



21c
MUSEUM HOTEL

ST. LOUIS MEETING AND EVENT MENUS



BREAKFAST BUFFETS

We politely request a minimum of 12 guests for breakfast buffets. Buffets will be refreshed for one hour. Pricing is per person. Includes Lavazza coffee and orange juice. Lavazza decaf coffee available upon request.

CONTINENTAL BREAKFAST \$26

- assorted bagels, whipped cream cheese, butter, jam
- assorted breakfast pastries, sweet breads, muffins
- seasonal fresh cut fruit
- yogurt, dried fruit, nut granola

CLASSIC BREAKFAST \$40

- assorted bagels, whipped cream cheese, butter, jam
- assorted breakfast pastries, sweet breads, muffins
- seasonal fresh cut fruit
- choice of sausage, bacon or turkey bacon
- scrambled eggs
- pancakes, maple syrup, whipped sweet butter
- fried breakfast potatoes

SPANISH INSPIRED BREAKFAST \$40

- seasonal melon, thinly sliced serrano ham
- country toast, tomato jam, whipped butter
- Torrijas, lemon custard, fried bread, cinnamon sugar
- tortilla Española, mojo rojo, chorizo gravy
- Spanish Hash with choice of: roasted mushroom, roasted squash, serrano ham, Spanish chorizo

HEALTHY START BREAKFAST \$38

- seasonal fresh cut fruit
- everything and plain bagels, smoked salmon, herb and plain cream cheese and jams
- yogurt, fruit and nut granola
- healthy breakfast breads and muffins
- seasonal quiche
- citrus salad
- turkey bacon

BIG BREAKFAST \$48

- assorted breakfast pastries, sweet breads, and muffins
- country toast, tomato jam, whipped butter, seasonal jam
- seasonal fresh cut fruit
- scrambled eggs or seasonal quiche
- breakfast potatoes
- choice of sausage, bacon or turkey bacon
- choice of pancakes or French toast
- Spanish Hash with choice of: roasted mushroom, roasted squash, serrano ham, Spanish chorizo

BOXED BREAKFAST TO-GO \$28

- egg and cheese croissant sandwich with choice of: sausage, bacon, ham, confit squash
- seasonal muffin, whole fruit



BRUNCH BUFFET & BREAKFAST ENHANCEMENTS

We politely request a minimum of 12 guests for brunch buffets. Buffets will be refreshed for one hour. Pricing is per person. Includes Lavazza coffee and orange juice. Lavazza decaf coffee available upon request.

BRUNCH BUFFET \$54

- assorted bagels, smoked salmon, herbed cream cheese, red onion, capers
- assorted breakfast pastries, sweet breads, and muffins
- seasonal fresh cut fruit
- fried breakfast potatoes
- scrambled eggs
- choice of sausage, bacon or turkey bacon
- choice of pancakes or french toast
- Spanish Hash with choice of: roasted mushroom, roasted squash, ham, Spanish chorizo
- choice of: house salad or mixed green salad
- choice of: roast beef with horseradish cream; smoked ham with grain mustard sauce; or roasted salmon with sauce gribiche
- choice of: gooey butter cake, fruit tart, chocolate flourless cake

BREAKFAST ENHANCEMENTS

Priced per person unless otherwise specified. We politely request a minimum order of 12 of any enhancement.

- Whole fruits \$4
apples, oranges, bananas
- Smoked Salmon Tray \$15
with capers, herb cream cheese, red onion
- Seasonal Quiche \$8
- Bacon, Turkey Bacon or Sausage \$4
- Fried Breakfast Potatoes \$5
- Scrambled Eggs \$6
- Pancakes or French Toast \$6
- Huevos Rotos \$8
- Breakfast Croissant Sandwiches \$8
egg & cheese with bacon, ham, sausage or confit squash
- Breakfast Wraps \$8/each
with peppers, onions, egg and cheese and bacon, ham or sausage

Breakfast Breads & Pastries (by the dozen)

- Bagels \$38
- Muffins \$48
- Mini Muffins \$15
- Pastries \$42
- Croissants – plain and chocolate \$38



BREAK MENUS & BEVERAGE STATIONS

BREAK MENUS

Served for one hour

A LITTLE SOMETHING HEALTHY \$24

crudite with hummus, seasonal cut fruit, South 40 nut bar, St. Louis Juice Press cold pressed juice

