

HOTEL  
PÈRE MARQUETTE



## COFFEE BREAK

### THE MEETING PLANNER PACKAGE

Minimum of 25 Guests Please  
A \$2.00 Extra Charge per Guest Applies if Under the Minimum

<p><b>Pre-Meeting</b> Freshly Brewed Coffee, Freshly Brewed Decaffeinated Coffee, a Variety of Herbal Teas and An Assortment of Freshly Baked Muffins and Danish Pastry</p>	<p><b>Mid-Morning Freshener</b> Freshly Brewed Coffee, Freshly Brewed Decaffeinated Coffee, a Variety of Herbal Teas, Assorted Soft Drinks and Bottled Water</p>	<p><b>Afternoon Time-Out</b> Freshly Brewed Coffee, Freshly Brewed Decaffeinated Coffee, a Variety of Herbal Teas, Assorted Soft Drinks, Bottled Water, Freshly Baked Cookies</p>
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\$15.00 per Person

Also Available Individually at the Following Prices

<p><b>Pre-Meeting</b> \$6.00 per Person</p>	<p><b>Mid-Morning Freshener</b> \$4.00 per person</p>	<p><b>Afternoon Time-Out</b> \$6.00 per Person</p>
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Assorted Juices Add \$1.95 per Guest

### ALA CARTE COFFEE BREAK ITEMS

#### Beverages & Snacks

Freshly Brewed Coffee	\$20.00 per Gallon	Cold Milk Cartons	\$1.75 each
Freshly Brewed Decaffeinated Coffee	\$20.00 per Gallon	Hot Chocolate	\$1.75 each
Iced Tea	\$9.00 per Liter	Herbal Teas	\$1.75 each
Lemonade	\$9.00 per Liter	Ice Cream Bars	\$1.75 each
Chilled Fruit Juices	\$11.50 per Liter	Granola Bars	\$1.50 each
Orange Juice	\$13.50 per Liter	Candy Bars	\$1.50 each
Non-Alcoholic Fruit Punch	\$25.00 per Gallon	Individual Bags of Chips	\$1.50 each
Bottled Water	\$2.50 each	Whole Fresh Fruit	\$1.50 each
Soft Drinks	\$1.50 each		

#### From the Bake Shop

Buttermilk Biscuits, Butter & Preserves	\$14.00 per Dozen	Chocolate Fudge Brownies	\$24.00 per Dozen
Freshly Baked Cookies	\$20.00 per Dozen	Fresh Fruit Tartlets	\$27.00 per Dozen
Freshly Baked Mini Danish	\$20.00 per Dozen	Biscotti	\$27.00 per Dozen
Donuts	\$20.00 per Dozen	Freshly Baked Danish	\$28.00 per Dozen
Assorted Fresh Muffins	\$23.00 per Dozen	Cinnamon Rolls	\$28.00 per Dozen
Mini Pecan Rolls	\$23.00 per Dozen	Dessert Bars	\$29.00 per Dozen
Crumb Cake	\$23.00 per Dozen	Assorted Jumbo Muffins	\$29.00 per Dozen
Bagels and Cream Cheese	\$24.00 per Dozen	Assorted Truffles	\$34.00 per Dozen
Croissants with Butter and Preserves	\$24.00 per Dozen		

The above items are subject to a 9.25% State Tax, a 0.50% County Tax, a 2% City Tax and a 17% service charge.  
The Hotel Pere Marquette reserves the right to change menu items and prices without notice.

## CONTINENTAL BREAKFAST

### Continental I

Sliced Fruit  
A Variety of Breakfast Pastries  
Preserves and Butter  
Chilled Juice  
Herbal Teas  
Soft Drinks  
Iced Tea and Bottled Water  
Freshly Brewed Coffee and Decaffeinated Coffee  
\$9.25 per Person

### Continental II

A Variety of Breakfast Pastries  
Preserves and Butter  
Chilled Juice  
Herbal Teas  
Soft Drinks  
Iced Tea and Bottled Water  
Freshly Brewed Coffee and Decaffeinated Coffee  
\$7.50 per Person

## SPECIALTY BREAKS

Minimum 25 Guests Please

### Coffee Lovers Break

Premium Brewed Coffee  
Flavored Syrups  
Flavored Creams  
Chocolate Twist Cookies  
Biscotti  
Nutmeg  
Vanilla  
Chocolate Shavings  
\$7.50 per Person

### Ice Cream Social

A Make Your Own Sundae Bar with  
Vanilla Ice Cream  
Chocolate Ice Cream  
Hot Fudge  
Caramel and Strawberry Toppings  
Whipped Cream  
Chopped Walnuts and Cherries  
\$9.25 per Person

### Take Me Out to the Ball Park

Hot Dogs with Mustard, Relish and Onion, Bags of Popcorn, Boxes of Cracker Jack, Soft Drinks  
\$9.00 per Person  
Add a Keg of Beer for \$250.00

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## **BREAKFAST**

### **BREAKFAST ENTREES**

Cholesterol- Free Eggs May Be Substituted In Any Egg Dish for an Additional \$2.00 per Person

#### **Thick Cut French Toast**

Texas Toasted Dipped in Sweet Cinnamon Vanilla Flavored Egg, Toasted on the Griddle Until Golden Brown Topped with Strawberries Served with Warm Syrup  
Freshly Brewed Coffee and Decaffeinated Coffee  
Chilled Juice, Herbal Tea or Milk  
\$8.75 per Person

#### **The All American**

Fresh Seasonal Fruit Medley  
Scrambled Eggs with Cheese  
Crisp Bacon or Country Sausage Links  
Breakfast Potatoes  
Buttermilk Biscuits with Berry Preserves and Butter  
Freshly Brewed Coffee and Decaffeinated Coffee  
Chilled Juice, Herbal Tea or Milk  
\$9.75 per Person

#### **Big Mix Breakfast**

Scrambled Eggs with the "Big Mix" of Diced Ham, Bacon and Sausage  
Breakfast Potatoes, Fresh Fruit Garnish  
Buttermilk Biscuits  
Freshly Brewed Coffee and Decaffeinated Coffee  
Chilled Juice, Herbal Tea or Milk  
\$9.25 per Person

#### **Corned Beef Hash with Poached Eggs**

Fresh Seasonal Fruit Medley  
Corned Beef Hash and Poached Eggs on an English Muffin  
Breakfast Potatoes  
Assorted Pastry Basket  
Freshly Brewed Coffee and Decaffeinated Coffee  
Chilled Juice, Herbal Tea or Milk  
\$11.00 per Person

#### **Sunshine Scramble**

Fresh Seasonal Fruit Medley  
Crisp Bacon or Country Sausage Links  
Breakfast Potatoes  
Buttermilk Biscuits with Berry Preserves and Butter  
Freshly Brewed Coffee, Decaffeinated Coffee, Chilled Juice, Herbal Tea or Milk  
Eggs Scrambled with your Choice of Three:  
Diced Ham, American Cheese, Swiss Cheese, Cheddar Cheese, Sliced Mushroom, Jalapeno Peppers, Scallions, Diced Tomatoes, Diced Onion  
\$12.00 per Person

