



*Hospitality Menu*

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## *From Our Bakery*

Assorted Danish Pastries 45.00 per dozen	Cookies 47.00 per dozen <i>chocolate chip, peanut butter and oatmeal raisin</i>
Buttery Croissants 45.00 per dozen	Duck Sugar Cookies 6.00 each
Chocolate Brownies 45.00 per dozen	Duck Chocolate Chip Cookies 6.00 each
Cinnamon Rolls 45.00 per dozen	Duck Rice Krispies Cookies 6.00 each
Bagels & Cream Cheese 45.00 per dozen <i>whole wheat, blueberry, cinnamon-raisin, plain</i>	Selection of Large Fruit Muffins 46.00 per dozen
Scones 45.00 per dozen <i>seasonal fresh berries and cream</i>	Banana, Zucchini or Pumpkin Breads 45.00 per dozen slices
Petit Fours or French Pastries 56.00 per dozen	Specialty Coffee Cakes 45.00 per dozen slices
	Biscotti 44.00 per dozen

## *Snacks*

Whole Fresh Fruit 5.00 each	Ice Cream Bars 6.00 each
Sliced Fresh Fruit 12.00 per person	Fruit Yogurts 6.00 each
Crudité's with Dip 10.00 per person	Yogurt Parfaits 7.00 each
Chips 4.00 per bag	Plain & Peanut M&M's 6.00 per bag
Pretzels 4.00 per bag	Energy Bars 5.00 each
Popcorn 5.00 per bag	Finger Sandwiches 5.00 each
Candy Bars 5.00 each	Miniature Fried Peanut Butter 6.00 each and Banana Sandwiches
Granola Bars 5.00 each	

## *Beverages*

Peabody Coffee, Decaf, Hot Tea 6.00 per person <i>(price above is a 30 minute break)</i> 80.00 per gallon	Lemonade 29.00 per pitcher
Iced Tea 80.00 per gallon	Fruit Punch 56.00 per gallon
Assorted Soft Drinks 5.00 each	Champagne Punch 100.00 per gallon
Assorted Bottled Waters 6.00 each	Snapple 7.00 each
Bottled Juices 6.00 each	Energy Drinks 7.00 each
Freshly Squeezed Orange or Grapefruit Juice 35.00 per pitcher	Hot Chocolate 80.00 per gallon
Apple, Tomato or V-8 Juice 29.00 per pitcher	Hot Apple Cider 90.00 per gallon
	Milk, whole or skim 6.00 each
	To Go Cups 1.00 each

Prices are subject to a 23% service charge and applicable tax.



## Meeting Breaks

Minimum of 25 persons (please add 5.00 per person for 2-24 guests)

### The Meeting Planner Pre-Meeting

Assorted Chilled Juices  
House-Baked Breakfast Breads, Pastries  
Sliced Fresh Fruit, Seasonal Berries  
Freshly-Brewed Peabody Coffee  
Selection of Premium Teas  
*30 minute break*

### Mid-Morning Refresher

Freshly-Brewed Peabody Coffee  
Selection of Premium Teas  
Assorted Soft Drinks, Mineral Waters  
*15 minute break*

### Afternoon Time-Out

Freshly-Baked Cookies and  
Chocolate Fudge Brownies  
Freshly-Brewed Peabody Coffee  
Selection of Premium Teas  
Assorted Soft Drinks, Mineral Waters  
*15 minute break*

36.00

### The Executive Pre-Meeting

Assorted Chilled Juices  
House-Baked Breakfast Breads and Pastries  
Sliced Fresh Fruit, Seasonal Berries  
Honey Yogurt and Granola  
Freshly-Brewed Peabody Coffee  
Selection of Premium Teas  
*30 minute break*

### Mid-Morning Refresher

Freshly-Brewed Peabody Coffee  
Selection of Premium Teas  
Assorted Soft Drinks, Mineral Waters  
*15 minute break*

### Afternoon Time-Out

Sliced Fresh Fruit and Seasonal Berries  
Cheese and Sausage Platter  
Raw Vegetables and Onion Dip  
Banana, Date Nut Bread  
Oatmeal Raisin Cookies  
Freshly-Brewed Peabody Coffee  
Selection of Premium Teas  
Assorted Soft Drinks, Mineral Waters  
*30 minute break*

45.00

Prices are subject to a 23% service charge and applicable tax.



