



**Black Butte
Ranch**

THERE IS A PLACE

BLACK BUTTE RANCH CATERING MENU

BREAKFAST SELECTIONS

RANCH CONTINENTAL

\$19.00

Choice of Fresh Juice

Sliced Seasonal Fruit

Assorted Breakfast Pastries

Oatmeal with Dried Fruit,

Brown Sugar and Cream

Individual Yogurts

Fresh brewed locally roasted

Coffee and Teas

CONTINENTAL ADD-ON'S

Each selection includes the Ranch Continental

Northwest Eggs Benedict

\$27.00

Poached eggs on a toasted English muffin

with house-smoked salmon and citrus chive hollandaise

House Smoked Brisket Hash & Eggs

\$27.00

House-made brisket combined with potatoes,

onions and pepper served with two poached eggs

and smoked tomato coulis

Cinnamon French Toast & Sausage

\$26.00

Texas toast dipped in cinnamon batter

served with hazelnut honey butter,

blackberry maple syrup and pork apple links

BBR Scrambles

Seasonal Vegetable and Tillamook Pepper Jack \$25.00

Maple Sausage, Ham and Apple Bacon \$25.00

Smoked Salmon, Shrimp and Mascarpone \$27.00



BREAKFAST BUFFETS

Minimum of 25 people
Served with fresh brewed locally roasted coffee & teas

MAKE YOUR OWN BREAKFAST BUFFET

\$28.00

Served with a selection of juices, fruit and granola
yogurt parfait, fresh baked breakfast pastries and croissants

Choose one

Croissants Breakfast Sandwich

Filled with scrambled eggs, pepper bacon
and sharp cheddar cheese

Buttermilk Biscuit

Filled with scrambled eggs, crab meat,
sweet shallot cream and aged cheese

House Alder Smoked Salmon Benedict

Accompanied by avocado, Brie cheese and
citrus dill hollandaise

Ranch Scramble

Tillamook cheddar cheese, green onions,
peppers and apple sausage

Breakfast Burrito

Chorizo, jack cheese, scrambled eggs
in a flour tortilla with roasted tomato salsa

Cheese Blintz

Toasted Almonds, NW Berry compote and preserve lemon
crema

THE RETREAT BREAKFAST

\$23.00

Chilled Fruit Juices

Seasonal Fruit and Berry display

Assorted Breakfast Pastry

Scrambled Eggs

with Tillamook cheddar

Seasoned Breakfast Potatoes

Black Pepper Bacon and Maple Sage Links

BLACK BUTTE BREAKFAST

\$32.00

Chilled Fruit Juices

Fresh Baked Breakfast Pastries

Seasonal Fruit and Berry Display

House-made Granola

Fruit Yogurts

Scrambled Eggs

with smoked salmon, goat cheese and green onion

Buttermilk Biscuits

with Country Gravy

Seasoned Crisp Breakfast Potatoes

Cheese Blintzes

Toasted Almonds, NW Berry compote and preserve lemon
crema

Black Pepper Bacon, Maple Sage Links and Ham

THE NW BREAKFAST BUFFET

\$34.00

Chilled Fruit Juices

Fresh baked

Sweet and Savory Breakfast Pastries

Seasonal Fruit & Berry Display

Assorted Cold Cereals and Resort Granola

Individual Fruit Yogurts

Ham and Cheddar Scrambled Eggs

With spinach, mascarpone and chives

Grand Marnier French Toast

with candied hazelnuts

Seasoned Crisp Hash Browns

Buttermilk Biscuits

with honey butter

Cured Ham, Apple Links

and Pepper Bacon



BREAKFAST BUFFETS

Minimum of 25 people

Served with fresh brewed locally roasted coffee & teas

CELEBRATION BRUNCH BUFFET

\$49.00

Minimum of 25 people

Selection of Fresh Juices
Seasonal Fresh Fruit Display
Regional, Domestic and Imported Cheeses
Oregon Bay Shrimp, Artichoke
& Feta Cheese Salad
Caesar Salad
with parmesan cheese and herb croutons
Alder Smoked King Salmon
with chardonnay dill sauce
Cheese Blintzes
With Oregon Berry Coulis and Chantilly Cream

