

# The Modern



Thank you for your interest in the exclusive catering  
Offered by Bon Appétit at the Modern Art Museum of Fort Worth.

We will do everything possible to ensure the finest preparation, And the most striking presentation for your event.

Our company philosophy emphasizes exceptional quality, and our  
Entrepreneurial spirit allows our employees to use their talents and capabilities to fully ensure your satisfaction.

For questions regarding this catering guide and your menu planning, please call

Our Catering Department at (817) 840-2175.

We know you will be impressed with our style, and, most importantly, our food!

We look forward to being your partners in creating an outstanding event!

Menu based on availability. Prices subject to change without notice. 21% Service Charge and 8.25% Sales Tax not included.

# Event Capacity Chart

Café	Dinner with Round Tables/Silver Chairs			No Tables/Chairs
	Dinner with Existing Chairs/Tables	Hors d'oeuvre Stations		
with Dance Floor	90 seats	140 seats <sup>**+</sup>	60 seats, 150 guests	170 guests <sup>**</sup>
without Dance Floor	160 seats	200 seats <sup>**+</sup>	90 seats, 200 guests	240 guests <sup>**</sup>
Lobby	Dinner with Round Tables/Silver Chairs			No Tables/Chairs
	Seated Dinner	Buffet Dinner	Hors d'oeuvre Stations	
without Café	250 seats	400 seats	400 guests	700 guests
with Café	250 seats	600 seats	700 guests	1000 guests

**Rental Rates for The Modern and Café Modern**  
 Please contact Catering at 817-840-2175 or [catering@themodern.org](mailto:catering@themodern.org)  
 For more information or to schedule an event.

Café Modern

Non-Member Rental Rate: \$2,000  
 Member Rate \$1,100 rental (with \$1,200 Patron membership)

Grand Lobby and Café Modern Includes Gallery Access for up to 2 hours or until 9:00 pm

Member Rental Rate: membership is required President's Circle (\$5,000 +\$1000 Museum Staff Fee)

Modern Auditorium No food or beverages allowed in the auditorium.

Capacity: 250 seats

Rental Rate: \$500  
 Members \$350 (this membership level is \$1,200)  
 Additional \$150 After Hours Fee applies to all events during non-business hours

Gallery Access Galleries close at 9:00 pm

Rental Rate: *No food or beverages allowed in the galleries.*  
 \$400 for two floors for two hours  
 \$200 per additional hour

<sup>\*\*</sup>Food and Beverage Minimum (exclusive of service charge and tax) will apply

<sup>\*\*</sup>Existing membership not required<sup>\*\*\*</sup>

<sup>\*\*</sup>Capacities may change based on requested set up of space.

<sup>\*\*</sup> Removal of existing tables/chairs required \$1,000

<sup>\*\*</sup>Rental of round tables and silver chairs \$5 per person



### Equipment Rental Information

**Included in Rental:**

- Coat Check Attendant
- Tall or Short Cocktail Tables
- Existing Café Tables and Chairs
- White or Black Square Linens (Not Floor Length)
- Tealights for the Café
- Round or Rectangular Cake Table(s)
- Round or Rectangular Sign-In/Registration Table
- Round or Rectangular Seating Card Table
- Rectangular DJ Table
- Black skirting for all Buffets, Bars, Cake, Sign-In and DJ Tables
- Tour Docents for Art Galleries (with Advance Notice, Gallery Access must be rented)

**Additional Fees (optional):**

Podium with Microphone	\$50.00
Sound System for Background Music in the Cafe	\$50.00
Valet Parking	\$25/hour/parker
Removal of All Café Ellipse Tables and Chairs	\$1,000
Removal of 1/2 Café Ellipse Tables and Chairs	\$500
Removal of Café Ellipse Blue Chairs (use existing tables)	\$400
Power Hook Up for Bands	\$250.00
Staging For a Band	Call for Quote
Standard Wood Parquet Dance Floor	Call for Quote
Specialty Tablecloths (Floor Length, Colored, and/or Textured)	\$28 + per linen
Silver Chivari Chairs with Black Cushions (Round Tables Included if Needed)	\$5 per chair
White Cushions for Silver Chivari Chairs	\$3 per cushion

