

THE UNION CLUB OF BOSTON

Eight Park Street
Boston, Massachusetts 02108
Telephone: (617) 227-0589
Facsimile: (617) 227-2516

Meeting and Banquet Services

PRIVATE ROOM RENTAL CHARGES

For week day member events a private room rental charge of \$5.00 per person per meal period (\$100.00 minimum) will be added to your account. For week day member-sponsored events a private room rental charge of \$10.00 per person per meal period (\$100.00 minimum) will be added to your account. To qualify as a member event the sponsoring member must be present, the event must serve a social purpose and the event must be paid by the sponsoring member's personal check. If additional private rooms are requested, a modest charge will be added to your account.

For week end use of the Club a minimum facility rental fee of \$1,000.00 will be charged. Additionally, a \$5,000.00 food and beverage minimum is required. Please speak with the Director of Member Services for additional weekend pricing information.

ADDITIONAL CHARGES

A fifteen percent House Charge for member events or a twenty percent House Charge for member-sponsored events will be added to all food, beverage, private room, floral and audio-visual charges. The Massachusetts sales tax on meals of five percent will be applied to all food, beverage, and private room charges. In some instances labor charges may be incurred. All tax-exempt organizations must provide the Club's accounting office with a copy of their tax exempt organization certification prior to the day of the event. If a copy is not received by the day of the event, sales tax will be charged.

DEPOSIT

The Club requires a deposit for all function bookings. Deposits reserving private room space will be refunded if the event is canceled seven days prior to the function date.

GUARANTEE

The guaranteed number of attendees must be received by 12:00 noon two business days prior to an event. This number will constitute a guaranteed minimum which is not subject to reduction. If a guarantee is not received, the guaranteed minimum will be the estimate given when finalizing arrangements ten days prior to the event. The Club will be prepared to serve four percent above the number of attendees guaranteed.

BEVERAGE SERVICE

Beverages will be billed to your account at individual drink prices. The wait staff will serve cocktails from our service bar when there are fewer than fifteen guests in attendance at an event. For parties of fifteen or more guests, a bartender will be assigned at no charge to your account. A cashier's fee of \$1.50 per person will be charged for a cash bar.

ALCOHOLIC BEVERAGES

Alcoholic beverages will not be served to any person who is less than twenty-one years of age. Adequate proof of age may be requested. No person at an event may purchase or obtain any alcoholic beverages for persons less than twenty-one years of age. Alcoholic beverages will not be served at your function to any person who appears to be intoxicated. The staff's decision on whether to serve a person will be final. No alcoholic beverages may be brought into the Club House or into any function room by anyone except Club staff and no alcoholic beverages may be taken out of the club house.

AUDIO-VISUAL EQUIPMENT

Audio-visual equipment rental arrangements may be made through the Club. Please place your order with the Banquet Department seventy-two hours prior to your scheduled function. Podium/microphone complimentary; overhead projector and screen \$55.00, carousel projector and screen \$55.00, LCD projector \$100, television and VCR \$80.00, flip chart with markers \$20.00.

FLORAL DECORATIONS, MUSIC, AND VALET PARKING

Table centerpieces and other floral arrangements may be ordered through the Club. The Club will be pleased to make recommendations for a pianist, harpist, band or a DJ, and/or valet parking upon request.

APPROPRIATE DRESS AND CELLULAR PHONES

"Business casual" (shirts with collar, dress slacks and non-athletic shoes for men and equivalent attire for women) is the minimum standard dress in the Club House, though many male Members and guests will continue to appear in suit and tie. Athletic attire is never appropriate in the Club House. Specific attire may be required for special Club events. Cellular telephones may not be used in any area where other Members or Guests may hear or observe the conversation. If you find it necessary to use one, please do so in a phone booth or outside the Club House.

