



BANQUET FACILITY & GROVE  
**BANCHETTI**  
*by Rizzo's*



930 Maple Rd.  
204-4455



550 N. French Rd.  
691-4045



560 N. French Rd.  
691-5500

## MPR RESTAURANTS



2763 Eggert Rd.  
834-4404



9210 Transit Road  
689-3600

### Terms of Agreement

We will charge an Administration Fee of 20% on all purchases. The fee is not distributed to the banquet staff or any staff member providing service to our customers as a gratuity. The Administration Fee is not a gratuity nor is it suggested to be a gratuity. Our banquet staff, including waiters, bartenders, and all laborers, work for their wages which exceed NYS minimum wage requirements; thus gratuities are discretionary, but are neither necessary nor expected. Administration Fee of 20% and NYS Sales Tax will be added to the bill.

You must notify the office of the exact number of guests attending the function 10 DAYS before the party. This figure will be used as a guaranteed amount for which you will be charged. In the event of a cancellation, your non-refundable deposit may be applied to a similar event booked within one year of cancellation.

We reserve the right to change rooms based on your final count.  
 Minimum of 30 guests for function. Liquor and wine cannot be brought in from an outside source.

Under 75 guests.....\$200.00  
 75 - 124 guests.....\$400.00  
 125 & Over.....\$750.00  
 Weddings.....\$1250.00

Parties over 75 guests must have a 75% deposit 10 days prior to the event.



Dear Friends,

Welcome to Banchetti by Rizzo's, Nearly 25 years ago, we established Banchetti by Rizzo's and chose the Italian name for "banquets." In Italy, banquets are often day-long affairs, joyous celebrations of food, drink, family and friends, songs and laughter. We wanted to truly capture that spirit at Banchetti. Happily, we have done just that for nearly three decades.

Over the years, we have continued to expand and enhance both our facility and eight acres of grounds to ensure that our guests have the finest experience possible. We offer a variety of rooms suitable for any size event, allowing us to be the perfect spot for everything from the most elegant weddings and parties to sports teams banquets and fundraisers. In addition, our stunning Grove@Banchetti with its striking pavilion, gazebo and lush greenspace has become one of the most sought-after destinations in Western New York.

Our team of chefs delights in preparing the highest quality food and designing and customizing special menus to meet your needs. The menu options included here can serve as a starting point in creating your event. Our experienced staff, many of whom have been with us for years, are dedicated to making sure your event exceeds your expectations.

We are committed to taking care of every aspect of your gathering so that you can fully focus on family and friends. It is important to note that while Banchetti is the cornerstone of MPR Restaurants, we also offer a variety of event spaces in several of our other sites including Rizzo's, Rizotto, Schnitzel and Rothland. Our team is happy to work with you to determine which location best meets your needs.

We have prided ourselves on partnering with our customers on the most important occasions of their lives. Many have become family to us, returning to us for events again and again. We look forward to working with you and to welcoming you into our MPR Restaurant family.

Michael P. Rizzo, Owner  
Banchetti by Rizzo's, Bari Italian Street Food, Rizzo's Casa di Italia,  
Rizotto Italian Eatery, Schnitzel & Co. and Rothland Golf Course



# Wedding Selections

## Deluxe Buffet Package

Individually served Mixed Greens or Caesar Salad

Homemade Dinner Rolls & Butter

Chef's Seasonal Vegetable Medley

Choice of Hot Pasta

Baked Penne with Mozzarella, Penne Broccoli Alfredo or Seasonal Selection

Choice of Hot Potato

Mashed Potatoes w/ Gravy, Asiago Herb Potato Bake,  
Roasted Baby Red & White Potatoes

Choice of Three Hot Entrees

Baked Chicken, Chicken Picatta, Lemon Pepper Chicken,  
Bourbon Chicken, Sliced Turkey Breast in Gravy,  
Sausage, Peppers & Onions, Breaded Pork Chop, Sliced Virginia Ham,  
Meatballs or Sliced Roast Beef in Gravy

