Event Menu

Spring 2021

La Cantera Resort & Spa

LaCanteraResort.com | 210.558.6500
La Cantera Resort & Spa has an elite culinary team comprised of chefs and industry experts from across the globe. Each individual brings unique flavors, experiences and perspectives to help create menus that are not only delicious but creative and inspiring.

EXECUTIVE CHEF, ROBERT CARR

Executive Chef Robert Carr’s appointment is a strategic move designed to satisfy every unique palate through thoughtfully crafted cuisine. Chef Carr’s years of knowledge combined with his culinary aptitude complements the resort’s continued discovery of new and exciting dishes. Carr’s portfolio includes culinary action in some of the country’s award winning hotels, including the Grand Hyatt in Kauai, Hawaii, Hyatt at Fisherman’s Wharf in San Francisco, California, and the Sheraton Carlsbad Resort & Spa, California.
BREAKFAST TABLE

All breakfast tables feature:
- Fresh-squeezed orange & grapefruit juice,
- Fresh-brewed regular & decaffeinated Lavazza coffee service, assortment of Torani flavored syrups,
- Mighty Leaf teas, 2%, skim, & almond milk

Please note: All breakfast table options will be individually portioned or served by a Resort team member.

RISE & SHINE | 32
seasonal fruits & berries
seasonal inspired breads, muffins & pastries
overnight oats, poached pear, walnuts, cranberries
Greek yogurt jar, acai, berries, hemp granola

FRESH START | 40
Includes rise & shine items.
Personalize your experience by selecting one egg option, one protein option, and one side from below.

ELITE BEGINNINGS | 46
Includes rise & shine items.
Personalize your experience by selecting one egg option, one protein option, one side, and one sweet station or breakfast toast station from below.

PROTEIN
- TEXAS GRILLED BEEF SAUSAGE
- CHICKEN APPLE SAUSAGE
- PORK SAUSAGE LINKS
- APPLEWOOD SMOKED BACON

EGGS
- EGG WHITES
  sautéed spinach, ground turkey, feta
- SCRAMBLED EGGS
  green chiles, charred tomatoes, queso fresco
- CLASSIC EGGS BENEDICT* (ADD $12)

SWEET STATION
- SAVORY PANCAKES*
  multigrain pancakes, maple syrup, sea salt butter, peppered bacon
- FRENCH TOAST*
  griddled coffee cake, bourbon pecan caramel, maple whipped cream
  warm maple syrup, sweet butter

BREAKFAST TOAST STATION*
- SMOKED SALMON
  chive cream cheese, pickled onions, boiled egg
- WHIPPED MASCARPONE
  Texas wildflower honey, pecans, berries
- AVOCADO MASH
  pomegranate seeds, feta cheese
- BANANA PEANUT BUTTER
  bacon, chopped peanuts

BREAKFAST TABLE

Includes rise & shine items.
Personalize your experience by selecting one egg option, one protein option, and one side from below.

ON THE SIDE
- SAGE ROASTED YUKON GOLD POTATOES
- HERB ROASTED POTATOES
  caramelized onions and herbs
- HASH BROWNS
  roasted leeks, onions

All food & beverage prices are subject to 8.25% sales tax and 25% taxable service charge. Buffets include 90 minutes of service.
* All stations require an attendant at $150, per 50 guests.
BREAKFAST ENHANCEMENTS

EGGS YOUR WAY* | 15
ham, bacon, roasted mushrooms, spinach, bell pepper, cheddar cheese, tomato, onion, charred tomato salsa, assorted hot sauces

MISO GLAZED ROASTED SALMON* | 18
dill-horseradish cream, pickled red onions, lemon-olive oil marinated heirloom tomatoes, warm johnny cakes

BREAKFAST EGG QUESADILLAS* (CHOOSE 2) | 15
bacon, potato, jack-cheddar cheese chorizo, roasted poblanos, cheddar roasted potato, griddled onions, jack cheese charred tomato salsa, roasted tomatillo salsa

NEW YORK STYLE BAGELS | 57 PER DOZEN
regular & low fat cream cheese, housemade preserves, sweet butter

