



**LOS PRADOS**  
LAS VEGAS, NEVADA

*On behalf of Los Prados Country Club, we would like to thank you for considering us for your special occasion. Whether you are interested in an intimate dinner, a retirement, anniversary, birthday party or a truly memorable wedding ceremony and reception, Los Prados Country Club is "The Best Kept Secret in Las Vegas". With dynamic, panoramic views of the golf course and nearby mountains to accompany your personalized service, your event will be truly memorable.*

*Please take a moment to peruse our brochure to give you ideas of the amenities we are able to provide. These are just a few of our recommendations. We would be happy to customize your special event to meet your expectations.*

***Please feel free to contact our Food & Beverage Manager,  
at***

***[jrobin@losprados-golf.com](mailto:jrobin@losprados-golf.com)***

***or***

***(702) 395-0610***

***to schedule a private consultation.***

*We look forward to meeting with you.*

*Sincerely,*

*Jeff Robin*

# **LOS PRADOS COMMUNITY ASSOCIATION** **2019 GENERAL TERMS AND CONDITIONS**

## **DEPOSIT POLICY**

A deposit of \$1,000.00 is required to reserve the function date of \_\_\_\_\_ for an event scheduled from \_\_\_\_\_ to \_\_\_\_\_. All reservations are considered tentative until both the initial deposit and a signed General Terms & Conditions have been received and accepted by Los Prados Community Association. This deposit will be applied to the total cost of your event.

## **CANCELLATION POLICY**

In the event of cancellation, Los Prados Community Association requires written notification of cancellation.

If written cancellation is received on or before (one hundred and eighty (180) days prior your event), 50% of the initial deposit will be refunded.

If written cancellation is received after (within one hundred and eighty (180) to ninety one (91) days of your event), 100% of the initial deposit will be forfeited.

If written cancellation is received after (within ninety (90) to forty five (45) days of your event), 100% of the initial deposit will be forfeited, plus 25% of estimated catering revenue.

If written cancellation is received on or after (within forty four (44) to eight (8) days of your event), 100% of the initial deposit will be forfeited, plus 50% of estimated catering revenue.

If written cancellation is received on or after (within seven (7) days of your event), 100% of the initial deposit will be forfeited, plus 100% of estimated catering revenue.

## **RELEASE AND INDEMNITY AGREEMENT**

The customer, on behalf of the customer and all customers' guests, expressly agree to indemnify, release and hold the Los Prados Community Association, Inc. ("Restaurant") harmless of, from and against any and all losses, costs of collection, damages, attorney fees, expenses, and all claims and liability, growing out of, or resulting from this agreement, customer and customers' guests, or third parties' personal injury associated with use of said premises (including, but not limited to slips and falls), the service and consumption of alcoholic beverages and/or food, and any act of negligence by the Restaurant. The Restaurant is not liable for utility outages, including, but not limited to water, natural gas and electricity. No refunds will be made should utility service be interrupted.

**Los Prados Community Association**  
**2019 GENERAL TERMS AND CONDITIONS - CONT.**

**PLANNING FOR YOUR EVENT**

After you have confirmed your event, we will prepare a preliminary food & beverage contract. This must be done no later than (ninety (90) days prior to your event). At that time we will begin working on the important details of your event, to include, but not limited to, estimated guest count, menu planning, beverage options, and set-up of your event. Wedding ceremony rehearsals may be arranged at this time. We require that you sign and date the preliminary contract and complete a credit card authorization to be kept on file for guarantee of payment.

**MINIMUM REQUIREMENTS**

Los Prados Community Association requires that a minimum of \$2000.00 is to be allocated to food and beverage expenses for all evening events, exclusive of ceremony charge, room charge, tax and gratuity. Food and beverage charges are subject to a 20% gratuity and the current Nevada State Sales Tax.

**MENU POLICIES**

Menu prices as quoted in this banquet package are firm for sixty (60) days only. Food and beverage prices are subject to change without notice. Food prices agreed to on a signed contract are binding. No outside food or beverage is permitted without the prior consent of Los Prados Management. Due to Health Regulations, all prepared food (hot or cold), which is not consumed during your event, cannot be packaged "to go". The only exception to this will be any remaining wedding cake, which will be packaged at the end of your event.

