



# WEDDING MENU

2025



**SILVERADO**  
RESORT



# Tray-Passed Hors D'oeuvres

*Selection of four hors d'oeuvres is \$44 per person. Selection of five hors d'oeuvres is \$55 per person. Each additional item is \$11 per person.*

## **COLD HORS D'OEUVRES**

**Preserved Cherry Tomato Bruschetta (DF) (VE)**  
Basil, Avocado Mousse

**Honeydew, Cantaloupe & Watermelon Skewer (DF) (GF) (VE)**  
Tajin, Lime Vin

**Tuscan Grilled Chicken Fillo Cup**  
Olives, Feta, Sundried Tomato Pesto, Basil, Pine Nuts

**Mini B.L.T.s**  
Tomato, Romaine, Applewood Smoked Bacon, Lemon Aioli, Sourdough

**Spicy Ahi Tuna Tartare (DF) (GF)**  
Taro Chip, Cilantro, Avocado

**Avocado Toast (DF) (VE)**  
Crostoni, Tomato, Basil, Olive Oil

**Smoked Salmon Blini**  
Dill Crème Fraîche

**Mini Lobster Roll**  
Fines Herbs

**Shrimp Cocktail (DF) (GF)**  
Avocado Mousse, Horseradish Cocktail Sauce

## **HOT HORS D'OEUVRES**

**Chicken Satay (GF)**  
Scallions, Tandoori Yogurt Dip

**Mini Beef Meatball**  
Arrabiata Sauce, Basil

**Parmesan Arancini (GF) (VG)**  
Roasted Garlic & Pecorino Aioli

**Mini Beef Wellingtons**  
Truffle Aioli

**Crispy Pork Belly Tostadas (GF)**  
Avocado, Shredded Lettuce, Tomatillo Salsa, Cilantro

**Warm Brie Tart (VG)**  
Strawberries, Pistachio, Balsamic

**Seared Day Boat Scallop (DF) (GF)**  
Bacon Jam, Jalapeño

**Grilled Lobster Skewer (DF) (GF)**  
Herb Lemon Aioli

**Chermoula Marinated Lamb Chop (GF)**  
Tahini Garlic Dip

**Dungeness Crab Cake**  
Celery Root Remoulade

---

All items are priced per piece unless noted and subject to 24% service charge and 7.75% sales tax.

All items are subject to seasonal availability. Dairy Free (DF), Gluten Free (GF), Vegan (VE), Vegetarian (VG).

SILVERADO WEDDINGS 1600 Atlas Peak Rd Napa, CA 94558 | (707) 257-5442 | [SilveradoResort.com/gather/weddings](http://SilveradoResort.com/gather/weddings)



# Display & Reception Stations

## **CHEESE & CHARCUTERIE**

**\$35**

Humboldt Fog, Aged Cheddar, Triple Cream Brie, Reggiano  
Herb Marinated Mozzarella  
La Quercia Prosciutto, Coppa, Sopressata Salami  
Marinated Grilled Vegetables  
House Bread & Butter Pickles  
Assorted Citrus Marinated Olives  
Bread, Breadsticks, Crostinis

## **MEZZE (VG)**

**\$34**

Hummus  
Baba Ghanoush  
Tabbouleh  
Cucumber Raita  
Spinach & Artichoke Dip  
Pita Chips & Peppered Crostini

## **DELUXE CRUDITES (GF) (VG)**

**\$28**

Napa Valley Farmer's Market Vegetables  
House Ranch & Roasted Pepper Hummus

## **ICED SEAFOOD (GF)**

Cocktail Sauce, Lemon Wedges, Horseradish, Crackers  
Chilled Jumbo Shrimp  
Snow Crab Claws  
Lobster Salad  
Freshly Shucked Oysters

**\$86 Per Dozen**

**\$122 Per Dozen**

**\$128**

**\$128 Per Dozen**

## **PAELLA (DF) (GF)**

**\$45**

### **Seafood & Pork**

Shrimp, Mussels, Clams, Scallops, Spanish Chorizo,  
Peppers, Peas, Saffron Rice

---

All items are priced per person unless noted and subject to 24% service charge and 7.75% sales tax.

All items are subject to seasonal availability. Dairy Free (DF), Gluten Free (GF), Vegan (VE), Vegetarian (VG).

