



# Reading

Country Club

2009

Wedding Packages



## 2009 Castle Reception

*Five Hour wedding includes 5 Hour Open Bar with Well Brand Liquors, Butler-passed Chardonnay, Cabernet and Mineral Water upon arrival, Cocktail Hour with Four Butler-passed Hors d' oeuvres and Grand Display, Salad, Entrée, Starch, Vegetable, Roll and Butter, Customized Wedding Cake, Coffee and Hot Tea.*

### Grand Display

*Crudités Display with Assorted Dipping Sauces*

### Hors D'oeuvres (select Four)

#### HOT

*Sassy Sausage Stuffed Mushrooms  
Crab Stuffed Mushrooms  
Duck Quesadilla with Plum Sauce  
Quiche Lorraine  
Brie & Raspberry in Phyllo  
Sesame Chicken with Thai Chile Sauce  
Scallops Wrapped in Bacon  
Swedish Meatballs  
Beef Satay with Peanut Sauce  
Curried Chicken Satay with Peanut Sauce  
Coconut Shrimp with Orange Horseradish  
Pigs in a Blanket*

#### COLD

*Roast Beef Pinwheel  
Smoked Salmon with Herb Cheese on Pumpernickel Toast Points  
Lobster Strudel with Lemon Cream Sauce  
Sliced Filet Mignon on Crostini with Horseradish Gorgonzola Aioli  
Fresh Mozzarella, Tomatoes and Pesto on Crostini  
Bruschetta of Balsamic Wild Mushrooms  
Tapenade and Herbed Cheese Bruschetta  
Rare Seared Tuna with Wasabi Sauce*



### Salad (select 1)

*~RCC House Salad – Tomato Cucumber, Red Cabbage, Carrots  
With Choice of 2 Dressings on the Table  
~Caesar Salad – Romaine, Reggiano, Cheese and Focaccia Croutons*

## *Entrée*

- ~Chicken Marsala*
- ~Chicken Francaise with Lemon Butter Sauce*
- ~Roasted Chicken Provence*
- ~Stuffed Spinach and Artichoke Chicken Breast with Roasted Red Pepper Coulis*
- ~Pesto Crusted Orange Roughy with Tomato Coulis*
- ~Grilled Salmon Filet with an Oriental Glaze and Crispy Leeks*
- ~Horseradish Crusted Salmon*
- ~Grilled Mahi Mahi with Pineapple Salsa and a Citrus Butter Sauce*
- ~Roasted Prime Rib of Beef with Au Jus*
- ~Roasted Tenderloin of Beef with Wild Mushroom Sauce*
- ~Grilled Filet Mignon with Merlot Bordelaise*

## *Starch (select 1)*

- ~Mashed Twice Baked Red Bliss Potatoes*
- ~Roasted Tomato, Feta and Black Olive Mashed Potatoes*
- ~Wild Mushroom and Leek Mashed Potatoes*
- ~Chive Buttermilk Mashed Potatoes*
- ~Rosemary Roasted Potatoes*
- ~Garlic Mashed Potatoes*
- ~Warmed Purple Potato Salad*
- ~Truffle Scented Polenta*

## *Vegetable (select 1)*

- ~Steamed Asparagus*
- ~Haricot Vert*
- ~Julienne Vegetables*
- ~Green Beans Almandine*
- ~California Blend*
- ~Steamed Broccoli*

## *Dessert*

- Customized Wedding Cake*
- Tablesider offering of Freshly Ground Coffee & Assorted Herbal Teas*

*Five Hours of Open Bar  
With Well Brand Liquors*

*\$73 per person – Chicken Dinner*  
*\$80 per person – Chicken / Fish Option*  
*\$89 per person – Chicken or Fish / Beef Option*

*All Prices are subject to 20% Service Charge and 6% Sales Tax*

# 2009 Candlelight Reception

*Five Hour wedding includes 5 Hour Open Bar with Well Brand Liquors, Butler-passed Chardonnay and Cabernet upon arrival, Cocktail Hour with Four Butler-passed Hors d'oeuvres and Grand Display, Dinner Displays, Stations, Wedding Cake, Coffee and Hot Tea.*

