



# Moon Valley Country Club 2015 Catering Menus

151 West Moon Valley Drive Phoenix, Arizona 85023  
Phone: (602) 942 - 0000 Fax: (602) 375 - 4448  
[www.moonvalleycc.com](http://www.moonvalleycc.com)

# General Information I

## Club Availability

All dates and locations are subject to availability and management approval. Moon Valley Country Club (MVCC) would be happy to secure a venue for your event with a signed contract and deposit.

## Guarantee Policy

An attendance guarantee must be received five business days prior to the event. The guarantee is the minimum number of attendees that will be charged. If attendance exceeds the guaranteed amount the final bill will reflect the actual number of guests in attendance of the event.

MVCC will be prepared to serve 2% over the guaranteed amount.

## Deposits and Contracts

A \$500 deposit is required to secure your preferred date. The deposit is non-refundable and is due with a signed contract, which will outline the payment schedule. Full payment of the estimated balance is due five business days prior to the date of the event. A credit card authorization form is required to be on file to guarantee any additional charges incurred during the event.

## Service Charge and Sales Tax

A 20% service charge is added to all food and beverage and is subject to Arizona state sales tax. The total bill including food, beverage, service charge, facility fees, audio visual equipment, labor fees, set-up fees, etc are subject to Arizona state sales tax.

## Food and Beverage Service

It is against Arizona state liquor law for any spirituous liquor to be brought onto the grounds from any outside source. Additionally MVCC mandates no outside food may be brought and consumed on the grounds.

## Member Pricing

Member pricing will be offered to MVCC members in good standing and will reflect a 10% discount on food and beverage purchased as well as a 50% discount on facility fees. Members in good standing may apply the food and beverage to their club minimum but may not charge the event to their member account.

## Music and Entertainment

Outdoor amplified music and entertainment must cease by 10:00pm; indoor amplified music and entertainment may continue until 12:00am.

## Parking

Complimentary self parking is available to all members and guests. Professional valet services are available for an additional fee.

# General Information II

## Non Member Facility Pricing

Sunset One: \$250.00  
Sunset Two: \$250.00  
Sky Room: \$395.00  
Board Room: \$100.00  
Conference Room: \$100.00  
Gymnasium: \$300.00  
Founder's Room: \$150.00  
F&B minimum required

## Member Facility Pricing

Sunset One: \$125.00  
Sunset Two: \$125.00  
Sky Room: \$200.00  
Board Room: \$50.00  
Conference Room: \$50.00  
Gymnasium: \$300.00  
Founder's Room: \$75.00  
F&B minimum required

## Equipment Pricing

Covered portion of the terrace \$500.00  
Gas Heaters: \$85.00 each  
Wood Dance floor: \$250.00  
Stage for band or entertainment: \$100.00  
Podium, microphone and sound system: \$75.00  
LCD projector: \$85.00  
Screen: \$50.00  
Specialty linen: price quote  
Chair covers: price quote  
Labor (if MVCC staff sets up chair and covers): \$5.00 per chair

# Breakfast

## **The Goldwater Continental**

choice of one juice: orange / grapefruit / apple / cranberry  
selection of freshly baked muffins and breakfast breads  
regular, decaffeinated coffee and hot tea selection  
\$12.50++ per person

## **The Moon Walk Buffet**

choice of one egg dish / one meat option / two sides  
choice of two juices: orange / grapefruit / apple / cranberry  
regular, decaffeinated coffee and hot tea selection  
\$20.00++ per person

### **Egg Choices**

fluffy scrambled eggs  
traditional eggs benedict with hollandaise  
Southwestern eggs with peppers and cheese  
breakfast burrito with eggs, cheese and salsa  
Denver style scrambled with peppers, ham and cheese

### **Meat Choices**

applewood smoked bacon  
pork sausage links  
ham steak  
Canadian bacon

### **Side Choices**

country potatoes with peppers and onions  
classic hash browns  
corned beef hash  
buttermilk pancakes  
cinnamon French toast  
buttermilk biscuits with Southern-style sausage gravy  
low fat cottage cheese  
seasonal fruit

