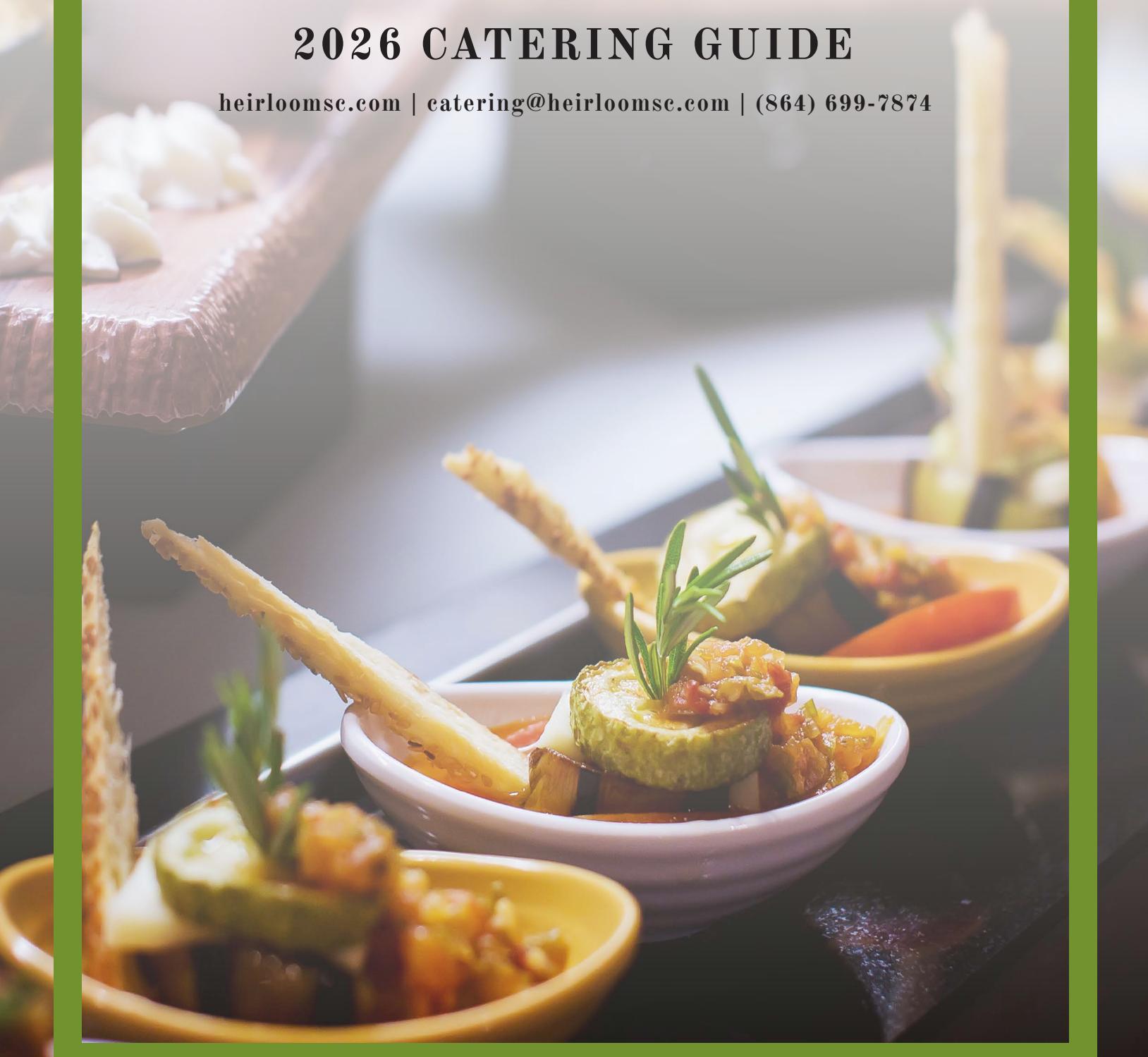


HEIRLOOM

~~ A MILLTOWN EATERY ~~

2026 CATERING GUIDE

heirloomsc.com | catering@heirloomsc.com | (864) 699-7874



HEIRLOOM

~~ A MILLTOWN EATERY ~~

2026 CATERING GUIDE

heirloomsc.com | catering@heirloomsc.com | (864) 699-7874

Table of Contents

• Breakfast	page 3
• Brunch	page 4
• Lunch - Buffet	page 5
• Lunch - Plated	page 8
• Lunch - Boxed	page 9
• Snack Break	page 10
• Dinner - Stations	page 11
• Dinner - Buffet	page 12
• Dinner - Plated	page 13
• Dinner - Prix Fixe	page 14
• Hors D'Oeuvres	page 15
• Reception	page 16
• Bar Services	page 17

Pricing is per person unless otherwise noted; sales tax (9%) and a 22% taxable service charge are not included in listed prices. A 15-person minimum applies for all menus unless otherwise noted.

BREAKFAST

premium continental breakfast

Chef's Choice Premium Pastries • Sliced Fruit • Assorted Yogurts & Granola

Freshly Brewed Coffee • Selection of Hot Tea • Assorted Fruit Juices

\$16 per person

breakfast buffet

Scrambled Eggs • Breakfast Potatoes • Sausage Links *or* Bacon (*substitute turkey sausage Add \$1*)

Assorted Muffins and Scones • Sliced Fruit • Assorted Yogurts and Granola

Freshly Brewed Coffee • Selection of Hot Tea • Assorted Fruit Juices

\$28 per person

plated breakfast

Biscuits with Butter • Scrambled Eggs *or* House Artisanal Quiche • Bacon • Breakfast Potatoes

Sliced Fruit Cup • Freshly Brewed Coffee • Selection of Hot Tea • Orange Juice

\$27 per person

a la carte

Bagel Platter with Butter & Cream Cheese