SILVERADO WEDDINGS 1600 Atlas Peak Rd Napa, CA 94558 | (707) 257-5442 | [SilveradoResort.com/gather/weddings](http://SilveradoResort.com/gather/weddings)

# Display & Reception Stations

## TARTARE STATION (GF) \$47

### Ahi

Soy, Sesame, Scallion, Citrus

### Salmon

Spicy Aioli, Avocado, Furikake

### Beef

Capers, Garlic, Shallots, Parmesan, Mustard

## SLIDER BAR \$46

### Kobe Beef Patty

Lettuce, Tomato, Pickle, Aioli

### Pulled Pork

Apple Jalapeño Slaw, BBQ Aioli

### Fried Chicken

Kewpie Mayo

### Crispy Fries

Lemon Aioli, Ketchup

## STREET TACOS \$35

### Skirt Steak

Beer Marinated Carne Asada

### Cochinita Pibil

Annatto Marinated Pork Shoulder

### Adobo Chicken

Braised Chicken Slow Cooked in Roasted Ancho Salsa

### Corn Tortillas

Shredded Cabbage, Cilantro, Radish, Pickled Red Onion, Salsa Verde, Roasted Salsa, Guacamole & Lime Wedges

## QUESO FUNDIDO (GF) \$28

### Chorizo & Poblano Queso

Roasted Salsa & Guacamole

Crispy Corn Tortilla Chips

---

## PASTA STATION

(Choice of Two)

\$35

(Choice of Three)

\$42

Served with Breadsticks, Rolls & Focaccia

### Cavatelli

Pulled Oven Roasted Chicken,  
Pesto Cream Sauce, Crispy Prosciutto

### Mezzi Rigatoni (VG)

Spicy Pomodoro Sauce,  
Crispy Parmesan Crumble, Basil

### Potato Gnocchi

Traditional Bolognese, Oregano, Parmesan

### Trofie Carbonara

Pancetta, Black Pepper, Grana Padano

### Truffle Macaroni & Cheese (VG)

Chives, Grana Padano Crumble

## Caramelized Onion & Wild Mushroom Macaroni & Cheese (VG)

### Lobster Macaroni & Cheese

*\$7 per person supplemental charge*

## MAKE YOUR OWN SALAD \$45

Spinach, Mixed Greens, Romaine,  
Cherry Tomatoes, Shaved Red Onion, Sliced  
Mushrooms, Carrots, Banana Peppers, Avocado,  
Julienne Peppers, Garbanzo Beans, Quinoa, Broccoli,  
Cucumbers, Sliced Almonds, Sunflower Seeds,  
Croutons, Parmesan, Crumbled Blue Cheese, Feta,  
Grilled Chicken, Bacon Bits, Hard Boiled Eggs,  
Caesar, Ranch, Balsamic Vinaigrette

---

All items are priced per person unless noted and subject to 24% service charge and 7.75% sales tax.

All items are subject to seasonal availability. Dairy Free (DF), Gluten Free (GF), Vegan (VE), Vegetarian (VG).

SILVERADO WEDDINGS 1600 Atlas Peak Rd Napa, CA 94558 | (707) 257-5442 | [SilveradoResort.com/gather/weddings](http://SilveradoResort.com/gather/weddings)

# Plated Dinner Packages

All Dinner Packages are accompanied by Panorama Bakery rolls & butter, freshly brewed Seattle's Best Coffee, a selection of international teas, and a sparkling wine toast.

## Two-Course Meal

Plated Salad or Starter  
Entrée  
From \$120 per person

## Three-Course Meal

Plated Salad  
Entrée  
Choice of Starter or Dessert  
From \$150 per person

## Four-Course Meal

Plated Salad  
Starter  
Entrée  
Dessert  
From \$168 per person

## STARTERS

### Little Gems Caesar (VG)

Brioche Croutons, Shaved Parmesan,  
House Dressing

### Mixed Baby Head Lettuces (GF) (VG)

Shaved Baby Vegetables,  
Champagne Vinaigrette

### Tomato & Melon Salad (GF) (VG)

Fromage Blanc, Basil, Peeled Cherry Tomatoes,  
Extra Virgin Olive Oil

### Wild Mushroom & Baby Spinach Salad (VG)

Ricotta Salata, Pickled Shallots  
Sherry Vinaigrette, Crispy Onions

### Ricotta & Parmesan Tortellini (VG)

Cherry Tomatoes, Beurre Blanc, Micro Basil

### Dungeness Crab Cake (DF)

Fennel, Apple, Frisee, Saffron Aioli  
\$5 per person supplemental charge

### Tuna Tartare (GF) (DF)

Sesame Oil, Asian Pear, Fresno Chili,  
Pine Nut, Quail Egg, Mint  
\$5 per person supplemental charge

