



CHARLEY CREEK INN

CATERING

& Banquet Services

VOLUME IX





Hotel Indiana, 1915

In June of 1919 original construction began on our hotel. Construction workers were paid 45 cents an hour and worked ten hour days, six days a week. In just ten short months after construction began the "Hotel Indiana" opened on May 6, 1920. The cost to construct and furnish the hotel in 1919 was \$250,000 – compared to the 2007-2010 renovation and restoration cost of approximately \$15,000,000.

In 1946 the Dekau Family purchased the hotel and renamed the "Red Apple Inn." The Dekau family operated the Inn for sixty years.

In 2007 Wabash resident and philanthropist Richard E Ford purchased the hotel and began a three year, \$15 million dollar renovation and restoration. In May of 2010 the hotel reopened and began a new life as Charley Creek Inn named after the Miami Indian Chief from the area.

Charley Creek Inn is on the National Register of Historic Places and is the recipient of Indiana Landmark's Cook Cup for its impeccable historic restoration. The Cook Cup is prominently featured in the lobby of the hotel.



CHARLEY CREEK INN

111 W. MARKET STREET • WABASH, INDIANA 46992

(260) 563-0111 • WWW.CHARLEYCREEKINN.COM

Eric Wilson
Executive Chef

Robert Yaggi, Jr.
Food & Beverage
Manager

Howard M. Kaler
General Manager

CONTENTS

BANQUET GUIDELINES.....	3	HORS D'OEUVRES ENHANCEMENTS.....	10
A LA CARTE REFRESHMENTS.....	4	PLATED DINNERS.....	11
BEVERAGES.....	5	DINNER BUFFETS.....	11
THEMED MEETING BREAKS.....	5	CARVERY.....	12
BREAKFAST.....	6	CHEF'S ACTION STATIONS.....	12
LUNCH (BOX & PLATED).....	7	SALAD OPTIONS.....	13
LUNCH BUFFETS.....	8	VEGETABLE & STARCH SELECTIONS.....	13
ENGLISH TEA.....	8	DESSERT SELECTIONS.....	13
HORS D'OEUVRES RECEPTION PACKAGES... ..	9	BAR SERVICE.....	14

BANQUET GUIDELINES

Multiple Entrée Choices

If you wish to offer your guests a choice of entrées, a maximum of three (3) may be chosen. Advance entrée counts are required and the host/hostess is responsible for providing place cards for his/her guests that indicate entrée choice in order for CCI to provide proper service. The same luncheon side, salad, vegetable, starch and/or dessert are served to all guests.

Final Guest Count

A confirmed guaranteed minimum attendance, including final number of each entrée (if applicable) must be received three (3) business days prior to the event. In the event no timely confirmation is made the last projected number will be used.

Food & Beverage Policies

CCI does not allow food or beverages to be brought into the hotel by event hosts or their guests with the exception of specialty wedding or birthday cakes (and then a \$1 per person dessert fee will be assessed). The hotel's licenses require all other food, beverages and alcohol to be supplied and prepared on-site. Food and beverages may not be removed from the premises after a hors d'oeuvre or buffet event.

Responsible Alcohol Service

Minors will not be served alcohol and we reserve the right to refuse alcohol service to any guest.

Menu Pricing & Availability

All menu items and prices are subject to availability and market price adjustment. Prices are subject to change without notice.

Taxes & Gratuities

All non-service fees (including but not limited to food, beverage, event space rental fees, and equipment rental fees) will be taxed Indiana sales tax of 7%. A minimum gratuity of 20% will be added to the final food and beverage charges.

Tax Exempt Entities

If an organization is tax exempt, a copy of the Tax Exempt Certificate must be received in advance of an event. Once tax is applied to a bill it cannot be reversed. Indiana Department of Revenue regulations now stipulate that only event space rental (under specific conditions) qualify to be tax exempt; food, beverage, and guest rooms can no longer be tax exempt.

