



# BLACK BUTTE RANCH CATERING MENU

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## BREAKFAST SELECTIONS

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### RANCH CONTINENTAL

\$18.00

Choice of Fresh Juice  
Sliced Seasonal Fruit  
Assorted Breakfast Pastries  
Oatmeal with Dried Fruit,  
Brown Sugar and Cream  
Individual Yogurts  
Fresh brewed locally roasted  
Coffee and Teas

### CONTINENTAL BREAKFAST ADD-ON'S

#### Northwest Eggs Benedict

\$23.00

Poached eggs on a toasted English muffin  
with house-smoked salmon and citrus chive hollandaise

#### House Smoked Brisket Hash

\$23.00

House-made brisket combined with potatoes,  
onions and pepper served with two poached eggs  
and smoked tomato coulis

#### Cinnamon French Toast

\$23.00

Texas toast dipped in cinnamon batter  
served with hazelnut honey butter,  
blackberry maple syrup and pork apple links





# BREAKFAST BUFFETS

Minimum of 25 people

Served with fresh brewed locally roasted coffee & teas

## MAKE YOUR OWN BREAKFAST BUFFET

\$28.00

Served with a selection of juices, fruit and granola yogurt parfait, fresh baked breakfast pastries and croissants

*Choose one*

### Mini Croissants

Filled with scrambled eggs, sausage patty and sharp cheddar cheese

### Buttermilk Biscuit

Filled with scrambled eggs, crab meat, sweet shallot cream and aged cheese

### House Alder Smoked Salmon Benedict

Accompanied by avocado, Brie cheese and citrus dill hollandaise

### Ranch Scramble

Tillamook cheddar cheese, green onions, peppers and apple sausage

### Breakfast Burrito

Chorizo, jack cheese, scrambled eggs in a flour tortilla with roasted tomato salsa

## THE RETREAT BREAKFAST

\$23.00

### Chilled Fruit Juices

Seasonal Fruit and Berry display

### Assorted Breakfast Pastry

Scrambled Eggs  
with Tillamook cheddar

### Seasoned Breakfast Potatoes

Black Pepper Bacon and Maple Sage Links

## BLACK BUTTE BREAKFAST

\$32.00

### Chilled Fruit Juices

Fresh Baked Breakfast Pastries

Seasonal Fruit and Berry Display

House-made Granola

Fruit Yogurts

Scrambled Eggs

with smoked salmon, goat cheese and green onion

Buttermilk Biscuits

with Country Gravy

Seasoned Crisp Breakfast Potatoes

Cheese Filled Blintzes

with chocolate sauce, hazelnut and berries

Black Pepper Bacon and Maple Sage Links

## THE NW BREAKFAST BUFFET

\$34.00

### Chilled Fruit Juices

Fresh baked

Breakfast Pastries

Seasonal Fruit & Berry Display

Assorted Cold Cereals & Resort Granola

Individual Fruit Yogurts

Smoked Salmon Scrambled Eggs

with mascarpone and chives

Gran Marnier French Toast

with candied hazelnuts

Seasoned Crisp Hash Browns

Buttermilk Biscuits

with honey butter

Cured Ham, Apple Links

and Thick Rashers of Bacon





# BREAKFAST BUFFETS

Minimum of 25 people  
Served with fresh brewed locally roasted coffee & teas

## CELEBRATION BRUNCH BUFFET

\$46.00  
Minimum of 25 people

Selection of Fresh Juices  
Seasonal Fresh Fruit Display  
Regional, Domestic and Imported Cheeses  
Oregon Bay Shrimp, Artichoke  
& Boursin Quiche  
Caesar Salad  
with parmesan cheese and herb croutons  
Alder Smoked King Salmon  
with chardonnay dill sauce  
Cheese Blintzes  
with fresh fruit compote

House-made Corned Beef Hash  
with poached eggs and smoked paprika hollandaise  
Breast of Chicken  
with thyme and shiitake mushroom sauce  
served on soft fontina polenta  
Maple Bread Pudding  
with candied pecans and warm maple syrup  
Crisp Seasoned Hash Browns  
with peppers and onions  
Apple Pork Links and Thick Bacon Rashers  
Fresh Baked Breakfast Pastries  
Dessert Display

