



ROYAL PARK
HOTEL
EVERY DAY LUXURY

600 East University Drive Rochester, MI 48307
Sales & Catering (248) 453-8737 • Fax (248) 652-8903
www.royalparkhotel.net

Dinner



2016 – AAA Four Diamond Award
2015 – Best Sales Engagement - Worldhotels

WORLDHOTELS
where discovery starts

Cold Hors d'Oeuvres

For Display or Tray Passing

All prices per dozen, (2) Dozen Minimum Order

Beef Tartlet, Horseradish Hummus, Tomato Chutney, Arugula Pesto \$42

Brie, Shaved Radish, Basil Aioli, Toasted Baguette \$36

Chicken Caesar Forks – Romaine Hearts, Marinated Grilled Chicken Breast, Grape Tomato \$36 **GF**

Chinese Rice Paper Wrapper, Asian Vegetable Crudit , Pea Tendrils, Yuzu Wasabi Dipping Sauce \$44 **GF VG**

Garden Vegetables Shooter, Spring Dip \$48 **GF VG**

Prosciutto Wrapped Mozzarella, Basil \$41 **GF**

Roasted Tomato Bruschetta, Ch vre, Herb Crostini \$38

Seasonal Vegetable Bruschetta, Organic Gouda, Whole Grain Toast \$38

Sesame Seared Tuna, Daikon Slaw, Honey Soy Drizzle \$50

Shrimp Ceviche Shooter \$51 **GF**

Smoked Chicken Salad, Goug re, Basil Salad \$43

Smoked Salmon Roulade, Wheat Crostini \$44

Spicy Tuna Roll, Wasabi, Pickled Ginger \$72 **GF**

Vegetarian Roll, Wasabi, Pickled Ginger \$62

Watermelon, Feta Cube, Basil, Balsamic Glaze (Seasonal-July, August) \$38

White Cheddar Cheese Cr me Br l e, Caramelized Onion, Rye Bread, Roasted Pears \$38

Hot Hors d'Oeuvres

For Display or Tray Passing

All prices per dozen, (2) Dozen Minimum Order

Applewood Smoked Bacon Wrapped Sea Scallops, Citrus Aioli \$38 **GF**

Asian Glazed Rock Shrimp, Crispy Wonton, Cucumber Kimchi \$44

Baby New Zealand Lamb Chops, Rosemary Balsamic Jus \$74 **GF**

Bacon Wrapped Dates \$40 **GF**

Baked Brie & Pepper Jam Tartlet \$38

Baked Brie, Pear, Almond, Phyllo \$40

Chicken Tempura, Spicy Orange, Black Sesame Glaze \$36

Coconut Shrimp, Thai Chili Sauce \$54

Cashew Coconut Chicken Satay, Spiced Orange Marmalade \$38

Creamy Wild Mushroom and Smoked Chicken Phyllo Cup \$40

Crisp Vegetarian Spring Roll, Sweet and Sour Dipping Sauce \$38

Mini Maryland Crab Cakes, Rémooulade Sauce \$41

Mini Pulled Pork Taco, Cilantro, Queso Fresco \$48

Smoked Chicken and Black Bean Phyllo Cup, Poblano Cream \$39

Spinach and Feta Spanakopita \$36

Sticky Pork Lollipop, Housemade Spicy Mango Ketchup \$43 **GF**

Vegetarian Potstickers, Dragon Sauce \$44

First Course Selections

Salad Selection

The RPH

Baby Greens, Artichoke, English Cucumber Ribbon,
Grape Tomatoes, Shaved Carrot, Dijon Herb Vinaigrette
(Included with Dinner Entrée)

Royal Park Caesar

Crisp Romaine, Grape Tomatoes, Shaved Parmesan Cheese,
Herbed Crostini, Caesar Dressing
(Included with Dinner Entrée)

Michigan

Field Greens, Toasted Pecans, Honey Roasted Anjou Pears,
Crumbled Goat Cheese, White Balsamic Vinaigrette
\$8 Per Guest

Heirloom Golden Beet

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

Caprese

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

Rochester

Romaine, Arugula, Honey Roasted Granny Smith Apples,
Dried Michigan Cherries, Goat Cheese, Celery Seed Dressing
\$8 Per Guest

