



SEASONS

BANQUET CENTER



*Wedding Packet*

MUSKEGON COUNTRY CLUB

2801 LAKESHORE DR. • MUSKEGON, MI • 231.755.3737



# SEASONS

BANQUET CENTER

## ROOM CAPACITIES

	rounds of 8	rounds of 10	crescent style	theater	hollow square	reception
entire ballroom	240	300	156	300	n/a	400
west section	72	90	54	160	32	100
center section	80	100	60	160	32	100
east section	64	80	48	100	32	75
ontario room	32	40	24	50	20	40

*board room seats 10 in a permanent conference-style setting*

## NON-MEMBER ROOM RENTAL RATES

	weekday	weeknight	friday evening	saturday	sunday
	8AM-4PM	5PM-11PM	6PM-12AM	6PM-12AM	6 HOUR RENTAL
entire ballroom	1,000	1,000	1,500	2,300	1000
west section	250	250	400	700	250
center section	250	250	400	700	250
east section	250	250	400	700	250
ontario room	100	100	100	100	50
board room	100	100	100	100	50

*room rental fees are waived for members of Muskegon Country Club*

## WEEKEND FOOD & BEVERAGE MINIMUMS

(prior to service charge of 20% and 6% tax)

- FRIDAY** \$4,000 minimum food and beverage spending prior to 20% service charge and 6% tax. Room rental fee of \$1,000 waived with \$6,000 in food and beverage spending prior to 20% service and 6% tax.
- SATURDAY** \$6,000 minimum food and beverage spending prior to service and tax.
- SUNDAY** \$3,000 minimum food and beverage spending prior to service and tax.

# SE4SONS

## BANQUET CENTER

2801 LAKESHORE DR. • MUSKEGON, MI 49441  
CLUBHOUSE: 231.755.3737 • FAX: 231.755.5759  
REBECCA@MUSKEGONCC.COM

### BOOKING AGREEMENT

event: \_\_\_\_\_ estimated number of guests: \_\_\_\_\_

date of event: \_\_\_\_\_

#### HOST/HOSTESS

name: \_\_\_\_\_

phone: \_\_\_\_\_ email: \_\_\_\_\_

address: \_\_\_\_\_

bride's full name, address & contact information: \_\_\_\_\_

\_\_\_\_\_ email: \_\_\_\_\_

groom's full name, address and contact information: \_\_\_\_\_

\_\_\_\_\_ email: \_\_\_\_\_

ceremony on-site: yes  no  ceremony-site fee: \$500

Use of the ballroom deck for the ceremony for additional \$500. Includes ceremony set-up, tear down and reset. Access for ceremony is permitted at 12:00 pm the day of the event and rehearsal on Thursday or Friday prior to reception based on availability. The deck seats a maximum of 160 guests.

non-refundable deposit amount: \$ \_\_\_\_\_ deposit received: \$ \_\_\_\_\_

room rental fee: \$ \_\_\_\_\_ minimum spending: \$ \_\_\_\_\_

Evening room rentals are based on a period of 6 hours. The latest the room is available is 12:00am.

Room rental fees do not apply to members of Muskegon Country Club.

**CANCELLATION:** Cancellations received within 14 days of the planned event will be billed at 100% of the estimated charges. Cancellations within 60 days of the event will be billed at 75% of the estimated food charges. All other cancellations will result in the loss of deposit.

Host/Hostess is the responsible party for the event. I, \_\_\_\_\_ have read and agree to SE4SONS Banquet Center's attached terms and conditions, policies and general information. I understand that if market pricing dictates, pricing is subject to change prior to 90 days of the event.

In the unlikely event that any damages to the club should occur as a result of your event, the booking/contact person or organization shall assume responsibility and costs associated with the damages.

\_\_\_\_\_  
CONTACT PERSON

\_\_\_\_\_  
DATE

# SE4SONS BANQUET CENTER TERMS & CONDITIONS

## SATURDAY EVENING

The rental fee for non-members to use the facility in 2018/19 is \$2,300. for the Ballroom on a Saturday evening. Minimum food and beverage spending is \$6,000 prior to service charge and tax. If minimum spending is not met, the food and beverage difference will be billed, which is subject to service charge and tax.

