

A photograph of an Arizona desert landscape. In the foreground, there are various cacti, including a large saguaro with two arms on the right and a cholla cactus on the left. The background shows a hazy desert valley with more trees and a clear sky.

# Event Menus

**EL CHORRO**  
ARIZONA DESTINATION DINING

## HORS D'OEUVRES

# Passed

Priced per piece and ordered in increments of 25 pieces.



## COLD

**Tomato & Basil Bruschetta \$5**  
*served on black pepper crostini*

**Poached Pear & Gorgonzola \$5**  
*served on shortbread cookie*

**Smoked Salmon Roulade \$7**  
*served on blue corn tortilla*

**Seared Beef Tenderloin \$7**  
*served on crostini*

**Crab & Tuna Dynamite \$7**  
*served on wonton*

**Chorro Spiced Shrimp \$7**  
spicy beer reduction  
*served in phyllo cup*



## HOT

**Chili Lime Chicken Brochettes \$5**  
chipotle lime sauce

**Vegetarian Quiche \$5**

**Mac n' Cheese Balls \$5**  
chipotle cream sauce

**Empanada \$5**  
choice of chicken, beef or vegetable

**Prosciutto Wrapped Scallops \$7**  
balsamic reduction

**Almond Shrimp \$7**  
remoulade sauce

**Beef & Mushroom Kabob \$7**  
chimichurri sauce

**Braised Short Ribs \$7**  
brie & blue cheese  
*served on crostini*

**Mini Pulled Pork Slider \$7**  
bbq sauce

**Flash Fried Lobster Bites**  
**\$60 per order (6-8 pieces)**

## HORS D'OEUVRES

# Stationary



### **Artisan Cheese Display**

**\$20 per person**

chef's selection of domestic & imported cheese, fresh berries, dried fruit, table crackers & crostini

### **Farm Fresh Vegetable Crudité**

**\$10 per person**

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

### **Mediterranean Table**

**\$16 per person**

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

### **El Chorro Seafood Display**

**\$55 per person**

**(50 person minimum)**

**2 pieces of each item per person** poached jumbo mexican white shrimp, split king crab leg portion, N'awlins BBQ shrimp & ceviche, blue point oyster  
*includes: champagne mignonette, horseradish sauce, bloody mary cocktail sauce*

### **Chilled Lobster Bites**

**\$60 per order (6-8 pieces)**

*includes: bloody mary cocktail sauce & drawn butter*

### **Chips & Salsa Bar**

**\$15 per person**

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

### **Nacho Bar**

**\$18 per person**

chorizo, refried beans, black beans, queso  
*includes: pico de gallo, lettuce, cheese, tomatoes, sour cream*

### **Schreiner's Sausage Platter**

**\$16 per person**

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

### **Antipasti Table**

**\$25 per person**

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

### **Bruschetta Bar**

**\$15 per person**

tomato & basil, artichoke & pecorino, grilled chicken & sun-dried tomatoes, french baguette toast

### **Cold Shrimp & Crab Display**

**\$30 per person**

**(25 person minimum)**

poached mexican white shrimp (4), split king crab leg portion (2)  
*includes: horseradish sauce, bloody mary cocktail sauce*

RECEPTION

# Palo Verde



## STATIONS

**Chips & Salsa Bar**

tri-color tortilla chips, fresh tomato salsa, tomatillo salsa and bean dip

**Add guacamole \$5 per person**

**Build Your Own Tacos**

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

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

**Mac n' Cheese**

traditional cheddar & white truffle

**Grilled Vegetable Display**

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

**Mini Sliders**

choose two

(add third for \$5 per person)

wagyu beef, chicken, salmon, pulled pork, veggie

*includes: mayonnaise, dijon mustard, ketchup, chimichurri aioli*



## DESSERT

Signature Cookies & Brownies

\$80

per person  
(30 person minimum)

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

RECEPTION

# Juniper

## STATIONS

### Antipasti Table

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

### Grilled Vegetable & Bruschetta Bar

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

### Accompaniments

**choose one:** asparagus, french green beans & carrots, steamed broccoli, provencal ratatouille  
**choose one:** green chili risotto, roasted garlic mashed potatoes, truffle mashed potatoes, fingerling potatoes, au gratin potatoes

### Grilled Brochette Station

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

**OR** (Additional \$10 per person for both)

### Carving Station

**(two chef attendants required)**  
pepper crusted prime rib, herb roasted turkey breast, cocktail rolls  
*includes: natural pan glaze au jus, horseradish sour cream, spiced cranberry aioli, old fashioned sage gravy, butter*

