

The Waterfront Country Club

Private Function Information

The Waterfront Country Club, one of the premiere country clubs of The Willard Companies at beautiful Smith Mountain Lake. Thank you for giving us the opportunity to host your banquet event. The Waterfront Country Club is a full-service private country club with a wonderful banquet facility, and a professional and friendly staff to accommodate your needs.

275 Anchor Drive
Moneta, VA 24121
PH: 540-721-2397
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Private Functions

All private functions must be for or sponsored by a Club Member in Good Standing. A sponsoring member is responsible for all charges incurred and any damages to the club.

The Waterfront Country Club must provide all food and beverage catered on club property. Special occasion cakes are the only exception. There will be a cake-cutting fee of \$1.00 per person or \$75.00 maximum charge for cakes brought in for service. No food or beverages may be removed from club premises.

Damage to the banquet facilities and/or extraordinary clean up to the premises, such as birdseed, rose petals, or confetti, will be billed to the sponsor's account, if not paid promptly by the host of the function.

Florists and decorators must clean up any waste before and after the activity. The management prior to the function must approve all decorations.

The Waterfront Country Club reserves the right to reject any musical group, for any reason. Check with manager before signing any entertainment contract.

Bands are required to set up one hour before function time and follow the club's dress code. The Waterfront does not accept the responsibility for the expense of serving a meal to the band members contracted by the host. The club will refuse any distribution of alcoholic beverages to contract services without permission from the host.

All functions hosted for guests under the age of 21 years of age will be required to hire an off duty police officer in uniform for the duration of the party.

Room Charges

All member sponsored functions will have a room rental charge, which includes linens, setup, and cleanup. Room rental will only be waived if a member is hosting a party. The host member must head the function and be responsible for all their guests actions and/or damages. The Ballroom will have a room charge of \$1,000.00, the VIP Room \$400.00, and the Fireplace Room for \$500.00.

All functions must conclude no later than Midnight. Except for Club Sponsored Events. An additional charge of \$100.00 per hour for the functions continuing after 12:00am, to be arranged in advance.

Member Only areas cannot be closed or used for Special functions without permission from the Board of Directors. In the event that the club will need to close to accommodate your event a closing fee of \$750.00 will be charged.

Deposits

A \$1000.00 deposit will be required as security against the space you require if you are not a member of The Waterfront Country Club and will be credited against charges incurred at the conclusion of the party. Deposits are not refundable in the event of cancellation. Deposits are refundable only if the room can be rebooked for another function. A deposit is not required of any member of The Waterfront Country Club.

Attendance Guarantees

A function contract must be written and signed a minimum of two weeks prior to the scheduled event. A guaranteed number of guests is required 72 hours prior to function and is not subject to change. All changes that exceed the guarantee after the 72 hour will have an additional 25% up charge to the per person price. This policy will be enforced. Please ask the name of person taking your change of count for your protection.

Menu Planning

For all sit down dinners of 10 or more guests must be handled through the management. A set menu is required in which everyone in the party receives the same selected meal. A choice of two or more a la Carte entrees with a 72 hour advance notice will require an additional \$2.50 per person charge.

By appointment the Executive Chef can be made available for consultation in menu planning as requested. Vegetarian or Dietary accommodations can be made at no extra charge with advance notice.

Decorating

The club banquet facilities will be available for decorating during normal club operating hours provided that the room is not reserved for other use. Decorating must be completed one hour prior to function to allow the club staff sufficient set up time. Club personnel will not be provided to assist in decorating. The club reserves the right to control how and where decorations may be placed. Decorations must be removed directly after the function, unless club management has approved permission otherwise. All decoration details should be discussed with Club Management prior to the event.

Personal Property

The Waterfront is not responsible for any loss or damage to personal property brought to the club by members, guests, or visitors. Any decorations or belongings must be removed immediately following the function.

Pool Parties

Pool parties are subject to the same rules and regulations as other functions and must be planned with the management in advance.

A minimum of two lifeguards is required to be on duty at all pool functions. There will be a charge of \$10.00 per hour per lifeguard.

