

# ROOST

## BANQUET MENU SELECTIONS

Prices Valid Through December 2025

724-416-8711

250 Forbes Avenue | Pittsburgh, PA 15222

[roostpgh.com](http://roostpgh.com)

# ROOST

## BREAKFAST BUFFETS

### CONTINENTAL BREAKFAST

Fresh Sliced Seasonal Fruit and Berries  
Assorted Freshly Made Muffins and Pastries  
Orange Juice, Cranberry Juice, and Apple Juice  
Freshly Brewed Regular Coffee, Decaf, and Hot Tea  
\$25 per Person

### EXECUTIVE CONTINENTAL BREAKFAST

Assorted Flavored Individual Yogurts  
Fresh Sliced Seasonal Fruit and Berries  
Build Your Own Granola Bar  
Bagels and Assorted Cream Cheese  
Assorted Freshly Made Muffins and Pastries  
Orange Juice, Cranberry Juice, and Apple Juice  
Freshly Brewed Regular Coffee, Decaf, and Hot Tea  
\$32 per Person

### BREAKFAST BUFFET

Fresh Sliced Seasonal Fruit and Berries  
Assorted Freshly Made Muffins and Pastries  
Scrambled Eggs  
Applewood Bacon and Pork Sausage  
Home Fries with Onions and Peppers  
Orange Juice, Cranberry Juice, and Apple Juice  
Freshly Brewed Regular Coffee, Decaf, and Hot Tea  
\$35 per Person

### DELUXE BREAKFAST BUFFET

Fresh Sliced Seasonal Fruit and Berries  
Individual Yogurt servings  
Assorted Freshly Made Muffins and Pastries  
French Toast Muffins with Candied Pecans  
Scrambled Eggs  
Applewood Bacon and Pork Sausage  
Pancakes  
Chicken & Waffles  
Home Fries with Onions and Peppers  
Orange Juice, Cranberry Juice, and Apple Juice  
Freshly Brewed Regular Coffee, Decaf, and Hot Tea  
\$44 per Person

### ADDITIONAL OPTIONS

Steel Cut Oatmeal with Assorted Toppings  
Miniature Yogurt and Granola Parfaits  
Cheesy Potato Casserole  
\$8 each per Person

French Toast with Warm Maple Syrup  
Chef's Selection of Breakfast Sandwiches  
Chicken & Waffles  
Shrimp and Grits  
\$12 each per Person

Pancakes  
\$7 each per Person

### ADD-ON OMELET STATION

Eggs Made to Order Any Style  
Mushroom, Cheddar Cheese, Provolone, Tomato, Spinach,  
Green Pepper, Onion, Ham, Sausage, and Bacon  
\$15 per Person

\*Chef Attendant required \$200 per chef for 2 hours, one chef per 40 guests

# ROOST

## PLATED BREAKFAST

### THE CONTINENTAL

Two Breakfast Pastries (chef's choice), Petite Fresh Fruit Garnish  
\$25 per Person

### THE BREAKFAST SCRAMBLE

Three Large Scrambled Eggs, Breakfast Potatoes,  
Choice of Toast White: Whole, Wheat, Marble Rye,  
Multi-grain, English Muffin, Petite Fresh Fruit Garnish  
\$35 per Person

### COUNTRY BISCUIT SCRAMBLE

Fresh Buttermilk Biscuit, Two Large Scrambled Eggs,  
House Made Country Sausage Gravy, Breakfast Potatoes,  
Two Strips of Bacon, Petite Fresh Fruit and Fruit Preserves  
\$37 per Person

### AMERICAN BREAKFAST

French Toast or Pancakes (1 choice per event), Powdered Sugar,  
Two Maple Link Sausages, Two Scrambled Eggs, Breakfast Potatoes,  
Raspberry Compote, Maple Syrup & Petite Fresh Fruit  
\$40 per Person

All plated breakfasts are served with a glass of chilled juice and a cup of  
regular coffee, decaf coffee, hot or iced tea

Juice Choices - Orange, Grapefruit, Cranberry, Apple

# ROOST

## BRUNCH BUFFET

### SALAD BAR

Caesar Salad & Mixed Greens

Caesar dressing & choose 2 additional dressings

Dressing Choices: Golden Italian, Creamy Gorgonzola,  
Ranch, Balsamic Vinaigrette

Condiments:

