

A Tradition of Fine Catering

The Cavalier has maintained the highest standards of excellence in catering. Seven United States Presidents have eaten at our tables and like all of our esteemed guests, from every rank and file, they have all enjoyed the rewards of fine dining that only The Cavalier can provide. We invite you and your guests to our table to experience that same excellence and discover why The Cavalier is the hotel that made Virginia Beach famous.

General Information

ADDITIONAL LABOR CHARGES & SERVICE FEES

Meetings or meal functions with an attendance of less than twenty guests will carry an additional service fee of \$50.00. Many of our menu items carry a minimum number of guests to provide proper service. All menu items served for a number of guests below the minimum will carry an additional service fee of \$3.00 per person.

AUDIO VISUAL EQUIPMENT

The Catering Department will be pleased to refer you to our preferred audio / visual vendor. The vendor will provide a price quote for any av equipment you may require for your program. The rental charge will be billed to you direct from the vendor. Please provide your catering representative a copy of the equipment you have arranged.

BEVERAGE

The Cavalier Hotel, as a licensee, is responsible for the sale and service of alcoholic beverages in accordance with the Virginia State Liquor Authority's regulations. It is policy, therefore that all liquor and wine must be supplied by the Hotel. The only exception is approved group hospitality rooms.

BILLING & DEPOSIT

Billing arrangements for all events must be made in accordance with Hotel policies. All requests for direct billing must be authorized by our Sales Office. Fifty percent (50%) minimum deposit is required for each function room that will be used. One hundred percent (100%) of your total projected bill will be due thirty days prior to your event.

ENTERTAINMENT

All entertainment artists must sign The Cavalier Hotel Entertainment Conduct Contract. This contract must be received fourteen days prior to your event and is subject to acceptance by The Cavalier Hotel. Any artist violating the conditions of the contract will be in jeopardy of future bookings at The Cavalier Hotel.

FUNCTION ROOM ASSIGNMENTS / RENTAL FEES / FOOD PURCHASE MINIMUMS

Function Rooms are assigned based on the number of guests projected when contracting space. Should your guest count change substantially, The Hotel reserves the right to reassign function space, room rental fees, and/or food purchase minimums which are established based on your specific food and beverage requirements.

GRATUITY & TAXES

Hotel policy requires 20% gratuity plus 10.5% tax (currently) on all food and beverage purchases. On any miscellaneous charges, or meeting room rentals, there is a 5% tax (currently). Audio-Visual rentals (A/V) is subject to a 6% tax (currently).

GUARANTEES

The number of guests attending your function must be given to our Catering Director at least 72 business hours in advance. This number will be considered your guarantee and you will be charged for this number and any guests in addition to the guarantee.

HEART HEALTHY MENU SELECTIONS

We are proud to offer a variety of menu items which are prepared in accordance with the guidelines set forth by the American Heart Association. These items are noted by the Happy Face Symbol.

LIABILITY

The Hotel cannot accept any responsibility for items left in the room during such times that the room is not occupied or after the room is vacated. All equipment and decorations must be removed from the property immediately following an event.

Special security arrangements may be made available, please inquire.

MENU SELECTION

Your complete menu must be given to our Catering Director thirty days prior to your function. It will greatly facilitate our service if you will confine your menu to one choice for a sit-down banquet. Should you desire more than one entrée selection; a nominal service charge (\$4.00 per person) will apply. We are unable to provide more than two entrée selections for groups larger than 300 persons.

Our professional staff will be happy to assist you in customizing a menu to fit your specific needs or budget.

PURVEYORS ACCESS

Florists, bands, bakers, etc., often request early access to function areas. Should your purveyors desire early access of more than one hour prior, permission must be obtained from your conference service representative. All of your selected purveyors must be approved by The Cavalier prior to your event.

All deliveries by bakers; florist and entertainment equipment must enter through the service entrance/rear loading dock of the Hotel.

SMOKING POLICY

The Cavalier Hotel is a non-smoking resort property. Smoking is permitted only in adjacent outside or lawn locations, but not permitted in non-smoking guest rooms, public lobby areas, restaurants, lounges or function/meeting rooms.

TENT & BEACH CLUB DECK

Please inquire about tents available for parties on the Oceanfront. Prices for these facilities are quoted upon request.

VALET & COAT CHECK ATTENDANT

Valet parking and coat check attendants can be provided at a minimal fee.

Coffee Service

Fresh Brewed Regular and Decaffeinated Coffee, Herb Tea.	\$ 4.00 per person
Fresh Brewed Regular and Decaffeinated Coffee, Tea, Assorted Sodas.	\$ 4.50 per person

*The above breaks are for thirty minutes.
Continuous coffee service is available and will be billed on a consumption basis.*

Twenty Minute Continental Breakfast

Danishes, Muffins, Bagels, Fruit Juices and Coffee.	\$ 8.95 per person
---	--------------------

Assorted Juices	\$ 9.00 per quart
Gourmet Flavored Coffee (Hazel Nut, French Vanilla, or Macadamia Nut)	\$28.00 per gallon
Fresh Brewed Regular and Decaffeinated Coffee	\$26.00 per gallon
Assorted Herb Teas (Included with Coffee Station)	\$26.00 per gallon
Assorted Sodas (Including Diet Selection)	\$ 2.00 each
Warm Apple Cider with Cinnamon Sticks	\$28.00 per gallon
Hot Chocolate with Whipped Cream and Marshmallows	\$28.00 per gallon

Assorted Danish and Muffins	\$26.00 per dozen
Iced Cinnamon Raisin Biscuits	\$26.00 per dozen
Assorted Fresh Doughnuts	\$22.00 per dozen
Fresh Baked Fruit Breads	\$22.00 per dozen
Fresh Baked Croissants	\$28.00 per dozen
Flaky Warm Croissants (Ham and Cheese, Blueberry or Strawberry).	\$41.00 per dozen
Bagels with Flavored Cream Cheese	\$28.00 per dozen
Warm Iced Cinnamon Rolls	\$28.00 per dozen
Fresh Seasonal Fruits and Berries	\$ 3.95 per person
Virginia Ham Biscuits (served warm)	\$29.00 per dozen
Sausage Biscuits (served warm)	\$29.00 per dozen
Warm "Egg-a-Muffin" Sandwiches Egg, Cheese, with choice of Crisp Bacon, Sausage, Ham or Canadian Bacon	\$37.00 per dozen

*All Continental Breakfast and Coffee Breaks will be served in your meeting room
unless otherwise arranged with your Conference Services Coordinator.
(Additional fees may apply)*

Coffee Breaks served for less than twenty guests will carry a \$50.00 service charge.

