



The Avalon

HOTEL & CONFERENCE CENTER

Welcome, and thank you for considering the Avalon Hotel for your special occasion. For over 16 years, The Avalon Hotel has been a focal point of the downtown Erie business district. Perfectly located in the center of the Entertainment district, The Avalon Hotel is committed to exceeding guest expectations. All business and social functions are customized and coordinated by Avalon's expert event planning professionals.

The newest addition that the Avalon has to offer is the Niagara Ballroom. This elegant room has the capacity to serve a 250 person sit down dinner or person reception. Beautifully decorated in a Victorian style, the Niagara Ballroom includes an adjoining waterfall garden courtyard for the private use of you and your guests. Both ballrooms are equipped with state-of-the-art audio systems.

The legend of Avalon Hotel extends far beyond its unique design and heritage. No other facility within a 100 mile radius combines the elegance and size of the Avalon's Presque Isle Ballroom. The newly remodeled ballroom has the capacity to serve 600 people for a sit down dinner or a reception. It conveniently divides into three smaller rooms to accommodate many different sized groups in a variety of configurations for every imaginable business or social event.

Banquet Accompaniments

CONVENIENT DOWNTOWN LOCATION WITH UNDERGROUND PARKING

GROUP ROOM BLOCKS & DISCOUNTED RATES TO ACCOMMODATE YOUR GUESTS

SUPERIOR BANQUET STAFF

OPTIONAL VALET SERVICE

SEASONAL COAT CHECK

WI-FI FRIENDLY

ON SITE AUDIO VISUAL EQUIPMENT

Please add 21% Gratuity and 6% Sales Tax to all Packages

Buffet Breakfasts

The Morning Glory

(6 PER GUEST)

FRESH BAKERY BASKET
SLICED BAGELS WITH CREAM CHEESE & JELLIES
SEASONAL SLICED FRESH FRUIT
ASSORTED COLD CEREALS & OATMEAL
YOGURT GRANOLA PARFAITS
CHILLED ORANGE, APPLE & CRANBERRY JUICES

The Daffodil

(13 PER GUEST)

TRADITIONAL SCRAMBLED EGGS
WHITE, WHOLE WHEAT AND RYE BREAD TOAST STATION
SLICED BAGELS WITH CREAM CHEESE & JELLIES
SEASONAL FRESH FRUIT DISPLAY
FRESH BAKERY BASKET
COUNTRY-STYLE BREAKFAST POTATOES
HICKORY SMOKED BACON
CHILLED ORANGE, APPLE & CRANBERRY JUICES

Optional Breakfast Additions

For events with a planned breakfast, the following options may be added at an additional cost

BUTTERMILK PANCAKES OR BELGIAN WAFFLES ACCOMPANIED WITH PURE MAPLE SYRUP, FRESH BERRIES & WHIPPED CREAM

2 per guest

WARM CINNAMON FRENCH TOAST WITH PURE MAPLE SYRUP

2 per guest

INDIVIDUAL FRUIT YOGURT PARFAIT

2 per guest

BREAKFAST CEREAL, OATMEAL, BANANAS AND CHILLED MILK

2 per guest

SAUSAGE GRAVY SERVED OVER WARM BISCUITS

2 per guest

OMELET STATION

4 per guest

Please add 21% Gratuity and 6% Sales Tax to all Packages

Luncheon Buffet Selections

All Dinners include dinner rolls with butter pearls, freshly brewed gourmet coffee and assorted hot teas

The Hydrangea

14 PER GUEST

Salad Selection (Choose two of the following)

MIXED GARDEN GREENS

SPINACH & ARUGULA SALAD WITH ORANGE MARMALADE

MARINATED MUSHROOMS

FRESH FRUIT SALAD

APPLESAUCE

CLASSIC CAESAR SALAD

ANTIPASTA SALAD

HOMESTYLE POTATO SALAD

BROCCOLI & CAULIFLOWER SALAD

PARMESAN PASTA SALAD

Starch Selection

(Choose one of the following)

ASAGIO ZITI ALFREDO

THREE CHEESE SCALLOPED POTATOES

WILE RICE PILAF

GOLDEN-SEARED MASHED POTATOES

SOUR CREAM & DILL POTATOES

HERB ROASTED BABY REDSKIN POTATOES

DELMONICO POTATOES

Entrée:

(Choose two of the following)

