

NON-ALCOHOLIC SELECTIONS

Soft Drinks	\$2.00
Perrier, Evian	\$2.50
Assorted Juices	\$2.00
Non-Alcoholic Beer or Wine (on Request)	
Non-Alcoholic Mocktail (Variety of choices – see catering manager)	
Eggnog	\$32.00
Fruit Punch (per gallon)	\$32.00
Lemonade (per gallon)	\$32.00
Coffee (regular/decaf per gallon)	\$45.00 (included with full meal – see catering manager)
Iced Tea (per gallon)	\$32.00 (included with full meal – see catering manager)
Gourmet Coffee Station	\$3.00/person
City Club's Special Recipe (with toppings to include Chocolate Shavings, Orange Peel, Cinnamon Sticks, Fresh Roasted Coffee Beans, White and Brown Sugar Cubes)	

BEVERAGE SELECTIONS

WINE AND CHAMPAGNE PER BOTTLE

HOUSE WINES	Chateau St. Jean Chardonnay	\$30.00
	Chateau St. Jean Cabernet	\$30.00
SPARKLING WINES	Mas Fi, Brut Cava, Spain	\$30.00

Premium Wine List Available Upon Request

HOUSE BAR	\$6.00
Smirnoff Vodka, Jim Beam Whiskey, Seagram's Gin, Jose Cuervo Gold Tequila, Bacardi Gold Rum, Cutty Sark Scotch	

PREMIUM BAR	\$8.00
Tito's Vodka, Jack Daniels Whiskey, Bombay Gin, Jose Cuervo Silver Tequila, Bacardi Silver Rum, Dewar's Scotch	

BAR UPGRADE OPTIONS	\$10.00
Grey Goose vodka, Ketel One Vodka, TX Whiskey, Makers Mark, Woodford Reserve, Patron Silver, Glenlivet 12 Single Malt, Macallan 10 Year, Tanqueray Gin, Hendricks Gin, Bombay Sapphire	

DOMESTIC BEERS \$5.00 PER BOTTLE
Bud Light, Budweiser, Coors Light, Miller Lite

IMPORT/CRAFT BEER \$6.00 PER BOTTLE
Corona, Dos Equis Special Lager, Michelob Ultra, Heineken, Shiner Bock, Revolver Blood & Honey

CORDIALS \$10.00 EACH
Kahlua, Grand Marnier, Bailey's Irish Cream, Amaretto, Chambord, Frangelico, Remy Martin VSOP

MISCELLANEOUS	
Bartender Fee	\$140.00 (up to 4 hours), additional time is \$45/hour
Cashier Fee	\$100.00
Cocktail Server	\$75.00

Prices subject to change without notice

All liquor pricing subject to 22% service charge and TABC sales tax

All non-alcoholic beverage pricing subject to 8.25% sales tax and 22% service charge