



GROUP CATERING MENU

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Breakfast Buffets

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

Priced per person, 30 person minimum.

LIGHT

14

FRESH WHOLE AND SLICED 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

24

GREEK YOGURT PARFAIT STATION
house made granola, seasonal fruit, honey (V)

HARD-BOILED EGGS
(V | GF)

HEARTY GRAIN BOWL
farro, quinoa, spinach, blueberries,
maple drizzle (VN)

AVOCADO TOAST
toasted sourdough, avocado spread, ricotta,
cherry tomato, arugula (V)
*can be made vegan

SUNRISE

26

ASSORTED PASTRIES
muffins, croissants, danishes, bagels (V)

SCRAMBLED EGGS
(GF)

HOUSE MADE BISCUITS
peppercorn sage gravy

CRISPY APPLEWOOD SMOKED BACON
(GF)

CHICKEN APPLE SAUSAGE
(GF)

COUNTRY POTATOES
(V)

FRESH FRUIT
(VN | GF)

SIERRA

28

ASSORTED PASTRIES
muffins, croissants, danishes, bagels (V)

FRENCH TOAST
maple syrup, butter (V)

SCRAMBLED EGGS
fresh herbs, cheddar cheese, peppers, onions,
scallions (V | GF)

CRISPY APPLEWOOD SMOKED BACON
(GF)

CHICKEN APPLE SAUSAGE
(GF)

COUNTRY POTATOES
(V)

FRESH FRUIT
(VN | GF)

ASSORTED CEREALS & GRANOLA
(V)

Breakfast Additions

Includes coffee, selection of hot teas, and juices

Small Serves 20 | Large Serves 50

MANGO BERRY SALAD

140 | 350

seasonal berries, fresh mint,
passion fruit lime dressing (VN | GF)

OMELET ACTION STATION

320 | 800

bacon, ham, cheddar cheese, mushrooms,
tomatoes, peppers, onions, spinach (GF)

AVOCADO TOAST PLATTER

180 | 450

toasted sourdough, avocado spread, ricotta,
cherry tomato, arugula (V)

**can be made vegan*

SEASONAL QUICHE

120 | 300

**vegetarian quiche available upon request*

GRAVLAX PLATTER

200 | 500

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

**can be gluten free*

GRAIN BOWL WITH SHAKSHUKA

140 | 350

quinoa, oat groats, spiced tomato sauce,
eggs, feta, scallions (V | GF)

HOUSE MADE CINNAMON ROLLS

120 | 300 (V)

CRISP BACON & SCRAMBLED EGGS

160 | 400

(GF)

MIMOSA BAR

50

orange, cranberry, pineapple,
grapefruit juice
serves 6 people

BLOODY MARY STATION

250

celery, horseradish, pickled
vegetables, olives, hot sauce, limes
serves 20 people

IRISH COFFEE

160

baileys, whiskey,
whipped cream
serves 10 people

Grab & Go Breakfast

Priced per item | 10 Person Minimum

SANDWICHES AND BURRITOS

BACON BRIOCHE BREAKFAST SANDWICH 12
bacon, smoked cheddar, brioche bun

CHIPOTLE BEEF BREAKFAST BURRITO 12
shredded beef, chipotle pesto, egg, tator tot, tortilla

IMPOSSIBLE SAUSAGE & EGG MUFFIN 13
impossible sausage, smoked cheddar, egg

MUFFIN

3

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

ADDITIONAL

TROPICAL FRUIT CUP 9
mango, strawberry, kiwi

YOGURT & GRANOLA PARFAIT 11
mango-pineapple, strawberry-blueberry

SIMPLY JUICE

4.50

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

NAKED JUICE SMOOTHIES

8.50

mighty mango, green machine, blue machine

Trail Lunches

Priced per item | 10 Person Minimum
No substitutions/modifications. Gluten free sandwiches available with advance notice.

