

### 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, 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.  
Wine service can be added as an additional charge. Special requests accommodated using the Consumption Bar, you must purchase full quantity requested.

Full	Beer & Wine	Soft Drinks & Juices
6 hours 92	6 hours 80	6 hours 38
5 hours 82	5 hours 70	5 hours 30
4 hours 72	4 hours 60	4 hours 24
3 hours 62	3 hours 52	3 hours 21
2 hours 52	2 hours 44	2 hours 18
1 hour 36	1 hour 33	1 hour 15

CONSUMPTION BAR		GUEST PAID BAR	
Mixed Drink	17 each	Mixed Drink	18 each
Martini/Cordial	19 each	Martini/Cordial	20 each
Wine	16 each	Grey Goose Drink/Martini	21 each
Beer	12 each	Wine	17 each
Soft Drink	8 each	Beer	13 each
		Soft Drink	9 each

### CHAMPAGNE TABLE 22 each

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

### AGAVE COLLECTION 21 each

Patron Blanco, Casa Noble Reposado, Ghost Spicy Blanco, Montelobos Mezcal  
**Paloma**, Basil, Lime Wheel  
**Mezcal Old Fashioned**, Cherry & Orange Wheel  
**Spicy Cucumber Margarita**, Cucumber & Jalapeno

### BOURBON COLLECTION 21 each

Basil Hayden, Woodford Reserve, Bulleit 10 yr., Maker's Mark 46  
**Old Fashioned**, Cherry & Orange Wheel  
**Manhattan**, Cherry or Lemon Twist

### NEW ENGLAND BREW 13 each

Devil's Purse Kolsch— MA, Allagash White — ME,  
Narragansett Lager — RI, Stony Creek Cranky IPA — CT, Elysian Space Dust IPA — NH

### CORDIALS 19 each

Limoncello, Amaretto, Frangelico, Grand Marnier, Bailey's, Kahlua, Sambuca  
**Coffee Martini**, Coffee Bean  
**Amaretto Sour**, Cherry  
**Limoncello Martini**, Lemon Twist

### BRUNCH BUBBLES 18 each

La Marca Prosecco  
**Bellini**, Prosecco & Peach Nectar, Raspberry  
**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, Raspberries, Blueberries, Strawberries

**Mini La Marca Prosecco**, Served with a Straw 19 each  
**Mini Patron Margarita**, Served with a Straw 19 each  
**Mini Tito's Grapefruit Madras**, Served with a Straw 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, 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

22

**CHAMPAGNE**

Taittinger Brut, Champagne, France

90

Nomine Rose, Champagne, France

98

Veuve Clicquot Brut, Champagne, France

130

Veuve Clicquot Rose, Champagne, France

130

Dom Perignon Brut, Champagne, France

400

**SPARKLING**

House Sparkling Wine

48

La Marca Prosecco, Veneto, Italy

52

Domaine Carneros Brut, Carneros, California

68

Domaine Carneros Rose, Carneros, California

75

**WHITES**

House Chardonnay

48

Simi Chardonnay, Sonoma, California

52

La Crema Chardonnay, Sonoma, California

56

Jordan Chardonnay, Russian River Valley, California

75

House Sauvignon Blanc

48

Cakebread Cellars Sauvignon Blanc, Napa Valley, California

58

House Pinot Grigio

48

Santa Margherita Pinot Grigio, Alto Adige, Italy

58

Hugel Riesling, Alsace, France

52

Caymus Conundrum, Napa Valley, California

75

**ROSE**

House Rose

48

Whispering Angel, Cotes de Provence, France

52

**REDS**

House Cabernet Sauvignon

48

Justin Cabernet Sauvignon, Paso Robles, California

60

Simi Cabernet Sauvignon, Napa Valley, California

62

Jordan Cabernet Sauvignon, Alexander Valley, California

88

Caymus Vineyards Cabernet Sauvignon, Napa Valley, California

140

Colome Estate Malbec, Salta, Argentina

58

House Pinot Noir

48

La Crema Pinot Noir, Paso Robles, California

52

Ramsay Pinot Noir, Napa Valley, California

64

Belle Glos Clark & Telephone Pinot Noir, Santa Barbara, California

88

House Merlot

48

Kendall Jackson Grand Reserve Merlot, Sonoma, California

54

Saldo Zinfandel, Oakville, California

54

**RED BLENDS**

Intrinsic Red Blend, Columbia Valley, California

52

Ferrari-Carano Siena Red Blend, Sonoma, California

57

Chappellet Mountain Cuvee Bordeaux, Napa Valley, California

64

Justification by Justin, Paso Robles, California

115

**KOSHER WINES (Mevushal)**

Borgo Reale, Prosecco, Italy

56

Borgo Reale, Pinot Grigio, Italy

48

Baron Herzog, Chardonnay, California

48

Borgo Reale, Pinot Noir, Italy

48

Baron Herzog, Cabernet Sauvignon, California

48

All Wines are Subject to Availability

<p><b>Chilled Beverage Station on Consumption</b> 8 each                      Soft Drinks – Coke, Diet Coke, Sprite, Ginger Ale                      Bottled Still &amp; Sparkling Water                      San Pellegrino Blood Orange Raspberry Mineral Water                      Bottled Galvania Organic Green Tea</p>	<p><b>Iced Coffee Station</b> up to 3 hours 8                      Fresh Brewed Iced Coffee in Dispenser                      2% Milk, Half &amp; Half, Sugars                      Glasses and Ice</p>
<p><b>Coffee, Decaffeinated Coffee &amp; Tea Station</b> up to 3 hours 12                      2% Milk, Half &amp; Half, Sugars, Honey</p>	<p><b>Lemonade Station</b> up to 3 hours 8                      Chilled Natural Lemonade in Dispenser                      Glasses and Ice</p>
<p><b>Coffee, Decaffeinated Coffee &amp; Tea Station</b> up to 8 hours 18                      2% Milk, Half &amp; Half, Sugars, Honey</p>	<p><b>Iced Tea Station</b> up to 3 hours 8                      Fresh Brewed Iced Tea in Dispenser                      Lemon Slices, Sugars                      Glasses and Ice</p>
<p><b>Hot Cocoa Station</b> up to 3 hours 8                      Whipped Cream and Crushed Peppermint Candy</p>	<p><b>Chilled Infused Water Station</b> up to 3 hours 5                      Cranberry Water or Strawberry-Mint Water in Dispensers                      Glasses and Ice</p>
<p><b>Hot Spiced Cider Station</b> up to 3 hours 8                      Whipped Cream</p>	<p><b>Juice Station</b> up to 3 hours 8                      Orange, Apple and Grapefruit Juices                      Glasses and Ice</p>
<p><b>Eggnog Station</b> up to 3 hours 8                      Spiced Eggnog in Carafes                      Glasses and Ice</p>	<p><b>WELCOME YOUR GUESTS WITH A PASSED BEVERAGE OR PRE-SET AT TABLES</b></p> <p>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 4                      Choice of Cranberry, Strawberry-Mint</p>
<p><b>Espresso Cart</b>                      Espresso Cart is meant to complement an existing Coffee &amp; Tea Station.                      You can procure directly through <a href="http://espressodave.com">espressodave.com</a> or your Event Specialist can provide a custom quote.</p>	<p><b>Tablesides Coffee &amp; Tea Service</b> 8                      2% Milk, Half &amp; Half, Sugars, Honey</p>