EL MONTE SAGRADO

TAOS

Wedding offerings

THE Kessler COLLECTION

El Monte Sagrado Living Resort & Spa is the ideal place for your Destination Wedding in Taos, New Mexico. We specialize in creating weddings that will leave you with a lifetime of memories. We cater to any size wedding and would be happy to fulfill any wishes you may have. Our weddings include:

Top Caliber Cuisine with Custom Menus Created by our Executive Chef

Professional Catering and Banquet Staff to Execute Your Wedding Day

Choice of Magical Venues for any Ceremony (Prices Vary According to Dates & Venue Chosen.)

Stunning Landscaping throughout the Entire Property as Your Wedding Backdrop.

Award Winning Spa Services.

Assistance in Choosing Local Vendors to Match Your Wedding Needs.

Choice of Ivory or Chocolate Floor Length Linens and Napkins.

Luxurious & Comfortable Ballroom Chairs, Exquisite Flatware-China-Glassware and Event Signage.

Tables for Registration, Escort Cards, Wedding Cake, Groom's Cake, Gifts and Table Stanchions and Numbers.

Bar Options to include: Hosted or Cash Bar and Signature Drink Suggestions.

(1) Complimentary Night in our Honeymoon Suite and Dance Floor with Every $10,000 in Food & Beverage and/or

Room Block Of (40) Nights.

Waived Room Rental Fees.

Complimentary Tasting for Wine & Food up to (4) Persons.

Our Wedding Ceremony Site Fee is $1,500 and includes the expertise of our Catering Staff, white folding chairs, ceremony rehearsal with the wedding party the day before and full coordination on your Wedding Day.

Our Reception prices are based on Food & Beverage Minimums from $4,000 to $10,000. Prices vary according to time of the year and the day/time of the week.

All menu items are subject to a 22% service charge and 8.19% state sales tax. All prices are per person, plus tax and gratuity, unless otherwise noted. Prices subject to change. Updated 4/24/12

SACRED WEDDING MENU

Note that some of our menus selections may change with the seasons, availability and at the creative direction of our Chef. All prices and menu items are subject to change until signed Banquet Event Orders are received by the Catering Manager. Our Chef is committed to using locally grown and organic products when available. Up to three entrée counts must be given two weeks in advance of event date.

Reception

During the Cocktail Reception, we will serve your guests a selection of any three of the following Hot & Cold Hors d'oeuvres.

Hot Hors d 'Oeuvres

Cheese Gougere
Grilled Blackened Shrimp Skewer
Baked Goat Cheese with Fresh Thyme in a Puff Pastry with Honey Drizzle
Chicken Empanadas with a Green Chili Dipping Sauce
Spanakopita, Spinach and Feta Cheese Wrapped in Phyllo Dough
Vegetable Fried Spring Rolls with Sweet Chili Sauce
Warm Tart filled with Crabmeat and Chives Remoulade
Wild Mushroom Turnover
Ginger Beef Satay
Jerk Marinade Chicken Skewer

Cold Hors d' Oeuvres

Smoked Salmon on Pumpernickel Bread
Stuffed Belgium Endive with Roquefort And Walnut
Prosciutto and Seasonal Melon
Stuffed Cherry Tomato with Smoked Chicken, Avocado Salad
Basil Marinated Buffalo Mozzarella Skewers in a Balsamic Syrup
Sake Shooter Sake Oyster with Cucumber
Shrimp Cocktail Served on a Cucumber Chip
Baguette Crostini with Tomato and Basil Concasse
Cold Beef Tenderloin Crostini served with Horseradish Crème Fraiche
Country Pate on Brioche Bread with a Cranberry Drizzle Sauce and Cornichon

Cline Mourvedre Rose, California	$31
Ch. D'Esclan Whispering Angel, France	$60/$48
Segura Vuidas Cava, Spain	$26
Gruet Brut/Blanc Blanc, New Mexico	$40
Billecart Salmon Brut Champagne, France	$148

All menu items are subject to a 22% service charge and 8.19% state sales tax. All prices are per person, plus tax and gratuity, unless otherwise noted. Prices subject to change. Updated 4/24/12

Salad Selections

Sandoval Salad
Romaine & Mixed Greens, Roma Tomatoes, Sliced Red Onions, Assortment of Olives, Shredded Mozzarella Cheese in Fresh Basil, Olive Oil and Balsamic Vinaigrette

