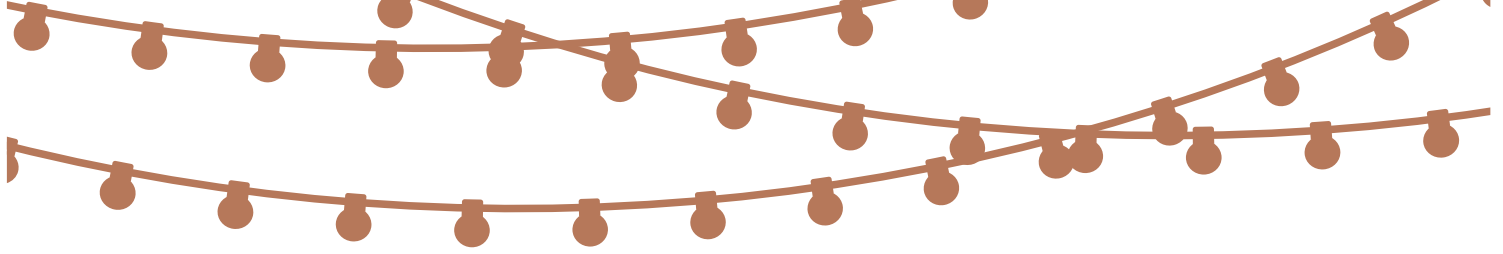


TRE POSTI



JEN PHILLIPS PHOTOGRAPHY

EVENTS



Thank you for your interest in our property for your event. We're delighted to be considered. Nestled in the heart of wine country, St. Helena's Tre Posti is premiere Napa Valley special event space. Our clients can select from an array of private and semi-private venues designed to accommodate casual corporate retreats or unforgettable wedding celebrations – and everything in between.

Each of our four private event spaces – the Garden Grove, the Courtyard, The Harvest Room and The Vineyard– presents a series of semi-private options for intimate gatherings or grand affairs. Our staff provides full on-site event planning, with years of event planning experience.

Our culinary team – lead by acclaimed Chef Nash Cognetti – has designed menus that represent a fusion of authentic Italian fare and Napa Valley cuisine, featuring fresh, local ingredients. Tre Posti's sommelier has selected a variety of wines to enhance your dining experience.

Our catering service is a wonderful opportunity to take the Tre Posti experience to your favorite wine country venue. Our team can recommend wineries and private estates for any event. If you'd like more information or a customized proposal, please let us know.

www.treposti.com
(707) 963-7600 office

Facebook: Tre Posti Events & Catering

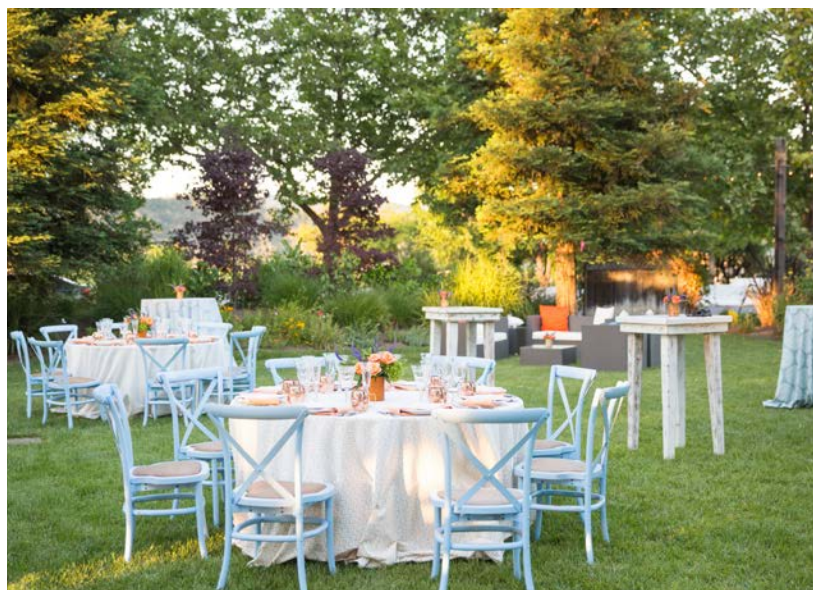
Instagram: treposti_events

Twitter: @TrePosti_Events

VINEYARD



GARDEN GROVE



VIGNETTO



COURTYARD



HARVEST ROOM



BREAKFAST + BRUNCH

CONTINENTAL BREAKFAST

Organic Seasonal Berries and Fruit
Assorted Pastries and Scones
Fresh Squeezed Orange Juice
Freshly Brewed Coffee and Assorted Herbal Teas

