



BALD HEAD ISLAND LIMITED

*The Island Professionals*<sup>SM</sup>

EVENT PLANNING DIVISION

# *Bald Head Island, Limited*

## *Catering Policies*

The Event Planning Division is the exclusive food and beverage caterer for all properties owned and managed by Bald Head Island Limited. No catered food and beverage of any kind will be permitted into any of these facilities by patrons or patrons' guests.

### *Beverage Service*

We offer a complete selection of beverages to complement your function. The North Carolina Alcohol and Beverage Commission regulate alcoholic beverages and services. As the licensee, we are responsible for the administration of these regulations. Alcoholic beverages for catering functions may not be brought onto Bald Head Island Limited premises from outside sources. We reserve the right to refuse alcohol service to intoxicated or underage persons. Alcoholic beverages may not be removed from the premises.

### *Menus*

The following menus are designed as guidelines to assist you in the selection of your food and beverage services. Please note that your Catering Sales Manager welcomes the opportunity to customize menus and services to create unusual or thematic events. The Maritime Market Cafe offers a variety of pick-up and go or delivery items that can be ordered through the Catering Sales Manager for any group events.

### *Pricing*

A 20% service charge will be applied to all food and beverage sales (including alcohol). A 6.75% sales tax will be added to all food, alcoholic and non-alcoholic beverages, rental equipment, event sites and floral decorations. Guaranteed prices will be confirmed with a signed contract and specified deposit.

### *Labor*

Catering personnel are scheduled as follows: breakfast and lunch shifts, 4 hours; dinner shifts, 6 hours. Shifts include set up, service and breakdown. Any events requiring additional time for service will incur an overtime charge of \$25.00 per banquet staff member per hour.

### *Contracts*

A signed copy of the catering contract must be returned two (2) weeks prior to your event. The signed contract with its stated terms and addendum (if applicable) constitutes the entire agreement between the client and the Catering Department. Any on-site additions to these contracted arrangements will be accommodated upon signature of a revised Banquet Event Order.

### *Cancellation Policy*

Cancellation of contracted services must be made in writing a minimum of four (4) weeks prior to the scheduled function. If the event is canceled less than 14 days but more than 72 hours (3 business days) prior to the event, a fee of 75% of the total estimated services will be charged. Any event canceled less than 72 hours (3 business days) prior to the event will incur 100% of the estimated charges. All prices listed are per person, unless otherwise stated. Minimum numbers per choice are stated, and additional fees will be added if minimum numbers are not met.

### *Payment*

A deposit of 100% of estimated charges is due, along with the signed contract, by the date specified in the catering contract to guarantee services. Any increases in the final guarantee (above 5%) are due and payable prior to the start of services. Any on-site adjustments, additions or replenishments of the contracted catering services will be reflected in the final notice, payable within 10 days of receipt. The Catering Department does not extend direct billing. As such, a guarantee payment is required for all functions. You may finalize your account by company check, cashier's check, Visa, MasterCard, American Express or the Catering Department will process/pre-approve your credit card for any estimated balance due three (3) business days prior to your function date.

### *Decorations and Floral*

Your Catering Event Coordinator is available to assist you with fresh floral, thematic decorations and specialty linens to enhance your event.

### *Facility Services*

Banquet prices include linens, glassware, china, and flatware for up to 150 seated guests at selected locations. Additional rental charges will apply for banquets for over 150 guests. China service is limited to selected areas. Any tables, chairs or props will incur additional charges.

### *Plated Meals*

Bald Head Island Limited Catering will customize plated meals for lunch and dinner selections to suit your needs; these meals can be served at selected locations. Please ask the Catering Sales Manager to assist you when planning a plated event.

### *Location Guidelines*

A minimum number of rental units rented through Bald Head Island Limited may be required. For details, please contact the Hospitality Sales Manager at (910) 457-7507.

## **Guarantees**

The guaranteed number of attendance is required 72 hours or 3 business days prior to the date and time of the function (a business day is defined as Monday through Friday by 12 noon). If the guarantee is not received as stated, the number specified on the contract will be your guarantee. The guarantee is not subject to reduction after the 72-hour deadline. Increases in attendance given after the final guarantee deadline will be subject to additional charges. The Catering Department will not be responsible or liable for serving these additional guests, but will do so based on availability of the product. The Catering Department will prepare food product for seated functions 5% over the final guarantee to a maximum of 10 people. Additional seating will only be placed if needed.

