



NEW!
TEAM BUILDING
& CHARITY
UPGRADES
AVAILABLE!

RHUBARB HOSPITALITY COLLECTION & OAK VIEW GROUP

# The Ultimate Celebration

SELECT YOUR PACKAGE AND MENU
FOR THE ULTIMATE RHUBARB HOLIDAY CELEBRATION!

#### **RUBY**

\$135pp - 2 hours

(2) Canapés 60 Minutes (2) Bowls 60 Minutes Pasta Station Two Hours Assorted Cookies Open Bar Two Hours Signature Cocktail

#### **EMERALD**

\$175pp - 4 Hours

(4) Canapés 60 Minutes
(2) Bowls 60 Minutes
Pasta Station Two Hours
Winter Soup Station Two Hours
Assorted Holiday Sweets
Open Bar Four Hours
Signature Cocktail



## Celebrate in style Let's begin...

At Rhubarb Hospitality Collection your unique ideas and themes to life, transforming any festivity into a magical reality.

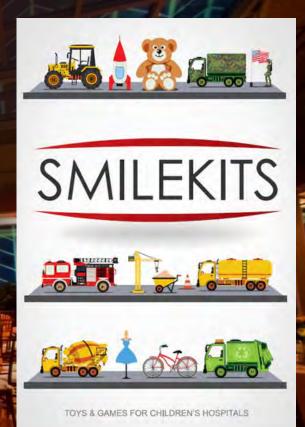


### SmileKits Team Building + Charity Upgrade

Bring your team together. Give back. Celebrate with purpose.

Partnering with Team Builders Plus, Rhubarb Hospitality Collection offers the SmileKits experience – an uplifting blend of teamwork, creativity, and giving. Guests form small groups to complete engaging challenges, earning supplies to decorate and fill large canvas totes with essential items and heartfelt messages for those in need, or with toys activities and meaningful extras for Children's Hospitals.

Each SmileKit is donated to a local charity, who may join the event to share their mission and personally accept your team's creation



### SmileKits Team Building + Charity Upgrade

Program Duration: 2-3 hours (customizable to 1.5 hours) Ideal Group Size: 20-150 participants (teams of 5-6)

#### Pricing (Per Person):

(Includes facilitation, materials, donation items, and charity coordination)

- 20-60 guests: \$140 pp
- 61-99 guests: \$105 pp
- 100-150 guests: \$95 pp

#### What's Included:

- Professional facilitation (pre-event planning, day-of setup, guidance, and cleanup)
- All supplies: canvas tote, team activity materials, décor, and donation items
- Coordination with a local charity partner (optional representative to speak at the event)

Give your team a reason to celebrate – and the community a reason to smile.

Reach out to our Sales Managers for more information.





#### LAND

SHORT RIB GRILLED CHEESE

Caramelized Onions, Gruyere, Caviar

CHICKEN TOSTADA

Red Wine Black Mole, Cilantro (GF, DF)

BEEF BOURGUIGNON CROQUETTE

Short Rib, Potato, Carrot, Red Wine Soubise (GF, DF)

#### SEA

SALT COD BRANDADE

Saffron, Black Garlic, Squid Ink Polenta (GF)

SMOKED TROUT MOUSSE TARTINE

Fennel Jam, Everything Spice, Caraway

CURED SALMON ROE TART

Dashi, Coriander, Cream Cheese

#### **GARDEN**

HEIRLOOM SWEET POTATO

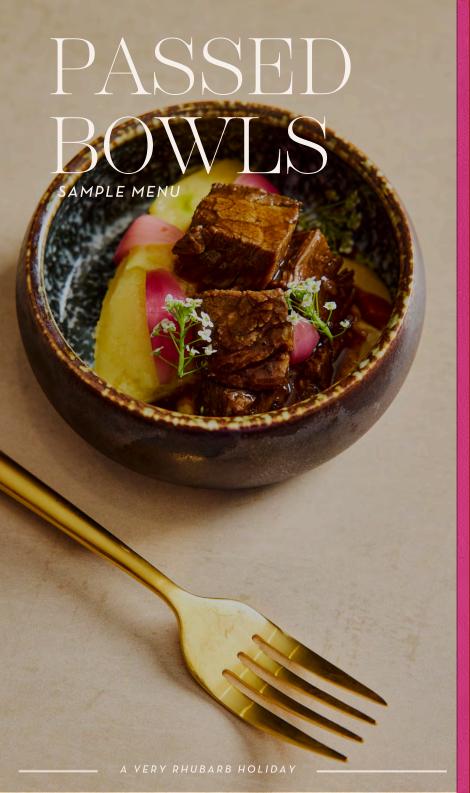
Za'atar Tofu, Honeycomb, Pomegranate (VG)

AERATED BEETROOT

Charcoal Pie Tie, Pickled Cucumber, Yogurt & Dill (V)

PUMPKIN CANNELLONI

Porcini Mushroom, Sage Brown Butter & Parmesan (V)



#### LAND

#### SPICE GLAZED SHORT RIB

Pomme Aligot, Sweet & Sour Onions, Miso Eggplant Purée, Chive Oil (GF)

#### BERBERE SPICED LAMB TWO WAYS

Candied Squash Pave, Mint Gremolata, Lamb Jus (GF, DF)

#### CHICKEN KIEV

Herb Roasted Chicken, Potato Purée, Roasted Garlic Persillade Crumble

#### SEA

#### SALMON QUENELLE RAVIOLO

Lobster-Saffron Sauce, Caviar, Ginger (GF)

#### SEARED HALIBUT

Heritage Yam, Swiss Chard, Cranberry Marmalade (GF, DF)

