



GROUP CATERING MENU

Table of Contents

Breakfast Buffets	1	Family Style	12
Breakfast Additions	2	Plated Dinner	13
Grab & Go Breakfast	3	Sweet Treat Platter Add-Ons	14
Group Platters	4	Late Night Snacks	15
Platters & Boards	5	Bar Packages	16
Passed Hors D'Oeuvres	6	Wine List	17
Trail Lunch	7	Beer List	18
Buffets	8-11	Spirits List	19

Breakfast Buffets

Includes coffee, selection of hot teas, orange juice, cranberry juice.

Priced per person, 30 person minimum.

LIGHT

12

FRESH FRUIT

(VN|GF)

ASSORTED MUFFINS

(V)

CONTINENTAL

18

FRESH FRUIT

(VN|GF)

ASSORTED PASTRIES

muffins, croissants, danishes, bagels (V)

ASSORTED CEREALS & GRANOLA

(V)

PLAIN & FRUIT YOGURTS

(V)

FRESH START

22

GREEK YOGURT PARFAIT STATION

(V)

HOUSE-MADE GRANOLA

(V)

HARD-BOILED EGGS

(V)

HEARTY GRAIN BOWL

farro, quinoa, spinach, blueberries, maple drizzle (VN)

FRESH FRUIT

(VN|GF)

ASSORTED CEREALS & GRANOLA

(V)

SUNRISE

26

ASSORTED PASTRIES

muffins, croissants, danishes, bagels (V)

EGG SCRAMBLE

fresh herbs, cheddar cheese, peppers, onions, scallions (V)

HOUSE MADE BISCUITS

peppercorn sage gravy

CRISPY APPLEWOOD SMOKED BACON

(GF)

CHICKEN APPLE SAUSAGE

(GF)

HOME FRIES

(V)

FRESH FRUIT

(VN|GF)

ASSORTED CEREALS & GRANOLA

(V)

SIERRA

28

ASSORTED PASTRIES

muffins, croissants, danishes, bagels (V)

FRENCH TOAST CASSEROLE

apples, rum-plumped raisins (V)

FRITTATA

goat cheese, sundried tomato, fresh herb (V)

CRISPY APPLEWOOD SMOKED BACON

(GF)

CHICKEN APPLE SAUSAGE

(GF)

HOME FRIES

(V)

FRESH FRUIT

(VN|GF)

ASSORTED CEREALS & GRANOLA

(V)

Breakfast Additions

Includes coffee, selection of hot teas, orange juice, and cranberry juice.

Priced per person. All buffets require a 30 person minimum.

MANGO BERRY SALAD 6
seasonal berries, fresh mint, passion fruit
lime dressing (VN | GF)

OMELET ACTION STATION 12
bacon, ham, cheddar cheese, mushrooms,
tomatoes, peppers, onions, spinach (GF)

AVOCADO TOAST PLATTER 8
toasted sourdough, avocado spread, herbed tofu
ricotta, cherry tomato, arugula (VN)

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 (V)

HOUSE-MADE CINNAMON ROLLS 6
(V)

BACON & SCRAMBLED EGGS 6
(GF)

MIMOSAS 40
orange, cranberry, pineapple, grapefruit juice
serves 6 people

BLOODY MARY STATION 140
celery, horseradish, pickled vegetables, olives,
hot sauce, limes
serves 20 people

IRISH COFFEE 140
bailey's irish cream, fresh whipped cream
serves 20 people

Grab & Go Breakfast

BURRITO

10

egg, potato, cheese, bacon
can be made without bacon

SANDWICH

12

HAM & EGG BAGEL

country ham, egg, provolone

SAUSAGE & EGG CIABATTA

sausage, egg, hickory smoked cheddar

IMPOSSIBLE SAUSAGE & EGG MUFFIN

impossible sausage, egg

MUFFIN

3

blueberry, banana nut, double chocolate,
triple berry, lemon cranberry, apple cinnamon

ADDITIONAL

FRESH FRUIT CUP

8

cantaloupe, pineapple, grapes

YOGURT & GRANOLA PARFAIT

12

SIMPLY JUICE

4.50

fruit punch, apple, raspberry lemonade, lemonade,
orange, cranberry, watermelon

Group Platter Options

Choose 3 Options for the whole group, minimum of 10 people.

