

# OUR EVENT SPACES





# TURN MOMENTS INTO MEMORIES.

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Welcome! Thank you for considering one of our event spaces at The '401 or The 77 for your special occasion. Whether you are planning a milestone celebration, cocktail reception, a business meeting, or a gathering for a school or group, consider one of our group dining options for your event. Our goal is to work with you to create the most memorable experience for you and your guests.

Our event planning guide is designed to help with your planning and answer the most frequently asked questions regarding our spaces and services. We look forward to assisting you in making your occasion a memorable one! Don't hesitate to give us a ring or send over an email. We are here for you every step of the way.

[info@the401bellaire.com](mailto:info@the401bellaire.com)

832.962.7649

The '401

6700 Ferris Suite 150

Bellaire, TX 77401

[The401bellaire.com](http://The401bellaire.com)

Connect via social @the401bellaire

The 77

6700 Ferris Suite 130

Bellaire, TX 77401

[The77bellaire.com](http://The77bellaire.com)

Connect via social @the77bellaire

# OUR EVENT SPACES



## THE 77

### OUR PRIVATE SPACE

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The '401 Table and Tap's kindred event venue, The 77, provides an intimate and upscale space for professional and social gatherings. The room offers a variety of amenities and can easily transform to meet the need of any event. This enchanting space is furnished with ghost chairs, farmhouse tables, warm lighting, and stylish accents.

The 77 accommodates up to 65 guests for seated meals and 115 for cocktail receptions. Amenities such as a presentation-ready projector screen, cocktail tables and coverings, surround sound audio, secure Wi-Fi and elegant presentation pieces can also be provided.



## THE '401 SIDE PATIO

### OUR SEMI-PRIVATE SPACE

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The '401 side patio is the perfect option for mid-size groups that desire a chic gathering place. Featuring a corner lounge area, an outdoor bar, and multiple flatscreen TV's, this space works equally well for milestone celebrations or after-work happy hours. Up to 30 guests can enjoy semi-private dining on our side patio.

The side patio features drop-down shades, a space divider, ceiling fans, and air conditioning allowing for year-round flexibility in the Houston weather. Tables may be configured to meet the needs of your event, allowing for maximum flexibility for a myriad of events from casual to upscale.







## YOU HAVE QUESTIONS

# THE '401 SIDE PATIO FAQ'S

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### **Q: What is the side patio capacity?**

A: The '401 side patio is the perfect option for mid-size groups up to 30 guests who desire a semi-private dining option. This space works equally well for milestone celebrations or after-work happy hours.

### **Q: What is included with the rental?**

A: This semi-private rental covers up to a 3-hour period. The side patio features a corner lounge area, an outdoor bar, and multiple flatscreen TVs.

### **Q: How is this space separated from the main front patio?**

A: The side patio features drop-down shades and a space divider, creating a semi-private space with flexibility.

### **Q: Is the space covered and air-conditioned?**

A: Yes-the space is fully covered and air conditioned, allowing for year-round flexibility in the Houston weather. If preferred, guests may opt to not lower the shades in times when the weather is optimal.

### **Q: Is there a rental fee to book the space?**

A: While there is no rental fee, there are food and beverage minimums that vary by day and day-part. Our side patio food and beverage minimums are as follows:

Monday- Friday daytime \$500

Monday-Thursday evening \$700

Saturday-Sunday daytime \$850

Friday-Sunday evening \$1000

### **Q: How will the event be staffed?**

A: Our experienced restaurant staff will extend courteous, professional service to you and your guests. Service fees are covered by a 20% gratuity added to the total bill. Some special events requiring additional staff, separate checks, or rentals may necessitate an additional service fee.

### **Q: May I offer a set menu?**

A: Yes- you may opt to offer a set (or limited) menus to your guests. Menu design and printing may incur an additional charge.

### **Q: Is it possible to rent the entire patio?**

A: Yes- in certain instances, we allow guests to rent the entire patio space for groups of up to 125. Please contact us to discuss pricing for this option.







