

BREAKFAST



BREAKFAST BUFFETS

SUNRISE CONTINENTAL | 20

12 person minimum

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

RUSH CREEK 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

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)

BREAKFAST ADDITONS

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

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

♥ = vegetarian ✓ = vegan ⊕ = gluten free

8:30am - 10:00am

Priced Per Person | Minimum Order of 5 People Required

PLATTERS & HORS D'OEUVRES



GROUP PLATTER OPTIONS

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

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

♥ = vegetarian ✓ = vegan ⊕ = gluten free

Choose 3 Options for the Whole Group • Minimum Order of 5 People Required
24 | Person

PLATTERS & BOARDS

Small | Serves 20

Large | Serves 50

CRUDITÉS TRAY

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

60 | 150

FRESH FRUIT TRAY

Fresh Cut Fruit ♥✓⊕

60 | 125

CALIFORNIA CHEESE BOARD

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

135 | 300

ANTIPASTO BOARD

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

135 | 300

HOUSE SMOKED SALMON PLATTER

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

160 | 350

BAY SCALLOP CEVICHE AND WATERMELON SPOONS

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

160 | 350

GRILLED SAUSAGE AND PEPPERS BOARD

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

175 | 375

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

♥ = vegetarian ✓ = vegan ⊕ = gluten free

PASSED HORS D'OEUVRES

COLD PASSED HORS D'OEUVRES

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 PASSED HORS D'OEUVRES

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

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

♥ = vegetarian ✓ = vegan ⊕ = gluten free

1 Hour Cocktail Reception | 16 OR 1.5 Hour Long Cocktail Reception | 18

Choose Up to Three Passed Hors D'Oeuvres

Priced Per Person | 30 Person Minimum

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



LUNCH BUFFETS

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

Home-Made 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

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

♥ = vegetarian ✓ = vegan ⊕ = gluten free

Priced per Person | Minimum of 12 Adult Guests

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

TRAIL LUNCH

SANDWICHES & WRAPS

Buffalo Grilled Chicken

Grilled Chicken, Buffalo Sauce, Ranch, Spinach
Tortilla, Mixed Greens

Vegetarian Flatbread ♥

Roasted Bell Peppers Hummus, Cucumber,
Roasted Cherry Tomatoes,
Onions, Shoestrings Carrots

Italian Focaccia Sandwich

Roasted Tomato Spread, Sliced Deli Meats,
Provolone Cheese

Turkey Pesto Sandwich

Turkey, Havarti Cheese, Pesto, Bacon, Roasted
Tomato, Spinach

PB&J ♥

Creamy Peanut Butter, Strawberry Jam, Whole
Grain Bread

SALADS

Orzo ✓⊕

Roasted Tomatoes, Kalamata Olives, Red Onion,
Parsley, Red Wine Vinaigrette

Buddha Bowl ✓⊕

Quinoa, Chickpeas, Kale, Cauliflower, Lemon
Tahini Sauce

ADD-ONS

Yogurt Parfait | 8 ♥

Vanilla Yogurt, Blueberries, Strawberries,
Granola

Fresh Fruit | 7 ✓

Honeydew, Grapes, Cantaloupe

Boiled Egg | 1

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

♥ = vegetarian ✓ = vegan ⊕ = gluten free

Includes choice of Sandwich, Wrap or Salad, Fresh Fruit, Bag of Chips, Gluten & Nut Free Dessert
21 | Person

DINNER



BBQS & DINNER BUFFETS

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 ♥⊕✓

Sauteed Mushrooms Caramelized Onions ✓⊕

Smoked Gouda Mac 'n Cheese ♥

Grilled Seasonal Vegetables ✓⊕

Garden Salad with Champagne Vinaigrette ✓⊕

Kettle Chips

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

♥ = vegetarian ✓ = vegan ⊕ = gluten free

Priced per Person | Minimum of 30 Adult Guests

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

BBQS & DINNER BUFFETS

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

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 ♥

HIGH COUNTRY BUFFET | 57

Bison Meatballs with Piquillo Tomato Sauce

Smoked Venison Sausage with
Caramelized Onion Gravy

King Salmon with Lemon-Herb Beurre Blanc ⊕

Herb Roasted Red & Yukon Gold Potatoes ♥⊕✓

Grilled Seasonal Vegetables ✓⊕

Spinach Salad ✓⊕

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

Dinner Rolls with Herb Butter ♥

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

♥ = vegetarian ✓ = vegan ⊕ = gluten free

Priced per Person | Minimum of 30 Adult Guests

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

FAMILY-STYLE DINNERS

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 in Caper Butter Sauce ⊕

King Salmon in 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 ♥⊕

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

♥ = vegetarian ✓ = vegan ⊕ = gluten free

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

54 | Person

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

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 ♥✓

Asparagus, Cherry Tomatoes, Wild Mushrooms, Spinach, Parmesan

POULTRY | 48

Herbed Chicken Breast ⊕

Roasted Red Potatoes Tossed with Citrus Pistachio Pesto, Asparagus, Capers 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

