



2026 BANQUET PACKAGES

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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 TEAM

MEGAN SHANAHAN

Event Sales Manager, Membership Coordinator
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: 130

STEVE PATTERSON

Executive Chef
717-657-3212 Ext: 170

RYAN OSBORN

Executive Sous Chef/Head Banquet Chef
717-657-3212 Ext: 150





ROOM RENTAL

BALLROOM AND COLONIAL ROOM

COLONIAL 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. The spacious design includes our Colonial Room and secondary space for seating and our dance floor. A built-in bar on the Colonial side offers the perfect place for beverage service.** The wood paneling dance floor creates a focal point for presentations or a designated spot for a DJ. Large events use the full Colonial Ballroom as one connected space. For smaller events, it can be broken in half with a partition to create the smaller Colonial Room and bar or a standalone room with the dance floor.

ROOM CAPACITY*

Round Table Seating: 230 guests
Cocktail Party Setup: 275 guests

COLONIAL ROOM

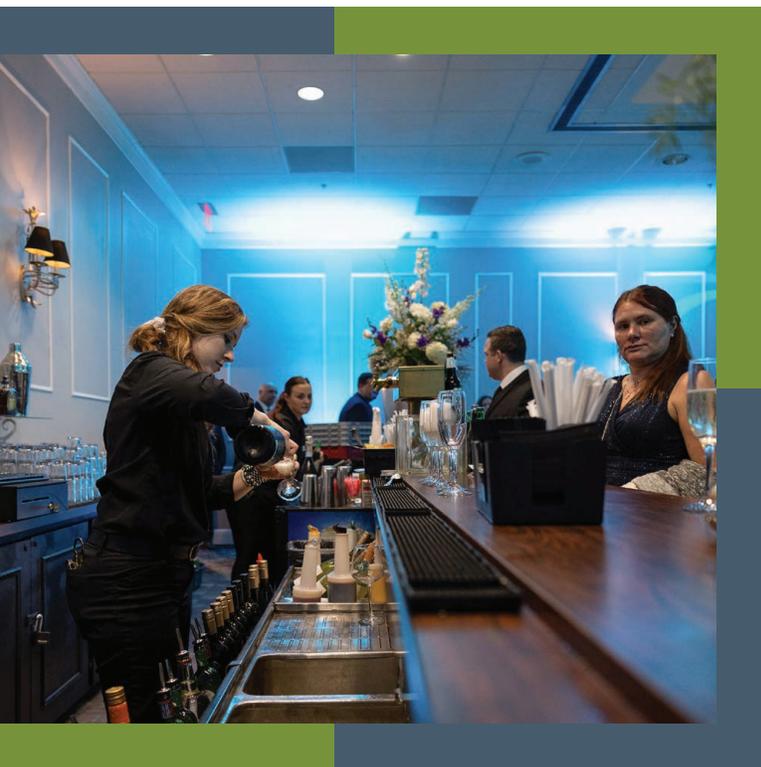
For events that are too small for our full Ballroom, but too large for our Fairway Room, our partitioned Colonial Room offers the same stylish look with a more intimate space. It is versatile for sit-down meals and cocktail style events, while also having a built-in bar.**

ROOM CAPACITY*

Round-Table Seating: 50 guests
Cocktail Party Setup: 60 guests
Conference Setup: 45 guests
U-Shaped Seating: 30 guests

*Capacities may be affected by food and beverage package choices

**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: 55 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*

Round-Table Seating: 20 guests
Conference Setup: 15 guests
U-Shaped Seating: 15 guests

*Capacities may be affected by food and beverage package choices



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 20 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. All credit card charges are subject to a 3% processing fee

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.

CAKE CUTTING FEE

Clients are welcome to bring in their own cake for any event if they wish to. Any cake that is brought in by a client, which they would like to have cut and served by the staff, will include a \$25 charge.

DEPOSITS & PAYMENT

A deposit is required to secure any of the banquet spaces:

150 guests or less: \$350 Over 150 Guests: \$500

Over 200 guests: \$1000

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 hour.

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

Choice of scrambled eggs 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 20 people \$22 Per Person

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

BRUNCH BUFFET

Minimum 30 people \$30 Per Person

Choice of 2 hot lunch entrées
Seasonal fresh fruit
Assorted breakfast pastries
Assorted bagels & toast
Cream cheese, butter, & jelly
Bacon & sausage
Potatoes O'Brien
Chef attended omelet station
Apple & cranberry juice

FOOD ADD-ONS & UPGRADES

PANCAKES, WAFFLES, OR FRENCH TOAST

\$3/Person

Choice of 1

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

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

BAR OPTIONS

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 \$25 per person

Deli Platter service duration is for 1 hour.

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

Choice of 1 soup or salad:

Tomato bisque, beef & vegetable, or chicken noodle soup
Caesar salad or garden salad (*with ranch & balsamic dressing*)

Choice of 3 meats:

Turkey, ham, roast beef, salami, capicola, prosciutto

White, wheat, & rye bread

Choice of chicken or tuna salad

American, cheddar, & provolone cheeses

Lettuce, tomato, red onion

Red wine herbed vinaigrette, banana peppers, hot pepper spread

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

Banana peppers

Hot pepper spread

LUNCH BUFFET

Minimum 25 People. Includes a beverage station featuring coffee, decaf, iced tea, & lemonade.

