



SPECIAL EVENTS & CATERING MENU

WELCOME TO LOVELAND LIVING PLANET AQUARIUM

Our menu has been created and developed to offer a variety of innovative and delicious selections for your event. Incorporating seasonal and sustainable foods, our dishes are designed to both please the palate and be mindful of the environment.

We partner with multiple local purveyors of food, when available, in order to provide the best and highest-quality ingredients for your event. We are also aligned with the Monterey Bay Aquarium Seafood Watch program.

All menus can be personalized for your specific tastes to ensure your event is extraordinary. In addition, if any of your guests have special dietary restrictions, we are delighted to create customized entrées to reflect individual dietary needs.

The Loveland Living Planet Aquarium has a variety of spaces that provide a beautiful backdrop for any occasion. Whether your event is casual or formal, big or small, we will work with you to find the ideal space! Our seasoned event team will take care of every aspect of the event, ensuring that the experience is seamless and unforgettable.

BREAKFAST MENU

Plated | \$18

50 guests maximum | Choice of (1) Option | options include coffee and orange juice

Classic Farmer's Breakfast

Scrambled eggs, thick cut bacon, crispy golden hash browns, toast, fresh fruit

Reef Cinnamon Roll French Toast

Custard dipped cinnamon rolls, candied pecan granola, maple butter, fresh whipped cream, sausage links, fresh fruit

Healthy Start

Two poached eggs over grilled asparagus, fresh tomato slices served with seasoned quinoa, an english muffin, fresh fruit



Buffets | \$24

50 guests minimum | Choice of (1) Option | options includes coffee, juice, fresh fruit platter, assorted Danish, muffins and toast

Continental

Assorted cereal, breakfast breads, pastries, a yogurt parfait station, bagels with cream cheese, assorted jams and flavored whipped butters

Classic Farmer's Breakfast Buffet

Scrambled eggs, thick cut bacon, sausage patties, and crispy hash browns

Healthy Start

Scrambled eggs (whites only upon request), grilled asparagus roasted cherry tomato sauté, seasoned quinoa, yogurt parfait station and english muffins

Southern Comfort

Scrambled eggs, southern fried chicken breast, shaved ham, home fried potatoes, and buttermilk biscuits and sausage gravy

Blue Collar Breakfast

Scrambled eggs, seasoned grilled sirloin steak, thick cut bacon and oven roasted baby red breakfast potatoes with onions, buttermilk biscuits and sausage gravy

BREAKS

Break Selections

50 guests minimum, per selection – based on a 30-minute break

Snack Attack | \$15

Snack mix, kettle chips, pretzel bites, fresh baked cookies, fruit-infused water

Sunrise | \$16

assorted danish and breakfast pastries, sliced fresh fruit, assorted granola bars, whole fruit, juice, coffee

Energy | \$15

Mixed nuts, trail mix, energy bars, whole fruit, juice, coffee

Sweet & Salty | \$15

Cookies, dessert bars, candied mixed nuts, candy bars, chips, assorted snacks, whole fruit, soda, juice, coffee

Fruit & Cheese Break | \$18

Assorted cheeses with grapes & fresh berries, gourmet crackers, crostini & flat breads, whole fruit and fruit-infused water

LUNCH BUFFETS

Wasatch Deli | \$25

Loaded Potato Salad

Bacon, sour cream, green onions, cheddar

Superfood Coleslaw

Kale, brussels, cabbage, mustard dressing

Boar's Head Deli Meats

Shaved ham, roast beef and turkey breast

Assorted Sliced Cheeses

Cheddar, swiss, muenster

Traditional Toppings

*Leaf lettuce, tomatoes, shaved red onion
Mayonnaise, mustard, chipotle mayo*

Sour Dough & Whole Grain Seeded Breads

House-made Kettle Chips

Assorted Fresh Baked Cookies

Taste of Mexico | \$28

Chop-Chop Salad

Romaine, 3 beans, tomatoes, white cheddar, monterey jack, ancho lime dressing, crispy tortilla threads