## YOU HAVE QUESTIONS

### 77 FAQ'S

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#### **Q: What is the room capacity?**

A: The 77 comfortably accommodates up to 65 guests for seated dinners and up to 115 for cocktail- style events. The 77 is available seven days a week from 7 a.m. to midnight.

#### **Q: What is included with the rental?**

A: We provide farmhouse tables, acrylic chairs, and chafing dishes with your rental as well as dishware, glassware, silverware, and napkins. Our versatile indoor/outdoor lounge furniture is also provided. The space features two well-appointed restrooms as well as ample parking both in the large lot in front of the space as well as in the overflow lot across the street.

Room rentals cover a 3-hour period, which may be extended based on availability. Rentals that exceed this 3-hour period will be charged additional fees. Depending on other event logistics and scheduling, it might be possible to make adjustments to the total time period for the event and how the time is allocated. Required staffing will be determined by the service style desired as well as the estimated number of guests.

#### **Q: What dining service styles are offered?**

A: We have a wide variety of culinary offerings from which to choose from ranging from hand-passed appetizers, food stations, individually-plated meals, family-style service, or buffet-style banquets for your special event.

#### **Q: Do you charge a room rental fee?**

A: We charge a flat room rental fee as follows:

Monday-Friday Daytime \$100

Monday-Thursday Evenings \$100

Saturday-Sunday Daytime \$250

Friday-Sunday Evenings \$250

#### **Q: What is the food and beverage minimum that must be met?**

A: Food and beverage minimums vary by days and dayparts and do not include tax or gratuity. Daytime events are those that end by 3 PM, and evening events are those that begin after 4 PM. The food and beverage minimum does not include the room rental fee, gratuity, or taxes. Our food and beverage minimums are as follows:

Monday-Friday Daytime: \$500

Monday-Thursday Evenings \$1000

Saturday-Sunday Daytime \$1500

Friday-Sunday Evenings \$2500

During Peak Season (November 15th-January 1st and May 1st-31st), the food and beverage minimum will increase by 25%. If you are representing a 501-c3 organization, please contact our event manager for budget-friendly and tax-free options.



## YOU HAVE QUESTIONS

### 77 FAQ'S

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**Q: Are there any additional fees?**

A: Additional fees may be applied to:

- Extended hours
- Setup and breakdown of tables, chairs, or other room configurations beyond what is the normal set-up of the room
- Flip of room configuration during the event
- Coordination with 3rd party vendors
- Extended consultation hours with our Event Manager
- Separate checks
- Cake cutting and service

**Q: How will the event be staffed?**

A: Our experienced staff will extend courteous, professional service to you and your guests. We require one server for every 25 guests at the rate of \$25 an hour. Staffing is also required for event set-up and tear down one hour before and one hour after the event. If alcohol is served, one bartender is required for every 25 guests. Any additional gratuity is at the discretion of the guest.

**Q: Is an event deposit required? What is your cancellation policy?**

A: A credit card authorization form will be required to reserve the desired space for the event date. Guests will not be charged until the completion of the event unless there is a cancellation beyond the cancellation windows noted below. 50% of the food and beverage minimum will be charged for any cancellations within two weeks of the event or one month of the event during peak season.

**Q: When must the food and drink selections be finalized?**

A: It is our policy that food and drink selections and guest counts must be finalized a minimum of 7 days before the scheduled event. Reductions in guest count after this period will not be discounted.

**Q: What type of payment is accepted?**

A: The balance of your payment is expected in full at the end of your event. We accept all major credit cards. No personal checks, please. All private parties will be subject to an 8.25% Texas sales tax. If you are tax exempt, you must provide a valid certificate to us when your contract is signed.

**Q: Is outside food or drink allowed?**

A: Outside desserts such as cakes or food-based party favors are allowed as well as any outside food for occasions such as religious celebrations. All alcoholic beverages must be supplied by The '401.



## YOU HAVE QUESTIONS

### 77 F A Q ' S

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#### **Q: Does the space have audiovisual equipment?**

**A:** The space is equipped with speakers that may stream music from a computer, smartphone, or tablet. The space also has a 130-inch screen that may be used for slideshows or presentations and can stream music from a computer, smartphone, or tablet. The event host must schedule an appointment to check equipment compatibility at least one week in advance of the event.