## Grand Display

*Crudite Display with Assorted Dipping Sauces*

## Hors D'oeuvres (select Four)

### HOT

*Sassy Sausage Stuffed Mushrooms  
Crab Stuffed Mushrooms  
Duck Quesadilla with Plum Sauce  
Quiche Lorraine  
Brie & Raspberry in Phyllo  
Sesame Chicken with Thai Chile Sauce  
Scallops Wrapped in Bacon  
Swedish Meatballs  
Beef Satay with Peanut Sauce  
Curried Chicken Satay with Peanut Sauce  
Coconut Shrimp with Orange Horseradish  
Pigs in a Blanket*

### COLD

*Roast Beef Pinwheel  
Smoked Salmon with Herb Cheese on Pumpernickel Toast Points  
Rare Seared Tuna with Wasabi Sauce  
Sliced Filet Mignon on Crostini with Horseradish Gorgonzola Aioli  
Fresh Mozzarella, Tomatoes and Pesto on Crostini  
Bruschetta of Balsamic Wild Mushrooms  
Tapenade and Herbed Cheese Bruschetta*



## Dinner Displays (select Two)

*~Fresh Fruits, Melons and Seasonal Berries~  
~Whole Poached Salmon Display with Sliced Cucumber and Dill Creme~  
~Grilled Vegetable Display~  
~Select Starch and Vegetable in Chafers~  
~Tapas Bar- Assortment of Roasted Garlic Hummus, Black Olive Tomato Tapenade & Smoke Whitefish Mousse~  
~ Caesar Salad – Romaine Lettuce with Caesar Dressing, Parmesan Cheese & Croutons~  
~Salad Bar – Mixed Field Greens with Broccoli, Tomatoes, Onion, Cucumber, Carrots and Shredded Cheddar Cheese~*

## **Stations (select Two)**

### **Self – Serve Pasta Station**

*Penne or Bowtie Pasta with a choice of 2 Sauces:*

*Tomato Basil, Bolognese, Pink Vodka, Red Clam, Basil Pesto Cream, Alfredo or Carbonara Sauce*

*Served with Focaccia Bread, Assorted Baguettes, Garlic and Basil Infused Oil*

### **Chef – Attended Carving Station**

*Choice of Hoisin Marinated Pork Loin, Roasted Bone in Ham, Turkey or Roasted NY Sirloin*

*All selections include Silver Dollar Rolls, Mayonnaise, 1000 Island, Horseradish Sauce and Dijon Mustard*

### **Self - Serve Mash Bash**

*Garlic and Cheddar Mashed Potatoes with Sun-Dried Tomatoes, Olives, Sour Cream, Roasted Peppers,  
Scallions and Shredded Cheddar Cheese*

### **Pacific Rim Stir Fry**

*Vegetarian Spring Rolls, Pot Stickers, Thai Marinated Chicken & Steak, Asian Influenced Vegetables,  
Spicy Hot Thai Meatballs with Curry Sauce and Sticky Rice*

## **Dessert**

*Wedding Cake*

*Tablesides offering of Freshly Ground Coffee & Assorted Herbal Teas*

**Five Hours of Open Bar**

**With Well Brand Liquors**

**\$75 per person – Adult**

**\$65 per person – Aged 11-20**

**\$37.50 – Aged 5-10**

*All Prices are subject to 20% Service Charge and 6% Sales Tax*

## 2009 Romance Wedding Package

*Five Hour Wedding Reception includes Open Bar with Call Brand Liquor,  
Butler-passed Chardonnay and Cabernet upon arrival, Cocktail Hour with Four Butler-passed Hors d'oeuvres and  
Grand Display, Champagne Toast, Appetizer, Salad, Entrée, Wine Poured Tableside During Dinner,  
Wedding Cake, Snack, Coffee and Hot Tea.*

### *Hors D'oeuvres (select Four)*

#### **HOT**

*Sassy Sausage Stuffed Mushrooms  
Crab Stuffed Mushrooms  
Duck Quesadilla with Plum Sauce  
Quiche Lorraine  
Brie & Raspberry in Phyllo  
Sesame Chicken with Thai Chile Sauce  
Scallops Wrapped in Bacon  
Swedish Meatballs  
Beef Satay with Peanut Sauce  
Curried Chicken Satay with Peanut Sauce  
Coconut Shrimp with Orange Horseradish  
Figs in a Blanket*