Off-Site Catering

CCI will consider offering off-site hors d'oeuvres and beverage catering in the downtown Wabash area based on anticipated business volume at the hotel and typically not on Fridays, Saturdays, and Sundays. Off-site catering requires a minimum of \$1,000 food and \$250 beverage sales; a labor charge of not less than \$250 will also be assessed. Please note that thirty (30) days' notice is required to obtain an off-site alcohol catering permit.

Health Department Statement

Consuming raw or undercooked animal products may increase your risk of food borne illness.



A LA CARTE REFRESHMENTS

MORNING

Assorted bagels (blueberry, cinnamon raisin & plain) & **flavored cream cheese** \$24 dozen

Assorted donuts \$20 dozen

Assorted cereal cups \$3 each

Assorted muffins \$14 dozen

Assorted cereal & granola bars
\$2 each

Seasonal cut fruit platter
\$4 per guest

Seasonal whole fresh fruit
\$2 each

Assorted individual yogurt
\$3 each

Granola, fruit & yogurt parfaits
\$4 each

Assorted Danishes \$20 dozen

AFTERNOON

Popcorn \$5 pound

Hummus \$9 pint

Tri-color tortilla chips \$5 pound

Guacamole \$12 quart

Kettle chips \$11 pound

French onion dip \$9 pint

Queso blanco \$24 half gallon

Pita chips \$4 pound

Pico de gallo \$14 quart

Mild salsa \$5 pint

Beer cheese dip \$9 pint

Mini pretzel twists \$6 pound

Mini soft pretzels \$11 dozen

Trail mix \$17 pound

Snack mix \$7 pound

Candy bars \$3 each

Assorted cookies \$14 dozen

Ice cream sandwiches \$3 each

Brownies \$14.50 dozen

BEVERAGES

Executive Beverage Service

Freshly brewed coffee, iced tea & assorted sodas
Half day: \$4 per guest
Full day: \$6 per guest

VIP Meeting Package

Executive beverage service, CCI signature bottled water, polished Granny Smith apples, select hard candies from the Ice Cream & Candy Shoppe \$12 per guest

with a CCI deluxe leatherette embossed folder & pen \$25 per guest

Freshly brewed coffee

\$12 per pot

Assorted sodas \$2 each

Bottled water \$2 each

Chilled fruit juice \$12 per carafe

THEMED MEETING BREAKS

Energy Break

Assorted granola and Nutri-Grain Bars, oatmeal & chocolate chip cookies, whole fresh fruit, Gatorade™
\$11 per guest

The Nature Hike

Build your own yogurt parfaits with granola and fresh berries, trail mix, herbed iced teas, freshly squeezed lemonade, bottled water \$11 per guest

Farmers Market

Vegetable crudite, fruit, cheese, crackers, hummus, pita, house-made breads, jams \$12 per guest

Fiesta Bar

Tri-colored tortilla, salsa verde, queso, guacamole, pico de gallo, virgin margarita punch \$9 per guest

The Chocolate Overload

Chocolate chip cookies, brownies, chocolate covered pretzels, milk chocolate coated candy, assorted mini candy bars, bottled water, assorted sodas \$11 per guest

Sports Fanatic

Dry roasted peanuts, snack mix, soft pretzels with cheese, cracker jacks, bottled water, Gatorade™ \$10 per guest



BREAKFAST

Breakfast is served between 6-11 a.m. Buffets require a minimum of 15 guests.
Breakfast buffets and plated meals include orange juice, coffee, tea and additional juices upon request.

