



We pride ourselves on serving fresh, handcrafted foods straight from our kitchen to your mouth. Our goal is to provide a dining experience as unique and special as your event is to you.

PLATED DINNER 2 COURSES + 3 APPETIZERS | \$70 PER PERSON

FIRST COURSE CHOOSE ONE

Spinach Caprese Salad Field Greens Salad Jalapeño Caesar Salad

SECOND COURSE CHOOSE THREE | INCLUDES VEGETABLE + STARCH

Short Rib	Herb Roasted Chicken	Baja Mahi	Chipotle Bacon Wrapped Fillet
House Smoked Beef Brisket	Buttermilk Fried Chicken	Spinach Stuffed Portobello	Chile Rubbed Smoked Salmon
Agave Pork Tenderloin	Cajun Chicken Alfredo	Enchilada Stuffed Pepper	Whiskey Glazed Salmon
Pork Osso Buco	Dry Rubbed Baby Back Ribs		

BUFFET DINNER 2 ENTREES + 3 APPETIZERS | \$60 PER PERSON

ENTREES CHOOSE TWO

Short Rib	Herb Roasted Chicken	Baja Mahi	Chipotle Prime Rib
House Smoked Beef Brisket	Buttermilk Fried Chicken	Spinach Stuffed Portobello	Chile Rubbed Smoked Salmon
Agave Pork Tenderloin	Cajun Chicken Alfredo	Enchilada Stuffed Pepper	Whiskey Glazed Salmon

SIDES + SALADS CHOOSE THREE

Spinach Caprese Salad	Field Greens Salad	Wild Rice Pilaf	Chef's Choice Seasonal Vegetables
Green Chile Rice	Roasted Brussels Sprouts	Smoked Mushrooms	Aged White Cheddar Mac + Cheese
Jalapeño Caesar Salad	Garlic Parmesan Whipped Potatoes	Lemon Garlic Green Beans	Horseradish Mashed Potatoes

APPETIZERS CHOOSE THREE

HAND PASSED

Chile Lime Hummus Bites	Pork Meatballs	Bruschetta Crostini
Short Rib Crostini	Mini Mac + Cheese Bites	Buffalo Chicken Dip Bites
Burnt Ends	Chipotle Bacon Wrapped Dates	

STATIONED

Chile Lime Hummus	Potato + Poblano Taquitos	Cold Shaved Ribeye Sliders
Hatch Chile, Spinach + Artichoke Dip	Pork Tenderloin Sliders	Charcuterie Board
Carnitas Tostadas	Smoked Chicken Lollipops	Pretzel Balls



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SOUTHWESTERN BUFFET \$43 PER PERSON

APPETIZERS CHOOSE THREE

Chile Lime Hummus Potato + Poblano Taquitos Carnitas Tostadas
Jalapeño Caesar Salad Chip Trio

ENTREES CHOOSE TWO

Pork Carnitas Chicken Enchiladas Shrimp Enchiladas
Chipotle Asado Chicken Spinach Enchiladas

SIDES CHOOSE THREE

Spanish Rice Spicy Black Beans Refried Beans Mexi Street Corn

TACO + NACHO BUFFET \$36 PER PERSON

PROTEINS CHOOSE THREE

Pork Carnitas Beef Short Rib Grilled Fajita Vegetables
Shredded Chicken Blackened Cod

INCLUDED

House-made Tortilla Chips, Soft Flour Tortillas, Beer Cheese, Black Beans, Fire Roasted Tomato Salsa, Guacamole, Sour Cream, Cotija Cheese, Pico de Gallo, Shredded Lettuce, Onion Cilantro Mix, Pickled Jalapeño

BBQ SLIDER BAR \$36 PER PERSON

APPETIZERS CHOOSE TWO

Buffalo Chicken Dip + Tortilla Chips French Onion Dip + Potato Chips Hummus + Vegetables

PROTEINS CHOOSE THREE

Pulled BBQ Chicken Smoked Brisket Spicy Black Bean Burger
Smoked Pork Beef Burger Patty Portobello Mushroom

SIDES CHOOSE TWO

Jalapeño Caesar Salad Field Greens Salad Bacon Potato Salad Chef's Mac + Cheese

HAPPY HOUR PIZZA + APPETIZER BUFFET \$36 PER PERSON

PIZZAS CHOOSE TWO

Cheese Margherita Brooklyn Pepperoni Windy City Pesto Chicken

APPETIZERS CHOOSE THREE

Boneless Buffalo Wings Fried Mac + Cheese Bites Hatch Chile, Spinach + Artichoke Dip Pretzel Balls Chip Trio
Chile Lime Hummus Mini Cheese Quesadillas Buffalo Chicken Dip Onion Dip + Pub Chips Chicken Bacon Rolls



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BRUNCH BUFFET \$36 PER PERSON

BEVERAGES CHOOSE THREE

Local Coffee Local Decaf Coffee Iced Coffee Vitamin D Milk Skim Milk
Almond Milk Orange Juice

SWEETS CHOOSE TWO

Traditional French Toast Cinnamon Raisin French Toast Pancakes - House Made Multigrain
Waffles - House Made Multigrain

EGGS CHOOSE ONE

Scrambled Seasonal Vegetable Frittata Meat Frittata - Choose Ham, Bacon, or Sausage

SIDES CHOOSE THREE

Pork Breakfast Sausage Smoked Bacon Chipotle Smoked Bacon Fresh Fruit Hashbrowns
Sourdough English Muffins Assorted Pastries Beer Bread Tortillas

BAR PACKAGES BREWER'S RESERVE AND SANTAN GARDENS ONLY

MUST BE CONFIRMED 7 DAYS PRIOR TO EVENT. CHAMPAGNE AVAILABLE UPON REQUEST.