All prices are subject to gratuity plus sales tax.

Enhancements

BEVERAGE ENHANCEMENTS

Bottled Water	\$ 2.50 each
Brewed Iced Tea	\$24.00 per gallon
Chilled Lemonade	\$24.00 per gallon
Assorted Natural Juices (10 oz.)	\$ 3.00 each
Assorted Juices	\$ 9.00 per quart

BREAK ENHANCEMENTS

Iced Chocolate Brownies	\$24.00 per dozen
Assorted Fresh Baked Jumbo Cookies	\$20.00 per dozen
Seasonal Fresh Sliced Fruits and Berries with Yogurt Dip	\$ 3.95 per person
Assorted Candy Bars (may be served chilled)	\$17.00 per dozen
Granola Bars	\$17.00 per dozen
Mixed Nuts	\$32.00 per 2lbs
Chocolate Dipped Strawberries	\$39.00 per dozen
Assorted Yogurts	\$ 2.95 each
Whole Fruit Basket	\$22.00 per dozen
Soft Jumbo Pretzels with Mustard (served warm)	\$22.00 per dozen
Assorted Stuffed Jumbo Pretzels (served warm)	upon request

NUTS AND SNACKS

Cavalier Snack Mix (3 pounds)	\$20.00
Mixed Nuts (2 pounds)	\$32.00
Potato Chips (3 pounds)	\$17.00
Pretzels (3 pounds)	\$17.00

*All Break Services will be served in your meeting room
unless otherwise arranged with your Conference Services Coordinator.
(Additional fees may apply)*

All Break Services served for less than twenty guests will carry a \$50.00 service.

All prices are subject to gratuity plus sales tax.

Breakfast

Plated breakfast served with regular and decaffeinated coffee, tea, and chilled orange juice

AMERICAN BREAKFAST

Scrambled Eggs
Crisp Bacon or Sausage
Breakfast Potatoes
Assorted Breakfast Breads
Butter and Jellies
\$10.95

DAYBREAK BREAKFAST

Cheese Omelet
Crisp Bacon or Sausage
Breakfast Potatoes
Assorted Breakfast Breads
Butter and Jellies
\$12.95

HEALTHY BREAKFAST

Half Melon with Fruit Yogurt
Topped with Granola and Fresh Berries
Fruit Bread and Assorted Muffins
\$13.95

INTERNATIONAL BREAKFAST

French Toast or
Belgium Waffle
Warm Syrup
Crisp Bacon or Sausage
Fresh Fruit Garnish
\$13.95

THE BENEDICT

Eggs Benedict
Breakfast Potatoes
Assorted Breakfast Breads
Butter and Jellies
\$14.95

For Seasonal Fresh Fruits and Berries add \$3.95 per guest to any selection.

*Minimum of twenty guests for plated breakfast.
All breakfast entrees served for less than twenty guests
will be subject to an additional service fee of \$3.00 per person.*

All prices are subject to gratuity plus sales tax.

Breakfast Buffet

OCEANFRONT BREAKFAST BUFFET

Assorted Chilled Juices
Sliced Fresh Fruit
Country Scrambled Eggs
French Toast with Maple Syrup
Sausage and Crisp Bacon Strips
Breakfast Potatoes with Peppers and Onions
Cheddar Cheese Grits
Breakfast Breads
Butter and Jellies
Whole, 2%, and Skim Milk
Tea, Freshly Brewed Regular and Decaffeinated Coffee
\$19.95

BREEZEWAY BREAKFAST

Assorted Chilled Juices
Sliced Fresh Fruit
Ham and Sausage Biscuits
Country Scrambled Eggs
Breakfast Potatoes or Cheddar Cheese Grits
Assortment of Breakfast Cereals with Bananas
Breakfast Breads
Butter and Jellies
Whole, 2%, and Skim Milk
Tea, Freshly Brewed Regular and Decaffeinated Coffee
\$17.95

For a "Made to Order" Omelet Station, add \$6.50 per guest to your Buffet Selection.

*Minimum of seventy-five guests for breakfast buffet.
All Breakfast Buffets served for less than seventy-five guests
will be subject to an additional service fee of \$3.00 per person.*

All prices are subject to gratuity plus sales tax.

Breakfast Buffet

GOOD MORNING AMERICA

Chilled Orange Juice
Scrambled Eggs
Crisp Bacon and Sausage
Breakfast Potatoes and Fresh Sliced Fruit
Assorted Breakfast Breads
Butter and Jellies
Assortment of Breakfast Cereals with Bananas
Whole, 2% and Skim Milk
Tea, Freshly Brewed Regular and Decaffeinated Coffee
\$15.95

THE VIRGINIAN

Chilled Orange Juice
Fresh Fruit Mirror
Scrambled Eggs
Crisp Bacon and Sausage
Corned Beef Hash and Sausage Gravy with Biscuits
Grits and Breakfast Potatoes
Assorted Breakfast Breads
Butter and Jellies
Assortment of Breakfast Cereals with Bananas
Whole, 2%, and Skim Milk
Tea, Freshly Brewed Regular and Decaffeinated Coffee
\$18.95

For a "Made to Order" Omelet Station, add \$6.50 per guest to your Buffet Selection.

*Minimum of seventy-five guests for breakfast buffet.
All Breakfast Buffets served for less than seventy-five guests
will be subject to an additional service fee of \$3.00 per person.*

All prices are subject to gratuity plus sales tax.

Breakfast Buffet

FROM THE GOOD EARTH

Chilled Orange Juice
Grapefruit and Orange Halves and Fresh Fruit Mirror
Scrambled Egg Beaters and Extra Lean Canadian Bacon
Cinnamon Biscuits
Whipped Honey Butter
Assortment of Breakfast Cereals and Granola
with Fresh Bananas
Whole, 2% and Skim Milk
Tea, Freshly Brewed Regular and Decaffeinated Coffee
\$15.95

THE HEARTY START

Assorted Chilled Juice
Choice of:
Belgium Waffle or French Toast
Warm Syrup
Quiche Lorraine
Choice of: Crisp Bacon or Sausage
Fresh Fruit
Potato Cakes or Blintzes
Butter and Jellies
Tea, Freshly Brewed Regular and Decaffeinated Coffee
\$14.95

For a "Made to Order" Omelet Station, add \$6.50 per guest to your Buffet Selection.

