When thinking of a place to have a banquet or meeting start at the Top.....

The Palm Springs Aerial Tramway

At an elevation of 8,516 feet above sea level, the Tramway’s Mountain Station is surrounded by the beautiful 14,000-acre Mount San Jacinto State Park and Wilderness Area. There are several options for your banquet needs:

Francis Crocker Room - dedicated to the “Father of the Tramway” who, as a young electrical engineer, had the dream to “go up there where it’s nice and cool”. This room with a fireplace and views of the State Park, is available for banquets or meetings for 25 to 136 guests.

Culver Nichols Room - dedicated to the man who donated land for the Palm Springs Aerial Tramway’s Valley Station is available for banquets and meetings for up to 24 guests.

Your banquet or conference will overlook the State Park and Wilderness Area with beautiful blue skies, dramatic mountain peaks and an alpine forest.

The Pines Cafe & Peaks Fine Dining Restaurant - located on the upper floor of the Mountain Station are available for banquets from 137 to 275 guests. The restaurants overlook the Coachella Valley where your group can enjoy an evening banquet while viewing thousands of twinkling city lights below or a luncheon with beautiful desert vistas.

All food & beverage service is provided by Elevated Experiences, LLC.
CATERING INFORMATION

Banquet Facility Reservations: A minimum of 30-day advance reservations is required for all meetings and banquets. Please contact the Palm Springs Aerial Tramway Senior Sales & Office Manager for facility rental contract and discounted group Tram tickets: 760.325.1449. The signed event contract with room rental payment must be received by the Tramway no later than 10 business days in advance of the event. Food & beverage and table settings must be arranged through Elevated Experiences, F & B Manager, on a separate contract: 760.699.2716.

Cancellation Policy: Cancellation of any event/service must be submitted in writing to the Tramway and Catering Team. For facility rental, if cancelled less than 10 days prior to the scheduled event and after the rental charges have been made, no refunds will apply. As for the catering team if cancelled less than 10 days prior to the event a $500 charge will apply. Cancellations received after the final guarantee is due will result in a fee equal to 100% of the estimated catering order.

Guarantees: To ensure the success of the event, the catering team must receive the “final guarantee” (confirmed attendance) for each meal function 14 days prior to the scheduled event(s). Once the final guarantee is submitted, the count may not be decreased. The caterer will invoice the customer based upon the final guarantee. The catering team will make every attempt to accommodate an increase in your count after the final guarantee is submitted.
CATERING INFORMATION – continued

Francis Crocker Banquet Room: The Francis Crocker Banquet Room can accommodate up to max 136 guests and is available for meetings and for private lunch and dinner events. Tram tickets and food and beverage charges are not included in the room rental fee. For prices please contact the Palm Springs Aerial Tramway Sales Department: 760.325.1449.

Culver Nichols Room: The Culver Nichols Conference Room can accommodate max 24 guests. The room is set in an open square, board meeting style, perfect setting for a conference with or without food and beverage service. Tram tickets and food and beverage charges are not included in the room rental fee. For prices please contact the Palm Springs Aerial Tramway Sales Department: 760.325.1449.

Peaks Restaurant: To reserve Peaks Restaurant the minimum purchase of Tram tickets is 100 tickets. In addition a $65 per person minimum is required plus tax and gratuity in food and beverage sales for events Sunday through Thursday with a minimum of $9,000. A minimum of $11,000 plus tax and gratuity in food and beverage sales is required for events on Fridays and Saturdays. Seasonal minimums are subject to change. Restrictions apply.

