

# Banquet Information



2024





*Thank You*

**for choosing us to entertain your guests at Beaconsfield Golf Club, the Only Private Golf Club on the Island of Montréal**

This information is provided to assist you in making your special event a great success. It is, of course, only a guideline and we welcome any suggestions or special requests you may have.



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*Please note that Weddings and Events are exclusively available to Club Members and Family.*

## Room Capacity

Beaconsfield Golf Club has several available spaces. Depending on the nature and size of the event, multiple areas can be used to create a unique experience. Please note that some areas are not available for private functions unless the entire property is reserved for the day, as in the case of a golf tournament.

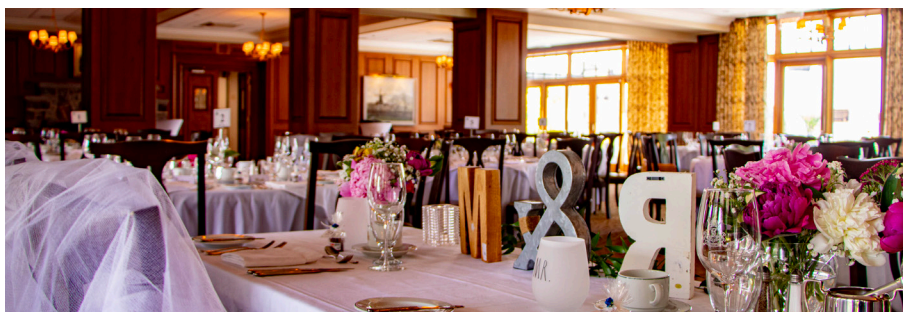
Please refer to this list of available spaces and their respective capacities based on the style of event.

Room	Rounds	Cocktail	Theatre	Classroom	Boardroom	U-Shape
Main Dining Room	200	300	200	120	50	40
Thompson Room	100	150	120	60	40	30
11 <sup>th</sup> Patio	24	24	-	-	-	-
Buffalo Room	60	100	60	40	14	30
18 <sup>th</sup> Balcony	120	200	-	-	-	-
Ladies' Lounge	40	80	-	-	-	-
Conference Room	-	-	-	-	20	-

\*Thompson Room Features hardwood floors and does not require a dance floor.

\*Each round table accommodates 6 to 10 people.

\*Our portable dancefloor is modular and mobile and can be set up in different configurations and sizes in the dining room and ladies' lounge



## *Room Rental Rates*

<b>AREA</b>	<b>RENTAL COSTS</b>
Main Dining Room	\$500 – Food and Beverage sales over \$10000 \$1000 – Food and Beverage sales under \$10000
Thompson Room	\$500 – Food and Beverage sales over \$5000 \$1000 – Food and Beverage sales under \$5000
11 <sup>th</sup> Patio	\$500 – Food and Beverage sales over \$10000 \$1000 – Food and Beverage sales under \$10000
Buffalo Room	\$250 – Food and Beverage sales over \$2500 \$500 – Food and Beverage sales under \$2500
18 <sup>th</sup> Balcony	\$500 – Food and Beverage sales over \$5000 \$1000 – Food and Beverage sales under \$5000
Ladies' Lounge	\$250 – Food and Beverage sales over \$2500 \$500 – Food and Beverage sales under \$2500

<b>Conference Room</b>	<b>Half Day</b> <i>Food and Beverage No Minimum Sales</i>	<b>Full Day</b> <i>Food and Beverage No Minimum Sales</i>
Member Function	\$50	\$100
Member- Sponsored	\$150	\$250
Function		

**Note:**

Minimum spending excludes all rentals, the 18% Club Charge, and applicable Taxes.

Rooms reserved for groups of less than 25 persons are subject to an additional Labour Charge of \$25 per hour per Server, for a minimum of 4 hours.

## *Room Arrangements and Conditions*

Room arrangements can be made to accommodate up to 180 people in the same location with the possibility of increasing this number to 400 people if multiple locations are used. Depending on the type of event, or any special setup requirements, this number can vary.

