

# WEDDING PACKAGE



**ANGUS GLEN**

All prices listed in this package are guaranteed through December 2018.

## Food Tasting

Food tastings take place on select dates between 12:00pm and 6:00pm.

The tasting is for up to four guests. Any additional guests are \$35 for three-course meals and \$45 for four-course meals per person. Food tastings are available for plated meals only. Hors d'oeuvres and sweet or savoury food table items are not available.

## Linen

Our standard linen colour is white. Alternative colour linen is available and is subject to a surcharge based on the market price. Linen selection must be given thirty days in advance. Events have the option to rent other linens. These linens must be delivered the day before your event and must be picked up the same night as your event. Angus Glen will not be responsible for misplaced linens or rentals.

Aisle runners are available for a \$100 rental fee per runner. Each runner is twenty feet long.

Angus Glen Golf Club reserves the right to make final decision on the ceremony location with regards to inclement weather.

## Prices

Prices shown in this package are subject to taxes and a 17% Facility Fee (unless otherwise specified).

Angus Glen will hold the prices specified in this package through December 2018, but thereafter Angus Glen reserves the right to increase prices to reflect increased costs. Angus Glen will use reasonable efforts to mitigate the effect of such price increases, for instance by allowing appropriate menu substitutions.

Multiple entrée surcharge for two entrées is \$5.00 per guest and \$7.50 per guest for three entrées. Place cards are mandatory with entrée signifier at each guest's seat prior to dinner service, and must be delivered to Angus Glen a minimum of 24 hours prior to the event. The same starch is required when multiple entrées are offered.

Custom menus are available upon request. Room minimums apply to all Wedding Packages.

Events taking place on Statutory Holidays may have additional setup charges, please inquire with your Angus Glen Golf Club representative.

Angus Glen maintains the right to make substitutions on food items.

Our cake cutting fee is \$1.50 per person, which includes Angus Glen staff to cut and platter the cake.

**Room Rental:** This fee is charged for the guaranteed exclusivity of the room(s) during the contracted time of your event.

**Facility Fee:** This fee is for the set-up of the room and mandatory event amenities. Room set-up can include: tables, chairs, linens and table numbers. Event amenities include: parking, unlimited wi-fi, directional signage, cleaning of the facility and surrounding areas before and after your event, snow clearing and facility maintenance.

## Event Timelines

Final guarantee of attendance on all food functions is required seven business days prior to the function date by noon, excluding holidays. The guarantee must not fall below minimum room and menu requirements. Final room set-up and floor plans must be approved 48 hours in advance. Additions made within 72 hours of the event will be subject to additional surcharges.

## Food Practices

Due to liability, all food items provided by Angus Glen must be consumed on-site. No food or beverage of any kind can be brought in or taken off of the property or grounds of Angus Glen by the Client without advanced written permission of the Club. Food and beverages that have been approved, are subject to such service and/or labour charges as are deemed necessary by the Club.

Buffets are set up as single sided for up to 100 guests and double sided for 100-220 guests. Two double sided stations will be provided for groups of 220 or more.

## **Ceremony Fee** (Based on lunch or dinner reception following ceremony) **\$1,250**

Rehearsal space the week of the wedding for up to one hour (additional time will result in a \$250/hour charge)

House linen (white) on signing table

Set up and tear down of chairs

Cordless microphone on a stand, accompanied by a speaker

## **Ceremony Only Event** **\$3,000**

Must take place between 9:00am and 2:00pm.

Rehearsal space the week of the wedding for up to one hour (additional time will result in a \$250/hour charge)

House linen (white) on signing table

Set up and tear down of chairs

Cordless microphone on a stand, accompanied by a speaker

## **Ceremony Coordination** **\$500**

One staff member will be assigned to the wedding ceremony

Rehearsal direction from start to finish, including how to walk and where to stand

Oversee placement of ceremony items, such as programs, reserved signs and altar items

Direct guests, organize family & bridal party for processional, direct musicians / DJ during the wedding procession

Coordinate timing with officiate

Coordinate and cue music

By investing in coordination for your ceremony, you will have the peace of mind that all the details will come together as you envisioned. Remove the worry, and be able to truly enjoy every moment of your special day.

