

# BAR OPTIONS & BEVERAGE SERVICES



# OPEN BAR PACKAGES

Hourly bars are the recommended bar offerings 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 water.

## PREMIUM

Grey Goose, Tito's Handmade, Patron, Mad River First Run Rum, Hendrick's, Chivas Regal, Woodford Reserve, & A Free-Spirited Cocktail N/A

Rosé, Chardonnay, Pinot Grigio, Cabernet Sauvignon & Pinot Noir

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

## SELECT

Tito's Handmade, Casamigos, Mount Gay Eclipse Rum, Tanqueray, Bulleit, Maker's Mark, Dewar's, & A Free-Spirited Cocktail N/A

Rosé, Chardonnay, Pinot Grigio, Cabernet Sauvignon & Pinot Noir

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

## BEER & WINE

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

Rosé, Chardonnay, Pinot Grigio, Cabernet Sauvignon & Pinot Noir

## WINE SERVICE WITH DINNER

Table side wine pour is an enhancement that can be added to your hourly bar package for \$5 pp. Servers will pour one white wine and one red wine for up to 90 minutes during your dinner.

Hour(s)	1	1.5	2	2.5	3	3.5	4	4.5	5	5.5	6
Premium	29	39	48	57	65	72	80	86	92	98	103
Select	28	36	44	51	59	65	71	77	82	86	90
Beer & Wine	23	29	36	41	46	50	55	58	61	64	67

# 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 bartender and bar set up fee will be applied for all consumption bars. An additional fee applies for after-hours consumption bars.

Premium Brand Liquor \$16

Wine (per bottle) \$68

Craft Beer \$12

Macro Beer \$8

Hard Seltzer \$8

Basin Harbor Rosé Cider \$8

Free-Spirited Cocktail N/A \$10

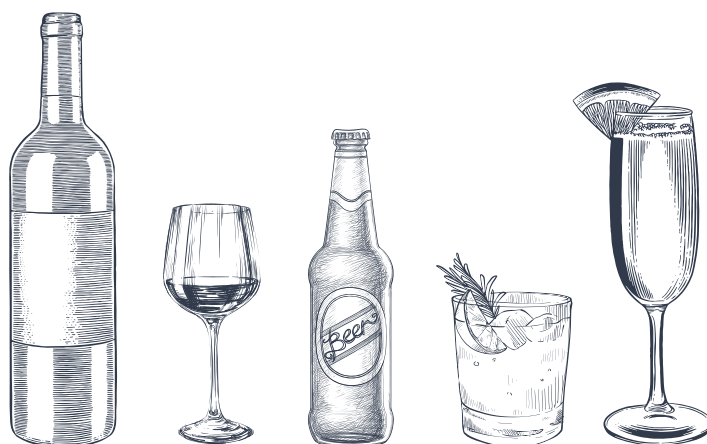
Soft Drinks & N/A Flavored Seltzers \$4

## WINE SERVICE WITH DINNER

Table side wine pour is an enhancement that can be added to your hourly bar package for \$5 pp. Wine poured during dinner will be charged per bottle, servers will pour one white wine and one red wine for up to 90 minutes during your dinner.

## CASH BARS

Cash bars are available upon request. A \$500 bartender and bar set up fee will be applied for all cash bars. An additional fee applies for after-hours cash bars.



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

# 2025 EVENT WINES

## Premium

**Chardonnay** - Oxford Landing (2023)

*Southern Australia*

Aromas of yellow peach and ripe nectarine with hints of wild honey and lemon myrtle, supported by freshly cut hay and cinnamon spice.

**Pinot Grigio** - Principato (2023)

*Veneto, Italy*

Crisp and refreshing with flavors of green apple, ripe citrus, and a clean, slightly fruity finish. There's a touch of melon or white peach in some versions, balanced by crisp acidity.

**Pinot Noir** - Le Grand Noir (2023)

*Languedoc-Roussillon, France*

Flavors of ripe red berries, along with light oak influence and a touch of baking spice. It's smooth, with a gentle acidity that balances the fruit.

**Cabernet Sauvignon** - Juli (2023)

*Mendoza, Argentina*

Flavors of ripe dark fruits like blackberry and blackcurrant, with a balance of boldness and roundness.

**Rosé** - Mont Gravet (2023)

*Languedoc-Roussillon, France*

Delicious aromas of strawberries and raspberries. It is wonderfully fresh and harmonious on the palate with long lasting fruit flavors.

**Sparkling** - Simonet Brut Blanc de Blancs (NV)

*Alsace, France*

An inviting bouquet, with aromas of white flowers, fresh-picked pear and apple.

## Select

**Chardonnay** - Jadot Macon (2024)

*Burgundy, France*

This wine shows floral, apple and citrus aromas with fresh, clean flavors and mineral notes.

**Pinot Gris** - Four Graces (2024)

*Oregon*

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

**Pinot Noir** - Vinum (2023)

*California*

Flavors of ripe red fruit—cherry, raspberry, and cranberry—paired with a slight earthiness or mushroom-like undertone.

**Cabernet** - Fly By (2023)

*California*

Full-bodied with bold flavors of ripe dark fruit, such as blackberry, cassis, and ripe plum.

**Rosé** - La Jolie Fleu (2024)

*Provence, France*

Vibrant citrus and green apple flavors, with a smooth, medium-bodied mouthfeel.

**Sparkling** - Simonet Brut Blanc de Blancs (NV)

*Alsace, France*

An inviting bouquet, with aromas of white flowers, fresh-picked pear and apple.