BANQUET BREAKFAST MENU

• Continental Breakfast •

Executive Continental

*Fresh Bagels and Cream Cheese
Assorted Sliced Fruits and Berries
Fresh Orange, Grapefruit and Cranberry Juice
Assorted Muffins and Breakfast Breads with Butter,
Jam and Marmalade
Freshly Brewed Coffee, Decaffeinated Coffee and
Tea Selections
\$12.75*

Healthy Start

*Seasonal Fruit Salad
Individual Assorted Yogurts
Fresh Bagels and Cream Cheese
Assorted Cold Cereals and Granola
Skim and Whole Milk
Fresh Orange Grapefruit and Cranberry Juice
Freshly Brewed Coffee, Decaffeinated Coffee and Tea
Selections
\$14.75*

• Served Breakfasts •

*Cinnamon French Toast
Warm Vermont Maple Syrup, Fresh Fruit
\$12.50*

*Two Eggs (any style)
Hickory Smoked Bacon or Country Sausage,
Toast, Bran Muffins or English Muffins, Jam, Marmalade, and Butter
\$13.00*

*Traditional Eggs Benedict
Canadian Bacon and Hollandaise Sauce,
Seasonal Vegetables and Breakfast Potatoes
\$16.00*

*Each Breakfast Entree includes Fresh Orange Juice, Coffee, Tea and Decaffeinated Coffee
Breakfasts served as buffets are subject to an additional charge of \$2.00 per person*

BANQUET LUNCHEON MENU

Each luncheon entree includes choice of soup or salad, fresh baked rolls and butter, choice of dessert and coffee, decaffeinated coffee or tea. All entrees are served with the Chef's choice of seasonal vegetables and starch. For an additional charge you may upgrade to a four course meal or substitute your soup or salad for a specialty appetizer.

• Soups •

*French Onion Gratinée
New England Clam Chowder
Potato and Leek (Hot or Chilled)
Roasted Wild Mushroom and Chicken
Consommé*

*Classic Minestrone
Split Pea and Smoked Ham
Cream of Roasted Curried Cauliflower
Lobster Bisque with Crème Fraîche and Chive
Croutons (\$2.00 additional)*

• Salads •

*Salad Maison
Bibb and Watercress Salad
Caesar Salad, Parmagiano Reggiano, Garlic Croutons
Arugula, Roasted Tomatoes, Fresh Mozzarella and Basil Vinaigrette
Baby Spinach, Roasted Mushrooms, Goat Cheese and Balsamic Vinaigrette*

• Specialty Appetizers •

*Parmesan Risotto Cake with Roasted Tomatoes and Fresh Basil Concassée, \$7.00
Country Pate with Cumberland Sauce and Toast Points, \$8.00
Traditional Smoked Salmon Plate, \$8.50
Crab Cakes, Remoulade and Lime Cilantro Salsa, \$8.50
Shrimp Cocktail with Mignonette and Cocktail Sauce, \$9.50
Seafood Martini, Citrus and Pink Peppercorn Vinaigrette, \$9.50
(with lobster only), \$13.50*

• Luncheon Desserts •

*Key Lime Pie
Tahitian Vanilla Crème Brule
Apple Crumb Pie (a la mode)
Tiramisu with Espresso and Amaretto Coulis
Assorted Ice Creams and Sorbets with Macaroons
New York Style Cheesecake with Strawberry Sauce
Seasonal Fruit Trifle with Lemon Curd and Raspberry Coulis
Chocolate Mousse with Dark Chocolate Shavings and Fresh Cream*

BANQUET LUNCHEON MENU

Each luncheon entree includes choice of soup or salad, fresh baked rolls and butter, choice of dessert and coffee, decaffeinated coffee or tea. All entrees are served with the Chef's choice of seasonal vegetables and starch. For an additional charge you may upgrade to a four course meal or substitute your soup or salad for a specialty appetizer.

