

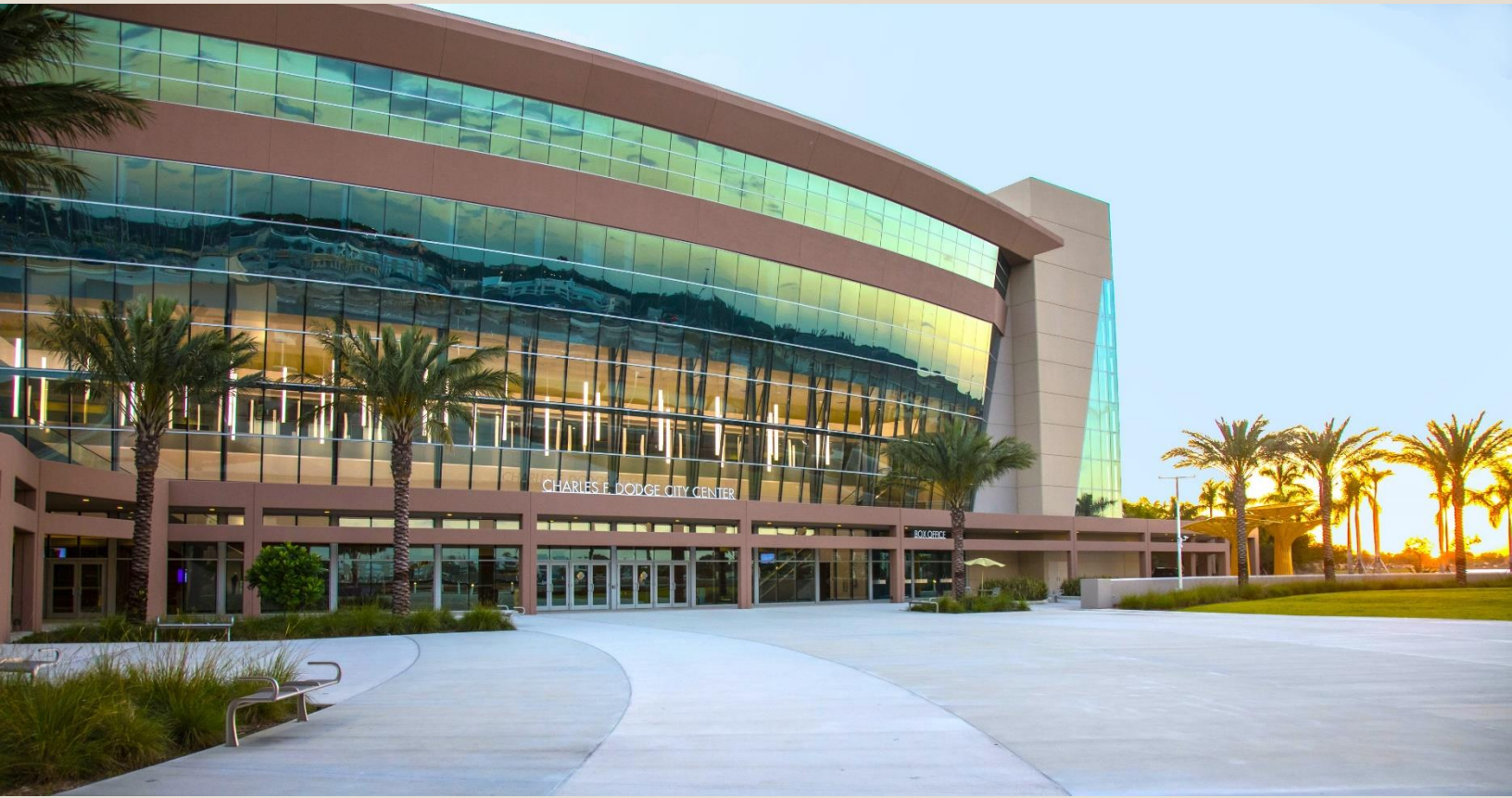
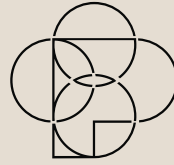


CATERING & EVENT MENUS

CHARLES F. DODGE
CITY CENTER
PEMBROKE PINES



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Charles F. Dodge City Center is a multi-use facility that serves the community by hosting events such as Banquets, Conferences, Concerts, Meetings, Social Events, Trade Shows, and facilitating local events which will promote civic, educational and community pride.