Esquites

Charred corn, cotija cheese, cilantro, scallions, lime-, jalapeno

De La Parilla

Grilled carne asada and tequila lime chicken

Frijoles Borrachos

Pinto beans, local amber ale, bacon, onions, tomatoes and spices

Flour Tortillas

Toppings

Pickled onions, salsa tatemada, grated cabbage, cotija cheese, radish

Tres Leches Cupcakes

LUNCH BUFFETS

Plate Lunch | \$30

Hawaiian Mac Salad

Sweet Cucumber Salad

Shoyu sauce, ginger, garlic, sesame

Stir-fried Vegetables

Yakisoba Noodles

Sticky Rice

Kalua Pig

Smoked and slow roasted pork, Hawaiian sea salt, braised cabbage

Island BBQ Chicken Thighs

Sweet soy-pineapple marinade

Mini Haupia Tartlets

Sweet coconut custard, whipped cream, toasted coconut chips

Tailgate | \$28

Cobb Salad

Romaine lettuce, blue cheese, tomato, egg, black olive, bacon

Mustard Potato Salad

Flavored Kettle Chips

From the Grill

Burgers & beer brats or beef franks

Cheddar Potato Casserole

Utah's classic

Toppings and Condiments

*Lettuce, tomatoes, shaved red onion
Mayonnaise, mustard, chipotle mayo*

Triple Chocolate Brownies

Ghirardelli chocolate

BOXED LUNCH MENU

Standard Box | \$18

Chicken Salad Croissant

Shredded chicken breast, cubed smoked gouda cheese, grapes, celery and cashews on a croissant roll

Caprese Ciabatta

Fresh sliced mozzarella, tomatoes, baby spinach, basil, pickled red onions, with white balsamic basil aioli and a ciabatta roll

Harvest Salad

Sweet spring mix, dried apples, red onions, shredded carrots, dried cranberries, candied pecans, gorgonzola cheese and maple mustard vinaigrette

add chicken \$3

Turkey Bacon Club

Turkey, bacon, red leaf lettuce, tomatoes, red onions with avocado aioli on grilled peasant bread

Ham and Swiss

Shaved applewood smoked ham, swiss cheese, and pickles with dijon mayonnaise on a french baguette

Executive Box | \$22

Grilled Steak Wrap

Flank steak, chimichurri aioli, pickled red onion, tomato, shredded lettuce, Oaxaca cheese, spinach wrap

Korean Pork Tenderloin Baguette

Glazed and roasted pork tenderloin, red cabbage slaw, crunchy roll

Grilled Salmon Cobb Salad

salmon, romaine lettuce, blue cheese, tomato, egg, black olive, bacon

Charcuterie and Cheese

Chef selected cured meats and cheeses, grapes, seasoned hazelnuts and almonds, mustard, marinated olives, focaccia crostini

Choice of two sandwiches, for additional selections add \$5 per person.

includes kettle chips, cookie, fresh fruit, bottled water, and all the necessary condiments

HORS D'OEUVRES

Hand-passed or displayed, priced per piece, minimum of 25 pieces of each selection

