

# THE MENU



# OUR TEAM



## OUR TEAM OF EVENT PROS ARE READY TO GUIDE YOU!

With decades of experience in venue, food, and beverage services combined, we are ready to guide you down your planning journey from Day 1 all the way to "I DO!" with our full service team to help you every step of the way with ....

**VENUE + FOOD + BAR + PLANNING  
+ DECOR + FLORALS + MORE!**



# OUR TEAM



## EXECUTIVE CHEF ROBERT ROOT

Robert Root, Executive Chef for The Century brings over 30 years of talent to the culinary profession. A graduate of the California Culinary Academy, Chef Root has lived and worked in many exciting locations including Napa Valley, Yosemite Valley, San Francisco and the Central Coast. He has experience in a multitude of cuisines and dietary specialties.

Robert has two grown children and loves to surf, hike and garden. He believes in continuing education, promotes the use of local resources and is involved in his community.





# BEVERAGE PACKAGES

All of our hosted beverage packages include unlimited drinks for duration of purchased hours.

**\*Hosted Bar Package Hour Minimum Requirement:**

- o 3 hours at The Century
- o 2 hours at Nine3One

## BEER, WINE & SPIRITS - \$10 PP/HR

- Our Beer & Spirit Selections
- 3 Wine Selections
- Craft Cocktails
- Champagne & Cider Toast
- Soft Drinks

## BEER & WINE \$7 PP/HR

- Our Beer Selections
- 3 Wine Selections
- Champagne & Cider Toast
- Soft Drinks

### BEER & WINE BAR UPGRADE +\$1PP/HR

Choice of Beer & Wine Cocktails -or- Mimosa Bar



## DRY BAR \$6 PP/HR

- Crafted Alcohol-Free Mocktails
- Soft Drinks
- Cider Toast

## NON-HOSTED BAR

Guests select their choice and pay for their own drinks. Host is not responsible for any bar payment except for the set up fee.

- The Century Set Up Fee \$500
- Nine3One Set Up Fee \$300
- Hosted Soft Drinks +\$5 PP
- Champagne/Cider Toast +\$3 PP



# BEVERAGE SELECTIONS

## BEER

### DOMESTIC + IMPORT

Coors Light  
Modelo  
Corona

### CRAFT

Hazy Little Thing  
Ballast Point Sculpin

### SELTZER

Vizzy Vibrantly Tropical

## WINE

### WHITE

Sauvignon Blanc  
Chardonnay  
Moscato

### RED

Pinot Noir  
Cabernet Sauvignon

### SPARKLING

Brut  
Rose



## SPIRITS

Rye Vodka  
London Dry Gin  
White Oak Light Rum  
Blanco Tequila  
Mezcal  
Rye Whiskey  
Bonded Bourbon  
Aperitivos/Liqueurs  
Brandy/Cognac

## SOFT DRINKS

Coke  
Diet Coke  
Sprite  
Ginger Ale  
Squirt  
Club Soda  
Tonic Water  
Orange Juice  
Pineapple Juice  
Cranberry Juice  
Ice Tea  
House Made Lemonade



# HOT BEVERAGES

## COFFEE + TEA BAR: \$3 PP

- Drip Coffee
  - Assorted Syrups + Cream
- Hot Tea
  - Assorted Flavors + Honey



## COZY BEVERAGE BAR: \$5 PP

- Drip Coffee
  - Assorted Syrups + Cream
- Hot Chocolate
  - Marshmallows + Peppermint Sticks
- Hot Apple Cider
  - Cinnamon Sticks

# COCKTAIL THEORY

## SOMETHING FOR EVERYONE

Our mixologists takes pride in crafting exquisite drinks tailored to your guests' unique tastes! Here's our lineup of our four artisanal cocktail pillars to cater to every preference.



### THE TART DRINK (A DAISY)

Our tart drinks are perfect for guests who love fresh fruits and prefer a less sweet palate. A delightful blend of spirits and fruit liqueurs, purees, syrups, and citrus.

