

Welcome....

'Thank-you' for considering the Port Credit Yacht Club for your event. Whether you are planning a wedding reception, retirement party, business meeting, dinner dance or any other social function, the Port Credit Yacht Club's professional staff is pleased to provide their expertise to assist you in the planning of your event.

The enclosed banquet package contains information and menu suggestions that we are certain will assist you in all your planning needs. Please contact the Events Co-ordinator to arrange for a personalized tour of our facilities.

For your information, menu prices listed include the following:

- All staffing charges, including room set-up (additional charges may apply where minimum bar requirements are not achieved).
- Linen charges including tablecloths and napkins.
- Mirror centers and table lanterns where requested.

In order to ensure that we are able to fully assist you in the planning of your event, we ask that you carefully read the following declarations:

- a) In order to secure and confirm a specific room, date and time requests shall be accompanied by payment of a \$500 non-refundable deposit. The deposit will be returned, should the room be re-booked for the same date and time, provided notice of cancellation was made at least 90 days prior to the booked event. No booking will be confirmed until receipt of deposit monies. A formal contract will follow once food and beverage details have been confirmed.
- b) For non-member events, 50% of the anticipated costs of the event must be pre-paid 60 days prior to the event, unless sponsored by a member who will assume liability for charges or damages incurred during an event. A credit card number must also be provided at that time, as the remainder of the charges will be billed to the credit card the next business day following the event.
- c) All prices listed are quoted per person, unless otherwise noted. All prices listed are subject to applicable taxes and service charge. **Menu prices listed are guaranteed for ninety (90) days and are otherwise subject to change without notice.**
- d) Menu selections must be confirmed a minimum of fourteen (14) days prior to the event, and a guaranteed number of guests five (5) business days prior to the event to ensure adequate staffing and food requirements can be established.
- e) Catering charges will be applied to the guaranteed number of guests or the actual number attending, whichever is greater. Allowances are made for only 5% more guests than guaranteed, so to avoid disappointment to you or your guests, the guaranteed number of guests should be as accurate as possible.
- f) All food and beverage items must be purchased through the Port Credit Yacht Club.
- g) In compliance with health regulations, customers or their guests may not remove any food or beverage provided by the Club but not consumed at the Club.

- h) The Port Credit Yacht Club cannot be held responsible for personal property or equipment of any nature brought into the Club. The Club will not assume responsibility for items lost, stolen or not delivered intact before, during or after a function.
- i) All rooms and covered patios are designated non-smoking areas. There will be no exceptions.

Additional Information

Rental Charges

The following rental charges shall apply:

Lakeshore Room 'A'	\$ 125	Flagship Room	\$ 175
Lakeshore Room 'B'	\$ 175	Outdoor Wedding	
Lakeshore Room 'C'	\$ 125	Site-Flagpole Area	\$ 300
Lakeshore ABC	\$ 425		
Board Room	\$ 175	Patio	\$ 100
Dining Room	\$ 750		

Minimum Bar Requirements

In the event a minimum of \$250.00 (before taxes and service charge) is not purchased from the bar for your event, a bartender fee of the same amount shall be charged to the final billing of your function.

Cake Cutting Fee

A service charge of \$1.50 per person will be charged for cutting and serving all cake that is supplied by the client.

SOCAN

All receptions at which previously recorded music is used are subject to SOCAN license fees. Charges are as follows:

With Dancing	\$ 59.17	Without Dancing	\$ 29.56
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Audio-Visual Materials

The following audio-visual materials are available. Please contact the Events Coordinator for availability and pricing on specialty items.

Television	Podium
VCR/DVD Player	LCD Projector
Microphone	Projection Screen
Flip Chart and Markers	Portable Sound System/Outdoor Mic'ing
Lavalier Microphone	

Parking

Complimentary parking is available for your guests.

Decorations

Functions are welcome to decorate the banquet facilities to suit individual tastes (flowers, backdrops, chair covers etc.). Decorations may be put up the day of the event (earlier decorating times must be arranged through the Events Coordinator) and must be removed by a mutually agreed upon time.

Applicable taxes will be calculated on these charges.

