

Wedding
Packages
&
Menus



EST.  1921

EVERGREEN
— LODGE —

YOSEMITE

Welcome to Evergreen Lodge

Romantically tucked away in the woods, the Evergreen is perfect for couples wanting a unique wedding day experience while giving their guests the memory of a getaway at one of the nation's most beautiful national parks – Yosemite.

Every wedding party has specific needs, and we're happy to work with you on lodging options, budget realities, meal options, facilities choices, recreation ideas, and more. You can rely on our flexibility and creativity in realizing the celebration of your dreams. We reduce the pressure of planning, giving you more time to enjoy your guests and the beauty that surrounds you.

This packet contains the menus & pricing for various styles of meals. These menus are provided as suggestions and will be refined based on your tastes, desires & seasonal availability.

Please contact me directly for a quote with your estimated guest count and preferred season.

Warm Regards,
Yoanna Logan



Contact Groups & Events Director
Rush Creek Lodge & Evergreen Lodge
Yoanna Logan
209.379.2373 | extension 1516
yoanna@evergreenlodge.com



On-Site Event Coordinator Roles



Your facility fee will come with an event coordinator to help keep track of your food/beverage, timeline and details. Be rest assured that even though you don't live in the area we are here to execute a seamless event.

Before Wedding

- Create an estimated invoice based on your food and beverage selections
- Keep you on track during deposit and timeline schedules
- Answering questions on ceremony, decorations, food, lodging, etc
- Setting up Social Tables mock layout and assisting with layout suggestions
- Scheduling time to finalize timeline prior to arrival

Day Before Wedding

- Meet and pick up all decor
- Coordinate distribution of welcome bags or itineraries
- Setup Table and Room layout according to mock layout
- Rehearsal run-through with the entire bridal party
- Rehearsal dinner coordination

Day Of Wedding

- Assist with final placements of decor that were prediscussed before arrival
- Pick up the bridal party to the ceremony, line up and send everyone down the aisle
- Make sure reception is ready for the event by being the liaison with all vendors
- Food and beverage is prepared & served according to the timeline
- Gather all decor items

- Outside planners, photographers, and stylists should keep you on schedule for most of the day prior to the ceremony.
- Your DJ/MC should be in charge of Toasts, Speeches, Announcements, and other Activities. .

Day After

- Meet with you to finalize the invoice

Common Requests our team does not manage

Excessive decor installations. Please discuss décor ideas with your coordinator to understand what is considered excessive.

Movement of decorations/florals from ceremony to reception. We do not move ceremony decorations due to the distance, timing, and logistics involved.

Packaging of your décor. Your décor will be organized and waiting for you the day after your wedding but will not be boxed up.

Floral arrangements and displays

Organization of escort/meal cards. Our team will place your escort/meal cards but they will need to be organized alphabetically or by table, depending on how you choose to have them displayed.

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Farewell Breakfast Buffets

8:30am - 10:30am

All Breakfast Buffets are Served with Milóne Regular & Decaf Coffees, Selection of Hot Teas, Orange Juice, Cranberry Juice, and Complimentary Mimosa Bar.

Priced Per Person. All Buffets Require a 50 person minimum

Light Breakfast | 10

Whole & Fresh Sliced Fruit ✓⊕
Assorted Muffins ♥

Sunrise Buffet | 25

Assorted Breakfast Pastries ♥
Muffins, Croissants, Danishes & Bagels
Egg Scramble ♥⊕
with Fresh Herbs, Cheddar Cheese,
Peppers, Onions, Scallions
House Made Biscuits
with Peppercorn Sage Gravy
Crispy Applewood Smoked Bacon ⊕
Chicken Apple Sausage ⊕
Home Fries ✓
Seasonal Fruit ✓⊕
Assorted Cereals & Organic Granola ♥

Continental Breakfast | 16

Whole & Fresh Sliced Fruit ✓⊕
Assorted Breakfast Pastries ♥
Muffins, Croissants, Danishes & Bagels
Assorted Cereals & Organic Granola ♥
Assortment of Plain & Fruit Yogurts ♥⊕