# *Breakfast*

*(20 person minimum, prices are per person)*

*All breakfast buffets include assorted juices, freshly brewed coffee and hot tea.*

## ***Eggstravaganza Buffet***

Assorted Danishes, muffins, and croissants

Farm fresh eggs cooked to order, scrambled eggs, and chef attended omelet station

Applewood-smoked bacon and country sausage links

Seasoned breakfast potatoes

Stone ground grits

Fresh cut seasonal fruit

\$18.00

(100 person maximum)

## ***Cape Fear Breakfast Buffet***

Assorted Danishes, muffins, and croissants

Farm fresh scrambled eggs

Baby spinach and roasted red pepper Frittata

Applewood-smoked bacon and country sausage links

Stone ground grits

Seasoned breakfast potatoes

Buttermilk biscuits with country sausage gravy

Fresh cut seasonal fruit

\$17.00

## ***Continental***

Assorted Danishes

Muffins

Croissants

Granola bars

Fresh cut fruit

Assorted Yogurt

Butter and preserves

\$12.00

## *Breaks and Boxed Lunches*

*(Minimum of 20 people, priced per person unless noted)*

### ***Island Time Out***

Fresh cut fruit

Imported and domestic cheese platter with crackers

Vegetable crudité's with dipping sauce

Fresh baked assorted cookies

Granola bars

Assorted tortilla chips with salsa and guacamole

Chef's choice dessert bars

Assorted sodas, bottled water, and freshly brewed coffee

\$14.00

### ***Boxed Lunches***

*All boxed lunches come with a pickle, appropriate condiments, chef's choice composed salad, freshly made cookie, chips and bottled water \$14.00 per boxed lunch*

#### **Turkey Club**

Turkey, bacon, Swiss cheese topped with lettuce and tomato on nine grain bread

#### **The Veggie Wrap**

Roasted red pepper humus rolled in a spinach tortilla with lettuce, cucumbers, tomatoes and sprouts

#### **Focaccia Sandwich**

Capicola ham, salami, Provolone cheese, shredded lettuce, sliced tomato, red onion, peppers, oil and vinegar

#### **Chicken or Tuna Salad Croissant**

Your choice of Albacore tuna or chicken salad with lettuce and tomato served on a croissant

## *Lunch Buffets*

*(20 person minimum, prices are per person)*

*All lunch buffets come with freshly brewed coffee, iced tea, and water.*

### ***Old Fashioned Deli Buffet***

Mixed green salad with assorted dressings

Southern style red potato salad

Pasta salad

Sliced smoked turkey, roast beef, Virginia ham

Sliced Swiss, Colby and smoked gouda cheeses

Sliced lettuce, tomato, and red onion

Assorted breads and rolls

Condiments

Assorted potato chips

Cookies and brownies

\$18.00

### ***Backyard Barbecue***

Tomato, cucumber and onion salad

Southern style red potato salad

Cole slaw

Baked beans

Corn on the cob

Grilled 1/3 pound hamburgers

Grilled 1/4 pound all beef hot dogs

Rolls and condiments

Relish and assorted cheese tray

Chilled watermelon and freshly baked brownies

\$20.00

### ***Create it Your Way***

Crisp garden salad with ranch and balsamic vinaigrette dressings

Wild rice pilaf and garlic mashed potatoes

Steamed seasonal vegetable medley

#### ***Choice of 3***

\*Sliced roast beef with mushroom gravy\*Sautéed beef tips with peppers and onions

\*BBQ chicken\*Grilled marinated chicken breast\*Buttermilk fried chicken\*Roasted pork loin with whole grain mustard sauce