## BUFFET ENHANCEMENTS

Omelet Station with Chef Attendant  
\$11.00 per person

Locally Produced Fresh Bagels  
\$48.00 dozen  
Cream cheese, house preserves,  
peanut butter, sweet butter

Sticky Buns  
\$39.00 dozen  
with cinnamon walnut topping

Honey Smoked Ham & Farm Eggs  
\$54.00 dozen  
Tillamook cheddar  
on a fresh baked croissant

House-made Granola  
\$4.00 per person  
2% and skim milk

Individual Fruit, Berry & Yogurt Parfait  
\$5.50

Venison Sausage and Buttermilk Biscuit  
\$9.00  
Boursin scrambled eggs  
and smoked Tillamook cheddar

Cold Smoked King Salmon  
\$8.50  
with capers, Bermuda onions, sliced tomatoes  
and dill cream cheese





## BREAKS & REFRESHMENTS

Includes fresh brewed locally roasted coffee and tea.  
\$30.00 per service

Whole or Skim Milk  
\$2.50 per person

Fresh Squeezed Orange  
& Grapefruit Juice  
\$5.00 per person

Chilled Tomato, V-8, Apple or Cranberry  
\$3.00 per person

### MORNING BREAK

Breakfast Breads, Muffins, Croissants and Danishes  
\$38.00 per dozen

Seasonal Fresh Fruit and Berry Display  
\$7.00 per person

Assorted Cold Cereals and Milk  
\$4.00 per person

Assorted Greek Yogurts  
with granola, seasonal and dried fruits, and nuts  
\$5.50 per person

### AFTERNOON & EVENING BREAKS

Imported and Domestic Cheese Display  
with sliced baguette \$9.00 per person

Corn Chips with Salsa Fresca  
and black bean roasted corn salsa \$5.50 per person

Hummus with Warm Pita  
\$8.50 per person

Smoked pepper hummus, roasted garlic  
and truffle hummus, and sesame hummus

Ice Cream Bars, Candy Bars  
or Health & Power Bars  
\$27.00 per dozen

Assorted House-made Cookies  
\$24.00 per dozen

Tapenade Display  
Grilled breads, olive tapenade, sundried tomato spread,  
tomato bruschetta, and artichoke tapenade  
\$8.50 per person

Double Chocolate Chunk Brownies  
\$26.00 per dozen

### ANYTIME BREAKS

**THE JEFFERSON**  
\$16.00 per person

Fresh Fruit Skewers with honey mint sauce  
Cranberry Orange Bread  
Black Butte Trail Mix  
Juice and Flavored Mineral Waters

### FROSTY PEAKS BREAK

\$16.00 per person

Ben and Jerry's Ice Cream  
Double Chocolate Chip Brownies  
Ice Cold Regular and Chocolate Milk

### THE METOLIUS BREAK

\$15.00 per person

Chocolate Chip Cookies  
Old-fashioned Oatmeal Raisin Cookies  
Chocolate Cranberry Orange Cookies  
Peanut Butter Cookies  
Mountain Energy Squares  
Ice Cold Regular and Chocolate Milk

### SOUTHWEST

\$15.00 per person

Make your own Nachos  
Tricolor tortilla chips, queso dip, salsa, pico de gallo,  
diced jalapenos and black bean dip  
Sopapillas with Guava Cream  
Assorted Iced Tea

### CAMPFIRE BREAK

\$15.00 per person

Fresh Popped Popcorn  
Seasoned Crunchy Pretzels  
Individual Bags of Kettle Chips  
Cracker Jacks  
Assorted Mini Candy Bars and Candies  
Mini bottled Sodas





## LUNCH

### BOX LUNCHES

\$22.00 per person

All box lunches include crisp apple,  
chocolate chip cookie,  
chips, bottled water or soft drink

*Choose up to three of the following*

#### Roasted Turkey

Avocado and oven roasted  
cranberry spread  
fresh baked croissant

#### Sliced Roast Beef

with whiskey chipotle sauce,  
lettuce, tomato caramelized onions  
hoagie roll

#### Grilled Vegetables

Roasted peppers, tomatoes,  
pesto, balsamic, and lettuce  
focaccia

#### Smoked Ham with Cheddar

Whole grain mustard, lettuce  
and tomato  
whole wheat

#### Grilled Breast of Chicken

with Havarti, smoked tomatoes,  
and stone ground mustard  
hoagie roll

#### Albacore Tuna

Cucumber, tomato, caper,  
lemon dill mayo  
croissant

### LUNCH BUFFETS

All lunch buffets include  
fresh brewed locally roasted coffees and teas  
Minimum of 25 people