Alcoholic Beverages

Alcoholic beverages may not be served to anyone under 21 years of age. Valid ID must be shown for all guests 30 years old or younger. Hosts are expected to help enforce this law, any infraction of alcoholic laws of the Commonwealth of Virginia will result in removal of all beverages from the function immediately.

The Club is committed to “Responsible Alcohol Management”. The club reserves the right to refuse service of alcoholic beverages at its sole discretion.

Club employees will attend private bars. No self-service bars are permitted. A Bar Set up fee of \$25.00 will be charged for all bars set up. A recommended 1 bartender per 75 guests will be provided, additional bartenders requested will be an additional \$15.00 per hour charge.

Pricing

Prices confirmed by a signed contract will be honored. All pricing is subject to change at the clubs discretion, due to market conditions and fluctuations.

All food and beverage charges, a 20% Service Charge and taxes of 5% Virginia Sales Tax & 4% Prepared Meal Tax will be added. All Room Charges, Cake Cutting Fee, and Bar Fees are subject to 5% sales tax.

A member sponsoring a function is responsible for collecting all charges incurred.

Payment

All charges are billed to members account unless specific billing instructions are defined in the function contract. All bills will be subject to finance charges and late fees if not paid in the club stated policy time.

The following menu selections are a partial listing for your review, the club and chef are not limited to these selections alone. We would be pleased to provide to your individual needs. Pricing for items regularly not in inventory at the club will be based on market price, availability, and minimum purchases required by purveyor.

I have read and understand the above stated function policies and will adhere to the terms and conditions thereof.

Signature: _____

Date: _____

Sponsorship

Must be completed and on file in order for a non-member to Host an event.

Date of Function: _____

I hereby sponsor a non-member function at The Waterfront Country Club for the above named person(s). I have met him/her and find this person to be of good character and believe that the above stated person is a responsible individual. I assume all financial responsibility should the guests do not meet their obligations. I have read and understand the Clubs guidelines on sponsoring functions.

Respectfully submitted,

Member: _____ Account Number: _____
Please print

Signature Date: _____

Manager: _____ Date: _____

Billing Information

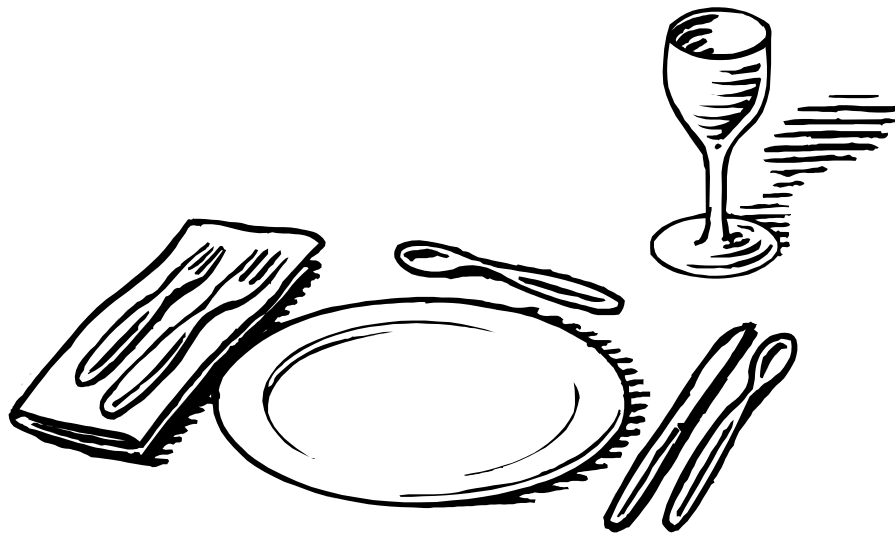
Name: _____

Company: _____

Address: _____

Phone: _____ Fax: _____

Banquet Dinner Menu



A la Carte Entrée Selections

All dinners include, salad, entree, starch, vegetable du jour, hot dinner rolls, butter, tea, and coffee.

Filet of Beef Oscar.....\$36.95++

Choice beef cooked medium rare, topped with lump crabmeat, asparagus, and laced with sauce bearnaise.

