

SPIRITS

Grey Goose, Tito's, Tanqueray, Bombay, Captain Morgan, Bacardi, Casamigos Blanco, Hornitos Plata, Casamigos Mezcal, Dewar's, Johnnie Walker Black, Maker's Mark, Jack Daniel's, Canadian Club, Crown Royal, Grand Marnier, Baileys, Kahlua, Plume & Petal Seltzer

7 HOUSE BEER SELECTIONS

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

8 HOUSE WINE SELECTIONS

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

KOSHER BEVERAGES

Tito's, Tanqueray, Bacardi, Patron Silver, Johnnie Walker Black, Maker's Mark, Crown Royal, Grand Marnier, Baileys, Kahlua, Sam Adams, Bud Light, Corona Extra, Prosecco, Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir

Bartender Fee, 1 per 100 guests recommended 150
Guest Paid Bar Fee, includes payment processing and set up 1500

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 can be accommodated 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.

Full	Beer & Wine	Soft Drinks & Juices
6 hours 64	6 hours 53	6 hours 25
5 hours 59	5 hours 49	5 hours 20
4 hours 54	4 hours 43	4 hours 17
3 hours 45	3 hours 36	3 hours 14
2 hours 37	2 hours 29	2 hours 11
1 hour 29	1 hour 24	1 hour 8

BUBBLES BAR

16 each
Domaine Chandon Brut, Napa Valley, California
J Brut Rose, Russian River Valley, California
La Marca Prosecco, Veneto, Italy
French 75, Cherry & Lemon Twist
Champagne Cocktail, Strawberry wedge

BOURBON BAR

17 each
Basil Hayden's, Nelson County, Kentucky
Woodford Reserve, Woodford County, Kentucky
Knob Creek, Nelson County, Kentucky
Old Fashioned, Maraschino Cherry & Orange Wheel
Manhattan, Maraschino Cherry or Lemon Twist

NEW ENGLAND BREW BAR

10 each
Harpoon IPA, Massachusetts
Allagash White, Maine
Narragansett Lager, Rhode Island
Stony Creek Cranky IPA, Connecticut
Magic Hat #9, Vermont

Mini La Marca Prosecco, Served with a Straw 17 each
Mini Patron Margarita, Served with a Straw 17 each
Mini Tito's Grapefruit Madras, Served with a Straw 17 each

CONSUMPTION BAR

Mixed Drink 13 each
Wine 12 each
Beer 9 each
Martini 16 each
Cordial 16 each
Soft Drink 7 each

GUEST PAID BAR

Mixed Drink 14 each
Wine 13 each
Beer 10 each
Martini 17 each
Cordial 17 each
Soft Drink 8 each
Grey Goose Drink 18 each
Grey Goose Martini 18 each

*All prices are subject to an Administrative Fee and State & Local Taxes.
Menu and prices are valid for events occurring before December 31, 2022.*

TABLESIDE WINE SERVICE

Maximum of 2 wine selections for Tableside wine service. We offer a per person fee, using our House Wines or Wines by the Bottle from our curated wine list.

Per Person Tableside Wine Service

Includes 2 pours of House wine with dinner 14

Wines by the Bottle

CHAMPAGNE

Veuve Cliquot, Champagne, France	115
Veuve Cliquot Rose, Champagne, France	115
Dom Perignon, Champagne, France	320

SPARKLING

House Sparkling Wine	41
La Marca Prosecco, Veneto, Italy	45
Domaine Chandon Brut, Napa Valley, California	55
Schramsberg, Napa Valley, California	90
J Brut Rose, Russian River Valley, California	75

WHITES

House Chardonnay	41
Simi Chardonnay, Sonoma, California	46
La Crema Chardonnay, Sonoma, California	60
Jordan Chardonnay, Russian River Valley, California	75

House Sauvignon Blanc	41
Cakebread Cellars Sauvignon Blanc, Napa Valley, California	52

House Pinot Grigio	41
Santa Margherita Pinot Grigio, Alto Adige, Italy	50

Hugel Riesling, Alsace, France	44
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Mulderbosch Chenin Blanc, Stellenbosch, South Africa	44
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Caymus Conundrum, Napa Valley, California	75
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ROSE

