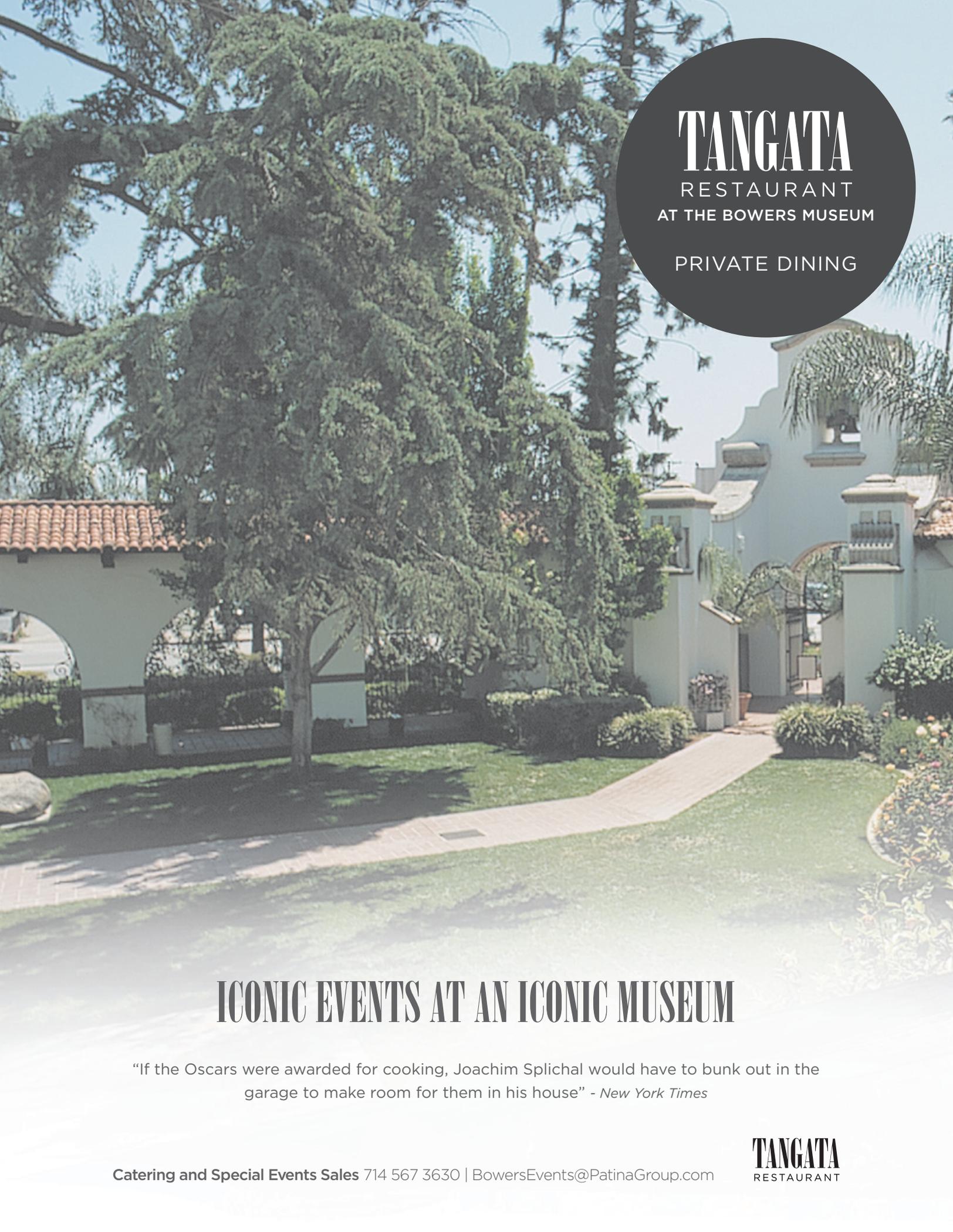




TANGATA
RESTAURANT
AT THE BOWERS MUSEUM

PRIVATE DINING



ICONIC EVENTS AT AN ICONIC MUSEUM

“If the Oscars were awarded for cooking, Joachim Splichal would have to bunk out in the garage to make room for them in his house” - *New York Times*

