



THE DISTILLER'S SIGNATURE PACKAGE

\$120 PER PERSON

The Distiller's Signature package includes 3 appetizers for cocktail hour and a buffet dinner of 2 entrees with 3 sides. Full bar service for 4 hours.

BUFFET DINNER 2 ENTREES + 3 APPETIZERS

ENTREES CHOOSE TWO

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.

Smoked Short Rib	Agave Pork Tenderloin	Cajun Chicken Alfredo	Whiskey Glazed Salmon
House Smoked Beef Brisket	Lemon Herb Roasted Chicken	Southwest Chicken	Spinach Stuffed Portobello
Chipotle Prime Rib	Buttermilk Fried Chicken	Mahi Beurre Blanc	Enchilada Stuffed Pepper

SIDES + SALADS CHOOSE THREE

Spinach Caprese Salad	Brocollini	Lemon Garlic Green Beans	Garlic Parmesan Whipped Potatoes
Field Greens Salad	Roasted Brussel Sprouts	Green Chile Rice	Horseradish Mashed Potatoes
Jalapeño Caesar Salad	Vegetable Medley	Wild Rice Pilaf	Aged White Cheddar Mac + Cheese

APPETIZERS CHOOSE THREE

HAND PASSED

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

STATIONED

Chile Lime Hummus Hatch Chile, Spinach + Artichoke Dip Carnitas Tostadas

Potato + Poblano Taquitos Pork Tenderloin Sliders Smoked Chicken Lollipops n Dip Bites

Cold Shaved Ribeye Sliders Charcuterie Board Pretzel Bites

FULL BAR

CRAFT BEERS

Sky Harbor Lager 4.7% ABV Sacred Stave Single Malt Traditional Vodka JuicyJack IPA 6.5% ABV Hefeweizen 5% ABV Mr. Pineapple 5% ABV Epicenter Amber 5.5% ABV Devil's Ale 5.5% ABV MoonJuice IPA 7.3% ABV Seasonal Options

WHISKEYS

Sacred Stave Bourbon Sacred Stave Rye SweetPeach Bourbon CaraMellow CinnaMaple

VODKAS + GINS

LimeLeaf Vodka

VeryBerry Vodka

London Dry Gin

Citrus Rose Gin

BlackCherry Vodka

OrangeVanilla Vodka

COCKTAILS

SunSplash Vodka Sodas White Peach Cherry Lime Watermelon

RED + WHITE WINES

Red blend White Blend

GingerPunk Whiskey Mule Traditional Margarita Mango Margarita Espresso Martini Old Fashioned

INCLUDED FULL-SERVICE STAFF

FULL PLACE SETTING

NON-ALCOHOLIC DRINK STATION

CAKE CUTTING SERVICE

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

• Water • Iced Tea • Lemonade

Dinners priced per person. Gratuity, sales tax, and operations fees are additional. Menu items subject to availability, restaurant reserves the right to substitute any of the above-mentioned items.



THE BREWER'S PACKAGE

\$100 PER PERSON

The Brewer's Package includes the Taco + Nacho Buffet the BBQ Slider Bar or the Italian Inspirted Buffet and 4 hours of Full Bar Service.

APPETIZERS CHOOSE TV		our kitchen te	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.		
Bruschetta Crostini	Mini Meatballs	Mac + Cheese Bites	Caprese Skewers		
SALADS CHOOSE ONE					
Classic Caesar Salad	Field Greens Salad	Spinach Capre	ese Salad		
PROTEINS CHOOSE TWO)				
Italian Marinated Chicken E	Breast Italian Breaded Ch	nicken Breast Itali	ian Sausage Meatballs		
SAUCE CHOOSE TWO					
Marinara	Garlic Butter	Tomato Basil	Cream Sauce		
Alfredo	Ala Vodka				
PASTA CHOOSE UP TO TW	VO				
Penne Linguini	Angel Hair	Shells			
ADD ONS					
3 Meat Lasagna ^{\$} 10 per p	erson Charcuterie B	oard ^{\$} 7 per person F	Prime Rib ^{\$} 10 per person		
Seasonal Vegetables \$5 p	ber person Garlic Pretzel	Board ^{\$} 5 per person (Chef Attended Carving Station \$500		

BBQ INFUSED BUFFET

APPETIZERS CHOOSE TWO					
Buffalo Chicken Dip + To	rtilla Chips French	French Onion Dip + Potato Chips		etables	
Hatch Chile, Spinach Arti	choke Dip Burnt E	Burnt Ends		ese Bites	
PROTEINS (W/SLIDER BUNS) CHOOSE THREE					
Pulled BBQ Chicken	Smoked Brisket	Smoked Pork	Portobello Mu	Ishroom	
SIDES CHOOSE TWO					
Jalapeño Caesar Salad	Field Greens Salad	Bacon Potato Salad	Chef's Mac + Cheese	Garlic Parmesan Whipped Potatoes	

TACO + NACHO BUFFET

PROTEINS CHOOSE THREE

INCLUDED

INCI IIDED

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

INCLUPED FULL-SERVICE STAFF FOR UP TO 5 HOURS					
FULL PLACE SETTING	NON-ALCOHOLIC DRINK STATION	CAKE CUTTING SERVICE			
Ceramic Appetizer Plates • Ceramic Plates • Flatware	• Water • Iced Tea • Lemonade				
Water Glasses					

Dinners priced per person. Gratuity, sales tax, and operations fees are additional. Menu items subject to availability, restaurant reserves the right to substitute any of the above-mentioned items.

DESSERT + ADD ONS

DESSERTS

DESSERT BARS ^{\$}8 per person brownie bar, marshmallow with brown butter & sea salt, lemon crumb, and toffee crunch blondie

CHURRO BAR ^{\$}8 per person fudge, whipped cream, caramel, vanilla ice cream, sprinkles, strawberry sauce, and crushed pretzels

S'MORES BAR \$8 per person chocolate sauce, peanut butter sauce, marshmallows, stawberries, and graham crackers

CINNAMON SUGAR PRETZEL BITES \$8 per person caramel, fudge, and whipped cream

GLUTEN FREE CHOCOLATE LAVA CAKE \$8 per person

UPGRADES

- Prime Rib Carving Station | \$500
- Suckling Pig | Market Price
- Pretzel Board | \$5 per person
- Plated Dinner Experience | \$15 per person
- Champagne Flutes | \$2 per person











LATE NIGHT SNACK + PIZZA



SNACKS CHOOSE 2 | ^{\$}11 PER PERSON

BUFFALO WINGS Served with Blue Cheese or Ranch

PRETZEL BITES Salt, SunSpot Beer Cheese, Epicenter Amber Beer Mustard

MINI CHEESE QUESADILLAS Served with Fire Roasted Salsa + Sour Cream

MINI GRILLED CHEESE A mixture of Cheddar and American Cheese melted on a Baguette **PIGS IN A BLANKET** Mini Hot Dogs wrapped in a pastry and served with Ketchup + Mustard

CHEESEBURGER SLIDERS Served with Ketchup, Mustard, and Pickles

CINNAMON SUGAR PRETZEL BITES Served with Caramel, Fudge, and Whipped Cream



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









