

BANQUET & EVENT GUIDE

PICKWICK LANDING STATE PARK

CATERING PROCEDURES AND INFORMATION

MENUS

Catering menus, room arrangements, and other details pertinent to your event should be submitted to your catering manager at least four weeks prior to your function date. Due to ordering procedures, any menus received less than seven days prior to the function are subject to change, at the discretion of the kitchen staff.

The enclosed menus are only suggestions and are not limited to these items. Creativity is our specialty! We will be pleased to custom design menus to best suit your needs. Due to current market fluctuations, all prices are subject to change.

GUARANTEES AND MEETING SPACE

In arranging for private functions, final guarantees for menu and alcohol must be given to Pickwick Landing seven days prior to the function. Alcohol and certain specialty items cannot be cancelled after this date; other menu items may be reduced or changed based on availability, no later than one week prior to the event. Guarantees must be received by noon on the date due; otherwise, the expected number becomes the guarantee.

The number of people you anticipate assigns banquet and meeting rooms. If the attendance increases or decreases, Pickwick Landing reserves the right to change groups, without notification, to a room suitable for the expected attendance or guarantees. The customer agrees to begin the function promptly at the scheduled time and agrees to have all guests, invitees, and other persons vacate the designated function area at the agreed upon closing time.

Please be aware, if your signed contract is not returned to the park within the specified time and date, the park reserves the right to accept another event on that date.

FINANCIAL ARRANGEMENTS

A 10 percent deposit is required for all functions and is due 30 days in advance of your function, unless other arrangements have been made by your sales representative.

In some instances, direct billing can be approved through our General Manager. All direct billing requests must be in our office 15 days prior to the event for processing and approval.

SERVICE CHARGE AND TAX

Normal staffing guidelines will be used for your event. In the case of special requests, additional carvers, attendants, servers or other personnel, a nominal fee may be charged.

A 21 percent service charge will be added to all functions that include food and beverages. Sales tax of 9.75 percent will be added to the total of the bill. Prices do not include tax or service charges.

FOOD SERVICE

Pickwick Landing is responsible for the quality and freshness of food served to its guests. Due to current health regulations, food may not be brought into the conference and meeting facilities and food may not be taken off the premises after it has been prepared and served.

SERVICES AND LIABILITY

Our sales representatives will be happy to coordinate services such as audio-visual, banquet, conference and meeting set-ups. All meal prices include house linens. There is an additional charge for all requested linen changes after initial setup of room. There may be additional charges for specialty items not supplied by the park.

All decorations, displays and exhibits brought to the lodge must be approved prior to arrival. They must conform to state code, fire regulations and Tennessee State Park Policy. In order to prevent damage to fixtures and furnishings, items cannot be attached to walls, ceilings and fixtures with nails, staples or any other substance. Delivery and storage of materials must not be received more than the day prior to the group's function.

Pickwick Landing will not assume responsibility for damage to or loss of items left in the conference and meeting rooms. Liability for damages will be charged accordingly.



THE LODGE
PICKWICK LANDING

120 PLAYGROUND LOOP
COUNCE, TN 38326
TOLL FREE: 800-250-8615
TNSTATEPARKS.COM



TENNESSEE
State Parks

PICKWICK LANDING CONFERENCE CENTER FLOOR PLAN



Meeting Area	Dimensions	Sq. Ft.	Price
A	41x53	2,173	\$400
B	39x53	2,067	\$400
C	41x53	2,173	\$400
C1, C2 or C3	41x17	697	\$225
A, B, and C	121x53	6,413	\$1,200
Terrace	36x28	1,008	
Boardroom	21x14	294	\$200
Private Dining	21x19	399	
Pool Patio	25x50	1,250	



THE LODGE

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120 PLAYGROUND LOOP
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SEATING CHART

MEETING ROOM SETUP STYLES

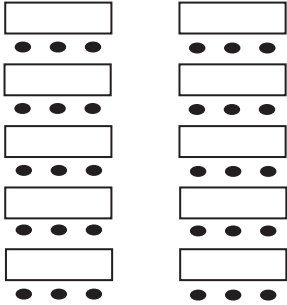
Included in rental fee:

- Custom setup
- Table linen, water station or pitchers on tables
- Skirted registration table
- Clean up

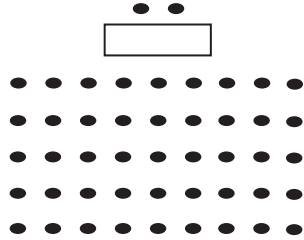
Please note: If custom setup is changed to a different setup within a 12 hour period, a reset fee [per room] will apply.

