

THE *Statler*

CURIO COLLECTION BY HILTON

BANQUETS & CATERING

THE STATLER MEETINGS + EVENTS

BREAKFAST BUFFETS

buffet service includes coffee, tea & freshly squeezed juices.

CONTINENTAL BREAKFAST BUFFET

Assortment of Morning Pastries
Sliced Market Fruit Dressed with Agave & Mint
Locally Baked Sliced Sourdough, Multigrain, Baguette
Whipped Citrus Butter, Fruit Preserves

EXECUTIVE BUFFET

Assortment of Morning Pastries
Steel Cut Oats, Stone Fruit, Almonds, Cereals & Milks
Sliced Cantaloupe Served with Vanilla Yogurt & Granola
Poached Farm Eggs, Tomato Herb Cream Sauce
Pastrami Cured Salmon, Everything Bagels
Fried Capers, Pickled Onions, Cream Cheese
Caramelized Onion & Roasted Potato Hash, Sherry Vinegar
Locally Baked Sliced Sourdough, Multigrain, Baguette
Whipped Citrus Butter, Fruit Preserves

SOUTHWEST BREAKFAST BUFFET

Sliced Market Fruit with Agave & Mint
Chorizo & Cheddar Grits
Texas Benedict with Smoked Brisket Hash, Chipotle Hollandaise
Chilaquiles Verde with Shredded Achiote Chicken, Cotija Cheese
Avocado Toast, Pico de Gallo, Radish Slaw
Buttermilk Biscuits, Pecan Cinnamon Rolls
Whipped Citrus Butter, Fruit Preserves, Local Honey

CLASSIC BREAKFAST BUFFET

Assortment of Morning Pastries
Sliced Market Fruit Dressed with Agave & Mint
Farm Fresh Scrambled Eggs, Scallions
Black Pepper & Thyme Scented Bacon or Sausage Patties
Roasted Breakfast Potatoes
Locally Baked Sliced Sourdough, Multi-grain, Baguette
Whipped Citrus Butter, Fruit Preserves

PLATED BREAKFAST

service includes sliced seasonal fresh fruit, bread service with citrus butter & jam, coffee & tea service, freshly squeezed juices.

TRADITIONAL AMERICAN

Farm Fresh Scrambled Eggs
Pepper-Thyme Bacon or Country Sausage Patties
Roasted Potato Hash with Onions & Peppers

TEXAS TWO STEP

Thick Cut French Toast with Berries & Maple Syrup
Scrambled Farm Eggs
Pepper-Thyme Bacon or Country Sausage Patties

TEXAS BENEDICT

Poached Farm Fresh Eggs, Smoked Brisket
Toasted Cornbread, Chipotle Hollandaise
Breakfast Potatoes, Asparagus

ENHANCEMENTS

Buttermilk Pancakes or Challah French Toast
Sliced Strawberries, Butter, Maple Syrup

ENHANCEMENTS

BUILD YOUR OWN OMELET

Diced Ham, Chorizo, Shredded Cheeses,
Mushrooms, Onions, Peppers

BREAKFAST SANDWICHES

Potato, Egg & Cheese
Bacon, Egg & Cheese
Sausage, Egg & Cheese
Croissant or Biscuit

BREAKFAST TACOS

Potato, Egg & Cheese
Bacon, Egg & Cheese
Chorizo, Egg & Cheese
Impossible Meat Substitute, Egg & Cheese

A LA CARTE

Buttermilk Pancakes or Challah French Toast
Sliced Strawberries, Butter, Maple Syrup
Organic Yogurt Parfaits, Pecan Granola, Fresh Fruit

Country Sausage Patties or Pepper-Thyme Bacon,

Sliced Fresh Seasonal Fruit
Fried Chicken Biscuit, Honey Butter
Avocado Toast, Pico de Gallo, Radish Slaw
Whole Fresh Fruit
Steel Cut Oats, Golden Raisins, Brown Sugar & Cinnamon

Cheddar & Chorizo Grits
Hard Boiled Eggs
Power & Protein Bars

THE STATLER BAKE SHOP

WEST, TEXAS MORNING

Jalapeño Cheese Danish
Sausage Link Kolache
Assorted Sweet Danish
Bacon Cheddar Scone

