

Catering Menu

 **HAWORTH HOTEL**
AT HOPE COLLEGE

#Flourish Here

Our catering team takes pride in creating unique and memorable dishes that are sure to leave you and your guests satisfied. Much like the Haworth Hotel, your meal will supplement your event with modern but comforting aromas and flavors.

Our authentic approach to meetings and events is rooted in our long-standing commitment to making every guest experience memorable.

Our dedicated sales and catering teams are committed to making your event as flawless as possible, starting with a delicious menu curated specifically for you and your guests



Haworth Hotel
225 College Avenue, Holland, MI 49423
616.395.7200 | haworthhotel.com



The image is a vertical collage of three food-related photographs. The top section shows a close-up of golden-brown french fries. The middle section features a blurred background with a red burger patty and a slice of white cheese. The bottom section is a close-up of a plate containing french fries, scrambled yellow eggs, and a slice of white cheese. The word "Breakfast" is written in a black, cursive font across the middle section.

Breakfast

Breakfast

BREAKFAST BUFFETS

All buffets include complimentary water service.

Continental Breakfast Buffet

assorted breakfast pastries, seasonal fruit display,
choice of steel cut oatmeal station or yogurt parfait station

Classic Breakfast Buffet

assorted breakfast pastries, seasonal fruit display, cage-free scrambled eggs,
choice of one potato and one protein

Premium Breakfast Buffet

assorted breakfast pastries, seasonal fruit display, cage-free scrambled eggs,
choice of one potato, two proteins, and one addition

Deluxe Breakfast Buffet

assorted breakfast pastries, seasonal fruit display, cage-free scrambled eggs,
choice of one potato, two proteins, and two additions

Croissant Sandwich Buffet

assorted breakfast pastries, seasonal fruit display,
bacon, egg, and Swiss cheese on French croissant, choice of one potato

PLATED BREAKFAST

All plated breakfasts include complimentary water service and preset pastries.

Classic Breakfast

seasonal fruit display, cage-free scrambled eggs,
choice of one potato and one protein

Premium Breakfast

seasonal fruit display, cage-free scrambled eggs,
choice of one potato, two proteins, and one addition

Croissant Sandwich Breakfast

seasonal fruit display, bacon, egg, and Swiss cheese on French croissant,
choice of one potato

Breakfast

BREAKFAST POTATOES

Hash Browns

Roasted Breakfast Potatoes

Fried Potato Tots

BREAKFAST PROTEINS

Applewood Smoked

Bacon Sausage Links

Turkey Bacon

*Dearborn Pit Ham

Vegetarian Sausage

BREAKFAST ADDITIONS

Homemade French Toast Bake

maple syrup

Frittata

spinach, mushroom, onion, cheddar cheese

Sugar Pearl Belgian Waffle

maple syrup, seasonal berries

Buttermilk Biscuits and Gravy

Berry Overnight Oats

BEVERAGE STATION

Includes water, regular and decaf coffee, assorted herbal and organic teas, half and half, and non-dairy creamer.

Choice of one of the following:

assorted juices, iced tea, assorted Pepsi products.

One Time Service

Half Day Continuous Service

Full Day Continuous Service

A La Carte

EGG AND PROTEIN SELECTIONS

Pigs in a Blanket

Quiche Bites

Individual Egg Bakes

choice of ham and Swiss, broccoli cheddar, Greek

Sausage Links

Applewood Smoked Bacon

Turkey Bacon

MORNING SWEETS AND BAKERY SELECTIONS

Assorted Bagels

butter, cream cheese, peanut butter, preserves

Assorted Breakfast Pastries

Assorted Donuts

Bakery Fresh Muffin

Assorted Sweet Breads

serves 8

FRUIT, YOGURT, AND OATS SELECTIONS

Individual Yogurt Parfaits, Granola, and Berries

Individual Yogurt Cups

Seasonal Fruit Display

Assorted Seasonal Whole Fruit

***Bob's Red Mill Gluten-Free Instant Oatmeal Cups**

milk and sugar

PLANT FORWARD SELECTIONS

Plant Forward Vegan Hash

Plant Forward Vegan Sausage

All Day Service

ALL DAY MEETING PACKAGE

one breakfast, lunch, break out, and all day continuous beverage service

BREAKFAST BUFFET

seasonal fresh fruit, vanilla yogurt, fresh berries, granola,
assorted breakfast pastries

