

THE UNION CLUB OF BOSTON

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

Meeting and Banquet Services

MENU SELECTION

Menus are to be chosen two weeks in advance of the event. We will be happy to customize a menu for your event after consultation with the Executive Chef. Advanced dietary requests will be honored at no additional charge. Choice menus are allowed for the entrée portion only and are limited to two choices. The higher priced entrée will prevail for the entire group. It is the responsibility of the host to provide the club a table and seating plan with the exact counts of each entrée when giving the guarantee. In addition, each guest must be supplied with a card or ticket indicating their choice. The club will be happy to assist you in planning the menu for your event.

BEVERAGE SERVICE

Beverages will be billed to your event 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 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.

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.

SERVICE

The Union Club of Boston staffs according to the number of guests attending your event. If additional staff is required: service staff, bartenders, carving chefs or valet attendants, a determined charge will be applied to the total cost of the function. Please consult with the Director of Member Services for more information.

PRIVATE ROOM RENTAL CHARGES

For weekday 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 weekday 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. For weekday not for profit events, a private room rental charge of \$5.00 per person per meal period (\$100.00 minimum) will be added to your account. If additional private rooms are requested, a modest charge will be added to your account.

For weekend and holiday 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 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 of seven percent will be applied to all food, beverage, and private room charges. 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.



DEPOSITS AND CANCELATIONS

The club may require a deposit for function bookings. Cancellations less than 30 days prior to the event, the Union Club of Boston shall retain the entire amount of any deposit. Cancellations less than 7 days prior to the event will also be subject to any costs that the Union Club of Boston has to absorb, such as food already purchased or prepared, plus any non-returnable items or services. Weather related cancellations by the client will also follow the policies listed. The club will make every effort to keep all costs to a minimum.

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 and screen \$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 valet parking upon request. These services are available for an additional fee.

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.

***Please take care to inform your guests of the club's policies.
Our managers are instructed to enforce Union Club procedures.***

DECORATIONS

The club can assist with purchasing fresh floral centerpieces or ice sculptures for your event. The club will not permit the affixing of objects to the walls, light fixtures or ceilings without the approval of the manager.

DELIVERIES AND PICK-UPS

Deliveries may be made prior to the event when scheduled with the manager. Hosts wishing to leave anything at the club following an event must make special arrangements with the manager to pick up the items on the following day. The Union Club is not responsible for any items left in the building following an event.

The club is Not Responsible for Damage or Theft of any belongings left in the club prior to, during or following the function. Any damage to the club or its furnishings during an event will be the responsibility of the host. The Union Club reserved the right to inspect and control all events held on the premises.

No food or beverage may be taken out of the club. Prices and terms subject to change without notice.



HORS D'OEUVRES

Passed

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 |
| -Grilled Marinated Hanger Steak with Dijonaise Sauce on Light Rye Canapé | \$3.00 |
| -Smoked Duck Phyllo Cup with Pineapple and Mango Relish | \$3.00 |
| -Roasted Artichoke Heart stuffed with Crabmeat Salad | \$3.00 |
| -Osetra Caviar and Lemon Crème Fraîche on Yukon Gold Potato | \$3.00 |

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 | \$2.00 |
| -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 |
| -Gorgonzola and Fig Toast | \$2.00 |
| -Mozzarella, Basil and Roasted Tomato Quiche | \$2.50 |
| -Aged Vermont Cheddar Profiterole with Apple Cranberry Chutney | \$2.50 |
| -Spicy Crab Cakes with Grain Mustard Rémoulade | \$3.00 |
| -Fresh Sea Scallops Wrapped in Bacon | \$3.00 |
| -Maine Lobster and Roasted Corn Fritter, Maple Molasses | \$4.00 |

-The items are priced per piece.

-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.