ASSORTED SWEET & SAVORY
KOLACHES | 64 PER DOZEN
PLATED BREAKFAST

All plated breakfasts feature:
Fresh-squeezed orange & grapefruit juice
Seasonal inspired breads, muffins, pastries
Fresh-brewed regular & decaffeinated Lavazza coffee service
Mighty Leaf teas, 2%, skim, & almond milk

CHOICE OF STARTER

HOUSE-MADE YOGURT PARFAIT
dried cherries, toasted pepitas, hibiscus honey, Greek yogurt

SEASONAL FRUIT SALAD
fresh berries, pineapple, mint & honey

STRAWBERRIES
toasted hemp seed, agave nectar

CHOICE OF ENTRÉE

BREAKFAST QUICHE | 32
wild mushrooms, sweet peppers, cheddar cheese, baby kale

LA CANTERA CHILAQUILES | 32
poached egg, chorizo, corn tortillas, Ranchero sauce, queso fresco, avocado

VANILLA CINNAMON FRENCH TOAST | 34
salted butter, maple syrup

CHOICE OF PROTEIN

APPLEWOOD SMOKED BACON

CHICKEN APPLE SAUSAGE

CANADIAN BACON
BREAKS
All breaks include
Fresh-brewed regular & decaffeinated Lavazza coffee service, assortment of Torani flavored syrups
Mighty Leaf teas, 2%, skim and almond milk
Please note: All break options will be individually portioned or served by a Resort team member

SWEET & SPICE | 28
BBQ spiced almonds
Black peppered beef jerky
Cinnamon maple pecan kettle corn
Banana chocolate cupcakes; cardamom buttercream

LOMA DE VIDA | 22
Seasonal sliced fruit cup
Acai yogurt parfait; hibiscus honey, seasonal fruit, coconut
Chocolate, cherry and hemp seed bars
Bottled kombucha

SAVOR | 26
Roasted cashews; raspberry powder
Roasted pecans; smoked sea salt, bacon
Roasted walnuts; bourbon caramel dust
Roasted peanuts; curry caramel crunch

HYDRATION STATION
FULL DAY 30 | HALF DAY 16
Fresh-brewed regular & decaffeinated Lavazza coffee service, assortment of Torani flavored syrups
Mighty Leaf teas
2%, skim, & almond milk
Assorted Coke soft drinks
Smart Water & Topo Chico Mineral Water

BREAK ENHANCEMENTS
COFFEE & TEA | 98 PER GALLON
Fresh-brewed regular & decaffeinated Lavazza coffee service, assortment of Torani flavored syrups, Mighty Leaf teas, 2%, skim, & almond milk

COKE PRODUCT SOFT DRINKS | 5 EACH
BOTTLED SMART WATER & TOPO CHICO MINERAL WATER | 5 EACH
ASSORTED DUBLIN SODAS | 6 EACH
ASSORTED RED BULL® ENERGY BEVERAGES | 6 EACH
HIGH BREW COLD BREW COFFEE | 8 EACH
Double Espresso | Dark Chocolate Mocha | Mexican Vanilla
TEXAS TEA FLAVORED ICED TEA | 5 EACH
ASSORTED INDIVIDUAL BAGS OF LESSER EVIL POPCORN | 5 EACH
SWEET AND SALTY VARIETY OF QUINN PRETZELS | 5 EACH
FLAVORED BEANITOS CORN CHIPS & THE GOOD CRISP COMPANY POTATO CHIPS | 5 EACH
SAHALE SNACK INDIVIDUAL MIXED BERRY AND NUT ASSORTMENT | 7 EACH
SKINNY DIPPED ALMONDS | 7 EACH
COUNTRY ARCHER JERKY | 8 EACH
chorizo beef | maple pork | turkey
PROTEIN AND ENERGY BARS | 7 EACH
KIND and Bearded Brothers
UnREAL ASSORTED CHOCOLATE CANDIES | 6 EACH
SABRA INDIVIDUAL HUMMUS & GUACAMOLE CUPS | 7 EACH
VARIETY OF MODERN OATS OATMEAL CUPS | 6 EACH
WALLABY & CHOBANI GREEK YOGURT CUPS | 6 EACH

All food & beverage prices are subject to 8.25% sales tax and 25% taxable service charge.
Breaks include 30 minutes of service.
*All stations require an attendant at $150, per 50 guests
## LUNCH TABLE

