



CATERING MENU

Table of Contents

Farewell Breakfast Buffets	1	Build Your Own Buffet Dinner	10
Farewell Breakfast Additions	2	Family-Style Dinners	11
No Host Wedding Breakfast	3	Plated Dinners	12
Group Bridal Platters	4	Sweet Treat Platter Add-On	13
Platters & Boards	5	Late Night Snacks	14
Passed Hors D'Oeuvres	6	Wine List	15
Welcome BBQ Buffets	7	Beer List	16
Dinner & Bar Packages	8	Spirits & Bar Packages	17
Reception Buffets	9		

Farewell Breakfast Buffets

8:30am - 10:30am

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

Priced per person, 50 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)

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

Farewell Breakfast Additions

8:30am - 10:30am

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

Priced per person. All buffets require a 50 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 <i>serves 6 people</i>	
BLOODY MARY STATION	140
celery, horseradish, pickled vegetables, olives, hot sauce, limes <i>serves 20 people</i>	
IRISH COFFEE	140
bailey's irish cream, fresh whipped cream <i>serves 20 people</i>	

No-Host Wedding Breakfast

8:30am - 10:30am

Served with coffee, selection of hot teas, orange juice, and cranberry juice.

Adults 16 | Children 8

Guests Pay Individually

SCRAMBLED EGGS

(V)

CHICKEN APPLE SAUSAGE

(GF)

APPLEWOOD SMOKED BACON

(GF)

HOME FRIES

(VN)

YOGURT

(V|GF)

ASSORTED CEREALS & GRANOLA

(V)

FRESH FRUIT

(VN|GF)

COFFEE, TEA, JUICE

Group Bridal Platter Options

Delivered No Earlier Than 10am

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)

FOCACCIA BREAKFAST SLIDERS

fried egg, applewood smoked bacon, arugula, roasted garlic aioli, gouda, tomato chutney

BREAKFAST BURRITOS

bacon, scrambled eggs, roasted corn, salsa roja, cotija cheese, green onion, parsley

GRAVLAX PLATTER

smoked salmon, capers, shallots, herbed cream cheese, mini bagels

FRESH FRUIT PLATTER

(V|GF)

FRESH VEGETABLE PLATTER

carrots, peppers, cauliflower, broccoli, tomatoes, celery, cucumbers, ranch, green goddess dressing (V|GF)

KOREAN CHICKEN SLIDERS

grilled chicken thigh, kimchi, honey gochujang aioli, hawaiian sweet roll

AVOCADO TOAST

toasted sourdough, avocado spread, herbed tofu ricotta, cherry tomato, arugula (VN)

MEDITERRANEAN PLATTER

grilled artichoke hearts, marinated olives, cauliflower, bell peppers, roasted red pepper hummus, pita toast points

CHARCUTERIE BOARD

selection of cured meats, golden raisin mostarda, cornichons, crostinis

CHEESE BOARD

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

MIMOSA BAR

40

orange, cranberry, pineapple, grapefruit juice
serves 6 people

Platters & Boards

Small Serves 20 | Large Serves 50

SEASONAL VEGETABLE PLATTER

60 | 150

vegetables, herb scented yogurt, chipotle ranch (V)

FRESH FRUIT TRAY

60 | 150

(VN|GF)

MEDITERRANEAN PLATTER

75 | 185

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

CALIFORNIA CHEESE BOARD

135 | 335

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

CHARCUTERIE BOARD

135 | 335

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

COLD

GOAT CHEESE STUFFED STRAWBERRY

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

TEQUILA INFUSED SHRIMP CEVICHE

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

SMOKED FILET OF BEEF PHYLLO CUPS

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

SHOYU AHI TUNA SPOON

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

STONE FRUIT BRUSCHETTA

herb ricotta, pickled lychee, hazelnuts (V)

CALIFORNIA ROLL

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

MEDITERRANEAN TART

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

SPINACH PUFF

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

HOT

STUFFED MUSHROOMS

arborio kale stuffing, pistachio panko bread crumb
(VN)

TUSCAN ROLL

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

ELK MEATBALLS

bourbon barbeque sauce

VEGAN SAMOSAS

agave cashew sauce (VN | GF)

MINI CRAB CAKES

poblano aioli, pickled peppers, cilantro

ARANCINI WITH TRUFFLE AIOLI

risotto, pecorino romano, fresh herbs (V)

CHIPOTLE BBQ PULLED PORK CROSTINI

poppy seed dressing, micro slaw,
pretzel crostini

COCONUT ALMOND PRAWNS

ginger passion fruit dipping sauce

Welcome BBQ Buffet

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

Priced per Person, Minimum of 50 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)

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)