### RANCH DELI BUFFET

\$25.00 per person

Traditional Potato Salad

Macaroni Salad

Ginger Poppy Cole Slaw

Assorted Imported & Domestic

Deli Meats including:

Ham, Roast Beef, Salami,

Roasted Breast of Turkey,

lettuce, sliced tomato, red onion and

house made sweet pickles

Fresh Baked Brownies and Cookies

### THE SALAD BUFFET

\$28.00 per person

Roasted Beet

local goat cheese, shaved red onion,  
candied hazelnut and sherry vinaigrette

Napa Cabbage Slaw

with sesame dressing

NW Cobb Salad

with creamy ranch dressing

Quinoa Salad

feta cheese, roasted vegetable,

white balsamic dressing

Bay Shrimp and Riso Salad

Tricolor Tortellini with Poached Salmon

Fresh Chocolate Fruit Tart





## LUNCH BUFFET

### **NW CASCADE PICNIC**

\$33.00 per person

**Fresh Fruit Salad**  
with honey yogurt dressing

**Corn on the Cob**  
(seasonal)

**Seasonal Heirloom Tomato Salad**  
with fresh basil and extra virgin oil

**Seasonal Grilled Vegetables**  
with basil, balsamic and extra virgin olive oil

**Baby Spinach Salad**  
with berries, toasted almonds and blue cheese

**New Potato Salad**  
with grain mustard ginger dressing

**Crispy Fried Free Range Chicken**

**White Cheddar Mac and Cheese**

**BBQ Baked Beans**

**Seasonal Berry Cobbler**

### **BLACK BUTTE PICNIC**

\$30.00 per person

**Seasonal Greens**  
Cucumber, carrots, tomatoes, jack cheese,  
buttermilk ranch and house vinaigrette

**Traditional New Potato Salad**  
green onions, apple bacon, hard cooked eggs

**Black Eyed Pea Salad**  
corn, peppers charred onion vinaigrette

**Local Angus Burger**  
forest mushroom and apple smoked bacon

**Achiote Chicken Breast**  
roasted peppers and onions, sesame buns,  
lettuce, tomatoes, onions, sliced pickles,  
ketchup mustard, mayo

**Brew City Fries**

**Apple Crisp**

**Add All-beef Frank and Condiments**  
\$3.00 per person





## HORS D'OEUVRES

### HOT SELECTIONS

\$225.00 per 50 pieces ♦ Passed butler-style

Artichoke & Sundried Tomato Wonton

Goat Cheese and Cherry Tartlet

Thai BBQ Chicken Satay  
with coconut peanut sauce

Roasted Pork & Apricot Wonton

Pepper Beef & Chili Springroll  
wild mushroom & Brie cheese turnover

Madeira Caramel Glazed Beef Skewers

Mushroom White Cheddar Risotto Fritters

Swedish Meatballs  
with mango chutney

Shrimp Bacon Fritter  
with maple chili aioli

### COLD SELECTIONS

\$225.00 per 50 pieces ♦ Passed butler-style

Caprese Skewer  
with Saba vinegar and house-grown basil

Smoked Steelhead Spread  
on crostini, salmon roe

Bacon Wrapped Dates  
with boursin cheese

Bruschetta  
with tomato jam balsamic vinaigrette

Shrimp and White Fish Ceviche  
with crisp white corn chip

Ahi Tuna and Avocado Tartar  
on a poppy seed crisp

Smoked Salmon Tartar  
on crisp toast point

Prosciutto Wrapped Asparagus  
with herb goat cheese

Beef Tartare  
Shallot-Dijon vinaigrette, caper berry, crouton

Open Face Roast Beef Sandwich  
Cornichon and house-made grain mustard

### INDIVIDUAL TASTER

### SOUP 'N SANDWICH COMBOS

\$250 per 50 pieces

Creamy Tomato Soup with basil Grilled White Cheddar

French Onion Soup Gruyere on Brioche

Creamy Mushroom Soup Chevre Toast

Miniature Crab Cakes with lemon dill cream

Crab Cakes: \$275.00 per 50 pieces

### HORS D'OEUVRES

Serves 30 people ♦ Stationed

Raspberry Brie in Puff Pastry  
\$100.00

Imported and Domestic Cheese Display  
with assorted sliced breads  
\$300.00

Fresh Seasonal Sliced Fruit and Berry Display  
\$200.00

Dips and Spreads  
Hummus, baba ghanoush roasted mushroom  
and chevre duxelle, grilled pita and sliced baguette  
\$275.00

