

EVENT MENUS

Renaissance New York Times Square Hotel

2 Times Square

New York, New York 10036

212-765-7676

WELCOME TO RENAISSANCE®

It's time to enjoy your event! Have an experienced event service team waiting to fulfill your needs and a talented team of culinary professionals ready to serve you the best creative eats and drinks inspired by the area. Renaissance Times Square Hotel is proud to offer our premier service. You bring the guests, and we'll focus on the rest to ensure your event is a success.

Keys to Success:

- Intriguing Meeting Space
- Metro Access
- Exciting Menu

BREAKFAST

Morning Beverage Service

Coffee, Decaffeinated Coffee, Specialty Teas
Orange Juice, Grapefruit Juice, Soft Drinks,
Bottled Sparking and Still Water
\$18.00 per person

Add – on:

*Brooklyn Bottled Iced Coffee or
Red Jacket Farms Flavored Apple Juice*
\$5.00 per person

Quick Grab Breakfast

Seasonal Whole Fruits, Cranberry Almond Yogurt Muffin,
Chocolate Croissant, Kind Breakfast Bars

Assorted Red Jacket Flavored Apple Juices,
Coffee, Decaffeinated Coffee, Tea
\$35 per person

Buffets under the catering minimum of 12 people will be subject to a \$125 surcharge.
All prices exclusive of 8.875% tax and 25% service charge

CONTINENTAL BREAKFAST

\$45 PER PERSON

Seasonal Selection of Sliced Fruits, Berries

Croissants, Assorted Muffins, Assorted Danish,
New York Bagels

Flavored Cream Cheeses, Butter, Fruit Preserves

Coffee, Decaffeinated Coffee, Specialty Teas

Fresh Squeezed Orange Juice, Grapefruit Juice

SUNRISE BREAKFAST BUFFET

\$62 PER PERSON

Farm Fresh Scrambled Eggs, Applewood Smoked Bacon,
Breakfast Sausage, Seasoned Breakfast Potatoes

Fresh Squeezed Orange Juice, Grapefruit Juice

Seasonal Selection of Sliced Fruits, Berries

Croissants, Assorted Muffins, Assorted Danish, Bagels

Flavored Cream Cheeses, Butter, Fruit Preserves

Coffee, Decaffeinated Coffee, Specialty Teas

HEALTHY START BREAKFAST

\$65 Per Person

Spinach, Lo Fat Cheese, Egg White Frittata,

Turkey Bacon, Turkey Jalapeno Sausage, Seasoned Breakfast Potatoes

Seasonal Selection of Sliced Fruits, Berries

Gluten Free Bagels, Assorted Lo Fat Muffins

Flavored Lo Fat Cream Cheeses, Lo Fat Butter, Fruit Preserves

Coffee, Decaffeinated Coffee, Specialty Teas

Fresh Squeezed Orange Juice, Grapefruit Juice

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BREAKFAST ENHANCEMENTS

Assorted Yogurts	\$3.00	Omelet Station	\$12.00
Yogurt Parfaits	\$5.00	Oatmeal	\$5.00
Pancakes	\$6.00	French Toast	\$6.00
Assorted Cereals	\$4.00	Fruit Smoothies	\$4.00
Belgium Waffles	\$6.00	Smoked Salmon	\$8.00

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R BREAKS

The Health Break

Seasonal Whole Fruit, Assorted Kind Bars,
Individual Upstate Farm Yogurts
Individual Bags of Food Should Taste Good Chips:
Multigrain, Sweet Potato, Jalapeno Sea Salt
Vegetable Crudité, Red Pepper Hummus
Coffee, Decaffeinated Coffee, Specialty Teas
Assorted Vitamin Waters, Bubbly Carbonated Drinks
\$35.00 per person

Build Your Own Yogurt Parfait

Granola	Grape Nuts
Seasonal Mixed Berries	Grapes
Dried Blueberries	Dried Cranberries
Walnuts	Pecans

Assorted Red Jacket Orchards Natural Juices
Coffee, Decaffeinated Coffee, Specialty Teas
\$28.00 per person

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R BREAKS

The Candy Store

“Build Your Own Candy Bag”

Red Licorice, Mini Candy Bars, Starburst, Skittles, M&M’s,
Red Hots, Chocolate Covered Raisins, Jelly Beans, Rolos,
Gummi Bears

