



SanTan

CATERING + EVENTS

GARDENS WEDDING



INCLUDED IN YOUR MENU

GARDENS WEDDING

EQUIPMENT

FULL PLACE SETTING

Round ceramic appetizer and dinner plates

Crushed metal dinner fork & knife

Water Glass

Linen Napkin

NA DRINK STATION

Iced tea, lemonade, & regular coffee

COMPLIMENTARY ITEMS

Cake cutting service & cake cutting set

Disposable acrylic dessert plates, forks, & napkins

Tasting for up to 4 guests

MOBILE KITCHEN

We bring our mobile kitchen to each of our weddings to ensure your food will be served hot, fresh, & delicious!

DÉCOR

We will provide a ceremony arch & guest table décor centerpieces.

Please inquire for photo examples.

STAFFING

SALES SPECIALIST

Our sales specialists will be with you from beginning to end of your planning process.

You will have many communication channels including: email, text, in-person, & meetings.

DAY-OF COORDINATOR

Our day-of coordinator will be expediting your wedding to perfection!

Our coordinator will be conducting your rehearsal walk through as well as your day of schedule including: coordinating ceremony and reception timelines, setting out your décor and packing it up for you at the end of the evening.

FULL BAR

included with the Brewers & Distiller's Signature Package

CRAFT BEERS

Sky Harbor Lager • 4.7% ABV

Juicy Jack IPA • 7.1% ABV

Hefeweizen • 5% ABV

Mr. Pineapple • 5% ABV

TrailBuddy Amber • 5.5% ABV

Devil's Ale • 5.5% ABV

MoonJuice IPA • 7.3% ABV

Seasonal Options

WHISKEYS

Jacob Waltz Straight Bourbon

Jacob Waltz 4yr Bourbon

Jacob Waltz 4yr Rye Whiskey

Jacon Waltz 4yr American Single Malt

SouthernPeach Bourbon

CareMellow Salted Caramel Whiskey

COCKTAILS

Cherry Lime Vodka Soda

Desert Peach Vodka Soda

Traditional Margarita

Espresso Martini

Bourbon Old Fashioned

VODKAS + GINS

Everyday Vodka

LimeyLemon Vodka

VeryBerry Vodka

BlackCherry Chocolate Vodka

OrangeVanilla Vodka

London Dry Gin

Desert Rose Gin

RED + WHITE WINES

Red Blend

White Blend

DISTILLERS PACKAGE | SIGNATURE BUFFET

3 appetizers + 1 salad + 2 sides + 2 entrées | \$120 per person

APPETIZERS

choose three

HAND PASSED

chile lime hummus bites • VG, DF
bruschetta crostini • V
strawberry + brie in phyllo • V
potato + poblano taquitos • V
deviled eggs • V, GF, DF

mini mac + cheese bites
potato barrels
buffalo chicken dip bites
mini chicken bacon rolls
nashville chicken bites

carnitas tostadas • GF
swedish meatball
short rib crostini
burnt ends
chipotle bacon wrapped dates • GF

STATIONED APPETIZER UPGRADES

pretzel wall • +\$5 PP
spinach + artichoke dip • +\$5 PP

charcuterie board • +\$7 PP
chili lime hummus board • +\$5 PP

slider + french fry station • \$8 PP
additional appetizer • \$5 PP

SALADS

choose one

spinach caprese salad • V, GF
field greens salad • VG, GF

jalapeño caesar salad
strawberry pecan salad • V

SIDES

choose two

roasted rosemary red potatoes • VG, GF
aged white cheddar mac + cheese • V
garlic parmesan whipped potatoes • V, GF

green chile rice • VG, GF
vegetable medley • V, GF
garlic parmesan broccolini • V, GF

roasted Brussels sprouts • VG, GF
lemon garlic green beans • V, GF
rosemary heirloom carrot • V, GF

ENTRÉES

choose two

braised short rib • DF, GF
roasted prime rib • GF, DF
smoked tri-tip • GF, DF
beef stroganoff
meatloaf with brown gravy

lemon herb roasted chicken • GF
cajun chicken alfredo pasta
buttermilk fried chicken
crusted green chili chicken • GF

breaded tilapia
whiskey glazed salmon • GF, DF
spinach mozzarella portobello • V, GF
enchilada stuffed pepper • V, GF

STATIONED ENTRÉES UPGRADES

chef attended carving station • +\$500
suckling pig • +\$6 PP

pasta station • +\$8 PP
additional entrée • +\$6 PP

mac + mashed bar • +\$6 PP
plated dinner starting at • +\$15 PP

THE BREWERS PACKAGE | BBQ INFUSED

2 appetizers + 2 sides + 3 proteins | \$100 per person

APPETIZERS

choose two

buffalo chicken dip + tortilla chips
french onion dip + potato chips • V, GF
spinach + artichoke dip • V, GF
deviled eggs • V, DF, GF

burnt ends
hummus + vegetables • VG, GF
mini mac + cheese bites
nashville chicken bites