A LITTLE SOMETHING SALTY \$16

spiced candied nuts, Marcona almonds, fried chickpeas, spiced popcorn

A LITTLE SOMETHING SWEET \$14

Marcona almond caramel corn, brownies, fruit tart

A LITTLE SOMETHING SAVORY \$18

hummus, herbed buttermilk dip, escalivada, grilled toast, crudite

MEAT AND CHEESE \$22

seasonal peppers, cheese board, charcuterie boards

MILK AND COOKIES \$12

assorted cookies served with whole milk

ENHANCEMENTS

Add to any break menu.

- Old Vienna Chips \$4/each
- Dad's Oatmeal Cookies \$5/three
- South 40 Nut Bar \$6 each
simple crunchy, sweet, whole nut protein bars
- Assorted cookies by the dozen \$45
chocolate chip, oatmeal, or snicker doodle

BEVERAGE STATIONS

Decaf coffee available upon request. Alternative milks available upon request: oat milk, almond milk, or soy milk

MORNING PACKAGE \$14

Lavazza drip coffee, Big Heart Tea Co. hot teas, orange juice, water station, refreshed for four hours

AFTERNOON PACKAGE \$14

Lavazza drip coffee, Big Heart Tea Co. hot teas, soft drinks, water station, refreshed for four hours

ALL DAY PACKAGE \$28

Lavazza drip coffee, Big Heart Tea Co. hot teas, orange juice, soft drinks, Evian bottled still and sparkling water, refreshed for eight hours

ENHANCEMENTS

Add to any beverage station.

- Zenly CBD Seltzer \$5/each
- Celsius Energy Drinks \$5/each
- Companion Kombucha \$5/each
- Excel Sodas – Assortment of Flavors \$4/each
- Red Bull \$5/each
- Sugar Free Red Bull \$5/each
- Lavazza Coffee Carafe \$72/each
- Lavazza Coffee Decaf Carafe \$72/each
- Evian Still and Sparkling 750mL \$9/each
- Evian Still and Sparkling 330mL \$5/each
- St. Louis Juice Press Cold Press Juices \$10/each
8oz local fresh cold pressed juice, assorted flavors
(must be ordered 48 hours in advance)
- St. Louis Juice Press Cold Press Energy Shot \$7/each
2oz local fresh cold pressed ginger, turmeric, lime and honey
(must be ordered 48 hours in advance)

IDOL WOLF

1528 Locust Street, St. Louis, MO 63103 314.730.2226 21cMuseumHotels.com

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WORKING LUNCH BUFFETS

Buffets will be refreshed for one hour. Pricing is per person. Includes water, Lavazza coffee and iced tea. Lavazza decaf coffee available upon request.

DELI SANDWICH BUFFET

SALADS

House Salad romaine, iceberg, red onion, artichoke, pimentos, parmesan, red wine vinaigrette

Mixed Greens smoked candied pecans, dried cherries, red onion, blue cheese, balsamic dressing

Caesar Salad romaine, shaved parmesan, croutons, lemon-anchovy dressing

SANDWICHES

Smoked Turkey Breast tomato jam, cucumber, grain mustard, wheat bread

Smoked Ham Manchego cheese, sweet pepper mustard, country bread

Po' Boy ham, salami, roast beef, lettuce, tomato, provolone cheese, smoked mayo, mustard, hoagie roll

Roast Beef giardiniera, horseradish cream, hoagie roll

Marinated Mushroom roasted peppers, Havarti cheese, roasted garlic aioli, country bread

Pastrami Reuben shaved pastrami, creamy coleslaw, Swiss cheese, Dijonnaise, marble rye

SIDES

Hummus and Crudite seasonal hummus, carrot, celery

Marinated Chickpeas piquillo pepper, feta, red wine vinaigrette and herbs

Spicy Cucumber Salad green onion, gochutgaru, sesame seed

Seeded Coleslaw thinly sliced red and green cabbage, pepitas, sunflower, sesame, poppy, lemon dressing

Green Potato Salad green goddess dressing, scallion, celery

Pasta Salad red onion, olives, red pepper, tomato, Italian dressing

OPTION 1 \$45

Choice of one salad, two sandwiches, one side, and one dessert.