*Minimum of seventy-five guests for breakfast buffet.
All Breakfast Buffets served for less than seventy-five guests
will be subject to an additional service fee of \$3.00 per person.*

All prices are subject to gratuity plus sales tax.

Lunch

COLD LUNCH SELECTIONS

Over-Stuffed Deli Club	\$14.95
Roast Beef, Baked Ham, Turkey, Bacon, Lettuce, Tomato and Swiss Cheese on a fresh Sub Roll. Served with Red Skin Potato Salad and a crisp pickle wedge.	
Choice of:	
Seafood Salad Cashew Croissant	\$17.95
Chicken Salad Cashew Croissant	\$14.95
Freshly prepared salad served on a fresh butter croissant. Accompanied by Redskin Potato Salad and fresh sliced fruit.	
Vegetable Wrap	\$12.95
A fresh Tomato Tortilla overflowing with Muenster Cheese, Red Onion, Sliced Tomato, Sprouts, Green Pepper and Romaine Lettuce. Served with Poppy Seed Dressing, Pasta Salad and Deviled Eggs.	
Fresh Fruit Plate	\$13.50
A variety of Fresh Sliced Fruits and Berries accompanied by Yogurt Dip, Fresh Bran Muffins and Honey Butter.	
Shrimp Salad, Chicken Salad and Tuna Salad Plate	\$16.95
A generous scoop of each, served with Pasta Salad, Deviled Eggs and Marinated Vegetables.	
Grilled Chicken Club	\$15.95
Grilled Chicken Breast on French Bread with Bacon, Roasted Peppers and Mozzarella Cheese. Accompanied by Potato Salad and Fresh Fruit Garnish.	
Grilled Chicken Salad	\$15.95
Marinated Chicken Breast on Fresh Greens with Tomatoes, Marinated Asparagus and Mozzarella Cheese.	
Six-Foot Deli Sub (Sliced to Serve up to 16 Guests)	\$169.00
This monster Sub is filled with Salami, Capicola Ham, Smoked Turkey, Swiss Cheese, Lettuce, Tomatoes, and Red Onions. Accompanied by individual bag of Potato Chips.	

All lunch entrees include Tea, Freshly Brewed Regular and Decaffeinated Coffee, and Iced Tea.

*Minimum of twenty guests for luncheons.
All Luncheons above served for less than twenty guests
will be subject to an additional service fee of \$3.00 per person.*

All prices are subject to gratuity plus sales tax

Lunch

HOT LUNCH SELECTIONS

Chicken Francese	\$16.95
Boneless Breast of Chicken, lightly floured and sautéed with a White Wine Lemon Butter Parsley Sauce served over Linguine.	
Chicken Rosemary	\$16.50
Boneless Breast of Chicken, sautéed and topped with Rosemary Mushroom Sauce. Served with Wild Rice and Fresh Vegetables.	
Chef's Traditional Homemade Lasagna	\$17.95
Layers upon layers of Ground Beef, Ricotta Cheese, Mozzarella Cheese, served with Chef's own Classic Marinara Sauce. A true Italian Classic.	
Beef Kabobs	\$18.95
Made fresh, with chunks of Prime Beef, Tomatoes, Mushrooms and Onions all marinated with our special sauce and served with Herb Flavored Rice and Fresh Seasonal Vegetables.	
Fresh Seasonal Fish	Market Price
Filet of Fresh Fish served with Oven Roasted Potatoes and Fresh Seasonal Vegetables.	
Salmon Argumi	\$18.95
Fresh 6oz. Salmon Filet broiled then sautéed with Lemon and Orange slices. Served over Linguine with Fresh Seasonal Vegetables.	
Cavalier Catch	\$16.95
Choice of 4oz. Grilled Salmon or Tuna Filet topped with Lemon Caper Dressing Surrounded by Fresh Seasonal Fruit.	

*Included with each entrée is a
Garden Salad, Assorted Rolls and Butter
Tea, Freshly Brewed Regular and Decaffeinated Coffee and Iced Tea*

*Minimum of twenty guests for luncheons.
All luncheons above served for less than twenty guests
will be subject to an additional service fee of \$3.00 per person.*

All prices are subject to gratuity plus sales tax.

Lunch Buffets

ALL AMERICAN LUNCH BUFFET

Homemade Soup of the Day
Tossed Salad with Assorted Dressing
Mirror of Fresh sliced Fruit
Mirror of Crisp Vegetables and Dip
Mirror Display of Roast Beef, Baked Ham
Smoked Turkey and Corned Beef
Mirror Display of Swiss, American and Cheddar Cheese Slices
Lettuce, Sliced Tomatoes, Red Onion and Pickle Wedges
Sandwich Condiments
Assorted Deli Breads
Pasta Salad
Assorted Desserts
Tea, Freshly Brewed Regular and Decaffeinated Coffee, Iced Tea
\$17.95

THE BOARDWALK BUFFET

Tossed Green Salad with Choice of Dressings
Pasta Salad
Mirror of Fresh Sliced Fruit
Hamburgers
All-Beef Hot Dogs with Chili
Barbecued Boneless Chicken Breast
Lettuce, Tomato, Onion, Relish,
Ketchup, Mustard, Sliced Cheese and Pickles
Baked Beans and Potato Tots
Dessert Table of Assorted Cakes and Pies
Tea, Freshly Brewed Regular and Decaffeinated Coffee, Iced Tea
\$18.95

Minimum of seventy-five guests for Luncheon Buffet.

*All Luncheon Buffets served for less than seventy-five guests
will be subject to an additional service fee of \$3.00 per person.*

*Luncheon Buffets are available during the hours of 11:00am - 2:00pm, or are subject
to an additional fee of \$6.00 per person.*

All Luncheon Buffets will be served for sixty minutes.

The exact start time will be arranged with the Conference Services Coordinator before you arrive.

All prices are subject to gratuity plus sales tax.

EXECUTIVE LUNCHEON BUFFET

Soup du Jour and Sumptuous Salad Bar

Choose any Two Entrees from the following:

Chicken Marsala

Sliced New York Strip

Chef's Fresh Seasonal Seafood Selection

Selection of Seasonal Vegetable

Chefs Selection of Potato, Rice, or Pasta

Chefs Selection of Desserts

Tea, Freshly Brewed Regular and Decaffeinated Coffee, Iced Tea

\$20.95

THE WORKING DELI LUNCH

Pasta Salad

Waldorf Salad

Platter of Sliced Roast Beef, Smoked Turkey, Baked Ham and Corned Beef

American and Swiss Cheese Slices

Sandwich Condiments

Assorted Deli Breads

Fresh Baked Brownies and Cookies

Tea, Regular and Decaffeinated Coffee, and Iced Tea

\$17.95

Served in your meeting room to a minimum of twenty-five Guests

The Working Deli Lunch is subject to an additional fee of \$3.00 per person for parties with less than 25 guests.

