



ROYAL PARK HOTEL

600 East University Drive Rochester, MI 48307

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www.royalparkhotel.net

The Art of Catering

Dinner

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The Royal Park Hotel is committed to promoting sustainable agriculture by supporting and featuring regional farmers and artisanal producers. Many of these products are reflected in our chef-driven catering menus. We invite you to meet with our event team to create a seasonal menu for your occasion.

Please visit www.realtimfarm.com to view our current list of local and sustainable producers.



2010 – NACE Tabletop Award
2010 - NACE – Best Catered Event Award
2009 Judges Choice - NACE Tabletop Wow
2009 Voted "Best Metro Detroit Hotel" by Oakland Press readers.
2008 Voted "Caterer of the Year" by the National Association of Catering Executives
2008 Ballroom Bliss "Best Industry Event"



Hors d'oeuvres

For Display or Tray Passing

Cold

(all prices per dozen unless noted)

Brie Cheese, Shaved Radish, Basil Aioli, Toasted Baguette \$32

Seasonal Vegetable Bruschetta with Organic Gouda on Whole Grain Toast \$28

Roasted Tomato Bruschetta, Chevre, Herb Crostini \$26

Roasted Artichoke Bruschetta, Chevre, Herb Crostini \$27

Mini Rare Beef Tenderloin Croissants with Dijon Mustard * \$32

Smoked Salmon Roulade on Wheat Crostini \$33

Sesame Seared Tuna ** Daikon Slaw, Honey Soy Drizzle \$38

Shrimp Salad with Dill in Savory Tart Shell \$36

Spicy Tuna Roll ** Wasabi, Pickled Ginger \$38

Chilled Asparagus Wrapped in Prosciutto \$34

Guacamole Martinis \$34

Smoked Chicken Salad, Gougere, Basil Salad \$36

Vegetarian Roll with Wasabi and Pickled Ginger \$30

Gulf Shrimp Cocktail Shooter with Cocktail Sauce or Cognac Aioli \$5 each

Hoisin Kobe Beef Wrapped Asparagus Tip * \$38

Red Pepper Hummus on Crisp Pita with Eggplant Relish \$28

Pancetta, Celery Root and Ricotta Stuffed Endive \$32

Antipasto Skewers \$38

Aged Raclette "Leelanau Cheese Company" with Pickled Turnip Salad \$34

Apple Wood Smoked Lake Michigan Whitefish and Lake Trout
with Heirloom Beets and Micro "Chef's Garden" Basil \$36

"Oliver Farms Dairy" White Cheddar Cheese Crème Brûlée
on Caramelized Onion and Rye Bread with Roasted Pears \$28

Chef's Garden Individual Crudités and Dip \$36

Hors d'oeuvres

For Display or Tray Passing

Hot

(all prices per dozen unless noted)

New England Crab Cakes with Remoulade Sauce \$36

Savory Tuscan Style Stuffed Mushrooms \$24

Hoisin Beef Wrapped Artichoke \$36

Baby New Zealand Lamb Chops with Rosemary Balsamic Jus * \$5 Per Piece

Sea Scallops Wrapped In Apple-Wood Smoked Bacon \$32

Coconut Shrimp with Thai Chili Sauce \$48

Vegetarian Pot Sticker with Dragon Sauce \$32

Mini Corned Beef "Reuben's" with Thousand Island Dressing \$36

Chicken Sate with Cucumber Wasabi Dipping Sauce \$28

Duck Wellington with Wild Mushrooms \$38

Lamb Meatball Tzatziki \$33

Crisp Vegetarian Spring Roll with Sweet and Sour Dipping Sauce \$28

Spinach and Feta Spanikopita \$24

Potato Samosa with Tamarind Chutney \$32

Smoked Chicken Quesadillas, Pineapple Cilantro Salsa \$32

Creamy Wild Mushroom and Blue Cheese Tart \$24

Baked Brie, Apricot, Pecan En Crouté \$36

Pulled Pork Stuffed Blue Potato with Cilantro Corn Relish \$42

White Cheddar Mac N Cheese Spoons \$36

Crispy Calamari with Smoked Chili Oil \$3 Per Piece

Cajun Lump Crab Hush Puppies with Old Bay Aioli \$36

Sticky Asian Pork Lollipops \$32

All prices are subject to a 21% taxable gratuity and 6% sales tax. All menu items and prices are subject to availability and market price adjustment.
Consuming raw or undercooked eggs, meat, shellfish and seafood may increase your risk of food borne illnesses.