## FRIDAY EVENING

The rental fee for non-members to use the facility in 2018/19 is \$1,500 on a Friday evening. Minimum food and beverage spending is \$4,000 prior to service charge and tax. If minimum spending is not met, the food and beverage difference will be billed, which is subject to service charge and tax.

## SUNDAY EVENING

The rental fee for non-members to use the facility in 2018/19 is \$1000. Events utilizing the entire Ballroom require a \$3,000 minimum food and beverage spending. If minimum spending is not met the difference will be charged with applicable service charge and tax.

## ADVANCE DEPOSITS

Required to reserve banquet space on a definite basis. A non-refundable deposit of \$2,300 is required to reserve the Great Lakes Ballroom on a Saturday evening, \$1,500 for a Friday, \$1,000 for a Sunday evening. The date cannot be confirmed until the deposit is received. Deposits should be received within 2 weeks of reserving your date and are non-refundable.

**CANCELLATIONS** Received within 30 days of the planned event will be billed at 100% of the estimated f & b charges. Cancellations within 60 days of the event will be billed at 75% of the estimated food and beverage charges. Cancellations within 90 days of the event will be billed at 50% of the estimated food and beverage charges. All other cancellations will result in the loss of deposit.

**MENU SELECTION** Due no later than 2 weeks prior to the date of the event. Substitute plates may be ordered in advance (such as vegetarian meals, etc.) If a choice of two entrees is offered, a charge of \$1.50 per plate is added to each meal.

**PLACE CARDS** are required to be provided by the host, indicating your guest's entrée selection. Indicators must be approved by the Banquet Coordinator 2 weeks prior to the event.

All food and beverage consumed on the premises must be provided by SE4SONS Banquet Center. The only exception is a wedding cake, provided by a licensed bakery.

**THE TENTATIVE GUEST COUNT** is due 14 days prior to the date of the event.

**THE GUARANTEED FINAL COUNT** is due by 12:00pm 2 business days prior to the event. The guarantee is the minimum number for which you will be billed.

**ALL FOOD AND BEVERAGE** charges are subject to 20% service charge and current Michigan sales tax. Please note that the State of Michigan does not consider the service charge as a gratuity, and this subjects the service charge to sales tax. Current prices are listed on the menus. Please note, however, prices are subject to change without notice due to market pricing.

**ENTRÉES** are priced per person. Selecting more than one entrée will require the following:

1. Each additional entrée chosen will add \$1.50 per person to the menu price.
2. A breakdown of entrée selection is due two business days prior/**48 hours prior**.
3. Entrée place cards listing the guest name and entrée selection are required and provided by the group. Banquet Coordinator must approve place cards.

**PAYMENT is due prior to the event.**

- A headcount is due 14 days prior to event along with estimated payment.
- Final meal counts, along with any remaining payment are due 2 business days prior to the event.
- Muskegon Country Club will process your credit card payment with a 3% fee added to the total.

Muskegon Country Club is a smoke-free facility.

Health department guidelines and Club policy prohibit us from allowing guests to take extra food and beverage off premise.

Muskegon Country Club is not responsible for any lost or stolen items or any items left following a function.

Sparklers, fireworks and sky lanterns are prohibited from use on premise. The use of glitter or confetti of any kind and the adhering of items to walls using nails, pins, staples or removable hooks to doors, ceilings, moldings, etc. is not permitted. Clean up fees and/or maintenance fees will apply if necessary. Decorations are limited to table arrangements.

MCC reserves the right to charge for appropriate cleaning fees and/or damages if the condition of the banquet center deems necessary following your event.

Suggestions for entertainment, florists and wedding cakes are available upon request. Please note all entertainment and bands must be pre-approved by the club before booking.

All decoration items are to be removed immediately following your event. The Club will not assume any responsibility for the damage or loss of any merchandise or articles left at the club before or after your event.

## BAR POLICIES

No alcohol service will be provided to minors under the age of 21, as stated by law in the State of Michigan. Any person of questionable age must provide a valid I.D. to obtain alcoholic beverages. In the event that minors are observed drinking alcoholic beverages, the bar will close for the remainder of the event.

All beverages must be provided by SE4SONS Banquet Center.

Bar service is available for six hours. Bar closes no later than 12:00am.

