

# **SANZARI'S NEW BRIDGE INN**

105 OLD NEW BRIDGE ROAD  
NEW MILFORD, NEW JERSEY 07646

201.692.7700 (PHONE)

201.692.0005 (FAX)

201.692.7956 (FAX)

## **HOURS OF OPERATION**

### **CATERING**

OPEN 7 DAYS

**LUNCH & DINNER**

**ALL DAY MENU A LA CARTE**

### **KITCHEN HOURS**

MON-THUR 11:30- 10:00

FRI 11:30- 11:00

SAT 12:00- 11:00

SUN 1:00 - 9:00

Website: [www.sanzaris.com](http://www.sanzaris.com)

E-Mail: [info@sanzaris.com](mailto:info@sanzaris.com)

# **PARTY INFORMATION**

## **Room Capacities and fees**

Upstairs: minimum 60 people (if less must pay for 50)

Max capacity 120 depending upon set up

Downstairs Main Dining Room: minimum 40 people (if less must pay for 40)

Max capacity 75 depending upon set up

Downstairs Fireplace Dining Room and Lounge Min. 25ppl

All parties with no beverage package must pay for sodas

ALL PARTIES ARE BASED ON 4 HOURS, UNLESS OTHERWISE STATED, A FEE FOR ROOM WILL BE CHARGED BY THE HOUR, THESE SAMPLE MENU'S ARE SUBJECT TO PRICE CHANGES WITHOUT NOTICE, PLEASE CALL TO CONFIRM

## **Party Extras Available Upon Request**

Custom cakes of all types can be ordered

\$1 serving fee for bringing your own cake

Entertainment (live singers and D.J's) including kids parties

# **DINNER A**

## **Appetizer**

### **Rigatoni Bolognese**

Traditional ground meat sauce creamed with mascarpone cheese

## **Salad**

### **House**

## **Entrée (selections)**

### **Chicken Sanzari**

Francese Chicken Breast with Diced Tomatoes & Capers in a  
Pinot Grigio Sauce

Or

### **Almond Crusted Tilapia**

Finished in a Lemon White Wine Sauce

Or

### **Braised Beef Short Ribs**

Beef short rib in a red wine demi glaze with mashed potatoes

(All Entrees Served with the Chefs Selection of Seasonal Vegetables and Potato unless otherwise specified)

## **Soda Included**

## **Dessert**

Assorted Italian Cookies and Pastries

Served with Coffee or Tea

**\$42 Per Person Plus tax and Gratuity**

# **DINNER B**

## **On the Tables (Family Style) 10 guests per table**

Mini rice balls with ricotta cheese and marinara sauce  
Cold Antipasto Plate (Assorted Italian Meats & Cheeses)  
Crispy Calamari rings with a Zesty Marinara Sauce  
Stuffed Mushrooms with Sausage and Roasted Peppers

### **2<sup>nd</sup> Course**

**House Salad**

### **Entrée (selections)**

#### **Chicken Sanzari**

Francaise Chicken Breast with Diced Tomatoes & Capers in a  
Pinot Grigio wine Sauce

Or

#### **Salmon Dijonaise**

Horseradish Crusted in a Dijon Mustard & Sweet Vermouth Sauce

Or

#### **Veal Capricciosa**

Parmesan Cheese and Bread Crumb Crusted Veal Scallopine topped with a warm  
Fresh Tomato & Mozzarella Salad

Or

#### **Shrimp al Forno**

In garlic, butter, paprika, lemon, and white wine sauce

(All Entrees Served with the Chefs Selection of Seasonal Vegetables and Potato unless otherwise specified)

### **Dessert**

Assorted Cookies and Pastries  
Served with Coffee or Tea

**\$48 Per Person Plus tax and Gratuity**

# **DINNER C**

## **On the Tables (Family Style) 10 guests per table**

Cold Antipasto Plate (Assorted Italian Meats & Cheeses)

Crispy Calamari rings with a Zesty Marinara Sauce

Stuffed Mushrooms with Sausage and Roasted Peppers

Garlic Shrimp

Bruschetta

### **Pasta**

#### **Pennette Vodka con Porcini**

Pennette with Porcini Mushrooms in a Pink Vodka Sauce

### **Salad**

#### **House**

### **Entrée (selections)**

#### **Veal Capricciosa**

Parmesan Cheese and Bread Crumb Crusted Veal Scallopine topped with a warm  
Fresh Tomato & Mozzarella Salad

or

#### **Chicken Sanzari**

Francaise Chicken Breast with Diced Tomatoes & Capers in a  
Pinot Grigio wine Sauce

