

Holidays at ASHORE

OCEANFRONT HOTEL



A little bit about us ~

THIS HOLIDAY SEASON, GATHER, CELEBRATE, AND MAKE MEMORIES BY THE SHORE. AT ASHORE OCEANFRONT HOTEL, FESTIVE TRADITIONS MEET ELEVATED COASTAL STYLE, CREATING A REFRESHING ALTERNATIVE TO THE TYPICAL HOLIDAY PARTY VENUE.

AS OCEAN CITY'S NEWEST LIFESTYLE HOTEL AND PART OF MARRIOTT'S TRIBUTE PORTFOLIO, ASHORE OFFERS A SOPHISTICATED BEACHFRONT SETTING WHERE GUESTS CAN STEP AWAY FROM THE ORDINARY AND EMBRACE THE SPIRIT OF THE SEASON. FROM SPARKLING CORPORATE CELEBRATIONS AND ELEGANT GALAS TO INTIMATE TEAM GATHERINGS AND FESTIVE FAMILY EVENTS, EVERY OCCASION IS THOUGHTFULLY DESIGNED TO FEEL EFFORTLESS, MEMORABLE, AND UNIQUELY COASTAL.

WITH MORE THAN 40,000 SQUARE FEET OF BEAUTIFULLY APPOINTED INDOOR AND OUTDOOR EVENT SPACE, OCEANFRONT VIEWS, AND WARM HOSPITALITY, ASHORE PROVIDES THE PERFECT BACKDROP FOR HOLIDAY GATHERINGS OF EVERY SIZE. HERE, THE STRESS OF PLANNING FADES AWAY, REPLACED BY EASY COASTAL CHARM, EXCEPTIONAL CUISINE, AND MOMENTS THAT BRING PEOPLE TOGETHER.

AT ASHORE, HOLIDAY PARTIES AREN'T JUST EVENTS—THEY'RE EXPERIENCES. RAISE A GLASS, CELEBRATE THE SEASON, AND CREATE LASTING MEMORIES WHERE THE BEACH MEETS CELEBRATION. COME ASHORE FOR THE HOLIDAYS!



What to expect:

- Complimentary Upgraded Ocean view Room for the Bride and Groom on the Night of the Wedding
- Discounted Room Rate and group blocks to ensure a safe sleighride home
- Color options of Linens and Napkins
- Custom Floor Plans
- Tables, Chairs, Gift and DJ Tables or Band Staging
- Coffee and Tea Service with Dinner
- Service charge/taxes not included
- Generous set-up time to allow you to incorporate your own themes into décor

A VENUE OF POSSIBILITIES

Shore Deck

A plush and coastal chic space, boasting an adjacent outdoor space that has views of the Atlantic Ocean rendering it ideal for a reception style wedding celebration. Comfortable soft seating furniture staged with textured pillows make this setting one-of-a-kind on the Mid-Atlantic.

The Atlantic Ballroom

The most beautiful event space in Ocean City has 18' vaulted ceilings and crystal chandeliers and can accommodate 150-1,000 guests for a spectacular reception.

Tideline Ballroom

An expansive ground-floor space accented by architectural elements, still offering an intimate atmosphere for up to 150-600 guests.

Seaside 1-3 or 4-6

Fully-renovated salons that can be used individually, seating up to 50-guests, or combined into two large yet intimate spaces holding up to 150-guests seated banquet-style, or up to 250 reception-style.



JINGLE & MINGLE LUNCHEON



The best holiday memories are made around a table, with the ocean just beyond.

Select either of the two Welcome Drinks for each of your guests or a seasonal Crudité, served prior to lunch

Seasonal Specialty Drink

~or~

Champagne Toast

Crudités

Display of Crisp Garden Vegetables

Buttermilk Ranch and Creamy Hummus

Toasted Pita Chips

ALL PLATED LUNCHEONS INCLUDE ARTISANAL ROLLS , SWEET BUTTER AND ICED TEA
FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE AND A SELECTION OF SPECIALTY TEAS SERVED UPON REQUEST

SELECT ONE SALAD (MAY BE PRE-SET OR SERVED)

Ashore Salad | Field Greens, Shaved Carrot, Grape Tomatoes, English Cucumbers, Orange Segments, Balsamic Vinaigrette

Crisp Caesar Salad | Romaine Hearts, Shaved Parmesan, Halved Cherry Tomatoes, Focaccia Croutons, Caesar Dressing

Wedge of Iceberg | Diced Tomato, Smoked Bacon, Diced Red Tomato, Danish Blue Cheese Crumble, Ranch Dressing