This facility offers 45,000 square feet of flexible indoor and outdoor event space. The City Center's largest space is the Great Hall which measures over 23,000 square-feet. This impressive space offers room for over 3,200 guests seated theater style, 2100 standing for concerts, 1,300 classroom style, 1,120 banquet style and over 100 exhibits for trade shows. The Mezzanine is 4,544 square-feet and can seat up to 210 guests for banquets. The center also offers nine (9) flexible meeting rooms with of state-of-the art amenities.

601 CITY CENTER WAY PEMBROKE PINES, FL 33025

Phone: 954-392-9480

charlesfdodgecitycenter.com

Savor...is the exclusive food and beverage provider at the Center. No food or beverage of any kind will be permitted to be brought into the facilities by the patron or any of the patron's guests or invitees. Food items may not be taken off the premises; however, excess prepared food is donated under regulated conditions to agencies feeding the underprivileged.

Menus - Menu selections and other details pertinent to your functions are required to be submitted to the catering department a minimum of four weeks prior to the first function date. Events over 900 guests may require specialized menus, our culinary team is happy to customize the perfect menu for your event. To make sure every guest has a pleasant experience we do offer split menus (maximum of two options) but require each guest to have a place card indicating entrée choice to give to their server, along with final counts by table one week in advance.

Pricing - Prices quoted do not include 22% Administrative Fee or 7% sales tax unless otherwise noted. Prices are subject to change without notice; guaranteed prices will be confirmed when contracted.

Guarantees- A guaranteed number of attendees/ quantities of food is required. This guarantee must be submitted by noon one week business days before your event. If the guarantee is not received, SAVOR...Pembroke Pines reserves the right to charge for the number of persons/ quantities specified on the contracted event order. Cancellations and reductions of guarantee are subject to full charges within 3 business days prior to event.

Overset Policy -SAVOR...Pembroke Pines will be prepared to provide service staff and have seats available for 5% over-set up to 900 guests (maximum overset of 20 guests) for plated meals and buffet meals with complete table setups only. There will be an additional \$150.00 surcharge, in addition to the price per meal for any overset.

Service Staff -Guest to server ratio is 1 server per 20 guests for plated meal functions and 1 server per 40 guests at buffet functions. This is for service at rounds of ten or twelve. Rounds of less than ten guests or a request for additional staffing is subject to labor fees. Holiday labor rates will apply for events scheduled on building holidays.

Event Timeline - All service times are based on two hours breakfast or lunch service and three-hour dinner service. Additional service time will be subject to additional labor fees. Event start or end times that deviate more than thirty minutes than contracted will have additional labor fees per hour, per server scheduled. Additional security and ancillary fees will also apply.

Beverage Services -We offer a complete selection of beverages to compliment your function. Please note alcoholic beverages and service are regulated by the Liquor Control Board, SMG/SAVOR, as licensee, is responsible for the administration of these regulations: NO ALCOHOLIC BEVERAGES MAY BE BROUGHT ONTO THE PREMISE FROM OUTSIDE SOURCES; WE RESERVE THE RIGHT TO REFUSE ALCOHOL SERVICE TO INTOXICATED OR UNDERAGE PERSONS. NO ALCOHOLIC BEVERAGE CAN BE REMOVED FROM THE PREMISES.

Contracts - A signed copy of the contract outlining all catering services will be provided. The signed contracts state terms, addendum, and specific function sheets constitute the entire agreement between the client and SAVOR. Secondary agents, acting on behalf of the primary client receiving services, may sign the contract in their behalf only with full payment in advance. Any changes, revisions, additions or deletions to the banquet contract and banquet event orders shall be in writing and signed by both parties.

Cancellations - Any event cancelled less than 3 business days prior to the event will incur 100% of the estimated charges. Please note, for specialty menus or items, a longer window of cancellation may be necessary, this is determined on an event- by-event basis.

Payment/Deposit - An initial deposit in the amount noted on the Catering Contract is payable, along with a signed contract, at the specified date on the contract letter to guarantee catering services. Full payment of the balance due, based on the guarantee, is payable 14 business days prior to the event. Payment can be made in cash, check, wire transfer or money order. For additions, a major credit card is required to guarantee payment of any replenishment or new orders requested during a show/function. These charges will be billed to the credit card unless payment is received at the end of the show/function.