Cucumbers, Carrot, Croutons, Red Onion,  
Tomatoes, Shredded Cheddar

### FRESH FRUIT TRAY

Cantaloupe, Honey Dew, Golden Pineapple, Grapes, Strawberry

### BREAKFAST PASTRY STATION

Assorted Mini Danish, Assorted Mini Scones,  
Assorted Mini Muffins, Cinnamon Rolls

### HOT FOOD BUFFET

Applewood Smoked Bacon or Sausage Links (choice of 1), Home Fries,  
French Toast with Maple Syrup

Choice of Eggs: Pick 1

Scrambled, Scrambled with Cheddar Cheese, Scrambled with Ham and Cheese,  
Scrambled with Pepper, Onion, and Tomato,  
Scrambled with Spinach, Mushroom and Asiago Cheese

Steamed Vegetables: Pick 1

Broccolini, Cauliflower, Baby Carrots, Asparagus

Starch Choice: Pick 1

Whipped Potatoes and Chicken Gravy, Potatoes O'Brien, Potatoes Au Gratin,  
Roasted Red Potatoes, Rice Pilaf, Farfalle Pasta Alfredo

Entrée Choices: Pick 2

Roast pork loin, Herb Roasted Chicken, Southern Fried Chicken,  
Burgundy Beef Tips with Noodles, Buttermilk Biscuits with Country Sausage Gravy,  
Salmon Florentine with Lemon Hollandaise Sauce

Beverage Upgrades:

Mimosa Bar / Bloody Mary Bar  
Bubbly Bar

\$48 per Person

For parties with less than 25 guests, a small party fee of \$50 will apply.  
All prices are subject to a 23% service charge and 7% sales tax.

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## BREAK SELECTIONS

### COFFEE BREAK

Freshly Brewed Coffee, Decaf,  
and Hot Tea  
\$5 per Person

### SODA BREAK

Assorted Sodas and Bottled Water  
\$6 per Person

### COFFEE AND SODA BREAK

Freshly Brewed Coffee, Decaf, and Hot Tea  
Assorted Sodas and Bottled Water  
\$10 per Person

Sliced Fruit  
Seasonal Berries.....\$140.00 per 25 person display

Bagels and  
Assorted Cream Cheese.....\$35 per dozen

Assorted Freshly Made  
Muffins and Pastries.....\$35 per dozen

Chef's Assorted  
Breakfast Sandwiches.....\$85 per dozen

### COOKIE BREAK

Assorted Freshly Baked Cookies  
Freshly Brewed Regular Coffee, Decaf, and Hot Tea  
\$15 per Person

### SWEET AND SALTY BREAK

Rosemary-Sea Salt Kettle Chips  
White Cheddar Popcorn  
Freshly Baked Brownies  
Chocolate Bark  
Assorted Sodas and Bottled Water  
\$18 per Person

### SNACK MIX BREAK

House-made Granola  
Assorted Nuts, Sunflower Seeds  
Dried Fruits  
Chocolate Chips  
M&Ms  
Mini Pretzels and Chex Mix  
Assorted Sodas and Bottled Water  
\$18 per Person

### CHOCOHOLIC BREAK

Chocolate Truffles  
Chocolate Covered Pretzels and Candy Bars  
Chocolate Brownies and Blondies  
Freshly Brewed Regular Coffee, Decaf, and Hot Tea  
Assorted Sodas and Bottled Water  
\$21 per Person

### CHIPS & DIP BREAK

Salsa, Spinach Dip, French Onion Dip,  
Guacamole +\$2 per person  
House Made Chips, Pita and Tortilla Chips  
Assorted Sodas and Bottled Water  
\$18 per Person

### HEALTHY BREAK

Assorted Granola Bars  
Sliced Fruit or Seasonal Hand Fruit  
Individual Yogurt Parfait, Greek Yogurt,  
House Made Granola, Berries, Pomegranate Molasses  
Mini Pretzels  
Flavored Waters and Assorted Soda  
\$20 per Person

# ROOST

## PLATED LUNCHES

### TIER 3 PLATED LUNCH MENU

First Course (Select One)

Soup (+3)

Chicken Noodle Soup, Loaded Baked Potato Soup,  
Tomato Basil Soup, Jacksons Shrimp & Chorizo Chowder (+3)

Mesclun Salad

Field Greens, Shaved Carrots, Cucumbers, Tomatoes

(pick two dressings - will be served family style on table)

