



## **THE CARVERY**

*(Minimum of 50 guests)*

*Garlic and Rosemary  
Herbed Crusted Rack of Lamb  
Jalapeño Jelly and Jus Lie  
GARLIC*

*Roasted Tenderloin of Beef Crusted  
with Smoked Sea Salt and Cracked  
Pepper served with Jalapeño Cheddar  
Rolls, Stone Ground Mustard and  
Horseradish Cream  
TENDERLOIN*

*Sage Roasted Breast of Turkey Served  
with Dried Cranberry Rolls and an  
Orange Honey Glaze  
TURKEY*

*Brown Sugar Baked Ham Served with  
Lavender Infused Cane Syrup  
and Country Biscuits  
HAM*

*Whole Roasted, Peppercorn and Thyme  
Rubbed New York Strip  
Loin served with Sourdough Rolls, and  
Smoked Jalapeño Béarnaise  
STEAK*

*Roasted Loin of Pork with Lavender  
Infused Cane Syrup Glaze Served with  
9 Grain Rolls and Crisp Apple Relish  
PORK*

*Slow Roasted Top Round of Beef  
Studded with Rosemary and Garlic  
served with Fresh Herb Aioli and Salt  
Crusted Rolls  
TOP ROUND*

*Steamship Round of Beef with  
Poppy Seed Rolls and Creamy  
Horseradish Sauce*

**BEEF**

*Carving Fee of \$100.00 per hour per carver applies 2 hour minimum*

## **DELIGHTS FROM THE DEEP**

*Iced Jumbo Shrimp with House Made Cocktail  
Sauce and Lemon Wedges  
ICED*

*Blackened Chilled Alaskan King Crab Claws with Cocktail  
and Remoulade Sauces and Lemon Wedges  
\$6.00 each  
BLACK*

*Deep Fried Shrimp/Coconut Shrimp with  
Chili Coconut Sauce  
FRIED*

*Jumbo Shrimp Stuffed with Lump Crab Meat with Drawn  
Drawn Truffle Butter  
JUMBO*

*Duo of Pacific Salmon Sides, Blackened and Poached with  
Fried Capers, Tomatoes, Red Onion,  
Cucumbers, Radishes, Preserved Lemons, Tarragon  
Mignonette and Balsamic Gastrique  
DUO*

*Cajun Prawns with Creole Remoulade, Pesto Seared  
Sea Scallops with Sun Dried Tomato Oil and  
Black and White Sesame Crusted Aha with  
Wasabi, Honey Vinaigrette,  
Minimum of 50 people  
CAJUN*

**All prices subject to change and do not include 21% service charge and applicable sales tax.**

1



## **Plated Dinners**

*All Plated Dinners are Served with Freshly Brewed Regular and Decaffeinated Coffee, a Selection of Herbal Tea, Dinner Salad or Soup, Dinner Dessert and Bakery Fresh Rolls and Butter. Two entrée plated dinners will be charged for the higher priced menu.*

### **PLATED DINNER APPETIZERS**

*Select one of the Following to Complement your Choice of Entrée:*

#### **SHRIMP AND SCALLOP**

*Skewered Jumbo Prawn and Sea Scallop with Sweet Corn Sauce, Red Pepper Coulis and Micro Greens*  
DAPP-1

#### **SHRIMP COCKTAIL**

*Served with House Made Cocktail Sauce and Lemon*  
DAPP-2

#### **SONORAN SEAFOOD COCKTAIL**

*Shrimp, Scallops and Crab with Tomato, Cucumber, Lime, Cilantro and Jalapeños served in a Chili Dusted Martini Glass*  
DAPP-3

#### **MUSHROOM RISOTTO**

*Sautéed Mushrooms and Asparagus Tips in a Risotto Style Rice Finished with Basil and White Truffle Oil*  
DAPP-4

#### **SEARED HALIBUT**

*Petite Halibut Medallion on a Bed of Spinach and Garlic Moroccan Cous Cous*  
DAPP-5

