

# RAG

Rudy's Redeye Grill

## Banquet Menu



### Menu:

We have everything from Plated Meals, Buffets, Hors D' Oeuvres and Desserts. Our executive chef can create specialty items not on the menu for your special event – Just let us know what you are interested in, and we will get you a price. Menu selections are due 2 weeks prior to your event. Final guest counts are due 10 business days prior to your event. Your counts can go up from this date if available, just not down.

~Limited Option Menus: For smaller groups of 20 people or less, limited option menu selections from the restaurant are also an option to order from day of with a server. Groups of 21 or more must preorder off the banquet menu.

### Food and Beverage:

All food and beverages must be purchased through Rudy's Redeye Grill, apart from wedding cakes and/or guest party favors. Food and beverage purchases are only for consumption on the premises in the assigned event area. Food and beverages purchased will not be allowed to be removed from the premise or taken to-go. **At no time will food or beverage purchased off the premise be permitted into any banquet space by the client, or any of the client's guests, with exception to wedding cakes. If any food or beverage purchased elsewhere is brought into the banquet area, the client will be charged an additional \$200.00 fee and will be asked to leave the event.** This hotel adheres to all federal, state, and local laws regarding all food and beverage purchased and/or consumed on the premises. Any guests requesting to be served alcoholic beverages at the portable bar or in the ballroom must be able to provide a valid picture ID upon request. The hotel is not responsible for minor consumption of wine or champagne that is placed on tables during dinner. The hotel is also not responsible for any minor consumption in any hotel guest rooms. All banquet rooms are non-smoking. You may smoke at the front entrance of the hotel.

**GF** Denotes Gluten Friendly or Gluten Friendly Option Available. The indicated items are gluten free, however, we use high gluten flour in our kitchen and there is a chance of cross contamination on all items. We cannot guarantee that items are 100%gluten free.

### Banquet Menu Entrée Selections:

Plated entrée items are limited to 3 selections excluding a children's meal selection. For multiple option menus, you will be required to provide a breakdown of each entrée choice two weeks prior to your event as well as determine a system to identify the choices of your guests at the time of service.

### Pricing:

All prices listed are current rates and may be subject to change at any time without prior notice. Any price changes that may occur will be reflected on your billing up to 60 days prior to your event. All pricing is subject to a 24% service charge, which goes to all staff involved with the event. Applicable state sales and liquor taxes will be applied to all orders including the service charges applied to those orders. It is at your discretion to add additional gratuity.

### Bar:

~Host Bar: All beverages will be on one tab and charged to the person hosting the function. The host of the function will guarantee that the total bar receipts will reach a minimum of \$300.00.

~Cash Bar: Each guest will be charged for his or her own beverages. The host of the function will guarantee that the total bar receipts will reach a minimum of \$300.00. \*Should the minimum not be met, a 100.00 bartender fee will apply.

. Please note: If purchasing kegs for your event and there is any remaining product in the keg at the time your event closes, there will NOT be any credit given for the unused portion. At this time, the unused portion becomes property of Rudy's Redeye Grill and is handled in accordance with the governing liquor laws.

# Breakfast

*Minimum of 10 people for plated option. Minimum of 25 for buffet option.*

*Breakfast menu is available until 11am.*

*Buffet and plated options are served with freshly brewed coffee.*

## **Classic Start Plate**

Fluffy Scrambled Eggs with Chives  
Chef Choice of Bacon or Sausage  
Potatoes O'Brien, Fresh Baked Muffin  
Seasonal Sliced Fruit

**\$16.00**

## **Power Start Plate**

Fluffy Scrambled Eggs with Chives  
5 oz Grilled Sirloin  
Creamy Hashbrowns, Fresh Baked Muffin  
Seasonal Sliced Fruit

**\$18.00**

## **Rudys Morning Breakfast Buffet**

Ham & Egg Strata, Chef Choice of Bacon or Sausage  
Creamy Hashbrowns, Cinnamon Swirl French  
Toast with Warm Maple Syrup and  
Seasonal Sliced Fruit

