

Corporate Portfolio



The Conference Center at Lake Opechee Inn and Spa

Lake Opechee Inn and Spa ~ The Conference Center ~ Tranquility Springs Wellness
62 Doris Ray Court ~ Lakeport ~ New Hampshire ~ 03246 ~ 603.524.0111 ~ www.OpecheeInn.com

General Information and Policies



Deposits and Payment Schedule

Booking Deposit

The function room rental including tax is due upon securing arrangements.

Second Deposit

50% of estimated billing is due three months prior to the event date.

Final Payment

Balance of estimated billing is due two weeks prior to the event date.

(all deposits applied to an event are non-refundable and non-transferable)

Menu Selections

The menus and pricing listed in this portfolio are available for events held in 2010.

Menus and pricing for future time periods will be confirmed six months prior to the event date.

A guaranteed attendance count and final selections for multiple entrees will be required two weeks prior to the event date. This final count is not subject to reduction after this two week period.

Catering Details

All menu pricing is per person with exception to the hors d'oeuvres that are priced per piece and do not include 9% New Hampshire Meal Tax or 20% service gratuity.

The state of New Hampshire and the Liquor Commission regulates the sale and service of prepared meals and alcoholic beverages. The Conference Center at Lake Opechee Inn and Spa is responsible for the administration of these laws and does not allow food or beverages to be brought in or taken out of the conference center.

Please note that individual plated lunch and dinner options may be selected for events hosted for up to 80 people. For events hosted for guest of more than 80 people the plated options are served family style at each table. This is done to assure the highest of quality.

Miscellaneous Information

The Conference Center at Lake Opechee Inn and Spa requires that a valid credit card is provided for miscellaneous expenses and for open bar services.

There is a 3% service charge for credit card payments over \$1,000.

Overnight Lodging



Lake Opechee Inn and Spa

The Inn offers 34 individually decorated guest rooms with fireplaces. Many offer balconies with a lake view and two-person whirlpool bath.

Guest Room Blocks

The Inn is pleased to set aside guest rooms exclusively for you and your attendees.

Guest room quantities and rates will be confirmed upon securing your event date. All reservations and room blocks are subject to availability and may require a minimum night stay and extended cancellation policies.

Please ask your event coordinator for more information if you are interested in securing lodging.

Spa Services

Tranquility Springs Wellness Spa

Our spa is pleased to offer many services for you and your attendees. Below is just a sampling of some of the exciting possibilities:

Massage	Facials
Moisturizing Hand Treatments	Moisturizing Foot Treatments
Body Treatments	Pedicures and Manicures

