



BANQUET MENU

meetings & events



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RISE AND SHINE

BREAKFAST BUFFET

minimum of 10 guests*

CONTINENTAL BREAKFAST BUFFET

pastries, muffins, bagels, cream cheese, assorted jams, granola and organic yogurt
seasonal fresh fruit and berries, orange and grapefruit juice, coffee and tea

CALIFORNIA BREAKFAST BUFFET

scrambled eggs, applewood smoked bacon, chicken sausage, brioche french toast
breakfast potatoes, seasonal fresh fruit and berries, granola and organic yogurt
assorted pastries
orange and grapefruit juice

A LA CARTE ADDITIONS

Assorted Pastries and Muffins
Assorted Bagels and Cream Cheese
TFY Superfood Granola and Yogurt
Steel Cut Irish Oatmeal
Fresh Fruit Smoothies
Breakfast Burritos
Eggs Benedict
Buttermilk Pancakes with Maple Syrup
Santa Barbara Smoked Salmon with Capers, Red Onions and Hard Boiled Eggs
Hard Boiled Cage Free Organic Eggs
Seasonal Melons and Berries

BREAKFAST STATIONS

minimum of 20 guests*

CREPE STATION**

fresh berries, whipped cream, chocolate hazelnut, bananas,

OMELET STATION**

whole cage free and egg whites
santa barbara smoked salmon, applewood smoked bacon, chicken sausage, cheddar
sonoma pepperjack, queso cotija, goat cheese, wild arugula, spinach, market peppers
roasted mushrooms, spring onions, pico de gallo, salsa verde and assorted hot sauce

Buffet service available for (1.5) continuous hours.

*Buffet surcharge to apply should guest count fall below the minimum required

**Station fee to apply per 50 guests

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for our associates here at The Garland. Our menu prices and service charge policy reflect this.

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PLATED LUNCH

pricing per guest

Starter (choice of one)

KENTER CANYON GREENS

heirloom cherry tomato, goat cheese, dried cherry, balsamic vinaigrette

KALE CAESAR

tuscan kale, focaccia garlic croutons, parmesan dressing

WILD ARUGULA RADICCHIO

parmesan, seasonal fruit, local citrus vinaigrette

CHEF'S SEASONAL SOUP

Choice of Entrée

GARGANELLI PASTA

oven roasted tomato, wild mushroom, hand pulled mozzarella

ALL NATURAL MARY'S CHICKEN BREAST

fingerling potato hash, sugar snap pea, natural jus

HERB ROASTED MARY'S CHICKEN BREAST

bay roasted heirloom carrot, celery root puree, sweet corn infused jus

GRILLED WILD SALMON

herbed buerre fondue, sugar snap peas, wild rice pilaf

SEARED AHI NICOISE SALAD

baby gem lettuce, marinated artichoke, heirloom tomato, nicoise olive
baby green bean, fingerling potato, sherry-dijon vinaigrette

BEEF SHORT RIB

polenta, brussels sprouts, horseradish jus

HERB ROASTED PETIT FILET OF BEEF

angus beef tenderloin, yukon gold potato puree, baby green bean, natural jus

Dessert (choice of one)

TIRAMISU

mascarpone cream, espresso lady fingers, caramelized banana

VANILLA BEAN RICOTTA CHEESECAKE

biscotti crust

CHOCOLATE ESPRESSO MOUSSE

seasonal berries

SEASONAL HOUSE MADE FRUIT TART

almond custard, raspberries, vanilla bean anglaise

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LUNCH BUFFET

pricing per guest | minimum of 20 guests*

DO IT YOUR WAY DELI

Kenter Canyon Greens

heirloom cherry tomato, goat cheese, dried cherry, balsamic vinaigrette

Classic Caesar

hearts of romaine, focaccia garlic croutons, parmesan dressing

Roasted Sweet Potato and Tuscan Kale

cotija cheese, black beans, roasted corn, pasilla chili, cilantro vinaigrette

Sliced Deli Meats

Sliced Roast Beef, Applewood Smoked Turkey, Applewood Smoked Ham, Grilled Market Vegetables

