



Begin Your Adventure

»»» —> CATERING MENU



WEDDINGSATMAMMOTH.COM

760.914.2561 • WEDDINGS@MAMMOTHRESORTS.COM



Reception Packages

ALL RECEPTION PACKAGES INCLUDE

- Passed hors d'oeuvres served for one hour
- Freshly baked artisan rolls and whipped butter
- Tea and coffee service
- Chef's cake cutting

CHOOSE BETWEEN CHEF'S TABLE OR PLATED DINNER

- **Chef's Table:** A dining experience where a variety of dishes are presented for guests to serve themselves.
- **Plated Dinner:** Preselected entrées that are served table-side.

†SERVICE FEES & TAXES

Tax and service fees apply to all packages: 7.75% tax, 20% gratuity given directly to catering staff, and 1.5% tourism assessment fee.

ADDITIONAL INFORMATION

- Hors d'oeuvres are four pieces per person total
- Children's meals available up to 12 years of age, \$25 per child†
- Chef's choice vendor meals available \$35 per person† with hot entrée, starch, and vegetable
- Dietary restrictions embraced.
- Custom menus are available with a \$150 Chef consulting fee, plus tax. Additional fee applied if pre-tasting meeting is required (\$150 per person)
- Menus substitutions permitted subject to Chef Approval; additional charges may be applicable.
- Venue administration fee – \$400.
- Each venue has a Food & Beverage minimum, which varies by date and/or season. Ask your catering sales manager for details.

QUESTIONS?

Contact your Catering Sales Manager for more information 760.914.2561 or by email at Weddings@MammothResorts.com.



AVAILABLE
AT ALL VENUE
LOCATIONS

Parallax at
McCoy Station

McCoy Station
Dining Room

The Mill

Tent at Sierra
Star Golf Course

The Lodge at
Camp High Sierra

June Mountain
Chalet

Lincoln Bar at
Canyon Lodge

Hors d'Oeuvres

Selections

VEGETARIAN

- **Artichoke Fritters:** Roasted Garlic Aioli, Chives
- **Caprese Skewers:** Heirloom Tomatoes, Mozzarella, Basil Oil
- **Vegetable Spring Cup:** Shredded Cabbage, Ginger, Carrots, Onion, Chives, Teriyaki, Wonton Cup
- **Fruit Skewers:** Pineapple, Cantaloupe, Watermelon, Citrus, Mint
- **Beet Bruschetta:** Tender Beets, Kalamata Olives, Garlic, Basil, Olive Oil, Crostini
- **Falafel Fritter:** Chickpea, Mint, Cucumber-Yogurt Sauce

PORK

- **Stuffed Dates:** Point Reyes Cheese, Applewood-Smoked Bacon, Balsamic Reduction, Lime Zest
- **Al Pastor Bites:** Al Pastor Pork, Pickled Onion, Roasted Pineapple Salsa, Corn Tortilla Chip
- **Bulgogi Pork Belly:** Micro Cilantro, Wasabi Reduction, Water Cracker
- **Pulled Pork:** 12-Hour Smoked Pork Shoulder, Mill Barbeque Sauce, Pickled Onion Slaw, Brioche
- **Pigs in Blankies:** Les Chateaux Franks, Yodler Haus Mustard, Spicy Ketchup, Chives

POULTRY

- **Miso Chicken Skewers:** Miso-Marinaded Grilled Chicken, Cilantro, Peanut Sauce, Toasted Sesame Seeds
- **Chicken Pâté:** Braised Chicken, Olive Pâté, Herbs, Crostini
- **Duck Rillettes:** Duck Leg, Orange Zest, Ginger, Herbs, Chive, in a Phyllo Cup
- **Duck Tinga:** Smoked Jalapeño, Bell Pepper, Cilantro, Corn Tortilla Chip

SEAFOOD

- **Ahi Poke:** Miso Glaze, Citrus, Avocado, Toasted Sesame Seeds, Wasabi Powder, Wonton
- **Crab Cake:** Chive, Red Pepper, Garlic, Citrus, Panko, Sesame-Cucumber Slaw
- **Shrimp Ceviche:** Aromatic Poached Shrimp, Salsa Fresca, Toasted Serrano, Citrus, Tortilla Cup
- **Fish Chowder:** Sherry Cream Sauce, Aromatics, Fennel, Herb Crouton

Additional Hors d'Oeuvres: \$12[†] per person

[†]Service fees and taxes apply, see page 2.

