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Prices are per person (unless otherwise indicated). Please provide advance notice for guests with allergies. If less than minimum numbers are guaranteed, there will be an additional charge of $2.25 per person. Menu and prices are subject to change. All prices are subject to applicable taxes and a 15% gratuity charge.
Breakfast Selections

All listed breakfasts to include freshly brewed coffee, decaffeinated coffee and tea

CONTINENTAL (Minimum 10 guests)
Chilled juices, freshly baked croissants, bannock, muffins and Danish pastries, with butter and preserves. Seasonal sliced fresh fruit. $7.95

SASKATCHEWAN SUNRISE (Minimum 20 guests)
Refreshing orange, apple, cranberry and ruby red grapefruit juice. Freshly baked bannock and muffins with butter and preserves. Farm fresh scrambled eggs and griddle seared new potatoes with onion. Your choice of two breakfast meats: crisp bacon strips, thick cut fried bologna, grilled ham or maple cured sausage. $12.95

THE EXTREME BREAKFAST (Minimum 20 guests)
Chilled juices, baked bannock, muffins and Danishes. Grilled hash browns, farm fresh scrambled eggs or cheddar cheese omelettes. Breakfast meats to include crisp bacon, smoked ham and maple sausages. Buttermilk pancakes, French toast with maple syrup and freshly sliced seasonal fruit. $16.95

BREAKFAST ENHANCEMENTS
Buttermilk pancakes or French toast with maple syrup (Add to any breakfast selection) $1.95
(On it’s own) $2.95

Seasonal sliced fresh fruit $4.95

Farm fresh scrambled eggs $2.95

Breakfast meats, to include maple cured sausage, crisp bacon, thick cut fried bologna or grilled ham (choice of two) $4.00

Freshly baked muffins, Danishes and croissants (per dozen) $13.95

Toast Station, to include sliced white and whole wheat breads, butter and preserves. Toasters provided. $2.95

Continuous coffee and tea service. $3.25

*Plated breakfasts are available and customized upon request; please speak with our events manager.

“The Sky Centre is a great place to hold an event and the food was excellent!”
- Swift Current Lion’s Club

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Break Selections

All listed breaks to include freshly brewed coffee, decaffeinated coffee and tea.

MORNING REFRESHMENT
Individual bottles of chilled orange, apple, cranberry, grapefruit juice and bottled water.
Freshly baked muffins, a selection of individual granola bars and whole fresh fruit. $5.95

ENERGIZE
Individual bottles of chilled orange, apple, cranberry, grapefruit juice, and bottled water. Freshly baked large cinnamon sticky buns, and seasonal sliced fresh fruit. $7.95

AFTERNOON DELIGHT
Domestic cheese board with cheddar, marble, Swiss and Monterey Jack cheeses with assorted crackers, baguettes and fresh fruit garnishes.
Chilled orange, apple, cranberry and grapefruit juices, along with bottled water. $7.95

CHOCOLATE, CHOCOLATE
House-baked chocolate-pecan brownies, chocolate chip and white chocolate-macadamia nut cookies, chilled bottled water and soft drinks. $7.95

BREAK ENHANCEMENTS
Seasonal sliced fresh fruit $4.95
Crisp garden vegetable platter with ranch dip $3.95
Freshly baked cookies, chocolate chip, white chocolate-macadamia nut, oatmeal raisin and double chocolate (per dozen) $14.95
Delectable breads, to include lemon-poppy seed and banana-nut loaves $2.95
Domestic cheese and crackers with fruit garnish. $5.95
Individual granola bars (each) $1.95
Individual bottles of chilled assorted juices 300ml (each) $2.25
Individual assorted soft drinks and bottled water (each) $2.25
Continuous coffee and tea service. $3.25

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Cold Lunch Buffet Selections

All lunch buffets to include freshly brewed coffee, decaffeinated coffee and tea

DELI SOUP AND SANDWICH
Market inspired daily soup.
Mixed field green salad with ripe tomatoes, cucumbers, shaved onions, and carrot swirls. Ranch dressing and raspberry vinaigrette. Creamy new potato salad with sour cream and green onions.
Selection of freshly made sandwiches on assorted freshly baked rolls (select four sandwich choices, based on 2 sandwiches per person):
- Albacore tuna salad with citrus mayonnaise
- Country ham and cheddar with honey mustard
- Farm fresh egg salad with chopped scallions
- Roast chicken salad
- Shaved roast beef, cheddar and horseradish mayonnaise
- Tomatoes, cucumbers, grilled peppers, alfalfa sprouts and sliced cheddar
- Roast turkey, Swiss cheese, Dijon-mayonnaise

