

GRAND BOHEMIAN LODGE
GREENVILLE

WHERE EXPECTED ENDS, EXTRAORDINARY BEGINS.

EXCEPTIONAL EVENT MENUS BY KESSLER

BY KESSLER®



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LOBBY SEATING AREA

PLAN TO BE INSPIRED.

EXCEPTIONAL EVENTS BY KESSLER

What matters to you happens here. It's why we invite you to celebrate bigger. To give your ideas an unexpected twist. And to elevate your story to bold new heights. When you host your event at Grand Bohemian Lodge Greenville, we'll push the limits until it's exceptional, so that you can make the moment your own.

BEGIN WITH A BLANK CANVAS

We'll help you plan your event down to the tiniest detail, while leaving the doors open for the unexpected, like a rooftop happy hour, an afternoon spa break or live artist painting experience. Our passionate Grand Performers will take your event beyond the ordinary, delivering exceptional experiences and unusual ideas, big and small.

BEVERAGES

SAN BENEDETTO® STILL & SPARKLING WATER 330ML • \$5

ASSORTED COCA-COLA® PRODUCTS • \$6

INDIVIDUAL ASSORTED VITAMIN WATER® • \$7

INDIVIDUAL BOTTLED JUICES • \$7

Apple, Cranberry, Orange, Grapefruit

ASSORTED GOLD PEAK® ICED TEA • \$7

Peach, Green, Sweet

INDIVIDUAL ASSORTED NAKED® JUICES • \$8

INDIVIDUAL RED BULL® ENERGY DRINK • \$8

Regular or Sugar-Free

INDIVIDUALLY CHILLED ILLY® COFFEE • \$9

Caffe Latte, Mochaccino, or Cappuccino

INFUSED WATER • \$45/GAL

Strawberry & Basil, English Cucumber & Garden Mint, or Local Citrus

FRESHLY BREWED ICED TEA • \$80/GAL

Regular, Sweet, Signature Peach, Passion Fruit

FRESH SQUEEZED LEMONADE • \$80/GAL

FRESH SQUEEZED ORANGE JUICE • \$80/GAL

AGUA FRESCAS • \$80/GAL

Pina "Pineapple", Horchata "Cinnamon Rice", Jamaica "Hibiscus" or Sandia "Watermelon"

FRESHLY BREWED REGULAR, DECAFFEINATED COFFEE & ASSORTED SPECIALTY TEAS • \$95/GAL

FRESHLY BREWED STARBUCKS® COFFEE • \$98/GAL

Menu prices are subject to 8% food & beverage tax. All adult beverages are subject to 13% liquor tax. Audio visual and meeting room rentals incur a 6% tax. Food, beverage, audio visual, and meeting room rentals are subject to a 25% taxable service charge.

BOHEMIAN BREAKFAST BUFFETS

All Bohemian Breakfast Buffets include Fresh Orange Juice, Grapefruit Juice, Cranberry Juice, Apple Juice, Freshly Brewed Coffee and Assorted Specialty Teas. Where applicable, buffets require a chef attendant at \$175. One chef attendant per 75 guests, minimum of 25 guests—\$7/person surcharge. All items are displayed for a maximum of 90 minutes to ensure health and safety standards.

CONTINENTAL BREAKFAST • \$25/PP

Individual Fresh Cut Seasonal Fruits & Berries Cups

Freshly Baked Breakfast Pastries
Breads, Pastries, Fruit Preserves, Honey, Butter

Individual Fruit Yogurt Parfaits with Granola & Dried Fruit

AMERICAN BREAKFAST • \$30/PP

Individual Fresh Cut Seasonal Fruits & Berries Cups

Freshly Baked Breakfast Pastries
Breads, Pastries, Fruit Preserves, Honey, Butter

Individual Fruit Yogurt Parfaits with Granola & Dried Fruit

Cage-Free Scrambled Eggs
Cheddar Cheese

Roasted Breakfast Potatoes
Onions & Peppers

Applewood Smoked Bacon & Pork Sausage Links

FALLS BREAKFAST • \$36/PP

Individual Fresh Cut Seasonal Fruits & Berries Cups

Greek Yogurt Bar
Honey, Fresh Fruit Jam, Dried Fruits, Chocolate Chips, Berries, Granola

Biscuit Shop
Sweet & Savory Biscuits, Cage-free Scrambled Eggs, Sausage, Country Ham, Gravy

Greenville Shrimp & Grits
Bacon, Chives, Cheddar, Lemon

BOHEMIAN BREAKFAST • \$38/PP

Individual Fresh Cut Seasonal Fruits & Berries Cups

Freshly Baked Breakfast Pastries
Breads, Pastries, Fruit Preserves, Honey, Butter

Individual Fruit Yogurt Parfaits with Granola & Dried Fruit

Assorted Sliced Cheese with Sliced Meats & Gravlox
Freshly Baked Rolls

Individual Crepe Quiches
Egg Whites, Spinach, Feta, Bacon, Onions, Gruyère

Applewood Smoked Bacon & Pork Sausage Links

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BOHEMIAN BREAKFAST ENHANCEMENTS

Only available as an enhancement to Bohemian Breakfast Buffets. 12 guest minimum.

