



Prestwick Village Golf Club is a private residential golf community located on M-59, just a mile west of Milford Road on 426 acres of natural rolling terrain, woodlands and picturesque lakes. The Clubhouse at Prestwick Village includes the Turnberry Grille, Prestwick Pub, Muirfield Ballroom, as well as a Boardroom for smaller meetings.

Weddings, showers, anniversary parties, family reunions, retirement parties, birthday parties, and other social events are important occasions. The Muirfield Ballroom provides a beautiful setting for groups of 25 to 225. The banquet and catering staff at Prestwick Village Golf Club is committed to providing its members and guests with superb service from experienced planning and preparation, to the completion of your special event. Our goal is to provide you with exceptional planning, outstanding food and beverage, and impeccable service, to make your event a memorable occasion.

We look forward to assisting you in the planning of your next event, whether it is a small breakfast or luncheon business meeting, a golf outing and banquet, or any size social function. Call our catering offices at 248-887-1762, extension 321. Your satisfaction is our priority.

BREAKFAST

Breakfasts

Continental \$6.95 per person

Danish pastries, muffins & bagels with assorted cream cheese
Chilled fruit juice
Seasonal fresh fruit
Coffee and tea service

Continental Deluxe \$7.95 per person

Danish pastries, muffins & bagels with assorted cream cheese
Sliced fresh fruit
Chilled fruit juices
Yogurt with granola
Coffee and tea service

All American \$9.95 per person

Fresh orange juice
Fluffy scrambled eggs
Country fried potatoes
Sausage, bacon or ham
English muffins or buttermilk biscuits
Fresh fruit garnish
Coffee and tea service

Eggs Benedict \$10.95 per person (plated service)

(40 person maximum)
Fresh orange juice
Twin poached egg served on toasted English muffin with
Canadian bacon and hollandaise sauce.
Country fried potatoes
Fresh fruit garnish
Coffee and tea service

Quiche \$8.95 per person

Bacon, cheese and broccoli, or mushroom and red pepper
Quiche
Fresh Fruit
Juice
Coffee and tea service

Breakfast Buffet \$12.95 per person. (25 person minimum)

Omelette station add \$2.00 per person
Slice fresh fruit
Danish pastries, muffins, and bagels w/ assorted cream cheese
Crisp bacon and sausage or ham (choice of two)
Fluffy scrambled eggs
Country fried potatoes
Mini Belgian waffles
Whipped butter and syrup
Coffee and tea service

Refreshment breaks

Beverages

Coffee \$10.00 a pot
Canned soda \$1.50 ea.
Juice \$10.00 carafe
Bottled water \$2.50

Snacks

Potato chips, pretzels, tortilla chips, bar mix \$9.95 per lb.
Dip or salsa (French onion, ranch, bar cheese) \$9.95 per pint
Peanuts (dry roasted or honey roasted) \$9.00 per lb.
Mixed nuts \$20.00 per lb.
Chili con queso or bean dip with tortilla chips (serves 25-30
people) \$30.00
Gourmet cookies \$8.50 per dozen
Fudge brownies \$10.50 per dozen
Whole fruit \$1.00 per person

Prices subject to service charge and applicable sales tax

Lite Lunches

All lite lunches include soup du jour, coffee and tea service and chef's choice of dessert.

Grilled Chicken Caesar Salad \$12.95 per person

Grilled shrimp or salmon \$14.95 per person

Traditional Caesar salad topped with marinated and grilled breast of chicken or salmon
fresh grated parmesan cheese
Rolls and butter

PVGC Roasted Chicken Salad \$12.95 per person

Mixed greens topped with a chicken breast, red onions, sun dried cherries, apples, roasted pecans and lemon poppy seed dressing.

Greek Salad with a Twist \$12.95 per person

Fresh garden greens, rotini pasta, tomatoes, red onions, beets, feta cheese, pepper rings, and kalamata olives. Served with balsamic vinaigrette and grilled pita bread.

Chicken Pesto Pasta \$14.95 per person

Penne pasta with fresh basil pesto sauce with marinated grilled chicken breast, fresh tomatoes and pine nuts with grilled garlic bread.