#### **TENDERLOIN STACK**

*Cornmeal and Green Chili Griddle Cake with a Filet Medallion and a Red Onion with Peach Chutney*  
DAPP-6

### **PLATED DINNER SALADS AND SOUPS**

*Select one of the Following to Complement your Choice of Entrée:*

#### **BIBB SALAD**

*Hydroponics Bibb Lettuce Wedge with Crumbled Gorgonzola Cheese and Spicy Glazed Pecans in a Raspberry Orange Vinaigrette*  
DSAL-1

#### **FRIZEE SALAD**

*Frizee and Baby Spinach Leaves with Mushrooms, Teardrop Tomatoes and a Red Onion Marmalade, Champagne Vinaigrette*  
DSAL-2

#### **CAESAR SALAD**

*Romaine Lettuce Wedge with a Traditional Caesar Dressing and a Toasted Garlic Parmesan Crustini*  
DSAL-3

#### **CALIFORNIA SALAD**

*Seasonal Baby Greens with Herbed Mozzarella Cheese, Grilled Asparagus, Yellow Tomatoes and a Champagne Vinaigrette*  
DSAL-4

#### **FIELD GREENS**

*Tender Field Greens with Eggplant Croutons, Plum Tomatoes and Shaved Parmesan in a Lemon Herb Vinaigrette*  
DSAL-5

#### **SOUTHWEST ROMAINE HEARTS**

*Crisp Heart of Romaine with Jicama, Roasted Peppers, Chipotle Pistachios and a Spicy Roasted Garlic Dressing*  
DSAL-6

**All prices subject to change and do not include 21% service charge and applicable sales tax.**

2



## **PLATED DINNER SALADS AND SOUPS**

*Select one of the Following to Complement your Choice of Entrée:*

### **WILD MUSHROOM BISQUE**

*Forest Mushrooms Pureed with Fresh Thyme and Cream  
and a Touch of Sherry  
DSP-1*

### **THREE ONION BRULE**

*Classic Caramelized Onion Soup  
DSP-2*

### **SOUTHWESTERN CHICKEN ROASTED CORN CHOWDER**

*Cilantro, Chicken and Grilled Chiles in a Roasted Corn  
Infused Cream  
DSP-3*

### **LOBSTER BISQUE**

*Garnished with Sautéed Lobster  
Additional Charge  
DSP-4*

## **PLATED DINNER ENTREES**

*Dinners Include a Soup or Salad, Chef's Choice of Seasonal Accompaniments  
Rolls and Butter, Dessert and Coffee Service*

### **POULTRY**

#### **SONORAN CHICKEN**

*Marinated Chicken with Toasted Cumin, Cilantro and  
Fresh Lime, Pan Seared and served with a  
Charred Pepper, Chipotle Cream  
PDIN-1*

#### **ROASTED LEMON CHICKEN**

*Lemon scented Breast of Chicken with a Thyme Pan Jus  
PDIN-2*

#### **ROASTED CHICKEN BREAST**

*On a Bed of Garlic Spinach with a Wild Mushrooms Demi Glaze  
PDIN-3*

#### **GRILLED CHICKEN CELESTINE**

*Sweet Figs and Caramelized Cipollini Onions Finished  
with an Aged Sherry Reduction  
PDIN-4*

#### **ANCHO CHICKEN**

*Pan seared Ancho Chili rubbed Natural Breast of Chicken  
in a Cilantro Butter Sauce  
PDIN-5*

**All prices subject to change and do not include 21% service charge and applicable sales tax.**

**3**



## **FISH AND SEAFOOD**

### **PEPPERCORN CRUSTED SALMON**

*Atlantic Salmon Filet with a Five Peppercorn Crust and  
Arizona Citrus Butter  
PDIN-6*

### **ISLAND SWORDFISH**

*Mesquite Grilled Swordfish Filet with Caramelized  
Pineapple Salsa and Smoked Paprika Oil  
PDIN-7*

### **SEARED HALIBUT**

*Dusted with Herbed Panko Crumbs and Oven Roasted  
with Red and Yellow Tomatoes  
PDIN-8*