All lunch tables feature:
- Fresh-brewed regular & decaffeinated Lavazza coffee service, assortment of Torani flavored syrups, Mighty Leaf teas, 2%, skim, & almond milk
- Please note: All lunch table options will be individually portioned or served by a Resort team member

### PRIMERO | 55
- **CHICKEN TORTILLA SOUP**
  - Slow braised achiote chicken, cilantro, queso fresco, fried corn tortillas
- **CANTINA CAESAR SALAD**
  - Heart of romaine, roasted garlic caesar, cornbread croutons, manchego
- **LOCAL TORTILLERIA CHIPS**
  - Roasted tomato salsa, charred tomatillo salsa
  - **ELOTES**
    - Roasted corn, cilantro crema, chipotle mayo, cotija, chicharron
- **ROASTED ACHIOTE CHICKEN**
  - Charred peppers, caramelized onions
- **BRAISED BRISKET BARBACOA**
  - Chipotle tomato broth
- **MEXICAN STYLE RICE**
- **REFRIED PINTO BEANS**
- **TRES LECHE CREME BRULEE**
- **MARGARITA CHEESECAKE TARTS**

### HENRIETTA’S MARKET | 53
- **ROASTED CHICKEN ORZO SOUP**
  - Root vegetables, leeks
- **PICKLED BEET & POTATO SALAD**
  - Tarragon-mustard vinaigrette
- **ROASTED VEGETABLE & FARRO SALAD**
  - Feta & herb dressing
- **WRAPPED SANDWICHES | Choose Three**
  - **OVEN ROASTED TURKEY WRAP**
    - Bibb lettuce, smoked cheddar, cranberry pesto aioli, whole wheat tortilla
  - **BURRATA & TOMATO**
    - Tomato pesto, caramelized onion, crisp baguette
  - **COUNTRY HAM ON BAGUETTE**
    - Brie, pears, arugula, apricot-fig mustard
  - **SMOKED SALMON AND CHEESE**
    - Chive cream cheese, bibb lettuce, tomato, butter croissant
  - **CHICKEN SALAD CROISSANT**
    - Chopped walnuts, cranberries, celery
  - **SELECTION OF GOURMET POTATO CHIPS**
  - **CARAMELIZED PECAN BLONDIES**
  - **SEASONAL MINI WHOOPIE PIES**

### GRAB & GO

**GRILLED ACHIOTE CHICKEN | 38**
- Quinoa, black beans, red pepper, cilantro, mint & almonds
- Crisp jicama & citrus salad, tajin spice, cilantro, lime vinaigrette
- Roasted Mexican street corn; chipotle chili, garlic aioli, cotija cheese
- Dulce de leche brownies

**SEARED TUNA | 41**
- Olive oil, poached tomatoes, haricots verts, fingerling potatoes & black olive-caper vinaigrette
- Roasted salsify & pickled shiitake mushroom; smoked bacon & portobello vinaigrette
- Charred asparagus salad; crisp radish, cucumber, basil, avocado dressing
- Key lime ice box bars

**SMOKED BEEF TENDERLOIN | 43**
- Farro, roasted wild mushrooms, blue cheese crumbles, black garlic aioli
- Roasted leeks; tarragon herb vinaigrette
- Fingerling potato salad; chive-black truffle crème fraiche
- Chocolate éclair; hazelnut cremeux

**SMOKED SALMON & GREEN GODDESS KING CRAB | 43**
- Little gem lettuce, everything spiced naan
- Marinated beets & roasted cipollini onions; feta, preserved lemon
- Cous cous salad; roasted vegetables, golden raisins, ginger vinaigrette
- Strawberry roulade; vanilla buttercream

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*All stations require an attendant at $150 per 50 guests*
## LUNCH TABLE CONTINUED

All lunch tables feature:

- Fresh-brewed regular & decaffeinated Lavazza coffee service, assortment of Torani flavored syrups,
- Mighty Leaf teas, 2%, skim, & almond milk

Please note: All lunch table options will be individually portioned or served by a Resort team member.