THE SAND BUCKET BOX LUNCH

This fun lunch is perfect for anyone who has had a busy morning.

It is served in an actual Sand Bucket and includes:

Overstuffed Deli Sandwich of Baked Ham, Smoked Turkey and Swiss Cheese,

a Red Delicious Apple, Snickers Bar, Potato Chips,

Sandwich Condiments, and Assorted Soft Drinks.

\$16.50

Box lunches are distributed in your meeting room unless otherwise arranged with the Conference Service Coordinator.

*Luncheon Buffets are available during the hours of 11:00-2:00pm
or are subject to an additional fee of \$6.00 per person.*

All prices are subject to gratuity plus tax.

Hors d'Oeuvres

HOT HORS D'OEUVRES

*Prices are based on 100 pieces, and are sold only in increments of 100.
(Unless Otherwise Stated)*

Baked Brie (serves 35 persons)	\$175.00
Two, Five Kilo Wheels of Brie Cheese, Wrapped in Puff Pastry, and Baked until Golden Brown, Brushed with Butter and Served Warm with Assorted Gourmet Crackers.	
Buffalo Style Hot Wings	\$155.00
Jumbo Sized Hot Wings Deep Fried, Tossed in our Special Hot Sauce, and Served with our own Homemade Bleu Cheese Dressing.	
Chicken Medallions Boursin	\$205.00
Chicken Breast Stuffed with Spinach and Mushrooms and Served with a Boursin Cream Sauce.	
Clams Casino	\$220.00
Large Neck Clams Stuffed with Peppers, Onions, Pimentos, Bread Crumbs, and Bacon.	
Coconut Encrusted Shrimp	\$325.00
Jumbo Shrimp Battered in Coconut Milk and Covered with Fresh Coconut Flakes, Deep Fried until Golden Brown, and Served with our Special Orange Marmalade Horseradish Sauce.	
Crab Soufflé (serves 50-75 persons)	\$265.00
Lump Crabmeat and Cream Cheese Soufflé Served Warm with sliced Baguettes.	
Egg Plant Rolentini	\$145.00
Sliced Eggplant rolled with a Three Cheese Mixture and Served with a Tangy Marinara Sauce.	
Grouper Skewers	\$225.00
Cubes of Fresh Grouper Skewered and Marinated with our Special Sauce, and Grilled with Pineapple Glaze.	
Italian Bruchetta	\$165.00
Thinly Sliced Italian Bread Topped with Garlic Butter, Roma Tomatoes, Fresh Mozzarella Cheese, and Fresh Basil. Oven Baked and Served Warm.	
Lamb Lollipops	\$305.00
2oz Rib Lamb Chop Grilled with Orange Honey Dijon Mustard Sauce.	

All prices are subject to gratuity plus sales tax.

Hors d'Oeuvres

HOT HORS D'OEUVRES

*Prices are based on 100 pieces, and are sold only in increments of 100.
(Unless Otherwise Stated)*

Marinated Yakatori Skewers of Beef or Chicken	\$210.00
Skewers of Beef or Chicken Marinated Overnight in an Asian Sauce, Grilled and Served with our own Teriyaki Sauce.	
Meatballs	\$130.00
Cocktail Size Meatballs Served with your Choice of Barbeque, Mushroom Bordelaise, Marinara or Sweet & Sour Sauce.	
Mini Crab Cakes	\$235.00
A Cavalier Blend of Lump Crab Meat Mixed with our Special Herbs, Deep Fried and Served with Cocktail and Tartar Sauces.	
Miniature Lumpia	\$155.00
Miniature Egg Rolls, Stuffed with Chicken, Beef, or Vegetables, Deep Fried and Served with Sweet and Sour Sauce.	
Miniature Quiche	\$180.00
Fresh Baked with Sundried Tomatoes	
Mushroom Caps stuffed with Crabmeat	\$215.00
Oysters Rockefeller	\$220.00
Phyllo Brie with Raspberry	\$190.00
Scallops wrapped in Bacon	\$185.00
Sesame Chicken Tenders	\$165.00
with Dijon Marmalade Sauce.	
Spanikopita	\$155.00
Phyllo Dough with Spinach and Garlic Mixture.	
Virginia Dip (Serves 50 persons)	\$225.00
Virginia Ham, Cream Cheese, Peppers, Onions and Pecans baked and served Warm with sliced Baguettes.	
Virginia Ham Biscuits (served warm)	\$150.00

All prices are subject to gratuity plus sales tax.

Hors d'Oeuvres

COLD HORS D'OEUVERES

*Prices are based on 100 pieces, and are sold only in increments of 100.
(Unless Otherwise Stated)*

Artichoke Hearts Boursin	\$200.00
Artichoke Hearts stuffed with our Special Boursin Cheese.	
Assorted Canapés	\$205.00
A variety of Chef's delights-passed butler style.	
Cheese, Fruit, and Vegetable Mirror (Minimum 75 Guests)	\$5.95 per person pricing
Cubes of Imported and Domestic Cheese, Seasonal Fruit, and a variety of Crisp, Fresh Vegetables and Relishes served with Dill Dip and Gourmet Crackers. Includes Hand-Carved Centerpiece.	
Chip & Dip Creation Table	\$325.00
A variety of your Favorite Chips and Dips (serves 100 people)	
Croustade Shells	
Stuffed with Fresh Back fin Crabmeat	\$205.00
Stuffed with Shrimp Salad	\$185.00
Stuffed with Vegetable Salad	\$120.00
Jumbo Cocktail Shrimp on Ice	\$300.00
Served with Cocktail Sauce and Lemon Wedges	
Oysters or Clams on the Half Shell	\$195.00
Prosciutto with Melon	\$150.00
Salmon Platter	\$250.00
A display of Smoked Salmon with Caviar Cream Cheese and Miniature Bagels.	
Smoked Strip Loin Boursin	\$225.00
New York Strip Loin sliced thin and wrapped around Boursin Cheese.	
Spinach Dip in Bread Boule by the Quart	\$135.00

*All Cheese, Fruit, and Vegetable Mirrors served for less than seventy-five guests
will be subject to an additional service fee of \$3.00 per person*

All prices are subject to gratuity plus sales tax

Cavalier Creation Table

A colorful display of Domestic and Imported Cheeses, Crisp Seasonal Vegetables with Dip, and Fresh Fruit including Pineapple, Cantaloupe, Honeydew, Grapes, Kiwi and other seasonal favorites. Eight and Twelve Foot Creation Tables come with a Tropical Pineapple Tree as a Centerpiece.