Vegetarian

Prickly Pear-Goat Cheese Tartlet |\$5

Pistachio and red onion marmalade

Boursin-Stuffed Cherry Tomato |\$5

Micro-basil

Gruyere and Onion Tartlet |\$5

Leek fondue

Eggplant and Red Pepper Crisp |\$5

Avocado crema, tortilla crisp

Citrus Hummus |\$5

Pita crisp, zaatar, roasted tomato



Poultry

Sesame Chicken Salad Cone | \$6

Pineapple sesame dressing, wonton cone

Teriyaki Chicken Thigh | \$6

Crispy rice, green onion-pineapple relish

Duck Confit Blue Corn Pancake|\$7

BBQ duck confit, red pepper emulsion

Buffalo Chicken Tortilla Crisp |\$6

Whipped bleu cheese

Chile Lime Braised Chicken Tostadita |\$6

Slaw, aji amarillo aioli, pico, blue corn tortilla

Beef & Pork

Beef Tartare|\$7

Mustard cream, traditional flavors, parmesan crisp

Seared Filet Mignon |\$7

Red onion marmalade, creamy mascarpone, focaccia

Ginger Lemongrass Pork Skewer|\$6

Scallion pesto

Pork Dumpling|\$6

Spicy garlic chili crisp oil

Quesabirria Taquito|\$6

Shredded beef, cilantro, onions, Oaxaca cheese

Seafood

Tajin-Lime Shrimp Quesadilla | \$7

Candied pineapple-jalapeno relish, Oaxaca cheese

Sesame Seared Tuna |\$8

Wasabi caviar, wonton crisp

Miso Black Cod Skewer|\$8

Candied shitake mushroom relish

Crab Stuffed Mushroom | \$7

Red pepper emulsion

Coconut-Breaded Crispy Shrimp |\$7

Orange horseradish marmalade



RECEPTION DISPLAYS

All pricing per person, reflective of 15 hours of service, minimum of 50 guests

Charcuterie Platter | \$27

Chef selected cured meats & pate, assorted international and domestic cheeses, grapes, seasoned hazelnuts and almonds, local honey, mustards & house made pickles

Antipasto Display | \$21

Marinated and grilled squash, olives, roasted peppers & artichoke hearts, focaccia and crispy breadsticks

Enhancement to Antipasto Display: chef selected cured meats & cheeses +\$6 per person



Greens from the Garden Display | \$20

Assorted greens, heirloom carrot, shaved red onion, house-baked croutons, cucumber, hard-boiled egg, candied nuts, roasted beets, heirloom cherry tomatoes, dried fruit, local cheese, served with choice of two dressings; buttermilk ranch, green goddess dressing, balsamic vinaigrette or grainy mustard dressing

Sushi and Sashimi Display | Market Price

Assorted selection of fresh sushi and sashimi with wasabi, pickled ginger, and soy sauce

Smashed Avocado Station | \$18

Chili and lime-spiced tortilla chips, red onion, tomato, jalapeño, cilantro, fresh lime, pomegranate seeds and pepitas

*Enhancements to Smashed Avocado Station: Jumbo lump crab | + Market price per person
Chilled, pulled adobo chicken | + \$4 per person*



Seafood Display | Market Price

Chef's selection of seasonal oysters and shellfish

Meze Display | \$21

Hummus and tabbouleh, served with pita and focaccia; Marinated olives, dried fruit

Carved Fruit Display | \$20

Seasonal fruit, strawberry yogurt fluff dipping sauce

Chips and Dips | \$20

Spinach dip with pita bread, smoked onion dip with house chips, salsa tatemada and tortilla chips