Petit Wagyu Fillet of Beef
with poached eggs and smoked paprika hollandaise
Breast of Chicken
with thyme and shiitake mushroom sauce
served on soft fontina polenta
Maple Bourbon Bread Pudding
with candied pecans and warm maple syrup
Crisp Seasoned Hash Browns
with peppers and onions
Apple Pork Links and Black Pepper Bacon
Fresh Baked Breakfast Pastries
Dessert Display

BUFFET ENHANCEMENTS

Omelet Station with Chef Attendant
\$13.00 per person

Locally Fresh Baked Bagels
\$48.00 dozen
Cream cheese, house preserves,
peanut butter, sweet butter

Lodge Cinnamon Rolls
\$39.00 dozen
with cinnamon walnut topping

Honey Smoked Ham & Farm Eggs
\$54.00 dozen
Tillamook cheddar
on a fresh baked croissant

House-made Granola
\$4.00 per person
2%, skim milk and Greek Yogurt

Individual Fruit, Berry & Yogurt Parfait
\$5.50

Country Sausage and Buttermilk Biscuit
\$11.00
Boursin scrambled eggs
and smoked Tillamook cheddar

Hot Smoked King Salmon
Priced per side
with capers, Bermuda onions, sliced tomatoes
and dill cream cheese



BREAKS & REFRESHMENTS

Includes fresh brewed locally roasted coffee and tea. \$30.00 per service

Whole or Skim Milk

\$3.00 per person

Fresh Squeezed Orange

& Grapefruit Juice

\$5.00 per person

Chilled Tomato, V-8, Apple or Cranberry

\$3.00 per person

MORNING BREAK

Breakfast Breads, Muffins, Croissants and Danishes

\$38.00 per dozen

Seasonal Fresh Fruit and Berry Display

\$7.00 per person

Assorted Cold Cereals and Milk

\$5.00 per person

Assorted Greek Yogurts

with granola, seasonal and dried fruits, and nuts

\$5.50 per person

AFTERNOON & EVENING BREAKS

Imported and Domestic Cheese Display

with sliced baguette \$10.00 per person

Corn Chips with Salsa Fresca

and black bean roasted corn salsa \$6.50 per person

Hummus with Warm Pita

\$8.50 per person

Ice Cream Bars, Candy Bars

or Health & Power Bars

\$31.00 per dozen

Assorted House-made Cookies

\$30.00 per dozen

Tapenade Display

Grilled breads, olive tapenade, sundried tomato spread,

tomato bruschetta, and artichoke tapenade

\$8.50 per person

Double Chocolate Chunk Brownies

\$30.00 per dozen

ANYTIME BREAKS

THE JEFFERSON

\$18.00 per person

Fresh Fruit Skewers with honey mint sauce

Cranberry Orange Bread

Black Butte Trail Mix

Juice and Flavored Mineral Waters

FROSTY PEAKS BREAK

\$17.00 per person

Ben and Jerry's Ice Cream

Double Chocolate Chip Brownies

Ice Cold Regular and Chocolate Milk

THE METOLIUS BREAK

\$16.00 per person

Chocolate Chip Cookies

Old-fashioned Oatmeal Raisin Cookies

Chocolate Cranberry Orange Cookies

Peanut Butter Cookies

Mountain Energy Squares

Ice Cold Regular and Chocolate Milk

SOUTHWEST

\$17.00 per person

Make your own Nachos

Tricolor tortilla chips, queso dip, salsa, pico de gallo,

diced jalapenos and black bean dip

Sopapillas with Guava Cream

Assorted Iced Tea

CAMPFIRE BREAK

\$15.00 per person

Fresh Popped Popcorn | Seasoned Crunchy Pretzels

Individual Bags of Kettle Chips | Cracker Jacks

Assorted Mini Candy Bars and Candies

Mini bottled Sodas



LUNCH

BOX LUNCHES

\$22.00 per person
All box lunches include fresh fruit,
Bakery fresh cookies,
Kettle chips, bottled water or soft drink

