

# Catering

AT



CAMELBACK RESORT

Whether you're about to do some team building at Camelback Mountain Adventures or taking a break between meetings – as your mother always said, “Ya gotta eat!”

Camelback's chefs have put together a variety of menus to fit your needs. And, as always, we're here to make your Camelback adventure the best ever. We can cater and alter the menus in many different ways specifically for your group. So let's talk. The food's good. Really good. Like really, really good.

Your mouth is watering, isn't it? We know. Ours is too.

## BREAKFAST BUFFETS

Minimum of 25 people

### CONTINENTAL BREAKFAST

Assorted Juices, Danish, Muffins, & Croissants, Fresh Fruit Display, Freshly Brewed Coffee, Decaffeinated Coffee & Hot Tea

**\$10<sup>95</sup>** PER PERSON

### THE EUROPEAN

Assorted Juices, Danish, Muffins, & Croissants, Fresh Fruit Display, Bagels with Flavored Cream Cheeses, Smoked Salmon Display, Assorted Breakfast Breads, Freshly Brewed Coffee, Decaffeinated Coffee & Hot Tea

**\$18<sup>95</sup>** PER PERSON

### HEALTHY MORNING

Assorted Juices, Assorted Yogurt Parfaits, Assorted Breakfast Breads, Fresh Fruit Display, Freshly Brewed Coffee, Decaffeinated Coffee & Hot Tea

**\$14<sup>95</sup>** PER PERSON

### RISE & SHINE BREAKFAST BUFFET

Sliced Fresh Melon, Berry, & Citrus Platter, Assorted Breakfast Breads, French Toast with Maple Syrup, Scrambled Eggs, Applewood Smoked Bacon & Maple Sausage Links, Breakfast Potatoes, Freshly Brewed Coffee, Decaffeinated Coffee & Tea, Orange, Apple & Cranberry Juice

**\$19<sup>95</sup>** PER PERSON

## BUFFET ADD-ONS

Prices are Per Person

Buttermilk Pancakes and Syrup	\$3.00
Scrambled Eggs	\$3.00
Bacon	\$5.00
Sausage	\$5.00
Oatmeal with Assorted Toppings	\$2.50
Assorted Breakfast Sandwiches	\$6.00
Made to Order Omelet Station <small>chef fee of \$75</small>	\$10.00
Assorted Bagels w/ Assorted Cream Cheeses & Jellies	\$3.50



## PLATED BREAKFAST

Minimum of 25 people

Plated Breakfast Includes Orange Juice, Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas

### CAMELBACK CLASSIC

Scrambled Eggs with Home Fried Potatoes, Choice of Maple Sausage Links, Ham Steak or Applewood Smoked Bacon

**\$15<sup>95</sup>** PER PERSON

### SHORT STACK

Short Stack of Buttermilk Pancakes with Home Fried Potatoes Choice of Maple Sausage Links, Ham Steak or Applewood Smoked Bacon

**\$15<sup>95</sup>** PER PERSON

### STEAK & EGGS

Grilled Eight-Ounce Ribeye Steak & Scrambled Eggs Roasted Breakfast Potatoes and Sweet Onion Marmalade

**\$23<sup>95</sup>** PER PERSON

### EGGS BENEDICT

Poached Eggs with Canadian Bacon, English Muffin & Hollandaise Sauce, Roasted Breakfast Potatoes & Fresh Fruit Medley

**\$16<sup>95</sup>** PER PERSON

### CORNERED BEEF HASH

House-Made Corned Beef Hash topped with Poached Eggs and Béarnaise Sauce & Roasted Breakfast Potatoes

**\$16<sup>95</sup>** PER PERSON

## ANYTIME BREAKS

### COFFEE BREAK (4 HOURS)

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas, Soft Drinks, Bottled Water

**\$7<sup>95</sup>** PER PERSON

### TAKE A HIKE BREAK (1 HOUR)

Build Your Own Trail Mix Using Assorted Nuts, Dried Fruits, Sweet & Salty Treats

**\$10<sup>95</sup>** PER PERSON

### CINCO DE MAYO (1 HOUR)

Pico De Gallo Salsa, Guacamole, Chicken and Cheese Quesadillas, Tortilla Chips & Sour Cream

