



# 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

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FRESH WHOLE AND SLICED FRUIT  
(VN | GF)

ASSORTED MUFFINS  
(V)

## CONTINENTAL

18

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FRESH FRUIT  
(VN | GF)

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

ASSORTED CEREALS & GRANOLA  
(V)

PLAIN & FRUIT YOGURTS  
(V)

## FRESH START

24

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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

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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

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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

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orange, cranberry, pineapple,  
grapefruit juice  
serves 6 people

## BLOODY MARY STATION

250

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

## IRISH COFFEE

160

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baileys, whiskey,  
whipped cream  
serves 10 people

# Grab & Go Breakfast

Priced per item | 10 Person Minimum

## *SANDWICHES AND BURRITOS*

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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

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

## *ADDITIONAL*

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TROPICAL FRUIT CUP 9  
mango, strawberry, kiwi

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

## *SIMPLY JUICE*

4.50

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

## *NAKED JUICE SMOOTHIES*

8.50

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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

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

## SALADS

13

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### 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

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

## SIMPLY JUICE

4.50

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

## NAKED JUICE SMOOTHIES

8.50

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mighty mango, green machine, blue machine

## TRAIL LUNCH MEAL

25

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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

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all day beverage service plus  
sweet and savory treats

## BEVERAGE SERVICE

11

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all day coffee, water, tea  
lemonade and soft drinks

## MIMOSA BAR

50

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orange, cranberry, pineapple,  
grapefruit juice  
*serves 6 people*

# Platters & Boards

Small Serves 10 | Large Serves 25

## *SEASONAL VEGETABLE PLATTER*

60 | 125

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vegetables, beet hummus, chipotle ranch (V)

## *FRESH FRUIT TRAY*

60 | 125

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(VN|GF)

## *MEDITERRANEAN PLATTER*

100 | 250

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

## *CALIFORNIA CHEESE BOARD*

160 | 350

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

## *CHARCUTERIE BOARD*

140 | 325

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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

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## COLD

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### 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)

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## HOT

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### 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*

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### SOURDOUGH BAGUETTE

herb butter (V)

### CORNBREAD

charred corn bits (V)

### DINNER ROLLS

herb butter (V)

## ENTRÉES

*choose three*

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### 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*

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### 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*

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### 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*

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### 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*

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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*

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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, sautéed 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

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(V)

**CHOCOLATE COVERED  
STRAWBERRIES**

170 | 425

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(V|GF)

**FRESH BAKED TRIPLE  
CHOCOLATE BROWNIES**

60 | 150

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(V)

**ASSORTED MACAROONS**

180 | 450

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(V)

**BAVARIAN CREAM  
STUFFED CHURROS**

95 | 235

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(V)

**S'MORES**

80 | 200

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(V)

*not available for poolside events*

# Late Night Snacks

Served at 10pm in the Tavern

each item is designed to serve 20 people

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

# Consumption Based or Cash Bar

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.

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## SPARKLING

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ZARDETTO PROSECCO | 32

Brut, Conegliano, Italy

MAS FI CAVA | 28

Brut, Cava, Spain

FRANCOIS MONTAND SPARKLING ROSÉ | 40

Brut Rosé, France

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## WHITE

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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

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## RED

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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>
<b>450</b>	<b>84</b>	<b>5</b>
Coors Light	Coors Light	Coors Light
Budweiser	Budweiser	Budweiser
Bud Light	Bud Light	Bud Light
		Non-Alcoholic Beer*
<b>650</b>	<b>120</b>	<b>6</b>
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