

2026 Banquets & Catering

Murrieta Hot Springs Resort

At Murrieta Hot Springs Resort, every gathering is an opportunity to nourish — body, spirit, and community. Our banquet menus are inspired by the sun-drenched coastal flavors of Southern California, shaped by the seasons and the farmers, ranchers, and artisans of our region.

We believe that wholesome, intentional food should be accessible to everyone at the table. That's why gluten-free, vegetarian, and vegan options are purposefully woven into every menu — not as afterthoughts, but as celebrated choices in their own right.

Whether you're here for a wellness retreat, a celebration, or a corporate event, our culinary team is honored to nourish your gathering.

Warmly,
The Culinary Team at Murrieta Hot Springs Resort

GF Gluten-Free

VG Vegetarian

VE Vegan

DF Dairy-Free

Each menu is thoughtfully prepared to provide the freshest culinary experience for your guests. A minimum order of 15 guests is required. Groups with fewer than 15 guests will incur a \$5 per guest surcharge. Table presentations are thoughtfully maintained for up to 60 minutes to preserve quality, freshness, and food safety.

BREAKFAST COLLECTION

All breakfast selections include freshly brewed coffee, decaffeinated coffee & assorted hot teas.

The Morning Table

Freshly Squeezed Orange, Cranberry & Apple Juice (GF, VE, DF)

Seasonal California Fruit Display (GF, VE, DF)

Freshly Baked Morning Pastries (VG)

28 per person

The Wellness Table

Freshly Squeezed Orange, Cranberry & Apple Juice (GF, VE, DF)

Seasonal California Fruit Display (GF, VE, DF)

Freshly Baked Morning Pastries (VG)

Assorted Greek Yogurts (GF, VG)

Nuthouse Granola (GF, VE, DF) **contains tree nuts*

Local Artisan Bagels with Citrus Whipped Ricotta (VG)

32 per person

The Nourishment Table

Freshly Squeezed Orange, Cranberry & Apple Juice (GF, VE, DF)

Seasonal California Fruit Display (GF, VE, DF)

Freshly Baked Morning Pastries (VG)

Parmesan-Herb Roasted Potatoes (GF, VG)

Scrambled Farm-Fresh Eggs with Garden Herbs (GF, VG, DF)

Nitrate-Free Applewood Smoked Bacon (GF, DF)

Chicken Apple Sausage (GF, DF)

42 per person

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The Harvest Table

Our most celebrated morning experience — perfect for post-wedding brunches and special gatherings.

Freshly Squeezed Orange, Cranberry & Apple Juice (GF, VE, DF)

Hydrating Citrus Salad — Arugula, Oranges, Grapefruit, Cucumbers, Pickled Onions & Herbs, Citrus Basil Vinaigrette **(GF, VE, DF)**

Seasonal California Fruit Display (GF, VE, DF)

Freshly Baked Morning Pastries (VG)

Parmesan-Herb Roasted Potatoes (GF, VG)

Nitrate-Free Applewood Smoked Bacon & Chicken Apple Sausage (GF, DF)

Scrambled Farm-Fresh Eggs with Garden Herbs (GF, VG)

Lemon Ricotta Protein Pancakes — Whipped Mascarpone, Spiced Agave Syrup & Ginger Berry Jam **(VG)**

Charcuterie & Cheese Display — Seasonal Accompaniments, Assorted Crackers & Flatbreads

Pastry Chef's Confection Display — Mini Cheesecakes, French Macarons & Artisan Chocolate Bon Bons

73 per person

SUNRISE ADD-ONS

Available as add-ons for any meal period. Minimum order of 1 dozen per selection.

Add Scrambled Eggs with Garden Herbs to any buffet

5 per guest

Morning Coffee Service — Freshly brewed regular and decaffeinated coffee, premium tea selection, assorted sweeteners, and dairy & plant-based creamers

18 per guest (up to 90 minutes)

Freshly Baked Morning Pastries (VG)

32 per dozen

Assorted Cookies & Bars (VG)

36 per dozen

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LUNCH COLLECTION

The Trailbox

Individually packaged selections designed for guests on the go.

