

VENUE DETAILS

FAQ'S



Alcohol: In-house; Bring Your Own not allowed

Tables and Chairs: Available at an additional cost

Linens and Silver: Bring Your Own

Audio and Visual Equipment: Limited availability; Bring Your Own

Bride and Groom Dressing Room: Informal area can be arranged

Music: Amplified allowed

Dance Floor: Area available

Cleanup: Provided

Caterers: Outside caterers responsible for cleanup

Parking: Ample spaces

Accessibility: Parking, bar, seating and restrooms ADA compliant

Payment Terms: Scheduled payment plan available

AN ENTREPRENEURIAL SPIRIT

AND
QUALITY OBSESSION

THE JJ PFISTER STORY

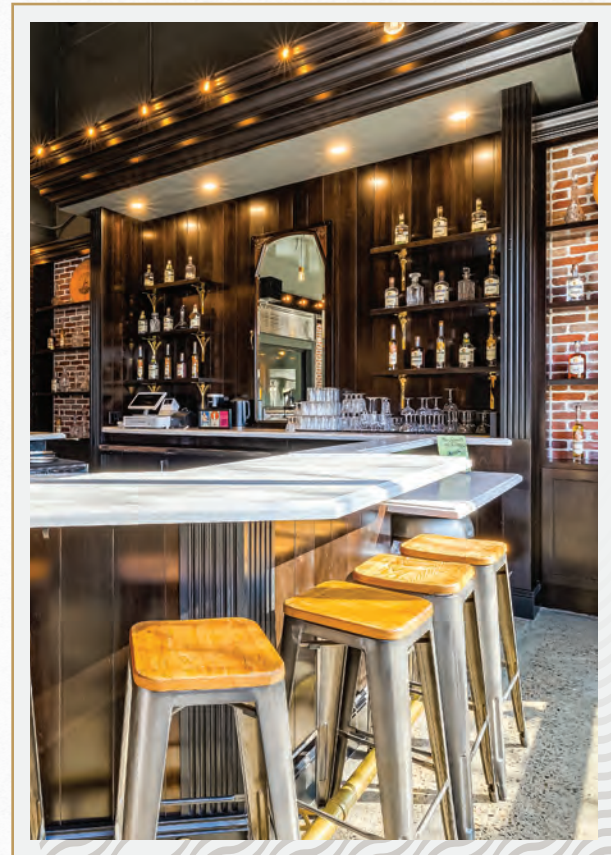
In 1869, an enterprising 25-year-old named John Jacob Pfister emigrated from Switzerland to San Francisco. Having learned the knitting trade back home, the young entrepreneur opened his own clothing and knitting business. He specialized in active wear for swimming, golf, tennis, and even baseball and football uniforms. Over the next 25 years, the J.J. Pfister Knitting Co. would become known as one of the highest quality clothing operations in the U.S. The J.J. Pfister label on your sporting wear was an assurance that you had bought the best.

Our patriarch J.J.'s passion was knitting; ours is distilling. The businesses might be a little different, but we bring the same entrepreneurial spirit and quality obsession to distilling as J.J. did to knitwear. In 2017, we launched the J.J. Pfister Distilling Company and named our company in his honor. Our brand icon, a combination of a traditional knitting machine and a copper still, represents both the heritage and future of our family.



Proudly located in Sacramento, California, J.J. Pfister is an award-winning craft spirits distillery – with a portfolio that includes gin, vodka, bourbon, rye whiskey, brandy and rum.

J.J. PFISTER DISTILLING CO.



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THE TASTING ROOM

DETAILS

2,000 sq. ft. Venue Space with Bar

CEREMONY/PRESENTATION – seats up to 100.

RECEPTION/CELEBRATION EVENT – seats up to 50, mixer style up to 150.



PRICING

Monday – Wednesday: 2 hour minimum

Up to 50 guests: starts at \$150/hr

51-99 guests: starts at \$200/hr

100-150 guests: starts at \$250/hr

Thursday – Sunday: 4 hour minimum

Up to 50 guests: starts at \$250/hr

51-99 guests: starts at \$325/hr

100-150 guests: starts at \$400/hr

Food and Beverage: \$2000 minimum*

Custom quote available.

*Inquire for rentals outside of restaurant operating hours.



DINING PACKAGE

In House Catering Options

Heavy Appetizers: starts at \$18 pp.

Appetizers and Platter Buffet: starts at \$35 pp (single entree).

Active Menu Stations: starts at \$45 pp.

Outside Catering and Food Truck Options

Must be licensed caterer.

Kitchen use fees may apply.

BEVERAGE PACKAGE

Fully Hosted Open Bar: \$35 pp over 21, \$10 pp under 21.

Includes: Available JJP spirits, mixers, garnishes, sodas, water.

Beer and Wine available in limited quantity and at an additional cost.

Custom beverage packages available.



PRIVATE BARREL ROOM

DETAILS

Reservations Required

Minimum 8 guests.

Maximum 24 guests for seated.

Maximum 32 guests for mixer style.

Minimum beverage/food order: \$300



Venue fee \$75, due at booking.

Fee refundable up to 10 days prior to the event.

