



EVENTS *by*
DUBSDREAD

exclusive venues and catering services



corporate & social
DELUXE FOOD & BEVERAGE OPTIONS

— premium —

GRAND OAKS PACKAGE

\$70.00 PER PERSON

PLATED OR BUFFET*

HORS D'OEUVRES

Buffalo Chicken Dip Served with Tortilla Chips
Imported Cheese Display
Meatballs Marinara
Vegetable and Pork Egg Rolls

SALAD

Baby Mixed Greens with Cucumber, Tomato,
Red Onions and Croutons
SERVED WITH: Homemade Dressings
Fresh Baked Rolls and Butter

ENTREES – Select Two

Chicken Breast with Boursin Cream Sauce
Chicken Madeira
Grilled Salmon with Lemon Dill Butter
Herb Roasted Sirloin with Mushroom Merlot Sauce
London Broil
Roasted Chimichurri Cauliflower Steak

Additional \$9.00 per person for these selections:

Maryland Style Crab Cake with Remoulade Sauce
Oven Roasted Rosemary Lamb
Parmesan Encrusted Grouper with Lemon Beurre Blanc

VEGETABLES – Select One

Broccolini
Green Beans Almandine
Roasted Asparagus
Roasted Honey Baby Carrots

STARCH – Select One

Garlic and Parmesan Roasted Potatoes
Potatoes Au Gratin
Sweet Potatoes
Wild Rice

COMPLIMENTARY SELF-SERVE BEVERAGE STATION

Water and Iced Tea

Add on Sodas – \$4.00 per person

**The plated option entails clients to provide place cards for each guest
Indicating protein selection. This ensures smooth dinner service by team members.
The buffet option incurs a \$150.00 Attendant Fee.*

All prices subjected to 22% service charge at 6.5% sales tax

*Outside food and beverages are prohibited unless provided from an approved vendor
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Chicken Madeira



Herb Roasted Sirloin with Mushroom Merlot Sauce



Parmesan Encrusted Grouper with Lemon Beurre Blanc



Buffalo Chicken Dip with Tortilla Chips



Imported Cheese Display with Fresh Fruit



Mushroom Caps Stuffed with Spinach & Artichoke



Quesadilla Station

— mix & mingle —

APPETIZER PACKAGE

\$53.00 PER PERSON

HORS D'OEUVRES & STATIONS DINNER*

HORS D'OEUVRES

Beef Satay with Tropical Salsa

Buffalo Chicken Dip with Tortilla Chips

Imported Cheese Display with Fresh Fruit

Meatballs Marinara

Mushrooms Caps Stuffed with Spinach & Artichoke

Pretzel Rolls topped with Ham, Swiss, and Honey Dijon

White Cheddar on Crostini with Sweet Apple Compote

PASTA STATION

OR QUESADILLA STATION

PASTA – Select Two Sauces

Alfredo

Burgundy Marinara

Garlic Herb Oil

Pesto

Available add-on selections:

Chicken – \$5.00 per person

Pancetta – \$5.00 per person

Primavera – \$5.00 per person

Shrimp – \$7.00 per person

QUESADILLA

Quesadillas made with Cheese, Peppers & Onions

Served with salsa, sour cream, and lettuce

Available add-on selections:

Grilled Vegetables – \$4.00 per person

Chicken – \$5.00 per person

Shrimp – \$7.00 per person

Sirloin – \$7.00 per person

ADD ON DESSERTS

\$4.00 per person: Cookies and Brownies

\$6.00 per person: Chocolate Cake,
Carrot Cake, or Assorted Parfaits

COMPLIMENTARY SELF-SERVE BEVERAGE STATION

Water and Iced Tea

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smokehouse

BUFFET

\$47.00 PER PERSON

SALAD BAR

Baby Mixed Greens with Cucumber, Tomato, Red Onions, Croutons, and Homemade Dressings

ENTRÉES

Smoked Chopped Chicken (DF, GF)

Smoked Pulled Pork Butt (DF, GF)

Roasted Chimichurri Cauliflower Steak (DF, GF, V)

BBQ UPGRADE OPTIONS

Fire Roasted Jalapeno Sausage – \$5.00 per person (DF)

Baby Back Ribs – \$9.50 per person (DF, GF)

Traeger Smoked Brisket – \$9.50 per person (DF, GF)

