



# CARMEL COUNTRY CLUB

*Established in 1947*





# Event Spaces

Carmel Country Club's dynamic tradition of excellence continues with the comprehensive Clubhouse renovation.

Building upon the Club's rich history, construction will be complete in the Spring of 2021.



## Grand Ballroom

The renovated spacious and elegant 4,500 sq. foot ballroom features floor to ceiling windows to highlight the beautiful backdrop of the Carmel courses.

The classic design incorporates statement lights, neutral colors, and high-end finishes to complement a wide-variety of events.



## Lounge

With a dedicated bar, the Lounge can be used in conjunction with the Grand Ballroom and other spaces, or on its own as a welcoming lounge. Furnishings seen here are representative of the new Clubhouse's fresh take on Carmel's historic blend of timeless elegance and relaxed comfort—all for the pleasure of members and their guests.



## West Ballroom

The new 2,500 sq. foot West Ballroom offers an elegant, mid-sized event space, adding depth and variety to entertainment options. This room is perfect for intimate receptions, large meetings or cocktail parties. With floor to ceiling windows overlooking the South Putting Green, the West Ballroom adds a touch of class to all events.



## Founders Room

Adjacent to the West Ballroom, the Founders Room repurposes the classic wooden bar of the old clubhouse into the focal point of this multi-purpose event room. Double doors leading into the West Ballroom help to make the Founders Room a great place for guests to mingle before an event or a lovely private dining room.

# Event Spaces



## Presidents Room

A favorite spot for cocktail and dinner parties, the 693 sq. foot Presidents Room can be used alone or in conjunction with the Board Room. The room boasts bountiful natural light and sparkling chandeliers which add a touch of elegance to any event.



## Board Room

Used primarily for meetings, the Board Room is 600 sq. feet. The centerpiece of the room is the 14-person conference table with space easily available for food and drink stations. A drop-down presentation screen and conference phone facilitate efficient meetings while large windows drench the room with natural light.



## Event Lawn

Overlooking the 18th Green of our North Course, the Event Lawn is perfectly situated for outdoor events and allows your guests to enjoy the beauty of the Carmel course. With the option for a tent, the Event Lawn can be utilized year-round.

# Room Capacities

	Grand Ballroom	Lounge	West Ballroom	Founders Room	Board Room	Presidents Room	Event Lawn
Plated Meal	300	-	150	40	14	40	125
Stations	250	-	100	30	14	30	100
Cocktail	275	250	125	65	-	45	150

\*Please keep in mind that these numbers may change based on bar, food, staging, AV, dancefloors and additional set up requests.

# *Clubhouse Rental Guidelines*

Standard hours are established to accommodate two or more functions per day. Each group is allotted two hours prior to their event for set up and one hour following for breakdown. Depending on clubhouse schedules, advance set up may be allowed. Hosts are required to meet the designated food and beverage minimums in their event space to help cover anticipated set up and service costs. These minimums are outlined in the table below.

Member hosted events are not subject to room rental fees and are defined as events held for the member's social benefit. The host is directly responsible and billed by the Club for the entire cost of the event, including additional costs incurred during the event. The Club will send a copy of the invoice to the member host following the conclusion of the event.

Member sponsored events are subject to room rental fees and are defined as an event that is hosted or paid for by a company, organization, or non-club member. The host is responsible for the entire cost of the event, however the member is liable in cases of non-payment. The Club will send a copy of the invoice to the non-member host following the conclusion of the event.

Room Name	Room Rental	Weekday Breakfast (7am-10am)	Weekday Lunch (10am-2pm)	Weekday Afternoon (2pm-5pm)	Weekday Dinner (5pm-12am)	Weekend Daytime (7am-2pm)*	Weekend Evening* (5pm-12am)*
Grand Ballroom	1250.	2400.	4000.	2000.	10000.	6000.	15000.
Lounge	500.	1000.	1250.	750.	2500.	2000.	5000.
West Ballroom	750.	1200.	2000.	1000.	5000.	3000.	7500.
Founders Room	350.	550.	750.	475.	1500.	1200.	2500.
Presidents Room	300.	250.	350.	200.	600.	500.	1200.
Board Room	250.	125.	180.	100.	400.	250.	800.
Event Lawn**	1500.	1000.	1000.	1000.	1500.	2000.	2500.

\* Weekends are defined as Friday—Sunday and weekdays are defined as Tuesday—Thursday. Please keep in mind that the clubhouse is closed on Mondays and all Monday events incur an opening fee of \$2,500 in addition to the food & beverage minimums.

\*\*The Event Lawn is a space that is open and available to the entire membership on a daily basis. Therefore every private event held on the Event Lawn is subject to a \$1500 rental fee per day. Members and non-members alike pay this fee in order to close the Event Lawn to the general membership and for the added time and labor needed to set up a customized floor plan. Carmel can provide a tent for the Event Lawn for \$1850. Please see your event planner for more details regarding tenting options.



# *Private Party Guidelines*

## **GENERAL INFORMATION**

- Functions are typically hosted during normal Clubhouse hours. Special accommodations can be made for events hosted outside Club hours. For all Monday non-golf events an opening fee of \$2,500 in addition to regular pricing of food, beverage, and minimum room revenue requirements shall apply.
- In order to effectively execute and plan your event, we ask that an estimated guest count be provided at the time of booking. We ask that all menus be finalized three weeks prior to the event. A final guarantee of the number of guests is required seven days prior to your event. The guaranteed figure is a financial commitment and is not subject to change or reduction. Any additional guests beyond the final guarantee are subject to an additional 20% of food costs per attendee. Business hours are defined as Tuesday - Saturday from 9am - 5pm.
- The Member-Host or Member-Sponsor is responsible for making certain all guests are informed of Club policies, including dress code and cell phone use.
- All events are based on a 5 hour duration for evening functions and 3 hours for all lunch functions. Functions extending beyond this time are subject to an overtime charge of \$500 per hour.

## **EVENT PRICING**

- In addition to food and beverage expenditure, a 20% house charge will be added to all applicable state and county taxes.
- All events are subject to meeting the outlined food and beverage minimums, based on the spaces occupied for your event. Should the minimum not be met, host will be charged remaining cost to meet the food and beverage minimum.
- Carmel accepts both check and credit payments and all card transactions carry a 3% processing fee.

## **DRESS CODE**

- Ladies and gentlemen are expected to dress appropriately and in good taste. Members are responsible for guests' adherence to the dress code. Appropriate attire in all areas of the Clubhouse is "smart casual". Smart casual dress includes appropriate dressy denim, but prohibits worn or torn jeans. Jackets are recommended Saturday evenings. Men's caps are not permitted.

