



### History

Bunker Hills is a premier golf destination nestled in beautiful Bunker Hills Regional Park in Coon Rapids, Minnesota. It has been recognized as one of the top 25 public courses in the country by Golf Digest. This challenging course is characterized by large greens, tree-lined fairways & the unique character of seventy-five bunkers.

The 37,000 square-foot Clubhouse at Bunker Hills offers ten spaces for private or semi-private events & provides a distinctive setting for events including corporate meetings, weddings, family & social celebrations.

The event spaces at Bunker Hills Clubhouse provide the flexibility required to accommodate up to 380 guests, with each space offering a unique ambiance that can be used alone or in combination with the other spaces, ensuring each setting will create an event that fits the occasion.

### MHC Culinary Group

Selected to be Bunker Hills' hospitality partner, MHC Culinary Group has developed a specialty for planning & executing premier events. Food is what people remember, & more importantly, it is a key ingredient in creating wonderful memories.

At MHC Culinary Group, we understand the importance of your special event. From consistently fine cuisine to professionally delivered service, MHC Culinary Group will help you design a dining experience uniquely your own.

### Conference Room

With views of the patio, this private event space is the perfect setting for smaller meetings & private dining events. Featuring a boardroom table that seats 16 with boardroom chairs & 24 with conference room chairs, this space is presentation ready with connectivity to a flat screen TV & in-house sound system.

### Dick Tollette Lounge

Within proximity of the bar & Simulator Room, the lounge can accommodate up to 24 guests for meetings & private dining events.

### Simulator Room (Available April 16th to November 14th)

Offering picturesque views of the beautifully manicured course & access to the Simulator Patio, the Simulator Room can accommodate up to 128 guests.

### Simulator Patio

Located just off of the Simulator Room, the Simulator Patio can accommodate up to 80 guests.

### Minnesota Golf Hall of Fame

The Minnesota Golf Hall of Fame serves as a unique event space for up to 80 guests for luncheons & dinners highlighting the history of professional golf in Minnesota. The event space also serves as the pre-function reception space for large events.

### Grand Ballroom

The Grand Ballroom features expansive views of the serene course & can accommodate up to 384 guests. Surrounded by windows, the Grand Ballroom features two private bars, access to the amphitheater, patio & fire pit. The Grand Ballroom can be divided into three individual meeting rooms or event spaces.

### North Ballroom

This private event space can accommodate up to 120 guests. Featuring patio access, a private bar & views of the course, this space can be used in combination with the West Ballroom to accommodate up to 264 guests.

### West Ballroom

Located in the middle of the Grand Ballroom, this private event space can accommodate up to 144 guests. Featuring views of the course, this space can be used in combination with either the North or East Ballrooms to accommodate up to 264 guests.

### East Ballroom

This private event space can accommodate up to 120 guests. Featuring access to the Amphitheater, a private bar & views of the course, this space can be used in combination with the West Ballroom to accommodate up to 264 guests.

### Bridal Suite

Attached to the ladies' rest room, the Bridal Suite features full length mirrors, comfortable seating & a hair & make-up station.

### Amphitheater

The Amphitheater provides an unmatched opportunity to host special events outdoors. The lawn can accommodate up to 350 in stadium seating or 144 guests for dining. Tent, tables, chair & dance floor rental required.

### Wedding Ceremony & Reception Packages

Bunker Hills Golf Club offers one of the most beautiful environments in the area to hold a wedding ceremony & reception. Our Ceremony & Reception Packages include the selected space with many of the most requested components of a complete wedding ceremony & reception. Please refer to the Wedding Ceremony & Reception Packages for more information & pricing.

# Facility Information

## Exclusivity

Due to exclusivity rights, outside food & beverages are not permitted within Bunker Hills Event Center.

## Decor

Bunker Hills Event Center does not permit the affixing of anything to the walls, floors, ceilings or outdoor poles with nails, staples, tape or other substances unless approved by your Catering Representative. Bunker Hills Event Center requires that all candles must be enclosed. Bunker Hills Event Center does not allow the use of any confetti or glitter.

## Confirmation of Event / Deposit

A non-refundable deposit of the applicable facility fee & 25% of the estimated charges is required with a fully executed Catering Event Agreement to confirm the event. A non-refundable deposit of the remaining 75% of estimated charges is required with the signed Catering Event Policy & all signed Event Orders ten (10) business days prior to the function. A signed Catering Event Agreement, signed Catering Event Policy & Signed Catering Event Orders along with a 100% deposit are required in order for services to occur. Host bars will require an estimated bar deposit based on industry standards. To secure replenishment privileges, credit card authorization information must be on file in our office prior to the event.

Bunker Hills Event Center accepts MasterCard, Visa, Discover & American Express for up to a maximum of five thousand dollars (\$5,000) per event.. All checks for deposits & payments are to be made payable to Bunker Hills Event Center. Should the actual amount owed to Bunker Hills Event Center pursuant to the terms of this Catering Event Agreement exceed the deposit paid, the amount due will be settled to the credit card on file at the conclusion of the event. In the event the amount owed to Bunker Hills Event Center pursuant to the terms of this Catering Event Agreement falls below the deposit paid, a refund check will be issued within 30 business days. The above policies may not be modified without the written consent of an Executive Officer of Bunker Hills Event Center.

## Facility Fees

Facility fees apply per contracted space, per day, for standard set-up, breakdown, event & facility maintenance & wireless internet. Service charge & applicable taxes apply to all facility fees.

## Room Rental

Room rental fees will apply for each contracted space where either the applicable waiver or minimum is not met before all facility fees, service charges & applicable taxes. All room rentals include standard linens & napkins, tables, chairs, flatware, glassware, dishware & buffet pieces. Any additional needs are available for rental at an additional charge.

## Event Space Waivers & Minimums

Event space waivers will apply to all space rented Monday thru Sunday day time & Monday thru Thursday evening. Event space minimums will apply to all space rented on Friday, Saturday or Sunday evenings.

### Event Space Waiver

Room rental fees will be waived if the event space waiver (based on the sale of host food & beverage to the Client) is met before all facility fees, service charges & applicable taxes. If food & beverage sales do not meet the event space waiver, the full room rental fee will apply.

### Event Space Minimum

Room rental fees will be waived if the event space minimum (based on the sale of host food & beverage to the Client) is met before all facility fees, service charges & applicable taxes. If food & beverage sales do not meet the event space minimum, a room rental fee equal to the difference will apply.

## Facility Rental Time Periods

Monday through Friday:

Morning events may be contracted from 7:00 a.m. & must be completed by 10:00 a.m.