SIDE ITEMS – Select Three

Baked Beans (DF, GF)

Baked Macaroni & Cheese (V)

Black Eyed Peas (GF)

Collard Greens (DF, GF)

Cream Corn (GF, V)

Homemade Biscuits (V)

Hush Puppies (V)

Sweet Potato Casserole (GF, V)

Cole Slaw (GF, V)

Potato Salad (GF, V)

SERVED WITH

Barbecue Sauces (Honey, Spicy, and Vinegar)

Corn Bread and Garlic Toast

ADD ON DESSERTS

\$4.00 per person: Cookies and Brownies

\$6.00 per person: Chocolate Cake, Carrot Cake, or Assorted Parfaits

COMPLIMENTARY SELF-SERVE BEVERAGE STATION

Water and Iced Tea

Add on Sodas – \$4.00 per person

FEATURED HORS D'OEUVRE ADD-ONS

BBQ Meatballs – \$5.00 per person

Buffalo Chicken Dip with Tortilla Chips – \$5.00 per person

(DF) – Dairy Free; (GF) – Gluten Free; and (V) – Vegetarian Options

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Bourbon Baby Back Ribs



Corn Cakes



Homemade Biscuits



Pulled Pork

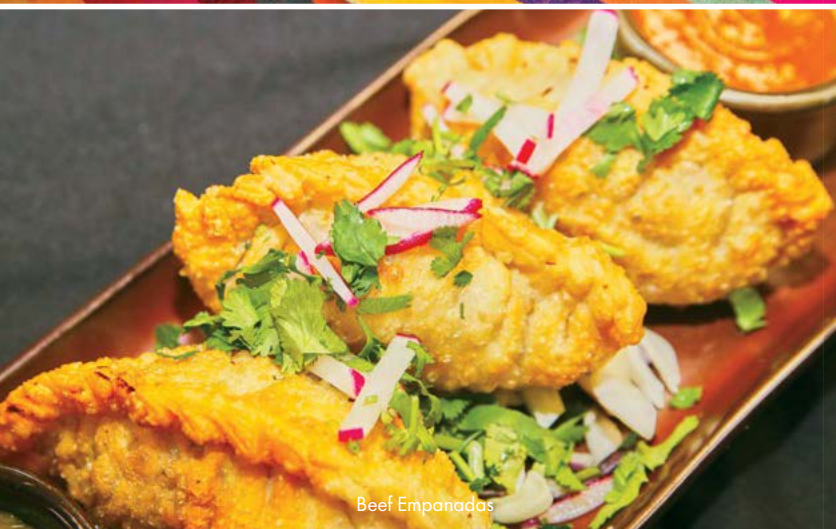


Candied Bacon Skewers





Street Tacos



Beef Empanadas



Black Beans and Spanish Rice

— latin inspirations —

BUFFET

\$45.00 PER PERSON

STREET TACO BAR – Select Three:

Ground Beef
Al Pastor
Baja Shrimp
Chicken Tinga
Chorizo
Barbacoa

Add on Additional Option – \$5.00 per person

SIDE ITEMS – Select Two

Black Beans
Cheese Enchiladas
Plantains
Refried Beans
Spanish Rice
Street Corn

SERVED WITH

Flour or Corn Tortillas
Crema, Guacamole,
House-Made Hot Sauces,
Lime Wedges,
Pickled Red Onions,
Pico de Gallo, and
Shredded Cheddar

ADD ON DESSERTS

\$4.00 per person: Cookies and Brownies

*\$6.00 per person: Chocolate Cake,
Carrot Cake, or Assorted Parfaits*

COMPLIMENTARY SELF-SERVE BEVERAGE STATION

Water and Iced Tea

Add on Sodas – \$4.00 per person

FEATURED HORS D'OEUVRE ADD-ON

Beef Empanadas – \$5.00 per person

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— grand magnolia —

BUFFET OR PLATED

\$50.00 PER PERSON - TWO ENTRÉES

\$54.00 PER PERSON - THREE ENTRÉES

SALAD BAR

Baby Mixed Greens with Cucumber, Tomato, Red Onions, Croutons, and Homemade Dressings with Fresh Baked Rolls and Butter