## **CELL PHONE USE**

- Cell phones should not ring on Club property and must be placed on "silent" or "vibrate" mode or be turned off. As a courtesy to others, all incoming and outgoing calls must be made in a discreet manner and can only be received outside of the clubhouse. Cell phones are not permitted for use in the main foyer and hallways. Cell phones may be used in private event rooms at the discretion of the host. A courtesy phone is available in the main foyer of the Clubhouse for member and non-member use.



# *Private Party Guidelines*

## **MARKETING**

- Carmel Country Club does not allow direct public advertising of any event through mail, email, printed publications or news media. All events must be by invitation only to a select group or organization. Carmel Country Club does not allow events that are open to the public.

## **SMOKING POLICY**

- Smoking is only allowed in outdoor designated areas. Smoking is permitted outside the main entrance on the ground level and on the veranda on the back of the clubhouse. Smoking is not permitted inside the building, on the upper level of the main entrance, aquatic facilities, restaurant entrance, or the Pro's porch.

## **DÉCOR AND OUTSIDE VENDORS**

- All details pertaining to entertainment and decorations must be made known to your event planner in advance and must be approved by the Club. All vendors must use designated service entrances to deliver and retrieve any and all supplies. The host is required to provide copies of all vendor contracts to the event planner thirty (30) days prior to event and is responsible for communicating all guidelines, including dress code and cell phone usage.
- All outside vendors must use the loading dock to enter and exit the building. The front entrance is not an approved load in area. Once load in and load out is completed, all vehicles must be moved to approved parking spaces. All load in/load out schedules must be coordinated with the event planner.
- Decorations should be delivered to the Club on the day of the event and removed by the host/vendor upon departure. Stringent guidelines govern the use, placement, and removal of decorations. The use of nails, staples, tape (including taping of flip chart paper, with the exception of Club provided equipment), thumbtacks and glitter/confetti to decorate is strictly prohibited. A open flame is not permitted, all candles must be in a container that encloses the sides. A maintenance fee of \$500 will be charged if prohibited items are used.
- Any damages sustained as a result of a private function will be assessed and billed to the host or sponsoring member's account for replacement.
- Carmel will not be liable for damage or loss of any merchandise, decorations or articles left in the Club prior to, during or after a private function. Items that are not picked up within the week of your event will be discarded or become property of Carmel Country Club.
- Requests to move or remove furniture will be considered and approved on a case by case basis. All requests must be presented in written format to your event planner. If a request is granted, the host will be charged a minimum fee of \$750 for any furniture removed within the Clubhouse.
- During the month of December, all private banquet rooms will be decorated in a holiday theme. Requests to move furniture and decorations will be considered, and if approved will be assessed a minimum fee of \$750.



# *Private Party Guidelines*

## **DINING GUIDELINES**

- Events for 20 people or less may order from a limited dinner/lunch menu, where menu items can be individually selected on the day of your event. The limited menu is preset by the Chef and does not include items from the a la carte menus.
- Any special dietary requests, such as vegetarian, gluten-free, etc. must be confirmed in writing three weeks before the event date.
- All food and beverages must be prepared and served by Carmel Country Club employees.
- Should a host contract with an outside cake vendor, a cake cutting fee of \$2.50 per person will apply.
- Food service is a maximum of two hours, unless requested. Extended service will be at the expense of the host. It is our policy on hors d'oeuvres, buffets and dessert tables to prepare more than the anticipated need to assure our members of a well-stocked table that never appears inadequate and one that will never embarrass the host by running out of food. With this policy we ask that you do not take any of the leftover food from the Club under any circumstances.
- All tastings must be completed at least three weeks prior to the event date. Tasting pricing is as follows:
  - Hors d'oeuvres tasting includes six selections at \$30 per person.
  - Plated dinner tasting includes a plated salad, two protein options, family style sides and a vegetarian option at \$40 per person.
  - Combo Tasting includes six hors d'oeuvres selections, a plated salad, two protein options, family style sides and a vegetarian option at \$50 per person.
- Wine tastings are charged per bottle.
- Carmel Country Club complies with all applicable laws and regulations with regard to sales and service of alcoholic beverages. No person under the age of 21 will be served an alcoholic beverage. No alcoholic beverages will be able to leave the property. Carmel staff reserves the right to deny, suspend or stop service of alcohol to any persons who show signs of intoxication. Carmel staff reserves the right to discontinue the service of alcohol for any event if deemed necessary by management. Bar service shall terminate no later than midnight. Guests are expected to vacate the property no later than 12:30 am.
- Should a host choose to supply their own wine for an event, a corkage fee of \$25 per 750 mL is applicable. All wine must be delivered at the start of the event and removed at the conclusion of the event. No overnight storage is allowed.
- Should a cash bar be requested, Carmel will provide the cashiers, cash box and drink tickets. Cashier fee is \$50 /per cashier. One cashier per 75 guests required.



# *Private Party Guidelines (cont.)*

## **MULTIPLE ENTRÉE GUIDELINES**

- For an additional \$6 per person, you may select up to three entrées and place cards with meal indicators are required.
- All entrées will be billed at the price of the highest selected entrée.
- We do not offer multiple selections for courses other than entrées.
- In order to best serve your group, seventy-two (72) hours prior to your event Carmel requires a diagram of table assignments listing the number of entrées to be served at each table.
- Should a plated meal be served, the host is to provide escort cards for each guest indicating entrée selection and table assignment.
- Carmel offers escort cards for \$1.50/person. The host is required to provide seating assignments and approve all cards five (5) days prior to event.

## **CANCELLATION POLICY**

- All cancellations must be made in writing and turned in to your event planner. In the event of a cancellation, Carmel will retain all deposits and pre-payments.
- In addition, the following cancellation fees apply to all parties that cancel within nine months of the event date:
  - A cancellation between nine and six months before your event will result in a 50% payment of food and beverage minimums and full room rental fee.
  - A cancellation between six and two months before your event will result in a 75% payment of food and beverage minimums and full room rental fee.
  - A cancellation of less than two months will result in a 100% payment of food and beverage minimums and full room rental fee.

# *Audio Visual*

Carmel Country Club offers a wide inventory of audio-visual equipment, including projectors, screens, microphones, flipcharts and more. We offer complimentary high-speed wireless internet access. Any extensive AV setups can be provided by a vendor of your choice or we will gladly assist in coordinating the details.

Podium	Complimentary
Projector	100.
Ceiling Screen	50.
6x8 Screen	50.
Ballroom Projector	150.
Ballroom Screen with Pipe & Drape	375.
Microphone	100.
Laptop	50.
Flipchart	25.
Conference Phone	50.
Grand Piano & Tuning	200.
70" Flatscreen TV	150.
Pipe & Drape (max 24 feet_	200.
8x12 Stage	110.
12x16 Stage	225.
12x24 Stage	350.
16x24 Stage	450.
20x20 Dancefloor	425.