SANDWICHES AND WRAPS

GRILLED CHICKEN CAESAR WRAP	14
chicken breast, parmesan, cream cheese, romaine lettuce, caesar dressing, wheat tortilla	
PB&J WITH GRANOLA	10
strawberry preserves, peanut butter, granola, honey oat wheat bread (V)	
HAM & SWISS CROISSANT	12
ham, swiss, tomato, lettuce, mayonnaise	
SUPERPOWER	11
hummus, cucumber, tomato, spinach, wheat bread (VN)	
TURKEY PESTO ON CIABATTA	11
roasted turkey, swiss, garlic mayo, lettuce, tomato, ciabatta	
SPICY QUINOA WRAP	12
roasted vegetable blend, spicy quinoa, tomato, rice blend, cheddar and jack cheese, lettuce, tomato tortilla (V)	

SALADS

13

GREEK

lettuce, tomato, black olives, feta cheese, pepperoncini, onion, balsamic vinaigrette (V|GF)

COBB

romaine lettuce, egg, grilled chicken strips, carrot, blue cheese, tomato, buttermilk ranch dressing

ADD-ONS

TROPICAL FRUIT CUP	9
mango, strawberry, kiwi (VN GF)	
YOGURT & GRANOLA PARFAIT	11
mango-pineapple, strawberry-blueberry (V GF)	
VEGGIE GODDESS CUP	9
celery sticks, carrot sticks, ranch dressing (V GF)	
PESTO PENNE PASTA	12
penne pasta, pesto sauce (V)	
FRUIT & CHEESE SNACK TRAY	11
brie, pepper jack, mild cheddar, monterey jack, grapes, ritz crackers (V)	
HARD BOILED EGGS	2.5
2 per pack (V/GF)	
WHOLE FRUIT	1
banana, tangerine, apple (VN/GF)	

SIMPLY JUICE

4.50

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

NAKED JUICE SMOOTHIES

8.50

mighty mango, green machine, blue machine

TRAIL LUNCH MEAL

25

individually packaged sandwich, wrap, or salad of your choice plus bag of chips, piece of whole fruit, and gluten-free/dairy free dessert

Prices do not reflect a 22% service charge and current sales tax
V vegetarian | VN vegan | GF gluten free

Group Platter Options

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

27 | 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, ricotta, cherry tomato, arugula (V)
*can be made vegan

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 (V)

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

50

orange, cranberry, pineapple,
grapefruit juice
serves 6 people

Platters & Boards

Small Serves 10 | Large Serves 25

SEASONAL VEGETABLE PLATTER

60 | 125

vegetables, beet hummus, chipotle ranch (V)

FRESH FRUIT TRAY

60 | 125

(VN|GF)

MEDITERRANEAN PLATTER

100 | 250

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

CALIFORNIA CHEESE BOARD

160 | 350

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

CHARCUTERIE BOARD

140 | 325

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

Passed Hors D'Oeuvres

choose up to three | 30 person minimum

1 Hour | 22 Per Person

1.5 Hour | 24 Per Person

6 | per additional appetizer per person - max 2 additional

COLD

GOAT CHEESE STUFFED STRAWBERRY

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

TEQUILA INFUSED SCALLOP CEVICHE

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

SMOKED FILET OF BEEF PHYLLO CUPS

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

SHOYU AHI TUNA SPOON

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

WILD MUSHROOM BRUSCHETTA

prosciutto, goat cheese, chives, fig jam, french baguette

**available without prosciutto*

MEDITERRANEAN TART

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

SPINACH PUFF

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

HOT

STUFFED MUSHROOMS

arborio kale stuffing, pistachio panko bread crumb (VN)

TUSCAN ROLL

prosciutto, herb pesto, whipped feta, puff pastry

**available without prosciutto*

ELK MEATBALLS

bourbon barbeque sauce

VEGAN SAMOSAS

agave cashew sauce (VN)

FRENCH ONION TART

cognac caramelized onions, gruyere cheese, chives (V)

**can be made GF*

MINI CRAB CAKES

poblano aioli, pickled peppers, cilantro

ARANCINI WITH TRUFFLE AIOLI

risotto, pecorino romano, fresh herbs (V)

CHIPOTLE BBQ PULLED PORK CROSTINI

poppy seed dressing, micro slaw, pretzel crostini

**pulled jackfruit substitution available*

COCONUT ALMOND PRAWNS

ginger passion fruit dipping sauce (GF)

Buffets

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

Priced per person, minimum of 30 adults

SOUTHERN STYLE

38

BLACK ANGUS HAMBURGERS

choice of brioche or pretzel bun
**portobello burgers available upon request*

GRILLED CHICKEN

carolina BBQ sauce (GF)

PULLED PORK

poppy seed slaw (V | GF)

SMOKED GOUDA MAC & CHEESE

ritz crumble (V)