Maximum 2 selections.

C H O O S E

Roasted Chicken Wrap — Red Pepper Hummus, Arugula, Roasted Tomatoes, Cucumbers & Raspberry Balsamic Dressing on Whole Wheat Tortilla

Nitrate-Free Turkey — Fig Jam, Brie, Arugula & Honey Dijon on Ciabatta

Roast Beef — Basil Aioli, Roasted Peppers & Arugula on Rye (DF)

Avocado Chickpea Wrap — Smashed Avocado, Marinated Chickpeas, Arugula, Shaved Carrots, Cucumber Arugula & Citrus Tahini on Whole Wheat Tortilla (VE, DF) *contains tree nuts

Mediterranean Mushroom Wrap — Roasted Mushrooms, Hummus, Shaved Carrots, Roasted Peppers, Mesclun, Olives & Red Wine Vinaigrette on Sun Dried Tomato Tortilla (VE, DF)

E V E R Y B O X I N C L U D E S

Bottle of Water

Jackson's Sweet Potato Chips (GF, VE, DF)

Why Knots — yogurt coated pretzels (VG)

Seasonal Whole California Fruit (GF, VE, DF)

Gluten-free bread, buns & wraps available upon request.

36 per person

All lunch selections include freshly brewed iced tea.

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The Market Table

Mixed Greens — Heirloom Cherry Tomatoes, Cucumbers, Feta, Pickled Onions & Raspberry Balsamic Vinaigrette (GF, VG)

Choice of One Soup - Roasted Tomato & Pepper Bisque, Coconut Carrot & Ginger, Or Charred Cauliflower Soup (GF, VE)

Artisan Deli Platter — Nitrate-Free Turkey, Roast Beef & Genoa Salami, Sharp Cheddar, Gruyère & Smoked Gouda

Roasted Vegetable Display — Portobello Mushrooms, Tri-Color Peppers, Zucchini, Eggplant, Caramelized Onions & Roasted Tomatoes (GF, VE, DF)

Local Artisan Bread Display — Sliced Sourdough, Ciabatta & Multigrain Rolls (VG, DF)

Chef's Selection of Spreads, Dips, Pickles & Condiments (GF, VG)

Assorted Cookies & Bars (VG)

Gluten-free bread available upon request.

38 per person

The Sonoran Table

Strawberry & Jicama Salad — Arugula, Cucumber, Cotija, Pickled Onions & Citrus Basil Vinaigrette (GF, VG)

Chilled Roasted Corn & Black Bean — Cherry Tomatoes, Red Onion, Cilantro & Cumin Lime Dressing (GF, VE, DF)

Char-Grilled & Braised Beef — Cilantro & Roasted Chilis (GF, DF)

Citrus Grilled Mahi-Mahi — Mango Pico de Gallo & Cilantro (GF, DF)

Local Artisan Tortillas — Warm Tortillas (GF, DF)

Brown Jasmine Rice Pilaf — Roasted Tomatoes, Caramelized Shallots & Toasted Cumin (GF, VE, DF)

Fire Roasted Vegetables — Tri-Color Peppers, Caramelized Onions & Zucchini (GF, VE, DF)

Fire Roasted Salsa (GF, VE, DF)

Guacamole (GF, VE, DF)

Churro Bites — Cinnamon Sugar & Dark Chocolate Dipping Sauce (VE, DF)

42 per person

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The Garden Table

Hydrating Citrus Salad — Arugula, Oranges, Grapefruit, Cucumbers, Pickled Onions & Herbs, Citrus Basil Vinaigrette (GF, VE, DF)

Beets & Berries — Mixed Greens, Quinoa, Citrus Roasted Beets, Fresh Berries, Avocado & Macadamia Nuts, Green Goddess Dressing (GF, VE, DF) *contains tree nuts

Vegan Pasta Bolognese — Mushroom Lentil Ragout, Basil Oil & Cashew Cream (VE, DF) *contains tree nuts

Achiote Roasted Tofu — Smoky Tomato Broth, Roasted Peppers, Mediterranean Olives, & Capers (GF, VE, DF)

