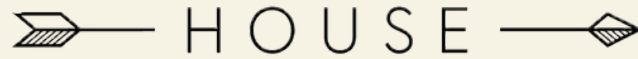


EST. 1877

# WILLIAM TELL



MARIN'S OLDEST SALOON



BEVERAGE + CULINARY  
**CATERING**

WEDDINGS  
REHEARSAL DINNERS  
ANNIVERSARIES  
BIRTHDAYS  
CORORATE PARTIES



# TOMALES, TO YOU!

The William Tell House has become known for our innovative menu of coastal cuisine and refreshing beverages. Now we can bring them both to your next celebration with our full service beverage and culinary catering offerings!

We would be honored to share with you some of our favorite recipes and cocktails that the William Tell House's culinary team have crafted and our community, as well as countryside travelers from far and wide, have come to treasure over the years.

Tomales, to you!

WTH

# FULL SERVICE, FULL FLAVORED

We believe in supporting our community of farmers and ranchers by directly sourcing our meat, cheese and seafood locally, for the freshest and most flavorful menu experience possible.

Let us curate a custom menu for you - the creative culinary selections are endless!



WT<sup>H</sup>

# TASTE OF COASTAL CALIFORNIA

## **Cheese + Charcuterie**

local cheese and charcuterie, housemade pickles  
seasonal dips and crudite, citrus marinated olives  
seasonal fruit, honey, spiced nuts and seeds rustic  
bread and crackers

## **Butter Leaf Salad**

candied walnuts, marin french goat cheese,  
shallots, and balsamic vinaigrette  
(gluten free, keto, vegetarian)

## **Pan Seared King Salmon**

citrus, capers, herbs, swiss chard

## **Grilled Chipotle Rubbed Tri Tip**

salsa verde, roasted red pepper, charred corn,  
arugula toasted sunflower seeds, lemon, demi glace

## **Marin French Goat Cheesecake**

sumac roasted strawberries, strawberry fluid gel  
whipped coconut cream, coconut tuile

WTH

Selecting daily from local famers and purveyors, the catering menus feature seasonal entrees such as Pan Seared King Salmon from Stinson Beach to classics such as Tri-Tip steak.

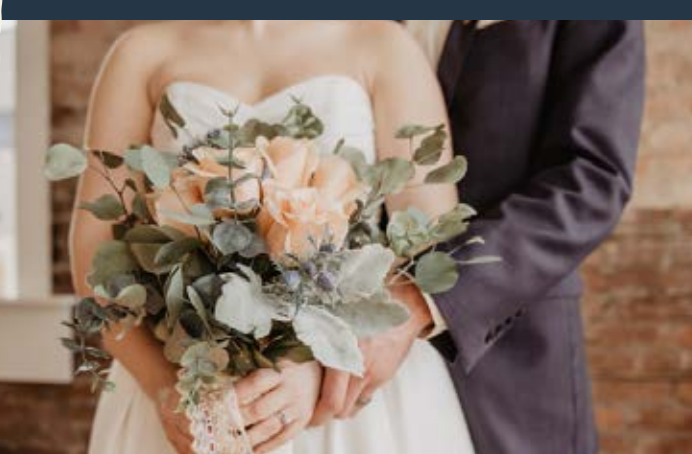


# THIRSTY? START HERE

We decided to make our beverage program easy, real easy! Just follow the steps below and then we will handle the rest to get you the perfect beverage package!

- 1 Pick your desired spirits package from the three different tiers offered
- 2 Choose two of our WTH signature cocktails (complimentary)
- 3 Review our beer & wine selections
- 4 Send us an email telling us a bit about your event. Then we will send you over a custom proposal shortly
- 5 Cheers!..to one more item off your event planning To-Do list!

WTH



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## SILVER

\$12 PER PERSON /PER HOUR

**VODKA:** Drake's  
**Gin:** City of London  
**Bourbon:** Evan Williams  
**Tequila:** Luna Azul  
**Mezcal:** Quiquiriqui Espadin  
**Cognac:** Hine VSOP  
**Scotch:** Bank Note Blended  
**Rye:** Rittenhouse  
**Rum:** Royal Standard

## GOLD

\$16 PER PERSON /PER HOUR

**VODKA:** Tito's  
**Gin:** Sapphire  
**Bourbon:** Four Roses  
**Tequila:** Espolon  
**Mezcal:** Quiquiriqui Tobala  
**Cognac:** Hennessy VSOP  
**Scotch:** Galveston 12  
**Rye:** Michter's  
**Rum:** Clement

## PLATINUM

\$22 PER PERSON /PER HOUR

**VODKA:** Ketel One  
**Gin:** Sipsmith  
**Bourbon:** Jefferson Reserve  
**Tequila:** Fortaleza  
**Mezcal:** Quiquiriqui Psychuga  
**Cognac:** Hennessy XO  
**Scotch:** Highland Park 12  
**Rye:** High West Double Rye  
**Rum:** Smith & Cross

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## WINE:

**2019 Hendry Chardonnay**, Napa Valley  
**2019 Tatomer Gruner Veltliner**, Edna Valley  
**2017 Tintype Pinot Noir**, Mendocino-Oakland  
**2018 Valravn Cabernet**, Sonoma  
**2019 Tatomer Rose of Pinot Noir**, Edna Valley  
**NV Biutiful Cava "Brut Nature"**, Spain

## BEER:

**IPA:** Fort Point Villager IPA  
**Crispy:** Fort Point Sfizio Italian Pilsner  
**Dark:** Alaskan Amber  
**Seasonal:** Fort Point Manzanita  
**Cider:** Golden State Mighty Dry

*Selections Rotate Regularly*

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## WITH SIGNATURE COCKTAILS

\*please select two\*

**Tommy's Margarita:** Tequila, Lime, Agave  
**Mezcal Paloma:** Mezcal, Lime, Grapefruit Soda, Salt  
**Hemingway Daiquiri:** Rum, Lime, Maraschino, Simple  
**Aperol Spritz:** Aperol, Prosecco, Soda Water  
**Negroni:** Campari, Gin, Sweet Vermouth  
**Moscow Mule:** Vodka, Lime, Ginger Beer  
**Oaxacan Old Fashioned:** Mezcal, Agave, Bitters  
**Manhattan:** Whiskey, Sweet Vermouth, Bitters  
**Pisco Punch:** Singani 63, Pineapple Gomme, Lemon

# Let's start planning your celebration!

It's as simple as that - send us over an email at the address below and tell us a bit about your celebration, if you would like our culinary or beverage catering (or both!) and then we will start crafting the perfect catering package for you!

WTH

EVENTS@WILLIAMTELLHOUSE.COM

