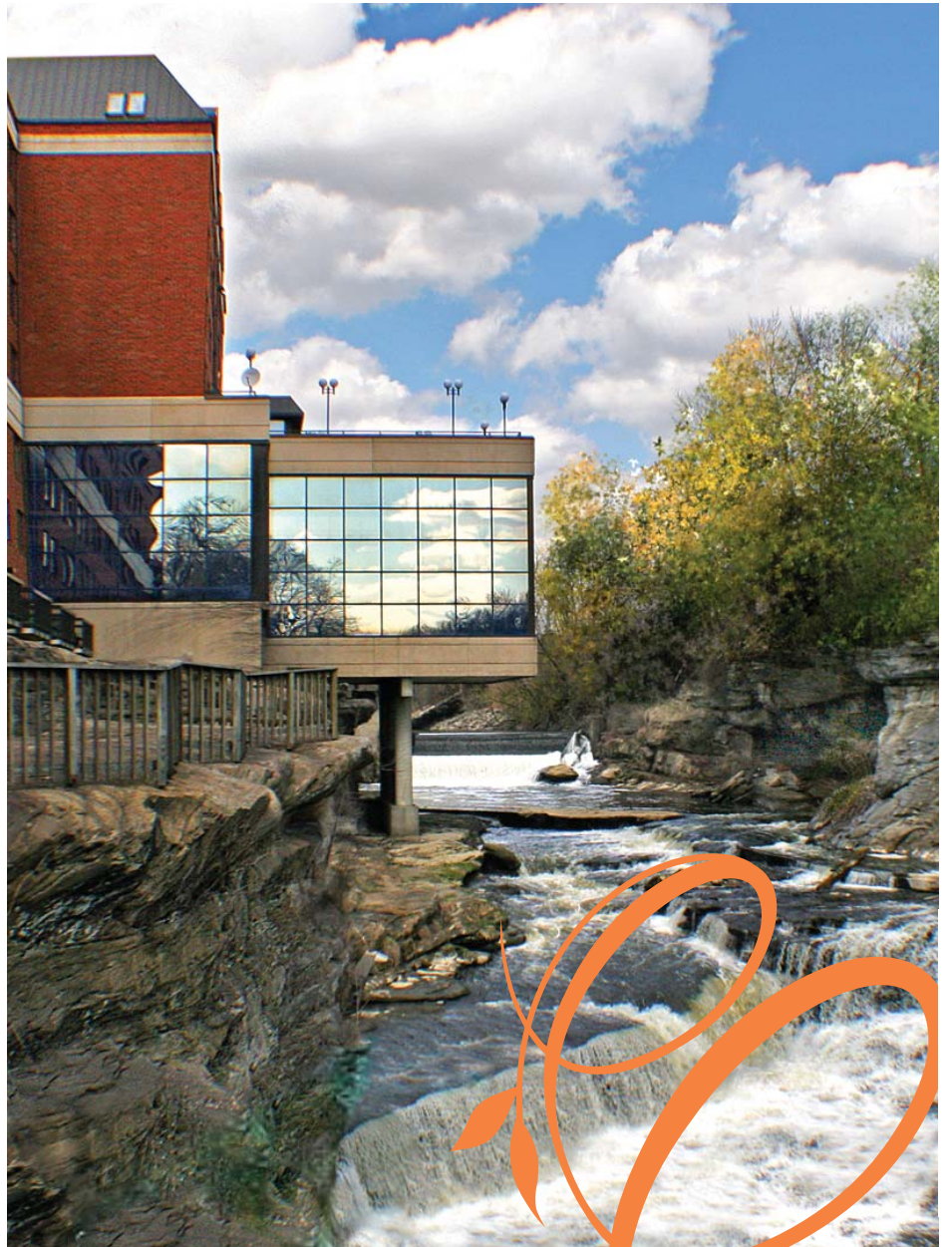


catering menus



**Sheraton
Suites**

AKRON/CUYAHOGA FALLS

1989 Front Street | Cuyahoga Falls, OH
www.SheratonAkron.com | Phone: 330-929-3000

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breakfast



buffet

Minimum 25 people, unless otherwise stated.

