

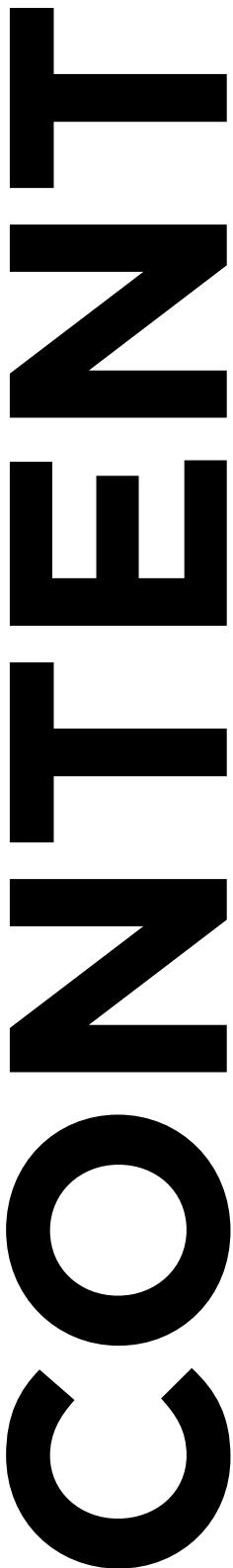
A photograph of a group dining scene at STK Steakhouse. In the foreground, a hand holds a martini glass filled with a pink cocktail and garnished with a lemon slice. The background shows a table set with various dishes, including a large bowl of Caesar salad, a tray of mini burgers, and a dish of mac and cheese. Two women are visible; one on the left wearing a red dress, and one on the right with blonde hair and a necklace. The lighting is warm and focused on the food and drinks.

STK®  
STEAKHOUSE

# GROUP & PRIVATE DINING

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





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- 04** LUNCH PACKAGES
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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

### 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) .....

### GRILLED CHICKEN BREAST SANDWICH

blt - white cheddar - ranch dressing

### STK SANDWICH\*

shaved coffee-rubbed ny strip - caramelized onion - gruyere -  
horseradish cream

### FRIED CHICKEN BREAST SANDWICH

blt - white cheddar - ranch dressing

### SHRIMP SCAMPI

sautéed shrimp - linguini - tomato  
garlic white wine sauce

### STK CHEESEBURGER

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

### MUSHROOM TAGLIATELLE

pecorino - braised mushrooms

### PREMIUM OPTION .....

add a FILET 6oz +\$15 per person

## SIDES (choice of 2 sides OR dessert to go) .....

### PARMESAN TRUFFLE FRIES

### TRADITIONAL MAC & CHEESE

### YUKON GOLD MASHED POTATOES

### CREAMED SPINACH

## DESSERTS TO GO

individually packaged

### WARM CHOCOLATE CHIP COOKIE

### DOUBLE-STACK BROWNIE

Menu price is not inclusive of tax & service fee. Menu items are subject to change based upon availability & seasonal changes.  
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when you have a medical condition.



# 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

### TUNA TARTARE\*

hass avocado - taro chips - soy-honey emulsion

### JALAPEÑO PICKLED SHRIMP COCKTAIL

cocktail sauce - lemon

#### PREMIUM OPTION .....

add a LIL' BRG +\$9 per person

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

### STEAKHOUSE SKIRT 8oz\*

### FREE RANGE CHICKEN

peas & beans - confit garlic - toasted mustard seed jus

### STK CHEESEBURGER

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

### SHRIMP SCAMPI

sautéed shrimp - linguini - tomato  
garlic white wine sauce

### MUSHROOM TAGLIATELLE

pecorino - braised mushrooms

#### PREMIUM OPTIONS .....

add a FILET 6oz +\$15 per person

add SALMON +\$10 per person

pickled cherry tomatoes - piquillo broccolini - olive dressing

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

### PARMESAN TRUFFLE FRIES

### YUKON GOLD MASHED POTATOES

### TRADITIONAL MAC & CHEESE

### CREAMED SPINACH

## DESSERTS

served family style

### WARM CHOCOLATE CHIP COOKIE

### DOUBLE-STACK BROWNIE

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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)

