

Event Menus



Hors D'Oeuvres



HORS D'OEUVRES

Passed

\$5 each. All hors d'oeuvres priced by the piece & are sold in increments of 25 pieces



COLD

Southwest Deviled Egg
spicy chipotle stuffing

Tomato Basil Bruschetta
black pepper crostini

Smoked Salmon Roulade
served in edible spoons

Crab & Tuna Dynamite
served in edible spoons

Gorgonzola Mousse
served in edible spoons
poached pear & glazed pecans

Roasted Beets 7 Goat Cheese
served in edible spoons



HOT

Chili Lime Chicken Brochettes
chimichurri sauce

Vegetarian Quiche

Prosciutto Wrapped Scallops
balsamic reduction

Shrimp Pepper Pot Mousse
served in edible spoons

Mac N' Cheese Balls
chipotle cheese sauce

Vegetable Empanada
avocado spread

Almond Shrimp
remoulade sauce

Braised Short Ribs
served in edible spoons

Artichoke & Spinach Dip
served in edible spoons

HORS D'OEUVRES

Stationary



Artisan Cheese & Fruit Display

\$18 per person

chef's selection of domestic & imported cheeses, baked brie, fruit skewers, table crackers and crostini

Farm Fresh Vegetable Crudité

\$10 per person

fresh, pickled & grilled seasonal vegetables, herbed hummus & poblano ranch

Mediterranean Table

\$16 per person

grilled seasonal vegetables, warm pita, herb hummus, baba ghanoush, olive tapenade

EI Chorro Seafood Display

\$55 per person (50 per person minimum, 2pcs of each item per person)

poached jumbo mexican white shrimp, split king crab leg portion, clam's casino, blue point oyster, oyster rockefeller

includes: champagne mignonette, horseradish sauce, bloody mary cocktail sauce

Chips & Salsa Bar

\$15 per person

tri-color tortilla chips, fresh tomato salsa, bean dip, guacamole

Schreiner's Sausage Platter

\$15 per person

chef's selection of local sausages, assorted mustards & soft pretzel sticks

Antipasti Table

\$22 per person

chef's selection of domestic & imported cheeses, assorted cured meats, olives, grilled vegetables & crostini

Bruschetta Bar

\$14 per person

tomato & basil, artichoke & pecorino, roasted red peppers & goat cheese, grilled chicken & sun-dried tomatoes, french baguette toast

Cold Shrimp & Crab Display

\$30 per person (25 per person minimum)

poached mexican white shrimp (4), split king crab leg portion (2)

includes: horseradish sauce, bloody mary cocktail sauce



Reception

COCKTAIL

RECEPTIONS

Palo Verde



STATIONS

Chips & Salsa Bar

tri color tortilla chips, fresh tomato salsa, bean dip, guacamole

Build Your Own Gourmet Tacos

corn & flour tortillas, carne asada, fajita chicken, chorro spiced shrimp

includes: pico de gallo, lettuce, cheese, tomato, sour cream

Gourmet Mac N' Cheese

traditional cheddar, white truffle

Grilled Vegetable Display

grilled seasonal vegetables, marinated artichoke hearts, herb hummus, poblano ranch

Gourmet Mini Burgers

(choose two, add a third for \$5 per person)

wagyu beef, chicken, veggie, salmon, ahi tuna

includes: mayonnaise, dijon mustard, ketchup, chimichurri aioli



DESSERT

Signature Cookies & Brownies

\$90

per person
(30 person minimum)

Includes El Chorro's famous sticky buns, coffee, hot tea, iced tea & water







COCKTAIL

RECEPTION

Juniper



STATIONS

Antipasti Table

chef's selection of domestic & imported meats & cheeses
olives, dried fruits, assorted nuts, table crackers & crostini

Grilled Brochette Station (chef attendant optional)

Choose two
vegetable, shrimp, chicken, beef
includes: chimichurri aioli, chipotle lime sauce

Grilled Vegetable & Bruschetta Bar

grilled seasonal vegetables, herb hummus, poblano ranch, tomato & basil, herb ricotta spread, fresh baguette crostini

Carving Station

(Chef attendant required)
pepper crusted prime rib, herb roasted turkey breast, cocktail rolls
includes: mayonnaise, dijon mustard, ketchup, horseradish cream