No outside food, beverages or snacks are allowed in the meeting spaces.

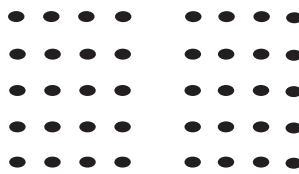
Set-up A - Classroom



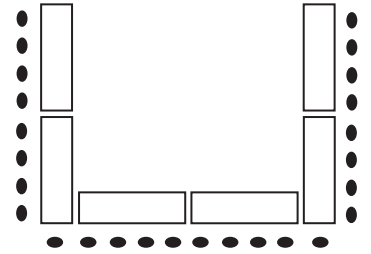
Set-up B - Theater



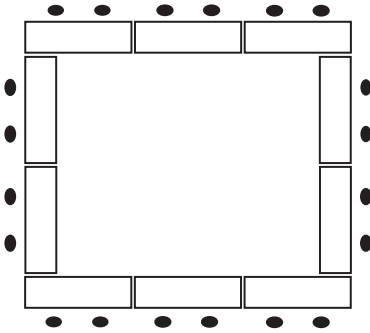
Set-up C - Ceremony



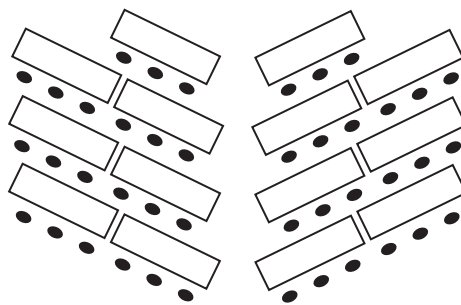
Set-up D-U Shape



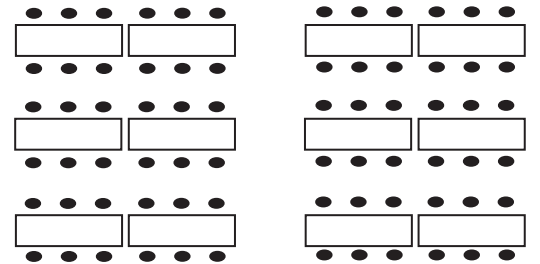
Set-up E - Closed Square



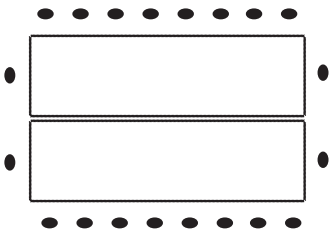
Set-up F - Angled Classroom



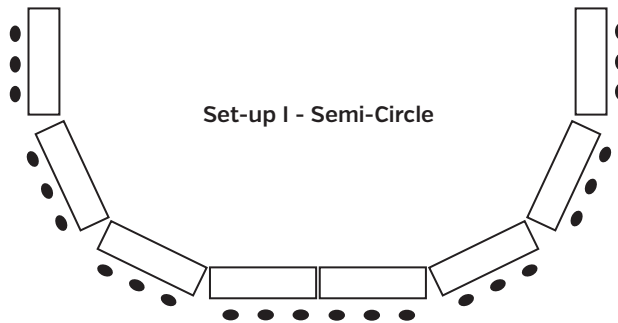
Set-up G - Banquet



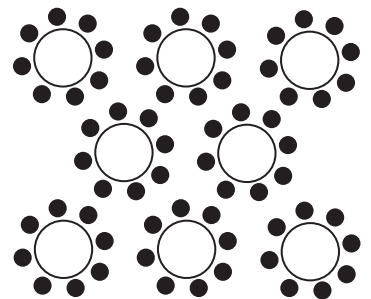
Set-up H - Conference



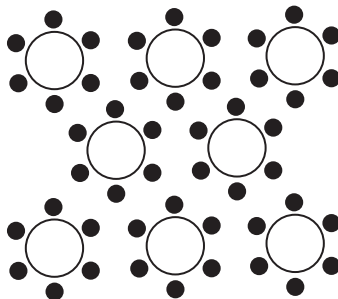
Set-up I - Semi-Circle



Set-up J = Rounds of 6



Set-up K = Rounds of 8



PICKWICK LANDING LODGE AND CONFERENCE CENTER

Audio / Visual Support Equipment

Pickwick Landing offers a range of Audio-Visual equipment to enhance your meeting or event. Please make your selections and advise the banquet coordinator of your needs. Specified equipment will be included in your contract and billed to you.

ALL PRICES ARE PER DAY.

SOUND EQUIPMENT

Podium	\$20.00
Corded Mic Set	\$75.00
Wireless Mic Set	\$100.00
Additional Corded Mic	\$20.00
Additional Wireless Mic	\$25.00
Lavalier Mic	\$40.00

VIDEO EQUIPMENT

LCD Projector with Screen	\$85.00
Premium LCD Projector with Screen	\$120.00
Flat Screen TV with Sound Bar	\$40.00

EASELS

Easel	\$10.00
Dry Erase Board and Markers	\$20.00
Flip Chart Paper and Markers	\$20.00
Flip Chart Sticky Paper and Markers	\$35.00

STAGING

Stage 4x8 Sections—eight available	\$50.00 EACH
Pipe and Drape	\$100.00
Dance Floor	\$200.00

BANQUET

Black Tablecloths	\$8.00
Colored Napkins	2/\$1.00

