



CONTRA COSTA COUNTRY CLUB BANQUET INFORMATION

The information provided below is a summary to assist you in making the appropriate decisions while planning your special event. Our Banquet Director and Executive Chef are here to assist you in creating your special day. Contra Costa Country Club maintains high standards to ensure our Members and guests receive personalized service in an atmosphere of casual elegance.

Room Rental Fees: (Applies to all non-member events. Sponsorship by member does not waive rental fee.)

	Day	Night
Monday	\$500	\$1,500
Tuesday – Thursday	\$250	\$400
Friday	\$300	\$1,000
Saturday	\$500	\$1,500
Sunday	\$400	\$800

Evening Food & Beverage Minimum:

Weekday	\$1,000
Friday & Sunday	\$2,500
Saturday	\$6,000

Day Food & Beverage Minimum:

Sunday – Friday	\$1,000
Saturday	\$2,000

Deposit: A non-refundable, non-transferable deposit of \$1,800 (\$500 for day events) shall be paid upon confirmation of the function date.

Banquet Fees: Wine and champagne corkage per 750ml bottle is \$12 for members and \$15 for non-members. Bar service is contracted for 5 hours, a \$300.00 overtime charge will apply for every hour over five. Menu pricing and room fees are subject to change. The current printed menus and fees may not apply to your event.

Guarantee and Payment: Menu choices and guaranteed number of guests must be provided two weeks in advance. This estimate may be increased but not decreased following the 2 week confirmation. The confirmed number of guests and menu selections must be specified 1 week prior to event. The Chef will be prepared to serve 3% over the guarantee. 100% payment of the estimated charges is due two weeks prior to the event in the form of a check, money order or credit card. Use of a credit card is through PLASTIQ, a 3rd party vendor. Go to the PLASTIQ payment page at contracostacc.plastiq.com. Additional charges incurred at the time of event will be billed and payable upon receipt and the Club will refund any overage based upon the final accounting.



Tax and Gratuity: A 23% service charge will be added to all food and beverage charges. Sales tax of 8.25% is added to food & beverage miscellaneous charges and the service charge as required by state law.

Food and Beverage on the Premises: All food and beverage with the exception of cakes/desserts must be provided by Contra Costa Country Club. No food or beverage is permitted in the Club or on the premises by individuals or outside caterers. Local Health Department rulings regarding proper refrigeration and sanitation prohibits the removal of food and beverage from the premises by you or your guests with the exception of a wedding cake.

Decorations: You may provide your personal table decorations. All decorations must meet fire department standards. Candles and candleholders are to be enclosed in glass. All other decorations are to be approved by the Banquet Director. All items brought into the Club (flowers, props, decorations, etc.) must be removed upon conclusion of the event.

CONTRA COSTA COUNTRY CLUB DRESS CODE

Acceptable attire for all members and guest while in the Clubhouse:

Males: Shorts no more than three inches above the knee; trousers; tennis shoes; collared or turtle neck shirts.

Females: Skirts; dresses or shorts no more than three inches above the knee and trousers.

Unacceptable attire for all members and guests:

- Shorts more than three inches above the knee
- Cut-offs
- Jogging or gym shorts
- Tank tops
- Bathing suits
- Sweat pants
- Any clothing displaying "logos" or lettering in poor taste
- Halter tops
- Shoeless or Shirtless

The above descriptions cover a majority of the clothing items that are or are not acceptable in the Clubhouse. If you have any questions regarding the dress code please feel free to call the administrative office at (925) 798-7135.