ENTRÉES – Select Two or Three

POULTRY: Almond Crusted Chicken, Carved Turkey
Chicken Breast with White Wine Sauce,
Chicken Marsala, Chicken Parmesan,
Chicken Madeira, Chicken Piccata

BEEF: Marinated Beef Tips, Meatloaf,
Hand Carved Roasted Sirloin

FISH: Blackened Mahi with Tropical Salsa,
Lemon Dill Salmon

PORK: Roasted Pork Loin with Au Jus

PASTA: Baked Ziti (with Bolognese or Marinara),
Stuff Shells (with Bolognese or Marinara Sauce)
Pasta with Marinara Sauce, Tortellini Primavera Alfredo

STARCH SELECTION —Select One

Baked Potato, Garlic Mashed Potatoes,
Mashed Sweet Potatoes, Cavatappi Marinara,
Potatoes Au Gratin, or Wild Rice

Additional Starch Selection – \$4.00 per person

VEGETABLE SELECTION —Select One

Broccoli with Cheese, Green Beans, Honey Glazed Carrots, Roasted Brussel Sprouts topped with Bacon, Sweet Corn with Butter, or Vegetable Medley

Additional Vegetable Selection – \$4.00 per person

ADD ON DESSERTS

\$4.00 per person: Cookies and Brownies

\$6.00 per person: Chocolate Cake,
Carrot Cake, or Assorted Parfaits

COMPLIMENTARY SELF-SERVE BEVERAGE STATION

Water and Iced Tea

Add on Sodas – \$4.00 per person

(DF) – Dairy Free; (GF) – Gluten Free; and (V) – Vegetarian Options

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Almond Chicken



Lemon Dill Salmon



Hand Carved Roasted Sirloin



Roasted Brussel Sprouts topped with Bacon



Tortellini Primavera Alfredo



Lasagna with Meat Sauce



Assorted Parfaits



Bruschetta

— *that's amore* —

ITALIAN BUFFET

\$44.00 PER PERSON - TWO ENTRÉES

\$48.00 PER PERSON - THREE ENTRÉES

SALAD BAR

Baby Mixed Greens with Cucumber, Tomato, Red Onions, Croutons, and Homemade Dressings with Fresh Baked Rolls and Butter

ENTRÉES — Select Two or Three

Baked Ziti
Chicken Madeira
Chicken Marsala
Chicken Parmesan
Chicken Piccata
Eggplant Parmesan
Grilled Chicken with Mushroom Alfredo Sauce
Lasagna with Meat Sauce
Ravioli a la Roma
Stuffed Shells with Bolognese
Stuffed Shells with Marinara Sauce
Tortellini Primavera Alfredo
Vegetable Lasagna

SIDE ITEM SELECTION — Select One

Broccoli with Garlic and Olive Oil
Green Beans with Roasted Red Peppers and Italian Seasoning
Cavatappi Alfredo
Cavatappi Marinara
Mashed Potatoes
Vegetable Medley

Additional Starch Selection – \$4.00 per person

ADD ON DESSERTS

\$4.00 per person: Cookies and Brownies

\$6.00 per person: Chocolate Cake, Carrot Cake, or Assorted Parfaits

COMPLIMENTARY SELF-SERVE BEVERAGE STATION

Water and Iced Tea

Add on Sodas – \$4.00 per person

FEATURED HORS D'OEUVRE ADD-ONS

Bruschetta – \$5.00 per person

Marsala Meatballs – \$5.00 per person

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—asian inspirations—

BUFFET

\$44.00 PER PERSON - TWO ENTRÉES

\$48.00 PER PERSON - THREE ENTRÉES

SALAD BAR

Baby Mixed Greens with Red Cabbage, Edamame,
Mandarin Oranges, Ginger Dressing, and Fried Wontons

ENTRÉES – Select Two or Three

Beef and Broccoli
Char Sui Pork
Dynamite Shrimp
Hot Honey Pork Belly
Miso Salmon
Mongolian Beef
Orange Chicken
Sesame Chicken
Soy Glaze Salmon
Sweet and Sour Chicken
Teriyaki Tofu

SIDE ITEM SELECTION —Select One

Steamed Jasmine Rice
Vegetable Fried Rice*
Stir Fried Noodles*

*Add protein – Chicken \$1.00 per person;

Pork or Beef \$2.00 per person;

or Shrimp \$3.00 per person

DESSERTS & ADD ONS

Fortune Cookies (included with package)

