



CATERING AND SPECIAL EVENTS MENU 2010

ANACAONA
at GRACE BAY CLUB

PoolBar
at
GRACE BAY CLUB

The Grill
GRACE BAY CLUB
Rouge

the lounge
at grace bay club

INFINITI
THE WORLD'S FIRST INFINITY EDGE BAR
GRACE BAY CLUB

COMPLIMENTARY SERVICES

Ample Parking Bays, Votive Table Candles

MISCELLANEOUS ADDITIONAL CHARGES



TURKS & CAICOS ISLANDS

All prices subjected to 11% government tax, 10% service charge and 8% gratuities

Please note that all information is subject to change without notice.

October 2009

Bartender (Setup included)	\$200 per bartender with two hour minimum \$75 each additional hour
Bar Cashier	\$100 per cashier with a two hour minimum \$50 each additional hour
Station Chef Attendant (Setup included)	\$150 per attendant with a two hour minimum \$75 each additional hour
Gift Attendant	\$100 per attendant with a two hour minimum \$50 each additional hour
Buffet Minimum Fee	\$200 will apply to groups of twenty or less.
Cake Cutting Fee	\$5 per plate (Served on a decorated plate)
Corkage Fee	\$25 per bottle of Wine \$75 per bottle of Liquor – Mixers Included
Personalized Menu	\$4 per menu
Menu Tasting Fee	\$60 per person (for Menu & Hors d'Oeuvres)
Location Set-up Fee, other then Anacaona and Grill Rouge Restaurant	
1 - 30 people	\$500
31 - 60 people	\$1000
61 people and above	\$1500

Meeting Room & Guest Room Rental Fees will be provided upon request.

SERVICE STANDARDS

- *One server per (30) guests for Breakfast and Lunch
- *One server per (20) guests for Dinner
- *One bartender per (75) guests for hosted bars
- *One bartender and one cashier per (100) guests for Cash Bars
- *One security officer required for every (20) children in attendance
- *Client requests for additional labor may be provided at \$25 per hour per staff person, with a four-hour minimum
- * All prices subjected to the prevailing government tax, 10% service charge and 8% gratuities

Lobster: available from 1st August to 31st of March

PLATED BREAKFAST

The Continental	Grapefruit Juice
Freshly Squeezed Orange or	Sliced Seasonal Fruit
	Basket of Homemade Morning Bakeries



All prices subjected to 11% government tax, 10% service charge and 8% gratuities

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October 2009

Sweet Butter and Preserves

Freshly Brewed Coffee, Decaffeinated Coffee and
The Grace Bay Club Tea Selection

\$21 per guest

Seasonal Fruit Cocktail
Honey Yogurt

Homemade Turks & Caicos Grits
Steamed Tuna

Homemade Johnny Cakes
Sweet Butter and Preserves

Freshly Brewed Coffee, Decaffeinated Coffee and
The Grace Bay Club Tea Selection

\$28 per guest

The Provo Breakfast

Freshly Squeezed Orange or
Grapefruit Juice

The Classic American

Freshly Squeezed Orange or
Grapefruit Juice

Sliced Seasonal Fruit

Scrambled Eggs with Fresh Herbs
Applewood Smoked Bacon
Herb Roasted Tomato
Country Hash Browns

Basket of Homemade Morning Bakeries
Sweet Butter and Preserves

Freshly Brewed Coffee, Decaffeinated Coffee
and The Grace Bay Club Tea Selection

\$32 per guest

Live Egg and Omelet Station

One Chef Attendant is Required at \$150

Prepared to Order:

Farm Fresh Eggs, Egg Beaters and Egg Whites, Choice of Cheddar and Swiss Cheese, Mushrooms, Onions,
Bacon, Bell Peppers, Tomatoes and Virginia Ham, Green Asparagus Tips

\$10 per guest

BUFFET BREAKFAST

An additional service charge of \$200 will apply to groups of twenty or less.



