

# Banquet Bar Menu

## Beverage Selection

On consumption basis (all prices are per drink and come with the appropriate garnishes)

**HOSTED PRICE/ CASH PRICE** (cash prices included service charge & tax)

### FAMILIAR BRANDS 9 / 11

#### Whiskey

Jim Beam  
Jack Daniels

#### Blended Whiskey

Seagram's VO

#### Scotch Whiskey

Dewar's White Label

#### Gin

Beefeater

#### Vodka

Smirnoff

#### Brandy

Korbel

#### Light Rum

Cruzan Light

#### Dark Rum

Cruzan Dark

#### Tequila

Sauza Gold

### FAVORITE BRANDS 10 / 12

#### Whiskey

Jameson  
Makers Mark

#### Blended Whiskey

Canadian Club  
Crown Royal

#### Scotch Whiskey

Johnnie Walker Black

#### Gin

Tanqueray  
Bombay Sapphire

#### Vodka

Absolute  
Kettle One  
Grey Goose

#### Brandy

Hennessey V.S.

#### Light Rum

Malibu Coconut  
Bacardi Superior

#### Dark Rum

Myer's Dark Original  
Captain Morgan

#### Tequila

Jose Cuervo Gold  
Don Julio Blanco  
Patron Silver

### TROPICAL DRINKS 12 / 14

Mai Tai

Blue Hawaii

### BEER

Non-Alcoholic 7 / 9

**Domestic** 7 / 9

Budweiser  
Bud Light  
Coors Light

**Imported/ Craft** 8 / 10

Heineken  
Corona  
Kona Longboard Lager

Wines by the Glass 9 / 11  
By the bottle 36 / 45

Magnolia Grove Chardonnay  
Magnolia Grove Merlot  
Magnolia Grove Pinot Grigio  
Magnolia Grove Cabernet  
Magnolia Grove Rose



SHERATON

Princess Kaiulani

## **NON-ALCOHOLIC BEVERAGES**

Assorted Juices 6 / 7

Pepsi Soft Drinks 6 / 7

Bottled Water 5 / 6

Oolong Tea 6 / 7

Hosted Prices do not include tax or gratuity. All prices, menu items and hours of operation are subject to change without notice.

Bartender charges \$250+ tax for the first 3 hours (1 bartender required per 100 guests) and \$75+ tax for each hour thereafter. Bartender feed are waived provided that beverage revenue exceeds \$750 per bartender (before service charge & tax)

Due to licensing requirements and for quality control, all food and beverage served at Hotel must be supplied and prepared by Hotel. Menu prices will be confirmed on Banquet Event Order (BEOs). A service charge, currently 25% of the total food and beverage revenue (plus all applicable taxes); will be added to all food and beverage charges. Included as part of the service charge is a gratuity that is paid directly to food and beverage service staff. The remainder of the service charge is retained by Hotel to cover non-itemized costs of the event. No other fee or charge, including administrative fees, set up fees, labor fees, or bartender or food station fees, is a tip, gratuity, or service charge for any employee.



**SHERATON**

Princess Kaiulani