**BALANCE OF PAYMENT & GUARANTEE OF GUESTS**

Changes may occur during the planning process up until (fourteen (14) days) prior to your event). On or before, Los Prados Community Association requires final payment for your event based on your guaranteed number of guests. At that time, the remaining balance is due. This number is not subject to reduction and is the minimum number for which you will be charged. If no guaranteed number is given, the number of guests originally indicated will become the guarantee and appropriate charges will apply. Los Prados Community Association will not guarantee the client's specific menu for more than 5% above the guaranteed number specified by the client. If payment has not been received within the specified time limits, Los Prados Community Association reserves the right to cancel the event. Any additional charges incurred after final payment and guarantee of guests will be settled at the conclusion of the event with the credit card on file.

**Los Prados Community Association**  
**2019 GENERAL TERMS AND CONDITIONS - CONT.**

**ROOM AVAILABILITY ON THE DAY OF YOUR EVENT**

Los Prados Community Association is a public facility. Use of the Clubhouse for your private event begins and ends at the contracted times. There is an additional charge for events that begin or go beyond the contracted time and must be approved in advance. The Wedding Ceremony site, when applicable, is available for the arrival of your guests thirty (30) minutes prior to the beginning of your Ceremony. The Clubhouse would then be available immediately following the Ceremony for the specified time of your event. Please be aware that the Ceremony site is adjacent to public areas, including dining areas and the Golf Course.

**ALCOHOL POLICIES**

"Last Call" for beverage service is thirty (30) minutes prior to the scheduled time of your event to end, with the bar closing fifteen (15) minutes prior to the end of your event. All liquor laws will be strictly enforced. Should the Restaurant find that any customer or guest has brought any type of alcohol onto the premises without prior written approval by the Catering Office, or allows any minor to consume any alcoholic beverage (everyone must have a valid I.D. in their possession), the Restaurant reserves the right to close the bar immediately and/or terminate the function entirely at the customer's expense. In addition, the customer will be responsible for all fines, loss of business, assessments and liability as a result of the above.

**SECURITIES & LIABILITIES & PERSONAL PROPERTY**

Los Prados Community Association, The Restaurant, its officers and employees will not assume any responsibility for the damage or loss of any merchandise or articles or equipment brought or left onto the premises (including parking lot), prior to, during or following the event, to include, but not limited to, gifts, personal articles, cake decorations, pillars, dividers and cake tops.

**DECORATIONS**

Decorations and decoration materials, including candles, must conform to local fire department regulations; it is expressly prohibited for banners, or materials of any kind to be affixed to ceiling, walls, partitions, or curtains in any of the rooms without prior Catering Office approval.



## **ROOM CHARGES**

Los Prados Country Club is a public facility and open to our regular patrons and golfers throughout the day. We have a room charge to rent out our facility for private events.

### **Our Room Charge includes:**

- Rental of the clubhouse for a private four-hour event.
- Use of a wood parquet dance floor (Caliche Room Only).
- Standard linen in your choice of black or white. Other linen available for an additional charge.
- Gift table, guest book table and a cake table with service.

The following Room Charges apply,

Caliche Room (max 150).....\$ 1000.00  
(Maximum 125 with Dance Floor)

Cypress Room (max 35) ..... \$ 300.00

Inverness Room (max 35) ..... \$ 300.00

Please ask about Discounted Room Charges for  
Los Prados Residents.

Additional Hours may be purchased at \$200.00 Hour (not to  
exceed six hours total rental).

**Our Room Charge does not include:**  
**your entertainment or DJ, photography,**  
**wedding cake, centerpieces, additional decor or personal flowers.**

Effective 01/01/2014

## **CEREMONY CHARGES**

In conjunction with your Wedding Reception, we would be happy to help you plan for your Wedding Ceremony. Our Wedding Ceremonies are held on our 10<sup>th</sup> Tee Box, adjacent to the clubhouse, weather permitting.

### **Our Ceremony Charge includes:**

- Wedding arch
- White aisle runner
- Wedding white chairs at the ceremony site
- Plus coordination of your Ceremony with your musician or DJ, wedding party and Officiant.

The following Ceremony Charges apply, depending upon the size of your Ceremony:

Under 75 Guests.....	\$ 500.00
76 to 100 Guests.....	\$ 600.00
101 to 150 Guests.....	\$ 750.00

**Our Ceremony Charges do not include:**  
**Your Ceremony music, additional decor or Officiant.**

Effective 01/01/2014

### **\*Hot Hors D'oeuvres**

All Hot Hors d'oeuvres items are priced per piece (50 piece minimum).

