

special events

at the Museum of Science and Industry



MAIN MUSEUM

Available after hours of operation (no earlier than one hour after Museum closing).
Rental fees are based on a 4 hour event window. Includes complimentary parking and coat check.
Temporary exhibits are available for an additional fee.

Entire Main Museum of Exhibits	\$9,000
Two Consecutive Levels of Exhibits	\$7,000
Rotunda & All Main Floor Exhibits	\$6,500
Rotunda & Three Main Floor Exhibits	\$6,000
Additional Exhibit	\$ 1,000
Museum open after 11:00pm	\$ 1,000 / hour

Additional Fee for Groups Over 2,000

2,000-2,999	\$2,200
3,000-3,999	\$3,700
4,000+	\$4,700



OUTDOOR TERRACE

South Portico w/rental of Main Museum \$1,800

North Portico w/rental of Main Museum \$1,800

South Portico tented from May through October.

Daytime Rental

South Portico

\$3,800



U-505 SUBMARINE

Exhibit

\$4,500

Includes on-board tours of submarine.



spaces

HENRY CROWN SPACE CENTER & OMNIMAX THEATER

Exhibit \$3,500
 Omnimax Films \$600 / showing



WEST PAVILION & AUDITORIUM

<u>Daytime Rental</u>	Full Day	1/2 Day
West Pavilion	\$3,000	
Auditorium	\$2,500	\$1,600
West Pavilion & Auditorium	\$3,500	\$2,600

<u>Evening Rental</u>		
West Pavilion	\$3,000	
Auditorium		\$2,500
West Pavilion & Auditorium	\$3,800	

CUSTOMIZED SERVICE

We will work with you to create a memorable experience for all of your guests. Your personal event coordinator will guide you through the planning process step-by-step, ensuring that every detail is executed to perfection.

AMENITIES

- Coat Check
- Event Security
- Guides and exhibit staff
- Underground, direct-access parking or valet
- Audio/Visual Equipment
- Souvenir photos capturing the highlights of your event
- Access to Museum shops
- Customized gift packages
- China, Linen, Floral, Decor



reception MENUS



BUTLER PASSED HORS D'OEUVRES

Sesame Shrimp Canapé
garnished with pickled asian slaw

Bleu Cheese Crostini
with roasted pear and fresh chives

Apple & Smoked Jarsberg Quesadilla
with mango chutney

Corn Crusted Catfish
with creole remoulade

Black Bean Crab Cakes
with roasted yellow pepper dip

Asian Vegetarian Egg Rolls
with sweet mustard

Smoked Salmon Tartare
on pumpernickel toast points

Velvety Red Pepper Hummus
nestled in a crispy seasoned pita chip

Beef Satay
with savory peanut sauce

Stuffed Potato Cups
chorizo & jack cheese
goat cheese & ratatouille

Strudel Bites
artichoke, red pepper & basil
vegetable & ricotta
wild mushroom
curried lamb, dried fruit & almond

Mediterranean Tartlets
pesto, plum tomato & provolone
tomato, kalamata olive, fresh mozzarella & garlic
artichoke, roasted pepper & asiago
potato with leek, bacon & fresh rosemary

Belgian Endive
tipped with fresh mango salsa

Bruschetta
fresh mozzarella & plum tomato
beef tenderloin, asparagus
& spicy remoulade

Petite Lamb Chops
with fresh mint & garlic sauce

Pot Stickers
with spicy soy sauce

New England Crab Cakes
with gazpacho mayonnaise

Brochettes
chicken satay
shrimp & andouille sausage
teriyaki beef tenderloin
tunisian spiced chicken
teriyaki chicken
jerk chicken

served/priced in quantities of 50 pieces.
minimum order of 100 pieces per item.

hors d'oeuvres

IMPORTED DOMESTIC CHEESE BOARD

accompanied by assorted baguette slices, water crackers, wafers & seasoned bread sticks • seasonal fruit garnish

