



# Cocktail Menu

<b>Cocktails</b>	<b>Hosted Bar</b>	<b>Cash Bar</b>
<b>Premium Brand</b>	<b>\$ 9.00</b>	<b>\$ 9.00</b>
<b>Martinis</b>	<b>\$11.00</b>	<b>\$11.00</b>
<b>Cognacs and Cordials</b>	<b>\$9.00</b>	<b>\$9.00</b>
<b>Beer</b>	<b>\$7.00</b>	<b>\$7.00</b>
<b>Wine by the Glass</b>	<b>\$8.00</b>	<b>\$8.00</b>
<b>Non-Alcoholic</b>		
<b>Soda</b>	<b>\$4.00</b>	<b>\$4.00</b>
<b>Juice</b>	<b>\$4.00</b>	<b>\$4.00</b>
<b>Bottled Water</b>	<b>\$4.00</b>	<b>\$4.00</b>
<b>Sparkling Water</b>	<b>\$4.00</b>	<b>\$4.00</b>

## Hourly Package Services

### Premium Brand, Beer, Wines, Soda and Waters

<b>1 Hour</b>	<b>2 Hours</b>	<b>Each Additional Hour</b>
<b>\$22.00 per person</b>	<b>\$31.00 per person</b>	<b>\$9.00 per person</b>

### Beer, Wine and Soft Drink Package

### Imported & Domestic Beer, Fine Wines, Soda

<b>1 Hour</b>	<b>1 1/2 Hours</b>	<b>Each Additional Hour</b>
<b>\$21.00 per person</b>	<b>\$28.00 per person</b>	<b>\$7.00 per person</b>

### Cordial Service:

**\$14.00 per person add Chocolate Dipped Strawberries \$18.00 per person**

<b>Keg Prices</b>	<b>Price</b>	<b>Approximate Servings</b>
<b>Domestic</b>	<b>\$450.00</b>	<b>160 servings – 12 ounces</b>
<b>Premium/Domestic</b>	<b>\$450.00</b>	<b>160 servings – 12 ounces</b>
<b>Micro Brews</b>	<b>\$475.00</b>	<b>135 servings – 12 ounces</b>
<b>Heineken</b>	<b>\$475.00</b>	<b>135 servings – 12 ounces</b>

Bartender Fee of \$150.00 per bar will be applied for all Hosted, Cash and Package Bars if bars do not meet the \$500.00 minimum per bar



## Wine Selection

**Bollini Pinot Grigio, Trentino, Italy**

**\$30.00**

A golden wine dripping with ripe apple, honeyed pear and marzipan notes, yet edgy on the palate, great as an aperitif or served with light fare, especially seafood dishes.

**Lauquita Sauvignon Blanc, Maule Valley, Chile**

**\$30.00**

Very fruit forward with touches of pineapple and melon with a tangy, cool palate, pairs well with fish and lighter chicken dishes

**Meridian Chardonnay, Santa Barbara County, California**

**\$30.00**

On the nose is nice fruit—green apple, a bit of pineapple and tangerine, full bodied nice oakiness, pairs well with grilled chicken, pork and Mediterranean cuisine.

**Woodbridge Chardonnay by Robert Mondavi, California**

**\$30.00**

Sturdy white with delicious fresh citrus, apple, ripe tropical fruit character and hints of orange blossom and spice, works well with rich foods and creamy sauces.

**Beringer White Zinfandel, California**

**\$30.00**

Flavors of fresh red berry, citrus and melon aromas are rounded out with subtle hints of nutmeg and clove, wonderful with all foods

**Shelalara Private Reserve White Zinfandel**

**\$30.00**

A crisp, fruity aroma opens up to fresh berries with a hint of apple and citrus on the tongue, a great sipping wine or pair it with fruits, poultry, appetizers, and cheeses.

**Meridian Merlot, California**

**\$30.00**

Deep plum and ripe cherry aroma, with generous fruit in the mouth, and a little tannin in the finish works perfectly to pair with lighter foods.

**Robert Mondavi Woodbridge Merlot, California**

**\$30.00**

This Merlot has velvety smooth layers of black cherry, blackberry and chocolate character with just a hint of oak, pairs well with poultry, red meat, pork, and pastas.

**Don Baltazar Reserva Malbec, San Juan, Argentina**

**\$30.00**

Deep purple color, tasting of plums, cherries, sweet spice, vanilla and caramel flavors, best served with red meat or hearty pasta dishes.

**Shelalara Sangiovese Merlot**

**\$30.00**

Dark ruby gem, full-bodied limited release, complex wine with soft overtones of cherry chocolate, cinnamon with a touch of oak, great with red sauce pasta and grilled meats.

**Robert Mondavi Woodbridge Cabernet Sauvignon, California**

**\$30.00**

This wine boasts rich dark fruit, cocoa and spice character, a hint of oak for complexity, pairs well with lamb, beef and strong cheese

All Food and Beverage charges are subject to a 15% Service Charge, 7% RI Sales Tax, 1% Meal Tax and a 7% Administrative Fee

Rhode Island Convention Center | one sabin street | providence, RI 02903 | 401.458.6005

## **General Information**

### **Banquet Menu and Arrangements**

The enclosed menus are guidelines designed to assist you in selecting a menu to fit your event. The Rhode Island Convention Center Catering Staff will be more than happy to design unique menus for your individual events. All prices are subject to a change due to the fluctuations in the market and can be confirmed by your Catering Sales Manager.

### **Guarantees/Pricing**

Guarantees are due (4) business days prior to your event by 10:00am, this number is not subject to reduction, if no guarantee is received your estimated attendance will become your final guarantee, not subject to reduction. All prices quoted are subject to a 15% service charge, 7% state sales tax, 1% meal tax, 7% administrative fee.

### **Menu Selection**

In order to assure the availability of all your chosen menu selections and to avoid additional fees associated with extra charges, we request your menu selections be submitted to your Catering Sales Manager (14) days before your event.

### **Labor Charges**

A fee of \$150.00 per bartender will be applied if bars do not exceed the \$400.00 minimum. Carvers and Chef fees of \$150.00 will apply to all action stations. A \$50.00 labor charge will be applied to any breakfast, lunch, dinner or buffet with fewer than 25 guests.

### **Extra Items**

No Food or Beverage of any kind may be brought into the center by your attendees or any supplier associated with your event.

### **Decorations**

Arrangements for floral pieces, linens and special props may be made through your Catering Sales Manager. All decorations must meet with the approval of the Rhode Island Convention Center. The center will not permit the affixing of anything to the walls or ceiling and when helium balloons are being used a balloon waiver must be signed.

### **Electrical/Audio Visual**

A complete line of modern Audio Visual equipment and services are available through our In-House Audio Visual Team, your Catering Sales Manager can assist you with these needs.

### **Cancellation**

Once a contract is executed it is understood that if the group should cancel, the group will be subject to a cancellation fee of up to 100% of the estimated expenses. All deposits are non-refundable.