

Photo courtesy of Rowanberry & Lavender



The Pavilion

AT PINEHILLS GOLF CLUB

2020 WEDDINGS & SPECIAL EVENTS

SERVICES, PROCEDURES & POLICIES

At Pinehills Golf Club, your event is more than planned, it is designed. Every detail is the result of a decision made by you, which ensures that your event is precisely what you had expected from us. We hope that the following information regarding our services, procedures and policies will assist you in your decision-making process. We will make ourselves readily available to you to answer any questions or concerns you may have.

CEREMONY

Depending on the number of guests and time of season, we offer an on-premise location for your wedding ceremony. Should your wedding ceremony be held on premises, we will assist you in the rehearsal. For all ceremonies, a \$1,200.00 fee will be charged which includes an additional half hour for the ceremony, and setup and break down of ceremony chairs and any décor set up required.

WEDDING RECEPTION

There are numerous options for holding a wedding reception at the Pinehills Golf Club. The hours for your event are:

FRIDAY

*Any five hours *\$11,000 Minimum Expense AND 100 guest minimum*

SATURDAY

*Any five hours *\$20,000 Minimum Expense AND 140 guest minimum*

SUNDAY

*Any five hours *\$11,000 Minimum Expense AND 85 guest minimum*

- Subject to change upon Pinehills discretion.
 - Minimum expense can be met inclusive of the package price per person plus room rental and ceremony fee.
 - Additional hours may be purchased at the rate of \$1000.00 per hour or \$500.00 per ½ hour. All weddings must end by midnight.
- * Minimum Expense Requirements exclude any hosted bar options.*

ROOM RENTALS

A room rental may be assessed pending event type, group size, date and facilities required. All room rentals are subject to the Massachusetts State Tax. Standard Events including weddings are priced as followed:

| | |
|----------|---------|
| FRIDAY | \$1,200 |
| SATURDAY | \$2,700 |
| SUNDAY | \$1,200 |

DEPOSIT

Upon receipt of an initial \$2,500 deposit and signed contract, your date will be secured and confirmed; said deposit is non-refundable. A secondary deposit of \$3,500 will be due six months prior to the date of your event, said deposit is also non-refundable. Cancellation of event at any time is forfeiture of full deposit amount.

PAYMENT

100% of the estimated total function cost must be paid four weeks prior to the function. Should you incur any balance between your payment and the event date, any balance due shall be paid in full at the conclusion of the event, the same day. Any overdue balance can result in a Late Fee.

GUARANTEE

A guaranteed number of guests attending is due 7 days prior to your event

PRICING

The package price shown in this packet next to each entrée is inclusive of an Administrative Fee, Gratuity, Massachusetts State and Plymouth Town Meals Taxes. All food and beverage items within the package are subject to the required Massachusetts State and Town Meals Tax (currently 7%), a 13% Administrative Fee and a 10% Gratuity. The Administrative Fee is retained by South Shore Restaurant Group for normal operating costs. This Administrative Fee does not represent a tip or gratuity and no part of this fee is distributed to the banquet staff or bartenders. One hundred percent (100%) of the Gratuity fee is paid directly to the banquet server staff. Our bartending staff works on an hourly wage plus tips received.

FIRE PIT - \$200 fee

For ambience and warmth you may request the use of our fire glass, black granite finished, natural gas, flame pit. This cozy setting is placed in the open air patio just off the Pavilion room. No s'more roasting allowed.

SERVICES, PROCEDURES & POLICIES

LIQUOR REGULATION

The Pinehills Golf Club holds a license granted by the state of Massachusetts and is held responsible for complying with its regulations. No alcoholic beverages are permitted on the premises unless purchased from the license holder. We reserve the right to stop serving alcoholic beverages to any patron at anytime it seems necessary to comply with Massachusetts state laws.

SECURITY

The Pinehills Golf Club shall not assume the responsibility for damage or loss of any merchandise or articles brought onto the property.

HOLD HARMLESS

The Pinehills Golf Club shall be excused and held harmless for the failure to perform any obligation hereunder when prevented from doing so by cause or causes beyond its control which shall include, but not be limited to, labor disputes, civil commotion, war, fire or other casualty, inability to obtain any material or services, an Act of God, or any serious maintenance problems which, in its sole discretion and judgment, will impair efforts to properly host such a function. In such cases, money on deposit will be refunded.