VICTORIAN CHEESE DISPLAY

english cheddar, smoked gouda, stilton in port wine, brie baked en croute with chutney & a variety of domestic cheeses • spiced nuts • dried fruit • currant jam • imported crackers, flatbreads & wafers

ANTIPASTO DISPLAY OF ITALIAN MEATS & CHEESES

accompanied by roasted sweet peppers • marinated olives • focaccia, bread sticks & baguette slices

PACIFIC RIM TABLE

steamed shumai dumplings • california sushi maki rolls • chicken satay • vietnamese noodle salad • thai cucumber salad • peanut sauce, sweet chili dipping sauce & spicy soy sesame sauce

FLAVORS OF THE MEDITERRANEAN

toasted pita chips & european flat breads • traditional hummus • baba ghanoush • herbed feta cheese dip • tabouleh • stuffed grape leaves with curried rice • grilled lamb kabobs with cucumber mint sauce

VEGETABLE CRUDITES

fresh, crisp garden vegetables with a choice of two of the following dips • creamy avocado dip • spinach dip • herb yogurt dip • ranch dip

CHILLED SMOKED SALMON

accompanied by capers • minced onion • chopped egg • lavosh

SEASONAL & TROPICAL FRUIT DISPLAY

THAI LETTUCE WRAPS

create your own thai lettuce rolls with satay chicken strips, carrots, bean sprouts, coconut curry noodles and lettuce leaves
spicy thai sauce, peanut sauce, sweet red chili sauce and tamarind-cashew sauce

minimum order of 100 guests per display.

*displayed
hors d'oeuvres*

strolling BUFFETS

A minimum guarantee of 150 guests per station
is required to avoid surcharges.



FRENCH QUARTER

jambalaya with chicken and shrimp • muffuletta sandwich slices with genoa salami, italian ham, provolone cheese and cracked olive relish • creole mustard potato salad • roasted corn & jalapeno fritters

LITTLE BIT OF SOUL

corn meal breaded lemon-garlic catfish fillets with carolina tartar sauce, hot sauce & fresh lemon wedges • st. louis style bbq pulled chicken sandwiches on petite sliced potato rolls • spinach salad with tomato, red onion and honey mustard dressing • summer succotash

GRECIAN VILLAGE

chicken breast souvlaki • braised lamb with artichoke and lemon • village salad of cucumbers, tomatoes, greek olives, red onion, green pepper, feta cubes, pepperoncini and horiatiko vinaigrette • eggplant garlic spread • tzatiki sauce • warm pita bread

FLAVORS OF INDIA*

bombay new york frankies and biriyani bowls • choose one: lamb vindaloo, creamy grilled chicken or savory chick peas with potato – wrapped in wheat flat bread with steamed basmati rice for a bombay new york frankie or over basmati rice for a biriyani bowl • sautéed peppers & onions • cucumber salad • lentil dal • grilled naan • tomato, cilantro & tamarind chutneys • mint & onion raita

ASIAN MOO SHU*

choose one: chicken, beef or vegetable – tender asian pancakes rolled with duck sauce and a delicate julienne of bean sprouts, bamboo shoots, scallions & carrots • peking salad in authentic take-out containers (crisp greens & napa cabbage with snow peas, red onion, water chestnuts, red pepper, scallion, mandarin oranges and wonton twists in ginger soy dressing) • fortune cookies • chop sticks

NUEVO LATINO

grilled grouper tacos in warm corn tortillas with chihuahua cheese, tomato, shredded lettuce, baja sauce and citrus pico de gallo • cubano sandwiches grill pressed and filled with sliced ham, roast pork, swiss cheese, mustard & pickles • hearts of palm, red onions & avocado salad with romaine, mojito vinaigrette and marachiabo style plantain chips • simmered black beans & steamed rice