Continental | No Minimum

Danish, Croissants, Bagels & Muffins
Butter, Cream Cheese & Fruit Preserves
Sliced Seasonal Fruit Display
Coffee, Decaf Coffee, Hot Teas & Chilled Juices

Falls Morning

Assorted Breakfast Pastries
Fresh Seasonal Fruit
Fluffy Scrambled Eggs
Hash Brown Potatoes
Smoked Bacon, Breakfast Sausage & Ham Slices
French Toast with warm Maple Syrup
Coffee, Decaf Coffee, Hot Teas & Chilled Juices
Toast, Fruit Preserves and Butter

Piatto Brunch Buffet | 2 Entrees or 3 Entrees | 50 Guest Minimum

Fresh Seasonal Fruit
Italian Meat & Cheese Display with Italian Breads
Smoked Salmon
Garden Green Salad with two Dressings
Fluffy Scrambled Eggs
Smoked Bacon & Breakfast Sausage
Hash Brown Potatoes
Assorted Breakfast Pastries
Chef's Choice Fresh Vegetables
Coffee, Decaf Coffee, Hot Teas, Chilled Juices
Rolls, Butter & Fruit Preserves

Choice of entrees:

- Herb Marinated Chicken Breast
- Cheese Blintzes with Fruit Chutney
- Baked Cod with Citrus Buerre Blanc
- Pasta Primavera with House-made Marinara
- Bay Shrimp and Scallops del Mare
- Roasted Pork Loin with Rosemary Jus
- Peppercorn-crusted Roast Beef au Jus



Home Style

Assorted Breakfast Pastries
Fresh Seasonal Fruit
Fluffy Scrambled Eggs
Hash Brown Potatoes
Smoked Bacon & Breakfast Sausage
Coffee, Decaf Coffee, Hot Teas & Chilled Juices
Toast, Fruit Preserves & Butter

BREAKFAST BUFFET ENHANCEMENTS

Add a Chef attended action station to your Breakfast Buffet. Some restrictions may apply.

Omelette Station

Eggs prepared to order with the freshest ingredients

Waffle Station

Light and crisp Belgian Waffles Cooked to Order and Served with Warm Maple Syrup, Whipped Cream & Strawberries

French Toast Station

Thick-cut Texas Toast dipped in Light Cinnamon Vanilla Egg Batter and Cooked by your Chef, Served with Warm Maple Syrup, Butter & Whipped Cream

breakfast



plated

All Plated Breakfast choices are served with Chilled Juices, Freshly Brewed Coffee, Decaf Coffee & Assorted Hot Teas

Novo

Fluffy Scrambled Eggs
Your Choice of Bacon, Sausage or Ham
Roasted Redskin Potatoes

French Toast

Texas Cut French Toast
Warm Maple Syrup
Peppered Bacon
Baked Apple

Piatto

Frittata made with Sundried Tomatoes & Spinach
Your Choice of Bacon, Sausage or Ham
Breakfast Potatoes

BREAKFAST SANDWICHES

Biscuit with Egg, Bacon & Cheddar Cheese

Mini Ham & Cheddar Croissant

English Muffin, Canadian Bacon, Fried Egg & American Cheese

Broken Egg Sandwich on Grilled Sourdough with Bacon and Cheddar Cheese



EYE OPENERS

Sliced Seasonal Fruit

Assorted Danish or Muffins

Bagels

Assorted Mini-Pastries

Coffee

Pricing does not include service charge or tax. Pricing is per person, unless otherwise noted.

breaks



Beverages

Assorted Soft Drinks
Bottled Water
Coffee, Decaf Coffee & Hot Teas
Milk, Half & Half, Sugar & Sweetener

Chocolate Overload

Fudge Brownies
Chocolate Chip Cookies
Soft Drinks
Chocolate Milk & 2% Milk

Favorite Frozen Treats

Ice Cream Bars & Sandwiches
Frozen Yogurts
Soft Drinks & Bottled Water

Snack Attack

Candy Bars
Potato Chips, Pretzels & Popcorn
Soft Drinks & Bottled Water

Health Time

Whole Fresh Fruit
Nutri-Grain and Granola Bars
Green Teas & Bottled Water

Piatto Break

Whole Fresh Fruit
House-made Cantucci & Cannolis
Soft Drinks & Bottled Water



BREAKFAST BUFFET ENHANCEMENTS

Tortilla Chips & Salsa

Peanuts

Party Mix

Potato Chips & Onion Dip

Mixed Nuts

Fruit Skewers

Assorted Yogurt

Chocolate Covered Strawberries

Popcorn

Pretzels

Assorted Cookies

Brownies

Pricing does not include service charge or tax. Pricing is per person, unless otherwise noted.

lunch



buffet



All Buffet Lunch choices are served with Coffee, Decaf Coffee, Assorted Hot Teas, Iced Tea, Sugar, Sweetener and Half & Half.