Roasted Sweet Potato Medley — Caramelized Shallots, Garlic Confit, Rosemary (GF, VE, DF)

Grilled Broccolini — Lemon, Saba & Herbs (GF, VE, DF)

Vegan Chocolate Caramel Cake (VE, DF) *contains tree nuts

45 per person

The California Table

Hearts of Romaine — Caesar Dressing, Shaved Parmesan & Herbed Croutons (VG)

Pasta Salad — Cavatappi, Roasted Cherry Tomatoes, Artichokes, Olives, Fresh Basil & Red Wine Vinaigrette (VE, DF)

Herb Roasted Chicken Breast — Chimichurri & Roasted Garlic (GF, DF)

Coriander & Cumin Crusted Pork Loin — Apricot Mustard Glaze, Blistered Cherry Tomatoes & Fresh Herbs (GF, DF)

Herb Roasted Fingerling Potatoes (GF, VE, DF)

Grilled Asparagus — Roasted Tomatoes & Saba (GF, VE, DF)

Dulce de Leche Cake — Salted Caramel & Fresh Berries (VG)

52 per person

The Vineyard Table

Mediterranean Wellness Salad — Mixed Greens, Marinated Chickpeas, Roasted Tomatoes, Cucumbers, Olives, Feta & Lemon Ginger Vinaigrette (GF, VG)

Roasted Vegetable Fregola Salad — Basil Pesto, Garden Herbs, Marinated Olives & Saba (VE, DF)

Pan-Roasted Skuna Bay Salmon — Roasted Tomatoes, Caramelized Fennel & Charred Citrus (GF, DF)

Braised Chicken Thighs — Citrus Garlic Broth, Marinated Garbanzos, Stewed Bell Peppers, Cippolini Onions, & Fresh Herbs (GF, DF)

Meyer Lemon Farro Risotto — Mascarpone, Garden Herbs, Shaved Asiago (VG)

Roasted Sweet Potatoes — Pomegranate Molasses & Garden Herbs (GF, VE, DF)

California Olive Oil Cake — Citrus Glaze & Fresh Berries (VG, DF)

58 per person

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PLATED LUNCH

Ideal for corporate luncheons, intimate celebrations & private dining.

FIRST COURSE — SELECT ONE

Mixed Greens — Heirloom Cherry Tomatoes, Cucumbers, Feta, Pickled Onions & Raspberry Balsamic Vinaigrette (GF, VG)

Hydrating Citrus Salad — Arugula, Oranges, Grapefruit, Cucumbers, Pickled Onions & Herbs, Citrus Basil Vinaigrette (GF, VE, DF)

Strawberry & Jicama Salad — Arugula, Cucumber, Cotija, Pickled Onions & Citrus Basil Vinaigrette (GF, VG)

ENTRÉE — SELECT UP TO TWO

Vegan Pasta Bolognese — Mushroom Lentil Ragout, Basil Oil & Cashew Cream — Served as a complete dish, no starch or vegetable selection (VE, DF) *contains tree nuts

45 per person

Lemon Garlic Chicken Thigh — Roasted Tomatoes & Natural Jus (GF, DF)

52 per person

Cumin Coriander Crusted Pork Tenderloin — Apricot Mustard Glaze & Toasted Pepitas (GF, DF)

58 per person

Pan-Seared Skuna Bay Salmon — Chermoula, Marinated Olives (GF, DF)

65 per person

Char-Grilled Flat Iron Steak — Ancho Chili Butter & Charred Lemon (GF)

75 per person

STARCH — GUEST SELECT ONE

Excluded for guests selecting Vegan Pasta Bolognese

Israeli Couscous — Roasted Vegetables & Fresh Herbs (VG, DF)

Herb Roasted Fingerling Potatoes (GF, VE, DF)

Whipped Purple Yams — Coconut Milk & Fresh Herbs (GF, VE, DF)

DESSERT - SELECT ONE

Dulce de Leche Cake — Salted Caramel & Fresh Berries (VG)

Triple Chocolate Mousse Cake — Fresh Berries (VG)

Assorted Vegan Tarts — Whipped Coconut Cream & Fresh Berries (VE, DF)

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DINNER COLLECTION

All dinner selections include freshly brewed iced tea, coffee & assorted hot teas.