Choose up to three of the following

Roasted Turkey
Avocado and oven roasted
cranberry spread
fresh baked croissant

Sliced Roast Beef
with whiskey chipotle sauce,
lettuce, tomato caramelized onions
hoagie roll

Grilled Vegetables
Roasted peppers, tomatoes,
pesto, balsamic, and lettuce
focaccia

Smoked Ham with Cheddar
Whole grain mustard, lettuce
and tomato
whole wheat

Grilled Breast of Chicken
with Havarti, smoked tomatoes,
and stone ground mustard
hoagie roll

Albacore Tuna
Cucumber, tomato, caper,
lemon dill mayo
croissant

LUNCH BUFFETS

All lunch buffets include
fresh brewed locally roasted coffees and teas
Minimum of 25 people

RANCH DELI BUFFET

\$27.00 per person
Traditional Potato Salad
Macaroni Salad
Ginger Poppy Cole Slaw
Assorted Imported & Domestic
Deli Meats including:
Ham, Roast Beef, Salami,
Roasted Breast of Turkey,
lettuce, sliced tomato, red onion and
house made sweet pickles
Fresh Baked Brownies and Cookies

THE SALAD BUFFET

\$29.00 per person
Roasted Beet
local goat cheese, shaved red onion,
candied hazelnut and sherry vinaigrette
Napa Cabbage Slaw
with sesame dressing
Cobb Salad
with creamy ranch dressing
Quinoa Salad
feta cheese, roasted vegetable,
white balsamic dressing
Bay Shrimp and Orzo Salad
Tricolor Tortellini with Poached Salmon
Fresh Chocolate Fruit Tart



LUNCH BUFFET

NW CASCADE PICNIC

\$35.00 per person

Fresh Fruit Salad

with honey yogurt dressing

Corn on the Cob

(seasonal)

Seasonal Heirloom Tomato Salad

with fresh basil and extra virgin oil

Seasonal Antipasto Display

with basil, balsamic and extra virgin olive oil

Baby Spinach Salad

with berries, toasted almonds and blue cheese

New Potato Salad

with grain mustard ginger dressing

Crispy Fried Free Range Chicken

White Cheddar Mac and Cheese

BBQ Baked Beans

Seasonal Berry Cobbler

BLACK BUTTE PICNIC

\$31.00 per person

Seasonal Greens

Cucumber, carrots, tomatoes, jack cheese,
buttermilk ranch and house vinaigrette

Traditional New Potato Salad

green onions, apple bacon, hard cooked eggs

Black Eyed Pea Salad

corn, peppers charred onion vinaigrette

Local Angus Burger

forest mushroom and apple smoked bacon

Achiote Chicken Breast

roasted peppers and onions, sesame buns,
lettuce, tomatoes, onions, sliced pickles,
ketchup mustard, mayo