The practice of accumulating drinks before the bar closes, or the ordering of shots, is not allowed.

SE4SONS reserves the right to refuse alcohol service to anyone whose sobriety is questionable. Also, anyone who tries to obtain alcoholic beverages for a minor, or a person who has been refused bar service, will also lose their right to be served and will be asked to leave the property.

SE4SONS reserves the right to close the bar at any time.

## BAR OPTIONS

### HOSTED BAR

All beverages are billed to the host or hostess. A minimum of 100 people is required to set up a hosted bar. There will be a \$100 set-up fee for parties less than 100 people.

### PARTIALLY HOSTED BAR

Host/hostess pays for all beer and wine provided to guests. Guests pay cash for liquor.

### FULL CASH BAR

Guest pays cash for all beverages.

### CASH BAR

Fees apply for cash bar set-up and vary depending on the size of your group.

- 50-100 guests: \$50
- 100-150 guests: \$100
- 150-200 guests: \$150
- 200-300 guests: \$250

# SEASONS

BANQUET CENTER

## HORS D'OEUVRES

### HORS D'OEUVRE DISPLAYS

priced per person

#### DOMESTIC CHEESE 3.5

sharp cheddar, swiss, provolone and pepper jack with assorted crackers

#### FRESH FRUIT DISPLAY 4

strawberries, pineapple, honeydew, cantaloupe and grapes

#### FRUIT PLATTER & DOMESTIC CHEESE 6

#### ARTISAN CHEESE 5

chevrè, boursin, gorgonzola, smoked cheddar, brie and manchego cheese with assorted crackers

#### FRUIT PLATTER & ARTISAN CHEESE 8

#### VEGETABLE CRUDITÉ 4

carrot, celery, broccoli, cauliflower, bell peppers, cucumber and grape tomatoes; with caramelized onion dip

#### ANTIPASTO PLATTER 6.5

marinated mozzarella, gorgonzola, prosciutto ham, genoa salami, capicollo ham, marinated mushrooms, grape tomatoes, artichoke hearts, assorted olives, pepperoncini peppers and artisan breads

#### SAUSAGES & CHEESE 6.5

grilled andouille, italian, kielbasa, and smoked polish sausages with smoked cheddar, swiss, sharp cheddar and smoked blue cheese, pickled vegetables, assorted mustards and appropriate accompaniments

#### HORS D'OEUVRE COLD SELECTIONS 3.5

- shaved steak crostini with blue cheese spread
- grilled asparagus and boursin crepes
- caramelized applewood bacon
- endive with gorgonzola, pecans and apple
- BLT-garlic crostini, bacon jam, fresh arugula, roma tomato
- tomato and fresh mozzarella caprese, balsamic, basil
- southwestern seven layer dip with tortilla chips
- deviled eggs: choice of traditional, sriracha, or basil pesto
- roasted mushroom and goat cheese crostini

#### HORS D'OEUVRE HOT SELECTIONS 3.5

- spinach, bacon and blue cheese stuffed mushrooms
- brie en croûte with honey, pistachios and flat bread crackers
- crab-stuffed mushrooms with horseradish aioli
- vegetable spring rolls with sweet chili sauce
- spinach and artichoke dip with herb pita points
- pork egg rolls with sweet chili sauce
- chicken satay with thai peanut sauce
- mushroom and goat cheese gratin with herb pita points
- meatballs: choice of swedish, bbq or marinara
- skewered bacon-wrapped pork medallions with stoneground mustard cream
- barbeque beef skewers

#### HORS D'OEUVRE PREMIUM SELECTIONS 5.5

- blue crab cakes with old bay aioli
- bacon-wrapped sea scallops with honey mustard glaze
- assorted canapés (passed)
- jumbo shrimp cocktail *market price*
- coconut shrimp with sweet chili sauce *market price*

All hors d'oeuvres are priced per person and are based on a 60-minute cocktail hour.  
Prices are subject to 20% service charge and 6% state sales tax.

\*Consuming raw or undercooked meats, poultry, seafood or shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. \*This item may be cooked to order.

