

THE / 50
FIFTY /
GROUP *Catering*

CATERING & GROUP DINING

About Us

Launched in 2008 by Scott Weiner and Greg Mohr with the namesake The Fifty/50 Sports Bar, The Fifty/50 Group is one of the most versatile hospitality companies in Chicago. Both former Lettuce Entertain You veterans, partners Weiner and Mohr have since opened unique, inviting spaces across the city that each have their own flair.

Rooftop & Outdoor Venues

Experience the breathtaking cityscape from our terraces & rooftops at unmatched locations, where the skyline serves as a stunning backdrop to your memorable event.

Bespoke & Eclectic

Our bespoke indoor spaces, such as The Berkshire Room, are meticulously designed to create an intimate and elegant setting, perfect for tailored events that require a touch of sophistication and exclusivity.

Neighborhood Character

Each of our neighborhood venues, such as Roots Handmade Pizza, embodies the unique character and charm of its locale, offering a warm, inviting atmosphere that resonates with local flair and Chicago spirit.

Iconic Locations

Host your event at iconic Chicago landmarks like The Sears Tower, Second City Theaters, McCormick Place and more where rich history and distinctive architecture enhance every gathering.

Hospitality is our honor at The Fifty/50 Group. No small detail is overlooked by our team of veteran pros, guaranteeing an excellent event from start to finish. From corporate catering to on-site and off-site weddings, our team is prepared to handle any celebration that comes their way. We'll work closely with you and your clients to create a menu to your liking. With over 12 locations, there is something for everyone!

CONTACT US TODAY
catering@thefifty50.com or
events@thefifty50.com



Brunch

PASSED APPETIZERS

priced per dozen / 2 dozen minimum per selection

Avocado Toast Bites **v**

Multigrain, Arugula, Tomato, Goat Cheese ... 44

Zucchini Fritter **v**

Herb Yogurt Sauce ... 46

Mini Lobster Rolls

Old Bay Aioli, Dill, Trout Roe ... 72

Everything Avocado Bites

Multigrain, Goat Cheese, Cucumber, Tomato, Bacon ... 52

Black Bean Sliders **v**

Russian Dressing ... 58

Beef Sliders*

Dijonnaise, Cheddar, Caramelized Onions, Dill Pickle ... 60

King Trumpet Mushroom Skewers **v/GF**

Espelette Aioli, Crispy Shallots ... 52

MINI PASTRIES

select 2 options per platter

Blueberry Muffin | Chocolate Muffin **vg** | Lemon Poppyseed Muffin |

Plain Croissant | Chocolate Croissant | Ham & Cheese Croissant |

Herb & Goat Cheese Croissant | Trail Mix Scone | Blueberry Scone |

Small (12 pieces) ... 34 / Medium (24 pieces) ... 68 / Large (36 pieces) ... 102

GF - GLUTEN FREE | **V** - VEGETARIAN | **VG** - VEGAN



Brunch

PLATTERS

stationed

FRESH FRUIT & BERRY PLATTER **V/GF**

Seasonal Selection of Fruit and Berries

Small (serves 8-12) ... 75 / **Large** (serves 18-24) ... 120

HUMMUS PLATTER **v**

Carrots, Cucumbers, Peppers, Broccoli and Served with Grilled Bread

Small (serves 8-12) ... 100 / **Large** (serves 18-24) ... 160

VEGETABLE PLATTER **v**

Seasonal Selection of Vegetables and Served with Ranch

Small (serves 8-12) ... 75 / **Large** (serves 18-24) ... 150

LOX PLATTER

6 Plain Bagels / 6 Everything Bagels, 2 lbs of Homemade Lox,
3 Half Pints of Cream Cheese (choice of Plain or Chives),
Includes Pickled Red Onions, Capers, Tomatoes, Local Greens

Regular (12 bagels) ... 250

BAGEL PLATTER **v**

Half Plain Bagels / Half Everything Bagels,
Includes House-Made Butters, Jams and Spreads

Small (12 bagels) ... 65 / **Large** (24 bagels) ... 95

AVOCADO TOAST PLATTER **v**

6 Plain Bagels / 6 Everything Bagels, 2 lbs House-Made
Avocado Spread, Crumbled Goat Cheese, Pickled Red Onions,
Capers, Tomatoes, Local Greens

