



2024 BANQUET PACKAGES

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Updated 05/03/2024



WELCOME!

Colonial Golf & Tennis Club is located in beautiful central Pennsylvania. Our facility is the perfect location for small and large-scale events. Whether it is a business luncheon, a family reunion, or a gala, our team will work with you to create the perfect event! With the capacity to hold up to 300 guests, there is no better place to hold your special occasion.

We provide flexible event rooms, on-site catering, and food and beverage options that suit your event's needs. We are the best place in central PA to host a multitude of events.

OUR BANQUET & CATERING TEAM

MEGAN YURKOVIC

Catering Sales Director
717-657-3212 Ext: 230

CHARLES SWEENEY

Food & Beverage Director
717-657-3212 Ext: 160

MICHELE SCHADE

Assistant Food & Beverage Director
717-657-3212 EXT: 160

STEVE PATTERSON

Executive Chef
717-657-3212 Ext: 160

RYAN OSBORN

Executive Sous Chef/Head Banquet Chef
717-657-3212 Ext: 160





ROOM RENTAL

BALLROOM AND COLONIAL ROOM

BALLROOM

Our Ballroom is our most versatile room and is perfect for any gala, business meeting, or dinner party. A chandelier, picture frame wall molding, and a high ceiling create an elegant space for any event. Equipped with a partition, our Ballroom can be broken in half to create our Colonial Room or a standalone space with a dance floor. A built-in bar on the Colonial side offers the perfect place for beverage service.* The wood paneling dance floor on the Ballroom side creates a focal point for presentations or a designated spot for a DJ.

ROOM CAPACITY

Round Table Seating: 230 guests
Cocktail Party Setup: 300 guests

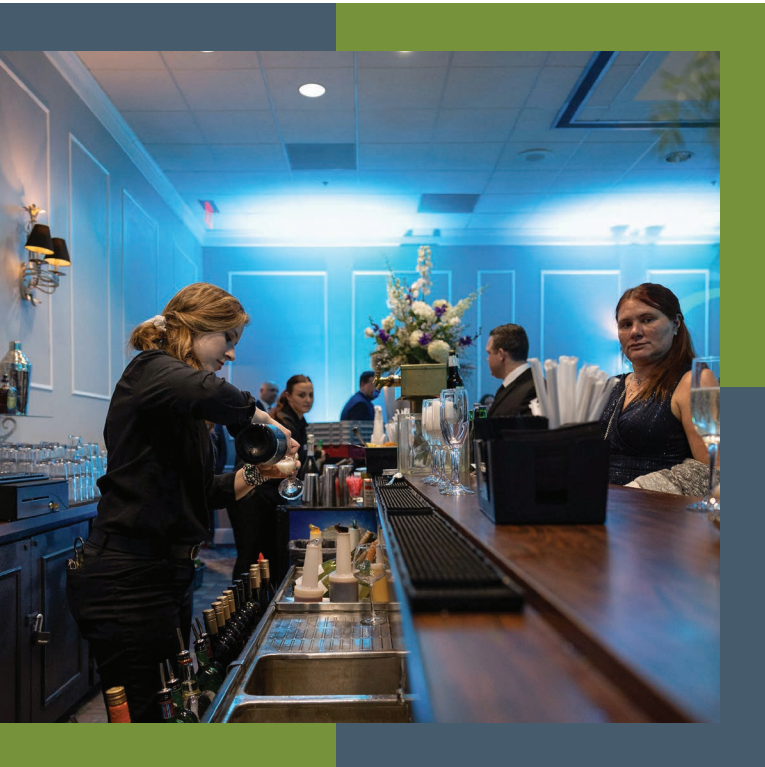
COLONIAL ROOM

For events that are too small for our full Ballroom, but too large for our Fairway Room, our partitioned Colonial Room offers the stylish look of our Ballroom with a more intimate space. It is versatile for sit-down meals and cocktail style events, while also having a built-in bar.*

ROOM CAPACITY

Round-Table Seating: 45 guests
Cocktail Party Setup: 60 guests
Conference Setup: 45 guests
U-Shaped Seating: 40 guests