BUFFET

Classic Breakfast

Scrambled eggs, Potatoes O'Brien, assorted breakfast pastries, fruit salad, choice of two: bacon, sausage patties or ham \$15 per guest

Egg Frittata

Egg bake filled with bacon, cheddar cheese, bell pepper served with Potatoes O'Brien, and assorted breakfast pastries and a fruit salad \$14 per guest

Continental

Seasonal fresh fruit, assorted breakfast pastries, assorted cereal and milk, bagels, cream cheese \$11 per guest

Country Breakfast

Buttermilk biscuits and sausage gravy, scrambled eggs, Potatoes O'Brien, choice of two: bacon, sausage patties or ham \$15 per guest

PLATED BREAKFAST

Eggs Benedict

Two poached eggs, Hollandaise sauce, toasted English muffin, seared ham, Potatoes O'Brien \$10 per guest

Breakfast Sandwich

Scrambled eggs, bacon, Swiss cheese, tomatoes, Hollandaise sauce, house-made croissants, Potatoes O'Brien \$10 per guest

Breakfast Wet Burrito

Scrambled eggs, chorizo, cheddar cheese, hash browns, bell peppers, onions wrapped in a flour tortilla and topped with sausage gravy \$10 per guest

Scrambled Egg Breakfast

Scrambled eggs, Potatoes O'Brien, choice of: bacon, sausage patties or ham \$8 per guest

BUFFET ENHANCEMENTS

Omelet Station

Made-to-order omelettes with various toppings
\$7 per guest | **Executive chef** \$80

French Toast Station

Cinnamon swirl French toast, warm maple syrup, powdered sugar, fruit toppings & butter \$5 per guest

Waffle Station

Belgian style waffles with warm maple syrup, whipped butter, powdered sugar and fruit toppings.
\$5 per guest | **Chef Attendant** \$20

Oatmeal Station

Steel cut oats cooked with milk and cinnamon, various dried fruit, brown sugar and nuts \$5 per guest

Yogurt Parfaits

Vanilla yogurt, layered with fresh berries, granola and honey.
\$4 per guest

PLATED BREAKFAST ADD-ONS

Baked Goods Basket

Assorted breakfast breads and mini pastries with butter and preserves \$12 per table of eight

Yogurt Parfait

Vanilla yogurt, layered with fresh berries, granola and honey.
\$4 per guest

Fruit Cups

Individual cups of fresh seasonal fruit \$2.50 per guest



LUNCH

BOXED LUNCHES

Includes bagged chips, whole fruit, cookie, mustard and mayo packet & bottled water.

Turkey breast on a hoagie Roll \$11

Ham & Swiss on a house-made croissant \$11

Beef & cheddar on ciabatta \$11

Grilled vegetable wrap \$11

EXECUTIVE BOXED LUNCHES

Includes bagged chips, fruit cup, fudge brownie & bottled water.

Turkey B.A.L.T. Wrap

Turkey breast, avocado, lettuce, tomato, spicy mayo in a flour tortilla \$14

Chicken Salad Croissant

House-made chicken salad on a house-made croissant with lettuce and tomato. \$14

Italian Club

Ham, salami, capicola, pepperoni, provolone cheese, lettuce, tomato, Italian dressing, mayo, banana peppers on house-made braided Italian herbs bread \$15

Prime Rib Sandwich

Shaved prime rib, house-made bun, bistro sauce, cheddar cheese, lettuce, tomato \$15

Mediterranean Pita

Romaine lettuce, feta cheese, tomato, Kalamata olives, cucumber, red onion, balsamic glaze, pita bread \$12

Club Wrap

Ham, turkey, Swiss and cheddar cheese, lettuce, tomato, bacon, mayo in a flour tortilla \$15

PLATED LUNCHEON ENTRÉES

All plated entrées include rolls & butter. Entrées include choice of starch, vegetable, salad & assorted cookies or fudge brownies. Plated entrées are available between 10 a.m.- 2 p.m.

4oz. Panko Breaded Orange Roughy with a lemon butter sauce \$18

4 oz. Grilled Chicken Breast \$18

5oz. Herb Roasted Pork Loin \$17

4oz. Country Fried Chicken Breast \$18

4 oz. Chicken Piccata

Chicken breast with a lemon caper sauce \$18

6oz. Grilled Sirloin Steak \$23

Traditional Lasagna (does not include starch) with beef and pork \$16

PLATED LUNCHEON SALADS

All plated salads include rolls & butter and choice of assorted cookies or fudge brownies. Plated salads are available between 10 a.m.- 2 p.m.