## Video Equipment By Room

<b>AWS Boardroom</b>	<b>\$150.00</b>
Samsung 75 Inch LED TV (Wireless, HDMI or VGA Connectivity to screen)	
Bell ExpressVu HD Satellite Receiver	
<b>Victoria Room</b>	<b>\$100.00</b>
Samsung 46 Inch LED TV (behind the bar) (HDMI only)	
Bell ExpressVu HD Satellite Receiver	
Audio Plug In Fee	\$50.00
<b>Kennedy Loft</b>	<b>\$200.00</b>
Two Samsung 65 Inch LED TV's (HDMI or VGA)	
Bell ExpressVu HD Satellite Receiver	
Audio Plug In Fee	\$50.00
<b>Sorenstam Room</b>	<b>\$100.00</b>
Samsung 60 Inch LED TV(HDMI only)	
Bell ExpressVu HD Satellite Receiver	
<b>Furyk Room</b>	<b>\$300.00</b>
Two Samsung 50 Inch HD Plasma Screens (Wireless, HDMI, VGA with Adapter)	
96" Projector Screen	
Bell ExpressVu HD Satellite Receiver	
<b>Mackenzie/Elgin/Great Hall</b>	<b>\$300.00</b>
EHD 6500 Ansi Lumens Projector with 184" diagonal video screen (retractable)	
HDMI and VGA Laptop Connectivity	
Audio Plug In Fee	\$500.00 dual
<b>Silo Grill</b>	<b>\$200.00</b>
2 x 55" TV's for Video Presentation	

Includes hardwire hook-up in allocated hall.

Projectors are mounted in projection rooms outside of the banquet halls (Mackenzie and Elgin Halls only).

Both projectors in the Great Hall can be linked to provide viewing pleasure of your presentation for the entire hall (depending on room configuration).

## Additional Audio and Video

### Portable Components

Samsung 50 Inch SmartTV (HDMI, VGA with Adapter)	\$200.00
NEC LT20 LCD Projector	\$250.00
Projection Screen: 39x53 Inches	\$25.00
Projection Screen: 72x96 Inches	\$50.00
VGA Monitor Extension Cable: Allows your computer to be placed away from the projector	\$25.00
VGA Signal Splitter: Allows one computer to be shown on two monitors or projectors	\$50.00
Wireless Handheld Microphone	\$150.00
Wireless Lapel Microphone	\$175.00
Audio Control Board	\$150.00
Portable Amplified Speaker	\$30.00

### Conference Accessories

Stage: 8' Long x 3' Wide x 16" High	\$100.00
Flip Chart with Pad	\$20.00
Electrical Power Bar (3-6 Outlets)	\$5.00
Easels	\$15.00
Wireless Conference Call Speaker Phone	\$50.00
Analog Phone Line: (Does Not Include Long Distance Charges)	\$35.00
Digital Phone Line: (Does Not Include Long Distance Charges)	\$25.00
100 AMP 3 Phase Electrical Hook-up: Includes Universal Cam Lock Tie Into Power	\$400.00
Video Switcher (Up To 4 Sources)	\$250.00
Comfort Monitor For Presenter	\$300.00

### A/V Technician Support

Four Hours of A/V Technician Support	\$300.00
Eight Hours of A/V Technician Support	\$500.00

All prices include basic setup of equipment.

Renter assumes all responsibility for lost, stolen or damaged equipment.

All prices are daily rates and are subject to change without notice.

Weekly rates are three times our daily rate.

\*Room rental and minimum are subject to taxes

## Great Hall

Room Rental	\$2,000
Room Minimum (Mon-Thurs)	\$10,000
(Fri-Sun)	\$20,000
Capacities:	
Theatre Style Seating	600
Dinner	500
Dinner with Dance Floor	400
Reception with Food Stations	650
Reception without Food Stations	800

## Mackenzie or Elgin Hall

Room Rental	\$2,000
Room Minimum (Mon-Thurs)	\$5,000
(Fri-Sun)	\$10,000
Capacities:	
Theatre Style Seating	300
Dinner	250
Dinner with Dance Floor	180
Reception with Food Stations	350
Reception without Food Stations	400

## North Marquee

Room Rental	\$2,000
Room Minimum (Mon-Thurs)	\$5,000
(Fri-Sun)	\$10,000
Capacities:	
Theatre Style Seating	350
Dinner Seating	200
Dinner with Dancing	180
Stationed Cocktail Reception	250
Cocktail Reception	300