24 | Person

FRESH BERRY PARFAIT

house made granola, berries, greek yogurt, honey drizzle (V)

KOREAN CHICKEN SLIDERS

grilled chicken thigh, kimchi, honey gochujang aioli, hawaiian sweet roll

FOCACCIA BREAKFAST SLIDERS

fried egg, applewood smoked bacon, arugula, roasted garlic aioli, gouda, tomato chutney

AVOCADO TOAST

toasted sourdough, avocado spread, herbed tofu ricotta, cherry tomato, arugula (VN)

BREAKFAST BURRITOS

bacon, scrambled eggs, roasted corn, salsa roja , cotija cheese, green onion, parsley

MEDITERRANEAN PLATTER

grilled artichoke hearts, marinated olives, cauliflower, bell peppers, roasted red pepper hummus, pita toast points

GRAVLAX PLATTER

smoked salmon, capers, shallots, herbed cream cheese, mini bagels

CHARCUTERIE BOARD

selection of cured meats, golden raisin mostarda, cornichons, crostinis

FRESH FRUIT PLATTER

(V | GF)

CHEESE BOARD

selection of cheeses, berries, red onion marmalade, artisan crackers (V)

FRESH VEGETABLE PLATTER

carrots, peppers, cauliflower, broccoli, tomatoes, celery, cucumbers, ranch, green goddess dressing (V | GF)

MEETING SNACKS & BEVERAGE SERVICE

16

all day beverage service plus
sweet and savory treats

BEVERAGE SERVICE

11

all day coffee, water, tea
lemonade and soft drinks

MIMOSA BAR

40

orange, cranberry, pineapple,
grapefruit juice
serves 6 people

Platters & Boards

Small Serves 20 | Large Serves 50

SEASONAL VEGETABLE PLATTER

60 | 150

vegetables, herb scented yogurt, chipotle ranch (V)

FRESH FRUIT TRAY

60 | 150

(VN|GF)

MEDITERRANEAN PLATTER

75 | 185

grilled asparagus, charred artichoke hearts,
cauliflower, bell peppers, roasted red pepper hummus,
whipped feta, toasted pita points (V)

CALIFORNIA CHEESE BOARD

135 | 335

selection of cheeses, berries, red onion marmalade,
honey, artisan crackers (V)

CHARCUTERIE BOARD

135 | 335

chef's selection of sliced cured meats, cornichons,
crostinis, pickled golden raisin mostarda

Passed Hors D'Oeuvres

groups of 50 – 100 choose up to three

groups of 100+ choose up to four

1 Hour | 18 Per Person

1.5 Hour | 20 Per Person

COLD

GOAT CHEESE STUFFED STRAWBERRY

blueberry lavender goat cheese, toasted pistachio, dried mint, strawberry gastrique (V | GF)

CALIFORNIA ROLL

rice, nori, cucumber, avocado, crab, unagi sauce (GF)

TEQUILA INFUSED SHRIMP CEVICHE

chili oil, micro cilantro, brined radish (GF)
wild mushroom ceviche substitution available

MEDITERRANEAN TART

red pepper hummus, olive tapenade, cucumber cup (VN | GF)

SMOKED FILET OF BEEF PHYLLO CUPS

shaved smoked beef, horseradish chive cream, arugula, shallots, fried capers

SPINACH PUFF

creamed spinach, fried artichoke, feta, puff pastry cup (V)

SHOYU AHI TUNA SPOON

wakame, macadamia nuts, sesame oil, scallion, red onion (GF)

STONE FRUIT BRUSCHETTA

herb ricotta, pickled lychee, hazelnuts (V)

HOT

STUFFED MUSHROOMS

arborio kale stuffing, pistachio panko bread crumb (VN)

CHIPOTLE BBQ PULLED PORK CROSTINI

poppy seed dressing, micro slaw, pretzel crostini

TUSCAN ROLL

prosciutto, herb pesto, whipped feta, puff pastry
available without prosciutto

COCONUT ALMOND PRAWNS

ginger passion fruit dipping sauce

ELK MEATBALLS

bourbon barbeque sauce

MINI CRAB CAKES

poblano aioli, pickled peppers, cilantro

VEGAN SAMOSAS

agave cashew sauce (VN | GF)

ARANCINI WITH TRUFFLE AIOLI

risotto, pecorino romano, fresh herbs (V)

Trail Lunch

Includes choice of sandwich or salad, fresh fruit, bag of chips,
and nut/gluten free dessert.