Roasted Tenderloin of Beef.....\$30.95++

The best of the best, cooked whole and sliced. Laced with a bleu cheese sauce or a wild mushroom demi-glacé

Broiled New York Strip Steak.....\$26.95++

USDA choice grade sirloin steak boiled to perfection.

Prime Rib of Beef Au Jus.....\$19.95++

Slow roasted, served horseradish and its own natural juices.

Baked Stuffed Shrimp with Lump Crabmeat.....\$22.95++

Four large shrimp stuffed with chef's special blend of fresh crabmeat and topped with sauce nantua.

Chesapeake Crabcakes Sauce Remoulade.....\$21.95++

Lump crabmeat lightly seasoned and served with a seasoned mayonnaise sauce.

Baked Norwegian Salmon.....\$16.95++

Center cut filet is seasoned and baked to perfection served with an orange-dill hollandaise.

Bacon Wrapped Chicken.....\$16.95++

Tender breast of chicken wrapped with applewood smoked bacon and served with a lemon-tarragon sauce.

Vodka Chicken.....\$16.95++

Boneless breast of chicken and spinach roulade with a sundried tomato & vodka sauce.

Roast Pork Loin Madiera.....\$14.95++

Seasoned slow roasted loin of pork served with a mushroom and madiera wine sauce.

++ 20% Gratuity and 9% Food & Sales Tax

Buffet Banquet Dinner Selections

Priced Per Person-Groups of 50 or more

Southern Homecook'n Buffet.....\$19.95++

Homemade Meatloaf, Deep Fried Catfish, Southern Fried Chicken, mashed taters, country style green beans, fried green tomatoes, collard greens, house salad with choice of 2 dressings, homemade yeast rolls & corn muffins, butter, bread pudding, fruit cobbler, coffee, and iced tea.

Prime Rib Dinner Buffet.....\$27.95++

Carved Prime Rib of Beef au Jus, Baked Salmon Florentine, Baked Rotisserie Chicken, baked potato, wild rice blend, steamed asparagus, honey glazed carrots, tossed garden salad with choice of 2 dressings, hot dinner rolls, butter, coffee, iced tea, and Chef's choice dessert table.

Waterfront Seafood Buffet.....\$29.95++

Seafood Newburg, Grilled Mahi-Mahi, Oysters Rockefeller, Chilled Peel & Eat Shrimp, banded red bliss potatoes, rice pilaf, broccoli & cauliflower medley, cob corn, tossed garden greens and vegetables with choice of 2 dressings, freshly baked bread, butter, coffee, iced tea, and Chef's choice dessert table

Add Carved Prime Rib.....\$5.95++

Caribbean Adventure Buffet Dinner.....29.95++

Fresh Oysters on the half shell, Jamaican Shrimp, Roast Jerk Pork Loin Calypso, Caribbean Jerk Chicken, stir fried vegetables, rice pilaf with red peppers, tropical fruit display, salad bar with choice of 2 dressings, freshly baked bread, coffee, iced tea, and Bananas Foster for dessert.

The All American Cookout.....\$31.95++

Grilled New York Sirloin, Texas Beer Can Chicken, Tennessee Whiskey Marinated Grilled Shrimp, twice baked Idaho potatoes, Virginia baked beans, cob corn, stewed tomatoes, tossed garden salad with choice of 2 dressings homemade yeast rolls, butter, coffee, iced tea, banana pudding, and strawberry shortcake.

++ 20% Gratuity & 9% Food & Sales Tax

The Waterfront Country Club

Build Your Own Buffet

Package A	\$19.95++ per guest		
	1 Salad	2 Entrees	2 Side Dishes
Package B	\$23.95++ per guest		
	2 Salads	1 Carved	2 Entrees 3 Side Dishes
Package C	\$27.95++ per guest		
	3 Salads	1 Carved	3 Entrees 3 Side Dishes

All buffets are accompanied by chef's choice of assorted desserts, rolls and butter, coffee, tea, and soda.

