

# LUNCH ENTREES



## Chicken Teriyaki

Breast of Chicken Grilled with Pineapple and  
Teriyaki Sauce  
\$31.00++

## Caribbean Chicken

Lemon Herb Marinated Breast of Chicken with Chopped  
Mango and Apple Salsa  
\$31.00++

## Creamy Lemon Garlic Chicken

French Cut Breast of Chicken with  
Lemon and Garlic Sauce  
\$33.00++

## Top Sirloin Steak

with a Mushroom Wine Sauce  
\$37.00++

## New York Steak

Served with an Onion and Mustard Sauce  
\$40.00++

## Mesquite Grilled Salmon

Filet of Salmon Grilled with a Cucumber Relish,  
or Beurre Blanc Sauce  
\$35.00++

## Pan Seared Cod

with White Wine and Tomato Basil Sauce  
\$32.00++

## Cajun Chicken Alfredo Pasta

Cavatappi Pasta served in a Creamy Wine Cajun  
Alfredo Sauce with Chicken Breast  
30.00++

## Penne Arrabiata

Penne Pasta tossed in Spicy Tomato Garlic Sauce  
with Romano and Parmesan Cheese  
\$28.00++

## Pasta Primavera

Penne Pasta with Fresh Steamed Vegetables  
and a White Wine Cream Sauce  
\$29.00++

## Beef, Chicken or Vegetable Lasagna

Red or White sauce  
Served with Garlic Bread  
and Seasonal Vegetables  
\$30.00++

++ = All Prices Subject to 20% Service Charge and Sales Tax

# DINNER ENTREES



## POULTRY

### Chicken Picatta

Breast of Chicken Sautéed with Shallots,  
Capers and White Wine Sauce  
\$32.00++

### Creamy Lemon Garlic Chicken

French cut Breast of Chicken Grilled with Lemon  
and Garlic Sauce  
\$33.00++

### Chicken Parmesan

Breast of Chicken, Bread Crumbs, Parmesan Cheese  
and Marinara Sauce.  
\$31.00++

### Chicken Marsala

Breast of Chicken Sautéed with Mushrooms  
and Marsala Wine Glaze  
\$32.00++

### Cornish Game Hen

Double Cranberry & Thyme Sauce  
\$32.00++

### Roasted Duck Breast

In a spiced Whiskey Sauce  
\$33.00++

## PASTA

### Cajun Chicken Alfredo Pasta

Cavatappi Pasta served in a Creamy Wine Cajun  
Alfredo Sauce with Chicken Breast  
\$30.00++

### Pasta Primavera

Penne Pasta with Fresh Steamed Vegetables  
and a White Wine Cream Sauce.  
\$30.00++

### Penne Arrabiata

Penne Pasta Tossed in Spicy Tomato Garlic Sauce  
with Romano and Parmesan Cheese  
\$29.00++