BREAKFAST MEATS • \$6/PP

Applewood Smoked Bacon & Sausage

BISCUITS & SAUSAGE • \$6/PP

House-made Old Bay Biscuits, Roasted Sausages, White Gravy

PASTRY CREAM & SEASONAL FRUIT

BOWL • \$6/PP

Grand Marnier® Sabayon, Mint, Flavored Sugar

PIMENTO CHEESE BISCUIT • \$7/PP

House-made Pimento Cheese, Eggs, Scallion

AVOCADO TOAST • \$7/PP

Ricotta, Avocado Spread, Pickled Red Onion, Extra Virgin Olive Oil, Toasted Sourdough Bread

GRANDMA'S SPECIAL OATMEAL • \$8/PP

Brown Sugar, Berries, Dried Fruits

APPALACHIAN SUNRISE

SMOOTHIES • \$8/PP

Oat Milk, Spinach, Pineapple, Banana, Green Apple, Ginger

CHILLED OVERNIGHT OATS • \$8/PP

Pineapple, Apple, Orange, Raisin, Cinnamon, Pecans, Vanilla Yogurt

BREAKFAST FRITTATA • \$10/PP

Cage-free Scrambled Eggs, Monterey Jack Cheese, Roasted Onions, Bell Peppers, Fresh Tomato Basil Sauce

THE UPSTATE QUICHE \$13/PP

Squash, Tomato, Bacon, Onion, Goat Cheese

SMOKED SALMON & BAGELS

DISPLAY • \$15/PP

Smoked Salmon, Flavored Cream Cheese, Capers, Scallions, Tomatoes, Pickled Red Onions, Plain Bagels

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BOHEMIAN BREAKFAST ENHANCEMENTS *(Continued)*

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CHEF ATTENDED STATIONS

OMELET STATION • \$15/PP

Vegetables

Tomatoes, Spinach, Mushrooms, Peppers, Onions

Cheeses

Cheddar, Goat Cheese, Swiss

Proteins

Black Forest Ham, Smoked Bacon, Turkey

MADE TO ORDER WAFFLE STATION • \$15/PP

Whipped Cream, Maple Syrup, Berry Compote,
Powdered Sugar, Chocolate Sauce, Chocolate
Chips, Fresh Berries, Whipped Butter

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BOHEMIAN BREAKFAST GRAB & GO

FITNESS BOX • \$19/PP

Upgrade to a Breakfast Sandwich (\$8/PP).

Individual Yogurt Parfait with Granola & Dried Fruit

Individual Fruit Cup

Large Seasonal Homemade Muffin

Coffee, Hot Tea, Orange & Grapefruit Juice, Bottled Water

SELECTION OF BREAKFAST SANDWICHES • \$85/DOZ

Smoked Ham, Egg & Cheddar Cheese on an English Muffin

Bacon, Scrambled Eggs & Cheddar Cheese on a Croissant

Sausage, Egg & American Cheese on a Biscuit

Chorizo, Scrambled Eggs & Cheddar Cheese in a Wrap

Vegetables, Refried Beans & Avocado in a Wrap

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BOHEMIAN PLATED THREE COURSE LUNCH

All Bohemian Plated Lunches include Fresh Bread, Coffee and Tea Service. Priced per person.

SOUP & SALADS *(Select One)*

GEM LETTUCE SALAD

Confit Tomatoes, Pistachios, Anchovies, Croutons, Caesar Dressing

HARICOT VERT SALAD

Crispy & Pickled Shallots, Tomatoes, Kalamata Olives, Red Wine Vinegar Dressing

RUBBED KALE & ROMAINE SALAD

Corn, Avocado, Shaved Roasted Pepper, Aged Cheese, Lime, Mustard Vinaigrette

LOBSTER BISQUE

Smoked Crème Fraîche, Salmon Roe, Saffron

CREAMY CAULIFLOWER SOUP

Leeks, Radishes, Roasted Bacon, Sesame Seeds

COLD SOUTHERN CORN SOUP

Roasted Green Onions, Corn Kernels, Spicy Olive Oil

PROTEIN *(Select One)*

PORK FILET MIGNON • \$46/PP

Herb Crusted, Eggplant Caviar, Red Onions, Mustard Sauce

ROASTED CHICKEN BREAST • \$46/PP

Chicken Au Jus, Roasted Herb Mushrooms, Cheese Tortellini

SLOW-COOKED ATLANTIC COD • \$50/PP

Cauliflower Purée, Fresh Market Vegetables, Herb Vinaigrette

SLOW ROASTED SALMON • \$56/PP

Sweet Potato Mousseline, Lemon Butter Sauce, Roasted Seasonal Greens

BAKED LOBSTER • \$61/PP

Pesto & Lemon Risotto, Sun Dried Tomato Vinaigrette

GRILLED BEEF TENDERLOIN - \$64/PP

Pink Peppercorn Sauce, Roasted Fingerling Potatoes, Fresh Market Vegetables

DESSERT *(Select One)*

TROPICAL FRUIT CREMEUX TARTLETTE

Raspberries, Pistachio, Tarragon

RED FRUITS & CINNAMON CHEESECAKE

Berries Compote, Cinnamon Streusel

MILK CHOCOLATE MOUSSE

Cocoa Powder Crumble, Coffee Ice Cream, Cream Foam

SOUTHERN PEACH COBBLER

Stewed & Glazed Peaches, Vanilla, Caramel Topping

SEASONAL FRUIT SALAD CUPS

Mint, Champagne Sabayon, Coconut Sugar

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BOHEMIAN LUNCH BUFFETS

All Bohemian Buffet lunches include Fresh Bread, Iced Tea and Coffee service. Priced per person. Where applicable, buffets require a chef attendant at \$175. One Chef attendant per 75 guests, minimum of 25 guests. Events with less than 25 guests - \$7/person surcharge. All items are displayed for a maximum of 90 minutes to ensure health and safety standards.