DELUXE CONTINENTAL BREAKFAST

Organic Seasonal Berries and Fruit
Assorted Pastries and Scones
Yogurt and Granola
Fresh Squeezed Orange Juice
Freshly Brewed Coffee and Assorted Herbal Teas

NAPA MENU

Organic Seasonal Berries and Fruit
Assorted Pastries and Scones

Choose One Option

Meat and Vegetable Breakfast Sandwiches
Meat and Vegetable Breakfast Burritos
Individual Meat and Vegetable Frittatas
Meat and Vegetable Quiche

Fresh Squeezed Orange Juice
Freshly Brewed Coffee and Assorted Herbal Teas

OAKVILLE MENU

Organic Seasonal Berries and Fruit
Assorted Pastries and Scones
Scrambled Eggs topped with Chives
Applewood Smoked Bacon
Caramelized Potatoes, Roasted Peppers, and Onions
Fresh Squeezed Orange Juice
Freshly Brewed Coffee and Assorted Herbal Teas

RUTHERFORD MENU

Family Style First Course
Mini Doughnuts, Fresh and Hot Tiramisu Sauce
Organic Seasonal Berries and Fruit

Plated Entrée - Choice of one in advance

Frittata | smoked chicken, leeks, cremini mushrooms, fontina

Cinnamon French Toast | maple syrup

Sides Served Family Style

House-Made Chicken Sausage + Applewood Smoked Bacon
Caramelized Potatoes, Roasted Peppers, and Onions

Family Style Dessert

House Baked Cookies and Biscotti

Fresh Squeezed Orange Juice
Freshly Brewed Coffee and Assorted Herbal Teas



SNACKS

Hard-Boiled Eggs

Fruit Skewers

yogurt dip

Granola Bars

Make Your Own Trail Mix

crumbled granola, almonds, peanuts,
shaved toasted coconut, dried cranberries,
apricots and raisins, M&M's, pretzels

Popcorn

chef's seasonings

Tea Sandwiches

House Made Hummus

pita wedges

Vegetable Crudite

creamy ranch dip and french onion dip

Blue Corn Chips

house-made guacamole and salsa

House Made Potato Chips

chef's selection assorted dips

Mixed Nuts

Soft Pretzels

napa valley mustard



LUNCH MENU

PLATED OPTION

SALAD OPTIONS – Select One

Arugula and Frisee Salad | fennel, apricots, toasted pistachios, humboldt fog cheese (gf, v)

Classic Caesar Salad | chopped baby hearts of romaine, garlic croutons, parmigiano-reggiano

Heirloom Tomato Caprese | garden basil, house-made mozzarella, napa valley olive oil, aged balsamic (gf, v)

Lacinato Kale and Farro Salad | shaved fennel, cranberries, goat cheese, meyer lemon-garlic citronette (gf, v)

Little Gems “Wedge” Salad | avocado, tomato conserva, point reyes blue, crispy bacon (gf)

Living Butter Lettuces | sliced apples, walnuts, midnight moon, champagne vinaigrette (gf, v)

Mixed Greens | baby strawberries, hazelnuts, goat cheese crostini, balsamic vinaigrette (v) (*Apr – Oct*)

Organic Baby Lettuces | pears, candied walnuts, blue cheese crumbles, red wine vinaigrette (gf, v) (*Nov – Mar*)

ENTREE OPTIONS – Select One

Braised Beef Short Ribs

three cheese creamy polenta, roasted broccolini, natural jus

Fennel and Rosemary Spiced Pork Tenderloin

creamed sweet corn with bacon, buttered marble potatoes, arugula (gf)

Grilled Wild Salmon

wild rice with currants and pine nuts, haricot vert, creamy garlic sauce (gf)

Pan-Roasted Organic Chicken

crispy potatoes, dijon mustard (df, gf)

Pan-Roasted Gulf Flounder

whipped potatoes, sausalito watercress salad, lemon-caper-white wine sauce (gf)

Tuscan Spiced Organic Chicken Breast

warm baby spinach panzanella with tomatoes, black olives, lemon cucumbers, and red onions, rosemary- meyer lemon jus (df)

DESSERT OPTIONS – Select One

Buttermilk and Vanilla Bean Panna Cotta | seasonal fruit compote (gf, v)

