



Groups & Meetings Catering Menus

2024



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Breakfast Buffets

8:30am - 10:00am

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

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

Sunrise Continental | 20 12 person minimum

Assorted Sliced Fruit ⊛♥✓
Avocado Toast ♥✓
Toast Variety & Bagels ♥
Fruit Jam & Cream Cheese ♥ ⊛
House-Made Granola ⊛♥✓
Greek Yogurt ♥⊛

Firefall Classic Buffet | 25

Scrambled Eggs ♥⊛
Crispy Applewood Smoked Bacon ⊛
Turkey Sausage ⊛
Roasted Red Bliss Potato Hash ✓⊛
Bell Peppers & Onions
Fresh Sliced Fruits ♥✓⊛
Muffins, Toast & Bagels ♥
Jam & Cream Cheese ♥
Assorted Cereals ✓
House-Made Granola ♥✓⊛

Fresh Start | 22

Greek Yogurt Parfait Station ♥
House-Made Granola ⊛♥✓
Hard Boiled Eggs ♥⊛
Hearty Grain Bowl ♥⊛
Farro, Quinoa, Oats, Spinach, Blueberries,
Brown Butter Maple Drizzle
Assorted Sliced Fruit ⊛♥✓
Muffins, Toast & Bagels ♥
Fruit Jam, Butter & Cream Cheese ♥ ⊛

Sierra Buffet | 28

Scrambled Eggs ♥⊛
Onion, Bell Pepper, Cheddar Cheese
House-Made Biscuits
Caramelized Onion-Sausage Gravy
Roasted Red Bliss Potato Hash ⊛✓
Bell Peppers & Onions
Crispy Applewood Smoked Bacon ⊛
Turkey Sausage ⊛
Assorted Sliced Fruit ⊛♥✓
Muffins, Toast & Bagels ♥
Jams, Butter & Cream Cheese ♥
Assorted Cereals ♥✓
House-Made Granola ⊛♥✓

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

♥ = vegetarian ✓ = vegan ⊛ = gluten free



Breakfast Additions

8:30am - 10:00am

Priced Per Person | Minimum Order of 5 People Required

House Made Cinnamon Roll | 5

Cream Cheese Frosting ♥✓

House-Made Biscuits | 6

Caramelized Onion-Sausage Gravy

Breakfast Sandwich | 10

Fried Egg, Smoked Ham,
Sharp Cheddar, Croissant

House Smoked Salmon | 10

Herb Cream Cheese, Capers, Red Onion,
Cucumber, Sourdough Toast Point

Vegetarian Farmer's Quiche | 8

Seasonal Vegetable & Cheese ♥

Corned Beef Hash | 8

Corned Beef Hash, Red Potatoes,
Red Bell Peppers, Onions

Vegan Sausage-Hash | 8

Vegan Sausage, Red Potatoes, Spinach,
Red Bell Peppers, Onions ♥✓

Hearty Grain Bowl | 8

Farro, Quinoa, Oats, Spinach, Blueberries,
Brown Butter Maple Drizzle ♥⊕

Avocado Toast | 8

Fresh Avocado, Sundried Tomatoes, Red Onion,
Arugula, Lemon Oil, Country Toast ♥✓

Coffee & Beverage Service | 11

All Day Service to Include Water, Coffee,
Assorted Hot Tea, Sparkling Beverages, Soda

Hot Chocolate | 80

Serves 20 People

Apple Cider | 80

Serves 20 People

Bloody Mary Station | 140

Includes Celery, Horseradish, Pickled Vegetable,
Olives, Hot Sauce, Lime
Serves 20 People

Irish Coffee | 140

Includes Bailey's, Freshly Whipped Cream
Serves 20 People

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Group Platter Options

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

24 | Person

Breakfast Sandwiches

Fried Egg, Smoked Ham, Sharp Cheddar,
Arugula, Fig Mostarda, Croissant ♥

Breakfast Burritos

Scrambled Eggs, Bacon, Black Beans, Green
Onions, Parsley, Cotija, Salsa

Avocado Toast

Fresh Avocado, Sundried Tomatoes, Red
Onion, Arugula, Lemon Oil, Country
Toast ♥✓

