



# **HOUSTON RACQUET CLUB PRIVATE EVENTS**

## **PRIVATE EVENT MENUS**

**10709 Memorial Drive • Houston, Texas 77024 • Phone (713) 464-4811 • Fax (713) 464-1364  
[www.houstonracquetclub.com](http://www.houstonracquetclub.com)**



## **BREAKFAST & BRUNCH**

Served Brewed Regular and Decaffeinated Coffees  
Assorted Sliced Fruit Breads & Muffins  
Fresh Squeezed Orange Juice

Assorted Sliced Fruit Breads & Muffins  
Sliced Fresh Fruit and Berries  
Fresh Orange & Grapefruit Juices

### **Breakfast Buffet**

Assorted Sliced Fruit Breads & Muffins  
Fresh Squeezed Orange Juice  
Sliced Fresh Fruit and Melons  
Scrambled Eggs with Assorted Toppings  
Hickory Smoked Bacon and Sausage Patties  
HRC Home Fried Potatoes  
Biscuits and Country Gravy

### **Brunch Buffet**

Assorted Sliced Fruit Breads & Muffins  
Fresh Squeezed Orange Juice  
Sliced Fresh Fruit and Melons  
Eggs Benedict with Country Ham & Hollandaise Sauce  
Pain Perdue with Caramelized Bananas  
Chicken and Mushroom Crepes with Sherry Cream Sauce  
Hickory Smoked Bacon and Sausage Patties  
HRC Home Fried Potatoes  
Biscuits and Country Gravy

### **SOUPS**

#### **COLD SOUPS**

Gazpacho with a Lime Crème Fraiche  
Vichyssoise with Snipped Chives  
Avocado Soup with Cilantro Cream & Pico de Gallo

#### **HOT SOUPS**

Tortilla Soup with Jalapeno Jack Cheese  
Potato Leek Soup with Chive Cream  
Shrimp and Corn Chowder with Bourbon Cream

Three Onion Soup with a Parmesan & Gruyere Crouton

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Roasted Butternut Squash with Ginger Cream and Croutons  
Lobster Bisque with Crème Fraiche  
Louisiana Shrimp and Crab Gumbo with Steamed Rice

## **STARTERS**

### **COLD**

Chilled Jumbo Gulf Shrimp with Cocktail and Remoulade Sauces  
Mozzarella Tart with Tomato Salad, Field Greens and Orange Shallot Vinaigrette  
Smoked Salmon Napoleon, Crème Fraiche, Capers and Caviar  
Shrimp and Crab “Cocktail” with Avocado and Pico de Gallo  
Charred Peppered Carpaccio of Beef Tenderloin on Arugula with Parmesan Chips  
Seared Sesame Ahi Tuna with Asian Calamari Salad  
Crab Salad on Fried Green Tomato with Frisee and a Creamy Vinaigrette

### **HOT**

Fried Oysters with a Garlic, Scallion, Bacon Butter and Sherry Demi Glace  
Crisp Crab Cake on a Confetti of Corn & Peppers with Chipotle Cream  
Shrimp and “Grits” with Green Onion and Smoked Bacon  
Corn Crepe with Duck Confit, Crème Fraiche and Corn Relish  
Corn Meal Fried Oysters with Baby Spinach Salad & Mustard Vinaigrette  
Smoked & Fresh Salmon Hash with Poached Quail Egg and Hollandaise Sauce

## **SALADS**

Heirloom Tomato Salad with Fresh Mozzarella, Field Greens and Basil Vinaigrette  
Classic Caesar Salad with Shaved Parmesan and Garlic Croutons  
Spinach Salad with Crisp Red Onions, Sliced Mushrooms and Warm Bacon Vinaigrette  
Iceberg Wedge with Crumbled Blue Cheese, Blue Cheese Vinaigrette & Chopped Tomato  
Minted Romaine Salad with Grapes, Ricotta Salata and Toasted Almonds  
Field Greens, Arugula, Sliced Pear & Candied Pecans, Gorgonzola Crumbles and Shallot Vinaigrette  
Hearts of Palm with Tomato, Avocado and Citrus Vinaigrette  
Boston Bibb with Blueberries, Roasted Walnuts, Feta Cheese Creamy Honey Balsamic Dressing  
Romaine Leaves with Jicama, Mandarins, Red Onion and Creamy Cilantro Vinaigrette