Classic and Chocolate Croissants with Jams and Honey

Krispy Kreme Donuts

Liege Waffles

Assorted Fruit Scones

Add \$2: Assorted Breakfast Sandwiches

\$4 per person

BRUNCH BUFFET

sides

(select 1-3 options)

Heirloom Kale Salad *roasted golden beets, goat cheese, apple, sunflower seed, candied pecan, sesame vinaigrette*

Tomato Salad *tomato, cucumber, red onion, and feta tossed in red wine vinaigrette*

Cinnamon Rolls • Build Your Own Yogurt Parfait Station • Hashbrown Casserole

Roasted Bacon & Chive Breakfast Potatoes • Sliced Fruit with Chef's Fruit Dip

entrees

(select 2-3 options)

Fried Chicken & Waffles w/ Maple Syrup • French Toast w/ Strawberries & Maple Syrup • Southwest

Breakfast Casserole • Biscuits and Sausage Gravy • Blackened Chicken Alfredo • Monte Cristo Sliders

Poppyseed Ham and Swiss Sliders • Cranberry Pecan Chicken Salad Croissants • Shrimp and Grits

House Artisanal Quiche (+ \$3)

beverages

Freshly Brewed Coffee • Selection of Hot Tea • Iced Tea

pricing

1 Side & 2 Entrées • \$26 per person

2 Sides & 2 Entrées • \$29 per person

2 Sides & 3 Entrées • \$33 per person

3 Sides & 3 Entrées • \$36 per person

biscuit bar

Assortment of Classic, Cheddar, and Cinnamon Freshly Baked Biscuits with Bacon, Fried Chicken, Sausage Gravy, Whipped Butter, Honey, Assorted Jams, and Pimento Cheese

\$18 per person

bottomless mimosa bar

House Champagne (*upgrade to Benvolio Prosecco + \$5*) • Orange Juice • Cranberry Juice • Fresh Fruit Garnishes

\$17 per person (*limit 2 hours*)

LUNCH BUFFET

salads (select 1 option)

