



CATERING & PRIVATE EVENT PRICING

CATERING PRICING

- *Meals priced per person*
- *Tax: 8.3%*

GOOD TO KNOW

- *Deposit required to secure your date*
- *Service fees and taxes apply*

Let us treat you. Host your private event right here at The Gilbert House.

PRIVATE EVENT PRICING

- *To lock in your date, we just need a deposit:*
 - *\$150 for 25 guests or fewer*
 - *\$300 for 26–50 guests*
 - *25% of your estimated total for 50+ guests*

All deposits are non-refundable but go toward your final bill.

- *Space rental fees (\$150 per hour, with the first hour complimentary and a two-hour minimum):*
 - *\$0–\$999 total spend → Standard space fee applies*
 - *\$1000–\$1499 total spend → 50% off space fee*
 - *\$1500+ total spend → Space fee waived*
 - *Any open bar package \$400+ (added to food package) → Space fee waived too*

GOOD TO KNOW

- *Deposit required to secure your date and time*
- *All private party bookings include a 20% service charge to cover labor and gratuities*
- *Room fee waiver for open bar packages applies to both alcoholic and nonalcoholic*





GILBERT HOUSE SIGNATURES

Prices below are per person.

Quiche-\$25

Butter crust with roasted tomato, bacon, and spinach, served with fruited mixed greens and a homemade muffin

Fruited Spinach Salad-\$25

Organic baby spinach, goat cheese, fresh fruit and candied walnuts tossed in an apple cider poppy seed dressing and served with a homemade muffin.

Organic Chicken Salad Sandwich-\$28

Shredded organic chicken breast, tossed with apples and a delicately seasoned mayonnaise stacked between two slices of 9-grain bread, and served with a fruited spinach salad tossed in an apple cider poppyseed vinaigrette.

Gilbert House BLT-\$25

9-grain bread, thick sliced bacon, lettuce & tomato and served with your choice of French fries or a fruited spinach salad tossed in an apple cider poppyseed vinaigrette.

The Gilbert House Beef Burger-\$25

Ground sirloin beef served with lettuce, tomato & onion and French fries. Add \$1.00 for sweet potato fries. Make it a cheeseburger with your choice of jack, cheddar or pepper jack.

Roasted Tomato Salad-\$26

Mixed organic baby greens, roasted red tomatoes, sautéed mushrooms, onion and peppers, topped with feta cheese & served with garlic bread.

Add Steak or Chicken for \$6 Chicken Salad or Tuna Salad for \$3



Please note: We can put together a menu based on our breakfast and lunch offerings to fit your occasion, budget, and tastes. Please see our regular menu for additional ideas.





BURGER BAR

*\$25 per person — choice of plain burger or cheeseburger.
Upgrade French fries to sweet potato fries (+\$2 per person).
Gluten-free bread available (+\$2 per person).*

INCLUDES

Build-your-own burger bar with all the fixings: Ketchup, mustard, relish, green chiles, onions, pickles, pico de gallo, and avocado

Choice of cheese: Cheddar, jack, or pepper jack

Served with:

- *Fresh fruit platter*
- *French fries*
- *Iced tea and water*

ADDITIONAL TOPPINGS

Go ahead, add the good stuff:

- *Bacon (+\$1.50 per person)*
- *Grilled mushrooms (+\$2.50 per person)*
- *Grilled onions (+\$1.75 per person)*

The Perfect Pairings:

- *Potato salad (\$2.50 per person)*
- *Mac & cheese (\$2.50 per person)*
- *Baked beans (\$2 per person)*
- *Housemade coleslaw (\$2 per person)*

FEELING EXTRA?

Additional options are available. Please see 'Extras, If You'd Like' (pages 8 & 9) for details.





TACO BAR

\$20 per person.

INCLUDES

Build-your-own taco bar featuring: Shredded chicken and ground beef, and your choice of flour or corn tortilla

Full toppings bar:

- Lettuce
- Cheese
- Homemade pico de gallo
- Limes
- Hot sauce
- Sour cream
- Guacamole

Served with:

- Fresh fruit platter
- Tortilla chips
- Iced tea and water

BUILD IT OUT

- Sliced steak (+\$4 per person)
- Grilled shrimp (+\$3.50 per person)
- Refried, black, or pinto beans (+\$2 per person)
- White or brown rice (+1 per person)
- Mixed greens (+\$2 per person)

FEELING EXTRA?

Additional options are available. Please see 'Extras, If You'd Like' (pages 8 & 9) for details.





FARMHOUSE LUNCH BUFFET

\$17 per person.

Gluten-free bread available (+\$2 per person).

INCLUDES

Choice of one or two sandwich options:

- *Chicken Salad Sandwich (on sliced bread)*
- *Gilbert House BLT*
- *Tuna Melt*
- *Green Chile Grilled Cheese*

Also Includes:

- *Choice of muffin (one per person)*
 - *Rhubarb*
 - *Banana Chocolate Chip*
 - *Snickerdoodle**Got a muffin request? Our in-house baker's listening.*
- *Choice of fruit platter or fruited greens*

FEELING EXTRA?

Additional options are available. Please see 'Extras, If You'd Like' (pages 8 & 9) for details.





PANCAKE (OR FRENCH TOAST) BAR

\$17 per person for buttermilk pancakes.

\$19 per person for specialty pancakes or French toast.

Gluten-free available (+\$2 per person).