Regular (12 bagels) ... 225

BRUNCH BEVERAGES

Orange Juice ... 27.50

One Gallon. Includes 12 Cups

“Dark Matter” Coffee Box ... 40

Choice of Regular or Decaf; Includes 12 Cups,
Served with Cream and Sugar



Brunch

BUFFET SERVICE

serves 12 guests

Mac & Cheese **v**

Noodles, Cheese Sauce, Herbed Bread Crumbs ... 75

Biscuits and Gravy

Buttermilk Biscuits and Traditional Sausage Gravy ... 96

Vegan Biscuits and Gravy **vg**

Vegan Biscuits and Mushroom Gravy ... 96

add **Chorizo Tofu** ... +55

Market Salad **v**

Local Greens, Cucumbers, Tomatoes, Pickled Red Onions, Hard Boiled Eggs, Radish, Sunflower Seeds, Hearts of Palm, Dijon Vinaigrette ... 85

Shaved Brussels Salad **v**

Manchego, Toasted Hazelnuts, Apples, Dried Cranberries, Scallions, Mustard Vinaigrette ... 85

Yogurt Parfait Glasses **v**

Greek Yogurt, Housemade Granola, Seasonal Fruit, Honey ... 80

Plain Pancakes **v**

Served with Maple Syrup, Whipped Cream ... 75 (24 pancakes)

Scrambled Eggs **v** ... 80

Bacon ... 90 (48 pieces)

Sausage ... 90 (24 pieces)

Confit Breakfast Potatoes ... 75



BREAKFAST SANDWICHES

served as a platter, each platter consists of 12 half sandwiches

Christo's Choice

Fried Egg, Maple Glazed Bacon, Tomato Jam, Aioli, Brioche Bun ... 84

Chicky Biscuit

Piri Piri Fried Chicken, Fried Egg, Garlic Aioli, Buttermilk Biscuit ... 96

Truffle Bomb

Truffle Eggs, Roasted Mushrooms, Fontina Cheese, Bagel ... 96

Chorizo & Egg

Scrambled Eggs, Chorizo, Roasted Red Peppers, Portuguese Mayo, English Muffin ... 80

House Smoked Lox

Lemon Dill Mascarpone, Pickled Onions, Bagel ... 120

The Grand Ave

Scrambled Eggs, Chicken Sausage, Caruso's Gardiniera, Mozzarella, Garlic Aioli, English Muffin ... 90

Avocado Toast

Avocado, Lemon Mascarpone, Pickled Onions, Radish, Chili Crunch, Cucumber ... 120

LUNCH SANDWICHES

served as a platter or in a boxed lunch

Sage Roasted Turkey

Bacon, Fig Jam, Brie Cheese, Arugula, Sourdough

Meatloaf Sandwich

Shallot Jam, Garlic Aioli, Fried Onion Strings

Reuben Sandwich

House Cured Pastrami, Pickled Cabbage, Louie Dressing

Lobster Roll (+25 platter; +5 boxed lunch)

Canadian Lobster, Aioli, Celery, Chives

LUNCH SANDWICH PLATTER ... 125

consists of six sandwiches,
choose two options

BOXED LUNCH ... 25

includes:

Sandwich,
Plain Chips,
Pickle Spear,
Cakeball





Happy Hour

PASSED APPETIZERS

priced per dozen / 2 dozen minimum per selection

SEAFOOD

Grilled Shrimp Cocktail **GF**

Cocktail Sauce, Lemon ... 72

Ahi Tuna Tartare* **GF**

Toasted Sesame Dressing, Scallions ... 75

Mini Lobster Roll

Old Bay Aioli, Dill, Trout Roe ... 75

Crab Cake

Lemon Mustard Sauce ... 75

Oysters on the Half Shell* **GF**

Mignonette ... 75

VEGETARIAN

Black Pepper & Gruyère Gougère **v**

Caper Lemon Cheese Filling ... 50

Seasonal Bruschetta **v**

Chef's Selection of Seasonal Vegetables ... 50

Black Bean Sliders **v**

Russian Dressing ... 60

Summer Roll **VG/GF**

Carrots, Cucumber, Avocado, Herbs, Sweet Chili Sauce ... 72

Mushroom Toast **v**

Brioche, Herbed Mushroom Duxelle, Chives ... 65

Zucchini Fritter **v**

Herb Yogurt Sauce ... 65

King Trumpet Mushroom Skewers **V/GF**

Espelette Aioli, Crispy Shallots ... 65

CHICKEN

Grilled Chicken Skewers **GF**

Truffle Honey ... 65

Fried Chicken Slider

Buffalo Ranch, Pickles, Brioche ... 65

BEEF

Beef Tartare*

Capers, Onions, Lemon, Olive Oil, Brioche ... 70

Sweet BBQ Meatballs **GF**

Sweet BBQ Braised Meatballs ... 60

Marinated Steak Skewers **GF**

Chimichurri, Lime ... 75

Beef Sliders

Dijonnaise, Cheddar, Caramelized Onions,
Dill Pickle ... 70

PORK

Bacon Wrapped Dates **GF**

Almonds, Balsamic Glaze ... 55

Pork Belly Skewers **GF**

Sweet Chili Sauce ... 65

Pulled Pork Sliders **GF**

BBQ Sauce, Coleslaw ... 65



Happy Hour

BOARDS

stationed, serves 12

CRUDITÉ BOARD **V/GF**

Served with Parmesan Ranch ... 150

HUMMUS BOARD **V**

Carrots, Cucumbers, Peppers, Broccoli and
Served with Grilled Pita ... 130

HOUSE-MADE CHIPS & DIP **V**

Ask for our current offerings ... 115

CHEESE BOARD **V**

Selection of Cheese and Served with
Seasonal Garnish and Bread ... 225

CHARCUTERIE BOARD

Selection of Cured Meats and Served with
Seasonal Garnish and Bread ... 250

OYSTERS ON THE HALF SHELL **GF**

Cocktail Sauce, Mignonette ... 200 (50 pieces)

SEAFOOD TOWER **GF**

24 Oysters, 20 Shrimp Cocktail, 4 Lobsters (1 lb),
Ahi Tuna Tartare, Lemons, Limes, Mignonette,
Cocktail Sauce, Mustard Sauce ... Market Price



Dinner

ACTION STATIONS

chef/attendant fee will apply

ROAST PRIME RIB OF BEEF GF

Potato Gratin, Seasonal Vegetable, Horseradish Cream, Au Jus

Station (serves 25 - 30) ... 1000

BEEF TENDERLOIN GF

Pomme Purée, Seasonal Vegetable, Mustard, Jus

Station (serves 20 - 25) ... 800

TURKEY BREAST GF

Pomme Purée, Seasonal Vegetable, Brown Gravy

Station (serves 15 - 20) ... 400

WHOLE ROASTED SALMON GF

Dijon Dill Sauce, Wild Rice

Station (serves 20 - 25) ... 650

SUCKLING PIG

Parmesan Grits, Housemade BBQ, Honey Mustard, Cornbread

Station (serves 20 - 25) ... market price

PASTA STATION

Marinara Sauce, Alfredo Sauce, Bolognese Sauce,

Served with Garlic Butter Baguettes

Station ... 30 per guest



Prix Fixe

PLATED DINNER MENU

Individually Plated Dinner ... 90 per guest

add **Bread Basket** Served with Seasonal Butter ... +4 per guest

SALADS ... select one salad for your guests to enjoy

Shaved Brussels Salad **V/GF** Manchego, Toasted Hazelnuts, Apples, Dried Cranberries, Scallions, Mustard Vinaigrette

Caesar Salad Romaine, Arugula, Shaved Parmesan, Garlic Croutons, Chives, Caesar Dressing

BLT Salad Arugula, Romaine, Bacon, Tomatoes, Roasted Balsamic Onions, Garlic Croutons, Blue Cheese Dressing

Little Gem Wedge Salad **GF** Cucumber, Carrots, Radish, Eggs, Pickled Onions, Parsley, Bacon, Ranch Dressing

ENTREES ... select three entrees for your guests to pre-select one

Braised Short Rib **GF** Glazed Carrots, Roasted Cipollini Onions, Pomme Purée, Jus

Pasta Bolognese Bolognese Sauce, Ricotta, Parm, Basil

Roasted Chicken **GF** Polenta, Charred Broccolini, Basil Chicken Jus

Cauliflower Steak **VG/GF** Braised Butter Beans, Romesco, Lemon Oil

Roasted Salmon Israeli Couscous Salad, Dill Beurre Blanc

Pork Chop **GF** Lentils, Braised Fennel, Herb Jus

Vegetable Pasta **V** Lemon Cream Alfredo, Peas, Spinach, Red Pepper

Filet Mignon* **GF** Truffle Mashed Potatoes, Roasted Maitake Mushrooms, Bordelaise, Served Medium ... +7 per guest