House Rose	41
Love by Chateau Leoube, Provence, France	44

REDS

House Cabernet Sauvignon	41
Justin Cabernet Sauvignon, Paso Robles, California	54
Simi Cabernet Sauvignon, Napa Valley, California	60
Jordan Cabernet Sauvignon, Alexander Valley, California	88
Caymus Vineyards Cabernet Sauvignon, Napa Valley, California	130

Colome Estate Malbec, Salta, Argentina	58
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House Pinot Noir	41
La Crema Pinot Noir, Paso Robles, California	50
Ramsay Pinot Noir, Napa Valley, California	64
Belle Glos Clark & Telephone Pinot Noir, Santa Barbara, California	82

House Merlot	41
Kendall Jackson Grand Reserve Merlot, Sonoma, California	50

Quivira Dry Creek Valley Zinfandel, Sonoma, California	49
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RED BLENDS

Intrinsic Red Blend, Columbia Valley, California	44
Ferrari-Carano Siena Red Blend, Sonoma, California	47
Chappellet Mountain Cuvee Bordeaux, Napa Valley, California	62
Justification by Justin, Paso Robles, California	98

KOSHER WINES (Mevushal)

Borgo Reale, Prosecco, Italy	54
Borgo Reale, Pinot Grigio, Italy	41
Baron Herzog, Chardonnay, California	41
Borgo Reale, Pinot Noir, Italy	41
Baron Herzog, Cabernet Sauvignon, California	41

All Wines are Subject to Availability

BEVERAGE STATIONS

Chilled Beverage Station on Consumption	7 each	Iced Coffee Station up to 3 hours	6
Bottled Soft Drinks – Coke, Diet Coke, Sprite, Ginger Ale		Fresh Brewed Iced Coffee in Dispenser	
Bottled Lurisia Still & Sparkling Water		Non-Fat Milk, Half & Half, Sugars, Glasses and Ice	
Bottled San Pellegrino Tangerine Wild Strawberry Mineral Water		Lemonade Station up to 3 hours	6
Bottled Galvanina Organic Green Tea		Chilled Natural Lemonade in Swing Top Bottle, Glasses and Ice	
Bottled Natalie’s Cold Pressed Resilient Juice, Blood Orange Elderberry		Iced Tea Station up to 3 hours	6
Coffee, Decaffeinated Coffee & Tea Station up to 3 hours	9	Fresh Brewed Iced Tea in Swing Top Bottle, Lemon Slices, Sugars, Glasses and Ice	
Non-Fat Milk, Half & Half, Sugars, Honey		Chilled Infused Water Station up to 3 hours	4
Coffee, Decaffeinated Coffee & Tea Station up to 8 hours	15	Cranberry Water, Strawberry-Mint Water in Swing Top Bottle, Glasses and Ice	
Non-Fat Milk, Half & Half, Sugars, Honey		Juice Station up to 3 hours	6
Hot Cocoa Station up to 3 hours	6	Orange, Apple and Grapefruit Juices in Swing Top Bottle, Glasses and Ice	
Whipped Cream and Crushed Peppermint Candy		WELCOME YOUR GUESTS WITH A PASSED BEVERAGE OR PRE-SET AT TABLES	
Hot Spiced Cider Station up to 3 hours	6	Glass of Chilled Lemonade	5
Whipped Cream and Toffee Crunch		Glass of Unsweetened Iced Tea	5
Eggnog Station up to 3 hours	5	Glass of Strawberry Lemonade	5
Spiced Eggnog in Swing Top Bottle, Glasses and Ice		Glass of Fresh Squeezed Orange Juice	5
Espresso Station up to 2 Hours	1300	Glass of Infused Water	2
Prepared to Order by One Barista, up to 100 Guests		Choice of Cranberry, Strawberry-Mint	
Espresso, Macchiato, Cappuccino, Americano and Latte		Tablesides Coffee & Tea Service	6
Espresso or Coffee Cups with Demitasse Spoons and Sugars		Non-Fat Milk, Half & Half, Sugars, Honey	
Espresso Station is meant to complement an existing Tablesides Coffee and Tea Service or a Coffee & Tea Station. 30 days advance notice required.			
Additional Barista & Dual Machine , over 100 guests	800		