

2023 Special Event Packages



Wedding Ceremonies, Receptions,
Anniversaries, Vow Renewals, Rehearsal
Dinners, Bridal and Baby Showers,
Baptisms, Quinceañeras, Birthday
Parties, Graduations and Life
Celebrations.

2023 Special Event Packages



We are honored that you are considering our beautiful property to celebrate your special day.

The following pages outline our food and beverage options as well as other services for you to consider. Although this is comprehensive, every event can be customized to meet your needs.

We promise to provide every guest the finest food, service, and facilities while you enjoy an amazing, refined experience. In return, our guests reward us by referring their family and friends to the Coco Palm.

Our property has an elegant style, envied reputation, and professionally trained staff that will provide an unforgettable experience to you and your guests from the time of arrival when you are greeted by our valet attendants to the moment you are wished a fond farewell by our banquet staff.

For your convenience the Catering Sales office is open Tuesday-Sunday from 10AM-6:00PM. You are welcome to stop by anytime, however we recommend that you schedule an appointment to ensure that we have someone available to assist you upon your arrival.

We look forward to scheduling a tour of our property and going over our menus and services with you.

Please call the Banquet Sales Department at (909) 469-2215 or email us at Catering@CocoPalmRestaurant.com.



2023 Special Event Packages

Choosing the right time for your event

Luncheon Price - Our most affordable option. This is the first price located on the left in the price section of the menu. Luncheon events begin between 11AM-12PM and you will have use of the room for up to four hours. Please refer to our menu packages for complete details. (Restaurant Sunday brunch is excluded.)

Weeknight Price - Our most affordable dinner option. This is the second price located in the center of price section of the menu. Dinner events begin between 5PM-6PM and you will have use of the room for up to five hours. Please refer to our menu packages for complete details.

Friday & Saturday Night Price - Our most popular time to celebrate events. This is the third price located on the right side of the price section of the menu. Dinner events begin between 5PM-6PM and you will have use of the room for up to five hours. Please refer to our menu packages for complete details.

Choosing the right menu option for your event

A la Carte Menus: This provides the most flexible option as you can customize the event to your liking. (Not available on Friday, Saturday or Sunday Nights)

- ✓ Exclusive use of a private room for 3 hours during Luncheons (or) 4 hours during weeknights
- ✓ Round banquet tables with white linen & napkins, all flatware and stemware are included.
- ✓ A plated 3 course meal service includes a Salad, Entrée, and Dessert.
- ✓ Beverage service includes a Coffee Station, Lemonade, Iced Tea, and water service throughout the event.

Buffet Menu: This offers your guests a variety of entrées and side selections which are freshly replenished for two hours.

- ✓ Exclusive use of a private room for 3 hours during Luncheons (or) 4 hours during weeknights
- ✓ Round banquet tables with white linen & napkins, all flatware and stemware are included.
- ✓ This menu is self-service.
- ✓ Beverage service includes a Coffee Station, Lemonade, Iced Tea, and water service throughout the event.

Special Event Packages: We offer three levels of all-inclusive package pricing to ensure we exceed expectations for your special day.

- ✓ Exclusive use of a private room for 4 hours during Luncheons (or) 5 hours during the evening.
- ✓ Round banquet tables with white linen & napkins, all flatware and stemware are included.
- ✓ A plated 3 course meal service includes a Salad, Entrée, and Dessert.
- ✓ Beverage service includes a Coffee Station, Lemonade, Iced Tea, and water service throughout the event.
- ✓ Custom Specialty Cake, Celebratory Sparkling Wine Toast, Butler-passed Hors d'oeuvres¹, Display Platters¹, Hosted Open Bar Service¹, Wine service¹, and more...

¹Not available on all packages. Check specific packages for inclusions.

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Choosing the right room for your event

We have several private rooms to accommodate smaller, more intimate events, and two beautiful terraces and a grand ballroom to accommodate larger, more elaborate events. Our venue offers “60-inch round” guest tables that seat up to 10 guests each. Our venue does have room minimums and/or Food & Beverage minimums that differ depending on the day and time of year. Your Sales Manager will review this information with you.

The Bolero Room & Terrace seats **40-60 inside** and up to **40 additional guests outside**. The terrace is uncovered and great for a wedding ceremony or dancing under the stars.

The Tropicana Terrace seats **80-200**, has 4 levels, a private bar, and a gorgeous southerly view. This area is uncovered and designed for ceremony or reception.