• Salad / Cold Entrées •

Caesar Salad with Grilled Chicken, \$17.50 (with Grilled Shrimp, \$24.00)

• Vegetarian •

Grilled Vegetable Plate, Balsamic Syrup, \$18.50

Roasted Acorn Squash and Cranberry Risotto with Spiced Walnuts, \$18.50

*Parmesan Polenta Cake with Grilled Portabella, Roasted Red Peppers,
Arugula and Roasted Fennel Coulis, \$19.00*

• Fish/Seafood •

Broiled Scrod with Herb Crumbs, \$30.00

Oven Roasted Salmon Filet, Citrus Beurre Blanc, \$30.00

Grilled Marinated Shrimp Brochette with Tropical Fruit Chutney, \$32.00

Grilled Marinated Swordfish, Roasted Tomato Concasse, \$34.00

Pan Seared Pignoli Coated Halibut, Dill and Roasted Yellow Pepper Pesto, \$34.00

Grilled Tuna Steak topped with Oven Roasted Roma Tomatoes and Baby Fennel Chutney, \$34.00

• Poultry •

Pistachio Crusted Turkey Medallions, Fresh Cranberry and Blood Orange Chutney, \$26.00

Grilled Statler Chicken Breast, Lemon-Thyme Glaze, \$27.50

Mesquite Grilled Chicken Breast, Red Pepper and Cilantro Coulis, \$27.50

Chicken Cordon Bleu, \$28.50

Pan Roasted Duck Breast, Pineapple and Pickled Ginger Chutney, \$32.00

• Pork •

Herb Crusted Roasted Pork Loin, Apple/Pear Chutney, \$28.00

Roasted Pork Tenderloin, Roasted Wild Mushroom Marsala Sauce, \$28.00

BANQUET LUNCHEON MENU

🍷 Veal 🍷

Cornmeal Crusted Baby Veal Rack, Chianti Syrup, \$32.00

🍷 Lamb 🍷

Rosemary Crusted Roasted Lamb Leg, Apple-Mint Jus, \$32.00

Roasted Domestic Rack of Lamb, Rosemary Au Jus, \$40.00

🍷 Beef 🍷

Grilled Petite N.Y. Sirloin, Tarragon Vinaigrette, \$32.00

Roasted Sliced Beef Tenderloin, Béarnaise Sauce, \$34.00

Grilled Petite Filet Mignon, Great Hill Bleu Cheese and Port Wine Sauce, \$34.00

🍷 Union Club Lunch Buffet 🍷

*New England Clam Chowder
or Soup du Jour*

Mixed Green Salad with Assorted Dressings

Choice of two of the following entrées:

Roasted Salmon, Citrus Hollandaise

Sautéed Tilapia with Red Beet Vinaigrette

Chicken Marsala with Roasted Wild Mushrooms

Herb Crusted Pork Loin, Pear-Balsamic Chutney

Grilled Marinated Flank Steak, Horseradish Cream

Grilled Halibut in Roasted Tomato and Fennel Broth

Chef's Choice of Starch and Seasonal Vegetable

Choice of one dessert:

Warm Apple-Peach Cobbler

Tahitian Vanilla Crème Brule

Assorted Homemade Cookies and Brownies

\$52.00

BANQUET LUNCHEON MENU

❖ Sandwich Buffet ❖

Mixed Greens Salad with Assorted Dressings
Sliced Deli Meats, Tuna Salad and Cheese with Assorted Breads
Choice of Fresh Pasta Salad or Potato Salad
Lettuce, Tomatoes, Onions, Pickles, Condiments and Potato Chips
Assorted Cookies and Brownies
\$22.50

❖ Antipasto Buffet ❖

Caesar Salad with Traditional Dressing
Assorted Italian Cold Cuts
Roasted Mushrooms and Marinated Artichokes, Stuffed Peppers and Parmesan Shavings
Tuna Salad in Extra Virgin Olive Oil
Arugula Salad with Tomatoes, Fresh Buffalo Mozzarella, Basil Vinaigrette
and Fresh White Marinated Anchovies
Chocolate and Sweet Ricotta Canollis
\$24.50