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Salads



Selections

- **Baby Greens:** Artisan Leaf Blend, Cucumbers, Shredded Carrots, Cherry Tomatoes, Garlic Croutons, Shaved Red Onions, Balsamic Dressing
- **Mountain Caesar:** Crisp Romaine, Garlic Croutons, Pecorino Romano, Traditional Caesar Dressing
- **Rustic:** Charred Rustic Breads, Heirloom Tomatoes, Caper Berries, Anchovies, Basil, Charred Garlic Vinaigrette
- **Chopped:** Crisp Iceberg, Candied Walnuts, Aged Blue Cheese, Shaved Red Onions, Grilled Pears, Parsley, Raspberry Vinaigrette
- **Vegetable Salad:** Charred Asparagus, Heirloom Carrots, Blistered Tomatoes, Radish, Patty Pan Squash, Mushroom Blend, Sherry-Oregano Citronette
- **Greek Salad:** Chopped Cucumbers, Green Bell Peppers, Red Onion, Kalamata Olives, Roma Tomatoes, Oregano, Feta Cheese, Red Wine Vinaigrette

- **Additional dressing options (select two):** Ranch, Blue Cheese, 1153 Dressing, Italian
- **Additional salad:** \$8[†] per person

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Chef's Table



STARTING AT
\$75 PER PERSON[†]

Selections

BEEF

- **California Tri-Tip:** Herb & Spice-Rubbed, Charred Onion Demi Glaze, Chives
- **New York Steak:** Grilled, Confit Garlic, Red-Wine Reduction (*add \$12[†] per guest*)
- **Ribeye:** Charred Pearl Onions, Chimichurri (*add \$18[†] per guest*)
- **Beef Tournedos:** Seared Filet Mignon, Duck Fat Diane Sauce, Thyme (*add \$22[†] per guest*)

PORK

- **Bone-In Pork Chop:** Herb-Rubbed, Granny Smith Apples, Roasted Red Pepper Chimichurri
- **Roasted Pork Tenderloin:** Dijon, Prosciutto-Spinach, Lemon Zest, Port Reduction (*add \$10[†] per guest*)
- **Pork Medallions:** Garlic-Herb Marinade, Sherry-Corn Chowder, Pickled Red Onion (*add \$15[†] per guest*)

VEGETARIAN & VEGAN

- **Eggplant:** Charred Bulgogi-Marinated Eggplant, Thai Basil, Peanuts, Sesame Seeds (**Vegan**)
- **Tofu:** Toasted Sesame Tofu, Miso Reduction, Chives, Steamed Rice (**Vegan**)
- **Risotto:** 12-Hour Vegetable Stock, Wild Mushroom, Pecorino Romano, Parsley
- **Vegetable Pave:** Potato, Red Bell Peppers, Squash, White Cheddar, Basil

INCLUDES

- **Passed Hors d'Oeuvres:** Choice of two (2)
- **Salads:** Choice of two (2)
- **Sides:** Choice of two (2)
- **Entrées:** Choice of two (2)
- **Premium Entrée:** Additional cost listed
- **Additional Side:** \$8[†] per guest

[†]Service fees and taxes apply, see page 2.

