



# SanTan

BREWERY · DISTILLERY · EATERY

*Craft food and friendly service*

OFF SITE CATERING



**SanTan**  
BREWERY • DISTILLERY • EATERY

## **CRAFT FOOD + FRIENDLY SERVICE**

At SanTan, we are taking catering to an all-time high with an eye on quality and a goal to provide a completely unique experience that you and your guests will remember.

We are changing the face of catering by embracing the importance of supplying great craft food to someone like you, who is looking for something different.

With a wide range of menu options to choose from, our service options are customizable to fit your needs. Everything from dropping off delicious hand crafted food to your home or business, to having a fully catered event with some of our signature items.

We also provide friendly and helpful staff so you don't have to worry about anything. Let us do all the planning, setting up and executing while you sit back and enjoy yourself.

*Cheers!*



## **SPECIAL OCCASIONS**

### **HAND PASSED APPETIZERS & PLATED DINNER**

#### **WHAT'S INCLUDED?**

- Hand passed appetizers prior to dinner service
- White ceramic dinner + dessert plates
- Silverware
- Water glasses
- Champagne flutes
- Linen napkins
- Full place settings
- Non-alcoholic beverage station including:
  - filtered water with cucumber
  - desert blossom iced tea
  - lemonade
  - coffee with cream + sugar
- Full service staff
- Cake cutting service available



**\$60 PER PERSON**

**PLUS 20% OPERATIONS FEE**

**UPGRADES AVAILABLE**

#### **ASK ABOUT MENU SAMPLING!**

*Choice of 6 food items. Weddings only.*

#### **WANT TO CREATE A CUSTOMIZED MENU?**

*Available upon request.*

## APPETIZERS - CHOOSE 3

### SMALL BITES

#### CHILE LIME HUMMUS

spent grain beer bread, chile lime hummus, roasted poblano, cotija cheese, cilantro, olive oil

### SKEWERS

#### PORK MEATBALLS

oven roasted meatballs tossed in a sweet + tangy chili sauce topped with cotija cheese + cilantro

#### SHORT RIB CROSTINIS

braised beef short rib, Hass avocados, pickled serrano peppers piled on a grilled baguette, topped with cotija cheese + chile lime mayo

#### MINI MACARONI + CHEESE PIES

creamy baked macaroni and cheese with a jalapeño cornbread crust

#### CHIPOTLE BACON WRAPPED DATES

roasted California dates stuffed with maytag blue cheese and wrapped in chipotle bacon

#### SHRIMP + ANDOUILLE SAUSAGE

house smoked andouille sausage topped with roasted garlic and lime shrimp

## FIRST COURSE - CHOOSE 1

#### SPINACH CAPRESE SALAD

fresh buffalo mozzarella, roma tomatoes and fresh basil, dressed with spinach pesto and a balsamic reduction

#### COBB SALAD

mixed greens, blue cheese crumbles, avocados, applewood smoked bacon, cherry tomatoes, hard boiled eggs in a creamy blue cheese dressing

#### SOUTHWEST COLD QUINOA SALAD

red quinoa, english cucumber, fire roasted sweet red peppers, shaved red onion, scallions, hominy and black beans in a orange chipotle vinaigrette

#### JALAPEÑO CAESAR SALAD

romaine lettuce, pico de gallo, shaved parmesan reggiano and cornbread croutons lightly tossed in a creamy jalapeño caesar dressing

## SECOND COURSE - CHOOSE 3

### BEEF + PORK

#### SHORT RIB

mesquite smoked beef short rib over a bed of creamy horseradish mashed red potatoes with smoked mushrooms

#### CHIPOTLE BACON WRAPPED FILET

grilled petite beef tenderloin wrapped with house smoked chipotle bacon with aged white cheddar macaroni + cheese and lemon garlic broccolini

#### PORK OSSO BUCO

Epicenter braised pork osso buco drizzled with a sweet bourbon glaze. Served with garlic parmesan whipped potatoes and seasonal vegetables

### CHICKEN

#### HERB ROASTED CHICKEN

marinated oven roasted half of a chicken served with garlic parmesan whipped potatoes and lemon garlic broccolini

#### THREE DAY BUTTERMILK FRIED CHICKEN

citrus brined bone in, airline cut chicken breast, marinated in buttermilk, fried golden brown and set on a bed of garlic parmesan whipped potatoes with seasonal vegetables

