

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 projector screen and TV with HDMI and PC connections perfect for presentations and guest speakers. The room can accommodate 50 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.



THE STANDARD POUR PRIVATE DINING

APPETIZER BAR \$24 PER PERSON

CHOOSE FOUR

Warm Goat Cheese & Sundried Tomatoes with Bar Bread

Seasonal Crostini

Cumin-Coriander Spiced "Totts" with Chipotle Ketchup

Fried Brussels Sprouts with Bacon, Parmesan Cheese and Caper Vinaigrette

Grilled Cheese Fingers with Tillamook Extra Sharp Cheddar and Homemade Pesto

Wild Boar Sausage Skewer with Honey Mustard

Bacon-Cheddar Hush Puppies with Maple Sour Cream

Fried Shishito Peppers with Sea Salt

Chocolate Chip, Oatmeal Raisin or Peanut Butter Cookie

AND CHOOSE TWO

Molinari Salami with Mixed Country Olives

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

* Includes iced tea, soft drinks, and coffee.

* For each additional item add \$2 per person



THE STANDARD POUR PRIVATE DINING

LUNCHEON MENU

\$22 PER PERSON

CHOOSE THREE ENTREES AND ONE DESSERT

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

Molinari Salami and Smoked Mozzarella with Roasted Red Bell Peppers, Arugula and Pesto Mayo on a Telera Roll

DESSERT

Shari's Cheesecake

Chocolate Mousse Cake

Shari's Carrot Cake

Chocolate Chip, Oatmeal Raisin & Peanut Butter Cookies

* Served buffet style and include iced tea, soft drinks, and coffee.



THE STANDARD POUR PRIVATE DINING

TACO BAR \$28 PER PERSON

TACO BAR INCLUDES

Corn Tortillas, Cabbage Mix, Cilantro, Lime Crema, Black Bean Salsa, Roasted Tomato Salsa, and Snake Venoms

Mixed Green Salad

* Served as a buffet and includes iced tea, soft drinks and coffee.

TACO FILLINGS CHOOSE TWO

- Barbacoa Beef
- Achiote Grilled Chicken
- Pork Carnitas
- Diestel Turkey Chorizo and Potato
- Grilled Marinated Skirt Steak
- Seasonal Veggie

DESSERT CHOOSE ONE

- Shari's Cheesecake
- Chocolate Mousse Cake with Raspberry Puree
- Shari's Carrot Cake
- House Baked Cookies



THE STANDARD POUR PRIVATE DINING

DINNER MENUS

Our dinner menus are served as a buffet or plated and include iced teas, soft drinks, and coffee. Plated dinners require a confirmed count of each entrée with guest name and carry an additional \$5 per person charge. Add appetizers to any dinner for \$2 per person per appetizer.

\$32 PER PERSON

Roast Tri-Tip Beef
Grilled Herb Marinated Chicken Breast
Mixed Green Salad

\$38 PER PERSON

Roast Tenderloin of Beef with
Pt. Reyes Blue Cheese Butter
Grilled Salmon with Pesto
Mixed Green Salad

SIDES CHOOSE TWO

- Hericot Verts Green Beans with Roasted Tomatoes
- Roasted Brussels Sprouts with Bacon
- Grilled Zucchini with Roasted Roma Tomato Vinaigrette
- Roasted Butternut Squash
- Roasted Beets
- 1/2 Baked Potato with Fresh Thyme
- Roasted Red Potatoes with Lemon and Rosemary
- Buttermilk Parsley Mashed Potatoes
- Baked Sweet Potato with Herb Butter
- Quinoa Salad with Seasonal Vegetables

DESSERT CHOOSE ONE

- Shari's Cheesecake
- Chocolate Mousse Cake with Raspberry Puree
- Shari's Carrot Cake
- House Baked Cookies

THE STANDARD POUR PRIVATE DINING

EVENT MINIMUMS: The Standard Pour has established a food and beverage 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 and beverage minimums apply to all private events and reservations. Minimums do not include the service charge, linens 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 and signed contract to secure your booking. Without a deposit or contract, 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 may 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 \$5 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 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
19040 STANDARD ROAD
SONORA, CA 95370
209-532-7687
STANDARD-POUR.COM