# Plated Cold Lunch

All plated lunches include water, iced tea, coffee, decaffeinated coffee, hot tea selection, and handcrafted assorted cookies. All plated salads include fresh baked rolls and butter.

classic tuna salad on toasted sourdough with crisp lettuce, fresh tomato, Moon Valley potato chips and seasonal fresh fruit \$18.00++

creamy chicken salad sandwich on French style baguette with crisp lettuce, fresh tomato, Moon Valley potato chips and seasonal fresh fruit \$18.00++

beef tenderloin sandwich on ciabatta with horseradish aioli, crisp lettuce, fresh tomato, herb mayonnaise, Moon Valley potato chips and seasonal fresh fruit \$22.00++

Italian marinated chicken breast on house made focaccia, havarti cheese, caramelized onions with crisp lettuce, fresh tomato, herb mayonnaise, Moon Valley potato chips and seasonal fresh fruit \$19.00++

oven roasted turkey breast on traditional white bread with applewood smoked bacon, ranch mayonnaise, crisp lettuce, fresh tomato, Moon Valley potato chips and seasonal fresh fruit \$18.00++

cobb salad with Maytag blue cheese, tomato, egg, avocado, applewood smoked bacon and chicken \$19.00++

Caesar salad with chopped romaine, toasted croutons, shaved parmesan and creamy Caesar dressing  
chicken \$18.00++  
salmon \$21.00++

# Plated Hot Lunch

Each of following lunches include choice of one salad, one hot entrée and one dessert

## Salad Choices

baby mixed greens, candied nuts, cherry tomatoes, hothouse cucumbers and white balsamic vinaigrette

roasted beets, creamy goat cheese, shaved red onion, hothouse cucumbers, mixed greens and roasted tomato vinaigrette

Caesar salad with chopped romaine, toasted croutons and shaved parmesan  
iceberg wedge salad with crumbled blue cheese, applewood smoked bacon, cherry tomatoes topped with blue cheese dressing

## Entrée Choices

goat cheese and tomato stuffed chicken breast with wild rice, asparagus and pan jus \$24.00++

seared airline chicken breast with roasted red pepper risotto, baby carrots and wild mushroom jus \$26.00++

grilled sirloin steak with caramelized onions, buttermilk mashed potatoes, broccolini and onion demi glace \$26.00++

honey glazed salmon with roasted red potatoes and haricot verts \$28.00++

mahi mahi with basmati rice, asparagus and citrus beurre blanc \$29.00++

petite filet mignon with fontina potato gratin, broccolini and red wine demi glace \$32++

## Dessert Choices

white chocolate and cinnamon bread pudding with spiced rum caramel sauce

classic New York style cheesecake with berry compote

pineapple upside-down cake with whipped cream and a cherry

dark chocolate sponge cake layered with rich chocolate mousse

All of the above plated lunches include water, iced tea, coffee, decaffeinated coffee, hot tea selections, fresh baked rolls and butter



# Buffet Lunches

Each of following lunches include choice of one salad,  
one hot entrée, one vegetable, one starch and Chef's selection dessert station

## Salad Choices

baby mixed greens, candied nuts, cherry tomatoes, hothouse cucumbers  
and white balsamic vinaigrette

roasted beets, creamy goat cheese, shaved red onion, hothouse cucumbers, mixed  
greens and roasted tomato vinaigrette

Caesar salad with chopped romaine, toasted croutons and shaved parmesan  
iceberg wedge salad with crumbled blue cheese, applewood smoked bacon, cherry  
tomatoes topped with blue cheese dressing