#### **COLD**

*Roast Beef Pinwheel  
Smoked Salmon with Herb Cheese on Pumpernickel Toast Points  
Rare Seared Tuna with Wasabi Sauce  
Sliced Filet Mignon on Crostini with Horseradish Gorgonzola Aioli  
Fresh Mozzarella, Tomatoes and Pesto on Crostini  
Bruschetta of Balsamic Wild Mushrooms  
Tapenade and Herbed Cheese Bruschetta*

### *Display*

*Imported & Domestic Cheese Garnished with Fresh Fruit and Seasonal Berries*

### *Champagne Toast*

#### *Appetizers (select One)*

*~Seasonal Fruit with Mango Cream~  
~Roasted Vegetable Strudel with Roasted Red Pepper Coulis~  
~Lobster Ravioli with Sherry Cream Sauce~  
~Penne Pasta with Marinara, Pink Vodka or Alfredo Sauce*

#### *Salad (select One)*

*~RCC House Salad – Tomato, Cucumber, Red Cabbage, Carrots, Ginger Shiitake Vinaigrette~  
~Caesar Salad – Romaine, Reggiano, Cheese and Focaccia Croutons*

## Entree

**\*\*A second entrée may be added, provided we have predetermined counts of each selection\*\***

- ~Roasted Prime Rib of Beef~
- ~Grilled Filet Mignon with Merlot Bordelaise~
- ~Roasted Shoulder Tenderloin of Beef with Wild Mushroom Sauce~
- ~Chicken Marsala~
- ~Chicken Francaise with Lemon Butter Sauce~
- ~Roasted Chicken Provence~
- ~Stuffed Spinach Artichoke Chicken Breast with Roasted Red Pepper Coulis~
- ~Grilled Mahi Mahi with Pineapple Salsa & Citrus Butter Sauce~
- ~Grilled Salmon Filet~
- ~Jumbo Stuffed Shrimp~
- ~Stuffed Long Island Flounder~

## Starch (select One)

- ~Mashed Twice Baked Red Bliss Potatoes~
- ~Roasted Tomato, Feta & Black Olive Mashed Potatoes~
- ~Wild Mushroom & Leek Mashed Potatoes~
- ~Chive Buttermilk Mashed Potatoes~
- ~Rosemary Roasted Potatoes~
- ~Garlic Mashed Potatoes~
- ~Warmed Purple Potato Salad~
- ~Truffle Scented Polenta~

## Vegetable (select One)

- ~Steamed Asparagus Bundle~
- ~Haricot Vert Bundle~
- ~Julienne Vegetable Bundle~
- ~Green Beans Almandine~
- ~California Blend~
- ~Steamed Broccoli~

## Dessert

- ~ Wedding Cake~
- ~After Dinner Cookies, Brownies & Lemon Drop Bars~
- ~Tableside offering of Freshly Ground Coffee & Assorted Herbal Teas~

## Five Hours of Open Bar

With Call Brand Liquors

**\$102 per person – Adult**

**\$88 per person – Main Entrée/Under 21**

**\$51 per person – Child's Meal**

*All Prices subject to 20% Service Charge and 6% Sales Tax*

## 2009 Enchanted Dinner Buffet

Five Hour Wedding Reception includes Open Bar with Call Brand Liquors,  
Butler-passed Chardonnay and Cabernet upon arrival, Cocktail hour with Four Butler-passed Hors d'oeuvres and  
Grand Display, Champagne Toast, Salads, Entrees, One Manned Station, Wedding Cake, Snack, Coffee and Hot Tea.

### Hors D'oeuvres (select Four)

#### Hot

Sassy Sausage Stuffed Mushrooms  
Crab Stuffed Mushrooms  
Duck Quesadilla with Plum Sauce  
Quiche Lorraine  
Brie & Raspberry in Phyllo  
Sesame Chicken with Thai Chile Sauce  
Scallops Wrapped in Bacon  
Swedish Meatballs  
Beef Satay with Peanut Sauce  
Curried Chicken Satay with Peanut Sauce  
Coconut Shrimp with Orange Horseradish  
Pigs in a Blanket

#### Cold

Roast Beef Pinwheel  
Smoked Salmon with Herb Cheese on Pumpernickel Toast Points  
Rare Seared Tuna with Wasabi Sauce  
Sliced Filet Mignon on Crostini with Horseradish Gorgonzola Aioli  
Fresh Mozzarella, Tomatoes and Pesto on Crostini  
Bruschetta of Balsamic Wild Mushrooms  
Tapenade and Herbed Cheese Bruschetta