Assorted squares and an in-house selection of cookies. $15.95

CREATE YOUR OWN SANDWICH
Hand crafted daily soup
Creamy coleslaw
Grilled vegetable and Rotini pasta salad
Deli platter to include: Country ham, roast turkey breast, salami, roast beef, pastrami and sliced bologna.
Selection of pre-sliced breads and Kaiser Buns, butter, mayonnaise and mustard, sliced cheddar, Swiss cheese, tomatoes, onions, sliced dill, bread & butter pickles and crisp leaf lettuce.
Chef's selection of pies; two types. $15.95

THAT'S A WRAP
Market Inspired daily soup
Crisp Caesar salad with shredded Parmesan, Foccacia croutons and fresh bacon bits.
Grilled vegetable and Rotini pasta salad. (Select three types, based on two halves per person)
- Smoked turkey, tomatoes and bacon
- Thinly sliced country ham with Swiss cheese
- Grilled vegetables and Feta cheese with humus spread
- Crispy chicken Caesar with bacon and Parmesan
- Slow roasted beef, cheddar and horseradish mayo

All wraps prepared on tomato, spinach, cheddar and plain flour tortillas. Gluten-free wraps available upon advanced request.
Chocolate brownies and rice crispy squares. $15.95

COLD BUFFET ENHANCEMENTS
Individual assorted soft drinks and bottled water (each) $2.25
Seasonal sliced fresh fruit $4.95
Crisp garden vegetable platter with ranch dip $3.95
Warm apple crisp, bread pudding or peach cobbler. $1.95
Individual bottles of chilled assorted juices 300 ml (each) $1.95

“You are definitely a class act group to work with.”
- Mercator Financial
Living Sky Casino

FOOD & BEVERAGE SERVICES

Hot Lunch Buffet Selections

All lunch buffets to include freshly brewed coffee, decaffeinated coffee and tea

BURGER BAR (Minimum 20 guests)
Create your ultimate burger. Charbroiled butcher's cut beef or grilled chicken. (Based on 1.5 burgers per person—vegetarian burgers available upon request). Sliced cheddar, Swiss cheese, dill pickles, tomatoes, leaf lettuce and sliced onions. Full condiment selection with classic sesame seed buns. Sea salt fries, mixed green salad with ranch dressing and raspberry vinaigrette. Fresh baked cookies and assorted squares. $16.95

PASTA EXTAVAGANZA (Minimum 20 guests)
Choose any two of the following pastas dishes:
- Rotini pasta with roasted garlic, white wine cream and sautéd chicken breast
- Penne pasta with Italian sausage, black olives and tomato sauce
- Spaghetti with bolognese meat sauce
- Spinach-ricotta cannelloni with marinara sauce.
- Baked lasagna
Gluten free pasta option is available upon request.
Garlic bread, Caesar salad and traditional Greek salad. Tiramisu cake. $16.95

ROAST BEEF (Minimum 20 guests)
Freshly baked rolls and butter.
Slow roasted baron of beef, carved to order, with your choice of oven roasted potatoes or buttermilk mashed potatoes, beef gravy and creamy horseradish. Buttered, fresh seasonal vegetables.
Mixed field green salad with ripe tomatoes, cucumbers, shaved onions and carrot swirls. Ranch dressing and raspberry vinaigrette. Grilled vegetable and Rotini pasta salad. Assorted bite size dessert samplers to include carrot cake, brownies, butter tarts and Nanaimo bars. $16.95

SOUTHERN COMFORT (Minimum 20 guests)
Our signature house made buttermilk fried chicken (based on 2.5 pieces per person) Your choice of baked potatoes and sour cream, seasoned fries or mashed potatoes with gravy Homade cloud biscuits, or cornbread muffins, creamy coleslaw and mixed green salad with ranch and raspberry vinaigrette. Chef's selection of pies, two types. $16.95

ORIENT EXPRESS (Minimum 20 guests)
Chicken Chow Mein and Ginger Beef served with steamed jasmine rice and crispy vegetable spring rolls with ginger plum dipping sauce Creamy coleslaw mixed green salad with ranch dressing and raspberry vinaigrette. Assorted squares, cookies and fortune cookies for dessert. $16.95

TASTE OF THE UKRAINE (Minimum 20 guests)
Assorted bread rolls and butter. House made Borsch with sour cream. Marinated beet and onion salad, mixed green salad with raspberry vinaigrette and sour cream dressing. Local made smoked sausage with sauerkraut. Cabbage rolls in rich tomato sauce. Cheese and potato perogies with fried onion. Raisin-rice pudding and spiced carrot cake. $16.95

PIZZA, PIZZA (Minimum 20 guests)
Choose from our house made pizzas consisting of Pepperoni and Mushroom, Hawaiian, All Dressed and Veggie Lovers. Served it up with crisp boneless dry ribs, classic Caesar salad with parmesan, bacon and foccoca croutons and a freshly assorted vegetable platter with ranch dip. Assorted cookies and squares for dessert. $16.95

*Plated lunch selections are available and can be customized upon request; please speak with our events manager.