Sliced Cheeses

House Pulled Mozzarella, Sonoma Pepper Jack and Aged Cheddar

Sliced Bread

Poppy Seed Kaiser, Sourdough, 9 Grain Wheat and Marble Rye

Veggies

Tomato, Lettuce, Kosher Pickle, Dijon and Mayonnaise

Sea Salt Chocolate Chunk Cookies

MARKETPLACE COUNTER

Kenter Canyon Greens

heirloom cherry tomato, goat cheese, dried cherry, balsamic vinaigrette

Kale Caesar

tuscan kale, focaccia garlic croutons, parmesan dressing

Roasted Fingerling Potato Salad

baby green bean, nicoise olive, cherry tomato, dijon vinaigrette

Applewood Smoked Turkey on Sourdough

raspberry honey mustard, sonoma pepper jack

Chipotle Rubbed Roast Beef on Focaccia

horseradish sour cream, smoked gouda, crispy onion

Grilled Portobello Mushroom on Baguette

opal basil, house pulled mozzarella, roasted peppers, balsamic marinade

Traditional Condiments

kosher pickle, dijon and mayonnaise

Sea Salt Chocolate Chunk Cookies, Peanut Butter Krispy Bars

Buffet service available for (1.5) continuous hour

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LUNCH BUFFET

pricing per guest | minimum of 20 guests*

LAUREL GROVE

Kenter Canyon Greens

heirloom cherry tomato, goat cheese, dried cherry, balsamic vinaigrette

Classic Caesar

hearts of romaine, focaccia garlic croutons, parmesan dressing

Roasted Sweet Potato and Tuscan Kale

cotija cheese, black beans, roasted corn, pasilla chili, cilantro vinaigrette

Herb Roasted Mary's Chicken Breast

lemon caper sauce

Grilled Mahi Mahi

roasted tomato and grilled lemon sauce

Seasonal Vegetables, Chef's Prepared Potatoes, Assorted Rolls

Mini Cheesecakes, Chocolate Brownies

COLFAX MEADOWS

Kenter Canyon Greens

heirloom cherry tomato, goat cheese, dried cherry, balsamic vinaigrette

Classic Caesar

hearts of romaine, focaccia garlic croutons, parmesan dressing

Roasted Fingerling Potato Salad

baby green bean, nicoise olive, cherry tomato, Dijon vinaigrette

Seared Filet of Beef Medallions

green peppercorn sauce

Roasted Organic Salmon

whole grain mustard-bourbon glaze

Seasonal Vegetables, Chef's Prepared Potatoes, Assorted Rolls

Mini Cheesecakes, Chocolate Brownies

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BREAKS

pricing per guest

FRUIT BASKET

seasonal market fruit display including melons, grapes and berries
assorted hand fruit and dried fruits

COOKIE MONSTER

sea salt chocolate chip cookies, oatmeal raisin, chocolate fudge cookies
peanut butter krispy bars and dark chocolate espresso brownies

BYO TRAIL MIX

The Front Yard superfood granola, dried cranberries, peanuts, pumpkin seeds, almonds
chocolate chips, reese's pieces, marshmallows, raisins

SAVORY BITES

soft pretzel bites, spicy beer mustard, mixed nuts, assorted potato chips, house made jerky

SOUTHERN CALIFORNIA MEZZE

tortilla chips, guacamole, pico de gallo, charred tomato salsa, pita chips, green garbanzo hummus,
cucumber quinoa salad

Break service available for 30 minutes

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GARLAND THEMED BREAKS

pricing per guest | minimum of 20 guests*

ICE CREAM SOCIAL

The Garland Ice Cream Cart

variety of house made and novelty ice creams including ice cream sandwiches, popsicles, artisanal ice creams and sorbets

Assorted Lawn or Board Games

VINTAGE VARIETY

Classic Candies

bit-o-honey, peanut m&ms, fun dip, sugar babies, pop rocks, lemonheads, kit kats, twizzlers, hershey bars, sixlets