## Entrée Choices

eggplant parmesan layered with basil pesto, rustic marinara and melted mozzarella \$24.00++

stuffed chicken with artichokes and spinach with a romesco sauce \$24.00++

classic chicken parmesan served over penne tossed with rustic marinara \$24.00++

sliced pork tenderloin with apple chutney and cider demi glace \$29.00++

baked salmon over creamed leeks and red pepper coulis \$29.00++

coconut and cashew crusted sea bass with a pineapple relish \$31.00++

sliced beef sirloin with a brandy peppercorn sauce \$29.00++

## Vegetables

baby carrots

squash

broccolini

asparagus

## Starch

roasted red potatoes

buttermilk mashed potatoes

wild rice

parmesan risotto

All of the above buffet lunches include water, iced tea, coffee, decaffeinated coffee, hot tea  
selections, and fresh baked rolls and butter

# Additional Buffet Options

Lunch Price: \$29.00++

Dinner Price: \$36.00++

## Deli Buffet

juicy roast beef, golden turkey breast, slow roasted ham and Italian beef salami

crisp lettuce, fresh sliced tomatoes, thin red onion, pickles

cheese platter with cheddar, provolone and Swiss

locally sourced small baked bread and rolls

condiments that include: Dijon mustard, ketchup, classic mayonnaise

creamy cabbage slaw

pasta salad with seasonal vegetables tossed with herb vinaigrette

seasonal fresh fruit salad

handcrafted cookies and chewy brownies

## Tex-Mex

southwest corn salad with bell pepper and red onion tossed in a chipotle lime vinaigrette

tri-colored tortilla chips with fire roasted tomato salsa

adobo marinated chicken

marinated carne asada

traditional Spanish rice

coffee infused refried beans

warm flour tortillas, shredded lettuce, diced tomatoes, shredded cheddar and Monterey jack cheese, sliced olives, jalapenos and sour cream

chopped seasonal fruit

cinnamon dusted churros

All of the above buffet menus include water, iced tea, coffee, decaffeinated coffee and hot tea selection



# Around the World Part I

Lunch Buffet Price: \$29.00++

Dinner Buffet Price: \$36.00++

## Caribbean

sweet and creamy cabbage slaw with pineapple

steamed white basmati rice

chili pepper scented black beans

toasted cumin and honey dusted baby carrots

Jamaican jerk chicken with a mango reduction

Jamaican lager infused mussels

sliced seasonal fruit display

pineapple upside-down cake with whipped cream and a cherry

white chocolate macadamia nut cookies

## Italy

chopped salad with Genoa salami

sliced seasonal fresh fruit display

traditional relish tray that may include assorted olives, pickles, pickled onions and marinated vegetables

vegetable ratatouille

rigatoni with olives and fresh torn basil

parmesan risotto

stuffed chicken breast with tomatoes, mozzarella, and basil with a balsamic reduction

tiramisu and cream puffs

All of the above buffet menus include water, iced tea, coffee, decaffeinated coffee, hot tea selections, fresh baked rolls and butter

# Around the World Part II

Lunch Buffet Price: \$29.00++

Dinner Buffet Price: \$36.00++

## Asia

baby greens, watercress, shredded carrots and bean sprouts with soy vinaigrette

cold noodle salad with watercress, grilled chicken and peanuts

sliced seasonal fresh fruit display

fragrant basmati rice

Mongolian beef with scallions and a sweet soy sauce

cashew chicken with vegetables

almond cookies and chai scented rice pudding

## All American BBQ

classic wedge salad, crumbled blue cheese, tomatoes, bacon, and blue cheese dressing

sliced seasonal fresh fruit display

traditional relish tray that may include assorted olives, pickles, pickled onions and marinated vegetables

creamy cabbage slaw

mustard and egg potato salad

confetti corn salad with red onions, bell peppers, fresh herbs

barbeque baked beans

100% all beef hot dogs and Angus ground beef burgers

honey fried chicken

apple pie with whipped chantilly cream

All of the above buffet menus include water, iced tea, coffee, decaffeinated coffee, hot tea selection, fresh baked rolls and butter

# Stationary Hors d'oeuvres

each of following are priced per person  
*prices are based on three pieces per person*