Breakfast

Good Morning Breakfast Buffet

Chilled Juices, freshly brewed coffee and a selection of teas served with assorted jumbo muffins, creamery butter and preserves
\$ 7.25

PCYC Continental Breakfast Buffet

Freshly baked croissants, Danish and muffins with creamery butter and preserves. Seasonal sliced fruits and berries served with chilled juices, freshly brewed coffee and a selection of teas.
\$ 11.25

All Canadian Breakfast Buffet

Country fresh scrambled eggs, home fried potatoes, maple smoked bacon and pork link sausage accompanied by fresh baked croissants, Danish and muffins with creamery butter and preserves, chilled juices, freshly brewed coffee and a selection of teas.
\$ 14.25

Enhancements

Eggs Benedict

Farm fresh poached eggs with pea meal bacon on a toasted English muffin topped with classic Hollandaise sauce
\$ 3.25 per piece

Omelets

Custom built omelet station - have an omelet made to your specifications while you wait with your choice of all the freshest seasonal ingredients
\$ 8.50 per person

Breakfast Burrito

Fresh and warm flour tortillas waiting to be filled with farm fresh scrambled eggs and all your favourite fillings including shredded Cheddar and Jack cheeses, sweet peppers and onions, pickled hot peppers, chiffonade lettuce, sour cream and salsa
\$ 7.75 per person

Smoked Salmon and Bagels

Fresh bagels and cream cheese served with smoked Atlantic salmon, Bermuda onion, capers and tomato.
\$ 9.50 per person

Also available:

Danish - \$ 29.50 / dozen
Muffins - \$ 28.00 / dozen
Croissants - \$ 29.00 per dozen
Scones - plain or raisin - \$ 26.50 per dozen
Scones - raspberry or blueberry - \$ 29.50 per dozen
Breakfast Loaves (20 slices) - \$ 25.00 each

Luncheon Buffets

(Luncheons served until 3:00 pm)

PCYC Soup and Sandwich

Hot kettle of the kitchen's Daily Soup

Mixed garden greens with seasonal garnish and selected dressings

Assorted cut sandwiches on white and whole wheat breads including egg salad with scallions, sockeye salmon, roast beef, smoked ham and Swiss, tuna salad and roast turkey.

Assorted freshly baked cookies

Freshly brewed coffee and a variety of teas

\$ 15.50

Mississauga Deli

Hot kettle of the kitchen's Daily Soup

Mixed garden greens with seasonal garnish and selected dressings

Deli style coleslaw, pesto pasta salad and new potato salad

"Prepare your own" deli sandwich with assorted sliced cold meats, cheeses and a variety of fresh breads and sandwich rolls accompanied by kosher dill pickles, relishes and your favourite condiments and trimmings

Assorted coffee cakes with butterscotch sauce and fresh fruit salad

Freshly brewed coffee and a variety of teas

\$ 18.25

The California Connection

Hot kettle of the kitchen's Daily Soup

Classic Caesar salad with parmesan cheese, house toasted croutons, smoked bacon and a creamy garlic peppercorn dressing

Marinated tomato salad

Pasta Salad Prima Vera

Shaved smoked loin of pork, roasted turkey breast, Emmental cheese, sliced tomato and organic sprouts layered on a fresh croissant

Fresh fruit salad with melon syrup and whipped cream

Freshly brewed coffee and a variety of teas

\$ 19.00

Roman Holiday – Hot Luncheon Buffet

Mixed Italian greens garnished with baby tomato, kalamata olives, sweet peppers and onions served with sun-dried tomato and balsamic vinaigrettes

Hot herbed garlic bread

Your choice of one of the following pastas:

Meat lasagna al forno with three cheeses

Spinach and cheese manicotti with tomato basil sauce and Mozzarella cheese

Penne arrabiatta with spicy Italian sausage and a roasted red pepper, plum tomato and pesto sauce

Cheese tortellini with a sun-dried tomato cream and fresh herbs

Accompanied by grated parmesan and crushed red pepper flakes

Tiramisu Cake

Freshly brewed coffee and a variety of teas

\$ 21.00

For each additional pasta choice please add \$ 5.00 per person

Orient Express Luncheon Buffet

Fresh kettle of sweet and sour soup

Shanghai noodle salad

Asian cucumber salad

Chicken stir fry with Oriental vegetable and orange ginger glaze

Seven jewels fried rice

Mandarin orange rice pudding

Fresh rolls with creamery butter

Freshly brewed coffee and a variety of teas

\$ 20.00

Texas Hoagie Lunch Buffet

Fresh kettle of sweet corn chowder

Market greens with seasonal garnish and selected dressings

Lone star potato salad and picnic coleslaw

Slow roasted shaved baron of beef tossed in BBQ sauce and served on a garlic toasted torpedo bun with hot fries

Chocolate brownies and cookies

Freshly brewed coffee and a variety of teas

\$ 18.75

Create your own Luncheon Buffet

Minimum 40 guests

Served with freshly baked rolls and creamery butter, coffee and tea service.