INCLUDES

Choice of one pancake flavor (per 10 guests) served with butter & syrup:

- *Buttermilk*
- *Blueberry (topped with house-made berry sauce)*
- *Apple (topped with warm apple cider sauce)*
- *Banana Walnut (topped with caramel sauce)*
- *Bacon (served with whiskey maple syrup)*

Also Includes:

- *Scrambled eggs*
- *Choice of one meat: Bacon or sausage*

Upgrade scrambled eggs to:

- *Hearty or Veggie Scramble (+\$2.50 per person)*

PREMIUM PANCAKE TOPPINGS

- *Apple cider sauce (+\$10 for 16 oz soup size to-go)*
- *Berry sauce (+\$10 for 16 oz soup size to-go)*
- *Caramel sauce (+\$4 per 4 oz cup)*
- *Candied walnuts (+\$3 per 4 oz cup)*

FEELING EXTRA?

Additional options are available. Please see 'Extras, If You'd Like' (pages 8 & 9) for details.





MINI CINNAMON ROLL & QUICHE BRUNCH

\$100 per every six people.

INCLUDES

Whole Quiches (serves ~6 each)

House Favorite

- *Signature Quiche*
Bacon, spinach, roasted tomato, cheddar & jack cheeses

Seasonal & Veg-Forward

- *Asparagus and Shallot Quiche*
Asparagus, shallots, goat cheese

Hearty Classics

- *Mushroom and Sausage Quiche*
Mushrooms, sausage, caramelized onion, feta cheese

A Little Heat

- *Chorizo Quiche*
Served with pico de gallo

Make It Yours

- *Custom Quiche*
Choose your favorite ingredients

Also Includes:

- *Mini cinnamon rolls (1 per person)*
- *Mixed greens with fruit*

FEELING EXTRA?

Additional options are available. Please see 'Extras, If You'd Like' (pages 8 & 9) for details.





EXTRAS, IF YOU'D LIKE

THE PLUS-ONES

Carb Companions (because fruit counts too)

- *French fries (+\$1.50 per person)*
- *Sweet potato fries (+\$2 per person)*
- *Hash browns (+\$2 per person)*
- *Toast (+\$1.50 per person)*
 - *9-grain*
 - *Sourdough*
 - *Rye*
 - *Gluten-free (+\$2 per person)*
- *Buttermilk biscuits (+\$1.50 per person)*
- *Seasonal fruit (+\$3 per person)*

Savory Staples

- *Biscuits & gravy [1 biscuit per person] (+\$3 per person)*
- *Side of bacon or sausage (+\$4 per person)*
- *Scrambled eggs (+\$2.50 per person)*
- *Corned beef hash (+\$6 per person)*

Something Cozy

- *Green chile stew (+\$5 per person)*
- *4-bean bison chili (+\$5 per person)*

SWEET FINISH

- *Mini cinnamon rolls (+\$2.50 per person)*
- *Muffins (+\$1.50 per person)*
 - *Rhubarb*
 - *Banana Chocolate Chip*
 - *Snickerdoodle*

Got a muffin request? Our in-house baker's listening.
- *Chocolate chip cookies (+\$1.50 per person)*

Have something sweet in mind? Our in-house baker loves a good challenge.

- Continued -





EXTRAS, IF YOU'D LIKE

CHARCUTERIE BOARDS & GRAZING TABLES

Cheese-Forward Options

- *Just Cheese (serves ~10-15) – \$50 for 3 cheeses | \$70 for 5 cheeses*

Boards for Smaller Gatherings

- *Mini Board (10-15 guests) – \$100 each board*
 - *Includes: 2 cheeses, 2 meats, fruit, crackers, olives*

Classic & Crowd-Pleasers

- *Standard Charcuterie (up to 40 guests) – \$10/person*
 - *Includes: 3 cheeses, 3 meats, crackers, fruit, nuts, olives, jam*

Go Big

- *Deluxe Grazing Table (up to 100 guests) – \$15/person*
 - *Includes: 5 cheeses, 4 meats, crackers, fruit, nuts, olives, jam, honeys, chocolate*

DRINK PACKAGES

Simple & Refreshing

- *Iced tea, lemonade & water station: \$50 flat fee (per 100 people)
[when not included in a package]*
- *Iced tea, lemonade & water + soda (2 cans/guest): \$6/guest*

Something Fun

- *Mocktail service bar: \$13 per guest per hour*
 - *Includes: Unlimited soft drinks, iced tea & lemonade per person + your choice of 2 signature mocktails (unlimited orders per person)*

Classic Bar Options

- *Beer & Wine Open Bar: \$16 per guest per hour*
- *Full Bar Service: \$20 per guest per hour*
 - *Includes: Beer, wine, soft drinks, mixed drinks + 2 signature cocktails*

Coffee, Please

- *Coffee service: \$30 flat rate (per 100 people)*





CONTACT US

Got questions, ideas, or just really love a good party? Reach out to the ones who make it happen.

HAILEY CLINGER

Events Manager

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OLIVIA SUMMERHAYS

General Manager

☎ Text preferred: 385-243-8421

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CAITLIN ERICKSON

Owner

☎ Text preferred: 267-222-0908

✉ erwicksonhospitalityllc@gmail.com

Or try Hailey at The Gilbert House. If she's not around, Olivia or Caitlin can jump in.

The Gilbert House: ☎ 480-507-3383

You might just catch them between coffees and chaos.

Whether it's brunch, dinner, or something in between—if it's worth celebrating, it's worth doing with The Gilbert House.