Bagels and Lox

Everything Bagels, Smoked Salmon, Capers,
Red Onion, Tomato, Herbed Cream Cheese

Breakfast Parfaits

Greek Yogurt, Granola, Fresh Berries,
Honey Drizzle ♥

Cinnamon Rolls

Cream Cheese Frosting ♥

Pistachio Chicken Wraps

Spinach Wrap, Grilled Chicken, Pistachio,
Dried Cranberry, Onion, Cilantro

Garden Board

Fresh Carrots, Celery, Broccoli, Cucumbers,
Tomatoes, Bell Peppers, Chipotle-Ranch Dip,
Hummus ♥⊕

Charcuterie Board

Selection of Cured Meats, Country Olives,
Peppadew Peppers, Pretzel Crostini

Cheese Board

Selection of California Cheese, Dried Fruits,
Honeycomb, Nuts, Artisan Crackers ♥

Fresh Fruit Platter

Selection of Seasonal Fruit ♥✓⊕

Mimosa Bar | 40

Includes Orange, Cranberry, Pineapple,
Grapefruit Juice, Assortment of Seasonal Berries
Serves 6 people

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Platters & Boards

Small Serves 20 | Large Serves 50

Crudités Tray | 60 | 150

Grilled Pita Triangles, Sundried Tomato Hummus, Spinach
Artichoke Dip ♥

Fresh Fruit Tray | 60 | 125

Fresh Cut Fruit ♥✓⊕

California Cheese Board | 135 | 300

Selection of California Artisanal Cheese,
Dried Fruits, Honeycomb, Nuts, Artisan Crackers ♥

Antipasto Board | 135 | 300

Chef's Selection of Sliced Cured Meats, Grilled Artichokes,
Olives & House Pickled Veg, Crostini

House Smoked Salmon Platter | 160 | 350

Herbed Cream Cheese, Capers, Red Onion, Cucumber,
Sourdough Toast Points

Bay Scallop Ceviche and Watermelon Spoons | 160 | 350

House Cocktail Sauce, Green Olive Relish, Cilantro, Lemon
Zest ⊕

Grilled Sausage and Peppers Board | 175 | 375

Assorted Grilled Sausages & Peppers, Red Onion Marmalade,
Whole Grain Mustard, Pretzel Crostini

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Passed Hors D'Oeuvres

1 Hour Cocktail Reception | 16

1.5 Hour Cocktail Reception | 18

Choose Up to Three Passed Hors D'Oeuvres

Priced Per Person | 30 Person Minimum

Cold

Caprese Lance

Mini Heirloom Tomato, Basil,
Fresh Mozzarella, Balsamic ♥⊕

Avocado Toast

Avocado Purée, Pico di Gallo,
Cilantro, Crostini ✓

Smoked Beef Carpaccio

Horseradish Crème Fraiche,
Caramelized Onions, Phyllo Cup

Greek Cucumber Cups

Olives, Bell Peppers, Tomato,
Feta, Oregano, Parsley ♥⊕

Seared Ahi Wonton Cup

Asian Slaw, Sesame Seeds, Wasabi Caviar

Sliced Duck Crostini

Goat Cheese Mouse, Cherries, hazelnut

Plantain Tostone

Mango Puree, Pico de Gallo, Chili-Lime ✓⊕

Bay Scallop Ceviche Spoons

Watermelon, Cilantro ⊕

Hot

Mini Crab Cakes

Poblano Aioli, Pickled Peppers, Cilantro

Arancini with Truffle Aioli

Risotto, Parmesan Cheese, Fresh Herbs ♥

Bison Meatballs

Piquillo Pepper Romesco, Oregano Oil

Carnitas Tostada

Corn Tortilla, Pickled Red Onions, Cilantro

Wild Mushroom Topped

Polenta Cakes

Wild Mushroom Ragu, Goat Cheese
Polenta ♥

Leek and Parmesan Filo Tartlet

Sauteed Leeks, Parmesan Cream Cheese ♥

Glazed Pork Belly Skewer

Pickled Cucumber Ribbon,
Mini Sweet Pepper ⊕

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Lunch Buffets

Priced per Person | Minimum of 12 Adult Guests

All Buffets Listed Come with a Soda, Lemonade, Water, Assorted Hot Tea and Coffee Station

