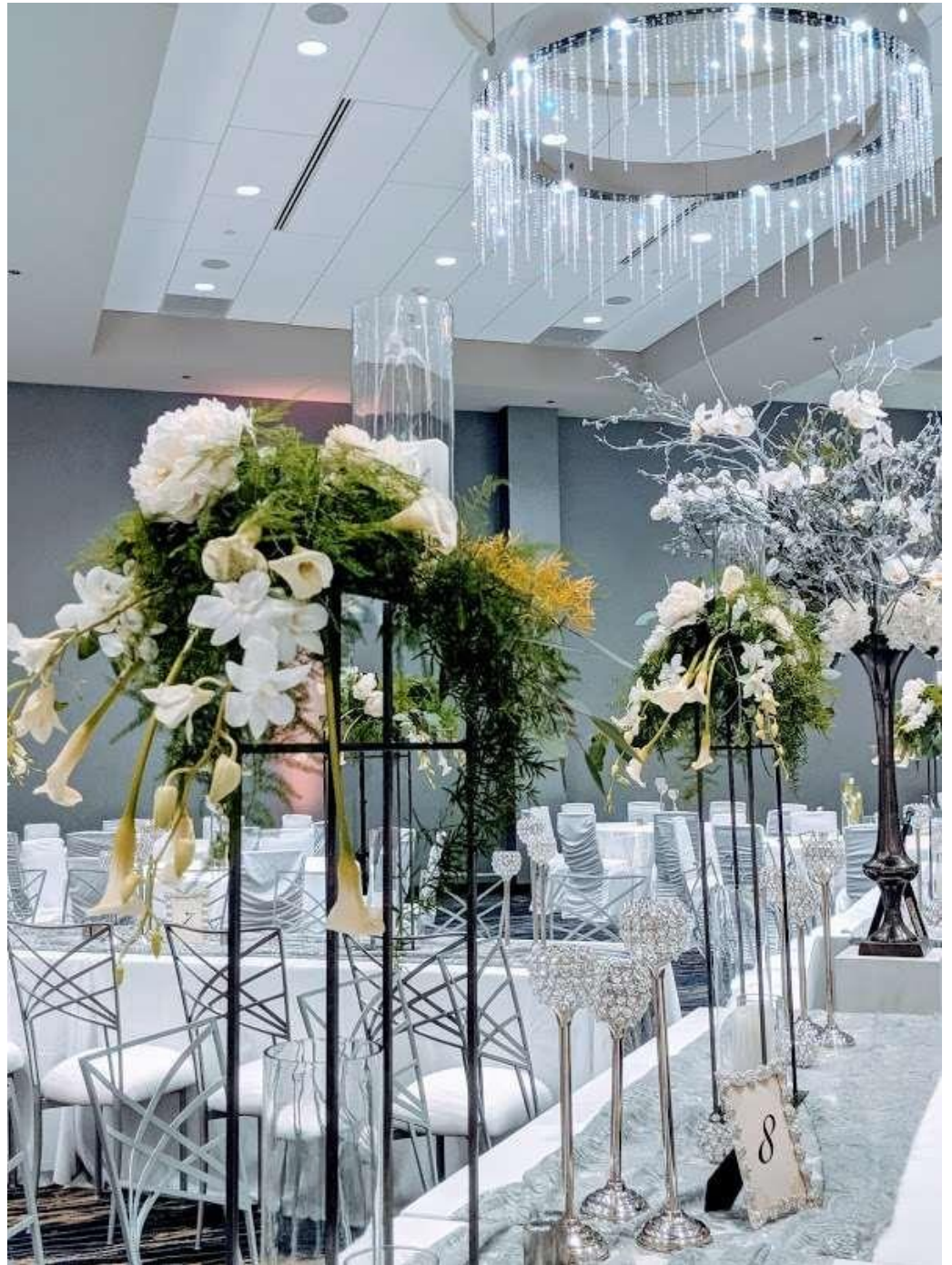




THE WEDDING COLLECTION



BANQUET GENERAL INFORMATION & REQUIREMENTS

WELCOME

The InterContinental Minneapolis St. Paul is delighted to offer the following menus for your review. These menus are guidelines designed to assist you in selecting a menu for your event. Our experienced team of culinary professionals would be happy to prepare custom menus should you so desire.