OPEN BAR SINGLE RUNNING TAB

All drinks ordered during event are placed on the primary bar tab to be paid when event concludes

CASH BAR INDIVIDUAL PAYS OWN

Guests pay for their own drinks.

DRINK TICKETS

Tickets valid for any bar drinks.

CAP BAR

Predetermined limit on bar purchases. Once limit is reached, guests may purchase drinks at their expense.

NON-ALCOHOLIC

Includes soda, iced tea, lemonade, and coffee | \$4/per person

MIMOSA + BLOODY MARY BAR

Includes various fruit juices + champagne, assortment of cocktail garnishments, house Bloody Mary mix + Saint Anne's Traditional Vodka

BAR PACKAGES



SanTan
CATERING + EVENTS

OFFSITE RETAIL BAR MENU

BEER	6 PACK	24 PACK	5.2 KEG	15.5 KEG
Sky Harbor Lager			\$69	\$145
Epicenter			\$69	\$145
HefeWeizen			\$69	\$145
Devil's Ale	\$10	\$35	\$69	\$145
HopShock IPA	\$10	\$35	\$69	\$145
Juicy Jack IPA	\$11	\$39	\$84	\$175
MoonJuice IPA	\$11	\$39	\$84	\$175
Seasonals	\$10	\$35	\$69	\$145

SPIRITS	50ML	200ML	750ML
CinnaMaple Breakfast Whiskey			\$25
SweetPeach Bourbon Whiskey			\$25
CaraMellow Salted Caramel Whiskey	\$3		\$23
Sacred Stave American Single Malt	\$3	\$13	\$29
Sacred Stave Arizona Rye		\$13	\$29
Sacred Stave Arizona Bourbon		\$13	\$29
Butcher Jones Bottled in Bond Rye			\$65
Jacob Waltz Bottled in Bond Rye			\$65
Saint Anne's Traditional Vodka		\$10	\$20
Saint Anne's LimeLeaf Vodka		\$12	\$23
Saint Anne's London Dry Gin		\$13	\$27
Saint Anne's Citrus Rose Gin		\$12	\$23
Saint Anne's Kashmir Spice Gin		\$12	\$23



BREWER'S RESERVE + SANTAN GARDEN EVENTS



SanTan
CATERING + EVENTS

INCLUDED

2.5 hours in Private Room

Full Place Setting:

- Ceramic Plates
- Flatware
- Napkins

Full-Service Staff

Sound System

- Includes a computer for you to log into your streaming music service (Spotify, Pandora, etc.) to play a custom playlist

Projector + Screen (Brewer's Reserve only)

- Slideshows must be emailed 24 hour prior to event

Wireless Microphones

UPGRADES

Additional Time in Private Room | \$250/hr. (Subject to Availability)

Linen Napkins | \$1.50/ea.

Champagne Flutes | \$1.00/ea.

Glassware | \$1.00/ea.

Pretzel Board | \$75

Outside Dessert Fee | \$25

Cake Cutting + Serving Fee | \$20

Decor Fee | \$100/hr.

Carving Station | \$500

Wedding Ceremony | \$10/per person



WEDDINGS

INCLUDED + UPGRADES



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CATERING + EVENTS

INCLUDED

\$20 PER PERSON

Full Place Setting:

- Ceramic Appetizer Plates
- Ceramic Plates
- Flatware
- Champagne Flutes
- Water Glasses
- Linen Napkins

Non-Alcoholic Drink Station

- Water
- Iced Tea
- Lemons + Sugar

Full-Service Staff for up to 5 Hours

Champagne Pouring for Toasts

Cake Cutting Service

Dessert Plates/Napkins

UPGRADES

Additional Service Time | \$300/hr

Lemonade | \$4/per person

Coffee | \$4/per person

Carving Station (Prime Rib Only) | \$500





SNACKS

CHOOSE 2 | \$9 PER PERSON | AVAILABLE AFTER 8:30PM

BUFFALO WINGS

Served with Blue Cheese or Ranch

CHIP + DIP TRIO

Tortilla Chips, SunSpot Beer Cheese, Guacamole, Fire Roasted Salsa

PRETZEL BALLS

Salt, SunSpot Beer Cheese, Epicenter Amber Beer Mustard

HATCH CHILE, SPINACH + ARTICHOKE DIP

Served with Tortilla Chips

CILANTRO LIME HUMMUS

Classic Beer Bread, Tortilla Chips, Carrots, Celery, Cucumbers

MINI CHEESE QUESADILLAS

BUFFALO CHICKEN DIP

ONION DIP + PUB CHIPS

MAC + CHEESE BITES

PIZZA

18" PIE CUT INTO SQUARES | \$25 PER PIE

CHEESE

marinara | three cheese blend

MARGHERITA

garlic infused oil | three cheese blend | basil | tomatoes | fresh mozzarella

BROOKLYN PEPPERONI

marinara | three cheese blend | pepperoni

WINDY CITY

marinara | three cheese blend | italian sausage | fresh mushrooms



DESSERTS

Assorted Dessert Bars | \$4/each

Assorted Mini Pies | \$5/each

Assorted Colossal Cookies | \$4/each



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