Classic Tiramisu | italian ladyfingers, mascarpone zabaglione (v)

Flourless Chocolate Cake | crème anglaise, berries (gf, v)

Fruit Crostata | vanilla bean gelato (v)

Strawberry Shortcake | buttermilk biscuit, whipped crème chantilly (v) (*Apr – Oct*)

Ricotta Cheesecake | toasted pine nut crust, macerated fruit (v)

Includes Rustic Bread and Napa Valley Olive Oil and Freshly Brewed Coffee and Assorted Herbal Teas

LUNCH MENU

FAMILY STYLE / BUFFET OPTION

SALAD OPTIONS – Select One

- Arugula and Frisee Salad** | fennel, apricots, toasted pistachios, humboldt fog cheese (gf, v)
- Classic Caesar Salad** | chopped baby hearts of romaine, garlic croutons, parmigiano-reggiano
- Lacinato Kale and Farro Salad** | shaved fennel, cranberries, goat cheese, meyer lemon-garlic citronette (gf, v)
- Little Gems “Wedge” Salad** | avocado, tomato conserva, point reyes blue, crispy bacon (gf)
- Living Butter Lettuces** | sliced apples, walnuts, midnight moon, champagne vinaigrette (gf, v)
- Mixed Greens** | pears, candied walnuts, blue cheese crumbles, red wine vinaigrette (v) (*Nov – Mar*)
- Organic Baby Lettuces** | baby strawberries, hazelnuts, goat cheese crostini, balsamic vinaigrette (gf, v) (*Apr – Oct*)

ENTREE OPTIONS – Select Two

- BBQ Spiced Pork Tenderloin** | dijon mustard sauce (df, gf)
- “Beyond” Sausages** | summer squash caponata (df, gf, v, vg)
- Crispy Chicken Thighs** | bacon and wild mushroom jus (df, gf)
- Grilled Chicken Breast** | roasted garlic- meyer lemon- thyme vinaigrette (df, gf)
- Grilled Filet Mignon** | horseradish cream sauce (gf)
- Pan-Roasted Gulf Flounder** | caper and black olive chimichurri (df, gf)
- Sliced New York Steak** | red wine roasted cippolini onion jam (df, gf)
- Wild King Salmon** | sunburst tomato, sweet corn succotash (df)

SIDES – Select Two

- Cast Iron Roasted Baby Marble Potatoes** | parsley, roasted garlic (df, gf, v, vg)
- Farro and Wild Rice Salad** | spring peas, arugula, baby carrots, shallots, sesame seed- coconut gremolata (df, v, vg)
- Gluten-Free Red Lentil Penne Pasta** | kale pesto, sunburst tomato, sonoma goat cheese (gf, v)
- Marinated Garbanzos** | asparagus, radishes, cucumbers, feta, herb rose vinaigrette (gf, v)
- Simply Roasted Seasonal Vegetables** | sea salt, napa valley olive oil (df, gf, v, vg)
- Toasted Israeli Couscous** | snow peas, scallions, grilled peppers, meyer lemon (df, v, vg)
- Whole Wheat Penne Pasta** | roasted eggplant caponata (df, v, vg)

DESSERT OPTIONS – Select Two

- Flourless Chocolate Cake Bites** | berries (df, gf, v)
- Mini Fruit Crostata** | crème anglaise (v)
- Ricotta Cheesecake Bites** | toasted pine nut crust (v)
- Brownies**
- Assortment of Housemade Cookies**

Price includes one salad, bread service, two entrée selections, two sides, dessert, and coffee service.

Prices do not include site rental fee, service charge (21%) or tax (currently 8.25% but subject to change).



RECEPTION MENU

TRAY PASSED HORS D'OEUVRES

Chilled Sweet Corn Soup Shooter | toasted hazelnuts, chives (v) (*Jul – Oct*)

Chilled Tomato Gazpacho | micro greens, basil oil (df, gf, v, vg) (*Jun – Oct*)

Crispy Risotto Arancini | san marzano tomato sauce (v)

Goat Cheese Tart | green apples, walnuts (v)

Tomato and Mozzarella Skewers | basil, extra virgin olive oil (v, gf)

Warm Eggplant Caponata | capers, tomatoes, garlic bruschetta (v, vg)

Wild Mushroom Crostini | truffle oil, parmesan (v)

Ahi Tuna Tartar | cucumber, avocado, garden chives (df, gf)

Chicken and Sun-Dried Tomato Sausages | creamy mustard sauce (df, gf)

