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# WEDDING MENU

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TPC SAWGRASS  
HOME OF THE PLAYERS



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# WELCOME

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Welcome to TPC Sawgrass, where your wedding will not only be a special day, but a joyous, once-in-a-lifetime event filled with cherished memories. Our professional staff take a hands-on approach and will be here to assist you in every step of the way. From our incredible chef and your food selection, to the room set up and each of those small last minute details, our dedicated staff will ensure your event is perfect and unique.

Our extraordinary clubhouse is the perfect setting for your wedding and your photographer will have endless breathtaking views to capture your memories made on your day. Our team looks forward to working with you in planning your entire wedding experience!

**Derek A. Sprague**  
General Manager



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# WEDDING PACKAGES

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## CEREMONY & COCKTAIL HOUR

Ceremony rehearsal day prior  
Professional ceremony coordinator  
Ceremony chairs  
(Outdoor Natural wood folding chairs /Indoor Mahogany Chiavari chairs)  
Portable sound system with up to two microphones  
Fruited water station  
Cocktail hour venue

**\$5,000**

Includes inclement weather back up  
Does not apply to food and beverage minimum commitment

### Professional Ceremony Coordinator

Choice of one

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**McCurry Events**  
904-616-4245  
[mccurryevents.com](http://mccurryevents.com)

**First Coast Weddings & Events**  
904-739-8003  
[firstcoastweddings.com](http://firstcoastweddings.com)

**Flaire Weddings**  
904-352-1832  
[flaireweddings.com](http://flaireweddings.com)



*Ceremony and cocktail hour fees are subject to 25% service charge and sales tax, currently 6.5% (subject to change)*

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# RECEPTION PACKAGES

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## RECEPTION PACKAGES

Reception venue  
Complimentary valet  
Catering Sales Manager to help plan and implement the reception  
Wedding Getting Ready Rooms with personal attendant  
Chef and bartender fees  
Wooden dance floor and risers (indoors only)  
House centerpieces and votive candles (available upon request)  
Floor length linens with choice of color  
Wedding cake\*

### Classic Cakes

904-246-6408

\*Elaborate design may require an additional charge.  
Size of wedding cake based on final guest count.



### Cocktail Hour/Ceremony Offsite

One hour of passed hors d'oeuvres and bar service  
High boys and low tables with chairs  
House linens (choice of white or ivory)  
Bartender fees

**\$3,000**

Includes inclement weather backup



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# CLASSIC PACKAGE

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**\$210 per guest**

**TO INCLUDE:**

Four-hour standard brand bar

(4) Butlered hors d'oeuvres

Butler and tableside wine service

Plated salad and (1) single entree selection

Custom-designed wedding cake

Champagne toast



*All food and beverage is subject to a 25% service charge and 6.5% sales tax.*

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# STATELY PACKAGE

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**\$240 per guest**

**TO INCLUDE:**

- Five-hour deluxe brand bar
- (4) Butlered hors d'oeuvres
- Butler and tableside wine service
- Plated soled and up to (3) single entrees or (1) duet option
- Custom-designed wedding cake
- Champagne toast
- (2) Late-night snacks or dessert station
- Sparkler departure



*All food and beverage is subject to a 25% service charge and 6.5% sales tax.*

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# OPULENCE PACKAGES

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**\$280 per guest**

**TO INCLUDE:**

Food and beverage for getting ready rooms (\*up to \$300 value)

Five-hour premium brand bar

Custom specialty drink

(6) Butlered hors d'oeuvres

Plated salad and up to (3) single entrees or

(1) duet option with choice of lobster included

Custom-designed wedding cake

Champagne toast

Veuve Clicquot Champagne toast for wedding couple

(2) Late-night snacks or dessert station

Upgraded floor length linen

Upgraded white dance floor

Sparkler departure



*Ceremony, cocktail hour and lawn usage are subject to 25% service charge and 6.5% sales tax.*

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# PLATED OPTIONS

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## APPETIZERS

*Additional charge. Please select one.*

<b>Yellow Tail Crudo</b>	<b>\$19</b>
Red curried watermelon, black radish and candied lime	
<b>Sweet Potato Gnocchi</b>	<b>\$17</b>
Sous vide egg, oyster mushrooms, pancetta broth, brown butter	
<b>Jumbo Mayport Shrimp</b>	<b>\$21</b>
Whipped parsnips, stone fruit compote, cayenne maple gastrique	
<b>Jumbo Lump Crab Tian</b>	<b>\$21</b>
Heirloom tomato tartar, avocado, fennel salad, saffron hollandaise	