## DESSERT

Miniature Assorted Cupcakes & Fruit Tartlets

# \$92

per person  
(30 person minimum)

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

PLATTER DINNER

# Apache Plume



## SALAD PLATTERS

Choose two to be served family style

### Classic Caesar

romaine, aged parmesan, polenta  
croutons

### Organic Mixed Greens

tomatoes, cucumbers, carrots,  
herb vinaigrette

### Wedge Salad

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

### Tuscan Kale & Arugula Salad

dried cranberries, almonds, red  
onions, feta cheese, lemon  
herb vinaigrette



## ENTRÉE PLATTERS

Choose two to be served family style

### Red Wine Braised Beef Short Ribs

brown ale demi-glace

### Pan Seared Salmon

saffron mustard sauce

### Oven Fried Chicken

peppercorn sauce

### Vegan Vegetable Napoleon

spinach, eggplant, grilled citrus  
quinoa, red pepper coulis

## SIDES

Choose two to be served with all entrées

asparagus  
french green beans & carrots  
steamed broccoli

herb roasted vegetables  
green chili risotto  
roasted garlic mashed potatoes

herb fingerling potatoes  
truffle mashed potatoes  
au gratin potatoes

**\$85** per person

Add third entrée for additional \$15 per person  
Includes El Chorro's famous sticky buns,  
coffee, hot tea & water

## DESSERT

Daily Chef's Selection of  
Assorted Petite Sweets  
(4 per person)

PLATTER DINNER

# Saguaro



## SALAD PLATTERS

Choose two to be served family style

### Classic Caesar

romaine, aged parmesan, polenta  
croutons

### Poached Pear & Pecan Salad

tuscan kale & arugula, goat cheese,  
citrus vinaigrette

### Wedge Salad

crisp iceberg lettuce, blue cheese,  
tomatoes, bacon, cucumbers, poblano  
ranch dressing

### Paloma Mixed Salad

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



## ENTRÉE PLATTERS

Choose two to be served family style

### Chateaubriand

center cut tenderloin, bordelaise  
sauce

### Prosciutto Crusted Pork Tenderloin

grain mustard sauce

### Pan Seared Sea Bass

chimichurri sauce

### Herb Roasted Chicken Breast

peppercorn demi

## SIDES

Choose two to be served with all entrées

asparagus  
french green beans & carrots  
steamed broccoli

herb roasted vegetables  
green chili risotto  
roasted garlic mashed potatoes

herb fingerling potatoes  
truffle mashed potatoes  
au gratin potatoes

**\$96** per person

Add third entrée for additional \$15 per person

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

## DESSERT

**Miniature S'mores Bar,  
Assorted Cheesecakes,  
Assorted Cupcakes,  
Lemon Bars**

PLATED DINNER

# Copper

Table side entrée selection available for groups of 20 guests or less, Sunday-Thursday.  
Predetermined entrees required for 21 guests or more. (Client to provide place cards)

## SALAD

Choose one for all guests

### Classic Caesar

romaine, aged parmesan, polenta croutons

### Tuscan Kale & Arugula Salad

dried cranberries, almonds, red onion,  
feta cheese, lemon honey thyme vinaigrette

### Organic Mixed Greens

tomatoes, cucumbers, carrots,  
herb vinaigrette

## ENTRÉES

Choose two

### Red Wine Braised Beef Short Ribs

brown ale demi-glace

### Prosciutto Crusted Pork Tenderloin

grain mustard sauce

### Pan Seared Salmon

saffron sauce

### Lemon Roasted Chicken Breast

red pepper coulis

## SIDES

Choose two to be served with all entrées

asparagus

french green beans & carrots

steamed broccoli

herb roasted vegetables

green chili risotto

roasted garlic mashed potatoes

herb fingerling potatoes

truffle mashed potatoes

au gratin potatoes

## DESSERT

Choose one for all guests

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's famous sticky buns,  
coffee, hot tea & water**

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.



PLATED DINNER

# Arroyo

Table side entrée selection available for groups of 20 guests or less, Sunday-Thursday.  
Predetermined entrees required for 21 guests or more. (Client to provide place cards.)

