



BANQUET MENU



BOTTLEWORKS
HOTEL





Breakfast Buffets

BUFFETS REQUIRE A MINIMUM OF 25 PEOPLE | PRICES ARE PER PERSON

CONTINENTAL \$30

Fresh orange, cranberry and apple juices
Sliced seasonal fruit and berries
Fresh-baked Danishes, croissants and muffins
Toasted English muffins and bagels
Whipped butter, preserves, jellies and cream cheese
Hubbard & Cravens premium blend coffee and tea

CLASSIC \$40

Fresh orange, cranberry and apple juices
Sliced seasonal fruit and berries
Fresh-baked Danishes, croissants and muffins
Scrambled eggs with sharp white cheddar
Applewood smoked bacon and house sausage patties
Chef's choice breakfast potatoes
Whipped butter, preserves, jellies and cream cheese
Hubbard & Cravens premium blend coffee and tea

BREAKFAST ENHANCEMENTS

PRICED PER PERSON

Chef's choice breakfast potatoes \$6
Applewood smoked bacon \$5
House sausage patties \$6
Steel cut oats \$5
*Omelet station with accompaniments \$12
House granola and yogurt \$7
Customized egg entrée \$7
French Toast \$5

*\$175 PER CHEF ATTENDANT. ALL PRICING IS SUBJECT TO 25% SERVICE CHARGE AND 9% SALES TAX. ALL PRICING IS SUBJECT TO CHANGE.



Breakfast

PLATED BREAKFAST

ALL PLATED BREAKFASTS COME WITH TABLE PASTRIES AND CHOICE OF JUICE | PRICED PER PERSON
MAXIMUM OF TWO SELECTIONS

ALL AMERICAN Two eggs scrambled, house potatoes, bacon or sausage links, fruit \$30

MORNING CLASSIC French toast or pancakes with maple syrup, house potatoes, bacon or sausage links, fruit \$30

HEALTHY STUFF Bowl of honeyed yogurt topped with granola and a side of fresh fruit \$16

À LA CARTE

Hubbard & Cravens regular or decaffeinated coffee \$100/gal | Hubbard & Cravens hot or iced tea \$85/gal

Premium bottled water \$6/ea | Sparking bottled water \$6/ea | Energy drink \$7/ea | Assorted pastries \$60/dz

Coca-Cola soft drink \$6/ea | Candy bar \$4/ea | Granola bar \$4/ea | House spiced nuts \$30/lb

House trail mix \$35/lb | Bag of chips \$4/ea | Freshly baked cookies and brownies \$46/dz

BREAK OUTS

PRICED PER PERSON

HEALTHY Sliced & whole fruit, pastries, granola bars, Naked juices \$20

SWEET & SAVORY Freshly baked cookies and brownies, puppy chow, house trail mix, chips, spiced nuts \$22

CHARCUTERIE SNACKS Assorted cured meats, cheeses, crackers, fruit jam, house spiced nuts, pickled vegetables \$28

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Morning Break Enhancements

ASK ABOUT OUR CUSTOM PRICING

COLD BREW COFFEE STATION

ONE HOUR | \$75 ATTENDANT FEE

SALTED CARAMEL Hubbard & Cravens cold brew topped with salted caramel cold foam

PISTACHIO OAT MILK COLD BREW Hubbard & Cravens cold brew shaken with pistachio syrup and oat milk, served over ice

WHITE CHOCOLATE RASPBERRY MOCHA Vanilla bean infused Hubbard & Cravens cold brew shaken with white chocolate and topped with raspberry cold foam

CHOCOLATE COVERED STRAWBERRY Vanilla bean infused Hubbard & Cravens cold brew shaken with chocolate and topped with stawberry cold foam

VANILLA BEAN COLD BREW Vanilla bean infused Hubbard & Cravens cold brew shaken with vanilla syrup and whole milk, served over ice

SMOOTHIE STATION

\$75 ATTENDANT FEE

MANGO BERRY Banana, mango berry mix, honey, milk

GREEN POWER Banana, spinach, agave, peanut butter, milk

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Lunch Buffets

BUFFETS REQUIRE OF MINIMUM OF 25 PEOPLE
SERVED WITH FRESH FRUIT, BRICKMAN'S CHIPS, COOKIES,
HUBBARD & CRAVENS COFFEE, HUBBARD & CRAVENS HOT OR ICED TEA AND ICE WATER

