

# 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, 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

<b>Bartender Fee</b> , 1 per 100 guests recommended	250
<b>Guest Paid Bar Fee</b> , includes payment processing and set up	2000

## 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 69	6 hours 58	6 hours 26
5 hours 65	5 hours 54	5 hours 22
4 hours 60	4 hours 50	4 hours 19
3 hours 53	3 hours 44	3 hours 16
2 hours 44	2 hours 37	2 hours 13
1 hour 34	1 hour 29	1 hour 10

*All prices are subject to an Administrative Fee and State & Local Taxes.  
Menu and prices are valid for events occurring before December 31, 2023.*

## THE BAR

20 each

### CHAMPAGNE & COCKTAILS

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

### BRUNCH BUBBLES

18 each

Domaine Carneros Rose, Carneros, California  
La Marca Prosecco, Veneto, Italy  
**Bellini**, Prosecco & Peach Nectar, Blueberry  
**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  
Whole Raspberries, Blueberries, Strawberries, Orange Wheels

### BOURBON COLLECTION

18 each

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

### NEW ENGLAND BREW

12 each

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

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

### CONSUMPTION BAR

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

### GUEST PAID BAR

Mixed Drink	16 each
Martini/Cordial	18 each
Grey Goose Drink/Martini	19 each
Wine	15 each
Beer	12 each
Soft Drink	8 each

**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 Tableside Wine Service**

Includes two pours of house wine with dinner

17

**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

<b>Chilled Beverage Station on Consumption</b>	7 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			
<b>Coffee, Decaffeinated Coffee &amp; Tea Station up to 3 hours</b>	10		
2% Milk, Half & Half, Sugars, Honey			
<b>Coffee, Decaffeinated Coffee &amp; Tea Station up to 8 hours</b>	16		
2% Milk, Half & Half, Sugars, Honey			
<b>Hot Cocoa Station up to 3 hours</b>	8		
Whipped Cream and Crushed Peppermint Candy			
<b>Hot Spiced Cider Station up to 3 hours</b>	8		
Whipped Cream and Toffee Crunch			
<b>Eggnog Station up to 3 hours</b>	8		
Spiced Eggnog in Carafes			
Glasses and Ice			
<b>Espresso Cart</b>			
Espresso Cart is meant to complement an existing Coffee & Tea Station.			
You can procure directly through <a href="https://www.espressodave.com">espressodave.com</a> or your Event Specialist can provide a custom quote.			
		<b>Iced Coffee Station up to 3 hours</b>	8
		Fresh Brewed Iced Coffee in Dispenser	
		2% Milk, Half & Half, Sugars	
		Glasses and Ice	
		<b>Lemonade Station up to 3 hours</b>	7
		Chilled Natural Lemonade in Dispenser	
		Glasses and Ice	
		<b>Iced Tea Station up to 3 hours</b>	7
		Fresh Brewed Iced Tea in Dispenser	
		Lemon Slices, Sugars	
		Glasses and Ice	
		<b>Chilled Infused Water Station up to 3 hours</b>	4
		Cranberry Water or Strawberry-Mint Water in Dispensers	
		Glasses and Ice	
		<b>Juice Station up to 3 hours</b>	8
		Orange, Apple and Grapefruit Juices	
		Glasses and Ice	
		<b>WELCOME YOUR GUESTS WITH A PASSED BEVERAGE OR PRE-SET AT TABLES</b>	
		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	
		<b>Tableside Coffee &amp; Tea Service</b>	6
		2% Milk, Half & Half, Sugars, Honey	