



savor.
2008 Banquet Menus



COCKTAILS

A bar set-up charge with a three hour minimum, additional charge per hour thereafter.

WELL BRANDS

Whiskey	Jim Beam
Blended whiskey	Seagram's VO
Scotch whiskey	Dewar's White Label
Gin	Beefeater
Vodka	Smirnoff
Brandy	Korbel
Light rum	Bacardi
Dark rum	Bacardi Select

CALL BRANDS

Whiskey	Jameson, Jack Daniel's
Blended whiskey	Canadian Club
Scotch whiskey	Johnnie Walker Red
Gin	Tanqueray, Bombay Sapphire
Vodka	Grey Goose, Stolichnaya,
	Absolut, Ketel One
Brandy	Hennessey VS
Dark rum	Myer's Original Dark
Light Rum	Malibu Coconut, Bacardi

PREMIUM BRANDS

Whiskey	Knob Creek, Maker's Mark-
Blended whiskey	Crown Royal
Scotch whiskey	Chivas Regal 12 yr, Glenlivet
Gin	Tanqueray Ten
Vodka	Belvedere, Chopin, Ciroc
Brandy	Remy VSOP
Rum	Mt Gay Extra Old

Tropicals

Mai Tai, Blue Hawaii, Chichi

Domestic Beer

Budweiser, Bud Light, Michelob Ultra, Sam Adams Lager

Imported Beer

Heineken, Corona, Amstel Light, Pilsner Urquell, Asahi

Non-Alcoholic Beer

O'Doulls

Assorted Juices

Soft Drinks

Mineral Water

Punch/Flavored Iced Tea (per gallon)

Rum punch
Wine punch
Champagne punch
Mai Tai punch
Fruit punch
Tropical flavored iced tea

Hourly Beverage Reception Packages

WELL BRANDS:

1-hour
1 1/2 hours
2 hours
2 1/2 hours

CALL BRANDS:

1-hour
1 1/2 hours
2 hours
2 1/2 hours

PREMIUM BRANDS:

1-hour
1 1/2 hours
2 hours
2 1/2 hours

All prices are per person, unless otherwise stated and prices are subject to change without notice.
Prices subject to current applicable service charge and state tax. Substitutions to menus are subject to a surcharge.

WINE

Bottles of wine are 750 ml unless otherwise noted, wine served by the glass in 6oz (175 ml) measures. Sparkling wine and champagne served by the glass in 5oz (150ml) measures



SWEET SPARKLING WINES

(Listed from sweetest to least sweet)

Brut, Kenwood, Yulupa Cuvee, Sonoma, NV, California, USA

Moet & Chandon, White Star, NV, Champagne, France

DRY SPARKLING WINES

(Listed from mildest to strongest)

Brut, Domaine Chandon, Classic, NV, California, USA

Brut, Veuve Clicquot, Yellow Label, NV, Champagne, France

Brut, Dom Pérignon, 1996, Champagne, France

SWEET WHITE/BLUSH WINES

(Listed from sweetest to least sweet)

White Zinfandel, Beringer, 2004, California, USA

Riesling, Kendall-Jackson, Vintner's Reserve, 2003, California, USA

DRY LIGHT INTENSITY WHITE WINES

(Listed from mildest to stronger)

Pinot Grigio, Ecco Domani, Venezie, 2003, Veneto, Italy

Sauvignon Blanc, Nobile, 2004, Marlborough, New Zealand

DRY MEDIUM INTENSITY WHITE WINES

(Listed from mildest to stronger)

Chardonnay, Mirassou, Central Coast, 2004, California, USA

Chardonnay, Indigo Hills, Central Coast, 2001, California, USA

DRY MEDIUM INTENSITY RED WINES

(Listed from mildest to stronger)

Shiraz/Cabernet, Penfolds, Rawson's Retreat, S.E. Australia, 2001

Cabernet Sauvignon, Alice White, South Eastern Australia, 2002

Pinot Noir, Mirassou, 2005 California, USA

Merlot, Blackstone, 2002, California, USA

Cabernet Sauvignon, Beaulieu Vineyard, Signet Collection, 2002, California, USA

Merlot, Rutherford Hill, Napa Valley, 2001, California, USA

All prices are per person, unless otherwise stated and prices are subject to change without notice. Prices subject to current applicable service charge and state tax. Substitutions to menus are subject to a surcharge.