

Breakfast

With Gourmet Caterers as our exclusive partners, we provide the city's most elegant culinary creations and unparalleled service. Whether you are hosting a corporate meeting, group celebration or intimate celebration, the Joseph T O'Callahan Event Center invites you to gather with seaside views.



Fresh Start

\$27

Bagel with Smoked Salmon Cream Cheese	Hard-Boiled Egg
Fruit Salad	Breakfast BLT* (Brioche, Bacon, Swiss, Lettuce, Tomato, Avocado Puree)
Plain or Fruit Yogurt	Bottled Juice or Water
Granola	



*Fresh Start Menu can be
prepared as Buffet or Boxed
Breakfast!*

FRESH START ENHANCEMENTS

Minimum Guest Count: 15 Total pieces must equal full guest count

QUICHE*

Classic Lorraine (\$9.5), Maine Lobster, Corn, Tarragon (\$18), Smoked Salmon, Red Onion, Sour Cream (\$17), Lump Crab, Spinach (\$17.50), Egg Whites, Goat Cheese, Asparagus, Roasted Tomato (\$9.50)

SANDWICHES*

\$7.25

Bacon, Egg & Cheese Croissant
Egg with Pepper Jack, Potato, Breakfast Burrito, Guacamole, Salsa,
Ham Egg & Cheese Bagel

Seaport Breakfast

\$30

JUICE

Florida Orange, Ruby Red Grapefruit, Cranberry

BREAKFAST PASTRIES

Plain and Assorted Bagels, White and Wheat Toast, Gluten-Free Bread Available, Cream Cheese, Butter, Seasonal Preserves

FRUIT & YOGURT

Seasonal Fruits and Berries, An assortment of Greek and Fruit Yogurts, Oatmeal, Brown Sugar, Golden Raisins

COFFEE & TEA

Lavazza Coffee, Lavazza Decaffeinated Coffee, Twinning's Tea, Half and Half, 2%, Skim Milk, Sugar and Sugar Substitutes, Lemon, Honey

Harbor Street Breakfast

\$40

JUICE

Florida Orange, Ruby Red Grapefruit, Cranberry

BREAKFAST PASTRIES

Assorted Muffins, Fruit Danishes, Butter Croissants, Breakfast Breads, Butter and Fruit Preserves

ENTRÉES

Brioche French Toast with Assorted Flavored Syrups, Farm Fresh Scrambled Eggs (*Add Tortilla \$1 per person*), Chicken Sausage, Applewood Smoked Bacon, Roasted Red Bliss Potatoes, Peppers, Vidalia Onions 3

FRUIT & YOGURT

Seasonal Sliced Fruit and Mixed Berries, Yogurt Parfait, Berries, Dry Cereals, Granola with Dried Fruit

COFFEE & TEA

Lavazza Coffee, Lavazza Decaffeinated Coffee, Twinning's Tea, Half and Half, 2%, Skim Milk, Sugar and Sugar Substitutes, Lemon, Honey

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Breaks



Wholesome Halftime

\$ 26

Individual Yogurts	Naked Juice Smoothie
Overnight Oats (<i>Select 2: Chia Seed, Chocolate Peanut Butter, Banana Chocolate Chia, Strawberry Ricotta</i>)	Bottled Water
Kind Bars	Lavazza Coffee, Decaffeinated Coffee
Luna Bars	Twinning's Tea
Peanut Butter Protein Bites	Half and Half
Assorted Whole Fruit	2% and Skim Milk
	Lemon
	Honey

Mixologist

\$ 27

'Trailmix' (<i>Peanuts Almonds, Walnuts, Dark Chocolate Chunks, M&Ms, Mini Pretzels Raisin, Dried Cranberries, Banana Chips</i>)	Twinning's Tea
Yogurt (<i>Select 1: Plain Greek Yogurt, Vanilla Yogurt</i>)	Half and Half
Assorted Energy Drinks	2% and Skim Milk
Lavazza Coffee, Decaffeinated Coffee	Lemon
	Honey

