



IT'S PARTY TIME!

BAR PACKAGES

2-hour packages
shots not included with any package

WELL \$35

Domestic drafts and cans. New Amsterdam vodka and gin, Jim Beam bourbon, Sauza tequila, Cruzan rum. House wine.
(extra hour +\$10)

CALL \$45

Domestic and import drafts and cans, White Claw seltzers. Tito's vodka, Tanqueray gin, Maker's Mark bourbon, Jack Daniel's whiskey, Jameson whiskey, Sazerac rye, Buffalo Trace bourbon, Hornitos tequila, Bacardi rum, Dewars scotch.
All wine served by the glass. (extra hour +\$15)

PREMIUM \$55

All drafts and cans (excluding special run drafts and cans), High Noon seltzers. Ketel One vodka, Bombay gin, Bulleit, Don Julio Blanco, Johnny Walker Black. Red Bull mixers.
All wine served by the glass. (extra hour +\$20)

ULTRA PREMIUM \$65

All drafts and cans, Freshie Tequila seltzers. Grey Goose vodka, Hendricks gin, Roku gin, Makers Mark 46 bourbon, Woodford Reserve, Don Julio Anejo, Glenlivet 12 Scotch. All craft cocktails. Red Bull mixers. All wine served by the glass.
(extra hour +\$25)

SNACKS PACK

\$10/person

select two, served family-style
(additional selections +4/person)

BUFFALO SOLDIERS FRIES

popcorn chicken, buffalo sauce,
chihuahua cheese, crema,
green onion

TRUFFLE SHUFFLE FRIES

sea salt, cracked pepper,
truffle oil, parmesan, chives

CANDIED CAULIFLOWER

tempura battered, sweet-honey
glaze, pickled peppers

SPINACH-ARTICHOKE DIP

roasted tomatoes, olives, pita

TUNA POKE

crispy wontons (+\$2)

CHICKEN WINGS OR TENDERS

choice of garlic parm, buffalo,
bbq, Korean, cajun, jerk,
salt/pepper (+\$2)

LOADED NACHOS

signature cheese sauce, black
beans, corn, guacamole, pico de
gallo, crema, green onion

PRETZEL BITES

beer cheese sauce, mustard

WHEN I DIP, YOU DIP, WE DIP

roasted hummus, creamy elote, green
goddess, served with house corn chips
or grilled buttered pita chips

MINIS

\$15/person

select two, served family-style or buffet
(additional selections +5/person)

BUSINESS SLIDER

wagyu beef, bacon, cheese curds,
cheddar, garlic and black
pepper aioli

ELECTRIC SLIDER

wagyu beef, white cheddar, house
sauce, lettuce, pickle

BOB'S BOMB A** SLIDER

wagyu beef, secret seasoning, white
cheddar, mayo, sriracha ketchup

CHICKEN ELECTRIC SLIDERS

buttermilk-breaded chicken thigh,
remoulade, pickle

THE CHICK FLICK

blackened chicken breast, roasted
red pepper, avocado, tomato,
basil, garlic aioli

** all minis available vegetarian with
Impossible™*

ADD A SALAD

\$12/person
served family-style or buffet

BABY ARUGALA ONE MORE TIME

baby arugula atop our goat cheese spread, red apples, fried chickpeas, orange segments, burnt orange vinaigrette

A SHRIMP ON THE BARBIE

grilled jumbo shrimp signature house white Alabama sauce, atop green leaf salad, candied freso, red onions, cilantro and dill sprigs

STRAWBERRY AND SPINACH

farm to table sliced strawberries, fresh spinach, sliced red onion, pecans, crumbled feta, white balsamic vinaigrette

ADD A SIDE

\$4/person
served family-style or buffet

MAC & CHEESE

BLACKENED CARROTS WITH GOAT CHEESE

ASSORTED MINI COOKIES/BARS

**ADD HAND-CUT FRIES FOR JUST \$2/PERSON*

BRUNCH

(SAT-SUN 11A-2P)

\$20/person

select two, served family-style or buffet
(additional selections +6/person)

THE BREAKFAST SLIDER

sliced sausage patty, spiced fried green tomato, topped with a fried egg and house signature Alabama white sauce

FRENCH TOAST

cinnamon swirl bread soaked in rum custard, topped with chantilly cream, cinnamon streusel, candied apples, served with caramel sauce

CHICKEN AND HUSH PUPPY WAFFLE

crispy chicken thighs atop buttermilk hush puppy waffles topped with honey glaze syrup & cilantro

CHILAQUILES

tortillas chips, salsa, pico de gallo, avocado, queso fresco, scrambled eggs, sour cream

THE BISTRO BOARDS OF ZEN

\$75 EACH, SERVES 6-8

PANCAKE BOARD

pancakes, scrambled eggs, bacon, chicken sausage, fresh seasonal fruit and all the fun toppings including syrup, nutella glaze, chocolate drizzle, cinnamon streusel

CHICKEN & HUSH PUPPY WAFFLE BOARD

hush puppy waffles with crispy chicken thighs, scrambled eggs, bacon, coleslaw, fresh seasonal fruit and pickles.
fun drizzles include honey and classic maple syrup

FRENCH TOAST BOARD

hearty rum-infused french toast, scrambled eggs, bacon, chicken sausage, fresh seasonal fruit and all the fun toppings including syrup, nutella glaze, chocolate drizzle, cinnamon streusel

A LA CARTE BRUNCH SIDES (\$5/person each)

BACON
CHICKEN-APPLE SAUSAGE
BREAKFAST POTATOES
FRESH FRUIT
SEASONAL BREAD PUDDING (+1)

FOOD/BEVERAGE MINIMUMS

SEMI-PRIVATE EVENTS

Reserved Sections for 20-50 guests
(Indoor/Outdoor, Based on Availability)
\$50/person minimum (2 hours)

ROOFTOP BUYOUT

up to 200 guests
(rain or shine)
Sunday-Thursday starts at \$7.000
Friday-Saturday starts at \$20.000
(3 hours)

VENUE BUYOUT

up to 350 guests (rain or shine)
or up to 200 guests indoors
Sunday-Thursday starts at \$15.000
Friday-Saturday starts at \$30.000
(3 hours)

CONTACT:

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