



| TAPAS |

GRILLED TOMATO BREAD (v) 8

Grilled Spanish bread, crushed tomatoes, roasted garlic, extra virgin olive oil, Spanish sea salt

SERRANO HAM + MANCHEGO CHEESE PLATE 14

Thinly sliced Spanish white pork aged 18 months, sliced queso manchego, Marcona almonds, membrillo paste, pimento stuffed olives, flatbread crackers

CHORIZO + CALABRESE CHEESE PLATE 14

Sliced chorizo sausage, queso calabrese, Valencia orange marmalade, pickled peppers, figs, Spanish bread toast points

SHISHITO PEPPERS (v, GF) 9

Blistered shishito peppers, romesco sauce, toasted pine nuts, shaved manchego cheese

HAM CROQUETAS 7

Breaded and fried ham croquettes, lemon aioli

POTATO CROQUETAS (v) 7

Breaded and fried potato croquettes, saffron aioli

CHORIZO TOAST 9

Sliced chorizo sausage, fava bean pesto, beurre blanc drizzle, paprika

CHURROS CON CHOCOLATE 8

Traditional fried dough, chocolate sauce, dulce de leche



RUM COCKTAILS

AGRICOLE RHUM COOLER

White Rhum Agricole, guava nectar, lime juice, simple syrup, club soda, Angostura bitters

CLASSIC MOJITO

White rum, muddled fresh mint, lime juice, simple syrup, club soda

PASSION COCONUT CREAM

Dark rum, cream of coconut, passion fruit nectar, orange juice

THE BITTERSWEET

Dark rum, lime juice, falernum, teapot bitters

NOT RUM COCKTAILS

PINEAPPLE COCONUT SPRITZ

Cava, pineapple juice, coconut water, simple syrup

CLEMENTINE CORDIAL

Cava, Lillet, Dry Curacao, lemon juice, clementine juice, honey syrup, orange bitters

ROSE NEGRO

Vodka, cava rose, blackberry preserves, meyer lemon juice

SMOKED BURRO

Mezcal, guanabana juice, lime juice, ginger beer

Beverage prices for cocktails, spirits, beer, wine and non-alcoholic drinks will be competitive with area restaurants.



| RUM LIST |

MIAMI CLUB RUM MIAMI, FL

BIG CYPRESS DISTILLERY MIAMI, FL

SOUTH FLORIDA DISTILLERS MIAMI, FL

KW LEGAL RUM CHEF DISTILLED KEY WEST, FL

KEY WEST DISTILLERY KEY WEST, FL

ST. AUGUSTINE DISTILLERY ST. AUGUSTINE, FL

OLD ST. PETE DISTILLERY ST. PETERSBURG, FL

ST. PETERSBURG DISTILLERY ST. PETERSBURG, FL

TIMBER CREEK DISTILLING CRESTVIEW, FL

WICKED DOLPHIN CAPE CORAL, FL

DOVE TALE RUM PUERTO RICO

DON Q PUERTO RICO

FLOR DE CANA RUM NICARAGUA

CANA BRAVA PANAMA

COCONUT CARTEL RUM GUATEMALA

RHUM CLEMENT MARTINIQUE

COCKSPUR BARBADOS

CANE RUN ESTATE TRINIDAD

BRUGAL DOMINICAN REPUBLIC

MYERS'S JAMAICA

MOUNT GAY BARBADOS

RON DOS MADERAS ARAGÓN, SPAIN

Beverage prices for cocktails, spirits, beer, wine and non-alcoholic drinks will be competitive with area restaurants.



| WINES BY THE GLASS |

NIT DEL FOC BRUT NATURE, CAVA, UTIEL-REQUENA DO, SPAIN NV

QUINTA DE COUSELO TURONIA ALBARIÑO, RIAS BAIXAS, SPAIN 2015

VIDAL SOBLECHERO VIÑO CLAVIDOR ORGANIC VERDEJO, RUEDA, SPAIN 2013

BOVALE ROSADO, BOBAL, UTIEL-REQUENA DO, SPAIN 2017

COTO DE HAYAS CENTENARIA GARNACHA, CAMPO DE BORJA, SPAIN 2013

PAGO DE LOS CAPELLANES JOVEN ROBLE TEMPRANILLO, RIBERA DEL DUERO, SPAIN 2014

ENRIQUE MENDOZA LA TREMENDA MONASTRELL, ALICANTE, SPAIN 2012

Beverage prices for cocktails, spirits, beer, wine and non-alcoholic drinks will be competitive with area restaurants.