SERVICE CHARGE & TAXES

All food, beverage, and miscellaneous fees quoted are subject to a taxable 22% service charge & 7.525% sales tax on food. Liquor is subject to a 10.025% tax. Prices are subject to change. No food or beverage may be brought into the Hotel without advance permission from the Hotel.

FOOD & BEVERAGE MINIMUMS

Group is expected to produce a minimum food and beverage revenue as determined By the Catering Sales Manager. Minimum does not include room service, restaurant and bar usage, room rental, service charge, taxes, labor fees, audio visual, parking, or any other miscellaneous charges incurred. Any cash bar purchases will apply. If minimum revenue is not produced, the difference will be reflected and charged as room rental.

DEPOSITS

The Hotel requires a 25% deposit due with the signed contract. A series of further deposits will be due leading up to the event and the final payment of the full estimated balance will be due three business days prior to event.

MENU SELECTION

To assure the availability of menu items, your selection must be submitted to your Catering Sales Manager three weeks prior to your scheduled event. Pricing and availability subject to change.

GUARANTEED HEADCOUNT

Your final attendance must be specified with breakdown of entrees and special dietary restrictions, by 10:00 AM three business days prior to event. This number is considered your guarantee and is not subject to reduction. Any additional increase in a meal guarantee less than 24 hours ahead of the event will be subject to availability and may come with an additional per person charge. If a guarantee is not provided on the date it is due, the most recent count will be used.



BANQUET GENERAL INFORMATION & REQUIREMENTS

FOOD AND BEVERAGE

Guests may not remove any food or beverage from the premises nor consume food and/or beverages supplied or prepared by another party without the hotel's written approval. For ethnic weddings that require specialty cuisine that the Hotel cannot otherwise prepare, your Catering Sales Manager can provide a list of approved caterers.

BAR SERVICE

Bar service will conclude at least 15 minutes prior to 12:00am or contracted end time with last call occurring thirty minutes prior to bar closing. Persons under the age of 21 are not permitted to purchase or consume alcoholic beverages. All guests are subject to identification checks. Please inquire about our full wine list to compliment your meal.

TASTINGS

A complimentary tasting is included in your wedding package. This can be scheduled 90 days prior to your wedding. Food tastings are scheduled Monday through Friday between 1:30 PM – 4:30 PM and include a sampling of hors d'oeuvres, salads, entrees and desserts.

COAT CHECK

We are pleased to offer both attendant and self-serve coat check options. Pricing available based on guest count and event length.

AUDIO-VISUAL EQUIPMENT & CEILING HANGING

Encore is our on-site, audio-visual provider, and has a dedicated staff of professionals available to assist you. They can provide an extensive range of audio-visual services, including sound, lighting systems, and video production. Encore has exclusivity when hanging items from the ceiling or rigging points. This must be scheduled in advance and, depending on the labor and equipment involved, a charge for this service will apply.

ENTERTAINMENT & DÉCOR

The ambiance of your function can be enhanced with flowers, music, and specialty items. We have a wide range of recommended vendors for these services. Once you have selected your vendors, kindly supply us with their information so that we may assist them in servicing your needs. All deliveries must be coordinated through your Catering Sales Manager and come through the loading dock. The Hotel does not permit the affixing of anything to the walls, floors, windows, or ceiling, nor the use of balloons, bubbles, glitter, or confetti throughout the property.

SECURITY

The InterContinental Minneapolis – St. Paul will not assume responsibility for damage or loss of any merchandise or articles brought into the Hotel or for any item left unattended. With advance notice, your Catering Sales Manager can assist you in arranging for dedicated Hotel security officers for your event. Due to fire regulations, the use of pyrotechnic and smoke machines are not permitted on Hotel premises.

PARKING

We are pleased to offer discounted daily parking rates for guests attending your event. Self-parking is available at an overnight rate of \$5.00 in our convenient ramp adjacent to the hotel. Valet parking is available at \$15.00 per car. Guests should see Front Desk prior to leaving for discounted rate or parking can be added to the Master Bill if desired.

DAMAGE

As a patron, you are responsible for any damages done to the premises or any other part of the Hotel during the period of time your guests, employees, independent contractors, or other agents are under your control, or the control of any independent contractor hired by you. The Hotel requires a certificate of insurance from any subcontractor(s) or agent(s) you engage providing adequate financial responsibility in the event of loss or damage to the Hotel property. As such, the Hotel shall be named as additional insured on any certificate of insurance.