*Please note that this space is not wheelchair accessible.

The Newly Remodeled Coco Room seats **140-180 guests**, has a built in stage and a private bar with floor to ceiling windows so you can enjoy the stunning view.

*DJ service is allowed in the banquet rooms and Terrace locations however we reserve the right to manage volume and noise levels.

*In consideration of our neighbors and restaurant guests **we do not allow live music performances on the outdoor Terrace areas**. Live music is only allowed **INSIDE** of the Bolero and Coco Rooms.

Food & Beverage Minimums

Coco Room \$8,000

Bolero Room \$4,000

Tropicana Terrace \$8,000

Rivera Room \$5,000

Room Rent

Coco Room \$500

Bolero Room \$250

Terrace Rental \$1,000

Rivera Room \$350



2023 Special Event Packages



Important Information

To book your event we require a signed contract and a non-refundable deposit of \$20 per person. The estimated balance will be scheduled into four separate payments, the fourth/ final payment will be due at your finalization meeting.

A Finalization meeting will be scheduled 2 weeks prior to your event, during which you will provide your final guest count, all menu selections, space diagram, timeline, any linen upgrades, vendor information & liability insurance, and make your final payment.

If you choose to send your guests the option of a maximum of two (2) main entrée selections, you must provide a table diagram and seating chart, indicating selections for each guest and name cards at each place setting, indicating the corresponding selection for each guest.
(Split Plate Charge of \$5 per person will apply)

Warm bread and butter are placed at each table.
Water service, Lemonade, Iced Tea, and a Coffee Station are included with all events as well as our Elegant Gold Chiavari Chairs, white floor-length linens, and white napkins.

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Our Delicious Food

Cuba is the largest island in the Caribbean and was once Spain's primary shipping port in the Americas. Cuban food is considered a fusion of Spanish, "Taino" Native American, African, and Caribbean food. It is simply prepared with fresh ingredients, well-seasoned with Cuban spices, and always delicious.

Here at the Coco Palm, we have continued in that tradition of combining cultures to make great tasting food. We take traditional American meals and combine them with that Caribbean flavor to serve you and your guests the best tasting meal for your special event.

All of our food is fresh, from scratch, and prepared in-house. Here is just a sample of some of our plated catering dishes.



Caesar Salad



House Salad



Hot Hor d'Oeuvres



Atlantic Salmon



New York Steak



Lechón (Pulled Pork)



NY Steak & Scampi



Lemon Caper Chicken



Ropa Vieja (Shredded Beef)



Filet Mignon



Chicken Fricasé



Baked Whitefish



Flan (Caramel Custard)



Guava Cheesecake



Sea Bass



Top Sirloin

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A la Carte Catering Menu

Each table is provided warm bread rolls and butter.

Water service, Lemonade, Iced Tea, and a Coffee Station are included.

(Room Rental fee will be added – Not available on Friday, Saturday or Sunday Nights)

Salad Course

Choose one (1) salad for all of your guests.

House Salad	Caesar Salad
iceberg lettuce, tomato, onion, carrots with Ranch Dressing	Chopped crisp Romaine, house made garlic croutons, grated parmesan cheese, creamy Caesar vinaigrette dressing.

Main Course

Choose one (1) entree for all of your guests.

All main entrees are accompanied with Chef's paring of rice or potato, and sautéed seasonal vegetables.

Luncheon Price/ Weeknight Price

Lemon Caper Chicken	Herb Roasted Chicken	Chicken Fricasé
Boneless chicken breast, tangy lemon-caper butter sauce. \$44/ \$54	Boneless chicken breast, four herb rub, lemon butter sauce. \$44/ \$54	Boneless chicken breast, stewed potato, saffron white wine sauce \$44/ \$54

Baked Whitefish	Atlantic Salmon
Whitefish filets, sweet onion, garlic- lemon butter sauce. \$44/ \$54	Fresh salmon filet, sliced shallot, beurre blanc sauce. \$48/ \$58

Ropa Vieja	Lechon
Braised shredded beef, simmered with sweet onions and peppers in a tomato herb sauce. \$46/ \$56	Pork picnic roast, citrus-herb marinade, slow roasted, hand pulled off the bone. \$46/ \$56

Top Sirloin Steak	New York Steak	Filet Mignon
Top sirloin, pounded cutlet, sautéed with sliced onions, lemon, and parsley. \$48/ \$58	Strip loin steak, lean and juicy, simply charbroiled. \$59/ \$69	Petit tenderloin steak, lean and tender, simply charbroiled. \$64/ \$74

Dessert Course

Choose one (1) dessert for all of your guests.