### Chicken, Beef or Vegetable Lasagna

Served with Garlic Bread  
and Seasonal Vegetables  
\$31.00++

Please see Reverse Side for other Entrée Selections

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## — BEEF —

**Broiled Rib Eye Steak**  
with a Cherry Wine, Onion Sauce  
\$51.00++

**Seared New York Steak**  
Boursin Cheese with Merlot Sauce  
\$46.00++

**Roasted Prime Rib**  
Served Au Jus with Creamed Horseradish  
\$51.00++

**Grilled Filet Mignon**  
Tomato Garnish and Wild Mushroom Ragout  
\$57.00++

**Tri-Tip**  
Roasted Tri-Tip with a Mushroom Wine Sauce  
\$38.00++

## — SEAFOOD —

**Grilled Mahi Mahi**  
With Teriyaki Pineapple Sauce  
\$41.00++

**Baked Halibut Filet**  
With a Chipotle Cream Sauce  
\$57.00++

**Seared Salmon Filet**  
With Orange Honey Glaze  
\$40.00++

**Seabass**  
with a Lemon Garlic Butter Sauce  
\$42.00++

## COMBINATION PLATES

**Filet of Beef and Seared Salmon**  
Served with Béarnaise Sauce  
\$54.00++

**Chicken Breast and Seared Salmon**  
Served with Lemon Dill Beurre Blanc Sauce  
\$48.00++

**Filet of Beef and Grilled Chicken**  
Served with Madera Wine Sauce  
\$51.00++

**Roasted Chicken Breast and Grilled Shrimp**  
Served with Tomato Caper Sauce  
\$48.00++

**Filet of Beef and Shrimp Scampi**  
Served with Garlic Butter Sauce  
\$57.00++

**Seared Salmon and Grilled Shrimp**  
Served with Caper Pomodoro Sauce  
\$50.00++

Please See Reverse Side For Other Entrée Selections

# WITH EACH ENTREE...



## — ONE CHOICE OF SALAD —

### Cabernet Salad

Mixed Baby Lettuce, Roma Tomatoes, Kalamata Olives, Feta Cheese and Cabernet Dressing

### Mixed Green Salad

Mixed Lettuce, Tomatoes, Cucumbers, Carrots and Choice of One Dressing

### Caesar Salad

Romaine Lettuce, Topped with Parmesan Cheese, Croutons and Creamy Caesar Dressing

### Caprise Salad

Roma Tomato, Fresh Mozzarella Cheese, Fresh Basil, Baby Arugula, Balsamic Vinegar Glaze and a Drizzle of Extra Virgin Olive Oil

### Thai Cucumber Salad

Vegan & Gluten free

Cucumber, red onions, roasted peanuts, cilantro boiled rice noodles and Thai sweet chili dressing.

### Baby Arugula Salad

Roasted corn, red onions with citrus vinaigrette dressing

## — ONE CHOICE OF SALAD DRESSING —

Raspberry Vinaigrette, House Ranch, Honey Mustard, Italian, Balsamic Vinegar, Cabernet Wine Dressing

## — ONE CHOICE OF STARCH —

Classic or Garlic Mashed Potatoes

Oven Brownd Potatoes

Twice Baked Potatoes

Baked Potatoes

Italian Polenta

Rice Pilaf

Basmati Rice

Penne Pasta

## — ONE CHOICE OF DESSERT —

New York Cheesecake

Double Chocolate Cake

Carrot Cake

Chocolate Mousse Cake

Tiramisu

Chocolate Mousse

Assorted Pies

Fresh Fruit Tart

Lemon Bar

All Entrees are Served with a Fresh Seasonal Vegetable Medley

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# BUFFETS



## MAMA MIA

(Minimum of 25 people)

Two Assorted Salads  
Fresh Seasonal Vegetables  
Garlic Bread or Dinner Rolls

### Choose One Starch

Pasta Tossed in Olive Oil and Garlic  
Roasted Red Potatoes  
Garlic Mashed Potatoes  
Basmati Rice

### Choose Two Entrees

Chicken Marsala  
Tomato Caper Chicken  
Eggplant Parmesan  
Penne Pasta with Marinara Sauce  
Roasted Tri Tip with a Mushroom Wine Sauce  
Grilled Tilapia with Lemon Butter Sauce Dessert

Chef's Assorted Display  
Iced Tea, Regular and Decaf Coffee  
Dinner: \$40.00++

## BARBECUE BUFFET

(Minimum of 25 people)

Two Assorted Salads, Corn Bread or Dinner Rolls

### Choose Two Starches

Baked Beans, Cut Corn  
Roasted Potatoes, Mashed Potatoes  
Macaroni and Cheese

### Choose Two Entrees

Roasted Chicken  
Marinated Tri Tip  
BBQ Pork or Beef Ribs  
BBQ Texas Brisket  
Fried Chicken

### Choose One Dessert

Peach Cobbler  
Assorted Pies  
Mixed Dessert Bars  
Iced Tea, Regular and Decaf Coffee  
Dinner: \$42.00++

## SOUTH OF THE BORDER

(Minimum of 25 people)

Two Assorted Salads  
Salsa and Tortilla Chips

### Choose Two Starches

White Rice Spanish Rice  
White Beans Pinto Beans  
Roasted Mexican Potatoes

### Choose Two Entrees

Chili Con Carne Pork  
Beef or Chicken Fajitas  
Cheese or Chicken Enchiladas  
Chicken or Beef Chimichangas  
Corn and Flour Tortillas