Cobb Salad

Grilled chicken, romaine lettuce, bleu cheese crumbles, avocado, diced tomato, cucumber, bacon, hard boiled egg, green goddess dressing \$15

Greek Salmon Salad

Seared salmon, romaine lettuce, feta cheese, Kalamata olives, diced tomatoes, cucumber, red onion, lemon dill dressing \$17

Steakhouse Wedge Salad

Grilled 6 oz sirloin, baby iceberg lettuce, bacon, grape tomatoes, bleu cheese dressing \$17

Chicken Salad Bibb

House-made chicken salad, bibb lettuce, strawberries, dried cranberries, candied pecans, white cheddar, Fuji apple dressing \$16

Grilled Chicken Caesar

Grilled chicken breast, romaine lettuce, Caesar dressing, croutons, Parmesan crisp, Parmesan cheese \$15





LUNCH BUFFETS

Lunch buffets are available between 10 a.m.- 2 p.m. Buffets require a minimum of 15 guests.

Soup & Salad Bar \$15

- Chef's soup of the day
- House chips
- Mixed greens with assorted dressings
- Salad toppings:
 - tomatoes
 - red onion
 - cheddar cheese
 - black olives
 - croutons
 - bacon bits
 - chopped egg
 - diced turkey
 - cucumbers
 - diced ham
- Add tuna or chicken salad additional \$2
- Rolls & butter
- Fresh seasonal fruit salad

Charley's Sandwich Buffet \$16

- Potato or pasta salad
- Fruit salad
- Assorted pre-made sandwiches on buns, breads & wraps with lettuce & tomatoes
- Fresh cookies & brownies
- Condiments
 - Add chef's soup of the day for an additional \$2

Italian \$17

- Caesar salad
- Traditional lasagna
- Chicken Alfredo
- Garlic breadsticks
- Tiramisu

BBQ Picnic \$17

- Shredded pulled pork & BBQ chicken breast
- Choose 2:
 - potato salad
 - potato chips
 - cole slaw
 - baked beans
 - pasta salad
 - cornbread
- Assorted Rolls

Charley Creek Deli \$18

- Potato or pasta salad
- Fruit Salad
- Includes:
 - turkey
 - lettuce
 - ham
 - tomato
 - roast beef
 - onion
 - salami
 - dill pickle spears
- Assorted breads, wraps, buns & condiments
- House Chips
- Fresh baked cookies & brownies
 - Add chef's soup of the day for an additional \$2

Taco Truck \$16

- Tri-color tortilla chips
- Make your own taco bar:
 - shredded chicken
 - shredded pepper jack cheese
 - seasoned ground beef
 - pico de gallo
 - refried beans
 - salsa verde
 - lettuce
 - sour cream
 - chopped onions
 - jalapeño peppers
- Fruit salad
- Spanish rice
- Churros

ENGLISH TEA

English Teas require a minimum of 20 guests and cannot exceed 48 guests.

- Freshly brewed tea
- Fresh strawberries dipped in chocolate
- Lemon slices
- Petit lemon cookies
- Cubed sugar
- Assorted finger sandwiches (egg salad, cucumber & ham salad)
- Scones with lemon curd & Devonshire cream

\$12 per guest



HORS D'OEUVRES RECEPTION PACKAGES

All hors d'oeuvres receptions include china service and linens along with fresh vegetable crudite platter, gourmet cheese platter and house chips & dip. Appetizer receptions require a minimum of 25 guests, and are limited to a maximum of 2 hours.

