

Breakfast – Buffets

(Priced per Guest)

Continental Buffet - \$13.95

Assorted Fruit Juices
Low Fat Yogurts
Sliced Fresh Fruit Platters
Fresh Baked Assorted Danishes and Croissants
Assorted Bagels and Sliced Breads with Margarine and Assorted Jams
Fresh Brewed VanHoutte Coffee and Assorted Teas

Healthy Breakfast Buffet - \$16.95

Sliced Fresh Fruit Platters
House made Müesli
Scrambled Eggs (whites only)
Assorted Yogurts
Whole Grain Bagels with Margarine and Jams
Fresh Brewed VanHoutte Coffee and Assorted Teas

Traditional Buffet - \$16.95

Assorted Fruit Juices
Scrambled Farm Fresh Eggs
Bacon, Maple Sausage, Turkey Sausage or Sliced Ham*
Home style Potatoes
Fresh Baked Assorted Danishes and Croissants
Sliced Fresh Fruit Platters
Fresh Brewed VanHoutte Coffee and Assorted Teas

**Choice of two.*

Eggs Benedict Buffet - \$19.95

Sliced Fresh Fruit Platters
Eggs Benedict with Hollandaise Sauce and Peameal Bacon
on English Muffins
Home style Potatoes
Roasted Tomato Provençale
Cream Cheese and Cherry Blintzes

Add a Carved Ham Station to your buffet (minimum 50 people) - \$6.95

Add a Made-to-Order Omelette Station - \$5.95

Add a Made-to-Order Crepe Station - \$5.95

Add Individual Yogurt Parfaits with Granola and Fresh Berries - \$4.95

**To allow for the best possible experience and the safety of your guests,
please inform our Sales and Catering team of any dietary restrictions or
allergies (i.e. diabetic, vegan, celiac, shellfish, dairy, etc.)*

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CASINO NEW BRUNSWICK

Breakfast – Plated

(Priced per Guest)

Breakfast Parfait - \$4.95

Individual Yogurt, Granola and Fresh Berry Parfait

Breakfast Bagel Sandwich - \$10.95

Toasted, Buttered Bagel, Topped with Bacon, Lettuce, Tomato, Cheddar and a Fried Egg, served with Home-Style Potatoes

Breakfast Burrito - \$10.95

Fresh Scrambled Eggs, Diced Sausage, Bacon, White Cheddar, Caramelized Onion served in a soft Tortilla, with Home-Style Potatoes and Salsa

Continental Breakfast-to-go - \$10.95

Assorted Yogurt, Fresh Fruit, Individual Granola Bar, Assorted Cereal and 2% Milk

Individual Quiche with Roasted Asparagus and Tomato Provençale - \$12.95

Group Choice of:

- Shaved Ham & Cheddar
- Mushroom & Leek
- Spinach & Swiss

Traditional Breakfast - \$14.95

Two Scrambled Eggs, your choice of Bacon, Maple Sausage, Turkey Sausage or Sliced Ham, Home style Potatoes and Sliced Fruit

Vanilla and Cinnamon French Toast - \$14.95

Served with Fresh Strawberries and Whipped Cream and your choice of Bacon, Maple Sausage, Turkey Sausage or Sliced Ham

Eggs Benedict Plated - \$16.95

Two Poached Eggs, Peameal Bacon on an English Muffin topped with Hollandaise Sauce, Home style Potatoes and Sliced Fruit

Add sautéed Spinach to your Benedicts - \$1.00

Add Smoked Salmon and Dilled Hollandaise to your Benedicts - \$2.00

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CASINO NEW BRUNSWICK

Lunch – Buffets

(Priced per Guest)

Homemade Soup and Sandwich Buffet - \$16.95

Fresh Soup Made Daily
Garden Salads with Assorted Dressings
Selection of Fresh Home style Sandwiches on Assorted Breads*
Cookies and Squares
Fresh Brewed VanHoutte Coffee and Assorted Teas