## AWS Boardroom

Room Minimum	\$500
Capacities:	
Theatre Style Seating	35
Dinner	24
Bistro	24
Cocktail Reception	30
Boardroom	20

## Victoria Room

Room Rental	\$1,000
Room Minimum (Mon-Thurs)	\$4,000
(Fri-Sun)	\$5,000
Capacities:	
Theatre Style Seating	100
Dinner	72
Dinner with Dance Floor	64
Stationed Cocktail Reception	120
Cocktail Reception	200

## Kennedy Loft

Room Rental	\$1,000
Room Minimum (Mon-Thurs)	\$4,000
(Fri-Sun)	\$5,000
Capacities:	
Theatre Style Seating	150
Plated Dinner	120
Buffet Dinner	100
Stationed Cocktail Reception	100
Cocktail Reception	150
Boardroom or U-Shape	28

## Furyk Room

Room Minimum	\$1,000
Capacities:	
Theatre Style Seating	50
Dinner	40
Stationed Cocktail Reception	40
Cocktail Reception	50
Boardroom	28
U-Shape	24

## Sorenstam Room

Room Minimum	\$500
Capacities:	
Theatre Style Seating	40
Dinner	30
Stationed Cocktail Reception	30
Cocktail Reception	40
Boardroom or U-Shape	16

\$109.95/Person

Chef's selection of hot and cold hors d'oeuvres based on four pieces per guest.

All selections come with fresh baked dinner rolls, flatbread with creamery butter, choice of one starter, one entrée and one dessert option for all guests, coffee and tea.

Package includes standard six hour bar package and house wine service with dinner.

## Starter

### Sweet and Bitter Greens

grape tomato | cucumber | julienne carrot | balsamic vinaigrette

### Radicchio and Romaine

roma tomato | red onion | peppers | cucumber | feta dressing

### Baby Arugula

shaved pear | dried cranberries | toasted pumpkin seeds | sherry vinaigrette

### Hearts of Romaine

garlic croutons | parmesan cheese | creamy Caesar dressing

### Carrot, Orange and Ginger Purée

### Tomato Bisque with Basil Whipped Cream

## Entrée

All entrées are accompanied by oven roasted mini red potatoes and steamed market vegetables.

Lemon Herb Roasted Supreme of Chicken with Shallot Jus

Dijon and Panko Crusted Haddock with Dill Cream Sauce

Grilled Atlantic Salmon with Ginger Butter Sauce

Grilled Certified Angus Beef® Striploin Steak with Merlot Demi Glaze



## Dessert

### Dark & White Chocolate Mousse Pyramid

vanilla crème Anglaise | seasonal berries

### Mango Passion Fruit Mousse

raspberry coulis | seasonal berries

### Chocolate Brownie Cheesecake

raspberry vanilla sauce

### Apple Tart

caramel cinnamon sauce | seasonal berries

## Late Night Table

Fresh Sliced Fruit

Assorted Fresh Baked Cookies and French Pastries

Coffee and Tea

\$128.95/Person

Chef's selection of hot and cold hors d'oeuvres based on four pieces per guest.

All selections come with fresh baked dinner rolls, flatbread with creamery butter, choice of one starter, one entrée and one dessert option for all guests, coffee and tea.

Package includes standard six hour bar package and house wine service with dinner.

## Soup or Pasta

Truffle Scented Cream of Mushroom Soup

Maple Roasted Butternut Squash Purée

Baked Potato and Leek Soup with Cheddar

Rigatoni with Tomato Basil Sauce

Penne Arrabiata

## Salad

Baby Greens

honey-roasted squash | dried cherries | apple cider vinaigrette

Ripe Roma Tomatoes

bocconcini cheese | basil infused olive oil | balsamic glaze

Baby Spinach

seasonal berries | goat cheese crumble | basil vinaigrette

Mesclun Greens

red radish | brunoise of peppers | cherry tomato | fresh herb dressing

## Entrée

All entrées are accompanied by oven roasted mini red potatoes and steamed market vegetables.

