

Libations

Mixology Collection

Spirits

Belvedere Vodka, Tito's, Bombay Sapphire Gin, Sailor Jerry Spiced 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, Hennessy VS

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	13
6 Hours	64	54	27	Wine	10
5 Hours	60	49	22	Beer	9
4 Hours	56	44	19	Martini	15
3 Hours	48	34	15	Cordial	15
2 Hours	40	30	12	Soft Drink	5
1 Hour	32	24	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	11
Beer	9
Martini	16
Cordial	16
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 12/31/2022.

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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

Aperol Spritz

Prosecco, Aperol, Club Soda, Orange Slice

Wychmere Margarita

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

14 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

13 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

13 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

14 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

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Wines by the Bottle

Sparkling

House Prosecco 40
La Marca Luminore Prosecco, Italy 55
Santa Margherita Prosecco, Italy 60
J Cuvee 20, Brut, California 70
Veuve Cliquot, Champagne, France 125
Veuve Cliquot Rose, Champagne, France 125
Moet & Chandon, Brut, France 125
Dom Perignon, Champagne, France 350

Rosé

House Rosé 40
Cloud Chaser, Cotes De Provence, France 50
Faubourg Sparkling, NV, France 45

White

House Pinot Grigio 40
Voga Pinot Grigio, Veneto, Italy 40

House Sauvignon Blanc 40
Matua Sauvignon Blanc, Marlborough, New Zealand 42
Whitehall Lane, Sauvignon Blanc, Napa Valley, California 45

House Chardonnay 40
J Lohr Chardonnay, Monterey, California 42
La Crema Chardonnay, Sonoma Coast, California 60
Rombauer Chardonnay, Carneros Valley, California 72
Cakebread Chardonnay, Napa Valley, California 78

Dr. Loosen Riesling QBA, Mosel, Germany 40
Trimbach Pinot Blanc, Alsace, France 42
Langlois-Chateau Sancerre, Loire Valley, France 52

Red

House Pinot Noir 40
Oyster Bay Pinot Noir, Marlborough, New Zealand 42
Four Graces Pinot Noir, Willamette Valley, Oregon 62
Belle Glos Pinot Noir, Santa Barbara County, California 83

House Merlot 40
Chateau Ste. Michelle Merlot, Washington 50
Catena Vista Flores Malbec, Mendoza, Argentina 50

House Cabernet Sauvignon 40
Josh Cellars Cabernet Sauvignon, California 42
Ravel & Stitch Cabernet Sauvignon, Central Coast, California 50
Obsidian Ridge Cabernet Sauvignon, Red Hill Lake County, California 65
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.

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