## **BEEF AND PORK**

### **NEW YORK STRIP**

*With Roasted Shallots and Garlic Mushrooms  
PDIN-9*

### **FILET MIGNON**

*Grilled Center Cut Tenderloin with a Black Truffle Butter  
PDIN-10*

### **PRIME RIB**

*Roasted Prime Rib of Beef Crusted with Horseradish,  
Smoked Sea Salt and Cracked Pepper  
Natural Pan Juices  
PDIN-11*

### **FLAT IRON STEAK**

*Mesquite Grilled with a Red Wine Reduction  
PDIN-12*

### **PORK CHOP**

*Brown Sugar Brined and Brushed with a Dried Cherry and  
Tequila BBQ Sauce  
PDIN-13*

All prices subject to change and do not include 21% service charge and applicable sales tax.

4



## **COMBINATIONS**

### **CHICKEN AND SALMON FILET**

*Winged Breast of Chicken and Seared Atlantic Salmon with  
a Lemon, Chive Burre Blanc  
PDIN-14*

### **SEA BASS AND SHRIMP**

*Tortilla Crusted Sea Bass Filet with Pan Roasted Jumbo  
Prawns in a Fire Grilled Hatch Chili Butter  
PDIN-16*

### **ESCOLAR AND TENDERLOIN**

*Herb Crusted Escolar and a Grilled Filet Mignon with an  
Oven Dried Tomato Béarnaise  
PDIN-18*

### **STEAK AND SHRIMP**

*Porcini Crusted Filet Mignon and Grilled Jumbo Prawns  
with Roasted Garlic and herbs  
PDIN-15*

### **TENDERLOIN AND SALMON**

*Grilled Beef Tenderloin and Fresh Atlantic Salmon with a  
Citrus Tarragon Sauce  
PDIN-17*

### **CHICKEN AND TOP SIRLOIN**

*Seared Chicken Breast and Grilled, Prime Top Sirloin  
Steak Roasted Hazelnut Demi Glaze  
Upgrade steak to Filet Mignon  
PDIN-19*

## **DINNER DESSERTS**

*Select One of the Following to Complement Your Entrée Choice*

### **INDIVIDUAL CHOCOLATE FONDUE**

*Warm Chocolate Filled Tart Accompanied with Decadent  
Dipping Accoutrements  
DDES-1*

### **TIRAMISU CHEESECAKE**

*Frangelica Crème Anglaise  
DDES-3*

### **CRÈME BRULEE**

*Vanilla Custard with a Caramelized Raw Sugar Crust,  
Ladyfinger and Fresh Berries  
DDES-5  
(100 Guests or less)*

### **VANILLA PANNA COTTA**

*Traditional Italian Panna Cotta served with  
Seasonal Berries  
DDES-7*

### **MALTED MILK CHOCOLATE "SHAKE"**

*Almond Sponge Cake with Chocolate Truffle filling topped  
with Malted Chocolate Mousse*

### **DDES-9**

### **CHOCOLATE DUO**

*Chocolate Decadence Cake and a Chocolate Terrene with  
Kiwi, Mango and Raspberry Sauces  
DDES-2*

### **MEYER LEMON TART**

*Citrus Whipped Cream and Shaved White Chocolate  
DDES-4*

### **BERRY PURSE**

*Fresh Seasonal Berries Wrapped in Crisp Phyllo  
DDES-6*

### **KEY LIME MOJITO CHEESECAKE**

*With Dark Rum, White Chocolate and Fresh Mint on a  
Coconut Macaroon Crust  
DDES-8*

### **CHOCOLATE MOUNTAIN TORTE**

*Hazelnut Cream and Pecans on a layer of chocolate cake  
Glazed with Ganache and garnished with White Chocolate  
DDES-10*