CHEF ATTENDED STATIONS

Choice of two selections | \$25

Hibachi Station

BBQ Shrimp

Apricot jalapeño barbecue glaze

Chili-Rubbed Steak

Chimichurri sauce

Seasonal Vegetable Sate

Soy caramel

Tequila-Lime Salmon

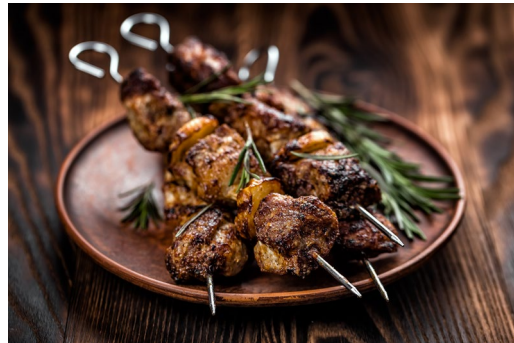
Cilantro poblano crema

Porcini-Dusted Chicken Thigh

Truffle and Parmesan fondue

Ginger Lemongrass Pork

Scallion pesto



Choice of two selections | \$22

Pasta Station*

Cavatappi Pomodoro

Linguica sausage, extra virgin olive oil, parmesan, basil, crushed tomatoes

Linguine and Seasonal Clams +\$3

Steamed clams, garlic white wine butter sauce, chive

Orecchiette Truffle

Cremeni mushroom, broccolini, truffle-Parmesan cream

Short Rib and Cheese Tortellini +\$3

Natural jus, basil pesto, shaved Parmesan

*Includes garlic, red pepper flakes, parmesan cheese

Add fresh parmesan garlic bread knots +\$3 per person



RECEPTION STATIONS

Choice of two selections, one of each per person |\$21

Slider Station

Searred Beef Sliders <i>Utah cheddar, bacon jam, garlic aioli</i>	Adobo Glazed Seasonal Fish <i>Sweet peppers and onions, spiced aioli</i>
Crispy Chicken Sando <i>Pickles, ranch aioli, iceberg</i>	Blue Corn Crab Cake <i>Arugula, spicy aioli, pickled red onion</i>

Includes appropriate condiments and assorted flavored fresh kettle chips.

Enhancements to Slider Station: french fries, served in individual cups \$5 per person

Self-serve or chef-attended (\$165 charge for each chef attendant per 50 guests).



Includes assorted rolls

Carving Station*

Rosemary Roasted Pork Loin |\$350
(Serves 25 people per)
Spiced apple chutney, pomegranate molasses-mustard sauce

Herb-Crusted Prime Rib |\$425
(Serves 30 people per)
Au jus, horseradish, and creamy horseradish sauce

Brined and Smoked Turkey Breast| \$350
(serves 25 people per)
Apricot glazed, bacon jam

Smoked Beef Brisket| \$395
(Serves 25 people per)
Assorted BBQ sauces, dill pickles, onions

*Chef-attended required (\$165 charge for each chef attendant)
Not available a la carte



RECEPTION STATIONS

Choice of two tacos, one of each per person | \$18

Hand-Crafted Street Tacos

Quesabirria Tacos

Cheesy griddle tacos, shredded beef, cilantro and onions

Pork Al Pastor

Pineapple and cilantro relish, cabbage

Tequila-Lime Mahi Mahi

Cilantro chipotle slaw, salsa tatemada

Braised Pork Carnitas

Ancho chile jam, cabbage, queso fresco, pickled red onion

Build your own or chef-attended (\$165 charge for each chef attendant, per 50 guests).



Choice of one table per 50 guests | \$15

Dessert Stations

Italian Table

Mini cannoli, Tiramisu bites, Italian Wedding Cookies

Southwestern Table

Dulce de Leche Apple Cobbler, Tequila-Lime Tartlet, Mexican Chocolate Crème Brûlée

Donuts and Milk Table

*Assorted Lehi Bakery donuts
Flavored Milk: Strawberry, chocolate, and vanilla*

FUN Classics Table

Chef selected assortment of classic cupcakes, cookies and whoopie pies with a twist

Cakes and Pies Table

Chef selected assortment of cakes and pies

Enhancement to Dessert Stations | +\$6

Caribou Coffee Bar



STROLLING SMALL PLATES

Our chefs craft amazing two- or three- bite small plates right in front of you.

All pricing is per person, reflective of 1.5 hours of service, with a minimum of 50 guests.