**Light and refreshing serving of sorbet to cleanse the palate**    **\$6**

## INTERMEZZO SALADS

*Additional charge. Please select one.*

<b>Gathering of Baby Field Greens</b>	
Crisp fried brie, cranberry compote, ginger-pear dressing	
<b>Bibb Salad</b>	
Red-wine poached pear, goat cheese truffles, walnut dressing	
<b>Baby Green Bundle</b>	
Berries, feta, pepitas, herb-lemon vinaigrette	
<b>Caprese Salad</b>	
Heirloom cherry tomato and mozzarella, baby arugula, EVOO, balsamic reduction, basil, focaccia crostini	
<b>Whipped Burrata</b>	
Grilled peach, watercress, spiced hazelnuts	

## ENTREES

<b>Pan-Roasted Grouper</b>	
Piquillo pepper puree	
<b>Miso Butter Sous Vide Filet</b>	
Trumpet mushrooms	
<b>Porcini-Dusted Roasted Chicken Breast</b>	
Mushroom consomme	
<b>Peach Tea-Brined Pork Loin</b>	
Bourbon au poivre	
<b>Jumbo Shrimp</b>	
Piperade sauce, paprika-tobacco onions	
<b>Grilled Cobia</b>	
Tropical fruit salsa	
<b>Braised Beef Short Rib</b>	
Cipollini onions and mushroom jus	
<b>Grilled Chicken Breast</b>	
Sun-dried tomato and gouda cheese crust	
<b>Fennel Encrusted Faroe</b>	
Island salmon, heirloom tomato shallot relish	
<b>Herb-Roasted Cauliflower Steak</b>	
Beluga lentil pilaf, caramelized pearl onions, red pepper mojo	
<b>Spinach, Morels &amp; Ricotta Filled Cannelloni</b>	
Roasted tomato cream	
<b>Lobster Tail</b>	
(market price)	



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# CLASSIC II PACKAGE

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**\$210 per guest**

**TO INCLUDE:**

Four-hour standard brand bar  
( 4) Butlered hors d'oeuvres  
Butler and tableside wine service  
Custom-designed wedding cake  
Champagne toast

## **ANTIPASTO**

### **Assorted Italian Meats & Cheeses**

Prosciutto, pepperoni, salami, provolone cheese, fontina cheese, buffalo mozzarella cheese

### **Accoutrements:**

pepperoncini, Italian black & green olives, roasted peppers, marinated mushrooms, artichoke hearts, sun-dried tomatoes, Italian herbs, olive oil, crackers and focaccia

## **SALAD**

### **Apple & Blue Cheese Salad**

Candied walnuts, dried cherries, endive, port wine dressing

### **Quinoa Salad**

Toasted pumpkin seeds, roasted butternut squash, balsamic reduction, baby kale, artisan greens with Tillamook cheddar

### **Oven-Dried Tomatoes**

Texas tarragon croutons, sugarcane vinaigrette

### **Selection of bread & butter**

## **FEATURED ENTRÉES**

*Please select two. To include traditional accompaniments.*

*Additional entrie \$12.00 per guest.*

### **Braised Short Ribs**

Wild mushroom bordelaise

### **Soy Marinated Salmon**

White miso butter sauce

### **Free Range Herb and Garlic Roasted Chicken**

Ajus

### **Rosemary and Garlic Crusted NY Strip Loin**

Cafe au lait and horseradish sauce

### **Roasted Florida Grouper**

Tropical fruit relish

**Chef's selection of seasonal starch and vegetables**

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# STATELY II PACKAGE

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\$240 per guest

TO INCLUDE:

Five-hour deluxe brand bar  
(4) Butlered hors d'oeuvres  
Butler and tableside wine service

Custom-designed wedding cake  
Champagne toast  
(2) Late-night snacks or dessert station  
Sparkler departure