### Choose One Dessert Flan

Tres Leches Cake  
Mixed Dessert Bars  
Iced Tea and Coffee (reg & decaf)  
Dinner: \$35.00++

## ASIAN FLAIR

(Minimum of 25 people)

Asian Salad  
Oriental Soba Noodle Salad

### Choose Two Sides

Mixed Oriental Vegetables  
Egg Fried Rice Chow Mein Noodles  
Steamed White Rice

### Choose Two Entrees

Beef and Broccoli  
Beef Teriyaki  
Orange Chicken  
Teriyaki Chicken  
Salmon with Orange Glaze  
Oriental Tofu

### Choose One Dessert

Almond Cookies  
Green Tea Ice cream  
Mixed Dessert Bars  
Iced Tea & Coffee (Reg & Decaf)  
Dinner: \$38.00++

Add \$5.00++ For Third Entree

Please See Reverse Side For Other Buffet Selections

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## — VISTAS —

(Minimum of 25 people)

Two Assorted Salads  
Fresh Seasonal Vegetables  
Dinner Rolls and Butter

### Choose Two Starches

Rice Pilaf  
Basmati Rice  
Roasted Red Potatoes  
Garlic Mashed Potatoes  
Pasta with Garlic Butter

### Choose Two Entrees

Chicken Marsala  
Roasted Chicken  
Teriyaki Roasted Pork  
Grilled Mesquite Tri Tip with Demi Glace  
Baked Cod Filet with Lemon Sauce

### Dessert

Chef's Assorted Display

Served with iced Tea and Coffee  
(Regular and Decaf)

\$40.00++

## — THE ENCHANTED DELI —

(Minimum of 25 people)

Three Assorted Salads  
Sliced Cold Deli Meats

Turkey  
Tuna Salad  
Ham  
Roast Beef  
Salami

### Sliced Cheeses

Swiss  
American  
Cheddar  
Jack

### Condiments

Tomatoes, Onions, Lettuce  
Pickles, Black Olives  
Mayonnaise, Ketchup, Dijon Mustard

### Sliced Breads

White, Wheat,  
Rye, Sourdough,  
French Rolls

### Choose One Dessert

Peach Cobbler  
Mixed Dessert Bars or  
Assorted Pies

Iced Tea and Coffee (reg & decaf)

Dinner: \$36.00++

# BREAKFAST



## Good Morning Simi Valley

Scrambled Eggs  
Home Fried Potatoes  
Choice of Ham, Bacon, Sausage or Turkey Bacon  
Pastries with Preserves and Butter  
Choice of Fresh Fruit Cup or Fruit Juice  
Coffee, Tea and Decaf  
\$18.00++

## Stuffed Croissant

Flaky Croissant Stuffed with  
Scrambled Eggs  
Cheddar Cheese and Ham  
Home Fried Potatoes  
Choice of Fresh Fruit Cup or Fruit Juice  
Coffee, Tea and Decaf  
\$17.00++

## Breakfast Burrito

Scrambled Eggs With Bell Peppers, Cheddar Cheese and Ham  
Rolled in a Flour Tortilla  
Home Fried Potatoes  
Fresh Salsa  
Coffee, Tea and Decaf  
\$17.00++

## Breakfast Buffet

Minimum 25 People  
French Toast and Pancakes, Scrambled Eggs  
Choice of Ham, Bacon or Sausage  
Breakfast Potatoes  
Pastries with Preserves and Butter  
Fresh Fruit Cup and Fruit Juice  
Coffee, Tea and Decaf  
\$19.00++  
Add Omelette Station for \$8.00pp++ Made to order

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# LIGHT FARE LUNCH



## Chicken Caesar Salad or Wrap

Crisp Romaine Lettuce, Parmesan Cheese, Garlic  
Croutons and Creamy Caesar Dressing  
\$22.00++

## California Cobb Salad

Turkey, Avocado, Tomato, Bacon, Egg, Olives, and  
Bleu Cheese with Mixed Greens  
\$23.00++

## Deli Plate

Roast Beef, Turkey, Ham, Salami, Swiss and Cheddar  
Cheese to make your own Sandwich.  
\$22.00++

## Pesto Chicken Baguette

Marinated Chicken Breast topped with Tomatoes,  
Baby Arugula and Pesto Mayonnaise  
\$22.00++