## *Meeting Breaks*

Minimum of 25 persons (please add 5.00 per person for 5-24 guests)

### **The Snackers**

Warm Jumbo Pretzels  
*with mustard*

Freshly-Popped Popcorn

Brownies and Blondies

Assorted Gourmet Bottled Teas

*16.00 per person*

### **Ice Cream Man**

Strawberry Crunch, Fudge Bar, Mississippi Mud Sandwich, Cookie & Cream Bar and Ice Cream Wafers

Freshly-Brewed Peabody Coffees and a Selection of Premium Teas

*17.00 per person*

### **Southern Treat Miniatures**

Pecan Pie

Key Lime Pie

Red Velvet Cake

Carrot Cake

Lemon Chess Pie

Freshly-Brewed Peabody Coffees and a Selection of Premium Teas

*19.00 per person*

### **Make Your Own Sundae**

Chocolate, Vanilla, Strawberry Ice Cream

Cherries, Chopped Nuts, M&M's, Chocolate, Strawberry  
Topping, Bananas, Brownies and Whipped Cream

Freshly-Brewed Peabody Coffee and Selection of Premium  
Teas

*19.00 per person*

Prices are subject to a 23% service charge and applicable tax.



## Meeting Breaks

Minimum of 25 persons (please add 5.00 per person for 2-24 guests)

### Feeling Ducky Break

Assorted Fruit and Vegetable Juices  
Assorted Muffins  
Sliced Fresh Fruit  
Crunchy Granola Bars  
Duck Cookies and Rice Krispies Duck  
Sparkling and Flat Water  
Freshly-Brewed Peabody Coffee  
A Selection of Premium Teas

23.00 per person

### French Country Break

Assorted Sausages and Patés to include:  
*Turkey, pheasant, cajun, country paté,  
chicken and pork paté*  
Assorted Cheeses to include:  
*St. André, gouda, goat cheese, brie*  
Sliced Fresh Fruit and French Bread  
Assorted Soft Drinks and Mineral Waters  
Freshly-Brewed Peabody Coffee  
A Selection of Premium Teas

27.00 per person

### Turnover Break

Savory Turnovers  
*Chicken and spinach, assorted seafood  
and vegetable medley*  
Sweet Turnovers  
*Peach, apple, raisin-cream cheese*  
Assorted Soft Drinks and Mineral Waters  
Freshly-Brewed Peabody Coffee  
A Selection of Premium Teas

22.00 per person

### The Spread

Traditional Hummus, Red Pepper Hummus,  
Garlic-Herb Cream Cheese, Cucumber-Yogurt  
Spread  
Pita, Lavosh, French Baguette and Naan

12.00 per person

### The Hot Dog Bar

All Beef Hot Dogs  
*Served with potato rolls and an assortment of toppings:  
Chili, relish, shoestrings, cheese sauce, sauerkraut,  
guacamole, pico de gallo, sour cream, thousand island,  
ketchup, yellow mustard, spicy mustard*

14.00 per person

### The Fiesta

Tri-Color Tortilla Chips, Queso, Pico de Gallo  
and Guacamole

Make Your Own Nachos  
*Tortilla chips, cheese sauce and various toppings*

12.00 per person

### The Cake Break

Assorted Cupcakes with Peabody Coffees and Teas  
*Chocolate cake with white chocolate frosting  
Yellow cake with chocolate frosting  
Red velvet cake with cream cheese frosting  
Banana cake with caramel frosting*

15.00 per person

Prices are subject to a 23% service charge and applicable tax.



## Hospitality Selections

### International Cheese Display

*An array of International cheese from the most exclusive dairies around the world.*

Dried and fresh fruit, deluxe crackers and French baguettes

*14.00 per person*

### Domestic Cheese Display

*An assortment of Domestic cheeses from the most notable dairies in the nation.*

Dried and fresh fruit, deluxe crackers and French baguettes

*12.00 per person*

### Baked Brie in Puff Pastry

Honey-Almond Topping, Assorted Fresh Fruit  
Deluxe Crackers and French Bread

*120.00 each, serves 30*

### Crudité Display

A Selection of Raw Garden-Fresh Crisp Vegetables  
selection of dips

*10.00 per person*

### Grilled Vegetables

A Selection of Garden Fresh Vegetables  
variety of specialty oils and vinegars

*11.00 per person*

### Dry Snacks

Fancy Mixed Nuts *27.00 per pound*  
Spicy Snack Mix *24.00 per pound*

### Seasonal Fresh Fruit and Berries

*12.00 per person*

### Whole Side of Scottish Salmon

Traditional accompaniments, cocktail breads,  
whipped cream cheese, mini bagels and  
pumpernickel bread