Entrees

Chicken Cacciatore	Beef or Chicken Kabobs
Baked Cajun Catfish	Chicken Marsala
Cornish Hen Halves	Herb Crusted Cod
Three Cheese Lasagna	Chicken Parmesan
Baked Stuff Flounder	Chicken Cordon Bleu
Beef Stroganoff	Pepper and Onion Beef Tips
Chicken Stuffed with Spinach and Sun Dried Tomato	

Carving Items

Roast Top Round of Beef
Roast Top Round of Pork
Virginia Baked Honey Glazed Ham
Oven Roasted Turkey Breast
Roasted Prime Rib of Beef Add \$6.00++ per person
Roasted Tenderloin of Beef Add \$8.00++ per person
Pasta Station Add \$6.00++ per person

Side Dishes

Baked Potato	Glazed Baby Carrots
Au Gratin Potatoes	Sugar Snap Peas
Steamed Broccoli	Redskin Roasted Potatoes
Mashed Cauliflower	Horseradish au Gratin Potatoes
Wild Rice Pilaf	Peas with Pearled Onions
Cous Cous	Mashed Sweet Potatoes
Spaghetti Squash	Seasonal Steamed Medley
	Green Beans Almondine
	Pasta with Marinara Sauce

Salads

Chef's Choice Soup
Mixed Seasonal Greens
Pasta Salad
Potato Salad
Cole Slaw
Caesar Salad
Tortellini Salad
Cucumber

A la Carte Dessert Selections

\$4.95++ per person

White Chocolate Cheesecake
Irish Cream Bash
Reese's Peanut Butter Pie
Tiramisu
Black Forest Cake
Creme Brulee
New York Cheesecake with strawberry topping
Mountain Berry Flan

\$3.95++ per person

Apple Pie a la mode
Chocolate Bourbon Chess Pie
Coconut Cream Pie
Boston Cream Pie
Strawberry Shortcake
Pecan Pie a la mode
Caramel Flan
Key Lime Pie
Carrot Cake
Chocolate Silk Pie
Two Scoops of your favorite ice cream served in Almond Tuille

Bananas Foster Flambé.....\$5.25++ per person

Cherries Jubilee.....\$5.50++ per person

More dessert selections can be made upon request.

++ 20% Gratuity and 9% Food & Sales Tax

Breakfast and Lunch Menu



A la Carte Breakfast Selections

Priced Per Person-Minimum 25pp

Eggs Benedict.....\$8.95++

Served with hash brown potatoes, orange juice, milk, coffee, and tea.

Eggs Beatrix.....\$8.95++

Crépe stuffed with scrambled eggs and diced ham with sauce mousseline, served with skewered pineapples and strawberries, V-8 juice, milk, coffee, and tea.

Steak and Eggs.....\$11.95++

Breakfast sirloin steak with soft scrambled eggs, home fried potatoes, orange juice, milk, coffee, and tea.

Continental Breakfast Selections

Priced Per Person-Minimum 25pp

The Starter.....\$4.95++

Assorted danishes, muffins, bagels, cream cheese, assorted jellies, cream cheese, butter, coffee, chilled orange juice, and a selection of hot teas.

The Waterfront Express.....6.95++

Assortment of breakfast pastries, seasonal fresh fruit, assorted fruit yogurts, bagels, crossants, butter & jelly, cream cheese, French toast with maple syrup, orange juice, V-8, coffee, and a selection of hot teas.

Breakfast Buffet Selection

Priced Per Person-Minimum 25pp

The Eye Opener.....\$9.95++

Scrambled eggs, bacon, sausage, potatoes O'brien, sausage gravy and biscuits, French toast, maple syrup, butter, assorted jellies, coffee, hot tea selection, and chilled orange juice.

The Virginian.....\$14.95++

Omelettes or scramble eggs made to order, waffle station, corned beef hash with poached eggs, country ham, fresh seasonal fruit, assorted danishes, muffins, biscuits, butter and jelly, chilled orange juice, ruby red grapefruit juice, coffee, and hot tea selection.

++ 20% Gratuity and 9% Food & Sales Tax

A la Carte Luncheons

All hot lunches are served with a salad, starch, vegetable du jour, hot dinner rolls, butter, tea and coffee. Dessert may be add from "A la Carte Dessert Selections" in the "Banquet Dinner Menu".

Petite Filet Mignon.....\$21.95++

Center cut beef tenderloin served with baked potato and buttered broccoli.