Assorted Local Flavored Bottle Soda

Coffee, Decaffeinated Coffee, Specialty Teas

\$25.00 per person

The Gourmet Bake Shop

Assorted Seasonal Mini Doughnuts, House Made Cookies,
Brownies, Blondies

Ronnybrook Farm’s Assorted Milks

Coffee, Decaffeinated Coffee, Specialty Teas

\$25.00 per person

R BREAKS

The New York Street Car

Warm Mini Salted Soft Pretzels

Candy Roasted Bag Nuts

Mini Hot Dogs with Spicy Mustard

Ice Cold Root Beer

Coffee, Decaffeinated Coffee, Specialty Teas

\$25.00 per person

Sweater Weather

Local Red Jacket Farms Apples, Bags of Apple Chips,

Apple Crumb Bars

Coffee, Decaffeinated Coffee, Specialty Teas, Hot Apple Cider

\$25 per person

Suns Out

Assorted Ice Cream Bars, Minute Maid Frozen Strawberry

Lemonade Ices, Raspberry Lemon Squares

Coffee, Decaffeinated Coffee, Specialty Teas

Strawberry Lemonade

\$25 per person

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DELI LUNCH

\$62 PER PERSON

New York Deli Lunch Starters

choice of 3

Chef's Soup of the Day

Assorted NY Deli Style Bagged Potato Chips

Tomato, Mozzarella Salad

Whole Wheat Penne Pasta, Roasted Tomatoes, Nicoise Olives, Red Onion, Crumbled Feta Cheese, Lemon Vinaigrette

Roasted Cauliflower, Shaved Parmesan Romano, Balsamic Truffle Vinaigrette

Yukon Gold Potato Salad, Whole Grain Mustard Vinaigrette

Wheat Berry Salad, Dried Berries, Pumpkin Apple Spiced Vinaigrette

Mixed Green Salad, Tomatoes, Cucumbers, Shredded Carrots, Croutons, Assorted Dressings

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DELI LUNCH

\$62 PER PERSON

Sandwiches and Wraps

choice of 3

Roasted Turkey, Brie, Spinach, Sun Dried Tomato Mayo, French Baguette

Grilled Eggplant, Portobello Mushroom, Roasted Tomatoes, Fresh Mozzarella, Arugula, Herb Focaccia

Roast Beef, NY State White Cheddar, Romaine Lettuce, Tomato, Horseradish Mayo, Kaiser Roll

Ham, Salami, Prosciutto, Provolone Cheese, Lettuce, Tomato, Onion, Balsamic Vinaigrette, Italian Hero

Grilled Ahi Tuna, Crunchy Green Beans, Roasted Tomato, Egg, Baby Lettuce, Olive Tapenade, Wrap

Grilled Chicken Caesar Salad Wrap

Pastrami Reuben Wrap, Swiss Cheese, Sauerkraut, Russian Dressing

Fried Shrimp Po' Boy, Crispy Shrimp, Hot Sauce, Sweet Pickles, Lettuce, Tomato, Soft Baguette

Classic Tuna Salad, Lettuce, Tomato, Onion, Brioche Roll

Dessert

choice of 2

Junior's NY Cheesecake, Deep Dish Apple Pie, Mini NY Italian Pastries, Fresh Fruit Salad, Warm Baked Cookies and Brownies

Coffee and Decaffeinated Coffee, Specialty

Teas, Assorted Sodas and Water

MARKET PLACE

\$65 PER PERSON

Soup - Chef Selection of Soup of the Day

Greens - Fresh Chopped Romaine, Baby Kale, Radicchio, Arugula, Baby Spinach

Toppings - Chilled Shrimp, Croutons, Chilled Poached Chicken, Watermelon Radish, Albacore Tuna, Garbanzo Beans, Bacon Bits, Sprouts, Grape Tomatoes, Chopped Egg, Cucumbers, Sweet Maui Onion Rings, Shredded Carrots, Nicoise Olives

Dressings - Champagne Vinaigrette, House made Chunky Blue Cheese, Zesty 1000 Island

Desserts - Junior's NY Cheesecake, Deep Dish Apple Pie, Mini New York Italian Pastries, Fresh Fruit Salad
Warm Baked Cookies and Brownies
Coffee, Decaffeinated Coffee, Specialty Teas

Buffets under the catering minimum of 12 people will be subject to a \$125 surcharge.
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HOT LUNCH BUFFET