SIDES

choose two

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

PROTEINS

choose three

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

INCLUDED

pickles
coleslaw
slider buns

Devil's Ale BBQ sauce
Mr. Pineapple habanero BBQ sauce

THE BREWERS PACKAGE | TACO BAR

2 appetizers + 2 sides + 3 proteins | \$100 per person

APPETIZERS

choose two

chile lime hummus bites • VG, DF
carnitas tostadas • GF

potato + poblano taquitos • V
mini chicken bacon rolls

SIDES

choose two

jalapeño caesar salad
mexi street corn • V, GF
spanish rice • GF, DF

green chile rice • GF, VG
refried beans • GF
spicy black beans • VG, GF

PROTEINS

choose three

pork carnitas • GF, DF
smoked brisket
shredded chicken • GF, DF

blackened cod • GF
baja shrimp • GF, DF
grilled fajita vegetables • VG, GF

INCLUDES

house-made tortilla chips • VG, GF
soft flour tortillas • V
mixed cheese • V, GF
fire roasted salsa • VG, GF

guacamole • VG, GF
sour cream • V
pico de gallo • VG, GF
pickled jalapeño • VG, GF

THE BREWERS PACKAGE | ITALIAN INSPIRED BUFFET

2 appetizers + 1 salad + 2 pasta + 2 sauce + 2 proteins | \$100 per person

APPETIZERS

choose two

bruschetta crostini • v
mini meatballs

mini mac + cheese bites
caprese skewers • v, GF

SALADS

choose one

classic caesar salad
field greens salad • VG, GF
spinach caprese salad • v, GF

SAUCE

choose two

marinara • VG, GF
alfredo • v
garlic butter • v, GF
tomato basil cream sauce • v, GF

PASTA

choose up to two

penne
linguini
spaghetti
shells

PROTEINS

choose two

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

ADD ONS

vegetable medley • + \$4 PP GF, V
charcuterie board • + \$7 PP

cheesy garlic bread • + \$2 PP V
additional protein • + \$6 PP

DESSERTS

CHURRO BAR \$8 pp

Chef's home-made warm golden churros dusted with cinnamon sugar served with: fudge • whipped cream • caramel • sprinkles • strawberry sauce

MARSHMALLOW DREAMS STATION \$8 pp

Fluffy little clouds of sweetness – dip, drizzle and enjoy!
Chef Crafted Rice Krispie treats– inquire about available flavors!

S'MORES BAR \$8 pp

Gather around the firepit and create your own sweet little moment. Toast, melt, stack and enjoy!
includes: chocolate sauce • peanut butter sauce • marshmallows • strawberries • graham crackers

DESSERT BARS \$8 pp

A curated selection of sweet treats!
includes: brownie bar • marshmallow with brown butter + sea salt • lemon crumb • toffee crunch blondie

LAVA CAKE \$8 pp • GF

A warm, rich chocolate cake filled with a warm, melty chocolate that spills with every bite.
Like a hug, but dessert.

SCOOPS + SIPS FLOAT BAR \$6 pp

House-brewed SanTan root beer + cream soda.
Served with vanilla ice cream, whipped cream, cherries and sprinkles.

LATE NIGHT SNACK PACKAGE

\$11 per person | \$500 minimum to keep chef onsite

For when the dance floor is still full and the night is far from over.

Enjoy a bite, refresh and keep the party alive!

PIZZA

choose two | qty. up to chef's discretion

PEPPERONI

marinara, three cheese blend and pepperoni

BUFFALO CHICKEN

marinara, three cheese blend and buffalo chicken

CHEESE • v

marinara and three cheese blend

MARGHERITA • v

garlic infused oil, three cheese blend, basil, tomatoes, and fresh mozzarella

SNACKS

choose two

MINI GRILLED CHEESE • v

served with tomato bisque to drizzle

PIGS IN A BLANKET

served with of ketchup + mustard

CHEESEBURGER SLIDERS

topped with ketchup, mustard and pickles

FRIED BONELESS CHICKEN BITES

served with BBQ, buffalo and ranch

SOFT PRETZEL BITES • v

served with whiskey cheese

MINI SONORAN DOG

served with cheese sauce, sour cream and pico

MINI CHEESE QUESADILLAS • v

stuffed with cheese, peppers and onions

CHURRO BITES • v

served with a side of fudge

FOOD + BEVERAGE UPGRADES

price points reflect cost per person | must be ordered in addition to your current menu

BRUSCHETTA STATION \$6 pp

A variety of fruit, cheese, meats and sauces to build your perfect bruschetta.

SUCKLING PIG \$6 pp • GF

Slow roasted, tender pork, carved fresh!

WING STATION \$8 pp

Hot, crispy and full of flavor – a little station to spice up the night! bone-in + boneless wings.

PRETZEL WALL \$5 pp

Includes soft bites, twists, whiskey cheese and mustard.

MAC + MASHED BAR \$6 pp

Mac + Cheese & mashed potatoes served with an array of toppings

FRIES + TOTS STATION \$6 pp

Assortment of dips and toppings to complete your favorite fried foods.

CHARCUTERIE \$7 pp

Curated bites of cheese, cured meats and fresh fruits – simple, delicious + shareable.

SLIDER + FRY STATION \$8 pp

Chicken + beef sliders and french fries come served with dips galore!

PASTA STATION \$8 pp

Mixtures of sauces, cheeses and herbs to build your perfect pasta dish!

COCKTAIL TOWERS

MARGARITA TOWER \$200

ESPRESSO MARTINI TOWER \$250

OLD FASHIONED TOWER \$300

HIS + HER TOWER (1/2 espresso 1/2 old fashioned) \$300

CUSTOM LABELED BOTTLES

50ml Bottles – \$4 per bottle

200ml Bottles – \$12 per bottle



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