



BANQUET MENU

meetings & events



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RISE AND SHINE

BREAKFAST BUFFET

minimum of 10 guests*

CONTINENTAL BREAKFAST BUFFET | \$28 per person

pastries, muffins, bagels, cream cheese, assorted jams, granola and organic yogurt
seasonal fresh fruit and berries, orange and grapefruit juice, coffee and tea

CALIFORNIA BREAKFAST BUFFET | \$38 per person

scrambled eggs, applewood smoked bacon, chicken sausage, brioche french toast
breakfast potatoes, seasonal fresh fruit and berries, granola and organic yogurt
assorted pastries, orange and grapefruit juice, coffee and tea

A LA CARTE ADDITIONS

assorted pastries and muffins | \$39 per dozen
assorted bagels and cream cheese | \$39 dozen
TFY superfood granola and yogurt | \$7 per person
steel cut Irish oatmeal | \$5 per person
fresh fruit smoothies | \$8 each
breakfast burritos | \$8 per person
short rib eggs benedict | \$9 per person
ricotta pancakes with maple syrup | \$8 per person
santa barbara smoked salmon with capers, red onions, hard boiled eggs,
and assorted bagels | \$16 per person
hard boiled cage free organic eggs | \$2 each
seasonal melons and berries | \$9 per person

BREAKFAST STATIONS

minimum of 20 guests*

WAFFLE STATION | \$14 per person**

fresh berries, whipped cream, chocolate hazelnut, bananas

OMELET STATION | \$15 per person**

whole cage free and egg whites
santa barbara smoked salmon, applewood smoked bacon, chicken sausage, cheddar
sonoma pepperjack, queso cotija, goat cheese, wild arugula, spinach, market peppers
roasted mushrooms, spring onions, pico de gallo, salsa verde and assorted hot sauce

Buffet service available for (1.5) continuous hours.

*Buffet surcharge of \$175.00 to apply should guest count fall below the minimum required

**Station fee of \$175 to apply per 50 guests

15% Service Charge and applicable state sales tax will be added to all food and beverage. We are proud to provide a living wage for our associates here at The Garland. Our menu prices and service charge policy reflect this.

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BREAKS

pricing per guest

FRUIT BASKET | \$16

seasonal assorted hand fruit, grapes, berries

COOKIE MONSTER | \$17

peanut butter, chocolate chip, double chocolate chip and assorted milks

BYO TRAIL MIX | \$18

The Front Yard superfood granola, dried cranberries, peanuts, pumpkin seeds, almonds
chocolate chips, reese's pieces, marshmallows, raisins

SOUTHERN CALIFORNIA MEZZE | \$19

tortilla chips, guacamole, pico de gallo, salsa verde, pita chips, green garbanzo hummus, cucumber
quinoa salad

SAVORY BITES | \$20

soft pretzel bites, spicy beer mustard, mixed nuts, assorted kettle chips, chorizo slices

Break service available for 30 minutes

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THE
GARLAND

GARLAND THEMED BREAKS

pricing per guest | minimum of 20 guests*

ICE CREAM SOCIAL | \$17

The Garland Ice Cream Cart

house made ice cream sandwiches and novelty ice creams including
popsicles and ice cream treats

Assorted Lawn Games

VINTAGE VARIETY | \$18

Chef's Selection of Classic Candies

Classic and Gourmet Sodas

Retro Game System

DIY POPCORN | \$18

Air Popped Popcorn

Assorted Toppings

m&ms, cinnamon sugar, reese's pieces, marshmallows, olive oil,
parmesan cheese, sriracha, pepper, salt, nacho salt, butter

Assorted Soft Drinks

HEALTHY HAPPENINGS | \$24

Raw Vegetables and Nuts

Cold-Pressed Juices

Kinema Fitness Desk Stretches Handout

RISE & SHINE | \$30

Private Urban Walk

get up and get moving in the morning with a walking tour of the neighborhood
and see the original Brady Bunch house