### THE LIGHT DRINK (A SPRITZER)

The ideal option for guests seeking a lighter alternative with a lower alcohol content. Spritzers have a delicate and refreshing profile.



### THE STRONG DRINK (AN OLD FASHIONED)

For your guests that don't want anything fancy but do enjoy quality — using only the finest aged spirits and minimal ingredients.

### THE BRIGHT DRINK (A HIGHBALL)

Finally, for guests who like a refreshing drink with a vibrant herbal or spicy flavors paired with a fizzy non-alcoholic mixer.



# CRAFT COCKTAILS

## MODERN MENU



### PAPER PLANE

(TART)

bourbon, lemon,  
rhubarb, spices



### AMARO SPRITZ

(LIGHT)

sparkling wine, aperol,  
amaro, seltzer



### MEZCAL OLD FASHIONED

(STRONG)

mezcal, orange,  
aromatic bitters



### TOASTED ALMOND MULE

(BRIGHT)

vodka, toasted almond  
bitters, ginger beer, lime

## VINTAGE MENU



### GIN DAISY

(TART)

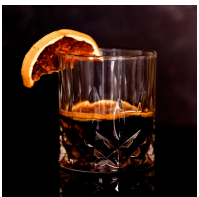
gin, raspberry syrup,  
orange liqueur, lime



### SOMETHING BLUE

(LIGHT)

blue curacao, seltzer,  
lemon, a dash of rum



### BRANDY COCKTAIL

(STRONG)

brandy, orange,  
aromatic bitters



### GIN BUCK

(BRIGHT)

gin, bitters, ginger  
beer, lime



# CRAFT COCKTAILS

## RUSTIC MENU



### HAYRIDE (TART)

rye whiskey, lemon,  
amaro, apricot liqueur



### MOUNTAIN HIGHBALL (LIGHT)

amaro, seltzer, lime



### RYE OLD FASHIONED (STRONG)

rye whiskey, orange,  
aromatic bitters



### HORSE'S NECK (BRIGHT)

rye whiskey,  
ginger beer, lime

## FAMILIAR FAVORITES



### HIBISCUS MARGARITA (TART)

tequila, hibiscus, agave,  
blood orange, lime



### CHERRY BERRY FIZZ (LIGHT)

sparkling wine, raspberry  
liqueur, cherry, splash of  
vodka, lemon



### OLD FASHIONED (STRONG)

bourbon, orange,  
aromatic bitters



### BLACKBERRY MULE (BRIGHT)

vodka, blackberry,  
ginger beer, lime

# CRAFTED BEVERAGES

## MOCKTAILS

Our Mocktails are a delicious way to enjoy a festive drinks without spirits.

### SHIRLEY TEMPLE

Sprite, Grenadine + Cherry



### VIRGIN MARGARITA

Lime Juice, Lemon Juice, Simple Syrup + Soda Water



### ARNOLD PALMER

Tea, Lemonade, Simply Syrup + Soda Water

### ROY ROGERS

Coca-cola, Grenadine + Cherry



### VIRGIN MOJITO

Fresh Lime Juice, Simple Syrup, Mint + Soda Water

### CRANBERRY SPRITZER

Cranberry Juice + Sprite



### TROPICAL BREEZE

OJ, Pineapple Juice, Grenadine

### VIRGIN PALOMA

Grapefruit Juice, Grapefruit Flavored Soda + Lime Juice



### SHAM-PAGNE

Apple Juice + Ginger Beer





HOW TO RESERVE  
THE CENTURY + THE ACOLVE AT NINE3ONE  
FOR YOUR WEDDING DAY! OUR WEDDING DAY!

Step 1: INQUIRE

Fill out the Contact Form & we will contact you!

Step 2: TOUR

Tour the Venue with your fiancé and any key decision-makers.  
Tours take approximately 60 minutes

Step 3: RESERVE

Confirm Your Date with a Signed Contract  
& Nonrefundable Reservation Fee.

CONTACT US

209-451-2292

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