#### CAJUN CHICKEN ALFREDO

blackened chicken breast with white onion tossed with cavatappi pasta in a cajun alfredo sauce

### FISH + VEGETARIAN

#### BAJA MAHI

wild caught, cajun mahi topped with pineapple, pico de gallo, chipotle cream and accompanied with a rice pilaf

#### CHILE RUBBED SMOKED SALMON

mesquite smoked salmon rested on wild rice pilaf and topped with pickled red onions and cold smoked cherry tomatoes

#### SPINACH STUFFED PORTOBELLO

portobello mushroom cap stuffed with sautéed spinach, roasted garlic, caramelized onion, roasted red peppers + mozzarella then drizzled with a balsamic reduction served with a rice pilaf



## **SPECIAL OCCASIONS**

### **HAND PASSED APPETIZERS & BUFFET DINNER**

#### **WHAT'S INCLUDED?**

- Hand passed appetizers prior to dinner service
- White ceramic dinner + dessert plates
- Silverware
- Water glasses
- Champagne flutes
- Linen napkins
- Full place settings
- Non-alcoholic beverage station including:
  - filtered water with cucumber
  - desert blossom iced tea
  - lemonade
  - coffee with cream + sugar
- Full service staff
- Cake cutting service available
- Carving station available

*Ask us about availability and pricing.*

#### **ASK ABOUT MENU SAMPLING!**

*Choice of 6 food items. Weddings only.*



**\$50 PER PERSON**

**PLUS 20% OPERATIONS FEE**

**UPGRADES AVAILABLE**

#### **WANT TO CREATE A CUSTOMIZED MENU?**

*Available upon request.*

## APPETIZERS - CHOOSE 3

### SMALL BITES

#### CHILE LIME HUMMUS

spent grain beer bread, chile lime hummus, roasted poblano, cotija cheese, cilantro, olive oil

### SKEWERS

#### PORK MEATBALLS

oven roasted meatballs tossed in a sweet + tangy chili sauce topped with cotija cheese + cilantro

#### SHORT RIB CROSTINIS

braised beef short rib, Hass avocados, pickled serrano peppers piled on a grilled baguette, topped with cotija cheese + chile lime mayo

#### MINI MACARONI + CHEESE PIES

creamy baked macaroni and cheese with a jalapeño cornbread crust

#### SHRIMP + ANDOUILLE SAUSAGE

house smoked andouille sausage topped with roasted garlic and lime shrimp

## ENTRÉES - CHOOSE 2

### BEEF + PORK

#### SHORT RIB

mesquite smoked beef short rib served with a pan au jus and smoked mushrooms

#### PORK OSSO BUCO

Epicenter braised pork osso buco drizzled with a sweet bourbon glaze

#### AGAVE PORK TENDERLOIN

agave brined tenderloin, braised and topped with a praline mustard glaze

### CHICKEN

#### HERB ROASTED CHICKEN

marinated oven roasted bone in, airline cut chicken

#### THREE DAY BUTTERMILK FRIED CHICKEN

citrus brined bone in, airline cut chicken breast, marinated in buttermilk then fried golden brown

#### CAJUN CHICKEN ALFREDO

blackened chicken breast with white onion tossed with cavatappi pasta in a cajun alfredo sauce

### FISH + VEGETARIAN

#### BAJA MAHI

wild caught, cajun mahi topped with pineapple, pico de gallo, chipotle cream

#### CHILE RUBBED SMOKED SALMON

mesquite smoked salmon rested on wild rice pilaf and topped with pickled red onions and cold smoked cherry tomatoes

#### SPINACH STUFFED PORTOBELLO

portobello mushroom cap stuffed with sautéed spinach, roasted garlic, caramelized onion, roasted red peppers + mozzarella then drizzled with a balsamic reduction

## SIDES + SALADS - CHOOSE 3

#### AGED WHITE CHEDDAR

#### MACARONI + CHEESE

macaroni noodles in a rich creamy white cheddar cheese sauce

#### GARLIC PARMESAN WHIPPED POTATOES

garlic parmesan russet potatoes

#### WILD RICE PILAF

medley of wild rice, vegetables + herbs

#### LEMON GARLIC BROCCOLINI

steamed fresh broccolini tossed in a lemon garlic butter sauce

#### PAN SEARED SEASONAL VEGETABLES

assorted seasonal vegetables

#### CREAMY HORSERADISH

#### MASHED POTATOES

mashed red potatoes and creamy horseradish sauce

#### SMOKED MUSHROOMS

house seasoned and smoked cremini mushrooms

### SALAD OPTIONS

Descriptions on previous page.