Continental Breakfast

pastries, muffins, bagels, cream cheese, assorted jams, granolas bars, seasonal fresh fruit and berries,
orange and grapefruit juice, freshly brewed coffee and tea

Garland Water Bottle | +\$10

Break service available up to an hour

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BREAKS ADD-ONS

A LA CARTE

8 oz bowl of trail mix | \$12 per bowl

8 oz bowl of roasted nuts | \$14 per bowl

granola bars | \$28 per dozen

seasonal hand fruit bowl | \$36 per dozen

individual bags of potato chips | \$36 per dozen

chocolate chip cookies | \$39 per dozen

dark chocolate espresso brownies | \$39 per dozen

mini chocolate pecan tarts | \$39 per dozen

BEVERAGES

freshly brewed coffee, decaf coffee, hot tea | \$72 per gallon

iced tea, fresh lemonade, seasonal lemonade | \$65 per gallon

orange, grapefruit, cranberry, pineapple, apple juice | \$60 per gallon

assorted soft drinks (coke, diet coke, sprite) | \$5 each

evian, pellegrino | \$6 each

cold brew coffee | \$8 each

assorted smoothies | \$8 each

energy drinks | \$8 each

flavored sparkling water (variety) | \$7 each

cold-pressed juices (variety) | \$11 each

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PLATED LUNCH

pricing per guest

Starter (choice of one)

Kenter Canyon Greens

heirloom cherry tomato, goat cheese, dried fruit, balsamic vinaigrette

Kale Caesar

tuscan kale, rye croutons, parmesan dressing

Wild Arugula Radicchio

parmesan, seasonal fruit, local citrus vinaigrette

Chef's Seasonal Soup

Choice of Entrée

Seasonal Vegan Entree | \$42

Garganelli Pasta | \$44

oven roasted tomato, wild mushroom, hand pulled mozzarella

Spinach and Goat Cheese Stuffed Chicken Roulade | \$48

quinoa, natural jus

Herb Roasted Mary's Chicken Breast | \$47

bay roasted heirloom carrot, celery root puree, sweet corn infused jus

Grilled New Zealand Salmon | \$49

herbed buerre fondue, sugar snap peas, wild rice pilaf

Crispy Snapper | \$52

grilled asparagus, lemon buerre fondue, fried capers

Beef Short Rib | \$52

polenta, brussels sprouts, horseradish jus

Herb Roasted Petit Filet of Beef | \$57

6oz. angus beef tenderloin, yukon gold potato puree, baby green bean, natural jus

Dessert (choice of one)

Vanilla Bean Ricotta Cheesecake

biscotti crust

Chocolate Espresso Mousse

seasonal berries

Seasonal House Made Fruit Tart

almond custard, raspberries, vanilla bean anglaise

Iced Tea and Water

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LUNCH BUFFET

pricing per guest | minimum of 20 guests*
iced tea and water included

DO IT YOUR WAY DELI | \$46

Kale Caesar

tuscan kale, rye croutons, parmesan dressing

Tomato and Mozzarella Salad

cherry tomato, mozzarella, basil, balsamic vinegar, olive oil

Chef's Seasonal Pasta Salad

Sliced Deli Meats

sliced roast beef, applewood smoked turkey, applewood smoked ham, grilled market vegetables

Sliced Cheeses

sonoma pepper jack, aged cheddar and provolone

Sliced Bread

potato bun kaiser, sourdough, 9 grain wheat and marble rye

Veggies

tomato, lettuce, kosher pickle, dijon and mayonnaise

Chocolate Chip Cookies, Dark Chocolate Espresso Brownies

MARKETPLACE COUNTER | \$46

Kenter Canyon Greens

heirloom cherry tomato, goat cheese, dried cherry, balsamic vinaigrette

Kale Caesar

tuscan kale, rye croutons, parmesan dressing

Roasted Fingerling Potato Salad

baby green bean, nicoise olive, cherry tomato, dijon vinaigrette

Italian Sub

italian cold cut trio, shredded romaine, roasted peppers, Italian dressing

Applewood Smoked Turkey Sub

turkey, arugula, pesto, provolone, heirloom tomato

Vegetarian Sub

avocado, roasted peppers, heirloom tomato, red onion, basil aioli

Chicken Caesar Wrap

grilled chicken, kale, tomato, caper, garlic-parmesan dressing in a sun-dried tomato tortilla