| BEER |

ROTATING SELECTION OF LOCAL CRAFT BEERS

- M.I.A Beer Company
- Funky Buddha Brewery
- J Wakefield Brewing
- Tarpon River Brewing
- Wynwood brewing
- Biscayne Bay Brewing

ROTATING SELECTION OF DOMESTIC AND IMPORTED BEERS

| COFFEE & ESPRESSO |

BREWED COFFEE

Decaf or Regular

ICED COFFEE

Decaf or Regular

ESPRESSO SHOT

LATTE

CAPPUCCINO

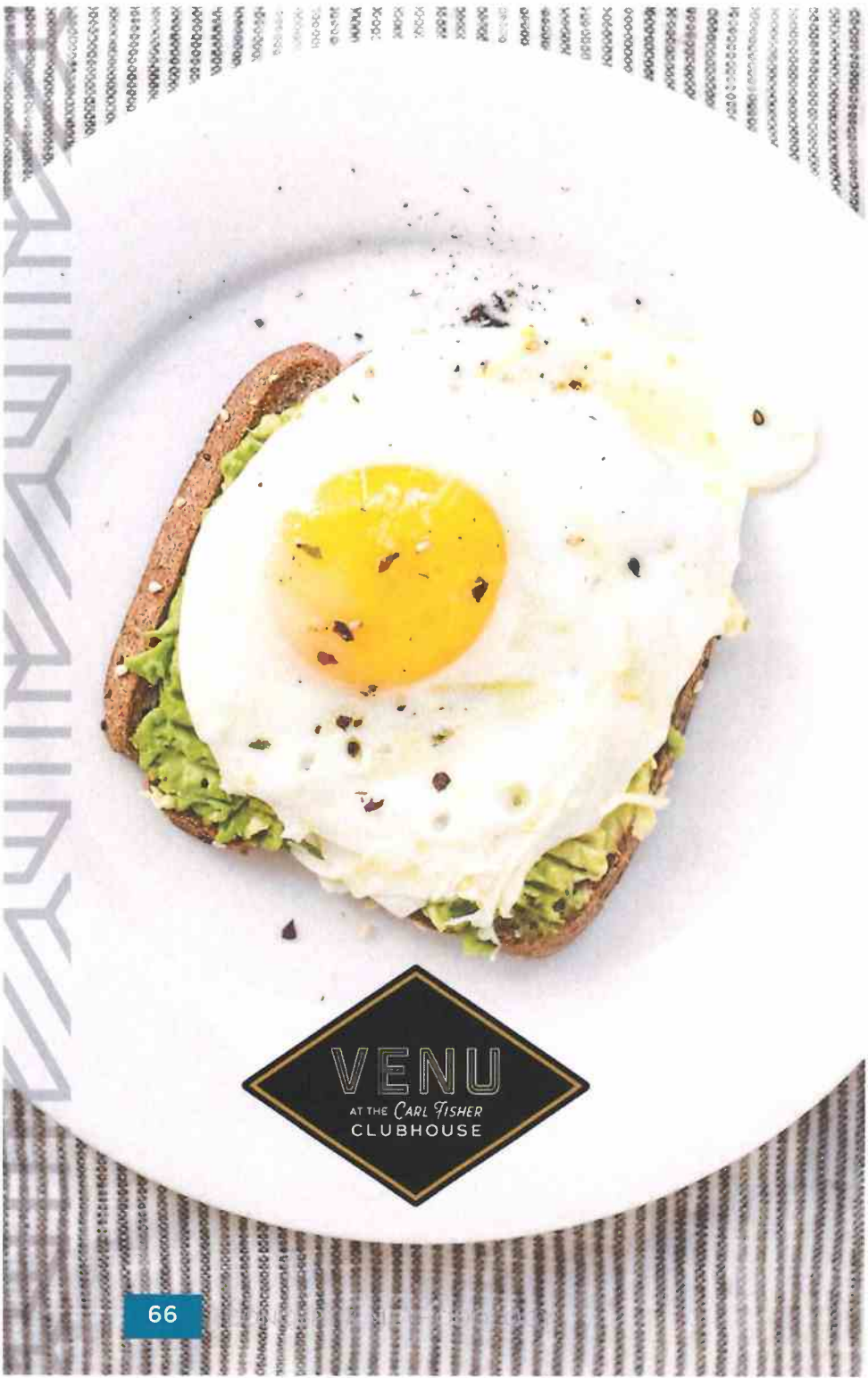
HOT TEA

N.A.

BEVERAGES

- SEASONAL AGUA FRESCA
- ICED TEA
- LEMONADE
- ARNOLD PALMER
- SPRING WATER
- SPARKLING WATER
- FOUNTAIN SODAS

Beverage prices for cocktails, spirits, beer, wine and non-alcoholic drinks will be competitive with area restaurants.



