

CATERING MENU



INSPIRED BY SANTA CRUZ

Santa Cruz, and more broadly the Northern and Central California coast, is home to some of the world's finest farmers, ranchers, fishermen and culinary purveyors. In tribute to our home, the culinary team at Courtyard Marriott Santa Cruz crafted simple, flavor-forward menus that allow these ingredients to shine.

We are happy to customize menus to suit the unique needs of each of our clients, so if you have a special request, please inquire with your Event Manager.

PROUDLY SUPPORTING LOCAL

Below is a small sample of the regional food partners we support. If you know an outstanding culinary purveyor that you'd like to see added to this list, please let us know.

GLAUM EGG RANCH

SWANTON BERRY FARMS

POINT REYES FARMSTEAD CHEESE CO.

OCEAN TO TABLE

CORRALITOS MARKET & SAUSAGE CO.

CENTRAL COAST JUICERY

SANTA CRUZ ORGANIC

MARINI'S CANDIES

MARIANNE'S ICE CREAM

PACIFIC COOKIE COMPANY

HOG ISLAND OYSTER CO.

KELLY'S FRENCH BAKERY

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CONTINENTAL BREAKFAST

Prices listed are per person for up to 60 minutes of
continuous service
Minimum order for 15 guests

ESSENTIALS

Organic Whole Fruit
Freshly Baked Muffins and Assorted Pastries
Variety of Cold and Hot Cereal with Milk
Fresh Pressed OJ and Seasonal Juice
Starbucks Pike Place Roast and Decaffeinated Coffee
Assorted Tazo Teas

31

ELEVATED

Fresh Sliced Seasonal Fruit
Freshly Baked Muffins and Assorted Pastries
Bagels with Housemade Cream Cheese Spreads
Seasonal Fruit & Yogurt Parfaits with Housemade Granola
Variety of Cold and Hot Cereal with Milk
Fresh Pressed OJ and Seasonal Juice
Starbucks Pike Place Roast and Decaffeinated Coffee
Assorted Tazo Teas

35

Prevailing service charge and tax will apply
Prices and items subject to change based on availability

Courtyard Marriott Santa Cruz
313 Riverside Ave, Santa Cruz, CA 95060
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HOT BREAKFAST & BRUNCH BUFFETS

Prices listed are per person for up to 60 minutes of continuous service
Minimum order for 20 guests

GOOD START

Fresh Sliced Seasonal Fruit
Freshly Baked Muffins and Assorted Pastries
Glaum Egg Ranch Scramble with Fresh Herbs
Breakfast Sausage
Breakfast Potatoes
Fresh Pressed OJ
Starbucks Pike Place Roast and Decaffeinated Coffee
Assorted Tazo Teas

38

POWER BREAKFAST

Fresh Sliced Seasonal Fruit
Bagels & Toast with Housemade Spreads
Glaum Egg Ranch Scramble with Fresh Herbs
Applewood Smoked Bacon
Breakfast Potatoes
Warm Oats with Traditional Accompaniments
Fresh Pressed OJ
Starbucks Pike Place Roast and Decaffeinated Coffee
Assorted Tazo Teas

42

BRUNCH BY THE BAY

Fresh Sliced Seasonal Fruit
Freshly Baked Muffins and Assorted Pastries
Croissants, Toast & English Muffins with Butter and Preserves
Glaum Egg Ranch Scramble with Fresh Herbs
Thick Cut Applewood Smoked Bacon
Breakfast Potatoes
Lox with Traditional Accompaniments
Domestic and Imported Cheese Display
Roasted Seasonal Vegetables
Assorted Bite-Size Desserts
Fresh Pressed OJ and Seasonal Juice
Starbucks Pike Place Roast and Decaffeinated Coffee
Assorted Tazo Teas

55

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DISPLAYED AND ACTION STATIONS

Enhance your breakfast or brunch buffet with a station
Prices listed are per person for up to 60 minutes of continuous service
Attendant fee will apply per 75 guests, \$150 per attendant
Minimum order for 20 guests

OMELET AND SCRAMBLE BAR

Eggs Made To Order

Guest Choice of Mix-Ins Including Spinach, Mushroom, Onion, Peppers, Tomato
Cheddar, Ham, Applewood Smoked Bacon, Sausage