## **LUNCHEON MAIN COURSE SALADS**

*Main Course Salads Include a Cup of Soup du Jour, Warm Rolls and Sweet Butter*

Tarragon Chicken Salad with Green Grapes & Pecans  
in Lettuce Cups with Focaccia Toast Points

Warm Barbecued Salmon Filet, Spinach Salad, Red Onion, Corn Relish,  
Crispy Tortillas and Buttermilk Ranch Dressing

Gulf Jumbo Lump Crab Meat Salad on Sliced Tomatoes with  
Boston Bibb Lettuce and Fresh Fruit

Sliced Marinated Chicken over Chopped Lettuce with a Chipotle Ranch Dressing,  
Corn & Black Bean Salsa, Pico de Gallo and Crispy Fried Tortillas

Pecan Crusted Chicken Strips over Mixed Greens with Peach Fritters,  
Caramelized Pecans and Honey Mustard Vinaigrette

Traditional Caesar Salad with Shaved Parmesan and Garlic Croutons  
Chicken                      Shrimp

Chopped Tossed Chicken Cobb Salad with Blue Cheese, Bacon, Tomato,  
Cooked Egg, Croutons and Blue Cheese Dressing

Grilled Tuna Nicoise with Baby French Beans, New Potatoes,  
Cooked Egg, Marinated Tomatoes, Black Olives and Tarragon Mayonnaise

Sliced Roast Tenderloin of Beef, Field Greens, Mango, Diced Tomato, Crispy Onions,  
Tortilla Strips, Cotija Cheese, Buttermilk Milk Ranch Dressing and Spicy Salsa

Grilled Chicken Breast, Sliced Portabella Mushroom, Baby Spinach,  
Coach Farms Goat Cheese, Oven Dried Tomatoes, Roasted Red Pepper Vinaigrette

Grilled Spicy Chipotle Marinated Gulf Shrimp over a Three Cabbage Slaw  
with Sliced Avocado, Tomato Salsa and Cilantro Vinaigrette



## **A LA CARTE LUNCH**

*A Small House Salad, Warm Rolls and Sweet Butter*

Crispy Fried Jumbo Lump Crab Cakes over a Confetti of Sweet Corn, Red & Green Peppers and Garlic Mashed Potatoes with a Chipotle Cream Sauce

Chicken and Wild Mushroom Crepes with a Sherry Cream Sauce  
Wild Rice Pilaf, Wilted Spinach and Roasted Grape Tomatoes

Pan Roasted Chicken Breast with Thyme Beurre Blanc  
Grilled Leeks & Red Peppers with Roasted Potatoes

Chicken Breast Stuffed with Goat Cheese and Sun Dried Tomatoes  
Basil Cream Sauce, Sautéed Spinach

Chicken Breast Milanese with Fontina Cheese, Spinach & Mushrooms  
Tomato Fondue and Angel Hair Pasta

Roasted Pork Tenderloin with Grilled Corn, Sweet Potato Succotash  
Honey Cider Glaze and Braised Greens

Moroccan Style Chicken Breast and Harissa Red Pepper Sauce  
Couscous with Dried Apricots, Slivered Almonds and Grilled Squashes

Medallions of Beef with a Ragout of Wild Mushrooms, Crispy Onions  
Garlic Mashed Potatoes and Port Demi Glace

Southern Fried Chicken Breast Maryland Red Currant Glaze  
Peach Fritters, Griddle Corn Cakes and Braised Greens

Spicy Stir Fried Beef Tips and Shrimp Thai Style  
Shitake Mushrooms, Green Onions, Peppers and Basmati Rice

Charleston Low Country Shrimp and Grits  
Tomato Fondue and Braised Greens

Farm Raised Striped Bass Filet Provencal  
Caper Berries, Roasted Tomatoes and Lyonnais Potatoes

Petite Filet Mignon with Béarnaise Sauce and a Red Wine Reduction  
Oven Roasted Tomatoes, Sautéed Spinach

Noisettes of Pork Tenderloin with Calvados Sauce  
Baked Apples, Braised Red Cabbage and Buttered Noodles

Supreme of Chicken with a Mélange Vegetable  
Butter Glazed New Potatoes and Tarragon Beurre Blanc