Coffee, Tea & Ice Cream served with your Wedding Cake

56 per person

(includes complimentary carving of one meat)

59.5 per person with fruit and cheese display and vegetable display

48 per per person

Knights of Columbus location

All Wedding Packages Include:

5 Hours of Open Bar

Champagne Toast for Head Table

Decorative Lighting Package

Late-Night Coffee Table

Cake Cutting Service



# Wedding Selection

## Sit Down Package

**First Course** (Individually Served)

Italian Wedding Soup or Fresh Seasonal Fruit

**Second Course** (Individually Served)

Chef Salad, Caesar Salad or Mixed Greens  
Homemade Dinner Rolls & Butter

**Third Course**

Entree served with choice of potato and chef's vegetable

Stuffed Breast of Chicken: Traditional herb stuffing	54.5
Chicken Riviera: Spinach, ham and cheese, & marsala sauce	55.5
Chicken Wellington: Vegetables, cheese, puff pastry, basil cream	55.5
Grouper Pescatore: Seared filet, crab stuffing, asparagus	56.5
Bourbon Glazed Pork Chop: Grilled chop, sweet bourbon glaze	55.5
Filet of Beef: 9 oz. tenderloin charbroiled, port reduction	64.5
Prime Rib of Beef: Slow roasted to perfection, au jus	62.5
Vegetable Lasagna: Homemade pasta, vegetables, ricotta	54.5
New York Strip Steak: 10 oz. charbroiled, garlic toast	60.5
Grilled Salmon Filet: salsa verde, panko crumb..	55.5

### Combination Entrees

6 oz. Grilled Filet & 3 oz. Lobster Tail Market Price

Petite Stuffed Chicken with Strip Steak .....62.5

Petite Stuffed Chicken with 6 oz. Filet ..... 64.5

Coffee, Tea & Ice Cream served with your Wedding Cake

All Wedding Packages Include:

5 Hours of Open Bar, Champagne Toast for Head Table, Cake Cutting Service, Decorative Lighting Package, Late-Night Coffee Table





# Wedding Selections

## Grand Buffet Package

One Hour Hors D'oeuvres  
Cheese and Cracker Display  
Roasted Vegetable Display  
Casino Stuffed Mushrooms and Arancini  
Or Choice of Two Hot Hors D'oeuvres

### First Course (Individually Served)

Italian Wedding Soup or Fresh Seasonal Fruit

### Second Course (Individually Served)

Chef Salad, Caesar Salad or Mixed Greens, Homemade Rolls & Butter

### Third Course (Buffet)

Chef's Seasonal Vegetable Medley

Choice of Hot Pasta

Tortellini in Pink Sauce, Penne in Lobster Sauce, Orecchiette Bolognese,  
Penne Broccoli Alfredo

Choice of Hot Potato

Mashed Potatoes & Gravy, Roasted Baby Red & White Potatoes,  
Asiago Herb Potato Bake

Choice of Three Meats

Carved Beef Tenderloin or Carved Prime Rib,  
Panko Crusted Salmon with Salsa Verde or Shrimp Scampi over Rice,  
Chicken Riviera or Stuffed Pork Loin with Prosciutto, Spinach & Asiago

Coffee, Tea & Ice Cream served with your Wedding Cake

67.5 per person



# Wedding Selections

## Wedding Stations Package

Includes Hors D'oeuvres, Carving Station and Italian Station  
and your choice of one additional station plus...