**\$10<sup>95</sup>** PER PERSON

### ICE CREAM TRUCK BREAK (1 HOUR)

Assorted Ice Cream Bars, Sandwiches & Frozen Delights

**\$10<sup>95</sup>** PER PERSON

### TAKE A DIP BREAK (1 HOUR)

Hot Spinach and Artichoke Fondue, Blue Cheese & Ranch Dips Fresh Baby Carrots, Celery & Toasted Pita Chips

**\$10<sup>95</sup>** PER PERSON

### PHILLY BREAK (1 HOUR)

Freshly Baked Pretzels with House Mustard, Hot Dog & Cheese Steak Sliders & Popcorn

**\$10<sup>95</sup>** PER PERSON

### COOKIE JAR BREAK (1 HOUR)

Assorted Baked Cookies, Assorted Chocolate Brownies 2% Milk & Chocolate Milk

**\$10<sup>95</sup>** PER PERSON

### BUFFALO BBQ BREAK (1 HOUR)

Boneless Chicken Bites, Celery, Carrots, Ranch & Blue Cheese Dipping Sauces

**\$10<sup>95</sup>** PER PERSON

### COFFEE BY THE GALLON

12 cups per gallon

**\$36** PER GALLON



## LUNCH BUFFETS

Minimum 25 people

All Lunch Buffets Include Soft Drinks, Water, Freshly Brewed Coffee, Decaffeinated Coffee & Hot Tea  
Prices are Per Person

### SALAD BUFFET

Crispy Mixed Greens, Spinach Leaves & Chopped Romaine Garden Vegetables, Assorted Dressings include Buttermilk Ranch, Italian & French, Assortment of Cold Salads, Chocolate Brownies & Cookies

### SANDWICH BUFFET

Assortment of Pre-Made Deli Sandwiches & Wraps, Potato Salad, Pickles & Coleslaw, Potato Chips, Chocolate Brownies & Cookies

### SOUP BUFFET

Choice of 2 soups with fresh cracked pepper

Crackers & Assorted Garnishes, Chicken Noodle, New England Clam Chowder, Vegetable, Cream of Potato, Lobster Bisque Pasta Fagioli

**SALAD & SANDWICH** BUFFET \$18<sup>95</sup>

**SANDWICH & SOUP** BUFFET \$17<sup>95</sup>

**SALAD & SOUP** BUFFET \$16<sup>95</sup>

**SALAD, SANDWICH & SOUP** BUFFET \$21<sup>95</sup>

## HOT LUNCH BUFFET

Minimum 25 people

Hot Lunch Buffet Include Soft Drinks, Water, Freshly Brewed Coffee, Decaffeinated Coffee & Hot Tea  
Prices are Per Person

### SALAD

Mixed Greens Salad, Spinach Leaves & Chopped Romaine Garden Vegetables, Buttermilk Ranch, Italian & French Dressings

### ENTRÉES

#### STEAK ROQUEFORT

Grilled Steak, Cremini Mushrooms, Merlot Reduction topped with Melted Roquefort Cheese

#### PASTA PRIMAVERA

Fresh Pasta, Garden Vegetables, Tossed in Garlic Cream Sauce & Finished with Shaved Parmesan

#### STUFFED CHICKEN BREAST

Cornbread Stuffed Chicken with Marsala Cream Sauce

#### COD WITH TOMATO FENNEL BROTH

Baked Cod with a Light Tomato Fennel Broth & Garlic Sautéed Spinach

### SIDES

Herb Roasted Potatoes with Butter  
Chef's Choice of Seasonal Vegetable

### DESSERT

Select 1 option

New York Style Cheesecake, Triple Chocolate Cake  
Bourbon Apple Cake, Peanut Butter Explosion

**2 ENTRÉES** \$23<sup>95</sup>

**3 ENTRÉES** \$26<sup>95</sup>



## PLATED LUNCH

Minimum 25 people

Plated Lunch Service Includes Salad, Entrée & Dessert, Soft Drinks, Water, Freshly Brewed Coffee, Decaffeinated Coffee & Hot Tea.

Prices are Per Person.