#### SPINACH CAPRESE SALAD

#### COBB SALAD

#### COLD QUINOA SALAD

#### JALAPEÑO CAESAR SALAD



## **SPECIAL OCCASIONS**

### **STATIONED APPETIZERS & BUFFET DINNER**

#### **WHAT'S INCLUDED?**

- Stationed appetizers prior to dinner service
- White ceramic dinner + dessert plates
- Silverware
- Water glasses
- Champagne flutes
- Linen napkins
- Full place settings
- Non-alcoholic beverage station including:
  - filtered water with cucumber
  - desert blossom iced tea
  - lemonade
  - coffee with cream + sugar
- Full service staff
- Cake cutting service available
- Carving station available

*Ask us about availability and pricing.*

#### **ASK ABOUT MENU SAMPLING!**

*Choice of 6 food items. Weddings only.*



**\$40 PER PERSON**  
**PLUS 20% OPERATIONS FEE**  
**UPGRADES AVAILABLE**

#### **WANT TO CREATE A CUSTOMIZED MENU?**

*Available upon request.*

## APPETIZERS - CHOOSE 3

### BURNT ENDS

mesquite smoked brisket, slow roasted in Devil's Ale Citrus BBQ sauce

### HUMMUS | Vegetables | BEER BREAD

chile lime hummus accompanied with our house made spent grain beer bread, tortilla chips + fresh garden vegetables

### CRAWFISH CORN FRITTERS

fried sweet corn + crawfish

### HATCH CHILE, SPINACH + ARTICHOKE DIP

creamy blend of fresh spinach, marinated artichokes + roasted green chiles served with tortilla chips

### PORK TENDERLOIN SLIDERS

agave brined tenderloin, braised and topped with a praline mustard glaze

### SMOKED CHICKEN LOLLIPOP

mesquite smoked chicken with a sweet + spicy rub topped with Devil's Ale citrus BBQ sauce

### COLD SHAVED RIBEYE SLIDERS

house smoked ribeye topped with caramelized onions, blue cheese and a balsamic reduction

### PORK MEATBALLS

oven roasted meatballs tossed in a sweet + tangy chili sauce topped with cotija cheese + cilantro

### CURED MEAT BOARD

an assortment of classic italian charcuterie with fresh grilled bread and marinated olives

## ENTRÉES - CHOOSE 2

### BEEF + PORK

#### SHORT RIB

mesquite smoked beef short rib served with a pan au jus and smoked mushrooms

#### PORK OSSO BUCO

Epicenter braised pork osso buco drizzled with a sweet bourbon glaze

#### AGAVE PORK TENDERLOIN

agave brined tenderloin, braised and topped with a praline mustard glaze

### CHICKEN

#### HERB ROASTED CHICKEN

marinated oven roasted bone in, airline cut chicken

#### THREE DAY BUTTERMILK FRIED CHICKEN

citrus brined bone in, airline cut chicken breast, marinated in buttermilk then fried golden brown

#### CAJUN CHICKEN ALFREDO

blackened chicken breast with white onion tossed with cavatoppi pasta in a cajun alfredo sauce

### FISH + VEGETARIAN

#### BAJA MAHI

wild caught, cajun mahi topped with pineapple, pico de gallo, chipotle cream

#### CHILE RUBBED SMOKED SALMON

mesquite smoked salmon rested on wild rice pilaf and topped with pickled red onions and cold smoked cherry tomatoes

#### SPINACH STUFFED PORTOBELLO

portobello mushroom cap stuffed with sautéed spinach, roasted garlic, caramelized onion, roasted red peppers + mozzarella then drizzled with a balsamic reduction

## SIDES + SALADS - CHOOSE 3

### AGED WHITE CHEDDAR

#### MACARONI + CHEESE

macaroni noodles in a rich creamy white cheddar cheese sauce

#### GARLIC PARMESAN WHIPPED POTATOES

garlic parmesan russet potatoes

### WILD RICE PILAF

medley of wild rice, vegetables + herbs

#### LEMON GARLIC BROCCOLINI

steamed fresh broccolini tossed in a lemon garlic butter sauce

#### PAN SEARED SEASONAL VEGETABLES

assorted seasonal vegetables

### CREAMY HORSERADISH

#### MASHED POTATOES

mashed red potatoes and creamy horseradish sauce

#### SMOKED MUSHROOMS

house seasoned and smoked cremini mushrooms

### SALAD OPTIONS

Descriptions on previous page.