Oven Roasted Chicken Breast & Beef Tenderloin with Peppercorn Jus

Beef Tenderloin & Garlic Butter Glazed Black Tiger Shrimp with Red Wine Jus

Oven Roasted Chicken Breast & Atlantic Salmon with Dijon Supreme Sauce

## Dessert

Grand Marnier Truffle

mango raspberry coulis | seasonal berries

Red Velvet Cake

vanilla crème anglaise | seasonal berries

Bailey's Cheesecake

mint berry salsa

Raspberry Pistachio Cheesecake

fruit coulis | seasonal berries

Chocolate Molten Cake

mango coulis | mint whipped cream

## Late Night Table

Fresh Sliced Fruit

Assorted Fresh Baked Cookies and French Pastries

Coffee and Tea



**Palate Cleansers** \$2.95  
lemon sorbet | raspberry sorbet | strawberry sorbet | mango sorbet

## Pre-Course

Searched Salmon with Grilled Pineapple Salsa and Citrus Butter Sauce \$9.25  
Penne with Tomato Basil Sauce \$4.50  
Ricotta and Spinach Stuffed Cannelloni with Rose Sauce \$4.50  
Grilled Vegetable and Mozzarella Napoleon with Tomato Ragout \$5.50  
Poached Jumbo Shrimp with Cocktail Sauce \$10.50  
Antipasto Plate \$10.50  
Prosciutto | Melon | Marinated Olives | Grilled Vegetables | Genoa Salami | Tomato Bocconcini  
Marinated Artichoke Hearts | Focaccia Bread

## Upgraded Entrée Accompaniments

Buttermilk and Chive Mashed Potatoes \$2.50  
Roasted Garlic Mashed Potatoes \$2.50  
Sweet Potato & Yukon Mashed Potatoes \$1.95  
Seasonal Vegetable Bundle \$3.25  
Grilled Vegetable Stack \$3.25  
Grilled Asparagus \$1.75  
Fine Herb Risotto \$5.50  
Woodland Mushroom Risotto \$5.50

## Wedding Day Lunch Buffet

\$19.95

Selection of Fresh Wraps and Sandwiches  
Seasonal Sliced Fruit Platter  
Fresh Baked Cookies  
Chilled Soft Drinks & Bottled Water

## Afternoon Tea Buffet

\$31.95

Assorted Finger & Pinwheel Sandwiches  
Spinach & Mushroom Quiches  
Fresh Baked Scones Served with Clotted Cream, Fruit Preserves & Flavoured Creamery Butters  
Mini French Pastries  
Fresh Fruit Kabobs  
Fresh Baked Shortbread Cookies  
Coffee & Assorted Teas

## Reception Stations

Pricing based on one hour of continuous service.  
Per person pricing.

<b>Antipasto Station</b>	<b>\$10.00</b>
a minimum of 40 guests is required.	
prosciutto   melon   marinated olives   grilled vegetables   Genoa salami   tomato & bocconcini marinated artichoke hearts   fresh baked foccacia bread	
<b>Chef Attended Risotto Station</b>	<b>\$11.00</b>
a minimum of 40 guests is required.	
creamy Arborio rice simmered in rich vegetable stock and woodland mushrooms, topped with parmesan cheese and fresh herbs	
<b>Oyster Bar</b>	<b>\$9.50</b>
a minimum of 30 guests is required.	
a selection of choice oysters on a half shell accompanied by a selection of condiments and sauces	

## Reception Platters

Per person pricing.

Traditional Cheese Platter	\$5.95
Vegetable Crudit�	\$4.95
Mediterranean Dips & Spreads	\$4.50
Hummus & Grilled Pita	\$4.50
Cocktail Sandwiches (3 pieces per person)	\$5.95

## Additional Reception Platter Options

All platters accommodate approximately 40 guests.

House Smoked Atlantic Salmon	\$275.00
Shrimp Cocktail with Old Fashioned Cocktail Sauce	\$295.00
Pastry Platter	\$50.00
Fresh Baked Cookie Platter	\$48.95
Fruit Platter	\$126.00

## Vegetarian Entrées

Vegetarian selection will be Chef's choice, unless pre-ordered. One selection for all guests.

Eggplant Parmesan Tower with Roast Garlic Tomato Fondue  
Thai Green Curry with Jasmine Scented Rice  
Grilled Polenta with Vegetable Ragout  
Mushroom & Spinach Risotto with Asiago Cheese

## Kids Meals

Children aged 4-10.

Includes choice of one starter, one entrée and one dessert selection for all guests.

