



PRIVATE EVENTS & CATERING



GIVE YOUR GUESTS THE BEST

From private events in an elegant atmosphere, to offsite catering for your meeting or celebration - you can sit back, relax, and enjoy unforgettable celebrations with Ruth's Chris.





BANQUET ROOMS



THE PLAYER'S TABLE

The Player's Table can accommodate groups of up to 14 guests. The semi-private table is located along our upstairs balcony, providing a unique view of our beautiful restaurant. The Player's Table is perfect for business meetings, as well as any celebration. Additionally, curtains can be pulled around the table to provide a more intimate dining experience.

THE BOARD ROOM

The Board Room accommodates up to 18 guests for seated events. Audio visual needs can be met using our LCD projector and 72" drop down screen. Hardwire and wireless internet capabilities are available. This room is great for entertaining clients, business meetings, and social events.



THE UNIVERSITY ROOM

The University Room accommodates up to 40 guests for seated events. Audio visual needs will be met through our wall mounted 55" LCD tv. Hardwire and wireless internet capabilities are available.



THE UNIVERSITY & GOVERNOR'S ROOM

Our University and Governor's Rooms can be combined to accommodate groups of up to 85 guests.



THE GOVERNOR'S ROOM

Like our University Room, The Governor's Room accommodates 40 guests for seated events. In addition to a 55" wall mounted LCD tv, audio visual needs can also be met using out ceiling mounted projector and 72" drop down screen. Hardwire & wireless internet capabilities are available.



BRUNCH MENU

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Not all menu items are available for all party sizes; please speak with your sales manager to confirm availability. Please add applicable sales tax and administration charge. Gratuity is not included.

*Items are served raw, or undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.



THE SIZZLE MENU

\$40 PER PERSON

The signature sizzle is a staple at every Ruth's Chris Steak House. Savor this brunch buffet with choices everyone will love.

Buffet

(Host select four)

FRESH FRUIT
DANISHES
MUFFINS
CROISSANTS
BUTTER MILK BISCUITS
BISCUITS & GRAVY
BAGELS & CREAM CHEESE
PANCAKES
SCRAMBLED EGGS
LYONNAISE POTATOES
HAM
CRISPY BACON
SAUSAGE LINKS (TURKEY OR PORK)

(Host select one)

4 OZ. PETITE FILETS (COOKED MEDIUM)
CRAB CAKES (2 PER GUEST)
BAGELS & SMOKED SALMON

Beverages

HOT COFFEE & HOT TEA
ASSORTED JUICES

CHECKOUT OUR CRAVEABLE DISPLAYS FOR YOUR PRIVATE BRUNCH EVENT / ADD BOTTOMLESS MIMOSAS & BLOODY MARYS



LUNCH MENUS

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Not all menu items are available for all party sizes; please speak with your sales manager to confirm availability. Please add applicable sales tax and administration charge. Gratuity is not included.

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THE FRENCH QUARTER

\$35 PER PERSON

Often called the Crown Jewel of New Orleans, the French Quarter is one of New Orleans most historic neighborhoods. A lunch menu including favorites from our Sizzle, Swizzle & Swirl menu.

Entrée Choices

*(Host select three of the following, guest choice of one.
Served with a choice of hand-cut french fries (370 cal),
steak house salad (25 cal - calorie count does not include dressing), or soup)*

STEAK SANDWICH* 910 cal
sliced filet on garlic bread, prepared with béarnaise sauce,
served with lettuce, tomato & onion

RUTH'S PRIME BURGER 870 cal
Ruth's special grind on a brioche bun with lettuce,
tomato, onion, and swiss cheese

SEARED AHI TUNA SALAD* 710 cal
fresh field greens, red onions, crunchy vegetables,
slices of seared ahi-tuna, honey thai sauce

CAESAR SALAD* WITH GRILLED CHICKEN 940 cal OR JUMBO SHRIMP 600 cal
fresh romaine hearts, romano cheese, creamy caesar dressing,
shaved parmesan & fresh ground black pepper

Dessert

(Includes coffee or hot tea)

CLASSIC CHEESECAKE 320 cal



THE MARDI GRAS

\$55 PER PERSON

Mardi Gras is a holiday celebrated in New Orleans all about music, parades, picnics, floats and excitement. This menu is a lunch that's worth celebrating.