## CHICKEN BABY GEM CAESAR

parmigiano reggiano - lemon black pepper emulsion  
herb crouton

## SHRIMP BABY GEM CAESAR

parmigiano reggiano - lemon black pepper emulsion  
herb crouton

## CHICKEN BLUE ICEBERG

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

## SHRIMP BLUE ICEBERG

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

## STK SANDWICH\*

shaved coffee-rubbed ny strip - caramelized onion  
gruyere - horseradish cream

## GRILLED CHICKEN BREAST SANDWICH

blt - white cheddar - ranch dressing

## FRIED CHICKEN BREAST SANDWICH

blt - white cheddar - ranch dressing

## BRAISED SHORT RIB QUESADILLA

fontina cheese - tomatoes - chimichurri - flour tortilla  
mustard cream

## THE FSH

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

## STK CHEESEBURGER

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



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# CUSTOM — MENU EXPERIENCE —

*price varies from a la carte selections*

*can select from 2 - 6 courses | select up to 5 options per course*

## ELEVATED. PERSONALIZED. UNFORGETTABLE.

Host with distinction through a bespoke 2 to 6-course menu experience—featuring up to 5 selections per course. From the perfect steak cuts and pristine seafood to sommelier-paired wines, every detail is tailored to impress. Perfect for executive dinners, milestone celebrations, and private events that demand the exceptional.

To begin, simply reach out to your Sales Manager for our À La Carte menu. Choose up to five items per course, and let us know if you'd prefer family-style service or individual plating. From there, your Sales Manager will handle the details and follow up with customized pricing.



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# DINNER

\$95 per person\*\*

## STARTERS (served family style) .....

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

## ENTRÉES (served individually) .....

STEAKHOUSE SKIRT 8oz\*

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

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

## 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) .....

### BABY GEM CAESAR

parmigiano reggiano - lemon black pepper emulsion  
herb crouton

### 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

### PREMIUM OPTIONS .....

+\$12 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 +\$15 per person to serve individually) .....

### STEAKHOUSE SKIRT 8oz\*

### FILET 6oz\*

### FREE RANGE CHICKEN

peas & beans - confit garlic - toasted mustard seed jus

### MAPLE RUBBED SALMON\*

pickled cherry tomatoes - piquillo broccolini  
olive dressing

### MUSHROOM & TRUFFLE TAGLIATELLE

pecorino - braised mushrooms - shaved black truffle

### PREMIUM ADD ONS .....

+\$14 per person

### SIGNATURE BUTTER

truffle • lobster • wagyu umami

or GRILLED SHRIMP

## SIDES (choice of 2) .....

### YUKON GOLD MASHED POTATOES

### PARMESAN TRUFFLE FRIES

### SWEET CORN PUDDING

### ASPARAGUS

### CRISPY BRUSSELS SPROUTS

### CREAMED SPINACH

### TRADITIONAL MAC & CHEESE

## DESSERTS .....

STK SIGNATURE DESSERT BOARD - assortment of chef selected desserts

CLICK HERE TO VIEW PREMIUM EXTRAS

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# 3 COURSE —DINNER EXPERIENCE—

\$175 per person

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

### 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

### PREMIUM OPTIONS

+\$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) .....

### FILET 10oz\*

choice of stk, stk bold, or chimichurri sauce

### MISO GLAZED CHILEAN SEA BASS

sautéed bok choy - ginger - crispy shallots - thai basil

### NY STRIP 14oz\*

choice of stk, stk bold, or chimichurri sauce

### MUSHROOM & TRUFFLE TAGLIATELLE

pecorino - braised mushrooms - shaved black truffle

### FREE RANGE CHICKEN

peas & beans - confit garlic - toasted mustard seed jus

### PREMIUM ADD ONS

+\$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

### CREAMED SPINACH

### PARMESAN TRUFFLE FRIES

### TRADITIONAL MAC & CHEESE

### SWEET CORN PUDDING

### PREMIUM OPTION

### ASPARAGUS

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

### CRISPY BRUSSELS SPROUTS

## 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 - dungeness crab - maine lobster - jalapeño pickled shrimp 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** - parmesano 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 seed salad

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

**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) served individually .....

### 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**

**SWEET CORN PUDDING**

**CREAMED SPINACH**

**TATER TOTS**

**ASPARAGUS**

**MARKET VEGETABLES**

**PARMESAN TRUFFLE FRIES**

**CRISPY BRUSSELS SPROUTS**

**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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# BRUNCH

Family Style Brunch or a la carte - \$55 per person (Available Saturday & Sunday until 2:30PM)