MISCELLANEOUS

Card Table with four Chairs	\$20.00
Additional Power Strip	\$5.00
Speaker Phone	\$40.00
Polycom	\$60.00
U.S. and TN Flags with Stands	\$25.00
Extra Table with Cloth and Skirting	\$12.00

USEFUL PARK INFORMATION

OVERNIGHT ACCOMMODATIONS

THE LODGE

- The Lodge offers 119 guest rooms and five suites overlooking Lake Pickwick and Pickwick Dam
- All guest rooms on floors two through six have private balconies and guest rooms on the first floor have private patios
- There are six pet friendly guest rooms

CABINS

- The park offers 17 cabins with fully equipped kitchens, charcoal and gas grills
- The 10 tree-side cabins offer two bedrooms sleeping up to six guests
- Five lakeside cabins offer two bedrooms sleeping up to six guests and two lakeside cabins offer three bedrooms sleeping up to 10 guests
- There are two pet friendly tree-side cabins

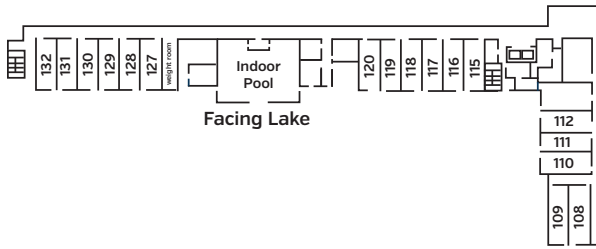
PAVILIONS

- The park offers five rentable pavilions of varying sizes for outdoor events
- All pavilions include picnic tables and charcoal grills while some also offer water and electric
- Each pavilion offers a unique view and park experience

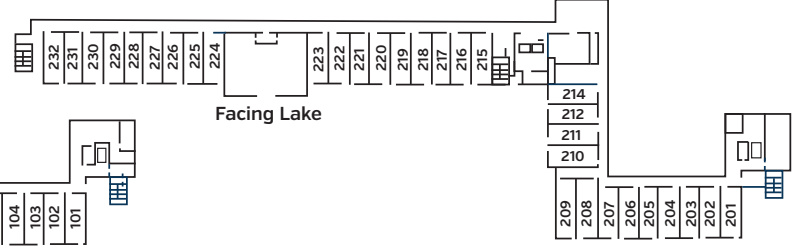
PARK ACTIVITIES

- 18 Hole Golf Course tstateparks.com/golf/course/pickwick-landing for tee time
- Aviary located at the park office
- Pontoon excursions offered through the park office
- The full service marina rents pontoons, fishing boats, kayaks, canoes and paddleboards
- Nine-hole disc golf course (bring your own discs or purchase at our gift shop)
- Hiking trails (maps at the front desk)
- Special ranger-led programming available for groups