\$4.00 per person: Cookies and Brownies

\$6.00 per person: Chocolate Cake,
Carrot Cake, or Assorted Parfaits

COMPLIMENTARY SELF-SERVE BEVERAGE STATION

Water and Iced Tea

Add on Sodas – \$4.00 per person

FEATURED HORS D'OEUVRE ADD-ONS

Chicken Potstickers – \$5.00 per person
Sweet and Sour Meatballs – \$5.00 per person

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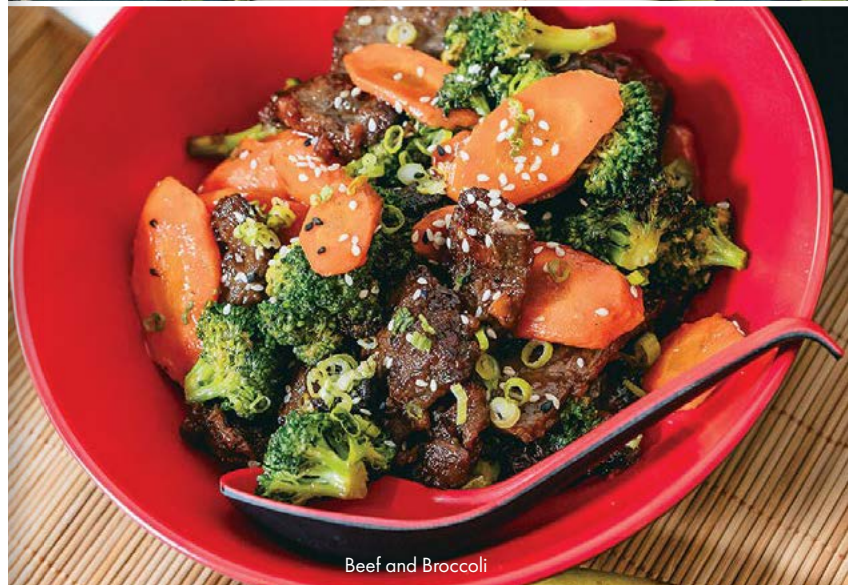
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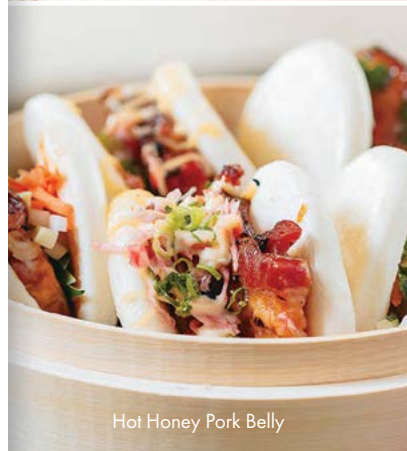
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Sweet and Sour Chicken



Beef and Broccoli



Hot Honey Pork Belly



Fortune Cookies





Sliced Baked Ham with Swiss



Seasoned and Slow Roasted Beef with Cheddar



Cole Slaw

picnic

BUFFET

\$28.00 PER PERSON

FRESHLY MADE SANDWICHES
– Select Three

Chicken Salad Croissants,
Egg Salad Croissants,
Seasoned and Slow Roasted Beef with Cheddar,
Sliced Baked Ham with Swiss,
Turkey Breast with Monterey Jack

SIDE ITEMS – Select One

Cole Slaw (GF, V)
Pasta Salad (V)
Potato Salad (GF, V)

Additional Side Selection – \$4.00 per person

SERVED WITH

Lettuce, Onion, Pickles, Tomato,
and Assorted Condiments
House Made Kettle Chips

ADD ON DESSERTS

\$4.00 per person: Cookies and Brownies
*\$6.00 per person: Chocolate Cake,
Carrot Cake, or Assorted Parfaits*

**COMPLIMENTARY SELF-SERVE
BEVERAGE STATION**

Water and Iced Tea
Add on Sodas – \$4.00 per person

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Chocolate Cake

—rolling hills—

BRUNCH BUFFET

\$35.00 PER PERSON

Apple Almond Salad
Chicken Salad on Croissants
Crushed Fingerling Potatoes
Fresh Mozzarella with Tomato, Basil
and Balsamic Drizzle
Seasonal Fresh Fruit