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Local Legends

\$ 28

Renowned pastries from Mike's Pastry in the historic North End, Boston

Cannoli	Twinning's Tea
Tiramisu	Half and Half
Lobster Claw	2% and Skim Milk
Lavazza Coffee, Decaffeinated Coffee	Lemon
	Honey

Sweet & Savory

\$ 26

Saltwater Taffy	Sweet & Spicy Nuts
Lobster Gummies	Bottled Water and Assorted Soda
Tootsie Rolls	
Potato Chips & Corn Tortilla Chips	Lavazza Coffee, Decaffeinated Coffee
Dips (<i>Select 2: Herb Buttermilk Ranch, Roasted Garlic and Caramelized Onion, Fresh Tomato Salsa, Guacamole</i>)	Twinning's Tea
	Half and Half
	2% and Skim Milk
	Lemon
	Honey

Cure & Fromage*

\$ 30

Prosciutto	Assorted Crackers and Rustic Bread
Salami	Deviled Eggs (<i>Select 2: Caesar, Lemongrass Ginger, Bacon, Salmon</i>)
Mortadella	
Champlain Triple	Still and Sparkling Water
Crème Aged	
Vermont Cheddar	Lavazza Coffee, Decaffeinated Coffee
Smith's Gouda	Twinning's Tea
Cambozola Blue Fig	Half and Half
Marmalade	2% and Skim Milk
Grainy Mustard	Lemon
Dried Fruits	Honey
Fresh Berries	
Local Honey	

Cookies & Milk

\$ 22

Chocolate Chip, Triple Chocolate, White Chocolate Cookies	Half and Half
Milk Shooters (Whole, Chocolate, Strawberry)	2% and Skim Milk
Fruit Skewers with Honey Yogurt Dip	Lemon
	Honey
Still and Sparkling Water	
Lavazza Coffee, Decaffeinated Coffee	
Twinning's Tea	

Seaport Sampler

* Available seasonally

Cod Cake with Caper Remoulade
Corn Relish
Mini Lobster Rolls and Cape Cod Chowder Sip
Fried Heirloom Tomato
Truffled Honey Whipped Ricotta
Pistachio Pesto
Chilled Thai Beef Salad
Red Chili
Sesame Oil

Lime
Lemongrass Spoon
Bottled Water and Assorted Soda
Lavazza Coffee, Decaffeinated Coffee
Twinning's Tea
Half and Half
2% and Skim Milk
Lemon
Honey

\$ 36

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Lunch Buffets



Sandwich Boxes

\$50

Select 3. Each Sandwich Box includes: Seasonal Mixed Salad, Whole Fruit, Cape Cod Chips, Cookie, Bottled Water, or Soda

ROAST BEEF HORSERADISH *

Mayo, Frizzled Onions, Arugula, Ciabatta

CARVED TURKEY

Brie, Cranberry, Blood Orange Chutney, Baguette

GRILLED VEGETABLE MUFFULETTA

Pickle Olive Relish, Hummus, Focaccia

TUNA NICOISE*

Hard Boiled Egg, Tapenade, Ciabatta

GRILLED CHICKEN

Mozzarella, Pesto, Roasted Tomato Wrap

TURKEY CLUB

Bacon, Lettuce, Tomato, Whole Grain Bread

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Salad Boxes

\$45

Select 3. Each Salad Box includes: Whole Fruit, Cookie, Bottled Water, or Soda

BLACKENED GRILLED CHICKEN OR SHRIMP CAESAR*

Tomatoes, Croutons, Lemony Caesar Dressing

THAI CHILI GLAZED SALMON *

Mesclun, Napa Cabbage, Smashed Cucumbers, Ginger Dressing

GRILLED CHICKEN COBB*

Gorgonzola, Avocado Puree, Tomatoes, Cucumber, Balsamic Vinaigrette

SOUTHWESTERN GRILLED CHICKEN OR BEEF *

Romaine, Roasted Corn, Black Beans, Lime Marinated Avocado, Cilantro Lime Vinaigrette