## **VEGETARIAN SELECTIONS**

Wild Mushroom and Spinach Strudel with Chive Cream Sauce  
Three Cheese Ravioli with Tomato Fondue and Shaved Parmesan  
Warm Grilled Vegetable Short Stacks with Spaghetti Squash and Tomato Vinaigrette



## **BUFFETS**

### **TEXAS STYLE BARBECUE**

Jalapeno Cabbage Slaw  
Country Style Potato Salad  
Slow Smoked Barbecue Brisket  
Bourbon Barbecued Chicken  
Apple Wood Grilled Sausages  
Sliced Sweet Onion and Bread & Butter Pickles  
Sliced Pickled Jalapenos  
Cowboy Style Slow Cooked Beans  
Chile Buttered Roast Corn on the Cob

Homemade Jalapeno Cheese Corn Bread  
Aunt Edna's Lemon Bars  
Home made Pecan Pie  
Warm Peach Cobbler and Bluebell Ice Cream

Iced Tea and Coffee

### **FIESTA THEN SIESTA**

Fresh Made Guacamole with Corn Chips  
Jicama and Orange Salad with Cilantro Dressing  
Shredded Grilled Chicken Salad with Corn  
Tortillas and Pico de Gallo  
Marinated Seafood Salad Escabeche  
Charcoal Grilled Chicken and Beef Fajitas with  
Char Grilled Peppers & Onions  
with Soft Flour Tortilla, Shredded Cheese,  
Pico de Gallo and Sour Cream  
Chihuahua Cheese Enchiladas  
Firecracker Rice  
Borracho Beans  
Traditional Caramel Flan  
Sapodillas with Orange Blossom Honey  
Maria's Famous Tres Leches

Iced Tea or Coffee

### **THE BURGER BAR**

Mixed Green Salad with Assorted Dressing  
Marinated Cucumber Salad with Sweet Onion  
Tomato and Basil Salad  
Hot of the Char-Grill  
8 oz. Black Angus Burgers  
Marinated Chicken Breast  
Grilled All Beef Jumbo Franks  
Served with all the trimmings  
Sliced American & Swiss Cheese  
Sliced Tomatoes, Lettuce, Red Onions  
Sliced Pickled Jalapenos  
Garlic Mushrooms  
Guacamole  
Pico de Gallo  
Double Layer Chocolate Cake  
Lemon Meringue Pie  
Pecan Pie

Iced Tea and Coffee

### **THE DELI BUFFET**

Chef's Soup of the Day  
Country Style Potato Salad  
Creamy Two Cabbage Slaw  
Deli Style Smoked Turkey, Ham, Roast Beef &  
Pastrami  
Sliced American, Swiss & Provolone Cheeses  
Sliced Tomatoes, Bermuda Onion, Lettuces,  
Pickles & Olives  
Sliced Breads and Rolls  
An Array of Cakes, Pies and Cookies  
Iced Tea and Coffee



## **RECEPTIONS**

### **COLD HORS D'OEUVRES**

Smoked Salmon on Sweet Potato Blinis with Crème Fraiche and Caviar  
Cashew Chicken Salad and Watercress in a Puff Pastry Case  
Griddled Corn Cake with Lobster Salad & Baby Cress  
Fava Bean Puree on Ciabatta Crostini with Shaved Parmesan  
Peppered Beef Tenderloin on Crostini with Sun Dried Tomato Relish  
Grilled Shrimp Salad, Avocado and Cilantro Cream in Phylo Cup  
Mini Open Face BLT Sandwich with Avocado  
Devilled Egg with Smoked Bacon on Crisp Potato Wafer  
Belgium Endive with Chinese Chicken Salad and Watercress  
Tuna Tartare in Asian Spoons with Wasabi Cream  
Smoked Duck Taco with Red Cabbage, Mango and Red Pepper Relish  
Smoked Salmon Mousse with Capers and Dill on Pumpernickel Bread  
Fresh Jumbo Asparagus Spears Wrapped in Prosciutto  
New Potatoes with Sour Cream & Caviar  
Roma Tomato, Buffalo Mozzarella & Pesto on Crostini