VENDORS

The Pinehills Golf Club has provided for our couples a recommended vendor list. Couples are not required to choose from our vendor list but are strongly encouraged to consider their services. Our highly experienced coordinators have personally worked with these vendors and strongly believe you will be satisfied with their product. The benefit to choosing from the Pinehills preferred vendor list is having professional vendors that have experience and knowledge of our room and grounds to better your experience.

Any outside vendors used must make drop off and set up arrangements with Pinehills Golf Club at least 5 days prior to the wedding day.

THE “I DO” WEDDING PACKAGE

Here at Pinehills Golf Club, our customized package includes many of your wedding reception needs.

Package pricing is per person and can be found alongside your entrée selections.

Included in your package are the following

UNLIMITED HORS D’OEUVRES APPETIZER SELECTION

CHAMPAGNE TOAST

FIRST COURSE

MAIN COURSE

CUSTOM WEDDING CAKE

COFFEE AND TEA

SPECIALTY LINENS

FLORAL CENTERPIECES

VOTIVES

MAHOGANY CHIAVARI CHAIRS

FOOD TASTING

VALET

STAFF

BRIDAL LOUNGE

EVENT COORDINATOR

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** Before placing your order, please inform us if a person in your party has a food allergy

THE "I DO" WEDDING PACKAGE

UNLIMITED HORS D'OEUVRES APPETIZER PACKAGE

Choose any **four of the below** Hors D' Oeuvres to be served along with a displayed Cheese and Vegetable Cascade, Assorted Crackers and Dipping Sauces during your cocktail hour.

**This package price does not include cocktails*

SEAFOOD PASSED HORS D'OEUVRES

- *Seafood Stuffed Mushrooms*
- *Mini Crab Cakes*
- *Assorted Sushi Rolls GF*
- *Lobster Mac and Cheese*
- *Shrimp Ceviche GF*
- *Smoked Salmon Canapé GF*
- *Tuna Tartare GF*
- *Coconut Shrimp*
- *Scallops and Bacon GF*

BEEF & POULTRY PASSED HORS D'OEUVRES

- *Mini Beef Wellington*
- *Short Rib slider*
- *Teriyaki Beef Skewers*
- *Sesame Chicken Skewers*
- *Lamb Lollipops GF*
- *Tenderloin Beef Canapé*
- *Asparagus Wrapped in Prosciutto GF*
- *Melon Wrapped in Prosciutto GF*
- *Dijon Chicken en Croûte*
- *Coconut Chicken*
- *Thai Chicken Lettuce Wraps GF*
- *Buffalo Chicken Spring Rolls*

VEGETARIAN PASSED HORS D'OEUVRES

- *California Spring Rolls*
- *Goat Cheese and Fig Tart*
- *Caprese Skewer GF*
- *Stuffed Mushroom with Gorgonzola and Spinach*
- *Artichoke and Cheese Beignet*
- *Antipasto Kabob GF*
- *Watermelon and Feta Slider GF*

SOUP SIPS

- *Tomato Basil GF*
- *Butternut Bisque GF*

COCKTAIL HOUR ADDITIONS

Pricing is per person.

RAW BAR BOAT GF

A boat packed with ice and displaying fresh seafood including Cocktail Shrimp, Oysters on a Half Shell, Clams on a Half Shell

MEDITERRANEAN TABLE

Assorted breads, crostini and pita chips served alongside hummus, spinach and artichoke dip and a display of marinated artichoke hearts, olives, and feta cheese

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THE “I DO” WEDDING PACKAGE

PLATED MENU OPTIONS

Please select one appetizer course, two main entrées and one vegetarian option to offer your guests. Pricing differs contingent on your 3 entrée choices. You will be billed on your guests' final menu selection.