LIGHT & HEALTHY • \$38/PP

Vegetable Minestrone

Fresh Herbs, Gluten Free Croutons

Strawberry Salad

Mixed Greens, Strawberries, Goat Cheese, Candied Nuts

Spelt Grain Salad

Feta, Chervil, Salted Toasted Walnuts, and Banyuls Olive Oil Vinaigrette

Roasted Atlantic Cod

Beurre Blanc Sauce

Slow Roasted Chicken Breast

Tomato & Capers Sauce

Seasonal Market Vegetables

Orzo Risotto Style

Parmesan, Chives, Sage, Hazelnut Crumble

Seasonal Fruit Salad

Roasted Nuts, Whipped Greek Yogurt, Fruit Coulis

Bohemian Chocolate Mousse

Mocha, Strawberries, Mint

REEDY RIVER • \$38/PP

Southern Cream Corn Soup

Charred Corn Kernels, Spicy Oil

Red Skin Potato Salad

Black Eyed Peas, Bacon, Pistachio, Arugula, Apple Cider Vinegar

Roasted Salmon

Butter & Lemon Sauce

Southern Fried Chicken

Hot Honey Vinegar

Baked Macaroni & Cheese

Cheddar & Panko-Herbs Crust

Roasted Garlic & Herb Baby Carrots

Southern Carolina Peach Cobbler

Stewed & Glazed Peaches, Vanilla, Caramel Topping

Apple Upside Down

Granola & Cinnamon Crumble, Meringue

SANDWICH SHOP • \$38/PP

Creamy Cauliflower Soup

Crispy Fried Onions

Baby Spinach & Arugula Salad

Aged Cheese, Roasted Mushrooms, New Orleans Vinegar Dressing

Burrata & Melon Salad

Balsamic Reduction, Basil, Truffle Oil

Potato Salad

Hard Boiled Egg, Red Wine Vinegar, Dijon Mustard Dressing

Sliced Roasted Turkey Breast

Bacon, Curry, Mayonnaise served on a Fresh Baguette

Chopped Lobster

Cheese & Wine Braised, Garlic Aioli, Herbs on a Buttery Roll

Elbow Pasta

Capers, Basil, Pickled Onions

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BOHEMIAN LUNCH BUFFETS *(Continued)*

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BUTCHER CHARCUTERIE BOARD • \$44/PP

Seasonal Soup Selection

Simply Green Salad

*Mixed Greens, Shaved Fennel, Strawberries, Pink
Peppercorn Dressing*

Red Bliss Potato Salad

Creamy Dijon Mustard Dressing

Homemade Pickles

Charcuterie & Antipasto Display

*Turkey, Prosciutto, Roast Beef, Salami, Swiss, Brie,
Parmesan, Cheddar, Artichokes, Roasted Peppers,
Kalamata Olives, Tomatoes*

House-made Delicatessen Specialties

*Chicken, Tuna & Egg Salad with the Following Toppings:
Lettuce, Tomato, Onions, Pickles, Grain Mustard,
Mayonnaise*

Kettle® Potato Chips

Fresh Whole Fruit

Assorted Warm Cookies & Caramel Brownies

TASTE OF ITALY • \$45/PP

Spicy Sausage Minestrone

Kale, Croutons

Nonna's Salad

Artichokes, Burrata, Basil, Balsamic Dressing

Gem Lettuce Salad

*Caramelized Tomatoes, Pistachios, Anchovies,
Croutons, Caesar Dressing*

Garlic & Sage Grilled Jumbo Shrimp

Pork Loin Lombardi

Capers, Creamy Mushroom Sauce

Grilled Asparagus

Rosemary & Garlic

Mashed Potatoes

Butter, Thyme, Touch of Truffle

Coffee Tiramisu

Pears in Wine Sauce

Pistachio

FALLS PARK • \$45/PP

Corn Salad

Goat Cheese, Scallions, Toasted Walnuts

Shrimp Salad

Fennel, Lemon Vinaigrette, Peppers, Tomato

Roasted Salmon

Butter & Lemon Sauce

Spiced Rubbed Chicken Breast

Butter & Bourbon Sauce

Roasted Broccolini

Sweet Potato Mousseline

Roasted Hazelnuts

Apricot Spice Cake

Cream Cheese Frosting, Herb Accents

Chocolate Cake

Caramelized Pecans

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BOHEMIAN LUNCH GRAB & GO

All Bohemian Grab & Go Lunches include a choice of Salad, Sandwich, Dessert, Whole Fruit and drink of choice.