Your selections can be butlered to your guests or served buffet-style.

*(Recommended Quantity: In addition to served or buffet dinner; 2-3 pieces per person)*

*(Recommended Quantity: For a Hors D'oeuvre party only; 12-15 pieces per person)*

### **\*Satays and Skewers**

A Satay is an Asian preparation of meat, seafood or vegetables threaded on small bamboo skewers and grilled. Traditionally served with a spicy peanut sauce.

Here we have prepared our own versions of this dish.

<b>BBQ Bacon &amp; Shrimp Skewer</b> .....	<b>\$4.00</b>
Grilled Shrimp wrapped in bacon and bleu cheese. Served in homemade BBQ sauce.	
<b>Traditional Chicken Satays</b> .....	<b>\$3.50</b>
Slices of Chicken Breast marinated in our peanut sauce and grilled to perfection.	
<b>Kalbi Beef Satay</b> .....	<b>\$3.75</b>
Classic Korean-style BBQ Beef marinated in sugar, soy sauce, garlic and sesame oil.	

### **\*Los Prados Specialties**

Some of our Chef's special creations are listed below.

They are beautiful in presentation and can only be found at Los Prados.

<b>Mushrooms Oscar</b> .....	<b>\$3.50</b>
Button Mushrooms stuffed with Lump Crabmeat and herbs then topped with Hollandaise.	
<b>Crispy Polenta Triangles</b> .....	<b>\$3.25</b>
Crispy parmesan polenta triangles topped with tomato and fresh basil pesto.	
<b>Bacon-Wrapped Dates</b> .....	<b>\$3.00</b>
Dried Dates stuffed with ricotta cheese and wrapped in maple bacon.	

### **\*Party Classics**

Simple, but traditional banquet fare.

Sure to be delicious and please everyone at your event.

<b>Coconut Shrimp</b> .....	<b>\$4.00</b>
Jumbo Shrimp in a coconut crust, fried golden. Served with mango cocktail sauce.	
<b>Pork Pot Stickers</b> .....	<b>\$2.75</b>
Spicy dumplings filled with Pork, herbs and spices. Served with Asian dipping sauce.	
<b>Assorted Mini Quiche</b> .....	<b>\$2.50</b>
A variety of Pastry Shells filled with savory flavors.	
<b>Mini Meatballs</b> .....	<b>\$1.75</b>
Our bite-sized Meatballs. Served in either of our Swedish or teriyaki sauces.	



### **\*Cold Hors D'oeuvres**

All Cold Hors d'oeuvres items are priced per piece (50 piece minimum).

Your selections can be butlered to your guests or served buffet-style.

*(Recommended Quantity: In addition to served or buffet dinner; 2-3 pieces per person)*

*(Recommended Quantity: For a Hors D'oeuvre party only; 12-15 pieces per person)*

### **\*Bruschettas**

An Italian style dish of toasted slices of garlic bread with a chopped salsa-style topping.

Below is our "twist" on these Italian treats.

- Creamy Feta & Roasted Beets**.....\$2.75  
Creamy Feta cheese spread on crostini then topped with roasted beets.
- Beef Tenderloin**.....\$3.50  
Thinly sliced Beef Tenderloin on a bleu cheese crostini with a roasted pepper relish.
- Classic Tomato Bruschetta**.....\$1.50  
Roma Tomatoes tossed in olive oil, garlic, basil, Romano cheese and balsamic reduction.
- Grilled Vegetable** .....\$1.75  
Char-grilled seasonal Vegetables with boursin cheese and mustard vinaigrette.

### **\*Canapés**

A French hors d'oeuvres consisting of a small edible base, such as a cracker or pastry, topped with a savory garnish.

- Shrimp Ceviche**.....\$3.25  
Fresh Shrimp marinated in lime juice with jalapeno, cilantro and tomato. Served on a crispy tortilla chip.
- Sweet Chili Pork**..... \$3.00  
Shredded Pork Loin tossed with sweet chili sauce, carrots and green onions served on a fried wonton skin.
- California Chicken Salad**.....\$2.75  
Chicken Salad folded with tarragon, grapes and walnuts on crispy herbed flatbread.