## SALAD

Choose one for all guests

### 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

## ENTRÉES

Choose two

### Center Cut Filet Mignon

bordelaise sauce

### Herb Roasted Chicken & Grilled

### Jumbo Shrimp

scampi cream sauce

### Pan Seared Sea Bass

chimichurri sauce

## SIDES

Choose two to be served with all entrées

asparagus

french green beans & carrots

steamed broccoli

herb roasted vegetables

green chili risotto

roasted garlic mashed potatoes

herb fingerling potatoes

truffle mashed potatoes

au gratin potatoes

## DESSERT

Choose one for all guests

### 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's famous sticky buns,  
coffee, hot tea & water**

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PLATED DINNER

# Adobe



## SALAD

Choose one for all guests

### Classic Caesar

romaine, aged parmesan, polenta croutons

### Brussels Sprouts, Kale & Parmesan Salad

honey bacon, dried cranberries, almonds, champagne maple vinaigrette

### Tomato & Burrata Salad

arizona heirloom tomatoes, burrata, fresh greens, balsamic vinaigrette



## DUET ENTRÉE

Choose one for all guests

### Center Cut Filet Mignon & Pan Seared Salmon

bordelaise & saffron mustard sauce

### Baked Lobster Tail & Center Cut Filet Mignon

drawn butter & peppercorn sauce

### Herb Roasted Chicken & Grilled Jumbo Shrimp

scampi cream sauce

### Red Wine Braised Beef Short Ribs & Grilled Jumbo Shrimp

brown ale demi-glace & scampi butter

## SIDES

Choose two to be served with all entrées

asparagus  
french green beans & carrots  
steamed broccoli

herb roasted vegetables  
green chili risotto  
roasted garlic mashed potatoes

herb fingerling potatoes  
truffle mashed potatoes  
au gratin potatoes

## DESSERT

Choose one for all guests

Flourless  
Chocolate Cake  
berries, prickly pear coulis

Honey Almond Tart  
pomegranate sauce

Raspberry Swirl & Oreo Cheesecake  
salted caramel sauce

Sorbet or Ice Cream  
berries

**\$125** per person

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

BUFFET

# Mediterranean



## SALADS

**Classic Caesar**

romaine, aged parmesan, herb croutons

**Tomato Mozzarella Salad**

arizona heirloom tomatoes, bocconcini  
mozzarella, balsamic vinaigrette

**Grilled Vegetable Antipasti Display**

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

**Fresh Garlic Bread**



## ENTRÉES

**Shrimp Penne Pasta**

a la vodka

**Chicken Picatta**

lemon caper sauce

**Roasted Garlic & Herb Vegetables**

**Eggplant Parmesan**

tuscan tomato sauce

**Meat Lasagna**

ricotta filling

**Creamy Pine Nut Risotto**



## MINIATURE DESSERTS

Italian Tiramisu Cake  
Mixed Berry Cheesecake  
Cannolis

**\$80** per person

(40 person minimum)

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

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BUFFET

# Southwest



## SALADS

**Southwest Caesar Salad**

red chili dressing, tortilla frizzles

**Southwest Chopped Salad**

romaine, black beans, corn scallions, tomatoes, grapefruit chipotle vinaigrette

**Tomato Oaxaca Salad**

grilled citrus vinaigrette



## ENTRÉES

**Taco Station**

Corn & flour tortillas, chicken, carne asada, shrimp  
*includes: pico de gallo, lettuce, cheese, tomatoes, sour cream*

**Nacho Bar**

refried beans, black beans, queso  
*includes: pico de gallo, lettuce, cheese, tomatoes, sour cream*

**Corn Tamales**

tomatillo sauce

**Sonoran Beans**

**Cilantro Mexican Rice**



## DESSERT

**Churro Bar**

cinnamon sugar coated fried churros  
*includes: raspberry coulis, nutella sauce, whipped cream*

**\$80** per person

(40 person minimum)

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

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## BUFFET

# BBQ



## SALADS

### Paloma Mixed Salad

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

### Macaroni Salad

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

### Potato Salad

yukon gold potatoes, bacon, hard boiled egg, scallions, celery, dijon mayonnaise

### Classic Coleslaw

poppyseed dressing



## ENTRÉES

### BBQ Chicken Breast

### Cowboy Beans

### Glazed Cedar Plank Salmon

### Buttered Green Beans

### Baby Back Ribs

### Traditional Cheddar Mac n' Cheese

Add for additional \$10 per person

### Chorro Spiced Grilled Flank Steak

red wine sauce  
(chef attendant required)



## MINIATURE DESSERTS

S'mores Bars  
Lemon Bars

Brownies  
Assorted Cupcakes

**\$85** per person

(40 person minimum)

\$150 per chef attendant per 75 guests

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

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ENHANCEMENTS

# Action Station



**30 person minimum  
chef attendant required**



**Paella Station \$22 per person**  
saffron rice, clams, mussels, shrimp, chicken, sausage,  
roasted peppers, tomatoes & green peas

**Pasta Station \$20 per person  
(two chef attendants required)**  
cheese tortellini with parmesan alfredo, chicken, shrimp, mushrooms & spinach  
penne pasta with marinara, sausage, meatballs, peppers & onions  
*includes: parmesan cheese & chili flakes*