**All prices subject to change and do not include 21% service charge and applicable sales tax.**

5



## **DINNER BUFFETS**

### **MEXICAN FIESTA**

*Margarita Fruit Salad*

~

*Roasted Nopals Salad*

~

*Caesar Salad "Bar"*

*Crisp Romaine Lettuce, Tortilla Strips, Garlic Croutons, Parmesan and Dry Aged Jack Cheeses, Traditional and Guajillo Caesar Dressings*

~

*Chicken Salsa Verde*

*Marinated, Grilled Chicken Breast with a Roasted Tomatillo, Green Chili Sauce and Garnished with Queso Fresco*

~

*Carne Asada*

*Grilled Medallions of New York Strip Steak with a Smoked Chili Demi Glaze*

~

*Pork Tamales*

*Shredded Pork with Poblano Chiles and Fresh Corn Masa*

~

*Enchilada Rice*

*Rice Blended with Our Red Chili Enchilada Sauce, Black Olives, Green Onions and Tomatoes*

~

*Black Beans*

*Black Beans Simmered in Cumin and Garlic, Topped with Crème Fresca and Cilantro*

~

*Cheesecake Chimichangas*

*Cheesecake wrapped in a flaky crust served with a Roasted Banana Caramel Sauce*

~

*Tres Leches Cake*

*Layered with Strawberries and "Three Milks"*

~

*Coffee and Tea Service*

*DBUF-1*

*Pricing of buffets based on 2 hours. Replenishment will occur only during first hour. Buffets open over 2 hours are subject to a \$150.00 surcharge. Additional fee of \$100.00 applies when guarantee on dinner buffet is less than 50 guests.*

**All prices subject to change and do not include 21% service charge and applicable sales tax.**

6



## **DINNER BUFFETS**

### **WESTERN BBO**

*Heartland Salad*

*Tossed Greens with Shaved Red Onions, Tomatoes, Mushrooms, and Croutons  
with Buttermilk Peppercorn Ranch Dressing*

~

*Roasted Vegetable Salad*

*Fresh Tomatoes, Asparagus, and Roasted Seasonal Vegetables in Balsamic Vinaigrette*

~

*Wagon Wheel Pasta Salad*

~

*BBQ Chicken*

*Marinated in our Chipotle Honey BBQ Sauce and Grilled over Mesquite Coals*

~

*Baby Back Ribs*

*Slow Cooked then Grilled with our Savory Barbeque Sauce*

~

*Corn on the Cob*

*With Rosemary Infused Butter*

~

*Cowboy Beans*

*Pinto Beans with Smoked Bacon, Onions and Tomatoes*

~

*Baked Potatoes*

*Salt Crusted potatoes with Sour Cream, Fresh Butter and Green Onion*

~

*Sage Biscuits and Green Chili Cheddar Rolls*

~

*Caramelized Apple Crisp*

*Rich Caramel and Sliced Michigan Apples with Vanilla Bean Ice Cream*

~

*Coffee and Tea Service*

### *DBUF-2*

*Add:*

*Herb and Garlic Marinated New York Steaks*

*Filet Mignon*

*Grilled Swordfish*

*Grilled Salmon*

*Pricing of buffets based on 2 hours. Replenishment will occur only during first hour. Buffets open over 2 hours are subject to a \$150.00 surcharge. Additional fee of \$100.00 applies when guarantee on dinner buffet is less than 50 guests.*

**All prices subject to change and do not include 21% service charge and applicable sales tax.**

7



## **DINNER BUFFETS**

### **SONORAN BUFFET**

*Gulf Rice Salad*

*Chorizo Sausage, Scallions, Hatch Chiles, Pepitas and Red Peppers with a Cumin and Tomatillo Dressing*

~

*Baja Pasta Salad*

*Zesty Chili Pasta with Roasted Corn, Black Beans, Tomatoes and Avocado in a Cilantro Vinaigrette*

~

*Verde Cabbage Salad*

*Sliced Red and Green Cabbage with Apples, Gold Raisins and Pimentos in a Cinnamon Vanilla Cider Vinaigrette*