**\$17.00**

## **Classic Country Buffet**

Fluffy Scrambled Eggs with Chives  
Chef Choice of Bacon or Sausage, Potatoes  
O'Brien Fresh Baked Muffins and Seasonal  
Sliced Fruit

**\$16.00**

# Breakfast - A la Carte

## **Yogurt Station**

Fresh Greek Yogurt with a variety of Fruit toppings, Granola, and Honey

**\$7.00 per person**

## **Assorted Bagel Tray**

Plain, Cinnamon Raisin, Blueberry, and everything Bagels.  
Served with plain and Strawberry Cream Cheese

**\$30.00 per dozen**

## **Fresh Fruit Cups**

Diced Melons, Grapes, and Pineapple

**\$4.00 per person**

## **Muffin Tray**

Blueberry, Poppyseed and Banana Muffins

**\$25.00 per dozen**

## Plated or Boxed Lunches

*Minimum of 10 orders per selection - Lunch menu is available 11am – 2pm.  
Boxed meals include napkins and plastic utensils.*

### **Traditional Sandwich**

Choose: Turkey, Ham, or Roast Beef

Choose: Sour Dough or Marble Rye Bread

Topped with Cheese, Mixed Lettuce, Thinly Sliced Cucumbers, Tomatoes, and Red Onions.

Includes a Bag of Kettle Chips, Diced Fresh Fruit Cup, Crisp Pickle Spear, and a Cookie

**\$16.00**

### **6 Inch Sub Sandwich**

Choose: Turkey, Ham, Club or Roast Beef

Choose: White or Wheat Sub Bread

Includes Lettuce, Red Onion, Tomato, and Sliced Pickles. Includes a bag of Kettle Chips and a 4 oz Cookie

**\$16.00**

### **Chicken or Tuna Salad Croissant**

Chicken or Tuna Salad piled onto a Buttery Croissant and topped with Crisp Romaine Lettuce and sliced tomato. Includes a 10 oz cup of Fruit and a Cookie

**\$14.00**

### **Tortilla Wrap**

Choose: Chicken Caesar, Buffalo Chicken, Veggie Hummus, or Club on a Flour Tortilla.

Includes a bag of Tortilla Chips, Salsa, and Pasta Salad

**\$14.00**

*Add a cup of chicken noodle soup for \$3.00 per person*

*Gluten Free Buns \$2.00 additional fee*



*Traditional Sandwich*

# Build Your Own Buffet

Minimum of 25 guests

~Buffets Include Fresh Coffee, Soft Rolls & Butter~

\$22.00 / person—Lunch one entrée

\$25.00 / person—Lunch two entrée

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\$29.00 / person—Dinner two entrée

\$32.00 / person - Dinner three entrée

## **Entrée options**

GF

Baked or Broasted Chicken  
Champagne Chicken  
Chicken Marsala  
Savory Supreme Chicken  
Balsamic Bruschetta Chicken  
Baked Cod with Lemon Dill Sauce  
Roasted Sirloin w/ Gravy  
Country Baked Ham

Wild Rice Stuffed Chicken  
Cider Roasted Pork Loin with Pan Gravy  
Blackened Pork Loin with Bearnaise Sauce  
Oven Roasted Turkey with Gravy  
Lasagna (vegetarian option available)  
Spaghetti with Meat Sauce  
Tortellini with Rosa Sauce  
Fettuccini Alfredo with Chicken

*Choose One Salad, Vegetable and Starch Option*

*(on next page)*

# Sides

*Plated Entrée & Build Your Own Buffet Selections*

## **Salads:**

House Salad with Ranch Dressing  
Caesar Salad with Homemade Caesar Dressing

## **Premium Salad Selection:**

Spinach Salad with Raspberry Vinaigrette Sliced Almonds, Red Onion, Feta and Strawberries  
or

Chopped Romaine, Bacon Bits, Cauliflower, Shredded Parmesan and Creamy Dressing  
*\$1.50 per person upcharge*