LEMON PEPPER SCROD

PINEAPPLE GLAZED HAM

SUN-DRIED APRICOT ROSEMARY CHICKEN

BEEF STROGANOFF IN CREAMY EGG NOODLES

HONEY-CURED DIJON CHICKEN

ROASTED PORK LOIN W/
APPLE WALNUT STUFFING

BAKED TILAPIA

SEASON-SPICED BAKED CHICKEN

VEGETABLE OR MEAT LASAGNA

HOME-STYLE RIGATONI W/ MEATBALLS

ROASTED SLICED SIRLOIN

PORK CHOPS ATZERT

Vegetable Selection

(Choose one of the following)

SWEET CORN WITH RED PEPPERS

GREEN BEANS AMANDINE

BUTTERED BROCCOLI SPEARS

STEAMED VEGETABLES

HONEY GLAZED BABY CARROTS

ZUCCHINI ITALIANA

FRANCAISE VEGETABLE MEDLEY

Please add 21% Gratuity and 6% Sales Tax to all Packages

Soup & Sandwich State Street Extravaganza

13 PER GUEST

HOMEMADE SOUP DU' JOUR ACCOMPANIED WITH MIXED GARDEN GREENS OR CAESAR SALAD, OLD FASHIONED POTATO SALAD, ASSORTED SELECTION OF HONEY-CURED HAM, ROAST-BEEF, CORNED BEEF, TURKEY BREAST & SALAMI DELI MEATS, ASSORTED SELECTION OF YELLOW-AMERICAN, SWISS, PROVOLONE, PEPPER-JACK & WHITE-AMERICAN CHEESES, LEAFY GREEN LETTUCE, SLICED TOMATOES, RED ONIONS, BLACK PEARL OLIVES & DILL PICKLES. SERVED WITH A VARIETY OF KAISER ROLLS, WHITE, WHOLE WHEAT & RYE BREADS.

Plated Lunches

All served with freshly brewed gourmet coffee, iced tea and assorted hot teas

PEACH STREET CROISSANT

SLICED, HAM & TURKEY LAYERED WITH SWISS CHEESE, ROMAINE LETTUCE, & TOMATO ON A SOFT CROISSANT. ACCOMPANIED WITH OUR HOME-STYLE POTATO SALAD

9

ROASTED TURKEY PITA WRAP

HERB ROASTED TURKEY WRAPPED IN A PITA WITH MONTEREY CHEESE, ICEBERG LETTUCE, TOMATO & BASIL MAYONNAISE SERVED WITH FRESH FRUIT SALAD

9

CAJUN CHICKEN SALAD

TANGY BLACKENED CHICKEN STRIPS SERVED OVER A BED OF ESCAROLE & ROMAINE LETTUCE WITH SHREDDED CHEDDAR JACK CHEESE & DICED TOMATOES.

10

CLASSIC COBB SALAD

SLICED TURKEY, CRUMBLED BACON, DICED HARD BOILED EGGS, TOMATOES, SHREDDED CHEDDAR CHEESE & GREEN OLIVES OVER A BED OF GREENS WITH A TOASTED ROLL.

9

HAWAIIAN CHICKEN

PECAN CRUSTED CHICKEN BREAST OVER PINEAPPLE SAUCE SERVED WITH WILD RICE CHEF'S CHOICE OF VEGETABLE

10

LEMON PEPPERED SCROD

ENCRUSTED WITH LEMON, PARSLEY & CRACKER CRUMBS, SERVED WITH HERB ROASTED BABY REDSKIN POTATOES

14

VEGETABLE LASAGNA

SERVED WITH A ROMA-TOMATO BASIL MARINARA

13

Accompanied with your choice of one of the following:

HOME-STYLE SOUP DU' JOUR

CLASSIC CAESAR SALAD

MIXED GARDEN GREENS

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Dinner Buffet Selections

All dinners include dinner rolls with butter pearls, freshly brewed gourmet coffee and assorted hot teas

The Azalea

\$17 ONE ENTRÉE - \$19 TWO ENTRÉES - \$21 THREE ENTRÉES

Salad Selections (Choose three of the following)