❖ Executive Deli Buffet ❖

Soup du Jour
Grilled Vegetable and Rice Salad
Four Bean Salad
Assorted Baby Greens with Homemade Balsamic Vinaigrette
Avocado Stuffed with Fresh Crabmeat and Shrimp Salad
Sliced Grilled Herb Marinated Chicken Breast and Vegetable Roll up
Sliced Fruit Platter
Assorted Mini Pastries
\$30.00
Add Chilled Sliced Roast Tenderloin, \$3.00 additional

❖ Cookies and Snacks ❖

Potato Chips and Pretzels, \$2.50
Shortbread Cookies and
Chocolate Brownies, \$3.00
Almond Macaroons and Chocolate
Chip Cookies, \$3.00
Assorted Sliced Fruits and Berries, \$5.00

❖ Beverages ❖

Freshly Brewed Iced Tea, \$2.00
Coffee, Tea, Decaffeinated Coffee, \$3.00
Assorted Sodas and Mineral Water, \$3.00

BANQUET HORS D'OEUVRES MENU

Hot Hors d'oeuvres

Spinach Phyllo Triangles, \$1.75

*Mini Vegetable Spring Roll,
Soy and Scallion Sauce, \$1.75*

*Grilled Portobello and Caramelized Onion
Tartlet with Balsamic Syrup, \$2.00*

*Tandori Style Chicken or Teriyaki Beef Satay,
Honey Orange Sauce, \$2.00*

Mini Chicken Wellington, \$2.00

*Sweet Sausage and Roasted Fennel Stuffed
Mushrooms, \$2.00*

Brie, Almond and Pear Phyllo Flower, \$2.00

Mini Polenta and Gorgonzola Cake, \$2.00

*Fresh Buffalo Mozzarella and Sun Dried
Tomato Pesto Crostini, \$2.50*

*Apple-Cranberry Chutney and Aged Vermont
Cheddar Sourdough Canapé, \$2.50*

*Thai Shrimp and Vegetable
Beggar's Purse, \$3.00*

*Spicy Crab Cakes
with Grain Mustard Rémoûlade, \$3.00*

Scallops Wrapped in Bacon, \$3.00

*Lobster Cake with Roasted Corn Relish,
\$4.00*

Cold Hors d'oeuvres

*Smoked Salmon and Fresh Vegetable
Pinwheel with Dill Cream Cheese, \$1.75*

*Applewood Grilled Chicken and Maple
Cream Cheese Canapé with Spiced Walnuts,
\$2.00*

Chilled Curried Vegetable Roulade, \$2.00

*Horseradish Crusted Beef
Tenderloin Baguette, \$3.00*

*Smoked Duck Phyllo Cup with
Pineapple and Mango Relish, \$3.00*

*Chilled Poached Shrimp
Cocktail Sauce, \$3.00*

*Roasted Artichoke Heart and Chive
Crabmeat Salad, \$3.00*

*Osetra Caviar and Lemon Crème Fraîche
on Yukon Gold Potato, \$3.00*

*Fresh Maine Lobster Salad
in an Endive Cup, \$4.00*

Makki Sushi available:

*California Roll, \$2.00
Mixed Vegetarian Roll, \$2.00*

*Other sushi varieties available upon request
180 piece minimum order
48 hours notice required*

Minimum order for each hors d'oeuvres is 24 pieces

The above items are generally passed by the service staff, however many of these items may be displayed.

🍷 Displays 🍷

Assorted Domestic Cheeses and Crackers, \$3.50

Fresh Vegetable Crudités with Spicy Ranch and Bleu Cheese Dip, \$3.50

Warm Brie in Puff Pastry with Seasonal Fruit Chutney and Melba Toast, \$3.50

Smoked Salmon with Traditional Garnishes, \$5.00

Assorted Fine Cheeses garnished with Berries and Fresh Fruit, \$5.00

Classic Antipasto Platter, \$6.00

Assorted French Charcuterie Platter, \$6.00

Raw Bar (24 person minimum)

