

# THE WEDDING COLLECTION

## All Packages Include

4 Hour Reception Time  
Professional Service Staff  
China, Glassware, Flatware  
Floor Length Linens  
Linen Napkins  
Custom Wedding Cake  
Cake Cutting and Serving  
Champagne and Martinelli Toast  
Starbucks Coffee, Tea, Iced Water and Lemonade

## Upgrades

Specialty Linen  
Chiavari Chairs  
Heaters

## Guaranteed Guest Count

Your minimum guaranteed guest count is due 7 days prior to your event date. Once your guaranteed guest count is given it cannot decrease, but may increase 3 days prior to your event date. Charges for any additional guests, added after your guaranteed guest count is given, will be charged the day they are added.

## Deposits and Payments

A \$500 deposit is due, along with a signed contract, to book your event. 50% of the remaining balance is due 2 months prior to your event booking date and your actual event date. Your final payment, equal to your remaining balance, is due 7 days prior to your event date, in the form of cash or cashier's check.

All Catering Services incur a 20% Service Charge and Applicable Sales Tax.

Some locations may need to rent additional equipment. See sales professional for details.

**Choura** events  
RISE TO THE OCCASION

**Silver Package:** Buffet | \$48.95++ per person

**Wine Served with Dinner**

Chardonnay, Pinot Grigio, White Zinfandel, Cabernet Sauvignon or Merlot

**Hors D' Oeuvres Displayed:**

Seasonal Fruit Platter

Assorted Domestic Cheese with Crackers

Vegetable Crudite with Herb Dip

**Please Select Two of the Following Salads:**

**Mixed Green Salad**

Candied Walnuts, Gorgonzola and Balsamic Vinaigrette

**Orzo Salad**

Orzo, Cherry Tomatoes, Kalamata Olives, Capers, Grilled Asparagus and Homemade Pesto

**Caesar**

Cheesy Crostini and Classic Dressing

**Angel Hair Pasta Salad**

Marinated Pasta with Assorted Olives, Capers, Mozzarella Cheese and Roasted Tomato Vinaigrette

**Please Select Two of the Following Entrees:**

**Carne Asada**

Grilled Skirt Steak Marinated with Fresh Limes, Cilantro, Garlic and Fresh Herbs

**Lemon Chicken**

Chicken Breast Marinated with Fresh Herbs and Roasted Garlic with a Light Lemon and White Wine Jus

**Baked Pasta**

Rigatoni Pasta with Italian Sausage Meatballs, Eggplant, Zucchini, Roasted Tomatoes, Baked Slowly and Topped Fresh Mozzarella and House-Made Marinara

**Asian-Inspired Salmon**

Pan Seared Salmon with Shiitake Mushrooms, Bean Sprouts, Bok Choy and Spicy Hoisin

**For Additional Protein Options, Add a Carving Station**

**Please Select Two of the Following Sides:**

**Vegetable Primavera**

Grilled Zucchini, Peppers, Asparagus, Roasted Baby Carrots with Garlic-Basil Butter

**The Mash**

Yukon Potatoes with Roasted Garlic, Sour Cream and Grilled Scallions

**Root Vegetable "Hash"**

Butternut Squash, Potatoes, Smoked Bacon, Aromatics and Fresh Herbs

**Classic Ratatouille**

Italian Eggplant, Zucchini, Roasted Peppers, Caramelized Onions, Roasted Tomatoes and Balsamic Glaze

**Gold Package:** Buffet | \$54.95++ per person

To Include One Hour Hosted Bar

Domestic & Imported beers, House wines and Soft Drinks

**Hors D' Oeuvres Displayed**

Seasonal Fruit Platter

Assorted Domestic Cheese with Crackers

House-Made Hummus, Pita, Smoked Paprika, Toasted Cumin, Lemon Zest and Virgin Oil

**Please Select Two Tray Passed Hors D' Oeuvres:**

Caprese Skewers with Pear Tomatoes, Basil, Bocconcini Mozzarella and Basil Pesto

Roasted Artichokes with Fresh Lemon, Fennel and Herbed Goat Cheese on a Crispy Baguette

Hand Rolled Eggroll with Ground Pork, Shrimp, Thai Basil and Sweet Soy Dipper

Soup Shooters: Tomato, Butternut Squash, Mushroom, Miso Soup (Choose One)

Arancini Riso (Fried Risotto Balls) with Lemon Zest, Pancetta and Mascarpone Cheese