Chocolate Chip Cookies, Dark Chocolate Espresso Brownies

Buffet Enhancements

Chef's Prepared Potatoes | +\$6

Consider Coffee Station for an additional charge | \$72 per gallon

Buffet service available for (1.5) continuous hour

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LUNCH BUFFET

pricing per guest | minimum of 20 guests*
assorted rolls, iced tea and water included

LAUREL GROVE | \$55

Kenter Canyon Greens

heirloom cherry tomato, goat cheese, dried fruit, balsamic vinaigrette

Classic Caesar

hearts of romaine, rye croutons, parmesan dressing

Roasted Sweet Potato and Tuscan Kale

cotija cheese, black beans, roasted corn, pasilla chili, cilantro vinaigrette

Herb Roasted Mary's Chicken Breast

lemon butter sauce, quinoa, fried caper

Grilled Mahi Mahi

roasted chili and tomato and wild rice

Seasonal Vegetables

Mini Cheesecakes, Dark Chocolate Espresso Brownies

COLFAX MEADOWS | \$59

Kenter Canyon Greens

heirloom cherry tomato, goat cheese, dried fruit, balsamic vinaigrette

Classic Caesar

hearts of romaine, rye croutons, parmesan dressing

Roasted Fingerling Potato Salad

baby green bean, nicoise olive, cherry tomato, dijon vinaigrette

Seared Filet of Beef Medallions

fingerling potatoes, wild mushroom demi

Roasted New Zealand Salmon

whole grain mustard-bourbon glaze, wild rice

Seasonal Vegetables

Mini Cheesecakes, Dark Chocolate Espresso Brownies

Buffet Enhancements

Chef's Prepared Potatoes | +\$6

Consider Coffee Station for an additional charge | \$72 per gallon

Buffet service available for (1.5) continuous hour

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PASSED HORS D'OEUVRES

price per piece

COLD HORS D'OEUVRES

aged cheddar cheese puff, chive blossom | \$5

cage free deviled eggs, crispy chorizo | \$5

roma tomato bruschetta, toasted baguette | \$5

smoked salmon mini bagels, caper, pickled chili | \$7

pacific ceviche, charred serrano | \$7

beef tartare, wonton chip, soy caramel | \$8

raw peruvian scallop, seasonal vinaigrette | \$7

ahi tuna tartare tostada, ginger, serrano, sesame | \$8

HOT HORS D'OEUVRES

adobo french fries, truffle dijonnaise | \$6

goat cheese spanakopita | \$6

sweet corn hushpuppy, cilantro crema | \$6

grilled cheese and tomato panini | \$6

smoked beelers pork empanada | \$6

black truffle arancini | \$6

mini royale slider, white cheddar, secret sauce | \$7

mini short rib pot pie | \$7

HORS D'OEUVRES UPGRADES

mini crab cake, louie dressing | \$9

slow roasted lamb lollipops, saba | \$9

baked green mussels, parmesan, dynamite sauce, tobiko | \$9

chilled spicy jumbo shrimp | \$9

smoked kushi oysters, yuzu relish | \$9

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DISPLAY STATIONS

pricing per guest | minimum 20 guests

FARMERS MARKET CRUDITÉS | \$14

a full display of seasonal vegetables
bleu cheese and yogurt-herb dip and green garbanzo hummus