OPTION 2 \$52

Choice of one salad, three sandwiches, two sides, and two desserts.

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SALAD BAR \$48

Includes two varieties of salad greens, chef's choice of two dressings, and seasonal and traditional vegetables and accoutrements.

MARKET SOUP

PROTEINS choose two

Roasted Chicken

Grilled Shrimp

Smoked Salmon

Marinated Tofu

Smoked Trout Salad

SIDES choose one

Hummus and Crudite seasonal hummus, carrot, celery

Marinated Chickpeas piquillo pepper, feta, red wine vinaigrette, herbs

Spicy Cucumber Salad green onion, gochutgaru, sesame seed

Seeded Coleslaw thinly sliced red and green cabbage, pepitas, sunflower, sesame, poppy, lemon dressing

Green Potato Salad green goddess dressing, scallion, celery

Pasta Salad red onion, olives, red pepper, tomato, Italian dressing

DESSERT choose one

Assortment Of Cookies

Brownies

Flourless Chocolate Cake

Fruit Tart

Goey Butter Cake

BOXED LUNCH TO GO \$35

Served with house salad or chips, cookies or brownies, and whole fruit.

SANDWICHES choose two

Smoked Turkey Breast tomato jam, cucumber, grain mustard, wheat bread

Smoked Ham Manchego cheese, sweet pepper mustard, country bread

Po' Boy ham, salami, roast beef, lettuce, tomato, provolone cheese, smoked mayo, mustard, hoagie roll

Roast Beef giardiniera, horseradish cream, hoagie roll

Marinated Mushroom roasted peppers, Havarti cheese, roasted garlic aioli, country bread

Pastrami Reuben shaved pastrami, creamy coleslaw, Swiss cheese, Dijonnaise, marble rye



LUNCH BUFFETS

We politely request a minimum of 12 guests for lunch buffets. Buffets will be refreshed for one hour. Pricing is per person. Includes water, Lavazza coffee and iced tea. Lavazza decaf coffee available upon request.

LOCUST STREET LUNCH BUFFET

SOUP & SALAD

Piquillo Pepper Soup

Cream of Mushroom Soup

Market Soup

House Salad romaine, iceberg, red onion, artichoke, pimentos, parmesan, red wine vinaigrette

Mixed Greens smoked candied pecans, dried cherries, red onion, blue cheese, balsamic dressing

Caesar Salad romaine, shaved parmesan, croutons, lemon-anchovy dressing

ENTRÉE

Grilled Chicken Breast confit squash, sautéed spinach, caper lemon sauce

Catalan Style Braised Short Rib grilled broccolini, roasted red potatoes

Roasted Pork Loin rice pilaf, peas, blistered tomato, herbs, mustard sauce

Pan Seared Trout roasted red pepper, caramelized onion, braised kale, and lemon-brown butter

Spring Pea Risotto peas, asparagus, spinach, spring onion, parmesan

DESSERT

Goey Butter Cake

Brownies

Flourless Chocolate Cake

Fruit Tart

Assortment Of Cookies

Assorted Macaroons

Lemons Bars

OPTION 1 \$54

Choice of one soup or salad, two entrées, one dessert.

OPTION 2 \$59

Choice of two soup and salad, three entrées, two desserts.

TASTE OF ST. LOUIS LUNCH BUFFET \$54

SOUP choose one

Broccoli Cheddar Soup

Market Soup

SALAD

St Louis House Salad romaine, iceberg, artichoke hearts, red onion, pimentos, parmesan, red wine vinaigrette

PASTA choose two

Bolognese

Creamy Broccoli Penne

Baked Mostaccioli

Agilo Olio

Toasted Ravioli

Garlic Bread

DESSERT choose one

Goey Butter Cake

Flourless Chocolate Cake

Fruit Tart

Assorted Macaroons

Lemons Bars

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DINNER BUFFETS

We politely request a minimum of 12 guests for dinner buffets. Buffets will be refreshed for one hour. Pricing is per person. Includes water, Lavazza coffee and iced tea. Lavazza decaf coffee available upon request.

