

EVENTS AT MENDAKOTA COUNTRY CLUB

GENERAL INFORMATION

Reservation Deposit and Billing: Functions of more than one hundred guests will require a non-refundable deposit of \$2,500. Events of less than one hundred guests will require a non-refundable deposit equivalent to the room rental charge. Eighty percent of the estimate is payable ten days prior to your event. Payment may be personal check, cashier's check or credit card. Note that credit card payments will be charged a 3% handling fee.

Service Charge and Sales Tax: All services are subject to 20% Service Charge and Minnesota State Sales Tax. Minnesota State Liquor tax is 9.7125%. All Service Charges are the property of Mendakota Country Club.

Menu Selection: We require all menus be selected at least thirty days prior to your function. All prices are subject for review three months prior to your event. Due to health standards, the Club specifically prohibits the removal of any food and/or beverage from the Club premises.

Food Tasting: Food tastings are not provided on a complimentary basis. They may be arranged through the Catering Department with a two-week notice and are limited to Tuesday through Thursday evenings, depending on club activity.

Food and Beverage Regulations: Due to Health Department regulations and Club policy, food and beverage consumed on the premises must be provided by Mendakota Country Club with exception of bakery for cakes/cupcakes/specialty desserts. A \$150 bakery fee will be charged for any outside bakery brought in.

Guarantees: A final guest count is required three business days prior to an event. If no final guest count is submitted, Club will consider the last number given as the final count. Reduction requests after the final guarantee cannot be accepted.

Music and Entertainment: All entertainment must be set up prior to your guests arrival, finish at 12:00 Midnight and refrain from consuming alcoholic beverages on the Club premises.

Alcohol Consumption Policy: As the host, you are partially accountable for the behavior of your guests. Please assist our staff in enforcing responsible drinking behavior. Any expenses incurred while enforcing this policy will be responsibility of the host.

1. No outside liquor is allowed on Mendakota Country Club property, this includes Club parking lot. Any alcohol that has not been purchased from Mendakota will be confiscated and disposed of.
2. No liquor will knowingly be sold to or is to be consumed on Club premises by individuals who appear to be intoxicated.
3. No liquor will knowingly be sold to or consumed on Club premises by any person under legal drinking age. Picture identification is required of any persons who appear under legal drinking age.

*The Club will not permit the affixing of anything to the walls, floors or ceilings with nails, staples, tape or other substance unless approval is given by management. Any damage to Club property caused by an attendee, performer or set-up person shall be the responsibility of the host of the event. The Club will not assume any responsibility for the damage or loss of any merchandise or articles left on premises before, during or after your function.

ROOM ACCOMMODATIONS AND RENTAL RATES

* Food Minimums Do Not Include Beverages, Tax, Service Charge or Miscellaneous Fees

	<u>Style of Set-up</u>	<u>Capacity</u>	<u>Room Rental</u>	<u>Food Minimum</u>
Lakeside	Banquet	300	\$350 Weekdays	\$600 (Half Day)
	Classroom	150	\$700 Friday/Saturday	\$1000 (Full Day)
	Theatre	350		\$4000 (Friday)
	Conference	50		\$5000 (Saturday)
Evergreen	Banquet	40	\$200 Half Day	\$250 (Half Day)
	Classroom	30	\$300 Full Day	\$500 (Full Day)
	Theatre	40		
	Conference	20		
Boardroom	Banquet	30	\$150 Half Day	\$150 (Half Day)
	Classroom	18	\$200 Full Day	\$200 (Full Day)
	Theatre	24		
	Conference	20		

Mendakota Grill- Based on Availability, Ask your Sales Manager for Details.