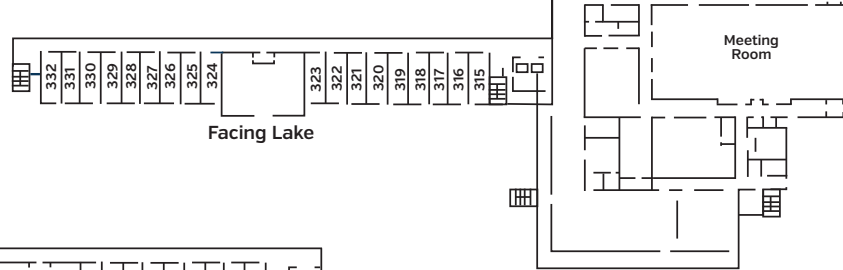
Floor 1



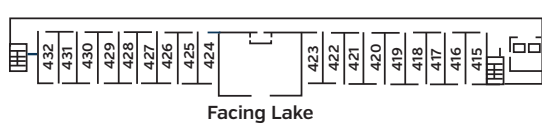
Floor 2



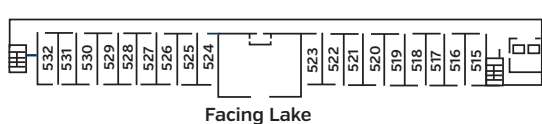
Floor 3



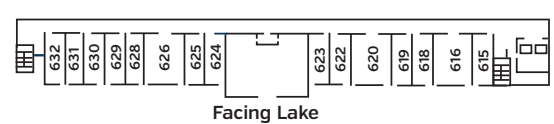
Floor 4



Floor 5



Floor 6



BEVERAGE SELECTIONS

COFFEE STATION **\$3.50 PER PERSON**

Four Hours
Unlimited Coffee, Regular and Decaf
Flavored Creamers
Sugar and Splenda
Ice Water

**FRESHLY BREWED REGULAR OR
DECAFFEINATED COFFEE** **\$30.00 PER GALLON**
\$12.00 PER POT

ASSORTED COCA-COLA CAN DRINKS **\$2.50 EACH**

BOTTLED WATER **\$2.00 EACH**

ASSORTED CHILLED JUICES **\$14.00 GALLON**
Orange, Apple, Cranberry, Tomato

INFUSED WATER **\$14.00 GALLON**
Raspberry Lime Mint, Citrus or Cucumber

**ICED TEA, LEMONADE OR
FRUIT PUNCH** **\$14.00 GALLON**

**HOT CHOCOLATE,
HOT APPLE CIDER OR HOT TEA** **\$2.75 PER SERVING**

**PASTEURIZED WHOLE,
CHOCOLATE OR 2% MILK** **\$12.00 GALLON**

SPECIALTY PUNCHES **\$3.00 PER PERSON**
[Custom Order]
Includes Glass Punch Bowl, Ladle and Punch Cups

CAKE SERVICE SURCHARGE **\$.25 PER PERSON**
for disposable plates and flatware when guests bring
cakes. We do not supply cake serving utensils!