ARTISANAL CHEESE BOARD | \$17

three locally sourced cheeses, raw honeycomb
fresh and dried fruits, house preserves, toasted breads and crackers

ANTIPASTI STATION | \$19

seasonal selection of charcuterie, grilled market vegetables
marinated olives and fresh mozzarella with basil and olive oil served with cornichon
pickled vegetables, whole grain mustard, grilled bread

CALIFORNIA CHEESE AND CHARCUTERIE BOARD | \$28

seasonal selection of artisanal cheeses and charcuterie served with fresh and dried fruits
pickled vegetables, raw honeycomb, cornichon, house preserves, toasted breads and crackers

CHILLED SEAFOOD BAR | \$38*

west coast oysters, crab claws, jumbo shrimp
wasabi-cocktail, cajun remoulade, yuzu mignonette, raw peruvian scallops

DESSERT BITES | \$21

chef's selection of miniature desserts

Stations available for one hour

*Station fee of \$150 to apply per 50 guests

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THEMED STATIONS

pricing per guest | min. of 30 guests | minimum 2 stations*

BEIGNETS STATION | \$16

Powdered Sugar & Cardamom

Raspberry dipping sauce

Chocolate dipping sauce

SALAD STATION | \$19*

Greens

mixed greens, chopped kale, iceberg wedges

Toppings

cucumber, cherry tomatoes, radish, red onion, quinoa, grilled artichokes, croutons, avocado, lemon shave parmesan, bleu cheese, bacon, chopped chicken, olive oil, parmesan dressing, ranch, golden balsamic vinaigrette

BAKED POTATO STATION | \$19*

Toppings

shredded short rib, bacon, buffalo chicken, charred broccoli, roasted mushrooms, sour cream, scallions, cheddar cheese, cherry tomatoes, butter, cracked pepper, salt & tabasco

PANINI STATION | \$22*

Grilled Cheese with Heirloom Tomato

Short Rib and Gruyere on Marble Rye

Truffle Cheddar and Wild Mushroom

GRILL STATION | \$22*

Eloté

corn, lime, butter, cilantro

subject to seasonal availability

Skirt Steak or Bone-In Pork Chops

grilled garlic toast, chimichurri sauce, ricotta solatta

half & half protein | additional \$10 per person

Station service available up to (1.5) continuous hour

*Station fee of \$150 to apply per station, up to 50 guests

Additional station fees apply for larger parties

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THEMED STATIONS

pricing per guest | minimum of 50 guests | minimum 3 stations*

SLIDERS STATION | \$25

Royale Beef Slider

white cheddar, secret sauce, caramelized onions

Pulled Pork Slider

smoked pork, sweet cabbage slaw, house pickles

Ahi Slider

seared rare ahi, chili aioli, daikon slaw

Adobo French Fries

TACO CART | \$25*

choice of 2:

Chicken, Carne Asada, or Vegetarian Tacos

Sides

tortilla chips, charred salsa, guacamole, pico de gallo, chopped red onion and cilantro

guests above 100 becomes taco station

POKE STATION | \$29**

Ahi, Salmon

Toppings

mushroom, carrots, daikon sprouts, seaweed salad, fresnos, cilantro, kale, watermelon radish
napa cabbage, cherry tomatoes, charred pineapple, macadamia nuts, edamame, avocado, sushi rice

Station service available up to (1.5) continuous hour

*Station fee of \$150 to apply per station, up to 50 guests

**Station fee of \$350 per station, up to 100 guests

Additional station fees apply for larger parties

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PLATED DINNER

pricing per guest | additional course available

Starter (choice of one)