19

SAVORY TOAST BAR

Selection of Local Crostini, Avocado Spread, Tomato, Chopped Bacon, Feta, Greens, House
Pickled Onions

19



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ELEVATED BEVERAGE SERVICE

Enhance your breakfast or brunch buffet with elevated beverages

Prices listed are per person for up to 60 minutes of continuous service

Attendant fee will apply per 75 guests, \$150 per attendant

Minimum order for 20 guests

HOT CHOCOLATE BAR

Housemade Milk Chocolate Hot Cocoa

Display Includes Whipped Cream, Marshmallows, Assorted Sauces and Torani Syrups, Sprinkles, Cinnamon and Nutmeg

12

STARBUCKS POUR-OVER COFFEE

Pour-Over Coffee Made-to-Order

Served with Assortment of Dairy and Non-Dairy Milks

17

BUBBLY BAR

Make-Your-Own Mimosa

House Sparkling Wine

Display Includes Assorted Fresh Pressed Juices

Fresh Fruit Garnish

18

BLOODY MARY BAR

Housemade Bloody Mary Mix and Vodka

Display Includes Hot Sauces, Horseradish, Fresh and Pickled Vegetable Garnish, Seasonings & Spices

20

Premium Vodka Also Available By Advance Request

Prevailing service charge and tax will apply

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A LA CARTE

Add selections below to any continental or hot breakfast buffet, or create-your-own menu by selecting an assortment of items from each category

Items priced per person must be ordered for the entire group, all other items billed on consumption

BEVERAGES

- Starbucks Pike Place Roast and Decaffeinated Coffee 55/gallon
- Assorted Tazo Teas 55/gallon
- Fresh Pressed OJ or Seasonal Juice 45/gallon
- Skim, 2% or Whole Milk 35/gallon
- Non-Dairy Milk 45/gallon
- Starbucks Doubleshot Espresso (6.5oz can) 8 each
- Central Coast Juicery Cold Press Juices (16oz bottle) 12 each

FROM THE BAKERY

- Freshly Baked Muffins 36/baker's dozen
- Assorted Breakfast Pastries 42/baker's dozen
- Freshly Baked Cinnamon Rolls 55/baker's dozen
- Croissants, Toast & English Muffins with Butter and Preserves 6/person
- Bagels with Housemade Cream Cheese Spreads 45/baker's dozen
- Freshly Baked Cookies 32/baker's dozen
- Assorted Miniature Dessert Bites 48/baker's dozen

SAVORY

- Breakfast Potatoes 8/person
- Glaum Egg Ranch Frittata with Seasonal Roasted Vegetables 9/person
- Glaum Egg Ranch Scramble with Fresh Herbs 8/person
- Glaum Egg Ranch Hard Boiled Eggs 4/person
- Charcuterie Board with Housemade Pickles & Mustards 25/person
- Domestic and Imported Cheese Display 20/person
- Thick Cut Applewood Smoked Bacon 10/person
- Breakfast Sausage 8/person
- Egg & Cheese Breakfast Sandwiches (choice of sausage, bacon or meatless) 12/person
- Egg, Potato & Cheese Breakfast Burritos (choice of chorizo, bacon or meatless) 12/person
- Lox with Traditional Accompaniments 16/person

SWEET

- Assorted Breakfast Cereals with Milk 7/person
- Warm Oats with Traditional Accompaniments 7/person
- Fresh Sliced Seasonal Fruit & Berries 9/person
- Seasonal Yogurt Parfaits with Housemade Granola 9/person
- Granola Bars 4 each

Prevailing service charge and tax will apply
Prices and items subject to change based on availability

PLATED BREAKFAST

Prices listed are per person

Includes Tableside Service of Freshly Brewed Starbucks Pike Place Roast and Decaffeinated Coffee
Fresh Pressed OJ and Bakery Basket pre-set on each table

AVOCADO TOAST

Local Sourdough, Avocado, Pickled Red Onion, Sprouts, Red Pepper Flake, Fresh Fruit

28

Add a Fried Glaum Ranch Egg +3

RIVERSIDE SKILLET

Chicken Apple Sausage, Roast Potatoes, Spinach, Bell Peppers, Fried Egg, Shaved Parmesan

