

Rainwater

CONFERENCE CENTER



EVENT GUIDE

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CHARLIE JAMES EXECUTIVE CHEF

2024 EVENT GUIDE

Welcome to the Rainwater Conference Center

Located in beautiful Valdosta, we provide the perfect setting for your wedding, convention, corporate retreat, or private event. We can host events in a variety of settings, from our Veranda by The Lake to our Grand Hall. No event is too large or too small with our many event spaces to choose from. Our executive chef and his culinary staff will provide wonderful meals for your guests and our banquet staff will serve your guests in outstanding fashion. Let our experienced sales team help you with your special event.



MENU AND PRICING POLICIES

MENU SELECTIONS

Choose a menu from the following suggestions or contact us regarding menu options for any custom needs. Custom menus may incur upcharges and are developed and approved at the discretion of the Executive Chef. Menu selections must be finalized at least 30 days prior to the event. Special promotions may not allow substitutions.

GUARANTEES

Guaranteed number of attendees for all events must be received 7 business days prior to the event. If no guarantee is received, you will be charged the planned number or the number of people served, whichever is higher. It is not our policy to seat above the planned/ guaranteed attendance. Increases in the headcount after the guarantee are subject to a 10% surcharge per additional meal.

ADDITIONAL CHARGES

Early access and late end event times outside contracted times will incur an overtime fee of \$125 per half hour. All guests should be out of the building by this end time to avoid this charge. Changes made to room diagrams and event details within 14 days prior to the event will incur a change fee of \$100 per change. Other additional charges may apply for increasing food and beverage guarantees on the day of the event. Storage fees may apply if any items are left for over 48 hours after an event including any vendor equipment and décor. There is a 3% processing fee on all credit card payments.

OUTSIDE FOOD AND BEVERAGES

Rainwater Conference Center maintains the exclusive right to provide all food and beverage, and concession services at the conference center. No outside food and beverage are allowed to be brought in. The only exception is wedding cakes.

Additionally, due to health and service regulations, food may not be taken from events.

BEVERAGE SERVICE

Rainwater Conference Center offers a complete selection of beverages to compliment your function. The Georgia Board of Revenue regulates alcohol and beverage services. As a licensee, Rainwater Conference Center is responsible for the administration of those regulations. We reserve the right to refuse alcohol service to anyone including intoxicated or underage persons. Alcoholic beverages may not be brought onto the premises from outside sources, nor shall alcoholic beverages be removed from the premises. Security officers are required for parties over 50 guests a rate of \$40 per hour.

CASHLESS

As a cashless venue, we will offer fast, reliable, and secure contactless payments for guests that helps to create a safe and streamlined experience at the Rainwater Conference Center.

DIETARY CONSIDERATIONS

Rainwater Conference Center is happy to address special dietary requests for individual guests. With advanced notice the Rainwater Conference Center will prepare plated vegetarian dinners if requested within 7 days of your event. Dietary requests may incur an up-charge at the discretion of the Executive Chef.

VENUE RENTAL - 2024

	Square Footage	Banquet	Classroom	Theater	Table Tops	8' x 10' s	10' x 10's	DAILY RATE [Space Only]
ALL SPACE	32,784							\$18,989
Main Hall	5,200							
Prefunction Hall	4,141							\$1,128
Grand Hall	11,102	650	610	1,050	92	76	62	\$5,831
Grand Hall 2	7,396	400	352	685	60	62	41	\$3,887
Grand Hall 1	3,706	180	198	260	30	22	18	\$1,944
Gazebo Suite	3,311	160	177	340	25	24	20	\$1,734
Gazebo Suite 2	2,228	120	100	220				\$1,156
Gazebo Suite 1	1,083	60	53	120				\$520
Garden Suites	3,364	180	198	364	30	n/a	n/a	\$1,781
[Three Quarters] Rose + Gardenia + Azalea	2,838	150	150	264				\$1,497
[Three Quarters] Tulip + Rose + Gardenia	2,807	150	150	264				\$1,497
Rose & Gardenia	2,281	120	102	204				\$1,182
[Half] Gardenia + Azalea	1,712	90	90	132				\$893
[Half] Tulip + Rose	1,677	90	90	132				\$893
Gardenia	1,156	60	72	100				\$604
Rose	1,151	60	72	100				\$604
Azalea	559	30	28	50				\$294
Tulip	552	30	28	50				\$289
Magnolia	498	20	24	36				\$263
Outdoor Veranda	4,331	210	Cktl 250	225				\$2,311
Executive Board One	503	"14 + 10 theater"						\$315
Executive Board Two	334	10						\$205