## Passed Hors d'oeuvres

Standard List  
1/2 Standard and 1/2 Premium  
Premium List

\$9 per guest  
\$11 per guest  
\$12 per guest



Spicy Beef Flauta with Avocado Cream



### Standard Hors d'oeuvres

La Cocina Cheese with Grilled Chicken Quesadilla  
Smoked Chicken, Brie and Fruit Quesadillas  
Drunken Goat Cheese on Raisin Pecan Crostini with Fig Jam  
Candied Bacon with Texas Goat Cheese Mousse  
Tomatillo Pork Tostadas with Cotija Cheese and Pico de Gallo  
BLT Cups - Cherry Tomatoes Stuffed with Smoked Bacon  
Spinach Feta Stuffed Mushrooms  
Pork Carnita with Chipotle Cheddar Quesadilla  
Twice Baked Truffled Potato Bites  
Italian Sausage and Smoked Mozzarella Stuffed Mushrooms  
Bruschetta Caprese - Fresh Mozzarella, Basil, Tomato  
Cheese Puffs  
Lemon Risotto Balls

### Premium Passed Hors d'oeuvres

Wild Mushroom and Herbed TX Goat Cheese Quesadilla  
Risotto Cakes with Smoked Mozzarella Stuffing and Marinara  
Duck Spring Rolls with Asian dipping sauce  
Tuna Tartar with Shiitakes on Wonton Chip with Wasabi  
Lobster and Shrimp Cakes with Saffron Aioli  
Grilled Beef Potato Bite with Horseradish Cream  
Spicy Crab Stuffed Mushrooms  
Lump Crab Cake with Creole Rémoulade  
Crispy Coconut Shrimp with Jezebel Sauce  
Miniature Beef Wellington  
Shrimp Quesadilla with Goat Cheese and Caramelized Onion  
Grilled Shrimp Shooter with Bloody Mary Sauce



### Reception Stations Package #1

Minimum of 75 Guests

#### Passed Hors d'oeuvres (Select 2)

- Bruschetta Caprese - Fresh Mozzarella, Basil, Tomato
- Smoked Chicken, Brie and Fruit Quesadillas
- BLT Cups - Cherry Tomatoes Stuffed with Smoked Bacon
- Candied Bacon with Texas Goat Cheese Mousse
- Drunken Goat Cheese on Raisin Pecan Crostini with Fig Jam
- Spicy Beef Flauta with Avocado Cream

#### Avocado Bar

Perfectly Ripe Avocado Halves with Assorted Salads and Toppings to Include:  
Lemon Dill Seafood Salad, Roasted Vegetable Cous Cous Salad,  
Roasted Corn and Black Bean Salad, Pico de Gallo, and Fresh Cut Limes

#### Mini Tacos

Duo of Soft Tacos Garnished with a Dollop of Guacamole and Tortilla Chip:  
Grilled Chicken with Poblano, Onions  
Beef Carne Asada with Tomatillo Salsa and Queso Fresco

#### Southwest Munchies Station

Guacamole, Fire Roasted Salsa,  
Black Bean-Roasted Corn Relish, Queso with Crispy Tortilla Chips

#### Starbucks Coffee Station

Cake Cutting  
\$46 per Guest



### Reception Stations Package #2

Minimum of 75 Guests

#### Passed Hors d'oeuvres (Select 3)

Grilled Beef Potato Bite with Horseradish Cream  
Grilled Shrimp Shooter with Bloody Mary Sauce  
Risotto Cakes with Smoked Mozzarella Stuffing and Marinara  
Wild Mushroom and Herbed TX Goat Cheese Quesadilla  
Caramelized Onion Tart with Tomatoes, Olives and Pine Nuts

#### Artisanal Cheese Display

Chef's Selection Gourmet Cheeses  
Fresh Fruit Garnish,  
Mixed Nuts, Sliced Baguettes and Crackers

#### Low Country Shrimp and Grits

With Cheddar Grits  
And Applewood Smoked Bacon

#### Tortilla Crusted Boneless Chicken Breast

With Creamy Chipotle Sauce  
Cheddar Mash and Southwestern Stir Fry

#### Mediterranea Munchie Station:

Roasted Garlic Hummus,  
Roasted Eggplant Caviar, Cucumber Tzaziki Dip, and  
Tabbouleh with Pita Chips

#### Starbucks Coffee Station

Cake Cutting  
\$56 per Guest



### Reception Stations Package #3

Minimum of 75 Guests

#### Passed Hors d'oeuvres (Select 3)

Spicy Beef Flauta with Avocado Cream  
Grilled Beef Potato Bite with Horseradish Cream  
Grilled Shrimp Shooter with Bloody Mary Sauce  
Risotto Cakes with Smoked Mozzarella Stuffing and Marinara  
Wild Mushroom and Herbed TX Goat Cheese Quesadilla  
Caramelized Onion Tart with Tomatoes, Olives and Pine Nuts

