



JETTYWAVE

D I S T I L L E R Y

EVENTS



155 Broadway
Half Moon Bay CA, 94070
(650) 291-8835
www.jettywave.com

Half Moon Bay is Silicon Valley's last unblemished gem. We have maintained a cultural distance from the tech-world of San Francisco, though we are only twenty miles abeam and ten from SFO.

Our surroundings are at the epicenter of sustainable existence and one of the twentieth centuries' best culinary innovation centers. We have unfettered access to the most natural of ingredients and the ability to deliver our fresh ingredients daily. We have our source for one-of-a-kind trappings, unheard of native species that will delight your palate.

Located in the Princeton Harbor, just off the coastal trail, we are surrounded by outdoor activities and sights to see. Mavericks Surf Competition happens just down the road, National Golf Tournaments just a quick drive down Highway 1, and fishing boats pull out daily from our Princeton Harbor.

We look forward to having you join us!



VENUE FEES AND RENTALS



Your venue fee is dependent on the type of event you are hosting with us and your total guest count. All events are subject to a minimum of \$1500 as your fee to cover all associated costs of business. We lump all our costs and amenities here to ensure you are able to enjoy the fullness of our space without surprise charges. When you book with Jettywave you will be able to use and have available to you, the amenities below:

- Outdoor lounge with firepits and standing heaters
- One restroom with ADA approval
- 1,820 sq ft warehouse
- Indoor Cypress slab bar
- Outdoor cocktail service bar
- Views of our distillery and production
- Standard plates, glassware, and flatware for 50 people
- Complimentary on-site self parking
- 72' flat screen SmartTV with streaming
- Flip charts and stands
- Outdoor bistro string lighting
- Outdoor games and activities (cornhole, jenga, etc)
- High speed guest wifi
- 8 Standard tables and 40 chairs
- 8 High top tables and 50 chairs
- Indoor and outdoor music speakers
- Microphone for announcements
- Quick and close beach access

ENROLL IN OUR CLASSES

Use our classes as an addition to your event, makes for easy entertainment and adds an educational aspect to your gathering

Cocktails & Mixology 101:

With the spirits made here at Jettywave, take a class in how to make some of our most popular drinks as well as some of the classics with one of our bartenders. We'll explore the steps it takes to make a great cocktail, and the techniques and flavors behind them. At the end, sip on the two drinks you made and enjoy!

\$55/person
approx. 45 minutes

Distillation 220:

Our award-winning Head Distiller Anthony Marinese leads capstone classes about his process creating our products at Jettywave. Not only do you learn from a recognized Distiller, but you're also the first to taste some of his product before it's bottled. His knowledge and boisterous personality make for a fun afternoon of drinking and distilling.

\$75/person
approx. 1 hour





CHEERS TO THAT

Hosted Bar

If you wish to host the bar, meaning you pay for the consumption of your event, we hold a two drink minimum for your final guest count. All patrons under the age of 21 are not subject to be counted in this beverage minimum.

Cash Bar

Your guests will be responsible for their own beverages for the entire evening. If you wish to turn to a cash bar once you hit your beverage minimum, that is also an option.

Toasts and welcome drinks

For \$10/person we will have a glass of bubbles waiting for all your guests upon arrival. This is a great way to start the evening with a drink in everyone's hand and jump right into your toasts and celebrations.

SIGNATURE FRESH PRESSED COCKTAILS \$14

One Wet Nob – We always laugh like teenagers whenever we pronounce Gimlet. Local gin, lime juice, and house infused green apple & cilantro syrup

Green Flash – Cold-pressed cucumbers, limes, grapes, and ginger mixed with coconut water. Shaken with botanical gin and finished with maldon salt and cilantro. Are you a believer??

Beach Trail Bingo – Not your stereotypical Mojito. Light rum, muddled mint and lime, house infused honey mint syrup served in a Collins glass with soda

Paddle the Volga – The only way to escape the GRU is our Moscow Mule. Vodka, lime juice, blackberry and sage syrup, and crafted ginger beer.

The Sea Hugger – Vodka helps save our shores, as proceeds help Sea Hugger's beach cleanup efforts. To this we add, ample lemon squeezes, simple syrup, and orange liquor. The azure blue appearance is an all-organic trick with spirulina.