Classic Sodas

coke, diet coke, hank's orange cream soda, hank's root beer, bubble up

Retro Game System

DIY POPCORN

Air Popped Popcorn

Assorted Toppings

m&ms, cinnamon sugar, reese's pieces, marshmallows, olive oil, parmesan cheese, siracha, pepper, salt, nacho salt, butter

Assorted Soft Drinks

HEALTHY HAPPENINGS

Build Your Own Trail Mix

TFY superfood granola, dried cranberries, peanuts, pumpkin seeds, almonds, chocolate chips, reese's pieces, marshmallows, raisins

Antioxidant Smoothie

Kinema Fitness Desk Stretches Handout

Break service available up to an hour

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GARLAND THEMED BREAKS

pricing per guest | minimum of 20 guests*

TASTE OF LA TACO CART

Street Food

chicken street tacos, carne asada street tacos
tortilla chips, charred salsa, guacamole

Jarritos

Lawn Games

RISE & SHINE

Private Urban Walk

get up and get moving in the morning with a walking tour of the neighborhood
and see the original Brady Bunch house

Continental Breakfast

pastries, muffins, bagels, cream cheese, assorted jams, granola and organic yogurt, seasonal fresh fruit
and berries, orange and grapefruit juice, coffee and tea

Break service available up to an hour

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BREAKS ADD-ONS

A LA CARTE

8 oz bowl of trail mix

8 oz bowl of roasted nuts

granola bars

seasonal hand fruit bowl

individual bags of potato chips

sea salt chocolate chip cookies

dark chocolate espresso brownies

peanut butter krispy bars

BEVERAGES

freshly brewed coffee, decaf coffee, hot tea

iced tea, fresh lemonade

orange, grapefruit, cranberry, apple juice

assorted soft drinks (coke, diet coke, sprite)

FIJI water, san pellegrino

coconut water, izee, vitamin water, assorted smoothies

energy drinks

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PASSED HORS D'OEUVRES

price per piece | minimum of 1 piece per guest

COLD HORS D'OEUVRES

aged cheddar cheese puff, chive blossom

cage free deviled eggs, crispy chorizo

roma tomato bruschetta, toasted baguette

smoked salmon flatbread, caper, pickled chili

pacific ceviche, charred serrano

beef tartare, wonton chip, soy caramel

duck rillettes, pumpernickel bread, dried cranberries

ahi tuna tartare tostada, ginger, serrano, sesame

chilled spicy jumbo shrimp

HOT HORS D'OEUVRES

adobe french fries, truffle dijonaise

goat cheese spanakopita

sweet corn hushpuppy, cilantro creama

grilled cheese and tomato panini

smoked beelers pork empanadal

black truffle arancini

mini royale slider, white cheddar, secret sauce

mini crab cake, louie dressing

slow roasted lamb lollipops, saba

smoked oysters kushu relish

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DISPLAY STATIONS

pricing per guest | minimum 20 guests

FARMERS MARKET CRUDITÉS

a full display of seasonal vegetables
bleu cheese and yogurt-herb dip and green garbanzo hummus

ARTISANAL CHEESE BOARD

three locally sourced cheeses, raw honeycomb
fresh and dried fruits, house preserves, toasted breads

ANTIPASTI STATION

seasonal selection of charcuterie, grilled market vegetables
marinated olives and fresh mozzarella with basil and olive oil served with cornichon
pickled vegetables, whole grain mustard, grilled bread

CALIFORNIA CHEESE AND CHARCUTERIE BOARD

seasonal selection of artisanal cheeses and charcuterie served with fresh and dried fruits
pickled vegetables, raw honeycomb, cornichon, house preserves, toasted breads

CHILLED SEAFOOD BAR

west coast oysters, crab claws, jumbo shrimp
wasabi-cocktail, cajun remoulade, yuzu mignonette

DESSERT BITES

chef's selection of miniature desserts

Stations available for one hour

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PLATED DINNER

pricing per guest | additional course available

Starter (choice of one)