Kenter Canyon Greens

heirloom cherry tomato, goat cheese, dried fruit, balsamic vinaigrette

Kale Caesar

tuscan kale, rye croutons, parmesan dressing

Baby Spinach Salad

cherry tomato, feta cheese, herbed crouton, oregano vinaigrette

Wild Arugula Salad

roasted beet, toasted quinoa, local radish, roasted shallot vinaigrette

Chef's Seasonal Soup

Choice of Entrée

Seasonal Vegan Entree | \$42

Herb Roasted Mary's Chicken Breast | \$60

bay roasted heirloom carrot, celery root puree, sweet corn infused jus

Grilled New Zealand Salmon | \$64

herbed beurre fondue, sugar snap pea, wild rice pilaf

Braised Bone-In Short Rib | \$67

roasted market vegetables, fingerling potatoes, black garlic jus

THAI SNAPPER | \$67

roasted purple potatoes, grilled asparagus, lemon beurre fondue, fried capers

Grilled Pork Chop | \$68

14oz. niman ranch pork chop, apple & bacon hash, roasted onion and apple confit

Duo of Grilled Beef Tenderloin and Jumbo Shrimp | \$78

6 oz. angus beef tenderloin, three jumbo shrimp, yukon gold potato puree, baby green bean, natural jus

Dessert (choice of one)

Vanilla Bean Ricotta Cheesecake

biscotti crust

Chocolate Mousse Cake

seasonal berries

Pecan Caramel Tart

chocolate ganache

Pineapple Upside Down Cake

coconut anglaise

Seasonal House Made Fruit Tart

almond custard, raspberries, vanilla bean anglaise

Freshly Brewed Coffee and Water

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DINNER BUFFET

pricing per guest | minimum of 20 guests*
assorted rolls, freshly brewed coffee and water included

THE VALLEY | \$59

Kenter Canyon Greens

heirloom cherry tomato, goat cheese, dried fruit, balsamic vinaigrette

Kale Caesar

tuscan kale, rye crouton, parmesan dressing

Roasted Mary's Chicken Breast

roasted garlic cream, lemon, wild rice

Parmesan Garganelli Pasta

oven roasted tomato, roasted peppers, mozzarella

Seasonal Vegetables

Venetian Cheesecakes, Raspberry Fruit Tart

VENTURA | \$64

Kenter Canyon Greens

heirloom cherry tomato, goat cheese, dried fruit, balsamic vinaigrette

Classic Caesar

hearts of romaine, rye croutons, parmesan dressing

Roasted Sweet Potato and Tuscan Kale

cotija cheese, black beans, roasted corn, pasilla chili, cilantro vinaigrette

Herb Roasted Mary's Chicken Breast

lemon sauce, quinoa and fried capers

Mushroom Ravioli

truffle cream, parmesan

Seasonal Vegetables

Chocolate Pecan Tarts, Apple Strudel

THE "OC" | \$67

Kenter Canyon Greens

heirloom cherry tomato, goat cheese, dried fruit, balsamic vinaigrette

Arugula and Radicchio Salad

wild arugula, radicchio, parmesan, seasonal fruit, local citrus vinaigrette

Roasted Sweet Potato and Tuscan Kale

cotija cheese, black beans, roasted corn, pasilla chili, cilantro vinaigrette

Herb Roasted Mary's Chicken Breast

lemon sauce, quinoa and fried capers

Grilled Mahi Mahi

roasted chili and tomato, grilled lemon sauce, wild rice

Seasonal Vegetables

Double Chocolate-Espresso Mousse and Apple Strudel

Buffet Enhancements

Chef's Prepared Potatoes | +\$6

Buffet service available for (1.5) continuous hour

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DINNER BUFFET

pricing per guest | minimum of 20 guests*
assorted rolls, freshly brewed coffee and water included

