



**DAKOTA
DUNES
RESORT**

BANQUET GUIDE



HOTEL POLICIES & PROCEDURES

GUARANTEES

The final guarantee for all food and beverage functions is required 72 business hours prior to the event. In the event that the guarantee is not given to the hotel, the expected attendance number will be used as your guarantee. You will be billed for whichever is higher. You may increase your guarantee within the 72 hours, though you may not decrease it. The minimum guarantee for all Breakfast, Lunch and Dinner buffets is 25 people. Should you choose to guarantee less than 25 there will be a 15% per person additional fee added to the price of your menu. For Events under 10 people we will offer our In Room Dining Menus.

DURATION OF MEALS

Our Buffets and Food stations are all priced as per the below meal duration:

- Breakfast Buffet - 2 hours
- Lunch Buffet - 1 hour
- Dinner Buffet - 2 hours
- Coffee Breaks - 45 minutes
- Reception Stations added to a dinner buffet - 2 hours
- Reception Stations on their own (no dinner buffet purchased) - 1 hour

Should you require additional time for your food presentation this can be arranged. Please talk with your Sales Team member for a personalized proposal.

DIETARY OPTIONS

Chef has taken great care to incorporate items into the following catering menus that account for diverse dietary and nutritional needs, including gluten free options. To review the gluten free items that are available throughout these menus, please consult with a Sales Team member.

Additional dietary options or modifications are available and can be resolved with Chef to ensure a personalized culinary experience for your event.



ALL DAY MEETING PACKAGE

Our all-inclusive meeting package is \$68 per person. Minimum 10 people.

The All-Day Meeting Package includes a breakfast selection, morning break items, a lunch selection and afternoon break items.

BREAKFAST

Please make your selection from the Dunes Breakfast menu on page 4.

DAILY BREAKS

Your morning and afternoon breaks will be the daily featured on the In-The-Know Daily Breaks, on page 7 & 8.

LUNCH

Please make your selection from the Dunes Lunch menu on page 11.



BUILD YOUR OWN BREAKFAST BUFFET

All Breakfasts Served with Seasonal Chef's Choice Fresh Fruit & Berries, Traditional Butter Croissants, Muffins and Danishes, Butter & Fruit Preserves, Orange Juice OR Cranberry Juice, Freshly brewed Starbucks Coffee and Teavana® Teas

DUNES

\$25/person

1 Egg
1 Breakfast Meat
1 Potato

WHITE CAP

\$27/person

1 Egg
1 Griddle
2 Breakfast Meat
1 Potato

PRAIRIE

\$31/person

2 Eggs
1 Griddle
2 Breakfast Meat
1 Potato

EGGS

Scramble - Fluffy scrambled eggs with garden herbs

Scrambled Gratin - Eggs whisked with Cream, sautéed leeks, mushroom, Pepper Jack Cheese

Frittata - Grilled Mediterranean vegetable, Tomato, Smoked Gouda, Egg White

Broken Omelet - Scrambled Eggs, Cream, Sautéed Bell Pepper, Green Onion, White Aged Cheddar Cheese

Tomato and Egg - Baked Egg, Roasted Cherry Tomatoes, Provolone Cheese

MEAT

Apple Wood Smoked Bacon

Canadian Back Bacon

Wild Boar Sausage GF

Beef & Pork Sausage GF

Chicken & Apple sausage GF

Maple & Pork Breakfast Sausage

Smoked Ham

GRIDDLE

Buttermilk Pancakes, Table Syrup

Brioche French Toast, Saskatoon Berry Compote

Waffles, Whipped Cinnamon Butter, Table Syrup

Caramel Macchiato Loaf

Nutella, Fired Marshmallows, Maple Butter Crepes

POTATOES

Roasted Red Bliss Breakfast Potatoes with Caramelized Onions, Fresh Herbs

Herbed Seasoned Fries

Crispy Hash Brown

Savory Herb Skin Wedges

Golden Tater Tots, Smoked Paprika

PLATED SERVICE WILL BE OFFERED FOR GROUPS OF 10 AND UNDER.

