Superior Shores
RESORT & CONFERENCE CENTER

2020 BANQUET MENU
**PLATED BREAKFAST**

Superior Shore Breakfast  
Scrambled eggs, bacon, breakfast potatoes and fresh fruit garnish - 13

Breakfast Croissant  
Scrambled eggs, shaved ham, cheese sauce and onion straws served on a croissant with side of fresh fruit - 13

Norwegian Eggs Benedict  
Poached egg served on English muffin and smoked salmon topped with hollandaise sauce and caviar - 16

Cinnamon Raisin French Toast  
Cinnamon French Toast topped with fruit compote and maple syrup. Served with bacon - 12

Pastrami Hash  
Pastrami grilled with dice potatoes and topped with poached eggs. Served with a side of fruit - 14

Steak and Eggs  
Steak, grilled and served with scrambled eggs, breakfast potatoes and fresh fruit - 20

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**BREAKFAST BUFFET SELECTIONS**  
*Prices are per person/minimum 25 guests required*

The Early Bird Continental $13  
Assorted Sweet and Savory Pastries  
Individual Cream Cheese, Butter & Jams  
Individual Assorted Yogurts  
Sliced Fresh Fruit

Shores Breakfast Buffet $16  
Scrambled Eggs  
Breakfast Potatoes  
Choice of Crisp Bacon or Sausage Links  
Assorted Pastries  
Fresh Sliced Fruit & Berries  
Assorted Cold Cereals with House made Granola  
Skim Milk & 2%
**2020 Banquet Menu**

**Shores Grand Breakfast Buffet $25**
- Assorted Pastries
- Fresh Sliced Fruit & Berries
- Scrambled Eggs
- Breakfast Potatoes
- Choice of Crisp Bacon and Sausage Links
- Cinnamon Raisin French Toast
- Omelet Station
- House made Granola

**Add ons**

*A chef fee of $50.00 per hour applies to each station.*

**Omelet Station $9.00**
- With ham, peppers, mushroom,
  Tomatoes, onions,
  Cheddar and Swiss cheese.

**House made Gravlax with cream cheese and bagels $5**

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**À la Carte Menu**

<table>
<thead>
<tr>
<th>Drinks &amp; Refreshments</th>
<th>Breakfast Pastries</th>
</tr>
</thead>
<tbody>
<tr>
<td>Regular &amp; Decaffeinated Coffee</td>
<td>Assorted Pastries</td>
</tr>
<tr>
<td>$20 per gallon</td>
<td>$20 per dozen</td>
</tr>
<tr>
<td>Skim Milk or 2% (1/2 pints)</td>
<td>Bagels with Cream Cheese</td>
</tr>
<tr>
<td>$2 each</td>
<td>$26 per dozen</td>
</tr>
<tr>
<td>Freshly Brewed Iced Tea</td>
<td>Croissants</td>
</tr>
<tr>
<td>$16 per carafe</td>
<td>$24 per dozen</td>
</tr>
<tr>
<td>Lemonade</td>
<td>Assorted Muffins</td>
</tr>
<tr>
<td>$18 per gallon</td>
<td>$24 per dozen</td>
</tr>
<tr>
<td>Orange Juice or Apple Juice</td>
<td></td>
</tr>
<tr>
<td>$12 per carafe</td>
<td></td>
</tr>
<tr>
<td>Bottled Water</td>
<td>Individual Cereal And</td>
</tr>
<tr>
<td>$2 each</td>
<td>Homemade Granola &amp; Milk</td>
</tr>
<tr>
<td>Assorted Soft Drinks</td>
<td>Individual Assorted Yogurts</td>
</tr>
<tr>
<td>$3 each</td>
<td>$1.95 each</td>
</tr>
<tr>
<td>Assorted Bottles Juices</td>
<td>Whole Fresh Fruit</td>
</tr>
<tr>
<td>$3.50 each</td>
<td>$1.95 each</td>
</tr>
<tr>
<td>Hot Teas</td>
<td>Sliced Fresh Fruit Tray for 30</td>
</tr>
<tr>
<td>$20 per gallon</td>
<td>$85 per tray</td>
</tr>
<tr>
<td>Hot Chocolate</td>
<td>Sliced Fresh Fruit Tray for 50</td>
</tr>
<tr>
<td>$20 per gallon</td>
<td>$125 per tray</td>
</tr>
</tbody>
</table>
2020 Banquet Menu

Plated Luncheon

Soups
- Minestrone
- Lake Superior Fish Chowder
- Housemade Country Style Tomato
  - $8 per cup