Oreo Crumbled Cheesecake (plain or guava) or Homemade Flan (caramel custard).

All Prices are Subject to a 20% Service Charge and Current Sales Tax.

Choice of Main Course selections is limited to two (2) selections and a Split Plate Charge of \$5 per person will apply.

All meat cooked to one temperature. Valet Service is Mandatory for all Events at \$6/vehicle. Prices are subject to change

2023 Special Event Packages

Ruby Package

White floor-length table linens, white napkins, and gold Chiavari chairs.

Unlimited Beverage Station including: soft drinks, lemonade, iced tea, and freshly brewed coffee.

An hors D' oeuvres display table with seasonal sliced fruit, fresh cut dipping vegetables or Bruschetta

A glass of sparkling wine for your toast.

Add a cash bar station for \$175

Salad Course

Choose one (1) salad for all of your guests.
Each table is provided warm bread rolls and butter

House Salad	Caesar Salad
iceberg lettuce, tomato, onion, carrots with Ranch Dressing	Chopped crisp Romaine, house made garlic croutons, grated parmesan cheese, creamy Caesar vinaigrette dressing.

Main Course

Choose one (1) entree for all of your guests.
All main entrees are accompanied with Chef's paring of rice or potato, and sautéed seasonal vegetables.
Luncheon Price/ Weeknight Price/ Friday & Saturday Evening Price

Lemon Caper Chicken	Herb Roasted Chicken	Chicken Fricasé
Boneless chicken breast, tangy lemon-caper butter sauce. \$50/ \$60/ \$65	Boneless chicken breast, four herb rub, lemon butter sauce. \$50/ \$60/ \$65	Boneless chicken breast, stewed potato, saffron white wine sauce \$50/ \$60/ \$65

Baked Whitefish	Atlantic Salmon
Whitefish filets, sweet onion, garlic-lemon butter sauce. \$50/ \$60/ \$65	Fresh salmon filet, sliced shallot, beurre blanc sauce. \$60/\$70/\$75

Ropa Vieja	Lechon	Top Sirloin Steak
Braised shredded beef, simmered with sweet onions and peppers in a tomato herb sauce. \$60/\$65/\$70	Pork picnic roast, citrus-herb marinade, slow roasted, hand pulled off the bone. \$60/\$65/\$70	Top sirloin, pounded cutlet, sautéed with sliced onions, lemon, and parsley. \$60/\$70/\$75

House Dessert (ask for selections) or **UPGRADE** to a Celebration Cake for \$4.00 per person - Provided by Some Crust Bakery.

All Prices are Subject to a 20% Service Charge and Current Sales Tax.

Choice of Main Course selections is limited to two (2) selections and a Split Plate Charge of \$5 per person will apply.

All meat cooked to one temperature. Valet Service is Mandatory for all Events at \$6/vehicle. Prices are subject to change

2023 Special Event Packages

Emerald Package

\$68/ \$78/ \$88

Luncheon Price/ Weeknight Price/ Friday & Saturday Evening Price

Package inclusions:

White floor-length table linens, white napkins,
and gold Chiavari chairs.

Unlimited Beverage Station including: soft
drinks, lemonade, iced tea, and freshly brewed
coffee.

An Hors D' Oeuvres display table with seasonal
fruit, fresh cut dipping vegetables or Bruschetta.

Choice of two (2), butler passed
hot hors d'oeuvres

A glass of sparkling wine for your toast.

Two (2) hours hosted well bar service, plus a
cash bar for the remainder of your event.

Salad Course

Choose one (1) salad for all of your guests.
Each table is provided warm bread rolls and butter

House Salad	Caesar Salad
iceberg lettuce, tomato, onion, carrots with Ranch Dressing	Chopped crisp Romaine, house made garlic croutons, grated parmesan cheese, creamy Caesar vinaigrette dressing.

Main Course

Choose one (1) entree for all of your guests.
All main entrees are accompanied with Chef's paring of rice or potato, and sautéed seasonal vegetables.

New York & Herb Chicken

Beef strip loin steak, lean and juicy, simply charbroiled with a breast of chicken.