Charcuterie Display  
House made cured meats, sausages and terrines.  
Served with grain mustard  
\$350.00

### CHILLED SEAFOOD BAR

\$21.00 per person

Minimum 30 people ♦ Stationed

Served with cocktail sauce, dill cream, remoulade, lemon  
wedges, wasabi, pickled ginger and Louisiana hot sauce

Peel and Eat Prawns

Oysters on the Half Shell

Shrimp Ceviche

Hot Smoked King Salmon side

Sesame Seared Tuna

Squid Salad





## EVENING BUFFETS

Buffet pricing includes fresh baked bread and butter  
Minimum of 25 people

### WESTERN BBQ BUFFET

\$38.00 per person

Slow Roasted Baby Back Ribs  
Smoked BBQ Chicken  
Molasses Brown Sugar Baked Beans  
Corn on the Cob  
(Seasonal)  
Cornbread  
with rosemary honey butter  
Red-skinned Potato Salad  
with hard-boiled egg, smoky bacon  
and green onion in a roasted garlic aioli  
Granny Smith Apple & Poppy Coleslaw  
Broccoli Salad  
Dried cranberries, bacon and red onion  
Fresh Watermelon Salad  
(Seasonal)

### COASTAL BUFFET

\$38.00 per person

Three Cabbage Slaw  
Seasonal Grilled Vegetable Platter  
Mixed Greens  
with blue cheese, toasted hazelnuts, dried fruit  
and red wine honey vinaigrette  
Roasted Fingerling Potato Salad  
with braised shallot dressing  
Oregon Bay Shrimp Cakes  
with caper citrus remoulade  
House Smoked Alder Planked  
King Salmon Fillet  
with ginger butter sauce and sautéed chard  
Rosemary Garlic Chicken Breast  
with chimichurri and sweet potato hash

### THE RANCH BUFFET

\$44.00 per person

Imported Cheese & Cured Meat Display  
Quinoa Salad  
feta cheese, roasted vegetable, white balsamic dressing  
Seasonal Grilled Vegetables  
with basil, balsamic and extra virgin olive oil  
Tricolored Pasta  
with pesto vinaigrette  
Caesar Salad  
parmesan, zesty garlic dressing  
Grilled Strip Loin  
rosemary potatoes, red wine caramelized onion compote  
Grilled Breast of Chicken  
with wild rice and Madeira mushroom sauce  
Spinach & Ricotta Ravioli  
with garlic alfredo, oven dried tomatoes & toasted hazelnuts  
Selection of Roasted Seasonal Vegetables  
NW Breads

### THE NW BUFFET

\$48.00 per person

Baby Greens  
Candied hazelnuts, bleu cheese  
& marionberry vinaigrette  
Wheat Berry and Radicchio Salad  
with bay shrimp and pomegranate vinaigrette  
Grilled Pear and Hearts of Palm Salad  
with ginger white balsamic vinaigrette  
Charcuterie Display  
Locally cured meats, terrines, house-made  
country sausage with sliced baguette  
NW White Bean Salad  
Candied fennel, braised kale,  
hazelnuts & tomato vinaigrette  
Grilled Breast of Chicken  
with asparagus wild mushroom vinaigrette  
Carlton Farms Pork Tenderloin  
Walla Walla sweet onion jam,  
cherry apple jam and quinoa mash  
Smoked Salmon  
with pinot noir sauce and wild rice





## EVENING BUFFETS

Buffet pricing includes fresh baked bread and butter  
Minimum of 25 people

### SEAFOOD BUFFET

\$55.00 per person

Seasonal Greens Salad

Caesar Salad Display

Imported and Domestic Cheeses

Seafood Display

Peel and eat shrimp, oysters on the half shell and crab claws

Tropical Fruit Display

House Smoked Salmon Fillet

with capers, minced red onion and dill crème

Tomato and Mozzarella Platter

Alaskan Halibut

with a coconut red curry sauce and jasmine rice

Roasted Fillet of King Salmon

with lobster asparagus relish and saffron cream

Rosemary Chicken

with mushroom Madeira sauce

Shrimp Risotto

bacon, peas and citrus cream

Roasted Garlic Potato Puree

Seasonal Vegetables

Assorted NW Breads

### HOT CARVED ITEMS

Serves 30 people

Action Station Chef Attendant

\$135.00 per hour

(2 hour minimum)