#### **Q: Am I allowed to bring in 3rd party vendors such as DJ's, photographers, florists, etc?**

**A:** Yes-3rd party vendors such as DJ's, photographers, photo booth vendor, florists, balloon decor artists and the like often are featured at events in the space. Any music/noise generated by and during the event must be in compliance with the City of Bellaire sound ordinance.

#### **Q: May I decorate the space?**

**A:** The 77 welcomes and encourages you to decorate the space per your vision but does not allow the use of tape, adhesive strips, tacks, nails, glue, or staples in hanging of décor or taping of the décor to the walls. No glitter, confetti, or sparklers are allowed. Fees will be applied for any damages incurred during set-up, the duration and clean up.

#### **Q: What type of beverage arrangements are offered?**

**A:** The '77 offers a full-range of alcoholic beverages from craft beers to wine to specialty cocktails. Guests are not required to purchase a beverage package and may opt to utilize a cash bar, host bar, pay on a consumption basis, or offer drink tickets. It is our policy that for events where a bar package is selected that all adult guests will be counted toward the total alcohol charge. For events where a cash bar is utilized, an automatic gratuity of 20% will be added to each bar tab.

#### **Types of Beverage Service**

**Open Bar-** A full bar serving guests drinks of their choice. The bar tab is added to the banquet bill.

**Host Bar-** Guests order from a select drink list determined by the host. The bar tab is added to the banquet bill.

**Drink Tickets-** Guests receive a select number of tickets determined by the host. Tickets are redeemed at the bar. The bar tab is added to the banquet bill.

**Cash Bar-** Guests pay for drinks as they order.



# DINING PACKAGES

## - BUFFET PACKAGES -

All lunch and dinner buffet packages include a choice of iced tea or sodas and brunch buffet packages include freshly squeezed OJ and freshly brewed coffee. Assorted mini desserts may be added to any package for \$4 per person. Mini desserts include carrot cake and brownie squares as well as assorted mini cheesecake bites.

### Our Buffet Offerings:

‘401 Favorites (2 Levels)

South of the Border

Bright Beginnings Brunch

The Young Set

Budget-Friendly

## - PRIX-FIXE MEALS AND COCKTAIL PARTY BITES -

Our prix-fixe meals and hors d’oeuvre offerings are perfect for both seated affairs and cocktail style-parties.

### Our Prix-Fixe Meal Offerings:

‘401 Favorites (2 Levels)

Sunrise Brunch

### Our Light Bites and Hors D’ Oeuvres:

Mix and Mingle Packages (3 levels)

A La Carte Offerings

## - BAR PACKAGES, STATIONS AND MORE -

Bar Packages (3 levels)

Beverage Stations

*Vegan And Vegetarian Options Available By Request.*

*For More Personalized Menu Selections, Contact Us To Discuss*



# ' 4 0 1 F A V O R I T E S M E N U

20 PERSON MINIMUM. SERVED BUFFET-STYLE

*Level One Entree Selections: \$30/person*

*Level Two Entree Selections: \$25/person*

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## BEVERAGE

Choose 1: Iced Tea or Soda

## SALAD AND BREAD

*Choose 1:* House Salad, Greek Salad, or Black Bean Orzo Pasta Salad

*Choose 1:* Garlic Bread or Pita Bread

## SIDE DISHES

*Choose 2:* Herb Basmati Rice, Basmati Lentil Rice, Spanish Rice,  
Mashed Potatoes, Black Beans, French Green Beans,  
Sautéed Vegetables, or Brussels Sprouts

## LEVEL ONE ENTREE OFFERINGS

*Choose 2:*

Mixed Beef & Chicken Kabobs

Mixed Beef & Chicken Fajitas

Mediterranean Salmon

Blackened Salmon

Sun-Dried Tomato Lemon Pasta With Grilled Shrimp

## LEVEL TWO ENTREE OFFERINGS

*Choose 2:*

Poblano Grilled Chicken

Gyros

Sun-Dried Tomato Lemon Pasta With Grilled Chicken

Creamy Spinach and Portobello Pasta With Grilled Chicken

Seafood Étouffée

Italian Meatloaf

The Chicken '401

Southern Chicken Fried Chicken

Burger Bar

*Vegan And Vegetarian Options Available By Request*



# SAMPLE BUFFET MENUS

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## SOUTH OF THE BORDER BUFFET MENU