SANTA BARBARA | \$73

Wild Arugula and Radicchio Salad

parmesan, seasonal fruit, local citrus vinaigrette

Endive, Shaved Fennel and Apple Salad

nicoise olive, sheep's milk feta, sherry vinaigrette

Roasted Sweet Potato and Tuscan Kale

cotija cheese, black beans, roasted corn, pasilla chili, cilantro vinaigrette

Seared Filet of Beef Medallions

fingerling potatoes, wild mushroom demi

Roasted New Zealand Salmon

whole grain mustard-bourbon glaze, wild rice

Seasonal Vegetables

Chocolate Mousse Cake and Ricotta Cheesecake

LOS ANGELES | \$79

Wild Arugula and Radicchio Salad

parmesan, seasonal fruit, local citrus vinaigrette

Endive, Shaved Fennel and Apple Salad

nicoise olive, sheep's milk feta, sherry vinaigrette

Heirloom Beet and Black Kale Salad

avocado, goat cheese, toasted walnuts and walnut vinaigrette

Herb Roasted Mary's Chicken Breast

lemon sauce, quinoa and fried capers

Seared Filet of Beef Medallions

fingerling potatoes, wild mushroom demi

Striped Bass over Chowder

fingerling onion, clams, carrots

Seasonal Vegetables

Chocolate Mousse Cake, Seasonal House Made Fruit Tart and Venetian Cheesecakes

Buffet Enhancements

Chef's Prepared Potatoes | +\$6

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ENHANCEMENTS

pricing per guest

APPETIZER COURSE

Chef's Seasonal Soup | \$12

Prime Beef Tenderloin Carpaccio | \$18
shaved parmesan, truffle oil, caper, arugula crostini

Beef Tartare | \$18
soy caramel, radish, blue cheese

Jumbo Lump Crab Cake | \$19
roasted corn puree, sweet bell pepper relish

Jumbo Shrimp Cocktail | \$21
wasabi cocktail sauce, yuzu tobiko

Grilled Lamb Chops | \$22
pistachio cous cous, mint yogurt, saba

Cold Poached Lobster Tail | \$MP
cauliflower cream, black truffle, pea tendrils

LATE NIGHT BITES

available after 9:00pm

Churros and Beignets | \$19
churros with raspberry and chocolate sauce, assorted beignets

Chef's Dessert Bites | \$21
chef's selection of miniature desserts

Slider Bar | \$22
royale beef slider with caramelized onions and cheddar cheese
smoked beeler's pork on brioche bun, red cabbage slaw
grilled portobello mushroom, caramelized onions, goat cheese
adobo french fries

Taste of LA Taco Cart | \$25*
choice of 2:
carne asada, vegetarian, and chicken tacos,
tortilla chips, charred salsa, guacamole, pico de gallo, chopped red onion and cilantro

Mini Ice Cream Cookie Sandwiches | \$26 per dozen
chef's selection of assorted cookies & ice cream

Late night bites available for one hour
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BEVERAGES AND BAR PACKAGES

Bar setup fee of \$175.00 waived if bar sales exceed minimum of \$650.00 per bar set up
Hosted Bar must be packaged

	Hosted	Non Hosted
Standard Brands	\$11.00 per drink	\$14.00 per drink
Premium Brands	\$13.00 per drink	\$16.00 per drink
Cordials / Cognacs	\$14.00 per drink	\$18.00 per drink
House Wine by the glass	\$10.00 per glass	\$13.00 per glass
Premium Wine by the glass	\$13.00 per glass	\$16.00 per glass
California Craft Beers	\$7.00 each	\$9.00 each
Soft Drinks	\$5.00 each	\$7.00 each
Evian, Pellegrino	\$6.00 each	\$8.00 each

Beer / Wine / Soft Drinks

1 Hour - \$24.00
2 Hour - \$40.00
3 Hours - \$54.00
5 Hours - \$72.00

Standard

1 Hour - \$29.00
2 Hour - \$48.00
3 Hours - \$64.00
5 Hours - \$87.00

Premium

1 Hour - \$35.00
2 Hour - \$58.00
3 Hours - \$78.00
5 Hours - \$105.00

California Craft Beers

Assortment of local California Craft Beers

House Wine

Vista Point Chardonnay, California
Vista Point Cabernet Sauvignon, California
Ava Grace Vineyards, Rose, California