CLASSIC CAESAR SALAD

APPLE PECAN SALAD WITH CRANBERRY VINAIGRETTE

HOME-STYLE POTATO SALAD

CREAMY COLESLAW

MIXED GARDEN GREENS

APPLESAUCE

APPLE PECAN SALAD W/ CRANBERRY VINAIGRETTE

BROCCOLI & CAULIFLOWER SALAD

MARINATED MUSHROOMS

FRESH FRUIT SALAD

PARMESAN PASTA SALAD

SPINACH & ARUGULA SALAD W/ ORANGE MARMALADE

Starch Selection

(Choose one of the following:)

DELMONICO POTATOES

HERB ROASTED BABY REDSKIN POTATOES

GOLDEN SEARED MASHED POTATOES

PENNE PASTA WITH GARLIC HERB BUTTER

SOUTHERN SMASHED CINNAMON SWEET POTATOES

ASAGIO ZITI ALFREDO

WILD RICE

SOUP CREAM & DILL POTATOES

Vegetable Selection

(Choose one of the following:)

ZUCCHINI ITALIANA

GREEN BEANS ALMODINE

FRESH STEAMED VEGETABLES W/
SUGAR SNAP PEAS

BUTTERED BROCCOLI SPEARS

FRANCHISE VEGETABLE MEDLEY

SWEET CORN WITH RED PEPPERS

HONEY GLAZED BABY CARROTS

Entrée Selection (Choose two of the following:)

ROASTED SLICED SIRLOIN

SUN-DRIED APRICOT ROSEMARY CHICKEN

HONEY-CURED DJON CHICKEN

PINEAPPLE GLAZED HAM

BEEF STROGANOFF IN CREAMY EGG NOODLES

SEASON-SPICED BAKED CHICKEN

VEGETABLE OR MEAT LASAGNA

HOME-STYLE RIGATONI W/ MEATBALLS

PORK CHOPS ATZERT

LEMON PEPPER SCROD

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Themed Buffets

All Dinners include dinner rolls with butter pearls, freshly brewed gourmet coffee and assorted hot teas

Pasta Lovers ' Feast

16 PER GUEST

MIXED GARDEN GREENS SERVED WITH ITALIAN & RANCH DRESSINGS WITH CIABATTA BREAD

Entrée

(Choose three of the following)

