

# BAR OPTIONS & BEVERAGE SERVICES



# 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

# PURELY VERMONT

Basin Harbor’s curated beverage and 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 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.



# EVENT WINES

## Premium

**Chardonnay** - Le Grand Noir Pays d'Oc

*France*

Fresh apple, melon, and mango with subtle oak and a crisp finish.

**Pinot Gris** - Four Graces

*Oregon*

Pineapple, lemon, and honeysuckle with grapefruit and lively acidity.

**Pinot Noir** - Old Soul

*California*

Blackberry, strawberry, and jammy aromas with hints of toast and a refreshing finish.

**Cabernet Sauvignon** - Flagship Cellars

*California*

Plum and blackberry with baking spice, smooth oak, and medium tannins.

**Rosé** - Coming Soon

**Sparkling** - Simonet Brut Blanc de Blancs

*Alsace, France*

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

## Select

**Chardonnay** - Oxford Landing

*Southern Australia*

Ripe stone fruit with honey, cinnamon, and a subtle oak finish.

**Pinot Grigio** - Principato

*Italy*

Deliciously bright, fresh, and crisp, followed by delicate floral aromas that linger on the finish.

**Pinot Noir** - Sean Manor

*California*

Plum and cherry with floral and cocoa notes, bright acidity, smooth finish.

**Cabernet Sauvignon** - High Heaven

*Washington*

Bold dark fruit with warm spice and chocolate, finishing smoothly.

**Rosé** - Coming Soon

**Sparkling** - Simonet Brut Blanc de Blancs

*Alsace, France*

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