The Grove Table

A celebration of plant-forward cuisine — thoughtfully composed and deeply satisfying.

Mixed Greens — White Beans, Avocado, Cucumber, Pickled Onions, Pepitas & Maple Dijon Vinaigrette (GF, VE, DF)

Roasted Vegetable Farro Salad — Seasonal Vegetables, Fresh Herbs & Lemon Basil Vinaigrette (VE, DF)

Vegan Cavatelli — Coconut Carrot Puree, Roasted Seasonal Vegetables, Tofu Ricotta & Pumpkin Seed Pesto (VE, DF)

Stuffed Crimini Mushroom — Ratatouille, Parsnip Whipped Potatoes, Kalamata Olives & Fresh Herb Gremolata (GF, VE, DF)

Caramelized Butternut Squash — Roasted Tomatoes, Pickled Onions, Arugula, Toasted Pecans & Citrus Whipped Tahini (GF, VE, DF) *contains tree nuts

Roasted Romanesco — Charred Tomato Sauce (GF, VE, DF)

Freshly Baked Dinner Rolls with Cashew Cream Cheese (GF, VE, DF) *contains tree nuts

Assorted Vegan Tarts — Whipped Coconut Cream & Fresh Berries (VE, DF)

72 per person

The Monterey Table

Hydrating Citrus Salad — Arugula, Oranges, Grapefruit, Cucumbers, Pickled Onions & Herbs, Citrus Basil Vinaigrette (GF, VE, DF)

Penne Pasta Salad — Tomatoes, Cucumbers, Feta, Marinated Olives & Honey Dijon Vinaigrette (VG)

Pan-Roasted Natural Chicken Breast — Roasted Tomato Cream, Artichokes, Capers & Herbs (GF)

Grilled Mahi-Mahi — Citrus Garlic Broth, Roasted Corn & Pepper Relish (GF)

Herb Roasted Fingerling Potatoes — Basil Pesto & Grana Padano (GF, VG)

Roasted Broccolini — Saba Reduction (GF, VE, DF)

Freshly Baked Dinner Rolls with Butter

Caramel Apple Tarts (VG) *contains tree nuts

80 per person

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The Stone Table

Roasted Apple & Fennel Salad — *Mixed Greens, Pickled Golden Raisins, Toasted Walnuts & Maple Dijon Vinaigrette* (GF, VE, DF) *contains tree nuts

Marinated Heirloom Tomatoes — *Persian Cucumber, Mediterranean Olives, Fresh Basil & Red Wine Vinaigrette* (GF, VE, DF)

Herb Roasted Skuna Bay Salmon — *Red Pepper Tomato Coulis, Seasonal Roasted Vegetables & Charred Lemon* (GF, DF)

Pan-Seared Filet Mignon — *Red Wine Demi-Glace, Roasted Shallots & Fresh Herb Gremolata* (GF, DF)

Roasted Garlic Whipped Potatoes (GF, VG)

Grilled Asparagus — *Herb Oil & Roasted Tomatoes* (GF, VE, DF)

Freshly Baked Dinner Rolls with Butter

Triple Chocolate Mousse Cake — *Fresh Berries* (VG)

95 per person

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PLATED DINNER

Ideal for intimate gatherings, rehearsal dinners & corporate galas.

All plated dinners include a first course, protein, starch, Chef's selection of seasonal vegetables (GF) & dessert. Select up to two entrées. Pricing per person based on highest entrée selection.