## *Additional Services*

Bartenders	100.
Cashier	50.
Butler	25./hour
Station Attendant	75.
Coat Room Attendant	100. for 2 hours
Restroom Attendant	100.
Parking Lot Golf Carts	75. for 2 hours



# *Breakfast*

## **CONTINENTAL BREAKFAST 16.**

(minimum 15 guests)

Grandma's Lemon Blueberry Muffins, House Baked Pastries,  
Fresh Fruit and Yogurt Parfaits, Lightly Toasted Bagels, Whipped  
Cream Cheese, Coffee Station, Hot Tea and Orange Juice

## **PLATED BREAKFAST 18.**

Served with Grandma's Lemon Blueberry Muffins & Pastries, Orange Juice and  
Coffee to the table.

**FRESH VEGETABLE QUICHE** — Sautéed Spinach, Onions, Peppers, Swiss Cheese Blend,  
Light Flaky Crust, Crispy Hash Browns

**SOUTHERN STYLE SHRIMP & GRITS** — Creamy Stone Ground Grits, Cheddar Cheese,  
Tasso Gravy, Green Onions (+4)

**DENVER OMELETTE SCRAMBLE** — Ham, Cheddar, Peppers and Onions,  
Cage Free Eggs, Crispy Hash Browns (+2)

**STRAWBERRY FRENCH TOAST** — Thick Cut Brioche, Sweetened Strawberries,  
Crispy Bacon, Potatoes O'Brien

**BUTTERMILK BLUEBERRY HOTCAKES** — Fluffy Hotcakes, Maple Syrup,  
Sausage Links, Hash Brown Casserole

**CARMEL'S SIGNATURE EGGS BENEDICT** — Cage Free Poached Eggs, Thick Sliced Canadian  
Bacon, Toasted English Muffins, Hollandaise, Home Fries (+2)

## **BREAKFAST STATIONS 22.**

(minimum 25 guests)

Host to select 3 Stations. Served with Fresh Fruit Skewers, Lemon Blueberry Muffins,  
Coffee, Hot Tea & Orange Juice.

Fresh Vegetable Quiche	Buttermilk Blueberry Hotcakes*
Southern Style Shrimp & Grits*	Signature Eggs Benedict
Denver Omelets Scramble*	Made to Order Omelets* (+5)
Strawberry French Toast	Yogurt Parfait Display
Sausage, Egg, & Cheese Biscuit	Scones & Clotted Cream Display
Coffee Cake Display	Acai Breakfast Bowls

\* Station attendant required. Carmel recommends one attendant per station per 75 guests.

# Lunch

## PLATED TWO COURSE LUNCH 18.

Choice of sandwich and either a salad or dessert. Coffee and Hot Tea available upon request.

### SALADS

MIXED GREEN GARDEN SALAD— English Cucumbers, Vine Ripe Tomatoes, Dried Cranberries, Candied Pecans, Goat Cheese, Balsamic Vinaigrette

BUTTERY BIBB SALAD — English Cucumbers, Vine Ripe Tomato, Red Onion, Shredded Cheese, Prosciutto, Champagne Vinaigrette

BABY SPINACH SALAD — Baby Spinach, Wild Mushrooms, Crispy Bacon, Mozzarella Cheese, Vine Ripe Tomatoes, Sherry Vinaigrette

STRAWBERRY SUMMER SALAD (Available April to October) — Artisan Greens, Olive Oil Marinated Strawberries, Goat Cheese, Toasted Almonds, Citrus-Herb Vinaigrette

KALE AND APPLE SALAD (Available September to March) — Baby Kale, Crisp Apples, Fennel, Toasted Pine Nuts, Goat Cheese, Citrus-Herb Vinaigrette

BABY GREEN SALAD — Arugula, Poached Pears, Crumbled Gorgonzola, Toasted Walnuts, Honey Thyme Vinaigrette

### SANDWICHES

CARMEL'S SIGNATURE CLUB — Oven Roasted Turkey, Sliced Ham, Crispy Thick Cut Bacon, Black Pepper Aioli, Toasted Sourdough

SPRINGER MOUNTAIN FARM CHICKEN PANINI— Warm Chicken, Thick Cut Bacon, Cheddar Cheese, Avocado Aioli

THE VEGGIE "TMA" — Farm Fresh Tomatoes, Fresh Mozzarella, Baby Arugula, Balsamic Spread, Focaccia Bread

HOUSE SMOKED BBQ SANDWICH— Tender House Smoked Pork, Southern Style Slaw, Tangy BBQ sauce, soft roll

TURKEY & BRIE— Oven Roasted Turkey, Sliced Brie, Port Wine Fig Spread, Arugula, Multigrain Bread

CARMEL BEEF SLIDERS— Ground Beef Sliders, Sharp Cheddar, Thick Cut Bacon, Hawaiian Rolls

PHILLY PHILLY— Shaved Ribeye, Caramelized Onions, American Cheese, Amoroso Roll

### DESSERTS

Carmel's Famous Key Lime Pie

Salted Caramel Tart

Chocolate Decadence Cake (GF)

Classic NY Cheesecake

Fresh Fruit Tart

Strawberry Shortcake Parfait

Vanilla Bean Crème Brulee

Chocolate Truffle Parfait



# Lunch

## PLATED THREE COURSE LUNCH

Choice of one salad or soup du jour, one entrée and one dessert.  
Includes rolls to the table, tea and coffee available upon request.

### SALADS

MIXED GREEN GARDEN SALAD— English Cucumbers, Vine Ripe Tomatoes, Dried Cranberries,  
Candied Pecans, Goat Cheese, Balsamic Vinaigrette

BUTTERY BIBB SALAD — English Cucumbers, Vine Ripe Tomato, Red Onion,  
Shredded Cheese, Prosciutto, Champagne Vinaigrette

BABY SPINACH SALAD — Baby Spinach, Wild Mushrooms, Crispy Bacon,  
Mozzarella Cheese, Vine Ripe Tomatoes, Sherry Vinaigrette

STRAWBERRY SUMMER SALAD (Available April to September) — Artisan Greens,  
Olive Oil Marinated Strawberries, Goat Cheese, Toasted Almonds, Citrus-Herb Vinaigrette

KALE AND APPLE SALAD (Available September to March) — Baby Kale, Crisp Apples, Fennel,  
Toasted Pine Nuts, Goat Cheese, Citrus-Herb Vinaigrette

BABY GREEN SALAD — Arugula, Poached Pears, Crumbled Gorgonzola,  
Toasted Walnuts, Honey Thyme Vinaigrette

### ENTRÉES 26.

SPRINGER MOUNTAIN CHICKEN BREAST— 6oz Seared Chicken Breast, Sweet Corn Succotash,  
Tobasco Onion Straws, Bourbon Sauce

PENNE ALLA VODKA— Baby Penne Pasta, House Made Tomato Cream Sauce, Baby Spinach,  
Fresh Mozzarella, Fresh Basil