## Club Wrap

Lettuce, Tomato, Turkey, Ham and Pesto  
Mayonnaise wrapped in a Flour Tortilla  
\$22.00++

## Oriental Chicken Salad or Wrap

Lettuce, Napa Cabbage, Bell Peppers and Crispy Noodles,  
topped with Grilled Chicken and Peanut Dressing  
\$22.00++

## Mediterranean Vegan Sandwich

Pesto Sauce, Grilled Vegetables Marinated in Olive Oil  
(Cheese Optional) Served in a Vegan bread  
\$29.00++

## Ciabatta Turkey Sandwich

Ciabatta Bread with Turkey, Swiss Cheese, Lettuce,  
Tomato and Mayonnaise  
\$22.00++

## Tuna Focaccia

Tuna Salad with Lettuce, Tomato, and Red Onion served  
on Toasted Focaccia Bread  
\$22.00++

## Cheeseburger

½ lb. Angus Beef topped with Cheese, garnished with  
Lettuce, Tomato, Onions and Pickles  
\$22.00++

## Vegan Delight Plate

Saute lentil with mixed garden vegetables  
\$27.00++

Sandwiches come with choice of one:  
Potato Salad, Pasta Salad, Fresh Fruit or French Fries

All Light Fare Lunches include Coffee and  
Iced Tea, and Choice of One Dessert: Sherbet, Ice Cream or Chocolate Mousse

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# HORS D'OEUVRES

## — HOT HORS D'OEUVRES —

\$212.00++ choose one option per tray

Italian Meatballs  
Vegetable Spring Rolls  
Asparagus Puffs  
Petite Assorted Quiche  
Mushrooms Stuffed with Boursin Herb Cheese  
Water Chestnuts Wrapped in Bacon  
Stuffed Artichoke Hearts

Fried Cheese Ravioli  
Mini Beef Wellington  
Chicken Paradise with Sweet & Sour Sauce  
Brie with Raspberry and Almonds in Phyllo  
Beef or Chicken Satay  
Breaded Mushrooms  
Spanikopita

## — SEAFOOD HORS D'OEUVRES —

\$212.00++ per tray

Ahi Tuna Cucumber Rounds  
Iced Jumbo Shrimp  
Smoked Salmon Mousse on Cucumber Rounds  
Ceviche in Cucumber Cup (Fish or Shrimp)  
California Rolls with Pickled Ginger and Wasabi  
Breaded Lobster Ravioli

## — COLD HORS D'OEUVRES —

\$212.00++ per tray

Assorted Finger Sandwiches  
Alaskan Crab Devilled Eggs  
Salami Coronets filled with Herbed Cream Cheese  
Asparagus Spears Wrapped in Prosciutto  
Bruschetta with Tomato, Basil and Mozzarella

## — FRUIT, CHEESE AND VEGETABLE TRAYS —

25 Persons Minimum

Fresh Vegetable and Dip Mirror  
\$7.00++ per person

Domestic and Imported Cheese and Cracker Mirror  
\$7.00++ per person

Fresh Sliced Fruit Tray  
\$7.00++ per person

Baked Brie en Croute—2 Two lb. Wheels  
\$101.00++

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# PICNIC & LUNCH BOXES



## — YOUR LUNCH BOXES INCLUDES: —

(Minimum 10 boxes)

All lunch boxes include: Whole Fruit, Soda or Water,  
Baked Chips, Dill Pickle, Cookie (chocolate chip or oatmeal)

### BLACK FOREST SANDWICH

Or a choice of: Turkey, Tuna or Ham  
Choice of Bread: White, Wheat, Croissant or Ciabatta.  
Lettuce, Tomato, Pesto Mayonnaise on the side

### CHICKEN CAESAR WRAP

Romaine lettuce, Parmesan Cheese, Garlic Croutons  
And Creamy Caesar Dressing

### VEGGIE DELIGHT

Fresh Vegetables, Avocado, Cucumber, Tomato, Onions & Lettuce  
With Olive Oil Chipotle Mayo on the side  
Optional: hardboiled egg