5 Hours of Open Bar, Champagne Toast for Head Table,  
Decorative Lighting Package, Late-Night Coffee Table,  
Cake Cutting Service  
64.5 per person

### Hors D'oeuvres

#### First Hour

Choice of  
Four Hors D'oeuvres

#### Two Cold-

Cheese Board, Fresh Fruit  
Display or your choice

#### Two Hot-

Arancini, Bourbon  
Chicken Bites or your choice

### Carving

Choose Any Two  
Top Round of Beef,  
Stuffed Porkloin  
Roasted Turkey Breast

All served with  
Homemade Rolls

Prime Rib or  
Stuffed Tenderloin  
Add \$4.5 per person

### Italian

Caesar Salad  
Breadsticks & Pesto

Pasta Bar

Two Pastas:  
Red & White Sauce

Choice of One Meat  
Meatballs in Sauce,  
Sausage, Peppers & Onions,  
Chicken Parmigiana  
or Brasciole

### Asian

Asian Cabbage Salad  
Pork Eggrolls, Spring Rolls or Pot Stickers  
Fried Rice or Lo Mein Noodles

Choose Two:

Shrimp Lo Mein, Sesame Chicken,  
Sweet & Sour Chicken,  
Beef & Broccoli, Mongolian Beef  
or Assorted Sushi Rolls

### Mexican

Chili con Queso & Nachos  
or Three Cheese Quesadillas  
Black Beans & Rice or Mexican Rice  
Chicken Enchiladas or Cherry Empinadas  
Fajita and Taco Bar with Beef & Chicken

### German

German Potato Salad  
Cheese Spaetzle or Noodle Kugel  
Potato Pancakes,  
Sweet & Sour Cabbage  
Sausage in Sauerkraut  
or Chicken or Pork Schnitzel

### Seafood

Corn Bread or Hush Puppies  
Orzo Seafood Salad  
Crab Cakes with Mango Sauce  
Choose Two:  
Clams Casino, Coconut Scallops,  
Steamed Clams, Shrimp Scampi,  
Panko Crusted Salmon & Salsa Verde  
or Seafood Pasta with a Lobster Dill Sauce  
(add \$5)

### Caribbean

Berry Garden Salad  
Sweet Potato Patties  
Red Beans and Rice or Wild Mushroom Pasta  
Jamaican Jerk Chicken or Pulled Pork  
Caramel Coconut Crusted Tilapia

Add Pig Roast....6 per person  
Substitute pig for a meat...4 per person  
Add a Tiki Bar....6 per person

# Breakfast Selections

## Breakfast Buffet

- Chilled Orange Juice
- Fresh Fruit Salad
- Scrambled Eggs
- Brunch Potatoes
- Crisp Bacon or Glazed Ham
- Breakfast Sausage
- Assorted Homemade Danish, Pastries & Rolls
- Coffee, Tea & Decaf



19 per person

## Brunch Buffet

- Chilled Orange Juice and Fresh Fruit Salad
- Scrambled Eggs and Brunch Potatoes
- Pancakes or Pasta
- Cherry Cheese Crepes or Strawberry Waffles
- Breakfast Sausage or Sausage, Peppers & Onions
- Chicken a la King with Biscuits
- Glazed Ham or Bacon
- Assorted Homemade Danish, Pastries & Rolls
- Coffee, Tea & Decaf

## Brunch Stations

- Chilled Orange Juice, Fresh Fruit Tray
- Yogurt with Granola and
- Bagels and Croissants, Danish, Pastries & Rolls
- Coffee, Tea & Decaf

24.5 per person

### Choice of Two Stations:

**Omelet Station**-Chef Manned, Assorted Fillings

**Panini Station**- Assorted Breakfast or Lunch Sandwiches

Choice of Mixed Green Salad, Pasta Salad or Grilled Vegetables

**Waffle Station**- Fried Chicken and Gravy, Chutney, Fresh Fruit Toppings

**Pasta Station**- Choice of Two Pastas

(Traditional, Carbonara, Penne Broccoli Alfredo or Primavera)

Mixed Greens or Caesar Salad

**Carving Station**- Homemade Rolls, Condiments

Choice of Two Meats- Roast Beef, Glazed Ham or Roast Turkey

27.5 per person

## Breakfast A La Carte Items

- Pancakes, Waffles or French Toast.....2.5
- Chicken a la King with Biscuits.....2.5    Eggs Benedict.....2.5
- Carved Roast Beef or Ham.....3.5    Omelet Station.....4.5



Mimosas,  
Sweet Treats  
and...