Miscellaneous Rental Charges

Portable Bar Set Up Charge	\$100.00
Outside Bakery Fee-Per Event	\$150.00
Fire Pit with Wood (Seasonal)	\$45.00
Valet Fee-Per Attendant	\$100.00
Coat Check-Per Attendant	\$100.00

Audio Visual Equipment Rental Charges

DVD Player	\$35.00
42" TV Monitor	\$50.00
Wireless Microphone	\$75.00
Portable Projection Screen	\$30.00
Drop-Down Screen	\$50.00
Portable Sound System	\$90.00
LCD Projector	\$125.00

PLATED BREAKFAST

CLASSIC BREAKFAST - Chilled Orange Juice, Scrambled Eggs, Choice of Thick Cut Bacon or Sausage Links, Hash Brown Potatoes and Assorted Pastries
\$16.00

EGGS BENEDICT - Chilled Orange Juice, Poached Eggs on an English Muffin with Grilled Canadian Bacon, Hollandaise Sauce and Hash Brown Potatoes
\$16.00

QUICHE - Chilled Orange Juice, Choice of Ham and Cheddar Cheese, Spinach and Bacon or Vegetarian, served with Fresh Fruit and Assorted Pastries
\$15.00

BREAKFAST BUFFETS

CONTINENTAL BREAKFAST - Assorted Breakfast Pastries and Freshly Sliced Fruit
\$14.00

MENDAKOTA CONTINENTAL BREAKFAST - Assorted Breakfast Pastries, Freshly Sliced Fruit, Greek and Vanilla Yogurt, Granola and Berries
\$16.00

CLASSIC BREAKFAST BUFFET - Scrambled Eggs, Thick Cut Bacon, Sausage Links, Hash Brown Potatoes, Freshly Sliced Fruit and Assorted Breakfast Pastries
\$20.00

MENDAKOTA BUFFET - French Toast with Maple Syrup, Denver Style Scrambled Eggs, Thick Cut Bacon and Sausage Links, Hash Brown Potatoes, Freshly Sliced Fruit and Assorted Breakfast Pastries
\$21.00

HOMESTYLE BUFFET - Scrambled Eggs, Thick Cut Bacon, Thick Sliced Ham, Buttermilk Biscuits and Sausage Gravy, Creamy Hash Browns, Sliced Fresh Fruit and Assorted Muffins
\$19.00

BREAKFAST BUFFET ENHANCEMENTS

Assorted Cold Cereals and Milk

\$4.00

Smoked Salmon Display

\$8.00

Carved Sugar Baked Ham (Requires Chef Fee)

\$5.00

Omelet Station (Requires Chef Fee)

\$6.00

All Breakfast Includes Fruit Juices, Coffee, Decaffeinated Coffee and Assorted Teas

Breakfast Buffets Require a Minimum of 25 Guests

Buffets Over Twenty-five Guests but Under Fifty are Subject to a Surcharge of \$2.00 Per Person

Prices are Subject to 20% Service Charge and Minnesota State Sales Tax

ALA CARTE BREAK SERVICES

Freshly Brewed Coffee and Decaffeinated Coffee

\$40.00/gallon

\$12.00/carafe

Hot Water with Assorted Teas

\$40.00/gallon

\$12.00/carafe

Chilled Assorted Fruit Juices

\$12.00/carafe

Iced Tea and Lemonade

\$30.00/gallon

Fruit Punch

\$30.00/gallon

Infused Fruit Water

\$25.00/Per Gallon

Hot Cider or Hot Chocolate

\$30.00/gallon

Soft Drinks

\$3.00/each

Bottle Water

\$3.00/each

Assorted Breakfast Pastries

\$36.00/ Per Dozen

Freshly Baked Muffins

\$36.00/ Per Dozen

Bagels with Cream Cheese and Jams

\$48.00/dozen

Whole Fresh Fruit

\$36.00/ Per Dozen

Cookies, Bars and Brownies

\$26.00/ Per Dozen

Candy Bars

\$36.00/Per Dozen

Mixed Nuts

\$30.00/Per Pound

Pretzels

\$14.00/Per Pound

Mendakota Snack Mix

\$22.00/Per Pound

Prices are Subject to 20% Service Charge and Minnesota State Sales Tax

PLATED LUNCH

CHICKEN PICATTA - Egg Battered Breast with a Lemon Caper Sauce
\$20.00

CHICKEN MARSALA - Sautéed Breast topped with Marsala Wine Sauce
\$20.00

CITRUS CHICKEN BREAST - Sweet Lemon and Orange Bread Crumb Coated Chicken with Bigarade Sauce
\$20.00

