

*Catering Package for the
National Automobile Museum*



by

Silver Peak Restaurant & Brewery

*Silver Peak Restaurant & Brewery • 124 Wonder Street Reno, Nevada 89502 •
(775) 324-1864*

*Silver Peak Grill & Taproom • 135 North Sierra Street Reno, Nevada 89501 •
(775) 284-3300*

www.SilverPeakBrewery.com

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Thank you for considering the National Automobile Museum in association with the Silver Peak Restaurant & Brewery for your upcoming event.

The Silver Peak Restaurant & Brewery is delighted to assist you with the planning of your upcoming function. Whether the occasion is a wedding, holiday party, corporate event or social gathering, the Silver Peak Restaurant & Brewery offers a variety of menus to meet your needs and budget. We are dedicated to delivering exceptional food, drink and service for any occasion.

Enclosed you will find diverse menu options including Appetizers, Lunches, Plated Dinners, Buffet Dinners, Bar Service, Wine Lists and Beer Lists. We have prepared these suggested menus for group events at the National Automobile Museum. If you wish, our chef would be happy to create a custom menu to meet your needs. Simply let us know the particulars of your group, and we will work with you to design a menu to satisfy everyone's tastes.

From a buffet-style dinner for hundreds to a seated dinner for 50 of your closest friends, the Silver Peak Restaurant & Brewery can take care of all of your dining needs. We are dedicated to providing a truly spectacular experience for all types of gatherings between 50 – 1200 guests. Our experienced catering staff will work closely with you to create a memorable event for you and your guests.

Please e-mail us at email@silverpeakbrewery.com or call us at 775-324-1864 and our Banquet Coordinator will be happy to answer your questions and personally assist you with the planning and execution of your special event.

We look forward to helping you create the perfect event.

The Silver Peak Restaurant & Brewery was born from a friendship and a dream. David Silverman and Trent Schmidt met at Reno High School in 1984 and together they dreamed of opening an upscale, modern-version of the classic brewpub.

David began his career in cooking at age 15. In 1991, at the age of 23, he graduated from the Culinary Institute of America in Hyde Park, New York. He gained more than two decades of experience in the kitchens of local favorites such as Pasta Fresca, Adele's and the Eldorado's Brew Brother's and Bistro Roxy.

In 1991, Trent graduated from UNR with a Bachelor's Degree in Business Management. He then took jobs at Bouchaine Vineyards in Napa, just in time for the crush season and Karl Strauss' Old Columbia Brewery, the first brewpub in San Diego. He graduated from the Siebel Institute of Technology, fondly called "the University of Beer."

David and Trent were dedicated to creating a Restaurant & Brewery where the service was as good as the food and the beer was worth coming back for; a place where friends could meet and enjoy original and delicious dishes. After many, many years of hard work, they did just that! In February, 1999, David and Trent proudly opened the Silver Peak Restaurant & Brewery. In August, 2004, they opened their second location ~ the Silver Peak Grill & Taproom on the River ~ in downtown Reno.

The Silver Peak Restaurant & Brewery is excited to be the exclusive caterer for the National Automobile Museum. Please explore our restaurants online or in person at one of our unique locations:

A. Silver Peak Restaurant & Brewery • 124 Wonder Street Reno, Nevada 89502 • (775) 324-1864

B. Silver Peak Grill & Taproom • 135 North Sierra Street Reno, Nevada 89501 • (775) 284-3300

C. National Automobile Museum • 10 South Lake Street Reno, Nevada 89501 • (775) 333-9300

APPETIZERS

\$5.50 per person, per item or 3 items for \$15 per person
(if accompanying a full dinner, please select 2 items for \$8
or 3 items for \$11 per person)

GRILLED VEGETABLE PLATTER (CHILLED)
carrots, yellow squash, mushrooms, and asparagus
with a pesto and roasted garlic dipping sauce

MINI SANDWICH TRAY
TURKEY SANDWICHES
with Swiss cheese and pesto mayo
ROAST BEEF SANDWICHES
with cheddar cheese and horseradish cream