#### SPINACH CAPRESE SALAD

#### COBB SALAD

#### COLD QUINOA SALAD

#### JALAPEÑO CAESAR SALAD





## **CASUAL GATHERINGS**

### **STATIONED APPETIZERS & BUFFET**

#### **WHAT'S INCLUDED?**

- **White ceramic dinner plates**
- **Silverware**
- **Water glasses**
- **Linen napkins**
- **Non-alcoholic beverage station including:**
  - **filtered water with cucumber**
  - **desert blossom iced tea**
  - **lemonade**
  - **coffee with cream + sugar**
- **Full service staff**
- **Cake cutting upon request**



**\$36 PER PERSON**  
**PLUS 20% OPERATIONS FEE**  
**UPGRADES AVAILABLE**

**WANT TO CREATE A CUSTOMIZED MENU?**

*Available upon request.*

# MIX-N-MATCH

## APPETIZERS - CHOOSE 3

### HATCH CHILE, SPINACH + ARTICHOKE DIP

creamy blend of fresh spinach, marinated artichokes + roasted green chiles served with tortilla chips

### CRAWFISH CORN FRITTERS

fried sweet corn + crawfish

### SHRIMP + ANDOUILLE SAUSAGE

house smoked andouille sausage topped with a roasted garlic and lime shrimp

### FIELD GREEN SALAD

salad mix, cherry tomatoes, cucumber, red onion, served with ranch and balsamic dressings on the side

### CHIP TRIO

fresh guacamole, roasted tomato salsa + pico de gallo served with tortilla chips

### CHILE LIME HUMMUS

served with fresh vegetables, spent grain beer bread + tortilla chips

### CARNITAS TOSTADAS

deep fried corn tortillas, black beans, pork carnitas, pickled red onion, cilantro cotija cheese + chile lime mayo

### JALAPEÑO CAESAR

romaine, jalapeño caesar dressing, corn bread croutons, pico de gallo + parmesan

## ENTRÉES - CHOOSE 2

### HOUSE SMOKED BEEF BRISKET

mesquite smoked

### CHILE RUBBED SMOKED SALMON

mesquite smoked salmon topped with pickled red onions and cold smoked cherry tomatoes

### THREE DAY FRIED BUTTERMILK CHICKEN

citrus brined bone in, airline cut chicken breast, marinated in buttermilk, then fried golden brown

### DRY RUBBED BABY BACK RIBS

mesquite smoked with a sweet + spicy rub

### PORK CARNITAS

24 hour marinated pork in citrus, spices and achiote then smoked in banana leaf

### CHIPOTLE PRIME RIB

chipotle rubbed house smoked, sliced

### CHIPOTLE ASADO CHICKEN

chicken breast served with chipotle asado sauce + avocado

### ENCHILADAS

CHOOSE ONE: pork | chicken | spinach  
corn tortillas rolled and topped with green chile gravy + mixed cheese

## SIDES - CHOOSE 3

### CHEF'S MAC + CHEESE

macaroni tossed in a rich + creamy 3 cheese blend and baked

### CAJUN CHEDDAR GRITS

creamy grits simmered with butter, cajun seasoning and white cheddar

### GREEN BEAN CASSEROLE

fresh green beans with caramelized onions tossed in a chipotle mushroom cream sauce and topped with onion straws

### ROASTED ROSEMARY RED POTATOES

roasted red potatoes tossed in fresh rosemary, olive oil and fresh garlic

### SPANISH RICE

with fire roasted tomatoes

### MEXI STREET CORN

sautéed corn tossed in chile lime mayo and topped with cotija cheese

### SPICY BLACK BEANS

slow cooked with fresh jalapeños + classic Spanish spices

### REFRIED BEANS

slow cooked with chipotle seasoning + classic Spanish spices



# CASUAL GATHERINGS

## BUFFET

### WHAT'S INCLUDED?

- White ceramic dinner + dessert plates
- Silverware
- Water glasses
- Linen napkins
- Non-alcoholic beverage station including:
  - filtered water with cucumber
  - desert blossom iced tea
  - lemonade
  - coffee with cream + sugar
- Full service staff
- Cake cutting upon request