Entire Restaurant Level: To reserve the entire restaurant level the minimum purchase of Tram tickets is 275 tickets. In addition to the Tram tickets the cost in food and beverage sale for events Sunday through Thursday will be minimum $15,000 plus tax and gratuity and on Fridays and Saturdays the cost will be minimum $18,000 plus tax and gratuity in food and beverage sale. Seasonal minimums are subject to change. Restrictions apply.
| Catering, Banquet Policies and Guidelines:                                                                 | Food and Beverage Regulations: All food and beverage items served at the Palm Springs Aerial Tramway must be prepared and presented by Elevated Experiences. This includes requests for exhibitor amenities or sample products. The catering company, as a licensee, is responsible for the administration of the sale and service of all alcoholic beverages in accordance with California Liquor Commission regulations. Therefore, in compliance with California State Law, all beer, wine and liquor must be supplied and served by Elevated Experiences, LLC. |
| Event Planning:                                                                                           | Elevated Experiences Catering Services Agreement outlines specific agreements between the customer and caterer. The signed Catering Contract, along with any required deposit or credit card must be received by the caterer no less than 60 days in advance of the first scheduled service/event. If the signed Catering Contract is received less than 60 days prior to the first scheduled service, menus and prices are subject to change. Final guarantees are due to the caterer 14 days prior to the first service/event. |
| Payment Policy:                                                                                            | The catering company requires full payment (100%) of total charges in advance of the first scheduled service. Acceptable Forms of Payment: American Express, MasterCard, Visa, Discovery Card, Cash are considered acceptable forms of payment. All credit card authorization forms are required along with a signed contract to finalize reservations for an event. |
| Service Charge & California Sales Tax:                                                                     | Food and hosted beverage items, and equipment rentals are subject to a taxable 18% gratuity and 9.00% sales tax. Labor fees are subject to 9.00% sales tax. Service charge is taxable in the State of California. Service charge and sales tax are subject to change without notice. |
CATERING INFORMATION - continued

Linen Service: Elevated Experiences, the catering team at the Palm Springs Aerial Tramway standard linen colors are white tablecloth with burgundy napkins and are provided at no charge for catering functions. Please consult your catering sales professional for additional options.

Water Service: Water service is included in all catering functions. There is a charge for bottled water.

Signs and Displays: All Signs must be Pre-approved by the Palm Springs Aerial Tramway Senior Sales & Office Manager and are only permitted immediately outside private function rooms. No signs are permitted in the Lobby, Public Areas, Public Walkways or Outside the Tramway. Handwritten signs are not allowed in any areas.

Security: The Tramway will not assume responsibility for any damages or losses due to any merchandise or articles left or sent to the Tramway prior to, during or following your banquet or meeting.

Tram Fare (tickets): The Tram fare is not included in the menu prices and is charged separately. Tram ride tickets must be purchased for all guests including vendors used for decorating, musicians or entertainment. Tram ride tickets are valid for one Tram ride round trip. All event attendees must board the Tram car as a group, no individual arrivals.
After Hours Service Charge: The Tramway closes to the general public at 9:45pm and will be pleased to remain open past this hour for a Tram operation charge of $400 per hour or any portion of an additional hour. A additional Restaurant facility charge will apply. These charges will remain in effect until the last of your party is down from the Mountain Station.

Materials, Decoration and any Equipment: Advance arrangements for entertainment, decorations, equipment or any other items to be used for an event at the Tramway’s Mountain Station must be pre-approved in writing by the Palm Springs Aerial Tramway Senior Sales & Office Manager in order to be transported in a Tram car.

Only items not exceeding a combined measurement of 3’x3’x3’ and can be hand carried by a group member may be transported on a public Tram car. If the item or items do not fit this criteria a shipper car must be arranged with the Palm Springs Aerial Tramway Senior Sales Manager a minimum of 72 hours in advance of the event.

Only one shipper car (non-public car) to transport any materials, decoration or entertainment is complimentary with a $150 material handling fee. The cost for any additional shipper car is $400 per car.

All persons/vendors on the shipper car will be charged for a Tram ticket.
Materials, Decoration and any Equipment - continued: If a shipper car is needed before or after regular business hours a $400 overtime charge will apply.

Only Tram staff will determine the time for shipper cars.

Items shipped to the Tramway prior to the event via regular mail, UPS or FedEx will be charged for storage and handling - $50 per package or container. The Palm Springs Aerial Tramway Senior Sales Manager needs to be informed in advance of the arranged shipments.

All arrangements need to be made at least 72 hours prior to the event with a valid credit card on file.