THREE CHEESE TORTELLINI
in a tomato vodka sauce

BLUE, RED & YELLOW TORTILLA CHIPS AND HOUSEMADE SALSAS
to include pico de gallo, fresh guacamole and tomatillo salsa

ASSORTED CHEESES
brie, cheddar, pepper jack and Swiss cheeses
with assorted crackers grapes and strawberries

GRILLED ITALIAN SAUSAGE
with roasted red and yellow peppers

ASSORTED BRUSCHETTAS
Classic tomato basil, wild mushroom, and a trio of roasted peppers
on toasted crostini with house-made pesto and asiago cheese

Prices subject to sales tax of 7.725% and 18% Gratuity

APPETIZERS

\$6.50 per person, per item or 3 items for \$18 per person
(if accompanying a full dinner, please select 2 items for \$10
or 3 items for \$13 per person)

STUFFED MUSHROOMS

with garlic, asiago cheese and spinach

CHICKEN SATAY

grilled chicken skewers with a spicy peanut sauce
and fresh cilantro

MINI SANDWICH TRAY

CURRY CHICKEN SALAD SANDWICHES

with dried cherries on a croissant

FRENCH QUARTER MUFFALETTA SANDWICHES

cappacolla, salami and smoked mozzarella with kalamata olive salsa

PORTABELLO MUSHROOM RAVIOLI

in a roasted garlic and wild mushroom cream sauce

CAPRESE SALAD

fresh mozzarella cheese, roma tomatoes,
fresh basil and extra virgin olive oil

SEASONAL FRESH FRUIT

includes pineapple, assorted melons, grapes, strawberries and other seasonal fruit

BBQ PORK SLIDERS

on brioche bun with chipotle BBQ sauce
and smoked mozzarella cheese

Prices subject to sales tax of 7.725% and 18% Gratuity

APPETIZERS

\$7.50 per person, per item or 3 items for \$21 per person
(if accompanying a full dinner, please select 2 items for \$12
or 3 items for \$15 per person)

PROSCIUTTO AND GOAT CHEESE WRAPPED ASPARAGUS

MAZATLAN STYLE SHRIMP COCKTAIL
with lime juice, tomatoes, avocado and fresh cilantro
served with house made tortilla chips

IMPORTED CHEESES

pistachio nut crusted goat cheese, brie, cambazola and
maytag blue with assorted crackers and grapes and strawberries

HOISON GLAZED CHICKEN SKEWERS
with Chinese five spice and fresh cilantro

AHI TAR TARE
on a crispy won ton with wasabi cream and tobiko

SPANAKOPITA
phyllo pillows stuffed with spinach and feta cheese

ITALIAN ANTIPASTO PLATTER
salami, mortadella, prosciutto and asiago cheese
with marinated artichoke hearts, olives, peppers and grisini

Prices subject to sales tax of 7.725% and 18% Gratuity

LUNCHEON MENU #1

(\$13 per person - includes a non-alcoholic beverage,
salad, entrée and dessert)

SALAD

FUSILLI PASTA SALAD

with kalamata olives, artichoke hearts, red peppers,
fresh basil and asiago cheese

ENTREE

AN ASSORTMENT OF HALF SANDWICHES:

½ TURKEY SANDWICHES

with Swiss cheese, lettuce, tomato, onion
and pesto mayonnaise on squaw bread

½ ROAST BEEF SANDWICHES

with cheddar cheese, lettuce, tomato, onion
and a horseradish cream on a sourdough roll

½ MUFFALETTA SANDWICHES

with salami, mortadella, smoked mozzarella cheese
and a kalamata olive tapenade on a French roll

DESSERT

(select one)

FRESH BAKED COOKIES

to include white chocolate chip and macadamia nut and
dark chocolate chunk

SEASONAL FRESH FRUIT

includes pineapple, assorted melons, grapes, strawberries
and other seasonal fruit

Prices subject to sales tax of 7.725% and 18% Gratuity

LUNCHEON MENU #2

(\$13 per person - includes a non-alcoholic beverage,
salad, entrée and dessert)