## Cold

- teriyaki chicken on Asian rice crisp \$8.25++
- poached shrimp with atomic cocktail sauce and lemon wedges \$9.75++
- tomato and fresh mozzarella bruschetta (v) \$5.00++
- avocado mousse with fresh coldwater crab on a hothouse cucumber \$7.00++
- hothouse cucumber and creamy bousin cheese tea sandwiches \$5.25++
- domestic and imported cheese display, mixed nuts, crackers with housemade jam selection \$7.50++
- grilled seasonal vegetables (v) \$8.50++
- roasted red pepper hummus with tri-colored tortilla chips and vegetable crudites (v)\$6.50++

## Sushi

*please speak to our Sales & Event Manager for availability and pricing*

## Hot

- classic spinach and artichoke dip with chips (v) \$5.50++
- bacon wrapped sea scallops \$8.50++
- Italian sausage stuffed mushrooms \$6.75++
- bourbon glazed meatballs \$6.50++
- queso dip with tri-colored tortilla chips \$5.50++
- white cheddar grilled cheese with oven dried tomato remoulade \$6.50++
- mini deep dish pizzas with pepperoni, sausage and mushroom \$6.00++
- individual chicken marsala pot pies \$7.50++
- pigs in a blanket with Dijon mustard and chipotle ketchup \$6.00++

(v) represents a vegetarian option

# Passed Hors d'oeuvres

each of following are priced per person  
*prices are based on two pieces per person*

- machaca chicken in a crisp tortilla cup \$5.50++
- avocado mousse with fresh coldwater crab on a hothouse cucumber \$6.00++
- poached shrimp with atomic cocktail sauce \$9.00++
- white cheddar grilled cheese with oven dried tomato remoulade (v) \$5.50++
- caprese skewer with fresh mozzarella and heirloom cherry tomatoes (v) \$4.50++
- hothouse cucumber and creamy bousin cheese tea sandwich (v) \$4.25++
- Tuscan white bean crisp with fennel and fontina cheese (v) \$6.00++
- roasted eggplant crisp with oven dried tomatoes (v) \$6.00++
- mini deep dish pizzas with pepperoni, sausage and mushroom \$5.00++
- mini lump crab cakes with panko breadcrumbs \$7.50++
- Italian sausage stuffed mushrooms \$5.75++
- individual chicken marsala pot pies \$7.00++
- pigs in a blanket with Dijon mustard and chipotle ketchup \$5.00++
- fig and goat cheese flatbread with a balsamic drizzle (v) \$6.50++
- teriyaki chicken on Asian rice crisp \$7.25++
- bacon wrapped sea scallops \$8.00++
- bourbon glazed meatballs \$5.50++
- barbeque chicken skewers \$5.00++
- chili lime beef skewers \$5.50++
- teriyaki beef tenderloin skewers \$7.00++
- glazed donut hole cheeseburger sliders \$7.25++

## Sushi

*please speak to our Sales & Event Manager for availability and pricing*

(v) represents a vegetarian option

# Action Stations

The options listed below are designed to be paired with a buffet meal or used as multiple stations and not intended as stand alone food selections.

## Omelets

omelets made to order with fresh vegetables, breakfast meats, cheeses and egg whites \$9.00++ per person

## Char-Grilled

all beef hot dogs, Angus ground beef burgers, marinated and grilled chicken with crisp lettuce, fresh sliced tomatoes, thinly sliced red onions and pickles, assorted sliced cheese platter and rolls \$13.00++ per person  
(upgrade with Moon Valley chili \$2.50++ per person)

## Risotto

toasted Italian arborio rice expertly prepared and finished with shaved parmigiano reggiano \$9.00++ per person

## Luau

roasted whole pig, Hawaiian sweet rolls, prickly pear barbeque sauce and pineapple pico de gallo \$15.50++ per person

## Reuben

carved turkey pastrami and corned beef, seeded rye bread and mini challah rolls, sauerkraut, creamy cabbage slaw, Swiss cheese and thousand island dressing \$13.00++ per person

## Carving

steamship round \$400++ (serves approximately 100)  
prime rib \$400++ (serves approximately 25)  
beef tenderloin \$325++ per loin (serves approximately 15)  
whole roasted turkey \$125++ per person (serves approximately 15)

All action stations require one chef attendant per 75 guests at \$85.00

# Build Your Own...

The options listed below are designed to be paired with a buffet meal or used as multiple stations and not intended as stand alone food selections.