BAKED BREAK SELECTIONS

BUTTERMILK BISCUITS WITH COUNTRY SAUSAGE OR BACON **\$2.25 EACH**

COUNTRY HAM AND BISCUITS **\$2.75 EACH**

HOT BISCUITS AND PEPPERED GRAVY **\$2.00 EACH**

CINNAMON ROLLS **\$24.00 DOZEN**

DANISH OR MUFFINS **\$22.00 DOZEN**

GOURMET COOKIES **\$16.00 DOZEN**

BROWNIES **\$20.00 DOZEN**

DOUGHNUTS **\$15.00 DOZEN**

HOMEMADE SPECIALTY BREADS **\$20.00 PER LOAF**

Banana Nut
Monkey Bread
Apple Cinnamon
Cranberry

BREAKFAST PACKAGES

THE CONTINENTAL **\$8.00 PER PERSON**

Assorted Muffins
Seasonal Whole Fruit
Coffee and Chilled Orange Juice

THE CITY CONTINENTAL **\$9.00 PER PERSON**

Sausage and Biscuits
Seasonal Whole Fruit
Coffee and Chilled Orange Juice

THE COUNTRY CONTINENTAL **\$10.00 PER PERSON**

Country Ham Biscuits and Sausage Biscuits
Buttermilk Biscuits with butter and jellies
Seasonal Fresh Cut Fruit
Coffee, Tea, Chilled Orange Juice

THE FULL BREAKFAST BAR **\$14.00 PER PERSON**

30 PERSON MINIMUM
Country Ham, Country Sausage, Bacon
Scrambled Eggs
Hash Brown Casserole
Buttermilk Biscuits and Gravy
Seasonal Fresh Cut Fruit
Coffee, Chilled Orange Juice

MORNING BREAK PACKAGES

#1 PASTRY PACKAGE **\$6.00 PER PERSON**

Assorted Muffins and Danishes
Chilled Orange Juice and Coffee

#2 BISCUIT PACKAGE **\$7.00 PER PERSON**

Bacon Biscuits or Country Sausage Biscuits
Chilled Orange Juice and Coffee

#3 HEALTH NUT PACKAGE **\$8.00 PER PERSON**

Yogurt with Granola
Seasonal Whole Fruit
Citrus Infused Water
Coffee

BREAK PACKAGES

SALTY CRAVINGS **\$3.00 PER PERSON**

Pretzels and Potato Chips with Ranch Dip

HEALTHY SNACKS ATTACK **\$4.00 PER PERSON**

Whole Fresh Fruit Basket or Vegetable Tray
Party Mix or Pretzels

SWEET CRAVINGS **\$4.50 PER PERSON**

Cookies and Brownies

SUNDAE BAR **\$7.00 PER PERSON**

Vanilla Ice Cream
Chocolate, Caramel, and Strawberry Toppings
Sprinkles, Nuts, Cherries and Whipped Cream
Add Crushed Candy Selection **\$1.00 PER PERSON**

DOWN SOUTH **\$4.50 PER PERSON**

Honey Buns, Moon Pies and
Mrs. Sullivan's Pecan Pies

LUNCHEON PACKAGES

Minimum 40 Guests. Prices based on one buffet per person.

DELI BAR **\$15.00 PER PERSON**

Deli Ham and Turkey with Sliced Cheese
Assorted Sandwich Breads & Sandwich Condiments
Chips and Seasonal Fresh Fruit

CHOOSE ONE: Pimento Cheese or Chicken Salad

CHOOSE ONE: Potato Salad or Pasta Salad

CHOOSE ONE: Cookies or Brownies

Iced Tea

Add Tossed Salad **\$3.95 PER PERSON**

SALAD BAR **\$7.00 PER PERSON**

Garden Fresh Salad Greens and Toppings
Dressings: Ranch, Thousand Island, Balsamic,
Honey Mustard,
Sides: Pasta Salad, Assorted Crackers,
Assorted Granola Bars
Iced Tea

ADD TWO SOUP CHOICES **\$12.00 PER PERSON**

and Assorted Breads,
Hearty Chicken Noodle, Tomato Basil,
or Vegetable Beef

ADD SANDWICHES **\$12.00 PER PERSON**

CHICKEN SALAD **\$13.00 PER PERSON** **AND PIMENTO CHEESE**

ADD TWO SOUPS **\$15.00 PER PERSON** **AND SANDWICHES**

ADD CREAM BASED SOUP **\$1.00 PER PERSON**

FRUIT BASKET **\$1.50 EACH**

Whole Apples, Oranges, Bananas. Served in a Basket

GRAB AND GO BOX LUNCH **\$12.50 PER PERSON**

No minimums. Fully customizable to your needs.

Set up self-service for quick lunch pick-up.