SALAD

OLD FASHIONED POTATO SALAD

roasted red potatoes with applewood smoked bacon and
fresh dill

ENTREE

PULLED PORK SANDWICH

on an onion bun with smoked mozzarella cheese
and chipotle BBQ sauce

DESSERT

(select one)

FRESH BAKED COOKIES

to include white chocolate chip and macadamia nut and
dark chocolate chunk

SEASONAL FRESH FRUIT

includes pineapple, assorted melons, grapes, strawberries
and other seasonal fruit

Prices subject to sales tax of 7.725% and 18% Gratuity

LUNCHEON MENU #3

(\$13 per person - includes a non-alcoholic beverage,
salad, entrée and dessert)

SALAD

MIXED GREENS SALAD
with cherry tomatoes, cucumbers
and assorted dressings

ENTREE

PENNE PASTA DI NAPOLI
with kalamata olives, crimini mushrooms,
artichoke hearts and asiago cheese
with your choice sauce: tomato basil or pesto

DESSERT

(select one)

FRESH BAKED COOKIES

to include white chocolate chip and macadamia nut and
dark chocolate chunk

SEASONAL FRESH FRUIT

includes pineapple, assorted melons, grapes, strawberries
and other seasonal fruit

Prices subject to sales tax of 7.725% and 18% Gratuity

LUNCHEON MENU #4

(\$19 per person - includes a non-alcoholic beverage,
salad, entrée and dessert)

SALAD

CABBAGE AND MANGO SLAW
with red peppers, carrots, and green onions
with a tangy Caribbean style dressing

ENTREE

JAMAICAN STYLE RICE AND PEAS
with kidney beans, rice and coconut milk

GRILLED SALMON FILET
with a pineapple mint salsa

JERK CHICKEN
with cinnamon, garlic, habanero
and other traditional spices

DESSERT

ASSORTED DESSERT BITES
to include freshly baked cookies, crème puffs,
brownie bites and fresh strawberries

Prices subject to sales tax of 7.725% and 18% Gratuity

LUNCHEON MENU #5

(\$16 per person - includes a non-alcoholic beverage,
salad, entrée and dessert)

SALAD

SOUTHWESTERN CAESAR SALAD

romaine lettuce with asiago cheese, croutons and house made tortilla chips
with a chipotle cumin dressing

ENTREE

CHEESE ENCHILADAS

with salsa verde, pico de gallo and chipotle cream

CHICKEN ENCHILADAS

in a traditional red sauce with pico de gallo and cilantro cream

MEXICAN RICE

with sautéed peppers, onions and tomatoes

BLACK BEANS

with queso fresco

DESSERT

ASSORTED DESSERT BITES

to include freshly baked cookies, crème puffs,
brownie bites and fresh strawberries

Prices subject to sales tax of 7.725% and 18% Gratuity

LUNCHEON MENU #6

(\$18 per person - includes a non-alcoholic beverage,
salad, entrée and dessert)

Served with garlic bread

SALAD

CLASSIC CAESAR SALAD

romaine lettuce with asiago cheese, croutons
and a creamy asiago dressing

ENTREE

ROASTED CHICKEN

with a wild mushroom chardonnay sauce

THREE CHEESE RAVIOLI

in a spicy tomato basil sauce with goat cheese

DESSERT

ASSORTED DESSERT BITES

to include freshly baked cookies, crème puffs,
brownie bites and fresh strawberries

Prices subject to sales tax of 7.725% and 18% Gratuity

“CADILLAC” PLATED DINNER

\$29 per person includes
a dinner salad, assorted breads and butter, an entrée and a dessert

SALADS
(select one)

MIXED BABY GREENS
with our creamy balsamic dressing and crispy beet chips

CLASSIC CAESAR SALAD
romaine lettuce with asiago cheese, croutons
and creamy asiago dressing

ENTRÉES
(select two items; preorder required)

OVEN ROASTED CHICKEN BREAST
served with roasted garlic mashed potatoes,
grilled vegetables and rosemary garlic butter