Lunch Buffet service duration is for 1 hour.

\$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

Chef's choice vegetable & starch

Choice of dessert (1)

Add second dessert option: Additional \$2 per person

ENTRÉE SELECTIONS

Pine Nut Chicken	Roasted red peppers, feta, basil oil
Honey Bourbon BBQ Short Ribs (GF)	Caramelized onions
Mushroom Ravioli (V)	Creamy Marsala onion sauce
Salmon Florentine (GF)	Salmon, roasted tomato olive bruschetta, lemon olive oil
Baked Cod	Herb Parmesan panko crumb topping, roasted red pepper pesto
Seared Chicken Breast (GF)	Julienned vegetables, sesame seeds, Thai chili sauce
Vegetable Lasagna (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 LUNCHESES

Choice of 2 Entrées for Attendees to Choose from

Choice of 3 Entrées: **Additional \$3 Per Person**

All Plated Lunch Packages include a beverage station featuring coffee, decaf, iced tea, & lemonade

SALADS

All Plated Salad options include fresh baked rolls

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, cherry 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, cherry tomato, 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, cherry tomato, cucumber, red onion, carrots, 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 LUNCHEES (CONT.)

Choice of 2 Entrées for Attendees to Choose from

Choice of 3 Entrées: **Additional \$3 Per Person**

Hot Entrées Options are served with fresh baked rolls & side salad (choice of 1)

All Plated Lunch Packages include a beverage station featuring coffee, decaf, iced tea, & lemonade

SIDE SALAD OPTIONS

GARDEN SALAD (V)

Iceberg & romaine, cherry tomato, cucumber, red onion, carrots, choice of ranch or balsamic dressing

CAESAR SALAD

Romaine, cherry 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) \$30

Tartar sauce, lemon wedge

FILET MIGNON (GF) \$32

Served with bordelaise or bearnaise sauce

HONEY BOURBON BBQ SHORT RIBS (GF) \$25

Caramelized onions

GRILLED CHICKEN BRUSCHETTA (GF) \$24

Fresh mozzarella, tomato bruschetta, aged balsamic reduction

GRILLED ROSEMARY CITRUS MARINATED CHICKEN (GF) \$24

Blistered cherry tomatoes, herb jus

SALMON (GF) \$25

Roasted tomato olive bruschetta, lemon olive oil

MUSHROOM RAVIOLI (V) \$18

Creamy Marsala onion sauce

EGGPLANT NAPOLEON (GF/V) \$18

Tomato, mozzarella, pesto marinara sauce

CHICKEN PARMESAN \$24

Mozzarella, marinara

BAKED COD \$26

Herb Parmesan panko crumb topping, roasted red pepper pesto

HORS D'OEUVRES

PLATTERS & DISPLAYS

Platters & Displays service duration is for 1 hour. During that 1 hour of service time, your platter or display will be refilled as needed. At the end of that hour, the board will be left out until depletion.

Platters and displays must be ordered based on your full event headcount; they may not be ordered for partial headcounts.

PLATTERS

CRUDITÉ (GF/V) \$4 per person

Buttermilk ranch dipping sauce

FRESH FRUIT PLATTER (GF/V) \$5 per person

Seasonal berries & yogurt dipping sauce

ANTIPASTO PLATTER \$12 per person

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

HUMMUS PLATTER (V) \$5 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

SHRIMP \$125 per 50

GULF OYSTERS ON THE ½ SHELL \$125 per 50

AHI TUNA POKE \$75 per 50 portions

Any day-of requests to increase or add on any additional hors d'oeuvres cannot always be accommodated. Colonial will do its very best to accommodate any of these requests if they arise, but it is not guaranteed.

HORS D'OEUVRES (CONT.)

STATIONED & PASSED HORS D'OEUVRES

Stationed & 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 (GF) \$75

Maple mustard glaze

LOADED POTATO BITE (GF) \$40

Bacon, cheddar, chives, sour cream

MINI CRAB CAKES (GF) \$100

House remoulade

PHILLY CHEESESTEAK EGGROLL \$50

Cheddar cheese dipping sauce

GRILLED CHEESE SHOOTER (V) \$40

Creamy tomato bisque, grilled cheese crouton

VEGGIE SPRING ROLLS (V) \$50

Sweet & spicy chili sauce

CRISPY REUBEN BALLS \$75

Thousand Island dipping sauce

STUFFED MUSHROOMS (GF) \$50

Feta cheese, applewood smoked bacon, scallions

CHICKEN LEMONGRASS DUMPLING \$40

Sesame garlic ginger dipping sauce

COLD HORS D'OEUVRES

TOMATO BRUSCHETTA (V) \$50

Roma tomato, red onion, basil, crostini, balsamic

BOURSIN CHEESE PHYLLO CUPS \$40

Red pepper jam

CRAB & MANGO SPOON (GF) \$75

Avocado, red onion, cucumber, ginger lime dressing

GRILLED CHICKEN SALAD PHYLLO CUPS \$45

Red grapes, toasted almonds

TUNA TATAKI \$40

Thinly sliced seared rare ahi tuna steak, wasabi, pickled ginger, sesame ponzu dipping sauce

