



MAIN ENTRANCE

# LA CAVE

WINE & FOOD HIDEAWAY

## Accommodations

### THE CELLAR

With its low-slung ceilings, cobblewood oak flooring and cozy nooks, the cave-like cellar can accommodate up to 20 guests on one long, bar height table for a seated event or up to 30 guests for a stand up cocktail reception. Everything about the space, from the open kitchen, intimate bar, and large overhead sign fashioned of red LED lights reading, "In Vino Veritas," is meant to celebrate the rituals of wine. An arched steel gate features Latin phrases extolling food, wine and the arts, evoking the feeling of an exclusive wine cellar in Tuscany.

### MAIN DINING ROOM

Spacious and low-lit, the dining room boasts a center bar outfitted in a herringbone pattern and bookended by two wine rooms. A ten person "share table" allows for intimate wine tastings and special decanting events. With seating at sleek wooden tables and chairs or snug booths, the space can accommodate a maximum of 50 guests for a seated event or 60 guests for a reception.

### GARDEN LOUNGE & TERRACE

The Garden Lounge recalls oversized living room with mix-and-match custom chairs and tables at which guests can unwind with a glass of wine and several savory small plates. This lovely lounge accommodates a maximum 80 guests for a seated event or 110 guests for a reception.

## Private Dining Opportunities

### MAXIMUM CAPACITY

The Cellar	30 Seated 50 Reception
Garden Lounge	50 Seated 50 Reception
The Terrace	40 Seated 45 Reception
Lounge + Terrace	90 Seated 120 Reception

### BUY-OUTS

All of La Cave may be reserved for a private seated dinner for up to 150 guests, or a gala cocktail reception for up to 200 guests.

Casual attire; no swimwear, please. Children are permitted with parental supervision. La Cave main dining room is a smoke-free environment. Events are contracted for a two (2) hour dining experience.

Menu prices do not include tax, beverage, or gratuities. Please refer to the Resort Group Dining Policies for a comprehensive overview of all policies associated with group dining.



CELLAR AREA

# RECEPTION

## Reception Menu

### TRAY PASSED CANAPÉS

*Please select five*

#### COLD

##### Ahi Tuna Crispy Taco

*Cilantro, Avocado, Jalapeño, Mango Aioli*

##### Beef Filet Tartare Taco

*Mushroom, Chives, Shallots, Truffle Aioli*

##### Salmon Tartare Taco

*Red Onions, Fresh Capers, Black Sesame Seeds, Dijon*

##### Beef Carpaccio

*Mushroom, Truffle Aioli*

##### Salmon Tostada

*Avocado, Pickled Red Onion, Sesame Soy Dressing*

##### Smoked Salmon

*Jumbo Lump Crab, Citrus Segments, Lemon Vinaigrette*

*additional \$10 per person*

##### Goat Cheese Tart

*Blueberry Compote*

##### Caprese Skewers

*Cherry Tomatoes, Micro Mozzarella, Basil*

##### Watermelon Sushi<sup>V</sup>

*pickled cucumber, tamari soy glaze*

##### Lobster Roll

*Chilled Lobster Salad, Warm Brioche*

*additional \$10 per person*

##### Caviar

*Creme Fraiche Tartelette*  
*additional \$20 per person*

#### HOT

##### Micro Mozzarella Flatbread

*Plum Tomatoes, Capers*

##### Beef Filet

*Crispy Fingerling Potato, Béarnaise*

*additional \$10 per person*

##### Bacon Wrapped Dates

*Blue Cheese Fondue*

##### Three Sausage Flatbread

*Chorizo, Andouille And Italian*

##### Sirloin Steak

*Horseradish Aioli*

*additional \$10 per person*

##### Mini Burger

*Chipotle Bbq, Bacon Onion Marmalade, Cheese*

##### Horseradish Crusted Rack of Lamb

*Balsamic Glaze*

*additional \$10 per person*

##### Crispy Japanese Eggplant

*Pistachio Pesto*

##### Mini Meatballs

*Jack Daniel's Bourbon BBQ*

##### Chicken Skewers

*Tzatziki, Apricot Chutney*

##### Grilled Shrimp

*Tomato Fondue*

##### Baked Falafel<sup>V</sup>

*chick pea, avocado creme*

##### Cream Spinach Stuffed Mushrooms

**\$45 per person per hour**

*All prices listed are excluding beverages, tax and service charge*



## Live Action Stations

*\$300 Chef's fee per station is required*

### PASTA STATION

*Includes both offerings*

#### Orecchiette Pasta

*Grilled Chicken, Caramelized Onion, Marinara*

#### Truffle Risotto

*Button Mushrooms, Truffle Cream*

**\$35 per person, per hour**

### MINI ANGUS BURGER STATION

*Chipotle BBQ, Bacon Onion Marmalade, Cheese*

**\$35 per person, per hour**

### CARVING STATIONS

*Served with Truffle Mushroom Grits, Grilled Brussels Sprouts, Horseradish Cream, Pommery Mustard, Soft Italian Rolls*