*\$25/person*

### STARTER

Choose 1:

Homemade Guacamole with Fresh Tortilla Chips. Spinach Artichoke Dip with Fresh Tortilla Chips, Mini Southwestern Quesadillas- Choice of Grilled Chicken, Beef Tenderloin, Vegetarian, or a Combination

### SIDE DISHES

*Choose 2:* Black Beans, Spanish Rice, Herb Basmati Rice, Black Bean Orzo Pasta Salad, Tostada Salad

### BEVERAGE

*Choose 1:* Iced Tea or Soda

### ENTREE

Beef, Grilled Chicken, or Mixed Chicken and Beef Fajitas

Served with house-made salsa, pico de gallo, guacamole, grated cheese, sour cream, and your choice of flour or corn tortillas

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## BRIGHT BEGINNINGS BRUNCH BUFFET MENU

*\$20/person*

### BEVERAGE

Freshly-Squeezed OJ and Freshly-Brewed Coffee

### SIDE DISHES

Fresh Fruit and Breakfast Potatoes

### ENTREE

Brunch Buffet

A buffet of scrambled eggs, jalapeño sausage, chicken apple sausage, applewood-smoked bacon, salsa, cheddar, tortillas, mini pancakes and warm syrup

# S A M P L E   B U F F E T   M E N U S

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## Y O U N G   S E T   B U F F E T   M E N U

*\$8/person*

### BEVERAGE

*Choose 1:* Milk, Freshly-Squeezed OJ, or Soft Drinks

### SIDE DISHES

*Choose 2:* Fresh Cut Fries, Steamed Broccoli, Fresh Fruit, Bacon

### ENTREE

*Choose 2:*

Chicken Alfredo, Chicken Tenders, Angel Hair With Meatballs, Mac n' Cheese, Pizza Triangles  
Cheeseburger Bar, Mini Pancakes, Breakfast Quesadilla

*\*Portions are children's sized*

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## B U D G E T - F R I E N D L Y   B U F F E T   M E N U

*\$20/person*

### SALAD AND BREAD

*Choose 1:* House Salad, Greek Salad, or Black Bean Orzo Pasta Salad

*Choose 1:* Garlic Bread or Pita Bread

### ENTREE

*Choose 1:*

Creamy Spinach & Portobello Pasta (Vegetarian or served with Jalapeño Sausage)  
Sundried-Tomato Lemon Pasta (Vegetarian or served with Grilled Chicken)



## LEVEL ONE PRIX-FIXE MENU

20 PERSON MINIMUM

*\$35/person*

### BEVERAGE

*Choose 1:* Iced Tea or Soda

### SOUP OR SALAD

*Choose 1:* House Salad, Iceberg Wedge Salad, Southwestern Caesar Salad, Chicken Tortilla Soup, Creamy Baked Potato Soup, or Cuban Black Bean Soup

### ENTREE OFFERINGS

*Choose 1:*

Beef and Chicken Kabob

Skewers of beef tenderloin, grilled chicken or a combination. Served with herb basmati rice, sautéed vegetables, Persian cucumber salad and pita

Poblano Grilled Chicken

Grilled chicken in a poblano mushroom cream sauce. Served with French green beans, whipped potatoes and pita

Sun-dried Tomato Lemon Pasta With Grilled Shrimp

Angel hair pasta tossed in lemon zest and olive oil with capers, sun-dried tomatoes, Parmesan and basil. Served with grilled shrimp and garlic toast

Mediterranean Salmon

Grilled salmon topped with feta, guacamole and chopped tomato. Served with French green beans, butternut squash and pita

Parmesan Crusted Rainbow Trout

Crispy, pan-seared rainbow trout served with sweet chili-glazed Brussels sprouts and sun-dried tomato-lemon pasta