APPETIZER COURSE

Choice of one, included in all entrée prices. **If you would like a soup and salad course add \$5 per person*

GARDEN SALAD

mixed field greens, cherry tomatoes, carrots, cucumbers, red onions, and croutons topped with choice of dressing

SWEET SUMMER SALAD **GF**

mixed field greens with candied pecans, goat cheese, raisins, cherry tomatoes, and a lemon poppy seed dressing

AUTUMN SALAD **GF**

mixed field greens with blue cheese, candied walnuts, diced gala apples, caramelized onions, and a maple brown sugar vinaigrette

CAESAR SALAD

classic Caesar salad with homemade croutons topped with shaved parmesan cheese

NEW ENGLAND CLAM CHOWDER

creamy traditional new england chowder

CHICKEN AND RICE **GF**

roasted chicken with wild rice

TOMATO BISQUE **GF**

a creamy blend of roasted tomatoes and vegetables

BUTTERNUT BISQUE **GF**

rich puréed butternut squash finished with cinnamon essence

ENHANCEMENTS

PASTA DISH

seasonal ravioli

JUMBO SHRIMP COCKTAIL **GF**

chilled jumbo shrimp served with cocktail sauce and lemon

FRESH FRUIT CUP

Cantaloupe, honeydew, pineapple, seasonal melon topped with strawberry

SORBET PALATE CLEANSER

seasonal sorbet garnished with mint

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THE "I DO" WEDDING PACKAGE

ENTRÉE COURSE

Please select a choice of two to offer guests plus a vegetarian selection. Entrées include seasonal vegetables and choice of starch.

MEATS

FILET MIGNON

char-broiled 8 oz. filet mignon finished with cabernet demi-glace

NEW YORK SIRLOIN

char-grilled 12 oz. sirloin topped with bordelaise sauce

PRIME RIB **GF**

slow-roasted seasoned prime rib of beef with natural au jus

BEEF SHORTRIB **GF**

braised beef short rib topped with a root vegetable demi-glace

SEAFOOD

SEA BASS **GF**

pan roasted sea bass with mandarin orange compote

GRILLED SWORDFISH **GF**

char-grilled center cut swordfish steak topped with lemongrass and thyme buerre blanc

BAKED STUFFED SHRIMP

four baked jumbo shrimp filled with a crab meat stuffing served with drawn butter

ATLANTIC SALMON **GF**

seared salmon fillet topped with tarragon honey butter

HERB ENCRUSTED COD

baked panko encrusted Atlantic cod finished with a black garlic butter

VEGETARIAN

EGGPLANT NAPOLEON

fried eggplant layered with tomatoes, ricotta and mozzarella cheese

STUFFED PEPPER **GF**

roasted red peppers stuffed with tomato basil rice and buffalo mozzarella

VEGETABLE RISOTTO **GF**

a creamy roasted red pepper risotto with roasted seasonal vegetables

PASTA PRIMAVERA

bow tie pasta served with julienne vegetables and tossed in a white wine sauce

SEASONAL RAVIOLI

Spring: spring pea and caramelized onion raviolis in a light tomato vodka sauce

Summer: wild mushroom raviolis finished with a sherry butter sauce

Fall: butternut squash raviolis finished with a frangelico cream sauce

QUINOA BOWL **VEGAN**

grilled zucchini, summer squash, asparagus and roasted peppers over a bed of arugula greens and quinoa finished with balsamic syrup

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THE "I DO" WEDDING PACKAGE

ENTRÉE COURSE

POULTRY

CHICKEN FLORENTINE

boneless chicken breast stuffed with spinach in a three cheese blend, deep fried and finished with supreme sauce

TRADITIONAL STUFFED CHICKEN

boneless chicken breast stuffed with traditional bread stuffing, baked and finished with pan gravy

CAPE COD STUFFED CHICKEN

boneless chicken breast stuffed with herb cheese, sundried tomatoes and crab meat, deep fried and finished with lemon poulet sauce

AUTUMN CHICKEN

boneless chicken breast stuffed with sausage and cranberry cornbread stuffing, baked and finished with a cranberry glaze

CHICKEN MARSALA

roasted statler chicken breast in a marsala wine sauce with mushrooms and prosciutto

CHICKEN SCALLOPINI

pan fried chicken breast finished with a roasted garlic and thyme jus

COMBO PLATES

FILET & LOBSTER **GF**

6 oz. filet with a 4 oz. lobster tail drizzled with a grand marnier butter

FILET & SHRIMP

6 oz. filet mignon and two baked stuffed shrimp with drawn butter

CHICKEN OSCAR

breaded chicken breast topped with freshly shucked lobster meat finished with béarnaise sauce

