



Elopement Menu

PLATED STARTERS

choose four

GOAT CHEESE STUFFED STRAWBERRY

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

TUSCAN ROLL

prosciutto, herb pesto, whipped feta,
puff pastry

**available without prosciutto*

VEGAN SAMOSAS

agave cashew sauce (VN | GF)

TEQUILA INFUSED SCALLOP CEVICHE

chili oil, micro cilantro, brined radish (GF)

**wild mushroom ceviche substitution available*

ARANCINI WITH TRUFFLE AIOLI

risotto, pecorino romano, fresh herbs (V)

COCONUT ALMOND PRAWNS

ginger passion fruit dipping sauce (GF)

WILD MUSHROOM BRUSCHETTA

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

**available without prosciutto*

CHIPOTLE BBQ PULLED PORK CROSTINI

poppy seed dressing, micro slaw, pretzel crostini

SALADS

choose one

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)

ENTRÉES

guests preselect their choice

RATATOUILLE

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

**If under 5 vegetarians, please select vegetarian option
from restaurant menu, ask coordinator for details*

HERBED CHICKEN BREAST

mashed potatoes, broccolini,
garlic herbed butter (GF)

GRILLED ATLANTIC SALMON

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

NEW YORK STRIP

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

DESSERTS

choose one

ASSORTED MACARONS

CHOCOLATE COVERED STRAWBERRY

*Served with champagne, outside dessert welcome.
If you want both desserts, please inform your coordinator.*

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

Elopement Beverage Menu

Sparkling Wine Included for Toast

SPARKLING

ZARDETTO PROSECCO
Brut, Conegliano, Italy

WHITE

choose two

SEAN MINOR 4BEARS
CHARDONNAY
Central Coast, California

SEAN MINOR 4BEARS
SAUVIGNON BLANC
Paso Robles, California

ANCIENT PEAKS
SAUVIGNON BLANC
Paso Robles, California

ONE STONE ROSE
Paso Robles, California

RED

choose two

SEAN MINOR 4BEARS
PINOT NOIR
Central Coast, California

CLAIBORNE & CHURCHILL
PINOT NOIR
Edna Valley, California

ANCIENT PEAKS
CABERNET SAUVIGNON
Paso Robles, California

SEAN MINOR 4BEARS
CABERNET SAUVIGNON
Paso Robles, California

BOTTLED BEER

choose three

COORS LIGHT

COORS ORIGINAL

BUD LIGHT

INDIGENY HARD APPLE CIDER

SIERRA NEVADA PALE ALE

STONE IPA

STELLA ARTOIS

CORONA

LIQUOR

UNLIMITED PREMIUM BAR PACKAGE
1,300 | up to 20 people
*Includes Service Charge, Tax, Bar Setup & Hourly Fee
Additional Guest | 50*

CONSUMPTION-BASED BAR
800 minimum
*Does Not Include Tuolumne County Tax Rate or
Recommended Gratuity, For Outdoor Elopements*

BARTENDER FEE PER HOUR
50

BAR SETUP
200

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Beer Selections Based on Availability.