28

FRENCH TOAST

Local Brioche, Whipped Cream, Fresh Berries, Breakfast Sausage

25



SNACK BREAKS

Prices listed are per person for up to 30 minutes of continuous service
Minimum order for 15 guests

TAKE A HIKE

Assorted Energy and Granola Bars
Fresh Whole Fruit
House made Trail Mix
18

SWEET AND SALTY

Fresh Baked Cookies
Assorted Brownies and Bars
House made Savory Snack Mix and Roasted Nuts
19

LOCALS ONLY

Marini's Salt Water Taffy
Pacific Cookie Company Assortment
Marianne's Ice Cream Sandwiches
25

CHEESE BOARD

Chef's Choice Assorted Cheeses
Fresh & Dried Fruits
Assorted Crackers
30

FROM THE GARDEN

Vegetable Crudit  with Dip
Flatbread with Hummus, Olives and Feta
House made Seasonal Fruit Smoothies
26



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CHILLED LUNCH BUFFET

Prices listed are per person for up to 60 minutes of continuous service
Includes Iced Tea, Hot Coffee, Hot Tea & Chefs Choice Dessert. Minimum order for 20 guests.

DIY SANDWICH AND SALAD BAR

Whole Wheat, Sourdough, Multigrain, White Breads
Turkey, Honey Ham, Roast Beef
Cheddar, Swiss, Pepper Jack Cheeses
Tomato, Lettuce, Onion, Pickle, Cucumber, Sprouts
Variety of Mustard and Aioli
Spring Mix and Romaine Salad Greens
Carrot, Cucumber, Olive, Tomato, Bell Peppers, Garbanzos, Peas
Assortment of Salad Dressings, Housemade Croutons
Kettle Chips
Assorted Miniature Dessert Bites

40

Add Chef's Choice Hot Soup +5

Prevailing service charge and tax will apply
Prices and items subject to change based on availability

HOT LUNCH BUFFETS

Prices listed are per person for up to 60 minutes of continuous service
Includes Iced Tea, Hot Coffee, Hot Tea & Chefs Choice Dessert. Minimum order for 20 guests.

BURRITO BOWL

Cilantro White Rice & Tex Mex Rice
Pinto & Black Beans
Shredded Cheese, Tomato, Shredded Lettuce, Onion, Sour Cream, Guacamole & Lime
Choice of Salsas
Steak, Chicken & Fajita Mix
Tortilla Chips

52

PASTA BAR

Caesar Salad with Romaine, Shaved Parmesan, Housemade Croutons, Caesar Dressing
Garden Salad with Romaine and Spring Greens, Cucumber, Tomato, Red Onion
Penne & Spaghetti
Marinara, Alfredo & Pesto Sauce
Grilled Chicken & Italian Sausage
Fresh Grated Parmesan Cheese, Basil & Hot Pepper Flakes
Warm Buttered Bread Sticks

52

FARM TO TABLE

Romaine, Shaved Parmesan, Garlic Croutons, Caesar Dressing
Mozzarella, Tomato, Basil, Balsamic Vinegar, Extra Virgin Olive Oil
Chicken Cacciatore
Salmon, Lemon, Herb Butter
Rosemary Roasted Fingerling Potatoes
Herbed Jasmine Rice
Roasted Seasonal Vegetables
Fresh Baked Cookies and Assorted Dessert Bites

66

MONTEREY'S BEST

Roast Vegetable and Tomato Soup
Spring Greens, Cucumber, Tomato, Onion
Romaine, Shaved Parmesan, House made Croutons, Caesar Dressing
Herb Roasted Chicken, Shallot Jus
Sirloin Medallions, Shallot and Red Wine
Grilled Pacific Shrimp Skewers, Herb Butter
Rosemary Roasted Potatoes
Herbed Rice
Roasted Seasonal Vegetables
Fresh Baked Cookies and Assorted Dessert Bites

72

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ENTRÉE SALAD PLATED LUNCH

All salads \$28 per person (without protein)
Host may offer up to two entrée salads from which guests will pre-select
Pre-selected entrée salad counts due to the hotel 5 days before event
Hotel to provide meal indicator cards to host upon arrival

