

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, Crown Royal, Aperol, Grand Marnier, Baileys, Kahlua

9 HOUSE BEER SELECTIONS

Stella Artois, Whaler's Rise, Bud Light, Coors Light, Whale's Tale, Corona, Elysian Space Dust IPA, Spindrift Hard Seltzer, Heineken "0" Non-Alcoholic

8 HOUSE WINE SELECTIONS

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

BARTENDER FEE, 1 per 100 guests recommended 250
GUEST PAID BAR FEE, includes payment processing and set up 2500

FLAT RATE BARS

Priced per person, no substitutions and does not include tableside wine service.
Wine service can be added as an additional charge. Special requests accommodated using the Consumption Bar, you must purchase full quantity requested.

Full	Beer & Wine	Soft Drinks & Juices
6 hours 92	6 hours 80	6 hours 38
5 hours 82	5 hours 70	5 hours 30
4 hours 72	4 hours 60	4 hours 24
3 hours 62	3 hours 52	3 hours 21
2 hours 52	2 hours 44	2 hours 18
1 hour 36	1 hour 33	1 hour 15

CONSUMPTION BAR

Mixed Drink	17 each
Martini/Cordial	19 each
Wine	16 each
Beer	12 each
Soft Drink	8 each

GUEST PAID BAR

Mixed Drink	18 each
Martini/Cordial	20 each
Grey Goose Drink/Martini	21 each
Wine	17 each
Beer	13 each
Soft Drink	9 each

CHAMPAGNE TABLE

Taittinger Brut, Nomine Rose, La Marca Prosecco 22 each
Black Velvet, Champagne & Guinness
French 75, Champagne, Gin, Sugar, Lemon Juice, Lemon Twist
Aperol Spritz, Champagne & Aperol, Orange Wheel

AGAVE COLLECTION

Patron Blanco, Casa Noble Reposado, Ghost Spicy Blanco, Montelobos Mezcal 21 each
Paloma, Basil, Lime Wheel
Mezcal Old Fashioned, Cherry & Orange Wheel
Spicy Cucumber Margarita, Cucumber & Jalapeno

BOURBON COLLECTION

Basil Hayden, Woodford Reserve, Bulleit 10 yr., Maker's Mark 46 21 each
Old Fashioned, Cherry & Orange Wheel
Manhattan, Cherry or Lemon Twist

NEW ENGLAND BREW

Devil's Purse Kolsch— MA, Allagash White — ME, 13 each
Narragansett Lager — RI, Stony Creek Cranky IPA — CT, Elysian Space Dust IPA — NH

CORDIALS

Limoncello, Amaretto, Frangelico, Grand Marnier, Bailey's, Kahlua, Sambuca 19 each
Coffee Martini, Coffee Bean
Amaretto Sour, Cherry
Limoncello Martini, Lemon Twist

BRUNCH BUBBLES

La Marca Prosecco 18 each
Bellini, Prosecco & Peach Nectar, Raspberry
Manmosa, Whalers Rise, Prosecco, Orange Juice, Orange Wheel
Grand Royale, Prosecco & Grand Marnier, Orange Wheel
Blushing Mimosa, Prosecco, Orange & Pineapple Juice, Grenadine, Raspberry
Peach Nectar, Raspberry Puree, Raspberries, Blueberries, Strawberries

Mini La Marca Prosecco, Served with a Straw 19 each
Mini Patron Margarita, Served with a Straw 19 each
Mini Tito's Grapefruit Madras, Served with a Straw 19 each

*All prices are subject to an Administrative Fee and State & Local Taxes.
Menu and prices are valid for events occurring before December 31, 2024.*

TABLESIDE WINE SERVICE

Maximum of 2 wine selections for Tableside wine service. Choose from a per person fee, using our House wines or select from our curated wine list below; at a per bottle charge.