#### Cocktail Salads (Select 1)

Bellini - with Roasted Peaches and Almonds over Arugula and Radicchio  
with Gorgonzola and Champagne Vinaigrette  
Mojito - Hearts of Palm, Cucumber Melon Relish, Mint and Spiced Rum Vinaigrette  
Margarita - Avocado, Tortilla, Black Bean Corn Relish, Tequila Lime Vinaigrette

#### Mini Meal Stations

##### **Beef Tenderloin Medallions**

with Aged Gouda Macaroni, Red Wine Demi and Haricots Verts

##### **Pan Roasted Chicken**

with Mushroom Madeira Cream and Cheese Tortellini

#### Passed Late Night Snack (Select 1)

Chocolate Chip Cookies & Milk  
Mini Milk Shakes  
Mini Grilled Cheese & Tomato Soup  
Mini Taquito with Avocado Cream

#### **Starbucks Coffee Station**

**\$69 per Guest**



### Dinner Buffet Menu #1

50 Guest Minimum

#### Passed Hors d'oeuvres

Choice of Two Standard Hors d'oeuvre

#### Salad Selections

Choose One:

Mixed Greens Salad with Toasted Nuts and Balsamic-Honey Vinaigrette  
Crisp Mixed Lettuces with Bacon, Petite Tomatoes and Creamy Cucumber Herb Dressing

#### Pasta Selection

Choose One:

Wild Mushrooms with Madeira Cream Sauce  
Olives, Capers and Fire Roasted Tomato Sauce  
Creamy Pesto and Sundried Tomatoes

#### Entrée Selection

Choose One:

Grilled Boneless Chicken Breast with Creamy Artichoke Florentine Sauce  
Roasted Pork Loin with Apples and Cippolini Onions  
Sliced London Broil with Roasted Mushrooms and Caramelized Onion

#### Chef's Seasonal Vegetable Selection

Choose One:

Herbed Parmesan Polenta  
English Cheddar Mashed Potatoes  
Whole Grain and Rice Pilaf

Assorted Rustic Breads and Creamery Butter

Chef's Assorted Pastry Selection may replace with Cake Cutting

Iced Tea and Starbucks® Coffee

\$48.00 per Person



## Dinner Buffet Menu #2

50 Guest Minimum

### Passed Hors d'oeuvres

Choice of Two Standard and One Premium Hors d'oeuvre

### Salad Selections

Choose One:

Mixed Greens Salad with Toasted Nuts and Balsamic-Honey Vinaigrette  
*and*

Crisp Mixed Lettuces with Bacon, Petite Tomatoes and Creamy Cucumber Herb Dressing

### Entrée Selections

(Choice of Two)

Grilled Boneless Chicken Breast with Creamy Artichoke Florentine Sauce  
Modern Chicken Picatta with Capers, Caramelized Onions and Pinot Grigio Butter

Rosemary Roasted Pork Tenderloin with Whole Grain Mustard Cream

Macadamia Crusted Tilapia with Passionfruit Butter

Pecan Crusted Idaho Trout with Creole Mustard Cream

Tenderloin Medallions

Panang Red Curry Beef with Asian Vegetables

### Chef's Seasonal Vegetable Selection

Choose Two:

Roasted Potato Trio

Creamy Parmesan Risotto

Buttermilk Mashed Potato

Fragrant Herbed Rice

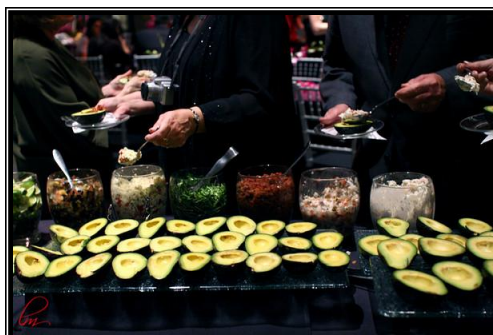
Cappellini Pasta with Olive Oil and Herbs

