

# RIALTO CLUB BAR PACKAGES

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## HOUSE TIER - \$5-7 *per drink*

### Beer Selections

Heineken 00, Bud Light, Budweiser, Michelob Ultra, Miller Lite, Yuengling, Heineken, Stella Artois, Terrapin Luau, Terrapin Los Bravos, Terrapin Hopsecutioner, Corona, Corona Light, CCBC Tropicalia, CCBC Athena, CCBC Classic City Lager, CCBC Automatic, Southern Brewing Company Red & Black, Blake's Cider

### Wine Selections:

Proverb, Duc de Valmer Brut, Sea Glass Rosé

### Spirits Selections:

**Vodka:** Georgia 229 **Gin:** Farmers **Rum:** El Dorado Silver, Malibu, Bacardi **Tequila:** Olmeca Altos, Jose Cuervo

**Whiskey:** Seagrams 7, Canadian Mist **Bourbon:** Old Forester **Scotch:** Dewar's White Label

## DELUXE TIER - \$7-8 *Includes all items from House Tier plus additional items listed below*

### Wine Selections

Casal Garcia Vinho Verde, Proverb, Ca'Momi Red Blend

### Spirits Selections

**Vodka:** Absolut, Hunker, Grey Goose, Tito's **Gin:** Bombay Dry, Beefeater, Tanqueray **Rum:** Captain Morgan Spiced, Bacardi Spiced **Tequila:** Cazadores, Corralejo **Whiskey:** Jack Daniels, Jack Fire, Jameson Irish Whiskey, Crown Royal, Bulleit Rye, Resurgens Rye **Bourbon:** Wild Turkey 101, Jim Beam, Bulleit, Buffalo Trace, Maker's Mark, Fiddler, Knob Creek **Other:** Disaronno Amaretto, Gran Marnier

## PREMIUM TIER - \$9 + *Includes all items from House & Deluxe Tier + additional items listed below*

### Wine Selections

La Galope Rose, Dr. Loosen Riesling, LaCrema Chardonnay, Kuranui Sauvignon Blanc, Gran Castillo Cava Brut, La Marca Prosecco, Sand Pinot Noir, Crusher Merlot, Willamette Valley Pinot Noir, Four Bears Cabernet, Z Alexander Brown Red Blend, Sonoma Cutrer Chardonnay, Perelada Brut Rose

### Spirit Selections

**Vodka:** Ketel One, Belvedere **Gin:** Bombay Sapphire, Hendrick's **Tequila:** Patron Silver, Don Julio Silver **Rum:** Appleton Estate **Bourbon:** Woodford Reserve **Whiskey:** Uncle Nearest 1856 **Scotch:** Glenlivet 12 **Other:** Hennessy, Courvoisier

## BAR INFORMATION

Bar selections can be offered on a hosted or cash basis.

Hosted bars are based upon guest consumption and can include the items from a selected tier level. Hosted bars will have a 18% service fee added to the final consumption at the bar. A cash bar will allow guests to pay for their beverages using credit card, cash, or overnight guests may charge to their rooms. There is a \$75 fee per bartender (1 bartender per 40 guests) for all Rialto bar events. There is a one time \$150 set-up fee for Mobile Bars. Clients may select for a partial hosted bar, ie: beer & wine upon consumption and guests can pay for spirits. Hotel Indigo can provide signage denoting bar selections displayed on the bar and all bar options include glassware, ice, beverage napkins, bar mixers and bar fruit included at no additional fee. Specialty drinks may be subject to additional fees.

# RIALTO CLUB

# DRINK PRICING

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## Domestic Beer - \$5

Heineken 00  
Bud Light  
Michelob Ultra  
Budweiser  
Miller Lite  
Yuengling  
Heineken  
Corona  
Corona Light  
Stella Artois

## Specialty Beer - \$6

Terrapin Hopsecutioner  
Terrapin Luau  
Blake's Cider  
CC Tropicalia  
CC Athena  
CC Classic City Lager

## Wine Selections - \$7

Sea Glass, Rosé  
Proverb, Chardonnay  
Proverb, Cabernet  
Duc de Valmer, Brut

## Wine - \$8

Casal Garcia, Vinho Verde  
Hayes Ranch, Pinot Grigio  
Ca'Momi, Red Blend

## Wine - \$9

Proverb, Pinot Noir  
Sand Point, Cabernet  
Dr. Loosen, Riesling  
La Galope, Rose  
Gran Castillo, Cava Brut

## Wine - \$10

Crusher, Merlot  
La Marca, Prosecco  
LaCrema, Chardonnay  
Kuranui, Sauvignon Blanc  
Perelada, Brut Rose

