

ASHORE

OCEANFRONT HOTEL

DAY MEETING PACKAGES
& EVENINGS-IN

2026-27

*meet the
moment*

Banquet/Event Terms and Conditions

The team at Ashore Oceanfront Hotel is pleased to serve your organization for your upcoming event. It is important that you, the guest, understand the policies in place to allow the Hotel to provide the excellent service you deserve, and we need your assistance in making your function a success.

GUARANTEES ON ALL FOOD AND BEVERAGE:

Please confirm your attendance no less than seven (7) business days in advance. This will be considered your minimum guarantee. If no guarantee is received, the original expected attendance on your contract will be used to determine the attendance and subsequent charges. Revisions in your group counts, times, dates, or meal functions may necessitate renegotiating the charges.

PAYMENT ARRANGEMENTS:

For Cash, Check and Credit Card Payments, all functions are to be paid for in advance of arrival, unless our credit manager has approved direct billing. Credit cards may be used with direct billing when approved by the credit manager. Completion of a credit authorization is required, and may not be completed if group arrival is 30-days or less. If credit has been extended, payment of the Hotel balance due should be made upon receipt of the bill. Non direct bill final payment is due prior to arrival; check payments are due no later than 14-days prior to arrival.

COMMITMENT ON ATTENDANCE:

In order for the Hotel to understand the scope of your event and be prepared to maintain service levels, the expected numbers on the Agreement and Banquet Event Order should be considered maximum numbers. The Hotel will allow five (5) percent more than this number. Attendance in excess of 105% of the expected number will require written approval from your catering or conference manager. Increases in attendance may result in additional fees for staffing areas of the Hotel affected by the increase in attendance.

TICKET SALE EVENTS:

It is the policy of the Hotel not to allow any event in the Hotel function rooms or guestrooms where tickets are sold to the general public without prior approval from the Hotel Managing Director. Ticket sale events may include seminars, charity events, etc. A written application must be completed by the organization. Failure to receive prior approval may result in the cancellation of the event and forfeiture of all deposits.

SECURITY:

The Hotel provides routine security services. The guest or organization will be responsible for ordering and paying for any additional security required by the organization to protect exhibits, merchandise or to monitor attendance of an event. If additional security is deemed necessary to protect the Hotel as a result of this event, arrangements will be made by the Hotel and charged to the organization or guest at hourly rate for each security member.

CONFIRMATION OF SET UP REQUIREMENTS:

Final menu items, room arrangements and other details pertaining to this function are outlined on the Banquet Event Order. Unless otherwise stated in this Banquet Event Order, the Hotel reserves the right to change function rooms at any point should the number of attendees decrease, increase, or when the Hotel deems it necessary.

FOOD AND BEVERAGE OUTSIDE THE HOTEL:

All food and beverage will be provided by the Hotel and will be consumed within the time frame of the event as stated in the Banquet Event Order. The Hotel reserves the right to remove food or beverage that is brought into the Hotel in violation of this policy as well as assess a taxable fee of \$1,500.

BEVERAGE / ALCOHOL SERVICE:

The Hotel does not permit the serving of alcoholic beverages to anyone under the age of twenty-one (21), or under the influence of alcohol, in accordance with the Maryland Alcoholic Beverage Control Regulations, and attendees are required to present their ID when asked. All alcoholic beverage service and consumption in public areas, bars, restaurants and functions rooms will cease by 2:00AM, in accordance with the Maryland Alcoholic Beverage Control regulations. Your organization understands and agrees to abide by this policy and to uphold the laws of the Maryland.

GUEST RESPONSIBILITY:

The organization scheduling an event agrees to assume full responsibility for the conduct of its members or participants. The organization assumes liability for charges (labor, storage, etc.) incurred as a result of materials (i.e. literature, audio/visual and equipment, books, etc.) being shipped to the Hotel. The organization assumes liability for damages caused by its members or participants.

SIGNS / DISPLAYS / DECORATIONS:

All displays decorations or signs proposed by the client are subject to the Hotel's approval. All registration, directional or advertisement signs must be printed in a professional manner and may not exceed 22" x 28". No signs, banners, displays or exhibits will be permitted in the public areas of the Hotel without prior Hotel approval. All decorations must meet approval of the Maryland Fire Department. Flammable substances are not permitted in the building or anywhere on the Hotel's premises. The Hotel will not permit the affixing of anything to the walls, floors or ceiling with nails, staples, adhesives or any other substance without prior Hotel approval.

EVENT SPACE SET-UP:

The Hotel will provide at no charge an appropriate amount of equipment (i.e. chairs, tables, risers, etc.) based on your requirements. This complementary arrangement does not include extraordinary formats. The organization may be financially responsible for rental charges of additional equipment required for extraordinary formats. Equipment rental charges, if any, can be confirmed by your Service Manager at the

time that your organization supplies its final agenda with anticipated attendance for each event. Program format changes occurring within 3-days of arrival or on-site (i.e. resetting of meeting rooms from previously agreed set-ups per your banquet event order(s) may require additional taxable fees imposed ranging from \$250-\$1,250, and may be charged in the form of labor or meeting room rental. Higher labor fees for events ending after 1:00 AM will also be imposed.

To protect the safety and security of all Hotel guests and property, Group will obtain Hotel's advance written approval before using items in event and function space that could create noise, noxious odors or hazardous effects (e.g., loud music, smoke or fog machines, glitter, dry ice, confetti cannons, candles, or incense) and before engaging in any activities outside of the reserved function rooms (e.g., registration table). Group will obtain any required Fire Marshall or other safety approvals, and will pay any expenses incurred by Hotel as a result of such activity, such as resetting smoke or fire alarms or unusual clean up costs, with taxable fees ranging from \$250-\$1,250.

ENGINEERING AND ELECTRICAL CHARGES:

The Engineering Department at the Hotel is dedicated to providing your organization with the assistance you need to hold a successful event. However, there is a charge for additional electrical service, use of a Genie Lift, etc. Some of these services may require seven to ten days lead-time to schedule properly. Please consult your Catering or Conference Manager as soon as your needs are known in order for appropriate lead times and prices to be quoted.

AUDIO / VISUAL SERVICE:

Encore Audio-Visual is our exclusive in-house audio-visual equipment supplier. Most groups prefer working with the in-house supplier because they offer superior service due to an office on property and a familiarity with the Hotel and its equipment. Connecting any equipment into the house sound systems requires consulting the Encore technician on property to ensure the equipment will not damage the house sound system. Your organization will be held financially responsible for any damage caused to the house sound system. A member of the Encore team will reach out to you to arrange services after contracting with the Hotel. Prior approval to use outside audio-visual will be required, with an attached fee of 5% of the contracted combined Rental/Food & Beverage minimum or \$750.00, whichever is higher.