# SEASONS

BANQUET CENTER

DINNER

## DINNER ENTRÉES

priced per person

all dinner entrees are served with the following

### HOUSE SALAD

with choice of one dressing, pre-dressed and fresh-baked rolls

dressing options: raspberry vinaigrette, honey truffle vinaigrette, balsamic vinaigrette, italian, maple vinaigrette, strawberry vinaigrette dressing tripods - .50 per person

### YOUR CHOICE OF ONE VEGETABLE & ONE STARCH

### COFFEE & HOT TEA

## BEEF ENTRÉES

**TOP SIRLOIN\*** 26  
chargrilled 7oz. top sirloin with mushroom demi-glace

**FILET MIGNON\*** MP  
choice of 5 or 8oz. chargrilled filet of beef with port wine demi-glace

**SHORT RIBS** 26  
slow braised boneless short ribs with cabernet demi-glace

## FISH ENTRÉES

**SALMON\*** 26  
horseradish-crusting salmon with roasted shallot cream sauce

**WHITEFISH** (locally sourced when available) 26  
parmesan-crusting whitefish with lemon caper cream, blistered tomatoes

**BBQ SALMON\*** 26  
chargrilled salmon glazed with michigan cherry BBQ sauce

## PORK ENTRÉES

**STUFFED PORK LOIN\*** 24  
roasted pork loin stuffed with spinach, gorgonzola & sun-dried tomatoes with roasted red pepper cream

**PORK CHOP\*** 25  
chargrilled bone-in pork chop with stone ground mustard cream sauce

## CHICKEN ENTRÉES

**CHICKEN CAPRESE** 24  
seared chicken breast topped with basil pesto, tomato, fresh mozzarella, balsamic syrup

**GORGONZOLA CHICKEN** 24  
chargrilled chicken breast, aged gorgonzola cream, balsamic onion marmalade

**CHICKEN PICCATA** 23  
lightly floured and seared chicken breast with lemon-caper cream sauce

**CHICKEN MARSALA** 23  
lightly floured and seared chicken breast with marsala mushroom cream sauce

**MICHIGAN CHERRY CHICKEN** 24  
seared chicken breast with michigan cherry & whiskey chutney

## VEGETARIAN ENTRÉES

**CREAMY GRITS WITH ROASTED VEGETABLES** 20  
roasted peppers, onions, zucchini, yellow squash, mushrooms, cherry tomatoes, creamy yellow grits

**CAVATAPPI ALFREDO** 20  
sautéed yellow onions, baby spinach, tomatoes & artichokes tossed with cavatappi, basil pesto alfredo, shaved parmesan, toasted pine nuts

**WILD MUSHROOM RISOTTO** 21  
slow-cooked arborio rice, crimini, button, shitake & oyster mushrooms, cherry tomatoes, fresh herbs parmesan cheese

**SPAGHETTI SQUASH** 21  
roasted spaghetti squash, basil pesto, roasted red pepper, zucchini, peas, red onion parmesan cheese, pine nuts

Add 1.50 to entrée price for multiple menu options. Limit of 2 entrée choices. Split menu requires entrée place cards to be provided by the host. Prices are subject to 20% service charge and 6% state sales tax.

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# DINNER CONTINUED



## COMBINATION ENTRÉES

- SIRLOIN\* & CHICKEN** 29  
5oz. chargrilled sirloin with mushroom demi-glace and your choice of chicken entrée, one starch, one vegetable
- SIRLOIN\* & SALMON\*** 30  
5oz. chargrilled sirloin with mushroom demi-glace and your choice of salmon entree , one starch, one vegetable
- FILET MIGNON\* & CHICKEN** 35  
5oz. chargrilled filet mignon with port wine demi-glace and and your choice of chicken entree, one starch, one vegetable
- FILET MIGNON\* & SALMON\*** 36  
5oz. chargrilled filet mignon with port wine demi-glace and your choice of salmon entree, one starch, one vegetable

## DINNER BUFFET OPTIONS

- MINIMUM OF 40 GUESTS  
includes coffee and tea  
prices are subject to a 20% service charge and 6% sales tax  
guarantee count is due 4 business days prior to event
- PICK TWO** 30  
house salad with choice of dressing, plated and served or tossed and on buffet line with warm rolls  
your choice of two entrées (excluding filet mignon)  
two vegetables and two starches
- PICK THREE** 33  
choose any specialty salad, plated and served or tossed on buffet line with warm rolls  
your choice of three entrées (excluding filet mignon)  
two vegetables and two starches