FARFALLE PASTA SAUTÉED IN OLIVE OIL

FARFALLE ITALIAN SAUSAGE

PENNE PASTA FOLDED WITH ROMA-BASIL MARINARA SAUCE

ITALIAN MEATBALLS

FETTUCCHINI WITH ALFREDO SAUCE FINISH WITH A LAYER OF FRESH BASIL

VEGETABLE OR MEAT LASAGNA

LINGUINI WITH CLAM SAUCE

Hawaiian Luau

19 PER GUEST

FRESH FRUIT KABOB SKEWERS ON A PINEAPPLE TREE

CAESAR SALAD WITH GARLIC CROUTONS

AMBROSIA SALAD

VEGETABLE MEDLEY

WILD RICE PILAF

PORK CHOPS ATZERT

SEASONED LUAU CHICKEN

NON-ALCOHOLIC STRAWBERRY OR PINA COLADA DAIQUIRIS

COCONUT CREAM, BANANA CREAM & KEY LIME PIES

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South Of The Border

Fiesta Bar

10 PER GUEST

SOUTHERN BEEF & CHICKEN STRIPS W/ GREEN PEPPERS & ONIONS

SPANISH RICE

WARM SOFT TORTILLAS

CRISPY TACOS

SHARP CHEDDAR, SHREDDED LETTUCE, DICED TOMATOES

SERVED WITH GUACAMOLE, SOUTHERN SALSA & SOUR CREAM

Country Western Barbecue

19 PER GUEST

MIXED GARDEN GREENS WITH RANCH & FRENCH DRESSINGS

CHILLED WEDGES OF WATERMELON

MACARONI SALAD

HOME-STYLE POTATO SALAD

BUTTERED CORN ON THE COB

GOLDEN SEARED MASHED POTATOES & GRAVY

BARBEQUED CHICKEN

BARBEQUED RIBS

ROASTED SIRLOIN OF BEEF

Sassy Sweet Sixteen

17 PER GUEST

MIXED GARDEN GREENS WITH RANCH DRESSING

FRUIT SKEWERS WITH CARAMEL DIP

MINI QUESADILLAS WITH SALSA & SOUR CREAM

SAFFRON YELLOW RICE

BEEF FAJITAS

VEGETABLE CHICKEN STIR FRY

PRETTY IN PINK PRETZELS

TIERED CUPCAKE PLATTER

PLENTIFUL PITCHERS OF ASSORTED SODAS
CHERRY CREAM FLOATS OR ROOT BEER FLOATS

Children's Birthday

Bashes

11 PER GUEST

FRUIT SKEWERS WITH CARAMEL DIP

REGULAR OR STRAWBERRY APPLESAUCE

MIGHTY MACARONI & CHEESE

CHICKEN NUGGETS

KRISPIE CORN DOGS

ASSORTED MOTT'S JUICE BOXES

Plated Dinners

All Plated Dinners include dinner rolls with butter pearls, a vegetable, a starch and freshly brewed gourmet coffee and assorted hot teas

Salad Selection (Choose One of the Following)

**RASPBERRY & PEAR SALAD WITH CANDIED WALNUTS
(SEASONAL)**

MIXED GARDEN GREENS

HOMESTYLE SOUP DU' JOUR

SPINACH & ARUGULA SALAD WITH ORANGE MARMALADE

APPLE PECAN SALAD WITH CRANBERRY VINAIGRETTE

CLASSIC CAESAR SALAD

Entrée Selection (Choose two of the following)

STUFFED ORANGE ROUGHY

BREAD SHAVINGS & SEAFOOD IMPERIAL STUFFED IN AN ORANGE ROUGHY FILLET ACCOMPANIED BY HERB ROASTED BABY REDSKIN POTATOES AND SEASONAL VEGETABLE

21

SHRIMP SCAMPI

FIVE JUMBO SHRIMP WITH A GARLIC BUTTER SAUCE SERVED OVER RISOTTO WITH TOMATO FLORENTINE

17

CHICKEN CORDON BLEU

BREADED BONELESS BREAST OF CHICKEN STUFFED WITH VERMONT HAM, SWISS CHEESE & TOPPED WITH MORNAY SAUCE ACCOMPANIED BY A TWICE BAKED POTATO & SEASONAL VEGETABLE

17

CHICKEN BREAST FLORENTINE

CHICKEN BREAST TENDERLY STUFFED WITH SPINACH & CHEESE ENCRUSTED WITH FRESH HERBS & BREAD CRUMBS, FINISHED WITH A LEMON DILL SAUCE SERVED WITH GOLDEN SEARED MASHED POTATOES & SEASONAL VEGETABLE

17

TORNEDOS ROSSINI

TWO 4 OUNCE FILETS SET ON GARLIC CROUTONS TOPPED WITH A DRIZZLE OF BORDELAISE SAUCE ACCOMPANIED BY GOLDEN SEARED POTATOES AND SEASONAL VEGETABLES

21

PASTA PRIMAVERA

ZITI PASTA LACED WITH FRESHLY STEAMED VEGETABLES AND FOLDED WITH A TOMATO PESTO

15

ATLANTIC SALMON

BAKED SALMON TOPPED WITH LEMON CAPER SAUCE ACCOMPANIED BY LEMON GARLIC RISOTTO AND SEASONAL VEGETABLE

22

LEMON PEPPER SCROD

A CENTER CUT FILET BAKED WITH A HERB CRUMB TOPPING ACCOMPANIED WITH A SMOOTH DILL BUTTER CREAM ASIDE WILD RICE AND SEASONAL VEGETABLE

17

AVALON'S STUFFED CHICKEN BREAST

OUR FAMOUS STUFFING ENGORGES THIS SKIN-ON BAKED CHICKEN BREAST SERVED WITH GOLDEN SEARED MASHED POTATOES & SEASONAL VEGETABLE

17

PORK LOIN BORDELAISE

SLICED MEDALLIONS OF HERB CRUSTED PORK LOIN SERVED WITH A BORDELAISE SAUCE ACCOMPANIED BY A TWICE BAKED POTATO & SEASONAL VEGETABLE

17

HERB ENCRUSTED PRIME RIB OF BEEF

A 10 OUNCE SUCCULENT SLOW ROASTED CUT OF AGED BEEF SERVED WITH NATURAL AU JUS & HORSERADISH SAUCE ACCOMPANIED BY A TWICE BAKED POTATO & SEASONAL VEGETABLE

24

ROASTED SLICED SIRLOIN

OVEN ROASTED ROYAL SIRLOIN FINISHED WITH A DELECTABLE MUSHROOM BORDELAISE SAUCE ACCOMPANIED BY A HOME-STYLE BAKED POTATO & SEASONAL VEGETABLE