DESSERTS ... select one dessert for your guests to enjoy

Crème Brûlée Vanilla Crème Brûlée, Topped with Seasonal Fruit

Chocolate Cake **GF** Flourless Chocolate Cake, Chocolate Mousse, Chocolate Ganache, Raspberry Gel, Fresh Raspberry

Tiramisu Marsala Cream, Lady Finger Sponge, Espresso Syrups

Panna Cotta Lemon Panna Cotta, Fruit Compote

**in lieu of a plated dessert, \$5 per guest can be allocated towards a custom cake or sweets table.*

GF - GLUTEN FREE | V - VEGETARIAN | VG - VEGAN



Prix Fixe

FAMILY STYLE DINNER MENU

Family Style ... 110 per guest

add **Bread Basket** Served with Seasonal Butter ... +4 per guest

SALADS ... select one salad for your guests to enjoy

Shaved Brussels Salad **V/GF** Manchego, Toasted Hazelnuts, Apples, Dried Cranberries, Scallions, Mustard Vinaigrette

Caesar Salad Romaine, Arugula, Shaved Parmesan, Garlic Croutons, Chives, Caesar Dressing

BLT Salad Arugula, Romaine, Bacon, Tomatoes, Roasted Balsamic Onions, Garlic Croutons, Blue Cheese Dressing

Little Gem Wedge Salad **GF** Cucumber, Carrots, Radish, Eggs, Pickled Onions, Parsley, Bacon, Ranch Dressing

ENTREES ... select three entrees for your guests to enjoy

Braised Short Rib **GF** Glazed Carrots, Roasted Cipollini Onions, Pomme Purée, Jus

Pasta Bolognese Bolognese Sauce, Ricotta, Parm, Basil

Roasted Chicken **GF** Polenta, Charred Broccolini, Basil Chicken Jus

Cauliflower Steak **VG/GF** Braised Butter Beans, Romesco, Lemon Oil

Roasted Salmon Israeli Couscous Salad, Dill Beurre Blanc

Pork Chop **GF** Lentils, Braised Fennel, Herb Jus

Vegetable Pasta **V** Lemon Cream Alfredo, Peas, Spinach, Red Pepper

Filet Mignon* **GF** Truffle Mashed Potatoes, Roasted Maitake Mushrooms, Bordelaise, Served Medium ... +7 per guest

DESSERTS ... select one dessert for your guests to enjoy

Crème Brûlée Vanilla Crème Brûlée, Topped with Seasonal Fruit

Chocolate Cake **GF** Flourless Chocolate Cake, Chocolate Mousse, Chocolate Ganache, Raspberry Gel, Fresh Raspberry

Tiramisu Marsala Cream, Lady Finger Sponge, Espresso Syrups

Panna Cotta Lemon Panna Cotta, Fruit Compote

**in lieu of a plated dessert, \$5 per guest can be allocated towards a custom cake or sweets table.*

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Dinner

SALADS

Individual plated salads / pan (serves 10-12)

Classic Caesar

Romaine and Red Leaf Lettuce, Crispy Prosciutto, Shaved Parmesan, Garlic Sesame Croutons, Creamy Caesar Dressing

Individual ... 15 / **Pan** (serves 10-12) ... 60

Greek-Like Salad **v**

Romaine and Baby Spinach, Parsley, Dill, Mint, Feta Cheese, Cucumbers, Kalamata and Green Olives, Red Onions, Pepperoncini, Red and Green Bell Peppers, Fried Capers, Sunflower Seeds, Crispy Pita, Greek-Feta Vinaigrette

Individual ... 15 / **Pan** (serves 10-12) ... 60

Tomato, Avocado & Mozzarella **v/GF**

Romaine and Red Leaf Lettuce, Cherry Tomatoes, Avocado, Roasted Corn, Housemade Mozzarella, Sunflower Seeds, Cilantro Vinaigrette

Individual ... 17 / **Pan** (serves 10-12) ... 75

Cobb Salad

Romaine, Arugula, Cabbage, Tomatoes, Pickles, Corn, Scallions, Dill, Egg, Garlic Sesame Croutons, Buttermilk Black Truffle Dressing