FIRST COURSE — SELECT ONE

Mixed Greens — Heirloom Cherry Tomatoes, Cucumbers, Feta, Pickled Onions & Raspberry Balsamic Vinaigrette (GF, VG)

Hydrating Citrus Salad — Arugula, Oranges, Grapefruit, Cucumbers, Pickled Onions & Herbs, Citrus Basil Vinaigrette (GF, VE, DF)

Strawberry & Jicama Salad — Arugula, Cucumber, Cotija, Pickled Onions & Citrus Basil Vinaigrette (GF, VG)

ENTRÉE — SELECT UP TO TWO

Stuffed Portobello Mushroom — Ratatouille, Parsnip Whipped Potatoes, Kalamata Olives, Basil Pesto & Fresh Herb Gremolata (GF, VE, DF)

60 per person

Airline Chicken Breast — Roasted Garlic Jus, Blistered Tomatoes & Fresh Herbs (GF, DF)

73 per person

Pan-Seared Mahi Mahi — Lemon Caper Vinaigrette & Fresh Herbs (GF, DF)

75 per person

Pan-Seared Skuna Bay Salmon — Tarragon Citrus Butter & Charred Lemon (GF)

80 per person

Char-Broiled New York Strip — Chimichurri & Confit Tomatoes (GF, DF)

85 per person

6oz Pan-Seared Filet Mignon — Red Wine Demi-Glace, Roasted Shallots & Fresh Herb Gremolata (GF, DF)

95 per person

STARCH — GUEST CHOICE OF ONE

Parsnip Whipped Potatoes (GF, VG)

Roasted Sweet Potatoes (GF, VE, DF)

Brown Jasmine Rice Pilaf — Roasted Tomatoes, Caramelized Shallots (GF, VE, DF)

DESSERT — SELECT ONE

Coconut Panna Cotta — Mango Coulis & Toasted Coconut (GF, VE, DF)

Chocolate Pot de Crème — Sea Salt & Fresh Berries (GF, VG)

New York Style Cheesecake — Fresh Berry Compote & Candied Lemon (VG)

All plated dinners include freshly baked dinner rolls with butter, coffee & assorted hot teas.

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HORS D'OEUVRES

*Passed selections available for receptions & pre-dinner gatherings.
Minimum order of 25 pieces per selection.*

C O L D S E L E C T I O N S

Caprese Skewers — *Marinated Mozzarella, Heirloom Tomato, Fresh Basil & Aged Balsamic (GF, VG)*

8 per piece

Cucumber Rounds — *Hummus, Mediterranean Olives & Toasted Flaxseed (GF, VE, DF)*

8 per piece

Smoked Salmon Phyllo Cups — *Whipped Ricotta, Capers & Fresh Dill*

10 per piece

Chili Lime Shrimp Skewer — *Roasted Mango Salsa & Micro Cilantro (GF, DF)*

10 per piece

Belgian Endive Spears — *Chilled Shrimp & Avocado Salad, Heirloom Tomatoes & Micro Cilantro (GF, DF)*

12 per piece

W A R M S E L E C T I O N S

Pickled Wild Mushroom Crostini — *Whipped Ricotta, Garlic Confit & Lemon (VG)*

8 per piece

Roasted Apple & Brie Phyllo Cups — *Pickled Chilis (VG)*

10 per piece

Moroccan Spiced Lamb Meatball — *Chermoula & Pickled Onions (GF, DF)*

12 per piece

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RECEPTION DISPLAYS

Stationed displays for receptions & pre-dinner gatherings.

California Fruit Display — *Chef's selection of seasonal California melons, fruits & berries (GF, VE, DF)*

50 per platter - Serves 10 guests

Seasonal Crudit  Display — *A vibrant selection of farm-fresh seasonal vegetables served with house-crafted dips & accompaniments (GF, VE, DF)*

50 per platter - Serves 10 guests

Mezze Display — *A celebration of coastal flavors — roasted red pepper hummus, charred eggplant dip, citrus whipped ricotta, seasonal crudit s, marinated olives, artisan flatbreads & crackers (VG)*

250 per platter - Serves 25 guests

Artisan Cheese Display — *A curated selection of local & artisan cheeses accompanied by Chef's selection of seasonal fruit, dried fruits, spreads, accompaniments, artisan breads & crackers (VG) Gluten-free breads & crackers available upon request.*

250 per platter - Serves 25 guests

Charcuterie Display — *A generous selection of cured & artisan meats accompanied by pickled vegetables, seasonal accompaniments, artisan breads & crackers (DF) Gluten-free bread & crackers available upon request.*

375 per platter - Serves 25 guests

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BREAK COLLECTION

All breaks displayed for a maximum of 60 minutes. Minimum order of 15 servings.