### PESTO CHICKEN BAGUETTE

Marinated Chicken Breast topped with Tomatoes, Baby Arugula and Pesto Mayonnaise

\$18.00++ per person

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# RECEPTION ENHANCEMENTS



## — SPECIALTY STATIONS FOR BRUNCH OR BUFFET —

### SEAFOOD STATION

Iced Shrimp  
Oysters on Half Shell  
Alaskan King Crab Legs  
\$11.00++pp

Whole Poached Salmon  
Additional \$3.00++pp

### BAKED POTATO STATION

Cheese Sauce, Broccoli,  
Bacon, Green Onion, Olives, Butter,  
Chorizo, Sour Cream  
\$11.00++pp

### TACO STATION

Beef and Chicken  
Green & Red Salsa, Avocado Sauce,  
Cilantro, Onions, Radish, Shredded Cheese  
\$13.00++pp

Fish and Shrimp with Baja Sauce and Cabbage Relish  
Additional \$6.00++pp

### CARVING STATIONS

Carving Fee (per carver)	\$ 84.00++
Whole Turkey Breast (for 50)	\$ 218.00++
Country Ham (for 50)	\$ 218.00++
Prime Rib of Beef (for 50)	\$364.00++
Top Round of Beef (for 50)	\$360.00++

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# ADDITIONAL ENHANCEMENTS



Minimum 25 people

## CHOCOLATE FOUNTAIN

Free Flowing Chocolate  
Choice of 4 Dipping Items  
Marshmallows, Strawberries, Pineapple or  
Cantaloupe, Dried Apricots,  
Brownie Bites, Chocolate Chip Cookies,  
Rice Crispy Treats, Soft Pretzels  
\$11.00++

## CAPPUCCINO COFFEE STATION

Shaved Chocolate, Cinnamon Sticks,  
Whipped Cream, Orange Zest  
\$6.00++pp

## VIENNESE SWEETS TABLE

Assorted Cakes, Pies, Mini Eclairs, Cream Puffs, Fresh  
Fruit Tarts, Chocolate Mousse, Dessert Bars  
\$10.00++

## ICE CREAM BAR

Vanilla and Chocolate Ice Cream  
Sprinkles, Chocolate Syrup,  
Strawberry Sauce, Crushed Oreo Cookies  
\$6.00++pp

## ICE CREAM SOCIAL CART

Premium Ice Cream Bar Selections  
\$10.00++pp

Tavern Mix	\$2.00++ per person
Mixed Nuts	\$3.00++ per person
Pretzel Tray	\$2.00++ per person
Popcorn	\$2.00++ per person
Potato Chips & Dip	\$2.00++ per person
Tortilla Chips & Salsa	\$2.00++ per person
Ice Cream Sundae Cups	\$3.00++ each
Ice Cream Sandwich	\$2.00++ each
Chocolate Strawberries	\$26.00++ per dozen

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# SPECIALTY BREAKS



## Continental Breakfast

Assorted Pastries, Bagels and Cream Cheese  
Preserves and Butter, Sliced Fruit  
Assorted Carafes of Juice  
Coffee, Tea and Decaf  
\$13.00++

## Energizer Break

Granola Bars and Energy Bars  
Dried Fruit Mix  
Red Bulls, Gatorade, and Flavored Waters  
Starbucks Frappuccinos  
\$15.00++

## Afternoon Break

Fresh Baked Cookies  
Brownie Bites  
Assorted Soft Drinks  
\$11.00++

## Healthy Hour

Assorted Nut Breads, Muffins with Honey  
Sliced Seasonal Fruit  
Assorted Yogurts  
Assorted Carafes of Juice  
\$13.00++

## Home Run

Individual Bags of Popcorn  
Spicy Snack Mix  
Fresh Baked Soft Pretzels  
Assorted Soft Drinks  
\$10.00++

