



BANQUET MENU

THE
box



THE
box



BANQUET MENU

Menu Selections

Please consider menus as a starting point for your function. The Box Elder Events Center takes pride in creating unique menus to make your event memorable.

We are more than happy to accommodate special dietary needs with a one hundred and twenty (120) hour/ 5 business day notice. Meal substitutions made during the event, without prior notice, are subject to availability and may result in a delay of service and an additional charge.

Custom menus and/or offsite alcohol service must be submitted 45 days prior to the event date. Requests received after the specified timeframe will not be guaranteed.

The Box Elder Events Center does not allow outside food or beverage within its function spaces. The property reserves the right to remove outside food or beverage found on site. It will be at the discretion of the property to charge the equivalent of the revenue lost to the group account, based on market value.

Catering Services

The Box Elder Events Center offers flexible catering services by crafting culinary excellence, anywhere you gather. Our services range from a convenient drop off to an unforgettable full service experience. Please contact your Events Coordinator for further information.

Guarantees

Confirmation of the number of guests attending will be due five (5) business days prior to the function. If the final head count is not received, we will prepare for the number of attendees stated on your contract. If attendance numbers increase or decrease, we reserve the right to change, with notification, to a room suitable for the attendance and type of event. If attendance should exceed the final number of guests guaranteed, the client will be responsible for the balance at the conclusion of the function. The property will not be responsible for identical service to more than three (3) percent over the guaranteed count.

Final billing is based upon the guaranteed count plus additional charges incurred. There is a (20) percent taxable service charge, and a 3% taxable processing fee on all food and beverage services.

Liability

The Box Elder Events Center is happy to accommodate gift and decoration storage for events. Check with your Event Coordinator to discuss storage options.

The property does not assume responsibility for personal property or equipment brought in or left in banquet areas. A security guard may be required for some events at the client's cost.

Flowers, Entertainment & Transportation

We will be happy to recommend vendors for event planning, flowers, décor, entertainment, and transportation.

Payment

All estimated charges must be prepaid three (3) days prior to group's event date. We accept all major credit cards and personal or company checks. Check will be accepted no less than ten (10) working days prior to arrival.

For corporate accounts, direct billing must be approved, prior to the function date, by our billing department.

All menus and pricing are subject to a 20% taxable service charge, 7.7% state tax, and a 3% taxable processing fee. Additional fees and taxes may apply for catering services.

Prices are subject to change. 02/2025 Edition.*GF - Gluten Free *GFA - Gluten Free Available. Subject to Additional Charge.



Breakfast Buffet

All breakfast buffets include freshly brewed coffee, orange juice and hot tea.

Additional \$9.00 per person for groups less than 20 people. Breakfast service is 1 hour.

Continental

Assorted Danishes and Muffins, Hard Boiled Eggs, and Fresh Seasonal Fruit

\$12.50 per person

Deluxe Continental

Fruit and Yogurt Parfaits, Assorted Muffins and Pastries, Bagels with Cream Cheese, and Hard Boiled Eggs

\$16.50 per person

All American

Fluffy Scrambled Eggs with Cheese and Salsa on the side, Pork Sausage, Pancakes with Syrup, Breakfast Potatoes, Fresh Seasonal Fruit

\$17.50 per person

\$2.00 up charge for bacon substitution

Ellsworth

Fluffy Scrambled Eggs with Cheese and Salsa on the side, Pork Sausage, Biscuits and Gravy, Fresh Seasonal Fruit

\$17.00 per person

\$2.00 up charge for bacon substitution

The Box Breakfast

Scrambled Eggs with Cheese and Salsa on the side, Pork Sausage, and Belgium Waffle Station Complete with a Variety of Syrups, Fresh Fruits, and other Toppings

\$17.50 per person

\$2.00 up charge for bacon substitution

Chef Attended Omelet Station

\$100 chef attended fee

+\$5.00 per person to add onto a buffet

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Plated Breakfast

All plated breakfasts include freshly brewed coffee, orange juice and hot tea.

Additional \$9.00 per person for groups less than 20 people.

French Toast

Drizzled with Creme Anglaise, Topped with Powdered Sugar and Assorted Fresh Berries, Served with Choice of Pork Sausage or Bacon, Served with Syrup

\$13.50 per person

All American *GF

Fluffy Scrambled Eggs with Cheese and Pancakes with Syrup. Choice of Pork Sausage or Bacon.