*495.00 each, serves 30*

### Seafood Bar

*A selection of:*  
Alaskan Snow Crab Claw  
Chilled U-10 Jumbo Shrimp  
Alaskan King Crab Legs  
Butter-Poached 2lb. Maine Lobster

*850.00, serves 25*

### Sushi, Nigiri or Sashimi

Wasabi, pickled ginger, soy dipping sauce

*8.00 per piece*

### Antipasto Display

*Hot and sweet capocollo, genoa salami, prosciutto,  
piccolo, sopressatta, mortadella, artichokes,  
roasted vegetables, olive variety, cherry peppers*

*13.00 per person*

### Chocolate Fondue

White and Dark Chocolate Fondues  
fresh strawberries, pineapple, pound cake bro-  
chettes, pretzels and marshmallows

*11.00 per person*

Prices are subject to a 23% service charge and applicable tax.



## *Interactive Stations*

### **Southern Grits\***

*Stone-ground grits, choice of spicy shrimp,  
creole chicken or crawfish*

*15.00 per person*

### **Barbecue Sundaes\***

*Pulled pork, baked beans, cole slaw and  
barbecue sauce, served in a parfait glass*

*12.00 per person*

### **Fried Green Tomato Bar\***

*Topping choices of bacon, cheese, sour cream,  
green onions, chopped olives, herb dressing*

*12.00 per person*

### **Fajita Bar**

Warm Flour Tortillas

Beef, Chicken and Shrimp

*Guacamole, shredded cheese, diced tomatoes,  
shredded lettuce, sour cream, peppers, onions,  
refried beans, salsa fresca and jalapeños*

*15.00 per person*

### **Sauté Station\***

Tournedos of Beef -3oz.

*Bearnaise sauce*

Shrimp -3oz.

*Lemon aioli*

Crab Cakes -3oz.

*Whole-grain mustard*

*24.00 per person*

*Minimum number for this station is 50 guests.*

### **Soup-Aperitif\***

Passed Miniature Soup

*Chilled: cucumber, gazpacho, melon*

*Hot: celery root, tomato basil, butternut squash*

*11.00 per person*

### **Pasta Bar\***

Cavatappi and Penne

*Marinara, pesto cream and fresh parmesan  
garlic bread stick*

*14.00 per person*

Add Chicken *6.50 per person*

Add Shrimp *8.50 per person*

### **Macaroni and Four Cheese**

Cheddar, Fontina, Parmesan & Goat Cheese

*Smoked ham, crispy bacon,  
forest mushrooms, green onions*

*12.00 per person*

Add Chicken *6.50 per person*

Add Shrimp *8.80 per person*

Add Lobster *12.00 per person*

### **Risotto Station\***

*Sausage, forest mushrooms and asparagus*

*15.00 per person*

Add Chicken *6.50 per person*

Add Shrimp *8.80 per person*

### **Hamburger Sliders**

*Toppings: bleu cheese, bacon, sautéed mushrooms, car-  
amelized onions, avocados, salsa fresca,  
green chili sauce, lettuce, tomato, onion  
condiments include mustard, mayonnaise  
and ketchup*

*8.00 each*

\*A Chef is required at \$75 per hour, with a two hour minimum. Prices are subject to a 23% service charge and applicable tax.

## Carving Station

### Herb-Roasted Breast of Turkey\*

*Gravy, cranberry relish, assorted dinner rolls*

300.00 each, 30 servings

Enhance your station with a side dish of:  
Green Bean Casserole, Sweet Potato Soufflé,  
or Corn Bread Stuffing and Gravy

6.75 per person

### Southern Comfort Glazed Ham\*

*Pineapple chutney, whole-grain mustard  
small buttermilk biscuits*

400.00 each, 50 servings

Enhance your station with a side dish of:  
Fingerling Potato Salad or  
Gourmet Macaroni and Cheese

6.75 per person

### Steamship of Beef\*

*Slow-roasted, horseradish cream,  
dijon mustard, mayonnaise, au jus, french rolls*