Apple Crisp

Add All-beef Frank and Condiments

\$3.00 per person



HORS D'OEUVRES

HOT SELECTIONS

\$225.00 per 50 pieces ♦ Passed butler-style

Artichoke & Sundried Tomato Wonton

Goat Cheese and Cherry Tartlet

Thai BBQ Chicken Satay

with coconut peanut sauce

Roasted Pork & Apricot Wonton

Pepper Beef & Chili Springroll

wild mushroom & Brie cheese turnover

Madeira Caramel Glazed Beef Skewers

Mushroom White Cheddar Risotto Fritters

Swedish Meatballs

with mango chutney

Shrimp Bacon Fritter

with maple chili aioli

COLD SELECTIONS

\$225.00 per 50 pieces ♦ Passed butler-style

Caprese Skewer

with Saba vinegar and house-grown basil

Smoked Steelhead Spread

on crostini, salmon roe

Bacon Wrapped Dates

with boursin cheese

Bruschetta

with tomato jam balsamic vinaigrette

Ahi Tuna and Avocado Tartar

on a poppy seed crisp

Prosciutto Wrapped Asparagus

with herb goat cheese

Beef Tartare

Shallot-Dijon vinaigrette, caper berry, crouton

Open Face Roast Beef Sandwich

Cornichon and house-made grain mustard

INDIVIDUAL TASTER

SOUP 'N SANDWICH COMBOS

\$250 per 50 pieces

Creamy Tomato Soup with basil Grilled White Cheddar

French Onion Soup Gruyere on Brioche

Creamy Mushroom Soup Chevre Toast

Miniature Crab Cakes with lemon dill cream

Crab Cakes: \$275.00 per 50 pieces

HORS D'OEUVRES

Serves 30 people ♦ Stationed

Raspberry Brie in Puff Pastry

\$100.00

Imported and Domestic Cheese Display

with assorted sliced breads

\$350.00

Fresh Seasonal Sliced Fruit and Berry Display

\$200.00

Dips and Spreads

Hummus, baba ghanoush roasted mushroom
and chevre duxelle, grilled pita and sliced baguette

\$275.00

Charcuterie Display

House made cured meats, sausages and terrines.

Served with grain mustard

\$375.00

Shrimp and White Fish Ceviche

with crisp white corn chip

\$225.00

CHILLED SEAFOOD BAR

\$23.00 per person

Minimum 30 people ♦ Stationed

Served with cocktail sauce, dill cream, remoulade, lemon
wedges, wasabi, pickled ginger and Louisiana hot sauce

Peel and Eat Prawns

Pacific Oysters on the Half Shell

Shrimp Ceviche

Hot Smoked King Salmon side

Sesame Seared Tuna

Squid Salad



EVENING BUFFETS

Buffet pricing includes fresh baked bread and butter
Minimum of 25 people

WESTERN BBQ BUFFET

\$39.00 per person

Slow Roasted Baby Back Ribs
Smoked BBQ Chicken
Molasses Brown Sugar Baked Beans
Corn on the Cob
(Seasonal)
Cornbread
with rosemary honey butter
Red-skinned Potato Salad
with hard-boiled egg, smoky bacon
and green onion in a roasted garlic aioli
Granny Smith Apple & Poppy Coleslaw
Broccoli Salad
Dried cranberries, bacon and red onion
Fresh Watermelon Salad
(Seasonal)

COASTAL BUFFET

\$41.00 per person

Three Cabbage Slaw
Seasonal Antipasto Platter
Mixed Greens
with blue cheese, toasted hazelnuts, dried fruit
and red wine honey vinaigrette
Roasted Fingerling Potato Salad
with braised shallot dressing
Oregon Bay Shrimp Cakes
with caper citrus remoulade
House Smoked Alder Planked
King Salmon Fillet
with ginger butter sauce and sautéed chard
Rosemary Garlic Chicken Breast
with chimichurri and sweet potato hash

THE RANCH BUFFET

\$47.00 per person

Imported Cheese & Cured Meat Display
Quinoa Salad
feta cheese, roasted vegetable, white balsamic dressing
Seasonal Antipasto Platter
with basil, balsamic and extra virgin olive oil
Tricolored Pasta
with pesto vinaigrette
Caesar Salad
parmesan, zesty garlic dressing
Grilled Strip Loin
rosemary potatoes, red wine caramelized onion compote
Grilled Breast of Chicken
with wild rice and Madeira mushroom sauce
Spinach & Ricotta Ravioli
with garlic alfredo, oven dried tomatoes & toasted hazelnuts
Selection of Roasted Seasonal Vegetables
NW Breads