**Vegetarian options available upon request only.*

Asian Buffet - \$19.95

Rice Noodle Salad with Crisp Vegetables
Spring Rolls and Dipping Sauce
Szechwan Broccoli and Beef
Canton Rice with Fried Vegetables, Chicken and Egg
Assorted Asian Inspired Treats
Fresh Brewed VanHoutte Coffee and Assorted Teas

Italian Buffet - \$19.95

Caesar Salad with Herb Croutons, Parmesan and Bacon
Garlic Cheese Bread
Cheese Tortellini with Grilled Vegetables and Red Pepper Pesto
Penne Bolognese with Hot Italian Sausage and Tomato Sauce
Belgian Chocolate Mousse with Biscotti Cookies
Fresh Brewed VanHoutte Coffee and Assorted Teas

Sports Buffet - \$19.95

Fresh Cut Vegetables and Dip
Baked Nachos with Peppers, Onions, Black Olives and Shredded
Cheese (Salsa, Sour Cream and Jalapenos on the side)
House made Beef Chili and Bread Rolls
Crisp Chicken Wings with Assorted Dipping Sauces
Assorted Cookies and Squares
Fresh Brewed VanHoutte Coffee and Assorted Teas

Maritime Lunch Buffet - \$20.95

Seafood Chowder
Selection of Pickled Condiments
Barbecued Chicken on Stone Ground Bread
Atlantic Smoked Salmon Wraps with Fried Onions,
Lettuce Greens and Herb Mayo
Fresh Crab Salad Roll with Cucumber and Tomato
Oat Cakes and Molasses Cookies
Fresh Brewed VanHoutte Coffee and Assorted Teas

Mediterranean Buffet - \$20.95

Fresh Cut Vegetables with House made Hummus and Baba Ghanoujh
Marinated Pork Skewers with Tzatziki Sauce
Shawarma Roasted Chicken Breasts with Creamy Tahini Drizzle
Oregano Scented Rice Pilaf with Preserved Lemons and Mint
Baklava with Lemon Honey Whipped Cream

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CASINO NEW BRUNSWICK



BANQUET MENU

Lunch – Plated

(Priced per Guest)

**Choose your main course, accompaniment and dessert –
Tailored to your liking**

ACCOMPANIMENTS

Artisanal Greens with Crisp Julienne Vegetables, Crumbled Goat
Cheese and Roasted Pepper Balsamic Vinaigrette – GF

Baby Spinach with Roasted Pear, Candied Pecans,
Castillo Danish Bleu Cheese and Poppyseed Vinaigrette – GF

Beef and Vegetable Soup with Fusilli Pasta

Cream of Mushroom en Croute

House made Beef Chili - *Add \$2 per Guest*

Individual Antipasto Plate - *Add \$2 per Guest*

Roasted Tomato and Red Bell Pepper Bisque
with Parmesan Crouton

MAIN COURSES

California Club - \$15.95

Shaved turkey, bacon, lettuce and tomato with ranch,
wrapped in a soft tortilla

Smoked Meat Sandwich - \$15.95

Thinly shaved smoked beef with grainy mustard, mayo, Swiss cheese
piled high on marbled rye – sauerkraut and dill pickle on the side

House made Meat Lasagna - \$18.95

Bolognese and Béchamel sauces layered between fresh pasta sheets
topped with a three cheese blend, served with garlic toast

Ginger Carrot and Spinach Torte - \$20.95 V GF

Roasted Chicken Breast with Roasted Garlic
and Mushroom Velouté - \$22.95

Seared Pork Loin Chop with Sauce Robert
and Caramelized Onions - \$23.95

Steamed Darn of Salmon with Sweet Sesame Glaze
and Bean Sprout Slaw - \$24.95 GF

Roasted Beef Tenderloin with Peppercorn Sauce
and Crispy Onions - \$27.95

DESSERTS

Chocolate Chip Cookie Ice Cream Sandwiches -
Add \$1.95 per Guest

Flourless Chocolate Fudge and Almond Torte – GF

Fresh Fruit and Berry Plate with Honeyed Yogurt – GF

Individual Apple Tart with Cinnamon Crème Anglaise

Lemon Bundt Cake with Maple Pecan Glaze

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CASINO NEW BRUNSWICK



BANQUET MENU

Dinner – Buffets

(Priced per Guest)

All of our Dinner Buffets include Fresh Dinner Rolls, Butter and Margarine, Freshly Brewed VanHoutte Coffee and Assorted Teas.