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The Continental

Freshly Squeezed Orange and Grapefruit Juice

Sliced Seasonal Fruit
Individual Flavored Yogurts on Ice

Baskets of Homemade Morning Bakeries

Sweet Butter and Preserves

Freshly Brewed Coffee, Decaffeinated Coffee and
The Grace Bay Club Tea Selection

\$26 per guest

The Grace Bay Club Breakfast Buffet

Freshly Squeezed Orange and Grapefruit Juice,

Sliced Seasonal Fruit
Individual Flavored Yogurts on Ice

Scrambled Eggs with Fresh Herbs
Applewood Smoked Bacon
Chicken Apple Sausage
Sautéed Potatoes with Onions and Peppers

Miniature Pancakes with Maple Syrup
Buttermilk, and Chocolate Chip

Baskets of Homemade Morning Bakeries
Sweet Butter and Preserves

Freshly Brewed Coffee, Decaffeinated Coffee and
The Grace Bay Club Tea Selection

\$35 per guest

Healthy Start

Freshly Squeezed Orange and Grapefruit Juice

Tomato and V-8 Juice
Sliced Seasonal Fruit and Bananas

Granola and Yogurt Parfaits
Strawberry Smoothies
Pineapple-Banana Smoothies

Scramble Egg Whites, Spinach, Herbs
Shrimp and Onion Frittata

Bran Muffins
Carrot and Zucchini Bread

Freshly Brewed Coffee, Decaffeinated Coffee and
The Grace Bay Club Tea Selection

\$34 per guest

The New Yorker Buffet

Freshly Squeezed Orange and Grapefruit Juice

Sliced Seasonal Fruit

Smoked Salmon, Diced Red Onions, Roma
Tomatoes and Capers

Assorted New York Style Bagels with Plain and
Vegetable Whipped Cream Cheeses

Scrambled Eggs with Chives
Ricotta Cheese Blintzes, Upstate Blueberry
Marmalade

Freshly Brewed Coffee, Decaffeinated Coffee
Freshly Brewed Coffee, Decaffeinated Coffee and
The Grace Bay Club Tea Selection

\$38 per guest

LUNCH



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October 2009

Prices are based on a minimum of three courses and include rolls, butter and pitchers of water

The Grace Bay Club is delighted to offer our guests two options for a “choice of entrée” for parties of 30 people or less:

Choice of Entrée at the Table: A four course menu is required. Two pre-selected courses prior to the entrée allow our Culinary Staff to prepare your entrées a la minute. A choice of up to three entrees (including vegetarian) is available for your guests. Prices are based on the highest entrée selected with the Chef's selection of seasonal starch and vegetable, plus an additional \$12 per person, which included personalized menu cards

Only one menu selection may be ordered for all other courses.

Combination Entrees are excluded from entrée choice charge.

We are delighted to provide personalized menu cards at \$4 each.

SALADS AND APPETIZERS

Chef Organic Farm Greens, Cherry Tomatoes and Dijon Mustard Dressing
\$10

Classic Romaine Caesar, Croutons and Shaved Parmesan
\$10

Tomato and Mozzarella with Creamy Pesto Vinaigrette
\$13

Jumbo Lump Crab Salad with Guacamole and Tomato Salsa
\$18

Conch Salad with Onion, Bell Pepper and Fresh Lime
\$14

Ceviche of Snapper with Cucumber, Tomato and Creole Salsa
\$14

Grilled Shrimp with Green Mango and Papaya Salad
\$16

Providenciales Conch Fritter with Tartar Sauce
\$15

HOT AND COLD SOUPS



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Tomato Basil Garlic Soup, Parmesan Croutons
\$10