The Monte Caesar
Crisp Romaine Lettuce and Freshly Grated Parmesan accented with Fresh Baked Sourdough Croutons, Anchovies and Creamy House-made Caesar Dressing

Tomato Caprese Salad
Seasonal Greens with Beefsteak Tomatoes, Buffalo Mozzarella and Chef's Own Balsamic Vinaigrette

Granny Smith Apple Salad
Crumbled Blue Cheese, Candied Walnuts and Shredded Apple, Apple Vinaigrette

Famega Vinho Verde, Portugal	$24
Anselmi San Vencinzo, Veneto, Italy	$40
Gauchezco Torrontes, Argentina	$40

Soup Selections

Tomato and Basil Soup
Served with Fresh Basil and Italian Herbs

Wild Mushroom Soup
Shitake, White and Portabella Mushrooms with Thyme and Oregano

Crab Bisque
Served with Basil and Lemongrass

Tortilla Soup
Chicken with Black Beans and Chorizo

Pistou Soup
Fresh Vegetables with Vegetable Stock and House Made Pesto

Treana Marsanne and Viognier, California	$60
Bertrand Bourgogne Blanc, France	$40
Feudi di San Gregorio Falanghina, Campania, Italy	$56

All menu items are subject to a 22% service charge and 8.19% state sales tax. All prices are per person, plus tax and gratuity, unless otherwise noted. Prices subject to change. Updated 4/24/12

Plated Starter Course

Tomato and Chicken on Focaccia

Grilled Chicken Breast, Tomato Salsa with Shredded Mozzarella Cheese and Basil Pesto Oil

Valle Reale Montepulciano d'Abruzzo, Italy	$60
Antinori Santa Cristina Pinot Grigio, Tuscany, Italy	$44

Vegetable Feta Quiche

Served with Organic Mixed Greens

Barkan Sauvignon Blanc, Israel	$36

Porcini Risotto

Traditional Arborio Risotto with Mushrooms and served with Fresh Parmesan, Truffle Oil Drizzle

Einaudi Dolcetto di Dogliani, Piedmonte, Italy	$64

Grilled Asparagus and Prosciutto Ham

Served with Lemon and Olive Oil Vinaigrette

Laxas Albarino, Rias Baixas, Spain	$43

Crab Cake

Crab Cake on Petite Balsamic Dressed Salad with Remoulade

Guigal Cotes du Rhone Blanc, France	$48

Sorbet Intermezzo

(Cost $6 pp)

Lemon Sorbet

Candied Lemon Zest

Prickly Pear Sorbet

Pear Drizzle

Champagne Sorbet

Sugared Grapes

Raspberry Sorbet

Candied Raspberry Garnish

All menu items are subject to a 22% service charge and 8.19% state sales tax. All prices are per person, plus tax and gratuity, unless otherwise noted. Prices subject to change. Updated 4/24/12

Entrée Selections

All Plated Dinners are served with Soup or Salad, Rolls & Butter, Freshly Brewed Regular & Decaffeinated Coffee, Assorted Hot Herbal Teas and Iced Water. (Iced Tea may be served in lieu of Coffee or Hot Tea.)

		3 course	4 course
Poultry			
Grilled and Marinated Organic Chicken Breast with Nicoise, Ratatouille and Roasted Red Bliss Potatoes		$50++	$60++
Red Wine: Ch de Lascaux, Languedoc, France	$48		
Rose Wine: Commanderie de la Bargemone, France	$47		
White Wine: Cline Viognier, California	$32		
Prosciutto & Basil Wrapped Breast of Chicken with Goat Cheese Risotto and Haricot Verts		$55++	$65++
Red Wine: Rocce Delle Macie Morellino di Scansano, Tuscany, Italy	$48		
White Wine: Antinori Guado al Tasso Vermentino, Tuscany, Italy	$52		
Roasted Stuffed Cornish Hen with Wild Pecan Rice, Port Wine Sauce, Spinach and Baby Carrots		$55++	$65++
Santa Rita Carmenere Medalla Real, Chile	$48		
Half Roasted Free Range Chicken Provencal rubbed with Fresh Herbs & Garlic served with Sweet Mashed Potato & Asparagus		$45++	$55++
Red Wine: Latour Marsannay, France	$59		
White Wine: Ruffino Libaio Chardonnay, Tuscany, Italy	$32		
Seafood			
Grilled Salmon served with Jasmine Rice and Smoked Chipolte Sauce		$55++	$65++
Red Wine: Row Eleven Pinot Noir 3Vineyards, California	$47		
White Wine: Kuentz Bas Pinot Blanc, Alsace, France	$52		

