MIRADOR

PRIVATE EVENT MENUS

let the party begin

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LUNCH MENUS

the loveliest way to enjoy the afternoon

PLATED LUNCH MENU
OPTION ONE: 45 PER PERSON

FIRST COURSE
PRE-SELECT ONE

BABY LETTUCES*
sunflower vinaigrette, shaved radish

ESCAROLE CAESAR*
parmesan, herb breadcrumbs, capers, lemon

TOMATO SOUP*
parmesan cream, spanish olive oil, fried bread

DEVILED EGGS
caviar, chives

WHIPPED RICOTTA*
charred english peas, meyer lemon, basil,
toasted sourdough

CRISPY CHICKEN BITES
smoky lime aioli

*vegetarian
**vegan

SECOND COURSE
TABLESIDE CHOICE FROM TWO PRE-SELECTED OPTIONS

CHICKEN PAILLARD
roasted baby carrots, pickled golden raisins,
charred onion labneh

FARRO BOWL**
cauliflower goddess, cherries, marcona almonds

FRESH ORECCHIETTE**
san marzano tomatoes, aged parmesan,
herb breadcrumbs

CACIO E PEPE*
campanelle, pecorino romano, cracked black pepper

GRILLED CHICKEN SANDWICH
seasonal rotation, served with fries

SHRIMP PO'BOY
cilantro, pickles, ranch, french fries

THIRD COURSE
PRE-SELECT ONE

SEIS LECHES
chocolate tres leches cake, dulce de leche,
dos leches whipped cream, spiced cake crumble

ONDA GELATO
vanilla gelato, seasonal compote,
toasted swiss meringue

PLATED LUNCH MENU
OPTION TWO: 60 PER PERSON

FIRST COURSE
PRE-SELECT TWO

BABY LETTUCES*
sunflower vinaigrette, shaved radish

ESCAROLE CAESAR*
parmesan, herb breadcrumbs, capers, lemon

TOMATO SOUP*
parmesan cream, spanish olive oil, fried bread

DEVILED EGGS
caviar, chives

WHIPPED RICOTTA*
charred english peas, meyer lemon, basil, toasted sourdough

CRISPY CHICKEN BITES
smoky lime aioli

SECOND COURSE
TABLESIDE CHOICE FROM TWO PRE-SELECTED OPTIONS

CHICKEN PAILLARD
roasted baby carrots, pickled golden raisins, charred onion labneh

FARRO BOWL**
cauliflower goddess, cherries, marcona almonds

FRESH ORECCHIETTE**
san marzano tomatoes, aged parmesan, herb breadcrumbs

CACIO E PEPE*
campanelle, pecorino romano, cracked black pepper

GRILLED CHICKEN SANDWICH
seasonal rotation, served with fries

SHRIMP PO'BOY
cilantro, pickles, ranch, french fries

ROASTED SALMON
sweet potato puree, swiss chard, preserved orange, trout roe

*vegetarian
**vegan

PLATED LUNCH MENU
OPTION TWO: 60 PER PERSON

THIRD COURSE
PRE-SELECT ONE

RASPBERRY TOFFEE PAVLOVA
citrus verbena curd, black sesame crumble

CRAQUELIN
maple, pear, choux cake

THE MIRADOR PIEDMONT
hazelnut mousse, caramel whipped ganache,
candied hazelnut praline

SEIS LECHES
chocolate tres leches cake, dulce de leche,
dos leches whipped cream, spiced cake crumble

ONDA GELATO
vanilla gelato, seasonal compote,
toasted swiss meringue

PLATED LUNCH MENU
OPTION THREE: 75 PER PERSON

FIRST COURSE
PRE-SELECT TWO

DEVILED EGGS
caviar, chives

WHIPPED RICOTTA*
charred english peas, meyer lemon,
basil, toasted sourdough

CRISPY CHICKEN BITES
smoky lime aioli

CRUDO
aguachile, jicama, black salt

BEEF TARTARE
labneh, harissa, lavash

SECOND COURSE
PRE-SELECT ONE

BABY LETTUCES*
sunflower vinaigrette, shaved radish

ESCAROLE CAESAR*
parmesan, herb breadcrumbs, capers, lemon

TOMATO SOUP*
parmesan cream, spanish olive oil, fried bread

THIRD COURSE
TABLESIDE CHOICE FROM TWO PRE-SELECTED OPTIONS

CHICKEN PAILLARD
roasted baby carrots, pickled golden raisins,
charred onion labneh

