



# 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

12

### FRESH FRUIT

(VN|GF)

### ASSORTED MUFFINS

(V)

## CONTINENTAL

18

### FRESH FRUIT

(VN|GF)

### ASSORTED PASTRIES

muffins, croissants, danishes, bagels (V)

### ASSORTED CEREALS & GRANOLA

(V)

### PLAIN & FRUIT YOGURTS

(V)

## FRESH START

22

### GREEK YOGURT PARFAIT STATION

(V)

### HOUSE-MADE GRANOLA

(V)

### HARD-BOILED EGGS

(V)

### HEARTY GRAIN BOWL

farro, quinoa, spinach, blueberries, maple drizzle (VN)

### FRESH FRUIT

(VN|GF)

### ASSORTED CEREALS & GRANOLA

(V)

## SUNRISE

26

### ASSORTED PASTRIES

muffins, croissants, danishes, bagels (V)

### EGG SCRAMBLE

fresh herbs, cheddar cheese, peppers, onions, scallions (V)

### HOUSE MADE BISCUITS

peppercorn sage gravy

### CRISPY APPLEWOOD SMOKED BACON

(GF)

### CHICKEN APPLE SAUSAGE

(GF)

### HOME FRIES

(V)

### FRESH FRUIT

(VN|GF)

### ASSORTED CEREALS & GRANOLA

(V)

## SIERRA

28

### ASSORTED PASTRIES

muffins, croissants, danishes, bagels (V)

### FRENCH TOAST CASSEROLE

apples, rum-plumped raisins (V)

### FRITTATA

goat cheese, sundried tomato, fresh herb (V)

### CRISPY APPLEWOOD SMOKED BACON

(GF)

### CHICKEN APPLE SAUSAGE

(GF)

### HOME FRIES

(V)

### FRESH FRUIT

(VN|GF)

### ASSORTED CEREALS & GRANOLA

(V)

# Breakfast Additions

Includes coffee, selection of hot teas, orange juice, and cranberry juice.

Priced per person. All buffets require a 30 person minimum.

**MANGO BERRY SALAD** 6  
seasonal berries, fresh mint, passion fruit  
lime dressing (VN | GF)

**OMELET ACTION STATION** 12  
bacon, ham, cheddar cheese, mushrooms,  
tomatoes, peppers, onions, spinach (GF)

**AVOCADO TOAST PLATTER** 8  
toasted sourdough, avocado spread, herbed tofu  
ricotta, cherry tomato, arugula (VN)

**SEASONAL QUICHE** 5

**GRAVLAX PLATTER** 7  
smoked salmon, capers, shallots, herbed  
cream cheese, mini bagels

**GRAIN BOWL WITH SHAKSHUKA** 6  
quinoa, oat groats, spiced tomato sauce,  
eggs, feta, scallions (V)

**HOUSE-MADE CINNAMON ROLLS** 6  
(V)

**BACON & SCRAMBLED EGGS** 6  
(GF)

**MIMOSAS** 40  
orange, cranberry, pineapple, grapefruit juice  
*serves 6 people*

**BLOODY MARY STATION** 140  
celery, horseradish, pickled vegetables, olives,  
hot sauce, limes  
*serves 20 people*

**IRISH COFFEE** 140  
bailey's irish cream, fresh whipped cream  
*serves 20 people*

# Grab & Go Breakfast

## BURRITO

10

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egg, potato, cheese, bacon  
*can be made without bacon*

## SANDWICH

12

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### HAM & EGG BAGEL

country ham, egg, provolone

### SAUSAGE & EGG CIABATTA

sausage, egg, hickory smoked cheddar

### IMPOSSIBLE SAUSAGE & EGG MUFFIN

impossible sausage, egg

## MUFFIN

3

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

## ADDITIONAL

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### FRESH FRUIT CUP

8

cantaloupe, pineapple, grapes

### YOGURT & GRANOLA PARFAIT

12

## SIMPLY JUICE

4.50

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

# Group Platter Options

Choose 3 Options for the whole group, minimum of 10 people.