TOP SIRLOIN - Grilled Eight Ounce with Maître D'hôtel Sauce
\$24.00

LONDON BROIL - Roasted Sirloin of Beef with Forest Mushroom Demi-Glace
\$20.00

PONZU SALMON - Ponzu Marinated Grilled Salmon, topped with Stir Fry Vegetables and Teriyaki Glaze
\$22.00

WALLEYE PIKE - Almond Crusted with Lemon Butter Sauce
\$21.00

ROASTED PORK LOIN - Served with a Dried Fruit Demi
\$20.00

PENNE CHICKEN PASTA - Grilled Chicken, Fresh Vegetables and Garlic Cream Sauce
\$18.00

BUTTERNUT SQUASH RAVIOLI - Served with an Apple and Lingonberry Compote
\$17.00

*Above Prices Include Garden Green Salad with House Dressing,
Choice of Starch, Vegetable, Rolls, Butter, Coffee or Tea*

Vegetable Options: (Choose One)

Grilled or Steamed Asparagus
Glazed or Green Top Carrots
Fresh Medley
Green Bean Bundles + **\$2.00**
Asparagus Bundles + **\$2.00**
Spinach Stuffed Tomato + **\$2.00**

Starch Options: (Choose One)

Oven Browned Potato
Yukon Gold Mashed Potato
Twice Baked Potato + **\$2.00**
Garlic Mashed Potato
Potato Soufflé + **\$2.00**
Au Gratin Potato
Medley of Wild Rice
Rice Pilaf

*Multiple Entrées will be Assessed a Surcharge as Follows:
\$1.00 Per Person for Two Entrées and \$2.00 Per Person for Three Entrées*

Prices are Subject to 20% Service Charge and Minnesota State Sales Tax

LUNCH SALADS AND SANDWICHES

COBB SALAD - Mixed Greens Covered with Grilled Chicken, Cheddar Cheese, Tomatoes, Hard Boiled Egg, Bacon and Bleu Cheese
\$18.00

MENDAKOTA STRAWBERRY MACADAMIA SALAD - Choice of Grilled Chicken or Walleye Served on Mixed Greens with Pineapple, Split Seedless Grapes, Strawberries and Macadamia Nuts and served with Raspberry Poppy Seed Dressing
\$18.00

CAESAR SALAD - Hearts of Romaine, Grilled Chicken, Croutons, Parmesan Cheese and Creamy Caesar Dressing
\$18.00

SALAD TRILOGY - Sampling of Chicken, Egg and Tuna Salad served with Fresh Fruit and Miniature Croissants
\$18.00

ROASTED BEET SALAD - Mixed Greens with Grilled Chicken, Roasted Red and Yellow Beets, Pears, Candied Walnuts with Maple Vinaigrette
\$19.00

SOUP AND SANDWICH - Cream of Minnesota Wild Rice Soup or Tomato Basil Soup with choice of one of the following: Smoked Turkey, Ham and Cheese or Roast Beef Sandwich on Croissant and served with Potato Salad
\$19.00

MENDAKOTA CLUBHOUSE CROISSANT - Shaved Roast Turkey, Bacon, Lettuce and Tomatoes on a Mendakota Clubhouse Croissant served with Fresh Fruit and Potato Salad
\$18.00

