



# GROUPS & MEETINGS CATERING MENU



# TABLE OF CONTENTS

Breakfast Buffets	2 - 3
Platters & Hors D'oeuvres	5 - 7
Lunch Buffets, Meeting Snacks, Trail Lunch	9 - 10
Dinner	12 - 16
Desserts & Late Night Snacks	18 - 19
Wine, Beer, & Liquor	21 - 23
Private Dining Room & Celebrations	25 - 28
In-House Rentals & Group Activities	30 - 31



# 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 ♥

## CORNERED 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, Caper 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
- 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
- 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
- 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

### 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 Buliet
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

PRICE LISTED PER DRINK

## 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 PERSON

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