# Lunch Selection

---

## Sandwich Buffet

Served til 3:00 p.m.

Fresh Fruit Salad  
Mixed Green Salad or Potato Salad  
Relish Tray

Coldcut Platter (Ham, Turkey, Roast Beef & Tuna Salad)  
Assorted Sliced Cheese Tray  
Condiment Platter (Lettuce, Tomato, Red Onion)  
Homemade Sandwich Rolls

Baked Pasta with Mozzarella  
Homemade Meatballs in Sauce

Coffee, Tea & Ice Cream or Brownies

23.5 per person

## Signature Lunch Buffet

Served til 3:00 p.m.

Chef Salad  
Dinner Rolls & Butter

Choice of Two Hot Meats  
Baked Chicken, Chicken Marsala, Chicken Picatta,  
Lemon Pepper Chicken, Bourbon Chicken, Sliced  
Turkey Breast in Gravy, Sausage, Peppers & Onions,  
Breaded Pork Chop, Sliced Virginia Ham, Meatballs  
or Sliced Roast Beef in Gravy

Chef's Seasonal Vegetable Medley

Choice of Hot Pasta  
Baked Pasta with Mozzarella, Penne Broccoli Alfredo or Seasonal Selection

Choice of Potato  
Mashed Potatoes with Gravy, Roasted Baby Red & White Potatoes,  
Asiago Herb Potato Bake

Coffee, Tea & Ice Cream or Brownies

24.5 per person

# Lunch Selection

---

## Sit Down Lunch Selections

Served til 3:00 p.m.

Served with a choice of Soup, Salad or Fruit Cup  
Homemade Dinner Rolls & Butter

### Choice of Lunch Entrees:

Cobb Salad 19.5  
Chicken, bacon, egg, cheeses, tomato, peppers, greens, homemade dressing

Chilled Seafood Salad 20.5  
Shrimp, Scallops & Crab, mixed greens, grilled vegetables, citrus dressing

Chicken & Spinach Strudel 20.5  
Boneless chicken, spinach, meunster, phyllo served with pasta salad

Pasta Primavera 19.5  
Seasonal vegetables, marinara sauce, bowtie pasta

Manicotti ala Rizzo 20.5  
Homemade crepe shells, blend of cheeses, sauce, mozzarella

Penne Amore 20.5  
Artichokes, roasted peppers, spinach, chicken breast, penne pasta,  
sun-dried tomatoes, toasted almonds

Chicken Parmigian 20.5  
Breaded cutlet, sauce, mozzarella, penne pasta

Chicken Picatta 20.5  
Chicken Cutlet, lemon butter sauce, grilled vegetables, baby red potatoes

Stuffed Pork Chop 21  
Seasoned herb stuffing, grilled vegetables, baby red potatoes

Petite Strip Steak 23  
7 oz. Strip Steak charbroiled, grilled vegetables, baby red potatoes

Coffee, Tea & Ice Cream

# Lunch Selection

---

## Caffè Italiano

Served Family Style

Assorted Fresh Baked Scones

Grilled Vegetable Salad

Homemade Panini Sandwiches

Caravaggio, Portabello, Pollo Loco & Raphaello

Assorted Desserts

Biscotti, Cream Puffs, Mini Cannoli & Chocolate Dipped Strawberries

Flavored Coffee, Tea & Cappuccino

24.5 per person

## Seminar Package

### Arrival: Continental Breakfast

(Coffee, Tea, Juice, Danish and Pastries)