CHOOSE TWO: Ham, Turkey, Chicken Salad,
Pimento Cheese

CHOOSE ONE: American or Swiss Cheese

Hoagie Buns, Chips. Whole Fruit. Cookie
Assorted Soft Drinks and Bottled Water
Condiments served on the side: Mayo, Mustard,
Lettuce, Sliced Dill Pickles, Tomato

AFTERNOON SNACKS

Serves 50

Potato Chips with Ranch or French Onion Dip **\$50.00**

Party Mix **\$50.00**

Tortilla Chips with Salsa **\$50.00**

Hawaiian Bread with Spinach Dip **\$60.00**

Soft Warm Pretzel with Cheese Dip **\$1.75 EACH**

Butter Popcorn **\$1.25 PER PERSON**

Pigs in a Blanket **\$1.75 EACH**

Catfish Bites with Hushpuppies **\$3.50 PER PERSON**

Mini Corn Dogs **\$1.75 EACH**

Ham and Cheese Pinwheels **\$2.00 EACH**

Buffalo Chicken Pinwheels **\$2.50 EACH**

Jo Jo Potatoes **\$.75 EACH**

TRAY SELECTIONS

MEAT AND CHEESE TRAY **\$220.00**

Serves 50
Deli Ham and Turkey
American, Swiss, and Cheddar Cheese
Hoagie Buns
Condiments

CUBED CHEESE TRAY **\$150.00**

Serves 50
Swiss, Pepper Jack, and Cheddar
Assorted Crackers

SHRIMP COCKTAIL TRAY **\$30.00 PER POUND**

Shrimp, Cocktail Sauce, Crackers
One pound = 16-20 pieces of shrimp

SUB-SANDWICH OR DELI WRAP TRAY **\$300.00**

Serves 50
Deli Ham, Turkey, Sliced Cheese, Condiments
Choice of Bun or Wrap

FRESH VEGETABLE TRAY **\$120.00**

Serves 50
Crisp Garden Vegetables, Home-style Ranch Dip

FRESH FRUIT TRAY **\$150.00**

Serves 50
Seasonal Fruit and Dip

MEATBALLS **\$125.00**

Minimum Order 100 pieces
Meatballs with choice of BBQ or Marinara Sauce

CHICKEN WINGS **\$1.75 EACH**

Minimum Order 100 pieces
Chicken Wings: choice of Plain, BBQ or Buffalo
with Carrots and Celery Sticks plus Ranch Dip

CHICKEN TENDERS **\$200.00**

Serves 50
Choice of Sauce: Buffalo, Honey Mustard
or BBQ

BARBEQUED COCKTAIL FRANKS **\$125.00**

Minimum Order 200 pcs

PICNIC PACKAGES

PICNIC PACKAGES

40 person minimum in banquet facility.
50 person minimum off site. Off-site Packages
include disposable dinnerware. No linens. Banquet
Facility Package includes cloth napkins, tablecloths,
flatware and china.

THE ALL-AMERICAN PICNIC **\$16.75 PER PERSON**

Hamburgers and Hot Dogs
Sliced Cheese, Buns and Condiments
Assorted Chips and Baked Beans
CHOOSE ONE: Potato Salad or Cole Slaw
CHOOSE ONE: Cookies or Brownies
Iced Tea

THE BARBEQUE PICNIC **\$19.95 PER PERSON**

for two entrées.
Served with Baked Beans, Cole Slaw, Bread
and Iced Tea

CHOOSE TWO: Smoked Pork Ribs, Smoked Bone-In
Chicken, Pulled Pork BBQ

CHOOSE ONE: Potato Salad or Pasta Salad

CHOOSE ONE: Brownies or Cookies

[To add choice of three entrées **\$21.95 PER PERSON**
increase minimum required to 100]

PLATED DINNERS

40 Person Minimum-100 Person Maximum

If you'd like to provide your guests a full-service meal, our plated dinner selections will fit your needs. Our staff of top-notch servers will ensure your dinner service is handled professionally. If you need something we don't have listed, our restaurant and group sales staff can customize a menu to fit your theme, budget and needs. Plated and custom dinners are sold at market price.

