



banquet menus



949.276.5757

31738 Rancho Viejo Road, #E • San Juan Capistrano, CA 92675

www.badtothebone-bbq.com



event center guide



Come experience your special celebration at **Bad to the Bone BBQ's** state of the art Event Center. Let us help you create treasured memories for a lifetime.

You and your guests can enjoy our outdoor Cocktail Reception Patio and our 1700 square foot banquet room with a full bar, can provide seating for up to 100 guests, or 80 guests with a dance floor or 125 as a cocktail party.

Our facility provides the perfect setting for your special event. Authentic rustic-style atmosphere is provided to host your company party, wedding, rehearsal dinner, team or school fund raisers or host your own specialty themed get together for your family and friends.

We, of course, feature our famous BBQ fare. But, in addition, we have a stellar culinary team that is well suited to a multitude of different cuisine choices that are featured in this guide.

At **Bad to the Bone BBQ**, our goal is to make your banquet a memorable and relaxing experience that you will cherish and remember forever. We take great pride in our facility, our staff, and our service and we trust we will meet all your expectations. Our entire staff looks forward to welcoming you to **Bad to the Bone BBQ** and making your event truly spectacular.

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3-course plated dinner packages

Starter of Soup or Salad Selection, up to 3 Entrée Selections and Dessert

Dinner Packages include Coffee, Ice Tea and Sodas

For all menus with multiple entrée selections, you will be charged for the highest priced entrée.

An exact count of each entrée choice must be given with the final guarantee 72 hours prior.

Starter of Soup or Salad (Choose One)

Soup

- Green Chili Lobster Bisque** – Roasted corn relish, cotija cheese
- New England Clam Chowder** – Chopped clams, potatoes, celery, cream
- Smoked Beef Minestrone** – Fresh pasta, local vegetables, thyme

Salad

- Seasonal House Salad** – Organic baby mixed greens, cheddar jack, cherry tomatoes, buttered torn croutons
- Wedge Salad** – Iceberg lettuce, cherry tomato, red onions, bacon, egg confetti, red balsamic and blue cheese dressing
- Classic Caesar** – Romaine hearts, garlic parmesan dressing, buttered torn croutons
- Tri-Color Beet Salad** – Winter chicory, poppy seed vinaigrette, citrus goat cheese, roasted pistachios

Entrée (Choose up to 3)

- Wild Mushroom Risotto** – Crispy shallots, parmesan cheese – \$38
- Fire Roasted Tri Tip** – Garlic bashed potatoes, grilled vegetable, original BBQ sauce – \$40
- Baby Back Ribs and BBQ Chicken** – Ranch style beans, mac 'n cheese, original BBQ sauce – \$40
- Prime Beef Brisket** – Green chili au gratin potatoes, brussel sprouts, original BBQ sauce – \$40
- Hickory Roasted Turkey Breast** – Mashed potatoes & gravy, seasonal vegetables, cranberry relish, turkey gravy – \$38
- Red Ale Glazed Pork Chop** – Lemon gremolata & pan jus, garlic bashed potatoes, grilled asparagus – \$48
- House Smoked Roasted Chicken** – Garlic rosemary cream sauce, roasted brussel sprouts, herb potatoes, chicken jus – \$40
- Port Wine Braised Beef** – Short ribs, green chili au gratin potatoes, charred broccolini, braising jus – \$48
- Blackened Chilean Seabass** – Turmeric lime rice, grilled broccolini, lemon herb butter, tomato salad – \$65
- Mesquite Grilled NY Strip** – Grilled vegetables, garlic bashed potato, Worcester-chive butter – \$60
- Roasted Atlantic Salmon** – Parmesan roasted petite potatoes, local vegetables, lemon butter – \$55
- Filet Mignon "Oscar"** – Baja crab cake, grilled asparagus, garlic bashed potatoes, sauce béarnaise – \$75
- Fire Grilled Lobster Tail** – Split lobster tail, lobster corn mashed potatoes, heirloom carrots, brandy lobster cream – \$85
- Mesquite Grilled Filet Mignon** – White truffle mashed potatoes, broccoli spear, truffle foam – \$75
- Cowboy 14 oz. Ribeye** – Rosemary potatoes, asparagus spears, Worcester-chive Butter – \$60