Or

#### **Lemon Sole**

Stuffed with Crabmeat served with a Lemon Beurre Blanc

Or

#### **N.Y. Strip Steak**

Plain Grilled Angus

(All Entrees Served with the Chefs Selection of Seasonal Vegetables and Potato unless otherwise specified)

### **Dessert**

Assorted Cookies and Pastries, Zeppolis

Served with Coffee or Tea

**\$60 Per Person Plus tax and Gratuity**

# **DINNER D**

## **1 Hour Passed Hors D' Oeuvres**

Mini Crab Cakes with Sage Dijonaise    Coconut Shrimp with Apricot Sauce  
Quesadillas Tri Fungi    Pigs in Blanket  
Tomato Bruschetta    Mini-Focaccia sandwiches  
Mini rice balls    Goat cheese Crostini w/ cranberry and walnut

## **Pasta**

### **Rigatoni Bolognese**

Traditional ground meat sauce creamed with mascarpone cheese

## **Salad**

### **Caesar**

## **Entrée (selections)**

### **Chicken & Shrimp Sanzari**

Francese Chicken Breast with Diced Tomatoes & Capers in a  
Pinot Grigio wine Sauce

Or

### **Chilean Sea Bass**

Horseradish Crusted with a Lemon Buerre Blanc

Or

### **Pistachio Crusted Rack of Lamb**

Or

### **Beef Rossini**

Filet Mignon with Shallots and  
Green Peppercorns in a Brandy sauce

(All Entrees Served with the Chefs Selection of Seasonal Vegetables and Potato unless otherwise specified)

## **Dessert**

Assorted Italian Pastries, Cookies & Zeppolis  
Served with Coffee or Tea or Espresso

**\$70 Per Person Plus tax and Gratuity**

# **LUNCH MENU A**

## **Appetizer** **House Salad**

## **Entrée (selection)** **Chicken Sanzari**

Francaise Chicken Breast with Diced Tomatoes & Capers in a  
Pinot Grigio Sauce

Or

## **Pennette Vodka con Porcini**

Pennette with Porcini Mushrooms in a Pink Vodka Sauce

Or

## **Eggplant Rollatine**

Topped with fresh Mozzarella with penne in our plum tomato sauce

Or

## **Almond Crusted Tilapia**

Finished in a Lemon White Wine Sauce

(All Entrees Served with the Chefs Selection of Seasonal Vegetables and Potato unless otherwise specified)

## **Soda Included**

## **Dessert**

Assorted Italian Cookies and Pastries  
Served with Coffee and Tea

**\$30 Per Person Plus tax and Gratuity**

# **LUNCH MENU B**

## **Pasta**

### **Pennette Vodka con Porcini**

Pennette with Porcini Mushrooms in a Pink Vodka Sauce

## **Salad**

### **House**

## **Entrée (selections)**

### **Chicken Sanzari**

Francaise Chicken Breast with Diced Tomatoes & Capers in a  
Pinot Grigio Sauce

Or

### **Salmon Dijonaise**

Horseradish Crusted in a Dijon Mustard & Sweet Vermouth Sauce

Or

### **Veal Capricciosa**

Parmesan Cheese and Bread Crumb Crusted Veal Scallopine topped with a warm  
Fresh Tomato & Mozzarella Salad Cheese

(All Entrees Served with the Chefs Selection of Seasonal Vegetables and Potato unless otherwise specified)

## **Soda Included**

## **Dessert**

Assorted Italian Cookies and Pastries  
Served with Coffee and Tea

**\$40 Per Person Plus tax and Gratuity**



# **LUNCH MENU C**

## **On the Tables (Family Style) 10 guests per table**

Mini rice balls with ricotta cheese and marinara sauce  
Cold Antipasto Plate (Assorted Italian Meats & Cheeses)  
Crispy Calamari rings with a Zesty Marinara Sauce  
Stuffed Mushrooms with Sausage and Roasted Peppers  
Bruschetta

## **Salad** **House**

### **Entrée (selections)**

#### **Rigatoni Bolognese**

Traditional ground meat sauce creamed with mascarpone cheese  
or

#### **Salmon Dijonaise**

Horseradish Crusted in a Dijon Mustard & Sweet Vermouth Sauce  
or

#### **Chicken Sanzari**

Francaise Chicken Breast with Diced Tomatoes & Capers in a  
Pinot Grigio Sauce  
or