Triple Salad Sampler \$12.95 per person

Half of pineapple filled with tuna salad, chicken salad, and cottage cheese.
Served with banana nut bread and sliced fresh fruit.

Smoked Turkey Croissant Sandwich

\$12.95 per person (30 person maximum)

Smoked turkey, Swiss cheese, avocado, sliced tomato and honey mustard.
Served with red skin potato salad.

LUNCH

Plated Lunches

All plated luncheon entrees include
Fresh rolls and butter
Coffee and tea service

Choice of one starter:
Garden salad, soup du jour, or fresh fruit cup

Choice of one dessert, add \$3.25 per person:
Traditional carrot cake
Cherry or apple strudel with vanilla crème sauce
Chocolate, raspberry, or Kahlua mousse
Bananas foster ala mode
Chocolate fudge brownie with vanilla ice cream and
Sanders hot fudge

Entrée Selections

All entrée selections are served with chef's choice of starch
and vegetable

Pasta Primavera \$12.95 per person
with grilled chicken \$14.95 per person
Lightly sautéed fresh vegetables and penne pasta tossed with a
light herbed white wine sauce.

Herb Grilled Breast of Chicken \$13.95 per person
Served with choice of sauce:
Michigan sun-dried cherry sauce
Course grain mustard sauce
Marsala sauce
Lemon basil beurre blanc
Picatta sauce
Roasted garlic jus

Parmesan Crusted Whitefish \$14.95 per person
Matzo crusted whitefish with a citrus beurre blanc.

Pan Seared Salmon \$15.95 per person
Atlantic salmon rubbed with cracked pepper and fresh herbs,
served with tomato mustard vinaigrette.

Lasagna \$13.95 per person (20 person minimum)
Homemade beef lasagna served with grilled garlic bread.
Grilled vegetable lasagna is available.

London Broil \$15.95 per person
Marinated flank steak grilled and served with a mushroom
bordelaise sauce.

Petite Prime Rib of Beef Au Jus \$17.95 per person
(15 person minimum)
Served with a roasted shallot au jus and an apple horseradish
cream.

Chicken and Vegetable Strudel \$13.95 per person
Herb roasted chicken blended with broccoli, mushrooms,
carrots, squash, and fresh herbs rolled in filo dough and baked
golden brown.

Luncheon Buffets

All luncheon buffets include: rolls and butter, coffee and tea service and choice of apple pie, strawberry cheesecake, cookies and brownies.

PVGC Luncheon Buffet (50 person minimum)

2 entrees \$16.95 per person

3 entrees \$18.95 per person

Choice of 2 or 3 entrees, mixed green salad with dressings, red skin potato salad, pasta primavera salad, Asian coleslaw, selection of vegetables, rice, potato or hot pasta.

Entrée selections

Herb grilled chicken breast with choice of sauce

Four cheese tortellone with tomato basil sauce

Wild mushroom ravioli

Parmesan encrusted whitefish

Pan seared atlantic salmon

London broil with mushroom bordelaise

Roast sirloin with a cabernet demi-glace

Gourmet veal meatloaf with onion, ale gravy

Chicken or beef fajitas with flour tortillas

Roast pork loin with natural sauce

Baked ziti with sweet Italian sausage

Potato herb crusted salmon

Deli Buffet (15 person minimum)

\$14.95 per person Soup du jour additional \$1.00 per person

Garden greens salad with assorted dressings, red skin potato salad, pasta primavera salad, sliced salami, turkey, ham and corned beef, assorted cheeses, assorted rolls and breads, assorted condiments, sliced tomatoes, red onion, lettuce and pickles, and potato chips.

Soup and Salad Buffet \$14.95 per person

(15 person minimum)

Soup du jour, garden green salad with assorted dressings, fresh spinach bowl, tuna salad or chicken salad, and cottage cheese.

Toppings to include: julienne turkey and ham, tomatoes, cucumbers, mushrooms, cheddar cheese, carrots, chopped egg, bacon bits, broccoli and cauliflower, beets, and croutons.