Choose 3 from cold or hot appetizers
\$17 per guest

Choose 5 from cold or hot appetizers
\$22 per guest

Choose 7 from cold or hot appetizers
\$26 per guest

HOT SELECTIONS

- Mini crab cakes
- Petite beef wellington (additional \$2 per guest)
- Beef sliders with caramelized onions, gherkin & bistro slider sauce
- Meatballs: Swedish, BBQ, Italian or sweet & sour
- Sausage stuffed mushroom caps
- Teriyaki chicken satays
- Boneless or traditional chicken wings: plain, buffalo, BBQ or sweet thai chili
- Smoked chicken quesadilla
- Pork pot stickers with ginger hoisin & sweet chili
- Pecan chicken skewers
- Bacon wrapped shrimp with smoked mustard sauce
- Assorted gourmet flatbread pizzas
- Assorted flavored mini quiche
- BBQ pork wings
- Cheese stuffed toasted ravioli
- Vegetable spring roll
- Beef short rib sliders with caramelized onion jam on a pretzel bun

COLD SELECTIONS

Cold Selections

- Jumbo shrimp cocktail (additional \$4 per guest)
- Chilled beef tenderloin with horseradish cream (additional \$6 per guest)
- Tomato bruschetta
- Genoa salami coronets
- Shrimp shooters
- Brie crowned strawberries with pistachio crumble
- Caprese salad skewers
- Fruit kabobs



HORS D'OEUVRES ENHANCEMENTS

APPETIZERS

All appetizers are served in increments of 12. Cold appetizers may be presented at a station or waiter passed. If passed, a service charge of \$25 per hour, with a two hour minimum per waiter, applies.

Hot Selections

- Mini crab cakes \$36
- Petite beef wellington \$42
- Beef sliders with caramelized onions, gherkin & bistro slider sauce \$30
- Meatballs: Swedish, BBQ, Italian or sweet & sour \$24
- Sausage stuffed mushroom caps \$36
- Teriyaki chicken satays \$30
- Boneless or traditional chicken wings: plain, buffalo, BBQ or sweet thai chili \$33
- Smoked chicken quesadilla \$36
- Pork pot stickers with ginger hoisin & sweet chili \$30
- Pecan chicken skewers \$36
- Bacon wrapped shrimp with smoked mustard sauce \$42
- Assorted gourmet flatbread pizzas \$42
- Assorted flavored mini quiche \$24
- BBQ pork wings \$36
- Cheese stuffed toasted ravioli \$24
- Vegetable spring roll \$27
- Beef short rib sliders with caramelized onion jam on a pretzel bun \$36

Cold Selections

- Jumbo shrimp cocktail \$36
- Chilled beef tenderloin with horseradish cream \$42
- Tomato bruschetta \$21
- Genoa salami coronets \$24
- Shrimp shooters \$36
- Brie crowned strawberries with pistachio crumble \$24
- Caprese salad skewers \$24
- Fruit kabobs \$21

Platters (per 50 guests)

- Domestic cheese platter with crackers \$225
- Fresh cut fruit platter \$200
- Vegetable platter with ranch dip \$175
- Oven roasted vegetable tray with chipotle ranch \$200
- Cheese, fruit & vegetable display \$275
- Trio of hummus, crisp vegetables and flatbread \$250
- Petite sandwich platter \$175
- Antipasto platter \$300
- Charcuterie platter \$425
- Raw oyster platter \$350
- Spinach artichoke dip with pita chips \$100
- Buffalo chicken dip with tortilla chips \$100

DINNER

PLATED DINNER

All plated entrées include home baked rolls & whipped butter, and choice of salad, starch & vegetable.

Almond Crusted Salmon with cherry bourbon glaze \$26

Seared Halibut with sauce gribiche \$35

Seared Angus Tenderloin served with gorgonzola butter \$32

Braised Short Ribs served with a mirepoix demi glaze \$32

Prime Rib with au jus \$28

Ribeye Oscar

10 oz. ribeye with crab, asparagus, Hollandaise sauce \$40

Surf & Turf

4 oz. beef medallion with Gorgonzola butter, 3 honey bourbon glazed shrimp \$35

Stuffed Chicken Breast

Roulade rolled chicken breast with spinach, red roasted pepper & Gouda cheese, dipped in panko \$26

Asiago Crusted Chicken Breast

Chicken breast dipped in Italian bread crumbs with roasted tomato cream sauce \$26

Frenched Pork Chop served with a honey & balsamic reduction \$28

Vegetable Wellington

Roasted vegetables wrapped in a flaky crust \$26

Pasta Primavera

Fresh garden vegetables sautéed with slivered garlic and tossed with pasta in a Parmesan cream or marinara sauce with fresh basil & toasted pine nuts (no additional starch or vegetable selection) \$20

DINNER BUFFETS

Buffets require a minimum of 25 guests, and include home baked rolls & whipped butter, and choice of salad.