THAT'S A WRAP BUFFET \$48

CHOOSE TWO

- TURKEY** Swiss, tomato, lettuce, chipotle cranberry aioli, whole wheat wrap
- CITY HAM** Cheddar, tomato, lettuce, pickle, mustard aioli, honey wheat wrap
- ROAST BEEF** Provolone, caramelized onion, romaine lettuce, horseradish cream, whole wheat wrap
- ROASTED VEGETABLE** Vegan cheese, lettuce, onion, pepperoncini, beet hummus, spinach wrap

CHOOSE ONE

- ROASTED MUSHROOM BISQUE** Sherry reduction
- SMOKED TOMATO AND BASIL BISQUE** Grilled cheese crostini, petite basil
- CHICKEN LEMON ORZO SOUP** Roasted chicken, fresh veggies, orzo pasta

CHOOSE ONE

- CAESAR SALAD** Sourdough croutons, parmesan cheese, house caesar
- MIXED ARISAN GREENS** Carrot, tomato, cucumber, ranch, house vinaigrette
- BUTTER LETTUCE** Seasonal toppings, seasonal vinaigrette

CHOOSE ONE

- CURRY ISRAELI COUSCOUS** Roasted vegetables
- POTATO SALAD** Sea salt
- BROCCOLI SALAD** Tomato, onion, bacon, Sartori cheese

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Lunch Buffets

BUFFETS REQUIRE A MINIMUM OF 25 PEOPLE

SERVED WITH FRESH FRUIT, BRICKMAN'S CHIPS, COOKIES,
HUBBARD & CRAVENS COFFEE, HUBBARD & CRAVENS HOT OR ICED TEA AND ICE WATER

DELI BAR BUFFET \$45

BUILD YOUR OWN | CHOOSE TWO

HERB ROASTED BEEF | TURKEY BREAST | BUFFALO CHICKEN BREAST | HONEY HAM

Sourdough, house-baked croissant, honey wheat, marble rye breads

American, Swiss, white cheddar, provolone cheeses

Fresh leaf lettuce, sliced tomato, sliced red onion, house pickles

Mayonnaise, deli mustard, yellow mustard

CHOOSE ONE

ROASTED MUSHROOM BISQUE Sherry reduction

SMOKED TOMATO AND BASIL BISQUE Grilled cheese crostini, petite basil

CHICKEN LEMON ORZO SOUP Roasted chicken, fresh veggies, orzo pasta

CHOOSE ONE

CAESAR SALAD Sourdough croutons, parmesan cheese, house caesar

MIXED ARTISAN GREENS Carrot, tomato, cucumber, ranch, house vinaigrette

BUTTER LETTUCE Seasonal toppings, seasonal vinaigrette

CHOOSE ONE

CURRY ISRAELI COUSCOUS Roasted vegetables

POTATO SALAD Sea salt

ALL PRICING IS SUBJECT TO 25% SERVICE CHARGE AND 9% SALES TAX. ALL PRICING IS SUBJECT TO CHANGE.



Lunch Buffets

BUFFETS REQUIRE A MINIMUM OF 25 PEOPLE

SERVED WITH HUBBARD & CRAVENS COFFEE, HUBBARD & CRAVENS HOT OR ICED TEA AND ICE WATER

ENTRÉE \$65/\$75

CHOOSE ONE OR TWO

SEARED KING SALMON Maple miso glaze

GRILLED AIRLINE CHICKEN BREAST Herbs de Provence, jus, olive, roasted tomato

LARDED PORK TENDERLOIN Basil peach chutney

COLA BRAISED SHORT RIB with cola barbeque

SEASONAL RISOTTO Gluten-free pasta, roasted vegetables, and creamy parmesan *Can be Vegan/gluten free/dairy free

CHOOSE ONE

ROASTED MUSHROOM BISQUE Sherry reduction

SMOKED TOMATO AND BASIL BISQUE Grilled cheese crostini, petite basil

CHICKEN LEMON ORZO SOUP Roasted chicken, fresh veggies, orzo pasta

CHOOSE ONE

CAESAR SALAD Sourdough croutons, parmesan cheese, house caesar

MIXED ARTISAN GREENS Carrot, tomato, cucumber, ranch, house vinaigrette

BUTTER LETTUCE Seasonal toppings, seasonal vinaigrette

CHOOSE TWO

WHIPPED ROASTED GARLIC MASHED POTATOES

CURRY ISRAELI COUSCOUS Roasted vegetables

FINGERLING POTATOS Sea salt, seasoning blend

BROCCOLINI Tomato confit, parmesan

CITRUS JASMINE RICE Carrot, peas, pilaf

CHOOSE TWO

ASSORTED CHEESECAKE BITES | CHOCOLATE TRUFFLES | FRUIT TARTLETS | FRESHLY MADE COOKIES

ALL PRICING IS SUBJECT TO 25% SERVICE CHARGE AND 9% SALES TAX. ALL PRICING IS SUBJECT TO CHANGE.