## Wine - \$11+

Chop Shop, Cabernet - 11  
Z Alexander Brown, Red Blend - 12  
Willamette Valley, Pinot Noir - 14  
Sonoma Cutrer, Chardonnay - 16

## Vodka

Hunker- 5  
Absolut - 7  
Grey Goose - 8  
Tito's - 8  
Ketel One - 9

## Gin

Farmers- 5  
Bombay Dry - 7  
Tanqueray - 8  
Bombay Sapphire - 9  
Henrick's - 9

## Rum

El Dorado Silver - 5  
Bacardi - 6  
Malibu - 6  
Captain Morgans - 7  
Bacardi Spiced - 7  
Appleton Estate - 11

## Tequila

Olmecca Altos - 5  
Jose Cuervo - 6  
Patron Silver - 9  
Don Julio Silver - 11

## Bourbon

Old Forester - 5  
Wild Turkey 101 - 7  
Jim Beam - 7  
Buffalo Trace - 8  
Bulleit - 8  
Knob Creek - 8  
Makers Mark - 8  
Woodford Reserve - 10

## Whiskey

Canadian Mist - 5  
Seagrams 7 - 6  
Jack Daniels - 7  
Jameson - 7  
Bulleit Rye - 8  
Crown Royal - 8  
Uncle's Nearest - 10  
**Blended Scotch**  
Dewar's White Label - 6

## Single Malt Scotch

Glenlivet 12 - 10

## Other

Aperol - 7  
Campari - 7  
Disaronno - 8  
Grand Marnier - 8  
Hennessy - 10  
Courvoisier - 10

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# BREAKFAST & BRUNCH

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All Breakfast Menus are served with Fresh Jittery Joe's Brewed Coffee & Bottled Juices  
Minute Maid Juices: Orange Juice, Cran-Grape and Apple, Hot Tea Selection available upon request

## **Standard Continental - \$15.00**

Fresh Fruit Platter, Greek Yogurt Cups, Choice of one Breakfast Bread (Scones, Bagels or Toast) with Butter, Cream Cheese, and Assorted Jellies

## **Parisian Breakfast - \$18.00**

Egg Casserole with Veggies, Parfait Bar (Vanilla Yogurt with Slices Almonds, Granola, and Berries), Croissants with Butter and Assorted Jams

## **Sandwich Buffet - \$20.00**

Wrapped Breakfast Sandwiches: Bacon, Egg & Gouda Cheese on Croissant, Sausage & Egg Biscuit, Egg & Cheese Bagel, Roasted Potatoes, Fresh Fruit - Boxed Option Available +\$2

## **Burrito Buffet - \$20.00**

Make Your Own Breakfast Burrito with: Ground Sausage, Crumbled Bacon, Scrambled Eggs, Shredded Cheese, Sour Cream, Salsa, and Guacamole. Served with Fresh Cut Fruit and Roasted Potatoes

## **Sunrise Buffet - \$22.00**

Fresh Fruit Platter, Scrambled Eggs, Creamy Grits with Shredded Cheese, Bacon & Turkey Sausage and Choice of one Breakfast Bread (Scones, Bagels or Toast) with Butter, Cream Cheese and Assorted Jellies

## **All American Breakfast- \$22.00**

Waffles with Syrup and Assorted Jams, Scrambled Eggs, Bacon, Turkey Sausage, Grits with Cheese, Sliced Fruit

## **Omelet Station - Optional - \$12.00**

Customizable Omelets with Assorted Fillings to include: Bell Peppers, Chopped Tomato, Onions, Mushrooms, Fresh Spinach, Bacon, Diced Ham, Monterey Jack & Sharp Cheddar Cheese  
Based upon availability and estimate guest count

All prices listed are per person, subject to 8% sales tax and 21% service charge. Menus can be customized to accommodate special requests or allergies. Set up fee of \$30.00 for groups smaller than 10 guests.