BOX LUNCH - Choose from Shaved Roast Turkey and Swiss, Ham and White Cheddar or Roast Beef and Provolone Sandwich with Lettuce and Tomato on Hoagie Roll with Potato Chips, Apple, Candy Bar and Soft Drink
\$18.00

*Prices include Coffee, Hot or Iced Tea
Salads include Rolls and Butter*

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\$1.00 Per Person for Two Entrées and \$2.00 Per Person for Three Entrées*

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LUNCH BUFFETS

DELI BUFFET - Choose Three: Garden Green Salad with Dressings, Caesar Salad, Fresh Fruit Tray, Coleslaw, Potato Salad, Pasta Salad or Fresh Vegetable Tray with Ranch Dip. Sliced Roast Beef, Roast Turkey and Ham with American, Swiss and Cheddar Cheeses. Condiments to include Pickles, Lettuce, Sliced Onion and Tomatoes, Mayonnaise, Mustard and Horseradish Sauce. Assorted Breads, Rolls and Croissants

\$22.00 ~ Add Soup du Jour or Cookies and Bars + **\$3.00** Per Person

HOT DELI BUFFET - Choose Three: Garden Green Salad with Dressings, Caesar Salad, Fresh Fruit Tray, Coleslaw, Potato Salad, Pasta Salad or Fresh Vegetable Tray with Ranch Dip. Carved Roast Beef, Roast Pork and Breast of Turkey with Assorted Rolls, Breads and Condiments, Mashed Potatoes, Gravy and Chef's Choice of Fresh Vegetable

\$24.00 (+ \$100 Chef's Fee)

MENDAKOTA COOKOUT - Fruit Salad, Potato Salad and Coleslaw, Grilled Hamburgers, Chicken Breast and Bratwursts, Buttered Corn, Baked Beans and Potato Chips, Assorted Buns, Pickles, Lettuce, Red Onion, Relish, Mayonnaise, Mustard and Ketchup

\$19.00

A TASTE OF ITALY - Tossed Caesar Salad and Antipasto Platter, Chicken Parmesan with Penne Marinara, Meat Lasagna, Garlic Bread Sticks and Butter

\$20.00 ~ Add Spumoni Ice Cream + **\$3.00** Per Person

SOUTH OF THE BORDER - Hard and Soft Shell Tacos and Taco Salad Shells, Spicy Beef and Chicken, Shredded Lettuce and Cheese, Diced Onion, Tomato, Olives and Sour Cream, Spanish Rice, Refried Beans, and Tortilla Chips with Salsa

\$19.00

THE MENDAKOTA BUFFET

Choose Three: Garden Green Salad with Dressings, Caesar Salad, Vegetable Tray with Dip, Pasta Salad, Potato Salad and Cole Slaw

Entrée Selections: Chicken Marsala, Chicken Parmesan, Herb Pork Loin with Pan Gravy, Herb Crusted Walleye, Grilled Salmon and Sliced London Broil with Forest Mushroom Demi-Glace

Served with: Fresh Seasonal Vegetable, Starch or Potato and Assorted Rolls with Butter

Two Entrées: **\$24.00** Three Entrées: **\$26.00** Add Cookies and Bars + **\$3.00** Per Person

All Lunch Buffets Includes Coffee, Decaffeinated Coffee, Hot or Iced Tea

Lunch Buffets Require a Minimum of 25 Guests

Buffets Over Twenty-five Guests but Under Fifty are Subject to a Surcharge of \$2.00 Per Person

Prices are Subject to 20% Service Charge and Minnesota State Sales Tax

HORS D'OEUVRES

SPECIALTY ITEMS - Serves 50

New York Strip Loin

\$195.00

Sugar Glazed Ham

\$135.00

Roast Turkey

\$110.00

Brie En Croute (Serves 25)