Baked Potato and Salad Buffet \$12.95 per person

Pasta primavera salad, garden green salad with assorted dressings. Toppings to include: julienne ham and turkey, tomatoes, cucumbers, mushrooms, carrots, chopped egg, broccoli, and cauliflower and croutons.

Baked Idaho potatoes

Toppings to include: chili, grated cheddar cheese, sour cream and chives, salsa, chopped bacon bits, green onions and butter.

Italian Buffet (30 person minimum)

2 entree \$16.95 per person

3 entrees \$18.95 per person

Garden green salad with assorted dressings, antipasto salad, cucumber; bell pepper; red onion and tomato with balsamic vinaigrette

Entrée selections:

Rotini alfredo

Penne primavera with grilled chicken

Meat or grilled vegetable lasagna

Chicken parmesan

Chicken saltimbocca with prosciutto, sage, and marsala

Eggplant parmesan

Italian sausage and bell pepper brochettes

Baked ziti

Mexican Buffet (30 person minimum) \$17.95 per person

Garden green salad with assorted dressings, taco ground beef or turkey, chicken fajitas, grilled vegetable burritos, warm flour tortillas, corn taco shells, Spanish rice, refried beans, and tortilla chips. Toppings to include: shredded lettuce, diced tomatoes, chopped onions, black olives, shredded cheddar cheese, sour cream, guacamole, salsa and jalapeno peppers.

All American Buffet \$14.95 per person

(30 person minimum)

Garden green salad with assorted dressings, red skin potato salad, pasta salad, potato chips, grilled hamburgers, hot dogs, bratwurst, chicken breast, assorted cheeses, assorted breads and rolls, condiments, lettuce, tomato, onion, and pickles.

Prices subject to service charge and applicable sales tax

LUNCH

Cold Hors d'oeuvres

(price based per 50 pieces)

Stuffed Cherry Tomatoes \$65.00

Stuffed with grilled tuna, salmon or smoked whitefish mousse, herb cream cheese or lump crab stuffing.

Assorted Finger Sandwiches \$50.00

Smoked Salmon Pinwheels \$80.00

Belgian Endive \$50.00

Stuffed with red pepper mousse or boursin

Oysters on the Half Shell \$125.00

Jumbo Shrimp \$100.00

Served with cocktail sauce and curry aioli.

Roast Tenderloin on Pumpernickel Crouton \$100.00

Served with horseradish sour cream.

Bruschetta \$50.00

French bread rounds with tomato, olive oil, garlic and basil.

Gourmet Stuffed Eggs \$50.00

Cucumber Wheels with Crab or Shrimp Salad \$65.00

Prosciutto Wrapped Melon or Asparagus \$65.00

HORS D'OEUVRES

Display Trays

Fresh Fruit Display \$2.50 per person

Domestic and Imported Cheese Display \$3.50 per person

Vegetable Crudite with Dip \$2.50 per person

Grilled Vegetable Platter \$2.75 per person

Portabella mushrooms, eggplant, asparagus, red and yellow peppers, zucchini and yellow squash.

Hummus and Tabouli with Pita Chips \$2.00 per person

Salmon Presentation \$5.00 per person

Smoked or peppered salmon with chopped egg, tomato, red onion, capers, lemon and crackers.

Stuffed Brie En Crout, Savory (1 kilo) \$60.00 each

Stuffed with wild mushrooms and sun-dried tomatoes or basil pesto.

Stuffed Brie, Sweet (1 kilo) \$60.00

Stuffed with dried fruit and nuts, glazed and baked.

Pate Platter \$6.00 per person

Traditional course ground pate, chicken liver mousse, French bread, course ground mustard, cornichons and olives.

Seafood Bar market price

Shrimp, snow crab claws, raw oysters and clams served with lemon, crackers, cocktail sauce and curry aioli. Served on a bed of crushed ice.

Hot Hors d' oeuvres

(price based per 50 pieces)

Rumaki \$60.00

Individual Quiche \$50.00

Spinach-mushroom, lorraine and three cheese.