### **\*Los Prados Traditions**

Some of our unique creations,  
always tasty and fun to serve for any occasion.

- Prosciutto Wrapped Melon** .....\$2.75  
Fresh seasonal Melon wrapped in an Italian Ham with balsamic reduction.
- Stuffed Red Potatoes** .....\$1.75  
Roasted Herb Potatoes stuffed with boursin cheese, chives and crisp bacon.
- Goat Cheese Truffles**.....\$1.75  
Hand-formed Goat Cheese rolled in a variety of nuts, herbs and spices.

## **\*Platters and Seafood**

### **\*Cold Platters**

Our Cold Platters are always fresh and a wonderful accompaniment to any event.

**Fresh Seasonal Fruit Display.....\$125.00, serves 50 guests**

**Domestic Cheese Display with Crackers..... \$125.00, serves 50 guests**

**Classic Vegetable Crudit  with Ranch Dressing..... \$100.00, serves 50 guests**

**Baked Brie Wheel..... \$150.00, serves 30 guests**  
Served with spiced apple butter, dried and fresh fruits, nuts and assorted breads.

### **\*Build-Your-Own Iced Seafood Platter**

Treat your guests to a feast of beautiful seafood cocktail.

Items are priced per piece, with a 100-piece minimum.

**Shrimp Cocktail with Cocktail Sauce and Lemons..... \$3.50**

**Snow Crab Claws with Cocktail Sauce and Lemons.....Market Price**

**Oysters on the Half Shell with Classic Mignonette.....Market Price**

**King Crab Legs.....Market Price**

*We'll be happy to help you arrange for a personalized Ice Carving  
to accompany your seafood platter and showcase your special event.*

**\*Served Main Courses**  
(Maximum 75 Guests)

**\*Chicken**

*Our Chicken dishes are best served with herb-roasted chef's potatoes and fresh garlic green beans.*

- Los Prados Chicken-** Lightly floured and sautéed Chicken Breast topped with mushrooms and artichokes in a white wine butter sauce .....\$25.95  
**Chicken Piccata-** Lightly floured Chicken Breast, sautéed golden brown. Served with a traditional lemon, butter and caper sauce.....\$25.95  
**Chicken Marsala-** Lightly floured Chicken Breast, sautéed golden brown. Served with a traditional Marsala sauce.....\$24.95

**\*Beef and Pork**

*Our beef and pork dishes are best served with mashed potatoes and roasted asparagus.*

- Bacon-Wrapped Beef Tenderloin-** An eight-ounce Beef Filet, pan seared to perfection. Served with bleu cheese butter and balsamic reduction.....\$42.95  
**NY Strip au Poivre-** A 10-ounce New York Strip Steak topped in classic peppercorn, cognac and cream sauce.....\$36.95  
**Pork Chop alla Pizzaiola-** A double thick Pork Chop, topped with an onion, tomato and herb sauce.....\$35.95

**\*Seafood**

*Our seafood filet dishes are best served with rice pilaf and steamed asparagus.*

- Grilled Salmon -** An eight-ounce Salmon marinated in ginger, miso and soy sauce and grilled to perfection.....\$34.95  
**Mahi-Mahi –** Mahi-Mahi filet lightly floured and pan sautéed then topped with a fresh mango and pineapple salsa.....\$32.95  
**Tilapia Piccata-** Lightly floured Tilapia filet, sautéed golden brown. Served with a traditional lemon, butter and caper sauce.....\$24.95

**\*Combination Plates**

- Surf and Turf-** A four-ounce, pan seared Beef Tenderloin Medallion with garlic herb butter served along side Grilled Salmon with lemon herb beurre blanc.....\$39.95  
**Beef and Chicken-** A four-ounce, pan seared Beef Tenderloin Medallion with Merlot butter paired with our Chicken Marsala or Chicken Piccata.....\$35.95

**All of our entrées include:**

Rolls & Butter, a fresh salad and chef's choice of accompaniments.  
Please see the following page for a variety of fresh salads to choose from and additional options.

**If you would like to offer a choice of two entrées with your guest's invitations, please add \$2.00 per entrée or choose from one of our Combination Plates.**

**\*Salads**

Our fresh salads are original and delicious.  
They are prepared with the freshest produce and homemade dressing.