New York & Scampi

Beef strip loin steak, lean and juicy, simply charbroiled with large shrimp scampi.

New York & Salmon

Beef strip loin steak, lean and juicy, simply charbroiled with baked Atlantic salmon filet.

Celebration Cake

Custom Specialty Cake from our preferred bakery, Some Crust Bakery.

All Prices are Subject to a 20% Service Charge and Current Sales Tax.

Choice of Main Course selections is limited to two (2) selections and a Split Plate Charge of \$5 per person will apply.

All meat cooked to one temperature. Valet Service is Mandatory for all Events at \$6/vehicle. Prices are subject to change

2023 Special Event Packages

Diamond Package

Luncheon Price/ Weeknight Price/ Friday & Saturday Evening Price

Package inclusions:

White floor-length table linens, white napkins, and gold Chiavari chairs.

Unlimited Beverage Station including: soft drinks, lemonade, iced tea, and freshly brewed coffee.

An Hors D' Oeuvres display table with assorted cheeses and olives, Bruschetta with baguettes.

Choice of three (3), butler passed

hot hors d'oeuvres

A glass of sparkling wine for your toast.

Three (3) hours hosted well bar service, plus a cash bar for the remainder of your event

Salad Course

Choose one (1) salad for all of your guests.
Each table is provided warm bread rolls and butter

House Salad	Caesar Salad
iceberg lettuce, tomato, onion, carrots with Ranch Dressing	Chopped crisp Romaine, house made garlic croutons, grated parmesan cheese, creamy Caesar vinaigrette dressing.

Main Course

Choose one (1) entree for all of your guests.
All main entrees are accompanied with Chef's paring of rice or potato, and sautéed seasonal vegetables.

Filet Mignon & Herb Chicken \$79/\$89/\$99

Petit tenderloin steak, lean and juicy, simply charbroiled with a breast of chicken.

Filet Mignon & Scampi \$79/\$89/\$99

Petit tenderloin steak, lean and juicy, simply charbroiled with large shrimp scampi.

Filet Mignon & Salmon \$79/\$89/\$99

Petit tenderloin steak, lean and juicy, simply charbroiled with baked Atlantic salmon filet

Filet Mignon & Lobster Tail \$89/\$99/\$109

Petit tenderloin steak, lean and juicy, simply charbroiled with broiled lobster tail.

Celebration Cake

Custom Specialty Cake from our preferred bakery, Some Crust Bakery.

All Prices are Subject to a 20% Service Charge and Current Sales Tax.

Choice of Main Course selections is limited to two (2) selections and a Split Plate Charge of \$5 per person will apply.

All meat cooked to one temperature. Valet Service is Mandatory for all Events at \$6/vehicle. Prices are subject to change

2023 Special Event Packages

Sapphire Business Menu

Luncheon Price/ Weeknight Price/ Tuesday-Thursday Only

Groups of more than 20 guests must have a preselected menu.

\$60 Lunch /\$70 Dinner

Salad Course

Choose one (1) salad for all of your guests.

Each table is provided warm bread rolls and butter

House Salad	Caesar Salad
iceberg lettuce, tomato, onion, carrots with Ranch dressing	Chopped crisp Romaine, house made garlic croutons, grated parmesan cheese, creamy Caesar vinaigrette dressing.

Main Course

Choose one (1) entree for all of your guests.

All main entrees are accompanied with Chef's paring of rice or potato, and sautéed seasonal vegetables.

New York & Herb Chicken

Beef strip loin steak, lean and juicy, simply charbroiled with a breast of chicken.

New York & Scampi

Beef strip loin steak, lean and juicy, simply charbroiled with large shrimp scampi.

New York & Salmon

Beef strip loin steak, lean and juicy, simply charbroiled with baked
Atlantic Salmon

Dessert Course

Choose one (1) dessert for all of your guests.

Oreo Crumbled Cheesecake (plain or guava) or Homemade Flan
(caramel custard).

Iced tea, water, coffee

Add wine service for \$25 per bottle

Add a cash bar for \$175 (\$300 minimum sales required)

Space Rent will apply

All Prices are Subject to a 20% Service Charge and Current Sales Tax.

