



# Wedding

## Guide & Banquet Menu



# Welcome

Congratulations on your engagement and upcoming wedding! What an exciting time for you and your families to plan one of the most anticipated events of your lives. Here at the White Bear Country Inn Best Western and Rudy's Redeye Grill, it is our goal to help you create the wedding day that you have dreamed of.

We pride ourselves on planning and executing spectacular receptions on any budget while aspiring to provide you with the highest level of service. Once you have had a chance to look thing through, please contact us if you would like to see an estimate. We would love to host you and your guests!

We make it simple.....

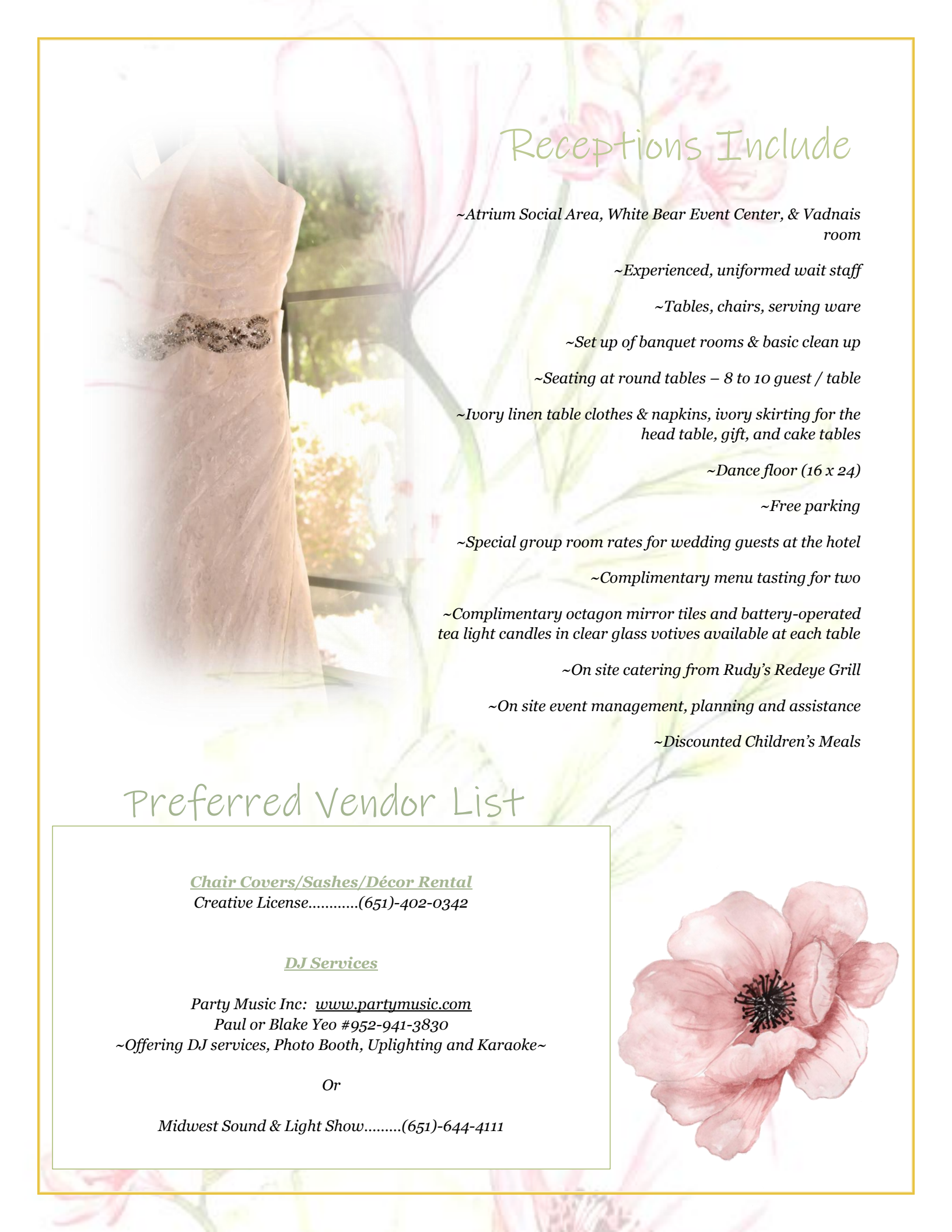


April Timp

Event Director/ Coordinator/ Catering Manager

[April@Rudysredeye.com](mailto:April@Rudysredeye.com)

#651-429-5393 - ext:421



## Receptions Include

~Atrium Social Area, White Bear Event Center, & Vadnais room

~Experienced, uniformed wait staff

~Tables, chairs, serving ware

~Set up of banquet rooms & basic clean up

~Seating at round tables – 8 to 10 guest / table

~Ivory linen table clothes & napkins, ivory skirting for the head table, gift, and cake tables

~Dance floor (16 x 24)

~Free parking

~Special group room rates for wedding guests at the hotel

~Complimentary menu tasting for two

~Complimentary octagon mirror tiles and battery-operated tea light candles in clear glass votives available at each table