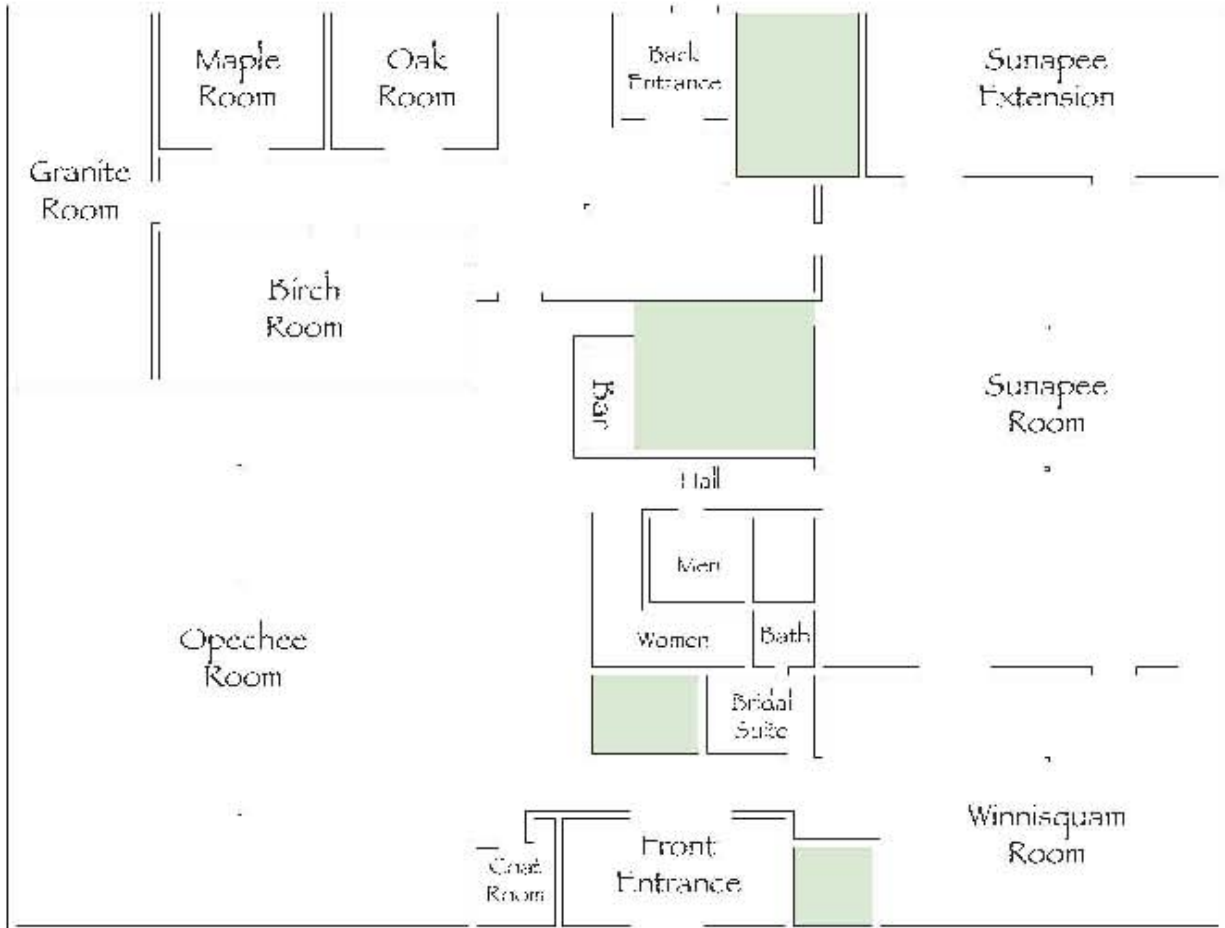
It is recommended to secure reservations at the Spa as far in advance as possible as services are subject to availability. Your event coordinator will be happy to have our spa director work with you to specifically tailor services to your needs.

Restaurants

O Steaks & Seafood, Canoe, North End, Fratellos and CJ Avery's

Your event coordinator will be happy to help you arrange group dinner reservations at one of the restaurants listed above. With five great choices of dining there is a menu to match every taste palate.

Conference Center Configuration



ROOM	SIZE	BANQUET	CLASSROOM	THEATRE
Birch Room	41' x 21'	50	40	70
Granite Room	50' x 24'	70	50	90
Inn Boardroom		8	-	-
Maple Room	27' x 19'	30	16	40
Oak Room	27' x 19'	30	16	40
Opechee Room	76' x 98'	350	265	500
Sunapee Room	78' x 74'	250	150	350
Winnisquam Room	78' x 47'	120	80	250
Winnisquam/Sunapee Room	78' x 121'	350	-	-

Function Rooms



Opechee Room

925. plus 9% NH Tax

Winnisquam Room

850. plus 9% NH Tax

Sunapee Room

650. plus 9% NH Tax

Winnisquam/Sunapee Room

1200. plus 9% NH Tax

Granite Room

300. plus 9% NH Tax

Birch Room

225. plus 9% NH Tax

Oak Room

175. plus 9% NH Tax

Maple Room

175. plus 9% NH Tax

Inn Boardroom

150. Plus 9% NH Tax

Inn Lawn

The lake view lawn in front of the Inn is an ideal location for smaller ceremonies and cocktail receptions. Rental includes optional white patio chairs.