MATERIALS SENT TO THE HOTEL:

In the event materials are to be shipped to the Hotel in advance of your function, please follow the instructions below:

The Hotel must be notified in advance that materials are being sent. The Hotel must be informed of the quantity, arrival date and shipper at least one working day in advance of the delivery. Each piece received must be labeled with name of function, date of function, Catering or Conference manager responsible for your function. Groups must make arrangements to ship their materials out of the Hotel. The guest or organization is responsible for sealing and labeling boxes and contacting the shipping company to make the shipping and billing arrangements. The Hotel will store properly sealed and labeled materials for up to two (2) days following the function. Packages will be refused if received more than 7-days from arrival.

All items being shipped must enter the Hotel through the loading dock. The shipping address is:

Ashore Oceanfront Hotel
10100 Coastal Hwy
Ocean City, MD 21842

Include "Group Name", "Care-Of" and group "Arrival Date" on all shipments.

MATERIALS HANDLING CHARGES:

The charge for Hotel staff to move boxes is outlined below. This charge will be posted to your organization's master account. It is the responsibility of the organization to collect this fee from any exhibitors making presentations to their attendees.

Each incoming or outgoing package will be charged by weight.

Under 2lbs.....	No Charge
2-25 lbs.....	\$5.75
26-50lbs.....	\$11.50
51-75lbs.....	\$17.25
Over 75lbs.....	\$150.0 per 4'x4'x4' pallet/\$175.00 if larger

TAX, GRATUITY and SERVICE CHARGE:

Food and non-alcoholic beverage and/or packages are subject to 6.5% sales tax, and alcohol taxed at 9.5%. A service charge of 24% will be added to the banquet check for food and beverage unless the organization requests otherwise. Audio-visual equipment is subject to 24% service charge and 6% sales tax.

TAX EXEMPT STATUS:

For your event to qualify for tax exempt status, the Hotel must receive a copy of the tax-exempt certificate no later than seven (7) business days prior to the event. The tax-exempt certificate must be issued from the Maryland Department of Assessments and Taxation.

INSURANCE:

The Hotel and the organization each agree to carry adequate liability and other insurance protecting itself against any claims arising from activities conducted in the Hotel during the events in the Hotel.

HOLD HARMLESS AGREEMENT:

The organization assumes the entire responsibility and liability for losses, damages and claims arising out of injury or damage to the organization's displays, equipment and other property brought upon the premises of the Hotel. The organization shall indemnify and hold harmless the Hotel, agents, servants and employees from any and all such losses, damages and claims.

Day Meeting Package

\$149++ per person

Our Day Meeting Package provides all the critical elements for your attendees' total meeting experience. These elements include: all-day food and beverage, meeting space set, technology and support services. Pricing is per-person, plus tax & service charge. Minimum 15ppl

ALL-DAY FOOD AND BEVERAGE

The items below are an example of the variety and quantity that can be expected.

Continuous Service

- Freshly Brewed Regular and Decaffeinated Coffee, Hot Cocoa and a Selection of Specialty Teas
- Assorted Pepsi Soft Drinks and Bottled Still Water
- Ripe Seasonal Whole Fruit

Executive Continental Breakfast

- Assorted Fruit Juices
- Seasonal Fruits and Berries
- Individual Flavored Yogurts
- Assorted Bagels | Flavored and Regular Cream Cheese
- Freshly Baked Pastries and Muffins

Morning Refresh

- Designer Trail Mix
- Avocado Toast

Lunch

- Menu Based on Group Size (See DMP Lunch Tab)

Afternoon Break

- Savory | Variety of Chips and Pretzels
- Sweet | Assortment of Housemade Cookies
- Healthy | Crudité and Dips Display

TECHNOLOGY SUPPORT SERVICES

- (1) LCD Projector with Appropriately Sized Screen
- (1) Flip Chart Package | Easel, Post-It Pad, Assorted Markers
- Unlimited Simple Wireless High Speed Internet Connection
- Up to (3) Power Strips with Extension Cords

MEETING SUPPORT SERVICES

- Dedicated Executive Meeting Manager on Site
- General Session Meeting Room (Breakouts Subject to Rental Charges)
- Complimentary Storage of Materials up to 5 Standard Boxes
- Up To 150 Complimentary B/W Copies

BREAKFAST ENHANCEMENTS

Breakfast Sandwiches | 8 per Guest

- **Fresh Baked Croissant** | Breakfast Ham, Cheddar, Egg
- **Breakfast Burrito** | Southwestern Egg, Monterey Jack Cheese, Salsa
- **Biscuit Sandwich** | Scrambled Eggs, Smoked Bacon, Cheddar
- **English Muffin Sandwich** | Applewood Smoked Bacon, Scrambled Egg, American Cheese
- **Croissant Sandwich** | Scrambled Eggs, Pork Sausage, Cheddar

Fluffy Scrambled Eggs and Choice of Hardwood Smoked Bacon or Country Sausage Links (GF) | 8

All pricing is per person, unless noted otherwise. Price includes service charge, but applicable sales tax applies. Consuming raw or undercooked eggs, meat, poultry, shellfish or seafood may increase your risk of foodborne illnesses.

DMP Lunch

MONDAY AND THURSDAY LUNCH

- **Chef's Seasonally Inspired Soup**
- **Crisp Caesar Salad** | Romaine Hearts, Shaved Parmesan, Garlic Herb Croutons, Caesar Dressing
- **Whole Grain Mustard Potato Salad**
- **Sliced Roast Beef on Marble Rye** | Aged Cheddar, Tomato, Horseradish Mayonnaise
- **Grilled Chicken on Baguette** | Roasted Red Peppers, Crisp Romaine Leaves, Grilled Red Onion, Pesto Aioli
- **Roasted Turkey on Whole Grain** | Smoked Gouda Cheese, Sliced Tomato, Lettuce, Avocado Aioli
- **Caprese Wrap** | Fresh Mozzarella, Tomato, Basil, Arugula, Balsamic Reduction (V)
- **Potato Chips, Pickles Spears**
- **New York Cheesecake** | Fruit Compote
- **Assorted House Made Cookies**