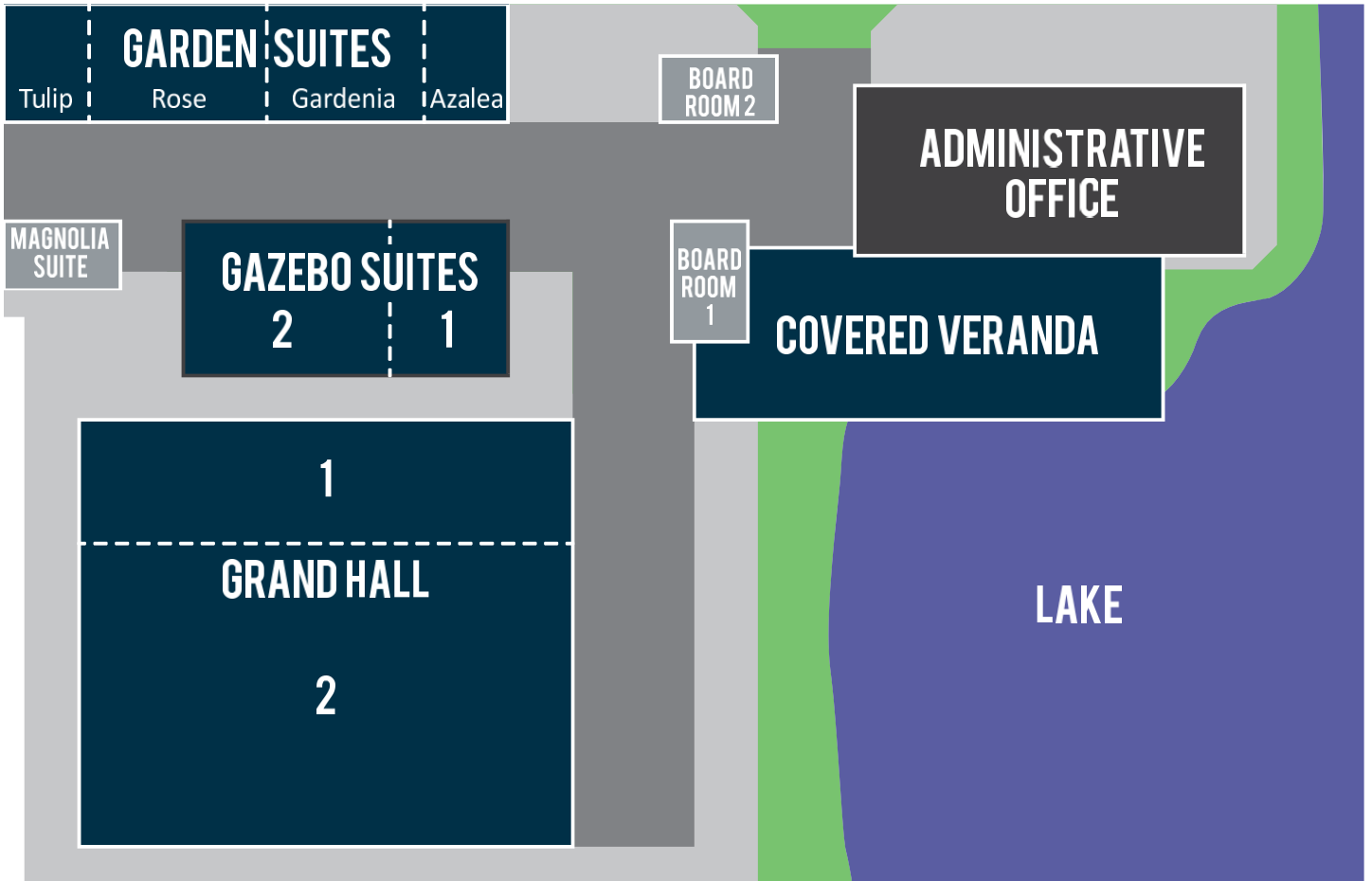
Room Discounts

Room rates may be discounted based on number of guests and food and beverage minimum

Meeting Room Rates

Includes a one-time set of tables and chairs, podium [if available], and table linen. Rates are based on a 12-hour window with additional time offered on a pro-rated basis.