House Sparkling Wine Toast Poured Tableside	8
House Tableside Wine Service Per Person	22
Includes 2 pours of house wine with dinner	

CHAMPAGNE

Taittinger Brut, Champagne, France	90
Nomine Rose, Champagne, France	98
Veuve Clicquot Brut, Champagne, France	130
Veuve Clicquot Rose, Champagne, France	130
Dom Perignon Brut, Champagne, France	400

SPARKLING

House Sparkling Wine	48
La Marca Prosecco, Veneto, Italy	52
Domaine Carneros Brut, Carneros, California	68
Domaine Carneros Rose, Carneros, California	75

WHITES

House Chardonnay	48
Simi Chardonnay, Sonoma, California	52
La Crema Chardonnay, Sonoma, California	56
Jordan Chardonnay, Russian River Valley, California	75

House Sauvignon Blanc	48
Cakebread Cellars Sauvignon Blanc, Napa Valley, California	58

House Pinot Grigio	48
Santa Margherita Pinot Grigio, Alto Adige, Italy	58

Hugel Riesling, Alsace, France	52
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Caymus Conundrum, Napa Valley, California	75
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ROSE

House Rose	48
Whispering Angel, Cotes de Provence, France	52

REDS

House Cabernet Sauvignon	48
Justin Cabernet Sauvignon, Paso Robles, California	60
Simi Cabernet Sauvignon, Napa Valley, California	62
Jordan Cabernet Sauvignon, Alexander Valley, California	88
Caymus Vineyards Cabernet Sauvignon, Napa Valley, California	140

Colome Estate Malbec, Salta, Argentina	58
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House Pinot Noir	48
La Crema Pinot Noir, Paso Robles, California	52
Ramsay Pinot Noir, Napa Valley, California	64
Belle Glos Clark & Telephone Pinot Noir, Santa Barbara, California	88

House Merlot	48
Kendall Jackson Grand Reserve Merlot, Sonoma, California	54

Saldo Zinfandel, Oakville, California	54
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RED BLENDS

Intrinsic Red Blend, Columbia Valley, California	52
Ferrari-Carano Siena Red Blend, Sonoma, California	57
Chappellet Mountain Cuvee Bordeaux, Napa Valley, California	64
Justification by Justin, Paso Robles, California	115

KOSHER WINES (Mevushal)

Borgo Reale, Prosecco, Italy	56
Borgo Reale, Pinot Grigio, Italy	48
Baron Herzog, Chardonnay, California	48
Borgo Reale, Pinot Noir, Italy	48
Baron Herzog, Cabernet Sauvignon, California	48

All Wines are Subject to Availability

Chilled Beverage Station on Consumption	8 each		
Soft Drinks – Coke, Diet Coke, Sprite, Ginger Ale			
Bottled Still & Sparkling Water			
San Pellegrino Blood Orange Raspberry Mineral Water			
Bottled Galvania Organic Green Tea			
Chilled Beverage Station up to 3 hours	20		
Chilled Beverage Station up to 8 hours	36		
Coffee, Decaffeinated Coffee & Tea Station up to 3 hours	12		
2% Milk, Half & Half, Sugars, Honey			
Coffee, Decaffeinated Coffee & Tea Station up to 8 hours	18		
2% Milk, Half & Half, Sugars, Honey			
Hot Cocoa Station up to 3 hours	8		
Whipped Cream and Crushed Peppermint Candy			
Hot Spiced Cider Station up to 3 hours	8		
Whipped Cream			
Eggnog Station up to 3 hours	8		
Spiced Eggnog in Carafes			
Glasses and Ice			
Espresso Cart			
Espresso Cart is meant to complement an existing Coffee & Tea Station.			
You can procure directly through espressodave.com or your Event Specialist can provide a custom quote.			
		Iced Coffee Station up to 3 hours	8
		Fresh Brewed Iced Coffee in Dispenser	
		2% Milk, Half & Half, Sugars	
		Glasses and Ice	
		Lemonade Station up to 3 hours	8
		Chilled Natural Lemonade in Dispenser	
		Glasses and Ice	
		Iced Tea Station up to 3 hours	8
		Fresh Brewed Iced Tea in Dispenser	
		Lemon Slices, Sugars	
		Glasses and Ice	
		Chilled Infused Water Station up to 3 hours	5
		Cranberry Water or Strawberry-Mint Water in Dispensers	
		Glasses and Ice	
		Juice Station up to 3 hours	8
		Orange, Apple and Grapefruit Juices	
		Glasses and Ice	
		WELCOME YOUR GUESTS WITH A PASSED BEVERAGE OR PRE-SET AT TABLES	
		Glass of Chilled Lemonade	6
		Glass of Unsweetened Iced Tea	6
		Glass of Strawberry Lemonade	6
		Glass of Fresh Squeezed Orange Juice	6
		Glass of Infused Water	4
		Choice of Cranberry, Strawberry-Mint	
		Tableside Coffee & Tea Service	8
		2% Milk, Half & Half, Sugars, Honey	