HORS D'OEUVRES

Displays

| | |
|--|--------|
| - Assorted Domestic Cheeses and Crackers | \$4.00 |
| - Fresh Vegetable Crudités with Assorted Dipping Sauces | \$4.00 |
| - Warm Brie in Puff Pastry with Seasonal Fruit Chutney and Melba Toast | \$5.00 |
| - Smoked Salmon with Traditional Garnishes | \$5.00 |
| - Assorted Fine Cheeses garnished with Berries and Fresh Fruit | \$6.00 |
| - Classic Antipasto Platter | \$7.00 |
| - Assorted Pates and Condiments | \$7.00 |

Raw Bar Selections

| | |
|--|---------|
| - Clams on the Half Shell | \$2.00 |
| - Oysters on the Half Shell | \$2.50 |
| - Native Crab Claws | \$3.00 |
| - Shrimp Cocktail* | \$3.00 |
| - Lobster Cocktail | Market |
| - Cape Cod Raw Bar (3 Shrimp Cocktail, 1 Clam and 1 Oyster on the Half Shell) | \$12.50 |

(*) This selection can also be passed.

Sushi Selections

| | |
|--|--------|
| - California Roll | \$2.50 |
| - Mixed Vegetarian Roll | \$3.00 |
| - Various Sushi and Sashimi preparations are available | \$3.00 |

- Served with Soy Sauce, Ginger and Wasabi

Specialty Seafood Stations

| | |
|-----------------------|--------|
| - Oysters Rockefeller | \$3.00 |
| - Clams Casino | \$3.00 |



HORS D'OEUVRES

| | |
|---|----------|
| Roasted Turkey Breast <i>Served with Fresh Cranberry Sauce and Herb Mayonnaise</i> (Serves 20) | \$175.00 |
| Roasted Honey Glazed Ham <i>Served with Fresh Apple Chutney and Spicy Homemade Barbeque Sauce</i> (Serves 25) | \$200.00 |
| Leg of Lamb <i>Served with Rosemary Au Jus and Fresh Pear-Mint Chutney</i> (Serves 20) | \$200.00 |
| Roast Tenderloin <i>Served with Tarragon-Horseradish Cream and Roasted Shallot Demi Glace</i> (Serves 20) | \$300.00 |
| Veal Steamship <i>Served with Porcini and Chianti Demi Glace and Sage and Fontina Cream</i> (Serves 50) | \$600.00 |
| <i>-All carving stations are accompanied by mini rolls.</i> | |
| <i>-Carving Chef required at Eighty Five Dollars</i> | |
| Five Cheese Tortellini Pasta <i>With Arugula Walnut Pesto</i> | \$8.00 |
| Stuffed Shells Florentine <i>Sun Dried Tomato and Basil Marinara</i> | \$9.00 |
| Porcini Mushroom Ravioli <i>Sautéed with Wild Mushrooms, Sage and a Marsala Cream Sauce</i> | \$9.00 |
| Lemon Pepper Fettuccini di Mare <i>Sautéed Scallops, Shrimp and Lobster with Artichokes and Grape Tomatoes in a White Wine Butter Sauce</i> | \$10.00 |

-All pasta stations are accompanied by baguettes and appropriate garnishes.



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

- Chef's Seasonal Soup*
- New England Clam Chowder*
- Potato and Leek (Hot or Chilled)*
- Split Pea and Smoked Ham*
- Roasted Corn and Red Pepper Chowder*
- Lobster Bisque with Crème Fraîche, Chive and Croutons* \$3.00

Salads

- Salad Maison*
- Bibb and Watercress Salad, Mustard Vinaigrette*
- Caesar Salad, Parmagiano Reggiano, 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 Green with Great Hill Blue Cheese, Toasted Pine Nuts and Port Wine Vinaigrette*

Specialty Appetizers

- Seasonal Risotto* \$8.00
- 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 Cucumber Salad* \$12.00
- Poached Shrimp Cocktail, Mignonette and Cocktail Sauce* \$14.00
- Grilled Diver Scallops with Basil Oil and Two Pepper Puree* \$14.00
- Fresh Maine Lobster Profiteroles with Yellow Tomato Concasse* \$18.00