DESSERT

Signature cookies & brownies

\$98

per person
(30 person minimum)

\$150 per chef attendant - one chef required per 75 guests

Includes El Chorro's famous sticky buns, coffee, hot tea, iced tea & water

Dinner Platters

DINNER

PLATTER

Apache Plume



SALADS

Choose two, served family style

Classic Caesar

romaine, aged parmesan, herb croutons

Wedge Salad

crisp iceberg & bibb lettuce, blue cheese, tomatoes, cucumbers, poblano ranch dressing

Paloma Mixed Salad

assorted greens, shaved fennel, tomatoes, roasted pepitas, pomegranate vinaigrette

Brussel Sprouts, Kale & Parmesan Salad

roasted pepitas, honey bacon, dried cranberries, almonds, champagne maple vinaigrette



ENTRÉES

Choose two, served family style

Red Wine Braised Beef Short Ribs

brown ale demi-glaze

Crab Meat & Scallops Whitefish Roulade

lobster thermidor sauce

Vegan Wellington

ratatouille style vegetables, tuscan tomato sauce

Prosciutto Crusted Pork Tenderloin

berkshire all natural, grain mustard sauce

SIDES

Choose two to be served with all entrées

grilled asparagus, french green beans & carrots, steamed broccoli provencal ratatouille, roasted garlic mashed potatoes, pine nut risotto herb fingerling potatoes, truffle mashed potatoes, au gratin potatoes

\$85

per person

add 3rd entrée option for \$15 per person

Includes El Chorro's famous sticky buns, coffee, hot tea & water

DESSERTS

Assorted Petite Sweets

(4 per person)

Chef's daily assortment



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DINNER

PLATTER

Saguaro



SALADS

Choose two, served family style

Classic Caesar

romaine, aged parmesan, herb croutons

Wedge Salad

crisp iceberg & bibb lettuce, blue cheese, tomatoes, cucumbers, poblano ranch dressing

Poached Pear & Pecan Salad

tuscan kale & arugula, goat cheese, citrus vinaigrette

Paloma Mixed Salad

assorted greens, shaved fennel, tomatoes, roasted pepitas, pomegranate vinaigrette



ENTRÉES

Choose two, served family style

Chateaubriand

center cut tenderloin, bordelaise sauce

Slow Roasted Lamb Shank

red wine reduction

Seared Salmon

saffron mustard sauce

Chicken Roulade

cream cheese & sun-dried tomatoes, tarragon cream

Vegan Wellington

ratatouille style vegetables, tuscan tomato sauce

SIDES

Choose two served with the entrées

grilled asparagus, french green beans & carrots, steamed broccoli
provençal ratatouille, roasted garlic mashed potatoes, pine nut risotto
herb fingerling potatoes, truffle mashed potatoes, au gratin potatoes



\$96

per person

add 3rd entrée option for \$15 per person

Includes El Chorro's famous sticky buns, coffee, hot tea & water

DESSERTS

Assorted Petite Sweets

(4 per person)

mango lime tart, toasted marshmallow s'mores bar, flourless chocolate cake, raspberry almond bar

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Plated Dinner

PLATED

DINNER

Copper

Table side choice available for groups of 25 guests or less.
Predetermined entrees required for 26 guests or more.



SALADS

Choose one

Classic Caesar

romaine, aged parmesan, herb
croutons

Paloma Mixed Salad

assorted greens, shaved fennel,
tomatoes, roasted pepitas,
pomegranate vinaigrette

Oven Roasted Beet Salad

fresh greens, goat cheese, dijon
vinaigrette



ENTRÉES

Choose three

Red Wine Braised Short Ribs

brown ale demi-glaze

Prosciutto Crusted Pork Tenderloin

berkshire all natural, grain
mustard sauce

Baked Stuffed Sole

scallops, crabmeat, lobster
thermidor sauce

Vegan Wellington

ratatouille style vegetables,
tuscan tomato sauce

Grilled Marinated Chicken Breast

thyme jus

SIDES

Choose two to be served with all entrées

grilled asparagus, french green beans & carrots, steamed broccoli
provençal ratatouille, roasted garlic mashed potatoes, pine nut risotto
herb fingerling potatoes, truffle mashed potatoes, au gratin potatoes

DESSERTS

Choose one

Flourless Chocolate Cake, *berries, prickly pear coulis*
Honey Almond Tart, *pomegranate sauce*
Raspberry Swirl & Oreo Cheesecake, *salted caramel sauce*
Sorbet or Ice-Cream, *berries*

\$90 per person

Includes El Chorro famous sticky
buns, coffee, hot tea & water



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PLATED

DINNER

Arroyo

Table side choice available for groups of 25 guests or less.
Predetermined entrées required for 26 guests or more.



