

# BANQUET & CATERING MENU

# VICTORS

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STEAKS WINE SEAFOOD



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# ABOUT US

**VICTORS**  
STEAKS WINE SEAFOOD

## Jayne L. Murray | Banquet & Event Manager

Originally from Greenville, SC, Jayne has lived in Hartsville for more than 30 years. Jayne began her work as a Banquet & Event manager in 2011. She personally oversees the execution of over 800 events each year putting her personal touch on all to ensure each event is flawless. Prior to joining the Victors team, she managed a boutique kitchen shop and catering business. Jayne and her husband have three daughters and six grandchildren.

"I have always enjoyed working with people to host memorable parties and meetings. The food, the decor, and the service all come together to create a magical event." – Jayne Murray



## Melissa C. Hearn | Banquets & Catering

Melissa is originally from the Philadelphia, PA area. She graduated from the University of South Carolina Beaufort with her Bachelors Degree in Hospitality Management. While in school she secured an internship with the Hilton Head Wine and Food Festival where she oversaw the planning of a week long event with over 3,000 people. She currently lives in Florence with her fiancé and two goldendoodles.

"Each and every event is unique and different in their own way, and that's my favorite part about my job. There's always something new and exciting!" –Melissa Hearn





# ROOM SPECS



GRAND BALLROOM

## GAMBLE

Dimensions:  
25'Wx40'Lx10' (1000 sq ft)

Capacity:  
50 Cocktail Reception  
35 Plated Dinner  
35 Buffet Dinner

## SANBORN

Dimensions:  
30'Wx40'Lx10' (1200 sq ft)

Capacity:  
75 Cocktail Reception  
65 Plated Dinner  
45 Buffet Dinner

## GRAND BALLROOM (SALON A&B)

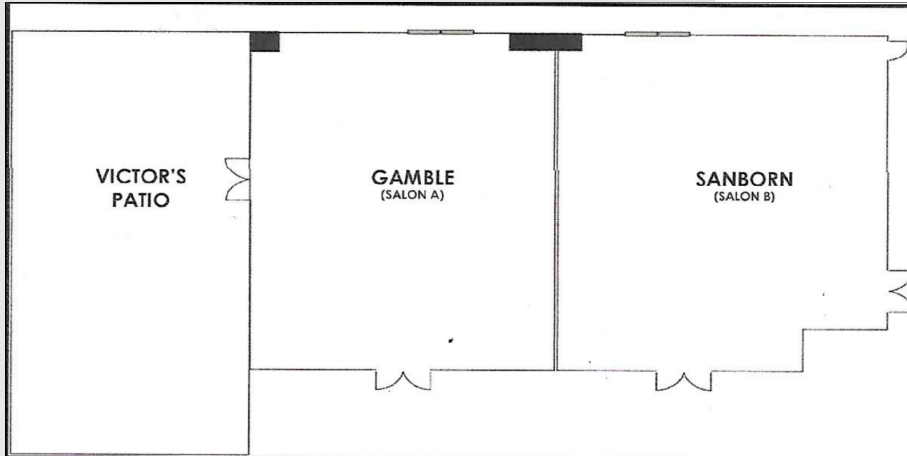
Dimensions:  
55'Wx40'Lx10' (2200 sq ft)

Capacity:  
175 Cocktail Reception  
100 Plated Dinner  
100 Buffet Dinner

## VICTORS PATIO

Dimensions:  
25'Wx40'H (1000 sq ft)

Capacity:  
65 Cocktail Reception  
35 Plated Dinner  
35 Buffet Dinner



VICTORS PATIO



GAMBLE ROOM



SANBORN ROOM

## MAGIC CITY MORNING

Two farm fresh eggs any style, grits or home fries, wheat or white toast, and bacon, sausage or ham

## PEE DEE PANCAKE BREAKFAST

Choose from traditional buttermilk, fresh blueberry or chocolate chip. Served with choice of bacon, sausage or ham

## STUFFED FRENCH TOAST

Cinnamon French Toast with strawberry honey cream cheese, & candied pecans. Served with grits or home fries and choice of bacon, sausage or ham

## OMELETS BY DESIGN

Create your own omelet from any of the following ingredients: onion, tomato, mushroom, red peppers, spinach, ham, sausage, bacon, chicken, cheddar, Swiss, or parmesan. Served with grits or home fries and white or wheat toast.