FARRO BOWL**
cauliflower goddess, cherries, marcona almonds

FRESH ORECCHIETTE**
san marzano tomatoes, aged parmesan,
herb breadcrumbs

CACIO E PEPE*
campanelle, pecorino romano, cracked black pepper

GRILLED CHICKEN SANDWICH
seasonal rotation, served with fries

SHRIMP PO'BOY
cilantro, pickles, ranch, french fries

ROASTED SALMON
sweet potato puree, swiss chard, preserved orange,
trout roe

72-HOUR WAGYU
pomme purée, maitake, miso black garlic bordelaise
substitute filet of beef **+20 PER PERSON**

*vegetarian
**vegan

PLATED LUNCH MENU
OPTION THREE: 75 PER PERSON

FOURTH COURSE
PRE-SELECT ONE

RASPBERRY TOFFEE PAVLOVA
citrus verbena curd, black sesame crumble

CRAQUELIN
maple, pear, choux cake

THE MIRADOR PIEDMONT
hazelnut mousse, caramel whipped ganache,
candied hazelnut praline

SEIS LECHES
chocolate tres leches cake, dulce de leche,
dos leches whipped cream, spiced cake crumble

ONDA GELATO
vanilla gelato, seasonal compote,
toasted swiss meringue

BRUNCH MENUS

best meal of the week? we think so!

FAMILY-STYLE BRUNCH MENU
50 PER PERSON

FIRST COURSE
PRE-SELECT TWO; INCLUDES COMPLIMENTARY BREAKFAST COOKIES

DEVILED EGGS
caviar, chives

WHIPPED RICOTTA*
charred english peas, meyer lemon, basil, toasted sourdough

CRISPY CHICKEN BITES
smoky lime aioli

AVOCADO TOAST*
sourdough, harissa, avocado

PASTRY ASSORTMENT*
scones, croissants, muffins

CHIA BOWL*
fresh seasonal fruit, toasted coconut

ESCAROLE CAESAR*
parmesan, herb breadcrumbs, capers, lemon

SECOND COURSE
PRE-SELECT TWO

HAM & EGGS
french scramble, rosemary ham, comte, brioche

GRAVLAX
mirador tot, capers, cured egg *(up to 50 guests)*

FRESH ORECCHIETTE**
san marzano tomatoes, aged parmesan, herb breadcrumbs

QUICHE OR FRITTATA*
gruyère, chives, choice of ham/cheese or mushroom/spinach *(up to 50 guests)*

BUTTERMILK PANCAKES OR WAFFLES*
seasonal fruit, whipped cream

ACCOMPANYING SIDES
PRE-SELECT TWO

- applewood smoked bacon
- smoked sausage
- cured ham
- chicken sausage
- breakfast potatoes**
- toasted sourdough*
- scrambled eggs
- seasonal fruit**

*vegetarian
**vegan

PLATED BRUNCH MENU
65 PER PERSON

FIRST COURSE
PRE-SELECT TWO; INCLUDES COMPLIMENTARY BREAKFAST COOKIES

DEVILED EGGS
caviar, chives

WHIPPED RICOTTA*
charred english peas, meyer lemon, basil, toasted sourdough

CRISPY CHICKEN BITES
smoky lime aioli

AVOCADO TOAST*
sourdough, harissa, avocado

PASTRY ASSORTMENT*
scones, croissants, muffins

CHIA BOWL*
fresh seasonal fruit, toasted coconut

ESCAROLE CAESAR*
parmesan, herb breadcrumbs, capers, lemon

SECOND COURSE
PRE-SELECT TWO

HAM & EGGS
french scramble, rosemary ham, comte, brioche

GRAVLAX
mirador tot, capers, cured egg *(up to 50 guests)*

QUICHE OR FRITTATA*
gruyère, chives, choice of ham/cheese or mushroom/spinach *(up to 50 guests)*

STEAK & EGGS
wagyu short ribs, steamed rice, poached egg, nori *(up to 75 guests)*

BREAKFAST SANDWICH*
calabrian chili aioli, cheddar, brioche bun

LOBSTER COBB
avocado dressing, egg yolks, fines herbes, roasted tomatoes, smoked bacon

MIRADOR BRUNCH BURGER
gribiche, molasses wheat bun, sharp cheddar, egg *(up to 75 guests)*

*vegetarian
**vegan

PLATED BRUNCH
65 PER PERSON

SECOND COURSE ACCOMPANYING SIDES
PRE-SELECT TWO

applewood smoked bacon
smoked sausage
cured ham
chicken sausage
breakfast potatoes*
toasted sourdough**
scrambled eggs
seasonal fruit**