FRENCH COUNTRYSIDE

Kouign-Amann
Pain au Chocolat
Almond, Everything & Butter Croissants
Kolache Variety

TURTLE CREEK BASKET

Assortment of Muffins
Blueberry, Chocolate, Cranberry Orange
White Chocolate Raspberry, Strawberry
Lemon Poppy Seed, Zucchini, Banana Walnut Breads
Carrot Bread, Pan Dolce

A LA CARTE

Homemade Breakfast Bars
Everything Bagels, Cream Cheese
Rice Krispie Treats
Freshly Baked Cookies
Packaged Mixed Nuts, Candy
Packaged Chips, Pretzels, Popcorn

DAILY BREAKS

all pricing based on a (30) minute service period. includes coffee & tea service.

MARKET FRUIT BASKET

Whole Apples & Bananas
Sliced Seasonal Fresh Fruit
Fresh Honey Comb, Toasted Almonds

COOKIES & FLOATS

Choice of two Cookies
Statler Everything, Peanut Butter,
Chocolate Chip, Oatmeal Raisin,
White Chocolate Macadamia,
Red Velvet
Mini Coke & Root Beer Floats

SOUTHERN HOSPITALITY

Buttermilk Cornbread Trio
Toasted with Rosemary Butter
Charred Anaheim Chili Spread with Cotija Cheese
Strawberry & Black Pepper Jam, Citrus Cream

ALL DAY BEVERAGE SERVICE

Up to (8) hours of continuous service.
Statler Blend Coffee, Assortment of Hot Teas
Assorted Soda & Bottled Water

WALK TO THE BOULANGERIE

Nutella Croissant
Our Famous Croissant Dough Stuffed with Velvety Nutella
Apple Cider Turnover
Flaky Pastry filled with Homemade Apple Compote
Raspberry Kouign-Amann
The King of Pastry: Buttery, Rich Dough filled with Raspberry Purée

A LA CARTE

Regular & Decaffeinated Coffee, Hot Tea
Iced Tea with Mint & Lemon
Freshly Squeezed Lemonade
Freshly Squeezed Juices
Assorted Energy Drinks
Assorted Bottled Smoothies
Assorted Bottled Cold Pressed Juices
Assorted Sodas
Bottled Water

LATE TEXAS MORNING

Mini Toasted Brioche, Smoked Brisket, House Made Pickles
Avocado Toast with Guajillo, Lime
Crispy Mini French Toast, Agave, Powdered Sugar

CAFÉ CON CHURROS *

Freshly Made Churros & Cinnamon Sopapillas
Latin Spiced Café con Leche,
Fresh from Statler Coffee Pour Overs

LUNCH BUFFETS

pricing based on (90) minutes of service. all lunches include bread, butter, water, iced tea & coffee.

DALLAS FARMERS MARKET

Local Greens, Citrus, Goat Cheese,
Pumpkin Seed Vinaigrette

Quinoa Grain Salad, Cucumbers, Melted Leeks

Sage & Thyme Chicken Breast,
Roasted Cremini Mushrooms, Artichoke Heart

Smoke Roasted Salmon, Spinach, Citrus Butter

Orzo Risotto, Basil, Pecorino
Today's Market Vegetable

Strawberry Shortcake
Texas Pecan Cake

OAK CLIFF, TX

Texas Caesar, Roasted Corn, Spiced Croutons,
Cotija Cheese, Pico de Gallo, Cilantro Caesar Dressing

Tortilla Soup, Avocado, Shredded Cheeses,
Crispy Tortilla Strips

Build Your Own Tacos:
Beef Brisket & Achiote Rubbed Rotisserie Chicken
Corn & Flour Tortillas
Pico de Gallo, Cotija Cheese, Salsa Roja

Spinach & Mushroom Enchiladas
Refried Black Beans
Arroz Verde

Creamy Pralines
Tres Leches Cake

SANDWICH BOARD

Roasted Butternut Squash, Quinoa & Craisin Salad

Sliced Heirloom Tomato, Cucumber, Red Onion,
Balsamic Vinaigrette

Lemon Pasta Primavera with Seasonal Vegetables

Roasted Turkey Wrap, Toasted Flatbread, Manchego,
Pepper Relish, Avocado Smash

Southwest Chicken Salad, Roasted Green Chili,
Cotija Cheese, Crisp Romaine

Open Faced Grilled Vegetables with Hummus,
Apple Slaw

Roast Beef, Provolone, Stoneground Mustard

House Made Potato Chips
Cookie of the Day

THE UPTOWN

Baby Wedge: Iceberg, Heirloom Cherry Tomato, Crumbled
Blue, Crispy Bacon, Shaved Red Onion, Blue Cheese Vinaigrette