BANQUET GENERAL INFORMATION & REQUIREMENTS

SIGNAGE

Pre-approved signage is permitted in foyer and in private function areas. All signs must be professionally printed. Signs are not permitted in the hotel lobby, on guest room levels, in elevators, or around the building exterior. Any signs must be freestanding or placed on an easel. Your Catering Sales Manager can provide directional signage for lobby to help guide guests if necessary.

FUNCTION ROOMS

Your function rooms are assigned based on the number of guests that are expected to attend the function. The Hotel will set no more than 3% over the guaranteed number of attendees. A significant change in the final number of guests to attend the function may result in the moving of your function to alternate space better suited to the size of the function.

CEREMONIES AND ADDITIONAL SERVICES

We would be delighted to host your ceremony onsite. With 30,000 square feet of event space, the Hotel has several options, including our Altitude Sky Lounge, which overlooks the runways and both Twin Cities. The ceremony fee includes the setup of theater style chairs with a center aisle for \$500. Based on availability, we do suggest a rehearsal the evening prior to your wedding.

There are several unique event spaces throughout the hotel that provide an ideal atmosphere for your wedding shower, rehearsal dinner, or gift opening brunch. Please inquire with your Catering Sales Manager for more details.

GUEST ROOM BLOCKS

Being directly connected to Terminal I at the Minneapolis St. Paul International Airport, we are the perfect location for out-of-town guests. Specialty room rates are available depending on your chosen date and the number of rooms requested. As a courtesy, the Hotel will hold up to ten rooms per night over your event date/s with no financial commitment. Arrangements can be made for a larger group room block if needed. We will create a personalized booking link to share with your party so that guests can easily make reservations online at the negotiated rate.



YOUR WEDDING

BOARDING PASS

\$85 / Person

One Hour Deluxe Bar Package

Three Butler Passed Hors d'oeuvres

Three Course Plated Dinner **OR**

Package May be Altered To Offer A Duet Entrée With A

Vegetarian Alternative For An Additional \$10 / Person

Late Night Snack (For up to 25 Guests)

WELCOME ABOARD

\$105 / Person

Two Hour Deluxe Bar Package

Champagne Toast

Three Butler Passed Hors d'oeuvres

Three Course Plated Dinner **OR**

Package May Be Altered To Offer A Duet Entrée With A

Vegetarian Alternative For An Additional \$10 / Person

PACKAGES INCLUDE THE FOLLOWING:

Choice of Black or White Table Linen

Choice of Black, White, or Peppercorn Napkins

Tables, chairs, china, flatware, and glassware

Votive candles (Three per table), table numbers

Staging for Head Table and/or Entertainment

Wooden dance floor

Handheld microphone for speeches or ceremony

Waived cake cutting and bartender fees

Menu Tasting for maximum 4 people

Professional Service Staff

Suite with Panoramic views for the Couple

Room Type Upgrade for Parents of Couple

Wedding Party Getting Ready Rooms

JETSETTER

\$125 / Person

Two Hour InterContinental Bar Package

InterContinental Tier Wine Service with Dinner

Champagne Toast

Three Butler Passed Hors d'oeuvres

Three Course Plated Dinner **OR**

Package May be Altered To Offer A Duet Entrée With A

Vegetarian Alternative For An Additional \$10 / Person

FIRST CLASS

\$155 / Person

Two Hour InterContinental Bar Package

InterContinental Tier Wine Service with Dinner

Champagne Toast

Three Butler Passed Hors d'oeuvres

Four Course Plated Dinner with Chef's Choice Intermezzo **OR**

Package May Be Altered To Offer A Duet Entrée With A

Vegetarian Alternative For An Additional \$10 / Person



GF GLUTEN FREE • **VG** VEGETARIAN • **V** VEGAN

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HORS D'OEUVRES

Included in Boarding Pass and Welcome Aboard Package (A LA CARTE PRICE \$4 / Piece)

