

BAR SELECTIONS

SPIRITS

Please select one level for the liquors on your bar (luxury, platinum, diamond or gold).

If more than one brand is listed, you may choose which brand(s) you prefer to offer in that category.

VODKA
TEQUILA
AGED TEQUILA
MEZCAL
GIN
RUM
SPICED RUM
DARK RUM
TENNESSEE WHISKEY
CANADIAN WHISKY
BOURBON

RYE WHISKEY
IRISH WHISKEY
SCOTCH
SINGLE MALT SCOTCH
TRIPLE SEC
VERMOUTH

MIXERS
PREMIUM MIXERS

LUXURY

Elit
Tequila Ocho
Don Julio Anejo
Dos Hombres
Wonderbird
Diplimatico Plana
Breckenridge Spiced
Ron Zacapa 23
Jack Daniel's Single Barrel
Crown Royal Reserve
Widow Jane

Whistle Pig Rye
The Dead Rabbit
Monkey Shoulder
Balvenie 14 Year
Grand Marnier
Carpano Antica Sweet
Carpano Dry Vermouth
Coke, Diet Coke, Sprite
Fever-Tree Club Soda, Tonic,
Ginger Ale, Ginger Beer

PLATINUM

Ketel One
Casamigos Blanco
Don Julio
Dos Hombres
Hendrick's
Diplimatico Plana
Breckenridge Spiced
Ron Zacapa 23
Jack Daniel's Single Barrel
Crown Royal
Woodford Reserve Double Oak
Yellowstone
Woodford Rye
The Dead Rabbit
Johnnie Walker Black
Balvenie 12 Year
Grand Marnier
Carpano Antica Sweet
Carpano Dry Vermouth
Coke, Diet Coke, Sprite
Fever-Tree Club Soda, Tonic,
Ginger Ale, Ginger Beer

DIAMOND

Tito's
El Jimador
Tequila Ocho Repasado

The Botanist
Plantation 3 Stars
Sailor Jerry Spiced
Myers's Dark
Gentleman Jack
Crown Royal
Woodford Reserve
1792 Small Batch Bourbon

Bushmills
Johnnie Walker Red

Cointreau
Carpano Antica Sweet
Carpano Dry Vermouth
Coke, Diet Coke, Sprite
Fever-Tree Club Soda, Tonic,
Ginger Ale, Ginger Beer

GOLD

Wheatley
Corazon Blanco

Fords Gin
Myers's
Captain Morgan Spiced

Jack Daniel's
Seagram's VO
Evan Williams Black
Old Forester

Tullamore DEW
Grant's

Finest Call

Coke, Diet Coke, Sprite
Fever-Tree Club Soda, Tonic,
Ginger Ale, Ginger Beer

BEERS

All beers noted will be offered on your bar. If you have a special request for additional beer selections, please let us know and we will determine availability and provide pricing.

LOCAL CRAFT

Local Craft Beer Selection

REGIONAL/CRAFT

Blue Moon
Devil's Backbone
Vienna Lager
Dogfish Head 60 Minute
Fat Tire Ale
Sweetwater 420
Wicked Weed Pernicious

SPECIALTY/IMPORT

Modelo/ Corona/ Pacifico
High Noon Seltzers
Stella Artois
Athletic Brewing (NA)
Sam Adams Gold Rush (NA)

DOMESTIC

Bud Light
Miller Lite/ Coors Light

WINES BY THE BOTTLE

Our Beverage Director has selected the following red and white wines that pair beautifully with our private party and banquet menus. **Please select the tier you prefer to offer your guests.** Should you wish a wider range of varietals & options to choose from, please refer to our seasonal by the bottle wine selections.

CHARDONNAY
CABERNET SAUVIGNON

AMBASSADOR

Rombauer
Caymus, California

SOMMELIER

Argyle
Intercept
by Charles Woodson

VINTNER

Sixty-Five & Broad
Sixty-Five & Broad
Proprietary Label

CELLAR

Featured Chardonnay
Featured Cabernet
by Silver Gate Vineyards

BAR SELECTIONS

CONSUMPTION BAR PRICING

All liquor, beer, wine, soft drinks and bottled water are charged based on consumption, added to the final bill, and subject to tax and gratuity.

SOFT DRINKS

BOTTLED WATER

Fiji 330mL

San Pellegrino Sparkling 750mL

PACKAGE BAR PRICING

You may also opt for bar pricing per person based on the length of your event. Pricing is per person per hour(s) and based on your total guest count. You will be charged for all adults 21 and over who attend your event or for the number you guarantee (whichever is higher). Per person package bars include domestic and specialty beer, mixed drinks and wines by the glass based on the package level selected, as well as an assortment of soft drinks, juices and bottled waters.

Maximum Duration – 4 Hours

	1 HOUR	2 HOURS	EACH ADDTL. HOUR
LUXURY <i>(Includes Sommelier Wine Selections)</i>	\$48	\$68	\$21 per hour
PLATINUM <i>(Includes Sommelier Wine Selections)</i>	\$35	\$56	\$15 per hour
DIAMOND <i>(Includes Vintner Wine Selections)</i>	\$33	\$51	\$14 per hour
GOLD <i>(Includes Cellar Wine Selections)</i>	\$30	\$48	\$13 per hour
BEER, WINE & HARD SELTZERS*	\$22	\$34	\$12 per hour

**Includes Domestic, Imported, Specialty & Craft Beers, Hard Seltzers, Vintner Selection Wines, as well as Soft Drinks, Juices and Bottled Water.*

BAR/CASHIER FEES

Private Bar Set-ups (Hosted Bar or Cash Bar) include one bartender and are \$75.00 per bar.

