



THE GUILD
HOTEL

BANQUET

MENU SELECTION

2024



THE GUILD
HOTEL

BREAKFAST

MENU SELECTION

CONTINENTAL BREAKFAST BUFFET OPTIONS

25 Person Minimum

Prices listed are based upon 90 minutes of service
Prices increase by \$10 per person for less than 25 guests

CLASSIC CONTINENTAL

Freshly Baked Breakfast Pastries
Croissants, Muffins and Preserves
Sliced Seasonal Fruit and Mixed Berries
Selection of Assorted Yogurts
Assorted Cereals with Whole Milk & Low Fat

Freshly Squeezed Orange and Apple Juice
Intelligentsia Blend Regular and Decaffeinated Coffee
Assorted Herbal Teas

34 Per Person

CALIFORNIAN CONTINENTAL

Freshly Baked Breakfast Pastries
Croissants, Muffins and Preserves
Vanilla Greek Yogurt, House Granola, Honey
Sliced Seasonal Fruit and Mixed Berries
Chilled Overnight Oats, Blueberries, Chia Seed, Almond

Freshly Squeezed Orange and Apple Juice
Intelligentsia Blend Regular and Decaffeinated Coffee
Assorted Herbal Teas

36 Per Person

GRAB & GO BREAKFAST

Freshly Baked Muffins
Assorted Yogurts
Whole Seasonal Fruit
KIND Nut Bars

Individual Orange Juice
Intelligentsia Blend Regular and Decaffeinated Coffee
Assorted Herbal Teas

28 Per Person

BREAKFAST BUFFET OPTIONS

25 Person Minimum

Prices listed are based upon 90 minutes of service
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AMERICAN CLASSIC

Freshly Baked Croissants & Muffins
Sliced Seasonal Fruit and Mixed Berries
Selection of Assorted Yogurts
Assorted Cereals with Whole Milk & Low Fat

Farm Fresh Scrambled Eggs with Cheddar Cheese
Herbed Breakfast Potatoes
Applewood Smoked Bacon

Freshly Squeezed Orange and Apple Juice
Intelligentsia Blend Regular and Decaffeinated Coffee
Assorted Herbal Teas

48 Per Person

WHOLESOME

Freshly Baked Croissants & Muffins
Vanilla Greek Yogurt, House Granola, Honey
Sliced Seasonal Fruit and Mixed Berries
Chilled Overnight Oats, Blueberries, Chia Seed, Almond

Garden Harvest Frittata
Herbed Breakfast Potatoes
Chicken Apple Sausage

Freshly Squeezed Orange and Apple Juice
Intelligentsia Blend Regular and Decaffeinated Coffee
Assorted Herbal Teas

52 Per Person

BUENOS DÍAS

Assorted Conchas and Orejas
Key Lime and Coconut Greek Yogurts
Seasonal Mexican Fruits

Huevos a la Mexicana (Tomato, Onion, Green Pepper, & Egg)
Papas con Chorizo
Burritos de Machaca (Shredded Beef & Tomato)
Corn Tortillas, Refried Beans, Avocado, Salsa

Freshly Squeezed Orange and Apple Juice
Intelligentsia Blend Regular and Decaffeinated Coffee
Assorted Herbal Teas

52 Per Person

BREAKFAST BUFFET ENHANCEMENTS

25 Person Minimum

Prices listed are based upon 90 minutes of service
The following items may be added to any buffet selection

Brioche French Toast <i>Apple Compote, Honey Crème Fraîche</i>	14 Per Person
Lemon Ricotta Pancakes <i>Apple Compote, Honey Crème Fraîche</i>	14 Per Person
Quiche (Select Two) <i>Leek & Truffle, Spinach & Tomato, Lorraine, Broccoli Cheddar</i>	12 Per Person
Assorted Cereals <i>Served with Whole Milk & Reduced Fat 2%</i>	6 Per Person
Oatmeal <i>Banana, Cinnamon, Brown Sugar, Oat Milk</i>	8 Per Person
Greek Yogurt <i>Individual Assortment of Noosa</i>	8 Per Person
Cottage Cheese <i>Pineapple Compote</i>	8 Per Person
Hard Boiled Eggs <i>Free Range</i>	36 Per Dozen
Scrambled Eggs <i>Aged Cheddar Cheese</i>	10 Per Person
Breakfast Burritos <i>Egg, Potatoes, Cheddar, Onion, Salsa Verde</i>	12 Per Person
Breakfast Sandwiches <i>House Made English Muffin, Egg, Bacon, Cheddar</i>	14 Per Person
Assorted Bagels <i>Served with Cream Cheese and Preserves</i>	42 Per Dozen
Chia Seed Pudding <i>Coconut Milk, Honey, Cinnamon</i>	68 Per Dozen