24 | 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, herbed tofu ricotta, cherry tomato, arugula (VN)

## 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

## 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

all day beverage service plus  
sweet and savory treats

## BEVERAGE SERVICE

11

all day coffee, water, tea  
lemonade and soft drinks

## MIMOSA BAR

40

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

# Platters & Boards

Small Serves 20 | Large Serves 50

## *SEASONAL VEGETABLE PLATTER*

60 | 150

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vegetables, herb scented yogurt, chipotle ranch (V)

## *FRESH FRUIT TRAY*

60 | 150

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(VN|GF)

## *MEDITERRANEAN PLATTER*

75 | 185

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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*

135 | 335

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

## *CHARCUTERIE BOARD*

135 | 335

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chef's selection of sliced cured meats, cornichons,  
crostinis, pickled golden raisin mostarda

# Passed Hors D'Oeuvres

groups of 50 – 100 choose up to three

groups of 100+ choose up to four

1 Hour | 18 Per Person

1.5 Hour | 20 Per Person

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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)

### CALIFORNIA ROLL

rice, nori, cucumber, avocado, crab, unagi sauce (GF)

### TEQUILA INFUSED SHRIMP CEVICHE

chili oil, micro cilantro, brined radish (GF)  
*wild mushroom ceviche substitution available*

### MEDITERRANEAN TART

red pepper hummus, olive tapenade, cucumber cup (VN | GF)

### SMOKED FILET OF BEEF PHYLLO CUPS

shaved smoked beef, horseradish chive cream, arugula, shallots, fried capers

### SPINACH PUFF

creamed spinach, fried artichoke, feta, puff pastry cup (V)

### SHOYU AHI TUNA SPOON

wakame, macadamia nuts, sesame oil, scallion, red onion (GF)

### STONE FRUIT BRUSCHETTA

herb ricotta, pickled lychee, hazelnuts (V)

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## HOT

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### STUFFED MUSHROOMS

arborio kale stuffing, pistachio panko bread crumb (VN)

### CHIPOTLE BBQ PULLED PORK CROSTINI

poppy seed dressing, micro slaw, pretzel crostini

### TUSCAN ROLL

prosciutto, herb pesto, whipped feta, puff pastry  
*available without prosciutto*

### COCONUT ALMOND PRAWNS

ginger passion fruit dipping sauce

### ELK MEATBALLS

bourbon barbeque sauce

### MINI CRAB CAKES

poblano aioli, pickled peppers, cilantro

### VEGAN SAMOSAS

agave cashew sauce (VN | GF)

### ARANCINI WITH TRUFFLE AIOLI

risotto, pecorino romano, fresh herbs (V)

# Trail Lunch

Includes choice of sandwich or salad, fresh fruit, bag of chips,  
and nut/gluten free dessert.

22 | Person  
Individually Bagged

## SANDWICH

### ROAST TURKEY

provolone cheese, cranberry mostarda on  
whole grain bread

### SMOKED TRI-TIP

smoked cheddar cheese, caramelized onion  
balsamic jam on baguette

### FOCACCIA

fresh mozzarella, roasted red pepper, caramelized  
onion balsamic jam

### PB&J

creamy peanut butter, strawberry jam on  
whole grain bread

## ADD ON

FRESH FRUIT CUP	8
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YOGURT & GRANOLA PARFAIT	12
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HARD BOILED EGG	1
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## SALAD

### CRANBERRY PECAN CHICKEN SALAD

onion, celery, parsley, honey mustard mayo

### SOUTHWEST TUNA SALAD

sweet corn, black beans, red pepper, cilantro,  
chipotle mayo

### KALE SALAD

farro, cotija cheese, cranberry,  
lime vinaigrette

### GRAIN SALAD

farro, quinoa, almond, currant, golden raisin,  
blue cheese apple cider vinaigrette

### CURRY CHICKPEA SALAD

carrot, golden raisin, cilantro

### PESTO PASTA SALAD

bow tie pasta, basil pesto, sundried tomato,  
fresh mozzarella



# Buffets

Includes soda, lemonade, water, assorted hot tea and coffee station.

