



FOUR SEASONS HOTEL
Silicon Valley

WINTER EVENT MENU

"We are so proud to present our event menus to you. These menus feature this year's seasonal best from a variety of local growers. We are committed to bringing the highest quality products straight to your table."

- Marco Fossati, Executive Chef

Chef Marco's
FARM TO TABLE JOURNEY.



YOUR EVENT YOUR WAY CUSTOMIZED MENUS

It's as easy as 1, 2, 3... Just follow a few simple steps...

1. You've got three options to choose from: plated, drop & go and sideboard. Simply select the best option for your event.
2. Each option is broken down by meal period; choose the one that best applies to you.
3. Custom create your menu, the way you want it! We have given you a couple of examples to help you get started.

Plated

{breakfast | lunch | dinner}

Stick to a classic seated dining experience. Plated menus can be served in 3, 4, or 5 course options; it's completely up to you.

Examples below:

3 Courses

Starter | Main | Sweets

4 Courses

Starter | Pasta | Main | Sweets

5 Courses

Starter | Pasta | Intermezzo | Main
Sweets

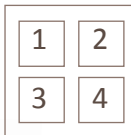
Drop & Go

{breakfast | lunch | dinner}

Get down to business and think inside the box. This option is the perfect working lunch. Get all of your courses served in a matter of minutes, in one cool 4-course plate or box it to go!

Example below:

1. Starter
2. Pasta
3. Main
4. Sweets



Sideboard Buffet

{breakfast | lunch | dinner}

Tired of sitting all day? Get your guests on their feet. Our sideboard displays are not your typical buffet. Featuring Chef inspired dishes with something for everyone.

Example below:

1. Starters x (2)
2. Pasta
3. Mains x (2) + (1)
Vegetarian Option
4. Gourmet Sandwiches
5. Sweets

gf - gluten-free
v - vegetarian

WE ARE HONORED TO WORK WITH THE FOLLOWING LOCAL SUPPLIERS TO CREATE OUR FARM TO TABLE MENU:

Pitman Family Farms, San Joaquin Valley
Glaum Farms, Santa Cruz
Iaccopi Farms, Half Moon Bay
River Dog Farms, Yolo County
County Line, Petaluma
Rising C Ranch, Reedley
Zuckerman Farms, Stockton

Baia Nicchia, Sunol
Heirloom Organics, Hollister
Rancho Gordo Beans, Napa
Todd Spanier King of Mushrooms, San Francisco
Frog Hollow Farm, Brentwood
James Ranch, Penn Valley

BREAKFAST

Coffee, Decaf, Tea, and Juice included with all breakfasts

Plated {breakfast}

Classic Breakfast \$41 per person

Fruit | Main | Protein | Potato
Variety of Pastry Shop Selections

Deluxe Breakfast \$46 per person

Fruit | Main x (2) | Protein x (2) | Potato
Variety of Pastry Shop Selections

THINKING BRUNCH?

Brunch menu options available; just ask your catering manager. Let's plan an exciting menu together!

Drop & Go {breakfast}

\$38 per person

1. Pastry Shop Selection
2. Fruit
3. Eggs or Sandwich
4. Dairy/Whole Grain (select one)

1	2
3	4

Extra energy required?? Add a basket of granola bars or assorted bread for \$6 per person

Box breakfast options are available. Please inquire with your catering manager for your selections.