Berry Bibb

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

Wedge Salad

Iceberg Lettuce, Tomato Wedge, Red Onion, Cucumber,
Chick Peas, Carrot, Bacon, Dijon Herb Vinaigrette
\$8 Per Guest

Soup Selection

Hot

Tomato Basil Bisque
Cream of Chicken Wild Rice
French Onion Au Gratin
Italian Sausage & Kale
Minestrone
Beef Barley
\$6 Per Guest

Chilled

Seasonal Fruit
Michigan Potato Leek
Tomato Gazpacho
\$6 Per Guest

Plated Appetizer Selection

Wild Mushroom Raviolis with Herbed Cream Sauce

\$9 Per Guest

Cheese Purse

\$8 Per Guest

Roasted Vegetable Raviolis with Palomino Sauce

\$8 Per Guest

Chef's Seasonal Orzo

\$8 Per Guest

Plated Dinner Entrées

Choice of One Entrée**

Served with RPH Salad or Caesar Salad, Artisan Rolls, Butter Rosettes, Starch and Vegetable When Appropriate,
Freshly Brewed Regular and Decaffeinated Coffee, Assorted Herbal Teas

**Choice of Two Entrées for Parties up to 250 Guests Maximum, \$3 Per Guest, Additional

**Choice of Three Entrées for Parties up to 250 Guests Maximum, \$4 Per Guest, Additional

Char-Grilled 6oz Filet of Beef*

6 oz. Petite Filet of Beef, Port Wine Sauce
\$50 Per Guest

Sirloin Filet*

8 oz. Sirloin Filet of Beef, Wild Mushroom Demi-Glace
(Chef Recommends Maximum of Medium Temperature)
\$49 Per Guest

Parmesan Crusted Breast of Chicken

Topped with Mozzarella Cheese, Crisp Prosciutto,
Roasted Roma Tomato, Basil Madeira Reduction
\$42 Per Guest

Lemon Herb Chicken

Fresh Lemon and Garlic Marinated Grilled Chicken
Breast with Lemon Chicken Jus, Fresh Spinach, Roasted
Red Peppers, Haricots Vert, Quinoa Pilaf
\$40 Per Guest

Chicken Wellington

Chicken and Forrest Mushroom Filled Puff Pastry,
Port Wine Demi-Glace
\$46 Per Guest

Pan Seared Red Fish

Parsnip Puree, Caper Herb Compound Butter
\$48 Per Guest

Herb Crusted Local Trout

Sautéed Spinach, Toasted Pine Nuts, Boursin Whipped Potato
\$49 Per Guest

Char-Grilled 8oz Filet of Beef*

Brown Ale Cheddar, Tobacco Onions, Au Poivre
\$58 Per Guest

8 oz. Bistro Steak*

Baby Leek and Wild Mushroom Ragout,
Black Winter Truffle Sauce
(Chef Recommends Maximum of Medium Temperature)
\$48 Per Guest

Chicken Rochester

Roasted Boneless Chicken Breast Stuffed with
Spinach Florentine, Roasted Red Pepper,
Tarragon Mushroom Sauce
\$43 Per Guest

Michigan Chicken

Boneless Breast of Chicken Stuffed with Michigan Greens,
Local Caciocavallo Cheese, Roasted Cipollini Onions,
Seasonal Vegetables, Michigan Apple Demi-Glace
\$44 Per Guest

Pesto Roasted Salmon

Pesto Crusted Atlantic Salmon, Citrus Butter Sauce
\$42 Per Guest

Teriyaki Salmon

Soba Noodle Salad, Baby Bok Choy
\$42 Per Guest

Double Cut Lamb Chops

Green Beans in Spiced Tomato Sauce, Lemon Herb
Roasted Yukons
\$52 Per Guest

Plated Dinner Duet Entrées

Choice of One Duet Entrée

Served with RPH Salad or Caesar Salad, Artisan Rolls, Butter Rosettes, Starch and Vegetable When Appropriate,
Freshly Brewed Regular and Decaffeinated Coffee, Assorted Herbal Teas

Filet & Michigan Chicken*

Grilled Petit Filet Mignon of Beef with Roasted Onion Compote,
Roasted Chicken Breast Stuffed with Michigan Greens,
Caciocavallo Cheese, Onion, Michigan Apple Demi-Glace
\$54 Per Guest