Priced per person, minimum of 30 adults

## SOUTHERN STYLE

34

### GRILLED-TO-ORDER

#### BLACK ANGUS HAMBURGERS

cheese, sautéed mushroom, caramelized onion, brioche bun, toppings, condiments

#### GRILLED CHICKEN

carolina BBQ sauce (GF)

#### PULLED PORK SANDWICHES

poppy seed slaw

#### SMOKED GOUDA MAC 'N CHEESE

ritz crumble (V)

#### APPLE & WALNUT SALAD

romaine lettuce, shaved red onion, green apple, walnut, blue cheese, champagne vinaigrette (V)

#### GRILLED SWEET CORN

garlic chive butter (V)

#### CORNBREAD

charred corn bits, whipped honey butter (V)

## SANDWICH & WRAP

26

### TURKEY AVOCADO CLUB

turkey, bacon, avocado, lettuce, tomato on sourdough

### VEGGIE FOCACCIA

balsamic roasted seasonal veggies, vegan sundried tomato aioli

### CHICKEN RANCH WRAP

grilled chicken, bacon, lettuce, tomato, onion, ranch in spinach wrap

### GARDEN SALAD

mixed greens, citrus vinaigrette (VN)

### MACARONI SALAD

(V)

## BISTRO BUFFET

52

### NEW YORK STRIP

cabernet demi-glace (GF)

### ROAST 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, roasted 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)

### SPANISH RICE

(VN | GF)

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

# Buffets

Includes soda, lemonade, water, assorted hot tea and coffee station.

Priced per person, minimum of 30 adults

## CALIFORNIA BBQ

44

### 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 (V | GF)

### ORECCHIETTE PASTA SALAD

charred grape tomato, grilled broccoli, feta, olive oil, white balsamic vinegar (V)

### GRILLED SEASONAL VEGETABLES

(GF)

### ROASTED RED POTATOES

(VN | GF)

### SOURDOUGH BAGUETTE

herb butter (V)

## KOREAN BBQ

52

### 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

36

### 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 CORN SALAD

(V)

### SPANISH RICE

(VN | GF)

### REFRIED PINTO 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

48 | Person

## BREAD

*choose one*

### SOURDOUGH BAGUETTE

herb butter (V)

### CORNBREAD

charred corn bits (V)

## SALADS

*served buffet style | choose one*

### CUCUMBER SALAD

green onion, sesame seed,  
spicy soy vinaigrette (VN | GF)

### SPANISH KALE SALAD

crispy tortilla strips, black beans, pickled red onion,  
cherry tomato, cotija, avocado 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)

### ORECCHIETTE PASTA SALAD

charred grape tomatoes, grilled broccoli, feta,  
olive oil, white balsamic vinegar (V)

## ENTRÉES

*choose three*

### SMOKED TRI-TIP

chimichurri (GF)

### GRILLED FLANK STEAK

honey-chipotle sauce (GF)

### GRILLED CHICKEN

carolina BBQ sauce (GF)

### LEMON HERBED ROASTED CHICKEN

(GF)

### GRILLED SEASONAL MARKET FISH

(GF)

### MOJO SEA BASS

(GF)

## ACCOMPANIMENTS

*choose two*

### BASMATI RICE

(VN | GF)

### ROASTED RED POTATOES

(VN | GF)

### MEXICAN STYLE CORN SALAD

(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

54 | Person

## SALADS

*choose one | served individually*

### 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*

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*

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, max 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 & 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)

## VEGETARIAN

### TOFU GNOCCHI

44

basil, parsley, lemon zest, wild mushrooms, toasted pine nuts, basil pesto (VN|GF)

### ROASTED CARROT RISOTTO

44

orange-coriander brine, curry honey glaze, english pea, fennel, crispy king trumpet mushrooms (V)

### SUN-DRIED TOMATO &

44

### ASPARAGUS ARANCINI

sautéed spinach, wild mushroom, toasted pine nut, sofrito sauce, shaved manchego (V)

### RATATOUILLE

44

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

## FISH

### SEARED MAHI

55

cilantro wild rice, bok choy, chilis, charred scallions, ginger lime sauce (GF)

### GRILLED ATLANTIC SALMON

49

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

### PAN-SEARED SEA BASS

55

pearled couscous, sautéed shiitakes, green beans, chermoula (GF)

## BEEF

### NEW YORK STRIP

54

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

### TRI-TIP

52

roasted fingerlings, sautéed mushrooms, haricot vert, bordelaise sauce (GF)

### HANGER STEAK

43

herb au gratin, broccolini, smoked onion cream sauce (GF)

*Additional beef selections available at market price.  
Please ask coordinator for details.*