BURRATA CHEESE CROSTINI (V) \$60

Tapenade, lemon olive oil

CAESAR SALAD BITE (V) \$40

Parmesan, cherry tomato, romaine, Caesar dressing

Any day-of requests to increase or add on any additional hors d'oeuvres cannot always be accommodated. Colonial will do its very best to accommodate any of these requests if they arise, but it is not guaranteed.

LIVE ACTION STATIONS

Live Action service duration is for 1 hour

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

A \$75 Chef Attendant Fee applies to all Carving Station options

PASTA STATION

\$18 per person

Chef attended or self-serve.

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

Choice of 1 Salad: Caesar, House, or Seasonal

Choice of 2 Pasta: Penne, linguine, tortellini, cavatappi

Choice of 2 Sauce: Marinara, Alfredo, vodka blush

Choice of 2 Protein: Sausage, chicken, shrimp, meatballs

Additional protein options: \$4 per person

Choice of 4 Add ins: Broccoli, sun dried tomatoes, spinach, artichokes, mushrooms, cherry tomatoes, peppers

Gluten free pasta available upon request.

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

STIR FRY STATION

Minimum 25 People **\$16 per person**

Chef attended only.

Proteins, Choice of 2: Shrimp, steak, chicken, pork, tofu

Add an additional protein: Additional \$4 per person

Choice of 2 Sauces: Sweet & sour, sesame garlic ginger, Thai chili, teriyaki, General Tso

Broccoli, carrots, bell peppers, mushrooms, peanuts, lo mein noodles, zucchini, onion

Served with scallion basmati rice

Upgrade to fried rice: Additional \$2 per person

BUILD-YOUR-OWN STATIONS

Live Action service duration is for 1 hour

SLIDERS

\$16 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

\$8 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 Proteins: Beef barbacoa, pork carnitas, chorizo, 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

\$14 per person

Choice of 2 Greens: 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

Choice of 2 Dressings: Zesty Italian, herbed red wine vinaigrette, ranch, balsamic vinaigrette, 1000 island, Caesar

Add chicken: \$4 per person *Add shrimp:* \$6 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, seasonal fruit topping

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

DINNER BUFFET

\$38 per person

Minimum 30 People. Buffet service duration is for 1 hour.

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 (1)

Add second dessert option: Additional \$2 per person

Upgrade Dessert to Ice Cream Sundae Bar: Additional \$6 per person

ENTRÉE OPTIONS

Choice of 2

Choice of 3: \$44 per person

CHICKEN COQ AU VIN (GF)

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

CHICKEN PARMESAN

Italian herb breaded chicken breasts, marinara, mozzarella cheese

CHICKEN CACCIATORE (GF)

Onions, peppers, mushrooms, herb tomato sauce

BAKED MEDITERRANEAN HADDOCK (GF)

Mixed olives, tomato, artichoke hearts, fresh herbs, garlic lemon sauce

SALMON FLORENTINE (GF)

Tomato, spinach, Parmesan, white wine lemon sauce

HONEY BOURBON BBQ SHORT RIBS (GF)

Caramelized onions

MUSHROOM RAVIOLI (V)

Creamy Marsala onion sauce

CITRUS HERB ROASTED BRINED TURKEY BREAST (GF)

Cranberry apple chutney

CAVATAPPI PRIMAVERA (V)

Vegetable medley, house made tomato sauce, Parmesan

CHAR GRILLED MARINATED FLANK STEAK (GF)

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: Additional \$3 Per Person

Chef's choice vegetable & starch

Choice of dessert (1)

Add second dessert option: Additional \$2 per person

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) \$42 per person

(2) 5 ounce crab cakes

FILET MIGNON (GF) \$40 per person

6 ounce filet served with bordelaise or bearnaise sauce

CRAB CAKE & FILET MIGNON \$56 per person

3 ounce crab cake, 4 ounce filet, with bordelaise or béarnaise sauce

CHICKEN SALTIMBOCCA (GF) \$32 per person

Prosciutto, sage demi glace

STUFFED AIRLINE CHICKEN (GF) \$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

MUSHROOM RAVIOLI (V) \$18 per person

Creamy Marsala onion sauce

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
- Blackheart Spiced Rum
- Bacardi Superior Rum
- Evan Williams Bourbon
- Seagram's 7
- 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
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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

Cabernet Sauvignon, Pinot Noir, Merlot, Chardonnay, Sauvignon Blanc,
Pinot Grigio, White Zinfandel
Miller Lite, Coors Light, Bud Light, Yuengling Lager, Michelob Ultra, Corona Premier,
Blue Moon, Tröegs Perpetual IPA, Heineken, Stella Artois, & White Claws
