



STK<sup>®</sup>  
STEAKHOUSE

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# GROUP & PRIVATE DINING

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*\*MENUS ARE SEASONAL, ITEMS & PRICING ARE SUBJECT TO CHANGE\**





# Family Style Brunch

Family Style Brunch - \$50 per person (Available Saturday & Sunday until 2:30PM)

## STARTERS

(served family style)

### MEDLEY FRESH FRUIT

seasonal assortment

### ASSORTED PASTRIES

## ENTRÉES

(choice of 3 - served family style)

### TRADITIONAL EGGS BENEDICT\*

poached eggs - caviar hollandaise - toasted english muffin

### STEAKHOUSE SKIRT 8oz\*

### CINNAMON FRENCH TOAST

brioche - berries - cream cheese icing - maple syrup

### HOT CHICKEN & WAFFLE

buttermilk waffles - fried hot chicken thigh - pickles coleslaw - maple BBQ sauce

## DESSERTS

(served family style)

### STK SIGNATURE DESSERT BOARD

assortment of chef selected desserts

*Bottoms Up*

### MIMOSA OR BLOODY MARY

30 per person | 90 minutes

Menu price is not inclusive of tax & service fee. Menu items are subject to change based upon availability & seasonal changes.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, oysters or eggs may increase your risk of a food borne illness especially when you have a medical condition.



# 3 Course Brunch

\$75 per person (Available Saturday & Sunday until 2:30PM)

## STARTERS (choice of 3 - served family style)

**MEDLEY FRESH FRUIT**  
seasonal assortment

**BABY GEM CAESAR**  
parmigiano reggiano - lemon black pepper emulsion  
herb crouton

**BLUE ICEBERG**  
nueske's applewood smoked bacon - point Reyes blue  
cherry tomato

**CRISPY CALAMARI**  
basil - shishito peppers - roasted garlic & lime aioli  
asian chili sauce

## ENTRÉES (choice of 3 - served individually or family style)

**FILET 6oz\***

**NY STRIP 14oz\***

**CINNAMON FRENCH TOAST**  
brioche - berries - cream cheese icing - maple syrup

**HOT CHICKEN & WAFFLE**  
buttermilk waffles - fried hot chicken thigh - pickles  
coleslaw - maple BBQ sauce

**LOBSTER & EGGS BENEDICT\***  
lobster - poached eggs - caviar hollandaise  
toasted english muffin

## SIDES (choice of 3 - served family style)

**YUKON GOLD MASHED POTATOES**  
**TATER TOTS**  
**PARMESAN TRUFFLE FRIES**  
**SWEET CORN PUDDING**  
**ASPARAGUS**

**CRISPY BRUSSELS SPROUTS**  
**CREAMED SPINACH**  
**MARKET VEGETABLES**  
**TRADITIONAL MAC & CHEESE**

## DESSERTS

*served family style*

**STK SIGNATURE DESSERT BOARD**  
assortment of chef selected desserts.

*Bottoms Up*

**MIMOSA OR BLOODY MARY**  
30 per person | 90 minutes

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# Express Lunch

\$45 per person (Available Monday - Friday until 2:30PM)

## STARTERS (choice of 2 - served family style)

### BABY GEM CAESAR

parmigiano reggiano - lemon black pepper emulsion  
herb crouton

### BIGEYE TUNA TARTARE\*

hass avocado - taro chips - soy-honey emulsion

### BLUE ICEBERG

nueske's applewood smoked bacon - point Reyes blue  
cherry tomato

## ENTRÉES (choice of 3 - served individually)

### CHICKEN BREAST SANDWICH

grilled or fried - blt - white cheddar - ranch dressing

### SHRIMP SCAMPI

sautéed shrimp - linguini - tomato  
garlic white wine sauce

### WAGYU BURGER & FRIES\*

7oz beef patty - american cheese - lettuce - tomato  
onion - special sauce - fries

### MUSHROOM & TRUFFLE TAGLIATELLE

pecorino - braised mushrooms  
shaved black truffle

### STK SANDWICH\*

shaved coffee-rubbed ribeye - caramelized onion  
gruyere - horseradish cream

add a **FILET 6oz** **+\$15 per person**

## SIDES (choice of sides **OR** dessert to go)

### PARMESAN TRUFFLE FRIES

### TRADITIONAL MAC & CHEESE

### YUKON GOLD MASHED POTATOES

### CREAMED OR SAUTEED SPINACH

## DESSERTS TO GO

*individually packaged*

WARM CHOCOLATE CHIP COOKIE

DOUBLE-STACK BROWNIE

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# 3 Course Lunch

\$65 per person (Available Monday - Friday until 2:30PM)