SWEET TEA BRINED PORK LOIN— Thin Sliced Roasted Pork Loin, Smashed Red Bliss Potatoes, Braised  
Collards, Mustard BBQ

### ENTRÉES 28.

ATLANTIC SALMON— Pan Seared Salmon, Whipped Yukon Gold Potatoes, Grilled Asparagus,  
Lemon Cream Sauce

CRAB STUFFED SHRIMP— Lump Crab Stuffed Shrimp, Poblano Corn Puree,  
Mango Cabbage Slaw, Sweet Chili Sauce

SMOKED BEEF BRISKET— House Smoked Brisket, Sweet Potato Hash, Southern Style Green Beans,  
Memphis BBQ Sauce

# Lunch

## ENTRÉES 32.

SEARED PEPPERCORN CRUSTED FILET— Seared 4 oz filet, Caramelized Onion Mashed Potatoes, Haricot Vert, Madeira Sauce

CARMEL CRAB CAKES— Pan Seared Crab Cakes, Poblano Corn Puree, Cabbage Mango Slaw, Sweet Chili Sauce

## DESSERTS

CARMEL'S FAMOUS KEY LIME PIE— Graham Cracker Crust, Classic Key Lime

CHOCOLATE DECADENCE CAKE (GF) - Flourless Chocolate Cake, Whipped Cream

FRESH FRUIT TART— Seasonal Berries, Pastry Cream, Graham Cracker Tart, Whipped Topping

VANILLA BEAN CRÈME BRULEE— Rich Custard Base, Caramelized Sugar Topping

SALTED CARAMEL TART— Chocolate Tart, Decadent Caramel Filling, Coarse Salt

CLASSIC NEW YORK CHEESECAKE— Cream Cheese Filling, Whipped Topping

STRAWBERRY SHORTCAKE PARFAIT— Yellow Pound Cake, Strawberry Sauce, Whipped Cream, Fresh Strawberries

CHOCOLATE TRUFFLE PARFAIT— Chocolate Truffle Pudding, Oreo Crumbs, Whipped Cream





# Lunch

## HOT LUNCH STATIONS\* 38.

(minimum 25 guests)

Choice of two salads, two sides, three entrées and two desserts. A minimum of three station attendants are required to continuously refresh and serve. Includes rolls to the table, tea and coffee available upon request.

### SALADS

Roasted Corn, Black Bean, and Arugula Salad

Warm German Fingerling Potato Salad

Mixed Green Garden Salad

Seasonal Fruit & Berry Salad

Herb Marinated Vegetable Salad

Baby Spinach Salad

Roasted Garlic, Balsamic, Basil, Roma Tomato

Buttery Bibb Salad

### SIDES

Coconut Almond Cilantro Basmati Rice

Wisconsin Cheddar Macaroni

Carmel's Signature Au Gratin Potatoes

Loaded Smashed Red Bliss Potatoes

Roasted Asparagus, Lemon Garlic Butter

Roasted Brussels, Crispy Bacon, Onion

Sautéed Green Beans, Lemon Garlic Sauce

Broccoli Cheddar Casserole

### ENTRÉES

STUFFED SPRINGER MOUNTAIN CHICKEN — Sundried Tomato Chicken Mousse, Roasted Garlic Herb

SLICED, MARINATED FLANK STEAK—Garlic & Herb Marinated Flank Steak, Wild Mushroom Sauce

HOUSE MADE PORCHETTA— Rosemary Rubbed Garlic Pork Belly, Tomato Ragu

CRAB STUFFED FLOUNDER— Carolina Flounder, Lump Crab Meat, Dijon Cream

PRIME RIB\* — Chef Carved Prime Rib, Horseradish Cream

SWEET TEA PORK LOIN— Chef Carved Sweet Tea Brined Pork, Mustard BBQ

BBQ ATLANTIC SALMON— BBQ Spice Rubbed Salmon Filets, Cilantro Mango Coulis

PENNE ALLA VODKA— Baby Penne, House Made Tomato Cream, Baby Spinach,  
Fresh Mozzarella & Basil

### MINI DESSERTS

Carmel's Famous Key Lime Pie Bites

Fresh Fruit Tartlets

House Baked Chocolate Chip Cookies

Double Chocolate Brownies

Chef's Choice Macarons (GF)

Salted Caramel Tartlets

Classic NY Cheesecake Bites

Strawberry Shortcake Parfaits

Dark Chocolate Mousse Cups (GF)

Boston Crème Shooters

\* Station attendant required. Carmel recommends one attendant per station per 75 guests.

# Lunch

## HANDHELDS DISPLAY 24.

(minimum 12 guests)

Choice of three handhelds, one salad, and one soup. Includes house made kettle chips and house made chocolate chip cookies. Tea and coffee available upon request.

### HANDHELDS

CARMEL'S SIGNTAURE CLUB — Oven Roasted Turkey, Sliced Ham, Crispy Thick Cut Bacon, Black Pepper Aioli, Toasted Sourdough

SPRINGER MOUNTAIN FARM CHICKEN PANINI— Warm Chicken, Thick Cut Bacon, Cheddar Cheese, Avocado Aioli

THE VEGGIE "TMA" — Farm Fresh Tomatoes, Fresh Mozzarella, Baby Arugula, Balsamic Spread, Focaccia Bread

HOUSE SMOKED BBQ SANDWICH— Tender House Smoked Pork, Southern Style Slaw, Tangy BBQ Sauce, Soft Roll

TURKEY & BRIE— Oven Roasted Turkey, Sliced Brie, Port Wine Fig Spread, Arugula, Multigrain Bread

CARMEL BEEF SLIDERS— Ground Beef Sliders, Sharp Cheddar, Thick Cut Bacon, Hawaiian Rolls

PHILLY PHILLY— Shaved Ribeye, Caramelized Onions, American Cheese, Amoroso Roll

AHI TUNA TACOS— Mini Wonton Shells, Seared Ahi Tuna, Seaweed Salad, Sriracha Mayo, Sesame Seeds

### SALADS

Roasted Corn, Black Bean, and Arugula Salad

Warm German Fingerling Potato Salad

Mixed Green Garden Salad

Seasonal Fruit & Berry Salad

Herb Marinated Vegetable Salad

Roasted Garlic, Balsamic, Basil, Roma Tomato

Buttery Bibb Salad

### SOUPS

Pete's Famous Tomato Basil Bisque

Tuscan Sausage and Potato

Classic French Onion, Parmesan Croutons

Southwest Chicken and Corn Chowder

New England Clam Chowder

Homestyle Chicken & Noodle Soup

Soup du Jour

# *Tea Time*

## **TEA PARTY DISPLAY 30.**

Please Select One Display, Three Mini Sandwiches & Three Mini Desserts.  
Includes Tableside Tea & Coffee Service.