Hors d'oeuvres selections, see page 3

Salad selections, see page 4

POULTRY

- **Seared Chicken Breast:** Citrus, Herbs, Chicken-Rosemary Jus
- **Baked Chicken Breast:** Ajo Amarillo, Mushrooms, Dijon, Cognac Cream Sauce (*add \$10[†] per guest*)
- **Grilled Chicken:** Achiote-Marinated, Cilantro, Cipollini Onions, Al Pastor Reduction (*add \$15[†] per guest*)

SEAFOOD

- **Seared Alaskan Salmon:** Skin-On Salmon, Parsley-Caper Beurre Blanc
- **Blue Nose:** Herb-Crusted, Roasted Bass, Golden Raisin and Cherry Tomato Reduction, Candied Walnut (*add \$12[†] per guest*)
- **Seasonal Catch:** Work with our Executive Chef on a Seasonal Fish to create your Signature Dish (*market price[†]*)

SIDES

- **Whipped Potatoes:** Yukon Gold, Roasted Garlic, Pecorino Romano
- **Roasted Potatoes:** Marble Peewee Potatoes, Rosemary, Garlic, Parsley
- **Creamy Polenta:** Herbs, White Cheddar
- **Herb Risotto:** Creamy Risotto, Italian Parsley, Pecorino Roman
- **White Cheddar:** White Cheddar, Macaroni, Cured Bacon, Black Pepper
- **Bistro Vegetable:** Roasted Squash, Mini Bell Peppers, Shallots, Broccolini, Mushrooms, Garlic, Rosemary
- **Broccolini:** Grilled Broccolini, Garlic, Lemon Zest
- **Green Beans:** Applewood-Smoked Bacon, Shaved Red Onion, Basil
- **Cauliflower:** Roasted Cauliflower, Citrus, Toasted Garlic

CATERING MENU
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Levy Restaurants



AVAILABLE
AT THESE VENUE
LOCATIONS

Parallax at
McCoy Station

McCoy Station
Dining Room

Plated Dinner



STARTING AT
\$90 PER PERSON[†]

Selections

POULTRY

- **Seared Chicken Breast:** Whipped Potatoes, Grilled Broccolini, Citrus-Herb Pan Sauce
- **Baked Chicken:** Citrus Chicken, Roasted Marble Potatoes, Haricot Verts, Rosemary Chicken Jus
- **Duck Breast:** Seared Duck, Spinach Risotto, Braised Orange Demi, Lemon Zest
- **Duck Leg:** 12-Hour Confit Duck, White Bean Cassoulet, Duck Jus (*add \$15[†] per guest*)

VEGETARIAN & VEGAN

- **Tofu:** Toasted Sesame Tofu, Miso Reduction, Chives, Steamed Rice (**Vegan**)
- **Risotto:** 12-Hour Vegetable Stock, Wild Mushroom, Pecorino Romano, Parsley (**Vegan Option Available**)
- **Vegetable Pave:** Potato, Red Bell Peppers, Squash, White Cheddar, Basil, Ramesco Sauce

GAME

- **Bone-In Elk:** Rosemary-Thyme Seared Elk, Succotash, Basted Carrots, Bourbon-Cherry Sauce (*add \$20[†] per guest*)
- **New Zealand Lamb:** 4-Bone Seared Lamb Rack, Creamy Herb Risotto, Lemon Zest Broccolini, Citrus-Mint Sauce (*add \$20[†] per guest*)

INCLUDES

- **Passed Hors d'Oeuvres:** Choice of three (3)
- **Salads:** Choice of one (1)
- **Meat Entrée:** Choice of one (1)
- **Vegetarian/Vegan Entrée:** Choice of one (1)
- **Premium Entrée:** Additional cost listed
- **"Duet" Entrées:** \$12[†] per guest
- **Additional Side:** \$6[†] per guest

[†]Service fees and taxes apply, see page 2.