\$17.00 per person

\$2.50 up charge for vegan sausage or chicken sausage substitute

Ellsworth

Fluffy Scrambled Eggs with Cheese, Pork Sausage or Bacon, Biscuits with Country Gravy

\$15.00 per person



A La Carte

Sausage Links (Chicken or Pork)

\$5.00 per person *GF

Bacon Strips

\$7.00 per person *GF

Croissants, Coffee Cakes, or Blueberry Muffins

\$6.00 each

Individual Greek Yogurts

Strawberry & Blueberry

\$5.00 each *GF

Biscuits and Country Gravy

\$5.00 per person

Hard Boiled Eggs

\$3.00 each

Whole Fruit

Apple or Clementines

\$2.00 each

Dry Cereal Cup with 2% Milk

\$5.00 each

Assorted Danishes

\$26.00 per dozen

Individual Breakfast Bars

\$20.00 per dozen

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Lunch Buffet

All lunch buffets include iced tea or lemonade.

Additional \$9.00 per person for groups less than 20 people. Lunch service is 1 hour.

Soup and Sandwich Buffet *GFA

Soup Du Jour, Sliced Ham, Smoked Turkey, Swiss & Cheddar Cheese, Lettuce, Tomato, Onion, Pickles, Artisan Breads, Sandwich Condiments, Mixed Green Salad with Two Dressings, Choice of Pasta Salad or Potato Salad, Rolls and Butter.

\$17.50 per person

Hot Sandwich Buffet *GFA

Mixed Green Salad with Ranch Dressing, Choice of Potato Salad or Pasta Salad, Coleslaw, Sandwich Condiments.

Choice of One: \$17.00 per person

Choice of Two: \$20.00 per person

• Pulled Pork

• Philly Cheesesteak + **\$3.00 per person**

• Grilled Chicken Breast

Ellsworth Grill

Mixed Greens Salad with Ranch and Italian Dressing, Dinner Rolls and Butter, Tender Pot Roast with Vegetables, Chicken Rosa, Garlic Mashed Potatoes, Chef's Choice Seasonal Vegetables.

\$26.00 per person

Italian Buffet *GFA

Caesar Salad, Chicken Broccoli Alfredo, Beef Bolognese, Roasted Italian Vegetables, Garlic Baguette with Olive Oil and Balsamic Vinegar

\$17.50 per person

The Box Cookout

Served with Coleslaw, Potato Salad, Ranch Style Beans, and Corn on the Cob

Choice of one:

• Fried Chicken and Watermelon+ **\$1.00 per person**

• Hamburgers and Beef Franks, Served with Lettuce, Tomato, Onion, Dill Relish and Cheese

\$17.50 per person

Mexican Fiesta *GF

Seasoned Ground Beef, Beans, Chicken Fajita, Queso Dip, Tortilla Chips, Flour Tortillas, Salsa, Sour Cream, Shredded Lettuce, Southwest Corn Salad, Cilantro Ranch.

\$18.00 per person

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Boxed Lunch

Includes kettle chips, whole fruit, cookie and bottled water. (20 minimum per choice)

Additional \$9.00 per person for groups less than 20 people.

BLT Sandwich *GFA

Applewood Smoked Bacon, Lettuce, Tomato, Mayonnaise, Texas Toast

\$17.00 per person

Roast Beef Sandwich *GFA

Sliced Roast Beef, Swiss Cheese, Caramelized Onions, Lettuce, Tomato, Horseradish Aioli, Artisan Bread

\$17.00 per person

Vegan Wrap *GFA

Spinach, Roasted Peppers, Cucumber, Tomato, Onion, Hummus, and Lemon Basil Vinaigrette.

