



GREYSTONE
GOLF & COUNTRY CLUB



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Breakfasts



Breakfast package is \$22++ (includes first column, 2 entrées, & 2 accompaniments)
The price is determined by entrée pricing based on 30 or more guests.

Includes the Following

Fresh Seasonal Fruit Tray
Assortment of
Danishes & Pastries
Yogurt Parfait
Toast
Bagels
Orange Juice
Cranberry Juice
Coffee & Tea

Entrées

(Choose 2)

Hot Oatmeal with Assorted
Toppings
A Selection of Dry Cereals
Pancakes
Belgian Waffles
French Toast
Cinnamon Roll French Toast
Quiche Lorraine
Eggs Benedict
Omelettes
Breakfast Burrito
Shrimp & Grits

Accompaniments

(Choose 2)

Hash Browns
Corned Beef Hash
Potato Pancakes
Lyonnaise Potatoes
Applewood Smoked Bacon
Smoked Sausage Links
Ham
Grits

Breakfast Buffet

CHEF'S BUFFET SUGGESTIONS



Early Riser _____ \$ 22

- Fresh Sliced Seasonal Fruit
- Yogurt
- Cream Cheese, & Apple Cinnamon Danish
- Applewood Smoked Bacon
- Smoked Sausage Link
- Scrambled Eggs
- Crispy Hash Browns
- French Toast
- Orange & Cranberry Juice
- Freshly Brewed Regular & Decaffeinated Coffee
- Specialty Tea

The Executive _____ \$ 25

- Fresh Sliced Seasonal Fruit
- Yogurt
- Homemade Cinnamon Rolls
- Applewood Smoked Bacon
- Smoked Sausage Links
- Omelettes Made to Order
- Belgian Waffle Station
- Fresh Fruit, Whipped Cream
- Lyonnais Potatoes
- Orange & Cranberry Juice
- Freshly Brewed Regular & Decaffeinated Coffee
- Specialty Tea

Fresh Start _____ \$ 18

- Fresh Sliced Seasonal Fruit
- Cream Cheese, & Apple Cinnamon Danish
- Assorted Bagels
- Plain & Flavored Cream Cheese Muffins
- Fruit Preserves & Jelly
- Orange & Cranberry Juice
- Freshly Brewed Regular & Decaffeinated Coffee
- Specialty Tea

Enhancements

- Oatmeal with Brown Sugar, Raisins, Nuts & Honey
- Swedish Pancakes with Berries
- Biscuits
- Smoked Norwegian Salmon
- Breakfast Burritos
- Yogurt and Granola Parfaits
- Homemade Quiche
- French Toast Sticks
- Espresso Station
- Orange Juice Fresh Squeezed
- Pancake Station made to order
- Breakfast Sandwiches
- Shrimp & Grits Station

Breakfast Buffet

Each package is \$29++ & includes: Omelette Station, Bacon, Sausage, Grits, Hash Browns, Fresh Fruit Platter, Oatmeal with toppings, Assorted Muffins, Danish, Toast & Bagels

Package 1:

(Choose 3)

Carving Station: Ham, Turkey Breast or
Roast Beef

Pancakes

Waffles

French Toast

Homemade Cookies

Package 2:

(Choose 3)

Carving Station: Ham, Turkey Breast
or Roast Beef

Pancakes

Waffles

French Toast

Quiche Lorraine

Eggs Benedict

Corned Beef Hash with Poached Eggs

Penne Pasta with Tomatoes, Basil &
Smoked Mozzarella

Chicken Alfredo with Farfalle Pasta

Ice Cream Sundae Bar with
Homemade Cookies

Package 3:

(Choose 3)

Carving Station: Ham, Turkey Breast
or Roast Beef

Pancakes

Waffles

French Toast

Salad Bar

Shrimp & Grits

Chicken Marsala

Whitefish Piccata

Pasta Station with choice of three
Pastas and Sauces and Six Toppings
Prepared to Order

Ice Cream Sundae Bar with
Homemade Cookies

Snacks

(Choose 1)



Health Nut _____ \$ 18

- Fresh Fruit Strawberry, Banana, & Blackberry Smoothies
- Assorted Nuts
- Granola Bars
- Trail Mix
- Yogurt with Granola Topping
- Bottled Water
- Orange & Cranberry Juice
- Freshly Brewed Regular & Decaf Coffee
- Specialty Tea

