

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

Mixed Drink	17 each
Martini/Cordial	19 each
Wine	16 each
Beer	12 each
Soft Drink	8 each

GUEST PAID BAR

Mixed Drink	18 each
Martini/Cordial	20 each
Grey Goose Drink/Martini	21 each
Wine	17 each
Beer	13 each
Soft Drink	9 each

CHAMPAGNE TABLE

Taittinger Brut, Nomine Rose, La Marca Prosecco 22 each
Black Velvet, Champagne & Guinness
French 75, Champagne, Gin, Sugar, Lemon Juice, Lemon Twist
Aperol Spritz, Champagne & Aperol, Orange Wheel

AGAVE COLLECTION

Patron Blanco, Casa Noble Reposado, Ghost Spicy Blanco, Montelobos Mezcal 21 each
Paloma, Basil, Lime Wheel
Mezcal Old Fashioned, Cherry & Orange Wheel
Spicy Cucumber Margarita, Cucumber & Jalapeno

BOURBON COLLECTION

Basil Hayden, Woodford Reserve, Bulleit 10 yr., Maker's Mark 46 21 each
Old Fashioned, Cherry & Orange Wheel
Manhattan, Cherry or Lemon Twist

NEW ENGLAND BREW

Devil's Purse Kolsch—MA, Allagash White—ME, 13 each
Narragansett Lager—RI, Stony Creek Cranky IPA—CT, Elysian Space Dust IPA—NH

CORDIALS

Limoncello, Amaretto, Frangelico, Grand Marnier, Bailey's, Kahlua, Sambuca 19 each
Coffee Martini, Coffee Bean
Amaretto Sour, Cherry
Limoncello Martini, Lemon Twist

BRUNCH BUBBLES

La Marca Prosecco 18 each
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

*All prices are subject to an Administrative Fee and State & Local Taxes.
Menu and prices are valid for events occurring before December 31, 2025.*

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

56

La Crema Chardonnay, Sonoma, California

60

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

Albert Bichot Chablis AOC, Burgundy France

60

ROSE

House Rose

48

Whispering Angel, Cotes de Provence, France

52

REDS

House Cabernet Sauvignon

48

Colome Estate Malbec, Salta, Argentina

58

Justin Cabernet Sauvignon, Paso Robles, California

60

Simi Cabernet Sauvignon, Napa Valley, California

62

Jordan Cabernet Sauvignon, Alexander Valley, California

88

Quilt Cabernet, Napa Valley

95

Caymus Vineyards Cabernet Sauvignon, Napa Valley, California

140

Silver Oak Cabernet Sauvignon, Alexander Valley, California

175

House Pinot Noir

48

La Crema Pinot Noir, Paso Robles, California

52

Ramsay Pinot Noir, Napa Valley, California

64

Resonance Pinot Noir, Willamette Valley, Oregon

68

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

Chappellet Mountain Cuvee Bordeaux, Napa Valley, California

64

Justification by Justin, Paso Robles, California

115

Justin Isoceles, Paso Robles, California

175

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

Chilled Beverage Station on Consumption	8 each		
Soft Drinks – Coke, Diet Coke, Sprite, Ginger Ale			
Bottled Still & Sparkling Water			
San Pellegrino Fruit Flavored Sparkling Waters			
Bottled Galvania Organic Green Tea			
Coffee, Decaffeinated Coffee & Tea Station up to 3 hours	12		
2% Milk, Half & Half, Sugars, Honey			
Coffee, Decaffeinated Coffee & Tea Station up to 8 hours	18		
2% 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			
Eggnog Station up to 3 hours	8		
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	8
		Fresh Brewed Iced Coffee in Dispenser	
		2% Milk, Half & Half, Sugars	
		Stirrings Pure Simple Syrup	
		Glasses and Ice	
		Lemonade Station up to 3 hours	8
		Chilled Natural Lemonade in Dispenser	
		Glasses and Ice	
		Iced Tea Station up to 3 hours	8
		Fresh Brewed Iced Tea in Dispenser	
		Lemon Slices, Sugars	
		Stirrings Pure Simple Syrup	
		Glasses and Ice	
		Chilled Infused Water Station up to 3 hours	5
		Cranberry Water or Strawberry-Mint Water in Dispensers	
		Glasses and Ice	
		Juice Station up to 3 hours	8
		Orange, Apple and Grapefruit Juices	
		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	4
		Choice of Cranberry or Strawberry-Mint	
		Tablesides Coffee & Tea Service	8
		2% Milk, Half & Half, Sugars, Honey	