



SanTan
CATERING + EVENTS





Located in downtown Phoenix, AZ, The Daut is the perfect place to make your wedding dreams come true. With beautiful indoor and outdoor spaces, it's the ideal setting for a celebration as special as your love story.

Partnering with top vendors like SanTan Catering, The Daut makes sure every detail of your day is taken care of. Enjoy expertly crafted beers and spirits, served by skilled bartenders, while a dedicated coordinator handles everything. SanTan Catering offers a range of delicious menu options and customizable choices, backed by over a decade of experience to make your event unforgettable.

Enhance your celebration with The Daut's stylish decor, including elegant farm tables and cross-back chairs. Convenient features like ample parking, valet services, and wheelchair accessibility ensure that all your guests can enjoy the day effortlessly.

ALL INCLUSIVE PACKAGES

\$11,350 + food & beverage starting at \$100 per person

- The venue reception and ceremony for six hours
- SanTan Catering & Open Bar for 5 hours
- Videographer and Photographer by Photography is Unique
- DJ service provided by DJayT3
- Day of coordination provided by SanTan Catering
- Private bridal space



prices include all taxes and gratuity | 3% credit card service fee not included



ITALIAN INSPIRED BUFFET

2 proteins + 2 appetizers | \$57 per person

APPETIZERS

choose two

bruschetta crostini • V
mini meatballs

mac + cheese bites • V
caprese skewers • V, GF

SALADS

choose one

classic ceasar salad
field greens salad • VG, GF, DF
spinach caprese salad • V, GF

PROTEINS

choose two

italian marinated chicken breast • DF, GF
italian breaded chicken breast
italian sausage • DF
meatballs • DF

SAUCE

choose two

marinara • VG, GF, DF
alfredo • V
garlic butter • V, GF
ala vodka • V, GF
tomato basil cream sauce • V, GF

PASTA

choose up to two

penne
linguini
angel hair
shells



BBQ INFUSED BUFFET

3 proteins + 2 appetizers | \$64 per person

APPETIZERS

choose two

buffalo chicken dip + tortilla chips
french onion dip + potato chips • V
hatch chile, spinach + artichoke dip • VG, DF

burnt ends • DF
hummus + vegetables • VG, GF
mini mac + cheese bites • V

SIDES

choose two

jalapeño ceasar salad
field greens salad • VG, GF, DF
bacon potato salad • GF
chef's mac + cheese • V
garlic parmesan whipped potatoes • V, GF

PROTEINS

choose three

pulled BBQ chicken
smoked brisket
smoked pork
portobello mushroom • VG, DF, GF

INCLUDED

pickles
coleslaw

Devil's Ale BBQ sauce
slider buns



SIGNATURE BUFFET

2 entrees + 3 appetizers | \$75 per person

APPETIZERS

choose three

HAND PASSED

chile lime hummus bites • VG, DF
short rib crostini
burnt ends • DF
pork meatballs
mini mac + cheese bites • V
chipotle bacon wrapped dates • GF
buschetta crostini • V
buffalo chicken dip bites

STATIONED

chile lime hummus • VG, DF
hatch chile, spinach + artichoke dip • VG, DF
carnitas tostadas
potato + poblano taquitos • V
pork tenderloin sliders
smoked chicken lollipops • GF
cold shaved ribeye sliders • + \$5 PP
charcuterie board • + \$5 PP • GF
pretzel bites • V

SIDES + SALADS

choose three

spincach caprese salad • V
field greens salad • VG, GF, DF
jalapeño ceasar salad • V
garlic parmesan broccolini • V, GF
roasted brussel sprouts • VG, GF
vegetable medley • V, GF
lemon garlic green beans • V, GF
green chile rice • VG, DF, GF
wild rice pilaf • VG, DF, GF
garlic parmesan whipped potatoes • V, GF
roasted roemary potatoes • VG, GF

ENTREES

choose two

short rib • DF
chipotle prime rib • + \$5 PP • GF, DF
agave pork tenderloin • GF, DF
lemon herb roasted chicken
cajun chicken alfredo pasta
southwest chicken • GF
mahi beurre blanc • GF
whiskey glazed salmon • + \$5 PP • GF, DF
spinach stuffed portobello • VG, DF, GF
enchilada stuffed pepper • GF



BEVERAGE PACKAGE

5 hours of service | \$50 per person | \$3.25 per person for each additional hour

INCLUDES

professional bartender
Coke, Diet Coke, Sprite, tonic, club soda
Liquid Death Mountain Water
orange, pineapple, cranberry juice

lemons, limes, oranges
9oz. + 16oz plastic cups
napkins
tubs

SPIRITS

SanTan Traditional Vodka
SanTan Citrus Rose Gin
SanTan Black Stills White Rum

Cancion Tequila
SanTan Arizona Bourbon

READY TO DRINK COCKTAILS

Sunsplash Cherry Lime Vodka Soda
SanTan Traditional Margarita

SanTan Espresso Martini
SanTan Bourbon Old Fashioned

WINE

Chardonnay
Pinot Grigio

Cabernet Sauvignon
Pinot Noir

CRAFT BEER

choose four

SanTan Sky Harbor Lager
SanTan JuicyJack Hazy IPA
SanTan MoonJuice Galactic IPA

SanTan Epicenter Amber Ale
SanTan Hefeweizen Wheat Beer
SanTan Devil's Ale American Pale Ale

alcohol order will be determined by final guest count | final guest count and payment requested two weeks prior to event date

*pricing includes tax, gratuity, and operations fee | 3% credit card fee not included



LATE NIGHT SNACKS + DESSERTS

SNACKS

choose two | \$11 per person

BUFFALO WINGS

served with blue cheese or ranch

PRETZEL BITES

salt, SunSpot beer cheese, Epicenter 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 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

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

\$8 per person per dessert

DESSERT BARS

brownie bar, marshmallow with brown butter + sea salt,
lemon crumb, and toffee crunch blondie

CHURRO BAR

fudge, whipped cream, caramel, vanilla ice cream,
sprinkles, strawberry sauce, and crushed pretzels

S'MORES BAR

chocolate sauce, peanut butter sauce, marshmallows,
strawberries and graham crackers

CINNAMON SUGAR PRETZEL BITES

caramel, fudge, and whipped cream

GLUTEN FREE CHOCOLATE LAVA CAKE



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