Baby Spinach Salad | Red Onion, Candied Pecans, Apple Slices, Goat Cheese, Bacon, Maple Vinaigrette

SELECT ONE ENTREE

Includes Chef's Choice of Seasonal Vegetable

Tuscan Sautéed Chicken Breast

Pearl Couscous, Tomato Basil Relish, Balsamic Glaze

Herb Roasted Chicken Breast

Yukon Gold Mash, Tarragon Jus

Roasted Pork Loin Chimichurri

Sweet Potato Hash

Grilled Mahi Mahi

Herbed Vegetable Rice, Pineapple Mango Chutney

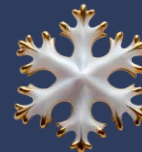
Miso Glazed Pan Seared Salmon (GF)

Jasmine Rice

FINAL COURSE

Assortment of Holiday Cookies for the Table

DECK THE COAST PLATED



CHOICE OF (3) HORS D'OEUVRES

CHILLED SPECIALTIES

Deviled Eggs
Tomato Basil Bruschetta
Smoked Salmon Mousse | Cream Cheese on Cucumber
Caprese Skewer | Roma Tomatoes, Fresh Mozzarella, Pesto
Antipasto Skewers | Marinated Artichoke Hearts,
Kalamata Olives, Roasted Red Peppers (V, GF)
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 | Sweet Chili, Soy Sauce (V)
BBQ or Swedish Meatballs
Mini Reubens
All-Beef Cocktail Franks en Croute | Dijon Mustard
Buffalo Chicken Bites | Blue Cheese Dip
Chicken Tenders | Mango-Ginger Sauce
Tempura Shrimp | Thai Chili Sauce | Add 2
Crab Stuffed Mushroom | Add 2
Beef Wellington | Mushrooms Duxelle in Puff Pastry | Add 2
Seared Pepper Ahi Tuna | Crostini | Add 2
Bacon Wrapped Scallop | Add 3
Mini Maryland Crab Cake | Old Bay Aioli | Add 3
Lamb Lollipop Chops | Mint Marmalade | Add 3

CHOICE OF (1) STATIONARY DISPLAY

Crudités

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

Seasonal Fruit Table

Assorted Hand Cut Melons, Fruits and Berries
Honey Yogurt Dip and Nutella

ALL PLATED DINNERS INCLUDE ARTISANAL ROLLS, SWEET BUTTER AND ICED TEA
FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE AND A SELECTION OF SPECIALTY TEAS SERVED UPON REQUEST

Please Select One Salad (choice of pre-set or served)

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 Cheese, Bacon, Maple Vinaigrette
Wedge of Iceberg | Diced Tomato, Smoked Bacon, Danish Blue Cheese Crumble, Ranch Dressing

MAIN COURSE

Select (2); Includes Chef's Choice of Seasonal Vegetables

 **Olive Oil and Rosemary Seared French Breast Chicken**
Garlic Mashed Potatoes, Aglio e Olio
 **Chicken Marsala**
Roasted Red Skin Potatoes, Mushroom Cream Sauce
 **Braised Short Rib**
Soft Aged Cheddar Polenta, Pan Jus
 **Pan Seared Salmon**
Red Pepper Risotto, Beurre Blanc
 **Roasted Pork Loin Chimichurri**
Sweet Potato Hash
 **Grilled Mahi Mahi**
Herbed Vegetable Rice, Pineapple Mango Chutney

VEGETARIAN ENTRÉE

Select (1)

 **Butternut Squash Ravioli** | Sage, Brown Butter
 **Pasta Primavera** | Seasonal Vegetables, Fresh
Tomatoes, Herbs, Light Pesto Cream Sauce
 **Eggplant Norma** | Bucatini, Pomodoro, Basil,
Ricotta Salata

FINAL COURSE

Assortment of Brownies & Holiday Cookies for the Table

THE WINTER TIDE PLATED



ALL PLATED DINNERS INCLUDE ARTISANAL ROLLS , SWEET BUTTER AND ICED TEAS
FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE AND A SELECTION OF SPECIALTY TEAS SERVED UPON REQUEST

Begin with your pre-selected choice of Welcome Drink to include Seasonal Specialty Drink or Champagne Toast
+
1-Hour of Passed Hors d'oeuvres to include your choice of any three below; package also includes displayed item

COLD SPECIALTIES

- Tomato Basil Bruschetta
- Caprese Skewer | Roma Tomatoes, Fresh Mozzarella, Basil Pesto
- Miniature Dolma (VE)
- Shrimp and Gazpacho Shooter Marinated
- Poached Jumbo Shrimp | Horseradish Cream Sauce
- Truffle Deviled Eggs | Crab