* Items marked with an asterisk may be cooked to order.

Dinner Soup Selections

Hot

Chef's Seasonal Soup Du Jour

New England Clam Chowder with Water Crackers

Greek Chicken Vegetable Lemon Rice

Savory Tuscan Minestrone

Cream of Asparagus with Camembert

Hearty Beef Barley Soup

Creamy Forest Mushroom with Port

\$6 Per Guest

French Onion "Au Gratin"

Royal Park Lobster Bisque with Cognac

\$8 Per Guest

Chilled

Seasonal Fruit Soup

Chilled Michigan Potato and Leek

Chilled Carrot Ginger

Tomato or White Spanish Gazpacho

\$6 Per Guest

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Dinner Salad Selections

The RPH Salad

Baby Greens, Artichokes, English Cucumber Ribbon, Grape Tomatoes,
Shaved Red Onion and Dijon Herb Vinaigrette
Included with Dinner Entrée

Royal Park Caesar Salad

Crisp Romaine, Garlic Touse, Shaved Parmesan Cheese and Caesar Dressing
Included with Dinner Entrée

Michigan Salad

Field Greens with Toasted Pecans, Anjo Pears
Crumbled Blue Cheese and White Balsamic Vinaigrette
\$8 Per Guest

Caprese Salad

Buffalo Mozzarella and Roma Tomatoes with Basil Oil and Aged Balsamic Vinegar
\$9 Per Guest

Heirloom Golden Beet

Roasted Golden Beets, Goat Cheese Crouton,
Garden Field Greens, Cherry Balsamic Vinaigrette
\$9

Berry Bibb

Tender Hydro Bibb, Fresh Seasonal Berries,
Dried Cherries, Spiced Pecans and Cherry Balsamic Vinaigrette
\$8 Per Guest

Plated Appetizer

Maryland Crab Cake with Citrus Remoulade & Grilled Zucchini
\$14 Per Guest

Chilled Seafood Martini with Jumbo Shrimp, Lobster & Cognac Sauce
\$14 Per Guest

Double Cut Lamb Chop with Mint Demi Glaze & Caponata
\$14 Per Guest

Antipasto Plate
Fontina, Soppressata, Prosciutto, Marinated Olives, White Bean Hummus & Crusty Bread
\$13 Per Guest

Seared Ahi Tuna*
With Dijon Wasabi Vinaigrette, Asian Greens
\$16 Per Guest

Cheese and Fruit
Three Locally Hand-Crafted Artisan Cheeses
With Seasonal Fruit
\$14 Per Guest

RAVIOLIS
Lobster with Palomino Sauce
\$11 Per Guest

Four Cheese Arabiata
\$9 Per Guest

Roasted Vegetable with Bolognese
\$9 Per Guest

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Plated Dinner Entrees

Guest Multiple Entrée Choice Available As Follows

- Choice of three for parties up to 150 maximum at an additional \$4.00 per person
- Choice of two for parties up to 225 maximum at an additional \$3.00 per person

Host must provide total count for each entrée selected 7 days prior to the event. Host must provide entrée choice indicator to be displayed with guest at time of event. It is common for guests to request a different entrée at the time of the dinner. Our Kitchen will strive to accommodate this type of change once your event is in progress.

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*Entrées Are Served with Choice of Caesar or RPH Salad, Fresh Baked Rolls and Butter Rosettes,  
Chef's Choice Starch and Vegetable Where Appropriate  
Freshly Brewed Regular and Decaffeinated Coffee and Assorted Herbal Teas*

### **\*Char-Grilled Petit 6oz Filet of Beef**

6 oz Filet of Beef and Port Wine Sauce  
\$42 Per Guest

### **\*Char-Grilled 8oz Filet of Beef**

8oz Filet of Beef and Port Wine Sauce  
\$48 Per Guest

### **\*Tournedos Royal Park**

Twin Sauces: Green Peppercorn and Lobster Béarnaise (on side)  
\$48 Per Guest

### **\*8oz Bistro Steak**

Baby Leek and Wild Mushroom Ragout, Black Winter Truffle Sauce  
\$38 Per Guest

### **Parmesan Crusted Breast of Chicken**

Topped with Mozzarella Cheese, Crisp Proscuitto, Roasted Roma Tomato and Basil Madeira Reduction  
\$35 Per Guest

