



Preferred Catering Partners

Hand-picked local vendors to make your event stress-free and delicious!

Clients welcome to use their own vendors.



CATERING OPTIONS AT THE NEWHALL NEST



We're pleased to share sample menus and pricing from our trusted catering partners. These vendors offer delicious, reliable service and are familiar with our space and event flow. Offerings can be customized based on your guest count, preferences, or dietary needs.



URBAN ORGANICS

Full Service Catering, Florals, and Design for Corporate Events, Special Events, & Weddings.

Urban Organics is a boutique catering company based in Lafayette. They use local, seasonal & inspired ingredients to create bright, delicious and beautiful cuisine.

HAPPY HOUR STYLE EVENTS –Drop & Set Package Includes:

- Elegant, eco-friendly platters, bamboo plates, utensils & napkins
- Professional staff to deliver and set up your custom buffet station
- Personalized menu cards highlighting dietary preferences & restrictions
- A signature seasonal floral arrangement to elevate your event's aesthetic
- Simple end of event cleanup—just compost & enjoy the rest of your event
- Your choice of **5** appetizer platters & **1** dessert bite, option to add more

MENUS ARE FULLY CUSTOMIZABLE TO MATCH YOUR OCCASION—DESIGNED TO CAPTIVATE AND CRAFTED FOR AN UNFORGETTABLE EXPERIENCE. **INQUIRE TO EXPLORE THE POSSIBILITIES.**

PRICING

- \$2150 MINIMUM | SERVES 25 GUESTS
- \$2850 MINIMUM | SERVES 50 GUESTS
- \$3550 MINIMUM | SERVES 75 GUESTS

Applicable sales tax & production will be added to your final invoice.

***Special Newhall Nest 10% Off Promotion now through July 31st.**



DROP & SET HAPPY HOUR SAMPLE MENU

Grazing Platter

Assorted Locally Sourced
Cured Meats (DF, GF)
Assorted Local & Imported
Cheeses (Veg, GF)
Fresh & Dried Fruits, Marinated
Olives, Pickled Vegetables
(Vegan, GF)
Fresh Herb Focaccia (Vegan)
Tart Cherry, Cacao Nib &
Almond Crisps
(Veg, contains nuts)
Mary's Gluten Free Crackers
(Vegan, contains sesame)

Herb Shrimp Skewers

Spanish Chorizo, Garlic, Parsley,
Aromatics,
Olive Oil, Castelvetro Olive
(DF, GF)

Roast Beef Sliders

Dill Horseradish Aioli, Cheddar,
Mixed
Greens, Herb Focaccia

Margherita Flatbread

Heirloom Tomatoes, Micro Basil,
Fresh
Mozzarella, Balsamic
Reduction, Maldon Salt
(Veg)

Vegetable Empanadas

Carrots, Peas, Potato, Cilantro,
Cumin, Aji
Verde Sauce
(Veg)

Chocolate Hazelnut Beignets

Powdered Sugar
(Veg, contains nuts)

Bartending Package Includes :

- Bartenders to set up, serve and clean up
- Compostable cups, ice, beverage chillers
- Non-Alcoholic: Sparkling/still water, assorted soda & juices
- Equipment: bar setups, bar kit, waste/recycling disposal,
- Liquor Liability + ABC License

Pricing per person:

25 guests/\$60 pp

50 guests/\$40 pp

75 guests/\$32 pp

Classic Beer/Wine Package

2 hours of service

\$4 pp each additional hour, \$6 pp speciality cocktails

Wine:

Chandon Brut Rosé, Méthode Traditionnelle, California NV, Grüner Veltliner, Berger, Austria 2021,

Chardonnay, Terrazas de los Andes, Reserva, Mendoza 2021, Rosé, Domaine de Triennes,

Provence, France 2021, Pinot Noir, Block Nine, Caiden's Vineyard, California 2021, Cabernet

Sauvignon, Francis Coppola, Paso Robles 2020

Beer:

Fort Point KSA Kolsch, Standard Deviant IPA, Tolago Hard Seltzer

Add on (full bar) \$5 pp

Svedka Vodka, Sailor Jerry Rum, Old Forester Bourbon, Templeton Rye, Mi Campo Reposado

Tequila, Del Maguey Mezcal, Fords London Dry Gin, Famous Grouse Blended Scotch



DROP & SET HAPPY HOUR MENU - DRINK SAMPLE PACKAGES



DROP & SET HAPPY HOUR MENU - DRINK SAMPLE PACKAGES

Seasonal Cocktails \$6/pp

Banana Hammock - mezcal, banana liqueur, licor 43, pineapple, lemon

The Derby - wheated bourbon, lemon, cinnamon honey, angostura bitters

Rye Tai - rye, amaro nonino, lime, orgeat, barrel aged peychaud's bitters

Sigma Oasis - mezcal, chai syrup, black pepper bitters, cardamom bitters

Own the Table - tequila, black cherry, lime, ginger beer

Ace High - gin, aperol, cucumber, basil, lime, sugar

Jungle Bird - rum, campari, pineapple, lime, maple

Smoke & Mirrors - blended scotch, mint, lime, absinthe rinse

French 75 - cognac, lemon, sugar, sparkling wine

Rings of Saturn - gin, falernum, passionfruit, lemon, orgeat, peychaud's bitters



HUGH GROMAN GROUP

Green-certified Catering

Established in 2001, The Hugh Groman Group is a premier Bay Area catering company known for exceptional food & sustainable practices.

Drop-off & Set-up Package Includes:

- Delivery & buffet set up with next day pick up
- Compostable plates, cups, utensils, & napkins
- Bins for all the empty platters, serving spoons, etc.