### BUILD YOUR OWN LUNCH TABLE

**INSPIRE | 52**
- select two starters, two entrées, and two desserts

**NEVER ENDING DISCOVERY | 56**
- select two starters, three entrées, and two desserts

### STARTER

**CLASSIC CAESAR SALAD**
- garlic croutons, parmesan & anchovy dressing

**SEASONAL GREENS**
- shaved root vegetables, sweet radish, preserved lemon vinaigrette

**SWEET POTATO SALAD**
- pecans, dried cranberries, blue cheese vinaigrette

**QUINOA & KALE**
- butternut squash, golden raisins, pinenuts, white balsamic dressing

**CREAMY POTATO SOUP**
- bacon, chives, cheddar cheese

### ENTRÉE

**CRANBERRY-CHILE CRUSTED SALMON**
- pumpkin mole, pomegranate salsa

**BOURBON GLAZED PORK TENDERLOIN**
- roasted fingerling potatoes, rosemary garlic jus

**BRAISED BEEF SHORT RIB**
- creamy mushroom polenta, red wine sauce

**SEARED BREAST OF CHICKEN**
- parsnip-carrot hash, roasted chicken jus

**CITRUS & GARLIC BRINED TURKEY BREAST**
- melted leek, mushroom bread pudding

**LENTIL SHEPHERD’S PIE**
- roasted mushrooms, edamame, corn

### DESSERT

**WARM APPLE-CRANBERRY COBBLER**
- walnut streusel & ginger cream

**ASSORTED SEASONAL MACARONS**

**PEANUT BUTTER CHEESECAKE**

**LEMON BARS**
- toasted meringue

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Buffets include 90 minutes of service.

*All stations require an attendant at $150 per 50 guests*
**PLATED LUNCH**

All plated lunches feature three courses, along with Artisan breads
Fresh-brewed regular & decaffeinated Lavazza coffee service
Mighty Leaf teas, 2%, skim and almond milk

**STARTER**

HARVEST GREENS
marinated beets, goat cheese crumbles, spiced walnuts, citrus vinaigrette

SOUTHERN CAESAR
cornbread croutons, bacon bits, cheddar cheese, caesar dressing

ARTISAN BABY LETTUCE
shaved fennel, winter citrus, pickled red onion, oil cured olives, sherry vinaigrette

BUTTERNUT SQUASH VELOUTÉ
whipped mascarpone, pumpkin seeds, brown butter

**ENTRÉE**

SMOKED SLOW ROASTED SHORT RIB | 52
celery root whipped potatoes, roasted Brussels sprouts, cremini mushroom, red wine sauce

MAPLE CIDER BRINED CHICKEN | 50
creamed Yukon gold potatoes, ginger glazed carrots, whole grain mustard sauce

PAN SEARED SALMON | 52
brown butter delicata squash risotto, kale, roasted mushrooms, port butter sauce

LEMON CHICKEN | 51
pumpkin sage risotto, roasted brussels sprouts, red pepper bacon jam, citrus butter

ROASTED BEEF STRIPLOIN | 53
parsnip-potato croquette, roasted root vegetables, sauce bordelaise

**DESSERT**

LIME MERINGUE TART
strawberry cheesecake, vanilla whipped ganache

HAZELNUT CHOCOLATE CAKE
cream puffs, raspberry gel

BLACKBERRY LEMON LAYER CAKE
whipped citrus ganache

All food & beverage prices are subject to 8.25% sales tax and 25% taxable service charge.
DINNER TABLE
All dinner tables feature:
Fresh-brewed regular & decaffeinated Lavazza coffee service
Mighty Leaf teas, 2%, skim, & almond milk
Please note: All dinner table options will be individually portioned or served by a Resort team member

TASTE OF THE RESORT | 125

PRIMERO
Made to order ceviche*
fresh lime marinated shrimp, white fish, bay scallops
pickled onions, cilantro, avocado, pico de gallo, green onions,
hot sauce, crisp tostadas

SWEETFIRE KITCHEN
Mini iceberg lettuce; blue cheese, bacon lardons, pickled onions, herb dressing
Smoked beef tenderloin; basil-red onion chimichurri
Bourbon molasses baked beans; smoked bacon
Sea salt & chili fried fingerling potatoes
Warm jalapeno cheddar biscuits