Sideboard Buffet {breakfast}

Classic Continental \$34 per person

Variety of Pastry Shop Selections and sliced fruit

Healthy Continental \$38 per person

Variety of Pastry Shop Selections sliced fruit, yogurt and granola

Deluxe Continental \$42 per person

Variety of Pastry Shop Selections, sliced fruit, yogurt and granola, smoked salmon, cream cheese and NY inspired bagels

Classic Breakfast \$46 per person

Main, Protein, Potato, sliced fruit, Variety of Pastry Shop Selections

Deluxe Breakfast \$50 per person

(2) Mains, (2) Protein, Potato, sliced fruit, Variety of Pastry Shop Selections

Still not enough?? Select any additional item from the categories below for

Protein	\$8	per person
Potato	\$7	per person
Dairy/Whole Grain	\$7	per person
Main	\$10	per person

Omelet stations can be added for an additional \$20 per person plus a chef fee of \$175

BREAKFAST

PLATED | DROP & GO | SIDEBORD BUFFET

Mains

Eggs

- poached egg & smoked salmon served on english muffin
- dungeness crab benedict, scrambled eggs, grilled peppers, dill hollandaise, focaccia bread
- seasonal frittata - v
- organic free-range scrambled eggs - gf

Griddle

- pancakes: buttermilk, whole wheat or cornmeal
- cereal crusted brioche french toast

Breakfast Sandwiches

- california breakfast burrito, bacon, avocado & manchego cheese
- english muffin, egg frittata, fontina cheese & pork sausage
- croissant sandwich, omelet, black forest ham & brie cheese
- breakfast BELT {bagel, eggs, leek, tomato} - v

Proteins

- thick cut applewood smoked bacon - gf
- pork sausage - gf
- chicken sausage - gf
- turkey bacon - gf
- ham - gf
- smoked salmon - gf

Potatoes

- onioned lyonnaise potatoes - gf
- crispy hash browns
- roasted potatoes - gf

Dairy and Whole Grains

- seasonal sliced fruit - gf
- housemade granola
- greek yogurt - gf
- steel-cut oatmeal - gf
- granola parfait

Drinks {enhancements}

These beverages are the perfect way to add a little something special to your event

Bottomless Mimosas or Bloody Mary's
\$20 per person

Bloody Mary / Screwdriver Bar
\$25 per person

4 varieties of vodka, fresh squeezed orange juice, freshly made bloody mary, vegetable garnishes and spices

Sparkling Bar \$25 per person

4 varieties of champagne, sparkling wine or prosecco, fresh orange juice, white peach puree, prickly pear puree, fresh fruit garnishes

Barista Station \$10 per person

espresso drinks made-to-order
flavored coffees available

Additional bartender fee of \$175 per bar applies

All egg dishes are prepared with Glaum Farms' organic, free-range eggs. Egg white options available on request

LUNCH

Coffee, Decaf, & Tea included with all lunches

Plated {lunch}

3 course \$58 per person

Starter | Main | Sweets

4 course \$64 per person

Starter | Pasta | Main | Sweets

5 course \$68 per person

Starter | Pasta | Intermezzo | Main | Sweets

DRINKS

soft drinks	\$6 each
mineral water	\$6 each
coffee, decaf, tea	\$95 per gallon
iced tea or iced green tea	\$95 per gallon
lemonade	\$95 per gallon
{strawberry, lemon or prickly pear}	
spa water	\$50 per gallon
{cucumber mint or strawberry basil}	
naked juice smoothies	\$8 each
vitamin water	\$8 each
red bull, rockstar	\$8 each
freshly made espresso drinks	\$10 per person*
*set up and attendant fee of \$175 applies	
housemade frappuccino	\$100 per gallon

Drop & Go {lunch}

\$60 per person

Select one option from each menu

1. Starter
2. Pasta
3. Main
4. Sweets

1	2
3	4

Box lunch options available. Please inquire with your catering manager for your selections.