BREAKFAST

BREAKFAST BUFFETS

Priced Per Person

Based on One and One-Half Hours of Service for a Minimum of 100 Guests

Includes Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Tea

THE PINES Buffet

\$30

Seasonal Fruit Salad

Assorted Pastries, Muffins and Breakfast Breads

Yogurts, Granola & Berries Parfait

Scrambled Eggs with Aged Cheddar and Chopped Chives

Applewood Smoked Bacon

Grilled Sausage

Roasted Potatoes with Tri-Colored Peppers and Onions

Cinnamon French Toast with Berries and Vermont Maple Syrup

THE GARDENS Buffet

\$28

Yogurt Parfait Bar: Honey Granola , Mixed Berries,
Dried Cranberries, and Toasted Coconut

Fresh Sliced Fruit

Assorted Bagels, Muffins, Breakfast Breads

Cream Cheese, Butter and Fruit Preserves

Scrambled Eggs with Garden Vegetables and Mozzarella Cheese

Grilled Sausage

FLORIDA Continental

\$20

Fresh Sliced Fruit and Berries

Yogurt with Berries and Granola Parfait

Breakfast Breads, Assorted Muffins

TRADITIONAL Continental

\$17

Whole Fresh Fruit

Assorted Muffins, Croissants, Danishes

Breakfast Breads

BRUNCH BUFFET

BRUNCH BUFFET

Based on Minimum of 200 Guests

\$48 Per Person

Cold Station

Fresh Seasonal Fruits

Caesar Salad with Parmesan & Garlic Croutons

Mediterranean Salad – Chopped Greens, Olives, Roasted Red Peppers, Chickpeas, Red Onion,
Greek Vinaigrette

Breakfast Breads, Muffins & Bagels

Yogurt Bar

Vanilla Yogurt, Granola, Berries, Honey and Nuts

Hot Station

Egg Benedict with Grilled Canadian Bacon topped with Hollandaise Sauce

Breaded Chicken Cutlet Milanese

Shrimp & Grits

Grouper Francese with Fresh Tropical Fruit Salsa

Belgium Waffles, Maple Syrup, Powdered Sugar

Thick Sliced Cinnamon French Toast

Applewood Bacon

Grilled Sausage

Home Fry Potatoes, Bell Peppers and Onions

Carving Station - \$8.00 per person

Grilled Flank Steak with Chimichurri

Herb Roasted Pork with Caramelized Onions & Chimichurri

Artisan Rolls & Creamy Butter

Desserts

Assorted Bistro Cakes & Cheesecakes

Coffee, Tea & Iced Tea

A LA CARTE ITEMS

A La Carte Items

Minimum Order of 100 Guests

Morning Snacks

Assorted Bagels with Cream Cheese (V)	\$4 Per Person
Whole Fruit (VEG)	\$3 Per Person

Sweet Snacks

Cookies, Brownies & Blondies (V)	\$5 Per Person
Full-Size Candy Bars (V)	\$3 Each
SimpleJoy Sliced Cakes	\$4 Each
Variety Cupcakes	\$6 Each
Individual Yogurt (V)	\$4 Each

Parfait Riser Bar

Vanilla Yogurt (V; GF), Honey Granola (V; VEG), Mixed Berries, Peaches, Diced Melons, Dried Cranberries, Bananas and Toasted Coconut (3)	\$8 Per Person
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Granola Bars (V)	\$4 Each
Energy Bars (V)	\$6 Each
Nutella Crepes (V)	\$5 Per Person
Cannoli's (V)	\$5 Per Person

Savory Snacks

Warm Soft Pretzels (V)	\$5 Each
Hot Cheese	\$1 Additional Per Guest
Freshly Popped Popcorn (3)	\$3 Per Person

BOXED LUNCHES

BOXED LUNCHES \$23

Priced Per Person, Minimum of 50 Guests

Orders of 150 Boxed Lunches or Less - Maximum of Two Selections

Orders over 150 Boxed Lunches- Maximum of Three Selections

Boxed Lunches come with Condiments, Potato Chips and Chocolate Chip Cookie

Beverages Added Upon Request for an Additional Cost

Chicken Caesar

Grilled Chicken Breast with Shaved Parmesan Cheese, Romaine Lettuce, Caesar Dressing -Garlic Wrap