BANQUET DINNER MENU

Poultry

- Grilled Statler Chicken Breast, Honey-Lemon-Thyme Glaze \$43.00
- Pistachio Crusted Turkey Medallions, Fresh Cranberry and Blood Orange Chutney \$46.00
- Duck Leg Confit and Pan Roasted Breast on Sourdough Canapé, Madeira and Wild Berries Demi Glace \$47.00
- Applewood Grilled Pheasant Breast, Cobb Smoked Bacon, Cippolini Onions and Button Mushroom Ragout \$47.00

Pork

- Herb Crusted Pork Loin with Native Apple Trio and Rosemary Chutney \$43.00
- Spice Rubbed Pork Tenderloin with Sage and Cider Coulis \$45.00
- Minted Dry Fruit Stuffed Pork Loin, Calvados Laced Demi Glace \$45.00

Fish / Seafood

- Broiled Scrod, Herbed Crumbs \$43.00
- Salmon Filet drizzled with Spicy Orange Hollandaise \$43.00
- Pan Seared Pignoli Coated Halibut, Dill and Red Pepper \$46.00
- Seafood Stuffed Sole Filets in Lobster and Tarragon Crème Sauce \$47.00
- Grilled Marinated Shrimp Brochette with Tropical Fruit Chutney \$47.00
- Caramelized Diver Scallops with Citrus Relish, Sancerre and Chives Beurre Blanc \$47.00
- Grilled Swordfish with Sun Dried Tomatoes and Roasted Mediterranean Vegetable Ragout \$47.00
- Oven Roasted Chilean Sea Bass, Leek and Mushroom Étuvè and Saffron Hollandaise \$48.00

Veal

- Cornmeal Crusted Baby Veal Rack, Marsala Roasted Portabella and Gorgonzola Ragout \$48.00
- Fontina and Prosciutto Stuffed Wood Grilled Veal Chop, Sun Dried Tomato and Chianti Syrup \$50.00
- Pan Roasted Veal Filet Mignon, Pink Peppercorn and Oregano Demi Glace \$52.00



BANQUET DINNER MENU

Lamb

- *Grilled Baby Lamb Chop with Balsamic Mint Sauce* \$50.00
- *Grilled Twin Kidney Lamb Chops with Fig and Porcini and Rosemary Ragout* \$50.00
- *Fresh Herbs and Dijon Mustard Breaded Domestic Lamb Rack, Cabernet Demi Glace* \$54.00

Beef

- *Classic Steak au Poivre, Cognac Green Peppercorn Cream Sauce* \$52.00
- *Wood Grilled Sirloin Steak with Roasted Shallot and Porcini Butter* \$52.00
- *Garlic Crusted Roasted New York Sirloin Strip, Horseradish Demi Glace* \$52.00
- *Oven Roasted Beef Tenderloin, Béarnaise Sauce* \$54.00
- *Grilled Filet Mignon with Thyme-Burgundy Demi Glace* \$54.00
- *Prime Rib of Beef, Slow Roasted, Chive Popover and Au Jus* \$54.00
- *Roasted Tenderloin of Beef with Portabella, Sweet Onions and Smoked Bacon Stuffing,* \$54.00
- *Warm Grilled Prime Rib Eye Steak, Melted Great Hill Blue Cheese, and Port Demi Glace* \$54.00

Desserts

- *Citrus Tart*
- *Seasonal Fruit Trifle*
- *Chocolate Pot de Crème*
- *Apple Crumb Pie (a la mode)*
- *Tahitian Vanilla Crème Brûlée*
- *Panna Cotta with Seasonal Fruit Coulis*
- *Tiramisu with Espresso and Amaretto Coulis*
- *Assorted Ice Creams and Sorbets with Macarons*
- *New York Style Cheese Cake with Strawberry Sauce*
- *Flourless Chocolate Tort with Espresso Crème Anglaise*
- *Fresh Seasonal Berries with Grand Mariner Crème Anglaise*
- *Chocolate Mousse with Dark Chocolate Shavings and Fresh Cream*