#### Whole Beef Tenderloin

#### Whole New York Sirloin

#### Oven Roasted Rack of Lamb

*Mint Jelly*

#### Prime Rib

**\$50 per person, per hour, per offering**

#### Signature Item

#### Tomahawk Carving Station

**\$75 per person per hour**

### CARVING STATION ADD-ONS

#### Lemon Caper Butter Scallops

**\$30 per person, per hour**

#### Kabayaki Glazed Shrimp

**\$30 per person, per hour**

#### Lobster Tail- Chimichurri

**\$50 per person, per hour, per offering**

### CHEESE AND CHARCUTERIE STATION

*Selections of cheeses and meats such as Saint Andre, P'tit Basque, Gouda, Manchego, Prosciutto, Soppressata, breadsticks, artisanal breads, candied nuts, dried and fresh fruit*

**\$35 per person, per hour**

### EXTRAVAGANT CHEESE AND CHARCUTERIE STATION

*minimum 50 guest requirement*

**An immersive Chef driven experience with a table scape charcuterie.**

*Selections of cheeses and meats such as Saint Andre, P'tit Basque, Gouda, Manchego, Prosciutto, Soppressata, breadsticks, artisanal breads, candied nuts, dried and fresh fruit*

**\$50 per person, per hour**

#### "CREATE YOUR OWN"

#### SUNDAE STATION

*Vanilla Ice Cream with The Following Toppings: Chocolate Sauce, Crème Anglaise, Snickers Crumbles, Marshmallows, Mixed Berries, Granola, Caramel Sauce, Slivered Almonds, Chocolate Chunks, Brandied Cherries, Reese's Pieces, Whipped Cream*

**\$20 per person, per hour**

## Non-Action Stations

### ANTIPASTI AND CRUDITE STATION

*Grilled Artichokes, Pepperoncini, Roasted Red Peppers, Assortment of Marinated Olives, Heirloom Tomatoes, Zucchini, Heirloom Carrots, Cherry Tomatoes, Asparagus, Broccolini, Green Beans, Cucumbers, Hummus, Tzatziki*

**\$30 per person, per hour**

### BANANAS FOSTER STATION

#### Lemon Pound Cake

#### Vanilla Ice Cream

**\$25 per person, per hour, per offering**

### SALAD STATION

*Includes All Three Offerings*

#### Baby Kale Salad

*Shaved Apples, Goat Cheese, Almond Vinaigrette*

#### Gorgonzola Salad

*Bibb Lettuce, Pickled Onion, Crispy Prosciutto*

#### La Cave Caesar Salad

*Prosciutto, Lemon Anchovy Dressing*

**\$30 per person, per hour**

### CHILLED SHELLFISH STATION

*Alaskan Crab, Poached Shrimp, East and West Coast Oysters*

**\$50 per person, per hour**

### SYMPHONY OF SWEETS STATION

*Assortment of Mini Desserts and Pastries*

**\$35 per person, per hour**

*All prices listed are excluding beverages, tax and service charge.*

# RECEPTION



# BRUNCH

## Brunch Menu

Available on Saturday and Sunday from 10:00 a.m. – 2:30 p.m.  
For Parties of up to 25 Guests  
Brunch Exclusive Events: \$300 Chef's fee per station is required

### BUTLER-STYLE TRAY PASSED ITEMS

Combination of butler-style tray passed and family style items,  
designed to be enjoyed over a two hour dining experience.