PASTA BY DESIGN*

choose your own ingredients: portobello mushrooms, match stick carrots, julienne peppers, peas, black olives, pancetta, artichoke hearts, broccoli and baby spinach • hand your creation to our saute chef and we'll finish your design with your choice of italian sausage, smoked chicken or broken shrimp and rosemary gorgonzola cream sauce or sun-dried tomato marinara • served with antipasta salad of romaine, sundried tomatoes, fresh mozzarella, black olives, pepperoncini, chopped volpi salami and red wine vinaigrette • warm bread sticks with garlic cheese spread

strolling buffets

ITALIAN TABLE

chicken saltimbocca – chicken breast medallion layered with prosciutto and fresh mozzarella cheese • tender linguini tossed with pink vodka sauce, baby clams, mussels, scallops and shrimp • arugula & spinach salad with roasted pepper vinaigrette & toasted pinolis • tomato, fresh basil & red onion bruschetta display

TASTE OF CHICAGO

chicago style hot dogs – best kosher all beef steamed hot dogs with yellow mustard, chopped onions, kosher dill pickle spear, pickle relish, celery salt, tomatoes & sport peppers on a poppy seed bun • potato chips • deep dish pizza slices – combo supreme with sausage, pepperoni, onions, peppers & mushrooms, classic cheese pizza • italian chop salad with crisp greens, tomatoes, provolone cubes, ditalini pasta, mild giardiniera vegetables & red wine vinegar house dressing

CARIBBEAN ISLAND DREAM

jamaican jerk pork ribs • sugar cane skewered rum-runner glazed shrimp • fried plantains • island salad – crisp lettuce blend with shredded carrot, candied almonds, red grapes, sweet peppers, golden raisins, fresh pineapple & shaved coconut with lime-cilantro dressing and banana chips

SUSHI**

A glass showcase displayed at the buffet featuring authentically freshly prepared sushi • nigiri – scallop, salmon, halibut, shrimp, yellow tail and barbeque eel • cucumber, crab & avocado roll • barbeque eel & cucumber roll • salmon & cream cheese roll • pickled ginger • wasabi • soy sauce

***requires a sushi chef at \$400 each*

RISOTTO*

arborio rice prepared to order with forest mushrooms, asparagus, pancetta, langostinos, fire roasted tomatoes, pine nuts, baby spinach & freshly grated grana parma • arugula caprese salad with buffalo mozzarella cheese, roma tomatoes, extra virgin olive oil, balsamic vinegar & cracked black pepper

ON THE WATERFRONT

iced cold bar filled with shrimp and crab claws • cocktail sauce and louis dressing • carved smoked salmon with pumpernickel, capers, onions, diced eggs, parsley and sour cream • oyster shooters with lime sake

****rental fee applies*

strolling buffets

SUPER SOUPS

choose three of the following house made comfort soups • roasted sweet corn & crab chowder with seasoned oyster crackers • baked potato soup with sour cream, sharp cheddar, snipped chives and bacon crisps • butternut squash soup with toasted pumpkin seeds and brown sugar crème fraiche • smoked tomato bisque with toasted cheddar-herb croutons • ale house beef & bean chili with tortilla strips, jack cheese, sweet onion & sour cream • beef short rib with autumn vegetables and wild rice • vegetable minestrone with focaccia croutons and parmesan cheese • accompanied by a bountiful display of crusty rolls, bread sticks and seasoned lavash, whipped creamery butter, rosemary-parmesan butter, white bean & roasted garlic spread ****rental fee applies*