Afternoon events may be contracted from 11:00 a.m. & must be completed by 4:00 p.m.

Morning through afternoon events may be contracted from 7:00 a.m. & must be completed by 4:00 p.m.

Evening events may be contracted from 5:00 p.m. & must be completed by 12:00 a.m.

Saturday & Sunday:

Morning events may be contracted from 7:00 a.m. & must be completed by 10:00 a.m.

Afternoon events may be contracted from 11:00 a.m. & must be completed by 2:00 p.m.

Evening events may be contracted from 3:00 p.m. & must be completed by 12:00 a.m.

*(In the event that we are able to accommodate an extension to the time frames listed above, a per hour service fee may apply.)*

## Extended Hours of Service / Service After Midnight

A service fee based on the space contracted of up to \$500 per hour will apply to extended hours of service & service after midnight.



# Facility Information

## Coat Check Service

Due to staffing requirements, the following charges apply to Coat Check service. One attendant per 100 guests will be provided for a fee of \$30 per hour, per attendant, per three hour period.

## Valet

Valet parking is available for ballroom functions. The cost of this service is \$100 per parking attendant. Your catering representative will determine the number of parking attendants required per function.

## Off Premise Catering Service Fees

A minimum \$350 transportation fee and \$2.50 per person set-up fee will apply to all full service off premise catering services in addition to any food and beverage minimums that may apply based on the type and scope of the event.

## Health & Insurance Regulations

Food safety & licensing regulations prevent the removal of prepared food from the premises once it has been served.

## Alcoholic Beverages

No alcoholic beverages shall be brought into the facility for sampling or consumption.

Minnesota State Law prohibits persons under the age of 21 to purchase or consume alcoholic beverages. Persons who appear to be intoxicated are not permitted to purchase or consume alcoholic beverages.

## Last Call for Alcohol

Bar service will conclude at least thirty minutes prior to the building vacate time contracted with last call occurring at least forty five minutes prior to the bar closing.

## Smoking Policy

The clubhouse is smoke free. Guests are not permitted to smoke anywhere inside the clubhouse.

## Liability

Bunker Hills Event Center shall not assume responsibility for the damage to or loss of any merchandise, equipment or personal belongings left in the facility prior to, during or following the event.

Client agrees to indemnify, defend, & hold Bunker Hills Event Center & its agents & employees harmless from & against any & all actions or causes of action, claims, demands, liabilities, losses, damages, injuries, costs or expenses of whatever kind or nature, for injuries to or the death of any person or persons, or damage to or loss of property alleged or claimed to have been caused by, or to have arisen out of or in connection with the event which is the subject of this Catering Event Agreement.

## Vendor Partners

### Entertainment

Adagio  
Bellagala  
Chris Ward, Harpist  
Instant Request  
Midwest Sound & Light Show

### Hotels

Centerstone Suites  
Country Inn & Suites  
Holiday Inn Express

### Florist

Bellagala  
Custom Floral Design  
Toni's Flower Shop

### Bakery

Buttercream Bakery  
Wuollet Bakery

### Ice Carving

Ice Occasions

### Photography

Anthologie  
Bellagala  
Jill Mettler Photography  
Joy Orcutt Photography  
Laurie Schneider Photography  
Meg's Eye Photography  
Michael Anderson Photography

### Videographer

J Walter Anderson Photo & Video

### Decor

Avant Decor  
Midwest Party Rental

### Linen

Linen Effects

### Officiant

Judge Thomas Armstrong  
Reverend Tomkin Coleman  
Tairie Starr

### Valet

Renee's Royal Valet

### Limousine

Total Luxury Limousine

### Formalwear

Sarvi Formalwear  
Wedding Chapel  
Wedding Shoppe, Inc.



# Facility Information

## Entertainment & Third-Party Vendors

All third-party vendors that are contracted to provide services for the event on behalf of the Client must be pre-approved by Bunker Hills Event Center.

Should the client request Bunker Hills Event Center to contract with third-party vendors on behalf of the Client, the Client shall approve each vendor & their proposal in writing prior to Bunker Hills Event Center entering into an agreement with the vendor. The Client shall also be responsible for all advanced deposits required to secure services.

In the event, Bunker Hills Event Center contracts the services for third-party vendors to enhance the event on Client's behalf, a 10% up-charge to all third party vendor services will apply.

Bunker Hills Event Center reserves the right to regulate volume, conduct, set-up & tear-down of vendors to ensure a pleasant experience for all of our guests. No entertainment may be allowed to perform later than 11:30 p.m. unless extended hours of service are contracted.

One hour is allowed after the entertainment is concluded to take down & remove equipment from the facility. Any extraordinary set-up requirements will be charged at an appropriate rate; the charge will be based upon the request & agreed upon in advance of the event.

## Morrissey Hospitality Companies, Inc.

Morrissey Hospitality Companies, Inc. (MHC) was founded in 1995 as a full-service hospitality management, development & consulting company & has an experienced hospitality management team with a proven track record, boasting more than 1,200 employees. We excel in the full-service environment, providing expertise in hotel operations, restaurant management & specialty hospitality brands. We deliver Authentic Hospitality to our guests, profit to our clients & brand growth & position to each property.

Morrissey Hospitality has provided hospitality consulting & management services to a wide range of prominent organizations including the Walker Art Center, Ordway Center for the Performing Arts, the Guthrie Theater, the Science Museum of Minnesota, Canterbury Park & many other venues in Minnesota & throughout the Midwest.

Founded in 2000, MHC Culinary Group was formed to serve as MHC's Sports & Entertainment Division.

Morrissey Hospitality Companies, Inc.  
345 Saint Peter Street, Suite 2000  
Saint Paul, MN 55102  
(651) 221-0815 morrisseyhospitality.com

MHC Culinary Group  
175 West Kellogg Boulevard, Suite 503  
Saint Paul, MN 55102  
(651) 726-1950 mhcculinarygroup.com

## MHC Family of Brands

### Sports & Entertainment Division

Saint Paul Rivercentre  
175 West Kellogg Boulevard, Suite 501  
Saint Paul, MN 55102  
(651) 265-4800 rivercentre.org

The Legendary Roy Wilkins Auditorium  
175 West Kellogg Boulevard, Suite 501  
Saint Paul, MN 55102  
(651) 265-4800 theroy.org

Bunker Hills Event Center  
12800 Bunker Prairie Road, Coon Rapids, MN 55448  
(763) 951-7234 bunkerhillsgolf.com