Sideboard Buffet {lunch}

The Start-up \$58 per person

- (2) Starters
- (3) Gourmet Sandwiches
- (2) Sweets

The Network \$68 per person

- (2) Starters
- (1) Pasta
- (2) Mains
- (1) Side
- (2) Sweets

In the Cloud \$78 per person

- (3) Starters
- (1) Pasta
- (2) Mains
- (2) Sides
- (3) Sweets

Still not enough?? Select any additional items from the categories below for

Starter	\$10	per person
Pasta	\$10	per person
Gourmet Sandwiches	\$12	per person
Main	\$15	per person
Sides	\$8	per person
Sweets	\$10	per person

All sideboards can be presented as an action cooking station for an additional chef fee of \$175

LUNCH

PLATED | DROP & GO | SIDEBOARD BUFFET

Starters

- butter lettuce salad with roasted grape, radish, sunflower seeds, crostini & honey white balsamic dressing - **v**
- mortadella with arugula salad & pecorino cheese - **gf**
- seasonal soup selection - **gf - v**
- field greens salad with seasonal vegetables, smoked almonds, blue cheese & dried cranberries - **gf - v**
- quinoa salad with corn, red peppers, white beans, basil & butternut squash - **gf - v**
- rock shrimp & chick pea salad with cauliflower, broccolini, curry vinaigrette - **gf**
- spelt panzanella salad with focaccia, roasted cherry tomato, olives, basil, red wine vinaigrette - **v**

Intermezzo

- lemon sorbet with prosecco - **gf - v**
- domestic farmhouse cheeses with fruit, seasonal jam, & country bread - **v**
- blood orange sorbet & ice wine - **gf - v**

Quattro Pasta

- housemade sardinian pasta with mushroom ragu, pecorino cheese & oregano
- housemade pasta with all'amatriciana, ground pancetta, spicy tomato ragu, pecorino cheese
- chilled rigatoni caprese with burrata cheese & basil - **v**
- seasonal risotto - **v**
- ravioli {select mushroom, ricotta or butternut squash} - **v**
{gf pastas available upon request}

Gourmet Sandwiches

- tuna salad with swiss cheese, lettuce, & tomato on croissant
- chicken gyro with oven dried tomato, tzatziki & herb salad on pita

- turkey, bacon, lettuce, tomato & avocado on soft baguette
- charcuterie stack with mortadella, ham, salami, pickles, arugula & roasted garlic aioli on whole wheat
- truffle grilled cheese with three cheeses - **v**
- seasonal vegetable wrap with hummus spread - **v**

Mains

- grilled steak with heirloom tomato & olive tapenade - **gf**
- local salmon with bulgur wheat & summer squash sauté
- chicken "a la diavola" with roasted cauliflower - **gf**
- pan seared seasonal catch, basil pesto & caponata - **gf**
- grilled chicken with rosemary whole grain BBQ mustard & sweet potato - **gf**
- seasonal vegetable quiche - **v**
- seared tofu with warm vegetable medley - **v**

Sides

- rosemary roasted potatoes - **gf - v**
- sautéed button mushrooms - **gf - v**
- roasted root vegetables - **gf - v**
- lentil, barley, brown rice pilaf - **v**
- spinach, chard, broccoli, and kale with aglio & olio, chili, garden herbs - **gf - v**
- roasted roma tomatoes with herb crust - **v**

Sweets

- coconut rice pudding with pineapple confit & graham cracker crumble
- fruit pavlova
- pumpkin cheesecake, gingersnap crust
- "cup" cakes {choose one: vanilla, spice, chocolate}
- cookie jar with housemade cookie selection
- "tiramisu" pannacotta {gf option available}
- chocolate cherry honey cake, chocolate ganache
- flourless chocolate almond cake, torched marshmallow cream - **gf**
- peanut butter "cup-tini" - **gf**
- passion fruit pannacotta, exotic fruits, edible flowers - **gf**

RECESS

Stretch your legs... grab a snack and enjoy your break
** Select any of the items below at \$8 each or 3 items
for \$20 per person

PERSONALIZED SURPRISE...

If you're looking to do something a little special
for your guests, why not have a surprise waiting at
their seat when they get back...just ask us how!