300. plus 9% NH Tax

Miscellaneous Function Room Information

The function room rental pricing listed above includes the use of a dance floor for all interior rooms and is accurate for events held through December 2010.

Large banquet events are for a five hour time period. Friday and Saturday day events end at 4:00pm and evening events start at 6:00pm.

Our standard white or ivory table linens are provided complimentary.
Alternate linen colors are available for an additional fee.

Additional Services



Shuttle Service

For the convenience of your guests, consider using our property shuttle service to bring your guests from the lower parking areas up to the front entrance of the Conference Center.

150. plus 20% gratuity

Chair Covers and Sashes

Chair covers and sashes are available in a variety of colors. Please make arrangements with your event coordinator at least three months prior to your special occasion.

starting at 3.95 ea.

Specialty Linens

Linens are available in an assortment of colors. Please make arrangements with your event coordinator one month prior to your event date.
(Complimentary white or ivory linens are provided)

Napkin .25 ea. Topper 2.00 ea. Overlay 3.00 ea. Skirting 12.00 ea.

Internet Access

Complimentary wireless and wired internet access.

Audio Equipment

The Conference Center at Lake Opechee Inn and Spa offers an audio package that includes two speakers and a microphone.

55.00

Visual Equipment

The Conference Center at Lake Opechee Inn and Spa offers a visual package that includes a LCD projector and screen.

125.00

Guest Room Deliveries

Guest Services at Lake Opechee Inn and Spa will be happy to deliver welcome bags and gifts to your guests that are staying at the Inn.

2.00 ea.

Plated and Buffet Breakfast Selections



Morning Beverage Station

Freshly Brewed Coffee, Assorted Teas and Chilled Juices

3.50

Continental Buffet

Breakfast Breads, Muffins, Bagels with Cream Cheese,
Fresh Fruit Bowl, Freshly Brewed Coffee, Assorted Teas and Chilled Juices

8.00

The Summit Continental Buffet

Breakfast Breads, Muffins, Bagels with Cream Cheese, Fresh Fruit Bowl, Yogurt
and Granola. Freshly Brewed Coffee, Assorted Teas and Chilled Juices

10.00

Board Room Breakfast Buffet (min 20 guests)

Scrambled Eggs, Bacon, Sausage, Homefries, Breakfast Breads,
Muffins, Bagels with Cream Cheese, Fresh Fruit Bowl
Freshly Brewed Coffee, Assorted Teas and Chilled Juices

14.00

The Opechee Brunch Buffet (min 30 guests)

Scrambled Eggs, Bacon, Sausage, Homefries, Carved Ham or Turkey, Pasta Salad,
Fresh Fruit Bowl, Breakfast Breads, Muffins, Bagels with Cream Cheese,
Freshly Brewed Coffee, Assorted Teas and Chilled Juices

20.00

Plated Breakfast Entrées

All Plated Breakfast Entrées are Served with Freshly Brewed Coffee,
Assorted Teas and Chilled Juice

12.00

French Toast or Buttermilk Pancakes, Bacon and Sausage

Scrambled Eggs, Bacon, Sausage, Toast and Homefries

Ham and Cheese or Mushroom and Cheese Omelet, Homefries and Toast

Eggs Benedict with Homefries

Lobster Benedict with Homefries (add 3.00 per person)

(additional breakfast and brunch items are available upon request)

Beverage Stations and Services



Morning Beverage Station

Freshly Brewed Coffee, Assorted Teas and Chilled Juices

3.50

Coffee Station

Freshly Brewed Coffee and Assorted Teas

2.00

Coffee Service

Freshly Brewed Coffee and Tea Served Tableside

3.00

Beverage Station

Assorted Soda and Bottled Water

2.50

Daily Coffee Station

Freshly Brewed Coffee and Assorted Teas Refreshed Throughout
a Five Hour Time Period