Sierra Buffet | 28

Assorted Breakfast Pastries ♥
Muffins, Croissants, Danishes & Bagels
French Toast Casserole ♥
Apples & Rum-Plumped Raisins
Frittata ♥⊕
Goat Cheese, Sundried Tomato & Fresh Herb
Crispy Applewood Smoked Bacon ⊕
Chicken Apple Sausage ⊕
Home Fries ✓
Seasonal Fruit ✓⊕
Assorted Cereals & Organic Granola ♥



Prices do not reflect a 22% service fee and 7.25% tax

♥ = vegetarian ✓ = vegan ⊕ = gluten free

Farewell Breakfast Additions

8:30am - 10:30am

All Breakfast Buffets are Served with Milóne Regular & Decaf Coffees, Selection of Hot Teas, Orange Juice, Cranberry Juice, and Complimentary Mimosa Bar.

Priced Per Person. All Buffets Require a 50 person minimum.

Breakfast Add-Ons

Roasted Pork Loin ⊛ | 7

Mango Berry Salad ✓⊛ | 6

Seasonal Berries, Fresh Mint,
Passion Fruit - Lime Dressing

Omelet Action Station ⊛ | 12

Bacon, Ham, Cheddar Cheese,
Mushrooms, Tomatoes, Peppers, Onions
& Spinach

Avocado Toast Platter ✓ | 8

Toasted Sourdough, Avocado Spread,
Herbed Tofu Ricotta, Cherry Tomato, Arugula

Seasonal Quiche ♥ | 5

Gravlax Platter | 7

Smoked Salmon, Capers, Shallots,
Herbed Cream Cheese, Mini Bagels

Grain Bowl with Shakshuka ♥ | 6

Quinoa, Oat Groats, Spiced Tomato Sauce,
Eggs, Feta, Scallions

Corned Beef & Hash ⊛ | 8

Add on Bacon & Scrambled Eggs ⊛ | 6

Beverage Add-Ons

Mimosas | 40

Orange, Cranberry, Pineapple & Grapefruit Juices
Serves 6 people

Bloody Mary Station | 140

Celery, Horseradish, Pickled Vegetables, Olives,
Hot Sauce & Limes
Serves 20 people

Irish Coffee | 140

Bailey's & Freshly Whipped Cream
Serves 20 people



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No-Host Breakfast Buffet

Served 8:30-10:30am on the Sundeck

Scrambled Eggs ♥⊕

Chicken Apple Sausage & Applewood Smoked Bacon ⊕

Home Fries ✓

Yogurt ♥⊕

Granola and Cereals ♥

Fruits ✓⊕

Coffee, Teas, Juices

Adults 24 | Children 12
Tax and service fee included



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Group Bridal Platter Options

Choose 3 Options for the Whole Group · Minimum Order of 5 People Required
24 | Person

Delivered No Earlier Than 10am

Fresh Berry Parfait ♥

House Made Granola, Berries, Greek Yogurt, Honey Drizzle

Focaccia Breakfast Sliders

Fried Egg, Applewood Bacon, Arugula, Roasted Garlic Aioli, Gouda, Tomato Chutney

Breakfast Burritos

Bacon, Scrambled Eggs, Roasted Corn, Salsa Roja, Cotija Cheese, Green Onion, Parsley

Gravlax Platter

Smoked Salmon, Capers, Shallots, Herbed Cream Cheese, Mini Bagels

Fresh Fruit Platter ✓⊕

Selection of Seasonal Fruit

Fresh Vegetable Platter ♥⊕

Carrots, Peppers, Cauliflower, Broccoli, Tomatoes, Celery, Cucumbers with Ranch & Green Goddess Dressing

Korean Chicken Sliders

Grilled Chicken Thigh, Kimchi, Honey Gochujang Aioli, Hawaiian Sweet Roll

Avocado Toast ✓

Toasted Sourdough, Avocado Spread, Herbed Tofu Ricotta, Cherry Tomato, Arugula

Mediterranean Platter ✓

Grilled Artichoke Hearts, Marinated Olives, Cauliflower, Bell Peppers, Roasted Red Pepper Hummus, Pita Toast Points