## Ice Cream Social

Assorted Premium Ice Cream Treats  
Assorted Soft Drinks  
\$11.00++

## Root Beer Floats

Root Beer Soda Served with Vanilla Ice Cream  
\$6.00++

Please see Reverse Side For Other Break Options

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# SNACKS AND BEVERAGES



Granola Bars	\$2.00++ each
Candy Bars	\$2.00++ each
Energy Bars	\$3.00++ each
Fresh Whole Fruit	\$2.00++ each
Sliced Seasonal Fruit	\$4.00++ per person
Assorted Yogurts	\$2.00++ each
Assorted Baked Cookies	\$17.00++ per dozen
Brownies	\$22.00++ per dozen
Bagels & Cream Cheese	\$22.00++ per dozen
Fresh Assorted Pastries	\$22.00++ per dozen
Mini Eclairs and Cream Puffs	\$28.00++ per dozen
Regular and Decaf Coffee	\$30.00++ per gallon
Hot Herbal Teas	\$2.00++ each
Bottled 20oz Soft Drinks	\$2.50++ each
Bottled 20oz Water	\$2.50++ each
Red Bull	\$4.00++ each
Starbucks Frappuccinos	\$3.50++ each
Iced Tea	\$8.00 per carafe
Fruit Juice	\$8.00 per carafe
Milk	\$8.00 per carafe
Soft Drinks	\$8.00 per carafe

Please See Reverse Side For Other Break Options

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# CHILDREN'S MENU



The Grand Vista Hotel is Pleased to Offer  
A Variety of Selections to Children 13 and Under.

## PLATED MEALS



All Beef Hamburger  
Served with French Fries

Chicken Fingers  
Served with French Fries

Grill Cheese

Spaghetti & Meatballs

All Entrees include: Raspberry Iced Tea, Soft Drink or Pink Lemonade  
A Choice of Macaroni and Cheese, Fries or Fruit

Lunch  
\$17.00++pp

Dinner  
\$19.00++pp

Add \$6++ to include adult hors d'oeuvres.

Please See Reverse Side for Buffet Selections

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# CHILDREN'S BUFFETS



The Grand Vista Hotel Is Pleased To Offer a Variety of Selections to Children 13 and Under.  
(25 Children minimum)

## **SOUTH OF THE BORDER FIESTA**

Mixed Green Salad with Two Dressings  
Tortilla Chips with Fresh Salsa  
Cheese Enchiladas with Ranchero Sauce  
Chicken Fajitas with Corn & Flour Tortillas  
Spanish Rice & Refried Beans  
Cheese or Chicken Quesadillas

## **ITALIAN BUFFET**

Caesar Salad  
Spaghetti & Meatballs  
Penne Pasta with Alfredo or Marinara Sauce  
Beef or Vegetable Lasagna  
Fresh Garlic Bread  
Fresh Seasonal Vegetables

## **THE ALL-AMERICAN BUFFET**

Fresh Fruit Salad  
Penne Pasta Served with Marinara Sauce  
Chicken Fingers  
Macaroni and Cheese  
French Fries  
Fresh Garlic Bread

## **BARBECUE BUFFET**

Mixed Green Salad with Two Dressings  
Barbecued Chicken  
San Louis Barbecue Ribs  
All Beef Hot Dogs  
Molasses Baked Beans and Corn Bread  
Corn Cobettes

Lunch: \$25.00++ Dinner: \$29.00++

Add \$1.00++ for Hors d'oeuvres

Please See Reverse Side for Plated Selections

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# BAR

## — BAR CHARGES BASED UPON CONSUMPTION —

House Brands	\$9.00++	House Wine	\$9.00++
Call Brands	\$10.00++	Domestic Beer	\$6.00++
Premium Call	\$11.00++	Imported Beer	\$7.00++
Premium Top Shelf	\$12.00++ & up	Fruit Juices	\$4.00++
		Soft Drinks & Water	\$3.00++

### Champagne & Sparkling Cider

House Wine	\$30.00++ per bottle	Fruit Punch	\$30.00++ per gallon
Champagne	\$30.00++ per bottle	Champagne Punch	\$45.00++ per gallon
Sparkling Cider	\$20.00++ per bottle		
Champagne Toast	\$3.00++ per person		
Sparkling Cider Toast	\$3.00++ per person		

## — BARTENDER AND COCKTAIL SERVER FEES —

A bartender fee of \$25.00 per hour will be waived if sales exceed \$100.00 per hour, per bar.

Bar must be a minimum of 2 hours or a \$100.00 set-up fee will be assessed.

Cocktail server fee is \$15.00++ Per hour, per server.

Corkage fee is \$9.00++ per bottle

\$3.00++ per bottle for non-alcoholic bottles (750ml bottles only)

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