#### DIVER SCALLOP

Wild Maitake Mushroom, Umami Oil, Scallop Chip (GF, DF)

#### **GARDEN**

#### CARROTS

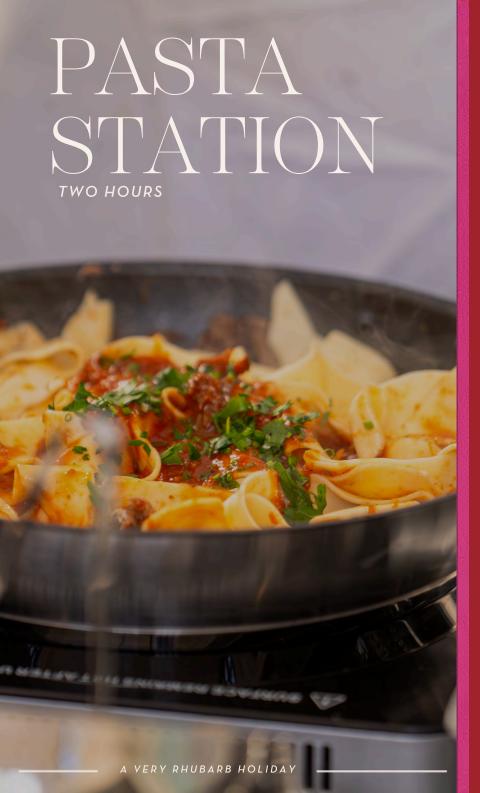
Poached Heirloom Carrots, Kyoto Carrot Purée, Shaved Carrot Salad, Carrot Juice Gastrique (GF, VG)

#### WHIPPED STRACCIATELLA

Chicories, Butternut Squash Chow Chow, Apple Vincotto, Pumpkin Seed Brittle (GF, V)

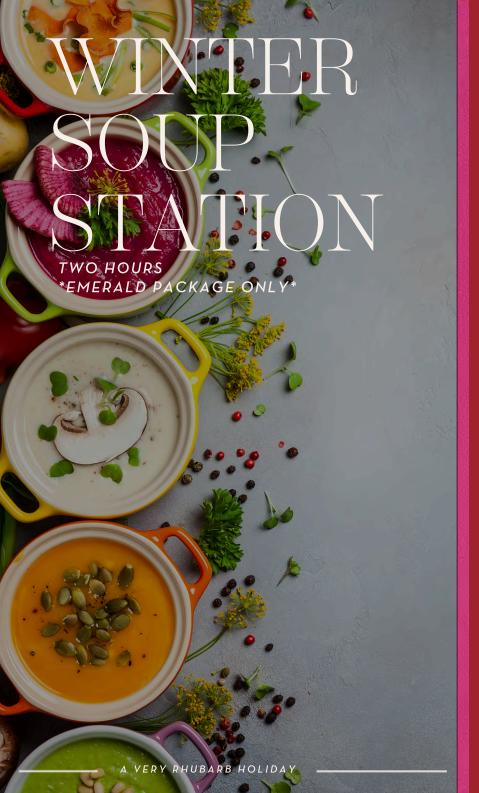
#### POACHED HEIRLOOM BEETS

Goat Cheese Fonduta, Crunchy Honeycomb, Hibiscus-Quince Vinaigrette (GF, V)



#### SELECT TWO:

- · PENNE ALLA VODKA
- 4 CHEESE TORTELLINI AL RAGÙ BOLOGNESE
- CAMPANELLE AL OLIO FIRST PRESS OLIVE OIL, CHILI FLAKES, ROASTED GARLIC CHIPS
- RISOTTO MILANESE



#### SELECT THREE:

- POTATO LEEK | CHIVE OIL, CRISPY POTATO STRINGS (V)
- SWEET POTATO & GINGER BISQUE ORANGE OIL (V)
- CREAM OF MUSHROOM SOUP PORCINI POWDER, MARSALA
  GASTRIQUE, CRISPY ENOKIS (GF, V)
- BROCCOLI & CHEDDAR SCALLIONS, FRIED GARLIC (V)
- CURRIED CHICKPEA | VADOUVAN, CORIANDER (GF, VG)



#### SELECT THREE:

- EGGNOG RICE PUDDING
- MINI PUMPKIN PIE CHEESECAKE
- MONTBLANC PETITE
- CRANBERRY-ORANGE PATE DE FRUIT
- PECAN PIE TARTLET

## OPEN BAR WITH A SIGNATURE COCKTAIL! A VERY RHUBARB HOLIDAY

#### WINE & CRAFT BEER

WINE
SAUVIGNON BLANC
PINOT NOIR/RED BLEND
ROSÉ

CRAFT BEER
LOVE CITY LAGER^
TONEWOOD FUEGO IPA^
YARDS BRAWLER^
ATHLETIC N/A

#### **SPIRITS**

TITO'S HANDMADE VODKA

BLUECOAT GIN'

FOUR ROSES BOURBON

JACK DANIEL'S TENNESSEE WHISKEY

HORNITOS PLATA TEQUILA

JOHNNIE WALKER RED LABEL SCOTCH

BACARDI SUPERIOR RUM

STATESIDE VODKA SODAS'

#### SIGNATURE COCKTAILS

\*OLD CITY FASHIONED
PREMIUM BOURBON, LOCAL
HONEY SYRUP, ORANGE BITTERS

ESPRESSO MARTINI
LOCAL CRAFT VODKA & LOCAL
CRAFT COFFEE

FELIZ COQUITO NOG!
COCONUT MILK, RUM, VANILLA,
AND CINNAMON

Includes Wine, CRAFT Beer, Soft Drinks, & Bottled Still water

