



# DELLWOOD

COUNTRY CLUB



Catering Menu & Event Policies

# Dellwood Country Club

## Pricing, Policies and Information

### Room Rentals

**Fireside Room** (best for groups 10-50 seated):

Sunday-Thursdays	\$200
Friday or Saturdays	\$550

**Ballroom** (seats up to 300):

Sunday	\$750
Food minimum	\$2,000
Friday	\$1,450
Food and Beverage minimum	\$5,000
Saturday	\$1,950
Food and Beverage minimum	\$8,000

**Bridal Suite** \$200

*Complimentary with on-site ceremony*

*Contact Catering for weekday rates, minimums, off season (November-May) & holiday pricing.*

*Room rentals include linens, round tables and chiavari chairs, standard tableware, serving staff and bartenders, security (if applicable) patios, and set up/tear down of any items supplied through Dellwood Country Club.*

### Service Charge and State Tax

All prices are subject to 20% service charge and mandatory state sales & liquor tax.

Service charges and state sales tax are NOT reflected in the prices listed on the banquet menu.

The Service Charge is the property of Dellwood Country Club, not the Employee.

### Ceremony Fee (Indoor & Outdoor)

**\$475** Includes use of the Bridal Suite,.

In lieu of Ceremony Fee, Bridal Suite may be utilized for \$200.00 fee.

Indoor ceremonies will occur in the ballroom with tables set to the side. After the ceremony staff will move everything based on your reception set up (Please allow a minimum 30 minutes in planning timeline).

Outdoor Ceremony:

White Padded Garden Chairs	
Up to 200	\$2.25/chair
Over 200	\$4.00/chair

(includes set up and tear down)

Rehearsals: Due to the volume of events at Dellwood Country Club, rehearsals are generally only guaranteed a week prior, to assure space is available for rehearsal.

### Attendant Fees

◆ Coat Check Attendant	\$85
◆ Valet-Required for events over 250 guests	\$375
◆ Fire bowl rental/attendant (includes firewood)	\$75

### Guest Guarantees

A final guest count guarantee must be provided a minimum of ten days prior to your event. **This is the minimum amount you will be charged.** If the Catering Office does not receive a guarantee number, we will use the maximum number of people expected as your guaranteed amount.

### Centerpieces and Decorations

Confetti, glitter, rice, birdseed, sparklers or balloon release is not allowed. Nails, tacks, pins, staples, or other devices are not allowed to affix any decorations or on any walls. Any candles must be enclosed (no open flames). Additional clean up fees will result if brought onsite.

Dellwood Country Club has the following decorative items & audio visual items available for rental. Contact Catering for more details.

◆ Pewter Framed Table Numbers	\$2 per
◆ Silver Fleur de Lis Number Stands	\$2 per
◆ Clear Glass Fish Bowls or Cylinders	\$2 per
Cylinders come in 6" 7.5" & 9"	
◆ 3" Round Floating Candles (8-10 hr)	\$2.50 per
◆ Votives (10 hour candles)	\$1.50 per
◆ 14" Round Mirrors	\$3 per
◆ 13" Gold Charger Plates	\$1.00 each
◆ 3 Staggered Heights of Cylinder vases with floating candles & mirror	\$15 table
◆ Five Staggered Silver Candle Sticks (Great for the fireplace mantle)	\$40 set
◆ Iron Easels	\$10 per
◆ White Card Cage	\$10
◆ Wireless Microphone with speakers	\$25/mic
◆ Projection to TV's in Ballroom	\$75
◆ Projector and Projection Screen	\$75
◆ 3' Black Column	\$10

(Great for outside ceremony floral displays)

### Table Linens

Dellwood Country Club provides complimentary white, ivory, or black table cloths. We also have a variety of solid napkin colors. Check with Catering Manager for available options.

We are happy to finish any table area with black linen skirting. Events holding auctions or are in need of many tables to be skirted may require an additional charge to procure tables and/or skirting quantities that exceed what Dellwood Country Club owns.

### Ceiling Draping

Ceiling draping is not standard or complimentary in the ballroom. Due to the high ceilings, a lift is needed to put up any ceiling drape or lights. Dellwood Country Club requires ceiling drapery or lighting to be done by Creative License to ensure proper use of the lift and to have a guaranteed professional draping job.

Contact Terry with Creative License at 651-402-0342 or [terry@creative-license.net](mailto:terry@creative-license.net) for your drapery needs.

