

# Libations

## Mixology Collection

### Spirits

Cold River Vodka, Tito's, Bombay Sapphire Gin, Cruzan Rum, Privateer, Bribon Blanco, Hornitos Plata El Buho Mezcal, Knob Creek, Dewar's, Bulleit Bourbon, Johnnie Walker Black, Canadian Club, Seagram's 7 Grand Marnier, Irishman, Kahlua, Sambuca

### Beer

Bottled ~ Bud Light, Stella Artois, Michelob Ultra, Kaliber Non-Alcoholic, Shacksbury Dry Cider, Glutenberg IPA  
Draught ~ Cisco Whale's Tale, Hog Island Outermost IPA

### House Wine

Prosecco, Sauvignon Blanc, Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir, Merlot, Rosé

## Hosted Bars

### Full Bar

Premium Sprints, House Beer & House Wine are included in the per person price. Special request will be handled directly with your Event Specialist, regarding availability and pricing.

### Consumption Bar

Premium Sprints, House Beer & House Wine are included and charged per drink. Special request will be handled directly with your Event Specialist, regarding availability and pricing.

| Time    | Full | Beer & Wine | Soda | Mixed Drink | 10 |
|---------|------|-------------|------|-------------|----|
| 6 Hours | 62   | 54          | 27   | Wine        | 8  |
| 5 Hours | 58   | 49          | 22   | Beer        | 8  |
| 4 Hours | 54   | 44          | 19   | Martini     | 14 |
| 3 Hours | 46   | 34          | 15   | Cordial     | 14 |
| 2 Hours | 38   | 30          | 12   | Soft Drink  | 5  |
| 1 Hour  | 30   | 22          | 9    |             |    |

Additional 1/2 Hour

Hours 1-3, add 4

Hours 4-6, add 2

### Cash Bar

Cash based on each guest pays on own. Priced per drink.

|             |    |
|-------------|----|
| Mixed Drink | 13 |
| Wine        | 10 |
| Beer        | 9  |
| Martini     | 15 |
| Cordial     | 15 |
| Soft Drink  | 5  |

Bartender Fee \$175

1 Bartender per 75 Guests Recommended

All prices are subject to an Administrative Fee and State & Local Taxes. Please inform us of any allergies.

Menus and prices are valid for events occurring before 12/31/2021.

# Libations

## Enhancements

### Welcome Cocktails

Below are some of our favorite recommendations for a Signature Cocktail.  
You may also inquire with your Event Specialist about something of your very own.

#### Cape Thyme Lemonade

Tito's Vodka, Native Blueberries, Thyme, Agave

#### Holy Smoke

Mezcal, Blackberries, Agave, Cucumber, Lime

#### Ginger Mojito

Silver Rum, Lime Juice, Ginger Liqueur, Mint Simple Syrup

#### Wychmere Margarita

Silver Tequila, Citronge Orange, Sage Charred Pineapple, Chipotle Salt

13 per drink

## Signature Bars

### Sparkle & Fizz

#### Elderflower French 75

Mionetto Brut Prosecco, Gin, Lemon Juice  
Elderflower Liqueur

#### Strawberry Thyme Spritzer

Lillet Blanc, Thyme, Lemon, Prosecco

#### Raspberry Mint

La Marca Prosecco, Simple Syrup, Raspberries, Mint

#### Love Potion

Blackberry Syrup, Santa Margherita Prosecco, Thyme  
Blackberries

12 per drink

### Mule & Mojito

Choice of Two

#### Wychmere Mule

Tito's, Ginger Beer, Fresh Basil, Blackberries, Lime

#### Mango Mojito

Simple Syrup, Mango Puree, White Rum, Lime

#### Lemonade Mule

Lemonade, Ginger Beer, Tito's Vodka, Lime, Mint

#### Ginger Mojito

White Rum, Lime, Ginger Liqueur, Simple Syrup

#### Cranberry Mule

Ginger Beer, Tito's, Cranberry Juice, Lime, Rosemary

#### Passionfruit Mojito

Mint, Passionfruit Juice, Rum, Mint

12 per drink

Bartender Fee of \$175

1 Bartender per 75 Guests Recommended

### Sangria

Choice of Two

#### White

Sauvignon Blanc, Triple Sec, Simple Syrup, Sliced Fruits

#### Red

House Pinot Noir, Orange, Brandy, Maple Syrup

#### Rosé

Raspberry Syrup, Lemon, Seltzer

#### Seasonal

10 per glass

### Craft Beer

Bell's Official Hazy IPA

Founders All Day IPA

Firestone Easy Jack IPA

Maine Lunch IPA

Stone Delicious IPA

Smoked Almonds, BBQ Chips

12 per beer

### Mini Bar

Mini La Marca Prosecco

13 each

Mini Usual Rosé Wine

15 each

Mini Don Julio, Margarita

10 each

Mini Hendrick's, Gin & Tonic

10 each

Mini Sea Breeze, Ocean Vodka

10 each

All prices are subject to an Administrative Fee and State & Local Taxes. Please inform us of any allergies.

Menus and prices are valid for events occurring before 12/31/2021.

# Libations

## Wines by the Bottle

### Sparkling

House Prosecco 38  
La Marca Luminore Prosecco, Italy 55  
Santa Margherita Prosecco, Italy 60  
J Cuvee 20, Brut, California 70  
Veuve Cliquot, NV, Champagne, France 120  
Moet & Chandon, Brut, France 125  
Dom Perignon, Champagne, France 350

### Rosé

House Rosé 38  
Cloud Chaser, Cotes De Provence, France 40  
Faubourg Sparkling, NV, France 42

### White

House Pinot Grigio 38  
Voga Pinot Grigio, Veneto, Italy 38  
  
House Sauvignon Blanc 38  
Matua Sauvignon Blanc, Marlborough, New Zealand 38  
Whitehall Lane, Sauvignon Blanc, Napa Valley, California 45  
  
House Chardonnay 38  
J Lohr Chardonnay, Monterey, California 40  
La Crema Chardonnay, Sonoma Coast, California 60  
Rombauer Chardonnay, Carneros Valley, California 70  
Cakebread Chardonnay, Napa Valley, California 75  
  
Dr. Loosen Riesling QBA, Mosel, Germany 40  
Langlois-Chateau Sancerre, Loire Valley, France 48

### Red

House Pinot Noir 38  
Oyster Bay Pinot Noir, Marlborough, New Zealand 40  
Four Graces Pinot Noir, Willamette Valley, Oregon 60  
Bell Glos Pinot Noir, Santa Barbara County, California 80  
  
House Merlot 38  
Chateau Ste. Michelle Merlot, Washington 50  
Catena Vista Flores Malbec, Mendoza, Argentina 50  
  
House Cabernet Sauvignon 38  
Josh Cellars Cabernet Sauvignon, California 40  
Tribute Cabernet Sauvignon, Central Coast, California 45  
Obsidian Ridge Cabernet Sauvignon, Red Hill Lake County, California 50  
Dry Creek Cabernet Sauvignon, Sonoma County, California 60  
Hall Cabernet Sauvignon, Napa Valley, California 110  
Jordan Cabernet Sauvignon, Alexander Valley, California 110  
Prisoner Cabernet Sauvignon, Napa Valley, California 115  
  
Three Valleys Red Blend, Santa Barbara County, California 55  
Penfolds Kalimna Bin 28 Shiraz, Barossa Valley, South Australia 58

All Wines are subject to availability.

All prices are subject to an Administrative Fee and State & Local Taxes. Please inform us of any allergies.

Menus and prices are valid for events occurring before 12/31/20201