All menu items are subject to a 22% service charge and 8.19% state sales tax. All prices are per person, plus tax and gratuity, unless otherwise noted. Prices subject to change. Updated 4/24/12

Halibut Filet — $55++ — $65++

with Green Chile and Citrus Beurre Blanc Sauce

Stratton Lumis Chardonnay, Carneros, Calif.	$52
Dom. Gros Nore Blanc, Bandol, France	$78

Seared Colorado Rainbow Trout — $65++ — $75++

with Chive Lemon Almond Butter, Fingerling Potatoes and Haricot Verts

Paul Mas Picpoul de Pinet, Languedoc, France	$42

Cioppino Seafood Stew — $60++ — $75++

with Mussels, Shrimp and Scallops in a Tomato Fennel Saffron Fume
on Angel Hair Pasta

Joel Gott Chardonnay, Monterey, Calif.	$42

MEAT

Honey Glazed Pork Tenderloin — $55++ — $65++

with Apricot Teriyaki Sauce, Bok Choy and Basmati Rice

White Wine: Trimbach Gewurztraminer, Alsace, France	$63
Rose: El Portillo Malbec Rose, Argentina	$36
Red Wine: Rosenblum Zinfandel Cuvee, Calif.	$36

Freshly Organic Seared Bison NY Cut — $75++ — $85++

with Balsamic Demi Glaze, Grilled Asparagus and Sweet Mashed Potatoes

Catena Malbec Vista Flores, Argentina	$47
Joseph Carr Cabernet Sauvignon, Napa, Calif.	$55

Olive and Blue Cheese Crusted Filet Mignon — $75++ — $85++

with Caramelized Onion Cabernet Balsamic Demi Glaze,
Au Gratin Potatoes and Chefs Choice of Vegetables.

Novelty Hill Syrah, Washington	$58
CH. St. Michele Merlot Indian Wells, Washington	$44

All menu items are subject to a 22% service charge and 8.19% state sales tax. All prices are per person, plus tax and gratuity, unless otherwise noted. Prices subject to change. Updated 4/24/12

Grilled Beef Tenderloin — $55++ — $65++

with Green Peppercorn Sauce, Mashed Potatoes and Haricot Verts

Zuccardi Malbec, Mendoza, Argentina $42

Marinated & Grilled Colorado Lamb Chops — $65++ — $75++

with Fresh Herbs, Mint Sauce, Garlic with Dauphinoise Potato
and Vegetable Medley

Ramon Bilbao Rioja Crianza, Spain $36

Seared Elk Tenderloin — $65++ — $75++

with Juniper Berry Sauce served with Chefs Choice of Vegetables

Cuatro Pasos Mencia, Bierzo, Spain $40

VEGETARIAN

Mozzarella Baked Portabella Mushroom — $45++ — $55++

with Marinated Grilled Vegetables, Basil Cilantro Oil and Wild Rice

Recchia Valpollicello Ripassa, Veneto, Italy $47

Stuffed Steamed Whole Artichoke — $45++ — $55++

with Mushroom Ragout

Villa Maria Sauvignon Blanc, New Zealand $40

Vegetable Lasagna — $45++ — $55++

with Seasonal Vegetables

La Carraia Sangiovese, Umbria, Italy $42
Bortoluzzi Pinot Grigio, Friuli, Italy $54

Organic Vegetarian Stuffed Ravioli — $45++ — $55++

with a Tomato Medley Sauce

Red Wine: Kris Pinot Noir, Friuli, Italy $45
White Wine: Prima Mano Fiano Greco, Puglia, Italy $48

All menu items are subject to a 22% service charge and 8.19% state sales tax. All prices are per person, plus tax and gratuity, unless otherwise noted. Prices subject to change. Updated 4/24/12