SALADS *(Select One)*

PENNE PASTA ROASTED VEGETABLE SALAD

Tomatoes, Zucchini, Balsamic Onions

SHAVED BRUSSELS & ASPARAGUS SALAD

Crispy Shallots, Tomatoes, Kalamata Olives, Balsamic Honey Dressing

FINGERLING POTATO SALAD

Bacon, Dijon Mustard Dressing, Celery, Parsley

CHOPPED ROMAINE SALAD

Crumbled Feta, Tomatoes, Olives, Oregano Dressing

SANDWICHES *(Choice of Two)*

Minimum quantity of 5 per selection

ROASTED TURKEY • \$28/PP

Bacon, Curry Mayonnaise, Lettuce, French Baguette

GRILLED GARDEN VEGETABLE • \$28/PP

Zucchini, Eggplant, Tomatoes, Basil Pesto, Toasted Bread

GRILLED CHICKEN • \$29/PP

Sliced Avocado, Smoked Bacon, Swiss Cheese, Hoagie Roll

SMOKED TROUT • \$30/PP

Cabbage Slaw, Mojo Mayonnaise, Bagel

ROAST BEEF HOAGIE ROLL • \$30/PP

Aged Cheese, Arugula, Herbs Mayonnaise

MAINE LOBSTER SLIDER • \$32/PP

Buttery Brioche, Garlic Aioli, Arugula, Tarragon

PAN-SEARED & FLAMBÉED COGNAC SHRIMP WRAP • \$34/PP

Rouille Sauce, Lettuce, Lime

DESSERTS *(Select One)*

DOUBLE CHOCOLATE BROWNIE

MIXED FLAVORS OF MACARONS

SEASONAL FRUIT TARTLETTE

CHEF'S CHOICE OF COOKIES

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BOHEMIAN BREAKS

Bohemian Breaks are priced on 45 minutes of service; replenishments of any menu items after 45 minutes are charged on consumption. 12 guest minimum.

ENERGIZE • \$19/PP Gourmet Mixed Nuts Energy Bars Dark Chocolate Whole Fresh Fruits Coconut Water Seasonal Smoothies	MILK & COOKIES • \$19/PP House-baked Cookies <i>Chocolate Chip, Snickerdoodle, Oatmeal, Peanut Butter</i> Individual Mini Milk Shakes <i>Whole or 2% Milk</i>	FRESH OFF THE VINE • \$20/PP Peach Sweet Tea Candied Pecans Individual Fruit Cups Individual Yogurt Parfait Chocolate Drizzled Fruit Kabobs Seasonal Fresh Whole Fruit Mini Lemon & Berry Tarts	SWEET & SALTY • \$20/PP Pineapple & Salted Mixed Nuts Home-made Potato Chips Pimento Cheese Dip Cheesecake Bars Artisanal Sodas	CHOCOHOLIC • \$21/PP Chocolate Covered Strawberries House-baked Cookies <i>Chocolate Chunk & White Chocolate Chunk</i> Double Chocolate Brownies Chocolate Mousse Dark Chocolate Bites Chocolate Milk
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THE CANDY SHOP • \$23/PP Assortment of Six Favorites	BARISTA • \$24/PP Gourmet Coffee Flavored Syrups & Creamers, Swizzle Sticks, Cubed Sugars, Caramel & Chocolate Sauce Almond Biscotti Chocolate Covered Espresso Beans Miniature Coffee Cakes	TAKE A DIP • \$24/PP Chips <i>Spiced Kettle, Pita, Tortilla Chips, Carrots, Celery, Cucumbers, Peppers,</i> Dips <i>Pimento Cheese, Onion Dip, Red Pepper Hummus, Guacamole</i>	MAKE YOUR OWN TRAIL MIX • \$24/PP House-made Granola Toasted Nuts & Seeds Yogurt Raisins Dried Fruits M&Ms Chocolate Pieces Pretzels Toasted Coconut	EURO • \$25/PP Domestic & Imported Artisan Cheeses Bohemian Hunt Board with Accompaniments Marinated Olives French Baguette Dried Apricots
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BOHEMIAN BREAK ENHANCEMENTS

Bohemian Breaks are priced on 45 minutes of service; replenishments of any menu items after 45 minutes are charged on consumption. 12 guest minimum.

BAKERY

FUDGE BROWNIES & BLONDIES • \$60/DOZ

ASSORTED BAKERY BARS • \$60/DOZ

Oreo Brownie, Caramel Blondie Bar, Marshmallow Rice Crispy Treat

ASSORTED COOKIES • \$62/DOZ

Chocolate Chip, Peanut Butter, Oatmeal, Snickerdoodle

SELECTION OF HOUSE BAKED MUFFINS & CRESCENTS • \$62/DOZ

Salted Whipped Butter, Homemade Seasonal Fruit Jam

PASTRY BASKET • \$62/DOZ

Assortment of Freshly Baked Croissants, Seasonal Muffins. Salted Whipped Butter and Homemade Seasonal Fruit Jam.

GRANOLA

GRANOLA BARS • \$6/EACH

INDIVIDUAL BAG SNACK MIX • \$6/EACH

INDIVIDUAL BAG TRAIL MIX • \$6/EACH

KIND® BARS • \$8/EACH

FRESH FRUIT & VEGETABLES

ASSORTED WHOLE FRUIT • \$4/EACH

INDIVIDUAL FRUIT PARFAITS • \$7/EACH

Ripe Berries & Greek Yogurt layered with Fruit Purée & House-made Granola

INDIVIDUAL VEGETABLE CRUDITÉS • \$7/EACH

Avocado Ranch Dip

SLICED FRESH FRUIT & BERRIES • \$8/PERSON

FRUIT KABOBS • \$60/DOZ

COLD SNACKS

SIGNATURE ICE CREAM BARS • \$8/EACH

Dark Chocolate & Vanilla Almond Bars

HUMMUS & PITA • \$8/PERSON

Pita, Celery, Carrots

SALTY SNACKS

ASSORTED CANDY BARS • \$5/EACH

INDIVIDUAL BAGS OF CHIPS & PRETZELS • \$6/EACH

INDIVIDUAL BAGS OF POPCORN • \$6/EACH

INDIVIDUAL GREEK & FRUIT YOGURT • \$6/EACH

HOUSE-MADE KETTLE CHIPS • \$20/POUND

GOURMET MIXED NUTS • \$28/POUND

BAR SNACK MIX • \$30/POUND

WARM SALTED PRETZELS • \$64/DOZ

Mustard, Beer Cheese

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BUTLER PASSED HORS D'OEUVRES

Choose up to six Butler Passed Hors D'oeuvres. Two dozen minimum per selection.