### SALAD

Select one option for all guests

#### FRESH FIELD GREEN SALAD

Choice of Buttermilk Ranch, Honey Mustard, Herb Vinaigrette or Blue Cheese Dressing

#### SPINACH SALAD

Crisp Baby Spinach with Blue Cheese, Dried Cranberries, Almonds, Shaved Red Onion with Citrus Vinaigrette Dressing

#### TRADITIONAL CAESAR SALAD

Romaine Hearts, Croutons, Shaved Parmesan Cheese & House-Made Caesar Dressing

### ENTRÉE

Choice of 2 with counts in advance

All entrées served with Yukon Potato Puree and Seasonal Vegetable Medley

#### FRENCH ONION DIP

Crispy Baguette, Shaved Ribeye, Melted Sharp Provolone, Caramelized Onions & Rosemary Au Jus

#### FLAME GRILLED CHOP

8oz Grilled Pork Chop, Yukon Potato Hash & Apple Demi

#### BAKED COD LOIN

Baked Cod with Tomato Fennel Broth

#### CHICKEN SALTIMBOCCA

Prosciutto, Sharp Provolone, Sage & Madeira Cream

#### CHICKEN MARSALA

Pan Seared Breast of Chicken, Wild Mushroom Risotto & Marsala Reduction

#### CHILI LIME SALMON

Marinated Filet, Saffron Risotto, Micro Greens & Sweet Chili Lime Drizzle

### DESSERT

Select one option for all guests

New York Style Cheesecake, Triple Chocolate Cake  
Bourbon Apple Cake, Peanut Butter Explosion

**\$23<sup>95</sup>** PER PERSON

All pricing subject to 6% sales tax & 22% service charge

## BOXED LUNCH

Minimum 25 people

Includes Bottled Water, Whole Fruit, Chips, Cookie & Condiments  
Prices are Per Person. Choice of the following:

#### HAM & CHEESE

#### ROAST BEEF & CHEESE

#### TURKEY & CHEESE

#### VEGGIE WRAP

**\$16<sup>95</sup>** PER PERSON

## KIDS' BANQUET MENU

Minimum of 25 Children. Includes Soft Drinks and Water  
Prices are per Child (12 & under)

### CHILDREN'S PLATED MEAL

Choice of 2 with counts in advance

Chicken Fingers, French Fries & Seasonal Vegetable  
Macaroni & Cheese & Seasonal Vegetable • Hot Dog and Fries

**\$13<sup>95</sup>** PER CHILD

### CHILDREN'S BUFFET

Chicken Fingers, Hot Dogs, Macaroni & Cheese, Carrots, Celery,  
Ranch & Spinach Dip

**\$15** PER CHILD

### PIZZA PARTY

Assorted Pizzas, Salad, Garlic Knots

**\$15** PER CHILD

### HOAGIE PARTY

Assorted Hoagies, Potato Chips

**\$15** PER CHILD

### SPAGHETTI PARTY

Spaghetti and Meatballs, Salad, Bread Sticks

**\$15** PER CHILD



# PLATED DINNER

Minimum 25 people

Plated Dinner Includes Salad, Entree & Dessert, Warm Dinner Rolls, Soft Drinks, Water, Freshly Brewed Coffee, Decaffeinated Coffee & Hot Tea

Prices are Per Person

## SALAD

Select one option for all guests

### ICEBERG WEDGE SALAD

Blue Cheese, Bacon, Heirloom Tomatoes, Shaved Red Onion & Buttermilk Ranch Dressing

### FRESH FIELD GREEN SALAD

Assorted Locally Grown Greens, Cucumber, Tomato, Carrots & White Balsamic Vinaigrette

### SPINACH SALAD

Crisp Baby Spinach with Blue Cheese, Dried Cranberries, Almonds, Shaved Red Onion & Citrus Vinaigrette Dressing

### TRADITIONAL CAESAR SALAD

Romaine Hearts, Croutons, Shaved Parmesan Cheese & House-Made Caesar Dressing

## ENTRÉE

Choice of 2 with counts in advance • All entrées served with Yukon Potato Puree & Seasonal Vegetable Medley

### CHICKEN FRANÇAISE

Hand Battered Breast of Chicken with Garlic Lemon Herb Butter

**\$26<sup>95</sup>** PER PERSON

### CREOLE CHICKEN

Sautéed Breast of Chicken, Spicy Chorizo, Smoked Gouda, Fried Okra & Creole Sauce

**\$27<sup>95</sup>** PER PERSON

### GRILLED VEGETABLE NAPOLEON

Grilled Vegetable Tower topped with Provolone Cheese on a bed of Creamy Herb Polenta