Cinco de Mayo

House-Made Tortilla Soup

Taco Salad - Romaine Lettuce, Olives, Tomatoes, Cheddar Cheese, Jalapeños, Tri-Color Tortilla Chips & Cilantro Vinaigrette

Beef & Chicken Fajitas

Warm Flour Tortillas, Salsa, Sour Cream, Tomato, Guacamole, Red Onion, Cheddar Cheese

Chili Con Queso & Tortilla Chips

Mexican Rice & Ranchero Beans

Crispy Cinnamon Churros

Artisan Sandwich

Sandwiches include:

Prosciutto, Salame & Herb Cheese Spread on House-baked Italian Bread

Smoked Turkey, Bacon, Mixed Greens & Sun-dried Tomato Pesto on House-Baked Focaccia

Spinach Wrap with Curried Chicken & Apple Salad

Grilled Marinated Vegetables and Provolone on House-Baked Kalamata Olive Bread

Served with Tabbouleh, Roasted Pepper & Green Bean Salad and Peperoncini

Assorted Bar Cookies

Deli Buffet

Chef's Choice of House-Made Soup

Roast Vegetable Primavera Salad

Creamy Coleslaw

Seasonal Fruit Salad

Smoked Ham, Roast Beef, Smoked Turkey

American, Swiss & Cheddar Cheese

Tomatoes, Red Onion & Lettuce

Mayonnaise, Mustard & Kosher Pickles

Assorted Breads and Rolls

Cookies & Brownies



Pricing does not include service charge or tax. Pricing is per person, unless otherwise noted.

lunch



buffet

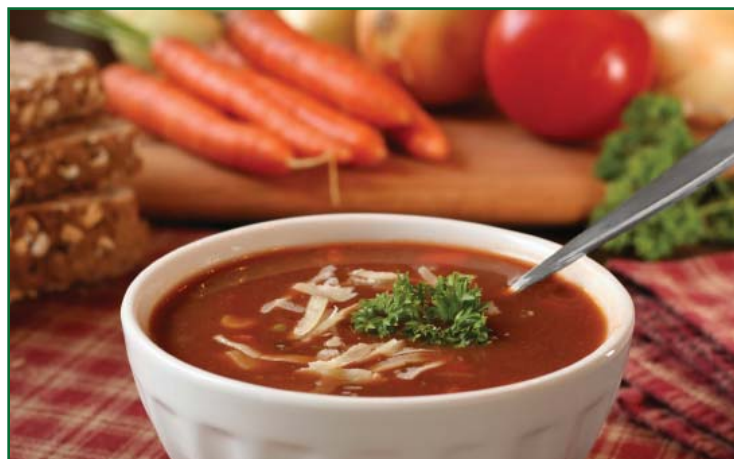
All Buffet Lunch choices are served with Coffee, Decaf Coffee, Assorted Hot Teas, Iced Tea, Sugar, Sweetener and Half & Half.

Piatto Lunch Buffet

House-Made Soup du Jour
Garden Salad with Two Dressings
Caesar Salad
Sweet or Hot Italian Sausage with Peppers & Onions
Rigatoni Pasta Primavera
Chicken Cacciatore
Oven Roasted Vegetables
Oregano-Garlic Potato Wedges
Garlic Bread
Cantucci & Tiramisu

Riviera

House-Made Soup du Jour
Garden Green Salad with two Dressings
Caesar Salad
Tortellini-Broccoli Salad
Tuna Salad & Chicken Salad
Green Bean-Red Pepper Salad
Domestic Cheese & Fruit Display
Croissants & Multi-grain Buns



Novo Lunch Buffet

Choice of Two Entrées
Vegetable or Meat Lasagna
Almond Crusted Trout
Rosemary Rubbed Roast Pork Loin
Chicken Picatta
Pepper Rubbed Roast Beef with Thyme Jus
Penne Pasta with Tomato-Basil Sauce
Gardiniera Pasta Salad
Broccoli Salad
Garden Salad with Tomatoes, Olives,
Cucumbers & two Dressings
Roasted Yukon Potatoes
Chef's Choice of Vegetables
Assorted Rolls & Butter
Chef's Choice of Dessert

Pricing does not include service charge or tax. Pricing is per person, unless otherwise noted.

lunch



cold plated

All Cold Plated Lunch Selections are served with a Seasonal Fruit Medley with Toasted Almonds, Milk Chocolate or Grand Marnier Mousse and Freshly Brewed Coffee, Decaf Coffee, Hot Tea, Iced Tea, Sugar, Sweetener, Half & Half.