THIRD COURSE
CHOCOLATE DONUTS
gold flake, maldon

*vegetarian
**vegan

BRUNCH BUFFET MENU

75 PER PERSON

FRESH FRUIT*
seasonal assortment

PASTRY ASSORTMENT*
scones, croissants, muffins

CHIA PARFAIT*
granola

BREAKFAST POTATOES*
butter, chives

BREAKFAST COOKIES*
seasonal assortment

PRE-SELECT ONE

SCRAMBLED EGG STATION*

QUICHE*
gruyère, chives, choice of ham/cheese or
mushroom/spinach *(up to 50 guests)*

PRE-SELECT TWO

BREAKFAST PROTEINS
applewood smoked bacon
smoked sausage
cured ham
chicken sausage

GRIDDLE STATION

BUTTERMILK PANCAKES OR WAFFLES*
maple syrup, chantilly cream,
cultured butter, blueberries

*vegetarian
**vegan



JOIN US FOR TEA

our modern take on a chic tradition

PRIVATE TEA MENU
89 PER PERSON

BUBBLY
one glass per guest included

TO START
seasonal scone

FIRST COURSE
the cultured cup gyokuro imperial, green tea

spring peas
squid ink, avocado, trout roe

enoki
tempura, fines herbes, fermented mushroom

cucumber tart
goat cheese, dashi, yuzu

SECOND COURSE
the cultured cup assam margherita estate, black tea

wagyu sando
wagyu, spicy mayo, shiso, milk bread

black pepper macaron
shallot marmalade, foie gras mousse

caviar tartlet
crème fraiche, chives, cured egg yolk



THIRD COURSE
the cultured cup german chocolate cake, black tea

chocolate sable
caramel milk chocolate ganache

strawberry choux
strawberry diplomat, elderflower veil

spiced carrot cake
carrot compote, cream cheese mousse, white chocolate

MAKE IT A PARTY

passed bites, display stations & beyond

PASSED HORS D'OEUVRES
PRICED PER PIECE

MINI LOBSTER ROLL 14
house aioli, dill pollen, celery,
toasted brioche

MINI CAVIAR HOT DOG 16
umami aioli, pickled mustard seed, chives

PRETZEL BITES* 9
housemade with choice of sauce: jalapeño
ranch, honey mustard, or beer cheese

AHI TUNA SESAME CONE 10
bonito crème, wasabi tobiko, tamari glaze

CHICKEN BITES 6
smoky aioli, chives

DEVILED EGG 8
hackleback caviar, chives

MINI CRAB CAKE 10
remoulade, pickled fennel

SMOKED BEET TARTARE** 6
endive, fennel, capers, golden raisins

WHIPPED RICOTTA* 6
charred english peas, meyer lemon, basil,
toasted sourdough

BEEF TARTARE 10
harissa, preserved orange, seeded lavash

*vegetarian **vegan

PASSED HORS D'OEUVRES
PRICED PER PIECE



CURED HAM 8
whipped burrata, saba, focaccia

STONE FRUIT BRUSCHETTA* 6
whipped burrata, stone fruit, saba, focaccia

ARANCINI* 8
wild mushrooms, parmesan, romesco

TUNA NICOISE 10
potato, haricots verts, salad nicoise

CRUDO 10
aguachile, jicama, black salt

SHRIMP COCKTAIL SHOOTER 10
cocktail sauce, lemon

MIRADOR TOT 9
caviar, crème fraîche, chives

FOIE MACARON 12
black pepper macaron, shallot marmalade, foie gras mousse

BURGER SLIDER 12
pickled red onion, white cheddar, gribiche

GRILLED CHICKEN SLIDER 10
provolone, avocado, aioli

FRIED CHICKEN SLIDER 10
hot honey, b&b pickle

WAGYU SANDO 12
shiso, milk bread, spicy mayo

AVOCADO TACO** 7
cilantro, onion jam

*vegetarian **vegan

RECEPTION DISPLAY STATIONS

CRUDITÉ
seasonal vegetables, hummus, green goddess
per person 18

FRUIT & CHEESE
assorted artisanal cheeses, fruits, nuts, crackers *per person* 18

CHEESE & CHARCUTERIE
assorted cured meats, artisanal cheeses, honey comb, mustarda, seasonal fruit compote, house pickles, seeded lavash, toasted sourdough *per person* 28

SHELLFISH DISPLAY
oysters, shrimp, crab cakes, ceviche
per person MP

optional add on
CAVIAR SUPPLEMENT
crème fraîche, blinis, pickled shallots
+1,400

SHRIMP COCKTAIL
three shrimp, cocktail sauce, lemon
per person 19

OYSTERS ON THE HALF SHELL
100 oysters, cocktail sauce, mignonette, lemon 650



CULINARY MOMENTS

PASTA EXPERIENCE 1,100
live chef station (pre-select one)
- orecchiette
- pesto gemelli
- caviar capellini +42 *per person*