In addition to our Club Events, facilities are available for small or large Business Conferences, Corporate Luncheons, Private Parties, Fund Raising Events, Golf Tournaments, and, of course, Weddings.

## *Member and Sponsored Functions*

All Club functions must fall into one of the two following categories:

### **A) Member Function**

Defined as an event hosted by a member where the charge is the personal expense of the Member. Examples of Member Functions would include family dinners, weddings, private meetings, et cetera. All charges are subject to an 18% Club Charge and applicable taxes.

### **B) Member-sponsored Function**

Defined as any event that is sponsored by a member and all charges are an expense paid by another party. Although the charges may be invoiced to another party, the Member who sponsors an event must be present at the function. The Member assumes full responsibility for payment of the account, although it is only invoiced to the Convener. In all cases, Conveners and/or Sponsors are entirely responsible for the behavior of their guests and payment of all damages beyond normal wear and tear.

## *Deposits and Cancellation Policy*

In accordance with the Club's policy, a deposit of \$2,000 is required to finalize confirmation of the date. In addition, a financial commitment of 25% of the expected food and beverage revenue would be payable six months prior the event. A further and final deposit of 25% of the expected food and beverage revenue would be payable three months prior the event.

All deposits will be deducted from your final Statement of Account; however, **should your reservation be canceled, the deposits will be retained to defray the loss of revenue.**

***An 18% Club Charge, as well as Federal and Provincial Taxes, will be added to all function charges. Accounts are due upon receipt of the Club's invoice.***

## Food and Beverage Banquet Policies

### Function Guarantees:

A minimum guaranteed number of attendees is required by the Club 5 business days prior to the event. You will be charged for this minimum, or the number served, whichever is greater. If we are not advised of a minimum guarantee 7 days in advance of the event, we will consider the original number provided at the time of booking to be your guaranteed number.

The Menu should be selected four weeks prior to the date of the function.

Functions that will include the dinner service of musicians, DJ's, photographers, etc. should include those parties in the final meal count.

**From Easter to Thanksgiving, a minimum of 100 persons is required to reserve the Dining Room on Saturday evenings along with a 10 000\$ minimum spend on food & beverage items, excluding any rentals, club charges, or staffing surcharges.**

## Menu Planning

All dinners hosted in private rooms require pre-selected menus.

All reservations are based on a minimum of 3 courses.

Buffets require a minimum of 25 guests for a cold working lunch and 50 guests for hot lunch or dinner buffets.

Food and Beverage prices quoted are subject to change without notice and may only be guaranteed 30 days in advance of the function.

**Plated meals (starter, entrée, and dessert) must be the same for all guests.**

Of course, this does not apply to special diet / vegetarian meals and dietary restrictions due to allergies et cetera. The Club will endeavor to accommodate guests' special dietary needs. Please inform us of any such requests as far in advance of the event as possible.

A menu consisting of 2 different entrées (main courses) is possible if:

- The number of each of the 2 different entrées (main courses) is provided to the Catering Office no later than one week prior to the event.
- The Convener provides a place card at each setting to indicate the selected entrée (main course).



## *Bar Service*

Charges for all beverages are based on actual consumption or per-hour charges as preferred by the convener. A bartender will be provided at no charge if beverage sales exceed \$1500. Sales less than \$1500 will be subjected to a \$25 labor charge per hour per bartender (minimum 4 hours).

### **Responsible Alcohol Consumption:**

- Club staff will continue to meet the requirements of the RACJ (Régie des alcools, des courses et des jeux de Québec).
- All Service Staff have been trained in responsible alcohol service techniques and are required to stop serving alcohol to any patron who appears intoxicated. The Beaconsfield Golf Club is responsible for ensuring that no patron is over-served; however, the Convener of a function also shares a portion of this responsibility and should ensure that guests exercise caution and good judgment in alcohol consumption.
- To assist Members and guests who are or appear to be intoxicated, the Club has subscribed to the "Point Zero 8" service. Such service provides Members and/or their guests with a chauffeur(s) who will drive them and their vehicle(s) home for a modest fee.
- No beverages of any variety may be provided by the Convener or their guests.