Choose 3

COLD

Roasted Cherry Tomatoes, Herbed Ricotta, Garlic Crostini **VG**

Veggie Spring Roll Bites, Sweet Garlic Dipping Sauce **GF V**

Deviled Eggs, Dijon Mustard, Fine Herbs **GF VG**

Chicken Caesar with Garlic Croutons

WARM

Asparagus Phyllo Straws **VG**

Chipotle Chicken Arepas **GF**

Saffron and Parmesan Arancini **VG**

Tomato Basil Soup Shooter and Grilled Cheese Sandwich **VG**

Seeded Profiterole Maryland Crab Cake, Old Bay Aioli

Shrimp Ceviche House Made Tortilla, Pico de Gallo

Fennel Dusted Goat Cheese, Prosciutto, Peperonata Crouton

BLT on Rye Crisp

Chicken Satay, Spicy Peanut Sauce **GF**

Truffled Mushroom and Brie Tartlet **VG**

Balsamic Glazed Bacon Blue Cheese Figs **GF**

Crispy Pork Belly Skewer, Pineapple, Soy Glaze **GF**

Buffalo Chicken Skewer, Blue Cheese Crumbles, Celery Leaf **GF**

Included in Jetsetter and First Class Packages (A LA CARTE PRICE \$5 / Piece)

Choose 3

COLD

Smoked Salmon "Pizza", Caper, Red Onion, Wasabi Aioli

Foie Gras Mousse Fig Mostarda, Smoked Shallots, Crostini

Fried Wonton, Tuna Poke Furikake

WARM

Crispy Fried Oyster, Miso Aioli, Puffed Rice

Mini Bacon and Aged Cheddar Baked Potato **GF**

Tempura Shrimp, Sweet Chili Sauce

Shrimp Cocktail Shooter, Gazpacho, Lime, Cilantro **GF**

Beef Tenderloin Crostini, Horseradish Crème Fraiche, Crispy Shallot

Beef Tartare, Caper, Egg Mimosa, Lemon Crispy Potato **GF**

Scallion Polenta Cake, Ratatouille, Ricotta Salata

Prosciutto Wrapped Shrimp Fennel Gastrique **GF**

Lamb Meatball Skewer, Minted Yogurt



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RECEPTION

Each Serves 30

SEASONAL FRUIT PLATTER **GF VG**

Chef's Selection of Fruits and Berries of the Season

\$275

LOCAL AND INTERNATIONAL CHEESE **VG**

Minnesota Fresh Cheese Curds, Cheddar, Blue, Dill Havarti, Marinated Mozzarella, Smoked Gouda

\$210

Assorted Crackers, Grapes, Figs, and Almonds

CHIPS AND SALSA

Fresh Tortilla Chips and House Made Pico de Gallo, Chipotle Salsa, Tomatillo Salsa and Guacamole

\$190

ROASTED AND RAW VEGETABLES **GF VG**

Asparagus, Celery, Cucumber, Cauliflower, Radish, Green Top Carrots, Served with Buttermilk Ranch

\$150

AEGEN DISPLAY **VG**

Hummus, Baba Ganoush, Olive Tapenade, Feta Yogurt Dip
Pita Bread, Olives, Roasted Peppers

\$180

CHARCUTERIE **GF**

Salami, Summer Sausage, Chorizo and Herb Roasted Prosciutto Cotto, Olives, Roasted Peppers, and Caperberries

\$275

SMOKED SALMON

Applewood Smoked Salmon, Lemon Chive Cream Cheese, Diced Red Onion, Dill Cucumber Salad, Egg Mimosa, Lavosh and Crackers

\$250

SHRIMP COCKTAIL

Cold Poached Shrimp Displayed on Ice, Cocktail Sauce, Smoked Paprika Aioli, Lemon

\$300

RAW BAR

Oysters on the Half Shell, Cold Poached Shrimp, Calamari Salad, Tuna Tartare, Smoked Salmon Rillette, Cocktail Sauce, Smoked Paprika Aioli, Dill Cucumber Salad, Lavosh and Crackers

\$450

MARYLAND CRAB DIP

Lump Crab, Old Bay, and Cream Cheese Dip, Topped with Cracker Crumbs and Serve with Lavosh and Crackers

\$225

FLATBREADS (Choice of Two)

Caramelized Onion, Blue Cheese, Arugula, Walnut **VG**
Ginger Beef, Charred Scallion, Kimchi, Gochujang Mayo
Chorizo, Manchego, Roasted Piquillos, Rosemary Honey

\$180

SLIDER TRIO

Classic Cheeseburger with Secret Sauce,
Grilled Southwestern Chicken with Pepperjack and Pico de Gallo,
Black Bean Burger **VG**
Served with Chipotle Mayo, Ketchup, and Mustard