Italian Buffet - \$40.95

Caesar Salad with Herb Croutons, Parmesan and Bacon
Greek Vegetable Salad with Herbs, Olive Oil and Feta Cheese
Antipasto Platters
Garlic Cheese Bread
Roasted Chicken Marsala
Slow Braised Pork Osso Bucco
Cheese Tortellini with Grilled Vegetables and Red Pepper Pesto
Penne Bolognese with Hot Italian Sausage and Tomato Sauce
Roasted Eggplant Parmesan
Tiramisu, Individual Vanilla Pana Cotta and Biscotti Cookies

Sports Buffet - \$40.95

Fresh Cut Vegetables and Dip
Seven Layer Dip
Baked Nachos with Peppers, Onions, Black Olives and Shredded Cheese
(Salsa, Sour Cream and Jalapenos on the side)
House made Beef Chili and Bread Rolls
Crisp Chicken Wings with Assorted Dipping Sauces
Baked Jalapeno Poppers
Popcorn Shrimp with Thai Ranch Dipping Sauce
Seasoned Potato Wedges
Assorted Cookies and Squares

Mediterranean Buffet - \$41.95

Fresh Cut Vegetables with House made Hummus and Baba Ghanouj
Israeli Vegetable Salad
Falafel with Traditional Toppings
Marinated Pork Skewers with Tzatziki Sauce
Traditional Moussaka (vegetarian option available)
Shawarma Roasted Chicken Breasts with Creamy Tahini Drizzle
Oregano Scented Rice Pilaf with Preserved Lemons and Mint
Moroccan Vegetable Casserole
Baklava with Lemon Honey Whipped Cream

Prices are subject to change without notice. All prices are subject to applicable 15% gratuity and HST.

CASINO NEW BRUNSWICK

Dinner – Buffets ...continued

(Priced per Guest)

Build-Your-Own Buffet* - \$36.95

*Buffet must have a minimum of 20 Guests

Includes Fresh Dinner Rolls, Butter and Margarine, a Decadent Dessert Buffet and Freshly Brewed VanHoutte Coffee and Assorted Teas.

Cold Options (Choose 2):

Creamy Broccoli Salad with Red Onion, Peppers and Shredded Cheese

Creamy Coleslaw

Greek Vegetable Salad with Herbs, Olive Oil and Feta Cheese

Potato Salad

Tossed Field Greens with Assorted Dressings

Vegetable Niçoise Salad

Carvery (Choose 1):

Maple Basted Smoked Leg of Ham

Mustard and Herb Roasted Pork loin

Slow Roasted Prime Rib of Beef au Jus

Entrée Options (Choose 2):

Atlantic Salmon with choice of:

-Maple Ginger Glaze

-Peach Basil Chutney

-Lemon Caper Velouté with Dill

Beef Bourguignon

Braised Beef Roulade with Red Wine Sauce

Braised Pork Side Ribs in Smokey BBQ Sauce

Creamy Pasta Bake with Caramelized Onions,

Roasted Corn and Bacon

Fresh Island Mussels Steamed in White Wine, Garlic and Tomato Concasse

Maritime Seafood Casserole

Oven Roasted Chicken with choice of:

-Cacciatore Sauce

-Honeyed Apple and Cardamom Sauce

-Red Wine Mushroom Sauce

Roasted Cornish Rock Hen with Herbed Butter - *Add \$3.95 per Guest*

Roasted Mushroom Ravioli with Classic Tomato

and Fresh Basil Sauce

Roasted Oktoberfest Sausages with Caramelized Onions,

Bacon and Sauerkraut

Slow Roasted Pork Loin with Sauce Robert

Southern Fried Chicken with Chipotle Honey

Steamed Haddock with Saffron Cognac Cream

Traditional Moussaka (Vegetarian upon request)