#### **Western Breakfast**

Strawberries and Pineapple with Toasted Almonds  
Scrambled Eggs with Cheese, Ham, Peppers & Onion  
Assorted Pastry Basket  
Freshly Brewed Coffee and Decaffeinated Coffee  
Chilled Juice, Herbal Tea or Milk  
\$12.50 per Person

#### **Eggs Benedict**

Fresh Seasonal Fruit Medley  
Canadian Style Bacon and Poached Eggs on an English Muffin Topped with Hollandaise Sauce  
Breakfast Potatoes  
Assorted Pastry Basket  
Freshly Brewed Coffee and Decaffeinated Coffee  
Chilled Juice, Herbal Tea or Milk  
\$12.50 per Person

### **Steak & Eggs**

Half Grapefruit  
Breakfast Steak  
Scrambled Eggs  
Breakfast Potatoes  
Buttermilk Biscuits with Berry Preserves and Butter  
Freshly Brewed Coffee and Decaffeinated Coffee  
Chilled Juice, Herbal Tea or Milk  
\$14.75 per Person

### **The Presidents Breakfast**

Fresh Seasonal Fruit Cup  
Beef Tenderloin and Poached Eggs  
on an English Muffin with Béarnaise Sauce  
Lyonnais Potatoes  
Assorted Pastry Basket  
Freshly Brewed Coffee and Decaffeinated Coffee  
Chilled Juice, Herbal Tea or Milk  
\$20.50 per Person

## **BREAKFAST BUFFETS**

Minimum of 50 Guests Please, a \$2.00 Charge per Guest Applies if Under the Minimum  
Cholesterol- Free Eggs May Be Substituted In Any Egg Dish for an Additional \$2.00 per Person

### **Fitness First Buffet**

Flavored Low-Fat Yogurt  
a Variety of Breakfast Pastries  
Tray of Sliced Seasonal Fresh Fruit  
Chilled Juice, Herbal Tea or Milk  
Freshly Brewed Coffee and Decaffeinated Coffee  
\$8.50 per Person

### **The Power Breakfast**

a Variety of Cold Cereals  
Seasonal Berries, Raisins, Coconut, Pecans and Sugar  
Seasonal Sliced Fresh Fruit  
Breakfast Pastry  
Chilled Juice, Herbal Tea or Milk  
Freshly Brewed Coffee and Decaffeinated Coffee  
\$10.50 per Person

### **Express Breakfast Buffet**

a Tray of Sliced Seasonal Fresh Fruit  
Scrambled Eggs  
Crisp Bacon Strips and Country Sausage Links  
Breakfast Potatoes  
a Variety of Cold Cereals, Seasonal Berries  
Fresh Breakfast Pastry  
Berry Preserves and Butter  
Chilled Juice, Herbal Tea or Milk  
Freshly Brewed Coffee and Decaffeinated Coffee  
\$13.75 per Person

### **Hurry Up Breakfast Buffet**

a Tray of Sliced Seasonal Fresh Fruit  
Eggs Scrambled with "Big Mix"  
of Diced Ham, Bacon and Sausage  
Breakfast Potatoes  
Muffins, Danish, Cinnamon Rolls  
Bagels and Cream Cheese  
Preserves and Butter  
Chilled Juice, Herbal Tea or Milk  
Freshly Brewed Coffee and Decaffeinated Coffee  
\$16.75 per Person

## **BRUNCH BUFFET**

Minimum of 75 Guests Please, a \$2.00 Charge per Guest Applies if Under the Minimum  
Cholesterol- Free Eggs May Be Substituted In Any Egg Dish for an Additional \$2.00 per Person

Scrambled Eggs with Cheese  
Bacon Strips and Country Sausage Links  
Assorted Cheese & Fruit, Breakfast Pastries  
French Toast, Biscuits and Gravy  
Omelet Station

Assortment of Salads  
Carved Roast Beef  
Baked Chicken and Fish Du Jour  
Seasonal Fresh Vegetables, Chef's Potatoes  
Rolls and Butter, Dessert Table

Chilled Juice, Herbal Tea or Milk  
Freshly Brewed Coffee and Decaffeinated Coffee  
\$22.50 per Person

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## LUNCH & DINNER ACCOMPANIMENTS

Luncheon and Dinner Entrees Include a Choice of Salad, a Choice of Vegetable, a Choice of Potato or Rice, a Choice of Dessert, Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas, Iced Tea and Milk.

### SALADS

Choice of One Please

#### Esquire Salad

Iceberg, Romaine, Sliced Mushroom, Tomato Wedge,  
Cucumber Slice, Shredded Cabbage,  
Choice of Two Dressings

#### Aloha Salad

Maraschino Cherry, Raisin, Marshmallow, Walnut  
Studded Pineapple Salad with Leaf Lettuce Garnish

#### Seasonal Fruit Plate

Fruits of the Season on a Leaf Lettuce Garnish

#### Caesar Salad

Crisp Romaine Lettuce, Toasted Herb Croutons, Fresh  
Grated Parmesan Cheese and  
Creamy Caesar Dressing

#### Greek Salad

Trio of Greens, Tomato Wedge, Sliced Red  
Onion, Black Olives, Pepperoncini,  
Feta Cheese and Herbed Vinaigrette  
\$2.00 Additional per Person

#### Pimiteoui Salad

Trio of Greens, Cherry Tomatoes, Sliced Black Olives,  
Peas, Red Onion, Shredded Carrot, Cucumber Slice,  
Choice of Two Dressings

#### Italian Pasta Salad

Pasta Tossed with Black Olives, Tomato,  
Broccoli and Dressing

#### Thai Salad

Tender Noodles, Napa Cabbage, Sweet Peppers,  
Cucumbers, Peanuts, Tangy Ginger Sesame Dressing

#### Spinach Salad

Spinach Leaves, Sliced Red Onion, Chopped Eggs,  
Sliced Mushroom and Choice of Dressing  
\$1.00 Additional Per Person

#### Mesculin Mixed Green Salad

a Mix of Baby Lettuces, Tomato Wedges,  
Cucumber, Red Onion and Choice of Dressing  
\$1.00 Additional per Person

Dressings: Ranch, Honey Mustard, French, Bleu Cheese, Thousand Island,  
Raspberry Vinaigrette, Italian, Poppy Seed

## SOUPS

### **Hearty Beef & Barley**

Beef, Barley and Vegetables in a Rich Beef Stock  
\$2.95 additional per Person

### **Clam Chowder**

“Creamy” New England Style with Oyster Crackers  
\$3.95 additional per Person

### **Wisconsin Cheddar Cheese**

Aged Cheddar Cheese and Cream Spiked with Beer  
\$3.25 additional per Person

### **Mushroom Bisque**

Fresh Mushrooms, a Splash of Wine and Cream  
\$3.95 additional per Person

### **Lobster Bisque**

Creamy Lobster Bisque with a Hint of Sherry  
\$4.95 additional per Person

## POTATOES, VEGETABLES AND RICE

Choice of One Please

### **The Twice Baked Potato**

With Parmesan Cheese or Sour Cream & Chives

### **Wild Rice Pilaf**

Tender Wild and White Rice Blend  
with Herbs and Seasonings

### **Duchess Potatoes**

Same as Twice Baked, but with  
Cheddar Cheese Sauce and Bread Crumb

### **Roasted Vegetable Medley**

Yellow and Green Squash, Red Bell Pepper, Onion,  
Carrots, Fine Herbs and Seasonings Oven Roasted