50 guest minimum; attendant fee per hour +100

CHICKEN BITE CART
fries, aioli, ketchup (butler passed)
per person 15

optional add on
CAVIAR SUPPLEMENT
crème fraîche, blinis, pickled shallots
+1,400

CAVIAR SERVICE
- classic: 250g black river caviar, blinis, crème fraîche, pickled shallot, chives 1,400

- signature: includes classic service + 4oz smoked trout roe, 25 caviar tarts, and 30 crab cakes 2,800

- gold: includes signature service + 2oz golden osetra, 50 oysters on the half shell, 32 mini caviar hot dogs, 30 lobster ceviche 5,600



MERINGUE EXPERIENCE 200
live chef station (pre-select one)
- chocolate & raspberry: chocolate cake, ganache, raspberry coulis

- citrus & pistachio: olive oil cake, citrus curd, pistachio gelato

- s'mores: chocolate cake, graham gelato, luxardo cherries
serves 30; attendant fee per hour +100

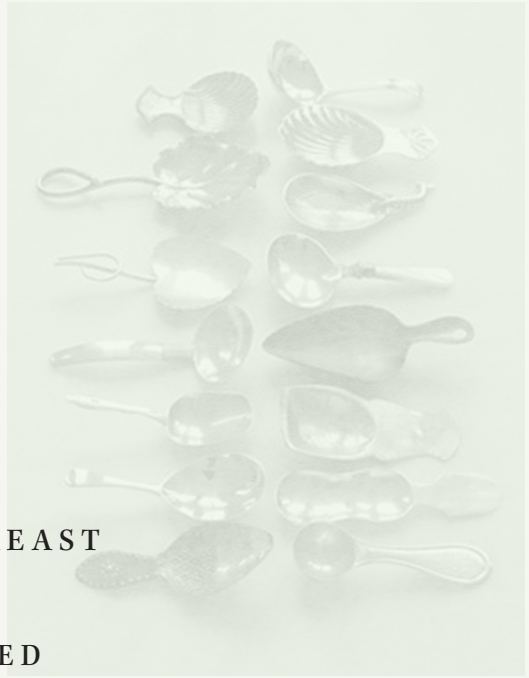
GELATO CART 19 (PER PERSON)
pre-select choice of:
chocolate, strawberry, vanilla, or prosecco gelato with toppings: cherries, sprinkles, ganache, chocolate shavings, dos leches whip, miso caramel