Salads
- Summer Chicken Salad
  - Spring Mix greens tossed with pineapple, strawberries, blueberries and our own mustard vinaigrette dressing. Topped with a grilled chicken breast - 18
- Salad Nicoise
  - Spring Mix greens with chilled green beans, potatoes, hard boiled egg and a light Italian dressing topped with grilled tuna fillet - 18
- Cobb Salad
  - Spinach and Romaine lettuce, turkey breast, bacon, avocado, tomatoes, chopped egg, bleu cheese crumbles and ranch or blue cheese dressing - 18
- Smoked Trout Salad
  - Butter lettuce with fennel, lime, fresh dill and smoked trout, served with a mayonnaise and sour cream dressing - 25
- Chicken Caesar Salad
  - Fresh chopped romaine lettuce tossed with Caesar dressing, parmesan cheese and croutons. Served with a grilled chicken breast. Optional grill London broil - 18

Sandwiches
- Italian Baguette
  - Salami, ham, provolone, sundried tomatoes, red onions and sprouts, topped with balsamic dressing and served on a crusty French baguette - 17
- Ultimate Roast Beef
  - Thin sliced roast beef, pastrami, bacon and Swiss cheese served on marble rye bread with horseradish Russian dressing and homemade coleslaw - 18
- Chicken Avocado Croissant
  - House made chicken salad with chicken breast, grapes, slivered almonds and mayonnaise topped with avocado and served on a croissant - 18
- Grilled Vegetable Croissant
  - Marinated grilled Portabella mushrooms with grilled zucchini, tomatoes sprouts and fresh Mozzarella cheese, served with a basil vinaigrette on a flaky croissant - 16
2020 Banquet Menu

Plated Lunch Entrées

6 oz Sirloin
Sirloin steak marinated in Soy sauce, apple juice, garlic, cracked black pepper, and grilled to perfection. Topped with grilled mushroom and onion demi glace - 20

Baked Salmon with Champagne Dill Sauce
Baked salmon fillet topped with champagne dill sauce - 22

Grilled Orange Chicken
Chicken grilled with orange marmalade and horseradish - 18

Shore Walleye Lunch
Batter fried served with chips - 24

Lunch Buffet Selections
Prices are per person/minimum 25 guests required

Soup Salad Buffet
Choice of Soup
Lake Superior Fish chowder, House Made Tomato Soup, Minestrone,

Choose two Salads:
Caesar, Pasta, Potato, Fruit or Mixed Green with House Dressing

Served with bread and butter

$13 per person

Deli Board Buffet
Deli Board with Assorted Sliced Deli Meats, Cheeses

Choose two Salads:
Caesar, Pasta, Potato, Fruit or Mixed Green with House Dressing

Served with Tomatoes, Pickles, Onions, Lettuce

Assorted Breads and Croissants
Condiments

$24 per person
2020 BANQUET MENU

BURGER BUFFET

Burger station with Beef burgers, chicken breast Beer brats, sliced cheese, lettuce, tomato, onions, pickles, assorted buns and condiments

Nacho Station with Chips, veggie Chile, cheese sauce, sour cream, green onions and tomatoes.

Caesar salad and house made cole slaw

Cookies and bars

$25.00 per person

TASTE OF THE SOUTHWEST

Cheese Enchiladas
Roasted Pork Carnitas Burrito with Verde Sauce
Carna Asada wraps
Chips & Salsa
Tortilla chips, Tequila Salsa, Guacamole and Chipotle Aioli
Chicken Tortilla Soup, Taco Salad
Fresh Garden Salad

$25.00 per person

Add Fajita station $15.00/person
Grilled Chicken, Beef and Shrimp with grilled onions and peppers.
Served with sour cream, cheddar cheese and salsa
## Reception Selections

*Prices are per person  
Minimum 25 pieces per choice*

### Hot D'oeuvres

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mini Beef Wellingtons</td>
<td>$5.00</td>
</tr>
<tr>
<td>Crab Cakes</td>
<td>$4.50</td>
</tr>
<tr>
<td>Spanikopitas</td>
<td>$3.50</td>
</tr>
<tr>
<td>Stuffed Mushrooms (bite sized)</td>
<td>$3.50</td>
</tr>
<tr>
<td>Seared Scallops with Balsamic reduction</td>
<td>$5.00</td>
</tr>
<tr>
<td>Coconut Shrimp with a Orange Jalapeno Marmalade</td>
<td>$5.00</td>
</tr>
<tr>
<td>Veggie Spring Rolls</td>
<td>$3.00</td>
</tr>
</tbody>
</table>