**Note:* Bar offerings are not automatic in a banquet package and require separate fees.



ROOM RENTAL

FAIRWAY ROOM AND CONNECTING ROOMS

FAIRWAY ROOM

Overlooking our 18th green, The Fairway Room is the perfect space for your next bridal shower, birthday party, or dinner party. Floor-to-ceiling windows line the far wall, offering scenic golf course views wherever you are in the room. The Fairway Room can be rented as a single room or open up the two adjacent rooms to double its capacity. The attached Revere Room and Hancock Room are perfect for cocktail hour for weddings, fundraisers, and holiday parties. With complimenting designs and easy flow between them, all three rooms may be used for one event without the space feeling distorted or broken apart.

ROOM CAPACITY

| | |
|-----------------------|-----------|
| Round Table Seating: | 45 guests |
| Cocktail Party Setup: | 75 guests |
| Conference Setup: | 40 guests |

REVERE AND HANCOCK ROOMS

REVERE ROOM

Connecting right next door to our Fairway Lounge, the Revere can be opened to expand existing space or used as a standalone space. The Revere Room is perfect as a standalone for small meetings and conferences, as it provides privacy without feeling crowded.

HANCOCK ROOM

Much like our Revere Room, our Hancock Room is ideal for small meetings and seminars. It is the last room on our Fairway side, with plenty of natural light and a small balcony. It is often used in tandem with our Revere Room to open more space as needed for meetings. The possibilities are endless with our Fairway rooms to mix and match for your event!

BOTH ROOMS CAPACITY

| | |
|-------------------|-----------|
| Sit-Down: | 20 guests |
| Conference Setup: | 20 guests |
| U-Shaped Seating: | 20 guests |



HOUSE POLICIES

BANQUET ROOM RENTAL

The room rental fees are subject to the time of year & day of the week. Additional fees or charges may apply depending on the requirements of your event. All event bookings include a 2-hour setup window. If additional time is requested, additional charges may apply. All event spaces are available between 8:00 AM and 12:00 AM.

MENU SELECTIONS & GUARANTEED GUEST COUNTS

The menu and estimated guest count of your event are to be provided a minimum of 14 days prior to the date of your function. Furthermore, a guaranteed guest count is due 1 week prior, and if this is not provided, the estimated guest count will become the guarantee. A \$25 per guest charge will be assessed in addition to the cost of the meal for any additional guests added within the 48-hour window of your event.

EVENT FOOD & BEVERAGE MINIMUMS

All events require a minimum of \$300 in food & beverage charges. Event minimums are subject to the time of year and day of the week. The minimum is in food & beverage charges only; room rental fees, service charges, and sales tax do not count towards the minimum.

FOOD & BAR SERVICE

No outside food or beverage of any kind is permitted to be brought into the Club by the client or any attendees. Club Management does not permit excessive alcohol consumption on Club property. Furthermore, Colonial reserves the right to refuse service to anyone who appears to be visibly intoxicated. Last call for the bar will be done 30 minutes prior to the specified event end time. Bar service and parties are to conclude no later than 11:00 PM, and all attendees must vacate the building no later than 12:00 AM.

MENU & PACKET PRICING

All pricing is subject to change and can be confirmed within 3 months of the event date.

A 20% Service Charge and 6% Sales Tax will apply to all food & beverage charges. Any tax-exempt institutions must provide the proper paperwork with their identification number prior the event date.

DEPOSITS & PAYMENT

A deposit of \$250 is required to secure any of the banquet spaces. All deposits are non-refundable, and the deposit will be applied towards the final balance of the event. Final invoices will be sent out after the event, and full payment must be received within seven days of receipt of the invoice. All non-Member hosted events require a contract and credit card on file. The credit card on file will be charged for any unpaid balances if the payment has not been received after seven days. All events hosted by a Member of the Club must be charged to the Member's account to avoid a room rental fee.

BREAKFAST PACKAGES

All breakfast packages include coffee, decaf, orange juice, & an assortment of teas.
Breakfast or Brunch Buffet service duration is for 1.5 hours.

