

Bar & Beverage Menu 2024



BEVERAGE PACKAGES

Bartender Fee of \$250 will be applied to all bars

TOP-SHELF BAR

Unlimited Select Cocktails, House Wine, Imported & Domestic Beers, Soft Beverages

Grey Goose, Ketel One, Patron Silver, Bacardi Silver, Captain Morgan, Bombay Sapphire,
Chivas 12 yr., Seagram's 7, Jameson, Crown Royal, Knob Creek, Makers Mark, Hennessey VSPO, Malibu, Grand Marnier,
Jägermeister, Kahlua, Baileys, Disaronno, Midori, Johnny Walker Black
House Red & White Wines
Assorted Domestic and Imported Beers
Assorted Soda, Flat and Sparkling Water, Fruit Juices

1st Hour: \$30 per person 2nd Hour: \$24 per person Additional Hour: \$16 per person

PREMIUM BAR

Unlimited Select Cocktails, House Wine, Imported & Domestic Beers, Soft Beverages

Helix One Vodka, Sauza Gold Tequila, Don Q Rum, Beefeater Gin, Famous Grouse, Jim Beam, Jack Daniels, Seagrams 7
House Red & White Wines
Assorted Domestic and Imported Beers
Assorted Soda, Flat and Sparkling Water, Assorted Juices

1st Hour: \$25 per person 2nd Hour: \$18 per person Additional Hour: \$14 per person

BEER & WINE BAR

Unlimited House Wine, Imported & Domestic Beers, Soft Beverages

House Red & White Wines
Assorted Domestic and Imported Beers
Assorted Soda, Flat and Sparkling Water, Assorted Juices

1st Hour: \$20 per person 2nd Hour: \$16 per person Additional Hours: \$12 per person



Hosted Bar (per drink)

On consumption

Imported Beer \$9
Domestic Beer \$8
House Champagne \$14
House Wine \$12
Top Shelf Cocktail \$16
Premium Cocktail \$14
Martini \$18
Cognac \$18
Soft Drinks \$6
Red Bull \$8
Assorted Juices \$6
Bottled Water \$6

Bartender fee | \$250 each Hosted bar subject to service charge and sales tax.

Cash Bar (per drink)

Imported Beer \$12
Domestic Beer \$10
House Champagne \$16
House Wine \$14
Top Shelf Cocktail \$18
Premium Cocktail \$16
Martini \$20
Cognac \$20
Soft Drinks \$8
Red Bull \$9
Assorted Juices \$8
Bottled Water \$8

Bartender fee | \$250 each Cash bar prices already include service charge and sales tax.

Soft Beverage Bar

\$250 Bartender Fee applies

2 Signature Mocktails (non-alcoholic specialty drinks)
Assorted Soft Drinks
Lemonade & Iced Tea
Assorted Juices
Still & Sparkling Waters

1st Hour: \$15 per person Additional Hour: \$10 per person

- All hourly beverage packages are based on a consecutive timeframe
- Hourly bar packages do not include table-side wine or cocktail service, tray-passed beverages, or shots
- Liquor consumption is based on a per ounce pour
- Minimum of \$500 in hosted or cash bar sales required, per bar
- Bartender Fee of \$250 will be applied to all bars
- Wine List is available upon request



Mimosa Bar

\$30 per person

Bottomless for up to 2 hours
\$15 per person for every additional hour

Sparkling Wine & Cider Fresh Orange Juice Cranberry Juice Pineapple Juice Fresh Berries & Garnishes

Bloody Mary Bar

\$30 per person
Bottomless for up to 2 hours
\$15 per person every additional hour

House Vodka
Bloody Mary Mix
Applewood Smoked Bacon
Pickled Green Beans, Celery,
Olives, Asparagus
Tabasco, Horseradish, Black Pepper

Mimosa & Bloody Mary Bar

Host both bars for only \$42 per person for up to 2 hours \$20 per hour for every additional hour

Coffee & Cocoa Bar

\$16 per person, up to 2 hours of service

Hot cocoa, cinnamon sticks, candy cane, marshmallow, and sprinkles
Coffee, decaffeinated coffee, specialty teas
Flavored coffee syrups
Biscotti and mini cookies

Fresh Fruit-Infused Water Station

\$60 for 3 gallons Select a flavor:

Strawberry Pie
Fresh Strawberries, Cinnamon, Vanilla Syrup

Tropical Fresh Strawberries, Pineapple, Kiwi, Coconut Syrup

Citrus Mint
Oranges, Lemon, Lime, Grapefruit, Mint, Splash of Lemonade

All Berries Fresh Strawberries, Raspberry, Blackberry, Blueberry, Raspberry Syrup

Refresh
Cucumber, Lemon, Raspberries, Kiwi, Splash of Ginger Ale

Unless otherwise stated, pricing is based on a per person basis.

All pricing is subject to 9% Administrative Fee and 15% Gratuity, plus applicable sales tax (currently 9.5%).

Prices are subject to change, confirmed within 90 days of event. Menu items may change based on market availability.



Wines

| BUBBLES DOMAINE STE. MICHELLE BRUT, Columbia Valley, WA DOMAINE STE. MICHELLE BRUT ROSE, Columbia Valley, WA RUFFINO PROSSECO, Italy | 45 45 45 |
|---|----------------|
| WHITES CHARDONNAY HOUSE CHARDONNAY HESS SHIRTAIL Ranches, Sonoma County, CA SONOMA CUTRER, Russian River Valley, CA | 38 50 52 |
| PINOT GRIGIO HOUSE PINOT GRIGIO | 38 |
| SAUVIGNON BLANC ROBERT MONDAVI, Napa Valley, California | 52 |
| ROSÉ STE. CHATEAU MICHELLE, Columbia Valley, WA | 50 |
| REDS CABERNET HOUSE CABERNET JOEL GOTT, Napa Valley, CA DAOU, Paso Robles, CA | 38 52 90 |
| PINOT NOIR HOUSE PINOT NOIR CALERA, Central Coast, CA BELLA GLOS BALADE, Santa Rita Hills, SB | 38 45 80 |
| OTHER REDS CONUNDRUM RED BLEND, CA OZV ZINFANDEL Lodi CA | 45 38 |