

THE
Peached
TORTILLA
ESTD 10

CATERING MENU



Peached Catering

Get Peached for your next event! We love catering all kinds of events; from weddings and rehearsal dinners, to galas, birthdays, corporate parties, Bar/Bat Mitzvahs and more! We work closely with our clients to ensure we create a unique experience with delicious food that you and your guests will never forget.

Whether it's a formal affair with passed hors d'oeuvres and plated dinner, or a party with taco stations and ice cream bars, we want to be a part of your celebration. We understand that having so many delicious menu options can be overwhelming, so we have outlined the process of building your menu below. If you have questions or need any guidance, please feel free to contact a member of our catering team at catering@thepeachedtortilla.com, and they'll be happy to help you out!

1

PICK YOUR SERVICE STYLE

Buffet, Stations, Plated, Family Style, Drop-Offs* and more!

*Please see our exclusive Drop-Off Menu

2

BUILD YOUR MENU

- Pick appetizers for cocktail hour
- Choose your main entrée package – do you want our Modern Comfort or Street to Table Fare?

3

ADD-ONS

Make your event unique by adding any of the following:

- Late Night Snacks
- Desserts
- Kids Menu

4

BAR SERVICES

Choose from the following convenient options:

- Hosted Open Bar
- PrePaid Open Bar
- BYOB Bar



BUFFETS

Buffets are great for large groups. Since your guests will be going through a line and serving themselves, this option requires the least amount of staffing (save on labor costs!).



STATIONS

Stations are a fun, social, interactive service option for your guests! Choose multiple stations for your main dinner or add a station to your cocktail hour.

- Requires additional staffing for execution



FAMILY STYLE

Family Style service promotes conversation and a “family” feel at your guest tables. Our servers bring platters of food to each guest table; guests will pass the platters around and serve themselves.

- Not recommended for Street to Table Fare
- Requires additional staffing for execution



PLATED

Plated service is a more formal style of service. Servers will bring beautifully crafted plated meals to each of your guests individually.

- Not recommended for Street to Table Fare
- Requires additional staffing for execution

Select Appetizers:
APPETIZERS

Tray Passed

Kimchi Arancini “Lollipops” 🍷

panko encrusted deep fried risotto balls, pureed kimchi, mozzarella, parmesan cheese, wasabi aioli, sriracha aioli, aonori

Hawaiian Pork Belly Bites

caramelized pineapple, cilantro, chinese bbq sauce (some volume restrictions may apply)

Brisket & Jam Spoon 🌿

southern dry rubbed brisket, tomato jam, parsley

Korean Meatballs

beef meatballs, korean bbq glaze, napa cabbage

Tempura Fried Artichokes 🥕 🌿

curry aioli, parsley

Shrimp & Grits 🌿

grilled shrimp, tabasco grits, fish sauce caramel, cilantro

Southwestern Mac & Cheese 🥕

green chiles, pimento cheese, toasted panko, chives

Mini Brisket Grilled Cheese

southern dry rubbed brisket, onion jam, american cheese, texas toast

Watermelon Radish Bite 🌿

asian pear guacamole, peach pickled onions, cashew cream

Sweet Potato & Avocado Chips 🌿

sweet potato chip, avocado, cashew cream, kochukaru

Polenta Cake 🥕 🌿

toasted polenta, whipped goat cheese, sweet corn relish

Shishito Peppers 🌿

blistered shishito, sesame seeds, bonito flakes, lemon aioli



Stationary & Tray Passed

Asian Pear Bites 🥕 🌿

blue cheese, honey, pecans

Kalua Pork Perilla Leaf 🌿

kalua pork, sweet thai chili, fried shallots, toasted peanuts

Goat Cheese Watermelon Bites 🌿

goat cheese mousse, fish sauce caramel, mint

Thai Watermelon Bites 🌿

lemon basil syrup, togarashi

Ahi Tuna Poke Shooter 🌿

marinated ahi tuna, cucumbers, avocado, furikake, sriracha aioli, peanuts, green onions

*vegan option available upon request

Curried Chicken Tostadas

asian slaw, curry aioli, parsley

Crostini Bites 🥕 *choice of:*

+ asian pear, blue cheese, honey, pecans
+ grilled peach, mascarpone, honey, mint