17

Please add 21% Gratuity and 6% Sales Tax to all Packages

Specialty Break Selections

ICE CREAM SUNDAE BAR

VANILLA BEAN & CHOCOLATE ICE CREAM SERVED WITH CHOCOLATE CHIPS, WALNUTS, M & M'S, PEANUTS, CRUMBLER OREO'S, RAINBOW SPRINKLES, MARSHMALLOWS, HERSHEY'S CHOCOLATE, BUTTERSCOTCH & STRAWBERRY SYRUP, WHIPPED CREAM

6

GOLDEN SNACK BAR

ASSORTED CRINKLE POTATO CHIPS, PRETZELS, PEANUTS, CHEDDAR POPCORN & TORTILLA CHIPS SERVED WITH SALSA, GUACAMOLE, SPICY MUSTARD & RANCH DIPPING SAUCES

5

SWEET TOOTH SNACK BAR

CHOCOLATE ICED BROWNIES, HOME BAKED COOKIES & AN ASSORTMENT OF GOURMET FLAVORED COFFEE & TEAS

7

TAKE FIVE FOR FITNESS

GRANOLA & NUTRI-GRAIN BARS, TRAIL MIX WITH DRIED NUTS, WHOLE FRESH FRUITS, YOGURT PARFAITS, FRESHLY BREWED COFFEE AND HERBAL TEAS, BOTTLED WATER & INDIVIDUAL FRUIT & VEGETABLE JUICES

8

Specialty Displays

CHEESE DISPLAY

AN ASSORTMENT OF DOMESTIC CHEESES & CRACKERS SERVED WITH RANCH DIPPING SAUCE, WALNUTS & SUN-DRIED FIGS

2 per guest

ANTIPASTO DISPLAY

A BEAUTIFUL BLEND OF MARINATED VEGETABLES & OLIVES WITH CURED ASSORTMENT OF MEATS & CHEESES SERVED WITH AN HERB BLENDED ITALIAN DRESSING

2 per guest

HARVEST VEGETABLE CRUDITE

AN ASSORTMENT OF GARDEN FRESH VEGETABLES SERVED WITH RANCH & CUSABI DIPPING SAUCE

2 per guest

SHELLFISH BAR

ICED JUMBO SHRIMP, MUSSELS IN A BUTTER & GARLIC SAUCE, & CLAMS CASINO WITH LEMON SLICES & COCKTAIL SAUCE.

10 per guest

CHOCOLATE FONDUE STATION

A LUXURIOUS FOUNTAIN SERVED WITH FRESH STRAWBERRIES, MARSHMALLOWS, & PRETZEL RODS FLOWING WITH DELECTABLY SWEET CHOCOLATE

3 per guest

CHARMING CANDY BAR

A SWEET SELECTION OF OUR MOST POPULAR CANDIES ALL DELICIOUSLY PRESENTED IN A TIER OF GINGER JARS

3 per guest

GOURMET COFFEE BAR

FRESHLY GROUND 100% ARABICA BLEND COFFEES, SHAVED WHITE CHOCOLATE AND DARK SWISS CHOCOLATE, FRESH WHIPPED CREAM, HALF AND HALF, CRYSTAL SUGAR CUBES, CARAMEL, AMARETTO, CHERRY AND HAZELNUT SYRUP

3 per guest

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Signature Sweets

CHOICE OF SLICED PIE OR ASSORTED DESSERTS	2
COOKIES & BROWNIES	2
TIRAMISU	4
YELLOW CAKE SOAKED IN ESPRESSO & KAHLUA WITH A MASCARPONE CHEESE FILLED TOPPED WITH WHIPPED CREAM & COCOA POWDER	
CREPES PEACH MELBA	3
THIN CREPE TOPPED WITH VANILLA ICE CREAM, SMOTHERED WITH PEACH & RASPBERRY SAUCE & WHIPPED CREAM	
CARROT CAKE	3
LAYERED SPICE CAKES WITH RAISINS, WALNUTS & CARROT SHAVINGS COVERED IN CREAM CHEESE FROSTING	
PEANUT BUTTER MUD PIE	4
CHOCOLATE GRAHAM CRACKER CRUST, PEANUT BUTTER MOUSSE, CHOCOLATE FUDGE DRIZZLED IN A CARAMEL SAUCE	
NEW YORK STYLE CHEESECAKE	4
THICK CLASSIC CHEESECAKE BAKED TO PERFECTION WITH A GRAHAM CRACKER CRUST TOPPED WITH FRESH STRAWBERRY COULIS	

