



## PRIVATE ROOM OPTIONS

### Sunday House

Private dining cottage; can seat up to 24 people

Lunch: food & beverage guarantee of \$395.00

Dinner: food & beverage guarantee of \$695.00

Lunch parties of 16 guests or more requires a limited, pre-set menu

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### Veranda

Marquis tent, covered

Cooled in the summer; enclosed & heated in the winter

Can seat up to 48 people for a sit-down dinner OR

55 for reception style with buffet service

Sunday-Thursday: food & beverage guarantee of \$1500.00

Friday-Saturday: food & beverage guarantee of \$3000.00

**BUFFET ONLY ON FRIDAY & SATURDAY EVENINGS**

**(exceptions made for December holiday parties)**

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### Cypress Room

Inside dining room

Can seat up to 52 people for sit-down dinner **(no buffets)**

Sunday-Thursday: food & beverage guarantee of \$2000.00

**CYPRESS ROOM NOT AVAILABLE ON WEEKENDS**

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### Patio

Marquis tent, covered

Cooled in the summer; enclosed & heated in the winter

Can seat up to 56 people; can accommodate up to 80 people

reception style with buffet service

Sunday-Thursday: food & beverage guarantee of \$2500.00

**PATIO NOT AVAILABLE ON WEEKENDS**

**(exceptions made for December holiday parties)**

Patio guarantees do not include

Carriage House Bar or Sunday House

**PRIVATE ROOMS NOT AVAILABLE**

**FOR SUNDAY BRUNCH**

## ROOM CHARGES

Most spaces held private will be subject to a set-up / breakdown fee

Sunday House	\$25.00
0-25 guest	\$150.00
25-59 guest	\$250.00
60 + guest	\$500.00

## SERVICE

Minimum gratuity is 18%, unless staffing needs are higher

Seated Dinner: 1 server for every 16 guests

Buffet: 1 server for every 20 guests

## BAR OPTIONS

### Cash Bar

Guests purchase their own drinks

### Hosted Bar

Host of party purchases all drinks

To help monitor beverage consumption and budget, Moonshine can provide drink tickets to be distributed by host.

### Average drink prices:

Domestic Beer	\$3.50
Imported Beer	\$3.75
Wine by the Glass	\$6.00
Well Liquor	\$5.50
Premium/Martini	\$7.00
Specialty	\$7.00

## DÉCOR

Guests are welcome to decorate private areas and tables however they like.

Our event coordinator can provide full service décor needs and will bill accordingly. at cost plus 20% handling.

## ENTERTAINMENT

### Music

Bands or DJs can be accommodated on our patio.

Moonshine can arrange for live entertainment for your event (Cost, plus a 20% booking fee).

### Presentations

Screen \$25.00

Audio System \$50.00

LCD Projector \$125.00

(7 day notice required on projector)

## VALET

Convenient valet available

### Cash Valet

Guests are responsible for their own valet service (\$4 / car).

### Hosted Valet

Host of party pays for valet service for all guests (\$5 / car).

## DEPOSITS

A 10% deposit of the estimated final bill is required to hold banquet reservations.

Reservations are considered tentative until deposits are received.

The deposit is non-refundable and will be applied to the final bill on the day of the event.

## CONTACT US

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## A LA CARTE MENU

Buffet or Hand-Passed Hors d'oeuvres  
Recommended for 40 - 100 Guests  
Generally 10 to 12 portions per person provides a great meal. Prices below are per piece/portion.

### APPETIZERS

- Stuffed Mushroom Caps with Three Herb Pesto (1.25)
- Beer Battered Asparagus with Buttermilk Ranch (1.50)
- Spinach and Artichoke Fondue with Toast Points (1.50)
- Chicken Quesadillas with Black Bean Corn Salsa & Cilantro Cream (1.50)
- Fried Polenta Fingers with Stewed Tomato Sauce (1.50)
- Cucumber Coins with Smoked Salmon & Dilled Cream (1.50)
- Mini Crawfish Crab Cakes with Hot Pepper Jelly (2.00)
- Smoked BBQ Chicken Skewers (2.00)
- Grilled Veggie K-bobs with Smoked Onion Vinaigrette (2.00)
- Buffalo Meatballs with Smoky Tomato Sauce (2.00)
- Turkey Melt Sandwich Wedges with Basil Pesto & Sweet Peppers (2.00)
- Moonshine Corn Dog Shrimp with Honey Mustard (2.50)
- Grilled Beef K-Bobs with Smoked Onion Vinaigrette (2.50)
- Cornflake Chicken Tenders with Honey Mustard (2.50)
- Chicken Fried Steak with Chipotle Cream Gravy (3.00)
- Baked Brie Wheel with Ancho Pear Chutney (60.00 for wheel)