Starch and Vegetable Options (Choose 2):

7 Grain Rice Medley

Buttery Mashed Potatoes

Fried Pierogi with Caramelized Onions

Herbed Ratatouille

Rice Pilaf

Roasted O'Brien Potatoes

Seasonal Vegetables

Tomato Provençale

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CASINO NEW BRUNSWICK



BANQUET MENU

Dinner – Plated

(\$39.95 per Guest)

Appetizers – Choose One

Artisanal Greens with Crisp Julienne Vegetables, Crumbled Goat's Cheese and Lemon Balsamic Vinaigrette – GF

Baby Spinach with Roasted Pear, Candied Pecans, Castillo Danish Bleu Cheese and Poppysseed Vinaigrette – GF

Beet Cured Salmon with Lemon Crème Fraiche and Micro Greens

Cream of Mushroom en Croute

Crispy Crab Cake on a Bean and Bacon Cassoulet with Roasted Tomato and Chive Remoulade

Ginger Carrot and Spinach Torte – V, GF

Individual Antipasto Plate - *Add \$2 per Guest*

Roasted Tomato and Red Bell Pepper Bisque with Parmesan Crouton

Traditional Caesar Salad with Herbed Croutons, Smoked Bacon Bits, Fresh Lemon and Parmesan Cheese

Main Courses – Choose One

All of our Main Courses are served with Market Fresh Vegetable Bundles

Bacon Wrapped Beef Tenderloin, Peppercorn Jus and White Cheddar Dauphinoise Potatoes - *Add \$7 per Guest*

Bacon Wrapped Pork Loin Medallion, Sauce Robert and Red Jacket Potato Coins

Balsamic Roasted Tomato and Zucchini Tian – V, GF

Cardamom Scented 7 Grain and Roasted Fig Stuffed Bell Pepper, Scallion Emulsion – V, GF

Herb Crusted Rack of Lamb, Minted Jus and 7 Grain Pilaf - *Add \$7 per Guest*

Herb Marinated Seared New York Striploin and Bleu Cheese Duchess Potatoes

Maple Glazed Salmon Darn and Herb Roasted Fingerling Potatoes

Pork Schnitzel with Fresh Herbed Lemon Butter and Warm German Potato Salad

Roasted Spaghetti Squash and Sweet Yam Ratatouille with Fresh Herbs – V, GF

Roasted Sundried Tomato and Asiago Stuffed Chicken Breast Supreme and Pesto Creamed Orzo Pasta

Seared Chicken Breast Supreme, Mushroom Velouté, Caramelized Onion, Bacon Potato Galette

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CASINO NEW BRUNSWICK



BANQUET MENU

Dinner - Plated ...continued

Main Courses ...Continued

Surf and Turf - Seared Beef Tenderloin and Crowned
Lobster Tail with Garlic Butter and Herbed Roasted
Fingerling Potatoes - *Add \$15 per Guest*

Desserts - Choose One

Baklava with Lemon Honey Whipped Cream
Flourless Chocolate Fudge and Almond Torte - GF
Fresh Fruit and Berry Plate with Honeyed Yogurt - GF
Individual Apple Tart with Cinnamon Crème Anglaise
Lemon Bundt Cake with Maple Pecan Glaze
New York Cheesecake with Fresh Berry Compote
Strawberry and Grand Marnier Cream Mille Feuilles

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CASINO NEW BRUNSWICK

Snack Breaks

(Priced per Guest)

Healthy Break - \$9.95

Assorted Yogurts
Crudités Platter with House made Hummus
Fresh Brewed VanHoutte Coffee and Assorted Teas
Individual Granola Bars
Sliced Fruit Platter with Honeyed Yogurt Dip

The Cookie Jar - \$9.95

Chocolate Chip Cookies
Fresh Brewed VanHoutte Coffee and Assorted Teas
Oatmeal Raisin Cookies
Sliced Fruit Platter with Honeyed Yogurt Dip
White Chocolate Macadamia Nut Cookies