1025.00 each 200 servings

### Whole Herb-Roasted Tenderloin of Beef\*

*Peppercorn sauce or port wine glaze  
and assorted dinner rolls*

525.00 each, 25 servings

Enhance your station with a side dish of:  
Wild Mushroom Ragout or Truffle Mashed Potatoes

6.75 per person

### Whole Sesame-Crusted Ahi

*Seared rare, Thai curry, seaweed salad*

market price, 35 servings

### Blackened Pork Loin\*

*Caramelized apple sauce, dinner rolls*

325.00 each, 20 servings

Enhance your station with a side dish of:  
Roasted Sweet Potatoes or  
Warm Bacon Cabbage Salad

6.75 per person

### Peabody BBQ Ribs\*

*Cole slaw, baked beans, biscuits*

600.00 each, 50 servings

### Peabody BBQ Brisket\*

*Cole slaw, baked beans, biscuits*

325.00 each per, 20 servings

### Prime Rib\*

*Au jus and horseradish cream, assorted dinner rolls*

600.00 each, 35 servings

Enhance your station with a side dish of:  
Roasted Red Bliss Potatoes or Asparagus and Root  
Vegetable Medley

6.75 per person

### Mesquite-Roasted Lamb\*

*Balsamic jus, assorted dinner rolls*

375.00 each, 30 servings

Enhance your station with a side dish of:  
Au Gratin Potatoes or Broccoli, and  
Roasted Golden Beets

6.75 per person

\*A Chef is required at \$75 per hour, with a two hour minimum. Prices are subject to a 23% service charge and applicable tax.





## Hot Hors d' Oeuvres

Per 100 Pieces

**Artichoke Breaded with Boursin** 575.00  
*Crispy artichoke hearts breaded with boursin cheese and deep-fried in a puff pastry*

**Beef Satay** 575.00  
*Thai chili marinated beef on a skewer with sweet and sour dip*

**Beef Wellington** 575.00  
*Hand-cut beef tenderloin topped with duxelle and wrapped in puff pastry*

**Mini Chicken and Cheese Hoagie** 475.00  
*Fresh baked Italian hoagie bun stuffed with roasted chicken breast, white American cheese, onions, red and green peppers*

**Chicken Satay** 475.00  
*Thai chili marinated chicken on a skewer with sweet and sour dip*

**Chicken with Wine En Croute** 475.00  
*Traditional French coq au vin hors d'oeuvre size. Chicken breast marinated in red wine with pinot noir infused mushroom duxelle, caramelized onion and smoked bacon*

**Southern Chicken Stick** 475.00  
*Fried buttermilk marinated chicken on a skewer, ranch dip*

**Coconut Shrimp** 675.00  
*Classic Asian-style shrimp tossed in coconut flakes and deep-fried*

**Mini Crab Cakes** 625.00  
*Crab cakes made from lump and claw crab meat, hand mixed and formed*

**Crab Meat Stuffed Mushrooms** 675.00  
*Jumbo mushrooms stuffed with hand-picked lump crab meat*

**Florida Shrimp and Grit Cake** 675.00  
*A Southern recipe made with Florida royal red shrimp, smoky bacon, Vermont cheddar cheese, roasted poblano pepper and Southern-style buttered grits*

**Hamburger Sliders** 575.00  
*Fresh ground beef and cheddar on a small bun*

**BBQ Pork Sliders** 550.00  
*Pulled pork with bbq sauce and cole slaw on mini buttermilk biscuits*

**Little Havana** 550.00  
*A classic Cuban sandwich made with leche asado (roast pork), smoked ham, baby Swiss cheese, a dill pickle and spicy mojo mustard, all stacked on a freshly baked Cuban loaf*

**Lobster Spring Roll** 850.00  
*Lobster meat, mango, ginger and an Asian chili sauce in a spring roll wrapper*

**Mini Philly Cheese Steak** 575.00  
*Fashioned after the original "Genos." Fresh baked Italian hoagie bun stuffed with sliced steak, cheese whiz, onions, peppers and banana peppers*

**Salmon Oscar** 575.00  
*Fresh Atlantic salmon topped with special crab meat, fresh spinach and handmade bernaise sauce, wrapped in a premium puff pastry*

**Spinach and Artichoke Spanakopita** 475.00  
*Mediterranean inspired phyllo triangle filled with artichoke, spinach and mozzarella*

**Thai Chicken and Cashew Spring Roll** 475.00  
*Spring roll shell filled with chicken, cashews, oyster sauce, onion, garlic, pickled ginger, salt and spices*

Butler-Passed Service available. Prices are subject to a 23% service charge and applicable tax.