THE NW BUFFET

\$49.00 per person

Baby Greens
Candied hazelnuts, bleu cheese & marionberry vinaigrette
Wheat Berry and Radicchio Salad
with bay shrimp and pomegranate vinaigrette
Grilled Pear and Hearts of Palm Salad
with ginger white balsamic vinaigrette
Charcuterie Display
Locally cured meats, terrines, house-made
country sausage with sliced baguette
NW White Bean Salad
Candied fennel, braised kale, hazelnuts & tomato vinaigrette
Grilled Breast of Chicken
with asparagus wild mushroom vinaigrette
Carlton Farms Pork Tenderloin
Walla Walla sweet onion jam,
cherry apple jam and quinoa mash
Smoked Salmon
with pinot noir sauce and wild rice



EVENING BUFFETS

Buffet pricing includes fresh baked bread and butter

Minimum of 25 people

SEAFOOD BUFFET

\$56.00 per person

Seasonal Greens Salad

Caesar Salad Display

Imported and Domestic Cheeses

Seafood Display

Peel and eat shrimp, oysters on the half shell and crab claws

Fruit Display

House Smoked Salmon Fillet

with capers, minced red onion and dill crème

Tomato and Mozzarella Platter

Alaskan Halibut

with a coconut curry sauce and basmati rice

Roasted Fillet of King Salmon

with lobster asparagus relish and saffron cream

Rosemary Chicken

with mushroom Madeira sauce

Popcorn Fried Shrimp

Bacon and citrus Risotto

Roasted Garlic Potato Puree

Seasonal Vegetables

Assorted NW Breads

HOT CARVED ITEMS

Serves 30 people

Action Station Chef Attendant

\$150.00 per hour

(2 hour minimum)

Roasted Pork Loin

Cured in an aromatic brine and served with grilled apple hazelnut compote

\$250.00

Slow Roasted Breast of Turkey

Served with apple giblet gravy and apricot orange cranberry sauce

\$250.00

Garlic and Herb Crusted Prime Rib of Beef

Served with horseradish cream and red wine rosemary sauce

\$375.00

Honey Glazed Country Ham

Served with a variety of sweet and hot mustards

\$250.00

Leg of Lamb

Garlic and herb crusted with mint infused sauce

\$325.00

BUFFET DESSERTS

\$9.00 per person*

Minimum of 25 people

Choice of any three desserts

Apple Tart

with toasted hazelnut frangipane

Seasonal Fruit Cobbler

Hazelnut Chocolate Mousse Cake

whiskey caramel

Chocolate Bourbon Pecan Pie

White Chocolate Peanut Butter Chocolate Mousse

Seasonal Chocolate Fruit Tart

** Pricing may vary by season*



BUILD YOUR OWN CUSTOM BUFFETS

Includes domestic and imported cheese and berry display,
bakery fresh bread and sweet butter

SALAD OPTIONS

(Choose any 4)

Red-skinned Potato Salad

hard-boiled egg, smoky bacon and green onion in a roasted
garlic aioli

Granny Smith Apple & Poppy Coleslaw

Broccoli Salad

dried cranberries, bacon and red onion

Mixed Greens

blue cheese, toasted hazelnuts, dried fruit and red wine honey
vinaigrette

Roasted Fingerling Potato Salad

with braised shallot dressing

Tri Colored Pasta

with pesto vinaigrette

Caesar Salad

with parmesan, zesty garlic dressing

Fruit Display

Tomato and Mozzarella Platter

NW White Bean Salad

with candied fennel, braised kale, hazelnuts, roasted tomato
vinaigrette

Watermelon, Feta and Mint Salad

SIDE OPTIONS

(Choose any 2)

Molasses Brown Sugar Baked Beans

Corn on the Cob (in season)

Cornbread with rosemary honey butter

Roasted Seasonal Vegetables

Roasted Garlic Potato Puree

Rosemary and Garlic Red Potatoes

Sweet Potato Hash with chimichurri sauce

Pecan Wild Rice

White Cheddar Mac and Cheese

ENTRÉE OPTIONS

(Choose any 2 per option)