Hillcrest Golf Club  
2200 East Larpenteur Avenue, Saint Paul, MN 55109  
(651) 774-6088 hillcreststpaul.com

### Restaurant Division

The St. Paul Grill  
350 Market Street, St. Paul, MN 55102  
(651) 224-7455 stpaulgrill.com

M ST. Cafe  
350 Market Street, Saint Paul, MN 55102  
(651) 228-3855 mstcafe.com

The Bar & Grill at Bunker Hills  
12800 Bunker Prairie Road, Coon Rapids, MN 55448  
(763) 951-7277 bunkerhillsgolf.com

Pazzaluna Urban Italian Restaurant  
360 Saint Peter Street, Saint Paul, MN 55102  
(651) 223-7000 pazzaluna.com

Tria Restaurant, Bar & Event Center  
5959 Centerville Road, North Oaks, MN 55127  
(651) 426-9222 triarestaurant.com

### Lodging Division

The Saint Paul Hotel  
350 Market Street, Saint Paul, MN 55102  
(651) 292-9292 saintpaulhotel.com

Crossings Inn & Suites of Parkers Prairie  
211 West Main Street, Parkers Prairie, MN 56361  
(218) 338-3380 crossingsparkersprairie.com

GrandStay Hotel & Suites of Luverne  
908 South Kniss Avenue, Luverne, MN 56156  
(507) 449-4949 grandstayluverne.com







### Menu Selection

Our menus offer a nice selection of food & beverage options in a wide range of price points. Please select your favorite menu from the varied options or if you have something specific in mind, your catering representative along with our executive chef, will be happy to tailor a menu to your preferences. Arrangements can be made with your catering representative to accommodate special dietary needs.

### Substitutions

Bunker Hills Event Center shall have the right to substitute products or services originally intended to be used in the event to account for market conditions & availability. Such substitutions shall be made & communicated to the Client to insure the highest quality possible of equal value within the price range quoted.

### Food with a Conscience

We can create menus using food that is sourced locally & grown & raised naturally without antibiotics or hormones. Sustainable menus & pricing are based upon seasonal market conditions & availability.

### Sustainability

With experience in programs designed & implemented to recycle & compost most waste, MHC Culinary Group has been recognized as a regional leader in sustainability. To learn more about our efforts & how your event can contribute, please contact your catering representative.

### Pricing

Pricing is quoted in advance of an event, but are subject to change due to fluctuating market prices. Menu pricing will be guaranteed for a maximum of sixty days. All pricing is subject to a 20% service charge which is not exclusively a gratuity to the staff working the event. Applicable state sales & liquor taxes will be applied to all orders including the service charges applied to those orders.

### Multiple Entrée Fee

When selecting multiple entrées, a multiple entrée fee of \$1 per person will apply for each entrée selection. We request that the same accompaniments be selected for all entrees.

### Dessert Waiver Fee

Due to exclusivity rights, outside food & beverage are not permitted within Bunker Hills Event Center with the exception of pre-approved specialty wedding cakes that are purchased from & delivered by a licensed bakery, to which a dessert waiver fee of \$2.50 per person will apply.

### Catering Event Orders

Signed Catering Event Orders need to be received by the Catering Office fourteen (14) days prior to the event day in order to ensure the availability of all items.

### Guarantees

So that proper planning & execution of the event may occur, the Client is required to guarantee the number of attendees. The number of attendees estimated by Client on the Event Order will be deemed the guaranteed number of attendees for purposes of this agreement unless Client notifies Bunker Hills Event Center in writing changing the number of guaranteed attendees within the time frames discussed below.

The Client is responsible for payment of the final guaranteed number even if fewer guests actually attend the function. It is necessary that the guaranteed number of guests be confirmed by 12:00 noon, five business days prior to your event. For example, an event scheduled on a Monday must be confirmed by 12:00 noon the preceding Monday.

Bunker Hills Event Center will allow for numbers greater than the guarantee by preparing meals & place settings for 5% over the guaranteed attendance to a maximum of 8. The 5% overage for meals will be prepared as vegetarian. When requesting additional seating above & beyond Bunker Hills Event Center's standard for meal functions, an overset fee of \$2.50 will apply for each additional seat provided & a fee of \$7.50 will apply for each additional place setting provided.

### Catering & Bar Services

Due to staffing requirements, the following charges & minimums apply to catering & bar services. Catering & bar services will be provided free of labor charges if sales (exclusive of applicable taxes & service charge) exceed \$300 per three hour period. If sales are not reached, a fee of \$95 will be applied for each period the minimum is not met.

For cash bar service, one bartender will be scheduled for every 125 to 150 guests. For host bar service, one bartender will be scheduled for every 75 to 100 guests. If requested, additional bartenders can be provided for a fee of \$95 per bartender, per three hour period.

### Tastings

Tastings are complimentary for groups over 100 once the event is officially booked & the required deposit is paid. Tastings may be scheduled no more than 4 months prior to the event date for up to 4 guests (including the couple if it is for a wedding reception). Additional guest are \$50 per person up to a maximum of 6 guests per tasting.

# Services & Rental Information

## Internet Access

Wireless Internet Access Complimentary

## Business Services

Black & White Copy (Per Copy) .15  
 Color Copy (Per Copy) .50  
 Black & White Printing (Per Copy) .15  
 Color Printing (Per Copy) .50  
 Fax (1st Page) .75  
 Fax (Each Additional Page) .25

## Presentation Supplies

Easel 10  
 Flip Chart, 3M Post It Pad & Markers 45  
 Additional Flip Chart 3M Post It Pad 15  
 Laser Pointer 25  
 Podium 25  
 White Board 25

## Electrical

Extension Cord / Multi-plug Surge Protector 10

## Audio

Background Music Complimentary  
 Wired Hand Held Mic, Cable & Stand 25  
 Wireless Hand Held Mic & Stand 75  
 Wireless Lavalier Mic 75  
 Portable Sound System 150  
 (2 Speakers on Tripod Stands & Wired Mic)

## Video

DVD Player 50  
 Tripod Screen 35  
 LCD Projector 100  
 Video Presentation Package 150  
 (Includes: 1 Screen, 1 LCD Projector, 1 Wired Mic)

## Telecommunications

Polycom Conference Phone  
 with Phone Line (Local & Long Distance Service) 35

## Technician

On-Site Technician (Business Hours)  
 (Three Hour Minimum) (Per Hour) 75  
 On-Site Technician (After Hours)  
 (Three Hour Minimum) (Per Hour) 100

Additional Audiovisual Equipment Available Upon Request.

