

# LONGWOOD

— VENUES & DESTINATIONS —

## 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

<b>BARTENDER FEE</b> , 1 per 100 guests recommended	250
<b>GUEST PAID BAR FEE</b> , 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

# THE BAR

## CHAMPAGNE TABLE

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

22 each

## AGAVE COLLECTION

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

21 each

## BOURBON COLLECTION

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

21 each

## NEW ENGLAND BREW

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

13 each

## CORDIALS

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

19 each

## BRUNCH BUBBLES

La Marca Prosecco  
**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

18 each

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

19 each

19 each

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

Soft Drinks – Coke, Diet Coke, Sprite, Ginger Ale  
Bottled Still & Sparkling Water  
San Pellegrino Blood Orange Raspberry Mineral Water  
Bottled Galvania Organic Green Tea

8 each

## 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

2% Milk, Half & Half, Sugars, Honey

12

## Coffee, Decaffeinated Coffee & Tea Station up to 8 hours

2% Milk, Half & Half, Sugars, Honey

18

## Hot Cocoa Station up to 3 hours

Whipped Cream and Crushed Peppermint Candy

8

## Hot Spiced Cider Station up to 3 hours

Whipped Cream

8

## Eggnog Station up to 3 hours

Spiced Eggnog in Carafes

Glasses and Ice

8

## Espresso Cart

Espresso Cart is meant to complement an existing Coffee & Tea Station.

You can procure directly through [espressodave.com](https://espressodave.com) or your Event Specialist can provide a custom quote.

## Iced Coffee Station up to 3 hours

Fresh Brewed Iced Coffee in Dispenser

2% Milk, Half & Half, Sugars

Glasses and Ice

8

## Lemonade Station up to 3 hours

Chilled Natural Lemonade in Dispenser

Glasses and Ice

8

## Iced Tea Station up to 3 hours

Fresh Brewed Iced Tea in Dispenser

Lemon Slices, Sugars

Glasses and Ice

8

## Chilled Infused Water Station up to 3 hours

Cranberry Water or Strawberry-Mint Water in Dispensers

Glasses and Ice

5

## Juice Station up to 3 hours

Orange, Apple and Grapefruit Juices

Glasses and Ice

8

## 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

2% Milk, Half & Half, Sugars, Honey

8