Choice of one of the following:

Egg, Bacon, and Swiss Croissant Sandwich
Assorted Bagels and Cream Cheese
Assorted Egg Bakes

LUNCH BUFFET

mixed greens salad, kettle chips, assorted condiments

Choice of two of the following:

Mediterranean Turkey
Roast Beef
Chicken Salad Croissant
Italian Sub
Chicken Caesar Wrap
California Turkey
Club Sandwich
Vegan Bahn MI
Vegan Wrap

CONTINUOUS BEVERAGE SERVICE

Includes water, regular and decaf coffee, assorted herbal and organic teas,
half and half, non-dairy creamer, assorted juices (am only),
and assorted Pepsi products (pm only).

BREAK OUT

Choice of one of the following:

Sweet & Salty Delights
Movie Star
Give Us a Break
Deep Dive



*Salads &
Sandwiches*

Salads

ENTREE SALADS

All salads include rolls, butter, and complimentary water service.

Choice of three of the following:

Orchard Harvest Salad

spring mix, grilled chicken, honey crisp apple slices, chèvre cheese, spiralized beets, dried cherries, sea salt cashews, raspberry vinaigrette

Power Bowl

mixed greens, falafel, quinoa, smashed avocado, shredded beets, cucumber, grape tomatoes, spiced almonds, feta, red wine vinaigrette

Add chicken

Add shrimp

Southwest Chicken Salad

romaine lettuce, cumin and coriander rubbed grilled chicken, black bean and roasted corn salsa, queso fresco, smashed avocado, grape tomatoes, tortilla strips, chipotle ranch dressing

Strawberry Spinach Salad

baby spinach, blackened shrimp, applewood smoked bacon, strawberries, spiced almonds, red onions, balsamic vinaigrette

Sirloin Steak Salad

romaine lettuce, arugula, **oregano and olive oil marinated sirloin, grape tomatoes, red onions, shredded carrots, gorgonzola cheese, green goddess dressing

Spring Salad

Boston bibb lettuce, chicken salad, berries, spiced almonds, dried cherries, mandarin oranges, raspberry vinaigrette

Cobb Salad

romaine lettuce, grilled chicken breast, applewood smoked bacon, hard-boiled egg, black forest ham, smashed avocado, gorgonzola cheese, grape tomatoes, red wine vinaigrette

Super Food Salad

baby spinach, kale, quinoa, blueberries, red onions, roasted pepitas, dried cranberries, smashed avocado, balsamic vinaigrette

Chicken Caesar Salad

romaine lettuce, grilled chicken breast, parmesan reggiano cheese, foccacia croutons, Caesar dressing

ENHANCEMENT

Soup Enhancement

Choice of one of the following:

tomato bisque, broccoli cheddar, chicken tortilla soup

Sandwiches

ENTREE SANDWICHES

All sandwiches include kettle chips, seasonal fresh fruit, and complimentary water service.