## Pasta Station

choice of two pasta shapes: penne / linguine / cheese tortellini  
choice of two sauces: rustic marinara / creamy alfredo / Bolognese ragout  
choice of one protein per pasta: diced chicken / meatballs / shrimp\*  
garlic breadsticks and grated parmesan cheese

\$12.00++ per person

\*\$3.95++ additional charge for shrimp

## Slider Station

ground beef burgers and BBQ pulled pork, lettuce, pickles, cheddar and Swiss cheeses,  
mini rolls, barbeque sauce, thousand island dressing, ketchup and mustard

\$15.00++ per person

## Tostada Station

housemade machaca chicken, seasoned ground beef, crispy tortillas, shredded lettuce, diced  
tomatoes, red onion, shredded cheddar and Monterey jack cheese, sour cream,  
fire roasted tomato salsa and coffee infused refried beans

\$12.00++ per person

## All American Sundae Bar Station

chocolate and vanilla ice cream (other flavors available upon request), chopped nuts, sprinkles, cookie crumbs,  
assorted crushed candy, whipped cream, cherries, chocolate and caramel sauce

\$9.00++ per person

## NY Style Cheesecake Station

traditional and chocolate cheesecake (other flavors available upon request), chopped nuts, cookie crumbs,  
berry compote, chocolate chips, whipped cream, cherries, chocolate and caramel sauce

\$10.00++ per person

## Chocolate Fountain Station

choice of one: milk chocolate / dark chocolate / white chocolate  
dipping items may include: pretzel rods, marshmallows, pound cake, strawberries, assorted cookies,  
cherries and rice krispie treats (other items available upon request)

\$425.00 plus tax (based on 75 people and 2-hours of dipping time)

\$7.95++ per person for dipping items

# Plan, Strategize & Mix Up Your Ordinary Meeting

## Start The Day Off Right...

choice of one juice: orange / grapefruit / apple / cranberry

selection of freshly baked muffins and breakfast breads

seasonal fresh sliced fruit and berries

regular, decaffeinated coffee and hot tea selection

## Break For Lunch!

includes a pre-selected choice of two options

cobb salad with blue cheese, tomato, egg, avocado, applewood smoked bacon and chicken

chicken Caesar, char-grilled chicken breast served over hearts of romaine, shaved parmesan and croutons

Italian marinated chicken breast on house made focaccia, havarti cheese, caramelized onions with crisp lettuce, fresh tomato, herb mayonnaise, Moon Valley potato chips and seasonal fresh fruit

oven roasted turkey breast on traditional white bread with applewood smoked bacon, ranch mayonnaise, crisp lettuce, fresh tomato,

Moon Valley potato chips and seasonal fresh fruit

classic chicken parmesan served over penne tossed with rustic marinara

personal pizza choose from: cheese / pepperoni / vegetable

## Need an Afternoon Boost?

includes a choice of one of the intermissions (Grille 59, Sweet Dreams, Movie Madness or Health Nut)

includes an all-day beverage station to include water, iced tea, coffee, decaffeinated coffee and hot tea selections

(upgrade your beverage selection with bottled water and coca-cola products \$7.00++ per person)

**\$42++ per person**

includes a 50% discount on facility fees

includes a 25% discount on audio visual equipment

this package price represents an overall 15% discount on food and beverage

Please call us to inquire about business golf rates to enhance your offsite meeting