\$18.95

### Starter

Mini Caesar Salad  
Vegetable Sticks and Dip

### Entrée

Chicken Fingers with Fries  
Macaroni & Cheese  
Spaghetti & Tomato Sauce with Parmesan Cheese

### Dessert

Vanilla Ice Cream with Chocolate Syrup  
Berry Parfait  
Sliced Fruit with Honey Yogurt Dip

Pricing below is applicable when ordered after a standard meal from our silver or gold packages. Quantities ordered of each selection must be at least 50% of guests in attendance.

<b>Grilled Cheese Station</b> add French Fries (\$2.00)	\$4.95
<b>Poutine Station</b> fresh-cut fries   beef gravy   cheese curds   shredded cheddar   green onions   chipotle aioli Cajun seasoning	\$6.50
<b>Slider Station</b> beef patties   caramelized onions   sautéed mushrooms   shredded cheese	\$8.75
<b>Hot Dog Sliders</b> all beef mini franks   shredded cheese   onions   relish   hot peppers   sauerkraut ketchup   mustard	\$6.50
<b>Tacos &amp; Nachos</b> warm flour tortillas   corn chips   chili scented beef   jack and cheddar cheese   sour cream bell peppers   jalapenos   scallions   shredded lettuce   guacamole	\$7.95
<b>Pizza Station</b> pepperoni   margherita   deluxe   grilled vegetable	\$4.95
<b>Deluxe Sweet Table</b> assorted cakes and pies   fresh baked cookies   mini pastries   fresh fruit platter coffee, decaffeinated coffee & a selection of teas	\$13.95
<b>Ice Cream Sundae Station</b> chocolate and vanilla ice cream   berry compote   chocolate chips   caramel sauce hot fudge sauce   raspberry sauce   sprinkles   fresh whipped cream	\$6.95
<b>Belgian Waffle Station</b> warm Belgian waffles   fresh whipped cream   berries   bananas foster   maple syrup   caramel sauce	\$6.95
<b>Chocolate Fountain</b> warm chocolate   selection of cubed fruit   lady fingers   marshmallows	\$9.50
<b>Specialty Coffee Station</b> Based on one hour of continuous service. A minimum of 50 guests is required. Allow our staff to prepare espressos, cappuccinos and lattes to order.	\$6.95

**Old Fashioned Station**

\$100 Set up fee

Choose Three of the Following Five Options:

\$7.08 Per drink

**Classic Old Fashioned**

1oz Seagrams Rye, Housemade Bitters, Simple Syrup, Orange Peel

**Angus Glen Honey Old Fashioned**

1oz Bulleit Bourbon, Housemade Bitters, Angus Glen's Own Honey, Orange Peel

**Citrus Jack Old Fashioned**

1oz Jack Daniels, Housemade Orange Bitters, Simple Syrup, Orange Peel

**Spiced Old Fashioned**

1oz Captain Morgan Spiced Rum, Housemade Bitters, Simple Syrup, Orange Peel

**Jalapeno Tequila Old Fashioned**

1oz Jose Cuervo, Housemade Jalapeno Bitters, Simple Syrup, Orange Peel

**Gin & Spritz Station**

\$100 Set up fee

**Pimm's Cup**

1oz Pimm's, Gingerale

\$6.19 Per drink

**Cucumber Gin & Tonic**

1oz Gordon's Dry Gin, Tonic, Cucumber Garnish

**Ruby Gin Fizz**

1oz Gordon's Dry Gin, Grapefruit Juice, Soda Water

**Caesar Station**

\$100 Set up fee

Choose Three of the Following Five Options:

\$6.19 Per drink

**Classic Caesar**

1oz Smirnoff Vodka, Tabasco, Worcestershire, Clamato

**Spicy Crown Caesar**

1oz Crown Royal Whiskey, Tabasco, Worcestershire, Dash of Spice Blend, Clamato

**Pickled Caesar**

1oz Smirnoff Vodka, Tabasco, Worcestershire, Clamato, Pickle Spear, Dash of Pickle Brine

**Smoked Caesar**

1oz Smirnoff Vodka, Tabasco, Worcestershire, Dash of Liquid Smoke, Pinch of Smoked Paprika, Clamato