GRILLE 254
Buttermilk brined fried chicken wings
Pulled pork sliders
Fried Brussels sprouts; pancetta & soy glaze

BAKESHOP
Cobbler Station*
Pear & apple, walnut oat brown butter crumble,
harvest berry preserves, maple glazed pecans, cinnamon whipped cream, housemade vanilla bean ice cream

DESSERT JARS
Pecan pie | Chocolate mousse | Lemon curd

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Buffets include 90 minutes of service.
*All stations require an attendant at $150, per 50 guests
DINNER TABLE CONTINUED

BUILD YOUR OWN DINNER TABLE

HILL COUNTRY OASIS | 110
select one starter, two salads, two entée stations, and two desserts

SOPHISTICATED SOIRÉE | 117
select two starters, two salads, three entée stations, and two desserts

STARTER SELECTION
SLOW ROASTED ACORN SQUASH SOUP
brioche croutons

CHARCUTERIE JAR
prosciutto, preserved lemon manchego, pickled figs, grilled baguette

INDIVIDUAL BAKED PIMENTO CHEESE
benne crackers, pickled vegetables

SALAD SELECTION
SEASONAL GREENS
candied pecans, dried cherries, white balsamic vinaigrette

ROMAINE & ICEBERG WEDGE
blue cheese, heirloom tomato, grilled onions, herb dressing

LITTLE GEM LETTUCE
radish, cucumber, cherry tomato, red onion, croutons, basil citrus dressing

ENTRÉE & ACCOMPANIMENT
SEARED SALMON
buttered marble potatoes, bouillabaisse sauce

BRAISED SHORT RIB
creamed Swiss chard, fingerling potatoes

SMOKED PORKLOIN
cheddar grits, maple mustard sauce

SEARED HERB CHICKEN
wild mushroom ragout, goat cheese polenta

ROASTED STRIPLOIN
horseradish whipped potatoes, salsa verde

PAN ROASTED QUINOA & BEET "MEATBALLS"
spicy tomato gravy, zucchini noodles

DESSERT SELECTION
CLEMENTINE TART
honey meringue, caramelized macadamias

PRALINE & CARAMEL CHEESECAKE
cinnamon whipped cream

MILK CHOCOLATE CRÈMEAUX VERRINE
coconut panna cotta, spice cake, raspberries

CARROT CAKE VERRINE
whipped mascarpone, walnuts

DESSERT ACTION
STATIONS | (ADD $6)
WARM CREPES*
almond butter, sautéed apple, vanilla bean ice cream

OREO WAFFLES*
chocolate ice cream, fresh fruit toppings

All food & beverage prices are subject to 8.25% sales tax and 25% taxable service charge.

Buffets include 90 minutes of service.

*All stations require an attendant at $150, per 50 guests.
**PLATED DINNER**

All plated dinners feature three courses, along with Artisan breads
Fresh-brewed regular and decaffeinated Lavazza coffee service
Mighty Leaf teas, 2%, skim and almond milk

**SALAD**
**HONEY APPLE SALAD**
spinach, endive, arugula, walnuts, herb cheese, cranberries, balsamic vinaigrette

**GRILLED ROMAINE**
anchovy dressing, garlic crostini, bacon lardon, sherry reduction

**ARUGULA & FRISÉE SALAD**
toasted hazelnuts, goat cheese, dried cherries, cardamom vinaigrette

**ENTRÉE**
**SMOKED SHORT RIB & GRILLED ROSEMARY CHICKEN | 107**
truffle potato puree, baby carrots, braised winter greens, smoked tomato demi

**OVEN ROASTED SEA BASS | 98**
celery root risotto, wild mushrooms, salsa verde

**ROASTED BREAST OF CHICKEN | 92**
wild mushroom risotto, crisp pancetta, grilled asparagus, white truffle oil

**BRAISED SHORT RIB | 105**
brown butter potato au gratin, roasted Brussels sprouts, dried cherries, pecans, red wine

**SEARED FILET OF BEEF TENDERLOIN | 109**
truffle potato puree, baby carrots, broccolini, roasted onions, glace de veau

**ROASTED FILET OF BEEF & GARLIC BUTTER PRAWNS | 114**
Yukon gold whipped potatoes, roasted root vegetables, red wine sauce