Choice of Main Course selections is limited to two (2) selections

All meat cooked to one temperature. Valet Service is Mandatory for all Events at \$6/vehicle. Prices are subject to change



Grand Buffet Menu

25 person minimum requirement

\$48 / \$63 / \$68

Luncheon Price / Mid Weeknight Price / Weekend Evening Price

Cold Salads

Choose 2 options for lunch and 3 for dinner

Caesar Salad
Dinner Salad
Rotini Pasta Salad
Russian Potato Salad
Fresh Cut Mixed Fruit
Fresh Cut Vegetables

Rolls and Butter

Hot Accompaniments

Choose 2 options for lunch and 3 for dinner

White Parsley Rice
Moros
Saffron Rice
Sweet Fried Plantains
Boiled Casava ('Yuca Hervida')
Sautéed Seasonal vegetables
Mashed Potatoes
Herb Roasted Potatoes

Hot Entrées

Choose 2 options for lunch and 3 for dinner

Lemon Caper Chicken

Grilled boneless Chicken breast, capers, lemon butter sauce.

Chicken Fricasé

Boneless skinless Chicken breast and thigh meat, saffron stewed potato, tomato white wine sauce.

Baked Whitefish

Boneless white fish filet, rolled and baked garlic cream sauce.

Crispy Fried Fish

Hand breaded white fish, lemon garlic flavor.

Pulled Pork ('Lechón')

Pork picnic roast, slow roasted and hand pulled to tenderness.

Shredded Beef ('Ropa Vieja')

Hand shredded Beef Flank braised in a tomato wine sauce with sweet peppers and onions.

Saffron Chicken Rice

Boneless chicken meat, cooked in aromatic saffron rice.

Paella Valenciana

Chicken, pork, Spanish sausage, seafood and fish, slow simmered with saffron rice.

Dessert Course

An assortment of:

Oreo Crumbed Cheesecake (Plain or Guava) &
Homemade Flan (Caramel custard
Includes Iced Tea, Water & Coffee

Add Unlimited Soft Drinks for \$3 per person
Add a Cash Bar for \$175



Brunch Buffet Menu

25 person minimum requirement
Service is unlimited for 90 minutes

\$48 per person (++)

(Select three)

House Salad

Pasta Salad

Ceviche & Chips

Sliced Fresh Fruit Bowl

(Select three)

Pollo Asado

Ropa Vieja

Fried Fish

Lechon

Scrambled Eggs

Breakfast Potatoes

Bacon and Sausage

Assorted Pastries OR Plantains

Orange Juice, Coffee and Tea

Waffle Enhancement \$6

Fresh Made Waffles with Seasonal Berries

Butter and Syrup.

Bottom Mimosas \$15 per person (90 minutes)

Cash bar \$175

Unlimited Soft Drinks \$3 per person

2023 Special Event Packages

Ceremony Packages

We offer two separate outdoor ceremony sites that overlook the San Gabriel Valley. You will have use of the contracted space for a total of two hours for ceremony and pictures (the time allotted includes your one hour set up, ceremony, and photos.) Our outdoor ceremony locations are only available to couples hosting their reception at the Coco Palm. Unfortunately, we do not offer a **Ceremony Only** option. Your package includes a one hour rehearsal during the week prior to your event.

The **Tropicana Terrace** can comfortably accommodate a ceremony for up to 180 seated guests and includes gold Chiavari chairs and a white arch which you are welcome to decorate. The Tropicana Terrace can also easily be converted into a reception area in less than 1 hour by our expert staff, while your guests enjoy their cocktail hour in the upper patio private bar area.

Tropicana Ceremony

Seats up to 180 guests using all levels

\$1,000 Sunday-Friday

\$1,500 on Saturday

The cozy yet elegant **Bolero Terrace** is the perfect place to host an intimate ceremony with friends and family. Soak in the majestic southwest views of the San Gabriel Valley as the sun sets just beyond the horizon. The ceremony area will host up to 60 seated guests and includes and includes gold Chiavari chairs and a white arch which you are welcome to decorate.