Power Pack _____ \$ 18

- Fresh Sliced Seasonal Fruit
- Energy Bars
- Granola Bars
- Dried Fruit
- Yogurt Covered Raisins
- Assorted Soft Drinks
- Bottled Water
- Red Bull Energy Drinks
- Freshly Brewed Regular & Decaf Coffee
- Specialty Tea

Sweet Tooth _____ \$ 22

- Fresh Sliced Seasonal Fruit
- Dried Fruit
- Coffee Cake
- Warm Homemade Cookies
- Double Fudge Brownies
- Raspberry, Lemon & Strawberry Bars
- Chocolate Dipped Strawberries
- Assorted Soft Drinks
- Bottled Water
- Orange & Cranberry Juice
- Freshly Brewed Regular & Decaf Coffee
- Specialty Tea

Greystone Coffee House _____ \$ 12

- Freshly Brewed Regular Coffee
- Decaf Coffee
- Tea Selection
- Assortment of Coffee Syrups
- Sugar in the Raw
- Orange Zest
- Scones
- A Variety of Biscotti

Beverage Station

- Assorted Soft Drinks _____ \$4
- Bottled Water _____ \$3
- Orange & Cranberry Juice _____ \$4
- Freshly Brewed Regular & Decaf Coffee _____ \$12 per gallon
- Specialty Tea _____ \$4

Snacks

(Choose 1)



ABC's _____ \$ 12

- Assorted Soft Drinks
- Minute Maid Lemonade
- Ice Tea
- Freshly Brewed Regular & Decaf Coffee
- Specialty Tea

Cookies & Cream _____ \$ 15

- Ice Cream Novelties
- Warm Homemade Cookies
- Assorted Soft Drinks
- Power/Energy Drinks
- Milk
- Freshly Brewed Regular & Decaf Coffee
- Specialty Tea

Sweet Tooth 2 _____ \$ 22

- Warm Homemade Cookies
- Chocolate Covered Pretzels
- Raspberry, Lemon & Strawberry Bars
- Apple Slices with Caramel Sauce
- Double Fudge Brownies
- Rice Crispy Treats
- Assorted Soft Drinks
- Lemonade & Ice Specialty Tea
- Freshly Brewed Regular & Decaf Coffee
- Specialty Tea

Hot, Hot, Hot _____ \$ 24

- Mini-Reubens
- Mini-Egg Rolls with Asian Dipping Sauce
- Mini Pepperoni, Sausage and Cheese Pizzas
- Asian Dumplings with a Hoisin Dipping Sauce
- Crudité
- Assorted Soft Drinks
- Lemonade & Ice Tea
- Freshly Brewed Regular and Decaf Coffee
- Specialty Tea

La Fiesta _____ \$ 22

- Corn Tortilla Chips
- Guacamole
- Salsa & Pico de Gallo
- Chili con Queso
- Cheese & Mushroom Flour Quesadillas
- Miniature Tacos
- Churros
- Virgin Margaritas

Snacks

(Choose 1)



Cheese to Please _____ \$ 28 Health Nut _____ \$ 22

International and Domestic Cheese & Crackers
 Fresh Seasonal Fruit
 Crudit 
 House Wine
 Assorted Soft Drinks
 Lemonade & Ice Tea
 Freshly Brewed Regular & Decaf Coffee
 Specialty Tea

Fresh Banana, Strawberry & Blackberry Smoothies
 Assorted Nuts
 Granola Bars
 Trail Mix
 Fresh Fruit
 Orange & Cranberry Juice
 Freshly Brewed Regular & Decaf Coffee
 Specialty Tea

At the Movies _____ \$ 23 Sports Fan _____ \$ 22

Assorted Candy Bars
 Snow Caps & Sour Patch Kids
 Soft Pretzels with
 Warm Cheese or Honey Mustard Dipping Sauce
 Fresh Buttered Popcorn
 Nacho Chips with Jalape os and Warm Cheese
 Assorted Soft Drinks
 Lemonade & Ice Tea

Soft Pretzels with Warm Cheese or Honey
 Mustard Dipping Sauce
 Fresh Buttered Popcorn
 Peanuts in the Shell
 Cracker Jacks
 Mini Hot Dogs with all the toppings
 Cheese Fries
 Assorted Soft Drinks
 Lemonade & Ice Tea