Certificate of Insurance: Any vendor or contractor hired by the customer must provide a certificate of insurance at least 72 hours prior to the event, naming the Mount San Jacinto Winter Park Authority dba Palm Springs Aerial Tramway as additional insured for $1 million General Liability in all cases.

Parking Fee Policy: The parking fee for groups arriving in individual cars and vans is $5.00 per car/van. The parking fee will be waived for busses and customers with local ID. Please prepare to stop and pay at the security gate.

Inclement Weather: The Palm Springs Aerial Tramway cannot be responsible for unexpected inclement weather and technical/mechanical problems that prevent a function to take place.
BREAKFAST AND MEETING BREAKS

Breakfast and Meeting Break Packages serve a minimum of 20 guests.

**Light and Fresh**
Whole Fresh Fruit, Individual Yogurts with Granola, Assorted Granola Bars, Water and Fruit Juices
$15.00 Per Person

**Healthy Start**
Individual Yogurt Parfaits, Whole Fresh Fruit, Granola Bars, Trail Mix, Iced Tea, Lemonade and Water
$16.95 Per Person

**Breakfast on the Mountain**
Fresh Seasonal Fruit, Scrambled Eggs, Bacon, Breakfast Pastries, Potatoes O’Brien, Individual Yogurt Parfaits with Granola, Fruit Juices and Coffee
$22.95 Per Person

**Peaks Breakfast**
Cheese Blintzes, Scrambled Eggs, Bacon, Potatoes O’Brien, Breakfast Pastries and Fruit Juices
$26.50 Per Person

HOURS OF OPERATION AND PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE.
WE ARE SORRY BUT WE ARE UNABLE TO ACCOMMODATE GROUPS DURING PEAK HOLIDAY PERIODS.
PLEASE CALL FOR HOLIDAY DATES.
Reception Displays and Action Stations

$75 Per action station for every 50 people

**Seafood Display**
Chilled Prawns, Crab Claws, Oysters, Mussels on Ice, Cocktail Sauce
$26 Per Person

**Cheese Platter**
Artisan Cheeses, Dried Fruits, Cracker Medley, Assorted Nuts
$15 Per Person

**Vegetable Crudite**
Fresh Local Vegetables, Ranch and Blue Cheese Dressing
$6 Per Person

**Fruit Display**
Fresh Seasonal Fruit
$7 Per Person

**Antipasto Display**
Mozzarella, Provolone, Roasted Peppers, Olives, Artichokes
$16 Per Person

**Mediterranean Platter**
Hummus, Olive Tapenade, Bruschetta Prepared Two Ways, Crostini and Pita
$13 Per Person

**Pork Belly Sliders**
Pork Belly sauteed to Order, Topped with Caramelized Onions on a Brioche Slider Bun
$7 Per Piece

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WE ARE SORRY BUT WE ARE UNABLE TO ACCOMMODATE GROUPS DURING HOLIDAY PERIODS.
PLEASE CALL FOR HOLIDAY DATES.
Tray Pass Appetizer Selections

Charred Shrimp Skewer
Pineapple Chili Glaze
$5 Per Piece

Crostini, Brie and Dried Apricot
$4 Per Person

Buffalo Mozzarella Heirloom Tomato Skewers
$4 Per Piece

Cucumber Salmon Mousse and Micro Greens
Cream Cheese Salmon Mousse, Cucumber Coin topped with Baby Greens
$4 Per Piece

Chicken Skewer with Peanut Sauce
$5 Per Piece

Crostini with Bruschetta Prepared Two Ways
Heirloom Tomato with Basil and Garlic and Diced Artichoke and Tomato
$4 Per Piece

Spanakopitas
Phyllo-Dough Filled with Feta and Spinach
$4 Per Piece

Seared Tenderloin Crostini
Shaved Tenderloin served over a Crostini topped with Caramelized Onions and Creamy Horseradish
$6 Per Piece

Chilled Seafood Martini
$8 Per Martini

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WE ARE SORRY BUT WE ARE UNABLE TO ACCOMMODATE GROUPS DURING PEAK HOLIDAY PERIODS.
PLEASE CALL FOR HOLIDAY DATES.
Buffet Selections
$46 Per Person $75 Per Attendant for every 50 People