Rio Grande Duets

Grilled Salmon & Herb Roasted Chicken Breast — $65++ — $75++

with Sautéed Wild Mushroom and a Parmesan Polenta with a Balsamic Drizzle

White: A to Z Chardonnay, California	$44
Red: Gruet Pinot Noir, New Mexico	$48

Grilled Chicken with Provencal Sauce and Skewered Shrimp with Lemon Beurre Blanc Sauce — $65++ — $75++

with Chive Mashed Potatoes and Chef's Choice of Vegetables

White Wine: Girard Sauvignon Blanc, California	$40
White Wine: Windsor Sonoma Chardonnay, Sonoma, Calif.	$52

Grilled Filet Beef Tenderloin Medallion with Bordelaise Sauce & Atlantic Salmon — $75++ — $85++

with Red Chile Hollandaise, Fingerling Potatoes and Haricot Verts

Red Wine: Kunde Merlot, California	$52
Red Wine: Erath Pinot Noir, Oregon	$51
White Wine: Sparr Alsace One, Alsace, Farnce	$40

Seared Filet Mignon with Green Peppercorn Sauce & Crab Stuffed Shrimp — $95++ — $105++

with Couscous and Buttered Snow Peas

Red Wine: Cline Cashmere, California	$47
White Wine: Joel Gott Pinot Gris, Oregon	$36

Trio Grillade

Marinated and Grilled Beef Tenderloin, Lamb Chop & Chicken Breast — $85++ — $95++

with Garlic Mashed Potatoes and Chef's Choice of Vegetables

Red Wine: Ch. Du Flaugergues, Languedoc, France	$47

All menu items are subject to a 22% service charge and 8.19% state sales tax. All prices are per person, plus tax and gratuity, unless otherwise noted. Prices subject to change. Updated 4/24/12

Dinner Buffet Options

All Buffet Dinners come with Freshly Brewed Regular & Decaffeinated Coffee, Assorted Hot Herbal Teas and Iced Water. (Iced Tea may be served in lieu of Coffee or Hot Tea.) Buffets require a minimum of 30 guests. A service charge of $100 will apply to groups with less than 30 guests. All prices and quantities are based on a hour and a half buffet.

Land of Enchantment Buffet

Salads

Mixed Field Greens with Candied Pecans and Crumbled Blue Cheese topped with Balsamic Vinaigrette

Corn & Bean Salad with Mixed Beans, Onions, Roasted Corn, Tomatoes and Cilantro with Apple Cider Reduction

Entrees

Green Chile Cheese Enchiladas

Grilled Marinated Beef and Chicken Fajitas served with Grilled Peppers, Onions, Guacamole, Sour Cream, Salsa, Shredded Cheese, Scallions and Tomatoes

Accompanied by Calabacitas/ Refried Pinto Beans/ Spanish Rice/ Crisp Tri-Colored Tortilla Chips with Salsa, Guacamole/ Green Chile Corn Muffins/ Warm Tortillas & Red Chile

$65++ Per Person

Brazin Zinfandel, Lodi, California	$44
Pine Ridge Chenin Blanc/ Viognier, California	$47

All menu items are subject to a 22% service charge and 8.19% state sales tax. All prices are per person, plus tax and gratuity, unless otherwise noted. Prices subject to change. Updated 4/24/12

KIT CARSON BUFFET

Salads

Tomato Avocado and Spinach Salad with Cilantro Vinaigrette

Wedge Salad with Roasted Corn, Tomato and Poblano Pepper topped with Southwest Ranch

Entrees

Black Bean Soup with Jalapeno Sour Cream

Salmon with Pineapple Mango Salsa

Grilled Habanero Marinated Pork Loin

Accompanied by Vegetable Tamales, Grilled Vegetables, Crisp Tri-Colored Tortilla Chips with Salsa and Guacamole

$75++ Per Person

Stoneleigh Chardonnay, New Zealand	$44
Gruet Pinot Noir, New Mexico	$48

BLUE LAKE BUFFET

Salads

Organic Greens with Herb Polenta Croutons and Minted Apple Dressing

Assorted Beet Salad with Citrus Vinaigrette and Goat Cheese

Corn, Jicama and Bean Salad topped with Southwest Dressing

Entrees

Colorado Rainbow Trout with Chipotle Hollandaise Sauce

Sliced Juniper Roasted Marinated Beef Tenderloin

Free Range Turkey with Cranberry Compote

Accompanied by Jasmine Rice Pilaf/Roasted Sweet Corn/ Black Beans & Pinto Beans, Grilled Seasonal Vegetables/Corn Bread with Whipped Honey Butter