\$210

ACTION STATIONS – Price Per Person

\$125 PER CHEF / PER HOUR

STIR FRY

Crispy Chicken, Roasted Pork, and Flank Steak, Pea Pods, Peppers, Onions, Mushrooms, Broccoli, Garlic Ginger Sauce, Jasmine Rice, Sriracha, Chow Mein Noodles, Fried Shallot, and Garlic Fortune Cookies and Chop Sticks

\$19 / Person

PASTA

Gemelli Pasta, Tortellini, and Gluten Free Penne, Pesto, Tomato, and Alfredo Sauces, Broccoli, Mushroom, Olives, Spinach, Roasted Chicken, Sweet Italian Sausage, Parmesan, Herbed Garlic Bread

\$19 / Person

POKE

Jasmine Rice Bowl with Marinated Salmon, Cucumber, Edamame, Seaweed Salad, Jalapeno, Mango, Avocado, Sriracha Aioli, Crispy Onion, Ponzu Sauce

\$20 / Person

STREET TACOS

Tex-Mex Ground Beef, Chipotle Chicken, Spicy Pork with Pineapple, Sour Cream, Seasoned Rice, Pico de Gallo, Salsa Verde, Queso Cotija, Shredded Cheese, Lettuce, Onion, Cilantro, House Made Tortilla Chips

\$20 / Person

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CARVING STATIONS

\$125 / PER CHEF / PER HOUR

Served with Assorted Rolls and Sweet Cream Butter

MAPLE ROASTED LOCAL TURKEY BREAST GF

Cranberry Chutney, Chive Aioli

\$200 / Serves 25

SMOKED BRISKET GF

Horseradish Slaw, Sweet Barbeque, Texas Toast

\$250 / Serves 30

DIJON CRUSTED PORK LOIN GF

Apple Butter, Fine Herb Aioli

\$200 / Serves 20

ROASTED WHOLE SIRLOIN GF

Steak Sauce, Horseradish Sauce

\$250 / Serves 30

GRILLED BEEF TENDERLOIN GF

Horseradish Sauce, Pickled Red Onion, Arugula

\$425 / Serves 20



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PLATED DINNER

One Protein from Boarding Pass Package + One Vegetarian
Two Proteins from Welcome Aboard, Jetsetter, First Class Package + One Vegetarian

Includes Warm Rolls with Sweet Cream Butter, Freshly Brewed Lavazza Coffee, Decaffeinated Coffee, Rishi Hot Herbal Teas

SALADS Choose One for All Packages

Simple Mixed Greens **GF VG**

Parmesan, Soft Herbs, Cabernet Vinaigrette

Caesar **VG**

Romaine, Parmesan, Crouton, Garlic Dressing

Roasted Beet **GF VG**

Arugula, Blue Cheese, Walnut, Citrus Vinaigrette

Vegetarian Wedge **GF VG**

Hard Cooked Egg, Tomato, Cucumber, Green Goddess Dressing

Greek **GF VG**

Romaine, Feta, Red Onion, Cucumber, Olive, Basil Vinaigrette

Bibb Lettuce **GF VG**

Jicama, Pumpkin Seed, Lime and Cilantro Dressing

DESSERTS Choose One for All Packages

Vanilla Crème Brûlé **GF VG**

Burnt Sugar Crust, Fresh Berries

Tiramisu **VG**

Sweet Mascarpone, Rum Soaked Lady Fingers, Cocoa

Chocolate Praline Tart **VG**

Candied Hazelnut, Burnt Orange Mouseline

Strawberry Shortcake **VG**

Lemon Chiffon Chantilly Cream

Chocolate Espresso Pot de Crème **GF VG**

Whipped Crème Fraiche, Candied Espresso Bean

Salted Caramel Cheesecake **VG**

OR Cake from Outside Vendor Cut, Plated, and Served



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PLATED DINNER ENTREES

BOARDING PASS

Select 1 Protein and 1 Vegetarian Option

WELCOME ABOARD

Select Up To 2 Proteins and 1 Vegetarian Option

Orange Glazed Breast of Chicken **GF**
Glazed Baby Carrots, Wild Rice, Pecan and Sage

Pan Seared Breast of Chicken **GF**
Smoked Gouda Mashed Potato, Asparagus, Cider Reduction