## CHILDREN

### CHICKEN TENDERS

20

mac & cheese, sautéed vegetables

*Age 3-12 can order children's portion of  
an adult entrée at a 50% discount.*

## POULTRY

### CORNISH GAME HEN

48

cauliflower purée, sautéed kale, herbed white wine demi-glace (GF)

### TINGA POBLANA ROAST CHICKEN

48

cilantro masa dumpling, cabbage (GF)

### HERBED CHICKEN BREAST

48

roasted red mashed potatoes, broccolini, garlic herb butter (GF)

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

# Sweet Treat Platter Add-Ons

Serves 20 | Serves 50

## *FRESH BAKED CHOCOLATE CHIP COOKIES*

40 | 100

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(V)

## *CHOCOLATE COVERED STRAWBERRIES*

150 | 375

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(VN|GF)

## *FRESH BAKED TRIPLE CHOCOLATE BROWNIES*

40 | 100

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(V)

## *ASSORTED MACAROONS*

160 | 400

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(V)

## *BAVARIAN CREAM STUFFED CHURROS*

75 | 185

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(V)

## *BERRY BAR*

55 | 135

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(V)

## *PRIVATE S'MORES STATION*

60 | 120

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(VN|GF)

# Late Night Snacks

Served at 10pm in the Tavern

Serves 20 | Serves 50

## SEASONAL VEGETABLE TRAY

60 | 150

seasonal vegetables, herb scented yogurt,  
chipotle ranch (VN|GF)

## CALIFORNIA CHEESE BOARD

135 | 335

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

## MEDITERRANEAN PLATTER

75 | 185

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

## CHARCUTERIE BOARD

135 | 335

sliced cured meats, cornichons, crostinis,  
pickled golden raisin mostarda

## ADD ONS

*priced per person*

MACARONI & CHEESE (V)	8
SPINACH DIP & CHIPS (V)	9
TATOR TOP & TOPPINGS BAR (V)	10
CHICKEN TENDERS dipping sauces	12

*minimum of 20 orders per item*

# Consumption Based or Cash Bar

1,000 | minimum spend

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

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

### LEVEL III | 65

includes level II tier  
shots allowed

Prices do not reflect a 2% service fee and current sales tax. A gratuity of 20% is recommended.  
Does not include \$150 bar set-up fee and \$50 per hour bartender fee, waived for Unlimited Bar Packages.  
Exact liquor subject to change.



# 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 opened 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 | 30  
Brut, Conegliano, Italy

MAS FI CAVA | 26  
Brut, Cava, Spain

FRANCOIS MONTAND SPARKLING ROSÉ | 39  
Brut Rosé, France

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## WHITE

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SEAN MINOR 4BEARS  
CHARDONNAY | 28  
Central Coast, California

PALI CHARDONNAY | 42  
California

SEAN MINOR 4BEARS  
SAUVIGNON BLANC | 28  
Paso Robles, California

ANCIENT PEAKS  
SAUVIGNON BLANC | 42  
Paso Robles, California

ONE STONE ROSE | 32  
Paso Robles, California

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## RED

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SEAN MINOR 4BEARS  
PINOT NOIR | 28  
Central Coast, 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

Prices do not reflect a 2% service fee and current sales tax. A gratuity of 20% is recommended.

Does not include \$150 bar set-up fee and \$50 per hour bartender fee, waived for Unlimited Bar Packages.  
wine selections based on availability.

# 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> Coors Coors Light Budweiser Bud Light Michelob Ultra Pabst Blue Ribbon	<b>84</b> Coors Light O'Doul's NA	<b>5</b> Coors Budweiser
<b>650</b> 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	<b>120</b> 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 Indica 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	<b>6</b> Stella Artois Indigeny Hard Apple Cider Indigeny Blackberry Cider

Prices do not reflect a 2% service fee and current sales tax. A gratuity of 20% is recommended.

Does not include \$150 bar set-up fee and \$50 per hour bartender fee, waived for Unlimited Bar Packages.

Beer selections based on availability.

# Spirits List

Alcohol selections are due 6 weeks before the event date

Priced per drink

	<i>HOUSE   11</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	Hennessey
<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 2% service fee and current sales tax. A gratuity of 20% is recommended.

Does not include \$150 bar set-up fee and \$50 per hour bartender fee, waived for Unlimited Bar Packages.

Exact liquor subject to change.