BANQUET LUNCHEON MENU

Each lunch 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

- Chef's Seasonal Soup*
- New England Clam Chowder*
- Potato and Leek (Hot or Chilled)*
- Split Pea and Smoked Ham*
- Roasted Corn and Red Pepper Chowder*
- Lobster Bisque with Crème Fraîche, Chive and Croutons* \$2.00

Salads

- Salad Maison*
- Bibb and Watercress Salad, Mustard Vinaigrette*
- 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

- Seasonal Risotto* \$7.00
- Traditional Smoked Salmon Plate* \$8.50
- Poached Shrimp Cocktail, Mignonette and Cocktail Sauce* \$9.00
- Crab Cakes, Remoulade and Lime Cilantro Salsa* \$9.00



BANQUET LUNCHEON MENU

Salad / Cold Entrees

- Caesar Salad with Grilled Chicken \$18.00
- Caesar Salad with Grilled Shrimp \$25.00

Vegetarian

- Seasonal Roasted Vegetable Risotto \$19.00
- Grilled Vegetable Plate, Balsamic Syrup \$19.00
- Parmesan Polenta Cake with Grilled Portabella, Roasted Red Peppers, Arugula and Roasted Fennel Coulis \$20.00

Fish / Seafood

- Broiled Scrod with Herb Crumbs \$31.00
- Oven Roasted Salmon Fillet, Citrus Beurre Blanc \$31.00
- Grilled Marinated Shrimp Brochette with Tropical Fruit Chutney \$33.00
- Pan Seared Tilapia with Roasted Red Beet Vinaigrette and Curry Crème Fraîche \$33.00
- Pan Seared Pignoli Coated Halibut, Dill and Roasted Yellow Pepper Coulis \$35.00

Poultry

- Pistachio Crusted Turkey Medallions, Fresh Cranberry and Blood Orange Chutney \$27.00
- Grilled Statler Chicken Breast, Honey Lemon-Thyme Glaze \$29.00
- Chicken Cordon Bleu with Supreme Sauce \$30.00
- Pan Roasted Duck, Spicy Mango Relish \$34.00

Pork

- Herb Crusted Roasted Pork Loin, Apple Pear Chutney \$29.00
- Roasted Pork Tenderloin, Roasted Wild Mushroom Marsala Sauce \$29.00



BANQUET LUNCHEON MENU

Veal

-Cornmeal Crusted Baby Veal Rack, Chianti Syrup \$34.00

Lamb

-Grilled Kidney Lamb Chop, Wild Berries and Balsamic Relish \$34.00

-Roasted Domestic Lamb Barron, Rosemary Demi Glaze \$42.00

Beef

-Grilled Petite N.Y. Sirloin, Tarragon Vinaigrette \$34.00

-Roasted Sliced Beef Tenderloin, Béarnaise Sauce \$36.00

-Grilled Petite Filet Mignon, Great Hill Bleu Cheese and Roasted Shallot Demi Glaze \$36.00

Luncheon Desserts

-Coconut Tapioca

-Seasonal Fruit Trifle

-Apple Crumb Pie (a la mode)

-Tahitian Vanilla Crème Brûlée

-Tiramisu with Espresso and Amaretto Coulis

-Butterscotch pudding with Walnut Lace Cookie

-Assorted Ice Creams and Sorbets with Macaroons

-New York Style Cheesecake with Strawberry Sauce

-Chocolate Banana Bread Pudding with Caramel Sauce

-Chocolate Mousse with Dark Chocolate Shavings and Fresh Cream



BANQUET LUNCHEON MENU

SANDWICH BUFFET

\$24.00

*Mixed Greens Salad with Assorted Dressings
Sliced Deli Meats, Tuna Salad
Choice of Fresh Pasta, Potato or Rice Salad
Sliced Cheese with Assorted Breads and Condiments
Assorted Cookies and Brownies*

ANTIPASTO BUFFET

\$26.00

*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
Tiramisu*

EXECUTIVE DELI BUFFET

\$32.00

*Soup du Jour
Grilled Vegetable and Rice Salad
Chef's Choice Seasonal Bean Salad
Assorted Baby Greens with Homemade Balsamic Vinaigrette
Avocado Stuffed with Fresh Crabmeat and Shrimp Salad
Grilled Marinated Chicken Breast and Vegetable Roll-up
Sliced Fresh Fruit Platter
Assorted Mini Pastries*