 VEGAN  GF GLUTEN FREE

IN-THE-KNOW DAILY BREAK

Breaks are accompanied with a selection of chilled Apple & Orange Juice or Soft Drinks, Starbucks freshly brewed Coffee & Teavana Teas

MONDAY

Baked Goods Break 18

Morning Break

Assorted Muffins Lemon
Poppy Seed Cake

Afternoon Tea

Saskatoon Berry Tart
Tiramisu Bites

TUESDAY

Energy Boost Break 16

Morning Break

Granola Bar – Fruit & Nut
Fresh Berries, Honey Minted Yogurt **GF**

Afternoon Tea

Golden Raisin Bran Muffin
Low Fat Mango Lassi **V GF**

WEDNESDAY

Sweet & Savory Break 16

Morning Break

Financier Chocolate, Ganache
Black Forest Cherry Brownie

Afternoon Tea

Spanakopita, Dried Mint Labneh **V**
Pita Chips, Mild Salsa

THURSDAY

Afternoon Delight 16

Morning Break

Hemp Seed Granola
Parfait
Clementine's

Afternoon Tea

Cranberry Pistachio Short Bread
Assorted Tea Sandwiches

FRIDAY

Happy Trails Break 16

Morning Break

Trail Mix Cranberry
Seasonal Smoothies

Afternoon Tea

Nanaimo Squares
Peanut Butter Cookies

SATURDAY

Vitality Break 16

Morning Break

Energy Bites
Berry Broth Shots

Afternoon Tea

Chickpea Falafel, smoked Labneh **V**
Popsicles

ENHANCEMENTS

BEVERAGES

Freshly brewed coffee, decaffeinated coffee and selection of Tazo tea	\$5.50/person all day
Soft drinks, Vitamin Water®	\$4.50/each
Mineral water, flat and sparkling	\$5/each
Red Bull® energy drinks,	\$6/each
Cold-pressed coffee	
Organic Vanilla soy milk	\$4/each
Fresh fruit smoothies	\$7/each
Freshly-squeezed lemondade or fresh limeade with spearmint	\$4/each
Sweet Leaf® flavored iced tea,	\$5/each
Orangina® citrus sparklers	

ENERGY SNACKS

Assorted ice cream bars	\$6/each
Imported and domestic cheeses with dried fruit, artisan breads & crackers	\$16/person
Baked soft pretzel with warm cheese sauce and whole grain & Dijon mustards	\$6/each
Kind® bars, granola bars	\$4/each
Miss Vickie's® potato chips, SunChips®	\$4/each

A LA CARTE BREAKS!

Sliced fresh fruit and seasonal berries	\$8/person
Cookies <i>Peanut butter, Oatmeal raisin, Double chocolate chip</i>	\$24/dozen
Rosemary Maple Bannock, Blueberry Jam	\$3/person
Individual Fruit Yogurt	\$4.50/each
Trophy's dry fruit mix, peanuts or mixed nuts	\$5/each
Sea-salted edamame-in-pods	\$5/person
Vegetable crudite display, chipotle basil dipping sauce	\$8/eperson
Dark Chocolate-covered Strawberries (3 pieces)	\$5/person
Baked Danishes or Muffins	\$4.50/each
Loaves (10 slices per loaf) <i>Banana, Marble chocolate chip, or Lemon poppy seed.</i>	\$22/each

FROZEN TREATS

Häagen-Dazs Ice Cream Bars	\$36/dozen
Ice Cream Sandwiches	\$24/dozen
Orange Sorbet Cup	\$24/dozen
Super Fudge Bar	\$24/dozen
Assorted Peanut Free Ice Cream Bars	\$24/dozen

WORKING LUNCH

BOXED & BAGGED

\$27

Choose one of each of the following:

SALAD

Tomato-Mozzarella
Dunes Coleslaw
Red Bliss Potato Salad
Pasta Salad

DESSERT

Chocolate Chip Cookie
Brownie
Fruit Cup
Whole Fruit

CHIPS

Classic Lay's Potato Chips
Dorito Chips
Old Dutch Ripples

BEVERAGE

Mineral Water
Soft Drink

SANDWICH

Roast Beef Sirloin, Caramelized Onion, Lettuce,
Tomatoes, Cheddar Cheese, Horseradish Cream
Piri Piri Spiced Chicken Wrap, Parmesan,
Caesar Dressing, Shaved Cucumber
Herb Roasted Turkey Breast on Pretzel Bun, Lettuce,
Tomatoes, Brie Cheese, Grain Mustard Mayonnaise
Grilled Vegetables, Goat Cheese,
Spinach, Pesto, Onion Sprouts ✓

BETWEEN THE BREAD

\$27

Choose one of each of the following:

SOUP

Chef's Homemade Soup of the Day
Butternut Squash & Curry Soup, Coconut Milk ✓
Caesar Salad, Croutons, Bacon bits, Parmesan, Caesar dressing
Beet Salad, Goat Cheese, Crushed Nuts,
Arugula, Apple Cider Vinaigrette

SANDWICH

Roast Beef Sirloin, Caramelized Onion, Lettuce,
Tomatoes, Cheddar Cheese, Horseradish Cream
Piri Piri Spiced Chicken Wrap, Parmesan,
Caesar Dressing, Shaved Cucumber
Reuben Quesadilla – Corn beef, Sauerkraut,
Swiss cheese, Thousand Island Dressing
Grilled Vegetables, Goat Cheese,
Spinach, Pesto, Onion Sprouts ✓
House Kettle Chips, ranch dip,
Cocktail Pickles, Pepperoncini

DESSERT

Chef's 3 Varieties Choice - Dessert of the Day!

BUILD YOUR OWN LUNCH OR DINNER BUFFET

Includes Bannock, Bread rolls, Freshly brewed Starbucks coffee and Teavana® teas

DUNES LUNCH

\$27/person

1 Soup
2 Salads
1 Entrée
3 Sweets

WHITE CAP LUNCH

\$31/person

1 Soup
2 Salads
1 Prairie Pasta
2 Entrées
3 Sweets

PRAIRIE DINNER

\$36/person

1 Soup
3 Salads
1 Prairie Pasta
3 Entrées OR Vegetables
4 Sweets

Chef's Recommendation – Antipasto

CHIEF'S DINNER

\$42/person

1 Soup
4 Salads
1 Prairie Pasta
3 Entrées OR Vegetables
5 Sweets

Chef's Recommendation – Antipasto & Ham Carving

BUILD YOUR OWN LUNCH OR DINNER BUFFET

SOUP

Chef's Homemade Soup of the Day

Butternut Squash & Curry Soup, Coconut Milk  **GF**

Black bean soup, plantain crisp, chorizo, sour cream


Cauliflower soup, crispy parsnips, chives, truffle oil  **GF**


SALAD


Organic Mixed Greens, Creamy Curried Yogurt
Dressing, Shredded Carrots, Sprouts and Seeds


Caesar Salad, Croutons, Bacon bits, Parmesan, Caesar dressing

Beet Salad, Goat Cheese, Crushed Nuts,
Arugula, Apple Cider Vinaigrette

Three Sisters Salad, Beans, Squash,
Corn, Parsley dressing  **GF**

Wild Rice and Berry Salad, Almonds,
Blueberries, Curry vinaigrette  **GF**

Roasted Acorn Squash, barley, kale, sunflower
seeds, apple cider dressing  **GF**

Arugula Salad, Crumbled Bleu Cheese, Craisins, Pickled Shallot,
Apple, Sunflower Seeds, Honey Mustard Vinaigrette  **GF**

PRAIRIE PASTA

Gnocchi, Grilled Vegetables, Fresh Basil and Tomato Sauce

Cheese Tortellini Spinach, Roasted squash, Parmesan,
Bleu Cheese, Rosemary Cream Sauce, brown butter

Rigatoni Puttanesca 

Pasta Trottolo, Wild Boar and mushroom ragout,
Garlic, Tomato, Asiago Cheese

SWEETS

Chocolate Fudge Triple Cake, chocolate shavings

Toffee Sticky Pudding, toffee sauce, whipped cream

White Chocolate Macadamia Cookie

Seasonal Fruit Tart, pastry cream

Tiramisu, cocoa dust, chocolate wafers

Butter Pecan Fudge

Mini Cheese Cake

Strawberry Cheesecake

Mango Mousse Cake

Bannock and Pear Pudding, Custard sauce

Mini chocolate éclairs

Fresh Fruit Salad

Raspberry creme brûlée, vanilla chantilly cream

BUILD YOUR OWN LUNCH OR DINNER BUFFET

ENTRÉE

Served with Chef's choice of Vegetable & Starch

Chicken Cacciatore

Grilled Chicken Breast with Mushrooms and Ancho Chili Jus

Rosemary Roasted Chicken Thighs, Saskatoon
Berry, Dijon Garlic Chicken Jus

Seared Pacific Cod with Tomato Sauce,
Capers and Black Olives Fricassée

Steelhead Trout Fillet, Mussels and
Lemongrass Cream Sauce

Maple ginger soy-grilled salmon fillet, Fennel
Dust, Roasted Beet, Balsamic Reduction


