

MIRADOR

PRIVATE EVENT MENUS

let the party begin

M

LUNCH MENUS

the loveliest way to enjoy the afternoon

PLATED LUNCH MENU

OPTION ONE: 45 PER PERSON

FIRST COURSE

PRE-SELECT ONE

BABY LETTUCES*

sunflower vinaigrette, shaved radish

ESCAROLE CAESAR*

parmesan, herb breadcrumbs, capers, lemon

TOMATO SOUP*

parmesan cream, spanish olive oil, fried bread

DEVEILED EGGS

caviar, chives

WHIPPED RICOTTA*

charred english peas, meyer lemon, basil,
toasted sourdough

CRISPY CHICKEN BITES

smoky lime aioli

*vegetarian

**vegan

SECOND COURSE

TABLESIDE CHOICE FROM TWO PRE-SELECTED OPTIONS

CHICKEN PAILLARD

roasted baby carrots, pickled golden raisins,
charred onion labneh

FARRO BOWL**

cauliflower goddess, cherries, marcona almonds

FRESH ORECCHIETTE**

san marzano tomatoes, aged parmesan,
herb breadcrumbs

CACIO E PEPE*

campanelle, pecorino romano, cracked black pepper

GRILLED CHICKEN SANDWICH

seasonal rotation, served with fries

SHRIMP PO'BOY

cilantro, pickles, ranch, french fries

THIRD COURSE

PRE-SELECT ONE

SEIS LECHES

chocolate tres leches cake, dulce de leche,
dos leches whipped cream, spiced cake crumble