# Dellwood Country Club

## Policies and Information

**All functions require a signed contract & deposit (if applicable) to be secured.**

**All costs associated with banquet facilities are subject to change without notice. Contact Catering for most up to date options & pricing.**

### Payment

Half of the food and beverage minimum is due **90 days** prior to event.

Payment is due in full for all events **one week prior** to the event. Any balance incurred after final payment and during event will be billed the following Monday, with 30 days to make payment.

Cash or check accepted, credit has 2% processing fee (3% fee for AMEX).

Credit cards are accepted at the bar during the event or there is an ATM on site.

### Music and Entertainment

All entertainment must be set up before your guests arrive and finished by 12:00 AM.

### Lost or Damaged Items

Dellwood Country Club will not assume responsibility for the damage or loss of any merchandise or articles left on the premises before, during or after any event. All personal belongings must be removed by 1am the night of your event.

### Damage Deposit & Clean Up

Dellwood Country Club requires a refundable \$250.00 damage deposit. Any damage to club property caused by an attendee, performer, or set up person shall be the responsibility of the host of the party. The cost of any repairs, cleaning, or replacement of items shall be billed to the host of the party in excess of the \$250.00 damage deposit.

### Cancellation

See contract for cancellation fees. All event deposits are non-refundable. The Catering Office must receive all cancellations in writing.

### I.D. Required

Dellwood Country Club is required under Minnesota state law to request proper identification of any person who appears to be 35 years old or younger for the purchase of alcohol or tobacco products. We reserve the right to refuse service of alcoholic beverages to any guest that is underage, unable to produce proper identification, and/or appears to be intoxicated in the best judgment of our staff.

### Food Tastings

Our tasting events are usually held on a Thursday evening in the Spring & Fall beginning at 5:30pm. The event is free for two provided you have paid a deposit and are booked for an upcoming event. You are welcome to invite other guests to the tasting or attend more than once at a cost of \$42 per guest.

Due to the volume of events at Dellwood, we are not able to conduct individual tastings. Please contact Catering to make a reservation to attend the Tasting that best fits into your wedding schedule.

### Menu Selection

The menus will provide helpful suggestions in meal and party planning, but you are not limited to these selections alone. Our Catering Office is ready to consult with you on any special gourmet, theme, or other menu selections to give your function a personal touch. **Your final menu selections must be submitted to the Catering Office no later than two weeks prior to your scheduled event.**

### Entrée Selection

Entrée selections are limited to 3 choices for any event. If providing multiple options you will be required to provide a breakdown of entrée choices 7 days prior to the function, as well as a color code or similar system to identify each guest's entrée selection.

Vegetarian, children's and any entrees with special dietary needs are available upon request and must be included with your final meal selections.

### Outside Desserts

Wedding/tiered Cakes are subject to a cutting and serving fee of \$1.00 per person.

Functions providing only sheet cakes/cupcakes/other for dessert are subject to a fee of \$.50 per person.

Desserts must be provided by a licensed baker and made in a licensed kitchen.

Any desserts provided by Dellwood Country Club or Buttercream Bakery have no additional cutting/set up fees.

### Food and Beverage Regulations

All food and beverage consumed on the property by any patron or guests must be provided by Dellwood Country Club, with the exception of wedding cakes. No alcohol or coolers may be brought into the club. Any outside food or beverage brought onto the property will result in a fee and may be disposed of by DCC management. If food or beverage continues to be brought in, the individual at fault may be asked to leave the premises.

Due to health department and insurance regulations, no food or beverage items may be removed from the premises.

# Dellwood Country Club

## Hors D'oeuvre Platters and Specialty Stations

### **Hors d'oeuvre Displays**

*Each display serves approximately 50 guests unless noted*

Artichoke Gratin with Crackers	\$150
Add Crab Meat	\$175
Farmer's Market Vegetable Tray	\$195
Grilled, Pickled & Raw vegetables with Basil Aioli	
Fresh Garden Vegetable Tray and Dip	\$145
Eight Layer Southwest Chicken Dip	
Served with Tortilla Chips	\$140
Bruschetta Sampler	\$195
Tomato Basil, Smoked Salmon with Caper Cream Cheese, Southwest Chicken Salad, Chevre and Olive Tapenade	
Decorated Fresh Fruit and Cheese Display	
Served with assorted Crackers	\$185
Seasonal Fresh Fruit Display	\$150
Imported and Domestic Cheese Tray	\$185
Served with Assorted Crackers	
Honey Smoked Salmon Display	\$225
Served with Chopped Egg, Chopped Onion, Capers, Herbed Cream Cheese, Crostini and Crackers	
Deli Display (per person)	\$7.00
Roasted Turkey Breast, Salami, and Ham. Served with Mini Dollar Rolls, Lettuce, Tomato and Onion, Assorted Condiments and Kettle Cooked Chips <i>(Great for an afternoon lunch, while getting ready or setting up!)</i>	