Lunch Buffets

BUFFETS REQUIRE A MINIMUM OF 25 PEOPLE

SERVED WITH HUBBARD & CRAVENS COFFEE, HUBBARD & CRAVENS HOT OR ICED TEA AND ICE WATER

LITTLE BIT SOUTH AND A LITTLE BIT NORTH OF THE BORDER \$60

HOUSE SALAD Hearts of romain, cojita cheese, pickled red onions, grilled oranges, lime vinaigrette

MARINATED SKIRT STEAK, BONELESS CHICKEN THIGHS, PEPPERS, AND ONIONS

Accompaniments: Tortillas, roasted salsa, jack cheese, shredded lettuce and fresh limes

SPANISH RICE WITH FIRE ROASTED TOMATO, CHARRED GREEN CHILIES

MEXICAN STREET CORN SALAD WITH LIME AND COTIJA CHEESE

JALAPEÑO CHEDDAR CORN BREAD

TRADITIONAL CHURROS & CINNAMON SUGAR CHURROS

TRES LECHES CAKE PARFAITS

FRESHLY BREWED COFFEE, ASSORTED HOT TEAS AND MILK

ITALIAN BUFFET \$65

HOUSE CAESAR SALAD Sourdough croutons, parmesan cheese, house caesar

ITALIAN PASTA SALAD with fire roasted peppers

LASAGNA BOLOGNESE Pork sausage, veal, beef, ricotta

CAVATAPPI PRIMAVERA with garlic alfredo, roasted tomato, cured olives

ANTIPASTO TRAY Indiana Smoking Goose cured meats, herb marinated olives,
fresh mozzarella, grilled roma tomatoes, marinated artichokes, roasted peppers, grilled squash

FOCACCIA

TIRAMISU PARFAITS

FRESHLY BREWED HUBBARD & CRAVENS COFFEE, ASSORTED HOT TEAS AND MILK

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Plated Lunch

ALL PLATED LUNCHES INCLUDE STARTER AND DESSERT OPTION | PRICED PER PERSON
SERVED WITH HUBBARD & CRAVENS COFFEE, HUBBARD & CRAVENS HOT OR ICED TEA AND ICE WATER

STARTERS

CHOOSE ONE

- CAESAR SALAD** Sourdough croutons, parmesan cheese, house caesar
- MIXED ARTISAN GREENS** Carrot, tomato, cucumber, ranch, house vinaigrette
- BUTTER LETTUCE** Seasonal toppings, seasonal vinaigrette

ENTRÉES

MAXIMUM OF TWO CHOICES

- GRILLED AIRLINE CHICKEN BREAST** Herbs de Provence, jus, olive, roasted tomato, potato parsnip gratin \$51
- GRILLED TENDERLOIN OF BEEF** Horseradish whipped potatoes, charred broccolini, 112-hour demi-glace \$60
- GRILLED PORK TENDERLOIN** Basil peach chutney, sweet corn risotto, shaved Brussels sprouts \$45
- SEARED KING SALMON** Maple miso glaze, broccolini, jasmine rice \$48
- *SEASONAL RISOTTO** Gluten-free pasta, roasted vegetables, and creamy parmesan *Can be Vegan/gluten free/dairy free \$38

DESSERTS

CHOOSE ONE

- WHITE CHOCOLATE MISO POT DE CRÈME**
- CHOCOLATE PILLOW** Chocolate sauce
- NEW YORK CHEESECAKE** Berry sauce
- SELECTION OF CHEFS CHOICE DESSERTS**

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Lunch

SERVED WITH HUBBARD & CRAVENS COFFEE, HUBBARD & CRAVENS HOT OR ICED TEA AND ICE WATER

PLATED SANDWICHES

SERVED WITH FRESH FRUIT, BRICKMAN'S CHIPS AND COOKIES

MAXIMUM OF TWO OPTIONS

SMOKED TURKEY Butter lettuce, cranberry aioli, white cheddar, marble rye \$37

GRILLED CHICKEN Lettuce, tomato, onion, white cheddar, garlic aioli, bacon, pretzel roll \$38

