

Beer, Wine and Spirits

PRIVATE BARS

Cash Bar

Beer (domestic)

Beer (imported)

3 Beer (craft)

6.00

Mixed Drinks (call)

5.5 - 7

Mixed Drinks (premium)

7.25 - 15

Specialty Drinks

7 - 10

Cordials

7 - 10

Assorted Soda

2

Wine (house)

5

Sponsored Consumption Bar

(charges are per drink)

Beer (domestic)

4

Beer (imported)

Beer (craft)

5.5

Mixed Drinks (call)

5.5 - 7

Mixed Drinks (premium)

7.25 - 15

Specialty Drinks

7 - 10

Cordials

7 - 10

Assorted Soda

2

Wine (house)

Sponsored Open Bar

(charges are per person, per hour. Two hour and 50 person minimum)

Domestic Beer, House Wine, Soda

8 (first hour), 7.5 (add'l hours)

Domestic Beer, Import Beer, Craft Beer, House Wine, Soda

10 (first hour), 9 (add'l hours)

Domestic Beer, Import Beer, Craft Beer, House Wine, Call Drinks, Soda

12 (first hour), 11 (add'l hours)

Domestic Beer, Import Beer, Craft Beer, House Wine, Premium Drinks, Soda,

Specialty Cocktail of Choice

16 (first hour), 15 (add'I hours)

WINE LIST

House Wine

CK Mondavi

Chardonnay, Pinot Grigio, Merlot, Cabernet Sauvignon

5, 19

CK Mondavi

Moscato

5, 23

<u>Beringer</u>

White Zinfandel

5, 23

Other Wine

Cabernet Sauvignon

Deloach Vineyards

10, 39

Chardonnay

Bouchard Aine & Fils

8, 32

Malbec

Graffigna

8, 32

Merlot

Deloach

8, 32

Pinot Grigio

Graffigna

8, 32

Pinot Noir

Deloach

6, 23

Russian River, California

Southern France

Mendoza, Argentina

St. Helena, California

San Juan, Argentina

St. Helena, California



WINE LIST

Other Wine

<u>Tempranillo</u> Campo Viejo,

Sauvignon Blanc

HayMaker

7, 28

Rioja, Spain

Marlborough, New Zealand



Bubbles

Carpene Malvotti Prosecco Venteto, Italy 6,

Campo Viejo, Cava Brut Spain **10, 39**

JCB No. 21 Brut"Cremant" Burgundy, France **9, 36**

Drappier, NV Brut Champagne France

BEER LIST

Domestic Beer

Budweiser Coors Light O'Douls

Bud Light Michelob Ultra Yuengling

Bud Light Lime Miller Lite

BEER LIST

Import Beer

Corona

Stella Artois

Heineken

Grolsch



Craft Beer

Heavy Seas

(Baltimore, MD)

Crossbones American IPA 4.5%

Double Cannon Double IPA 9.5%

Loose Cannon American IPA 7.25%

Peg Leg Imperial Stour 8%

Treasure Fest Märzen / Oktoberfest 6% Pounder Pilsner German Pilsner 4.5%

Powder Monkey English Pale Ale 4.5%

Seasonal selections also available

Spirits and Cordials

CALL BRANDS

1800 Tequila Absolut Orchata Kahlua Fords Gin Smirnoff Campari Captain Morgan Johnny Walker Red Baileys Seagrams 7 Beefeater Aperol Titos Jim Beam
Dewars
Jack Daniels
J&B Scotch
Fireball
Cutty Sark
Lismore 12

Sailor Jerry Southern Comfort Myers"s rum Malibu Rum Tanqueray Rittenhouse rye

PREMIUM BRANDS

Frangelico
GlenFiddich 12
Patron caffe
Grey Goose
Tia Maria
Dimple Pinch 15
Angels Envy
K.O.Standard gin
Bombay Sapphire

Johnny Walker Black Knob Creek Bourbon Caa Migos Blanca Casa Migos, reposado Pussers 15 rum El Dorado 12 rum Grand Marnier K.O. Battle standard gin Woodford reserve

Larceny Bourbon Glenlivet 12 Jameson Makers Mark Mount Gay rum Bushmills Belvedere vodka Hennessy Macallan 10



beverage guidelines

BAR FEES

Bar Setup Fee (per 100 people, based on 3 hours)
300

Each Additional Hour



All prices are subject to a 9% MD State Liquor Tax and 22% service charge.

A minimum purchase of \$350.00 + 22% Service Charge is required for both banquet and cash bars.

Bartenders are required whenever alcohol is served.

All beverages, including alcohol, must be provided by the Maritime Conference Center and consumed on the premises.

Maryland law prohibits the serving or supplying of alcohol to anyone under the age of 21, even if the event is deems to be a 'private function'.

According to the Surgeon General, women should not drink alcoholic beverages during pregnancy because of the risk of birth defects.

Consumption of alcoholic beverages impairs your ability to drive a car or operate machinery, and may cause health problems. We reserve the right to refuse service to anyone who appears intoxicated.