Would you like to add a nice bottle of wine to your meal? Let us suggest a pairing that is just right for your menu selections or choose from our list of house favorites!

PLATED ENTRÉE CHOICES

Grilled or Fried Bone-In Chicken, Slice Roasted Pork Loin, Turkey and Cornbread Dressing, Roast Beef, Filet Mignon, Char-Broiled Pork Chops, Prime Rib, Ribeye Steak, Steak and Shrimp, Grilled Salmon, Crab Legs

Plated Dinners Served With

- Tossed Green Salad
- Baked Potato
- Dinner Rolls
- Dessert Choice
- Coffee and Iced Tea

SPECIALTY BUFFET PACKAGES

40 Person Minimum, One Buffet Per Person

GREAT CHOICES FOR LUNCH OR DINNER

FAJITA AND TACO BAR **\$19.95 PER PERSON**

Soft Flour Tortillas and Hard-Shell Corn Tortillas
Mexi-Seasoned Ground Beef
Fajita Seasoned Chicken
Tortilla Chips and Salsa
Chopped Onions, Lettuce,
Tomato, Jalapeños
Shredded Cheese and Sour Cream
Refried Beans and Spanish Rice
Churro Sheet Cake
Iced Tea and Water

Add Guacamole **\$1.00 PER PERSON**

C'EST LA VIE PASTA BAR **\$19.95 PER PERSON**

Angel Hair, Rotini and Fettuccine Pasta
Alfredo and Marinara Sauce
Meatballs and Grilled Chicken
Sautéed Mushrooms and Onions
Primavera Veggies
Caesar and Basic Tossed Salad
Ranch and Balsamic Dressing
Garlic Breadsticks
Italian Cream Cake
Iced Tea and Water

Vegetarian Only **\$16.00 PER PERSON**

SPECIALTY PACKAGES

20 Person Minimum

S'MORES TO GO **\$3.00 PER PERSON**

Individually packaged and ready for the campfire.

Graham Crackers
Chocolate Candy Bar
Marshmallows
Roasting Sticks

TOWER OF FRUIT **\$200.00**

A beautifully tiered display of fresh fruits and or vegetables. Served with dip. Will serve 100 people.

Add surrounding fruits **\$100.00 PER TRAY**
and vegetables or cheese and cracker trays.

Add infused water **\$14.00 PER GALLON**

Raspberry Lime Mint, Citrus Blend (lime, lemon, orange) and Cucumber

Please note: Fruit Towers will vary according to fruit in season in addition to the creator of the display!

BUFFET DINNER SELECTIONS

Prices based on one buffet per person

All selections served with two side choices, salad, bread, dessert choice and beverage

ONE ENTRÉE **\$15.95 PER PERSON**
40 person minimum

TWO ENTRÉES **\$18.95 PER PERSON**
40 person minimum

THREE ENTRÉES **\$20.95 PER PERSON**
May choose one additional side
100 person minimum

ENTRÉE CHOICES

Fried Whole Catfish, Smoked, Fried or Baked Chicken with Bone-In, Pork Ribs, Pork Loin. Pulled Pork BBQ, Baked Ham, Chicken and Dressing, Meatloaf, Fried Chicken Tenders, Baked Spaghetti, Lasagna, Vegetarian Spaghetti or Lasagna, Roasted Beef Brisket

SIDE CHOICES: SELECT TWO

Southern Style Green Beans, Rice Pilaf, Cole Slaw, French Fries, Baked Beans, Macaroni and Cheese, Corn on the Cob, Vegetable Medley, Creamed Potatoes and Gravy, New Red Potatoes, Steamed Broccoli, White Beans, Purple Hull Peas, Whole Kernel Corn, Cream-style Corn

Ranch, Italian, Thousand Island, Balsamic, Honey Mustard

CHOOSE BREAD: Cornbread Muffins, Dinner Rolls

CHOOSE DESSERT: Banana Pudding, Cheesecake, Peach or Plum Cobbler, Sheet Cake

Beverages Served with Buffets are Tea and Water.
Lemonade or Fruit Punch **\$1.50 PER PERSON**
may be substituted

