



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 additional \$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. We do not rent out the entire restaurant during our regular business hours. Please reach out to us for more availability 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 at 209.532.7687 or gathercateringco@gmail.com.

Appetizer Bar

Our appetizer bar starts at \$24 per person and is served as a buffet. Additional items may be added on for a \$4 per person, per item.

Choose Three

Tomato Bruschetta Fresh Basil, Garlic, Olive Oil

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

Mini Ricotta Toast Roasted Tomatoes, Arugula, Balsamic Syrup

Bruschetta Stuffed Mushrooms Ricotta, Tomatoes, Smoked Mozzarella, Basil

Hummus Kalamata Olive or Sundried Tomato, Feta, Naan

Cumin-Coriander Spiced "Totts" Chipotle Ketchup

Grilled Cheese Fingers Tillamook Extra Sharp Cheddar, Pesto

Grilled Cheese Fingers Fiscalini Cheddar, Seasonal Jam

Fried Brussels Sprouts Bacon, Parmesan Cheese, Caper Vinaigrette

Bacon Wrapped Dates Cream Cheese, Local Honey

Wild Boar or Chicken Apple Sausage Skewer Honey Mustard

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

Seared Peppered Ahi Pickled Cucumber, Wasabi Mayo, Sesame Seeds

Sesame Pork Pot Stickers Honey-Ginger-Chili Glaze

Kobe Beef Sliders Sriracha Mayo, Pickled Cucumbers

Pulled Pork Sliders Honey Chile Glaze, Cabbage Slaw

Fried Salt and Pepper Shrimp Lemon Aioli

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

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

Assortment of House Baked Cookies

Luncheon Menu

Our luncheon menu starts at \$22 per person 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. Includes iced tea and lemonade.

Choose Three

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

Chicken Caesar Salad Sourdough Croutons, Parmesan, Homemade Caesar Dressing

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

Greek Salad Feta Cheese, Roasted Red Bell Peppers, Cucumbers, Kalamata Olives, Red Onions, Roasted Roma Tomato Vinaigrette

Diestel Smoked Turkey Sandwich Jack Cheese, Honey-Mustard, Lettuce, Tomato, Brioche Bun

Smoked BLT Sandwich Pesto Mayo, Telera Roll

Grilled Portobello Sandwich Smoked Mozzarella, Pesto, Tomato, Brioche Bun

Choose One

Mini NY Style Cheesecake Strawberry Puree

Chocolate Mousse Cake Raspberry Puree

Carrot Cake Cream Cheese Frosting

Assortment of House Baked Cookies

Dinner Menu

Our dinner menu starts at \$34 per person and is served as a buffet or plated. All plated dinners require a confirmed count of each chosen entrée with guest name and carries an additional \$5 per person charge.

Add appetizers to any dinner for only \$3 per person per appetizer.

First Course (Choose One)

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

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

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

Potato Cheese Soup Sourdough Croutons

Roasted Butternut Squash Soup

Second Course (Choose Two)

Grilled Herb Marinated Chicken Breast

Slow Roasted Baby Back Ribs Honey Chile Glaze

Roast Marinated Tri-Tip Beef (+\$2)

Roast Tenderloin of Beef Creamy Pt. Reyes Blue Cheese Butter (+\$6)

Grilled Salmon Filet Homemade Pesto or Ravigote (+\$4)

Grilled Portobello Smoked Mozzarella, Roasted Tomatoes and Pesto (v)

Pesto Penne Pasta Roasted Peppers, Pine Nuts, Shaved Parmesan Cheese (v)

Butternut Squash Raviolis Sage Butter, Shaved Parmesan Cheese (v)

Sides (Choose Two)

Haricot Verts Green Beans Roasted Tomatoes

Roasted Brussels Sprouts Bacon, Parmesan, Caper Vinaigrette

Grilled Zucchini Roasted Roma Tomato Vinaigrette

Grilled Seasonal Veggies Chimichurri

Roasted Red Potatoes Lemon, Garlic, Rosemary

Mashed Potatoes Garlic, Buttermilk-Parsley

Sweet Potato Mashers Buttermilk, Parsley

Farro Salad Seasonal Vegetables, Homemade Pesto, Roasted Tomato Vinaigrette

Wild Rice Pilaf

Dessert (Choose One)

Mini NY Style Cheesecake Strawberry Puree

Chocolate Mousse Cake Raspberry Puree

Carrot Cake Cream Cheese Frosting

Assortment of House Baked Cookies

Taco Bar

Our taco bar starts at \$32 per person and is served as a buffet. Provides enough for 3 tacos per person.

Add appetizers for \$3 per person per appetizer.

Taco Filling (Choose 3)

Barbacoa Beef
Achiote Shredded Chicken
Mojo Pork Carnitas
Diestel Turkey Chorizo
Chile Lime Shrimp
Sweet Potato & Kale

Includes: Corn tortillas, Cabbage Slaw, Cilantro, Limes, Lime Crema **plus...** Snake Venom, Venom Verde, and Arbol Chile Sauce

Chips & Salsa

Cuban Style Black Beans

Cilantro - Lime Rice

Simple Salad Romaine, Cucumber, Pickled Onions, Feta, Lime Vinaigrette

Dessert (Choose One)

Mini NY Style Cheesecake Strawberry Puree

Chocolate Mousse Cake Raspberry Puree

Carrot Cake Cream Cheese Frosting

Assortment of House Baked Cookies

Extras

Fresh Guacamole (+\$4)

Pineapple Salsa (+\$2)

Specialty Drinks

price per pitcher

Margarita de la Pour \$30

La Quiere Agave Wine, Fresh Lime Juice, Agave Nectar

Margarita Fresca \$32

La Quiere Agave Wine, Peach Nectar, Fresh Lime Juice, Orange Juice, Agave

Mojito \$32

English Crown Fermented Gin, Fresh Lime Juice, Mint Simple Syrup, Soda Water

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 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 \$7 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.

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