The Cookie Jar v2 - \$9.95

Fresh Brewed VanHoutte Coffee and Assorted Teas
Fresh Citrus Cookies
Shortbread Cookies
Sliced Fruit Platter with Honeyed Yogurt Dip
Vanilla Crunch Cookies

The Bakers Basket - \$10.95

Fresh Baked Breakfast Pastries, Muffins and Bagels with
Assorted Jams and Cream Cheese
Fresh Brewed VanHoutte Coffee and Assorted Teas
Sliced Fruit Platter with Honeyed Yogurt Dip

The Highlander - \$11.95

Fresh Brewed VanHoutte Coffee and Assorted Teas
Gingerbread and Molasses Cookies
Oatcakes and Scones with Butter and Assorted Jams
Sliced Fruit Platter with Honeyed Yogurt Dip

Chocolate Break - \$12.95

Assorted Chocolate Candies
Chocolate Truffle Brownies
Fresh Brewed VanHoutte Coffee and Assorted Teas
House made Chocolate Biscotti
White Chocolate Macadamia Nut Cookies

Mediterranean Break - \$13.95 GF

Corn Tortilla Chips with Baba Ghanouj
Couscous Salad with Diced Cucumber, Tomatoes,
Red Onion, Olives, Red Peppers and Feta
Crudités Platter with House made Hummus
Fresh Brewed VanHoutte Coffee and Assorted Teas
Fresh Diced Tomato, Olives and Oregano

Sports Break - \$13.95

Assorted Individual Chips and Pretzels
Chocolate Chip Cookies
House made Chili and Bread Rolls
Tortilla Chips with Salsa and Sour Cream

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CASINO NEW BRUNSWICK



BANQUET MENU

Snack Breaks ...continued

(Priced per Guest)

Additional Food Items

Priced per Guest

Whole Fresh Fruit - \$1.95

Assorted Muffin Platter - \$2.95 (@ 1 piece per Guest)

Fresh Baked Cookies Platter - \$2.95 (@ 2 pieces per Guest)

Fresh Baked Danish and Croissant Platter - \$2.95 (@ 1.5 per Guest)

Fresh Tomato Bruschetta with Toasted Baguette - \$2.95

Chocolate Chip Banana Bread Platter - \$3.95 (@ 2 slices per Guest)

Crudités Platter with House Made Hummus - \$3.95

Warm Pita Crisps with House made Hummus - \$3.95

Individual Yogurt, Granola and Fresh Berry Parfaits - \$4.95

Sliced Fruit Platter with Honeyed Yogurt Dip - \$4.95

Domestic Cheese Platter with Grapes and Crackers - \$6.95

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CASINO NEW BRUNSWICK

Hors d'Oeuvres + Add-Ons

Hot Items

Priced per dozen, 3 dozen minimum requirement per selection

- Cheddar Pierogi with Herbed Sour Cream - \$22
- Oven Roasted Meatballs with BBQ Sauce - \$27 (per 2 dozen)
- Quiche Lorraine - \$27
- Salt and Pepper Chicken Wings with Chili Lime Sauce - \$27
- Spring Rolls with Sweet Thai Dipping Sauce - \$27
- Bacon Wrapped Scallops - \$32
- Chicken Satays with Thai Pineapple Curry Sauce - \$32
- Gyoza Pork Dumplings - \$32
- Maple Whiskey Salmon Skewers - \$32
- Miniature Beef Wellingtons - \$32
- Breaded Sausage Balls with Sundried Tomato and Black Olive - \$36
- Butterflied Cornmeal Crusted Shrimp
with Roasted Tomato Remoulade - \$36
- Miniature Crab Cakes with Roasted Corn
and Bacon Remoulade - \$36
- Olive Tapenade Crusted Lamb Chops - \$42