**DESSERT**
**CHOCOLATE TART**
cinnamon marshmallow cream, orange mandarin gel

**MAHOGANY CAKE**
almond cream, apricot gel

**ROASTED APPLE FINANCIER CAKE**
maple cream

**PRALINE & CARAMEL CHEESECAKE**
cinnamon whipped cream

All food & beverage prices are subject to 8.25% sales tax and 25% taxable service charge.
RECEPTION EXPERIENCE
A minimum of 25 pieces per selection is required

RECEPTION BY THE PIECE | 7
PORCINI MUSHROOM-GRUYERE FRITTER SKEWER
black garlic aioli
CHARRED TUNA SPOON
pickled melon, queso fresco, cilantro
BACON WRAPPED QUAIL SKEWER
sorghum BBQ glaze
BUTTERNUT VOLUTE SHOOTER
gorgonzola cream
SMOKED SALMON MOUSSE
chive crème fraîche, everything spice cone
MINI BACON BLT
garlic aioli, sourdough

BOCADO CHARCUTERIE JAR | 8
Tasso, smoked duck prosciutto, pickled vegetables, shiner bock mustard, grilled bread

TAQUERIA STATION* | 28
BUILT TO ORDER
Ancho braised brisket, grilled shrimp, al pastor pork, shredded cabbage, pickled onions, creamy lime avocado, cilantro, cotija cheese, lime wedges, charred tomato salsa, corn & flour tortillas

SOUTHERN GRITS STATION* | 26
Gristmill yellow stone ground grits
braised short rib, grilled shrimp, crispy pork belly, collared greens, smoked tomato broth, Tasso gravy

GARDEN SMALL PLATES STATION* | 26
Heirloom tomato, burrata cheese, garden basil, aged balsamic
Roasted beets, goat cheese, kale, pistachio, citrus
Grilled country bread, cambazola, roasted pear, pickled onions, arugula, candied walnuts

TEXAS CHOPPED SLIDER STATION* | 30
Smoked beef brisket, pulled pork, smoked sausage, southern style vinegar slaw, pickles, pickled onions, Texas mop sauce, white garlic sauce, mustard BBQ

RISOTTO STATION (SELECT TWO)* | 26
WILD MUSHROOM RISOTTO
mascarpone, blue truffle oil, parmesan cheese

SEAFOOD RISOTTO
shrimp, bay scallops, tomato-fennel

ROASTED BUTTERNUT SQUASH RISOTTO
goat cheese, pancetta

DESSERT STATIONS

CINNAMON DONUT HOLES* | 16
mint ice cream, candied pecans

ROASTED APPLE SOUFFLE PANCAKE* | 18
toasted almond ice cream

All food & beverage prices are subject to 8.25% sales tax and 25% taxable service charge. Reception include 90 minutes of service. *All stations require an attendant at $150, per 50 guests. Dinner Receptions require a minimum of four (4) station selections to be selected from the displays, action stations and carving stations.
## WINE LIST

### SPARKLING

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<tr>
<th>Wine Type</th>
<th>Description</th>
<th>Price</th>
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<tbody>
<tr>
<td>Prosecco</td>
<td>Mionetto, ‘iL’, Veneto, Italy</td>
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<tr>
<td>Rosé</td>
<td>Chandon California, Napa Valley</td>
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<td>Brut</td>
<td>Dom Perignon Vintage, Epernay, France</td>
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<td>Brut</td>
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### WHITE WINE

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<tr>
<td>Chardonnay</td>
<td>Mozaik, Monterey County, California</td>
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<tr>
<td>Chardonnay</td>
<td>Errazuriz Max Reserva, Aconcagua, Chile</td>
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<td>Chardonnay</td>
<td>Toad Hollow ‘Francine’s Selection’, Mendocino, California</td>
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<td>Chardonnay</td>
<td>Cannonball, Sonoma County, California</td>
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<td>Chardonnay</td>
<td>Le P’tit Payson ‘Jack’s Hill’, Monterey County, California</td>
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<td>Reverly Vintners, Columbia Valley, Washington</td>
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<td>Sauvignon Blanc</td>
<td>Roth Estate Winery, California, California</td>
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<td>Walnut Block, Marlborough, New Zealand</td>
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<td>Pinot Grigio</td>
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<td>Reisling</td>
<td>A to Z Wineworks, Oregon, USA</td>
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<td>Chenin Blanc</td>
<td>McPherson Cellars, Texas, USA</td>
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<td>Rose</td>
<td>Whispering Angel, Provence, France</td>
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<td>Rose</td>
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### RED WINE