Tossed Salad *tomato, cucumber, carrot, crouton, choice of 2 - ranch, honey mustard, thousand island, italian, bleu cheese, or balsamic*

Caesar Salad *parmesan, crouton, caesar dressing*

Italian Salad *tomato, black olive, red onion, pepperoncini, parmesan, ranch dressing, italian vinaigrette*

BLT Salad *diced tomato, chopped bacon, cheddar, ranch dressing, thousand island dressing*

sides (select 2 options)

Whipped Potatoes • Roasted Red Potatoes • Homestyle Macaroni and Cheese

Rice Pilaf • Southern Style Green Beans • Roasted Vegetable Blend

entrees (select 2-3 options)

Southern Fried Chicken

Blackened Chicken Alfredo

Grilled Chicken with Brown Sugar BBQ or Cajun Cream Sauce

Roasted Pork Tenderloin with Herb Gravy

Classic Pot Roast with Brown Gravy

Shrimp & Grits

Pulled Pork with Carolina Gold and House BBQ Sauces

inclusions

Freshly Baked Rolls w/ Butter • Freshly Baked Assorted Cookies & Brownies • Iced Tea

pricing

2 Entrées • \$30 per person

3 Entrées • \$35 per person

LUNCH BUFFET

ADDITIONAL SELECTIONS

chef's deli

HANDHELDs

Roasted Veggie and Goat Cheese Wrap • Chicken Caesar Wrap
Cranberry Pecan Chicken Salad Croissant • Buffalo Chicken Wrap
Deli Club • Roasted Turkey and Swiss • Honey Ham and Cheddar

SIDES

Garlic & Herb House Chips • Italian Pasta Salad • Bacon Cheddar Ranch Potato Salad
Tossed Salad (*tomato, cucumber, carrot, crouton, choice of ranch, honey mustard, thousand island, italian, bleu cheese, or balsamic*)
Tomato Salad (*tomato, red onion, cucumber, feta, tossed in red wine vinaigrette*)

INCLUSIONS

Mustard and Duke's Mayo
Freshly Baked Assorted Cookies and Lemon Bars
Iced Tea

PRICING

2 Sides & 3 Handhelds • \$25 per person
3 Sides & 3 Handhelds • \$28 per person

baked potato bar

SALADS (select 1)

Tossed Salad *tomato, cucumber, carrot, crouton, choice of ranch, honey mustard, thousand island, italian, bleu cheese, or balsamic*
Caesar Salad *parmesan, crouton, caesar dressing*
Add Grilled Chicken (+ \$5)

INCLUSIONS

Baked Potato Bar *butter, shredded cheddar, sour cream, bacon bits, and scallions*
Freshly Baked Rolls with Butter
Freshly Baked Assorted Cookies and Brownies
Iced Tea

PRICING

\$24 per person

LUNCH BUFFET

ADDITIONAL SELECTIONS

classic cookout

SIDES (select 2) Garlic and Herb House Chips • Bacon Cheddar Ranch Potato Salad
Charred Cream Corn • Italian Pasta Salad

ENTRÉES Pulled Pork with Carolina Gold and House BBQ Sauces

Grilled Chicken w/ Brown Sugar BBQ Glaze • Hamburger Patties

INCLUSIONS Buns • Lettuce • Tomato • Pickles • Sliced Cheese • Mustard • Duke's Mayo
Apple Pie • Iced Tea

PRICING
2 Entrée • \$28 per person
3 Entrées • \$33 per person

italian

SALADS (select 1) Italian Salad *tomato, black olive, red onion, pepperoncini, parmesan, ranch dressing and italian vinaigrette*
Caesar Salad *parmesan, crouton, caesar dressing*

ENTRÉES Italian Baked Ziti • Pasta Bolognese • Blackened Chicken Alfredo • Buffalo Chicken Pasta • Classic Chicken Parmesan • Italian Herb Roasted Pork Tenderloin