Restore

Seasonal California Fruit Display (GF, VE, DF)

Fresh Pressed Juice — Rotating Seasonal Selection (GF, VE, DF)

Wellness Shots — Ginger, Turmeric & Citrus (GF, VE, DF)

Infused Water Station (GF, VE, DF)

Assorted Herbal Teas (GF, VE, DF)

28 per person

Recharge

Mango Coconut Chia Seed Pudding Parfait (GF, VE, DF)

Seasonal California Fruit Display (GF, VE, DF)

Freshly Baked Morning Pastries (VG)

Dark Chocolate & Sea Salt Bites (GF, VE, DF)

Freshly Brewed Coffee & Decaf (GF, VE, DF)

Assorted Herbal Teas (GF, VE, DF)

Infused Water Station (GF, VE, DF)

36 per person

Graze

Citrus Whipped Ricotta — Citrus Confit & Herb Oil (GF, VG)

Charred Eggplant Dip — Chermoula & Toasted Pepitas (GF, VE, DF)

Guacamole (GF, VE, DF)

Fire Roasted Salsa (GF, VE, DF)

Seasonal Crudité (GF, VE, DF)

Artisan Crackers & Flatbreads (VE, DF)

Tortilla Chips (GF, VE, DF)

38 per person

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Hydration

Infused Water Station (GF, VE, DF)

Fresh Pressed Juice — *Rotating Seasonal Selection (GF, VE, DF)*

Wellness Shots — *Ginger, Turmeric & Citrus (GF, VE, DF)*

Coconut Water (GF, VE, DF)

Tropical Shrimp Ceviche — *Citrus-Marinated Shrimp, Cucumber, Mango, Pico De Gallo, Tortilla Chips (GF)*

Chilled Gazpacho Shots (GF, VE, DF)

Seasonal Crudit  with Hummus (GF, VE, DF)

Seasonal California Fruit Display (GF, VE, DF)

40 per person

Protein +

Hard-Boiled Farm Fresh Eggs (GF, VG, DF)

Hummus & Seasonal Crudit  (GF, VE, DF)

Artisan Charcuterie Platter — *Cured Meats, Assorted Condiments & Breads*

Coconut Water (GF, VE, DF)

Cold Brew Coffee (GF, VE, DF)

Prickly Pear Iced Tea (GF, VE, DF)

45 per person

Half Day Beverage Station

Freshly Brewed Coffee & Decaffeinated Coffee (GF, VE, DF)

Assorted Herbal & Specialty Teas (GF, VE, DF)

Infused Water Station (GF, VE, DF)

Seasonal Agua Fresca (GF, VE, DF)

32 per person

Full Day Beverage Station

Freshly Brewed Coffee & Decaffeinated Coffee (GF, VE, DF)

Assorted Herbal & Specialty Teas (GF, VE, DF)

Infused Water Station (GF, VE, DF)

Seasonal Agua Fresca (GF, VE, DF)

45 per person

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BAR & BEVERAGES

All offerings come with standard mixers, juices, and sodas. Specialty syrups are available upon request and for an additional cost.

Standard/Basic

BEER SELECTION

8BIT X MHSR Blonde & IPA
8BIT Local Cantina Mexican Lager
Capacity N/A Mexican Lager & IPA

WINE SELECTION

Spellbound Chardonnay
Spellbound Cabernet Sauvignon
Spellbound Pinot Noir
Wycliff Brut, Giesen N/A Brut
Giesen N/A Red Blend
Giesen N/A Pinot Grigio

SPIRITS

Rigby Vodka
Fords Gin
Pueblo Viejo Silver Tequila
Pueblo Viejo Reposado Tequila
Flor de Cana Silver Rum
Old Forester 86 Proof Bourbon

PER DRINK PRICING

Beer — \$9 beer
Wine — \$9 per glass
Cocktail — \$12 per cocktail

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Premium

BEER SELECTION

8BIT X MHSR Blonde & IPA
8BIT Local Cantina Mexican Lager
Capacity N/A Mexican Lager & IPA

