Beverage Packages
**Basic Bar**

*Prices are per person.*

- First hour **$20**
- Each additional hour **$12**

**Beer**
- Domestic: Old Style
- Imported: Stella Artois, Kronenbourg Pilsner

**Wine**
- La Terre, 2016 Chardonnay, Chile
- La Terre, 2016 Cabernet Sauvignon, Chile

**Soft Drinks**
- Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale

**Water**
- Bottled Still, Sparkling Water

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**Enhanced Bar**

*Prices are per person.*

- First hour **$26**
- Each additional hour **$14**

**Beer**
- Domestic: Old Style
- Imported: Founders All Day IPA, Four Hands Ripple White Ale

**Wine**
- La Terre, 2016 Chardonnay, Chile
- La Terre, 2016 Cabernet Sauvignon, Chile
- Arnan Deloi, NV Cava, Spain
- Campuget, 2017 Rose, France

**Spirits**
- Sneaky Fox Vodka, Aviation Gin, Botran Rum, Maestro Silver Tequila, Jim Beam Bourbon, Dewar's Scotch

**Soft Drinks**
- Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale

**Water**
- Bottled Still, Sparkling Water

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*Catering events will include a 19% service fee and a 5% admin fee plus any applicable taxes. All products and pricing are subject to change without notice. Other terms and conditions may apply.*
Premium Bar

Prices are per person.

First hour $32
Each additional hour $18

Beer (choose 4)
Domestic:
• Old Style
• Founders All Day IPA
• Bell’s Seasonal
• Four Hands Ripple White Ale
• Goose Island Sofie
• Uinta Dubhe Double Black IPA

Imported:
• Stella Artois
• Kronenbourg Pilsner

Wine (choose 3)
• Chateau LaMothe, 2016 Sauvignon Blanc, Bordeaux, France
• Greystone, 2016 Chardonnay, St. Helena, California
• Terranoble, 2016 Cabernet Sauvignon, Central Valley, Chile
• Greystone, 2016 Merlot, St. Helena, California
• Arnan Deloi, NV Cava, Spain
• Campuget, 2017 Rose, France

Spirits
Grey Goose Vodka, Maestro Dobbel Silver and Reposado Tequila, Bombay Sapphire Gin, Maker’s Mark Bourbon, Dewar’s Scotch

Soft Drinks
Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale

Water
Bottled Still, Sparkling Water

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Enhanced Hosted or Cash Bar

Drinks per consumption.

Mixed Drink, $14
Martini, $16
Wine, $12
Sparkling Wine, $13
Beer, $8
Soft Drink, $6
Juice & Bottled Water, $6

Beer (choose 3)
Domestic:
• Old Style
• Founders All Day IPA
• Four Hands Ripple White Ale

Imported:
• Stella Artois
• Kronenbourg Pilsner

Wine (choose 2)
• La Terre, 2016 Cabernet Sauvignon, Chile
• La Terre, 2016 Chardonnay, Chile
• Arnan Deloi, NV Cava, Spain
• Campuget, 2017 Rose, France

Spirits
Sneaky Fox Vodka, Aviation Gin, Botran Rum,
Maestro Silver Tequila, Jim Beam Bourbon,
Dewar’s Scotch

Soft Drinks
Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale,
Club Soda

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Premium Hosted or Cash Bar

Drinks per consumption.

Mixed Drink, $16
Martini, $18
Wine, $15
Sparkling Wine, $15
Beer, $10
Soft Drink, $6
Juice & Bottled Water, $6

Beer (choose 4)
Domestic:
• Old Style
• Founders All Day IPA
• Bell’s Seasonal
• Four Hands Ripple White Ale
• Goose Island Sofie
• Uinta Dubhe Double Black IPA
Imported:
• Stella Artois
• Kronenbourg Pilsner

Spirits
Grey Goose Vodka, Maestro Dobbel Silver and Reposado Tequila, Bombay Sapphire Gin, Maker’s Mark Bourbon, Dewar’s Scotch

Wine (choose 3)
• Chateau LaMothe, 2016 Sauvignon Blanc, Bordeaux, France
• Greystone, 2016 Chardonnay, St. Helena, California
• Terranoble, 2016 Cabernet Sauvignon, Central Valley, Chile
• Greystone, 2016 Merlot, St. Helena, California
• Arnan Deloi, NV Cava, Spain
• Campuget, 2017 Rose, France

Soft Drinks
Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale, Club Soda

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A La Carte

**Wine List**

*Wines by the bottle*

**$28 each**
- La Terre, 2015 Cabernet Sauvignon, Paso Robles, California
- La Terre, 2016 Chardonnay, Paso Robles, California

**$46 each**
- Chateau LaMothe, 2016 Sauvignon Blanc, Bordeaux, France
- Greystone, 2016 Chardonnay, St. Helena, California
- Terranoble, 2016 Cabernet Sauvignon, Central Valley, Chile
- Greystone, 2016 Merlot, St. Helena, California
- Arnan Deloi, NV Cava, Spain
- Campuget, 2017 Rose, France

**$62 each**
- Glatzer, 2016 Gruner Veltliner, Carnuntum, Austria
- Banshee, 2016 Rose, Mendocino County, California
- Maison L’Envoye Sharpshooter, 2016 Pinot Noir, Willamette Valley, Oregon
- Izadi Reserva, 2016 Tempranillo, Rioja, Spain
- Gruet, NV Blanc de Noirs, Albuquerque, New Mexico

**Additional Charges**

*Bartender Fee, $165*

Required for all beverage packages. Fee based on (1) bartender per 50 guests or (2) locations for dinner and reception

*Coat Check Attendant, $50*

(1) attendant per 50 guests

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