### **Carving Stations (25 person minimum)**

*These Specialties are available at the listed prices when planned as an enhancement to additional hors d'oeuvres.  
All Carving Stations include Bakery Fresh Rolls*

Carving fee:	\$75
House Marinated Beef Tenderloin	Market/Person
Served with Béarnaise Sauce and Creamy Horseradish	
Whole Pit Smoked Ham	\$5.95/person
Roasted Pork Loin	\$7.95/person
Roasted Turkey Breast	\$6.95/person

### **Specialty Stations (25 person minimum)**

*These Specialties are available at the listed prices when planned as an enhancement to additional hors d'oeuvres.*

Philly Cheese Steak	\$7.00/person
Thinly Sliced Roast Beef, Sautéed Onions, Peppers and Cheese Sauce. Served with Toasted Mini Hoagie Rolls	
Asian Station	\$8.00/person
Egg Rolls & Pot stickers with Sweet Chili Sauce, Beef or Chicken Lo Mein, and Fried Rice	
Pasta Station	\$7.50/person
Penne Pasta, Marinara, Alfredo and Pesto. Served with Garlic Bread Sticks, Sausage and Peppers or Meatballs	
Mashed Potato Station	\$6.00/person
Garlic or regular Mashed Potatoes served in Champagne saucers with assorted toppings: Sour Cream, Shredded Cheddar, Crisp Bacon Bits and Chives	
Southern Station	\$8.00/person
Mini Pulled Pork Sliders, Corn Bread Muffins with Honey Butter, Fried Chicken Drumsticks, Coleslaw, Pickles and Condiments	

# Dellwood Country Club

## Passed Hor d'oeuvres

### **Cold Selections** Per Dozen– 2 dozen minimum

Fresh Tomato Basil Crostini (Bruschetta)	\$18
Pork Tenderloin Crostini Served with Apple Chutney	\$19
Chicken Salad on Crostini	\$20
Two Olive Tapenade with Goat Cheese Crostini	\$18
Cucumber or Cherry Tomatoe Cups Stuffed with Boursin Cheese and Fresh Herbs	\$18
Mini Fruit Skewers Seasonal Fruit	\$19
Add blocks of Cheddar and Havarti Cheese	\$22
Caprese Skewers Cherry Tomato, Fresh Basil, Mozzarella Marinated in Balsamic	\$18
Tortellini Skewers Cheese Tortellini, Pepperoni, Black Olives and Italian Dressing	\$20
Jumbo Shrimp Skewers Marinated in Lemon and Garlic	\$30
Grilled Shrimp with Pesto Served on Garlic Croutons	\$25
Gourmet Tortilla Pinwheels Choice of: Vegetarian Ranch, Roast Beef with Horseradish Cream or Turkey with Cranberry Cream Cheese	\$20
Mini BLT's Crisp Applewood Bacon, Butter Lettuce, Cherry Tomato and House made Basil Mayo on a toasted crouton	\$20
Prosciutto Wrapped Asparagus or Sweet Melon	\$20
Ahi Bites Sesame Crusted Ahi Glazed with Spicy Soy Ginger Sauce and Drizzled with Wasabi Aioli. Served with a Crispy Wonton	\$23
Jumbo Shrimp Cocktail or Snow Crab Claws	\$30
Tenderloin and Horseradish Canapés	\$26
Smoked Salmon Mousse Canapés Topped with Capers and Parsley	\$18