Six Foot Creation Table	\$1095.00
Eight Foot Creation Table	\$1495.00
Twelve Foot Creation Table	\$1850.00

Chocolate Fountain

Includes the following dipping delights:

Strawberries
Pineapple
Honey Dew
Cantaloupe

Bananas
Marshmallows
Nutter Butters
Rice Crispy Treats

Rolled Wafer Cookies
Pretzels
Graham Crackers
Mini Cream Puffs

\$700.00

All prices are subject to gratuity plus sales tax.

Chef-Carved Meats

All chef-carved meats are served with Snowflake Silver Dollar Rolls and condiments

Steamship Round of Beef Au Jus (serves 200 people)	\$675.00
Served with Ground Mustard, Ground Horseradish, Tiger Sauce, and Sour Cream Horseradish Sauce.	
Top Round of Beef (serves 75 people)	\$375.00
Whole Roasted Turkey (serves 40 people)	\$325.00
Served with Cranberry Mayo Dressing	
Whole Roasted Tenderloin of Beef (serves 30 people)	\$435.00
Served with Ground Mustard and Tiger Sauce.	
Whole Roasted New York Strip (serves 40 people)	\$345.00
Served with Ground Horseradish, Tiger Sauce, and Sour Cream Horseradish Sauce.	
Whole Roasted Country Ham (serves 30 people)	\$300.00
Served with Mini Biscuits, Honey Mustard Sauce, and Pineapple/Strawberry Sauce.	
Mesquite Grilled Leg of Lamb (serves 30 people)	\$355.00
Served with Pita Bread, Mint Jelly and Cucumber Dip.	
Whole Roasted Pork Loin Au Poivre (serves 25 people)	\$315.00
Served with Honey Pommeray Mustard Sauce.	

Specialty Stations

Shrimp Sauté Station	\$8.95 per person pricing
Fresh Shrimp sautéed to order with Dijon Butter and served over Penne or Bowtie	
Chicken and Pasta Station	\$6.50 per person pricing
Marinated strips of boneless Chicken, sautéed to order and served two types of Pasta du Jour. Includes your choice of two sauces (Marinara, Vodka Tomato Cream, Pesto, or Alfredo).	
Wok Station	\$9.95 per person pricing
Choice of Chicken, Pork or Beef accompanied by White Rice, assorted Chinese Vegetables and Soy Sauce.	
Add Shrimp	\$11.95 per person pricing

Minimum 75 Guests

All Specialty Stations served for less than seventy-five guests will be subject to an additional service fee of \$3.00 per person.

All prices Include Carvers or Sauté Chef Fees for two hours.

Each Additional Hour (if required): \$32.50 plus tax.

One Carver or Sauté Chef required for each item.

All prices are subject to gratuity plus sales tax.

Petite Desserts

*All of our petite desserts are house baked by our pastry chefs
Using only the freshest ingredients.*

Dessert Mirror (100 pieces) \$325.00
A mirror display of various petite desserts.

Nuts and Snacks

Cavalier Snack Mix (3 pounds) \$20.00
Mixed Nuts (2 pounds) \$32.00
Potato Chips (3 pounds) \$17.00
Pretzels (3 pounds) \$17.00

Viennese Dessert Table

(Minimum 75 Guests)

\$7.95 per person pricing

*An entire table devoted to Chef's Favorite Homemade Delights, and Served Personally by our Pastry Chef.
This Fantastic Display Includes:*

Chef's Homemade Napoleons

Layers of Puff Pastry with Fresh Pastry Cream and Marsala Wine Whipped Cream,
Dusted with Cocoa Powder.

Grand Chocolate Finale

Sinfully Chocolate! A Four Layer Dark Chocolate Cake Filled and Iced with a Rich Chocolate Ganache
Delicately Accented with Toasted Almond Pieces.

Towering Chocolate

Four Big Layers of Chocolate Cake Iced and Layered with a Rich Chocolate Icing and Finished with Chocolate
Cookie Crumbs on the Side.

Gourmet Carrot Cake

Three Delicious Layers of Moist Cake Loaded with Shredded Carrots, Pecans, and Crushed Pineapple. Filled
and Iced with a Real Cream Frosting and Garnished with Pecans.

New York Cheesecake

With a choice of Strawberry or Blue Berry Topping

*All Viennese Tables served for less than seventy-five (75) guests
will be subject to an additional service fee of \$3.00 per person*

All prices are subject to gratuity plus sales tax.

Dinner Entrée Selections

*The following dinners include The Cavalier Garden Salad with your choice of Dressing,
assorted rolls with butter,
Fresh brewed regular and decaffeinated coffee and iced tea.
Chef's Selection of Seasonal Fresh Vegetables will also accompany your Dinner.
From the following list you may select the Potato to be served with your meal.
Duchess Potato, Twice Baked Potato, Mushroom Carved Potato, Oven Roasted Potatoes*

BEEF

The Cavalier Hotel is proud to serve only the finest Certified Angus Beef

Prime Rib of Beef	\$30.95
Slow Roasted Rib Served with Au Jus.	
Filet Mignon	\$35.95
Choice Center cut of Tenderloin Broiled and Served with a Cognac Peppercorn Sauce.	
New York Strip	\$29.95
14oz NY Strip Steak, Grilled to Perfection and Served with Caramelized Mushrooms and Onions.	
Cavalier Surf & Turf	\$42.95
6oz Filet Certified Angus Beef, Grilled and topped with our famous Cognac Peppercorn Sauce. 4oz Cold Water Lobster Tail Boiled and Stuffed with Jumbo Lump Crab Meat Served with Drawn Lemon Butter.	

PORK

Center Cut Pork Chops	\$24.95
Two Oven Roasted Chops topped with Apple Cinnamon Glaze.	
Herb Encrusted Stuffed Pork Loins.	\$26.95
Boneless Pork Loins stuffed with Spinach, Shiitake Mushrooms, Sun Dried Tomatoes, and Goat Cheese and finished with a Cabernet Reduction.	