Crispy Crab Cakes | calabrian chile aioli (df)

Crispy Parmesan Breadsticks | prosciutto, arugula (df)

Fava Bean and Ricotta Crostini | summer truffle (*Mar – Jun*)

Pancetta Wrapped Prawns | basil vinaigrette (df, gf)

Pork and Ricotta Meatballs | spicy tomato sauce

Prosciutto Wrapped Heirloom Melon | aged balsamic (df, gf) (*Aug – Oct*)

Smoked Scottish Salmon | potato crisp, crème fraiche (gf)

Smoked Trout Rilletes | sauce gribiche, caviar

Sonoma Mission Figs | gorgonzola, wild arugula, aged balsamic (gf, v) (*Jul-Oct*)

Vietnamese Style Jicama Rolls | seasonal vegetables, sweet chile sauce (df, gf, v, vg)

BBQ Beef Empanada

Chopped Smoked Brisket “Sloppy Joe” Sliders | parker house rolls

Duck Confit Tostadas | crispy tostada, radish salsa (gf)

Grilled Beef Filet on Parmesan Crisp | shaved horseradish, truffle oil (gf)

Halibut Ceviche | thinly sliced tortilla chips (df, gf)

Maine Lobster Cones | mango, avocado, lime aioli, sterling caviar (df)

Mini Beef Wellington | mushroom duxelle, puff pastry

Short Rib Sliders | braised beef short rib, slider bun



RECEPTION MENU

STATIONS

Service for One Hour

Antipasti Station | artisan local and italian cheeses, house cured meats, fresh fruit, candied nuts, cerignola olives, toasted crostini and breadsticks

Cheese Fondue Station | assorted cheeses, roasted broccoli, baguette bites, carrot sticks, soft pretzel bites, sausage bites, apple bites, cherry tomatoes, garlic croutons

Cheese Station | artisan local and italian cheeses, fresh fruit, candied nuts, breadsticks

Cubano Station | traditional cubanos pressed to order

French Fry Bar | truffle oil, parmesan cheese, assorted seasonings, sauces, and toppings

Kebob Station | lemon herb marinated chicken, creekstone farms' new york steak, roasted garlic and balsamic, marinated vegetables, chef's specialty sauces

Live Mozzarella Station | hand-pulled fresh mozzarella "al minuto", toasted crostini, and napa valley olive oil

Live Pasta Station | fusilli alla primavera, wild mushroom ravioli, rigatoni carbonara, rigatoni bolognese, spinach ravioli

Mashed Potato Bar | buttermilk whipped yukon gold and purple potatoes, sour cream, chives, bacon bits, cheddar cheese, crispy fried onions, gravy, butter, sea salt, cracked pepper

Oyster Station | hog island oysters on the half shell, champagne mignonette, house-made cocktail sauce, chile hot sauce

Paella Station | bomba rice, spanish chorizo, chicken, manilla clams, gulf prawns, spring peas, red bell peppers, saffron, pimento

Pizza Station | assorted seasonal pizzas from the wood-burning oven

Poke Station | hawaiian ahi, grilled tofu, salmon, filet mignon, sticky rice, sesame- soy sauce

Seafood Station | hog island oysters and jumbo prawns with classic accompaniments

Slider Station | overnight slow roasted BBQ pulled pork, grilled achiote rubbed chicken, slaw, silver dollar slider buns, BBQ Sauces: alabama white, carolina gold, kansas red

Street Taco Station | fresh corn tortillas, "carne asada" marinated kobe beef flank steak, "pollo asado" grilled and marinated organic chicken, asado vegetables, salsa bar, traditional toppings

Sushi Station

spicy tuna rolls: hawaiian ahi tuna, fresh wasabi, daikon sprouts

california rolls: avocado, local Dungeness crab, cucumber, micro radish

teriyaki salmon rolls: lightly smoked teriyaki glazed salmon, furikake spice, wasabi tobiko



RECEPTION MENU

SWEET STATIONS

Service for One Hour

Dessert Station

Choose Two - chocolate-dipped strawberries (*Apr – Oct*), butterscotch panna cotta cups, ricotta cheesecake bites, strawberry shortcake (*Apr – Oct*), chocolate cupcakes bites, flourless chocolate cake bites, fruit crostatas