# Intermission

all of the intermissions listed below include water, iced tea, coffee, decaffeinated coffee and hot tea selections

## Grille 59

dry snacks that may include: fresh popped popcorn, spicy snack mix, Moon Valley potato chips and seasonal fresh whole fruit

\$6.00++ per person

## Sweet Dreams

assorted housemade cookies that may include: chocolate chip, oatmeal raisin, peanut butter and dark chocolate chunk, chewy chocolate brownies, chocolate covered pretzels and seasonal fresh whole fruit

\$6.50++ per person

## Movie Madness

tortilla chips and warm cheese sauce  
assorted chocolate bars that may include: Snickers, Milky Way, Twix, M&M's, chewy red licorice, fresh popped popcorn with gourmet toppers

\$7.00++ per person

## Health Nut

assorted granola bars, seasonal fresh whole fruit, domestic cheese platter with mixed nuts and crackers

\$7.50++ per person

upgrade your health level with a "make your own" trail mix station

\$4.00++ per person

# Munchies

tri-colored tortilla chips and fire roasted tomato salsa \$3.00++ per person

freshly popped popcorn \$1.75++ per person

handcrafted cookies \$25.00++ per dozen

chewy chocolate brownies \$25.00++ per dozen

# Plated Dinner

each dinner includes choice of one salad, one vegetable, one starch, one entrée and one dessert

## Salad

baby mixed greens, candied nuts, cherry tomatoes, hothouse cucumbers and white balsamic vinaigrette

roasted beets, creamy goat cheese, shaved red onion, hothouse cucumbers, mixed greens and roasted tomato vinaigrette

Caesar salad with chopped romaine, toasted croutons and shaved parmesan  
iceberg wedge salad with crumbled blue cheese, applewood smoked bacon, cherry tomatoes topped with blue cheese dressing

## Vegetable

asparagus, broccolini, baby carrots, haricot verts, squash, or sugar snap peas

## Starch

buttermilk mashed potatoes, roasted red skinned potatoes, parmesan risotto, wild rice, fragrant basmati rice or fontina potato gratin

*upgrade with our handcrafted sour cream and chive twice baked potato \$2.95++*

## Dessert Choices

white chocolate and cinnamon bread pudding with spiced rum caramel sauce

classic New York style cheesecake with berry compote

pineapple upside-down cake with whipped cream and a cherry

dark chocolate sponge cake layered with rich chocolate mousse

All of the above plated dinners include water, iced tea, coffee, decaffeinated coffee, hot tea selections, fresh baked rolls and butter

# Plated Dinner Entrée Options

## Chicken

\$37.00++ per person

seared airline chicken breast with Dijon mustard sauce

stuffed chicken with tomatoes, mozzarella, and basil with a balsamic reduction

crusted chicken parmesan topped with rustic marinara and melted mozzarella cheese

## Pork

\$39.00++ per person

pork tenderloin medallions with apple chutney and cider demi glace

pork loin with Bing cherry reduction

## Fish

\$39.00++ per person

baked salmon over creamed leeks and red pepper coulis

mahi mahi and citrus beurre blanc

coconut and cashew crusted sea bass with a pineapple relish

## Beef

\$45.00++ per person

filet mignon and ruby port reduction

New York strip steak and cippolini onion demi glace

sirloin steak and creamy brandy peppercorn sauce

upgrade any entrée listed above with:

six ounce lobster tail \$16.00++

four sautéed shrimp \$12.00++

# Buffet Dinners

## Traditional

baby mixed greens, candied nuts, cherry tomatoes, hothouse cucumbers with buttermilk ranch and herb vinaigrette on the side

Italian pasta salad with Genoa salami and vinaigrette

haricot verts

buttermilk mashed potatoes

choice of one entrée

dessert bars that may include: raspberry cheesecake, gooey caramel, tart lemon and magic bars

## Grand

choice of two passed hors d'oeuvres

roasted red pepper hummus, French onion dip, tri-colored tortilla chips and vegetable crudités