MENUS

VENU

Venu's weekend brunch offers locally-inspired shareables, signature sandwiches and bowls, seasonal dessert offerings, a custom cocktail menu featuring locally-distilled spirits, local, domestic, and imported brews, and a variety of wines by the glass and bottle. Non-alcoholic beverages, including seasonal aguas frescas and coffee and espresso beverages will also be available.

With a focus on fresh, healthy dishes and a variety of gluten-free, vegan, and vegetarian offerings available, our menu offerings will be sure to please every palette.

• SHAREABLES •

CEVICHE (GF) 19

Leche de tigre marinated fish-of-the-day, avocado, aji amarillo, red onions, lime juice, cilantro, corn chips

PLANTAIN CHIPS (V, GF) 7

Baked plantain chips, sea salt, pomegranate guacamole, lime, cilantro

DIP TRIO (VE) 12

Classic hummus dip, roasted beet and walnut dip, white bean and parsley dip, carrots, celery, pita bread

• BENEDICTS & TOAST •

ROAST PORK BENEDICT 15

Slow roasted pork, poached eggs, chipotle hollandaise, toasted English muffin, fresh herbs, breakfast potatoes

AVOCADO TOAST (V) 12

Thick-cut toasted brioche, avocado mash, poached egg, pickled cherry tomatoes, aleppo pepper, fresh herbs, farmhouse greens

SMOKED SALMON TOAST 15

Smoked salmon, heirloom tomato, red onion, capers, citrus zest, everything seasoning

CITY HALL FRENCH TOAST 14

Vanilla French toast, chopped pecans, strawberries, blueberries, applewood smoked bacon, maple syrup



• TACOS & SANDWICHES •

**BLACKENED MAHI
MAHI TACOS (3) (GF) 22**

Seared blackening spice-crusted mahi mahi, pico de gallo, avocado crema, lime, cilantro, soft corn tortilla, jicama slaw

VENU BURGER 18

Grass-fed beef, pepper jack cheese, avocado, crunchy red onions, brioche bun, French fries

CUBAN SANDWICH 16

Slow roasted pork, Black Forest ham, Swiss cheese, bread and butter pickles, French roll, French fries

• BOWLS •

**SOUTH BEACH
YOGURT BOWL (V, GF) 10**

House-made granola, green apple, honey, raisins

**PINEAPPLE CHORIZO
RICE BOWL (GF) 16**

Jasmine rice, onion, chorizo, pineapple, bell peppers, avocado, chipotle cream, lime, cilantro

**LENTIL & BRUSSEL SPROUT
BOWL (VE, GF) 19**

Stewed yellow lentils, shaved brussel sprouts, roasted curried butternut squash, crispy shiitake mushrooms, chopped curly kale, roasted garlic vinaigrette

• DESSERTS •

**STRAWBERRY LEMONADE
PANNA COTTA (V, GF) 8**

Seared blackening spice-crusted mahi mahi, pico de gallo, avocado crema, lime, cilantro, soft corn tortilla, jicama slaw

**CHOCOLATE TRES
LECHES CAKE (V) 9**

Chocolate cake, tres leches, condensed milk whipped cream, dark chocolate shavings

• COCKTAILS •

PALOMA FREEZE

Tequila, grapefruit juice, lime juice, simple syrup

POMEGRANATE SOUR

Cava, house sour mix, pomegranate syrup

GUAVA & GRAPEFRUIT SPRITZ

Ruby red grapefruit vodka, guava nectar, lime juice,
soda water

COCONUT COOLER

White rum, coconut water, lemon juice, simple syrup

BITTERSWEET BLACK

Dark rum, sweet vermouth, Cynar liqueur, orange bitters

VENU MIMOSA

Sparkling wine, Fresh orange juice

HOUSE BLOODY MARY

Tequila, house-made mix

SEASONAL SANGRIA

Glass
Pitcher

Beverage prices for cocktails, spirits, beer, wine and non-alcoholic drinks will be competitive with area restaurants.

