

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 central text overlay. The bottom section shows a close-up of a breakfast meal consisting of french fries, scrambled eggs, and a portion of a burger.

Breakfast

Breakfast

BREAKFAST BUFFETS

includes water service

Continental Breakfast

assorted breakfast pastries, seasonal fruit display, hard boiled cage-free eggs, and 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, one addition

Deluxe Breakfast Buffet

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

PLATED BREAKFAST

includes water service and preset pastries

Classic Breakfast

seasonal fresh fruit, cage free scrambled eggs, one potato, one protein

Deluxe Breakfast

seasonal fresh fruit, cage free scrambled eggs, one potato, two proteins, one addition

Croissant Sandwich Breakfast

seasonal fresh fruit, bacon, egg, and cheese croissant, one potato

BREAKFAST STATIONS

Beverage Station

regular and decaf coffee, assorted juices, herbal and organic teas, half & half, non-dairy creamer

Steel Cut Oatmeal Station

*Bob's Red Mill gluten-free instant oatmeal cups, brown sugar, milk, cinnamon, banana chips, raisins

Yogurt Parfait Station

yogurt, granola, fresh berries

Breakfast

BREAKFAST POTATOES

Hash Browns

Roasted Breakfast Potatoes

Fried Potato Tots

BREAKFAST PROTEINS

Applewood Smoked Bacon

Sausage Links

*Dearborn Pit Ham

*Morningstar Vegetarian Sausage

BREAKFAST ADDITIONS

Homemade French Toast Bake

warm maple syrup

Frittata

spinach, mushroom, onion, cheddar cheese

Sugar Pearl Belgian Waffles

warm maple syrup, seasonal berries

Seasonal Quiche Bites

Seasonal Overnight Oats

BREAKFAST BEVERAGE ENHANCEMENT

Beverage Enhancement

regular and decaf coffee, water service,
herbal and organic teas, iced tea

A La Carte

EGG AND PROTEIN SELECTIONS

Pigs in a Blanket

Seasonal Quiche Bites

Individual Seasonal Egg Bakes

Hard Boiled Cage-Free Eggs

Sausage Links

Applewood Smoked Bacon

MORNING SWEETS AND BAKERY SELECTIONS

Assorted Bagels

butter, cream cheese, peanut butter, preserves

Assorted Breakfast Pastries

Assorted Donuts

Bakery Fresh Muffins

Assorted Sweet Breads

serves 8

FRUIT, YOGURT, AND OATS SELECTIONS

Individual Yogurt Parfait and Granola

Individual Yogurt Cups

Individual Seasonal Fruit Salad

Assorted Seasonal Whole Fruit

Fresh Seasonal Sliced Fruit Display

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

milk and brown sugar

PLANT FORWARD SELECTIONS

Plant Forward Vegan Hash

Plant Forward Breakfast Sausage

All Day Service

ALL DAY MEETING PACKAGE

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

BREAKFAST BUFFET

freshly cut seasonal fruit, vanilla yogurt, fresh berries, granola, assorted pastries, butter, orange juice, and choice of one breakfast selection:

Egg, Bacon, and Swiss Croissant Sandwich

Assorted Bagels and Cream Cheese

Assorted Seasonal Egg Bakes

Avocado Toast Board

LUNCH BUFFET

mixed greens salad, choice of two sandwiches, kettle chips, assorted condiments

Chicken BLT Wrap

Terrific Sub Sandwich

Haworth Club Sandwich

Roast Beef Wrap

Turkey Stack Sandwich

Chicken Caesar Wrap

Turkey Avocado Sandwich

Caprese

Italian Sub Sandwich

Vegetarian Sub

ALL DAY BEVERAGE SERVICE

Regular Coffee

Decaf Coffee

Assorted Juices (am only)

Assorted Herbal and Organic Teas

Water Service

Assorted Soft Drinks (pm only)

BREAK OUT

choice of one breakout selection:

Sweet Delights

Movie Star

Give Us a Break

Deep Dive



*Salads &
Sandwiches*

Salads

ENTREE SALADS

all salads include rolls, butter, and water service

Orchard Harvest Salad

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

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 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

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, avocado, gorgonzola cheese, grape tomatoes, red wine dijon vinaigrette

Super Food Salad

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

Chicken Caesar Salad

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

ENHANCEMENTS

Beverage Enhancement

regular and decaf coffee, herbal and organic teas, iced tea

Soup Enhancement

tomato bisque or chef's seasonal selection

Sandwiches

ENTREE SANDWICHES

all sandwich selections include sea salt kettle chips, seasonal fresh fruit salad, and water service

Choice of three of the following:

Chicken BLT Wrap

whole wheat wrap, grilled chicken, bacon, monterey jack cheese, lettuce, tomato, avocado ranch

Terrific Sub Sandwich

hoagie bun, ham, salami, turkey, smoked gouda, cheddar, lettuce, tomatoes, mayonnaise and mustard on the side

Haworth Club Sandwich

artisan pretzel bun, thinly sliced virginia smoked ham, roasted turkey breast, bacon, lettuce, tomatoes, dijon mayonnaise

Roast Beef Wrap

whole wheat wrap, roast beef, cheddar, shredded lettuce, chipotle mayonnaise

Turkey Stack Sandwich

artisan pretzel bun, roast turkey, provolone cheese, lettuce, tomatoes, mayonnaise

Chicken Caesar Wrap

whole wheat wrap, grilled chicken, romaine, shaved parmesan, caesar dressing

Turkey Avocado Sandwich

multigrain sourdough bread, roasted turkey, bacon, provolone cheese, cucumber, lettuce, tomato, avocado spread

Caprese Sandwich

brioche bun, fresh mozzarella cheese, baby spinach, tomato, basil pesto spread, balsamic drizzle

Vegetarian Sub Sandwich

hoagie bun, provolone cheese, tomato, onion, green pepper, lettuce, avocado spread