### Grand Display

Imported & Domestic Cheese Garnished with Fresh Fruit and Seasonal Berries

### Champagne Toast

### Salads (select Four)

~Spring Mix with Tomatoes, Julienne Carrots & Assorted Dressings~  
~Chilled Tortellini & Roasted Vegetable Salad with Basil Pesto~  
~Cobb Salad~ ~Greek Salad~ ~Chicken Caesar Salad~ ~Thai Chicken Salad~  
~Summer Linguini Salad~ ~Chopped Club Salad~ ~Marinated Artichoke & Mushrooms~  
~Spinach Salad~ ~Tri-Colored Pasta Salad~ ~Sliced Tomatoes & Mozzarella~ ~Waldorf Salad~  
~White Bean Salad with Plum Tomatoes, Mozzarella, Onions & Balsamic Vinaigrette~

### Entrees (select Two)

~Choice of Francaise, Marsala, Spinach Artichoke, Picatta, Provance or Parmigiana Chicken  
~Porterhouse Pork Chops with Calvados Infused Natural Pan Jus  
~Pan Seared Pork Loin with Granny Smith Apple Compote & Cider Sauce  
~Braised Rosemary Lamb Chops with Rosemary au Jus  
~Grilled Mahi Mahi with Pineapple Salsa and a Citrus Butter Sauce  
~Horseradish Crusted Fresh Atlantic Salmon with Chive Infused Olive Oil & Roasted Red Pepper Coulis  
~Long Island Flounder Stuffed with Lump Crab Stuffing  
~Sliced Flank Steak with Merlot Bordelaise  
~Braised Shoulder Tenderloin with Wine Sauce

## **Manned Stations (select One)**

### **The Mash Bash**

*Roasted Garlic, Horseradish & Cheddar Cheese Mashed Potatoes  
Sun-Dried Tomatoes, Olives, Sour Cream, Roasted Red Peppers, Bacon, Bleu Cheese, Scallions and  
Shredded Cheddar Cheese*

### **Pasta Station**

*Attendant to prepare Penne or Rigatoni Pasta with Vodka, Bolognese or Alfredo Sauces  
Accompanied with Garlic Bread & Parmesan Cheese*

### **Pacific Rim Stir Fry**

*Vegetarian Spring Rolls, Pot Stickers, Thai Marinated Chicken & Steak, Spicy Hot Thai Meatballs with  
Red Curry Sauce, Asian Influenced Vegetables and Sticky Rice*

### **Carving Station**

*All selections include Silver Dollar Rolls, Mayonnaise, 1000 Island, Horseradish Sauce & Dijon Mustard  
Select One of the following:*

*Honey Roasted Bone-in Ham, Roasted Turkey, Sliced Flank Steak, or Hoisin Marinated Pork Loin*

## **Starch (select One)**

- ~Roasted Rosemary Potatoes~*
- ~Roasted Tomato, Feta & Black Olive Mashed Potatoes~*
- ~Wild Mushroom & Leek Mashed Potatoes~*
- ~Chive Buttermilk Mashed Potatoes~*
- ~Yukon Gold Potato, Roasted Corn & Red Pepper Hash~*
- ~Garlic Mashed Potatoes~*
- ~Warmed Purple Potato Salad~*
- ~Truffle Scented Polenta~*

## **Vegetables (select One)**

- ~Steamed Asparagus~*
- ~Julienne Vegetables~*
- ~Steamed Broccoli~*
- ~Green Beans Almandine~*
- ~California Blend~*

## **Dessert**

*Wedding Cake*

*After Dinner Cookies, Brownies & Lemon Drop Bars*

*Tableside offering of Freshly Ground Coffee & Assorted Herbal Teas*

**Five Hours of Open Bar  
With Call Brand Liquors**

**\$106 per person – Adult**

**\$92 per person – Aged 11-20**

**\$53 per person – Aged 5-10**

*All Prices are subject to 20% Service Charge and 6% Sales Tax*

## 2009 Fairytale Wedding

Five hour Wedding Reception includes Open Bar with Premium Brand Liquors,  
Butler-passed Chardonnay and Cabernet upon arrival, Cocktail Hour with Four Butler-passed Hors d'oeuvres,  
Grand Display, Station, Champagne Toast, Appetizer, Salad, Entrée, Wine Poured Tableside During Dinner,  
Dessert, Wedding Cake, Snack, Coffee and Hot Tea.