## ENTRÉES

### Airline Chicken Breast

Parisian Gnocchi, Bacon, Mirepoix, Velouté

### Pan Seared King Salmon (GF)

Tomato, Fennel, Marble Potatoes, Olives,  
Basil Beurre Blanc

### Seared Dayboat Scallops (GF) (DF)

Fregola Sarda, Laughing Bird Shrimp,  
Cherry Tomatoes, Toasted Garlic,  
Saffron Vinaigrette

### Slow Roasted Pork Loin (GF)

Creamy Polenta, Summer Squash,  
Berry Compote, Gold Balsamic Gastrique

### Pinot Noir Braised Short Rib Lollipop (GF)

Meyer Lemon Potato Soubise, Mirepoix

### Barrel Cut New York Striploin (GF)

Pommes Puree, Cipollini Onions,  
Foraged Mushrooms, Watercress, Bordelaise  
\$7 per person supplemental charge

### Braised Short Rib Pavé &

### Dayboat Scallops (GF)

Potato Gratin, Black Pepper Bordelaise, Creamed Spinach  
\$10 per person supplemental charge

### Filet Mignon & Butter Poached

### Maine Lobster Tail (GF)

Crème Fraîche Potato Puree, Baby Carrots,  
Fine Herbs, Truffle Bordelaise, Confit Garlic Butter  
\$15 per person supplemental charge

### Cheese Ravioli (VG)

English Pea Puree, Snow & Snap Peas,  
Meyer Lemon Butter, Pecorino

### Portabella Mushroom & Tomato Napoleon

(GF, VG, VE, DF)

Summer Squash, Basil Pistou, Extra Virgin Olive Oil,  
Preserved Tomato Coulis

## DESSERTS

### Pumpkin Cheesecake

Spiced Caramel, Whipped Mascarpone, Pickled Blueberries

### Fig And Chocolate Torte

Whipped Crème Fraîche, Orange Cremeux,  
Caramelized Cocoa Nibs

### Spiced Pear Cake

Chai Chantilly Cream, Beurre Noisette Crumb,  
Candied Almonds

### Classic Carrot Cake

Cream Cheese Mousse, Bourbon Caramel, Candied Walnuts

### Preserved Lemon Tart

Huckleberry Meringue, Almond Crumb,  
Cardamaro Liqueur Gastrique

All items are priced per person unless noted and subject to 24% service charge and 7.75% sales tax.

All items are subject to seasonal availability. Dairy Free (DF), Gluten Free (GF), Vegan (VE), Vegetarian (VG).

SILVERADO WEDDINGS 1600 Atlas Peak Rd Napa, CA 94558 | (707) 257-5442 | SilveradoResort.com/gather/weddings

# Rehearsal Dinner Menu Offerings *Family-Style or Buffet*

All Family-Style or Buffet Dinners are accompanied by freshly brewed Seattle's Best Coffee & selection of international teas.