Lunch BBQ | 32

Baby Back Ribs

with Southern Style BBQ Sauce

BBQ Chicken Legs

with Brown Sugar & Garlic Cowboy Beans with Bacon & Molasses

Green Bean & Mushroom Medley

Spinach Salad

Red Onion, Dried Cranberries, Almonds, Blue Cheese, Fig Vinaigrette

Homemade Cornbread

Sandwich & Wrap Buffet | 25

Assorted Sandwiches and Wraps:

Turkey Club

Italian Ciabatta

Chicken Caesar Wrap

Grilled Vegetable Sandwich

with Garlic Aioli

Green Salad

Mix Greens & White Balsamic

Herbed Potato Salad

Selection of Seasonal Fruit

Tuscan Buffet | 28

Traditional Caesar Salad

Honey Balsamic Chicken

Eggplant Parmesan

Garlic, Cherry Tomato, Basil Rigatoni

Grilled Seasonal Vegetables

Snack & Beverage | 16

Variety of Sweet & Savory Packaged Snacks

& Sparkling Beverages

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BBQs & Dinner Buffets

Priced per Person | Minimum of 30 Adult Guests

All Buffets Listed Come with a Soda, Lemonade, Water, Assorted Hot Tea and Coffee Station

Mexi-Cali BBQ | 36

Grilled Marinated Flank Steak
 Grilled Guajillo Lime Chicken ⊕
 Grilled Guajillo Cauliflower ✓⊕
 Corn ⊕ & Flour Tortillas ♥
 Grilled Corn on the Cob Elotes ♥⊕
 with Cilantro Lime Crema & Cotija Cheese
 Spanish Rice ⊕✓
 Pinto Beans ⊕✓
 Crispy Tortilla Chip Kale Salad ♥
 with Tomatillo Avocado Dressing
 Fried Corn Chips ⊕✓
 Condiments
 Charred Chipotle Salsa, Guacamole, Citrus Cabbage,
 Slaw, Pico de Gallo, Fresh Limes, Sour Cream, Cotija
 Cheese

Burger Bar | 34

Grilled-To-Order Black Angus Burgers ⊕
 Chipotle Aioli
 Selection of Cheeses
 Toppings & Condiments
 Smoked Salmon Burgers
 Black Bean Quinoa Oat Burgers ♥⊕✓
 Sautéed Mushrooms Caramelized Onions ✓⊕
 Smoked Gouda Mac 'n Cheese ♥
 Grilled Seasonal Vegetables ✓⊕
 Garden Salad ✓⊕
 with Champagne Vinaigrette
 Kettle Chips

Bistro Buffet | 50

Slow Roasted Beef Tenderloin ⊕
 with Cabernet Demi-Glace
 Roast Free Range Chicken ⊕
 with Lemon Thyme Demi-Glace
 King Salmon ⊕
 with Valencia Orange Beurre Blanc
 Herbed Mashed Yukon Gold Potatoes ♥⊕
 Green Beans ♥✓⊕
 with Mushrooms and Roasted Garlic
 Scarlet Kale Salad ♥⊕
 Tarragon, Fennel, Fresh Herbs, Parmesan,
 Meyer Lemon Dressing
 Dinner Rolls ♥
 with Herb Butter

California BBQ | 46

Smoked Beef Tri-Tip ⊕
 with Guajillo BBQ Sauce
 Grilled Jumbo Shrimp ⊕
 in a Chimichurri Sauce
 Grilled Free-Range Chicken ⊕
 with Honey Garlic Sauce
 Rush Creek Kale Salad ♥⊕
 Heirloom Cherry Tomatoes, Shaved Parmigiano-
 Reggiano, California Red Wine Vinaigrette
 Fresh Grilled Seasonal
 California Vegetables ✓⊕
 Roasted Red & Yukon Potatoes ✓⊕
 Vegetable Slaw ♥⊕
 with Lemon Poppy Seed Dressing
 House made Cornbread

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Family Style Dinner

Items Will be Served on Large Platters to be Passed at the Table.

