



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



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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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## 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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