WINE SELECTION

DAOU Cabernet Sauvignon
Alexander Valley Chardonnay
Oregon Territory Pinot Noir
La Jolie Fleur Rose
Jeio Prosecco

SPIRITS

Tito's Vodka
Hendrick's Gin
Gran Centenario Plata Tequila
Gran Centenario Anejo Tequila
Gran Centenario Reposado Tequila
Diplomatico Planas Rum
Diplomatico Mantuano Rum
Woodford Reserve Bourbon

PER DRINK PRICING

Beer — \$9 *beer*
Wine — \$12 *per glass*
Cocktail — \$15 *per cocktail*

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Ultra

*These items are based upon market and availability. These offerings must be confirmed 30 days before the event.
No exceptions.*

WINE SELECTION

Crown Point Relevant Cabernet Sauvignon
Girilan Trattman Pinot Noir
Miner Oracle
Schramsberg Cremant
Markham Merlot

SPIRITS

Black Cow Vodka
Kastra Elion Vodka
Gin Mare
Barr Hill Gin
Don Fulano Blanco Tequila
Don Fulano Anejo Tequila
Don Fulano Reposado Tequila
LALO Blanco Tequila
Siete Leguas 47 Blanco Tequila
Flor de Cana 12 Year Rum
Flor de Cana 15 Year Rum
Flor de Cana 18 Year Rum
Michter's Straight Rye
Michter's Sour Mash Whiskey
Michter's Small Batch Bourbon
Michter's Unblended American Whiskey
Dalmore Single Malt 12 Year Scotch
Blanton's Original Single Barrel Bourbon
Old Forester 1870 Bourbon
Old Forester 1897 Bourbon
Old Forester 1910 Bourbon
Old Forester 1920 Bourbon

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PER DRINK PRICING

Cocktail — \$18 per cocktail

Other items available upon request

\$ 10 SELTZERS

High Noon Pineapple
High Noon Mango
White Claw Peach
White Claw Blackberry
White Claw Black Cherry
KYLA POG Hard Kombucha
KYLA Lavender Lemonade Hard Kombucha

\$ 12 / GLASS NON-ALCOHOLIC FERMENTED TEAS

Unified Ferments Jasmine Green
Unified Ferments Rhododendron
Unified Ferments Wen Shan Bao

\$ 15 / GLASS LOCAL WINES

Lost Ranch Syrah
Lost Ranch Zinfandel
Lost Ranch Skin Contact Viognier
Lost Ranch Bee Ridge Rose
Danza Del Sol Cabernet Sauvignon
Danza Del Sol Viognier
Masia de la Vinya Rose de Garnacha
Wiens Reunion
Wiens Vermentino
Robert Renzoni Sangiovese

MOCKTAILS

Choose mocktails from any of the offerings on our Talia Kitchen, Guenther's Lounge, and Tortoise Shell non-alcoholic menus. (max 2 per event)

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O T H E R

Assorted Liqueurs, Cordials, Amari (aperitifs and digestifs)

EXPERIENCES

Cocktail Creation Experience

Groups will learn about seasonal ingredients, basic cocktail make-up, and the essentials of mixology!

10-40 guests — \$50 per guest, plus \$250 Mixologist fee

Each guest will receive a cocktail upon arrival and create a second cocktail.

1 hour long (15 minutes intro/lecture, 25 minutes group cocktail creation, 20 minutes cocktail presentation/tasting/Q&A)

Personalized Cocktail Creation

Additional cost based on selections and seasonality

30-minute consultation with our lead mixologist.

Followed by a one-hour tasting session to choose your signature cocktails for your special event. These could be selected from the Talia Kitchen or Guenther's Lounge cocktail menus, or our mixologist could create unique offerings not available anywhere but at your event.

Each menu is thoughtfully prepared to provide the freshest culinary experience for your guests. A minimum order of 15 guests is required. Groups with fewer than 15 guests will incur a \$5 per guest surcharge. Table presentations are thoughtfully maintained for up to 60 minutes to preserve quality, freshness, and food safety.