Oysters on the Half Shell, \$2.50

Poached Shrimp Cocktail, \$3.00

BANQUET HORS D'OEUVRES MENU

• Stations •

Roasted Turkey Breast (serves 20)
Served with Fresh Cranberry Sauce and Herb Mayonnaise
\$150.00 each

Roasted Honey Glazed Ham (serves 25)
Served with Fresh Apple Chutney and Spicy Homemade Barbeque Sauce
\$175.00

Leg of Lamb (serves 20)
Served with Rosemary Au Jus and Fresh Pear-Mint Chutney
\$175.00 each

Roast Tenderloin (serves 20)
Served with Tarragon-Horseradish Cream and Port-Stilton Demi Glace
\$250.00 each

Veal Steamship (serves 50)
Served with Porcini and Chianti Demi Glace and Sage and Fontina Cream
\$550.00 each

**Chef required at Eighty Five Dollars*

• Pasta Buffet •

Choice of two pastas: Penne, Bow Tie, Rainbow Rotini or Three Cheese Tortellini

*Choice of two sauces: Classic Marinara, Classic Alfredo,
or Sun Dried Tomato and Roasted Wild Mushrooms*

With the Following Garnishes:
Shredded Imported Parmesan, Black and Red Pepper, Olives, Roasted Garlic, Fresh Tomato Concasse.
Served with Bread Sticks
\$12.00 per person

For an additional \$1.00 per person add:
*Julienne Prosciutto, Sun Dried Tomatoes, Roasted Artichokes,
Portobello Mushrooms and Focaccia Bread*

**No Chef Required for Pasta Buffet*

BANQUET DINNER MENU

Each dinner entree includes choice of soup or salad, fresh baked rolls and butter, choice of dessert and coffee, decaffeinated coffee and tea. All entrees are served with the Chef's choice of seasonal vegetables and starch. For an additional charge you may upgrade to a four course meal or substitute your soup or salad for a specialty appetizer.

🍷 Soups 🍷

*French Onion Gratinée
New England Clam Chowder
Potato and Leek (Hot or Chilled)
Roasted Wild Mushroom and Chicken
Consommé*

*Classic Minestrone
Split Pea and Smoked Ham
Cream of Roasted Curried Cauliflower
Lobster Bisque with Crème Fraîche and Chive
Croutons (\$2.00 additional)*

🍷 Salads 🍷

*Salad Maison
Bibb and Watercress Salad
Caesar Salad, Parmigiana-Reggiano and Garlic Croutons
Arugula, Roasted Tomatoes, Fresh Mozzarella and Basil Vinaigrette
Baby Spinach, Roasted Mushrooms, Goat Cheese and Balsamic Vinaigrette
Red Oak, Endives and Native Apple Salad with Aged Cheddar, Walnuts and Cider Vinaigrette
Assorted Baby Greens with Great Hill Blue Cheese, Toasted Pine Nuts and Port Wine Vinaigrette*

🍷 Specialty Appetizers 🍷

*Parmesan Risotto Cake with Roasted Tomatoes and Fresh Basil Concassée, \$8.00
Wild Mushroom and Leeks Ragout with Gruyere Cheese and Crème Fraîche in a Puff Pastry Shell, \$9.00
Pan Seared Crab Cakes with Sun Dried Tomato Remoulade on a Bed of Baby Greens, \$12.00
Trio of Smoked Seafood Plate with Citrus-Pink Peppercorn Vinaigrette and Vegetable Relish, \$12.00
Poached Shrimp Cocktail, Mignonette and Cocktail Sauce, \$14.00
Grilled Diver Scallops with Basil Oil and Two Pepper Puree, \$14.00
Grilled Lamb and Apricot Sausage with Ratatouille and Rosemary-Mint Coulis, \$14.00
Fresh Maine Lobster Cocktail with Yellow Tomato Concassée and Fresh Herb Mayo, \$18.00*