$85++ Per Person

Llai Llai Pinot Noir, Chile	$40
Raymond Collection Merlot, California	$40
Chamisal Dom Alfred Chardonnay, Central Coast, Calif.	$52

All menu items are subject to a 22% service charge and 8.19% state sales tax. All prices are per person, plus tax and gratuity, unless otherwise noted. Prices subject to change. Updated 4/24/12

MEDITERRANEAN CELEBRATION BUFFET

SALADS

Romaine with Parmesan and Croutons and Traditional Caesar Dressing

Beefsteak Tomato, Basil and Fresh Mozzarella with Balsamic Vinaigrette

Antipasto Display to include Chef's Selection of Hand Carved Mediterranean Meats and Grilled Local Vegetables with Olives and Foccacia

ENTREES

Penne Pasta Tossed with Onion, Roasted Peppers, Olives, Artichokes and Tomato Basil Sauce

Italian Chicken Cacciatore

Veal Picatta with Lemon Caper Sauce

Accompanied by Creamy Risotto with Pancetta, Sun Dried Tomatoes, Vegetable Ratatouille, Foccacia Bread, Tapenade and Warm Garlic Bread

$80++ PER PERSON

White Wine: Mandra Rosso Fiano, Sicilia, Italy	$33
White Wine: Pieropan Soave, Italy	$48
Red Wine: Feudi di San Gregorio Aglianico, Campania, Italy	$56
Red Wine: Librandi Ciro Rosso, Calabria, Italy	$40

All menu items are subject to a 22% service charge and 8.19% state sales tax. All prices are per person, plus tax and gratuity, unless otherwise noted. Prices subject to change. Updated 4/24/12

Reception

The Reception Stations are be based on the Guaranteed Count.
(Attendant Fee $100.00 per Station)

Flambe station $12++per person

Choice of Bananas Foster, Assorted Berries or Cherries Jubilee with a Hot Rum and Brown Sugar and Served w/Tahitian Vanilla Bean Ice Cream

Sandeman Tawny Port, Portugal $42

Tuscan Style Pasta station $12++per person

Cheese Stuffed Tortellini or Penne Pasta with a choice of Sauces: Alfredo Sauce, Bolognese Sauce, Marinara Sauce and or Pesto Sauce

Red Wine: Antinori Santa Cristina Sangiovese, Tuscany, Italy $36
White Wine: Baron Fini Pinot Grigio, Valdadige, Italy $36

SOUTHWESTERN NACHO BAR $10++per person

Assorted Tortilla Chips with Spiced Ground Beef, Warm Chile Con Queso, Sour Cream, Guacamole, Refried Beans, Sliced Jalapenos, Green Onions and Ripe Olives

El Portillo Malbec Rose, Mendoza Argentina $36

MASHED POTATO MARTINI BAR $14++per person

Yukon Gold Mashed Potatoes served in Martini Glasses with choice of toppings: Chives, Sauteed Portobello Mushrooms, Bacon Bits, Assorted Shredded Cheeses, Sweet Butter and Sour Cream

Red Wine: Fess Parker Frontier Red, Calif. $31

Displayed Enhancements

All Displays are based on Small (25 Guests), Medium (50) Guests & Large (100 Guests)

CHILLED LOCAL & SEASONAL VEGETABLE DISPLAY

Traditional and Spicy Peppercorn Ranch

SMALL $150++ MEDIUM $250++ LARGE $400++

FRESH FRUITS DISPLAY

SMALL $150++ MEDIUM $250++ LARGE $400++

PREMIUM SELECTION OF INTERNATIONAL CHEESE DISPLAY

SMALL $200++ MEDIUM $350++ LARGE $575++

All menu items are subject to a 22% service charge and 8.19% state sales tax. All prices are per person, plus tax and gratuity, unless otherwise noted. Prices subject to change. Updated 4/24/12

SEAFOOD DISPLAY

Jumbo Shrimp, Oysters on the Half Shell and Iced Snow Crab Claws

on a bed of crushed ice and served with lemons and cocktail sauce

$4.50 Per Piece++

(50 Piece Minimum Per Item)

