

# RAG

Rudy's Redeye Grill

Catering Director: April Timp  
651-429-5393 - April@rudysredeye.com



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 and 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.

### 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, items will be confiscated, and the guests 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.

**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.

Our spaces have a room rental and a food and beverage minimum combined. Pricing depends on the date of interest. A deposit is required upon booking along with a signed contract. We do not take tentative holds.

### Orders:

Final menu selections are due 10 business days prior to your event along with your room details, guest count and payment in full.

### Bar: See page 19 for more details

~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. \*Should the minimum not be met, a 100.00 bartender fee will apply. Service fees and liquor tax will be applied.

~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. The unused portion becomes property of Rudy's Redeye Grill and is handled in accordance with the governing liquor laws.

### Booking / Contracts:

To get started with a booking, a credit card authorization form will need to be completed and returned back to the event director to secure a booking, along with a signed agreement/ contract. Once the contract is set up and sent to you it must be returned within 3 days to secure the event. Your card on file will be charged once the contract is received for the room rental fee or the 500.00 deposit on large groups. The contract/event order will be updated closer to the actual event, a minimum of 2 weeks prior to event date.



# White Bear Event Center



## Spaces Include:

~Ballroom, Vadnais Room, and the Atrium Area

~Set up of room and basic cleanup

~Ivory linen tablecloths and skirting

~Professional staff for services

~High speed internet access

~Podium and Easels

~Hotel accommodations

~Free parking

~Full -service catering





ATRIUM AREA SEATING:  
9 rounds- 8 chairs per table



Atrium Area





*We pride ourselves in planning spectacular events on any budget while aspiring to provide the highest level of service and delicious food that will exceed your expectations. Our pledge to you is service personalized to your needs, leaving no details unattended. We welcome the opportunity to work with you in planning your next event.*



## Vadnais Room



### VADNAIS ROOM SEATING:

*4 rounds- 10 chairs per table*

*U-Shape – 16 ppl*

*Classroom – 16 ppl*

# 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**

# A La Carte Breaks

## **Yogurt Station** (GF)

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

**\$7.00 per person**

*(minimum of 10)*

## **Granola Bars**

**\$1.50 each**

*(minimum of 12)*

## **Assorted Bagel Tray**

Plain, Cinnamon Raisin, Blueberry, and  
everything Bagels.

Served with plain and Strawberry Cream Cheese

**\$30.00 per dozen**

## **Whole Fresh Fruit**

Bananas/ Oranges/ Apples

**\$1.50 each**

*(minimum of 12)*

## **Fresh Fruit Cups** (GF)

Diced Melons, Grapes, and Pineapple

**\$4.00 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*

**\$8.00 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, 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,

Diced Fresh Fruit Cup, and a 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 Bag of Kettle Chips,

Diced Fresh Fruit Cup, and a Cookie

**\$16.00**


### **Tortilla Wrap**

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

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

**\$16.00**

*Add a cup of pasta salad for \$4.00 per person.*

*Gluten Free Buns \$2.00 additional fee* 



Traditional Sandwich

# Build Your Own Buffet

*Minimum of 25 guests – set up for two hours.*

~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 Chicken  
Marsala Chicken  
Savory Supreme Chicken  
Balsamic Bruschetta Chicken  
Baked Cod with Lemon Dill Sauce  
Roasted Sirloin w/ Gravy  
Country Baked Ham  
Rice Medley Stuffed Chicken

Cider Glazed Pork Loin  
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  
Broasted Chicken

*Choose One Salad, Vegetable and Starch Option*

*(on next page)*



# Sides

## *Plated Entrée & Build Your Own Buffet Selections*

*~Choose one Salad One Starch and One Vegetable~*

### **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:**

Rice Medley

**GF** { Roasted Baby Red Potatoes with Parsley  
Garlic Mashed Red Potatoes  
Tri Colored Fingerling Roasted Potatoes

Scalloped Potatoes

Baked Diced Sweet Potatoes

### **Vegetables:**

Steamed or Teriyaki Green Beans  
Green Bean Almondine  
Steamed Mixed Veggies  
Broccoli

### **Premium Vegetable Selection:**

Roasted Mixed Root Vegetables  
Brussel Sprouts  
Grilled Asparagus  
Roasted Tri Color Carrots

*\$1.50 per person upcharge*

# Rudy's 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,  
Pasta Salad, Diced Fruit Bowl

**\$30.00**

*Minimum of 25 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

**\$29.00**

*Minimum of 25 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

**\$29.00**

*Minimum of 25 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

**\$38.00**

*Minimum 50 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, and Rice Medley

**\$29.00**

*Minimum of 50 guests*



Chicken Cordon Bleu

## **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 on page 6~

## Pasta

### **Tortellini Carbonara**

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

**\$26.00**

### **Grilled or Cajun Chicken Fettuccini Alfredo**

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

**\$25.00**

### **Butternut Squash Ravioli**

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

(No starch/veggie option)

**\$24.00**



Butternut Squash Ravioli

## Chicken

### **Harvest Chicken**

Chicken Breast stuffed with Rice Medley, 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)

**\$26.00**

### **Lemon Herb Chicken**

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

**\$26.00**

### **Chicken Marsala**

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

**\$26.00**

### **Chicken Cordon Bleu**

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

**\$26.00**

## Beef

### **Boneless Beef Short Ribs** (GF)

10 oz. Slow Roasted  
**\$40.00**

### **Prime Rib of Beef** (GF)

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**

### **Roasted Sirloin of Beef**

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

## Pork

### **Cranberry Glazed Pork Loin**

8 oz. Dry Rubbed Pork Loin, drizzled with our Orange n 'Honey Cranberry Sauce and topped with Rosemary  
**\$23.00**