SALADS

Choose one

Baby Spinach Salad

julienne green apple, maytag blue cheese, toasted hazelnuts, sherry vinaigrette

Wedge Salad

crisp iceberg & bibb lettuce, blue cheese, tomatoes, cucumbers, poblano ranch dressing

Poached Pear & Pecan Salad

tuscan kale & arugula, goat cheese, citrus vinaigrette

Brussel Sprouts, Kale & Parmesan Salad

roasted pepitas, honey bacon, dried cranberries, almonds, champagne maple vinaigrette



ENTRÉES

Choose three

Center Cut Filet Mignon

bordelaise sauce

Herb Roasted Chicken & Grilled Jumbo Shrimp Kabob

scampi cream sauce

Pan Seared Scottish Salmon

saffron mustard sauce

Vegan Wellington

ratatouille style vegetables, Tuscan tomato sauce

Slow Roasted Lamb Shank

red wine reduction

SIDES

Choose two to be served with all entrées

grilled asparagus, french green beans & carrots, steamed broccoli
provençal ratatouille, roasted garlic mashed potatoes, pine nut risotto
herb fingerling potatoes, truffle mashed potatoes, au gratin potatoes

DESSERTS

Choose one

Flourless Chocolate Cake, *berries, prickly pear coulis*
Honey Almond Tart, *pomegranate sauce*
Raspberry Swirl & Oreo Cheesecake, *salted caramel sauce*
Sorbet or Ice-Cream, *berries*

\$95 per person

Includes El Chorro famous sticky buns, coffee, hot tea & water

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PLATED

DINNER

Adobe



SALADS

Choose one

Tomato Burrata Salad

arizona heirloom tomatoes, burrata, fresh greens, balsamic vinaigrette

Oven Roasted Beet Salad

fresh greens, goat cheese, dijon vinaigrette

Brussel Sprouts, Kale & Parmesan Salad

roasted pepitas, honey bacon, dried cranberries, almonds, champagne maple vinaigrette

Classic Caesar

romaine, aged parmesan, herb croutons



DUET ENTRÉES

Choose one

Center Cut Filet Mignon & Baked Stuffed Sole

bordelaise & lobster thermidor sauce

Herb Roasted Chicken Breast & Grilled Shrimp Kabob

scampi cream sauce

Pan Seared Scottish Salmon & Blue Crab Cake

saffron mustard sauce

Center Cut Filet & Broiled Lobster Tail

peppercorn sauce & drawn butter

Braised Short Ribs & Grilled Jumbo Shrimp

brown ale demi-glaze & scampi butter

SIDES

Choose two to be served with all entrées

grilled asparagus, french green beans & carrots, steamed broccoli
provençal ratatouille, roasted garlic mashed potatoes, pine nut risotto
herb fingerling potatoes, truffle mashed potatoes, au gratin potatoes

DESSERTS

Choose one

Flourless Chocolate Cake, *berries, prickly pear coulis*

Honey Almond Tart, *pomegranate sauce*

Raspberry Swirl & Oreo Cheesecake, *salted caramel sauce*

Sorbet or Ice-Cream, *berries*

Assorted Petite Sweets (4 per person): *mango lime tart, toasted marshmallow s'mores bar, flourless chocolate cake, raspberry almond bar*

\$103 per person

Includes El Chorro famous sticky buns, coffee, hot tea & water



Dinner Buffets

DINNER

BUFFET

Italian

SALADS

Classic Caesar

romaine, aged parmesan, herb croutons

Tomato Mozzarella Salad

arizona heirloom tomatoes, bocconcini mozzarella, balsamic vinaigrette

Grilled Vegetable Antipasti

cured meats, domestic & imported cheeses, seasonal vegetables, table crackers & crostini