Catering and Special Events Sales 714 567 3630 | BowersEvents@PatinaGroup.com

TANGATA
RESTAURANT

BREAKFAST

LIGHT BREAKFAST, BRUNCH & TEA

Served for a minimum of 30 guests

BAKER'S BASKET \$12

Homemade muffins, Danish pastries, scones, croissants, artisan breads

Homemade preserves and jams

Vanilla-scented whipped cream and sweet butter

POWER BREAKFAST \$16

Platter of Fresh Seasonal Fruit Served with cottage cheese

Breakfast Pastries Miniature flaky croissants, fruit preserves, sweet butter

ENHANCEMENTS \$6 SUPPLEMENTAL CHARGE

Sliced Hickory Salmon Tomatoes, onions, capers, bagel, cream cheese

Yogurt Parfaits Granola, berries

BEVERAGE STATIONS

Freshly brewed coffee and tea \$4

Orange juice and grapefruit juice \$5

BREAKFAST

SEATED \$24

Served for a minimum of 30 guests

STARTER SELECT ONE

Fresh Fruit Salad Passion fruit coulis

Yogurt Parfait Fresh berries

ENTRÉE SELECT ONE

Cinnamon French Toast Maple syrup, caramelized banana, toasted walnuts, apple wood-smoked bacon

Smoked Salmon Grilled onion frittata, crème fraîche, roasted potatoes, watercress

Wild Mushroom and Egg Scramble Black Forest ham, breakfast potatoes

"Ham Steak and Eggs" Grilled thick-cut ham, scrambled eggs, crispy breakfast potatoes

Corned Beef Hash Yukon gold potatoes, baby arugula

BAKER'S BASKET

Housemade muffins, Danish pastries, scones, croissants, artisan breads

Housemade preserves and jams

Vanilla-scented whipped cream and sweet butter

BEVERAGES

Freshly brewed coffee and tea

BREAKFAST

BUFFET \$30

Served for a minimum of 30 guests
Maximum two hours of service

ENTRÉE SELECT ONE

- Mini Quiches-Lorraine** Florentine, roasted vegetable
- Shiitake Mushroom Omelet** Ricotta cheese, baby spinach
- Tillamook Cheddar Omelet** Tomatoes, apple wood bacon
- Ricotta and Orange Blintzes** Strawberry sauce
- Smoked Salmon Frittata** Fresh asparagus, dill
- Banana Pecan Pancakes** Maple butter
- Croissant French Toast** Soft caramel apple
- Lemon Ricotta Pancakes** Lemon curd, fresh raspberries

**Additional entrée available for \$8 supplemental charge*

BREAKFAST SIDE SELECT ONE

- Apple wood-smoked bacon
- Canadian-style bacon
- Country ham
- Turkey breakfast sausage
- Pork breakfast sausage

BREAKFAST POTATOES SELECT ONE

- Roasted Red Breakfast Potatoes** Onion, herbs
- Hash Brown Potatoes** Caramelized onions

BAKER'S BASKET

- Housemade muffins, Danish pastries, scones, croissants, artisan breads
- Housemade preserves and jams
- Vanilla-scented whipped cream and sweet butter

BUFFET ENHANCEMENTS \$6 SUPPLEMENTAL CHARGE

- Seasonal fruit platter
- Granola and red berry yogurt parfaits

BEVERAGES

- Freshly brewed coffee and tea

LUNCH CHIC PLATED \$30

Served for a minimum of 30 guests
Select choice of starter or dessert option

STARTER OPTION SELECT ONE

Farmers Market Soup Chef's daily inspiration

Field Greens Baby field greens, radish, tomato, cucumber, herb vinaigrette

Yogurt Parfait Vanilla yogurt, berries, housemade granola, dried fruit

ENTRÉE SELECT ONE

Caesar Salad Roasted free-range chicken, garlic croutons, aged Parmigiano-Reggiano

Salmon Cobb Salad Romaine hearts, apple wood-smoked bacon, hard-boiled egg, avocado, blue cheese, tomato, seared salmon, lemon thyme vinaigrette

Tangata Burger 7 oz. Angus beef, gem lettuce, garlic aioli, Tillamook Cheddar, caramelized onion, tomato

Smoked Turkey and Mozzarella Sandwich Smoked turkey, wild arugula, roasted peppers, tomato, red onion, mozzarella, pesto aioli