CHICKEN & SHRIMP

pan-seared chicken breast topped with two jumbo shrimp and béarnaise sauce

SIDES

- whipped potatoes **GF**
- rice pilaf
- fingerling potatoes **GF**
- roasted garlic whipped potatoes **GF**
- baked potato **GF**

STANDARD VEGETABLE

- green beans and julienned carrots

UPGRADED VEGETABLES **GF**

- roasted asparagus **GF** (+\$)
- roasted boccolini **GF** (+\$)
- roasted hippy carrots **GF** (+\$)

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THE "I DO" WEDDING PACKAGE

STATION STYLE MENUS

Station Style Menus are available for parties of 165 or less. The Station Style options include all of the following stations.

The Pavilion Reception

CHEESE & VEGETABLE CASCADE

combination of imported and domestic cheeses accompanied by crackers with a scallion ranch and blue cheese dipping sauces

MEDITERRANEAN TABLE

assorted breads, kalamata olives, roasted red peppers, artichoke hearts, tabouli, hummus and a warm spinach dip

PASSED HORS D'OEUVRES

your choice of four from our appetizer selection

CARVING STATION (SELECT TWO)

accompanied by a baked potato, fresh rolls and the proper accompaniments

- roast pork loin
- prime rib
- roasted turkey
- spiral ham

SAUTÉ STATION (SELECT TWO)

- seasonal vegetables in a roasted red pepper cream sauce served over fusilli pasta
- sautéed chicken tenderloins in a lemon caper sauce with julienne vegetables over bow tie pasta
- sautéed gulf shrimp in a pesto cream with roasted tomatoes served over cheese tortellini pasta
- sautéed sea scallops in a sherry butter with tomatoes and spinach served over orecchiette pasta
- sautéed chicken tenderloins in a creamy roasted red pepper cream sauce served over ziti pasta
- sautéed gulf shrimp in a scampi sauce served over fusilli pasta

SALAD STATION

- mixed greens with red onion, tomato, cucumber and croutons served with balsamic and scallion ranch dressing
- a traditional caesar salad with croutons and shaved parmesan cheese

ASIAN STIR-FRY STATION

a chef will sauté baby bok choy, baby corn, water chestnuts, peppers and onions, and toss with soy ginger sauce, served aside basmati rice

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THE "I DO" WEDDING PACKAGE

STATION STYLE MENUS

Station Style Menus are available for parties of 165 or less. The Station Style options include all of the following stations.

The Grand Reception

RAW BAR BOAT

a display of oysters on the half shell, clams on the half shell and jumbo shrimp cocktail served with cocktail sauce, horseradish, lemon wedges and seaweed salad

CHEESE & VEGETABLE CASCADE

combination of imported and domestic cheeses accompanied by crackers with a scallion ranch and blue cheese dipping sauces

PASSED HORS D'OEUVRES

your choice of four from our appetizer selection

MEDITERRANEAN TABLE

assorted breads, kalamata olives, tomatoes, artichoke hearts, tabouli, hummus and a warm spinach and artichoke dip

SALAD & CLAM CHOWDER STATION

*mixed greens with red onion, tomato, cucumber and croutons served with balsamic and scallion ranch dressing
a traditional caesar salad with croutons and shaved parmesan cheese
new england clam chowder*

CARVING STATION (SELECT TWO)

accompanied by baked potato, fresh rolls and the proper accompaniment

- tenderloin of beef
- prime rib
- roast pork loin
- roasted turkey
- leg of lamb
- applewood smoked ham
- baked salmon

SAUTÉ STATION (SELECT TWO)

- seasonal vegetables in a roasted red pepper cream sauce served over fusilli pasta
- sautéed chicken tenderloins in a lemon caper sauce with julienne vegetables over bow tie pasta
- sautéed gulf shrimp in a pesto cream with roasted tomatoes served over cheese tortellini
- sautéed sea scallops in a sherry butter with tomatoes and spinach served over orecchiette pasta
- sautéed lobster meat in a scampi sauce served over fettuccini pasta
- sautéed chicken tenderloins in a creamy roasted red pepper cream sauce served over ziti pasta

ASIAN STIR-FRY STATION

a chef will sauté teriyaki chicken, baby bok choy, baby corn, water chestnuts, peppers and onions, and toss with soy ginger sauce, served aside basmati rice

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THE "I DO" WEDDING PACKAGE

CUSTOM WEDDING CAKE

A custom wedding cake will be created by our specialty bakers who will design a wedding cake to your wishes. After the ceremonial cake cutting, we will finish cutting and serve your cake at no additional charge.