Crab Cakes with "Ole Bay" Aioli

Smoked Salmon Crostini with Chive Infused Goat Cheese

**Please Select Two of the Following Salads:**

**Mixed Green Salad**

Candied Walnuts, Gorgonzola, Red Grapes and Balsamic Vinaigrette

**Orzo Salad**

Orzo, Cherry Tomatoes, Kalamata Olives, Capers, Grilled Asparagus and Homemade Pesto

**Caesar**

Cheesy Crostini and Classic Dressing

**Angel Hair Pasta Salad**

Marinated Pasta with Assorted Olives, Capers, Mozzarella Cheese and Roasted Tomato Vinaigrette

**Please Select Two of the Following Entrees:**

**Carne Asada**

Grilled Skirt Steak Marinated with Fresh Limes, Cilantro, Garlic and Fresh Herbs

**Lemon Chicken**

Chicken Breast Marinated with Fresh Herbs and Roasted Garlic with a Light Lemon and White Wine Jus

**Asian-Inspired Salmon**

Pan Seared Salmon with Shiitake Mushrooms, Bean Sprouts, Bok Choy and Spicy Hoisin

**Classic Chicken Marsala**

Pan-Seared Mushrooms, Fresh Herbs and Marsala Wine Reduction

**Braised Beef Short Ribs**

Cooked with Aromatics, Apple Wood Smoked Bacon and Chipotle-Honey Jus

**For Additional Protein Options, Add a Carving Station**

**Gold Package:** Buffet (cont'd)

**Please Select Two of the Following Sides:**

**Vegetable Primavera**

Grilled Zucchini, Peppers, Asparagus, Roasted Baby Carrots with Garlic-Basil Butter

**The Mash**

Yukon Potatoes with Roasted Garlic, Sour Cream and Grilled Scallions

**Root Vegetable "Hash"**

Butternut Squash, Potatoes, Smoked Bacon, Aromatics and Fresh Herbs

**Classic Ratatouille**

Italian Eggplant, Zucchini, Roasted Peppers, Caramelized Onions, Roasted Tomatoes and Balsamic Glaze

**Rice Pilaf**

With Toasted Shallots, White Wine and Fresh Herbs

## **Platinum Package: Buffet | \$64.95++ per person**

Two Hour Hosted Bar to include a Signature Drink

Domestic & Imported Beers, House Wines, Sake, Sake Based "Cocktails", Soft Drinks and Mineral Water

## **Hors D' Oeuvres Displayed:**

Seasonal Fruit Platter

Imported Cheeses to Include Smoked Gouda, Triple Cream Brie, Aged Goat Cheese with Crackers and Fresh Baguette  
Caprese Platter with Fresh Mozzarella, Basil, and Ripe Tomatoes with Balsamic Reduction

## **Please Select Three Tray Passed Hors D' Oeuvres:**

Caprese Skewers with Pear Tomatoes, Basil, Bocconcini Mozzarella and Basil Pesto

Roasted Artichokes with Fresh Lemon, Fennel, Herbed Goat Cheese and Crispy Baguette

Soup Shooters: Tomato, Butternut Squash, Mushroom, Miso Soup (Choose One)

Short Rib Quesadillas with Jack Cheese, Grilled Scallions and Chipotle-Honey Crème Fraîche

Crab Cakes with "Ole Bay" Aioli

Arancini Riso (Fried Risotto Balls) with Lemon Zest, Pancetta and Mascarpone Cheese

Pan Seared, Rare Ahi with Japanese 7 Spice, Cucumber and Wasabi Aioli

Grilled New York Steak with Dolce Gorgonzola, Sweet Onion Marmalade on a Toasted Sourdough Point

## **Please Select Three of the Following Salads:**

### **Mixed Green Salad**

Candied Walnuts, Gorgonzola, Red Grapes and Balsamic Vinaigrette

### **Orzo Salad**

Orzo, Cherry Tomatoes, Kalamata Olives, Capers, Grilled Asparagus and Homemade Pesto

### **Caesar**

Cheesy Crostini and Classic Dressing

### **Angel Hair Pasta Salad**

Marinated Pasta with Assorted Olives, Capers, Mozzarella Cheese and Roasted Tomato Vinaigrette

## **Please Select Two of the Following Entrees:**

### **Lemon Chicken**

Chicken Breast Marinated with Fresh Herbs and Roasted Garlic with a Light Lemon and White Wine Jus