Includes 2 hours of private use, complimentary Distillery tour, dedicated staff member, set up/breakdown of seating style.



OPTIONS

Additional Hours: \$25/hr

Add ons: Satellite bar with private bartender: \$500



In-House Catering Menu

Appetizers

(15 person minimum)

Pick 3 (2 from A, 1 from B or C) - \$10 per person

Pick 4 (2 from A, 2 from B or C) - \$14 per person

Pick 5 (2 from A, 3 from B or C) - \$17 per person

Pick 6 (3 from A, 3 from B or C) - \$20 per person

Selection A

Deviled Eggs

Bruschetta

Apricot Brie Bites

Veggie Crudité Cups w/ hummus

Caprese Skewers – cherry

tomato/basil/mozzarella

Antipasto Skewers – salami/olive/mozzarella/

roaster pepper/artichoke hearts

Selection B

Veggie Stuffed Mushrooms

Lamb Meatballs w/ yogurt feta sauce

Assorted Flatbreads

Assorted Dirty Chips

Bacon Wrapped Pineapple

Bacon Wrapped Dates

Pigs in a Blanket – croissant/BBQ

Brussel Sprout Bacon Skewers

Selection C –

add \$1 per person per selection

Sausage Stuffed Mushrooms

Pork Sliders

Chicken Sliders

Shrimp Skewers w/ Chimichuri

Platters

Serves 12

Fruit Platter - \$108

A variety of delicious fruits including melons, pineapple, grapes, berries and other seasonal items. Selections may vary.

Veggie Platter – \$108

Carrots, tomatoes, cucumber, broccoli, cauliflower, bellpeppers, celery and radishes. Served with hummus.

Fancy Cheese Platter – \$168

Aged gouda, white cheddar, Cambazola and goat cheese with an assortment of olives and pickles. Served with crackers.

Charcuterie Platter - \$192

Assorted meats and cheeses accompanied with pickles, olives, fruit, almonds, jam, and crackers.



In-House Catering Menu

Salads

Serves 12

JJ Salad – \$108

Organic spring mix, gorgonzola cheese, red onion, Fuji apple, candied pecans and cranberries. Served with apple cider vinaigrette.

Caesar Salad – \$96

Classic Caesar with romaine, parmesan, croutons and Caesar Dressing.

Grain Salad – \$120

Farro, quinoa, cherry tomato, feta cheese, dried cranberry, and fennel.

Buffet Assembly Bars

Serves 20

Taco Bar – \$160

Corn and flour tortillas. Your choice of carnitas, chicken or fajita chicken. Served with tomatoes, onions, cilantro, salsa, pickled jalapeños, and crème. Add fajita veggies for \$15.

Nacho Bar-\$160

Corn tortilla chips and black beans. Your choice of chicken or carnitas. Served with cheese sauce, black or pinto beans, tomatoes, onions, pickled jalapeños, cilantro and crema.

Deli Sandwiches – \$240

Turkey, ham, salami and cheeses with a selection of bread. Served with lettuce, tomato, onion, mayo, and mustard.

Buffet Dishes

Price per person

Mixed Veggies - \$8pp

Side of seasonal mixed veggies

Enchiladas - \$10pp

Your choice of chicken, carnitas, or cheese

Chicken Breast - \$14pp

Chicken with roasted veggies and chimichuri sauce.

Sliders - \$55 serves 12 (2 sliders per person)

Hand shredded, slow roasted pulled pork or chicken, with fresh mini-buns, coleslaw, and caramelized onions.

Pasta, your way

Vodka Marinara \$10pp

Butter & parmesan \$8pp

Bolognese \$12pp

Alfredo w/ veggies \$10pp



In-House Catering Menu

Desserts

Serves 12

Cookie Platter - \$30

Assorted cookies and brownies.

Cheesecake Bites - \$50

Assorted flavors.

Cakes – market price

Client's preference.

Beverage Packages – Customizable Options:

Hosted Bar - \$35pp includes all individually ordered cocktails and non-alcoholic beverages

Beverage Tickets - \$10ea cocktail, \$3ea non-alcoholic

No-host bar – current cocktail menu and prices apply

Batched cocktails - \$125 serves 20

LAVENDER LEMONADE - Vodka, lemon, lavender simple and soda

STRAWBERRY LEMONADE - Vodka, lemon, strawberry simple and soda

SALTY DOGS - Vodka, grapefruit with salted rims

J.J. RITA's - Gin, Drakas, Eau de Vie, agave and lime

SAGE AND LAVENDER GIN AND TONICS - Gin, sage simple, lavender simple and tonic

SUNBURN \$165 serves 20 - Rum, Campari, Limoncello, blackberries and lime

Non-Alcoholic:

Juice Carafe - \$9 serves 4. Orange, Cranberry, Pineapple

Sodas: \$3 each Perrier, Coke, Diet Coke, Sprite, Ginger Beer

Unlimited sodas: \$10 per person

Iced-tea or Lemonade - \$40 serves 20

Coffee - \$20 serves 10

Don't see something listed here? Let us know what you have in mind, and we can discuss it with you.