KENTER CANYON GREENS

heirloom cherry tomato, goat cheese, dried cherry, balsamic vinaigrette

KALE CAESAR

tuscan kale, focaccia garlic croutons, parmesan dressing

BABY SPINACH SALAD

cherry tomato, feta cheese, herbed crouton, oregano vinaigrette

WILD ARUGULA SALAD

roasted beet, toasted quinoa, local radish, roasted shallot vinaigrette

CHEF'S SEASONAL SOUP

Choice of Entrée

POTATO GNOCCHI

tomato fondue, roasted peppers, wild mushroom, parmesan

HERB ROASTED MARY'S CHICKEN BREAST

bay roasted heirloom carrot, celery root puree, sweet corn infused jus

GRILLED WILD SALMON

herbed beurre fondue, sugar snap pea, wild rice pilaf

CABERNET BRAISED SHORT RIB OF BEEF

angus beef tenderloin, yukon gold potato puree, baby green bean, natural jus

SEARED RARE AHI TUNA

coconut fried rice, chili-garlic sugar snap peas, ponzu

DUO OF GRILLED BEEF TENDERLOIN AND JUMBO SHRIMP

angus beef tenderloin, three jumbo shrimp, yukon gold potato puree, baby green bean, natural jus

Dessert (choice of one)

CHOCOLATE BRÛLÉE

mascarpone, crème fraiche

VANILLA BEAN RICOTTA CHEESECAKE

biscotti crust

CHOCOLATE MOUSSE CAKE

seasonal berries

TIRAMISU

mascarpone cream, espresso lady fingers, caramelized banana

SEASONAL HOUSE MADE FRUIT TART

almond custard, raspberries, vanilla bean anglaise

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DINNER BUFFET

pricing per guest | minimum of 20 guests*

THE VALLEY

Kenter Canyon Greens

heirloom cherry tomato, goat cheese, dried cherry, balsamic vinaigrette

Kale Caesar

tuscan kale, focaccia garlic crouton, parmesan dressing

Baked Ziti and Chicken

roasted garlic cream, lemon, broccoli

Parmesan Garganelli Pasta

oven roasted tomato, roasted peppers, mozzarella

Seasonal Vegetables, Assorted Rolls

Seasonal Bread Pudding

caramel sauce

VENTURA

Kenter Canyon Greens

heirloom cherry tomato, goat cheese, dried cherry, balsamic vinaigrette

Classic Caesar

hearts of romaine, focaccia garlic croutons, parmesan dressing

Roasted Sweet Potato and Tuscan Kale

cotija cheese, black beans, roasted corn, pasilla chili, cilantro vinaigrette

Herb Roasted Mary's Chicken Breast

lemon caper sauce

Kobocho Squash Ravioli

brown butter and sage

Seasonal Vegetables, Assorted Rolls

Chocolate Pecan Tarts, Apple Strudel

THE "OC"