\$72 PER PERSON

Salads

choice of 3

Tomato, Mozzarella Salad

Whole Wheat Penne Pasta, Roasted Tomatoes, Nicoise Olives, Red Onion, Crumbled Feta Cheese, Lemon Vinaigrette

Roasted Cauliflower, Shaved Parmesan Romano, Balsamic Truffle Vinaigrette

Yukon Gold Potato Salad, Whole Grain Mustard Vinaigrette

Wheat Berry Salad, Dried Berries, Pumpkin Apple Spiced Vinaigrette

Mixed Green Salad, Tomatoes, Cucumbers, Shredded Carrots, Croutons, Assorted Dressings

Hot Entrée's

choice of 2

Herb Roasted Chicken Breast, Wild Mushroom Sauce

Pan Seared Skuna Bay Salmon, Tomato Fondue, Pico de Gallo

Braised Beef Short Ribs, Bordelaise Sauce

Penne Pasta Primavera, Pesto Cream Sauce

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HOT LUNCH BUFFET

\$72 PER PERSON

Sides

choice of 2

Chef's Seasonal Vegetable Du jour

Honey Glazed Roasted Carrots

Sautéed Green Beans, Oven Roasted Tomatoes

Roasted Garlic Red Bliss Smashed Potatoes

Wild Rice Pilaf

Sweet Potato Mash

Herb Roasted Tri Color Pee Wee Potatoes

Dessert

choice of 2

Junior's NY Cheesecake, Deep Dish Apple Pie, Mini New York Italian Pastries, Fresh Fruit Salad , Warm Baked Cookies and Brownies

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SOUTH OF THE BORDER

\$85 PER PERSON

Starters

Tomato, Onion, Avocado Salad, Queso Fresco, Crispy Tortilla, Cilantro
Lime Vinaigrette

Mexican Rice and Black Bean Salad

Ceviche de Camarones: Citrus Shrimp, Peppers, Onions, Cilantro

Hot

Red Snapper Vera Cruz, Roasted Tomato, Peppers, Onions, Tomato
Adobo Sauce

Mole Braised Beef Short Ribs

Chicken Tamales, Roasted Salsa Verde

Mexicali Rice Pilaf

Deconstructed Mexican Street Corn

Dessert

Mexican Tres Leches Cake

Caramel Churros, Chocolate Sauce

Coffee, Decaffeinated Coffee, Specialty Teas

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INDIREN

\$85 PER PERSON

Salads

Cucumber, Peanut Salad, Yogurt Mint Dressing

Curried Lentil Salad

Roasted Cauliflower, Chick Pea, Mango Salad

Entrees

Chicken Curry Korma, Basmati Rice

Spicy Pea and Potato Samosa

Saag Paneer

Roasted Vegetable Biryani

Dessert

Tropical Fruit Salad

Coconut, Pistachio Rice Pudding

Coffee, Decaffeinated Coffee, Specialty Teas

EAST MEETS WEST

\$85 PER PERSON

Starters:

Miso Soup, Tofu, Shitake Mushrooms, Green Onions
Peanut Lo Mein Salad, Stir Fried Vegetables, Chilies
Green Bean Salad, Red Peppers, Mandarin Oranges, Orange Sesame
Ginger Dressing

Entrees:

Asian Glazed Short Ribs, Baby Bok Choy, Sesame Oil, Korean BBQ
Sauce
Thai Chicken, Straw Mushrooms, Snow Peas, Carrots, Cilantro, Red
Curry Coconut Sauce
Vegetable Stir Fried Rice

Dessert:

Mango, Passion Fruit Sponge Cake
Coconut Rice Pudding
Fortune Cookies
Coffee, Decaffeinated Coffee, Specialty Teas

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LITTLE ITALY

\$85 PER PERSON

Starters

Minestrone Soup

Buffalo Mozzarella, Fresh Tomato, Basil Salad

Tri Color Salad, Toasted Pine Nuts, Roasted Tomatoes, Calabrian Olives, Balsamic Vinaigrette

Entrees

Gorgonzola Crusted Beef Sirloin, Balsamic Rosemary Sauce

Chicken, Grilled Artichokes, Roasted Peppers, Lemon Caper Sauce

Penne Aribiatta

Garlic Broccoli Rabe, Roasted Tomatoes

Dessert

Tiramisu Cake

Nutella Stuffed Zeppoles

Coffee, Decaffeinated Coffee, Specialty Teas

PASSED HORS D'OEUVRES

Beef

Cheesesteak Spring Rolls, Sweet Chili Sauce

Coney Island Hot Dog, Sauerkraut, Spicy Mustard

Beef Wellington, Béarnaise Sauce

Meatball Parmesan Sliders

Malaysian Beef Satay, Cucumber Yogurt Sauce

Chicken:

Crispy Chicken Lemongrass Dumpling, Sesame Soy Dipping Sauce

Chicken Yakitori Skewer, Ponzu Sauce

Buffalo Chicken Empanada, Peppermint Chimichurri

Peking Duck Spring Roll, Sweet Chili Sauce

Pork:

Pan Fried Pork Gyoza, Sesame Soy Sauce

Pulled Pork Biscuit, Citrus BBQ Sauce

Traditional Mini Cuban Sandwich, Ham, Pork Swiss Cheese, Mustard

PASSED HORS D'OEUVRES

Vegetarian:

■ Mini Potato Knish, Spicy Mustard
Wild Mushroom Arancini, Pomodoro Sauce
Quinoa Zucchini Fritter, Lemon Aioli
Crispy Falafel Ball, Cucumber Yogurt Sauce
Green Chili Arepa, Green Chili Crema
Edamame Dumping, Sesame Soy

Cold Selections:

Shrimp Cocktail, Shooters, Cocktail Sauce
Tomato Bruschetta, Basil, Balsamic Glaze
Smoked Salmon, Herb Cheese, Pumpnickel Bread
Sundried Tomato, Mozzarella, Kalamata Olive, Pesto Oil
Seared Ahi Tuna, Pickled Ginger, Wasabi Aioli, Cornbread
Peppered Seared Filet of Beef, Creamy Horseradish, Potato Pancake

Pricing based per hour

4 Passed Hors D'oeuvres \$40

6 Passed Hors D'oeuvres \$45

8 Passed Hors D'oeuvres \$50

All prices exclusive of 8.875% tax and 25% service charge.

FOOD STATIONS

pricing below based per hour

Cheese Station \$20

Selections of 3 local New York State cheeses, Anarchy Jams, New York State Honeycomb fresh fruit garnish, crackers, flatbreads, breadsticks

Vegetable Crudit  \$17

Seasonal assortment of fresh cut vegetables, Roasted Garlic Hummus, House Made Blue Cheese

Charcuterie \$25

Selections of NYC's Salumeria Biellese Cured Meats, Prosciutto, Salami, Sopresatta, Brooklyn Brine Pickled Vegetables, Assorted Mustards, Olives, Gigande Bean Salad, Sliced breads, Focaccia

Land and Sea \$50 please select one

Braised Short Ribs, Port Wine Sauce

Herb Roasted Turkey Breast, Sage Gravy

Roast Sirloin of Beef, Truffle Sauce

Parmesan Crusted Salmon, Fennel Tomato Fondue

Smoked Beer Cured Brisket of Beef, Citrus Honey BBQ Sauce

Roast Loin of Pork, Calvados Sauce

Pan Roasted Chicken Breast, Wild Mushroom Sauce

Mustard Bourbon Glazed Ham, Mango Chutney

FOOD STATIONS

Served with a choice of 2:

■ Creamed Spinach, Truffle Creamed Corn, Garlic Green Beans
Roasted Garlic Smashed Potatoes, Roasted Tri Color Pee Wee Potatoes,
Mashed Sweet Potatoes

Carving Station \$50 please select one

Herb Roasted Turkey Breast, Sage Gravy
Roast Sirloin of Beef, Truffle Sauce
Smoked Beer Cured Brisket of Beef, Citrus Honey BBQ Sauce
Roast Loin of Pork, Calvados Sauce
Mustard Bourbon Glazed Ham, Mango Chutney

Served with a choice of 2:

Creamed Spinach, Truffle Creamed Corn, Garlic Green Beans
Roasted Garlic Smashed Potatoes, Roasted Tri Color Pee Wee Potatoes,
Mashed Sweet Potatoes

Asian Station Dim Sum \$30

Crispy Chicken Lemongrass Pot Stickers, Citrus Ponzu
Steamed Shrimp Vegetable Shu Mai, Teriyaki Sauce
Crispy Vegetable Spring Rolls, Sweet Chili Sauce
Peanut Lo Mein Salad
Wakame Seaweed Salad