Choose One - french macarons, coconut macaroons, assorted cookies, and biscotti

Freshly brewed coffee and assorted herbal tea

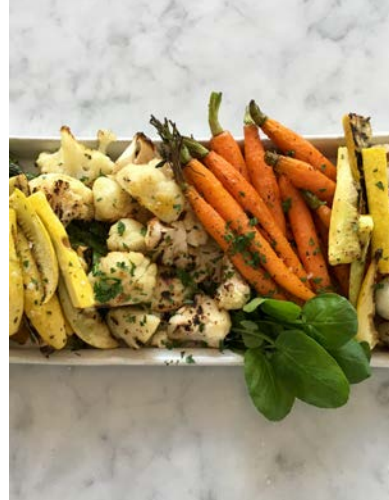
Chocolate Fountain Station | strawberries, coconut macaroon bites, pound cake, pineapple, marshmallows, graham crackers, bananas, cherries, brownie bites

Gelato Bar | vanilla, chocolate, and strawberry gelato, assorted toppings and sauces

S'mores Station | graham crackers, milk chocolate chunks, marshmallows



Above items can be added to any lunch or dinner menu. Prices do not include site rental fee, service charge (21%) or tax (currently 8.25% but subject to change).



DINNER MENU

PLATED

SALAD OPTIONS – Select One

Arugula and Frisee Salad | fennel, apricots, toasted pistachios, humboldt fog cheese (gf, v)

Classic Caesar Salad | chopped baby hearts of romaine, garlic croutons, parmigiano-reggiano

Heirloom Tomato Caprese | garden basil, house-made mozzarella, napa valley olive oil, aged balsamic (gf, v) (*Jul - Oct*)

Heirloom Tomato and Melon Salad | feta cheese, fresh basil, crispy prosciutto, aged balsamic (gf, v) (*Jul - Oct*)

Lacinato Kale and Farro Salad | shaved fennel, cranberries, goat cheese, meyer lemon-garlic citronette (gf, v)

Little Gems “Wedge” Salad | avocado, tomato conserva, point reyes blue, crispy bacon (gf)

Living Butter Lettuces | sliced apples, walnuts, midnight moon, champagne vinaigrette (gf, v)

Mixed Greens | pears, candied walnuts, blue cheese crumbles, red wine vinaigrette (v) (*Nov - Mar*)

Organic Baby Lettuces | baby strawberries, hazelnuts, goat cheese crostini, balsamic vinaigrette (gf, v) (*Apr - Oct*)

ENTREE OPTIONS – Select One

Braised Beef Short Ribs | three cheese creamy polenta, roasted broccolini, natural jus

Crispy Liberty Farms’ Duck Leg Confit | morel mushroom and spring pea risotto, mascarpone cheese, cavedoni aged balsamic

Fennel and Rosemary Spiced Pork Tenderloin | creamed sweet corn with bacon, buttered marble potatoes, arugula

Grilled Creekstone Farms’ Petite Filet Mignon | roasted garlic potato puree, california asparagus *, sauce bordelaise

Grilled Sonoma Chicken Breast | buttermilk potatoes, broccolini, wild mushroom-marsala sauce

Grilled Wild Salmon | wild rice with currants and pine nuts, haricot vert, creamy garlic sauce

Pan-Roasted Gulf Flounder | whipped potatoes, sausalito watercress salad, lemon-caper-white wine sauce

Sesame Crusted Diver Scallop | spring pea and baby carrot salad, cauliflower mousseline, thai yellow curry sauce

Slow Cooked Lamb Shank “Osso Bucco” | italian butter bean and baby vegetable ragu, burnt orange and crispy garlic gremolata

Grilled Creekstone Farms' Petite Filet Mignon + Pan Seared Wild Salmon | roasted garlic whipped potatoes, broccolini, red wine jus

Prices do not include site rental fee, service charge (21%) or tax (currently 8.25% but subject to change).

DINNER MENU

PLATED

DESSERT OPTIONS – Select One

Apple Tart Tatin | crème chantilly, vanilla caramel (v)

Artisan and Local Cheeses | fresh fruits, candied nuts, toasts

Bread Pudding | candied citrus, frangelico gelato (v)

Buttermilk and Vanilla Bean Panna Cotta | seasonal fruit compote (gf, v)

Butterscotch Panna Cotta | sea salt caramel, whipped crème fraîche (gf, v)

Chocolate Devil's Food Cake | brandied apricots, vanilla gelato, chocolate sauce (v)

Classic Tiramisu | italian ladyfingers, mascarpone zabaglione (v)

Flourless Chocolate Cake | crème anglaise, berries (gf, v)

Fruit Crostata | vanilla bean gelato (v)

Pavlova | almond and orange crème chantilly, citrus compote (gf, v)

Ricotta Cheesecake | toasted pine nut crust, macerated fruit (v)

Strawberry Shortcake | buttermilk biscuit, whipped crème chantilly (v) (*Apr – Oct*)

Includes one salad, bread service, one entrée selection, one dessert selection, and coffee service.