~On site catering from Rudy's Redeye Grill

~On site event management, planning and assistance

~Discounted Children's Meals

## Preferred Vendor List

### Chair Covers/Sashes/Décor Rental

Creative License.....(651)-402-0342

### DJ Services

Party Music Inc: [www.partymusic.com](http://www.partymusic.com)

Paul or Blake Yeo #952-941-3830

~Offering DJ services, Photo Booth, Uplighting and Karaoke~

Or

Midwest Sound & Light Show.....(651)-644-4111



# Lodging & Amenities

*~Beautiful guest rooms*

*~Pool and hot tub*

*~Free high-speed internet*

*~Free Netflix*

*~Fitness center*

*~Complimentary hot breakfast*

*~Spacious suites*

*~Discount pricing on large group blocks*

*~Bridal suite*



# Rudys Redeye Grill & Rooftop

*From the intimate rehearsal dinner to the big reception,  
Rudy's Redeye Catering  
is a perfect choice.*

*Our combination of exceptional event service and stellar catering ensures an enchanting experience.*

*Be sure to join us on the rooftop in the summer or any time of the year in our award-winning restaurant! Both spots are great to continue the party after the reception ends.*

**RRC**  
Rudy's Redeye Grill

**RUDY'S**  
**ROOFTOP**



### 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.

### 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. No left-over food or beverage from a function may leave the premises.



Denotes Gluten Friendly or Gluten Friendly Option Available. The indicated items are gluten friendly; 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:

We work with food and beverage minimums for our events. This is the minimum amount of money that you would need to spend before tax and service fees are applied. Should you not meet the minimum in food and drink, we will turn the remaining balance into a service fee.

### Food & Beverage Minimums:

- ~White Bear Event Center Weddings include the Atrium and the Vadnais room.
- ~Friday Or Sunday event food and beverage minimums are: \$4000.00.
- ~Saturday event food and beverage minimum is: \$5000.00.

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. It is at your discretion to add additional gratuity.

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.

### Payment:

~Deposit is due with a signed contract (\$500.00) upon booking.  
We require payment in full, 2 weeks prior to your event date.



### Decor:

All décor must be approved by catering director. We do not allow open flame candles, confetti, glitter rose petals, pinatas, pins/tape on walls. You will be responsible for removing all personal items from room at the end of the event. ALL items left behind will be discarded 2 days after the event.

### Cake Handling/ Cutting & Serving- \$125.00

You are welcome to supply cake from any licensed vendor you wish. We will receive, handle, cut and serve your cake for you, there will be a \$125 flat fee added to your bill.

### Ceiling Treatment - \$550.00

If you choose to purchase ceiling treatments, it will be added directly to your bill. Ceiling treatment is organza draping with lights hanging from the ceiling. The cake table can be draped with lights and organza for an additional \$45 and head table for an additional \$5 per foot. No additional deposits will be due. Creative License is our exclusive draper. If you choose to use ceiling treatment, you must go through our professional draping company. \*\*Creative License will work with you directly for any chair cover, sashes, table runners and room décor needs.

### Bridal Suite:

~Cost if you have an onsite wedding or reception: \$50.00.

~Cost without onsite wedding or reception: \$150.00.

~Room is available for a 4-hour timeframe and is booked through the hotel front desk manager.



# 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

\$29.00 / person—Dinner two entrée

\$32.00 / person – Dinner three entrée

## **Entrée options**

GF

Chicken Marsala with Button Mushrooms

Baked Chicken

Champagne Chicken

Lemon Herb 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

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

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 (seasonal)

*\$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, Wild Rice Medley

**\$29.00**

*Minimum of 50 guests*

Chicken Cordon Bleu



**Children 's Buffet - \$13.00**

**\*\*For children 10 years and under only**

# 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)

**\$26.00**

### **Grilled or Cajun 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 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)

**\$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 Sautéed Button  
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 Options - \$12.00**

Choose: Chicken Strips (GF), Mini Corn Dogs or a Cheeseburger  
Includes Fresh Diced Fruit and French Fries

\*\*For Children 10 years and under only



## Vegan/Vegetarian

### **Vegan Pasta Penne**

Penne Pasta with Broccoli, Onion, Red Pepper, Zucchini and Mushroom in a *Red 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**



Rudy's 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**



# Boards

## Charcuterie Board

### **Charcuterie Boards**

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

Serves 50

**\$275.00**

### **Hummus Board**

Hummus, Sliced Cucumbers, Celery Sticks, Baby Carrots, Olives, Cherry Tomatoes, Pickles, Roasted Artichokes, Pepperoncini's, Pita Bread, Assorted Crackers & Toasted Baguettes

50 Guests

**\$275.00**

Hummus Board



Dessert Board



### **Dessert Board**

Sliced Apples, Grapes, Cheesecake Bites, Brownies, Cookies, Chocolate Dipped Pretzels, Cream Filled Wafers, Chocolates and Fruit Dip.