INCLUSIONS Garlic Bread • Tiramisu • Iced Tea

PRICING
2 Entrées • \$28 per person
3 Entrées • \$33 per person

taco bar

SIDES Mexican Street Corn Salad • Grilled Peppers & Onions • Black Bean Salad • Yellow Rice
Southwest Chopped Salad *romaine, roasted corn, tomato, red onion, shredded cheddar, spicy ranch dressing*

ENTRÉES Grilled Chicken • Taco Seasoned Ground Beef • Pork Carnitas • Carne Asada (+\$2)

INCLUSIONS Tortillas • Shredded Lettuce • Diced Tomatoes • Jalapenos
Shredded Cheese • Salsa • Sour Cream • Churros • Iced Tea

PRICING
2 Sides & 2 Entrées • \$28 per person
2 Sides & 3 Entrées • \$33 per person

PLATED LUNCH

cafe lunch

Chicken and Brie Baguette *fried boneless chicken breast, arugula, brie, local hot honey, and sweet onion aioli served with sea salt fries*

French Dip *sliced roast beef, provolone, and au jus served with sea salt fries*

\$25 per person

premium accompaniments *(select 2 options)*

Whipped Potatoes • Whipped Sweet Potatoes • Wild Rice Pilaf • Broccolini

Roasted Red Potatoes • Haricot Verts • Roasted Vegetable Blend

premium entrees *(select 1-3 options)*

Grilled Chicken with Dijon Cream Sauce

Roasted Salmon with Herb Butter

Sliced Flank Steak with Red Wine Demi-Glace

\$30 per person

inclusions

Iced Tea Service • Freshly Brewed Coffee Service • Chef's Choice Dessert

more information

Client must choose one entrée for all or provide place cards to display each guests' entrée choice when more than one is chosen. Selections may not exceed three entrées per event.

GRAB & GO LUNCH

salads

Golden Beet Salad with Grilled Chicken *roasted golden beets, goat cheese, apple, sunflower seed, candied pecan, sesame vinaigrette*

Caesar Salad with Grilled Chicken *parmesan, crouton, caesar dressing*

Power Bowl with Roasted Salmon *herbed bulgar, kale, roasted sweet potato, sunflower seed, balsamic vinaigrette*

Cobb Salad *chopped bacon, hard boiled egg, tomato, roasted corn, ranch dressing*

handhelds

Veggie Wrap *seasonal roasted veggies with goat cheese*

Cranberry Pecan Chicken Salad Croissant *house made chicken salad, lettuce, tomato*

Deli Club *honey ham, roasted turkey, bacon, lettuce, tomato, and cheddar cheese*

Chicken Caesar Wrap *grilled chicken, lettuce, caesar dressing, parmesan cheese*

Roasted Turkey and Swiss *sliced turkey, lettuce, tomato, and swiss cheese*

Honey Ham and Cheddar *sliced ham, lettuce, tomato, cheddar cheese*

inclusions

Mustard and Dukes Mayo • Italian Pasta Salad

Chocolate Chip Cookie • Bottled Water and Assorted Coke Products

pricing

\$22 per person

more information

Client must choose one box for all or provide individual counts when more than one is chosen.

Selections may not exceed three entrées per event.

BREAKS & BEVERAGES

build your own

Seasonal Fruit Skewer • Assorted Kind Bars • Assorted Potato Chips and Crackers
Deluxe Trail Mix • Antipasto Skewer • Charcuterie Cups with Artisanal Crackers

Choose 2 Snacks \$7 per person

Choose 3 Snacks \$10 per person

freshly baked goods

Cookies • Brownies • Blondies • Lemon Bars • Pastries • Muffins

\$36 per dozen

themed breaks

POPCORN STAND

Fresh Popped Popcorn Served with Butter & Seasoning Shakers
M&M's • Assorted Coke Products