Additional Chef-attendant: \$165 per 50 people

Salads

Beet Carpaccio |\$5

Local greens, confit tomatoes, local goat cheese, and walnut vinaigrette

Italian Chopped Salad |\$6

Salami, spicy coppa, provolone, pepperoncini, olive, heirloom tomato, cucumber, pickled red onion, roasted red pepper, parmesan herb breadcrumbs, oregano vinaigrette

Mini Albacore Tuna Nicoise |\$8

Local baby lettuce, heirloom cherry tomato, pickled french green beans, poached egg, olives, fingerling potato, sherry vinaigrette

Vegetarian

Roasted Cauliflower Steak | \$7

Hummus tahina, peppadew pepper romesco, fried chickpeas, micro cilantro

Butternut Squash Ravioli |\$7

Shaved local squash, parmesan, porcini mushroom relish, sage brown butter

Seafood

Seared Scallop |\$10

Truffle risotto, pumpkin seed granola, bacon agrodolce

Blue Corn Crab Cake | MP

Fennel salad, smoked carrot vinaigrette, cilantro poblano pesto

Pan-Seared Black Cod | \$10

Warm couscous and herb salad, kale, lemon-basil butter sauce

Seared Salmon | \$10

Caramelized local vegetables, pistachio pistou, fregola with basil and lemon

Beef

Grilled Flank Steak | \$9

Garlic roasted fingerling potatoes, pickled red onion, chimichurri

Braised Short Rib |\$10

Natural jus, potato gratin, local baby vegetables

Smoked Beef Brisket |\$10

Yukon potato purée, buttermilk onion strings, cowboy butter, local baby vegetables

Beef Striploin |\$11

Garlic potato purée, bacon jam, brown butter hollandaise, grilled asparagus



Poultry

Smoked Duck Breast ‘Pastrami’ |\$9

Apple arugula salad, pickled red onion, rye toast, mustard vinaigrette

Ancho-Glazed Barbecue Chicken Breast |\$7

Cheddar cheese grits, ancho BBQ sauce, fried onion straws

Korean BBQ Chicken |\$8

Fried rice, sesame snap peas, pickled shimeji mushroom, mint and cilantro

Pork

Braised Pork Cheek |\$8

Utah cheddar polenta, maple mustard reduction, fried brussels sprouts

Pork Tenderloin |\$9

Cannellini bean, tomato and fennel ragu, kale, pancetta brodo, crispy leaks

DINNER BUFFETS

The Reef | \$65

Local Greens

Cherry tomato, red onion, cucumber, carrots, buttermilk dressing

Orecchiette Pasta Salad

Smoked ham, Utah cheddar, sweet bell peppers, tomatoes, creamy mustard dressing

Glazed Carrots

Herb vinaigrette, brown butter breadcrumbs, smoked yogurt

Fingerling Potato Hash

Bacon, onions

Mustard Barbecued Chicken

Crispy leeks

Barrel Cut New York Strips

Cowboy butter

Seasonal Fruit Cobbler

Napa Valley | \$75

Farm Greens

Arugula, frisée, citrus, fennel pollen, cabernet vinaigrette

Seasonal Bisque

Chef selected garnish
Ask for seasonal selection

Market Fish

Thyme, butter, verjus

Braised Short Rib

Natural jus, smoky bacon-sherry vinegar caramel

Roasted Brussels Sprouts

Pearl onions, mustard dressing

Robuchon Potatoes

Yukon gold potatoes, butter

Pear Clafoutis

Tuscan Sun | \$65

Chopped Salad

Salami, spicy coppa, provolone, pepperoncini, olive, heirloom tomato, cucumber, pickled red onion, roasted red pepper, parmesan herb breadcrumbs, oregano vinaigrette

Cherry Tomato and Mozzarella Salad

Olive oil, aged balsamic, fresh cracked black pepper, basil, smoked sea salt

Truffled Gemelli Pasta

Cremini mushroom, broccolini, truffle-parmesan cream

Chicken Saltimbocca

Prosciutto and sage-wrapped chicken topped with provolone, jus

Seared Striped Bass

Lemon caper butter sauce

Tiramisu

Southwest | \$70

Chili and Lime Spiced Tortilla Chips

Salsa Tatemada

Chop-Chop Salad

Shredded romaine, 3 bean blend, tomatoes, white cheddar and Monterey jack cheeses, ancho lime dressing, crispy tortilla threads

Roasted Asparagus & Mushroom

Toasted pecans, blue cheese, red chile-mustard vinaigrette

Cilantro Lime Rice

Spice Crusted Striploin

House steak sauce

Agave Glazed Salmon

Black bean sauce, jalapeno crema

Two-Tone Cornbread

Chili-lime honey butter

Chilled Horchata Rice Pudding

Includes artisan rolls with butter, water, lemonade, hot tea, and Caribou Coffee.