Dinner & Bar Packages

Priced per Person, Minimum 50 Adults

DOGWOOD BUFFET

150

UNLIMITED PREMIUM LEVEL I BAR

1 PLATTER/BOARD

2 PASSED HORS D'OEUVRES

CHOICE OF BUFFET

S'MORES BAR

PLATED CAKE SERVICE

LUPINE PLATED

155

UNLIMITED PREMIUM LEVEL II BAR

CHAMPAGNE TOAST

1 PLATTER/BOARD

2 PASSED HORS D'OEUVRES

CHOICE OF SALAD AND 3 ENTRÉES

2 OPTION SWEET TREAT BAR

PLATED CAKE SERVICE

LATE NIGHT CHIPS, DIP, AVOCADO CREMA

KOLANA FAMILY-STYLE

165

UNLIMITED PREMIUM LEVEL II BAR

CHAMPAGNE TOAST

3 PASSED HORS D'OEUVRES

CHOICE OF FAMILY STYLE SIDES & ENTRÉES

3 OPTION SWEET TREAT BAR

PLATED CAKE SERVICE

1 TATOR TOT BAR

YOSEMITE

185

UNLIMITED PREMIUM LEVEL III BAR

CHAMPAGNE TOAST & SHOTS

4 PASSED HORS D'OEUVRES

CHOICE OF SALAD & 4 ENTRÉES

4 OPTION SWEET TREAT BAR

PLATED CAKE SERVICE

1 TATOR TOT BAR

LATE NIGHT CHIPS, DIP, AVOCADO CREMA

Reception Buffets

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

Priced per Person, Minimum of 50 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 (GF)

ORECCHIETTE PASTA SALAD

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

GRILLED SEASONAL VEGETABLES

(GF)

ROASTED RED POTATOES

(VN)

SOURDOUGH BAGUETTE

herb butter (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)

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)

Build Your Own Buffet Dinners

Includes soda, lemonade, assorted hot teas and coffee.

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 Dinners

Items will be served on large platters to be passed at the table.
Includes sodas, lemonade, assorted hot teas and coffee. Served with bread.

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

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

ROASTED CARROT RISOTTO

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

SUN-DRIED TOMATO & ASPARAGUS ARANCINI

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

RATATOUILLE

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

orange-coriander brine, curry honey glaze, english pea, fennel, crispy king trumpet mushrooms, basmati rice

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

Available for Welcome BBQs and Receptions

Serves 20 | Serves 50

FRESH BAKED CHOCOLATE CHIP COOKIES

40 | 100

(V)

CHOCOLATE COVERED STRAWBERRIES

150 | 375

(VN|GF)

FRESH BAKED TRIPLE CHOCOLATE BROWNIES

40 | 100

(V)

ASSORTED MACAROONS

160 | 400

(V)

BAVARIAN CREAM STUFFED CHURROS

75 | 185

(V)

BERRY BAR

55 | 135

(V)

S'MORES AVAILABLE FOR RECEPTIONS

60 | 120

(VN|GF)

complimentary s'mores included in welcome/rehearsal dinner BBQs

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)

MEDITERRANEAN PLATTER

75 | 185

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

CALIFORNIA CHEESE BOARD

135 | 335

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

CHARCUTERIE BOARD

135 | 335

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

MACARONI & CHEESE

8

(V)

SPINACH DIP & CHIPS

9

(V)

TATOR TOT & TOPPINGS BAR

10

(V)

CHICKEN TENDERS

12

dipping sauces

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

ZARDETTO PROSECCO | 30

Brut, Conegliano, Italy

MAS FI CAVA | 26

Brut, Cava, Spain

FRANCOIS MONTAND SPARKLING ROSÉ | 39

Brut Rosé, France

WHITE

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

RED

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>
450 Coors Coors Light Budweiser Bud Light Michelob Ultra Pabst Blue Ribbon	84 Coors Light O'Doul's NA	5 Coors Budweiser
650 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	120 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	6 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

All 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 Bulliet
<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

Bar Packages

Priced Per Person for Up to 6 Hours

LEVEL I | 65
 (2) Bottles of Wine at Table
 (4) Bottles of Wine at Bar
 (2) Kegs
 Unlimited Premium Bar
 (No Shots)

LEVEL II | 70
 Includes Level I Tier
 Champagne Toast

LEVEL III | 80
 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.

On-Site Event Coordinator Roles

Your facility fee will come with an event coordinator to help keep track of your food/beverage, timeline and details.

Before Wedding

- Create an estimated invoice based on your food and beverage selections
- Keep you on track during deposit and timeline schedules
- Answering questions on ceremony, decorations, food, lodging, etc
- Setting up Social Tables mock layout and assisting with layout suggestions
- Scheduling time to finalize timeline prior to arrival

Day Before Wedding

- Meet and pick up all decor
- Coordinate distribution of welcome bags or itineraries
- Setup Table and Room layout according to mock layout
- Rehearsal run-through with the entire bridal party
- Rehearsal dinner coordination

Day Of Wedding

- Assist with final placements of decor that were pre-discussed before arrival
- Pick up the bridal party to the ceremony, line up and send everyone down the aisle
- Make sure reception is ready for the event by being the liaison with all vendors
- Food and beverage is prepared & served according to the timeline
- Gather all decor items

Outside planners, photographers, and stylists should keep you on schedule for most of the day prior to the ceremony. Your DJ/MC should be in charge of Toasts, Speeches, Announcements, etc.

Day After

- Meet with you to finalize the invoice

Common Requests our Team Does Not Manage

- Excessive decor installations. Please discuss décor ideas with your coordinator to understand what is considered excessive.
- Movement of decorations/florals from ceremony to reception. We do not move ceremony decorations due to the distance, timing, and logistics involved.
- Packaging of your décor. Your décor will be organized and waiting for you the day after your wedding but will not be boxed up.
- Floral arrangements and displays
- Organization of escort/meal cards. Our team will place your escort/meal cards but they will need to be organized alphabetically or by table, depending on how you choose to have them displayed.