Malibu Coconut Shrimp.....\$17.95++

Jumbo shrimp, deep fried in a Malibu coconut batter, served with a piña coloda sauce.

Chicken Marsala.....\$14.95++

Boneless chicken breast, sauteed with Marsala wine, finished in a mushroom brown sauce.

Baked Three Cheese Lasagna.....\$10.95++

Homemade lasagna layered with ricotta, mozzarella, and parmesan cheese, served with garlic bread and broccoli.

Cold Entree Selections

All salads and sandwiches are served with coffee, iced tea, and water.

Beachwood Salad.....\$10.95++

A scoop each of freshly made chicken, tuna, and shrimp salad served on a bed of lettuce with homemade yeast rolls and garnished with fresh fruit.

Chef's Salad.....\$9.95++

Tossed salad greens with tomatoes, cucumbers, mushrooms, julienne strips of ham, turkey, Swiss, and American cheese with choice of 3 dressings.

The Classic Caesar Salad.....\$8.95++

Romaine lettuce tossed in a zesty Caesar dressing with croutons, parmesan, and tomatoes.

Add grilled chicken.....\$11.95++

Add grilled shrimp.....\$12.95++

The Waterfront Club.....\$9.95++

A triple decker club with mesquite turkey, bacon, lettuce, tomato, and mayonnaise on your choice of bread served with potato chips or fresh seasonal fruit.

The Spiral Club.....\$9.95++

Grilled chicken breast wrapped in flour tortilla with lettuce, tomato, shredded cheddar, bacon and mayonnaise served with potato chips or fresh seasonal fruit.

++ 20% Gratuity and 9% Food & Sales Tax

Luncheon Buffet

Priced Per Person-Groups of 25 or More

The Deli-Style Buffet.....\$12.95++

Freshly sliced rare roast beef, mesquite turkey, baked honey ham, salami, Provolone, Swiss & American cheeses, assorted sliced bread, lettuce, tomato, onions, pickles, mayonnaise, mustard, horseradish, potato salad, macaroni salad, cole slaw, seasonal fresh fruits, potato chips, tray of assorted cookies, coffee and iced tea.

The Backyard Cookout.....\$15.95++

Marinated grilled chicken, hamburgers, hot dogs with chili, lettuce, tomato, onions, Swiss & American cheeses, baked beans, pasta salad, cole slaw, cob corn, and homemade bread pudding, coffee and iced tea.

Tex-Mex Buffet.....\$16.95++

Barbecued sliced beef brisket, chicken & beef fajitas, sauteed peppers & onions, shredded lettuce, diced tomatoes & onions, shredded cheddar and pepper-jack cheeses, guacamole, sour cream, salsa, jalepeños, refried beans and Spanish rice, and fried Xangos for dessert.

The Luncheon Italian.....\$17.95++

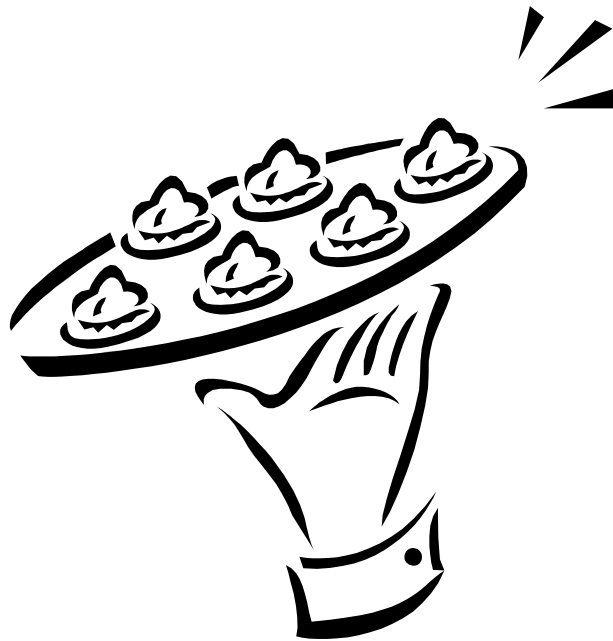
Pasta Fagioli, build your own Caesar salad, antipasto tray, homemade baked lasagna, calzone Ripieno, buttered broccoli, garlic bread sticks, and cannollis.