Power Bowl

Two organic quinoa and kale patties over herb basmati rice. Topped with honey habanero aioli, black beans, pico de gallo, guacamole and sautéed vegetables

### DESSERT

Mini Carrot Cake, Brownie and Cheesecake Bites

## LEVEL TWO PRIX-FIXE MENU

20 PERSON MINIMUM

*\$30/person*

### BEVERAGE

*Choose 1: Iced Tea or Soda*

### SOUP OR SALAD

*Choose 1: House Salad, Southwestern Caesar Salad, Chicken Tortilla Soup, Creamy Baked Potato Soup, or Cuban Black Bean Soup*

### ENTREE OFFERINGS

*Choose 1:*

Creamy Spinach and Portabella Pasta With Jalapeño Sausage  
Penne pasta tossed in a roasted-tomato cream sauce with spinach,  
portobello mushrooms and jalapeño sausage

Italian Meatloaf  
Homemade meatloaf served with French green beans, whipped potatoes  
with poblano mushroom cream sauce

The Chicken '401  
Grilled chicken in a sun-dried tomato cream sauce with a hint of curry.  
Served with basmati lentil rice and sautéed vegetables

Bistro Chipotle Cheese Burger  
Applewood-smoked bacon, avocado, chipotle chili sauce and American cheese

Greek Salad With Grilled Chicken  
Persian cucumbers, cherry tomatoes, radishes, Kalamata olives, red onions and feta  
on a bed of mixed greens with herb-roasted garlic vinaigrette and pita croutons

Baja Chicken Wrap  
Grilled chicken, avocado, black beans, feta, lettuce, tomato and chipotle chili sauce in a  
wheat tortilla. Served with an iceberg wedge salad with feta jalapeño dressing

Vegan Mediterranean Fusion Bowl  
Basmati lentil rice with Brussels sprouts, butternut squash, black beans,  
pico de gallo, avocado relish and cumin cilantro vegan aioli



# SUNRISE BRUNCH PRIX - FIXE MENU

20 PERSON MINIMUM

*\$25/person*

## BEVERAGE

*Choose 1:* Iced Tea, Soda, OJ, or Coffee

## SHARED APPETIZER

*Choose 2:* Homemade Hummus, Cast-Iron Spinach Artichoke Dip.  
Baked Goat Cheese with Bacon Jam, Fruit and Cheese Plate

## ENTREE OFFERINGS

*Choose 1:*

Eggs Benedict

Two poached eggs and Canadian ham on freshly baked ciabatta bread topped with hollandaise sauce. Served with breakfast potatoes and fresh fruit

Croissant French Toast

Hand-dipped and topped with strawberries, banana and maple syrup

Greek Omelet

Three eggs with spinach, feta and tomatoes. Served with breakfast potatoes and fresh fruit

Traditional Breakfast

Three scrambled eggs with jalapeño sausage or Applewood-smoked bacon.  
Served with breakfast potatoes, fresh fruit and toasted wheat bread

Cardinal Cobb Salad

Crispy chicken, egg, bacon, red onion, tomato and avocado  
drizzled with feta jalapeño dressing

Bistro Chipotle Cheese Burger

Applewood-smoked bacon, avocado, chipotle chili sauce and American cheese

Greek Salad With Grilled Chicken

Persian cucumbers, cherry tomatoes, radishes, Kalamata olives, red onions and feta  
on a bed of mixed greens with herb-roasted garlic vinaigrette and pita croutons

Baja Chicken Wrap

Grilled chicken, avocado, black beans, feta, lettuce, tomato and chipotle chili sauce in a  
wheat tortilla. Served with an iceberg wedge salad with feta jalapeño dressing



# MIX & MINGLE PARTY PACKAGES



Add Mini Carrot Cake, Brownie and Cheesecake Bites (2 pcs) for \$4 a person

## LEVEL ONE OFFERINGS

20 PERSON MINIMUM

\$ 25 / *person*

*Choose 4:*

Mini Grilled Chicken or Beef Tenderloin Kabobs (2 pcs)

Hickory Bacon-Wrapped Shrimp (2 pcs)

Mini Crab Cake Balls (3 pcs)

Cocktail Meatballs (3 pcs)