VENUE RENTAL



SOUND AND SERVICES

A/V EQUIPMENT

A/V Cart	\$15
DVD Player	\$25
Electric 20 amp 110	\$30
Electric 220	\$125
Electric 3 phase 60 amp	\$125
Laptop and Projector	\$175
Laptop	\$100
Lost Remote	\$15
Microphone Wireless Handheld	\$25
Microphone Wireless Lavalier	\$35
Overhead Projector	\$35
Projector	\$100
Patch Fee	\$30
Screen 9x12 Fast Fold	\$80
Screen 12x9 Automatic	\$55
Screen 7x10 Fast Fold	\$80
Screen 8x8 Tripod	\$80
Screen 7x7 Tripod	\$65
Screen 12x12 Pull Down	\$55
Screen 6x6 Tripod	\$55
Sound System	\$100
Portable PA Speaker	\$40
A/V Tech Assistance [per hour]	\$15

A/V PACKAGES

Projector, 6' Screen and Cart	\$150
Projector, 7.5x10 Screen and Cart	\$190

SET UP OPTIONS

Booths 8x8	\$60
Booths 10x10	\$75
Booth 20x10	\$90
Chair Covers	\$3
Chargers	\$1
Dance Floors per sq ft [9x15 to 27x27]	\$1
Pipe and Drape 8'x10' Black	\$30
Pipe and Drape 8'x10' White	\$35
Staging per sq ft [min \$100]	\$2
Up Lighting	\$25

SERVICES

Copies	\$0.10
Dry Erase Board	\$15
Easel	\$5
Extension Cord	\$10
Flip Chart	\$15
Piano Rental	\$50
Star Phone	\$25
Small Video Conference pk	\$150
Large Video Conference pk	\$200



CONTINENTAL BREAKFAST SELECTION [Orange juice, premium brewed coffee, one hour service]

Continental Breakfast [\$15/person]
 Seasonal fresh cut fruit bowl
 Choice of two: Danish, muffins or breakfast breads
 Assorted fruit preserves with sweet cream butter

The Executive [\$17/person]
 Buttery biscuits with sausage and egg
 Seasonal fresh cut fruit bowl
 Assorted Danish and muffins

On the Go Boxed Breakfast [\$14/person]
 Fresh orange juice, whole fresh banana,
 Large muffin and honey oat granola bar

Azalea City Buffet [\$21/person] Light
 and fluffy scrambled eggs, crispy smoked bacon
 Country seasoned sausage, creamy country grits
 Golden brown breakfast potatoes, southern sausage gravy
 and biscuits, cinnamon-sugar French toast

PLATED BREAKFAST SELECTION [Orange juice, premium brewed coffee]

Georgia Delight [\$15/person]
 Light and fluffy scrambled eggs
 Choice of bacon or sausage
 Golden brown breakfast potatoes
 Assorted breakfast pastries basket

Eggs Benedict [\$17/person]
 Toasted English muffins topped with Canadian bacon,
 poached eggs and creamy hollandaise sauce
 Golden brown breakfast potatoes

Biscuits and Gravy [\$15/person]
 Light and fluffy scrambled eggs
 Pork sausage in creamy gravy
 Country style biscuits
 Choice of bacon or sausage

Buttermilk Pancakes [\$15/person]
 Light and fluffy scrambled eggs
 Traditional buttermilk pancakes, smothered in maple syrup
 Choice of bacon or sausage

MEETINGS AND BREAKS

A LA CARTE SELECTIONS

Premium brewed coffee [per gallon]	\$35
Brewed sweet tea [per gallon]	\$22
Fruit punch / lemonade [per gallon]	\$22
16 oz. bottles of water [each]	\$2
Assorted 12 oz. Coca Cola products [each]	\$2
Assorted bottled juices [each]	\$3
Hot teas and cocoa [each]	\$2
Sparkling white grape juice [per bottle]	\$12
Choice of jumbo cookies, lemon bars or brownies [per dozen]	\$28
Assorted muffins, pastries, coffee cake, croissants, bagels [per dozen]	\$28
Hot and gooey cinnamon rolls [per dozen]	\$28
Pretzels or chips with 2 dips [per 1 lb bowl]	\$17
Granola bars or king size candy bars [each]	\$3
Fresh seasonal fruit bowl [each]	\$3.50
Jumbo salted soft pretzels with spicy mustard [each]	\$3