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

ENHANCEMENTS

# Carving Station



**30 person minimum  
chef attendant required**



**Slow Roasted Beef Tenderloin \$24 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 \$20 per person**  
natural pan glaze jus, horseradish cream, cocktail rolls

**Cedar Plank Salmon \$18 per person**  
honey chipotle lime glaze

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

ENHANCEMENTS

# Dessert Station



**30 person minimum  
chef attendant required**



**Churro Bar \$12 per person**  
cinnamon sugar coated fried churros  
*includes: raspberry coulis, nutella sauce, whipped cream*

**Bananas Foster Flambé \$15 per person**  
vanilla bean ice cream  
(chef attendant required)

**Build Your Own Sundae \$12 per person**  
(choose one ice cream for all guests)  
vanilla or chocolate  
*includes: hot fudge, cherries, sprinkles, nuts, whipped cream*  
(chef attendant required)

**Chef's Miniature Dessert Creations \$14 per person**  
(3 per person)

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



DINNER

# Kids Menu



Children 12 years & younger  
Choose one for all children



**Penne Pasta Primavera**  
vegetables & butter

**Crispy Chicken Tenders**  
french fries, ketchup & ranch dressing

**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, water and a cookie.

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BAR PACKAGES

# Beer, Wine & Margarita



## Wine Selections

William Hill Chardonnay

William Hill Cabernet Sauvignon



### Domestic Beer

Choose two:

Bud Light  
Coors Light  
Michelob Ultra

### Premium Beer

Choose two:

Corona  
Stella Artois  
Four Peaks Kilt Lifter



### Soft Drinks

Coke  
Diet Coke  
Sprite

### Non-Alcoholic Beverage Package

\$15 per person

# \$25

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

Tablesides wine service is available on bottle consumption in addition to package

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BAR PACKAGES

# Call Bar

## Liquor Selections

New Amsterdam Vodka  
New Amsterdam Gin  
Captain Morgan White  
Sauza Reposado

Dewar's White Label  
Early Times Bourbon  
Seagram's 7

## Wine Selections

William Hill Chardonnay

William Hill Cabernet Sauvignon

## Domestic Beer

Choose two:  
Bud Light  
Coors Light  
Michelob Ultra

## Premium Beer

Choose two:  
Corona  
Stella Artois  
Four Peaks Kilt Lifter

## Soft Drinks

Coke  
Diet Coke  
Sprite

## Juices

Cranberry  
Grapefruit  
Orange  
Tomato

## Mixes

Margarita  
Bloody Mary  
Tonic Water  
Soda Water

# \$30

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

Tableside wine service is available on bottle consumption in addition to package

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BAR PACKAGES

# Premium Bar

## Liquor Selections

Tito's  
Tanqueray  
Captain Morgan Spiced  
Johnny Walker Red Label

Seagram's VO  
Marker's Mark  
Herradura Silver

## Wine Selections

Whitehaven Sauvignon Blanc  
Sterling Vineyards Chardonnay

Sterling Vineyards Vintner's Cabernet  
MacMurray Pinot Noir

## Domestic Beer

Choose two:  
Bud Light  
Coors Light  
Michelob Ultra

## Premium Beer

Choose two:  
Corona  
Stella Artois  
Four Peaks Kilt Lifter

## Soft Drinks

Coke  
Diet Coke  
Sprite

## Juices

Cranberry  
Grapefruit  
Orange  
Tomato

## Mixes

Margarita  
Bloody Mary  
Tonic Water  
Soda Water

# \$35

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

Tableside wine service is available on bottle consumption in addition to package

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BAR PACKAGES

# Super Premium Bar

+

## Liquor Selections

Grey Goose  
Bombay Sapphire  
Mount Gay Eclipse  
Herradura Reposado

Johnny Walker Black Label  
Woodford Reserve  
Crown Royal

+

## Wine Selections

Cloudy Bay Sauvignon Blanc  
Sonoma Cutrer Chardonnay

Truchard Pinot Noir  
Hess Allomi Cabernet Sauvignon

+

## Domestic Beer

Choose two:  
Bud Light  
Coors Light  
Michelob Ultra

## Premium Beer

Choose two:  
Corona  
Stella Artois  
Four Peaks Kilt Lifter

+

## Soft Drinks

Coke  
Diet Coke  
Sprite

## Juices

Cranberry  
Grapefruit  
Orange  
Tomato

## Mixes

Margarita  
Bloody Mary  
Tonic Water  
Soda Water

**\$40**

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

Tableside wine service is available on bottle consumption in addition to package