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3-COURSE PLATED DINNERS

Includes artisan rolls with butter, first course selection, entrée selections, dessert selection, water, lemonade, hot tea, and Caribou Coffee.

Choice of one vegetarian option and two non-vegetarian options entrées

For additional entrée choices, add \$5 per person.

First Course

Whipped Feta and Apples

Roasted cauliflower, pomegranate, pistachio, pickled sumac onions, mint and fennel

Caesar Salad

Baby gem lettuce, focaccia croutons, grated reggiano, Caesar dressing

Beets and Greens

Local greens, beet 'carpaccio', confit tomatoes, goat cheese, walnut vinaigrette, fennel pollen, minus 8 vinegar

Harvest Salad

Local farm greens, roasted squash, tepary beans, local goat cheese, sherry vinaigrette



Brussels Sprouts Salad

Frisée, shaved pears, red onion, crispy pancetta, parmesan, lemon yogurt vinaigrette

Baby Iceberg Wedge Salad

Everything bagel seasoning, bacon, tomato, bleu cheese, buttermilk dressing

Enhancements

Enhance your first course (salad course) or add a fourth course with any of the below signature creations:

Mini Tuna Nicoise | + \$6/\$12

Tuna, baby lettuce, heirloom cherry tomato, pickled French green beans, fried quail egg, EVOO, poached fingerling potatoes, sherry vinaigrette

Blue Corn Crab Cake | +Market Price

Fennel and micro green salad, carrot and smoked yogurt puree, piquillo pepper vinaigrette

Shrimp Ceviche | + \$4/\$8

Brunoise vegetables, micro cilantro, aji Amarillo-mango dressing

Smoked Duck Breast 'Pastrami' | + \$7/\$13

Apple and arugula salad, pickled red onion, duck fat rye croutons, grainy mustard vinaigrette

Yukon Gold Potato Gnocchi | + \$4/\$8

braised oxtail, seasonal vegetables, reggiano cream



3-COURSE PLATED DINNERS

Entrées

Beef Striploin |\$55

Garlic potato purée, bacon jam, brown butter hollandaise, grilled asparagus

Pan-Seared Black Cod |\$52

Warm couscous and herb salad, kale, lemon-basil butter sauce

Roasted Skin on Chicken Breast |\$50

Roasted sweet potato, honey and banana purée, rosemary streusel, Cabernet demi-glace

Bacon-Wrapped Filet|\$65

Asparagus risotto, local baby vegetables, grana padano, tomato jam

Roasted Cauliflower Steak | \$50

Hummus tahina, peppadew pepper romesco, fried chickpeas, micro cilantro

Seared Salmon|\$50

Creamy green chile rice, heirloom tomato-corn salad, local vegetables, citrus achiote vinaigrette

Sirloin Steak | \$55

Ancho chile jam, fingerling potatoes, lime-charred creamed corn, pickled red onion



Braised Beef Short Rib |\$55

Risotto, natural jus, smoky bacon-sherry vinegar caramel , seasonal baby vegetables