MEDITERRANEAN SPINACH SALAD

Crispy Chickpeas, Feta, Olives, Tomatoes, Lemon-Herb Dressing, Side of Hummus & Pita

Summer Street Buffet

\$60

GARDEN VEGETABLE SOUP

CLASSIC GREENS

Mesclun Mix, Grape Tomatoes, Carrots, Balsamic Vinaigrette

CHEF'S PASTA SALAD

Featuring Seasonal Vegetables

HOMEMADE KETTLE CHIPS

GOURMET PASTRY DISPLAY

BEVERAGE SERVICE

Lavazza Coffee, Lavazza Decaffeinated Coffee, Twinning's Tea, Half and Half, 2% and Skim Milk, Lemon, Honey

Select 3 Sandwiches

ROAST BEEF*

Horseradish Mayo, Frizzled Onions, Arugula, Ciabatta

TURKEY

Turkey Sandwich with Gouda, Bacon, and Orange Chutney, Wrap

GRILLED VEGETABLE MUFFULETTA

Pickled Olive Relish, Hummus, Wrap

VEGAN CRISPY CAULIFLOWER

Sauteed Spinach, Roasted Red Pepper Coulis, Ciabatta

HERBED TUNA SALAD*

Ciabatta

GRILLED CHICKEN

Mozzarella, Pesto, Roasted Tomato Wrap

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Portside Lunch \$ 60

SPRING SUGAR SNAP PEA SALAD

Sliced Radish, Feta, Mint, Lemon Juice

GARLIC PARMESAN CHICKEN BREAST

Lemon Beurre Blanc

MAPLE DIJON SALMON*

ASPARAGUS, ROASTED POTATOES

With Lemon & Dill

MINI FRUIT TARTS& ASSORTED CRINKLE COOKIES

BEVERAGE SERVICE

Lavazza Coffee, Lavazza Decaffeinated Coffee, Twinning's Tea, Half and Half, 2% and Skim Milk, Lemon, Honey

Sweet & Sour \$ 62

CLASSIC GREENS

Mesclun Mix, Grape Tomatoes, Carrots, Balsamic Vinaigrette

ENTRÉES

Sweet Chili Glazed Salmon, Kung Pao Tofu, Pork & Scallion Dumplings, Yuzu Sauce *

SIDES

Stir-Fried Vegetables, Vegetable Fried Rice, Egg Rolls, Sweet and Sour Sauce

EXTRAS

Assorted Desserts & Fortune Cookies

BEVERAGE SERVICE

Lavazza Coffee, Lavazza Decaffeinated Coffee, Twinning's Tea, Half and Half, 2% and Skim Milk, Lemon, Honey

Fiesta \$ 60

MIXED GREEN SALAD

Roasted Corn, Black Beans, Lime Marinated Avocado Cilantro Lime Vinaigrette

SPICY VEGETABLE POZOLE SOUP

PROTEINS

Pork Carnitas,Chicken Tinga, Carne Asada, Black Bean Sofrito *

ACCOMPANIMENTS

Guacamole, Salsa, Tortilla Chips, Tortillas (Flour and Corn), Lime Sour Cream, Pickled Red Onions, Spanish Rice

EXTRAS

Cinnamon Sugar Churros, Spicy Fruit Salad

BEVERAGE SERVICE

Lavazza Coffee, Lavazza Decaffeinated Coffee, Twinning's Tea, Half and Half, 2% and Skim Milk, Lemon, Honey

SEAPORT SAIL \$62

Iceberg Salad with Baby Tomato, Spring Vegetables, Blue Cheese & Balsamic Dressing*