Starters

(Host select one)

L- STEAK HOUSE SALAD 50 cal
(calorie count does not include dressing)

L- CAESAR SALAD* 500 cal

Entrée Choices

(Guest choice of one of the following)

6 OZ PETITE FILET* 260 cal
tender corn-fed midwestern beef

SPICY SALMON & CRISPY SHRIMP 710 cal
seared salmon with crispy salt & pepper shrimp,
spicy honey thai sauce, broiled option available

STUFFED CHICKEN BREAST 720 cal
oven roasted free-range double chicken breast,
garlic herb cheese, lemon butter

Accompaniments

(Host choose two, to be served family style)

L- GARLIC MASHED POTATOES 440 cal

L- FRESH STEAMED BROCCOLI 80 cal

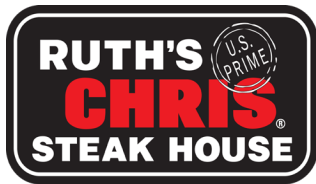
L- CREAMED SPINACH 440 cal

Dessert

(Host select one, includes coffee or hot tea)

CLASSIC CHEESECAKE 320 cal

CHOCOLATE SIN CAKE 600 cal



DINNER MENUS

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Not all menu items are available for all party sizes; please speak with your sales manager to confirm availability. Please add applicable sales tax and administration charge. Gratuity is not included.
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THE YOUTH MENU

\$35 PER PERSON

Enjoy a Buffet with choices kids will love, a Build Your Own Sundae Bar, and Beverages at a price worth celebrating. Available for youth 16 and under.

Buffet Choices

(Host select four)

MINI SLIDER BURGERS*

CHICKEN FILETS WITH DIPPING SAUCE*

PENNE PASTA WITH MARINARA OR ALFREDO SAUCE

BAKED MACARONI & CHEESE

GARLIC MASHED POTATOES

FRENCH FRIES

CAESAR SALAD

Build Your Own Sundae Bar

CHOCOLATE & VANILLA ICE CREAM

HOT FUDGE & CARAMEL SAUCE

SPRINKLES

STRAWBERRIES

WHIPPED CREAM

MARASCHINO CHERRIES

Beverages

(Host select two)

ASSORTED REGULAR & DIET SOFT DRINKS

LEMONADE

SHIRLEY TEMPLES



THE HAPPY JACK

\$75 PER PERSON

Happy Jack, Louisiana:
the birthplace of Ruth Fertel,
our founder. This menu is a perfect
introduction to the uncompromising
way Ruth did things.

Starters

(Host select one)

STEAK HOUSE SALAD 50 cal
(calorie count does not include dressing)

CAESAR SALAD* 500 cal

Entrée Choices

(Host select three of the following, guest choice of one)

PETITE FILET* 340 cal

tender corn-fed midwestern beef, 8 oz

STUFFED CHICKEN BREAST 720 cal

oven roasted free-range double chicken breast,
garlic herb cheese, lemon butter

SPICY SALMON & CRISPY SHRIMP 710 cal

seared salmon with crispy salt & pepper shrimp,
spicy honey thai sauce, broiled option available

DOUBLE PORK CHOP* 800 cal

premium reserve, 18 oz pork chop that is flavorful and juicy

MARKET VEGETABLE LINGUINE 670 cal

Accompaniments

(Host select two, to be served family style)

CREAMED SPINACH 440 cal

GARLIC MASHED POTATOES 440 cal

FRESH STEAMED BROCCOLI 80 cal

Dessert

(Host select one, includes coffee or hot tea)

CLASSIC CHEESECAKE 320 cal

CHOCOLATE SIN CAKE 600 cal



THE 1965

\$85 PER PERSON

The year Ruth, our founder, took a big gamble. She mortgaged her home and bought the popular Chris' Steak House. Experience a menu that celebrates the best of Ruth's classic dishes - the ones that started it all.