### **Asian inspired Salmon**

Pan Seared Salmon with Shiitake Mushrooms, Bean Sprouts, Bok Choy and Spicy Hoisin

### **Classic Chicken Marsala**

Pan-Seared Mushrooms, Fresh Herbs and Marsala Wine Reduction

### **Bistecca**

Grilled Tri-Tip with Fresh Lemon, Garlic, Fresh Parmesan and Tomato-Basil Vinaigrette

### **Braised Beef Short Ribs**

Cooked with Aromatics, Apple Wood Smoked Bacon and Chipotle-Honey Jus

### **Local Halibut**

Pan Seared Halibut with Roasted Corn, Cherry Tomatoes, Pancetta and Lemon-Thyme Vinaigrette

**Platinum Package Buffet (cont'd)**

**Choose One Carving Station:**

Brown Sugar and Star Anise Cured Pork Tenderloin with Spicy Hoisin BBQ Sauce  
Brined Turkey Breast with Cranberry Pico De Gallo and Deli Mustard  
New York Strip with Classic Jus, Roasted Garlic and Herb Butter  
Prime Rib Served with Classic Jus, Horseradish Aioli (adds \$3 per person)  
Whole Roasted Beef Tenderloin with Tarragon and Shallot Aioli (adds \$5 per person)

**Please Select Two of the Following Sides:**

**Pan Fried Noodles**

Chow Mein Noodles with Bean Sprouts, Asparagus, Shiitake Mushrooms and Bok Choy

**Vegetable Primavera**

Grilled Zucchini, Peppers, Asparagus, Roasted Baby Carrots with Garlic-Basil Butter

**The Mash**

Yukon Potatoes with Roasted Garlic, Sour Cream and Grilled Scallions

**Root Vegetable "Hash"**

Butternut Squash, Potatoes, Smoked Bacon, Aromatics and Fresh Herbs

**Classic Ratatouille**

Italian Eggplant, Zucchini, Roasted Peppers, Caramelized Onions, Roasted Tomatoes and Balsamic Glaze

**Rice Pilaf**

With Toasted Shallots, White Wine and Fresh Herbs

**Mac & Cheese**

Elbow Pasta with Farmhouse Cheddar, Pancetta, Chives and Crispy Bread Crumb Crust

**Silver Package:** Served | \$51.95++ per person

Wine Served with Dinner

Chardonnay, Pinot Grigio, White Zinfandel, Cabernet Sauvignon or Merlot

**Hors D' Oeuvres Displayed**

Seasonal Fruit Platter

Assorted Domestic Cheese with Crackers

Vegetable Crudite with Herb Dip

**Please Select One of the Following Salads**

**Mixed Green Salad**

Candied Walnuts, Gorgonzola, Red Grapes and Balsamic Vinaigrette

**Caesar**

Cheesy Crostini and Classic Dressing

**Please Select One of the Following Entrees**

**Bone in Chicken Breast**

With Fresh Thyme and Meyer Lemon Buerre Blanc

**Classic Chicken Marsala**

Pan-Seared Mushrooms, Fresh Herbs and Marsala Wine Reduction

**Asian Inspired Salmon**

With Shiitake Mushrooms, Shanghai Cabbage, Thai Basil and Sweet Soy

**Seared Salmon**

With Roasted Corn, Cherry Tomatoes, Smoked Bacon and Citrus Vinaigrette

**Tri-Tip**

With Caramelized Onions, Roasted Pear Tomatoes and Spanish Style Salsa Verde

**Please Select One of the Following Sides**

Yukon Smashed Potatoes

Caramelized Onion Mash

Rice Pilaf with Toasted Shallots, White Wine and Fresh Herbs

Root Vegetable Hash

Classic Whipped Potatoes

Sweet Potato Mash with Chives and Apple Wood Smoked Bacon

**Our Chefs Will Pick the Right Vegetable to go With Your Entrée as  
We are Very Conscious of Seasonality**

**Gold Package:** Served | \$58.95++ per person

To Include One Hour Hosted Bar  
Domestic & Imported Beers, House Wines and Soft Drinks

**Hors D' Oeuvres Displayed**

Seasonal Fruit Platter  
Assorted Domestic Cheese with Crackers  
House-Made Hummus, Pita, Smoked Paprika, Toasted Cumin, Lemon Zest and Virgin Oil