DINNER SERVICE

good taste is on the menu

BUFFET

130 PER PERSON; INCLUDES THREE APPS, TWO PROTEINS, THREE SIDES, AND TWO DESSERTS



PRE-SELECT THREE, PASSED OR DISPLAYED

DEVILED EGGS
caviar, chives

CRISPY CHICKEN BITES
smoky lime aioli

WHIPPED RICOTTA*
charred english peas, meyer lemon, basil, toasted sourdough

CRUDO
aguachile, jicama, black salt

AVOCADO TACO**
cilantro, onion jam

BEEF TARTARE
labneh, harissa, lavash

MINI LOBSTER ROLL
house aioli, dill pollen, celery, toasted brioche

ARANCINI*
wild mushrooms, parmesan, romesco

PRE-SELECT TWO PROTIENS

ROASTED PORK LOIN
apples, fennel, braised cabbage

HERB-ROASTED TURKEY BREAST
cranberry jus, turkey gravy

ROSEMARY & GARLIC-CRUSTED GRASS-FED PRIME RIB
tiger sauce, beef jus

GRASS-FED BEEF TENDERLOIN
cognac cream sauce, wild mushrooms

WHOLE ROASTED DUCK
confit thighs, sauce l'orange

FILLET OF SALMON
dill pickled-asparagus relish

CHILEAN SEA BASS
yuzu beurre blanc

EACH SERVED WITH PARKER HOUSE ROLLS & CHOICE OF THREE SIDES

BUFFET SIDES & DESSERTS

130 PER PERSON; INCLUDES THREE APPS, TWO PROTEINS, THREE SIDES, AND TWO DESSERTS

SIDES - PRE-SELECT THREE

POMME PUREE
bordelaise, chives

GRILLED CARROTS
burnt honey salsa macha

KOMBU-STEAMED FINGERLING POTATOES
nori komi furikake

STONEGROUND POLENTA
manchego cheese, chives

LOBSTER MAC & CHEESE
orecchiette, fontina, lobster +12 PER PERSON

ESCAROLE CAESAR*
parmesan, herb breadcrumbs, capers, lemon

ROASTED WILD MUSHROOMS
refrito, brown butter vinaigrette

CRISPY BRUSSELS SPROUTS
spanish chorizo aioli, caramelized onions

ROASTED ASPARAGUS
fine herb aioli, bottarga, crispy garlic

ORECCHIETTE**
san marzano tomatoes, aged parmesan

DESSERTS - PRE-SELECT TWO

MINI TEXAS GRAPEFRUIT TART
turbinado sugar, texas grapefruit

HAZELNUT ORANGE TRUFFLE
feuilletine, hazelnut praline

PASSIONFRUIT ITAKUJA BROWNIE
itakuja cake, passionfruit crispy

HUCKLEBERRY ALMOND PAVLOVA
almond cream, crispy meringue

JIVARA DULCE MACARON
dulce de leche, milk chocolate

WHITE CHOCOLATE ROLLCAKE
candied pistachio, strawberry jam

MINIATURE TIRAMISU BABA
espresso syrup, mascarpone mousse

KEY LIME TART
lime curd, graham cake, cream

*vegetarian
**vegan

PLATED DINNER MENU
OPTION ONE: 95 PER PERSON

FIRST COURSE
PRE-SELECT ONE

DEVILED EGGS
caviar, chives

WHIPPED RICOTTA*
charred english peas, meyer lemon, basil, toasted sourdough

CRAB & CORN FRITTERS
fresh herbs

CRISPY CHICKEN BITES
smoky lime aioli

AVOCADO TACO**
cilantro, onion jam

ARANCINI*
wild mushrooms, parmesan, romesco

SECOND COURSE
PRE-SELECT ONE

BABY LETTUCES*
sunflower vinaigrette, shaved radish

ESCAROLE CAESAR*
parmesan, herb breadcrumbs, capers, lemon

TOMATO SOUP*
parmesan cream, spanish olive oil, fried bread

THIRD COURSE
TABLESIDE CHOICE FROM TWO PRE-SELECTED OPTIONS

GRILLED MARKET FISH
crushed potatoes, grilled asparagus, sauce vierge

CHICKEN PAILLARD
roasted baby carrots, pickled golden raisins, charred onion labneh

FRESH ORECCHIETTE**
san marzano tomatoes, aged parmesan, herb breadcrumbs

CACIO E PEPE*
campanelle, pecorino romano, cracked black pepper

ROASTED SALMON
sweet potato puree, swiss chard, preserved orange, trout roe

FOURTH COURSE
PRE-SELECT ONE

RASPBERRY TOFFEE PAVLOVA
citrus verbena curd, black sesame crumble

CRAQUELIN
maple, pear, choux cake

THE MIRADOR PIEDMONT
hazelnut mousse, caramel whipped ganache, candied hazelnut praline

SEIS LECHES
chocolate tres leches cake, dulce de leche, dos leches whipped cream, spiced cake crumble

PLATED DINNER MENU
OPTION TWO: 120 PER PERSON

FIRST COURSE
PRE-SELECT TWO, SERVED FAMILY-STYLE OR PASSED

DEVILED EGGS
caviar, chives

WHIPPED RICOTTA*
charred english peas, meyer lemon, basil,
toasted sourdough

CRAB & CORN FRITTERS
fresh herbs

CRISPY CHICKEN BITES
smoky lime aioli

BEEF TARTARE
labneh, harissa, lavash

MINI LOBSTER ROLLS
house aioli, celery, dill, toasted brioche

AVOCADO TACO**
cilantro, onion jam

ARANCINI*
wild mushrooms, parmesan, romesco

*vegetarian
**vegan



SECOND COURSE
PRE-SELECT ONE

BABY LETTUCES*
sunflower vinaigrette, shaved radish

ESCAROLE CAESAR*
parmesan, herb breadcrumbs, capers, lemon

TOMATO SOUP*
parmesan cream, spanish olive oil, fried bread

PLATED DINNER MENU
OPTION TWO: 120 PER PERSON

THIRD COURSE
TABLESIDE CHOICE FROM TWO PRE-SELECTED OPTIONS

GRILLED MARKET FISH
crushed potatoes, grilled asparagus,
sauce vierge

CHICKEN PAILLARD
roasted baby carrots, pickled golden raisins,
charred onion labneh

FRESH ORECCHIETTE**
san marzano tomatoes, aged parmesan,
herb breadcrumbs

CACIO E PEPE*
campanelle, pecorino romano, cracked black pepper

ROASTED SALMON
sweet potato puree, swiss chard, preserved orange,
trout roe

72-HOUR WAGYU
pomme purée, maitake, miso black garlic bordelaise
substitute filet of beef **+20 PER PERSON**

