

BAR MENU

BAR PACKAGES

Four-hour service. Every package includes ice, glassware, napkins, garnish, and bar equipment.

Classic

\$25 / guest

Red & white wine, domestic & imported beer, soft beverages, sparkling & still water.

Signature

\$35 / guest

Classic, plus a curated spirits bar.

Tito's Vodka · Dewar's Scotch · Espolón Blanco Tequila · Bombay Sapphire Gin · Maker's Mark Bourbon · Canadian Club Whiskey · Bacardi 8 Rum · E&J XO Brandy

Premium

\$45 / guest

Classic, plus our top-shelf spirits bar.

Grey Goose Vodka · Johnnie Walker Black Label · Buffalo Trace Bourbon · Hendrick's Gin · El Dorado 12-Year Rum · Casamigos Blanco Tequila · Crown Royal Whiskey

Client Provided Liquor

\$15 / guest

We supply the bar and service, you supply the bottles. Optional garnish kit, \$150 flat per bar.

Unlimited Wine & Beer

\$10 / guest

Poured tableside throughout dinner service; concludes at dinner's end.

SIGNATURE SELECTIONS

Stella Artois · Heineken · Corona · Modelo · William Hill Chardonnay
· Decoy Sauvignon Blanc · Mark West Cabernet Sauvignon

PREMIUM SELECTIONS

Stella Artois · Heineken · Corona · Modelo · Chateau Reysson Haut
Médoc · Cakebread Cellars Chardonnay · Mark West Pinot Noir

ELEVATE YOUR EVENT

SIGNATURE ADD-ONS

Champagne Tower

Priced upon request/5-Tier Tower included in Premium Package

A stunning tableside display — choose your bubbles and glass count.

Champagne & Sparklers

Priced upon request

Your choice of bubbles brought tableside with sparklers.

Schramsberg Mirabelle Brut Rosé · Stella Rosa Prosecco Gold · Luca Paretti DOC Brut Prosecco

Nightcap

\$7 / guest

A styled after-dinner station of four classic cordials, served over ice — Amaretto Disaronno, Bailey's Irish Cream, Kahlúa, Frangelico.

Custom Cocktails

Priced upon request

A craft or zero-proof signature drink, built with our mixologists or chosen from their designed menu.

BAR MENU

POST DINNER

Coffee & Tea

\$4 / guest

Coffee and tea selection with cream, sugar, and lemon.

Hot Chocolate Bar

\$5 / guest

Imported hot chocolate, gourmet marshmallows, whipped cream, syrups.

Affogato

\$4 / guest

Coffee poured over vanilla ice cream.

BRUNCH BARS

Mimosa Bar

\$20 / guest

Choice of bubbles, a variety of juices, and garnishes.

Bloody Mary Bar

\$20 / guest

Tito's Vodka, signature Bloody Mary mix, pickles, carrots, stuffed olives, pepperoncini, celery & beef sticks.

THE FINE PRINT

GOOD TO KNOW

PRICING

Classic, Signature, Premium, and BYOB bars are priced for four hours. Extended service is available hourly — \$7.50 per guest for bar packages, \$350 per hour for BYOB. Brunch bars are priced separately.

STAFFING

\$350 flat fee per bartender or busser — one for every 60 guests (every 75 for the Classic package). A recommendation for the smoothest event flow.

WHAT'S INCLUDED

Every package includes ice, glassware, napkins, bar supplies, transportation, set-up & take-down, and cleaning services.

BRING YOUR OWN

Up to five guest-provided bottles are welcome at no charge. Additional bottles carry a \$25 corkage fee each. Not applicable to BYOB packages.

We are a flexible, creative team — if it isn't on the menu, let's talk.