Deli Plate

Thinly sliced Turkey, Roast Beef & Ham
Swiss & Cheddar Cheese
Coleslaw & Potato Salad
Mustard, Mayonnaise & Kosher Pickles
Lettuce, Tomato & Red Onion
Sliced Marble Rye Bread

Half & Half Croissant

Curry Chicken Salad
Honey Maple Glazed Ham
Grain Mustard & Mayonnaise
Lettuce & Tomato
Yukon Gold Potato Salad

Club Novo

Smoked Turkey Breast, Bacon, Roma Tomatoes,
Cheddar and Leaf Lettuce on a Croissant Served with
House-Made Giardiniera

Chicken Caesar Salad

Hearts of Romaine, Marinated Grilled Chicken
Breast, Parmesan Cheese, Herb Croutons and our
House-Made Caesar Dressing with Rolls and Butter

Cobb Salad

House-cut Mixed Greens, Hard Boiled Egg, Smoked
Turkey, Black Olives, Bacon, Grape Tomatoes, Blue
Cheese and House-Made Avocado Dressing with
Rolls and Butter



Greek Salad

Romaine Lettuce with Roasted Red and
Yellow Bell Peppers, Cucumbers, Sundried
Tomatoes, Kalamata Olives, Feta Cheese,
Marinated Grilled Chicken Breast, Red Onion
and Oregano-Balsamic Vinaigrette with Rolls
& Butter

lunch



wraps

All Wrap Selections are served with Cole Slaw, a Seasonal Fruit Medley with Toasted Almonds, Milk Chocolate or Grand Marnier Mousse and Freshly Brewed Coffee, Decaf Coffee, Hot Tea, Iced Tea, Sugar, Sweetener, Half & Half.

Asian Chicken Wrap

Marinated Grilled Chicken Breast, Julienne Carrots, Red Onion, Nappa Cabbage & Red Bell Pepper, Wrapped in a Spinach Tortilla

Albacore Tuna Wrap

Albacore Tuna, Celery, Scallion & Lemon-Caper Mayonnaise, Wrapped in a Spinach Tortilla

Chicken Caesar Wrap

Strips of Grilled Chicken Breast, Romaine Lettuce, Parmesan Cheese and Caesar Dressing, Wrapped in a Spinach Tortilla

Ham & Cheese Wrap

Thinly Sliced Ham with Swiss Cheese and Romaine Lettuce, Wrapped in a Flour Tortilla

Veggie Wrap

Spinach, Radicchio and Shredded Red Onion tossed in a Red Wine Vinaigrette with Avocado, diced Tomato and Grated Cheese, Wrapped in a Tomato Tortilla

Boxed Lunch

Choice of Wrap
Bag of Chips
Cookie
Whole Fresh Fruit



Pricing does not include service charge or tax. Pricing is per person, unless otherwise noted.

lunch



hot plated

All Hot Lunch Selections are served with a Garden Salad & Two Dressings, Rolls, Butter and Freshly Brewed Coffee, Decaf Coffee, Hot Teas, Iced Tea, Sugar, Sweetener, Half & Half. Your Choice of Dessert: Strawberry Shortcake with Whipped Cream, Chocolate Mousse or Granier Mousse.