Serves 50

**\$300.00**



## 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**

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**

## Trays

### **Vegetable Tray**

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

### **Fresh Fruit Tray**

Assorted Fresh Seasonal Fruit  
50 Guests  
**\$150.00**

### **Sandwich Tray**

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

### **Deli Meat & Cheese Tray**

Assorted Sliced Deli Meats, Sliced Cheese, Dollar  
Buns & Condiments  
50 Guests  
**\$150.00**



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**

Choose One:

Teriyaki, Bourbon, Hot & Spicy Buffalo,  
Honey BBQ, Dry Rub or Mango Habanero

50 Pieces

**\$95.00**

### **Spinach Artichoke Dip**

Fresh Spinach and Artichokes in Cream Sauce  
served with Tortilla Chips and Toasted Baguette

75 Guests

### **Meatballs**

Choose One:

BBQ, Swedish, Korean, Teriyaki or Italian

50 Pieces – 2 oz Meatballs

**\$95.00**

### **Phyllo Bites**

Brie Cheese, Craisins, Walnuts and Honey

50 Pieces

**\$135.00**



Meatballs



Bull Bites

**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**



Bacon Wrapped Scallops

**Coconut Shrimp**

House Breaded Jumbo Shrimp  
Served with Horseradish Marmalade

50 Pieces

**\$200.00**

**Spanakopita**

Flakey Phyllo Dough Stuffed with Spinach,  
Onions, Cheese, and Herbs

50 Pieces

**\$120.00**



Spanakopita

**Jumbo Shrimp**

Jumbo Shrimp with Cocktail Sauce

50 Pieces

**\$160.00**

**Mushroom Caps**

Crab Meat stuffed Mushrooms  
Topped with Parmesan Cheese

50 Pieces

**\$110.00**

**Eggrolls**

Served with Sweet & Sour Sauce

50 Pieces

**\$95.00**



Eggrolls

## Cold Salads

### **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**



Pesto Chicken 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**

### **Teriyaki Shrimp Skewers**

Jumbo Shrimp, Pineapple Chunks, Red  
Peppers. Topped with Teriyaki Sauce and  
Black Sesame Seeds  
50 Pieces  
**\$155.00**



Bacon Date Skewers

### **Bacon Date Skewers**

Pitted Dates stuffed with Blue Cheese.  
Wrapped in Applewood Smoked Bacon and  
topped with Ginger Gel  
50 Pieces  
**\$155.00**

## Crostini's

### **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**

### **Bruschetta Crostini**

Caesar Dressing, Tomatoes, Onions,  
Basil,

Garlic, Parmesan Cheese.

Drizzled with Balsamic Reduction

50 Pieces

**\$125.00**

### **Peanut Chicken Satay Skewers**

Marinated Chicken topped  
with Green Scallions

50 Pieces

**\$155.00**

### **Fruit Skewers**

Pineapple, Strawberries, Melons,  
Grapes, Cubed Cheese.

Drizzled in a Sesame Honey Sauce

50 Pieces

**\$135.00**



Peanut Satay Skewers



Bruschetta Crostini

# Desserts

## Cake

Per dozen, per slice, per flavor

Carrot Cake  
**\$6.00**

Chocolate Cake  
**\$8.00**

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

Lemon Cake  
**\$6.00**

Orange Phyllo Cake  
**\$7.00**

## Cheesecake:

Per dozen, per slice, per flavor

Raspberry Donut Cheesecake

Sweet Potato Maple Cheesecake

Plain with Fruit Topping

Salted Caramel

Turtle

**\$7.00**



Sweet Potato Maple Cheesecake

## Bars

Per dozen per flavor

Brownies, Blondie Choc Chip, Triple Berry  
Crumb, Lemon, or Apple Caramel  
**\$36.00**



## Cookies

Per dozen per flavor

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 w/ Whiskey Butter Sauce

2 Chafing Dishes  
(1 pan of each – serves 50)

**\$300**

Or order separately at 150.00 per pan

\*\*Desserts must be purchased through Rudy's. If you would like to bring a specialty wedding 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**

**Soda Station - \$2.00** (per person)

Pepsi – Diet Pepsi – Starry – Root Beer - Mountain Dew – Dr. Pepper

Choose 3 flavors - Minimum of 25 people – set up for 4 hours

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

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



## Drink Tickets & Bar Options

### **Cash Bar – 100.00 set up fee**

Each guest will be charged for his or her own beverages. Up to 500.00 can go toward the food and beverage minimum.

### **Host Bar – 100.00 set up fee**

All beverages will be added on one tab and charged to the person hosting the function. A 24% gratuity and 9.625% liquor tax will be added to the total tab. Up to 500.00 can go toward the food and beverage minimum.

### **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**

**Chandan Brut Bottle - \$45.00**

**Domestic Bottle Beer - \$5.00**

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

**Imported Bottle Beer - \$6.50**

**Rudytini – \$6.00**

per glass  
(Rudytini served in plastic glass)



## Kegs

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

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

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

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

16-gallon averages 128 -16 oz glasses