Sweet Pea Ravioli Baby spinach, pea purée, Parmesan, brown butter emulsion

**Steak and/or salmon entrée upgrades also available*

DESSERT OPTION SELECT ONE

Selection based on a variety of seasonal options

**Cake cut and serve fee available for \$3 supplemental charge*

BEVERAGES

Freshly brewed coffee and tea

Lemonade and soft drinks (*additional \$2 supplemental charge*)

LUNCH ROYAL PLATED \$42

Served for a minimum of 30 guests

STARTER SELECT ONE

Vine-ripened Tomato Fresh mozzarella, basil and garlic croutons, baby greens

Baby Mixed Greens Salad Ricotta, basil, marinated plum tomatoes, grilled red onions, California croutons, Hass avocado, light balsamic dressing

Baby Arugula Manchego cheese, Fuji apples, toasted almonds, apricot, dates, balsamic, pistachio oil

Caesar Salad Aged Parmigiano-Reggiano

ENTRÉE SELECT ONE

Free-range Chicken Whipped potatoes, Bloomsdale spinach, three-mustard sauce

Atlantic Salmon Forest mushrooms, sweet onions, white corn emulsion

Grilled Skirt Steak Roasted fingerling, crispy shallots, roasted garden carrots, peppercorn sauce

DESSERT SELECT ONE

Selection based on a variety of seasonal options

BEVERAGES

Freshly brewed coffee and tea

Lemonade and soft drinks (*additional \$2 supplemental charge*)

LUNCH PRESTIGE BUFFET \$42

Served for a minimum of 30 guests

STARTER SELECT ONE

Baby Potato Salad Grilled onions, roasted garlic, grain mustard dressing

Classic Caesar Salad Tender hearts of Romaine, shaved Parmesan, toasted garlic croutons

Crisp Baby Lettuce Marinated plum tomatoes, light balsamic dressing

Caprese Salad Fresh mozzarella, tomatoes, Kalamata olives, basil, Mesclun greens, balsamic dressing

ENTRÉES SELECT TWO

Grilled Free-range Chicken Breast Caramelized garlic, rosemary

Grilled Hanger Steak Fresh herb chimichurri

Seared Tilapia Salsa verde, barbeque onions

Albacore Tuna Ponzu broth

ACCOMPANIMENTS SELECT TWO

Basil-scented saffron rice

Rosemary potatoes

Couscous, gold raisins, almonds, mint

Summer squash, roasted sweet peppers

Braised carrots, wildflower honey glaze

DESSERT

Chef's choice assortment of petit fours and sweets

BEVERAGES

Freshly brewed coffee and tea

Lemonade and soft drinks (*additional \$2 supplemental charge*)

DINNER CHIC PLATED TWO-COURSE \$40

Served for a minimum of 30 guests
Select choice of starter or dessert option

STARTER OPTION SELECT ONE

Manchego Salad Baby arugula, Manchego cheese, Granny Smith apples, dates, walnuts, pistachio vinaigrette

Classic Caesar Salad Crisp Romaine, shaved Parmesan, toasted garlic croutons

Tender Baby Greens Salad Greens from local farms, California crouton, avocado, tomato, caramelized onion, herbed ricotta cheese

Baby Mixed Greens Candied walnuts, goat cheese

ENTRÉE SELECT ONE

Mustard Crusted Chicken Gold potato purée, baby spinach, shallots, tomato confit

Grilled Citrus Chicken Roasted rosemary potatoes, grilled market vegetables

Seared Salmon Sweet corn ravioli, lime brown butter, mushrooms, hazelnuts

Pan-seared Arctic Char Orange, rosemary, fingerling potatoes, wilted arugula

Grilled Beef Flat Iron Steak Buttery mashed potatoes, glazed carrots, red wine jus

Braised Short Rib Yukon Gold potato gratin, lemon-scented Blue Lake green beans

DESSERT OPTION SELECT ONE

Selection based on a variety of seasonal options

BEVERAGES

Freshly brewed coffee and tea

Lemonade and soft drinks (*additional \$2 supplemental charge*)

DINNER CHIC PLATED THREE-COURSE \$50

Served for a minimum of 30 guests

STARTER SELECT ONE

Manchego Salad Baby arugula, Manchego cheese, Granny Smith apples, dates, walnuts, pistachio vinaigrette