THE GUILD
HOTEL

REFRESHMENTS

& BREAKS SELECTIONS

BEVERAGE SELECTIONS

STATIONS

Orange and Apple Juice	60 Per Gallon
Lemonade	50 Per Gallon
Black Iced Tea	50 Per Gallon
Spa Water Infusions (2)	40 Per Gallon
Intelligentsia Regular Coffee	110 Per Gallon
Intelligentsia Decaffeinated Coffee	110 Per Gallon
Tazo Herbal Tea	110 Per Gallon

HYDRATE

House Bottled Still Water Bottles	2 Each
San Pellegrino	5 Each
Acqua Panna	5 Each
Coconut Water	6 Each
Propel Vitamin Water	6 Each
Perricon Cold Pressed Juices	8 Each
Bambucha Kombucha	8 Each
Lipton Pure Leaf Unsweetened Iced Tea	6 Each

BOOST

Coca Cola Assorted Soft Drinks	6 Each
Energy Drinks	7 Each
RedBull - Regular	
RedBull - Sugar Free	
Assorted Celsius	
Individual Intelligentsia Iced Oat Lattes	9 Each

BREAKS & INTERRUPTIONS

25 Person Minimum

Prices listed are based upon 90 minutes of service

FIESTA

House Made Tortilla Chips Served with Salsas and Guacamole
Cinnamon Sugar Churros and Crème Anglaise
Fresh Agua Fresca

24 Per Person

GARDEN PARTY

Seasonal Vegetable Cruité, Buttermilk Ranch and Assorted Crackers
Sliced Fruit and Mixed Berries
Fresh Brewed Iced Tea and Lemonade

26 Per Person

THE BAZAAR

Roasted Seasonal Vegetables and Trio of Hummus
Marinated Olives and Grilled Pita Bread
Fresh Brewed Iced Tea and Lemonade

26 Per Person

BALL PARK

Corn Dogs and Dijon Mustard
Warm New York Style Pretzels and Cheddar Cheese
Individual Bagged Chips
Assorted Soft Drinks

25 Per Person

SWEET SENSATION

Fresh Baked Cookies
Peanut Butter Gluten Free, Chocolate Chip, Oatmeal Raisin
Fudge Brownies
Chocolate, Salted Caramel, Blondies
Bottled Coffee Lattes

28 Per Person

COOKIES AND SHAKES

Fresh Baked Cookies
Peanut Butter Gluten Free, Chocolate Chip, Oatmeal Raisin
Vanilla and Chocolate Milk Shakes

24 Per Person

À LA CARTE SNACKS

Prices listed are based upon 30 minutes of service

Freshly Baked Cookies <i>Peanut Butter Gluten Free, Chocolate Chip, Oatmeal Raisin</i>	62 Per Dozen
Vegan Chocolate Chip Cookies	62 Per Dozen
Gluten Free Chocolate Chip & Peanut Butter Cookies	62 Per Dozen
Fudge Brownies <i>Chocolate, Salted Caramel, Blondies</i>	58 Per Dozen
Signature Cupcakes <i>Vanilla, Chocolate, Red Velvet</i>	58 Per Dozen
Cinnamon Sugar Churros <i>Mexican Chocolate Dip</i>	42 Per Dozen
KIND Nut Bars <i>Assorted Variety</i>	54 Per Dozen
Assorted Candies <i>Skittles, Snickers, Reeses, Kit-Kat, Twix</i>	62 Per Dozen
Warm New York Style Pretzels <i>Whole Grain Mustard, Aged Cheddar Cheese Sauce</i>	52 Per Dozen
Individual Bags of Chips <i>Potato, BBQ, Salt & Vinegar, Cheddar & Sour Cream</i>	46 Per Dozen
Build Your Own Trail Mix <i>Walnut, Almond, Peanut, Raisin, Cranberry, Fruit Chips, Sunflower Seed, Cocoa Nibs</i>	21 Per Person
House Macarons <i>Assorted Variety</i>	42 Per Dozen
Chocolate Dipped Strawberries <i>White and Dark Chocolate</i>	48 Per Dozen



THE GUILD
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LUNCH

MENU SELECTIONS

LUNCH BUFFET OPTIONS

25 Person Minimum

Prices listed are based upon 90 minutes of service
Prices increase by \$10 per person for less than 25 guests