A vegetarian option is always included.

If you wish to offer a **choice of two entrees**, there is an additional charge.

We require you to provide final entrée counts 7 days prior to the event date and provide place cards denoting each guest's entrée selection.

DINNER MENU

ADDITIONAL OPTIONAL COURSES

FAMILY STYLE ANTIPASTI

Artisan Local and Italian Cheeses

House-Cured Meats

Fresh Fruit

Candied Nuts

Cerignola Olives

Toasted Crostini

Breadsticks

SOUP

Acorn Squash Veloute | pomegranate, sage, black trumpet mushrooms, walnut oil

Porcini Mushroom and Chestnut Soup | toasted hazelnuts, white truffle oil

Roasted Butternut Squash Soup | caramelized butternut squash, toasted hazelnuts, pumpkin seed oil, chives

Split Pea and Ham Soup | spring peas, house-made calabrian bacon smoked with cabernet staves, parmigiano broth

Spring Asparagus Veloute | crispy prosciutto, chives, meyer lemon crème fraiche

Sweet Corn Soup | toasted hazelnuts, chives

Wild Mushroom Soup | gruyere crouton, black truffle oil

HOUSE-MADE PASTA

Fusilli alla Primavera | fresh local vegetables, roasted garlic, extra virgin olive oil

Ricotta Cheese Ravioli | asparagus tips, spring peas, meyer lemon- brown butter sauce, parmesan *(Mar - Jun)*

Rigatoni Bolognese | slow-cooked pork and tomato ragu, parmesan

Rigatoni alla Carbonara | guanciale bacon, onions, organic eggs, cracked pepper, parmesan

Roasted Butternut Squash Ravioli | toasted sage brown butter, amaretti cookie crumbs

Sage Infused Pappardelle | braised rabbit and wild mushroom sugo, grana padano

Spinach Ravioli | fresh ricotta cheese, san marzano tomato arrabbiata sauce

Wild Mushroom Ravioli | toasted sage- brown butter sauce, aged parmigiano-reggiano



DINNER MENU

BUFFET OR FAMILY STYLE

SALAD OPTIONS – Select Two

- Arugula and Frisee Salad** | fennel, apricots, toasted pistachios, humboldt fog cheese (gf, v)
- Classic Caesar Salad** | chopped baby hearts of romaine, garlic croutons, parmigiano-reggiano
- Heirloom Tomato Caprese** | garden basil, house-made mozzarella, napa valley olive oil, aged balsamic (gf, v) *(Jul - Oct)*
- Heirloom Tomato and Melon Salad** | feta cheese, fresh basil, crispy prosciutto, aged balsamic (gf, v) *(Jul - Oct)*
- Lacinato Kale and Farro Salad** | shaved fennel, cranberries, goat cheese, meyer lemon-garlic citronette (gf, v)
- Little Gems “Wedge” Salad** | avocado, tomato conserva, point reyes blue, crispy bacon (gf)
- Living Butter Lettuces** | sliced apples, walnuts, midnight moon, champagne vinaigrette (gf, v)
- Mixed Greens** | pears, candied walnuts, blue cheese crumbles, red wine vinaigrette (v) *(Nov - Mar)*
- Organic Baby Lettuces** | baby strawberries, hazelnuts, goat cheese crostini, balsamic vinaigrette (gf, v) *(Apr - Oct)*

ENTREE OPTIONS – Select Two

- BBQ Spiced Pork Tenderloin** | dijon mustard sauce (df, gf)
- “Beyond” Sausages** | summer squash caponata (df, gf, v, vg)
- Crispy Chicken Thighs** | bacon and wild mushroom jus (df, gf)
- Grilled Chicken Breast** | roasted garlic- meyer lemon- thyme vinaigrette (df, gf)
- Grilled Filet Mignon** | horseradish cream sauce (gf)
- Pan-Roasted Gulf Flounder** | caper and black olive chimichurri (df, gf)
- Sliced New York Steak** | red wine roasted cippolini onion jam (df, gf)
- Wild King Salmon** | sunburst tomato, sweet corn succotash (df)