Classic Caesar Salad Crisp Romaine, shaved Parmesan, toasted garlic croutons

Tender Baby Greens Salad Greens from local farms, California crouton, avocado, tomato, caramelized onion, herbed ricotta cheese

Baby Mixed Greens Candied walnuts, goat cheese

ENTRÉE SELECT ONE

Mustard Crusted Chicken Gold potato purée, baby spinach, shallots, tomato confit

Grilled Citrus Chicken Roasted rosemary potatoes, grilled market vegetables

Seared Salmon Sweet corn ravioli, lime brown butter, mushrooms, hazelnuts

Pan-seared Arctic Char Orange, rosemary, fingerling potatoes, wilted arugula

Grilled Beef Flat Iron Steak Buttery mashed potatoes, glazed carrots, red wine jus

Braised Short Rib Yukon Gold potato gratin, lemon-scented Blue Lake green beans

DESSERT SELECT ONE

Selection based on a variety of seasonal options

BEVERAGES

Freshly brewed coffee and tea

Lemonade and soft drinks (*additional \$2 supplemental charge*)

DINNER CHIC BUFFET \$50

Served for a minimum of 30 guests

STARTER SELECT ONE

Classic Caesar Salad Crisp Romaine, shaved Parmesan, toasted garlic croutons

Baby Lettuces Salad Soft herbs from local farms, marinated plum tomatoes, balsamic, extra virgin olive oil

Fresh Baby Spinach Salad Mushrooms, bacon, goat cheese, almonds, warm Sherry vinaigrette

ENTRÉE SELECT ONE

Roast Chicken Three-mustard sauce, wilted spinach

Grilled Citrus Marinated Chicken Shallots, rosemary

Seared Salmon Orange, tomato, basil relish

Seared Salmon Mustard and apple wood-smoked bacon crust

Braised Short Rib Shiitake mushroom sauce

Grilled Prime Flat Iron Steak Napa red wine sauce

ACCOMPANIMENTS SELECT TWO

Golden mashed potatoes

Creamy rosemary polenta

Roasted red potatoes, rosemary

Ragoût of fresh spring vegetables from the farmers' market

Herb-grilled asparagus

Provençal ratatouille

Forest mushroom ravioli

DESSERT

Chef's choice assortment of petit fours and sweets

BEVERAGES

Freshly brewed coffee and tea

Lemonade and soft drinks (*additional \$2 supplemental charge*)

DINNER ROYAL PLATED \$60

Served for a minimum of 30 guests

STARTER SELECT ONE

Manchego Salad Baby arugula, Manchego cheese, Granny Smith apples, dates, walnuts, pistachio vinaigrette

Classic Caesar Salad Crisp Romaine, shaved Parmesan, toasted garlic croutons

Tender Baby Greens Salad Greens from local farms, California crouton, avocado, tomato, caramelized onion, herbed ricotta cheese

Baby Mixed Greens Candied walnuts, goat cheese

ENTRÉES SELECT TWO

Mustard Crusted Chicken Gold potato purée, baby spinach, shallots, tomato confit

Grilled Citrus Chicken Roasted rosemary potatoes, grilled market vegetables

Seared Salmon Sweet corn ravioli, lime brown butter, mushrooms, hazelnuts

Pan-seared Arctic Char Orange, rosemary, fingerling potatoes, wilted arugula

Grilled Beef Flat Iron Steak Buttery mashed potatoes, glazed carrots, red wine jus

Braised Short Rib Yukon Gold potato gratin, lemon-scented Blue Lake green beans

DESSERT SELECT ONE

Selection based on a variety of seasonal options

BEVERAGES

Freshly brewed coffee and tea

Lemonade and soft drinks (*additional \$2 supplemental charge*)

DINNER ROYAL BUFFET \$60

Served for a minimum of 30 guests

STARTER SELECT ONE

Classic Caesar Salad Crisp Romaine, shaved Parmesan, toasted garlic croutons

Baby Lettuces Salad Soft herbs from local farms, marinated plum tomatoes, balsamic, extra virgin olive oil

Fresh Baby Spinach Salad Mushrooms, bacon, goat cheese, almonds, warm Sherry vinaigrette

Caprese Salad Vine-ripened tomatoes, fresh mozzarella, crisp basil, Emerald oil

Belgium Endive Salad Baby arugula, Granny Smith apples, Maytag blue cheese, candied walnuts

