

Farewell Breakfast Buffets

8:30am - 10:30am

All Breakfast Buffets are Served with Milóne Regular & Decaf Coffees, Selection of Hot Teas, Orange Juice, Cranberry Juice, and Complimentary Mimosa Bar.
Priced Per Person. All Buffets Require a 50 Person Minimum

Sunrise Continental | 20

Whole and Fresh Sliced Fruits ⊕♥✓
Avocado Toast ♥✓
Toast Variety & Bagels served with Butter
Assorted Jams & Cream Cheese ♥
House Made Granola ⊕♥✓
Assortment of Plain & Fruit Yogurt ♥⊕

Sierra Buffet | 28

Egg Scramble ♥⊕
Onion, Bell Pepper, Cheddar Cheese
House-Made Biscuits
with Caramelized Onion-Sausage Gravy
Roasted Red Bliss Potato Hash ⊕✓
with Bell Pepper & Onion
Crispy Applewood Smoked Bacon &
Turkey Sausage ⊕
Whole and Fresh Sliced Fruit ⊕♥✓
Muffins, Toast & Bagels served with Butter
Assorted Jams & 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, Spinach, Blueberries,
Maple Drizzle
Whole & Fresh Sliced Fruits ⊕♥✓
Muffins, Toast & Bagels served with Butter
Assorted Jams & Cream Cheese ♥

Rush Creek Classic Buffet | 25

Scrambled Eggs ♥⊕
Crispy Applewood Smoked Bacon &
Turkey Sausage ⊕
Roasted Red Bliss Potato Hash ✓⊕♥
with Bell Pepper & Onion
Whole and Fresh Sliced Fruit ♥✓⊕
Muffins, Toast & Bagels served with Butter
Assorted Jams & Cream Cheese ♥
Assorted Cereals ✓♥
House-Made Granola ♥✓⊕



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

♥ = vegetarian ✓ = vegan ⊕ = gluten free

No-Host Wedding Breakfast

8:30am - 10:30am

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

Priced Per Person

Adults 24 | Children 12

Whole and Fresh Sliced Fruits ⊕♥✓

Toast Variety & Bagels served with Butter

Assorted Jams & Cream Cheese ♥

House Made Granola ⊕♥✓

Assortment of Plain & Fruit Yogurt ♥⊕

Roasted Red Bliss Potato Hash ✓⊕
with Bell Pepper & Onion

Scrambled Eggs ♥⊕



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Farewell Breakfast Additions

8:30am - 10:30am

Priced Per Person. Minimum Order of 5 People Required

House Made Cinnamon Rolls | 5
Cream Cheese Frosting ♥

House-Made Biscuits | 6
Caramelized Onion-Sausage Gravy

Breakfast Sandwiches | 10
Fried Egg, Smoked Ham, Sharp Cheddar, Croissant

House Smoked Salmon | 10
Herb Cream Cheese, Capers, Red Onion
Cucumber, Sourdough Toast Points

Vegetarian Farmer's Quiche | 8
Chef's Choice Seasonal Vegetables and Cheese ♥

Corned Beef Hash | 8

Corned Beef Hash, Red Potato,
Red Bell Pepper, Onion

Portabello Mushroom Hash | 8
Red Potato, Spinach,
Red Bell Pepper, Onion ♥✓⊕

Hearty Grain Bowl | 8
Farro, Quinoa, Oats, Spinach, Blueberry,
Brown Butter Maple Drizzle ♥⊕

Avocado Toast | 8
Poached Egg, Pico De Gallo, Fresh Avocado,
Red Onion, Arugula, Lemon Oil,
Country Toast ♥
*Can be Vegan

Bloody Mary Station | 140
Includes Celery, Horseradish, Pickled Vegetables,
Olives, Hot Sauce, Lime
Serves 20 People