~

*Tortilla Chicken*

*Breast of Chicken Tortilla Crusted with a Prickly Pear Fruit Salsa*

*Ancho BBQ Pork Loin*

*Slow Roasted Pork Loin Rubbed with Ancho Chiles and a Cerveza Infused BBQ Sauce*

*Snapper Vera Cruz*

*Fresh Snapper Filets Sautéed in Olive Oil, Capers, Olives, Roasted Peppers, Tomatoes and Sweet Onions*

~

*Fideo*

*Mexican Style Pasta Cooked with Tomatoes, Ground Chiles, and Topped with Crème Fresca*

~

*Yucca Root Mash*

*Fresh Yucca Root Mashed with Idaho Potatoes and Garnished with Chives*

~

*Chayote, Pearl Onion and Corn Gratin*

~

*Mexican Chocolate Bread Pudding*

*Infused with Kahlua*

~

*Strawberry Churros with Cinnamon Sugar*

~

*Coffee and Tea Service*

### *DBUF-3*

*Pricing of buffets based on 2 hours. Replenishment will occur only during first hour. Buffets open over 2 hours are subject to a \$150.00 surcharge. Additional fee of \$100.00 applies when guarantee on dinner buffet is less than 50 guests.*

**All prices subject to change and do not include 21% service charge and applicable sales tax.**

8



## **DINNER BUFFETS**

### **AMERICAN CLASSIC**

*Field Greens*  
*Goat Cheese, Part Poached Pears, Yellow Peppers and Candied Pistachios in a Cabernet Vinaigrette*  
~  
*Harvest Salad*  
*White and Wild Rice with Crisp Granny Smith Apples, Walnuts and Sage*  
~  
*Creole Matchstick Salad*  
*Jicama, Carrots, Sweet Peppers, Cajun Shrimp and Teardrop Tomatoes in a Roasted Tomato Vinaigrette*  
~  
*Chicken Forestire*  
*Sautéed Breast of Chicken in a Morel Mushroom Cream*  
~  
*Del Monaco Steaks*  
*Grilled Del Monaco Steaks with an Herb Compound Butter*  
~  
*Mesquite Mahi Mahi*  
*With a Tropical Fruit Relish*  
~  
*Plaza Mashed Potatoes*  
*Idaho Potatoes Mashed with Fresh Horseradish, Sour Cream and Boursin Cheese*  
~  
*Seasonal Vegetables*  
*Freshest Vegetables of the Season*  
~  
*Confetti Rice*  
*Long Grain rice tossed with Tri Color Orzo*  
~  
*Dessert Table*  
~  
*Coffee and Tea Service*

*DBUF-4*

*Pricing of buffets based on 2 hours. Replenishment will occur only during first hour. Buffets open over 2 hours are subject to a \$150.00 surcharge. Additional fee of \$100.00 applies when guarantee on buffet and brunch is less than 50 guests.*

**All prices subject to change and do not include 21% service charge and applicable sales tax.**

9



## **DINNER BUFFETS**

### **INTERNATIONAL**

#### **ITALY**

*Antipasto Platter*  
*Imported Salami, Prosciutto, Provolone, Marinated*  
*Artichoke Hearts,*  
*Sun Dried Tomatoes, Roasted & Pickled Peppers,*  
*Fresh Basil and Parmesan Cheese*  
~  
*Tortellini Gratin*  
*Spinach, Tomato and Egg Cheese Filled Tortellini*  
*Baked with an Asiago Alfredo Sauce*  
~  
*Roasted Strawberry Tiramisu*

#### **FRANCE**

*Salad Nicoise*  
*Ahi Tuna, Eggs, Haricot Verts, Capers, Red Potatoes*  
*and Tomatoes in a*  
*Lemon, Parsley Vinaigrette*  
~  
*Steamship of Beef*  
*Slow Roasted and Served with Sauce Perigourdine*  
*Chef Attended Station*  
~  
*Crepes Normandy*  
*Crepes filled with Apples and Raisins*  
*With Creamy Caramel Calvados Sauce*