3.50

Daily Beverage Station

Freshly Brewed Coffee Assorted Teas, Soda and Bottled Water Refreshed
Throughout a Five Hour Time Period

5.00

Daily Refreshment Station

Fresh Lemonade and Unsweetened Iced Tea Refreshed
Throughout a Five Hour Time Period

7.50

Refreshment Setting

One Glass of Fresh Lemonade or Unsweetened Iced Tea at each place setting

1.50

Snack Break and Dessert Buffets



Snack and Go

Baskets of Assorted Snack Bars, Miniature Chocolate Bars
and Bottled Water

4.00

South of the Border

Tri Color Tortilla Chips, Homemade Salsa, Guacamole, Mexican Dip
and Bottled Water

4.50

Munchies

Potato Chips, Pretzels and Corn Chips, Mexican Dip, Sour Cream with Onion Dip
and Miniature Chocolate Bars and Treats

5.00

The Health Shop

Individual Yogurts, Bananas, Apples, Oranges,
Granola Bars and Bottled Water

5.50

Sweet Street

Assorted Homemade Cookies and Brownies,
with Freshly Brewed Coffee and Assorted Teas

6.00

Ice Cream Sundae Bar

Vanilla and Chocolate Ice Cream with Topping Selections of Chocolate Sauce, Caramel Sauce,
Whipped Cream, Cherries, Bananas, Jimmies and Chopped Nuts

6.00

Sweet Treats

Miniature Tarts of Banana Cream, Chocolate Cream and Fresh Lemon, Fresh Baked Gourmet
Cookies and Assorted Pastries Served with Freshly Brewed Coffee and Assorted Teas.

7.50

The Bake Shop

An Assortment of Cheesecakes, Pies, Tiramisu and our Chef's Daily specials,
Freshly Brewed Coffee and Assorted Teas

7.50

Luncheon Platter Buffets



Available until 2:00pm
(includes chips and assorted soda and bottled water)

Deli Platters

(choice of three)

Choose from Oven Roasted Turkey, Italian Roast Beef,
Black Forest Ham, Corned Beef and Assorted Italian Meats.
Imported and Domestic Cheeses with Lettuce, Tomato,
Pickles, Mustard, Mayonnaise and Assorted Rolls

14.00

Sandwich or Wrap Platters

An Array of Hearty Sandwiches Served with Mustard, Mayonnaise
Lettuce, Tomato and Pickles

14.00

Salad Sandwich or Wrap Platters

(choice of two)

Freshly Made Tuna, Chicken, Ham,
Veggie or Egg Salad

14.00

Shrimp and Lobster Salad Sandwiches

Market Pricing

A la Carte Selections

Assorted Salads: (choice of)

Green, Caesar, Pasta, Potato or Fruit 2.25

Soup du Jour 2.50

Clam Chowder 3.00

Lobster Bisque 5.00

Cookies or Brownies 1.50

(boxed lunches are available upon request)

Plated Salads and Sandwiches



Available until 2:00pm

Iceberg Wedge

Fresh Iceberg Lettuce, Applewood Bacon, Diced Tomatoes and Scallions
Served with House Blue Cheese Dressing or Ranch

8.00

Petite Greens

Baby Field Greens, Candied Pecans, Vermont Goat Cheese
and Apples Served with a Raspberry Vinaigrette

8.00

Traditional Caesar

Crisp Romaine Lettuce with Shaved Asiago Cheese and Foccacia Croutons

8.00

Add the following selections to your salads:

Chicken, Beef, Shrimp or Salmon

4.00 ea

Meatloaf Sandwich

Chef's Meatloaf on Herbed Foccacia Bread Served with House Chips

10.00

Foccacia B.L.T.