\$12 per person

NACHO BAR

Tortilla Chips Served with Queso, Salsa, Creamy Jalapeno Dip
\$14 per person

CHOCOHOLICS

Chef's Choice of Chocolate Candy Bars • May Include: Kit Kat, Hershey, Reese's, Snickers, Twix, Milky Way • Freshly Baked Brownies • Deluxe Chocolate Trail Mix

\$10 per person

beverages

BEVERAGE STATION

Freshly Brewed Coffee, Selection of Hot Tea, Choice of Iced Tea or Assorted Juices

½ Day (Up To 6 Hours) • \$10 per person

Full Day (Up to 10 Hours) • \$15 per person

A LA CARTE

Red Bull • Bottled Coke Products • Bottled Juices • Fiji Water • \$4 per item

Freshly Brewed Coffee - Regular or Decaffeinated • \$40 Per Gallon

Selection of Hot Tea • \$20 Per Gallon

Freshly Brewed Iced Tea - Sweetened or Unsweetened • \$25 Per Gallon

Lemonade • \$20 Per Gallon

DINNER STATIONS

reception stations

(select 2-4 options)

SHRIMP & GRITS

Sautéed Shrimp, Carolina Stone Ground Grits, Grilled Peppers & Onions, Smoked Bacon Cream, Freshly Baked Cornbread

PASTA

Andouille Sausage, Blackened Chicken, Macaroni and Cheese, Penne Alfredo, Sliced Grape Tomatoes, Parmesan, Italian Herbs, Caesar Salad, Garlic Bread

TACO BAR

Seasoned Ground Beef and Grilled Chicken, Grilled Peppers and Onions, Tortillas, Shredded Lettuce, Diced Tomatoes, Jalapenos, Shredded Cheddar, Salsa, Sour Cream, Mexican Street Corn Salad, Churros

Add \$2: Substitute Carne Asada

POTATO BAR

Whipped Potatoes served with Butter, Shredded Cheddar, Sour Cream, Bacon Bits, Scallions *or* Whipped Sweet Potatoes served with Butter, Brown Sugar, Chopped Pecans, Marshmallows, Honey

BISCUIT BAR

Assortment of Classic, Cheddar and Cinnamon Freshly Baked Biscuits with Bacon, Fried Chicken, Sausage Gravy, Whipped Butter, Honey, Assorted Jams, Pimento Cheese

BREAKFAST

Fried Chicken and Waffles served with Maple Syrup, Biscuits, Sausage Gravy, Hashbrown Casserole, Candied Bacon, Cinnamon Rolls

CARVING *

Whole Roasted Chickens with Alabama White BBQ Sauce and Brown Sugar Bourbon Pork Loin with Hot Honey Dijon, Freshly Baked Rolls

Add \$5: Substitute Prime Rib or Coffee Crusted Beef Tenderloin w/ Horseradish Cream

inclusions

Iced Tea and Water Station • Freshly Brewed Coffee Station

pricing

2 Stations • \$38 per person

3 Stations • \$48 per person

4 Stations • \$58 per person

more information

Chef Station Attendants May Be Added By Request at \$175 Per Station

* Carving Station Requires Chef Attendant(s)

DINNER BUFFET

salads (select 1 option)

Tossed Salad *tomato, cucumber, carrot, crouton, choice of 2: ranch, honey mustard, thousand island, italian, bleu cheese, or balsamic*

Caesar Salad *parmesan, crouton, caesar dressing*

Italian Salad *tomato, black olive, red onion, pepperoncini, parmesan, ranch dressing & italian vinaigrette*

BLT Salad *diced tomato, chopped bacon, cheddar, ranch and thousand island dressing*

sides (select 2 options)

Whipped Potatoes • Roasted Red Potatoes • Homestyle Macaroni & Cheese • Rice Pilaf • Charred Cream Corn

Southern Style Green Beans • Roasted Vegetable Blend • Honey Roasted Carrots and Sweet Potatoes

Add \$2: Lemon Grilled Asparagus

entrees (select 2 or 3 options)