Choice of three of the following:

Mediterranean Turkey

roasted turkey breast, almond pesto, peppercorn gruyere, roasted red pepper, artichoke heart, baby spinach, vine-ripened tomato, ciabatta

Roast Beef

roasted top round, whole grain mustard aioli, horseradish cheddar, pickled red onion, leaf lettuce, vine-ripened tomato, sourdough bread

Chicken Salad Croissant

pistachio-tarragon chicken salad, Boston bibb lettuce, vine-ripened tomato, French butter croissant bun

Italian Sub

mortadella, salami, capicola, applewood ham, provolone, shredded lettuce, red onion, banana pepper, Italian dressing, sub bun

Chicken Caesar Wrap

grilled chicken breast, romaine, parmesan cheese, focaccia crouton, Caesar dressing, spinach wrap

California Turkey

roasted turkey breast, provolone, smashed avocado, thick-cut bacon, cucumber, Boston bibb lettuce, vine-ripened tomato, green goddess dressing, sub bun

Club Sandwich

roasted turkey breast, applewood ham, thick-cut bacon, provolone, shredded lettuce, vine-ripened tomato, mayonnaise, focaccia

Vegan Bahn Mi

marinated tofu, pickled carrot and daikon radish, cucumber, cilantro, Thai basil, jalapeno, vegan mayonnaise, chili oil, sub bun

Vegan Wrap

roasted red pepper hummus, smashed avocado, shredded carrot, pickled red onion, cucumber, vine-ripened tomato, Revolution Farms spring mix, vegan mayonnaise, spinach wrap

ENHANCEMENT

Soup Enhancement

Choice of one of the following:

tomato bisque, broccoli cheddar, chicken tortilla soup



Lunch

LUNCH BUFFETS

All buffets include complimentary water service.

Casa Mesa Buffet

Spanish rice, refried beans, lettuce, cheddar cheese, onions, diced tomatoes, salsa verde, sour cream

Choice of two of the following:

seasoned ground beef, carne asada, carnita, adobo chicken

Primo Piatto Buffet

caesar salad, seasonal vegetable, minestrone soup, garlic bread

Choice of two of the following:

traditional lasagna, white veggie lasagna, baked sausage and mozzarella ziti, pesto chicken cavatappi

American Barbecue Buffet

corn on the cob, coleslaw, baked beans

Choice of two of the following:

baby back ribs, pulled chicken, smoked sausage, pulled Boston pork butt

Greek Buffet

Greek salad, pita bread, hummus, tabbouleh, spanakopita, basmati rice

Choice of two of the following:

chicken shawarma, beef and lamb gyro, souvlaki, falafal

Day at the Park

kettle chips, pasta or potato salad, melon

Choice of two of the following:

marinated chicken breasts, hamburgers, hot dogs, vegetarian burgers, pulled pork

Delicatessen Buffet

Kettle chips

Choice of one of the following:

fruit, pasta, garden salad

Choice of one of the following:

tomato bisque, broccoli cheddar, chicken tortilla soup

Choice of three of the following:

sandwich selections

PLATED LUNCH OPTIONS

All plated lunch options include assorted rolls, butter, one salad, one side, and complimentary water service.

SALAD SELECTIONS

Choice of one of the following:

Garden Salad

mixed greens, tomatoes, cucumbers, carrots, radishes, choice of dressing

Caesar Salad

romaine, parmesan cheese, onions, croutons, Caesar dressing

Spinach Salad

spinach, strawberries, red onions, spiced almonds, bacon, feta, bacon dressing

Michigan Salad

mixed greens, dried cherries, candied pecans, gorgonzola cheese, raspberry vinaigrette

ENTREE SELECTIONS

Choice of two of the following:

Mediterranean Chicken

herbed olive oil marinated chicken breast, olive feta tapenade

Chicken Marsala

seared chicken breast, baby cremini mushroom marsala sauce

Grilled Bistro Steak

**grilled bistro steak, bordelaise sauce

Blackened Salmon

blackened salmon, fresh cucumber relish

Pretzel Crusted Walleye

pretzel crusted walleye, maple dijon cream sauce

Roasted Cauliflower Steak

roasted cauliflower steak, roasted red peppers, tomato coulis

SIDE SELECTIONS

Choice of one of the following:

Sour Cream and Chive Mashed Potatoes

Smoked Cheddar Potato Au Gratin

Rosemary Roasted Potatoes

Lemon Herb Rice Pilaf

Orange Thyme Glazed Heirloom Carrots

Garlic Ginger Roasted Broccoli

Haworth Vegetable Blend

heirloom carrots, brussels sprouts, green beans

Salt and Pepper Green Beans



Snacks

Snacks

BREAK OUTS

All break outs include one hour of service and complimentary water service.