Salad Selections
Choice of one with an additional at $4 Per Person

Baby Spinach Salad
Golden Raisins, Dried Cranberries, Candied Walnuts, Feta Cheese, Shallots and Lemon Vinaigrette

Caesar Salad
Hearts of Romaine, Herbed Crouton, Shaved Parmesan

Caprese Salad
Trio of Tomato, Fresh Buffalo Mozzarella, Baby Mixed Greens and Pesto

Peaks Signature Salad
Mixed Baby Greens, Dried Tomato and Balsamic Vinaigrette

Entree Selections
Choice of two with an additional at $8 Per Person

Mushroom Cream Chicken
Rosemary Marinated Chicken Breast, Wild Mushroom Cream

Lemon Herb Chicken
6oz Boneless Chicken Breast, Marinated with Fresh Sage, Rosemary, Garlic, Extra Virgin Olive Oil and Lemon Juice

Chicken Piccata
White Wine Lemon Butter Sauce, Capers and Button Mushrooms

Grilled Mango Salmon
Grilled Salmon and Mango Salsa

White Fish
Grilled and topped with a Citrus Beurre Blanc Sauce

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WE ARE SORRY BUT WE ARE UNABLE TO ACCOMMODATE GROUPS DURING PEAK HOLIDAY PERIODS.
PLEASE CALL FOR HOLIDAY DATES.
Buffet Selections

$75 Per Attendant for every 50 People - Minimum of 50 People

Pasta Selections
Choice of one with an additional at $4 Per Person

Pasta Parisian
Rotelli Pasta tossed with Fresh Heirloom Tomatoes, Garlic, Fresh Basil, White Wine Butter Sauce and Brie Cheese

Pesto Pasta
Rotelli Pasta tossed in Pesto

Pasta Marinara
Rotelli Pasta tossed in Marinara

Pasta Alfredo
Rotelli Pasta tossed in Alfredo

Choice of Two Side Selections

Roasted Garlic Fingerling Potatoes
Garlic Mashed Potatoes
Rice Pilaf
Candied Carrots
Green Beans Almondine
Medley of Seasonal Vegetables

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WE ARE SORRY BUT WE ARE UNABLE TO ACCOMMODATE GROUPS DURING PEAK HOLIDAY PERIODS.
PLEASE CALL FOR HOLIDAY DATES.
BANQUET ENTRÉE SELECTIONS
$75 Per Person

Choice of one Salad Selections

Baby Spinach Salad
Golden Raisins, Dried Cranberries, Candied Walnuts, Feta Cheese, Shallots and Lemon Vinaigrette

Ceasar Salad
Hearts of Romaine, Herbed Crouton, Shaved Parmesan

Caprese Salad
Trio of Tomato, Fresh Buffalo Mozzarella, Baby Mixed Greens and Pesto

Peaks Signature Salad
Mixed Baby Greens, Dried Tomato and Balsamic Vinaigrette

Choice of one Entrée Selections

Pork Chop
Pork Chop, Red Bliss Potato Puree Broccolini, Coachella Valley Date Compote

Mushroom Cream Chicken
Rosemary Marinated Chicken Breast, Wild Mushroom Cream

Lemon Herb Chicken
6oz Boneless Chicken Breast Marinated with Fresh Sage, Rosemary, Garlic Extra Virgin Olive Oil and Lemon Juice

Chicken Piccata
White Wine Lemon Butter Sauce, Capers and Button Mushrooms

Grilled Mango Salmon
Grilled Salmon, Mango Salsa

Steak Au Poivre
8oz Filet Mignon, Green Peppercorn and Yuzu Demi, Confit Potatoes, Sauteed Vegetables

Dessert
House Made Cheese Cake

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WE ARE SORRY BUT WE ARE UNABLE TO ACCOMMODATE GROUPS DURING PEAK HOLIDAY PERIODS.
PLEASE CALL FOR HOLIDAY DATES.
Carving Stations