Dessert (Choose One)

- Chocolate Pecan Pie** – Rich dark chocolate, vanilla bean ice cream
- Vanilla Crème Brulee** – Whipped cream and fresh berries
- Sorbetto Duo** – Mint and fresh fruit
- Cheesecake** – Gram cracker crust and berry coulis
- Salted Caramel Bread Pudding** – Hazelnut chocolate drizzle

Prices are exclusive of the 22% production fee and Current Sales Tax

dinner buffet menu options

*Dinner Buffets include Coffee, Ice Tea and Sodas
Food & Beverage Minimum Required (Please see terms & conditions)
Custom Menus available upon Request*

Taste of Mexi-Q – \$45

Mexi-Q Enchiladas, Smoked Chili Verde or Barbacoa Brisket, Fajita's or Tacos Bar, Borracho Beans, Cilantro Lime Rice or Green Chili Au Gratin Potatoes, Mesquite Grilled Vegetables, Mexican Street Corn Salad, Guacamole, Pico de Gallo, Roasted Tomatillo Salsa, House made chicharrons and chips Warm Corn & Flour Tortillas, Mexican Fruit Salad, Strawberry Churros or Tres Leches Cake

Real Pit BBQ – \$48

Choose 2 Meats, 3 Classic Sides, 1 Salad, 1 Dessert

Fire Roasted Tri Tip, Prime Beef Brisket, Smoked BBQ Chicken, Hickory Roasted Turkey Breast, St. Louis Pork Ribs, Baby Back Pork Ribs, Texas Beef Ribs, BBQ Chicken Breast, Ranch Style Beans, Cole Slaw, Potato Salad, Macaroni Salad, Roasted Sweet Corn, Grilled Vegetables, Mac 'n Cheese, Roasted Brussel Sprouts, Seasonal Vegetables, Garlic Bashed Potatoes, Green Chili Au Gratin Potatoes, Southern Cornbread w/Honey Butter, Farmers Chop Salad, Caesar Salad, Banann Pudding, Fresh Fruit Cobbler, Salted Caramel Bread Pudding

Whole Roasted Mojo Marinated Pig – Carver Required (serves 60) – \$350

Capistrano's Best – \$60

Honey Glazed Grilled Chicken, Smoked Prime Rib or Smoked New York Strip, Herb Roasted Fingerling Potatoes, Roasted Brussel Sprouts, Mac 'n Cheese, Wedge Salad, Bleu Cheese Dressing, Southern Cornbread, Artisan Rolls, Salted Caramel Bread Pudding, Crème Brulee

Tuscan Sunset – \$45

Jalapeno Jack Pasta with Blackened Chicken Breast or Grilled Chicken Picatta, Braised Short Rib Pasta, Baked Penne Pasta or Grilled Vegetable Lasagna Herb Roasted Potatoes, Mixed seasonal Vegetables, Antipasti of Cured Meats, Classic Bruschetta, Caesar's Salad, Rosemary Focaccia, Italian Tiramisu, Fresh Baked Cookies

Pacific Swell – \$60

Steamed Clams & Mussels in White Wine, Garlic & Herbs, Mexican White Prawns in Garlic Butter, Herb Grilled Atlantic Salmon, Cilantro Chimichurri, Grilled Broccolini, Lemon Rice Pilaf, Grilled Calamari Salad with Citrus Vinaigrette, Artisan Rolls, Olive Oil, Butter, Chocolate Mousse with Coco Nibs, Strawberry Lemon Short Cake

dinner buffet enhancements

Carving Station (serves 20)

Each Station requires a Chef Attendant at an additional \$125 per item

Smoked Prime Rib – Real au jus, creamed horseradish – \$300

Pepper Crusted Beef Tenderloin – Creamy horseradish, bordelaise – \$275

Hickory Roasted Airline Turkey Breast – Mushroom gravy – \$200

Action Station (serves 20)

Each Station requires a Chef Attendant at an additional \$125 per item

Frutti di Mare Risotto – Clams, mussels, shrimp, scallops, calamari, fresh herb and parmesan cheese – \$235