### Beverage Station: Pop, Iced Tea, Coffee, Tea

### Lunch Buffet

(Sandwich Rolls, Meats and Cheeses, Pasta, Meatballs, Mixed Greens, Potato Salad)

27.5 per person

### Build-a-Break (morning or afternoon)

Individual Yogurt 1.50

Whole Fruit or Fruit Tray 1.50

Cereal/Granola Bars 1.50

Brownie/Cookie Trays 1.95

Combination of all 4 4.50

Includes Microphone, Podium and Screen  
A/V Equipment Available at Additional Charge

# Dinner Selections

---

## Dinner Buffet (served Family Style add \$5)

Chef Salad Relish Tray Vegetable Platter  
Dinner Rolls & Butter

Chef's Seasonal Vegetable Medley

Choice of Hot Pasta

Baked Penne with Mozzarella, Penne Broccoli Alfredo or Seasonal Selection

Choice of Hot Potato

Mashed Potatoes with Gravy, Roasted Baby Red & White Potatoes or Asiago Herb Potato Bake

Choice of Two Hot Meats

Baked Chicken, Chicken Marsala, Chicken Picatta, Lemon Pepper Chicken, Bourbon Chicken, Sliced Turkey Breast in Gravy, Sausage, Peppers & Onions, Breaded Pork Chop, Stuffed Roast Pork Loin, Sliced Virginia Ham, Meatballs or Sliced Roast Beef in Gravy

Coffee, Tea & Ice Cream

25.5 per person

## Deluxe Dinner Buffet

Individually served Mixed Greens or Caesar Salad  
Homemade Dinner Rolls & Butter

Chef's Seasonal Vegetable Medley

Choice of Hot Pasta

Baked Penne with Mozzarella, Penne Broccoli Alfredo or Seasonal Selection

Choice of Hot Potato

Mashed Potatoes with Gravy, Roasted Baby Red & White Potatoes  
or Asiago Herb Potato Bake

Choice of Three Hot Entrees

Baked Chicken, Chicken Marsala, Chicken Picatta,  
Lemon Pepper Chicken,, Bourbon Chicken, Sliced Turkey Breast in Gravy,  
Sausage, Peppers & Onions, Breaded Pork Chop, Meatballs in Sauce  
Carved Roast Beef, Carved Stuffed Pork Loin or Carved Virginia Ham

Coffee, Tea & Ice Cream

30.5 per person

# Dinner Selections

---

## Sit Down Dinner Selections

Chef or Caesar Salad (Individually Served)  
Dinner Rolls & Butter

Add Fruit Cup or Soup (Individually Served) 2

### Choice of Entrees

Entree served with choice of potato and chef's vegetable

Stuffed Breast of Chicken: With traditional herb stuffing 26.5

Stuffed Boneless Pork Chop: With seasoned herb breading 26.5

Chicken Parmigiana: Homemade sauce and cheese served with pasta 26.5

Eggplant Zucchini Parmigian Lasagna: ricotta, sauce (Vegetarian, GF) 26.5

Chicken Riviera: Spinach, ham and cheese, topped with marsala sauce 27.5

Grouper Pescatore: Grilled and topped with crab stuffing & asparagus 28.5

Glazed Pork Chop: Grilled 10 oz. chop topped with sweet bourbon glaze 28.5

Grilled Salmon Filet: Panko crusted and topped with salsa verde 28.5

New York Strip Steak: Charbroiled and served over garlic toast 38.5

Prime Rib of Beef: Slow roasted to perfection 38.5

Filet of Beef: Charbroiled and served medium 40.5

### Combination Entrees

Surf & Turf- Market Price

Petite Stuffed Chicken with Strip Steak 39.5

Petite Stuffed Chicken with Filet 44.5

Coffee, Tea & Ice Cream



# Dinner Stations

---

Customize your meal, call for pricing.