## STARTERS (choice of 2 - served family style)

### BABY GEM CAESAR

parmigiano reggiano - lemon black pepper emulsion  
herb crouton

### BLUE ICEBERG

nueske's applewood smoked bacon - point reyes blue  
cherry tomato

### BIGEYE TUNA TARTARE\*

hass avocado - taro chips - soy-honey emulsion

### JALAPEÑO PICKLED SHRIMP COCKTAIL

cocktail sauce - lemon

## ENTRÉES (choice of 3 - served individually)

### STEAKHOUSE SKIRT 8oz\*

### CHICKEN BREAST SANDWICH

grilled or fried - blt - white cheddar - ranch dressing

### WAGYU BURGER & FRIES\*

7oz beef patty - american cheese - lettuce - tomato  
onion - special sauce - fries

### SHRIMP SCAMPI

sautéed shrimp - linguini - tomato  
garlic white wine sauce

### MUSHROOM & TRUFFLE TAGLIATELLE

pecorino - braised mushrooms  
shaved black truffle

## SIDES (choice of 2 - served family style)

### PARMESAN TRUFFLE FRIES

### YUKON GOLD MASHED POTATOES

### TRADITIONAL MAC & CHEESE

### CREAMED OR SAUTEED SPINACH

## DESSERTS

### WARM CHOCOLATE CHIP COOKIE

### DOUBLE-STACK BROWNIE

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# Family Style Lunch

\$100 per person (Available Monday - Friday until 2:30PM)

## STARTERS (choice of 3 - served family style)

### BABY GEM CAESAR

parmigiano reggiano - lemon black pepper emulsion  
herb crouton

### BLUE ICEBERG

nueske's applewood smoked bacon - point Reyes blue  
cherry tomato

### LIL' BRGS\*

wagyu beef - special sauce - sesame seed bun

### BIGEYE TUNA TARTARE\*

hass avocado - taro chips - soy-honey emulsion

### CRISPY CALAMARI

basil - shishito peppers - roasted garlic & lime aioli  
asian chili sauce

## ENTRÉES (choice of 3 - served family style)

### FILET 6oz\*

### FREE RANGE CHICKEN

peas & beans - confit garlic - toasted mustard seed jus

### MAPLE RUBBED SALMON\*

pickled cherry tomatoes - piquillo broccolini  
olive dressing

### WAGYU BURGER & FRIES\*

7oz beef patty - american cheese - lettuce - tomato  
onion - special sauce - fries

### MUSHROOM & TRUFFLE TAGLIATELLE

pecorino - braised mushrooms  
shaved black truffle

## SIDES (choice of 3 - served family style)

### PARMESAN TRUFFLE FRIES

### YUKON GOLD MASHED POTATOES

### TRADITIONAL MAC & CHEESE

### CREAMED OR SAUTEED SPINACH

## DESSERTS

*served family style*

### STK SIGNATURE DESSERT BOARD

assortment of chef selected desserts

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# Working Lunch

\$39 per guest / hour - \*20 person minimum - available until 2:30pm

*\*served station style or grab & go\**

(choice of 3) .....

## **BABY GEM CAESAR**

parmigiano reggiano - lemon black pepper emulsion  
herb crouton

## **CHICKEN BREAST SANDWICH**

grilled or fried - blt - white cheddar - ranch dressing

## **BLUE ICEBERG**

nueske's applewood smoked bacon - point Reyes blue  
cherry tomato

## **BRAISED SHORT RIB QUESADILLA**

fontina cheese - tomatoes - chimichurri - flour tortilla  
mustard cream

## **STK SANDWICH\***

shaved coffee rubbed ribeye - caramelized onion  
gruyere - horseradish cream

## **THE FSH**

brioche bun - beer battered cod filet - yuzu tartar sauce  
pickles - cheddar cheese - iceberg lettuce - tomato