## THE SWEET TOOTH

Large Belgium waffle with pecan butter, fresh strawberries, whipped cream, & powdered sugar

## STEAK AND EGG SKILLET

Angus Beef Filet tips, two eggs any style, home fries or grits

## EGGS BENEDICT

Poached eggs, smoked ham, and hollandaise sauce over toasted English muffins. Served with your choice of grits or home fries

\*\*See beverage station section for refreshment details.\*\*





# BREAKFAST BUFFET

Minimum of ten guests required  
(Buffet is a style of service- Not "All You Can Eat")

**VICTORS**  
STEAKS WINE SEAFOOD



## DRINK STATION

Please choose 3.

Regular & Decaf Coffee & Hot Tea  
Orange & Apple Juice  
Sweetened Tea & Unsweetened Tea  
Traditional Lemonade

## AVAILABLE UPON REQUEST

Sodas on Consumption  
Bottled Water on Consumption  
Sports Drinks on Consumption

## BUILD YOUR OWN BREAKFAST BUFFET

Please Choose 4 Essentials

### ESSENTIALS

Scrambled Eggs  
Bacon or Sausage  
Grits or Hash Browns  
Toast or Biscuit

### ADD ON ITEMS

These items may be added on at per person pricing

Quiche  
Fruit  
Pancakes  
French Toast  
Waffles  
Baked Goods  
Bagels  
Seasonal Berries, Yogurt & Granola  
Bacon  
Sausage  
Grits  
Hash Browns  
Toast  
Biscuit

Gratuity & Service Charge and Applicable Sales Tax will be added to all items

# BEVERAGE STATIONS

Minimum of ten guests required

## DRINK STATION

Please choose 3.

Regular & Decaf Coffee  
Orange & Apple Juice  
Sweetened Tea & Unsweetened Tea  
Traditional Lemonade

## AVAILABLE

### UPON REQUEST

Sodas on Consumption  
Bottled Water on Consumption  
Sports Drinks on Consumption

**VICTORS**  
STEAKS WINE SEAFOOD



## BLOODY MARY BAR

Pre Mixed Bloody Mary

Includes:

Bacon  
Celery  
Olives  
Blue Cheese Olives  
Sauces

## MIMOSA BAR

House Champagne

Additional condiments:

Orange Juice  
Pineapple Juice  
Peach or Mango Juice  
Fresh Fruit for Garnish  
Pineapple  
Oranges  
Peaches  
Strawberries or Raspberries

## BOTTOMLESS MIMOSAS

\*Two Hour Maximum Limit\*



Gratuity & Service Charge and Applicable Sales Tax will be added to all items



# MEETING STATIONS

Minimum of ten guests required

**VICTORS**  
STEAKS WINE SEAFOOD

## TRAIL MIX BAR

Assorted Dried Fruit  
Granola  
Chocolate Chips  
Peanut Butter Chips  
Assorted Nuts & Seeds  
Marshmallows

## POPCORN BAR

Buttered Popcorn  
Kettle Corn  
Pretzels  
Chocolate Chips  
Sea Salt  
Cracked Pepper  
Cajun Pepper  
Cinnamon/Sugar Mixture  
Parmesan  
Italian Herb  
Ranch Seasoning

## BAGEL BAR

Original & Cinnamon Raisin Bagels  
Cream Cheese  
Fruit Preserves  
Bacon  
Honey  
Peanut butter  
Sliced Cheese  
Butter

## ALA CART SNACKS

Selection of Fresh Baked Goods  
Sliced Fresh Fruit  
Vanilla Yogurt & Granola  
Variety of Yogurt Bars, Granola Bars and Energy Bars  
Mini Candy Bars  
Snack Mix & Assorted Chips  
Daily Selection of Cookies and Brownies  
Peanuts  
Cracker Jacks  
Tortilla Chips, Chipotle Ranch Dressing,  
Salsa and Sour Cream

## DRINK STATION

Please choose 3.