Vegetable Lasagna Rolls

Spinach Pasta and Egg Pasta Sheets rolled with Ricotta, Asiago and Parmesan Cheeses, Baked with our Marinara and Roasted Vegetables

Chicken Toscana

Seared Marinated Chicken Breast, Grilled Tomato, Smoked Mozzarella Cheese, Penne Pasta and Tomato-Basil Sauce, Served with Garlic Bread

Grilled Atlantic Salmon

Seasoned Grilled Atlantic Salmon Filet with Saffron-Artichoke Rice and Lemongrass Sauce

Shrimp Cantonese

Sweet and Sour Shrimp Stir-fried with Snow Peas, Bamboo Shoots, Water Chestnuts, Julienne Carrots, Scallions, Bok Choy and Fried Rice

Portobello Ravioli

Portobello Mushroom Filled Egg Pasta with Light Roasted Garlic Cream Sauce, Sundried Tomatoes, Peas, Parmesan Cheese and Basil



Chicken alla Parmigianna

Breaded Chicken Breast Sautéed Crisp and served with Linguini Pasta, Juilenne Vegetables and Roasted Tomato Sauce

Brochette Duo

Grilled Marinated Chicken Breast and Beef Tenderloin Tips Skewered with Vegetables, Served with Seasoned Rice and Rosemary Garlic Jus

Top Sirloin Grill

Char-grilled 6 ounce Top Sirloin Steak with Yukon Gold Potatoes, Steamed Green Beans and Roasted Shallot-Thyme Demi-Glace

dinner



buffet

All Dinner Buffets Selections are served with Coffee, Decaf Coffee, Assorted Hot Teas, Iced Tea, Sugar, Sweetener and Half & Half.

East Meets West

Wonton Soup
Spinach and Mushroom Salad
Bay Shrimp and Peanut Salad
Tempura Shrimp and Vegetables
Cantonese BBQ Beef
Chinese Five Spice Pork Loin with Pepper Sauce
Asian Orange Glazed Chicken
Oriental Style Vegetables & Fried Rice
Udon Noodles with Mushroom Broth
Fortune Cookies
Fruit Salad with Toasted Coconut

Piatto novo

Piatto Salad with two House-made Dressings
Caesar Salad
Tomato & Mozzarella Salad
Antipasto Display with Salame, Prosciutto, Soft Mozzarella, Roasted Peppers, Peperoncini and Olives
Cannelloni & Veal Scallopini
Penne de Mare with Scallops and Shrimp
Balsamic Chicken
House-made Breads
Panna Cotta with Marinated Strawberries
Cantucci



Barbecue Bliss

Rustic Rolls & Cornbread
Thick Sliced Watermelon
Tomato Salad with Bacon & Blue Cheese
Asparagus and Cemini Mushroom Salad
Garden Salad with Two House-Made Dressings
Honey BBQ Pork Ribs
Breaded Catfish with Mango BBQ
Chipotle BBQ Chicken
Yukon Gold Potatoes & Corn on the Cob
Warm Apple Cobbler & Strawberry Shortcake

Rapid Falls | Two or Three Entrées

Four Seasonal Salads

Choice of Entrées:

Sliced Roast Beef Top Round with Bordelaise
Herb Roasted Chicken
Chicken Cacciatore
Chicken Dijonnaise
Roasted Pork Loin with Rosemary Jus
Meat Filled Lasagna or Vegetable Lasagna
Seared Salmon with Stewed Tomatoes
Baked Tilapia with Buerre Blanc
Chef's Choice Vegetables
Rice Pilaf or Roasted Redskin Potatoes
Roll & Butter

Pricing does not include service charge or tax. Pricing is per person, unless otherwise noted.

dinner



plated

All Plated Dinner Selections are served with a Piatto Salad & Two Dressings, Chef's Choice of Starch, Fresh Vegetables and Dessert. Coffee, Decaf Coffee, Assorted Hot Teas, Iced Tea, Sugar, Sweetener and Half & Half..

Seared Atlantic Salmon

Seasoned and Seared with Herbed Stewed Tomatoes and Extra-virgin Olive Oil or Honey Saffron Butter

Grilled Swordfish

8 ounce Center-cut Served with Roasted Pineapple Salsa

Sauteed Halibut

Alaskan Halibut Filet with Lemongrass Buerre Blanc

Frenched Pork Chop

Marinated and Grilled with Bourbon-Apple Cider Sauce

Seared Filet Mignon

8 ounce Filet with Bordelaise Sauce

Bone-In Ribeye Steak

10 ounce Ribeye Grilled with Roasted Mushroom Ragout

Frenched Veal Chop

12 ounce Chop Grilled with Rosemary Infused Olive Oil and Thyme Jus

Marinated Chicken Breast

Pan-seared with Preserved Lemon-Caper Sauce



Chicken Saltimbocca

Marinated Chicken Breast Wrapped with Prosciutto and Sage Leaf with Lemon-Vermouth Sauce