ENHANCEMENTS

Beverage Enhancement

regular and decaf coffee, herbal and organic teas, iced tea

Soup Enhancement

tomato bisque or chef's seasonal selection

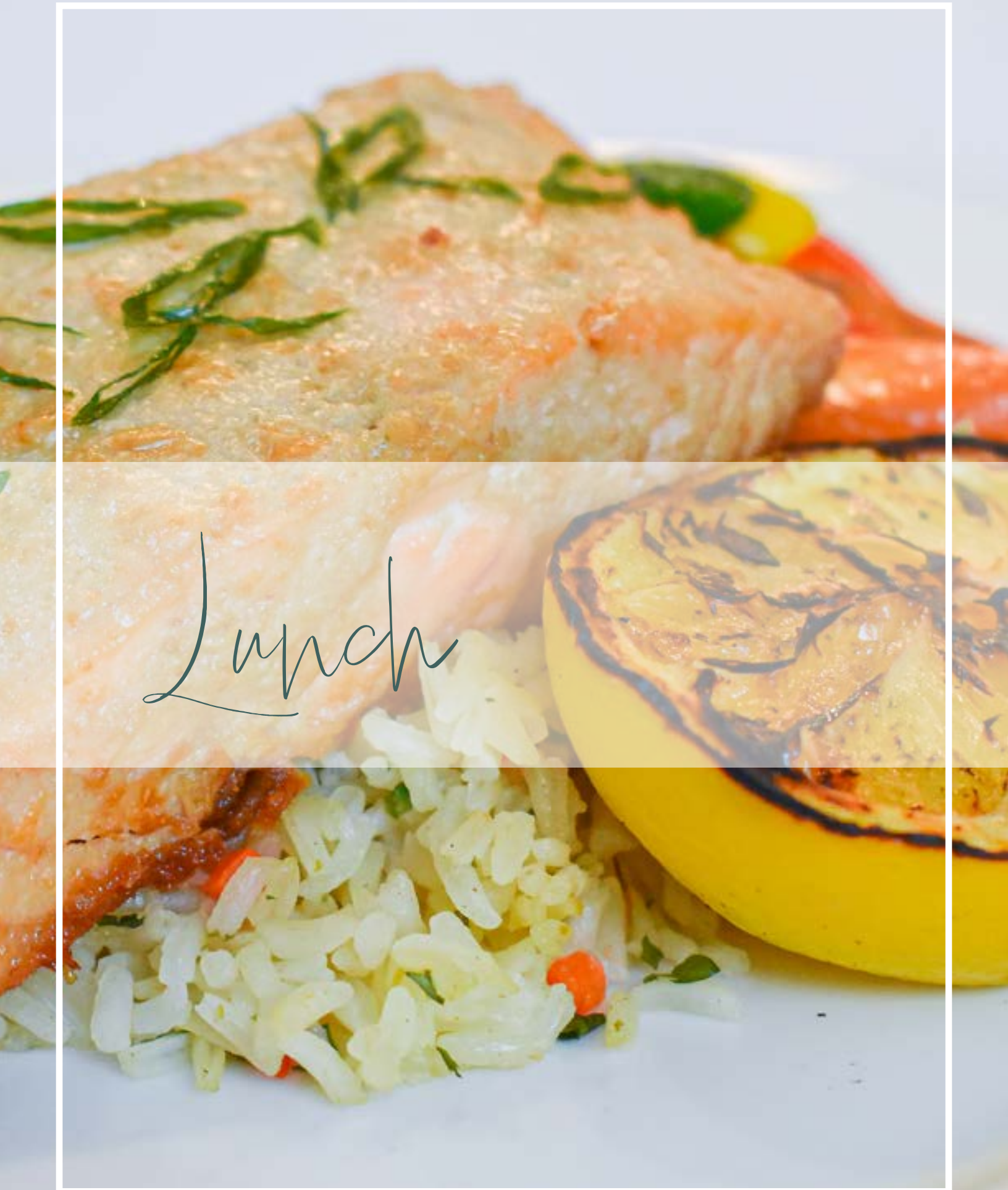
DELICATESSAN BUFFET

includes sea salt kettle chips and choices of the following

choice of one: salad selection

choice of one: tomato bisque or chef's seasonal selection

choice of three: sandwich selections



Lunch

Buffets

LUNCH BUFFETS

all buffets include water service

Pagoda Buffet

thai noodle salad, pickled cucumbers,
veggie spring rolls, steamed rice,

choice of two of the following:

beijing beef
orange chicken
kung pao chicken
vegetable lo mein

Casa Mesa Buffet

rice and beans, lettuce, cheddar cheese,
onions, diced tomatoes, salsa verde,

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
brisket

Greek Buffet

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

choice of two of the following:

chicken shawarma
beef and lamb gyro
souvlaki
falafel

Bengali Buffet

kachumba salad, basmati rice,
vegetable samosas, naan,

choice of two of the following:

butter chicken
lamb rogan josh
chicken tikka masala
palek paneer
chana masala

Day at the Park

kettle chips, pasta or potato salad, melon,

choice of two of the following:

marinated chicken breasts
hamburgers
hotdogs
vegetarian burgers

PLATED LUNCH OPTIONS

with assorted rolls, butter, one salad, one side, and water service

Choice of One Entrée

Choice of Dual Entrées

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,
choice of dressing

Michigan Salad

mixed greens, dried cherries, candied pecans, gorgonzola cheese,
choice of dressing

ENTREE SELECTIONS

Mediterranean Chicken

herbed olive oil marinade and olive feta tapenade

Chicken Marsala

baby cremini mushroom marsala sauce

Grilled Bistro Steak

bordelaise sauce

Blackened Salmon

fresh cucumber relish

Pretzel Crusted Walleye

maple dijon cream sauce

Roasted Cauliflower Steak

roasted red peppers and tomato coulis

Haworth Power Bowl

quinoa, sweet potato, seasonal vegetable,
blistered tomatoes, grilled flatbread
add chicken
add shrimp