Regular & Decaf Coffee & Hot Tea  
Orange & Apple Juice  
Sweetened Tea & Unsweetened Tea  
Traditional Lemonade

## AVAILABLE UPON REQUEST

Sodas on Consumption  
Bottled Water on Consumption  
Sports Drinks on Consumption



Gratuity & Service Charge and Applicable Sales Tax will be added to all items

# LUNCH BUFFET

Minimum of ten guests required  
Buffet is a type of service only, Not "all you can eat"

**VICTORS**  
STEAKS WINE SEAFOOD

## BUILD YOUR OWN LUNCH BUFFET

### ENTREES

BBQ Chicken  
Pot Roast  
Pulled Pork  
Buttermilk Fried Pork Chops  
Grilled Pork Chops  
Honey Baked Ham  
Chicken Parmesan  
Baked or Grilled Chicken  
Salmon with Lemon Dill Cream Sauce

### PASTA & SAUCES

Linguine  
Penne  
Basil Pesto  
Marinara  
Alfredo

### SALADS

Cole Slaw  
Mixed Green Salad  
Cucumber, Tomato and Onion Salad  
Potato Salad  
Pasta Salad  
Caesar Salad  
Mozzarella Caprese Salad

### SIDES

Baked Beans  
Macaroni and Cheese  
Whipped Potatoes and Gravy  
Southern Style Green Beans  
Roasted Seasonal Vegetables  
White Rice  
Fried Okra  
Stewed Tomatoes  
Butterbeans



### SOUP

She Crab  
Minestrone  
Chicken with Rice Soup  
Tomato Soup

### DESSERT

Bread Pudding with Whiskey Sauce  
Tiramisu  
Seasonal Fruit Cobbler  
Assorted Cookies & Brownies

Rolls and Butter included  
Garlic Bread

### VICTORS DELI BUFFET

Sliced Deli Meats and Cheeses  
Artisan Deli Breads  
Lettuce, Tomatoes, Onions and Pickles  
Mayonnaise and Mustard  
Mixed Green Salad or Pasta Salad  
Assorted Chips  
Daily Selection of Cookies and Brownies

### BEVERAGES

Available on Consumption

Gratuity & Service Charge and Applicable Sales Tax will be added to all items



# CHEF'S SELECT

Minimum of ten guests required



## Chef's Artisan Cheese and Fruit Tray

Small (Serves 10 guests)

Medium (Serves 15 guests)

Large (Serves 25 guests)

### INCLUDES

Domestic and Imported Cheeses

Fresh Seasonal Fruit and Berries

Candied Walnuts (Seasonal)

Local Honeycomb

Fruit preserves

Flatbreads or Crostini

## Chef's Select Charcuterie Tray

Small (Serves 8-10 guests)

Medium (Serves 15 guests)

Large Serves 25 guests)

### INCLUDES

Fine Cured Hams

Cornichons and Olives

Assorted Mustards

Flatbreads or Crostini

**VICTORS**  
STEAKS WINE SEAFOOD

## Chef's Tabbouleh Tray

Small (Serves 10 guests)

Medium (Serves 15 guests)

Large Serves 20 guests)

A Mediterranean style salad made from bulgar (cracked wheat), tomatoes, parsley, onion, mint and fresh lemon juice. Served with Pita Chips

## Chef's Falafel Tray

Small (Serves 10 guests)

Medium (Serves 15 guest s)

Large (Serves 20 guests)

A Mediterranean dish with ground chickpeas and fava beans fused with spices and deep-fried to perfection. Served with hummus and pita chips.