ALL DAY BREAK

Let's Get To The Agenda [\$21/person]

[EARLY MORNING]

Fruit juices: apple, orange, cranberry

Seasonal fresh fruit bowl

Selection of freshly baked pastries, flaky croissants, and muffins served with sweet cream butter, preserves, jams, and honey

Premium brewed coffee

[MID-MORNING]

Assorted soft drinks, bottled water

[AFTERNOON]

Selection of freshly baked cookies

Assorted soft drinks, bottled water



INDIVIDUAL BREAK CHOICE [One hour service]

Fries and Float bar [\$15/person]

Regular and sweet potato fries

Loaded with your favorite toppings

- Ranch and cheddar cheese sauce
- Buffalo chicken
- Bourbon bacon

All washed down with Coke-floats

Sugar and Spice [\$18/person]

Caramel glazed popcorn

Warm cinnamon sugar pretzel bites

Mini roasted chicken salad croissants

Savory meatballs: Choose one:

sweet and sour, BBQ, teriyaki, or smoky Swedish

Seasonal fruit and cheese platter

Strawberry lemon punch

Ice Cream Sundae Bar [\$11/person]

Chocolate and vanilla ice cream

Toppings may include chopped candied pecans, Oreo crumbles, M&M's, Reese's crumbles, chocolate sprinkles, hot fudge, caramel, whipped cream, sliced bananas and cherries

Wet your Whistle Break [\$8/person]

Assorted soft drinks

Iced water

Sweet iced tea

Unsweet iced tea



BOXED LUNCH SELECTIONS

Deli Cold Box [\$17/person]

Soft, flaky croissant
Choice of smoked turkey, honey ham, roast beef, or chicken salad
Side of lettuce, tomato, onion, pickle spear
Mayonnaise, mustard
Assorted chips
Fresh cookie
Soft drink or bottled water

Chicken Club Wrap [\$17/person]

Flour tortilla filled with greens
Shredded Cheddar cheese, bacon
Grilled sliced chicken breast, tomato, and mayonnaise
Pasta salad
Brownie
Soft drink or bottled water



SALADS [choice of dressing, Chef's choice dessert, premium brewed coffee, iced tea and water]

Grilled Chicken Caesar Salad [\$20/person]

Seasoned sliced chicken breast
Romaine lettuce tossed with seasoned croutons
Parmesan cheese and traditional Caesar dressing
Served with crunchy cheese bread

Savory Soup [\$9/person]

Cream of broccoli soup or cream of potato soup
Served with warm rolls and butter

Soup and Garden Salad* [\$18/person]

Fresh greens tossed with cucumbers and tomatoes
Ranch or Italian Dressing

Soup and Caesar Salad* [\$19/person]

Romaine lettuce tossed with seasoned croutons
Parmesan cheese and traditional Caesar dressing

* Add Chicken Breast to your salad for \$6

DESSERTS

Desserts

Assorted cheesecake
[vanilla, raspberry swirl, chocolate chips and silk tuxedo]
Assorted cakes
[carrot, apple spice, lemon poppyseed, chocolate]

Deluxe Desserts [add \$5/person]

Red velvet layer cake, New York cheesecake,
chocolate layer cake, lemon layer cake, key lime pie



PLATED LUNCHES [served with Chef's choice of dessert, premium brewed coffee, iced tea and water]

BBQ Sandwich [\$17/person]

Slow roasted, hand pulled pork or chicken
 Piled high on a soft roll with slaw mix
 Sweet and spicy barbeque sauce

Grilled Chicken Breast Sandwich [\$18/person]

On a soft roll with tomato, lettuce, onion, pickles, mayonnaise
 Dijon mustard sauce

Sliced Roast Beef Sandwich [\$17/person]

Slow roasted beef, sauteed onions
 Ciabatta roll and tangy horseradish sauce

Sides [Please choose one side option for all guests]

Coleslaw, potato salad, Idaho potato wedges, sweet potato wedges or house made chips

DESSERTS

Assorted cheesecake [vanilla, raspberry swirl, chocolate chips and silk tuxedo]
 Assorted cakes [carrot, apple spice, lemon poppyseed, chocolate]

LUNCH BUFFETS [One hour service. Minimum 30 guests. Served with premium brewed coffee, iced tea and water]

Deli Delicious [\$20/person]