### **DISPLAYS**

**FRESH FRUIT**— Chef's Selection of Sliced Seasonal Fruit Display

**INTERNATIONAL CHEESE DISPLAY** — Chef's Selection of International Cheeses,  
Assorted Breads and Spreads

**CHARCUTERIE DISPLAY** — Chef's Selection of Cured Meats, Assorted Cheeses, Crackers,  
Chef's Selection Jam or Chutney

**VEGETABLE CRUDITE** — Fresh Raw Vegetables with Host's Selection of Hummus, French Onion, or  
Ranch Dip

### **MINI SANDWICHES**

**CHICKEN SALAD PHYLLO CUPS** — Bite Size Phyllo Cups, House Made Chicken Salad

**CAPRESE FOCACCIA** — Classic Caprese on Focaccia, Artichoke Spread

**CUCUMBER SANDWICH** — Thinly Sliced Cucumbers, Dill Cream Cheese Spread

**EGG SANDWICH** — Traditional Egg Salad on Chef's Selection of Bread

**HAM & BRIE BAGUETTE** — Brie, Ham, Apple and Mustard

**CARMEL'S BLT BITE**— Sweet Bacon Jam, Arugula, Tomato

**SMOKED SALMON SAMMIE**— House Cured Salmon, Boursin Crisp

**TURKEY & CHEDDAR**—Sharp Cheddar, Turkey, Cranberry, Honey Biscuit

**GOAT CHEESE CROSTINI**—Whipped Goat Cheese, Seasonal Jam

### **DESSERTS**

**BLUEBERRY SCONES**— Blueberries, Sugar Dusted

**CHOCOLATE DIPPED SHORTBREAD**— Milk Chocolate, Shortbread

**CHOCOLATE TRUFFLES**— Chef's Selection of House Made Truffles

**THUMBPRINT COOKIES**— Raspberry Jam

**FRENCH MACARONS**— Chef's Selection of French Macarons



# *Snacks & Drinks*

Perfect enhancements for your meeting or seminar, Carmel is pleased to provide snacks for your guests during your event. Please keep in mind that snack stations require a minimum of 10 guests and drink stations cannot be added a la carte without food.

## **POPCORN STATION 5.**

Fresh Popped Popcorn, Chilled Water Bottle

## **JELLO BITES 8.**

Chilled Lemon Ginger Jello Bites, Water Bottle

## **SMOOTHIE SIPS 8.**

Blended Fresh Strawberries, Blueberries, Bananas, Yogurt

## **WORK LIFE BALANCE 7.**

Seasonal Gelato, Biscotti, Chilled Water Bottle

## **MEDITERRANEAN MOMENT 7.**

Chef's Choice Hummus, Sliced Vegetables, Pita, Chilled Water Bottle

## **MORNING KICK 8.**

Cappuccino & House Made Scones

## **SUGAR RUSH 8.**

House Made Ice Cream Sandwiches, Chilled Water Bottle

## **TABLE THIS FOR LATER 6.**

Chef Cavanaugh's Famous Cavanola Bar, Chilled Water Bottle

## **FULL BEVERAGE STATION 9.**

Coffee, Soda, Iced Tea, Water, and Lemonade

# *Hors d'oeuvres, Displays, and Stations*

Hors d'oeuvres, displays and stations pricing is based on food service for a period of up to 2 hours; service beyond this time frame incurs an additional charge of (+8 /person/hour).

Butler fees apply to all passed items.

## **COCKTAIL EVENT PACKAGES**

### **Signature Package 38.**

Host selection of two classic hors d'oeuvres, two premiere hors d'oeuvres, and one event station

### **Premium Package 48.**

Host selection of three classic hors d'oeuvres, three premiere hors d'oeuvres, and one event station

## **CLASSIC**

Tomato, Mozzarella, Basil, Kalamata Olive Crostini	Sweet Potato Ham Biscuit, Brie, Honey
Sausage Stuffed Mushroom	Pistachio Grilled Chicken Salad Phyllo Cup
Smoked Raclette Cheese, Caramelized Onion, Smoked Bacon Tartlet	Roasted Beet & Goat Cheese Phyllo Cup, Baby Arugula, Truffle Oil
Fried Chicken Honey Biscuit	Herb Hummus, Vegetable Prosciutto Cup
Herbed Goat Cheese, Pepper Jelly Bite	Cajun Battered Chicken Tenderloins, Chipotle Ranch
Ratatouille Stuffed Mushrooms	Goat Cheese & Fig Crostini, Honey, Fried Sage
BBQ Spiced Chicken Skewers, BBQ Sauce	Caprese Skewer, Balsamic Glaze (April - September)
Teriyaki Beef Skewers	Chef's Choice Seasonal Skewer
Loaded Potato Bites	Deviled Eggs (Classic or Pimento Cheese)

## **PREMIERE**

Rosemary Marinated Baby Lamb Bites, Chef's Pesto	Grilled Shrimp Kabob with Coconut Curry Cream
Crab Stuffed Mushrooms	Beef Tenderloin Slider, Blue Cheese Spread
Truffle Goat Cheese Stuffed Peppadew Peppers	Baba Ghanoush, Tomato Jam, Feta Crostini
Bacon Wrapped Scallops	Seared Tuna Wonton, Seaweed Salad, Crème Fraiche
Mini Crab Cakes, Classic Rémoulade	Duck Confit, Pickled Cherry
Bacon Wrapped Shrimp, Cajun Rémoulade	Classic Shrimp Ceviche
Modern 'BLT' Bite	Chicken Tenderloin Satay, Ginger Peanut Sauce
Vegetarian Sushi (max 50)	Beef Wellingtons, Horseradish Cream

# *Hors d'oeuvres, Displays, and Stations*

## **COCKTAIL EVENT STATIONS**

All stations require a chef attendant. Carmel requires one attendant per 75 guests.

## **STREET TACOS**

Flour Tortillas, Carne Asada, Cotija, Pico De Gallo, Shredded Lettuce, Crema

## **SHRIMP & GRITS SHOOTERS**

Garnished with Cheddar Cheese, Scallions, Jambalaya Sauce

## **PULLED PORK PARFAITS**

House Smoked Pulled Pork, Creamy Grits, Collards

## **SLIDER STATION**

Host to select one:

Beef sliders, Manchego Cheese

Chipotle chicken, Mango Chutney, Cilantro

## **PETITE POKE BOWLS**

Sushi Rice, Sushi Grade Ahi Tuna, Scallions, Pickled Cucumber, Sliced Avocado, Sesame Seeds

## **MINI MAINE LOBSTER ROLLS**

Chilled Maine Lobster Salad, Split Roll, Shredded Lettuce

## **SAVORY SOUVLAKI**

Pork Souvlaki, Tzatziki Sauce, Red Pepper Hummus

# *Hors d'oeuvres, Displays, and Stations*

## **COCKTAIL STYLE STATIONS**

Action stations can be added to any cocktail or dinner package. If a host would like to build their own package, a minimum of 3 stations and one display is required.

