



# GROUPS & MEETINGS CATERING MENU



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# BREAKFAST BUFFETS



# BREAKFAST BUFFETS

## LIGHT BREAKFAST | 10

Whole & Fresh Sliced Fruit ✓⊕  
Assorted Muffins ♥

## SUNRISE BUFFET | 25

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

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

♥ = vegetarian ✓ = vegan ⊕ = gluten free

**8:30am - 10:30am**

All Breakfast Buffets are Served with Milóne Regular & Decaf Coffees, Selection of Hot Teas,  
Orange Juice, Cranberry Juice

Priced Per Person. All Buffets Require a 30 Person Minimum (unless otherwise noted)

# BREAKFAST ADDITONS

## 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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**8:30am - 10:30am**

Priced Per Person | All Buffets Require a 30 Person Minimum

# PLATTERS & HORS D'OEUVRES



# GROUP PLATTER OPTIONS

## 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,  
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, Assortment of Seasonal Berries  
Serves 6 people

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Choose 3 Options for the Whole Group • Minimum Order of 10 People Required  
25 | Person

# PLATTERS & BOARDS

Small | Serves 20

Large | Serves 50

## FRESH VEGETABLE TRAY

Carrots, Snap Peas, Cauliflower, Broccoli,  
Tomatoes, Celery, Cucumbers,  
Green Goddess Dressing & French Onion Dip ✓⊕  
60 | 150

## FRESH FRUIT TRAY

Fresh Cut Fruit ♥✓⊕  
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

## 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 ♥

Crostini, 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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1 Hour Cocktail Reception | 18 OR 1.5 Hour Long Cocktail Reception | 20  
arties of 50 – 100, Choose Up to Three Passed Hors D'oeuvres

Parties Greater Than 100 May Choose Four

Priced Per Person

**LUNCH BUFFETS,  
MEETING SNACKS,  
TRAIL LUNCH**



# LUNCH BUFFETS

## SANDWICH AND WRAP BUFFET | 26

### Assorted Sandwiches and Wraps

- Turkey Avocado Club on Sourdough
- Roasted Veggie on Focaccia
- Chicken Ranch Wrap

### Garden Salad ✓

Mixed Greens with Citrus Vinaigrette

### Macaroni Salad ♥

## BACKYARD BBQ | 35

### Smoked Beef Tri Tip with Chimichurri Sauce ⊕

### Lemon Pepper Chicken ⊕

### Seasonal Roasted Veggies ✓⊕

### Gouda Mac and Cheese ♥

### Veggie Slaw ♥⊕

### Potato Salad ♥⊕

## MEXICAN FIESTA BBQ | 32

### Marinated Carne Asada ⊕

### Chicken Tinga ⊕

### Guajillo Pineapple Cauliflower ✓⊕

### Spanish Rice ♥⊕

### Borracho Beans ⊕

### Hard Taco Shells or Flour Tortillas

### Pico de Gallo ✓⊕

### Cotija Cheese ♥⊕

### Sour Cream ♥⊕

### Fresh Fried Chips ♥

## WAPAMA PICNIC | 32

### Choice of Cheese Board, Charcuterie Board, or Half Cheese Half Charcuterie Board & Crudite Platter

Hummus and Spinach Artichoke Dip ♥

### Pinwheel Sandwich Platter

Lemon Pesto Turkey, Roasted Veggie, Roast Beef, Herbed Goat Cheese

### Strawberry Cucumber Salad

### Choose 2 of the Following:

- Strawberry Tomato Jam Canape, Smoked Pineapple, Mint ✓
- Pickled Watermelon, Feta, Balsamic Reduction, Micro Cilantro ♥
- Whipped Beet Goat Cheese Phyllo Cup with Beets, Orange Segments, Crushed Walnuts ♥

## DESSERT | 2

## CHOOSE 1 FOR THE WHOLE GROUP

### Caramel Swirl Brownies ♥

### Chocolate Chip Cookies ♥

### Churros ♥

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Priced per Person, Minimum of 15 Adult Guests

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

# TRAIL LUNCH

## SANDWICHES & WRAPS

### Turkey Avocado Club

Oven Roasted Turkey, Bacon, Cheddar Cheese, Arugula, Sundried Tomato Aioli, Wheat Bread

### Italian Sub

Olive Tapenade, Mortadella, Capicola, Italian Salami, Provolone Cheese, Focaccia Bread

### Chicken Caesar Wrap

Grilled Chicken, Romaine Lettuce, Cherry Tomato, Caesar Dressing, Flour Tortilla

### Ham & Cheese

Black Forest Ham, Cheddar Cheese, Spinach, Honey Mustard, Wheat Bread

### PB&J ♥

Natural Peanut Butter, Organic Strawberry Jam, Whole Wheat Bread

## SALADS

### Green Goddess Salad ✓⊕

Mixed Greens, Cherry Tomato, Bell Pepper, Cucumber, Green Goddess Dressing

### Potato Salad ♥⊕

Smoked Red Potato, Celery, Red Onion, Scallions, Mayonnaise, Dijon Mustard, Apple Cider Vinegar, Paprika, Celery Seed