Sweet

bite size chocolate chip cookies & milk
housemade granola bars
local whole or sliced fruit
assorted cookie jars
convergence popcorn crunch
granola parfait
morning breads: lemon, marble, carrot, banana nut {choose two}
mini scones
coconut macaroons
tea cookies
chocolate dipped cheesecake lollipop {gf option available}
jar of berries - gf
peanut M&Ms

Savory

herb infused marcona almonds
housemade granola or trail mix
truffle & parmesan popcorn
artisanal cheeses with housemade parmesan short bread
california guacamole & chips
hummus & veggie cones
tzatziki with pita chips
crudités with herb sour cream dip - gf
greek yogurt with honey & dried fruit - gf
thai summer rolls - gf
bar chips
japanese cracker mix & sesame sticks
assorted dried snacks: terra chips & luna bars
{ gf options available }

DRINKS

soft drinks	\$5 each
mineral water	\$5 each
coffee, decaf, tea	\$95 per gallon
iced tea or iced green tea	\$95 per gallon
lemonade	\$95 per gallon
{strawberry, lemon or prickly pear}	
spa water	\$50 per gallon
{cucumber mint or strawberry basil}	

naked juice smoothies	\$8 each
vitamin water	\$8 each
red bull, rockstar	\$8 each
freshly made espresso drinks	\$10 per person*
*set up and attendant fee of \$175 applies	
housemade frappuccino	\$100 per gallon

THE ACCIDENTAL RESTAURANT

Want something different? Customized? Creative? WE CAN HELP! The accidental restaurant gives you a memorable one time experience that your guests will be talking about around the water cooler the next morning. Our goal is to create a restaurant experience in a non-restaurant environment and to give your guests a taste of something unexpected. We have our very own event designer, right on site, to help you plan every event detail.

Here are just a couple of our suggestions:

- Street Fair
- The Grill
- Greek Taverna
- Italian Trattoria
- Made in Japan

“restaurants” can be in unusual locations such as the roof top parking garage, courtyard, Quattro terrace, presidential suite, your office, offsite locations (parks, car dealerships, museums, gardens, airport hangers).. Just use your imagination...

***PLEASE NOTE: Plated events can serve between 25-50 guests and receptions and sideboard buffets can host anywhere from 25-300 guests. For the perfect accidental restaurant experience our creative team requires two weeks notice.*

CAN'T COME TO US? WE'LL COME TO YOU! LET CHEF MARCO CATER YOUR NEXT HOUSE OR OFFICE PARTY.



RECEPTIONS

Butler Passed Hors d'oeuvres

Select any of the items below at \$7 per selection with a minimum of 4 selections or choose one of the following packages

\$35 per person | six selections

\$45 per person | eight sections

\$55 per person | ten selections

Hot

grilled lamb lollipop with morrocan glaze
pancetta & flank skewers
lobster mac and cheese bites
chicken saltimbocca skewers
heirloom tomato soup with truffle grilled cheese - v
vegetarian crispy pot sticker - v
devils on horseback - gf

Cold

miso marinated beef & gorgonzola on beet chip
prawn mousse wonton
mushroom, ricotta & speck "roll up"
salmon rilletes in egg
Mandy's corn cake with chicken salad
tomato & marcona almond pesto bruchetta - v
summer roll with marinated mushroom & tofu - v
goat cheese and pistachio grape - v - gf
seared ahi tuna, cucumber, pineapple - gf

Premium Selection (Additional \$2 per person)

scotch eggs
crab salad on apple chip
garlic roasted shrimp cocktail - gf
truffle pancake with crème fraîche and caviar - gf

Pub Inspired Receptions

Restaurant inspired reception menus. Each menu selection below can be presented as a sideboard buffet or as an action station. Action stations have an additional chef fee of \$175. Minimum of 25 guests required for pub inspired receptions.