🍷 Desserts 🍷

*Key Lime Pie
Apple Crumb Pie (a la mode)
Tahitian Vanilla Crème Brûlée
Fresh Seasonal Berries with Grand Mariner
Tiramisu with Espresso and Amaretto Coulis
Assorted Ice Creams and Sorbets with Macaroons
Chocolate-Hazelnut Saccher Tort, Mocha Crème Anglaise
Seasonal Fruit Trifle with Lemon Curd and Raspberry Coulis
Chocolate Mousse with Dark Chocolate Shavings and Fresh Cream*

*Crème Anglaise New York Style Cheese Cake with Strawberry Sauce
Blue Cheese Stuffed Seckle Pears Poached in Port Wine, Served in a Phyllo Purse with Orange-Balsamic Syrup*

BANQUET DINNER MENU

Each dinner entree includes choice of soup or salad, fresh baked rolls and butter, choice of dessert and coffee, decaffeinated coffee and tea. All entrees are served with the Chef's choice of seasonal vegetables and starch. For an additional charge you may upgrade to a four course meal or substitute your soup or salad for a specialty appetizer.

❧ Fish/Seafood ❧

- Broiled Scrod, Herbed Crumbs, \$42.00*
- Salmon Filet drizzled with Port and Ginger Syrup, \$42.00*
- Pan Seared Pignoli Coated Halibut, Dill and Red Pepper Pesto, \$45.00*
- Grilled Marinated Shrimp Brochette with Tropical Fruit Chutney, \$45.00*
- Seafood Stuffed Sole Filets in Lobster and Tarragon Crème Sauce, \$45.00*
- Sautéed Tilapia with Roasted Red Beet Vinaigrette and Curry Crème Fraîche, \$45.00*
- Caramelized Diver Scallops with Citrus Relish, Sancerre and Chives Beurre Blanc, \$45.00*
- Grilled Tuna Steak topped with Oven Roasted Roma Tomatoes and Baby Fennel Chutney, \$45.00*
- Grilled Swordfish with Sun Dried Tomatoes and Roasted Mediterranean Vegetable Ragout, \$45.00*
- Oven Roasted Chilean Sea Bass, Leek and Mushroom Étuvè and Saffron Hollandaise, \$46.00*

❧ Poultry ❧

- Grilled Statler Chicken Breast, Honey-Lemon-Thyme Glaze, \$42.00*
- Spinach and Roasted Red Pepper Chicken Roulade in Spicy Supreme Sauce, \$42.00*
- Pistachio Crusted Turkey Medallions, Fresh Cranberry and Blood Orange Chutney, \$45.00*
- Applewood Grilled Pheasant Breast, Cobb Smoked Bacon, Cippolini Onions and Button Mushroom Ragout, \$46.00*
- Crispy Duck Confit and Sautéed Aiguillettes on Sourdough Canapé, Madeira and Wild Berries Demi Glace, \$46.00*
- Cornbread and Foie Gras Stuffed Quail, Pinot Noir and Raisin Compote, \$46.00*

❧ Veal ❧

- Cornmeal Crusted Baby Veal Rack, Marsala Roasted Portabella and Gorgonzola Ragout, \$46.00*
- Fontina and Prosciutto Stuffed Wood Grilled Veal Chop, Sun Dried Tomato and Chianti Syrup, \$48.00*
- Veal Scaloppini Oscar with Lump Crabmeat Asparagus and Hollandaise, \$50.00*
- Pan Roasted Veal Filet Mignon, Pink Peppercorn and Oregano Demi Glace, \$50.00*

❧ Pork ❧

- Herb Crusted Pork Loin with Native Apple Trio and Rosemary Chutney, \$42.00*
- Applewood Smoked Center Cut Pork Chops, Roasted Shallots, French Butler Pears and Sherry Ragout, \$42.00*
- Spice Rubbed Pork Tenderloin with Sage and Cider Coulis, \$44.00*

