

# **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 50 people (if less must pay for 50)  
Max capacity 110 depending upon set up

Downstairs Main Dining Room: minimum 40 people  
(if less must pay for 40)  
Max capacity 65 depending on set up

All parties without a beverage package must pay for sodas

ALL PARTIES ARE BASED ON 4 HOURS, UNLESS OTHERWISE STATED. A FEE WILL BE ADDED FOR ROOM AND STAFF IF OVER AND ABOVE ALLOTTED TIME. THESE SAMPLE MENUS ARE SUBJECT TO CHANGE WITHOUT NOTICE, PLEASE CALL TO CONFIRM

## **Party Extras Available Upon Request**

Custom cakes of all types can be ordered  
\$2.50 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

### **Salmon Dijonaise**

Horseradish Crusted in a Dijon Mustard & Sweet Vermouth 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**

Choice of Dessert:

Assorted Italian Cookies and Pastries

Or

Cake of the Occasion

*\*standard sheet cake with choice of color, writing and filling  
Any upcharge, inquire with Bakery for price.*

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**

Choice of Dessert:

Assorted Italian Cookies and Pastries

Or

Cake of the Occasion

*\*standard sheet cake with choice of color, writing and filling  
Any upcharge, inquire with Bakery for price.*

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**

Pennette 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**

Choice of Dessert:

Assorted Italian Cookies and Pastries Or Cake of the Occasion

*\*standard sheet cake with choice of color, writing and filling*

*Any upcharge, inquire with Bakery for price.*

Served with Coffee or Tea

**\$65 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 Meatball Sliders  
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**

Choice of Dessert:

Assorted Italian Cookies and Pastries

Or

Cake of the Occasion

*\*standard sheet cake with choice of color, writing and filling*

*Any upcharge, inquire with Bakery for price.*

Served with Coffee or Tea or Espresso

**\$74 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**  
Pennette in a Pink Vodka Sauce

Or

**Eggplant Rollatine**  
Topped with fresh Mozzarella with penne in our plum tomato sauce

Or

**Salmon Dijonaise**  
Horseradish Crusted in a Dijon Mustard & Sweet Vermouth Sauce

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

## **Soda Included**

## **Dessert**

Choice of Dessert:

Assorted Italian Cookies and Pastries

Or

Cake of the Occasion

*\*standard sheet cake with choice of color, writing and filling*

*Any upcharge, inquire with Bakery for price.*

Served with Coffee and Tea

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

# **LUNCH MENU B**

## **Pasta**

### **Pennette Vodka**

Pennette 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**

Choice of Dessert:

Assorted Italian Cookies and Pastries

Or

Cake of the Occasion

*\*standard sheet cake with choice of color, writing and filling*

*Any upcharge, inquire with Bakery for price.*

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

Choice of Dessert:

Assorted Italian Cookies and Pastries

Or

Cake of the Occasion

*\*standard sheet cake with choice of color, writing and filling*

*Any upcharge, inquire with Bakery for price.*

Served with Coffee and Tea

**\$48 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**

Pennette 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 and Fresh 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**

Choice of Dessert:

Assorted Italian Cookies and Pastries

Or

Cake of the Occasion

*\*standard sheet cake with choice of color, writing and filling*

*Any upcharge, inquire with Bakery for price.*

Served with Coffee and Tea

**\$44 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 Meatball Slider    Italian Tuna on Avocado Toast

## **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**

Choice of Dessert:

Assorted Italian Cookies and Pastries Or Cake of the Occasion

*\*standard sheet cake with choice of color, writing and filling*

*Any upcharge, inquire with Bakery for price.*

Served with Coffee and Tea

**\$58 Per Person Plus Tax and Gratuity**



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

## **2 Hour Open Bar (No Premium)**

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

Italian Tuna on Avocado Toast  
Quesadillas Tri Fungi  
Tomato Bruschetta  
Mini rice ball

Coconut Shrimp with Apricot Sauce  
Filet Mignon on Crostini w/ mustard sauce  
Pigs in Blanket  
Goat cheese Crostini w/ cranberry and walnut

### **Pasta Station**

Cavatelli with Sausage, Broccoli, Sundried Tomatoes, Garlic & Oil  
Pennette 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