WEDNESDAY LUNCH

- **Chef's Seasonally Inspired Soup**
- **Ashore Salad** | Field Greens, Shaved Carrot, Grape Tomatoes, English Cucumbers, Orange Segments, Balsamic Vinaigrette
- **Italian Pasta Salad** | Macaroni, Black Olives, Sun Dried Tomatoes, Aged Provolone, Red Onion, Pepperoncini, Herb Vinaigrette (V)
- **Classic Italian Submarine Sandwich** | Genoa Salami, Capicola, Provolone Cheese, Lettuce, Tomato, Red Wine Vinaigrette
- **Black Forest Ham on Country Baguette** | Gruyere, Arugula, Dijon
- **Oven Roasted Turkey and Swiss on Whole Grain** | Cranberry Apple Chutney, Greens, Tomatoes, Red Onions
- **Vegetarian Wrap on Whole Wheat Tortilla** | Oven Roasted Tomatoes, Zucchini, Squash, Eggplant, Roasted Mushrooms, Goat Cheese, Garlic Herb Aioli (V)
- **Potato Chips, Pickle Spears**
- **Chef's Signature Bread Pudding** | Warm Vanilla Sauce
- **Lemon Bars**

TUESDAY AND FRIDAY LUNCH

- **Chef's Seasonally Inspired Soup**
- **Caprese Salad** | Arugula, Ciliegine, Grape Tomatoes, Basil Chiffonade, Balsamic Reduction
- **Greens** | Romaine Hearts, Mixed Greens, Baby Spinach
- **Toppings** | Carrots, Grape Tomatoes, Red Onion, English Cucumber, Peppers, Sunflower Seeds, Parmesan Cheese, Blue Cheese, Smoked Bacon, Eggs and Croutons
- **Proteins** | Roasted Chicken, Grilled Flank Steak, Seared Atlantic Salmon
- **Dressings** | Buttermilk Ranch and Creamy Caesar Dressings, Raspberry and Balsamic Vinaigrettes
- **Artisanal Rolls and Butter**
- **Key Lime Pie**
- **Red Velvet** | Cream Cheese Frosting

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A la Carte Add-ons

Reception Package

ROAMING RECEPTION PACKAGE | 83

Price based upon 90 Minutes of Continual Service and Inclusive of (2) Chef Attendants. Minimum of 50 Guests Required

SELECT TWO DISPLAYS

Artisanal Cheese

An Assortment of Domestic and Imported Cheeses
Dried Fruits, Nuts, Fresh Berries
Whole Grain and Water Crackers, Sliced Baguettes

Crudités

Display of Crisp Garden Vegetables
Buttermilk Ranch and Creamy Hummus
Toasted Pita Chips

Nacho Bar

House Fried Corn Tortillas Chips
Toppings | Guacamole, Diced Tomato, Onion, Black Olives, Jalapenos, Sour Cream, Chopped Cilantro, Shredded Cheddar and Jack Cheese
Salsa | Roja, Verde, Pico De Gallo

Whipped Potato Bar

Roasted Sweet Potato, Yukon Gold Potato
Savory | Applewood Smoked Bacon, Sharp Cheddar, Broccoli, Sautéed Mushrooms, Scallions, Sour Cream, Whipped Butter
Sweet | Pecans, Mini Marshmallows, Toasted Coconut, Brown Sugar, Whipped Butter

Mezza Table | 22/33

Roasted Garlic Hummus (V, GF), Tzatziki, Baba Ghanoush
Spanakopita (V) and Dolma
Tomato and Parsley Tabbouleh
Herb Marinated Mediterranean Olives
Whipped Herb Feta
Toasted Pita Chips (V), Warm Naan

European Antipasti

Capicola, Genoa Salami, Prosciutto
Fresh Mozzarella, Aged Provolone and Gorgonzola
Marinated and Grilled Vegetables, Mushrooms, Olives, Roasted Tomatoes and Artichoke Hearts
Crusty Country Bread, Crackers, Crostini

SELECT ONE ACTION STATION

Custom Pasta Creations

Pastas | Penne, Cheese Tortellini
Sauces | Basil Marinara, Alfredo Sauce, Garlic Butter,
Proteins | Sweet Italian Sausage, Sliced Grilled Chicken
Toppings | Roasted Peppers, Baby Spinach, Roasted Mushroom, Peas, Sun-Dried Tomatoes, Artichokes, Garlic Confit, Pesto, Crushed Red Pepper, Parmesan Cheese
Garlic and Herb Bread Sticks

Gourmet Mac & Cheese

Penne | New York Sharp Cheddar Sauce
Cavatappi | Parmesan Cheese Sauce
Toppings | Grilled Chicken, Smoked Bacon, Broccoli, Roasted Red Pepper, Tomatoes, Fried Shallots, Roasted Mushrooms, Green Onions, Fresh Peas

Farm Stand "Chop Chop" Salad

Greens | Romaine Hearts, Soft Baby Field Greens and Baby Spinach Leaves
Toppings | Julienne Carrots, Diced Tomatoes, Shaved Red Onion, Sliced Cucumbers, Julienne Peppers, Toasted and Spiced Nuts, Parmesan-Reggiano Cheese, Bleu Cheese, Smoked Bacon, Eggs, Focaccia Croutons
Dressings | Buttermilk Ranch and Creamy Caesar Dressings, Balsamic and Citrus Olive Oil Vinaigrettes
Fresh Rolls and Sweet Butter

Asian Stir Fry | Add 4

Fried Rice, Chow Mein Noodles
Select Three Proteins | Beef, Chicken, Pork, Shrimp, Tofu
Toppings | Scrambled Egg, Shredded Carrots, Snow Peas, Bean Sprouts, Garlic, Ginger, Water Chestnuts, Scallions, Shiitake Mushrooms, Red Pepper
Asian Ginger
Sauces | Teriyaki, Korean BBQ, Soy Sauce

Street Tacos | Add 4

Mini Corn and Flour Tortillas
Proteins | Chimichurri Marinated Flank Steak, Chipotle Shredded Chicken, Blackened Mahi Mahi
Toppings | Sweet Corn Pico De Gallo, Cilantro Shredded Cabbage, Pickled Onion, Lettuce, Guacamole, Sour Cream

Maryland Miniature Crab Cakes | MP

Sautéed to Order
Based on 2 Crab Cakes per Guest
Sea Salt Coleslaw, Remoulade, Cocktail Sauce

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DISPLAY (CONT.)

