



# Cocktail Menu

<b>Cocktails</b>	<b>Hosted Bar</b>	<b>Cash Bar</b>
Premium Brand	\$6.25	\$6.50
Two Liquor Drinks	\$7.25	\$7.50
Martinis	\$8.50	\$8.75
Cognacs and Cordials	\$7.00	\$7.25
Domestic Beer	\$5.00	\$5.25
Imported Beer	\$5.25	\$5.50
<b>Wine by the Glass</b>		
House Wine	\$6.00	\$6.50
Premium Wine	\$6.75	\$7.00
<b>Non-Alcoholic</b>		
Soda	\$3.00	\$3.00
Juice	\$3.75	\$3.75
Bottled Water	\$3.00	\$3.00
Sparkling Water	\$3.75	\$3.75

## Hourly Package Services

Unlimited consumption option for any number of guests for up to 3 hours of service

**Premium Brand, Imported & Domestic Beer, Fine 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>\$8.00 per person</b>

**Beer, Wine and Soft Drink Package**

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

<b>1 Hour</b>	<b>2 Hours</b>	<b>Each Additional Hour</b>
<b>\$16.00 per person</b>	<b>\$24.00 per person</b>	<b>\$6.00 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>
Domestic	\$400.00	160 servings – 12 ounces
Premium/Domestic	\$450.00	160 servings – 12 ounces
Micro Brews	\$475.00	135 servings – 12 ounces
Heineken	\$475.00	135 servings – 12 ounces

Bartender Fee of \$125.00 per bar will be applied for all Hosted, Cash and Package Bars if bars do not meet the \$300.00 minimum per bar

All selections are subject to a taxable 22% Service Charge and 8% RI State Tax

All menu prices and service charges are subject to change



## Wine Selection

- Bollini Pinot Grigio, Trentino, Italy** **\$32.00**  
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.
- Kendall-Jackson Vintners Reserve, Chardonnay, California** **\$40.00**  
Tropical flavors such as mango and pineapple dance with aromas of peach, apple and pear. Lightly buttered toast headlines the indulgent, lingering finish.
- Meridian Chardonnay, Santa Barbara County, California** **\$30.00**  
Aromas of honeysuckle and vanilla, with tropical flavors of pineapple and grapefruit. Perfect with chicken, light pastas or just on its own. *Cheers!*
- 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
- Meridian Merlot, California** **\$30.00**  
Smooth and round with lush flavors of blackberry and plum. Enjoy it with hearty pastas, grilled chicken or a classic burger. *Cheers!*
- 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 Malbec, San Juan, Argentina** **\$32.00**  
Deep purple color, tasting of plums, cherries, sweet spice, vanilla and caramel flavors, best served with red meat or hearty pasta dishes.
- Geyser Peak, California** **\$35.00**  
Explosive aromas brimming with lemon, lime and citrus blossom mingle with gooseberry and passionfruit to proudly proclaim the wine's varietal
- 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
- Freixenet, Blanc de Blancs, Spain** **\$40.00**  
It is a toasty in aroma, yet fruity and flavorful on the palate. It tastes of creamy, sweet peaches with good custardy flavors. A nice zing of acidity keeps it balanced.
- Mumm Brut Prestige, Napa Valley** **\$45.00**  
Naturally ripened fruit selected from more than 50 separate vineyards yields a beautiful rose petal aroma. Further layers reveal crisp yet creamy qualities, rich and lingering.

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# 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 each individual events. All prices are subject to change due to the fluctuations in the market and can be confirmed by your Catering Sales Manager.

## Water Service

Water service is available for all meetings; please speak with your Catering Sales Manager: Water Pitchers \$3.00 each - Water Pitchers & Mints \$3.75 each

## Guarantees/Pricing

Guarantees are due (4) business day before your event by 10:00 am, 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 22% service charge and a 7% state sales tax and a 1% meal tax.

## 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 \$125.00 per bar will be applied if bars do not exceed the \$300.00 minimum. Carvers and Chef fees of \$125.00 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 is allowed into the facility by any attendees or any supplier associated with your event, we are the exclusive in house caterers.

## Decorations

Arrangements for floral pieces, linens and special props may be made through your Catering Sales Manager. All decorations must meet with the approval the 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.

## 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.