### Hors D'oeuvres (select Four)

#### HOT

Sassy Sausage Stuffed Mushrooms  
Crab Stuffed Mushrooms  
Duck Quesadilla with Plum Sauce  
Quiche Lorraine  
Brie & Raspberry in Phyllo  
Sesame Chicken with Thai Chile Sauce  
Scallops Wrapped in Bacon  
Swedish Meatballs  
Beef Satay with Peanut Sauce  
Curried Chicken Satay with Peanut Sauce  
Coconut Shrimp with Orange Horseradish  
Pigs in a Blanket

#### COLD

Roast Beef Pinwheel  
Smoked Salmon with Herb Cheese on Pumpernickel Toast Points  
Lobster Strudel with Lemon Cream Sauce  
Sliced Filet Mignon on Crostini with Horseradish Gorgonzola Aioli  
Fresh Mozzarella, Tomatoes and Pesto on Crostini  
Bruschetta of Balsamic Wild Mushrooms  
Tapenade and Herbed Cheese Bruschetta  
Rare Seared Tuna with Wasabi Sauce

### Display

Imported & Domestic Cheese garnished with Fresh Fruit and Seasonal Berries

### Stations (select One)

#### Self-Serve Pasta Station

Penne or Bowtie Pasta with a choice of 2 Sauces:

Tomato Basil, Bolognese, Pink Vodka, Red Clam, Basil Pesto Cream, Alfredo or Carbonara Sauce  
Served with Focaccia Bread, Assorted Baguettes, Garlic and Basil Infused Oil

#### Chef-Attended Carving Station

Choice of Hoisin Marinated Pork Loin, Roasted Bone in Ham, Turkey or Roasted NY Sirloin  
All selections include Silver Dollar Rolls, Mayonnaise, 1000 Island, Horseradish Sauce and Dijon Mustard

#### Self-Serve Mash Bash

Garlic and Cheddar Mashed Potatoes with Sun-Dried Tomatoes, Olives, Sour Cream, Roasted Peppers,  
Scallions and Shredded Cheddar Cheese

#### Pacific Rim Stir Fry

Vegetarian Spring Rolls, Pot Stickers, Thai Marinated Chicken & Steak, Asian Influenced Vegetables,  
Spicy Hot Thai Meatballs with Curry Sauce and Sticky Rice

### Champagne Toast

#### Appetizers (select One)

~Seasonal Fruit with Mango Cream

~Roasted Vegetable Strudel with Roasted Red Pepper Coulis

~Lobster Ravioli with Sherry Cream Sauce and Tomato Compote

~Sausage & Cheese stuffed Portobello Mushroom

### **Salad (select One)**

- ~RCC House Salad – Tomato, Cucumber, Red Cabbage, Carrots, Ginger Shiitake Vinaigrette
- ~Caesar Salad - Romaine, Reggiano Cheese and Focaccia Croutons
- ~Spinach Salad – Baby Spinach, Applewood Smoked Bacon, Walnuts, Hard-boiled Egg, Grape Tomatoes, Reggiano Cheese & Vidalia Onion Vinaigrette
- ~Sliced Tomato, Buffalo Mozzarella, Fresh Basil & Basil Vinaigrette

### **Entrees**

**\*\*A second entrée may be added, provided we have predetermined counts of each selection\*\***

- ~Roasted Prime Rib of Beef~
- ~Grilled Filet Mignon with Merlot Bordelaise~
- ~Roasted Tenderloin of Beef with Wild Mushroom Sauce~
- ~Chicken Marsala~ ~Chicken Francaise with Lemon Butter Sauce~ ~Roasted Chicken Provence~
- ~Stuffed Spinach Artichoke Chicken Breast with Roasted Red Pepper Coulis~
- ~Grilled Mahi Mahi with Pineapple Salsa & Citrus Butter Sauce~
- ~Grilled Salmon Filet~
- ~Jumbo Stuffed Shrimp~
- ~Stuffed Long Island Flounder~
- ~Rosemary Dijon Crusted Rack of Lamb with Mint Infused Demi Glace