## *Additional Services*

### **Linens:**

The Club provides a full selection of complimentary white linen products. Different colors and /or patterns may be rented at an additional cost.

### **Other Services:**

Beaconsfield Golf Club offers many additional items to support your function. If you require a service not listed below, please contact the F&B Department for more information.

<b>Value Added Services</b>	<b>Member Function</b>	<b>Sponsored Function</b>
Wireless Internet	No charge	No charge
Dance Floor	No charge	No charge
LCD Projector	\$125	\$250
Portable TV	\$125	\$250
Portable Projection Screen	\$50	\$100
Flip Chart with Markers	\$30	\$60



### Catering Policies

**Music:**

All indoor music and entertainment should cease no later than 2:00 a.m., outdoor music should cease by 11:00 p.m. unless otherwise arranged in advance. Delivery to the Downstairs Service Entrance, placement, and installation of equipment must be approved by the Club.

**Decorations:**

Decorations cannot be pinned, taped, stapled, or suspended to or from any wall surface or ceiling. No confetti (paper, plastic, or metallic) or sparkle dust is to be scattered on tables. Votives, tea lights, and candles are to be placed in protective, non-flammable holders. Any damage to linens, skirting, tables, and chairs will be charged accordingly. Additional fees may apply if exceptional cleaning is required. All decorations must be removed immediately after the event.

**Damages:**

Should the Club be damaged due to the actions or behavior, either intentional or unintentional, of attendees, your account will be charged for any required repairs or clean-up.

### Clubhouse Policies

The entire Clubhouse is a Non-Smoking environment; however, smoking is permitted outdoors in designated areas.

Other than for medical emergency purposes, mobile telephone/smartphone voice communication is only permitted in the Telephone Booth (desk located by the east main entrance), Ladies' entrance corridor, men's locker room communication center, and/or outdoor parking areas. Laptop computers may only be used in Communication Centers. The use of smartphones for email and texting (not voice) is permitted in and around the Clubhouse.

Any special needs requiring exceptions to this rule should be brought to the attention of the F&B Department.

The Club's Dress Regulations must be always observed. A copy of the Dress Regulations and other guidelines is available upon request from the F&B Office.

### Indoor/Outdoor Facilities for Wedding Ceremonies

A fee of \$ 350.00 is applicable to Weddings who wish to perform their Ceremony at the Club. Rentals of chairs, arch (arbor), decorations, etc. if required are charged at the same price as the supplier and will be added to the final invoice for the event.

### Indoor/Outdoor

Photographs may be taken in most of the Clubhouse and garden areas; however, photography on the golf course is discouraged by the Club and is subject to prior approval on a case-by-case basis.

## Breakfast Menus

*All breakfast menus are served buffet style (minimum 50 people) unless noted otherwise.*

### **Continental Breakfast**

Chilled Fruit Juices and Milk  
Sliced Fresh Fruits and Yogurt  
Assortments of freshly baked muffins, Danish Pastries, and Croissants  
Assorted Preserves  
Coffee, Decaffeinated Coffee, and Tea

**\$20 per person**

### **The BGC Breakfast**

Chilled Fruit Juices and Milk  
Sliced Fresh Fruits and Yogurt  
Fresh-baked assorted Muffins, Danish Pastries, and Croissants  
Assorted Preserves  
Scrambled Eggs  
Bacon and Sausage  
Home Fried Potatoes  
Coffee, Decaffeinated Coffee, and Tea

**\$30 per person**

### **Additional Items**

Eggs Benedict **\$6 per person**  
Poached Eggs with Cheese Sauce **\$6 per person**  
French Toast with Maple Syrup **\$5 per person**  
Belgian Waffles / Pancakes **\$6 per person**  
*Including fresh Whipped Cream and Maple Syrup*

Omelet Station **\$9 per person**  
Smoked Salmon with condiments **\$12 per person**