## **Starch:**

 { Wild Rice Medley  
Roasted Baby Red Potatoes with Parsley  
Garlic Mashed Red Potatoes

Au Gratin Potatoes

## **Vegetables:**

Steamed Green Beans  
Green Bean Almondine  
Steamed Mixed Veggies  
Broccoli

## **Premium Vegetable Selection:**

Roasted Mixed Root Vegetables  
Brussel Sprouts  
Teriyaki Green Beans  
Roasted Tri Color Carrots  
*\$1.50 per person upcharge*

# Custom Buffets

All Buffets are served with Freshly Brewed Coffee and Soft Rolls.

## **Italian Buffet**

Meat Lasagna, Fettuccini Pasta, Penne Noodles,  
Red Meat Sauce, Alfredo Sauce, Green Beans,  
Warm Garlic Toast, Caesar Salad,  
House Pasta Salad, Diced Fruit Bowl

**\$28.00**

*Minimum of 25 guests*

## **Autumn Harvest Buffet**

Chicken Marsala with Button Mushrooms, Roasted  
Loin of Pork with Cranberry Glaze  
House Salad with Ranch Dressing, Fresh Fruit Tray,  
Fresh Vegetable Tray with Dill Dip, Green Beans,  
Wild Rice Medley

**\$30.00**

*Minimum of 50 guests*

## **Rudy's Grand Buffet**

House Salad with Ranch Dressing, Fresh Fruit Tray,  
Fresh Vegetable Tray with Dill Dip, Green Beans,  
Garlic Mashed Potatoes, Beef Gravy, Baked Chicken,  
Baked Ham, Roasted Sirloin of Beef

**\$36.00**

*Minimum 50 guests*

## **Chicken Supreme Buffet**

Chicken Breast in Supreme Sauce, Garlic Mashed  
Potatoes, Green Beans, Fresh Fruit Tray, Caesar  
Salad, Fresh Vegetable Tray with Dill Dip

**\$28.00**

*Minimum of 25 guests*

## **Pork Medallion Buffet**

Bacon Wrapped Pork Medallions  
with Béarnaise Sauce,  
Carved Roasted Loin of Beef  
House Salad with Ranch Dressings,  
Fresh Fruit Tray, Fresh Vegetable Tray with Dill Dip,  
Green Beans, Wild Rice Medley

**\$30.00**

*Minimum of 50 guests*

## **Chicken Cordon Bleu Buffet**

Chicken Stuffed with Ham and Swiss Cheese.  
Baked in Swiss Cheese Cream Sauce,  
Wild Rice Medley, Green Beans,  
House Salad with Ranch Dressings, Fresh Fruit Tray,  
Fresh Vegetable Tray with Dill Dip

**\$28.00**

*Minimum of 25 guests*

## **Picnic Buffet**

Potato Salad, Fresh Fruit Tray, Western Baked  
Beans, Dill Pickles, Hamburgers,  
Bratwurst in Sauerkraut, and Kettle Chips  
~Assorted Buns, Lettuce, Tomatoes, Onions, Cheese,  
Ketchup, Mustard, Mayonnaise

**\$29.00 Dinner**

*Minimum of 25 guests*

## **Children – Buffet**

All Buffet Options

\*\*For Children 10 years and under only

**\$13.00**

# Plated Dinner Entrees

Minimum of 10 orders per entrée selection with a max of 3 selections.

Dinner menu is available after 2pm.

All Dinner Entrees are served with Freshly Brewed Coffee and Soft Rolls.

~Choose One Salad, Veggie and Starch Option~

## Pasta

### **Tortellini Carbonara**

Cheese Filled Tortellini, Sun Dried Tomatoes, Peas, and Garlic Cream Sauce. Topped with Parsley and Bacon  
(No starch/veggie option)

**\$25.00**

### **Shrimp Scampi**

Jumbo Shrimp Sauteed in White Wine with Garlic, Red Pepper Flakes, Olive Oil, Lemons, and Butter. Served over Linguine and topped with Parsley.