LAND

ROASTED BEEF CARPACCIO • \$62/DOZ

Capers, Lemon Mayo

CHICKEN MOUSSE CROSTINI • \$66/DOZ

Port Wine Reduction, Apple Jam

BEEF SATAY* • \$72/DOZ

Peanut Sauce

WILD MUSHROOM RAVIOLI • \$72/DOZ

Shredded Short Ribs, Parsnip Purée

CAVIAR DEVEILED EGGS • \$95/DOZ

PORK BELLY BITES • \$100/DOZ

Apple Compote, Ginger, Scallions

SEA

SHRIMP COCKTAIL • \$65/DOZ

Atomic Cocktail Sauce, Arugula, Lemon

TUNA TARTARE* • \$70/DOZ

Yuzu Soy Vinaigrette

SEAFOOD CEVICHE* • \$72/DOZ

Shrimp, Sea Bass, Pico de Gallo, Avocado Purée, Chili Sauce

SHRIMP & GRITS • \$72/DOZ

Charred Tomato Relish, Bacon

SEARED SCALLOPS • \$72/DOZ

Cauliflower & Corn Sofrito, Lemon & Pepper Purée

MINI CRAB CAKES • \$78/DOZ

Remoulade Sauce

GARDEN

EGGPLANT TEMPURA • \$60/DOZ

Mozzarella, Espelette Piment Vinaigrette

ARANCINI • \$64/DOZ

Roasted Eggplant, Aged Cheese, Spicy Marinara

CREAMY MAC & CHEESE

CROQUETTES • \$64/DOZ

Green Goddess Sauce

TOMATO TART • \$65/DOZ

Phyllo, Eggplant, Rosemary & Basil Crumble

HUMMUS CUP • \$65/DOZ

Served with Pita Bread or Vegetables

BLINIS • \$115/DOZ

Crème Fraîche, Vegetable Caviar

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BOHEMIAN DINNER BUFFETS

All Bohemian Dinner Buffet Selections include Coffee Service. Priced per person. For a minimum of 25 guests. Events with less than 25 guests will have an additional \$250 surcharge.
All items are displayed for a maximum of 90 minutes to ensure health and safety standards.

LIBERTY BRIDGE • \$89/PP

Potato Soup
Creamy Leeks, Caramelized Crispy Onions

Local Leafy Greens
Aged Cheese, Country Ham, Walnuts, Baby Tomatoes,
Honey Mustard Dressing

Baby Spinach Salad
Arugula, Aged Cheese, Roasted Trumpet Mushrooms,
Red Wine Vinaigrette

Chiffonade Romaine Salad
Crumbled Bleu Cheese, Tomatoes, Olives, Shallot Dressing

Campfire Chicken
Hickory Smoked Au Jus Reduction

Sizzling Salmon Filet
Shallots, Lemon Beurre Blanc, Potato Hash, Fried Brussels
Sprouts

Grilled Pork Tenderloin
Herb Crusted, Creamy Mushroom & Wine Sauce, Roasted
Pepper Grits, Green Beans

Chocolate Mocha Mousse
Cocoa Crumble, Coffee Ice Cream, Milk Foam

SOUTHERN COASTAL HARVEST • \$99/PP

Creamy Corn Soup
Charred Corn, Cilantro, Pickled Onions

Poblano & Corn Salad
Roasted Poblano, Charred Corn Kernels, Goat Cheese,
Creamy Tomato Dressing

Baby Spinach Salad
Arugula, Aged Cheese, Roasted Trumpet Mushrooms, Red
Wine Vinaigrette

Potato Gratin
Truffle & Herbs Butter

Beef Tenderloin*
Parsley, Pink Peppercorn Sauce

Baked Lobster Tails
Espelette Piment Butter

Roasted Atlantic Salmon*
Succotash Dressing

Roasted Asparagus
Tarragon Butter

Country Roasted Cabbage
Peanuts, Bok Choy, Sesame

BOHEMIAN CHOPHOUSE • \$129/PP

Lobster Spinach Dip Phyllo Cup
Baked Cheese

Chilled Carrot Shooters
Crème Fraîche, Paprika

Warm Butternut Squash & Apple Soup
Vanilla Truffle Oil

Bohemian Wedge Salad
Bacon, Crumbled Bleu Cheese, Tomato Confit, Spicy Ranch Dressing

Tuscan Salad
Roasted Artichokes, Mozzarella Cheese, Sun-dried Tomatoes,
Balsamic Reduction

Herb Crusted Roasted Lamb Chops
Mint & Grain Mustard Sauce

Espresso Crusted Beef Tenderloin*
Truffle Butter, Flight of Finishing Salts

Roasted Pork Shanks & Cracklings
Boneless, Overnight Slow Roasted

Tortellini Bergamasque
Grilled Asparagus, Sage Butter Sauce

Stuffed Tomatoes
Parmesan, Mushroom, Basil, Breadcrumbs

New York Cheesecake
Berry Compote

Double Trouble Cake
Dark & Milk Chocolate Cake, Covered with Brownie Pieces
& Ganache

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BOHEMIAN DINNER BUFFET ENHANCEMENTS

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CARVING STATIONS

ROASTED HONEY COUNTRY HAM • \$200

(Serves 30)

Sweet Bay Mustard, Onion Marmalade

HERB ROASTED TURKEY BREAST • \$250

(Serves 20)

Cranberry Citrus Relish, Au Jus Reduction

CIDER HONEY PORK LOIN • \$300

(Serves 30)