SIDE ITEMS – Select One

Bacon and Cheddar Quiche
Banana Bread French Toast
Ham and Swiss Quiche
Vegetable Quiche

COMPLIMENTARY SELF-SERVE BEVERAGE STATION

Water and Iced Tea

Add on Sodas – \$4.00 per person

FEATURED ADD-ONS

BOTTOMLESS MIMOSA BAR

\$18.00 PER PERSON*

Champagne

Cranberry, Grapefruit, Orange, and Pineapple Juices
Seasonal Fresh Fruits and Berries

*Pricing based on 4-hour event and number of adult meals

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Chicken Salad on Croissants



Fresh Mozzarella with Tomato, Basil, and Balsamic Drizzle



Vegetable Quiche



Bottomless Mimosa Bar



French Toast



Pancakes



Biscuits and Country Gravy



Eggs Benedict



Bacon

—hot breakfast—

BUFFET

\$25.00 PER PERSON

Fresh Fruit

Hash Browns or Home Fries

Pancakes or French Toast

Sausage and Bacon

Scrambled Eggs

Orange Juice and Coffee

COMPLIMENTARY SELF-SERVE BEVERAGE STATION

Water and Iced Tea

Add on Sodas – \$4.00 per person

FEATURED ADD-ONS

Biscuits and Country Gravy – \$4.00 per person

—executive breakfast—

BUFFET

\$30.00 PER PERSON

Assorted Muffins and Danish

Fiesta Eggs

Fresh Fruit

Hash Browns or Home Fries

Pancakes or French Toast

Sausage and Bacon

Orange Juice and Coffee

COMPLIMENTARY SELF-SERVE BEVERAGE STATION

Water and Iced Tea

Add on Sodas – \$4.00 per person

FEATURED ADD-ONS

Biscuits and Country Gravy – \$4.00 per person

Chef Attended Omelet Station – \$5.00 per person

Eggs Benedict – \$6.00 per person

Oscar Benedict – \$8.00 per person

Tenderloin Benedict – \$8.00 per person

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hors d'oeuvres

SELECTIONS



Filet Tips and Bleu Cheese on Garlic Butter Crostini

DISPLAYS AND DIPS

- Bruschetta with Crostini – \$250 (V)
- Buffalo Chicken Dip – \$250 (GF)
- Creamy Spinach and Artichoke Dip – \$250 (GF, V)
- Imported Cheese Display
with Assorted Crackers – \$250 (V)
- Seasonal Fresh Fruit Display
with Strawberry Yogurt – \$250 (GF, V)
- Vegetable Crudités with Dip – \$250 (DF no ranch, GF, V)
- Fruit and Cheese Display – \$275 (V)
- Assorted Flatbreads: Margarita,
Buffalo Chicken, BBQ Pulled Pork – \$300
- Antipasto – \$350

VEGETARIAN FRIENDLY

- Buffalo Cauliflower – \$250 (V)
- Fried Mozzarella – \$250 (V)
- Mozzarella with Tomato, Basil and
Balsamic Drizzle – \$250 (GF, V)
- Mushroom Caps stuffed with Spinach and
Artichokes – \$250 (GF, V)
- Roasted Garlic Hummus with
Pita Wedges and Vegetables – \$250 (DF, V)
- Goat Cheese and Figs on Crostini – \$275 (V)
- White Cheddar on Crostini with
Sweet Apple Compote – \$275 (V)
- Vegetable Empanada – \$275 (V)
- Twice Baked Potato Bites – \$300 (GF)
- Arancini – \$325 (V)
- Baked Brie and Raspberry En Croute – \$350 (V)

POULTRY

- Chicken Pot Stickers – \$275 (DF)
- Chicken Tenders with Two Sauces – \$275
- Pecan Crusted Chicken Bites with Honey Dijon Sauce – \$275
- Buffalo Chicken Spring Roll – \$275
- Southwest Spring Roll – \$275
- Mini Chicken Cordon Bleu – \$325
- Duck Confit Fritter – \$325