#### Scrambled Eggs

Caramelized Onions,  
Roasted Tomatoes

#### NY Egg Sandwich

Canadian Bacon, Gruyere,  
Tomato-Aioli, Kaiser Roll

#### Short Rib Hash

Fingerling Potatoes

#### Crispy Chicken Wings

Frank's Hot

#### Snickers Pancakes

Bananas Foster

#### Bacon and Egg Flatbread

Nueske's Bacon, Poached Quail  
Egg

#### French Toast

Corn Flake Crusted Brioche Bread

#### Yogurt Parfait

Granola, Honey

#### Baked Potato Loaded Tater Tots

Bacon, Sour Cream, Brown Gravy

#### Heirloom Tomato Caprese

Mozzarella, Balsamic Glaze

#### Angus Mini Burgers

Chipotle  
BBQ, Bacon Onion Marmalade,  
Cheese

#### Truffle Mushroom Grits

Pecorino, Truffle Oil

#### Cinnamon Apple Waffle

Poached Apple Compote

#### Filet Mignon Eggs Benedict

Poached Egg, Hollandaise

#### Fruit Cup

Watermelon, Pineapple, Mint

#### Tomato Mozzarella Flatbread

Roasted Tomatoes, Capers, Basil Oil

#### Cream Cheese Pancake

Ube Jam, Whipped Sweet Cream

#### Applewood Sliced Bacon and Chicken Sausage Links

#### Fresh Pastries

**\$95 per adult**

**\$63 per child**  
(under 12 years of age)

Excluding beverages, tax and gratuity

### OPTIONAL BOTTOMLESS BRUNCH LIBATIONS

#### WINE

Mimosas, Sparkling Wine, White  
Wine, Red Wine, Red and White  
Sangria

#### COCKTAILS

Pomegranate Lemonade, Fuzzy  
Navel, Bloody Mary

#### BEERS

Seasonal Selection Of Beers

**\$59 per adult**  
(21 years of age or older)

Excluding additional beverages  
outside of the package offering, tax  
and service charge.

### SELF-SERVICE COFFEE, TEA AND JUICE BAR

Includes House Brewed Coffee,  
Assorted La Colombe Draft Lattes,  
Assorted Bottled Juices, Bottled  
Water, Iced Tea, Smoothies

Available for \$1,500, exclusive brunch  
events only.