Fresh Brewed Iced Tea and Lemonade Included

DELICATESSEN

Mixed Green Salad

California Goat Cheese, Cucumber, Cherry Tomato, Croutons, White Balsamic

Arugula Salad

Pickled Red Onion, Crumbled Blue Cheese, Fennel, Lemon Vinaigrette

Turkey Sandwich

Lettuce, Tomato, Provolone, Onion

Roast Beef Sandwich

Lettuce, Tomato, White Cheddar, Onion

Vegetarian Sandwich

Spinach, Sweet Potato, Tomato

Assorted Chips

Fudge Brownies

58 Per Person

COUNTRY CLUB

Green Goddess Salad

Little Gem Lettuce, Cucumbers, Cherry Tomato, Avocado, Shaved Red Onion, Goddess Dressing

Spinach Salad

Feta Cheese, Dried Cranberries, Candied Almonds, Sherry Dijon Vinaigrette

Herb Roasted Heirloom Potatoes

Roasted Garlic, Shallots

Seasonal Grilled Vegetables

Grilled Salmon

Preserved Lemon Dill Sauce

Roasted Chicken

Caper and Artichoke Sauce

Mini Cheesecakes

62 Per Person

BUENAS TARDES

Romaine Salad

Grilled Corn, Black Beans, Roasted Poblano, Cilantro Lime Vinaigrette

Ceviche

Local White Fish, Tomato, Lime, Cilantro, Red Onion, Jalepeño Peppers

House Made Tortilla Chips

Guacamole and Salsas

Mexican Rice and Pinto Beans

Al Pastor Brisket

Chicken Fajita

Flour and Corn Tortillas

Churros and Cinnamon Crème Anglaise

65 Per Person

LUNCH BUFFET OPTIONS

CONTINUED

25 Person Minimum

Prices listed are based upon 90 minutes of service
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Fresh Brewed Iced Tea and Lemonade Included

BAJA MEDITERRANEAN

Original Caesar Salad

Romaine, Parmesan Reggiano, House Croutons, Caesar Dressing

Romesco Tortilla Soup

Tomato Chicken Broth, Tortilla Strips, Avocado, Fresh Cream, Panela Cheese, Fried Pasilla Chile, Cilantro

Bok Choy

Charred Pineapple Relish, Crispy Vermicelli, Lime

Black Rice

Squid Ink Jasmine Rice, Garlic Mushroom, Aioli

Guajillo Salmon

Guajillo Glaze, Scallion Sesame

Grilled Skirt Steak

Chimichurri Salsa

Mexican Chocolate Mousse

Dulce de Leche, Churro

68 Per Person

HEALTH AND WELLNESS

Salad Bar

Mixed Greens, Farmers Market Kale, Arugula

Sides

*Avocado, Boiled Eggs, Quinoa, Black Olives, Beets, Brocolini, Pickled Onions, Pesto Potatoes,
Parmesan Reggiano, Croutons, Pickled Peppers*