Cast Iron Seared Diver Scallops – Sweet corn puree, lemon butter – \$285

Garlic & Herb Sauteed Mexican White Prawns – in scampi sauce – \$250

Fresh Shucked Oysters – Cocktail sauce, lemon, red wine mignonette – \$225

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hors d'oeuvres menu

Chilled – \$300 per order (50 pieces)

Shrimp & Scallop Baja Cocktail – Tomato, cilantro

Caprese Skewer – Tomato, basil, mozzarella, balsamic

Smoked Salmon – Crispy crostini, dill cream

Tomato Basil “BLT” – Basil aioli, bacon, pecorino

Hummus Chip – Red pepper piperade, feta cheese

Lobster Tacos – Cilantro, jalapeño tartar

Cocktail Shrimp – Smoked cocktail sauce, lemon

Deviled Eggs – Serrano, smoked paprika, vinegar

Salmon Poke Tostada – Avocado crema, chipotle aioli

Ricotta & Roasted Grapes Crostini – Ricotta, honey

A la Minute – \$350 per order (50 pieces)

Coconut Shrimp – Pineapple sweet chili, cilantro

Thai Chicken Skewer – Sweet soy, Thai peanut sauce

Red Ale Jalapeño Crab Dip – Tortilla chips, crostini

Crab Stuffed Mushroom – Lemon butter, parmesan

Smoked Carnitas Flautas – Pepper jack cheese, guajillo crema

Brisket Quesadilla – White cheddar, lime crema

Brisket Crostini – Creamy horseradish, onion straws

Crispy Calamari – Cocktail sauce, lemon wedge

Beef Brisket Wellingtons – Boursin, port demi glace

Stuffed Italian Meatballs – Classic marinara, Italian sausage, parmesan cheese

display stations

Antipasti of Cured Meats – \$295 per display (serves 20)

Shaved prosciutto, peppered salami, shaved capicola, marinated olives, whole grain mustard, cornichons, red onion marmalade, roasted peppers, crispy breadsticks

Farmers Chop Salad – \$175 per display (serves 20)

Shaved, sliced, and diced local vegetables, petite greens, shaved parmesan reggiano, Laura Chenel goat cheese, blue cheese crumbles, shallot vinaigrette, cilantro ranch dressing, garlic and herb croutons

Artisan Cheese Display – \$275 per display (serves 20)

Domestic and imported cheeses, fresh and dried fruits, heirloom tomato jam, candied nuts, crackers and baguette chips

Seafood on Ice – \$400 per display (serves 20)

Pacific oysters on the half shell, shrimp & scallop ceviche, poached white prawns, Ahi tuna sashimi, cocktail shrimp, Stone crab claw accompanied with red wine mignonette, cocktail sauce, wasabi crème fraiche, lemon, citrus ponzu

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banquet beverage options

*A Bartender Fee of \$250.00 will be applied for all Hosted Consumption Bars and Cash Bars.
Consumption of alcoholic beverages by minors will cause the event to cease. Minimum guest count required.
Custom wine lists and bar packages available upon request. 20% Gratuity will apply to all bars.*

Banquet Bar Pricing for Hosted and Cash Bars

Beverage Pricing Information	Hosted	Cash
Silver	\$11.00	\$12.00
Gold	\$13.00	\$14.00
Platinum	\$15.00	\$16.00
BTTB House Select Wine	\$10.00	\$11.00
Premium Wine	\$13.00	\$14.00
Draft Beer – Craft	\$ 9.00	\$ 10.00
Draft Beer – Domestic	\$ 8.00	\$ 9.00
Domestic Bottled Beer	\$ 6.00	\$ 7.00
Import Bottled Beer	\$ 7.00	\$ 8.00
Mineral Water (Still & Sparkling)	\$ 4.00	\$ 4.00
Soft Drinks	\$ 4.00	\$ 4.00
Fruit Juices	\$ 4.00	\$ 4.00

hosted bar packages

Hosted Bar Packages include Fruit Juice, Soda, Still and Sparkling Water

Beer & Wine Packages

Grand

Domestic Beer:

Coors Light, Budweiser, Bud Light

Import Beer:

Corona, Heineken,
Pacifico

House Wines

Simple Life Chardonnay

Simple Life Cabernet Sauvignon

\$13.00 per Guest first hour

+5.00 each additional hour

Imperial

Domestic Beer:

Coors Light, Budweiser, Bud Light

Import/Craft Beer:

Corona, Heineken,
Pacifico

Select Wines

Kendall Jackson Chardonnay

Dante Merlot

\$14.00 per Guest first hour

+6.00 each additional hour

Royal

Domestic Beer:

Coors Light, Budweiser, Bud Light

Import/Craft Beer:

Corona, Heineken,
Pacifico

Premium

Wind Racer Chardonnay

Kendall Jackson Cabernet

\$15.00 per Guest first hour

+\$7.00 each additional hour

Add Your Spirits...

Silver

Seagram's Vodka

Barton Rum

Barton Gin

Barton Whiskey

Giro Tequila

House of Stewart Scotch

\$5.00 per Guest first hour

+\$3.00 each additional hour

Gold

Tito's Vodka

Bacardi Silver Rum

Bombay Sapphire Gin

Jack Daniels

Jose Quervo Silver

Johnny Walker Red Scotch

\$6.00 per Guest first hour

+\$4.00 each additional hour

Platinum

Grey Goose Vodka

Bacardi Silver Rum

Tanqueray Gin

Maker's Mark Bourbon

Patron Silver

Dewars Scotch

\$7.00 per Guest first hour

+\$5.00 each additional hour

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specialty cocktail packages

Margarita Bar - Served "On The Rocks"

\$11.00 per drink hosted | \$13.00 per drink cash

180 Rita Blanco

Orange liquor, sweet & sour

Paloma Blanco

Lime juice, squirt, grapefruit bitters

Hawaiian Punch

Pineapple infused vodka, guava nectar, sweet & sour

Green Flash

Jalapeño infused tequila, pineapple juice, Midori

Classic Martini Bar - Served Up

\$11.00 per drink hosted | \$13.00 per drink cash

Manhattan

Bourbon, sweet vermouth

Cosmopolitan

Vodka, triple sec, cranberry

Cactus Sky

Tequila, triple sec, cranberry

Sidecar

Brandy, triple sec, lemon juice

Signature Drinks

\$10.00 per drink hosted | \$11.00 per drink cash

P.S.S.T. (Pier South Signature Tini)

Kir quince black tea infused vodka, sparkling wine, pineapple juice

Red or White Sangria

Red wine or sparkling wine, P.O.M., brandy, fresh fruit

After Dinner Cordials

Amaretto di Saronno, Bailey's Irish Cream, Courvosier VS, Drambuie, Frangelico, Gran Marnier, Kahlua, Sambuca Romana, Select Dessert Wines & Ports

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Congratulations on Your Engagement!

*Thank you for considering Bad to the Bone BBQ
for your Dream Wedding Celebration*

wedding reception package

Our Wedding Reception Package includes:

1 Hour Cocktail Reception featuring our Grand Beer & Wine Package and our Silver Spirits Package

Tray Passed Hors d'Oeuvres a selection of 3 items

3-Course Dinner designed by Executive Pitmaster Javier Hernandez

The price of your Wedding Package will be determined by your entrée selection.

Wine Service during Dinner 2 glasses per person of BTTB house selections

Champagne Toast

Custom Wedding Cake provided by one of our preferred bakeries

1 Hour Cocktail Reception

Grand Domestic Beer – Budweiser & Coors Light

Grand Import Beer – Corona, Negra Modelo

BTTB House Wine Selections – Simple Life Chardonnay & Cabernet Sauvignon

Silver Spirits – Seagram's Vodka, Barton Rum, Barton Gin, Barton Whiskey, Giro Gold Tequila

Fruit Juice, Soda, Still and Sparkling Water

Upgrade Your Bar Package:

Upgrade to Imperial Beer & Wine Package – add \$1 per person **OR** Royal Beer & Wine Package – add \$3 per person

Upgrade to Gold Brands – add \$2 per person or Platinum Brands – add \$4 per person

Tray Passed Hors d'Oeuvres (Choose 3 Selections)