22 | Person
Individually Bagged

SANDWICH

ROAST TURKEY

provolone cheese, cranberry mostarda on
whole grain bread

SMOKED TRI-TIP

smoked cheddar cheese, caramelized onion
balsamic jam on baguette

FOCACCIA

fresh mozzarella, roasted red pepper, caramelized
onion balsamic jam

PB&J

creamy peanut butter, strawberry jam on
whole grain bread

ADD ON

FRESH FRUIT CUP	8
-----------------	---

YOGURT & GRANOLA PARFAIT	12
--------------------------	----

HARD BOILED EGG	1
-----------------	---

SALAD

CRANBERRY PECAN CHICKEN SALAD

onion, celery, parsley, honey mustard mayo

SOUTHWEST TUNA SALAD

sweet corn, black beans, red pepper, cilantro,
chipotle mayo

KALE SALAD

farro, cotija cheese, cranberry,
lime vinaigrette

GRAIN SALAD

farro, quinoa, almond, currant, golden raisin,
blue cheese apple cider vinaigrette

CURRY CHICKPEA SALAD

carrot, golden raisin, cilantro

PESTO PASTA SALAD

bow tie pasta, basil pesto, sundried tomato,
fresh mozzarella

Buffets

Includes soda, lemonade, water, assorted hot tea and coffee station.

Priced per person, minimum of 30 adults

SOUTHERN STYLE

34

GRILLED-TO-ORDER

BLACK ANGUS HAMBURGERS

cheese, sautéed mushroom, caramelized onion, brioche bun, toppings, condiments

GRILLED CHICKEN

carolina BBQ sauce (GF)

PULLED PORK SANDWICHES

poppy seed slaw

SMOKED GOUDA MAC 'N CHEESE

ritz crumble (V)

APPLE & WALNUT SALAD

romaine lettuce, shaved red onion, green apple, walnut, blue cheese, champagne vinaigrette (V)

GRILLED SWEET CORN

garlic chive butter (V)

CORNBREAD

charred corn bits, whipped honey butter (V)

SANDWICH & WRAP

26

TURKEY AVOCADO CLUB

turkey, bacon, avocado, lettuce, tomato on sourdough

VEGGIE FOCACCIA

balsamic roasted seasonal veggies, vegan sundried tomato aioli

CHICKEN RANCH WRAP

grilled chicken, bacon, lettuce, tomato, onion, ranch in spinach wrap

GARDEN SALAD

mixed greens, citrus vinaigrette (VN)

MACARONI SALAD

(V)

BISTRO BUFFET

52

NEW YORK STRIP

cabernet demi-glace (GF)

ROAST FREE RANGE CHICKEN

lemon thyme demi-glace (GF)

KING SALMON

valencia orange beurre blanc (GF)

HERBED MASHED YUKON GOLD POTATO

(V | GF)

GREEN BEANS

mushrooms, roasted garlic (VN | GF)

SCARLET KALE SALAD

tarragon, fennel, herbs, parmesan, meyer lemon dressing (V | GF)

DINNER ROLLS

herb butter (V)

BACKYARD BBQ

35

SMOKED BEEF TRI TIP

with chimichurri sauce (GF)

LEMON PEPPER CHICKEN

(GF)

SEASONAL ROASTED VEGETABLES

(VN | GF)

GOUDA MAC & CHEESE

(V)

VEGGIE SLAW

(V | GF)

SPANISH RICE

(VN | GF)

Prices do not reflect a 2% service fee and current sales tax. A gratuity of 20% is recommended.
V vegetarian | VN vegan | GF gluten free

Buffets

Includes soda, lemonade, water, assorted hot tea and coffee station.

Priced per person, minimum of 30 adults

CALIFORNIA BBQ

44

SMOKED TRI-TIP

chimichurri (GF)

GRILLED SEASONAL MARKET FISH

pico de gallo (GF)

LEMON HERBED ROASTED CHICKEN

(GF)

KALE SALAD

cherry tomato, shaved parmesan, toasted pine nut, red wine vinaigrette (GF)

ORECCHIETTE PASTA SALAD

charred grape tomato, grilled broccoli, feta, olive oil, white balsamic vinegar (V)

GRILLED SEASONAL VEGETABLES

(GF)

ROASTED RED POTATOES

(VN)

SOURDOUGH BAGUETTE

herb butter (V)

KOREAN BBQ

52

BEEF SHORT RIB

smoked paprika maple soy sauce (GF)

PORK BULGOGI

(GF)

SPICY SHRIMP

spicy garlic honey sauce (GF)

BASMATI RICE

(VN | GF)