\$75.00

*Chef carved items subject to a \$100.00 carving attendant fee

COLD SELECTIONS-Per Dozen

Jumbo Gulf

\$40.00

Assorted Sushi Selection

\$50.00

Smoked Salmon Canapés or Peppered Tenderloin Canapés

\$38.00

Fresh Mozzarella Crostini

\$28.00

Mini Fruit and Cheese Kabobs

\$29.00

Prosciutto Wrapped Asparagus

\$28.00

Cucumber Shrimp Rondelles

\$30.00

Herb Cream Cheese Stuffed Cherry Tomatoes

\$27.00

PLATTERS-Per Person

Antipasto Display: Assortment of Salami, Cheeses, Balsamic Roasted Pears Wrapped in Prosciutto and Fresh Marinated Tomatoes

\$9.00

Domestic and Imported Cheeses with Assorted Crackers

\$6.00

Fresh Vegetable Crudité with Ranch Dip

\$4.00

Grilled Vegetable Platter with Lemon Aioli

\$5.00

Fresh Seasonal Fruit with Honey Yogurt Dip

\$5.00

Mini Deli Sandwiches: Ham & Cheese, Blackened Chicken with Boursin and Roast Beef with Jalapeño Jack

\$7.00

Seafood Display: Shrimp Cocktail, Crab Claws and Oysters

\$18.00

Crab and Spinach Dip with Crackers and Crostini

\$8.00

HORS D'OEUVRES Continued.....

HOT SELECTIONS-Per Dozen

Assorted Sliders: Cheeseburger, Chicken or Philly Cheese

\$40.00

Bacon Wrapped Scallops

\$36.00

Italian Sausage, Red Onion and Assorted Pepper Skewers

\$28.00

Crab Stuffed Mushrooms

\$30.00

Mini Beef Wellington with Béarnaise Sauce

\$46.00

Mini Chicken Wellington with Orange Hollandaise

\$46.00

Mini Brie and Raspberry En Croûte

\$34.00

Buffalo Chicken Wings or Deep Fried Chicken Drumsticks

\$30.00

Chicken Satay with Peanut Sauce

\$28.00

Barbecue or Swedish Meatballs

\$26.00

Beef Tenderloin Brochettes

\$42.00

Bacon Wrapped Water Chestnuts

\$27.00

Vegetable Spring Rolls with Plum and Mustard Sauces

\$29.00

Custom Chef Creations are Available by Request. Please Speak to your Sales Manager for More Details.

Above prices are Subject to 20% Service Charge and Minnesota State Sales Tax

PLATED DINNER

TOP SIRLOIN - Eight Ounce Sirloin served with Maître D'hôtel Sauce
\$34.00

FILET MIGNON - Filet with Bacon Merlot Glaze
6 Ounce-\$40.00
8 Ounce-\$44.00

RIB EYE - Twelve Ounce with Bordelaise Sauce
\$39.00

HERB AND BACON WRAPPED PORK LOIN - Served with a Citrus Glaze
\$32.00

ROASTED PORK LOIN - Served with a Dried Fruit Demi
\$31.00

CHICKEN CHARDONNAY - Sautéed Chicken Breast served with a Sauce of Mushrooms, Sundried Tomato, Artichokes and Prosciutto Ham
\$30.00

STUFFED CHICKEN BREAST - Wild Rice and Apple Stuffed Chicken, with Madeira Truffle Sauce
\$32.00

CHICKEN PICATTA - Egg Battered Chicken Breast with a Lemon Caper Sauce
\$30.00

GRILLED ATLANTIC SALMON - Served with Fresh Pineapple Salsa
\$31.00

WALLEYE PIKE - Almond Crusted with Lemon Butter Sauce
\$32.00

CHICKEN AND SHRIMP - Sautéed Chicken Breast with Chardonnay Sauce and Three Jumbo Shrimp with Lemon Beurre Blanc
\$38.00

CHICKEN AND SALMON - Grilled Chicken Breast and Salmon Fillet with Lemon Beurre Blanc
\$35.00

SURF AND TURF - Five Ounce Filet with choice of Macadamia Nut Walleye, Grilled Salmon or Grilled Shrimp
\$44.00

Above prices Include Garden Green Salad with House Dressing, Choice of one Starch and one Vegetable, Rolls, Butter, Coffee or Tea

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\$1.00 Per Person for Two Entrées and \$2.00 Per Person for Three Entrées*

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UPGRADED SALAD SELECTIONS

Spinach Greens with Mixed Berries, Candied Walnuts and Pistachio Goat Cheese
with a Raspberry Vinaigrette.