Beef Tenderloin & Pan Seared Salmon or Crab Cakes

Dry rub beef tenderloin, pan seared salmon or crab cakes, roasted fingerling potatoes, sautéed spinach, roasted tomatoes & assorted mini bistro desserts \$38

Taste of Italy

Meat lasagna, linguine primavera, Italian green beans, garlic toast & assorted cannolis \$22

South of the Border

Black bean corn salsa, pico de gallo, lime cilantro sour cream, chipotle rubbed chicken breast, ancho chili rice, pinto beans, queso, peppers & onions, flat iron steak, flour tortillas & cinnamon sugar churros \$20

Italian Chicken

Sautéed breast of chicken with tomato vodka sauce, oven roasted primavera vegetables, parsley & garlic linguine & Italian strawberry shortcake \$26

Almond Crusted Salmon & Roasted Chicken

Pan-seared salmon, roasted chicken breast, horseradish mashed potatoes, vegetable ratatouille, cheesecake with seasonal berry sauce \$32

Roasted Chicken & Pork Loin

Lemon-thyme roasted chicken, slow roasted pork loin, dauphinoise potatoes, green beans, assorted cakes & pies \$29

Mini Slider Trio

Angus burgers, pulled chicken, bbq pulled pork, pickles, baked beans, coleslaw, potato chips, assorted cookies & brownies (bread service not included) \$17

Down Home

Fried chicken, mac & cheese, or maple glazed sweet potatoes, country style green beans, cornbread, choice of fruit cobbler \$28



CARVERY ADD-ONS TO BUFFETS

All carvery stations include artisan rolls or cornbread. Each station requires one chef attendant for every 100 guests at \$80.00 each.

Seared beef tenderloin \$13

Mediterranean salmon or pecan crusted whole salmon \$7

Root beer glazed ham \$6.50

Rosemary grilled lamb chops \$14

Smoked beef brisket \$9

Prime rib \$14

Pork shoulder \$8

Herb & garlic crusted pork loin \$9.50

Roasted turkey breast \$8

CHEF'S ACTION STATIONS ADD-ONS TO BUFFETS

Each station requires one chef attendant for every 100 guests at \$80.00 each. Stations have a maximum service time of two hours.

Pasta Station

Penne and cheese tortellini pasta, alfredo, marinara and pesto sauces, fresh herbs and grated cheese, roasted vegetables and breadsticks \$7

Each station below includes choice of six toppings. Protein choices can also be added.

Mashed Potato Bar \$5.50

Risotto Bar \$6.50

Mac & Cheese Bar \$5.50

Sautéed Shrimp Station (6 each) \$8

Toppings choices (pick 6):

- chopped bacon
- sausage & peppers
- mushrooms
- green onions
- grilled chicken
- fresh spinach
- gouda cheese
- tomatoes
- roasted garlic
- cheddar cheese
- bleu cheese crumbles
- artichoke hearts
- sour cream
- broccoli
- peas

Protein Choices (additional charge applies):

- pork belly \$1.50 per guest
- lobster \$2.50 per guest
- shrimp \$2.50 per guest
- chicken \$1.50 per guest



SALAD OPTIONS included for buffet & plated

Spinach Salad

Baby spinach, chopped bacon, shaved red onion, mushrooms, croutons & feta cheese

Charley Creek Bibb Salad

Bibb lettuce, white cheddar cheese, dried cranberries, strawberries & candied pecans