Skewers *choice of:*

+ korean hanger steak, fresno chimichurri
+ sweet thai chili chicken, lime 🌿
+ thai peanut shrimp, mixed herbs, fish sauce caramel, toasted peanuts 🍷

Lettuce Wraps *choice of:*

+ spiced cauliflower, peanuts, toasted coconut, watermelon radish, sriracha tofu, lime 🌿
+ korean pork, asian slaw, japanese pickles, bulgogi sauce, cilantro
+ thai peanut shrimp, mixed herbs, fish sauce caramel, toasted peanuts 🍷
+ korean hanger steak, asian slaw, fresno chimichurri



shellfish



vegan



gluten free



vegetarian

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APPETIZER STATIONS

• Turn a Station into an “Action” Station by including one of our chefs to assemble the food for your guests

*Request corn tortillas to make the tacos gluten free

Guacamole Bar 🌿

red onions, jalapeños, tomatoes, cilantro, limes, togarashi, tortilla chips

Signature Taco Station

choice of 2 street to table tacos

Ahi Tuna Poke Bar 🌿

marinated ahi tuna accompanied by avocado, cucumbers, green onions, fried shallots, furikake, sriracha aioli, wasabi aioli, coconut cardamom rice

Kimchi Queso Bar 🌿

kimchi queso, tortilla chips, tomatoes, green onions, cilantro, jalapeños

Mac & Cheese Bar

southwestern mac & cheese accompanied by bacon jam, fried shallots, toasted panko, chives, sriracha aioli

+ add brisket or pork belly (optional)

Chips & Dip

options for choice of 2 or choice of 3

+ tortilla chips with tomatillo salsa and salsa roja 🌿

+ tortilla chips with guacamole 🌿

+ tortilla chips with kimchi queso 🌿

+ pita chips with edamame hummus 🌿

[add assorted raw veggies upon request]

Antonelli's Charcuterie Board

+ chef's choice of 3 charcuterie

+ chef's choice of 5 charcuterie

+ assorted seasonal toppings, pickled vegetables and compotes

Antonelli's Cheese Board 🌿

+ chef's choice of 3 cheeses

+ chef's choice of 5 cheeses

+ assorted crostinis, crackers and seasonal jams

Grazing Board

combine a cheese and charcuterie board for a house curated grazing board style with seasonal toppings, crackers, crostinis and chef's choice accoutrements

charcuterie, cheese and grazing board add ons:

+ seasonal pickled vegetables

+ house cured beet salmon

+ artisan bread and crackers

Crudite 🌿

+ assorted seasonal vegetables 🌿

+ served with togarashi ranch 🌿 & edamame hummus 🌿

Fruit Tray 🌿

+ assorted seasonal fruits 🌿

+ served with a lemon mascarpone dip 🌿



Choose Main Entree Package:

MODERN COMFORT

Modern Comfort Package

1 main entree, 2 sides, choice of salad, dinner rolls

*Additional entrée options & side choice added
on for an additional charge
Individual guest selection not available*

STREET TO TABLE

Simple Street

2 tacos, 1 slider
(lunch service only)

Classic Street

2 tacos, 1 slider, 2 sides

*Include additional side choice in your
Classic Street package for an additional
charge*

Confit Salmon 🌿

olive oil confit, dill yogurt sauce

Ginger Salmon

soy ginger glaze, asian slaw

Miso Cod 🌿

charred whitefish, miso glaze

Pork Tenderloin 🌿

peppercorn spiced rub, stir fry vegetables, sesame seeds

Short Ribs

korean braised (bone out, beef short rib),
parsnip puree

Miso Honey Chicken 🌿

skin-on chicken breast, peanuts, mixed herbs, lime

Korean Hanger Steak

sous vide hanger, fresno chimichurri

Black Garlic Duck 🌿

sous vide duck, black garlic sauce,
candy orange peel, lotus chip

Edamame Acorn Squash 🌿🌿

edamame, cauliflower, grilled corn, coconut tofu
sauce

Yakitori Eggplant 🌿🌿

sweet tamari glaze, fried shallots, green onions

or

Chinese BBQ Chicken Taco

chili garlic marinated chicken, asian slaw, chinese bbq
sauce, cilantro

Korean Steak Taco

diced steak, tomatillo salsa, cotija cheese, arugula,
avocado, peach pickled onions, fried shallots