## **STEAK FRITES\***

8oz ribeye - french fries - choice of sauce

## **WAGYU BURGER & FRIES\***

7oz beef patty - american cheese - lettuce - tomato  
onion - special sauce - fries

# Boxed Lunches

*Only available in select markets - \$29 per box | All boxed lunches include chips, an apple, and Fiji water*

## **SMOKED TURKEY**

tomato - cheddar cheese - mayo - ciabatta bread

## **GRILLED CHICKEN WRAP**

caramelized onion - aioli sauce - iceberg lettuce -  
provolone

## **ROASTED BEEF**

cheddar cheese - horseradish mayo - tomatoes -  
ciabatta bread

## **GRILLED VEGETABLE**

provolone - tapenade - baby spinach - brioche bun

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# Dinner

\$95 per person\*\*

AVAILABLE SUNDAY - THURSDAY ONLY for 49 people or less

## STARTERS *(served family style)*

BABY GEM CAESAR - parmigiano reggiano - lemon black pepper emulsion herb crouton

## ENTRÉES *(served individually)*

FREE RANGE CHICKEN - peas & beans - confit garlic - toasted mustard seed jus

MAPLE RUBBED SALMON\* - pickled cherry tomatoes - piquillo broccolini - olive dressing

STEAKHOUSE SKIRT 8oz\*

## SIDES *(served family style)*

YUKON GOLD MASHED POTATOES

CREAMED SPINACH

ASPARAGUS

## DESSERTS

*served family style*

STK SIGNATURE DESSERT BOARD - assortment of chef selected desserts.

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# Family Style Dinner

Served Family Style - \$125 per person

## STARTERS (choice of 2 - served family style)

### BABY GEM CAESAR

parmigiano reggiano - lemon black pepper emulsion  
herb crouton

### BIGEYE TUNA TARTARE\*

hass avocado - taro chips - soy-honey emulsion

### JALAPEÑO PICKLED SHRIMP COCKTAIL

cocktail sauce - lemon

### BLUE ICEBERG

nueske's applewood smoked bacon - point Reyes blue  
cherry tomato

*add on +\$10 per person*

### OYSTER ON A HALF SHELL\*

mignonette - cocktail sauce - lemon

*or LIL' BRG\**

wagyu beef - special sauce - sesame seed bun

## ENTRÉES (choice of 3 - served family style. +\$15 per person to serve individually)

### FREE RANGE CHICKEN

peas & beans - confit garlic - toasted mustard seed jus

### MAPLE RUBBED SALMON\*

pickled cherry tomatoes - piquillo broccolini  
olive dressing

### FILET 6oz\*

### STEAKHOUSE SKIRT 8oz\*

### MUSHROOM & TRUFFLE TAGLIATELLE

pecorino - braised mushrooms  
shaved black truffle

*add on +\$12 per person*

### SIGNATURE BUTTER

truffle • lobster • wagyu umami

*or GRILLED SHRIMP*

## SIDES (choice of 2 - served family style)

### YUKON GOLD MASHED POTATOES

### PARMESAN TRUFFLE FRIES

### SWEET CORN PUDDING

### ASPARAGUS

### CRISPY BRUSSELS SPROUTS

### CREAMED SPINACH

### TRADITIONAL MAC & CHEESE

## DESSERTS served family style

STK SIGNATURE DESSERT BOARD - assortment of chef selected desserts

[CLICK HERE TO VIEW PREMIUM EXTRAS](#)

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# 3 Course Dinner Experience

