



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 and time of day.

Our Presidents Room

Can accommodate up to 25 seated. Minimums are \$250 at lunch, \$500 at dinner.

Our Banquet Room

Can accommodate up to 50 seated or 65 standing. Minimums are \$600 at lunch, \$1200 at dinner.

Our Patio

Can accommodate up to 32 seated. Minimums are \$400 at lunch, \$800 at dinner.

Our Lawn

Great for larger groups looking for an outdoor experience. The area can accommodate up to 72 seated. Minimum is \$1500. *A \$200 set up fee is required for this area.

** For larger groups, we are happy to discuss renting out the restaurant on a Sunday or Monday when we are typically closed. Please reach out to us for more information and pricing. We also provide off-site catering services through our catering company, Gather Catering Co. For more information, please contact our Event Coordinators, Comfort and Marielle.

THE STANDARD POUR PRIVATE DINING

APPETIZER BAR

\$24 PER PERSON

CHOOSE SIX

Additional options are \$3 per person

Tomato Bruschetta with Fresh Basil, Garlic and Olive Oil

Mini Avocado Toast with Fiscalini Cheddar, Arugula, Arbol Chili Sauce and Lime Crema

Mini Ricotta Toast with Roasted Tomatoes, Arugula and Balsamic Syrup

Bruschetta Stuffed Mushrooms with Ricotta, Tomatoes, Smoked Mozzarella and Basil

Kalamata Olive or Sundried Tomato Hummus with Whipped Feta and Naan

Cumin-Coriander Spiced "Totts" with Chipotle Ketchup

Grilled Cheese Fingers with Tillamook Extra Sharp Cheddar and Pesto

Grilled Cheese Fingers with Fiscalini Cheddar and Seasonal Jam

Fried Brussels Sprouts with Bacon, Parmesan Cheese and Caper Vinaigrette

Bacon Wrapped Dates with Cream Cheese and Local Honey

Wild Boar or Chicken Apple Sausage Skewer with Honey Mustard

Barbacoa Fries with Tillamook Extra Sharp Cheddar, Snake Venom and Lime Crema

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

Pulled Pork Sliders with Honey Chile Glaze and Cabbage Slaw

Fried Salt and Pepper Rock Shrimp with Lemon Aioli

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

Caesar Salad with Romaine, Sourdough Croutons, Parmesan and Homemade Caesar Dressing

Assortment of House Baked Cookies

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LUNCHEON MENUS

\$22 PER PERSON

Our luncheon menu can be served as a buffet or plated. All plated luncheons require a confirmed count of each chosen entrée with guest name and carry an additional \$3 per person charge.

Choose Three

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

Grilled Chicken Caesar Salad with Sourdough Croutons and 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 Jack Cheese with Honey-Mustard, Lettuce and Tomato on a Brioche Bun

Smoked Bacon, Lettuce, and Tomato Sandwich with Pesto Mayo on a Telera Roll

Grilled Portobello Sandwich with Smoked Mozzarella, Pesto and Tomato on a Brioche Bun

Choose One

Mini NY Style Cheesecake

Chocolate Mousse Cake with Raspberry Puree

Homemade Carrot Cake with Cream Cheese Frosting

Assortment of House Baked Cookies

DINNER MENUS

Our dinner menus are served as a buffet or plated. All plated dinners require a confirmed count of each chosen entrée with guest name and carry an additional \$5 per person charge. Add appetizers to any dinner for only \$3 per person per appetizer.

All prices are per person.

First Course (Choose One)

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

Caesar Salad with Romaine, Sourdough Croutons, Parmesan and Homemade Caesar Dressing

Arugula Salad with Apples, Walnuts, Red Onion, Feta and Balsamic Vinaigrette

Second Course (Choose Two)

Grilled Herb Marinated Chicken Breast \$34

Roast Marinated Tri-Tip Beef \$36

Slow Roasted Baby Back Ribs with Honey Chile Glaze \$34

Roast Tenderloin of Beef with Creamy Pt. Reyes Blue Cheese Butter \$40

Grilled Salmon Filet with Homemade Pesto or Ravigote \$38

Sides (Choose Two)

Haricot Verts Green Beans with Roasted Tomatoes

Roasted Brussels Sprouts with Bacon and Caper Vinaigrette

Grilled Zucchini with Roasted Roma Tomato Vinaigrette

Grilled Seasonal Veggies with Chimichurri

Roasted Red Potatoes with Lemon and Rosemary

Buttermilk-Parsley Garlic Mashed Potatoes

Sweet Potato Mashers with Buttermilk Parsley

Dessert (Choose One)

Mini NY Style Cheesecake with Strawberry Puree

Chocolate Mousse Cake with Raspberry Puree

Carrot Cake with Cream Cheese Frosting

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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 14 days prior, no charges will be incurred. If cancelled within 14 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 \$.50 per and provided only upon request. We are happy to provide a number of additional services to make your event planning more personalized including coordination, table décor and rentals. Our Event Coordinators 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
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