### **PASTA STATION 10.**

Attended or Unattended

Host must select pairings for each pasta prior to event

Sauce (Choice of Two) — Marinara, Alfredo, Garlic Cream, Pesto, Piccata Sauce

Pasta (Choice of Two) — Bow Tie, Penne, Tortellini, Rigatoni

**+3.**

(Choice of Two Proteins and Two Garnishes) — Italian Sausage, Grilled Chicken, Meatballs, Wild Mushrooms, Spinach, Roasted Tomatoes, Onions & Peppers, Arugula, Prosciutto

### **GOURMET WHIPPED POTATO BAR 8.**

Whipped Idaho Potatoes with Butter & Cream, Bacon, Sour Cream, Aged Cheddar Cheese, Sour Cream

Whipped Sweet Potatoes with Brown Sugar & Butter, Marshmallow, Butterscotch Chips

### **MACARONI & CHEESE STATION 8.**

Macaroni Noodles Tossed with a Sharp Cheddar Cheese Sauce, Roasted Tomatoes, Bacon, Blackened Shrimp, Herbs

### **STREET TACOS\* 12.**

Flour Tortillas, Carne Asada, Al Pastor, Cotija, Pico De Gallo, Shredded Lettuce, Crema

### **SHRIMP & GRITS\* 10.**

Garnished with Cheddar Cheese, Scallions, Jambalaya Sauce

### **TAKE OUT STATION 14.**

Beef & Chicken Lo Mein, Fried Rice, Chinese Take Out Boxes

*\* Station attendant required. Carmel recommends one attendant per station per 75 guests.*



# *Hors d'oeuvres, Displays, and Stations*

## **GRAB A GREEN 8.**

Arugula, Poached Pear, Crumbled Gorgonzola, Toasted Walnuts, Honey Thyme Vinaigrette

## **PAELLA STATION\* 20.**

Jumbo shrimp, Scallops, Calamari, Mussels, Chicken, Chorizo, Onions, Garlic, Tomato, Herbs, Saffron, Pineapple, Grain Rice French Loaf Croutons

## **POKE BOWLS\* 16.**

Sushi Rice, Sushi Grade Ahi Tuna, Scallions, Pickled Cucumber, Sliced Avocado, Sesame Seeds

## **SLIDER STATION\* 10.**

Host to select two:

Crab Cake, Avocado, Chutney, Grilled Tomato, Chorizo

Beef Sliders, Manchego Cheese

Chipotle Chicken, Mango Chutney, Cilantro

## **PULLED PORK PARFAITS\* 11.**

House Smoked Pulled Pork, Creamy Grits, Collards

## **CARVING STATIONS**

All meats are thinly sliced and accompanied with dinner rolls and appropriate condiments.

Action stations require one chef attendant per 75 guests.

(minimum 50 guests)

House Smoked BBQ Pork Loin, Seasonal Chutney	10.
NY Strip Loin	14.
Prime Rib	14.
Filet of Beef Tenderloin	18.
Lamb Loin, Mint Apple Chutney	20.
Curry Encrusted Tuna Loin, Wasabi Cream	22.

# *Hors d'oeuvres, Displays, and Stations*

## **CARMEL DISPLAYS**

These displays can be added to any buffet or hors d'oeuvres package.  
(minimum 25 guests)

5.

**FRESH SEASONAL FRUIT DISPLAY** — Assorted Sliced Seasonal Fruits

**BAKED BRIE IN PUFF PASTRY** — Caramel Sauce, Spiced Pecans, Baguettes, Fresh Fruit

**GRILLED VEGETABLES** — Olives, Sweet Peppers, Crostini, French Onion & Ranch Dip

7.

**SMOKED SALMON & TROUT** — House Cured Salmon & Trout, Caviar, Toasted Baguettes

**TRIO OF DIPS** — Pimento Cheese, Caramelized Vidalia Onion Dip, Hummus, House Made Kettle Chips

10.

**CLASSIC CHARCUTERIE PLATTER** — Assorted Cured Meats, International Cheeses, Assorted Breads

**DIM SUM**— Pork Gyoza, Crab Rangoon, Veggie Spring Rolls

12.

**GOURMET CHARCUTERIE DISPLAY**— House Cured Meats, Chef's Selection International Cheese, Truffle, Seasonal Chutney and Jams, Gourmet Olives, Pickled Vegetables, Assorted Breads and Crackers

15.

**FRESH HAND ROLLED SUSHI** — Crab Roll, Fresh Eel Roll, California Rolls, Seaweed Salad, Wasabi, Pickled Ginger, Soy Sauce

\*add Sashimi or Specialty Rolls at (+3./person)

20.

**CHILLED SEAFOOD BAR** — Poached Shrimp, Oysters on the Half Shell, Crab Claws, Steamed Mussels & Clams, Lemon, Cocktail Sauce



# *Butler Passed Hors d'oeuvres*

These bite-size selections are created and priced to be passed for a maximum of one hour prior to your seated meal or reception.

Any two passed hors d'oeuvres at 8.  
Each additional is (+4./person)

## **SURF**

Crab Stuffed Mushrooms  
Bacon Wrapped Scallops  
Mini Crab Cakes, Classic Rémolade  
Seared Tuna Wonton Crisps, Seaweed Salad, Wasabi Crème Fraiche  
Mini Maine Lobster Split Roll  
Shrimp Kabobs, Coconut Curry Sauce  
Shrimp Crostini, Fennel Tomato Salad, Garlic Aioli  
Lobster Bahn Mi Slider, Pickled Vegetables, Cilantro Sriracha Aioli

## **TURF**

Sausage Stuffed Mushroom  
Cheddar Cheeseburger Sliders  
Teriyaki Beef Skewers  
Barbecue Pork Biscuits, Jalapeno Aioli  
Warm Ham & Swiss Cheese Panini, Dijon Mayonnaise  
Asian Pork Wontons, Soy Teriyaki Sauce  
Sweet Potato Ham Biscuit, Brie, Honey  
Raclette Cheese & Caramelized Onion Tarts, Smoked Bacon  
Antipasto Skewers Chef's choice of Cured Meats, Artisanal Cheeses  
BBQ Spiced Chicken Skewers, BBQ Sauce  
Cajun Battered Chicken Tenderloins, Classic Rémolade  
Grape & Pistachio Grilled Chicken Salad Phyllo Cup  
Duck Confit, Pickled Cherry

## **GARDEN**

Tomato, Mozzarella, Basil, Kalamata Olive Crostini  
Vegetable Spring Rolls, Ginger Soy Dipping Sauce  
Goat Cheese & Fig Crostini, Honey, Dried Sage  
Ratatouille Stuffed Mushrooms  
Roasted Beet & Goat Cheese Phyllo Cup, Baby Arugula, Truffle Oil  
Deviled Eggs (Classic or Pimento Cheese)  
Caprese Skewers, Balsamic Glaze  
Modern "BLT" Bite

# *Dinner*

## **PLATED DINNER**

Price based on choice of one salad or soup du jour and one entrée, with the option to add an appetizer or dessert. Includes rolls to the table, coffee and tea upon request.