### SIDES / VEGGIES

- Mashed Potatoes with Roasted Garlic & Butter (1.50)
- Baked Macaroni and Cheese with Bacon Gratin (2.00)
- Seasonal Vegetables (3.00)
- Fruit and Cheese Platter with Crackers (3.00)
- Fruit Bowl (3.00)

### SALADS

- Classic Caesar Salad with Parmesan and Croutons (3.00)
- Berkeley House Salad with Simple Lemon Vinaigrette (3.00)
- Indigo Spinach Salad with Blueberry Balsamic Vinaigrette (3.50)

### MAIN DISHES / MEATS

- Green Chile Macaroni with Grilled Chicken, Corn Relish & Green Chile Cream (3.00)
- Eggplant Parmesan with Stewed Tomato Sauce & Parmesan (3.00)
- Pan-fried Chicken Almondine with Lemon Artichoke Cream Sauce (3.00)
- Pork Tenderloin with Charred Pineapple & Green Chile Salsa (3.00)
- Jalapeño Hanger Steak with Scallion Butter & Roasted Jalapeños (5.00)

### SWEETS

- Fudge Stout Brownie Bites (1.50)
- Peanut Butter Mousse Squares (1.50)
- Zesty Lemon Bars (1.50)
- Pecan Praline Cheesecake Bites (1.50)
- Homemade Apple Pie with Caramel Sauce (25.00 1/2 pan, 50.00 whole pan)
- White Chocolate Bread Pudding (25.00 1/2 pan, 50.00 whole pan)

Moonshine strives to create unique and custom-tailored events for each client.  
The information contained herein is an example.  
We look forward to creating a specialized menu specific to your event and budget.



## DINNER MENU

Recommended for up to 56 guests.  
Served Sunday through Thursday only.  
\$37.00 per person as listed below.  
Additions, deletions and substitutions can be made, price will vary.

### APPETIZERS

*(Choose Two, Served Family Style)*

**MOONSHINE CORN DOG SHRIMP**

*with Honey Mustard & Blueberry Swirl*

**BEER BATTERED ASPARAGUS**

*with Buttermilk Ranch*

**SPINACH AND ARTICHOKE FONDUE**

*with Toasted Bread Points*

**HOMEMADE POTATO CHIPS**

*with Warm Sour Cream & Chive Dip*

**CRISPY CALAMARI**

*with Spicy Marinara Sauce*

### SALADS

*(Choose One, Served Family Style)*

**BERKELEY HOUSE SALAD**

*with Simple Lemon Vinaigrette*

**CLASSIC CAESAR**

*with Parmesan and Herb Croutons*

**INDIGO SPINACH SALAD**

*with Blueberries, Blue Cheese, Pickled Red Onions,  
Candied Pistachios & Blueberry Balsamic Vinaigrette*

### ENTRÉES

*(Limited to Three Choices)*

*(served with seasonal vegetables and either garlic  
mashed potatoes or macaroni & cheese)*

**JALAPEÑO HANGER STEAK**

*with Scallion Butter & Roasted Jalapeños*

**PAN-FRIED CHICKEN ALMONDINE**

*with Lemon Artichoke Cream Sauce*

**GRILLED PORK TENDERLOIN**

*with Charred Pineapple & Green Chile Salsa*

**BROILED RAINBOW TROUT**

*with Corn Bread Stuffing & Chile Sage Butter*

**HORSERADISH CRUSTED SALMON**

*with Lemon Dill Sauce*

**EGGPLANT PARMESAN**

*with Stewed Tomato Sauce & Parmesan*

### DESSERTS

*(Choose One, Served Family Style)*

**SKILLET APPLE PIE**

*with Maple Ice Cream & Caramel Sauce*

**CHOCOLATE STOUT FUDGE BROWNIE**

*with Chocolate Malt Ball Ice Cream*

**WHITE CHOCOLATE BREAD PUDDING**

*with Raisins, Bourbon Sauce & Vanilla Ice Cream*

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