**\$27<sup>95</sup>** PER PERSON

### CHICKEN GAMBERETTO

Pan Seared Chicken, Sautéed Jumbo Shrimp & Lemon Caper Butter

**\$28<sup>95</sup>** PER PERSON

### SEARED TENDERLOIN & TIGER SHRIMP

6 oz. Seared Beef Tenderloin (Served Medium) with Brandy Peppercorn Sauce, Sautéed Tiger Shrimp, Finished with Smoked Sea Salt & Butter

**\$40<sup>95</sup>** PER PERSON

### ROASTED EGGPLANT ROLLATINI

Stuffed w/ Ricotta Cheese, Topped and Baked with Fresh Mozzarella Served with House Made Marinara & Shaved Parmesan

**\$27<sup>95</sup>** PER PERSON

### HERB ROASTED PRIME BEEF

Rosemary Crusted, Slow Roasted (Prepared Medium), Served with Horseradish Cream & Au-Jus

**\$29<sup>95</sup>** PER PERSON

### FILET MIGNON

8oz Beef Tenderloin (Prepared Medium) Pan Seared Finished with Wild Mushroom Bordelaise

**\$38<sup>95</sup>** PER PERSON

### SESAME GINGER SALMON

Orange Ginger Glazed Filet of Salmon with Charred Green Onion

**\$27<sup>95</sup>** PER PERSON

### COD OREGANATO

Herb Bread Crumbs topped Cod Loin with Roasted Heirloom Tomatoes & Pesto Drizzle

**\$27<sup>95</sup>** PER PERSON

### SURF & TURF

8oz. Filet Mignon (Prepared Medium) & Lobster Tail, Chanterelle Mushroom Bordelaise & Drawn Butter

**MARKET PRICE** PER PERSON

## DESSERT

Select one option for all guests

New York Style Cheesecake • Triple Chocolate Cake  
Bourbon Apple Cake • Peanut Butter Explosion



# DINNER BUFFET

Minimum 25 people

Dinner Buffet Includes Salad, Entrée and Dessert, Warm Dinner Rolls, Coffee, Decaffeinated Coffee, Hot Tea, Soft Drinks & Water

## SALAD

Mixed Greens Salad, Spinach Leaves & Chopped Romaine Garden Vegetables, Buttermilk Ranch, Italian & French Dressings

## ENTRÉES

Choice of 2 with counts in advance

### CHICKEN ARROBIATA

Pan Seared Breast of Chicken, Roasted Heirloom Tomatoes, Wilted Greens & Shaved Parmesan Regiono

### ATLANTIC SALMON

Pan Roasted Filet, Grilled Meyer Lemons, Fresh Dill & Shallot Butter

### CREAMY GARLIC SHRIMP POLENTA

Sautéed Jumbo Shrimp, Fine Herbs Mixed with Creamy Style Polenta

### BEEF BOURGUIGNON

Slow Roasted Beef Burgundy, Caramelized Cipollini Onions & Portobello Mushrooms

### IMPASTATA RICOTTA TORTELLINI'S

Spinach Alfredo, Roma Tomatoes & Asiago Cheese

## SIDES

Herb Roasted Potatoes with Butter  
Chef's Choice of Seasonal Vegetable

## DESSERT

Select one options

New York Style Cheesecake • Triple Chocolate Cake  
Bourbon Apple Cake • Peanut Butter Explosion

**ENTRÉES**

**\$29<sup>95</sup>**

**3 ENTRÉES**

**\$35<sup>95</sup>**

# PICNIC MENU

Minimum 25 people

Picnic Menu Includes Coffee, Decaffeinated Coffee, Tea, Soft Drinks & Water

## STARTERS & SIDES

Tossed House Salad with Assorted Dressings, Fruit Salad, Potato Salad, Macaroni Salad & Coleslaw

## MAIN COURSE

### HOT DOGS

### HAMBURGERS

### VEGGIE BURGERS

### BAKED BEANS

### CORN ON THE COB

### LETTUCE, TOMATO, ONION & CHEESE PLATTER

## SWEET TREATS

Assorted Cookies & Brownies

**\$25** PER PERSON

**\$100** EVENT SET UP FEE

(Set up fee when event is taking place outside of the Banquet Center)

## PICNIC ADD-ONS

Prices are Per Person

BBQ Chicken	\$7.00
BBQ Ribs	\$7.00
BBQ Shrimp Skewers	\$10.00
Sirloin Beef	\$12.00
Lobster Tails	MARKET PRICE



## DISPLAYS

Small Display Feeds up to 25 people, Medium up to 60 People  
and Large up to 100 People