### **Chicken Rochester**

Roasted Boneless Chicken Breast Filled with Spinach Florentine and Roasted Red Pepper,  
Tarragon Mushroom Sauce  
\$36 Per Guest

### **Chicken Picatta**

Pan Roasted Chicken Breast in Lemon Caper Butter,  
Baby Tomatoes, Artichokes, Capers  
\$34 Per Guest

### **Michigan Chicken**

Boneless Breast of Chicken Stuffed with Michigan Greens, Local Caciocavallo Cheese,  
Roasted Cipollini Onions, Seasonal Vegetables with Michigan Apple Demi Glace  
\$36 Per Guest

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# *Plated Dinner Entrees*

*(Continued)*

*Entrées Are Served with Choice of Caesar or RPH Salad, Fresh Baked Rolls and Butter Rosettes,  
Chef's Choice Starch and Vegetable Where Appropriate  
Freshly Brewed Regular and Decaffeinated Coffee and Assorted Herbal Teas*

## **Chicken Wellington**

Chicken and Forrest Mushroom "Wellington" served with Port Wine Demi Sauce  
\$39 Per Guest

## **\*Pesto Roasted Salmon**

Pesto Crusted Atlantic Salmon served with Citrus Butter Sauce  
\$35 Per Guest

## **\*Asian Style Halibut**

Steamed on a Banana Leaf, Vegetables, Mushrooms and Hot Sesame Oil  
\$39 Per Guest

## **\*Macadamia Crusted Lake Superior Whitefish**

With Oven Roasted Roma Tomatoes, Asparagus and Truffle Parsley Butter  
\$34 Per Guest

## **\*Lobster Tails**

Twin Cold Water Tails, Butter Basted, Oven Roasted served with Citrus Herbed Butter Sauce  
Market Price

## **Baked Stuffed Jumbo Shrimp**

Five Herbed Dressing Stuffed Shrimp served with Scampi Sauce  
\$46 Per Guest

## **Mediterranean Lamb**

Roasted Half Rack of Lamb with Mint Au Jus  
Lemon Roasted Potatoes, Green Beans  
\$42 Per Guest

## **Organic Pork Loin**

Sliced Organic Pork Loin Stuffed with Dried Fruits and Apple Chutney  
Roasted Red Pepper Mashed Potatoes and Seasonal Vegetable  
\$36 Per Guest

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## *Plated Dinner Duet Entrees*

*Entrées Are Served with Choice of Caesar or RPH Salad, Fresh Baked Rolls and Sweet Butter,  
Chef's Choice Starch and Vegetable Where Appropriate  
Freshly Brewed Regular and Decaffeinated Coffee and Assorted Herbal Teas*

### **\*Surf & Turf**

Beef Tenderloin Filet with Wild Mushroom Bordelaise Sauce  
Cold Water Lobster Tail with Citrus Beurre Blanc Sauce  
Market Price

### **\*Chicken & Filet**

Parmesan Encrusted Chicken & Grilled Petit Filet Mignon of Beef with Roasted Onion Compote  
\$46 Per Guest

### **\*Chicken & Filet**

Petit Filet with Demi Tamarind Chutney  
Pan-Seared Chicken with Curry, Pepper & Onion Sauce  
\$46 Per Guest

### **\*Petit Beef Filet & Scallop Pinwheel**

Petit Filet of Beef Char Grilled with Port Wine Sauce  
Shrimp and Scallop Pinwheel with Tarragon Lobster Sauce  
\$52 Per Guest

### **\*Chicken & Salmon**

Parmesan Crusted Breast of Chicken with Roasted Tomato Rosemary Butter  
Lemon Roasted Salmon with Basil Aioli  
\$46 Per Guest

### **\*Filet of Beef & Shrimp**

Petit Filet of Beef with "Au Poivre" Sauce & Grilled Shrimp with Garlic Herb Lemon Butter  
\$52 Per Guest

### **\*Filet & Ravioli**

6oz Filet of Beef with Bleu Cheese Sauce & Wild Mushroom Ravioli with Cognac Cream Sauce  
\$45 Per Guest

### **\*Beef & Salmon**

Beef Medallion with Portobello Mushroom  
Grilled Norwegian Salmon With Asian Orange Ginger Sauce  
\$48 Per Guest

### **\*Beef & Chicken**

Char Grilled Bistro Steak with Cipollini Onion Compote  
Stuffed Chicken Rochester, Spinach Florentine and Tarragon Mushroom Sauce  
\$42 Per Guest