Bolero Ceremony

Seats up to 60 guests

\$700 Sunday-Friday

\$850 on Saturday

Total of one (1) hour added to your event



2023 Special Event Packages

Hors d'Oeuvre Selections

Cold Displays Selections

Each display serves 50 people

<p>Cold Cut Display Select Sliced Prosciutto, Italian Dry Salami, Spanish-style Chorizo, smoked Tavern Ham. \$250/each</p>	<p>Fine Selection of Imported & Domestic Cheese, Spanish Olives and Cracker Display \$250/each</p>
<p>Seasonal Fresh Fruit Display OR Fresh Cut Vegetables With Ranch \$195/each</p>	<p>Fresh Bruschetta with Toasted Baguettes \$195/each</p>

Hot Selections (Served Butler Passed) (2 pieces/guest)

<p>Croquettes (Chicken or Ham) \$6/pp</p>	<p>Empanadas (Beef or Chicken) \$6/pp</p>
<p>Vegetable Spring Rolls \$6/pp</p>	<p>Teriyaki Chicken Skewers \$6/pp</p>
<p>Beef Potato Balls \$6/pp</p>	



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Enhancements

While all of these enhancements are voluntary, they provide an easy way to complement your event using one of our approved and insured vendors that already know our property. We simply add the additional fees to your bill and collect it together with your final payment. For this convenience we do add a service charge to their fee and we handle the payment to them directly. You are free to contract your own vendors, we simply ask that they follow all of our rules and provide liability insurance to us.

Professional Services

DJ/MC Package provides a disc jockey (DJ) who doubles as a Master of Ceremony (MC) that helps manage your timeline, announcements, and provides musical entertainment throughout your event. From \$999-\$1,499 for 5 hours, Add a ceremony system for an additional \$300.

Photo Booth Give you and your guests' memories with a photo. For (4) hours with technician \$699 per Event

Custom Centerpieces for any occasion ranging from \$55-\$250 each. Ask us more!

Rentals

Bridal Room for Coco Room and Tropicana Terrace \$350 (Must be hosting your Ceremony at our location)

Patio Heaters including a full tank of propane \$65 per heater

Other Services

Additional Hour added to any event \$6 per person per hour plus service charge and tax. (This fee is not inclusive of DJ services) Final invoice total guest count is used for calculation of extra time.

Cake Cutting Fee cake cutting and plating service \$1.50 per person

Hosted Valet Service \$6 per vehicle plus service charge and tax.

Meal Prices

Kid's Meal \$25 ++ served to children (5-10yrs) includes Chicken Tenders, and Fries of Pasta with Marinara OR Alfredo sauce.

Vendor Meals \$40++ and are always Chef's choice - (Vendors may not consume alcoholic beverages)

2023 Special Event Packages

Beverages & Bar Options

This page outlines the options and pricing to add a bar service to your event. In the event that you have selected a package that includes bar service, you can easily upgrade to a Hosted bar. Each guest is allowed a maximum of one (1) drink per visit to the bar per ID. Shots of any beverage are not included in any Hosted bar. All alcohol must be provided and served by The Coco Palm Restaurant Staff. We do not allow any outside alcoholic beverages to be brought onto our property. This includes liquor, wine, champagne, beer, mixers or any other item containing alcohol.

Unlimited Soft Drinks	\$3 per person
House Wine Bottle	\$25 per bottle
House Sparkling Wine Bottle	\$25 per bottle
Sparkling Cider Bottle (non-alcoholic)	\$15 per bottle
Well Drink Tickets	\$8 per ticket
Premium Drink Tickets	\$10 per ticket

Cash Bar

Your guests will pay for their beverages at the current prices. Fee of \$175 per Bartender.

Hosted Bar

The Host pays for the beverages charged at the current prices, plus service charge and tax. Fee of \$175 for Bartender

Hosted Well Bar \$10 per person per hour	Hosted Call Bar \$15 per person per hour. Emerald or Diamond upgrade \$5 per person/ per hour.	Hosted Premium Bar \$20 per person per hour. Emerald or Diamond upgrade \$10 per person/ per hour.
<u>Included with the Emerald & Diamond Package</u>		
Cutty Sark Scotch Whiskey	Johnny Walker Red Scotch	Johnny Walker Black Scotch
Barton Whisky	Wild Turkey Whiskey	Jack Daniels Whiskey
Barton Gin	Jameson Whiskey	Makers Mark
Barton Vodka	Tanqueray Gin	Tanqueray Gin
Montezuma Tequila	Kettle One Vodka	Titos Vodka
Barton Rum	Patron Silver Tequila	Grey Goose Vodka
Malibu Rum	Bacardi Silver Rum	Don Julio Blanco Tequila
Midori	Malibu Rum	Bacardi Rum
Corona	Midori	Malibu Rum
Bud Light	Corona	Midori
Includes all mixers	Bud Light	Corona
	Heineken	Bud Light
	Includes all mixers	Heineken
		Modelo
		Includes all mixers