]

Please ask for current beer list.

PREMIUM WINE [CHOOSE 4]

Please ask for current premium wine list.

BEER AND WINE 4

2 hours/\$23, 3 hours/\$28, 4 hours/\$33
Available for parties of 20 guests or more.

DRAFT BEER [CHOOSE 2]

Please ask for current draft beer list.

BOTTLE BEER [CHOOSE 4]

Please ask for current bottled beer list.

PREMIUM WINE [CHOOSE 4]

Please ask for current premium wine list.

FULL BAR 1

2 hours/\$23, 3 hours/\$28, 4 hours/\$36
Available for parties of 20 guests or more.

DRAFT BEER [CHOOSE 2]

Please ask for current draft beer list.

HOUSE WINE [CHOOSE 4]

Please ask for current house wine list.

ASSORTED WELL LIQUOR

FULL BAR 2

2 hours/\$25, 3 hours/\$32, 4 hours/\$36
Available for parties of 20 guests or more.

DRAFT BEER [CHOOSE 2]

Please ask for current draft beer list.

BOTTLE BEER [CHOOSE 2]

Please ask for current bottled beer list.

PREMIUM WINE [CHOOSE 4]

Please ask for current premium wine list.

MID-LEVEL LIQUOR

FULL BAR 3

2 hours/\$30, 3 hours/\$37, 4 hours/\$43
Available for parties of 20 guests or more.

DRAFT BEER [CHOOSE 2]

Please ask for current draft beer list.

BOTTLE BEER [CHOOSE 2]

Please ask for current bottled beer list.

PREMIUM WINE [CHOOSE 4]

Please ask for current premium wine list.

PREMIUM LIQUOR