### **Mixed Grill**

4oz Filet Mignon, Port Wine Sauce, Double Lamb Loin Chop, Mint Jus  
Venison Sausage, Bourbon Demi Glace  
\$52 Per Guest

# *Plated Dinner Entrees*

*(Continued)*

*Entrées Are Served with Choice of Caesar or RPH Salad, Fresh Baked Rolls and Sweet Butter,  
Chef's Choice Starch and Vegetable Where Appropriate  
Freshly Brewed Regular and Decaffeinated Coffee and Assorted Herbal Teas*

## **Vegetarian Entrees**

### **Wild Mushroom Ragout**

Creamy Polenta, Parmigiano-Reggiano Cheese, White Truffle Oil  
\$26 Per Guest

### **Roasted Vegetable Ravioli**

With Putanesca Sauce  
\$28 Per Guest

### **Eggplant Spedini**

Rolled with Basil and Parsley Ricotta, Roasted Red Pepper and Tomato Coulis  
\$28 Per Guest

## **Vegan Specialty**

### **Caribbean Ratatouille**

Caribbean Ratatouille and Fried Tempeh served Basmati Rice  
\$28 Per Guest

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## *Plated Desserts*

Michigan Apple Pie  
Served Warm with Caramel Sea Salted Ice Cream  
\$8 Per Guest

Classic Vanilla Bean Crème Brulée  
Garnished with Fresh Berries and Shortbread Cookie  
\$8 Per Guest

Cider Mill Bread Pudding  
With Apples, Dried Cherries and Apple Butter Sauce  
\$8 Per Guest

Chocolate Almond Pear Tart  
with Whipped Cream and Fresh Berries  
\$8 Per Guest

Royal Park Trio  
Mini Warm Chocolate Cake, Crème Brulée and Chocolate Covered Strawberry  
\$10 Per Guest

Ice Cream Filled Profiteroles  
With Hot Sanders Fudge Sauce  
\$8 Per Guest

Chocolate Lava Cake  
(for groups of up to 150 guests)  
Warm Chocolate Soufflé Cake with Grand Mariner Truffle Centre and Michigan Cherries  
\$8 Per Guest

Seasonal Fruit Tart  
Filled with Bavarian Cream and Sliced Fresh Fruit and Apricot Glaze  
\$8 Per Guest

Traditional New York Style Cheesecake with Fresh Berry Garnish  
\$7 Per Guest

Trio of Sorbet  
Chefs Selection of three luscious flavors, Garnished with Fresh Berries and served in Martini Glass  
\$8 Per Guest

Fresh Seasonal Fruits  
Chopped Salad Topped with Amaretto Sabayon served with Almond Honey Cookie  
\$8 Per Guest

Mini Sweet Plate  
Generous Selection of Mini Pastries including Cheesecake, Cream puff, Chocolate Strawberries and Cannoli  
2 Plates per Table  
\$70.00 per Table of 10

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# *Dinner Buffets*

## **The Commons**

Soup Du Jour  
Fresh Baked Rolls and Sweet Butter  
Organic Greens, Garden Garnishes, Assorted Dressings  
Creamy Mustard Potato Salad  
Spice Rubbed and Roasted Pork Loin, Michigan Apple Chutney\*  
Grilled Marinated Chicken Breast with Wild Mushrooms and Fresh Herbs  
Soy & Maple Roasted Salmon with Asian Slaw\*  
Basmati & Red Rice Pilaf  
Seasonal Vegetable Medley  
Chef's Selection of Assorted Pies and Cakes  
Fresh Brewed Regular and Decaffeinated Coffee  
Assorted Herbal Teas  
\$39.50 Per Guest

## **The Michigander**

Soup Du Jour  
Fresh Baked Rolls and Sweet Butter  
Organic Greens, Garden Garnishes, Assorted Dressings  
Pasta Salad Roasted with Toasted Pine Nuts, Basil Mozzarella, Boccocini and Roasted Tomato Vinaigrette  
Roast Strip Loin of Beef with a Wild Mushroom Sauce\*  
Pecan Breaded Lake Superior Whitefish with Roasted Roma Tomatoes  
Char-Grilled Chicken Breast with Cherry, Onion Cobbler Bread Stuffing  
Local Vegetable Medley  
Roasted Herbed Heirloom Potatoes  
Apple Crumble Cheesecake  
Michigan Cherry Pie  
Fresh Brewed Regular and Decaffeinated Coffee  
Assorted Herbal Teas  
\$46.50 Per Guest

A minimum of 25 guests applies for dinner buffets.  
Additional service charge to apply for parties that fall under the established minimum.