Fluffy Croissants, Sliced Turkey Breast, Roast Beef, Ham, and Chicken Salad
 Assorted Sliced Cheeses, Lettuce, Tomatoes, Onions, Pickle Spears
 Deli Condiments, Assorted Lay's Chips, Choice of Coleslaw, Potato, or Pasta Salad
 Assorted Fresh Baked Cookies

Italian Buffet [\$20/person]

Caesar Salad
 Italian Vegetables
 Penne and Spaghetti Pastas
 Marinara Bolognese, Alfredo sauces
 Lasagna
 Garlic Bread
 Tiramisu

PLATED DINNER SERVICE [choice of salad and dessert, dinner rolls, iced tea and premium brewed coffee]

CHOICE OF 1

Mixed Greens Salad [Dressings: Italian vinaigrette and buttermilk ranch]

Mixed seasonal salad greens, cherry tomatoes, cucumbers, shredded carrots, seasoned croutons

Classic Wedge Salad [Dressings: Italian vinaigrette and buttermilk ranch]

Crispy Iceberg lettuce wedge, crumbled bacon, feta crumbles, diced tomatoes

Caesar Salad

Romaine lettuce, seasoned croutons, shredded parmesan cheese, Caesar dressing

DINNER ENTREES [served with seasonal fire roasted vegetables]

Pan Roasted Rainwater 6 oz Petite Filet Mignon [\$51/person]

Zesty peppercorn crusted filet,
Garnished with brandy peach chutney
Saffron mashed potatoes

Herb and Garlic 12 oz Rubbed Rib Eye [\$45/person]

Natural juices and creamy horseradish sauce
Five cheese mashed potatoes

Creamy Dill Salmon Filet [\$36/person]

Delicately seared filet crowned with a creamy dill sauce
Roasted red potatoes

Shrimp Linguine [\$43/person]

Five succulent jumbo shrimp sauteed in
White wine, butter, fresh oregano, and garlic
Served upon linguine al dente

** Surf and Turf your meal - Add 4 Shrimp Scampi \$9 per person*





PLATED DINNER SERVICE [choice of salad and dessert, dinner rolls, iced tea and premium brewed coffee]

DINNER ENTREES [Served with seasonal fire roasted vegetables]

Stuffed Chicken Breast [\$35/person]

Tangy sun-dried tomatoes, fresh spinach, creamy asiago cheese
Dressed in a red wine demiglace
Creamy polenta

Chicken Marsala [\$33/person]

Aromatic Chef's blend mushroom sauce
Roasted Yukon gold potatoes

Chicken Cordon Bleu [\$34/person]

Tender Danish ham and mild Swiss cheese
Finished with a white wine sauce
Wild rice

CHOICE OF 1

- Chocolate molten cake
- Red velvet layer cake
- New York cheesecake
- Chocolate layer cake
- Lemon layer cake
- Key lime pie



PLATED DINNER SERVICE [garden salad, choice of dessert, dinner rolls, iced tea and premium brewed coffee]

VEGETARIAN MEALS [\$27/person] [includes all plated dinner accompaniments]

White Bean Cassoulet

with fire roasted tomatoes, celery and carrots

Baked Eggplant Parmesan

with tomatoes, basil, mozzarella cheese, and parmesan

Black Bean Chili

with fire roasted tomatoes, sour cream, cilantro, red bell peppers, and green chiles



THEMED DINNER BUFFETS Minimum 30 guests [Served with roasted fresh vegetables, warm rolls and butter, premium brewed coffee, iced tea and water]

SOUTHERN FEAST [\$28/person]

BBQ Pulled Pork Brisket
Or Beef Tips
Southern Fried Chicken
Mashed Potatoes and Gravy
Baked Macaroni and Cheese
Southern Style Green Beans
Garden Salad
Warm Dinner Rolls and Butter
Peach Cobbler

LA VIDA CANTINA [\$23/person]

Grilled Chicken and Beef Fajitas
Soft Flour Tortillas and Corn Shells
Grilled Peppers and Onions
Baja-Style Spanish Rice
Refried Beans
Guacamole and Sour Cream
Shredded Lettuce, Cheese, Diced Onion
Black Bean and Corn Salsa
Cinnamon-Sugar Churros



FISH FRY [\$25/person]

Country Fried Cod,
Catfish or Tilapia
Baked Chicken
Cheese Grits
Crispy French Fries
BBQ Beans
Creamy Coleslaw
Hushpuppies
Banana Pudding

TAILGATE COOKOUT [\$20/person]