ENTRÉES SELECT TWO

Roast Chicken Three-mustard sauce, wilted spinach

Grilled Citrus Marinated Chicken Shallots, rosemary

Seared Salmon Orange, tomato, basil relish

Seared Salmon Mustard and apple wood-smoked bacon crust

Braised Short Rib Shiitake mushroom sauce

Grilled Prime Flat Iron Steak Napa red wine sauce

ACCOMPANIMENTS SELECT TWO

Golden mashed potatoes

Creamy rosemary polenta

Roasted red potatoes, rosemary

Ragoût of fresh spring vegetables from the farmers' market

Herb-grilled asparagus

Provençal ratatouille

DESSERT

Chef's choice assortment of petit fours and sweets

BEVERAGES

Freshly brewed coffee and tea

Lemonade and soft drinks (*additional \$2 supplemental charge*)

DINNER PRESTIGE PLATED \$70

Served for a minimum of 30 guests

STARTER SELECT ONE

Classic Caesar Salad Crisp Romaine, shaved Parmesan, toasted garlic croutons

Quinoa Salad Vegetables from the farmers' market, red quinoa, dried organic figs, apricots, lemon, olive oil, herbs

Baby Lettuces Salad Soft herbs and blossoms, marinated plum tomatoes, balsamic, extra virgin olive oil dressing

Heirloom Tomato Salad Grilled peaches, figs, sweet onions, mint, basil

Butter Lettuce Salad Belgium endive, baby frisée, Maytag blue cheese, toasted pistachios

Fresh Baby Spinach Mushrooms, bacon, goat cheese, almonds, warm Sherry vinaigrette

Caprese Salad Vine-ripened tomatoes, fresh mozzarella, crisp basil, Emerald oil

Belgium Endive Salad Baby arugula, Granny Smith apples, Maytag blue cheese, candied walnuts

ENTRÉES SELECT TWO

Seared Chicken Breast Whipped gold potatoes, baby spinach, glazed baby carrots, three-mustard sauce

Grilled Citrus Chicken Basil-scented saffron rice, roasted little vegetables, natural jus

Roasted Prime Flat Iron Steak Garlic potato gratin, baby carrots, Pinot Noir sauce

Braised Prime Beef Short Rib Gold potato purée, hon-shimeji mushrooms, Merlot sauce

Pan-roasted Salmon Crispy polenta cake, sautéed rapini, fresh heirloom tomato sauce

Seared White Fish Sweet pea ravioli, fresh English peas, garden tarragon, lemon nage emulsion

Filet Mignon Gold potato purée, rainbow baby carrots, red wine sauce

Rack of New Zealand Lamb Rosemary-roasted new potatoes, asparagus spears, natural lamb

DESSERT SELECT ONE

Selection based on a variety of seasonal options

BEVERAGES

Freshly brewed coffee and tea

Lemonade and soft drinks (*additional \$2 supplemental charge*)

DINNER PRESTIGE BUFFET \$70

Served for a minimum of 30 guests

STARTERS SELECT TWO

- Quinoa Salad** Assortment of vegetables from the farmers' market, red quinoa, dried organic figs, apricots, lemon, olive oil, herbs
- Citrus Shrimp Salad** Haricots verts, mango, basil
- Heirloom Tomato** Grilled peaches, figs, sweet onions, mint, basil
- Classic Caesar Salad** Crisp Romaine, shaved Parmesan, toasted garlic croutons
- Baby Lettuces Salad** Soft herbs from local farms, marinated plum tomatoes, balsamic, extra virgin olive oil
- Fresh Baby Spinach** Mushrooms, bacon, goat cheese, almonds, warm Sherry vinaigrette
- Caprese Salad** Vine-ripened tomatoes, fresh mozzarella, crisp basil, Emerald oil
- Belgium Endive Salad** Baby arugula, Granny Smith apples, Maytag blue cheese, candied walnuts

ENTRÉES SELECT TWO

- Filet Mignon** Napa red wine sauce
- Free-range Chicken** Parsnips, sunchokes, spring mushrooms, natural juice
- Lamb Sirloin** Artichoke, preserved lemons, tomato, olive
- Atlantic Salmon** Baby spinach, spring vegetable vinaigrette, herbs
- Roast Chicken** Three-mustard sauce, wilted spinach
- Grilled Citrus Marinated Chicken** Shallots, rosemary
- Seared Salmon** Orange, tomato, basil relish
- Seared Salmon** Mustard and apple wood-smoked bacon crust
- Grilled Prime Flat Iron Steak** Napa red wine sauce