Individual ... 17 / **Pan** (serves 10-12) ... 70

BLT Salad **GF**

Arugula, Romaine, Red Onions, Roasted Carrots, Radish, Grape Tomatoes, Garlic Sesame Croutons, Parsley, Blue Cheese Crumble, Bacon, Blue Cheese Dressing

Individual ... 16 / **Pan** (serves 10-12) ... 70

Southwest Chipotle Chicken & Avocado

Arugula, Cilantro, Cabbage, Pulled Chicken, Radish, Avocado, Corn, Crispy Shallots, Pickled Red Onions, Tajin-roasted Sweet Potatoes, Tortilla Strips, Black Beans, Queso Cotija, Creamy Chipotle Dressing

Individual ... 17 / **Pan** (serves 10-12) ... 70

Sesame Chicken Salad

Shredded Cabbage and Romaine, Pulled Chicken, Roasted Mushrooms, Roasted Carrots, Broccoli, Radish, Scallions, Parsley, Fried Ramen, Toasted Sesame Seeds, Sesame Vinaigrette

Individual ... 16 / **Pan** (serves 10-12) ... 60

Not a Carrot in the World

Romaine and Kale, Arugula, Avocado, Scallions, Radish, Mango, Roasted Cauliflower, Crispy Shallots, Lemon, Sesame and Sunflower Seeds, Roasted Carrots, Carrot Tahini Dressing

Individual ... 15 / **Pan** (serves 10-12) ... 70

ADD-ONS

Extra Salad Dressings ... +1 / +10

Marinated Grilled Chicken Breast ... +5 / +25

Pulled Chicken ... +5 / +25

Skirt Steak* ... +6 / +35

Garlic Shrimp ... +6 / +35

Blackened Shrimp ... +6 / +35



Dinner

ENTREES

serves 12

Pan-Seared Salmon

Corn and Tomato Relish, Sunflower Seeds, Cilantro Vinaigrette ... 140

Pan-Fried Chicken

Breaded Chicken Breast, Lemon Sauce, Arugula,
Balsamic, Parmesan ... 110

Eggplant Parmesan

Breaded Eggplant, Garlic Parmesan Bread Crumbs,
Mozzarella, Marinara Sauce ... 75

Chicken Piccata

Breaded Pan Fried Chicken Breast, Lemon Caper Sauce ... 95

Tomato Braised Short Rib

Slow Cooked Short Ribs with Tomato, Au Jus, Basil,
Carrots, Onions, Fennel Seeds ... 195

Chicken Cacciatore

Roasted Chicken Thighs, Cooked in Tomato Sauce, Bell Peppers,
Onions, Green Olives, Carrots, Basil, Thyme ... 95

Salmon Piccata

Grilled Salmon, Served with Roasted Potatoes, Piccata Sauce,
Lemon, Garlic, Capers ... 150

GF - GLUTEN FREE | **V - VEGETARIAN** | **VG - VEGAN**



Dinner

PASTAS

stationed, half pan serves 12

Chicken Parm Over Ziti

Breaded Chicken Cutlets, Sautéed in Garlic Butter,
Topped with Parmesan, Provolone Cheese, Marinara ... 90

Mac 'N Cheese **v**

Macaroni tossed in Creamy Three Cheese Sauce,
Topped with Parmesan Bread Crumbs ... 60

Almost Famous Lasagna **v**

For everyone else, it's only available on Sunday Night.

Fresh Pasta layered with Parmesan Bechamel
and a blend of Whipped Cheese, Topped with
your choice of sauce ... 90

Ziti & Meatballs

Ziti tossed in our Signature Pappy Sauce,
Topped with Parmesan and Meatballs ... 90

Shrimp Scampi

Shrimp Sautéed with White Wine, Lemon, Garlic,
Fresh Herbs, Tossed with Ziti Pasta ... 100

Ziti Pasta **v**

Ziti tossed with Traditional Alfredo Sauce

Primavera Peppers, Onions, Broccoli ... 60

Chicken ... 70

Shrimp ... 85

Baked Ziti

Vodka Sauce and Crumbled Sausage, Baked
with Mozzarella and Parmesan Cheese ... 75