### Cold D'oeuvres

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Prosciutto wrapped Asparagus</td>
<td>$3.50</td>
</tr>
<tr>
<td>Tuna Tartare</td>
<td>$6.00</td>
</tr>
<tr>
<td>Tomato and Mozzarella Skewer with fresh Basil and Balsamic glaze</td>
<td>$3.50</td>
</tr>
<tr>
<td>Ceviche Shooters</td>
<td>$5.50</td>
</tr>
<tr>
<td>Strawberry, Tomato and Balsamic Crostini</td>
<td>$3.00</td>
</tr>
<tr>
<td>Shrimp Cocktail</td>
<td>$4.50</td>
</tr>
<tr>
<td>Smoked Salmon Pinwheel with Horseradish Cream Cheese</td>
<td>$4.50</td>
</tr>
</tbody>
</table>
# 2020 Banquet Menu

## Platters

Platters serve 75 people

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Domestic and Imported Cheeses</td>
<td>$200.00</td>
</tr>
<tr>
<td>Crisp Vegetable Crudité</td>
<td>$100.00</td>
</tr>
<tr>
<td>Fresh Fruit Sampler</td>
<td>$100.00</td>
</tr>
<tr>
<td><strong>Hummus Selection</strong></td>
<td>$100.00</td>
</tr>
<tr>
<td>Lemon Garlic, Red Pepper Basil &amp; Roasted Garlic Hummus Served with toasted pita chips</td>
<td></td>
</tr>
<tr>
<td>Baked Brie</td>
<td>$125.00</td>
</tr>
<tr>
<td><strong>Local Smoked Fish Platter</strong></td>
<td>$250.00</td>
</tr>
<tr>
<td>Assorted smoked fish served with garnishes</td>
<td></td>
</tr>
<tr>
<td><strong>Italian Platter</strong></td>
<td>$250.00</td>
</tr>
<tr>
<td>Italian Charcutier meats served with fresh Mozzarella, tomatoes and grilled vegetables</td>
<td></td>
</tr>
</tbody>
</table>
2020 BANQUET MENU

DINNER BUFFET SELECTIONS

Prices are per person/Minimum 25 guests required

1 Entrée: $35  2 Entrée: $39  3 Entrée: $43
Served with fresh dinner rolls and Chef’s choice of seasonal vegetable

Salad
(choose one)

Superior Shore Signature Salad
Mixed greens with Blue cheese crumbles, almonds and house made raspberry vinaigrette.

Tossed Green Salad
With Carrots, Cherry tomatoes, Croutons and assorted dressings.

Caesar Salad
Tossed Romaine Lettuce with Fresh Parmesan, Croutons & our House Caesar Dressing

Potato or Rice
(choose one)

Garlic Smashed Red Potatoes
Rice Pilaf

Herb Roasted Red Potatoes
Wild Rice Blend

Entree Selections

Bone in Herb Crusted Chicken
Balsamic Demi Glaze

Roasted Lemon Chicken Breast
Served With Mango Chutney

Broiled Walleye
Served with a Pineapple Teriyaki Glaze

Roasted Salmon Filet
Served with a Lemon Caper Tarragon Sauce

Roasted Pork Loin
Served with Apple chutney and Au Jus

Roast Beef
Slow roasted with Rosemary and Garlic

London Broil
Grilled marinated Flank steak with a Red Wine Demi

Chef’s Pasta
With Alfredo & Marinara Sauces

Carving Station and Options
Add $5.95/person and $75.00 for chef fee.

Rosemary Garlic Prime Rib
With Creamy Horseradish and Natural Juices

Marinated Roast Whole Turkey
With Cranberry Chutney and Natural Juices

Baked Honey Cured Spiral Ham
Served with Miniature Rolls and Whole Mustard

Dessert
Chocolate Mousse, Mini Cheese Cakes and Carrot Cake

Prices do not include 20% service charge & applicable taxes.
PLATED DINNER ENTREES
Dinner entrees include choice of one soup or salad, chef’s appropriate starch, vegetable du jour

Salad
(choose one)

Superior Shore Signature Salad
Mixed greens with Blue cheese crumbles, almonds and house made raspberry vinaigrette. Add $1.00

Tossed Green Salad
With Carrots, Cherry tomatoes, Croutons and assorted dressings.

Caesar Salad
Tossed Romaine Lettuce with Fresh Parmesan, Croutons & our House Caesar Dressing.