Applewood Bacon, Cheddar Cheese, Lettuce and Tomato Served with House Chips

9.00

Jumbo Lobster Salad Roll

100% Lobster Meat, Lettuce and Mayonnaise Served with House Chips

17.00

Meatball Sandwich

Chef's House Meatballs with Marinara Sauce and House Chips

10.00

Turkey Club Wrap

Roasted Turkey, Applewood Bacon and Cheddar Cheese Served with House Chips

10.00

Grilled Chicken Sandwich

Grilled Chicken with Applewood Bacon and Cheddar Cheese Served with House Chips

10.00

Lunch Buffets



Available until 2:00pm

(buffet includes fresh baked bread, potato or rice and choice of vegetable)

Choice of One Entrée

14.00

Choice of Two Entrées

16.00

Choice of Three Entrees

18.00

Grilled Atlantic Salmon with a Red and Yellow Tomato Basil Vinaigrette

House Mac and Cheese with a blend of Parmesan, Cheddar and Asiago Cheeses

Spinach Gnocchi with Shitake Mushroom in a Blue Cheese Cream Sauce

Baked Haddock in a Lobster Cognac Sauce

Penne Primavera with Julienne Fresh Vegetables and Grilled Chicken
in a Shallot Cream and Mushroom Reduction

Chicken Marsala or Picatta

Roasted Breast of Chicken

House Marinated and Grilled Steak Strips

Spinach and Roasted Garlic Ravioli with Grilled Chicken and a
Cracked Pepper-Parmesan Cream Sauce

Chicken, Broccolini and Ziti in a blended Sauce of Parmesan, Cheddar and Asiago Cheese

Roast Turkey, with Sage Stuffing and Cranberry Sauce

Roast Loin of Pork Encrusted in Parmesan-Mustard

House Marinated Grilled Steak Tips

Bourbon Glazed Ham with a Raisin Sauce

Add a choice of beverage and dessert station

5.00

(there is a minimum of 25 guests required for buffets)

Plated Lunch Selections



Available until 2:00pm

(entrées include a house salad, fresh baked bread, potato or rice and choice of vegetable)

Shrimp and Scallop Scampi over Linguini

18.00

House Lobster Mac and Cheese with a Blend of Parmesan, Cheddar and Asiago Cheeses

20.00

Roasted Breast of Chicken

15.00

Marinated Skirt Steak

15.00

Teriyaki Glazed Atlantic Salmon

17.00

Fresh Baked Haddock in a Lobster Sherry Cream Sauce

16.00

House Grilled Steak Tips

16.00

5 oz Filet Mignon

20.00

Roast Pork Loin

12.00

Lump Crab Cakes

18.00

Roast Prime Rib of Beef

18.00

Roast Turkey with Sage Stuffing and Cranberry Sauce

15.00

Bourbon Glazed Ham with a Raisin Sauce

15.00

Add a choice of beverage and dessert station

5.00

Appetizer Display Platters



(priced per person)

Domestic Cheese and Cracker Display

Assorted Domestic Cheeses with Crackers, Fresh Grapes
and Seasonal Berries

3.25

Imported Cheese and Cracker Display

Assorted Imported Cheeses with Crackers, Fresh Grapes, Seasonal Berries,
Candied Nuts and Dried Sausages

6.00

Crudités

Seasonal Raw Vegetables with our Creamy Garlic- Peppercorn Dip

2.00

Fruit Display

Assorted Fresh Seasonal Fruits with a Honey-Yogurt Dipping Sauce

3.25

Mediterranean Tapenades'

Traditional Hummus, Baba Ghanouj and Mixed Olives,
Chopped Red Onion and Pita Bread

3.50

Spinach and Artichoke Dip

Warm Spinach and Artichoke in a Cream Cheese Dip
Served with Crackers

3.00

(suggested servings per person: 5 to 7 pieces with a meal and 10 to 12 pieces as a meal)

Appetizer Display Platters



(priced per person)