## Brunch Menus

**All brunch menus are served buffet style (minimum 50 people).**

### **BGC Brunch**

Chilled Fruit Juices and Milk  
Sliced Fresh Fruits and Yogurt  
Assortments of freshly baked muffins, Danish Pastries, and Croissants  
Assorted Preserves  
Assorted Mixed Salads (3)  
Delicate Green Salad with a choice of Dressing  
Scrambled Eggs  
Bacon and Sausage  
Home Fried Potatoes  
One (1) Hot Item\*  
One (1) Carved Item\*  
Garden Vegetables  
Domestic Cheese Board  
Assorted Cakes and Pies  
Coffee, Decaffeinated Coffee, and Tea

**\$50 per person**

### **Additional Items**

Eggs Benedict **\$6 per person**  
Poached Eggs with Cheese Sauce **\$6 per person**  
French Toast with Maple Syrup **\$5 per person**  
Belgian Waffles / Pancakes **\$6 per person**  
*Including fresh Whipped Cream and Maple Syrup*

Omelet Station **\$9 per person**  
Smoked Salmon with condiments **\$12 per person**

## Deluxe Brunch Buffet

All brunch menus are served buffet style (minimum 50 people).

### BGC Brunch

Chilled Fruit Juices and Milk  
 Sliced Fresh Fruit with Yogurt  
 Assortments of freshly baked muffins, Danish Pastries, and Croissants  
 Assorted Preserves  
 Assorted Mixed Salad (4)  
 Delicate Greens with a choice of Dressings  
 House Smoked Salmon  
 Italian Charcuteries  
 Omelet Station, prepared by Attending Chef  
 Eggs Benedict  
 Belgian Waffles with Maple Syrup and Fresh Whipped Cream  
 Bacon and Sausage  
 Home Fried Potatoes  
 Two (2) Hot Items\*  
 Two (2) Carved Items\*  
 Garden Vegetables  
 Domestic Cheese Board  
 Assorted Cakes and Pies  
 Coffee, Decaffeinated Coffee, and Tea

**\$70 per person**

HOT ITEMS	CARVED ITEMS
Grilled Lamb Chops Assorted Grilled Imported Sausages Your Choice of Pasta Your Choice of Chicken Breast Salmon (prepared any style) Argentinian Shrimp with Saffron Rice	Prime Rib Roast Glazed Baked Ham Leg of Lamb Roast Pork Tenderloin Roast Roasted Beef Filet Coulibiac of Atlantic Salmon

## Coffee Break Selections

*All brunch menus are served buffet style (minimum 50 people).*

- Sliced Fresh Fruit **\$7 per person**
- Assorted Home Baked Cookies **\$20 per dozen**
- Assorted Sweet Squares **\$20 per dozen**
- Danish Pastries **\$28 per dozen**
- Freshly Baked Muffins **\$28 per dozen**
- BGC Banana Bread **\$30 per dozen**
- Croissants **\$36 per dozen**
- Bagels with Cream Cheese **\$36 per dozen**

Tortilla Chips with Salsa and Guacamole (400g) **\$22 per basket**

- Pot of Coffee (serves 10) **\$21 per pot**
- Bottled Fruit Juices **\$3.25**
- Pitcher of Fresh Juice **\$16.50**
- Canned Soft Drink **\$3.00**
- Bottled Water **\$2.00**
- Perrier Water **\$3.50**

## Boardroom Breaks

### **Bistro Break**

- Assorted Fruit Juices
  - BGC Banana Bread
  - Whole and Sliced Fresh Fruits
  - Coffee, Decaffeinated Coffee, and Tea
- \$18 per person**

### **Canadian Break**

- Assorted Fruit Juices
  - Assorted Home Baked Cookies
  - Whole and Sliced Fresh Fruits with Yogurt
  - Coffee, Decaffeinated Coffee, and Tea
- \$20 per person**

## Buffet Luncheons

**All working luncheons are served buffet style (minimum 50 people),  
The luncheon service is offered between 11:00 am and 2:00 pm.**