#### **Braised Beef Short Ribs**

Beef short rib in a red wine demi glaze with mashed potatoes

(All Entrees Served with the Chefs Selection of Seasonal Vegetables and Potato unless otherwise specified)

### **Dessert**

Assorted Italian Cookies and Pastries, Zeppolis  
Served with Coffee and Tea

**\$46 Per Person Plus tax and Gratuity**

# **BUFFET 1 (50 person minimum)**

## **On the Tables (Family Style) 10 persons per table**

Mini rice balls with ricotta cheese and marinara sauce  
Cold Antipasto Plate (Assorted Italian Meats & Cheeses)  
Crispy Calamari rings with a Zesty Marinara Sauce  
Stuffed Mushrooms with Sausage and Roasted Pepper  
Assorted Bread and Rolls

## **On The Buffet**

### **Salads**

**House**

### **Entrée**

#### **Pennette Vodka con Porcini**

Pennette with Porcini Mushrooms in a Pink Vodka Sauce

#### **Chicken Sanzari**

Francaise Chicken Breast with Diced Tomatoes & Capers in a  
Pinot Grigio Sauce

#### **Salmon Dijonaise**

Horseradish Crusted in a Dijon Mustard & Sweet Vermouth Sauce

#### **Eggplant Rollatine**

Topped with fresh Mozzarella, with penne in our plum tomato sauce

(All Entrees Served with the Chefs Selection of Seasonal Vegetables and Potato unless otherwise specified)

## **Carving Station**

### **Breast of Turkey**

with Port wine Sage Sauce

## **Dessert**

Assorted Italian Cookies and Pastries  
Served with Coffee and Tea

**\$42 per Person Plus Tax and Gratuity**

# **BUFFET 2 (50 person minimum)**

## **1 Hour Passed Hors D' Oeuvres**

Mini Crab Cakes with Sage Dijonaise    Coconut Shrimp with Apricot Sauce  
Quesadillas Tri Fungi    Filet Mignon on Crostini w/ mustard sauce  
Tomato Bruschetta    Pigs in Blanket  
Mini rice balls    Goat Cheese Crostini w/ cranberry and walnut

## **On The Buffet**

### **Salads**

**Classic Caesar**

**House**

### **Entrée**

#### **Cavatelli Tuscany**

Cavatelli with Sausage, Broccoli, Sun-dried Tomatoes, Garlic & Oil

#### **Chicken Sanzari**

Francaise Chicken Breast with Diced Tomatoes & Capers in a  
Pinot Grigio Sauce

#### **Lemon Sole**

Stuffed with Crabmeat in a Delicate Lemon Buerre Blanc

#### **Braised Beef Short Ribs**

Beef short rib in a red wine demi glaze with mashed potatoes

(All Entrees Served with the Chefs Selection of Seasonal Vegetables and Potato unless otherwise specified)

## **Carving Station**

### **Breast of Turkey**

with Port wine Sage Sauce

### **Boneless Loin of Pork**

With a garlic-sage rosemary demi-glaze

## **Dessert**

Assorted Italian Cookies and Pastries

Served with Coffee and Tea

**\$56 Per Person Plus Tax and Gratuity**

# **BUFFET 3 (50 person minimum)**

## **1 Hour Passed Hors D' Oeuvres**

Mini Crab Cakes with Sage Dijonaise    Coconut Shrimp with Apricot Sauce  
Quesadillas Tri Fungi    Pigs in Blanket  
Tomato Bruschetta    Mini Focaccia Sandwiches  
Mini rice balls    Goat Cheese Crostini w/cranberry and walnut

## **On The Buffet**

### **Salads**

**Classic Caesar**

**Tri-color**

### **Entrée**

#### **Cheese Tortellini & Shrimp**

With Prosciutto, Onions, and Peas in a Parmesan Cream Sauce

#### **Chicken Sanzari**

Francese Chicken Breast with Diced Tomatoes & Capers in a  
Pinot Grigio Sauce

#### **Chilean Sea Bass**

Horseradish Crusted with a Lemon Beurre Blanc

#### **Beef Rossini**

Filet Mignon with shallots and  
Green Peppercorns in a brandy sauce

(All Entrees Served with the Chefs Selection of Seasonal Vegetables and Potato unless otherwise specified)