### **Plain Baked Potato**

Served with Sour Cream, Chives, and Butter

### **Green Bean Almandine**

Green Beans Served with Toasted Almonds

### **Potatoes Au Gratin**

Thin Sliced, Baked with Cheddar Cheese Sauce  
and Bread Crumb

### **Canadian Style Green Beans**

Green Beans Prepared with Red Bell Pepper,  
Bacon and Onion

### **Fine Herb Oven Browns**

Quartered Redskins Sprinkled with Herbs,  
Seasonings and Browned in the Oven

### **California Blend**

Cauliflower, Broccoli, and Carrots  
in Seasonings and Butter

### **Potatoes Anna**

Thin sliced in Light Parmesan Cheese Sauce  
with Hint of Dijon

### **Sweet Baby Carrots**

Baby Carrots Steamed and Tossed in a  
Sweet Honey Sauce

### **Julienne of Vegetables**

Yellow Squash, Green Zucchini and Carrot Sautéed in Herb Butter

## DESSERTS

Choice of One Please

**Raspberry Dream Layer Cake**

**Chocolate Fudge Cake**

**Cheesecake with Raspberry Sauce**

**Strawberry Chantilly**

**Seasonal Berries and Cream**

**Black Forrest Cake**

Cherries, Chocolate Cake and Whipped Cream

**“Ciardini” Dessert Trio**

Chocolate Covered Strawberry, Petite Cheesecake, Chocolate Truffle  
\$2.00 additional

**Fresh Strawberries Grand Marnier Anglaise**

Presented in a Chocolate Shell (seasonal)  
\$2.00 additional

**Tiramisu**

Rich Coffee and Cream Flavored on a  
Chocolate Sauce Painted Plate  
\$2.95 additional

**Carrot Cake**

**Chocolate or White Chocolate Mousse**

**Bread Pudding with Rum Sauce**

**Lemon Tartlet**

**Assorted Freshly Baked Fruit Pies**

**Strawberries Romanoff**

**Raspberry Swirl Cheesecake**

On a Raspberry Sauce Painted Plate  
\$2.00 additional

**Faux Chocolate Turtle Cheesecake**

On a Chocolate Sauce Painted Plate,  
Caramel, and Pecans  
\$2.00 additional

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## LUNCH

### LUNCHEON ENTREES

Luncheon Entrees Include a Choice of Salad, a Choice of Vegetable, a Choice of Potato or Rice, a Choice of Dessert, Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas, Iced Tea and Milk.  
Please See Pages 5, 6 and 7 for our Lunch Accompaniments List

### BEEF SELECTIONS

#### **Beef Lasagna**

House Made Meat Lasagna Layered with Herbs, Garlic, Cheeses, and Tangy Marinara Sauce  
\$10.75 per Person

#### **Roast Sirloin of Beef**

Thinly Sliced Roast Beef, Merlot Wine Sauce  
\$13.75 per Person

#### **Beef Brisket**

Slow Smoked Tender Brisket Thinly Sliced with Sweet BBQ Sauce  
\$14.75 per Person

#### **Filet Mignon**

Char Broiled Round Beef Tenderloin, Madeira Wine Demi Glace  
\$20.95 per Person

#### **Swiss Steak**

Tenderized Beef Steak Slowly Braised in a Rich Brown Sauce with Tomato  
\$13.00 per Person

#### **Heartland Pot Roast**

Slow Braised Round of Beef, Vegetable Garnish, Pan Gravy  
\$13.75 per Person

#### **Pepper Steak**

Cracked Pepper and Kosher Salt Seasoned With Sautéed Onions and Bell Peppers in a Rich Peppered Demi Glace  
\$18.50 per Person

### PORK SELECTIONS

#### **Fruit Glazed Banjo Ham**

Brown Sugar Cured Ham Topped with Sweet Fruit Glaze  
\$12.75 per Person

#### **Roast Loin of Pork "Chasseur"**

Lean Pork Loin Dusted with Fine Herbs, Sliced Thin and Finished with a Classic Sauce Chasseur  
\$15.00 per Person

#### **Honey BBQ Pork Chop**

Char Grilled Pork Chop with a Honey BBQ Sauce  
\$13.00 per Person

#### **Roast Loin of Pork Forestier**

Pork Loin Rubbed with Garlic and Fine Herbs, Thinly Sliced, Topped with a Rich Mushroom and Bermuda Onion Demi Glace  
\$18.50 per Person

## CHICKEN SELECTIONS

### **Chicken Andouille**

Grilled Breast of Chicken, Sautéed Peppers and Onions, Spicy Andouille Sausage  
\$12.75 per Person

### **Lemon Chicken**

Sautéed Breast of Chicken with Lemon Champagne Cream Sauce  
\$13.75 per Person

### **Smothered Chicken**

Grilled Breast of Chicken, Sautéed Mushrooms and Onion, and Melted Swiss Cheese  
\$13.75 per Person

### **Chicken Madeira**

Sautéed Boneless Breast of Chicken, Mushrooms, Madeira Wine Demi Glace  
\$15.00 per Person

### **Chicken Al' Orange**

Grilled Breast of Chicken with Sweet Orange Butter Sauce  
\$13.75 per Person

### **Chicken Dijonnaise**

Sautéed Breast of Chicken, Dijon Mustard and Garlic Wine Sauce, Shredded Quattro Formaggio Garnish  
\$13.75 per Person

### **Apple Almond Chicken**

Grilled Breast of Chicken, Apple Brandy Cream Sauce, and Toasted Almond Garnish  
\$15.00 per Person

### **Chicken Artichoke**

Sautéed Breast of Chicken, Mushroom, Artichoke Hearts, White Wine, Capers, Garlic and Butter  
\$15.00 per Person

### **Chicken Teriyaki**

Teriyaki Marinated and Grilled Chicken Breast, Pineapple, Rum Infused Teriyaki Sauce  
\$16.00 per Person

## SEAFOOD SELECTIONS

### **Fried Catfish Fillet**

Cornmeal Breaded and Fried, Lemon and Caper Tartar Sauce  
\$12.75 per Person

### **Tilapia Vera Cruz**

Boneless Fillet of Tilapia Baked in Olive Oil, Tomatoes, Capers, Garlic, and Olive  
\$15.00 per Person

### **Lightly Blackened Mahi Mahi**

Cajun Seasoned Mahi Mahi Fillet, Baked and Topped with Sweet and Sour, Crushed Pineapple  
\$15.25 per Person