Sides

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 Blend

heirloom carrots, brussels sprouts, green beans

Salt and Pepper Green Beans

ENHANCEMENTS

Beverage Enhancement

regular and decaf coffee, herbal and organic teas, iced tea



Snacks

Snacks

BREAK OUTS

all break outs include one hour of service, and water service

Sweet Delights

assorted brownies, gourmet cookies, white milk, chocolate milk

Movie Star

popcorn, flavor toppings, assorted candy

Give Us a Break

raw and roasted vegetable display, assorted cheese, crackers, ranch, hummus, assorted brownie bites

Deep Dive

warm spinach dip, pub cheese, pita chips, pretzel rods, fresh vegetable crudité's, 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, mixed nuts, dried cherries, m&ms

Mixed Nuts

*Traditional Chex Mix

White Cheddar Popcorn

*Pringles

*Tiny Twist Pretzels

*Kashi Trail Mix Bars

Granola Bars

*Clif Whey Protein Bars

coconut, almond, or chocolate

Beverages

BEVERAGES

Regular and Decaf Coffee
with cream and sugar

Hot Chocolate

Unsweetened Iced Tea

Assorted Herbal and Organic Teas
with cream and sugar packets

Orange Juice

Apple Juice

Lemonade

Bottled Fruit Juices

12oz Canned Pepsi Products
pepsi, diet pepsi, starry, mountain dew

12oz Canned Bubly
assorted flavors

* **16oz San Pellegrino Bottled Sparkling Water**

10oz Bottled Water

CONTINUOUS BEVERAGE SERVICE

includes regular and decaf coffee, pepsi products, and water

Two Hours

Four Hours

All Day

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

pumpernickel rounds, smoked salmon, lemon dill cream cheese

Brie & Blueberry Tarts

phyllo cups, brie cheese, blueberry purée

Caprese Skewers

cherry tomato, fresh mozzarella, basil, balsamic syrup

Antipasto Skewer

cheese tortellini, salami, olives

Vegetable Shooters

assorted fresh vegetable sticks, ranch dip

Fresh Fruit Skewers

chef's choice fresh fruit skewers

Jumbo Shrimp Cocktail

seasoned and poached shrimp, cocktail sauce, lemon

Displays

DIPS & SPREADS FLIGHT

choice of three dips and two dippers per display

Choice of Three Dips:

traditional cheese ball
smoked whitefish spread
traditional hummus
roasted red pepper hummus
jalapeño feta dip
chicken asiago dip

Choice of Two Dippers:

tortilla chips
pita chips
pita bread
pretzel crisps
crostinis
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
Hummus and Vegetables

CHARCUTERIE BOARDS

meats, cheeses, assorted accompaniments

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 Hors d'Oeuvres

HOT APPETIZERS

Hoisin Glazed Meatballs

meatballs, hoisin glaze, sesame seeds, scallions

Vegetable Samosas

phyllo dough, vegetable filling, mango chutney

Mini Vegetarian Spring Rolls

sweet thai dipping sauce

Vegetarian Potstickers

sweet thai dipping sauce

Mini Quiches

assorted classic quiche bites

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

Ginger Garlic Beef Skewers

beef, hoisin marinade, honey, garlic, ginger

Beef Wellington Bites

puff pastry wrapped beef tenderloin, bordelaise sauce

Mini Crab Cakes

house made crab cakes, bistro sauce

Spinach and Artichoke Dip

pita chips

Buffalo Chicken Dip

tortilla chips

Warm Crab Dip

tortilla chips



Dinner

Buffets

DINNER BUFFET OPTIONS

with assorted rolls, butter, and 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, choice of dressing