ACCOMPANIMENTS SELECT TWO

- Basil pesto penne pasta, cherry tomatoes, shaved Parmigiano-Reggiano
- Assortment of spring vegetables from the farmers' market
- Golden mashed potatoes
- Creamy rosemary polenta
- Roasted red potatoes, rosemary
- Ragoût of fresh spring vegetables from the farmers' market
- Herb-grilled asparagus

DESSERT

Chef's choice assortment of petit fours and sweets

BEVERAGES

- Freshly brewed coffee and tea
- Lemonade and soft drinks (*additional \$2 supplemental charge*)

RECEPTION TRAY-PASSED HORS D'OEUVRES

45 MINUTES	Select 3 items (<i>pre-dinner only</i>), \$15 per person
1 HOUR	Select 4 items, \$20 per person
2 HOURS	Select 4 items, \$35 per person

VEGETABLE AND CHEESE

- Caprese Skewers** Sweet tomato, basil, mozzarella, balsamic, olive oil
- Ricotta Cheese and Seasonal Fruit Crostini** Balsamic honey glaze
- Sweet Anise Toast** Fig jam, Manchego, Marcona almonds
- Melted Brie** Oven-dried tomato pesto, toast
- Mango and Green Papaya Spring Roll** Avocado, mint, basil, cucumber, sweet chili sauce
- Vine-ripened Tomato Bruschetta** Burrata, mozzarella, olive oil, basil
- Wild Mushroom Crostini** White truffle
- Mini Empanadas** Vegetables, roasted poblano salsa
- Endive Spears** Whipped Brie, dried apricot, truffle honey
- Macaroni and Cheese Lollipops** Garlic aioli

SEA

- Gold Potato Blini** Smoked salmon, vodka crème fraîche
- Smoked Trout** Horseradish, crème fraîche, anise toast
- Basil-scented Shrimp Bruschetta** Tomato, olive oil, crostini
- Mini Crab Cakes** Herb rémoulade
- Shrimp Ceviche Taco** Chipotle crema, blue corn tortilla
- Shrimp Cocktail** Spicy cocktail sauce, charred lemon vinaigrette

LAND

- Fried Chicken Lollipop** Smoked paprika aioli
- Tandoori Chicken Skewers** Cucumber tzatziki
- Glazed Beef Skewers** Roasted peanut and coconut milk sauce
- Bamboo-spiked Pork Belly "Sisig"** Vinegar, pepper
- Roasted Lamb Loin** Olive tapenade, sun-dried tomato pesto, crostini
- Bamboo-spiked Beef** Asian sauce
- Thai Chicken Satay** Roasted peanut and coconut milk sauce

RECEPTION STATIONARY HORS D'OEUVRES

1 HOUR Select 4 items, \$25 per person
2 HOURS Select 4 items, \$35 per person

- Open-faced Seared Ahi Tuna Slider** Wasabi aioli, wakame
- Blackened Tilapia Slider** Grilled cabbage, cilantro-lime aioli
- Cheeseburger Slider** Caramelized onion, garlic aioli, Cheddar, brioche
- Chicken Banh Mi Slider** Pickled carrot and cucumber, cilantro, jalapeño aioli
- Spicy Beef Empanada** Chipotle crema
- Chicken Empanada** Pico de gallo
- Spanakopita** Spinach, feta, phyllo
- Vegetable Spring Rolls** Sweet chili sauce
- Vegetable Pot Stickers** Soy chili dipping sauce
- Chicken Pot Stickers** Soy chili dipping sauce
- Mini Cubano Sandwich** Ham, pork, pickles, mustard
- Mini Rueben Sandwich** Corned beef, sauerkraut, Gruyère, Thousand Island, rye bread
- Mini Grilled Cheese Sandwich** Caramelized onions, bacon
- Mini Caprese Sandwich** Basil, mozzarella, roma tomato, pesto

RECEPTION TRAY-PASSED PETIT FOURS

1 HOUR Select 3 items, \$15 per person
1 HOUR Select 4 items, \$20 per person

**Based on Seasonal Options*

PLATTER

Priced per platter

Serves 12-20 guests per platter

FARMERS MARKET CRUDITÉS \$75

A colorful array of fresh market vegetables in a contemporary presentation, served with red pepper ranch