Turks & Caicos Conch Chowder
\$11

Chilled Potato Leek Vichyssoise
\$10

Tomato Gazpacho with Balsamic Crouton
\$10

SANDWICHES AND ENTREES

Grace Bay Club Sandwiches
French Fries
\$16

Italian Panini
Buffalo Mozzarella, Prosciutto and Basil Pesto
\$16

Cajun Chicken Sandwich
Grilled, Sun Dried Tomato on a Crispy Baguette
\$16

Red Snapper
Grilled, Herb Potato and Grilled Vegetables
\$28

Flank Steak
Grilled, Potato Mash, Asparagus and Jus
\$32

Chicken Breast
Roasted, Creamy Risotto, Wild Mushroom Sauce
\$28

Black Angus Filet
Grilled, Fondant Potato and Vegetables
\$44

Flank Steak and Snapper
Grilled, Peas and Rice and Coleslaw
\$30

DESSERTS

Cheesecake with Strawberry Coulis
\$10

Chocolate Mousse
\$10

Lime and Lemon Pie
\$10

Ginger Crème Brulee
\$10

Tropical Fruit Plate
\$12

Coconut and Banana Ice-Cream
\$10

BUTLER PASSED HORS D'OEUVRES

Minimum order of 20 pieces of each item



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COLD HORS D'OEUVRES

Smoked Salmon Cream Cheese, Bagel Chip \$5	Turks and Caicos Conch Salad \$4	Grace Bay Club California Roll Crab Roll, Cucumber and Pickled Ginger Wrapped in Seaweed \$4.50
Caprese Salad Skewers \$4	Smoked Salmon Parfait in Cone \$4.50	Tuna Volcano Roll Panko Tuna, Tempura, Sambal Mayonnaise \$5
Tomato Mozzarella, Pesto, Rye Toast \$4	Individual Oyster Shooter Freshly Shucked Blue Point Oysters Marinated in Bloody Mary & Absolute Pepper - \$6 Mojo & Absolute Limon - \$6 Citrus Mojito - \$6.50	Dragon Roll Spicy Crab with Avocado and Mango \$5
Tuna Tartar, Crisp French Loaf \$5		Thai Beef Salad \$5
Jumbo Gulf Shrimp Homemade Cocktail \$7		

HOT HORS D'OEUVRES

Grilled Mushroom, Caramelized Onion Bruschetta \$4	Crab Cakes Chili-Herb Mayo \$6	Marinated Beef Tenderloin Skewers Cilantro Pesto \$5.50
Vegetarian Spring Roll Sweet Chili Sauce \$4	Curried Beef Spring Roll \$4.50	Homemade 100% Sirloin Mini Sliders American Cheese, Dill Pickle, Tomato Ketchup \$5.50
Creamy Mushroom Spring Roll \$4	Coconut Fried Shrimp \$6	Gorgonzola, Bacon, Tomato Chutney \$6.50
Curried Potato Samosa \$4	Conch Fritters Sweet and Sour Pepper Sauce \$4	Swiss Cheese, Foiegras, Truffle Oil \$11
Chicken Satay Skewers Peanut Sauce \$5	Fish and Chips Tartar Sauce \$5	

FROM THE KITCHEN STOVE

Served in Individual Miniature Copper Pot

Italian Kitchen Wild Forrest Mushroom Risotto, Aged Parmesan, White Truffle Oil \$10	Thai Kitchen Thai Green Chicken Curry Fragrance Basmati Rice \$12	French Kitchen Seafood Bouillabaisse Shrimp, Calamari, Clams, Scallop \$15
American Kitchen Truffle Macaroni & Cheese, Elbow Pasta \$10	English Kitchen Banger's & Mash \$13	Indian Kitchen Traditional Lamb Masala, Jeera Pilaf \$12

RECEPTION STATION

(Minimum of 30 guests)



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One Chef Attendant is Required at \$150
Stations are priced for duration of two hours

Pasta Station

(Choice of Two of the Following Pastas)
Rigatoni, Penne, Spinach Penne, Spaghetti,
Angel Hair, Wild Mushroom Ravioli

(Choice of Two of the Following Sauces)
Beef Bolognese, Chicken Alfredo, Tomato Marinara, Carbonara,
Italian Sausage and Clam in White Wine Sauce, Oxtail and Onion Ragout, Basil Pesto
\$19 per guest

Sautéed Lump Crab Cakes

Tarragon White Wine Sauce
\$19.50 per guest

Blackened Jumbo Sea Scallops

Mango Beurre Blanc
\$21 per guest

Shrimp Provencal

Garlic, Tomato, Parsley Butter
\$25 per guest

Breaded Veal Picatta,

Caper Lemon Butter Sauce
\$19 per guest

Steak Diane

Creamy Forrest Mushroom, Flamed with Cognac
\$20 per guest

DISPLAY STATION

(Minimum of 30 guests)



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Seafood Display

(Minimum 30pcs of each)

Please select from the following:

Lobster (available from 1 st August to 31 st of March)	Market Price
Jumbo Gulf Shrimp	\$7 each
Seasonal Selection of Cold Water Oysters on the Half Shell	\$5.50 each
Stone Crab Claws (Medium or large please specify)	Market Price