CONTRA COSTA COUNTRY CLUB

801 GOLF CLUB ROAD, PLEASANT HILL, CA 94523 (925) 798-7135 FAX (925) 687-8661

BANQUET CONTRACT

1. In arranging all private functions, an estimate of the number of persons attending must be provided two weeks prior to the scheduled event, with the final guarantee specified five working days in advance. This number will be considered a guarantee, and charges will be based on such guaranteed attendance. Should the number of persons attending exceed the guaranteed amount the Club will make all reasonable attempts to accommodate such additional persons, up to an additional five percent of the final guaranteed attendance.
2. All taxes, federal, state, and municipal are in addition to prices herein agreed upon which may be imposed or be applicable to this agreement and to the services rendered by the Club. The Club reserves the right to change quoted prices as necessary prior to forty-five days of the event. A 23% service charge is added to all Food & Beverage charges. Sales tax is added to all Food, Beverage and Service Charges as required by law.
3. No food and/or beverages of any kind are permitted onto the Club premises by the Patron, his/her guest(s), without special permission of the Management. The Club reserves the right to assess a charge for the service of said food or beverages.
4. A non-refundable deposit shall be paid upon confirmation of the function date. The entire deposit is credited toward the final billing. 100% payment of estimated charges is due two weeks prior to the event with the additional charges incurred at time of event billed to you, payable upon receipt. Use of a credit card is through PLASTIQ, a 3rd party vendor. Go to the PLASTIQ payment page at contracostacc.plastiq.com. Overdue remaining balances of \$1000 or less will be charged to the credit card noted on this contract. Your signature on this form authorizes Contra Costa Country Club to initiate such charges and only this charge. A 1.5% late charge per month will be added to any unpaid balance. The required deposit due is _____.
5. Cancellation Policy: All cancellations must be received in writing. If cancellation occurs 90 days prior to event, 25% of the food and beverage minimum will be billed to the client. If cancellation occurs 60 days prior to the event, 50% of the food and beverage minimum will be billed to the client. If cancellation occurs 30 days prior to the event, 75% of the food and beverage minimum will be billed to the client.
6. Smoking is not permitted in the Clubhouse. Outside smoking areas are provided.
7. Photography in areas involving the Golf Course is permitted only with approval from the Food and Beverage Director or General Manager.
8. Your room fee is _____. The room fee includes the set up of the portable dance floor. The fee applies to a five (5) hour time frame. There are additional charges for over a five (5) hour time frame. The food & beverage minimum before tax and gratuity is _____. This is the amount that needs to be spent on food or drinks before tax and service charges.
9. Dress Code: The Club maintains a very conservative dress code that requires all apparel to be considered appropriate for the occasion. Blue jeans or denim, non-collared shirts for males, halter-tops, tank tops, and short shorts are considered unacceptable. The Club may refuse service to any Member or Guest.
10. Decorations: The Club will permit the Patron to provide table decorations. No use of nails, tacks, tape, or confetti products are permitted at any time. Other decorations may be permitted with the expressed written consent of Management. All decorations and personal items must be removed at the conclusion of the function, or a minimum fee of \$100.00 will be charged.
11. The Patron shall assume responsibility for all guests or invitees of the Patron and shall reimburse the Club for any damage to Club property caused thereby. The Patron shall indemnify and hold the Club harmless from any and all liability arising out of the acts or omissions of the Patron, its guests or invitees. The Club does not assume any responsibility for the damage, loss of merchandise, or articles left in the Club prior to, or following the function. The Patron agrees that activities not in the public interest, or those which are illegal or unlawful, will not be permitted, allowed or undertaken by any persons using the facilities of the Club pursuant to this application. In the event that either the Club or the Patron shall bring any action or proceedings for the damages for an alleged breach of any provisions of this agreement, the prevailing party shall be entitled to recover as part of such action or proceedings, reasonable attorney's fees and court costs.
12. I authorize Contra Costa Country Club to gather whatever personal credit information it deems necessary and appropriate. Pursuant to Section 1788, et. Seq., of the Civil Code of the State of California. I understand that Contra Costa Country Club will retain any credit information. I further understand that should my account become 30 days delinquent, I authorize Contra Costa Country Club to report my account as delinquent. I also understand that I will be responsible for all late charges, collection fees, and any and all court fee's associated with collection of my debt. I also understand it is my responsibility to notify any creditor of changes of name, address or employment.