\$17.00 per person

Turkey Avocado Sandwich *GFA

Sliced Turkey, Cheddar Cheese, Lettuce, Tomato, Avocado Mash, Chipotle Aioli, Brioche Bun

\$17.00 per person

Chicken Caesar Salad Wrap

Romaine Lettuce, Grilled Chicken, Parmesan Cheese, Croutons and Caesar Dressing on Flour Tortilla Wrap

\$17.00 per person

Plated Lunch

All plated lunches include dinner rolls and butter, with choice of iced tea or lemonade. **Additional \$9.00 per person for groups less than 20 people.** Add Mixed Green Salad with Choice of Dressing: \$4.00 per person

Pot Roast *GFA

Tender Pot Roast, Garlic Mashed Potatoes, Chef's Choice of Seasonal Vegetables

\$17.00 per person

Chicken Rosa *GFA

Lightly Breaded and Pan Seared, Garlic Mashed Potatoes, Rosa Sauce, Parmesan Cheese, Chef Choice of Seasonal Vegetables

\$16.50 per person

Southwest Sauté *GF

Vegan Sausage, Bell Peppers, Onions, Black Beans, and Corn Served on a bed of Quinoa and Drizzled with Cilantro Lime Dressing

\$16.50 per person

Herb Roasted Pork Loin

Honey Bourbon Glazed, Roasted Fingerling Potatoes, Chef's Choice of Seasonal Vegetables

\$16.50 per person

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Hors D'oeuvres

Ask your Events Coordinator about butlered hors d'oeuvres.
\$35 server fee per hour. Hors d'oeuvres service limited to 1 hour.

Hors D'oeuvres Displays (100 person minimum)

Charcuterie Display *GFA

Full Table Display of Assorted Sliced Meats, Domestic and Imported Cheeses, Pickled and Marinated Vegetables, Specialty Oils and Vinegars, and Assorted Sliced Breads and Crackers.

\$750.00 per 100 people

Tartlet Display

Caprese, Zucchini and Feta, Artichoke and Goat Cheese, Salmon and Cream Cheese, Chicken and Pesto, Sausage and Brie.

\$350.00 per 100 people

Fruit and Crudité Display *GFA

Fresh Cut Watermelon, Cantaloupe, Pineapple, Grapes, Oranges, Kiwi, Assorted Berries, Fruit Art, Carrots, Cucumbers, Celery, Bell Peppers, Sugar Snap Peas, Tomatoes, Broccoli, Cauliflower, Radishes, Assorted Dips (Hummus, Ranch Dip, Yogurt Dip, Cream Cheese Dip), Pretzels and Pita Chips.

\$650.00 per 100 people

Platters and Dips (Priced per 25 people)

- Hummus with Goat Cheese and Roasted Red Peppers, Served with Pita Chips *GFA
- **\$75.00**
- Chips and Salsa *GF
- **\$75.00**
- Vegetable Crudite with Ranch Dressing *GF
- **\$85.00**
- Spinach Artichoke Dip with Toasted Crostini *GFA
- **\$85.00**
- Flatbread
- **\$50.00**
Choose One:
 - Margherita
 - Pepperoni
 - BBQ Chicken
- Artisan Cheese and Crackers *GFA
- **\$100**
- Charcuterie Board (Artisan Meats, Cheeses and Accompaniments) *GFA
- **\$125.00**
- Fresh Cut Fruits and Berries *GF
- **\$80.00**
- Antipasto (Array of Marinated, Pickled and Grilled Vegetables, Salami, Mozzarella Cheese, Served with Toasted Breads) *GFA
- **\$90.00**



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Per Piece (25 piece minimum)

Cold Appetizers

- Sliders
- **\$2.50 per piece**
Choose One:
 - Ham, Cheddar Cheese and Dijon Mustard
 - Turkey, Swiss Cheese and Cranberry Chutney
 - Prime Rib, White Cheddar, Caramelized Onion and Horseradish Aioli **Add \$1.00 per person**
- Peach, Goat Cheese and Prosciutto Crostini
- **\$2.50 each**
- Curry Chicken Cucumber Bites *GF
- **\$2.50 each**
- Caprese Skewers *GF
- **\$3.00 each**
- Shrimp Cocktail - Cajun Seasoned and Dipped in House-Made Cocktail Sauce *GF
- **\$3.50 each**
- Fennel and Quinoa Croquettes w/ Roasted Pepper Remoulade
- **\$3.00 each**
- Mediterranean Pinwheels - Greek Olives, Basil, Sundried Tomatoes, Feta, and Cream Cheese Rolled in a Tortilla
- **\$2.50 each**
- Tuna Tataki Lettuce Wrap - Seared Tuna, Sliced Avocado, Wasabi Asian Slaw, and Ginger Miso Vinaigrette on Butter Lettuce
- **\$4.50 each**
- Salmon Crostini - Cream Cheese Smoked Salmon Spread with Sliced Avocado, Toasted Sesame Seeds, Soy Ginger Glaze, and Sriracha Aioli on a Wonton Chip