Our Custom Bakers are:

Judy MacPherson
Piece of Cake
Plymouth
508.747.CAKE

John Milone
Fratelli's
Quincy
617.328.7855

FLORAL CENTERPIECES

Your wedding will be beautifully decorated with floral centerpieces.

5"cube or cylinder centerpieces filled with lush blooms to include seasonal flowers when available (such as tulips, sunflowers etc.) and staple blooms to include roses, hydrangea, stock, lisianthus etc.

Flair! Floral
Holly Ewell
781.492.2046
holly@flairfloral.com

Beach Plum Floral
Jillian Landry
781.738.7787
beachplum.floraldesign@gmail.com

A separate contract and deposit is required by the Florist. All final decisions and counts are to be shared directly to Flair! All orders are subject to a delivery fee. Pricing is based on tables of 8-10 guests.

UPGRADED SPECIALTY LINEN

Here to transform your celebration into life long memories, our preferred event rental vendor will be providing elegant tablecloths for all guest tables, escort table, cake table, gift table, DJ table and Head Table.

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THE “I DO” WEDDING PACKAGE

CHAMPAGNE TOAST

Upon arrival to their seats, after cocktail hour has come to an end, your guests will find a chilled glass of champagne to be used for a toast.

COFFEE & TEA

Freshly brewed coffee and an assortment of specialty teas will be provided.

FOOD TASTING

An annual food tasting is provided for up to four guests at which you will sample a plate of our hors d'oeuvres, a choice of two first course dishes as well as a choice of 4 main entrées, to get a taste of what you would like us to serve your guests at your wedding.

VOTIVES

White votive candles held in a small glass vase will be provided. Three votives will be put at each table scattered around the centerpiece and will be put along the tops of the windows lining the back of the room to create an elegant dinner ambiance.

MAHOGANY CHIAVARI CHAIRS

Your guests will enjoy the rich feel of the Pavilion when dressed with our warm dark brown Mahogany Chiavari Chairs.

VALET

Complementary Valet Staff will be available to your guests upon arrival to the reception.

WAIT STAFF & BARTENDERS

Included in your package is the staff of East Bay Grille Restaurant Group who will provide the highest quality Bartenders, Wait Staff, Kitchen Staff and Management. Our experienced staff will be there from set up to break down, catering to the needs of you and all of your guests.

BRIDAL LOUNGE

Available for your use is our private Bridal Lounge. Bridal parties are allowed use of the bridal lounge starting 2 hours before ceremony or reception start time and will have access to the lounge throughout the evening.

EVENT COORDINATOR

Your wedding will be beautifully coordinated by our highly recommended and experienced event coordinators. Your coordinator will be available throughout the planning process and will be on site with you the day of your wedding to ensure the events of the evening run smoothly and to your expectations.

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LATE NIGHT SNACKS

These additions are not included in package price and are priced per person.

MUNCHIES

FRIED FAVORITES - CHOICE OF ONE

onion rings, french fries or sweet potato fries served with appropriate condiments

GRILLED CHEESE

grilled cheese on sourdough bread

MINI MAC & CHEESE

mini servings of homemade mac and cheese

NACHO BAR **GF**

nachos with an endless selection of toppings and sauces

MINI SLIDER STATION - CHOICE OF TWO

short rib, mini cheeseburgers, bbq pulled pork or buffalo chicken sliders served with appropriate condiments

CHICKEN WING STATION

buffalo with blue cheese, teriyaki and bbq wings

TACO BAR

braised chicken and seasoned ground beef served with flour tortillas and endless toppings