CAPRESE PANINI Oven-cured tomato, mozzarella, walnut basil pesto, baby arugula, sourdough \$36

CLUB Turkey, ham, white cheddar, tomato, butter lettuce, honey mustard, sourdough \$39

CITY HAM Smoking Goose ham, smoked white cheddar, beer mustard aioli, salt, sourdough \$40

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Afternoon Break Enhancements

ASK ABOUT OUR CUSTOM PRICING

ICE CREAM BAR

\$75 ATTENDANT FEE

COMES WITH THE FOLLOWING SELECTION

Variety of sauces | Seasonal fruit | Berry compote | Candy toppings
Cookie toppings | Sprinkles | Cherries | Whipped cream

ICE CREAM FLOAT STATION

ONE HOUR | \$75 ATTENDANT FEE

COKE FLOAT Served with Classic Coca-Cola

ROOT BEER FLOAT Served with Barq's root beer

ORANGE DREAM FLOAT Served with Fanta orange soda

STRAWBERRIES AND CREAM FLOAT Served with Fanta strawberry soda

ALL PRICING IS SUBJECT TO 25% SERVICE CHARGE AND 9% SALES TAX. ALL PRICING IS SUBJECT TO CHANGE.





Dinner Buffets

ALL DINNER BUFFETS INCLUDE ARTISAN BREAD AND BUTTER, ONE SOUP, ONE SALAD, TWO ENTRÉES, TWO SIDES AND TWO DESSERTS, HUBBARD & CRAVENS COFFEE, HUBBARD & CRAVENS HOT OR ICED TEA AND ICE WATER
BUFFETS REQUIRE A MINIMUM OF 25 PEOPLE

SOUPS

CHOOSE ONE

- ROASTED MUSHROOM BISQUE** Sherry reduction
- SMOKED TOMATO AND BASIL BISQUE** Grilled cheese crostini, petite basil
- CHICKEN LEMON ORZO SOUP** Roasted chicken, fresh veggies, orzo pasta

SALADS

CHOOSE ONE

- CAESAR SALAD** Sourdough croutons, parmesan cheese, house caesar
- MIXED ARTISAN GREENS** Carrot, tomato, cucumber, ranch, house vinaigrette
- BUTTER LETTUCE** Seasonal toppings, seasonal vinaigrette

ENTRÉES

COST BASED ON HIGHEST PRICED ENTRÉE

CHOOSE TWO

- ROASTED CHICKEN BREAST** Stuffed with tomato, artichoke and Boursin cheese \$65
- GRILLED AIRLINE CHICKEN** Herbs de Provence, jus, olive, roasted tomato \$66
- SEARED KING SALMON** Maple miso glaze \$68
- SEARED BEEF COULOTTE** Porcini demi-glace \$74
- COLA-BRAISED SHORT RIB** with cola barbecue \$75
- GRILLED PORK CHOP** Wrapped in prosciutto, apple fennel hash, shaved Brussels sprouts, bourbon glaze \$71
- SEASONAL RISOTTO** Gluten-free pasta, roasted vegetables, and creamy parmesan *Can be Vegan/gluten free/dairy free \$38
- GRILLED TENDERLOIN OF BEEF** Horseradish whipped potatoes, broccolini, 112-hour demi-glace \$80

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Dinner Buffets

ALL DINNER BUFFETS INCLUDE ARTISAN BREAD AND BUTTER, ONE SOUP, ONE SALAD, TWO ENTRÉES,
TWO SIDES AND TWO DESSERTS, HUBBARD & CRAVENS COFFEE, HUBBARD & CRAVENS HOT OR ICED TEA AND ICE WATER
BUFFETS REQUIRE A MINIMUM OF 25 PEOPLE

SIDES

CHOOSE TWO

WHIPPED ROASTED GARLIC MASHED POTATOES

POTATO PARSNIP GRATIN Parmesan cheese

CURRY ISRAELI COUSCOUS Roasted vegetables

FINGERLING POTATOES Sea salt, roasted

BROCCOLINI Roasted tomato, parmesan

CITRUS JASMINE RICE Carrot, peas, ginger

TRI COLOR ROASTED CARROTS Bourbon brown sugar glaze

GRILLED BRUSSELS SPROUTS Hot bacon vinaigrette, parmesan

DESSERTS

CHOOSE TWO

WHITE CHOCOLATE MISO POT DE CRÈME

CHOCOLATE PILLOW Chocolate sauce

NEW YORK CHEESECAKE Berry sauce

SELECTION OF CHEF'S CHOICE DESSERTS

ALL PRICING IS SUBJECT TO 25% SERVICE CHARGE AND 9% SALES TAX. ALL PRICING IS SUBJECT TO CHANGE.