## STARTERS

### BABY GEM CAESAR

parmigiano reggiano - lemon black pepper emulsion - herb crouton

### MEDLEY FRESH FRUIT

seasonal assortment

add CALAMARI +\$15 per person

## ENTRÉES

(choice of 3)

### STEAKHOUSE SKIRT 8oz\*

### LIL' BRGS\*

wagyu beef - special sauce - sesame seed bun

### CINNAMON FRENCH TOAST

brioche - berries - cream cheese icing - maple syrup

### HOT CHICKEN & WAFFLE

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

### EGGS & AVOCADO ON TOAST\*

smashed avocado - scrambled eggs - extra virgin olive oil - toasted pumpkin seeds - brioche

add a FILET 6oz +\$20 per person

## SIDES

(choice of 2)

YUKON GOLD MASHED POTATOES | SWEET CORN PUDDING

ASPARAGUS | CRISPY BRUSSELS SPROUTS

## DESSERTS

### STK SIGNATURE DESSERT BOARD

assortment of chef selected desserts

Bottoms Up

### MIMOSA OR BLOODY MARY

30 per person | 90 minutes

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# THE UPGRADES

## ADD ONS

### SHELLFISH PLATTERS\*

oysters\* - ceviche\* - clams - mussels - dungeness crab - maine lobster - jalapeño pickled shrimp  
cocktail sauce - mignonette - lemon dijonnaise *65 per person*

### OYSTER PLATTER\*

1 dozen - cocktail sauce - mignonette - lemon dijonnaise *62*

### BUTTER BOARD

3 truffle - 3 lobster - 3 wagyu umami *117*

### 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\*** *170*

## 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 - minimum of 20 per item

### 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
- CRAB & CORN FRITTERS 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
- WAGYU POTSTICKERS  
wagyu beef & pork - spring onions - sweet soy  
and ginger sauce - sesame seeds 10

### PREMIUM SELECTIONS

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

CRAB & CORN FRITTERS

MUSHROOM ARANCINI

WAGYU MEATBALLS

SHORT RIB QUESADILLA

PASTRAMI SALMON CONES

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

WAGYU POTSTICKERS

wagyu beef & pork - spring onions - sweet soy and  
ginger sauce - sesame seeds

LAMB CHOPS

Add additional hour for \$75

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# STATIONS

## SEAFOOD

\$70 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 / per hour

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

## LOADED POTATOES

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

choice of mashed / fries / tater tots  
bacon - chives - sour cream - cheese - jalapeño

## MAC & CHEESE

\$38 per guest / per 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

\$20 per guest / per hour / per choice - \*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 tooths

## 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

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

# STANDARD

*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, Jim Beam Bourbon

## WINE

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

## BOTTLED BEERS

Modelo Especial, Negra Modelo, Michelob Ultra, Stella Artois

## NON-ALCOHOLIC

Assorted Fresh Juices, Assorted Soft Drinks

# PREMIUM

*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

La Marca Prosecco

## WINE

Sonoma Cutrer Chardonnay, Bonanza Cabernet, Imagery Pinot Noir, Miraval Rosé

## BOTTLED BEERS

Modelo Especial, Negra Modelo, Michelob Ultra, Stella Artois

## NON-ALCOHOLIC

Assorted Fresh Juices, Assorted Soft Drinks

# ULTRA PREMIUM

*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, Havana Club Añejo Rum, The Botanist Gin, Hennessy VSOP Cognac, Dalmore 12 yr Scotch, Glenmorangie Scotch, Monkey Shoulder Whiskey, Angel's Envy Bourbon, High West Double Rye

## CHAMPAGNE

Veuve Clicquot Brut

## WINE

Kim Crawford Sauvignon Blanc, Sonoma Cutrer Chardonnay, Bonanza Cabernet, Imagery Pinot Noir, Miraval Rosé

## BOTTLED BEERS

Modelo Especial, Negra Modelo, Michelob Ultra, Stella Artois

## NON-ALCOHOLIC

Red Bull, Assorted Fresh Juices, Assorted Soft Drinks

# ON CONSUMPTION

*\*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.*