FOOD STATIONS

Lots of Pasta

■ Whole Wheat Penne, Roasted Vegetables, Kalamata Olives, Pomodoro Sauce
Orecchiette Pasta, Traditional Bolognese Sauce, Fresh Herb Ricotta
Gluten Free Kale Wild Mushroom Ravioli, Vegan Red Pepper Sauce
Fusilli Pasta, Baby Shrimp, Roasted Peppers, Mushroom, Pesto Cream Sauce
Sweet Potato Gnocchi, Caramelized Onions, Crisp Bacon, Sage Cream Sauce
Lobster Ravioli, Brandy Cream Tomato Sauce

Streets of New York \$32

Mini New York Hot Dogs, Sauerkraut, Mustard
Mini New York Pretzels, Spicy Mustard
Warm Candy Coated Nuts
Mini Corn Beef Reuben Sandwiches

Sushi Station \$55

Sushi assortment of nigiri sushi and maki rolls to include tuna, salmon, crabmeat, wasabi, soy sauce and pickled ginger

Dessert Table \$15

Selections of Mini New York Italian Pastries, Cookies, Mini Tarts, Pies.

Chef Attendant Fee: \$350.00 – Carving Station required

SEATED DINNERS

standard open bar included in pricing

3 COURSE SEATED DINNER \$165 PER PERSON

4 COURSE SEATED DINNER \$195 PER PERSON

SALAD

choice of 1

Caesar Salad, Brioche Croutons, Shaved Parmesan
Caprese Salad, Fresh Mozzarella, Heirloom Tomatoes &
Basil with Balsamic Vinaigrette

Mixed Green Salad, Sherry Vinaigrette

Roasted Beef Carpaccio, Ricotta Salata, Arugula

STARTERS (4 COURSE)

choice of 1

Sautéed Gnocchi, Braised Short Rib, Peas & Carrots

Crab Cakes, Mesclun Salad, Old Bay Aioli

Seasonal Ravioli

Chilled Shrimp Cocktail, marinated Fennel, Mesclun

All prices exclusive of 8.875% tax and 25% service charge.

SEATED DINNERS

standard open bar included in pricing

3 COURSE SEATED DINNER \$165 PER PERSON

4 COURSE SEATED DINNER \$195 PER PERSON

ENTREES

choice of 2

NY Steak, Bordelaise Sauce, Mashed Potato, Creamed Spinach

Braised Short Ribs, Cabernet Sauce, NYS Cheddar Polenta,

Roasted Baby Vegetables

Grilled 8 oz. Filet, Roasted Fingerlings, Sautéed Spinach, Port Reduction

Grilled Chicken Breast, Poultry Jus

Simply Grilled Fish, Citrus Emulsion, Israeli Cous Cous

Eggplant Capponata

Seared Cauliflower Steak, Sautéed Spinach, Quinoa

DESSERTS

choice of 1

Crème Brulee

New York Cheesecake Brooklyn's

Apple Tart

Molten Chocolate Lava Cake

Family Style Miniature Pastries

All Seated Dinners served with Artisanal Breads, Butter, Coffee and Teas

HOT DINNER BUFFET

\$90 PER PERSON

Salads

choice of 3

Tomato, Mozzarella Salad

Whole Wheat Penne Pasta, Roasted Tomatoes, Nicoise Olives, Red Onion, Crumbled Feta Cheese, Lemon Vinaigrette

Roasted Cauliflower, Shaved Parmesan Romano, Balsamic Truffle Vinaigrette

Yukon Gold Potato Salad, Whole Grain Mustard Vinaigrette

Wheat Berry Salad, Dried Berries, Pumpkin Apple Spiced Vinaigrette

Mixed Green Salad, Tomatoes, Cucumbers, Shredded Carrots, Croutons, Assorted Dressings

Hot Entrée's

choice of 2

Herb Roasted Chicken Breast, Wild Mushroom Sauce

Pan Seared Skuna Bay Salmon, Tomato Fondue, Pico de Gallo

Braised Beef Short Ribs, Bordelaise Sauce

Penne Pasta Primavera, Pesto Cream Sauce

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HOT DINNER BUFFET

\$90 PER PERSON

Sides

choice of 2

Chef's Seasonal Vegetable Du jour

Honey Glazed Roasted Carrots

Sautéed Green Beans, Oven Roasted Tomatoes

Roasted Garlic Red Bliss Smashed Potatoes

Wild Rice Pilaf

Sweet Potato Mash

Herb Roasted Tri Color Pee Wee Potatoes

Dessert

choice of 2

Junior's NY Cheesecake, Deep Dish Apple Pie, Mini New York Italian Pastries, Fresh Fruit Salad , Warm Baked Cookies and Brownies