### **HOT HORS D'OEUVRES**

Grilled Barbecued Quail Breast Wrapped in Bacon  
Spicy Beef Empanadas with Chimichuri Sauce  
Mushroom Caps with Deviled Crabmeat and Hollandaise Sauce  
Crispy Cornbread Fried Oysters with Remoulade Sauce  
Pork & Shrimp Dumplings with Thai Chile Sauce  
Mini Crab Cakes with Spicy Creole Mayonnaise  
Bacon Wrapped Shrimp with Jalapeno Jack Cheese  
Chicken Nuggets with Bourbon Barbecue Sauce  
Wild Mushroom, Spinach and Feta in Phylo Pastry  
Petite Beef and Mushroom Wellingtons  
Chicken Sate with Spicy Peanut Sauce  
Goat Cheese Pizzas with Oven Dried Tomato, Spinach  
Sesame Crusted Chicken with Ginger and Soy  
Smoked Chicken and Poblano Quesadillas with Sour Cream  
Warm Goat Cheese Crostini with Red Onion Marmalade  
Lollipop Lamb Chops with Cilantro Mint Glaze



## **BUFFET ENHANCEMENTS**

*Priced on a per person basis minimum 50 people*

Selection of Fresh Seasonal Vegetable Crudities  
served with Ranch, Blue Cheese and Green Goddess Dips

Imported and Domestic Cheeses with Fresh Fruit Garnish and Assorted Crostini

Selection of Smoked Scottish Salmon & Pepper Smoked Salmon,  
Capers, Onions, Cream Cheese, Sliced Pumpernickel and Bagel Chips

Chili Con Queso, Guacamole, Spicy Black Bean Dip and Pico de Gallo  
with Pickled Jalapenos, Roast Corn Salsa and Crisp Corn Tortillas

## **CARVING STATIONS**

*All carving stations come with Silver Dollar Rolls and Assorted Condiments*

Whole Peppered Tenderloin of Beef with Béarnaise and Bordelaise Sauces

Roast Prime Rib of Beef with Horseradish Cream Sauce

Pork Loin Stuffed with Apricots and Pistachios with Thyme Lemon Sauce

Maple Glazed Roast Breast of Turkey with Orange Cranberry Salsa

Honey Smoked Ham with Whole Grain and Dijon Mustards

## **SELECTION OF SHELLFISH IN AN ICED RAW BAR**

Chilled Gulf Shrimp, a Selection of East Coast and Gulf Oysters

On the Half Shell, Cracked Crab Claws and Crab Fingers

Served with Cocktail Sauce, Cajun Remoulade and Mignonette Dressing

## **Chilled Seafood Based on 100 pieces**

Gulf Shrimp Peeled and De-veined for your convenience

Freshly Shucked East Coast & Gulf Oysters on the Half Shell

Cracked Crab Claws

Served with Cocktail Sauce, Cajun Remoulade and Mignonette Dressing



## **SPECIALITY FOOD STATIONS**

*Minimum of 50 people*

*Each station is manned by a Chef and decorated to suit the theme.*

*When planning a reception or buffet these stations provide your guests with fresh tasty items and entertainment.*

### CAESAR SALAD STATION

Classic Caesar tossed to order with Creamy Garlic Dressing,  
Crisp Croutons and Shaved Parmesan Cheese

### FIESTA SALAD BAR

Romaine Salad tossed to your liking with an array of toppings to include  
Grilled Chicken, Black Olives, Corn Salsa, Tomatoes, Seasoned Tortilla Strips,  
Cotija Cheese, Tamales Black Bean Relish, Roasted Poblano Chiles  
and Jicama with Spicy Ranch Dressing

### CHARLESTON SHRIMP AND GRITS

Traditional Charleston creamy stone ground cheese grits with well seasoned  
Gulf coast shrimp topped with crisp bacon and scallions

### PASTA STATION

Penne Pasta and Fettuccine with Alfredo and Marinara Sauces served with an array of garnishes;  
Sliced Mushrooms, Peppers, Green Onions, Minced Garlic, Peas and Fresh Tomatoes.  
Grilled Chicken, Shrimp

### RISOTTO BAR

Two Styles of Creamy Risotto  
Wild Mushroom and Asparagus, Parmesan Cheese and Herbs  
Spicy Shrimp, Italian Sausage, Roast Peppers and Saffron

### MASHED POTATO BAR

Mashed Yukon Gold Potatoes and Mashed Roasted Sweet Potatoes  
An array of toppings for the Yukon Gold potatoes to include Green Onions, Smoked Bacon, Sour Cream, Sweet  
Butter, Peas, Cheddar Cheese, Chili  
For the Sweet Potatoes, Maple Butter, Candied Pecans and Cinnamon Sugar

