

THE STANDARD POUR

PRIVATE DINING

The Standard Pour provides a variety of options for private events. We can accommodate large or small informal gatherings or corporate events. If you are looking for a fun, casual way to throw a party or private event, The Standard Pour can help. We can do everything from luncheons to appetizer receptions, buffets and full plated dinners.

At The Standard Pour, we do not charge a room rental fee to book a private room; however, we do have food and beverage minimums depending on the room, time of day, and day of the week.

Our Banquet Room, located adjacent to our patio, is perfect for casual luncheons, corporate events, rehearsal dinners, and informal gatherings. The room offers two TV's with HDMI and PC connections perfect for presentations and guest speakers. The room can accommodate 48 seated or 65 standing.

<u>Banquet Room Food & Beverage Minimums</u>	<u>Lunch/ Dinner</u>
Tuesday-Thursday & Sunday	\$500/ \$1000
Friday and Saturday	\$600/ \$1200

Our Presidents Room is great for mid-sized groups looking for a little privacy. Located near the bocce court, the room is great for birthdays, showers, and family gatherings. The room can accommodate 24 seated.

<u>Presidents Room Food & Beverage Minimums</u>	<u>Lunch/Dinner</u>
Tuesday- Sunday	\$250/ \$300

Our Conference Room, a glass enclosed room located in our dining room, is perfect for business lunches, employee meetings and family dinners. The room can accommodate up to 14 guests. No deposit is needed; however, the room does carry a food and beverage minimum of \$120 for all reservations.

APPETIZER BAR

\$20

Includes iced tea, soft drinks, and coffee

Choose four

(for each additional item add \$2 per person)

Fresh Mozzarella, Tomato, Basil and Arugula Salad with Balsamic Vinaigrette
Grilled Chicken Caesar Salad with Homemade Caesar Dressing
Cumin-Coriander Spiced “Totots” with Chipotle Ketchup
Fried Brussels Sprouts with Bacon, Parmesan Cheese and Caper Vinaigrette
Grilled Cheese Fingers with Tillamook Extra Sharp Cheddar and Homemade Pesto
Chicken Apple Sausage Skewer with Honey Mustard
Bacon-Cheddar Hush Puppies with Maple Sour Cream
Chocolate Chip, Oatmeal Raisin or Peanut Butter Cookie

AND choose two

(for each additional item add \$2 per person)

Molinari Salami and Cheese with Mixed Country Olives and Bar Bread
Seared Peppered Ahi with Pickled Cucumber & Wasabi Mayo
Sesame Pork Pot Stickers with Honey-Ginger-Chili Glaze
Kobe Beef Sliders with Sriracha Mayo and Pickled Cucumbers
Fried Salt and Pepper Rock Shrimp with Lemon Aioli

LUNCHEON MENU

\$22

Luncheons are served buffet style and include iced tea, soft drinks, and coffee.

Choose two entrees and one dessert

ENTRÉE

The Standard Cobb Salad with Diestel Smoked Turkey, Applewood Smoked Bacon, Pt. Reyes Blue Cheese and Buttermilk-Parsley Dressing

Grilled Chicken Caesar Salad with Homemade Caesar Dressing

Southwest Chicken Salad with Roasted Red Bell Peppers, Corn and Black Bean Salsa, Tortilla Strips, Fresh Cilantro and Cumin-Sour Cream Dressing

Diestel Smoked Turkey and Tillamook Cheddar Sandwich with Honey-Mustard, Lettuce and Tomato on a Brioche Roll

Smoked Bacon, Lettuce, and Tomato Sandwich on Rosemary Focaccia Bread

DESSERT

Shari's Cheesecake

Chocolate Mousse Cake

Chocolate Chip, Oatmeal Raisin or Peanut Butter Cookie

DINNER MENUS

Served as a buffet or plated and includes iced tea, soft drinks, and coffee.
Plated dinners require a confirmed count of each entree with guest name and carry
an additional \$5 per person charge.

\$25

Rosemary Focaccia
Caesar Salad with Romaine Lettuce, Parmesan Cheese, and Homemade Croutons
Pesto Penne Pasta
Shari's Cheesecake, Chocolate Mousse Cake, or House Baked Cookies

\$28

Roast Marinated Beef
Grilled Herb Marinated Chicken Breast
Seasonal Vegetable and Potato
Mixed Green Salad
Shari's Cheesecake, Chocolate Mousse Cake, or House Baked Cookies

\$32

Roast Tenderloin of Beef with Pt. Reyes Blue Cheese Sauce
Grilled Salmon with Homemade Pesto
Seasonal Vegetable and Potato
Mixed Green Salad
Shari's Cheesecake, Chocolate Mousse Cake, or House Baked Cookies

DINNER MENUS

\$50

Served plated and includes iced tea, soft drinks, and coffee.

APPETIZERS

Choose three

Grilled Cheese Fingers with Tillamook Extra Sharp Cheddar and Homemade Pesto

Seared Peppered Ahi with Pickled Cucumber & Wasabi Mayo

Sesame Pork Pot Stickers with Honey-Ginger-Chili Glaze

Chicken Apple Sausage Skewer with Honey Mustard

Bacon Cheddar Hush Puppies with Maple Sour Cream

FIRST COURSE

Choose one

Potato-Cheese Soup with Parmesan Croutons

Green Salad with Dried Cranberries, Walnuts, and Pt. Reyes Blue Cheese Dressing

ENTREE

Choose two

Served with and Seasonal Vegetable and Potato

Grilled NY Steak with Point Reyes Blue Cheese Butter

Seared Ahi Tuna with Pickled Cucumber

Grilled Salmon with Homemade Pesto

Herb Marinated Grilled Chicken Breast

DESSERT

Choose one

Shari's Cheesecake

Chocolate Mousse Cake

House Baked Cookies

EVENT MINIMUMS: The Standard Pour has established a food, beverage, and linen minimum to book a private room. The difference between actual food and beverage spending and the minimum will be added on as a room rental fee. Food, beverage, and linen minimums apply to all private events and reservations. Minimums do not include the service charge or taxes.

GUARANTEES: The final number of guests must be confirmed one week prior to the event. Should you not contact us with a final head count, we will set for the original agreed upon number of guests and assess the appropriate charges.

CONFIRMATION: The Standard Pour requires a 50% deposit to secure your booking. Without a deposit, your booking is considered tentative. All deposits will be applied to your final bill and the balance will be due on the day of your event.

CANCELLATION: In the event of a cancellation 60 days prior, no charges will be incurred. If cancelled within 60 days of the event, the 50% deposit will be retained by The Standard Pour.

SERVICE CHARGE & TAXES: A service charge of 20% of the sub-total of your bill will be added on to all private events. A sales tax of 7.25% is applicable to the sub-total.

ADDITIONAL SERVICES AND FEES: Wine corkage is \$15 per bottle. Outside dessert holds a \$2 per person cost. Table linens are \$9.50 per linen; napkins are \$1 per and provided only on request. We are happy to provide a number of additional services to make your event planning more personalized. Our Events Manager can provide you with the necessary information and pricing.

ALL PRICES AND MENUS ARE SUBJECT TO CHANGE: Original prices will be honored for parties booked with a deposit prior to changes.

THE STANDARD POUR
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