Hors d'oeuvres selections, see page 3
Salad selections, see page 4

SEAFOOD

- **King Salmon:** Arugula Quinoa, Baby Carrots, Sundried Tomato Chimichurri
- **Chilean Seabass:** Seared Bass, Black Garlic-Turnip Purée, EVO Poached Tomato, Citrus Beurre Blanc (*add \$15[†] per guest*)
- **Seared Diver Scallops:** Roasted Fingerling Potato, Bacon Seared Spinach, Shallot-Grapefruit Sauce (*add \$20[†] per guest*)

PORK

- **Bone-In Pork Chop:** Mashed Sweet Potato, Roasted Bacon-Wrapped Asparagus, Mint-Infused Aged Balsamic Reduction
- **Pork Tenderloin:** Grilled Pork Medallions, Spinach and Apple Hash, Vegetable Medley, Port-Pork Sauce

BEEF

- **Petite Filet Mignon:** Cast Iron-Seared Filet, Potato Purée, Grilled Asparagus, Wild Mushroom Pan Sauce (*add \$20[†] per guest*)
- **New York Prime:** Roasted Garlic Potato Purée, Lemon Zest Broccolini, Red-Wine Jus, Confit Garlic Cloves (*add \$25[†] per guest*)
- **Ribeye:** Grilled Ribeye, Garlic Roasted-Herb Potato Wedges, Bacon Braised Carrots, Chimichurri (*add \$18[†] per guest*)

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Star Golf Course

The Lodge at
Camp High Sierra

June Mountain
Chalet

Lincoln Bar at
Canyon Lodge

Additions



Stations 2-HOUR SERVICE *GUEST MINIMUMS MAY APPLY*

- **California Cheese Board:** Assorted California Cow & Goat Cheeses, Assorted Crackers, Fruit Spreads, Mustards, Honeycomb, Dried Fruit (\$18[†] per guest)
- **Charcuterie Board:** California Cheeses, Aged Cured Meats, Dips & Fruit Spreads, Assorted Olives, Rustic Breads & Assorted Crackers (\$22[†] per guest)
- **Mountain Garden Patch:** Assorted Grilled & Raw Vegetables, Assorted Mushrooms, Hummus, Cucumber Ranch, Rustic Bread & Grilled Naan (\$16[†] per guest)
- **Sea Bar:** Aromatic King Crab Legs, Citrus Shrimp, Raw Oysters, Assorted Mignonette Sauce, Charred Lemons, Traditional Cocktail Sauce, Kosher Salt, Seaweed (\$45[†] per guest / 50 guest minimum)

Late Night Boards *GUEST MINIMUMS MAY APPLY*

- **Empanadas:** Chicken Tinga Empanadas, Crema Fresca, Duo of Salsas (\$12[†] per guest)
- **Mini-Chimichanga:** Anchoite Shredded Beef, Refried Beans, Queso Fresco, Duo of Salsas (\$14[†] per guest)
- **Melt House Grilled Cheese & Tomato Soup:** Basil Butter Brushed Texas Toast, Aged Cheddar, Basil Tomato Soup (\$15[†] per guest)
- **Pretzel Bread:** Baked Pretzel Bread Bites, Trio of Mustards (\$10[†] per guest)
- **Sliders:** Pulled Pork, Citrus Slaw, Brioche Bun (\$12[†] per guest)
- **Fondue:** 5-Cheese Sauce, Vegetables, Grapes, Pretzel Bread (\$25[†] per guest)
- **Flat Bread Bites:** Herb Butter, Cured Meats, Cheese Blend, Balsamic Reduction (\$14[†] per guest)
- **Mountain Lodge Signature Chicken Tenders & Fries:** A Winter Season Guest Favorite (\$12[†] per guest)
- **Mini Desserts:** Assortment of Mini Donuts, Lemon Bars, Chocolate Chip Cookies, Brownies (\$18[†] per guest)

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Beverage Packages

INCLUDES

- Hosted Open Bar for Up to 5 hours
- Liquor, Beer, and Wine
- Champagne Toast
- Standard Bar Mixers*

DOES NOT INCLUDE

- Cordials
- Wine Service with Dinner
- Craft Cocktails

*Service fees and taxes apply, see page 2.

*Additional information on page 11.