Plated Appetizer

(Host select one to be served family style)

SPICY SHRIMP 440 cal

SEARED AHI-TUNA* 130 cal

TOMATO & MOZZARELLA CAPRESE SKEWERS 360 cal

Starters

(Host select one)

STEAK HOUSE SALAD 50 cal

(calorie count does not include dressing)

CAESAR SALAD* 500 cal

Entrée Choices

(Host select three of the following, guest choice of one)

PETITE FILET* 340 cal

tender corn-fed midwestern beef, 8 oz

SPICY SALMON & CRISPY SHRIMP 710 cal

seared salmon with crispy salt & pepper shrimp,
spicy honey thai sauce, broiled option available

STUFFED CHICKEN BREAST 720 cal

oven roasted free-range double chicken breast,
garlic herb cheese, lemon butter

DOUBLE PORK CHOP* 800 cal

premium reserve, 18 oz pork chop that is flavorful and juicy

MARKET VEGETABLE LINGUINE 670 cal

Accompaniments

(Host select two, to be served family style)

CREAMED SPINACH 440 cal | GARLIC MASHED POTATOES 440 cal

CREMINI MUSHROOMS 360 cal | FRESH STEAMED BROCCOLI 80 cal

Dessert

(Host select one, includes coffee or hot tea)

RUTH'S CHEESECAKE WITH FRESH BERRIES 1280 cal

CHOCOLATE SIN CAKE 600 cal



THE ORLEANS

\$100 PER PERSON

First established at the corner of Broad St. & Orleans Ave. in New Orleans, the Ruth's Chris hallmark was to fuse the classic American steak house with Southern hospitality. Taste a wider variety of the dishes and the traditions that made the beef and the legend sizzle.

Plated Appetizers

(Host select two, to be served family style)

SEARED AHI-TUNA* 130 cal | BARBECUED SHRIMP 400 cal
SPICY SHRIMP 440 cal | TOMATO & MOZZARELLA CAPRESE SKEWERS 360 cal

Starters

(Host select two of the following, guest choice of one)

LOUISIANA SEAFOOD GUMBO 200 cal | CAESAR SALAD* 500 cal
STEAK HOUSE SALAD 50 cal
(calorie count does not include dressing)

Entrée Choices

(Host select three of the following, guest choice of one)

FILET* 500 cal
tender corn-fed midwestern beef, 11 oz
NEW YORK STRIP 1390 cal
USDA Prime, full bodied 16 oz
PETITE RIBEYE 1030 cal
USDA Prime, well marbled for peak flavor, 12 oz
DOUBLE PORK CHOP* 800 cal
premium reserve, 18 oz pork chop
SPICY SALMON & CRISPY SHRIMP 710 cal
seared salmon with crispy salt & pepper shrimp,
spicy honey thai sauce, broiled option available
STUFFED CHICKEN BREAST 720 cal
oven roasted free-range double chicken breast,
garlic herb cheese, lemon butter
MARKET VEGETABLE LINGUINE 670 cal

Accompaniments

(Host select three, to be served family style)

CREAMED SPINACH 440 cal | GARLIC MASHED POTATOES 440 cal
CREMINI MUSHROOMS 360 cal | POTATOES AU GRATIN 560 cal
FRESH STEAMED BROCCOLI 80 cal | GRILLED ASPARAGUS 290 cal
SWEET POTATO CASSEROLE 880 cal

Dessert

(Host select two, guest choice of one, includes coffee or hot tea)

CHOCOLATE SIN CAKE 600 cal | RUTH'S CHEESECAKE 1280 cal
CRÈME BRÛLÉE 620 cal | FRESH BERRIES WITH SWEET CREAM 400 cal



THE BAYOU MENU

\$175 PER PERSON

A peaceful Louisiana natural wonder and Southern staple. This menu provides the most options to give your guests the ultimate Ruth's Chris experience.