ONDA GELATO

vanilla gelato, seasonal compote,
toasted swiss meringue

PLATED LUNCH MENU

OPTION TWO: 60 PER PERSON

FIRST COURSE

PRE-SELECT TWO, SERVED FAMILY-STYLE OR PASSED

BABY LETTUCES*

sunflower vinaigrette, shaved radish

ESCAROLE CAESAR*

parmesan, herb breadcrumbs, capers, lemon

TOMATO SOUP*

parmesan cream, spanish olive oil, fried bread

DEVEILED EGGS

caviar, chives

WHIPPED RICOTTA*

charred english peas, meyer lemon, basil,
toasted sourdough

CRISPY CHICKEN BITES

smoky lime aioli

SECOND COURSE

TABLESIDE CHOICE FROM TWO PRE-SELECTED OPTIONS

CHICKEN PAILLARD

roasted baby carrots, pickled golden raisins,
charred onion labneh

FARRO BOWL**

cauliflower goddess, cherries, marcona almonds

FRESH ORECCHIETTE**

san marzano tomatoes, aged parmesan,
herb breadcrumbs

CACIO E PEPE*

campanelle, pecorino romano, cracked black pepper

GRILLED CHICKEN SANDWICH

seasonal rotation, served with fries

SHRIMP PO'BOY

cilantro, pickles, ranch, french fries

ROASTED SALMON

sweet potato puree, swiss chard, preserved orange,
trout roe

*vegetarian

**vegan

PLATED LUNCH MENU

OPTION TWO: 60 PER PERSON

THIRD COURSE

PRE-SELECT ONE

RASPBERRY TOFFEE PAVLOVA

citrus verbena curd, black sesame crumble

CRAQUELIN

maple, pear, choux cake

THE MIRADOR PIEDMONT

**hazelnut mousse, caramel whipped ganache,
candied hazelnut praline**

SEIS LECHEs

**chocolate tres leches cake, dulce de leche,
dos leches whipped cream, spiced cake crumble**

ONDA GELATO

**vanilla gelato, seasonal compote,
toasted swiss meringue**

PLATED LUNCH MENU
OPTION THREE: 75 PER PERSON

FIRST COURSE

PRE-SELECT TWO, SERVED FAMILY-STYLE OR PASSED

DEVEILED EGGS

caviar, chives

WHIPPED RICOTTA*

charred english peas, meyer lemon,
basil, toasted sourdough

CRISPY CHICKEN BITES

smoky lime aioli

CRUDO

aguachile, jicama, black salt

BEEF TARTARE

labneh, harissa, lavash

SECOND COURSE

PRE-SELECT ONE

BABY LETTUCES*

sunflower vinaigrette, shaved radish

ESCAROLE CAESAR*

parmesan, herb breadcrumbs, capers, lemon

TOMATO SOUP*

parmesan cream, spanish olive oil, fried bread

THIRD COURSE

TABLESIDE CHOICE FROM TWO PRE-SELECTED OPTIONS

CHICKEN PAILLARD

roasted baby carrots, pickled golden raisins,
charred onion labneh

FARRO BOWL**

cauliflower goddess, cherries, marcona almonds

FRESH ORECCHIETTE**

san marzano tomatoes, aged parmesan,
herb breadcrumbs

CACIO E PEPE*

campanelle, pecorino romano, cracked black pepper

GRILLED CHICKEN SANDWICH

seasonal rotation, served with fries

SHRIMP PO'BOY

cilantro, pickles, ranch, french fries

ROASTED SALMON

sweet potato puree, swiss chard, preserved orange,
trout roe

72-HOUR WAGYU

pomme purée, maitake, miso black garlic bordelaise
substitute filet of beef +20 PER PERSON

*vegetarian

**vegan

PLATED LUNCH MENU
OPTION THREE: 75 PER PERSON

FOURTH COURSE
PRE-SELECT ONE

RASPBERRY TOFFEE PAVLOVA
citrus verbena curd, black sesame crumble

CRAQUELIN
maple, pear, choux cake

THE MIRADOR PIEDMONT
hazelnut mousse, caramel whipped ganache,
candied hazelnut praline

SEIS LECHEs
chocolate tres leches cake, dulce de leche,
dos leches whipped cream, spiced cake crumble

ONDA GELATO
vanilla gelato, seasonal compote,
toasted swiss meringue



BRUNCH MENUS

best meal of the week? we think so!

FAMILY-STYLE BRUNCH MENU
50 PER PERSON

FIRST COURSE

PRE-SELECT TWO; INCLUDES COMPLIMENTARY
BREAKFAST COOKIES

DEVILED EGGS

caviar, chives

WHIPPED RICOTTA*

charred english peas, meyer lemon, basil,
toasted sourdough

CRISPY CHICKEN BITES

smoky lime aioli

AVOCADO TOAST*

sourdough, harissa, avocado

PASTRY ASSORTMENT*

scones, croissants, muffins

CHIA BOWL*

fresh seasonal fruit, ginger, toasted coconut

ESCAROLE CAESAR*

parmesan, herb breadcrumbs, capers, lemon

SECOND COURSE

PRE-SELECT THREE

HAM & EGGS

french scramble, rosemary ham, comte, brioche

GRAVLAX

mirador tot, capers, cured egg

FRESH ORECCHIETTE**

san marzano tomatoes, aged parmesan,
herb breadcrumbs

QUICHE ^{OR} FRITTATA*

gruyère, chives, choice of ham/cheese or
mushroom/spinach

BUTTERMILK PANCAKES ^{OR} WAFFLES*

seasonal fruit, whipped cream

ACCOMPANYING SIDES

PRE-SELECT TWO

applewood smoked bacon

smoked sausage

cured ham

chicken sausage

breakfast potatoes**

toasted sourdough*

scrambled eggs

seasonal fruit**

*vegetarian

**vegan

PLATED BRUNCH MENU

65 PER PERSON

FIRST COURSE

PRE-SELECT TWO; INCLUDES COMPLIMENTARY
BREAKFAST COOKIES

DEVEILED EGGS

caviar, chives

WHIPPED RICOTTA*

charred english peas, meyer lemon, basil,
toasted sourdough

CRISPY CHICKEN BITES

smoky lime aioli

AVOCADO TOAST*

sourdough, harissa, avocado

PASTRY ASSORTMENT*

scones, croissants, muffins

CHIA BOWL*

fresh seasonal fruit, ginger, toasted coconut

ESCAROLE CAESAR*

parmesan, herb breadcrumbs, capers, lemon

SECOND COURSE

PRE-SELECT THREE

HAM & EGGS

french scramble, rosemary ham, comte, brioche

GRAVLAX

mirador tot, capers, cured egg

QUICHE ^{OR} FRITTATA*

gruyère, chives, choice of ham/cheese or
mushroom/spinach

STEAK & EGGS

wagyu short ribs, steamed rice, poached egg, nori

BREAKFAST SANDWICH*

calabrian chili aioli, cheddar, brioche bun

LOBSTER COBB

avocado dressing, egg yolks, fines herbes,
roasted tomatoes, smoked bacon

MIRADOR BRUNCH BURGER

gribiche, molasses wheat bun, sharp cheddar, egg

*vegetarian

**vegan

PLATED BRUNCH
65 PER PERSON

SECOND COURSE ACCOMPANYING SIDES
PRE-SELECT TWO

applewood smoked bacon
smoked sausage
cured ham
chicken sausage
breakfast potatoes*
toasted sourdough**
scrambled eggs
seasonal fruit**