**House Salad-** A blend of romaine, iceberg and radicchio with roma tomatoes, cucumber, carrots and homemade croutons. Served with Balsamic Vinaigrette.

**Included in the price of our Served Main Courses.**

**\*Caesar Salad-** Baby romaine hearts tossed in a creamy Caesar dressing with homemade croutons and grated Romano cheese.

**Included in the price of our Served Main Courses.**

**Mozzarella Salad-** Fresh Mozzarella layered between vine-ripened tomatoes with Balsamic Reduction and Basil.....**Add \$5.00**

**\*Carving Stations**

Carving Stations are an excellent addition  
to any of our Served Main Courses or Buffet Dinners.  
(Additional \$75.00 – Carving Fee)

**Oven Roasted Aged Prime Rib-** Served with creamy horseradish, au jus and dinner rolls. Serves approximately 35 guests.....**\$450.00**

**Brown Sugar and Mustard Glazed Ham-** A bone-in ham glazed with brown sugar and mustard. Served with mustard and dinner rolls Serves approximately 35 guests....**\$350.00**

**Slow Roasted Turkey Breast-** Fresh Turkey Breast rubbed in sage and spices, roasted to perfection. Served with natural turkey gravy, cranberry sauce and dinner rolls.  
Serves approximately 30 guests.....**\$325.00**

**Pasta/Vegetarian Option**

For your vegetarian guests – you may choose one (1) of the options below.

**Pasta with Grilled Vegetables-** Penne Pasta tossed in an olive oil and herb sauce and topped with fresh seasonal grilled vegetables.....**\$24.95**

**Shrimp Scampi-** Six Jumbo Shrimp in a rich garlic, lemon and butter sauce. Served on top of linguine.....**\$27.95**

**Child Meal Option (under 12)**

**Chicken Fingers and Fries-** Three (3) crispy chicken fingers served with French Fries carrot & celery sticks, ranch dressing and milk or fountain soda.....**\$15.00**

## **\*Los Prados Celebration**

A traditional buffet-style dinner with many selections available,  
sure to please both you and your guests.

**(Minimum 25 Guests)**

### **Salad Choices (Please select two)**

House Salad *with choice of dressings*

\*Caesar Salad *with a creamy Caesar dressing*

Spinach Salad *with a Balsamic Vinaigrette*

Tomato, Cucumber and Red Onion *with Italian Vinaigrette*

### **Entrée Choices (Please select two)**

Chicken Breast in a mushroom and Marsala sauce with *Chef's Roasted Red Potatoes*

Chicken Breast in a lemon, butter & caper Piccata sauce with *Rice Pilaf*

Grilled Flank Steak in a pepper, brandy and cream sauce with *Garlic Mashed Potatoes*

Grilled Tri-Tip Steak topped with a Brazilian chimichurri sauce with *Mashed Potatoes*

Beef Short Ribs braised in herbs and lager with *Bleu Cheese Mashed Potatoes*

Herb Roasted Pork Loin topped with cranberry chutney with *Homemade Dressing*

Grilled Salmon with Lemon Herb Beurre Blanc *and Rice Pilaf*

Baked Tilapia topped with basil Pesto sauce with *Chef's Roasted Red Potatoes*

### **Fresh Vegetable Choices (Please select one)**

Vegetable Medley

Garlic Green Beans

Steamed Asparagus

### **Pasta Choices (Please select one)**

Penne Marinara

Bowtie Pasta in Red Pepper Cream Sauce

Baked Penne Alfredo

**All of our Buffet Dinners include warm dinner rolls and butter,  
Coffee, hot tea, iced tea and water station.**

**\$42.95 per person**

## **\*Pan e Vino Feast**

An Italian buffet-style dinner  
with many hearty and homemade selections.  
**(Minimum 25 Guests)**

**“Our Pan e Vino Feast”** includes two Salads, a Pasta choice, Meat Entrée,  
Chicken Entrée, a fresh vegetable and garlic breadsticks.....**\$36.95 per person**

### **Salad Choices (Please select two)**

House Salad *with choice of dressings*  
\*Caesar Salad *with a creamy Caesar dressing*  
Spinach Salad *with a Balsamic Vinaigrette*  
Tomato, Cucumber and Red Onion *with Italian Vinaigrette*