### **Hot Selections** Per Dozen– 2 dozen minimum

Wild Mushroom and Brie Served in Phyllo Cups	\$18
Flat Bread Pizzas Choose from Prosciutto & Pear, Tucson Chicken or Margherita	\$18
Artichoke Parmesan Crostini	\$18
Egg Rolls Served with Sweet and Sour Sauce	\$17
Pork Pot Stickers Served with Asian Sesame Sauce	\$20
Petite Brie and Raspberry En Crouete	\$20
Coconut Chicken Tenders Served with Sweet Chili Sauce	\$18
Barbecue or Swedish Style Meatballs*	\$18
Mini Rueben's on Cocktail Rye	\$20
Bacon Wrapped Water Chestnuts	\$19
Bacon Wrapped Sea Scallops	\$28
Coconut Shrimp Served with Sweet Chili Sauce	\$26
Mini Crab Cakes Served with Roasted Red Pepper Sauce	\$25
Chicken Wings* Southern Fried or Buffalo (Bone-in or Boneless)	\$18
Stuffed Mushrooms Your Choice of Crab, Garlic & Spinach or Italian Sausage	\$19
Marinated Chicken Satay With Asian Curry	\$19
Spanikopita Spinach and Feta Wrapped in a Phyllo Triangle Served with Cucumber Taziki Sauce	\$18
Surf and Turf Skewers Bull Bites & Garlic Shrimp	\$27
Bull Bite Skewers Spiced Tenderloin Tips and Fresh Tomato Served with Horseradish Cream	\$20
Walleye Skewers Fresh Caught Walleye on a Stick with Panko Bread Crumbs and Rémolade Sauce	\$19
Lobster Grilled Cheese Succulent Lobster with Boursin Cheese Between Butter Toast	\$25
Southwestern Empanadas Pulled BBQ Pork and Cheese in a Flakey easy to eat Pastry	\$20

\*Not passed

All passed items are also available to be displayed on platters if requested

# Dellwood Country Club

## Entrée Selections

### *Chicken Entrees*

Dellwood Stuffed Chicken Chicken Breast stuffed with Smoked Bacon, Spinach, Basil and Havarti Cheese. Breaded Italian Style and Lightly Fried. Served with a Light Fine Herb Sauce	\$26.95
Chicken Champagne Boneless Chicken Breast topped with a Delicate Champagne Cream Sauce	\$24.95
Chicken Picatta Lightly Sautéed Boneless Chicken Breast served with Tangy Lemon, Capers and White Wine Sauce	\$24.95
Chicken Parmesan Boneless Chicken Breast coated with Panko Bread Crumbs and Parmesan Cheese. Oven Baked and Topped with a Light Pesto Alfredo Sauce and a Fresh Relish of Diced Tomatoes, Green and Black Olives and Red Onion	\$25.95
Almond Chicken Boneless Chicken Breast coated in Crushed Almonds and Bread Crumbs. Sautéed and Topped with Honey Dijon Mustard Sauce and Candied Almonds	\$26.95
Chicken Marsala Boneless Chicken Breast Dusted with Seasoned Flour and Sautéed. Highlighted with a Mushroom Marsala Sauce	\$24.95
Minnesota Chicken Stuffed with Wild Rice, Dried Cranberries and Served with a Wild Mushroom Brandy Sauce	\$25.95
Chicken Saltimbocca Chicken Breast lightly breaded with shredded Prosciutto and creamy Sage Beurre Blanc	\$25.95
Chicken Capri A lighter dish. Grilled Chicken Breast served with Marinated Tomatoes, Fresh Mozzarella	\$25.95

### *Vegetarian Options*

Wild Mushroom Ravioli with Alfredo
Baked Penne Penne Pasta Covered with Italian Marinara Sauce and Parmesan Cheese
Asian Vegetable Stir Fry with white rice

\*Vegetarian options are priced at your lowest priced entrée

***Dellwood is happy to accommodate gluten free and other dietary requests.***

### *Meat & Fish Entrees*

House Marinated Sirloin A Eight Ounce Steak Marinated until Tender Topped with Herbed Steak Butter and Sautéed Mushrooms. Served Medium	\$28.95
Whole Marinated Roasted Beef Tenderloin Filet House Marinated Beef Tenderloin, Roasted Whole. Sliced to order with Cabernet Demi-Glace	\$32.95
Prime Rib of Beef Slow Roasted Sixteen Ounce Cut of Prime Rib Sliced Fresh as it is being Served. Accompanied by Natural au Jus and Creamy Horseradish Sauce	\$30.95
Filet Mignon Grilled Eight Ounce Filet Mignon Topped with Melted Steak Butter	\$35.95
Pork Loin Slow Roasted Pork Loin Drizzled with an Apricot Mustard Demi-Glace	\$25.95
Fresh Minnesota Walleye Pecan Crusted or Shorelunch	\$27.95
Pan Seared Halibut Served with Fresh Fruit Salsa	\$29.95
Fresh Atlantic Salmon Filet Seared Atlantic Salmon brushed with Dijon and Almond Crusted. Served with Port Wine Gastrique	\$26.95