# *Sweet Table Offerings*

## **Sweet Finale**

Fresh Fruit and Seasonal Berries Display  
Assorted Miniature Pastries, Cannolis, Brownies, Mini Cookies and Mini Crème Brulee  
Chocolate and White Chocolate Mousse Mini Martinis  
Truffles, Brittle Toffee, Biscottis, Lemon Panna Cotta and Classic Tiramisu  
\$15 Per Guest  
50 Guests Minimum

## **Royal Grand Finale**

Fresh Fruit Display with Lavishly Displayed Cut Fruit and Berries,  
Assorted Miniature Pastries and Cannolis, Cookies, Brownies  
Assorted Fruit Tarts, Tortes, and Cheesecakes  
White and Dark Chocolate Mousse, Miniature Crème Brule  
White Chocolate Bread Pudding with Crème Anglaise  
Chocolate-Dipped Tuxedo Strawberries, Assorted Chocolate Truffles  
\$19 Per Guest  
100 Guests Minimum

## **Bananas Foster Station**

Fresh Sliced Bananas Caramelized with Brown Sugar,  
Flambéed in Spiced Rum and Banana Liqueurs  
Served over Haagen-Dazs French Vanilla Ice Cream  
\$10 Per Guest / \$100.00 Chef Attendant Fee  
25 Guests Minimum

## **Cherries Jubilee Station**

Dark Cherries Flambéed with Butter, Sugar, Vanilla,  
Cherry Liqueur and Grand Marnier.  
Served over Haagen-Dazs French Vanilla Ice Cream  
\$10 Per Guest / \$100.00 Chef Attendant Fee  
25 Guests Minimum

## **“Make Whoopie” Station**

Chocolate and Red Velvet Cake Shells  
with Creamy White Icing and Assorted Toppings  
\$8 Per Guest

## **Chocolate Fountain**

Fine Belgian Chocolate Flowing with  
Fresh Seasonal Fruits, Strawberries, Maraschino Cherries, Marshmallows,  
Graham Crackers, Pound Cake, Pretzel Rods, Potato Chips,  
Rice Crispie Treats, Mini Cheesecake, Cookies, Cream Puffs  
(White, Strawberry & Dark Chocolate also available)  
\$12 Per Guest  
100 Guests Minimum

## *Sweet Table Offerings* (Continued)

### **Michigan Sweet & Salty Station**

Chocolate Pretzels, Pringles, Marshmallow, Graham Crackers  
Ranch, Cheese & Caramel Corn Popcorn  
Michigan Trail Mix  
Assorted Faygo Sodas  
\$9 Per Guest / 25 Guests Minimum

### **Gelato Bar**

Chocolate, Vanilla, Berry and Coffee Gelato, Fresh Berries, Caramelized Nuts,  
Chocolate and Raspberry Sauces, Fresh Whipped Cream  
\$12 Per Guest / \$25 Server Attendant Fee / 50 Guests Minimum

### **Picture Perfect Sweet Table**

Pink Macaroons, Cakeball Truffles, Mini Cherry Pies,  
Assorted Mini Cupcakes, Chocolate Dipped Cheesecake,  
Pink and White Whole Cakes, Mini Strawberry Shortcake Shot Glasses,  
Sugar Cookies Dipped in Pink Chocolate, White Chocolate Bark with Dried Cherries  
\$16 Per Guest

### **Ice Cream Sundae Station**

Ray's French Vanilla and Chocolate Ice Creams  
Accompanied with Chocolate Shavings, Peanuts & Pecans, Sprinkles  
M&Ms, Snickers, Chopped Oreos, Maraschino Cherries,  
Whipped Cream, Strawberry and Pineapple Toppings  
Caramel and Hot Sanders Fudge Sauces  
\$10 Per Guest / \$25 Server Attendant Fee / 25 Guests Minimum

### **Dessert Enhancements**

Cutie Pies: Cherry, Apple and Blueberry \$30 Per Dozen  
Chocolate Dipped Grapes, Raspberries, Blueberries and Apricots \$30 Per Dozen  
Large Chocolate and Caramel Dipped Apples \$10 Each  
Mini Chocolate Lava Cake with White Truffle Centre \$38 Per Dozen  
Mini Lava Cakes \$34 Per Dozen  
Housemade Macaroons \$36 Per Dozen  
Cheesecake Lollipops \$32 Per Dozen  
Cakeball Truffles \$36 Per Dozen  
Mini Crème Brulee \$4 Per Guest  
Ice Cream in Chocolate Cup \$5 Per Guest  
Custom Cupcakes Regular \$36 Per Dozen, Mini \$24 Per Dozen  
Monogrammed Sugar Cookies \$3 Per Cookie  
Sorbet Trio- Raspberry, Lemon and Mango \$7.00 Per Guest