(No starch/veggie option)

**\$27.00**

### **Butternut Squash Ravioli**

Butternut Squash Stuffed Ravioli with a Brown Butter Sage Sauce  
(Vegetarian)

(No starch/veggie option)

**\$23.00**

### **Grilled Chicken Fettuccini Alfredo**

Parmesan Alfredo Sauce over Fettuccini Pasta topped with Sliced Grilled Chicken  
(No starch/veggie option)

**\$24.00**

## Chicken

### **Harvest Chicken**

Chicken Breast stuffed with Minnesota Wild Rice, Sausage, and Dried Cherries, topped with a Chive Cream Sauce

**\$26.00**

### **Parmesan Chicken**

Chicken Breast coated in Italian Seasoned Breadcrumbs, topped with Marinara Sauce and Parmesan Cheese, served over a bed of Fettuccini Pasta

(No Starch Option)

**\$25.00**

### **Baked Chicken**

2 Pieces of our Juicy Breaded Chicken

**\$25.00**

### **Lemon Herb Chicken**

Boneless Chicken Breast dusted in flour then sautéed, topped with our Homemade Lemon Herb Cream Sauce

**\$25.00**

### **Chicken Marsala**

Breaded Boneless Chicken Breast loaded with a Marsala Wine Sauce and Sauteed Mushrooms

**\$25.00**

### **Chicken Cordon Bleu**

Boneless Chicken Breast stuffed with sliced Ham and Swiss Cheese, coated in Panko Breadcrumbs, and topped with Swiss Cream Cheese Sauce

**\$25.00**



## Beef

### **Roasted Sirloin of Beef**

Served with Gravy.  
Cooked to a Medium Rare / Medium  
Temperature  
**\$27.00**

### **Beef Short Ribs**

8 oz. Slow Roasted  
**\$28.00**

### **Prime Rib of Beef**

12 oz Slow Roasted Prime Rib of Beef cooked to  
a Medium Temperature, served with  
Au Jus and Horseradish  
**\$38.00**

### **Tenderloin Tips**

Tenderloin Tips Braised in a Rich Homemade  
Gravy and served over Garlic Mashed Potatoes  
(No Starch Option)  
**\$25.00**

### **Beef Brisket**

8 oz of slow Roasted Beef with a Dry Rub. BBQ  
Sauce on the side  
**\$25.00**

## Pork

### **Cranberry Glazed Pork Loin**

8 oz. Dry Rubbed Pork Loin, drizzled with our  
Orange n 'Honey Cranberry Sauce and topped  
with Rosemary  
**\$22.00**

### **Drunk n Dirty Pork Chops**

Aged in a Whisky Marinade, our 10 oz. bone in  
Pork Chop is Charcoal grilled and topped with  
our homemade Bearnaise Sauce and chopped  
Applewood Smoked Bacon  
**\$24.00**

### **Rudys Baby Back Pork Ribs**

1/3 Rack of Dry Rubbed Pork Ribs slow  
cooked in the oven and finished off on our  
charcoal grill. Lightly basted in our Sweet  
Hickory BBQ Sauce  
**\$24.00**

## **Children Plated**

Choose one:

Chicken Strips 

Mini Corn Dogs or Cheeseburger

Includes Fresh Diced Fruit and French Fries

\*\*For Children 10 years and under only

**\$12.00**

## Vegan/Vegetarian

### **Vegan Pasta Penne**

Penne Pasta with Broccoli, Onion, Red Pepper, Zucchini and Mushroom in a *Garlic White Wine Sauce*  
(No starch/veggie option)

**\$24.00**

### **Chicken Parmesan**

Vegan plant based breaded chicken patty smothered in homemade tomato sauce. Topped with a non-dairy cheese and served over vegan and gluten free pasta

**\$24.00**

### **Butternut Squash Ravioli**

Butternut Squash Stuffed Ravioli with a Brown Butter Sage Sauce  
(Vegetarian)

(No starch/veggie option)