MEMBER NAME: _____	MEMBER # _____	BILL MEMBER'S ACCOUNT <input type="checkbox"/>
--------------------	----------------	--

CONTACT: _____ EVENT NAME: _____

ADDRESS: _____ CITY/STATE: _____ ZIP: _____

WORK PHONE (____) _____ HOME PHONE (____) _____ FAX (____) _____

E-MAIL: _____ DATE OF EVENT: _____ EVENT START TIME: _____ END TIME: _____

EXPECTED ATTENDANCE: _____

CREDIT CARD NUMBER _____ EXPIRATION DATE _____

HOST SIGNATURE: _____ DATE: _____

CATERING STAFF'S SIGNATURE: _____ DATE: _____



CONTRA COSTA COUNTRY CLUB

801 GOLF CLUB ROAD, PLEASANT HILL, CA 94523 (925) 798-7135 FAX (925) 687-8661

ADDENDUM TO BANQUET CONTRACT

1. Final guarantee specified five working days in advance. Per the addendum, we will adjust to 72 hours business hours, excluding Sat/Sun, Monday and Holidays.

2. The Club reserves the right to change quoted prices as necessary prior to forty-five days of the event. Per the addendum, club will honor the price quoted in the contracted lunch and dinner menu during 2017. *See attached pages 5-9*

4. Our standard contract indicates that a non-refundable, deposit shall be paid upon confirmation of the function date and 100% payment of estimated charges is due two weeks prior to the event with the additional charges incurred at time of event billed to you, payable upon receipt. Per the addendum, we will adjust to either a) or b), as listed below, but not both:

a) A non-refundable deposit of \$500 for day events/ \$1800 for evening events is due upon receipt of the contract and will be kept on a rolling deposit basis, as long as previous events are paid within seven days of final billing.

b) 100% payment of estimated charges due two weeks in advance of the event date with no additional deposit due upon receipt of the contract.

c) A valid credit card will be accepted in lieu of the option a or b. If payment is not received within seven days of final billing, then the credit card will be charged for the balance owed and option c will no longer be available.

d) Per the addendum, we will not require a credit card on file, as required in our standard contract.

5. Cancellation Policy: All cancellations must be received in writing. If cancellation occurs 90 days prior to event, 25% of the food and beverage minimum will be billed to the client. If cancellation occurs 60 days prior to the event, 50% of the food and beverage minimum will be billed to the client. If cancellation occurs 30 days prior to the event, 75% of the food and beverage minimum will be billed to the client. Per the addendum, we will allow cancellations 45 days prior to the event. If cancelled 45 days prior to the event, the deposit of either \$500 or \$1800 will be due, if the deposit was not paid in advance. If cancellations are within 45 days of the event, the deposit of either \$500 or \$1800 will be due along with 50% of the food minimum for the event.

Upon execution of this addendum, it is understood that each party has reviewed the standard banquet contract and the banquet packet, which will apply to all areas, except the aforementioned in the addendum. This addendum is valid through December 31, 2017. .

CONTACT: _____ EVENT NAME: _____

ADDRESS: _____ CITY/STATE: _____ ZIP: _____

WORK PHONE () _____ HOME PHONE () _____ FAX () _____

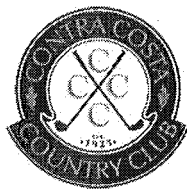
E-MAIL: _____ DATE OF EVENT: _____ EVENT START TIME: _____ END TIME: _____

EXPECTED ATTENDANCE: _____

CREDIT CARD NUMBER _____ N/A _____ EXPIRATION DATE _____ N/A _____

HOST SIGNATURE: _____ DATE: _____

CATERING STAFF'S SIGNATURE: _____ DATE: _____



CONTRA COSTA COUNTY BAR ASSOCIATION SPECIAL LUNCH MENU 2017

\$29 PER PERSON
WITH SALAD ADD \$1
WITH DESSERT ADD \$1

PRICES INCLUDE STARCH, SEASONAL VEGETABLES, WARM ROLLS, BUTTER,
ICED TEA, LEMONADE AND COFFEE SERVICE.

Choice of One

THE CLUB SALAD

Organic Mixed Greens with Cherry Tomatoes, English Cucumbers, Shaved Bermuda Onion and Champagne Vinaigrette.