PLATED BREAKFAST **Maximum 30 People \$16 Per Person**

Choice of scrambled eggs, French toast, or waffles
Choice of bacon or sausage
Home fries
Toast

CONTINENTAL BREAKFAST **\$14 Per Person**

Seasonal fresh fruit
Assorted breakfast pastries
Assorted bagels & toast
Cream cheese, butter, & jelly
Assortment of individual yogurts

BREAKFAST BUFFET

Minimum 30 people \$22 Per Person

Scrambled eggs
Bacon or sausage
Pancakes or French toast
Potatoes O'Brien
Assorted bagels & toast
Cream cheese, butter, jelly
Seasonal fresh fruit
Apple & cranberry juice

BRUNCH BUFFET

Minimum 30 people \$30 Per Person

Seasonal fresh fruit
Assorted breakfast pastries
Assorted bagels & toast
Cream cheese, butter, & jelly
Pancakes or French toast
Bacon & sausage
Potatoes O'Brien
Chef attended omelet station
Yogurt or oatmeal bar
Apple & cranberry juice

PACKAGE ADD-ONS & UPGRADES

OMELET STATION

\$8 Per Person

Minimum 25 people
Parties over 50 additional fees apply
\$75 attendant fee

QUICHE

\$5 Per Person

Ham & Swiss
Broccoli & cheddar
Western

PANCAKES

\$3 Per Person

Blueberry pancakes
Chocolate chip pancakes

YOGURT BAR

\$4 Per Person

Granola
Seasonal fruit: fresh & dried
Chocolate chips
Toasted walnuts & pecans
Honey

BAKED OATMEAL BAR

\$4 Per Person

Brown sugar
Cinnamon
Apples, honey, & dried fruits
Chocolate chips
Walnuts & pecans

MIMOSA BAR

\$7 Per Person/Per Hour

Champagne with orange & cranberry juice, accompanied by orange slices & seasonal berries

BLOODY MARY BAR

\$8 Per Person/Per Hour

Smirnoff vodka with lemon & lime wedges, pepperoncini, cornichons, & olives

LUNCH PACKAGES

DELI PLATTER **\$24 per person**

Deli Platter service duration is for 1.5 hours.

Includes a beverage station featuring coffee, decaf, iced tea, & lemonade.

Choice of 1 salad: Caesar salad or garden salad (*with ranch & balsamic dressing*)

Choice of 1 soup: Tomato bisque, beef & vegetable, chicken noodle, or cream of crab (additional \$2 per person)

White, wheat, & rye bread

Choice of chicken or tuna salad

Turkey, ham, & roast beef

American, cheddar, & provolone cheeses

Lettuce, tomato, red onion

Choice of 2 sides: pasta salad, potato salad, coleslaw, fruit platter, vegetable platter

Cookies & brownies

Chips & pretzels

ITALIAN MARKET UPGRADE **Additional \$6 per person**

Salami, capicola, prosciutto

Red wine herbed vinaigrette

Oven roasted tomatoes

Banana peppers

Hot pepper spread

LUNCH BUFFET

Minimum 30 People. Includes a beverage station featuring coffee, decaf, iced tea, & lemonade.

Lunch Buffet service duration is for 1.5 hours.

\$32 Per Person for 2 Entrée Selections, or \$36 Per Person for 3

Choice of 1 salad: Caesar salad or garden salad *with ranch & balsamic dressing*

Fresh baked rolls with butter

Choice of 2 or 3 entrées

Chef's choice vegetable & starch

Choice of dessert

Upgrade to add on soup: additional \$5 per person

ENTRÉE SELECTIONS

| | |
|-------------------------------------|------------------------------------------------------|
| Pine Nut Chicken | Roasted red peppers, feta, basil oil |
| Honey Bourbon BBQ Short Ribs | Caramelized onions |
| Mushroom Ravioli (V) | Creamy Marsala onion sauce |
| Salmon Florentine | Tomato, spinach, Parmesan, white wine lemon sauce |
| Swordfish (GF) | Lemon caper brown butter sauce, tomato confit |
| Seared Chicken Breast (GF) | Julienned vegetables, sesame seeds, Thai chili sauce |
| Vegetable Lasagna (GF/V) | Layers of vegetables, 3 cheese blend, marinara sauce |
| Garlic Sesame Beef Stir Fry | Seasoned vegetables & basmati rice |

