



CATERING MENU





HAMISH MARSHALL & RODNEY CEGELSKI

TEN YEARS AGO A CALIFORNIA SURFER MET AN AUSSIE JACKAROO, SPURRING A FRIENDSHIP ROOTED IN AN APPRECIATION OF QUALITY SPIRITS AND THE CENTRAL COAST.

WE FOUNDED SLO STILLS TO SHARE OUR PASSION WITH FRIENDS AND FAMILY, CUTTING EACH OF OUR HANDCRAFTED SPIRITS WITH PURIFIED PACIFIC OCEAN WATER TO CAPTURE THE SOUL AND ESSENCE OF THE WATERS THAT UNITED US. CHEERS!



CHEF THOMAS FUNDARO

THOMAS JOINED SLO BREW AS EXECUTIVE CHEF IN 2016. BEFORE JOINING THE SLO BREW TEAM, CHEF FUNDARO WAS EXECUTIVE CHEF AT VILLA CREEK RESTAURANT AND TRUMPET VINE TAPAS AND WINE BAR, BOTH IN PASO ROBLES. CHEF THOMAS' KITCHEN PHILOSOPHY PRIORITIZES FOOD INTEGRITY AND PROCURING SUSTAINABLE, LOCAL AND ORGANIC INGREDIENTS OF THE HIGHEST QUALITY.



GRAZING TABLES

40 GUEST MINIMUM

BEAUTIFULLY DISPLAYED, LAYERS OF FOOD FOR YOUR GUESTS TO CREATE THEIR OWN PLATE OF GOODNESS! CHEF TOM'S FAVORITE WAY TO DINE AND A SLO BREW SPECIALTY. THESE OPULENT FOOD DISPLAYS WILL NOT DISAPPOINT. IF YOU ARE LOOKING FOR AN EVEN MORE SUBSTANTIAL GRAZING TABLE, INQUIRE WITH YOUR CATERING MANAGER FOR IDEAS AND PRICING.



BREAKFAST GRAZING TABLE

AVOCADO, GRILLED AND TOASTED LOCAL BAGUETTE, SMOKED SALMON, ASSORTED ARTISAN CHEESE, HUMMUS, FRESH FRUIT, OLIVES, FRESH GREEK YOGURT, LOCAL HONEY, NUTS, SEASONAL TAPENADE, BLACK PEPPER, SHORTBREAD, ECT.

LUNCH GRAZING TABLE

ARTISAN CHEESES, ASSORTED CHARCUTERIE, HOUSE MADE HUMMUS + TAPENADES, FRESH BAGUETTES, RAILROAD SANDWICH BITES, SEASONAL FARRO SALAD, FARMER'S MARKET SALAD, SLICED FRUIT, ASSORTED NUTS, ECT.

RECEPTION GRAZING TABLE

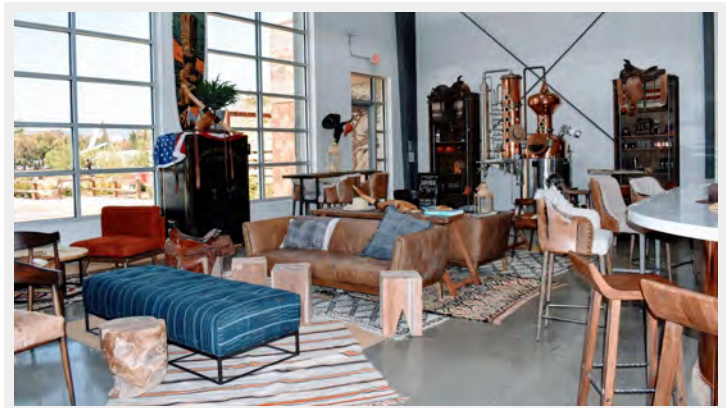
ARTISAN CHEESES, ASSORTED CHARCUTERIE, HOUSE MADE HUMMUS + TAPENADES, FRESH BAGUETTES, CHEF'S SOUP SHOOTERS, A VARIETY OF SALAD CUPS, SLICED FRUIT, ASSORTED NUTS, ANCHOVY BUTTER AND ENGLISH RADISHES, SCALLOPS ON THE HALF-SHELL, ECT.