BLUES CITY DINNER BUFFET

SOUP & SALAD

Broccoli Cheddar

Cream Of Mushroom Soup

Market Soup

House Salad romaine, iceberg, red onion, artichoke, pimentos, parmesan, red wine vinaigrette

Mixed Greens smoked candied pecans, dried cranberries, red onion, blue cheese, balsamic dressing

Caesar Salad romaine, shaved parmesan, croutons, lemon-anchovy dressing

ENTRÉE

Grilled Chicken Breast confit squash, sautéed spinach, caper lemon sauce

Catalan Style Braised Short Rib grilled broccolini, roasted red potatoes

Roasted Pork Loin farro, peas, blistered tomato, herbs, mustard sauce

Pan Seared Trout roasted red pepper, caramelized onion, braised kale, lemon-brown butter

Spring Pea Risotto peas, asparagus, spinach, spring onion, parmesan

SIDES

Fried Brussel Sprouts fish sauce vinaigrette

Fried Potatoes garlic, parsley, parmesan

Roasted Cauliflower curry, mint

Glazed Carrots maple, sorghum

Mashed Potatoes butter, herbs

DESSERT

Flourless Chocolate Cake

Fruit Tart

NY Cheese Cake

Carrot Cake

Petit Fours

OPTION 1 \$65

Choice of one soup or salad, two entrées, one side, and one dessert.

OPTION 2 \$72

Choice of two soup and salad, three entrées, two sides, and two desserts.

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DINNER BUFFETS

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CORDOVA BUFFET

SOUP

Piquillo Pepper Soup

Zucchini Soup

Roasted Garlic Soup

Market Soup

SALAD

Ensalada Mixta romaine, artichoke, cucumber, tomato, anchovies, chickpeas, asparagus, sherry vinaigrette

Spanish Mixed Greens Manchego cheese, hazelnuts, paprika vinaigrette

Caesar Salad romaine, shaved parmesan, croutons, lemon-anchovy dressing

ENTRÉE

Airline Chicken Breast saffron rice, peppers, onions, peas, chicken jus

Grilled Tenderloin smoked onion and mushroom, roasted potatoes, mojo verde

Roasted Pork Loin white beans, chorizo, braised greens

Spanish Style Baked Sablefish tomatoes and olives

Pisto stewed tomatoes, onion, eggplant, squash, rice

SIDES

Fried Potatoes piperade

Samfaina eggplant, tomato, peppers and onions

Espinacas Con Garbanzos spinach and garbanzo salad

DESSERT

Tarta De Santiago

Flourless Chocolate Cake

Petit Fours

Apple Galette

OPTION 1 \$70

Choice of one soup or salad, two entrées, one side, and one dessert.

OPTION 2 \$78

Choice of two soup and salad, three entrées, two sides, and two desserts.

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SIT-DOWN DINNERS

Pricing is per person. Includes bread service, water, Lavazza coffee and iced tea. Lavazza decaf coffee available upon request. We politely request parties with more than 75 guests pre-order their meals.

GATEWAY CITY DINNER

SOUP OR SALAD

Broccoli Cheddar Soup

Market Soup

House Salad romaine, iceberg, red onion, artichoke, pimentos, parmesan, red wine vinaigrette

Mixed Greens smoked candied pecans, dried cranberries, red onion, blue cheese, balsamic dressing

ENTRÉE

Grilled Pork Chop creamy polenta and braised greens with sorghum maple jus

Salmon Florentine white wine, lemon cream, cremini mushroom, blistered tomato, spinach

Chicken Breast stuffed with mushroom and spinach, confit squash, caper lemon sauce

Beef Tenderloin roasted potato, grilled broccolini, Hunter's sauce

Chef's Vegetarian Special

DESSERT

Flourless Chocolate Cake

Fruit Tart

NY Cheese Cake

Panna Cotta with Fresh Berries and Oats

Butterscotch Pot De Creme

SAN CARLOS DINNER

SOUP OR SALAD

Market Soup

Piquillo Pepper Soup

Spanish Mixed Greens Manchego, hazelnuts, paprika vinaigrette

Ensalada Mixta romaine, artichoke, cucumber, tomato, red onion, anchovies, chickpeas, asparagus, sherry vinaigrette

ENTRÉE

Smoked Pork Loin caper-olive relish, seasonal vegetables, mustard cream sauce

Black Cod vegetable salpicon, orzo, spicy tomato broth

Roasted Chicken saffron rice, sofrito, peas, chicken jus

Braised Short Rib potatoes, smoked onions, mojo sauce

Menestra De Verduras carrot, leek, asparagus, potatoes, cauliflower, artichoke, beans, smoked vegetable jus

DESSERT

Tarta De Santiago

Flourless Chocolate Cake

Amaretto Cheese Cake

Chocolate Turrón with Creme Chantilly

OPTION 1 \$68

Choice of one soup or salad, two entrées, one dessert.