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<td>Z Alexander Brown ‘Uncaged’, North Coast, California</td>
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<td>Cabernet Sauvignon</td>
<td>Santa Rita 120, Central Valley, Chile</td>
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<tr>
<td>Merlot</td>
<td>Chateau Saint-Andre Corbin, Bordeaux, France</td>
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<tr>
<td>Merlot</td>
<td>Robert Keenan Winery, Napa Valley</td>
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<tr>
<td>Merlot</td>
<td>Cannonball, Sonoma County</td>
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<tr>
<td>Merlot</td>
<td>Dusted Valley ‘Boomtown’, Napa Valley</td>
<td>52</td>
</tr>
<tr>
<td>Pinot Noir</td>
<td>Erath Vineyards ‘Resplendent’, Oregon</td>
<td>52</td>
</tr>
<tr>
<td>Pinot Noir</td>
<td>Boen, Russian River, California</td>
<td>60</td>
</tr>
<tr>
<td>Pinot Noir</td>
<td>Nelson by Byron, Santa Barbara, California</td>
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</tr>
<tr>
<td>Malbec</td>
<td>Finca Decero Winery, Mendoza, Argentina</td>
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<tr>
<td>Rioja</td>
<td>Camp Viego Reserva, Rioja, Spain</td>
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<tr>
<td>Zinfandel</td>
<td>Seghesio, Sonoma County, California</td>
<td>60</td>
</tr>
<tr>
<td>Shiraz</td>
<td>Halter Ranch, Paso Robles, California</td>
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</tr>
<tr>
<td>Red Blend</td>
<td>Penderaales Cellars, Texas</td>
<td>64</td>
</tr>
<tr>
<td>Red Blend</td>
<td>William Chris ‘Skeleton Key’</td>
<td>60</td>
</tr>
</tbody>
</table>

All food & beverage prices are subject to 8.25% sales tax and 25% taxable service charge.
**Beverages**

*A bartender fee of $150 (up to four hours) will apply for all bars.*

### Premium Hosted Bar

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Premium cocktail</td>
<td>12</td>
</tr>
<tr>
<td>Imported beer</td>
<td>8</td>
</tr>
<tr>
<td>Domestic beer</td>
<td>7</td>
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<tr>
<td>Wine by the glass</td>
<td>9</td>
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<td>Coke product soft drinks</td>
<td>5</td>
</tr>
<tr>
<td>Topo Chico Mineral water</td>
<td>5</td>
</tr>
<tr>
<td>Cordial</td>
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### Luxury Hosted Bar

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### Premium Bar Features

**The Following Brands:**

- Smirnoff Vodka
- New Amsterdam Gin
- Cruzan Rum
- El Jimador Tequila
- Bottled & Blend Bourbon
- George Dickel Rye
- Martel VSSD
- Bols
- William Hill Chardonnay & Cabernet
- Bud Light
- Samuel Adams Boston Lager
- Sierra Nevada Pale Ale
- Stone IPA
- Corona Extra
- Stella Artois

### Luxury Bar Features

**The Following Brands:**

- Tito’s
- Waterloo No. 9
- Bacardi Rum
- Cazadores Tequila Blanco
- Wild Turkey 101 B/R
- Del Maguey ‘Vida’ Mezcal
- Chivas Regal
- Courvoisier VS
- Bols
- Cannonball Chardonnay & Cabernet
- Bud Light
- Samuel Adams Boston Lager
- Sierra Nevada Pale Ale
- Stone IPA
- Corona Extra
- Stella Artois

### Premium Cash Bar

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<td>Cordial</td>
<td>15</td>
</tr>
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</table>

**Beagans 1806 Featured Canned Cocktails**

- Coffee & Cream
- Cranberry Vodka
- Manhattan
- Margarita
- Gin & Tonic
- Rum Mojito
- Old Fashioned

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One bartender will be scheduled per 40 guests.