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WINE AND BEER PACKAGE

\$ 30 PER PERSON pricing per hour

Mionetto Prosecco
Mumm Nappa Brut
Magnolia Grove Rose
Magnolia Grove Pinot Grigio
J Vinyards Pinot Gris
Sea Pearl Sauvignon Blanc
Shannon Ridge “High Elevation
Collection” Sauvignon Blanc

Magnolia Grove Chardonnay,
Kenwood Vineyards Chardonnay,
Line 39 Pinot Noir,
Mohua Pinot Noir
Magnolia Grove Merlot,
Decoy by Duckhorn Merlot,
Magnolia Grove Cabernet,
Spellbound Cabernet

BEER

Blue Moon Belgium White
Budweiser
Michelob Ultra
Pabst Blue Ribbon
Sam Adams Boston Lager
Sam Adams Seasonal
Heineken

Heineken Light
Coors Light
Amstel Light
Brooklyn Pale Ale
Brooklyn Lager
O’Douls
Angry Orchard Hard Cider

STANDARD OPEN BAR

\$32 PER PERSON pricing per hour

Mionetto Prosecco

Mumm Nappa Brut

Magnolia Grove Rose

Magnolia Grove Pinot Grigio

J Vinyards Pinot Gris

Sea Pearl Sauvignon Blanc

Shannon Ridge “High Elevation Collection”
Sauvignon Blanc

Magnolia Grove Chardonnay,

Kenwood Vineyards Chardonnay,

Line 39 Pinot Noir,

Mohua Pinot Noir

Magnolia Grove Merlot,

Decoy by Duckhorn Merlot,

Magnolia Grove Cabernet,

Spellbound Cabernet

BEER

Blue Moon Belgium White

Budweiser

Michelob Ultra

Pabst Blue Ribbon

Sam Adams Boston Lager

Sam Adams Seasonal

Heineken

Heineken Light

Coors Light

Amstel Light

Brooklyn Pale Ale

Brooklyn Lager

O’Douls

Angry Orchard Hard Cider

LIQUOR

Smirnoff

Don Q Cristal

Beefeater Gin

Dewars White Label

Absolute

Jim Beam White Label

Canadian Club Whiskey

Jose Cuervo Traditional Silver

Courvoisier VS

Bacardi Superior

PREMIUM OPEN BAR

\$39 PER PERSON pricing per hour

Mionetto Prosecco

Mumm Nappa Brut

Magnolia Grove Rose

Magnolia Grove Pinot Grigio

J Vinyards Pinot Gris

Sea Pearl Sauvignon Blanc

Shannon Ridge “High Elevation Collection”
Sauvignon Blanc

Magnolia Grove Chardonnay,

Kenwood Vineyards Chardonnay,

Line 39 Pinot Noir,

Mohua Pinot Noir

Magnolia Grove Merlot,

Decoy by Duckhorn Merlot,

Magnolia Grove Cabernet,

Spellbound Cabernet

BEER

Blue Moon Belgium White

Budweiser

Michelob Ultra

Pabst Blue Ribbon

Sam Adams Boston Lager

Sam Adams Seasonal

Heineken

Heineken Light

Coors Light

Amstel Light

Brooklyn Pale Ale

Brooklyn Lager

O’Douls

Angry Orchard Hard Cider

LIQUOR

Grey Goose

Bombay Sapphire

Bacardi Superior

Johnnie Walker Black Label

Knob Creek

Jack Daniel’s

Crown Royal

Patron Silver

Titos

Hennessey Privelege VSOP

AUDIO VISUAL

Technology Audio Visual Connectivity

Polycom Speakerphone \$100

Direct Dial Phone Line \$100

Audio

Microphone, wired \$75

Technology LCD Projection Package

LCD Projection Package \$770

LCD Projector with Power Strip, Screen, and Technical Support

Accessory Package \$100

Screen, Power Strip, and Laser Pointer- Set-up included with Package

Technology Meeting Accessories

Flip Chart with pad & markers \$50

Power Strip \$10

Extension Cord \$10

Prices are based per day and subject to 8.875% tax and 25% service charge