Plated Appetizers

(Host select two, to be served family style)

SPICY SHRIMP 440 cal | BARBECUED SHRIMP 400 cal |
SEARED AHI-TUNA* 130 cal | JUMBO SHRIMP COCKTAIL 190-350 cal
TOMATO & MOZZARELLA CAPRESE SKEWERS 360 cal
MUSHROOMS STUFFED WITH CRABMEAT 440 cal

Starters

(Host select two, guest choice of one)

STEAK HOUSE SALAD 50 cal (calorie count does not include dressing) |
CAESAR SALAD* 500 cal | LOUISIANA SEAFOOD GUMBO 200 cal |
SEASONAL SOUP

Entrée Choices

(Host select four of the following, guest choice of one)

BONE-IN FILET* 470 cal
tender corn-fed midwestern beef, 16 oz

FILET & LOBSTER TAIL 530 cal
a tender 8 oz filet, paired with two 4-5 oz cold water lobster tails

COWBOY RIBEYE 1030 cal
bone-in 22 oz USDA Prime

SPICY SALMON & CRISPY SHRIMP 710 cal
seared salmon with crispy salt & pepper shrimp, spicy honey thai
sauce, broiled option available

MARYLAND STYLE CRABCAKE 640 cal
two 5 oz jumbo lump crab cakes

Accompaniments

(Host select three, to be served family style)

CREAMED SPINACH 440 cal | GARLIC MASHED POTATOES 440 cal
CRÉMINI MUSHROOMS 360 cal | POTATOES AU GRATIN 560 cal
FRESH STEAMED BROCCOLI 80 cal | GRILLED ASPARAGUS 290 cal
SWEET POTATO CASSEROLE 880 cal

Dessert

(Host select two, guest choice of one, includes coffee or hot tea)

CRÈME BRÛLÉE 620 cal | CHOCOLATE SIN CAKE 600 cal
RUTH'S CHEESECAKE WITH FRESH BERRIES 1280 cal
FRESH BERRIES WITH SWEET CREAM 400 cal



ENTRÉE COMPLEMENTS

Take your steak to the next level with sensational complements.

Accompaniments *Charged by consumption*

SHRIMP 100 cal 22
six large shrimp

BLEU CHEESE CRUST 200 cal 5
bleu cheese, roasted garlic, and a touch of panko bread crumbs

MARYLAND-STYLE 320 cal 29
5 oz jumbo lump crab cake

CHESAPEAKE-STYLE 400 cal 27
lump crab meat, asparagus, & béarnaise sauce

LOBSTER TAIL 190 cal 49
two 4-5 oz lobster tails



ALL INCLUSIVE MENU

\$125 PER PERSON

Dinner includes fresh, hot bread, soda, tea, coffee service, two glasses of beer or Ruth's selection wine, or non-alcoholic beer and choice of two mocktails.

Hor d'Oeuvres

(Host select one to be served family style)

SPICY SHRIMP 440 cal | SEARED AHI-TUNA* 130 cal
TOMATO & MOZZARELLA CAPRESE SKEWERS 360 cal

Starters

(Host select one)

STEAK HOUSE SALAD 50 cal
(calorie count does not include dressing)

CAESAR SALAD* 500 cal

Entrée Choices

(Host select three of the following, guest choice of one)

PETITE FILET* 340 cal
tender corn-fed midwestern beef, 8 oz

PETITE RIBEYE* 1030 cal
USDA Prime 12 oz, well marbled for peak flavor

SPICY SALMON & CRISPY SHRIMP 710 cal
seared salmon with crispy salt & pepper shrimp,
spicy honey thai sauce, broiled option available