## Combination Platters

Small (Serves 8-10 guests)

Medium (Serves 15 guests)

Large (Serves 20 guests)



Gratuity & Service Charge and Applicable Sales Tax will be added to all items

# HORS D' OEUVRES

Minimum of ten guests required

**VICTORS**  
STEAKS WINE SEAFOOD

## PRICED PER PIECE

### SEAFOOD

Cucumber Rounds with Smoked Salmon and Herbed Goat Cheese  
Crab Stuffed Baby Portobello Mushrooms  
Salmon Cakes with Lemon & Dill Aioli  
Crab Cakes with Key Lime & Basil Aioli  
Coastal She Crab Soup Shooters  
Shrimp (1) Satay with Sweet Thai Chili Sauce  
Seared Tuna with Wasabi Vinaigrette and Sriracha Gelee  
Bacon Wrapped Oysters  
Tuna Tartar – Market Price



### VEGETARIAN

Vegetarian Stuffed Baby Portobello Mushrooms  
Brie Tartlets with Pineapple Chutney

### FOWL, BEEF & PORK

Chicken Satay with Teriyaki Glaze  
Chicken Tenders with Coconut Pineapple Salsa  
Chicken Or Beef Crostini with Peach Chutney  
Smoked Duck Confit on Pork Rind, Sweet Potato Crisps & Thai BBQ Sauce  
Beef Tartar on Toasted Marbled Rye with Truffle Oil  
Braised Short Ribs with Sweet Chile Aioli on a Toasted Crostini  
Sweet & Sour Meatballs

## PRICED PER PERSON

### SEAFOOD

Raw Bar: Oysters on the Half Shell, Shrimp and Seasonal Favorites

### VEGETARIAN

Tomato and Mozzarella Bruschetta  
Truffle Mushroom Bruschetta  
Pimento Cheese with Artisan Crackers and Apple Slices  
Vegetable Crudit  Platter with Fresh Ranch Dip  
Warm Spinach and Artichoke Dip with Pita Chips  
Fruit and Cheese Platter with Artisan Crackers and Flatbreads  
Seasonal Grilled Vegetables with Basil Parmesan Aioli  
Hummus with Pita Chips



Gratuity & Service Charge and Applicable Sales Tax will be added to all items





## STATIONS

Minimum of 20 guests required. Prices are based on a two-hour period of service. A Chef Attendant Fee will be applied to each station

### Carved Roasted Pork Loin Station

Serves 30 guests.

Served with:

Petite Rolls

And Your Choice of :

Herb Roasted or Caribbean Spice Rubbed

Tropical Fruit Chutney, Creole Mustard OR

BBQ Sauce

### Salad Station

START YOUR SALAD WITH:

Fresh Crisp Romaine Greens

OR Fresh Mixed Greens

Croutons included

CHOICE OF TWO DRESSINGS INCLUDED

### Carved Roasted Turkey Breast Station

Serves 35 guests.

Served with:

Petite Rolls

Cranberry Sauce

Mayonnaise

CHOOSE 3 TOPPINGS:

Chopped Onion

Grated Carrots

Diced Tomatoes

Sliced Cucumbers

Sliced Mushrooms

Diced Bell Peppers

Dried cranberries

### Carved Honey-Glazed Ham Station

Serves 45 guests

Served with:

Petite Rolls

Honey Dijon Mustard

Dairy Toppings

Shaved Parmesan Cheese

Grated Cheddar Cheese

Crumbled Feta Cheese

Grated Swiss Cheese

### Beef Tenderloin

Serves 20 guests

Served with:

Petite Rolls

Horseradish Aioli

Protein Toppings

Steak Strips

Diced Ham

Chopped Bacon

Chicken Strips

Shrimp

Diced Turkey

Chopped Eggs

### Carved Prime Rib Station

Serves 40 guests

Served with:

Petite Rolls

Horseradish Aioli

# STATIONS

Minimum of 20 guests required. Prices are based on a two-hour period of service. A Chef Attendant Fee will be applied to each station

## Stir Fry Station

Vegetarian

White Rice & Lo Mein Noodles

### CHOOSE THREE TOPPINGS

Bell Peppers

Broccoli

Carrots

Sliced Onions

Mushrooms

Peanuts

Snap Peas

Zucchini

Yellow Squash

### CHOOSE TWO SAUCES

Hoisin Sauce

Thai Chili Sauce

Peanut Sauce

Teriyaki Sauce

### ADD PROTEIN

Beef

Chicken

Shrimp

## Shrimp and Grits Station

Fresh Jumbo Shrimp Sautéed in a Brandy Cream Sauce over a Bed of Creamy Grits

### CUSTOMIZE YOUR SHRIMP & GRITS WITH:

Chopped Ham

Applewood Smoked Bacon

Diced Green Onion

Shredded Cheddar Cheese



## Pasta Station

### CREATE YOUR PASTA WITH:

Bowtie Pasta

Penne Pasta

Basil Pesto Sauce

Marinara Sauce

Grilled Chicken

Mushrooms

Sundried Tomatoes

Black Olives

Green Onions

Shaved Parmesan Cheese

Add Shrimp



## Mash-tini Bar

Choose between Mashed Sweet Potatoes or Mashed Potatoes with the following toppings:

### Mashed Sweet Potatoes:

Marshmallows

Chopped Candied Pecans

Brown Sugar

### Mashed Potato Toppings:

Chives

Bacon

Cheddar Cheese

Sour Cream

Butter

Diced Tomatoes



# PLATED DINNER

Minimum of ten guests required  
Parties over 25 require entree  
counts 1 week prior to event

**VICTORS**  
STEAKS WINE SEAFOOD

## PLATED DINNER INCLUDES

Bread and Butter  
Sweetened Iced Tea  
Unsweetened Iced Tea  
Water  
Petite portion  
Entrée portion

## SELECT ONE SALAD

Mixed Green Salad  
Caesar Salad  
Mozzarella Caprese Salad

## SELECT THREE ENTREES

### FOWL, BEEF & PORK

Chicken Marsala  
Braised Boneless Short Ribs of Beef  
Pure Black Angus Rib Eye (14 oz entrée only)  
Pure Black Angus Sirloin  
USDA Prime New York Strip (12oz entrée only)  
Filet Mignon (5oz or 8oz)

### SEAFOOD & VEGETARIAN

Grilled Salmon with Lemon Dill Sauce -Entrée  
includes 3 shrimp  
Pan Seared Black Bass  
Seared Sesame Ahi Tuna Wasabi Vinaigrette  
Pan Seared Lump Crab Cake with Roasted Red  
Pepper & Basil Sauce  
Grilled Jumbo Shrimp Skewers Brushed with  
Key Lime Butter (6 Shrimp or 12 Shrimp)  
Chef's Select Vegetarian Plate

## DUAL ENTREE

Crescent City Combo (5oz or 10oz)  
With Fresh Shrimp & Cajun Cream

## SELECT ONE STARCH

Rice with Caramelized Onion  
Whipped Potatoes  
Roasted Garlic Potatoes  
Three Cheese Macaroni and Cheese  
Creamy Stone Ground Grits  
Truffle Mushroom Risotto

## SELECT ONE VEGETABLE

Beer Braised Collard Greens  
Glazed Baby Carrots & Caramelized Onions  
Fresh Asparagus  
Haricot Verts  
Sautéed Broccoli  
Roasted Corn Succotash with Asparagus &  
Roasted Red Peppers  
Wild Mushrooms, Sautéed Shallots & Garlic

## SELECT ONE DESSERT

New York Style Cheesecake  
Tiramisu  
Double Chocolate Brownie, Whipped Cream  
& Strawberry Sauce  
Crème Brulee