$75 Per Attendant for every 50 People - Minimum of 50 People

Oven Roasted Beef Tenderloin
Served with Horseradish Cream Sauce and Merlot Reduction Demi Glaze
$19 Per Person

Garlic-Herb Crusted Prime Rib Eye
Horseradish Cream and Au Jus Sauce
$17 Per Person

Slow Roasted New York Strip
Red Wine Reduction Sauce
$19 Per Person

Roasted Turkey Breast
Turkey Gravy and Cranberry Chutney
$15 Per Person

Stuffed Roasted Pork Loin
Sun Dried Tomatoes, Spinach and Mozzarella
$11 Per Person

Honey Glazed Ham
Brown Sugar and Honey
$10 Per Person

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PLEASE CALL FOR HOLIDAY DATES.
Lunch Pre-Fixed Menu

All Entree counts to be received two weeks in advance.
Choice of two Entrees for events over 30 People

Appetizer
Soup du Jour

Choice of Entree
Greek Salad
Grilled Chicken, Mixed Greens, Kalamata Olives, Feta Cheese, Cucumber, Red Onion, Oregano Vinaigrette

Avocado Bacon Blue Cheese Burger
Hardwood Smoked Bacon, Avocado, Vine Ripe Tomato, Green Leaf Lettuce, Brioche Style Bun, House Season Fries

Miso Salmon
Atlantic Salmon, Tomato Saffron Broth, Shiitake Mushrooms, Spinach

Chicken Bacon Club
Grilled Chicken, Avocado, Red Vine Tomato, Green Leaf Lettuce, Roasted Red Pepper Aioli, Focaccia Bread and Fruit

Dessert
House Made Seasonal Cheesecake

Includes Soda, Coffee and Ice Tea

$36.00++

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WE ARE SORRY BUT WE ARE UNABLE TO ACCOMMODATE GROUPS DURING PEAK HOLIDAY PERIODS.
PLEASE CALL FOR HOLIDAY DATES.
Dinner Pre-fixed Menu Choices

All Entree counts to be received two weeks in advance

Salad

Caesar Salad
Hearts of Romaine, Herbed Croutons, Shaved Parmesan

Entree Selections

Pasta Parisian
Grilled Marinated Chicken Breast, Linguini, Heirloom Tomato, Fresh Garlic, Basil, White Wine Butter Sauce and Brie Cheese

Steak Au Poivre
8 oz Filet Mignon, Green Peppercorn and Yuzu Demi, Confit Potatoes

Miso Salmon
Atlantic Salmon, Tomato Saffron Broth, Shiitake Mushrooms, Spinach

Dessert Selection

House Made Seasonal Cheesecake

$55.00 Per Person++

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WE ARE SORRY BUT WE ARE UNABLE TO ACCOMMODATE GROUPS DURING PEAK HOLIDAY PERIODS.
PLEASE CALL FOR HOLIDAY DATES.
Dinner Pre-fixed Menu Choices
All Entree counts to be received two weeks in advance

Appetizer
Charred Shrimp
Pineapple Chili Glaze
Bruschetta Duo
Red Vine Tomato, Basil, Garlic, Artichoke on Crostini

Salad
Caesar Salad
Hearts of Romaine, Herbed Croutons, Shaved Parmesan

Entree Selections
Brick Chicken
Herb Marinated Free Range Breast, Garlic Mashed Potatoes, Seasonal Vegetables,
Roasted Red Pepper Coulis
Steak Au Poivre
8 oz Filet Mignon, Green Peppercorn and Yuzu Demi, Confit Potatoes
White Fish
Lemon Burr Blanc, Fingerling Potatoes, Baby Root Vegetables

Dessert Selection
House Made Seasonal Cheesecake

$65.00 Per Person++

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WE ARE SORRY BUT WE ARE UNABLE TO ACCOMMODATE GROUPS DURING PEAK HOLIDAY PERIODS.
PLEASE CALL FOR HOLIDAY DATES.
**Plated Dessert Selections**

| Dessert                              | Price  
|--------------------------------------|--------
| **Double Godiva Chocolate Cheesecake** | $9 Per Person 
| **House Made Seasonal Cheesecake**    | $8 Per Person 
| **Double Chocolate Brownie**         | $8 Per Person 
| **Berry Tart**                       | $8 Per Person 
| **Dessert Display**                  | $9 Per Person 

