



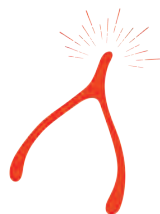


LUCKY YOU, IT'S ALL YOURS!

Step into an exclusive private dining experience at Beginner's Luck. With bold, chef-crafted menus complemented by specialty cocktails, wines and spirits, your evening is set to impress.

Ideal for evening private groups & gatherings, networking & social shindigs, welcome receptions & rehearsal dinners. Ready for endless possibilities? Beginner's Luck leads the way for an intimate event unlike any other - perfect for those special celebrations and momentous occasions, this is where unforgettable moments are made.

- ★ Fully-private restaurant experience
- ★ Intimate outdoor patio
- ★ Surround sound & audio capabilities
- ★ Customizable menus & bar packages
- ★ Personalized playlists
- ★ Craft cocktail bar
- ★ Cocktail dinner pairings





The Space

BEGINNER'S LUCK

private dining

Wanna know how lucky you are? An event booked at Beginner's Luck means you get not just a room, but the entire space to yourselves - the bar, the dining room, the patio, all of it.

Booking is easy with pre-selected menus or reception packages.

TIME

Bookings can be made for dinner only. Events can start anytime between 4pm and 8pm

OF GUESTS

Indoor: Up to 24 table seated + 11 bar

Outdoor: Up to 44 table seated

PRICING

Please refer to the following food & beverage minimums for booking:

Year-Round

Weekday: \$2,000

Friday & Saturday: \$4,000

Gratuity and 8.0% sales tax are not included. Final pricing is determined on menu selection and consumed beverage plus added items and applicable fees.

ACCESSIBILITY

The restaurant is accessible via the Frontier Town courtyard on Main Street. The restaurant, and restrooms, are on ground level.