## **Carving Station**

### **Boneless Loin of Pork**

With a garlic-sage rosemary demi-glaze

### **Breast of Turkey**

With Port wine Sage Sauce

## **Dessert**

Assorted Italian Cookies & Pastries & Zeppolis  
Served with Coffee and Tea

**\$68 Per Person Plus Tax and Gratuity**

# **Cocktail Party A (50 person minimum)**

## **2 Hour Premium Open Bar**

### **1 Hour Passed Hors D' Oeuvres**

Mini Crab Cakes with Sage Dijonaise	Coconut Shrimp with Apricot Sauce
Quesadillas Tri Fungi	Filet Mignon on Crostini w/ mustard sauce
Tomato Bruschetta	Pigs in Blanket
Mini rice ball	Goat cheese Crostini w/ cranberry and walnut

### **Pasta Station**

Cavatelli with Sausage, Broccoli, Sundried Tomatoes, Garlic & Oil  
Pennette with Porcini Mushrooms in a Pink Vodka Sauce  
Eggplant Rollatine  
*Add Shrimp to pasta (\$2.50 per person)*

### **Carving Station**

Breast of Turkey with Port wine Sage Sauce

**\$48 Per Person Plus Tax and Gratuity**

# **Cocktail Party B (50 person minimum)**

## **3 Hour Open Bar**

### **1 Hour Passed Hors D' Oeuvres**

Mini Crab Cakes with Sage Dijonaise	Coconut Shrimp with Apricot Sauce
Quesadillas Tri Fungi	Filet Mignon on Crostini w/mustard sauce
Pigs in a Blanket	Mini Focaccia Sandwiches
Italian Meatballs in marinara sauce	Goat cheese Crostini w/ cranberry and walnut

### **Cold Antipasto Station**

Assorted Italian meats and cheeses  
Assorted Hot Peppers

### **Hot Station**

Chicken Sanzari  
Pennette with Porcini Mushrooms in a Pink Vodka Sauce  
Eggplant Rollatine

### **Carving Station**

Breast of Turkey with Port wine Sage Sauce  
Roast Beef Au Jus

(All Entrees Served with the Chefs Selection of Seasonal Vegetables and Potato unless otherwise specified)

### **Dessert**

Assorted Italian Pastries & Cookies

**\$67 Per Person Plus Tax and Gratuity**

# **Cocktail Party C (50 person minimum)**

## **3 Hour Open Bar**

### **1 Hour Passed Hors D' Oeuvres**

Mini Crab Cakes with Sage Dijonaise	Coconut Shrimp with Apricot Sauce
Quesadillas Tri Fungi	Filet Mignon on Crostini w/ mustard sauce
Tomato Bruschetta	Mini Focaccia Sandwiches
Pigs in Blanket	Goat cheese Crostini w/cranberry and walnut

### **Cold Seafood Bar**

Jumbo Shrimp, Oysters,  
Clams, King Crab Legs and Chilled Seafood Salad

### **Pasta Station**

Cavatelli with Sausage, Broccoli, Sun-dried Tomatoes, Garlic & Oil  
Pennette with Porcini Mushrooms in a Pink Vodka Sauce  
Eggplant Rollatine  
*Add shrimp to pasta (\$2.50 per person)*

### **Carving Station**

Breast of Turkey with Port wine Sage Sauce  
Filet Mignon

(All Entrees Served with the Chefs Selection of Seasonal Vegetables and Potato unless otherwise specified)

### **Dessert**

Assorted Italian Pastries & Cookies

**\$85 Per Person Plus Tax and Gratuity**

# **BRUNCH (50 PERSON MINIMUM)**

Scrambled eggs: bacon and sausage  
Hash Brown Potatoes  
Smoked salmon: onions, capers, tomato  
Bagels, Croissants, muffins  
French Toast  
Frittata  
Fresh Fruit Platter

## **Salads: select one**

Caesar  
House

## **Entrées**

### **Chicken Sanzari**

Francaise Chicken Breast with Diced Tomatoes & Capers in a Pinot Grigio Sauce

### **Salmon Dijonaise**

Horseradish Crusted in a Dijon Mustard & Sweet Vermouth Sauce

(All Entrees Served with the Chefs Selection of Seasonal Vegetables and Potato)

## **Pasta: select 2**

Penne Vodka  
Cavatelli Tuscany  
Rigatoni Bolognese  
Tortellini Alfredo

## **Carving Station: select 2**

Breast of Turkey  
Virginia Ham  
Boneless Loin of Pork  
Filet Mignon (\$7supplement)