### **Grilled Salmon**

Seasoned Fillet of Salmon Char Broiled and Napped with Lemon Tarragon Champagne Sauce  
\$16.75 per Person

### **Crab Crusted Cod**

Seasoned Fillet of Cod, Topped with Crab Crust and Oven Roasted – Champagne Dill Butter Sauce  
\$17.25 per Person

## VEGETARIAN AND VEGAN SELECTIONS

### **Spinach & Ricotta Stuffed Shells**

With Marinara or Alfredo Sauce  
\$13.75 per Person

### **Vegetarian Crepes**

Stuffed with Grilled Cheese and Vegetables  
\$13.75 per Person

### **Vegetarian Lasagna**

\$13.75 per Person

### **Portabella & Spinach**

Grilled Portabella Mushroom and Spinach Risotto Stack  
with Starch and Vegetables  
\$13.75 per Person

### **Sesame Seared Tofu**

With Vegetable Stir-fry  
\$13.75 per Person

## LUNCH BUFFETS

Minimum of 50 Guest Please, a \$2.00 Charge per Guest Applies if Under the Minimum

### **Hot Luncheon Buffet**

Includes a Sliced Seasonal Fruit Display, Garden Fresh Salad and Choice of Two Dressings,  
Tomato and Bermuda Onion Salad, Choice of Two of Entrees,  
Seasonal Fresh Vegetables, Roasted Redskin Potatoes, Rice, Rolls and Butter,  
Our Famous Dessert Table, Freshly Brewed Coffee and Decaffeinated Coffee, Iced Tea, Chilled Milk

#### ***Chicken Selections***

Buttermilk Fried Chicken  
Roasted Chicken with Mushroom Sauce  
Roast Chicken with Peppercorn Sauce

#### ***Beef Selections***

Heartland Pot Roast  
Beef Stroganoff  
Beef Stir Fry  
Sliced Roast Sirloin of Beef  
Meat Lasagna with Marinara

#### ***Other Selections***

Vegetarian Lasagna  
Lightly Blackened Mahi Mahi  
Baked Tilapia Vera Cruz Style  
Seafood Newburg

\$18.85 per Person

### **Deli Buffet**

Sliced Roast Beef, Turkey Breast, Baked Ham, Swiss, American, Provolone, Cole Slaw, Potato Salad,  
White Bread, Wheat Bread, Rye Bread, Tray of Lettuce, Onion, Pickle, Tomato,  
Cookies or Brownies, Freshly Brewed Coffee and Decaffeinated Coffee, Iced Tea  
\$16.85 per Person

### **Fajita Fiesta Buffet**

Southwestern Style Salad,  
Tortilla Chips,  
Pico De Gallo,  
Seven Layer Dip,  
Soft Flour Tortillas,  
Fajita Seasoned Beef and Chicken  
with Peppers and Onions,  
Refried Beans,  
Spanish Rice,  
Shredded Cheddar Cheese,  
Guacamole,  
Diced Tomatoes,  
Shredded Lettuce,  
Kahlua Mousse and Caramel Flan,  
Freshly Brewed Coffee and Decaffeinated Coffee,  
Iced Tea, Chilled Milk  
\$17.75 per Person

### **Pasta Bar Buffet**

Sliced Fresh Fruit,  
Italian Style Salad with  
Herb Vinaigrette and Caesar  
r Dressing,  
Baked Penne Pasta  
with Marinara and Melted Provolone,  
Tri-Colored Tortellini with Alfredo Sauce,  
Herb Roasted Chicken,  
Buttered Broccoli,  
Garlic Bread Sticks,  
Grated Parmesan Cheese,  
White Chocolate Mousse and Italian Cake,  
Freshly Brewed Coffee and Decaffeinated Coffee,  
Iced Tea, Chilled Milk  
\$18.00 per Person

### **Peoria BBQ Buffet**

Garden Trio Salad and  
Choice of Two Dressings,  
Potato Salad,  
Cole Slaw,  
Sliced Watermelon,  
Hot Links,  
Beef Brisket with BBQ Sauce,  
BBQ Chicken,  
Baked Beans,  
Corn Muffins,  
Corn Cobbettes,  
Roasted Redskin Potatoes,  
Fruit Cobbler and Peach Pie,  
Freshly Brewed Coffee and Decaffeinated Coffee,  
Iced Tea, Chilled Milk  
\$17.75 per Person

### **Heartland Country Buffet**

Hearty Garden Salad  
with Choice of Two Dressings,  
Potato Salad,  
Cole Slaw,  
Buttermilk Fried Chicken or Country Fried Steak,  
Roasted Pork Chop or Cornmeal Fried Catfish,  
Country Style Green Beans or Corn Cobbettes,  
Garlic Whipped Potatoes,  
Country Gravy,  
Apple and Cherry Pies,  
Freshly Brewed Coffee and Decaffeinated Coffee,  
Iced Tea, Chilled Milk  
\$20.50 per Person

## **LIGHTER FARE LUNCHEONS**

Luncheons Entrees Include Freshly Baked Cookies, Freshly Brewed Coffee, Decaffeinated Coffee,  
Herbal Teas, Iced Tea and Milk, Rolls and Butter

### **Fresh Fruit Plate**

Segments of Seasonal Fruits Served with Cottage  
Cheese or Fruit Yogurt and a Freshly Baked Muffin  
\$10.75 per Person

### **Julienne Chef Salad**

Julienne of Ham, Turkey, Swiss, and American  
Cheese, Hard Boiled Eggs, Tomato, Cucumber,  
and Crisp Salad Green  
\$11.50 per Person

### **Grilled Chicken Caesar Salad**

Fresh Romaine Lettuce, Creamy Caesar Dressing, Parmesan Cheese, Homemade Croutons, and Strips of Grilled Chicken Breast  
\$12.00 per Person

### **Healthy Charlie**

Tomato Stuffed with Tuna Salad on a bed of Salad Greens, and a Fresh Fruit Cup  
\$13.25 per Person

### **Thai Steak Salad**

Marinated Flank Steak Grilled, Sliced and Served on Top of Lettuce Greens with Tomato, Cucumber, Roasted Peanuts, and Spicy Thai Dressing  
\$13.50 per Person

### **Chicken Stuffed Tomato**

Our Own Chicken Salad with Tossed Almonds and Green Grapes Stuffed in a Tomato, on a bed of Greens and a Fresh Fruit Cup  
\$14.50 per Person

### **Grilled Chicken Salad**

Grilled Strips of Spicy Chicken Breasts on Crisp Salad Greens with Sliced Mushrooms, Green Onions, Chopped Eggs, Sliced Cucumber, Tomato, Cheddar Cheese, and Your Choice of Dressing  
\$12.50 per Person

## **DELI PLATES**

Deli Plates include Chilled Pasta Salad, Fresh Fruit, Cookies or Brownies, Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Tea, Iced Tea, and Milk.  
Add Soup Du Jour to a Deli Plate for \$2.25 Extra Per Person.