APPLE AND ROMAINE

Fuji Apples, Romaine Hearts, Radicchio, Crumbled Blue Cheese and Toasted Walnuts. Dressed with an Apple Cider Vinaigrette.

CLASSIC CAESAR SALAD

Hearts of Romaine, Garlic Croutons, Parmesan Cheese
Classic Caesar Dressing.

ORGANIC MIXED GREENS

Mandarin Orange Segments, Tart Green Apples, Spiced Pecans
Citrus Vinaigrette.

Choice of Three Offerings

CHICKEN SCALLOPINI

Breaded Chicken Breast with Mushroom Marsala Sauce.

CHICKEN PICATTA

With a White Wine Caper Sauce.

CHICKEN PROVENÇAL

Grilled Herb Marinated Chicken Breast with Tapenade Sauce.

VEGETABLE WELLINGTON

Vegetables, Rice and Cheese Wrapped in Puff Pastry
with Smokey Tomato Sauce.

VEGETABLE RISOTTO

(VEGAN OPTIONAL: PREPARED WITH NO CHEESE)

Mixed Vegetables Cooked together with Arborio Rice, Vegetable Stock Parmesan Cheese and Herbs.

BUTTERNUT SQUASH RAVIOLI

Delicate Butternut Squash Ravioli, sautéed Baby Spinach, Candied Walnuts, Brown Butter, and Parmesan

GRILLED SALMON

Atlantic Grilled Salmon Filet with Champagne Sauce.

POACHED SALMON

Poached with your choice of sauce below:

Kettle One and Green Olives

Champagne Sauce

Pesto Cream Sauce

ROAST SIRLOIN

USDA Choice Beef with Brandy Mustard Sauce.

Choice of One

ASSORTED COOKIES

NEW YORK CHEESE CAKE WITH BERRY COULIS

CHOCOLATE CHEESECAKE WITH CARAMEL SAUCE

SPICED APPLE CRUMB PIE WITH CREAM ANGLAISE

Prices are Per Person and Do Not Include 23% Gratuity or Current Sales Tax



CONTRA COSTA COUNTY BAR ASSOCIATION SPECIAL DINNER MENU 2017

PRICES INCLUDE STARCH, SEASONAL VEGETABLES, WARM ROLLS, BUTTER,
ICED TEA, LEMONADE AND COFFEE SERVICE.

CHOOSE UP TO 3 ENTRÉE OFFERINGS

Entrée Choices

\$33

GRILLED, HERB MARINATED CHICKEN BREAST
with Tomato Beurre Blanc.

PARMESAN CHICKEN CUTLETS
Herb, Parmesan and Panko Crusted Boneless Chicken Breast with
Lillyput Caper Relish, Sun Dried Tomato Cream.

CHICKEN FLORENTINE
Fresh Chicken Breast stuffed with Spinach, Mushrooms and Cream.
Spanish Paprika Supreme Sauce.

SPANISH MUSHROOM CHICKEN
Airline Chicken Breast stuffed with Spanish Cheese and Mushroom Duxelle.
Aged Sherry Wine Sauce.

POACHED SALMON FILET
Pesto Cream Sauce.

GRILLED MAHI MAHI
Fresh Mahi Mahi Filet with Papaya Butter Sauce.

GRILLED VEGETABLE LASAGNA

VEGETABLE WELLINGTON
Vegetables, Rice and Cheese Wrapped in Puff Pastry
with Smokey Tomato Sauce.

Entrée Choices

\$40

ROSEMARY RUBBED PORK CHOP
Double Cut Pork Chop Marinated in Fresh Rosemary with Blackberry Red Wine Sauce.

NEW YORK STEAK
10 oz. Steak with Red Wine Herb Butter
Madeira Demi..

SLOW ROASTED PRIME RIB
Creamy Horseradish and Au Jus.

Choice of One

WITH SALAD ADD \$2

THE CLUB SALAD

Organic Mixed Greens with Cherry Tomatoes, English Cucumbers, Shaved Bermuda Onion and Champagne Vinaigrette.