Fresh Garlic Bread

ENTRÉES

Shrimp Penne Pasta

a la Vodka

Chicken Picatta

lemon caper sauce

Eggplant Parmesan

tuscan tomato sauce

Meat Lasagna

ricotta filling

Roasted Garlic Herb Vegetables

Creamy Pine Nut Risotto

DESSERTS

Homemade Tiramisu Cake
Strawberry Panna Cotta, *pistachio crumbs*

\$85

per person (40 person minimum)

Includes El Chorro's
famous sticky buns,
coffee, hot tea, & water



BUFFET MENUS PRICED FOR 1.5 HOURS/ 40 PERSON MINIMUM MENU ITEMS & PRICES ARE SUBJECT TO CHANGE DUE TO AVAILABILITY & SEASONALITY. PRICE DOES NOT INCLUDE 8.8% SALES TAX AND 24% TAXABLE SERVICE CHARGE. WE ARE NOT A GLUTEN FREE KITCHEN AND THEREFORE CANNOT GUARANTEE CROSS-CONTAMINATION WILL NOT OCCUR. YOU MAY REQUEST GLUTEN FREE ACCOMMODATIONS ACKNOWLEDGING THE ABOVE.





DINNER

BUFFET

Southwest



SALADS

Southwest Caesar Salad

red chili dressing, tortilla frizzles

Southwest Chopped Salad

romaine, black beans, corn, scallions, tomatoes, cilantro lime dressing

Tomato Oaxaca Salad

grilled citrus vinaigrette



ENTRÉES

Lime Tequila Chicken Fajita

Green Chili Pork Stew

buttered tortilla

Green Corn Tamales

tomatillo sauce

Cilantro Mexican Rice

Build Your Own Taco Station

shrimp, chicken, carne asada
includes: pico de gallo, lettuce, cheese, tomato, sour cream

Sonoran Bean Stew



DESSERTS

Churros

cinnamon sugar coated fried churro
raspberry coulis, nutella sauce, whipped cream

Mexican Wedding Cookies Ybarra Chocolate Tarts

\$85

per person (40 person minimum)

Includes El Chorro's
famous sticky buns,
coffee, hot tea, & water

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DINNER

BUFFET

El Chorro BBQ

SALADS

Seasonal Mixed Salad

assorted greens, shaved fennel, tomatoes, roasted pepitas, fresh herb vinaigrette

Potato Salad

yukon gold potatoes, bacon, scallions, celery, dijon mayonnaise

Macaroni Salad

olives, feta, parsley, cilantro, red onion, balsamic dressing

Pineapple Cole Slaw

walnut, red onion

ENTRÉES

Chef Attendant Required

El Chorro Spice Grilled Smoked Flank Steak

red wine sauce

Baby Back Ribs

BBQ Chicken Breast

Cedar Plank Glazed Salmon

Buttered Green Beans

Cowboy Beans

Mac N' Cheese

DESSERTS

Mango Lime Tart
Toasted Marshmallow S'mores Bar

\$90

per person (40 person minimum)

