





SMASH PARK. EVENTS MENU

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EVENTS MENU

\$29

BACKYARD BBQ

PICK 2

- Slow Smoked Pulled Pork
- Tender Grilled Chicken Breast
- Jalapeño Cheddar Sausage
- Slow Smoked St. Louis Ribs +\$3 per guest

PICK 2

- Drunken Beans
- Coleslaw
- House Chips
- Mac N Cheese
- Garlic Whipped Potatoes
- Cheesy Street Corn
- Roasted Cauliflower & Broccoli
- Side Salad +\$2 per guest

 Dressing Options: (Choice of 1 & served on the side.)

 Ranch, Taco Ranch, Blue Cheese, Caesar

 Balsamic Vinaigrette, Lemon Vinaigrette,
 Honey Mustard

INCLUDES

- Corn Muffins with Honey Butter
- Slider Buns
- BBQ Sauce
- Bread & Butter Pickles
- +\$5 per guest for additional meat selection
- +\$3 per quest for additional side selection
- +\$2 Gluten Free Bun (per bun)

\$27

TACO/NACHO PARTY

PICK 2

- Flavor Packed Al Pastor Pork
- Ground Beef
- Smoked Chicken
- Tender Braised Beef +\$1 per guest
- Seasoned Ground Impossible Meat +\$3 per guest

INCLUDES

- Warm Corn Tortillas
- House Cut Tortilla Chips
- Drunken Beans
- Mexican Rice
- Cheddar Cheese Sauce
- Shredded Cheddar Cheese
- Crisp Lettuce
- Salsa
- Pico De Gallo
- Avocado Spread
- Sour Cream
- Serrano-Avocado Crema
- Cilantro Onion Mix
- Lime Wedges
- Pineapple (With Al Pastor Selection)

+\$4 per guest for additional meat selection

EAT **EVENTS MENU**

For groups of 10 or more | Pricing is per guest unless otherwise stated. Packages include soft drinks with unlimited refills.

GRILL OUT

INCLUDES

- Char Grilled Hamburgers
- Juicy Grilled Chicken Breasts
- Buns
- Lettuce, Tomatoes, Onions, & Pickles
- Cheese Selection
- Impossible Burger +\$4 (upon request)

PICK 2

- Drunken Beans
- Coleslaw
- House Chips
- Mac N Cheese
- Garlic Whipped Potatoes
- Cheesy Street Corn
- Roasted Cauliflower & Broccoli
- Side Salad +\$2 per guest Dressing Options: (Choice of 1 & served on the side.) Ranch, Taco Ranch, Blue Cheese, Caesar, Balsamic Vinaigrette, Lemon Vinaigrette, Honey Mustard

Served with ranch or blue cheese



+\$3 per guest for additional side selection

+\$2 Gluten Free Bun (per bun)



EVENTS MENU

\$36

\$45

ITALIAN FEAST

INCLUDES

- Chicken Marsala
- Sausage & Peppers
- Meatballs & Red Sauce
- Caesar Salad
- Buttered Green Beans
- Garlic Whipped Potatoes
- Penne & Red Sauce
- Romano Cheese
- Warm Dinner Rolls & Whipped Butter

ULTIMATE EATS

PICK 2

- Smoked Beef Tenderloin with Mushroom Au Jus
- Grilled Chicken with White Wine & Herb Cream Sauce
- Pan Seared Salmon with Fennel & Lemon Butter Sauce

INCLUDES

• House Salad

Dressing Options: (Choice of 1 & served on the side.)
Ranch, Taco Ranch, Blue Cheese, Caesar
Balsamic Vinaigrette, Lemon Vinaigrette,
Honey Mustard

- Rosemary Roasted Potatoes
- Glazed Rainbow Carrots
- Grilled Asparagus
- Warm Dinner Rolls & Whipped Butter

+\$8 per guest for additional meat selection

EAT EVENTS MENU

A LA CARTE

Drunken Beans \$45

Coleslaw \$45

House Chips \$39

Mac N Cheese \$49

Garlic Whipped Potatoes \$45

Cheesey Street Corn | \$49

Roasted Cauliflower & Broccoli | \$49

Side Salad \$65

Side Salad Dressing Options: (Choice of 1 & served on the side.)

Ranch, Taco Ranch, Blue Cheese, Caesar, Balsamic Vinaigrette, Fat Free Italian, Honey Mustard

Each serves around 20 guests

APPETIZERS

Meat N Cheese Platter \$129

Chef's choice variety of cheeses, meats, fresh fruit, and toast points.

Hummus Trio | \$75

3 varieties of hummus with tortilla chips, toast points, red peppers, cucumber slices, rainbow carrots, and cherry tomatoes.

House Tortilla Chips & Dips | \$65

White cheddar queso, quacamole, and red salsa with tortilla chips.

House Onion Dip & Chips | \$65

Potato chips with onion dip.

Bone-In Wings \$95

Choice of 2 Dipping Sauces:

Korean BBQ, Buffalo, Cilantro Lime, Roasted Garlic, or House BBQ

Choose 1: Ranch or Blue Cheese

Shrimp Cocktail \$125

Pickleballs \$75

Smoothly whipped cream cheese mixed with dill pickles, smokey bacon bits, and cheddar jack cheese balls that are hand-breaded and fried.

Buffalo Chicken Dip \$75

Each serves around 20 quests





EAT EVENTS MENU



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EAT EVENTS MENU

\$27

THE BIG BREAKFAST

For groups of 10 or more

INCLUDES

- Scrambled Eggs
- Sausage Patties
- Honey Smoked Bacon
- O'Brien Potatoes
- Fresh Biscuit Balls
- Breakfast Gravy
- Seasonal Fresh Fruit
- Yogurt, Granola, & Berries
- Coffee, Hot Tea, & Orange Juice
- +\$4 per guest for each additional selection
- French Toast with Salted Caramel
- French Toast with Mixed Berries & Whipped Cream

CONTINENTAL BREAKFAST

For groups of 30 or more

INCLUDES

- Seasonal Fresh Fruit
- Assorted Pastries & Muffins
- Yogurt, Granola, & Berries
- Coffee, Hot Tea, & Orange Juice

BREAKFAST ADD ONS

Omlet Station | +\$10 per guest

Eggs Benedict Station | +\$12 per guest

Açai Station | +\$13 per guest





*Tax and service charges not included. Smash Park reserves the right to serve alcohol in a safe and responsible manner.

DRINK TICKETS

One tab will be charged based on consumption on day of event. Can set restrictions such as 'Beer, Wine, Cocktails, or Seltzers ONLY'. Can give 1 ticket per person, 2 tickets, etc. (You will not be charged for drink tickets that are not used.)

BASED ON CONSUMPTION

DRINK PACKAGES

Shots, specialty cocktails, Sociabowls, beer buckets, seltzer buckets, mules, and frozen drinks are NOT included in any bar packages.

PRICING IS PER PERSON, PER HOUR

\$36 STANDARD PREMIUM SELECT **OPEN BAR*** **OPEN BAR OPEN BAR*** Well Drinks • Well Drinks • Well Drinks • Well Liquor • Call Liquor • Premium Liquor Domestic Drafts All Drafts All Drafts • Canned Beer House Wine Canned Beer White Claw Seltzers House Wine • House Wine All Seltzers All Seltzers