SEAFOOD

- Conch Fritters with Key Lime Mustard Sauce – \$250
- Coconut Shrimp with Marmalade Sauce – \$325
- Smoked Salmon Board – \$325
- Crab Dip with Tortilla Chips – \$325
- Crabmeat Stuffed Mushrooms – \$325
- Lump Crabmeat Deviled Eggs – \$325
- Ahi Tuna Poke Shooters with Soy Ginger Glaze – \$350 (DF)
- Bacon Wrapped Scallops – \$350 (DF, GF)
- Bacon Wrapped Shrimp – \$350 (DF, GF)
- Chilled Shrimp Shooters with Cocktail Sauce – \$350
- Maryland-Style Crab Cakes with
Remoulade Sauce – \$400

BEEF

- Beef Satay with Tropical Salsa – \$275 (DF, GF)
- Beef Empanadas – \$275
- Marinated Grilled Sirloin on Crostini with
Roasted Red Pepper Aioli – \$275 (DF)
- Meatballs: Swedish, Marinara, Sweet and Sour,
or Marsala – \$275
- Filet Tips and Bleu Cheese on Garlic Butter Crostini – \$325
- Mini Beef Wellington – \$350

PORK

- Candied Bacon Skewers – \$250 (DF, GF)
- Pork Pot Stickers with Soy Ginger – \$250 (DF)
- Pretzel Rolls topped with Ham, Swiss and
Honey Dijon Sauce – \$250
- Pork and Vegetable Egg Rolls with Soy Ginger – \$275 (DF)
- Sage Sausage Stuffed Mushrooms – \$275
- Cuban Spring Roll – \$375

*Hors D'oeuvres are priced per 100 pieces
(Half, orders available – 50 Piece Minimum)*

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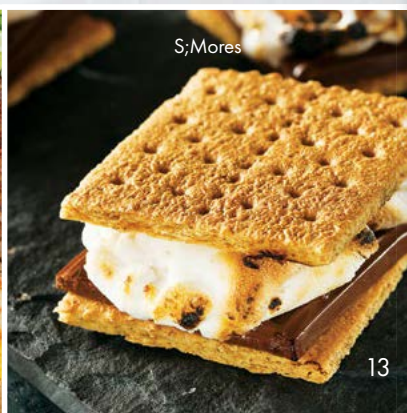
Mini Dessert Display with Three Assorted Options



Leamondae Slang



Quesadilla Station



S'Mores

— *dessert* — SELECTIONS

PRICED PER PERSON

Cookies and Brownies – \$5.00

Assorted Parfaits – \$7.00

Carrot Cake – \$7.00

Chocolate Cake – \$7.00

Key Lime Pie – \$7.00

Cheesecake – \$8.00

MINI DESSERT SELECTIONS

\$7.95 PER PERSON

SELECT THREE:

Apple Pie Shooters (V); Blueberry Fritters (V);

Chocolate Covered Strawberries (GF, V);

Chocolate Mousse Shooters (GF, V); Fried Oreos (V);

Grasshopper Shooters (GF, V); Key Lime Pie Shooters (V);

Mini Brownies & Cookies (V); Pecan Pie Shooter (V);

and White Chocolate Mousse Shooters (GF, V)

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ADD A UNIQUE FLAIR WITH OUR

— *fun additions* — OPTIONS

INCLUDING:

Avocado Bars

Cotton Candy Bubbly Bars

Lemonade Stand with Spiked Option

Quesadilla Station

S'Mores Station

and so many more!

Starting at just \$2 per person

ASK FOR OUR FUN ADDITIONS
BOOKLET TO CHECK OUT ALL
THE CUSTOMIZABLE OPTIONS.

bar

PACKAGES

INDIVIDUAL / PER DRINK OPTION

- Domestic Beer – \$7.00 per bottle
- Premium Beer – \$8.00 per bottle
- House Wine – \$10.00 per glass
- Call Liquor – \$10.00 per glass
- Premium Liquor – \$13.00 per glass
- Super Premium Liquor – \$15.00 per glass
- Upgraded drink selections also available*

CASH BAR OPTION

Attending guests purchase their own drinks at per drink prices*

OPEN CONSUMPTION BAR OPTION

BASED ON CONSUMPTION**
AND DOLLAR AMOUNT SET BY CLIENT

- Client determines type of bar(s)
- Our staff keeps tally of consumption
- Client alerted when near budget
- Option to authorize additional budget, or convert to cash bar

BEER, WINE, AND LIQUOR PACKAGES***

Beer and Wine Package
\$32.00 Per Person

Beer, Wine and Call Level Liquor Package
\$40.00 Per Person

Beer, Wine, Call and Premium Level Liquor Package
\$44.00 Per Person

Beer, Wine and All Levels of Liquor Package
\$49.00 Per Person

*Additional hours available starting at
\$7.00 per person per additional hour*

TOAST

\$4.00 PER PERSON

Champagne and Sparkling Cider Toast
Upgrade Options – Limoncello, Asti Spumante, and Moscato

*\$175 Bar Attendant Fee incurred by client.