Southern Fried Chicken

Blackened Chicken Alfredo

Herb Grilled Chicken with White Wine Jus *or* Cajun Cream Sauce

Honey Mustard Pork Loin

Classic Pot Roast with Brown Gravy

Sliced Flank Steak with Red Wine Demi-Glace *or* Mushroom Gravy

Add \$3: Substitute Beef Tenderloin

Grilled Salmon with Ginger Soy *or* Herb Butter Sauce

Shrimp & Grits

inclusions

Freshly Baked Rolls with Butter • Iced Tea

pricing

2 Entrées • \$37 per person

3 Entrées • \$42 per person

PLATED DINNER

salads (select 1 option)

Tossed Salad *tomato, cucumber, carrot, crouton, choice of 2: ranch, honey mustard, thousand island, italian, bleu cheese, or balsamic*

Caesar Salad *parmesan, crouton, caesar dressing*

Harvest Salad *dried cranberry, apple, pecan, goat cheese, honey lemon vinaigrette*

accompaniments (select 2 options)

Whipped Potatoes • Roasted Red Potatoes • Whipped Sweet Potatoes • Wild Rice Pilaf • Haricot Verts

Roasted Vegetable Blend • Heirloom Carrots • Broccolini • *Add \$2: Lemon Grilled Asparagus*

entrees (select 1-3 options)

Roasted Airline Chicken with Dijon Cream Sauce

Roasted Salmon with Herb Butter *Add \$3: Subsittue Jumbo Crab Cake*

Braised Short Rib with Red-Wine Demi Glace *Add \$6: Substitute Petite Filet*

duos (Add \$8)

Roasted Chicken & Petite Filet

Petite Filet & 2pc Jumbo Grilled Shrimp

inclusions

Freshly Baked Rolls with Butter • Chef's Choice Dessert

Iced Tea Service • Freshly Brewed Coffee Service

pricing

\$42 per person

more information

Client must choose one entrée for all or provide place cards to display each guests' entrée choice when more than one is chosen. Selections may not exceed three entrées per event.

PRIX FIXE DINNER

small bite (select 1 option)

Pickled Shrimp Cocktail Shooter • Beef Tenderloin Crostini • Bacon Wrapped Dates
Tomato Jam Crostini • Grilled Andouille and Shrimp Skewer

salads (select 1 option)

House Salad *heirloom tomato, cucumber, carrot, croutons, buttermilk dressing*
Heirloom Kale Salad *roasted golden beets, goat cheese, apple, sunflower seed, candied pecan, sesame vinaigrette*

accompaniments (select 2 options)

Whipped Potatoes • Roasted Red Potatoes • Wild Rice Pilaf • Haricot Verts • Heirloom Carrots
Whipped Sweet Potatoes • Lemon Grilled Asparagus • Broccolini • Parmesan Risotto

entrees (select 1-3 options)

Veggie Alfredo *(no accompaniments) sautéed squash and zucchini, heirloom tomatoes, and cavatappi pasta*
Roasted Airline Chicken with Cajun Cream Sauce
Pan Seared Grouper with Lemon Buerre Blanc
Petite Filet with Rosemary Bordelaise

dessert (select 1 option)

Chocolate Mousse with Candied Pecans • Cookies & Milk Cake • Apple Cobbler with Cornbread Streusel

inclusions

Freshly Baked Rolls with Butter • Iced Tea Service • Freshly Brewed Coffee Service

pricing

4 courses • \$56 per person

more information

There is a 10 person minimum for the Prix Fixe Dinner. Client must choose one entrée for all or provide place cards to display each guests' entrée choice when more than one is chosen. Selections may not exceed three entrées per event. To inquire about a Private Chef's Tasting Dinner, please contact your sales manager; custom Chef Tastings start at \$69.