**Please Select Two Tray Passed Hors D' Oeuvres:**

Caprese Skewers with Pear Tomatoes, Basil, Bocconcini Mozzarella and Basil Pesto  
Roasted Artichokes with Fresh Lemon, Fennel, Herbed Goat Cheese on a Crispy Baguette  
Hand Rolled Eggroll with Ground Pork, Shrimp, Thai Basil and Sweet Soy Dipper  
Soup Shooters: Tomato, Butternut Squash, Mushroom, Miso Soup (Choose One)  
Arancini Riso (Fried Risotto Balls) with Lemon Zest, Pancetta and Mascarpone Cheese  
Crab Cakes with "Ole Bay" Aioli  
Smoked Salmon Crostini with Chive Infused Goat Cheese

**Please Select One of the Following Salads:**

**Mixed Green Salad**

Candied Walnuts, Gorgonzola, red grapes and Balsamic Vinaigrette

**Caesar**

Cheesy Crostini and Classic Dressing

**Please Select One of the Following Entrees:**

**Classic Chicken Marsala**

Pan-Seared Mushrooms, Fresh Herbs and Marsala Wine Reduction

**Asian Inspired Salmon**

With Shiitake Mushrooms, Shanghai Cabbage, Thai Basil and Sweet Soy

**Tri-Tip**

With Caramelized Onions, Roasted Pear Tomatoes and Spanish Style Salsa Verde

**"Bistro" Filet**

With Caramelized Onions, Pan Seared Mushrooms and Natural Pan Sauce

**Braised Beef Short Ribs**

Cooked with Aromatics and Chipotle-Honey Jus

**Pork Chop "T" Bone**

Fresh Sage, Apple Wood Smoked Bacon and Apple Cider Reduction

**Grilled New York**

"Choura Rub" Pan Seared Portabella and Roasted Shallot Butter

**Gold Package Served (cont'd)**

**Please Select One of the Following Sides:**

Yukon Smashed Potatoes

Caramelized Onion Mash

Rice Pilaf with Toasted Shallots, White Wine and Fresh Herbs

Root Vegetable Hash

Classic Whipped Potatoes

Sweet Potato Mash with Chives and Apple Wood Smoked Bacon

**Our Chefs Will Pick the Right Vegetable to go With Your Entrée as  
We are Very Conscious of Seasonality**

**Platinum Package:** Served | \$69.95++ per person

Two Hour Hosted Bar to include a Signature Drink

Domestic & Imported Beers, House Wines, Sake, Sake Based "Cocktails," Soft Drinks and Mineral Water

**Hors D' Oeuvres Displayed**

Seasonal Fruit Platter

Imported Cheeses to Include Smoked Gouda, Triple Cream Brie, Aged Goat Cheese with Crackers and Fresh Baguette Caprese Platter with Fresh Mozzarella, Basil and Ripe Tomatoes with Balsamic Reduction

**Please Select Three Tray Passed Hors D' Oeuvres:**

Caprese Skewers with Pear Tomatoes, Basil, Bocconcini Mozzarella and Basil Pesto

Roasted Artichokes with Fresh Lemon, Fennel, Herbed Goat Cheese and Crispy Baguette

Soup Shooters: Tomato, Butternut Squash, Mushroom, Miso Soup (Choose One)

Short Rib Quesadillas with Jack Cheese, Grilled Scallions and Chipotle-Honey Crème Fraîche

Crab Cakes with "Ole Bay" Aioli

Arancini Riso (Fried Risotto Balls) with Lemon Zest, Pancetta and Mascarpone Cheese

Pan Seared, Rare Ahi with Japanese 7 Spice, Cucumber and Wasabi Aioli

Grilled New York Steak with Dolce Gorgonzola, Sweet Onion Marmalade on a Toasted Sourdough Point

**Please Select One of the Following Salads:**

**Mixed Green Salad**

Candied Walnuts, Gorgonzola, Red Grapes and Balsamic Vinaigrette

**Baby Arugula**

Baby Arugula, Fennel, Manchego Cheese, Pumpkin Seeds and Orange Champagne Vinaigrette

**Caesar**

Cheesy Crostini and Classic Dressing

**The Wedge**

Butter Lettuce with Smoked Bacon, Grape Tomatoes and Blue Cheese Dressing

**Please Select One of the Following Entrees:**

**Classic Chicken Marsala**

Pan-Seared Mushrooms, Fresh Herbs and Marsala Wine Reduction

**Asian Inspired Salmon**

With Shiitake Mushrooms, Shanghai Cabbage, Thai Basil and Sweet Soy

**Pan Seared Halibut**

Pan Seared Halibut with Roasted Corn, Cherry Tomatoes, Pancetta and Lemon-Thyme Vinaigrette