### **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**

### **Cider Glazed Pork Loin**

Boneless Pork Loin slow-roasted and topped with Apple Cider Glaze and bits of Apple  
**\$23.00**



Roasted Sirloin of Beef

## **Children Plated**

Choose one:

(GF) 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**

### **Butternut Squash Ravioli**

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

(No starch/veggie option)

**\$24.00**



Rudys Pan Fried Walleye

## Seafood

### **Bruschetta Topped Salmon**

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

**\$28.00**

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

Walleye Pan Fried and topped with Toasted  
Almonds and Fish Butter

**\$28.00**

## Stations

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

Homemade Mac and Cheese, Bacon Bits,  
Steamed Broccoli, Green Onions,  
and Breadcrumbs  
*25-person min order*  
**\$8.00 per person**

### **Mashed Potato Station** GF

Garlic Mashed Potatoes,  
Bacon Bits, Steamed Broccoli, Green Onions,  
Shredded Cheese,  
Sour Cream and Gravy  
Serves 50  
**\$225.00**

### **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*  
**\$8.00 per person**

## Boards

### **Hummus & Anti-Pasto Board**

Garlic Hummus, Sliced Cucumbers, Baby  
Carrots, Beef Sticks, Salami Slices, Italian  
Cheeses, Black and Green Olives, Pickled  
Cherry Tomatoes, Gershwin Pickles, Roasted  
Artichokes, Cocktail Onions, Pepperoncini's,  
Pita Bread, Assorted Crackers & Toasted  
Baguettes  
50 Guests  
**\$275.00**

### **Dessert Board**

Sliced Apples, Grapes, Pineapple,  
Mini Cheesecakes, Brownies, Churros,  
Chocolate Dipped Pretzels, Cream Filled  
Wafers, and Fruit Dip  
Serves 50  
**\$300.00**

Charcuterie Board



### **Charcuterie Board**

Imported & Domestic Cheeses, Salami Slices, Beef Sticks, Baked Brie, Fig Spread, Mixed Nuts,  
Grapes, Strawberries, and Dried Apricots, Assorted Crackers & Flat Breads  
Serves 50  
**\$275.00**



## Trays

### **Vegetable Tray** GF

Assorted Vegetables  
Served with Dill Dip  
50 Guests  
**\$140.00**

**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**

### **Sandwich Tray**

Assorted Sliced 4" Party Sub Sandwiches,  
And Kettle Chips  
Serves 50  
**\$350.00**

Deli Meat & Cheese Tray

## Small Bites

### **Bull Bites**

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



Wings

### **Wings- Bone in or Boneless**

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



Meatballs

### **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**



Spanakopita

### **Eggrolls**

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



Eggrolls

### **Phyllo Bites**

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

## Cold Salads

### **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**

### **Italian Pasta Salad**

Pasta, Feta Cheese, Red Peppers,  
Tomatoes, Black Olives, and Pepperoncini  
Tossed in Italian Dressing  
Serves 50  
**\$125.00**

### **Teriyaki Pasta Salad**

Bow Tie Pasta, Spinach, Mandarin  
Oranges, Green Onions, Dried Cherries,  
Grilled Chicken, and Cashews tossed in a  
Sesame Teriyaki 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**



Teriyaki Pasta Salad



## 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**



Bruschetta Crostini

## Crostini's

### **Bruschetta Crostini**

Caesar Dressing, Tomatoes, Onions, Basil, Garlic, Parmesan Cheese. Drizzled with Balsamic Reduction

50 Pieces

**\$125.00**

*Try our Bruschetta Pinwheels or the Bruschetta Phyllo Cups*

### **Shaved Prime Rib Crostini**

Roasted Garlic, Chive Cream Cheese, Sliced Prime Rib with Horseradish Aioli

50 Pieces

**\$150.00**

### **Olive Tapenade Crostini**

Olive Tapenade, Garlic Crostini and Shaved Parmesan

50 Pieces

**\$125.00**

# Desserts

All desserts are per dozen (per flavor)

## Cake

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  
or Turtle  
**\$7.00**



Sweet Potato Maple Cheesecake

## Bars

Choose: Brownies,  
Triple Berry Crumb Bars, Lemon Bars,  
or Apple Caramel Bars  
**\$36.00**



## Cookies

Choose: White Chocolate Chunk Macadamia Nut,  
Chocolate Chip, M&M,  
Sugar, Peanut Butter,  
Oatmeal Raisin, or Snickerdoodle  
**\$22.00**

## Sweet Dessert Station

Homemade Apple Crisp  
&  
Raspberry Bread Pudding  
with Whiskey Butter Sauce

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

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\*\*Desserts must be purchased through Rudy's. If you would like to bring a specialty birthday cake or cupcakes from a licensed facility (nothing homemade), a handling fee will be charged.

# Beverages

**Coffee / Water Station - \$30.00 / Gallon**  
(serves 16– 20 ppl)

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

**Lemonade - \$28.00 / Gallon**

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

**Infused Water - \$8.00 per carafe**

*Orange-Basil & Ginger, Cucumber-Lemon & Mint, Blueberry-Lime & 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.

10.875% liquor tax applies to all drinks ordered.

### **Host Bar**

All beverages will be added on one tab and charged to the person hosting the function.

A 24% service fee and 10.875% liquor tax will be added to the total tab on any host bar 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, not the ticket.

Choose a limited option drink ticket which helps you control cost and is good for a one-shot call beverage, domestic bottled beer, glass of wine or a soda. Or go with an open value ticket which is good for anything.

We will custom print your tickets for you. 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

Bar can be stocked with a Rudytini option / by the glass.

### Our Famous Rudytini



## Keags

**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