THIRD COURSE
CHOCOLATE DONUTS
gold flake, maldon

*vegetarian

**vegan

BRUNCH BUFFET MENU
75 PER PERSON

FRESH FRUIT*
seasonal assortment

PASTRY ASSORTMENT*
scones, croissants, muffins

CHIA PARFAIT*
granola

BREAKFAST POTATOES*
butter, chives

BREAKFAST COOKIES*
seasonal assortment

PRE-SELECT ONE
SCRAMBLED EGG STATION*

QUICHE*
gruyère, chives, choice of ham/cheese or
mushroom/spinach

PRE-SELECT TWO
BREAKFAST PROTEINS
applewood smoked bacon
smoked sausage
cured ham
chicken sausage

GRIDDLE STATION
BUTTERMILK PANCAKES ^{OR} WAFFLES*
maple syrup, chantilly cream,
cultured butter, blueberries

*vegetarian
**vegan



JOIN US FOR TEA
our modern take on a chic tradition

PRIVATE TEA MENU

89 PER PERSON

BUBBLY

one glass per guest included

TO START

seasonal scone

FIRST COURSE

the cultured cup gyokuro imperial, green tea

spring peas

squid ink, avocado, trout roe

enoki

tempura, fines herbes, fermented mushroom

cucumber tart

goat cheese, dashi, yuzu

SECOND COURSE

the cultured cup assam margherita estate, black tea

wagyu sando

wagyu, spicy mayo, shiso, milk bread

black pepper macaron

shallot marmalade, foie gras mousse

caviar tartlet

crème fraiche, chives, cured egg yolk



THIRD COURSE

the cultured cup german chocolate cake, black tea

chocolate sable

caramel milk chocolate ganache

strawberry choux

strawberry diplomat, elderflower veil

spiced carrot cake

carrot compote, cream cheese mousse, white chocolate



DINNER SERVICE
good taste is on the menu

PASSED HORS D'OEUVRES
PRICED PER PIECE

MINI LOBSTER ROLL 14
house aioli, dill pollen, celery,
toasted brioche

MINI CAVIAR HOT DOG 16
umami aioli, pickled mustard seed, chives

PRETZEL BITES* 9
housemade with choice of sauce: jalapeño
ranch, honey mustard, or beer cheese

AHI TUNA SESAME CONE 10
bonito crème, wasabi tobiko, tamari glaze

CHICKEN BITES 6
smoky aioli, chives

DEVEILED EGG 8
hackleback caviar, chives

MINI CRAB CAKE 10
remoulade, pickled fennel

SMOKED BEET TARTARE 6**
endive, fennel, capers, golden raisins

WHIPPED RICOTTA* 6
charred english peas, meyer lemon, basil,
toasted sourdough

BEEF TARTARE 10
harissa, preserved orange, seeded lavash

*vegetarian **vegan

PASSED HORS D'OEUVRES
PRICED PER PIECE

CURED HAM 8
whipped burrata, saba, focaccia

STONE FRUIT BRUSCHETTA* 6
whipped burrata, stone fruit, saba, focaccia

ARANCINI* 8
wild mushrooms, parmesan, romesco

TUNA NICOISE 10
potato, haricots verts, salad nicoise

CRUDO 10
aguachile, jicama, black salt

SHRIMP COCKTAIL SHOOTER 10
cocktail sauce, lemon

MIRADOR TOT 9
caviar, crème fraîche, chives

FOIE MACARON 12
black pepper macaron, shallot marmalade,
foie gras mousse

BURGER SLIDER 12
pickled red onion, white cheddar, gribiche

GRILLED CHICKEN SLIDER 10
provolone, avocado, aioli

FRIED CHICKEN SLIDER 10
hot honey, b&b pickle

WAGYU SANDO 12
shiso, milk bread, spicy mayo

AVOCADO TACO 7**
cilantro, onion jam

*vegetarian **vegan

RECEPTION DISPLAY STATIONS

CRUDITÉ

seasonal vegetables, hummus, green goddess
per person 18

FRUIT & CHEESE

assorted artisanal cheeses, fruits, nuts,
crackers *per person 18*

CHEESE & CHARCUTERIE

assorted cured meats, artisanal cheeses,
honey comb, mustarda, seasonal fruit
compote, house pickles, seeded lavash,
toasted sourdough *per person 28*