STUFFED CHICKEN BREAST 720 cal
a roasted chicken breast stuffed with garlic herb cheese
and served with lemon thyme butter

Accompaniments

(Host select two, to be served family style)

CREAMED SPINACH 440 cal | GARLIC MASHED POTATOES 440 cal
CREMINI MUSHROOMS 360 cal | FRESH STEAMED BROCCOLI 80 cal

Dessert

(Host select one)

CHOCOLATE SIN CAKE 600 cal
RUTH'S CHEESECAKE WITH FRESH BERRIES 1280 cal



ALL INCLUSIVE MENU

\$140 PER PERSON

Dinner includes fresh, hot bread, soda, tea, coffee service, two glasses of beer or Ruth's selection wine, or non-alcoholic beer and choice of two mocktails.

Plated Appetizers

(Host select two, to be served family style)

SPICY SHRIMP 440 cal | SEARED AHI-TUNA* 130 cal
TOMATO & MOZZARELLA CAPRESE SKEWERS 360 cal

Starters

(Guest choice of one)

STEAK HOUSE SALAD 50 cal
(calorie count does not include dressing)

CAESAR SALAD* 500 cal

Entrée Choices

(Host select three of the following, guest choice of one)

FILET* 500 cal
tender corn-fed midwestern beef, 11 oz

RIBEYE* 1370 cal
USDA Prime 16 oz, well marbled for peak flavor

SPICY SALMON & CRISPY SHRIMP 710 cal
seared salmon with crispy salt & pepper shrimp,
spicy honey thai sauce, broiled option available

STUFFED CHICKEN BREAST 720 cal
a roasted chicken breast stuffed with garlic herb cheese
and served with lemon thyme butter

DOUBLE PORK CHOP* 800 cal
premium reserve, 18 oz pork chop that is flavorful and juicy

Accompaniments

(Host select three, to be served family style)

CREAMED SPINACH 440 cal | GARLIC MASHED POTATOES 440 cal
CREMINI MUSHROOMS 360 cal | FRESH STEAMED BROCCOLI 80 cal
SWEET POTATO CASSEROLE 880 cal | POTATOES AU GRATIN 560 cal
GRILLED ASPARAGUS 290 cal

Dessert

(Host select two, guest choice of one)

CHOCOLATE SIN CAKE 600 cal | RUTH'S CHEESECAKE 1280 cal
CRÈME BRÛLÉE 620 cal | FRESH BERRIES WITH SWEET CREAM 400 cal



RECEPTION SELECTIONS

Begin the evening by selecting one of our handpassed Hor d'Oeuvres packages. These are best suited for ten or more guests to enjoy thirty to forty-five minutes prior to your meal.

Passed Hors d'Oeuvres Packages

(Price and calories listed by piece)

PACKAGE 1 (\$10/person)

(Your choice of two selections, three pieces per person)

SEARED AHI-TUNA* 10 cal
SMOKY CHICKEN SKEWER 90 cal
TOMATO BRUSCHETTA 40 cal
SWEET POTATO CASSEROLE 70 cal

PACKAGE 2 (\$15/person)

(Your choice of two selections, four pieces per person)

PRIME BEEF EMPANADA 100 cal
AHI-TUNA POKE* 40 cal
CHIPOTLE CHICKEN TOSTADA 40 cal
SPINACH & ARTICHOKE CANAPÉ 60 cal

PACKAGE 3 (\$25/person)

(Your choice of three selections, five pieces per person)

BEEF TENDERLOIN SKEWER* 70 cal
PRIME BEEF SLIDER* 360 cal
ROSEMARY SHRIMP SKEWERS 20 cal
CHICKEN & CHEESE POPOVER 70 cal
TOMATO & MOZZARELLA CAPRESE SKEWER 60 cal

PACKAGE 4 (\$30/person)

(Your choice of three selections, five pieces per person)

BEEF WELLINGTON* 110 cal
LAMB LOLLIPOP 70 cal
STEAK SANDWICH* 120 cal
JUMBO SHRIMP COCKTAIL 50 cal
MINI CRAB CAKE 40 cal



RECEPTION SELECTIONS

Begin the evening by selecting one or more of our handcrafted Craveable Displays.