## **Dessert: Assorted Italian Cookies and Pastries**

Served with Coffee, Tea, Soda, and juice

**\$39.00 Per Person Plus Tax and Gratuity**

**Champagne Punch or Mimosa, Unlimited \$6.00 pp extra**



# **SUBSTITUTIONS**

## **On the Tables (Family Style) 8-10 guests per table ( \$12.00 per person)**

**Mini rice balls-** with ricotta cheese and marinara sauce  
**Cold Antipasto Plate** (Assorted Italian Meats & Cheeses)  
**Crispy Calamari rings-** with a Zesty Marinara Sauce  
**Stuffed Mushrooms** -with Sausage and Roasted Peppers

### **Supplemental Items**

**Mini rice balls** -with tomato sauce and topped with ricotta cheese (\$ 3.00 per person)  
**Shrimp cocktail** (\$ 5.00 per person)  
**Fruit and cheese platter** (\$12.00 per platter)  
**Shrimp Scampi** (\$5.00 per person)  
**Mini Focaccia Sandwiches** (\$3.00 per person)

### **Salads (\$5.00 per person)**

Classic Caesar  
House Salad

### **Dessert**

Zeppolis (\$3.00)

### **Supplemental Items**

**Martha's Vineyard** - mesclun greens, apples, walnuts, blue cheese,  
with raspberry dressing (\$2.00 per person)  
**Tri-Color-** crumbled goat cheese w/truffle oil vinaigrette (\$2.00)

## **Appetizers (\$6.00 per person) (select two)**

**Spedini Alla Romano**  
Brochette of Mozzarella and Bread Served with Caper Butter Sauce  
**Tomato and Mozzarella with Portobello mushrooms**  
Drizzled with extra virgin olive oil  
**Sicilian Rice Ball**  
Served in tomato sauce, topped with ricotta cheese  
**Stuffed Mushrooms**  
Sausage and roasted pepper stuffing in a sherry demi-glaze

### **Supplemental Items**

**Jumbo Lump Crab Cake** (\$4.00 per person)  
Served with an Old Bay Spiced Remoulade  
**Shrimp Cocktail** (\$5.00 per person)  
Served with our spicy cocktail sauce  
**Seafood Salad** (\$5.00 per person)  
Marinated in extra virgin olive oil with lemon and parsley and garlic

**Pastas of choice (\$6.00 per person)**

**Pennette Vodka con Porcini**

Pennette with Porcini Mushrooms in a Pink Vodka Sauce

**Rigatoni Bolognese**

Traditional ground meat sauce creamed with mascarpone cheese

**Cavatelli Tuscany**

Cavatelli with Sausage, Broccoli, Sun-dried Tomatoes, Garlic & Oil

**Pennette or Rigatoni Filetto di Pomodoro**

Plum tomato sauce with Prosciutto and onions

**Rigatoni Aioli**

Extra virgin olive oil, garlic, sliced green olives and grated Reggiano cheese

**Supplemental Items**

**Penne Granchi (\$2.00 per person)**

Penne pasta, jumbo lump crab meat, garlic tomato butter broth

**Cheese Tortellini & Shrimp (\$2.00 per person)**

with Prosciutto, Onions, and Peas in a Parmesan Cream sauce

**Carving Station (\$7.00 per person)**

**Loin of Pork-** with a garlic- sage rosemary demi-glaze

**Breast of Turkey-** with a Port wine Sage Sauce

**Glazed Virginia Ham-** with a cherry pineapple sauce

**Supplemental Items**

**Roast Leg of Lamb-** with a Raspberry Mint demi-glaze (\$6.00 per person)

**Filet Mignon** Filet Mignon with shallots,

Green Peppercorns, in a brandy sauce

(\$8.00 per person)

**Entrees (++) means not available for Buffet)**

## Pork

### **Pork Medallions Pizzaiola**

served in a San Marzano tomato sauce

### **Pork Tenderloin Tri Fungi**

Pork Medallions with Wild Mushrooms & Shallots in a  
Madeira Wine Sauce

### **++ Pork Medallions Capricciosa**

Parmesan Cheese and Bread Crumb Crusted Pork Scallopine topped  
with a warm Fresh Tomato & Mozzarella Salad Cheese