Served Family Style - \$175 per person

## STARTERS (choice of 3 - served family style)

### BIGEYE TUNA TARTARE\*

hass avocado - taro chips - soy-honey emulsion

### CRISPY CALAMARI

basil - shishito peppers - roasted garlic & lime aioli  
asian chili sauce

### BABY GEM CAESAR

parmigiano reggiano - lemon black pepper emulsion  
herb crouton

### BLUE ICEBERG

nueske's applewood smoked bacon - point Reyes blue  
cherry tomato

### JALAPEÑO PICKLED SHRIMP COCKTAIL

cocktail sauce - lemon

*add on +\$10 per person*

### OYSTER ON A HALF SHELL\*

mignonette - cocktail sauce - lemon

*or LIL' BRG\**

wagyu beef - special sauce - sesame seed bun

## ENTRÉES (choice of 3 - served individually or family style)

### FREE RANGE CHICKEN

peas & beans - confit garlic - toasted mustard seed jus

### MISO GLAZED CHILEAN SEA BASS

sautéed bok choy - ginger - crispy shallots - thai basil

### BRAISED BEEF SHORT RIB

creamed potatoes - roasted pepper relish  
crispy shallots - red wine glaze

### MUSHROOM & TRUFFLE TAGLIATELLE

pecorino - braised mushrooms  
shaved black truffle

**FILET 10oz\*** - choice of stk, stk bold, or chimichurri sauce

**NY STRIP 14oz\*** - choice of stk, stk bold, or chimichurri sauce

*add on +\$12 per person*

### SIGNATURE BUTTER

truffle • lobster • wagyu umami

*or SAUCES*

stk • stk bold • au poivre • red wine • béarnaise  
horseradish • chimichurri • blue butter

*or GRILLED SHRIMP*

## SIDES (choice of 3 - served family style)

YUKON GOLD MASHED POTATOES

PARMESAN TRUFFLE FRIES

SWEET CORN PUDDING

ASPARAGUS

CRISPY BRUSSELS SPROUTS

CREAMED SPINACH

TRADITIONAL MAC & CHEESE

**LOBSTER MAC & CHEESE +\$20 per person**

## DESSERTS served family style

**STK SIGNATURE DESSERT BOARD** - assortment of chef selected desserts

[CLICK HERE TO VIEW PREMIUM EXTRAS](#)

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# STK Vibe Dinner

\$225 per person

## 1<sup>ST</sup> COURSE *(served family style)*

**SHELLFISH PLATTER\*** - oysters - ceviche - clams - mussels - jalapeño pickled shrimp - dungeness crab - maine lobster  
*includes: cocktail sauce - mignonette - lemon dijonnaise*

## 2<sup>ND</sup> COURSE *(choice of 3 - served family style)*

**BURRATA** - marinated beetroot - pickled red onions - basil oil - crunchy sourdough

**BABY GEM CAESAR** - parmigiano reggiano - lemon black pepper emulsion - herb crouton

**BLUE ICEBERG** - nueske's applewood smoked bacon - point reyes blue - cherry tomato

**JUMBO LUMP CRAB CAKE** - whole grain mustard cream - chili thread - cucumber mustard seeds salad

**LIL' BRGS\*** - wagyu beef - special sauce - sesame seed bun

**BIGEYE TUNA TARTARE\*** - hass avocado - taro chips - soy-honey emulsion

**CRISPY CALAMARI** - basil - shishito peppers - roasted garlic & lime aioli - asian chili sauce

## 3<sup>RD</sup> COURSE *(please choose 2 entrées & 2 steaks) guests choice night of*

### ENTRÉES

**FREE RANGE CHICKEN** - peas & beans - confit garlic - toasted mustard seed jus

**MAPLE RUBBED SALMON\*** - pickled cherry tomatoes - piquillo broccolini - olive dressing

**MISO GLAZED CHILEAN SEA BASS** - sautéed bok choy - ginger - crispy shallots - thai basil

**BRAISED BEEF SHORT RIB** - creamed potatoes - roasted pepper relish - crispy shallots - red wine glaze

**MUSHROOM & TRUFFLE TAGLIATELLE** - pecorino - braised mushrooms - shaved black truffle

**MAINE LOBSTER LINGUINI** - tomato - lemon - garlic - creamy lobster sauce - parmesan **+15 per person**

### STEAKS\* *(includes sauce plate)*

**NY STRIP 14oz | FILET 10oz**

**COWGIRL RIBEYE 16oz | DRY-AGED BONE-IN STRIP 18oz**

## SIDES *(choice of 4 - served family style)*

**YUKON GOLD MASHED POTATOES**

**TATER TOTS**

**PARMESAN TRUFFLE FRIES**

**SWEET CORN PUDDING**

**ASPARAGUS**

**CRISPY BRUSSELS SPROUTS**

**CREAMED SPINACH**

**MARKET VEGETABLES**

**MAC & CHEESE**

## DESSERTS *served family style*

**STK SIGNATURE DESSERT BOARD** - assortment of chef selected desserts

[CLICK HERE TO VIEW PREMIUM EXTRAS](#)