*vegetarian
**vegan

FOURTH COURSE
PRE-SELECT ONE

RASPBERRY TOFFEE PAVLOVA
citrus verbena curd, black sesame crumble

CRAQUELIN
maple, pear, choux cake

THE MIRADOR PIEDMONT
hazelnut mousse, caramel whipped ganache,
candied hazelnut praline

SEIS LECHES
chocolate tres leches cake, dulce de leche,
dos leches whipped cream, spiced cake crumble



PLATED DINNER MENU
OPTION THREE: 140 PER PERSON

FIRST COURSE
PRE-SELECT THREE, SERVED FAMILY-STYLE OR PASSED

DEVILED EGGS
caviar, chives

WHIPPED RICOTTA*
charred english peas, meyer lemon, basil,
toasted sourdough

MINI CRAB CAKES
remoulade, pickled fennel

CRISPY CHICKEN BITES
smoky lime aioli

CRUDO
aguachile, jicama, black salt

BEEF TARTARE
labneh, harissa, lavash

MINI LOBSTER ROLLS
house aioli, celery, dill, toasted brioche

AVOCADO TACO**
cilantro, onion jam

ARANCINI*
wild mushrooms, parmesan, romesco



SECOND COURSE
PRE-SELECT ONE

BABY LETTUCES*
sunflower vinaigrette, shaved radish

ESCAROLE CAESAR*
parmesan, herb breadcrumbs, capers, lemon

TOMATO SOUP*
parmesan cream, spanish olive oil, fried bread

PLATED DINNER MENU
OPTION THREE: 140 PER PERSON

THIRD COURSE
TABLESIDE CHOICE FROM TWO PRE-SELECTED OPTIONS

GRILLED MARKET FISH
crushed potatoes, grilled asparagus, sauce vierge

CHICKEN PAILLARD
roasted baby carrots, pickled golden raisins,
charred onion labneh

FRESH ORECCHIETTE**
san marzano tomatoes, aged parmesan,
herb breadcrumbs

CACIO E PEPE*
campanelle, pecorino romano, cracked black pepper

ROASTED SALMON
sweet potato puree, swiss chard, preserved orange,
trout roe

72-HOUR WAGYU
pomme purée, maitake, miso-black garlic bordelaise

FILET OF BEEF
crispy potato, mushroom, miso-black garlic bordelaise

*vegetarian
**vegan



FOURTH COURSE
PRE-SELECT ONE

RASPBERRY TOFFEE PAVLOVA
citrus verbena curd, black sesame crumble

CRAQUELIN
maple, pear, choux cake

THE MIRADOR PIEDMONT
hazelnut mousse, caramel whipped ganache,
candied hazelnut praline

SEIS LECHES
chocolate tres leches cake, dulce de leche,
dos leches whipped cream, spiced cake crumble

DESSERTS

PASSED
PRICED PER PIECE

MINI TEXAS GRAPEFRUIT TART 4
turbinado sugar, texas grapefruit

HAZELNUT ORANGE TRUFFLE 3
feuilletine, hazelnut praline

PASSIONFRUIT ITAKUJA BROWNIE 5
itakuja chocolate, passionfruit crispy

HUCKLEBERRY ALMOND PAVLOVA 5
almond cream, crispy meringue

JIVARA DULCE MACARON 4
dulce de leche, milk chocolate

WHITE CHOCOLATE ROLLCAKE 4
candied pistachio, strawberry jam

MINIATURE TIRAMISU BABA 5
espresso syrup, mascarpone mousse

KEY LIME TART 4
lime curd, graham tart, cream



RECEPTION STATIONS

MACERATED BERRY PAVLOVA 350
soaked berries, classic pavlova,
seasonal berry coulis

SEASONAL FRUIT INSPIRATION 400
assortment of a single fruit made into
multiple cakes, verrines & cookies

MANJARI & MARSHMALLOW VERRINE 275
64% dark chocolate creameux, chocolate cake,
housemade marshmallow fluff

YUZU & BLUEBERRY BUCKLE 300
yuzu jam, fresh blueberry compote,
whipped cream

BEVERAGE MENUS

keep spirits high and the party going!