Premium Wine

10 Span Chardonnay
10 Span Cabernet Sauvignon
Chloe, Rose, Central Coast, California

Standard Liquor

Sobieski Vodka, Beefeater Gin, Cruzan Rum,
Jim Beam Bourbon, Dewar's Scotch, Johnnie Walker Red Scotch,
Sauza Gold Tequila

Premium Liquor

Ketel One Vodka, Grey Goose Vodka, Bombay Sapphire Gin, Tanqueray Gin, Myers's Dark Rum,
Bacardi Silver Rum, Jack Daniel's Whiskey, Crown Royal Whiskey, Johnnie Walker Black Scotch,
Chivas Regal Scotch, Patron Silver Tequila

Cordials and Cognacs

Bailey's Irish Cream, Frangelico, Kahlua, Disaronno, Korbel Brandy, Courvoisier VS

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WINES BY THE BOTTLE

BUBBLES

Mumm, Brut Prestige, Napa | \$50
Gloria Ferrer, Blanc de Noir, Sonoma | \$58
Scharfenberger Rosé, North Coast | \$72
Roederer Estate, Brut Rose, Russian River | \$82
Laurent Perrier, Brut, Champagne, France | \$95
Veuve Cliquot, "Yellow Label", France | \$115
Dom Pérignon, Brut, France | \$340

WHITES & ROSE

Stolpman, Sauvignon Blanc | \$42
Justin, Sauvignon Blanc, Paso Robles | \$46
Chloe, Rose, Central Coast, California | \$47
10 Span, Chardonnay, California | \$47
Hartley Ostini Hitching Post, Central Coast, Rose | \$48
Swanson, Pinot Grigio, Sonoma | \$48
Roku Riesling, Monterey | \$48
Graef, Viognier, Solano | \$50
Caymus, Conundrum, California | \$50
Bernardus, Chardonnay, Monterey | \$51
Groth, Sauvignon Blanc, Napa | \$52
Wente Pinot Noir Rose, Arroyo Seco | \$52
Ferrari Carano, Chardonnay, Sonoma | \$56
Sonoma Cutrer, Chardonnay, Russian River | \$56
Landmark, Chardonnay, Sonoma | \$65
Brewer Clifton, Chardonnay, Santa Rita Hills | \$82
Far Niente, Chardonnay, Napa | \$135

REDS

10 Span, Cabernet Sauvignon, California | \$47
Concrete, Old Vine Zinfandel, Lodi | \$47
Summerland, Syrah, Paso Robles | \$50
Meiomi, Pinot Noir, Carneros | \$52
Slow Press, Cabernet Sauvignon, Paso Robles | \$52
Charles Krug, Merlot, Napa | \$52
AV Vineyards, Syrah, Alexander Valley | \$54
Stratton Lummis "The Riddler", Blend, Napa | \$56
Tablas Creek, Patelin de Tablas, Paso Robles | \$56
Daou, Cabernet Sauvignon, Paso Robles | \$58
Chalk Hill Pinot Noir, Sonoma | \$60
Peju, Merlot, Napa Valley | \$65
Markham, Merlot, Napa | \$70
Newton "Claret", Blend, Napa | \$70
Novy, Zinfandel, Russian River Valley | \$72
Chappellet "Mountain Cuvee", Blend, Napa | \$80
Patz & Hall, Pinot Noir, Sonoma | \$82
Hendry, Malbec, Napa Valley | \$87
Mt. Veeder, Cabernet Sauvignon, Napa | \$90
Cain Cuvee "NV10", Napa | \$105
Stag's Leap Winery, Cabernet Sauvignon, Napa | \$130
Jordan, Cabernet Sauvignon, Alexander Valley | \$145

15% Service Charge and applicable state sales tax will be added to all food and beverage. We are proud to provide a living wage for our associates here at The Garland. Our menu prices and service charge policy reflect this.

Tax and service charge are subject to change without advance notice.