### **Golden Gate Sandwich**

Sliced Swiss, Provolone, Cucumber, Tomato, Lettuce, Herbed Cream Cheese Spread on Light Rye Bread  
\$11.25 per Person

### **American Hoagie**

Salami, Smoked Turkey, Ham, Provolone Cheese, Lettuce, Sliced Tomato on a Hoagie Bun  
\$12.25 per Person

### **Chef's Knife & Fork**

Sliced Ham, Turkey and Swiss, Tomato, Lettuce on an Onion Roll  
\$12.25 per Person

### **Beef & Cheddar**

Sliced Roast Beef, Cheddar, Tomato, Lettuce, on an Onion Roll  
\$12.50 per Person

### **Turkey & Provolone**

Roasted Turkey Breast, Provolone Cheese, Lettuce, Tomato on a Whole Wheat Roll  
\$12.75 per Person

### **Irish Grinder**

Sliced Corn Beef, Cheddar, Tomato, Lettuce on Marble Rye Bread  
\$13.00 per Person

### **The Croissanwich**

Turkey, Ham, OR Roast Beef, Swiss, Tomato, Lettuce on a Buttery Croissant  
\$13.75 per Person

### **Tuna or Chicken Salad Croissant**

Tuna or Chicken Salad, Lettuce, Tomato on a Buttery Croissant  
\$13.75 per Person

## **BOX LUNCHESES**

For an Additional \$2.50 Box Lunches are Available and Include: One of the above Sandwiches, Condiments, Potato Chips, Cookie, Mint Candy, Fresh Whole Fruit Soft Drink or Bottled Water.

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## HORS D'OEUVRES

### Pre-Dinner Hors D'oeuvres

It is our suggestion to order three to four items per guest, from the Hors D'oeuvres Items list to satisfy your guests for one hour prior to any dinner event.

### Hors D'oeuvres Receptions With No Planned Full Service Dinner

It is our suggestion to order six to eight items per guest, from the Hors D'oeuvres Items list to satisfy your guests for two hours in addition to two cold display items.  
If a heavier amount of food is desired please refer to the Special Additions menu and fill in as necessary.

## HORS D'OEUVRES ITEMS

Minimum of 25 Pieces of Each Item Please

### Cold Selections

- ~ Cornets of Salami with Cream Cheese
- ~ Deviled Eggs with Caviar
- ~ Seasonal Melons Wrapped In Prosciutto Ham
- ~ Fresh Strawberry Gorgonzola
- ~ Toasted Almond Crusted Cheddar Cheese Ball  
with Assorted Crackers
- ~ Baked Spinach & Artichoke Dip with Assorted Crackers  
\$1.25 each

- ~ Italian Bruschetta Gorgonzola
- ~ Assorted Finger Sandwiches
- ~ Cocktail Deli Sandwiches
- ~ Fresh Mozzarella and Tomato Capriccio Studded  
with Fresh Basil & Seasoned Olive Oil
- ~ Turkey Wrap Pinwheels  
\$2.00 each

- ~ Cucumber Rondelles with Shrimp Mousse
- ~ Cucumber Rondelles with Smoked Salmon Mousse
- ~ Artichoke and Crabmeat Dip with Assorted Crackers
- ~ Large Gulf Shrimp Shooters Served in a Shot Glass  
with Cocktail Sauce & Lemon Wedge  
\$2.75 each

### Hot Selections

- ~ Baked Hot & Spicy Chicken Wings  
with Bleu Cheese Dressing
- ~ Baked Swedish Meatballs
- ~ Baked Meatballs Marinara
- ~ Fried Chinese Egg Rolls with Sweet & Sour Sauce
- ~ Baked Mushroom Caps with Italian Sausage & Cheese
- ~ Baked Mushroom with Escargot Spinach & Brie Cheese  
\$1.25 each

- ~ Baked Cocktail Franks in Puff Pastry
- ~ Baked Mushroom Caps with Spinach & Brie Cheese
- ~ Baked Assorted Cocktail Quiches
- ~ Fried Crabmeat Rangoon with Sweet & Sour Sauce
- ~ Fried Coconut Shrimp with Cocktail Sauce  
\$2.00 each

- ~ Baked Petite Chicken Yakitori with Pineapple
- ~ Baked Water Chestnuts Wrapped in Bacon
- ~ Fried Chicken Quesadilla with Salsa
- ~ Baked Oysters Rockefeller
- ~ Baked Bratwurst Skewers Wrapped in Bacon with  
Sweet Apple Slices and Course Ground Mustard
- ~ Jumbo Baked Shrimp Stuffed with Crab  
\$2.75 each

## SPECIAL RECEPTION DISPLAYS

### Domestic Cheese Display

a Fine Selection of Wisconsin Cheddar, Baby Swiss, Pepper Jack, and Colby Cheese, Served with Fresh Fruit Garnish and Assorted Crackers

\$83.00 (25 servings)  
\$165.00 (50 servings)  
\$330.00 (100 servings)

### Deli Meat & Cheese Display

with Cocktail Buns & Condiments

\$125.00 (25 servings)  
\$250.00 (50 servings)  
\$500.00 (100 servings)

### Antipasti Display

Sliced Beef Salami, Provolone, Cheddar, Pepper Jack, Cherry Tomatoes, Kalamata Olives, and Pepperoncini Peppers

\$145.00 (50 servings)  
\$290.00 (100 servings)

### Gourmet Cheese Assortment

An Assortment of Imported Gouda, Brie, Gorgonzola, Havarti, Gourmandise Walnut and Port Salut Cheeses with Assorted Crackers and Fruit Garnish

\$160.00 (25 servings)  
\$320.00 (50 servings)  
\$640.00 (100 servings)

### Fresh Seasonal Fruit Display

with Fruit Yogurt Dipping Sauce

\$83.00 (25 servings)  
\$165.00 (50 servings)  
\$330.00 (100 servings)

### Fresh Vegetable Display

with Choice of Ranch or Bleu Cheese Dip

\$63.00 (25 servings)  
\$125.00 (50 servings)  
\$250.00 (100 servings)

## CARVED SELECTIONS

Carved Items are served with Cocktail Rolls and Appropriate Condiments

### Roasted Tenderloin of Beef with Béarnaise Sauce

Rubbed with Rosemary and Seasonings, Seared and Roasted  
\$245.00 per Tenderloin (25 Servings)

### Roast Breast of Turkey

Coarse Ground Mustard and Mayonnaise  
\$190.00 per Turkey (50 Servings)

### Top Round of Beef

Creamed Horseradish Sauce, Coarse Ground Mustard and Au Jus  
\$250.00 per Round (75 Servings)

### Whole Bone-In Steamship Round of Beef

Creamed Horseradish Sauce, Coarse Ground Mustard and Au Jus  
\$515.00 per Steamship (200 Servings)

### Brown Sugar Cured Banjo Ham

Coarse Ground Mustard and Mayonnaise  
\$165.00 per Ham (50 Servings)

### Roast Loin of Pork Andouille

with Red Bell Pepper Cream Sauce  
\$160.00 per Loin (50 Servings)

