



# Event Menus



EL CHORRO  
ESTABLISHED 1937

## 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**  
*served on black pepper crostini*

**Smoked Salmon Roulade**  
*served on blue corn tortilla*

**Seared Beef Tenderloin**  
*served on crostini*

**Poached Pear & Gorgonzola**  
*served on shortbread cookie*

**Crab & Tuna Dynamite**  
*served on wonton*



### HOT

**Chili Lime Chicken Brochettes**  
chimichurri sauce

**Vegetarian Quiche**

**Prosciutto Wrapped Scallops**  
balsamic reduction

**Mac N' Cheese Balls**  
chipotle cheese sauce

**Vegetable Empanada**  
avocado spread

**Almond Shrimp**  
remoulade sauce

**Beef & Mushroom Kabob**

**Shrimp Pepper Pot**  
spicy beer reduction sauce

**Braised Short Ribs**  
brie & bleu cheese  
*served on crostini*

**Artichoke & Spinach Dip**  
*served in phyllo cup*

## HORS D'OEUVRES

# Stationary



### Artisan Cheese & Fruit Display

\$18 per person

chef's selection of domestic & imported cheeses, baked brie, dried fruit, table crackers and 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, 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, tomatillo 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 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, tomatillo 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**

# \$85

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, 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

### Grilled Brochette Station

(chef attendant optional)

Choose two

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

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

### Carving Station

(chef attendant required)

pepper crusted prime rib, herb roasted turkey breast, cocktail rolls

includes: mayonnaise, dijon mustard, ketchup, horseradish cream, au jus

### Accompaniments

Choose two

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

## DESSERT

Signature cookies & brownies

# \$92

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, & water

DINNER

PLATTER

# Apache Plume



## SALADS

Choose two, served family style

### Classic Caesar

romaine, aged parmesan, polenta 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

### Brussels 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-glace

### Oven Fried Chicken

peppercorn sauce

### Vegan Vegetable Napoleon

spinach, eggplant, grilled citrus quinoa, red pepper coulis

### Prosciutto Crusted Pork Tenderloin

grain mustard sauce

## SIDES

Choose two to be served with all entrées

asparagus

french green beans & carrots

steamed broccoli

provençal ratatouille

roasted garlic mashed potatoes

green chili 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)

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

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DINNER

PLATTER

# Saguaro



## SALADS

Choose two, served family style

### Classic Caesar

romaine, aged parmesan, polenta 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

### Pan Seared Sea Bass

chimichurri sauce

### Roasted Airline Chicken

natural chicken jus

## SIDES

Choose two to be served with all entrées

asparagus

provençal ratatouille

herb fingerling potatoes

french green beans & carrots

roasted garlic mashed potatoes

truffle mashed potatoes

steamed broccoli

green chili risotto

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

PLATED

DINNER

# Copper



Table side choice available for groups of 20 guests or less.  
Predetermined entrées required for 21 guests or more.



## SALADS

Choose one

### Classic Caesar

romaine, aged parmesan, polenta croutons

### Paloma Mixed Salad

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

### Oven Roasted Beet Salad

gold & crimson beets, Crow's Dairy goat  
cheese, pistachios, arugula, sherry vinaigrette



## ENTRÉES

Choose three

### Red Wine Braised Short Ribs

brown ale demi-glace

### Prosciutto Crusted Pork Tenderloin

berkshire all natural, grain mustard sauce

### Pan Seared Salmon

green chili risotto, broccoli,  
saffron butter sauce

### Vegan Vegetable Napoleon

spinach, eggplant, grilled citrus quinoa,  
red pepper coulis

### Grilled Marinated Chicken Breast

thyme jus

## SIDES

Choose two to be served with all entrées

asparagus

provençal ratatouille

herb fingerling potatoes

french green beans & carrots

roasted garlic mashed potatoes

truffle mashed potatoes

steamed broccoli

green chili risotto

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 20 guests or less.  
Predetermined entrées required for 21 guests or more.



## SALADS

Choose one

### Baby Spinach Salad

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

### Poached Pear & Pecan Salad

tuscan kale & arugula, goat cheese, citrus vinaigrette

### Wedge Salad

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

### Brussels Sprouts, Kale & Parmesan Salad

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



## ENTRÉES

Choose three

### Center Cut Filet Mignon

bordelaise sauce

### Pan Seared Sea Bass

chimichurri sauce

### Slow Roasted Lamb Shank

red wine reduction

### Herb Roasted Chicken & Grilled Jumbo Shrimp

scampi cream sauce

### Vegan Vegetable Napoleon

spinach, eggplant, grilled citrus quinoa, red pepper coulis

## SIDES

Choose two to be served with all entrées

grilled asparagus

french green beans & carrots

steamed broccoli

provençal ratatouille

roasted garlic mashed potatoes

green chili 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

PLATED

DINNER

# Adobe



## SALADS

Choose one

### Tomato Burrata Salad

arizona heirloom tomatoes, burrata, fresh greens, balsamic vinaigrette

### Brussels Sprouts, Kale & Parmesan Salad

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

### Oven Roasted Beet Salad

gold & crimson beets, Crow's Dairy goat cheese, pistachios, arugula, sherry vinaigrette