Cold Items

Priced per dozen, 3 dozen minimum requirement per selection

- Asparagus Wrapped in Old Fashioned Ham and Oka Cheese - \$27
- Basil and Balsamic Marinated Baby Bocconcini Cheese - \$27
- BBQ Chicken with Apple Relish on Crustini - \$27
- Poached Black Tiger Shrimp with Cocktail Sauce - \$27
- Searched Peppered Beef on Multigrain with Horseradish Aioli - \$27
- Smoked Salmon Tranche on Rye
with Lemon Caper Crème Fraiche - \$27
- Duck Rillettes with Crisp Baguette - \$32
- Salmon Tartare on English Cucumber Medallions - \$32
- Baked Brie Rounds with Cranberry Chutney
(2 rounds = 1 dozen) - \$36
- Boursin and Crab Stuffed Mushroom Caps - \$36
- Fresh Shucked Atlantic Oysters - \$36
- Lobster Salad Sliders - \$36
- Whole Scallop Ceviche with Lime, Tequila and
Pomegranate Seeds - \$36
- Tuna Sashimi with Teriyaki and Thai Basil - \$40

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CASINO NEW BRUNSWICK

Hors d'Oeuvres + Add-Ons ...continued

The following selections compliment many of our Lunch or Dinner options; per person add-ons can also be enjoyed as hors d'oeuvres.

Chef Attended Stations*

Priced per Guest

**Stations must have a minimum of 25 Guests.*

Carved Beef Sirloin with Fresh Rolls and Condiments - \$13.95

Fresh Tossed Pasta Station (*Choose One*) - \$13.95

- Creamy Roasted Corn and Bacon
- Pomodoro Primavera

Vegetable Stirfry Station - \$13.95

- Add Chicken - \$2
- Add Shrimp - \$5

Chicken Fajita Station - \$17.95

Shrimp Etouffé Station - \$19.95

Scallop Pernod Flambé Station - \$21.95

Baskets for Tables

Accent your tables with a pre-set option to welcome your Guests.

Priced per Basket

Chips and Pretzels - \$5.95

Louisiana Nut Mix - \$5.95

Warm Pita Triangles with Creamy Red Pepper Dip - \$8.95

Add-Ons

Priced per Guest

Fresh Tomato Bruschetta with toasted Baguette - \$2.95

Warm Pita Crisps with House made Hummus - \$3.95

Sliced Fruit Platter with Honeyed Yogurt Dip - \$4.95

Domestic Cheese Platter with Grapes and Crackers - \$6.95

Antipasto Platter - \$7.95

Chilled Marinated Mussels - \$7.95

Chilled Poached Black Tiger Shrimp with Cocktail Sauce - \$9.95

Smoked Salmon with Cream Cheese, Capers and Rye Bread - \$9.95

Ask our Sales and Catering team about options for boxed lunches or concessions for your Trade Show or business lunch!

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CASINO NEW BRUNSWICK

Beverages

(Priced per Drink)

Casino New Brunswick provides drink glasses, ice & mixes for no additional charge.
For groups with a \$600 or less bar consumption, a bartender / bar set-up fee of \$150 is applicable.

Cash Bar

(Includes HST)

- Bottled Water - \$3.00
- Soft Drinks & Juice - \$3.00
- Perrier Water - \$5.00
- Mixed Drinks - \$6.00
- Domestic Beer - \$6.00
- Premium Mixed Drinks (incl. Bloody Caesers) - \$7.00
- House Wine by the Glass - \$7.00
- Coolers - \$8.00
- Import Beer - \$8.00
- Gold Premium Mixed Drinks - \$9.00
- House Wine by the Bottle - \$35.00

Host Bar

(Please add 15% Gratuity and HST)

- Bottled Water - \$2.55
- Soft Drinks & Juice - \$2.55
- Perrier Water - \$4.25
- Mixed Drinks - \$5.10
- Domestic Beer - \$5.10
- Premium Mixed Drinks (incl. Bloody Caesers) - \$5.95
- House Wine by the Glass - \$5.95
- Coolers - \$6.80
- Import Beer - \$6.80
- Gold Premium Mixed Drinks - \$7.65
- House Wine by the Bottle - \$29.75

Punch*

**Punch must have a minimum of 50 guests*

- Premium fruit juices, garnished with fresh fruit
 - Non-alcoholic - \$2.50
 - Alcoholic - \$5.00

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