HOUSEMADE CHIP BAR

(50 guests maximum)

\$18 per person

original - gf - v
parmesan - gf - v
ranch - gf - v
bbq - gf
salt/vinegar - gf - v

THE BOARD \$30 per person

charcuterie
local cheeses - v
fresh made jams & honey - v
marinated olives - v
farm fresh vegetables - v

WALKING TACOS \$32 per person

individual doritos bags
ground beef - gf
grilled margarita chicken - gf
carnitas - gf
toppings: salsa, sour cream, guacamole,
corn and black bean salsa, tomatoes,
lettuce, charred onions, jalepeno, cotija
cheese, cilantro, lime

TAKEOUT DELIGHTS \$35 per person

edamame cones - v
seared tofu soba noodle salad - v
duck confit fried rice
pot stickers
spring rolls
steamed bbq pork buns
fortune cookies - v
bubble tea
sauces: sweet and sour, sweet chili

COMFORT FOOD \$35 per person

traditional and turkey meatloaf
mini chicken pot pies
mac and cheese bar
toppings: green onion, bacon, blue cheese,
jalapenos, broccoli, roasted red peppers, mini franks

SLIDER BAR \$32 per person

baby bacon burger
poblano turkey burger
lobster roll
falafel & pita - v
three cheese melt - v

THE BUTCHER

roast turkey with cranberry sauce & gravy - gf
\$25 per person

braised pork loin with tarragon & stone ground
mustard - gf

\$30 per person

beef tenderloin with bordelaise sauce - gf

\$35 per person

ribeye with horseradish sauce, peppercorn jus - gf

\$40 per person

all served with brioche rolls

SWEET SHOP \$25 per person

citrus cream tart
spiced pear cake bites
chocolate dipped cheesecake lollipops
key lime pie
s'more on a stick - gf

CUSTOM DESSERT BAR \$25 per person

choose up to five candies or gelato flavors or cookies
{two weeks' notice required}

DINNER

Coffee, Decaf, & Tea included with all dinners

Plated {dinner}

3 course \$78 per person

Starter | Main | Sweets

4 course \$88 per person

Starter | Pasta | Main | Sweets

5 course \$98 per person

Starter | Pasta | Intermezzo | Main | Sweets

Tablesides choice Mains are an additional \$20 per person per option and require a minimum four course menu.

Pre-Selected choice Mains are an additional \$10 per person per option.

SCOTCH BAR {enhancements}

your bar is complete with speciality ice cubes & fiji water - 3 tiers to choose from

Taste of the Highlands... \$40 per person

*a selection of Highland Scotch
{Glenlivet, Glenfiddich}*

Taste of the Isles... \$45 per person

*a selection of scotchs from the Isles of Scotland
{Oban, Ardbeg, Laiphroa}*

Tour of Scotland... \$50 per person

*start from the lowlands all the way up to the highlands and hit the Isles on the way...
{Glenkinchie from the Lowland, Oban from the Isles, Dalwhinnie from the Highlands}*

Drop & Go {dinner}

\$80 per person

Select one option from each menu

1. Starter
2. Pasta
3. Main
4. Sweets

1	2
3	4

Replace your dessert with an additional starter and add a dessert sideboard buffet with three selections for an additional \$25 per person.

Sideboard Buffet {dinner}

University Avenue \$99 per guest

(3) Starters
(1) Pasta
(3) Mains
(3) Sweets

Silicon Valley \$129 per guest

(4) Starters
(2) Pasta
(4) Mains
(5) Sweets

Still not enough?? Select any additional item from the categories below for

Starter	\$10	per person
Intermezzo	\$10	per person
Pasta	\$12	per person
Main	\$20	per person
Sweets	\$10	per person

All sideboards can be presented as an action cooking station for an additional chef fee of \$175

DINNER

PLATED | DROP & GO | SIDEBORD BUFFET

Starters

- seasonal soup - gf
- caesar salad with shaved parmigiano cheese & pancetta
- beet, squash & apple salad with radicchio, sunflower sprouts, watercress, pumpkin seeds & orange vinaigrette - gf - v
- parma ham, buffalo bocconcini, pickled vegetables & herb salad - gf
- field greens salad with seasonal vegetables, smoked almonds, blue cheese & dried cranberries - gf - v
- tandoori diver scallops, napa cabbage, ginger lemon emulsion - gf
- cumin & coriander scented seared tuna with carrot, fennel, edamame, sesame cilantro dressing - gf