Sweet & Salty Delights

assorted brownies, gourmet cookies, assorted salty snacks

Movie Star

popcorn, flavor toppings, assorted candy

Give Us a Break

fresh vegetable crudites, assorted cheese, crackers, ranch, hummus, assorted brownie bites

Deep Dive

warm spinach dip, pub cheese, pita chips, pretzel rods, fresh vegetable crudites, ranch

A LA CARTE

Hummus

traditional or roasted red pepper hummus, pita chips

Warm Spinach Dip

pita chips

Guacamole

salsa and tortilla chips

Dutch Butter Braids

savory seasonings

French Onion Dip

house made kettle chips

Hope Trail Mix

*Gardettos, chex mix, goldfish, dried cherries, m&m

Mixed Nuts

*Traditional Chex Mix

White Cheddar Popcorn

Assorted Kettle Chips

*Tiny Twist Pretzels

*Kashi Trail Mix Bars

Granola Bars

Beverages

BEVERAGES

Regular and Decaf Coffee

with cream and sugar

Hot Chocolate

Unsweetened Iced Tea

Assorted Herbal and Organic Teas

with cream and sugar

Orange Juice

Apple Juice

Lemonade

Bottled Fruit Juices

*Celsius Energy Drinks

*12oz Canned Pepsi Products

Pepsi, diet Pepsi, starry, mountain dew

*12oz Canned Bubly

assorted flavor

*16oz San Pellegrino Bottled Sparkling Water

*Fiji Water

10oz Bottled Water

CONTINUOUS BEVERAGE SERVICE

Includes water, regular and decaf coffee, assorted herbal and organic teas, half and half, and non-dairy creamer.

Choice of one of the following:

assorted juices, iced tea, assorted Pepsi products

One Time Service

Half Day Continuous Service

Full Day Continuous Service

H2O INFUSION DISPENSERS

3 gallon dispensers, serves 48.

Cucumber

Orange-Lime

Lemon

Seasonal Berries



Hors d'Oeuvres

Cold Hors d'Oeuvres

APPETIZERS

Seared Ahi Tuna Nachos

**seared ahi tuna, crispy wontons, seaweed salad, spicy mayo, sesame soy sauce

Beef Tenderloin Crostini

**grilled beef tenderloin, toasted baguette, boursin smear, pickled red onion

Smoked Salmon Mousse

smoked salmon mousse, puff pastry shell, whipped dill cream

Brie & Fig Tarts

soft French brie, mission fig preserves, marcona almonds, savory tart shell

Caprese Skewers

fresh mozzarella, almond pesto, grape tomato, fresh basil, balsamic reduction

Antipasto Skewer

chef's choice of meats, artisanal cheeses, pickled vegetables

Fresh Fruit Skewers

chef's choice of fresh fruit skewers

Jumbo Shrimp Cocktail

*Old Bay poached shrimp, cocktail sauce, lemon

Displays

DIPS & SPREADS FLIGHT

three dips and choice of two dippers per display

Dip Trio:

pimento cheese ball
smoked whitefish spread
roasted red pepper hummus

Choice of Two Dippers:

pita chips
assorted crackers
vegetables

MINI BRIOCHE SANDWICHES

served with lettuce and tomato,
mustard and mayonnaise served on the side

choice of one sandwich per dozen

Ham and Swiss Cheese
Turkey and Colby Jack Cheese
Roast Beef and Cheddar Cheese
Vegetarian

CHARCUTERIE BOARDS

Chef's choice of cured meats, artisanal cheeses,
assorted accompaniments of crackers