• WINES BY THE GLASS •

LA MARKA LUMINORE, VALDOBBIADENE PROSECCO SUPERIORE DOCG, VENETO, ITALY NV

WHITEHAVEN SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND 2018

STAGS' LEAP CHARDONNAY, NAPA VALLEY, CALIFORNIA 2017

CHATEAU MINUTY M CUVÉE ROSÉ, CÔTES DE PROVENCE, FRANCE 2018

MACMURRAY ESTATE VINEYARDS RESERVE PINOT NOIR, RUSSIAN RIVER VALLEY, CAL. 2013

LOUIS M. MARTINI CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA 2015

BEAR FLAG ZINFANDEL, SONOMA COUNTY, CALIFORNIA 2015

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• BEER •

ROTATING SELECTION OF
LOCAL CRAFT BEERS

M.I.A Beer Company
Funky Buddha Brewery
J Wakefield Brewing
Tarpon River Brewing
Wynwood brewing
Biscayne Bay Brewing

ROTATING SELECTION OF
DOMESTIC & IMPORTED BEERS

• N.A. BEVERAGES •

SEASONAL AGUA FRESCA
ASSORTED JUICES
ICED TEA
LEMONADE
ARNOLD PALMER
SPRING WATER
SPARKLING WATER
FOUNTAIN SODAS

• COFFEE & ESPRESSO •

BREWED COFFEE
Decaf or Regular
ICED COFFEE
Decaf or Regular
ESPRESSO SHOT
LATTE
CAPPUCCINO
HOT TEA

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• WINES BY THE BOTTLE •

SPARKLING WINES

LA MARCA LUMINORE, VALDOBBIADENE PROSECCO SUPERIORE DOCG, VENETO, ITALY NV

STERLING VINEYARDS BLANC DE BLANCS, NAPA VALLEY, CALIFORNIA 2016

AMELIA BRUT ROSÉ, CRÉMANT DE BORDEAUX, BORDEAUX, FRANCE NV

WHITE WINES

WHITEHAVEN SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND 2018

PROVENANCE ESTATE GROWN SAUVIGNON BLANC, NAPA VALLEY, CALIFORNIA 2016

PIEROPAN SOAVE, SOAVE CLASSICO DOC, VENETO, ITALY 2016

JERMANN PINOT GRIGIO, VENEZIA GIULIA IGT, FRIULI-VENEZIA GIULIA, ITALY 2017

MARQUES DE CASA CONCHA CHARDONNAY, LIMARI VALLEY, CHILE 2015

STAGS' LEAP CHARDONNAY, NAPA VALLEY, CALIFORNIA 2017

TALBOTT VINEYARDS SLEEPY HOLLOW VINEYARD ESTATE GROWN CHARDONNAY, SANTA LUCIA HIGHLANDS, CALIFORNIA 2014

ROSÉ WINES

CHATEAU MINUTY M CUVÉE ROSÉ, CÔTES DE PROVENCE, FRANCE 2018

FLEUR DE MER ROSÉ, CÔTES DE PROVENCE, FRANCE 2016

Beverage prices for cocktails, spirits, beer, wine and non-alcoholic drinks will be competitive with area restaurants.

• WINES BY THE BOTTLE •

RED WINES

CONO SUR OCIO PINOT NOIR, SANTA ELISA ESTATE, CASABLANCA VALLEY, CHILE 2012

ETUDE GRACE BENOIST RANCH PINOT NOIR, TEMBLOR VINEYARD, CARNEROS, CALIFORNIA 2014

MACMURRAY ESTATE VINEYARDS RESERVE PINOT NOIR, RUSSIAN RIVER VALLEY, CALIFORNIA 2013

SARTORI DI VERONA CORTE BRÁ AMARONE, AMARONE DELLA VALPOLICELLA DOCG, VENETO, ITALY 2010

BERINGER VINEYARDS QUANTUM RED BLEND, NAPA VALLEY, CALIFORNIA 2014

LOUIS M. MARTINI CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA 2015

STAG'S LEAP THE LEAP CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA 2014

CONCHA Y TORO DON MELCHOR PUENTO ALTO VINEYARD CABERNET SAUVIGNON, MAIPO VALLEY, CHILE 2013

CASTELLO BANFI SUMMUS SUPERTUSCAN, TOSCANA IGT, TUSCANY, ITALY 2014

DON MIGUEL GASCÓN RESERVA MALBEC, MENDOZA, ARGENTINA 2015

FREI BROTHERS DRY CREEK VALLEY MERLOT, SONOMA COUNTY, CALIFORNIA 2015

PENFOLDS GRANGE SHIRAZ BLEND, BAROSSA VALLEY, AUSTRALIA 2012

CASTELLO BANFI BRUNELLO, BRUNELLO DI MONTALCINO DOCG, TUSCANY, ITALY 2013

BEAR FLAG ZINFANDEL, SONOMA COUNTY, CALIFORNIA 2015

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MENUS

SPECIAL EVENTS CATERING

We understand that whenever people gather, the occasion is special. Each gathering should be an expression of intent—from service to garnish—with a unique identity connecting it all. We will convey our special event hosts' taste, purpose and vision with thoughtfully-crafted and tasteful menus tailored to their events.