Protein

Tataki Albacore, Lemon Grilled Chicken, Herb Salmon

Dressing

Dijon-Champagne Vinaigrette, Caesar Dressing, Preserved Lemon Dressing

Chia Oatmeal Cookies and Coconut

Berry Pavlova

52 Per Person



THE GUILD
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RECEPTION
AND DINNER SELECTIONS

COLD HORS D'OEUVRES

Minimum 50 Pieces Per Selection

Beef Tenderloin and Brie

Caramelized Onion, Sourdough

Brie Cheese

Fig Marmalade, Walnut Bread

Deviled Eggs

Bacon, Chives, Paprika

Pickled Deviled Eggs

Beet Pickled, Creme Fraiche, Yolk Mousse, Chives, Dijon, Paprika

Ahi Tuna Tataki

Avocado Wasabi Mousse, Compress Cucumber, Sesame-Onion Crunch, Miso Tamari

Ceviche

White Fish, Mango, Cucumber, Avocado, Pickle Pineapple, Cilantro, Corn Tostada

Tomato Bruschetta

Heirloom Tomato, Parmesan Reggiano, Arugula, Balsamic Glaze

Prosciutto Wrapped Asparagus

Sun Dried Tomato Aioli

Smoked Salmon Rillettes

Cucumber, Dill Creme Fraiche, Lime Zest

Baba Ganoush Flatbread

Feta, Kalamata Olive, Parsley, Olive Oil

8 Per Person

HOT HORS D'OEUVRES

Minimum 50 Pieces Per Selection

Corn croqueta

Bechamel, Cheese, Kernel Corn, Morita Aioli

Mini Margherita Pizza

Tomato, Mozzarella, Basil

Crab Cakes

CreamCheese, Pepperoncini Aioli

Nduja Dates

BaconWrapped, BlueCheese, Confit Tomato

Stuffed Mushrooms

Boursin Cheese

Moroccan Meatballs

Couscous, Carrot

Short Rib Croquette

Potato, Parmesan, Chives, Dijon

MushroomArancini Balls

Three Formaggi, Marinara, Peperoncini Aioli

Gougere

ParmesanCheese, Sherry Vinegar Mascarpone

Roasted MushroomPhyllo

Apple Puree, Black Garlic, Potato Puree, Chives

Vegetable Spring Rolls

Sweet Thai Chili

SmokedTrout Empanada

Chimichurri Salsa

8 Per Person

RECEPTION DISPLAYS

25 Person Minimum

Prices listed are based upon 90 minutes of service
Prices increase by \$10 per person for less than 25 guests

Local Cheese Platter

*Selection of Artisan Cheese, Seasonal Fruit Compote, Honeycomb, Mixed Nuts, Grapes,
Bread and Crackers*

Small 250 (Serves 20-25)

Large 500 (Serves 50-60)

Cheese and Charcuterie Platter

*Selection of Local Cheeses, Cured Meats, Honeycomb, Mixed Nuts, Dried Fruits, Mustard,
Pickled Vegetables, Bread and Crackers*

Small 350 (Serves 20-25)

Large 700 (Serves 50-60)

Crudite Platter

*Seasonal Vegetable Crudite and Dip, Artisanal Crackers and Baguette,
Fresh Fruits and Berries*

Small 250 (Serves 20-25)

Large 500 (Serves 50-60)

Taquiza

*Beef Carne Asada, Pork Carnitas, Achiote Chicken, Salsa Roja, Salsa Verde, Guacamole,
Corn and Flour Tortillas, Quesadillas, House Made Tortilla Chips*

34 Per Person

Street Taco Cart

F flank Steak, Onion, Cilantro, Lime, Salsa, Guacamole

24 Per Person

+150 Chef Attendant Fee

Shrimp Cocktail

Served with House Cocktail Sauce, Rose Marie Sauce, Lemon

18 Per Person

Hamachi Sashimi

Pickled Fresno Chili, Sesame Oil

16 Per Person

Seafood Tower

Oysters, Shrimp, Baby Scallops, Crab Legs, Mignonette, Fresh Horseradish, Cocktail Sauce, Lemon

62 Per Person

Raw Oyster Bar

Mignonette, Fresh Horseradish, Cocktail Sauce, Lemon

22 Per Person

+150 Chef Attendant Fee

CARVING STATIONS

150 Chef Attendant Fee Required

Prices listed are based upon 90 minutes of service

Angus Beef Tenderloin

Green Peppercorn Demi, Dijon, Horseradish Creme Fraiche

Dinner Rolls and Butter

525 (Serves Approx 15 Guests)

Slow Roasted Prime Rib

AuJus, Horseradish Cream

Dinner Rolls and Butter

500 (Serves Approx 25 Guests)

Smoked Salmon

Hot HoneyGlazeandDill Yogurt Sauce

Dinner Rolls and Butter

300 (Serves Approx 15 Guests)

Crispy Porchetta

LemonHerbSauce

Dinner Rolls and Butter

450 (Serves Approx 20 Guests)

Roasted Leg of Lamb

Natural Jus, Mint Pesto

Dinner Rolls and Butter

350 (Serves Approx 15 Guests)

Santa Maria Tri Tip

Meyer LemonGremolata

Dinner Rolls and Butter

450 (Serves Approx 15 Guests)

Suckling Pig

Apple Chutney, Gourmet Mustards

Warm Hawaiian Rolls

650 (Serves Approx 40 Guests)

DINNER BUFFET SELECTION

25 Person Minimum

Prices listed are based upon 90 minutes of service
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THE COMMISSION

Antipasti

Cured Meats, Marinated Vegetables, Italian Cheeses and Spreads, Toasted Baguette

Arugula Salad

Shaved Fennel, Pecorino, Lemon, Extra Virgin Olive Oil

Caprese Salad

Vine Ripe Tomatoes, Fresh Mozzarella, Basil, Balsamic Glaze, Extra Virgin Olive Oil