APPLE & WALNUT SALAD

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

GRILLED SWEET CORN

garlic chive butter (V)

CORNBREAD

charred corn bits, whipped honey butter (V)

TOPPINGS

cheese, caramelized onion (VN),
sautéed mushroom (VN)

SANDWICH & WRAP

26

TURKEY AVOCADO CLUB

turkey, bacon, avocado, lettuce, tomato on
sourdough

VEGGIE FOCACCIA

balsamic roasted seasonal veggies, vegan sundried
tomato aioli (V)

CHICKEN RANCH WRAP

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

GARDEN SALAD

mixed greens, citrus vinaigrette (VN)

POTATO SALAD

(V)

BISTRO BUFFET

58

NEW YORK STRIP

cabernet demi-glace (GF)

ROASTED 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, 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)

WILD RICE PILAF

(VN | GF)

Prices do not reflect a 22% service charge and current sales tax
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

46

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

54

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

40

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 ELOTE SALAD

(V)

SPANISH RICE

(VN | GF)

BORRACHA 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

54 | Person

BREAD

choose one

SOURDOUGH BAGUETTE

herb butter (V)

CORNBREAD

charred corn bits (V)

DINNER ROLLS

herb butter (V)

ENTRÉES

choose three

GRILLED FLANK STEAK

honey-chipotle sauce (GF)

LEMON HERBED ROASTED CHICKEN

(GF)

GRILLED SEASONAL MARKET FISH

ginger lime sauce (GF)

RATATOUILLE

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

*Can be made vegan

VEGETABLE CURRY

vegetable korma, basmati rice, cauliflower,
zucchini, squash, chickpea, bell pepper
(VN) (GF)

TRI-TIP

chimichurri
(GF)

SALADS

served buffet style | choose one

SEASONAL BERRY SALAD

mixed greens, berries, feta, toasted almonds,
roasted garlic 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)

ACCOMPANIMENTS

choose two

*each additional accompaniment is
8 per person*

BASMATI RICE

(VN) (GF)

ROASTED RED POTATOES

(VN) (GF)

ROASTED GARLIC MASHED POTATO

(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

60 | 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, maximum 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

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

LITTLE GEM

shoestring carrot, cucumber, cherry tomato, goat cheese, champagne vinaigrette (V|GF)

VEGETARIAN

VEGETABLE CURRY

vegetable korma, basmati rice, cauliflower, zucchini, squash, chickpea, bell pepper (VN|GF)

BUTTERNUT SQUASH RISOTTO

butternut squash purée, mascarpone, parmesan (V)

SUN-DRIED TOMATO & ASPARAGUS ARANCINI

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

RATATOUILLE

creamy goat cheese polenta, zucchini, yellow squash, eggplant, red pepper (V|GF)
*can be made vegan

FISH

MARKET FISH

market price

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

GRILLED ATLANTIC SALMON

46

roasted fingerling potatoes, grilled asparagus, garlic-chive beurre blanc (GF)

PAN-SEARED SEA BASS

58

pearled couscous, sautéed shiitakes, green beans, chermoula

BEEF

NEW YORK STRIP

56

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

TRI-TIP

52

roasted fingerlings, sautéed mushrooms, haricot vert, chimichurri (GF)

RIBEYE

65

pomme purée, broccolini, au poivre sauce (GF)

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

CHILDREN

CHICKEN TENDERS

22

mac & cheese, sautéed vegetables

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

POULTRY

CORNISH GAME HEN

52

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

ROASTED SWEET TEA CHICKEN

50

black eyed pea cassoulet, hearty greens, apple cider glaze(GF)

HERBED CHICKEN BREAST

48

mashed potatoes, broccolini, garlic herbed butter (GF)

Sweet Treat Platter Add-Ons

Serves 20 | Serves 50

**FRESH BAKED
CHOCOLATE CHIP COOKIES**

60 | 150

(V)

**CHOCOLATE COVERED
STRAWBERRIES**

170 | 425

(V|GF)

**FRESH BAKED TRIPLE
CHOCOLATE BROWNIES**

60 | 150

(V)

ASSORTED MACAROONS

180 | 450

(V)

**BAVARIAN CREAM
STUFFED CHURROS**

95 | 235

(V)