Chef's Grazing Table | Add 10

Assorted Imported Meats including Capicola, Genoa Salami, Prosciutto

Selection of Domestic and Imported Cheeses including Fresh Mozzarella and Aged Provolone

Crisp Garden Vegetables | Buttermilk Ranch and Creamy Hummus

Grilled Vegetable Display | Mushrooms, Olives, Roasted Tomatoes and Artichoke Hearts

Grilled Crostini and Toasted Pita Chips

Dried Fruits and Grapes

Trio of Sliders | Add 5

Choice of Three | One of Each per Guest

Served on Appropriate Slider Rolls and Housemade Potato Chips

Beef Sliders | American Cheese, Red Onion

Short Rib | Arugula, Sliced Tomato, Chipotle Mayo

Bao Bun Orange Chicken | Hoisin, Cucumber

Buffalo Chicken | Fried Chicken Tender, Blue Cheese, Buffalo Sauce

Mini Mangers Half Hot Smoke Bangers | Peppers and Onions

Fried Shrimp Po Boy | Creole Aioli, Lettuce, Tomato

Impossible Burger (VE, V) | Sautéed Spinach Tomato, Pickled Onion, Herb Aioli

Maryland Crab Cake | Remoulade | Add 6

ACTION STATION (CONT.)

Poke To Order (DF) | Add 10

Tuna, Salmon and Bay Shrimp Poke

Cooked and Seasoned Sushi Style Rice

Toppings | Shredded Romaine Lettuce, Cucumber, Avocado, Red Radishes, Tobiko, Jalapeno, Scallions, Fried Shallots, Edamame, Wakame Seaweed, Sesame Seeds and Furikake Rice Seasoning

Sauces | Teriyaki, Soy, Sweet Chili

SELECT ONE CARVING STATION

- **Roasted Turkey** | Cranberry Relish, Basil Mayo
- **Hickory Smoked Pork Loin** | Chimichurri
- **Bourbon Glazed Smokehouse Ham** | Grain Mustard, Honey Mustard
- **Slow Roasted Prime Rib of Beef** | Horseradish Sauce, Au Jus | Add 8
- **Slow Roasted Top Round** | Horseradish Cream, Garlic Aioli, Grain Mustard | Add 5
- **Filet Mignon** | Cabernet Demi-Glace, Béarnaise, Horseradish Cream | Add 10

Select One Enhancement

- Braised Greens, Bacon (GF)
- Creamed Spinach and Artichoke (GF)
- Grilled Mixed Vegetable (GF, DF)
- Steamed Seasonal Vegetables (V, GF, DF)
- Roast Root Vegetables (V, GF, DF)
- Braised Cinnamon Apples (GF, DF)
- Long Grain Rice (GF, DF)
- Herb Roasted Fingerling Potatoes, Shallots, Fennel (GF, DF)
- Smashed Potatoes | Olive Oil, Sea Salt, Chives (GF, DF)
- Garlic Mashed Potatoes (GF)
- Roasted Yams | Garlic, Lime and Cilantro (GF, DF)

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SELECT FOUR PASSED HORS D'OEUVRES (hot or cold)

Chilled Specialties

- **Deviled Eggs**
- **Tomato Basil Bruschetta**
- **Smoked Salmon Mousse** | Cream Cheese on Cucumber
- **Caprese Skewer** | Roma Tomatoes, Fresh Mozzarella , Basil Pesto
- **Antipasto Skewers** | Marinated Artichoke Hearts, Kalamata Olives, Roasted Red Peppers (V, GF)
- **Melon Wrapped in Prosciutto**
- **Miniature Dolma** (VE)
- **Watermelon Skewer** | Goat Cheese, Balsamic, Mint
- **Shrimp and Gazpacho Shooter Marinated**
- **California Roll with Crab and Avocado** | Add 2
- **Poached Jumbo Shrimp** | Horseradish Cream Sauce | Add 2
- **Truffle Deviled Eggs with Crab** | Add 2
- **Seared Tenderloin on Crostini** | Horseradish Cream | Add 2

Hot Specialties

- **Vegetable Spring Roll!** Duck Sauce
- **Edamame Pot Sticker** I Sweet Chili, Soy Sauce (V)
- **BBQ or Swedish Meatballs**
- **Mini Reubens**
- **All-Beef Cocktail Franks en Croute** I Dijon Mustard
- **Buffalo Chicken Bites** I Blue Cheese Dip
- **Chicken Tenders** I Mango-Ginger Sauce
- **Chicken Quesadilla Cones** I Chipotle Sour Cream
- **Toasted Spinach and Feta Phyllo Pockets**
- **Potato Skins** I Cheddar, Bacon, Sour Cream
- **Baked Brie and Raspberry in Puff Pastry**
- **Jerk Chicken on a Stick** I Jamaican BBQ Sauce
- **Pork Pot Sticker** I Soy Ginger Dipping Sauce
- **Punjabi Chicken Samosa**
- **Four Cheese Arancini** I Housemade Pomodoro
- **Beef Satay** I Bangkok Peanut Sauce
- **Coconut Shrimp** I Tropical Dip
- **Herb and Garlic Shrimp Skewer** I Sweet & Hot Mustard Sauce
- **Tempura Shrimp** I Thai Chili Sauce I Add 2
- **Crab Stuffed Mushroom** I Add 2
- **Beef Wellington** I Mushrooms Duxelle in Puff Pastry I Add 2
- **Seared Pepper Ahi Tuna** I Crostini I Add 2
- **Bacon Wrapped Scallop** I Add 3
- **Mini Maryland Crab Cake** I Old Bay Aioli I Add 3
- **Lamb Lollipop Chops** I Mint Marmalade I Add 3

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Plated Dinners

Plated Dinners Require a Minimum of 10 Guests

All Dinners Include three courses artisanal rolls and sweet butter and iced tea.

Freshly brewed regular and decaffeinated coffee and a selection of specialty teas on request.