Chocolate Decadence _____ \$ 24 Ice Cream Shop _____ \$ 19

Mini-Chocolate Lava Cakes
 Double Fudge Chocolate Brownies
 Chocolate dipped Homemade Cookies
 Chocolate Mousse in a chocolate tulip shell
 Chocolate Ice Cream
 Pretzels
 Oreo dusted Marshmallows & Fruit

Assorted Flavors of Ice Cream
 Chocolate, Caramel & Strawberry Sauces
 Oreo Cookie Crumbles, M & M's, Crushed
 Butterfingers Chopped Nuts, Cherries &
 Whipped Cream Toppings
 Warm Homemade Cookies
 Root Beer Floats

BUILD YOUR OWN

\$42++ includes 3 soups & salads, 2 entrées, 1 dessert, and coffee, lemonade, ice tea, and assorted sodas.
The price is based on 30 or more guests.

Choose a total of 3 from Soups and Salads

Soups

Corn and Crab Bisque
Pesto Chicken
Chicken Florentine with Pasta
New England Clam Chowder
Chicken Tortilla
Butternut Squash with Maple Cream
Potato Leek
Southwestern Black Bean
Tomato & Basil Cream
Greystone Chili

Salads

Classic Caesar Salad
Tortellini Salad with Pesto Chicken
Tomato, Cucumber Dill Salad
Fresh Seasonal Fruit Display
Field Greens with Choice of Dressing
Tossed Spinach Salad with Pecans, Shiitake
Mushrooms and a Sherry Vinaigrette
Pasta Primavera Salad
Basil Cole Slaw Salad
Red Bliss Potato Salad

Entrées

(Choose 2)

Roast Turkey Breast with Natural Jus
Applewood Smoked Flank Steak with a Honey Barbecue Sauce
Balsamic Glazed Chicken Breast
Chicken Boursin Oven Roasted, Stuffed Chicken Breast with
Roast Red Peppers & Boursin Cheese
Beef Tenderloin Stir Fry with Asian Vegetables
Roast New York Strip Loin with a Roasted Shallot Bordelaise
Oven Roasted Atlantic Salmon with a Provencal Sauce
Penne Pasta with Sundried Tomatoes, Asparagus, Mushrooms, Smoked Mozzarella
or Sharp Provolone, with Garlic & Olive Oil Flounder Florentine
Chicken Crepes with Shiitake Mushroom Cream Sauce
Spinach Tart

A large, lush bouquet of flowers in a white, classical-style vase sits on a balcony railing. The bouquet features a variety of flowers including white roses, pink and white lilies, and smaller white and pink blossoms, all with green foliage. The vase is positioned in front of a window with a dark frame, through which a view of a brick building and a green lawn is visible. The scene is brightly lit, suggesting a sunny day.

Desserts

(Choose 1)

White and Dark Chocolate Mousse with Creme Anglaise & Chocolate Sauce

Lemon Cheesecake Topped with Fresh Berries

Individual Baked Apple Dumplings

Chocolate Cake with Raspberry Filling, Fresh Raspberries & Raspberry Sauce

Greystone Coconut Cake

Ice Cream Coupe

Cookies

Brownies

Package includes coffee, ice tea, lemonade, and assorted sodas.

The price is \$42 per person based on 30 or more guests.

(Select 1 package)

Package 1

Fresh Seasonal Fruit Display

Field Greens with Choice of Dressing

Mini Baked Ham, Genoa Salami & Roast
Turkey Sandwiches with Pickle Spears

Balsamic Glazed Chicken Breast

Beef Tenderloin Stir Fry with Vegetables

Basil Cole Slaw Salad

Red Bliss Potato Salad

Ice Cream Sundae Bar with a variety of
toppings and sauces

Assorted Cookies & Bars

Package 2

Fresh Seasonal Fruit Display

Classic Caesar Salad

Tortellini Salad with Pesto Chicken

Roast Turkey Breast with Natural Jus

Applewood Smoked Flank Steak with a
Honey BBQ Sauce

Grilled Marinated Vegetables

Mashed Potato Bar

Oreo dusted Marshmallows & Fruit

Package 3

Fresh Seasonal Fruit Display

Field Greens with Choice of Dressing

Deli display of Roast Turkey, Baked Ham
Genoa Salami, Roast Beef, Cheddar,
American & Swiss Cheese with Pickle Spears