## PASTA & RISOTTO STATION

**Mushroom Agnolotti**

Spinach, roasted grape tomatoes, garlic herb sauce

**Conchiglie and Chicken**

Asparagus, mushrooms, vodka tomato cream sauce

**Braised Short Ribs**

Smoked gouda risotto

**Shrimp & Crab**

Parmesan, heirloom tomato, parmesan cheese risotto

## SALAD

**Catalan Caesar Salad**

Boquerones, toasted garlic chips, shaved manchego

**Seasonal Mixed Greens Salad**

Mixed greens, shaved vegetables, sherry vinaigrette

**Heirloom Cherry Tomato Salad**

Ciliegine, prosciutto, crisp focaccia

**Selection of bread & butter**

## FEATURED ENTRÉES

*Please select two. Additional entree \$12.00 per guest.*

**Chef-Carved Coffee Rubbed Tenderloin**

Pink peppercorn demi, confit shallots and tomato relish

**Pan-Seared Chicken Breast**

Charred cippolini onions, pan jus

**Aleppo Pepper Spiced & Seared Gulf Red Fish**

Creole tomato and cilantro sauce

**Chef-Carved Prime Rib**

Truffle salt seasoned, au jus and horseradish sauce

**Chef's selection of seasonal starch and vegetables**

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# OPULENCE II PACKAGE

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(6) Butlered hors d'oeuvres

Butler passed and tableside wine service

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(2) Late-night snacks or dessert station

Upgraded floor length linen

Upgraded white dance floor

Sparkler departure

## SALAD

### **Traditional Caesar Salad**

Parmigiano-reggiano station

### **Artisan Field Greens**

Assorted berries, sun-dried cranberries, queso fresco, slivered almonds, raspberry vinaigrette

### **Heirloom Tomato, Fresh Mozzarella**

Pickled onions, cucumbers, basil oil, balsamic drizzle

### **Selection of bread & butter**

## MEZZE STATION

**Roasted Red Pepper Hummus, Baba Ganoush,**

**Freekeh Tabbouleh Salad**

**Garlic Parmesan Pita Chips, Crostini, Grilled Focaccia**

### **Accoutrements:**

assorted imported olives, dolmas,

feta cheese, assorted dried fruits, ras el hanout spiced mixed nuts

## SEAFOOD DISPLAY

**Chilled jumbo Mayport shrimp (4),**

**Alaskan cocktail crab claws (2)**

Cocktail sauce, horseradish & lemon wedges

## CHEF CARVED FEATURE

*Please select one.*

### **Dill & Preserved Lemon-Crusted Salmon**

Tzatziki sauce

### **Pastrami Spice-Rubbed Beef Tenderloin**

Horseradish cream, mushroom demi

### **Sweet Soy Glazed Pork Loin**

Apple mostarda

### **Roasted Chicken Breast**

Corn and chipotle puree

## FEATURED ENTRÉES

*Please select two. Includes seasonal starch and vegetables*

### **Cheese Ravioli**

Peas, mushrooms, pesto cream sauce

### **Roasted Mahi-Mahi**

Pineapple chutney

### **Grilled Flat Iron Steak**

Chimichurri sauce

### **Baked Crab And Shrimp Crepes**

Ricotta cheese and spinach

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# WEDDING DAY BRUNCH BUFFET

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*Brunch 10:00 am to 1:30 pm*

**\$115 per guest**

TO INCLUDE:

(2) Butlered hors d'oeuvres | Wedding cake | Champagne toast

## MIMOSAS

Stocked with Florida fresh juices and berries.

## WINE

House selections of red & white to compliment your meal.

## SALAD

*Please select one.*

### Mixed Field Greens

Poached pears, candied pecans, crumbled blue cheese, champagne vinaigrette

### Iceberg Wedge

Tomatoes, feta, pickled onions, bacon, chopped eggs, jalapeno ranch

### Traditional Caesar

## JACKSONVILLE CRAFT BEERS

Latest seasonal brews from Jacksonville's vibrant craft brewing scene.

## BLOODY MARYS

Fresh ingredient bar to include: ground black pepper, celery salt, hot sauces, tomato juice, Worcestershire sauce, lemons, limes, celery, olives, bacon and aromatic herbs.

## NON-ALCOHOLIC

Coca-Cola products, San Benedetto still & sparkling water, Florida orange, grapefruit & cranberry juices

## WAFFLE STATION

### Accompaniments:

candied pecans, whipped cream, berries, chocolate chips, buttermilk chicken bites, butter rounds, sweet syrup, spicy syrup, variety of hot sauces

### OMELET STATION

(Egg White and Egg Beaters® available)

Includes: smoked ham, cheddar cheese, baby spinach, button mushrooms, onions, vine ripe tomatoes, bell peppers, smoked bacon