### **The Shotgun Luncheon**

Assorted Antipasto  
Chef's Soup of the Day  
Delicate Green Salad with a choice of Dressing  
Vinaigrette Salads (3)  
Assorted Sandwiches including Chicken, Tuna, and Egg Salad  
Cold Cuts including Ham, Charcuteries, and Smoked Turkey on a variety of Breads  
Grilled Vegetable Wraps  
Assorted Cakes and Pastries  
International Cheese Board  
Selection of Fresh Fruits  
Coffee, Decaffeinated Coffee, and Tea

**\$35 per person**

### **The BGC Lunch**

Bread and Butter Station  
Assorted Antipasto  
Chef's Soup of the Day  
Delicate Green Salad with choice of Dressing  
Vinaigrette Salads (4)  
Assorted VIP Open-faced Sandwiches  
One Hot Entrée (see below)  
Chef's selection of Pasta or Rice  
Fresh Garden Vegetables  
Assorted Cakes and Pastries  
International Cheese Board  
Fresh Fruit Selection  
Coffee, Decaffeinated Coffee, and Tea

**\$45 per person**

### **Choice of Hot Entrée**

Miso Roasted Salmon with warm Shitake Vinaigrette  
or  
Marinated Chicken Supreme with Wild Mushroom Sauce

***The Montreal Smoked Meat Luncheon  
(minimum 50 people)***

Chef's Soup of the Day  
Delicate Green Salad with a choice of Dressings  
Vinaigrette Salads  
Homemade Coleslaw and Dill Pickles  
Montreal Smoked Meat Carving Station  
Rye Bread and Home cut French Fries  
Assorted Cakes and Pastries  
Québec Cheese Board  
Selection of Fresh Fruit  
Coffee, Decaffeinated Coffee, and Tea

**\$35 per person**

***Additional Luncheon items***

Your Choice of Pasta **\$10 per person**  
Grilled European Sausages **\$10 per person**  
Smoked Salmon with condiments **\$14 per person**  
Vinaigrette Seafood Salad **\$15 per person**  
Carved Glazed Baked Ham **\$15 per person**  
Carved Traditional Roast Turkey **\$15 per person**  
Carved Pork Loin Roast **\$16 per person**  
Boneless Chicken Breast **\$16 per person**  
Grilled Lamb Chops **\$19 per person**  
Salmon Filet **\$20 per person**  
Seafood with Saffron Rice **\$25 per person**  
Carved Leg of Lamb Roast **\$25 per person**  
Carved Coulibiac of Salmon **\$28 per person**  
Carved Prime Rib Roast **\$30 per person**  
Carved Beef Filet Roast **\$35 per person**

***Club Plated Luncheons***

**All plated luncheons include your choice of one appetizer, one entrée (main course), one dessert, Coffee, or Tea. Please note that there should be only one selection for each group. Guests with allergies and dietary restrictions will, of course, be accommodated. Please refer to the Banquet Dinner Menu for selections.**

## Dinner Buffet Menus

*This meal consists of Soup, Cold Buffet selections, two (2) carved items, two (2) hot items, a Dessert Table, Coffee, and Tea (Minimum of 50 persons).*

**\$80 per person**

### Soup

Your choice of Hot or Chilled Soup

### Cold Buffet

House Smoked Salmon with Condiments  
Assorted Charcuteries and Pâtés  
Selection of Antipasto, Seafood and Vinaigrette Salads  
Delicate Green Salad with choice of Dressing

### Hot Buffet

Select Two Items	Selected two Carved Items
Grilled Lamb Chops Assorted Grilled Imported Sausages Your Choice of Pasta Your Choice of Chicken Breast Salmon (prepared in any style) Argentinian Shrimp with Saffron Rice	Prime Rib Roast Glazed Baked Ham Leg of Lamb Roast Pork Tenderloin Roast Roasted Beef Filet Coulibiac of Atlantic Salmon

(also includes Garden Vegetables and your choice of Starch)

### Dessert Table

Assorted Selection of Cakes, Pies, and Pastries  
Freshly Sliced Fruits (or Fresh Fruit Salad) and International Cheese Board

### Additional Items

Oyster Bar **Market price**  
Jumbo Shrimp Station **Market price**  
Sautéed Jumbo Shrimp Station **Market price**  
Sushi Bar **\$48 per dozen**  
Ice cream Station **\$8 per person**