Hot Appetizers

- Meatballs *GFA
- **\$1.50 per piece**
Choice of:
 - BBQ
 - Teriyaki
 - Swedish
- Edamame Dumplings with Sweet Chili Sauce
- **\$2.00 each**
- Bacon Wrapped Shrimp Skewer with Chipotle Aioli *GF
- **\$2.50 each**
- Blackened Chicken Satay with Blue Cheese and Balsamic Reduction *GF
- **\$3.00 each**
- Stuffed Mushrooms - Chorizo, Smoked Gouda, and Caramelized Onion Topped with Cilantro Pesto *GF
- **\$3.50 each**
- Smoked Jalapeno Poppers - Honey, Brie, and Shredded Chicken *GF
- **\$4.00 each**
- Thai Peanut Fried Pork Skewers
- **\$4.00 each**
- Spicy Italian Sausage Croustade with Brie and Roasted Red Pepper Pesto
- **\$4.50 each**
- Grilled Beef Satay w/ Charred Tomatoes and Chimichurri *GF
- **\$5.00 each**
- Smoked Duck Crostini- Seared and Topped with Goat Cheese Crumble, Apricot Relish, and Toasted Hazelnut
- **\$5.00 each**



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Dinner Buffet: Create Your Own

All dinner buffets include assorted dinner rolls with butter, freshly brewed coffee, and choice of iced tea or lemonade. Dinner service is 1 hour. **Additional \$9.00 per person for groups less than 20 people.**

Choice of One Salad, One Starch, One Vegetable, and One Entree \$30.00 per person

Choice of One Salad, One Starch, One Vegetable, and Two Entrees \$35.00 per person

Add Extra Salad, Vegetable, or Starch for \$3.00 per person

Vegetarian and Additional Allergen Free Options

Available Upon Request

Salad

Mixed Green *GF

Tomatoes, Carrots, Cucumber, Croutons and Selection of Dressings

Caesar *GFA

Crisp Chopped Romaine Tossed with Freshly Grated Parmesan Cheese, Croutons, Toasted Almonds and Caesar Dressing

Greek Salad *GF

Tomatoes, Cucumbers, Red Onion, Kalamata Olives, Feta Cheese, Chickpeas in Greek Dressing

Spinach and Feta Pasta Salad *GFA

Cherry Tomato, Red Onion, Black Olive, Salami, Italian Dressing

Caprese Pesto Pasta Salad

Tomatoes, Mozzarella Cheese, Basil, Red Onion, Tossed in a Tomato Garlic Pesto and Drizzled with Balsamic Glaze

Vegetables

Roasted Seasonal Vegetables *GF

Maple Glazed Carrots *GF

Garlic Dill Haricot Verts *GF

Garlic Roasted Brussels Sprouts with Balsamic Glazed *GF

Starch

Garlic Mashed Potatoes *GF

Wild Rice Pilaf *GF

Roasted Fingerling Potatoes *GF

Loaded Redskin Mashed Potatoes *GF

Smoked Gouda Potatoes Au Gratin *GF



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Beef

Guinness Beef Tips *GFA

Tender Beef Tips, Braised in a Guinness Mushroom Gravy

Grilled Sirloin *GF

Marinated and Charbroiled, Cooked Medium, and Topped with Onion and Pepper Demi Glace

** Carving station available*

Roast Beef Jardinière *GF

Served atop a Bed of Fresh Vegetables with Blackberry Pan Jus

Seafood

Mediterranean Salmon *GF

Grilled Filets with a Citrus, Sundried Tomato, and Artichoke Cream

\$2.00 upcharge per person if second entree

Walleye *GFA

Lightly Breaded and Seared, with a Basil Passionfruit Beurre Blanc

Shrimp Scampi

Pasta and Shrimp Tossed in a Garlic Wine Sauce

Poultry

Chicken Madeira *GF

Charbroiled with a Mushroom and Madeira Pan Jus

Chicken Rosa *GFA

Lightly Breaded and Pan Seared with a Creamy Tomato Sauce and Melted Parmesan Cheese