ADD AN AFTER DINNER COFFEE BAR **\$1.50 PER PERSON**

**BUFFET UPGRADES

If you'd like to upscale your buffet offerings, feel free to choose from these additional entrée, side and dessert menus. Deluxe Entrée Choices are based on Market Price. Deluxe side and dessert choices are an additional **\$2.00 PER PERSON**

DELUXE ENTRÉE CHOICES

Prime Rib with Au Jus, Country Ham, Roasted Pork Tenderloin, Beef Tips and Rice, Grilled Salmon, Grilled Shrimp, Shrimp and Grits.

DELUXE SIDE CHOICES

Baked Potato with Butter and Sour Cream, Cinnamon Baked Apples, Squash Casserole, Broccoli Casserole, Green Bean Casserole, Hash Brown Casserole, Fried Okra, Fried Squash, Candied Yams, Baked Potato Casserole, Scalloped Potatoes, Sweet Potato Casserole with Marshmallow Topping or Brown Sugar and Nut Topping

DELUXE DESSERT CHOICES

Chocolate Cobbler
Layer Cake: Carrot, Chocolate or Strawberry
Pie: Apple or Lemon
New York Cheesecake with Choice of Strawberry, Chocolate and Caramel
Vanilla Ice Cream

BUDGET FRIENDLY **\$14.00 PER PERSON**
BUFFET PACKAGE 40 Person Minimum
Served with Cole Slaw, Rolls and Iced Tea

CHOICE OF ONE: Chicken and Dressing, Pulled Pork BBQ, Bone-In Baked Chicken, Hamburger Steak and Gravy, Spaghetti

CHOICE OF TWO: Green Beans, Whole Kernel Corn, Mashed Potatoes, White Beans, Rice Pilaf

CHOICE OF ONE: White or Chocolate Sheet Cake

BAR SERVICE MENU

Providing a bar at your event can be as simple or as elaborate as you wish. You may offer full wine, beer and liquor service or you may choose a limited selection and quantity of drinks. We are happy to special order your preferred choice and create signature drinks for your event. Open bars will include a 21 percent service charge. Tip jars are allowed at cash bars.

HAPPY HOUR NIBBLERS **\$5.50 PER PERSON**

Dilly Ranch Oyster Crackers
Salted Peanuts
Garlic Parmesan Popcorn

BAR SET UP FEE

\$150.00

- On Site: Conference Center, Suites, Pickwick Room, Pavilions.
- Off Site: at the location of your choice.

HOUSE WINES / OTHER SELECTIONS

**Prices Do Not Include Service Charges

BAR SETUP FEE

(TWO HOURS AND ONE BARTENDER) \$150.00
EACH ADDITIONAL HOUR \$75.00

CAVIT HOUSE WINES

\$30.00 BOTTLE

Chardonnay
Cabernet
Merlot
Pinot Grigio
Pinot Noir
Riesling
Other Wine Brands May Vary in Pricing

DOMESTIC BEER

\$3.00 PER CAN

Budweiser
Bud Light
Miller 64
Miller Lite
Coors Banquet
Coors Light
Michelob Ultra

SPECIALTY BEER

\$4.00 PER CAN

Samuel Adams Lager
Samuel Adams Seasonal Lager
Yuengling
Heineken
Corona
Tennessee State Parks Brew Works Blonde Ale

LIQUOR

Whiskey, Vodka, Rum, Tequila

Mixed Drinks **\$10.00 PER DRINK (WELL)**
\$12.00 PER DRINK (TOP SHELF)

BAR MIXERS

Strawberry Daiquiri Mix
Bloody Mary Mix
Grenadine
Ginger Ale
Tonic Water
Club Soda
Assorted Sodas
Orange Juice
Cranberry Juice
Pineapple Juice
Tomato Juice

CASH/OPEN BAR PRICES

Domestic Beer **\$3.00**
Premium/Specialty Beer **\$4.00**
Wine **\$7.00 PER GLASS**
Mixed Drinks **\$10.00 PER DRINK (WELL)**
\$12.00 PER DRINK (TOP SHELF)