

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. Choose from a per person fee, using our House wines or select from our curated wine list below; at a per bottle charge.

House Table Side Wine Service 14
Includes two pours of wine with dinner

CHAMPAGNE

Veuve Clicquot, Champagne, France 115
Veuve Clicquot 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

Mulderbosch Chenin Blanc, Stellenbosch, South Africa 44

Caymus Conundrum, Napa Valley, California 75

ROSE

House Rose 41
Whispering Angel, Cotes de Provence, France 46

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

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

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

Bottled Soft Drinks – Coke, Diet Coke, Sprite, Ginger Ale
 Bottled Still & Sparkling Water
 Bottled San Pellegrino Tangerine Wild Strawberry Mineral Water
 Bottled Galvanina Organic Green Tea
 Bottled Natalie’s Cold Pressed Resilient Juice, Blood Orange Elderberry

Coffee, Decaffeinated Coffee & Tea Station up to 3 hours 9
 Non-Fat Milk, Half & Half, Sugars, Honey

Coffee, Decaffeinated Coffee & Tea Station up to 8 hours 15
 Non-Fat Milk, Half & Half, Sugars, Honey

Hot Cocoa Station up to 3 hours 6
 Whipped Cream and Crushed Peppermint Candy

Hot Spiced Cider Station up to 3 hours 6
 Whipped Cream and Toffee Crunch

Eggnog Station up to 3 hours 5
 Spiced Eggnog in Swing Top Bottle, Glasses and Ice

Espresso Station up to 2 Hours 1300
 Prepared to Order by One Barista, up to 100 Guests
 Espresso, Macchiato, Cappuccino, Americano and Latte
 Espresso or Coffee Cups with Demitasse Spoons and Sugars
 Espresso Station is meant to complement an existing Tableside Coffee
 and Tea Service or a Coffee & Tea Station. 30 days advance notice required.

Additional Barista & Dual Machine, over 100 guests 800

Iced Coffee Station up to 3 hours 6
 Fresh Brewed Iced Coffee in Dispenser
 Non-Fat Milk, Half & Half, Sugars, Glasses and Ice

Lemonade Station up to 3 hours 6
 Chilled Natural Lemonade in Swing Top Bottle, Glasses and Ice

Iced Tea Station up to 3 hours 6
 Fresh Brewed Iced Tea in Swing Top Bottle, Lemon Slices,
 Sugars, Glasses and Ice

Chilled Infused Water Station up to 3 hours 4
 Cranberry Water, Strawberry-Mint Water in Swing Top Bottle,
 Glasses and Ice

Juice Station up to 3 hours 6
 Orange, Apple and Grapefruit Juices in Swing Top Bottle, Glasses and Ice

WELCOME YOUR GUESTS WITH A PASSED BEVERAGE OR PRE-SET AT TABLES

Glass of Chilled Lemonade 5
 Glass of Unsweetened Iced Tea 5
 Glass of Strawberry Lemonade 5
 Glass of Fresh Squeezed Orange Juice 5
 Glass of Infused Water 2
 Choice of Cranberry, Strawberry-Mint

Tableside Coffee & Tea Service 6
 Non-Fat Milk, Half & Half, Sugars, Honey