Please choose:

3 Starters

1 Entrée

2 Sides

1 Vegetable

1 Desserts

Starters:

Roasted red pepper and tomato bisque

Spring vegetable soup with chicken and orzo

Sweet corn chowder with bell pepper and new potato

Maple roasted apple, carrot and rutabaga soup

PCYC market greens with seasonal garnish and selected dressings

Classic Caesar salad

Greek salad with sundried tomato and balsamic vinaigrettes

Thai noodle salad

Pasta salad prima vera

Tomato and rocket salad

New potato salad

Asian vegetable slaw

Picnic coleslaw

Curried seven grain salad

Marinated mushroom salad

Entrees

Pan roasted breast of grain fed chicken with fresh herbs, natural juices and seasonal fruit

Poached fillet of Atlantic salmon with confit fennel, leek and tomato

Bacon wrapped fillet of AAA top sirloin with a red wine jus

Roast loin of Ontario pork with Calvados and Granny Smith apple

Emince of Beef Tenderloin Stroganoff

Whole roast chicken with Parisienne mushrooms, smoked bacon and pearl onion

Grilled Yellow fin Tuna with a seasonal relish

Sides

Roasted garlic mashed potatoes

Scalloped potatoes

Steamed new potatoes with fresh herbs
White and wild rice pilaf
Penne pasta with butter, parmesan and pesto
Mélange of seasonal vegetable
Maple roasted root vegetables
Green and yellow beans with sundried tomato butter
Sautéed zucchini Italienne

Desserts

Apple crumble pie
Pecan flan
Carrot cake with cream cheese frosting
Chocolate truffle cake
Tiramisu cake
Strawberry swirl cheesecake
Lemon curd flan /

\$27.50

Luncheon Entrées

Your plated luncheon menu includes freshly baked rolls with creamery butter and choice of one soup or one salad, one main course, one dessert and coffee and tea service. **The same menu is required for all guests;** however special dietary substitutes can be made available upon prior request. Should you require a choice of entrée selection a surcharge of \$7.50 per person will be applied and guaranteed numbers must be supplied

Three Cheese Tortellini

Three cheese tortellini tossed in a sundried tomato cream with fresh asparagus, sweet peas, bell peppers, grilled chicken and fresh herbs. Grated Parmesan and chili flakes on the side

\$ 25.75

Spinach & Cheese Manicotti

Oven baked and served with a charred tomato basil sauce, sautéed Italian vegetables. Grated parmesan and chili flakes on the side.

\$ 25.00

Top Sirloin Steak

Grilled centre cut AAA Canadian beef with roasted fingerling potatoes, grilled asparagus, field and forest mushrooms, sauce Madeira.

\$ 32.25

Supreme of Chicken

Grain fed supreme of chicken pan roasted with woodland mushroom dust served on roasted garlic mashed potatoes with heirloom carrots, string beans, natural juices and Marsala wine.

\$ 29.00

Yellow fin Tuna

Grilled fillet dressed with fresh mint and cilantro served over Red Mountain pilaf with steamed baby bok Choy and a pineapple mango relish.

\$ 30.50

Atlantic Salmon

Lemongrass and citrus poached salmon served over confit of fennel and leek with steamed fingerling potatoes and tomato jam.

\$ 29.75

Pork Tenderloin

Roast double filet of bacon wrapped Ontario pork tenderloin with whipped Yukon gold potatoes, seasonal vegetable and sauce Robert.

\$ 30.00

Dinner Entrées

Your plated dinner menu includes freshly baked rolls with creamery butter and choice of one soup or one salad, one main course, one dessert and coffee and tea service. **The same menu is required for all guests;** however special dietary substitutes can be made available upon prior request. Should you require a choice of entrée selection a surcharge of \$7.50 per person will be applied and guaranteed numbers must be supplied

Roast Chicken

Crisp skinned herb crusted semi boneless half chicken served on roasted garlic mashed potatoes with seasonal vegetables, natural juices and Marsala wine.