Orecchiette with Rocket Pesto, Sun-Dried Tomato,
Oven Roasted Wild Mushrooms

Grilled Strip Steak, Tomato Chimichurri, Demi-Glace

Roasted Chicken Breast, Caramelized Fennel Jus

Smashed Yukon Gold Potato, Texas Olive Oil, Green Onion
Haricots Verts, Lemon Zest, Pickled Shallot

Miniature Crème Brûlée
Fresh Fruit Tartlet

POMODORO

Heirloom Cherry Tomato, Fresh Bocconcini, Fresh Basil,
Balsamic Vinaigrette

Crisp Romaine, Shaved Parm, Focaccia Croutons,
Caesar Dressing

Penne Beef Bolognese, Pecorino, Whipped Ricotta
Romano Chicken Cutlet
Eggplant Parmesan

Penne Primavera with Marinara
Wood Grilled Broccoli, Lemon Zest

Tiramisu
Biscotti

PLATED LUNCH

all lunches include bread, butter, water, iced tea & coffee.

SALAD

Select one Salad

Baby Spinach & Arugula, Strawberries, Red Onion,
Goat Cheese, Candied Walnuts,
Dijon Balsamic Vinaigrette

Perfect Kale, Garlic Toasted Bread Crumbs,
Shaved Aged Parmesan, Lemon Vinaigrette

Bibb Lettuce, Tear Drop Tomatoes, Crumbled Feta,
Roasted Red & Yellow Beets, Champagne Vinaigrette

ENTRÉE

Select one Entrée

Pan Roasted Salmon
Baby Spinach & Citrus Beurre Blanc
Orzo Risotto with Fresh Basil

Herb Roasted Airline Breast of Chicken
Whipped Russet Potatoes
Sautéed Green Beans with Mushrooms & Crispy Onions

Grilled Petite Filet
Roasted Garlic Baby Potatoes
Griddled Asparagus Spikes

Baby Spinach Stuffed Portobello Mushroom Cap
Roasted Sliced Tomato
Squash Soufflé
Tomato Basil Chutney & Balsamic Glaze

DESSERT

Select one Dessert

Mocha Pecan Cake
Key Lime Tart
Mixed Berry Parfait, Vanilla Whip & Pecan Tuile

ENHANCEMENTS

Tortilla Soup, Avocado, Monterey Jack, Crispy Tortilla Strips
Creamy Tomato Basil Soup

STATLER BOX LUNCH

Choose one Sandwich

Fennel Seed Crusted Turkey Wrap, Grilled Flatbread,
Manchego, Pepper Relish, Avocado Smash

Southwest Chicken Salad, Roasted Green Chili, Cotija Cheese,
Crisp Romaine

Open Faced Grilled Vegetables with Hummus, Apple Slaw

Roast Beef, Provolone, Stoneground Mustard

Choose two Sides

Roasted Butternut Squash, Quinoa & Craisin Salad
Sliced Fresh Fruit
Lemon Pasta Primavera, Seasonal Vegetables
Hummus & Vegetable Crudité

Includes Cookie of the Day & Cutlery Pack

HORS D'OEUVRE

with a (25) piece minimum order each.

COLD

Ahi Tuna Tartare Spoon, Passion Fruit, Cilantro, Scallion
Heirloom Grape Tomato, Bocconcini, Basil Skewer
Deviled Quail Egg, Bacon Jam
Jamon Iberico "Pan con Tomate," Extra Virgin Olive Oil
Shrimp Ceviche Shooter, Jalapeño
Miniature Avocado Toast, Radish & Micro Basil
Country Pork Cheek & Rabbit Pâté, Lingonberry Jam, Lavosh
Falafel, Tomato Jam, Micro Thyme
Gazpacho Shooter: Tomato, Cucumber or Watermelon
Cured Salmon Crostini, Chive Crème Fraîche, Pickled Shallot
Prosciutto Wrapped Asparagus
Goat Cheese Tart, Chive Custard, Oven Dried Tomato
Miniature Lobster Roll, Chive
Green Goddess Deviled Egg
Heirloom Tomato Bruschetta, Micro Basil, Balsamic