APPLE AND ROMAINE

Fuji Apples, Romaine Hearts, Radicchio, Crumbled Blue Cheese and Toasted Walnuts. Dressed with an Apple Cider Vinaigrette.

CLASSIC CAESAR SALAD

Hearts of Romaine, Garlic Croutons, Parmesan Cheese
Classic Caesar Dressing.

ORGANIC MIXED GREENS

Mandarin Orange Segments, Tart Green Apples, Spiced Pecans
Citrus Vinaigrette.

Choice of One

WITH DESSERT ADD \$2

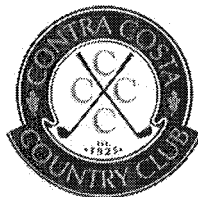
ASSORTED COOKIES

NEW YORK CHEESE CAKE WITH BERRY COULIS

CHOCOLATE CHEESECAKE WITH CARAMEL SAUCE

SPICED APPLE CRUMB PIE WITH CREAM ANGLAISE

Prices are Per Person and Do Not Include 23% Gratuity or Current Sales Tax



BREAKFAST MENU

Continental

Sliced Fruit Platter
Assorted Pastries with Jellies and Butter
Orange and Cranberry Juices
Coffee Service
∞
\$10

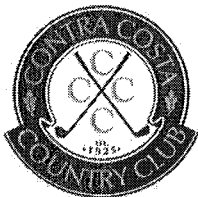
Breakfast Buffet

Sliced Fruit Platter
Scrambled Eggs
Breakfast Potatoes
Assorted Pastries with Jellies and Butter
Orange and Cranberry Juices
Coffee Service
∞
\$14

Breakfast Additions

Fresh Muffins \$2
Assorted Bagels and Whipped Cream Cheese \$2
Country Sausage Links or Patties \$2
Apple Wood Smoked Bacon \$2
Grilled Caggiano Honey Cured Ham Steaks \$4
Eggs Benedict \$3
Buttermilk Pancakes with Maple Syrup \$3

PRICES ARE PER PERSON AND DO NOT INCLUDE 23% SERVICE CHARGE OR CURRENT SALES TAX



DAGWOOD DELI LUNCH BUFFET

\$25 PER PERSON

Includes

MIXED GREEN SALAD WITH TWO DRESSINGS

PASTA SALAD

FRESH FRUIT PLATTER

ASSORTED BREAD AND ROLLS

SLICED CHEESES

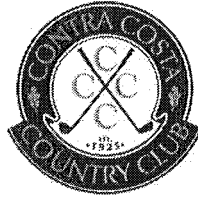
ROAST BEEF, HAM AND TURKEY

ASSORTED SANDWICH CONDIMENTS

Dessert

ASSORTED COOKIES

PRICE DOES NOT INCLUDE 23% SERVICE CHARGE AND CURRENT SALES TAX



CCCBA 10% DISCOUNT

Hors d'Oeuvres

~ Priced per 25 pieces ~

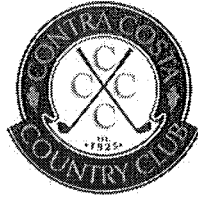
On The Cold Side

Bruschetta with Fresh Tomato, Garlic and Kalamata Olives	\$50
Caprese Skewer with Fresh Mozzarella, Basil & Cherry Tomato	\$50
Strawberry Hearts Filled with Aged Balsamic & Mascarpone	\$50
Mini Blue Cheese Wedge on Apple Chip and Red Wine Reduction	\$50
Lemongrass Cured Salmon on Cucumber with Cilantro	\$53*
Salmon Tartare, Plantain Chip, Crème Fraiche & Chive	\$53
Prosciutto D'Parma Wrapped Melons	\$62
Seared Ahi Tuna on a Crispy Wonton Chip with Wasabi Aioli	\$72
Citrus Poached Wild Prawns with Mango Cocktail Sauce	\$77
Northwest Oysters on the Half Shell	\$80