Offshore Sunrise – Hibiscus infused vodka with elderflower liquor, Scrappy's Firewater Bitters, lemon, and our blackberry simple syrup.

What the Hell Mary – Organic Heirloom tomato juice with all the typical peppery Worcestershire bits but with some Swell Lounge mystery ingredients. Our horseradish infused Moonshine adds that punch.

Wave, Jettywave – Our local hand gesture to the classic Vesper Martini made popular by 007. Equal parts of local gin and vodka with a hint of bergamot liqueur.

Kale Yeah – Kale, green apples, lemon, ginger, coconut, and moonshine - the ultimate cure to sugar drinking. Find balance here.

Messed up Margarita – Blanco craft tequila, lime juice, organic agave, fresh pressed cucumber, lime, ginger, and grape. Finished with a spicy salted seasoning rim.

Humpback Migration – The margarita with the spice. Blanco tequila, fresh pressed pineapple, serrano, and lime juice. Mixed with our blackberry and sage syrup, with a spicy salted seasoning rim.

Foamy Wahaca – A soured and spicy martini coupe with mezcal, lemon juice, and a velvety foam floater. Garnished with Tajin.

The Blind Date – Our Half Moon Shine, lemon juice, apple and vanilla syrup, a vegan white foam. Swipe Right.

Citrus Smash – Whiskey Smash's little brother, our house moonshine on top on muddled lemon, mint, and honey. Topped with soda water for maximum refreshment.

Harbormaster's Old Fashioned – Rye whiskey with old fashioned bitters and golden apple and vanilla syrup. Simple, and stirred until you're dizzy.

Fog Toddy – Whether fog is outside, or in your head, our toddy will warm you from within. Rye Whiskey, a squeeze of lemon, apple and vanilla syrup, and orange.

Nooner – The concoction that made us laugh so hard, we had to open a bar. A warm toddy with house infused vodka, lemon, and a little something to make it sweet.

KIDDO CONCOCTIONS - \$5

Grom Lemonade – Untouched by the blessing of alcohol, a tarty assembly of coastal lemons, golden apple and vanilla syrup, and soda water.

Faux Creamsicle – Yes, it tastes like a creamsicle. No FD&C #3. Fresher than fresh OJ, apple and vanilla syrup, and soda water. Slip into your favorite summer outfit and enjoy this non-alcoholic drink.

EVEN MORE ALCOHOL

CANNED ALCOHOL:

East Brother Bo Pils \$8 - A Bohemian style Pilsner, golden in color with lemony noble hop character — light, delicious and great for a warm day. 5% ABV

East Brother Oatmeal Stout \$8 -. An English-inspired stout with notes of rich milk chocolate and dark fruit
A soft, creamy finish but not overly heavy. 5.4% ABV

East Brother Gold IPA \$8 - An American style West Coast IPA that balances a high hop profile with a bright nose and distinctive texture. 7.3% ABV

Stem Pear Cider \$7 - This cider has a Rich golden hue, combining flavors of caramel and fresh pear that is balanced with a surprisingly tart finish. 5.3% ABV

ALCOHOL MADE FROM GRAPES:

Hand selected varieties from our home state of California

Sparkling Brut Mumm Blanc de Blanc, Napa Valley **12/48**

Crisp sparkling wine with citrus notes that adds freshness to a buttery wine

Chardonnay Hill Family Estate, Napa Valley **15/60**

A less buttery Chardonnay with pear, and orchard fruit on the palate

Gruner Vetliner Cadre, Edna Valley **15/60**

A perfect crisp middle ground between Chardonnay and Sauvignon Blanc

Sauvignon Blanc Benzinger, North Coast **12/48**

Citrus and apple flavors with an elegant softness to sip on

Rose Sanford, Sta. Rita Hills **12/48**

Delicious Rose of Pinot Noir that adds a friendly and fruity mouthfeel

Cabernet Sauvignon Martin Ranch J.D. Hurley, Santa Cruz Mountains **15/60**

Light, dried red-cherry aromas with blackberry and oregano on the palate

Pinot Noir La Honda, La Honda **12/48**

Rich Pinot Noir with a soft touch of vanilla for a silky, easy finish

Red Blend Soquel, Santa Cruz Mountains **15/60**

Red fruits on the nose and the palate including plum and blackberry

GIBRALTAR GEMS AT JETTYWAVE

Our favorite local restaurant is back, Gibraltar Café is at Jettywave!