Includes Iced Tea, Lemonade and Bakery Basket pre-set on each table

CAESAR

Romaine, Shaved Parmesan, Housemade Croutons, Caesar Dressing

GARDEN

Romaine and Spring Greens, Cucumber, Tomato, Red Onion

ADD PROTEIN TO ANY SALAD

Add Chicken
10

Add Steak
12

Add Salmon
12

Add Shrimp
11



Prevailing service charge and tax will apply
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HORS D'OEUVRES

Prices listed are per piece
Minimum order of 25 pieces per selection
Selections may be displayed or tray-passed

SERVED WARM

- VEGETABLE SPRING ROLLS Thai Chili Sauce 7
- BEEF OR CHICKEN SATAY Thai Marinated, Peanut Sauce 8
- MUSHROOM TARTLET Sundried Tomato 7
- STUFFED MUSHROOMS Spinach & Gruyere 7
- POACHED PEAR IN PHYLLO Blue Cheese 7
- WARM BRIE IN PHYLLO Raspberry Jam 7
- SEA SCALLOPS Bacon Wrapped 11
- CRISPY SHRIMP Phyllo Wrapped 10
- MINI CRAB CAKE Red Pepper Aioli 10
- COCONUT SHRIMP Thai Chili Sauce 10
- BRAISED SHORT RIB Polenta Cake 12
- WILD MUSHROOM ON TOAST Garlic, Onion, Parmesan 8

SERVED CHILLED

- SMOKED SALMON Cucumber, Crème Fraiche 9
- FRESH MOZZARELLA CROSTINI Tomato, Basil, Balsamic 8
- MARINATED GOLDEN BEETS Local Chevre 8

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HOW MUCH SHOULD I ORDER?

“Light” appetizers – Ample for 30 to 45 minutes of service pre-dinner
Chef recommends 5 to 8 pieces per person

“Moderate” appetizers – Up to 60 minutes of service with, or without, a meal to follow
Chef recommends 10 to 14 pieces per person OR
8 pieces per person plus a Displayed Station

“Heavy” appetizers – Sufficient to replace dinner, up to 3 hours of service
20 pieces per person, OR
18 pieces per person plus a Displayed Station, OR
17 pieces per person plus a Chef Action Station/Carving Station, OR
15 pieces per person plus a Displayed Station and a Chef Action Station/Carving Station

GRAZING BOARDS & GRAZING TABLES

Enhance your reception or dinner buffet with a photo-worthy grazing table

ARTISANAL CHEESE & CHARCUTERIE

Selection of Craft Local and Imported Cheeses and Salumi
Fresh & Dried Fruits, Nuts, Crackers
Housemade Pickles, Olives, Mustard & Relishes

\$950 PER SMALL BOARD FOR 25 GUESTS

\$3,700 PER LARGE TABLE DISPLAY FOR 100 GUESTS

MEZZE

Assortment of Roasted and Fresh Vegetables
Hummus, Baba Ganoush, Tzatziki
Kalamata Olives, Herb-Marinated Feta

\$550 PER SMALL BOARD FOR 25 GUESTS

\$2,000 PER LARGE TABLE DISPLAY FOR 100 GUESTS

TAPAS

Chorizo, Manchego and Olive Skewers
Beef Empanada

Bacon-Wrapped Dates with Goat Cheese and Pecans

\$700 PER SMALL BOARD FOR 25 GUESTS

\$2,200 PER LARGE TABLE DISPLAY FOR 100 GUESTS

TRADITIONAL LOX DISPLAY

Cured Salmon, Bagel, Cream Cheese, Pickled Onion, Egg, Capers, Cucumber

\$700 PER SMALL BOARD FOR 25 GUESTS

\$2,200 PER LARGE TABLE DISPLAY FOR 100 GUESTS

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ACTION STATIONS

Enhance your reception or dinner buffet with live action dishes prepared to order by one of our chefs
Price per person for up to 90 minutes of continuous service

Minimum order for 25 guests

Chef attendant fee will apply \$150 per attendant per 75 guests for up to 90 minutes of continuous service