Tomato Mozzarella (v)

Tomato and Mozzarella with Fresh Basil and Creamy Pesto—Baguette

Turkey

Turkey, Muenster Cheese, Leaf Lettuce, and Tomato - Hoagie Roll

Honey Baked Ham

Honey Baked Ham, Swiss Cheese, Leaf Lettuce, and Tomato - Kaiser Roll

Roast Beef

Roast Beef, Provolone Cheese, Leaf Lettuce and Tomato - Whole Wheat Hoagie

Italian Deli

Capicola, Salami and Smoked Ham - Hoagie Roll

Cabana Club

Grilled Chicken Breast with Applewood Smoked Bacon, Pepper Jack Cheese, Arugula and Tomato - Whole Wheat Hoagie

Smoked Chicken Salad

Smoked Chicken Salad with Candied Pecans, Leaf Lettuce and Tomato, Whole Wheat Hoagie

Seasonal Salad (veg)

See Page 14 for Salad Choices or Chef's Seasonal Salad

BEVERAGES

COLD BEVERAGES

Assortment of Pepsi, Diet Pepsi & Starry 200z	\$3 Each
Bottled Water	\$3 Each
Bottled Iced Tea	\$3 Each
Individual Bottled Fruit Juices	\$3 Each
Bottled Perrier or Perrier Water	\$4 Each
Celsius Energy Drink 12 oz.	\$5 Each
Iced Tea	\$42 Per Gallon
Lemonade	\$42 Per Gallon
Florida Orange Juice	\$48 Per Gallon

WATER COOLERS

Chilled Water dispenser includes 5 gallons of Spring Water and disposable 7 oz. cups
Water Cooler Kit \$75 Each

Fruit-Infused Spring Water \$36 Per 3 Gallons
Choice of Lemon or Cucumber

Mood Booster Spring Water \$42 Per 3 Gallons

Stress Relief – Strawberry, Pineapple, Basil

Energize – Lemon, Raspberry, Peach, Watermelon

Immune Support – Orange, Apple, Ginger Root

HOT BEVERAGES

Freshly Brewed Regular Coffee	\$58 Per Gallon
Freshly Brewed Decaffeinated Coffee	\$58 Per Gallon
Bigelow Tea with Hot Water	\$58 Per Gallon
Hot Chocolate	\$58 Per Gallon

CUSTOM CAPPUCCINO STATION

Includes Baristas, 2-Hour Limit

Cappuccino, Espresso, Flavored Cappuccino/Latte, Café con Leche, Cuban Coffee, Cortadito, Hot Chocolate, Regular and Decaf Espresso, Hot Tea

\$10 Per Person

LUNCH AND DINNER BUFFETS

LUNCH AND DINNER BUFFETS

Priced Per Person

Includes Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Hot Tea, Unsweetened Iced Tea, Chef's Selection of Desserts

Minimum 200 guests

MAIN STREET DELI \$30

Garden Salad with Creamy Herb Dressing
Potato Salad
Creamy Cole Slaw
Sliced Deli Meats:
Roast Beef, Turkey, Ham, Genoa Salami and Capicola
Swiss, Provolone and Cheddar Cheese—
Lettuce, Tomato and Onions
Wheat & White Kaiser Rolls

GRILLIN' AND CHILLIN' BBQ \$34

Mediterranean Pasta Salad
Creamy Cole Slaw
Southern Style Potato Salad
Corn Nuggets
Kaiser Rolls
8 oz Hamburger and Cheeseburger—
Swiss & Cheddar Cheese
Hot Dogs- ¼ Pound
Marinated Chicken Breast

HAVANA NIGHTS \$42 | \$46

Roasted Corn, Black Beans, Pico De Gallo,
Chopped Lettuce, Avocado Dressing
Crispy Fried Yucca with Creamy Aioli
Sweet Plantains
Cilantro Lime Chicken with Mango Salsa
Mojo Marinated Roasted Pork
Black Beans & Rice