A previous Bib Gourmand in the Michelin Guide, this family-owned establishment is back to make their mark in Half Moon Bay. Chef Jose Luis takes farm-to-table as seriously as we do.

Enjoy his classics at your event with his menu featuring garlic hummus, antipastos, his infamous tyrosalata, and his warmed pita bread.

Special requests and dietary restrictions can be accommodated.

For a seated plated dinner, additional \$5 per head.



Package 1; Entrée Only \$27/person:

Ginger, Soy, and Sesame Beef Skewer
and
Coconut and Peanut Chicken Skewer
Both served with Lemongrass and Coconut Rice,
Crisp Asian Salad

Vegan option:

Vegetable Tagine
Cous Cous, Seasonal Vegetables, Coconut Milk

Package 2; Entrée and Appetizer \$35/person:

Choice of Soup or Salad - one choice for all

Vegetarian Soup
Roasted Vegetable Puree, Coconut Milk
or
House Salad
Red Onions, Tomatoes, Croutons, Shaved Parmesan,
Pumpkin Seeds, Lemon Caper Vinaigrette

Ginger, Soy, and Sesame Beef Skewer
and
Coconut and Peanut Chicken Skewer
Both served with Lemongrass and Coconut Rice,
Crisp Asian Salad

Vegan option:

Vegetable Tagine
Cous Cous, Seasonal Vegetables, Coconut Milk

Additional Meal Supplements:

Mezze Dips and Pita \$12/person
Sesame Garlic Hummus, Tyrosalata, Romesco, Tzatziki

Antipasto Individuals \$14/person
Orange Marinated Beets with Goat Cheese, Basil
Marinated Mozzarella, Woodfire Roasted Vegetables
and Mushrooms

Add King Salmon Entrée \$12/person
Half Moon Shine Glaze, Herbed Freekeh

Dessert Option \$12/person

KEEPING THINGS LIGHT

Having to entertain a crowd is enough work, choose these light options for a fun welcome option for your party. Whether you've got picky eaters, or easy pleasers, this is sure to be an approachable menu for your guests.

GRAZING PLATTERS:

Choose from our two different sized wood grain cheese boards and assemblies for what fits your ensemble best.

Each board is filled with local produce, select cheeses and charcuterie and crudité. Enjoy with fresh crackers and bread.

3 Foot Board: \$200 (feeds 12)

1 Foot Board: \$75 (feeds 4)

FLAVORED POPCORN STATIONS

Try our selection of sweet and salty treats. An easy option for something light for everyone to snack on. Try our mandarin popcorn, buttery movie theatre, and peppered parmesan. Other toppings and treats available upon request when possible.

Regular Popcorn: \$150

Two Popcorn Flavors: \$250

Trio of Flavors: \$350



LARGE PARTIES DURING HOURS OF OPERATION

Currently Jettywave Distillery is open to the public Friday - Sunday. In addition, the first Thursday of every month is reserved for our Local's Night. In order to maintain the integrity of our business, we do not close to the public on those dates.

However, we are happy to arrange for a partial buyout of our location. If you wish to reserve a space, reach out to us and we will be able to discuss the logistics of how much space you will need for your group. Large groups will be subject to a rental fee to set aside the space and staff according to your needs.

All reservations are subject to a two-drink minimum. Food can be catered through Gibraltar Gems for your gathering at Jettywave, you would be able to freely order from The Swell Lounge or Slab Bar depending on your groups needs.

By booking this space you recognize that this is only a semi-private event and you will not have the entire distillery reserved for yourself and your group. Special experiences such as distillery tours or tasting flights can be made available upon request.

Areas of the outdoor day drinking lounge can be set aside and roped off for more privacy to dissuade others from entering your area. Please see the photo below for an idea of one of our areas for reservations.