Crunchy Fish Taco 🌿*

southern encrusted whitefish, creamy apple slaw,
sriracha aioli, purple cabbage

BBQ Brisket Taco 🌿*

southern dry rubbed brisket, creamy apple slaw,
peach bbq sauce [make it a slider]

Banh Mi Taco

vietnamese braised pork belly, pickled daikon carrot,
sriracha aioli, cilantro [make it a slider]

Bulgogi Pork Taco

korean pork, bulgogi sauce, asian slaw, japanese
pickles, cilantro [make it a slider]

Cauliflower Taco 🌿🌿*

spiced cauliflower, arugula, peanuts, toasted coconut,
watermelon radish, sriracha tofu, lime

Crispy Potato + Soyrizo Taco 🌿🌿*

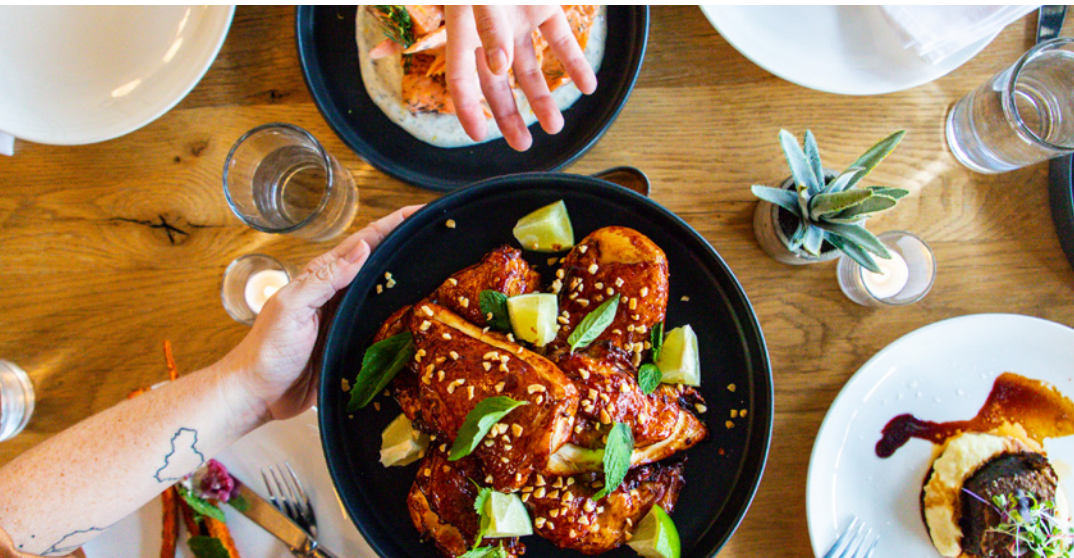
smashed fingerling potatoes, soyrizo, avocado,
sriracha tofu, cilantro

*All tacos served with flour tortillas.

*Request corn tortillas to make "🌿" items gluten-free

Fried Chicken Slider

orange brined chicken thigh, napa slaw, japanese
pickles, sriracha aioli [only available as a slider]



shellfish

vegan

gluten free

vegetarian

Peached

Instead of a Main Entree Package, combine three or more **Dinner Stations** to offer a variety of options for your guests.

New! DINNER STATIONS

Additional service staff may be required for some stations.

Ssam Bar

your choice of ginger salmon or sliced korean hanger steak, accompanied by bibb lettuce, asian slaw, fresno chimichurri, japanese pickles, cilantro, coconut cardamom rice
[requires a station attendant / vegetarian option available]

Taco Bar

your choice of two tacos accompanied by coconut cardamom rice, tortilla chips, salsa roja, tomatillo salsa

Slider Bar

your choice of two sliders accompanied by kimchi miso corn 🍷, tortilla chips, salsa roja, tomatillo salsa

Steamed Bun Station

pork belly and fried chicken steamed buns accompanied by cucumbers, cilantro, chinese bbq sauce, japanese pickles, green onions
[requires a station attendant]