### *Duet Entrée Combinations*

5 Oz Sirloin Steak with Mushroom Demi-Glace, paired with 3 oz. Champagne Chicken Breast or Pecan Crusted Walleye	\$30.95
4 Oz Beef Tenderloin, paired with 3 Oz Champagne Chicken or Pecan Crusted Walleye	\$34.95
4 Oz Beef Tenderloin paired with 3 Jumbo Garlic Butter Shrimp Or Maryland Style Crab cakes with Remoulade	\$35.95

### *Children's Menu*

Available for Children 10 and Under	\$10.95
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Choice of:  
 -Chicken Fingers, French Fries and Fruit  
 -Grilled Cheese, French Fries and Fruit

# Dellwood Country Club

## Salad & Side Selections

**All entrees served with warm rolls, choice of one salad, vegetable & starch for all meals, coffee/decaf station**

***Please choose one of the following salads:***

**Dellwood House Salad**

Mixed Greens Tossed in our House Vinaigrette and Topped with Split Tomatoes, Shredded Carrots, Red Cabbage & Croutons

**Caesar Salad**

Crisp Romaine Leaves Tossed in a Special Caesar Dressing and Garlic Croutons

**Strawberry Brie Salad**

**\$1.00/person**

Mixed Greens Topped with Sliced Strawberries, Bits of Brie Cheese, Raspberry Poppy Seed Dressing and Slivered Almonds

**Apple Salad**

**\$1.00/person**

Mixed Greens with Fresh Apples, Bleu Cheese, Candied Pistachios and Apple Vinaigrette

***Please choose one of the following Vegetables:***

Garden Fresh Green Beans with Julienne Sweet Red Pepper, Almandine or plain

Sugar Snap Peas with Julienne Sweet Red Pepper or plain

Sautéed Zucchini with Yellow Squash & Bell Pepper

Baby top carrots

Fresh Asparagus with Lemon Butter \$1.00/person

***Please choose one of the following Starches:***

Mashed Potatoes (plain or garlic)

Roasted Baby Red Potatoes with Olive Oil and Fresh Herbs

Potato Gratin with Swiss Cheese, Garlic and Cream

Wild Rice Pilaf

# Dellwood Country Club

## Buffet Selections

### **Dinner Buffets**

*All dinner buffets include a served salad & warm ciabatta rolls served at guests tables.*

#### **Dellwood Dinner Buffet \$27.95**

- Fresh Fruit Display
- Farmer's Market Vegetable Display with Basil Aioli
- Chef's seasonal pasta salad
- Champagne Chicken
- Roasted Pork Loin with apricot demi- glace
- Baked Ziti noodles, tossed with marinara, bell peppers, onions and topped with fresh mozzarella
- Roasted Garlic Mashed Potatoes
- Sautéed zucchini with yellow squash

#### **Minnesota Dinner Buffet \$29.95**

- Fresh Fruit Display
- Farmer's Market vegetable display with basil Aioli
- Chef's seasonal pasta salad
- Pecan crusted walleye,
- Marinated flank steak with a rich merlot, wild mushroom & pearl onion demi glace
- Scallop potatoes
- Wild rice pilaf
- Green beans almandine

### **Italian Buffet**

**\$25.95**

*The Italian buffets include a choice of Caesar or House salad & garlic bread sticks, served at guests tables*

- Fresh Fruit Display
- Farmer's Market Vegetable Display with Basil Aioli
- Penne and Fettuccini Pasta
- House Made Roasted Garlic Alfredo
- Marinara Sauce
- Italian Sausage and Peppers or Meatballs
- Chicken Parmesan or Chicken Saltimbocca
- Crushed Red Pepper and Grated Parmesan

Add Tiramisu or Spumoni Ice Cream \$29.95

### **Mexican Buffet**

**\$24.95**

- Fresh Fruit Display
- Seasoned Ground Beef
- Fajita Chicken
- Hot Queso Dip
- Black Beans & Cilantro Lime Rice
- Lettuce, Tomato, Onion, Olives, Shredded Cheese, Sour Cream & Guacamole
- Tortilla Chips, Tortilla Shells