**\$32 PER PERSON**  
**PLUS 20% OPERATIONS FEE**  
**UPGRADES AVAILABLE**

**WANT TO CREATE A CUSTOMIZED MENU?**

*Available upon request.*

**\*\* CHOOSE EITHER THE TACO/NACHO BAR OR THE SLIDER BAR \*\***

## TACO/NACHO BAR

### CHOOSE 3 OPTIONS

- cochinita pork carnitas
- shredded chicken
- beef short rib
- ale battered cod
- potato + poblano taquitos

### INCLUDES:

- house made tortilla chips
- soft flour tortillas
- grilled mixed vegetables
- beer cheese
- shredded mixed cheese
- shredded lettuce
- onion cilantro mix
- pickled jalapeño
- black beans
- pico de gallo
- roasted tomato salsa
- guacamole
- sour cream



## SLIDER BAR

### PICK 2 APPETIZERS

- hummus + vegetables
- pub style wings
- chips + dip trio

### PICK 3 SLIDERS

- pulled bbq chicken
- smoked pork
- smoked brisket
- shaved smoked rib eye

*[\$4 ADDITIONAL CHARGE]*

### PICK 2 SIDES

- jalapeño caesar salad
- pub salad
- bacon potato salad
- chef's mac + cheese
- house made potato chips

### CONDIMENT BAR INCLUDES:

- garlic aioli
- beer mustard
- dill pickles
- coleslaw
- Mr. Pineapple habaero BBQ sauce
- Devil's Ale citrus BBQ sauce





# CASUAL GATHERINGS

## BREAKFAST + BRUNCH BUFFET

AVAILABLE ONLY FROM 7 AM-1 PM



**\$32 PER PERSON**

(GRATUITY NOT INCLUDED)

PLUS 20% OPERATIONS FEE

UPGRADES AVAILABLE

## COFFEE • JUICE • MILK

PICK 3 | \*DENOTES EXTRA COST

LOCAL COFFEE

SKIM MILK

LOCAL DECAF COFFEE

ALMOND MILK\*

ICED COFFEE

ORANGE JUICE

VITAMIN D MILK

## PANCAKE + WAFFLES

PICK 2 | ALL SERVED WITH AGAVE SYRUP

### FRENCH TOAST

cinnamon raisin  
brioche

### PANCAKES

House made  
multigrain pancakes

### WAFFLES

House made  
multigrain waffle

## EGGS

PICK 1

### SCRAMBLED EGGS

### VEGGIE FRITTATA

seasonal vegetables

### LOADED FRITTATA

choose from: ham, bacon + sausage

## SIDES

PICK 3 | \*DENOTES EXTRA COST

PORK BREAKFAST SAUSAGE

SMOKED BACON

CHIPOTLE SMOKED BACON\*

FRESH FRUIT

HASHBROWNS

SOURDOUGH ENGLISH MUFFIN

ASSORTED PASTRIES

BEER BREAD

TORTILLAS



# CASUAL GATHERINGS

## PLATED LUNCH

AVAILABLE ONLY FROM 11 AM UNTIL 3:30 PM

\*GUESTS WILL PRESELECT ONE ENTRÉE\*



### POWER SALAD

quinoa | chopped spinach | shaved red onion | hominy | scallions | black beans | sunflower seeds | orange chipotle vinaigrette

### JALAPEÑO CHICKEN CAESAR

romaine | jalapeño caesar dressing | corn bread croutons | grilled chicken | pico de gallo | parmesan

### CRISPY CHICKEN FINGERS

country fried chicken | ale battered fries | pineapple habañero BBQ sauce

### CHANDLER CLUB

turkey breast | bacon | avocado | swiss | lettuce | tomato | red onion | mayo | spent grain or classic beer bread | Comes with your choice of ale battered fries, bacon potato salad or small pub salad.

### CHOPPED BRISKET SANDWICH

house smoked brisket | Devil's Ale Citrus BBQ sauce | slaw | bread + butter pickles | split top bun | Comes with your choice of ale battered fries, bacon potato salad or small pub salad.