Gratuity & Service Charge and Applicable Sales Tax will be added to all items

# DINNER BUFFET

Minimum of ten guests required  
Buffet is a type of service only,  
Not "all you can eat"

**VICTORS**  
STEAKS WINE SEAFOOD

## SALADS

Mixed Green  
Marinated Cucumber, Tomato & Onion  
Caesar  
Mozzarella Caprese  
Ambrosia

## ENTREES (4 oz. portions)

FOWL, BEEF & PORK  
Herb Roasted Pork Loin  
Braised Boneless Short Ribs of Beef  
Chicken Marsala

## SEAFOOD

Grilled Salmon With Lemon Dill Aioli  
Pan Seared Lump Crab Cake with Roasted Red  
Pepper and Basil Sauce  
Shrimp Scampi over Rice or Pasta

## PASTA & VEGETARIAN OPTIONS

Braised Beef Ravioli with Marsala Sauce  
Primavera with Alfredo  
(add Grilled Chicken)  
Primavera with Marinara  
(add Grilled Chicken)  
Chef's Select Vegetarian Plate

## STARCHES

Rice with Caramelized Onion  
Whipped Potatoes  
Roasted Garlic Potatoes  
Three Cheese Macaroni and Cheese  
Creamy Stone Ground Grits  
Truffle Mushroom Risotto



## VEGETABLES

Beer Braised Collard Greens  
Glazed Baby Carrots and Caramelized Onions  
Fresh Asparagus  
Haricot Verts  
Sautéed Broccoli  
Roasted Corn Succotash with Asparagus and  
Roasted Red Peppers  
Wild Mushroom Blend Sautéed Shallots & Garlic

## DESSERTS

New York Style Cheesecake  
Tiramisu  
Double Chocolate Brownie , Whipped Cream,  
Strawberry Sauce  
Crème Brûlée  
Fruit Cobbler

Bread and Butter

## BEVERAGES

Available on Consumption

# SWEET STATIONS

Minimum of ten guests required, minimum of three hours

**VICTORS**  
STEAKS WINE SEAFOOD

## Grilled Pound Cake Action Station

Whipped Cream  
Hot Fudge  
Caramel Sauce  
Fresh Seasonal Fruit  
Seasonal Fruit Sauce  
Candied Pecans

Chef Attendant Fee

## Ice Cream Sundae ACTION STATION

Vanilla Ice Cream

### TOPPINGS

Chocolate Sauce  
Sprinkles  
Sliced Bananas  
Sliced Strawberries  
Chocolate Sauce  
Candied Nuts  
Caramel Sauce  
Whipped Cream  
Chocolate Chips  
Peanut Butter Chips

Chef Attendant Fee

## MINI DESSERTS

### PETITE PARFAITS

Strawberry Shortcake  
Chocolate/Orange Marmalade  
Orange Chiffon  
Lemon  
Key Lime

### MINI TARTS

Lemon  
Key Lime  
Chocolate  
Pecan  
Cheesecake  
Blueberry  
Apple  
Cherry

### FAVORITES

Bite Size Brownies  
Petite Lemon Bars  
Mini Cupcakes  
Cookies & Milk



**ASK ABOUT OUR  
CUSTOM CAKES**

Outside Cake Fee  
Includes: Plates, Forks, and Victors  
Staff Cutting & Serving the Cake

Gratuity & Service Charge and Applicable Sales Tax will be added to all items



# HOSTED BAR SERVICE

Minimum of ten guests required, minimum of three hours



## Beer and Wine Bar Package

Three Hour Package

Extend your service per person per hour

Select One Craft Beer

Select Two Domestic Beers

Select Three House Wines

## Full Bar Package

Three Hour Package

Extend your service per person per hour

Select One Craft Beer

Select Two Domestic Beers

Select Three House Wines

Don Qi Rum

Scoresby Scotch

Jim Beam Bourbon

New Amsterdam Gin

Svedka Vodka

Sodas & Mixers for Cocktails included

### BARTENDERS

1 Bartender per 50 guest

Add additional bartenders for  
each per hour

Number of Bartenders & hours  
based on final contract.