Slow Roasted Beef with Wild Mushroom
and Red Wine Sauce

Savory meatloaf, braised shitake and cremini
mushroom, bison gravy, fried bannock

Braised Diced Beef Ragout, pearl Onion, Mushrooms

Baked Beef and Bison Lasagna with Garlic Toast

Pork Loin with Apple, Pearl Onions and Bacon Jus

Butternut squash ravioli, spinach and
arugula, gorgonzola-sage cream 

Vegetarian Pad Thai, Peanuts, Tofu, Mung Sprouts



INDULGENCE COCKTAIL RECEPTION

PRIVATE CHEF COLLECTION

Take your cocktail event to the next level with our selection of live chef cooking stations.

Each offering is priced per person.

You may also upgrade your Plated lunch or dinner with any of the options listed.

All Hot & Carving stations include a chef per hour.

PERSONALIZE YOUR EVENT WITH SIGNATURE COCKTAILS

Signature cocktails are a fun way to personalize your event and can coordinate with your theme, décor or color palette.

We are happy to assist you in choosing a cocktail that complements your theme and incorporates your choice of personal elements.

30 MINUTE PACKAGE

2 hot & 2 cold

\$14

1 HOUR PACKAGE

3 hot & 2 cold

\$16

1.5 HOUR PACKAGE

4 hot, 3 cold, 1 dessert

\$24

ADDITIONAL CANAPÉ ITEMS

Per item, per person

\$3

MIX'N'MATCH

For your reception, we recommend a minimum of 4-6 pieces per person with a selection of 6-9 Hors D'oeuvre types for variety.
Minimum order of 2 dozen.

\$35/dozen



INDULGENCE COCKTAIL RECEPTION

HOT HORS D'OEUVRES

FROM THE SEA **\$37/dozen**

Scallops Wrapped in Bacon
Coconut Shrimp Skewer, Sweet Chilly Dip
Yorkshire Pudding with Cured Salmon Pastrami,
Caramelized Onion and Caper
Mini Crab Cake, Mango Sriracha Aioli
Maple Chili Glazed Atlantic Salmon, Citrus Beurre Blanc On Spoon
Beer Battered Pickerel Bites, Remoulade Sauce

FROM THE LAND **\$37/dozen**

Yorkshire Pudding with Braised Bison Beef
Sesame Hoisin Glazed Chicken Skewer
Thai Chicken Spring Rolls, Thai Chili Sauce
Mini Beef Medallion Bites, Caramelized Onion,
Pommes Purée, Natural Beef Jus
Petit Beef Bison Burgers, Aged White Cheddar, Chive Dijon Aioli
Crispy Chicken Parmesan with Mozzarella Cheese,
Pomodoro Pesto Sauce, Sesame Bun
Beef Yakitori Lollipops, Garlic Dipping Sauce

FROM THE GARDEN **\$37/dozen**

Vegetable Samosa, Date Tamarind Chutney
Vegetable Spring Roll, Thai Sweet Chilly Sauce
Greek Spanakopita in Phyllo, Tzatziki Sauce
Parmesan Crusted Tortellini Bites, Roasted Red Pepper Aioli
Sundried Tomato Arancini, Roasted Garlic Aioli
Wild Mushroom Vol-Au-Vent, Fontina Cheese

COLD CANAPES

FROM THE SEA **\$37/dozen**

Charred Ahi Tuna, Mango Chutney, Cucumber Relish
Smoked Salmon Wrapped Jumbo Shrimp, Saffron Remoulade
Jumbo Shrimp Cocktail Shooter
Citrus Marinated Scallop Ceviche Shooter with Fresh Cilantro
Ahi Tuna Poke, Sesame Cone, Seaweed Salad
Truffled Deviled Egg, Tobiko Caviar, Chili Oil

FROM THE LAND **\$37/dozen**

Prosciutto Wrapped Asparagus, Dijon Drizzle
Asian Spiced Beef Rice Paper Rolls, Butter Lettuce, Pickled Vegetables
Curried Chicken Salad Tartlet, Raisins, Cucumber
Turmeric Yogurt, Toasted Cashews
Beef Carpaccio, Crispy Crackers Black Salt, Truffle Oil
Beef Tataki, Arugula, Peanut Sauce
Foie Gras With Plum and Saskatoon Berry Chutney on Crostini