SHELLFISH DISPLAY

oysters, shrimp, king crab, ceviche
per person MP

optional add on

CAVIAR SUPPLEMENT

crème fraîche, blinis, pickled shallots
+1,400

SHRIMP COCKTAIL

three shrimp, cocktail sauce, lemon
per person 19

OYSTERS ON THE HALF SHELL

100 oysters, cocktail sauce, mignonette,
lemon **650**



B U F F E T

**130 PER PERSON; INCLUDES THREE APPS, TWO PROTEINS,
THREE SIDES, AND TWO DESSERTS**

PRE-SELECT THREE, PASSED OR DISPLAYED
DEVILED EGGS
caviar, chives

CRISPY CHICKEN BITES
smoky lime aioli

WHIPPED RICOTTA*
charred english peas, meyer lemon,
basil, toasted sourdough

CRUDO
aguachile, jicama, black salt

AVOCADO TACO**
cilantro, onion jam

BEEF TARTARE
labneh, harissa, lavash

MINI LOBSTER ROLL
house aioli, dill pollen, celery,
toasted brioche

ARANCINI*
wild mushrooms, parmesan, romesco

PRE-SELECT TWO PROTIENS
ROASTED PORK LOIN
apples, fennel, braised cabbage

HERB-ROASTED TURKEY BREAST
cranberry jus, turkey gravy

ROSEMARY & GARLIC-CRUSTED
GRASS-FED PRIME RIB
tiger sauce, beef jus

GRASS-FED BEEF TENDERLOIN
cognac cream sauce, wild mushrooms

WHOLE ROASTED DUCK
confit thighs, sauce l'orange

FILLET OF SALMON
dill pickled-asparagus relish

CHILEAN SEA BASS
yuzu beurre blanc



**EACH SERVED WITH PARKER HOUSE
ROLLS & CHOICE OF THREE SIDES**

BUFFET SIDES & DESSERTS

**130 PER PERSON; INCLUDES THREE APPS, TWO PROTEINS, THREE SIDES,
AND TWO DESSERTS**

SIDES - PRE-SELECT THREE

POMME PUREE
bordelaise, chives

GRILLED CARROTS
burnt honey salsa macha

**KOMBU-STEAMED
FINGERLING POTATOES**
nori komi furikake

STONEGROUND POLENTA
manchego cheese, chives

LOBSTER MAC & CHEESE
orecchiette, fontina, lobster **+12 PER PERSON**

ESCAROLE CAESAR*
parmesan, herb breadcrumbs, capers, lemon

ROASTED WILD MUSHROOMS
refrito, brown butter vinaigrette

CRISPY BRUSSELS SPROUTS
spanish chorizo aioli, caramelized onions

ROASTED ASPARAGUS
fine herb aioli, bottarga, crispy garlic

ORECCHIETTE**
san marzano tomatoes, aged parmesan

DESSERTS - PRE-SELECT TWO

MINI TEXAS GRAPEFRUIT TART
turbinado sugar, texas grapefruit

HAZELNUT ORANGE TRUFFLE
feuilletine, hazelnut praline

PASSIONFRUIT ITAKUJA BROWNIE
chocolate cake, passionfruit crispy

HUCKLEBERRY ALMOND PAVLOVA
almond cream, crispy meringue

JIVARA DULCE MACARON
dulce de leche, milk chocolate

WHITE CHOCOLATE ROLLCAKE
candied pistachio, strawberry jam

MINIATURE TIRAMISU BABA
espresso syrup, mascarpone mousse

KEY LIME CAKE
lime curd, graham cake, cream

*vegetarian

**vegan

PLATED DINNER MENU

OPTION ONE: 95 PER PERSON

FIRST COURSE

PRE-SELECT ONE, SERVED FAMILY-STYLE OR PASSED

DEILED EGGS

caviar, chives

WHIPPED RICOTTA*

charred english peas, meyer lemon, basil,
toasted sourdough

CRAB & CORN FRITTERS

fresh herbs

CRISPY CHICKEN BITES

smoky lime aioli

SECOND COURSE

PRE-SELECT ONE

BABY LETTUCES*

sunflower vinaigrette, shaved radish

ESCAROLE CAESAR*

parmesan, herb breadcrumbs, capers, lemon

TOMATO SOUP*

parmesan cream, spanish olive oil, fried bread

*vegetarian

**vegan

THIRD COURSE

TABLESIDE CHOICE FROM TWO PRE-SELECTED OPTIONS

GRILLED MARKET FISH

crushed potatoes, grilled asparagus, sauce vierge

CHICKEN PAILLARD

roasted baby carrots, pickled golden raisins,
charred onion labneh

FRESH ORECCHIETTE**

san marzano tomatoes, aged parmesan,
herb breadcrumbs

CACIO E PEPE*