Plated Dinner

ALL PLATED DINNERS INCLUDE ARTISAN BREAD AND BUTTER, STARTER, DESSERT OPTION,
HUBBARD & CRAVENS COFFEE, HUBBARD & CRAVENS HOT OR ICED TEA AND ICE WATER

STARTERS

CHOOSE ONE

CAESAR SALAD Sourdough croutons

MIXED ARTISAN GREENS Carrot, tomato, cucumber

BUTTER LETTUCE Seasonal toppings, seasonal vinaigrette

ENTRÉES

CHOOSE MAX OF TWO

ROASTED AIRLINE CHICKEN STUFFED WITH TOMATO, ARTICHOKE AND BOURSIN

Mornay sauce, whipped garlic mashed potatoes, charred broccolini \$65

GRILLED AIRLINE CHICKEN Herbs des Provence, jus, olive, roasted tomato, potato parsnip gratin, broccolini \$66

SEARED KING SALMON Tri color roasted carrots, curry couscous, maple miso glaze \$68

GRILLED TENDERLOIN OF BEEF Horseradish whipped potatoes, broccolini, 112-hour demi-glace \$85

SEARED BEEF COULOTTE Garlic whipped potatoes, roasted cauliflower, porcini demi-glace \$74

NEW YORK STRIP Manhattan cut, roasted king trumpet mushroom, broccolini, potato parsnip gratin, mushroom demi-glace \$75

COLA-BRAISED SHORT RIB Popcorn polenta, bourbon glazed carrot, cola barbeque \$75

GRILLED PORK CHOP Wrapped in prosciutto, apple fennel hash, shaved Brussels sprouts, whipped garlic mashed potatoes, bourbon glaze \$54

VEGAN LASAGNA Zucchini noodles, roasted vegetables, mozzarella-style vegan cheese, house marinara \$52

VEGETABLE RISOTTO Gluten-free pasta, roasted vegetables, and creamy parmesan *Can be Vegan/gluten free/dairy free \$55

DESSERTS

CHOOSE TWO

WHITE CHOCOLATE MISO POT DE CRÈME

CHOCOLATE PILLOW Chocolate sauce

NEW YORK CHEESECAKE Berry sauce

SELECTION OF CHEF'S CHOICE DESSERTS

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Hors D' Oeuvres

PRICED PER HORS D' OEUVRE | PASSED OR DISPLAYED

SERVED COLD

CEVICHE TOSTADITA Shrimp, mango pico, jalapeño, pickled onion \$7

ROASTED SHRIMP COCKTAIL Cocktail sauce, charred lemon \$7

GOAT CHEESE TRUFFLE Almond, cocoa nib, honey \$4

PROSCIUTTO AND MELON BITE \$4

SERVED HOT

BEEF MEDALLION Wrapped in bacon, blue cheese sauce \$3.75

SLICED TENDERLOIN Horseradish cream, port reduction, garlic crostini \$6

THAI SAUSAGE ROLLS Sweet chili aioli \$4

WILD MUSHROOM ARANCINI Breaded truffle cream \$4

CRAB-STUFFED MUSHROOM Roasted corn, corn truffle, pickle mustard \$6

POTATO PAVE Bacon, parmesan \$4

SHANGHAI PINEAPPLE WRAPPED IN BACON Citrus soy glaze \$4

VEGAN SPRING ROLL \$4

CRISPY CAULIFLOWER BITE Buffalo spice, blue cheese fondue \$4

LAMB POP Chipotle mint chimichurri, confit potato relish \$9

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Displays

PRICE BASED ON 25 PEOPLE

CHARCUTERIE \$375

Selected salumi meats and selection of local and house-produced charcuterie and cheeses, grilled banquette, grilled flatbread, house focaccia with roasted and marinated red peppers, spiced nuts, house pickled vegetables, fruit compote