Add Chilled Sliced Roast Tenderloin, \$3.00 additional



BANQUET LUNCHEON MENU

UNION CLUB LUNCH BUFFET

\$39.00

*New England Clam Chowder or Soup du Jour
Mixed Green Salad with Assorted Dressings*

Choice of two of the following entrees:

Roasted Salmon, Citrus Hollandaise

Sautéed Tilapia with Orange Saffron Butter

Chicken Marsala with Roasted Wild Mushrooms

Herb Crusted Pork Loin, Pear Balsamic Chutney

Grilled Halibut in Roasted Tomato and Fennel Broth

Grilled Marinated Hanger Steak, Horseradish and Bleu Cheese Demi Glaze

Chef's Choice of Starch and Seasonal Vegetable

Choice of one dessert:

Double Chocolate Pudding

Tahitian Vanilla Crème Brûlée

Apple Raisin Crisp with Oatmeal Topping

Assorted Homemade Cookies and Brownies

ADDITIONAL OFFERINGS

Beverages

-Freshly Brewed Iced Tea

\$3.00

-Assorted Sodas and Mineral Water

\$3.00

-Regular and Decaffeinated Coffee, Assorted Herbal Tea

\$3.00

Cookies and Snacks

-Assorted Scones, Tea Breads and Coffee Cake

\$4.00

-Almond Macarons, Assorted Freshly Baked Cookies and Brownies

\$4.00

-Freshly Sliced Seasonal Fruits and Berries

\$5.00



BANQUET BREAKFAST MENU

Executive Continental

\$13.25

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

Healthy Start

\$15.50

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

Served Breakfasts

- Cinnamon French Toast, Warm Maple Syrup, Fresh Fruit Salad \$14.00
- Two Eggs(any style), Hickory Smoked Bacon or Country Sausage, \$15.00
Breakfast Potatoes, Seasonal Fruit Salad, Toast, Bran Muffins or
English Muffins, Jam, Marmalade and Butter
- Traditional Eggs Benedict, Canadian Bacon and Hollandaise Sauce, \$17.00
Seasonal Fruit Salad and Breakfast Potatoes

-Each Breakfast Entrée 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 BEVERAGE MENU

Spirits

Select Bar

- Bacardi Rum
- Gordon's Gin
- Gordon's Vodka
- Jack Daniels Whiskey
- Jim Beam Bourbon
- Dewar's Scotch

\$7.50 per drink

Premium Bar

- Mount Gay Rum
- Tanqueray Gin
- Absolute Vodka
- Crown Royal Whiskey
- Makers Mark Bourbon
- Johnny Walker, Red Label Scotch

\$8.50 per drink

Wines

White

- St. Michael-Eppan Pinot Grigio \$34.00
- Joseph Drouhin Macon Village \$34.00
- Chateau St. Michelle Sauvignon Blanc \$34.00
- Joseph Droughin Pouilly Fuisse \$52.00
- Santa Margarita Pinot Grigio \$57.00
- Grgich Hills Fume Blanc \$62.00
- Ferrari Carano Chardonnay \$62.00

Red

- E. Guigal Cotes du Rhone \$34.00
- Columbia Crest Cabernet Sauvignon \$34.00
- Gerard Bertrand Merlot \$34.00
- Beaulieu Vineyards Merlot \$46.00
- Joseph Faiveley Bourgogne Rouge \$52.00
- King Estate Pinot Noir \$58.00
- William Hill Cabernet Sauvignon \$63.00

Champagne and Sparkling Wines

- Codorniu, Catalonia, Spain \$38.00
- Schramsberg Mirabelle Brut, Napa, US \$50.00
- Jordan "J", Sonoma, US \$58.00
- Veuve Cliquot Yellow Label, Champagne, France \$81.00

Non-alcoholic Beverages

- Sodas and sparkling waters \$3.00
- Juices \$3.00