\$ 34.75

Chicken Netta

Supreme of grain fed chicken stuffed with leaf spinach, ricotta and sundried tomatoes served over creamy polenta with sautéed Italian vegetables and an oven roasted tomato sauce.

\$ 36.25

Chicken Montmorency

Supreme of grain fed chicken stuffed with sundried cherries, pinenuts and fresh herbs with whipped Yukon gold potatoes, seasonal vegetable and Grand Marnier sauce.

\$ 37.75

Ontario Pork Loin Chop

Grilled cider brined centre cut chop with whipped Yukon Gold potatoes, maple roasted root vegetable, natural juices and a seasonal fruit chutney.

\$ 36.75

Beef Tenderloin

Roast filet of AAA Alberta beef with confit fingerling potatoes, French beans, roast carrots and summer squash, sauce Perigourdine.

\$ 46.25

Prime Rib

Garlic, herb and mustard seed crusted prime rib of AAA Alberta beef, roasted fingerling potatoes, seasonal vegetable mélange, cabernet wine jus, Yorkshire pudding and horseradish.

\$ 40.75

Atlantic Salmon

Lemongrass and citrus poached salmon served over red mountain rice pilaf with a tomato mustard seed chutney and confit of fennel and leek

\$ 37.75

Grilled Swordfish

Hand line caught swordfish steak with roasted peppers, kalamata olives, zucchini, eggplant, Bermuda onion, EVO and creamer potatoes.

\$ 41.25

Soups

Chilled celery root vichyssoise with Waldorf garnish

Chilled summer crookneck squash with Thai curry, yogurt and cilantro

Roasted red pepper and tomato bisque with basil pesto

Wild and tame mushroom velouté with white truffle essence

Curried butternut squash soup with granny smith apple

Classic minestrone soup with fresh herbs

Spring vegetable soup with roasted chicken and orzo pasta

Sweet corn chowder with bell pepper and new potatoes

Maple roasted apple, carrot and rutabaga

Salads

PCYC Market Greens

With grape tomato, cucumber, sweet peppers, summer carrots and balsamic vinaigrette

Classic Caesar Salad

Chopped romaine lettuce tossed with smoked bacon, Grana Padano, house made croutons and a creamy garlic peppercorn dressing

Baby Spinach Salad

Sweet bell peppers, candied pecans, strawberries, Mandarin oranges, Ontario goat's cheese and honeyed white balsamic Dijon vinaigrette

Mediterranean Salad

Crisp hearts of romaine with kalamata olives, cucumber, tomatoes, Bermuda onion, sweet peppers and feta cheese dressing with a sundried tomato vinaigrette

Desserts

Apple caramel crumble tart

Chocolate pecan tart

French lemon curd tart

Chocolate peanut butter fudge tart

Mango berry cheesecake

Strawberry swirl cheesecake

Belgian chocolate mousse cake

Additional Starters

Cheese manicotti with sautéed Italian vegetables, tomato basil sauce and grated Grana Padano and crushed red pepper flakes

\$ 9.50

Butternut squash agnolotti with a sundried tomato cream, fresh herbs and grated Grana Padano and crushed red pepper flakes

\$ 9.50

Cold smoked Atlantic salmon with a crisp salad of fennel, daikon radish, red onion and baby arugula and a lemon mustard seed vinaigrette

\$ 11.75

Charcuterie sampler featuring Pingue's 24 month prosciutto, capicola and salumino served with a baby arugula salad, marinated bocconcini and olives

\$ 12.75

Classic jumbo shrimp cocktail with traditional cocktail sauce and lemon

\$ 12.00

Fruits de mer including black tiger shrimp, sea scallops, calamari, salmon and mussels dressed with a citrus champagne vinaigrette and fresh herbs

\$ 13.50

Dinner Buffets

(Minimum 40 guests)

Port Credit BBQ Buffet

Fresh market greens with seasonal garnish and selected dressings

Picnic coleslaw

New potato salad

Pesto pasta salad

Your guests choice of an 8oz all beef burger or pesto grilled butterflied grain fed chicken breast on an ACE Bakery burger bun with all the trimmings