Soup
(choose one)

Housemade Country Style Tomato Soup
Lake Superior Fish Chowder
Beef Minestrone

Chicken Hunter Style $29
Red wine, tomato, mushroom brown sauce

Pork Tenderloin $29
Twin Filet grilled and served red wine demi.

Pan Seared Salmon Fillet $35
Seared fresh salmon fillet served with champagne sauce.

Roasted Duck $35
Semi Boneless duck have served with cherry demi-glaze or orange sauce

Potato Encrusted Walleye $35
Walleye fillet breaded in potato flake and served with lemon butter blanc

Prime Rib of Beef $38
Slow roasted beef sliced into 8 oz portions Served with Au jus and Horseradish sauce.

New York Strip Steak $38
10 oz choice New York strip finished with wild mushroom demi glace.

Filet Mignon $40
6 oz hand cut choice filet finished with sauce bordelaise.
**2020 Banquet Menu**

**Rehearsal Dinners or Family Group Meals**

**Italian Night $22**
Lasagna, fresh chicken parmesan, tossed salad, Garlic bread

**Asian Night $22**
Egg rolls, pot stickers, Asian slaw
Cashew chicken, Stir fried rice and steamed rice

**Pasta Action Station**
Penne & Linguine Pasta
Marinara, Pesto, and Alfredo sauces
Assorted Meats and Seasonal vegetables.

**Stir Fry Action Station**
Chicken, Shrimp, Beef and Stir Fry Vegetables.

**Barbecue Night $24**
BBQ Chicken and Ribs, Burgers, Corn on the cob, potato salad, cole slaw, corn bread
Fresh fruit tray.

**Tex Mex Night $22**
Cheese enchiladas, Beans and rice, Cheesy chicken casserole, build your own Nachos, fresh garden salad.

**Fajita Action Station**
Chicken, Beef and shrimp, onions, peppers and fix ins with floured tortilla shells

**Desserts**
(choice of one)

**Carmel Cheese Cake** $7

**Tiramisu** $7

**Chocolate Coffee Almond Cake** $7

**Sliced New York Cheese Cake** $7
Choice of Blueberry or Cherry topping

**Assorted Bars** $5
Seven Layer, Mount Carmel Oatmeal, Raspberry Rhapsody, Lemon
SPECIALTY BREAKS

All breaks include coffee, bottled water, assorted sodas and sparkling waters. $15 per person.

First Light
Granola, Muffins and Energy bars.

Grab and Go
Fresh whole fruit and chocolate chip cookies.

Sweet Surrender
Chocolate chocolate chip cookies with brownies and chocolate covered pretzels.

Going Healthy
Assorted yogurts and nut bars.

BEVERAGE SELECTIONS

N/A BEVERAGE

Coffee, Decaf, Hot Tea or Hot Chocolate $20 per gallon (16 servings)
Small Orange, V8 or Apple Juice $12 per carafe (7 servings)
Large Orange, V8 or Apple Juice $36 per gallon (20 servings)
Milk $12 per carafe (7 servings)
Iced Tea or Lemonade $18 per gallon (16 servings)
Assorted Soda $2 per can
Bottled Waterer $1.50 per bottle
## 2020 Banquet Menu

### Beverage Selections

#### Banquet Wine
(Estimate 5 pours per bottle of wine & champagne)

- **Tier 1** | Copper Ridge (Chardonnay & Cabernet Sauvignon) | $20 per bottle
- **Tier 2** | McManis (Cabernet Sauvignon & Chardonnay) | $27 per bottle
- **Tier 3** | Dr. L Riesling, Benton Lane Pinot Noir, Santa di Terrossa Pinot Grigio, North Shore Winery Boundary Waters, Caribou, or Borealis | $31 per bottle

#### Champagne

- **Tier 1** | Wycliff Champagne | $20 per bottle
- **Tier 2** | Freixenet Cordon Negro | $27 per bottle
- **Tier 3** | Taittinger Brut | $60 per bottle
- **Non-Alcoholic Sparkling Cider** | $9 per bottle

#### Portable Bar Service
Hostess or cash bar available.

- **Well** | $6 per drink
- **Call** | $7 per drink
- **Premium** | $8 per drink
- **House Wine** | $6 per glass
- **Domestic Beer** | $5 per bottle
- **Imported Beer** | $6 per bottle

#### Signature Drinks
Superior Shores offers a variety of signature drinks available to be hosted at your cocktail social, dinner or dance. Request Hosted Signature Cocktail list for details and pricing.
# 2020 Banquet Menu