Petit Beef Filet & Scallop Pinwheel*

Petit Filet of Beef, Port Wine Sauce,
Shrimp and Scallop Pinwheel, Herbed Crab Sauce
\$59 Per Guest

Bistro Steak & Chicken

Char Grilled Bistro Steak, Herbed Compound Butter,
Chicken Chasseur, Mushroom, Tomato, Onion,
Fresh Herbs, White Wine Sauce
\$49 Per Guest

Filet and Salmon*

Petit Filet of Beef, Portobello Mushroom Sauce,
Pan Seared Salmon, Spinach, White Bean and Pancetta Ragout,
Citrus Beurre Blanc
\$55 Per Guest

Filet and Chicken*

Petit Filet of Beef, Balsamic Glaze
Cipollini Onion, Forest Mushroom Compote,
Pan Seared Chicken Chasseur, Mushroom, Tomato,
Onion, Fresh Herbs, White Wine Sauce
\$52 Per Guest

Filet & Shrimp*

Petit Filet of Beef Au Poivre,
Grilled Shrimp, Garlic Herb Lemon Butter
\$56 Per Guest

Filet and Ravioli*

Petit Filet of Beef, Balsamic Demi-Glace,
Cipollini Onion Compote,
Wild Mushroom Ravioli, Herbed Cream Sauce
\$51 Per Guest

Surf & Turf*

6oz Filet of Beef, Wild Mushroom Bordelaise Sauce,
Cold Water Lobster Tail, Citrus Beurre Blanc Sauce
Market Price

Chicken & Salmon

Asian Brined Chicken, Radish and Scallion Slaw,
Salmon, Bulgogi Mango Ginger Butter, Baby Bok Choy, Local Shitake Mushrooms
\$50 Per Guest

Vegetarian Entrées

Wild Mushroom Polenta

Parmigiano Reggiano Herb Roasted Polenta,
Mixed Vegetables, Arugula Truffle Salad
\$38 Per Guest

Roasted Vegetable Ravioli

With Palomino Sauce
\$38 Per Guest

Lasagna Spedini

Rolled with Ricotta, Basil, Artichoke,
Squash, Carrot, Portobello Mushroom,
Red Peppers, Sundried Tomato,
Pine Nut and Quinoa Cream Sauce
\$38 Per Guest

Vegan Entrées

Caribbean Ratatouille

Fried Tempeh, Cilantro, Basmati Rice
\$38 Per Guest

Quinoa Cakes – Dairy & Gluten Free

Spaghetti Squash, Green Beans in Spiced Red Pepper Sauce
\$38 Per Guest

Risotto

Sundried Tomatoes, Sweet Peas,
Cipollini Onions, Artichokes
\$38 Per Guest

All prices are subject to a 23% taxable service fee 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 Buffets

The Mediterranean

Traditional Greek Salad, Creamy Herb Vinaigrette
Fattoush Salad, Romain, Cherry Tomato, Cucumber, Bell Pepper, Feta, Vinaigrette
Roasted Vegetable and Quinoa Salad
Grilled Lemon Herb Chicken Breast, Lemon Beurre Blanc
Mediterranean Talapia
Marinated Pork Loin, Onions, Peppers
Rice Pilaf
Sautéed Spinach
Stewed Green Beans
Creamy Rice Pudding Martinis & Cheesecake with Fresh Fruit Topping
Fresh Brewed Regular, Decaffeinated Coffee
\$42 Per Guest

Oktober Festival

Warm German Potato Salad
Sweet & Sour Cucumber Dill Salad
Pork Schnitzel
Braised Red Cabbage
Roasted Brussel Sprouts and Sausage
Beef Goulash with Gnocchi
Apple Strudel & German Chocolate Cake
Fresh Brewed Regular, Decaffeinated Coffee
\$42 Per Guest

