

# 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  
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616.395.7200 | [haworthhotel.com](http://haworthhotel.com)



The image is a vertical collage of three photographs of breakfast food. The top photo shows a close-up of a golden-brown fried item, possibly a hash brown or potato, with a blurred background of other food items. The middle photo is a semi-transparent white horizontal band containing the word "Breakfast" in a black, elegant cursive script. The bottom photo shows a close-up of a white plate containing several golden-brown fried potato wedges and a portion of bright yellow scrambled eggs.

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