Roasted Pork Loin

Cured in an aromatic brine and

served with grilled apple hazelnut compote

\$250.00

Slow Roasted Breast of Turkey

Served with apple giblet gravy

and apricot orange cranberry sauce

\$250.00

Garlic and Herb Crusted Prime Rib of Beef

Served with horseradish cream

and red wine rosemary sauce

\$375.00

Honey Glazed Country Ham

Served with a variety of sweet and hot mustards

\$250.00

Leg of Lamb

Garlic and herb crusted with mint infused sauce

\$325.00

### BUFFET DESSERTS

\$9.00 per person\*

Minimum of 25 people

*Choice of any three desserts*

Apple Tart

with toasted hazelnut frangipane

Marionberry Cobbler

Chocolate Hazelnut Bread Pudding

whiskey caramel

Chocolate Bourbon Pecan Pie

White Chocolate Peanut Butter Chocolate Mousse

Seasonal Fruit Tart

*\* Pricing may vary by season*





## PLATED DINNERS

All plated dinners include choice of soup or salad and dessert, artisan bread and sweet butter

### STARTERS

*Select one*

**Grilled Apple & Goat Cheese Napoleon**  
Arugula, caramelized sweet onions  
& warm bacon vinaigrette

**Baby Mixed Greens**  
Toasted hazelnuts, cherry tomatoes  
& red wine honey vinaigrette

**Hearts of Romaine Salad**  
with zesty Caesar dressing,  
Parmesan cheese and croutons

**The Classic Wedge**  
Crisp wedge of iceberg lettuce with candied walnuts,  
diced tomato and blue cheese dressing

**Boston Bibb Salad**  
with roasted almonds, dried cranberries,  
crumbled blue cheese and port shallot vinaigrette

**Baby Kale**  
Roasted garbanzo beans, quinoa, feta cheese,  
white balsamic vinaigrette

**NW Razor Clam Chowder**  
A rich combination of cream, razor clams and herbs

**Roasted Tomato and Basil Bisque**

**Cajun Corn Chowder**

**Chilled Tomato Vegetable Gazpacho**

**Curry Butternut Squash**  
coconut crème fraiche

### ENTRÉE SELECTION

*Select one*

**Potato Crusted Alaskan Halibut**  
New potato succotash with tomato tarragon cream  
\$55

**Alder Smoked Fillet of King Salmon**  
Parmesan potato puree, seasonal vegetable  
and rich lobster butter  
\$52

**Soy Ginger Marinated Sea Bass**  
Shiitake basmati rice, edamame, cashews,  
coconut green curry  
\$55

**Goat Cheese & Mushroom Stuffed  
Breast of Chicken**  
Served with wild rice medley and Madeira cream  
\$47

**Angus Striploin & Dungeness Crab**  
Cedar River Farms striploin, Dungeness crab,  
new potato hash, sauce Bearnaise  
\$60

**Anderson Ranch Rack of Lamb**  
Shiitake risotto, red grape mint sauce  
\$63

**Smoked Carlton Farms Pork Chop**  
Sweet potato gratin, crisp Brussels,  
red wine apple chutney  
\$50

Grilled 14oz  
**Angus Rib Eye**  
Bacon truffle jam, green onion  
cheddar potatoes, port wine huckleberry sauce  
\$54





## PLATED DINNERS

All plated dinners include choice of soup or salad and dessert, artisan bread and sweet butter  
Our Ranch Duo features a combination of our most sought after entrees. Select two proteins and one dessert.

