



The Barn
AT PASO FINO





Equipment Rentals

All charges are due 30 days prior to Event and are non refundable.

60" Round Tables \$9 each

White Wedding Chairs \$3.5 each

6' Rectangular Tables \$9 each

36" Cocktail Tables \$9 each

Floor length white tablecloths \$10 each

Day-of Wedding Coordinator \$300

Overnight Stay in the Bridal Suite \$375 for the first night, second night stay \$200

Barn Door Draping \$75



Catering Menu

All catered meals come fully equipped with plates, flatware and cups.

Our catering menus are customizable. If there is something that you would like that you don't see here, please ask and we will do our best to accommodate your request.

Hors d'oeuvres

Cheese Board \$6 per guest

Select international cheeses, gourmet crackers, fruit and a variety of jams

Shrimp Cocktail Platter \$7 per guest

Jumbo cocktail shrimp served with cocktail sauce and lemon wedges

Caprese Skewers \$5 per guest

Fresh mozzarella with grape tomato served with a balsamic glaze

Cocktail Meatballs \$5 per guest

Miniature meatballs marinated in a variety of sauces (Garlic Parmesan, honey BBQ, mushroom, Swedish, and others)

Cocktail Sausage \$5 per guest

Miniature smoked sausage marinated in a classic sauce

Signature BBQ Buffet

\$21.50 per person plus tax

Choose Two Meats

Pulled pork

Chicken

Ribs

Brisket + \$1.25 per person premium

Choose Three Sides

Green Beans

Coleslaw

Baked Beans

Potato Salad

Collard Greens

Loaded Mac & Cheese \$0.75 per person

Tropical Citrus Salad \$0.75 per person

Mashed Potato

Includes Kings Hawaiian Rolls

Sweet Tea & Lemonade

**All hors d'oeuvres have a 100 guest minimum



Catering Menu

(Continued)

Paella

\$23.50 per person plus tax

Traditional Spanish Seafood Paella Station

Chorizo, Chicken, Clams, Shrimp,
Mussels

Upgrade Your Paella

Ask us about adding Lobster, Scallops
or extra Shrimp to your Paella.

Includes Salad and Bread Service

Prime Rib Buffet

\$26.50 per person plus tax

Seasoned with a signature crust,
served with au jus and hand-carved

Sides

Served with choice of potato and
seasonal vegetable

Includes Salad and Bread Service



Bar Menu

Our full bar package comes equipped with everything that you will need. We will handle everything from start to finish. All of the items on the bar can be upgraded. Let us know your preference and we will customize the bar package for your special day.

Full Bar Package \$1500 for up to 150 guests | \$1950.00 for 151-200

Tip Jar Allowed (If no tip jar, a \$3 gratuity per guest will be charged)

Set Up

Two (2) Professional Bartenders, Four (4) Hours of Bartending Service
Bar Tools - Wine Key, Bottle Opener, Spill Mat, Shaker Tin, Garnish Holder, Coolers
Clear Cups, Coolers, Straws & Napkins

Liquor, Beer & Wine Bar

Liquor

Tito's Vodka
Absolut Vodka
Captain Morgan
Bacardi Rum
Jim Beam Whiskey
Jose Cuervo Tequila
Seagrams Gin

Wine: Assortment of Yellowtail White & Red Wines. Champagne.

Choose (3) Beers: Coors Light, Budweiser, Bud Light, Michelob Ultra, Landshark, Heineken, Yuengling, Corona, Shock Top

Mixers (Sodas & Juices) & Limes