Intermezzo

- lemon sorbet with prosecco - gf
- domestic farmhouse cheese with dried fruit, seasonal jam, & country bread
- blood orange sorbet with ice wine - gf

Quattro Pasta

- farro "risotto" with manila clams, calamari & rock shrimp
 - calamaretti pasta with spicy sausage sugo, broccolini, pecorino cheese
 - wild mushroom and spinach lasagna - v
- {gf pastas available upon request}*

Mains

Air

- lemon rosemary chicken with crushed yukon potatoes, trumpet mushroom, rainbow chard ragu - gf
- duck cassoulet with preserved lemon, bacon, oven dried tomato, rancho gordo beans
- stuffed chicken with ricotta, pinenuts, spinach, feta, potato leek risotto, tomato jus

Water

- parmesan crusted snapper with seasonal succotash & caper beurre blanc
- salmon with grainy mustard, potatoes, fennel & castelvetro olives - gf
- halibut with sauteed chickpeas, israeli cous cous, sage brown butter & spinach *{additional \$15 per person}*

Land

- short rib with carrot crema, raisin bacon thyme jus - gf
- lamb sirloin with leek crimini, orange lentil salad, salsa verde
- beef tenderloin, charred onion, savory bread pudding, & gorgonzola cheese *{additional \$25 per person}*
- ny strip with gigante beans, spinach & horseradish crema *{additional \$30 per person}*
- duo of beef tenderloin & miso glazed salmon with scallion rice cake and broccoli slaw - gf *{additional \$30 per person}*

Garden

- wild mushroom risotto with fresh goat cheese, port reduction - gf - v
- seasonal vegetable strudel with endive, radicchio & frisee salad - v
- ricotta ravioli with oven dried cherry tomatoes & spinach - v

Sweets

- butterscotch budino, almond praline - gf
- passion fruit meringue tart, strawberry gelee, caramel sauce
- raspberry chocolate torte, raspberry coulis, cocoa nib crunch
- banana "torta a strati" cake, hazelnut feuillantine & chocolate mousse
- brownie s'more with house made marshmallow & graham cracker
- chef's choice dessert

DRINKS

BUBBLES | WHITE WINE | RED WINE

Bubbles

SPARKLING

Enza – Prosecco – DOC, Italy * \$40
Villa Sandi – Prosecco – Treviso, Italy \$55
JCB by Jean-Charles Boisset 69 – Rose – Burgundy, France \$65

CHAMPAGNE

Louis Roederer – Brut Premier – Champagne, France \$100
Veuve Clicquot – Ponsardin – Champagne, France \$120
Bollinger – Special Cuveé – Champagne, France \$150

Whites

CHARDONNAY

Stone Barn - Manteca, California * \$40
Handcraft - Manteca, California * \$48
Bourgogne Blanc, JJ, Vincent - France * \$55
Jordan – Sonoma, USA \$56
Iconoclast “Four Seasons Private Label” – Sonoma, USA * \$65
Newton – Napa, USA \$65
Chalk Hill – Sonoma, USA \$74
ZD – Napa, USA \$82
Macrostie Sonoma Coast - Wildcat Mountain Vineyard \$90
Cakebread Cellars – Napa, USA \$99
Flowers – Sonoma, USA \$119
Jayson by Pahlmeyer – Napa, USA \$131

OTHER WHITES

Wither Hills – Sauvignon Blanc – Marlborough, New Zealand *\$50
Dr. Hermann – Riesling – Mosel, Germany * \$55
Pighin – Pinot Grigio – Friuli, Italy * \$59
Venica – Sauvignon Blanc – Friuli, Italy \$62
Sancerre – Pascal Jolivet – Loire, France \$67