\$150 per chef attendant - one chef required per 75 guests

Includes El Chorro's famous sticky buns, coffee, hot tea, & water



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Enhancements

ENHANCEMENTS

Live Stations



30 Person Minimum
Chef Attendant Required



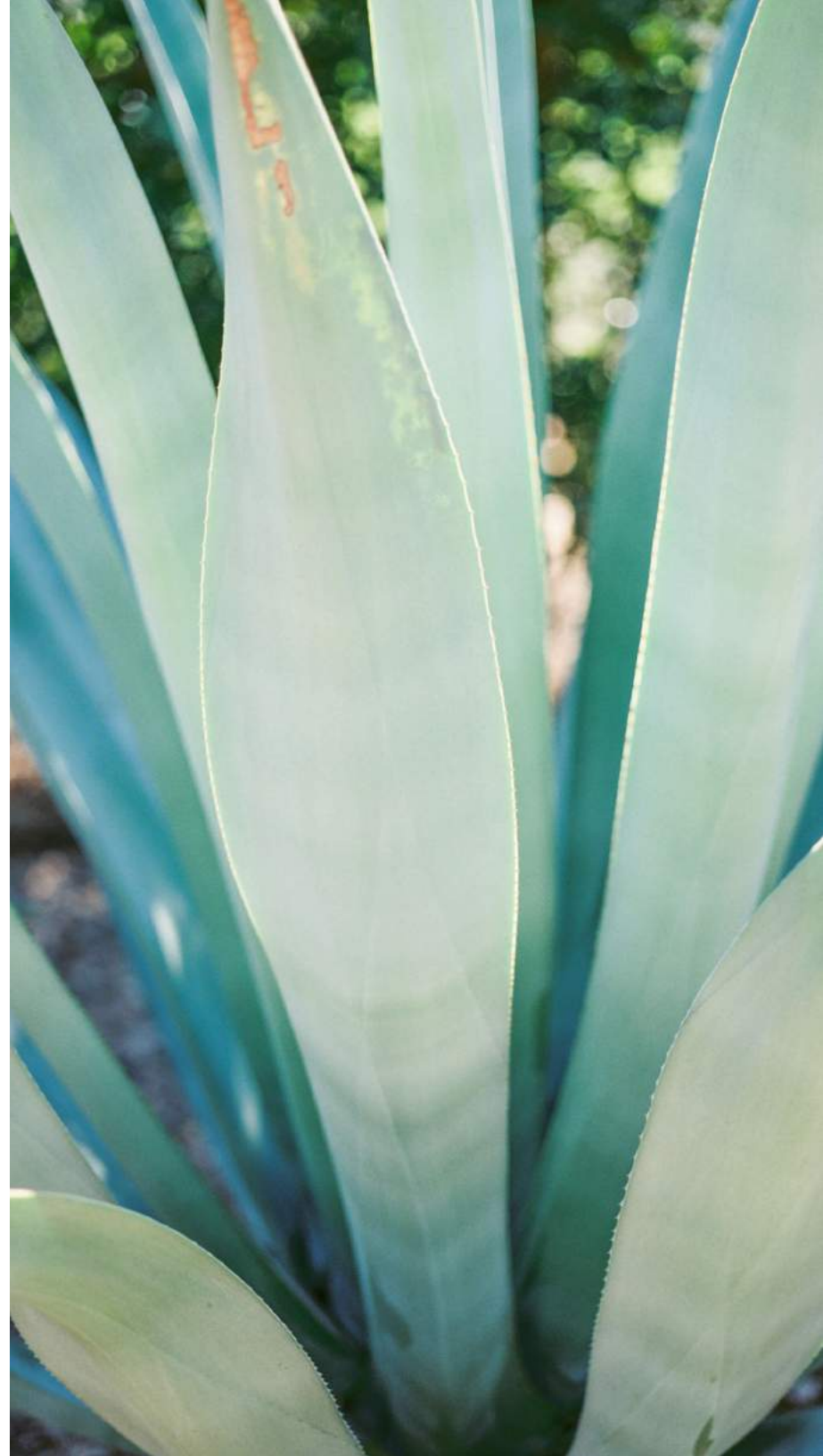
Paella Station \$18 per person

saffron rice, clams, mussels, chicken, sausage,
roasted peppers, tomatoes & green peas

Flambé Shrimp Station \$15 per person

Mexican white tiger shrimp (5), garlic parsley

\$150 per chef attendant. One
chef required per 75 guests





ENHANCEMENTS

Carving Station



30 Person Minimum
Chef Attendant Required



Slow Roasted Beef Tenderloin \$18 per person

whole seared tenderloin, horseradish cream, bordelaise sauce,
cocktail rolls

Sage Roasted Turkey Breast \$14 per person

spiced cranberry aioli, old fashioned sage gravy, cocktail rolls

Rosemary Crusted Prime Rib \$18 per person

natural pan glaze jus, horseradish sour cream,
cocktail rolls

Seared Ahi Tuna \$22 per person

soy sesame ginger sauce, crisp wontons

\$150 per chef attendant. One
chef required for 75 guests

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ENHANCEMENTS

À La Carte Stations



30 Person Minimum
Chef Attendant Required



Churro Bar \$12 per person

cinnamon sugar coated fried churro, raspberry coulis, nutella sauce, whipped cream

Banana Foster Flambé Station \$15 per person

vanilla bean ice cream

Cherries Jubilee Flambé Station \$15 per person

vanilla bean ice cream



Kids Menu

DINNER

KIDS

Kids Menu



Children 12 years old & younger
Choose one item to offer all children in the party