Herb Crusted Breast of Chicken **GF**
Fingerling Potatoes, Sweet Corn, Tomato and Basil

Herb Breaded Pork Loin
Soft Polenta, Balsamic Glazed Peppers

Sauteed Salmon **GF**
Truffled Potato Salad, Asparagus, Brown Butter Vinaigrette

JETSETTER – Additional Entrée Options

Select Up to 2 Proteins (from Boarding Pass, Welcome Aboard, or Jetsetter) and 1 Vegetarian Option

Red Lake Walleye **GF**
Fingerling Potatoes, Sweet Corn, Wild Mushroom

Pan Roasted Bass **GF**
French Green Lentils, Roasted Cauliflower, Haricot Vert

Miso Glazed Halibut **GF**
Snap Peas, Radish, Shitake Mushroom, Sesame Ginger Sauce

Tomato Braised Short Rib **GF**
Grilled Polenta, Rapini, Classic Gremolata

Grilled 10 Ounce Sirloin **GF**
Garlic Sauteed Kale, Smashed Fingerlings, Truffled Demi

FIRST CLASS – Additional Entrée Options

Select Up to 2 Proteins (from Boarding Pass, Welcome Aboard, Jetsetter, or First Class) and 1 Vegetarian Option

Grilled 6 Ounce Beef Tenderloin **GF**
Herbed Dauphinoise Potatoes, Asparagus, Mushroom Glace

10 Ounce Ribeye **GF**
Sweet Corn, Basil and Tomato Salad, Sauce Chimichurri

A LA CARTE

\$44

\$45

\$45

\$46

\$46

\$46

\$48

\$50

\$50

\$50

\$55

\$56

VEGETARIAN OPTIONS

A LA CARTE

Braised Portobello “Short Rib” **GF V** \$36
Napa Cabbage, Carrot, Sprouts, Cilantro, Green Curry Broth

Pad Thai **GF V** \$36
Carrot, Snap Pea, Red Onion, Sauteed with Rice Noodles,
Cilantro, Toasted Peanuts

Spinach Ricotta Ravioli **VG** \$36
Fresh Tomato and Basil

Lemon Asparagus Risotto **GF VG** \$36
Favas, Parmesan, Minted Pea Coulis

Roasted Vegetable Strudel **VG** \$36
Sweet Corn Crème, Mozzarella, Spinach

DUET PLATES

A LA CARTE

Select 1 Duet and 1 Vegetarian Option

Roasted Breast of Amish Chicken and Scottish Salmon **GF** \$54
Fregola Sarda, Arugula, Olive, Charred Tomato Vinaigrette

Roasted Chicken Breast and Petite Beef Tenderloin **GF** \$60
Garlic Mashed Potatoes, Asparagus, Caramelized Onion Demi-
Glace

Grilled Petite Filet of Beef and Scottish Salmon **GF** \$62
Spring Onion Risotto, Goat Cheese Creamed Spinach, Herbed
Red Wine Reduction

CHILDREN'S MEALS (Ages 12 and Under)

Includes First Course of Fruit Cup

Macaroni and Cheese \$20

Chicken Tenders and French Fries \$20

Pepperoni Pizza \$20

Cheeseburger Sliders and French Fries \$20

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LATE NIGHT SNACKS

Each Order Serves 25

Warm Bavarian Pretzels VG Beer Cheese Sauce and Spicy German Mustard	\$100
Ballpark Hot Dogs Mustard, Relish, Onions, Chili, Chopped Bacon, Tomatoes, Banana Peppers	\$140
Sliders Mini Burgers with American Cheese, Ketchup, Mustard, Pickles, Chipotle Aioli	\$140
Fry Bar GF VG Potato Wedges, Curly Fries, and Sweet Potato Fries Cheese Sauce, Buttermilk Ranch, Herb Aioli, Ketchup <i>Upgrade to Disco Fries: Bacon, Ham, Provolone, Fresh Cheese Curds, Tomato, and Gravy (Add \$20)</i>	\$140
Taco Bar Seasoned Beef, Shredded Cheddar, Tomato, Lettuce, Sour Cream, Guacamole, Hard and Soft Tortilla Shells	\$150
Fingers, Wings, and Ribs Chicken Fingers, Dry Rub Wings, St. Louis Style Pork Ribs Sweet Onion BBQ, Mango Mustard, and Buttermilk Ranch	\$175
Pizza Bar Cheese VG , Pepperoni, Sausage	\$125