Chicken Cacciatore *GFA

Lightly Breaded and Seared Chicken Breast in a Hearty Cacciatore Sauce

Herbs De Provence *GF

Marinated and Seared, Served with Olive, Tomato, and Caper Glace De Poulet

Pork

Herb Roasted Pork Loin *GF

With a Honey Dijon Cream
** Carving station available*

Baked Ham

With a Bourbon Maple Glaze
** Carving station available*

Teriyaki Fried Pork Loin

Breaded and Fried Pork Cutlets served with Grilled Pineapple Teriyaki Chutney

Plated Dinner

Choose up to two entrees. Served with mixed greens salad with house dressing, dinner rolls, butter, chef's seasonal vegetables, iced tea or lemonade and coffee. **Additional \$9.00 per person for groups less than 20 people.**

8 oz. Sirloin Au Poivre *GF

Pepper Crusted with Onion Bell Pepper Demi Glace and Smoked Gouda Mashed Potatoes

\$28.50 per person

Salmon *GF

With Garlic Sage Cream and Roasted Potatoes
\$32.50 per person

Grilled Pork Chop *GF

With Apple and Caramelized Onion Glaze and Garlic Mashed Potatoes

\$23.00 per person

Stuffed Vegetable Roulade *GF

Grilled Squash and Zucchini Stuffed with Mushrooms, Bell Peppers, and Onions. Served atop a bed of Wild Rice Pilaf and a Tarragon Cream Sauce

\$18.50 per person

Chicken Picatta *GFA

With Lemon Caper Beurre Blanc, Wild Rice Blend.
\$19.00 per person

12 oz. Grilled Ribeye *GF

With Beurre Rouge and Mashed Potatoes
\$48.00 per person

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Carving Stations

You may exchange an entrée for the items listed below for an additional charge.

\$100 Chef Carving Fee Per Carving Station. Recommended 1 Chef Carving for every 100 guests.

Slow Roasted Prime Rib *GF

Served with Au Jus and Horseradish Cream..... Upcharge \$12.00 per person

Roasted Turkey Breast *GFA

Served with Gravy..... Upcharge \$5.00 per person

Kids' Menu

All Kids' Menu items are \$10.00 per child. Available for 10 years old and under.

Chicken Tenders

Served with Tater Tots and Ketchup

Mac 'n Cheese

Served with Fresh Cut Fruit

Hamburger

Served with Tater Tots and Ketchup



Dessert Selection

Add one of these dessert selections to any event.

Additional fees will apply for approved product brought in by Guest.

Gourmet Cakes

Assortment of Sliced Cakes

\$5.50 per piece

Cupcakes

Chocolate and Vanilla Cupcakes with Whipped or Buttercream Frosting.

Additional flavors are available upon request

\$2.50 per piece

Dessert Bars

An Assortment of Bite-Sized Treats. Ask your event coordinator for our current selection

\$6.00 per person

Dessert Cups

Assortments of Cheesecake, Mousse, Lemon Curd, and Butterscotch Crème in Elegant Mini Cups

\$6.50 per piece

Cheesecake

Assorted Flavors, with Whipped Cream and Fresh Fruit Garnish

\$5.00 per piece

Chocolate Cake *GFA

Served with Chocolate Sauce

\$5.00 per piece

Fresh Baked Assorted Cookies

\$10.00 per dozen

Assorted Brownies

\$11.00 per dozen

Enhancements (minimum 25 people)

\$7.00 per person

Carnival Station (+\$1.00 per person)

Fresh Popped Popcorn, Popcorn Flavors, Peanuts, Candies, Vintage Sodas

Gourmet Coffee Station

Specialty House Coffee, Flavor Add-Ins, Hot Chocolate, Whipped Cream, Marshmallows, Spices, Cookie Wafers

Pretzel Station (Sweet and Savory)

Large Soft Pretzels, with Chocolate, Beer Cheese, Mustard, Berry Coulis, and Vanilla Frosting Dipping Sauces

Gourmet S'mores Station

Assorted Chocolates, Marshmallows, Strawberry Slices, Banana Slices, Graham Crackers, and Cookies

Donut Board

Assorted Cake and Yeast Donuts, Donut Holes, Caramel Rolls, and Long Johns

Late Night Snacks (minimum 25 people)

\$6.00 per person

Pizza and Wings

Pepperoni and Cheese Pizza, Breaded Chicken Wings Tossed in Buffalo Sauce, Blue Cheese Dressing, Celery, and Carrots