HORS D'OEUVRES

cold hors d'oeuvres

French Onion Dip w/ Garlic and Herb House Chips

Pimento Cheese Deviled Eggs

Pickled Shrimp Cocktail Shooter

Add \$2: Beef Tenderloin Crostini

Prosciutto Melon Bite

Antipasto Skewer

Spicy Tuna Wonton

hot hors d'oeuvres

Creamy Spinach and Artichoke Dip with Pita Points

Tomato Soup Shot with Grilled Cheese Dipper

Prosciutto Wrapped Asparagus with Boursin

Fried Chicken Wings with Choice of Blackened Hot Honey, Buffalo, or Garlic Parmesan

Meatballs with Choice of BBQ, Carolina Gold, or Ginger Soy Sauce

Southwest Egg Rolls with Spicy Ranch

Poppyseed Ham and Swiss Sliders

Buffalo Chicken Dip with Pita Points

Crab Rangoon Wonton with Sweet Chili Sauce

Southwestern Corn Dip with Tortilla Chips

Fried Mac and Cheese Bites

Spring Rolls with Ginger Soy Sauce

Mini Tomato Boursin Tart

Bacon Wrapped Pork Belly

Bang Bang Chicken

Add \$1: Bacon Wrapped Dates

Buffalo Chicken Empanada

Grilled Andouille & Shrimp Skewer

Philly Cheesesteak Eggroll with Queso

Add \$2: Cajun Crab Dip with Pita Points

Mini Crab Cake with Remoulade Sauce

inclusions

Iced Tea

pricing

2 Selections \$12 (Small Bite) or \$16 (Heavy)

3 Selections \$18 (Small Bite) or \$22 (Heavy)

4 Selections \$22 (Small Bite) or \$26 (Heavy)

5 Selections \$26 (Small Bite) or \$30 (Heavy)

6 Selections \$30 (Small Bite) or \$34 (Heavy)

RECEPTION

grazing tables

VEGGIE CRUDITE Served with Ranch Dressing and Hummus
\$125

FRUIT & CHEESE Served with Assorted Crackers and Chef's Fruit Dip
\$175

CHARCUTERIE Premium Domestic and Imported Cheese and Charcuterie Display
served with Olives, Marinated Peppers, Nuts, Honey,
Artisanal Crackers, and Accompanying Spreads
\$325

BYO CROSTINI House Made Crostini Served w/ Classic Italian Bruschetta, Tomato
Jam, Garlic and Herb Spread, Apricot Jam, and Honey Whipped Brie
\$225

*Reception enhancement selections available in addition to your dinner menu or unaccompanied.
Serves 25 or more guests per order.*

carving stations

Whole Roasted Chickens *Served with Alabama White BBQ Sauce* • \$225

Brown Sugar Bourbon Pork Loin *Served with Hot Honey Dijon* • \$250

Roasted Turkey *Served with Cranberry Relish* • \$275

Holiday Ham *Served with Pineapple Cheerwine Chutney* • \$275

Prime Rib *Served with Horseradish and Chimichurri Sauces* • \$450

Coffee Crusted Beef Tenderloin *Served with Horseradish Cream and Red Wine Demi-Glace* • \$475

All carving stations are chef attended and served with freshly baked rolls.

Serves 25 or more guests per order.

\$175 Carver Fee Applied For Each Carver Up to 2 Hours

BAR PACKAGES

unlimited beer & wine

Beer Selections *Miller Lite, Michelob Ultra, Yuengling, Coors Light, Blue Moon, & Corona*

Wine Selections *House Moscato, Pinot Grigio, and Cabernet Sauvignon*

2 Hours • \$16 per person

3 Hours • \$20 per person

4 Hours • \$23 per person

Upgrade to Premium Beer & Wine Selections (Add \$2 per person)

unlimited full bar

Beer Selections *Miller Lite, Michelob Ultra, Yuengling, Coors Light, Blue Moon, & Corona*

Wine Selections *House Moscato, Pinot Grigio, and Cabernet Sauvignon*

Liquor Selections *Wheatley Vodka, Bacardi Rum, New Amsterdam Gin, El Jimador Tequila, Jack Daniels Whiskey, and Maker's Mark Bourbon*