Freshly baked cookies and assorted squares

\$ 18.75

Mississauga BBQ Buffet

Fresh market greens with seasonal garnish and selected dressings

Picnic coleslaw

New potato salad

Pesto pasta salad

Spice rubbed BBQ chicken legs and St. Louis side ribs

Baked beans

Corn on the cob

Freshly baked cookies and assorted squares

Fresh rolls and creamery butter

\$ 29.50

Lake Ontario BBQ Buffet

Fresh market greens with seasonal garnish and selected dressings

Grilled sweet pepper salad

Mexican corn and black bean salad

New potato salad

Your choice of:

Grilled 8oz AAA flat iron steak

8oz yellow fin tuna steak

10oz centre cut Ontario pork chop

Spice rubbed supreme of grain fed chicken

7oz Atlantic salmon filet
(please choose two)

Roasted PEI nugget potatoes with fresh herbs

Fresh corn on the cob

Freshly baked cookies and assorted squares

Fresh rolls with creamery butter

\$ 31.50

Harbour View Buffet

Minimum 40 guests

Served with fresh rolls and creamery butter, coffee and tea.

Please choose:

4 Starters

2 Entrees

2 Sides

3 Desserts

Starters:

Roasted red pepper and tomato bisque

Spring vegetable soup with chicken and orzo

Sweet corn chowder with bell pepper and new potato

Maple roasted apple, carrot and rutabaga soup

Minestrone soup / Roasted garlic and zucchini

Wild and tame mushroom veloute

PCYC market greens with seasonal garnish and selected dressings

Classic Caesar salad

Greek salad with sundried tomato and balsamic vinaigrettes

Baby spinach salad with sweet peppers, Parisienne mushrooms and grape tomato

Thai noodle salad

Pasta salad prima vera

Tomato and rocket salad

New potato salad

Asian vegetable slaw

Picnic coleslaw

Seven bean salad

Curried seven grain salad

Marinated mushroom salad

Root vegetable slaw

Cock-a-leekie salad

Mexican corn and black bean salad

Entrees:

Bacon wrapped Ontario turkey filet with sage and thyme jus
Pan roasted breast of chicken with fresh herbs, natural juices and seasonal fruit
Pan seared fillet of Atlantic salmon with confit fennel, leek and tomato
Roast loin of Ontario pork with Calvados and Granny Smith apple
Oven roasted chicken with Parisienne mushrooms, smoked bacon and pearl onion
Bacon wrapped fillet of AAA top sirloin with a Madagascar green peppercorn sauce
Hand craved baron of beef with a red wine jus
Grilled yellow fin tuna with a seasonal relish
Pork tenderloin medallion with smoked bacon and sauce Robert

Sides:

Buttermilk whipped Yukon Gold potatoes
Roasted garlic mashed potatoes
Wild and white rice pilaf
Steamed creamer potatoes with fresh herbs
Roasted tri colour potatoes
Penne pasta with pesto and parmesan
Scalloped potatoes
Potatoes au gratin
Mélange of seasonal vegetables
Maple roasted root vegetables
Green and Yellow beans with sundried tomato butter
Zucchini Italienne / Ratatouille

Desserts

Freshly sliced seasonal fruits
Carrot cake with cream cheese frosting
Chocolate Truffle cake
Belgian chocolate mousse cake
Tiramisu cake
White chocolate raspberry torte
Pecan flan
Apple Caramel Flan
Strawberry Swirl Cheesecake
Mango Berry Cheesecake
Key Lime Pie
Apple Crumble Pie
Chocolate Mocha Fudge
Ebony and Ivory / Red Velvet

\$33.50

PCYC Grand Buffet

Fresh market greens with seasonal garnish and a selection of dressings

Your choice of traditional Caesar or Greek salad

European Potato salad

Seven grain salad

Marinated tomato salad

Picnic coleslaw

Thai noodle salad

Marinated cucumber and carrot salad

Marinated olives and assorted relish

Smoked Atlantic Salmon presentation and cold poached shrimp with cocktail sauce

Your Choice of three (3) entrées

Prime rib Alberta beef carved in room with Yorkshire puddings

Honey Dijon crusted roast loin of Ontario pork

Roast chicken with smoked bacon and Parisienne mushrooms

Grilled breast of chicken with peaches and sun-dried cherries

Poached Atlantic salmon with tomato fennel beurre blanc

Grilled blue marlin with an asparagus, tomato and Bermuda onion relish

Cheese tortellini in a sundried tomato cream with seasonal vegetables

Medley of seasonal vegetables

Oven roasted new potatoes dressed with fresh herbs

Freshly baked breads and rolls with butter

Chef's Deluxe sweet table featuring a variety of freshly baked pies, flans, gateau, cheesecake, freshly sliced fruits and a domestic and imported cheese board.