House Salad

Mixed greens, grape tomatoes, sliced English cucumbers, croutons, shaved onions & cucumbers

Caesar Salad

Romaine lettuce, croutons, Parmesan cheese & Parmesan crisp

Dressing options:

- Honey Dijon
- Fuji Apple
- Creamy Caesar
- Italian vinaigrette
- Buttermilk ranch
- Balsamic vinaigrette
- French
- Fat-Free Raspberry vinaigrette

VEGETABLE SELECTIONS

- Broccoli & pepper ribbons
- Oven roasted primavera vegetables
- Maple kale
- Stir fried Asian vegetables
- Corn pudding
- Citrus asparagus & rainbow carrot medley
- Steamed green beans & carrots
- Sautéed rainbow chard
- Grilled ratatouille vegetables
- Grilled squash medley
- Brussels sprouts & maple pepper bacon
- Baby green bean with onion and bacon

STARCH SELECTIONS

- Truffled cauliflower mash
- Roasted red potatoes
- Wild rice pilaf
- Five cheese mac
- Mashed potatoes
- Creamy Italian risotto
- Roasted red pepper polenta
- Baked potatoes
- Dauphinoise potatoes
- Saffron Orzo herbed pilaf
- Herb roasted fingerling potatoes
- Duchess sweet potato
- Tri-colored Potato medley
- Mediterranean couscous

DESSERT SELECTIONS

- Sugar cream pie \$6
- New York Cheesecake with assorted toppings \$7
- Seasonal fruit pies \$6
- Chocolate mousse parfait \$6
- Decadent chocolate layer cake \$8
- Fruit cobbler with buttery flaky crust \$6
- Candy Bar Pie \$7
- Lemon layer cake \$10
- Bistro carrot cake \$8
- Chocolate spoon cake \$7
- Pound cake with fresh berries \$5
- Family style platter of cookies & brownies \$4 per guest



BAR SERVICE

MIXED DRINKS

Prices include mixers and garnishes. Specialty drinks that require multiple liquors will be priced accordingly.

Tier 1 \$5 per drink

(Brands subject to change.)

- Bellows Blended Whiskey
- Bellows Gin
- Bellows Vodka
- Clan MacGregor Scotch
- Mohawk Rum
- Juárez Tequila

Tier 2 \$6 per drink

- Canadian Club Whiskey
- Tanqueray Gin
- Absolut Vodka
- Johnny Walker Red Scotch
- Captain Morgan Rum
- Jim Beam Bourbon
- Jose Cuervo Gold Tequila

Tier 3 \$7 per drink

- Crown Royal Whiskey
- Bombay Sapphire Gin
- Gray Goose Vodka
- Glenlivet – 12 Year Scotch
- Bacardi Superior Rum
- Makers Mark Bourbon
- Patron Tequila
- Disaronno Amaretto
- Bailey's Irish Cream
- Kahlúa

WINE

Please inquire about our comprehensive wine list.

House Wine

(Vintners subject to change.)

\$20 per bottle | \$6 per glass

- Mind Bender Chardonnay, '16 California
- Casa de Campo Moscato, '15 Argentina
- Mountain View White Zinfandel, '16 California
- Casa de Campo Cabernet Sauvignon, '17 California
- Grayson Cellars Merlot, '16 California

House Sparkling Wine

- Cooks Sparkling Wine, California, NV
\$25 per bottle
- Dolce Rosso (sweet red), Italy, NV
\$20 per bottle

A \$50 bartender fee is assessed to bars with sales of less than \$250. Charley Creek Inn will not serve "shots" of alcohol in a banquet setting.

BOTTLED BEER

Domestic \$3 per bottle

- Coors Non-Alcoholic

Domestic \$4 per bottle

- Budweiser
- Miller Lite
- Bud Light
- Coors Light

Imported \$5 per bottle

- Corona Light
- Corona Extra
- Blue Moon
- Heineken

Craft Please inquire about our current selection.

Keg Prices quoted upon request.