## ENTRÉES

*Please select two.*

### Aleppo-Pepper Crusted Salmon

Apple mostarda

### Herb-Crusted, Roasted Hanging Tender

Chermoula sauce

### Blackened Pork Loin

Pancetta & apricot jus

## ACCOMPANIMENTS

### Chilled Mayport Shrimp (2), Oysters In Half Shell (2), and Crab Claw (1)

Accompanied by traditional cocktail sauce, mignonette, lemon wedges

-Grilled Marinated Mushrooms, Asparagus, Grape Tomatoes

-Fresh Fruit Display, Assorted Berries

-Breakfast Pastries, Breads & Muffins

## BREAKFAST DISHES

-Smoked bacon, country sausage

-Herb-roasted fingerling potatoes

-Cheese blintz, blueberry compote

-Southwest Egg Skillets

Chorizo, pepper-jack cheese, tomatoes, scallions, crispy potatoes, jalapenos

## SWEET CELEBRATIONS

- Cake & Champagne Toast

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# HORS D'OEUVRES

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## VEGETABLE

**Fried Brie and Raspberry**  
Hazelnut dust

**Vegetable Spring Rolls**  
Ginger-sesame sauce

**Ratatouille Stuffed Mushroom Caps\***  
**Crisp Fried Avocado**  
Chipotle crema

**Antipasti Skewers**  
Baby mozzarella, artichokes, olives and  
sun-dried tomatoes

**Tomato and Cucumber**  
Pumpnickel bread

**Goat Cheese**  
**Grapes and pistachio lollipops\***

**Roasted Beetroot**  
**Goat cheese and candied pecan tart**

**Vegetable Ratatouille**  
Manchego cheese on  
sourdough toast

**Lightly Peppered Brie**  
Toasted brioche, berry compote

**Tomato Fresco**  
Boursin cheese crostini

## SEAFOOD

**Lobster Fritters**  
Cajun remoulade

**Coconut Shrimp**  
Sweet & sour pineapple sauce

**Crab Cake**  
Fennel and pepper jelly

**Jumbo Lump Crab and Corn Fritters**  
Charred jalapeño crema

**Shrimp & Grit Cakes\***

**Homemade Salmon Gravlax**  
Tequila and dill, lime creme fraiche

**Sesame-Seared Tuna**  
Mango-jicama, slaw and crisp wonton

**Salmon And Dill Roulade**  
Brown Bread

**Mayport Shrimp Cocktail\***

## MEAT

**Beef Empanadas**  
Yogurt sauce

**Mini Fried Chicken and Waffles**  
Maple glaze

**Rosemary Garlic-Rubbed  
Lamb Chops**  
Honey mustard sauce\*

**Beef Wellington**  
Horseradish cream

**Chicken Quesadillas**  
Smoked tomato salsa

**Pecan-Crusted Chicken**  
Spicy peach chutney

**Crisp Brisket "Mac n Cheese"**  
Harissa dip

**Indian Spiced Lamb Meatballs**  
Yogurt sauce

**Fried Green Tomato BLT**

**Fried Pork Pot Stickers**  
Sweet chili dipping sauce

**Chicken Sate**  
Thai peanut dipping sauce

**Sesame Scallion Meatballs**  
Teriyaki sauce

**Twice-Baked Fingerlings**  
Bacon and chives\*

**Spiced Duck Breast**  
Crisp wonton, pineapple chutney

**Thai Beef Tenderloin Rolls\***

**Spiced Deviled Eggs**  
Crisp prosciutto\*

**Prosciutto-Wrapped Champagne  
and Mint Compressed Honeydew\***

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# BEVERAGE STATIONS

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*Minimum of 75 guests*

## **Jacksonville Craft Beer Exploration**

**\$10**

*Per person for two hours*

Tour the "Bold New City of the South" through its emerging and award winning local craft beer scene. This package will highlight the diversity of the city's brewing scene and leave you wanting to take some of Jacksonville's finest brews home.

VARIOUS OFFERINGS FROM:

Intuition Ale Works, Bold City Brewing, and Green Room Brewing will be made available on a seasonal rotation.

## **The Whiskey Trail with America's Spirit**

**\$12**

*Per person for two hours*

Discover the Pre-Prohibition spirit on which this great country was built, "whiskey" as we taste through the various styles and producers from coast to coast. This package will feature NY first licensed distillery, 'Hudson Valley, look at the thoroughbreds from the state of Kentucky and Bourbon Country.

## **Sparkling Wine and Champagne**

**\$18**

*Per person for two hours*

Elegance, luxury and prosperity all wrapped up into a single flute of sparkling wine. Discover why for centuries, sparkling wine and Champagne have conjured up ideas of grandeur and sophistication. Offerings include: Prosecco, Champagne, and Rose.

