



The Goodland

# Catering Menu

by Chef Derek Simcik



## The Goodland

5650 Calle Real

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[www.thegoodland.com](http://www.thegoodland.com)

# The Goodland Beverage

## BEER & WINE

\* Requires bartender *servicing beer & wine*  
\$150 per station

### BEER

*assorted domestic and imported beers, seasonal microbrews*  
\$7 Per Bottle

### WINES

#### BUBBLY

Gruet Brut, New Mexico NV \$48  
Zonin Prosecco, Italy NV \$36

#### WHITE

La Terre Chardonnay, California \$32  
Carr "Turner Vineyards" Pinot Gris, Santa Ynez \$44  
Margerum Sauvignon Blanc, Santa Barbara \$44  
Au Bon Climat Chardonnay, Santa Ynez \$56

#### RED

La Terre Cabernet Sauvignon, California \$32  
Lincourt "Lindseys" Pinot Noir Str. Rita Hills \$48  
Melville Estate "Verna's: Syrah, Santa Barbara \$56  
Halter Ranch Cabernet Sauvignon Paso Robles \$64

**Wine selections are charged per bottle & are subject to service charge and sales tax. Corkage fee of \$20 per bottle will be applied to any outside wine or champagne (750ml).**

## NON-ALCOHOLIC BEVERAGES

- Organic Caffe Vita Coffee + Organic Mighty Leaf Teas  
\$70 Per Gallon
- Fresh Squeezed Orange / Grapefruit Juice  
\$55 Per Carafe
- Cranberry / Apple / Tomato Juice  
\$55 Per Carafe
- 2% Milk / Skim Milk / Almond Milk / Soy Milk  
\$35 Per Carafe
- House Juiced Raw Juices  
\$59 Per Gallon
- Special Blended Ice Tea / Lemonade  
\$55 Per Gallon
- Soft Drinks  
*assorted regular / diet*  
\$5 Per Bottle
- Bottled Waters  
*still / sparkling*  
\$5.50 Per Bottle
- Coconut Waters  
\$6 Each

Menu pricing subject to change. All food and beverage charges shall be subject to a 15% gratuity and a 6% administrative fee. Please advise catering of any food allergies prior to event.

## COCKTAILS

\* Requires bartender  
serving cocktails, beer &  
wine

\$150 per station

### BOOGIE BOARD

\$8 Per Drink

\$10 Per Martini

- Smirnoff Vodka
- Beefeater Gin
- Four Roses Bourbon
- Bacardi Rum
- El Charro Tequila

### SHORT BOARD

\$9 Per Drink

\$11 Per Martini

- Absolut Vodka
- Ford's Gin
- Buffalo Trace Bourbon
- Flor De Cana Rum
- El Jimador Tequila

### LONG BOARD

\$10 Per Drink

\$12 Per Martini

- Tito's Vodka
- Tanqueray Gin
- Maker's Mark Bourbon
- Appleton V/X Rum
- Espolon Tequila
- Maison Rouge VSOP Cognac
- Johnny Walker Black Scotch

## COMPLIMENT YOUR BAR

### WELLNESS

- **Gin Rickey**  
gin + lime + soda  
\$10 Per Drink
- **Basil Smash**  
vodka + agave + lime + basil  
\$10 Per Drink
- **Tommy's Margarita**  
blanco tequila + agave + lime  
\$10 Per Drink
- **Pomegranate Collins**  
vodka + grenadine + lemon + soda  
\$10 Per Drink

### CLASSICS

- **Bee's Knees**  
gin + honey + lemon  
\$10 Per Drink
- **Brown Derby**  
bourbon + honey + lemon  
\$10 Per Drink
- **Daiquiri**  
rum + sugar + lime  
\$10 Per Drink
- **Caipirinha**  
cachaca + sugar + lime  
\$10 Per Drink

## KIMPTON CRAFTED

- **Nightshade**  
rum + demerara + lime + orange blossom water  
\$11 Per Drink
- **El Capitan**  
tequila + serrano pepper + lime + honey  
\$11 Per Drink
- **Young Looking**  
vodka + agave + grenadine + grapefruit  
\$11 Per Drink
- **Talk To Me Goose**  
gin + lime + cucumber + tabasco  
\$11 Per Drink

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