Fee(s) will be waived on Hosted Bar if sales exceed \$500.00 per bar.

For Cash Bars for 75 guests or more, a cashier is required and will be charged at \$75.00 per cashier per bar.

For Cash Bars, drink pricing will be based on level of spirits chosen (luxury, platinum, diamond or gold) with applicable sales tax added and rounded to nearest dollar.

BAR ENHANCEMENTS

HAND-CRAFTED COCKTAILS

NOLA MULE

Reyka Icelandic Vodka, Orange Bitters, Fever-Tree Ginger Beer

SPICY MARGARITA

Ghost Spicy Tequila Blanco, 21 Seeds Cucumber Jalapeño Tequila, Lime, Cointreau, Tres Agave Nectar

ESPRESSO MARTINI

Tito's Handmade Vodka, Caffè Borghetti Espresso Liqueur, Stoli Vanilla Vodka, Cold Brew Coffee

APEROL FIZZ

Hendrick's Gin, Aperol, House-Made Lemon Sour, Mionetto Prosecco

RASPBERRY ROSEMARY COSMO

Skyy Raspberry Vodka, Cointreau, Lime & Cranberry Juices, Raspberries, Fresh Rosemary

DIRTY WHEATLEY MARTINI

Wheatley Vodka, Carpano Dry Vermouth, Olive Juice, Blue Cheese Stuffed Olives

"MAD MEN" CLASSIC COCKTAIL BAR

- Hand-Crafted Vodka & Gin Martinis
- Classic Bourbon/Whiskey Manhattans

THE HAIR OF THE DOG BAR

- Bloody Marys & Garnish Bar
- Blood Orange Mimosas or White Peach Bellinis

CORDIALS & LIQUEUR BAR

- Disaronno Amaretto
- Fernet Branca
- Grand Marnier
- Romana Sambuca White
- Baileys Irish Cream
- Frangelico
- Kahlua
- Caffè Borghetti Espresso

MIXOLOGY or WINE CLASS

- Today's hottest trends featuring classic cocktails or wine 101

PLEASE NOTE: *Minimum of 20; Maximum of 50 guests*

BY THE BOTTLE

SEASONAL WINE SELECTIONS

Our Beverage Director has selected the following seasonal wine selections for your further consideration. Pricing is by the bottle and based on consumption. If you have a special request for a wine selection not listed below, please let us know and we will determine availability and provide pricing.

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SPARKLING, BLUSH & WHITE WINES

- BRUT, **Collet**, Champagne, France _____
- PROSECCO, **Mionetto**, “Avantgarde,” DOC, Treviso, Veneto, Italy _____
- BRUT ROSE, **Gruet**, New Mexico _____
- ROSE, **Fleurs de Prairie**, Languedoc, France _____
- PINOT GRIGIO, **Santa Margherita**, Alto Adige, Italy _____
- SAUVIGNON BLANC, **Oyster Bay**, Marlborough, New Zealand _____
- CHARDONNAY, **Patz & Hall**, Sonoma Coast, California _____
- CHARDONNAY, **Argyle**, Willamette Valley, Oregon _____
- PINOT BLANC, **Trimbach**, Alsace, France _____
- WHITE BLEND, **Blindfold by The Prisoner Wine Company**, Sonoma County, California _____

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RED

- PINOT NOIR, **Belle Glos**, “Clark & Telephone,” Santa Maria Valley, California _____
- PINOT NOIR, **Four Graces**, Willamette Valley, Oregon _____
- MALBEC, **Catena Zapata**, “Vista Flores,” Mendoza, Argentina _____
- ZINFANDEL BLEND, **Ridge Vineyards**, “Three Valleys,” Sonoma County, California _____
- RED BLEND, **Rowen**, Sonoma County, California _____
- TEMPRANILLO, **Tinto Pesquera**, “Crianza,” Ribera del Duero, Spain _____
- CABERNET SAUVIGNON, **Caymus Vineyards**, California _____
- CABERNET SAUVIGNON, **Quilt**, Napa Valley, California _____

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CELLAR LIST

- CHAMPAGNE, **Taittinger**, “Brut La Francaise,” Reims, Champagne, France _____
- SANCERRE, **Les Glories Sancerre by Maison Foucher**, Loire, France _____
- CHARDONNAY, **Cakebread Cellars**, Napa Valley, CA _____
- CHARDONNAY, **Rombauer Vineyards**, Carneros, CA _____
- PINOT NOIR, **Goldeneye by Duckhorn Vineyards**, Anderson Valley, CA _____
- MERLOT, **Duckhorn Vineyards**, Napa Valley, CA _____
- RED BLEND, **La Piu Belle by Viña Vik**, Cachapoal Valley, Chile _____
- RED BLEND, **Orin Swift**, “8 Years in the Desert,” CA _____
- CABERNET SAUVIGNON, **Daou**, “Soul of a Lion,” Paso Robles, CA _____
- CABERNET SAUVIGNON, **Les Cadrans de Lassègue**, “Grand Cru,” Côte de St.-Émilion, France _____

Wine selections & pricing are subject to change seasonally.