\$3.00

Bibb and Romaine Lettuce with dried Cranberries, sliced Red Onion, Bleu Cheese
Crumbles, Hazelnuts and served with a Strawberry Balsamic Vinaigrette.

\$3.00

Freshly Tossed Classic Caesar Salad with Croutons.

\$2.00

Vegetable Options: (Choose One)

Grilled or Steamed Asparagus

Glazed or Green Top Carrots

Fresh Medley

Green Bean Bundles + **\$2.00**

Asparagus Bundles + **\$2.00**

Spinach Stuffed Tomato + **\$2.00**

Starch Options: (Choose One)

Oven Browned Potato

Yukon Gold Mashed Potato

Twice Baked Potato + **\$2.00**

Garlic Mashed Potato

Potato Soufflé + **\$2.00**

Au Gratin Potato

Medley of Wild Rice

Rice Pilaf

VEGETARIAN OPTIONS

VEGETARIAN WELLINGTON - Served with Marinara and a Ragout of Wild Mushrooms and Goat Cheese
\$29.00

ACORN SQUASH CASSEROLE - Served with Maple Vanilla Sauce
\$29.00

BUTTERNUT SQUASH RAVIOLI - Served with an Apple and Lingonberry Compote
\$29.00

CHILDREN'S OPTIONS

CHICKEN TENDERS - Served with BBQ Sauce, Fruit and French Fries
\$13.00

MAC AND CHEESE - Served with Fruit and Garlic Bread
\$13.00

DINNER BUFFETS

A TASTE OF ITALY

Tossed Caesar Salad, Antipasto Platter, Chicken Parmesan, Meat Lasagna, Rotini Pasta in Vodka Sauce with Italian Sausage, Prosciutto and Roasted Peppers, Penne Pasta with Grilled Chicken and Broccoli in a Boursin Cheese Cream Sauce, Garlic Bread Sticks with Butter, Coffee or Tea

\$37.00 Add a Platter of Mini Cannoli and Pignoli Cookies + **\$4.00** per person.

MENDAKOTA BUFFET

Mixed Green Salad with Assorted Dressings, Pasta Salad and Fresh Fruit Tray

Entrée Selections: Grilled Chicken Breast with Garlic Butter, Chicken Chardonnay, Herb and Bacon Wrapped Pork Loin with Pan Gravy, Almond Crusted Walleye Pike with Dijon Cream Sauce, Grilled Atlantic Salmon with Barbecue Kiwi Sauce and Sliced New York Strip Loin with Port Wine Mushroom Demi

Choice of Vegetable, Starch, Rolls and Butter, Coffee or Tea

Two Entrées: **\$40.00** Three Entrées: **\$44.00**

LATE NIGHT MUNCHIES (AFTER 9:00 P.M.)

A Dozen Assortment of Pre-Made Silver Dollar Bun Sandwiches

\$40.00/Per Dozen

16 inch Assorted Pizzas

\$18.00/ Per Pizza

Mashed Potato Bar with Assorted Toppings

\$6.00/Per Person

Assorted Sliders (Cheeseburger, Chicken or Philly Cheese)

\$40.00/Per Dozen

Mixed Nuts

\$30.00/Per Pound

Pretzels

\$14.00/Per Pound

Mendakota Snack Mix

\$22.00/Per Pound

All Dinner Buffets Includes Coffee, Decaffeinated Coffee, Hot or Iced Tea

Dinner Buffets Require a Minimum of 25 Guests

Buffets Over Twenty-five Guests but Under Fifty are Subject to a Surcharge of \$2.00 Per Person