Live Action Dan Dan Noodle Station

dan dan noodles with your choice of five spice pork or chili garlic chicken accompanied by bean sprouts, cucumbers, green onions, peanuts, togarashi
[requires a station attendant / limited vegetarian option included]

Vegetables & Grains Station 🥕

a trio of salads served with artisan bread and citrus herb butter (fall/winter, spring/summer, asian pear miso)

Live Action Ramen Station

ramen noodles accompanied by pork belly, green onions, roasted corn, togarashi, nori sheets, bean sprouts, sriracha (includes bowls, chopsticks and ramen spoons)
[requires a station attendant]

Avocado Bar 🥑

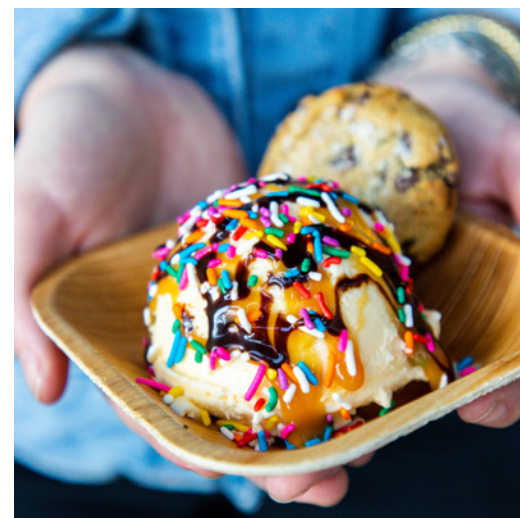
halved avocados accompanied by green onions, cilantro, limes, brisket, fried shallots, cotija cheese, siracha aioli

Ahi Tuna Poke Bar 🐟

marinated ahi tuna accompanied by avocado, cucumbers, green onions, fried shallots, furikake, sriracha aioli, wasabi aioli, coconut cardamom rice

Mac & Cheese Bar

southwestern mac & cheese accompanied by bacon jam, fried shallots, toasted panko, chives, sriracha aioli
[choice of brisket or pork belly]



See page 8 for dessert stations!



Peached

Pick Sides & Salad:
SALADS

Include a salad in your Street to Table package. Please inquire for pricing.

Mixed Greens Salad 🌿🌿
tomatoes, carrots, bell peppers, carrot ginger dressing

Fuji Apple Salad 🍎🌿
mixed greens, blue cheese, pecans, honey dijon vinaigrette

Asian Caesar Salad 🌿
romaine lettuce, caesar dressing, parmesan cheese, fried shallots, parsley, cherry tomatoes
[vegan option available]

Asian Pear Miso Salad 🌿🌿
kale, overnight pear kimchi, radish duo, herbs, miso pear vinaigrette

Seasonal Salads
+ spring/summer: arugula, pickled strawberries, cashew brittle, goat cheese, yuzu vinaigrette 🍓🌿
+ fall/winter: black quinoa, roasted sweet potatoes, acorn squash, brussels, pecan vinaigrette 🌿🌿

HOT SIDES

Include sides à la carte or include additional sides to your dinner package. Please inquire for pricing.

**May be fried in shared frying oil with items that contain gluten.

Charred Brussels Sprouts 🌿🌿
sichuan peppercorn peach glaze, fried shallots, sesame

Bacon Jam Brussels Sprouts 🌿**

Roasted Vegetables 🌿🌿
zucchini, squash, carrots, onions, parsley

Bacon Jam Potatoes 🌿
bacon jam, monterey jack cheese, green onions

Tomato Jam Potatoes 🍅🌿
tomato jam, parmesan, parsley

Coconut Cardamom Rice 🌿🌿
watermelon radish, mixed herbs, lime

Kimchi Miso Corn 🌿🌿
parmesan, cilantro

Cauliflower & Fennel Gratin 🌿🌿
red onion, cashew cream, thyme

Southwestern Mac & Cheese 🍷
panko encrusted green chili & pimento cheese mac, chives

Chimichurri Carrots 🌿🌿
cumin roasted carrots, cilantro chimichurri, mint, peach pickled cauliflower, cashew cream

Thai Broccolini 🌿
grilled broccolini, thai vinaigrette, fried shallots, charred lime