Meatballs \$50.00

Swedish, Italian, sweet and sour or BBQ

Stuffed Mushroom Caps \$50.00

Stuffed with choice of Italian sausage, crabmeat, boursin and spicy vegetable

**Italian Sausage Brochettes
with Red and Green Peppers** \$50.00

Chicken or Beef Satay \$60.00/\$75.00
Served with spicy peanut sauce.

Vegetable Spring Rolls \$50.00
Served with plum sauce and hot Chinese mustard

Chinese Pot Stickers \$50.00
Served with plum sauce and hot Chinese mustard

Crab Meat Rangoons \$75.00

Coconut Fried Shrimp \$100.00

Scallops Wrapped in Bacon \$95.00

Mushroom and Brie Quesadillas \$60.00

Coconut, Sesame Chicken Strips \$60.00
Served with plum sauce

Escargot in Puff Pastry \$60.00

Oysters Rockefeller \$125.00

Grilled New Zealand Baby Lamb Chops \$100.00
Served with curry aioli and mint jelly.

Jerk Grilled Shrimp Brochettes \$100.00
Served with pineapple cool down sauce.

Barbecue Chicken Wrapped in Bacon \$60.00

Spanikopita (spinach-feta filo triangles) \$60.00

BBQ Riblettes \$50.00

Salmon or Crab Cakes with Sweet Corn \$100.00

Potato Latkes \$65.00
Served with cinnamon applesauce and sour cream.

Buffalo or BBQ Wings \$50.00
Served with bleu cheese dip.

Mini Chicago Style Pizzas \$50.00

Post Reception Pizza \$4.00 per person
(based on guaranteed count)

Plated Dinner Selections

All plated dinners include

Choice of one salad:

Garden green salad with assorted dressing

Caesar salad

Bibb lettuce, red onions and roma tomatoes with balsamic vinaigrette

Spinach salad with honey dijon dressing

Fresh fruit cup

Choice of one fresh vegetables:

Chef's medley-red peppers, carrots, green beans, yellow squash and zucchini

Broccoli, carrots and cauliflower

Baked squash (seasonal)

Sautéed snow peas with carrot ribbons

Green bean amandine

Honey glazed carrots

Steamed broccoli

Steamed asparagus (additional \$1.00 per person)

Choice of one starch:

Parslied red skin potatoes

Oven roasted potatoes

Garlic mashed potatoes

Anna potatoes

Portabella gratin potatoes

Penne with herbs and garlic

Penne with tomato and basil

Wild rice pilaf

Rice pilaf with orzo and almonds

Individual desserts \$4.25 per person:

Ice cream sundae

Mango or raspberry sorbet

Fat free raspberry yogurt

New York cheese cake with strawberry or raspberry sauce

Black forest torte

Key lime pie

Fruit flan

Chocolate truffle torte

Mousse (chocolate, raspberry, white chocolate or Kahlua)

DINNER

Beef, Pork and Lamb Entrees

Prime Rib of Beef au Jus \$23.95 per person

Slowly roasted with crushed herbs served with apple, horseradish cream.

Filet Mignon \$26.95 per person

Tender and succulent 8 oz. filet served with sautéed mushrooms.

Stuffed Filet Mignon \$28.95 per person

Filled with herbed Boursin and wrapped in bacon or filled with spinach, red pepper and shitake mushrooms.

New York Strip Steak \$26.95 per person

A 12 oz. New York strip steak grilled to perfection. Served with cabernet demi-glace.

Herb Encrusted Roast Tenderloin of Beef

\$26.95 per person

Served with wild mushroom port demi-glace.

Roast Pork Loin

with Caramelized Onion Marmalade

\$22.95 per person

Slow roasted with fresh herbs and smothered in caramelized onion marmalade.

Herb Roasted Rack of Lamb \$29.95 per person

Marinated in olive oil, lemon and fresh herbs. Grilled to perfection!

Seafood Entrees

Fresh White Fish \$19.95 per person

Served parmesan crusted or broiled with citrus beurre blanc.