Garlic Roasted Chicken Breast
Lemon Butter Baked Haddock*
Crispy Asiago Polenta Cake
Braised Broccoli Rabe

Assorted Pastries & Cookies
Lavazza Coffee, Lavazza Decaffeinated Coffee, Twinning's Tea, Half and Half, 2% and Skim Milk, Lemon, Honey

O'CALLAHAN MENU \$62

Baby Spinach Salad, Red Onion, Baby Tomato, Parmesan Cheese & Sherry Vinaigrette

Cumin Dusted Roasted Chicken Thighs
Grilled Salmon with Alabama White Sauce*
Basmati Rice
Roll Cut Glazed Carrots

Chocolate Button Cake with Creme Anglaises & Raspberry Coulis
Lavazza Coffee, Lavazza Decaffeinated Coffee, Twinning's Tea, Half and Half, 2% and Skim Milk, Lemon, Honey

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Plated Lunch



3 Course Prix Fixe



Soup & Salad Selections

— SELECT ONE

SOUP

Greek Chicken Orzo, Tomato & Basil, New England Clam Chowder

SPINACH SALAD

Candied Walnuts, Goat Cheese, Grape Vinaigrette

MIXED GREEN SALAD

Grape Tomatoes, Cucumbers, Carrots, Croutons, Balsamic Vinaigrette

Entree Selections

CHICKEN WITH SPRING LEEKS & SPINACH STUFFING **\$53**

Crisp Basil Polenta Fries, Ragout of Artichoke, Fava Beans, and Haricot Verts, Heirloom Tomato and Asiago Fondue

ROASTED HERB SALMON **\$60**

Roasted Fingerling Potatoes, Grilled Asparagus

CARVED TURKEY **\$48**

Smashed Yukon Gold Potatoes, Brussel Sprouts with Bacon & Cranberries, Gravy, Cranberry Orange Relish

GRILLED SKIRT STEAK * **\$60**

Pomme Puree, Charred Broccolini, Bacon Onion Jam, Bordelaise Sauce

POTATO GNOCCHI **\$40**

Wild Mushrooms, Braised Leeks, Ricotta

Dessert Selections

————— **SELECT ONE**

DESSERTS

Flourless Chocolate Cake Vanilla Bean Ice Cream

Fresh Strawberries Key Lime Torte

Whipped Cream Fresh Whipped Cream

Mixed Berry Crostata

BEVERAGE SERVICE

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Reception Stations



Antipasto Station *

\$ 22

Grilled Artichokes	Prosciutto
Arugula	Serrano Ham
Shaved Pecorino	Capicola
Lemon	Tuscan Olives
Olive Oil	Grilled Peppers with
Fresh Buffalo Mozzarella	Marinated White Beans
Cheese	Aged Reggiano with Basil
Vine Ripe Tomatoes	Olive Oil Roasted Tomatoes
Basil	Anchovies
Roasted Baby Vegetables	Assorted Baguettes
Caramelized Onions	Ciabatta
Aged Balsamic	Herb Focaccia
Sweet Soppressata	

Mezze Station

\$ 20

Lentil and Bulghur Wheat	Grilled Eggplant Baba
Salad with Crispy Shallots	Ghanoush
Fattoush Salad (Romaine,	Smoked Almonds
Cucumbers, Parsley,	Fresh Dates
Lemon)	Kalamata Olives
Fava Bean and Chickpea	Pita and Lavash Chips
Salad	Za'atar Flat Breads
Tomatoes and Roasted	Falafel
Garlic	
Lemon Hummus	

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Charcuterie Display* \$ 22

Vegetable Terrine	Cheese and Pistachio
Country Pâté	Assorted Mustards
Serrano Ham	Cornichons
Chicken Liver Pate	Chutneys and Breads
Duck Rillettes with Goat	