#### **CARIBBEAN**

*Island Fruit Medley*  
*Seasonal Fruit Tossed with Lime, Coconut and Rum*  
~  
*Jerk Snapper*  
*Fresh Snapper Seared with Jamaican Jerk Spices*  
~  
*Achoo Cilantro Rice Pilaf*  
~  
*Mango Cheesecake*

#### **ASIAN**

*Assorted Dim Sum*  
*Traditional Accompaniments*  
~  
*Ginger Chicken- Chef Attended Station*  
*Wok Seared Chicken with Garlic, Mirin, Green*  
*Onions, Shitake Mushrooms,*  
*Bean Sprouts, Peppers and a Ginger Sesame Glaze*  
~  
*Tofu Fried Rice*  
*Stir Fried Rice With Dark Sesame Oil, Tofu, Carrots,*  
*Celery, Water Chestnuts, Eggs and Soy*  
~  
*Coconut Cake*  
*Layer of Coconut Cream and Genoise Cake with a*  
*Passion Fruit Butter Cream*

*Coffee and Tea Service*

*DBUF-5*

*Chef Attendant Fee of \$100.00 per hour per chef applies 2 hour minimum*

*Pricing of buffets based on 2 hours. Replenishment will occur only during first hour. Buffets open over 2 hours are subject to a \$150.00 surcharge. Additional fee of \$100.00 applies when guarantee on dinner buffet is less than 50 guests.*

**All prices subject to change and do not include 21% service charge and applicable sales tax.**

10



## **DINNER BUFFETS**

### **Elegant Dinner Buffet**

*Tossed Field Greens with assorted dressings*

~

*Tri Color Tortellini Salad*

*Tomato, spinach and egg pasta filled with ricotta cheese and tossed with garden vegetables and a red wine vinaigrette*

~

*Fruit Salad*

*Seasonal fruit to include melons, berries and pineapple in a citrus poppy seed dressing*

~

*Prime Rib (chef carved)*

*Slow roasted au jus and served with creamed horseradish*

~

*Chicken Bonne Femme*

*Breast of chicken sautéed and served with a white wine, mushroom Béchamel Sauce*

~

*Escolar*

*Fresh Escolar herb crusted and pan seared with a yellow pepper coulis*

~

*Rice Pilaf*

*With Mirepoix vegetable and roasted chicken stock*

~

*Pesto Mashed potatoes*

~

*Seasonal Vegetables*

~

*Rolls and Butter*

~

*Dessert Table*

*Chef selection*

*DBUF-7*

Pricing of buffets based on 2 hours. Replenishment will occur only during first hour. Buffets open over 2 hours are subject to a \$150.00 surcharge. Additional fee of \$100.00 applies when guarantee on dinner buffet is less than 50 guests.



## **BEVERAGES**

*Available per drink or cash bar*

- UP*     *Luxury Brands*
- PB*     *Premium Brands*
- CB*     *Call Brands*
- W*      *Wine (House)*
- IB*     *Imported Beer*
- PB*     *Domestic Premium Beer*
- DB*     *Domestic Beer*
- NB*     *Non-Alcoholic Beer*
- DL*     *Domestic Liqueurs*
- IL*     *Imported Liqueurs*
- SD*     *Soft Drinks*
- MW*    *Mineral Waters*
- BW*    *Bottled Waters*
- MR*    *Margaritas (per gallon)*
- FMR*   *Flavored Margaritas (per gallon)*
- CP*    *Champagne Punch (per gallon)*
- MIM*   *Mimosas (per gallon)*
- NAP*   *Non-Alcoholic Punch (per gallon)*

*We encourage safe and responsible consumption. Due to state liquor license statutes:*

- *All alcoholic beverages must be purchased through the hotel.*
- *The hotel reserves the right to serve alcoholic beverages with discretion. Most importantly, we are concerned with the well-being of our guests.*