## SPECIALTY SALADS

the following salad substitutions offered for an additional 1.00 per entrée

- BABY SPINACH SALAD**  
baby spinach, granny smith apple, red onion, dried cherries, candied pecans, goat cheese, honey-truffle vinaigrette
- CAPRESE SALAD**  
baby spinach, roma tomato, fresh mozzarella, basil, red onion, balsamic glaze, extra virgin olive oil
- BERRY ALMOND SALAD**  
mixed greens, blue cheese, red onion, dried cranberries, sliced almonds, strawberry balsamic vinaigrette
- SPRING SALAD**  
mixed greens, red onion, feta cheese, grape tomato and mandarin oranges, lemon-thyme vinaigrette

## ACCOMPANIMENTS

the same starch and vegetable will be served with all plated entrées. please choose one of each.

- STARCH**  
roasted herb tri-colored potatoes  
Roasted garlic and chive whipped potatoes  
black pepper and rosemary potato duchess  
wild rice  
parmesan herb risotto  
red quinoa  
parmesan potato gratin (add 2.00 per person)

- VEGETABLES**  
steamed green beans  
roasted brussels sprouts  
honey-parsley parisian carrots  
ratatouille  
steamed asparagus  
steamed broccolini  
roasted vegetable medley  
sweet corn & edamame succotash

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## BANQUET CENTER



### DESSERT SELECTION

priced per person

<b>STRAWBERRY CHEESECAKE</b>	<b>6</b>
new york style cheese cake, strawberry sauce, whipped cream	
<b>TURTLE CHEESECAKE</b>	<b>6</b>
new york style cheese cake, caramel sauce, chocolate sauce, walnuts, whipped cream	
<b>FLOURLESS CHOCOLATE CAKE</b>	<b>6</b>
raspberry sauce, whipped cream	
<b>SEASONAL BREAD PUDDING</b>	<b>5</b>
whipped cream	
<b>CARROT CAKE</b>	<b>5</b>
caramel sauce, whipped cream	
<b>APPLE CRISP</b>	<b>5</b>
caramel sauce, whipped cream	
<b>SEASONAL FRUIT CRISP</b>	<b>5</b>
whipped cream	
<b>STRAWBERRY SHORTCAKE</b>	<b>5</b>
pound cake, strawberry sauce, whipped cream	
<b>VANILLA BEAN CRÈME BRULÉE</b>	<b>5.5</b>
fresh berries, whipped cream	
<b>PECAN PIE</b>	<b>5</b>
caramel sauce, whipped cream	
<b>CHOCOLATE CAKE</b>	<b>5</b>
chocolate sauce, whipped cream	
<b>HOT FUDGE PECAN BALL</b>	<b>5.5</b>
vanilla bean ice cream rolled in pecan pieces, hot fudge, whipped cream	
<b>HOT FUDGE SUNDAE</b>	<b>5</b>
vanilla bean ice cream, hot fudge, peanuts, whipped cream, cherry	

### LATE-NIGHT SNACKS

priced per person

items available at this price point for after events only  
SEASONS kitchen open until 10:00pm

<b>FLAT BREAD PIZZA</b>	<b>2.5</b>
choice of pepperoni, supreme or cheese	
<b>GRILLED BEEF SLIDERS</b>	<b>3</b>
cheddar cheese, brioche bun	
<b>PULLED PORK SLIDERS</b>	<b>3</b>
smoked cheddar cheese. brioche bun	
<b>PORK EGG ROLLS</b>	<b>2.5</b>
sweet chili sauce	
<b>MEATBALLS</b>	<b>2.5</b>
choice of swedish, bbq or marinara	
<b>SNACK MIX</b>	<b>1.75</b>
<b>CHIPS &amp; SALSA</b>	<b>2</b>
<b>COOKIES</b>	<b>1.75</b>
assorted, 2 per person	

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# SEASONS

## BANQUET CENTER

### BANQUET BAR MENU

#### HOSTED BAR

A minimum of 100 people is required to set up a hosted bar. There will be a \$100 set-up fee for parties of less than 100 people. (bottles sold by the liter and charged per 1/10 of a bottle)

