

Libations

Mixology Collection

Spirits

Belvedere Vodka, Tito's, Bombay Sapphire Gin, Sailor Jerry Spiced Rum, Privateer, El Jimador Anejo Hornitos Plata, El Buho Mezcal, Knob Creek, Dewar's, Bulleit Bourbon, Johnnie Walker Black, Canadian Club Aperol, Gosling's Rum, Grand Marnier, Irishman, Kahlua, Sambuca, Hennessy VS

Beer

Bottled ~ Bud Light, Stella Artois, Michelob Ultra, Blue Moon Belgian White, High Noon Grapefruit Seltzer Athletic Brewing Non-Alcoholic, Glutenberg IPA
Draught ~ Notch Session Pils, 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.

| Time | Full | Beer & Wine | Soda |
|---------|------|-------------|------|
| 6 Hours | 66 | 56 | 27 |
| 5 Hours | 62 | 51 | 22 |
| 4 Hours | 58 | 46 | 19 |
| 3 Hours | 50 | 36 | 15 |
| 2 Hours | 42 | 33 | 12 |
| 1 Hour | 34 | 26 | 9 |

Additional 1/2 Hour

Hours 1-3, add 4

Hours 4-6, add 2

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.

| | |
|-------------|----|
| Mixed Drink | 14 |
| Wine | 11 |
| Beer | 9 |
| Martini | 15 |
| Cordial | 15 |
| Soft Drink | 6 |

Cash Bar

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

| | |
|-------------|----|
| Mixed Drink | 15 |
| Wine | 12 |
| Beer | 10 |
| Martini | 16 |
| Cordial | 16 |
| Soft Drink | 6 |

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 12/31/2023.

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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, Watermelon, Agave, Lime

Wychmere Margarita

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

Whiskey Lemonade

Jack Daniel's Tennessee Honey, Natural Lemonade, Sprig of Rosemary

14 per drink

Signature Bars

Sparkle & Fizz

Elderflower French 75

Mionetto Brut Prosecco, Gin, Lemon Juice
Elderflower Liqueur

Raspberry Mint

La Marca Prosecco, Simple Syrup, Raspberries, Mint

Love Potion

Blackberry Syrup, Santa Margherita Prosecco, Thyme
Blackberries

13 per drink

Light & Refreshing

Choice of Two

Wychmere Mule

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

Mai Tai

White Rum, Cointreau, Lime, Goslings, Pineapple

Lemonade Mule

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

The Nene Bird

White Rum, Campari, Pineapple, Lime, Cherry

Cranberry Mule

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

Blackberry Bramble

Bombay Gin, Blackberries, Agave, Lemon Juice, Soda
13 per drink

Don Julio Tequila Bar

Silver, Reposado, Anejo, 1942 Tequila

Anejo Old Fashioned, Agave, Angostura, Orange Twist
Reposado Perfect Margarita, Cointreau, Lime

Silver Mule, Ginger Beer, Lime

1942 Manhattan, Sweet Vermouth, Angostura, Cherry

18 per drink

WhistlePig Whiskey Bar

WhistlePig 6yr, 10yr, 12yr Old World

Choice of cocktail:

Old Fashioned

Manhattan

Sazerac

18 per drink

Barrel Aged

Old Fashioned

Maker's Mark, Sweet Vermouth, Angostura, Cherry

Negroni

Tom Cat Gin, Campari, Sweet Vermouth

16 per drink

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 Don Julio, Margarita

10 each

Mini Hedrick's, Gin & Tonic

10 each

Mini Sea Breeze, Ocean Vodka

10 each

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Wines by the Bottle

Sparkling

House Prosecco 42
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 42
Cloud Chaser, Cotes De Provence, France 50
Faubourg Sparkling, NV, France 45

White

House Pinot Grigio 42
Voga Pinot Grigio, Veneto, Italy 44

House Sauvignon Blanc 42
Matua Sauvignon Blanc, Marlborough, New Zealand 44
Whitehall Lane, Sauvignon Blanc, Napa Valley, California 46

House Chardonnay 42
Decoy Chardonnay, Sonoma Coast, California 46
La Crema Chardonnay, Sonoma Coast, California 60
Cakebread Chardonnay, Napa Valley, California 78
Rombauer Chardonnay, Carneros Valley, California 82

Dr. Loosen Riesling QBA, Mosel, Germany 42
Trimbach Pinot Blanc, Alsace, France 42
Langlois-Chateau Sancerre, Loire Valley, France 64

Red

House Pinot Noir 42
Oyster Bay Pinot Noir, Marlborough, New Zealand 44
Four Graces Pinot Noir, Willamette Valley, Oregon 58
Belle Glos Pinot Noir, Santa Barbara County, California 85

House Merlot 42
Chateau Ste. Michelle Merlot, Washington 50
Catena Vista Flores Malbec, Mendoza, Argentina 50

House Cabernet Sauvignon 42
Josh Cellars Cabernet Sauvignon, California 43
Nine Hats Cabernet Sauvignon, Columbia Valley, California 46
Ravel & Stitch Cabernet Sauvignon, Central Coast, California 50
Decoy Cabernet Sauvignon, Sonoma County, California 55
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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