Wasabi Mashed Potatoes 🌿🌿
wasabi aioli, aonori

Belgian Fries 🍷🌿
parmesan, parsley, sriracha aioli

COLD SIDES

Sambal Potato Salad 🍷🌿
yukon gold potatoes, sambal aioli, thai basil, chives, fried shallots

Charred Broccoli 🌿🌿
peach pickled onion, radish, mixed herbs, miso pear vinaigrette, toasted almonds

Grilled Vegetable Antipasto 🌿🌿
seasonal grilled vegetables, whipped lemon ricotta (served chilled)

Ginger Scallion Noodles 🍷🌿
chilled rice noodles, ginger scallion sauce, cucumbers, green onions, thin folded egg pancake, chinese bbq sauce

Thai Portobello Noodles 🌿🌿
thai vinaigrette, chilled rice noodles, marinated portobellos, mangoes, avocado, arugula, peanuts, coconut, carrots, tomatoes



shellfish



vegan



gluten free



vegetarian

Peached

LATE NIGHT

Miso Caramel Popcorn 🥕🌿

black sesame seeds, peanuts

Mini Brisket Grilled Cheese

southern dry rubbed brisket, onion jam, american cheese, texas toast

Late Night Buns +\$1

+ honey butter chicken buns: orange brined chicken thigh, japanese pickles, honey butter

+ pork belly buns: vietnamese braised pork belly, chinese bbq sauce, cucumbers, green onions

Bulgogi Pork Slider

korean pork, bulgogi sauce, asian slaw, japanese pickles, cilantro

Fried Chicken Slider

orange brined chicken thigh, napa slaw, japanese pickles, sriracha aioli

Tempura Fried Pickles 🥕🌿

served with togarashi ranch

Belgian Fries 🌿🥕

parmesan, parsley, sriracha aioli

Interested in a late night food truck? Check out our sister restaurant, Fat City, for late night sliders, tots and fries!

DESSERTS

Banana Nutella Spring Rolls 🥕

coconut mascarpone whip, powdered sugar

Cookies 🥕

- (1). salted chocolate chip
- (2). coconut lime
- (3). lemon lavender

Spiced Chocolate Cake Bite 🥕🌿

served with lime creme

Yuzu Lemon Bar 🥕

poppyseed crust, yuzu lemon custard

Grand Marnier Mascarpone 🥕

marinated berries, almond biscotti crumble

Coconut Miso Creme 🌿🥕

peach compote, vegan honeycomb

Mousse 🥕🌿

- (1). chocolate mousse, fresh berries, mint
- (2). matcha white chocolate mousse, coconut tapioca, cashew brittle

New! DESSERT STATIONS

Ice Cream & Cookie Bar 🥕

vanilla ice cream and salted chocolate chip cookies accompanied by sprinkles, chocolate and caramel sauce, brownie bits, chocolate chips, mixed fruit

S'mores Bar 🥕

graham crackers, marshmallows, chocolate bars, chocolate and caramel sauce

DRINKS

Beverage Station

water and choice of unsweet iced tea or lemonade with beverage canisters, plastic cups, ice, sweetener, lemons [water, tea & lemonade - \$3/person]

Locally Sourced Coffee

Juice Bar

cranberry, pineapple, orange, grapefruit

Canned Sodas & Bottled Water

Topo Chico

KIDS MENU OPTIONS

Served with orange slices and option of belgian fries, southwestern mac + cheese or fruit cup



shellfish

vegan

gluten free

vegetarian

Peached

Peached Bar Services

The Peached Tortilla is thrilled to offer a wide selection of beer, wine, specialty cocktails and liquor options for your event. Our bar packages aim to ensure that your event has the perfect quality and quantity of beverages for your event. Our highly trained staff will make sure you have everything you need for your bar – it's your party, you should enjoy it! Let us do the running and stocking while you socialize with your guests. No need to worry about how much ice or bottles of vodka you will need. Our expertise and experience will plan and estimate how much of everything is needed.

Let us put together the perfect bar package for any occasion and budget.