*All Dinner Entrées served for less than seventy-five guests
will be subject to an additional service fee of \$3.00 per person.*

All prices are subject to gratuity plus sales tax.

Entrée Selections

The following dinners include

*The Cavalier Garden Salad with your choice of Dressing, assorted rolls with butter,
Fresh brewed regular and decaffeinated coffee and iced tea.*

Chef's Selection of Seasonal Fresh Vegetables will also accompany your Dinner.

From the following list you may select the Potato to be served with your meal.

Duchess Potato, Twice Baked Potato, Mushroom Carved Potato, Oven Roasted Potatoes

POULTRY

- Chicken Medallions Boursin \$27.95
Marinated Boneless Breast of Chicken stuffed with a Mushroom and Spinach mix, baked,
Sliced into Medallions and served with a Boursin Cream Sauce.
- Chicken A l'Orange \$25.95
Breast of Chicken oven baked and topped with Mandarin Orange Glaze.
- Chicken Valdestano \$26.95
Boneless Breast of Chicken stuffed with a Three Cheese Mixture, Prosciutto and Fresh Basil then
topped with a Mushroom Shallot Sauce.
- Chicken A La Roma \$25.95
Marinated Boneless Breast of Chicken sautéed and topped with Fresh Spinach, Sliced Mushrooms
and a Mixture of Gruyere and Parmesan Cheeses.
- Chicken Marsala \$25.95
Chicken Breast sautéed with Mushrooms and Onions in Marsala Wine served over
Bow Tie Pasta.

VEAL

- Veal Chop \$39.95
Fresh Hand Cut 14oz. Veal Chop Grilled and stuffed with Fresh Sautéed Spinach,
Herb Garlic Butter, Topped with Fresh Mozzarella Cheese.
- Veal Medallion \$31.95
Tender, Boneless Veal stuffed with Spinach, Mushrooms, Capicola Ham and Swiss Cheese
and topped with a Rosemary Brown sauce.
- Veal Marsala \$31.95
Lightly dusted pounded Veal sautéed with Mushrooms and Onions in a sweet Marsala Wine.
served over Linguine.

*All Dinner Entrées served for less than seventy-five guests
will be subject to an additional service fee of \$3.00 per person.*

All prices are subject to gratuity plus sales tax.

Entrée Selections

*The following dinners include The Cavalier Garden Salad with your choice of Dressing,
Assorted rolls with butter,
Fresh brewed regular and decaffeinated coffee and iced tea.
Chef's Selection of Seasonal Fresh Vegetables will also accompany your Dinner.
From the following list you may select the Potato to be served with your meal.
Duchess Potato, Twice Baked Potato, Mushroom Carved Potato, Oven Roasted Potatoes*

SEAFOOD

Fresh Atlantic Salmon	\$27.95
8oz Filet of Salmon, Grilled and served with a Piccata Sauce of Lemons, Capers, White Wine, and Butter.	
Fresh Talapia Filet	\$27.95
10oz Talapia Filet Lightly Breaded, Oven Baked until Golden Brown, served with our own Lemon Dill Sauce.	
Fresh Tuna Marinara	\$27.50
8oz Filet of Fresh Tuna, Grilled to Perfection and Topped with Fresh Mushrooms, Roasted Red Peppers and dressed with our Special Marinara Sauce.	
Stuffed Flounder	\$29.95
8oz Filet of Fresh Flounder, Rolled and Stuffed with Jumbo Lump Crabmeat, and Topped with our Special Brandy Cream Tomato Sauce.	
Seafood Milanese	\$34.95
8oz Filet of Fresh Flounder, Rolled and Stuffed with Jumbo Lump Crab Meat, Topped with Three Jumbo Shrimp, and Dressed with a Port Wine Tomato Cream Sauce.	

*All Dinner Entrées served or less than seventy-five guests
will be subject to an additional service fee of \$3.00 per person.*

All prices are subject to gratuity plus sales tax.

Dinner Buffets

NEW YORK STRIP GRILL OUT

Complete Salad Bar location to Include:

Tossed Green Salad with Dressings

Cherry Tomatoes, Green Peppers, Red Onions, Croutons, Parmesan Cheese, Pasta Salad,
Marinated Vegetables, Waldorf Salad, Assorted Cheeses, Mirror of Crisp Vegetables

Marinated New York Strip Steaks

Grilled to order by our Chefs

Honey Grilled Boneless Chicken Breast

Sautéed Mushrooms and Onions

Baked Potato Bar with a Variety of Condiments

Fresh Vegetable Medley and Garlic Bread

Assorted Rolls with Butter

Dessert Table with Assorted Cakes and Pies

Tea, Freshly Brewed Regular and Decaffeinated Coffee, Iced Tea

\$38.95

CAVALIER BUFFET

Tossed Green Salad with Assorted Dressings

Pasta Salad

Mirror of Crisp Vegetables and Dip

Mirror of Domestic and Imported Cheeses

Seared Mahi-Mahi with Pineapple Pepper Sauce

Chicken Medallions Boursin

Chef Carved Steamship Round of Beef Au Jus

Oven Roasted Potatoes and Fresh Vegetable Medley

Assorted Rolls with Butter

Dessert Table with Assorted Cakes and Pies

Tea, Freshly Brewed Regular and Decaffeinated Coffee, Iced Tea

\$35.95

Minimum of seventy-five guests.

*All Dinner Buffets served for less than seventy-five guests
will be subject to an additional service fee of \$3.00 per person.*

All prices are subject to gratuity plus sales tax.

Dinner Buffets

BEACH BARBEQUE

Tossed Green Salad with Assorted Dressings
Pasta Salad and Cole Slaw
Mirror of Crisp Vegetables and Dip

Chef Carved whole Roasted Pig
Barbeque Pork Ribs
Southern Fried Chicken

Baked Beans and Corn on the Cob
Fresh Vegetable Medley
Oven Roasted Potatoes and Hush Puppies
Assorted Rolls with Butter
Dessert Table with Assorted Cakes and Pies
Tea, Freshly Brewed Regular and Decaffeinated Coffee, Iced Tea
\$38.95

ASIAN BUFFET

Assorted Mixed Greens with Oriental Vegetables
Oriental Sesame Seed Oil Dressing

Assortment of Sushi Rolls
California, Vegetable, Crab, Salmon

Hot & Spicy Tuna Stir Fry Station
Served with Oriental Sticky Rice

Vegetable Spring Rolls and Asian Fried Rice
Chicken Teriyaki-Beef Teriyaki
Fried Noodles with Sauce and Vegetable Tempura
Oriental Cookies and Dessert
Tea, Freshly Brewed Regular and Decaffeinated Coffee, Iced Tea
\$39.95

Minimum of seventy-five guests.