ARTISAN CHEESES \$85

Chef's selection of domestic and imported cheeses, accompanied with dried fruits, candied nuts, seasonal chutney, and assorted breads

ANTIPASTO \$90

Salami, cured meats, marinated peppers, olives, artichoke, mozzarella cheese, crostini

SEASONAL FRUIT MOSAIC \$40

HORS D'OEUVRES

Vegetable and Cheese \$70 (24 pieces)

Sea \$80 (24 pieces)

Land \$80 (24 pieces)

SWEETS \$70

Chef's assortment or selected individual items (24 pieces)

CUSTOM STATIONS

Custom, small-plates stations are available starting at \$40 per person

**Action stations will incur an additional labor fee*

CHILD AND VENDOR MEALS

CHILDREN'S MEAL \$25 SELECT ONE

(12 years of age and under)

Chicken Fingers French fries, fruit cup, trio of dipping sauces (*ranch, ketchup and barbeque sauce*)

Pasta Tomato basil or creamy alfredo sauce, fruit cup

Grilled Cheese French fries, fruit cup

VENDOR MEAL \$20

Boxed Dinner Salad, gourmet sandwich, fruit, dessert, beverage

UPGRADE

Hot entrée selection from the wedding menu

CUISINE UPGRADES

SPLIT ENTRÉE

Add an extra protein option to your plated meal for a delicious and more diversified menu

**Starting from \$5 per guest*

DUO ENTRÉE

Simplify your menu while adding that extra something special for your guests. Choose one of our popular "Duo" plates created by our Executive Chef, especially for your occasion, or upgrade your cuisine entrées.

**Starting from \$10-\$30 per guest*

BEVERAGES

NON-ALCOHOLIC

Raise the beverage bar and liven up your party with seasonal fresh fruit and herb infused aguas frescas, lemonades, and mocktails with snipped herbs straight from our garden. Choose to serve in oversized drink dispensers or à la carte.

SELECT ONE \$3.50 | SELECT TWO \$6

HOUSE MADE AGUAS FRESCAS

Fresh thyme and strawberry agua fresca
Strawberry and basil agua fresca
Watermelon and mint agua fresca
Cucumber and lime agua fresca

FRESH FRUIT AND HERB-INFUSED LEMONADES

Classic freshly squeezed lemonade
Lavender lemonade
Rosemary lemonade
Strawberry lemonade
Blueberry lemonade
Fresh mint lemonade
Sparkling French pink lemonade

FRESHLY BREWED FUSION TEA

Southern sweet tea
Jamaican iced tea
Peach iced tea
Passion fruit iced tea
Raspberry iced tea

MOCKTAILS \$6

Ginger Rogers Ginger, simple syrup, lime juice, mint, soda water
Paloma Grapefruit juice, lime juice, soda water
Ray's Swizzle Pineapple juice, lime juice, blackberries, strawberries
Rosemary Collins Fresh lemon juice, soda water, rosemary sprig
Spa Water Cucumber, mint, lime juice, fleur de sel

COFFEE AND TEA SERVICE

Regular and decaf coffee included in all menu packages

Regular and decaf coffee with an assortment of hot tea \$4
Regular and decaf coffee with hot tea and iced tea \$6

BAR SERVICES

Premium bar service, house beer and wine (1 Hour) \$21
Premium bar service, house beer and wine (2 Hours) \$30
Premium bar service, house beer and wine (3 Hours) \$37
Premium bar service, house beer and wine (4 Hours) \$43

Well bar service, house beer and wine (1 Hour) \$18
Well bar service, house beer and wine (2 Hours) \$28
Well bar service, house beer and wine (3 Hours) \$33
Well bar service, house beer and wine (4 Hours) \$39

Patina selection of house beer and wine (1 Hour) \$15
Patina selection of house beer and wine (2 Hours) \$22
Patina selection of house beer and wine (3 Hours) \$28
Patina selection of house beer and wine (4 Hours) \$34

ADDITIONAL FEES

Corkage Fee \$20 *per bottle for outside wines*

Additional Bartender \$150 *per bartender*

Cash Bar Set Up Fee \$150

Consumption Bar Set Up Fee \$150 *per bar*