Cheese Ravioli

Robust Marinara Sauce

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Chicken Parmesan

House Made Marinara, Mozzarella, Parmesan

or

Chicken Marsala

Marsala Wine Sauce, Cremini Mushrooms, Shallots

or

Chicken Piccata

Caper, Lemon, Herbs

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Pork Loin Roast

Pan Gravy

Roasted Rapini

Lemon, Chili

Parmesan Polenta

Lemon Cake

Lemon Curd and Toasted Coconut

Vanilla Panna Cotta

Seasonal Fruit

90 Per Person

BUENAS NOCHES

Romaine Salad

Grilled Corn, Black Beans, Roasted Poblano, Cilantro, Lime Vinaigrette

Ceviche

Local White Fish, Lime, Cilantro, Red Onion, Serrano

House Made Tortilla Chips

Guacamole and Salsa

Flour and Corn Tortillas

Spanish Rice and Pinto Beans

Green Mole Chicken Enchiladas

Al Pastor Brisket

On the Side

Onion, crema, fresh cilantro, lime

Traditional Flan

Cinnamon Sugar Churros

Mexican Chocolate Sauce

89 Per Person

DINNER BUFFET OPTIONS

CONTINUED

25 Person Minimum

Prices listed are based upon 90 minutes of service
Prices increase by \$10 per person for less than 25 guests

YACHT CLUB

Green Goddess Salad

Butter Lettuce, Cucumber, Cherry Tomato, Avocado, Candied Almonds, Preserved Lemon, Goddess Dressing

Spinach Salad

Feta Cheese, Dried Cranberries, Candied Almonds, Sherry Dijon Vinaigrette

Napa Cabbage Coleslaw

Herb Roasted Heirloom Potatoes

Roasted Garlic and Shallots

Seasonal Grilled Vegetables

Roasted Chicken

Caper and Artichoke Sauce

Grilled Salmon

Preserved Lemon Dill Sauce

Santa Maria Tri-Tip

Roasted Salsa

Mini Cheesecakes

Seasonal Fruit Tartlets

88 Per Person

PAN PACIFIC

Cold Soba Noodle Salad

Shredded Cabbage, Carrots, Cucumber, Edamame, Mandarin Orange, Peanut Dressing

Steamed Rice

Ginger and Scallion

Sesame Bok Choy

Stir Fried Chinese Broccoli

Pork and Shrimp Pot Stickers

Grilled Black Cod

Miso Glaze

Mongolian Style Beef

Broccoli, Onions, Chili Peppers, Spicy Sauce

Coconut Rice Pudding

Almond Cookies

92 Per Person

PLATED DINNER

SOUPS & SALADS

25 Person Minimum

Select one soup or salad, two main entrees, and one vegetarian option
Pricing at the highest selected entree price

SOUPS

Tomato Basil

Tomato Basil Bisque and Goat Cheese Crema

Mushroom

Cream of Mushroom Soup and Parsley Oil

Ginger Carrot Bisque

Lemon Confit and Cilantro

SALAD

Spinach Apple

Baby Spinach, Candied Walnuts, Green Apple, Blue Cheese Dressing

Simple Greens

BabyGreens, California Goat Cheese, Cherry Tomato, Cucumber, White Balsamic Vinaigrette

Harvest

Mixed Greens, Dried Cranberries, Candied Pecan, Feta Cheese, Balsamic Vinaigrette

Caesar

Romaine, Grana, Calabrian Pepper, Lemon Herb Breadcrumbs, Caesar Dressing

Iceberg Wedge

Tomato, Bacon, Blue Cheese, Radish

Strawberry Blue

Wild Arugula, Blue Cheese, Strawberries, Candied Walnuts, Balsamic Vinaigrette

PLATED DINNER

MAIN ENTRÉES

25 Person Minimum

Select one soup or salad, two main entrees, and one vegetarian option
Pricing at the highest selected entree price

VEGETARIAN

Risotto

Roasted Jerusalem Artichoke Risotto, Wild Mushrooms, Pesto

72 Per Person

Cauliflower Steak

Roasted Jerusalem Artichoke Risotto, Wild Mushrooms, Pesto

70 Per Person

FARM

Roasted Airline Chicken

Potato Puree, Green Beans, Lemon Thyme Jus

76 Per Person

Braised Short Rib

Celeriac Puree, Honey Glazed Carrots, Red Wine Demi

78 Per Person

Filet Mignon

Wild Mushrooms, Truffle Potato Puree, Green Peppercorn Demi

78 Per Person

SEA

Scallops

Butternut Squash Purée, Salsa Verde, Parsley

76 Per Person

Seasonal White Fish

Wild Rice, Grilled Asparagus, Chili Romesco

74 Per Person

Pacific Salmon

Macadamia Quinoa, Beetroot, Pomegranate Seed, Beurre Blanc

72 Per Person

DESSERT BAR

25 Person Minimum

Prices listed are based upon 90 minutes of service
Prices increase by \$10 per person for less than 25 guests