Full Bar Packages

TIER 1

- 2 Hours, \$35[†] per person
- 3 Hours, \$45[†] per person
- Additional Hours \$10[†] per person, per hour (5 hours max)

Well Liquors – Vodka, Gin, Rum, Tequila, Whiskey

Choice of Two (2) Wines – Chardonnay, Cabernet Sauvignon, Pinot Noir, Sauvignon Blanc, Red Blend

Champagne Toast – Gambino Prosecco (Italy)

Imported & Domestic Beers – Coors Light, 805 Blonde Ale, Sierra Nevada Pale Ale, Athletic Brewing N/A

TIER 2

- 2 Hours, \$45[†] per person
- 3 Hours, \$55[†] per person
- Additional Hours \$10[†] per person, per hour (5 hours max)

Call Liquors – Tito's Vodka, Bombay Sapphire Gin, Captain Morgan Rum, Hornitos Reposado Tequila, Makers Mark Bourbon, Dewar's White Label Scotch

Choice of Three (3) Wines – Chardonnay, Cabernet Sauvignon, Pinot Noir, Sauvignon Blanc, Red Blend

Champagne Toast – Ruffino Prosecco

Imported & Domestic Beers – Sierra Nevada Hazy IPA, Modelo, Coors Light, 805 Blonde Ale, Sierra Nevada Pale Ale, Topochico Strawberry-Guava Hard Seltzer, Athletic Brewing N/A

TIER 3

- 2 Hours, \$55[†] per person
- 3 Hours, \$65[†] per person
- Additional Hours \$10[†] per person, per hour (5 hours max)

Premium Liquors – Grey Goose Vodka, Hendricks Gin, Bacardi Silver Rum, Woodford Reserve Bourbon, Patron Silver Tequila, Johnny Walker Black Scotch

Choice of Three (3) Wines – Chardonnay, Cabernet Sauvignon, Pinot Noir, Sauvignon Blanc, Malbec, Rosé

Champagne Toast – Ruffino Prosecco

Imported & Domestic Beers – Sierra Nevada Hazy IPA, Modelo, Coors Light, 805 Blonde Ale, Sierra Nevada Pale Ale, Topochico Strawberry-Guava Hard Seltzer, Athletic Brewing N/A

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Beverage Packages

Beer & Wine Packages

TIER 1

- 2 Hours, \$25[†] per person
- 3 Hours, \$35[†] per person
- Additional Hours \$10[†] per person, per hour (5 hours max)

Choice of Two (2) Wines – Chardonnay, Cabernet Sauvignon, Pinot Noir, Sauvignon Blanc, Red Blend

Imported & Domestic Beers – Coors Light, 805 Blonde Ale, Sierra Nevada Pale Ale, Athletic Brewing N/A Upside Dawn Golden Ale

TIER 2

- 2 Hours, \$35[†] per person
- 3 Hours, \$45[†] per person
- Additional Hours \$10[†] per person, per hour (5 hours max)

Choice of Three (3) Wines – Chardonnay, Cabernet Sauvignon, Pinot Noir, Sauvignon Blanc, Red Blend

Imported & Domestic Beers – Sierra Nevada Hazy IPA, Modelo, Coors Light, 805 Blonde Ale, Sierra Nevada Pale Ale, Topochico Strawberry-Guava Hard Seltzer, Athletic Brewing N/A

TIER 3

- 2 Hours, \$45[†] per person
- 3 Hours, \$55[†] per person
- Additional Hours \$10[†] per person, per hour (5 hours max)

Choice of Three (3) Wines – Chardonnay, Cabernet Sauvignon, Pinot Noir, Sauvignon Blanc, Malbec, Rosé

Imported & Domestic Beers – Sierra Nevada Hazy IPA, Modelo, Coors Light, 805 Blonde Ale, Sierra Nevada Pale Ale, Topochico Strawberry-Guava Hard Seltzer, Athletic Brewing N/A

INCLUDES

- Hosted Open Bar for Up to 5 hours
- Beer and Wine, Only

DOES NOT INCLUDE

- Cordials
- Wine Service with Dinner
- Liquor or Cocktails

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Additional information on page 11.

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Beverage Packages

Craft Cocktails Menu

Priced per drink, charged on consumption. Limit 2 per package.