Classic Deli* \$ 25

Server Required. Additional \$150 per 100 guests

SELECT ONE

Hot Corned Beef or Pastrami, Coleslaw & Sauerkraut	Cape Cod Chips Assorted Mustards
Kosher & Half Sour Pickles	Pretzel Rolls
German Potato Salad	Pumpernickel & Rye Breads

Tacos * \$ 28

Server Required. Additional \$150 per 100 guests

SELECT THREE

Carnitas, Slow Roasted Pork Shoulder, Pickled Red Onion, Tomatillo	Pescado, Crispy Cod, Lime Crème, Spicy Aioli
Pollo, Roasted Chicken, Chipotle Chilies, Avocado	Fried Shrimp, Cilantro, Black Beans,
Chorizo, Spicy Mexican Sausage, Queso Cotija, Grilled Onion	Roasted Garlic Vegetables, Roasted Mushrooms, Summer Squash, Oregano

ACCOMPANIMENTS

Marinated Radish, Pickled Jalapeno, Assorted Salsa, Lime

New York Steak House Station* \$ 40

Server Required. Additional \$150 per 100 guests
Choice of NY Striploin or Skirt Steak

SELECT ONE

Creamed Spinach, Wild Mushroom & Cipollini Onions,
Glazed Carrots

SELECT ONE

Mashed Potatoes, Potato Gratin, Steakhouse French Fries

ACCOMPANIMENTS

House Made Steak Sauce, Horseradish Cream &
Béarnaise Sauce, Parmesan Popovers, Mini Brioche Rolls

Chilled, Cured, and Baked*

Market Price. Chef Attendant Required - Additional \$150
per 100 people

Selection of Two Freshly Shucked Seasonal Coastal Oysters	Chilled Poached Shrimp Cured Salmon
Baked Clams with Leeks	Sweet Chili Sauce Cocktail Sauce
Bacon	Herb Mustard Sauce
Parsley	Mignonette
Crispy Fried Calamari Jalapeno Aioli	Lemons
Tomato Sauce	

Crustaceans*

Market Price

Chilled Maine Lobster Tails	Miso-Mustard Sauce
Jumbo Stone Crab Claws	Mignonette
Alaskan King Crab	Lemons
Cocktail Sauce	

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Hors D'oeuvres



Chilled



Caprese Skewer	\$ 8	Beef Tenderloin Crostini *	\$ 9.75
Red and Yellow Tomatoes, Bocconcini Mozzarella, Fresh Basil, Reduced Balsamic Drizzle (GF, V)		Red Onion Relish and Horseradish Crème	
Fig, Mozzarella and Basil Spedini	\$ 8	Seared Tuna Medallion *	\$ 9.75
Seasonal (GF, V)		Smoked Paprika, White Anchovy, Rye	
Beet Bloody Mary Oyster Shooter	\$ 8	Crisp	\$ 9.75
		Sake Miso Drunken Salmon*	
		Wonton Chip, Wasabi Aioli	

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Hot



Poached Pear and Brie	\$ 8	Coconut Shrimp	\$ 9
Red and Yellow Tomatoes, Bocconcini Mozzarella, Fresh Basil, Reduced Balsamic Drizzle (GF, V)		Mango Chutney	
Spanakopita	\$ 8	Bacon-Wrapped Grilled Shrimp	\$ 9
		Texas BBQ Sauce	
Open-Faced Sweet Potato Biscuit	\$ 8	Seared Scallop *	\$ 10
Blue Cheese Roasted Apples and Candied Pecans (V)		Corn Cake, Bacon Aioli	
Portobello “Croutons”	\$ 8	Baby Lamb Chops *	\$ 14
White Balsamic Calabrese Chili Dip (V)		Pommery Mustard and Herb Crusted Honey Mustard Sauce	
Truly Mini Chicken Burger*	\$ 8	Sake Braised Shiitake Lollipop	\$ 8
Mozzarella, Charred Tomato Bite		Sweet Plum Sauce (V)	
Bulgogi Beef*	\$ 9		
Pickled Daikon Roll, Ssamjang and Toasted Sesame			