## *Cold Hors d' Oeuvres*

Per 100 Pieces

### **House Bruschetta**

*All served on herbed crostini*

Grilled vegetable salad 475.00

Pastrami, fennel slaw 475.00

Olive tapenade 475.00

Tomato and basil 475.00

**Artichoke Heart with Goat Cheese** 475.00

*Stuffed with herb-infused goat cheese*

**Deviled Eggs** 425.00

*From the famous Peabody recipe*

**Asparagus and Pear** 475.00

*Chilled asparagus and pear mousse in a blossom tartlett*

**Mushroom Tartlettes** 500.00

*A ragout of forest mushrooms in a savory tartlett*

**Smoked Salmon** 575.00

*Served on pumpernickel toast, honey mustard sauce*

**Crab Meat Salad** 550.00

*Citrus-flavored crabmeat with yogurt dressing on a cucumber round*

**Seared Tuna** 625.00

*Seared tuna with black & wasabi sesame seed on cucumber round*

**American Sturgeon Caviar** 550.00

*A selection of domestic caviars on onion blinis*

**Salmon Caviar** 525.00

*Chive cream, red bliss potato*

**Shrimp and Avocado** 575.00

*Gulf shrimp served in a shooter glass with avocado and red pepper coulis*

### **Sushi**

*All served with pickled ginger, wasabi and soy sauce*

Salmon 750.00

Ahi 750.00

Vegetable 525.00

**Gulf Shrimp** 575.00

*Jumbo shrimp on ice with cocktail sauce*

**Alaskan Crab Claws** 575.00

*Crab claws on ice with cocktail remoulade*

**Mini Beef Filets** 575.00

*Grilled beef tenderloin on a potato pancakes, horseradish aioli*

**Miniature Sandwiches** 550.00

*Assorted European open-faced selections*

**Genoa Salami** 475.00

*A salami cornet with herb cream cheese*

**Curried Chicken** 575.00

*Chicken salad with Granny Smith apple on toasted baguette*

**Country Paté-Rosemary** 475.00

*House-made paté, cornichon on rosemary toast*

**Asparagus Bundle** 575.00

*Proscuitto-wrapped fresh asparagus*

Butler-Passed Service available. Prices are subject to a 23% service charge and applicable tax.



# *Beverages*

## Hosted Bar

<b>Liquor</b>	Silver 8.25	Gold 9.75	Platinum 11.75
Vodka	<i>Three Olives</i>	<i>Absolut</i>	<i>Grey Goose</i> <i>Ketel One</i>
Gin	<i>Gordon</i>	<i>Tanqueray</i>	<i>Bombay Sapphire</i> <i>Tanqueray 10</i>
Rum	<i>Cruzan Silver</i>	<i>Bacardi</i>	<i>Prichard's Fine Rum</i>
Tequila	<i>Pepe Lopez</i>	<i>Sauza Tequila 901</i>	<i>Patron Silver</i>
Bourbon	<i>Old Charter 8</i>	<i>Maker's Mark</i>	<i>Knob Creek</i>
Blended Whiskey	<i>Canadian Club</i>	<i>Crown Royal</i>	<i>Crown Royal Reserve</i>
Tennessee Whiskey		<i>Jack Daniel's</i>	<i>Gentleman Jack</i>
Scotch	<i>Grant's</i>	<i>Dewar's</i>	<i>Chivas Regal</i>
<b>Domestic Beer</b>	5.75 <i>Bud Light</i> <i>Budweiser</i> <i>Miller Lite</i> <i>Coors Light</i> <i>Michelob Ultra</i> <i>Ghost River (Local Brewery)</i>	<b>Non-Alcoholic Beer</b>	5.75 <i>Beck's</i>
<b>Imported Beer</b>	6.25 <i>Heineken</i> <i>Newcastle</i> <i>Corona</i> <i>Bass Ale</i> <i>Sierra Nevada</i> <i>Amstel Light</i> <i>Guinness Draft</i> <i>Stella Artois</i>		
<b>White Wine</b>	8.50	10.25	12.00
Pinot Grigio	<i>CK Mondavi</i>	<i>Zaccagnini</i>	<i>Antinori Santa Cristina</i>
Sauvignon Blanc	<i>CK Mondavi</i>	<i>Coppola Diamond</i>	<i>Whitehaven</i>
Chardonnay	<i>Calloway</i> <i>BV Century Cellars</i>	<i>Clos du Bois</i> <i>Sagelands</i> <i>Irony</i>	<i>Napa Cellars</i> <i>Duckhorn "Decoy"</i>
<b>White Varietals</b>	8.50 <i>Fetzer Reisling</i>  <i>Maddalena White</i> <i>Zinfandel</i>	9.25 <i>Cupcake Riesling</i> <i>Sagelands Resling</i>	12.25  <i>Lindemann Moscato</i>

