

LONGWOOD

— VENUES & DESTINATIONS —

THE BAR

***\$150 Bartender Fee, 1 per 100 guests recommended**

SPIRITS

Grey Goose, Tito's, Tanqueray, Bombay, Captain Morgan, Bacardi, Patron Silver, Hornitos Plata, Dewar's, Johnnie Walker Black, Maker's Mark, Jack Daniel's, Seagram's 7, Crown Royal, Grand Marnier Baileys, Kahlua and Sambuca

5 HOUSE BEER SELECTIONS

Stella Artois, Sam Adams, Bud Light, Coors Light, Whale's Tale, Seasonal Beer, Kaliber Non-Alcoholic

8 HOUSE WINE SELECTIONS

Sparkling Wine, Sauvignon Blanc, Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir, Merlot, Rose

FLAT RATE BARS

Priced per person and include items listed above, no substitutions. We are happy to accommodate special requests using the Consumption Bar. Your Event Specialist will be able to confirm availability and the pricing for special requests; since we do not carry these items, you must purchase the full quantity requested. Packages above 6 hours please inquire with your Event Specialist.

Full	Beer & Wine	Soft Drinks & Juices
6 hours 60	6 hours 52	6 hours 25
5 hours 56	5 hours 47	5 hours 20
4 hours 52	4 hours 42	4 hours 17
3 hours 44	3 hours 32	3 hours 14
2 hours 36	2 hours 28	2 hours 11
1 hour 28	1 hour 20	1 hour 8

TABLESIDE WINE SERVICE

Is not included in Flat Rate Bars, but can be easily added to your event on a per bottle consumption basis from our wine list.

Bubbles Bar

14 each

Domaine Chandon Brut, (CA), J Brut Rose, (CA), La Marca Prosecco, (Italy)
French 75, Prosecco, Gin, Simple Syrup, Lemon Juice, Cherry & Lemon Twist
Champagne Cocktail, Prosecco, Sugar Cube, Bitters

Made in the USA (Bourbon Bar)

15 each

Booker's (Clermont, KY), Basil Hayden's (Nelson County, KY)
Woodford Reserve (Woodford County, KY), Knob Creek (Clermont, KY)
Maker's Mark (Loretto, KY)
Old Fashioned, Muddled Maraschino Cherry & Orange, Bitters, Simple Syrup
Splash of Soda Water, Cherry & Orange Wheel
Manhattan, Sweet, Dry or Perfect, Dry or Sweet Vermouth, Bitters
Maraschino Cherry or Lemon Twist

New England Brew Bar

8 each

Harpoon IPA (MA), Allagash White (ME), Narragansett Lager (RI),
Stony Creek Cranky IPA (CT), Magic Hat #9 (VT)

CONSUMPTION BAR

Mixed Drink 9 each
Wine 8 each
Beer 7 each
Martini 13 each
Cordial 13 each
Soft Drink 5 each

CASH BAR

Mixed Drink 12 each
Wine 10 each
Beer 8 each
Martini 15 each
Cordial 15 each
Soft Drink 5 each
Grey Goose Drink 15 each
Grey Goose Martini 17 each

THE WINE LIST

CHAMPAGNE

Domaine Chandon, Brut, <i>California</i>	55
Veuve Cliquot, NV, <i>Champagne, France</i>	110
Vueve Cliquot Rose, NV, <i>Champagne, France</i>	110
Dom Perignon, <i>Champagne, France</i>	320

SPARKLING

House Prosecco	36
La Marca Prosecco, <i>Italy</i>	45
J Brut Rose, <i>Russian River Valley, California</i>	75

WHITES

House Chardonnay	36
Simi Chardonnay, <i>Sonoma, California</i>	46
La Crema Chardonnay, <i>Sonoma Coast, California</i>	60
Jordan Chardonnay, <i>Russian River, California</i>	75

House Sauvignon Blanc	36
Cakebread Cellars Sauvignon Blanc, <i>Napa Valley, California</i>	52

House Pinot Grigio	36
Santa Margherita Pinot Grigio, <i>Alto Adige, Italy</i>	50

Eroica, Riesling, <i>Columbia Valley, Washington</i>	40
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Mulderbosch Chenin Blanc, <i>Stellenbosch, South Africa</i>	42
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Caymus Conundrum, <i>California</i>	75
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ROSE