Balsamic Grilled Chicken

Marinated Chicken Breast with Balsamic Reduction and Sage Infused Oil

Stuffed Chicken Breast

Boneless Skinless Breast filled with Artichokes, Oven-Dried Tomatoes, Kalamata Olives, Parmesan Cheese and Bread Crumbs with Natural au Jus

Exotic Mushroom Chicken Breast

Boneless Skinless Breast filled with Smoked Mozzarella, Mixed Exotic Mushrooms and Chives with a Sherry Demi-Glace

dinner



plated duos



All Plated Dinner Selections are served with a Piatto Salad & Two Dressings, Chef's Choice of Starch, Fresh Vegetables and Dessert. Coffee, Decaf Coffee, Assorted Hot Teas, Iced Tea, Sugar, Sweetener and Half & Half.

Filet & Lobster Tail

6 ounce Grilled Filet Mignon and 5-6 ounce Cold Water Lobster Tail with Lemon and Drawn Butter

Filet & Crab Cake

6 ounce Grilled Filet Mignon and a House-made Crab Cake with Grain Mustard and Marscarpone Sauce

Grilled Chicken & Crab Cake

Grilled Marinated Chicken Breast and a House-made Crab Cake with Grain Mustard and Marscarpone Sauce

Balsamic Chicken & Seared Atlantic Salmon

Grilled Marinated Chicken Breast with Balsamic Reduction and Seared Atlantic Salmon with a Sage Infused Olive Oil

Filet & Lobster Hash

6 ounce Grilled Filet Mignon with Sautéed Chunks of Lobster and Potato finished with Port Wine Glaze

Filet & Shrimp

6 ounce Grilled Filet Mignon with Three 16/20 Count Shrimp Prepared Scampi Style

Filet & Seared Salmon

6 ounce Grilled Filet Mignon with Seared Salmon and Saffron-Honey Butter

Filet & Balsamic Chicken

6 ounce Grilled Filet Mignon and Grilled Chicken Breast with Balsamic Reduction and Sage Infused Olive Oil

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reception

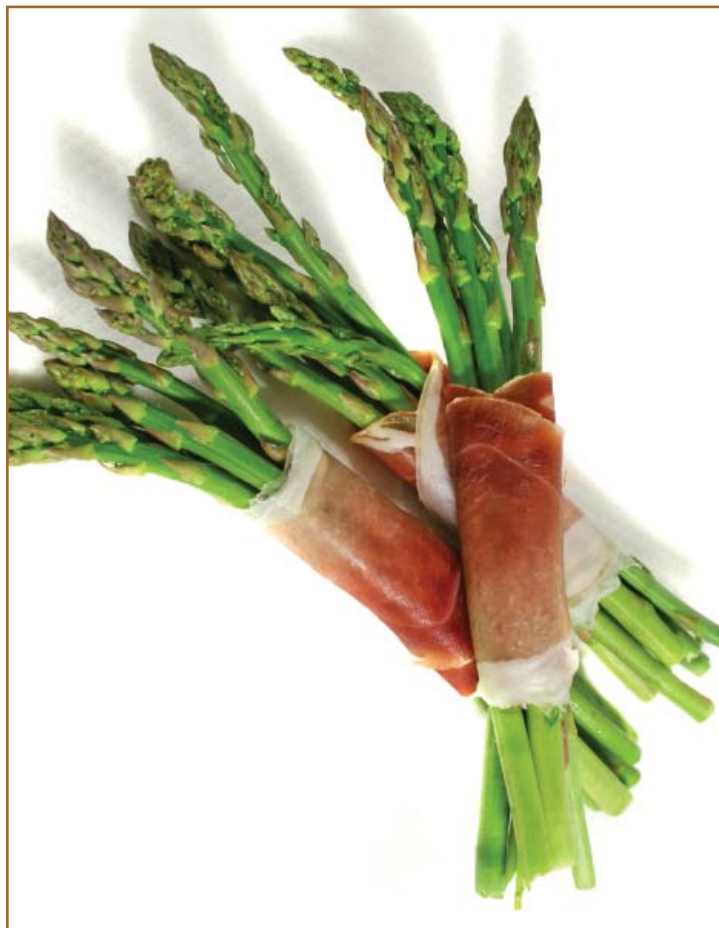
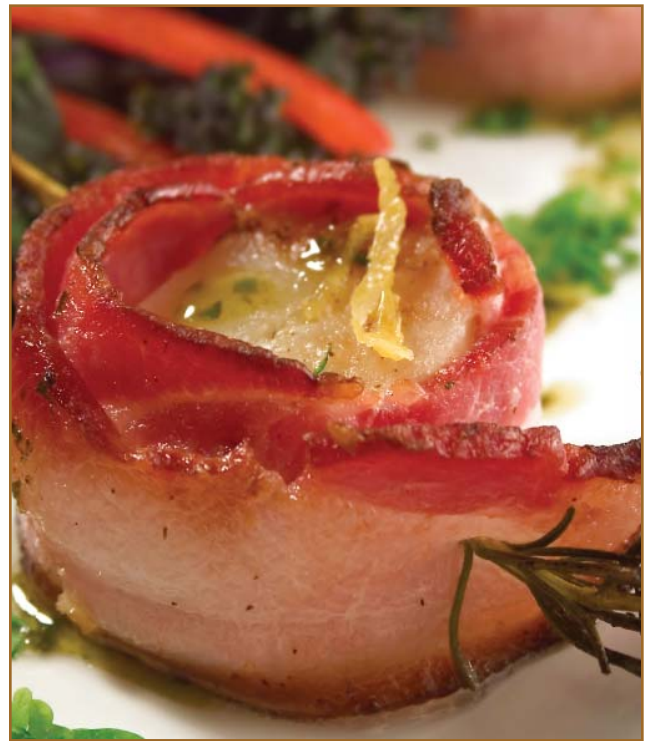