## Hors D'oeuvres

Cheese Board, Fresh Fruit  
Display or your choice

Arancini, Bourbon  
Chicken Bites or your choice

## Italian

Caesar Salad  
Breadsticks & Pesto

Pasta Bar  
Two Pastas:  
Red & White Sauce

Meatballs in Sauce,  
Sausage, Peppers & Onions,  
Chicken Parmigiana  
or Brasciole

## Asian

Asian Cabbage Salad  
Pork Eggrolls, Spring Rolls, Pot Stickers  
Fried Rice, Lo Mein Noodles  
Shrimp Lo Mein, Sesame Chicken,  
Sweet & Sour Chicken,  
Beef & Broccoli, Mongolian Beef  
or Assorted Sushi Rolls

## German

German Potato Salad  
Cheese Spaetzle or Noodle Kugel  
Potato Pancakes,  
Sweet & Sour Cabbage  
Sausage in Sauerkraut  
or Chicken or Pork Schnitzel

## Carving

Top Round of Beef,  
Stuffed Porkloin  
Roasted Turkey Breast

Prime Rib or  
Stuffed Tenderloin

All served with  
Homemade Rolls

## Mexican

Chili con Queso & Nachos  
Three Cheese Quesadillas  
Black Beans & Rice, Mexican Rice  
Chicken Enchiladas,  
Fajita and Taco Bar with Beef & Chicken  
Cherry Empanadas

## Caribbean

Berry Garden Salad  
Sweet Potato Patties,  
Red Beans and Rice,  
Wild Mushroom Pasta  
Jamaican Jerk Chicken,  
Pulled Pork, Caramel Coconut  
Crusted Tilapia  
Pig Roast

## Seafood

Corn Bread, Hush Puppies,  
Orzo Seafood Salad  
Crab Cakes with Mango Sauce,  
Clams Casino, Coconut Scallops,  
Steamed Clams, Shrimp Scampi,  
Panko Crusted Salmon & Salsa Verde,  
Seafood Pasta with Lobster Sauce



# Casual Fare



## Rehearsal Dinner

Two Hour Package (served Family Style)  
Antipasto Salad  
Chicken Wings  
Celery & Carrots with Bleu Cheese  
Homemade Cheese and Pepperoni Pizza  
Unlimited Beer, Pop & Wine

28 per person

(Three hour package 32.5)

Add Mini Roast Beef on Homemade Kimmelweck...4.5  
Add Family Style Penne Pasta...2.5

## Buffalo's Best

Chef Salad, Vegetable Platter  
Pasta in Sauce, Meatballs  
Chicken Wings  
Homemade Pizza  
Roast Beef in Gravy  
Homemade Dinner &  
Kimmelweck Rolls  
Coffee, Tea Station

29.5 per person

Add 3 Hours of Beer, Pop and Wine 40

Add 3 Hours of Open Bar 42

## Student Buffet

Chef Salad  
Dinner Rolls & Butter  
Buttered Corn or Broccoli Cheese Sauce  
Cheddar Potato Bake or French Fries  
Hot Pasta or Macaroni and Cheese  
Meatballs in Sauce  
Baked Chicken or Chicken Tenders  
Unlimited Coffee & Pop  
Brownie Sundae

22.5 per person

For School Events Only, Not Available for College Students  
Not Available: Fridays & Saturdays

# Cocktail Selections

## Cocktail Stations Package

Antipasti Station:

Choice of two hot and two cold hors d'oeuvres

Pasta Station:

Chef's red and white pasta dishes & homemade breadsticks

Carving Station:

Top round of beef, turkey breast, homemade rolls & condiments

21 per person

With Two Hours of Beer, Pop & Wine

30 per person

With Two Hours of Unlimited Bar

32.5 per person

Hors D'oeuvres Table

(One Hour Before Dinner)

Choice of Two...5.5 per person

Choice of Four.....9 per person

## Cocktail Party Package

Cheese & Cracker Boards

Fresh Fruit Platters

Vegetable Platter

Artisan Pizzas

Choice of Two Hot Hors D'oeuvres

18 per person

With Two Hours of Beer, Pop & Wine

27 per person

With Two Hours of Unlimited Bar

29.5 per person

# Off-Site Catering

Staff Service 50 to 100 Guests 5 per person

Over 100 guests 4 per person

China, Linen and Silverware 5 per person

Chinette Paper Service 1.5 per person

Ask about our drop-off catering options!