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# The Upgrades

## ADD ONS

### SHELLFISH PLATTERS\*

oysters - ceviche - clams - mussels - jalapeño pickled shrimp - dungeness crab - maine lobster  
*includes: cocktail sauce - mignonette - lemon dijonnaise 73 per person*

### OYSTER PLATTER\*

1 dozen - cocktail sauce - mignonette - lemon dijonnaise 64

### BUTTER BOARD

3 truffle - 3 lobster - 3 wagyu umami 99

### CHEF CREATED TOPPINGS BOARD

shrimp - lobster tail *MP*

### BUBBLES & PEARLS\*

dozen oysters + bottle or magnum of champagne *MP*

## PREMIUM MAC & CHEESE

LOBSTER MAC & CHEESE +20 per person

BACON MAC & CHEESE +6 per person

TRUFFLE MAC & CHEESE +10 per person

## PREMIUM STEAK

A5 WAGYU MENU\* - priced per ounce *MP*

34oz DRY-AGED TOMAHAWK\* 168

## WINE PAIRINGS



custom sommelier paired wines are available with  
each menu, ask your event sales representative for pricing

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# Reception Style

## HORS D'OEUVRES BY THE PIECE

available for passed or stations

### SELECTIONS

FILET SKEWERS - chimichurri sauce 10  
BEEF TARTARE\* - crispy wonton 10  
SHORT RIB QUESADILLA - mustard crema 8  
POPCORN CHICKEN - honey BBQ\* 8  
  
MUSHROOM ARANCINI 8  
TATER TOTS 8  
MOZZARELLA & TOMATO SKEWERS 8  
  
TUNA TARTARE TACO\* - spicy mayo 10  
OYSTERS ON A HALF SHELL 8  
FRIED OYSTERS - remoulade sauce 8  
JALAPENO PICKLED SHRIMP COCKTAIL  
cocktail sauce - lemon 10

### PREMIUM SELECTIONS

STK LIL' BRGS\*  
wagyu - special sauce - sesame seed bun 14  
BABY LAMB CHOPS\*  
rosemary parmesan crema 16  
JAPANESE A5 WAGYU TACO 16

## PASSED HORS D'OEUVRES

pricing based on one hour - available for passed or stations

**\$50 FOR 1 HOUR** | please select 5  
**\$90 FOR 2 HOURS** | please select 5

OYSTERS ON A HALF SHELL\*  
mignonette - cocktail sauce - lemon

LIL' BRGS\*  
wagyu beef - special sauce - sesame seed bun

POPCORN CHICKEN

TATER TOTS

MUSHROOM ARANCINI

FALAFEL & CHILI TAHINI

GIANT WAGYU MEATBALLS

SHORT RIB QUESADILLA

VODKA CURED CUCUMBER &  
SALMON STILETTO

Add additional hour for \$50

or

**\$75 FOR 1 HOUR** | please select 5  
**\$145 FOR 2 HOURS** | please select 5

ANY ITEM FROM THE \$50 MENU

CRISPY CALAMARI  
basil - shishito peppers - roasted garlic & lime aioli  
asian chili sauce

JALAPENO PICKLED SHRIMP COCKTAIL  
cocktail sauce - lemon

TUNA TARTARE SPOON\*  
hass avocado - taro chips - soy-honey emulsion

BEEF TARTARE SPOON\*

STK & FRITES\*

FILET SKEWERS  
chimichurri sauce

JAPANESE A5 WAGYU TACO

LAMB CHOPS

Add additional hour for \$75

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# Stations

## SEAFOOD

\$50 per guest / hour

add caviar mp per guest / hour

OYSTERS - CEVICHE - SHRIMP COCKTAIL  
LOBSTER - DUNGENESS CRAB SALAD  
MUSSELS

## CHEESE & CHARCUTERIE

\$22 per guest / hour

SEASONAL VEGETABLE CRUDITÉ  
ASSORTED CHEESE & FRUIT  
CHARCUTERIE PLATTER  
bread - crackers

## SALAD

\$25 per guest / hour

GREENS: garden salad - hearts of romaine - iceberg  
TOPPINGS: blue cheese - buratta - herb croutons  
candied almonds - smoked bacon - cherry tomatoes  
grilled chicken - assorted fruits & nuts