Michigan Salad

mixed greens, dried cherries, candied pecans, gorgonzola cheese, choice of dressing

ENTREE SELECTIONS

Chicken Marsala

seared chicken breast, baby crimini mushroom marsala sauce

Mediterranean Chicken

herbed olive oil marinated chicken breast, olive feta tapenade

Grilled Bistro Steak

with bordelaise sauce

Red Wine Braised Beef Short Ribs

roasted vegetable jus

Citrus Ginger Glazed Salmon

ponzu butter sauce

Pretzel Crusted Walleye

maple dijon cream sauce

Truffle Ravioli

truffle filled pasta, wild mushroom alfredo, and truffle oil

Marinated Grilled Vegetable Skewers

with 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

PIZZA BUFFET

pizza, garlic bread, garden salad, and 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

ENHANCEMENTS

Beverage Enhancement

regular and decaf coffee, pepsi products, iced tea

Soup Enhancement

tomato bisque or chef's seasonal selection

PLATED DINNER OPTIONS

with assorted rolls, butter, one salad selection, and 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, choice of dressing

Michigan Salad

mixed greens, dried cherries, candied pecans, gorgonzola cheese, choice of dressing

ENTREE SELECTIONS

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

Burgundy Braised Beef Short Ribs

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

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

Pistachio Pork Chop

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

Truffle Ravioli

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

Cauliflower Steak

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

Grilled Marinated Vegetable Skewers

seasonal vegetables, tabbouleh, chimichurri



Desserts

Desserts

A LA CARTE

Assorted Macarons

Flourless Chocolate Cake
seasonal fruit topping

Bistro Desserts
choice of red velvet, tiramisu, key lime, or peanut butter cream

Cheesecake
seasonal toppings

Seasonal Fruit Crisp

Assorted Dessert Bars

Assorted Gourmet Cookies

Displays

PETIT DESSERT BITES DISPLAY

choice of three petit dessert options

Fruit Tarts

Key Lime Tarts

Salted Caramel Chocolate Tart

Mini Pecan Pie Tarts

Flourless Chocolate Cake



Alcohol

BAR SERVICES

All prices are inclusive of sales tax. No additional gratuity charges are required.

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. Packages including up to 5 hours of service are available.

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. Packages including up to 5 hours of service are available.

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. Up to 5 hours of service are available.

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. Up to 5 hours of service are available.

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

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 cash bars only and must be provided by the event host. A minimum sales amount is required based on final guest count.

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 the Catering Coordinator 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 POLICIES

1. Guests must be a minimum 21 years of age with a valid physical ID to be served.
2. All bar packages require a minimum of (1) bartender per 75 guests in attendance.
3. The event host is responsible for the bartender fee of \$75 per bar setup with \$50 per additional bartender.
4. 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.
5. Alcohol service will be available for a maximum of 5 hours per event.
6. Bars will close during dinner service to ensure efficiency.
7. No more than (2) alcoholic beverages will be served per valid ID at a time.
8. No shots, doubles or drinks that require more than (1) standard pour of alcohol will be served (Ex: Long Island Iced Teas.)
9. Alcohol is to be consumed in designated event spaces only.
10. 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.
11. 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.
12. 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. If any outside alcohol is found, it will be confiscated and disposed of immediately.

ALCOHOL SELECTIONS

BEER

DOMESTIC

Coors Light
Sam Adams Boston Lager
Miller Lite
Michelob Ultra

IMPORT

Stella Artois
Corona

CRAFT

Bell's Seasonal
Founder's All Day IPA
New Holland Tangerine Space Machine
Blake's Grizzly Pear Cider

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

St. Julian Sparkling Wine
La Luca Prosecco
Sparkling Grape Juice

SPIRITS

SELECT

Smirnoff Vodka
Jack Daniels Whiskey
Jim Beam Bourbon
Seagrams Gin
Castillo Silver Rum
Castillo Spiced 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

1441