\*Pulled pork BBQ\*Fried catfish\*Grilled salmon filet with lemon dill cream

Chef's choice of two desserts

\$22.00

## *Dinner Buffet Selections*

*(30 person minimum, prices are per person)*

### ***Low Country Boil***

Crisp garden salad with ranch and balsamic vinaigrette dressings

Cole slaw

Tomato, cucumber and onion salad

Corn on the cob

Bourbon baked beans

Grilled Kielbasa

Steamed oysters and shrimp with lemons and cocktail sauce

Marinated grilled chicken breasts

Corn muffins with butter

Key lime pie and peach cobbler

\$42.00

### ***Carolina BBQ***

Crisp garden salad with ranch and balsamic vinaigrette dressings

Carolina caviar salad

Cole slaw

Green beans

Bourbon baked beans

Macaroni and cheese

Pulled pork BBQ, baby back ribs, barbecue chicken

Corn muffins with butter

Apple pie and banana pudding

\$38.00

### ***Bald Head Island Signature Oyster Roast***

Roasted oysters served with condiments

Tomato, cucumber and onion salad

Grilled Kielbasa

Marinated grilled chicken breasts

Pulled pork BBQ and cole slaw

Bourbon baked beans and corn on the cob

Steamed red potatoes

Corn muffins with butter

Peach cobbler and sliced watermelon

\$42.00

# *Dinner Buffet Selections*

*(30 person minimum, prices are per person)*

## ***Backyard Barbecue***

Cobb Salad  
Marinated green bean and goat cheese salad  
Baked potato salad  
Baked beans  
Corn on the cob  
Grilled 1/3 pound hamburgers  
Boneless barbecue pork chops  
Marinated grilled chicken breast  
Relish and assorted cheese platter  
Cheesecake and tropical fruit salad  
\$35.00

## ***Create It Your Way***

Spinach salad~ baby spinach, grape tomatoes, red onion, candied pecans, honey mustard  
Chopped salad~ Iceberg and Romaine lettuce, chopped egg, bacon, tomato, and red onion  
Melon ball salad with fresh mint~ cantaloupe, honeydew, watermelon, strawberry  
Grilled asparagus with lemon butter  
Succotash  
Wild rice  
Herb roasted potatoes

## ***Entrees***

(Choose two entrees \$38.00 choose three entrees \$43.00)

## ***Meats***

\*Slow roasted peppercorn encrusted prime rib of beef with wild mushroom demi-glaze\*Grilled marinated flank steak with grilled onions and peppers\*Roasted pork loin with au jus

## ***Poultry***

\*Chicken Florentine\*Herb roasted half Cornish hens with country gravy  
\*Grilled sliced duck breast with blackberry cognac sauce

## ***Seafood***

\*Crab cakes with roasted red pepper crème fraiche\*Shrimp and grits\*Broiled mahi-mahi with citrus caper butter sauce



# *Receptions and Socials*

## ***Hot Hors D'oeuvres***

*(Each selection includes 50 pieces for \$125.00, unless otherwise noted)*

### **Applewood-Smoked Bacon Wrapped Scallops**

Scallops wrapped with applewood-smoked bacon

### **Miniature Crab Cakes**

Blend of claw and lump crabmeat with peppers, onions and seasoning with a dollop of Cajun mayonnaise

### **Spinach and Feta Stuffed Mushrooms**

Large mushroom caps filled with spinach, feta cheese and a garlic mixture

### **Coconut Chicken**

Chicken breast encrusted with coconut and breadcrumbs, and served with a zesty orange glaze

### **Golden Fig & Mascarpone in Phyllo**

An Italian delight, Mascarpone cheese and figs folded in phyllo dough

### **Brie with Raspberry and Almonds in Phyllo**

Brie cheese with raspberry preserves and almond slivers wrapped in phyllo dough

### **Rosemary & Asiago Cheese Straws**

Asiago cheese and rosemary blended together

### **Asian Chicken Satay**

Chicken breast marinated in a spicy Asian garlic sauce

### **Vegetable Spring Roll**

Carrots, cabbage, celery, onion and water chestnuts blended together

### **Butterfly Coconut Shrimp**

Large shrimp encrusted with coconut and breadcrumbs served with an Asian garlic dipping sauce

### **Beef Kabobs**

Sirloin steak, with red and green peppers and onion

### **Hibachi Beef Skewer**

Peppers, green onions and jalapeño Monterey jack cheese

### **Fried Pecan Chicken Bites**

Chicken tenders dipped in pecan batter and rolled in chopped pecans

## ***Cold Hors D'oeuvres***

*(Each selection includes 50 pieces for \$125.00, unless otherwise noted)*

### **California Sushi Roll**

Avocado and crab rolled in seaweed and sushi rice

### **Chilled Jumbo Shrimp**

16-20 count shrimp with lemon and cocktail sauce

### **Prosciutto-Wrapped Asparagus**

Marinated asparagus spears wrapped in prosciutto

### **Prosciutto-Wrapped Melon**

Ripe cantaloupe melon wrapped in prosciutto

### **Antipasto Skewers**

Fresh mozzarella, sun-dried tomato, artichoke hearts and kalamata olives marinated in olive oil and basil