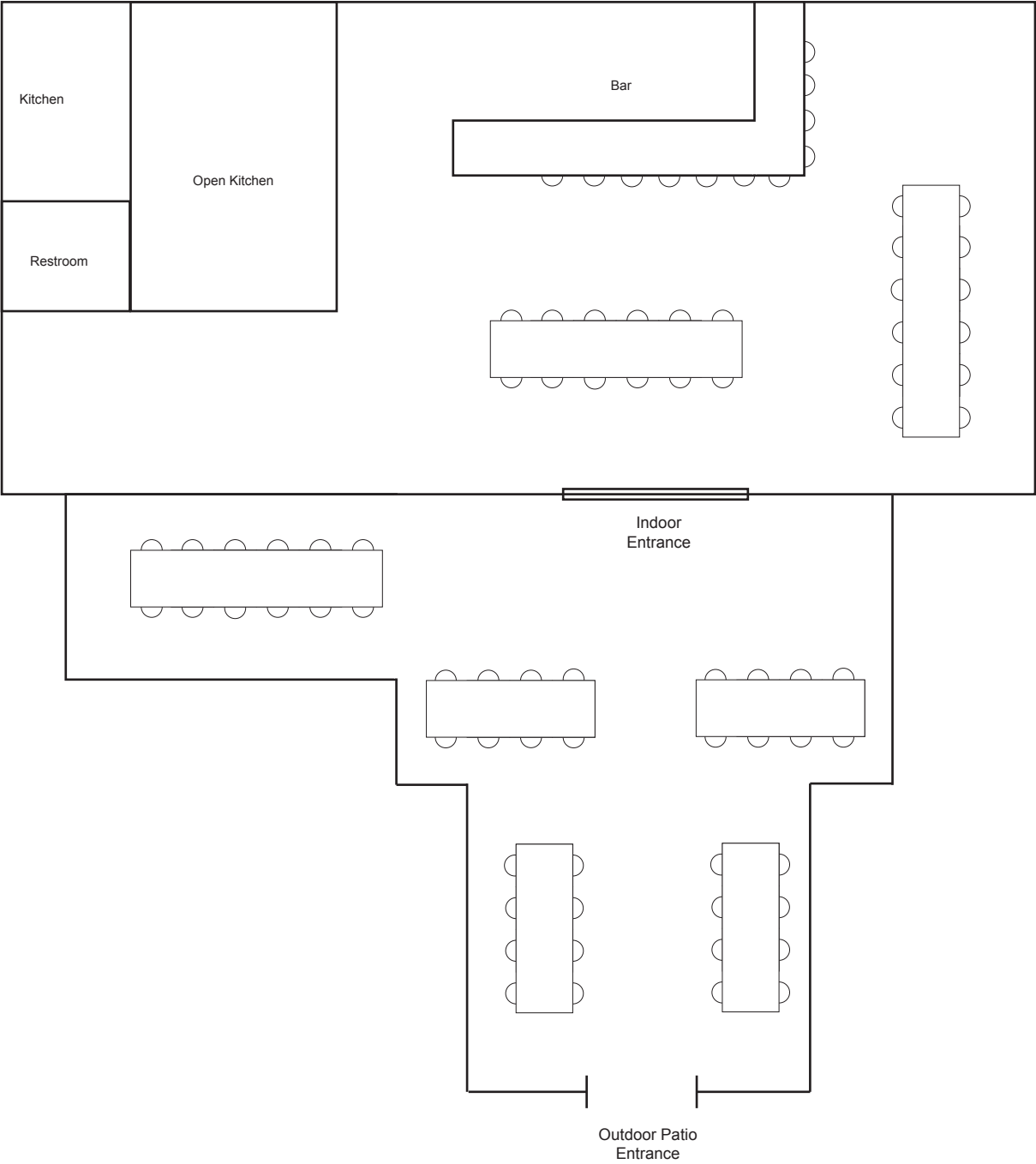


Space Layout

BEGINNER'S LUCK

indoor & patio

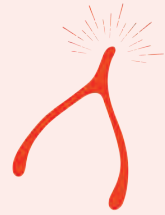
example: max seated floor plan





DINNER - JACKPOT MENU

\$62 per guest plus tax and gratuity



FAMILY STYLE APPETIZERS

BACON FAT POPCORN

Heirloom popcorn and rendered bacon

FOCACCIA

roasted corn & green chile with cilantro lime butter

FIRST COURSE

DILL PICKLE WEDGE

baby iceberg, dill ranch, bacon, crushed kettle chips, tomato, smashed cucumbers, pickles, smoked moody blue cheese

THE ORIGINAL CHOPPED SALAD

smoked salmon, couscous, arugula, pepitas, asiago cheese, currants, dried super sweet corn, marinated tomatoes, buttermilk herb dressing

SECOND COURSE

12 HOUR PORK BOWL

blue corn grits, crushed cucumber, pickled onion, jalapeno, avocado, lime, chermoula, chicharron, queso fresco (*gluten free*)

PAN ROASTED NORWEGIAN SALMON*

cauliflower puree, confit fennel, crispy shallots, cilantro lime vinaigrette, pea tendrils (*gluten free*)

GRILLED LEMONGRASS CHICKEN

saffron sticky rice, stir fry vegetables, cucumber, nam jaew (*gluten free*)

ROASTED VEGETABLES & SAFFRON RICE

brussels sprouts, cauliflower, asparagus, pickled onions, ponzu (*gluten free*)

THIRD COURSE

Host chooses one option for the group at the time of booking

PLATTER OF MINI DESSERTS

Blueberry cheesecake tart

Chocolate brownie

Chocolate chip cookie

COOKIE BAG

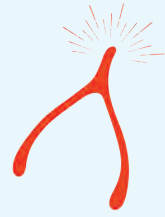
Personal bag of fresh baked chocolate chip cookies

Please let us know of any allergies

** Items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, shellfish, seafood and eggs may increase your risk of foodborne illness.*

DINNER - THE MAIN EVENT MENU

\$72 per guest plus tax and gratuity



FAMILY STYLE APPETIZERS

BACON FAT POPCORN

Heirloom popcorn and rendered bacon

FOCACCIA

roasted corn & green chile with cilantro lime butter

FIRST COURSE

BURRATA

crispy prosciutto, berries, pistachio, meadowfoam honey,
pea tendrils oil, noble levain