Achiote Pork Tenderloin |\$50

Sweet potato-apple gratin, pumpkin seed mole, local baby vegetables

Herbed Breast of Chicken |\$50

Gorgonzola polenta, oven-dried tomato and olive tapenade, garlicky kale

Butternut Squash Ravioli |\$50

Shaved squash, parmesan, porcini mushroom relish, sage brown butter

Dessert

Seasonal Fruit Clafouti

Spiced sabayon

Toll House Chocolate Chip Tartlet

Chocolate sauce

Flourless Chocolate Truffle Cake

Marshmallow meringue

Carrot Cake

Cream cheese mousse, pineapple coulis, spiced gingerbread crumbs

Cinnamon Bun Bread Pudding

Brown sugar anglaise

Rocky Road Mousse

Biscotti crust, caramel popcorn, luxardo cherry



BAR SERVICES

\$350 per bar set up fee includes 1 bartender, waived with \$1,000 in sales per bar

Hosted or Cash Bar

Call Liquor | \$10

Premium Liquor | \$11

Luxury Liquor | \$12

Domestic Beer | \$8

Premium/Craft Beer | \$9

House Wine by the Glass | \$7

Bottled Still Water | \$4

Bottled Sparkling Water | \$4

Coca-Cola Soft Drinks | \$3

Assorted Juices | \$3

Wine by the Bottle

options in "Wine Selections"

(1) Bartender required per 75 guests

Each additional bartender: \$200 (4 hours)

LIQUOR SELECTIONS

All bars include compostable plastic ware.

Standard Liquor

Svedka Vodka

Don Q Crystal Rum

Beefeaters Gin

Dewar's White Label

Jim Beam Black Bourbon

Seagram's 7 Whiskey

Sauza Gold Tequila

Korbel Brandy

Premium Liquor

Tito's Vodka

Bacardi Superior Rum

Captains Morgan Original Spiced Rum

Tanqueray Gin

Johnnie Walker Red Label Scotch

Makers Mark Bourbon

Seagram's VO Whiskey

1800 Silver Tequila

Courvoisier VS Brandy

Luxury/Top Shelf Liquor

Grey Goose Vodka

Oceans Vodka

Bacardi Superior Rum

Sailor Jerry Spiced Rum

Hendricks Gin

Johnny Walker Black Label Scotch

Crown Royal Whiskey

Jack Daniels Whiskey

Knob Creek Bourbon

Patron Silver Tequila

Hennessy Privilege VSOP Brandy

Bar menus subject to change and availability

BEER SELECTIONS

All bars include compostable plastic ware.

Domestic

Budweiser
Bud Light
Coors Lite
O'Doul's (N/A) (12oz)
Michelob Ultra
Miller Lite

Premium/Import

Blue Moon
Sierra Nevada Pale Ale
Stella Artois
Corona
Heineken
Dos XX Lager

Utah Breweries

Squatters Craft Beer
Bohemian Brewery
Epic Brewing Company
Moab Brewery
Red Rock Brewing Company
Uinta Brewing Company
Wasatch Brewery

**Subject to change*



WINE SELECTIONS

All bars include compostable plastic ware.

House Wine

Chardonnay or Cabernet Sauvignon | \$30

Bubbles

Prosecco, Cupcake, Italy | \$45

Sparkling Brut, Opera Prima, Spain | \$23

Whites

Riesling, Chateau Ste. Michelle,
Columbia Valley, Washington | \$31

Pinot Grigio, A to Z, Oregon | \$43

White Blend, Provisioner, Arizona | \$29

White Blend, Franciscan Equilibrium,
Napa Valley, California | \$59

Rose, Provisioner, Arizona | \$29

Moscato D'Asti, Ruffino, Italy | \$39

Sauvignon Blanc, Kim Crawford,
Marlborough, New Zealand | \$55



Sauvignon Blanc, Tangent,
California | \$33

Chardonnay, Butter, JaM Cellars,
California | \$41

Chardonnay, Cakebread Cellars, Napa,
California | \$89

Chardonnay, Mer Soleil Oaked, Santa
Barbara, California | \$51

WINE SELECTIONS

All bars include compostable plastic ware.