Split menu: Chef's choice vegetable and starch | Higher price prevails

Counts required at Least 7 Business Days in Advance

FIRST COURSE

Please Select One Salad or Soup

Select Soup and Salad | Add 4

- **Ashore Salad** | Field Greens, Shaved Carrot, Grape Tomatoes, English Cucumbers, Orange Segments, Balsamic Vinaigrette
- **Crisp Caesar Salad** | Romaine Hearts, Shaved Parmesan, Focaccia Croutons, Caesar Dressing
- **Baby Spinach Salad** | Red Onion, Candied Pecans, Apple Slices, Goat Cheeses, Bacon, Maple Vinaigrette
- **Wedge of Iceberg** | Diced Tomato, Smoked Bacon, Danish Blue, Ranch Dressing
- **Baby Arugula and Kale Salad** | Shaved Brussels Spouts, Goat Cheese, Roasted Beets, Sunflower Seeds, Honey Basil Vinaigrette
- **Caprese Tower** | Sliced Beefsteak Tomato, Fresh Mozzarella, Basil Leaves, Balsamic Drizzle, Crostini Baton
- **Roasted Tomato Basil Soup** (GF VE)
- **Classic Minestrone**
- **Cream of Crab Soup** | Eastern Shore Spices | Add 3

MAIN COURSE

Please Select One

Includes Chef's Choice of Seasonal Vegetables

- **Olive Oil and Rosemary Seared Airline Chicken** | 54
Garlic Mashed Potatoes, Aglio e Olio
- **Chicken Marsala** | 58
Roasted Red Skin Potatoes, Mushroom Cream Sauce
- **Braised Short Rib** | 66
Soft Aged Cheddar Polenta, Pan Jus
- **Herb Marinated NY Strip Steak** | 72
Yukon Gold Mashed Potato, Bordelaise Sauce
- **Pan Seared Salmon** | 63
Red Pepper Risotto, Beurre Blanc
- **Grilled Branzino** | 68
Pearl Couscous, Roasted Tomato Relish

DUET ENHANCEMENT

Add to any Entrée

- **Jumbo Grilled Seasoned Shrimp (3)** | Lemon Butter | 9
- **Seared Salmon** (GF) | Beurre Blanc | 8
- **Petite Filet** (GF) | Maître D Butter | MP
- **Jumbo Lump Crab Cake** | Lemon Butter | MP
- **Broiled Maine Lobster Tail** (GF) | Drawn Butter | MP

VEGETARIAN ENTRÉE

Please Select One

- **Butternut Squash Ravioli** | Sage, Brown Butter
- **Pasta Primavera** | Seasonal Vegetables, Fresh Tomatoes, Herbs, Light Pesto Cream Sauce
- **Eggplant Norma** | Bucatini, Pomodoro, Basil, Ricotta Salata
- **Roasted Cauliflower Steak** | Orange Wedges, Arugula, Pomegranate Seeds, Za'atar, Tahini Vinaigrette (VE, DF, GF)

FINAL COURSE

Please Select One

- **Smith Island Cake**
- **New York Cheesecake** | Fresh Berries
- **Apple Crumb Galette**
- **Red Velvet Cake** | Cream Cheese Frosting
- **Seasonal Fruit Tart**
- **Tiramisu**
- **Key Lime Pie**
- **Flourless Chocolate Torte** | Whipped Cream (GF)
- **Platter of Assorted Mini Desserts for the Table** | Add 4

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Dinner Buffets

Freshly Brewed Coffee including decaffeinated and a selection of specialty teas.

Buffet Dinners Require a Minimum of 15 Guests

(15-30 attendees please add \$ 130 Small Group Fee)

NUEVO LATINO

\$65.00 Per Guest

- **Chicken and Tortilla Soup** | Sour Cream, Green Onion
- **Southwest Salad** | Romaine, Tri Color Tortilla, Roasted Corn, Black Beans, Cherry Tomato, Chipotle Ranch Dressing
- **Char-Grilled Marinated Skirt Steak Chimichurri** | Garlic, Onions and Fresh Herbs
- **Roasted Fresh Catch** | Pineapple Mango Relish, Grilled Lemon
- **Chile-Rubbed Slow Roasted Pork Loin** | Poblano and Sweet Corn Relish, Pan Jus
- **Frijoles Borrachos** | Field Tomatoes, Minced Jalapeno, Red Onion, Cilantro
- **Arroz Espanola**
- **Roasted Squash, Tomatoes and Onion**
- **Jalapeno Corn Bread & Butter**
- **Churros** | Mexican Chocolate and Honey
- **Tres Leches Cake**

VIVO ITALIANO

\$69.00 Per Guest

- **Italian Wedding Soup**
- **Crisp Caesar Salad** | Romaine Hearts, Shaved Parmesan, Herb Garlic Croutons, Caesar Dressing
- **Caprese Display** | Fresh Mozzarella, Beefsteak Tomatoes, Basil Leaves, EVOO
- **Parmesan Crusted Boneless Breast of Chicken** | Roasted Garlic Tomato Sauce
- **Grilled Salmon Puttanesca** | Chopped Tomatoes, Olives, Capers
- **Grilled Flank Steak** | Balsamic Glaze, Fresh Herbs
- **Eggplant Norma** | Bucatini, Pomodoro, Basil, Ricotta Salata (V)
- **Herb Roasted Potatoes**
- **Marinated and Grilled Vegetables**
- **Focaccia and EVOO**
- **Classic Tiramisu**
- **Assorted Italian Pastries**

CHOP HOUSE

\$79.00 Per Guest

- **French Onion Soup** | Shredded Gruyere, Parmesan Crostini
- **Crisp Caesar Salad** | Romaine Hearts, Shaved Parmesan, Garlic Herb Croutons, Caesar Dressing
- **Marinated Vegetable Display** | Wild Mushrooms, Roasted Peppers, Seasonal Squash, Eggplant, Artichoke, EVOO, Herb Infused Vinegar
- **Fire-Grilled Sliced Sirloin** | Horseradish Cream
- **Pan-Roasted Atlantic Salmon Filets** | Lemon Aioli
- **Grilled Marinated Bone-In Pork Chop** | Whole Grain Mustard
- **Baked Potato Bar** | Sour Cream, Smoked Bacon, Chives, Aged Cheddar Cheese, Soft Butter
- **Artisanal Rolls** | Butter
- **Oven Roasted Steakhouse Asparagus**
- **Cheesecake** | Fresh Fruit Compote
- **Red Velvet Cake** | Cream Cheese Frosting