*All Dinner Buffets served for less than seventy-five guests
will be subject to an additional service fee of \$3.00 per person.*

All prices are subject to gratuity plus sales tax.

Dinner Buffets

VIRGINIA SEAFOOD BUFFET

Tossed Green Salad with Assorted Dressings
Pasta Salad and Marinated Vegetables

Chesapeake Bay Crab Cakes
Grilled Catch of the Day with Lemon Dill Sauce
Shrimp and Scallops in a Vodka Cream Sauce
Chicken Marsala Over Pasta

Hush Puppies and Fresh Vegetable Medley
Oven Roasted Potatoes
Assorted Rolls with Butter and Margarine
Dessert Table with Assorted Cakes and Pies
Tea, Freshly Brewed Regular and Decaffeinated Coffee, Iced Tea
\$39.95

CARIBBEAN BUFFET

Tossed Salad with Assorted Dressings
Black Bean, Cucumber, Red Onion Salad
Mirror of Domestic and Imported Cheeses and Fresh Vegetables with Dip

Jerk Grilled Mahi-Mahi with Pineapple Salsa
Seared Chicken Breast topped with
Onions, Peppers and Tortillas
Pork Satay served with Coconut Curry Sauce

Wild Rice Almandine
Sesame Green Beans and Glazed Carrots
Dessert Table with Assorted Pies and Fruit Tarts
Tea, Freshly Brewed Regular and Decaffeinated Coffee, Iced Tea
\$34.95

*Minimum of seventy-five guests.
All Dinner Buffets served for less than seventy-five guests
will be subject to an additional service fee of \$3.00 per person.*

All prices are subject to gratuity plus sales tax.

Create Your Own Dinner Buffet

All Buffets include the following:

Soup Du Jour
Sumptuous Salad Bar
Chef's Selection of Specialty Salads
Chef's Selection of Two Seasonal Vegetables
Chef's Selection of Two Compliments, Potato, Rice or Pasta
Dessert Table
Assortment of Breads, Rolls and Butter
Tea, Freshly Brewed Regular and Decaffeinated Coffee, Iced Tea

BUFFET ENTRÉE SELECTIONS

Chicken Piccata
Chicken Marsala
Chicken Smithfield
Honey Mustard Grilled Chicken
Fresh Catch of the Day
Seafood Provencal
Grilled Salmon with Lemon Dill Sauce
Grilled Mahi-Mahi with Lemon Butter
Pasta Primavera
Flounder Stuffed with Crab
Sliced Roast Strip Loin with Cabernet Mushroom Sauce
Baby Back Spare Ribs
Beef Tips with Mushroom Gravy
Roast Pork Loin with Mustard Demi Glaze

Your Choice of Two Main Entrées
\$32.95 per person pricing

Your Choice of Three Main Entrées
\$37.95 per person pricing

All prices are subject to gratuity plus sales tax.

A La Carte

HOMEMADE SOUPS

Vegetable Minestrone, Cream of Broccoli, Vegetable Beef, Chicken Noodle, Creamy Chicken w/Wild Rice, Gazpacho.	\$4.95
Seafood Gumbo, New England Clam Chowder, Peanut Soup	\$5.95
Lobster Bisque, Shrimp Bisque, She Crab Soup, Butternut and Apple Bisque	\$6.95

UPGRADED SALADS

Boston Bibb and Julienne Vegetable Add with Raspberry Vinaigrette Dressing.	\$5.50
Princess Anne Salad Add Field Greens with Caramelized Grapefruit, Toasted Walnuts with Honey Poppy Seed Dressing	\$6.50
Caesar Salad Add	\$5.00
Spinach Salad Add Mandarin Oranges, Julienne Squash, Sliced Almonds, Chopped Egg and Fresh Bacon Bits served with Chef's specialty Dressing.	\$6.50

All prices are subject to gratuity plus sales tax.

Desserts

À LA CARTE DESSERTS

Chocolate Mousse, White Chocolate Mousse, Strawberry Mousse
\$4.50

Chocolate Raspberry Cake, Pecan Pie, Spiced Carrot Cake
Black Forest Cake, Double Chocolate Cake, Apple Pie
\$5.95

Chef's Own Cheesecake, Profiteroles
Chocolate Truffle Mousse, Strawberry Shortcake, Key Lime Pie
\$6.95

Tiramisu, Homemade Napoleons
Crème Brulee, Baked Alaska
\$7.95

VIENNESE DESSERT TABLE

(Minimum 75 Guests)

\$7.95 per person

*An entire table devoted to Chef's Favorite Homemade Delights, and Served Personally by our Pastry Chef.
This Fantastic Display Includes:*

Chef's Homemade Napoleons
Layers of Puff Pastry with Fresh Pastry Cream and Marsala Wine Whipped Cream,
Dusted with Cocoa Powder.

Grand Chocolate Finale
Sinfully Chocolate! A Four Layer Dark Chocolate Cake Filled and Iced with a Rich Chocolate Ganache
Delicately Accented with Toasted Almond Pieces.

Towering Chocolate
Four Big Layers of Chocolate Cake Iced and Layered with a Rich Chocolate Icing and Finished with Chocolate
Cookie Crumbs on the Side.

Gourmet Carrot Cake
Three Delicious Layers of Moist Cake Loaded with Shredded Carrots, Pecans, and Crushed Pineapple. Filled
and Iced with a Real Cream Frosting and Garnished with Pecans.

New York Cheesecake
With a choice of Strawberry or Blue Berry Topping

*All Viennese Tables served for less than seventy-five (75) guests
will be subject to an additional service fee of \$3.00 per person.*

All prices are subject to gratuity plus sales tax.

Desserts

Dessert Mirror (100 pieces) \$325.00
A mirror display of various petite desserts.

Chocolate Fountain

Includes the following dipping delights:

Strawberries
Pineapple
Honey Dew
Cantaloupe

Bananas
Marshmallows
Nutter Butters
Rice Crispy Treats

Rolled Wafer Cookies
Pretzels
Graham Crackers
Mini Cream Puffs

\$700.00

All prices are subject to gratuity plus sales tax.