### Classic Caesar

romaine, aged parmesan, polenta croutons



## DUET ENTRÉES

Choose one

### Center Cut Filet Mignon & Pan Seared Salmon

bordelaise & lobster thermidor sauce

### Baked Lobster Tail & Center Cut Filet

peppercorn sauce & drawn butter

### Herb Roasted Chicken Breast & Grilled Shrimp Kabob

scampi cream sauce

### Braised Short Ribs & Grilled Jumbo Shrimp

brown ale demi-glace & scampi butter

## SIDES

Choose two to be served with all entrées

asparagus

provençal ratatouille

herb fingerling potatoes

french green beans & carrots

roasted garlic mashed potatoes

truffle mashed potatoes

steamed broccoli

green chili risotto

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

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DINNER

BUFFET

# Italian



## SALADS

### Classic Caesar

romaine, aged parmesan, croutons

### Grilled Vegetable Antipasti

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

### Tomato Mozzarella Salad

arizona heirloom tomatoes, bocconcini mozzarella, balsamic vinaigrette

### Fresh Garlic Bread



## ENTRÉES

### Shrimp Penne Pasta

a la vodka

### Meat Lasagna

ricotta filling

### Chicken Picatta

lemon caper sauce

### Roasted Garlic Herb Vegetables

### Eggplant Parmesan

tuscan tomato sauce

### Creamy Pine Nut Risotto



## DESSERTS

Homemade Tiramisu Cake  
Strawberry Panna Cotta, *pistachio crumbs*

\$80

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

### Tomato Oaxaca Salad

grilled citrus vinaigrette

### Southwest Chopped Salad

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



## ENTRÉES

### Cheese Enchilada

### Green Chili Pork Stew

buttered tortilla

### Corn Tamales

tomatillo sauce

### Build Your Own Taco Station

shrimp, chicken, carne asada

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

### Sonoran Beans

### Cilantro Mexican Rice



## DESSERTS

### Churros

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

### Mexican Wedding Cookies

### Ybarra Chocolate Tarts

\$80

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

# El Chorro BBQ

## SALADS

### Seasonal 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, scallions, celery, dijon mayonnaise

### Pineapple Cole Slaw

walnut, red onion

## ENTRÉES

Chef Attendant Required

### Baby Back Ribs

### BBQ Chicken Breast

### El Chorro Spiced Grilled Flank Steak

Add fourth option for additional \$10 per person

red wine sauce

### Glazed Cedar Plank Salmon

### Buttered Green Beans

### Cowboy Beans

### Mac N' Cheese

## DESSERTS

### Mango Lime Tart

### Toasted Marshmallow S'mores Bar

# \$85

per person (40 person minimum)

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

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 \$18 per person**

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

**Flambé Shrimp Pepper Pot Station \$15 per person**

mexican white tiger shrimp (3), 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 per 75 guests

ENHANCEMENTS

# Dessert Station



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**

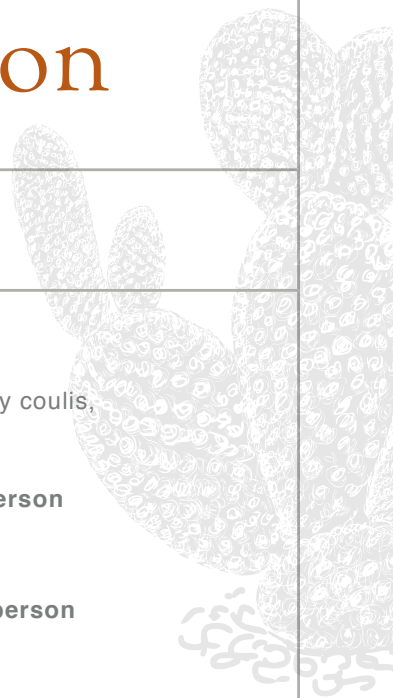
vanilla bean ice cream

**Cherries Jubilee Flambé Station \$15 per person**

vanilla bean ice cream

**Sundae Station \$12 per person**

hot fudge, cherries, sprinkles, nuts, whipped cream  
*(vanilla or chocolate ice cream)*



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 & water**

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BAR PACKAGES

# Beer, Wine & Margarita

WINE SELECTIONS

William Hill Chardonnay

William Hill Cabernet Sauvignon

DOMESTIC BEER

Choose Two:  
Bud Light  
Budweiser  
Michelob Ultra  
Coors Light

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

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

# Call Bar



## LIQUOR SELECTIONS

New Amsterdam Vodka  
New Amsterdam Gin  
Captain Morgan 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  
Coors Light

## PREMIUM BEER

Choose Two:  
Corona  
Stella Artois  
Blue Moon



## 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 guest for each additional hour

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BAR PACKAGES

# Premium Bar



## LIQUOR SELECTIONS

Tito's  
Tanqueray  
Captain Morgan Spiced  
Johnny Walker Red

Jack Daniels  
Seagrams VO  
Huradura Silver



## WINE SELECTIONS

Whitehaven Sauvignon Blanc  
Sterling Vineyards Chardonnay

MacMurray Pinot Noir  
Sterling Vineyards Vitner's  
Cabernet Sauvignon



## DOMESTIC BEER

Choose Two:  
Bud Light  
Budweiser  
Michelob Ultra  
Coors Light

## PREMIUM BEER

Choose Two:  
Corona  
Stella Artois  
Blue Moon



## 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 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  
Coors Light

## PREMIUM BEER

Choose Two:  
Corona  
Stella Artois  
Blue Moon



## 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 guest for each additional hour

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