Coffee and Tea

\$ 47.00

Reception Suggestions

Cocktail Sandwich Platter

Assorted sandwiches on white and whole wheat breads including roast beef, turkey, Virginia Smoked ham, tuna, salmon and egg salads. 48 quarters per tray.

\$ 62.50

Crudités, Relish and Dip

Fresh cut seasonal raw vegetables, selected pickles and olives served with hummus and ranch dips.

\$ 2.75 per person

Fresh Sliced Fruit

Peeled and sliced fruits and berries in season.

\$ 4.75 per person

Artisan Cheese Board

A display of domestic and imported cheeses with seasonal fruit garnishes, chutney, sliced baguette and water biscuits.

\$ 7.00 per person

Atlantic Smoked Salmon

with traditional garniture of lemon, Bermuda onion, capers and chopped egg served with sliced Alpine rye bread. Serves 25.

\$ 135.00 per side

Cold Poached Shrimp

Jumbo black tiger shrimp served with lemon and house made spicy tomato horseradish sauce.

\$ 3.25 per piece (minimum 50 pieces)

Mediterranean Dippers

Roasted garlic hummus and baba ghanouj served with mini pitas, celery and carrot sticks for dipping.

\$ 5.25 per person (minimum 40 people)

Cookies

A selection of freshly baked cookies

\$ 16.00 per dozen

Assorted Sweets

A selection of finger sweets

\$ 22.00 per dozen

Cold Canapé Selections

Minimum order of 3 dozen per type please.

Smoked salmon on sweet pea blini with lemon and dill crème fraiche
\$ 34.00

Duck liver pate with white truffle en bouche
\$ 29.00

Spicy bloody Caesar shooter with poached shrimp
\$ 32.00

Sundried tomato ratatouille in mini filo cups
\$ 28.00

Ontario goats cheese truffle with crushed pistachio and grapes
\$ 29.00

Grilled Alberta strip loin with Remoulade sauce
\$ 34.00

Hot Hors D'Oeuvres Selection

Priced per dozen

Oven baked five mushroom tart
\$ 30.00

Spanakopita
\$ 20.00

Bacon wrapped scallops
\$ 32.00

Panko crusted crab cakes
\$ 28.00

Indonesian chicken satay
\$ 26.00

Crispy Chennai shrimp
\$ 32.00

Monsoon vegetarian spring roll
\$ 22.00

Crispy Peking duck bundle
\$ 22.00

Swedish meatballs
\$ 18.00

Beverage and Bar Information

White Wines

Errazuriz Chardonnay (Chile)	\$ 23
Woodbridge Mondavi Sauvignon Blanc (USA)	\$ 23
Bolla Pinot Grigio (Italy)	\$ 25
Concha Y Toro Casillero Del Diablo Reserva Sauvignon Blanc	\$ 21

Red Wines

Errazuriz Merlot (Chile)	\$ 23
Woodbridge Mondavi Cabernet Sauvignon (USA)	\$ 23
Thomas Hyland Shiraz (Australia)	\$ 32
Concha Y Toro Casillero Del Diablo Reserva Cabernet Sauvignon (Chile)	\$ 23

Sparkling Wines

Henkell Trocken	\$ 25
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Other selections available upon request.

Punches

(serves approximately 75 persons)

Non Alcohol Punch	\$ 90	Vodka or Rum Punch	\$ 160
		Champagne Punch	\$ 180

Bar Selections

Domestic Bottled Beer	\$ 3.95	Glass of Wine - 6oz glass	\$ 6.00
Bar Highballs	\$ 4.25	Coolers	\$ 5.25
Cocktails - 1oz	\$ 5.75	Imported Bottled Beer	\$ 4.85

Non Alcoholic Selections

Soft Drinks - 16oz	\$ 2.50	Sparkling Cider (bottle)	\$ 14.95
Juice	\$ 2.95		
Non Alcoholic Beer	\$ 3.25	Coffee	\$ 1.95
Perrier	\$ 2.50		

All prices are subject to applicable taxes and 15% service charge