HOT

Smoked Brisket Cones, Cheddar Grits, Green Onion
Vegetarian Egg Roll, Sweet Chili Sauce
Southwestern Elote & Pico Fritter, Lime Cilantro Creme
Kaffir Lime Crab Cake, Meyer Lemon Aioli
Bacon Wrapped Jalapeño Chicken Skewer
Pan Fried Vegetable Pot Sticker, Scallion Soy
Miniature Smoked Chicken Tostada, Mango Pico
Prime Rib Crostini, Horseradish Cream
Tempura Popcorn Shrimp, Ponzu, Sweet Chili Soy
Devils on Horseback: Bacon Wrapped Date
Tomato Bisque Shooter, Grilled Cheese Finger
Lobster Mac & Cheese Croquette
Boneless Texas Quail, Apricot Glaze, Sesame Seeds
Pepper Crusted Sirloin Skewer, Chimichurri
Miniature Chicken & Waffle, Black Pepper Maple Gravy
Pork al Pastor Tostada, Avocado Relish

RECEPTION STATIONS

CARVINGS *

Sea Salt Crusted Prime Rib Roast, Shallot-Garlic Jus

Roasted Australian Rack of Lamb, Sumac, Rosemary-Jus

Angus Beef Tenderloin au Poivre
Horseradish Cream, Herbed Mayo
Mini Sourdough Roll

Roasted Farmhouse Turkey Breast
Cherry Compote, Andouille Cornbread Dressing

Smoke Roasted Norwegian Salmon
Fresh Dill Remoulade, Crisp Lavosh

Three Sister Farms Roasted Pork Loin
Smoked Gouda Grits
Tomato Chutney

House Smoked Texas Brisket
Southern Cornbread or Biscuits
Hill Country Barbecue Sauce, Jalapeño,
Pickled Red Onion

STATLER CHEESEBOARD

Imported & Domestic Cheeses
Dried Fruits & Compotes
Local Honey Comb, Roasted Almonds
Grilled Breads & Crackers

CHARCUTERIE BOARD

Chef's Selection of Cured Meats
Thinly Sliced Prosciutto, Spicy Coppa, Salume, Sopressata
Stone Fruit Mostarda, Pickled Vegetables & Olives
Grilled Focaccia

OUR CRUDITÉ STATION

Cauliflower Skewers, Golden Raisin Chutney
Red Pepper Hummus with Baby Carrots, Zucchini
Gorgonzola Dip with Celery, Cherry Tomato

TAMALES

Slow-Braised Beef Brisket & Seasoned Shredded Chicken
Steamed Cheese Tamale
Tortilla Chips & Queso
Salsa Quemada & Tomatillo Salsa

HUMMUS BAR

White Bean, Edamame, Roasted Red Pepper
Babaganoush, Olive Tapenade
Crudité: Baby Carrots, Cucumber, Celery, Bell Pepper
Flatbread Crisps, Lavosh

PASTAS *

Choice of Two
Orecchiette: Lamb Ragout, Tomato, Mint
Farfalle: Pork Bolognese, Basil, Parmesan
Gemelli Cacio e Pepe: Pecorino Romano, Black Pepper
Penne: Grilled Chicken, Pesto

AVOCADOS *

Haas Avocados halves served with
Green Chile Relish, Black Beans, Fresno Chile
Southwest Chicken Salad
Shrimp Ceviche, Cilantro, Red Onion

SALAD ACTION STATION *

Choice of two
Tossed to Order
Baby Frisée, Pancetta, Cherry Tomato,
Hard Boiled Egg, Sherry Vinaigrette

Shredded Spinach, Dried Cherries, Goat Cheese,
Crushed Pecans, Citrus Vinaigrette

Composed
Portobello Mushroom Carpaccio, Baby Mozzarella,
Micro Arugula

Salad Enhancements
Grilled Chicken Breast
Poached Shrimp

OLD SCHOOL SWEETS *

Bananas Foster: Grand Marnier, Brown Sugar, Cinnamon
Cherries Jubilee: Brandy, Orange
French Vanilla Ice Cream

ICE CREAM SUNDAE BAR *

Vanilla & Chocolate Ice Creams
Hot Fudge, Warm Caramel, Fresh Strawberries
Toasted Pecans, Chocolate Shavings, Whipped Cream

DINNER BUFFETS

all dinners include bread, butter, water & coffee service.