GRILLED ATLANTIC SALMON
with pineapple mint salsa, basmati rice & haricot vertes

RICOTTA CHEESE AND SPINACH RAVIOLI
in a roasted tomato and basil sauce topped with goat cheese

SLOW ROASTED PRIME RIB OF BEEF
with roasted red potatoes, grilled vegetables,
au jus & horseradish cream

DESSERTS
(select one)

DUTCH APPLE PIE
served ala mode with a caramel crumble

VANILLA BEAN ICE CREAM
with fresh seasonal berries

Prices subject to sales tax of 7.725% and 18% Gratuity

"BENTLEY" PLATED DINNER

\$34 per person includes
a dinner salad, assorted breads and butter, an entrée and a dessert

SALADS
(select one)

MIXED BABY GREENS
with our creamy balsamic dressing and crispy beets

MEDITERRANEAN SALAD
romaine lettuce, kalamata olives, artichoke hearts, cherry tomatoes,
cucumbers and feta cheese with a lemon oregano dressing

ENTRÉES
(select two items; preorder required)

DOUBLE CUT PORK CHOP
on a bed of bourbon mashed sweet potatoes
with sautéed squash and a green peppercorn sauce

10 oz. NEW YORK STEAK
served with creamed spinach, blue cheese stuffed potato
and a roasted garlic and rosemary butter

PORTABELLO MUSHROOM RAVIOLI
in a roasted garlic & wild mushroom cream sauce

CHIPOTLE AND BALSAMIC GLAZED GRILLED CHICKEN BREAST
on a bed of roasted garlic mashed potatoes served with a vegetable medley

GRILLED MAHI MAHI
served on a bed of saffron basmati rice with haricot vertes
and an artichoke, roasted tomato, caper & fresh basil salsa

DESSERTS
(select one)

WARM DOUBLE CHOCOLATE BREAD PUDDING
served with vanilla bean ice cream and chocolate sauce

NEW YORK STYLE CHEESECAKE
with dark chocolate sauce and chocolate covered espresso beans

"ROLLS-ROYCE" PLATED DINNER

\$39 per person includes
a dinner salad, assorted breads and butter, an entrée and a dessert

SALADS
(select one)

BUTTER LETTUCE
with roasted corn, cherry tomatoes, feta cheese and an orange mint vinaigrette

CAPRESE SALAD
fresh mozzarella cheese, roma tomatoes, extra virgin olive oil and fresh basil

ENTRÉES
(select two items; preorder required)

DOUBLE CUT LAMB CHOPS
marinated in extra virgin olive oil, rosemary & garlic
on a bed of goat cheese mashed potatoes with roasted asparagus
and Madeira wine sauce

SEAFOOD RAVIOLI
filled with crab, shrimp & scallops in a creamy tomato vodka sauce

CITRUS ROASTED HALIBUT
with a grapefruit and basil salsa served with basmati rice and vegetable "spaghetti"

STUFFED CHICKEN BREAST
with spinach and fontina cheese, on a bed of garlic mashed potatoes
with roasted asparagus

PAN SEARED FILET MIGNON
with a potato & asiago gratin, haricot vertes and a port wine sauce

JUMBO PRAWNS
in a saffron lemon cream sauce with artichoke hearts on a bed of spinach fettuccini

DESSERTS
(select one)

WHITE CHOCOLATE TIRA MISU
espresso & rum soaked ladyfingers in a white chocolate mousse

APPLE & DRIED CHERRY STRUDEL
With a Calvados crème anglaise

"PORSCHE" DINNER BUFFET

\$22 per person
served with asiago and garlic bread

SALADS
(select one)

MIXED BABY GREENS
cherry tomatoes, cucumbers and assorted dressings

CLASSIC CAESAR SALAD
romaine lettuce with croutons and creamy asiago dressing

ENTRÉES
(select two items;)
ITALIAN SAUSAGE AND MUSHROOM LASAGNE

THREE CHEESE TORELLINI
in a light garlic cream sauce

PENNE PUTANESCA
artichoke hearts, kalamata olives and capers
in a spicy tomato basil sauce

