

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, Monkey Shoulder, 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 | 30 | 40 | 49 | 59 | 67 | 74 | 82 | 88 | 94 | 100 | 105 |
| Select | 28 | 36 | 45 | 52 | 60 | 67 | 73 | 79 | 84 | 88 | 92 |
| Beer & Wine | 24 | 30 | 37 | 42 | 47 | 51 | 56 | 59 | 62 | 65 | 68 |

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.

PURELY VERMONT

Basin Harbor’s curated Beverage & Bites experience. Designed as something truly memorable, the Purely VT Beverage Package is our most bespoke and immersive bar experience. Purely Vermont is a showcase of Vermont’s best craft beverages. Purely Vermont is only available as a fixed-rate bar.

A CURATED TASTE OF VERMONT

The Purely Vermont Beverage Package offers a fully customizable bar program built exclusively around Vermont producers. The package includes your choice of three wines, six craft spirits, four beers, one cider, and two non-alcoholic options, which you will select from a curated list of local offerings.

SIGNATURE COCKTAIL

Enjoy one signature cocktail and one free-spirited N/A beverage, crafted with fresh herbs, seasonal fruit, and premium mixers. Ingredients are available to create Vermont-inspired cocktails, including the Bee’s Knees, Maple Manhattan, Negroni, Mad River Mojito, and more.

A DISTINCTLY VERMONT TOAST

Choose a Vermont-made celebratory pour: a pét-nat, champagne-style wine from Iapetus Shelburne Vineyard, or a refined non-alcoholic bubbly from Putney Mountain Winery.

COMPLEMENTARY DECOR ELEMENTS

Included with this package as a complementary element, select from a range of decor items: rustic barrels, burlap overlays, mason jars, or milk crate shelving.

VERMONT TASTING EXPERIENCE (+\$20 per person)

This tasting offers guests small pours of standout Vermont spirits, including maple rum, apple brandy, and maple liqueurs, paired with an abundant spread of local cheeses, cured meats, breads, preserves, crackers, smoked nuts, and maple confections.

IMPORTANT NOTES

The Purely VT Beverage Package proudly features Vermont-based craft beer, cider, wine, and spirits. Due to the small-batch and seasonal nature of local production, specific selections, vintages, and styles may vary. Should availability change, comparable Vermont-produced substitutions may be made.

| Hour(s) | 1 | 1.5 | 2 | 2.5 | 3 | 3.5 | 4 | 4.5 | 5 | 5.5 | 6 |
|----------------|----|-----|----|-----|----|-----|----|-----|-----|-----|-----|
| Purely Vermont | 42 | 49 | 55 | 61 | 72 | 81 | 93 | 105 | 117 | 129 | 140 |

Pricing is subject to a 23% service fee and 9% tax. Alcohol subject to 23% service fee and 10% tax.



SAMPLE EVENT WINES

2026 Selections coming March 1st.

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.

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