HOURLY BAR PACKAGES

THE STANDARD

SPIRITS

TITO'S VODKA
LUNA AZUL SILVER TEQUILA
BUFFALO TRACE BOURBON
DEWAR'S WHITE LABEL SCOTCH
BACARDI RUM
BOMBAY GIN

WINE

MIONETTO, PROSECCO
HANNA, SAUVIGNON BLANC
CHALK HILL, CHARDONNAY
JERMANN, PINOT GRIGIO
ROYAL PRINCE, PINOT NOIR
LONE EAGLE, CABERNET SAUVIGNON

BEER

LAGER, AMSTEL BROUWEIJ, AMSTEL LIGHT
LAGER, ANHEUSER-BUSCH, MICHELOB ULTRA
BOCK, SPOETZL, SHINER BOCK
AMERICAN IPA, BELL'S, TWO HEARTED
AMERICAN WHEAT, REVOLVER, BLOOD & HONEY
CIDER, AUSTIN EASTCIDER, PINEAPPLE CIDER
N/A LAGER, PERONI 0%, NON-ALCOHOLIC

HOURLY PRICING

65 PER GUEST; INCLUDES TWO MIRADOR SPECIALTY COCKTAILS. TWO-HOUR MINIMUM.
15 PER ADDITIONAL HOUR WITH A FIVE-HOUR MAXIMUM

One bartender per 50 guests included. Must be guaranteed for 100% of guest count of legal drinking age. Does not include champagne toasts.

HOURLY BAR PACKAGES

THE PREMIUM

SPIRITS

GREY GOOSE VODKA
LALO BLANCO TEQUILA
WOODFORD RESERVE BOURBON
BALVENIE 12 YEAR SCOTCH
BACARDI 8 YEAR GOLD RUM
TANQUERAY NO TEN

WINE

TAITTINGER BRUT LA FRANÇAISE, CHAMPAGNE
STAG'S LEAP AVETA, SAUVIGNON BLANC
COMTE LAFOND, SANCERRE
FLOWERS, CHARDONNAY
CRISTOM MT. JEFFERSON PINOT NOIR

BEER

LAGER, AMSTEL BROUWEIJ, AMSTEL LIGHT
LAGER, ANHEUSER-BUSCH, MICHELOB ULTRA
BOCK, SPOETZL, SHINER BOCK
AMERICAN IPA, BELL'S, TWO HEARTED
AMERICAN WHEAT, REVOLVER, BLOOD & HONEY
CIDER, AUSTIN EASTCIDER, PINEAPPLE CIDER
N/A LAGER, PERONI 0%, NON-ALCOHOLIC

HOURLY PRICING

80 PER GUEST; NCLUDES TWO MIRADOR SPECIALTY COCKTAILS. TWO-HOUR MINIMUM.
20 PER ADDITIONAL HOUR WITH A FIVE-HOUR MAXIMUM

One bartender per 50 guests included. Must be guaranteed for 100% of guest count of legal drinking age. Does not include champagne toasts.

HOURLY BAR PACKAGES
BEER & WINE ONLY

WINE

MIONETTO, PROSECCO
HANNA, SAUVIGNON BLANC
JERMANN, PINOT GRIGIO
ROYAL PRINCE, PINOT NOIR
LONE EAGLE, CABERNET SAUVIGNON

BEER

LAGER, AMSTEL BROUWEIJ, AMSTEL LIGHT
LAGER, ANHEUSER-BUSCH, MICHELOB ULTRA
BOCK, SPOETZL, SHINER BOCK
AMERICAN IPA, BELL'S, TWO HEARTED
AMERICAN WHEAT, REVOLVER, BLOOD & HONEY
CIDER, AUSTIN EASTCIDER, PINEAPPLE CIDER
N/A LAGER, PERONI 0%, NON-ALCOHOLIC

HOURLY PRICING

38 PER GUEST; TWO-HOUR MINIMUM. 12 PER ADDITIONAL HOUR
WITH A FIVE-HOUR MAXIMUM

One bartender per 50 guests included. Must be guaranteed for 100% of guest count of legal drinking age. Does not include champagne toasts.

HOURLY BAR PACKAGES

NON-ALCOHOLIC (ALWAYS INCLUDED)

SOFT DRINKS

COCA COLA
DIET COKE
DR PEPPER
GINGER ALE
SPRITE
CLUB SODA
TONIC WATER

GARNISHES

LEMONS
LIMES
ORANGES
MARASCHINO CHERRIES

BOTTLED WATER

AQUA PANA STILL
SAN PELLEGRINO SPARKLING
TOPO CHICO SPARKLING MINERAL

JUICES

ORANGE
GRAPEFRUIT
CRANBERRY
PINEAPPLE

One bartender per 50 guests included. Must be guaranteed for 100% of guest count of legal drinking age. Does not include champagne toasts.