HOT SPECIALTIES

- Punjabi Chicken Samosa
- Four Cheese Arancini | House-made Pomodoro
- Beef Satay | Bangkok Peanut Sauce
- Coconut Shrimp | Tropical Dip
- Crab Stuffed Mushroom
- Beef Wellington | Mushrooms Duxelles in Puff Pastry
- Seared Pepper Ahi Tuna | Crostini

INCLUDED CHEF'S GRAZING TABLE

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



Please Select One Salad (choice of pre-set or served)

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 Cheese, Bacon, Maple Vinaigrette
Wedge of Iceberg | Diced Tomato, Smoked Bacon, Danish Blue Cheese Crumble, Ranch Dressing

MAIN COURSE

Please Select (2); Includes Chef's Choice of Seasonal Vegetables

- * Olive Oil and Rosemary Seared Airline Chicken
Garlic Mashed Potatoes, Aglio e Olio
- * Chicken Marsala
Roasted Red Skin Potatoes, Mushroom Cream Sauce
- * Braised Short Rib
Soft Aged Cheddar Polenta, Pan Jus
- * Herb Marinated Fillet Mignon
Yukon Gold Mashed Potato, Bordelaise Sauce
- * Pan Seared Salmon
Red Pepper Risotto, Beurre Blanc
- * Grilled Swordfish
Pearl Couscous, Roasted Tomato Relish
- * Roasted Pork Loin Chimichurri
Sweet Potato Hash
- * Grilled Mahi Mahi
Herbed Vegetable Rice, Pineapple Mango Chutney

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

FINAL COURSE

Selected Assortment of Dessert Miniatures for the Table

ASHORE HOLIDAY FEAST



INCLUDED CHAMPAGNE TOAST, 1-HOUR OF PASSED HORS D'OEUVRES AND MINIATURE ASSORTED DESSERT PLATES;
PLEASE CHOOSE (4) HORS D'OEUVRES:

CHILLED SPECIALTIES

- Watermelon Skewer | *Goat Cheese, Balsamic, Mint*
- Shrimp and Gazpacho Shooter Marinated
- Poached Jumbo Shrimp | *Horseradish Cream Sauce*
- Truffle Deviled Eggs | Crab

HOT SPECIALTIES

- Beef Satay | *Bangkok Peanut Sauce*
- Coconut Shrimp | *Tropical Dip*
- Crab Stuffed Mushroom
- Beef Wellington | *Mushrooms Duxelles in Puff Pastry*
- Seared Pepper Ahi Tuna | *Crostini*

INCLUDED CHEF'S GRAZING TABLE

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

Choice of Three | One of Each per Guest / Served on Appropriate Slider Rolls and House-made 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*

WHIPPED POTATO BAR

Roasted Sweet Potatoes and Yukon Gold Potatoes

Savory Toppings | Applewood Smoked Bacon, Sharp Cheddar, Broccoli, Sautéed Mushrooms, Scallions, Sour Cream

Sweet Toppings | Pecans, Mini Marshmallows, Toasted Coconut, Brown Sugar, Whipped Butter

MARYLAND CRAB DIP

Blend of our Signature Spices Lump Blue Crab, Melted Cheese, Kettle Potato Chips, Carrots, Celery, Crostini

PLEASE SELECT ONE SALAD (*CHOICE OF PRE-SET OR SERVED ON BUFFET*)

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 Cheese, Bacon, Maple Vinaigrette*

MAIN COURSE

Please Select (3) / Includes Chef's Choice of Seasonal Vegetables

- Chicken Marsala | *Roasted Red Skin Potatoes, Mushroom Cream Sauce*
- Surf & Turf Fillet Mignon & Miniature Crabcake | *Bordelaise Sauce*
- Grilled Swordfish | *Roasted Tomato Relish*
- Grilled Mahi Mahi | *Pineapple Mango Chutney*
- Butternut Squash Ravioli | *Sage, Brown Butter*
- Lobster Mac & Cheese | *Cavatappi Pasta, Hard Shell Canadian Lobster, Creamy Bechamel*
- Braised Short Rib | *Pan Jus*
- Pan Seared Salmon | *Beurre Blanc*

ENHANCEMENT ADD-ONS

SIGNATURE SWEETS

Collection of Bakery Cakes, Cake Pops and European Style Petit Fours, Biscotti
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Specialty Teas