Ranch, Gorgonzola, Golden Italian,  
Balsamic Vinaigrette, Herb Vinaigrette

Caesar Salad

Romaine, Tomatoes, Parmesan,  
Crouton, Caesar Dressing

Second Course (Select Up to Two)

Roasted Chicken Breast with Peppercorn Velouté - \$52  
Seared Salmon with Lemon-Chardonnay Reduction - \$58  
Cheese Tortellini - \$45  
Roasted Pork Loin with Spicy Peaches - \$55

Third Course (Select One)

New York Cheesecake  
Raspberry Sauce, Seasonal Berries and Fresh Crème

Chocolate Ganache Cake  
Crème Anglaise and Seasonal Berries

Carrot Cake

All Entrées Served with Seasonal Starch & Vegetable  
Freshly Brewed Coffee, Decaf, Hot Tea, and Iced Tea

### TIER 4 PLATED LUNCH MENU

First Course (Select One)

Mushroom Arancini  
Blackened Salmon Crostini  
Smoked Pork Crostini

Second Course (Select One)

Mesclun Salad

Field Greens, Shaved Carrots, Cucumbers, Tomatoes

(pick two dressings - will be served family style on table)

Ranch, Gorgonzola, Golden Italian,  
Balsamic Vinaigrette, Herb Vinaigrette

Caesar Salad

Romaine, Tomatoes, Parmesan,  
Crouton, Caesar Dressing

Third Course (Select Up to Two)

Roasted Chicken Breast with Peppercorn Velouté - \$57  
Seared Salmon with Lemon-Chardonnay Reduction - \$60  
Herb Crusted Strip Loin with Red Wine Demi - \$67  
Cheese Tortellini - \$48  
Petite Filet Mignon with Red Wine Demi - \$75

Fourth Course (Select One)

New York Cheesecake  
Raspberry Sauce, Seasonal Berries and Fresh Crème

Chocolate Ganache Cake  
Crème Anglaise and Seasonal Berries

Carrot Cake

All Entrées Served with Seasonal Starch & Vegetable  
Freshly Brewed Coffee, Decaf, Hot Tea, and Iced Tea

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## BUFFET LUNCHES

### PITTSBURGH DELI BUFFET

Mesclun Salad  
Field Greens, Shaved Carrots, Cucumbers, Tomatoes

(pick two dressings)

Ranch, Gorgonzola, Golden Italian,  
Balsamic Vinaigrette, Herb Vinaigrette

House Made Potato Chips

Sliders (Pick 3)

Turkey & Swiss, Ham & American,  
Beef Brisket & Cheddar, Salami & Provolone,  
Chicken Salad Slider, Herb Tuna Salad Slider

Assorted Condiments, Tray of Lettuce & Tomato

\$43 per Person

### REVEL SANDWICH BUFFET

Soup - Choose 1

Chicken Noodle Soup, Loaded Baked Potato Soup,  
Tomato Basil Soup, Jacksons Shrimp & Chorizo Chowder (+3)

Mesclun Salad  
Field Greens, Shaved Carrots, Cucumbers, Tomatoes

(pick two dressings)

Ranch, Gorgonzola, Golden Italian,  
Balsamic Vinaigrette, Herb Vinaigrette

Roasted Potato Salad  
celery, Onion, Pickle Relish, Bell Peppers

Chicken Salad Sandwich  
Gouda, Cranberry Mayo, Celery, Focaccia

BBQ Beef Brisket Sandwich  
Braised Beef, Black Garlic BBQ, House-Made Pickles, Pretzel Roll

Grilled Portobello Burger  
Pickled Onion, Roasted Peppers,  
Garlic Aioli, Arugula, Tomato, Brioche Bun

\$47 per Person

### ROASTED LUNCH BUFFET

Mesclun Salad  
Field Greens, Shaved Carrots, Cucumbers, Tomatoes

(pick two dressings)

Ranch, Gorgonzola, Golden Italian,  
Balsamic Vinaigrette, Herb Vinaigrette

Seasonal Hot Pasta

Entrées (choose 1)

Pulled Pork and Smoked Brisket  
with buns & chef's vegetable

Chicken Piccata and Roasted Strip Loin  
with rolls, butter & chef's vegetable

Roasted Pork Loin and Lemon-Herb Chicken  
with rolls, butter & chef's vegetable

Flank Steak and Blackened Snapper  
with rolls, butter & chef's vegetable

Crispy Chicken and Meatballs  
with buns & chef's vegetable

ALL Buffets Include - Chef's Selection of Gourmet Desserts  
Freshly Brewed Coffee, Decaf, and Hot Tea,  
and Assorted Sodas