Petite Beef Wellington (2 pcs)

Mini Beef or Shrimp Quesadillas (2 pcs)

Fruit and Cheese Skewers (2 pcs)

Tomato Caprese Skewers (2 pcs)

Tuscan or Jalapeño Hummus and Pita Cups (2 pcs)

Sriracha Chicken Wings (2 pcs)

Black Bean Tostada and Shrimp Cups (1 pc)

Cheese and Charcuterie Cups (1 pc)

Fire-Roasted Brussels Sprouts Cup (1 pc)

Crispy Cajun Chickpea Cup (1 pc)

Mini Carrot Cake, Brownie and Cheesecake Bites (2 pcs)



# MIX & MINGLE PARTY PACKAGES

## LEVEL TWO OFFERINGS

20 PERSON MINIMUM

*\$ 20 / person*

*Choose 4:*

Mini Grilled Chicken or Beef Tenderloin Kabobs (2 pcs)

Mini Crab Cake Balls (3 pcs)

Cocktail Meatballs (3 pcs)

Petite Beef Wellington (2 pcs)

Mini Chicken or Veggie Quesadillas (2 pcs)

Fruit and Cheese Skewers (2 pcs)

Tomato Caprese Skewers (2 pcs)

Tuscan or Jalapeño Hummus and Pita Cups (2 pcs)

Crispy Cajun Chickpea Cup (1 pc)

Assorted Wood Stone Pizza Triangles (2 pcs)

Fire-Roasted Brussels Sprouts

Spinach and Artichoke Dip Bowl

## LEVEL THREE OFFERINGS

20 PERSON MINIMUM

*\$ 15 / person*

*Choose 4:*

Grilled Cocktail Meatballs (3 pcs)

Mini Grilled Chicken Kabobs (2 pcs)

Assorted Wood Stone Pizza Triangles (2 pcs)

Tuscan or Jalapeño Hummus and Pita Tray

Fruit and Cheese Tray

Fresh Vegetable Tray

Spinach and Artichoke Dip Bowl

Black Bean Orzo Pasta Salad Bowl

Crispy Cajun Chickpeas

# MIX & MINGLE PARTY OFFERINGS



## À LA CARTE OFFERINGS

20 PERSON MINIMUM

*Priced Per Person*

*Choose 4:*

Fruit and Cheese Skewers (2 pcs) \$4.5

Tomato Caprese Skewers (2 pcs) \$4.5

Mini Grilled Chicken Kabob Skewers (2 pcs) \$6

Mini Beef Tenderloin Kabob Skewers (2 pcs) \$6.5

Hickory Bacon-Wrapped Shrimp (2 pcs) \$6

Mini Beef, Chicken or Vegetable Quesadillas (2 pcs) \$7

Mini Shrimp Quesadillas (2 pcs) \$8

Cocktail Meatballs (3 pcs) \$4.5

Mini Crab Cake Balls (3 pcs) \$4.5

Petite Beef Wellington (2 pcs) \$6

Tuscan or Jalapeño Hummus and Pita Cups (1 pc) \$6.5

Sriracha Chicken Wings (2 pcs) \$6

Black Bean Tostada and Shrimp Mini Martinis (1 pc) \$7.5

Cheese and Charcuterie Cups (1 pc) \$8

Fire-Roasted Brussels Sprouts Cup (1 pc) \$4.5

Crispy Cajun Chickpea Cup (1 pc) \$4

Grazing Station \$13 (minimum of 20 people required)



## STATIONS AND MORE



### B L O O D Y M A R Y B A R

\$ 5 0 0

3 bottles of Absolut or Skyy Vodka, assorted Bloody Revolution mixers, pepper sauce, Worcestershire sauce, and garnishes including celery sticks, tomato, pickled vegetables, and bacon

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### M I M O S A B A R

\$ 4 0 0

10 bottles of House bubbles, 8 carafes of fresh squeezed juices, and fresh berries

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### C H A M P A G N E W A L L

*Price varies*

A acrylic display wall with glasses of champagne of your choosing  
Price varies based on champagne selection

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### G R A Z I N G S T A T I O N

\$ 1 3 / *p e r s o n*

A bountiful display of fresh fruits, cheeses, crackers, nuts, and more

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Take your celebration to the next level by adding one of our displays or stations to your event package.