THE CARVERY*

pepper & herb crusted tenderloin of beef with horseradish cream & whole grain mustard • prime rib of beef with horseradish sauce & roasted garlic au jus • roasted beef with green peppercorn mustard & roasted garlic aioli • sage rubbed roast turkey breast with cranberry orange relish & whole grain honey mustard • cider glazed roast pork loin with pomegranate red onion chutney & juniper mustard • maple scented baked ham with spiced mango-pineapple relish & brown sugar-wild turkey mustard • rosemary pesto roast leg of lamb with red currant mint relish & roasted shallot demi glace • hickory smoked whole pacific salmon with caper-red onion remoulade & lingonberries

served with a selection of petite rolls and your choice of two side dishes: rosemary sea salt roasted new potatoes • yukon gold whipped potatoes — add toppers for an additional charge — sour cream, snipped chives, bacon crisps, shredded cheddar & caramelized leeks • bourbon & brown sugar whipped sweet potatoes with toasted pecans • herb potato pancakes with apple sauce • parmesan-reggiano & sun-dried tomato baked polenta • mushroom and wild rice pilaf • garlic roasted button mushrooms • steamed seasonal vegetable medley • greek style green beans sautéed with tomato and oregano • sonoma greens with orange segments, fresh berries, goat cheese & candied walnuts tossed with a raspberry vinaigrette • traditional caesar salad with romaine lettuce in a tangy caesar dressing with shaved parmesan cheese and garlic croutons • green bean, portobello mushroom & parmesan-reggiano chards in a lemon leek vinaigrette

SPANISH

paella valencia — classic presentation of saffron rice with spanish chorizo, chicken breast, clams, mussels and shrimp • grapes, watercress, marinated tomatoes & manchego cheese salad with roasted hazelnut-sherry vinaigrette • artichoke bottoms filled with mushroom tapenade • baked goat cheese in tomato-fennel sauce with grilled baguette slices • marinated spanish olives ****rental fee applies*

A minimum guarantee of 150 guests per strolling buffet station is required to avoid surcharges.

* = Requires Chef Attendant at \$150 per 100 guests.

strolling buffets

FRENCH PRESSED DESSERT SANDWICHES*

egg dipped challah bread with mascarpone & walnut filling, finished for your guests on our panini grill and cut into fingers • served with fresh strawberries and chantilly cream

FRUIT SPRING ROLLS

hand rolled fresh fruit spring rolls with seasonal melon, kiwi, pineapple, strawberry and fresh mint • presented with gingered whipped cream, spiced pear syrup and toasted almond slivers

CRÈME BRULEE STATION*

rich custards with chef caramelized sugar crust • butterscotch crème brulee with home made caramel corn • chocolate crème brulee with fresh raspberries

****rental fee applies*

CHEESE CAKE MARTINIS

rich new york style cheese cake presented in stemmed martini glasses • guests top their own cheesecake with fresh strawberries, chocolate fudge sauce, toasted coconut, cinnamon caramel sauce or maple & bourbon pecan syrup

DECONSTRUCTED SMORES*

housemade toasted marshmallow • uniformed chef flaming a brandied chocolate fudge shooter • presented with graham cracker — pecan brittle

ALLIED FORCES DESSERT BUFFET

tiramisu bites • petite cannoli • almond biscotti • napoleons • eclairs • cream puffs • english trifle bowl with tender lady fingers layered with vanilla custard, whipped cream & fresh berries • imported cheeses — baked brie with sun-dried apricots and toasted hazelnuts, stilton in port wine syrup, camembert and fontina, baguette slices and water crackers

All Dessert Stations include Silver Samovar Coffee & Tea Service.

strolling desserts

MSI SWEET TABLE

fresh fruit display of seasonal melon, pineapple, seedless grapes, strawberries & kiwi • cheese cake bites • cream puffs • chocolate coated éclairs • lemon squares • raspberry bars • turtle brownies • butter cookies

HYDE PARK SWEET TABLE

mini fruit tarts – key lime, lemon curd, apple frangipane, cherry • petite torte slices – opera, chocolate truffle, raspberry sacher, rum napoleon • tuxedo chocolate dipped whole strawberries • demi cup assortment – crème brulee, chocolate pots de crème, passion fruit mousse, chocolate trio of dark mocha, malted milk & white chocolate mousses • fresh berries with grand marnier cream & fresh mint