### **Cucumber with Roasted Red Pepper Hummus Canapé**

Roasted red pepper hummus on a cucumber slice with a sprig of dill

### **Tomato Bruschetta on Crostini**

Fresh diced tomatoes and basil on sliced baguettes with olive oil

### **Smoked Salmon Mousse Canape**

Smoked salmon, cream cheese and fresh dill on an English cucumber

### **White Grape and Roquefort Truffles**

White grapes coated in Roquefort and chopped pecans

### **Crab and Avacado Tartlette**

Mini tart filled with avocado puree and topped with Backfin crab

## ***Hors D'oeuvre Upgrades***

*(Each selection includes 50 pieces)*

### **Lollipop Lamb Chops**

Frenched lamb chop with a dollop of mint jelly...\$250.00

### **Blackened Sea Scallops**

Jumbo sea scallops pan-seared with our blackening seasoning. Served with lemon and Cajon mayonnaise...\$200.00

### **Miniature Beef Wellington**

Beef tenderloin medallions with mushrooms, cream, shallots and garlic in a flaky puff pastry...\$225.00

### **Sliders**

Diminutive hamburgers topped with melted cheese...\$200.00

### **Low Country Spring Rolls**

Collard greens, fresh vegetables, shrimp and crawfish with hot and sour dipping sauce...\$200.00

# *Specialty Displays and Platters*

*(Charges based on attendance guarantee, priced per person)*

## **Ginger/Soy-Seared Fresh Tuna Loin**

Marinated fresh tuna loin, pan-seared to medium rare with pickled ginger and Wasabi mayonnaise...\$8.00

## **Antipasto Display**

Includes Genoa salami, pepperoni, provolone and Asiago cheeses, marinated vegetables, olives and warm garlic bread.... \$4.50

## **Domestic and Imported Cheese Display**

With grapes, berries and crackers...\$4.50

## **Fresh Mozzarella and Tomatoes**

Sliced vine-ripened tomatoes, fresh mozzarella and basil with cracked pepper, virgin olive oil, balsamic glaze and warm baguette...\$3.00

## **Fresh Fruit Display with Yogurt Dipping Sauce**

Seasonal medley of berries and melon...\$3.00

## **Crudités Platter with Tzatziki Sauce**

An array of fresh vegetables with a cucumber dipping sauce...\$2.00

## **Jonah Crab Claws**

Crab claws served with lemons and cocktail sauce...\$7.50

*(Priced per platter, platters serve 50 people)*

## **Baked Brie with Raspberry Sauce**

Brie cheese wrapped in puff pastry with a raspberry sauce, served with warm baguettes...\$100.00

## **Smoked Salmon Display**

With capers, onions, lemon and crème fraiche...\$175.00

## **Hot Dips**

Crab dip and spinach & artichoke dip served with warm baguette slices...\$350.00

## **Quarter Pound Steamed, Peel and Eat Shrimp**

31-35 count served with lemons and cocktail sauce...\$275.00

## **Oysters on the Half Shell**

Gulf oysters served with horseradish, lemon and cocktail sauce.... \$295.00

# *Carving and Specialty Stations*

*(25 person minimum per station with a three station minimum if it is the sole component of a meal)*

## **Carvery**

*(All carvings come with sliced rolls with butter)*

### **Roast Tenderloin of Beef** *(serves 20)*

Served with horseradish sauce and whole grain mustard  
\$250.00 each

### **Pepper Encrusted Prime Rib of Beef** *(serves 30)*

Served with horseradish cream and au jus  
\$250.00 each

### **Herb Roasted Pork Loin**

Served with whole grain mustard sauce *(serves 30)*  
\$175.00 each

### **Honey Glazed Ham** *(serves 40)*

Served with Dijon mustard  
\$165.00 each

### **Roasted Breast of Turkey** *(serves 30)*

Served with bourbon pecan gravy  
\$100.00 each

## ***Specialty Stations***

*(Priced per person based on attendance guarantee)*

### **Shrimp & Grits Station**

Large shrimp sautéed with kielbasa, mushrooms, tomatoes and green onions in a garlic butter sauce with stone ground cheese grits  
\$15.00