ADDITIONAL AVAILABLE SUPPLEMENTS

Harbor Walk

- Take a stroll through historic Princeton Harbor with one of the members of our team. We'll walk you to the Mavericks lookout point and share some of our favorite beaches and lookouts. Photography is encouraged!

Yoga and Meditation Classes

- Follow along with members of our team as they lead meditation and self guidance classes on site. Watch our distillery illuminate with the stars and begin your gathering with mindfulness. Difficulty levels and time frame can be altered to your desired amount. Price dependent.

Distillers Office Hours

- If you're looking to have a casual conversation about distillation without the constraints of a tour, invite our distiller to your next event. \$100/hour that you wish for them to be available to your group. Members of your group can spend time behind our distillery doors at their leisure and get answers to the most sought-after Moonshine in the Bay Area

Barrels for Purchase

- Extending your memories with Jettywave is easy! We can provide a barrel for your team to sign and fill on the day of your event. This 5-gallon barrel will provide about 25 bottles of unique Jettybreak Bourbon after it ages in our coastal barrel room. (\$2000 per barrel, alternate sizes available)

Bottles for Purchase

- If members from your event wish to purchase bottles of our product, we will offer all bottles at 10% off our retail pricing.

Cocktail Fin Personalization

- Sometimes, we have a special bond with certain combinations of alcohol and mixers. If there are any specialty cocktails, we can arrange for your event let us know and we can personalize a menu fin for you and your beverage of choice. (\$100 for one cocktail fin)

Nips for Gift Bags

- Our small 50mL bottles are perfect for your gift bags and giveaways. Inquire with us about making your own label for your group!

Infused Water Stations

- Fresh herbs and citrus from our garden. A fun way to spruce up your beverage selections. Lemonade and other craft non-alcoholic drinks can also be arranged form your beverage bar. (\$50 for trio of dispensers)

FAQ

The most commonly asked questions about our space, answered.

What is the capacity of your venue?

120 outside, 80 standing inside, infinity in our hearts

How many people can be seated inside?

We recommend not seating more than 25 inside the foyer. We can extend additional seating into the distillery for up to 50

Can I bring in my own alcohol/bottles of wine for my event?

We pride ourselves on our curated lists of drinks, we ask that you not bring any additional products. If there is something specific you're looking for, ask us!

Is there parking on site?

We have a parking lot located just behind us available to our guests, there is also ample street parking around us that you can use.

Can someone under the age of 21 come to my event?

As long as they do not enter into the physical distillery itself or participate in the classes, yes. We welcome well-behaved children.

Can we use an outside caterer?

Yes, you can outsource your food from another caterer. The caterer is to provide all buffet items needed as well as remove all trash from the site.

How late can my event go?

We love our neighbors here and do our best not to disturb past 10 pm on the weekends and 9pm on weekdays.

Can I play my own music for our event?

Absolutely, we ask that you put all your songs onto a Spotify playlist and send it to us, we will import it to our system and add it.

Can I bring my dog?

Yes, however, all pets must remain on a leash at all times. The cuter the tail wag, the more treats they will get.

How do I book the next steps?

Contact info@jettywave.com with your inquiry and we will absolutely get back to you with more information.

ADDITIONAL INFORMATION

FOOD AND BEVERAGE MINIMUMS

Based off the number of people planning to attend your event, a beverage minimum will be associated with your party. This number is calculated by a two-drink minimum. Our cocktails are \$14/each. If your party does not reach this minimum during the hours of your event you will be charged for the difference.

THE FEES AND SERVICE CHARGES

At Jettywave Distillery, we pride ourselves on the highest level of customer service and care. Every party booked with us has a **22% service charge** associated with any food or beverage pricing. This 22% is not applicable to your venue fees or other flat fees established in the booking process. Any additional gratuity you wish to leave your service staff is up to your generosity!

In addition, the state of California imposes a **9.375% sales tax** charge on all purchases. This tax will apply to all charges except for any flat fees or venue fees established in your booking.

For all payments using a credit card, there is a **3% processing fee**, anything done using cash or check is not privy to this charge.

Thank you for choosing to book with Jettywave Distillery. We are eager to move forward and help you create the event of your dreams! We can't thank you enough for choosing to support small, local businesses!