### **PACKAGE BAR SERVICE**

	<i><b>Call Brands</b></i>	<i><b>Premium Brands</b></i>	<i><b>Luxury Brands</b></i>	<i><b>Beer/Wine/Soft Drinks/Mineral Water</b></i>
	<i>PACKAGE C1</i>	<i>PACKAGE P1</i>	<i>PACKAGE UP 1</i>	<i>NBWP1</i>
<i><b>1 Hour</b></i>				
	<i>PACKAGE C2</i>	<i>PACKAGE P2</i>	<i>PACKAGE UP2</i>	<i>NBWP2</i>
<i><b>2 Hours</b></i>				
	<i>PACKAGE C3</i>	<i>PACKAGE P3</i>	<i>PACKAGE UP3</i>	<i>NBWP3</i>
<i><b>3 Hours</b></i>				

- HB*      *Hosted Bars - Beverages charged per drink plus a 21% service charge and state sales tax.*
- CASH*   *Cash Bars - Beverages are sold on a cash basis and are inclusive of service charge and tax.*
- BF*      *Bartender Fees - \$75.00 per bartender/per hour labor fees apply with a two- hour minimum.*
- SF*      *Setup fee - \$75.00 per cash or hosted bar*
- PW*      *Package Bar Pricing Does Not Include Poured Dinner Wine.*

*Premium Brand and Ultra Premium Brand Packages include upgraded wine. Ask your Conference Services Manager or Catering Manager for selections.*

**All prices subject to change and do not include 21% service charge and applicable sales tax.**



## **BEVERAGES**

**One type of each of the following brands will be available on Banquet Bars:**

	<u><i>Call Brands</i></u>	<u><i>Premium Brands</i></u>	<u><i>Luxury Brands</i></u>
<b><i>Vodka</i></b>	<i>Smirnoff</i>	<i>Finlandia</i>	<i>Grey Goose</i>
	<i>Seagrams</i>	<i>Ketel One</i>	<i>Belvedere</i>
	<i>Gordon's</i>	<i>Stolichnaya</i>	<i>Ciroc</i>
<b><i>Gin</i></b>	<i>Beefeaters</i>	<i>Bombay</i>	<i>Bombay Sapphire</i>
	<i>Gordon's</i>	<i>Tanqueray</i>	<i>Tanqueray 10 yr.</i>
<b><i>Scotch</i></b>	<i>Clan McGregor</i>	<i>Dewar's</i>	<i>Glenlivet Single Malt</i>
	<i>House of Stuart</i>	<i>Johnny Walker Red</i>	<i>Johnny Walker Black</i>
	<i>Cutty Sark</i>	<i>Jamieson's</i>	<i>Macallan 12 yr.</i>
<b><i>Whiskey</i></b>	<i>Seagram's 7</i>	<i>Crown Royal</i>	<i>Crown Royal Reserve</i>
	<i>Canadian Club</i>	<i>Bulleit</i>	<i>Bakers 7 Year</i>
<b><i>Tequila</i></b>	<i>Cuervo Gold</i>	<i>1800 Reposado</i>	<i>Patron Gold Anejo</i>
	<i>Margaritaville Gold</i>	<i>Corralejo Blanco</i>	<i>Corralejo Anejo</i>
<b><i>Rum</i></b>	<i>Bacardi Light</i>	<i>Myer's Dark</i>	<i>Appleton Estate V/X</i>
	<i>Meyers Platinum</i>	<i>Mount Gay</i>	<i>10 Cane</i>
<b><i>Bourbon</i></b>	<i>Early Times</i>	<i>Jack Daniels</i>	<i>Gentleman Jack</i>
	<i>George Dickel</i>	<i>Jim Beam Black</i>	<i>Knob Creek</i>
	<i>Old Granddad</i>	<i>Makers Mark</i>	<i>Stranahans</i>
<b><i>Brandy</i></b>	<i>Korbel</i>	<i>Remy Martin V.S.</i>	<i>Remy Martin V.S.O.P.</i>
	<i>Christian Brothers</i>	<i>Hennessy V.S.</i>	<i>Hennessy V.S.O.P.</i>

All prices subject to change and do not include 21% service charge and applicable sales tax.