SPRITSES
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

BARTENDER FEE, 1 per 100 guests recommended 250

GUEST PAID BAR FEE, includes payment processing and set up 2500

FLAT RATE BARS
Priced per person, no substitutions and does not include tableside wine service. Special requests accommodated using the Consumption Bar, you must purchase full quantity requested.

<table>
<thead>
<tr>
<th></th>
<th>Beer &amp; Wine</th>
<th>Soft Drinks &amp; Juices</th>
</tr>
</thead>
<tbody>
<tr>
<td>Full</td>
<td>6 hours 92</td>
<td>6 hours 38</td>
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<tr>
<td></td>
<td>5 hours 82</td>
<td>5 hours 30</td>
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<tr>
<td></td>
<td>4 hours 72</td>
<td>4 hours 24</td>
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<tr>
<td></td>
<td>3 hours 62</td>
<td>3 hours 21</td>
</tr>
<tr>
<td></td>
<td>2 hours 52</td>
<td>2 hours 18</td>
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<tr>
<td></td>
<td>1 hour 36</td>
<td>1 hour 15</td>
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<th>Soft Drinks &amp; Juices</th>
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</thead>
<tbody>
<tr>
<td>CONSUMPTION BAR</td>
<td>Mixed Drink</td>
<td>17 each</td>
</tr>
<tr>
<td></td>
<td>Martini/Cordial</td>
<td>19 each</td>
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<tr>
<td></td>
<td>Wine</td>
<td>16 each</td>
</tr>
<tr>
<td></td>
<td>Beer</td>
<td>12 each</td>
</tr>
<tr>
<td></td>
<td>Soft Drink</td>
<td>8 each</td>
</tr>
</tbody>
</table>

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<th></th>
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<th>Soft Drinks &amp; Juices</th>
</tr>
</thead>
<tbody>
<tr>
<td>GUEST PAID BAR</td>
<td>Mixed Drink</td>
<td>18 each</td>
</tr>
<tr>
<td></td>
<td>Martini/Cordial</td>
<td>20 each</td>
</tr>
<tr>
<td></td>
<td>Grey Goose Drink/Martini</td>
<td>21 each</td>
</tr>
<tr>
<td></td>
<td>Wine</td>
<td>17 each</td>
</tr>
<tr>
<td></td>
<td>Beer</td>
<td>13 each</td>
</tr>
<tr>
<td></td>
<td>Soft Drink</td>
<td>9 each</td>
</tr>
</tbody>
</table>

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 Tableside Wine Service**

Includes two pours of house wine with dinner

**CHAMPAGNE**

- Taittinger Brut, Champagne, France
- Nomine Rose, Champagne, France
- Veueve Clicquot Brut, Champagne, France
- Veueve Clicquot Rose, Champagne, France
- Dom Perignon Brut, Champagne, France

**SPARKLING**

- House Sparkling Wine
- La Marca Prosecco, Veneto, Italy
- Domaine Carneros Brut, Carneros, California
- Domaine Carneros Rose, Carneros, California

**WHITES**

- House Chardonnay
- Simi Chardonnay, Sonoma, California
- La Crema Chardonnay, Sonoma, California
- Jordan Chardonnay, Russian River Valley, California
- House Sauvignon Blanc
- Cakebread Cellars Sauvignon Blanc, Napa Valley, California
- House Pinot Grigio
- Santa Margherita Pinot Grigio, Alto Adige, Italy
- Hugel Riesling, Alsace, France
- Caymus Conundrum, Napa Valley, California

**REDS**

- House Cabernet Sauvignon
- Justin Cabernet Sauvignon, Paso Robles, California
- Simi Cabernet Sauvignon, Napa Valley, California
- Jordan Cabernet Sauvignon, Alexander Valley, California
- Caymus Vineyards Cabernet Sauvignon, Napa Valley, California

**ROSE**

- House Rose
- Whispering Angel, Cotes de Provence, France

**KOSHER WINES (Mevushal)**

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

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All Wines are Subject to Availability

*All prices are subject to an Administrative Fee and State & Local Taxes. Menu and prices are valid for events occurring before December 31, 2024.*
### 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

### Coffee, Decaffeinated Coffee & Tea Station up to 3 hours
- 2% Milk, Half & Half, Sugars, Honey

### Coffee, Decaffeinated Coffee & Tea Station up to 8 hours
- 2% Milk, Half & Half, Sugars, Honey

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

### Hot Spiced Cider Station up to 3 hours
- Whipped Cream

### Eggnog Station up to 3 hours
- Spiced Eggnog in Carafes
- Glasses and Ice

### Espresso Cart
Espresso Cart is meant to complement an existing Coffee & Tea Station. You can procure directly through 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

### Lemonade Station up to 3 hours
- Chilled Natural Lemonade in Dispenser
- Glasses and Ice

### Iced Tea Station up to 3 hours
- Fresh Brewed Iced Tea in Dispenser
- Lemon Slices, Sugars
- Glasses and Ice

### Chilled Infused Water Station up to 3 hours
- Cranberry Water or Strawberry-Mint Water in Dispensers
- Glasses and Ice

### Juice Station up to 3 hours
- Orange, Apple and Grapefruit Juices
- Glasses and Ice

### WELCOME YOUR GUESTS WITH A PASSED BEVERAGE OR PRE-SET AT TABLES
- Glass of Chilled Lemonade
- Glass of Unsweetened Iced Tea
- Glass of Strawberry Lemonade
- Glass of Fresh Squeezed Orange Juice
- Glass of Infused Water
- Choice of Cranberry, Strawberry-Mint

### Tableside Coffee & Tea Service
- 2% Milk, Half & Half, Sugars, Honey