**\$23.00**

## Seafood

### **Bruschetta Topped Salmon**

Grilled Wild-Caught Salmon Filet topped with Bruschetta Mix, and Shredded Parmesan Cheese.  
Topped with a Balsamic Reduction

**\$27.00**

### **Rudy's Pan-Fried Walleye**

Walleye Pan Fried and topped with Toasted Almonds and Fish Butter

**\$28.00**



Rudys Pan Fried Walleye

# Trays/ Boards & Stations

## **Vegetable Tray** (GF)

Assorted Vegetables  
Served with Dill Dip

50 Guests

**\$140.00**

## **Domestic Cheese Tray**

Assorted Cubed and Sliced Cheeses, Assorted  
Crackers and Baguette

50 Guests

**\$160.00**

## **Deli Meat & Cheese Tray**

Assorted Sliced Deli Meats, Sliced Cheese, Dollar  
Buns & Condiments

50 Guests

**\$150.00**

## **Fresh Fruit Tray** (GF)

Assorted Fresh Seasonal Fruit

50 Guests

**\$150.00**

## **Anti-Pasto Board**

Beef Sticks, Salami Slices, Italian Cheeses, Black  
and Green Olives, Roasted Garlic, Pickled Cherry  
Tomatoes, Gershwin Pickles, Salami Slices,  
Roasted Red Peppers, Artichokes, Cocktail  
Onions, and Pepperoncini's

50 Guests

**\$255.00**

## **Cheese and Fruit Board**

Imported & Domestic Cheeses, Salami Slices,  
Baked Brie, Fig Spread, Mixed Nuts,  
Grapes, Strawberries, and Dried Apricots,  
Assorted Crackers & Flat Breads

Serves 50

**\$250.00**

*Cheese & Fruit Board*



### **Hummus and Veggie Station**

Garlic Hummus, Roasted Red Pepper Hummus, Black Bean Hummus, Sliced Cucumbers, Baby Carrots, Tri Colored Pepper Fingers, Celery, Pea Pods, Assorted Crackers, Pita Bread, Garlic Toasted Baguettes

(Gluten free crackers upon request)

Serves 100

**\$325.00**

### **Pretzel Station**

Soft & Hard Pretzels, Pretzel Knots and Sticks with Melted Cheddar Cheese, Marinara Sauce, and German Mustards

*25-person min order*

**\$6.00 per person**

### **Chip Station**

Tri Colored Tortilla Chips and Kettle Chips served with Tomato Salsa, Caramelized Onion Dip, Chili Con

Queso and Guacamole

*25-person min order*

**\$5.00 per person**

### **Walking Taco Station**

Tortilla Chip Bags, Mexican Ground Beef, Chili, Sour Cream, Nacho Cheese Sauce, Lettuce, Diced Onions, Jalapenos, Diced Tomatoes

*25-person min order*

**\$8.00 per person**

### **Mac- n- Cheese Station**

Homemade Mac and Cheese, Bacon Bits, Steamed Broccoli, Green Onions, and Breadcrumbs

*25-person min order*

**\$6.00 per person**

### **Mashed Potato Station**

Garlic Mashed Potatoes, Bacon Bits, Steamed Broccoli, Green Onions, Shredded Cheese, Sour Cream and Gravy

Serves 100

**\$450.00**

### **Sub Station**

Assorted Sliced 4" Party Sub Sandwiches, Kettle Chips

Serves 50

**\$350.00**

## Small Bites

### **Bull Bites**

Tenderloin Tips Blackened in a Cajun Spice  
Served with Creamy Horseradish Aioli and Bearnaise  
30 Guests  
**\$165.00**

### **Wings**

Choose One:  
Teriyaki, Bourbon, Hot & Spicy Buffalo, Honey BBQ,  
Dry Rub or Mango Habanero  
50 Pieces  
**\$95.00**

### **Meatballs**

Choose One:  
BBQ, Swedish, Korean, Teriyaki or Italian  
50 Pieces – 2 oz Meatballs  
**\$95.00**