SIDES

serves 10-12

Garlic Bread **v** ... 30

Seeded French Bread,
Topped with Garlic Butter

Curly Fries **vg** ... 45

Sweet Potato Fries **vg** ... 45

Chicken Fingers ... 65

Served with various Dipping Sauces

House-Made Chips ... 35

Seasoned with Salt and Pepper

Roasted Broccoli **v** ... 40

Topped with Garlic Butter

Roasted Brussels Sprouts **v** ... 55

Topped with Balsamic Reduction

Fried Elote Ribs **v** ... 48

Topped with Cotija Cheese and Tajin



Signature

SWEETS BY WEST TOWN BAKERY

sold by the dozen, one flavor per dozen

MINI CAKEBALLS ... 25 per dozen*

Red Velvet | Triple Chocolate **VG** | French Toast | Vanilla Sprinkle |
Chocolate Sprinkle **VG** | Chocolate Chip **VG** | Lemon Almond |
Chocolate Peanut

MINI COOKIES ... 36 per dozen*

Chocolate Chip **VG** | Snickerdoodle **VG** | Oatmeal Raisin | M&M |
Strawberry Almond | Peanut Butter White Chocolate Chip

MINI CUPCAKES ... 36 per dozen*

Vanilla/Vanilla | Chocolate/Chocolate **VG** | Vanilla/Chocolate | Salted Caramel |
Carrot/Cream Cheese | Red Velvet | Chocolate/Peanut Butter |
GF Vanilla/Vanilla **GF** ... add 6 | GF Chocolate/Chocolate **GF** ... add 6

MINI TARTS ... 60 per dozen*

Opera | Lemon | Chocolate Caramel | Seasonal Fruit

MINI CHEESECAKE BITES ... 60 per dozen*

Plain | Chocolate Chip | Seasonal Fruit

BROWNIE BITES ... 115 per tray (108 bites per tray)

Old Fashioned | GF Old Fashioned **GF** ... add 6

RICE KRISPIE BITES ... 60 per tray (36 bites per tray)

Regular | Fruity Pebble

MACARONS ... 60 per dozen

Chocolate | Red Velvet | Birthday Cake | Chocolate Mint | Peanut Butter & Jelly

DOUGHNUTS ... 60 per dozen

Vanilla Sprinkle | Chocolate Sprinkle | Coffee | Homer Sprinkle | Old Fashioned |
Samoa | Chris-P-Creme | Apple Cider | Red Velvet Cake

GF - GLUTEN FREE | **V** - VEGETARIAN | **VG** - VEGAN



Brunch + Dinner

DRINK PACKAGES

priced per person

PREMIUM BAR

two hours ... 60 pp / additional hour ... 10 pp

Spirits | Open Bar

Wine | Open Cellar

Beer | All Beer

Non-Alcoholic | Soft Drinks & N/A Beverages

CLASSIC BAR

two hours ... 50 pp / additional hour ... 10 pp

Vodka | Svedka

Gin | Broker's

Tequila | Corazon Blanco

Rum | Plantation Three Star White

Whiskey | Benchmark Bourbon, Wild Turkey Rye,
Johnnie Walker Black Label

Wine | House Sparkling, White, Rosé, Red

Beer | All Beer

Non-Alcoholic | Soft Drinks & N/A Beverages

WINE & BEER BAR

two hours ... 40 pp / additional hour ... 10 pp

Wine | Sparkling, White, Rosé, & Red (*one of each*)

Beer | All Beer

Non-Alcoholic | Soft Drinks & N/A Beverages

BRUNCH BAR

two hours ... 30 pp / additional hour ... 17 pp

Mimosa | Cava & Orange Juice

Beermosa | Light Beer & Orange Juice

Bloody Mary | Vodka & Bloody Mary Mix

Wine | House Sparkling, White, Rosé, & Red

Beer | All Beer

Non-Alcoholic | Soft Drinks & N/A Beverage

PRE-PAID CONSUMPTION

individually ordered drinks charged to prepaid tab

CONSUMPTION ADD-ONS

Craft Cocktail | 12 pp

House Wine, Beer, Seltzer or Redbull | 8 pp

(no more than two options)

Champagne Service | 18 pp

Coffee & Tea Station | 7 pp

TERMS & CONDITIONS

A Drink Package is required with all onsite events.

Shots not included in packages.

Please note our spirits list is ever changing, if one of the brands is no longer carried we will replace it with a lateral or upgraded option.

Above costs are exclusive of taxes, service charges, etc