### **Royal Coffee Station**

Regular and Decaffeinated Coffees  
Flavored Syrups, Candied Lemon Zest, Cinnamon,  
Whipped Cream, Chocolate Shavings, Sugar Swizzle Sticks  
\$7 Per Guest

## Consumption / Cash Bar

*Charges are on a per drink basis for continuous bar service.*

|                             |              |
|-----------------------------|--------------|
| Standard Brand Cocktails    | \$7.00       |
| Premium Brand Cocktails     | \$8.00       |
| Top Shelf Brand Cocktails   | \$9.00       |
| Imported Beer               | \$5.00       |
| Domestic Beer               | \$5.00       |
| Premium Wine                | \$7.00       |
| Soft Drinks                 | \$2.00       |
| Sparkling Water             | \$3.00       |
| Royal Park Bottled Water    | \$2.00       |
| Premium Martini Cocktails   | \$12.00      |
| Top Shelf Martini Cocktails | \$14.00      |
| Cordials                    | \$11.00 & Up |

## Hosted Package Bar

*Package includes Liquor, Beer, Wine, Sparkling Water and Soft Drinks.*

*Charges are on a per person basis for continuous bar service.*

| Premium Brands |         | Top Shelf Brands |         |
|----------------|---------|------------------|---------|
| One Hour       | \$18.00 | One Hour         | \$21.00 |
| Two Hours      | \$26.00 | Two Hours        | \$29.00 |
| Three Hours    | \$32.00 | Three Hours      | \$37.00 |
| Four Hours     | \$38.00 | Four Hours       | \$42.00 |
| Five Hours     | \$42.00 | Five Hours       | \$49.00 |

**Absolut**  
**Tanqueray**  
**Bacardi Silver**  
**Canadian Club**  
**Jack Daniels**  
**Captain Morgan**  
**Dewars White Label**

**Grey Goose**  
**Bombay Sapphire**  
**Bacardi Silver**  
**Captain Morgan**  
**Crown Royal**  
**Makers Mark**  
**Johnny Walker Black**  
**Raspberry & Vanilla Vodka**

## Hosted Beer, Wine & Soft Drink Package Bar

*Package includes Beer, Wine, Sparkling Water and Soft Drinks.*

*Charges are on a per person basis for continuous bar service.*

|             |         |                        |                |
|-------------|---------|------------------------|----------------|
| One Hour    | \$12.00 | <b>Beer Selections</b> |                |
| Two Hours   | \$18.00 | Bells Microbrew        | Labatts Blue   |
| Three Hours | \$23.00 | Coors Lite             | Heineken       |
| Four Hours  | \$28.00 | Miller Lite            | Amstel Light   |
| Five Hours  | \$33.00 |                        | Haacke Beck NA |

### Bartenders – Hosted or Cash Bar

\$125.00 per Bartender - One required for every 100 guests

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## Signature Martinis

\$165.00 Per Gallon (approx. 22 servings per gallon)

### *“Blue Razzberry Martini”*

Razberry Pinnacle Vodka, Blue Curaco,  
Sour Mix, Orange Juice

### *“Cucumber Martini”*

Cucumber Effen Vodka, Club Soda

### *“Cotton Candy Tini”*

Cotton Candy Pinnacle Vodka, Pineapple Juice

## Custom Ice Creations

Ice Martini Luge, Designs Starting At \$475

Full Eight Foot Ice Sculpted Bar ~ \$2,250

## Champagne Toast

House Champagne ~ \$3.50 per person

## Punch Fountain

**Choice of Sparkling Golden  
or Tropical Fruit Punch**

\$45.00 Per Gallon (Non-Alcoholic)

**Champagne Punch**

\$70.00 per gallon

**15 to 18 Servings Per Gallon (Minimum order of 5 gallons of punch for fountain service.)**

## Additional Information

**Bartenders – Hosted or Cash Bar**

\$125.00 per Bartender

One required for every 100 guests.

**Cashiers – Cash Bar**

\$50.00 per Cashier

One required for every 100 guests.

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