

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, Harpoon IPA, Corona, Spindrift Hard Seltzer, 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, Bud Light, Corona Extra, Prosecco, Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir

Bartender Fee, 1 per 100 guests recommended 225
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 67	6 hours 56	6 hours 26
5 hours 62	5 hours 52	5 hours 22
4 hours 57	4 hours 46	4 hours 19
3 hours 48	3 hours 39	3 hours 16
2 hours 40	2 hours 32	2 hours 13
1 hour 32	1 hour 27	1 hour 10

CHAMPAGNE TABLE

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

20 each

BELLINI TABLE

Domaine Carneros Rose, Carneros, California
La Marca Prosecco, Veneto, Italy
Bellini, Prosecco & Peach Nectar, Blueberry
Grand Royale, Prosecco & Grand Marnier, Orange Wheel
Blushing Mimosa, Prosecco, Orange & Pineapple Juice, Grenadine, Raspberry
Orange Juice, Grapefruit Juice, Pineapple Juice, Peach Nectar, Raspberry Puree, Whole Raspberries, Blueberries, Strawberries, Orange Wheels

18 each

BOURBON TABLE

Basil Hayden, 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

18 each

NEW ENGLAND BREW TABLE

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

12 each

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 15 each
Wine 14 each
Beer 11 each
Martini/Cordial 17 each
Soft Drink 7 each

GUEST PAID BAR

Mixed Drink 16 each
Wine 15 each
Beer 12 each
Martini/Cordial 18 each
Soft Drink 8 each
Grey Goose Drink/Martini 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, 2023.*

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 16
Includes two pours of wine with dinner

CHAMPAGNE

Taittinger Brut, Champagne, France 90
Nomine Rose, Champagne, France 98
Veuve Clicquot Brut, Champagne, France 120
Veuve Clicquot Rose, Champagne, France 120
Dom Perignon Brut, Champagne, France 360

SPARKLING

House Sparkling Wine 44
La Marca Prosecco, Veneto, Italy 50
Domaine Carneros Brut, Carneros, California 68
Domaine Carneros Rose, Carneros, California 75

WHITES

House Chardonnay 44
Simi Chardonnay, Sonoma, California 50
La Crema Chardonnay, Sonoma, California 54
Jordan Chardonnay, Russian River Valley, California 75

House Sauvignon Blanc 44
Cakebread Cellars Sauvignon Blanc, Napa Valley, California 58

House Pinot Grigio 44
Santa Margherita Pinot Grigio, Alto Adige, Italy 56

Hugel Riesling, Alsace, France 50

Caymus Conundrum, Napa Valley, California 75

ROSE

House Rose 44
Whispering Angel, Cotes de Provence, France 52

REDS

House Cabernet Sauvignon 44
Justin Cabernet Sauvignon, Paso Robles, California 57
Simi Cabernet Sauvignon, Napa Valley, California 60
Jordan Cabernet Sauvignon, Alexander Valley, California 88
Caymus Vineyards Cabernet Sauvignon, Napa Valley, California 140

Colome Estate Malbec, Salta, Argentina 58

House Pinot Noir 44
La Crema Pinot Noir, Paso Robles, California 50
Ramsay Pinot Noir, Napa Valley, California 64
Belle Glos Clark & Telephone Pinot Noir, Santa Barbara, California 88

House Merlot 44
Kendall Jackson Grand Reserve Merlot, Sonoma, California 52

Saldo Zinfandel, Oakville, California 52

RED BLENDS

Intrinsic Red Blend, Columbia Valley, California 50
Ferrari-Carano Siena Red Blend, Sonoma, California 55
Chappellet Mountain Cuvee Bordeaux, Napa Valley, California 64
Justification by Justin, Paso Robles, California 110

KOSHER WINES (Mevushal)

Borgo Reale, Prosecco, Italy 56
Borgo Reale, Pinot Grigio, Italy 44
Baron Herzog, Chardonnay, California 44
Borgo Reale, Pinot Noir, Italy 44
Baron Herzog, Cabernet Sauvignon, California 44

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 Galvania Organic Green Tea

Coffee, Decaffeinated Coffee & Tea Station up to 3 hours

10
 Non-Fat Milk, Half & Half, Sugars, Honey

Coffee, Decaffeinated Coffee & Tea Station up to 8 hours

16
 Non-Fat 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 and Toffee Crunch

Eggnog Station up to 3 hours

8
 Spiced Eggnog in Swing Top Bottle, Glasses and Ice

Espresso Station/Cart

Espresso Station is meant to complement an existing Tableside Coffee and Tea Service or a Coffee & Tea Station.
 Your Event Specialist can provide a custom quote, or you may procure on own. If procured on own, please be sure they provide milk, sugars, cups, & stirrers. We will provide a table if needed.

Iced Coffee Station up to 3 hours

8
 Fresh Brewed Iced Coffee in Dispenser
 Non-Fat Milk, Half & Half, Sugars, Glasses and Ice

Lemonade Station up to 3 hours

7
 Chilled Natural Lemonade in Swing Top Bottle, Glasses and Ice

Iced Tea Station up to 3 hours

7
 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

8
 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 6

Glass of Unsweetened Iced Tea 6

Glass of Strawberry Lemonade 6

Glass of Fresh Squeezed Orange Juice 6

Glass of Infused Water 2

Choice of Cranberry, Strawberry-Mint

Tableside Coffee & Tea Service

6
 Non-Fat Milk, Half & Half, Sugars, Honey