## CALIFORNIA CASUAL

\$125

**Mixed Baby Head Lettuce (DF) (GF) (VE)**  
Shaved Young Vegetables, Champagne Vinaigrette

**Little Gems Caesar (VG)**  
Parmesan, Focaccia Croutons, House Caesar Dressing

**Orange Ginger Glazed Heirloom Carrots (GF) (VG)**

**Buttermilk Potato Purée (GF) (VG)**  
Chives

**Roasted Free-Range Chicken (DF) (GF)**  
Herb Crust, Garlic Confit

**Cavatelli Putanesca (VG)**  
Ricotta, Micro Basil

**Flourless Chocolate Cake (GF) (VG)**  
Chocolate Whipped Cream, Huckleberry Compote

## CALISTOGA CLASSIC

\$125

**Roasted Baby Beet Salad (GF) (VG)**  
Goat Cheese, Arugula, Orange, Pistachio,  
White Balsamic Vinaigrette

**Apple & Pear Salad (GF) (VG)**  
Butter Lettuce, Brie, Candied Walnuts,  
Shaved Radish, Honey Vinaigrette

**Caramelized Brussels Sprouts (GF)**  
Nuoc Cham, Pickled Fresno Chilis

**Polenta (GF) (VG)**  
Aged Cheddar, Black Pepper, Scallions

**Balsamic Roasted Pork Loin (DF) (GF)**  
Pearl Onion Marmalade

**Porcini Mushroom Ravioli (VG)**  
Parmesan Cream, Marjoram, Crispy Onions

**Lemon Blueberry Clafoutis (VG)**  
Vanilla Crème Fraîche, Almond Crumb

## ITALIAN DREAM

\$130

**Piccolo Baguette Garlic Bread (VG)**

**Caprese Panzanella Salad (VG)**  
Preserved Tomato, Burrata, Focaccia, Basil

**Italian Chop Salad (GF)**  
Soppresata, Olives, Peppers, Cherry Tomatoes,  
Pickled Onions, Taleggio Mousse, Italian Vinaigrette

**Parmesan Crusted Summer Squash (GF) (VG)**  
Cherry Tomatoes, Basil

**Creamy Romano Polenta (GF) (VG)**

**Truffle Carbonara Pasta**  
Egg Yolk, Guanciale, Black Pepper, Marjoram

### SELECTION OF PROTEIN:

**Grilled Flatiron Steak Tagliata**  
Rocket, EVOO, Lemon, Parmesan

OR

**Chicken Marsala**  
Foraged Mushroom, Pearl Onion, Garlic

**Almond Ricotta Torte**  
Lemon Mascarpone, Blueberry Curd,  
Candied Almonds

All items are priced per person unless noted and subject to 24% service charge and 7.75% sales tax.

All items are subject to seasonal availability. Dairy Free (DF), Gluten Free (GF), Vegan (VE), Vegetarian (VG).

SILVERADO WEDDINGS 1600 Atlas Peak Rd Napa, CA 94558 | (707) 257-5442 | [SilveradoResort.com/gather/weddings](http://SilveradoResort.com/gather/weddings)



# Dessert Stations

## CHEF'S CHOICE

\$34

Chef's Selection of Miniature Desserts  
Freshly Brewed Regular & Decaffeinated Seattle's Best Coffee  
Selection of International Teas

## SWEET TREATS

\$24

Cannoli  
Chocolate Covered Strawberries  
Brownie Bites  
Mini Chocolate Chip Cookies  
Honey Madeleines

## VERRINE STATION

\$24

**Buttermilk Panna Cotta**  
Peach Compote, Candied Pecans

**White Chocolate Cremeux**  
Brown Butter Crumb, Pickled Blueberries

**Chocolate Pot De Crème**  
Graham Cracker, Mini Marshmallow

**Vanilla Bean Rice Pudding**  
Pistachio, Huckleberry

## ALL THINGS CHOCOLATE

\$24

Chocolate Covered Bananas (GF)  
Chocolate Fudge Brownies (GF)  
Chocolate Dipped Strawberries (GF)  
Chocolate Truffles (GF)

## SUNDAE STATION

\$32

Häagen-Dazs Vanilla Bean Ice Cream (GF)  
Häagen-Dazs Chocolate Ice Cream (GF)  
Seasonal Sorbet (DF) (GF)

**Toppings:** Whipped Cream, Sprinkles, Salted Caramel, Chocolate Sauce, Chocolate Candies,  
Fresh Strawberries, Maraschino Cherries, Chopped Nuts, Gummies, Oreos, Marshmallows

---

All items are priced per person unless noted and subject to 24% service charge and 7.75% sales tax.

All items are subject to seasonal availability. Dairy Free (DF), Gluten Free (GF), Vegan (VE), Vegetarian (VG).