SWEET ENDINGS

COOKIES & BROWNIES

assorted cookies and brownies served with a glass of milk

HOT COCOA & COOKIES

hot cocoa served with whipped cream, caramel sauce, hot fudge and marshmallows aside freshly baked chocolate and sugar cookies

ICE CREAM SUNDAE BAR

choice of ice cream accompanied by all of the toppings you could imagine. Please select three ice creams: chocolate, vanilla, coffee, mint chocolate chip or cookie dough

CHOCOLATE FOUNTAIN

a fountain of chocolate fondue with fruits and sweet and savory treats

GRAND VIENNESE TABLE WITH ASSORTED DESSERTS

a beautiful display of assorted mini pastries and cakes

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HOSTED BAR

Pinehills hosted bar charges are based on consumption, not per person. We have a number of options for hosted bars such as: Open for Cocktail Hour, Capped Dollar Amount, Open for Entire Evening, No Top Shelf Included, Beer & Wine Hosted, etc.

All hosted bars are based on an estimated amount provided by Pinehills based on the previous years wedding average and must be paid in full four weeks prior to event date. Any balance will be due the day of or a refund check will be issued within two weeks should your prepayment exceed the actual evening of total.

*All Open Bar prices are subject to the inclusive of an Administrative Fee, Gratuity, Massachusetts State and Plymouth Town Meals Taxes. All food and beverage items within the package are subject to the required Massachusetts State and Town Meals Tax (currently 7%), a 13% Administrative Fee and a 10% Gratuity. The Administrative Fee is retained by South Shore Restaurant Group for normal operating costs. This Administrative Fee does not represent a tip or gratuity and no part of this fee is distributed to the banquet staff or bartenders. One hundred percent (100%) of the Gratuity fee is paid directly to the banquet server staff. Our bartending staff works on an hourly wage plus tips received.

FUNCTION BAR LIQUOR LIST

LIQUOR

| | | |
|--------------------------|-----------------------------|------------------------|
| <i>Midori</i> | <i>Tito's</i> | <i>Kahlúa</i> |
| <i>Bacardi</i> | <i>Johnnie Walker Black</i> | <i>Maker's Mark</i> |
| <i>Malibu</i> | <i>Johnnie Walker Red</i> | <i>Crown Royal</i> |
| <i>Gosling's</i> | <i>Remy Martin</i> | <i>Knob Creek</i> |
| <i>Mount Gay</i> | <i>Tanqueray</i> | <i>Bulleit Bourbon</i> |
| <i>Captain Morgan</i> | <i>Seagram's 7</i> | <i>Jameson</i> |
| <i>Myer's</i> | <i>Seagram's VO</i> | <i>Jefferson</i> |
| <i>Absolut</i> | <i>Hennessy</i> | <i>Jim Beam</i> |
| <i>Absolut Citron</i> | <i>Courvoisier</i> | <i>Canadian Club</i> |
| <i>Grey Goose</i> | <i>B and B</i> | <i>Jack Daniel's</i> |
| <i>Grey Goose Orange</i> | <i>Disaronno</i> | <i>Beefeater</i> |
| <i>Grey Goose Lemon</i> | <i>Drambuie</i> | <i>Bombay</i> |
| <i>Grey Goose Pear</i> | <i>Tia Maria</i> | <i>Bombay Sapphire</i> |
| <i>Stoli</i> | <i>Baileys</i> | <i>Jose Cuervo</i> |
| <i>Stoli Blueberi</i> | <i>Irish Mist</i> | <i>Blanco Reposado</i> |
| <i>Stoli Orange</i> | <i>Grand Marnier</i> | <i>Patron</i> |
| <i>Stoli Raz</i> | <i>Dewar's</i> | |
| <i>Stoli Strawberry</i> | <i>Southern Comfort</i> | |
| <i>Stoli Vanilla</i> | <i>Sambuca</i> | |
| <i>Ketel One</i> | <i>Frangelico</i> | |

BEER

Sam Adams Boston Lager
Heineken
Michelob Ultra
Corona
Ginger Beer
Amstel Light
Miller Light
Coors Light
Bud
Bud Light
Guinness
St. Pauli (Non-Alcoholic)
Down East Cider

WINE

Cabernet
Merlot
Pinot Noir
Chardonnay
Pinot Grigio
White Zinfandel