All prices for Host Bars are subject to 23% service charge. Host Bars: Charges based upon consumption and all applicable sales tax.  
Bartender Fees for Host Bars: \$100.00 per hour for first four hours, per bartender. If Host Bar sales exceed \$500 per bar, bartender fees will be waived.

Please note that it is a policy of The Peabody that all beverages consumed must be purchased from The Peabody.



# *Beverages*

## Hosted Bar

<b>Red Wine</b>	<i>Silver 8.50</i>	<i>Gold 9.75</i>	<i>Platinum 12.25</i>
Pinot Noir	<i>Montpelier</i>	<i>Hob Nob Folie a Doux</i>	<i>Kim Crawford Nicolas Potel Bourgogne</i>
Merlot	<i>Forest Glen Canyon Road</i>	<i>Bogle Sagelands</i>	<i>Geyser Peak</i>
Cabernet Sauvignon	<i>Sycamore View</i>	<i>Louis Martini Sagelands</i>	<i>J. Lohr Duckhorn "Decoy"</i>
<b>Sparkling</b>	<i>10.25</i>		
Splits	<i>Veuve de Vernay</i>		
<b>Cordials</b>	<i>9.25</i>		
	<i>Bailey's Kahlua Grand Marnier Tia Maria</i>		

### Hosted Hourly Receptions with Full Host Bar

Silver	<i>25.00 per person, per hour, Add 8.00 for each additional hour</i>
Gold	<i>30.00 per person, per hour, Add 9.00 for each additional hour</i>
Platinum	<i>35.00 per person, per hour, Add 10.00 for each additional hour</i>

<b>Champagne Fruit Punch</b>	<i>100.00 per gallon</i>	<b>Soft Drinks</b>	<i>5.00 each</i>
<b>Fresh Fruit Punch</b>	<i>55.00 per gallon</i>	<b>Mineral Waters</b>	<i>6.00 each</i>
<b>Mimosas</b>	<i>100.00 per gallon</i>		



# *Beverages*

## Cash Bar

<b>Liquor</b>	Silver 9.50	Gold 10.50	Platinum 14.50
Vodka	<i>Three Olives</i>	<i>Absolut</i>	<i>Grey Goose</i> <i>Ketel One</i>
Gin	<i>Gordon</i>	<i>Tanqueray</i>	<i>Bombay Sapphire</i> <i>Tanqueray 10</i>
Rum	<i>Cruzan Silver</i>	<i>Bacardi</i>	<i>Prichard's Fine Rum</i>
Tequila	<i>Pepe Lopez</i>	<i>Sauza Tequila 901</i>	<i>Patron Silver</i>
Bourbon	<i>Old Charter 8</i>	<i>Maker's Mark</i>	<i>Knob Creek</i>
Blended Whiskey	<i>Canadian Club</i>	<i>Crown Royal</i>	<i>Crown Royal Reserve</i>
Tennessee Whiskey		<i>Jack Daniel's</i>	<i>Gentleman Jack</i>
Scotch	<i>Grant's</i>	<i>Dewar's</i>	<i>Chivas Regal</i>
<b>Domestic Beer</b>	6.75	<b>Non-Alcoholic Beer</b>	6.25
	<i>Bud Light</i> <i>Budweiser</i> <i>Miller Lite</i> <i>Coors Light</i> <i>Michelob Ultra</i> <i>Ghost River (Local Brewery)</i>		<i>Beck's</i>
<b>Imported Beer</b>	7.75		
	<i>Heineken</i> <i>Newcastle</i> <i>Corona</i> <i>Bass Ale</i> <i>Sierra Nevada</i> <i>Amstel Light</i> <i>Guinness Draft</i> <i>Stella Artois</i>		
<b>White Wine</b>	Silver 9.75	Gold 11.75	Platinum 13.75
Pinot Grigio	<i>CK Mondavi</i>	<i>Zaccagnini</i>	<i>Antonori Santa Cristina</i>
Sauvignon Blanc	<i>CK Mondavi</i>	<i>Coppola Diamond</i>	<i>Whitehaven</i>
Chardonnay	<i>Calloway</i> <i>BV Century Cellars</i>	<i>Clos du Bois</i> <i>Sagelands</i> <i>Irony</i>	<i>Napa Cellars</i> <i>Duckhorn "Decoy"</i>
<b>White Varietals</b>	Silver 9.75	Gold 11.75	Platinum 13.75
	<i>Fetzer Reisling</i>  <i>Maddalena White</i> <i>Zinfandel</i>	<i>Cupcake Reisling</i> <i>Sagelands Reisling</i>	<i>Lindemann Moscato</i>