**\$50 Per Person Plus Tax and Gratuity**

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

## **3 Hour Open Bar (No Premium)**

### **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	Italian Tuna on Avocado Toast
Mini Meatball Slider	Goat cheese Crostini w/ cranberry and walnut

### **Cold Antipasto Station**

Assorted Italian meats and cheeses  
Assorted Hot Peppers

### **Hot Station**

Chicken Sanzari  
Pennette in a Pink Vodka Sauce  
Eggplant Rollatine

### **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**

Choice of Dessert:  
Assorted Italian Cookies and Pastries

Or

Cake of the Occasion

*\*standard sheet cake with choice of color, writing and filling  
Any upcharge, inquire with Bakery for price.*

**\$75 Per Person Plus Tax and Gratuity**

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

## **3 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	Mini Meatball Slider
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 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**

Choice of Dessert:

Assorted Italian Cookies and Pastries

Or

Cake of the Occasion

*\*standard sheet cake with choice of color, writing and filling  
Any upcharge, inquire with Bakery for price.*

**\$95 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

Fritate

Fresh Fruit Platter

## **Salads: select one**

Cesar

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

**\$40.00 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 ( \$13.00 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)  
**Italian Tuna Toast** (\$3.00 per person)

### **Salads (\$6.00 per person)**

Classic Caesar  
House Salad

### **Dessert**

Zeppoli's (\$3.00)

### **Supplemental Items**

**Martha's Vineyard** - mesculin greens, apples, walnuts, blue cheese,  
with raspberry dressing (\$3.00 per person)  
**Tri-Color-** crumbled goat cheese w/truffle oil vinaigrette (\$3.00)

## **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** (\$7.00 per person)  
Served with an Old Bay spiced Remoulade  
**Shrimp Cocktail** (\$6.00 per person)  
Served with our spicy cocktail sauce  
**Seafood Salad** (\$6.00 per person)  
Marinated in extra virgin olive oil with lemon and parsley and garlic

**Pastas of choice (\$7.00 per person)**

**Pennette Vodka**

Pennette 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 (\$4.00 per person)**

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

**Cheese Tortellini & Shrimp (\$3.00 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 (\$9.00 per person)

**Filet Mignon** Filet Mignon with shallots,

Green Peppercorns, in a brandy sauce

(\$9.00 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 (\$5.00 per person)**

topped with fresh mozzarella and tomato sauce served with pasta

### **++ Veal Capricciosa (\$5.00 per person)**

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

### **Beef Rossini (\$9.00 per person)**

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

### **Braised Beef Short Ribs (\$5.00 per person)**

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

### **Chicken & Shrimp Sanzari (\$4.00 per person)**

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

### **++ Pistachio Crusted Rack of Lamb (\$9.00 per person)**

Raspberry Mint Sauce

## Fish

### **Salmon Dijonaise**

Horseradish Crusted in a Dijon Mustard & Sweet Vermouth Sauce

### **Grilled Salmon**

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

### **Lemon Sole**

Stuffed with Crabmeat served with a Lemon Beurre Blanc

## Supplemental Items

### **Chilean Sea Bass (\$9.00 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 \$18.00 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

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

Pigs in a blanket

## **COLD**

Tomato Bruschetta

Smoked Salmon Canapés

Eggplant Caponata Bruschetta

Prosciutto & Melon Skewers

Pork Medallions-with spicy chipotle mayo Crostini

Goat cheese Crostini w/ cranberry and walnut

Cherry Tomato and Mozzarella

Shrimp Cocktail

Italian Tuna Avocado Toast

## **Sanzari's Liquor Options**

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

### **Bar by Consumption: (\$100 bartender fee)**

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

Pitchers of Soda \$12.00 each

### **Cash Bar: (\$100 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 @ \$12.00

3<sup>rd</sup> Hour @ \$6.00

**All 4 Hours @ \$38.00**

### **Combination Bar Package**

Any Combination of Open Bar with Cash or Consumption Bar.

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

No bartender fee.

**4 Hour Open Wine & Beer Only \$22 Per Person (No Fee)**

**Champagne Toast \$5.00 pp**

**Champagne Punch or Mimosa \$6.50 pp**