Small Board

serves 12

Medium Board

serves 24

Large Board

serves 50

FRESH VEGETABLE CRUDITE TRAY

fresh vegetables, traditional hummus, ranch dip

Small Tray

serves 12

Medium Tray

serves 24

Large Tray

serves 50

HOT APPETIZERS

BBQ Glazed Meatballs

beef and pork meatballs with grilled peach bbq sauce

Vegetable Samosas

spicy potato and pea filled fried pastry, mango chutney

Mini Vegetarian Spring Rolls

sweet Thai dipping sauce

Forest Mushroom Arancini

forest mushroom and parmesan cheese stuffed risotto balls, panko crust

Bacon Wrapped Dates

applewood smoked bacon wrapped dates

Spanakopita

phyllo, spinach and feta cheese stuffing, tzatziki sauce

Chicken Satay Skewers

spicy peanut sauce

Beef Wellington Bites

puff pastry wrapped beef tenderloin, bordelaise sauce

Warm Spinach and Artichoke Dip

pita chips

Warm Buffalo Chicken Dip

tortilla chips

Warm Crab Dip

tortilla chips



Dinner

DINNER BUFFET OPTIONS

All dinner buffets include rolls, butter and complimentary water service.

one salad + one entrée + two sides
two salads + two entrées + two sides
two salads + three entrées + two sides

SALAD SELECTIONS

Garden Salad

mixed greens, tomatoes, cucumbers, carrots, radishes, choice of dressing

Caesar Salad

romaine, parmesan cheese, onions, croutons, creamy caesar dressing

Spinach Salad

spinach, strawberries, red onions, spiced almonds, bacon, feta, bacon dressing

Michigan Salad

mixed greens, dried cherries, candied pecans, gorgonzola cheese, raspberry vinaigrette

ENTREE SELECTIONS

Chicken Marsala

seared chicken breast, baby crimini mushroom marsala sauce

Mediterranean Chicken

herbed olive oil marinated chicken breast, olive feta tapenade

Red Wine Braised Beef Short Ribs

roasted vegetable au jus

Grilled Bistro Steak

**grilled bistro steak, bordelaise sauce

Citrus Ginger Glazed Salmon

citrus ginger glazed salmon, ponzu butter sauce

Pretzel Crusted Walleye

pretzel crusted walleye, maple dijon cream sauce

Truffle Ravioli

truffle filled pasta, wild mushroom alfredo, truffle oil

Marinated Grilled Vegetable Skewers

marinated grilled vegetable skewers, chimichurri

SIDE SELECTIONS

Orange Thyme Glazed Heirloom Carrots

Garlic Ginger Roasted Broccoli

Salt and Pepper Green Beans

Haworth Vegetable Blend

Sour Cream and Chive Mashed Potatoes

Smoked Cheddar Potato Au Gratin

Rosemary Roasted Potatoes

Lemon Herb Rice Pilaf

PIZZA BUFFET

All pizza buffets include garlic bread, garden salad, and complimentary water service.

Choice of three pizza selections

The Haworth

roasted tomato sauce, fresh basil, roma tomatoes, mozzarella cheese

Roasted Mushroom

garlic alfredo sauce, gourmet mushroom blend, caramelized onions, fresh thyme, truffle oil, mozzarella cheese

The Meats

roasted tomato sauce, pepperoni, ham, Italian sausage, meatballs, mozzarella cheese

Pesto Chicken

almond pesto, grilled chicken, roma tomatoes, chevre cheese, mozzarella cheese

The Anchor

roasted tomato sauce, pepperoni, ham, mushrooms, green peppers, black olives, onions, mozzarella cheese

Double Dutch

roasted tomato sauce, double pepperoni, mozzarella cheese

BBQ Chicken

Kansas City barbecue sauce, grilled chicken, banana peppers, red onions, colby jack cheese

ENHANCEMENT

Pasta Enhancement

Choice of one of the following:

baked sausage, mozzarella ziti, pesto chicken cavatappi

PLATED DINNER OPTIONS

All plated dinner options include rolls, butter, one salad selections, and complimentary water service.