THE WATERMAN

\$75.00 Per Guest

- **Maryland Crab Soup**
- **Ashore Salad Bar** | Field Greens, Shaved Carrot, Grape Tomatoes, English Cucumbers, Orange Segments, Ranch and Balsamic Vinaigrette
- **Cucumber and Tomato Salad** | Red Onion, Herb Vinaigrette
- **Carved Peppercorn Crusted Prime Rib** | Horseradish Cream Sauce, Au Jus *(Carver Optional | \$125)*
- **Grilled Mahi Mahi** | Crab Imperial
- **BBQ Chicken** | Old Bay Seasoning
- **Buttered New Parsley Potatoes**
- **Corn on the Cob**
- **Cheddar Biscuits** | Sweet Cream Butter
- **Sundae Bar** | Hand-dipped Premium Vanilla Ice Cream, Chocolate and Strawberry Sauces, Caramel, Sprinkles, Nuts, Cherries, and Whipped Cream

V = Vegetarian, DF = Dairy Free, VE = Vegan, GF = Gluten Free, N = Contains Nuts

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Traditional Bars

*Bartender Fees | \$150 per Bartender per Bar up to 2 Hours then \$85 per Hour; Staffing | One Bar required For every seventy-five (15) guests
Cashier Fee | \$200 per Cashier for up to 4 Hours*

TRADITIONAL BRANDS

- **Spirits** | Wheatley Vodka, New Amsterdam Stratusphere, Bacardi Superior, Mi Campo Blanco Tequila, Jim Beam, Famous Grouse Scotch, Bols Triple Sec, Carpano Dry & Carpano Classico Vermouth
- **Wine** | Silver Gate Chardonnay, Cabernet Sauvignon, Veuve du Vernay Brut
- **Beers** | *Please Select Five* / Bud Light, Millet Lite, Samuel Adams, Dog Fish IPA, Yuengling, Blue Moon Belgian White, Modelo Especial, Athletic Brewing Non-Alcohol, Michelob Ultra, Corona, Heineken, High Noon Hard Seltzer, Sun Cruiser Classic Iced Tea

TRADITIONAL BARS

Package Bar | *Priced Per Guest*

- First Hour | 24
- Additional Hours | 12

Hosted Bar | *Priced Per Drink*

- Mixed Drinks | 11
- Premium Drinks | 14
- Imported and Craft Beer | 8
- Domestic Beer | 7
- Wine by the Glass | 11
- Soft Drinks and Water | 5

Cash Bar | *Priced Per Drink Inclusive of Service Charge and Tax* *Minimum Spend | \$500*

- Mixed Drinks | 14
- Premium Drinks | 18
- Imported and Craft Beer | 11
- Domestic Beer | 9
- Wine by the Glass | 14
- Soft Drinks and Water | 7

Beer, Wine, Soft Drinks Bar | *Priced Per Guest*

- First Hour | 20
- Additional Hours | 9

PREMIUM SPIRIT UPGRADE

*Select Any (3) Premium Spirits to Enhance Your Traditional Bar.
Add \$3 | Per Cocktail or Each Package Bar Hour*

- **Vodka** | Tito's Handmade, Absolut, Belvedere, Ketel One, Haku, Grey Goose, Grey Goose L'Orange, Grey Goose Le Citron, Ketel One Botanicals, Crop Organic Cucumber Vodka, St. George Green Chile
- **Gin** | Fords, Aviation, Bombay Sapphire, Gray Whale, Hendrick's, Monkey 47, Roku, St. George Botanivore, The Botanist, Tanqueray London Dry
- **Rum** | Captain Morgan Spiced, Malibu, Bacardi Aged, Rhum Clément, Diplomatico Reserva Exclusiva, Planteray 3 Stars, Rumhaven, Ten to One Caribbean White, Sailor Jerry Spiced
- **Tequila and Mezcal** | Casamigos, Casa Noble, Cincoro, Don Julio Silver, Don Julio Reposado, LALO, Espolón Blanco, Herradura Reposado, Maestro Dobel Blanco, Mijenta, Patrón, Siete Leguas, Tequila Ocho Blanco, Del Maguey Vida Mezcal, Dos Hombres Mezcal, Illegal Joven Mezcal, 400 Conejos Mezcal
- **Bourbon, Whiskey, Rye** | Angel's Envy, Basil Hayden, Bulleit, Buffalo Trace, Old Forester 86, Crown Royal 12 Year, Four Roses, High West Bourbon, Jack Daniel's Tennessee, Knob Creek 9 Year, Jameson Irish, Maker's Mark, Michter's Small Batch Bourbon, Michter's Single Barrel Rye, Nelson Brothers Classic, Woodford Reserve, Bulleit Rye, Rittenhouse Rye, PiggyBack by WhistlePig 6-Year Rye
- **Scotch and Cognac** | Johnnie Walker Black, Monkey Shoulder, The Glenfiddich 12 Year, The Glenlivet 12 Year, Hennessy VS
- **Cordials** | Averna Amaro, Montenegro Amaro, Ancho Reyes, Aperol, Bailey's Irish Cream, Bols Flavored Liqueurs, Caffè Borghetti, Campari, Chambord, Chiola Passion Fruit, Cointreau, Disaronno, Fernet-Branca, Fireball, Grand Marnier, Kahlua, St. Germain

Bar Specialties

Specialty Cocktails Sold by the Batch of 25 Cocktails | 325

MARGARITA COCKTAILS

- **Berry Berry Margarita** | Don Julio Silver, Solerno Blood Orange, Strawberry Puree, Blood Orange Juice, Fresh Lime Juice, Water, Q Mixers Ginger Beer, Strawberry, Blood Orange Wedge
- **Raspberry Margarita** | Mi Campo Blanco, Chambord, Triple Sec, Raspberry Simple Syrup, Fresh Lime Juice, Water, Lime Wheel, Mint Sprig
- **Peach Margarita** | Herradura Reposado, Peach Schnapps, Citrus Sour, Peach Nectar, Fresh Lime Juice, Water, Sugar Rim, Raspberries, Peach Slices

SPARKLING COCKTAILS

- **Sweet and Berrilicious** | Veuve du Vernay Brut, Hendrick's, POM Pomegranate Juice, Simple Syrup, Fresh Lemon Juice, Water, Fresh Blueberries, Thyme Sprig
- **Bubble Jito** | Veuve du Vernay Brut, Tito's, Mint Simple Syrup, Fresh Lime Juice, Water, Mint
- **Sparkling Pear** | Veuve du Vernay Brut, Elderflower Liqueur, Simple Syrup, Fresh Lemon Juice, Water, Sage Leaf