OPTION 2 \$75

Choice of two soups or salads, two entrées, two desserts.

OPTION 3 \$84

Choice of two soups or salads, three entrées, two desserts.

OPTION 1 \$72

Choice of one soup or salad, two entrées, one dessert.

OPTION 2 \$78

Choice of two soups or salads, two entrées, two desserts.

OPTION 3 \$86

Choice of two soups or salads, three entrées, two desserts.

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PASSED APPETIZERS

Priced per 25 pieces.

HOT

- SPANISH MEATBALLS** \$125
- CHORIZO STUFFED MUSHROOMS** \$150
- BRAISED BEEF CHEEK AND MOJO VERDE** \$150
- GRILLED CHIMICHURI SHRIMP** \$200
- CHORIZO AL VINO TINTO** \$175
- CHICKEN PINTXO** \$150
- BACON WRAPPED DATES** \$150
- VEGETABLE CROQUETTES** \$150
- ZUCCHINI FRITTERS** \$125
- SMOKED SWEET ONION AND BLUE CHEESE CROSTINI** \$125
- SESAME PRAWN BALLS** \$200
- STICKY BOURBON PORK BELLY** \$175

COLD

- SMOKED TROUT SALAD ON PUFF PASTRY** \$175
- SHRIMP AND CHORIZO FLAT BREAD** \$200
- PAN CON TOMATE WITH JAMÓN** \$150
- OLIVE, ANCHOVY AND GUINDILLA SKEWERS** \$125
- OLIVE, PIQUILLO, AND MOZZARELLA SKEWERS** \$125
- DEVILED EGGS** \$125
- SMOKED SALMON CROSTINI** \$175
- MARINATED MANCHEGO CHEESE WITH HONEY** \$125
- PEA AND MINT CROUSTADES** \$125
- ROASTED GRAPE AND GOAT CHEESE TOAST** \$150
- CHORIZO WITH CELERIAC REMOULADE** \$150

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BOARDS & PINTXOS

Served for up to two hours.

STATIONED SNACKS

Each platter serves an average of 12 guests.

CHEESE BOARD \$175

selection of cheeses, crackers, pickles, grapes

CHARCUTERIE BOARD \$200

selection of cured meats, crackers, pickles, nuts, grain mustard

ESCALIVADA \$125

grilled and roasted vegetables, whipped ricotta and grilled bread

HUMMUS WITH CRUDITÉ AND PITA \$125

seasonal hummus, carrot, celery and radish with fresh pita

CRUNCHY, SALTY and CURED \$125

marcona almonds, olives and fried chickpeas

PETIT FOUR \$125

assorted flavors

FLOURLESS CHOCOLATE CAKE \$125

chocolate ganache

FRUIT TARTS \$125

lemon custard, fresh fruit, mint

BILLARDS PINTXOS

Our pintxos can be passed or stationed. Priced per 25 pieces.

BACON WRAPPED DATE SKEWERS \$150

Medjool dates, blue cheese, bacon

ALBONDIGAS \$125

Spanish tomato sauce, Union Loafers grilled toast, Manchego

SHRIMP TOAST \$200

grilled shrimp, caper-anchovy relish, chiles, grilled loafers toast

BACALOA CROQUETAS \$150

orange aioli

PAN CON TOMATE \$150

tomato, grilled union loafers toast, serrano ham

RED WINE BRAISED CHORIZO \$150

Union Loafers toast, Mahon cheese, piquillo pepper

PETITE PORK BURGER \$225

caul fat, crispy pork belly, aged cheddar, whipped lardo

PETITE SPANISH BURGER \$225

piperade, Manchego cheese, piparra, smoked paprika aioli

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BAR PACKAGES

All bars are subject to a \$125 bar set-up fee. One bar required per every 75 guests.