Charcuterie Board

Selection of Cured Meats Golden Raisin Mostarda, Cornichons & Crostinis

Cheese Board ♥

Selection of Cheeses, Fresh Berries, Red Onion Marmalade & Artisan Crackers

Mimosa Bar | 40

Includes Orange, Cranberry, Pineapple, Grapefruit Juice
Serves 6 people



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Platters & Boards

SMALL | LARGE

Serves 20 | Serves 50

Fresh Vegetable Tray ♥⊕

Carrots, Snap Peas, Cauliflower, Broccoli, Tomatoes, Celery, Cucumbers with Green Goddess Dressing & French Onion Dip

60 | 150

Fresh Fruit Tray ✓⊕

60 | 150

Mediterranean Platter ♥

Grilled Asparagus, Charred Artichoke Hearts, Cauliflower, Bell Peppers, Roasted Red Pepper Hummus, Whipped Feta, Toasted Pita Points

75 | 185

California Cheese Board ♥

Selection of Cheeses, Fresh Berries, Red Onion Marmalade, Honey & Artisan Crackers

135 | 335

Charcuterie Board

Chef's Selection of Sliced Cured Meats, Cornichons, Crostinis, Pickled Golden Raisin Mostarda

135 | 335



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Passed Hors D'oeuvres

1 Hour Cocktail Reception | 18 or 1.5 Hour Long Cocktail Reception | 20

Parties of 50 – 100, Choose Up to Three Passed Hors D'oeuvres

Parties Greater Than 100 May Choose Four

Priced Per Person

Cold Passed Hors D'oeuvres

Goat Cheese Stuffed Strawberry ♥⊕
Blueberry Lavender Goat Cheese, Toasted Pistachio, Dried Mint, Strawberry Gastrique

Tequila Infused Shrimp Ceviche* ⊕
Chili Oil, Micro Cilantro, Brined Radish
*Wild Mushroom Ceviche Substitution Available

Smoked Filet of Beef Phyllo Cups
Shaved Smoked Beef, Horseradish Chive Cream, Arugula, Shallots and Fried Capers

Seared Ahi ⊕
Wasabi Pea Puree on Sesame Cracker

California Bruschetta ♥
Crostoni, Avocado, Tomato, Fresh Mozzarella, Balsamic Glaze, Basil

California Roll ⊕
Rice, Nori, Cucumber, Avocado, Crab, Unagi Sauce

Mediterranean Tart ✓⊕
Red Pepper Hummus, Olive Tapenade, Cucumber Cup

Spinach Puff ♥
Creamed Spinach, Fried Artichoke, Feta Cheese, Puff Pastry Cup

Hot Passed Hors D'oeuvres

Eggplant Involtini ✓⊕
Eggplant, Squash, Marinara

Bombay Roll
Prosciutto, Herb Pesto, Whipped Feta, Puff Pastry

Elk Meatballs
Bourbon Barbeque Sauce

Vegetarian Samosas ♥
Honey Cashew Sauce

Mini Crab Cakes
Poblano Aioli, Pickled Peppers, Cilantro

Truffled Potato Croquettes ♥
Whipped Russet Potatoes, Herbs, Ruby Port Reduction

Chipotle BBQ Pulled Pork Crostini
Poppy Seed Dressing, Micro Slaw, Pretzel Crostini



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Welcome BBQ Buffets

Priced per Person, Minimum of 50 Adult Guests Maximum 140 for Plaza Functions

All Buffets Listed Come with a Soda, Lemonade and Water Station

Southern Style BBQ | 34

Not available for wedding receptions

Grilled-To-Order Black Angus Hamburgers

Sautéed Mushrooms, Caramelized Onions, Brioche Buns, Cheeses, Toppings & Condiments

Grilled Chicken with Carolina BBQ Sauce ⊕

Pulled Pork Sandwiches with Poppyseed Slaw

Smoked Gouda Mac 'n Cheese with Ritz Crumble ♥

Apple & Walnut Salad ♥⊕

Romaine Lettuce, Shaved Red Onion, Green Apple, Walnut, Blue Cheese, Champagne Vinaigrette