# Hors D'oeuvres

---

## Special Hors D'oeuvres Buffet

Two hours of your choice of four hot & four cold hors d'oeuvres  
22.5 per person  
(Add mini carved Roast Beef Sandwiches 4.5 per person)

### Hot

Arancini  
Sausage Puff Pastry  
Bourbon Chicken Bites  
Buffalo Chicken Bites  
Spinach Feta Foldovers  
Cocktail Meatballs  
(Swiss-German, Sweet & Sour  
or BBQ)  
Casino Stuffed Mushrooms  
Artichoke Dip with Baguette  
Crab Cakes with Mango Dip  
Chicken Wing Dip  
Sausage Stromboli  
Artichokes Francaise  
  
Prosciutto Wrapped Shrimp  
(Add \$1.5 per person)

### Cold

Cheese Board with Crackers  
Fresh Fruit Display  
Fresh Vegetable Display  
Brie and Raspberry Crostini  
Amaretto Cheese Ball  
Italian Antipasti  
Focaccia Sliders  
Layered Taco Salad with Nachos  
Pastry Puffs with Chicken Salad  
Caprese Skewers  
Grilled Vegetable Platters  
Pretzel Bites with Beer Cheese  
Hummus with Pita Chips  
  
Shrimp Cocktail  
(available by the pound)  
  
Add Hors D'Oeuvres to any package  
choice of 2 6  
choice of 4 9.5

## Charcuterie Table

Grilled & Roasted Vegetables, Assorted Mediterranean Olives  
Cured Meats & Assorted Artisan Cheese, Prosciutto Wrapped Melon  
Brushetta with Garlic Crostini, Marinated Artichokes, Caprese Salad

7.5 per person with any meal package

# Bar Selections

---

## Beer, Pop & Wine

One Hour 11 per person  
Two Hours 13.5 per person  
Three Hours 15.5 per person  
Four Hours 17 per person

## Unlimited Bar

Unlimited Pop One Hour 14 per person  
1- 3 Hours 4 per person Two Hours 16.5 per person  
Over 3 hours 5.5 per person Three Hours 18.5 per person  
Four Hours 20 per person

Cash Bar Set Up 100  
Champagne Toast or Wine Toast....3.5 per person

## Bar Upgrades

Upgrade from Bar Brand Liquors to Top Shelf including:  
Jack Daniels, Tanqueray, Absolut, Captain Morgan, Southern Comfort,  
Bacardi & Seagrams Seven and a selection of Fine Wines  
6 per person

Upgrade from Draft Beer to Bottled Beer. (Canned Beer in the Grove)  
Your choice of 2 brands: Budweiser, Bud Light, Coors Light,  
Labatt Blue, Labatt Blue Light or Michelob Ultra  
4.5 per person

Upgrade to both Top Shelf Liquor and Bottled Beer Selection  
8.5 per person

Add a Martini Bar to bar package:

Choose up to 4:

Chocolate, Sour Apple, Blue Raspberry Wedding Cake,  
Cherry Cordial & Limoncello  
4 per person

## Punch Options (by the gallon)

Fruit Punch.....40 Sangria Punch...54  
Mimosa Punch...54 Limoncello Punch.....60

Two Hour Unlimited Punch (Choice of Two)...4.5 per person  
Mimosa Bar 6.5 (Prosecco add 1.5) includes 3 juices, fruit, garnishes  
Ask about carafes of mimosas or pitchers of bloody marys