PRICING

Breakfast:

- **Drop-Off Service:** Starting at \$30 per guest
- **Full-Service (Hot Breakfast):** Up to \$200 per guest *(Includes on-site chef, hot food, staff, & rentals)*

Lunch & Dinner:

- **Drop-Off Service:** Ranges from \$45–\$60 per guest
- **Full-Service (Plated Meal):** Up to \$400 per guest *(Includes 3 courses, staff, alcohol, & rentals)*
- **Buffet-Style Service:** Available & typically less costly than plated options

Cocktail Party:

- **2–3 Hour Event:** Approx. \$100–\$150 per guest *(Includes heavy hors d'oeuvres, beer & wine, service staff, glassware, taxes, & service charges)*

Custom Proposals Available. Hugh Groman Group is happy to tailor any package to fit your event style, guest count, & budget. Menus & sample proposals available upon request.



COCKTAIL PARTY SAMPLE MENU

Hors D'oeuvres

Mini potato, lentil & caramelized onion croquettes with cumin, ancho chili & a yellow curry aioli (Vegan)

Spears of endive w/ smoked salmon, shaved fennel, lemon, fresh goat cheese, chives & tarragon (GF)

Grilled chicken brochettes marinated with roasted garlic, sake & lime (GF)

Vegetable summer rolls w/ marinated tofu, pickled vegetables, fresh mint & sweet chili sauce (GF, Vegan)

Mini fried chicken sandwich w/ southern chow chow slaw, dill pickle & mayo on a brioche bun

Filet mignon w/ truffle parmesan aioli, red onion & baby arugula on a gruyere puff

Desserts

Miniature flourless chocolate cakes with raspberries (GF)

Tiny lemon curd tarts with fresh blueberries

Alcoholic Beverages

Wine - Choice of 3 options: Villa Sandi Pinot Grigio, Fableist Sauvignon Blanc, Alexander Valley Vineyards Estate Chardonnay, Bieler Pere Et Fils, Sabine Coteaux D'Aix-En-Provence Rosé, El Coto Crianza Rioja Tempranillo, Sea Sun Pinot Noir, Sobon Estate Cabernet Sauvignon

Beer & Hard Seltzer - Choice of 2 options: Trumer Pilsner, Pacífico, Modelo Negro, Allagash White, Lost Coast Brewery Tangerine Wheat, Fort Point KSA Kolsch, Lagunitas IPA, High Noon

Spirits: Tito's Vodka, Aviation Gin, Buffalo Trace Kentucky Straight Bourbon Whiskey, El Tequileño Blanco Tequila, Cointreau Liqueur, Carpano Antica Dry & Sweet Vermouth

Mixers & garnish

One Specialty Cocktail

N/A Beverages

Seltzer Sisters sparkling water & still water service

Homemade ginger ale

Lunch

Grilled asparagus & portobello mushrooms in a balsamic vinaigrette with shaved Parmigiano Reggiano (GF)

Israeli couscous & barley with tomato, grilled zucchini, golden raisins & pine nuts with capers & fresh herbs (Vegan)

Frittata of yams, roasted red onion, cheddar, Parmigiano Reggiano, brown butter, sage, rosemary & thyme (Garlic Free, GF)

Baguette sandwich of fresh mozzarella, roasted red peppers & basil pesto

Mini fried chicken sandwich with southern chow chow slaw, dill pickle & mayo on a brioche bun

Desserts

Miniature flourless chocolate cakes with raspberries (GF)

Tiny lemon curd tarts with fresh blueberries

Beverages

Regular & decaf McLaughlin coffee & Teatulia tea

Honey mint lemonade, citrus mango iced tea & still water service



DROP OFF LUNCH SAMPLE MENU



THE BARTENDING COMPANY

Full Service Beverage Catering and Bartender Services

From inventing the Rum Old Fashioned on FDR's "Floating White House" to planning the 1942 Margaritas at the Facebook IPO party, The Bartender Company is famous for the best mobile cocktail bars in the country. Over thousands of celebrations over the past 19 years, they've perfected the art of full-service bartending, bringing everything you'll need to create an impressive and luxurious bar experience.

Packages Include:

- Insured Bartenders
- Craft cocktails with handmade syrups and fresh-pressed fruit (Signature Cocktail package)
- High-end bar with Vodka, Whiskey, Gin, Rum, Tequila and Scotch (Signature Cocktails and Basic Bar)
- Sommelier recommended wines
- Local, large-batch, craft-style beers
- Mixers, garnishes, sodas, juices, waters, cups, napkins, straws, and ice
- Tables, linens and all bar tools for drink production
- Alcoholic Beverage Control licensed
- Insurance with Additional Insureds

PRICING

- **Signature Cocktails:** \$67.16 per person (average); \$25.67-\$191.41 per person (range)
- **Basic Bar:** \$57.59 per person (average); \$24.01-\$106.17 per person (range)
- **Wine & Beer:** \$45.12 per person (average); \$23.52 - 94.95 (range)

*Prices exclude Taxes and 18% Service Charge





EXTENDED VENDORS LIST

Clients welcome to use their own vendors.

PHOTOGRAPHY

Sonya Yruel

Website: <https://www.sonyayruel.com/>

Email: sonya@sonyayruel.com

Phone: (415)735-1923

DJ

Airsun

Website: <https://djairsun.com/>

Email: airsun@djairsun.com

Phone: (415)407-3378

FLORALS

Diosa Blooms

Website: <https://www.diosablooms.com/>

Email: hello@diosablooms.com

Phone: (415)872-9029

Ray Florets

Website: <https://www.rayflorets.com/>

Email: hello@rayflorets.com

Phone: (415)475-9469

FURNITURE RENTALS

Abbey Rentals

P: (415)715-6900

Bright Party Rentals

P: (415)570-0470



Thank you!