BOURBON COCKTAILS

- **Bourbon Twist** | Jack Daniel's, Brandy, White Cranberry Juice, Orange Juice, Fresh Lemon Juice, Mint Simple Syrup, Water, Dried "Cutie" Slice, Cranberries, Mint Sprig
- **Spiked Fruit** | Maker's Mark Bourbon, Peach Schnapps, Mint Simple Syrup, Fresh Lemon Juice, Angostura Bitters, Water, Q Mixers Ginger Beer, Peach Slice, Mint Sprig
- **Apple of My Eye** | Bulleit Bourbon, Apple Juice, Unsweetened Freshly Brewed Iced Tea, Fresh Lemon Juice, Simple Syrup, Grapefruit Bitters, Water, Sugar Rim, Apple Slice, Rosemary Stem

BLOODY ACTION BAR

Priced per Guest

First Hour | 14

Additional Hours | 11

Minimum Sales | 325

Bartender Required

- **Poisons** | *Select Two* | Wheatley, Absolut, Tito's Handmade
- **Garden** | Celery, Cucumber Slices, Kosher Pickle Spears, Green Olives, Blue Cheese Stuffed Olives, Pickled Jalapeños, Pepperoncinis, Marinated Artichoke Hearts, Marinated Pearl Onions
- **Protein** | Candied Bacon, Cheese Cubes, Cooked Shrimp, Beef Jerky
- **Flavor** | Lemons, Limes, Tabasco, Louisiana Hot Sauce, Sriracha, Worcestershire Sauce, Steak Sauce, BBQ Sauce, Pickle Juice, Olive Brine
- **Season** | Old Bay Seasoning, Garlic Salt, Celery Salt, Smoked Paprika, Lemon Pepper, Freshly Ground Black Pepper

ASHORE CRUSH BAR

First Hour | 12

Additional Hours | 9

Includes 1 Bartender for up to 75 people

- Assorted New Amsterdam Flavored Vodkas
- Fresh Crushed Orange, Lemon, Lime, Grapefruit, Pineapple and Watermelon
- Club Soda, Sprite

Wines

SPARKLING

- Bollinger Special Cuvée, **Brut**, Champagne, France | 190
- Decoy Brut Cuvée, **Sparkling**, CA | 70
- Gloria Ferrer Blanc de Noirs, **Sparkling Rosé** | 68
- Moët & Chandon, **Rosé Imperial**, Épernay, France | 160
- Villa Sandi NV Il Fresco, **Prosecco**, Prosecco DOC | 50
- Veuve Clicquot Yellow Label, **Brut**, Champagne, France | 150
- 2009 Dom Perignon, **Brut Cuvee Champagne**, Épernay, France | 425
- FRÉ **Non-Alcoholic Sparkling Brut**, Napa, CA | 30

WHITES + ROSÉ

- Cakebread Cellars, **Chardonnay**, Napa Valley, CA | 110
- Chateau Montelena, **Chardonnay**, Napa Valley, CA | 135
- Far Niente, **Chardonnay**, Napa Valley | 145
- Louis Latour Mâcon-Lugny “Les Genièvres”, **Chardonnay**, Maconnais, France | 60
- Goldschmidt “Singing Tree”, **Chardonnay**, Sonoma, CA | 50
- Wente Vineyards Riva Ranch Single Vineyard, **Chardonnay**, Arroyo Seco, Monterey, CA | 55
- Bella Union, **Sauvignon Blanc**, Napa, CA | 90
- Blindfold Blanc De Noir, **White Pinot Noir**, Sonoma County, CA | 70
- August Kessler “R”, **Riesling**, Rheingau, Germany | 56
- Chateau d’Esclans Whispering Angel, **Rosé**, Provence, France | 80
- Duckhorn Vineyards, **Sauvignon Blanc**, North Coast, CA | 70
- Kim Crawford, **Sauvignon Blanc**, Marlborough, NZ | 49

BY THE GLASS

- **Sparkling**: Chandon Brut | 24
- **Pinot Grigio**: Ferrari-Carano | 17
- **Sauv Blanc**: Kim Crawford | 14
- **Red Blend**: Decoy | 18
- **Pinot Noir**: Banshee | 17
- **Cabernet**: Greenwing | 16
- **House Red or White**: Silvergate | 11

REDS

- Austin Hope, **Cabernet Sauvignon** (IL), Paso Robles, CA | 90
- Beringer, **Cabernet Sauvignon**, Knights Valley, CA | 70
- DETAILS by Sinegal, **Cabernet Sauvignon**, Sonoma County, CA | 105
- Greenwing, **Cabernet Sauvignon**, Columbia Valley, WA | 68
- Silver Oak, **Cabernet Sauvignon**, Alexander Valley, CA | 195
- Unshackled by The Prisoner, **Cabernet Sauvignon**, CA | 70
- Viña Cobos Felino, **Malbec**, Mendoza, Argentina | 56
- Rutherford Hill, **Merlot**, Rutherford, CA | 75
- Seven Hills Walla Walla, **Merlot**, Walla Walla, WA | 56
- Belle Glos Las Alturas, **Pinot Noir**, Santa Lucia Highlands, CA | 115
- Cambria Julia’s Vineyard, **Pinot Noir**, Santa Maria Valley, CA | 72
- Gary Farrell, **Pinot Noir**, Russian River Valley, CA | 105
- Goldeneye, **Pinot Noir**, Anderson Valley, CA | 115
- Four Graces, Pinot Noir, Willamette Valley, OR | 70
- Joseph Faiveley, **Bourgogne Pinot Noir**, Burgundy, France | 95
- Sanford Estate, **Pinot Noir**, Sta. Rita Hills, CA | 120
- The Prisoner, **Pinot Noir**, Sonoma Coast, CA | 110
- Trimbach Reserve, **Pinot Noir**, Alsace, France | 68
- Orin Swift 8 Years in the Desert, **Red Blend**, CA | 115
- Marqués de Cáceres “Excellens” Cuvée Especial, **Rioja**, Rioja, Spain | 40
- Albert Bichot Santenay 1er Cru “Clos Rousseau”, **Burgundy**, Cote de Beaune | 135

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Add-on enhancement only

Late Night Snacks

LATE NIGHT BITES

Priced per piece

Minimum order of 25 pieces

Beef and Cheddar Sliders | 7

Chicken Tenderloin | BBQ and Honey Mustard Dipping Sauce | 6

Corn Dogs | Ketchup and Yellow Mustard | 6

Chicken Empanadas | Salsa Verde, Queso Fresco, Crema | 8

Warm Churros | Caramel and Chocolate Sauce | 7

Priced Per Person

Minimum 25 Guests

Boardwalk Fries | Sea Salt, Old Bay, and Malt Vinegar Toppings | 8

LATE NIGHT STATIONS

Prices per person

Mini 25 Guest Minimum

Sliders | 16

Choice of Two

All Served on Brioche Slider Buns

Served with Housemade Potato Chips, Basil Pesto Aioli, Sriracha Aioli, Tomato Aioli, Ketchup and Mustard