**\$175 Bar Fee applies if limit, or consumption falls below \$250.

***Based on four hours and number of adult meals

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Beer Selections (subject to change)



Specialty Cocktail Options



Champagne Toast



Wine Packages



Open Bar Packages



Liquor Packages



Espresso Martini Specialty Cocktail



Specialty Cocktail Options



Wine Selections (subject to change)



Open Bar Packages

bar OPTIONS

BEER AND WINE

DOMESTIC BEER:

Budweiser, Bud Light, Michelob Ultra, Miller Lite

PREMIUM:

Yuengling, Heineken, Corona

HOUSE WINE SELECTIONS:

Cabernet, Chardonnay, Pinot Grigio, Pinot Noir, Sauvignon Blanc

CALL LIQUORS

VODKA:	Wheatley
GIN:	Beefeaters
TEQUILA:	Conciere
BOURBON:	Jim Beam
WHISKEY:	Seagram's VO
RUM:	Conciere, Captain Morgan
SCOTCH:	Dewars White Label

PREMIUM LIQUORS

VODKA:	Titos
GIN:	Tanqueray
TEQUILA:	Corazon
WHISKEY:	Jack Daniels
RUM:	Parrot Bay
SCOTCH:	Johnny Walker Red

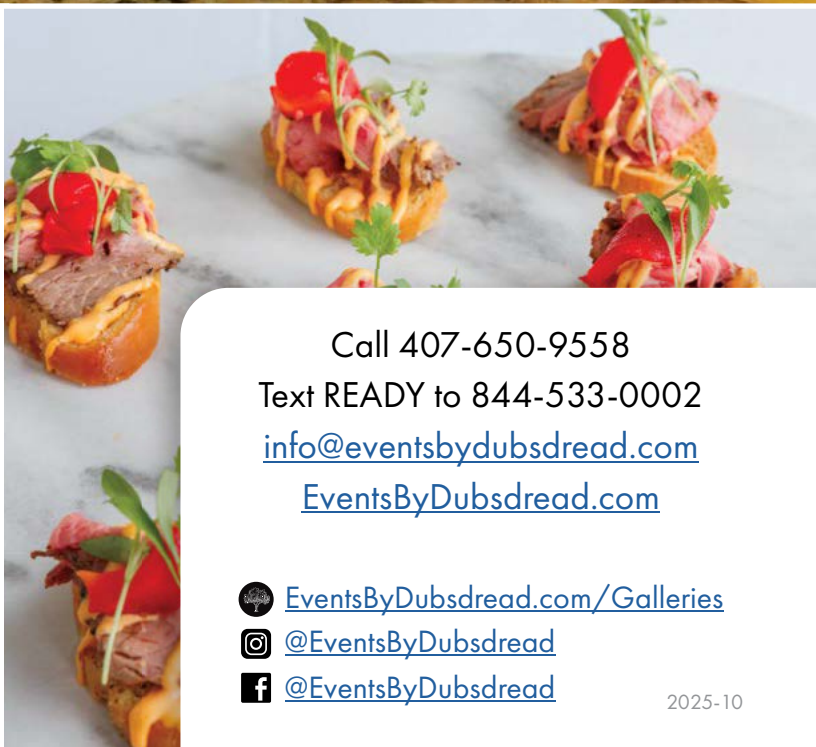
SUPER PREMIUM LIQUORS

VODKA:	Ketel One, Grey Goose
GIN:	Bombay Sapphire, Hendricks
TEQUILA:	Patron
BOURBON:	Bulleit Bourbon, Makers Mark
WHISKEY:	Crown Royal
RUM:	Bacardi
SCOTCH:	Johnny Walker Black



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Call 407-650-9558

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info@eventsbydubsdread.com

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2025-10