These are best suited for ten or more guests to enjoy thirty to forty-five minutes prior to your meal.

Craveable Displays

(calorie range based on portion size)

ARTISANAL CHEESE AND FRUIT

marinated fresh mozzarella, smoked aged gouda, marbled gorgonzola, sharp cheddar, complemented by honey, fresh and dried fruits, cajun spiced pecans & toast points

Full (serves 25-30) \$150 260-310 cal

Half (serves 10-15) \$80 340-510 cal

MEDITERRANEAN ROASTED VEGETABLES & DIPS

medley of farm-fresh roasted vegetables & antipasto skewers, served with a trio of house made dips - red pepper hummus, chunky bleu cheese & creamy ranch

Full (serves 25-30) \$100 70-90 cal

Half (serves 10-15) \$50 60-100 cal

SCOTTISH SMOKED SALMON

smoked salmon served with lemon crème fraiche, freshly diced tomatoes, sliced red onion & herbed flatbread crisp

Full (serves 25-30) \$200 190-230 cal

Half (serves 10-15) \$100 190-290 cal

SEARED AHI-TUNA*

sushi-grade tuna accompanied by spicy mustard sauce, our oriental salad & pickled ginger

Full (serves 30-40) \$125 15-25 cal



RECEPTION SELECTIONS

Savor the evening by selecting one or more of our handcarved Chef's Carving Stations, Salads, and Accompaniments. Savor the evening by selecting one or more of our Signature Mini Desserts. These are best suited for ten or more guests to enjoy buffet-style.

Chef's Carving Stations

(Offered Only for Cocktail Events. Calories based on portion size.)

WHOLE ROASTED TURKEY
served with a citrus marmalade
(serves 15-20) \$95 80 cal

WHOLE ROASTED SALMON
served with honey thai sauce, fresh ginger, and green onions
(serves 15-20) \$125 150 cal

WHOLE ROASTED TENDERLOIN OF BEEF*
served with horseradish cream and fresh baked rolls
(serves 15-20) \$300 150 cal

Salads

(price and calories per person)

STEAK HOUSE SALAD \$4 50 cal
(calorie count does not include dressing)

CAESAR SALAD* \$4 500 cal

Accompaniments

(price per person, to be served family style)

GARLIC MASHED POTATOES \$4 440 cal

CREAMED SPINACH \$4 440 cal

Signature Mini Desserts

(prices and calories listed by piece)

APPLE CRUMB TART \$5 320 cal

CHEESECAKE WITH BERRIES \$5 320 cal

CHOCOLATE MOUSSE CHEESECAKE \$5 270 cal

BANANA CREAM PIE \$5 270 cal

CHOCOLATE SIN CAKE \$6 600 cal

FRESH SEASONAL BERRIES WITH SWEET CREAM \$6 210 cal



RECEPTION SELECTIONS

Begin the evening by selecting one or more of our handpassed Hor d'Oeuvres.

These are best suited for ten or more guests to enjoy thirty to forty-five minutes prior to your meal.