### RANCH DUO'S

\$60 per person includes dessert

\$52 per person without dessert

Served with buttermilk whipped Parmesan  
potatoes and grilled seasonal vegetable

*Select two*

Cedar River Farms Petit Fillet of Beef  
with wild mushroom port reduction

Alder Smoked NW Chinook Salmon  
with citrus chive butter

Roasted Carlton Farms Pork Tenderloin  
with fig chutney

Roasted Breast of Range Chicken  
with roasted shallot madeira agridulce

Cedar River Farms Striploin  
with Stilton roasted green apple compote

Jumbo White Prawns  
with smoked tomato coulis

Pan Seared Alaskan Halibut  
with preserved lemon cucumber relish

### DESSERT SELECTIONS

*Select one*

Milk Chocolate Crème Brulee

Trio of Chocolate Terrine  
with mixed berry compote  
and sweetened cream

Banana Panna Cotta  
with walnut sponge and  
dark rum fosters sauce

Washington State Apple Tart  
with bourbon caramel sauce,  
coulis and spiced cream

Marionberry Crisp  
with vanilla bean ice cream

Grilled Lemon Pound Cake  
with Gran Marnier Sabayon  
and berries

Chocolate Cheesecake  
with almond praline and  
vanilla caramel





# BEVERAGES

## **BLACK BUTTE RANCH INFUSED WATER SERVICE**

\$15/gallon

- Orange + lemon + lime
- Lemon + raspberry + mint
- Lemon + cucumber + mint
- Blackberry + lime
- Strawberries + basil
- Apples + cinnamon stix

## **ARNOLD PALMER OR HOUSE MADE LEMONADE**

\$25/gallon

Setup is prior to ceremony, and it remains available throughout the cocktail reception, based on the quantities ordered. This is a wonderful non-alcoholic alternative for guests who need to hydrate before and after the ceremony.

## **BANQUET WINES**

\$26.00/bottle

\$20 corkage fee per bottle  
for wine and champagne only

All Columbia Crest Two Vines wines:

- Chardonnay
- Cabernet
- Merlot
- Rex Goliath Pinot Noir
- Hogue Pinot Grigio

## **\*BANQUET CHAMPAGNE**

\$28.00/bottle

Domaine St. Michelle Brut  
Segura Cava Brut (Spain) when available

## **BEER**

### **\*BOTTLED DOMESTIC**

\$4.00/bottle

- Bud
- Bud Light
- Coors
- Coors Light

### **\*BOTTLED IMPORT AND MICROBREWS**

\$5.00/bottle

- Corona
- Heineken
- Deschutes Brewery products
- Pyramid
- Hefeweizen

## **KEGS**

\*1/4 Barrel

AKA Half of full keg or pony keg  
Serves approximately 60 pints

Available only in Domestic \$225.00  
Not available in Imports or Microbreweries.

1/6 Barrel

Cylinder  
Serves 40 16 ounce pours

Microbrews  
\$195.00

\*1/2 Barrel

AKA full keg  
Serves approximately 120 pints

Domestic \$400.00  
Import and Microbrews \$500.00

\*Vintages and prices are subject to change; we will guarantee special order wines (price and vintage), two months before event date. All special order wine must be purchased at wine list price





## HARD ALCOHOL

### WELL

\$6.00

HRD Vodka, Monarch Gin,  
Monarch Gold Tequila, Castillo Silver Rum  
Ancient Age Bourbon, Scoresby Scotch

### CALL

\$7.50

Stolichnaya, Absolute, Titos vodkas,  
Beefeater & Bombay Dry gins,  
Cuervo Gold tequila,  
Bacardi & Captain Morgan's rums,  
Jack Daniel's & Seagrams  
Blends and bourbon Whiskeys,  
Cutty Sark, J&B scotchs

### PREMIUM

\$8.50

Crater Lake, Ketel One Vodkas,  
Bombay Sapphire, Hendricks,  
Tanqueray Dry, Gins, Cvervo 1800 tequila,  
Sausa Commertivo, Hurradura Tequila,  
Mt Gay, Meyers, Pyrat 10 Cane Rums,  
Crown Royal, Eagle Rare, Pendleton,  
Crater Lake Rye Whiskeys, Johnnie Walker Red,  
Chivas Regal scotchs

### ULTRA PREMIUM

\$10.00

Grey Goose vodka, Belvedere,  
North Sister Vodkas, North Sister Gin,  
Tanqueray 10,  
Rogue Distillery and North Sister gin,  
Patron, Don Julio tequila,  
Makers Mark, Knob Creek,  
Blanton's Single Barrel whiskeys,  
Johnny Walker Black &  
Dewar's White Label blended scotch

### ADDITIONAL BAR CHARGES

\*If an additional bar is requested there will be a \$350  
charge for set up and additional bartender.