Smoked Salmon

House Cured Salmon with Traditional Accompaniments of Capers,
Red Onion, Eggs and Crème Fraiche

4.75

Pate

Choice of Country Pork, Chicken or Foie Gras Pate with Traditional Accompaniments of
Cornichons, Whole Grain Mustard and Toast Points

4.75

Bruschetta

Grilled Italian Bread with Marinated Roasted Tomatoes,
Sundried Tomatoes and Kalamata Olives

2.25

Baked Brie

Imported Brie Cheese in a Puff Pastry with Your Choice of
Raspberry or Orange Marmalade Preserves

2.00

Raw Bar

Oysters, Crab Claws, Little Neck Clams, Jumbo Shrimp, Cocktail Sauce,
Horseradish, Lemons, Tabasco and Red Wine Mignonette

“market pricing”

(suggested servings per person: 5 to 7 pieces with a meal and 10 to 12 pieces as a meal)

Passed or Stationary Hors d'oeuvres



(priced per piece in quantities of 25 for each selection)

Teriyaki Chicken Brochettes 1.25	Teriyaki Beef Brochettes 1.25
Thai Chicken Brochettes 1.25	Thai Beef Brochettes 1.25
Herb Stuffed Mushroom Caps 1.00	Mini Assorted Quiches 1.00
Seafood Stuffed Mushroom Caps 2.00	Mini Crab Cakes 2.00
Scallops Wrapped in Bacon 1.75	Greek Spanakopita 1.00
Mini Beef Wellingtons 1.50	Pork Potstickers 1.50
Mini Vegetable Spring Rolls 1.50	Kobe Beef Pops 1.25
Mini Pork Spring Rolls 1.50	Boneless Buffalo Fingers 1.50
Boneless Chicken Fingers 1.00	New Zealand Lamb Pops 2.75
Shrimp and Lobster Cream Cheese Puffs 1.75	Mini Brie Bites with Raspberry Preserves 1.25
Mini Wild Mushroom Tartlets 1.25	Italian Fontina Risotto Cakes 1.25
Asparagus Tips Wrapped with Asiago Cheese in a Puff Pastry 1.25	Chilled Tenderloin with Toast Points, and Horseradish Cream 2.00
Jumbo Shrimp Cocktail with Horseradish Marmalade Sauce 2.75	Ahi Tuna, Cucumber Spaghetti, with Pickled Ginger "market pricing"

(suggested servings per person: 5 to 7 pieces with a meal and 10 to 12 pieces as a meal)

Dinner Buffets



(all dinner buffets include a choice of salad, fresh baked bread,
potato or rice and choice of vegetable)

Choice of One Entrée

24.00

Choice of Two Entrées

26.00

Choice of Three Entrées

28.00

Grilled Atlantic Salmon with a Red and Yellow Tomato Basil Vinaigrette

House Mac and Cheese with a Blend of Parmesan, Cheddar and Asiago Cheeses

Spinach Gnocchi with a Shitake Mushroom and Gorgonzola Cheese Sauce

Stuffed Haddock with a Seafood Stuffing of Shrimp, Scallops and Clams

Wild Mushroom Tortellini in a Porcini Mushroom Cream Sauce

Penne Primavera, Julienne Fresh Vegetables and Grilled Chicken with a
Shallot Cream and Mushroom Reduction

Chicken Marsala or Picatta

Roasted Breast of Chicken

House Marinated and Grilled Steak Strips

Spinach and Roasted Garlic Ravioli, Grilled Chicken with
Cracked Pepper-Parmesan Cream

Chicken, Broccolini and Ziti with a Parmesan, Cheddar and Asiago Cream Sauce

Roast Turkey with Sage Stuffing and Cranberry Sauce

Roast Loin of Pork Encrusted in Parmesan-Mustard

Maple and Cider Glazed Ham with a Rum Raisin Sauce

Roast Prime Rib of Beef in Natural Au jus and a Horseradish Cream Sauce

Add a choice of beverage and dessert station

5.00

Dinner Stations



(a dinner station may be selected in lieu of a buffet entrée with a \$75. chef fee per station)