## **Infused Water Station**

**\$75**

*Per 100 guests*

Refreshing waters infused with fruits and herbs that compliments any outside reception or cocktail hour:

Choose Three:

- Strawberry, lime, cucumber
- Citrus and cilantro
- Rosemary and grapefruit
- Strawberry, lemon, basil
- Pomegranate and lime

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# SWEET ENDINGS

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## ARTWORK OF SWEET ENDINGS

\$18

*Please select four*

- Chocolate Bonbons
- French Macarons
- Chocolate Sacher Verrines
- Mr. & Mrs. Cake Pops
- Vanilla Bean and Lemon Panna Cotta
- Banana Creme Brulee
- Dulce de Leche Cheesecake
- Coconut Panna Cotta with
- Tropical Fruit
- Key Lime Curd with Graham Crumble and Glazed Blueberries
- Seasonal Fresh Fruit Tart
- Chocolate Ganache & Hazelnut Cake Bar
- Chocolate Cheesecake

## ACTION STATIONS

*Please select one*

### SKILLET COOKIE & ICE CREAM

\$12

Warm cookies served in a skillet with ice cream, chocolate syrup, caramel sauce

SELECTION OF COOKIES:

White chocolate chip macadamia nut, chocolate chip, oatmeal raisin

### FRESH FRUIT DISPLAY

Selection of seasonal whole and sliced fruits & berries

\$14

### BANANAS FOSTER

Sauteed bananas, butter, brown sugar, Florida orange juice and dark rum. Served with cream and pumpkin bread crouton

\$19

### MINI DOUGHNUT STATION

*Please select four*

\$21

- |                       |                    |
|-----------------------|--------------------|
| - S'mores             | - Cookies n' Cream |
| - Coffee Cake         | - Sambal & Maple   |
| - Peanut Butter       | - Boston Creme     |
| - Chocolate           | - Coconut          |
| - Maple Bacon         | - Blueberry        |
| - Fruity Pebbles      | - Frosted          |
| - Sea Salt & Caramel  | - Dusted           |
| - Mint Chocolate Chip |                    |

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# AFTER PARTY CELEBRATIONS

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**Soft Pretzels** \$48 per dozen

With mustard and warm  
cheese dipping sauce

**Parmesan and Herb French Fry Cups** \$48 per dozen

Truffle ketchup

**Mini Grilled Cheese** \$48 per dozen

**Chicken & Waffle Bites** \$48 per dozen

Maple syrup

**Beef Sliders** \$60 per dozen

Cheddar cheese and onion jam

**FLATBREAD STATION** \$16

*Please select two*

- Fig & caramelized onions, arugula & goat cheese
- Smoked brisket, spicy BBQ sauce, cheddar cheese, pickles
- Tomato & mozzarella, fresh basil Classic cheese pizza
- Classic pepperoni pizza

**Popcorn Machine** \$175

Old fashioned, freshly made buttered popcorn

**Cotton Candy Machine** \$175

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## KIDS MEALS

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*Children 12 and under.*

*All meals served with fresh fruit cup and macaroni & cheese.*

*\$25 per guest - Please select one.*

Angus Beef Sliders

Chicken Tenders

Cheese Pizza

Grilled Cheese Sandwich

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## VENDOR MEALS

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*\$38 per guest*

**HOT MEAL**

Chef's choice of hot meal

**BEVERAGE STATION**

DASANI water and assorted sodas and coffee

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# HORS D'OEUVRES STATIONS

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**Market Fresh Vegetable Crudités****\$10**

Baby carrots, red peppers, cucumber, celery, cauliflower, broccoli, grape tomatoes

**ACCOUTREMENTS:**

ranch dressing, Russian dressing, blue cheese dressing, yogurt dip

**Mezze Station****\$14**

Roasted red pepper hummus, baba ganoush, freekeh tabbouleh salad Garlic parmesan pita chips, crostini, grilled focaccia

**ACCOUTREMENTS:**

assorted imported olives, dolmas, feta cheese, assorted dried fruits, ras el hanout spiced mixed nuts

**Artisanal Cheese and Fruit Board****\$18**

Cheese, fruit chutney, honeycomb, fresh fruits, crostini, lavosh

**Antipasto****\$18**

Assorted Italian meats and cheeses: Prosciutto, pepperoni, salami, provolone cheese, fontina cheese, buffalo mozzarella cheese

**ACCOUTREMENTS:**

pepperoncini, Italian black & green olives, roasted peppers, marinated mushrooms, artichoke hearts, sun-dried tomatoes, Italian herbs, olive oil, crackers, focaccia