**A Minimum of 50 Guests Applies for All Dinner Buffets
For Buffets of 25-49 guests add \$8 Per Guest**

Dinner Buffets

The Caribbean

Organic Mixed Greens, Pineapple, Mandarin Oranges, Dried Cranberries,
Cilantro, Green Onion Sesame Seed, Honey Lime Dressing
Hearts of Palm Salad, Grilled Asparagus, Sun Dried Tomato
Pineapple and Kiwi Skewers, Honey Mint Yogurt
Hoisin Seared Salmon, Caribbean Shrimp Pilaf
Cumin Rubbed Sirloin Roast, Rustic Sweet Potatoes
Pineapple Glazed Jerk Chicken, Ancho Demi-Glace
Island Vegetable Curry with Zucchini, Peppers Eggplant, Okra
Banana Cream Pie Tart & Key Lime Pie Tart
Fresh Brewed Regular, Decaffeinated Coffee
\$47 Per Guest

The All American

Farm to Table Salad with Poppy Seed & Ranch Dressings
Broccoli Cabbage Apple Slaw with Dried Cherries & Carrots
Grilled Tenderloin, Michigan Mushroom Demi and Blue Cheese
Pan Seared Chicken, Dried Cherry, Red Onion Port Demi
Blackened Walleye, Roasted Corn Chowder
Roasted Yukon & Bacon Brussel Sprout Hash
Apple Cobbler & Devil's Food Cake
Fresh Brewed Regular, Decaffeinated Coffee
\$49 Per Guest

A Minimum of 50 Guests Applies for All Dinner Buffets
For Buffets of 25-49 guests add \$8 Per Guest

Plated Desserts

Choice of One Dessert

Michigan Apple Pie with Streusel Topping

Served Warm with Caramel Sea Salt Ice Cream

\$8 Per Guest

Cider Mill Bread Pudding

Apples, Dried Cherries, Apple Butter Sauce

\$8 Per Guest

Traditional New York Style Cheesecake

Fresh Berry Garnish

\$8 Per Guest

Royal Park Trio – GF

Mini Warm Chocolate Cake, Crème Brûlée,

Chocolate Covered Strawberry

\$10 Per Guest

Classic Vanilla Bean Crème Brûlée

Fresh Berries

\$8 Per Guest

Ice Cream Filled Profiteroles

Sanders Hot Fudge Sauce

\$8 Per Guest

Chocolate Lava Cake – GF

Warm Flourless Chocolate Soufflé Cake,
Grand Marnier Truffle Center, Michigan Cherries

\$8 Per Guest

Best Quality for 200 Maximum Guests

Trio of Sorbet – GF

Three Sorbets in Martini Glass, Fresh Berries

\$8 Per Guest

Fresh Seasonal Fruits – GF

Chopped Seasonal Fruit Salad,
Amaretto Sabayon, Almond Honey Cookie

\$8 Per Guest

Sweet Endings

Sweet Treats

Sliced Seasonal Fruit, Mini Pastries, Chocolate Covered Strawberries & Chef's Choice (2) Flavors of Potted Desserts
\$14 Per Person

Sweet Finale

Fresh Fruit and Seasonal Berries Display
Assorted Miniature Pastries, Cannoli's, Brownies, Cookies and Crème Brûlée
White and Dark Chocolate Mini Mousse Martinis
Truffles, Brittle Toffee, Biscotti, Lemon Panna Cotta and Classic Tiramisu
\$17 Per Guest / 100 Guests Minimum

Royal Grand Finale

Fresh Fruit and Seasonal Berries Display
Assorted Miniature Pastries, Cannoli's, Cookies, Brownies and Crème Brûlée
White and Dark Chocolate Mousse Martinis
White Chocolate Bread Pudding with Crème Anglaise
Chocolate Dipped Tuxedo Strawberries
Assorted Chocolate Truffles

Select Five of the Following Assorted Cakes, Tarts and Cheesecakes:

Cakes

Red Velvet, Chocolate Ganache, Black Forest, German Chocolate, Lemon Sponge, Strawberry,
Orange Dreamsicle, Coconut Dream, Raspberry Mousse Crunch, Lemon Blackberry,
Strawberry Pistachio, Bumpy, Chocolate Hazelnut, Chocolate Flourless

Tarts

Key Lime, Mixed Fruit, Lemon Meringue, Peanut Butter

Cheesecakes

Strawberry, Apple, Blueberry, Cherry, Brownie, Seasonal

\$22 Per Guest / 100 Guests Minimum

Crème Brûlée Station

Select Four of the Following:

Milk Chocolate with Sea Salt Caramel
Orange Dreamsicle with White Chocolate Pearls
Lemon Meringue
Vanilla with Fruit, Fresh Whipped Cream
Rockin' Raspberry with Chocolate Crèmeux,
Chocolate Strudel,
Caramel Apple with Housemade Apple Pie Filling, Whipped Cream
\$8 Per Guest / 25 Guest Minimum

Cream Puff Station

Cream Puff Pastries, Ray's Vanilla Ice Cream, Sanders Hot Fudge
and Caramel Sauce, Strawberry Sauce, Whipped Cream, Chocolate
Shavings, Peanuts, Assorted Candies, Sprinkles
\$9 Per Guest / 25 Guest Minimum

Shortcake Bar

Served with Whipped Cream and Berry Garnish
Select Three Flavors: Chocolate Pound Cake, Sweet Biscuits,
Angel Food Cake, Lemon Pound Cake
Toppings: Strawberry Sauce, Mixed Berry Sauce, Lemon Curd
\$9 Per Guest / 25 Guest Minimum

Brownie and Pie A La Mode Station

Warm Triple Chocolate Chunk Brownie,
Warm Individual Cherry, Apple and Blueberry Housemade Pies,
Ray's French Vanilla Ice Cream, Caramel, Chocolate Sauce,
Fresh Whipped Cream
\$12 Per Guest / 50 Guest Minimum

Sweet Endings

Ice Cream Sundae Station

Ray's French Vanilla and Chocolate Ice Creams with
Chocolate Shavings, Peanuts, Pecans, Sprinkles, M&Ms,
Snickers, Chopped Oreos, Maraschino Cherries,
Whipped Cream, Strawberry Topping,
Saunders Hot Fudge and Caramel Sauces
\$10 Per Guest / 50 Guests Minimum
*Attendant Included

Gelato Bar

Triple Espresso, Chocolate, Vanilla and Caramel Gelato,
Fresh Berries, Caramelized Nuts,
Chocolate and Raspberry Sauces, Fresh Whipped Cream
\$13 Per Guest / 50 Guest Minimum
*Attendant Included

Potted Dessert Bar

Mini Mason Jar Confections
Selection of 3:
Coconut Cream, Lemon Meringue, Cheesecake (Blueberry, Cherry or Strawberry), Banana Cream, Key Lime, Baked Apple,
Cherry or Mixed Berry, Chocolate Silk, Chocolate Salted Caramel, Malted Caramel Mousse with Praline Pretzel Crust
\$12 Per Guest / 25 Guest Minimum
*Attendant Included
Each Additional Flavor \$2 Per Person

Bananas Foster Station

Fresh Sliced Bananas, Caramelized Butter, Brown Sugar,
Flambéed in Spiced Rum, Banana Liqueur,
French Vanilla Ice Cream
\$10 Per Guest / 50 Guests Minimum
\$125 Culinarian Fee

Cherries Jubilee Station

Dark Cherries Flambéed with Butter, Sugar, Vanilla,
Cherry Liqueur, Grand Marnier,
French Vanilla Ice Cream
\$10 Per Guest / 50 Guest Minimum
\$125 Culinarian Fee

Dessert Enhancements (2) Dozen Minimum Order

	Cheesecake Lollipops	\$38 Per Dozen
Micro Ice Cream Cones – Raspberry Sorbet, Vanilla, Mint Chocolate Chip		\$26 Per Dozen
	Housemade Macaroons	\$42 Per Dozen
	Mini Chocolate Lava Cake with White Truffle Center	\$42 Per Dozen
	Custom Cupcakes (Miniature and Regular)	\$42 and \$26 Per Dozen
	Monogrammed Sugar Cookies	\$5 Per Cookie
	Mini Crème Brûlée	\$4 Each
	Ice Cream in Chocolate Cup	\$5 Each
	Chocolate Dipped Strawberry	\$4 Each
Cake Plate with Raspberry Sauce and Writing on the Rim		\$4 Each Per Guest
	Add Whipped Cream and Berries	\$3 Per Guest