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All Day Convention Package

All lunch buffets to include freshly brewed coffee, decaffeinated coffee and tea service with all meal and break periods

SASKATCHEWAN SUNRISE
Refreshing orange, apple cranberry and grapefruit juice. Freshly baked bannock and muffins with butter and preserves. Farm fresh scrambled eggs and griddle seared new potatoes with onion. Your choice of two breakfast meats; crisp bacon strips, thick cut fried bologna, grilled ham or maple cured sausage.

OR

CONTINENTAL WITH EGGS
Refreshing orange, apple cranberry and grapefruit juice. Freshly baked croissants, bannock, muffins and Danish pastries, butter and preserves. Farm fresh scrambled eggs and seasonal sliced fresh fruit.

MORNING REFRESHMENT (AM BREAK)
Individual bottles of chilled orange, apple, ruby red grapefruit juice, and bottled water. Freshly baked muffins, a selection of individual granola bars and whole fresh fruit.

LUNCH
Your choice of any cold or hot lunch buffet

CHOCOLATE, CHOCOLATE (PM BREAK)
House baked chocolate-pecan brownies, chocolate chip and white chocolate-macadamia nut cookies, chilled bottled water and soft drinks.

$38.00

“You are endearing yourselves to our small but important community!”
- Palliser Regional Care Centre

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Reception Hors D’Oeuvres Selection

PASSED HORS D’OEUVRES
(price is per dozen) (two dozen-minimum order per type)

COLD ($13.95 per dozen)
- Devilled eggs with chives
- Vegetarian California rolls with pickled ginger and soy dipping sauce
- Fresh tomato-basil bruschetta on toasted baguette
- Roast beef and spicy mustard crostini with red onion-shallot marmalade
- Smoked ham with Dijon mustard on crisp French bread with black olive tapenade
- Assorted tortilla pinwheels with chipotle cream cheese, ham, peppers and chives

HOT ($15.95 per dozen)
- Spinach and feta cheese spanakopita with tzatziki dipping sauce
- Crisp coconut dusted shrimp with chilli lime sauce
- Mini bacon, cheese and onion quiche
- Chicken filled mini spring rolls with ginger plum sauce
- Plump scallops wrapped in crisp bacon
- Crab stuffed mushroom caps

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Reception Station Selections

**CARVING** (All carving stations are served with fresh bread rolls and traditional accompaniments)
- Roast baron beef (minimum 50) $5.50
- Whole Roast strip loin of beef (minimum 35) $9.95
- Slow roasted whole turkey (minimum 40) $6.25
- Roast leg of country ham (minimum 60) $4.95
- Whole roast pork loin (minimum 25) $4.95

**CHEESE DISPLAY**
A select blend of Canadian crafted firm and semi-soft cheeses, grapes, baguettes and crackers. $6.95

**FRESH VEGETABLES**
Crisp garden vegetable platter with ranch dip. $3.95

**JUMBO SHRIMP DISPLAY (140 PIECES)**
Chilled jumbo prawns on ice, fresh lemon and cocktail sauce. $175.00

**FRESH FRUIT**
Freshly sliced seasonal fruit platter. $4.95

**CHOCOLATE FOUNTAIN**
Molten dark chocolate served with fresh cubed fruit and strawberries for dipping. $4.95
_Based on 2 dipped strawberries per person._

**SALTY SNACKS**
Mixed baskets of pretzels and snack mix. $2.95/person or $4.00/basket

**SPARKLING CIDER** $11.00/Bottle

**POPCORN MACHINE**
Fresh made popcorn in the room, bags provided for self serve. $1.95

**PUNCH**
- Per pitcher (6-8 servings) $15.00
- Small thermos (64 servings) $90.00
- Large thermos (160 servings) $225.00

**MIDNIGHT LUNCH**
An arrangement of deli cold cuts, assorted rolls, whipped butter, domestic cheeses, iced relish tray, potato salad, chef’s selection of assorted squares with coffee and tea service. $13.95

**EUROPEAN DELI BOARD**
Sliced cold cuts and cured meats with domestic sliced cheeses presented on wood planks with fresh bread rolls, pickles, mustard and mayonnaise, includes coffee and tea service. $9.95

For special occasions have your cake cut and plated for your guests to enhance the night lunch experience. $1.25 (Per Person)

(please ask our events manager about full stand up dinner receptions, with different grazing stations, created to meet your needs)

"Many compliments on the meal and the room looked absolutely beautiful."
- Saskatchewan Country Music Awards Committee

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Dinner Buffet Selections

All Dinner Buffets include fresh bread rolls and butter, freshly brewed coffee, decaffeinated coffee, and tea. Our variety of buffet choices have been designed to offer you flexibility in creating the perfect menu. Children under 10 years of age receive 50% off.