\$50 per Person

# ROOST

## EXECUTIVE MEETING PACKAGE

### CONTINENTAL BREAKFAST

Fresh Sliced Seasonal Fruit and Berries  
Assorted Freshly Made Muffins and Pastries  
Orange Juice, Cranberry Juice, and Apple Juice  
Freshly Brewed Regular Coffee, Decaf, and Hot Tea

### MIDMORNING BREAK

Freshly Brewed Regular Coffee, Decaf, Hot Tea,  
and Assorted Sodas

### ROOST LUNCH BUFFET

Mesclun Salad  
Field Greens, Shaved Carrots, Cucumbers, Tomatoes  
(pick two dressings)  
Ranch, Gorgonzola, Golden Italian,  
Balsamic Vinaigrette, Herb Vinaigrette

Seasonal Hot Pasta

Entrées (choose 1)

Pulled Pork and Smoked Brisket  
with buns & chef's vegetable

Chicken Piccata and Roasted Strip Loin  
with rolls, butter & chef's vegetable

Roasted Pork Loin and Lemon-Herb Chicken  
with rolls, butter & chef's vegetable

Flank Steak and Blackened Snapper  
with rolls, butter & chef's vegetable

Crispy Chicken and Meatballs  
with buns & chef's vegetable

Chef's Selection of Gourmet Desserts  
Freshly Brewed Coffee, Decaf, and Hot Tea,  
and Assorted Sodas

### COOKIE BREAK

Assorted Freshly Baked Cookies  
Freshly Brewed Regular Coffee, Decaf, Hot Tea,  
and Assorted Sodas

\$80 per Person



# ROOST

## HORS d'OEUVRES

### BUTLER PASSED

(Select Up To Three - one hour to include 3-4 pieces per person)  
\$32 per person

Mushroom Arancini - Truffle Aioli

Pretzel Bites - Rosemary Sea Salt, Beer Cheese

Artichoke Bruschetta - Herbed Ricotta, Balsamic

Smoked Pork Crostini - Bacon BBQ Smoked Cheddar, Pickled Onions

Buffalo Chicken Spring Roll - Ranch, Scallions

Thai Chicken Satay - Thai Peanut Sauce, Sesame Seeds

Brisket Mac Fritter - Parmesan, BBQ Aioli

Blackened Salmon Crostini - Brie, Torched Asparagus

Seared Tuna - Potato Crisp, Hoisin Glaze

Shrimp Fritters - Honey-Soy Glaze, Sesame

Bacon Wrapped Scallops - Maple Glaze

### ON DISPLAY

Choose up to 3  
\$78 pricing for serving per 25 count

### STATIONARY TRAYS

Assorted Domestic Cheese Tray  
\$250 per 25 person tray

Fresh Fruit Tray  
\$155 per 25 person tray

Vegetable Crudités Tray  
\$175 per 25 person tray

Antipasto Tray  
\$350 per 25 person tray

Jumbo Shrimp Cocktail  
Market Price

### Dip Bars

(Minimum 25 People)

Choose two \$15 per Person

Choose three \$20 per Person

#### Bruschetta

Spinach Artichoke

Roasted Garlic Hummus

Spicy Black Bean Hummus

Carrot & Sriracha Hummus

Nacho Cheese and Fresh Salsa

Buffalo Chicken Dip

Guacamole +\$2 per person

SERVED WITH TOASTED BREADS,  
PITA AND TORTILLA CHIPS

# ROOST

## PLATED DINNERS

### TIER 3 PLATED DINNER MENU

First Course (Select One)

Soup (+3)

Chicken Noodle Soup, Loaded Baked Potato Soup,  
Tomato Basil Soup, Jacksons Shrimp & Chorizo Chowder (+3)

Mesclun Salad

Field Greens, Shaved Carrots, Cucumbers, Tomatoes

(pick two dressings - will be served family style on table)

Ranch, Gorgonzola, Golden Italian,  
Balsamic Vinaigrette, Herb Vinaigrette

Caesar Salad

Romaine, Tomatoes, Parmesan,  
Crouton, Caesar Dressing

Spinach & Mixed Berry Salad

Strawberry, Blackberry, Raspberry, Goat Cheese,  
Candied Pecans, Balsamic Vinaigrette