### **Starch (select One)**

- ~Mashed Twice Baked Red Bliss Potatoes
- ~Roasted Tomato, Feta & Black Olive Mashed Potatoes
- ~Wild Mushroom & Leek Mashed Potatoes ~Chive Buttermilk Mashed Potatoes
- ~Rosemary Roasted Potatoes ~Garlic Mashed Potatoes
- ~Warmed Purple Potato Salad ~Truffle Scented Polenta

### **Vegetables (select One)**

- ~Haricot Vert Bundle ~Steamed Asparagus Bundle
- ~Julienne Vegetable Bundle ~California Blend
- ~Green Beans Almandine ~Steamed Broccoli

### **Dessert**

#### **Dessert Trio**

- Chocolate Dipped Strawberry, Chocolate Mousse Cup  
And Wedding Cake
- After Dinner Cookies, Brownies & Lemon Drop Bars
- Tableside offering of Freshly Ground Coffee & Assorted Herbal Teas

**Five Hours of Open Bar  
With Premium Brand Liquors**

**\$128 per person – Adult**  
**\$114 per person – Main Entrée / Under 21**  
**\$64 per person – Child's Meal**  
**All Prices are subject to 20% Service Charge and 6% Sales Tax**

## LIQUOR

### WELL

#### *Liquor*

Club Vodka, Gin, Scotch, Rye Whiskey, Rum,  
Calico Jack Spiced Rum, Bourbon, Tequila

#### *Cordials*

Amaretto, Flavored Brandies, Kamora, Peach Schnapps, Sloe Gin,  
Triple Sec

### CALL (includes Well)

#### *Liquor*

Skyy Vodka, Smirnoff Flavored Vodkas, Gordon's, Bacardi,  
Bushmills, Captain Morgans, Parrot Bay, Myers, Jim Beam,  
Canadian Club, Southern Comfort, Old Granddad, Jack Daniels,  
Jose Cuervo Classic, Wild Turkey, Cutty Sark, VO, Seagrams 7

#### *Cordials*

#### *Carolyn's Cream*

Kahlua, Sour Apple Pucker, Grand Gala, Melon Liquor

### PREMIUM (includes Well & Call)

#### *Liquor*

Absolut, Ketel One, Grey Goose, Stolli, Vox, Tanqueray,  
Bombay Sapphire, Crown Royal, Makers Mark, Jameson, Dewars,  
J&B, Gentlemen Jack, Johnny Walker Black, Glenlivet

#### *Cordials*

Bailey's Irish Cream, Grand Mariner, Frangelica, Sambuca,  
Couvossier, VSOP, Chambord, Amaretto Di Saronno, B&B

#### *All packages include*

House Chardonnay, Cabernet Sauvignon,  
Merlot & White Zinfandel

Assorted Sodas, Juices, Mineral Water & O'Doul's

½ Kegs (all packages include your choice of 2)

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

**\*\*Other Keg Beer Available at an extra charge\*\***

*Beverage Price List*

*Open Bar*

*Priced Per Person*

	<i>Well</i>	<i>Call</i>	<i>Premium</i>
<i>First Hour</i>	\$9.00	\$11.00	\$12.50
<i>Each Additional Hour</i>	\$5.00	\$6.00	\$7.00

*Cash Bar/Consumption Bar*

*Priced Per Drink*

	<i>Well</i>	<i>Call</i>	<i>Premium</i>
<i>Mixed Drinks</i>	\$4.50	\$5.50	\$6.50
<i>Martini's and Rocks add \$1.75 to above</i>			
<i>Cordials</i>	\$6.00	\$6.50	\$8.00
<i>Domestic Beer</i>	\$4.00	\$4.00	\$4.00
<i>Imported Beer</i>	\$4.75	\$4.75	\$4.75
<i>Non-Alcoholic Beer</i>	\$4.00	\$4.00	\$4.00
<i>Wines by the glass</i>	\$5.00	\$5.00	\$5.00
<i>Soft Drinks</i>	\$1.50	\$1.50	\$1.50
<i>Mineral Water</i>	\$2.75	\$2.75	\$2.75

*Soda/Beer/Wine only*

*\$16 per person - 4 hours (closed during dinner)*

*\$20 per person - 5 hours (open during dinner)*

*Fruit Punch (non-alcoholic) \$40.00/gallon*  
*Champagne or Mimosa Punch \$70.00/gallon*  
*(about 20 servings per gallon)*

*Non-Alcoholic beverages are subject to 20% service charge and 6% sales tax*  
*Alcoholic Beverages are subject to 20% service charge*