Comes with a Soda, Lemonade, Water, Assorted Hot Tea and Coffee Station.

54 | Person

Salads

Salads Served Individually

Choose One of the Following

Caesar Salad

Hearts of Romaine, Herb Croutons, Shaved
Parmesan, Traditional Peppercorn Caesar Dressing

Caprese Salad ♥⊕

Fresh Mozzarella, Heirloom Tomatoes, Balsamic
Reduction, Basil

Kale Salad ♥⊕

Lemon Agave Vinaigrette, Figs, Dried Cranberries,
Crushed Walnuts, Goat Cheese

Entrées

Choose Up to Three of the Following

Ratatouille Over Creamy Goat Cheese Polenta ♥⊕

Fresh Vegetable Sesame Soba Stir Fry ♥✓⊕

Herbed Roasted Chicken ⊕

with Caper Butter Sauce

King Salmon ⊕

with Lemon-Garlic Beurre Blanc

Grilled Strip Loin ⊕

with Herbed Infused Demi-Glace

Roasted Pork Loin

with Truffle White Wine Cream Sauce

Accompaniments

Choose Two of the Following

Purée of Sweet Potato ♥⊕

Grilled Asparagus ♥✓⊕

Sautéed Swiss Chard ♥✓⊕

Herbed Mashed Potato ♥⊕

Couscous - Quinoa Pilaf ♥✓

Maple Glazed Baby Carrots ♥✓⊕

Charred Broccolini ♥✓⊕

Potatoes Au Gratin ♥⊕

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Plated Dinners

Priced Per Person | 50 Person Minimum

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

Salads

All Plated Dinners Come with Your
Choice of One of the Following
Served with Chef's Freshly Baked Bread
and Herbed Butter

House Salad ♥⊕

Shoestring Carrots, Cucumbers, Cherry
Tomato, Feta Cheese, Champagne Vinaigrette

Caesar Salad ♥

Hearts of Romaine, Shaved Parmesan,
Herb Croutons, Peppercorn Caesar Dressing
Pickled Watermelon Radish

Pomegranate Salad ♥⊕

Watermelon Radish, Mixed Greens, Fennel,
Toasted Pepitas, Citrus Vinaigrette

Caprese Salad ♥⊕

Fresh Mozzarella, Heirloom Tomatoes,
Balsamic Reduction, Basil

Kale Salad ♥⊕

Lemon Agave Vinaigrette, Figs, Dried
Cranberries, Crushed Walnuts, Goat Cheese

Vegetarian | 44

Ratatouille Over Creamy

Goat Cheese Polenta ♥✓

Zucchini, Yellow Squash, Eggplant, Red
Peppers, Fresh Herbs, Goat Cheese Polenta

Fresh Vegetable Sesame

Soba Stir Fry ♥✓

Sugar Snap Peas, Shoestring Carrots,
Broccoli, Cilantro

Vegetable Medley Penne ♥✓

in White Wine Cream Sauce with
Asparagus, Cherry Tomatoes, Wild
Mushrooms, Spinach, Parmesan

Poultry | 48

Herbed Chicken Breast ⊕

Roasted Red Potatoes Tossed with Citrus
Pistachio Pesto, Asparagus,
Caper Butter Sauce

Roasted Pheasant ⊕

Purée of Sweet Potato, Fried Brussel
Sprouts, Herbed Demi-Glace

Seared Duck Breast ⊕

Roasted Fingerling Potatoes, Baby Carrots,
Sautéed Garlic Boc-Choy

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Plated Dinners

Priced Per Person | 50 Person Minimum

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

Exotic & Game | 59

Minimum Order of Ten Entrées

Venison Loin ⊛

Roasted Garlic Mashed Potatoes,
Swiss Chard, Baby Carrots, Blackberry-
Bourbon Demi-Glace