All prices for Cash Bars include service charge and applicable sales tax.  
Bartender Fees for Cash Bars: \$100.00 per hour for first three hours, per bartender. Additional hours, 25.00 each.  
Please note that it is a policy of The Peabody that all beverages consumed must be purchased from The Peabody.



# *Beverages*

## Cash Bar

<b>Red Wine</b>	<i>Silver 9.75</i>	<i>Gold 11.75</i>	<i>Platinum 13.75</i>
Pinot Noir	<i>Montpelier</i>	<i>Hob Nob</i> <i>Folie a Doux</i>	<i>Kim Crawford</i> <i>Nicolas Potel Bourgogne</i>
Merlot	<i>Forest Glen</i> <i>Canyon Road</i>	<i>Bogle</i> <i>Sagelands</i>	<i>Geysler Peak</i>
Cabernet Sauvignon	<i>Sycamore View</i>	<i>Louis Martini</i> <i>Sagelands</i>	<i>J. Lohr Estate</i> <i>Duckhorn "Decoy"</i>
<b>Red Varietals</b>		<i>10.75</i> <i>McManis Zinfandel</i>	<i>14.75</i> <i>Ferrari Carano Siena</i> <i>Penfolds Shiraz/Cabernet</i>
<b>Sparkling</b>	<i>12.25</i>		
<i>Splits</i>	<i>Freixenet</i>		
<b>Bottles</b>	<i>38.00</i> <i>Louis Perdrier</i>		<i>62.00</i> <i>Mumm Napa Brut</i> <i>Prestige</i>
<b>Champagne</b>	<i>92.00</i> <i>Mumm Cordon</i> <i>Rouge</i>	<i>125.00</i> <i>Moet Rosé</i>	<i>175.00</i> <i>Veuve Clicquot Yellow Label</i>  <i>425.00</i> <i>Dom Perignon</i> <i>550.00</i> <i>Louis Roederer Cristal</i>
<b>Cordials</b>	<i>10.75 each</i>		
<b>Soft Drinks</b>	<i>5.00 each</i>		
<b>Mineral Waters</b>	<i>6.00 each</i>		

All prices for Cash Bars include service charge and applicable sales tax.  
 Bartender Fees for Cash Bars: \$100.00 per hour for first three hours, per bartender. Additional hours, 25.00 each.  
 Please note that it is a policy of The Peabody that all beverages consumed must be purchased from The Peabody.



# *Beverages*

## Hosted Wines by the Bottle

<b>White Wine</b>	<b>Silver</b>	<b>Gold</b>	<b>Platinum</b>
Pinot Grigio	CK Mondavi 36.00	Zaccagnini 52.00	Antinori Santa Cristina 62.00
Sauvignon Blanc	CK Mondavi 36.00	Coppola Diamond 42.00	Whitehaven 48.00
Chardonnay	Calloway 36.00 BV Century Cellars 36.00	Clos du Bois 46.00 Sagelands 46.00	Napa Cellars 55.00 Duckhorn "Decoy" 55.00
<b>White Varietals</b>	Fetzer Reisling 36.00  Maddelena White Zinfandel 36.00	Cupcake Reisling 46.00 Sagelands Reisling 46.00	Lindemann Moscato 36.00
<b>Red Wine</b>	<b>Silver</b>	<b>Gold</b>	<b>Platinum</b>
Pinot Noir	Montpelier 36.00	Hob Nob 42.00 Folie a Doux 42.00	Kim Crawford 60.00 Nicolas Potel Bourgogne 60.00
Merlot	Forest Glen 36.00 Canyon Road 36.00	Bogle 40.00 Sagelands 40.00	Geyser Peak 57.00
Cabernet Sauvignon	Sycamore View 36.00	Louis Martini 42.00 Sagelands 42.00	J Lohr 52.00 Duckhorn "Decoy" 52.00
<b>Sparkling</b>	12.00		
Splits	Freixenet Veuve du Vernay		
<b>Bottles</b>	Louis Perdrier 38.00		Mumm Napa Brut 58.00 Prestige
<b>Champagne</b>	Mumm Cordon Rouge 38.00	Moet Rose 120.00	Veuve Cliquot Yellow Label 160.00 Dom Perignon 410.00 Louis Roederer Cristal 520.00