# MEETING SNACKS & BREAKS

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## Meeting Break Menus

### **Morning Break - \$8.00**

Fresh Cut Fruit, Kind Granola Bars, and Fresh Baked Scones

### **Packaged Break- \$7.00**

Cliff Bars, Individual Trail Mix, and Vickie's Chips

### **Afternoon Delight - \$6.00**

Assorted Bite-Size Cookies, Freshly Popped Popcorn, and Cut Seasonal Fruit

### **Energy Break - \$10.00**

Assorted Locally Made Journey Juice Shots, Trail Mix Bar with Pretzels, Mixed Nuts, M&Ms, Dried Cranberries, Chocolate Covered Raisins

### **The Standard - \$14.00**

Fresh Seasonal Fruit Platter, Domestic Cheese Tray with Assorted Crackers, Fresh Vegetables Crudites with Ranch Dip

## Beverage Options

\$ 3.00 - Bottled Minute Maid Juices: Orange, Apple, and Cranberry Grape

\$ 2.50 - Bottled Soft Drinks: Dasani, Coke, Diet Coke, Coke Zero, Sprite

\$ 2.50 - Montane Sparkling Water: Original, Cucumber Lime, Grapefruit Peach, Lemon Honeysuckle

\$ 3.00 - Powerade - Red and Blue Flavors

\$ 4.00 - New Creations Craft Soda - Root Beer, Cream Soda, Ginger Ale, Strawberry Jalapeno

\$ 6.00 - Journey Juice - Freshly Pressed 100% juices, assorted flavors

\$ 20.00 - Hot Tea Station - Earl Grey, Chamomile, Green Dragon, Mint Mélange, Breakfast

\$ 20.00 - Sweet and Unsweetened Tea Station

\$ 25.00 - 3 Gallon Lemonade Station

\$25.00 - Press Pot of Freshly Brewed Coffee

\$55.00 - 3 Gallon Urn of Freshly Brewed Coffee

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# LUNCH MENU

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All Lunch Buffet Menus are served with Sweetened and Unsweetened Iced Tea

## **Sandwich Buffet - \$18.00**

**Choice of 2 - 3 Sandwiches:** Turkey Club on Wheat, Chicken Salad Croissant, Ham & Cheese on Croissant, Italian Wrap, Chicken Caesar Wrap, Veggie Hummus Wrap, Roast Beef and Cheddar

**Individual Bags of Vickie's Chips:** Original, BBQ, Salt & Vinegar, and Jalapeno

### **Assorted Cookies**

**Choice of One Salad:** Mixed Greens Salad, Strawberry Spinach with Feta & Lemon Poppy Seed Dressing, Classic Caesar Salad, Greek Salad, Loaded Baked Potato Salad, Bowtie Pasta Salad

**Add Choice of One Soup:** Chicken Tortilla Soup, Black Bean Chili, or Tomato Bisque Soup - **\$3.00**

## **Boxed Lunch - \$17.00**

**Choice of 2 - 3 Sandwiches:** Turkey Club, Chicken Salad Croissant, Italian Wrap, or Chicken Caesar Veggie Wrap, Vickie's Sea Salt Chips, Bowtie Pasta Salad, and Chocolate Chip Cookie

## **Taco Buffet - \$20.00**

Seasoned Ground Beef & Marinated Chicken with Seasoned Black Beans & Rice, Shredded Lettuce, Sour Cream, Guacamole, Salsa, Shredded Cheese, Flour Tortillas, Tortilla Chips, Queso Dip, and Chewy Chocolate Brownies

**Option: Fajita Bar with Seasoned Steak, Peppers & Onions +\$5.00**

## **BBQ Buffet - \$22.00**

Pulled BBQ Pork with Sweet Baby Ray's © BBQ Sauce, Buns, House-Made Mac & Cheese, Loaded Potato Salad, Chef's Garden Salad with Ranch and Balsamic Dressing, and Key Lime Pie

## **Hearty Lunch - \$24.00**

**Choice of Protein:** Roasted Chicken with Sun-Dried Tomato Cream Sauce

Salmon with Beurre Blanc + **\$4.00**

Beef Tips with Mushroom Gravy + **\$5.00**

Strawberry Spinach Salad, Garlic Green Beans, Creamy Mashed Potatoes, Rolls, and New York Style Cheesecake

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# APPETIZER MENU

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## Passed Appetizers

Passed appetizers are priced per person and are intended for up to one hour of passed service.

Shrimp Shooters - **\$5**

Sweet Chili Meatballs - **\$3**

Mac & Cheese Bites - **\$5**

Bacon Wrapped Scallops - **\$6**

Mini Crab Cakes - **\$6**

Spanakopita Triangles - **\$3**

Goat Cheese Bruschetta - **\$3**

Assorted Filled Tartelettes - **\$4**

## Appetizer Menus

Appetizer menus are priced per person and include 8" plates, silverware and cocktail napkins.

Appetizer selections and quantities are prepared in conjunction with buffet service.