Hot Selections

Tempura Vegetables with Soy Dipping Sauce	\$44
Artichoke & Basil Fritters with Red Pepper Coulis	\$50
Vegetable Eggrolls with Ginger Soy Dipping Sauce	\$50
Sweet Sausage and Manchego Cheese Filled Mushroom Cap	\$53
Chicken and Spinach Potsticker with Ginger Ponzu Sauce	\$61
Chicken Satay with Spicy Thai Peanut Sauce	\$63
Dungeness Crab Cakes with Citrus Herb Aioli	\$64
Spanish Chili and Garlic Prawns with Sherry Pimenton Sauce	\$66
Kalamata and Artichoke Tart	\$66
Crispy Shrimp Brochettes with Coconut Curry Sauce	\$69
Southwest Chicken Spring Rolls	\$74
Filet Brochettes and Spicy Apricot Glaze	\$80

* Need at least 7 days notice to cure salmon



Display Platters

~Per Person - Minimum of 25 ~

Vegetable Crudités with Garlic Herb Dip	\$5
Sliced Fresh Fruit and Berries	\$6
Antipasti of Pickled Vegetables, Grilled Vegetables, Cheese and Olives	\$6
Domestic and Imported Cheese Mirror	\$6
Assorted Sushi and Sashimi	\$8

Smoked Salmon

Nova Scotia Smoked Salmon, Bagels, Dill Schemer, Minced Red Onion,
Capers, Sieved Egg, and Whipped Cream Cheese

\$248

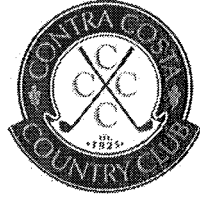
Serves 25-30

Baked Brie En Croûte

Layered with your choice of Pesto, Sun Dried Tomatoes,
Blackberry Preserves or Caramelized Onion

\$116

Serves 25-30



Food Stations

~ Minimum of 50 - Price based on per person ~

Omelet Station

Cooked to Order Omelets with Filling Choices of Bacon, Sausage, Diced Tomato, Baby Spinach, Shredded Cheese, Diced Sweet Peppers or Bay Shrimp.

\$9

Mashed Potato Bar

Garlic Mashed Red Potatoes Presented with Shredded Cheddar Cheese, Bacon Bits, Sour Cream, Mushroom & Onion Mix, Broccoli, Jalapenos.

\$6

Pasta Station

Penne and Cheese Tortellini Made to Order with Marinara and Alfredo Sauces. Sides include Chopped Bacon, Roast Garlic, Mushrooms, Caramelized Onions, Bay Shrimp and Vegetables.

\$14

Seafood Station

Two Types of Fresh Shucked Oysters on the Half Shell, Poached Prawns. Choice of Either Cherry Stone Clams or New Zealand Green Mussels on the Half Shell.

\$20

Carving Station

~ Price Includes Rolls and Appropriate Sauces ~

Cuban Spiced Pork Loin \$8

Turkey Breast \$8

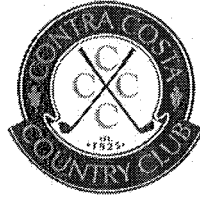
Pork Tenderloin \$8

Whole Roasted New York Strip Loin \$12

Slow Roasted Prime Rib \$14

Rack of Lamb \$17

Whole Roasted Grass Fed Filet Mignon \$19



Homemade Beef Sliders

Mini hamburgers served on Hawaiian sweet roll,
served with cheese on request.

\$5

With French Fries

\$7

Pulled Pork Sandwich Station

Braised Pork mixed with a Carolina BBQ Sauce, served with cole slaw and buns.

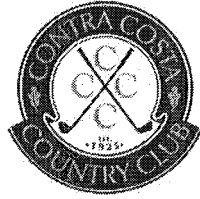
\$6

Chinese Chicken Lettuce Wraps

Build your own lettuce wraps, served with a ponzu dipping sauce

\$6

Prices Do Not Include 23% Gratuity or Current Sales Tax



Salad Bar Station

\$4.25 per person, per selection

~ Select as many as you like ~

Classic Caesar

Hearts of Romaine, Garlic Croutons, Parmesan Cheese
Mixed together in a Creamy Caesar Dressing.