CUCUMBER SALAD

green onion, sesame seed, spicy soy vinaigrette (VN)

VEGETARIAN STIR FRY

soy-ginger marinated tofu, celery, carrot, red onion, bell pepper (VN)

GREEN SALAD

mixed greens, cucumber, red onion, tart apple, sweet & tangy dressing (VN | GF)

MEXI-CALI BBQ

36

GRILLED FLANK STEAK

honey chipotle sauce (GF)

GRILLED LIME CHICKEN

(GF)

MOJO SEA BASS

(GF)

SPANISH KALE SALAD

crispy tortilla strips, black beans, pickled red onion, cherry tomato, cotija, avocado vinaigrette (V | GF)

MEXICAN STYLE CORN SALAD

(V)

SPANISH RICE

(VN | GF)

REFRIED PINTO BEANS

(GF)

CORN & FLOUR TORTILLAS

(V)

CORN CHIPS

(VN)

CONDIMENTS

salsa roja, guacamole, pico de gallo, sautéed onion, sautéed pepper, sour cream, shredded cheese (V)

Build Your Own Buffet

Includes soda, lemonade, water, assorted hot tea and coffee station.
Priced per person, minimum of 30 adults

48 | Person

BREAD

choose one

SOURDOUGH BAGUETTE

herb butter (V)

CORNBREAD

charred corn bits (V)

SALADS

served buffet style | choose one

CUCUMBER SALAD

green onion, sesame seed,
spicy soy vinaigrette (VN | GF)

SPANISH KALE SALAD

crispy tortilla strips, black beans, pickled red onion,
cherry tomato, cotija, avocado vinaigrette (V | GF)

APPLE & WALNUT SALAD

romaine lettuce, shaved red onion, green apple,
walnut, blue cheese, champagne vinaigrette (V | GF)

BABY KALE SALAD

cherry tomatoes, shaved parmesan, toasted pine
nuts, red wine vinaigrette (V | GF)

ORECCHIETTE PASTA SALAD

charred grape tomatoes, grilled broccoli, feta,
olive oil, white balsamic vinegar (V)

ENTRÉES

choose three

SMOKED TRI-TIP

chimichurri (GF)

GRILLED FLANK STEAK

honey-chipotle sauce (GF)

GRILLED CHICKEN

carolina BBQ sauce (GF)

LEMON HERBED ROASTED CHICKEN

(GF)

GRILLED SEASONAL MARKET FISH

(GF)

MOJO SEA BASS

(GF)

ACCOMPANIMENTS

choose two

BASMATI RICE

(VN | GF)

ROASTED RED POTATOES

(VN | GF)

MEXICAN STYLE CORN SALAD

(V)

FRESH GRILLED SEASONAL VEGETABLES

(VN | GF)

GRILLED SWEET CORN

garlic chive butter (V | GF)

SMOKED GOUDA MAC 'N' CHEESE

ritz crumble (V)

Family-Style

Items will be served on large platters to be passed at the table.
Includes sodas, lemonade, assorted hot teas and coffee. Served with bread.
Priced per person, minimum of 20 adults

54 | Person

SALADS

choose one | served individually

BABY KALE

maple glazed pecans, granny smith apples,
blue cheese, honey mustard vinaigrette (V | GF)

ARUGULA

orange supremes, beets, goat cheese,
toasted pepita seeds, citrus vinaigrette (V | GF)

CAPRESE SALAD

mozzarella, heirloom tomato, basil pesto,
balsamic reduction (V | GF)

SEASONAL BERRY

mixed greens, berries, feta, toasted almonds,
roasted garlic vinaigrette (V | GF)

ENTRÉES

choose three

SUN-DRIED TOMATO &
ASPARAGUS ARANCINI
(V)

PAN-SEARED SALMON
sorrel pesto (GF)

TINGA POBLANA ROAST CHICKEN
(GF)

SMOKED TRI-TIP
(GF)

NEW YORK STRIP
(GF)

ACCOMPANIMENTS

choose two

SAUTEED GREEN BEANS
(VN | GF)

GRILLED ASPARAGUS
(VN | GF)

CHARRED BROCCOLINI
(VN | GF)

ROASTED FINGERLING POTATOES
(VN | GF)

WILD RICE PILAF
(VN | GF)

ROASTED GARLIC MASHED POTATOES
(V | GF)

Plated Dinners

Includes sodas, lemonade, assorted hot tea and coffee station.