Based in the historic Carl Fisher Clubhouse, our approach will reflect our surroundings—we combine local flavor, a commitment to quality and sustainability, and distinctive elegance on an intimate scale.

We represent a collaboration between Centerplate, Spectra and our Restaurant Colleagues—among the most reputable names in Miami Beach hospitality. We will be delighted to serve special event hosts with their next celebration.

We offer a Reception and Beverage Menu for review as we anticipate this will be the most frequent type of special event that takes place in the Carl Fisher Clubhouse.

RECEPTION

HORS D'OEUVRES PER PIECE

Prices listed are per piece. Minimum of 50 pieces per selection.

COLD

Grilled Citrus Shrimp \$5.75
Corn Tomato Relish

Tomato and Fresh Mozzarella Shooter \$3.75

Charred Baby Octopus \$4.25
Citrus marinated, Haricots Verts heirloom tomatoes, Gremolata Sauce

Carvina and Shrimp Ceviche \$5.50
On a Yuca cup

Caprese Slider \$5.50
With Tomato, Fresh Mozzarella, Grilled Squash, Basil and Pesto Aioli

Assorted Sushi & Rolls \$4.75
Dipping Sauce, Wasabi and Pickled Ginger

Caribbean Ceviche Shooter \$4.75

Asian Spoon Ahi Tuna Tataki \$4.75
With Plantain Chip

Chunky Guac Toast \$5
Roasted tomatoes on artisan toast

Goat Cheese and Fig Spread \$5
On artisan toast

Conch salad \$5.50
On Plantain Cup with pickled carrots

Italian Slider \$5.75
Prosciutto, smoked mozzarella, olive tapenade, roasted peppers and fresh basil and focaccia bread

Jumbo Shrimp Cocktail \$6.25
With Lemons and horseradish Cocktail Sauce

Prosciutto wrapped Shrimp \$7
with Remoulade

Wild Salmon and Asparagus \$6
With honey Dijon

HOT

Korean short rib bao bun \$5.25

Vegetable Spring Roll \$4.50
with Sweet and Sour Dipping Sauce

Fried Pork Pot Sticker \$4.50
with Ponzu Sauce

Arancini Risotto and Cheese Ball \$4.50
with Pomodoro Sauce

Chicken Cheese Quesadilla \$4.50

Pistachio crusted lamb loin \$5.25
Cherry sauce

Jamaican Jerk Chicken Saté \$4.75

Ropa Vieja Empanada \$5

Southwest Chicken Spring Roll \$5
with Mustard Aioli

Argentine Chicken Empanada \$5
with Garlic Aioli

Chicken Lemongrass pot sticker \$5
Sweet Thai chili sauce

Chicken Cordon Bleu \$5
with Gruyere Cheese and Dijonnaise

Fried Tomatillo with Crab Salad \$5.25

Brazilian Churrasco Steak \$5.50
Chimichurri Dipping Sauce

A1A Beef Slider \$5.50
with American Cheese, Shaved Onion and Pickles

Sweet Chili Chicken Slider \$5.50

Deep fried Conch Fritters \$5.50
With Sriracha remoulade

Teriyaki Beef Kabob \$5.75

Blue Crab Cake \$5.75
with Citrus Herb Rémolade

Bacon Wrapped Jumbo Scallop \$5.75 with
Garlic Cream

Corned Beef Reuben and Swiss Slider \$5.75
with Sauerkraut and Thousand Island Dressings

Mini Beef Wellington \$5

BBQ Pulled Pork Slider \$5
with Smoked Cheddar on Sweet Bun

Mini Cuban Slider \$5

Reuben Cuban \$5.75

Cuban Spring Rolls \$4.50
Mango sauce and mustard

Wild Mushroom Pot Sticker \$4.75
Served with ponzu sauce



RECEPTION

RECEPTION STATIONS

Prices listed are per guest unless otherwise stated. Minimum of 25 guest

Nacho Bar \$25

Tri-color corn tortilla chips, black bean chili, Queso Blanco, chicken Tinga, sour cream, guacamole, fresh jalapeño and Pico de Gallo

Stir Fry \$18

Chicken, steak, shrimp, and jasmine rice

Pasta Station* \$18

Penne Rigato with roasted vegetables, spinach mushroom, chicken, shrimp and sausage.

Please select two (2) from the following sauces:

Marinara, pesto, a la vodka and Bolognese Served with warm garlic sticks

Pincho \$18

Chicken, shrimp, beef and vegetable skewers sautéed with chimichurri, ancho sauce, pesto and chili lime.