Sparkling Wine: Codorniu Raventos Brut Reserva, Cava, Spain $44

Italian Antipasto Display

To include Chef's Selection of Hand Carved Mediterranean Meats and Grilled Local Vegetables with Olives and Foccacia

SMALL $200++ MEDIUM $350++ LARGE $575++

Red Wine: Farnese Montipulciano d' Abruzzo, Italy	$28
White Wine: Rocce Della Macie Vernaccia di San Gimignano, Italy	$42

CHOCOLATE FOUNTAIN DISPLAY

with Pound Cake, Fresh Fruit, Pretzels and Marshmallows

$10++

(Serves 20 Guests)

Sandeman Ruby Port, Portugal	$42

Chef's Carving Station

(Chef Attendant Required, Carver Charge - $75 per hour)

Boneless Leg of Lamb — $240 ++ (serves 15-20)

Served with Roasted Garlic and Charmula Sauce

Carmen Carmenere Gran Reserva, Chile	$47
Ravenswood Sonoma Syrah, California	$44

Whole Roasted Turkey — $300++ (Serves 20-25)

Served with Dijon Mustard Cream Sauce and a Cranberry Relish

Hahn Pinot Noir, Monterey, California	$36
Cline Ancient Vine Zinfandel, Contra Costa, California	$48
Valckenberg Gewurtzminer, Germany	$40

All menu items are subject to a 22% service charge and 8.19% state sales tax. All prices are per person, plus tax and gratuity, unless otherwise noted. Prices subject to change. Updated 4/24/12

Tenderloin of Beef — $325++ (Serves 15-20)

Served with Demi Glaze and Horseradish Cream Sauce

Estancia Merlot, California	$36

House Smoked Loin of Boneless Pork — $360++ (Serves 20-30)

Served with Apricot Mango Chutney

Kunde Chardonnay, Sonoma, California	$40
St, Urbans-Hoff Riesling, Germany	$40
Menage a Trois Red, California	$32

Beef Tenderloin Wellington — $395++(Serves 15-20)

served with Au Jus

Santa Rita Reserva Cabernet Sauvignon, Chile	$40

Prime Rib — $495++ (Serves 20-35)

Served with Demi Glaze and Horseradish Sauce

Joel Gott Cabernet Sauvignon, California	$48
Guigal Cotes du Rhone, France	$47

Whole Bone-In Honey Baked Glazed Ham — $500++ (serves 40-60)

Served with Honey Rum Pineapple Sauce

Veramonte Pinot Noir, Chile	$36
Ravenswood Sonoma Zinfandel, California	$44
Ch. De Montfort Vouvray, France	$50

All menu items are subject to a 22% service charge and 8.19% state sales tax. All prices are per person, plus tax and gratuity, unless otherwise noted. Prices subject to change. Updated 4/24/12

BAR OPTIONS

All Cash Bars Fees have a $150 per bar set-up fee and $50 Bartender Labor per hour.
All Hosted Bars are subject to above fees, however, the bar set-up fee will be waived if sales exceed $350 per bar.

THE HOSTED BAR

(Charges are based on the actual number of drinks consumed plus 22% Service Charge and 8.1875% Sales Tax.)

LIQUORS

Select $7 Premium $8 Luxury $9

WINES

Kessler Art Series, California
Choice of Chardonnay, Sauvignon Blanc, Cabernet, Merlot, Pinot Noir & Red Zinfandel
$36 Per Bottle $9 Glass

BEERS

Domestic $5 Imported $6

NON-ALCOHOLIC

Sodas & Juices $3

THE CASH BAR

(Guest purchase drinks individually on a cash basis and includes service charge and sales tax.)

LIQUORS

Select $8 Premium $9 Luxury $10

WINES

Kessler Art Series, California
Choice of Chardonnay, Sauvignon Blanc, Cabernet, Merlot, Pinot Noir & Red Zinfandel
$40 Per Bottle $10 Glass

BEERS

Domestic $6 Imported $7

NON-ALCOHOLIC

Sodas & Juices $4

PREMIUM WINE SELECTIONS

Are available at a per bottle charge from our Award-Winning Listing.