Chicken Crepes with a Shiitake Mushroom
Cream Sauce

Oven Roasted Atlantic Salmon with a
Provencal Sauce

Grilled Marinated Vegetables

Ice Cream Sundae Bar with a variety of
toppings and sauces

Assorted Cookies & Bars

Package 4

Asian Chicken Salad with Napa Cabbage,
Fine Cut Vegetables, &
Tangy Mustard Dressing

Reuben Sandwich thinly sliced Corned Beef
with Sauerkraut, Swiss Cheese &
1000 Island Dressing on Grilled Rye

Classic Crab Cake Salad with Mesclun
Greens & Pommery Mustard Vinaigrette

Homemade Onion Rings

Grilled Marinated Vegetables

Raspberry, Lemon & Strawberry Bars

Apple Slices with Caramel Sauce

Double Fudge Brownies

Dinner Buffet

CHEF'S BUFFET SUGGESTIONS

\$56 includes coffee and ice tea, lemonade, and assorted sodas.

The price is based on 30 or more guests.

(Select 1 package)

Package 1

Black Bean Soup

Grilled Chicken Caesar Salad

Assorted Rolls and Butter, and Flatbread

Sliced Tenderloin of Beef

Grilled Salmon with Saffron and Thyme

Roasted Garlic Mashed Potatoes

Assorted Seasonal Vegetables

Individual Tiramisu

Package 2

Chicken Noodle Soup

Duck Confit Salad with Mixed Greens &
Orange Spice Vinaigrette

Assorted Rolls with Butter

Carved Beef Tenderloin with Onion Ragout

Seared Halibut with Wild Mushroom Sauce

Apple Tart

Package 3

Tomato Mozzarella Salad with Basil

Mixed Green Salad with Toppings & Dressing

Assorted Rolls

Carved Flank Steak stuffed with Sopressata,

Herbs & Fontina Cheese

Grilled Mahi Mahi with Mango Sauce

Asparagus with Herb-Butter

Twice Baked Potato

Lemon Cheesecake Topped

with Fresh Berries

Package 4

Grilled Chicken Caesar Salad

Assorted Rolls

Carved Roasted Tenderloin
with Red Wine Sauce

Lobster Tail and Drawn Butter

Green Beans Almondine

Wild Mushroom Risotto

Individual Baked Apple Dumplings
a la mode



Dinner Buffet

THE FOUNDERS

\$65 includes 5 hors d'oeuvres, 1 of each station (1 soup & 1 salad), 1 dessert, and coffee & ice tea.
A minimum of 50 guests is required for this package.

Hors d'oeuvres

Choose 5

Passed

Prosciutto with Melon
Fresh Strawberries stuffed with Brie
Curried Chicken Tartlettes
Fresh Spring Rolls with Pork
Shrimp Spanakopita
Chicken Satay Bruschetta
Franks in Blankets

Water Chestnuts in Bacon
Beef Empanadas Vegetable
Spring Rolls Caramelized
Onion Tart with Blue Cheese & Bacon
Chicken Quesadillas with Pico de Gallo

Stationary

Vegetable Crudites with Blue Cheese Dressing
Domestic Cheese & Fruit Display



Desserts

(Choose 1)

Stationary

Ice Cream Sundae Bar Station with a variety of toppings and sauces & Assorted Cookies & Bars

Passed

White and Dark Chocolate Mousse with Creme Anglaise & Chocolate Sauce
Lemon Cheesecake Topped with Fresh Berries
Greystone Coconut Cake
Chocolate Raspberry Truffle Cheesecake with Oreo Cookie Crust
Fresh Fruit Tart [Seasonal]

Stations

Choose 1 of each

Station 1

Soups

(Choose 1)

New England Clam Chowder
Chicken Tortilla
Cream of Broccoli
Minestrone
Cheddar Ale with Summer Sausage
Potato Leek
Southwestern Blackbean
Tomato & Basil Cream
Gazpacho

Salads

(Choose 1)

Chef's Salad Bar with assorted fresh greens, condiments, toppings & dressings

Antipasto Salad Bar with assorted cured meats, olives & aged cheeses

A trio of Composed salads including Chicken Salad, Tuna Salad, Egg Salad

Station 2

(Choose 1)

Hand Carved:

Marinated Flank Steak with Sweet Onion Relish
Brown Sugar - Bourbon Glazed Ham with Honey-Mustard & Petite Rolls
Roast Breast of Turkey with Pan Gravy & Cranberry Relish
Smoked Loin of Pork with Roasted Peppers and Arugula Pesto

An attendant will be required for each of the stations at \$100
Choose 2 Accompaniments from page 20

Station 3

(Choose 1)

Pasta Station

With choice of three Pastas and Sauces and Six Toppings Prepared to Order

Chicken Saute Station

4 ounce boneless chicken breast sauteed to order with choice of Marsala, Piccata, Saltimbocca, Southern Comfort Cream, Asparagus, Prosciutto, Wild Mushroom

Tempura Station

With Jumbo Shrimp, Lobster, Chicken Tenderloin, Broccoli, Sweet Potato, and Zucchini dipped in a batter and fried to a golden brown

An attendant will be required for each of the stations at \$100
Choose 2 Accompaniments from page 18

Dinner Buffet

THE LEGACY

\$75 includes 5 hors d'oeuvres, 3 station 1 choices, 1 station 2 choice, 1 station 3 choice, 1 dessert, and coffee & ice tea.

A minimum of 50 guests is required for this package.

Hors d'oeuvres

(Choose 5)

Passed

House Smoked Salmon on
English Cucumber
Lump Crab Salad in
Pate a Choux
Blackened Bay
Scallop Skewers
Herbed Goat Cheese
Bruschetta
Coconut Shrimp
Fresh Tuna Satay

Crab Rangoon
Chicken & Mushroom
Phyllo Crisps
Smoked Salmon Rangoon
Buckwheat Blini with Creme
Fraiche & Caviar
Truffled Artichoke Tapanade
Brie Beggars Purses with
Raspberry & Almond
Asian Ladies Purses

Stationary

International Cheese
& Fruit Display
House Smoked Salmon with
Condiments
Charcuterie Display with
Assorted Terrines & Sausages
Heirloom Tomato and Fresh
Mozzarella

Or, select hors d'oeuvres from any of our other packages

Desserts

(Choose 1)

Mini Pastry Table

Served

Valrhona Chocolate Souffle with Creme Anglaise A Trio of Mini Desserts
Belgian Chocolate Nut Torte
Grand Marnier Souffle with Creme Anglaise Kit Kat Crunch Bars with Cognac Cream
Classic Creme Brulee
Chocolate Dipped Fruits



Stations

Station 1

(Choose 3)

Soup

Roasted Pumpkin Bisque with Sage, Crème Fraîche and Fresh Nutmeg

Tuscan Sweet Shrimp

Bouillabaisse

Crab Consomme with a Dungeness Dumpling and Scallions

Southwestern Duck Consomme

Salad Bars

Mesclun Greens Salad Bar with condiments and toppings

Heirloom Tomato Salad Bar with Fresh Mozzarella, a variety of toppings and dressings
A Trio of Composed Salads: Pesto Chicken with Pancetta, Arugula and Sundried Tomato,
Citrus Grilled Shrimp with Baby Spinach & Mandarin Oranges
Seared Ahi Tuna "Nicoise" with Haricot Vert, Fingerling Potatoes, Kalamata Olives. Roasted
Garlic Cloves and Tarragon Vinaigrette

Station 2

(Choose 1)

Hand Carved:

Marinated Seared Tuna Loin with Ginger Dressing (Market Price)

Applewood Smoked, Stuffed or Roast Tenderloin of Beef with Sauces & Silver Dollar Rolls

Herb & Garlic Crusted Rack of Lamb with Lamb Essence

Roast Loin of Veal with Wild Mushroom Ragout

Atlantic Salmon Wellington with Fresh Dill Hollandaise

Asian Marinated and Seared Duck Breast with Sweet Chili Glaze

An attendant will be required for each of the stations at \$100
Choose 2 Accompaniments from page 20

Station 3

(Choose 1)

Homemade Stuffed Pasta Station with Sauces & Condiments

Sushi Station with Soy, Wasabi & Ginger

Crabcake Station with Whole Grain Mustard Sauce

Shrimp Sautéed with your choice of Scampi, Diavolo or Oriental Sauces

Veal Sautéed with your choice of Marsala, Picatta, or Limone Sauces

An attendant will be required for each of the stations at \$100
Choose 2 Accompaniments from page 18

Accompaniments



Please select one starch and one vegetable to compliment the entrée in Plated Luncheon & Dinner