campanelle, pecorino romano, cracked black pepper

ROASTED SALMON

sweet potato puree, swiss chard, preserved orange,
trout roe

FOURTH COURSE

PRE-SELECT ONE, SERVED FAMILY-STYLE

RASPBERRY TOFFEE PAVLOVA

citrus verbena curd, black sesame crumble

CRAQUELIN

maple, pear, choux cake

THE MIRADOR PIEDMONT

hazelnut mousse, caramel whipped ganache,
candied hazelnut praline

SEIS LECHEs

chocolate tres leches cake, dulce de leche,
dos leches whipped cream, spiced cake crumble

PLATED DINNER MENU

OPTION TWO: 120 PER PERSON

FIRST COURSE

PRE-SELECT TWO, SERVED FAMILY-STYLE OR PASSED

DEVEILED EGGS

caviar, chives

WHIPPED RICOTTA*

charred english peas, meyer lemon, basil,
toasted sourdough

CRAB & CORN FRITTERS

fresh herbs

CRISPY CHICKEN BITES

smoky lime aioli

BEEF TARTARE

labneh, harissa, lavash

MINI LOBSTER ROLLS

house aioli, celery, dill, toasted brioche

*vegetarian



SECOND COURSE

PRE-SELECT ONE

BABY LETTUCES*

sunflower vinaigrette, shaved radish

ESCAROLE CAESAR*

parmesan, herb breadcrumbs, capers, lemon

TOMATO SOUP*

parmesan cream, spanish olive oil, fried bread

PLATED DINNER MENU

OPTION TWO: 120 PER PERSON

THIRD COURSE

TABLESIDE CHOICE FROM TWO PRE-SELECTED OPTIONS

GRILLED MARKET FISH

crushed potatoes, grilled asparagus,
sauce vierge

CHICKEN PAILLARD

roasted baby carrots, pickled golden raisins,
charred onion labneh

FRESH ORECCHIETTE **

san marzano tomatoes, aged parmesan,
herb breadcrumbs

CACIO E PEPE*

campanelle, pecorino romano, cracked black pepper

ROASTED SALMON

sweet potato puree, swiss chard, preserved orange,
trout roe

72-HOUR WAGYU

pomme purée, maitake, miso black garlic bordelaise
substitute filet of beef +20 PER PERSON

*vegetarian

**vegan

FOURTH COURSE

PRE-SELECT ONE

RASPBERRY TOFFEE PAVLOVA
citrus verbena curd, black sesame crumble

CRAQUELIN

maple, pear, choux cake

THE MIRADOR PIEDMONT

hazelnut mousse, caramel whipped ganache,
candied hazelnut praline

SEIS LECHES

chocolate tres leches cake, dulce de leche,
dos leches whipped cream, spiced cake crumble



PLATED DINNER MENU
OPTION THREE: 140 PER PERSON

FIRST COURSE

PRE-SELECT THREE, SERVED FAMILY-STYLE OR PASSED

DEVEILED EGGS

caviar, chives

WHIPPED RICOTTA*

charred english peas, meyer lemon, basil,
toasted sourdough

MINI CRAB CAKES

remoulade, pickled fennel

CRISPY CHICKEN BITES

smoky lime aioli

CRUDO

aguachile, jicama, black salt

BEEF TARTARE

labneh, harissa, lavash

MINI LOBSTER ROLLS

house aioli, celery, dill,
toasted brioche

*vegetarian



SECOND COURSE

PRE-SELECT ONE

BABY LETTUCES*

sunflower vinaigrette, shaved radish

ESCAROLE CAESAR*

parmesan, herb breadcrumbs, capers, lemon

TOMATO SOUP*

parmesan cream, spanish olive oil, fried bread

PLATED DINNER MENU
OPTION THREE: 140 PER PERSON

THIRD COURSE

TABLESIDE CHOICE FROM TWO PRE-SELECTED OPTIONS

GRILLED MARKET FISH

crushed potatoes, grilled asparagus, sauce vierge

CHICKEN PAILLARD

roasted baby carrots, pickled golden raisins,
charred onion labneh

FRESH ORECCHIETTE **

san marzano tomatoes, aged parmesan,
herb breadcrumbs

CACIO E PEPE*

campanelle, pecorino romano, cracked black pepper

ROASTED SALMON

sweet potato puree, swiss chard, preserved orange,
trout roe

72-HOUR WAGYU

pomme purée, maitake, miso black garlic bordelaise
substitute filet of beef +20 PER PERSON