Peach Cobbler in Mini Mason Jars, Mini German Chocolate Cupcakes, Mini Cheesecakes and Mini Berry Tarts

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**WE ARE SORRY BUT WE ARE UNABLE TO ACCOMMODATE GROUPS DURING PEAK HOLIDAY PERIODS.**

**PLEASE CALL FOR HOLIDAY DATES.**
Boxed Lunches

Boxed Lunches serve a minimum of 12 guests. All Selections include chips, a whole fruit, a bottled water and a cookie.

$14.95 ++

Roasted Turkey Hoagie Sandwich
Roast Turkey, Provolone Cheese, Green Leaf Lettuce and Vine Ripe Tomato on a French Roll

Italian Grinder Hoagie Sandwich
Salami, Mortadella, Swiss Cheese, Green Leaf Lettuce and Vine Ripe Tomato on a French Roll

Capresse Sandwich
Fresh Mozzarella, Tomato, Basil, Lettuce and Pesto Sauce on an Italian Roll

Spinach Salad
Baby Spinach, Feta Cheese, Candied Walnuts, Sun Dried Cranberries, Golden Raisins with a Lemon Vinaigrette

Caesar Salad
Hearts of Romaine, Buttered Croutons and Shaved Reggiano Parmesan Cheese with Caesar Dressing

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WE ARE SORRY BUT WE ARE UNABLE TO ACCOMMODATE GROUPS DURING PEAK HOLIDAY PERIODS.
PLEASE CALL FOR HOLIDAY DATES.
DELI PLATTERS

Deli Platters serve a minimum of 15 guests and includes iced tea and lemonade.

$32.00 Per Person++

Pasta Salad

Potato Salad

Vegetable Crudite
Fresh Local Vegetables, Ranch and Blue Cheese Dressing

Deli Meat and Cheese Display
Oven Roast Turkey, Smoked Ham, Salami, Mortadella, Cheddar Cheese, Provolone Cheese and Swiss Cheese

Assorted Condiments and Fresh Baked Specialty Rolls

Mini Desserts

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WE ARE SORRY BUT WE ARE UNABLE TO ACCOMMODATE GROUPS DURING PEAK HOLIDAY PERIODS.
PLEASE CALL FOR HOLIDAY DATES.
Alcoholic Beverage Selection

Premium Selection
- Absolute Vodka
- Beefeater
- Jack Daniels
- Seagrams 7 Whiskey
- Dewars
- Jose Cuervo
- Bacardi
- Premium California Wines
- California Sparkling Wine
- Domestic Beer
- Import and Craft Beer
- Mineral Water
- Soft Drinks

Ultimate Selection
- Grey Goose Vodka
- Hendricks Gin
- McCallan 12 Single Malt
- Woodford Reserve Small Batch Bourbon
- Patron Silver
- Bacardi
- Crown Royal
- Ultimate California Wine
- Ultimate California Sparkling Wine
- Domestic Beer
- Import and Craft Beer
- Mineral Water
- Soft Drinks

Event Beverage Options
Your choice of the following

Hosted Bar Beverage Package
Offered by the Hour

Hosted on Consumption
Each Drink Ordered is Recorded and the Amount is Added at the End of the Event

Hosted Soft Bar
Hosted Beer, Wine, Soft Drinks, Juices and Waters

Non-Hosted Cash Bar
Guests will pay for own drinks

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PLEASE CALL FOR HOLIDAY DATES.
Beverage Prices

Hosted by the Hour

Unlimited consumption at a fixed price per guest per hour. Bartender fee is $75 per attendant. We recommend one Bartender for every 75-100 guests.