### **Spanakopita**

Flakey Phyllo Dough Stuffed with Spinach, Onions,  
Cheese, and Herbs  
50 Pieces  
**\$120.00**

### **Eggrolls**

Served with Sweet & Sour Sauce  
50 Pieces  
**\$95.00**

### **Phyllo Bites**

Brie Cheese, Craisins, Walnuts and Honey  
50 Pieces  
**\$135.00**

### **Walleye Fingers**

Breaded Walleye  
Served with Tartar Sauce  
50 Pieces  
**\$175.00**

### **Bacon Wrapped Scallops**

Savory Sea Scallops Wrapped in Bacon  
100 Pieces  
**\$350.00**

### **Coconut Shrimp**

House Breaded Jumbo Shrimp  
Served with Horseradish Marmalade  
50 Pieces  
**\$200.00**

### **Jumbo Shrimp**

Jumbo Shrimp with Cocktail Sauce  
50 Pieces  
**\$160.00**

### **Spinach Artichoke Dip**

Fresh Spinach and Artichokes in Cream Sauce  
served with Tortilla Chips  
and Toasted Baguette  
75 Guests  
**\$160.00**

### **Mushroom Caps**

Crab Meat stuffed Mushrooms  
Topped with Parmesan Cheese  
50 Pieces  
**\$110.00**

## Crostini's

### **Smoked Salmon Crostini**

Herb Cream Cheese, Salmon,  
Crushed Capers and Parsley

50 Pieces

**\$150.00**

### **Shaved Prime Rib Crostini**

Roasted Garlic, Chive Cream Cheese,  
Fried Kale and Prime Rib

50 Pieces

**\$150.00**

### **Olive Tapenade Crostini**

Olive Tapenade, Garlic Crostini  
and Shaved Parmesan

50 Pieces

**\$125.00**

### **Chicken Cashew Salad Crostini**

Diced Chicken, Celery, Craisins, Grapes and Pecans

50 Pieces

**\$150.00**

### **Bruschetta Crostini**

Caesar Dressing, Tomatoes, Onions, Basil,  
Garlic, Parmesan Cheese.

Drizzled with Balsamic Reduction

50 Pieces

**\$125.00**

**OR – try our Bruschetta Pinwheels**



Bruschetta Crostini

## Skewers

### **Caprese Skewers**

Fresh Mozzarella, Grape Tomatoes, and Basil  
Leaves topped with Extra Virgin Olive Oil,  
Pepper, and Sea Salt

50 Pieces

**\$135.00**

### **Peanut Chicken Satay Skewers**

Marinated Chicken topped  
with Green Scallions

50 Pieces

**\$155.00**

### **Bacon Date Skewers**

Pitted Dates stuffed with Blue Cheese.  
Wrapped in Applewood Smoked Bacon and  
topped with Ginger Gel

50 Pieces

**\$155.00**

### **Teriyaki Shrimp Skewers**

Jumbo Shrimp, Pineapple Chunks, Red  
Peppers. Topped with Teriyaki Sauce and  
Black Sesame Seeds

50 Pieces

**\$155.00**

### **Fruit Skewers**

Pineapple, Strawberries, Melons,  
Grapes, Cubed Cheese.

Drizzled in a Sesame Honey Sauce

50 Pieces

**\$135.00**

## Cold Salads

### **Italian Pasta Salad**

Pasta, Feta Cheese, Red Peppers,  
Tomatoes, Black Olives, and Pepperoncini  
Tossed in Italian Dressing

Serves 50

**\$125.00**

### **Broccoli Salad**

Broccoli Florets, Shredded Carrots, Bacon,  
Red Onion, Craisins, Sunflower Seeds  
Mixed with a Creamy Dressing

Serves 50

**\$125.00**

### **Pesto Chicken Salad**

Diced Chicken, Penne Noodles, Peas,  
Mozzarella Balls, Basil, and Pine Nuts  
Tossed in a Pesto Sauce.