Irish Coffee | 140
Includes Bailey's, Freshly Whipped Cream
Serves 20 People

Hot Chocolate | 80
Serves 20 People

Apple Cider | 80
Serves 20 People

YOSEMITE
RUSH CREEK
— LODGE —

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Group Bridal Platter Options

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

24 | Person

Delivered No Earlier Than 10am

Breakfast Sandwiches ♥

Fried Egg, Smoked Ham, Sharp Cheddar, Arugula, Croissant

Breakfast Burritos

Scrambled Eggs, Bacon, Black Bean, Green Onion, Cotija, Salsa

*Can be Vegetarian

Avocado Toast ♥✓

Poached Egg, Pico De Gallo, Red Onion, Arugula, Country Toast

Bagels and Lox

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

Breakfast Parfaits ♥

Greek Yogurt, Granola, Fresh Berry, Honey Drizzle

Cinnamon Rolls ♥

Cream Cheese Frosting

Pistachio Chicken Wraps

Spinach Wrap, Grilled Chicken, Pesto Dressing, Dried Cranberry, Onion, Cilantro

Garden Board ♥⊕

Fresh Carrots, Celery, Broccoli, Cucumber, Tomato, Bell Pepper,

Chipotle-Ranch Dip, Hummus

Charcuterie Board

Selection of Cured Meats, Country Olive, Stone Ground Mustard, Pretzel Crostini

Cheese Board ♥

Selection of California Cheese, Dried Fruit, Honeycomb, Nuts, Assorted 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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Sunset Deck Platter Options

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

Assorted Sandwiches and Wraps

*Only Available for Groups Over 10

Turkey Club, Italian Ciabatta, Chicken Caesar Wrap & Grilled Vegetable

Garden Board ♥⊕

Fresh Carrot, Celery, Broccoli, Cucumber, Tomato, Bell Pepper,
Chipotle-Ranch Dip, Hummus

Charcuterie Board

Selection of Cured Meats, Country Olive, Stone Ground Mustard, Crostini

Cheese Board ♥

Selection of California Cheese, Dried Fruit, Honeycomb, Nuts, Assorted Crackers

Fresh Fruit Platter ♥✓⊕

Selection of Seasonal Fruit

Antipasto Board

Chef's Selection of Sliced Cured Meats, Grilled Artichokes, Roasted Red Peppers,
Marinated Mushrooms, Olives & Pickled Veggies, Crostini

Lox Platter

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

Beer, Wine and Batch Cocktails Available

*Ask Coordinator for Details



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Platters & Boards

Small | Serves 20

Large | Serves 50

Mezze Platter ♥

Grilled Pita Triangles, Sundried Tomato Hummus, Spinach Artichoke Dip, Tapenade, Cucumber, Roasted Red Pepper

100 | 250

Fresh Fruit Tray ♥✓⊕

60 | 150

California Cheese Board ♥

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

135 | 340

Charcuterie Board

Chef's Selection of Sliced Cured Meats, Grilled Artichoke, Olives and House Pickled Veg, Crostini

135 | 340

Lox Platter

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

160 | 400

Grilled Sausage & Peppers Board

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

175 | 440



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Passed Hors D'Oeuvres

1 Hour Cocktail Reception | 1.5 Hour Long Cocktail Reception | 20
Parties of 50 – 100, Choose Up to Three Passed Hors D'Oeuvres
Parties Greater Than 100 May Choose Four
Priced Per Person