SIDE
(included)
ASSORTED GRILLED VEGETABLES
carrots, yellow squash, mushrooms and asparagus

DESSERTS
(select ONE)

ASSORTED COOKIES
white chocolate macadamia nut
double chocolate chip

SEASONAL FRESH FRUIT
includes pineapple, assorted melons, grapes, strawberries and other seasonal fruit

Prices subject to sales tax of 7.725% and 18% Gratuity

"FERRARI" DINNER BUFFET

\$30 per Person

served with assorted breads and butter

SALADS
(select one)

MEDITERRANEAN SALAD

romaine lettuce, kalamata olives, artichoke hearts, cherry tomatoes
and feta cheese with a lemon oregano dressing

FRESH GARDEN SALAD

tomatoes, green beans, carrots
and cheddar cheese with assorted dressings

CLASSIC CAESAR SALAD

romaine lettuce with croutons, asiago cheese and creamy asiago dressing

ENTRÉES
(select two items)

OVEN ROASTED LEMON CHICKEN

flavored with Pinot Grigio, artichoke hearts, oregano, peppers and capers

PORTABELLO MUSHROOM RAVIOLI

in a wild mushroom and roasted garlic cream sauce

ROASTED PORK LOIN

crusted with peppercorns and fresh herbs,
and served with a sun-dried cherry demi glaze

GRILLED ATLANTIC SALMON

topped with a pineapple mint salsa

SLOW ROASTED PRIME RIB OF BEEF

with au jus and horseradish cream

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...continuation of "FERRARI" DINNER BUFFET

VEGETABLE
(included)

ASSORTED GRILLED VEGETABLES
carrots, yellow squash, mushrooms and asparagus

SIDES
(select one)

ROASTED GARLIC MASHED POTATOES

WILD RICE
with shiitake mushrooms and pecans

ROASTED RED POTATOES
with extra virgin olive oil and fresh rosemary

DESSERTS
(select one)

DUTCH APPLE PIE
served a la mode with a caramel crumble

CHOCOLATE MOUSSE CAKE
with fresh berries and chocolate sauce

Prices subject to sales tax of 7.725% and 18% Gratuity

"LAMBORGHINI" DINNER BUFFET

\$40 per Person

served with assorted breads and butter

SALADS

(select two)

CAPRESE SALAD

fresh mozzarella cheese, roma tomatoes, extra virgin olive oil and fresh basil

WHITE BEAN SALAD

Cannellini beans and haricot vertes with radicchio and arugula
tossed in a lemon shallot vinaigrette

SPINACH SALAD

shaved fennel, ruby red grapefruit, avocado & warm bacon
with a citrus shallot vinaigrette

MIXED BABY GREENS

cherry tomatoes and cucumbers with assorted dressings

ENTRÉES

(select two items)

GRILLED MAHI MAHI

topped with an artichoke, roasted tomato, caper and fresh basil salsa

PORCINI MUSHROOM DUSTED TENDERLOIN OF BEEF

in a wild mushroom demi glaze

JUMBO PRAWNS AND SCALLOPS

sautéed with lemon, garlic, white wine and butter

ESPRESSO & CHILI RUBBED PORK TENDERLOIN

in an ancho chili sauce

NEW ZEALAND LAMB CHOPS

marinated with fresh rosemary and garlic in a port wine sauce

continued on next page...

...continuation of "LAMBORGHINI" DINNER BUFFET

VEGETABLES

(select one)

ASSORTED GRILLED VEGETABLES

carrots, yellow squash, mushrooms and asparagus

SAUTEED HARICOT VERTES

with sherry wine and shaved fennel

ROASTED ASPARAGUS

with extra virgin olive oil and fresh thyme

SIDES

(select one)

POTATO GRATIN

with asiago cheese and fresh rosemary

SUN DRIED TOMATO POLENTA

with fontina cheese

GOAT CHEESE MASHED POTATOES

DESSERTS

(select one)

WARM DOUBLE CHOCOLATE BREAD PUDDING

served with vanilla bean ice cream and chocolate sauce

WHITE CHOCOLATE TIRA MISU

espresso and rum soaked lady fingers in a white chocolate mousse

NEW YORK CHEESE CAKE

with a dark chocolate sauce and espresso beans

Prices subject to sales tax of 7.725% and 18% Gratuity

BAR SERVICE OPTIONS

Hosted Bar – All beverages served over the bar(s) are added to the master bill and are subject to 7.775% sales tax and 18% gratuity charge.