SWEET

Top Your Own Mini Cupcakes VG Yellow and Chocolate Mini Cupcakes Coconut, Chopped Peanuts, Shaved Chocolate, Sprinkles, Raspberry Jam, Chocolate Sauce and Caramel	\$125
Penny Candy Jars VG Display of Swedish Fish, Tootsie Rolls, Dum Dums, Twizzlers, M&M's, Gummy Bears	\$140



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BAR MENU

\$125 PER BARTENDER IF \$500 BAR MINIMUM (PER BAR) NOT MET

WAIVED WITH PURCHASE OF WEDDING PACKAGE

HOST BAR OFFERINGS | Price Per Drink

Assorted Soft Drinks	\$5
Domestic Beer	\$7
Import, Craft Beer, Hard Seltzer	\$9
Deluxe Brand Wine	\$10
InterContinental Brand Wine	\$13
Deluxe Brand Liquors	\$10
InterContinental Brand Liquors	\$13
<i>A La Carte Bar Additions</i>	
Cordial	\$15
Cognac	\$18
Martini	\$19
Port	\$23

CASH BAR OFFERINGS | Price Per Drink

Assorted Soft Drinks	\$5.50
Domestic Beer	\$8
Import, Craft Beer, Hard Seltzer	\$10
Deluxe Brand Wine	\$12
InterContinental Brand Wine	\$15
Deluxe Brand Liquors	\$12
InterContinental Brand Liquors	\$15
<i>A La Carte Bar Additions</i>	
Cordial	\$17
Cognac	\$20
Martini	\$21
Port	\$25

PACKAGE BAR OFFERINGS

Price Per Person / Per Hour

Beer and Wine:

Domestic Beer
Import and Craft Beer
Hard Seltzer
Deluxe Brand Wines
Assorted Soft Drinks

Upgrade to InterContinental Wine

One Hour: \$20 / Person, Each Additional Hour: \$10 / Person

Deluxe Bar:

Deluxe Brand Liquors
Domestic Beer
Import and Craft Beer
Hard Seltzer
Deluxe Brand Wines
Assorted Soft Drinks

InterContinental Bar:

InterContinental Brand Liquors
Domestic Beer
Import and Craft Beer
Hard Seltzer
InterContinental Brand Wines
Assorted Soft Drinks

One Hour: \$18 / Person

Each Additional Hour:

\$8 / Person

One Hour: \$24 / Person

Each Additional Hour:

\$12 / Person

One Hour: \$28 / Person

Each Additional Hour:

\$14 / Person



BAR MENU

SOFT DRINKS

Coke, Diet Coke, Sprite, Ginger Ale

DOMESTIC BEER

Budweiser, Coors Light, Heineken 0.0

IMPORT AND CRAFT BEER

Stella Artois, Modelo Especial, Fulton, Surly

HARD SELTZER

Assorted Flavors of White Claw

DELUXE BRAND WINES

Tilia, Argentina – Torrontes, Chardonnay, Malbec, Merlot, Cabernet Sauvignon

Zardetto Private Cuvée Prosecco Brut

INTERCONTINENTAL WINE

Leese Fitch, Sonoma, CA – Sauvignon Blanc, Chardonnay, Merlot, Cabernet Sauvignon, Zinfandel, Pinot Noir

Francois Montand Brut Sparkling N/V

DELUXE BRAND LIQUORS

Absolut Vodka, Johnny Walker Black Scotch, Beefeater Gin, Canadian Club Whisky, Jim Beam Bourbon, Bacardi Silver Rum, Sauza Blanco Tequila

INTERCONTINENTAL BRAND LIQUORS

Grey Goose Vodka, Chivas Royal Scotch, Bombay Sapphire Gin, Crown Royal Whisky, Knob Creek Small Batch Bourbon, Captain Morgan Spiced Rum, Patron Silver Tequila

A LA CARTE ADDITIONS

Cordial: Bailey's Irish Cream, Kahlua, Grand Marnier, Romana Sambuca, Disaronno Amaretto

Cognac: Hennessy V.S., Remy Martin V.S.O.P.

Martini: Traditional or Dirty with Olives, Cosmopolitan, Lemon Drop or Chocolate with Vodka or Gin

Port: Sandeman 20 Year Tawny