Caesar salad with chopped romaine, toasted croutons and shaved parmesan

seasonal fresh fruit and berries

roasted broccolini

parmesan potato gratin

choice of two entrées

Reese's peanut butter cup pie and luscious lemon shortcake

## Moon Valley Executive

choice of three passed hors d'oeuvres

roasted red pepper hummus, French onion dip, tri-colored tortilla chips and vegetable crudités

roasted beets, goat cheese, red onion, hothouse cucumbers, mixed greens and roasted tomato vinaigrette

fresh seasonal fruit and berries

pesto bowtie pasta salad

traditional relish tray that may include assorted olives, pickles, pickled onions and marinated vegetables

baby carrots and sugar snap peas

roasted red potatoes

choice of three entrées

Dulce de Leche cake and dark chocolate mousse cake

# Buffet Dinner Entrée Options

buffet prices are per person and price is determined by first entrée choice

seared airline chicken breast and Dijon mustard sauce \$39.00++

crusted chicken parmesan topped with rustic marinara and melted mozzarella cheese \$39.00++

Italian marinated chicken breast with cherry tomato and fresh chive relish and pesto cream \$39.00++

pork tenderloin medallions with apple chutney and cider demi glace \$41.00

pork loin with Bing cherry reduction \$41.00

honey glazed salmon with pineapple relish \$42.00++

mahi mahi and citrus beurre blanc \$42.00++

coconut and cashew crusted sea bass with a pineapple relish \$42.00

New York steak with mushrooms and ruby port reduction \$46.00++

sliced beef tenderloin with crispy tobacco onions and creamy brandy peppercorn sauce \$46.00++

second and third entrée options from the Grand and the Moon Valley Executive buffets are priced per person and are additional to entrée selection listed above.

chicken \$9.00++

pork \$10.00++

fish \$14.00++

beef \$18.00++

# Beverage Information I

## Standard Bar

Smirnoff  
Bombay  
Myer's Platinum  
Jim Beam  
Dewar's  
Zarco Silver

## Call Bar

Stolichnaya  
Beefeater  
Mount Gay  
Jack Daniels  
Johnny Walker Red  
1800 Silver

## Premium Bar

Ketel One  
Tanqueray  
Bacardi  
Makers Mark  
Johnny Walker Black  
Don Julio Blanco

## Domestic Bottled Beer

budweiser, budweiser light,  
miller, miller lite, coors  
and coors light

## Imported Bottled Beer

amstel light, corona, dos equis,  
heineken, guinness and  
negro modelo

## Microbrew Bottled Beer

seasonal and assorted selections  
are available

## Private Label Wines:

Chardonnay, Sauvignon Blanc, Merlot and Cabernet  
\$7.00 per glass      \$25.00++ per bottle

Belstar NV Prosecco  
\$9.00++ per glass      \$32.00++ per bottle

for alternate wine options please ask to see the Grille 59 wine list

# Beverage Information II

<u>Package</u>	<u>Standard</u>	<u>Call</u>	<u>Premium</u>
1 Hour	\$16.00++	\$19.00++	\$22.00++
2 Hour	\$20.00++	\$23.00++	\$26.00++
3 Hour	\$25.00++	\$28.00++	\$31.00++
4 Hour	\$31.00++	\$34.00++	\$37.00++

<u>Individual</u>	<u>Standard</u>	<u>Call</u>	<u>Premium</u>
Spirits	\$6.50++	\$7.25++	\$10.00++
Wine	\$7.00++		
Domestic Beer	\$4.00++		
Imported Beer	\$5.00++		
Non-Alcoholic	\$2.50++		

<u>Cash</u>	<u>Standard</u>	<u>Call</u>	<u>Premium</u>
Spirits	\$8.50	\$9.50	\$13.00
Wine	\$9.25		
Domestic Beer	\$5.25		
Imported Beer	\$6.50		
Non-Alcoholic	\$3.25		