Cold

Salmon Poke Tostada – Avocado crema

Lobster Tacos – Cilantro, jalapeño tartar

Ricotta & Roasted Grapes – Crostini ricotta, honey

Caprese Skewer – Fresh mozzarella, cherry tomatoes, balsamic vinegar, California olive, garlic

Fresh Bruschetta – Aged balsamic, tomato, basil

Shrimp & Scallop Baja Cocktail – Tomato, cilantro

Hot

Beef Brisket Wellingtons – Boursin, Port Demi glace

Thai Chicken Skewers – Sweet soy/Thai peanut sauce

Southwest Spring Rolls – Avocado Crema, tomatillo salsa

Prime Brisket Crostini – Rosemary scented crostini, creamy horseradish, onion straws

Crab Cake Stuffed Mushrooms – Lemon butter, grated parmesan

Smokehouse Sliders – Topped with blue cheese slaw on pretzel rolls

Brisket Quesadillas – Chipotle crema, cilantro pesto

Coconut Shrimp – Pineapple sweet chili, cilantro

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wedding reception package (cont')

3-Course Dinner

*The price of your Wedding Package will be determined by your entrée selection.
For all menus with multiple entrée selections, you will be charged for the highest priced entrée.
An exact count of each entrée choice must be given with the final guarantee 5 days prior.*

First Course (Choose One)

- Seasonal House Salad** – Organic baby mixed greens, cheddar jack, cherry tomato, croutons
Wedge – Iceberg lettuce, crispy bacon, cherry tomatoes, egg, red balsamic and bleu cheese dressing
Spanish Caesar – Pepitas, cotija cheese, tortilla strips, creamy cilantro dressing
Classic Caesar – Romaine hearts, garlic parmesan dressing, buttered torn croutons

Second Course (Choose up to 3)

\$75 Entrée Selection

- Fire Roasted Tri Tip** – Smashed potato salad, mac 'n cheese
Red Ale Gazed Pork Chop – Garlic bashed potatoes, grilled asparagus
Mary's Farm Chicken – Garlic rosemary cream sauce, roasted brussel sprouts, herb potatoes, chicken jus

\$85 Entrée Selection

- Baby Back Ribs & BBQ Chicken** – Green chili au gratin potatoes, charred broccolini, original BBQ sauce
Balsamic Grilled Atlantic Salmon – Citrus ginger carrot puree, roasted vegetables, fennel
Mesquite Grilled NY Strip – Grilled vegetables, garlic bashed potato, Worcester-chive butter

\$95 Entrée Selection

- Petite Filet and Mexican White Prawn Duo** – Garlic bashed potatoes, roasted local vegetables, white wine scampi
Whole Roasted Branzino – Lemon, fennel, parmesan roasted petite potatoes, roasted local vegetables, lemon butter
Filet Mignon "Oscar" – Baja crab cake, grilled asparagus, garlic bashed potatoes, béarnaise sauce

Dessert (Choose One)

- Wedding Cake or Cupcakes** – by preferred vendor
California Olive Oil Cake – Salted caramel, pistachio, strawberry
Chocolate Pecan Pie – Whipped cream, mint
Salted Caramel Bread Pudding – Vanilla ice cream, caramel sauce, fresh berries

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event center policies

FOOD & BEVERAGE

All food and beverage must be purchased through **Bad to the Bone BBQ** and is subject to 7.75% CA state sales tax and 22% production fee. All private event pricing is subject to change unless a signed contract has been submitted.

FOOD AND BEVERAGE MINIMUMS

\$1,000.00 Food and Beverage Minimum (Monday through Thursday Lunch) from the banquet menu

\$2,500.00 Food and Beverage Minimum (Monday thru Thursday Evenings & Weekend Lunches) from the banquet menu

\$4,000.00 Food and Beverage Minimum (Friday and Saturday Evenings) from the banquet menu

\$3,500.00 Food and Beverage Minimum (Sunday Evenings) from the banquet menu

Entrée selection on all plated banquet menus will be limited to two choices, including a vegetarian choice; exceptions will be made for medical or religious needs. If two entrées are selected a \$2.00 surcharge will apply

It is the guest's responsibility to phone the Sales Office with the guaranteed number of guests by 12:00PM, three business days prior to the event. The guaranteed number is the minimum number of meals that will be charged, even if fewer guests attend this number must be at least 70% of the original number of persons indicated on the letter of agreement. If no guarantee is provided we will use your original number of expected guests as the guarantee. Any additional entrées requested, after the guaranteed count is received, will be at the Chef's discretion and based on availability. Upon request, we will set for 5% above your guaranteed number.