### Roast Prime Rib of Beef

Rosemary Rubbed, Seasoned and Roasted, Served with Au Jus and Creamed Horseradish Sauce  
\$315.00 per Loin (40 Servings)

## UNIFORMED CHEF STATIONS

Minimum of 75 Guests Please

### Uniformed Chef

\$35.00 per Station

#### Create an Omelet Station

Featuring an Assortment of Toppings and Fillings

\$4.75 per Person

#### Pasta Station

Cooked to Order with Assorted Ingredients

\$6.00 per Person

#### Stir-Fry Station

Beef, Chicken, Vegetables, Ginger, Infused Teriyaki Glaze  
accompanied of Steamed Rice

\$8.00 per Person

#### Steak Diane Station

Slices of Beef Tenderloin Sautéed with  
Mushroom and Demi Glace

\$11.50 per Person

#### Sautéed Shrimp Station

Jumbo Shrimp Prepared Scampi Style accompanied of Penne Pasta

\$270.00 per 100 Pieces

## SPECIAL RECEPTION SWEET DISPLAYS

#### Chocolate Table

Chocolate Mousse in Chocolate Cups, Chocolate  
Truffles, Chocolate Fudge Nut Squares,  
Chocolate Dipped Strawberries

\$225.00 per 100 Pieces

#### Cheesecake Bar

Creamy Cheesecake with an Assortment of Toppings:  
Fresh Strawberries, Blueberry Sauce, Caramel Sauce,  
Pecans, Chocolate Chips, and Whipped Cream

\$6.00 per Serving

#### Viennese Pastry Table

An Assortment of Delicious Miniature Finger Pastries

\$250.00 per 100 Pieces

#### Wheel of Baked Brie Cheese in Puff Pastry

Served with Grapes & Assorted Crackers

\$190.00 per Wheel (75 servings)

## SNACKS

Fancy Mixed Nuts

\$18.50 per Pound

Salted Peanuts

\$16.00 per Pound

Tortilla Chips & Salsa

\$17.00 per Pound

Popcorn

\$7.50 per Pound

Guacamole

\$27.00 per Quart

Honey Roasted Peanuts

\$18.50 per Pound

Potato Chips

\$7.50 per Pound

Pretzels

\$7.50 per Pound

Party Mix

\$14.00 per Pound

Sour Cream & Onion Dip

\$16.00 per Quart

The above items are subject to a 9.25% State Tax, a 0.50% County Tax, a 2% City Tax and a 17% service charge.

The Hotel Pere Marquette reserves the right to change menu items and prices without notice.

## SPECIAL ADDITIONS

### Custom Ice Sculptures

Custom Designed by Our Executive Chef  
\$350.00 and up per Ice Sculpture

### Whole "Hot House Cooked & Smoked" Salmon

Lemon, Capers, Diced Onion, Dill Sauce  
\$143.00 each (75 servings)

### Whole Poached Salmon

Attractively Displayed with Trimmings  
\$240.00 per Display (75 servings)

### Side of "Cold" Smoked Salmon

Mini Bagels and Traditional Garnish  
\$165.00 per Side (50 servings)

### Iced Shrimp Cocktail

With Lemon and Cocktail Sauce  
\$255.00 per 100 pieces

### Pineapple Tree

Decorated with Skewered Fruit and Melted Chocolate  
\$340.00 per Tree (100 servings)

### Champagne Punch

Fruit Flavored Tangy & Champagne Spiked  
\$40.00 per Gallon

### Iced Snow Crab Legs

With Lemon and Cocktail Sauce  
\$425.00 per 75 servings

### Eggs Benedict (For Breakfast Buffet)

English Muffin, Canadian Bacon, Poached Egg, Hollandaise Sauce  
\$3.75 per Person

### Cheese Blintzes (For Breakfast Buffet)

with Cinnamon and Sugar  
\$6.75 per Person

## CHAMPAGNE & HORS D'OEUVRES RECEPTION

Minimum of 75 Guests Please, a \$2.00 Extra Charge per Guest Applies if Under Minimum  
Includes Food Service for Two Hours and a Champagne Toast for all Guests

### *Cold Displays To Include:*

- ~Gourmet Cheese Display with Fruit Garnish and Crackers
- ~Fresh Seasonal Fruit Display with Fruit Yogurt Dipping Sauce
- ~Fresh Vegetable Display with Ranch or Bleu Cheese Dip
- ~Bowl of Fancy Mixed Nuts and Mints
- ~Freshly Brewed Coffee and Decaffeinated Coffee

### *Choice of Two Cold Hors D'oeuvres Items:*

- ~Cornets of Salami with Cream Cheese
- ~Deviled Eggs with Caviar
- ~Cucumber Rondells with Shrimp Mousse
- ~Italian Bruschetta Gorgonzola
- ~Seasonal Melons Wrapped in Prosciutto Ham

### *Choice of One Carving Station:*

- (To be served with Cocktail Rolls and Appropriate Condiments)
- ~Roast Baron of Beef
  - ~Brown Sugar Cured Banjo Ham
  - ~Roast Loin of Pork Andouille
  - ~Whole Turkey Breast

### *Choice of Two Hot Hors D'oeuvres Items:*

- ~Baked Mushroom Caps with Italian Sausage and Four Cheeses
- ~Baked Assorted Cocktail Quiche
- ~Baked Water Chestnuts Wrapped in Bacon
- ~Fried Crabmeat Rangoon with Sweet and Sour Sauce
- ~Baked Spinach Artichoke Dip with Assorted Crackers

\$26.25 per Person

HOTEL  
**PÈRE MARQUETTE**



**DINNER**

**DINNER ENTREES**

Dinner Entrees Include a Choice of Salad, a Choice of Vegetable, a Choice of Potato or Rice, a Choice of Dessert, Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas, Iced Tea and Milk.  
Please See Pages 5, 6 and 7 for our Lunch Accompaniments List

**COMBINATION SELECTION**

**The Duet I**

Grilled Filet of Salmon with Red Melon Chile Salsa  
and Grilled Breast of Chicken Sauce Poulette  
\$25.00 per Person

**The Duet II**

a Petite Filet Mignon with Peppercorn Sauce and a  
Grilled Breast of Chicken Sauce Poulette  
\$28.50 per Person

**The Duet III**

a Petite Filet Mignon with Peppercorn Sauce and  
Grilled Salmon with Lemon Caper Sauce  
\$32.00 Per Person

**Duet IV**

Boneless Breast of Chicken with Lemon Caper Sauce  
and Sliced Roast Beef Au Jus  
\$21.75 Per Person

**BEEF SELECTIONS**

**Filet Mignon & Shrimp**

Grilled Petite Filet Mignon and Three Jumbo Sautéed  
Shrimp with Lemon Caper Sauce  
\$32.00 per Person

**Grilled Strip Steak**

Char Broiled, Madeira Wine Demi Glace  
\$34.25 per Person

**Filet Mignon**

Char Broiled Beef Tenderloin, Madeira Wine Demi  
Glace  
\$33.25 per Person

**Prime Rib & Shrimp**

Roast Prime Rib of Beef Au Jus and Three Jumbo  
Sautéed Shrimp with Lemon Caper Sauce  
\$32.00 per Person