#### CASH BAR:

Fees apply for cash bar set-up and vary depending on the size of the group.  
50-100 guests: \$50 | 100-150 guests: \$100 | 150-200 guests: \$150 | 200-300 guests: \$250

### HOUSE BRAND LIQUORS

\$98

VODKA  
GIN  
RUM

WHISKEY  
SCOTCH  
BOURBON

TEQUILA

### CALL BRAND LIQUORS

\$118

ABSOLUT VODKA  
TITO'S VODKA  
ABSOLUT MANDRIN VODKA  
ABSOLUT RASPBERRI VODKA  
ABSOLUT CITRON VODKA  
CAPTAIN MORGAN SPICED RUM  
BACARDI SUPERIOR RUM  
MYER'S DARK RUM

MOUNT GAY RUM  
PARROT BAY COCONUT RUM  
TANQUERAY GIN  
BOMBAY SAPPHIRE GIN  
BEEFEATER GIN  
CANADIAN CLUB WHISKEY  
SEAGRAM'S VO WHISKEY  
SEAGRAM'S 7 WHISKEY  
JACK DANIEL'S WHISKEY

J&B RARE SCOTCH  
DEWAR'S WHITE LABEL SCOTCH  
JOHNNIE WALKER RED SCOTCH  
JIM BEAM BOURBON  
SOUTHERN COMFORT  
JOSE CUERVO ESPECIAL TEQUILA  
CHRISTIAN BROTHERS BRANDY

### PREMIUM BRAND LIQUORS

\$138

BELVEDERE VODKA  
GREY GOOSE VODKA  
KETEL ONE VODKA  
HENDRICK'S GIN

CROWN ROYAL WHISKEY  
JAMESON IRISH WHISKEY  
MAKER'S MARK BOURBON  
BULLEIT BOURBON

JOHNNIE WALKER BLACK (750ML)  
GLENLIVET 12YR SCOTCH (750ML)  
GLENFIDDICH 12YR SCOTCH (750ML)  
HENNESSY VS COGNAC (750ML)

### AFTER-DINNER DRINK / CORDIAL LIQUORS

bottles sold by the 750ml and charged per 1/10 of a bottle

\$98

**HOUSE**  
AMARITO AMARETTO

\$118

**CALL**  
BAILEYS IRISH CREAM  
FRANGELICO  
KAHLUA  
RUMCHATA

\$138

**PREMIUM**  
DISARONNO AMARETTO  
DRAMBUIE  
GODIVA CHOCOLATE  
GRAND MARNIER

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50-100 guests: \$50 | 100-150 guests: \$100 | 150-200 guests: \$150 | 200-300 guests: \$250

#### DOMESTIC BOTTLES

\$4 each

BUDWEISER	MICHELOB ULTRA
BUDWEISER SELECT	O'DOUL'S N.A.
BUDWEISER LIGHT	COORS LIGHT
MILLER LITE	

#### IMPORT/CRAFT BOTTLES

\$5 each

LABATT BLUE	GUINNESS DRAUGHT
LABATT BLUE LIGHT	STELLA ARTOIS
LABATT BLUE N.A.	FOUNDERS ALL DAY IPA
CORONA	BELL'S TWO HEARTED ALE
CORONA LIGHT	SEASONAL SELECTIONS
HEINEKEN	

#### KEG BEER

1/4 yields 62 - 16 oz. glasses | 1/2 yields 124 - 16 oz. glasses

1/4 BARREL DOMESTIC \$155	1/4 BARREL IMPORT/CRAFT - MARKET PRICE
1/2 BARREL DOMESTIC \$280	1/2 BARREL IMPORT/CRAFT - MARKET PRICE

#### HOUSE WINES

\$19 - 750ml

CHARDONNAY	SPARKLING
PINOT GRIGIO	MOSCATO
SAVUVIGNON BLANC	MERLOT
WHITE ZINFANDEL	PINOT NOIR
RIESLING/PIESPORTER	CABERNET SAUVIGNON

#### PUNCH

price per gallon

COCKTAIL PUNCH	\$85	SPARKLING PUNCH	\$60
FRUIT PUNCH (NA)	\$35	SE4SONAL SANGRIA	\$95