HOSTED OPEN BAR

Our open bar options are a great fit for any event—prices are based on a four hour bar service, and your guests are welcome to consume what they would like in that time. Estimated prices on the menus below include non-alcoholic beverages for all of your guests, all alcoholic beverages for your drinking guests, acrylic cups, napkins and mixers for packages that include liquor. Bartenders are priced à la carte.

PREPAID BAR TAB

This route will be a great fit for your event if you would like to serve a fixed amount of drinks for your guests, or keep your costs fixed at a certain budget, especially if that budget is below our open bar package pricing. You pay for bartenders and what is consumed at your event. Your coordinator can work with you on setting appropriate bar minimums.

BYOB BAR PACKAGE

Source and supply your own alcohol. Includes ice, acrylic cups, soft drinks, cranberry, orange, grapefruit, pineapple juice, simple syrup, olives, and cherries.

Ask your sales coordinator for BYOB bar package pricing.

Additional Offerings:

We have a number of extra special touches you can add to your event!

HOSTED OPEN BAR

- Based on 4 hours of service (add an additional hour for +\$3/person)
- Each bar package will contain a set amount of alcohol per the total guest count
- Includes: set up/cleanup, cups, napkins, ice, bar tools, non-alcoholic beverages, mixers for liquor
 - Not an unlimited bar
 - À la carte pricing for bartending staff applies
- Selection of all alcohol subject to change based on availability and seasonality

BEER & WINE PACKAGE

Choice of 4 beers & 3 wines
(add a Peached Cocktail for +\$9/person)*

Beer Selections:

Coors	Live Oak Hefeweizen
Shiner Bock	Live Oak Big Bark
Pacifico	Austin Beerworks Fire Eagle IPA
Austin Eastciders Original	Austin Beerworks Pearl Snap
Austin Eastciders Pineapple	

House Wines:

*upgrade to premium wines
for +\$4/person

white // Caposaldo Pinot Grigio
red // Ferreira Casa Ferreirinha Esteva
rosé // Moulin De Gassac

BEER, WINE & LIQUOR PACKAGES

TIER 1

Choice of 4 beers, 3 wines & 4 house liquors
(add a Peached Cocktail for +\$3/person)*

Beer Selections:

Coors	Live Oak Hefeweizen
Shiner Bock	Live Oak Big Bark
Pacifico	Austin Beerworks Fire Eagle IPA
Austin Eastciders Original	Austin Beerworks Pearl Snap
Austin Eastciders Pineapple	

House Wines:

*upgrade to premium wines
for +\$4/person

white // Caposaldo Pinot Grigio
red // Ferreira Casa Ferreirinha Esteva
rosé // Moulin De Gassac

House Liquors:

Dripping Springs Vodka	9 Banded Whiskey
Ford's Gin	Don Q Rum
Monte Alban Tequila	

TIER 2

Choice of 4 beers, 3 wines & 4 premium liquors
(add a Peached Cocktail for +\$3/person)*

Beer Selections:

Coors	Live Oak Hefeweizen
Shiner Bock	Live Oak Big Bark
Pacifico	Austin Beerworks Fire Eagle IPA
Austin Eastciders Original	Austin Beerworks Pearl Snap
Austin Eastciders Pineapple	

House Wines:

*upgrade to premium wines
for +\$4/person

white // Caposaldo Pinot Grigio
red // Ferreira Casa Ferreirinha Esteva
rosé // Moulin De Gassac

Premium Liquors:

Belvedere Vodka	Maker's Mark Whiskey
Tanqueray 10 Gin	Diplomatico Reserva Rum
Cazadores Reposado Tequila	

*Limit of two Peached Cocktails per event

PREPAID BAR TAB

Pre-paid bar tabs are a great option for clients working with a set budget. With a pre-paid tab, you are able to keep the bar open on a “consumption tab” up to a predetermined limit. For example, you can set a \$1,000 limit to be spent at the bar. After the \$1,000 limit is reached, you have the option to extend the bar service at a set amount or close the bar.

A sample charge from a prepaid bar would look like the following. Four guests order five drinks made with a house liquor (\$9/drink): you accumulate \$45 in charges.