THE ORIGINAL CHOPPED SALAD

smoked salmon, couscous, arugula, pepitas, asiago cheese, currants,
dried super sweet corn, marinated tomatoes, buttermilk herb dressing

SECOND COURSE

MOLE SHORT RIBS

whipped masa, butter braised asparagus, mole rojo, pineapple salad

PAN ROASTED NORWEGIAN SALMON*

cauliflower puree, confit fennel, crispy shallots, cilantro lime vinaigrette, pea tendrils (*gluten free*)

GRILLED LEMONGRASS CHICKEN

saffron sticky rice, stir fry vegetables, cucumber, nam jaew (*gluten free*)

ROASTED VEGETABLES & SAFFRON RICE

brussels sprouts, cauliflower, asparagus, pickled onions, ponzu (*gluten free*)

THIRD COURSE

Host chooses one option for the group at the time of booking

PLATTER OF MINI DESSERTS

Blueberry cheesecake tart

Chocolate brownie

Chocolate chip cookie

COOKIE BAG

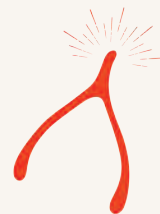
Personal bag of fresh baked chocolate chip cookies

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DINNER - I'M ALL IN MENU

\$90 per guest plus tax and gratuity



FAMILY STYLE APPETIZERS

BACON FAT POPCORN

Heirloom popcorn and rendered bacon

FOCACCIA

roasted corn & green chile with cilantro lime butter

FIRST COURSE

BURRATA

crispy prosciutto, berries, pistachio, meadowfoam honey,
pea tendrils oil, noble levain

THE ORIGINAL CHOPPED SALAD

smoked salmon, couscous, arugula, pepitas, asiago cheese, currants,
dried super sweet corn, marinated tomatoes, buttermilk herb dressing

SECOND COURSE

MOLE SHORT RIBS

whipped masa, butter braised asparagus, mole rojo, pineapple salad

PAN ROASTED NORWEGIAN SALMON*

cauliflower puree, confit fennel, crispy shallots, cilantro lime vinaigrette, pea tendrils (*gluten free*)

FENNEL CRUSTED FILET MIGNON

blue cheese pommes aligot, roasted brussels sprouts, goat horn chile butter,
cabernet demi-glace, crispy carrots

ROASTED VEGETABLES & SAFFRON RICE

brussels sprouts, cauliflower, asparagus, pickled onions, ponzu (*gluten free*)

THIRD COURSE

Host chooses one option for the group at the time of booking

PLATTER OF MINI DESSERTS

Blueberry cheesecake tart
Chocolate brownie
Chocolate chip cookie

COOKIE BAG

Personal bag of fresh baked chocolate chip cookies

Please let us know of any allergies

** Items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, shellfish, seafood and eggs may increase your risk of foodborne illness.*



RECEPTION PACKAGES

LIGHT BITES

\$33 per guest

Smoked paprika candied almonds (gluten free)
Bacon fat popcorn (gluten free)
Mini avocado toast
The Original Chopped Salad
Mac 'n cheese
Super slow roasted pork sliders

MORE BITES

\$44 per guest

Smoked paprika candied almonds (gluten free)
Bacon fat popcorn (gluten free)
Fondue blanc
The Original Chopped Salad
Mini salmon poke bowl
Roasted linguisa sausage & shrimp
Mini desserts

BEST OF THE HOUSE

\$55 per guest

Fondue blanc
Bacon fat popcorn (gluten free)
Salmon crudo spoons (gluten free)
The Original Chopped Salad
Roasted Brussels sprouts (gluten free)
Crab roll sliders
Hand carved prime angus beef strip
Mini desserts

Reception packages are ideal for groups looking for standing room, social, and networking-type events.

You choose the package and we provide food portioned for the exact number of guests.