SIZZLIN' AND DRIZZLIN' BBQ \$40 | \$45

Sweet BBQ Beans with Bacon
Creamy Cole Slaw
Three Cheese Mac and Cheese
Grilled Chicken with Rum Glaze
Brisket of Beef
Cornbread with Honey Butter

LUNCH AND DINNER BUFFETS

LUNCH AND DINNER BUFFETS

Priced Per Person

Includes Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Hot Tea, Unsweetened Iced Tea, Chef's Selection of Desserts

Minimum 200 guests

LA BOMBA

\$42 | \$45

Garden Salad — Tomatoes, Cucumbers, Carrot Strings, Black Olives, Roasted Corn - Tossed with Avocado Ranch

Guava BBQ Grilled Chicken Breast

Mojo Roasted Pork Sautéed Onions

Hawaiian Sweet Rolls

Fried Sweet Plantains

Yellow Rice & Black Beans

ITALIAN BISTRO

\$42 | \$45

Garlic Bread

Caesar Salad—Shredded Parmesan and Garlic Croutons

Breast of Chicken Piccata with Lemon Caper Sauce **or** Chicken Marsala with Mushrooms

Penne Pasta with Fresh Tomatoes, Basil, White Wine and Garlic

Italian Sausage and Meatballs Parmesan

Roasted Seasonal Vegetables

TASTE OF THE ISLANDS

\$44 | \$49

Garden Vegetable Salad with Creamy Herb Dressing

Yellow Rice and Red Beans

Roasted Seasonal Vegetables

Chile Spiced Grouper with Mango & Tomato Relish

Jerk Breast of Chicken with Plantains

Cilantro Marinated Charred Tenderloin Tips

Build Your Own Buffet

200 Guest Minimum

\$60 Per Person

\$115 Per Person with Event Package

Artisan Rolls & Sweet Cream Butter

Salads (Choice of Two)

Mixed Baby Green Salad, Classic Caesar Salad, Tomato & Mozzarella Caprese Salad

Carving Station - Choice of One (Chef Carving Fee \$75)

Roast Breast of Turkey

Garlic Herb Roast Loin of Pork or Slow Roast Beef Brisket

Marinated Flank Steak

Prime Rib of Beef - (\$6 surcharge)

Entrée Selections (Choice of Two)

Breast of Chicken ~ Grilled, Francese, Bruschetta, Piccata, Marsala, Tuscan

Grilled Filet of Salmon or Mahi, Blackened, Whiskey Glaze, Key Lime Butter, Mango

Pico, Poblano Cream

Roast Loin of Pork ~ Caramelized Onions & Mushrooms

Cilantro Marinated Charred Tenderloin Tips (\$5 surcharge)

Side Item Selections (Choice of Two)

Roasted Garlic Mashed Potatoes

Vegetable Rice Pilaf

Garlic Roasted Potatoes

Fresh Seasonal Vegetables

Dessert Station

Chef's Selections

PROM BUFFET

Build Your Own Prom Buffet

200 Guest Minimum
Served with Lemonade or Fruit Punch
\$50 per person

Mixed Green Salad or Caesar Salad

Food Stations (Choice of 3)

South of the Border Taco Station

Seasoned Ground Beef
Marinated Grilled Chicken Strips
Taco Shells & Flour Tortilla
Cheddar Cheese, Salsa, Sour Cream, Jalapeno Peppers, Tomatoes & Lettuce
Tortilla Chips & Salsa

Slider Station

Mini Burgers & Cheeseburgers ~ Pickles & Ketchup
Chicken Tenders ~ Special Sauce
Macaroni & Cheese
French Fries

Oriental Station

General Tsao Chicken
Beef & Broccoli
Shrimp or Vegetable Fried Rice
Vegetable Lo Mein
Spring Rolls

Pasta Station

Fettuccini Alfredo, Penne Marinara & Pesto Cheese Tortellini
Toppings: Chicken & Meatballs
Garlic Bread

Desserts

Assorted Cupcakes
Ice Cream Sundae Station - Additional \$10.00 Upcharge

Plated Entrees

Priced Per Person

Minimum of 200 Guests

All Entrees are Served with Artisan Rolls & Sweet Cream Butter, Choice of Salad,
Two Side Dishes, Choice of Dessert (page 14)