CRAFT COCKTAILS

Blood Orange Spritz • 16

San Pellegrino Blood Orange, Aperol, Prosecco

Peachy Aperol Spritz • 16

Liquid Alchemist Peach Cocktail Syrup,
Aperol, Prosecco, Soda Water

Limoncello Spritz • 16

Limoncello, Amaro, Prosecco, Soda Water, Mint

Prickly Pear Margarita • 18

Liquid Alchemist Prickly Pear Cocktail
Syrup, Patron Silver, Triple Sec, Fresh
Lime Juice, Agave, Soda Water

Spicy Margarita • 16

Tanteo Jalapeño Tequila, Triple Sec,
Fresh Lime Juice, Agave, Soda Water

Espresso Martini • 18

Mr. Black Coffee Liqueur, Tito's Vodka,
Baileys Irish Cream, Espresso

Butterfly Gin Fizz • 16

Bombay Sapphire, Butterfly Pea Flower, Fever
Tree Elderflower Tonic, Fresh Lemon Juice

M&M • 18

Los Siete Mezcal, Montenegro
Amaro, Luxardo Cherry

Spiked Coffee or Spiked Hot Chocolate • 15

Baileys Irish Cream, Jameson,
Kahlua, Frangelico, Brandy

MOCKTAILS

Prickly Pear Mocktail • 12

Liquid Alchemist Prickly Pear Cocktail Syrup,
Fever Tree Lime Yuzu, Lemonade, Soda Water

Sparkling Peach Sunrise Mocktail • 12

Liquid Alchemist Peach Cocktail Syrup,
Ginger Ale, Orange Juice, Grenadine

Sparkling Mint Lemonade Mocktail • 12

Lemonade, Mint, Soda Water

Greyhound Basil Mocktail • 12

Grapefruit, Basil, Simple Syrup, Soda Water

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WEDDINGSATMAMMOTH.COM 10



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Beverage Packages

Enhancements

1153 EXPERIENCE

Elevate your occasion with a Gondola ride to the top of Mammoth Mountain. For McCoy and Parallax venues, only. At the top, your guests will be able to enjoy one signature cocktail while taking in the breathtaking views of the Sierra Nevada mountain range and surrounding views from 11,053 feet. (\$250[†] set up fee, includes bartender.)

BUBBLY BAR

Add elegance to your special day with a glass of bubbles for your guests upon arrival. (Prices vary, ask your consultant.)

APEROL CART

Add a pop-up Aperol Cart to your event with a trio of Aperol Spritzes. (\$350[†] set up fee, includes bartender.)

WINE & BUBBLES MENU

Price per bottle. Charged on consumption.

LOCAL BEER TOUR

Add local breweries to your special occasion for \$7 per person choosing 2 beer selections. Any additional requests for beers not carried will be subject to a stocking charge.

CRAFT COCKTAIL MENU

Priced per Drink, Charged on Consumption, limit 2 per package. Consultation with our beverage team is available for additional craft cocktails requests. (\$100 consultation fee.)

TABLE-SIDE WINE SERVICE

Add table-side wine service during dinner. \$150 service fee.

- **Hourly Package** – includes choice of one (1) red, and one (1) white.
- **Consumption Bar** – charged per bottle. Choice of one (1) red, and one (1) white.

ADDITIONAL INFORMATION

- Beer selections are subject to availability per venue.
- Wine selections are subject to change, comparable wines will be selected.
- Non-alcoholic wine, and bubbles are available.
- **Standard Bar Mixers included with Bar Packages:** orange juice, grapefruit juice, pineapple juice, cranberry juice, grenadine, lime juice, sweet & sour, tonic water, club soda, ginger ale, ginger beer, Coke, Diet Coke, Sprite.
- Our liquor license prohibits any outside alcohol to be brought into our venue locations. **There will be a fine of \$1000 if outside alcohol is discovered.** Please refer to your contract for more information.
- **Disclaimer:** some bar selections are subject to change and pricing could increase based on inflation. Prices will never increase more than 5% after contract.

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