**Sushi & Sashimi****\$28**

Spicy tuna, crab & avocado roll, shrimp roll & vegetable roll  
Daikon, carrot, wasabi & soy sauce

**Poké Station****\$28**

Choice of tuna, snapper or bay scallops

Coconut milk, soy, fish sauce, lime juice, cane sugar, sweet chile, cilantro

Puffed wild rice, crispy quinoa, spiced chickpea, toasted coconut, diced avocado, pickled red onion

**Raw Bar****\$39**

Fresh shucked oysters, stone crab claws and jumbo Mayport shrimp

Bloody Mary cocktail, cognac-dijon cream, calvados apple mignonette, lemon wedges

*King crab claws and lobster tails available for an additional charge.*



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# BAR PACKAGES

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**House Wines:**

Featuring a selection of sparkling and still wines from our award-winning wine list

**Domestic Bottled Beers:**

Budweiser, Bud Light, Michelob ULTRA, Miller Lite, Sam Adams, Yuengling Lager, O'Douls

**Imported Bottled Beer:**

Heineken, Heineken Light, Stella Artois, Corona, Corona Light, Amstel Light

**Seasonal Local Micro Beers:**

Intuition Ale Works, Veterans United

**Non-Alcoholic:**

Coca-Cola products, Acqua Panna, San Benedetto, Starbucks coffee, Tealeaves teas

	STANDARD CLASSIC	DELUXE STATELY	PREMIUM OPULENCE
<b>Vodka</b>	Tito's	Tito's	Tito's
<b>Gin</b>	Pinnacle	Bombay Sapphire	Hendrick's
<b>Run</b>	Cruzan	Bacardi Superior	Bacardi 8
<b>Spiced Rum</b>	Bacardi Oakheart	Captain Morgan	Captain Morgan
<b>Whiskey</b>	Seagrams 7	Jack Daniel's	Crown Royal & Maker's Mark
<b>Scotch</b>	Cutty Sark	Dewar's	Johnnie Walker Black
<b>Bourbon</b>	Four Roses	Jim Beam	Knob Creek
<b>Tequila</b>	Souza	Jose Cuervo Gold	Patron
<b>Beer</b>	1 Domestic, 1 Import	2 Domestic, 1 Import, 1 Local Brew	3 Domestic, 2 Import, 1 Local Brew



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# BAR PACKAGES

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*Please select up to two white wines and two red wines. All packages are inclusive of Piccini Prosecco.*

## STANDARD CLASSIC

### Firestone

Riesling, Central Coast, California

### Guenoc

Sauvignon Blanc, Lake County, California

### Guenoc

Cabernet, Lake County, California

### Guenoc

Merlot, California

### Michael Pozzan, 'Annabella'

Chardonnay, Napa Valley, California

### Steele, Shooting Star

Pinot Noir, Lake County, California

### Wente, 'Morning Fog'

Chardonnay, Livermore Valley, California

### Wente, 'southern Hills'

Cabernet Sauvignon, Livermore Valley, California



## DELUXE STATELY

### Meiomi

Chardonnay, Coastal California

### Meiomi

Pinot Noir, Coastal California

### Meiomi

Rose, Coastal California

### Rickshaw

Chardonnay, California

### Rickshaw

Cabernet, California

### Rickshaw

Pinot Noir, California

### Rickshaw

Sauvignon Blanc, California

### Sebastiani

Chardonnay, Carneros, California

### Sebastiani

Sauvignon Blanc, Russian River Valley, California

### Sebastiani

Cabernet, California

### Sebastiani

Pinot Noir, Sonoma Coast, California

### Sebastiani

Red Zinfandel, Sonoma County, California

### Sebastiani

Merlot, Alexander County, California

## PREMIUM OPULENCE

### Chalk Hill

Sauvignon Blanc, Sonoma Coast, California

### Banshee

Chardonnay, Sonoma Coast, California

### Banshee

Sauvignon Blanc, Sonoma Coast, California

### Banshee

Cabernet, Napa Valley, California

### Banshee

Pinot Noir, Sonoma Coast, California

### Michael Pozzan, 'Annabella'

Cabernet Sauvignon, Napa Valley, California

### Rodney Strong, "Charlotte's Home"

Sauvignon Blanc, Sonoma, California

### Rodney Strong, 'Estate'

Pinot Noir, Russian River Valley, California

### Steele, 'Cuvee'

Chardonnay, California

### Writer's Block

Syrah, Lake County, California

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