House Rose	36
Love, Chateau Leoube, <i>Provence, France</i>	43

REDS

House Cabernet Sauvignon	36
Justin Cabernet Sauvignon, <i>Paso Robles, California</i>	52
Franciscan Cabernet Sauvignon, <i>Napa Valley, California</i>	60
Jordan Cabernet Sauvignon, <i>Alexander Valley, California</i>	88
Caymus Vineyards Cabernet Sauvignon, <i>Napa Valley, California</i>	120

House Merlot	36
Kendall Jackson Grand Reserve Merlot, <i>Sonoma County, California</i>	50

House Pinot Noir	36
La Crema, Pinot Noir, <i>Paso Robles, California</i>	50
Ramsay Pinot Noir, <i>Napa Valley, California</i>	64
Belle Glos Clark & Telephone Pinot Noir, <i>Santa Barbara, California</i>	78

Colome Estate, Malbec, <i>Salta, Argentina</i>	36
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RED BLENDS

Intrinsic Red Blend, <i>Columbia Valley, California</i>	40
Ferrari-Carano Siena Red Blend, <i>Sonoma County, California</i>	47

Chappellet Mountain Cuvee Bordeaux Blend, <i>Napa Valley, California</i>	62
Cenyth Bordeaux Blend, <i>Sonoma County, California</i>	90

All Wines are Subject to Availability

THE SOFTER SIDE

BEVERAGE STATIONS

Coffee, Decaffeinated Coffee (<i>Up to 3 hours</i>) & Herbal Tea Station , Non-Fat Milk, Half and Half, Sugars, Honey Non-Fat Milk, Half & Half, Sugars, Honey	9
All Day Coffee, Decaffeinated Coffee (<i>Up to 8 hours</i>) & Herbal Tea Station , Non-Fat Milk, Half and Half, Sugars, Honey Non-Fat Milk, Half & Half, Sugars, Honey	15
Hot Cocoa Station (<i>Up to 3 hours</i>) Whipped Cream and Crushed Peppermint Candy	6
Hot Spiced Cider Station (<i>Up to 3 hours</i>) Whipped Cream and Toffee Crunch	6
Eggnog Station (<i>Up to 3 hours</i>) Spiced Eggnog in Swing Top Bottle, Glasses and Ice	5
Espresso Station (<i>Up to 2 Hours</i>) Prepared to Order by Barista: Espresso, Macchiato, Cappuccino, Americano and Latte Served in Espresso or Coffee Cups with Demitasse Spoons and Sugars One Barista per 100 guests recommended, \$800 per additional Barista	1200

Espresso Station is meant to complement an existing Tableside Coffee and Tea Service or a Coffee and Herbal Tea Station.

Iced Coffee Station (<i>Up to 3 hours</i>) Fresh Brewed Iced Coffee in Dispenser Non-Fat Milk, Half & Half, Sugars, Glasses and Ice	5
Lemonade Station (<i>Up to 3 hours</i>) Chilled Natural Lemonade in Swing Top Bottle, Glasses and Ice	5
Iced Tea Station (<i>Up to 3 hours</i>) Fresh Brewed Iced Tea in Swing Top Bottle Lemon Slices Sugars Glasses and Ice	5
Chilled Infused Water Station (<i>Up to 3 hours</i>) Cranberry, Strawberry-Mint in Swing Top Bottle, Glasses and Ice	4
Juice Bar (<i>Up to 3 hours</i>) Orange, Apple and Grapefruit Juices in Swing Top Bottle Glasses and Ice	6
Chilled Beverage Station on Consumption Bottled Soft Drinks – Coke, Diet Coke, Sprite Individual Bottled Smart Still Water & San Pellegrino Sparkling Seltzer	5 each
ENHANCEMENTS TO CHILLED BEVERAGE STATION Bottled Peach Honest Iced Tea San Pellegrino Pomegranate Orange Sparkling Seltzer	6 each
WELCOME YOUR GUESTS WITH A PASSED BEVERAGE OR PRE-SET AT TABLES	
Glass of Chilled Lemonade	4
Glass of Unsweetened Iced Tea	4
Glass of Strawberry Lemonade	4
Glass of Fresh Squeezed Orange Juice	4
Glass of Infused Water Choice of Cranberry, Strawberry-Mint	2