DINNER

## Dinner Menu ~ One

### 1ST COURSE

*Choice of:*

#### **Gorgonzola Salad**

*Bibb Lettuce, Pickled Onions,  
Crispy Prosciutto*

#### **La Cave Caesar**

*Prosciutto, Lemon-Anchovy  
Dressing*

### 2ND COURSE

*Choice of:*

#### **Baked Meatball**

*Creamy Polenta, House  
Marinara*

#### **Salmon Sashimi Tostada**

*Pickled Red Onion, Sesame Soy  
Dressing*

### 3RD COURSE

*Choice of:*

#### **Moroccan Chicken Skewers**

*Pear Chutney, Tzatziki, Pita*

#### **Wild Salmon**

*Broccolini, Lemon, Caper*

#### **Sirloin Steak**

*Shishito Pepper, Shiitake  
Mushroom, Salsa Verde*

### 4TH COURSE

#### **Tasting of Desserts**

**\$125.00 per person**

*Excluding beverages, tax and  
service charge*

## Dinner Menu ~ Two

### 1ST COURSE

*For the Table:*

#### **Tomato Flatbread**

*Micro Mozzarella, Capers*

#### **Three Sausage Flatbread**

*Chorizo, Italian, Andouille*

### 2ND COURSE

*Choice of:*

#### **Hamachi and Tuna Crudo**

*Pickled Cucumber, Truffle Ponzu*

#### **Beet and Burrata Salad**

*Arugula, Dijon Vinaigrette*

### 3RD COURSE

*Choice of:*

#### **Wild Salmon**

*Broccolini, Lemon, Caper*

#### **Sirloin Steak**

*Shishito Pepper, Shiitake  
Mushroom, Salsa Verde*

#### **Moroccan Chicken Skewers**

*Pear Chutney, Tzatziki, Pita*

### 4TH COURSE

#### **Tasting of Desserts**

**\$135.00 per person**

*Excluding beverages, tax and  
service charge*





# DINNER

## Dinner Menu ~ Three

### 1ST COURSE

*For the table:*

#### **Charcuterie Board**

*Cured Meats And Cheese*

### 2ND COURSE

*Choice of:*

#### **Salmon Sashimi Tostada**

*Avocado, Red Onion, Sesame Soy Dressing*

#### **Gorgonzola Salad**

*Bibb Lettuce, Pickled Onions, Crispy Prosciutto*

### 3RD COURSE

*Choice of:*

#### **Risotto**

*Roasted Tomato, Broccolini, Basil*

#### **Cavatelli**

*Ciliengine Mozzarella, Prosciutto, Calabrian Chilies, Vodka Sauce*

### 4TH COURSE

*Choice of:*

#### **Chilean Sea Bass**

*Potato, Piquillo Pepper, Cilantro, Roasted Garlic*

#### **Beef Filet Crostini**

*Crumbled Blue Cheese, Truffle Cream*

### 5TH COURSE

#### **Tasting of Desserts**

**\$145.00 per person**

*Excluding beverages, tax and service charge*

## Luxury Dinner Menu

### 1ST COURSE

*Choice of:*

#### **Hamachi And Tuna Crudo**

*Pickled Cucumber, Truffle Ponzu*

#### **Baby Kale Salad**

*Shaved Apples, Goat Cheese, Almond Vinaigrette*

### 2ND COURSE

#### **Lobster Tail**

*Roasted Tomato Risotto, Broccolini, Lobster Butter*

### 3RD COURSE

*Choice of:*

#### **Filet Mignon 8oz.**

*Creamy White Polenta, Mushroom Fondue*

#### **Sea Bass**

*Asparagus, Cioppino Broth*

#### **Half Boneless Roasted Chicken**

*Baby Heirloom Beets, Lemon Butter*

### 4TH COURSE

#### **Tasting of Desserts**

**\$195.00 per person**

*Excluding beverages, tax and service charge*



## SUPPLEMENTAL

### Supplemental Menu

*Optional items may be added to an existing group menu.  
Overall menu price will increase per person.*

#### STARTERS

*For the table – Served before the first course*

##### **Cheese and Charcuterie**

*Selection of Prosciutto Di Parma, Sopersetta, Sweet Coppa, Imported Fontina, Pecorino Fresco, P'tit Basque, Seasonal Accompaniments*

**\$15 per person**

##### **Tomato Flatbread**

*Micro Mozzarella, Capers, Basil Oil*

**\$10 per person**

##### **Three Sausage Flatbread**

*Chorizo, Italian, Andouille Sausage, Pepperoncini*

**\$10 per person**

##### **Chicken Flatbread**

*Thai Basil, Sweet And Sour Chili, Red Onion, Garlic Aioli*

**\$10 per person**

#### SIDE DISHES

*For the table – Served before the entrée course*

##### **Crispy Brussels Sprout**

*Gochujang*

##### **Truffle Fries**

*Parmesan, Chives*

##### **Broccolini**

*Lemon Caper*

##### **Truffle Mushroom Grits**

##### **Baby Carrots & Sweet Potato**

*Pomegranate, Mint*

##### **Crushed Fingerling Potato**

*Bacon, Sour Cream*

**\$16 per person, per side**

*All prices listed are excluding beverages, tax and service charge*





## BEVERAGE PACKAGES

### Live Action Create Your Own Bars

**\$300 Mixologist fee per bar is required, per every 85 guests**  
**\$400 Bar Rental Fee**

#### **BOTANICAL SPRTIZ BAR**

**Ketel Peach & Orange Blossom**

**Ketel Cucumber & Mint**

**Ketel Grapefruit & Rose**

**\$400 per bottle,**  
*one bottle minimum, 20 cocktails per bottle*

#### **Accoutrements**

*Aperol, Assorted Purees, Assorted Berries, Cucumbers, Citrus Segments, Fresh Herbs, Lemon Juice, Bitters*

#### **MARGARTITA BAR**

**Don Julio Reposado**

**\$400 per bottle,**  
*one bottle minimum, 20 cocktails per bottle*

**Don Julio 1942**

**\$1,200 per bottle,**  
*one bottle minimum, 20 cocktails per bottle*

#### **Accoutrements**

*Grand Marnier, Jalapeno Lime Juice, Agave, Assorted Purees, Assorted Berries, Cucumber, Jalapeno, Citrus Segments, Fresh Herbs, Lemon Juice, Lime Juice, Bitters, Option to be Smoked*

*Excluding additional beverages outside of the package offering, tax and service charge.*



## Beer and Wine Beverage Package

**\$60.00 per person**

Packages are offered for 2 hours, each additional hour is \$5 per person, per hour.

Packages **include** soft drinks and regular coffee; and **exclude** shots, doubles, martinis and neat pours, espresso, energy drinks, bottled water and specialty cocktails.