TEXAS COOKOUT *

Chopped Romaine, Heirloom Cherry Tomatoes, Cucumbers, Shredded Carrots, Sweet Pepper, Avocado, Cilantro Vinaigrette

Baked Potato Salad with Bacon & Green Onion

Sliced Thick Ribeye Steak, Bourbon Pan Gravy
Smoked "Beer Can" Chicken
Smoked Rope Sausage with Hill Country Barbecue Sauce

Macaroni & Cheese Bake, Herb Crumble
Fresh Green Beans, Texas Sweet Onion
Brown Sugar Baked Beans

Texas Pecan Pie
Strawberry Shortcake

KNOX AVENUE

Frisée & Arugula Salad, Grilled Fennel, Sweet Pepper, Pesto Vinaigrette

French Lentil Salad, Leeks, Toasted Walnuts

Charred Flank Steak, Bordelaise, Parsley Butter
Tea Brined Chicken Breast, Wilted Spinach & Tomato

Saffron Potatoes with Caramelized Onions
Ratatouille, Fennel Seed, Basil

Fresh Fruit Tart
Chocolate Mousse, Sea Salt, Local Olive Oil, Citrus Zest

MEXICAN FIESTA

Local Greens, Cherry Tomatoes, Black Beans, Sweet Peppers, Roasted Pumpkin Seeds, Cilantro Vinaigrette

Market Ceviche, Miniature Tostadas

Corn Tortilla Chips, Queso, Guacamole, Salsa Roja, Salsa Verde

Beef Machaca Enchiladas, Guajillo Chile
Chicken Fajitas, Grilled Onions & Peppers, Flour Tortillas
Steamed Cheese Tamales, Oaxaca Cheese

Spanish Rice
Borracho Beans

Tres Leches Cake
Flan

HILL COUNTRY BARBECUE

Potato Salad, Mustard Seed, Leeks

Apple & Cabbage Cole Slaw, Apple Cider Vinaigrette

Slow Smoked Brisket, Tangy Barbecue Glaze
Black Pepper Smoked Turkey Breast

Fresh Green Beans
Jalapeño Corn Pudding

Buttermilk Pie
Texas Pecan Cake

TASTE OF THE STATLER

WATERPROOF

Shrimp & Scallop Ceviche Shots
Shallot, Blood Orange, Serrano, Cilantro, Crispy Tortilla Chip
California Roll, Spicy Tuna Roll, *wasabi, ginger*

BOURBON & BANTER

Scotch Quail Eggs, *chipotle bourbon glaze*
Bacon Wrapped Shrimp, *smoked tomato remoulade*

Imported & Domestic Cheeses
Chef's Sampling Cured Meats & Salumi
Citrus Marinated Olives
Warm Spiced Nuts

PRIMO'S MX *

Tortilla Chips, Salsa, Guacamole

Beef & Chicken Fajitas
Corn & Flour Tortillas
Pico de Gallo, Sour Cream, Jalapeño

Crispy Whitefish Tacos
Chili Lime Slaw
Pineapple & Avocado Pico

SCOUT *

Cheeseburger Slider, Lettuce, Tomato, Onion, Pickle
Southern Fried Chicken Slider, Duke's Mayo, Sweet Pickle

Loaded Waffle Fries
Shredded Cheddar, Pickled Jalapeño, Onion, Ranch
Frito Pie Bar
TX Chili, Crema, Red Onion, Cheddar Cheese

OVEREASY

Passed Late Night Breakfast Tacos
Bacon, Egg & Cheese
Potato Egg & Cheese
House Made Red & Green Salsa

SOMETHING SWEET

Chef's Assorted Gourmet Miniature Desserts

PLATED DINNER

all dinners include bread, butter, water & coffee service.