Sweet and Salty Nightcap

Assorted Brownies, Party Mix, and Gummy Bears

Nacho Bar

Nacho Cheese, Ground Beef, Beans, Guacamole, Salsa, Sour Cream, Chips

Chicken and Waffle Bites

Boneless Chicken Wings Tossed in Sriracha Maple Syrup on a Waffle Bite



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Meeting Breaks

Break service limited to 1 hour

Sweet & Salty

M&M's, Mixed Nuts, Kettle Chips, and Cookies
\$9.00 per person

Power Break *GF

Fruit and Vegetable Tray with Ranch Dip,
and Chips and Salsa
\$12.00 per person

Morning Wake Up

Greek Yogurt, Granola Bars, and Whole Fruit
\$10.00 per person

Guilty Pleasure

Snack Mix, Brownies and Assorted Dessert Bars
\$10.00 per person

A La Carte

Snacks

Assorted Granola Bars
\$18.00 per dozen

Chips and Salsa
\$5.00 per person *GF

Individual Trail Mix, M&M's, or Chips
\$4.00 each *GF

Mixed Nuts
\$35.00 per pound *GF

Beef Jerky Sticks
\$2.25 each

Assorted Chex Mix (sweet & salty)©
\$2.00 each

Rice Krispies Bar© *GF
\$2.50 each

Cheez Its Crackers©
\$1.50 each

Beverages

Assorted Hot Tea
\$2.00 each

Energy Drinks
\$5.00 each

Canned Soda
Pepsi, Diet Pepsi, and 7 UP
\$3.25 each

Bottled Water
\$3.25 each

Individual Milk (plain or chocolate)
\$3.25 each

Individual Juice (orange, apple, or
cranberry)
\$3.75 each

Naked Juice Smoothies (Green
Machine or Mango)©
\$50.00 per 8 pack

Lemonade
\$15.00 per gallon

Fruit Punch
\$15.00 per gallon

Freshly Brewed Coffee
\$22.00 per gallon

Hot Chocolate
\$12.00 per gallon

Apple, Orange, Cranberry or
Pineapple Juice
\$12.00 per carafe

Freshly Brewed Iced Tea
\$20.00 per gallon

Beverage Packages

Energy Station
Regular & Sugar Free Red Bull (with
assorted syrups)
\$13.50 per person (1 hour)

Deluxe Package
Regular Coffee, Decaffeinated Coffee
(upon request), Assorted Hot Teas,
Assorted Pepsi Sodas, and Bottled Water
\$10.00 per person (4 hours)
***\$2 additional per hour**

Classic Package
Assorted Pepsi Sodas, Bottled Water
\$6.00 per person (4 hours)
***\$1.50 additional per hour**

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Individual Bar Service

The Box Elder Events Center is the only licensed authority to sell and serve alcohol for consumption on the premises. Outside alcohol is not permitted to be brought into the building. Each bar is subject to a \$100 bartender fee. Recommended 1 bartender for every 100 guests. A corkage fee is available for \$25 per wine bottle.

Diamond Bar Individual Pay

LIQUORS \$12

Titos, Vodka
Grey Goose, Vodka
Bacardi, Rum
Captain Morgan, Rum
1800 Silver, Tequila
Don Julio, Reposado
Crown Royal, Whiskey
Pendleton, Whiskey
Elijah Craig, Bourbon
Bombay, Gin
Chivas Regal, Scotch

WINES \$12

Josh Craftman, Cabernet
Sauvignon
Josh Craftman, Chardonnay
Piquitos, Moscato Rosato
Andre, Brut

BEERS

Domestic \$7

Bud Light
Michelob Ultra
Miller Lite
Coors Light
Coors Banquet

Imported/Specialty \$8

Mexican Lager
Stella Artois
Blue Moon
IPA

Non- Alcoholic

Heineken o.o

Hard Seltzer

Truly

Soft Drinks \$3.25

Pepsi brand soft drinks
Assorted Juices
Bottled Water

Energy Drinks \$5

Red Bull
Sugar Free Red Bull

Silver Bar Individual Pay

LIQUORS \$10

Smirnoff, Vodka
Calypto, Rum
Jose Cuervo Silver, Tequila
Jose Cuervo Reposado, Tequila
Jack Daniels, Whiskey
Jim Beam, Bourbon
Beefeater, Gin