HOURLY

HOUSE BAR

\$36 per person for two hours
\$54 per person for four hours

MISSOURI SPIRITS BAR

\$42 per person for two hours
\$62 per person for four hours

21c BAR

\$48 per person for two hours
\$72 per person for four hours

HOUSE BAR

Includes basic mixers, Coke Products, and regular and sugar-free Red Bull

Liquor

Wheatley Vodka, Bacardi White Rum, Espolon Tequila, Four Roses Yellow Label Bourbon, Jameson Irish Whiskey, Tanqueray Gin, Dewar's White Label Scotch

Wine

Azul y Garanza Tempranillo, Kiki & Juan Blanco, Gen 5 Cabernet Sauvignon, Ron Rubin Chardonnay, Mire Me Cava

Beer

Bud Light, Budweiser, Estrella Jalisco, 4Hands City Wide Pale Ale, 4Hands Incarnation IPA

MISSOURI SPIRITS BAR

Includes basic mixers, Coke Products, and regular and sugar-free Red Bull

Liquor

Tom's Town Vodka, Switchgrass Bourbon, J Rieger Kansas City Whiskey, Still 630 Confluence Gin, Duckett Golden Rhum

Wine

Azul y Garanza Tempranillo, Kiki & Juan Blanco, Gen 5 Cabernet Sauvignon, Ron Rubin Chardonnay, Mire Me Cava

Beer

Bud Light, Budweiser, Estrella Jalisco, 4 Hands City Wide Pale Ale, 4 Hands Incarnation IPA

21c BAR

Includes expanded mixers, including vermouths and bitters, Coke Products, and regular and sugar-free Red Bull

Liquor

Grey Goose Vodka, Belvedere Vodka, Plantation 3 Stars Rum, El Dorado 12yr Rum, Arette Silver Tequila, Buffalo Trace Bourbon, Woodford Reserve Bourbon, Bombay Sapphire Gin, Uncle Val's Botanical Gin, Glenlivet 12yr Single Malt Scotch

Wine

Finca Nueva Rioja, Kiki & Juan Blanco, Ron Rubin Pinot Noir, Parducci Chardonnay, Castellar Cava

Beer

Choice of 5:
Bud Light, Budweiser, Estrella Jalisco, 4 Hands City Wide Pale Ale, 4 Hands Incarnation IPA, Brick River Homestead Cider, 4 Hands Hard Seltzers (Blackberry Pomegranate, Pineapple Mango, Sparkler), Civil Life American Brown Ale



BAR ADD-ONS

SIGNATURE COCKTAILS \$14 per serving
Add a signature cocktail to your event. Quantities must be pre-ordered with a minimum of 25 servings. Looking for something different? Ask about our custom cocktail options!

THE ATHLETIC CLUB
vodka, cucumber & basil syrup, lemon

LOCUST ST. OLD CUBAN
aged rum, mint simple syrup, lime, cava, bitters

ABOVE THE ARCH
mezcal, crème de violette, maraschino liqueur, lemon

JUNIPER SEASON
botanical gin, lillet blanc, lemon, lime, simple, soda

IDOL OLD FASHIONED
bourbon, sherry simple, bitters, orange

PACKAGES

Our packages can be added to any bar, or self-served. Each package makes approximately 30 servings, unless otherwise noted.

BLOODY MARY BAR \$275
Two bottles of vodka, house bloody mary mix, hot sauce, Worcestershire, marinated olives, lemon, lime, pickled seasonal vegetables, celery, salt, black pepper.
+ \$150 for each additional bottle

MIMOSA BAR \$250
Four bottles of cava, orange juice, grapefruit juice, and peach nectar.
+ \$60 for each additional bottle

SANGRIA BAR \$275
Choice of one Idol Wolf Sangria - red, white or cava
- Make it Zero Proof using Fre Zero Proof Wines: red, white or sparkling cider \$200

SPANISH GIN TONIC BAR \$300
Build your own Spanish style gin tonic. Includes one bottle each of a London dry gin and a botanical gin, London Essence Tonics, fruit, herbs, spices, vegetables, bitters.
+ \$150 for additional bottle
- Make it Zero Proof using Bare Zero Proof Gin (includes a zero proof sangria) \$175