SILVERADO WEDDINGS 1600 Atlas Peak Rd Napa, CA 94558 | (707) 257-5442 | [SilveradoResort.com/gather/weddings](http://SilveradoResort.com/gather/weddings)



# Late Night

## SLIDERS

*(Choice of Two)*

**\$28**

### **Pulled Pork**

Fontina, BBQ Sauce

### **Beef**

Cheddar, Tomato, Lettuce, Pickle

### **Fried Chicken**

Marinara, Provolone

## STREET TACOS

*(Choice of One)*

**\$18**

### **Carnitas**

### **Grilled Chicken**

### **Soyrizo**

Cabbage, Avocado Mousse, Salsas

## INDIVIDUAL FLATBREADS

*(Choice of Two)*

**\$38**

Pepperoni

Wild Mushroom & Leek (VG)

Sausage & Peppers

## MEATBALLS

**\$19**

Marinara, Hawaiian Rolls, Parmesan

## CHICKEN STRIPS

**\$15**

Ranch, Ketchup, Honey Mustard

## TATER TOTS (GF) (VG)

**\$12**

Ranch, Ketchup, Honey Mustard

## BACON WRAPPED HOT DOGS

**\$18**

Beef Link, Brioche Bun, Roasted Jalapenos, Pickle Relish, Sauerkraut, Ketchup, Mustard, Mayonnaise

---

All items are priced per person unless noted and subject to 24% service charge and 7.75% sales tax.

All items are subject to seasonal availability. Dairy Free (DF), Gluten Free (GF), Vegan (VE), Vegetarian (VG).

SILVERADO WEDDINGS 1600 Atlas Peak Rd Napa, CA 94558 | (707) 257-5442 | [SilveradoResort.com/gather/weddings](http://SilveradoResort.com/gather/weddings)





# Wedding Bar Packages

## **PREMIUM** **\$101**

Premium open bar and non-alcoholic beverages for (4) hours. Choice of (4) Beer & Seltzers and selection of Premium Wine.

*Additional \$17 per person for each additional hour*

### **PREMIUM WINES**

Sterling Vintner's Collection Sauvignon Blanc  
William Hill North Coast Chardonnay  
EOS Pinot Noir  
Round Hill Cabernet Sauvignon  
Wycliff Sparkling

### **PREMIUM LIQUORS**

Tito's Vodka  
Bacardi Rum  
Elijah Craig Bourbon  
Herradura Tequila  
Bombay Dry Gin  
John Barr Scotch  
Redwood Empire Rye

## **LUXURY** **\$113**

Luxury open bar and non-alcoholic beverages for (4) hours. Choice of (4) Beer & Seltzers and selection of Luxury Wine.

*Additional \$19 per person for each additional hour*

### **LUXURY WINES**

Honig Sauvignon Blanc  
Black Stallion NC Chardonnay  
Decoy Pinot Noir  
Justin Cabernet Sauvignon  
J Vineyards CA Cuvee Sparkling

### **LUXURY LIQUORS**

Grey Goose Vodka  
Diplomatico Reserva Rum  
Jefferson's Bourbon  
Casamigos Blanco Tequila  
Hendrick's Gin  
Johnnie Walker Black Scotch  
Michter's Single Barrel Rye

## **SELECT** **\$72**

Beer, Wine, and Non-Alcoholic Beverages for (4) hours. Choice of (4) Beers & Seltzers and selection of Premium Wines.

*Additional \$18 per person for each additional hour*

---

All items are priced per person unless noted and subject to 24% service charge and 7.75% sales tax. Cash bar prices include sales tax.



# Wedding Hosted & Cash Bars

## BEER & SELTZER

### BEER

Coors Light, Modelo, Sierra Nevada Pale Ale, Trumer Pilsner, Lagunitas IPA, Erdinger Hefeweizen N/A, Miller Lite, Michelob Ultra, Coors Banquet

### SELTZER

High Noon Seltzers: Black Cherry, Grapefruit, Pineapple, Watermelon

## ON-CONSUMPTION PRICING

	Host Bar	Cash Bar*
Premium Liquor	\$17 per drink	\$18 per drink
Luxury Liquor	\$19 per drink	\$20 per drink
Cordial	\$17 per drink	\$18 per drink
Premium Wine	\$16 per glass	\$17 per glass
Luxury Wine	\$18 per glass	\$19 per glass
Domestic Beer	\$9 per bottle	\$10 per bottle
Imported Beer	\$10 per bottle	\$11 per bottle
Craft Beer	\$10 per bottle	\$11 per bottle
High Noon Seltzer	\$10 per can	\$11 per can
Non-Alcoholic Beer	\$9 per bottle	\$10 per bottle
Soft Drinks/Bottled Water	\$8 each	\$8 each

## ADDITIONAL INFORMATION

**Bartender Fee:** \$200 per bartender (*one bartender per 75 guests*)

**Additional Hosted Bar Hours:** Each additional hour after four (4) hours is \$75 per hour, per bartender

**Bar Setup Fee:** \$250 (*for groups of 20 people and less*)

**Cashier Setup Fee:** \$200 per hour, per cashier (*required for all cash bars*)

**Wine Corkage Fee:** \$35 per 750 ml bottle.

---

All items are subject to 24% service charge and 7.75% sales tax. Cash bar prices include sales tax.