DUO OF SNACKS

CHOOSE 2,, 10 SET MINIMUM

TO BE PLACED AT THE BAR OR ON TABLES THROUGHOUT YOUR EVENT SPACE

- CHIPS + DIP
- HOUSE NUTS
- GARLIC ROASTED MARCONA ALMONDS
- CITRUS INFUSED COCKTAIL OLIVES
- SEASONAL POPCORN
- SAVORY GRANOLA
- ROD & HAMMER'S PUB MIX
- PARMESAN CRISPS



TRAY PASSED CANAPES

TWO-DOZEN MINIMUM | PRICED PER DOZEN

- GRILLED SAUSAGES WITH HORSERADISH MUSTARD
- POKE CUPS WITH WAKAME SALAD, WONTON CRISPS, MICRO GREENS
- CHEF'S SEASONAL SOUP SHOOTER
- BLISS POTATOES WITH CREAM FRAICHE AND CAVIAR
- SPICY SHRIMP SKEWERS
- VOL-AU-VENT WITH WILD MUSHROOM CREAM OR LOBSTER
- TUNA TARTAR ON CROSTINI, CAPERS, MICRO SCALLIONS
- CURRY CHICKEN SATAY WITH COCONUT PEANUT SAUCE
- LAMB CHOP LOLLIPOPS WITH MINT PESTO
- ROASTED SEASONAL VEGETABLE TARTLETTE WITH HERBED GOAT CHEESE
- STEAK AU POIVRE ON CROSTINI WITH MUSTARD SAUCE AND WATERCRESS
- SMOKED BRISKET IN A MINI CUP WITH CHEDDAR GRITS
- ANCHOVY BUTTER AND ENGLISH BREAKFAST RADISHES
- SCALLOP CRUDO ON THE HALF SHELL + YUZU VINAIGRETTA
- BURRATA AND GLAZED APRICOT + THYME BITES



RECEPTION STATIONS

50 GUEST MINIMUM

INTERACTIVE AND BUILD-YOUR OWN OPTIONS GREAT FOR GETTING YOUR GUESTS MOVING AROUND THE DISTILLERY AND CHATTING ABOUT THE FOOD! CHOOSE ANY 3 RECEPTION STATIONS FOR A WELL ROUNDED EVENT.

CHEF'S PAELLA + SPANISH SALAD

TRADITIONAL PAELLA COOKED OVER OPEN FLAME IN A DRAMATIC LARGE "PAELLA" PAN. FROM A SIMPLE VEGETARIAN OPTION TO AN EXTRAVAGANT MEAT AND SEAFOOD CENTERPIECE. PREPARED AND PRESENTED BY OUR CHEF.

CURRY UP NOW!

CHOOSE FROM ONE OF THE FOLLOWING: COCONUT RED CURRY WITH VEGETABLES, COCONUT GREEN CURRY, OR YELLOW COCONUT CURRY

PORK, CHICKEN, OR VEGETABLES
SHRIMP OR CALAMARI | ADD++/PER PERSON

ALL CURRIES ARE GARNISHED WITH TOPPINGS BAR OF: CASHEWS, BEAN SPROUTS, CILANTRO, LIME, GARLIC CHILI PASTE, AND FRESH THAI CHILIS.

CHOOSE JASMINE RICE OR QUINOA.



STREET TACOS + CHIPS

HOUSE MADE CHIPS AND CHEF'S ASSORTED SALSAS

CHOICE OF TWO MEATS (CHICKEN, SMOKED PORK, BRISKET, OR IMPOSSIBLE BURGER VEGAN MEAT)

FIXIN'S: 4" CORN TORTILLA, ONIONS, CILANTRO, LIMES, TOMATILLO SALSA AND ROASTED CHILE SALSA

(BASED ON 3 PER PERSON)

ROD AND HAMMERS STATION

LOCAL GOURMET SAUSAGE, SOFT PRETZELS, REGGAE RED DRAGON PUB CHEESE, GREEN APPLE AND RADISHES

CANDIED BACON ON A STICK AND DEVILED EGGS



ROCKIN' SLIDERS

CHEF TOM'S POTATO SALAD

SELECTION SMOKED PORK, BRISKET, OR IMPOSSIBLE BURGER
VEGAN MEAT

MINI BRIOCHE SLIDER BUNS, HOUSE BBQ SAUCE

HOUSE MADE SLAW

(BASED ON 3 PER PERSON)



CHEF'S CHOICE ASSORTED DESSERTS

LET OUR CULINARY TEAM TAKE CARE OF YOUR SWEET TOOTH WITH TREATS LIKE HOUSE BAKED COOKIES, BROWNIES, SEASONAL CRISPS, CHURROS, AND CHOCOLATE POT DE CRÈME.