Ice Sculpture available, must be ordered 3 weeks before the event

1 Block Sculpture **\$350**  
2 Block Sculptures **\$500**

*All prices listed are subject to an 18% Club charge and applicable taxes.  
All items and prices are subject to change.*



## Banquet Dinner Menu

**All plated dinners include:  
A basket of Bread Rolls and Butter, your choice of one appetizer,  
one entrée (main course), one dessert, coffee, or tea.**

A split-menu consisting of 2 different entrées (main courses) is permissible when the number for each of the 2 selected main courses is provided to the Catering Office no later than 7 days prior to the event. The organizer provides a place card at each setting indicating the selected main course.

**Guests with allergies and dietary restrictions will, of course, be accommodated.  
To compliment your dinner, please refer to the Banquet Wine List**

## Reception's Suggestions

### **BGC Selection**

**An assortment of Hot and Cold Canapés, which may include:**  
Smoked Salmon, Shrimp, Avocado and Cucumber, Prosciutto and Melon,  
Goat Cheese Crostini, Chicken or Beef Satay Brochettes, Shrimp Tempura, Thai Meatballs,  
Tempura Vegetables, Beggar's Purses stuffed with Camembert ... just to name a few!

**\$45 per dozen**

**We recommend 3 to 4 pieces per person**

## Seafood Stations

**Prices for Stations will be quoted separately on a per-person or consumption basis.**

All selections are displayed on skirted tables and served buffet style.

House Smoked Salmon

**\$16 per person**

Assorted Smoked Fish

**\$16 per person**

Sushi Bar

**\$17 per person (4 pieces)**

Oyster Bar

Jumbo Shrimp Station

Assorted Cold Seafood Station

Sautéed Jumbo Shrimp Station

**Market Price**

*All prices listed are subject to an 18% Club charge and applicable taxes.  
All items and prices are subject to change.*

## Soup Selection

### **Chilled Soups**

Zucchini Bisque  
Cream of Sweet Peppers  
**\$13**

### **Hot Soups**

Cream of Green Asparagus  
Cream of Broccoli with Aged Cheddar  
Velouté of Wild Mushrooms  
**\$15**

### **Deluxe Soups**

Lobster Bisque  
Cream of Cipollini Onion  
**\$19**

***Seasonal soups are available upon request***

## Salad Selection

Burrata and Tomatoes with Chimichurri Sauce **\$17**  
Baby Spinach with Roasted Pecans, Parmesan Shavings and Fig Vinaigrette **\$15**  
Avocado and Gulf Shrimp Salad with Cognac and Tomato Mayonnaise **\$19**

## Cold Appetizers

Lebanese Platter with Hummus, Pickled Turnips, Olives, Peppers and Dry Roasted Pita **\$15**  
Home Smoked Salmon with Caper Slaw, Quail Egg, and Truffle Oil **\$22**  
Bluefin Tuna Tataki, House Maki with Baby Mesclun and Ponzu Sauce **\$28**

## Hot Appetizers

Ricotta Cheese and Sundried Tomato Fazzoletti with Rosé Sauce and Parmesan Tiles **\$16**

Shrimp Tempura (3) with Ginger Mayonnaise **\$19**

Lobster Risotto with Shiitake Mushrooms, Parmesan Shavings, and Micro Greens **\$30**

## Intermezzo

***A variety of Granités or Trou Normand are available  
to cleanse the palate before your Entrée or between Courses:***

Limoncello Drop

Strawberry and Pernod

**\$8 per person**

## Entrée - Main Course - Selection

Grilled Chicken Breast

**\$35**

with your choice of:

Mediterranean Chutney, Coriander, and Avocado Salsa or Oyster Mushroom Sauce

Grilled Jumbo Argentinian Shrimp with White Beans and Chorizo Fricassé

**\$38**

Prime Rib Roast with Yorkshire Pudding and Bordelaise Sauce

**\$44**

Roasted Beef Tenderloin

**\$60**

with your choice of:

Green Peppercorn Sauce, Wild Mushroom and Cream Sauce, Bordelaise Sauce or Cognac Sauce

Broiled Filet of Halibut with Virgin Olive Oil and Yuzu Sauce

**\$54**

## Dessert Selection

- Seasonal Fruit Amandine with Crème Anglaise and Berries **\$13**  
Molten Chocolate Cake with Raspberry Coulis **\$13**  
Royal Chocolate Mousse Cake with Crème Anglaise **\$13**  
Your Wedding Cake served with Fruit Coulis and Seasonal Berries **\$5**

## Cheese Selection

**Consider "Cheese" as an additional Course**  
**May we suggest the following selection of cheese from various regions:**

### **Canada**

Asiago, Brie Manoir, Borganzola, Cheddar Fort, Emmental, Trapiste Manitoba

### **Québec**

Migneron, Oka, Cheddar de Chèvre, Chèvre Paillot, Pied de Vent

**\$16 per person (select three of Canada and/or Québec)**

### **Belgium**

Chimay

### **Denmark**

Harvarti, Fontina, Saga

### **England**

Cheddar, Cheshire, Glenphilly, Stilton

### **France**

Brie Maxime, Brillat-Savarin, Camembert Vallée, Cantal Meule, Chaumes, Crémoulin, Fourme d'Ambert, Munster, Roquefort, Tomme de Savoie

### **Germany**

Cambozola, Emmental, Munster

### **Italy**

Gorgonzola, Parmesan, Provolone, Fontina

**\$25 per person (select three International)**

## Late Night Buffets

**Calculations for the Late Night Buffets and Sweets Tables  
are based on half of the total Guest List, unless we are advised otherwise.**

### **BGC Sweets Table**

Selection of Domestic and Imported Cheeses  
Assorted Nuts and Crackers  
Sliced Fruits and Seasonal Berries  
Miniature Cakes, Pastries, and Petits Fours  
Coffee and Tea Station

**\$35 per person**

Your Wedding Cake served with only Coffee and Tea

**\$5 per person**

### **Additional Items**

Assortment of Cakes and Sweets **\$7 per person**

Ice cream Station **\$9 per person**

VIP Open Faced Sandwiches **\$9 per person**

Steamies (Hot Dog) Station **\$9 per person**

Quebec Poutine Station **\$12 per person**

Montreal Smoked Meat Station **\$20 per person**

***We are pleased to price any of your other suggestions***

## Bar Service

**Host Bar:** Charges for all beverages are based on actual consumption.  
 A bartender will be provided at no charge if beverage sales exceed \$1500.  
 Sales less than \$1500 will be subjected to a \$25 labor charge per hour per bartender  
 (minimum 4 hours).

		<b>Bottle</b>	<b>Drink</b>
<b>LIQUOR</b>	House Selection, 40oz	\$140.00	\$9.00
	Premium Selection, 40oz	from \$180.00	from \$11.00
<b>LIQUEUR</b>	Domestic Selection, 26oz	from \$140.00	from \$9.00
	Imported Selection, 26oz	from \$180.00	from \$11.00
<b>COGNAC</b>	VS (Very Special)	from \$200.00	from \$9.00
<b>BEER</b>	Domestic Bottle		\$6.50
	Imported Bottle		\$8.50
	Draught Beer	12oz \$5.00	20oz \$8.00
	Imported Draught	12oz \$7.00	20oz \$11.00
<b>WINE</b>	Banquet Selection	Bottle \$40.00	Glass \$10.00
	À la carte wine list available. . .		
<b>PERRIER / PELLEGRINO</b>			\$3.50
<b>SOFT DRINKS</b>			\$3.00
<b>PUNCH BOWL SERVICE</b>			
	<b>Non-Alcoholic (approximately 45 glasses)</b>	\$90.00	
	<b>With Alcohol (including 40oz. liquor)</b>	\$180.00	

**Note:**

Host Bars are calculated on consumption. Please note that no beverage packages are available.

**No beverages of any variety may be provided by the Convener or their guests.**