**DINNER BUFFET OPTION 1 (Minimum 25 guests)**
Select your choice of two starters, one vegetable, one accompaniment, one carvery or entree item and any two dessert selections. $21.95

**DINNER BUFFET OPTION 2 (Minimum 25 guests)**
Select your choice of two starters, choice of one vegetable, one accompaniment, two entrées or one carvery and one entrée, and any two dessert selections. $24.95

**DINNER BUFFET OPTION 3 (Minimum 50 guests)**
Select your choice of three starters, choice of one vegetable, two accompaniments, two entrées or one carvery and one entrée, and any two dessert selections. $27.95

**DINNER ENHANCEMENTS**
- Crisp garden vegetable platter with ranch dip (Add to any dinner option) $2.95
  (On its own) $3.95
- Domestic cheese and crackers with fruit garnish $5.95
- Add an additional starter $1.95
- Add an additional vegetable $1.50
- Add an additional accompaniment $2.95
- Add an additional entrée $4.95

**STARTERS**
- Mixed green salad with ripe tomatoes, cucumbers, shaved onions, and carrot swirls, served with assorted dressings
- Traditional Caesar salad with house-made Foccacia croutons, fresh bacon bits, and shredded Parmesan
- Grilled vegetable and rotini pasta salad
- Market inspired soup of the day
- Creamy potato salad with sour cream
- Broccoli salad with raisins, bacon and toasted almonds
- Pickled beet root and sweet onion salad
- Greek salad with cucumbers, peppers, tomatoes, red onions, kalamata olives and Feta cheese
- Traditional picnic style coleslaw

**VEGETABLES**
- Fresh carrots and garden peas
- Green beans with red peppers and toasted almonds
- Roasted root vegetables with maple and sage
- Buttered kernel corn with parsley
- Seasonal buttered vegetable medley

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Dinner Buffet Selections (cont.)

**ACCOMPANIMENTS**
- Buttermilk mashed potatoes
- “Pomme Dauphinoise” thin scalloped potatoes with Parmesan cheese and garlic
- Penne primavera pasta with fresh vegetables, basil cream and Parmesan cheese
- “Pomme Delmonico” diced potatoes, baked in white wine cream and Swiss cheese, with a herb crust
- Cheddar and potato perogies with sautéed onions
- Wild and long grain rice pilaf
- Roasted baby red jacket potatoes
- Cabbage rolls in rich tomato sauce
- Vegetable fried rice

**CARVERY**
- Slow roasted inside round of beef with gravy, horseradish and Dijon mustard.
- Honey glazed smoked ham with Dijon mustard
- Enhance your carving by upgrading to a whole roast strip loin or prime rib of beef $4.50 (per person)

**ENTRÉES**
- Oven roasted pork loin filled with peaches and rum soaked raisins, herb jus
- Our signature house-made, southern fried chicken
- Roast turkey with savoury stuffing and pan gravy
- Lemon-thyme chicken breast with bacon, onion bulbs and mushrooms
- Pan seared salmon fillet with a grain mustard and honey crust
- Honey-garlic glazed meatballs with onions and peppers
- Saskatchewan beef meatloaf with caramelized onion jus
- Breaded veal cutlets with lemon-white wine jus

**DESSERTS** (based on 2 pieces per person)
- Assorted squares and brownies
- Chef’s choice of cheesecake samplers; vanilla, chocolate intensity, and cinnamon roll
- Chef’s choice of assorted cakes; caramel, chocolate raspberry, strawberry, mango, tiramisu and turtle
- Chef’s selection of pies; lemon-meringue, apple, strawberry-rhubarb or coconut cream
- Your choice of one warm dessert; peach cobbler, apple crisp or bread pudding
- Chef’s selection of fresh baked cookies
- Freshly sliced seasonal fruit

“We wanted a meal that was Saskatchewan flavour and would be remembered for months. This one will be remembered for years.”
- 100th Anniversary Fire Department
Plated Dinner Selections

All plated dinners are 3 courses and include fresh bread rolls, butter, freshly brewed coffee, decaffeinated coffee and tea. Please choose (1) item from each category. Price is based on main course selection.