SERVED WITH REGULAR COFFEE AND ASSORTED TEAS

WALKING DINNER

\$50++ PER PERSON, 80 GUEST MINIMUM

WHEN EVENT SPACE IS LIMITED CONSIDER THIS UNIQUE WAY OF DINING THAT ALLOWS YOU TO OFFER A GREAT RANGE OF SLO BREW'S BEST BITES. OUR EVENT STAFF WILL TRAY-PASS SUBSTANTIAL APPETIZERS THAT ONLY REQUIRE A FORK (OR LESS) SO YOUR GUESTS CAN FILL UP ON AMAZING FOOD DIM-SUM STYLE WHILE STILL HAVING A DRINK IN-HAND.

SELECT (1) RECEPTION STATION AND (7) OPTIONS FROM BELOW:

- BEEF BOURGUINON BITES
- MINI BOWLS OF CURRY SERVED OVER BASMATI RICE
- MAC N' CHEESE CUPS
- MICRO CHICKEN POT PIES
- SEASONAL SOUP SHOOTERS
- ROCKIN' SLIDERS WITH POTATO SALAD ON BRIOCHE BUNS (CHOOSE TRI-TIP, PORK, BRISKET)
- FARMER'S MARKET SALAD CUPS
- POKE BOWLS
- THAI PEANUT NOODLES WITH CHICKEN OR TOFU
- CUBANO SANDWICHES
- CURRY CHICKEN SALAD CUPS OR SLIDERS

CHEF'S CHOICE

YOU NAME THE PRICE!

CAN'T DECIDE WHAT TO ORDER? DON'T HAVE TIME TO MENU PLAN? NO WORRIES! SIMPLY CALL OUT A PRICE AND CHEF TOM WILL MAKE A MENU FOR YOUR GROUP. THIS IS A GREAT OPTION FOR ADVENTUROUS GROUPS WITH MINIMAL DIETARY RESTRICTIONS.



BEVERAGE PROGRAM AT SLO STILLS

BEHIND THE BEAUTIFUL COPPER BAR IN THE DISTILLERY YOU WILL FIND CRAFT BEVERAGES AND TALENTED MIXOLOGISTS. TELL US HOW WE CAN HELP CUSTOMIZE YOUR BAR EXPERIENCE - CHEERS!

PRICING:

CALL

ABSOLUTE VODKA, JAMESON WHISKEY, CASTILLO RUM, BIRBON TEQUILA

PREMIUM

KETTLE ONE VODKA, BOMBAY GIN, BACARDI SUPERIOR RUM , BULLEIT RYE WHISKEY, CAZADORES-REPO TEQUILA

SUPER PREMIUM

GREY GOOSE VODKA, BOMBAY SAPPHIRE GIN, HENNESSEY, ROD & HAMMER'S SLO STILLS RYE, CASAMIGOS-BLANCO TEQUILA

LET US KNOW IF WE CAN CREATE A CUSTOM ROCKIN' COCKTAIL FOR YOU!

BAR INCLUSIONS:

ALL THE BAR FIXIN'S.

MIXERS (SODA, TONIC, CLUB SODA, ORANGE JUICE AND CRANBERRY JUICE). GARNISHES (LEMONS, LIMES). ICE. GLASSWARE. NO STRAWS ARE PROVIDED AS IT IS AGAINST CITY OF SLO ORDINANCES.



BOTTLES OF WINE

LIMIT TO (4) FOUR BOTTLES PER BAR, PER EVENT. ADDITIONAL WINE SELECTIONS AVAILABLE UPON REQUEST AND WILL COME AT A FULL MINIMUM CASE PURCHASE.

WHITE AND ROSE WINE

Riff Pinot Grigio, Italy

Colome Torrontes, Argentina

Duck Hunter Sauvignon Blanc, New Zealand

Butter Chardonnay, California

Be Tru Rose, Central Coast

Rombauer Chardonnay, Napa Valley

SPARKLING WINE

Valdo, Brut Prosecco DOC

Nicolas Feuillatte Champagne

Aubert et Fils, Brut Champagne

REQUIREMENTS

1 BARTENDER PER 75 GUESTS

RED WINE

Lucky Rock Pinot Noir, California

Halter Ranch Synthesis, Paso Robles

Rodney Strong Cabernet, Alexander Valley

1849 Anonymous, Red Blend, Napa Valley

NON-ALCOHOLIC BEVERAGES

La Croix

Coke, Diet Coke, Sprite, Dr. Pepper

Coke, Diet Coke, Sprite, Dr. Pepper

Assorted Honest Teas

Craft Bottled Lemonade

Craft Bottled Cola and Root Beer

Seasonal Fruit Sodas

House Made Iced Tea and Lemonade Station

Agua Fresca: Watermelon-Mint, Strawberry-Basil, Cantaloupe, Lemon-Lavender