All Beef Hamburgers, Hot Dogs
Hamburger and Hot Dog Buns
Lettuce, Sliced Tomatoes,
Red Onions, Pickles, Relish
Tailgate Condiments
Brown Sugar Baked Beans
Potato Salad
Gourmet Cookies



DINNER BUFFETS Minimum 30 guests]



PEACH STATE BUFFET [\$35/person] [Served with roasted fresh vegetables, warm rolls and butter, premium brewed coffee, iced tea and water]

CHOICE OF 1

Mixed Greens Salad [Dressings: Italian vinaigrette and buttermilk ranch]

Mixed seasonal salad greens, cherry tomatoes, cucumbers, shredded carrots, seasoned croutons

Classic Wedge Salad

Crispy Iceberg lettuce wedge, crumbled bacon, feta crumbles, diced tomatoes

Caesar Salad

Romaine lettuce, seasoned croutons, shredded Parmesan cheese, Caesar dressing

CHOICE OF 2

Tender Pork Medallions

Smooth mustard sauce and mushroom stuffing with herb gravy

Glazed Chicken Breast

Mesquite glaze and creamy potatoes au gratin

Baked Salmon

Creamy lemon beurre blanc sauce and wild rice pilaf

Caribbean Shrimp

Sauteed with peppers and onions in a zesty sweet chili sauce over yellow rice

London Broil

Au jus and baked potato casserole

CHOICE OF 1

Dessert Station

Assorted cheesecake [vanilla, raspberry swirl, chocolate chips and silk tuxedo]

Assorted cakes [carrot, apple spice, lemon poppyseed, chocolate]

Deluxe Dessert [add \$5/person]

Red velvet layer cake, New York cheesecake, chocolate layer cake, lemon layer cake, key lime pie



COLD HORS D'OEUVRES [50 pieces or 50 servings]

Chunky Avocado Salsa Dip [\$50]

Tricolor Tortillas Chips

Marinated Mozzarella and Cherry Tomato Skewers [\$100]

Basil Pesto drizzle

Finger Sandwiches [\$70]

Pimento, Chicken Salad, Tuna Salad, or Egg Salad

Domestic and Imported Cheese [\$110]

Gourmet Crackers, Sliced Baguette Bread

Fresh Fruit and Dips [\$80]

Cantaloupe, Grapes, Honeydew Melon, Pineapple, Seasonal Berries, Creamy Yogurt Dip

Creamy Onion or Ranch Dip [\$40]

Crispy House Made Chips

Georgia Smoked Ham Deviled Eggs [\$60]

New twist on the familiar

Chilled Jumbo Shrimp [\$170]

Lemons, and Cocktail Sauce

Fresh Vegetables and Dips [\$70]

Carrots, Celery, Red Peppers, Cucumbers, Cherry Tomatoes, Cajun Ranch Dip, and Creamy Cilantro Garlic Dip

Fruit-Veggies-Cheese Trio Platter [\$110]

All 3 popular trays in one!

Charcuterie Board [\$200/50 guests]

Assortment of meats, cheeses, artisan breads, olives, and fruit, all artfully arranged on a serving board





HOT HORS D'OEUVRES [50 pieces or 50 servings]

Mini Lump Crab Cakes [\$125]

Garlic Aioli

Crispy Chicken Bites [\$60]

Honey Mustard, Chipotle BBQ, Sweet/Sour or Teriyaki Glaze

Egg Roll Combo [\$115]

Spring Rolls, Pork Egg Rolls, Southwestern Egg Rolls
Sweet Chili and Ranch Dipping Sauces

Meatballs [\$60]

Sweet/Sour, Chipotle BBQ, Spicy Teriyaki or Smoky Swedish

Cocktail Franks in a Blanket [\$70]

Dijon Mustard

Hot Spinach and Artichoke Dip [\$80]

Warm Pita Chips

Thai Chicken Skewer [\$110]

Spicy Peanut Sauce

Rainwater Wings [\$90]

Teriyaki Glaze, Honey BBQ, Lemon Pepper or Buffalo Ranch, Bleu Cheese or Honey Mustard Dipping Sauces

Butter Top Sliders [\$120]

Cheeseburger, Pulled Pork BBQ, or Buffalo Chicken

Bacon Wrapped Shrimp [\$180]

Pineapple Glaze

Hibachi Beef Satay [\$140]

Cilantro Peanut Sauce

Hot Crab Dip [\$140]