SOUPS AND SALADS

- Market soup of the day
- Rich creamy chowder of flaked white fish, clams, scallops and bay shrimp
- Homemade beet borscht with sour cream
- Butternut squash and carrot bisque with maple and cumin
- Baby spinach leaves with bacon, fresh orange segments, red onions, cherry tomatoes and chopped egg with house-made, sour cream dressing
- Tossed baby field greens, cherry tomatoes, cucumbers, carrot swirls and raspberry vinaigrette
- Traditional Caesar salad with house-made Foccacia croutons, fresh bacon bits, shredded Parmesan, lemon and creamy Caesar dressing

MAIN COURSES (all main courses are with seasonal buttered vegetables, change your rice or potato from any listed below)

- Whole roasted prime rib of beef with Yorkshire pudding, beef jus, horseradish and herb roasted potatoes (minimum 20 guests). $38.95
- Roast breast of chicken supreme filled with brie cheese and mushrooms, scalloped potato pave and mustard jus. $35.95
- Grilled 4 oz beef tenderloin and 3 oz salmon fillet with sundried tomato crust, red wine jus and roast garlic mashed. $39.95
- Baked boneless-skinless halibut fillet with wild and long grain rice pilaf, lemon almond butter crust. $39.95
- Char-grilled 10 oz double pork rack chop with apple-cranberry compote and buttermilk mashed potato. $35.95
- Tender boneless beef short rib braised in red wine jus served with buttery roast onion mashed potato. $37.95

DESSERTS

- Vanilla cream cheesecake with Saskatoon berry and sour cherry compote
- Chocolate fudge cake, layered with rich chocolate ganache, mango and raspberry sauce
- Individual crème brûlée, and rich vanilla bean custard with a caramelized sugar crust
- Carrot cake with cream cheese icing and sauce anglaise
- Tiramisu cake with Kahlua sauce

*Please see our events manager for a customized vegetarian meal or allergy options that will meet your guest's needs.
Bar Service

Bars may be arranged on a cash or host basis. Casino bar prices include taxes.

**CASH BAR**

- Liquor ....................................................... $6.00
- Premium Liquor ............................................. $6.50
- House Wine .............................................. $7.00 (6oz) and $8.75 (9oz)
- Domestic Beer .......................................... $6.25
- Imported Beer ............................................ $6.75
- Coolers ....................................................... $6.50
- Cocktails .................................................. $6.50
- Soft Drinks ............................................... $2.95

All bars are provided with soft drinks, juices and condiments.
One bartender is provided for every 100 guests at no charge, if liquor sales exceed $300 before gratuity and taxes.

Bartender charge of $25 per hour, for a minimum of three hours, will apply if liquor sales are below $300 before gratuity and taxes. If additional bartenders are requested by the convenor, a $20 per hour charge per additional bartender will apply.

Wine service is available at the table for $1.25 per person
Host bar is subject to 15% gratuity.

“We believe we set a new high standard for Swift Current and this could not have been done without the hard work and professionalism of all your staff.”
- 100th Anniversary Fire Department

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## Wine Menu

**WHITE WINES** ($25.00 per bottle)

<table>
<thead>
<tr>
<th>Wine Name</th>
<th>Type</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jackson Triggs</td>
<td>Chardonnay</td>
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<tr>
<td>Naked Grape</td>
<td>Pinot Grigio</td>
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<tr>
<td>Lindeman’s Bin 95</td>
<td>Sauvignon Blanc</td>
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<tr>
<td>Pelee Island</td>
<td>Gewürztraminer</td>
</tr>
<tr>
<td>Copper Moon</td>
<td>Rosé</td>
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<tr>
<td>Bodacious</td>
<td>Smooth White</td>
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</table>

**RED WINES** ($25.00 per bottle)

<table>
<thead>
<tr>
<th>Wine Name</th>
<th>Type</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jackson Triggs</td>
<td>Cabernet Sauvignon</td>
</tr>
<tr>
<td>Naked Grape</td>
<td>Shiraz</td>
</tr>
<tr>
<td>Lindeman’s Bin 95</td>
<td>Pinot Noir</td>
</tr>
<tr>
<td>Pelee Island</td>
<td>Merlot</td>
</tr>
<tr>
<td>Copper Moon</td>
<td>Malbec</td>
</tr>
<tr>
<td>Bodacious</td>
<td>Smooth Red</td>
</tr>
</tbody>
</table>

Wine prices are subject to all applicable taxes
Sparkling wines are available upon request
Ask our events manager about our monthly featured wines

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