Beverages

OPEN BAR SERVICES AND FEES

An open bar is billed on a consumption basis, by the bottle.

All charges will be calculated at the end of your function.

Open Bar Liquor prices include all mixers, bar fruits, juices, glassware and one bartender per 100 guests. Should you desire additional bartenders they will be billed to your account at a charge of \$15.00 per hour, per bartender.

All open bar prices are subject to 20% gratuity plus 10.5% sales tax.

For groups of less than 75 guests, there will be a service charge of \$15.00 per hour, per bartender, including one hour prior to and following your event.

Beer and Wine open bars will be subject to a bartender charge of \$15.00 per hour, per bartender, including one hour prior to and following your event.

One bartender per 100 guests is required to provide adequate service.

Liquor Selections

TOP SHELF

Grey Goose Vodka, Bombay Sapphire Gin,
Captain Morgan's Private Stock Rum, Crown Royal Blended Whiskey,
Johnny Walker Black Blended Scotch,
Knob Creek Bourbon,
\$140.00 per bottle

PREMIUM BRANDS

Canadian Club Whiskey, Absolute Vodka, Jack Daniels,
Tanqueray Gin, Dewars Scotch,
Captain Morgan's Spiced Rum
\$100.00 per Bottle

CALL BRANDS

Jim Beam Bourbon, Smirnoff Vodka,
Gordon's Gin, Canadian Mist, Bacardi Rum, Harvey's Scotch
\$90.00 per Bottle

CORDIALS

Amaretto Di Saronno, Grand Marnier,
Drambuie, Kahlua, B&B, Courvoisier,
Frangelico, Bailey's Irish Cream, Sambucca
\$135.00 per Bottle

All prices are subject to gratuity plus sales tax.

Bottled Beer Selections

DOMESTIC

\$4.00 per Bottle

(choose two)

Budweiser, Bud Light
Coors Light, Miller Lite,
Michelob Ultra,
O'Douls (Non-Alcoholic)

IMPORTS

\$4.50 per Bottle

(choose two)

Amstel Light, Corona, Heineken, Samuel Adams, Yuengling

WINES AND CHAMPAGNES

WHITE

House Chardonnay	\$25.00
Ruffino Pinot Grigio	\$37.00
Fat Croc Chardonnay	\$31.00
Napa Ridge Chardonnay	\$31.00
Beringer Chardonnay	\$33.00

BLUSH

House White Zinfandel	\$25.00
Napa Ridge White Zinfandel	\$31.00

RED

House Cabernet	\$25.00
Estancia Cabernet	\$35.00
Beringer Merlot	\$35.00
Napa Ridge Cabernet	\$35.00
Beringer Zinfandel	\$35.00

SPARKLING WINES

House	\$27.00
Gruet Sparkling	\$35.00
Korbel Brut	\$39.00
Asti Spumante	\$39.00
Chandon Brut California	\$45.00
Champagne Punch (3 gallon minimum)*	\$.50.00 per gallon
Non-Alcoholic Punch (3 gallon minimum)*	\$.30.00 per gallon

***Price does not include \$50.00 rental per fountain**

All prices are subject to gratuity plus sales tax

Beverages

NON-ALCOHOLIC BEVERAGE SERVICES

*At The Cavalier, we are proud to offer alcohol-free bar service.
Bars serving Sodas, Juices, and Bottled/Mineral Waters are an excellent alternative to an open bar.
The attendant fee of a non-alcoholic bar is \$15.00 per hour, per attendant, plus tax
Including one hour prior to and one hour after your event.
One attendant per 75 guests is required for adequate service.*

Assorted Soda (Including Diet and Caffeine Free)	\$4.00 per liter
Assorted Juices	\$9.00 per liter
Mineral Waters	\$4.00 per bottle
Non-Alcoholic Beer	\$4.00 per bottle
Sparkling Cider	\$23.00 per bottle
Bottled Water	\$2.50 per bottle

All prices are subject to gratuity plus sales tax.

Hospitality Suite Services

CASH BAR SERVICES

With a Cash Bar, an individual may pay for their own drinks.
The only charges that would apply to your master bill are for bartenders and cashiers.
The Bartender fee is \$15.00 per hour, per bartender, plus tax,
including one hour prior to and one hour following the event.
A minimum of one bartender per 100 guests is required for adequate service.
The same fee structure also applies for cashiers.
The Cashier fee is \$15.00 per hour, per cashier, plus tax.
One cashier per bar location is required.
The Cavalier does not offer cash bar services for wedding related events.

Top Shelf Liquor Selections	\$7.00 per drink
Premium Brand Liquor Selections	\$5.50 per drink
Call Brand Liquor Selections	\$4.50 per drink
Cordial Selections	\$8.00 per drink
Beer Selections (Domestic)	\$4.00 per bottle
Beer Selections (Imported)	\$4.50 per bottle
Cavalier House Wine	\$5.00 per glass
Sodas and Juices	\$1.50 per glass
Mineral Waters	\$4.00 per bottle
Bottled Waters	\$2.50 per bottle
Ice Caddie for Hospitality Suites (100 lbs)	\$50.00 each

Open Bar Estimates

At The Cavalier, we feel that the only fair way to charge for your bar is by consumption.

This way your bill reflects only what your guests consume during your event.

You do not get charged for guests who do not drink, as is the case when billing is calculated per person.

For your convenience, and to assist you during the planning stages of your event, we have displayed the following beverage estimates. These estimates are based on average consumption for a four to five hour event. Your actual beverage bill will vary depending on the length of your party, time of day, and guest consumption.

The estimates below are for planning purposes only.

OPEN BAR

Top Shelf Brand Liquors, Domestic and Imported Beer by the Bottle, Domestic Wines, Sodas and Juices	\$32.00 to \$35.00 per person
Premium Brand Liquors, Domestic and Imported Beers by the Bottle, Domestic Wines, Sodas and Juices	\$29.00 to \$32.00 per person
Call Brand Liquors, Domestic and Imported Beer by the Bottle, Domestic Wines, Sodas and Juices	\$26.00 to \$29.00 per person

BEER AND WINE OPEN BAR

Beer by the Bottle, Domestic Wines, Sodas and Juices	\$18.00 to \$21.00 per person
<i>(not including Bartender Charge)</i>		

SODA AND JUICE BAR

Assorted Sodas and Fruit Juices	\$5.00 to \$7.00 per person
<i>(not including Bartender Charge)</i>		

All prices are subject to gratuity plus sales tax