New Zealand Lamb Chops ⊛

Mashed Yukon Gold Potatoes, Pea Purée,
Baby Carrots, Mint- Blackberry Sauce

Bison Tenderloin ⊛*

Mashed Red Potatoes, Purple Kale,
Blueberry-Sage Demi-Glace

**based on Seasonal Availability*

Beef & Pork | 52

Roasted Pork Loin

Roasted Red Mashed Potatoes,
Haricot Vert, Mushrooms

Grilled Rib-Eye ⊛

Horseradish Mashed Potatoes,
Charred Broccolini, Bourbon Peppercorn
Cream Sauce

Beef Tenderloin ⊛

Herb Mashed Potatoes, Roasted Tomatoes,
Grilled Asparagus, Merlot Demi-Glace

Fish | 52

King Salmon ⊛

Cauliflower Mash, Grilled Asparagus,
Lemon-Garlic Beurre Blanc

Sea Bass

Carrot Ginger Puree, Haricot Vert

Shrimp, Greens, & Grits

Fresh Market Jumbo Shrimp, Sautéed
Seasonal Greens, White Wine Tomato
Shrimp Broth, Creamy Garlic
Parmesan Grits

Children Meals

Age 3 -12 Years Old

Children Portion of Plated Entrées, Family
Style, Buffet Pricing Discounted 50%

Chicken Tenders, Macaroni & Cheese,
Sautéed Vegetables | 20

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Family Style Menu

Private Dining Room

Please choose one option and a menu for the entire group to enjoy.

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

20-48 Guests

Option One

42 | Person

1 Flat Bread or Board

1 Salad

2 Entrées

Option Two

51 | Person

2 Flat Bread or Board

1 Salad

2 Entrées

Option Three

55 | Person

2 Flat Bread or Board

1 Salad

2 Entrées

1 Dessert

Starters

Tomato Basil Flatbread ♥

Pesto, Garden Tomatoes, Mozzarella

Tuscan Flatbread

Tomato Sauce, Salami, Red Onion,
Pepperoncini Pecorino

California Cheese Board ♥

California Cheeses, Fig Jam, Apricots,
Country Bread & Crackers

Charcuterie Board

Local Cured Meats, Grain Mustard, Olives,
Cornichons & Baguette

Entrées

All Entrees Served with Mashed
Potatoes and Brussels Sprouts topped
with Maple-Soy Vinaigrette

Wild Rice Risotto ♥⊕

with Mushrooms, Black Truffle, Parmesan

Roast Chicken ⊕

with Lemon Herb Jus

King Salmon

with Honey-Soy Glaze

Braised Short Ribs

with Cabernet Demi-Glace

Salad

Baby Kale ♥⊕

Dried Cranberries, Almonds, Red Onion, Feta Cheese

Caesar

Romaine, Parmesan, Croutons, Grilled Artichokes,
Anchovy Parmesan Dressing

Dessert

Tiramisu

Dark Chocolate Mousse Cake ♥

Whipped Cream & Chocolate Pearls

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Celebration Menu

Private Dining Room

90 | Person

Plated Starters

Choose Three for the Whole Group

Stuffed Crimini Mushrooms ♥

Truffle Aioli, Caramelized Onions,
Bell Peppers, Parmesan Cheese

Greek Cucumber Cups ♥*

Olives, Bell Peppers, Tomatoes, Feta,
Oregano, Parsley

Glazed Pork Belly Skewer *

Pickled Cucumber Ribbon, Mini
Sweet Pepper

Ahi Tartare

Avocado Puree, Pickled Cucumber,
Sesame Seeds, Wonton Chip

Caprese Lance ♥*

Mini Heirloom Tomato Basil,
Fresh Mozzarella, Balsamic

Smoked Beef Carpaccio

Horseradish Crème Fraiche, Caramelized
Onions, Phyllo Cup

Entrée

Choose One Per Person

Ratatouille Over Creamy

Goat Cheese Polenta ♥*

Zucchini, Yellow Squash, Eggplant, Red
Peppers, Fresh Herbs, Goat Cheese Polenta

Herbed Chicken Breast *

Roasted Red Potatoes Tossed with a Citrus
Pistachio Pesto, Asparagus, Caper
Butter Sauce