## Hosted Premium Bar Package

Three Hour Package

Extend your service per person per hour

Select Two Craft Beer

Select Two Domestic Beers

Select Three House Wines

Absolut Vodka

Captain Morgan Rum

Dewars Scotch

Makers Mark Bourbon

Tanqueray Gin

Sodas & Mixers for Cocktails included

## Hosted Super Premium Bar Package

Three Hour Package

Extend your service per person per hour

2 Craft Beers

2 Domestic Beers

3 Varietal House Wines

Bombay Sapphire Gin

Glenlivet Scotch

Grey Goose Vodka

Mt. Gay Rum

Woodford Bourbon

Sodas & Mixers for Cocktails included

### DOMESTIC BEER SELECTION

Angry Orchard

Blue Moon Belgian White

Budweiser

Bud Light

Coors Light

Guinness Stout

Miller Lite

Michelob Ultra

Yuengling

### CRAFT BEER SELECTION

Amstel Light

Corona Extra

Corona Light

Heineken

Lagunitas IPA

### VARIETAL WINE SELECTION

Cabernet Sauvignon

Chardonnay

Merlot

Pinot Grigio

Pinot Noir

Rosé

Reisling



All bars can be customized to fit your needs and will be priced accordingly. Selections & varietal choices are based on availability and season. Martini Bars, champagne toasts & specialty drinks are available upon request. Wine service & beer/wine upgrades are available upon request. Wine lists are based on availability & are subject to change.

Gratuity & Service Charge and Applicable Sales Tax will be added to all items



# CONSUMPTION BAR

Minimum of ten guests required, minimum of three hours

**VICTORS**  
STEAKS WINE SEAFOOD

## Beer & Wine Package

Select One Craft Beer  
Select Two Domestic Beers  
Select Three House Wines  
Sodas

## Full Bar Package

Select One Craft Beer  
Select Two Domestic Beers  
Select Three House Wines  
Don Q Rum  
Scoresby Scotch  
Jim Beam Bourbon  
New Amsterdam Gin  
Svedka Vodka  
Sodas  
Sodas & Mixers for Cocktails included

## Premium Bar Package

Select One Craft Beer  
Select Two Domestic Beers  
Select Three House Wines  
Absolut Vodka  
Captain Morgan Rum  
Dewars Scotch  
Makers Mark Bourbon  
Tanqueray Gin  
Sodas  
Sodas & Mixers for Cocktails included

## Super Premium Bar Package

Select One Craft Beer  
Select Two Domestic Beers  
Select Three House Wines  
Bombay Sapphire Gin  
Glenlivet Scotch  
Grey Goose Vodka  
Mt. Gay Rum  
Woodford Bourbon  
Sodas  
Sodas & Mixers for Cocktails included

## DOMESTIC BEER SELECTION

Angry Orchard  
Blue Moon Belgian White  
Budweiser  
Bud Light  
Coors Light  
Guinness Stout  
Miller Lite  
Michelob Ultra  
Yuengling

## CRAFT BEER SELECTION

Amstel Light  
Corona Light  
Corona Extra  
Heineken  
Lagunitas IPA

## VARIETAL WINE SELECTION

Cabernet Sauvignon  
Chardonnay  
Merlot  
Pinot Grigio  
Pinot Noir  
Rosé  
Reisling

## BARTENDERS

1 Bartender per 50 guest per hour  
Add additional bartenders for each per hour  
Number of Bartenders & hours based on final contract.

All bars can be customized to fit your needs and will be priced accordingly. Selections & varietal choices are based on availability and season. Martini Bars, champagne toasts & specialty drinks are available upon request. Wine service & beer/wine upgrades are available upon request. Wine lists are based on availability & are subject to change.