Filet of Salmon Citron \$22.95 per person

Marinated with fresh citrus fruit, ginger, garlic, soy sauce covered with citrus beurre blanc and fresh citrus garnish.

Grilled Filet of Salmon \$22.95 per person

Served grilled with fresh lemon and choice of sauce: Cucumber dill sauce or a tomato, mustard vinaigrette.

Seafood Entrees Continued

Pepper Seared Yellow Fin Tuna \$24.95 per person
Served on a bed of mixed fresh baby vegetables, artichoke hearts, spinach, red skin potatoes and roasted garlic finished with a light white wine and fresh herb sauce.

Crabmeat Stuffed Shrimp \$24.95 per person
Served with bernaise sauce.

Shrimp Scampi \$23.95 per person
Served with lemon, white wine, garlic and parsley.

Chicken Entrees

Herb Grilled Breast of Chicken \$21.95 per person
Seasoned with lemon, garlic, and fresh herbs
Served with choice of sauce:
Michigan sun-dried cherry sauce
Course grain mustard sauce
Marsala sauce
Lemon basil buerre blanc
Piccata sauce

Orange Apricot Chicken \$21.95 per person
Marinated in orange juice, soy sauce and fresh ginger, grilled and topped with an apricot, orange marmalade.

Chicken Saltimbocca \$21.95 per person
Breast of chicken topped with a sauce of prosciutto, sage, mushrooms and marsala wine.

Stuffed Breast of Chicken \$22.95 per person
Grilled breast of chicken filled with bel paese cheese, prosciutto and pesto served with a roasted red pepper sauce.

Grilled breast of chicken filled with wild mushrooms, spinach and parmesan cheese and served with marsala sauce.

Grilled breast of chicken filled with fresh julienne vegetables served with a light course grain mustard sauce.

Chicken Cordon Bleu filled with a maple ham and swiss cheese with a creamy veloute.

Pasta Entrees

Grilled Salmon Pasta \$21.95 per person
Penne pasta tossed with grilled salmon, spinach, roasted peppers and sun-dried tomatoes with a light garlic sauce.

Chicken Artichoke Pasta Alfredo \$20.95 per person
Penne pasta tossed with grilled chicken, artichoke heart, mushrooms, garlic, and basil in a parmesan alfredo sauce.

Tenderloin Fettuccine \$21.95 per person
Portabella mushroom fettuccine tossed with beef tenderloin tips, wild mushrooms, rosemary and cracked pepper demi-glace.

Vegetarian Entrees

Vegetable Strudel \$19.95
Mixed fresh vegetables rolled in filo dough and baked golden served with a citrus butter sauce.

Four Cheese Tortelloni \$19.95 per person
Jumbo tortelloni filled with ricotta, mozzarella, parmesan, and romano cheeses tossed with sun-dried tomatoes, artichoke hearts, mushrooms and garlic.

Mediterranean Farfalle \$19.95
Fresh spinach, sun-dried tomatoes, kalamata olives, feta cheese, caramelized onions and pine nuts.

Grilled Eggplant Roulade \$19.95
Slices of grilled eggplant filled with ricotta, parmesan and fresh herbs topped with tomato basil sauce and mozzarella then baked golden.

Duet Plates

Filet of Beef and Shrimp Scampi \$29.95
Petite filet mignon and shrimp scampi served with a light garlic sauce.

Filet of Beef and Chicken Piccata \$26.95
Petite filet mignon and breast of chicken piccata served with a white wine and lemon sauce.

Filet of Beef and Herb Grilled Chicken \$26.95
Petite filet mignon and grilled breast of chicken served with course grain mustard sauce or marsala sauce.

Fin and Feather I \$26.95 per person
Grilled filet of salmon and herb grilled breast of chicken served with tarragon leek sauce or citrus butter sauce.

Fin and Feather II \$27.95 per person
Grilled breast of chicken and grilled shrimp served with parmesan bernaise sauce.

Surf and Turf market price
Petite filet mignon and Maine lobster tail served with clarified butter and fresh lemon.