Starches

Mashed Potatoes:

Bleu Cheese
Cheddar-Chive
Horseradish
Port Wine
Roasted Garlic Sweet
Wasabi

Rice:

Rice Pilaf
Wild Rice

Risottos:

Four Cheese & Tomato
Saffron with Peas
Wild Mushroom

Grains:

Polenta Fries
Seared Au Gratin Polenta
Cakes
Vegetable Cous Cous

Potatoes:

Baked
Dauphinoise
Duchess
Fingerling
Herb Roast Red Potatoes
Parsley New Potatoes Sweet
Potato Fries
Twice Baked

Vegetables

Buttered Turnips Button
Mushrooms Broccoli
Brussels Sprouts Cauliflower
Julienne Carrots Spaghetti
Squash String Beans Sugar
Snap Peas
Sweet & Sour Red Cabbage

Vegetable Upgrades

Included with Stone package
An additional \$2.00 per person with other packages

Asparagus
Assorted Baby Vegetables
Braised Endives
Creamed Baby Spinach

Glazed Baby Carrots
Haricots Verts
Ratatouille
Snow Pea Pods

Package Upgrades

Hors d'oeuvres Stations

A minimum of 50 guests is required for the following items.
An attendant will be required for each of the stations at \$100
(Price is per person)

Dim Sum	\$5⁰⁰
Assorted Asian Dumplings and Dipping Sauces Prepared to Order	
Sushi Boat	\$7⁵⁰
Assorted Sushi Rolls and Sashimi with Pickled Ginger, Wasabi & Dipping Sauces	
Crab Cakes	\$7⁵⁰
Maryland Crab Cakes Sautéed to Order	
Wild Mushroom	\$5⁰⁰
An assortment of fresh Wild Mushrooms prepared to order, sautéed in butter	
Calamari	\$5⁰⁰
Fried in Woks. Sautéed to Order, and a cold marinated display	
Pasta	\$7⁵⁰
Your Choice of Three Pastas with Three Sauces, and Six Toppings	
Shrimp Saute	\$9⁰⁰
Shrimp sautéed in your choice of Scampi, Diavolo or Oriental Sauces	
Veal Saute	\$8⁰⁰
Veal sautéed in your choice of Marsala, Picatta, or Limone Sauces	
Chicken Saute	\$9⁰⁰
Boneless chicken breast sautéed to order with choice of Marsala, Piccata Saltimbocca, Southern Comfort Cream, Asparagus, Prosciutto, Wild Mushroom	

Hors d'oeuvres

Passed:

Oysters with Mignonette
Bacon Wrapped Scallops
Mini Crab Cakes
Prosciutto & Provolone
Wrapped Shrimp Mini Lamb
Chops

Stationary:

Raw Bar with Seasonal
Specialties
Traditional Shrimp Cocktail
with Lemon & Cocktail Sauce

Appetizers

Crab Cake with Fireworks
Sauce
Tri-Color Tortelloni
with Vodka Tomato Cream
Shrimp Cocktail
Wild Mushroom Risotto Cake
with Stilton Cream Sauce
Napoleon of House Smoked
Salmon with Caviar
Kataify Wrapped Shrimp with
Sweet-Spicy Dipping Sauce
Black & Blue Tuna with Soy,
Wasabi & Pickled Ginger

Desserts

Cherries Jubilee
Bananas Foster
Crepes Suzettes
Pineapple Pina Colada over
Ice Cream
After Dinner Cordials Cart
International Coffee Station

Beverage Packages

Liquor Packages include:

Beer: Two Domestic and Two Imported

House Wines:

Chardonnay, Cabernet Sauvignon, and Pinot Noir

All mixers, napkins, garnishes and disposable glassware.

Premium Liquor Package Rates

1st hour: \$18
2nd hour: \$14
3rd hour: \$10
Each additional: \$8

House Liquor Package Rates

1st hour: \$16
2nd hour: \$12
3rd hour: \$8
Each additional: \$6

Beer & Wine Package

1st hour: \$10
2nd hour: \$8
Each additional: \$6

Host Bar

On Consumption

Soft Drinks \$3.00
Bottled Water \$3.00

House Liquor \$7.00
Premium Liquor \$9.00
Domestic Beer \$4.00
Imported Beer \$5.00
Craft Beer \$6.00

House Wine \$8.00
Cordials \$8-\$15

