



BAR OPTIONS + BEVERAGE SERVICES

OPEN BAR PACKAGES

Open bar is the recommended bar offering for special events. The fixed price per person is based on the total number of hours of bar service and the bar level. All packages below include soft drinks, juice and bottled water.

ULTRA PREMIUM

Grey Goose, Casamigos Blanco, Mad River First Run Rum, Hendrick's, Chivas Regal, Woodford Reserve, Johnny Walker Black Label, & free-spirited cocktails

Wine: Rose, Chardonnay, Pinot Grigio, Cabernet Sauvignon & Pinot Noir

Beer: Bud Light, Corona, Basin Harbor's Sunset Sessions Light Lager, Conehead IPA, Green State Lager, Basin Harbor Rosé Cider, Spiked Spindrift, & N/A Beer

PREMIUM

Tito's Handmade, Patron Silver, Mount Gay Eclipse Rum, Tanqueray, Crown Royal, Maker's Mark, Dewar's, & free-spirited cocktails

Wine: Rose, Chardonnay, Pinot Grigio, Cabernet Sauvignon & Pinot Noir

Beer: Bud Light, Corona, Basin Harbor's Sunset Sessions Light Lager, Conehead IPA, Green State Lager, Basin Harbor Rosé Cider, Spiked Spindrift, & N/A Beer

CALL

Smirnoff, Lunazul, Mad River Rum 44, Gordon's Gin, Seagram's 7, Canadian Club, Jim Beam, & free-spirited cocktails

Wine: Rose, Chardonnay, Pinot Grigio, Cabernet Sauvignon & Pinot Noir

Beer: Bud Light, Corona, Basin Harbor's Sunset Sessions Light Lager, Conehead IPA, Basin Harbor Rosé Cider, Spiked Spindrift, & N/A Beer

BEER & WINE

Beer: Bud Light, Corona, Basin Harbor's Sunset Sessions Light Lager, Conehead IPA, Basin Harbor's Rose Cider, Spiked Spindrift, & N/A Beer

Wine: Rose, Chardonnay, Pinot Grigio, Cabernet Sauvignon & Pinot Noir

NAUTICAL BAR

Crafted Canned Cocktails including Vodka, Tequila, Whisky & Gin

Rose, Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir

Conehead IPA, Basin Harbor Sunset Sessions Light Lager, Bud Light, Corona, Basin Harbor

Rose Cider, Spiked Spindrift, Variety of Non-Alcoholic Beverages

	1 hour	1.5	2 hours	2.5	3 hours	3.5	4 hours	4.5	5 hours	5.5	6 hours
Call	24	31	38	44	50	55	60	64	68	71	74
Premium/Nautical	26	34	42	49	56	62	68	73	78	82	86
Ultra-Premium	28	37	46	54	62	69	76	82	88	93	98
Beer +Wine	22	28	34	39	44	48	52	55	58	61	64

CONSUMPTION BAR

Bars are also available on consumption. The charges on your banquet check will reflect the total number of drinks served to guests during the scheduled bar hours based on per drink/per bottle pricing listed below. A \$250 bar setup fee will be applied for all consumption bars.

Call Brands \$12
Domestic Beer \$6
Premium Brands \$13
Imported Beer \$6
Wine (per bottle) \$36/\$46/\$56
Ultra-Premium Brands \$15
Micro Brew Beer \$8
Spiked Spindrift \$7
Crafted Canned Cocktails \$10
Mocktails \$8
Soft Drinks & Bottled Water \$4

Cash bars are available upon request. A \$500 bar setup fee will be applied for all cash bars.

EVENTS WINES

WINE SERVICE WITH DINNER

Wine service to the dinner table is an enhancement that can be added to your open bar package for \$5 pp. Servers will pour one white wine and one red wine tableside for up to 90 minutes during your reception

Call

Chardonnay - Simply (2020)

Washington
Prominent flavors of apple and Meyer lemon shine through - all supported by a crisp acidity and clean finish.

Pinot Grigio - Principato Dell Venezie (2022)

Veneto, Italy
Crisp, light and elegant, with alluring fruit flavors. .

Cabernet - Bodega Santa Julia (2019)

Mendoza, Argentina
Fruit aromas of red & black fruits such as cassis, black cherries and spices.

Pinot Noir - Three Thieves (2022)

California
This medium-bodied Pinot Noir is a generous, fruity wine with a silky texture balanced by mouthwatering acidity.

Rose - VRAC (2022)

France
Light pink hue, aromas of stone fruit and floral aromas, dry on the palate with good acidity and a clean finish.

Kindly note menu items are subject to change and may be substituted based on availability and produce quality.
Pricing is subject to a 23% service fee and 9% tax. Alcohol subject to 23% service fee and 10% tax.

Premium

Chardonnay - Spoken West Wines (2020)

California

Delicious mouthful of pear and liquid minerals. Finishes long with notes of pineapple and citrus peel.

Pinot Grigio - Tiefenbrunner (2022)

Trentino-Alto Adige, Italy

Citrus flavors giveaway to stony minerality and a crisp finish.

Cabernet - Cape D'Or (2020)

Western Cape, South Africa

Aromas of dark fruit, subtle spices and hints of liquorice are met with a well-structured mouth feel, showcasing a classical cabernet tannin structure.

Pinot Noir - Domaine Laroque (2022)

Laroque Rose burst with flavors of wild strawberries, pink lychee, pink grapefruit and fragrant nashi pear.

Rose - Domain Vetriccic IGP Ile de Beaute (2023)

France

Pale pink in color, this wine is harmonious, fruity and crisp on the nose.

Ultra

Chardonnay - Felino (2021)

Mendoza, Argentina

Flavors of green apple, and peach add to the pure fruit profile, complemented by a subtle note of vanilla.

Pinot Gris - The Four Graces (2022)

Oregon

Deliciously bright, fresh and crisp, followed by a bright acidity that lingers on the finish.

Pinot Noir - Luigi Bosca (2020)

Mendoza, Argentina

Full-bodied, fresh, fruity, velvety.

Cabernet - Bonanza (Non Vintage)

California

Flavors of dark berries, vanilla and toasty bread with silky tannins.

Rose - Figuiere Mediterranee (2023)

France

Aromas and flavors of peach, orange skin and white flowers are accented by refreshing acidity and a salty minerality thanks to the influence of the sea.