### BRUSCHETTA DISPLAY

Tomato Bruschetta with Fresh Plum Tomatoes, Basil & Balsamic  
Cannellini White Bean Bruschetta with Roasted Garlic Basil Oil  
& Olive Tapenade. Grilled Breads, Garlic Crustini & Herb  
Croutons. Infused Extra Virgin Olive Oil

**\$125** SMALL **\$250** MEDIUM **\$350** LARGE

### CRUDITÉ DISPLAY

Seasonal Medley of Fresh Vegetables  
Served with Blue Cheese & Ranch Dips

**\$100** SMALL **\$175** MEDIUM **\$250** LARGE

### CHEESE DISPLAY

Imported & Domestic Cheese Variety  
Premium Cracker Assortment & Sliced French Bread

**\$125** SMALL **\$250** MEDIUM **\$400** LARGE

### GRILLED VEGETABLE DISPLAY

Marinated & Grilled Vegetables with Olive Oil,  
Fresh Herbs & Balsamic Glaze

**\$125** SMALL **\$200** MEDIUM **\$275** LARGE

## CARVING STATIONS

Served with Petite House-Made Silver Dollar Rolls, Appropriate Sauces  
& Condiments, Carving Station Require a Minimum of 40 People  
\$75.00 Per Hour Carver Fee (One hour of service)

**MAPLE-GLAZED HAM** **\$8<sup>95</sup>** PER PERSON

**PORK LOIN** **\$9<sup>95</sup>** PER PERSON

**FRENCH CUT  
TURKEY BREAST** **\$8<sup>95</sup>** PER PERSON

**HERB CRUSTED  
BEEF TENDERLOIN** **\$18<sup>95</sup>** PER PERSON

**PRIME RIB AU JUS W/  
HORSERADISH CREAM** **\$14<sup>95</sup>** PER PERSON

## ADD-ON STATIONS

Pricing based on one hour of service • Minimum of 40 people  
\* Chef Fee @ \$75 per chef, per hour

### FISHERMAN'S WHARF

Cocktail Crab Clusters, Hand Peeled Shrimp Cocktail (2 per person)  
Steamed Mussels (Roasted Garlic Herb Butter), Penne Frutti Di Mare  
(Penne Pasta Tossed with Assorted Seafood & White Wine Sauce)  
Fresh Dinner Rolls & Butter

**MARKET PRICE** PER PERSON

### MEDITERRANEAN STATION

Hummus, Crispy Pita Points, Couscous, Toasted Nuts & Dried Fruits  
Gyro Meatballs with Creamy Tzatziki Sauce  
Curry Chicken Kabob with Mint Yogurt

**\$12<sup>95</sup>** PER PERSON

### CHINA TOWN\*

Assorted Dumplings and Dim Sum with Ginger Infused Soy  
Stir Fry Action Station: Orange Beef & Sesame Chicken  
Fried Rice, Stir Fried Vegetables & Fortune Cookies

**\$15<sup>95</sup>** PER PERSON

### NEPTUNES ON ICE

Each Selection Served with Spicy Cocktail Sauce, Horseradish,  
Green Apple, Mignonette, Rémolade, Tabasco, Lemon Wedges  
& Oyster Crackers, Little Neck Clams on the Half Shell, Seasonal  
Oysters on the Half Shell, Chilled Jumbo Shrimp & Crab Clusters

**MARKET PRICE** PER PERSON

### STREET TACO STATION

Tri Colored Tortilla Chips with Salsa Con Queso, Guacamole & Pico  
De Gallo, Marinated Grilled Chicken & Carne Asada of Beef  
Shredded Lettuce, Jack Cheese, Flour Tortillas, Tomato Concasse &  
Sour Cream, Fiesta Rice & Beans

**\$15<sup>95</sup>** PER PERSON

### ANTIPASTO DISPLAY STATION

Assorted Grilled Vegetables, Marinated Mushrooms, Mozzarella  
and Provolone Cheeses, Marinated Artichokes, Assorted Olive Salad  
Sliced Italian Meats & Italian Bread

**\$13<sup>95</sup>** PER PERSON





## ADD-ON STATIONS

Pricing Based on One Hour of Service • Minimum of 40 People

\* Chef Fee @ \$75 Per Chef, Per Hour

### SLIDER STATION

Little Big Mac Burger with Sriracha Ketchup, Corn & Black Bean Slider with Cilantro Aioli & Lobster Slider with Garlic Aioli