DINNER

DINNER

Dinner Buffet (50 person minimum)

2 entrees \$24.95 per person

3 entrees \$26.95 per person

Choice of one (will be carved at buffet table):

Baked maple glazed ham

Roast top round of beef

Roast breast of turkey

Herb roasted pork loin

Roast leg of lamb with natural sauce add \$2.00

Roast prime rib of beef with shallot au jus add \$2.95

Herb roasted tenderloin of beef add \$3.95

Roast New York sirloin of beef add \$3.50

Dinner Buffet Entrée Selections:

Herb grilled breast of chicken with choice of the following sauce:

Michigan sun-dried cherry

Coarse grain mustard

Roasted garlic jus

Marsala

Lemon-basil beurre blanc

Piccata with lemon, capers, mushrooms

Herb roast chicken

Country fried chicken

Parmesan crusted whitefish

Broiled whitefish with tomato, basil vinaigrette

Potato, herb crusted salmon

Roast pork loin with caramelized onion marmalade

Grilled salmon farfalle

Shrimp and scallop pasta

Chicken, artichoke pasta alfredo

Cheese tortellone with tomato-basil sauce

Pasta primavera

Grilled polenta with roasted peppers and balsamic vinaigrette

Tenderloin tips with cracked peppercorn demi-glace

Salads (choice of three)

Fresh vegetable and relish tray

Garden green salad

Caesar salad

Pasta primavera salad

Fresh tomato, basil and mozzarella salad

Broccoli cheddar salad

Antipasto salad

Cucumber, tomato, peppers and red onion salad

Spinach salad with water chestnuts, chow mein noodles and honey Dijon dressing

Fresh Vegetable (choice of one)

Chef's medley - red peppers, carrots, green beans, yellow squash and zucchini

Broccoli, carrots and cauliflower

Green beans amondine

Honey glazed carrots

Steamed broccoli

Steamed asparagus add \$1.00

Sautéed snow peas with carrot ribbons

Baked squash (seasonal)

Starch (choice of one)

Parslied red skin potatoes

Oven roasted potatoes

Garlic mashed potatoes

Anna potatoes

Au Gratin potatoes

Wild rice pilaf

Rice pilaf with orzo and almonds

Penne with herbs and garlic

Penne with tomato-basil sauce

Buffet also includes:

Rolls and butter

Coffee and tea service

DINNER

Station Selections

(price based per person per hour)

Pasta Station \$8.25

Two choices of sauce, three choices of pasta and fresh seasonal vegetables

Chicken additional \$2.00

Beef additional \$3.00

Shrimp additional \$4.00

Add all three additional \$4.50

\$2.50 each additional hour

Stir Fry Station \$7.25

Crispy noodles, flour tortillas, fried rice, fresh seasonal Oriental vegetables

Chicken additional \$2.00

Beef additional \$3.00

Shrimp additional \$4.00

Add all three additional \$4.50

\$2.50 each additional hour

Carving Stations

Whole turkey (serves 25-30 people) \$85.00 each

Honey glazed bone-in ham (serves 35-40 people) \$130.00 each

Roast sirloin of beef (serves 25-30 people) \$130.00 each

Carved prime rib of beef au jus (serves 30-40 people) \$155.00 each

Roast tenderloin of beef (serves 20-25 people) \$170.00 each

Roast herb and garlic encrusted leg of lamb (serves 20-25 people) \$95.00 each

A \$50.00 chef attendant fee will be applied for each station.

Sweets Table

Mini Sweets Table \$6.50 per person

Assorted mini pastries, homemade cookies, fudge brownies, fresh fruit tray.

Deluxe Sweets Table \$11.95 per person

Assorted mini pastries, homemade cookies, fudge brownies, fresh fruit tray, assorted pies and fancy tortes, fresh fruit flans and chocolate dipped strawberries.

Ice Cream Social \$5.95 per person

Vanilla or chocolate ice cream with a medley of toppings:

Chocolate chips, chopped nuts, maraschino cherries, hot fudge, butterscotch, strawberries, whipped cream, sprinkles, chopped Butterfingers and M&M's.