Assorted Rustic Breads and Creamery Butter

Chef's Assorted Pastry Selection may replace with Cake Cutting

Iced Tea and Starbucks ® Coffee

\$60.00 per Person



Cold Reception Displays and Stations  
 Minimum of 25 Guests, Minimum 3 Stations

*\*Stations can be self serve or an action station for an additional charge*

<b>Artisanal Cheese Display</b>	\$10 per guest
Chef's Selection Gourmet Cheeses Fresh Fruit Garnish, Mixed Nuts, Sliced Baguettes and Crackers	
<b>Avocado Bar (Seasonal)</b>	\$13 per guest
Perfectly Ripe Avocado Halves with Assorted Salads and Toppings to Include: Lemon Dill Seafood Salad, Ceviche, Roasted Vegetable Cous Cous Salad, Roasted Corn and Black Bean Salad, Pico de Gallo, Feta Cheese, Applewood Smoked Bacon, and Fresh Cut Limes	
<b>Vegetable Crudités</b>	\$10 per guest
Seasonal Vegetables Served with Wasabi Ranch Dip and Roasted Red Pepper Dip	
<b>Cocktail Salads (Choice of Two)</b>	\$10 per guest
Bellini - Roasted Peaches and Almonds over Arugula with Gorgonzola and Champagne Vinaigrette Mojito - Hearts of Palm, Cucumber Melon Relish, Mint and Spiced Rum Vinaigrette Margarita - Avocado, Tortilla, Black Bean Corn Relish, Tequila Lime Vinaigrette Chopsticks Salad - Blend of Asian Greens with Chinese Mustard Vinaigrette, Peanuts, and Crispy Wontons	
<b>Italian Antipasto Display</b>	\$12 per guest
Marinated Olives, Mozzarella, Prosciutto, Salami, Asparagus, Artichokes, Toasted Baguette Slices	
<b>Ceviche Station</b>	\$15 per guest
Traditional Cocktail of Shrimp, Tilapia and Scallops Marinated in Lime Juice and Spices Toppings: Pico de Gallo, Tortilla Strips, Avocado, Cucumber Dill Relish, Pickled Onion, Sweet Jalapeno Relish	
<b>Maki Sushi Station</b>	\$13 per guest
House Made Spicy Crab Rolls, Crispy Vegetable Rolls and Smoked Salmon Wasabi Cream Rolls With Pickled Ginger, Wasabi and Soy, Seasonal Selections also available. (One piece of each per person)	
<b>Chilled Seafood Display</b>	\$19 per guest
Boiled Jumbo Shrimp, Smoked Salmon, Cocktail Crab Claws, Marinated Sea Scallops and Mussels With Garlic-Saffron Aioli, Spicy Horseradish Cocktail Sauce and Herb Remoulade	



Hot Reception Displays and Stations  
 Minimum of 25 Guests, Minimum 3 Stations

<b>Mashed Potato Martini Bar</b>		\$11 per guest
Creamy Mashed Potatoes with Various Toppings		
Whipped Butter, Sour Cream, Chives, Cheddar, Sautéed Mushrooms and Bacon		
Add Fried Chicken Bites		\$3 per guest
Add Lobster and Shrimp		\$5 per guest
 <b>Gourmet Macaroni and Cheese Station</b>		 \$11 per guest
Decadent Three Cheese Sauce with Pasta and Various Toppings		
Broccoli, Sautéed Mushrooms, Bacon, Ham, Diced Tomato and Chives		
 <b>Risotto Station</b>		 \$11 per guest
Creamy White Wine Risotto Station with the following toppings		
Tomatoes, Broccoli, Mushroom, Parmesan, Asparagus and Peas		
 <b>Carving Station</b>		 \$13 per guest
Served with Assorted Silver Dollar Rolls and Sauce Condiments	one meat	
	two meats	\$16 per guest
Garlic and Pepper Crusted Inside Round of Beef		
Bourbon-Maple Glazed Ham		
Apple Jack Glazed Berkshire Pork		
Herb Infused Roasted Turkey Breast		
 <b>Chili Station</b>		 \$15 per guest
Classic Beef Chili, Chicken Chili, White Bean Chili		
Oyster Crackers , Corn Bread, Cheddar Cheese, Green Onions and Salsa		
 <b>Mini Taco</b>		 \$14 per guest
Duo of Soft Tacos Garnished with a Dollop of Guacamole and Tortilla Chip:		
Grilled Chicken with Poblano, Onions and Beef Carne Asada with Tomatillo Salsa and Queso Fresco		
 <b>Munchies Station:</b>		 \$10 per guest
<i>(Choice of Southwestern or Mediterranean)</i>		
<i>Southwest:</i> Guacamole, Fire Roasted Salsa, Black Bean-Roasted Corn Relish, Queso with Crispy Tortilla Chips		
<i>Mediterranean:</i> Roasted Garlic Hummus, Roasted Eggplant Caviar, Cucumber Tzaziki Dip, and Tabbouleh with Pita Chips		



### Mini Meal Stations

Minimum of 100 guests

Chef's choice of vegetable unless otherwise noted.

