



An Auberge Resort
EVENTS MENU





BAR

one (1) bartender required per 75 guests
\$75 per bartender, per hour
\$200 remote bar set up

Black Diamond hosted \$14 | cash \$17

tito's | beefeater | bacardi white | cazadores silver | maker's mark | jameson | johnnie walker red label | bulleit rye | courvoisier v.s

Double Diamond hosted \$15 | cash \$18

grey goose | hendrick's | ron zacapa | patron silver | stranahan's colorado whisky | glenlivet single malt 12 yrs | woodford reserve | knob creek rye | hennessy vsop

Top Shelf Add-Ons

tequila casamigos reposado | \$20

macallan 12 yrs single malt whiskey | \$20

stoli elit vodka | \$18

Cordials hosted \$13 | cash \$16

amaretto disaronno | bailey's | kahlua | grand marnier

Domestic Beer hosted \$7 | cash \$9

budweiser | bud light | blue moon

Imported/Microbrew Beer hosted \$8 | cash \$10

stella | corona | ska modus mandarin ipa | ska euphoria pale ale

Non-Alcoholic \$7

coca cola products | assorted juices | evian | badoit

BAR PACKAGES

Beer and Wine \$22 first hour or \$32 including Hotel Jerome selected wine, served tableside | \$12 additional hour

Black Diamond \$30 first hour or \$45 including Hotel Jerome selected wine, served tableside | \$18 additional hour

Double Diamond \$32 first hour or \$47 including Hotel Jerome selected wine, served tableside | \$20 additional hour

all menu prices are subject to a 22% service charge and 9.3% sales tax





BAR

one (1) bartender required per 75 guests
\$75 per bartender, per hour

Mimosa Bar

\$15 per drink, based on consumption, \$150 per station

welcome your guests as they arrive to your grand event with our fabulous mimosa bar

this special allows your guests to personalize their mimosas with a selection of fresh squeezed juices, prosecco or sparkling rosé and a variety of fresh fruit garnishes

Hand-Crafted Margaritas

\$18 per drink, based on consumption, \$150 per station

made-to-order margaritas are the perfect way to start your event off right and get your guests in the mood

we start with a variety of flavors chosen by your guests, then add tequila patron silver, our house-made margarita mix, shake, and serve on the rocks with or without salt

Bloody's

\$15 per drink, based on consumption, \$150 per station

build your own bloody marys from jbar's famous recipe

garnishes: shrimp, smoked sausage, bacon, baby corn, cocktail onions, celery, mini gherkins, olives, cherry tomatoes, pickled beans, lemon, lime, dill pickles
pickled jalapeños, radish, hard boiled egg

Mixology or Wine Training

See your event manager for details

let our Bad Harriet mixologist create a unique hands-on experience for your guests or let our wine director take you on a tour of the wine world

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WINE LIST

SPARKLING WINE & CHAMPAGNE

Roederer Estate Brut Anderson Valley, California	\$70
Roederer Estate Brut Rosé Anderson Valley, California	\$75
Schramsberg, Blanc de Blancs Brut California	\$82
Schramsberg Brut California	\$90
Laurent-Perrier Brut	\$100
Louis Roederer, Brut Premiere	\$115
Veuve Clicquot Ponsardin, Yellow Label Brut	\$145
Louis Roederer Rosé	\$150
Veuve Clicquot Brut Rosé	\$190

WHITE WINE

Dr. Loosen, "Wehlener Sonnenuhr," Kabinett Riesling Mosel, Germany	\$56
Columna Albariño Rias Baixas, Spain	\$50
Livio Felluga Pinot Grigio Italy	\$55
Frog's Leap Sauvignon Blanc Rutherford, Napa Valley, California	\$65
Domaine Delaporte Sancerre, France	\$80
Cloudy Bay Sauvignon Blanc Marlborough, New Zealand	\$90
Auberge Resorts Collection Chardonnay Napa Valley	\$56
Groth Chardonnay Napa Valley, California	\$75
Jordan Chardonnay Alexander Valley, California	\$85
Cakebread Chardonnay Napa Valley, California	\$100
Far Niente Chardonnay Napa Valley, California	\$130

ROSÉ

Chateau Minuty, "M" Cotes de Provence, France	\$50
Miraval Cotes de Provence, France	\$65

RED WINE

Paul Hobbs, Crossbarn Pinot Noir Sonoma Coast, California	\$65
Regis Bouvier Bourgogne Rouge Burgundy, France	\$70
Foxen Vineyard Pinot Noir Santa Maria Valley, California	\$80
Orin Swift, "Slander" Pinot Noir California	\$105
Flowers Pinot Noir Sonoma Coast, California	\$115
Ridge Vineyards, Three Valleys Zinfandel Sonoma, California	\$65
The Prisoner Zinfandel Blend Napa Valley, California	\$105
Nickel & Nickel Merlot Napa Valley, California	\$90
Auberge Resorts Collection Cabernet Sauvignon Napa Valley, California	\$60
Ferrari Carano Cabernet Sauvignon Alexander Valley, California	\$78
Pine Ridge Cabernet Sauvignon Napa Valley, California	\$90
Frank Family Vineyards Cabernet Sauvignon Napa Valley, California	\$110
Caymus Cabernet Sauvignon Napa Valley, California	\$185
Leviathan Cabernet Sauvignon/Syrah Blend California	\$95
Robert Sinskey "POV" Merlot/Cabernet Blend Carneros, California	\$100
Orin Swift, Palermo Cabernet Blend Napa Valley, California	\$120
Susana Balbo Malbec Mendoza, Argentina	\$60
Querciabella, Mongrana Sangiovese/Cabernet Blend Tuscany	\$60
Brancaia, "ilatraia Cabernet Sauvignon/Merlot Tuscany	\$120

**Prices and availability subject to change
Hotel Jerome Wine List Available upon Request

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HOTEL EVENT POLICIES

EVENT DETAILS

the menu and all other details of the event are to be finalized a minimum of thirty (30) days prior to the date of the event

GUARANTEES

the guaranteed number of attendees at each catered function must be communicated to the events office at the hotel no less than five (5) business days prior to the event

after this time, the guarantees cannot be reduced

if a guarantee is not specified, the estimate will automatically become the guarantee

the patron will be charged for the guarantee of the actual number, whichever is greater

for action stations, full guarantees are required

for break packages and reception displays, a minimum of 80% guarantee is required

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SERVICE TIMES

menu pricing (excluding coffee breaks) is based on 90 minute presentation for longer service times, additional labor or menu fees will apply

LABOR FEES

additional labor charges will be assessed as follows:

chef attendant - \$150 per hour, 2 hour minimum

bartender - \$75 per bartender, per hour

coat check - \$75 per attendant, 2 hour minimum

displays with less than 25 attendees - \$250 per meal function

OUTSIDE FOOD AND BEVERAGE

no food or beverage of any kind can be brought into the hotel by the patron without the written permission of the hotel, and are subject to such service and/or labor charges as are deemed necessary by the hotel

per the hotel's liquor license, alcohol purchased outside of the hotel is restricted and

may not be brought into the event space or guest rooms.

SERVICES FEES AND TAXES

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