Passed Hors d'Oeuvres

(Price and calories listed by the piece)

STEAK & LAMB

BEEF TENDERLOIN SKEWER* 70 cal	5
BEEF WELLINGTON* 110 cal	6
LAMB LOLLIPOP* 70 cal	7
PRIME BEEF SLIDER* 360 cal	4
PRIME BEEF EMPANADA* 100 cal	4
STEAK SANDWICH* 120 cal	6

CHICKEN

CHICKEN & CHEESE POPOVER 70 cal	4
CHIPOTLE CHICKEN TOSTADA 40 cal	4
SMOKY CHICKEN SKEWER 90 cal	4

FISH & SHELLFISH

SEARED AHI-TUNA* 10 cal	4
AHI-TUNA POKE* 40 cal	4
MINI CRAB CAKE 40 cal	5
ROSEMARY SHRIMP SKEWERS 20 cal	5
JUMBO SHRIMP COCKTAIL 50 cal	6

VEGETARIAN

TOMATO & MOZZARELLA CAPRESE SKEWER 60 cal	5
TOMATO BRUSCHETTA 40 cal	4
SPINACH & ARTICHOKE CANAPÉ 60 cal	4
SWEET POTATO CASSEROLE 70 cal	4



BAR PACKAGES

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Not all menu items are available for all party sizes; please speak with your sales manager to confirm availability. Please add applicable sales tax and administration charge. Gratuity is not included.

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BAR SELECTIONS

SPIRITS

Please select one level for the liquor on your bar (Gold, Diamond or Platinum).

	PLATINUM	DIAMOND	GOLD
VODKA 140 CAL	Grey Goose Ketel One Belvedere	Tito's Wheatley	Frís
GIN 140 - 160 CAL	Hendrick's Bombay Sapphire	Tanqueray	Tinkerman's
RUM 140 CAL	Bacardi 8 Diplomatico	Bacardi Superior Captain Morgan	Bacardi Superior
BOURBON 150 - 180 CAL	Woodford Reserve Knob Creek Buffalo Trace	Bulleit Elijah Craig	Benchmark
WHISKEY/ WHISKY 150 CAL	Jack Daniel's Single Barrel Crown Royal Jameson	Seagram's 7 Gentleman Jack	Seagram's 7 Jack Daniel's
SCOTCH 140 CAL	Johnnie Walker Black The Glenlivet, 12 yo	Dewar's White Label	J & B Blended Scotch Whisky
COGNAC 140 CAL	Hennessy VS		
TEQUILA 140 CAL	Patron Silver Casamigos Reposado	Corazón Reposado	Corazón Silver
CORDIAL/ OTHER 130 - 190 CAL	Cointreau Grand Marnier Amaretto Disaronno Baileys Campari St. Germain Martini & Rossi Dry Vermouth Martini & Rossi Sweet Vermouth	Triple Sec Martini & Rossi Dry Vermouth Martini & Rossi Sweet Vermouth	Triple Sec Martini & Rossi Dry Vermouth Martini & Rossi Sweet Vermouth
BEER 110 - 210 CAL	Bud Light Miller Light Coors Light Corona Stella Loose Cannon IPA	Bud Light Miller Light Coors Light Corona Stella	Bud Light Miller Light Coors Light

CASH BARS - Individual drink pricing rounded to nearest dollar with applicable sales tax added.

BAR SELECTIONS

WINE

Our Beverage Director has selected the following red and white wines that pair beautifully with our private party and banquet menus. Please select the tier you prefer to offer your guests. Should you wish for a wider range of varietals, please refer to our seasonal by the bottle wine selections. Additional charges apply.

WHITE
130 - 160 CAL

SOMMELIER \$15 per person *(add.)*

Mer Soleil Chardonnay
Santa Margherita Pinot Grigio
Chalk Hill Estate Sauvignon Blanc

RED
160 - 180 CAL

Erath Estate Pinot Noir
VDR Red Blend
Cold Creek Cabernet Sauvignon

CELLAR \$12 per person *(add.)*

Hands of Time Chardonnay
Maso Canali Pinot Grigio
Emmolo Sauvignon Blanc

Black Stallion Pinot Noir
Daniel Cohn Cabernet Sauvignon

VINEYARD

Chateau Souverain Chardonnay

Chateau Souverain Pinot Noir
Chateau Souverain Cabernet Sauvignon

CONSUMPTION BAR PRICING

All liquor, beer, wine, soft drinks and bottled water are charged based on consumption, added to the final bill, and subject to tax and gratuity.