Pasta Stations

Wild Mushroom Tortellini in a Porcini Mushroom Cream Sauce

Penne Pasta and Grilled Chicken in a Basil Pesto Sauce with Toasted Pine Nuts

Four Cheese Ravioli with House Marinara or Creamy Alfredo Sauce

House Mac and Cheese with a Blend of Parmesan, Cheddar and Asiago Cheeses

Fresh Julienne Vegetables and Penne Pasta with Garlic White Wine Sauce and Fresh Herbs

House Lobster Mac and Cheese with a Blend of Parmesan, Cheddar and Asiago Cheeses
(add 5.00)

Carving Stations

Maple and Cider Glazed Ham with Rum Raisin Sauce, Honey Mustard
and Whole Grain Mustard

Roast Loin of Pork Encrusted in Parmesan-Mustard with a Thyme
Scented Demi Glaze

Slow Roasted Boneless Turkey Breast with Giblet Gravy

Roast Prime Rib of Beef in Natural Au jus and a Horseradish Cream Sauce
(add 5.00)

Pepper and Garlic Roasted Whole Tenderloin of Beef with a Horseradish Cream Sauce
(add 8.00)

Traditional Beef Wellington, Mushroom Duxelle, Puff Pastry and Thyme Demi Glaze
(add 10.00)

Roast New Zealand Rack of Lamb
(add 10.00)

Individual stations available at a separate cost

Plated Dinner Selections



(entrées include a house salad, fresh baked bread, potato or rice and choice of vegetable)

Shrimp and Scallop Scampi over Linguini

24.00

House Lobster Mac and Cheese with a blend of Parmesan, Cheddar and Asiago Cheeses

26.00

Roast Breast of Chicken

19.00

Marinated Skirt Steak

19.00

Teriyaki Glazed Atlantic Salmon

21.00

Fresh Baked Haddock in a Lobster Sherry Cream Sauce

18.00

House Grilled Steak Tips

18.00

6 oz Filet Mignon

24.00

Roast Pork Loin

17.00

Lump Crab Cakes

21.00

Roast Prime Rib of Beef

26.00

Roast Turkey with Sage Stuffing and Cranberry Sauce

18.00

Bourbon Glazed Ham with a Raisin Sauce

18.00

Add a choice of beverage and dessert station

5.00

Plated and Buffet Salad Choices



ALa Carte or Additional Salads

3.50

Traditional Caesar

Traditional Caesar Salad with Shaved Pecorino Romano and Herbed Croutons

Caprese

Fresh Buffalo Mozzarella with Vine Ripe Red and Yellow Tomatoes,
Basil and Olive Oil

Mediterranean Pasta

Kalamata Olives, Tomatoes, Feta Cheese, Cucumbers, Red Onions
and Carrots in a Light Balsamic Vinaigrette

Spinach Salad

Fresh Baby Spinach with Chopped Egg, Bacon, Tomato and Goat Cheese
with a Warmed Balsamic Vinaigrette

House Salad

Fresh Field Greens, Candied Walnuts and Dried Cranberries
with a Balsamic Vinaigrette

The Wedge

Iceberg Lettuce, House Blue Cheese Dressing, Applewood Smoked Bacon,
Tomatoes, Green Onions and Blue Cheese Crumbles

Antipasto

Fresh Mozzarella, Marinated Artichoke Hearts, Mushrooms,
Tomatoes, Olives and Pepperoncini's

Italian Bread Salad

Marinated Tomatoes, Fresh Mozzarella, Shaved Pecorino Romano, Italian Bread,
Red Onion, Extra Virgin Olive Oil and Aged Balsamic