The Hawaiian Buffet.....\$18.95++

Grilled teriyaki chicken, sweet and sour shrimp, steamed white rice, stir-fried oriental vegetables, and salad bar with tossed salad greens & spinach, grapefruit sections, mandarin oranges, pineapple chunks, pecan pieces, and a coconut dressing.
Orange cake and coconut cream pie served for dessert.

++ 20% Gratuity and 9% Food & Sales Tax

Hors D'oeuvres and Salad Menu



Waterfront Hors D' Oeuvres for Parties & Receptions

Priced Per Person-Minimum of 25 people

Silver Package.....\$15.95++

Sweet and Sour Meatballs
Chicken Drumettes
Mini Pita Pizza
Quiche Lorraine
Fresh Seasonal Fruit
Cheese and Cracker Tray
Vegetable Tray with Dip
Assortment of Fresh Baked Cookies

Gold Package.....\$19.95++

Carved Roast Breast of Turkey with soft rolls and condiments
BBQ bacon wrapped scallops
Chicken and Pineapple Skewers
Stuffed Mushrooms with Spinach & Feta
Fruit, Cheese, and Vegetable Mirror
Assorted Petit Fors

The Platinum Package.....\$25.95++

Carved Top Round of Beef au jus with Portuguese Rolls and condiments
Malibu Coconut Shrimp with Piña Colada Sauce
Chicken Sate with Peanut Sauce
Stuffed Mushrooms with Hot Italian Sausage
Spinach and Artichoke Dip with Tortilla Chips
Vegetable, Fruit, and Cheese Table Display
Assorted Mini Desserts

++ 20% Gratuity and 9% Food & Sales Tax

A la Carte Hot Hors D'oeuvres

Priced Per Person-Minimum 25 people

Pineapple Smokies	\$2.50++
Sweet & Sour Meatballs	\$2.50++
Buffalo Wings	\$2.50++
Hot Baked Brie with apples	\$2.50++
Franks with Puff Pastry	\$2.75++
Chicken Drumettes	\$3.00++
Fresh Mushrooms with Italian Sausage	\$3.00++
Cheese Peppers	\$3.00++
Quiche' Lorraine	\$3.00++
Fries Egg Rolls	\$3.00++
Clams Casino	\$3.50++
Tempura Chicken Strips	\$3.50++
Escargots Concessa	\$4.00++
Fresh Mushrooms with Crabmeat	\$4.00++
Teriyaki Chicken Skewers	\$4.00++
Beef Wellington Bites	\$4.50++
Mini Cordon Bleu	\$4.50++
Oysters Rockefeller	\$5.00++
BBQ Bacon Wrapped Scallops	\$5.00++
Grilled Quail	\$7.95++
New Zealand Lamb Chops	\$8.95++

++ 20% Gratuity and 9% Food & Sales Tax

A la Carte Cold Hors D' Oeuvres

Priced per person-Minimum 25 people

Southern Cheese Straws	\$1.50++
Deviled Eggs	\$2.00++
Lemon Squares	\$2.00++
Brownie Squares	\$2.00++
Chocolate Dipped Strawberries	\$3.00++
Assorted Petit Fors	\$3.50++
Smithfield Ham Biscuits	\$3.50++
Assorted Cold Canapes	\$3.75++
Assorted Finger Sandwiches	\$4.00++
Shrimp Louis with assorted crackers	\$4.00++
Oysters on the Half Shell	\$6.95++
Smoked Salmon, Bagels & condiments	\$6.95++
Smoked Scallops	\$7.95++
Cocktail Shrimp	\$8.95++
Platter of sliced Tenderloin of Beef	\$10.95++