SOUP

Pear & Parsnip Soup
Butternut Squash Bisque

ENHANCEMENTS

Mushroom Soup en Croute
Thyme Puff Pastry, Tarragon

Shrimp Bisque, Cognac, Crème Fraîche

SALAD

Select one Salad

Red Wine Poached Pear, Belgian Endive,
Crumbled Blue, Toasted Walnuts
Champagne Vinaigrette

Baby Kale & Pea Tendril, Grape Tomatoes,
Cucumber Moons, Crispy Shiitake & Garlic Chips,
Julienne of Apple Lemon Vinaigrette

Romaine, Cherry Tomatoes, Crumbled Feta,
Kalamata Olives, Shaved Red Onion
Red Wine Oregano Vinaigrette

DESSERT

Select one Dessert

Cinnamon Apple Tart, Warm Caramel Sauce
Chocolate Mousse, Cinnamon, Sea Salt, Fresh Berries
NY Style Cheesecake, Fresh Berries

ENTRÉE

Select one Entrée

Cabernet Braised Short Rib
Garlic Whipped Potatoes, Asparagus & Baby Carrot Bundle

Pan Roasted Halibut
Citrus Beurre Blanc, Sweet Potato Purée, Haricot Vert

Herb Roasted Airline Breast of Chicken
Mushroom Jus, Cauliflower au Gratin, Blistered Grape Tomato
Kale, Lentil & Quinoa

Grilled Kansas City Bone-In Strip
Merlot Reduction, Parmesan Rosemary Potatoes
Grilled Broccolini

Macadamia Crusted Sea Bass
Lemon Beurre Blanc, Basmati Confetti
Asparagus Spike

Layered Seasonal Vegetable Lasagna
Fresh Ricotta
Pomodoro

Peppercorn Crusted Filet of Beef
Bordelaise Sauce, Parsley Butter
Spinach & Potato Gratin
Asparagus

Pistachio Crusted Salmon
Tomato Jam, Basil Couscous
Swiss Chard

HOSTED PACKAGE BARS

price per guest based on duration of service. bartender(s) required.

DIAMOND

Tito's Vodka, Bombay Sapphire Gin, Maker's Mark Bourbon, Johnnie Walker Black Scotch, Casamigos Blanco Tequila, Crown Royal Whiskey, Bacardi Superior Rum

Ferrari-Carano Chardonnay, Sonoma County, CA
Alexander Valley Vineyards Cabernet Sauvignon, Alexander Valley, CA
Chandon Brut Sparkling, California

Four Corners El Chingon, Easy Peasy IPA
Shiner Bock, Dos Equis Lager, TRULY Hard Seltzer
Bud Light, Lone Star, Miller Lite, Michelob Ultra

Assorted Sodas, Juices, Mixers & Fruit
Two Hour Service
Each Additional Hour

GOLD

Smirnoff Vodka, New Amsterdam Gin,
Jim Beam White Label Bourbon, Dewar's Scotch,
Camarena Tequila, Crown Royal Whiskey,
Bacardi Superior Rum

Ely by Callaway Cellars Cabernet Sauvignon,
Paso Robles, CA
Josh Cellars Craftsman's Collection Chardonnay,
Sonoma Coast, CA
Freixenet Carta Nevada Brut Cava, Spain

Four Corners El Chingon, Easy Peasy IPA
Shiner Bock, Dos Equis Lager, TRULY Hard Seltzer
Bud Light, Lone Star, Miller Lite, Michelob Ultra

Assorted Sodas, Juices, Mixers & Fruit
Two Hour Service
Each Additional Hour

COCKTAIL HOUR ENHANCEMENTS

One Hour Service

STAY THERE, WE'LL COME TO YOU!

Sparkling Rosé & Local Craft Beers
Mobile Cart Service

MARGARITA PARTY!

(1) Bartender required for every (50) guests.
Rocks, Spicy, & Pineapple Margaritas Served up Fresh

IT'S A GOOD DAY FOR BOURBON

Minimum (25) guests. (1) Mixologist required for every (50) guests.