Reds

CABERNET SAUVIGNON

Santa Luz – Nancagua, Chile * \$40
Hahn – Central Coast, USA * \$48
Smith and Hook – Central Coast, USA \$59
Iconoclast “Four Seasons Private Label” – Napa, USA * \$65
Franciscan – Napa, USA \$68
Provenance – Napa, USA \$78
William Hill – Napa, USA \$85
Sequoia Grove – Napa, USA * \$99
Jordan – Sonoma, USA \$105
Silver Oak – Sonoma, USA \$131
Cakebread Cellars – Napa, USA \$149

PINOT NOIR

MacMurray Ranch – Sonoma, USA \$48
Domaine Chandon – Carneros, USA \$55
Lincourt – Central Coast, USA \$62
Brandborg – Oregon, USA \$71
Hartford Court – Russian River Valley, USA * \$85
Robert Sinskey – Napa, USA \$95
Flowers – Sonoma, USA \$119

OTHER REDS

Santa Ema – Merlot – Chile * \$40
Candor – Merlot – Central Coast, USA * \$55
Alexander Valley Vineyards – Syrah – Sonoma, USA * \$55
Massimo – Malbec, Mendoza, Argentina \$55
Rocca delle Macie – Chianti Classico – Chianti, Italy * \$57

** A Four Seasons Hotels and Resorts Selection. All of our wines are vintage-dated varietals. Please ask your Catering Manager for current vintage of your selection. For an extended selection of premium wines, our master list is available.*

DRINKS

Premium Brands

Smirnoff Vodka
Cruzan Rum
Cuervo Gold Tequila
Beefeater Gin
Jim Beam Whiskey
Korbel Brandy
Grahams 6 Grapes
Amaretto di Saronna
B&B
Grand Marnier
Kahlua
Bailey's Irish Cream
Stone Barn Chardonnay
Santa Luz Cabernet Sauvignon
Enza Prosecco

Deluxe Brands

Absolut Vodka
Bacardi Rum
Sauza Gold Tequila
Tanqueray Gin
Makers Mark Whiskey
Dewers White Scotch
Seagrams 7 Crown Whiskey
Courvosier V.S.O.P
Churchill Tawny 10Yr
Iconoclast Chardonnay
Iconoclast Cabernet Sauvignon
JCB by Jean-Charles Boisset 69 Rose

Ultimate Brands

Belvedere Vodka
10 Cane Rum
Patron Silver Tequila
Bombay Sapphire Gin
Knob Creek Whiskey
JW Black Scotch
Crown Royal Whiskey
Courvoisier
Macrostie Chardonnay
Sequoia Grove Cabernet Sauvignon
Louis Roederer Brut

Domestic & Imported Beers

Budweiser
Anchor Steam
Coors Light
Sierra Nevada

Corona
Heineken
Amstel Light
Guinness

Draft Beers

Stella Artois
Lagunitas IPA
Blue Star Wheat

HOSTED BAR

Premium Wines	\$12
Premium Sparkling Wine	\$14
Premium Cocktails	\$12
Premium Martini	\$14
Premium Cognac	\$16

Cordials	\$10
Domestic Beer	\$7
Imported Beer	\$8

NO-HOST BAR

Premium Wines	\$13
Premium Sparkling Wine	\$16
Premium Cocktails	\$13
Premium Martini	\$14
Premium Cognac	\$20

Domestic Beer	\$8
Imported Beer	\$9
Draft Beer	\$9

Deluxe Wines	\$16
Deluxe Sparkling Wine	\$19
Deluxe Cocktails	\$14
Deluxe Martini	\$18
Deluxe Cognac	\$28

Draft Beer	\$8
Mineral Waters	\$6
Soft Drinks, Juices	\$6

Ultimate Wines	\$26
Ultimate Sparkling Wine	\$25
Ultimate Cocktails	\$15
Ultimate Martini	\$18

Additional bartender fee of \$175 per bar applies.

Draft Beer selections require 20 or more guests and a \$150 setup fee.