### Vegetable Tray ♥⊕

Celery, Bell Pepper, Cherry Tomato, Carrot, Dill Ranch

## ADD-ONS

### Berry Parfait ♥⊕ | 9

Lemon Honey Greek Yogurt, Blueberries, Strawberries, Granola

### Fresh Fruit ✓⊕ | 6

Honeydew, Grapes, Cantaloupe

### Boiled Egg ♥⊕ | 1

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Your choice of Sandwich, Wrap or Salad  
Each Lunch Includes Bag of Chips, Piece of Whole Fruit, and  
Gluten Free/ Nut Free Dessert

22 | Person 10 | Salad or Sandwich Only

# DINNER



# BBQS & DINNER BUFFETS

## MEXI-CALI BBQ | 38

Grilled Flank Steak with Honey-Chipotle Sauce ⊕

Grilled Lime Chicken ⊕

Mojo Bass ⊕

Spanish Kale Salad ♥

Crispy Tortilla Strips, Black Beans,  
Pickled Red Onion, Roasted Corn, 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

## SOUTHERN STYLE BBQ | 36

Grilled-To-Order Black Angus Burgers ⊕

Chipotle Aioli, Selection of 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 ♥

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Priced per Person, Minimum of 30 Adult Guests  
All Buffets Listed Come with a Soda, Lemonade and Water Station

# BBQS & DINNER BUFFETS

## 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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Priced per Person, Minimum of 30 Adult Guests  
All Buffets Listed Come with a Soda, Lemonade and Water Station

# FAMILY-STYLE DINNERS

## SALADS

SERVED WITH BREAD AND HERBED BUTTER

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

## ENTRÉES

CHOOSE UP TO THREE OF THE FOLLOWING

### Sun-Dried Tomato & Asparagus Arancini ♥

### 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 ⊕

## ACCOMPANIMENTS: CHOOSE TWO OF THE FOLLOWING

Sauteed Green Beans ✓⊕

Grilled Asparagus ✓⊕

Charred Broccoli ✓⊕

Roasted Fingerling Potatoes ✓⊕

Herb Au Gratin ⊕

Roasted Garlic Mashed Potatoes ♥⊕

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

54 | Person

20 person guest minimum

Comes with a Soda, Lemonade, Water Station



# PLATED DINNERS

## SALADS

ALL PLATED DINNERS COME WITH YOUR CHOICE OF ONE OF THE FOLLOWING SALADS

SERVED WITH CHEF'S FRESHLY BAKED BREAD AND HERBED BUTTER

### Caprese Salad ♥⊕

Fresh Mozzarella, Heirloom Tomato, Basil Pesto, Balsamic Reduction

### Seasonal Berry ♥⊕

Mixed Greens, Mixed 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

## 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

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

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Priced Per Person | Cost ????????

All plated dinners come with sodas, lemonade, assorted hot tea and coffee station.

# PLATED DINNERS

## RED MEAT | 52

### Beef Filet ⊕

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

### Rib Eye Au Poivre ⊕

Roasted Fingerlings, Sautéed Mushrooms,  
Haricot Vert, Bordelaise Sauce

### New York Strip ⊕

Herb Au Gratin, Broccolini  
Caramelized Onion Cream Sauce

## FISH | 53

### Seared Snapper ⊕

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 Loin ⊕

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 MEALS

AGES 3 -12 YEARS OLD

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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Priced Per Person

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# DESSERTS & LATE NIGHT SNACKS



# SWEET TREAT PLATTER ADD-ONS

Small | Serves 20

Large | 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 Bar-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 | Serves 20

Large | 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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# WINE, BEER, & LIQUOR



# 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 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

**Graham Beck Sparkling Rosé | 39**  
Brut Rosé, South Africa

## WHITE WINE

**Sean Minor 4Bears Chardonnay | 28**  
Paso Robles, 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

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# BEER LIST

## KEG

THESE BEER 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
- Pabst Blue Ribbon
- Miller Genuine Draft
- Michelob Ultra

### 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

## BOTTLE

THESE BEER ARE SOLD BY BOTTLE & CHARGED BASED ON CONSUMPTION

- Coors Banquet
- Coors Light
- Budweiser
- Bud Light

### 5 | Bottle

- Stella Artois

### 6 | Bottle

- Indigeny Hard Apple Cider
- Indigeny Blackberry Cider

## 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

### 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

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# SPIRITS & BAR PACKAGES

## CONSUMPTION BASED OR CASH BAR

### \$1,000 MINIMUM SPEND

PRICES DO NOT INCLUDE 150 DOLLAR BAR SET-UP FEE  
AND 40 DOLLAR PER HOUR BARTENDER FEE

	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

PRICE LISTED PER DRINK

## UNLIMITED PREMIUM BAR PACKAGES | 30 PERSON MINIMUM

BAR SET-UP AND BARTENDER HOURLY  
FEE WAIVED FOR UNLIMITED BAR  
PACKAGES

**LEVEL I**  
(2hr max)  
65

**LEVEL II**  
(3hrs max)  
70

**LEVEL III**  
(4hrs max)  
80

INCLUDES 4 WINES AT THE BAR

2 MICROBREWED KEGS OR IN-HOUSE  
BOTTLED BEER

NO SHOTS

PRICE LISTED PER PERSON

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