All federal, state and local laws with regard to food and beverage purchases and consumption are strictly adhered to.

Maximum Occupancy 125 guests.

ADDITIONAL SERVICES – Pricing Upon Request

Podiums, sound system, custom linens, chair covers,, cocktail tables, etc.

DEPOSITS/PAYMENT

A deposit determined by the Sales Office is required to confirm space. If billing privileges have been established, a cancellation fee determined by the Sales Office may apply in lieu of deposit.

For social events a 50% prepayment is required six weeks prior to the event date in addition to the deposit.

All functions must be paid in full five business days prior to function date unless billing privileges have been made at least 30 days in advance with the Sales Office.

Payment must be in the form of cash, cashier's check, or a major credit card. If the function requires an open bar, a bar estimate must be paid in advance. Group must provide a major credit card for the balance of the function.

Debit cards will not be accepted for final payment. Direct bills not paid within 30 days, net 30 terms, will be charge an additional 1.5% per month on all unpaid balances.

Client agrees to pay reasonable attorney and all collection agency and other fees and expenses which may be incurred by **Bad to the Bone BBQ** in the collection of unpaid invoices or any part thereof.

Groups claiming California sales tax exemption status must make arrangements through the Sales Office 30 days prior to the scheduled event.

EVENT CENTER POLICIES

Bad to the Bone BBQ management reserves the right to inspect and control all functions being held on the premises.

Use of the event center requires a minimum food purchase off the banquet menu, advanced reservations, and requires the use of **Bad to the Bone BBQ** staff. Guests are allowed to arrive no earlier than 60 minutes before their reservation start time to set up/decorate unless other arrangements have been made.

Meal selection, approximate number of guests expected, equipment requests, room arrangements and all details must be made three weeks prior to the function by contacting Sales Office.

It is policy of the event center that all scheduled event times in the contract are strictly adhered to and the banquet room are vacated on schedule. If your time schedule changes, please contact the Sales Office who will make every effort to accommodate your request.

Bad to the Bone BBQ Management reserves the right to limit the noise volume in our event center. All banquets, music, and dancing scheduled for the events center must end by 12:00am. Amplified music must end by 10:00pm.

Alcoholic beverages must be consumed in designated areas. No outside liquor is permitted in to the facility. State law requires photo ID for proof of age **BANQUET ROOM LIABILITY**.

The guest agrees to be responsible for any damages done to the premises during the period of time the premises are under guest control or for any independent contractor hired by the guest. Liability for damages to the premises will be charged accordingly. Scotch tape, nails, push pins or potentially damaging fasteners may not be used on walls or ceilings. No open flame candles are allowed

The event center will not assume any responsibility for the damage or loss of merchandise or articles left on the property prior to, during or following your function.

DECORATIONS AND DAMAGE

The Host Party is responsible for any and all vandalism, loss of property, and damage to the premises that are the result of themselves or their guests. **Bad to the Bone BBQ** will not permit anything affixed, stapled, glued and/or taped to banquet walls. Use of confetti, glitter, or rice will require a \$450 cleanup charge. **Bad to the Bone BBQ** does not assume liability for personal property.

BANQUET AVAILABILITY

Receptions are available any day of the week. Please refer to our Rental Facility Fee pricing listed on the previous page. Reception time is 4 hours unless other arrangements are agreed upon with additional hours at \$500 per hour.

TASTINGS

Bad to the Bone BBQ requires a \$25 per person charge for event food tastings.

BAR GUIDELINES

All alcohol must be provided by **Bad to the Bone BBQ**. No outside alcoholic beverages are allowed to be brought onto the property. There will be a charge of \$250 for each bartender and 20% Gratuity added to all bar packages.