Second Course (Select Up to Two)

Roasted Chicken Breast with Peppercorn Velouté - \$55

Herb Crusted Strip Loin with Red Wine Demi - \$72

Panko Crusted Salmon with Dijon Crème - \$65

Seasonal Vegetarian - \$50

Roasted Pork Loin with Spicy Peaches - \$62

Third Course (Select One)

New York Cheesecake

Raspberry Sauce, Seasonal Berries and Fresh Crème

Chocolate Ganache Cake

Crème Anglaise and Seasonal Berries

Carrot Cake

All Entrées Served with Seasonal Starch & Vegetable,  
Fresh Baked Bread, Freshly Brewed Coffee,  
Decaf, Hot Tea and Iced Tea

### TIER 4 PLATED DINNER MENU

First Course (Select One)

Mushroom Arancini

Blackened Salmon Crostini

Smoked Pork Crostini

Beef Satay with Chimichurri

Second Course (Select One)

Mesclun Salad

Field Greens, Shaved Carrots, Cucumbers, Tomatoes

(pick two dressings - will be served family style on table)

Ranch, Gorgonzola, Golden Italian,  
Balsamic Vinaigrette, Herb Vinaigrette

Caesar Salad

Romaine, Tomatoes, Parmesan, Crouton, Caesar Dressing

Spinach & Mixed Berry Salad

Strawberry, Blackberry, Raspberry, Goat Cheese,  
Candied Pecans, Balsamic Vinaigrette

Third Course (Select Up to Two)

Roasted Chicken Breast with Peppercorn Velouté - \$63

Herb Crusted Strip Loin with Red Wine Demi - \$80

Seared Salmon - Lemon Chardonnay Reduction - \$73

Panko Crusted Salmon with Dijon Crème - \$73

Seasonal Vegetarian - \$54

Petite Filet with Red Wine Demi - \$85

Fourth Course (Select One)

New York Cheesecake

Raspberry Sauce, Seasonal Berries and Fresh Crème

Chocolate Ganache Cake

Crème Anglaise and Seasonal Berries

Carrot Cake

All Entrées Served with Seasonal Starch & Vegetable,  
Fresh Baked Bread, Freshly Brewed Coffee,  
Decaf, Hot Tea and Iced Tea

# ROOST

## BUFFET DINNERS

### BUFFET DINNER MENU

Select One

Mesclun Salad

Field Greens, Shaved Carrots, Cucumbers, Tomatoes

(pick two dressings)

Ranch, Gorgonzola, Golden Italian,  
Balsamic Vinaigrette, Herb Vinaigrette

Caesar Salad

Romaine, Tomatoes, Parmesan,  
Crouton, Caesar Dressing

Soup (+3)

Chicken Noodle Soup, Loaded Baked Potato Soup,  
Tomato Basil Soup, Jacksons Shrimp & Chorizo Chowder

Select Two

Roasted Chicken Breast with Peppercorn Velouté

Seared Salmon – Lemon Chardonnay Reduction

Strip Loin with Red Wine Demi

Cheese Tortellini

Roasted Pork Loin with Spicy Peaches

Select Two

Charred Broccolini and Roasted Tomatoes

Green Beans and Baby Carrots

Herb Roasted Potatoes

Mashed Potatoes

Rice Pilaf

Mixed Steamed Vegetables

Chef's Selection of Gourmet Desserts

Fresh Baked Bread, Freshly Brewed Coffee,  
Decaf, Hot Tea and Iced Tea

\$80 per Person

### ROOST BUFFET DINNER MENU

Select Two

Mesclun Salad

Field Greens, Shaved Carrots, Cucumbers, Tomatoes

(pick two dressings)

Ranch, Gorgonzola, Golden Italian,  
Balsamic Vinaigrette, Herb Vinaigrette

Caesar Salad

Romaine, Tomatoes, Parmesan,  
Crouton, Caesar Dressing

Soup (+3)

Chicken Noodle Soup, Loaded Baked Potato Soup,  
Tomato Basil Soup, Jacksons Shrimp & Chorizo Chowder

Select Three

Roasted Chicken Breast with Peppercorn Velouté

Seared Salmon – Lemon Chardonnay Reduction

Strip Loin with Red Wine Demi

Cheese Tortellini

Roasted Pork Loin with Spicy Peaches

Petite Filet Mignon with Red Wine Demi (+6 pp)