### CARNITAS TACOS

2 corn tortillas | pork carnitas | cotija cheese | pico de gallo | sliced avocado | lime | rice + beans

### CHANDLER STREET CHICKEN TACOS

2 flour tortillas | shredded chicken | chopped onion + cilantro | sour cream | lime | rice + beans

**\$32 PER PERSON**

(TAXES, FEES + GRATUITY NOT INCLUDED)

\*INCLUDES ICED TEA + WATER\*



# CASUAL GATHERINGS

## CRAFT BEER + LATE NIGHT SNACKS

### HAND CRAFTED PIZZAS 10 PIZZA MINIMUM

#### BROOKLYN PEPPERONI

marinara | three cheese blend | pepperoni \$12.75

#### MARGARITA PIZZA

garlic infused oil | three cheese blend | basil | tomatoes | fresh mozzarella \$14.75

#### NAKED PIZZA

marinara | three cheese blend \$11.75

#### GRATEFUL VEG PIZZA **\*VEGAN\***

mushrooms | broccoli | white onion | vegan mozzarella | house made marinara \$15.75

#### HAWAIIAN BBQ PORK PIZZA

pineapple habañero bbq sauce | three cheese blend | smoked pork | chopped pineapple | chipotle bacon bits | roasted poblano peppers | green onion \$14.75

#### THE SANTANIMAL

marinara | three cheese blend | italian sausage | pepperoni | bacon \$14.75

#### WINDY CITY PIZZA

thin crust cut into squares | marinara | three cheese blend | italian sausage | mushrooms \$12.75



### CRAFT BEER OPTIONS

#### SUNSPOT GOLD

GOLDEN ALE | 5.1% ABV | 15 IBU

#### HEFEWEIZEN

ARIZONA WHEAT | 5% ABV | 15 IBU

#### EPICENTER

AMBER | 5.5% ABV | 20 IBU

#### DEVIL'S ALE

AMERICAN PALE ALE | 5.5% ABV | 45 IBU

#### HOPSHOCK IPA

INDIA PALE ALE | 7.1% ABV | 85 IBU

#### MOONJUICE IPA

GALACTIC IPA | 7.3% ABV | 70 IBU

### KEG PRICING

#### 1/6 BARRELS

Devil's Ale - 69  
HefeWeizen - 69  
Epicenter - 69  
SunSpot - 69  
HopShock IPA - 69  
Seasonal - 79  
MoonJuice IPA - 84

#### 1/2 BARRELS

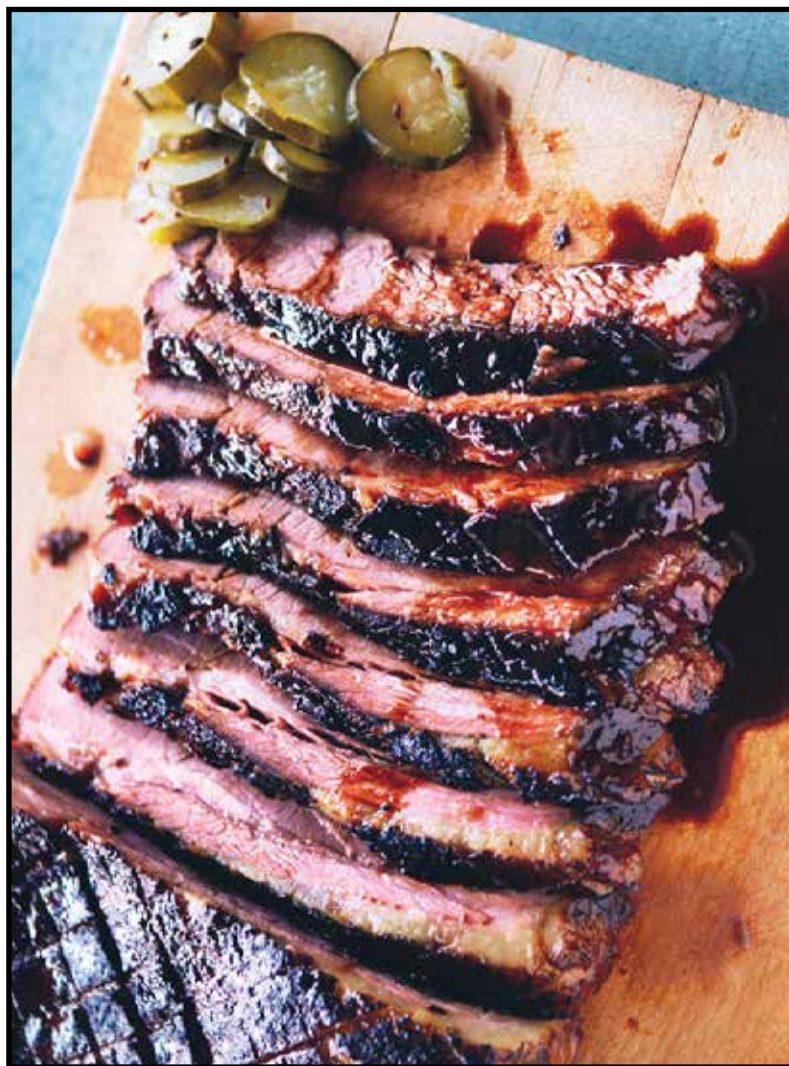
Devil's Ale - 145  
HefeWeizen - 145  
Epicenter - 145  
SunSpot - 145  
HopShock IPA - 145  
Seasonal - 155  
MoonJuice IPA - 175