DESSERT SELECTIONS

Apple pie

Chocolate cake

Cheesecake

Cookies & brownies

PLATED LUNCHES

Choice of 2 Entrées Choice of 3 Entrées Add'l. \$3 Per Person

All plated options are served with fresh baked rolls & include a beverage station featuring coffee, decaf, iced tea, & lemonade

SALADS

PROTEIN ADD-ONS

Grilled or blackened chicken Add \$6
Grilled or blackened shrimp Add \$8
Blackened or baked salmon Add \$8

CAESAR SALAD \$12

Romaine, oven roasted tomato, shredded Parmesan, house croutons, Caesar dressing

FRUIT & NUT SALAD (GF/V) \$12

Spring mix, strawberries, blueberries, pineapple, mandarin orange, toasted coconut, candied walnuts & pecans, piña colada dressing

SPINACH SALAD (GF) \$12

Baby spinach, blistered cherry tomatoes, chopped bacon, red onion, hard cooked egg, cremini mushrooms, hot bacon dressing

COBB SALAD (GF) \$14

Iceberg & romaine, hard boiled egg, applewood smoked bacon, diced tomatoes, blue cheese crumbles

CHEF SALAD \$14

Iceberg & romaine, oven roasted tomato, cucumber, red onion, carrots, house croutons, turkey, ham, herbed red wine vinaigrette

SANDWICHES

Served with kettle cooked potato chips or side salad

CAPRESE (V) \$14

Pesto mayo, fresh mozzarella, beefsteak tomato, balsamic tossed mixed greens, ciabatta

CALIFORNIA CLUB \$14

Guacamole, lettuce, tomato, turkey, bacon, ciabatta

GRILLED CHICKEN SALAD \$14

Grapes, almonds, mixed baby greens, croissant

ROAST BEEF \$14

Arugula, red peppers, provolone, caramelized onions, horseradish aioli, Vienna roll

PLATED LUNCHES (CONT.)

Choice of 2 Entrées Choice of 3 Entrées Add'l. \$3 Per Person

All plated options are served with fresh baked rolls & include a beverage station featuring coffee, decaf, iced tea, & lemonade

SIDE SALAD OPTIONS

HOUSE SALAD (V)

Iceberg & romaine, oven roasted tomato, cucumber, red onion, carrots, house croutons, herbed red wine vinaigrette

CAESAR SALAD

Romaine, oven roasted tomato, shredded Parmesan, house croutons, Caesar dressing

SEASONAL SALAD ADDITIONAL \$2

Check with our catering sales manager for current seasonal items

HOT ENTRÉES

Served with the Chef's choice of vegetable & starch

CRAB CAKE (GF) \$28

Tartar sauce, lemon wedge

FILET MIGNON \$32

Served with bordelaise or bearnaise sauce

HONEY BOURBON BBQ SHORT RIBS \$25

Caramelized onions

GRILLED CHICKEN BRUSCHETTA (GF) \$24

Fresh mozzarella, tomato bruschetta, aged balsamic reduction

GRILLED ROSEMARY CITRUS MARINATED CHICKEN \$24

Blistered cherry tomatoes, herb jus

SALMON (GF) \$25

Beurre blanc, fresh basil

ROASTED MUSHROOM RAVIOLI (V) \$20

Creamy Marsala onion sauce

EGGPLANT NAPOLEON (V) \$18

Tomato, mozzarella, pesto marinara sauce

CHICKEN PARMESAN \$24

Mozzarella, marinara

SWORDFISH (GF) \$26

Caper lemon butter, tomato confit

HORS D'OEUVRES

PLATTERS & DISPLAYS

Platters & Displays service duration is for 1 hour.