- **Beef Sliders** | American Cheese, Red Onion
- **Short Rib** | Arugula, Sliced Tomato, Chipotle Mayo
- **Bao Bun Orange Chicken** | Hoisin, Cucumber
- **Buffalo Chicken** | Fried Chicken Tender, Blue Cheese, Buffalo Sauce
- **Mini Mangers Half Hot Smoke Bangers** | Peppers and Onions
- **Fried Shrimp Po Boy** | Creole Aioli, Lettuce, Tomato
- **Impossible Burger** (VE, V) | Sautéed Spinach Tomato, Pickled Onion, Herb Aioli
- **Maryland Crab Cake** | Remoulade | Add 6

Nacho Bar | 15

House Fried Corn Tortillas Chips

Toppings | Seasoned Ground Beef, Guacamole, Diced Tomato, Onion, Black Olives, Jalapenos, Sour Cream, Chopped Cilantro, Shredded Cheddar and Jack Cheese

Salsa | Roja, Verde, Pico De Gallo

Wings | 15

Fried and Baked Chicken Wings

Buffalo, Korean Chili Glaze, Teriyaki Sauces

Ranch, Bleu Cheese, Honey Mustard

Carrots, Celery, Pickled Chiles

Street Tacos | 18

Mini Corn and Flour Tortillas

Proteins | Chimichurri Marinated Flank Steak, Chipotle Shredded Chicken, Blackened Mahi Mahi

Toppings | Sweet Corn Pico De Gallo, Cilantro Shredded Cabbage, Pickled Onion, Lettuce, Guacamole, Sour Cream

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Hospitality Suites

****Must Order At Least Two Weeks In Advance****

SUITE DELIGHTS

Priced Per Platter

Serve up to 12 Guests

- Locally Sourced Crudit  | Cucumber Dill and Caramelized Onion Dips | 108
- Hot Artichoke Dip | Roasted Garlic and Crispy Bacon | 84
- Brie en Croute | Apricot or Raspberry Jam | Crackers | 96
- Miniature Pastries, Tarts and Tea Cakes | 72
- Seasonal Fruit Salad | 60
- Assorted Sandwich Platter | 72
- Scones | Raspberry Preserves, Cr me Fraiche | 72

Priced Per Guest

Based on 90 Minutes of Service | Minimum 10 Guests

Garden Party | 18

Assorted Domestic and Imported Cheeses

Fresh Garden Vegetables | Ranch and Cucumber Dill Dips

Seasonal Sliced Fruits and Berries | Yogurt Dip

Crispy Wafers, French Baguettes

Regular and Decaffeinated Coffee and a Selection of Specialty Teas

Sweet and Savory | 22

Assorted House Made Pastries

Quiche Lorraine and Frittata Bites

Seasonal Sliced Fruits and Berries | Yogurt Dip

Regular and Decaffeinated Coffee and a Selection of Specialty Teas

Fingerlicious | 24

Smoked Salmon and Cucumber Dill Finger Sandwiches

Charcuterie Board | Imported and Domestic Meats and Cheeses

Iced Tea, Assorted Soft Drinks, Sparkling and Still Water

Snack Pack | 15

Designer Trail Mix Station | Raisins, Granola, Sunflower Seeds,

Almonds, Mixed Dried Fruits,

Yogurt Covered Pretzels, Banana Chips (V, GF, DF)

Assorted Granola and Energy Bars (V, GF, DF)

House made Chips and Dip

Iced Tea, Assorted Soft Drinks, Sparkling and Still Water

Hole-in-the-Wall Grub | 20

All American Beef Sliders

Fried Chicken and Slaw Biscuit | Honey Butter

French Fries

House Fired Tortilla | Guacamole, Salsa

Iced Tea, Assorted Soft Drinks, Sparkling and Still Water

- Add Bucket of Assorted Domestic Beer (6) | 30
- Add Bucket of Assorted Imported Beer (6) | 36

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DELIGHTFUL BARS

Ultimate Bloody Mary Bar | 200

Priced for Up To 10 Guests

Additional Guests | 14

Based on 90 Minutes of Service

Base Bloody Mary Mix will be Served in Pitchers

- **Poison** | *Please Select One* | Wheatley, Absolut, Tito's Handmade
- **Salad** | Celery, Cucumber Slices, Kosher Pickle Spears, Green Olives, Pickled Jalape os, Marinated Pearl Onions
- **Protein** | Bacon, Cooked Shrimp
- **Flavor** | Lemons, Limes, Tabasco Sauce, Worcestershire Sauce, BBQ Sauce
- **Seasoning** | Old Bay Seasoning, Garlic Salt, Celery Salt, Smoked Paprika, Lemon Pepper, Freshly Ground Black Pepper

Build Your Own Mimosas | 150

Priced for Up To 10 Guests

Additional Guests | 12

Based on 90 Minutes of Service

- **Veuve du Vernay Brut**
- **Flavors** | *Please Select Three* | Watermelon, Strawberry, Pineapple, Grapefruit, Orange, Mango, Cranberry
- **Seasonal Fruits and Berries for Garnish**

Sangria | 150

Priced for Up To 10 Guests

Additional Guests | 12

Based on 90 Minutes of Service

Served in Pitchers | Select Two

- **White Sangria #1** | Silver Gate Chardonnay, Grand Marnier, Simple Syrup, Oranges Slices, Fresh Raspberries, Fresh Strawberries Sliced Thin, Mint
- **White Sangria #2** | Silver Gate Chardonnay, Apple Brandy, Simple Syrup, Oranges Slices, Apples Pieces, Q Mixers Soda Water, Mint
- **White Sangria #3** | Silver Gate Chardonnay, Absolut Citron, Kiwi, Watermelon Balls, Q Mixers Soda Water
- **Red Sangria #1** | Vi a Cobos Felino Malbec, Chambord, Simple Syrup, Oranges Sliced Thin, Red Apples, Fresh Strawberries, Q Mixers Ginger Beer
- **Red Sangria #2** | Silver Gate Cabernet, Absolut Mandrin, Simple Syrup, Fresh Blackberries, Raspberries and Strawberries, Q Mixers Soda Water

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