Ceviche and Poke \$25

Please select three (3) from the following

Shrimp, Corvina, Conch, Salmon, Tuna

Cheese, Fruits & Crudités Display \$25

Imported and Domestic Cheese, Sliced Seasonal Fruits and Berries with an orange honey yogurt dip, Fresh Vegetable Crudités, Creamy mojito dip and spicy Florida ranch dip. served with sliced baguettes and assorted crackers

Charcuterie, Cheese, Fruits & Crudités Grand Display \$36

Imported and Domestic Charcuterie and Cheese, Sliced Seasonal Fruits and Berries with an orange honey yogurt dip, Fresh Vegetable Crudités, Creamy mojito dip and spicy Florida ranch dip. served with sliced baguettes and assorted crackers

TAPAS TRIO

Prices listed are per guest unless otherwise stated. Minimum of 25 guest

Tapas Buffet Station* \$26

Celebrate the colorful and flavorful variety of Madrid-style tapas with delicious vegetable dishes, charcuterie and cheeses

Please select three (3) from the following

Wild Mushroom Ragout Shortcake

Baby Stuffed Portabella Mushrooms served in a Puff Pastry

Honey Hoisin Pork Tenderloin

Tender Sliced Pork Glazed with a Honey Hoisin Reduction & Carrot Puree

Pistachio Crusted Rack of Lamb

Served with a Roasted Garlic Turnip Puree & Cherry gastrique

Lobster Mac & Cheese with Porkbelly

9 Month Aged Gouda, Jalapeno, Porter Cheddar, & Whiskey Cheddar Topped with a Panko Crust

Chicken & Lemongrass Pot Stickers

Filled with Chicken, Lemongrass, Ginger, and Garlic.

Served with Soy Ginger Sauce & Topped with Green Onions and Sesame Seeds.

Cajun Shrimp Avocado Cucumber Bites

Sliced European Cucumbers Topped with House Made Guacamole & Cajun Dry Rubbed Florida Pink Shrimp

Watermelon Feta Bites

Layered Watermelon & Feta with Aged Balsamic

Baby Octopus

Charred Octopus with Roasted Corn & Poblano Salsa

Mediterranean Spears

Jubilee Tomatoes, Cucumbers, Feta Cheese, & Kalamata Olives

Hummus Phyllo Bites

Sundried Tomato Hummus Topped with Fresh Herbs & EVOO Pearls

Lemon Cheesecake Mousse

Served with Fresh Blueberries, Whipped Cream, & Mint Min

** Any additional selections are \$9 each

* A culinary professional is required at \$180 per station (minimum of three hours).

RECEPTION

SMALL PLATE STATIONS

Prices listed are per guest unless otherwise stated. Minimum of 25 guest
Taster Plate Stations include one of each item listed in menu.

Carnitas Skillet Station \$22

Street food and tacos lead the way in Mexico City. Taste traditional tacos al pastor with ensalada de repollo, salsa verde, corn tortillas and rice and beans

Fried pork with caramelized onions, oranges and lime juice
Slaw

Warm Corn Tortillas

Three Bean Chili with Poblano Hatch Peppers

White Rice with cilantro

Toppings and Sauces: Cotija cheese, lime moons, rancher sauce and salsa verde

Smoked House \$24

Southern pride shines through with slow-roasted, flavorful meat and tangy slaw; a perfect blend of sweet, savory and heat. Top it off with a warm biscuit

Hickory-Smoked Brisket

Brussels and cranberry slaw

Loaded Mac n Cheese

Whiskey Cheddar cornbread

Corn dusted mini kaiser

Tomatillo Relish

Taste of Asia \$26

Let the time-honored art of robatayaki grilling over open fire take you straight to Tokyo. Find tasty vegan, seafood and chicken selections accompanied by simplistic and traditional togarashi seasonings and soy

Yakitori Grill Tops

Charred chicken sesame with scallion, sesame oil, garlic, soy and shichimi spice

Charred Shishito Shrimp

Ginger sake, ginger and garlic sauce

Baby Bok choy and shitake Braised bok choy topped
with savory shitake drizzled with ginger oyster sauce

Deep fried vegetarian pot sticker Served with sweet chili sauce

Jasmine Rice

CARVED TO ORDER STATIONS

Prices listed are per carved item.
All carved items are served with petite rolls and appropriate condiments.