Should additional entrée selections be requested, no more than three entrees can be offered and will be subject to a multi entrée plating fee.

## **PLATED APPETIZERS 6.**

**FIRECRACKER SHRIMP**— Fried Sweet and Sour Shrimp, Sesame Edamame Puree, Green Onion

**PAN SEARED SCALLOPS**— Truffle Potato Puree, Melted Leeks, Chive Butter Sauce

**BEEF TARTAR**— Seasoned Filet Mignon, Chopped Egg, Diced Red Onion, Crunchy Bread, Chives

## **SALADS**

**MIXED GREEN GARDEN SALAD**— English Cucumbers, Vine Ripe Tomatoes, Dried Cranberries, Candied Pecans, Goat Cheese, Balsamic Vinaigrette

**BUTTERY BIBB SALAD** — English Cucumbers, Vine Ripe Tomato, Red Onion, Shredded Cheese, Prosciutto, Champagne Vinaigrette

**BABY SPINACH SALAD** — Baby Spinach, Wild Mushrooms, Crispy Bacon, Mozzarella Cheese, Vine Ripe Tomatoes, Sherry Vinaigrette

**STRAWBERRY SUMMER SALAD** (Available April to September) — Artisan Greens, Olive Oil Marinated Strawberries, Goat Cheese, Toasted Almonds, Citrus-Herb Vinaigrette

**KALE AND APPLE SALAD** (Available September to March) — Baby Kale, Crisp Apples, Fennel, Toasted Pine Nuts, Goat Cheese, Citrus-Herb Vinaigrette

**BABY GREEN SALAD** — Arugula, Poached Pears, Crumbled Gorgonzola, Toasted Walnuts, Honey Thyme Vinaigrette

## **ENTREES 35.**

**SPRINGER MOUNTAIN CHICKEN**— 8 oz. Seared Airline Chicken, Sweet Corn Succotash, Tobacco Onion Straws, Bourbon Sauce

**PENNE ALLA VODKA**— Baby Penne Pasta, House Made Tomato Cream, Baby Spinach, Fresh Mozzarella, Fresh Basil

**NORTH CAROLINA TROUT**— Seared NC Trout Filet, Smashed Red Bliss Potatoes, Braised Collard Greens, Mustard Cream

## **ENTREES 38.**

**ATLANTIC SALMON**— Pan Seared Salmon Filet, Whipped Yukon Gold Potatoes, Grilled Asparagus, Lemon Cream Sauce



# *Dinner*

CRAB STUFFED SHRIMP— Lump Crab Stuffed Shrimp, Poblano Corn Puree, Cabbage Mango Slaw, Sweet Chili Sauce

BRAISED PORK BELLY— Heritage Farms Soy Ginger Glazed Crispy Pork Belly, Fried Sticky Rice Cake, Grilled Bok Choy, Sweet Mirin

SUN RAISED FARMS LAMB SHANK— Tender Red Wine Braised Lamb Shank, Roasted Garlic Smashed Cauliflower, Asparagus Tip Salad, Natural Jus

## **ENTREES 44.**

SEARED PEPPERCORN CRUSTED FILET— Seared 6 oz. Filet, Caramelized Onion Mashed Potatoes, Haricot Vert, Madeira Sauce

CARMEL CRAB CAKES— Pan Seared Lump Crab Cakes, Poblano Corn Puree, Cabbage Mango Slaw, Sweet Chili Sauce

HERB CRUSTED GROUPER— Day Boat Carolina Grouper, Wild Mushroom Risotto, Wilted Greens, White Wine Lemon Beurre Blanc

BONE IN SWEET TEA BRINED PORK CHOP— Heritage Farms Pork Chop, Sweet Potato Hash, Southern Style Green Beans, Memphis BBQ Sauce

## **ENTREES 50.**

LINZ STRIP — 10 oz. Grilled “Linz” NY Strip, Whipped Blue Cheese Potatoes, Haricot Vert, Roasted Tomatoes, Roasted Garlic Butter

GRILLED VEAL CHOP— Grilled Veal Chop, Roasted Fingerlings, Charred Broccoli, Roasted Tomato Sauce

## **DUET PLATE 50.**

5 OZ. GRILLED FILET OR 8 OZ. BONE-IN CHICKEN— Smashed Yukon Gold Potatoes, Haricot Vert, Roasted Tomatoes, Herb Sherry Cream Sauce.

Paired with the Host’s choice of 4oz Salmon, 3 Jumbo Shrimp, 3oz Crab Cake, or a 4 oz. Lobster Tail

## **DESSERT 9.**

CARMEL’S FAMOUS KEY LIME PIE— Graham Cracker Crust, Classic Key Lime

CHOCOLATE DECADENCE CAKE (GF) - Flourless Chocolate Cake, Whipped Cream

FRESH FRUIT TART— Seasonal Berries, Pastry Cream, Graham Cracker Tart, Whipped Topping

VANILLA BEAN CRÈME BRULEE— Rich Custard Base, Caramelized Sugar Topping

SALTED CARAMEL TART— Chocolate Tart, Decadent Caramel Filling, Coarse Salt

CLASSIC NEW YORK CHEESECAKE— Cream Cheese Filling, Whipped Topping

CHOCOLATE TRUFFLE PARFAIT— Chocolate Truffle Pudding, Oreo Crumbs, Whipped Cream

STRAWBERRY SHORTCAKE PARFAIT— Yellow Pound Cake, Strawberry Sauce,

Whipped Cream, Fresh Strawberries

# *Dinner*

## **HOT DINNER STATIONS 50.**

Choice of two salads, two sides, three entrées and two desserts. A minimum of three station attendants are required to continuously refresh and serve. Includes rolls to the table, tea and coffee available upon request.