SEAFOOD & RAW BAR

Poached Wild Pacific Shrimp and Alaskan Snow Crab Claws

Hog Island Oysters Shucked to Order

Cocktail Sauce, Horseradish, Melted Butter, Shallot White Wine Mignonette, Lemon

50

ITALIAN TRATTORIA

Skillet Meatballs in Pomodoro, Kale Caesar with Garlicky Fried Breadcrumb, Made to Order Pasta

35

SANTA CRUZ STREET TACOS

Prepared to Order Street Tacos, Choice of Carne Asada, Pollo, Onion, Cilantro, Salsa Rojo and Salsa Verde

35





ACTION STATIONS

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Price per person for up to 90 minutes of continuous service

Minimum order for 25 guests

Chef attendant fee will apply \$150 per attendant per 75 guests for up to 90 minutes of continuous service

LETTUCE WRAPS

Guest Choice of Thai Basil Chicken, Grilled Citrus Shrimp or Teriyaki Tofu
Mango Pineapple Salsa, Cashews, Chili Sauce

30

AFTER THE WAVEBREAK

Kahlua Pork with Rice, Hawaiian-Style Macaroni Salad, Made To Order Musubi

32

PANINI BAR

Guest Choice of Cubano, Muffaletta Panini, Warm Brie with Honey & Apple, or Made To Order Grilled Sandwich

28

RISOTTO STATION

Creamy Parmesan Arborio Risotto

Guest Choice of Asparagus, Peas, Foraged Mushroom, Olives, Caramelized Onions & Peppers, Shaved Parmesan

30

CREAM PUFF BAR

Freshly Baked French Choux Pastry with Guest Choice of Vanilla Custard, Butterscotch or Seasonal Fruit Cream Filling, Topped with Guest Choice of Chocolate, Maple or Lemon Glaze, Served with Fresh Berries

15

Add Marianne's Ice Cream +5

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CALIFORNIA AVOCADO

Fresh Avocados, Diced or Smashed to Order with Guest Choice of Tomato, Lime, Mango-Pineapple Salsa, Jalapenos, Onion, Garlic, Bacon, Crispy Onion, Fresh Basil or Cilantro, Served with Tortilla Chips or Crostini

19

MAC N CHEESE BAR

Elbow Macaroni with Guest Choice of Cheddar, Smoked Gouda, Swiss, Habanero Jack Cheese
Bacon, Crispy Onion, Ham, Shrimp

14

GRILLED CHEESE BAR

Guest Choice of Brioche, Wheat, Sourdough, Multi-Grain
Cheddar, Smoked Gouda, Swiss, Habanero Jack Cheese
Bacon, Ham, Tomato, Red Onion, Pickles, Sprouts, Jalapenos, Local Jams

18

DIY S'MORES

Live Fire Mini Burners Allow Guests to Roast Their Own S'mores
Housemade Vanilla Bean Marshmallows, Assorted Chocolate Bars, Graham Crackers

12

CARVING STATIONS

Enhance your reception or dinner buffet with a carving station

Price per person for up to 90 minutes of continuous service

Chef attendant fee will apply \$150 per attendant per 75 guests for up to 90 minutes of continuous service

HERB CRUSTED PRIME RIB

Au Jus, Horseradish Cream, Dinner Rolls

24

SANTA MARIA TRI TIP

Caramelized Onions, Mushroom Sautee, Chimichurri, Dinner Rolls

22

Prevailing service charge and tax will apply
Prices and items subject to change based on availability

DINNER BUFFET

Create a custom dinner buffet.

Price per person for up to 90 minutes of continuous service. Includes Iced Tea.

Children under 12 years of age are discounted to 50% off.

Count of children under 12 must be provided at time of submitting the final catering guarantee.