Sage and Rosemary Rubbed Turkey Breast* \$375

Orange-cranberry sauce, yellow mustard and mayonnaise
(Serves approximately 30 guests)

Pepper and Sea Salt Encrusted Steamship of Beef* \$1200

Horseradish sauce, whole grain mustard and mayonnaise
(Serves approximately 100 guests)

Herb Encrusted Tenderloin of Beef* \$375

Horseradish sauce, whole grain mustard and mayonnaise
(Serves approximately 20 guests)

Veal Pastrami Prime* \$600

Stone ground mustard, pickles and seeded rye rolls
(Serves approximately 20 guests)

Citrus and Ginger Glazed Ham* \$550

Pineapple-jalapeño chutney and caper ground mustard
(Serves approximately 50 guests)

Tomahawk* \$525

Bone in prime rib, seasoned and grilled to perfection Served with horseradish sauce and green peppercorn sauce
(Serves approximately 15 guests)

Whole Fish Seasonal* - Market Price

Grilled whole local catch marinated in herbs, spices and local flavors

* A culinary professional is required at \$180 per station (minimum of three hours).

HOSTED BARS

SPIRITS

Ultra-Premium \$11
By the cocktail

Grey Goose Vodka
Bombay Sapphire Gin
Bacardi 8 Rum
Herradura Silver Tequila
Johnnie Walker Black Scotch
Woodford Reserve Bourbon
Crown Royal Whiskey

Premium \$10
By the cocktail

Ketel One Vodka
Tanqueray Gin
Captain Morgan White Rum Camarena
Silver Tequila
Dewar's 12 Scotch
Bulleit Bourbon
Seagram's VO Whiskey

Deluxe \$9
By the cocktail

New Amsterdam Vodka
Bombay Original Gin
Bacardi Superior Rum
Jose Cuervo Especial Tequila
Dewars White Label Scotch
Jack Daniel's Bourbon
Seagram's 7 Whiskey

Professional Centerplate bartenders are required for all alcohol Services
Bartender fee of \$180 per bar (3 hrs) will be applicable.

Hosted bars will be billed on consumption unless otherwise specified. Host bar prices do not include service charges and sales taxes.

WINES

Deluxe \$8
By the glass

Placido Pinot Grigio
Fetzer Vineyards Sauvignon Blanc
Fetzer Vineyards, Pinot Noir
Canyon Road, Chardonnay
Walnut Crest "Select", Merlot
Beringer Main & Vine, Cabernet Sauvignon

BEER

Imported Beer \$7
By the can, choice of one

Heineken
Corona
Corona Light

American Premium Beer \$6
By the can, choice of two

Budweiser
Bud Light
Miller Lite
O'Doul's Amber (non-alcoholic)

Craft Beer \$7
By the can, choice of one

Sam Adams Boston Lager Havana Lager
Sola IPA
Rebel IPA
Angry Orchard

Draft Beer - Keg
By the keg

Domestic \$550
Imported \$700

If ending sales does not match \$500 per bar, per location, client will be responsible for the difference between actual sales and \$500 per bar, per location.

Bartender fee can be waived for each hosted bar only when each hosted bar exceeds \$700 in net sales - Only one bartender waived fee per bar allowed

COCKTAILS

Concoctions by the gallon

Frozen Margarita \$120
Frozen Pina Colada \$120
Frozen Strawberry Daiquiri \$120 Mojito \$150
Lychee Martini \$150
Mimosa \$150
Bellini \$150
Bloody Mary* \$150
*Add a toppings bar \$50
Serves approx. 12-14 guest

Assorted toppings Bar: Bacon, Olives, Hot Sauce, Cocktail Onions, Celery, Cucumber, Jalapenos, Pickles

Cocktails by the glass

Lychee Martini \$12
Mimosa \$10
Bellini \$10
Bloody Mary \$12

Soft Drinks

Each
Assorted Coke® Products \$3.50
Bottled Water \$3.50
Perrier \$5
Assorted Fruit Juices \$5



WINES

SPARKLING WINES BY THE BOTTLE

SPARKLING WINE

LaMarca Prosecco - Italy \$50

Flavors of ripe lemon, green apple and grapefruit framed by mineral undertones.

Banfi Rosa Regale - Italy \$75

Captivating festive with aromatic strawberries, raspberries and rose petals.

Chandon Brut - California \$80

Hints of brioche, an almond and caramel bouquet and fruit, apple and pear flavors.

CHAMPAGNE

Moët & Chandon Imperial, Brut Champagne - France \$130

Delicious white fruits and soft vivacity of citrus and gooseberry nuances.

Veuve Clicquot, Yellow Label, Brut Champagne - France \$154

Fruity aromas of peach, Mirabelle plum and pear with vanilla and toasty brioche.