## Banquet Keg List Continued

### Import & Microbrew 1/2 Barrels

<table>
<thead>
<tr>
<th>Beer Type</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lake State Brown Ale</td>
<td>$450</td>
</tr>
<tr>
<td>Castle Danger 17-7</td>
<td>$500</td>
</tr>
<tr>
<td>Castle Danger Cream Ale</td>
<td>$500</td>
</tr>
<tr>
<td>Castle Danger Ode IPA</td>
<td>$500</td>
</tr>
<tr>
<td>Crispin Original</td>
<td>$500</td>
</tr>
<tr>
<td>Crispin Pear</td>
<td>$500</td>
</tr>
<tr>
<td>Great Lakes Brewing</td>
<td>$500</td>
</tr>
<tr>
<td>Herbie's Cider</td>
<td>$800</td>
</tr>
<tr>
<td>Minnesota Gold</td>
<td>$360</td>
</tr>
<tr>
<td>Minnesota Light</td>
<td>$360</td>
</tr>
<tr>
<td>Voyageur Seasonal</td>
<td>$550</td>
</tr>
<tr>
<td>Voyageur Brunette</td>
<td>$500</td>
</tr>
<tr>
<td>Voyageur Wheat</td>
<td>$500</td>
</tr>
<tr>
<td>Voyageur Porter</td>
<td>$500</td>
</tr>
</tbody>
</table>

### Domestic & Microbrew 1/6 Barrels

<table>
<thead>
<tr>
<th>Beer Type</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Blue Moon</td>
<td>$200</td>
</tr>
<tr>
<td>Fat Tire</td>
<td>$190</td>
</tr>
<tr>
<td>Leinenkugel Dark</td>
<td>$190</td>
</tr>
<tr>
<td>Leinenkugel Honey Weiss</td>
<td>$190</td>
</tr>
<tr>
<td>Reds Apple Ale</td>
<td>$225</td>
</tr>
<tr>
<td>Sam Adams</td>
<td>$190</td>
</tr>
<tr>
<td>Sierra Nevada Pale Ale</td>
<td>$190</td>
</tr>
<tr>
<td>Summit Pale Ale</td>
<td>$190</td>
</tr>
<tr>
<td>Herbie's Cider</td>
<td>$300</td>
</tr>
<tr>
<td>Great Lakes Brewing</td>
<td>$250</td>
</tr>
<tr>
<td>Bent Paddle Golden IPA</td>
<td>$220</td>
</tr>
<tr>
<td>Bent Paddle Pilsner</td>
<td>$220</td>
</tr>
<tr>
<td>Bent Paddle Seasonal</td>
<td>$220</td>
</tr>
<tr>
<td>Bent Paddle Black Ale</td>
<td>$220</td>
</tr>
<tr>
<td>Castle Danger 17-7</td>
<td>$250</td>
</tr>
<tr>
<td>Castle Danger Cream Ale</td>
<td>$250</td>
</tr>
<tr>
<td>Castle Danger Ode IPA</td>
<td>$250</td>
</tr>
<tr>
<td>Minnesota Gold</td>
<td>$125</td>
</tr>
<tr>
<td>Minnesota Light</td>
<td>$125</td>
</tr>
<tr>
<td>Continued on next page...</td>
<td></td>
</tr>
</tbody>
</table>

Domestic and microbrew 1/4 barrel kegs yield approximately 55 servings (16 oz. glasses).

1/6 barrel kegs yield approximately 35 servings (16 oz. glasses).

Some imported and microbrew kegs are special order and may take up to three weeks for delivery. Please speak with your Event Coordinator to confirm availability for your event.
### 2020 Banquet Menu

#### Banquet Keg List

<table>
<thead>
<tr>
<th>Domestic &amp; Microbrew 1/6 Barrels</th>
<th>Domestic 1/4 Barrels</th>
</tr>
</thead>
<tbody>
<tr>
<td>Surley Bender</td>
<td>$250</td>
</tr>
<tr>
<td>Surley Furious</td>
<td>$250</td>
</tr>
<tr>
<td>Budweiser</td>
<td>$190</td>
</tr>
<tr>
<td>Bud Light</td>
<td>$190</td>
</tr>
<tr>
<td>Michelob Golden Draft Light</td>
<td>$190</td>
</tr>
<tr>
<td>Michelob Amber Bock</td>
<td>$190</td>
</tr>
<tr>
<td>Miller Genuine Draft Light</td>
<td>$190</td>
</tr>
<tr>
<td>Coors Light</td>
<td>$190</td>
</tr>
<tr>
<td>1919 Rootbeer</td>
<td>$190</td>
</tr>
</tbody>
</table>

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1/6 barrel kegs yield approximately 35 servings (16 oz. glasses).