Bananas Foster or Cherries Jubilee Station \$6.95 per person

Served over vanilla ice cream. (\$50.00 chef attendant fee)

Banquet Liquor price breakdown

The bar is based on consumption.

STANDARD BAR BRANDS

Highball-mixed drinks \$5.00 per drink

CALL BAR BRANDS

Highball-mixed drinks \$5.50 per drink

PREMIUM BAR BRANDS

Highball-mixed drinks \$6.00 per drink

HOUSE WINES

\$26.95 per bottle

Chardonnay

Cabernet

Merlot

White Zinfandel

Piesporter

Champagne Punch

\$32.00 gallon

Momosa

\$32.00 gallon

Blood Mary

\$32.00 gallon

DOMESTIC BEER

\$3.25 per can

Budweiser

Bud Light

Miller

Miller Light

MGD

Michelob

Michelob Light

IMPORTED BEER

\$3.75 per bottle

Bass Ale

Becks

Labatts

St. Pauli Girl

Heineken

Amstel

KEG BEER

1/2 barrel \$180.00

1/4 barrel \$100.00

NON ALCOHOL BEER

\$2.75 per can

NON ALCOHOL PUNCH \$22.00

SOFT DRINK \$1.50 per can

JUICE \$2.00

BOTTLE WATER \$1.50

STANDARD BAR BRANDS

Seagram's Vodka

Seagram's Gin

Cruzan Rum

Ten High Bourbon

Black Velvet Whiskey

Lauders Scotch

Peach Schnapps

Montezuma Tequila

CALL BAR BRANDS

Absolut Vodka

Beefeaters Gin

Tanqueray Gin

Baccardi Rum

Captain Morgan Rum

Jack Daniels Bourbon

Canadian Club Whiskey

V O Whiskey

Dewar's Scotch

Johnnie Walker Red Scotch

PREMIUM BAR BRANDS

Ketel One Vodka

Grey Goose Vodka

Tanqueray Gin

Bombay Sapphire Gin

Baccardi Rum

Captain Morgan Rum

Jack Daniels Bourbon

Maker's Mark Bourbon

Canadian Club Whiskey

Crown Royal Whiskey

Glenfiddich Scotch

Glenivet Scotch

Hennessey V S Cognac

CORDIALS

Bailey's Irish Cream

Kahlua

Peach Schnapps

Grand Marnier

Frangelico

Chambord

Cointreau

See manager for assorted premium scotch.

Standard Bar Package

Seagram's Vodka
Seagram's Gin
Cruzan Rum
Ten High Bourbon
Black Velvet Whiskey
Lauders Scotch
Peach Schnapps
Montezuma Tequila

(\$24 per person for four hours)

Beers

Budweiser
Bud Light
Miller Lite

Call Package

Absolut Vodka
Beefeaters Gin
Tanqueray Gin
Baccardi Rum
Captain Morgans Rum
Jack Daniels Bourbon
Canadian Club Whiskey
V O Whiskey
Dewar's Scotch
Johnnie Walker Red Scotch

(\$30 per person for four hours)

Beers

Budweiser
Bud Light
Miller Lite
Labatts

Cordials

Bailey's Irish Cream
Kahlua
Peach Schnapps

Premium Package

Ketel One Vodka
Grey Goose Vodka
Tanqueray Gin
Bombay Sapphire Gin
Baccardi Rum
Captain Morgan Rum
Malibu Rum
Jack Daniels Bourbon
Maker's Mark Bourbon
Canadian Club Whiskey
Crown Royal Whiskey
Glenfiddich Scotch
Glenivet Scotch
Hennessy V S Cognac

(\$35 per person for four hours)

Beers

Budweiser
Bud Light
Miller Lite
Corona
Labatts
Heineken
Amstel Light

Cordials

Bailey's Irish Cream
Kahlua
Peach Schnapps
Grand Marnier
Frangelico
Chambord
Cointreau

Wines Included in all Packages

Coastal Ridge Merlot
Coastal Ridge Cabernet
Coastal Ridge Chardonnay
Coastal Ridge White Zinfandel