All menu items are subject to a 22% service charge and 8.19% state sales tax. All prices are per person, plus tax and gratuity, unless otherwise noted. Prices subject to change. Updated 4/24/12

PRIVATE BAR PACKAGES

Featuring Brand Liquors, Kessler Art Series Red & White Wines, Assorted Domestic & Imported Beers, Soft Drinks, Waters, Juices & Mixers. Priced per person for per hour, plus 22% Service Charge and 8.1875% Sales Tax.

SELECT PACKAGE

Liquors	J&B Scotch, Jim Beam Bourbon, Smirnoff Vodka, Beefeater Gin, Bacardi Light Rum, Jose Cuervo Silver Tequila, Canadian Club Whiskey & Christian Brothers Brandy
Wines	Kessler Collection Wines: Cabernet Sauvignon, Red Zinfandel, Sauvignon Blanc, Chardonnay, Trinity Oaks Pinot Grigio – Need Merlot
Beers	Miller Lite, Bud Light, Budweiser, Michelob Ultra, Coors Light, Heineken, Corona, Amstel Light, Negra Modelo, Kaliber Non-Alcoholic Beer

(1) Hour $21 (2) Hours $26 3) Hours $31 (4) Hours $36

PREMIUM PACKAGE

Liquors	Dewars White Label Scotch, Jack Daniels Bourbon, Absolut Vodka, Tanquery Gin, Captain Morgan Spiced Rum, 1800 Tequila, Crown Royal Whiskey, Christian Brothers Brandy
Wines	BV Cabernet Sauvignon, Ravenswood Zinfandel, Joel Gott Sauvignon Blanc, Wente Chardonnay, A Mano Pinot Grigio – Need Merlot
Beers	Miller Lite, Bud Light, Budweiser, Michelob Ultra, Coors Light, Heineken, Corona, Amstel Light, Negra Modelo, Fat Tire, Kaliber Non-Alcoholic Beer, Fat Tire and Santa Fe Nut Brown Ale

(1) Hour $26 (2) Hours $31 (3) Hours $36 (4) Hours $41

LUXURY PACKAGE

Liquors	Chivas Regal Scotch, Makers Mark Bourbon, Grey Goose Vodka, Hendricks Gin, Mount Gay Eclipse Rum, Patron Silver Tequila, JW Black Label, Hennessey & Gentleman Jack
Wines	BV Cabernet Sauvignon, Willamette Pinot Noir, Wente Merlot, Sonoma Cuttrer Chardonnay, Kim Crawford Sauvignon Blanc, Cline Vioginier
Beers	Miller Lite, Bud Light, Budweiser, Michelob Ultra, Coors Light, Heineken, Corona, Amstel Light, Negra Modelo, Fat Tire, Kaliber Non-Alcoholic Beer, Fat Tire and Santa Fe Nut Brown Ale and Blue Moon

(1) Hour $31 (2) Hours $36 (3) Hours $41 (4) Hours $46

All menu items are subject to a 22% service charge and 8.19% state sales tax. All prices are per person, plus tax and gratuity, unless otherwise noted. Prices subject to change. Updated 4/24/12

CHILDREN'S MEALS

(Children from 3-12 years old. All meals include Milk or Juice. Selections need to be at least (5) of each.)

SELECT ONE

Chicken Tenders
Grilled Chicken Breast Sandwich
Macaroni and Cheese
Steamed Vegetable Plate
Spaghetti and Meatballs
Cheese Quesadilla

SELECT TWO

Apple Slices
Banana
French Fries
Cookie or Brownie or Ice Cream
Orange Quarters
Peanut Butter & Celery
Mashed Potatoes

$24.95++ PER CHILD

PIZZA PARTY

(Comes with Choice of Dessert, (6) Child Minimum)

$12++ PER CHILD

MISCELLANEOUS FEES

Meeting room or dance floor set changes after room has been set.
Anything needed to be hung by our engineering staff.
Linen replacement or cleaning fee due to damages.

Additional hours for event space outside of the 4 hours per event - $500 per hour

Ice Carvings - $175 to $300

Clear Lectern for Ceremonies - $75

Microphone & Speakers for Ceremonies - $150

All menu items are subject to a 22% service charge and 8.19% state sales tax. All prices are per person, plus tax and gratuity, unless otherwise noted. Prices subject to change. Updated 4/24/12