## PASTA

\$45 per guest / hour

MUSHROOM & TRUFFLE TAGLIATELLE - pecorino  
braised mushrooms - shaved black truffle  
SHRIMP SCAMPI LINGUINI

## LOADED FRIES

\$19 per guest / hour - \*20 guest minimum

bacon - chives - sour cream - cheese - jalapeño

## MAC & CHEESE

\$32 per guest / hour - \*20 guest minimum

lobster - crab - bacon  
truffle - short ribs

## CARVING STATION

\$150 chef attendant fee required

PRIME RIB 45  
FILET 55  
WAYGU TOMAHAWK mp

## SIDES

\$19 per guest / hour - \*20 person minimum

PARMESAN TRUFFLE FRIES  
CREAMY YUKON POTATOES  
ASPARAGUS  
CRISPY BRUSSELS SPROUTS  
SWEET CORN PUDDING

# Sweets Stations *\*served station style or grab & go\**

## CLASSIC

\$22 per guest / hour

CHOCOLATE BROWNIES  
MINI COOKIES  
CHEESECAKE CONES  
BAG O DONUTS

## DONUTS

\$20 per guest / hour

Guests can choose delicious donuts that will wow every palette with STK donuts and assorted dippings

## CANDY BAR

\$30 per guest / hour

Guests can create their own bag of candies from an assorted candy bar sure to delight the sweetest of tooth

## COCKTAIL CANDY BAR

\$55 per guest / hour

Our classic candy bar is elevated for the ultimate adult child in all of us with this cocktail infused candy

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# OPEN BAR PACKAGES

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*\*not available to groups under 30 people\**

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## Standard

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2 HOURS \$60 per person | each additional hour \$30 per person

### LIQUOR

New Amsterdam Vodka, New Amsterdam Gin, Bacardi Rum, El Jimador Tequila, Johnnie Walker Black, Four Roses Yellow Label

### WINE

Sterling Sauvignon Blanc, Sterling Chardonnay, Sterling Rosé, Sterling Pinot Noir, Sterling Cabernet

### BOTTLED BEERS

Modelo Especial, Negra Modelo, Corona Light, Stella Artois

### NON-ALCOHOLIC

Assorted Fresh Juices, Assorted Soft Drinks

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## Premium

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2 HOURS \$75 per person | each additional hour \$35 per person

### LIQUOR

Ketel One Vodka, Bombay Sapphire Gin, Bacardi Rum, Captain Morgan Spiced Rum, Woodford Reserve Bourbon, Jack Daniel's, Johnnie Walker Black, Glenlivet 12yr, Hennessy VS, Patrón Silver Tequila

### SPARKLING

Prosecco

### WINE

Matanzas Creek Sauvignon Blanc, Sonoma Cutrer Chardonnay, Decoy Cabernet, Imagery Pinot Noir, Justin Rosé

### BOTTLED BEERS

Modelo Especial, Negra Modelo, Corona Light, Stella Artois

### NON-ALCOHOLIC

Assorted Fresh Juices, Assorted Soft Drinks

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## Ultra Premium

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2 HOURS \$90 per person | each additional hour \$45 per person

### LIQUOR

Grey Goose Vodka, Don Julio Añejo Tequila, Don Julio Blanco Tequila, Don Julio Reposado Tequila, Leblon Cachaca, Havana Club Añejo Rum, The Botanist Gin, Hennessy XO Cognac, Dalmore 12 yr Scotch, Glenmorangie Scotch, Dewar's 12 Scotch, Monkey Shoulder Whiskey, Angel's Envy Bourbon, High West Double Rye

### CHAMPAGNE

Moët & Chandon Rose, Veuve Cliquot Brut

### WINE

Matanzas Creek Sauvignon Blanc, Sonoma Cutrer Chardonnay, Decoy Cabernet, Imagery Pinot Noir, Justin Rosé

### BOTTLED BEERS

Modelo Especial, Negra Modelo, Corona Light, Stella Artois

### NON-ALCOHOLIC

Red Bull, Assorted Fresh Juices, Assorted Soft Drinks

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## On Consumption

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*\*Pricing is per guest and does not include tax & gratuity. Bar packages do not include bottled water, shots or doubles.  
\*\*A satellite bar set-up fee of \$150 is mandatory for events of 25 guests or more and/or events including a cocktail hour.*