### **Asian Wok Station**

Sesame chicken, beef and assorted vegetables accompanied by steamed rice and pork pot stickers  
\$11.50

### **Potato Bar**

Whipped potatoes served with crumbled bacon, steamed broccoli, sautéed mushrooms, sour cream, chives, shredded cheese, blue cheese crumbles and whipped butter  
\$7.50

### **Pasta Station**

Cheese tortellini with tomato basil cream sauce, penne pasta with marinara sauce and bowtie pasta with Alfredo sauce accompanied by grilled chicken, Italian sausage, sautéed mushrooms and onions, black olives, artichoke hearts, chopped tomatoes and Parmesan cheese  
\$12.50 per person

# *Wedding Reception Packages*

*(75 person minimum)*

## ***Island Breeze***

***\$125.00 per person, includes site fee, gratuity, four hour standard bar and food selections***

*(Please select six hors'oeuvres, quantity based on 8 pieces per person)*

### ***Hot***

- \*Applewood-Smoked Bacon Wrapped Scallops\*Miniature Crab Cakes\*Spinach and Feta Stuffed Mushrooms\*Coconut Chicken
- \*Golden Fig & Mascarpone in Phyllo\*Brie with Raspberry and Almonds in Phyllo\*Rosemary & Asiago Cheese Straws
- \*Asian Chicken Satay\*Vegetable Spring Roll\*Butterfly Coconut Shrimp\*Beef Kabobs\*Hibachi Beef Skewers\*Fried Pecan Chicken Bites

### ***Cold***

- \*California Sushi Roll\*Chilled Jumbo Shrimp\*Prosciutto-Wrapped Asparagus\*Prosciutto-Wrapped Melon\*Antipasto Skewers
- Cucumber with Roasted Red Pepper Hummus Canapé\*Tomato Bruschetta on Crostini\*Smoked Salmon Mousse Canapé
- \*White Grape and Roquefort Truffles\*Crab and Avocado Tartlet

### ***Displays***

*(Please select 2)*

- \*Ginger/Soy-Seared Fresh Tuna Loin\*Antipasto Display\*Domestic and Imported Cheese Display\*Fresh Mozzarella and Tomatoes
- \*Sliced Seasonal Fresh Fruit Display with Yogurt Dipping Sauce\*Crudités Platter with Tzatziki Sauce\*Baked Brie with Raspberry Sauce
- \*Smoked Salmon Display\*Hot Dips\*Quarter Pound Steamed Peel and Eat Shrimp\*Oysters on the Half Shell\*Jonah Crab Claws

### ***Stations***

*(Please select 2)*

### ***Carvery***

- \*Roast Tenderloin of Beef \*Pepper Encrusted Prime Rib of Beef\*Herb Roasted Pork Loin\*Honey Glazed Ham\*Roasted Breast of Turkey

### ***Specialty***

- \*Shrimp & Grits Station\*Asian Wok Station\*Potato Bar\*Pasta Station

## ***Cape Fear Celebration***

***\$135.00 per person, includes site fee, gratuity, and four hour standard bar and food selections.***

(Please select six hors' d'oeuvres, quantity based on 8 pieces per person.)

### ***Hot***

- \*Applewood-Smoked Bacon Wrapped Scallops\*Miniature Crab Cakes\*Spinach and Feta Stuffed Mushrooms\*Coconut Chicken
- \*Golden Fig & Mascarpone in Phyllo\*Brie with Raspberry and Almonds in Phyllo\*Rosemary & Asiago Cheese Straws
- \*Asian Chicken Satay\*Vegetable Spring Roll\*Butterfly Coconut Shrimp\*Beef Kabobs\*Hibachi Beef Skewer\*Fried Pecan Chicken Bites

### ***Cold***

- \*California Sushi Roll\*Chilled Jumbo Shrimp\*Prosciutto-Wrapped Asparagus\*Prosciutto-Wrapped Melon\*Antipasto Skewers
- Cucumber with Roasted Red Pepper Hummus Canapé\*Tomato Bruschetta on Crostini\*Smoked Salmon Mousse Canapé
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- \*Smoked Salmon Display\*Hot Dips\*Quarter Pound Steamed Peel and Eat Shrimp\*Oysters on the Half Shell\*Jonah Crab Claws

### ***Buffets (Please select 1)***

- \*Low Country Boil\*Carolina BBQ\*Backyard Barbecue\*Create It Your Way

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## ***Shoals Shore Thing***

***Only available at Shoals Club***

***Plated Meal Service Customized with Catering Sales Manager and Chef, price based on selections. Price will include site fee, gratuity, food selections and four hour standard bar.***

(Please select six hors' d'oeuvres, quantity based on 8 pieces per person.)

