

# The Wooden Nickel Full Buyouts

A full evening for up to 90 people

The Wooden Nickel is pleased to host your wedding reception, family reunion, or other gathering. A full buyout includes exclusive access to the entire restaurant from 5 until 11 pm. Food and drink menus may be customized to your party.

Below are sample menus and itineraries. Please email [woodennickelcb@gmail.com](mailto:woodennickelcb@gmail.com) to book and plan a buyout.

Venue Pricing includes Family Style Backyard BBQ dinner package and Standard drink package. Upgrades to food and drink service available. Tax and 20% gratuity are not included.

**Weekend Peak Season:** Friday, Saturday, Sunday, Dec 16 - March 31, June 16 through October 31 11,500

**Weekday/ Shoulder Season Weekend:** Monday - Thursday during peak season or 7 days a week Nov 1 - Dec 15 or April 1 - June 15 9,000

## Sample Itinerary:

12:00 - Wedding planner and decorator arrive to meet manager. Decorations hung and final details discussed

5:00 - Guests arrive, cocktail hour

6:00 - Guests of honor arrive, cocktail hour continues with passed appetizers

6:30 - Guests seated, salads served, white wine service

7:00 - Entrees served, red wine service

7:30 - Prosecco service and toasts

8:00 - Tables in back room removed, DJ set up, dancing

10:00 - Firework send off, guests begin to trickle out

**Family Style Backyard BBQ** included in venue price

Appetizers: Shishito Peppers, Bread

Salad: family style house salad with dressing on the side

Entree: 2 half buns per person with sandwich ingredients served family style.

Please choose 2 of the following: Country Fried Steak, Shaved Prime Rib French

Dip, Hamburger or cheeseburger, Blackened Chicken with Cheese and Bacon

Side: French Fries

Dessert: Scoop of Vanilla Ice Cream

**Family Style Prime Rib Roast** + 20/ person

Appetizers: Shishito Peppers, Charcuterie

Salad: an individual side House or Garden Salad, with dressings served family style

Entree: 12 oz slice of hand seasoned, freshly roasted Prime Rib

Side: 1 Baked Potato per person, with or without cheese, with “loading” options served family style

Dessert: Scoop of Wooden Nickel signature flavor or Third Bowl Ice Cream

**Plated Steak Dinner** + 38/ person

Appetizers: Shishito Peppers, Button Mushrooms, Mussels served family style

Salad: An individual portion of tossed house or garden salad, with dressings served on the side

Entrees: Your choice of NY Strip cooked medium rare, Prime Rib, Stuffed Portabella, or Salmon

Side: your choice of asparagus, roasted veggies or a baked potato. Baked Potato served cheesy or plain, with “loaded” topping served on the side.

Dessert: slices of House made dessert, varies seasonally

## **Drink Service**

All Large Groups are required to select an inclusive drink package. The package includes all you can drink service from a limited menu for 2 hours. Drinks not a part of the chosen package may be purchased from your server.

**Standard** included in venue price

Wine: 90+ Cellars Cabernet Sauvignon, 90+ cellars Marlborough Sauvignon Blanc.

Spirits: simple cocktails (i.e gin and tonic, tequila and soda) made from Hirsh Bourbon, Zarpado Tequila, Beefeater Gin, Steel Dust Vodka, or Montanyas Rum.

Beer: Draft beer.

**Premium** + 36/ person

Wine: Banshee Pinot Noir, Decoy Cabernet Sauvignon, Chateau St Andre Corbin Bordeaux, Routestock Chardonnay

Spirits: Simple Cocktails and House Cocktails

Beer: Draft and bottled beer

**Top Shelf** + 62/ person

Wine: St Supery Cabernet Sauvignon, Belle Glos Las Alturas Pinot Noir, Luigi Bosca De Sangre Mendoza Meritage, French White????

Spirits: House Cocktails, Cocktails made with Grey Goose Vodka, Grey Whale Gin, Zacapa 23 Rum, Glenlivet 12 yr Scotch, Basil Hayden Bourbon