SUGAR & SPICE ... and everything nice

lemon ice pops for grown ups, spiked with limoncello • cotton candy tufts spun around clear lucite sticks • fresh mini donuts presented on a bed of sparkling cinnamon sugar • lattice-top petite strawberry rhubarb pies served with a mini scoop of vanilla ice cream • purple fudge cakes – mini sour cream chocolate cupcakes topped with a dense layer of chocolate ganache & edible purple pansies

FRUIT FLAMBES*

choose one: cherries jubilee – sweet dark cherries flamed in kirsch, presented over vanilla ice cream • bananas foster – caramelized bananas laced with myers rum syrup and toasted pecans, presented over cinnamon ice cream • apples & mascarpone crepe – granny smith apple slices kissed by calvados and layered in tender crepes with honeyed mascarpone

HOT, HOT, HOT... CHOCOLATE***

chile spiced authentic mexican style hot chocolate topped with luscious whipped cream and presented with warm, crisp, sugar-dusted churros

ADD-ON: almond joy – steamy white chocolate made just for you, laced with coconut rum & amaretto liquor and presented with white chocolate marshmallow stirrers (Add \$4.75 per person)

ADD-ON: big kids milk & cookies - ice cold milk shooters – choose your milk straight up, white russian or brandy alexander style • fresh from the oven warm cookies – pecan chocolate chip, white chocolate macadamia nut, chocolate chunk (Add \$5.50 per person)

***rental fee applies

All Dessert Stations include Silver Samovar Coffee & Tea Service.

strolling desserts

FINNIGAN'S SUNDAE BAR

choose three flavors: french vanilla, chocolate, strawberry, butter pecan, cookies n' cream, chocolate chip cookie dough or mint chocolate chip •
toppers include: toasted coconut, pecan pieces, crushed oreos, butterfingers, chocolate chips, strawberry sauce, caramel sauce, chocolate sauce, whipped cream, maraschino cherries, nuts & sprinkles

FINNIGAN'S SCOOPS

hand dipped cones and cups – choose three flavors: french vanilla, chocolate, strawberry, butter pecan, cookies n' cream, chocolate chip cookie dough or mint chocolate chip

SILVER SAMOVAR COFFEE SERVICE

freshly brewed starbucks regular & decaffeinated coffee • assortment of tazo teas • cream, sugar, sweeteners, fresh lemon

A minimum guarantee of 150 guests per strolling dessert station is required to avoid surcharges.
= Requires Chef Attendant at \$150 per 100 guests.

All Dessert Stations include Silver Samovar Coffee & Tea Service.

strolling desserts

seated

DINNERS

Please consult with your sales manager on staffing requirements.



SEATED DINNER: APPETIZER

Farm-Raised Roasted Quail

stuffed with michigan dried cherries, with wild rice polenta and port wine dried cherry sauce

Seared Sea Bass

potato white bean puree and smoked tomato tapenade

Maryland Crab Cake

presented over mesclun salad greens with gribiche sauce

Grilled Prawns

over a spring salad of asparagus, french green beans, enoki mushrooms, diced tomatoes, pine nuts and lemon herb vinaigrette

Smoked Salmon Tartare

toast points, lemon crème fraiche and fresh herbs

Cherry Wood Smoked Duck Breast

over warm cannellini beans with oven dried tomatoes, arugula and aged balsamic vinegar

Seared Tuna Medallion

on a bed of marinated julienne vegetables with pickled ginger, black sesame seeds and wasabi cream