Grilled Sweet Corn with Garlic Chive Butter ♥

Cornbread with Charred Corn Bits Topped with Whipped Honey Butter ♥

Mexi-Cali BBQ | 38

Not available for wedding receptions

Grilled Flank Steak with Honey-Chipotle Sauce ⊕

Grilled Lime Chicken ⊕

Mojo Bass ⊕

Spanish Kale Salad ♥⊕

Crispy Tortilla Strips, Black Beans, Pickled Red Onion, Cherry Tomato, Cotija Cheese, Avocado Vinaigrette

Mexican Style Corn Salad ♥⊕

Spanish Rice ✓⊕

Refried Pinto Beans ✓⊕

Corn & Flour Tortillas ✓

Corn Chips ⊕

Condiments: Salsa Roja, Guacamole, Pico de Gallo, Sautéed Onions & Peppers, Sour Cream, Shredded Cheese



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Welcome BBQs & Reception Buffets

Priced per Person, Minimum of 50 Adult Guests Maximum 140 for Plaza Functions

All Buffets Listed Come with a Soda, Lemonade and Water Station

California BBQ | 44

Smoked Tri-Tip with Chimichurri ⊕

Grilled Seasonal Market Fish with Pico de Gallo ⊕

Lemon Herbed Roasted Chicken ⊕

Evergreen Kale Salad ♥⊕

Cherry Tomatoes, Shaved Parmesan, Toasted Pine Nuts, Red Wine Vinaigrette

Orecchiette Pasta Salad ♥

Charred Grape Tomatoes, Grilled Broccoli, Feta Cheese, Olive Oil & White Balsamic Vinegar

Fresh Grilled Seasonal Vegetables ✓⊕

Roasted Red Potatoes ✓⊕

Sourdough Baguette & Herbed Butter ♥

Korean BBQ | 48

Beef Short Rib

Slow braised short ribs in a Smoked Paprika Maple Soy Sauce

Pork Bulgogi

Spicy Shrimp

Marinated Seared Shrimp in a Spicy Garlic Honey Sauce

Basmati Rice ♥⊕

Cucumber Salad ✓

Green Onion, Sesame Seed, Spicy Soy Vinaigrette

Vegetarian Stir Fry ♥

Soy-Ginger Marinated Tofu, Celery, Carrot, Red Onion, Bell Pepper

Green Salad ✓⊕

Mixed Greens, Cucumber, Red Onion, Tart Apple, Sweet & Tangy Dressing



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Build Your Own Buffet Dinners

All buffet dinners come with sodas, lemonade, assorted hot teas and coffee
46 | Person

SALADS

Salads Served Buffet Style | Choose One of the Following

Cucumber Salad ✓

Green Onion, Sesame Seed, Spicy Soy Vinaigrette

Spanish Kale Salad ♥⊕

Crispy Tortilla Strips, Black Beans, Pickled Red Onion, Cherry Tomato, Cotija Cheese, Avocado Vinaigrette

Apple & Walnut Salad ♥⊕

Romaine Lettuce, Shaved Red Onion, Green Apple, Walnut, Blue Cheese, Champagne Vinaigrette

Evergreen Kale Salad ♥⊕

Cherry Tomatoes, Shaved Parmesan, Toasted Pine Nuts, Red Wine Vinaigrette

Orecchiette Pasta Salad ♥

Charred Grape Tomatoes, Grilled Broccoli, Feta Cheese, Olive Oil & White Balsamic Vinegar