- Includes: set up/cleanup, cups, napkins, ice, bar tools, non-alcoholic beverages and mixers for liquor
- À la carte pricing for bartending staff: \$35 per hour
- Selection of all alcohol subject to change based on availability and seasonality

BEER (PICK 4)

Domestic	Coors Shiner Bock Pacifico	
Austin Craft	Live Oak Hefeweizen Live Oak Big Bark Austin Beerworks Fire Eagle IPA Austin Beerworks Pearl Snap	Austin Eastciders Original Austin Eastciders Pineapple

WINE (PICK 3)

House Wine	white // Caposaldo Pinot Grigio red // Ferreira Casa Ferreirinha Esteva rosé // Moulin De Gassac	
Premium Wine	white // Barone Fini Pinot Grigio red // Bouchard Pinot Noir rosé // Proverb Rosé	

LIQUOR (PICK 4)

Local Spirits	Dripping Springs Vodka Ford's Gin Monte Alban Tequila	9 Banded Whiskey Don Q Rum
Premium Spirits	Belvedere Vodka Tanqueray 10 Gin Cazadores Reposado Tequila	Maker's Mark Whiskey Diplomatico Reserva Rum

PEACHED COCKTAILS

Margarita de Peached *

habanero and thai basil infused tequila, house sour mix, orange liqueur

House Margarita

tequila, triple sec, house sour mix

Bourbon Renewal

bourbon, lemon, cassis

Kentucky Mule

bourbon, mint, house ginger beer, lemon

Yoga + Chill

vodka, cucumber, lime

Big Breezy

gin, watermelon, lemon

Old Fashioned

whiskey, angostura bitters, simple syrup, luxardo cherry

House Sangria*

pinot grigio, rosé, champagne, light rum, house ginger beer, lavender, berry balsamic shrub, orange juice, apples, strawberries

Texas Lemonade

vodka, lemon, ginger, pomegranate

*requires full-service alcohol package

ADDITIONAL ADD-ONS



PEACHED COCKTAILS*

Margarita De Peached
House Margarita
Bourbon Renewal
Kentucky Mule
Yoga + Chill

Big Breezy
Old Fashioned
House Sangria
Texas Lemonade

MOCKTAILS

Seasonal Agua Fresca
Cucumber Mint
Ginger Peach

CHAMPAGNE TOAST add-on to Bar Service*

*can only be added to events with bar service by TPT

SOFT DRINK ADD-ON

CUSTOM BUILT BAR RENTAL

+matching custom high top table rental:

Do you have minimums?

• Rates may change dependent on location and time of year / local festivals

Yes, we require a 25 person minimum on all items (unless otherwise specified)

Are event staff included in pricing?

Event staff (catering leads, servers, bartenders, and chefs) are billed independently of food. The amount of event staff for your event is determined based on your guest count and type of service.

What is the Coordination Service Fee?

An eighteen percent (18%) Service Fee will be included in the final billing on all catering orders. The Service Fee covers the use of our equipment, liability insurance fees, permits and other administrative expenses such as packing for your event, clean up, site visits, and detailed coordination with all parties (client, hospitality companies, wedding coordinators, etc.) leading up to the event. Please note that the Service Fee is taxable and is not a gratuity for the personnel.

• For Limited Services, the service fee is 15%.

• For Drop-offs, the Service Fee is 12%.

How can I reserve my event date?

We need our catering contract signed and sent back to us with a 50% deposit to secure the date of your event in our books. We accept payment via credit card, check and online.

How do I set up a tasting?

If you are interested in participating in a group tasting, please contact a member of our team at catering@thepeachedtortilla.com for more information. Please ask your event coordinator 14 days in advance for a private tasting.

When do I need to give you my Final Guest Count?

We require final guest counts 2 weeks prior to your event. After the 2 week mark, we cannot decrease your guest count, but will do our best to accommodate increased counts if given to us the week prior to your event. Change requests cannot be guaranteed after the 2 week mark

• If you request to book an event within the two week period, the guest count listed on your contract is considered the FINAL guest count.

When is my Final Payment Due?

Final Payment is required 10 days prior to your event date, after all of the final details have been determined. We accept payment via credit card, check and online.

How do I add a gratuity?

Before or after your event, you are welcome to reach out to your sales coordinator to leave a gratuity for staff. The gratuity is shared solely among event staff.