Serves 50

**\$125.00**

# The Desserts

## Bars

Choose: Brownies, 7 Layer Bars,  
Triple Berry Crumb Bars, Lemon Bars,  
Apple Caramel Bars,  
**\$36.00** per dozen (per flavor)

## Cookies

Choose: White Chocolate Chunk Macadamia Nut,  
Chocolate Chip, M&M,  
Sugar, Peanut Butter,  
Oatmeal Raisin, Snickerdoodle  
**\$22.00** per dozen (per flavor)

## Sweet Dessert Station

Homemade Apple Crisp  
&  
Raspberry Bread Pudding  
with Whiskey Butter Sauce

2 Chafing Dishes  
(1 pan of each – serves 50)  
**\$300**

## Cake

Banana Chocolate Cake  
**\$7.00**

Carrot Cake  
**\$6.00**

Chocolate Cake  
**\$8.00**

Flourless Chocolate Torte **GF**  
**\$7.00**

Lemon Cake  
**\$6.00**

## Mousse **GF**

Chocolate, Strawberry, or Vanilla  
**\$5.00**

## Cheesecake:

Raspberry Donut Cheesecake

Sweet Potato Maple Cheesecake

Plain with Fruit Topping

Salted Caramel

Brown Cow

Turtle

**\$7.00**





# Beverages

**Coffee / Water Station - \$30.00**

Per gallon (serves 16– 20 ppl)

**Iced Tea - \$28.00 / Gallon**

**Lemonade - \$28.00 / Gallon**

**Juice (Pineapple or Orange)- \$17.00 / Carafe**

**Infused Water - \$22.00 / Gallon**

Orange & Ginger, Cucumber Honeydew & Mint, Blueberry Lemon & Rosemary, or Strawberry & Basil

**Soda Station - \$2.00** (per person) - Choose **3 soda selections:**

Pepsi – Diet Pepsi – Starry – Root Beer  
Mountain Dew – Dr. Pepper – Raspberry Bubbly Water

Minimum of 25 people – set up for 4 hours

## Drink Tickets & Bar Options

### Cash Bar

Each guest will be charged for his or her own beverages. The host of the function will guarantee that the total bar receipts will be a minimum of \$300.00 per bartender or a labor fee of \$100.00 will be charged.

### Host Bar

All beverages will be added on one tab and charged to the person hosting the function. A 24% gratuity and 9.625% tax will be added to the total tab. The host of the function will guarantee that the total bar receipts will be a minimum of \$300.00 per bartender or a labor fee of \$100.00 will be charged.

### Drink Tickets

Drink tickets are used as markers, and you are charged for the drinks ordered. Choose a limited option drink ticket which helps you control cost or go with an open value ticket. We will custom print your tickets for you. All tickets expire at the end of the event.



## Cocktails - Beer - Wine

### **Call Brand Beverages- \$7.00**

Absolut, Bacardi, Tanqueray, Jack Daniels Captain Morgan, Jim Beam, Dewar's

### **Premium Brand Beverages - \$7.50- 8.50**

Patron, Belvedere, Grey Goose, Bombay

### **Cordial Beverages - \$8.00**

Chambord, Grand Marnier, Bailey's

### **White Claw - \$6.00**

### **Mimosas - \$7.00**

### **Wycliffe Brut Champagne Bottle - \$25.00**

### **La Marca Prosecco Bottle- \$35.00**

### **Chandon Brut Bottle - \$45.00**

### **Domestic Bottle Beer - \$5.00**

### **Domestic Premium Bottle Beer - \$6.00**

### **Imported Bottle Beer - \$6.50**

### **Rudytini Mix - \$95.00**

per gallon  
serves 18 pl (9oz glass)

## Kegs

### **Domestic Keg- \$350.00**

Mich Golden Lite, Miller Lite, Miller, Bud Lite, Bud, Coors Lite

### **Premium or Import Keg - \$400.00 (and up)**

Leinenkugel's, Mirror Universe IPA, Castle Danger Cream Ale,  
Kona Big Wave, Deschutes IPA, Peroni

16-gallon averages 128 -16 oz glasses