ACCOMPANIMENTS

Choose Two of the Following

Basmati Rice ♥⊕

Roasted Red Potatoes ✓⊕

Mexican Style Corn Salad ♥⊕

Fresh Grilled Seasonal Vegetables ✓⊕

Grilled Sweet Corn with Garlic Chive Butter ♥

Smoked Gouda Mac 'n Cheese with Ritz Crumble ♥

ENTRÉES

Choose Up to Three of the Following

Grilled-To-Order Black Angus Hamburgers

Smoked Tri-Tip with Chimichurri ⊕

Korean Beef Short Rib

Grilled Flank Steak with Honey-Chipotle Sauce ⊕

Grilled Chicken with Carolina BBQ Sauce ⊕

Lemon Herbed Roasted Chicken ⊕

Grilled Seasonal Market Fish ⊕

Mojo Bass ⊕

BREAD

Choose One of the Following

Sourdough Baguette & Herbed Butter ♥

Cornbread with Charred Corn Bits ♥

Brioche Buns (Served with Angus Burgers) ♥



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Family-Style Dinners

Items will be served on large platters to be passed at the table.
54 | Person

SALAD

Salads Served Individually | Choose One of the Following

Caprese Salad

Fresh Mozzarella, Heirloom Tomato, Basil Pesto, Balsamic Reduction

Seasonal Berry ♥⊕

Mixed Greens, Seasonal Berries, Feta Cheese, Toasted Almonds,
Roasted Garlic Vinaigrette

Baby Kale ♥⊕

Maple Glazed Pecans, Granny Smith Apples, Blue Cheese,
Honey Mustard Vinaigrette

Arugula ♥⊕

Orange Supremes, Beets, Goat Cheese, Toasted Pepita Seeds, Citrus Vinaigrette

ACCOMPANIMENTS

Choose Two of the Following

Sauteed Green Beans ✓⊕

Grilled Asparagus ✓⊕

Charred Broccolini ✓⊕

Roasted Fingerling Potatoes ✓⊕

Wild Rice Pilaf ♥⊕

Roasted Garlic Mashed Potatoes ♥⊕

ENTRÉES

Choose Up to Three of the Following

Sun-Dried Tomato & Asparagus Arancini ♥

Tofu Gnocchi ✓⊕

Pan-Seared Salmon with Sorrel Pesto ⊕

Tinga Poblana Roast Chicken ⊕

Rosemary Smoked Duck Breast with Cherry Port Reduction ⊕

Beef Filet with Herb Infused Demi-Glace ⊕

Rib Eye Au Poivre with Bordelaise Sauce ⊕

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LODGE

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Plated Dinners

All plated dinners come with sodas, lemonade, assorted hot teas and coffee
 priced per person | served with bread and herbed butter

SALADS

All plated dinners come with your choice of one of the following salads:

Caprese Salad ♥⊕

Fresh Mozzarella, Heirloom Tomato, Basil Pesto, Balsamic Reduction

Seasonal Berry ♥⊕

Mixed Greens, Mixed Berries, Feta Cheese, Toasted Almonds, Roasted Garlic Vinaigrette

Spinach & Baby Kale ♥⊕

Maple Glazed Pecans, Granny Smith Apples, Goat Cheese, Honey Mustard Vinaigrette

Arugula ♥⊕

Orange Supremes, Beets, Goat Cheese, Toasted Pepita Seeds, Citrus Vinaigrette

VEGETARIAN | 44

Tofu Gnocchi ✓⊕

Basil, Parsley, Lemon Zest, Wild Mushrooms, Toasted Pine Nuts, Basil Pesto

Roasted Carrot Risotto ♥⊕

Orange-Coriander Brine, Curry Honey Glaze, English Pea, Fennel,
Crispy King Trumpet Mushrooms

Sun-Dried Tomato & Asparagus Arancini ♥

Sautéed Spinach, Wild Mushroom, Toasted Pine Nut, Sofrito Sauce, Shaved Manchego Cheese

POULTRY | 48

Cornish Game Hen ⊕

Cauliflower Puree, Sautéed Kale, Herbed White Wine Demi-Glace

Tinga Poblana Roast Chicken ⊕

Cilantro Masa Dumpling, Cabbage

Rosemary Smoked Duck Breast ⊕

Whipped Potatoes, Sunflower Seed Gremolata, Charred Broccolini, Cherry Port Reduction