**\$13<sup>95</sup>** PER PERSON

### PASTA STATION\*

Parmesan Cheese Tortellini, Penne Rigate & Fusilli Pasta Tossed with Marinara, Alfredo or Vodka Sauce Warm Garlic Bread Sticks & Parmesan Cheese Add chicken : \$2 per person Add shrimp : \$4 per person

**\$13<sup>95</sup>** PER PERSON

### MASHED POTATO BAR

Mashed Potatoes served with Assorted Toppings: Whipped Butter, Crispy Onions, Shredded Cheddar Cheese, Sour Cream, Crispy Bacon & Chopped Scallions

**\$13<sup>95</sup>** PER PERSON

### MACARONI & CHEESE BAR

Assorted Toppings to Include: Broccoli Florets, Black Forrest Ham, Chopped Scallions & Crispy Bacon

**\$13<sup>95</sup>** PER PERSON

### MINI CUPCAKE BAR

Triple Chocolate, Vanilla Bean & Salted Caramel

**\$9<sup>95</sup>** PER PERSON

## CONSUMPTION BAR & CASH BAR

Pricing by drink, Bartender Fees Apply. For rocks drinks, please add \$3.00 per drink. Per drink prices are subject to change.

<b>PREMIUM</b>	<b>\$7</b>	<b>IMPORTED BOTTLED BEER</b>	<b>\$7.50</b>
<b>SUPER PREMIUM</b>	<b>\$8</b>	<b>BOTTLED WATER</b>	<b>\$3</b>
<b>ULTRA PREMIUM</b>	<b>\$9</b>	<b>SOFT DRINKS</b>	<b>\$3</b>
<b>HOUSE WINES</b>	<b>\$7</b>	<b>ASSORTED JUICES</b>	<b>\$3</b>
<b>DOMESTIC BOTTLED BEER</b>	<b>\$6.50</b>		

## BANQUET BEVERAGES

Choose From the options Below to Help Determine the Type of Beverage Package you Would like for your Upcoming Event.

### OPEN BAR OPTIONS

#### PREMIUM BAR

Vodka, Beefeater Gin, Bacardi Rum, Seagram 7 and VO, Jim Beam, Tequila, Johnnie Walker Red, Peach/Apple/Raspberry Schnapps, Triple Sec, Sweet & Dry Vermouth

##### Beer Selection

Miller Lite, Corona, Yuengling Lager & Heineken

#### SUPER PREMIUM BAR

Absolut Vodka, Tangueray Gin, Bacardi Rum, Captain Morgan Rum, Dewar's, Jack Daniels, Jim Beam, Jose Cuervo, Kahlua, Bailey's Irish Cream, Amaretto, Peach/Apple/ Raspberry Schnapps, Triple Sec, Sweet & Dry Vermouth

##### Beer Selection

Miller Lite, Corona, Yuengling Lager & Heineken

#### ULTRA PREMIUM BAR

Grey Goose Vodka, Bombay Gin, Tanqueray Gin, Bacardi Rum, Captain Morgan's, Crown Royal, Makers Mark Bourbon, Johnnie Walker Black, Dewar's, Jack Daniels, Jose Cuervo, Kahlua, Bailey's, Amaretto Di Saronno, Frangelico, Courvoisier VS, Peach/Apple/Raspberry/Melon Schnapps, Triple Sec, Sweet & Dry Vermouth

##### Beer Selection

Miller Lite, Corona, Yuengling Lager & Heineken

#### WINE SELECTION

All bar packages come with the following wines from our House Wine - Pinot Noir, Merlot, Cabernet Sauvignon, Chardonnay, Pinot Grigio & White Zinfandel

An additional selection of bottled beers available upon request. Additional cost can incur. All bars are set up with standard mixers.

Specialty mixers are available for an additional fee.

Camelback Lodge will staff one bartender per 100 guests.

	1 HOUR	2 HOURS	3 HOURS	4 HOURS
<b>PREMIUM</b>	<b>\$15</b>	<b>\$25</b>	<b>\$35</b>	<b>\$40</b>
<b>SUPER PREMIUM</b>	<b>\$17</b>	<b>\$32</b>	<b>\$45</b>	<b>\$50</b>
<b>ULTRA PREMIUM</b>	<b>\$20</b>	<b>\$40</b>	<b>\$55</b>	<b>\$65</b>