### DRAFT BEERS

Battle Born Pale Lager

Deschutes, Black Butte Porter

Dogfish Head Citrus Squall

New Belgium Brewing, Dark Lager 1554 Abel

Baker, Atomic Duck, West Coast IPA

Karl Strauss, Red Trolley Ale

Big Dog's, Tailwagger Wheat, Hefeweizen

Fruli Strawberry Beer

Brouwerij St. Bernardus, Tripel Abbey Ale

Voodoo Ranger Juice Force IPA

### BOTTLE BEERS

Ace Perry Cider

Athletic Brewing, NA Lager

Blue Moon

Bud Light

Corona

Michelob Ultra

Stella Artois

Sam Adams IPA N/A

Sierra Nevada Wild Little Thing

Coronado Brewing Co. IPA

### WINE

Red and White Sangria

Sommelier Select White and Red Wine

Excluding additional beverages outside of the package offering, tax and service charge.

## Premium Beverage Package

**\$80.00 per person**

Packages are offered for 2 hours, each additional hour is \$10 per person, per hour.

Packages **include** classic cocktails, soft drinks, and regular coffee; and **exclude** shots, doubles, espresso, energy drinks, bottled water and specialty cocktails.

Includes all beers and the below spirits:

### **VODKA**

Smirnoff, Tito's

### **GIN**

Spring 44, Tanqueray

### **RUM**

Bacardi, Malibu

### **TEQUILA**

Lunazul Blanco, Mijenta Blanco

### **SCOTCH**

Chivas Regal 12 Year

### **BOURBON/WHISKEY**

Jim Beam, Bulleit, Jack Daniel's,

Crown Royal, Jameson

### **COGNAC**

Hennessy, VS Cognac

### **WINE**

Red and White Sangria

Sommelier Select White and Red Wine

Excluding additional beverages outside of the package offering, tax and service charge.

# BEVERAGE PACKAGES

## Ultimate Beverage Package

**\$95.00 per person**

Package is offered for 2 hours; each additional hour is \$10 per person, per hour.

Packages **include** classic cocktails, soft drinks and regular coffee; and **exclude** shots, doubles, espresso, energy drinks, bottled water, and specialty cocktails.

*Includes all beers and the below spirits:*

### VODKA

Smirnoff, Tito's, Ketel One, Ketel One Citroen, Grey Goose, Grey Goose La Poire, Smirnoff Vanilla

### GIN

Spring 44, Tanqueray, Aviation, Hendrick's

### RUM

Bacardi, Malibu, Captain Morgan, Goslings Black Seal

### TEQUILA

Lunazul Blanco, Mijenta Blanco, Patrón Silver, Nosotros Reposado

### SCOTCH

Chivas Regal 12 Year, Johnnie Walker Black

### BOURBON/WHISKEY

Jim Beam, Bulleit, Jack Daniel's, Crown Royal, Jameson, Bulleit Rye, Knob Creek, Knob Creek Rye, Jim Beam Orange

### COGNAC

Hennessy, VS Cognac

### WINE

Enhanced Sommelier Experience

*Excluding additional beverages outside of the package offering, tax and service charge.*

## Luxury Beverage Package

**\$120.00 Per Person**

Packages are offered for 2 hours; each additional hour is \$20 per person per hour.

Packages **include** soft drinks and regular coffee, martinis, neat pours, espresso, energy drinks, bottled water, and La Cave's specialty cocktails. Packages **exclude** shots, doubles.

*Includes all beers and the below spirits:*

### VODKA

Smirnoff, Tito's, Ketel One, Ketel One Citroen, Grey Goose, Grey Goose La Poire, Smirnoff Vanilla, Belvedere, Chopin

### GIN

Spring 44, Tanqueray, Aviation, Hendrick's, Bombay Sapphire, Botanist

### RUM

Bacardi, Malibu, Captain Morgan, Goslings Black Seal

### TEQUILA

Lunazul Blanco, Mijenta Blanco, Patrón Silver, Nosotros Reposado, Casamigos Blanco, Casamigos Reposado, Casamigos Mezcal, Calirosa Añejo, Don Julio Añejo

### SCOTCH

Chivas Regal 12 Year, Johnnie Walker Black, Balvenie, Doublewood 12yr, Macallan 12yr

### BOURBON/WHISKEY

Jim Beam, Bulleit, Jack Daniel's, Crown Royal, Jameson, Bulleit Rye, Knob Creek, Knob Creek Rye, Jim Beam Orange, Frey Ranch, Whistlepig Piggyback 10 Year, Basil Hayden, Woodford Reserve, Tenjaku

### COGNAC

Hennessy, VS Cognac

### WINE

Premium Sommelier Experience

*Excluding additional beverages outside of the package offering, tax and service charge*

# BEVERAGE PACKAGES