FROM THE GARDEN **\$37/dozen**

Goat Cheese and Macadamia Nut Stuffed Strawberries
Vine Ripened Tomato Basil Bruschetta on Parmesan Garlic Crostini
Chilled Tofu Spring Roll
Little Tomato and Pearl Mozzarella "Caprese"
Gazpacho Shooter, Olive Oil Caviar
Edamame Hummus, Furikake Wonton Crisp

INDULGENCE COCKTAIL RECEPTION

MINI PASTRIES

\$37/dozen

Pop rocks-dusted chocolate covered strawberries
Chocolate dipped Éclair's
Mini fresh fruit tarts
Black & White Petits Fours
Mini French Lemon Tarts
Chef's selection of French Macaroons
Assorted Biscotti
Mini cupcakes (assorted flavours)
Pavlova, whipped cream, fresh fruit
Cheese cake squares
Chocolate Pate, Dark Chocolate Cup

CARVING STATION

Stations are priced per person for up to two hours of continuous consumption. Each Station requires (1) Chef per 50 guests, \$50 per Chef per hour. All carving stations include freshly baked rolls.

BAKED VIRGINIA HAM

\$10/person

Rum and Coffee Glazed Ham, Banana
Lime Salsa, Spicy Golden Mustard
(Minimum 50 guests)

SALT CRUSTED PRIME RIB OF BEEF

\$16/person

Slow Roasted Prime Rib, Cabernet Sauce, Horseradish Cream
(Minimum 50 guests)

HIP OF BEEF

\$10/person

Carved slow roasted baron of beef with natural juice, horseradish and selection of mustards
(Minimum 100 guests)

BERKSHIRE PORK LOIN

\$12/person

Locally raised hormone free, slow roasted loin with port wine, natural juice, apple and prune compote
(Minimum 50 guests)

SIDE OF ATLANTIC SALMON

\$10/person

Oven baked Atlantic salmon with barley herb risotto and tarragon sabayon
(Minimum 20 guests)

ROASTED TOM TURKEY

\$15/person

Whole Roasted Tom Turkey, Cranberry-Orange Marmalade
Sage Giblet Gravy
(Minimum 20 guests)

PLATED DINNER

All plated dinners include freshly baked artisan rolls and Bannock, a choice of soup or salad, one entrée, Chef's Selection of a starch and Market Fresh vegetable, dessert as well as Starbucks® Coffee & Teavana® Teas.

APPETIZERS

\$8/person

Red Quinoa Roulade, Beet Carpaccio,
Avocado Oil Mignonette

Jumbo Shrimp Cocktail, Tomato Tequila
Chipotle Sauce, Pea Shoots **GF**

Smoked Salmon, Capers, Arugula, Capers, Tobiko Caviar,
Minted Cucumber Gremolata, Lemon Dijon Aioli **GF**

Antipasto Plate: Prosciutto, Ham, Melon,
Poached Shrimp Marinated, Mushrooms,
Bocconcini Cheese, Artichoke

SOUPS

Chef's Homemade Soup of the Day

Charred Tomato & Basil Soup, Truffle scented ✓

Butternut Squash & Curry Soup, Coconut Milk ✓

Wild Mushroom Soup En Croûte,
Candied Walnuts, Fine Herbs ✓

Celeriac and Pear Velouté | Bleu Cheese ✓

SALADS

Mixed Greens, Citrus Segments, Shaved
Radish, Fennel Dust, dehydrated blueberries,
Candied Pecans, Citrus Vinaigrette ✓ **GF**

Charred Caesar Romaine, Pancetta, Croutons,
65 Degree Egg, Shaved Asiago, Caesar Dressing

Arugula Salad, Crumbled Bleu Cheese,
Craisins, Pickled Shallot, Apple, Sunflower
Seeds, Honey Mustard Vinaigrette ✓ **GF**

Beet Salad, Candied Pecan, Goat Cheese,
Spinach, Cabernet Sauvignon Vinaigrette



✓ VEGAN **GF** GLUTEN FREE

PLATED DINNER

ENTRÉES

AIR

\$40/person

Pan Seared Chicken Breast, yellow squash - Tomato Ragout Toasted Cumin and Fennel Coulis **GF**

Rosemary Roasted Chicken Thighs, Saskatoon Berry, Dijon Garlic Chicken Jus **GF**

Mustard Roasted Cornish Hen, Roasted Chicken Port Jus, Mushroom Fricassee, Parmesan Crumble

Light Maple Glazed Chicken Supreme, Glazed Saskatoon Berry, Spicy Sundried Tomato Salmoriglio **GF**