Freshly Brewed Coffee, Decaffeinated Coffee and Unsweetened Iced Tea

Lunch | Dinner | Event Package

Basil Grilled Breast of Chicken with Bruschetta and Balsamic Glaze	\$38 / 42 / 103
Grilled Breast of Chicken Marsala with Roasted Mushrooms	\$38 / 42 / 103
Sautéed Breast of Chicken Francese with Lemon Caper Buerre Blanc	\$38 / 42 / 105
Grilled Tuscan Breast of Chicken topped with Fresh Spinach, Onions, Mushrooms and Mozzarella Cheese	\$38 / 42 / 105
Jerk Marinated Chicken Breast with Tropical Fruit Salsa	\$38 / 42 / 105
Pan Roasted "Airline" Chicken Breast with Garlic Lemon Dijon Sauce	\$40 / 48 / 105
Filet of Sole Stuffed with Crab Meat & Herb Breadcrumbs in Lemon Cream Sauce	\$42 / 48 / 109
Bourbon Glaze Salmon with Citrus Cream Sauce	\$42 / 48 / 109
Blackened Mahi, Mango Pico and Poblano Crema	\$42 / 48 / 109
Sautéed Grouper Francese with Lemon Butter Sauce	\$42 / 46 / 105
Crab Stuffed Grilled Shrimp with Lobster Gravy	\$42 / 48 / 112
Ancho Chile Dusted Pork Tenderloin with Sweet Apple Chutney	\$43 / 48 / 105
Parmesan Crusted Strip Steak with Horseradish Demi-Glace	\$48 / 54 / 115
Grilled 6oz Filet Mignon with Cabernet Mushroom Sauce	\$50 / 55 / 119
Marinated Churrasco Steak with Chimichurri	\$50 / 55 / 119

EVENT & RECEPTION PACKAGE

4 Hours Open Bar – House Liquors, Josh Red & White Wines, Domestic & Imported Beer
Choice of Hors D'Oeuvres – Passed Butler Style (\$1,200 Max Spend per 100)
Selection of One Salad (Plated)
Selection of Two Side Dishes (Plated)
Selection of One Plated Entrée **or** Dinner Buffet (Pages 9-10)
Choice of Dessert
Choice of Prosecco Toast or Prosecco Greeting

SALADS

Mediterranean Salad

Chopped Greens, Kalamata Olives, Roasted Red Peppers, Chickpeas & Feta Cheese—Greek Vinaigrette

Pines Salad

Baby Greens, Seasonal Berries, Candied Pecans and Crumbled Feta, Sweet Onion Balsamic Vinaigrette

Caesar Salad

Romaine Lettuce, Shredded Parmesan & Croutons with Caesar Dressing

Garden Salad

Mixed Lettuces, Tomatoes, Black Olives & Red Onions with Balsamic Vinaigrette and Creamy Ranch

Caprese Salad

Mozzarella Cheese, Tomatoes, Basil, Olive Oil and Balsamic Reduction

Chopped Iceberg Wedge

Chopped Iceberg Lettuce Topped with Blue Cheese, Bacon, Grape Tomatoes, and Scallions with Blue Cheese Dressing

SIDES

Roasted Fingerling Potatoes

Fresh Seasonal Vegetables

Yukon Gold Mashed Potatoes

Steamed or Garlic & Roasted Broccoli

Vegetable Rice Pilaf

Four Cheese Mac & Cheese

Coconut Rice with Kidney Beans

Roasted Sweet Potato Wedges

Black Beans & Rice

Mexican Street Corn

DESSERT (Plated or Buffet)

NY Cheesecake with Berries

Key Lime or Tiramisu Bistro Cake

Key Lime Chiffon

Fresh Fruit & Berries with Balsamic Glaze

Chocolate Layer Cake

Tuxedo Bomb Chocolate Cake- \$2.00 Per Person Surcharge

Cupcake Display - \$4.00 Per Person Surcharge

Ice Cream - \$4.00 Per Person Surcharge

HORS D'OEUVRES

Priced Per 100 Pieces

\$300

Tomato, Bruschetta and Three Cheese Herb Spread on Crostini
Asian Vegetable Spring Rolls with Sweet & Sour Sauce
Chicken Pot Stickers with Pomegranate Dipping Sauce
Marinated Mozzarella, Tomato & Basil Skewers
Beef & Roasted Vegetable Empanada
Boneless Wings
Cream Cheese & Crab Rangoon