<b>Tortilla Crusted Boneless Chicken Breast</b> with Creamy Chipotle Sauce Cheddar Mash & Southwestern Stir Fry	\$16 per guest
<b>Herb de Provence Grilled Breast of Chicken</b> with Kalamata Tomato Sauce and Creamy Risotto	\$16 per guest
<b>Macadamia Crusted Tilapia</b> with Toasted Coconut Jasmine Rice and Passion fruit Butter	\$17 per guest
<b>Low Country Shrimp and Grits</b> with Cheddar Grits and Applewood Smoked Bacon	\$16 per guest
<b>Beef Tenderloin Medallions</b> with Aged Gouda Macaroni, Red Wine Demi and Haricots Verts	\$18 per guest
<b>Beef Tenderloin Medallions</b> with Garlic Mashed Potatoes, Bourbon Demi and Asparagus	\$18 per guest
<b>Beef Tenderloin Medallions</b> with Mushroom Risotto Cake Demi Glace, and Creamed Spinach	\$18 per guest
<b>Mini Sliders</b> Miniature Angus Beef Burgers with Cheddar and Jalapenos Served with Sweet Potato Fries, Maytag Blue Cheese and Bacon Burger Served with Crispy French Fries	\$15 per guest
<b>Italian Ravioli</b> Fresh Ravioli Pasta, Filled with Three Cheeses and Topped with a Zesty Sauce of Tomato Olives and Capers and Parmesan Cheese	\$14 per guest



### Plated Dinner

#### Appetizers

Jumbo Lump Crab Cake with Creole Rémoulade and Microgreens	\$12
Vanilla Butter Poached Gulf Shrimp with Tropical Fruit Salsa and Tahitian Lime Oil	\$14
Wild Mushroom Croustade with Madeira Cream	\$11
Potato Chive Gnocchi with Roasted Red Pepper Cream	\$9

#### Salads (included in the entrée price, unless otherwise noted)

Field Greens with Honey Balsamic Vinaigrette and Toasted Tours Nut Mix	
Traditional Caesar Salad with Grana Cheese and Sundried Tomato Crostini	
Baby Spinach with Poppy Seed Dressing, Celery Heart and Shaved Red Onion	
Gem Butter Lettuce with Roasted Pears, Maytag Blue Cheese Vinaigrette and Roasted Walnuts	\$4additional
Wilted Spinach with Warm Applewood Bacon Vinaigrette and Baguette Crisps	\$4 additional
Baby Romaine Leaves with Creamy Whole Grain Mustard Dressing, Crispy Bacon, Oven Roasted Tomatoes and Sourdough Croutons	\$4additional
Oven Roasted Tomatoes with Fresh Mozzarella, Basil, Toasted Pine Nuts and Balsamic Glaze	\$6additional
Mojito Salad with Baby Greens, Mint Leaves, Avocado, Hearts of Palm, and Tortilla Strips with Rum-Lime Vinaigrette	\$6additional
Grilled Asparagus with Tarragon Vinaigrette, Baby Tomatoes and Miniature Baked Brie en Croûte	\$6additional

## Entrees

*All seated dinners served with assorted rustic breads, creamery butter and Starbucks coffee.*

*\*\*Choice entrees available for an additional charge. Please inquire for more details*

### Chicken

Herb Roasted Chicken with Caramelized Onion Jus and Sundried Tomato Polenta	\$44
Grilled Boneless Chicken Breast with Sundried Tomatoes, Artichoke Hearts, Button Mushrooms and Parmesan Risotto	\$44
Boneless Chicken Breast Stuffed with Prosciutto and Provolone with Marsala Sauce and Angel Hair Pasta	\$46
Pan Roasted Chicken with Mushroom Madeira Cream and Cheese Tortellini	\$46

### Seafood

Grilled Wild Salmon with Lemon Thyme Butter, Buttermilk Mash and Roasted Baby Vegetables	\$48
Honey-Teriyaki Glazed Wild Salmon with Wasabi Mash and Sesame Snap Peas	\$48
Crispy Trout with Provencal Ratatouille, Basil Potatoes and Yellow Pepper Nage	\$48
Lobster Pot Pie with Apple Bacon Wrapped Asparagus and Pernod Hollandaise	\$60