**PORK SELECTIONS**

**Roast Loin of Pork "Chasseur"**

Lean Pork Loin Dusted with Fine Herbs Sliced Thin and  
Finished with Classic Sauce Chasseur  
\$18.25 per Person

**Roast Loin of Pork Forestier**

Pork Loin Rubbed with Garlic & Fine Herbs Thinly  
Sliced, Topped with a Rich Mushroom and Bermuda  
Onion Demi Glace  
\$19.25 per Person

## CHICKEN SELECTIONS

### Chicken Cordon Bleu

Boneless Breast of Chicken Stuffed with Ham, Swiss, and Cream Cheese Breaded and Baked Served with Sauce Poulette  
\$19.50 per Person

### Chicken Madeira

Sautéed Breast of Chicken, Mushrooms, Madeira Wine Demi Glace  
\$19.50 per Person

### Lemon Chicken

Sautéed Breast of Chicken with a Lemon Champaign Cream Sauce  
\$19.50 per Person

### Chicken Piccata

Sautéed Breast of Chicken Finished with White Wine, Capers, Mushrooms, Garlic and Butter Sauce  
\$19.50 per Person

### Apple Almond Chicken

Boneless Breast of Chicken With Apple Almond Stuffing Roasted and Served With Apple Brandy Cream Sauce  
\$20.75 per Person

### Chicken Artichoke

Sautéed Breast of Chicken, Mushrooms, Artichoke Hearts, White Wine, Capers, Garlic and Butter  
\$19.50 per Person

### Chicken Wellington

Boneless Breast of Chicken Stuffed with Mushroom Duxelles, Wrapped in Puff Pastry and Baked in the Oven, Demi Glace Sauce  
\$21.75 per Person

## SEAFOOD SELECTIONS

### Grilled Salmon

Seasoned Fillet of Salmon Char Broiled and Napped with Lemon Tarragon Champagne Sauce  
\$25.25 per Person

### Lightly Blackened Mahi Mahi

Cajun Seasoned Mahi Mahi Fillet Baked and Tipped with Sweet and Sour Crushed Pineapple  
\$23.00 per Person

### Crab Crusted Cod

Seasoned Fillet of Cod Topped with Crab Crust and Oven Roasted with Champagne Dill Butter Sauce  
\$27.50 per Person

### Fried Catfish Fillets

Cornmeal Breaded and Fried, Lemon Caper Tartar Sauce  
\$17.00 per Person

## VEGETARIAN AND VEGAN SELECTIONS

### Spinach & Ricotta Stuffed Shells

With Marinara or Alfredo Sauce  
\$15.75 per Person

### Vegetarian Crepes

Stuffed with Grilled Cheese and Vegetables  
\$15.75 per Person

### Vegetarian Lasagna

\$15.75 per Person

**Portabella & Spinach**

Grilled Portabella Mushroom and Spinach Risotto Stack  
with Starch and Vegetables  
\$15.75 per Person

**Sesame Seared Tofu**

With Vegetable Stir-fry  
\$15.75 per Person

**GRAND DINNER BUFFET**

Minimum of 100 Guests Please, a \$2.00 Extra Charge per Guest Applies if Under the Minimum

Sliced Meats and Cubed Cheese with Relish  
Sliced Seasonal Fresh Fruit  
Garden Trio Salad with Your Choice of Dressings  
Tomato & Bermuda Onion Salad,  
Pasta Salad  
Marinated Vegetable Salad  
Seasonal Fresh Vegetables  
Roasted Redskin Potatoes  
Wild Rice Pilaf  
Rolls and Butter  
Assorted Cakes and Pastries  
Freshly Brewed Coffee and Decaffeinated Coffee  
Herbal Tea, Iced Tea and Milk

***Beef & Pork Selections:***

- ~Roast Baron of Beef with Au Jus
- ~Brown Sugar Cured Banjo Ham with Sweet Fruit Glaze
- ~Roast Loin of Pork Andouille Red Bell Pepper Cream Sauce
- ~Sliced Roast Prime Rib of Beef Au Jus (Add \$2.00 per Person)

Add \$35.00 for a Carving Station with Uniformed Chef

***Seafood Selections:***

- ~Lightly Blackened Mahi Mahi Topped with Sweet & Sour Crushed Pineapple
- ~Baked Butter Crumb Rock Cod
- ~ Roasted Salmon with Tarragon Champagne Sauce
- ~Tilapia Vera Cruz with Garlic, Tomato, Capers & Olives
- ~Cornmeal Fried Catfish Fillets with Lemon Caper Tartar Sauce

***Chicken Selections:***

- ~Grilled Boneless Breast of Chicken Teriyaki
- ~Grilled Boneless Breast of Chicken with Roasted Garlic Sauce
- ~Grilled Boneless Breast of Chicken with Peppers, Onions and Melted Swiss Cheese
- ~Grilled Boneless Breast of Chicken Al' Orange
- ~Grilled Boneless Breast of Chicken with Lemon Caper Sauce
- ~Grilled Breast of Chicken with Peppers, Onions and Andouille Sausage with Four Shredded Cheeses

\$25.25 per Person

## THEME DINNER BUFFETS

Minimum of 75 Guests Please, a \$2.00 Extra Charge per Guest Applies If Under the Minimum

### **Taste of Italy**

Sliced Meats and Cubed Cheese with Relish  
Sliced Seasonal Fresh Fruit  
Italian Style Salad with Two Choices of Dressing  
Italian Pasta Salad  
Marinated Vegetable Salad  
Italian Herb Roasted and Sliced Beef  
Roasted Chicken with Garlic Herbs and Wine  
Baked Meat Lasagna  
Roasted Redskin Potatoes  
Fresh Vegetables  
Garlic Bread Sticks  
Chocolate Cappuccino Cake  
Cheesecake with Strawberry Sauce  
Freshly Brewed Coffee and Decaffeinated Coffee  
Herbal Tea, Iced Tea and Milk  
\$23.00 per Person

### **The French Quarter**

Sliced Seasonal Fresh Fruit  
Trio of Greens Salad with Two Choices of Dressing  
Onion and Cucumber with Dill Salad  
Cajun Pasta Salad with  
Bay Shrimp, Andouille Sausage and Feta Cheese  
Marinated Vegetable Salad  
Roast Baron of Beef Sliced with Peppercorn Demi Glace  
Grilled Boneless Breast of Chicken Forestière  
with Mushrooms and Bacon  
Shrimp Gumbo, Red Beans and Rice  
Seasonal Fresh Vegetables  
Roasted Redskin Potatoes, Rolls and Butter  
Assorted Cakes and Pastries  
Freshly Brewed Coffee and Decaffeinated Coffee  
Herbal Tea, Iced Tea and Milk  
\$26.25 per Person