PLATTERS

CRUDITÉ (GF/V) \$6 per person

Buttermilk ranch dipping sauce

FRESH FRUIT PLATTER (GF/V) \$8 per person

Seasonal berries & yogurt dipping sauce

ANTIPASTO PLATTER \$15 per person

Assorted artisan cheeses & cured meats, crackers, whole grain mustard, cornichons, dried fruits, nuts, seasonal spread

HUMMUS PLATTER (V) \$8 per person

Carrots, celery, cucumbers, peppers, toasted pita

SEAFOOD DISPLAYS:

JUMBO SHRIMP COCKTAIL \$100 per 50 shrimp

Cocktail sauce & lemon wedges

RAW BAR

Served with mignonette, cocktail sauce, Tabasco, lemon, seaweed salad

SHRIMP \$125 per 50

GULF OYSTERS ON THE ½ SHELL \$125 per 50

AHI TUNA POKE \$75 per 50 portions

HORS D'OEUVRES (CONT.)

STATIONED & PASSED HORS D'OEUVRES

Stations & Passed Hors d'Oeuvres duration is 1 hour or until depletion of piece count. All menu options listed below are priced per 25 pieces. All menu options can be stationed or passed. If choosing to have your hors d'oeuvres passed, a \$50 butler fee applies.

HOT HORS D'OEUVRES

COCONUT SHRIMP \$75

Thai chili dipping sauce

BACON WRAPPED SCALLOPS \$75

Maple mustard glaze

LOADED POTATO BITE (GF) \$40

Bacon, cheddar, chives, sour cream

MINI CRAB CAKES \$100

House remoulade

PHILLY CHEESESTEAK EGGROLL \$50

Cheddar cheese dipping sauce

BUFFALO CHICKEN MEATBALLS \$50

Crumbled blue cheese, shaved celery, buffalo sauce

GRILLED CHEESE SHOOTER (V) \$40

Creamy tomato bisque, grilled cheese crouton

CHICKEN QUESADILLA \$50

Salsa ranch dipping sauce

VEGGIE SPRING ROLLS (V) \$50

Sweet & spicy chili sauce

FRIED RAVIOLI (V) \$40

Marinara, shredded Parmesan, basil

COLD HORS D'OEUVRES

TOMATO BRUSCHETTA (V) \$50

Roma tomato, red onion, basil, crostini, balsamic

ANTIPASTO SKEWER (GF/V) \$75

Mozzarella, cherry tomato, artichoke, olive, basil

STUFFED PEPPADEW PEPPERS (GF/V) \$50

Herbed goat cheese

NEW ENGLAND STYLE LOBSTER SALAD \$100

Mini brioche bun, chives

SMOKED SALMON WRAPPED ASPARAGUS (GF) \$50

Cucumber, dill crème fraîche

AHI TUNA POKE \$50

Wasabi rice cracker

BURRATA CHEESE CROSTINI (V) \$60

Tapenade, lemon olive oil

CAESAR SALAD BITE (V) \$40

Parmesan, oven roasted tomato, romaine, Caesar dressing

LIVE ACTION STATIONS

Live Action service duration is for 1.5 hours

CARVING STATION

Minimum 25 People.

Chef attended carving station served with fresh baked rolls & seasonal sauces.

APPLE & BROWN SUGAR BRINED PORK LOIN \$10 per person

APPLEWOOD SMOKED HAM \$10 per person

HERB ROASTED TURKEY BREAST \$12 per person

SLOW ROASTED PRIME RIB \$20 PER PERSON

SEA SALT & CRACKED BLACK PEPPER ROASTED BEEF TENDERLOIN \$26 per person

PASTA STATION

\$12 per person - Chef attended or self-serve.

Served with fresh Parmesan, crushed red pepper, breadsticks, & choice of Caesar or house salad.

PASTA: CHOICE OF 2

Penne, fettuccine, tortellini, cavatappi

SAUCE: CHOICE OF 2

Marinara, basil pesto, Alfredo, vodka blush

PROTEIN: CHOICE OF 1

Sausage, chicken, shrimp, meatballs

Additional protein options: \$4 per person

ADD INS: CHOICE OF 3

Broccoli, sun dried tomatoes, spinach, artichokes, mushrooms, cherry tomatoes, peppers

If a Chef attended station is selected, a \$75 Chef attendant fee applies.