OPTION #1

\$43.00 per person

Crispy Fried Free Range Chicken

with Bacon praline syrup

Slow Roasted Baby Back Ribs

with House BBQ sauce

Smoked BBQ Chicken with House BBQ sauce

Grilled Breast of Chicken

with madeira wild mushroom sauce

Spinach & Ricotta Ravioli

with garlic alfredo, oven dried tomatoes and toasted hazelnuts

Carlton Farms Pork Tenderloin

with sweet cherry apple jam

Penne Pasta

with a Duo of Sauce Bolognese and Alfredo Pesto

OPTION #2

\$53.00 per person

Smoked Salmon

with pinot noir sauce or ginger green onion butter sauce

Halibut

with a coconut red curry sauce

Roasted Filet of King Salmon

with lobster asparagus relish and saffron cream

Shrimp Risotto

with bacon, peas and citrus cream

Oregon Bay Shrimp Cakes

with caper citrus remoulade

House Smoked Alder Planked King Salmon Fillet

with ginger chive butter sauce

Grilled Strip Loin

with red wine caramelized onion compote

Flatiron Steak

with chimichurri sauce and charred green onions



PLATED DINNERS

All plated dinners include choice of soup or salad and dessert, artisan bread and sweet butter

STARTERS

Select one

Grilled Apple & Goat Cheese Napoleon

Arugula, caramelized sweet onions
& warm bacon vinaigrette

Baby Mixed Greens

Toasted hazelnuts, cherry tomatoes
& red wine honey vinaigrette

Hearts of Romaine Salad

with zesty Caesar dressing,
Parmesan cheese and croutons

The Classic Wedge

Crisp wedge of iceberg lettuce with candied walnuts,
diced tomato and blue cheese dressing

Boston Bibb Salad

with roasted almonds, dried cranberries,
crumbled blue cheese and port shallot vinaigrette

Baby Kale

Roasted garbanzo beans, quinoa, feta cheese,
white balsamic vinaigrette

NW Razor Clam Chowder

A rich combination of cream, razor clams and herbs

Roasted Tomato and Basil Bisque

Cajun Corn Chowder

Chilled Tomato Vegetable Gazpacho

Curry Butternut Squash

coconut crème fraiche

ENTRÉE SELECTIONS

Select one

Potato Crusted Alaskan Halibut

New potato succotash with tomato tarragon cream
\$55

Alder Smoked Fillet of King Salmon

Parmesan potato puree, seasonal vegetable
and rich lobster butter
\$52

Soy Ginger Marinated Sea Bass

Shiitake basmati rice, edamame, cashews,
coconut green curry
\$55

Goat Cheese & Mushroom Stuffed

Breast of Chicken
Served with wild rice medley and Madeira cream
\$47

Wagyu Striploin Dungeness Crab

Cedar River Farms striploin, Dungeness crab,
new potato hash, sauce Béarnaise
\$60

Anderson Ranch Rack of Lamb

Shiitake risotto, red grape mint sauce
\$63

Smoked Carlton Farms Pork Chop

Sweet potato gratin, crisp Brussels,
red wine apple chutney
\$50

Grilled 14oz

Premium Angus Rib Eye

Bacon truffle jam, green onion
cheddar potatoes, port wine huckleberry sauce
\$54



PLATED DINNERS

All plated dinners include choice of soup or salad and dessert, artisan bread and sweet butter
Our Ranch Duo features a combination of our most sought after entrees. Select two proteins and one dessert.