Fuji Apples and Romaine

Fuji Apples, Romaine Hearts, Radicchio, Blue Cheese, Toasted Walnuts
And Apple Cider Vinaigrette.

Mixed Green Salad Bar

Organic Mixed Greens with English Cucumbers, Cherry Tomatoes, Croutons,
Balsamic Dressing.

Waldorf Salad

Crisp Romaine Hearts, Walnuts, Celery, Apples, Red Seedless Grapes,
Waldorf Dressing.

Belgium Endive Salad

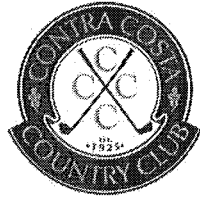
Red Endive Leaves, Green Apples, Pecans, Sweet Lemon Dressing.

Greek Salad

Fresh Tomatoes, Bermuda Onions, Cucumbers, Feta Cheese, Greek Oregano Dressing.

Baby Spinach Salad

Tender Baby Spinach Leaves, Walnuts, Bacon and Eggs with a Dill Dressing.



BBQ MENU

TWO MEATS \$34

THREE MEATS \$38

Prices include the choice of any three sides

Each additional side \$3 per person

Meat Options

Sliced Beef Brisket (72 hour notice)

Carved Marinated Tri-Tip

Pork Ribs

Pork Tenderloin

BBQ Chicken

Sausage Links (Hot/Mild)

Hamburgers

Hot Dogs

Side Options

Caesar Salad

Fruit Salad

Green Salad

Pasta Salad

Potato Salad

Baked Beans

Corn on the Cob

Mac-N-Cheese

PRICES ARE PER PERSON AND DO NOT INCLUDE ~~10%~~ SERVICE CHARGE OR CURRENT SALES TAX

2390

CCCBA 2017 -17-



Beer & Wine Packages

Club Brands

Package Includes:

House Chardonnay, Cabernet Sauvignon, Merlot and House Champagne.
Coors Light on Draft as well as Budweiser, Bud Light, Miller, Miller Light, Coors Light, and
Non-Alcoholic Bottled Beers and Sodas.

Two Hours	\$19
Three Hours	\$21
Four Hours	\$25

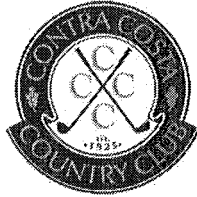
Super Club Brands

Package includes:

Premium Wines, Chardonnay, Sauvignon Blanc, White Zinfandel, Merlot, Pinot Noir,
Cabernet Sauvignon, as well as Champagne. Sierra Nevada and Heffenweizen on draft.
Domestic and Imported Bottled Beers and Sodas.

Two Hours	\$21
Three Hours	\$25
Four Hours	\$28

Prices are per person and do not include 23% service charge and Current sales tax.



Bar Packages

Club Brands

Package Includes:

House Wines Chardonnay, Cabernet Sauvignon and Merlot, Domestic Beers on Draft & Bottled.
Well Vodka, Gin, Scotch, Bourbon, Rum, Tequila,
as well as Soda and Juices. Champagne Toast Included.

Two Hours	\$23
Three Hours	\$25
Four Hours	\$28

Super Club Brands

Package includes:

Premium Chardonnay, Sauvignon Blanc, Pinot Grigio, Merlot, Pinot Noir, Cabernet Sauvignon,
Domestic and Imported Draft and Bottled Beer. Premium Liquors to include Grey Goose and
Kettle One Vodkas, Tanqueray and Bombay Gins, Captain Morgan's and Bacardi Rums, Jack
Daniels and Crown Royal Bourbon, Johnnie Walker Red and Black and Chivas Scotches, Jose
Cuervo Gold Tequila, as well as Soda and Juices. Champagne Toast Included.

Two Hours	\$26
Three Hours	\$29
Four Hours	\$31

Prices are per person and do not include 23% service charge and Current sales tax.