### **The Mid-Western**

Garden Trio Salad with Choice of Two Dressings, House Made Potato Salad, Country Cole Slaw,  
Tomato and Bermuda Onion Salad and Three Choices of Entrée

#### ***Chicken Selections:***

~Buttermilk Fried Chicken  
~Herb Roasted Chicken

#### ***Beef Selections:***

~Roast Sirloin of Beef Au Jus  
~Heartland Pot Roast

#### ***Other Selections:***

~Roast Loin of Pork BBQ  
~Sliced Brown Sugar Cured Banjo Ham  
~Cornmeal Breaded and Fried Catfish Fillets

Roasted Redskin Potatoes, Seasonal Fresh Vegetables, Rolls and Butter,  
Assorted Cakes and Pies, Freshly Brewed Coffee and Decaffeinated Coffee, Herbal Tea, Iced Tea and Milk

\$23.00 per Person

HOTEL  
PÈRE MARQUETTE



**BAR SERVICE**

**Hosted Bar Service**

*House Brands*

\$3.50 each single  
\$4.25 each rocks

*Name Brands*

\$4.25 ea single  
\$5.50 ea rocks

*Premium Brands*

\$4.50 ea single & up  
\$6.50 ea rocks & up

*Super Premium Brands*

5.75 ea single & up  
\$8.00 ea rocks & up

*Extra Premium Brands*

\$6.25 ea single & up  
\$8.75 ea rocks & up

*Cordials & After Dinner*

\$6.25 ea single & up  
\$8.75 ea rocks & up

*Domestic Beer*

\$3.00 each

*Imported Beer*

\$4.00 each & up

*Southern Point Wines*

\$16.00 per bottle

*Ecco Domani Wines*

\$19.00 per bottle

*Bottled Water*

\$2.50 each

*Soft Drinks*

\$1.25 each

*Host Bar Fee*

\$25.00 per bartender

**Cash Bar Service**

*House Brands*

\$4.00 each single  
\$4.75 each rocks

*Name Brands*

\$4.75 ea single  
\$6.00 ea rocks

*Premium Brands*

\$5.00 ea single & up  
\$7.00 ea rocks & up

*Super Premium Brands*

\$6.00 ea single & up  
\$8.25 ea rocks & up

*Extra Premium Brands*

\$7.25 ea single & up  
\$9.25 ea rocks & up

*Cordials & After Dinner*

\$7.25 ea single & up  
\$9.25 ea rocks & up

*Domestic Beer*

\$3.75 each

*Imported Beer*

\$4.75 each & up

*Southern Point Wines*

\$4.50 per glass

*Ecco Domani Wines*

\$5.00 per glass

*Bottled Water*

\$3.00 each

*Soft Drinks*

\$1.50 each

*Cash Bar Fee*

\$50.00 per bartender

Taxes & Gratuity are not applicable to Cash Bar Prices / Cash Bar Fee Waived After \$250.00 in Sales per Bar

**Hosted Open Bar Service**

(Per Person by the Hour)

Open Bar with *House Brands Liquor*. First Hour \$9.75 ~ Second Hour \$7.75 ~ Additional Hour \$5.75  
Open Bar with *Name Brands Liquor*. First Hour \$11.00 ~ Second Hour \$8.75 ~ Additional Hour \$6.50  
Open Bar with *Premium Brands Liquor*. First Hour \$12.25~ Second Hour \$9.75~ Additional Hour \$7.25

**Hosted Cordial Bar**

Uniformed Attendants will Serve After Dinner Cordials and Coffee @ \$6.75 per Drink

**Hosted Keg Beer**

Domestic \$255.00

Imported Priced Accordingly

HOTEL  
PÈRE MARQUETTE  


***House Brands***

McCormick Vodka, McCormick Gin, McCormick Rum, Pepe Lopez Tequila, McCormick Scotch, McCormick Bourbon, McCormick Whiskey, Amaretto, Peach Schnapps and Peppermint Schnapps

***Name Brands***

Bacardi Rum, Canadian Club, Christian Brothers Brandy, Jim Beam, Malibu Rum, Cutty Sark Scotch, Seagram's 7, Seagram's Gin, Smirnoff Vodka and Southern Comfort, Beefeaters Gin, and Seagram's VO

***Premium Brands***

Captain Morgan Spiced Rum, Cuervo Gold Tequila, Finlandia Vodka, J&B Scotch, Jack Daniels, Myer's Dark Rum, and Wild Turkey

***Super Premium Brands***

Absolut Vodka, Crown Royal, Dewars White Label, Jagermeister, Jameson Irish Whiskey, Johnny Walker Red, Ketel One Vodka, Makers Mark and Stolichnaya Vodka

***Extra Premium Brands***

Belvedere Vodka, Knob Creek Bourbon, Absolut Level Vodka, Bombay Sapphire, Chivas Regal 12 yr, Cuervo 1800, Grey Goose Vodka and Johnny Walker Black

***Cordials & After Dinner***

Bailey's Irish Cream, Amaretto Di Sarrono, Kahlua, Tia Maria, Frangelica, Chambord, Grand Marnier, Romana Sambuca and B&B

***Domestic Beer***

MGD, Miller Lite, Budweiser, Budweiser Light, Michelob Ultra and Coors Light

***Imported Beer***

Becks, Heinken and Sam Adams

***Non-Alcoholic Beer***

O'Doul's

HOTEL  
PÈRE MARQUETTE  


WINE LIST

**House Wines**

***Southern Point***

Chardonnay, White Zinfandel, Merlot and  
Cabernet Sauvignon  
\$16.00 per Bottle

***Ecco Domani***

Merlot, Pinot Grigio & Chianti  
\$19.00 per Bottle

**Chardonnay**

Grand Cru \$19.00  
Clos Du Bois \$25.00  
Kendall-Jackson \$27.00  
Rosemount Reserve \$26.00

**Interesting Whites/Blush**

Grand Cru White Zinfandel \$19.00  
Columbia Riesling \$21.00  
Danzante Pinot Grigio \$25.00  
Honig Sauvignon Blanc \$27.00  
Maso Canali Pinot Grigio \$32.00

**Cabernet Sauvignon**

Grand Cru \$19.00  
Kaiken \$23.00  
Hedges CMS Red \$25.00  
Clos Du Bois Briarcrest \$73.00

**Merlot**

Grand Cru \$21.00  
Frei Brothers \$35.00  
St. Frances \$49.00

**Syrah/Shiraz**

Rosemount Diamond Shiraz \$26.00  
Penfolds Bin 389 Shiraz \$49.00

**Champagnes & Sparkling**

J. Rogét Champagne \$15.00  
Asti Spumante by Martini & Rossi \$24.00  
Blanc de Noir by Domaine Chandon \$36.00  
Cordon Rouge by Mumm \$70.00  
Veuve Clicquot Ponsardin Brut \$86.00  
Dom Pérignon by Moët & Chandon \$200.00

**Interesting Reds**

Cloudline Pinot Noir \$31.00  
Silver Ridge Pinot Noir \$22.00  
Edmeads Zinfandel \$43.00  
Limerick Lane Zinfandel \$53.00