### **SALADS**

Baby Greens Salad  
Mixed Green Garden Salad  
Seasonal Fruit & Berry Salad  
Herb Marinated Vegetable Salad  
Baby Spinach Salad  
Roasted Garlic, Balsamic, Basil, Roma Tomato  
Buttery Bibb Salad

### **SIDES**

Coconut Almond Cilantro Basmati Rice  
Carmel's Signature Au Gratin Potatoes  
Loaded Smashed Red Bliss Potatoes  
Roasted Asparagus, Lemon Garlic Butter  
Roasted Brussels, Crispy Bacon, Onion  
Sautéed Green Beans, Lemon Garlic Sauce  
Broccoli Cheddar Casserole

### **ENTREES**

**PENNE ALLA VODKA**— Baby Penne Pasta, House Made Tomato Cream, Baby Spinach, Fresh Mozzarella, Fresh Basil

**SPRINGER MOUNTAIN CHICKEN**— 8 oz. Seared Airline Chicken Breasts, Sweet Corn Succotash, Tobacco Onion Straws, Bourbon Sauce

**ATLANTIC SALMON**— Pan Seared Salmon Filet, Lemon Cream Sauce

**SUN RAISED FARMS LAMB SHANK**— Tender Red Wine Braised Lamb Shank, Natural Jus

**PRIME RIB CARVING STATION\*** — Chef Carved Standing Rib Roast, Natural Jus

**HOUSE SMOKED PORK LOIN\***— Chef Carved Smoked Pork Loin, Seasonal Chutney

### **MINI DESSERTS**

Carmel's Famous Key Lime Pie Bites

Fresh Fruit Tartlets

House Baked Chocolate Chip Cookies

Double Chocolate Brownies

Chef's Choice Macarons (GF)

Salted Caramel Tartlets

Classic NY Cheesecake Bites

Strawberry Shortcake Parfaits

Dark Chocolate Mousse Cups (GF)

Boston Crème Shooters

# *Desserts*

Carmel's pastry chefs are pleased to offer many dessert options for your event. From mini desserts to gourmet cakes, they can do it all!

## **DESSERT STATIONS**

\*Stations with an asterisk require a chef attendant

### **ICE CREAM SUNDAE BAR \*7.**

Choice of Vanilla, Chocolate or Strawberry Ice Cream with Chocolate Sauce, Strawberry Sauce, Whipped Cream, Cherries, Sprinkles, Oreo Cookies, M&M's, and Heath Bar toppings.

\*Add brownies and bananas for (+2.)

### **CREPE STATION \*12.**

Filled with Mascarpone Cream and served with Fresh Fruit and Vanilla Ice Cream and choice of three sauces: Strawberry Compote, Blueberry Compote, Chocolate Sauce, Lemon Glaze, and Chocolate Hazelnut Sauce.

### **CHEESECAKE BAR 10.**

Choice of Vanilla, Chocolate, or Marbled Cheesecake and choice of sauces and toppings: Strawberry, Raspberry, Cherry, Blueberry, Caramel Sauce, Dark Chocolate Sauce, White Chocolate Sauce, Vanilla Bean Whipped Cream, Fresh Fruit, Candied Nuts, Toffee, Chocolate Curls.

### **MINI DESSERT BAR 9.**

Host's choice of 3 desserts

Mini Fruit Tartlets

Chef's Choice French Macarons

Chocolate Dipped Cream Puff

Mini Cheesecake (Choice of Chocolate, Vanilla, or Seasonal Fruit Flavoring)

Mini Salted Caramel Chocolate Tartlets

Mini Key Lime Tartlets

Lemon & Berry White Chocolate Mousse Parfaits

Assorted Chocolate Truffles (+1.)

Mini Fruit Pavlovas (+1.)

\* Station attendant required. Carmel recommends one attendant per station per 75 guests.

# *Beverages*

Carmel is pleased to offer both package and consumption bars for your event. All package bars are charged per person and consumption bars are charged based on the amount consumed during your event.

## **CONSUMPTION BARS**

Consumption bars are billed on the amount of beverages consumed during your event. This cost will not be factored into your total cost until 72 hours after your event. If you are hosting a pre-paid event, please keep in mind that you will be receiving your consumption bar bill after your event.

<b>BEER</b>	<b>WINE</b>	<b>LIQUOR</b>
Domestic— 4.50	Tier 1— 30	House—6
Import — 5.50	Tier 2—45	Premium—8
Craft — 6.50	Tier 3—60	Super Premium—10

## **PACKAGE BARS**

All package bars are charged per person over the age of 21. For guests under the age of 21, they will be charged a flat rate fee of \$6 for sodas and juices.

### **BEER & WINE BAR**

Please select four Tier 1 wines and three beers

- One Hour - 20.
- Two Hours - 25.
- Three Hours - 30.
- Four Hours - 35.
- Five Hours - 40.

### **FULL HOUSE BAR**

Please select four Tier 1 wines, three beers and house liquor

- One Hour - 23.
- Two Hours - 28.
- Three Hours - 33.
- Four Hours - 38.
- Five Hours - 43.

### **FULL PREMIUM BAR**

Please select four Tier 2 wines, three beers and all premium liquor

- One Hour - 33.
- Two Hours - 35.
- Three Hours - 40.
- Four Hours - 44.
- Five Hours - 47.

### **FULL SUPER PREMIUM BAR**

Please select four Tier 3 wines, three beers, and super premium liquor

- One Hour - 37
- Two Hours - 39.
- Three Hours - 44.
- Four Hours - 48.
- Five Hours - 51.



# *Beverages*

## **WINE**

Tier 1	Marlo Cabernet, Marlo Melot, Marlo Pinot Noir, Marlo Chardonnay, Barbarosso Pinot Grigio, Ponga Sauvignon Blanc, Le Grand Prebois Rose, Charles Meras Brut
Tier 2	Hess Collection "Shirtail Ranch" Cabernet Sauvignon, Lapostolle Gran Selection Merlot, Angeline Reserve Pinot Noir, Hess Collection "Shirtail Ranch" Chardonnay, Tramin Pinot Grigio, Spy Valley Sauvignon Blanc, Marlene Rose, Zardetto Prosecco
Tier 3	Annabella Cabernet Sauvignon, Louis Latour Pinot Noir, Annabella Merlot, Louis Latour Gran Ardeche Chardonnay, Terlto Pinot Grigio, Whitehaven Sauvignon Blanc, Fleur de Prairie Rose, Naveran Brut

## **BEER**

Domestic	Bud Light, Coors Light, Michelob Ultra, Miller Lite, Yuengling
Import	Amstel Light, Becks, Bass, Blue Moon, Corona, Corona Light, Heineken, New Castle, Stella
Craft	New Belgium Voodoo Ranger IPA, Sweetwater IPA, Sweetwater 420 Pale Ale, Sugar Creek Pale Ale, OMB Copper Lager, Bold Rock Cider

## **LIQUOR**

House	Early Times, Famous Grouse, New Amsterdam, Canadian Club, Bacardi, Jose Cuervo Gold
Premium	Jack Daniel's, Dewars, Tanqueray, Tito's, Seagrams VO, Captain Morgan, Milagro Silver
Super Premium	Grey Goose, Johnny Walker Black, Bombay Sapphire, Crown Royal, Mount Gay, Makers Mark, 1800 Anejo Cuervo