

SPRING / SUMMER 24



OPEN BAR OPTIONS

SEQUOIA ROOM HAS A FULL BAR AND IS NOT LIMITED TO THE OPTIONS BELOW
BARTLETT ROOM HAS A SMALLER BACK BAR AND IS STOCKED WITH EITHER STANDARD OR PREMIUM
OPTIONS - WE DO NOT OFFER A CASH OR NO HOST BAR OPTION

SPECIALITY COCKTAILS BOTH SEQUOIA & BARTLETT ROOMS \$16

BENTLY RESERVE

George Dickel Rye, Sazerac Straight Rye , Amaro Montenegro, Benedictine, Lo-Fi Sweet
Vermouth, St. Elizabeth Allspice Dram, Black Walnut Bitters, Reagan's Orange Bitters

THE FIDI

Reposado Tequila, Mommenpop Vermouth, Luxardo Bitter Bianco, Salt

MADAME BUSBY

Gin, Campari, Orange Liqueur, Lemon

OMAR SPRITZ

Basil infused Elderflower Liqueur, Prosecco

MOSCOW MULE

Vodka, Ginger Beer, Lime

WAYFARE "BELLINI" (N/A)

0% ABV white peach, lemon, orgeat, non alcoholic cava

BEERS ON TAP \$8

BEAR REPUBLIC "RACER 5" IPA -- NORTH COAST "SCRIMSHAW" PILSNER -- SUDWERK AMBER LARGER
BOTTLED BEERS BARTLETT ROOM "AS ABOVE"

STANDARD OPTIONS \$15

VODKA - KETEL ONE

GIN - BOTANIST

TEQUILA - EL TESORO BLANCO

RUM - FLOR de CANA 4YR

BOURBON - EAGLE RARE

RYE - DICKEL

SCOTCH WHISKEY - JOHNNIE WALKER BLACK

BRANDY - ARGONAUT

PREMIUM OPTIONS \$18

VODKA - GREY GOOSE

GIN - HENDRICKS

TEQUILA - DON JULIO BLANCO

RUM - MOUNT GAY

BOURBON - MAKERS MARK RSV

RYE - MICTERS

SCOTCH WHISKEY - GLENLIVET 12YR

BRANDY/COGNAC - HENNESSY VS



MENU GUIDELINES

READ ME BEFORE BOOKING

We do not take orders during events, all menus are predetermined before your guests arrive and have a deadline of 3 - 7 days before your event date. Even with a Plated Menu, we require that you provide your guests selections 3 days before your event, with a detailed floormap.

POPOVERS

Popovers included with all plated and family style menus.

FAMILY STYLE

The style of serving food in which diners help themselves from a platter of food vs individually plated dishes. This is still a coursed meal and we set out a platter for every 4-8 guests, depending on your floorplan. It's a great way to try a little bit of everything - and our most popular style of service. You just tell us how many guests are in attendance and we figure out the proper portioning for your group.

The Family style menu can also be served as a Buffet for business and corporate events, not recommended for weddings or groups over 30 people as the buffet set up takes up a lot of floor space.

PLATED DUET

(for a group of 30 or less) We offer a 3 course plated menu with the entree served as a Duet - this means we plate together two entree's on one plate for each guest. This is not a choice between two entrees but a lovely plated duet composition. All guest will enjoy the same duet option.

PLATED "CHOICE OF"

(for a group of 30 or less) you can select three entrees to share with your guests in advance, you will collect the orders and let us know a minimum of 3 days in advance who many of each entree you will need. This service style does require that you have assigned seating for your guests and a detailed floor map with guests names and entree selections. We do not take orders at the event - all menus are pre-fixe.

STANDING RECEPTIONS AND PASSED CANAPES

We offer a great reception menu, available for any size group in the Bartlett & Sequoia Rooms. Passed and Stationary options are available

BEVERAGES

All beverages are served on consumption, this means you are charged for exactly what is ordered. Wines are charged by bottle opened & served. We do not offer beverage packages or a cash bar at this time but you are welcome to set limits and caps on your bar offerings.

ALLERGIES & DIETARY PREFERENCES

Just choose the dishes that your whole group will enjoy. Is there a Vegetarian or Gluten Free guest in your group? We will make a special dish just for them, so pick items you think the rest of the group will love and let us worry about the dietary restrictions. Please note that any a la carte items ordered will be an additional charge.

KIDS & VENDOR MEALS

Kids 3-8 are \$25 each and eat a version of what the adults are eating, Vendor meals are \$35 each and are served only after the main course is plated and served to the party. We cannot always accommodate early vendor meals.