Royal Coffee Station

Regular and Decaffeinated Coffee,
Flavored Syrups, Cinnamon,
Candied Lemon Zest, Whipped Cream,
Chocolate Shavings, Sugar Swizzle Sticks
\$8 Per Guest

Coffee Station Enhancement

Cordials – Choice of (1)

Frangelico, Sambuca, Baileys, Amaretto, Kahlúa, Godiva
\$4 Additional Per Guest to Royal Coffee Station Price Point
(Attendant Required \$125.00)

Beverage Selections

Liquor Selections

All Bar Selections Include Liquor, Beer, Wine, Choice of Prosecco or Champagne and Soft Drinks.
Charges are on a per guest basis for continuous bar service.

Premium

Effen Vodka
Beefeater
Cruzan Rum
Sauza Agave Silver
Jim Beam
Dewar's
Canadian Club
Jack Daniel's
Sailor Jerry Spiced Rum

Top Shelf

Tito's
Kettle One
Tanqueray
Bacardi
1800 Reposado
Maker's Mark
Crown Royal
Glenfiddich
Hennessy V5
Jack Daniel's
Sailor Jerry Spiced Rum

Super Premium

Grey Goose
Valentine Vodka
Botanist Gin
Bacardi
Patrón Silver
Knob Creek Bourbon
Knob Creek Rye
Glenlivet 12 Year
Remy Martin 1738
Jack Daniel's
Sailor Jerry Spiced Rum

Premium Pricing

Two Hours \$29.00
Three Hours \$35.00
Four Hours \$42.00
Five Hours \$48.00

Top Shelf Pricing

Two Hours \$32.00
Three Hours \$39.00
Four Hours \$45.00
Five Hours \$50.00

Super Premium Pricing

Two Hours \$35.00
Three Hours \$41.00
Four Hours \$47.00
Five Hours \$54.00

Consumption / Cash Bar Prices

Charges are on a per drink basis.

Premium Brand Cocktails \$9.00
Top Shelf Brand Cocktails \$10.00
Super Premium Brand Cocktails \$11.00
Domestic Beer \$6.00
Premium Beer \$7.00
Premium Wine \$8.00
Soft Drinks \$4.00
Sparkling Water \$4.00
Bottled Water \$4.00
Premium Martini Cocktails \$11.00
Top Shelf Martini Cocktails \$14.00
Cordials \$12.00 & Up

Beverage Selections

Hosted Beer, Wine and Soft Drink Package Bar

Package includes Bottled Beer, Premium Wine, Choice of House Prosecco or House Champagne and Soft Drinks
Charges are on a per person basis for continuous bar service.

Two Hours	\$24.00
Three Hours	\$30.00
Four Hours	\$36.00
Five Hours	\$41.00

Bottled Beer Selections

Bud Light, Amstel Light, Labatt Blue, Stella, Bell's Amber, Haake Beck NA

Premium Wine Selections

10 Span Chardonnay, 10 Span Cabernet, Line 39 Pinot Noir,
New Harbor Sauvignon Blanc

Craft Beer Draft Selections

Half Keg Draft (120 Servings)

Stella Artois	\$425
Griffin Claw IPA	\$475
Atwater Dirty Blonde	\$425
New Holland Oatmeal Stout	\$425
Samuel Adams	\$425
Rochester Mills Royal Park Red	\$425

Signature Craft Cocktails

Elderflower Lemon Drop

Vodka, Gin, St. Germain, House Sour, Lemon Peel

Royal Hawaii

Gold Rum, Light Rum, Fresh Pineapple, Fresh Orange,
Orgeat Syrup, Dark Rum Float

\$175 Per Gallon / Approximately 14-16 Servings Per Gallon

Big Easy Manhattans

Peach and Pecan Infused Bourbon, Simple Syrup, Amaretto Churry

Seasonal Sangria

Red or White Wine, Infused Seasonal Fruits,
Brandy, Schweppes Ginger Ale

Champagne Toast

House Champagne or Prosecco \$3.00 per person

Sparkling Pink Moscato \$4.50 per person

Additional Beverage Information

Bartenders – Hosted

\$150 Per Bartender

One Bartender Required for Every 75 Guests

Bartenders – Cash

\$200.00 Per Bartender

One Bartender Required for Every 75 Guests