Minted Dry Fruit Stuffed Pork Loin, Calvados Laced Demi Glace, \$44.00

BANQUET DINNER MENU

• Lamb •

Garlic Studded and Rosemary Crusted Leg of Lamb, Slow Roasted, Mint Au Jus, \$44.00
Grilled Twin Kidney Lamb Chops with Truffled Figs, Porcini and Rosemary Ragout, \$48.00
Grilled Baby Lamb Chop with Spiced Caramelized Butternut Squash and Balsamic Puree, \$48.00
*Fresh Herbs and Dijon Mustard Breaded Domestic Lamb Rack, Caramelized Three Onion
and Cabernet Coulis, \$52.00*

• Beef •

Classic Steak au Poivre, Cognac Cream Sauce, \$50.00
Wood Grilled Sirloin Steak with Roasted Shallot and Porcini Butter, \$50.00
Garlic Crusted Roasted New York Sirloin Strip, Horseradish Demi Glace, \$50.00
Over Roasted Beef Tenderloin, Béarnaise Sauce, \$52.00
Grilled Filet Mignon with Thyme-Burgundy Demi Glace, \$52.00
Prime Rib of Beef, Slow Roasted, Chive Popover and Au Jus, \$52.00
*Grilled Prime Rib Eye Steak, Melted Great Hill Blue Cheese, Toasted Walnuts
and Port-Balsamic Syrup, \$52.00*
Roasted Tenderloin of Beef with Portabella and Roasted Vegetable Stuffing, Sauce Choron, \$52.00

BANQUET BEVERAGES

• Spirits •

Select Bar

<i>Bacardi Rum</i>
<i>Gordon's Gin</i>
<i>Gordon's Vodka</i>
<i>Seagram's V.O</i>
<i>Jack Daniels Whiskey</i>
<i>Jim Beam Bourbon</i>
<i>Dewar's Scotch</i>
\$6.25
<i>Budweiser</i>
\$5.50
<i>Heineken, Amstel Light</i>
\$5.75

Premium Bar

<i>Mount Gay Rum</i>
<i>Tanqueray Gin</i>
<i>Absolut Vodka</i>
<i>Crown Royal Whiskey</i>
<i>Makers Mark Bourbon</i>
<i>Johnny Walker, Red Label, Scotch</i>
\$6.75
<i>Sam Adams, Bass, Heineken, Amstel Light</i>
\$5.75

Additional call brands are available

• Wines •

<i>Maso Canali Pinot Grigio</i>	\$28.00	<i>E. Guigal, Cotes du Rhone</i>	\$28.00
<i>Joseph Drouhin Macon Village</i>	\$28.00	<i>Raimat Cabernet Sauvignon</i>	\$28.00
<i>Four Sisters Sauvignon Blanc</i>	\$28.00	<i>Deakin Merlot</i>	\$28.00
<i>Blondeau Pouilly Fume</i>	\$34.00	<i>Jordan "J" Pinot Noir</i>	\$46.00
<i>Andre Besson Pouilly Fuisse</i>	\$37.00	<i>Jade Mountain Syrah</i>	\$46.00
<i>Grgich Hills Fume Blanc</i>	\$38.00	<i>Stags Leap Merlot</i>	\$55.00
<i>Chalone Chardonnay</i>	\$58.00	<i>Stags Leap Cabernet</i>	\$67.00

• Champagne & Sparkling Wines •

<i>Schramsberg Mirabelle Brut, California</i>	\$33.00
<i>Codorniu Brut, Spain</i>	\$35.00
<i>Louis Philippe Brut Reimse</i>	\$38.00
<i>Jordan "J", Alexander Valley</i>	\$48.00
<i>Veuve Cliquot Yellow Label, Reims</i>	\$76.00

• Soft Drinks & Juices •

Coke, Diet Coke, Ginger Ale, and Poland Springs Mineral Water, \$2.50
Orange, Grapefruit, Tomato and Cranberry Juice, \$2.50

• Cordial Bar •

Please ask about specialty cordial selections, available with mocha or chocolate cordial cups.