# PRICIN

# PARTY SPACES

**IMPORTANT NOTE:** 

\*VLT space not included



### THE DECK

The Deck is well-designed to accommodate cocktail-style events & dinners for large groups! The space features exclusive use of the shuffleboard & foosball tables, and coinoperated arcade games and pinball.

#### CAPACITIES:

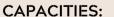
Seated: 40 Standing 70 2 hours \$1000

4 Hours \$2000

### THE YARD

The Yard is ideal for team building, celebrations, or for groups of friends who want to get competitive! This space can be reserved for groups of up to 50 guests, and features exclusive use of the pool table, bocce court, and pinball machine.

2 hours \$1000 4 Hours \$2000



Seated: 30 Standing: 50

### **FULL HOUSE**

Hosting a large party? No problem!
You can rent both areas

2 hours \$3000 4 hours \$6000 Full Evening \$8000







Chicken Adobo \$6 Guacamole \$6

Tri color corn tortillas, SY cheese blend, goat feta, black beans, brined peppers, jalapenos, Kalamata olives, roasted corn, pico de gallo, green onion, chililime spice, sour cream, fire roasted salsa Add: Ranchera Braised Beef \$6





Chicken Wings (1lb.) \$18

SY Signature Flavors:
Roasted Pineapple + Ghost Pepper | Sea
Salt and Vinegar
"The Usual's":
S+P | Teriyaki | Hot | Honey Garlic

Served with house pickles + buttermilk herb ranch



#### **NEED MORE OPTIONS?**

Please check out our menu and let us know what would work best for your group.





#### PRICED INDIVDUALLY | MINIMUM 2 DOZEN

#### MINI BURGER | 6

Prime rib patty, American cheese, lettuce, tomato, burger sauce

#### KOREAN FRIED CHICKEN SLIDER | 6

Naturally raised chicken thigh, gochujang glaze, lettuce, house pickles, miso aioli, Polynesian bun

#### HANDMADE CHICKEN + VEGETABLE GYOZA | 2

Pan steamed, togorashi aioli, nori, green onion

#### CRISPY FRIED SHRIMP | 3

Roasted pineapple + ghost pepper sauce, sesame

#### MINI CORNDOG | 3

House made honey mustard

#### BLACK TRUFFLE MAC + CHEESE BITE | 5

Panko breaded, parmesan, roasted pepper + tomato relish

#### CHEESE EMPANADA | 4

Verde aioli

#### **BUFFALO CHICKEN BITES | 4**

Cheese curds, blue cheese dip

#### TUNA TARTAR | 4

Marinated tuna, edamame bean, cucumber, kewpie mayo, black sesame cone

#### **GREEK - STYLE AVOCADO TOAST | 3**

Ciabatta, smashed avocado, pickled onion, Kalamata olive, tomato, cucumber, goat feta

#### QUICHE FLORENTINE | 3

Gruyere cheese, spinach, caramelized onion



## **PLATTER**

#### PRICED & PORTIONED PER PERSON

#### **GRAZING BOARD | 22**

Domestic + imported cheeses, cured meats, fruits, sliced vegetables, black garlic ranch dip, roasted pepper hummus, mustard, fruit preserves, olives, crackers, toasted baquette



# DESSERTS

#### PRICED INDIVIDUALLY | MINIMUM 1 DOZEN

#### FILLED MINI DONUTS | 3

Dark Chocolate + Hazelnut | Wild Berry | Salted Caramel

#### **CONFETTI SQUARES | 2**

Classic peanut butter, butterscotch, marshmallow

#### CARAMEL FILLED CHURRO | 4

Cinnamon sugar, salted caramel, spiced dark chocolate ganache.