Traditional Garniture

Cold Mustard Sauce, Cocktail Sauce, Mignonette Sauce, Lemon Wedges, Tabasco

Vegetable Crudities

Display of Beautiful, Fresh and Grilled Vegetables

Fresh Petit and Baby Vegetables, Grilled Summer Squashes, Sugar Snaps, Cucumbers, Organic Baby Tomato's, Crushed Black Olive Dip, Maytag Blue Cheese Dip, Creamy Artichoke and White Bean Dip, Assortment of Specialty Breadsticks

\$14 per guest

Mediterranean Station

Tender Baby Artichoke Hearts, Marinated Grilled Mushrooms, Fresh Buffalo Mozzarella Cheese with Basil, Roasted Garlic Bulbs, Slow Roasted Roma Tomatoes, Grilled Eggplant, Roasted Bell Peppers, Grilled Asparagus, Sun-Dried Tomato Tapenade, Marinated Olives Sliced Baguettes, Bread Sticks, Focaccia

\$18 per guest

Market Salad Station

Romaine Hearts with Garlic Croutons, Spinach Salad with Button Mushrooms, Basket of Farm Greens, Steamed Asparagus

Grilled Yukon Potato Salad, Tomatoes with Buffalo Mozzarella and Fresh Basil, Marinated Artichokes, Marinated Mushrooms

Balsamic Dressing, Caesar Dressing, Lemon Thyme Vinaigrette

\$18 per guest

Tropical Fruit Station

Display of Seasonal Sliced Fresh Fruit

Melons, Strawberries, Apples and Yoghurt Dip

\$16 per guest

Chocolate Fountain

Served with an Assortment of

Fresh Fruit, Pound Cake, Marshmallow, Pretzel Rods and Biscotti

\$19 per guest

S'Mores

Marshmallows, Hershey's Chocolate, Graham's Crackers

\$10 per guest

RECEPTION LIVE STATION

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Herb Marinated Beef Tenderloin

Mini Brioche Rolls, Roasted Red Bliss Potatoes, Demi-Glace,
\$420 each
(Serves approx. 20 guests)

Grilled Garlic NY Strip Loin

Yorkshire Pudding, Roasted Red Bliss Potatoes, Horseradish Cream, Whole Grain Mustard
\$500 each
(Serves approx. 35 guests)

Jerk Marinated Side of Salmon

Peas and Rice, Tartar Sauce
\$200 each
(Serves approx. 15 guests)

BBQ Baby Back Ribs

Creamy Grits, Corn on Cob
\$110 each
(Serves approx. 6 guests)

Rosemary Bread Crumb Crusted Rack of Colorado Lamb

Rosemary Roasted Fingerling Potatoes, Merlot Lamb Jus
\$150 each
(Serves approx. 5 guest)

Maple Glazed Virginia Ham

Peach Chutney, Cheddar Chive Biscuits
\$280 each
(Serves 40 guests)

Crepes Suzette

Traditional Crepes, Strawberry, Banana
Grand Marnier Sweet Buttery Sauce
\$14 per guest

Sundae Sorbet & Ice-Cream Station

2 selections of Homemade Flavored Ice-Cream and Sorbet
Chocolate Sauce, Strawberry Coulis, Chocolate Chip, Roasted Peanuts, Bananas, Cherries, Rainbow
Sprinkles and Whipped Cream
\$14 per guest

DINNER MENU SELECTION



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SALADS AND APPETIZERS

Tasting Assortment of Crab

Blackened Alaskan King Crab with Tomato Marmalade

King Crab Salad with Creole Salsa

Jumbo Lump Crab Tempura with Bok Choy Salad

\$21

Tasting of Lobster (Seasonal)

Blackened Lobster Tomato Marmalade

Lobster Salad, Creole Dressing

Lobster Tempura over a Bed of Bok Choy Salad

\$23

Trio of Conch

Conch Tacos with Tomato and Ginger Chutney

Conch Tempura with Sashimi Sauce

Conch Creole

\$17

Degustation of Duck, Shrimp and Vegetable Spring Roll

Sweet & Sour Sauce, Beetroot and Ginger dressing

\$18

Tempura Tuna Roll

Soba Noodle, Red Onion Marmalade, Fennel, Citrus Ponzu

\$18



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House Smoked Conch

Crispy Sweet Potato, Sambal Sour Cream, Golden Pineapple Vinaigrette
\$16

Tartar of Ahi Tuna, Cucumber and Tomato

Served with Flour Tortillas Topped with Lime and Lemon Yogurt
\$16

Carpaccio of Beef Tenderloin

Organic Arugula, Fried Capers, Truffle Oil, Shaved Aged Parmesan
\$16

Spinach Salad

Brie Cheese, Walnuts, Raisin and Herb Vinaigrette
\$12

Organic Mixed Green

Herbs and Honey Vinaigrette
\$10

Ashland Farm Romaine

Lemon Caper E.V.O Dressing, Pesto Crouton, Grilled Pancetta, Shaved Aged Parmesan
\$13