Kenter Canyon Greens

heirloom cherry tomato, goat cheese, dried cherry, balsamic vinaigrette

Arugula and Radicchio Salad

wild arugula, radicchio, parmesan, seasonal fruit, local citrus vinaigrette

Roasted Sweet Potato and Tuscan Kale

cotija cheese, black beans, roasted corn, pasilla chili, cilantro vinaigrette

Herb Roasted Mary's Chicken Breast

lemon-artichoke sauce

Grilled Mahi Mahi

roasted tomato and grilled lemon sauce

Seasonal Vegetables, Chef's Prepared Potatoes, Assorted Rolls

Double Chocolate-Espresso Mousse and Apple Strudel

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DINNER BUFFET

pricing per guest | minimum of 20 guests*

SANTA BARBARA

Wild Arugula and Radicchio Salad

parmesan, seasonal fruit local citrus vinaigrette

Endive, Shaved Fennel and Apple Salad

nicoise olive, sheep's milk, feta, sherry vinaigrette

Roasted Sweet Potato and Tuscan Kale

cotija cheese, black beans, roasted corn, pasilla chili, cilantro vinaigrette

Seared Filet of Beef Medallions

green peppercorn sauce

Roasted Wild Salmon

whole grain mustard-bourbon glaze

Seasonal Vegetables, Chef's Prepared Potatoes, Assorted Rolls

Chocolate Mousse Cake and Ricotta Cheesecake

LOS ANGELES

Wild Arugula and Radicchio Salad

parmesan, seasonal fruit, local citrus vinaigrette

Endive, Shaved Fennel and Apple Salad

nicoise olive, sheep's milk, feta, sherry vinaigrette

Heirloom Beet and Black Kale Salad

roasted carrot, goat cheese and raspberry vinaigrette

Roasted Mary's Chicken Breast

lemon-caper sauce

Herb Crusted Angus Beef Tenderloin

horseradish sauce

Striped Bass

manila clam and grilled leek chowder

Seasonal Vegetables, Chef's Prepared Potatoes, Assorted Rolls

Chocolate Mousse Cake, Seasonal House Made Fruit Tart and Ginger Crème Brûlée

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ENHANCEMENTS

pricing per guest

APPETIZER COURSE

Chef's Seasonal Soup

Buratta Caprese Salad

marinated garden tomatoes, opal basil, saba

Prime Beef Tenderloin Carpaccio

shaved parmesan, truffle oil, caper, arugula crostini

Beef Tartare

soy caramel, radish, blue cheese

Jumbo Lump Crab Cake

roasted corn puree, sweet bell pepper relish

Jumbo Shrimp Cocktail

wasabi cocktail sauce, yuzu tobiko

Grilled Lamb Chops

pistachio cous cous, mint yogurt, saba

Cold Poached Lobster Tail

cauliflower cream, black truffle, pea tendrils

LATE NIGHT BITES

available after 9:00pm

Churros and Beignets

churros with raspberry and chocolate sauce, assorted beignets

Chef's Dessert Bites

chef's selection of miniature desserts

Sweet Candy Bar

chef's selection of assorted candies

Slider Bar*

royale beef slider with caramelized onions and cheddar cheese

smoked beeler's pork on brioche bun, red cabbage slaw

grilled portobello mushroom, caramelized onions, goat cheese

adobo french fries

Taste of LA Taco Cart*

carne asada and chicken tacos, tortilla chips, charred salsa and guacamole

Mini Ice Cream Cookie Sandwiches

chocolate chip with vanilla ice cream

double chocolate with cappuccino crunch

oatmeal with rum raisin

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Late night bites available for one hour
*Station fee to apply per 50 guests

THEMED STATIONS

pricing per guest | minimum of 50 guests | minimum 3 stations*

BEIGNETS STATION

Powdered Sugar & Cardamom

Raspberry Filling

Chocolate Filling

SALAD STATION

Greens

Mixed Greens, Chopped Kale, Iceberg Wedges

Toppings

cucumber, cherry tomatoes, radish, red onion, quinoa, grilled artichokes, croutons, avocado, lemon
shave parmesan, bleu cheese, pork belly, chopped chicken, olive oil,
parmesan dressing, ranch, golden balsamic vinaigrette

BAKED POTATO STATION

Toppings

sour cream, pork belly, shredded short rib, scallions, cheddar cheese, bacon, buffalo chicken
charred broccoli, roasted mushrooms, cherry tomatoes, butter, cracked pepper, salt & tabasco

PANINI STATION

Grilled Cheese with Heirloom Tomato

Short Rib and Gruyere on Marble Rye

Truffle Cheddar and Wild Mushroom

GRILL STATION

Skirt Steak

grilled baguette, chimichurri sauce, ricotta solatta

Eloté

corn, lime, butter, cilantro

Station service available up to (1.5) continuous hour

*Station fee to apply per station, up to 100 guests

Additional station fees apply for larger parties

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THEMED STATIONS

pricing per guest | minimum of 50 guests | minimum 3 stations*

SLIDERS STATION

Royale Beef Slider

white cheddar, secret sauce, caramelized onions

Pulled Pork Slider

smoked pork, sweet cabbage slaw, house pickles

Ahi Slider

seared rare ahi, chili aioli, daikon slaw

Adobo French Fries

TACO STATION

Chicken and Carne Asada Tacos

Sides

tortilla chips, charred salsa and guacamole

POKE STATION**

Ahi, Salmon

Toppings

mushroom, carrots, daikon sprouts, seaweed salad, fresnos, cilantro, kale, watermelon radish napa cabbage, cherry tomatoes, charred pineapple, macadamia nuts, edamame, avocado, white rice