## Chicken

### **Chicken Campagnoli**

Sautéed on the bone with Vinegar Peppers, Mushrooms and Sausage

### **Chicken Sanzari**

Francaise Chicken Breast with Diced Tomatoes & Capers in a  
Pinot Grigio Sauce

### **++ Chicken Capricciosa**

Parmesan Cheese and Bread Crumb Crusted Chicken Breast topped  
with a warm Fresh Tomato & Mozzarella Salad

### **Chicken Marsala, Piccata**

### **++ Parmigiana**

## Supplemental Items

### **++ Veal Parmigiana (\$4.00 per person)**

topped with fresh mozzarella and tomato sauce served with pasta

### **++ Veal Capricciosa (\$4.00 per person)**

Parmesan Cheese and Bread Crumb Crusted Veal Scallopine topped with a warm Fresh Tomato &  
Mozzarella Salad Cheese.

### **Beef Rossini (\$8.00 per person)**

Filet Mignon with shallots,  
Green Peppercorns, in a brandy sauce

### **Braised Beef Short Ribs (\$4.00 per person)**

Beef short rib, red wine demi glaze, with mashed potatoes

### **Chicken & Shrimp Sanzari (\$3.00 per person)**

Francese Chicken Breast with Diced Tomatoes & Capers in a  
Pinot Grigio wine Sauce

### **++ Pistachio Crusted Rack of Lamb (\$8.00 per person)**

Raspberry Mint Sauce

## Fish

### **Salmon Dijonaise**

Horseradish Crusted in a Dijon Mustard & Sweet Vermouth Sauce

### **Grilled Wild Salmon**

Served with a tri-color salad tossed in a balsamic vinaigrette

### **Almond Crusted Tilapia**

Finished in a Lemon White Wine Sauce

### **Lemon Sole**

Stuffed with Crabmeat served with a Lemon Beurre Blanc

## Supplemental Items

### **Chilean Sea Bass (\$7.00 per person)**

Horseradish Crusted with a Lemon Buerre Blanc

### **Shrimp al Forno (\$7.00 per person)**

with a scampi sauce

# **ONE Hour Passed Hors D' Oeuvres**

**Add \$14.00 Per Person**  
**(Choose 4 Hot & 4 Cold)**

## **HOT**

Bacon Wraps-cream cheese and white bread rollups

Mini Italian Meatballs – tomato sauce

Fried Shrimp Wontons – orange-ginger sauce

Spanakopita-spinach and feta cheese filo wraps

Filet Mignon on Crostini w/ mustard sauce

Mini Crab Cakes with sage dijonaise

Quesadillas – mushrooms & Swiss Cheese

Coconut Shrimp with apricot horseradish

Sesame Chicken Fingers

Pigs in a blanket

New Zealand Rack of Lamb (\$3.00 upcharge per person)

## **COLD**

Tomato Bruschetta

Lobster Profiteroles (\$2.00 up charge per person)

Smoked Salmon Canapés

Eggplant Caponata Bruschetta

Prosciutto & Melon Skewers

Olive & Sundried tomato canapés

Pork Medallions-with spicy chipotle mayo Crostini

Goat cheese Crostini w/ cranberry and walnut

Mini Focaccia Sandwiches

# **Sanzari's Liquor Options**

**Based on all adults of 21 years of age and older**

**Bar by Consumption: (\$75 bartender fee)**

Keep a Running Tab of only the Drinks Consumed by Your Guests.

Pitchers of Soda \$8.00 each

**Cash Bar: (\$75 bartender fee)**

Your Guests will pay for Drinks when they are served.

**Open Bar: No bartender fee.**

## **Prices: Per Person**

1<sup>st</sup> Hour @ \$12.00

2<sup>nd</sup> Hour @ \$10.00

3<sup>rd</sup> Hour @ \$5.00

**All 4 Hours @ \$30.00**

**Premium Open Bar: No bartender fee.**

## **Prices: Per Person**

1<sup>st</sup> Hour @ \$16.00

2<sup>nd</sup> Hour @ \$10.00

3<sup>rd</sup> Hour @ \$5.00

**All 4 Hours @ \$36.00**

**Combination Bar Package**

Any Combination of Open Bar with Cash or Consumption Bar.

Example: First 2 Hours Premium Open Bar, 3<sup>rd</sup> & 4<sup>th</sup> Hours  
by Consumption. **{\$First 2 hours from above per person plus consumption  
Bar Tab}**

No bartender fee.

**4 Hour Open Wine & Beer Only \$20 Per Person (No Fee)**

**Champagne Toast \$3.00 pp**

**Champagne Punch or Mimosa \$6.00 pp**