DUO ENHANCEMENT

Maryland Crabcake | 3-4oz Cold Water Lobster Tail | Shrimp Scampi

TRIO OF SLIDERS

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



BAR PACKAGES

Bartender Fees | \$125 per Bartender per Bar up to 2 Hours then \$25 per Hour

Staffing | One Bar Required For Every 100 Guests

Cashier Fees | \$100 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 NA, Michelob Ultra, Corona, Heineken, High Noon Hard Seltzer, Sun Cruiser Classic Iced Tea

TRADITIONAL BARS

Package Bar | *Priced Per Guest*

- First Hour | 22
- 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 | 325

- 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 | 19
- Additional Hours | 8

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 Botanicals, 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



ATLANTIC BALLROOM

WINE ENHANCEMENT



SPARKLING

- Bollinger Special Cuvee, **Brut**, Champagne, France
- Decoy Brut Cuvee, **Sparkling**, CA
- Gloria Ferrer Blanc de Noirs, **Sparkling Rose**
- Moet & Chandon, **Rose Imperial**, Epernay, France
- Villa Sandi NV II Fresco, **Prosecco**, Prosecco DOC
- Veuve Clicquot Yellow Label, **Brut**, Champagne, France
- 2009 Dom Perignon, **Brut Cuvee Champagne**, Epernay, France
- FRE Non-Alcoholic Sparkling Brut, Napa, CA

WHITES + ROSE

- Cakebread Cellars, **Chardonnay**, Napa Valley, CA
- Chateau Montelena, **Chardonnay**, Napa Valley, CA
- Far Niente, **Chardonnay**, Napa Valley
- Louis Latour Macon-Lugny "Les Genievres", **Chardonnay**, Maconnais, France
- Goldschmidt "Singing Tree", **Chardonnay**, Sonoma, CA
- Wente Vineyards Riva Ranch Single Vineyard, **Chardonnay**, Arroyo Seco, Monterey, CA
- Bella Union, **Sauvignon Blanc**, Napa, CA
- Blindfold Blanc De Noir, **White Pinot Noir**, Sonoma County, CA
- August Kessler "R", **Riesling**, Rheingau, Germany
- Chateau d'Esclans Whispering Angel, **Rose**, Provence, France
- Duckhorn Vineyards, **Sauvignon Blanc**, North Coast, CA
- Kim Crawford, **Sauvignon Blanc**, Marlborough, NZ

REDS

- Austin Hope, **Cabernet Sauvignon** (IL), Paso Robles, CA
- Beringer, **Cabernet Sauvignon**, Knights Valley, CA
- DETAILS by Sinegal, **Cabernet Sauvignon**, Sonoma County, CA
- Greenwing, **Cabernet Sauvignon**, Columbia Valley, WA
- Silver Oak, **Cabernet Sauvignon**, Alexander Valley, CA
- Unshackled by The Prisoner, **Cabernet Sauvignon**, CA
- Vina Cobos Felino, **Malbec**, Mendoza, Argentina
- Rutherford Hill, **Merlot**, Rutherford, CA
- Seven Hills Walla Walla, **Merlot**, Walla Walla, WA
- Belle Glos Las Alturas, **Pinot Noir**, Santa Lucia Highlands, CA
- Cambria Julia's Vineyard, **Pinot Noir**, Santa Maria Valley, CA
- Gary Farrell, **Pinot Noir**, Russian River Valley, CA
- Goldeneye, **Pinot Noir**, Anderson Valley, CA
- Four Graces, **Pinot Noir**, Willamette Valley, OR
- Joseph Faiveley, **Bourgogne Pinot Noir**, Burgundy, France
- Sanford Estate, **Pinot Noir**, Sta. Rita Hills, CA
- The Prisoner, **Pinot Noir**, Sonoma Coast, CA
- Trimbach Reserve, **Pinot Noir**, Alsace, France
- Orin Swift 8 Years in the Desert, **Red Blend**, CA
- Marques de Caceres "Excellens" Cuvee Especial, **Rioja**, Rioja, Spain
- Albert Bichot Santenay 1er Cru "Clos Rousseau", **Burgundy**, Cote de Beaune

BY THE GLASS

- Sparkling: **Chandon Brut**
- Pinot Grigio: **Ferrari-Carano**
- Sauv Blanc: **Kim Crawford**
- Red Blend: **Decoy**
- Pinot Noir: **Banshee**
- Cabernet: **Greenwing**
- House Red or White: **Silvergate**



TIDELINE BALLROOM

Wine Spectator



AWARD
OF
EXCELLENCE
2026



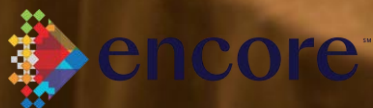
Holidays at
ASHORE
AUDIO VISUAL
ENHANCEMENTS

Sound Package
(1000w + speakers)

1000w

See

hts



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