## Amphitheater Ceremony Set

Complete Ceremony Package 1,250  
 Bunker Hills Amphitheater  
 Facility Fee, Ceremony Set Up & Clean Up  
 Garden Arbor  
 Up to 4 Skirted Tables  
 Up to 250 White Garden Chairs  
 Portable Sound System with Wired Mic and Stand  
 Bridal Suite  
 One Hour Rehearsal Prior to Wedding Day  
 (Based on Availability)

## Shuttle

6 Passenger Shuttle Rental 100  
 Shuttle Driver per Hour 40

## Staging

16 in. Staging with Skirting 75  
 (Per 8' by 6' section, stairs are included)

## Dance Floor

Dance Floor (20' x 28') (Each 4' x 4' Section) 5

## Chairs

White Garden Chairs (Each up to 350) 3  
 Ballroom Chair Rental (Each up to 380)) 3

## Tables

30" Cocktail Table with Linen 10  
 4' Round Table with Linen 15  
 5" Round Table with Linen 20  
 6' Banquet Table with Linen & Skirted (Each Per Day) 15  
 8' Banquet Table with Linen (Each Per Day) 20

## Table Linens

62" x 62" White, Ivory or Black Linen 5  
 85" x 85" White, Ivory or Black Linen 5  
 52" x 114" White, Ivory or Black Linen 5  
 Napkins (Various Colors, Each) .50

## Tabletop

Number Stands (Each) 1  
 Votive Candle (Set of 3) 1  
 Square Mirror Centerpiece 1  
 Floral Bud Vase Centerpiece 15

## Decor

USA Flag 10  
 State Flag 10



## Breakfast

Includes freshly brewed coffee, decaffeinated coffee, hot herbal teas, ice water & orange juice.

### Continental Breakfast

Limit up to 3 hours of service & priced per person.

#### Coffee & Donuts

assorted donuts 6.95

#### The Continental

assorted mini muffins & fruit filled strudel  
fresh seasonal fruit 8.95

#### The Deluxe Continental

bagels with cream cheese  
yogurt parfaits 9.95

### Plated Breakfast

Includes assorted freshly baked mini muffins & fruit-filled strudel.

#### French Toast

whipped butter & maple syrup served with your choice of bacon or sausage links 11.95

#### Morning Scramble

scrambled eggs with cheddar cheese & chives served with O'Brien potatoes & your choice of bacon or sausage links 11.95

#### Quiche

bacon, onion, spinach & Swiss cheese quiche served with O'Brien potatoes 12.95

### Breakfast Buffets

Includes fresh seasonal fruit, assorted freshly baked mini muffins & fruit filled strudel. Buffets limited to two hours of service. Minimum of 25 guests.

#### The Early Riser

scrambled eggs, O'Brien potatoes, bacon & sausage links 12.95

#### Classic Egg Bake

sausage & cheddar egg bake & spinach, mushroom, onion & pepper jack cheese egg bake served with O'Brien potatoes 13.95

#### The Bunker

scrambled eggs, French toast with whipped butter & maple syrup, O'Brien potatoes, bacon & sausage links 14.95

#### Egg Strata

ham & cheddar strata & spinach, mushroom, onion & pepper jack cheese strata served with O'Brien potatoes 14.95

## Break Service

### A la Carte

### Hot Beverages

One gallon serves approx. 16 cups. One pot serves approx. 8 cups

Coffee or Decaffeinated Coffee	32.00	gallon
	16.00	pot
Herbal Tea or Hot Chocolate	32.00	gallon
	16.00	pot

### Cold Beverages

Soft Drinks	2.50	each
Natural Spring Water	2.50	each
Bottled Fruit Juice	3.50	each
Red Bull	5.00	each
Orange, Apple or Cranberry Juice	32.00	gallon
	16.00	pitcher
Iced Tea, Lemonade or Fruit Punch	30.00	gallon
	15.00	pitcher

### Hydration Stations

Fresh Ice Water with Sliced Cucumbers	20.00	gallon
Fresh Ice Water with Sliced Citrus Fruits	20.00	gallon

### Bakery

Donuts	24.00	dozen
Fruit Filled Strudel	24.00	dozen
Muffins	24.00	dozen
Bagels with Cream Cheese	30.00	dozen
Granola Bars	30.00	dozen
Cookies	24.00	dozen
Fudge Brownies & Blondies	24.00	dozen
Dessert Bars	30.00	dozen

### Eggs

Hard Boiled Eggs	1.50	each
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### Fruit & Yogurt

Whole Fresh Fruit	2.00	each
Fruit Kebabs	3.00	each
Chocolate Dipped Strawberries & Pineapple	3.00	each
Fruit Cup	4.00	each
Yogurt Parfait	4.00	each

### Snacks

Bag of Chips	2.00	each
Gardetto's Snack Mix	2.00	each
Mixed Nuts	2.75	each
Granola Bar	2.00	each
Candy Bar	2.50	each
Jack Links Beef Sticks	3.50	each
Trail Mix	4.50	each



## Luncheon Entrée Salads

Includes baskets of fresh gourmet rolls with whipped butter, freshly brewed coffee, decaffeinated coffee, hot herbal tea, iced tea & ice water.

### Chicken Caesar Salad

romaine, kale, croutons, grape tomatoes  
& shaved parmesan 12.95

### Cobb Salad

mixed greens, turkey, bacon, egg, tomato, avocado & Amablu cheese served with buttermilk ranch dressing 13.95

### Farmer's Market Salad

mixed greens, romaine, rotisserie chicken, roasted butternut squash, apples, dried cranberries, Amablu cheese, candied walnuts & sherry vinaigrette 13.95

## Luncheon Sandwiches & Wraps

Includes chef's choice of side salad & a fresh kosher pickle, freshly brewed coffee, decaffeinated coffee, hot herbal tea, iced tea & ice water.

### Chicken Salad Sandwich

rotisserie chicken salad, lettuce & tomato on focaccia 12.95

### Turkey & Swiss Sandwich

sliced turkey, Swiss cheese, lettuce, tomato  
& cranberry mayo on ciabatta 12.95

### Caesar Wrap

romaine, parmesan, grape tomatoes, croutons  
& Caesar dressing in a spinach tortilla 10.95  
with chicken 12.95

### Chicken Bacon Ranch Wrap

rotisserie chicken, shredded lettuce, pepper jack cheese,  
bacon & buttermilk ranch dressing in a spinach tortilla 12.95

## Luncheon Plated Entrées

Includes house or caesar salad, baskets of fresh gourmet rolls with whipped butter, chef's selected accompaniments, freshly brewed coffee, decaffeinated coffee, hot herbal tea, iced tea & ice water.