Cold Passed Hors D'oeuvres

Caprese Lance ♥⊕

Mini Heirloom Tomato, Basil,
Fresh Mozzarella Ball, Balsamic

Avocado Toast ✓♥

Avocado Purée, Pico di Gallo,
Cilantro, Crostini

Shoyu Ahi Tuna Spoon

Wakame, Macadamia Nuts, Sesame Oil,
Scallion, Red Onion

Salmon Tartare Cones

Buttermilk Creme Fraiche, Chives

Seared Ahi Wonton Tostada

Asian Slaw, Sesame Seed, Wasabi Caviar, Korean BBQ Sauce

Duck Confit Rilette

Goat Cheese Mousse, Cherry Gastrique Hazelnut

Fried Plantain Spoon ✓⊕♥

Mango Puree, Pico de Gallo, Chili-Lime

Smoked Beef Tenderloin

Horseradish Crème Fraiche,
Caramelized Onion, Crostini

Gazpacho Shooter ♥⊕

Watermelon, Mint, Feta Crema
*Can be Vegan

Hot Passed Hors D'oeuvres

Wild Mushroom Topped Polenta Cakes ♥

Wild Mushroom Ragu, Goat Cheese Polenta
*Can be Vegan

Carnitas Tostada

Pickled Red Onions, Cilantro, Lime Crema

Bison Meatballs

Piquillo Pepper Romesco, Oregano Oil

Glazed Pork Belly Skewer ⊕

Cucumber, Mini Sweet Pepper, Hoisin Glaze

Mini Crab Cakes

Poblano Aioli, Pickled Peppers, Cilantro

Arancini with Truffle Aioli ♥

Risotto, Pecorino Romano, Fresh Herbs

Pan Seared Sea Scallop Spoon

Corn Salsa, Lemon, Chives, Beurre Blanc

Open Face Tenderloin on Brioche

Creamed Spinach, Bernaise, Stone Ground Mustard



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Dinner & Bar Packages

Priced per Person, Minimum of 50 Adult Guests

Dogwood Buffet Package | 140

Unlimited Premium Level I Bar
 1 Platter/Board
 2 Passed Hors D'Oeuvres for 1 or 1.5 Hour Cocktail
 Choice of Buffet
 S'mores Bar
 Plated Cake Service

Kolana Family-Style Package | 160

For Weddings up to 75 people

Unlimited Premium Level II Bar
 Includes Champagne Toast
 1 Platter/Board and 3 Passed Hors D'Oeuvres
 Choice of Family Style Sides & Entrees
 3 Option Sweet Treat Bar
 Plated Cake Service
 Late Night Assorted Flatbreads in Tavern

Lupin Plated Package | 155

Unlimited Premium Level II Bar
 Includes Champagne Toast
 1 Platter/Board & 2 Passed Hors D'oeuvres
 Choice of Salad and 3 Entrees
 2 Option Sweet Treat Bar
 Plated Cake Service
 Late Night Chips, Dip, Guacamole

Yosemite Package | 185

Unlimited Premium Level III Bar
 Includes Champagne Toast & Shots
 1 Platter/Board & 4 Passed Hors D'Oeuvres
 Choice of Salad & 4 Entrees
 4 Option Sweet Treat Bar
 Plated Cake Service
 Late Night Assorted Flatbreads &
 Late Night Chips, Dip, Guacamole in Tavern



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Welcome BBQs & Reception Buffets

Priced per Person, Minimum of 50 Adult Guests

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

Mexi-Cali BBQ | 36

Not Available for Wedding Receptions

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 Chopped Salad

Tomato, Peppers, Olives, Corn, Green Onions, Cilantro and Tomatillo Avocado Dressing ♥

Fried Corn Chips ⊕✓♥

Condiments: Charred Chipotle Salsa, Guacamole, Cabbage Slaw, Cotija Cheese

Burger Bar | 34

Not Available for Wedding Receptions

Grilled Black Angus Burgers ⊕

Selection of Cheeses, Toppings & Condiments

Salmon Burgers

Black Bean Burgers ♥⊕✓

Sauteed Mushrooms Caramelized Onions ✓⊕

Smoked Gouda Mac 'n Cheese ♥

Grilled Seasonal Vegetables ✓⊕

Garden Salad with Champagne Vinaigrette ✓⊕

Kettle Chips



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Welcome BBQs & Reception Buffets

Priced per Person, Minimum of 50 Adult Guests. Maximum 140

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

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 Tomato, Shaved Parmigiano-Reggiano, California Red Wine Vinaigrette