### **Pasta Choices**

*(Please select one)*

Cheese Tortellini with Pesto  
Cheese Stuffed Shells in Marinara Sauce  
Mushroom Raviolis with Gorgonzola Cream Sauce  
Vegetable Lasagna  
Baked Penne Alfredo

### **Meat/Fish Entrées**

*(Please Select One)*

Homemade Meat Lasagna  
Braised Meatballs in Roasted Tomato Sauce  
Pork Loin Milanese with Lemon Butter sauce  
Baked Tilapia with Basil Pesto Sauce

### **Chicken**

*(Please Select One)*

Chicken Parmesan  
Classic Chicken Marsala  
Lemon Picatta Chicken

### **Fresh Vegetable**

Garlic Green Beans

**Served with Garlic Bread sticks. Coffee, hot tea, iced tea and water station.**

## **\*Country Club Buffet**

A classic buffet-style dinner with many selections available,  
sure to please both you and your guests.

**(Minimum 25 Guests)**

### **Salad Choices (Please select one)**

House Salad *with choice of dressings*

\*Caesar Salad *with a creamy Caesar dressing*

Spinach Salad *with a Balsamic Vinaigrette*

Tomato, Cucumber and Red Onion *with Italian Vinaigrette*

### **Entrée Choices (Please select two)**

Homemade Meat Lasagna

Chicken Breast in a mushroom and Marsala sauce with *Chef's Roasted Red Potatoes*

Chicken Breast in a lemon, butter & caper Piccata sauce with *Rice Pilaf*

Grilled Tri-Tip Steak topped with a Brazilian chimichurri sauce with *Mashed Potatoes*

Herb Roasted Pork Loin topped with Cranberry chutney with *Homemade Dressing*

Baked Tilapia topped with basil Pesto sauce with *Chef's Roasted Red Potatoes*

### **Fresh Vegetable Choices (Please select one)**

Vegetable Medley

Garlic Green Beans

**All of our Buffet Dinners include warm dinner rolls and butter,  
Coffee, hot tea, iced tea and water station.**

**\$29.95 per person**

## **After Thoughts**

### **Petit Fours**

These delectable mini-desserts can be served buffet-style on platters or butlered to your guests.

- Black Tie Petit Fours  
Assorted Milk, Dark and White Chocolate Petit Fours.....**\$1.00 per piece**
- Gourmet French Petit Fours  
Flavor Assorted Petit Fours (a minimum of 100 pieces).....**\$3.00 per piece**

### **Cakes, Pies and Desserts**

A variety of delicious cakes, pies and desserts can be served to your guests either plated or buffet-style.

- Classic Carrot Cake  
With Cream Cheese Frosting.....**\$4.50 per serving**
- New York Cheesecake  
With your choice of Blueberry or Strawberry topping.....**\$4.50 per serving**
- Triple Chocolate Cake  
With Chocolate Mousse filling and chocolate cookie crust.....**\$4.50 per serving**
- Chocolate Mousse  
With a float of Irish Crème.....**\$4.00 per serving**
- Assorted Pies  
Apple, Cherry, Berry and Pecan Pie topped with Whipped Cream.....**\$3.50 per serving**
- Fresh Baked Chocolate and Caramel Nut Brownies.....**\$3.00 per serving**
- Chocolate Dipped Strawberries.....**\$24.00 per dozen**
- Freshly Baked Cookies.....**\$15.00 per dozen**



## **BEVERAGES**

Los Prados Country Club offers a full service portable bar.  
A complimentary beverage station with all served and buffet dinners that includes:  
iced tea, coffee and water.

The following beverage services are available:

*Cash Bar*  
*(\$100.00 Bartender Fee)*

All beverages are charged on a cash basis for you and your guests.

*Hosted Bar*  
*(\$100.00 Bartender Fee – waived if tab exceeds \$500.00)*

All beverages are charged for you and your guests, based on consumption, and added to your total event charges. Payment is made at the conclusion of your event, along with a 20% gratuity. *Your hosted bar can be limited to a specific variety of beverages (i.e. non-alcoholic beverages, beer and wine only) or to a specific dollar amount.*

*Wedding Reception Bar Packages*

All beverages are pre-paid, based on your specific package and the amount of invited guests, along with a 20% gratuity. *Please ask about our current Wedding Reception Bar Packages and Pricing.*

*\*Quoted Beverage Prices are subject to change without notice\**



## *NOTES & QUESTIONS*

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