SALAD SELECTIONS

Choice of one of the following:

Garden Salad

mixed greens, tomatoes, cucumbers, carrots, radishes, choice of dressing

Caesar Salad

romaine, parmesan cheese, onions, croutons, creamy caesar dressing

Spinach Salad

spinach, strawberries, red onions, spiced almonds, bacon, feta, bacon dressing

Michigan Salad

mixed greens, dried cherries, candied pecans, gorgonzola cheese, raspberry vinaigrette

ENTREE SELECTIONS

Choice of two of the following:

Mediterranean Chicken

Otto's airline chicken breast, olive medley, grape tomatoes, feta cheese, almond rice pilaf, seasonal vegetables, lemon-thyme extra virgin olive oil

Chicken Marsala

Otto's airline chicken breast, sour cream & chive mashed potatoes, salt & pepper green beans, wild mushroom marsala wine sauce

Red Wine Braised Beef Short Ribs

angus beef short rib, parmesan polenta cake, orange blossom carrots, roasted vegetable au jus

Filet Mignon

**center cut angus beef tenderloin, smoked cheddar au gratin potatoes, roasted asparagus, bordelaise sauce

Surf and Turf

**4oz angus beef tenderloin, shrimp scampi skewer, sour cream & chive mashed potatoes, garlic roasted broccoli, bordelaise sauce

Citrus Ginger Glazed Salmon

citrus-ginger glaze, sticky rice, teriyaki wok-fried vegetables, ponzu butter sauce

Pistachio Porkchop

pistachio crust, parmesan risotto, salt & pepper green beans, cherry chutney

Truffle Raviol

truffle filled pasta, wild mushroom alfredo, truffle oil, garlic roasted broccoli

Cauliflower Steak

braised lentils, roasted red pepper & tomato purée, seasonal vegetables



Desserts

Desserts

SMALL BITES

Assorted Macarons

A lead time of two weeks is required when ordering macarons.

Cannolis

Chocolate Covered Strawberries

Fudge Brownies

Assorted Gourmet Cookies

PLATED DESSERTS

Choice of up to two of the following:

Chocolate Mousse Parfait Torte

Vanilla Bean Crème Brulee

Key Lime Pie

Pistachio Cheesecake

Gluten-Free Chocolate Truffle Cake

Peanut Butter Torte

Lemon Mascarpone Cake

Tiramisu

Displays

PETITE DESSERT BITES DISPLAY

Choice of three petite dessert bites

Fruit Tarts

Key Lime Tarts

Salted Caramel Chocolate Tarts

Mini Pecan Pie Tarts

Flourless Chocolate Cake



Alcohol

BAR SERVICES

HOSTED UNLIMITED BAR

BEER, WINE, SPIRITS

Bars are priced per person and include beer, wine, mixed drinks, soft drinks, and water service. All guests over 21 years of age will be charged the full menu price.

HOSTED UNLIMITED BAR

BEER, WINE

Bars are priced per person and include beer, wine, soft drinks, and water service. All guests over 21 years of age will be charged the full menu price.

HOSTED CONSUMPTION BAR

Hosted consumption bars are hosted by the client, who is responsible for the total of all drinks consumed. Water service is included.

CASHLESS AND TICKETED BARS

Bars where the host pays the bartender fees and guests are responsible for purchasing their own drinks. Cash is not accepted, credit and debit cards are accepted forms of payment. A \$375 minimum spend applies.

DRINK TICKETING

Bars where event hosts offer drink tickets to their guests. Invoices will be calculated after the conclusion of the event based on the quantity of redeemed drink tickets and drinks selected. Drink tickets may be used with cashless bars only and must be provided by the event host. A \$375 minimum spend applies.