### Lasagna

traditional lasagna with Italian sausage, ground beef  
& ricotta served with toasted garlic bread 14.95

### Herb Crusted Pork Loin

with roasted apple dijon sauce 14.95

### Asiago Chicken

with pommery mustard cream sauce 15.95

### Beef Stroganoff

over buttered egg noodles 15.95

### Pan Fried Walleye

with lemon caper dill remoulade 19.95

## Luncheon Buffets

Includes freshly brewed coffee, decaffeinated coffee, hot herbal teas, iced tea & ice water. Minimum of 25 guests. Limited to two hours of service.

### Hot Dog

kettle chips, potato salad & fresh seasonal fruit,  
quarter pound, all beef hot dogs,  
served with pickles, ketchup, mustard & brat buns 12.95

### Express Sandwich

kettle chips, pasta salad & fresh seasonal fruit,  
assorted pre-made sandwiches 14.95

### Hot Dog & Brat

kettle chips, potato salad & fresh seasonal fruit,  
quarter pound, all beef hot dogs & beer brats,  
served with pickles, ketchup, mustard, onions, sauerkraut,  
relish & brat buns 14.95

### Wrap

kettle chips with homemade spinach dip,  
pasta salad & fresh seasonal fruit,  
Caesar salad wrap, grilled chicken Caesar wrap  
& chicken bacon ranch wrap 15.95

### Bunker Hills Deli

soup du jour, kettle chips, potato salad & fresh seasonal fruit,  
sliced ham & turkey, tuna & egg salads,  
served with slices of Swiss, cheddar & pepper jack cheeses,  
mayonnaise, mustard, lettuce & tomatoes & assorted breads 16.95

### All American Picnic

kettle chips with homemade spinach dip,  
potato salad & fresh seasonal fruit,  
third pound burgers & quarter pound beer brats with buns,  
served with sliced onions, tomatoes, cheese, lettuce, pickles,  
sauerkraut, relish, ketchup, mustard & mayonnaise 16.95

### Pizza & Wings

Caesar salad, dry rubbed wings with buffalo, sriracha & Asian  
sauces & your choice of pizzas:  
cheese, sausage, pepperoni or supreme  
served with grated parmesan & red pepper flakes 16.95

### Hot Sandwich

kettle chips with homemade spinach dip,  
coleslaw & fresh seasonal fruit,  
Jack Daniel's pulled beef & BBQ pulled pork,  
served with BBQ sauce & ciabatta rolls 17.95

### Backyard Grill

kettle chips with homemade spinach dip,  
potato salad & fresh seasonal fruit,  
lemon herb marinated chicken breast,  
third pound burgers with sautéed mushrooms & onions,  
served with lettuce, tomatoes, red onions,  
cheddar, jalapeño jack & Swiss cheeses,  
pickles, mayo, ketchup, mustard & kaiser rolls 17.95





## Plated Dinner Starters

Plated dinner entrées include your choice of one starter.

### House Mixed Greens Salad

cucumber, red onion & grape tomato with choice of dressing

### Caesar Salad

romaine, kale, croutons, grape tomatoes & shaved parmesan

### Wedge Salad

bacon, Amablu cheese & tomato with blue cheese dressing

### Harvest Salad

spring greens, candied walnut, dried cranberries, Amablu cheese & sherry vinaigrette

### Beet Salad

spinach with roasted beets, goat cheese & candied walnuts with orange chive vinaigrette

## Plated Dinner Entrées

Includes baskets of fresh gourmet rolls with whipped butter, your choice of one starter, chef's selected accompaniments, freshly brewed coffee, decaffeinated coffee, hot herbal tea & ice water.

### Pasta

#### Cajun Chicken Penne

roisserie chicken tossed in a cajun cream sauce with spinach, peppers, onions, tomatoes & shaved parmesan 19.95

#### Butternut Squash Ravioli

with dried cranberries, leeks & sage tossed in brown butter hazelnut sauce 20.95

#### Chicken & Spinach Cannelloni

chicken & spinach stuffed cannelloni, classic burgundy & Italian spiced marinara sauce served with seasonal vegetables 21.95

### Poultry

#### Asiago Crusted Chicken

with pommery mustard cream sauce 22.95

#### Chicken Piccata

with lemon butter caper sauce 23.95

#### Champagne Chicken

with champagne cream sauce 24.95

#### Chicken Chardonnay

with Italian ham, mushrooms, artichokes & sun dried tomatoes 25.95

#### Sun Dried Tomato Chicken

sautéed chicken with pesto cream sauce 26.95

#### Wild Mushroom Chicken

breaded chicken breast with wild mushroom thyme sauce 27.95

## Plated Dinner Entrées

Continued...

### Meat

#### Herb Crusted Pork Loin

with roasted apple dijon sauce 24.95

#### Medallions of Beef

with bordelaise sauce 28.95

#### Roast Prime Rib

with whipped horseradish sauce 32.95

#### Twin Tournedos of Beef

with wild mushroom sauce 34.95

#### Filet Mignon

with rosemary demi 36.95

### Fish

#### Seared Salmon

with dill butter 28.95

#### Almond Pepper Crusted Salmon

with tomato ginger sauce 30.95

#### Crusted Pan Fried Walleye

with lemon caper dill remoulade 32.95

#### Seared Halibut

with romesco sauce 34.95

### Duets

#### Short Ribs

4 ounce burgundy braised beef short ribs with chef's selected sauce accompanied by one of the following selections

Chicken Piccata 29.95

Champagne Chicken 30.95

Chicken Chardonnay 31.95

Seared Salmon 32.95

Crusted Pan Fried Walleye 34.95

Seared Halibut 35.95

#### Filet Mignon

4 ounce center-cut, grilled medium rare with chef's selected sauce accompanied by one of the following selections

Chicken Piccata 33.95

Champagne Chicken 34.95

Chicken Chardonnay 35.95

Seared Salmon 36.95

Crusted Pan Fried Walleye 38.95

Seared Halibut 39.95



## Vegetarian Entrées

Price equivalent to the lowest priced regular entrée served.