2 Hours • \$24 per person

3 Hours • \$28 per person

4 Hours • \$31 per person

premium unlimited full bar

Domestic Beer Selections *Miller Lite, Michelob Ultra, Yuengling, and Coors Light*

Craft Beer Selections *Bartenders Choice (List Available Upon Request)*

Wine Selections *Luca Bosio Moscato, Benvolio Prosecco, Seeker Pinot Grigio and Cabernet*

Liquor Selections *Tito's Vodka, Malibu Coconut Rum, Bacardi Rum, Tanqueray Gin, Espolon Tequila, Crown Whiskey, Basil Hayden Bourbon, and Disaronno Amaretto*

2 Hours • \$28 per person

3 Hours • \$32 per person

4 Hours • \$35 per person

details

Price Includes: Coke, Diet Coke, Sprite, Ginger Ale, Soda, Tonic, Sour Mix, Orange Juice, Pineapple Juice, Cranberry Juice, Sliced Limes, Lemons, and Oranges, Maraschino Cherries, Grenadine

\$100 Bartender Fee Applied for Each Bartender for Up to 4 Hours

\$50 Surcharge Applied for Each Bartender That Exceeds 4 Hours

A LA CARTE BAR

based on consumption

Domestic Beer \$4 • Premium Beer \$6

House Wine \$6 • Premium Wine \$9

House Liquor \$9 • Premium Liquor \$11

sparkling

Champagne or Sparkling Juice Toast • \$3

Classic Mimosa • \$8

Bottomless Mimosas • \$17 House Sparkling Wine *or* \$22 Benvolio Prosecco (*max 2 hours*)
includes orange and cranberry juices, and fresh fruit garnishes

signature cocktails

Apricot Lemonade *citrus vodka, apricot liqueur, lemonade, orange juice, orange bitters, topped with moscato* \$12

The Botanist *Bullrush gin, apricot liqueur, lemon, rosemary shrub, simple syrup* \$12

Paloma 1881 *Corralejo reposado tequila, pamplemousse liqueur, grapefruit juice, jalapeno shrub, lime* \$13

Indigo Mule *Woodford Reserve bourbon, blackberry liqueur, blueberry simple syrup, lime, ginger beer* \$12

Milltown Manhattan *High West double rye whiskey, Chambord, Solerno blood orange liqueur, spiced cherry bitters* \$15

Custom Signature Drink Availability and Pricing Quoted Upon Request

details

Customized Needs and Top Shelf Availability and Pricing Quoted Upon Request

\$100 Bartender Fee Applied for Each Bartender for Up to 4 Hours

\$50 Surcharge Applied for Each Bartender That Exceeds 4 Hours

Prices listed are per drink and do not include sales tax (currently 9%), liquor excise tax (currently 5%) and taxable service charge (currently 22%).

BARTENDING SERVICE ONLY

beer & wine service

2 Hours • \$12 per person

3 Hours • \$16 per person

4 Hours • \$19 per person

full bar service

2 Hours • \$16 per person

3 Hours • \$20 per person

4 Hours • \$23 per person

inclusions

Mixers/Garnishes *Coke, Diet Coke, Sprite, Ginger Ale, Soda, Tonic, Sour Mix, Orange Juice, Pineapple*

Juice, Cranberry Juice, Sliced Limes, Lemons, and Oranges, Maraschino Cherries, Grenadine

Coolers with Ice • Bar Tools • Plastic Disposable Cups • Paper Cocktail Napkins

Setup/Breakdown • Dedicated Banquet Staff for Your Event

details

\$100 Bartender Fee Applied for Each Bartender for Up to 4 Hours

\$50 Surcharge Applied for Each Bartender That Exceeds 4 Hours

*** This option is only available for offsite events. Events held at Pinnacle Partnership owned venues or hotel properties must use full bar catering services. ***