Fresh Baked Cookies.....\$8.00++ per dozen

Cheese and Cracker Tray

Small.....\$50.00++ Medium.....\$75.00++ Large.....\$95.00++

Seasonal Fresh Fruit Tray

Small.....\$50.00++ Medium.....\$75.00++ Large.....\$95.00++

Vegetable Tray with Dip

Small.....\$45.00++ Medium.....\$65.00++ Large.....\$85.00++

++ 20% Gratuity and 9% Food & Sales Tax

A la Carte Appetizers

Priced Per Person

Oysters Rockefeller.....\$8.95++

Tempura Shrimp on Asian Slaw.....\$7.95++

Shrimp Cocktail.....\$8.95++

Lamb Chops.....\$11.95++

Lobster Mango Cocktail.....\$11.95++

Cup of Soup

Priced Per Person

Cream of Asparagus.....\$2.95++

New England Clam Chowder.....\$2.95++

French Onion Soup.....\$3.95++

Lobster Bisque.....\$5.95++

Specialty Salads

Classic Caesar Salad

garnished with parmesan cheese and tomatoes

Boston Bibb Salad

mandarin oranges, pecans, & crumbled bleu cheese served with raspberry vinaigrette
.....additional \$1.00++ per person

Spinach Salad

with hearts of palm, strawberries, and walnuts served with a poppy seed dressing
.....additional \$1.00++ per person

Arugala Salad

with dried figs, dried strawberries, and toasted pine nuts
.....additional \$2.00++ per person

++ **20% Gratuity and 9% Food & Sales Tax**

Carving Stations

Servings		
40	Whole Beef Tenderloin	\$275.00++
250	Whole Steamship Round	550.00++
40	Roasted Breast of Turkey	175.00++
65	Roasted New York Striploin	275.00++
40	Roasted Porkloin	175.00++
65	Top Round of Beef	195.00++

Includes Breads, Sauces, and Chef Attendant

Enhancements

Pasta Station.....\$8.95++ per person

Attended station with cappellini and penne pastas with marinara and alfredo sauce accompanied with grilled chicken, shrimp, fresh tomatoes, mushrooms, peppers, broccoli, scallions, parmesan, and gorgonzola cheese.

Whole Suckling Pig.....\$350.00++

Slow smoked and served with a tangy barbecue sauce and soft rolls.

Chesapeake Raw Bar.....Market Price++

Chilled jumbo shrimp, freshly shucked select oysters, and cherrystone clams on the half shell, served with lemons, cocktail sauce, horseradish, hot pepper sauce, and crackers.

Sushi Bar.....Market Price++

The sushi selections feature hand rolled assortments of sushi and sashimi with fresh ahi tuna, salmon, shrimp, and crab.

++ 20% Gratuity and 9% Food & Sales Tax

+ 5% Sales Tax

Banquet Beverages



The Waterfront Country Club

Beverage Prices For Banquets

Banquet Bar Prices:

House Liquors	\$	3.79++
Call Liquors	\$	4.59++
Premium Liquors	\$	5.78++

Beers:

Keg of domestic	\$	175.00++
Keg of import	\$	225.00++
12 oz. cans domestic	\$	2.79++
12 oz. cans premium	\$	2.99++
Imports	\$	3.39++

House Wines:

By the Bottle	\$	15.95++
By the Glass	\$	4.39++
Champagne Punch	\$60.00++	per gallon
House Punch(non-alcoholic)	\$30.00++	per gallon

Sodas(cans)	\$	1.40++
Bottled Water	\$	1.40++
Gatorade(cans)	\$	1.40++

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The Waterfront Country Club

Beverage Prices for Banquets

Open Bar Pricing Per Person by the hour

House Brands only.....\$10.00++ per person
House & Call Liquors.....\$14.00++ per person
House, Call, and Premium Liquors.....\$16.00++ per person
(\$5.00++ for each additional hour)

Liquor Selection

House	Call	Premium
Kentucky Gentleman	Jack Daniels	Maker's Mark
Aristocrat Vodka	Wild Turkey	Grey Goose
Aristocrat Gin	Stolichnaya Vodka	Ketel One Vodka
House of Stuart Scotch	Absolut Vodka	Tanqueray Gin
Aristocrat Rum	Beefeater's Gin	Glenlivet
Jim Beam	Dewars Scotch	Johnny Walker(Red)
Aristocrat Tequila	Cutty Sark	Crown Royal
	Captain Morgan	
	Mount Gay	
	Seagrams VO	
	Seagrams 7	
	Bacardi Silver	
	José Cuervo	

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