\$400

Fried Mac& Cheese Lollipops
Raspberry & Brie in Phyllo Pastry
Coconut Shrimp with Sweet Asian Chili Sauce
Mesquite Grilled Chicken Skewer
Wild Mushroom Truffle Toast
Bacon Wrapped Date & Goat Cheese
Beef Chimichurri Skewers
Italian Meatballs with Fresh Basil & Sunday Gravy
Mini Cuban Sandwiches

\$500

Short Rib & Fontina Cheese on Crostini
Beef Tenderloin & Portobello Salsa, Horseradish Cream on Crostini
Smoked Salmon with Cream Cheese & Capers on Cucumber Slices
Chicken or Beef Wellington
Gazpacho with Grilled Shrimp
Tempura Shrimp
Grilled Cheese & Tomato Soup Shooters

\$600

Bacon Wrapped Scallops
Grilled Shrimp Skewer
Ahi Tuna Nacho
Crab Cake with Chile Lime Aioli
Seared Scallop with Tomato-Bacon Salsa
Crabmeat Stuffed Mushrooms

ADDITIONS

ADDITIONS

Additions to Event Package, Buffet Menu, Plated Entrée
Priced Per Person
Minimum of 200 Guests

PETITE DUETS

Chicken Breast	\$10
Shrimp Skewers	\$10
Salmon	\$12
Mahi-Mahi	\$10
Grouper	\$10
Jumbo Lump Crab Cake	\$15
Petite Filet Mignon	\$20
North Atlantic Lobster Tail	\$20

CARVING STATIONS

Roasted Turkey Breast—Dinner Rolls, Cranberry Sauce, Pan Gravy	\$8/\$20
Citrus Marinated Chopped Pork Shoulder—Hawaiian Rolls, Sautéed Onions, Mojo Aioli	\$8/\$20
Bacon Wrapped Pork Loin—Sweet Apple Chutney, Barbeque Demi- Glace	\$10/\$22
Smoked Virginia Ham—Pineapple- Mango Chutney, Sweet Honey Glaze	\$8/ \$20
Grilled Flank Steak - Chimichurri, Malbec Jus	\$12/\$25
Garlic and Shallot Crusted Prime Rib—Horseradish Cream, Grain Mustard Jus	\$14/\$28

CHARCUTERIE STATION

Assorted Imported and Domestic Cheeses, Grapes, Fresh Berried, Olives,
Honey and Marmalades served with Garlic Croustades, Flatbreads and Crackers

\$12

TRAIL MIX BAR

Assorted Nuts, Pretzels, Raisins, Dried Fruits, Chocolate Pieces

\$12

IRISH COFFEE BAR (\$150 Bartender Fee Applies)

Freshly Brewed Coffee, Jameson Irish Whisky, Assorted Bailey's Irish Creams,
Sugar Swizzle Sticks, Whipped Cream, Biscotti's

\$12

ICE CREAM STATION

Assortment of Ice Creams, Whipped Cream, Fudge & Caramel, Oreo Crumbles,
Chocolate Pieces

\$10

MIRACLE BERRY EXPERIENCE

Natural berry that causes sour food consumed to taste sweet when ingested.
Served with Lime & Lemons, Sour Candies, Salt & Vinegar Chips, Assorted Salty Snacks

\$8

BAR SERVICES

BAR MENU

A \$150 Bartender fee will apply to all Bars
Prices are Per Person-Unless Specified

Open Bar Rates	2 hours	3 hours	4 hours
House Liquor	\$39	\$52	\$66
Premium Liquor	\$46	\$62	\$78

Consumption Host Bar /Cash Bar

House Liquor	\$11.00
Premium Liquor	\$13.00
Ultra- Premium Liquor	\$29.00
House Wine	\$9.00
Domestic Beer	\$7.00
Imported Beer	\$8.00
Soda	\$3.00

Bottomless Drinks

Mimosa: Bellini, Lavender, Orange -2 Hours	\$20 Per Person
Bloody Mary Station—2 Hours	\$23 Per Person
Sangria Station—2 Hours	\$25 Per Gallon
Champagne Punch – 2 Hours	\$20 Per Gallon
Champagne & Prosecco – 2 Hours	\$32 Per Bottle