Service charge of 23% and applicable tax will be added to Host Bottle wine purchases. Additional wine choices are available. Please contact your Catering-Conference Manager for assistance. Please note that it is a policy of The Peabody that all beverages consumed must be purchased from The Peabody.



## Beverages

### ONEHOPE Wine

ONEHOPE Wine is the perfect way to integrate charity into your big day. 50% of profits from each varietal of ONEHOPE is given back to partner non-profits through the ONEHOPE Foundation. No matter how you choose to include ONEHOPE Wine in your wedding festivities, there is truly no better way to celebrate than by supporting a greater cause.

#### **ONEHOPE Chardonnay 42.00**

ONEHOPE Chardonnay is blended with Muscat and Chenin Blanc displaying a pale gold color with aromas of fresh apple blossom and honeysuckle. Flavors of crisp pear and apple are vibrant on the palate, while its balanced oak and bright acidity make this wine a great match with broiled or grilled seafood, poultry dishes and a wide assortment of cheeses.

ONEHOPE is committed to not only finding a cure for Breast Cancer, but also for early detection and prevention. Every 8 cases sold of ONEHOPE Chardonnay funds a mammogram for a woman in need through the National Breast Cancer Foundation.

#### **ONEHOPE Sauvignon Blanc 42.00**

ONEHOPE Sauvignon Blanc's stainless steel fermentation contributes to its pale golden color, flavors of pink grapefruit and bright grassy undertones. ONEHOPE Sauvignon Blanc is refreshing and light making it a perfect pairing with salmon, halibut, light pasta dishes, fresh fruits and a variety of cheeses.

Half of the profits of ONEHOPE Sauvignon Blanc benefit the American Forest Foundation where one tree is planted for every bottle sold.

#### **ONEHOPE Merlot 42.00**

ONEHOPE Merlot's bright cherry color and subtle notes of toasty spice are a result of aging in a combination of American and French oak barrels. Rich tannins make Onehope Merlot a perfect match with a range of main courses, including meats, pastas and vegetarian dishes.

50% of the profits of ONEHOPE Merlot benefit the non-profit, Keep a Child Alive, and provide the treatment and medications necessary to keep children suffering with HIV/AIDS alive.

#### **ONEHOPE Cabernet 42.00**

A dark ruby red, ONEHOPE Cabernet is a pleasure for the senses with the aromas of lush black cherry, cassis and a hint of tobacco. Aged in American and French oak, the complex layers of spice are balanced by soft tannins making it the perfect wine to pair with roasted and grilled meats such as lamb, prime rib or porterhouse steak.

Sales of ONEHOPE Cabernet benefit ACT Today! to help children with Autism achieve their highest potential. The partnership between ONEHOPE and ACT Today! helps provide funding and support for families who cannot afford specialized care for their children with Autism.

#### **ONEHOPE Zinfandel 42.00**

ONEHOPE Zinfandel is a rich red color with loads of juicy dark fruit flavors including plum and black cherry with hints of pepper and a spicy finish. This delicious wine is versatile and pairs well with dishes such as pizza, barbeque ribs and lamb.

Half of the profits from the sale on ONEHOPE Zinfandel go toward Snowball Express, an organization that supports families and children of fallen soldiers.

#### **ONEHOPE Brut 42.00**

ONEHOPE California Brut has a light golden color with aromas of green apple, nectarine with biscuit and an effervescence which has pronounced ribbons of bubbles. On the palate, this Sparkling Wine has a noticeable refreshing fruity flavor with a yeasty nuance followed by a lingering, delightful finish.

Half of the profits on ONEHOPE's Sparkling Wine benefit the fight against childhood hunger. Every case sold provides 100 meals to children in need through the non-profit, Share Our Strength.

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