### Beef / Veal

Sake-Soy London Broil with Baby Bok Choy, Shiitake Mushrooms and Fragrant Jasmine Rice	\$49
Roasted Beef Tenderloin Filet with Roasted Garlic Mashed Potato and Cabernet Demi	\$65
Grilled Beef Tenderloin Filet with Red Wine Sauce Paired with Lobster Risotto and Saffron Jus	\$68
Roasted Veal Tenderloin over Gorgonzola Scented Creamer Potatoes, Roasted Peppers and Porcini Mushroom Sauce	\$69

### Duet Plates

Petite Beef Tenderloin Filet and Lump Crab Cake, Zinfandel Demi Glace and Parmesan Risotto	\$69
Petite Beef Tenderloin Filet and Poached Wild Salmon, Lobster Hollandaise and Yukon Gold Puree	\$69
Petite Beef Tenderloin Filet and Seared Diver Scallops with Port Wine Cream and Lemon Saffron Roasted Fingerling Potatoes	\$69
Petite Beef Tenderloin Filet with Herb Grilled Boneless Chicken Breast, Mushroom Fondue and Roasted Garlic Mash	\$65



Dessert Stations  
Minimum of 25 Guests

<p><b>Dessert Shot Bar</b> Chef's Choice of Assorted Cakes and Pie Flavored: Served in Shot Glasses</p>	<p>\$9 per guest</p>
<p><b>Strawberry Shortcake Bar (Seasonal)</b> Angel Food Cake with Fresh Strawberries, Balsamic Caramel Sauce and Mountains of Whipped Cream Chef Attendant Included</p>	<p>\$12 per guest</p>
<p><b>Mini Dessert Display</b> Assorted Miniature Sweet Bites</p>	<p>\$12 per guest</p>
<p><b>Cheesecake Bar</b> New York Style Cheesecake with a Variety of Topping Including: Chocolate-Vodka Sauce, Seasonal Fresh Fruits, Caramel, Nuts, Raspberry-Merlot Sauce, Whipped Cream, Cherries</p>	<p>\$10 per guest</p>
<p><b>Chocolatier</b> Assorted Decadent Chocolate Treats</p>	<p>\$14 per guest</p>
<p><b>Bread Pudding Bar</b> Traditional New Orleans Style with Whiskey Sauce Rocky Road with Chocolate, Marshmallows, Pecans and Chocolate Fudge Sauce Banana Cream with Roasted Bananas Toasted Macadamia Nuts and Coconut Caramel Sauce</p>	<p>\$9 per guest</p>



**Wine and Spirits Guide for Catered Events**  
**All bars must close 30 minutes before reception ends**

**Hosted Bar Packages:** A Hosted Bar Package will be provided for your group for a fee of **\$225** per bar. This fee covers bar setup and bartender. One bar per 75 guests is required. All charges are based on a 4 hour wedding rental.

\$30.00 Beer/Wine/Champagne

\$35.00 Beer/Wine/Champagne/ Standard liquor

\$40.00 Beer/Wine/Champagne/ Premium liquor

**Hosted Bar based on consumption:** A Hosted Bar will be provided for your group for a fee of **\$225** per bar. This fee covers bar setup and bartender. One bar per 75 guests is required. All charges (liquor, beer, wine, sodas) will be in addition to the Bar Set-Up Fee. All charges for drinks will be based on consumption.

House Champagne, White and Red Wines	\$28.00/bottle
Standard Beer	\$4.00/bottle
Premium Beer	\$5.00/bottle
Standard Liquor	\$7.00/drink
Premium Liquor	\$8.00/drink
Sodas and Bottled Water	\$2.00/each

**Liquor**

Please select service with standard or premium liquors. Special requested liquors can be ordered with 30 days advance notice.

- Standard Liquors:
- Tito's Vodka
  - Tanqueray Gin
  - Jack Daniels
  - Dewars Scotch
  - Cruzan Rum
  - Jose Cuervo Tequila
  - Old Weller Special Reserve

- Premium Liquors:
- Grey Goose Vodka
  - Bombay Sapphire Gin
  - Makers Mark Whiskey
  - Crown Royal
  - Malibu Rum
  - Chivas Regal
  - Sauza Hornitos Tequila

**Cash Bar** The setup fee is **\$250** per bar. This fee covers bar setup, bartender/cashier and ticket sales. One bar per 100 guests is required.

\$2.00 Sodas and Bottled Water (expense may be covered by host)

\$4.00 Standard Beer

\$5.00 Premium Beer

\$8.00 Wine

\$7.00 House Cocktail

\$8.00 Premium Cocktail