RANCH DUO'S

\$60 per person includes dessert
\$54.00 per person without dessert

Served with buttermilk whipped Parmesan
potatoes and grilled seasonal vegetable

Select two

American Wagyu Fillet of Beef
with wild mushroom port reduction

Alder Smoked NW Chinook Salmon
with citrus chive butter

Roasted Carlton Farms Pork Tenderloin
with fig chutney

Roasted Breast of Range Chicken
with roasted shallot madeira agridulce

American Wagyu Striploin
with Stilton roasted green apple compote

Jumbo White Prawns
With corn grits and smoked tomato coulis

Pan Seared Alaskan Halibut
with preserved lemon cucumber relish

DESSERT SELECTIONS

Select one

Milk Chocolate Crème Brulee

Trio of Chocolate Terrine
with mixed berry compote
and sweetened cream

Banana Panna Cotta
with walnut sponge and
dark rum fosters sauce

Washington State Apple Tart
with bourbon caramel sauce,
coulis and spiced cream

Marionberry Crisp
with vanilla bean ice cream

Lemon Pound Cake
with Grand Marnier Sabayon
and berries

Chocolate Cheesecake
with almond praline and
vanilla caramel



BEVERAGES

BLACK BUTTE RANCH INFUSED WATER SERVICE

\$15/gallon

Orange + lemon + lime
Lemon + raspberry + mint
Lemon + cucumber + mint
Blackberry + lime
Strawberries + basil
Apples + cinnamon stix

ARNOLD PALMER OR HOUSE MADE LEMONADE

\$25/gallon

Setup is prior to ceremony, and it remains available throughout the cocktail reception, based on the quantities ordered. This is a wonderful non-alcoholic alternative for guests who need to hydrate before and after the ceremony.

BANQUET WINES

\$26.00/bottle

Two Vines wines:

Chardonnay
Cabernet
Merlot
Red Blend

Swallow Pinot Noir
Hogue Pinot Grigio

A \$20 corkage fee per bottle will be applied to outsourced wine and champagne.

*BANQUET CHAMPAGNE

\$29.00/bottle

Domaine St. Michelle Brut
Segura Cava Brut (Spain) when available
Lunetta Prosecco

*Vintages and prices are subject to change; we will guarantee special order wines (price and vintage), two months before event date. All special order wine must be purchased at wine list price

BEER

*BOTTLED DOMESTIC

\$4.00/bottle

Bud
Bud Light
Coors
Coors Light
Miller "Ultra" Lite

*BOTTLED IMPORT AND MICROBREWS

\$5.00/bottle

Corona
Heineken
Deschutes Brewery products
Widemeir
Hefeweizen
Stella Artois

KEGS

1/6 Barrel

Cylinder
Serves 40 16 ounce pours
Microbrews
\$265.00

*1/2 Barrel

AKA full keg
Serves approximately 120 pints
Domestic \$450.00
Import and Microbrews \$600.00



HARD ALCOHOL

WELL

\$6.50

HRD Vodka, Monarch Gin,
Pancho Villa Tequila, Castillo Silver Rum
Ancient Age Bourbon, Scoresby Scotch

Crown Royal, Eagle Rare, Pendleton,
Crater Lake Rye Whiskeys, Johnnie Walker Red,
Chivas Regal Scotch
Mount Gay Eclipse Rum
North Sisters Vodka
South Sisters Gin

CALL

\$8.00

Stolichnaya, Absolute, Titos vodkas,
Beefeater & Bombay Dry gins,
Cuervo Gold tequila,
Bacardi & Captain Morgan's rums,
Jack Daniel's & Seagrams
Blends and bourbon Whiskeys,
Cutty Sark, J&B Scotches

PREMIUM

\$9.00

Crater Lake, Ketel One Vodkas,
Bombay Sapphire,
Tanqueray Dry, Gins, Cvervo 1800 tequila,
Sausa Commertivo, Hurradura Tequila,
Mt Gay, Meyers, Pyrat,

ULTRA PREMIUM

\$13.00

Grey Goose vodka, Belvedere,
North Sister Vodkas, North Sister Gin,
Tanqueray 10,
Rogue Distillery and North Sister gin, Hendricks
Patron, Don Julio tequila,
Makers Mark, Knob Creek,
Blanton's Single Barrel whiskeys,
Johnny Walker Black &
Dewar's White Label blended scotch,
Glenlivet Scotch 12 yr, Glenfiddich Scotch 12 yr
Tullamore Dew Whiskey 12 yr

ADDITIONAL BAR CHARGES

*If an additional bar is requested there will be a
\$400.00 charge for set up and additional bartender.