Fresh Grilled Seasonal California Vegetables ✓ ⊕

Classic Potato Salad ✓ ⊕

Fresh Vegetable Slaw with Lemon Poppy Seed Dressing ♥ ⊕

House Made Corn Bread

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 Potato ♥ ⊕

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

Roasted Pheasant ⊕

Smoked Venison Sausage with Caramelized Onion Gravy

King Salmon with Lemon-Herb Beurre Blanc ⊕

Herb Roasted Red & Yukon Gold Potato ♥ ⊕ ✓

Grilled Seasonal Vegetables ✓ ⊕

Spinach Salad ♥ ⊕

Red Onion, Dried Cranberry, Almond, Blue Cheese, Fig Vinaigrette

Dinner Rolls with Herb Butter ♥



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Family-Style Dinners

Items Will be Served on Large Platters to be Passed at the Table For Groups of 75 people or less.

52 | Person

SALADS

Salads Served Individually | Choose One of the Following

Served with Chef's freshly baked bread and herb butter

Caesar Salad

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

Caprese Salad ♥⊕

Fresh Mozzarella, Heirloom Tomato, Balsamic Reduction, Basil

Kale Salad ♥⊕

Lemon Agave Vinaigrette, Fig, Dried Cranberry, Crushed Walnut, Goat Cheese

ACCOMPANIMENTS

Choose Two of the Following

Purée of Sweet Potato ♥⊕

Grilled Asparagus ♥✓⊕

Sautéed Swiss Chard ♥✓⊕

Herb Mashed Potato ♥⊕

Creamy Polenta ♥

Maple Glazed Baby Carrots ♥✓⊕

Charred Broccolini ♥✓⊕

Potatoes Au Gratin ♥⊕

ENTRÉES

Choose Up to Three of the Following

Ratatouille Over Creamy Goat Cheese Polenta ♥⊕

Vegetable Penne in White Wine Cream Sauce ♥

Herb Roasted Chicken in Caper Butter Sauce ⊕

King Salmon in Lemon Beurre Blanc ⊕

Beef Tenderloin with Merlot Demi-Glace ⊕



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Kids Family-Style Dinners

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

*Minimum 5 kids sitting together at the same table

22 | child 3-12 years old

ENTRÉES

Choose Up to Two of the Following

Hot Dogs
Chicken Nuggets
Cheese Burgers
Grilled Cheese

ACCOMPANIMENTS

Choose Two of the Following

Fresh Sliced Fruit
Steamed Broccoli
French Fries



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Plated Dinners

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

Priced Per Person

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 Carrot, Cucumber, Cherry Tomato, Feta Cheese, Champagne Vinaigrette

Caesar Salad ♥

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

Caprese Salad ♥⊕

Fresh Mozzarella, Heirloom Tomato, Balsamic Reduction, Basil

Kale Salad ♥⊕

Lemon Agave Vinaigrette, Fig, Dried Cranberry, Crushed Walnut, Goat Cheese

VEGETARIAN | 44

Ratatouille Over Creamy Goat Cheese Polenta* ♥

Zucchini, Yellow Squash, Eggplant, Red Pepper, Fresh Herb, Goat Cheese Polenta
*Can be Vegan

Butternut Squash Risotto ♥*

Butternut Squash Puree, Brown Butter, Sage, Parmesan Cheese
*Can be Vegan

Vegetable Medley Penne in White Wine Cream Sauce ♥

Asparagus, Cherry Tomato, Wild Mushroom, Spinach, Parmesan
*Can be Gluten Free

POULTRY | 48

Herbed Chicken Breast ⊕

Roasted Red Mashed Potatoes, Broccolini, Garlic Herb Butter

Roasted Pheasant ⊕

Purée of Sweet Potato, Fried Brussel Sprouts, Herb Demi-Glace
*Only available in the fall. See your coordinator for details.