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Plated & Buffet Dinner



First Course



Select Soup or Salad

Soup

CREAMY TOMATO

Parmesan Croutons, Basil Pesto

SWEET CORN SOUP

Pumpernickel, Chive Oil

ASPARAGUS SOUP

Truffle, Crème Fraiche

THAI CHICKEN SOUP

Ginger, Cilantro, Coconut Milk

Salad

Baby Romaine, Shaved Parmesan, Roasted Garlic
Croutons, Creamy Black Pepper Dressing

Heirloom Tomatoes, Buffalo Mozzarella, Arugula, Aged
Balsamic, Basil Oil

Baby Spinach, Goat Cheese, Stone Fruits, Toasted
Almonds, Poppy Seed Vinaigrette

Baby Iceberg, Tomatoes, Roquefort, Applewood
Smoked Bacon, Red Onions, Creamy Buttermilk

Watercress, Watermelon, French Feta Cheese, Pickled
Red Onions, Pine Nuts, Basil Vinaigrette

Second Course



ROASTED HALIBUT* \$90

Charred Sweet Corn, Garlic Chives, Haricot Vert, Heirloom
Tomatoes

HERB BEEF GRILLED TENDERLOIN* \$90

Heirloom Carrots, Potato Confit, Red Wine Sauce

SEARED CHICKEN BREAST \$75

Ragout of Artichokes, Fava Beans and Haricot Verts,
Tuscan Kale, Tomato Vinaigrette

MISO BAKED COD * \$78

Vegetable, Fried Rice, Edamame, Japanese
Eggplant

PAN-SEARED SALMON* \$78

English Pea Puree, Wild Mushrooms, Sesame- Fennel Slaw

BRAISED BEEF SHORT RIB* \$90

Yukon Potato Puree, Wild Mushrooms, Burgundy Jus

PAN-SEARED FILET OF BEEF* \$90

Potato Gratin, Broccoli Rabe, Thyme Jus

PASTRAMI SPICED PORK CHOP* \$80

German Potato Salad, Pommery Mustard Sauce

GINGER GLAZED CHICKEN \$75

Coconut Rice, Garlic Braised Mustard Greens

ONION RISOTTO \$65

Chives, Cipollini's, Crispy Shallots

CRISP TOFU \$65

Basmati Rice, Organic Vegetables, Red-Curry Sauce

BAKED RICOTTA GNOCCHI \$69

Wilted Spinach, Heirloom Tomato Salad

Third Course



CHOCOLATE DUO

Semi-Sweet Chocolate Pudding, Butterscotch Sauce & Black & White

RASPBERRY MERINGUE TART

Passion Curd, Blueberry Sauce

HONEY-YOGURT PANNA COTTA

Strawberry Compote, Lemon Cream

COCONUT CAKE

Key Lime Cream

DEVIL'S FOOD CAKE

Chocolate Mousse, Dulce de leche Center

NEW YORK STYLE CHEESECAKE

Seasonal Fruit, Pineapple Sauce

SELECTION OF PASTRIES

From renowned Mike's Pastry in the North End of Boston

BEVERAGE SERVICE

Lavazza Coffee, Lavazza Decaffeinated Coffee, Twinning's Tea, Half and Half, 2% and Skim Milk, Lemon, Honey

Dinner Buffets



CHANNEL STREET

\$65

Iceberg Salad with Baby Tomato, Spring Vegetables, Blue Cheese & Balsamic Dressing*

Shabazi Spiced Roast Chicken Breast
Lemon Butter Baked Haddock*
Crispy Asiago Polenta Cake
Braised Broccoli Rabe

Assorted Pastries & Cookies
Lavazza Coffee, Lavazza Decaffeinated Coffee,
Twinning's Tea, Half and Half, 2% and Skim Milk, Lemon,
Honey