King Salmon *

Cauliflower Mash, Grilled Asparagus,
Lemon-Garlic Beurre Blanc

Beef Tenderloin

Herb Mashed Potatoes, Roasted Tomatoes,
Grilled Asparagus, Merlot Demi-Glace

Plated Starters

Choose One for the Whole Group

Salad Served with Bread & Butter

Baby Kale ♥*

Dried Cranberries, Almonds, Red Onion,
Feta Cheese

Caesar

Romaine, Parmesan, Croutons, Grilled
Artichokes, Anchovy Parmesan Dressing

Dessert

Choose One for the Whole Group

Macarons ♥

Chocolate Covered Strawberries ♥*✓

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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

Cinnamon Sugar Churros ♥

40 | 100

Red Velvet Cake Pops ♥⊕

100 | 250

Seasonal Fruit Tartlet ♥

80 | 200

Chocolate-Covered Strawberries ♥✓⊕

80 | 200

S'mores Bar ♥

40 | 100

Macarons

160 | 400

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Late Night Snacks

Small | Serves 20

Large | Serves 50

Served at 10pm in the Tavern

Chips and Dip ♥ | 50 | 100

Tri-Color Tortilla Chips, House Made Salsa,
Fresh Guacamole

Garden Board ♥✓ | 100 | 200

Artichokes, House Pickled Veggies, Oven
Roasted Tomatoes, Country Olives, Hummus,
Flatbread

Crudités Tray ♥ | 60 | 120

Grilled Pita Triangles, Sundried Tomato
Hummus, Spinach Artichoke Dip

Charcuterie Board | 135 | 300

California Cured Meats, Olives, Cornichon
Pickles, Grain Mustard, Pretzel Crostini

Chicken Tenders | 60 | 120

Chef's Assortment of Dipping Sauces and Fries

Assorted Flatbreads | 150 | 350

Tomato Basil, BBQ Chicken, Tuscan

Buffalo Wings | 65 | 130

Red Hot Sauce, Celery, Blue Cheese Dressing

California Cheese Board ♥ | 135 | 300

Selection of California Artisanal Cheese, Dried
Fruits, Honeycomb, Nuts, Artisan Crackers

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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

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 Rose | 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

Bottle

These beer are sold by bottle
& charged based on
consumption

Coors
Budweiser
5 | Bottle

Stella Artois
Indigency Hard Apple Cider
Indigency Blackberry Cider
6 | Bottle

Keg

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

Coors
Coors Light
Budweiser
Bud Light
Michelob Ultra
Pabst Blue Ribbon
Miller Genuine Draft
450 | Keg

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
650 | Keg

Case

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

Coors Light
O'Doul's NA
84 | Case
24 Bottles Included

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 Denoggizner
Imperial IPA
Dust Bowl Hops of Wrath
Track 7 IPA
Racer 5 IPA
Lost Coast Indiga 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
120 | Case
24 Bottles Included

Specialty Requests

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

All Alcohol Selections

Due 8 weeks before the
event date

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Spirits & Bar Packages

Exact Liquor Subject to Change | Priced Per Drink

	House 11	Premium 15	Super Premium 18
Whiskey	Jim Beam	Crown Royal Maker's Mark Jameson	Knob Creek Bulleit
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	Courvoisier	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	Level II 70	Level III 80
Includes 2 Wines at the Tables and Up to 4 Wines at the Bar	Includes Level I Tier Plus the Addition of:	Includes Level II Tier Plus the Additional of:
(2) Microbrewed Kegs	Champagne Toast	Shots Allowed
Full Unlimited Premium Bar (No Shots)		

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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