<table>
<thead>
<tr>
<th>Duration</th>
<th>Premium Selection</th>
<th>Ultimate Selection</th>
<th>Soft Bar</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 Hour</td>
<td>$21 per Guest</td>
<td>$25 per Guest</td>
<td>$14 per Guest</td>
</tr>
<tr>
<td>2 Hours</td>
<td>$36 per Guest</td>
<td>$43 per Guest</td>
<td>$24 per Guest</td>
</tr>
<tr>
<td>3 Hours</td>
<td>$44 per Guest</td>
<td>$53 per Guest</td>
<td>$29 per Guest</td>
</tr>
</tbody>
</table>

Hosted on Consumption
Bartender fee is $75 per attendant.
We recommend one Bartender for every 75-100 guests.

Cash Bar
Bartender fee is $75 per attendant.
We recommend one Bartender for every 75-100 guests.
Service Charge and Gratuity included.

<table>
<thead>
<tr>
<th>Drink Type:</th>
<th>Price:</th>
</tr>
</thead>
<tbody>
<tr>
<td>Premium Selection Cocktail</td>
<td>$11</td>
</tr>
<tr>
<td>Ultimate Selection Cocktail</td>
<td>$16</td>
</tr>
<tr>
<td>Premium California Wine</td>
<td>$9</td>
</tr>
<tr>
<td>Domestic Beer</td>
<td>$7</td>
</tr>
<tr>
<td>Imported Beer</td>
<td>$9</td>
</tr>
<tr>
<td>Non-Alcoholic Beer</td>
<td>$5</td>
</tr>
<tr>
<td>Soft Drink (featuring Pepsi products)</td>
<td>$4</td>
</tr>
<tr>
<td>Bottled Water</td>
<td>$4</td>
</tr>
<tr>
<td>Premium Selection Cocktail</td>
<td>$13</td>
</tr>
<tr>
<td>Ultimate Selection Cocktail</td>
<td>$14</td>
</tr>
<tr>
<td>Premium California Wine</td>
<td>$9</td>
</tr>
<tr>
<td>Domestic Beer</td>
<td>$7</td>
</tr>
<tr>
<td>Imported Beer</td>
<td>$9</td>
</tr>
<tr>
<td>Non-Alcoholic Beer</td>
<td>$7</td>
</tr>
<tr>
<td>Soft Drink (featuring Pepsi products)</td>
<td>$5</td>
</tr>
<tr>
<td>Bottled Water</td>
<td>$5</td>
</tr>
</tbody>
</table>

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WE ARE SORRY BUT WE ARE UNABLE TO ACCOMMODATE GROUPS DURING PEAK HOLIDAY PERIODS.
PLEASE CALL FOR HOLIDAY DATES.
Non-Alcoholic Beverage Selections

$75 per Attendant for every 50 people
11 cups for every gallon served

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Brewed Regular or Decaffeinated Coffee</td>
<td>$30.00 per Gallon</td>
</tr>
<tr>
<td>House Made Hot Chocolate</td>
<td>$30.00 per Gallon</td>
</tr>
<tr>
<td>Assorted Juices</td>
<td>$30.00 per Gallon</td>
</tr>
<tr>
<td>Tzao Hot Tea</td>
<td>$ 3.25 per Bag</td>
</tr>
<tr>
<td>Soft Drinks</td>
<td>$ 3.25 per Bottle</td>
</tr>
<tr>
<td>San Pellegrino or Aqua Panna</td>
<td>$ 4.00 per Bottle</td>
</tr>
<tr>
<td>Gatorade</td>
<td>$ 3.75 per Bottle</td>
</tr>
<tr>
<td>Rockstar Energy Drinks</td>
<td>$ 4.00 per Bottle</td>
</tr>
<tr>
<td>Chilled Starbucks Frappuccino’s</td>
<td>$ 4.50 per Bottle</td>
</tr>
<tr>
<td>Coconut Water</td>
<td>$ 4.50 per Bottle</td>
</tr>
</tbody>
</table>

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WE ARE SORRY BUT WE ARE UNABLE TO ACCOMMODATE GROUPS DURING PEAK HOLIDAY PERIODS.
PLEASE ALL FOR HOLIDAY DATES.