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## 2020 Banquet Menu

### Hosted Portable Bar

<table>
<thead>
<tr>
<th>Well/House</th>
<th>Call Items</th>
<th>Premium Items</th>
</tr>
</thead>
<tbody>
<tr>
<td>J &amp; B Scotch</td>
<td>Stolichnaya Vodka</td>
<td>Bailey Irish Cream</td>
</tr>
<tr>
<td>Cuervo Gold Tequila</td>
<td>Absolut</td>
<td>Bombay Saphire</td>
</tr>
<tr>
<td>Windsor Canadian Whiskey</td>
<td>Stoli Vanilla Vodka</td>
<td>Crown Royal</td>
</tr>
<tr>
<td>Svedka Vodka</td>
<td>Korbel Brandy</td>
<td>Meyers Dark Rum</td>
</tr>
<tr>
<td>Seagrams 7 Whiskey</td>
<td>Midori Melon Liquor</td>
<td>Jack Daniels</td>
</tr>
<tr>
<td>Bombay Gin</td>
<td>Kahlua</td>
<td>Jameson</td>
</tr>
<tr>
<td>Jim Beam Bourbon</td>
<td>Ketel One Vodka</td>
<td>Vikre Vodka</td>
</tr>
<tr>
<td>Bacardi Rum</td>
<td>Captain Morgan</td>
<td></td>
</tr>
<tr>
<td>Korbel Brandy</td>
<td>Jameson Tanqueray</td>
<td>SUPER PREMIUM</td>
</tr>
<tr>
<td>Peach Schnapps</td>
<td>2 Gingers Whiskey</td>
<td>Patron</td>
</tr>
<tr>
<td>Amaretto Gionelli</td>
<td>Dewars Whiskey</td>
<td>Grey Goose</td>
</tr>
<tr>
<td>Malibu Rum</td>
<td></td>
<td>Chivas Regal</td>
</tr>
<tr>
<td>Triple Sec</td>
<td></td>
<td>High West</td>
</tr>
<tr>
<td>Windsor</td>
<td></td>
<td>Woodford Res</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Makers Mark</td>
</tr>
</tbody>
</table>

### Bloody Mary Bar (prices are per person)
(Includes Bloody Mary mix, meats, pickles, celery and assorted olives.)

- Well Liquor | $9
- Call Liquor | $11
- Premium Liquor | $14

### Mimosa Bar (prices are per person)
(Includes assorted juices and fruits.)

- Wycliff Champagne | $8
- Freixenet Cordon Negro | $10

### Pricing

- $100 per venue space per day.
- There is a $300 purchase minimum for the entire day (not for each venue space).

All beverages are available at menu pricing.
- 20% gratuity and taxes are not included in the rental fee.
SIGNATURE COCKTAILS
Each batch serves eight 10 oz. drinks. We require a minimum order of three batches. Rates do not include tax or gratuity.

SUPERIOR RUM PUNCH | $48 per batch
Fresh lime juice, grenadine, Jamaican rum, light rum, pineapple juice, orange juice, pinch of freshly grated nutmeg garnished with an orange slice.

LAKESIDE LEMON DROP | $48 per batch
Vodka, Cointreau and lemon juice garnished with a sugared rim and a lemon slice.

SPICED CIDER | $48 per batch
Apple cider and mulling spices such as nutmeg, cinnamon, black pepper, allspice, clove and cardamom with your choice of bourbon, brandy or rum garnished with a cinnamon stick.

MULLED WINE | $56 per batch
Lemon, cloves, star anise, cinnamon sticks, nutmeg, red wine, raw sugar, orange and spiced rum garnished with an orange slice.

ROBARITA | $72 per batch
Cuervo 1800 tequila, triple sec, sweet and sour mix with fresh orange and lime and a splash of Grand Marnier.

WARM CHOCOLATE SHOTS
Each batch comes with eight 2 oz. shots. We require a minimum order of three batches. Rates do not include tax or gratuity.

CHOCOLATE SHOTS* | $24 per batch

CHOCOLATE SHOTS served in chocolate lined waffle cups* | $40 per batch

*Top with your Favorite Liquor
Choose one of the following: Grand Marnier, Kahlua, Bailey’s or Rumplemintz | Add $16 per batch