*vegetarian

**vegan



FOURTH COURSE
PRE-SELECT ONE

RASPBERRY TOFFEE PAVLOVA
citrus verbena curd, black sesame crumble

CRAQUELIN
maple, pear, choux cake

THE MIRADOR PIEDMONT
hazelnut mousse, caramel whipped ganache,
candied hazelnut praline

SEIS LECHES
chocolate tres leches cake, dulce de leche,
dos leches whipped cream, spiced cake crumble

DESSERTS

PASSED PRICED PER PIECE

MINI TEXAS GRAPEFRUIT TART 4
turbinado sugar, texas grapefruit

HAZELNUT ORANGE TRUFFLE 3
feuilletine, hazelnut praline

PASSIONFRUIT ITAKUJA BROWNIE 5
chocolate cake, passionfruit crispy

HUCKLEBERRY ALMOND PAVLOVA 5
almond cream, crispy meringue

JIVARA DULCE MACARON 4
dulce de leche, milk chocolate

WHITE CHOCOLATE ROLLCAKE 4
candied pistachio, strawberry jam

MINIATURE TIRAMISU BABA 5
espresso syrup, mascarpone mousse

KEY LIME CAKE 4
lime curd, graham cake, cream



RECEPTION STATIONS

MACERATED BERRY PAVLOVA 350
soaked berries, classic pavlova,
seasonal berry coulis

SEASONAL FRUIT INSPIRATION 400
assortment of a single fruit made into
multiple cakes, verrines & cookies

MANJARI & MARSHMALLOW VERRINE 275
64% dark chocolate creameux, chocolate cake,
housemade marshmallow fluff

YUZU & BLUEBERRY BUCKLE 300
yuzu jam, fresh blueberry compote,
whipped cream

SUNDAE BAR 19 *per person*
vanilla ice cream, chocolate, cherries, sprinkles,
chantilly cream, caramel, graham cracker crumbles



NEXT-LEVEL ENTERTAINING
make the party something they'll talk about

CULINARY MOMENTS

PASTA EXPERIENCE 1,100

live chef station with choice of

- orecchiette
- pesto gemelli
- caviar capellini +42 *per person*

50 guest minimum; attendant fee per hour +100

MERINGUE EXPERIENCE 200

station with choice of

- chocolate & raspberry: chocolate cake, ganache, raspberry coulis
- citrus & pistachio: olive oil cake, citrus curd, pistachio gelato
- s'mores: chocolate cake, graham gelato, luxardo cherries

serves 30; attendant fee per hour +100

CAVIAR SERVICE

- classic: 250g black river caviar, blinis, crème fraîche, pickled shallot, chives 1,400

- signature: includes classic service + 4oz smoked trout roe, 25 caviar tarts, and 30 crab cakes 2,800

- gold: includes signature service + 2oz golden osetra, 50 oysters on the half shell, 32 mini caviar hot dogs, 30 lobster ceviche 5,600



CHICKEN BITE CART

fries, aioli, ketchup (butler passed)
per person 15

optional add on

CAVIAR SUPPLEMENT

crème fraîche, blinis, pickled shallots
+1,400



BEVERAGE MENUS

keep spirits high and the party going!

HOURLY BAR PACKAGES
THE STANDARD

SPIRITS

TITO'S VODKA
LUNA AZUL SILVER TEQUILA
BUFFALO TRACE BOURBON
DEWAR'S WHITE LABEL SCOTCH
BACARDI RUM
BOMBAY GIN

WINE

MIONETTO, PROSECCO
HANNA, SAUVIGNON BLANC
CHALK HILL, CHARDONNAY
JERMANN, PINOT GRIGIO
THE CALLING, PINOT NOIR
TWO HANDS SEXY BEAST, CABERNET SAUVIGNON