Priced per person, max 150 people

SALADS

CAPRESE SALAD

mozzarella, heirloom tomato, basil pesto, balsamic reduction (V|GF)

SEASONAL BERRY

mixed greens, berries, feta, toasted almonds, roasted garlic vinaigrette (V|GF)

SPINACH & BABY KALE

maple glazed pecans, granny smith apples, goat cheese, honey mustard vinaigrette (V|GF)

ARUGULA

orange supremes, beets, goat cheese, toasted pepita seeds, citrus vinaigrette (V|GF)

VEGETARIAN

TOFU GNOCCHI

44

basil, parsley, lemon zest, wild mushrooms, toasted pine nuts, basil pesto (VN|GF)

ROASTED CARROT RISOTTO

44

orange-coriander brine, curry honey glaze, english pea, fennel, crispy king trumpet mushrooms (V)

SUN-DRIED TOMATO &

44

ASPARAGUS ARANCINI

sautéed spinach, wild mushroom, toasted pine nut, sofrito sauce, shaved manchego (V)

RATATOUILLE

44

creamy goat cheese polenta, zucchini, yellow squash, eggplant, red pepper, herb (V|GF)

FISH

SEARED MAHI

55

cilantro wild rice, bok choy, chilis, charred scallions, ginger lime sauce (GF)

GRILLED ATLANTIC SALMON

49

roasted fingerling potatoes, asparagus, roasted garlic-chive beurre blanc

PAN-SEARED SEA BASS

55

pearled couscous, sautéed shiitakes, green beans, chermoula (GF)

BEEF

NEW YORK STRIP

54

horseradish mashed potatoes, grilled asparagus, herb infused demi glace (GF)

TRI-TIP

52

roasted fingerlings, sautéed mushrooms, haricot vert, bordelaise sauce (GF)

HANGER STEAK

43

herb au gratin, broccolini, smoked onion cream sauce (GF)

*Additional beef selections available at market price.
Please ask coordinator for details.*

CHILDREN

CHICKEN TENDERS

20

mac & cheese, sautéed vegetables

*Age 3-12 can order children's portion of
an adult entrée at a 50% discount.*

POULTRY

CORNISH GAME HEN

48

cauliflower purée, sautéed kale, herbed white wine demi-glace (GF)

TINGA POBLANA ROAST CHICKEN

48

cilantro masa dumpling, cabbage (GF)

HERBED CHICKEN BREAST

48

roasted red mashed potatoes, broccolini, garlic herb butter (GF)

Sweet Treat Platter Add-Ons

Serves 20 | Serves 50

FRESH BAKED CHOCOLATE CHIP COOKIES

40 | 100

(V)

CHOCOLATE COVERED STRAWBERRIES

150 | 375

(VN|GF)

FRESH BAKED TRIPLE CHOCOLATE BROWNIES

40 | 100

(V)

ASSORTED MACAROONS

160 | 400

(V)

BAVARIAN CREAM STUFFED CHURROS

75 | 185

(V)

BERRY BAR

55 | 135

(V)

PRIVATE S'MORES STATION

60 | 120

(VN|GF)

Late Night Snacks

Served at 10pm in the Tavern

Serves 20 | Serves 50

SEASONAL VEGETABLE TRAY

60 | 150

seasonal vegetables, herb scented yogurt,
chipotle ranch (VN|GF)

MACARONI & CHEESE

8

(V)

MEDITERRANEAN PLATTER

75 | 185

grilled asparagus, charred artichoke hearts,
cauliflower, bell peppers, roasted red pepper
hummus, whipped feta, toasted pita points (V)

SPINACH DIP & CHIPS

9

(V)

CALIFORNIA CHEESE BOARD

135 | 335

selection of cheeses, berries, red onion
marmalade, honey, artisan crackers (V)

TATOR TOT & TOPPINGS BAR

10

(V)

CHARCUTERIE BOARD

135 | 335

sliced cured meats, cornichons, crostinis,
pickled golden raisin mostarda

CHICKEN TENDERS

12

dipping sauces

Consumption Based or Cash Bar

1,000 | minimum spend

price does not include 150 bar setup fee or 50 per hour bartender fee

Beer and Wine Only Package

20 person minimum

priced per person for up to 2 Hours | additional Hour \$15 per person | max 6 hours
bar set up fee and bartender hourly fee waived

LEVEL I | 40

select (4) wine options
select (2) beer options

LEVEL II | 45

includes level I tier
champagne toast

Full Bar Packages

30 person minimum

priced per person for up to 2 hours | additional hour \$15 per person | max 6 hours
bar set up fee and bartender hourly fee waived

LEVEL I | 50

select (4) wine options
select (2) beer options
unlimited premium bar
(no shots)

LEVEL II | 55

includes level I tier
champagne toast

LEVEL III | 65

includes level II tier
shots allowed

Prices do not reflect a 2% service fee and current sales tax. A gratuity of 20% is recommended.
Does not include \$150 bar set-up fee and \$50 per hour bartender fee, waived for Unlimited Bar Packages.
Exact liquor subject to change.