### **The Picnic- \$10**

Fresh Seasonal Fruit Platter, Domestic Cheese Tray with Assorted Crackers, Fresh Vegetables Crudités with Ranch Dip

### **The Farmstead - \$13**

Assorted Tartelettes: Pimento Cheese, Chevre with Herbs, & Chicken Salad, Spinach & Artichoke Dip with Tortilla Chips, and Sweet Chili Meatballs

### **Bruschetta Bar - \$8**

Sliced Baguette with Choice of Toppings:

Classic Tomato with Basil, Olive Tapenade, Marinated White Beans, Pesto Sauce, Salami, Arugula, Shredded Parmesan, Honey, and Balsamic Glaze

### **The Charcuterie - \$15**

Display of Chef's Choice of Two Cured Meats, Local and Domestic Cheeses, Local Honey, Olives, Grapes, Crackers, and Crostini

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# HORS D'OEUVRES DINNER

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These menus are intended to be offered as a meal and include an 10" plate, silverware and paper napkin.

## **All American - \$27.00**

Spinach and Artichoke Dip with Tortilla Chips, Vegetable Crudités with Roasted Red Pepper Hummus, Mac and Cheese Bites, House-Made Pimento Cheese, Pulled BBQ Pork with Slider Buns, Sweet Baby Ray's © BBQ Sauce, Chewy Chocolate Chip Cookies

## **Sunset Buffet - \$30.00**

Fresh Fruit with Honey Lime Yogurt Dip, Local Cheese Board with Honey, Crackers, & Pecans, Spanakopita Triangles, Sweet Chili Meatballs, and Chicken Salad on Mini Croissants, Goopy Chocolate Brownies

## **Strong Street Buffet - \$47.00**

Passed Shrimp Shooters, Charcuterie Board with Seasonal Cheeses, Cured Meats, Olives, Honey, Grapes, & Pecans, Brie with Pear and Almond in Phyllo Pastry, Mushroom Ravioli with Marinara, Chilled Roasted Vegetables with Chipotle Ranch Dip, Roast Tenderloin of Beef, with Rolls and Horseradish Cream Sauce, Assorted Dessert Bars

## **Carving Station Fee - \$50.00**

## **The Beverages:**

Beverage selections

**\$15.00** - Lemonade Station

**\$20.00** - Sweetened and Unsweetened Tea Station

**\$3.00** - Bottled Water and Soft Drinks- priced per person

**\$55.00** - Coffee Service

Coffee Urn to serve up to 50 guests

**\$ 20.00** - Hot Tea Station: Earl Grey, Chamomile, Green Dragon, Mint Mélange, Breakfast

**\$25.00** - Press Pot of Freshly Brewed Coffee

Press Pot to serve up to 12 guests

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# DINNER MENU

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All Dinner Menus include a place setting for each guest as well as a Tea Station and Dessert Option

## **BBQ Buffet - \$32.00**

Pulled BBQ Pork, Pulled BBQ Chicken, Sweet Baby Ray's © BBQ Sauce, Chef's Garden Salad with Ranch and Balsamic Dressing, Buns, House-Made Mac & Cheese, Baked Beans, and Coleslaw

## **Fajita Buffet - \$34.00**

Sliced Steak & Marinated Chicken with Shredded Lettuce, Sour Cream, Guacamole, Salsa, Shredded Cheese, Sautéed Onions & Peppers, Flour Tortillas, Tortilla Chips, Warmed Queso Dip, Black Beans & Rice. *Add Shrimp +\$5*

## **Indigo Buffet - \$40.00**

Roast Pork Loin with Dijon Cream Sauce, Chicken Roasted with Lemon, Mixed Greens Salad with Carrots, Tomatoes, Cucumbers, Croutons & Choice of Dressing, Roast New Potatoes, Roasted Broccoli, Orzo Salad, and Dinner Rolls

## **Madison Buffet - \$42.00**

Chicken with Sun-Dried Tomato Cream Sauce, Beef Tips & Mushroom Gravy, Spinach Strawberry Salad, Creamy Mashed Potatoes, Roast Vegetable Medley, Brussels Sprout Au Gratin, and Dinner Rolls with Butter

## **Arches Buffet - \$50.00**

Roast Tenderloin of Beef with Horseradish Cream Sauce, Salmon with Beurre Blanc, Caesar Salad, Quinoa Salad with Roasted Butternut Squash, Roasted Asparagus, Mashed Potatoes, and Dinner Rolls with Butter

## **Dessert Options Include:**

New York Style Cheesecake, Key Lime Pie, Chocolate Layer Cake, Bourbon Pecan Pie, Georgia Peach Cake

## **Add-Ons:**

Coffee Service - **\$55.00 Per Urn** (Serves 50 guests)

Carving Station - **\$50.00**

Add Appetizers Upon Arrival - **See Our Appetizer menu**

Wine or Champagne Service - **Priced Upon Selection**

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