Calvados, Apple Confit, Mango Chutney

ROASTED SALMON EN CROUTE* • \$350

(Serves 20)

Cucumber Yogurt, Fresh Lemon

ROASTED BEEF TENDERLOIN* • \$450

(Serves 15)

Bearnaise, Chimichurri, Bordelaise Sauce

ROASTED PRIME RIB* • \$700 (Serves 25)

Horseradish Aioli, Red Onion Marmalade

DISPLAYS

ARTISANAL CHEESE DISPLAY • \$15/PP

Goat Cheese, Stilton, Whipped Gournay, Barely Buzzed Cheese, Marinated Olives, Seasonal Chutney, Rustic Baguette, Crackers

BOHEMIAN HUNT BOARD • \$17/PP

Prosciutto, Soppressata, Southern Smash, Goat Cheese, Barely Buzzed Cheese, Whipped Gournay, Marinated Imported Olives, Seasonal Preserves, Antipasto, Rustic Baguette, Crackers

ANTIPASTO DISPLAY • \$18/PP

Hummus, Grilled Asparagus, Peppers, Squash, Zucchini, Balsamic Reduction Drizzle, Dried Apricots, Pistachio, Honey, Italian Baguette, Flatbread

CHILLED BLACK TIGER SHRIMP

COCKTAIL • \$21/PP

Served with Traditional Cocktail Sauce (3 Pieces Per Person)

GNOCCHI BAR STATION • \$22/PP

Roasted Mushrooms, Truffle Oil, Onions, Roasted Garlic, Sage, Butter Cream Sauce

OVERNIGHT SLOW-COOKED BEEF SHORT RIBS ACTION STATION • \$24/PP

Fried Pickled Mushrooms, Onion & Cilantro Vinaigrette or Fresh Scallions with choice of: Creamy Grits, Sweet Potato Light Mousseline or Roasted Polenta

SOUTHERN SHRIMP & GRITS

STATION • \$26/PP

Tasso Ham, Sliced Green Onions, Crisp Andouille Sausage, Charred Sweet Corn, Diced Heirloom Tomatoes, Cajun-Style Cream Sauce

SLIDER BAR STATION* • \$26/PP

Elk, Bison, Beef, Brioche Bun, Lettuce, Tomato, Onion, Pickles, Peppercorn Steak Sauce, Tomato Jam, Horseradish Cream

SEAFOOD DISPLAY* • \$52/PP

Villahermosa-style Ceviche, Chilled Black Tiger Shrimp, Tuna Poke, Wakame Salad, Crab Picks, Smoked Hot Sauce, Lemon-soy, Traditional Cocktail Sauce, Lemon Wedges

*This item may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness.

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BOHEMIAN PLATED DINNERS

All Plated Dinner Selections include Fresh Bread, Coffee, and Tea Service. Priced per person.

FIRST COURSE *(Soup or Salad, Select One)*

CREAMY ARTICHOKE SOUP

Truffle, Goat Cheese, Brioche

CREAMY CAULIFLOWER SOUP

Leeks, Radishes, Roasted Bacon, Truffle Oil

GUMBO YA-YA

Chicken, Andouille Sausage, Peppers, Rice

MINISTRONE

Basil Pesto, Sourdough Croutons

CAESAR SALAD

Baby Gem Lettuce, Oregano, Pistachio, Confit
Tomatoes, Anchovies, Croutons, Caesar Dressing

WEDGE SALAD

Iceberg Lettuce, Bleu Cheese, Tomatoes, Olives,
Shallot Dressing

BABY SPINACH SALAD

Arugula, Aged Cheese, Roasted Shimeji
Mushrooms, New Orleans Vinegar Dressing

ARUGULA & PEAR SALAD

Candied Nuts, Bleu Cheese, Bacon, Red Onion,
Balsamic Reduction, Saba

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BOHEMIAN PLATED DINNERS (Continued)

All Plated Dinner Selections include Fresh Bread, Coffee, and Tea Service. Priced per person.

SECOND COURSE (Select One)

LAND	SEA	DUETS
RED WINE BRAISED BEEF SHORT RIBS • \$79/PP Slow-cooked in Wine for 12 hours, Cocoa, Herbs STUFFED CHICKEN BREAST • \$79/PP Locally Sourced, Stuffed with Mushrooms & Herbs DUCK BREAST • \$99/PP Lavender & Provence Herb Crust, Wine & Citrus Sauce GRILLED VENISON LOIN \$99/PP Cocoa, Maple, Rosemary, Malbec Sauce BEEF FILET MIGNON* • \$109/PP Herb & Wine Au Jus Reduction HERB CRUSTED ROASTED LAMB CHOPS • \$109/PP Mint & Grain Mustard Sauce	ATLANTIC COD FILET • \$89/PP Roasted with Lemon Beurre Blanc GRILLED GROUPER • \$89/PP Smoked Lemon & Basil Cream Sauce SALMON FILET • \$89/PP Baked with Honey, Provence Herbs & Citrus Sauce BLACK SEA BASS • \$99/PP Grilled Mango, Tomato & Onion Salsa GARDEN MULTICOLOR BABY CARROTS • \$69/PP Mousseline & Sautéed, Ginger, Potato Crust, Caramelized Pistachio GARDEN TERRINE • \$69/PP Eggplant, Zucchini, Peppers, Arugula Pesto, Cipolini Onions	GRILLED FILET MIGNON & ROASTED SALMON* • \$119/PP Wine Au Jus Reduction & Lemon Sauce GRILLED FILET MIGNON & GRILLED SHRIMP* • \$119/PP Pink Peppercorn Sauce GRILLED FILET MIGNON & BUTTER POACHED LOBSTER* • \$129/PP Tarragon Butter

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BOHEMIAN PLATED DINNERS *(Continued)*

All Plated Dinner Selections include Fresh Bread, Coffee, and Tea Service. Priced per person.