Reds

Pinot Noir, J Lohr Falcon's Perch,
California | \$43

Pinot Noir, Angeline, California | \$35

Pinot Noir, Planet Oregon, Oregon | \$51

Malbec Pascula Toso, Mendoza | \$31

Syrah, Francis Coppola Su Yuen,
California | \$39

Red Blend, Dos Cabezas, Arizona | \$43

Red Blend, Bogle Essential Red,
California | \$33



Merlot, Emmolo, Napa Valley,
California | \$57

Merlot, Charles Smith Velvet Devil,
Washington | \$31

Merlot, Francis Coppola, California | \$47

Cabernet Sauvignon, Cannonball,
California | \$41

Cabernet Sauvignon, Dry Creek,
California | \$63

Cabernet Sauvignon, Franciscan,
Oakville, California | \$85

Cabernet Sauvignon, Jordan, Alexander
Valley, California | \$157

Zinfandel, Ravenswood, "Old Vine",
Napa Valley, California | \$55

Zinfandel, 7 Deadly Sins, Lodi,
California | \$33

CRAFT COCKTAILS

All bars include compostable plastic ware.

Craft Cocktails

\$450 per 30 Craft Cocktails

Caribbean Dream

*Hangar One Kaffir Lime Vodka, Velvet
Falernum, Lime Juice, Kiwi, Mint Leaves*

Tidewaters

*Hendricks Gin, Dolin Blanc, Lime Juice,
Pineapple, Cilantro Leaves*

The Spicy Tuna

*Sailor Jerry Rum, Ancho Reyes, Lime
Juice, Pineapple*

The Barracuda

*1800 Silver Tequila, Dolin Blanc,
Cucumber Juice, Lime Juice, Ginger*

The Shoreline Sour

*Virginia Black Whiskey, Elderflower,
Lemon Juice, Strawberry*

Minimum 30 cocktails of 1 variety.



Bar menus subject to change and availability

CATERING POLICIES

Service Charge & Sales Tax

22% service charge and current state sales tax added to all menu items

F&B Minimums

We require a minimum purchase for food and beverage on all bookings (does not include service charge or taxes)

Guest Guarantee

We require final guarantee of guest count at least 14 days prior to event date. We will prepare food and beverage for the guest guarantee +5% (not to exceed 25 persons)

Service Times

Our pricing is based on the following food service times:

One hour buffet service - One- and 1/2-hour reception style - Events lasting more than four hours will require an additional \$35 per hour per server/bartender

Menu Tasting

\$350 tasting fee includes two guests; additional guest are \$50 per person. Tasting selections are limited to 2 salads, 3 appetizers, 3 entrees. Fee will be credited back in the event of a booking. Alcohol not included.

Cake Cutting

There is a \$125 cake cutting fee. We do not provide cake boxes.

Removal of Food & Beverage

We do not permit the removal of any remaining/leftover food and/or beverage items after your event.

Alcohol Service

We support and comply with the responsible service of alcoholic beverages. In compliance with state and local laws we prohibit the service, possession and/or consumption of alcoholic beverages by minors, as well as individuals we deem as intoxicated. We reserve the right to discontinue alcohol service at our discretion at anytime.

Outside Food & Beverage

We do not permit any outside food or beverage (including alcohol) to be brought on to premises for your event, other than wedding cake with prior approval.

Forms of Payment Accepted

Visa, MasterCard, American Express or check (no personal checks). We do not accept cash.

Deposit

A deposit of 50% of estimated final invoice is due upon booking. Deposits must be made by credit card. We do not accept cash or checks.

Final Payment

Final payment is due no later than 14 days prior to event date. Final payment will be based on guaranteed guest count. Payment must be made by credit card. We require a credit card on file and authorization for additional charges incurred on the actual event date.

Pricing

All prices are subject to change and cannot be guaranteed earlier than six months prior to the event.

Menu Items

All menu items are subject to change based on availability however our Chef will provide a suitable substitute.