HOT AND COLD SOUP

Cream of Wild Mushroom Soup
\$11

Chilled Potato Leek Vichyssoise
\$10

French Onion Soup with Swiss Crouton
\$12

Traditional Minestrone
Vegetable Concasse
\$10

Lobster Bisque (Seasonal)
\$15

Providenciales Conch Chowder
Mild Cherry Pepper and Aged Rum
\$11

Cauliflower and Cheese Soup
\$10

Roasted Tomato Soup
\$10

Cream of Yellow Corn
Petite Crab Cake
\$14

ENTREES

10oz Caicos Lobster (Seasonal)



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Mojo Grilled, Charred Vegetable, Cauliflower Gratinee
\$48

Local Yellow Tail Snapper

Pan Seared, Polenta, Seasonal Vegetable, Citrus Ponzu
\$38

Ahi Tuna

Seared, Sweet Chili, Pickled Fennel, Wild Rice, Kabayaki Sauce
\$38

Wild Chilean Sea Bass

Baked, Fondant Potatoes, Arugula Salad, Honey Miso Reduction
\$42

Blackened Jumbo Shrimp Skewer

Grilled, Corn Popover, Cauliflower Gratinee
\$40

Australian Rack of Lamb

Roasted, Yukon Mash Potato, Caramelized Onion, Garden Vegetables, Rosemary-Port Sauce
\$44

Prime Beef Tenderloin

Grilled, Charred Potatoes, Sautéed Woodland Mushrooms, Red Wine Sauce
\$49

Ashley Farm Free Range Chicken Breast

Pan Seared, Shrimp Mousse Stuffed, Mushroom Risotto, Seasonal Vegetable
\$33

Dutch Valley Veal Tenderloin

Roasted, Hand Rolled Potato Gnocchi, Creamed Spinach, Cracked Peppercorn Sauce
\$42

Spaghetti Vongole

Clams, Basil, Tomato Concasse, White Wine
\$30

Pumpkin Risotto

Arborio Risotto, Baked Pumpkin Mash, Pumpkin Crisp
\$27

Glazed Blue Cheese Potato Gnocchi

Homemade Potato Gnocchi, Melted Gorgonzola, Truffle Oil, Shaved Parmesan
\$36



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Thai Vegetable Green Curry
Tofu, Bell Pepper, Cauliflower, Carrot
Coconut Sticky Rice
\$38

Eggplant and Pimento Beignet
Marinara Sauce, Basil Pesto
\$29

Portobello Mushroom Ravioli
Homemade Mushroom Ravioli, Porcini Mushroom Sauce
\$29

GBC COMBINATION ENTRÉE

All Entrees include Chef's Selections of Seasonal Vegetables

Grilled NY Prime Beef Tenderloin
Mojo Diver Scallop & Jumbo Shrimp
Leek and Mascarpone Whipped Potatoes
Merlot Demi-Glace
\$63

Hoisin Lacquered Chicken Breast
Sesame Ahi Tuna Skewer
Sticky Rice Croquette
Coconut-Curry Sauce
\$52

Herb Crusted Colorado Lamb Chops
Grilled NY Prime Beef Tenderloin
Mushroom Filled Leek "Cannelloni"
Rosemary Jus
\$60

Roasted Filet of Chilean Sea Bass
Garlic Lemon Jumbo Shrimp
Sundried Tomato Risotto Cake
Citrus Ponzu
\$55

Grilled NY Prime Beef Tenderloin
Lemongrass Glazed Salmon
Creamy Polenta Cake
Homemade Béarnaise
\$59

Grilled NY Prime Beef Tenderloin
Caicos Lobster Tail
Asiago Grit Cake
Morel Tarragon Cream
\$65

Grilled NY Prime Beef Tenderloin
Pepper Crusted Chicken Breast
Potato Dauphines
Homemade Béarnaise
\$55