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

♥ = vegetarian ✓ = vegan ⊕ = gluten free

Priced Per Person | 50 Person Minimum

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

PLATED DINNERS

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

EXOTIC & GAME | 59

MINIMUM ORDER OF 10 ENTREES

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-Based on Seasonal Availability ⊕

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

CHILDREN MEALS

AGES 3 -12 YEARS OLD

Macaroni & Cheese, Chicken Tenders,
Sautéed Vegetables | 20

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

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

♥ = vegetarian ✓ = vegan ⊕ = gluten free

Priced Per Person | 50 Person Minimum

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

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

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

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

♥ = vegetarian ✓ = vegan ⊕ = gluten free

LATE NIGHT SNACKS

Served at 10pm in the Tavern

Small | Serves 20

Large | Serves 50

Chips and Dip ♥

Tri-Color Tortilla Chips,
House Made Salsa, Fresh Guacamole
50 | 100

Fried Cauliflower Basket ♥✓

Sweet Chili Sauce, Sesame Seeds
75 | 150

Crudités Tray ♥

Grilled Pita Triangles, Sundried Tomato Hummus,
Spinach Artichoke Dip
60 | 120

Chicken Tenders

Chef's Assortment of Dipping Sauces and Fries
60 | 120

Buffalo Wings

Red Hot Sauce, Celery, Blue Cheese Dressing
65 | 130

Garden Board ♥✓

Artichokes, House Pickled Veggies,
Oven Roasted Tomatoes, Country Olives, Hummus,
Flatbread
100 | 200

California Cheese Board ♥

Selection of California Artisanal Cheese,
Dried Fruits, Honeycomb, Nuts, Artisan Crackers
135 | 300

Charcuterie Board

California Cured Meats, Olives, Cornichon Pickles,
Grain Mustard, Pretzel Crostini
135 | 300

Assorted Flatbreads

Tomato Basil, BBQ Chicken, Tuscan
150 | 350

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

♥ = vegetarian ✓ = vegan ⊛ = gluten free

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
California

One Stone Rose | 32
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 4Bear Cabernet Sauvignon | 28
California

One Stone Cabernet Sauvignon | 32
California

Borsao Berola | 29
Spain

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

♥ = vegetarian ✓ = vegan ⊕ = gluten free

BEER LIST

KEG

THESE BEER ARE SOLD BY THE KEG THERE ARE APPROXIMATELY 120 SERVINGS IN A 15 GALLON KEG

450 | Keg

- Coors
- Michelob Ultra
- Budweiser
- Coors Light
- Pabst Blue Ribbon
- Bud Light
- Miller Genuine Draft

650 | Keg

- Kona Longboard
- Stone IPA
- Firestone 805 Lager
- Bear Republic Racer 5 IPA
- Modelo Especial
- Lagunitas IPA
- Firestone Pivo Pils
- Lost Coast Great White
- Lagunitas Pilsner
- Blue Moon Belgian White
- Heineken (13 gals)
- Hanger 24 Orange Wheat
- Rogue Dead Guy Amber
- Widmer Bros. Hefeweizen
- Sierra Nevada Pale Ale
- Deschutes Porter
- Stone Ruination IPA
- Lost Coast 8 Ball Stout
- Dust Bowl Hops of Wrath IPA
- Lost Coast Downtown Brown

BOTTLE

THESE BEER ARE SOLD BY BOTTLE & CHARGED BASED ON CONSUMPTION

5 | Bottle

- Coors
- Budweiser

6 | Bottle

- Stella Artois
- Anchor Steam
- 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
- Lost Coast Indiga IPA
- Firestone Walker 805 Blonde
- Sierra Nevada Pale Ale
- Drakes Pale Ale
- Deschutes Black Butte Porter
- Lagunitas IPA
- Stone IPA
- Lost Coast 8 Ball Stout
- Stone Delicious IPA
- Blue Moon Belgian White
- Shock Top
- Sierra Nevada Torpedo
- Drakes IPA
- Widmer Bros. Hefeweizen
- Drakes Denogginizer
- Hanger 24 Orange Wheat
- Imperial IPA
- Alaskan Amber
- Fat Tire Amber
- Dust Bowl Hops of Wrath
- Lost Coast Downtown Brown
- Track 7 IPA
- Racer 5 IPA
- Firestone Walker Pivo Pilsner

Specialty Requests:

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

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

♥ = vegetarian ✓ = vegan ⊛ = gluten free

All Alcohol Selections:

Due 8 weeks before the Event Date

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	Courvoisier	Hennessey
TEQUILA	Cimarron	Sauza Hornitos Cazadores	Patron Silver Herradura
LIQUEURS	Kahlua Peach Schnapps	Baileys Godiva	Grand Marnier Amaretto Disaronno

UNLIMITED PREMIUM BAR PACKAGES | 30 PERSON MINIMUM

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

LEVEL I
(2hr max)
40

LEVEL II
(3hrs max)
50

LEVEL III
(4hrs max)
60

INCLUDES 4 WINES AT THE BAR

2 MICROBREWED KEGS OR IN-HOUSE
BOTTLED BEER

NO SHOTS

PRICE LISTED PER DRINK

PRICE LISTED PER PERSON

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