### ***Hot***

- \*Applewood-Smoked Bacon Wrapped Scallops\*Miniature Crab Cakes\*Spinach and Feta Stuffed Mushrooms\*Coconut Chicken
- \*Golden Fig & Mascarpone in Phyllo\*Brie with Raspberry and Almonds in Phyllo\*Rosemary & Asiago Cheese Straws
- \*Asian Chicken Satay\*Vegetable Spring Roll\*Butterfly Coconut Shrimp\*Beef Kabobs\*Hibachi Beef Skewer\*Fried Pecan Chicken Bites

### ***Cold***

- \*California Sushi Roll\*Chilled Jumbo Shrimp\*Prosciutto-Wrapped Asparagus\*Prosciutto-Wrapped Melon\*Antipasto Skewers
- Cucumber with Roasted Red Pepper Hummus Canapé\*Tomato Bruschetta on Crostini\*Smoked Salmon Mousse Canapé
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- \*Smoked Salmon Display\*Hot Dips\*Quarter Pound Steamed Peel and Eat Shrimp\*Oysters on the Half Shell\*Jonah Crab Claws

## *Gourmet Dessert Selections*

*(Each selection includes 50 pieces)*

Miniature Chocolate Éclairs \$160.00  
Assorted Petit Fours \$150.00  
Miniature Fruit Tarts \$100.00  
Chocolate Dipped Strawberries \$125.00  
Lemon Bars \$75.00  
Miniature Cheesecakes \$75.00  
Macaroons \$75.00

### ***Viennese Dessert Table***

*(50 person minimum)*

Chef's selection of 8 Miniature Morsels  
\$8.50 per person

### ***Build Your Own Sundae***

*(30 person minimum)*

Vanilla and chocolate ice cream with chopped nuts, whipped cream, cherries, chopped candy, hot fudge and warm caramel  
\$9.00 per person

### ***Viennese Coffee Station***

*(50 person minimum)*

Freshly Brewed Regular and Decaffeinated Coffee, Hot Coco and Hot Tea  
Served with assorted syrups, cinnamon sticks, whipped cream, chocolate shavings, lemon and orange zest, and biscotti  
\$7.50 per person

## Beverage Services

(Please add 20% service charge to all hosted beverage services and 6.75% tax on all costs.)

### Fully Hosted Bar Service

*Charges are based on a flat, per-person rate dependent on the number of hours that the bar is available.*

Per Hour	Standard Cocktail Bar	Premium Cocktail Bar	Beer, Soda & Wine Bar
2 Hours	\$18.00	\$21.00	\$14.00
3 Hours	\$24.00	\$28.00	\$19.00
4 Hours	\$30.00	\$35.00	\$23.00
5 Hours	\$36.00	\$42.00	\$27.00

### Hosted Consumption Bar Service

*Charges are based on actual number of drinks consumed. An estimated deposit of \$10.00 per person per hour must be paid prior to the function. The total bar cost will be calculated at the end of the event. A refund or additional payment will be determined and invoiced accordingly.*

#### Cocktails

Standard	\$6.50
Premium	\$8.00
Domestic Beer	\$3.50
Import Beer	\$4.00
House Wine (Glass)	\$5.00
House Wine (Bottle)	\$19.00
House Champagne (Glass)	\$5.00
House Champagne (Bottle)	\$22.00
Cordials	Market Price

#### Cash Bar Service

*Prices are per drink and paid for as consumed by guests.*

#### Cocktails

Standard	\$7.00
Premium	\$8.50
Domestic Beer	\$4.25
Import Beer	\$4.50
House Wine (Glass)	\$5.50
House Wine (Bottle)	\$20.50
House Champagne (Glass)	\$5.50
House Champagne (Bottle)	\$23.50



*Standard Cocktails*

Evan Williams Bourbon, Seagram's 7 Crown Whiskey, J&B Rare Scotch, Bombay Gin, Smirnoff Vodka, Castillo Rum, Jose Cuervo Clasico Tequila