WHITE WINES BY THE BOTTLE

PINOT GRIGIO

Placido - Italy \$33

Fresh and fruity aromas of pears as well as citrus and grapefruit.

Ecco Domani - Italy \$35

Pale straw in hue and has delicate floral aromas with a hint of citrus.

Castello Banfi San Angelo - Italy \$42

Fruity bouquet with notes of pear, banana, peach and honey. Rich and full-bodied with a slight minerality finish.

PINOT GRIS

Rainstorm - Oregon \$46

Aromas of crisp pear, honey blossom and flavors of mango with fresh acidity.

VIOGNIER

Bonterra Organic - California \$50

Aromas of peaches and cream, citrus blossom and apricot.

Stags' Leap - California \$68

Juicy apricot and nectarine dominate the palate with a subtle blend of passion fruit, melon and honeysuckle.

SAUVIGNON BLANC

Fetzer Echo Ridge - California \$33

Crisp and clean with aromas of cut grass followed by melon, orange, pear and apricot with tropical notes of passion fruit and mango.

Canyon Road - California \$33

Light-bodied with aromas and flavors of ripe citrus and melon.

Whitehaven - New ealand \$55

Full-flavored, medium-bodied, peach, gooseberry and ripe tropical fruit. Brilliant straw color, long and clean finish.

Sterling Vineyards - California \$50

Bright grapefruit, lemon blossom and pineapple aromas with rich citrus, lemon oil, golden apples, guava and hints of passion fruit.

CHARDONNAY

Canyon Road - California \$33

Aromas of ripe pear and stone fruit with balanced oak notes of vanilla.

Beringer Main & Vine - California \$34

Blend of ripe stone fruit and vivid citrus flavors.

A by Acacia - California \$45

Lusciously ripe fruit expression of white peach, ripe pear, golden delicious apple, mango and papaya.

Beckon - California \$50

Brilliant yellow tone with green edges, combined with bright rich citrus br. like Fuji apple and tropical notes.

William Hill Estate Winery - California \$60

Ripe tropical and stone fruit with notes of caramel, brown spice and toasted oak.

Stags' Leap Winery - California \$68

Shows generous lemon meringue, crisp pear, tart stone fruit and honeysuckle.

RIESLING

Pacific Rim, "J" - Washington \$34

Bouquet of jasmine, pear, apple followed by apricot and ripe apple on the palate.

ROSÉ

Matua - New ealand \$42

This elegant and dry wine has pleasing aromas and flavors of fresh watermelon, citrus, raspberry, bright cherry and rose petal.

Professional Centerplate bartenders are required for all alcohol services. Bartender fee of \$180 per bar (3 hrs) will be applicable.



RED WINES BY THE BOTTLE

MERLOT

Walnut Crest "Select" – Chile \$33
Notes of strawberry, ripe red fruits and subtle spice.

BV Coastal Estates – California \$35
Lovely red fruit aromas, complemented by peppery oak notes. Palate is lively and bright, brimming with ripe plum and juicy black cherry flavors.

Sterling Vintner's Collection – California \$46
Rich black cherry, cocoa and brambly berries lay the foundation. Hints of sage and pepper, joined by subtle oak nuances from 12 month aging.

MALBEC

Don Miguel Gascon Argentina \$45
Full-bodied with intense aromas of dark fruit and spice. Fresh flavors of blackberry, blueberry and plum swirl through the wine, weaving together with layers of black spice and a hint of chocolate.

CABERNET SAUVIGNON

Fetzer Valley Oaks – California \$33
A multi-layered wine with textures of ripe blackberry, mocha, toffee and vanilla.

Dark Horse – California \$33
Coffee, mocha and ripe blackberry. Rich and intense with dark fruit flavors, hints of vanilla.

Beringer Main & Vine – California \$34
The sweet vanilla and richness of the oak flavors blend seamlessly, offering just a hint of spice.

Five Rivers Select – California \$35
Aromas of black cherry and herbal sagebrush, with a nice hint of toasty oak.

Bonterra Organic – California \$43
Crafted from certified organically grown grapes. Flavors of cherry and currant. A lingering finish.

Concha y Toro, Gran Reserva Serie Riberas – Chile \$63
Deep red with bouquet brimming with intense aromas of plums, Morello cherries, chocolate and cassia.

PINOT NOIR

Fetzer – California \$33
Light with ripe, bright cherry and strawberry notes.

Edna Valley – California \$37
Aromatically complex, this wine displays nuances of rose petal, cola, earth and black cherry.

Rainstorm – Oregon \$46
Pomegranates, cherries, boysenberry and lavender. Smooth, rich with hints of vanilla and baking spice.

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