Spinach and Cheese Tortellini

in porcini broth with reggiano parmesan cheese and fresh herbs

Warm Mushroom and Leek Tart

served with petite salad and sherry dijon vinaigrette

appetizers

SEATED DINNER: SALAD

Romaine, Radicchio and Watercress Salad

served with parmesan chards, toasted pine nuts and lemon leek vinaigrette

Grilled Portobello Mushroom and Fresh Green Bean Salad

served with sweet grape tomatoes, asiago cheese and rice wine vinaigrette

Julienne Apple and Belgian Endive Salad

served with capers, flat leaf parsley, tear drop tomatoes and fresh goat cheese

Grilled Jumbo Asparagus and Tomato Salad

served with pecorino ricotta salata and caper vinaigrette

Roasted Beet Salad

served with arugula, walnuts, amish bleu cheese and fresh tarragon vinaigrette

Tri-Color Salad

radicchio, arugula and belgian endive with fresh mozzarella cheese and grape tomatoes with basil vinaigrette

Organic Mesclun Greens with Duck Confit

roasted pear, peppered pecans and dried cherry with ginger vinaigrette

Caesar Salad

crisp romaine tossed with parmesan chards, garlic croutons and classic caesar dressing

Caprese Salad

vine ripened red and yellow tomatoes, fresh mozzarella cheese and basil with balsamic vinegar, olive oil and cracked black pepper

Baby Spinach Salad

with orange segments, red onion, grape tomatoes, croutons and honey mustard vinaigrette

salads

SEATED DINNER: ENTREE

Roast Tenderloin of Beef

red zinfandel sauce • potato rosemary galette • julienne of root vegetables

Herb Crusted Roast Strip Sirloin

mushroom jus lie • three potato and mushroom hash • asparagus and baby carrots

Grilled Filet Mignon

merlot sauce with glazed pearl onions • yukon gold potatoes with field mushrooms • haricot vert

Roasted Rack of Baby Lamb

white bean vegetable ragout • fresh mint-tomato vinaigrette

Pan Seared Chicken Breast

served on mushroom mashed potatoes with hunter sauce • seasonal vegetables

Marinated Grilled Chicken Breast

saffron rice and roasted peppers • seasonal vegetables • natural jus

Red Wine Braised Chicken

with mushroom ragout • french green beans • baby red skinned potatoes

Sautéed Duck Breast

mashed rutabaga • haricot vert • bunch carrots • green peppercorn sauce

Roast Poussin

with cornbread stuffing • roasted vegetable mélange • cranberry peppercorn chutney

Roast Salmon Filet

adobo sauce • lentil rice • fresh fennel with orange salad

entrees

SEATED DINNER: ENTREE

Grilled Swordfish

mango mojo • wild rice pilaf • sugar snap peas and baby carrots

Seared Sea Bass

chardonnay herb sauce • artichoke risotto cake • julienne root vegetables

Pairing of Filet Mignon and Sautéed Crab Cake

creamy garlic potatoes • seasonal garden vegetables

Pairing of Petite Filet Mignon and Grilled Salmon

caper-artichoke sauce • potato rosemary galette • chef's vegetable mélange

Pairing of Petite Filet Mignon and Shrimp Brochette

whipped potatoes with sun-dried tomatoes and fresh basil • julienne of root vegetables

Pairing of Petite Filet Mignon and Breast of Chicken

mushroom demi glace • orzo pasta • grilled vegetable mélange

SEATED DINNER: DESSERT

Warm Apple Tart • vanilla bean ice cream with crispy apple chips and caramel sauce

Merlot Poached Pear (maximum 300 guests) • panna cotta, chopped pistachios and fresh raspberries

Death by Chocolate Torte • raspberry chambord sauce

Individual Flourless Chocolate Cake • mango sauce, seasonal fruit confetti

Warm Individual Pecan Tart • bourbon crème anglaise and whipped cream

Crème Brulee • seasonal berries and a chocolate straw

Raspberry Lemon Curd Tart • raspberry sauce and fresh berries

Warm Rum Guava Bread Pudding • bermuda rum custard sauce

Fresh Berries and Fruits (seasonal) • marsala salazon gratin

Chocolate Pecan Tart • espresso sauce

Individual Molten Center Chocolate Cake • whipped cream and seasonal berries

Black Diamond Chocolate Chip Cheesecake • layer of chocolate mousse and chocolate ganache with strawberry sauce

Museum Duo • slice of ganache topped flourless chocolate cake and a wedge of key lime tart garnished with berry coulis, crème anglaise and seasonal berries

desserts

BAR PACKAGES

ALCOHOL SERVICE POLICY: It is our policy that all liquor, wine or beer be supplied by the Museum of Science and Industry. We consider it our responsibility to enforce the legal drinking age laws of the State of Illinois.