### Grilled Portobello Mushroom

tomato ginger sauce & sweet potato, quinoa & kale hash

### Acorn Squash

acorn squash stuffed with lentils, almonds, green onions & dried cherries, drizzled with maple cream sauce served over barley pilaf

### Stuffed Portobello Mushroom

grilled portobello mushroom stuffed with spinach, tomato, chèvre & panko bread crumbs, drizzled with balsamic syrup served over spelt with red peppers

### Tricolor Tortellini Pomodoro

cheese-filled pasta with roma tomatoes, spinach, button mushrooms, garlic, fresh basil & extra virgin olive oil topped with asiago cheese

### Portobello Mushroom Stack

grilled portobello mushroom stacked with fresh spinach, tomato, yellow squash, roasted bell peppers & zucchini, drizzled with white truffle oil, served over pesto cous cous

### Bunker Vegetarian Chicken

Gardein vegetarian chicken with tomato jam & fingerling potato hash

### Vegetarian Wellington

grilled portobello mushroom stuffed with vegetable duxelle, wrapped in a puff pastry & baked golden brown with périgourdine sauce & garnished with a sprig of rosemary

### Pappardelle Pasta

pappardelle pasta filled with shiitake mushrooms, tomatoes, asparagus & artichokes served with basil pesto grilled eggplant

### Stuffed Artichoke Trio

three stuffed artichokes: spinach & goat cheese, wild mushroom with mozzarella & sun dried tomato with Kalamata olives & pesto served over white wine, smoked tomato & asparagus relish

## Children's Entrées

Includes a mixed fruit plate served during the salad course, apple sauce & milk. Ages 3 - 10. Please select one entrée.

Mac & Cheese 12.95

Grilled Cheese & French Fries 12.95

Chicken Fingers & French Fries 12.95

Grilled Chicken & Mashed Potatoes 15.95

Steak Medallions & Mashed Potatoes 18.95

## Dinner Buffets

Includes bread basket, freshly brewed coffee, decaffeinated coffee, hot herbal teas & ice water. Minimum of 25 guests. Limited to two hours of service.

### Pasta

toasted garlic bread, Caesar salad, asiago chicken with fettuccine alfredo, traditional meat lasagna & seasonal vegetables 20.95

### Fajita

tortilla chips with salsa, Spanish rice, refried beans, sautéed chicken & shredded carnitas with warm tortillas, sautéed onions & peppers, shredded cheese, diced tomatoes, chilies, guacamole, sour cream & pico de gallo 20.95

### Pot Roast & Turkey

house salad with ranch dressing & balsamic vinaigrette, pot roast with au jus & turkey with gravy, homemade mashed potatoes & vegetable du jour 22.95

### Beef Stroganoff & Chicken Piccata

house salad with ranch dressing & balsamic vinaigrette, beef stroganoff with buttered egg noodles, chicken piccata & seasonal vegetables 24.95

### Champagne Chicken & Herb Crusted Pork

Caesar salad, champagne chicken, herb crusted pork loin with roasted apple dijon sauce, au gratin potatoes & sautéed seasonal vegetables 26.95

### Chicken Chardonnay & Pan Fried Walleye

farmer's market salad with sherry vinaigrette, chicken chardonnay, pan fried walleye with lemon caper dill remoulade, roasted fingerling potatoes & vegetable du jour 28.95

### North Woods

farmer's market salad with sherry vinaigrette, sun dried tomato chicken with pesto cream sauce, almond pepper crusted salmon with tomato ginger sauce, beef medallions with wild mushroom sauce fingerling potato hash & sautéed seasonal vegetables 32.95

### Great Lakes

farmer's market salad with sherry vinaigrette, chicken chardonnay, pan fried walleye, \*carved herb crusted prime rib with au jus & horseradish roasted fingerling potatoes & vegetable du jour 34.95

\*Chef attended stations, 90 per chef

### Bunker Hills

Caesar salad, champagne chicken, seared salmon, \*carved tenderloin with wild mushroom sauce, parmesan leek potatoes & sautéed seasonal vegetables 36.95

\*Chef attended stations, 90 per chef



## Lunch & Dinner Dessert Selections

### Plated Desserts

Crème Brûlée  
with fresh berries 4

Flourless Chocolate Cake  
with raspberry sauce 4

Individual Apple Pie  
with cinnamon whipped cream 4

Pecan Pie  
with whipped cream 5

New York Vanilla Cheesecake  
plain or with raspberry sauce 5

Crème Brûlée Cheesecake 5

Florida Key Lime Pie 5

Carrot Cake  
with cream cheese frosting 5

Triple Chocolate Tiger Cake 6

### Desserts Martinis

Chocolate Pot du Crème  
creamy chocolate custard topped with fresh whipped cream  
& a chocolate dipped oblaten 4

Lemon Raspberry Pound Cake  
layers of fresh raspberries, lemon curd & pound cake  
with fresh whipped cream 5

Grasshopper Martini  
a parfait of chocolate pot du crème & crème de menthe  
mousse with a chocolate mint swizzle stick 5

Salty Caramel Panna Cotta  
milk chocolate ganache topped with custard, salty caramel  
sauce, whipped cream & a chocolate decorette 6

Chocolate Torte & Berries  
chocolate torte topped with white chocolate mousse  
& fresh mixed berries, decorated with white  
& dark chocolate drizzle 6

## Boxed Meals

All boxed meals include a freshly baked cookie or granola bar, appropriate condiments & serviceware. Please limit selection to two offerings plus a vegetarian offering. Add bottled natural spring water for 2.50 each. Add a banana, apple or orange for 1.00 each.

### Salads

Served with grilled ciabatta.

Caesar Salad  
romaine, kale, croutons, grape tomatoes  
& shaved parmesan with grilled chicken 9.95

Cobb Salad  
mixed greens, turkey, bacon, egg, tomato, avocado  
& Amablu cheese with buttermilk ranch dressing 10.95

Farmer's Market Salad  
mixed greens, romaine, roasted butternut squash,  
apples, dried cranberries, Amablu cheese & candied walnuts  
with sherry vinaigrette with grilled chicken 10.95

### Wraps

Served with a bag of chips.

Caesar Wrap  
with croutons, grape tomatoes & shaved parmesan  
in a spinach tortilla 7.95

Chicken Caesar Wrap  
with croutons, grape tomatoes & shaved parmesan  
in a spinach tortilla with grilled chicken 9.95

Chicken Bacon Ranch Wrap  
rotisserie chicken, shredded lettuce, pepper jack cheese,  
bacon & buttermilk ranch dressing in a spinach tortilla 9.95

### Sandwiches

Served with a bag of chips.

Chicken Salad Sandwich  
rotisserie chicken salad, lettuce & tomato on focaccia 9.95

Turkey & Swiss Sandwich  
sliced turkey, Swiss cheese, lettuce, tomato,  
& cranberry mayo on ciabatta 9.95

Ham & Cheddar Sandwich  
sliced ham, cheddar cheese, lettuce, tomato,  
& dijon mayo on ciabatta 9.95

Italian Hoagie Sandwich  
Italian ham, salami, fresh mozzarella cheese,  
shredded lettuce & tomatoes on focaccia  
with boursin cheese & basil pesto spread 10.95



## Cold Hors D'oeuvres

Priced per each. Minimum order of 50 pieces per selection.