Hosted Tickets Bar – Host provides tickets to guests, which are valid for one beverage from bar(s). A "at fee is charged to master bill for each ticket used. Ticket charges are subject to 7.775% sales tax and an 18% gratuity charge. Guests are charged cash for their beverage if they do not have a ticket, and may tip at their discretion.

No Host Bar – Guests pay cash for all drinks ordered at the bar(s), and may tip at their discretion.

Bartender Fee -A fee of \$25 per hour will be charged for each bartender.

Well Bar Prices:

Well Drinks \$5.00

House Wines \$6.00

Silver Peak Beer \$5.00

Sodas/Bottled Water \$2.00

Well Brands

Vodka – Smirnoff, Whiskey -Early Times, Rum – Castillo,

Tequila -Rio Grande, Gin – Gilbeys, Scotch – Clan Mac Gregor

Call Bar Prices

Call Drinks \$6.00

House Wines \$6.00

Silver Peak Beer \$5.00

Sodas/Bottled Water \$2.00

Call Brands

Vodka –Stolichnaya, Whiskey - Jack Daniels, Rum -Bacardi ,

Tequila - Cuervo Gold, Gin – Beefeater, Scotch – Dewars

Premium Bar Prices

Premium Drinks \$7.00

House Wines \$6.00

Silver Peak Beer \$5.00

Sodas/Bottled Water \$2.00

Premium Brands

Vodka - Ketel One, Whiskey - Knob Creek, Rum - Sailor Jerry

Tequila –Cazadores, Gin –Tanqueray, Scotch - Glenfiddich

Prices subject to sales tax of 7.725% and 18% Gratuity

WINE LIST

WHITE WINES

| | |
|---|------|
| B.V. Century Cellars, Chardonnay <i>Napa</i> | \$23 |
| Buehler, Chardonnay <i>Russian River, Ca</i> | \$34 |
| Rombauer, Chardonnay <i>Napa</i> | \$60 |
| Pine Ridge, Chenin Blanc-Viognier <i>California</i> | \$32 |
| Seaglass, Sauvignon Blanc <i>Santa Barbara</i> | \$28 |
| Ferrari Carano, Fume Blanc <i>Sonoma</i> | \$36 |
| Giocato, Pinot Grigio <i>Primorska Slovenia</i> | \$28 |
| Revelry, Riesling <i>Washington</i> | \$28 |
| Charles & Charles, Rosé <i>Washington</i> | \$28 |
| Atelie, Moscato D'Asti <i>Italy</i> | \$28 |

SPARKLING WINES

| | |
|---|------|
| Ruffino, Prosecco <i>Italy</i> | \$28 |
| Schramsburg, Blanc de Blanc <i>Napa</i> | \$51 |

RED WINES

| | |
|---|------|
| B.V. Century Cellars, Cabernet <i>Napa</i> | \$23 |
| Smith & Hook, Cabernet <i>Monterey</i> | \$39 |
| Petite Petit, Petite Sirah-Petit Verdot blend <i>Lodi</i> | \$40 |
| Pepperwood Grove, Merlot <i>Chile</i> | \$23 |
| Domaine de Couron, Merlot <i>France</i> | \$34 |
| Cherry Tart, Pinot Noir <i>California</i> | \$34 |
| Boneshaker, Zinfandel <i>Lodi</i> | \$32 |
| The F Bomb, Red Blend / <i>California</i> | \$32 |
| Mountain Door, Malbec <i>Argentina</i> | \$28 |
| Antigal Uno, Malbec <i>Argentina</i> | \$42 |

Prices subject to sales tax of 7.725% and 18% Gratuity

*Wine may be brought in provided it is not on our current wine list.
A corkage fee of \$15 per bottle will apply.