S'MORES

80 | 200

(V)

not available for poolside events

Late Night Snacks

Served at 10pm in the Tavern

each item is designed to serve 20 people

MACARONI & CHEESE (V)	180
SPINACH DIP & CHIPS (V)	200
TATER TOT & TOPPINGS BAR bacon bits, cheese, sour cream jalapenos, green onion, ketchup, ranch (GF)	240
CHICKEN TENDERS dipping sauces	280
QUESADILLAS salsa roja (V)	160
WALKING NACHO BAR pico de gallo, guacamole, nacho cheese, sour cream, red onion (V GF)	240
RAMEN CUPS instant satisfaction	240

Consumption Based or Cash Bar

30 person minimum | \$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 | \$1,000 minimum spend

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

Batch Cocktails

Priced based on 40 drinks | Priced Per Batch | Preorder Required | \$1,000 minimum spend

price does not include 50 per hour bartender fee

MARGARITA | 480

tequila, lime,
orange liqueur

ROSÉ SANGRIA | 440

rosé, brandy, citrus

MOJITO | 560

rum, simple syrup,
garnished with mint
*available with seasonal fruit

SPIKED LEMONADE | 400

vodka, house-made lemonade,
garnished with edible flowers

OLD FASHIONED | 600

bourbon, bitters, cherry,
garnished with orange

Prices do not reflect a 22% service charge and current sales tax.
Does not include \$150 bar set-up fee and \$50 per hour bartender fee, waived for Unlimited Bar Packages.

Beer Selections Based on Availability | *Ask Coordinator for Current Selection

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

ZARDETTO PROSECCO | 32

Brut, Conegliano, Italy

MAS FI CAVA | 28

Brut, Cava, Spain

FRANCOIS MONTAND SPARKLING ROSÉ | 40

Brut Rosé, France

WHITE

SEAN MINOR 4BEARS

CHARDONNAY | 30

Central Coast, California

PALI CHARDONNAY | 43

California

SEAN MINOR 4BEARS

SAUVIGNON BLANC | 30

Paso Robles, California

ANCIENT PEAKS

SAUVIGNON BLANC | 44

Paso Robles, California

ONE STONE ROSE | 32

Paso Robles, California

RED

SEAN MINOR 4BEARS

PINOT NOIR | 30

Central Coast, California

CLAIBORNE & CHURCHILL

PINOT NOIR | 38

Edna Valley, California

ANCIENT PEAKS

CABERNET SAUVIGNON | 44

Paso Robles, California

SEAN MINOR 4BEARS

CABERNET SAUVIGNON | 30

Paso Robles, California

ONE STONE

CABERNET SAUVIGNON | 34

Paso Robles, California

Prices do not reflect a 22% service charge and current sales tax
Does not include \$150 bar set-up fee and \$50 per hour bartender fee, waived for Unlimited Bar Packages.

Beer Selections Based on Availability | *Ask Coordinator for Current Selection

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	84	5
Coors Light	Coors Light	Coors Light
Budweiser	Budweiser	Budweiser
Bud Light	Bud Light	Bud Light
		Non-Alcoholic Beer*
650	120	6
Blue Moon Wheat	Blue Moon Wheat	Stella Artois
Lost Coast Great White Wheat	Lost Coast Great White Wheat	Indigeny Hard Apple Cider
Modelo Especial	Lagunitas IPA	Indigeny Blackberry Cider
Anderson Valley Boont Amber	Stone IPA	White Claw Seltzer
Sierra Nevada Pale Ale	Racer 5 IPA	
Dust Bowl Peace Love Hazy IPA	Dust Bowl Peace Love Hazy IPA	
Stone IPA	Sierra Nevada Pale Ale	
Racer 5 IPA	Anderson Valley Boont Amber	
Lagunitas IPA	Firestone Walker 805 Blonde Ale	
Firestone Walker 805 Blonde Ale	Modelo Especial	

Prices do not reflect a 22% service charge and current sales tax

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

Beer Selections Based on Availability | *Ask Coordinator for Current Selection

Spirits List

Alcohol selections are due 6 weeks before the event date

Priced per drink

	<i>HOUSE 13</i>	<i>PREMIUM 15</i>	<i>SUPER PREMIUM 18</i>
<i>WHISKEY</i>	Jim Beam	Crown Royal Maker's Mark Jameson	Knob Creek Bulleit
<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	Hennessy
<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 22% service charge and current sales tax

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

Beer Selections Based on Availability | *Ask Coordinator for Current Selection