Deviled Eggs 1.50

Tomato Basil Bruschetta

with olive oil & balsamic reduction 1.50

Cherry Tomatoes

with herbed cream cheese 1.75

Beet & Orange Salsa on Endive

with basil oil 1.75

Pear & Amablu Crostini

with balsamic reduction 2.00

Italian Lollipops

cherry tomatoes, mozzarella, basil & balsamic reduction 2.50

Ham & Cream Cheese Pinwheel

on cucumber 1.50

Pork Tenderloin Crostini

with roasted apple sauce 2.00

Curry Chicken Salad on Pasta Chip

with roasted cauliflower & currants 2.00

Mini BLT Skewer

bacon, lettuce, tomato & sourdough toast 2.50

Asian Beef on Crisp Wonton

with wasabi aioli 2.50

Peppered Beef Crostini

with roasted red pepper butter 2.50

Grilled Shrimp

with avocado on tortilla chip 2.50

Sesame Seared Tuna

on cucumber round with sriracha aioli 2.50

Smoked Salmon on Endive

with shallot & dill cream 2.50

Crab Salad

with shaved fennel, orange & chives on jicama chip 2.50

Shrimp Cocktail

with lemon wedges & cocktail sauce 3.00

Lobster BLT

tomato aioli, fresh basil & bacon on crostini 3.00

## Hot Hors D'oeuvres

Priced per each. Minimum order of 50 pieces per selection.

Roasted Eggplant Tartlets

with herbed goat cheese & caramelized onion 2.00

Jalapeño Poppers

with popper jam 2.00

Vegetable Egg Roll

with sweet red chili sauce 2.00

Baked Brie

with raspberry in phyllo roll 2.50

Portobello Puff

with Amablu cheese & port butter in puff pastry 2.50

Dijon Chicken Puff Pastry

with wild mushroom sauce 2.50

Chicken Satay Skewers

with peanut sauce 2.50

Duck Quesadilla

with mango salsa 2.50

Bacon Wrapped Dates

with blue cheese 2.50

Grown-Up Grilled Cheese

manchego & membrillo cheeses & Spanish ham 2.50

Pork & Apple

with lime & chile in a tortilla 2.50

Beef Satay Skewers

with bourbon sauce 2.50

Mini Beef Wellington

with béarnaise sauce 3.00

Potato Cakes

with smoked salmon & apple horseradish cream 2.50

Shrimp Roll

with chili cucumber sauce 2.50

Crab Cakes

with chipotle aioli 3.00

Coconut Shrimp

with sweet red chili sauce 3.00

Almond Crusted Walleye Bites

with lemon caper dill remoulade 3.00



## Cold Displays

Serves approximately 25 people. \*Available Late Night.

### \*Chips & Dip

kettle chips with homemade spinach & onion dips 75  
tortilla chips with salsa 75  
tortilla chips with salsa & guacamole 100

### \*Trio of Deviled Eggs

classic, wasabi & smoked salmon deviled eggs 75

### \*Fresh Fruit

fresh seasonal fruit including: cantaloupe, honeydew, kiwi,  
pineapple & strawberries 100

### \*Fresh Crudite

assortment of garden fresh vegetables  
served with homemade spinach dip 100

### \*Grilled Vegetable Display

grilled asparagus, red onion, mushrooms, zucchini, peppers,  
yellow squash, artichokes & fresh mozzarella drizzled with  
balsamic reduction, served with grilled focaccia 125

### \*Meat & Cheese

sliced Italian ham, pepperoni, salami, cheddar & jalapeño jack  
cheese served with assorted gourmet crackers & garnished  
with assorted pickles & peppers 100

### \*Assorted Cheeses

international & local cheeses served with assorted gourmet  
crackers & garnished with red & green grapes 100

### \*Petite Sandwiches

assorted petite sandwiches including:  
20 turkey & Swiss with cranberry mayo,  
15 chicken salad & 15 ham & cheddar with dijon mayo  
served on mini potato buns with pickles & peppers 125

### \*Chicken, Tomato & Mozzarella

sliced grilled chicken breast layered between tomatoes &  
fresh mozzarella, drizzled with balsamic reduction & basil pesto  
served with grilled focaccia 125

### \*Tenderloin & Marinated Grilled Vegetables

sliced herb crusted beef tenderloin with  
creamy horseradish sauce & marinated grilled vegetables  
served with grilled focaccia 150

### \*Smoked Salmon Display

smoked salmon, red onion, capers, hard boiled eggs &  
cream cheese served with rye & French baguette crostinis 150

### \*Iced Jumbo Shrimp

75 jumbo shrimp, peeled, chilled & served with  
tabasco sauce, cocktail sauce & lemon wedges 225

## Hot Displays

Serves approximately 25 people. \*Available Late Night.

### \*Pizza

16" pizza pies, your choice of:  
cheese, sausage, pepperoni or supreme 25 each

### \*Spinach & Artichoke Dip

creamy spinach & artichoke gratin baked golden brown, served  
with grilled focaccia, carrot sticks, celery & red peppers 100

### \*Meatball Trio

served three ways - sweet & sour sauce,  
jerk sauce & our signature bourbon sauce 100

### \*Chicken Tenderloins

chicken strips served with honey mustard,  
buffalo & ranch dipping sauces 125

### \*Wing Sampler

dry rubbed, sriracha & Asian sauces 150

### \*Nachos

tortilla chips with ground beef or grilled chicken,  
cheddar cheese sauce, salsa, guacamole & sour cream 150

### \*BBQ Sliders

Jack Daniel's pulled sirloin & BBQ pulled pork  
served on mini pretzel rolls with gherkin pickle skewers 150

### \*Short Rib Sliders

braised, boneless beef short ribs served on grilled focaccia  
topped with smoked gouda, red onion marmalade  
& balsamic reduction 150

### \*Pasta Bar

grilled chicken in chardonnay sauce with cavatappi  
sautéed shrimp in garlic butter sauce with fettuccine  
& grilled vegetables in arrabiata sauce with penne  
served with toasted garlic bread 150

### \*Elegant Bites

mini beef wellingtons with béarnaise sauce,  
dijon chicken puff pastries with wild mushroom sauce &  
coconut shrimp with sweet red chili sauce 200

## Bookshelf Displays

Serves approximately 25 people.