### COUS-COUS BAR

Fluffy Aromatic Cous-Cous with Slivered Toasted Almonds, Dried Apricots, Golden Raisins,  
Preserved Lemon, Orange Zest, Butternut Squash, Diced Chicken, Bay Shrimp, Onion, Peppers, Mushrooms,  
Chives, Mint and Honey



## **A LA CARTE DINNER**

*Dinner entrees include choice of soup of the day or house salad, rolls, butter, coffee or tea*

Scaloppini of Chicken with Artichoke Hearts, Mushrooms and Bay Shrimp  
Angel Hair Pasta, Roasted Grape Tomato and Garlic Spinach

Chicken Breast Stuffed with Texas Goats Cheese and Sundried Tomatoes  
with Whipped Potatoes, Sautéed Spinach and Basil Cream Sauce

Chicken Wellington Stuffed with Wild Mushrooms & Spinach  
Green Beans, Glazed Carrots and Madeira Cream Sauce

Roast Boneless Cornish Hen with Panzanella Stuffing  
Rosemary Potatoes, Roasted Root Vegetables and Balsamic Honey Glaze

Pan Cooked Tilapia with Sautéed Mushrooms and Bay Shrimp  
Rice Pilaf, Green Beans and Lemon Beurre Blanc

Polenta Crusted Snapper Filet with a Rosemary Tomato Beurre Blanc  
Orzo Pasta, Grilled Vegetables and Roasted Asparagus

Alaskan Halibut with Garlic Herb Shrimp Crust  
Mashed Sweet Potatoes, Sugar Snaps and Orange Beurre Blanc

Pan Cooked Snapper with Crabmeat Sabayon and Pine Nuts  
Lemon Risotto, Sautéed Spinach and Roasted Grape Tomatoes

Medallions of Pork Tenderloin with a Warm Apple Relish  
Rosemary Lyonnaise Potatoes, Braised Red Cabbage and Red Wine Sauce

Pepper Crusted Roast Prime Rib of Beef  
Yukon Gold Mashed Potatoes, Green Bean, Yorkshire Pudding and Horseradish Cream

Sliced Roast Tenderloin of Beef with Wild Mushrooms  
Garlic Mashed Potatoes, Roasted Root Vegetables, Red Wine Reduction

Petite Filet Mignon with Garlic Herb Shrimp  
Creamy Cheese Grits, Sautéed Spinach, Roasted Grape Tomatoes

Pan Cooked Bacon Wrapped 8 oz Filet Mignon  
Oven Roasted Potatoes, Asparagus, Grape Tomatoes, Béarnaise Sauce

A Selection of Combination Plates are Available  
To Accommodate a Variety of Tastes  
Priced Accordingly



## **DESSERTS**

*All desserts are made on property by our pastry department*

HRC Pecan Ball with Homemade Chocolate and Butterscotch Sauces and a Fan Wafer

Freshly Baked Fruit Pie with Whipped Cream

Key Lime Pie with Whipped Cream

Classic American Cheesecake with Fresh Berry Sauce

Chocolate Pecan Pie with Chocolate Sauce and Whipped Cream

Flourless Chocolate Cake with White Chocolate Mousse

Kahlua Pecan Torte with Chocolate Sauce

Warm Banana Toffee Crumble with Whipped Cream

Chocolate Espresso Pot de Crème with Hazelnut Biscotti

Crème Brulee with Fresh Raspberries

Rustic Apple Tart with Caramel Sauce and Ice Cream

Tiramisu with Cappuccino Crème Anglaise and Chocolate Sauce

White and Dark Chocolate Mousse with Butter Cookie

Individual Baked Alaska with Raspberry Sauce

Meyer Lemon Tart with Pinenut Crust

Fresh Gingered Berries in Port Syrup with Shortcake and Chantilly Cream

Triple Chocolate Mousse Cake with Three Sauces

Soufflé Glace with Burnt Orange Caramel Sauce

Almond Cannoli with White Chocolate Mousse and Fresh Berries

## **DESSERT BUFFET**

*Minimum 50*

An extensive array of pastries, tarts, cakes, mousses and cookies displayed with a selection of fresh ground coffees and teas.