LIGHT AND BRIGHT

Mini Fresh Fruit Tarts

LemonBars

Assorted Macarons

Vanilla Panna Cotta

Assorted Mini Cheesecakes

WeddingCookies

RICH AND DECADENT

Assorted Mini Dessert Cups

Chocolate, Red Velvet, Tres Leches

Variety Fresh Baked Cookies

Peanut Butter, Chocolate Chip, White Chocolate & Macadamia Nut

Mini Churros

Dulce de Leche and Mexican Chocolate Sauce

FudgeBrownies

Chocolate, Salted Caramel, Blondies

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*Choose Three: **26 Per Person***

*Choose Four: **30 Per Person***



THE GUILD
HOTEL

BAR & SPIRITS

SELECTIONS

HOSTED BAR PACKAGES

SIGNATURE

NEW AMSTERDAM VODKA
CITY OF LONDON GIN
PLANTATION 3 STAR RUM
ARETTE TEQUILA
EVAN WILLIAMS BOURBON

CHAMDEVILLE BLANC DE BLANC
CANYON ROAD SAUVIGNON BLANC
CANYON ROAD CHARDONNAY
CANYON ROAD PINOT NOIR
CANYON ROAD CABERNET
SAUVIGNON

ASHLAND HARD SELTZER
STONE BUENA VEZA
STONE DELICIOUS IPA

30 First Hour
16 Additional Hour
(Maximum of 5 Hours)

PREMIUM

GREY GOOSE VODKA
BOMBAY SAPPHIRE GIN
BACARDI RUM
DON FULANO TEQUILA
MAKERS MARK WHISKEY JOHNNIE
WALKER BLACK LABEL

LA MARCA PROSECCO
THREADCOUNT SAUV BLANC
HAHN FOUNDERS CHARDONNAY
ELOUAN PINOT NOIR
DAOU CABERNET SAUVIGNON

ASHLAND HARD SELTZER
STONE BUENA VEZA
STONE DELICIOUS IPA

34 First Hour
18 Additional Hour
(Maximum of 5 Hours)

BEER AND WINE

CHAMDEVILLE BLANC DE BLANC
CANYON ROAD SAUVIGNON BLANC
CANYON ROAD CHARDONNAY
CANYON ROAD PINOT NOIR
CANYON ROAD CABERNET
SAUVIGNON

ASHLAND HARD SELTZER
STONE BUENA VEZA
STONE DELICIOUS IPA

22 First Hour
12 Additional Hour
(Maximum of 5 Hours)

ALL PACKAGES INCLUDE NON-ALCOHOLIC BEVERAGES & MIXERS

Bartender Fee Per 75 Guests: 150

ON CONSUMPTION PACKAGES

SIGNATURE SPIRITS

NEW AMSTERDAM VODKA
CITY OF LONDON GIN
PLANTATION 3 STAR RUM
ARETTE TEQUILA
EVAN WILLIAMS BOURBON

15 Each

SIGNATURE WINE

CHAMDEVILLE BLANC DE BLANC
CANYON ROAD SAUVIGNON BLANC
CANYON ROAD CHARDONNAY
CANYON ROAD PINOT NOIR
CANYON ROAD CABERNET SAUV

12 Each

CRAFT BEER

ASHLAND HARD SELTZER
STONE BUENA VEZA
STONE DELICIOUS IPA

9 Each

PREMIUM SPIRITS

GREY GOOSE VODKA
BOMBAY SAPPHIRE GIN
BACARDI RUM
DON FULANO TEQUILA
MAKERS MARK WHISKEY JOHNNIE
WALKER BLACK LABEL

18 Each

PREMIUM WINE

LA MARCA PROSECCO
THREADCOUNT SAUV BLANC
HAHN FOUNDERS CHARDONNAY
ELOUAN PINOT NOIR
DAOU CABERNET SAUVIGNON

15 Each

SOFT DRINKS

COKE
DIET COKE
SPRITE
TONIC
JUICE

6 Each

ALL PACKAGES INCLUDE NON-ALCOHOLIC BEVERAGES & MIXERS

Bartender Fee Per 75 Guests: 150