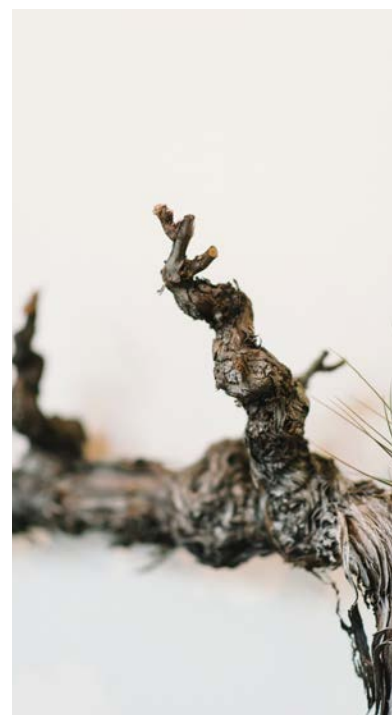
SIDES – Select Three

- Cast Iron Roasted Baby Marble Potatoes** | parsley, roasted garlic (df, gf, v, vg)
- Farro and Wild Rice Salad** | spring peas, arugula, baby carrots, shallots, sesame seed- coconut gremolata (df, v, vg)
- Gluten-Free Red Lentil Penne Pasta** | kale pesto, sunburst tomato, sonoma goat cheese (gf, v)
- Marinated Garbanzos** | asparagus, radishes, cucumbers, feta, herb rose vinaigrette (gf, v)
- Simply Roasted Seasonal Vegetables** | sea salt, napa valley olive oil (df, gf, v, vg)
- Spinach Ravioli** | fresh ricotta cheese, san marzano tomato arrabbiata sauce
- Whole Wheat Penne Pasta** | roasted eggplant caponata (df, v, vg)
- Fusilli alla Primavera** | garden vegetables, roasted garlic, extra virgin olive oil (df, v,vg)

DESSERT COURSE – Select Three

- Flourless Chocolate Cake Bites** | berries (df, gf, v)
- Mini Fruit Crostata** | crème anglaise (v)
- Ricotta Cheesecake Bites** | toasted pine nut crust (v)
- French Macarons**
- Coconut Macaroons**
- Assortment of Housemade Cookies**

Includes two salads, bread service, two entrée selections, three sides, dessert, and coffee service.



BEVERAGE MENU

HOSTED BAR

Premium Brand Cocktails* | Grey Goose Vodka, Patron Silver Tequila, Barbary Coast Rum, Makers Mark Bourbon, Dalmore Scotch, Hendricks Gin, Remy 1738 Brandy

Call Brand Cocktails* | Tito's Vodka, Herradura Silver Tequila, Bacardi Light Rum, Buffalo Trace Bourbon, Johnny Walker Black Scotch, Bombay Gin, Courvoisier VS Brandy

Well Brand Cocktails* | New Amsterdam Vodka, El Jimador Silver Tequila, Conch Republic Rum, Evan Williams Bourbon, Johnny Walker Red Scotch, Burnett's Gin, Casa Madrone Brandy

Imported and Domestic Bottled Beer

Bud Light, Corona, Stella Artois, Firestone 805, Sierra Nevada Torpedo IPA

Ferrarelle Sparkling Water

Tre Posti Bottled Water

Coke, Diet Coke, Sprite, and Iced Tea

NO HOST CASH BAR

Includes service charge and tax

Premium Brand Cocktails* | Grey Goose Vodka, Patron Silver Tequila, Barbary Coast Rum, Makers Mark Bourbon, Dalmore Scotch, Hendricks Gin, Remy 1738 Brandy

Call Brand Cocktails* | Tito's Vodka, Herradura Silver Tequila, Bacardi Light Rum, Buffalo Trace Bourbon, Johnny Walker Black Scotch, Bombay Gin, Courvoisier VS Brandy

Well Brand Cocktails* | New Amsterdam Vodka, El Jimador Silver Tequila, Conch Republic Rum, Evan Williams Bourbon, Johnny Walker Red Scotch, Burnett's Gin, Casa Madrone Brandy

Imported and Domestic Bottled Beer

Bud Light, Corona, Stella Artois, Firestone 805, Sierra Nevada Torpedo IPA

Ferrarelle Sparkling Water

Tre Posti Bottled Water

Coke, Diet Coke, Sprite, and Iced Tea

* Bartender required

Prices do not include site rental fee, service charge (21%) or tax (currently 8.25% but subject to change).