SIDES *(Select Two)*

STARCHES

PAN SEARED POLENTA

Roasted Red Peppers, Chives

YUKON GOLD POTATO GRATIN

FREGOLA SARDA PASTA

Tomato & Basil

VEGETABLES

ROASTED FARMERS VEGETABLES

CONFIT TOMATOES

Mushrooms

SAUTÉED BABY CARROTS

Toasted Almonds, Herbs

THIRD COURSE *(Dessert, Select One)*

PASSION FRUIT CRÉMEUX TARTLETTE

Raspberries, Red Fruit Sauce

MILK CHOCOLATE MOUSSE

Cocoa & Nuts Crumble, Coffee Ice Cream, Milk Foam

OPERA CAKE

Espresso Buttercream, Chocolate Ganache, Vanilla Biscuit

LEMON CURD TART

Meringue, Lemon Confit, Coconut

CRÈME BRÛLÉE

Vanilla Bean, Fresh Berries

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GRAND RECEPTION DISPLAYS

50 guest minimum. Less than 50 guests may select from the A La Carte Displays. Priced per person.

GRAND RECEPTION

#1 • \$75/PP

Artisanal Cheese Display

Goat Cheese, Stilton, Whipped Gournay, Barely Buzzed Cheese, Marinated Olives, Seasonal Chutney, Rustic Baguette, Crackers

Shrimp & Grits Bar

Creole Spiced Local Shrimp, Tasso Cream, Stone Ground Cheddar Grits, Tasso Ham, Sliced Green Onions, Crisp Andouille Sausage, Charred Sweet Corn, Diced Heirloom Tomatoes

Select One:

Herb Roasted Turkey

Cranberry Citrus Relish, Pan Jus

Roasted Beef Tenderloin*

Bearnaise, Chimichurri, Bordelaise Sauce

GRAND RECEPTION

#2 • \$89/PP

Artisanal Cheese Display

Goat Cheese, Stilton, Whipped Gournay, Barely Buzzed Cheese, Marinated Olives, Seasonal Chutney, Rustic Baguette, Crackers

Shredded Beef Short Ribs

Choice of Creamy Grits or Sweet Potato Light Mousseline or Roasted Polenta.

Add on Fried Pickled Mushrooms or Pickled Red Onions & Cilantro Vinaigrette

Gnocchi Bar

Roasted Mushrooms, Truffle Oil, Onions, Roasted Garlic, Sage, Butter Cream Sauce

Pasta (Select two)

Cheese Cavatappi

White Sauce, Asparagus, Mushrooms, Peas

Orecchiette Pasta

Heritage Pork Sausage, Tomatoes, Wild Broccolini, Pine Nuts

Cheese Tortellini

Prosciutto, Peas, Parmesan Cheese, Cream

Penne Arrabiata

Spicy Tomato Sauce, Calabrian Chilis, Parsley, Garlic, Extra Virgin Olive Oil

Tiramisu

Espresso, Cocoa, Chocolate

Cannoli

Sweet Lemon & Ricotta with Wild Berry Wine Sauce

GRAND RECEPTION

#3 • \$89/PP

Antipasto Display

Hummus, Grilled Asparagus, Peppers, Squash, Zucchini, Balsamic Reduction Drizzle, Dried Apricots, Pistachio, Honey, Italian Baguette, Flatbread

Warm Brie en Croûte

Sliced Rustic Breads, Orange & Thyme Marmalade

Lobster Rolls

Lobster Salad, Buttery Brioche Roll, Cocktail Sauce, Lemon Add-on fried shallots, coleslaw

Gnocchi Bar

Roasted Mushrooms, Truffle Oil, Onions, Roasted Garlic, Sage, Butter Cream Sauce

Assorted Cakes & Pies

GRAND RECEPTION

#4 • \$129/PP

Antipasto Display

Hummus, Grilled Asparagus, Peppers, Squash, Zucchini, Balsamic Reduction Drizzle, Dried Apricots, Pistachio, Honey, Italian Baguette, Flatbread

Bohemian Hunt Board

Prosciutto, Soppressata, Southern Smash, Goat Cheese, Barely Buzzed Cheese, Whipped Gournay, Marinated Imported Olives, Seasonal Preserves, Antipasto, Rustic Baguette, Crackers

Seafood Display*

Villahermosa-style Ceviche, Chilled Black Tiger Shrimp, Tuna Poke, Wakame Salad, Crab Picks, Smoked Hot Sauce, Lemon-soy, Traditional Cocktail Sauce, Lemon Wedges

Bohemian Patisserie

Petits Fours, Macarons, Passion Fruit-Raspberry Tartlets, Dark Chocolate Truffle

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DESSERT STATIONS

20 guest minimum.