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Plated Dinners

All plated dinners come with sodas, lemonade, assorted hot teas and coffee

Priced Per Person. Served with Bread and Herbed Butter

BEEF | 52

Beef Filet ⊕

Horseradish Mashed Potatoes, Grilled Asparagus, Herb Infused Demi-Glace

Rib Eye Au Poivre ⊕

Roasted Fingerlings, Sautéed Mushrooms, Haricot Vert, Bordelaise Sauce

NY Strip Steak ⊕

Herb Au Gratin, Broccolini, Smoked Onion Cream Sauce

FISH | 53

Seared Halibut ⊕

Cilantro Wild Rice, Bok Choy, Chili's, Charred Scallions, Ginger Lime Sauce

Grilled Atlantic Salmon ⊕

Roasted Fingerling Potatoes, Asparagus, Roasted Garlic-Chive Beurre Blanc

Pan-Seared Sea Bass

Pearled Couscous, Sautéed Shiitakes, Green Beans, Chermoula

EXOTIC & GAME | 59

Minimum order of 10 Entrees

Venison Chop ⊕

Smashed Red Potatoes, Broccolini, Heirloom Baby Carrots, Guinness Demi-Glace

Herb Crusted Rack of Lamb ⊕

Roasted Root Vegetables, Red Wine Poached Figs, Rosemary Lamb Jus

CHILDREN'S MEALS

Macaroni & Cheese, Chicken Tenders, Sautéed Vegetables | 20

Children Portion of Plated Entrées, Family Style, & Buffet Pricing

Children Under 12 Discounted 50%



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Sweet Treat Platters

SMALL | LARGE

Serves 20 | Serves 50

Fresh Baked Chocolate Chip Cookies ♥

40 | 100

Fresh Baked Triple Chocolate Brownies ♥

40 | 100

Bavarian Cream Stuffed Churros ♥

40 | 100

Berry Bar ♥

45 | 110

Chocolate Covered Strawberries ♥⊕

150 | 375

Assorted Macaroons ♥

160 | 400

S'mores Available for Receptions ♥

60 | 120

*complimentary s'mores are included with welcome/rehearsal dinner BBQs



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Late Night Snacks

Served at 10pm in the Tavern

SMALL | LARGE

Serves 20 | Serves 50

Fresh Vegetable Tray ♥⊕

Carrots, Snap Peas, Cauliflower, Broccoli, Tomatoes, Celery, Cucumbers,
Green Goddess Dressing & French Onion Dip

60 | 150

Mediterranean Platter ♥

Grilled Asparagus, Charred Artichoke Hearts, Cauliflower, Bell Peppers,
Roasted Red Pepper Hummus, Whipped Feta, Toasted Pita Points

75 | 185

California Cheese Board ♥

Selection of Cheeses, Fresh Berries, Red Onion Marmalade, Honey & Artisan Crackers

135 | 335

Charcuterie Board

Chef's Selection of Sliced Cured Meats, Cornichons, Crostinis,
Pickled Golden Raisin Mostarda

135 | 335

Cheese Quesadillas and Chips ♥ | 7

Salsa, Guacamole & Sour Cream

Macaroni & Cheese ♥ | 7

Spinach Dip and Chips ⊕ | 8

Chicken Tenders with Dipping Sauces | 10



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Y O S E M I T E

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Wine

Price is shown per bottle. Pricing is subject to current wine list selections.
For those wishing to provide their own wine, there is a 20 dollar per bottle corkage fee.
Wine may also be selected from the Tavern menu, a 20 percent discount will be applied.

Sparkling Wine

Zardetto Prosecco | 30
Brut, Conegliano, Italy

Mas Fi Cava | 26
Brut, Cava, Spain

Francois Montand
Sparkling Rosé | 39
Brut Rosé, France

White Wine

Sean Minor 4Bears Chardonnay | 28
Central Coast, California

Pali Chardonnay | 42
California

Sean Minor 4Bears
Sauvignon Blanc | 28
California

Ancient Peaks Sauvignon Blanc | 42
Paso Robles, California

One Stone Rosé | 32
Paso Robles, California

Red Wine

Sean Minor 4Bears Pinot Noir | 28
California

Claiborne & Churchill Pinot Noir | 36
Edna Valley, California

Ancient Peaks Cabernet Sauvignon | 42
Paso Robles, California

Sean Minor 4Bears
Cabernet Sauvignon | 28
Paso Robles, California

One Stone
Cabernet Sauvignon | 32
Paso Robles, California

Borsao Berola | 29
Spain



Prices do not reflect a 22% service fee and 7.25% tax

Beer List

BY THE KEG

These beers are sold by the Keg & There are normally 120 16oz glasses in a 15 gallon Keg