SUSHI STATION**

Rolls

spicy tuna, salmon asparagus, yellow tail & kushi

Sushi

ahi, salmon, yellowtail

soy & wasabi

Station service available up to (1.5) continuous hour

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BEVERAGES AND BAR PACKAGES

Bar setup fee waived if bar sales exceed minimum per bar set up

Standard Brands
Premium Brands
Cordials / Cognacs
House Wine by the Glass
Premium House Wine by the glass
California Craft Beers
Soft Drinks
Fiji, San Pellegrino

Beer / Wine / Soft Drinks | Standard | Premium
Bar packages available between 1 hour or 5 hours

California Craft Beers

Assortment of local California Craft Beers

House Wine

La Terre Chardonnay, California
La Terre Cabernet Sauvignon, California

Premium House Wine

Hawk Crest Chardonnay
Hawk Crest Cabernet Sauvignon

Standard Liquor

Sobieski Vodka, Beefeater Gin, Cruzan Rum,
Jim Beam Bourbon, Dewar's Scotch, Johnnie Walker Red Scotch,
Sauza Gold Tequila

Premium Liquor

Ketel One Vodka, Grey Goose Vodka, Bombay Sapphire Gin, Tanqueray Gin, Myers's Dark Rum,
Bacardi Silver Rum, Jack Daniel's Whiskey, Crown Royal Whiskey, Johnnie Walker Black Scotch,
Chivas Regal Scotch, Patron Silver Tequila

Cordials and Cognacs

Bailey's Irish Cream, Frangelico, Kahlua, Disaronno, Korbel Brandy, Courvoisier VS

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WINES BY THE BOTTLE

BUBBLES

Gloria Ferrer, Blanc de Noir, Sonoma
Mumm, Brut Prestige, Napa
Roederer Estate, Brut Rose, Russian River
Scharfenberger Rosé, North Coast
Laurent Perrier, Brut, Champagne, France
Veuve Cliquot, "Yellow Label", France
Dom Pérignon, Brut, France

WHITES

Emmolo, Sauvignon Blanc, Napa
Justin, Sauvignon Blanc, Paso Robles
Groth, Sauvignon Blanc, Napa
10 Span, Pinot Gris, Monterey
Graef, Viognier, Solano
Wente, Rose, California
Hawk Crest, Chardonnay, California
Bernardus, Chardonnay, Monterey
Ferrari Carano, Chardonnay, Sonoma
Landmark, Chardonnay, Sonoma
Chateau Boswell, Chardonnay, Russian River
Brewer Clifton, Chardonnay, Santa Rita Hills
Patz & Hall, "Hyde Vineyard", Carneros

REDS

Meiomi, Pinot Noir, Carneros
Cherry Tart, Pinot Noir, California
MacMurray, Pinot Noir, Russian River
Patz & Hall, Pinot Noir, Sonoma
Hawk Crest, Cabernet Sauvignon, California
Slow Press, Cabernet Sauvignon, Paso Robles
Daou, Cabernet Sauvignon, Paso Robles
Mt. Veeder, Cabernet Sauvignon, Napa
Jamieson, Cabernet Sauvignon, Napa
Stag's Leap Winery, Cabernet Sauvignon, Napa
Fat Monk, Merlot, Paso Robles
Markham, Merlot, Napa
Stratton Lummis "The Riddler", Blend, Napa
Newton "Claret", Blend, Napa
Qupe, Syrah, Central Coast
Concrete, Old Vine Zinfandel, Lodi
Whiplash, Malbec, Napa
The Prisoner, Blend, Napa

The Garland banquet menu is a representation of our offerings and is subject to change.
10% Service Charge and applicable state sales tax will be added to all food and beverage. We are proud to provide a living wage
for our associates here at The Garland. Our menu prices and service charge policy reflect this.

Tax and service charge are subject to change without advance notice. 0117V1