hors d'oeuvres

Served by the piece. Selections may be ordered in quantities of 25, 50, 75 or 100

Cold Hors d'oeuvres

- Cucumber with Smoked Salmon Mousse
- Prosciutto Wrapped Asparagus
- Crabmeat-Stuffed Artichoke
- Ham and Brie Spinach Roulade
- Smoked Turkey & Boursin Roulade
- Sun-Dried Tomato Pesto Chicken Crostini
- Shrimp Cocktail, Served with Cocktail Sauce & Lemon
- Cantaloupe and Prosciutto Skewers
- Spicy Shrimp & Scallion Skewers
- Boursin Stuffed Cherry Tomatoes



Hot Hors d'oeuvres

- Coconut Shrimp
- Chicken Empanada
- Coconut Chicken Tenders with Honey Mustard
- Chicken Satay with Peanut Sauce
- Mushroom Caps with Sausage and Marinara
- Shrimp & Bacon Roll
- Mini Beef Kabob with Teriyaki Glaze
- Spanakopita
- Assorted Mini Quiches
- Bacon Wrapped Water Chestnut
- Bacon Wrapped Scallop
- Chinese Egg Rolls with Sweet & Sour Sauce
- Vegetable Spring Rolls with Sweet & Sour Sauce
- Cocktail Meatballs with Tomato-Basil or Barbecue Sauce
- Mini Hot Dogs & Hamburgers
- Skewered Mini Lobster with Corn & Pecans

Pricing does not include service charge or tax. Pricing is per person, unless otherwise noted.

reception



packages

The International

Minimum of 50 Guests, Some Restrictions May Apply

Antipasto display Including: Salame, Prosciutto,
Soft Mozzarella, Roasted Peppers, Peperoncini, &
Olives

Domestic & European Cheeses

Smoked Salmon with Garnishes

Spanakopita

Chicken Satay with Peanut Sauce

Mini Beef Kabob with Teriyaki Glaze

Chef Carved Prime Rib

Rolls & Condiments

Chocolate Dipped Strawberries

Cubed Seasonal Fruit

Pound Cake Bites

Coffee, Decaf Coffee, Hot Teas, Iced Tea, Sugar,
Sweetener, Half & Half

The Falls

Minimum of 20 guests

Seasonal Vegetable Crudités with Two Dipping Sauces

Domestic Cheese Display

Sauerkraut Balls

Egg Rolls with Sweet and Sour Dipping Sauce

Barbecue Meatballs

Breaded Chicken Tenders with Honey Mustard

Smoked Salmon Roulades

Cubed Seasonal Fruit

Pound Cake Bites

Coffee, Decaf Coffee, Hot Teas, Iced Tea, Sugar, Sweetener,
Half & Half



Pricing does not include service charge or tax. Pricing is per person, unless otherwise noted.