Prices are Subject to 20% Service Charge and Minnesota State Sales Tax

DESSERT SELECTIONS

Fresh Berry Trifle

\$7.00

Chocolate Mousse in Chocolate Cup with Raspberry Coulis

\$8.00

Triple Threat Chocolate Cake

\$9.00

Carrot Cake

\$7.00

Flourless Chocolate Cake

\$7.00

New York Style Cheesecake with Fresh Berries

\$8.00

Carmel Apple Cheesecake

\$8.00

Blueberry, Cherry, Pecan, Pumpkin or Apple Pie

\$5.00

Ala Mode

\$6.00

Vanilla Ice Cream Sundae with Chocolate, Caramel or Strawberry Sauce

\$5.00

Ice Cream or Sherbet

\$4.00

Sweet Table - Assorted Mini Desserts

\$10.00/Per Person

Platters of Bars, Brownies or Cookies

\$28.00/Per Dozen

BAR SERVICE AND BEVERAGES

House Brand Liquors

\$7.00

Call Brand Liquors

\$8.00

Premium Brand Liquors

\$9.00

Ultra-Premium Brand Liquors

\$10.00

Cordials

\$10.00

House Wines - Chardonnay, Cabernet, Merlot and White Zinfandel

\$8.00

Domestic Beers

\$5.00

Import Beers

\$6.00

Soft Drinks and Fruit Juices

\$3.00

Bottle Water

\$3.00

Domestic Barrel Beer

\$375.00/Per 1/2 Barrel

\$225.00/Per 1/4 Barrel

Import/Specialty Barrels

(1/2 barrel)

Varies

House Wine

\$25.00/Per Bottle

House Champagne

\$25.00/Per Bottle

House Liquor - \$7.00

Bacardi Rum
 Cabin Still Bourbon
 Christian Brothers Brandy
 Pinnacle Vodka
 Sauza Tequila
 Seagrams Gin
 Windsor Whiskey

Call Liquor - \$8.00

Absolut Vodka
 Titos Vodka
 Bacardi Limon Rum
 Beefeater Gin
 Bombay Gin
 Canadian Club Whisky
 Captain Morgan Spiced
 Rum
 Dewars Scotch
 Korbel Brandy
 J&B Scotch
 Jim Beam Bourbon
 Johnny Walker Red
 Scotch
 Seagrams 7 & VO
 Stolichnaya Vodka
 Tanqueray Gin

Premium Liquor - \$9.00

Bombay Sapphire Gin
 Chivas Regal Scotch
 Jack Daniels Bourbon
 Jameson Irish Whiskey
 Kettle One Vodka

Ultra-Premium Liquor - \$10.00

Crown Royal Whiskey
 Glenlivet Scotch
 Makers Mark Bourbon
 Chopin Vodka
 Grey Goose Vodka
 Hendricks Gin
 Johnny Walker Black Scotch
 Long Island Iced Tea
 Patron Silver Tequila

Cordials/Cognacs - \$10.00

Amaretto Disaronno
 Baileys Irish Cream
 Courvoisier
 Drambuie
 Frangelico
 Grand Marnier

Virgin Drinks - \$4.50

Virgin Daiquiri
 Virgin Mary

Domestic Beer - \$5.00

Michelob Golden Light
 Budweiser/Bud Light
 Miller Lite
 Grain Belt
 Coors Light
 O'Doul's

Import/Micro - \$6.00

Amstel Light
 Becks N/A
 Corona
 Fat Tire
 Guinness
 Heineken
 Newcastle
 Summit Extra Pale Ale

N/A Beverages - \$2.50

Fountain Soda
 Juices

Lemonade

Bottled Water - \$3.00