**Jose's Caesar**

1oz Jose Cuervo Tequila, Tabasco, Worcestershire, Clamato

**Red Wines****Bottle**

Benchmark Lakeview Cellars, Cabernet Merlot, VQA	\$29
Argento, Malbec	\$33
Jackson Triggs, Reserve Select Cabernet Sauvignon Cabernet Franc, VQA	\$34
Jackson Triggs, Reserve Select Merlot, VQA	\$34
Vintage Ink, Select Merlot Cabernet, VQA	\$36
Iniskillin Estate Series, Select Pinot Noir, VQA	\$38
Masi Bonacosta, Valpolicella Classico	\$42
Robert Mondavi, Private Selection Cabernet Sauvignon	\$45
Ravenswood, Vintners Blend Zinfandel	\$45
Flat Rock Estate, Pinot Noir, VQA	\$46

**White Wines**

Benchmark Lakeview Cellars, Chardonnay, VQA	\$29
Farnese, Chardonnay	\$31
Argento, Chardonnay	\$33
Jackson Triggs, Reserve Select Sauvignon Blanc, VQA	\$34
Inniskillin Estate Series, Sauvignon Blanc, VQA	\$36
Vintage Ink, Select Chardonnay, VQA	\$36
Inniskillin Estate Series, Select Riesling, VQA	\$38
Cantine Salvalai, Pinot Grigio	\$42
Flat Rock Estate, Riesling, VQA	\$45
Ravenswood, Vintners Blend Chardonnay	\$45
Kim Crawford, Sauvignon Blanc	\$46

**Wine Service**

Allow our professional staff to ensure you and your guests' glasses are full. Service begins as guests are seated to dine and continues for the duration of the dinner service. Please inquire about wine service pricing.

Consumption Bar available upon request.

**Standard Bar (6 Hours) \$40.00 per person**

Domestic Bottled Beer  
 Coors Light, Canadian and Rickard's Red  
 House Rail  
 Smirnoff Vodka, Gordon's Gin, Seagram's VO Whiskey, Captain Morgan Rum and Johnnie Walker Red Label Scotch  
 House Wine  
 Benchmark Lakeview Cellars Cabernet Merlot VQA and Benchmark Lakeview Cellars Chardonnay VQA  
 Soft Drinks, Coffee and Tea

**Deluxe Bar (6 Hours) \$50.00 per person**

Domestic, Premium and Imported Bottled Beer  
 Coors Light, Canadian, Creemore, Rickards Red, Rickard's White, Keiths, Dos Equis, Heineken, Stella Artois, Newcastle Brown Ale, Guinness, Sol and Strongbow Cider  
 Coolers  
 Smirnoff Ice  
 House Rail  
 Smirnoff Vodka, Gordon's Gin, Seagram's VO Whiskey, Captain Morgan Rum and Johnnie Walker Red Label Scotch  
 Premium Liquors  
 Ketel One, Tanqueray, Crown Royal, Appleton Estate VX , Johnnie Walker Black Label Scotch and Jose Cuervo Tequila  
 Premium Back Bar  
 Jack Daniels, Bushmills Irish Whiskey, Captain Morgan Dark and Spiced Rum and Glenfiddich 12 Year  
 Liqueurs  
 Amaretto Disaronno, Baileys Irish Cream, Cointreau, Drambuie, Grand Marnier, Kahlua, Malibu Coconut Rum, Peach Schnapps, McGuinness Blue Curacao, McGuinness Melon and McGuinness Crème de Cacao, Sour Puss Raspberry  
 House Wine  
 Benchmark Lakeview Cellars Cabernet Merlot VQA and Benchmark Lakeview Cellars Chardonnay VQA  
 Sparkling Wine (toast)  
 La Scala Spumante Sparkling White  
 Soft Drinks, Coffee and Tea  
 Natural and Sparkling Water on Tables  
 2 bottles/table

**Non Alcoholic Beverage Package \$8.00 per person**

Soft Drinks, Assorted Juices, Bottled Water, Coffee and Tea

**Bar Package Enhancements**

1 Hour Standard Bar Package Extension	\$6.95 per person
1 Hour Deluxe Bar Package Extension	\$8.95 per person
Sparkling Wine for Toast	\$6.95 per person
Natural and Sparkling Water on tables (2 bottles/table)	\$10.00 per table
Unlimited Natural and Sparkling Water	\$14.95 per table
Non Alcoholic Punch	\$42.00 per bowl
Alcoholic Punch	\$110.00 per bowl
Mimosa	\$6.95 per person
House Wine Service	\$11.95 per person