Red Bliss Potato Salad

Fresh Red Bliss Potatoes with Mayonnaise and Seasonings

Plated and Buffet Starch and Vegetable Choices



(choose one style of potato or rice and one vegetable with plated and buffet selection)

Rosemary and Thyme Roasted Potato

Scalloped Potato

Red Bliss Mashed Potato

Roasted Garlic Mashed Potato

Cheddar Mashed Potato

Sweet Mashed Potato

Herbed Wild Rice

Rice Pilaf

Assorted Summer Squashes

Maple Glazed Baby Carrots

Green Bean Casserole

Green Beans

Broccoli Casserole

Broccolini

Asparagus

Wild Mushroom Risotto

Vegetable Risotto

(additional starch and vegetable selections 2.25)

Dessert Selections

4.00

New York Cheesecake

Raspberry Cheesecake

Triple Chocolate Cake

Liquid Chocolate Cake

Banana Cream Pie Pudding

Country Bread Pudding

Rice Pudding

Seasonal Cobbler

Apple Cobbler

Tiramisu

Brownie Sundae

Pumpkin Pie

Chocolate Pecan Pie

Chocolate Cream Pie

Assorted Gourmet Cookies or Fudge Brownies

2.50

Specialty Theme Buffet Dinners



(all themed dinner buffets include a coffee station)

New England Clam Bake

New England Clam Chowder, Pasta, Potato or Garden Salad,
Cole Slaw, Maine Steamers, Whole Lobster (one per person), BBQ Chicken,
Corn on the Cob, Drawn Butter Sliced Watermelon, Cookies and Brownies
“market pricing”

Southern BBQ

Cole Slaw, Potato Salad, Corn Bread
BBQ Chicken, BBQ Ribs, BBQ Pulled Pork, Baked Beans
Iced Sweet Tea and Peach Cobbler
34.00

Tailgate Party

On The Grill, Hamburgers, Hot Dogs, BBQ Chicken, Italian Sausages,
Peppers, Onions, Egg-Potato Salad, Macaroni Salad,
Corn on the Cob, Watermelon and Cookies
28.00

Cattleman's Dream

Fresh Garden Salad, Caprese Salad,
Grilled New York Strip Steak, Jumbo Grilled Shrimp,
Roasted Red Potatoes, Vegetables and New York Cheesecake
“market pricing”

Bar Services



(prices are charged on consumption and do not include 9% NH State Tax or 20% gratuity)

Assorted Soda	1.00	Premium Liquor	5.00-7.00
Bottled Water	1.00	Super Premium Liquor	7.00-up
Domestic Beer	3.00	Martinis and Manhattans	5.50-9.00
Imported Beer	4.00	Cordials	5.50-up

Wines

Chardonnay, White Zinfandel, Pinot Grigio, Merlot and Cabernet Sauvignon

House Wine	4.00	glass	
Smoking Loon	6.50	glass	24.00 bottle
Kendall Jackson Chardonnay	7.50	glass	28.00 bottle
Kendall Jackson Cabernet Sauvignon	8.00	glass	30.00 bottle
Robert Mondavi Chardonnay "Napa"	11.00	glass	40.00 bottle
Robert Mondavi Cabernet Sauvignon	12.00	glass	44.00 bottle

Sparkling Wines

Freixenet Cordon Negro			24.00 bottle
Domaine Carneros			38.00 bottle
Moet and Chandon White Star			48.00 bottle
Piper Heidsieck Brut			60.00 bottle
Veuve Clicquot Yellow Label			82.00 bottle

Champagne Toast

Champagne Flute Filled $\frac{3}{4}$ with our House Champagne or Sparkling Cider
2.50 per glass

(please ask your event coordinator about additional wines by the glass or bottle)

Additional Bar Service Information

Shots will not be permitted during any events

There will be a \$50.00 charge for each bartender. If the guaranteed guest count
Is under 50 people the bartender charge will \$100.00

Additional bartenders are required for parties over 75