Grazing Station



Dessert Display



Champagne Display



Mimosa Bar



# BEVERAGE PACKAGES



All beverage packages include 3 hour beverage service for a minimum of 20 guests. Beverage service may be extended beyond the three hours for an additional charge.

## LEVEL ONE OFFERINGS

*\$ 25 / person*

House Wine Varietals, Domestic and Imported Beers, Soft Drinks, Bottled Water

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## LEVEL TWO OFFERINGS

*\$ 36 / person*

House Wine Varietals, Domestic and Imported Beers, Well Liquor and Mixers,  
Soft Drinks, Bottled Water

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## LEVEL THREE OFFERINGS

*\$ 47 / person*

Premium Wine Varietals, Domestic and Imported Beers, Premium Liquor and Mixers,  
Soft Drinks, and Bottled Water

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# B E V E R A G E   L I S T I N G

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## **Examples Of Our House Wine Varietals Include:**

Proverb Cabernet Sauvignon, Proverb Cabernet Sauvignon, Proverb Chardonnay, Proverb Pinot Grigio

## **Examples Of Our Upgraded Event Wine Varietals Include:**

La Marca Prosecco Rosé, Mionetto Prosecco, No Curfew Chardonnay, Josh Chardonnay, Nobilo Sauvignon Blanc, Barone Fini Pinot Grigio, Meiomi Pinot Noir, Charles Smith The Velvet Devil Merlot, Josh Cabernet, 19 Crimes Cabernet, Bogle Phantom Red

*\*For our complete wine list, please inquire via our Event Room Manager*

## **Examples of Our Beer Offerings Include:**

Michelob Ultra, Miller Light, Shiner Bock, Dos Equis, Corona Extra, Dos Equis, Heineken, Michelob Ultra, Miller Light, Negra Modelo, Shiner Bock

## **Examples Of Our Well Liquors Include:**

Vodka: Skyy, Taaka

Tequila: Jimador

Bourbon: Sunny Brook

Gin: Taaka

Rum: Ron Rio

## **Examples Of Our Call Liquors Include:**

Vodka: Tito's, Absolut

Tequila: Espolon, 1800

Bourbon: Jack Daniel's, Crown Royal, Bulleit, Maker's Mark

Scotch: Dewar's, Jameson Scotch

Gin: Beefeater, Tanqueray

Rum: Plantation Rum, Bacardi Rum

## **Examples Of Our Premium Liquors Include:**

Vodka: Grey Goose, Belvedere, Ciroc, Ketel One

Tequila: Don Julio, Patron, Casamigos, Herradura

Bourbon: Amador, 4 Roses Single Barrel, Woodford Reserve, Knob Creek Single Barrel,

Scotch: Johnny Walker Black, Glenlivet 12 Years,

Gin: Hendrick's, Bombay Sapphire, Aviation

Rum: Plantation, Bacardi, Myer's Dark

*\*Based on global supply chain shortages, there might be instances where it is necessary to substitute a brand of the same quality for one of those listed above if not in inventory*





## RESERVATION CONFIRMATION FORM

### CONTACT INFORMATION

Name: \_\_\_\_\_

Contact #: \_\_\_\_\_

Email address: \_\_\_\_\_

### EVENT INFORMATION

Date of Event: \_\_\_\_\_

Expected number of guests: \_\_\_\_\_

Event start and finish time: \_\_\_\_\_

Booked area: \_\_\_\_\_

Food and Beverage Minimum: \_\_\_\_\_

Final Date for Changes: \_\_\_\_\_

Event Package Notes and Agreements: \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

### PAYMENT INFORMATION

Credit Card #: \_\_\_\_\_

CC Exp. Date and Security Code: \_\_\_\_\_

Tax Exempt ID (if applicable): \_\_\_\_\_

**I have read and agree to the terms stated in the event policies listed in this booklet.**

Signature: \_\_\_\_\_

Date: \_\_\_\_\_