DRY DOCK

\$90

Baby Argula Salad with Spiced Pepitas, Red Onion,
Tomato & Red Wine Vinagrette

Carved Grilled Sirloin of Beef
Pan Roasted Cod with Tomato Saffron Nage*
Whipped Potatoes
Grilled Spring Asparagus with Lemon Zest

Assorted Cakes, Pastries & Cookies
Lavazza Coffee, Lavazza Decaffeinated Coffee,
Twinning's Tea, Half and Half, 2% and Skim Milk

SOUTH STATION

\$75

Mixed Greens Salad with Garden Vegetables & Balsamic
Honey Dressing

Rosemary & Garlic Grilled Skirt Steak
Dijon Aioli Glazed Salmon*
Sea Salt Roasted Fingerling Potatoes
Grilled Broccolini

Chocolate Button Cake with Creme Anglaise &
Raspberry Coulis
Lavazza Coffee, Lavazza Decaffeinated Coffee,
Twinning's Tea, Half and Half, 2% and Skim Milk, Lemon,
Honey



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Bar Service



Hosted Consumption Bar

Bartender Fee Applies

HOUSE BRANDS	\$11
PREMIUM BRANDS	\$12
HILTONSELECTION WINES	\$11
SPARKLING WINE	\$11
CORDIALS	\$13

DOMESTIC BEERS	\$6.5
IMPORTED BEERS	\$7.5
NON-ALCOHOLIC BEERS	\$7
SARATOGA WATER	\$6
SOFT DRINKS	\$5

Cash Bar

Bartender Fee Applies

HOUSE BRANDS	\$12
PREMIUM BRANDS	\$13
HILTONSELECTION WINES	\$11
CAVA SPARKLING WINE	\$13
CORDIALS	\$13

DOMESTIC BEERS	\$7
IMPORTED BEERS	\$8
NON-ALCOHOLIC BEERS	\$8
SARATOGA WATER	\$7
SOFT DRINKS	\$6

Applicable Sales Tax Included in Prices Above

House Brand Open Bar

Bartender Fee Applies, Priced Per Person

PACKAGE INCLUDES

House Brand Liquor, Imported Beers, Domestic Beers, Non-Alcoholic Beers, Hilton Selection Wines, Assorted Waters, Soft Drinks, Juices

ONE (1) HOUR	\$19
TWO (2) HOURS	\$28
THREE (3) HOURS	\$37
FOUR (4) HOURS	\$48
FIVE (5) HOURS	\$55

Premium Brand Open Bar

Bartender Fee Applies, Priced Per Person

PACKAGE INCLUDES

Premium Brand Liquor, Imported Beers, Domestic Beers, Non-Alcoholic Beers, Hilton Selection Wines, Assorted Waters, Soft Drinks, Juices

ONE (1) HOUR	\$23
TWO (2) HOURS	\$32
THREE (3) HOURS	\$44
FOUR (4) HOURS	\$52
FIVE (5) HOURS	\$60

Non-Alcoholic Beverage

COFFEE & TEA

\$20/PERSON (FULL DAY)

Lavazza Coffee, Lavazza Decaffeinated Coffee, Twinning's Tea, Half and Half, 2% and Skim Milk, Lemon, Honey. Add Cold Brew (3)

MULLED APPLE CIDER & HOT CHOCOLATE \$6

Available Seasonally

INFUSED WATER

Seasonal Selections of Fruits, Veggie & Herbs

INDIVIDUAL STILL, SPARKLING & SOFT DRINKS

Saratoga Water (6), Still, Sparkling, Assorted Soda & Diet Soda (5), Coke, Diet Coke, Sprite, Gingerale, Bottled Juice (5), Florida Orange, Ruby Red Grapefruit, Cranberry (5), Assorted Energy and Wellness Drinks (8)

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Administrative fee Prices & rates are subject to change.

**Regarding the Safety of these items, written information is available upon request; consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*