Wine List

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 opened corkage fee.

Wine may also be selected from the Tavern menu, a 20 percent discount will be applied.

SPARKLING

ZARDETTO PROSECCO | 30
Brut, Conegliano, Italy

MAS FI CAVA | 26
Brut, Cava, Spain

FRANCOIS MONTAND SPARKLING ROSÉ | 39
Brut Rosé, France

WHITE

SEAN MINOR 4BEARS
CHARDONNAY | 28
Central Coast, California

PALI CHARDONNAY | 42
California

SEAN MINOR 4BEARS
SAUVIGNON BLANC | 28
Paso Robles, California

ANCIENT PEAKS
SAUVIGNON BLANC | 42
Paso Robles, California

ONE STONE ROSE | 32
Paso Robles, California

RED

SEAN MINOR 4BEARS
PINOT NOIR | 28
Central Coast, 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 2% service fee and current sales tax. A gratuity of 20% is recommended.

Does not include \$150 bar set-up fee and \$50 per hour bartender fee, waived for Unlimited Bar Packages.
wine selections based on availability.

Beer List

All alcohol selections are due 6 weeks before the event date.

Priced per keg or case; one case includes 24 bottles.

<i>KEG</i>	<i>CASE</i>	<i>BOTTLE</i>
450 Coors Coors Light Budweiser Bud Light Michelob Ultra Pabst Blue Ribbon	84 Coors Light O'Doul's NA	5 Coors Budweiser
650 Kona Longboard Firestone 805 Lager Modelo Especial Firestone Pivo Pils Lagunitas Pilsner Heineken (13 gals) Rogue Dead Guy Amber 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 Hanger 24 Orange Wheat Widmer Bros. Hefeweizen Deschutes Porter Lost Coast 8 Ball Stout Lost Coast Downtown Brown	120 Deschutes Mirror Pond Pale Ale Sierra Nevada Pale Ale Drakes Pale Ale Lagunitas IPA Stone IPA Stone Delicious IPA Sierra Nevada Torpedo Drakes IPA Drakes Denogginizer Imperial IPA Dust Bowl Hops of Wrath Track 7 IPA 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 Hanger 24 Orange Wheat Alaskan Amber Fat Tire Amber Lost Coast Downtown Brown Firestone Walker Pivo Pilsner	6 Stella Artois Indigeny Hard Apple Cider Indigeny Blackberry Cider

Prices do not reflect a 2% service fee and current sales tax. A gratuity of 20% is recommended.

Does not include \$150 bar set-up fee and \$50 per hour bartender fee, waived for Unlimited Bar Packages.

Beer selections based on availability.

Spirits List

Alcohol selections are due 6 weeks before the event date

Priced per drink

	<i>HOUSE 11</i>	<i>PREMIUM 15</i>	<i>SUPER PREMIUM 18</i>
<i>WHISKEY</i>	Jim Beam	Crown Royal Maker's Mark Jameson	Knob Creek Buliet
<i>SCOTCH</i>	Dewar's	Johnny Walker Black	Balvenie 12 yr Glenfiddich 12 yr
<i>GIN</i>	Gordon's	Tanqueray	Bombay Sapphire Bombay Dry
<i>VODKA</i>	Smirnoff	Ketel One Absolut	Belvedere Grey Goose
<i>RUM</i>	Bacardi Silver	Captain Morgan Malibu	Captain Morgan Private Stock
<i>BRANDY</i>	Paul Masson VS	Courvoisier	Hennessey
<i>TEQUILA</i>	Cimarron	Sauza Hornitos Cazadores	Patron Silver Herradura
<i>LIQUEURS</i>	Kahlua Peach Schnapps	Baileys Godiva	Grand Marnier Amaretto Disaronno

Prices do not reflect a 2% service fee and current sales tax. A gratuity of 20% is recommended.

Does not include \$150 bar set-up fee and \$50 per hour bartender fee, waived for Unlimited Bar Packages.

Exact liquor subject to change.