Horseradish Crusted Snapper
Roulade of Chicken Breast
Ratatouille Polenta
Parsley Cream
\$50

DESSERT



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Homemade Espresso Crème Brulee
\$10

Banana Fritters, Vanilla Ice-Cream
\$11

Warm Chocolate Gourmandize with Vanilla Ice-Cream
\$14

Sticky Date and Walnut Pudding Cake
Butterscotch Sauce and Homemade Banana Ice Cream
\$10

Tropical Fruit Plate
\$14

Degustation of Chocolate
Gourmandize, Sorbet, and Mousse
\$16

Fresh Strawberries
Whipped Cream and Homemade Vanilla Ice Cream
\$14

BUTLER PASSED HORS D'OEUVRES

Minimum order of 20 pieces of each item

Mini Coconut Ice-Cream with Coconut Flakes
\$3

Mini Banana Ice-Cream with Banana Crisp
\$3

Petite Chocolate Gourmandize
\$4

Lemon Tart
\$4

Petite Cappuccino Crème Brulee
\$3

Homemade Cinnamon Doughnuts
\$2

Strawberry and Kiwi Fruit Sushi
Pistachio Paste, Molasses
\$4

Fried Caramel Banana Spring Roll
\$4

Chocolate Cheese Cake on a Stick
\$3

Mini Key Lime Pie
\$3



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— at —
GRACE BAY CLUB

GRACE BAY CLUB BBQ DINNER BUFFET

An additional service charge of \$200 will apply to groups of twenty or less.

Salad Station

Romaine Hearts
Basket of Farm Greens
Garlic Croutons
Parmesan Shavings
Homemade Coleslaw
Marinated Pasta Salad
Yukon Potato Salad
Lemon Thyme Vinaigrette
Caesar Dressing

Live Grill Station

Grilled Prime NY Strips
Skewers of Mojo Marinated Jumbo Shrimp
Grilled Australian Lamb Chops
Grilled Herb Chicken Breast
Skewers of Blackened Seasonal Fish
Sautéed Seasonal Vegetables
Roasted New Potatoes
Corn on the Cob

Dessert Station

Selection of Fresh Fruits
Chef Selection of 4 French Pastries and assorted individual pastries

\$120 per guest



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BEVERAGE MENU SELECTION

The Grace Bay Club Hosted Bar Selection

Beverages may be charged on an actual “per drink” basis or on a “package per person” basis.

A hosted bar will require one bartender per (75) guests at \$200 for up to (2) hours, \$75 for each hour thereafter.

DELUXE BRAND BAR

Per Drink Arrangements:	
Deluxe Liquor	\$11
Imported & Domestic Beer	\$7
Soft Drink	\$4
Mineral Water (1L)	\$8
Juice	\$5

DELUXE LIQUORS

Bombay Sapphire Gin
 Ketel One Vodka
 Seagrams Crown Royal
 Maker’s Mark Bourbon
 Captain Morgan Dark Rum
 Dewar’s White Label Scotch
 Jose Cuervo Gold Tequila
 Imported Beer - Coors, Coors Lite, Corona
 and Heineken
 Domestic Beer – Turks Head Ale and
 Turks Head Lager
 Water – Sparkling & Still

Grace Bay Club’s
 Red and White House Wine Selection

Package Per Person Arrangements:

1 st Hour	\$33
2 nd Hour	\$22
Each Additional Hour	\$16

PREMIUM BRAND BAR

Per Drink Arrangements:	
Premium Liquor	\$10
Imported & Domestic Beer	\$7
Domestic Beer	\$6
Soft Drink	\$4
Mineral Water (1L)	\$8
Juice	\$5

PREMIUM LIQUORS

Bombay Gin
 Absolut Vodka
 Canadian Club Whiskey
 Jack Daniels Sour Mash Whiskey
 Barbancourt Rum
 J & B Scotch
 Souza Blanco Tequila
 Imported Beer - Coors, Coors Lite, Corona
 and Heineken
 Domestic Beer – Turks Head Ale and
 Turks Head Lager
 Water – Sparkling & Still

Grace Bay Club’s
 Red and White House Wine Selection

Package Per Person Arrangements:

1 st Hour	\$30
2 nd Hour	\$20
Each Additional Hour	\$15

Champagne Toast - Francois Montand Brut Blanc de Blanc \$12
 Table Wine Service \$4

Our extensive wine list can be provided upon request.



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