SALAD & SOUP

Host to Select Two:

CAESAR SALAD Romaine, Shaved Parmesan, Housemade Croutons, Caesar Dressing

GREEK SALAD Cucumber, Tomato, Red Onion, Feta, Olive

GARDEN SALAD Fresh Herbs and Spring Greens, Cucumber, Tomato, Onion

MINESTRONE SOUP Tomato, Seasonal Vegetables, Cannellini Bean

CLAM CHOWDER Potato, Garlic, Bacon

MEAT & SEAFOOD ENTREES

Host to Select Two:

BEEF SHORT RIBS Burgundy Braise

ROAST CHICKEN Shallot Jus

CHICKEN & MUSHROOM Madeira Cream

GRILLED TRI TIP Chimichurri

BAKED SALMON Herb Butter

VEGETABLES

Host to Select Two:

Seasonal Roasted Vegetables

Grilled Asparagus Cherry Tomatoes

Sautéed Green Beans & Garlic

Mushrooms & Onions Extra Virgin Olive Oil

Brussels Sprouts Crispy Onions

GRAINS & STARCHES

Host to Select One:

Parmesan Risotto

Herb Lemon Orzo

Roasted Rosemary Potatoes

Herbed Rice

Whipped Yukon Potatoes

Scalloped Potatoes

DESSERT

Pastry Chef's Dessert Display

Starbucks Pike Place Roast and Decaffeinated Coffee

Assorted Tazo Teas

\$90 PER PERSON

Prevailing service charge and tax will apply
Prices and items subject to change based on availability

HOSTED BAR

Beer, Seltzer & Cider

Price per 12 oz bottle or can

DOMESTIC \$7

Budweiser, Coors Light

PREMIUM \$8

Lagunitas, Sierra Nevada

LOCAL & CRAFT \$10

Humble Sea, Corralitos, Seasonal Selection of Cider and Seltzer

Wine

Price per 750 mL bottle

BUBBLES

Taittinger, Champagne, FR \$70

Mumm, Sparkling Brut, Carneros \$125

WHITES & ROSE

House Selection \$30

Cakebread Cellars, Sauvignon Blanc, Napa \$64

Far Niente, Chardonnay, Napa \$125

REDS

House Selection \$30

Talbott Kali Hart, Pinot Noir, Monterey County \$64

Frank Family, Cabernet Sauvignon, Calistoga \$125

Bartender fee will apply \$150 per bartender per 75 guests for up to 3 hours of continuous service. Each additional hour of service \$40 per bartender.

Charges based on actual consumption.

Prevailing service charge and tax will apply.

HOSTED BAR

Spirits & Cocktails

Price per single-shot drink

HOUSE SPIRITS \$10

Jose Cuervo Tequila, Smirnoff Vodka, Jim Bean White Label, Beefeater Gin, Myer's Rum

PREMIUM \$13

Tito's Vodka, Jack Daniel's, Captain Morgan, Codigo Tequila, Tanqueray Gin

ULTRA PREMIUM & CRAFT \$15

Santa Cruz Venus Spirits

Cutwater Spirits \$10

Assorted Cutwater Spirits Cans (No Bartender Required)

Non-Alcoholic

SOFT DRINKS & WATER \$5

Voss, Pepsi, Diet Pepsi

COFFEE & TEA \$85/per 1.5 GALLON

Starbucks Pike Place Roast, Starbucks Decaf Veranda, Assorted Tazo Teas

SPARKLING \$30

Martinelli's Sparkling Apple Cider

Bartender fee will apply \$150 per bartender per 75 guests for up to 3 hours of continuous service. Each additional hour of service \$40 per bartender.

Charges based on actual consumption.
Prevailing service charge and tax will apply.

BAR PACKAGES

Packages priced per person in attendance at the event. Includes non-alcoholic beverages. Children priced at \$8 per hour for all packages.

Midtown Beer & Wine

House Chardonnay, Rose
Pinot Noir and Cabernet Sauvignon
Coors Light & Sam Adams

ONE HOUR \$30

TWO HOURS \$34

THREE HOURS \$38

Westside Beer & Wine

Bargetto Pinot Gris, Chardonnay
Merlot, Cabernet Sauvignon
Budweiser, Sierra Nevada, Humble Sea

ONE HOUR \$35

TWO HOURS \$40

THREE HOURS \$43

Beachside Beer & Wine

Acacia Rose, Decoy Chardonnay
Starmont Merlot, Beringer Cabernet Sauvignon
Coors Light, Lagunitas, Discretion