Stock the Bar Cart with a Selection of Bourbons
Old Fashioned & Manhattan Offered by Our Mixologist
Knob Creek, Longbranch,
Russell's Reserve 10 Year, Elijah Craig

SILVER

New Amsterdam Vodka, New Amsterdam Gin, Evan Williams Black Label Bourbon, J&B Scotch, Lunazul Blanco Tequila, Seagram's 7 Whiskey, Cruzan Rum

Proverb Wine Varietals
Wycliff Sparkling

Four Corners El Chingon, Easy Peasy IPA
Shiner Bock, Dos Equis Lager, TRULY Hard Seltzer
Bud Light, Lone Star, Miller Lite, Michelob Ultra

Assorted Sodas, Juices, Mixers & Fruit
Two Hour Service
Each Additional Hour

BEER & WINE

Proverb Wine Varietals
Wycliff Sparkling

Four Corners El Chingon, Easy Peasy IPA
Shiner Bock, Dos Equis Lager, TRULY Hard Seltzer
Bud Light, Lone Star, Miller Lite, Michelob Ultra

Assorted Sodas, Juices, Mixers & Fruit
Two Hour Service
Each Additional Hour

HOSTED CONSUMPTION BAR

Hosted to the master account per drink. Bartender(s) required.

Diamond Cocktail
Gold Cocktail
Blue Cocktail
Premium Wine Varietals
House Wine Varietals
Craft & Imported Beer
Domestic Beer
Assorted Soft Drink
Bottled Water

CASH BAR

Charged to the guest per drink. Inclusive of service charge & tax. Bartender(s) & Cashier(s) required.

Diamond Cocktail
Gold Cocktail
Blue Cocktail
Premium Wine Varietals
House Wine Varietals
Craft & Imported Beer
Domestic Beer
Assorted Soft Drink
Bottled Water

CRAFT COCKTAILS

ELDERFLOWER COLLINS

Vodka, Elderflower, Lemon, Soda
Light, slightly floral, refreshing

VANILLA OLD FASHIONED

Bourbon, Sugar Cube, Angostura Bitters,
Vanilla Tincture
Spirit forward, baking spices

CUCUMBER GIMLET

Gin, Velvet Falernum, Lime, Cucumber, Basil
Light & acidic, refreshing

THE HEMINGWAY

Rum, Luxardo Cherry, Grapefruit, Lime
Full flavored, refreshing, tart

SMOKED PALOMA

Tequila, Mezcal, Lime, Grapefruit, Topo Chico
Refreshing, slightly smoky, acidic

BITTER TRUTH

Whiskey, Gran Classico, Sweet Vermouth
Spirit forward, orange essence, bitter

BUBBLES

Pineapple-Infused Elderflower, Champagne,
Angostura Bitters
Effervescent, floral, dry

WILD BERRY SMASH

Bourbon, Apricot, Blackberry, Mint
Fruity, herbaceous, refreshing

GIBSON LOVE

Vodka or Gin, Dry Vermouth, Orange Bitters,
House Made Cocktail Onions
Dry, earthy, clean

PERFECT RITA

Tequila, Agave, Cointreau, Lime
Acidic, refreshing

TEA TIME

Tea-Infused Velvet Falernum, Vodka or Gin, Lemon,
Champagne Foam

MAD HATTER

Vodka, Strawberry, Raspberry, Lemon, Champagne

AMERICANO

Campari, Sweet Vermouth, Soda
Bitter, orange, low-proof

WINE BY THE BOTTLE

CHARDONNAY

A by Acacia Unoaked, Carneros, CA
Landmark Overlook, Sonoma County, CA
Ely by Callaway Cellars, Paso Robles, CA

PINOT GRIGIO

Mezzacorona, Trentino, Italy
Jermann, Italy
Barone Fini, Italy

CHAMPAGNE & SPARKLING

Chandon Brut, California
Chandon Brut Rosé, California
Gruet Brut Rosé, New Mexico

ROSÉ

The Palm by Whispering Angel, Provence, France
Whispering Angel, Provence, France

SAUVIGNON BLANC

Ferrari-Carano Fumé Blanc, North Coast, CA
Oyster Bay, Marlborough, New Zealand

RIESLING

J. Lohr Estates Bay Mist, Monterey County, CA
Famille Hugel, Alsace, France

MALBEC

Terrazas Altos del Plata, Mendoza, Argentina
Terrazas de los Andes Reserva, Mendoza, Argentina

CABERNET SAUVIGNON

Louis Martini, Sonoma, CA

MERLOT

Provenance, Napa Valley, CA
Alexander Valley Vineyards, Alexander Valley, CA

RED BLEND

Skyside, California
Orin Swift Abstract, California

PINOT NOIR

Hahn, Monterey County, CA
Juggernaut, Russian River Valley, CA