BEVERAGE MENU

MOCKTAILS

Cucumber Mint Collins Mocktail | lemon juice, sliced cucumbers, club soda, mint sprig

Strawberry Basil Mocktail | strawberries, cane sugar, lemon juice, fresh basil, sparkling water

Grapefruit Paloma Mocktail | grapefruit, club soda, lemon juice, grapefruit wedge

Prickly Pear Mocktail | prickly pear, lime juice, club soda, mint leaf

Sparkling Blood Orange Mocktail | blood orange, honey, vanilla extract, lime sparkling water

DRAFT BEER SELECTIONS

Budweiser, 1/2b or 1/6b

Bud Light, 1/2b or 1/6b

Coors, 1/2b or 1/4b

Coors Light, 1/2b or 1/4b

Anchor Steam, Lager, 1/6b

Blue Moon, Belgian White, 1/2b or 1/6b

Lagunitas, IPA, 1/2b or 1/4b

Kona Longboard, Lager, 1/2b or 1/6b

Stella Artois, Pilsner, 1/2b or 1/6b

Sierra Nevada, Pale Ale, 1/2b or 1/6b

Corona, Pale Lager, 1/2b or 1/4b

Deschutes Mirror Pond, Pale Ale, 1/2b or 1/6b

Lost Coast Great White, Wheat, 1/2b or 1/6b

Pabst, Blue Ribbon, 1/2b

1/2 Barrel = 165 twelve ounce pours

1/4 Barrel = 82 twelve ounce pours

1/6 Barrel = 55 twelve ounce pours



WINE LIST

SPARKLING

La Marca, Prosecco, California
Codorniu Anna, Brut Rose, California
Domaine Chandon, Blanc de Noir, California
Domaine Carneros, Brut, Napa Valley
Schramsberg, Blanc de Blanc, North Coast
Frank Family, Blanc de Blanc, Carneros

SAUVIGNON BLANC

William Hill, Sauvignon Blanc, North Coast
Fathia, Sauvignon Blanc, Russian River Valley
Merryvale, 'Starmont', Sauvignon Blanc, Napa Valley
Hall, Sauvignon Blanc, Napa Valley
Whitehall Lane, Sauvignon Blanc, Napa Valley
Flora Springs, Sauvignon Blanc, Napa Valley

CHARDONNAY

Storypoint, Chardonnay, California
William Hill, Chardonnay, Central Coast
Rickshaw, Chardonnay, California
Merryvale, 'Starmont', Chardonnay, Napa Valley
Charles Krug, Chardonnay, Carneros
Frank Family, Chardonnay, Napa Valley
William Hill, 'Bench Blend'. Chardonnay, Napa Valley
Rombauer, Chardonnay, Napa Valley

OTHER WHITE WINES

J Vineyards, Pinot Gris, California
Fathia Rose of Pinot, Sonoma Coast

PINOT NOIR

Canyon Road, Pinot Noir, California
William Hill, Pinot Noir, North Coast
J Vineyards, Pinot Noir, California
Artesa, Pinot Noir, Carneros
MacMurray Ranch, Pinot Noir, Russian River Valley
Fathia, Pinot Noir, Sonoma
Etude, Pinot Noir, Russian River

MERLOT

William Hill, Merlot, North Coast
Markham, Merlot, Napa Valley
Whitehall Lane, Merlot, Napa

ZINFANDEL

Oak Ridge, 'OZV', Zinfandel, California
Turley, Zinfandel, California
Rombauer, Zinfandel, California
Frogs Leap, Zinfandel, Napa Valley

CABERNET SAUVIGNON

Hayes Valley, Cabernet Sauvignon, California
Storypoint, Cabernet Sauvignon, California
William Hill, Cabernet Sauvignon, Central Coast
Rickshaw, Cabernet Sauvignon, California
75 Wine Co., Cabernet Sauvignon, California
J Lohr, 'Seven Oaks', Cabernet Sauvignon, Paso Robles
Black Stallion, Cabernet Sauvignon, California
Louis Martini, Cabernet Sauvignon, Alexander Valley
Fathia, 100% Cabernet Sauvignon, Napa Valley
Charles Krug, Cabernet Sauvignon, Napa Valley
Rombauer, Cabernet Sauvignon, Napa Valley

OTHER RED WINES

Hayes Valley, Red Blend, California
Whitehall Lane, 'Tre Leoni', Red Blend, Napa Valley