Carving Stations

HERB ROASTED TURKEY BREAST	4 per guest
SERVED WITH CRANBERRY RELISH & HOME-STYLE GRAVY WITH ROLLS	
HONEY GLAZED HAM	4 per guest
SERVED WITH CARAMELIZED PEACH & CHERRY RELISH	
ROASTED ROSEMARY RACK OF LAMB	9 per guest
ENCRUSTED WITH PECANS & FRESH HERBS, & ACCOMPANIED BY A MINT SAUCE	
ROASTED SIRLOIN OF BEEF	6 per guest
SERVED WITH MUSHROOM BEEF GRAVY & BREAD ROLLS	
SLOW ROASTED ANGUS PRIME RIB OF BEEF	9 per guest
SERVED WITH NATURAL AU JUS, CREAMY HORSE RADISH SAUCE & BREAD ROLLS	

Hors d'oeuvres

BRUSCHETTA WITH TOMATO & BASIL VINAIGRETTE	\$1.25 per guest	CHERRY TOMATOES FILLED W/ BOURSIN CHEESE	\$45 per 50
COCONUT SHRIMP W/ THAI MANGO SAUCE	\$100 per 50	HOT SPINACH & ARTICHOKE DIP	\$1.25 per guest
ICED SHRIMP ON HORSEBACK	\$165 per 50	FRESH ASSORTED FRUIT DISPLAY	\$95 per 75 or \$175 per 125
MINI QUICHE LORRAINE	\$100 per 50	MINIATURE CRAB CAKES	\$100 per 50
MUSHROOM CAPS STUFFED W/ LUMP CRABMEAT	\$75 per 50	PASTRY WRAPPED FRANKS	\$75 per 50
RUMAKI SCALLOPS	100 per 50	SPANAKOPITTA	\$75 per 50
SHRIMP DIP ON PITA	\$2 per guest	SALAMI CORONETS	\$45 per 50
STUFFED BABY NEW POTATOES	\$45 per 50	SWEDISH MEATBALLS	\$30 per 50
VEGETABLE SPRING ROLLS	\$60 per 50		

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Hosted Standard & Premium Bar Packages

STANDARD (3 HOUR MINIMUM)

BANKER'S VODKA, CASTILLO LIGHT RUM, CALICO JACK SPICED RUM,
TORTILLA GOLD TEQUILA, BANKER'S GIN, BANKER'S BOURBON,
BARRISTER'S SCOTCH, BANKER'S WHISKEY, PEACH SCHNAPPS
CARROL ROSSI VIN ROSE, CHABLIS, BURGUNDY,
TRIPLE SEC, MIXERS, TWO BOTTLED BEER SELECTIONS, SODAS & JUICES

FIRST HOUR	7
SECOND HOUR	5
THIRD HOUR	4
EACH ADDITIONAL HOUR	4

PREMIUM (3 HOUR MINIMUM)

ABSOLUT, BACARDI, CAPTAIN MORGAN, TANQUERAY,
CHRISTIAN BROTHER'S BRANDY, JOSE CUERVO TEQUILLA, JACK DANIELS,
JIM BEAM, DEWAR'S SCOTCH, SOUTHERN COMFORT, PEACH SCHNAPPS,
WOODBRIDGE CHARDONNAY, WHITE ZINFANDEL, CABERNET,
TRIPLE SEC, MIXERS, TWO BOTTLED BEER SELECTIONS, SODAS AND JUICES.

FIRST HOUR	8
SECOND HOUR	6
THIRD HOUR	5
EACH ADDITIONAL HOUR	5

Hosted Champagne, Wine & Mimosa Fountains

Priced per Order

Cash Bars

BARTENDER FEE

ALL GUESTS PURCHASE THEIR OWN DRINKS

75

Coffee & Soda Service

REGULAR & DECAFFEINATED COFFEE, ASSORTED HOT TEAS 2 Per Guest

ASSORTED SODAS INCLUDING SIERRA MIST, DIET PEPSI, PEPSI & BOTTLED WATER 2 Per Guest

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