A LA CARTE

Build your own reception. Or, for extra luck, add these a la carte items to your event menus .

For cakes and cupcakes, our in-house pastry team is available for custom orders.

SHARABLES

Each item serves 4 guests

The Original Chopped Salad \$22

Roasted Brussels sprouts \$14 *(gluten free)*

Bacon fat popcorn \$8 *(gluten free)*

Mac 'n cheese \$14

Fondue blanc with pretzel, cauliflower, and sausage \$17

Roasted pork quesadilla \$12

Dole whip chicken wings \$16

Pimento cheese dip \$8

INDIVIDUAL BITES

Minimum quantity of 12 required

Bruschetta tomato bite \$1.25 ea.

Mini Original Chopped Salad \$6 ea.

Mini avocado toast \$4 ea.

Mini burrata toast \$4 ea.

Short rib slider with dijonaise & pickled onion \$6 ea.

Mole pork slider with pickled onion & queso fresco \$5 ea.

Gremolata chicken skewer \$5 ea.

Tiger prawns skewer \$7 ea.

MINI DESSERTS

Minimum quantity of 12 required

Blueberry cheesecake tart \$3.25 ea.

Chocolate brownie \$3.25 ea.

Chocolate chip cookie \$3.25 ea.

Key lime pie tart \$3.25 ea.

Pecan pie tart \$3.25 ea.

BEVERAGE

All of our beverages are charged on consumption. You only pay for what your guests drink based off the following package you select for the group

NON-ALCOHOLIC ONLY

Sample menu includes:

Coffee and hot tea
Iced tea
Sodas
Sparkling water

BEER & WINE ONLY

(up to \$15 per beverage)

Sample menu includes:

All n/a beverages
All beers
Raventos Sparkling
Wai Wai Sauvignon Blanc
Los Milics Red Blend

BEER, WINE & LIQUOR

(up to \$20 per beverage)

Sample menu includes:

All beers
All specialty cocktails
Daou Chardonnay
Tatomer Pinot Noir
Tito's vodka
Eagle Rare bourbon

FULL BAR AVAILABLE

(no price restriction)

Sample menu includes:

All beers, wines, cocktails
Don Julio 1942 Tequila
Macallan Scotch
EH Taylor Single Barrel Bourbon
Rombauer Chardonnay
Emerson Brown Cabernet

COSTS AND BILLING

We do not charge a room rental fee for our spaces. However, there is a food & beverage minimum required for your event. Additional charges include 8.0% sales tax on applicable food, beverage, and service charges, as well as an event admin fee of 3.0% of the subtotal bill (tax and gratuity are not subject to the admin fee). For your convenience, we add a suggested gratuity of 20% to your final bill (based on food, beverage and applicable service charges, not subject to sales tax).

F&B MINIMUMS

BEGINNER'S LUCK - FULL RESTAURANT (INDOOR / OUTDOOR)

Year-Round Minimums

Evenings Only Starting at 4pm

Weekdays: \$2,000

Fri & Sat: \$4,000

DEPOSIT, CONFIRMATION & CANCELLATION

A signed agreement and deposit in the amount of half the food and beverage minimum is required to reserve the space for an event. Your deposit is applied towards your final bill. Your reservation is guaranteed once Beginner's Luck has confirmed receipt of your deposit.

If you need to cancel, please let us know at least two weeks prior to avoid fees. Cancellations within two weeks are subject to forfeiture of the deposit; for cancellations less than 72 hours prior, the full F&B minimum will be charged to card on file.

BILLING

There will be no refunds, gift cards, or credits in replacement for unused food and beverage consumption. Items may not be ordered for carryout in order to meet agreed upon minimums. The food and beverage minimum does not include tax and gratuity. Split checks are not available. One final check will be presented to the host and/or contact upon completion of the event, or charged to the credit card on file per client request.

RAIN OR SHINE

Booking parties for groups larger than our indoor capacity comes with risk. Our outdoor patio is shaded but not weather-resistant. In the event of inclement weather, there are no other alternative seating arrangements. Please book accordingly.