### \*Salad on the Rocks

Harvest Salad & Caesar Salads  
served in high ball glasses 100

### \*Hors D'Oeuvres Display

jumbo shrimp with cocktail sauce & lemon wedge &  
fresh carrots, celery & bell peppers with ranch dressing  
served in shot glasses 125





## Carvery Stations

Chef attended carvery stations, 90 per chef per 3 hour period.  
One station recommended for every 50 to 75 guests.  
Each order serves approximately 25 people.

### Roasted Pork Loin

herb crusted pork loin with roasted apple dijon sauce,  
port demi glace & mini potato buns 150  
(one pork loin serves approximately 25 guests)

### Roasted Turkey Breast

ranch seasoned, slow roasted turkey breast served with  
cranberry chutney, orange aioli & mini potato buns 150  
(one turkey breast serves approximately 25 guests)

### Herb Crusted Prime Rib

herb crusted prime rib served with au jus,  
horseradish cream sauce & mini potato buns 250  
(one half prime rib serves approximately 25 guests)

### Châteaubriand

châteaubriand served with mixed herb horseradish sauce,  
béarnaise sauce & mini potato buns 250  
(two châteaubriands serve approximately 25 guests)

## Performance Stations

\*Chef attended performance stations, 90 per chef, per 3 hour period.  
One station recommended for every 50 to 75 guests.  
Serves approximately 25 people.

### \*Mash-tini Station

mashed potatoes with your choice of toppings to include:  
sour cream, cheddar cheese, Amablu cheese, applewood  
smoked bacon & scallions served in a martini glass 125  
\*requires two chefs

### \*Creamy Shells & Cheese Station

large pasta shells baked in a creamy four cheese sauce with  
your choice of toppings to include: lobster, seasoned ground  
beef, rotisserie chicken breast, applewood smoked bacon,  
broccoli & butter cracker crumbs served in a martini glass 150  
\*requires two chefs

### \*Popcorn Chicken Station

chicken tenderloin bites tossed with your choice of sauces  
to include: buffalo, teriyaki or honey BBQ served on a bed of  
celery blue cheese, Asian slaw or corn & black bean relish  
& topped with Amablu cheese, black sesame seeds  
or diced scallions 175  
\*requires two chefs

### \*Stromboli Station

Hand rolled pizza dough stuffed with parmesan, asiago &  
mozzarella cheese or pepperoni, sausage & mozzarella  
cheese, brushed & baked with olive oil & Italian herbs & spices  
served with rich marinara sauce, parmesan cheese  
& crushed red pepper 175

## Dessert Displays

Serves approximately 25 people. \*Available Late Night.

### \*Freshly Baked Cookies

assorted chocolate chip, chocolate merlot,  
lemon zest & butterscotch oatmeal cookies 50  
(25 cookies)

### \*Dessert Bars

a display of red velvet brownie, cream cheese,  
peanut butter & apricot bars 65  
(25 bars)

### \*Chocolate Dipped Fresh Fruit

strawberries & pineapple 75

### \*Candy Display

your choice of 8 displayed candies:  
tootsie rolls, m&m's, jelly beans, gummy bears, gumballs,  
skittles, salt water taffy, jolly ranchers, starbursts, liquorice,  
pixy sticks, hershey's kisses or mini candy bars 100

### \*Crème Brûlée

25 vanilla & butterscotch crème brûlées  
topped with a candied sugar crust 100

### \*Homemade Apple Crisp

served warm with whipped cream 100  
(1 pan serves approximately 25)

### \*Petite Desserts

a display of homemade mini lemon tarts, mini pecan pies,  
chocolate truffles & white chocolate dipped pineapple 125

## Dessert Bookshelf Displays

Serves approximately 25 people. \*Available Late Night.

### \*Sweet Cupcakes

25 assorted cupcakes to include:  
red velvet cupcake with cream cheese frosting,  
chocolate cupcake with chocolate mousse & strawberry,  
& vanilla cupcake with white chocolate mousse & oreo 75

### \*Savory Mini Cupcakes

25 assorted cupcakes to include:  
maple cupcake with maple white chocolate mousse  
& chocolate dipped bacon, vanilla cupcake with  
white chocolate mousse & chocolate dipped potato chip  
& chocolate cupcake with peanut butter white chocolate  
mousse & white chocolate dipped pretzel 100

### \*Dessert Shooters

25 assorted shooters to include: lemon mousse with berries,  
salty caramel panna cotta & red velvet pot du crème 100



# Bar Menus

Bartenders will be provided free of charge if consumption is over \$300 per bartender, per three (3) hour period. If sales do not exceed \$300 per bartender, per three (3) hour period, a fee of \$95 will apply for each minimum that is not met.

## Signature Drinks

Customize your event with a unique, signature cocktail or martini specially crafted for your event. Please inquire with your Catering Sales Representative.

## Wine List

Wine pairings & pricing to complement your selected menu are available upon request. \*Additional bar options are available upon request.

## Cash Bar

All beverages consumed are paid in cash by the individual. One bartender will be scheduled per every 125 - 150 guests.

## Host Bar

All beverages consumed are paid by the host. One bartender will be scheduled per every 75 - 100 guests.

## Host Bar Per Person Options

All beverages consumed are paid by the host & are based on consecutive hours of service.

### Super Premium Bar

First 60 Minutes 16  
Each additional 30 minutes 8  
Each additional 15 minutes 4

soft drink  
sparkling water  
fruit juice  
non alcoholic beer  
domestic bottled beer  
premium bottled beer  
domestic draught beer  
premium draught beer  
house wine  
premium wine  
well liquor  
well cocktails  
call liquor  
call cocktails  
premium liquor  
premium cocktails

## Host Bar Per Person Options

Continued...

### Premium Bar

First 60 Minutes 12  
Each additional 30 minutes 6  
Each additional 15 minutes 3

soft drink  
sparkling water  
fruit juice  
non alcoholic beer  
domestic bottled beer  
premium bottled beer  
domestic draught beer  
premium draught beer  
house wine  
premium wine  
well liquor  
well cocktails  
call liquor  
call cocktails

### Basic Bar

First 60 Minutes 8  
Each additional 30 minutes 4  
Each additional 15 minutes 2

soft drink  
sparkling water  
fruit juice  
non alcoholic beer  
domestic bottled beer  
premium bottled beer  
domestic draught beer  
premium draught beer  
house wine  
premium wine

OR

soft drink  
sparkling water  
fruit juice  
non alcoholic beer  
domestic draught beer  
house wine  
well liquor