Gourmet Crackers

Smoked Salmon Board [\$200/50 guests]

Garnished with capers, red onion, lemon wedges, with cream cheese, chives, and bagel chips





CARVING STATION* [Carving stations serves 40 guests, include cocktail rolls and appropriate condiments]

Black Pepper Crusted Roast Beef [\$200]

With Au Jus

Maple Glazed Country Ham [\$160]

With Classic Raisin Sauce

Honey Glazed Roasted Turkey Breast [\$150]

With Gravy

Herb Crusted Roasted Pork Loin [\$150]

With Wine and Herb Gravy

PREMIUM CARVING STATION [Carving stations serve 40 guests, include cocktail rolls and appropriate condiments]

*\$100 attendant fee per station

Prime Rib of Beef [\$280]

With Au Jus and Horseradish Cream Sauce

SMALL PLATE STATIONS [Minimum 30 guests - \$16 per person] *\$100 attendant fee per station

Fajita Station

Choose from Beef or Chicken, Sauteed Peppers and Onions Flour Tortillas, Taco Shells, Guacamole, Sour Cream, Salsa Shredded Cheddar Cheese

Shrimp and Grits Station

Shrimp sauteed with Tomatoes, Mushrooms, Bacon Crumbles Cheddar Cheese, Green Onions (to top your creamy grits)

Pasta Station

Choose from Italian Sausage or Chicken, Sauteed Mushrooms and Spinach, Penne and Bowtie Pasta Marinara and Alfredo Sauces, Parmesan Cheese

Baked or Mashed Potato Bar

Choose from Pulled Pork, Chili, Bacon Crumbles, Sauteed Broccoli, and Onions, Butter, Sour Cream, Cheddar Cheese Chives

DESSERTS [50 pieces]

Chocolate Covered Strawberries [\$150]

Fresh, ripe strawberries, dipped in chocolate

Chocolate Mousse Shooters [\$120]

Layers of rich chocolate mousse and Oreo crumbles, topped with whip cream

Chocolate Truffle Cakes [\$200]

Dark chocolate brownie cake layered with white chocolate ganache, dark chocolate truffle ganache, and chocolate diplomat cream, topped with dark chocolate glage

Lemon Cakes [\$150]

Layers of blueberry mousse, lemon cream, and blueberry sponge cake, brushed with blueberry syrup, topped with a lemon glaze.

Cheesecakes [\$160]

Chocolate curl, macadamia nut, blueberry, cherry, hazelnut/praline and kiwi, mandarin orange fruit

Brownies [\$150]

Chocolate chunk, blondie nut, caramel salted, chocolate Peruvian

Tarts [\$140]

Fresh fruit, lemon cream pie, cherry pie, banana cream pie

Gourmet Cookies [\$110]

Choice of 2 per order - Reese's peanut butter, triple chocolate, red velvet, oatmeal raisin, s'mores, caramel salted, macadamia nut





CASHLESS BEVERAGE BAR SERVICE* [Host and Cash Bars priced per drink, Bar set up is \$125, 4 hours service]

Domestic Beer and Wine Package [\$5]

Choice of 3 Domestic Beers: Budweiser, Bud Light, Michelob Ultra, Miller Lite, Yuengling
 Choice of 3 Canyon Road Wines: Reds - Cabernet Sauvignon, Merlot, Pinot Not
 Whites – Chardonnay, Moscato, Pinot Grigio, White Zinfandel

Premium Beer and Wine Package [\$7]

Choice of 3 Import/Craft Beers: Corona, Heineken, GA Beer Southern Isles or Blonde Ale, High Noon Seltzers
 Choice of 3 14 Hands Wine: Cabernet Sauvignon, Red Blend, Chardonnay, Moscato, Pino Grigio

House Package [\$7]

Vodka, Rum, Gin, Scotch, Bourbon, Whisky Tequila

Premium Package [\$9]

May include: Absolut, Don Q, Beefeater Gin, Dewars, Jack Daniels, Knob Creek, Dos Primos, Camus

Top shelf Package [\$11]

May include: Absolut, Grey Goose, Appleton, Hendricks, Glenlivet, Gentleman jack, Crown Royal, Patron, Hennessy

Call, Premium, and Top Shelf Packages include Bottled Water (\$2), Assorted Sodas (\$3) and mixers

Bottled Wine

Ask about our current selections of sparkling wines

* Security is required for parties over 50 guests