WINES

BUBBLY

MIONETTO PROSECCO 56

GERARD BETRAND BRUT ROSE 60

NICOLAS FEUILLATTE BRUT ROSE 94

VEUVE CLICQUOT BRUT ROSE 175

SCHRAMSBERG BLANC DE BLANCS 92

GRUET SAUVAGE BLANC DE BLANCS 85

RUINART BLANC DE BLANCS 225

CHÂTEAU DE BLIGNY GRANDE RÉSERVE BRUT 110

AUTRÉAU DE CHAMPILLON RÉSERVE BRUT 105

VEUVE CLICQUOT YELLOW LABEL 165

LALLIER BRUT SERIE R.021 135

LOUIS ROEDERER BRUT COLLECTION 245 160

DOM PÉRIGNON BRUT, 2013 495

KRUG GRANDE CUVÉE 171ÈME ÉDITION 485

LOUIS ROEDERER CRISTAL BRUT 2015 655

WINES

WHITE

LE GARENNE SANCERRE 72

COMTE LAFOND SANCERRE 135

COMTE CHEVALIÈRE SANCERRE 72

HANNA SAUVIGNON BLANC 65

TE MATA SAUVIGNON BLANC 85

STAG'S LEAP AVETA SAUVIGNON BLANC 85

PAHLMEYER JAYSON SAUVIGNON BLANC 92

JEAN PAUL & BENOIT DROIN CHABLIS 98

SIMONNET FEBVRE CHABLIS 60

FLOWERS CHARDONNAY 70

CHALK HILL ESTATE CHARDONNAY 60

MAXIMAL CHARDONNAY 64

POST & BEAM CHARDONNAY 100

JERMANN PINOT GRIGIO 60

TRIMBACH ALSACE RIESLING 65

WINES

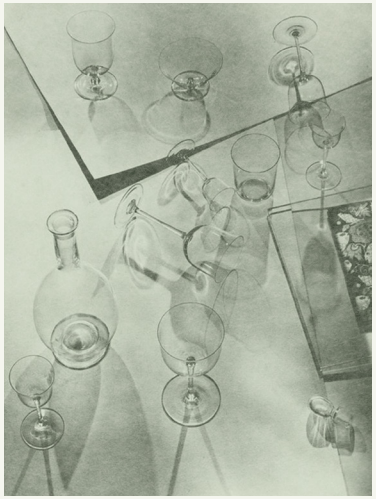
ROSE

CHATEAU D’ESCLANS ROCK ANGEL ROSE 68

THE LANGUAGE OF YES ‘LES FRUITS ROUGES’ ROSE 64

CHATEAU MINUTY ROSE 48

FLOWERS ROSE 105



WINES

RED

ERATH RESERVE COLLECTION PINOT NOIR 60

ROYAL PRINCE PINOT NOIR 64

CRISTOM MT JEFFERSON PINOT NOIR 90

EVENING LAND SEVEN SPRINGS PINOT NOIR 130

JOSEPH PHELPS FREESTONE PINOT NOIR 140

ORIN SWIFT 8 YEARS IN THE DESERT ZINFANDEL 125

MICHAEL DAVID INKBLOT PETIT SYRAH 54

LONE EAGLE CABERNET 75

FAUST CABERNET 135

BELLA UNION CABERNET 160

JUSTIN ISOCELES BORDEAUX BLEND 210

ENROUTE LES POMMIERS PINOT NOIR 135

MIRADOR SPECIALTY COCKTAILS

SABROSO MARGARITA 18
espolòn blanco, cointreau, lime,
jalapeño, cilantro, agave nectar

GIN & ROSEMARY SITUATION 16
bombay sapphire, rosemary,
citrus, hibiscus

RUBY SPRITZ 16
hibiscus-infused tequila,
elderflower, prosecco

MIDNIGHT IN RIO 18
caipirinha with a kiss of blueberry

BUSINESS WITH PLEASURE 20
the botanist, pineapple, lime, honey

BERRY ELIXIR 17
tito's, elderflower, lemon, berry cordial, mint

PALOMA 17
reposado tequila, lime, agave, grapefruit soda

ESPRESSO MARTINI 16
tito's, cold brew, mr black, simple syrup

HIGH FASHIONED 17
buffalo trace, maple, orange, angostura

HOT TODDY 16
irish whiskey, honey, lemon

BEVERAGE STATIONS



BLOODY MARY BAR **35** *per person*
titos, pickled vegetables, olives, celery, tajin, bacon

MIMOSA BAR **30** *per person*
house prosecco, fresh juices, peach puree,
seasonal berries, herbs

LEMONADE BAR **120** *serves 20*
hand-pressed lemonade

HOT TEAS **100** *serves 20*
offerings from the cultured cup and mariage frères
accompanied by honey, lemon, and cream

HOT COFFEE **90** *serves 20*
counter culture fontana (south american dark blend)
accompanied by cream and sugar

HOT CHOCOLATE **120** *serves 20*
chantilly cream, chocolate shavings, peppermint