ONE HOURS \$37

TWO HOURS \$42

THREE HOURS \$46

Add Cocktails to Any Package Above

Add Cutwater Cocktails

ONE HOUR \$14

TWO HOURS \$18

Add House Spirits

ONE HOUR \$24

TWO HOURS \$30

Add Premium Spirits

ONE HOUR \$36

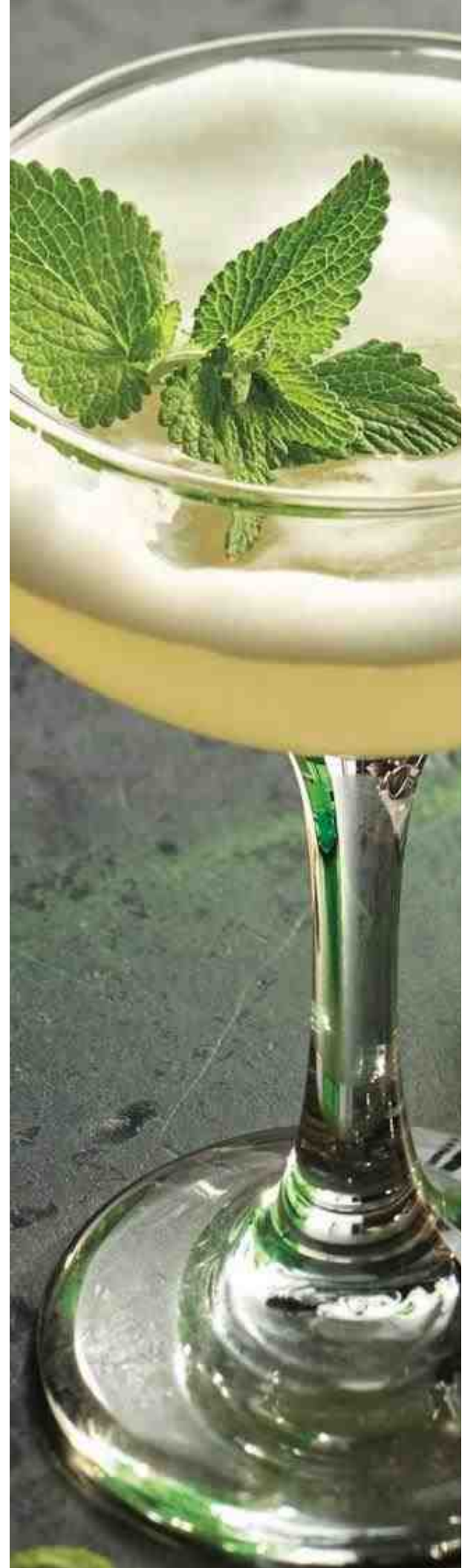
TWO HOURS \$46

Add Ultra Premium & Craft

ONE HOUR \$38

TWO HOURS \$48

Bartender fee will apply \$150 per bartender per 75 guests for up to 3 hours of continuous service. Each additional hour of service \$40 per bartender. Charges based on actual consumption. Prevailing service charge and tax will apply.





SPECIALTY BARS

Elevate your guests' experience by adding a specialty bar. Billed on consumption with a \$300 minimum spend per specialty bar.

Bubbly Bar

House Sparkling Wine
Make-Your-Own Mimosa Display Includes
Assorted Fresh Pressed Juices
Fresh Fruit Garnish

\$14

Whiskey Bar

Jack Daniels, Buffalo Trace, Four Roses
Makers Mark, Bulleit Rye
Display Includes Craft Bitters, Sweet
Vermouth, Fresh Fruit Garnish, Soft Drinks, Ice
Spheres

\$17

Bloody Mary Bar

Housemade Bloody Mary Mix and Vodka
Display Includes Hot Sauces, Horseradish,
Fresh and Pickled Vegetable Garnish,
Seasonings & Spices

\$20

Non-Alcoholic Option: Hot Chocolate or Coffee Bar

Ideal for Brunch or After-Dinner
Housemade Milk Chocolate Hot Cocoa or
Starbucks Coffee. Display Includes Whipped
Cream, Marshmallows, Assorted Sauces and
Torani Syrups, Sprinkles, Cinnamon and
Nutmeg

\$10

Bartender fee will apply \$150 per bartender per 75 guests for up to 3 hours of continuous service. Each additional hour of service \$40 per bartender.

Charges based on actual consumption.
Prevailing service charge and tax will apply.