450 | Keg

- Coors Banquet
- Coors Light
- Budweiser
- Bud Light
- Michelob Ultra
- Pabst Blue Ribbon
- Miller Genuine Draft

650 | Keg

- Kona Longboard Lager
- Firestone 805 Blonde
- Modelo Especial
- Firestone Pivo Pilsner
- Lagunitas Pilsner
- Heineken (13 gals)
- Rogue Dead Guy Amber Ale
- Sierra Nevada Pale Ale
- Stone Ruination IPA
- Dust Bowl Hops of Wrath IPA
- Stone IPA
- Bear Republic Racer 5 IPA
- Lagunitas IPA
- Lost Coast Great White
- Blue Moon Belgian White
- Hangar 24 Orange Wheat
- Widmer Bros. Hefeweizen
- Deschutes Porter
- Lost Coast 8 Ball Stout
- Lost Coast Downtown Brown

BY THE BOTTLE

These beer are sold by bottle & charged based on consumption

5 | Bottle

- Coors Banquet
- Coors Light
- Budweiser
- Bud Light

6 | Bottle

- Stella Artois
- Indigency Hard Apple Cider
- Indigency Blackberry Cider

SPECIALTY REQUESTS

Please let us know as soon as possible if you have any specialty beer requests not listed

ALL ALCOHOL SELECTIONS

Due 6 weeks before the Event Date

BY THE CASE

These beers are sold by the case & charged based on the number of cases ordered

84 | Case
24 Bottles Included

- Coors Light
- O'Doul's NA

120 | Case
24 Bottles Included

- Deschutes Mirror Pond Pale Ale
- Sierra Nevada Pale Ale
- Drake's Pale Ale
- Lagunitas IPA
- Stone IPA
- Stone Delicious IPA
- Sierra Nevada Torpedo
- Drakes IPA
- Drake's Denogginizer Double IPA
- Dust Bowl Hops of Wrath IPA
- Track 7 IPA
- Bear Republic Racer 5 IPA
- Lost Coast Indica IPA
- Firestone Walker 805 Blonde
- Deschutes Black Butte Porter
- Lost Coast 8 Ball Stout
- Blue Moon Belgian White
- Shock Top
- Widmer Bros. Hefeweizen
- Hangar 24 Orange Wheat
- Alaskan Amber
- Fat Tire Amber
- Lost Coast Downtown Brown
- Firestone Walker Pivo Pilsner



Prices do not reflect a 22% service fee and 7.25% tax

Beer selection based on availability,

Spirits & Bar Packages

PRICED PER DRINK

	HOUSE 9	PREMIUM 12	SUPER PREMIUM 14
WHISKEY	Jim Beam	Crown Royal Maker's Mark Jameson	Knob Creek Bulliet
SCOTCH	Dewar's	Johnny Walker Black	Balvenie 12 yr Glenfiddich 12 yr
GIN	Gordon's	Tanqueray	Bombay Sapphire Bombay Dry
VODKA	Smirnoff	Ketel One Absolut	Belvedere Grey Goose
RUM	Bacardi Silver	Captain Morgan Malibu	Captain Morgan Private Stock
BRANDY	Paul Masson VS	Courvoisie	Hennessey
TEQUILA	Cimarron	Sauza Hornitos Cazadores	Patron Silver Herradura
LIQUEURS	Kahlua Peach Schnapps	Baileys Godiva	Grand Marnier Amaretto Disaronno

UNLIMITED BAR PACKAGES

LEVEL I 65

Includes 2 wines at the tables
and up to 4 wines at the bar

(2) Microbrewed Kegs

Full Unlimited Premium Bar
(No Shots)

LEVEL II 70

Includes Level I Tier
Plus the Addition of:

Champagne Toast

LEVEL III 80

Includes Level II Tier
Plus the Additional of:

Shots allowed



Prices do not include 150 dollar bar set-up fee and 40 dollar per hour bartender fee

*Bar set-up and bartender hourly fee waived for unlimited bar packages

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