BEER

LAGER, AMSTEL BROUWEIJ, AMSTEL LIGHT
LAGER, ANHEUSER-BUSCH, MICHELOB ULTRA
BOCK, SPOETZL, SHINER BOCK
AMERICAN IPA, BELL'S, TWO HEARTED
AMERICAN WHEAT, REVOLVER, BLOOD & HONEY
CIDER, AUSTIN EASTCIDER, PINEAPPLE CIDER
N/A LAGER, PERONI 0%, NON-ALCOHOLIC

HOURLY PRICING

**65 PER GUEST; TWO-HOUR MINIMUM. 15 PER ADDITIONAL HOUR
WITH A FIVE-HOUR MAXIMUM**

One bartender per 50 guests included. Must be guaranteed for 100% of guest count of legal drinking age. Does not include tableside wine service or champagne toasts.

HOURLY BAR PACKAGES
THE PREMIUM

SPIRITS

GREY GOOSE VODKA
LALO BLANCO TEQUILA
WOODFORD RESERVE BOURBON
BALVENIE 12 YEAR SCOTCH
BACARDI 8 YEAR GOLD RUM
TANQUERAY NO TEN

WINE

TAITTINGER BRUT LA FRANÇAISE, CHAMPAGNE
ACUMEN, SAUVIGNON BLANC
COMTE LAFOND, SANCERRE
FLOWERS, CHARDONNAY
CRISTOM MT. JEFFERSON PINOT NOIR

BEER

LAGER, AMSTEL BROUWEIJ, AMSTEL LIGHT
LAGER, ANHEUSER-BUSCH, MICHELOB ULTRA
BOCK, SPOETZL, SHINER BOCK
AMERICAN IPA, BELL'S, TWO HEARTED
AMERICAN WHEAT, REVOLVER, BLOOD & HONEY
CIDER, AUSTIN EASTCIDER, PINEAPPLE CIDER
N/A LAGER, PERONI 0%, NON-ALCOHOLIC

HOURLY PRICING

**80 PER GUEST; TWO-HOUR MINIMUM. 20 PER ADDITIONAL HOUR
WITH A FIVE-HOUR MAXIMUM**

One bartender per 50 guests included. Must be guaranteed for 100% of guest count of legal drinking age. Does not include tableside wine service or champagne toasts.

HOURLY BAR PACKAGES
BEER & WINE ONLY

WINE

MIONETTO, PROSECCO
HANNA, SAUVIGNON BLANC
JERMANN, PINOT GRIGIO
THE CALLING, PINOT NOIR
TWO HANDS SEXY BEAST, CABERNET SAUVIGNON

BEER

LAGER, AMSTEL BROUWEIJ, AMSTEL LIGHT
LAGER, ANHEUSER-BUSCH, MICHELOB ULTRA
BOCK, SPOETZL, SHINER BOCK
AMERICAN IPA, BELL'S, TWO HEARTED
AMERICAN WHEAT, REVOLVER, BLOOD & HONEY
CIDER, AUSTIN EASTCIDER, PINEAPPLE CIDER
N/A LAGER, PERONI 0%, NON-ALCOHOLIC

HOURLY PRICING

38 PER GUEST; TWO-HOUR MINIMUM. 12 PER ADDITIONAL HOUR
WITH A FIVE-HOUR MAXIMUM

One bartender per 50 guests included. Must be guaranteed for 100% of guest count of legal drinking age. Does not include tableside wine service or champagne toasts.

HOURLY BAR PACKAGES

NON-ALCOHOLIC (ALWAYS INCLUDED)

SOFT DRINKS

COCA COLA

DIET COKE

DR PEPPER

GINGER ALE

SPRITE

CLUB SODA

TONIC WATER

GARNISHES

LEMONS

LIMES

ORANGES

MARASCHINO CHERRIES

BOTTLED WATER

AQUA PANA STILL

SAN PELLEGRINO SPARKLING

TOPO CHICO SPARKLING MINERAL

JUICES

ORANGE

GRAPEFRUIT

CRANBERRY

PINEAPPLE

One bartender per 50 guests included. Must be guaranteed for 100% of guest count of legal drinking age. Does not include tableside wine service or champagne toasts.