reception



displays

Seasonal Sliced Fruit

Domestic and European Cheeses

With Assorted Breads, Crackers and Grapes

Antipasto Piatto

Thin Sliced Salame, Prosciutto, Soft Mozzarella, Roasted Peppers, Olives, Peperoncini, Provolone and Breadsticks

Pineapple Fruit Tree

Skewered Fruit Served with Chocolate Sauce and Crème Fraiche

Crostini

Slices of Crisp House-Baked Bread with Assorted Toppings: Sun-Dried Tomato Pesto and Asiago, Olive Tapenade & Provolone, Tomato, Basil & Parmesan, Smoked Salmon Mousse & Chives

Seasonal Vegetable Crudite

Served with Two Dipping Sauces

Twin Salmon Display

Sliced Smoked Salmon and White Wine-Poached Salmon with Capers, Sour Cream, Red Onion, Chopped Hard-Boiled Egg, Lemon & Cocktail Round Bread Crisps. Serves 40-50 people.



Pricing does not include service charge or tax. Pricing is per person, unless otherwise noted.

patio packages



Jammin' on the Jetty

Thick Sliced Watermelon
Tomato Salad with Bacon & Blue Cheese
Garden Salad with two Housemade Dressings
Entrée Selections:
Fried Chicken
Honey BBQ Pork Ribs
Crisp Breaded Catfish with Mango BBQ
Chipotle BBQ Chicken Breast
Yukon Gold Potatoes
Corn on the Cob
Baked Beans
Cornbread
Strawberry Cloud Cake with Strawberries & Whipped Cream

Luau by The Falls

Chicken Fingers with Pineapple Salsa
Sweet & Sour Meatballs
Garden Salad with Mango Vinaigrette
Entrée Selections:
Seafood Kabobs on Confetti Rice
Pulled Pork
Ginger-Molasses Glazed Pork Loin with Garlic Potatoes & Green Beans
Spicy Island Chicken with Sesame Sweet Potatoes
Pina Colada Cheesecake



All American Game Day

Pretzels & Potato Chips with Chive Dip
Sandwiches Selections:
Grilled Angus Burgers (4 oz. each)
Hot Dogs
Grilled Chicken Breast Sandwiches
Assorted Cheeses, Condiments, Garnishes & Buns
Baked Beans
Corn on the Cob
Potato Salad
Apple Pie with Whipped Cream

Pricing does not include service charge or tax. Pricing is per person, unless otherwise noted.

beverages



bars

Hosted Bar

- Premium Cocktails
- Call Cocktails
- House Wine
- Imported Beers
- Domestic Beers
- Soft Drinks
- Bottled Water

Cash Bar

- Premium Cocktails
- Call Cocktails
- House Wine
- Imported Beers
- Domestic Beers
- Soft Drinks
- Bottled Water
- Mineral Water



Premium Host Sponsored Open Bar

- 2 Hours
- 3 Hours
- 4 Hours
- 5 Hours

Call Host Sponsored Open Bar

- 2 Hours
- 3 Hours
- 4 Hours
- 5 Hours

Pricing does not include service charge or tax. Pricing is per person, unless otherwise noted.

beverages



brand list



Call Brands

Jim Beam Bourbon
Seagram's VO Blended Whiskey
Dewars White Label Scotch
Smirnoff Vodka
Bacardi Light Rum
Beefeater Gin
Sauza Gold Tequila
DeKuyper Amaretto
Bailey's Irish Cream
Kamora Liqueur
Peachtree Schnapps
Redwood Creek Chardonnay
Redwood Creek White Zinfandel
Redwood Creek Merlot
Redwood Creek Cabernet Sauvignon
Budweiser
Bud Light
Sam Adams
Corona
Heineken

Premium Brands

Jack Daniel's
Crown Royal
Johnnie Walker Black Scotch
Absolut Vodka
Bacardi Light Rum
Tanqueray Gin
Cuervo Gold Tequila
Amaretto di Saronno
Bailey's Irish Cream
Kahlua
Peachtree Schnapps
Redwood Creek Chardonnay
Redwood Creek White Zinfandel
Redwood Creek Merlot
Redwood Creek Cabernet Sauvignon
Budweiser
Bud Light
Sam Adams
Amstel Light
Heineken
Corona

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Suites

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