Pan Roasted Duck Breast ⊕

Wild Mushroom Risotto, Fried Leek, Port Gastrique



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Plated Dinners

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

Priced Per Person.

BEEF, PORK & LAMB | 52

Grilled Berkshire Pork Chop ⊕

Roasted Root Vegetables, Port Poached Pear, Brown Butter Sauce

Colorado Roasted Lamb Chop ⊕

Creamy Polenta, Fried Brussel Sprouts, Pomodoro, Beurre Blanc

*Minimum order of 10 entrees

Beef Tenderloin ⊕

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

FISH | 52

King Salmon ⊕

Sticky Rice, Sauteed Boc-Choy, Lemon Beurre Blanc

Sea Bass

Potato Croquette, Swiss Chard, Creamed Leek Sauce, Fried Leeks

Seafood Bouillabaisse

Seasonal Seafood over Classic Saffron Broth, Fennel, Carrots, Garlic Croutons, Red Pepper Aioli

EXOTIC & GAME | 59

Minimum Order of 10 Entrees

Venison Loin ⊕

Roasted Garlic Mashed Potato, Swiss Chard, Baby Carrot, Blackberry-Bourbon Demi- Glace

Seared Wild Boar Tenderloin ⊕

Mushroom Duxelle, Mashed Potato, Wilted Spinach, Mushroom Reduction

Bison Tenderloin ⊕

*Based on Seasonal Availability

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

CHILDREN MEALS

Macaroni & Cheese, Chicken Tenders, Sautéed Vegetables | 20

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



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Sweet Treat Platter Add-Ons

Available for Welcome BBQs and Receptions

Small | Serves 20

Large | Serves 50

Fresh Baked Assorted Cookies ♥

40 | 100

Fresh Baked Salted Carmel Brownies ♥

40 | 100

Cinnamon Sugar Churros ♥

40 | 100

Mini Cake Donuts ♥⊕

100 | 250

Bite Size Creme Brulee Cups ♥⊕

100 | 250

Roasted Apple or Lemon Meringue Tartlet ♥

80 | 200

Chocolate Covered Strawberries ♥✓⊕

80 | 200

S'mores Bar ♥

*Not available at the Pool Deck

40 | 100

Assorted Macarons

160 | 400

YOSEMITE
RUSH CREEK
— LODGE —

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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 | 125

Crudités Tray ♥

Grilled Pita Triangles, Sundried Tomato Hummus, Spinach Artichoke Dip
60 | 150

Chicken Tenders

Chef's Assortment of Dipping Sauces and Fries
60 | 150

Buffalo Wings

Red Hot Sauce, Celery, Blue Cheese Dressing
65 | 160

Garden Board ♥✓

Artichoke, House Pickled Veggies, Oven Roasted Tomato, Country Olive, Hummus, Flatbread
100 | 250

California Cheese Board ♥

Selection of California Artisanal Cheese, Dried Fruit, Honeycomb, Nuts, Artisan Crackers
135 | 340

Charcuterie Board

California Cured Meats, Olive, Cornichon Pickle, Grain Mustard, Pretzel Crostini
135 | 340

Assorted Flatbreads

Tomato Basil, BBQ Chicken, Tuscan
150 | 375



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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

KEG

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

450 | Keg

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

650 | 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

BOTTLE

These beer are sold by bottle & charged based on consumption

5 | Bottle

Coors
Budweiser

6 | Bottle

Stella Artois
Indigency Hard Apple Cider
Indigency Blackberry Cider

SPECIALTY REQUESTS

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

ALL ALCOHOL SELECTIONS

Due 6 weeks before the Event Date

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
Sierra Nevada Pale Ale
Drakes Pale Ale
Lagunitas IPA
Stone IPA
Stone Delicious IPA
Sierra Nevada Torpedo
Drakes IPA
Drakes Denogginizer
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



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Beer Selections Based on Availability

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)		

YOSEMITE
RUSH CREEK
— LODGE —

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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