WINES \$8

Canyon Road, Chardonnay
Canyon Road, Moscato
Canyon Road, Cabernet
Sauvignon
Canyon Road, Pinot Noir
Andre, Brut

BEERS

Domestic \$7

Bud Light
Michelob Ultra
Miller Lite
Coors Light
Coors Banquet

Imported/Specialty \$8

Mexican Lager
Stella Artois
Blue Moon
IPA

Non- Alcoholic

Heineken o.o

Hard Seltzer

Truly

Soft Drinks \$3.25

Pepsi brand soft drinks
Assorted Juices
Bottled Water

Energy Drinks \$5

Red Bull
Sugar Free Red Bull

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Bar Packages

Bar packages by the hour include selection of wine, domestic/imported beer, pepsi brand soft drinks, juice and bottled water

Diamond Bar Hosted

LIQUORS

Titos, Vodka
 Grey Goose, Vodka
 Bacardi, Rum
 Captain Morgan, Rum
 1800 Silver, Tequila
 Don Julio, Reposado
 Crown Royal, Whiskey
 Pendleton, Whiskey
 Elijah Craig, Bourbon
 Bombay, Gin
 Chivas Regal, Scotch

WINES

Josh Craftman, Cabernet
 Sauvignon
 Josh Craftman, Chardonnay
 Piquitos, Moscato Rosato
 Andre, Brut

BEERS

Domestic

Bud Light
 Michelob Ultra
 Miller Lite
 Coors Light
 Coors Banquet

Imported/Specialty

Mexican Lager
 Stella Artois
 Blue Moon
 IPA

Non- Alcoholic

Heineken o.o

Hard Seltzer

Truly

By The Hour (per person)
 * \$19 for each additional hour

1 hour \$31
 2 hours \$50
 3 hours \$69
 4 hours \$88



All menus and pricing are subject to a 20% taxable service charge, 7.7% state tax, and a 3% taxable processing fee. Additional fees and taxes may apply for catering services.

Prices are subject to change. 02/2025 Edition.*GF - Gluten Free *GFA - Gluten Free Available. Subject to Additional Charge.

Diamond Wine and Beer Hosted

WINES

Josh Craftman, Cabernet
 Sauvignon
 Josh Craftman, Chardonnay
 Piquitos, Moscato Rosato
 Andre, Brut

BEERS

Domestic

Bud Light
 Michelob Ultra
 Miller Lite
 Coors Light
 Coors Banquet

Imported/Specialty

Mexican Lager
 Stella Artois
 Blue Moon
 IPA

Non- Alcoholic

Heineken o.o

Hard Seltzer

Truly

By The Hour (per person)
 * \$18 for each additional hour

1 hour \$28
 2 hours \$46
 3 hours \$64
 4 hours \$82



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Silver Bar Hosted

LIQUORS

Smirnoff, Vodka
 Calypso, rum
 Jose Cuervo Silver, Tequila
 Jose Cuervo Reposado, Tequila
 Jack Daniels, Whiskey
 Jim Beam, Bourbon
 Beefeater, Gin

WINES

Canyon Road, Chardonnay
 Canyon Road, Moscato
 Canyon Road, Cabernet
 Sauvignon
 Canyon Road, Pinot Noir
 Andre, Brut

BEERS

Domestic

Bud Light
 Michelob Ultra
 Miller Lite
 Coors Light
 Coors Banquet

Imported/Specialty

Mexican Lager
 Stella Artois
 Blue Moon
 IPA

Non- Alcoholic

Heineken o.o

Hard Seltzer

Truly

By The Hour (per person)
 * \$15 for each additional hour

1 hour \$25
 2 hours \$40
 3 hours \$55
 4 hours \$70



Silver Wine and Beer Hosted

WINES

Canyon Road, Chardonnay
 Canyon Road, Moscato
 Canyon Road, Cabernet
 Sauvignon
 Canyon Road, Pinot Noir
 Andre, Brut

BEERS

Domestic

Bud Light
 Michelob Ultra
 Miller Lite
 Coors Light
 Coors Banquet

Imported/Specialty

Mexican Lager
 Stella Artois
 Blue Moon
 IPA

Non- Alcoholic

Heineken o.o

Hard Seltzer

Truly

By The Hour (per person)
 * \$12 for each additional hour

1 hour \$20
 2 hours \$32
 3 hours \$44
 4 hours \$56

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THE
box