Select Three

Charred Broccolini and Roasted Tomatoes

Green Beans and Baby Carrots

Herb Roasted Potatoes

Wild Mushroom Risotto

Mixed Steamed Vegetables

Chef's Selection of Gourmet Desserts

Fresh Baked Bread, Freshly Brewed Coffee,  
Decaf, Hot Tea and Iced Tea

\$99 per Person

# ROOST

## STATIONS

### SALAD BAR

Romaine, Spinach, Mixed Greens,  
Red Onion, Cucumbers, Tomatoes, Cheddar Cheese,  
Carrots, Mushrooms, Bacon, Croutons, Parmesan Cheese,  
Ranch, Golden Italian, Balsamic Vinaigrette, Gorgonzola, & Caesar Dressings  
\$16 per Person

### MINI BRIOCHE SLIDER STATION

(Choice of up to three)

Pulled Pork Slider with Cole Slaw  
BBQ Beef Brisket  
Cheeseburger Slider with Tomato, Cheddar, Roasted Shallot Balsamic Aioli  
Chicken Salad Sandwich  
Grilled Portobello Burger  
\$25 per Person

### GOURMET MACARONI & CHEESE STATION

(Choice of Two)

Truffled Parmesan  
Philly Cheese-steak  
Shredded BBQ Pulled Pork and Crispy Onions  
Buffalo Chicken with Buttermilk Blue Cheese  
\$25 per Person

### BUILD YOUR OWN TACO BAR

Hickory Smoked Pork, Ground Beef, Ancho Chicken  
Guacamole, Sour Cream, Pico de Gallo, Mango Salsa  
Cheddar Cheese, Jalapeños, Black Beans, Cilantro, Fire Roasted Tomatoes  
\$26 per Person

### DESSERT BAR

Assorted Miniature Desserts  
Freshly Brewed Regular Coffee, Decaf, and Hot Tea  
Assorted Flavored Syrups  
\$18 per Person

# ROOST

## CHEF ATTENDED STATIONS

### PASTA STATION

Cavatappi, Linguine, Farfalle,  
Shrimp, Chicken, Italian Sausage,  
Onion, Mushroom, Broccoli, Bell Pepper Trio, Tomatoes, Spinach,  
Zucchini & Yellow Squash, Garlic, Basil, Red Pepper Flakes,  
Marinara, Alfredo, Basil Pesto  
\$25 per Person

### CARVING STATION

(Choice of Two)

Prime Rib with Au Jus & Horseradish Sauce (if only choice +\$3 per person)  
Ancho-Chile Pork Loin with Ancho Chili Sauce  
Beef Tenderloin  
Roasted Turkey Breast with Herb Chicken Gravy  
\$35 per Person

\*\*Chef Attendant required. \$200 per chef for 2 hours, one chef per station.

# ROOST

## BAR SELECTIONS

### BAR SELECTIONS

Premium Bars Include:

Tito's, Tanqueray, Jack Daniels, Hornitos, Cruzan,  
Captain Morgan, Kahlua

Miller Lite, Yuengling, Heineken

Pinot Grigio, Chardonnay,  
Merlot, and Cabernet Sauvignon

Super Premium Bars Include:

Tito's, Bombay Sapphire, Maker's Mark, Hornitos,  
Captain Morgan, Cruzan,  
Dewars White Label, Kahlua, Amaretto

Miller Lite, Yuengling, Heineken,  
Stella Artois, Southern Tier 2X IPA

Pinot Grigio, Chardonnay, Merlot,  
Cabernet Sauvignon  
Moscato, and Prosecco

### CONSUMPTION PRICING

Premium Mixed Drinks..... \$12 per drink

Super Premium Mixed Drinks..... \$15 per drink

Domestic Beer ..... \$7 per bottle

IPA and Imported Beers ..... \$11 per bottle

Wine ..... \$10 per glass

Consumption Bars are subject to a bartender fee of \$50 per hour

### PREMIUM OPEN BAR PRICING

One Hour..... \$24 per person

Two Hours..... \$32 per person

Three Hours ..... \$40 per person

Four Hours ..... \$48 per person

### SUPER PREMIUM OPEN BAR PRICING

One Hour..... \$30 per person

Two Hours..... \$42 per person

Three Hours ..... \$54 per person

Four Hours ..... \$66 per person

Cash Bar Available Upon Request