WINES

BUBBLY

CHAPEL DOWN BRUT 114

SCHRAMSBERG BLANC DE BLANCS 92

MIONETTO PROSECCO 56

GERARD BETRAND BRUT ROSE 60

NICOLAS FEUILLATTE BRUT ROSE 94

VEUVE CLICQUOT BRUT ROSE 175

CHAPEL DOWN ROSE 114

CHÂTEAU DE BLIGNY GRANDE RÉSERVE BRUT 110

VEUVE CLICQUOT YELLOW LABEL 165

RUINART BLANC DE BLANCS 225

LALLIER BRUT SERIE R.021 135

LOUIS ROEDERER BRUT COLLECTION 245 160

DOM PÉRIGNON BRUT, 2013 495

KRUG GRANDE CUVÉE 171ÈME ÉDITION 485

LOUIS ROEDERER CRISTAL BRUT 2015 655

WINES

WHITE

ROC DE L'ABBAYE SANCERRE 75

COMTE LAFOND SANCERRE 110

HANNA SAUVIGNON BLANC 65

TE MATA SAUVIGNON BLANC 85

ACUMEN MOUNTAINSIDE SAUVIGNON BLANC 82

PAHLMAYER JAYSON SAUVIGNON BLANC 92

JEAN PAUL & BENOIT DROIN CHABLIS 98

SIMONNET FEBVRE CHABLIS 60

FLOWERS CHARDONNAY 70

BERGSTRÖM "OLD STONES" CHARDONNAY 128

CHALK HILL ESTATE CHARDONNAY 60

PATZ & HALL DUTTON RANCH CHARDONNAY 94

JERMANN PINOT GRIGIO 60

TRIMBACH ALSACE RIESLING 65

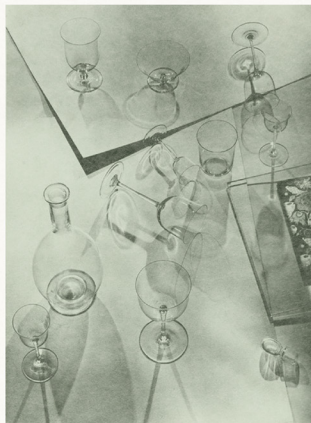
WINES

ROSE

CHATEAU D'ESCLANS ROCK ANGEL ROSE 68

THE LANGUAGE OF YES 'LES FRUITS ROUGES' ROSE 64

CHATEAU MINUTY ROSE 48



WINES

RED

ERATH RESERVE COLLECTION PINOT NOIR 60

THE CALLING PINOT NOIR 64

CRISTOM MT JEFFERSON PINOT NOIR 90

EVENING LAND SEVEN SPRINGS PINOT NOIR 130

JOSEPH PHELPS FREESTONE PINOT NOIR 140

ORIN SWIFT 8 YEARS IN THE DESERT ZINFANDEL 125

MICHAEL DAVID INKBLOT PETIT SYRAH 54

TWO HANDS SEXY BEAST CABERNET 64

POST & BEAM CABERNET 78

FAUST CABERNET 135

JUSTIN ISOCELES BORDEAUX BLEND 210

ARTERBERRY MARESH OLD VINES PINOT NOIR 160

COCKTAILS

MIRADOR MARGARITA 20

blanco tequila, creme de violette,
almond, maraschino,

SABROSO MARGARITA 18

espolòn blanco, cointreau, lime,
jalapeño, cilantro, agave nectar

GIN & ROSEMARY SITUATION 16

bombay sapphire, rosemary,
citrus, hibiscus

RUBY SPRITZ 16

hibiscus-infused tequila,
elderflower, prosecco

MIDNIGHT IN RIO 18

caipirinha with a kiss of blueberry

BUSINESS WITH PLEASURE 20

the botanist, pineapple, lime, honey

BERRY ELIXIR 17

tito's, elderflower, lemon, berry cordial, mint

PALOMA 17

reposado tequila, lime, agave, grapefruit soda

ESPRESSO MARTINI 16

tito's, cold brew, mr black, simple syrup

HIGH FASHIONED 17

buffalo trace, maple, orange, angostura

HOT TODDY 16

irish whiskey, honey, lemon

BEVERAGE STATIONS



BLOODY MARY BAR 35 *per person*
titos, pickled vegetables, olives, celery, tajin, bacon

MIMOSA BAR 30 *per person*
house prosecco, fresh juices, peach puree,
seasonal berries, herbs

LEMONADE BAR 120 *serves 20*
hand-pressed lemonade

HOT TEAS 100 *serves 20*
offerings from the cultured cup and mariage frères
accompanied by honey, lemon, and cream

HOT COFFEE 90 *serves 20*
counter culture fontana (south american dark blend)
accompanied by cream and sugar

HOT CHOCOLATE 120 *serves 20*
chantilly cream, chocolate shavings, peppermint