**Pork Chop "T" Bone**

Fresh Sage, Apple Wood Smoked Bacon and Apple Cider Reduction

**Braised Beef Short Ribs**

Cooked with Aromatics and Chipotle-Honey Jus

**Platinum Package Served (cont'd)**

**Grilled New York**

"Choura Rub" Pan Seared Portabella and Roasted Shallot Butter

**The Filet Mignon**

Fresh Herbs, Pinot and Demi Glace

**Miso Glazed Sea Bass**

Oyster Mushrooms and Star Anise Broth

**Please Select One of the Following Sides:**

Yukon Smashed Potatoes

Caramelized Onion Mash

Rice Pilaf with Toasted Shallots, White Wine and Fresh Herbs

Root Vegetable Hash

Classic Whipped Potatoes

Sweet Potato Mash with Chives and Apple Wood Smoked Bacon

**Our Chefs Will Pick the Right Vegetable to go With Your Entrée as We are Very Conscious of Seasonality**

**Appetizer Reception Package:** \$45.00++ per person

**Choose a Maximum of 8 Hot or Cold Appetizers**

**Choose a Maximum of 2 Appetizer Displays**

**The Package Includes All Amenities:**

4 Hour Reception Time

Professional Service Staff

China, Glassware, Flatware

Floor Length Linens

Linen Napkins

Custom Wedding Cake

Cake Cutting and Serving

Champagne and Martinelli Toast

Coffee, Tea, Iced Water and Lemonade

**Add a Carving or Action Station to Your Appetizer Reception Package.**

**(See Sales professional for details).**

ADD AN APPETIZER DISPLAY TO ANY EVENT

**Appetizer Displays**

**50 Pieces Per Display**

Roll Your Own Lettuce Cups with Ground Chicken Breast and Pork, Asian Herbs, Lemongrass, Ginger and Hoisin Glaze	\$250
House-Made Hummus, Toasted Pita, Smoked Paprika, Toasted Cumin and Virgin Olive Oil	\$150
Grilled Vegetable Platter with Lemon-Thyme Vinaigrette	\$200
Gourmet Cheese Platter with Fresh Baguette and Crackers	\$250
Caprese Platter with Fresh Mozzarella, Basil and Ripe Tomatoes with Basil Vinaigrette	\$200
Fruit Platter with Assorted Melons and Seasonal Berries	\$175
Tomato Bruschetta with Blistered Tomatoes, Basil and Vintage Balsamic on a Garlicky Crostini	\$175
Pan Seared Baby Lamb Chops with Lemon-Dijon Vinaigrette and Rosemary Grey Salt	\$350
Marinated Tiger Shrimp with Roasted Garlic and Fresh Herbs	\$300

**Slider Displays**

BLTs with Sundried Tomato Aioli, Cherry Tomatoes and Apple Wood Smoked Bacon	200
Hoisin Glazed Pork Tenderloin with Asian Herbs, Pickled Cucumbers, Bean Sprouts and Red Chili Aioli	\$175
Ahi Tuna with Pickled Cucumbers, Sweet Soy and Cabbage Slaw	\$250
Angus Beef with Caramelized Onions, Cheddar, Smokey Bacon and Thousand Island Mayo	\$250

ADD TRAY PASSED APPETIZERS TO ANY RECEPTION

**Tray Passed Appetizers**

Per 50 Pieces

**COLD**

Pan Seared, Rare Ahi with Japanese 7 Spice, Cucumber and Wasabi Aioli	\$150
Green Pea Puree with Shaved Manchego Cheese and Toasted Crostini	\$100
Spring Rolls with Green Tea Soba, Thai Basil, Cucumber, Sprouts and Spicy Hoisin Sauce	\$125
Eggplant Caponata with Pine Nuts, Capers, Tomato, Dried Figs, Fresh Basil and Toasted Crostini	\$125
Hummus with Roasted Garlic, Cumin, Smoked Paprika, Lemon Zest and Crostini	\$75
Caprese Skewers with Pear Tomatoes, Basil, Bocconcini Mozzarella and Basil Pesto	\$150
Smoked Salmon Crostini with Chive Infused Goat Cheese	\$175
Edamame Puree with Seared Scallop and Wasabi Caviar	\$175
Roasted Artichokes with Fresh Lemon, Fennel, Herbed Goat Cheese and Crispy Baguette	\$125
Grilled New York Steak with Dolce Gorgonzola, Sweet Onion Marmalade on Toasted Sourdough	\$175