SPECIAL ORDERS

Special orders of beer, wine and spirits are available. Up to three choices of products that are not listed may be ordered, subject to availability. Please speak with your event contact to learn more about special orders. There will be a minimum quantity requirement on special orders and the total must be paid in full in advance. No alcohol will be allowed to leave the premises at the conclusion of the event.

BAR OFFERINGS

SELECT BEER, WINE, & SPIRITS BARS

House Brand Cocktails
Domestic Beers
Imported Beers
Select Brand Wines
Non-alcoholic Beverages

PREMIUM BEER, WINE, & SPIRITS BARS

Premium Brand Cocktails
Domestic Beers
Imported Beers
Craft Beers
Seltzers
Premium Brand Wines
Non-Alcoholic Beverages

SELECT BEER AND WINE BARS

Domestic Beers
Imported Beers
Select Brand Wines
Non-Alcoholic Beverages

PREMIUM BEER AND WINE BARS

Domestic Beers
Imported Beers
Craft Beers
Seltzers
Premium Brand Wines
Non-Alcoholic Beverages

BAR POLICIES

1. Guests must be a minimum 21 years of age with a **VALID PHYSICAL ID** to be served.
2. All bar packages recommend a minimum of (1) bartender per 75 guests in attendance. Haworth Hotel reserves the right to add more bartenders if necessary at client's expense.
3. Consumption bars require a minimum sales revenue based on the final guest count. If the minimum is not met, the remaining balance will be charged to the final invoice
4. Alcohol service will be available for a maximum of 5 hours per event.
5. Bars will close during dinner service to ensure efficiency
6. No more than (2) alcoholic beverages will be served per valid ID at a time.
7. No shots, doubles or drinks that require more than (1) standard pour of alcohol will be served (Ex: Long Island Iced Teas.)
8. Alcohol is to be consumed in designated event spaces only.
9. Bars will close at a minimum of 30 minutes prior to the conclusion of each event and will be open no later than 10:30 pm.
10. Haworth Hotel reserves the right to refuse service or terminate bar service at any time. Examples of refusal of service include but are not limited to: suspicions of a fraudulent ID, the passing of alcohol to a minor, an over indulged guest, or other non-discriminatory reasons that may threaten the liability of the venue. In the event of bar closures due to safety concerns, no refunds will be provided.
11. Haworth Hotel and Conference Center, as a licensee, is the only authority on the administration of sale and service for all alcoholic beverages on premises. Therefore, all liquor, beer and wine must be supplied by the Hotel and consumed on the premises.

ALCOHOL SELECTIONS

BEER

DOMESTIC

Coors Light
Sam Adams Boston Lager
Miller Lite
Michelob Ultra

IMPORT

Stella Artois
Corona

CRAFT

Bell's Seasonal
Founders All Day IPA
New Holland Tangerine Space Machine
Angry Orchard

WINE

SELECT

Fox Brook Pinot Grigio
Fox Brook Chardonnay
Fox Brook Cabernet Sauvignon
Fox Brook Merlot

PREMIUM

Babich Sauvignon Blanc
Parducci Chardonnay
Parducci Cabernet Sauvignon
Parducci Pinot Noir

SELTZERS

White Claw Variety Pack

SPARKLING

Priced per bottle.

St. Julian Sparkling Wine
La Luca Prosecco
Sparkling Grape Juice

SPIRITS

SELECT

Smirnoff Vodka
Jack Daniel's Whiskey
Jim Beam Bourbon
Seagram's Gin
Parrot Bay Spiced Rum
Parrot Bay Silver Rum
Sauza Silver Tequila

PREMIUM

Tito's Vodka
Crown Royal Whiskey
Maker's Mark Bourbon
Tanqueray Gin
Bacardi Superior Rum
Captain Morgan Spiced Rum
Jose Cuervo Silver

1451