**ASK ABOUT OUR CURRENT SEASONAL!**



# CASUAL GATHERINGS

## BY THE POUND



### ENTRÉE OPTIONS

#### HOUSE SMOKED BEEF BRISKET

1 POUND: \$14.99

#### HOUSE SMOKED PULLED PORK

1 POUND: \$12.99

#### PULLED BBQ CHICKEN

1 POUND: \$12.99

#### COCHINITA PORK CARNITAS

1 POUND: \$12.99

#### CHEDDAR JALAPENO BRATS

1 POUND: \$13.99

#### BABY BACK RIBS

1 SLAB: \$19.99 (3 SLAB MINIMUM)

#### BEER CAN CHICKEN

WHOLE: \$13.99 (3 CHICKEN MINIMUM)

### SIDE OPTIONS

#### COLESLAW

PINT: \$3.99 (2-3 SERVINGS)    QUART: \$7.99 (5-6 SERVINGS)

#### POTATO SALAD

PINT: \$3.99 (2-3 SERVINGS)    QUART: \$7.99 (5-6 SERVINGS)

#### MAC-N-CHEESE

PINT: \$3.99 (2-3 SERVINGS)    QUART: \$7.99 (5-6 SERVINGS)

#### JALAPENO CORNBREAD

1 SHEET: \$8.99 (5-6 SERVINGS)

#### PUB STYLE WINGS

1 POUND: \$9.75





**SanTan**  
BREWERY • DISTILLERY • EATERY

## **BOOKING INFORMATION**

### **OPERATIONS FEE**

- THERE IS A 20% SERVICE CHARGE APPLIED TO YOUR FOOD AND BEVERAGE PORTION OF YOUR EVENT. THIS CHARGE IS A STANDARD INDUSTRY CHARGE COVERING PRODUCTION, EQUIPMENT, AUXILIARY LABOR, INSURANCE AND OTHER OVERHEAD EXPENSES. IT SHALL BE RETAINED BY SANTAN BREWING AND IS NOT A PERSONAL TIP OR GRATUITY FOR WAIT STAFF PERSONNEL.
- ADDITIONALLY, THERE WILL BE A DELIVERY FEE BASED ON MILEAGE (\$100 MINIMUM).
- TAX + TIP ARE NOT INCLUDED INTO OUR PRICING.

### **MENU + FINAL GUEST COUNT**

- THE FINAL MENU + GUEST COUNT IS DUE NO LATER THAN 7 DAYS BEFORE THE EVENT.
- FOR PLATED DINNERS: MENU COUNTS + THE FIRST AND LAST NAMES FOR ALL OF YOUR GUESTS ARE DUE 10 DAYS BEFORE THE EVENT.

### **CANCELLATION POLICY**

CLIENT WILL BE CHARGED WITH:

- 20% OF THE TOTAL ON THIS CONTRACT WHEN CANCELING PRIOR TO 7 DAYS OF THE EVENT DATE.
- 50% OF THE TOTAL ON THIS CONTRACT WHEN CANCELING WITHIN THE 7 DAYS OF THE EVENT DATE.
- 100% OF THE TOTAL ON THIS CONTRACT IF YOU DO NOT GIVE A 48 HOUR CANCELLATION NOTICE.