**HOT**

House Made Italian Meatballs with San Marzano Tomato Sauce	\$100
Arancini Riso (Fried Risotto Balls) with Lemon Zest, Panchetta and Marscapone Cheese	\$125
Mini Grilled Cheese Sandwiches with Gruyere and Aged Farm Cheddar	\$150
Hand Rolled Eggroll with Ground Pork, Shrimp, Ginger Thai Basil and Sweet Soy Dipper	\$150
Char Sui Bao Pork Buns	\$150
Pork and Shrimp Pot Stickers (Vegetarian Is Available)	\$125
Soup Shooters: Tomato, Butternut Squash, Mushroom, Miso Soup (Choose One)	\$100
Short Rib Quesadillas with Jack Cheese, Grilled Scallions and Chipotle-Honey Crème Fraîche	\$175
Mini Quiche with Smoked Bacon, Carmelized Onions, Fresh Herbs and Guerre Cheese	\$150
Mongolian Beef Skewers and Grilled Scallions	\$150
Classic Thai Chicken Sate with Lemongrass, Ginger, Asian Herbs and Creamy Peanut Sauce	\$125
Wild Mushroom Crostini with Fresh Thyme and Shaved Parmesan	\$125
Crab Cakes with "Ole Bay" Aioli	\$175

## ADD A DESSERT STATION TO ANY EVENT

### Dessert Station Ideas

**The Malt Shop: \$13.00 per person**

Vanilla Bean, Chocolate and Strawberry Ice Cream

Old School Bottles of Root Beer, Cream Soda, Grape, Orange Cream

Have a Classic Malt or Mix Any Variety of Cookies, Brownies, Cake, Sprinkles into your wildest sundae concoction

**Chocolate Lava Fountain: \$12.00 per person**

A Selection of White, Milk or Dark Chocolate

Served with Fun Things to Dip: Mini Cheesecakes, Rice Crispies, Chocolate Chip Cookies, Strawberries,

Mini Doughnuts, Marshmallows and whatever else we can come up with... what doesn't go with Chocolate?

**Dessert Bar: \$14.00 per person**

Make Everyone Happy with This One

A Selection of Chocolate Truffles, Mini Cream Puffs, Fresh Fruit Tarts, Mini Cupcakes

(to Include Red Velvet, Mocha, Peanut Butter and Banana Cream), Hand Dipped Chocolate Strawberries and Classic Bread Pudding

**Candy Station: \$8.00 per person**

Includes Pretty Jars, Signage, Scoopers and Cellophane Bags

Choose your Favorite Five Candies and Color Scheme

**Upgraded Customizable Stations Available at an Additional Cost**

## HOSTED PACKAGES

**Hosted Bar:** \$20.00 per person for three hours -or- \$12.00 per person/per hour

Well Drinks  
Domestic and Imported Beer  
House Wine  
Soft Drinks  
Mineral Water

**Limited Hosted Bar:** \$15.00 per person for three hours -or- \$12.00 per person/per hour

(no mixed drinks)  
Domestic and Imported Beer  
House Wine  
Soft Drinks  
Mineral Water

## PREMIUM PACKAGES

**Premium Hosted Bar:** \$25.00 per person for two hours -or- \$15.00 per person/per hour

Call Brands  
Well Drinks  
Domestic and Imported Beer  
House Wine  
Soft Drinks  
Mineral Water

**Martini Bar:** \$20.00 per person for two hours -or- \$15.00 per person/per hour

**Choose one of the following vodkas:**

Kettel One  
Grey Goose  
Stoli  
Absolut

**Specialty Martinis to include:**

Chocolate, Caramel, Sour Apple, Watermelon

**All bar packages require a bartender fee of \$180 per bartender.**

## STAFFING FEES

Staffing charges are based on a 4 hour event time, plus set-up and clean-up.

<b>Captain:</b>	\$160	
<b>Event Staff:</b>	\$135	
<b>Bartender:</b>	\$180	( Available with purchase of Choura Bar Service )
<b>Beer &amp; Wine Server:</b>	\$135	
<b>Executive Chef:</b>	\$180	
<b>Chef's Assistant:</b>	\$160	
<b>Overtime:</b>	\$25	( Per staff member, per hour )