LIVE ACTION STATIONS (CONT.)

Live Action service duration is for 1.5 hours

BUILD-YOUR-OWN STATIONS

SLIDERS: CHOICE OF 2 \$14 per person

Choice of 2: Pulled pork, burgers, meatballs, Nashville hot chicken, crabcake (*additional \$2 per person*)
Served on brioche buns, including assorted accompaniments

Choice of 1: French fries or tater tots

BAKED POTATO BAR \$6 per person

Baked potato, bacon, cheddar cheese, sour cream, scallions, whipped butter

Add chili: \$3 per person

TACO BAR \$16 per person

Choice of 2: Beef barbacoa, pork carnitas, cilantro lime gulf shrimp, southwest shredded chicken
Served with diced tomatoes & onions, guacamole, salsa, pico de gallo, shredded lettuce, jalapeños, shredded cheese, sour cream, refried beans, Spanish rice, hard & soft shells

CHEESESTEAK BAR \$18 per person

Shaved ribeye, chicken, cheese wiz, caramelized onions, peppers, mushrooms, marinara, lettuce, tomato, Vienna roll

Choice of 1: french fries or tater tots

SALAD BAR \$12 per person

Iceberg & romaine mix, mixed greens, baby spinach, bacon bits, hard boiled eggs, cherry tomatoes, onion, cucumbers, carrots, croutons, Parmesan cheese, olives, pepperoncini, cheddar cheese, mushrooms

Dressing, choice of 2: Zesty Italian, herbed red wine vinaigrette, ranch, balsamic vinaigrette, 1000 island, Caesar

Add chicken: \$4 per person

ICE CREAM SUNDAE BAR \$8 per person

Choice of 1: Chocolate, vanilla, strawberry

Sprinkles, peanuts, whipped cream, crushed Oreos, chocolate sauce, pretzels, Reese's peanut butter pieces, chocolate chips, strawberry fruit topping

Add 2nd ice cream flavor: \$3 per person

DINNER BUFFET

\$38 per person

Minimum 30 People. Buffet service duration is for 1.5 hours.

BUFFET INCLUDES:

Beverage station featuring coffee, decaf, iced tea, and lemonade
Caesar salad or garden salad with ranch & balsamic dressing
Fresh baked rolls with butter
Choice of 2 entrées Choice of 3 Entrées \$44 Per Person
Chef's choice vegetable & starch
Choice of dessert

ENTRÉE OPTIONS

Choice of 2

CHICKEN COQ AU VIN

Braised chicken thighs, bacon, mushroom, onion, red wine sauce

CHICKEN PARMESAN

Italian herb breaded chicken breasts, marinara, mozzarella cheese

OVEN ROASTED STUFFED PORK LOIN

Cornbread stuffing, apple cherry jus

CHICKEN CACCIATORE (GF)

Onions, peppers, mushrooms, herb tomato sauce

SALMON FLORENTINE

Tomato, spinach, Parmesan, white wine lemon sauce

HONEY BOURBON BBQ SHORT RIBS

Caramelized onions

MUSHROOM RAVIOLI (V)

Creamy Marsala onion sauce

HORSERADISH CRUSTED COD

Baked Icelandic cod, zesty horseradish crust

CAVATAPPI PRIMAVERA (V)

Vegetable medley, house made tomato sauce, Parmesan

CHAR GRILLED MARINATED FLANK STEAK

Mushroom demi glace

DESSERT SELECTIONS

APPLE PIE

CHOCOLATE CAKE

CHEESECAKE

COOKIES & BROWNIES

PLATED DINNERS

PLATED DINNER PACKAGE INCLUDES:

Beverage station featuring coffee, decaf, iced tea, and lemonade
Caesar salad or garden salad with ranch & balsamic dressing
(Upgrade to seasonal salad: Additional \$2 per person)
Fresh baked rolls with butter
Choice of 2 Entrées Choice of 3 Entrées Add'l. \$3 Per Person
Chef's choice vegetable & starch
Choice of dessert
Add soup course: additional \$5 per person

ENTRÉE OPTIONS

Choice of 2

CRAB CAKE (GF) \$30 per person

5 ounce crab cake

CRAB CAKES (GF) \$40 per person

(2) 5 ounce crab cakes

FILET \$38 per person

6 ounce filet served with bordelaise or bearnaise sauce

CRAB CAKE & FILET \$56 per person

3 ounce crab cake, 4 ounce filet

CHICKEN SALTIMBOCCA \$32 per person

Prosciutto, sage demi glace

STUFFED AIRLINE CHICKEN \$34 per person

Pine nuts, spinach, sun dried tomato, mozzarella, pesto cream sauce

SALMON (GF) \$36 per person

Roasted tomato olive bruschetta, lemon olive oil

BRAISED SHORT RIBS \$36 per person

Rich vegetable gravy

BAKED COD \$30 per person

Herb Parmesan panko crumb topping, roasted red pepper pesto

DESSERT SELECTIONS

APPLE PIE

CHOCOLATE CAKE

CHEESECAKE

COOKIES & BROWNIES

BAR PACKAGES

*The pricing listed below is for open bar packages for 2 hours.
All bar packages may be billed based on consumption & applied to your final invoice.
Consumption based bars require a minimum of \$250 in sales, or the difference will be charged.
Bar service may not exceed 4 hours.*

BEER, WINE, & SODA BAR

\$18 per person

Domestic & import bottled beers, house wines, & assorted Pepsi products

CALL BRANDS BAR

\$20 per person

*After 2 hours, additional
\$8 per person per hour*

- Domestic & import bottled beers
- House wines
- Assorted Pepsi products
- Call Brand liquors

Our Call Brand Liquors

- Smirnoff Vodka
- Seagram's Gin
- Admiral Nelson Spiced Rum
- Bacardi Superior Rum
- Evan Williams Bourbon
- Canadian Club Whiskey
- Margaritaville Tequila
- Grant's Scotch

PREMIUM BRANDS BAR

\$25 per person

*After 2 hours, additional
\$10 per person per hour*

- Domestic & import bottled beers
- House wines
- Assorted Pepsi products
- Premium Brand liquors

Our Premium Brand Liquors

- Tito's Vodka
- Bombay Gin
- Captain Morgan Spiced Rum
- Bacardi Superior Rum
- Jim Beam Bourbon
- Sauza Tequila
- Jack Daniel's Whiskey
- Dewar's Scotch

TOP SHELF BAR

\$31 per person

*After 2 hours, additional
\$12 per person per hour*

- Domestic & import bottled beers
- House wines
- Assorted Pepsi products
- Top Shelf liquors

Our Top Shelf Liquors

- Ketel One Vodka
- Tanqueray Gin
- Captain Morgan Spiced Rum
- Bacardi Superior Rum
- Maker's Mark Bourbon
- Hornito's Tequila
- Crown Royal Whiskey
- Johnnie Walker Red Label Scotch

PACKAGE UPGRADES & ADD-ONS

UPGRADED WINE: Additional \$4 per person

Francis Coppola Cabernet Sauvignon, Pinot Noir, Merlot, Chardonnay,
Sauvignon Blanc, Pinot Grigio

SPECIFIC LIQUOR, BEER, WINE REQUESTS

Any specific brand of liquor, beer, or wine can be added to any bar package. Please check with the catering manager for pricing, availability, & our current wine list.

OUR BRANDS

HOUSE WINE: DARK HORSE

Cabernet Sauvignon, Pinot Noir, Merlot, Chardonnay, Sauvignon Blanc,
Pinot Grigio, White Zinfandel

DOMESTIC & IMPORT BEER

Miller Lite, Coors Light, Bud Light, Yuengling Lager, Michelob Ultra, Corona Extra,
Heineken, Stella Artois, Corona Seltzers, & White Claws