# Dellwood Country Club

## Late Night Menu/Desserts

### **Late Night Menu/Assorted Snacks**

Homemade Pizza Station 14" Assorted Pizzas	\$18.95/pizza
Corn Dogs & French Fries	\$3.95/ person
S'mores (20 person minimum) A great addition to a patio bonfire! Skewers, marshmallows, chocolate, and graham crackers	\$2.95/person
Spinach Dip Vegetable Spinach Dip Served in Sweet Hawaiian Bread Rounds with Bread Cubes, Crackers and Baby Carrots	\$3.00/person
Late Night Chips and Dips Tortilla Chips with Salsa, or Kettle chips with French onion dip Add Guacamole and Hot Queso Dip	\$2.00/person Add \$1.50/person
Assorted Bars and Cookies	\$22.95/dozen
Dry Snacks (Two pound minimum) Pretzels, Popcorn, Gardettos or Chex Mix	\$11.00/Pound
Mixed Nuts	\$16.00/Pound
Late Night Coffee Station Regular and Decaf Coffee with Cream and Sugar	\$40.00/Gallon
Assorted Herbal Teas with Fresh Lemon and Honey	\$25.00/per pot

### **Personal Desserts**

\$2.95 per dessert

Key Lime Pie

NY Cheesecake

Red Velvet Cake

Chocolate Fudge

Peanut Butter Chocolate Cream

### **Buttercream Cakes**

**651-642-9400**

Buttercream Wedding/Tiered Cake	\$4.25/person
Buttercream Sheet Cakes	\$2.75/person
Buttercream Cupcakes	\$3.50/person

### **Plated Desserts**

Pie by the slice Options include: Apple, Banana Cream, French Silk, Pecan, Pumpkin, Triple Berry, Key lime, Strawberry Rhubarb	\$4.95
Apple Crisp	\$4.95
Homemade Strawberry Shortcake	\$4.95
Chocolate Mousse with Fresh Berries	\$5.95
New York Style Cheesecake Optional Toppings: Strawberry, Chocolate Fudge, Salted Caramel	\$5.95
Chocolate Decadence	\$6.95
Tiramisu Torte	\$6.95
Crème Brulee	\$6.95
Fresh Fruit Tart with Vanilla Custard	\$6.95
Ice Cream or Sherbet with a Small Cookie (20 person minimum)	\$3.95

*Any desserts provided by Dellwood Country Club, or Buttercream will be waived of a cake cutting/serving fee. Any other dessert brought in will result in a fee. See Policies for more information.*

# Dellwood Country Club

## Beverage Selections

Cash Bar  
Host Bar  
Open Bar

Each guest pays for their beverage of choice  
Host of the party pays for specific beverages  
Host of the party pays for all beverages

### NON ALCOHOLIC BEVERAGE:

Sparkling Cider	\$16.95/Bottle
Frozen Fruit Punch	\$25.00/Gallon
Sparkling Lemonade	\$16.95/Gallon
Hot Chocolate/Cider Station	\$40.00/Gallon
Unlimited Soda all evening	\$250 or \$3/per guest count

### BEER

*We are happy to order alternative keg requests, however pricing may vary. The below list is just suggested.*

Keg of Domestic Beer (Serves about 120 glasses)*	\$345.00
<i>Coors Light, Michelob Golden Light, Bud Light, Budweiser, Coors Banquet, Miller Light, Miller Genuine Draft, Grainbelt Premium</i>	
Import Kegs and Microbrew	\$420.00/Market Price
<i>Summit, Surly, Blue Moon, Goose Island, Leinenkugel's, Indeed Brewing</i>	
Domestic Bottles	Host-\$3.89    Cash-\$5.00
Import & Microbrew Bottles	Host-\$4.67    Cash-\$6.00

### COCKTAILS AND MIXED DRINKS

Rail Drink	Host-\$5.45	Cash-\$7.00
Rail Cocktail or Call Drink	Host-\$6.22	Cash-\$8.00
Call Cocktail or Premium Drink	Host-\$7.00	Cash-\$9.00
Premium Cocktail	Host-\$7.78	Cash-\$10.00

*A "cocktail" is a mixed drink with more than one type of alcohol ex: Long Island, Manhattan*

### WINE & CHAMPAGNE

Coastal Vineyards (House Selection) Chardonnay, Sauvignon Blanc, Pinot Grigio, White Zinfandel Cabernet, Merlot, Pinot Noir	\$23/Bottle
<i>*All types of red and white will be offered unless a limited hosted selection is preferred</i>	
Columbia Crest Chardonnay, Sauvignon Blanc, Reisling Cabernet Sauvignon, Merlot, Shiraz	\$26/Bottle
Wycliff Brut (House Selection) Korbel Champagne or Gionelli Asti	\$25/Bottle \$28/Bottle