MEXICAN CHURRO CART • \$16/PP

Cinnamon Churros

Dulce de Leche

Chocolate Ganache

Vanilla Crème

Anglaise

CHOCOLATE MOUSSE BAR • \$17/PP

Salted Pretzels

Crushed Cocoa Nibs

White Chocolate Chips

Mini Marshmallows

Toasted Coconut

Salted Caramel Sauce

CAMPFIRE S'MORES STATION • \$19/PP

Caramelized

Marshmallows

Milk & White Chocolate
Bars

Reese's® Peanut Butter
Cups

Graham Crackers

Mini Salted Pretzel Twists

S'mores Dip

BANANAS FOSTER STATION • \$19/PP

Dark Rum

Flambéed Bananas

Vanilla Ice Cream

Toasted Nuts

FLAMBÉED STRAWBERRY SHORTCAKE • \$19/PP

Brandy

Flambéed Strawberries

Vanilla Ice Cream

Vanilla Shortbread Crumble

BOHEMIAN PATISSERIE • \$25/PP

Petits Fours

Macarons

Passion Fruit Raspberry
Tartlette

Dark Chocolate Truffle

Creamy Vanilla Eclair

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RECEPTION BEVERAGES

OPEN HOST BAR

Prices are per person, per hour. Includes assorted waters, juice and sodas.

PREMIUM

1 HOUR • \$37
2 HOURS • \$47
3 HOURS • \$57
4 HOURS • \$67
5 HOURS • \$77

LUXURY

1 HOUR • \$39
2 HOURS • \$49
3 HOURS • \$59
4 HOURS • \$69
5 HOURS • \$79

BEER & WINE

1 HOUR • \$20
2 HOURS • \$27
3 HOURS • \$34
4 HOURS • \$41
5 HOURS • \$48

WINE & SPARKLING

Kessler® By Raymond®, Napa
Chardonnay

Kessler® By Raymond®, Napa
Cabernet Sauvignon

Poema
Cava, Brut

BEER

Domestic & Import

HOST BAR

On consumption, plus service charge and tax.

NON-ALCOHOLIC

Sodas & Juices • \$5
Mineral Waters • \$5

BEER

Domestic • \$9
Import • \$10

WINE | HOUSE WINE

Glass • \$10
Bottle • \$40

LIQUOR

Premium • \$12
Luxury • \$14

CASH BAR

Prices Include Service Charge & Tax

NON-ALCOHOLIC

Sodas & Juices • \$7
Mineral Waters • \$7

BEER

Domestic • \$12
Import • \$13

WINE | HOUSE WINE

Glass • \$13
Bottle • \$54

LIQUOR

Premium • \$17
Luxury • \$19

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SPECIALTY BARS & BEVERAGE ENHANCEMENTS

CORDIALS

Charged on Consumption. 2 hrs recommended as an after dinner bar to complement dessert selections.

2 OZ. SERVING • \$14

B&B®, Baileys®, Cointreau®, Disaronno®, Frangelico®, Drambuie®, Grand Marnier®, Kahlúa®, Sambuca, Southern Comfort®, Campari®, Courvoisier®, Rémy Martin®, Hennessy®

STANDARD CORDIAL BAR • \$36 PP

Disaronno®, Amaretto, Frangelico, Kahlúa®, Sambuca, Bailey's®

DELUXE CORDIAL BAR • \$42 PP

Disaronno®, Amaretto, Courvoisier®, Frangelico, Kahlúa®, Sambuca, Bailey's®, Port Wine

A WAKE-UP CALL

Charged on Consumption

MIMOSAS

Premium • \$12

Luxury • \$14

Fresh Orange, Peach or Pineapple Juice

BLOODY MARY STATION

Premium • \$14

Luxury • \$16

BUBBLY BAR • \$28PP

Up to 3 hours (select two)

Prosecco, Triple Sec, Orange Twist

Sparkling Wine, Raspberry, Chambord

Prosecco, Rose Water Simple Syrup, Strawberry

COCKTAILS

BLUE RIDGE MOUNTAIN

MOJITO • \$210/GAL

Flor de Cana® Rum, Mountain Mint, Lime Juice, Champagne

BOURBON RUM PUNCH • \$210/GAL

Bourbon, Grapefruit Juice, Rosemary-infused Aperol, Sparkling Wine

SPARKLING FRENCH • \$210/GAL

Beefeater® Gin, Lemon, Demerara Sugar, Sparkling Cava

THE SMOKED MAPLE OLD

FASHIONED • \$300/GAL

Rye Bourbon, Smoked Maple Syrup, Bitters, Orange

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SPECIALTY BARS & BEVERAGE ENHANCEMENTS *(Continued)*

SANGRIA \$130/GAL *(Select One)*

WHITE WINE SANGRIA

Chardonnay, Brandy, Cointreau,
Orange Juice, Simple Syrup, Club Soda

Chardonnay, Apricot Brandy,
Pineapple Juice, Honey, Club Soda

RED WINE SANGRIA

Cabernet, Brandy, Peach Schnapps,
Simple Syrup, Raspberry

Cabernet, Honey, Apple Schnapps,
Simple Syrup, Ginger Ale

Malbec, Brandy, Triple Sec,
Grapefruit Juice, Pineapple Juice

SCHEDULE OF FEES

BARTENDER

A bartender fee of \$175/bartender will be applied for each bartender (4 hours). Each additional hour is \$50/bartender. Minimum of one bartender per 75 guests.

WINE SERVICE

Bottle Price

CASH BAR MINIMUM

\$500 drink spend per bar + Tax + Gratuity

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THE KESSLER DIFFERENCE

We believe where expected ends, extraordinary begins. It's why our spaces inspire, our cuisine and cocktails dare you to taste something new, and our experiences are designed to take your event beyond the ordinary. We invite you to imagine things differently, boldly step away from what you've always done and create an event that's truly inspiring.

Let's begin creating your Exceptional Event together. Contact our team at **gbgsales@kesslercollection.com** to begin.

LOBBY SEATING