*Prices are subject to change and do not include 7.725% Sales Tax & 18% Gratuity.

SILVER PEAK HANDCRAFTED BEER

RED ROADSTER

The deep red hues of this beer give a hint of the full flavor to come. Crystal and Vienna malts contribute the rich flavor, while Golding and Cascade hops add the subtle bitterness. Watch out! ...this beer has horse power!

XXX BLONDE ALE

Pale malts and mild hops combine to make this refreshing golden ale the perfect micro-brew for macrobrew enthusiasts.

SILVER PEAK INDIAN PALE ALE

Some like it hoppy! Generous amounts of Cascade and Mt. Hood hops (with a final dry hopping in the serving vessel for good measure!) give this an assertive, unfiltered beer its distinctive snappy flavor.

PEAVINE PORTER One of the brew masters favorites, this rich and complex black beer has a smooth, deep, roasted flavor. The chocolaty-coffee finish in this brew comes from a mix of crystal, black and chocolate malts.

BAILEYWHEAT HEFEWEIZEN

A hefeweizen made following German tradition. Wheat and the 6-row malts, mild Saaz and Tettnanger hops and a unique Bavarian yeast strain combine to give our hefeweizen its tangy, refreshing flavor. Enjoy it with a slice of lemon.

SIERRA AMBER ALE

We combine pale, caramel and 2-row malts with mild Washington and Idaho hops, to produce this easy drinking copper colored ale.

SEASONAL BREWS

We brew 25-30 different brews throughout the year. Please visit us at Silver Peak Restaurant and Brewery located at 124 Wonder Street to taste our current selection.

Prices subject to sales tax of 7.725% and 18% Gratuity

CATERING POLICIES

Food & Beverage: All food and beverages must be purchased from the Silver Peak Restaurant & Brewery unless prior arrangements have been made with the Banquet Coordinator. Wine may be brought in provided it is not on our current wine list and a corkage fee of \$15 per 750ml bottle will apply.

Reservations: Reservations are on a first come, first serve basis. To reserve a specific date and time, the Banquet Manager must receive a \$250 deposit and a signed Contract acknowledging our catering policies, a detailing of your event and an estimate of charges.

Deposits: Deposits are refundable with 30 days notice of cancelling the event. If the event is cancelled within 30 days of the event, the deposit is non-refundable. To secure a date and time, the Banquet Coordinator must receive a signed Contract and a deposit of \$250. A deposit equal to 25% of the estimated total is due 30 days prior to the event date. A 3% processing fee is added to all credit card transactions. All deposits made will be a credit on the final bill.

Menu Selection: Menu selections can be customized to satisfy the specific needs of your group. Breakfast, brunch and stations menus are available upon request. Menu selections and the final pre-order numbers must be received by the Banquet Coordinator a minimum of 7 days prior to the event date.

Guarantees: The minimum number of people attending must be guaranteed at least 7 days prior to the event. The actual number of attendees may exceed the guaranteed number by prior arrangement, but charges will be based on guaranteed number or actual attendance, whichever is greater. A revised, signed Contract may be required for any significant changes to the event. We reserve the right to request 14 days notice depending on the size of the group.

Labor: There will be a bartender fee of \$25 per hour per bartender.

Set up: For any party under 50 guests, there is a flat rate of \$50 applied to the bill. For any party of 50-100 guests, there will be a \$100 fee applied to bill. A \$50 fee will be applied for every additional 100 guests.

Payment: Sales tax of 7.725% and a gratuity charge of 18% will be added to all food and beverage charges provided by or contracted by the Silver Peak Restaurant & Brewery. We accept Master Card, Visa, American Express, Checks and Cash. A 3% credit card processing fee will be added to all credit card transactions. Final payment must be made within 72 hours of the conclusion of the event.

Damage: The contracted client is responsible for the conduct of their guests and agrees to pay the Silver Peak Restaurant & Brewery and/or the National Automobile Museum for any and all damages arising from the occupancy and the use of the facilities.

Prices subject to sales tax of 7.725% and 18% Gratuity