SOFT DRINKS

BOTTLED WATER Fiji Still or San Pellegrino Sparkling

PACKAGE BAR PRICING

You may also opt for bar pricing per person based on the length of your event. Pricing is per person per hour(s) and based on your total guest count. You will be charged for all adults 21 and over who attend your event or for the number you guarantee (whichever is higher). Per person package bars include, Vineyard Selection wines, domestic and specialty/local beer and mixed drinks based on the level of spirits selected, soft drinks and juices. Maximum Duration – 4 Hours

	1 HOUR	2 HOURS	EACH ADDITIONAL HOUR
PLATINUM	\$35	\$50	\$15 per hour
DIAMOND	\$33	\$47	\$14 per hour
GOLD	\$30	\$42	\$12 per hour
BEER & WINE ONLY	\$20	\$30	\$10 per hour

BAR FEES

Private Bar Set-ups (Hosted Bar or Cash Bar) include one bartender and are \$75.00 per bar. Fee(s) will be waived on Hosted Bar if sales exceed \$500.00 per bar.

For Cash Bars for 75 guests or more, a second bartender is required and will be charged at \$75.00 per bartender per bar. For Cash Bars, drink pricing will be based on level of spirits chosen (platinum, diamond or gold) with applicable sales tax added and rounded to nearest dollar).

BAR ENHANCEMENTS

HAND-CRAFTED COCKTAILS - CHARGED BY CONSUMPTION

TILTED PINEAPPLE MARTINI

house made pineapple infused vodka, garnished with artisanal candied pineapple chip 350 cal

PEAR & SAGE LEMON DROP

grey goose la poire vodka, st-germain elderflower liqueur, fresh lemon juice, fresh sage, pear brûlée chip 520 cal

MANHATTAN 43

bowman brothers small batch bourbon, licor 43, martini & rossi sweet vermouth, orange & cardamom bitters 310 cal

MOSCOW MULE

wheatley vodka, domaine de canton ginger liqueur, fresh lime juice, ginger beer 250 cal

STRAWBERRY MARGARITA

corazon reposado tequila, cointreau, vanilla tamarind syrup, fresh strawberries, fresh lime juice 290 cal

BLACK CHERRY OLD FASHIONED

ruths chris-sazerac single barrel select rye whiskey, infused with luxardo cherries, black walnut bitters, macerated cherries 190 cal

“MAD MEN” CLASSIC BAR - CHARGED BY CONSUMPTION** 2oz POUR (140 - 220 CAL)

Hennessey VSOP

Johnie Walker Blue Label

Sambuca Romana

Remy Martin XO

Sandeman Founder's Reserve

Remy Martin VSOP

WhistlePig Old World 12 YO

Macallan 12 YO

Grand Marnier 100

Taylor Fladgate Tawny Port 20 YO

CHAMPAGNE TOAST - CHARGED BY BOTTLE

BLANC DE BLANCS, BRUT, **CHARLES DE FÈRE**, “Reserve” Champagne Toast - \$48++ per bottle

BLANC DE BLANCS, BRUT, **VEUVE CLICQUOT**, “Yellow Label” Champagne Toast - \$150++ per bottle

BOTTOMLESS MIMOSAS & BLOODY MARYS* - CHARGED PER PERSON

Bottomless mimosas with fresh juice selections & bloody marys with toppings. \$45 per person. *3 hour time limit.

BIG BATCH SANGRIA - CHARGED BY SIZE

Your choice of red or white sangria made with fresh fruit.

Full batch serves 100 glasses - \$900++

Half batch serves 50 glasses - \$500++



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AND LET'S GET PLANNING!**