LAND

\$45/person

Herb Roasted Beef Tenderloin 7oz, Cognac Peppercorn Demi **GF**

Grilled Beef Sirloin Steak 7oz, Shimeji Mushrooms, Yuzu Teriyaki Glaze **GF**

Grilled Pork Chop, Pinto Beans and Corn Succotash, Parsley Pesto **GF**

Cabernet Braised Short Rib of Beef, Grain Mustard demi-glace

WATER

\$43/person

Maple ginger soy-grilled salmon fillet, Fennel Dust, Roasted Beet, Balsamic Reduction **GF**

Black Cod, English Peas, Soffritto and Saffron Sauce **GF**

Baked Halibut Hoisin Glazed, Soy Grilled Shitakes, Crispy Wontons, sauce vierge with capers, parsley coulis

COMBINATION

\$50/person

Grilled Beef Tenderloin Medallion 4 oz, Seared Cod with Lemon-Thyme Butter Sauce, Truffle Merlot Reduction **GF**

Onion-Crusted Chicken Supreme, Grilled Salmon, Roasted Cherry Tomatoes, Dijon-Maple Glaze, Brandied Jus

Pepper Seared Beef Tenderloin 4oz, Herb Grilled Shrimp, Caramelized Onions, Red wine Demi-Glace, Tarragon Aioli **GF**

VEGETARIAN

\$40/person

Butternut squash ravioli, spinach and arugula, gorgonzola-sage cream **V**

Vegetarian Pad Thai, Peanuts, Tofu, Mung Sprouts

Grilled Portobello Steak, Boursin Cheese Polenta, Eggplant Caponata, Peppers, Cabernet Reduction **GF**

PLATED DINNER

PASTA

\$8/person

Wild Mushroom Ragout, Truffle Oil
Risotto, cheesy garlic stick ✓

Cheese Tortellini, Spinach, Roasted squash, Parmesan,
Bleu Cheese, Rosemary Cream Sauce, brown butter ✓

Rigatoni Puttanesca ✓

Butternut Squash Ravioli, Sun-Dried Tomato
Pesto, Cranberry Spanish Rose Sauce ✓

PALATE CLEANSER

\$8/person

Lemon Sorbet, Prosecco ✓ GF

Seasonal Sorbet, Ice Wine ✓ GF

DESSERT

Espresso Chocolate Dome Cake, Date and Pecan
crumble, Raspberry Coulis, Crystalized Pistachio

Coffee Tiramisu, Chocolate Soil, Sweet Filo
Wafer, Mocha Cream, Berry Coulis

Warm Chocolate & Pear Bannock Pudding,
Crème Anglaise, Vanilla Ice cream

Triple Chocolate Mousse, raspberry coulis,
Biscuit crumbs, white chocolate foam

Dakota Dunes Warm Sticky Toffee Pudding, Salty
Caramel Ice Cream, Bourbon Butterscotch sauce,
cinnamon crumble, mascarpone cream

White chocolate cheese cake, almond tuile,
Orange sauce, Fresh Berries, Orange Confit

Tart Blueberry, Buttery Streusel Crumble, Vanilla
Ice-cream, meringue, Orange confit



BEVERAGE SERVICE

A bartender fee of \$35/hour (minimum 5 hours) will be applied if the host or cash bar revenue is less than \$250 per bartender. The resort provides one bartender per 75 guests, additional bartenders are available at \$35/hour (minimum 5 hours). Ask your wedding specialists about the subsidized bar option.

HOST BAR

(THE HOST PURCHASES ALL DRINKS FOR ATTENDING GUESTS)

Standard Liquor (1oz)	\$5.50
Premium Liquor (1oz)	\$6
Glass of House Wine	\$6
Domestic Beer	\$5.50
Imported Beer	\$6.25
Coolers	\$6.25
Standard Liqueurs (1oz)	\$6
Soft Drinks & Juices	Complimentary

All Host Bar items are subject to a 10% Liquor Tax (on alcohol), 17% Service Fees and 5% FNGST.

CASH BAR

(THE ATTENDING GUESTS PURCHASE THEIR OWN DRINKS)

Standard Liquor (1oz)	\$7.25
Premium Liquor (1oz)	\$8
Glass of House Wine	\$8
Domestic Beer	\$7.50
Imported Beer	\$8.50
Coolers	\$8.50
Standard Liqueurs (1oz)	\$8
Soft Drinks & Juices	Complimentary

Prices include all taxes.