# Wine List

## SPARKLING WINE

Wycliff	California	\$45
Mumm Napa	Anderson Valley	\$70
Roederer Estate	Anderson Valley	\$72
J Vineyards Cuvee	Russian River Valley	\$75
Schramsberg Blanc de Noir	Napa Valley	\$103

## RIESLING

Hagafen	Napa Valley	\$80
---------	-------------	------

## SAUVIGNON BLANC

Groth	Napa Valley	\$65
Silverado Vineyards	Napa Valley	\$65
Sterling	Napa Valley	\$65
Rutherford	Napa Valley	\$68
Duckhorn	Napa Valley	\$75
Honig	Napa Valley	\$75
Cakebread	Napa Valley	\$90
ZD	Napa Valley	\$95

## CHARDONNAY

Trefethen	Napa Valley	\$55
William Hill	North Coast	\$65
Black Stallion	Napa Valley	\$75
Sterling Vintners Collection	Napa Valley	\$65
Stag's Leap	Napa Valley	\$72
Duckhorn	Napa Valley	\$78
Frank Family	Napa Valley	\$80
Jordan	Napa Valley	\$90
Flowers	Napa Valley	\$97
Silverado	Napa Valley	\$102
Rombauer Vineyards	Napa Valley	\$105
Cakebread	Napa Valley	\$105
Dalecio	Sonoma Coast	\$125
Chateau Montelena	Napa Valley	\$150
Alpha Omega	Napa Valley	\$180

## ROSÉ

St. Supery	Napa Valley	\$50
Banshee	Sonoma Coast	\$65
Angels & Cowboys	North Coast	\$55
Flowers	Sonoma Coast	\$85

## RED BLENDS

Prisoner	Napa Valley	\$75
Orin Swift Abstract	Napa Valley	\$85
Baldacci	Napa Valley	\$95

---

All items are subject to 24% service charge and 7.75% sales tax. Cash bar prices include sales tax.



# Wine List

## **PINOT NOIR**

EOS	California	\$65
Black Stallion	Napa Valley	\$60
Decoy	Napa Valley	\$75
Admire	Sonoma Coast	\$76
Baldacci	Napa Valley	\$80
Belle Glos	Napa Valley	\$80
Etude, Grace Benoist Ranch	Napa Valley	\$85
ZD	Napa Valley	\$85
Patz & Hall	Napa Valley	\$95
Domaine Carneros	Napa Valley	\$95
Bouchaine	Napa Valley	\$100
Flowers	Sonoma Coast	\$105
Joseph Phelps Freestone	Napa Valley	\$156
Dalecio	Napa Valley	\$165

## **MERLOT**

Duckhorn	Napa Valley	\$75
Stags' Leap	Napa Valley	\$80
Frank Family	Carneros	\$95
Hall	Napa Valley	\$100

## **CABERNET SAUVIGNON**

Round Hill	California	\$65
Justin	Paso Robles	\$75
Honig	Napa Valley	\$80
Beaulieu Vineyards	Napa Valley	\$90
William Hill	Napa Valley	\$90
Silverado Vineyards	Napa Valley	\$95
Beringer	Knights Valley	\$105
Hall	Napa Valley	\$125
Groth	Oakville	\$135
Frog's Leap	Napa Valley	\$140
Jordan	Sonoma County	\$145
Caymus	Napa Valley	\$145
Stag's Leap "Artemis"	Napa Valley	\$155
Silver Oak	Alexander Valley	\$225
O'Shaughnessy	Howell Mountain	\$225
Darioush	Napa Valley	\$270
Alpha Omega	Napa Valley	\$325

## **ZINFANDEL**

Pedroncelli	Dry Creek Valley	\$65
Rombauer	Napa Valley	\$95

All items are subject to 24% service charge and 7.75% sales tax.