## **WEDDING PACKAGES**

### **Hors d'Oeuvre Reception**

Imported and Domestic Cheeses with Fresh Fruit Garnish, Assorted Crackers and French bread  
A Selection of fresh Seasonal Vegetable Crudités served with Ranch and Blue Cheese Dips  
Assortment of Tea and Finger Sandwiches  
Choice of Two Cold Canapés and Two Hot Hors d'Oeuvres  
Fruit Tarts, Fancy Cookies and Mousses  
Coffee & Tea Service

### **Reception and Light Dinner**

Imported and Domestic Cheeses with Fresh Fruit Garnish, Assorted Crackers and French Bread  
A Selection of fresh Seasonal Vegetable Crudités served with Ranch and Blue Cheese Dips  
Choice of Two Cold Canapés and Two Hot Hors d'Oeuvres  
Mixed Field Greens with Assorted Dressing  
Spinach Salad with Walnuts, Pear and Crumbled Blue Cheese  
Smoked Chicken and Mushroom Crepes with Chive Cream Sauce  
Beef and Mushroom Pie and Red Wine Sauce  
Cheese Tortellini with Peas, Pancetta and Parmesan Cream Sauce  
Mixed Garden Fresh Vegetables with Pesto  
Rolls and Butter  
A Selection of Fruit Tarts and Mousses  
Coffee and Tea Service

### **Reception and Full Dinner**

Imported and Domestic Cheeses with Fresh Fruit Garnish, Assorted Crackers and French Bread  
A Selection of fresh Seasonal Vegetable Crudités served with Ranch and Blue Cheese Dips  
A Choice of Three Cold Canapés and A Choice of Three Hot Hors d' Oeuvres  
Mixed Field Green Salad with Assorted Dressings  
Caesar Salad with Parmesan Croutons  
Tomato Salad with Balsamic Vinaigrette  
Smoked Chicken and Mushroom Crepes with Chive Cream Sauce  
Carved Sirloin of Beef with Béarnaise & Horseradish Sauces  
Sautéed Gulf Shrimp with Herb Crust and Lemon Garlic Butter  
Oven Roasted New Potatoes  
Cheese Tortellini with Parmesan Cream Sauce  
Mixed Garden Fresh Vegetables with Pesto  
An Array of Cakes, Tart and Mousses  
Coffee and Tea Service



## BEVERAGE SERVICE

### LIQUOR BRAND DESCRIPTIONS

#### House Brands

Gin  
Vodka  
Scotch  
Bourbon  
Rum

#### Call Brands

Beefeater  
Smirnoff  
J & B  
Jack Daniels  
Bacardi

#### Premium Brands

Tanqueray  
Stolichnaya  
Chivas Regal  
Wild Turkey  
Bacardi Silver

### HOSTED BAR (unlimited beverages: 2 hours/3 hours/4 hours)

#### House Brand Liquor

House Wines  
Champagne  
Domestic Beer  
Soft Drinks

#### Call Brand Liquor

House Wines  
Champagne  
Dom/Imported Beer  
Soft Drinks

#### Premium Brand Liquor

House Wines  
Champagne  
Dom/Imported Beer  
Soft Drinks

#### House Wines

Dom/Imported Beer  
Soft Drinks

### OPEN BAR

*Charged per drink served, unless otherwise noted*

House Brand Liquor

Call Brand Liquor

Premium Brand Liquor

House Wines

Cordials

Domestic Beer

(Miller Lite, Michelob)

Imported Beer

(Corona, Heineken)

Sparkling Wine

Domestic Keg Beer

(150 12-ounce servings)

Margarita, Rocks

Margarita, Frozen

(Gallon Only)

Mimosa's & Bilini's

(Gallon Only)

Unlimited Tea & Coffee /pp

Iced Tea (Pitcher)

Soft Drinks/Evian Water

Perrier

Orange Juice (1/2 Gallon)

Non-Alcoholic Punch

(Gallon Only)

Coffee, per pot

(Silver Samovars available)

### CASH BAR

Call Brand Liquor

Premium Brand Liquor

Domestic Beer

Imported Beer

Cordials

House Wines

Soft Drinks/Evian Water

Perrier

There is a fee for the rental of a frozen margarita machine

*20% Service Charge will be added to all beverage charges (except Cash Bar)*

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