OPEN HOSTED BAR

Serving cocktails, wine and beer throughout a specified time-frame; up to 4 hours. A bartender set-up fee of \$300, per bar applies. Fee includes 2 bartenders and 1 bar back per bar. Soda, juices and mixers are \$3.50 per person, up to 4 hours.

PREMIUM BRANDS – FULL BAR PACKAGE

Liquor: Dewar's Scotch, Jack Daniels Bourbon, VO Whiskey, Tanqueray Gin, Finlandia Vodka, Bacardi Rum, Cuervo Gold Tequila. Bottled Beer: Miller Genuine Draft, Samuel Adams, Amstel Light, Heineken. Non-Alcoholic Beer. Wine: House Select Chardonnay, Merlot, and Cabernet.

One Hour	\$13.00 per person
Two Hours	\$19.00 per person
Three Hours	\$23.00 per person
Four Hours	\$28.00 per person

STANDARD BRANDS – FULL BAR PACKAGE

Liquor: Cutty Sark Scotch, Jim Beam Bourbon, Canadian Club Whiskey, Beefeater Gin, Smirnoff Vodka, Barton Light Rum, Montezuma Tequila. Bottled Beer: Miller Genuine Draft, Miller Light. Non-Alcoholic Beer.. Wine: House Select Chardonnay and Merlot.

One Hour	\$11.00 per person
Two Hours	\$17.00 per person
Three Hours	\$21.00 per person
Four Hours	\$25.00 per person

PREMIUM WINE / IMPORTED BEER PACKAGE

Bottled Beer: Miller Genuine Draft, Samuel Adams, Amstel Light, Heineken. Non-Alcoholic Beer. Wine: House Select Chardonnay, Merlot and Cabernet

One Hour	\$12.00 per person
Two Hours	\$15.00 per person
Three Hours	\$18.00 per person
Four Hours	\$21.00 per person

BAR PACKAGES

HOUSE WINE / DOMESTIC BEER PACKAGE

Bottled Beer: Miller Genuine Draft, Miller Light. Non-Alcoholic Beer. Wine: House Select Chardonnay and Merlot.

One Hour:	\$9.00 per person
Two Hours:	\$12.00 per person
Three Hours:	\$15.00 per person
Four Hours:	\$18.00 per person

LATE EVENING CORDIAL PACKAGE – In addition to a full bar package

Amaretto, Baileys, B&B Drambuie, Frangelico, Grand Marnier, Kahlua.

One Hour:	\$6.00 per person
Two Hours:	\$9.00 per person

CASH BAR

A minimum of 1 bartender and 1 cashier is required per 100 guests. A minimum of 1 bar back is required per 200 guests.

Premium Brand Cocktails	\$6.00 per drink
Standard Brand Cocktails	\$5.00 per drink
Martini	\$8.00 per drink
Cordials	\$6.00 per drink
Domestic Beer	\$4.00 per bottle
Imported Beer	\$5.00 per bottle
House Wine	\$5.00 per glass
Soda, Juice, Bottled Water	\$2.00 each

WINE SERVICE WITH DINNER

House select wine poured with your plated dinner is \$27.00 per bottle. Inquire about our wine list if you would like to customize your wine selection.

Inquire about our Specialty Bar Packages

Glowing Cosmic-Tini's • The 999 Bloody Mary Club Car • Fun & Fabulous Fusions featuring Dr. Pour • Custom Wine Tastings

CONTACT US:

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