Penne Pasta Primavera

vegetables & butter

Crispy Chicken Tenders

french fries, ranch dressing & ketchup

Macaroni & Cheese

crudité of vegetables & ranch dressing

El Chorro Cheeseburger

cheddar cheese, french fries & ketchup

\$35
per person

Includes El Chorro's
famous sticky buns,
lemonade, milk, soft
drinks, and water

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Bar Packages

BAR PACKAGES

Beer, Wine & Margarita

✦
WINE SELECTIONS

William Hill Chardonnay

William Hill Cabernet
Savignon

✦
DOMESTIC BEER

Choose Two:

Bud Light
Budweiser
Michelob Ultra

PREMIUM BEER

Choose Two:

Corona
Stella Artois
Blue Moon

✦
SOFT DRINKS

Coke
Diet Coke
Sprite

**NON-ALCOHOLIC
BEVERAGE
PACKAGE**

\$15 per person

\$25

per person for two hours*
\$10 per guest for each additional hour





BAR PACKAGES

Call Bar

LIQUOR SELECTIONS

New Amsterdam Vodka
New Amsterdam Gin
Captain White
Sauza Reposado

Dewar's White Label
Early Times Bourbon
Seagrams 7

WINE SELECTIONS

William Hill Chardonnay

William Hill Cabernet
Sauvignon

DOMESTIC BEER

Choose Two:
Bud Light
Budweiser
Michelob Ultra

PREMIUM BEER

Choose Two:
Corona
Stella Artois
Blue Moon

SOFT DRINKS

Coke
Diet Coke
Sprite

JUICES

Cranberry
Grapefruit
Orange
Tomato

SPECIALTY MIXES

Margarita
Bloody Mary
Tonic Water
Soda Water

\$30

per person for two hours*
\$10 per guest for each additional hour

WINE SERVICE AT DINING TABLES IS AVAILABLE ON BOTTLE CONSUMPTION IN ADDITION TO PACKAGE. MENU ITEMS & PRICES ARE SUBJECT TO CHANGE DUE TO AVAILABILITY & SEASONALITY. PRICE DOES NOT INCLUDE 8.8% SALES TAX AND 24% TAXABLE SERVICE CHARGE. WE ARE NOT A GLUTEN FREE KITCHEN AND THEREFORE CANNOT GUARANTEE CROSS-CONTAMINATION WILL NOT OCCUR. YOU MAY REQUEST GLUTEN FREE ACCOMMODATIONS ACKNOWLEDGING THE ABOVE.



BAR PACKAGES

Premium Bar

LIQUOR SELECTIONS

Tito's
Tanqueray
Captain Morgan Spiced
Johnny Walker Red

Jack Daniels
Segrams VO
Huradura Silver

WINE SELECTIONS

Whitehaven Sauvignon Blanc
MacMurray Pinot Noir

Sterling Vineyards Chardonnay
Sterling Vineyards Carbernet
Sauvignon

DOMESTIC BEER

Choose Two:
Bud Light
Budweiser
Michelob Ultra

PREMIUM BEER

Choose Two:
Corona
Stella Artois
Blue Moon

SOFT DRINKS

Coke
Diet Coke
Sprite

JUICES

Cranberry
Grapefruit
Orange
Tomato

SPECIALTY MIXES

Margarita
Bloody Mary
Tonic Water
Soda Water

\$35

per person for two hours*
\$10 per guest for each additional hour

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BAR PACKAGES

Super Premium Bar

LIQUOR SELECTIONS

Grey Goose
Bombay Sapphire
Mount Gay Eclipse
Huradura Reposado

Johnny Walker Black
Woodford Reserve
Crown Royal

WINE SELECTIONS

Cloudy Bay Sauvignon Blanc
Sonoma Cutrer, Russian River
Chardonnay

Truchard Pinot Noir
Hess Allomi Cabernet
Sauvignon

DOMESTIC BEER

Choose Two:
Bud Light
Budweiser
Michelob Ultra

PREMIUM BEER

Choose Two:
Corona
Stella Artois
Blue Moon

SOFT DRINKS

Coke
Diet Coke
Sprite

JUICES

Cranberry
Grapefruit
Orange
Tomato

SPECIALTY MIXES

Margarita
Bloody Mary
Tonic Water
Soda Water

\$40

per person for two hours*
\$10 per guest for each additional hour

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