*Premium Cocktails*

Jim Beam Bourbon, Jack Daniels Whiskey, Dewar's White Scotch, Beefeater Gin, Skyy Vodka, Bacardi Superior Rum, Jose Cuervo Especial Tequila

*Cordials*

Available upon request

***Hosted or Consumption Bars include your choice of four House Wine Selections:***

Chardonnay, Pinot Grigio, Sauvignon Blanc, Riesling, Merlot, Cabernet

**\*\*\*Premium wine will incur an upgrade of \$3.00 per person on all bar choices\*\*\***

\*House and Premium wine selection may change to reflect wines currently available; please inquire with the Catering Sales Manager on brands available.\*Special order wines not on our list may be purchased by the case only. \*You must receive prior approval to bring in your own wine. A corkage fee of \$15.00 will be assessed per bottle uncorked.\*House sparkling is available for toasts and bar upgrade per bottle price.

***Hosted or Consumption Bars include your choice of four beer brands:***

**Domestic Brands:**

Coors Light, Yuengling, Miller Light, Budweiser, Bud Light, Michelob, Michelob Light, Michelob Ultra

**Imported Brands:**

Sam Adams Boston Lager, Sam Adams Seasonal brands, Amstel Light, Bass Ale, Guinness (cans), Heineken, Heineken Light, Red Stripe, Rolling Rock, New Castle, Corona, Corona Light, Negro Modelo, Sierra Nevada Pale Ale

**Non-Alcoholic Brands:**

O'Doul's and St. Pauli Girl

***Non-Alcoholic Beverages***

***By the Gallon***

Freshly brewed premium coffee (regular and decaffeinated) \$35.00, iced tea \$20.00, lemonade \$28.00, punch \$25.00, hot tea \$25.00

***A la Carte Beverages***

Bottled water \$2.00, bottled sparkling water \$2.50, assorted sodas \$1.50, assorted juices \$2.00

## *Specialty Drinks*

### **Cosmopolitan**

Vodka, triple sec, lime juice, and a splash of cranberry juice  
\$7.50

### **Appletini**

Vanilla vodka, Sour Apple Pucker, apple juice  
\$7.50

### **Caribbean Martini**

Vanilla vodka, coconut rum and a splash of pineapple juice  
\$7.50

### **Tropatini**

Coconut rum, blue Curaçao, pineapple juice and a touch of grenadine  
\$7.50

### **Mojito**

Light rum, simple syrup, fresh mint and a dash of club soda  
\$8.00

### **Margarita**

Tequila, triple sec, sour mix, lime juice, and a splash of orange juice  
(flavored margaritas available upon request)  
Pomegranate, Watermelon, Strawberry, Mango  
\$8.00

### **Sangria**

Red wine, orange, pineapple and cranberry juices, club soda, and a plethora of fresh mint  
\$7.00

## **Bartender Service Recommendations**

(applies to BHI Association Center, Lighthouse Grounds and Private Home Functions)

### **Hosted Bar Service**

\*Bar set-up fee \$150 per bar. Ensures a bartender for a 4-hour function, all fruit, mixers, barware and glassware/plastic-ware required.\*One bartender for every 100 guests is recommended for hosted bar service.

\*Any bar extending longer than the 4-hour shift will incur an additional bartender fee of \$25.00 each per hour.

### **Hosted Consumption Bar Service**

\*Bar set-up fee \$150 per bar. Ensures a bartender for a 4-hour function, all fruit, mixers, barware and glassware/plastic-ware required.\*One bartender for every 100 guests is recommended for hosted bar service

\*Any bar extending longer than the 4-hour shift will incur an additional bartender fee of \$25.00 each per hour.

\*Client will be invoiced for the actual usage following the event, with payment due upon receipt of invoice (see billing section of catering policies).

### **Cash Bar Service Bar**

\*Bar set-up fee \$150 per bar. Ensures a bartender for a 4-hour function, all fruit, mixers, barware and glassware/plastic-ware required.\*One bartender for every 100 guests is recommended for hosted bar service

\*Any bar extending longer than the 4-hour shift will incur an additional bartender fee of \$25.00 each per hour.

\*Cashier fees are \$75.00 each for a 4-hour shift and is required with cash bar services.

\*A bartender may be provided in the instance a host is providing their own alcohol, mixers, ice, coolers, etc...for \$75.00 per bartender for 4 hours(house events ONLY.)