FRUIT BASKET \$275

Selection of sliced seasonal fruit and berries with honeyed yogurt sauce

CRUDITÉ \$250

Carrots, broccoli, tri color cauliflower, radishes, tomatoes, celery, snapped peas, pita, white bean hummus, ranch

SOMETHING SWEET \$375

House selection of desserts – cheesecake bites, chocolate truffles, chocolate covered strawberries, fruit tartlets, petit fours

Carving Stations

FULL SERVING 50 PEOPLE / HALF SERVING 25 PEOPLE

*ALL CARVING STATIONS REQUIRE A CHEF ATTENDANT

Hand-carved overnight-roasted prime rib with horseradish cream and beef jus \$750 / \$375

Hand-carved smoked turkey breast with sage jus and cranberry relish \$500 / \$250

Bone-in country ham with bourbon mustard glaze \$250 / na

*\$175 PER CHEF ATTENDANT. ALL PRICING IS SUBJECT TO 25% SERVICE CHARGE AND 9% SALES TAX. ALL PRICING IS SUBJECT TO CHANGE.





Late Night

SERVES 25 PEOPLE

SLIDER BAR \$300

Grilled beef sliders, crispy pork tenderloin, buffalo chicken, with accompaniments

GOURMET FRENCH FRY CUPS \$200

Truffle parmesan, sweet potato, sea salt fries, various dipping sauces

PIZZA STATION \$275

BBQ pizza, white pizza, margaritta pizza, classic pizza, greek salad

NACHO BAR \$250

Choice of two (pulled chicken, ground beef, pulled pork)

House chips, nacho cheese, queso, house salsa, with accompaniments

Add ons for additional charge:

Stuffed breadsticks with pepperoni \$50

Pretzels with beer mustard \$50

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Package Bar

PRICED PER PERSON

GATSBY

ONE HOUR: \$29 | TWO HOURS: \$38
THREE HOURS: \$45 | FOUR HOURS: \$52

Includes Coca-Cola products and bottled water

Hanger 1 Vodka, Hotel Tango Gin, Mi Campo Tequila Blanco, Hard Truth White Rum, Hard Truth Toasted Coconut Rum, Old Forester 86 Bourbon, Rittenhouse Bottled-in-Bond Rye Whiskey, Monkey Shoulder Blended Scotch, Di Amore Amaretto, Trincheri Vermouths

WINE OFFERINGS

Chardonnay, Pinot Grigio, Moscato, Merlot, Cabernet Sauvignon, Pinot Noir

DOMESTIC OFFERINGS

Stella, Miller Lite, Bud Light, Michelob Ultra, Coors Light

CRAFT OFFERINGS

rotating local craft and seasonal beers

GILDED

ONE HOUR: \$40 | TWO HOURS: \$49
THREE HOURS: \$56 | FOUR HOURS: \$63

Includes Coca-Cola products and bottled water

Tito's Vodka, Tres Generaciones Tequila Plata, Hard Truth White Rum, Hard Truth Toasted Coconut Rum, The Botanist Gin, Maker's Mark 101 Bourbon, Amador Cabernet Finish Bourbon, High West Double Rye Whiskey, Crown Royal Canadian Whiskey, Monkey Shoulder Blended Scotch, Di Amore Amaretto, Trincheri Vermouths

WINE OFFERINGS

Wente Chardonnay, Cape Mentelle Sauvignon Blanc, Saint M Riesling, Longevity Rose, Juggernaut Pinot Noir, Intrinsic Cabernet Sauvignon

DOMESTIC OFFERINGS

Stella, Miller Lite, Bud Light, Michelob Ultra, Coors Light

CRAFT OFFERINGS

rotating local craft and seasonal beers

ALL EVENTS SERVING ALCOHOL REQUIRE A \$200 BARTENDER FEE PER 50 GUESTS.
ALL PRICING IS SUBJECT TO 25% SERVICE CHARGE AND 9% SALES TAX. ALL PRICING IS SUBJECT TO CHANGE





Consumption Bar

PRICED PER ITEM

Gatsby Cocktails \$12

Gilded Cocktails \$14

Domestic Beer \$7

Craft Beer \$8

Coca-Cola Soft Drinks \$6

Bottled Water \$6

House Wine \$9

Wente Chardonnay \$12

Cape Mentelle Sauvignon Blanc \$14

Saint M Riesling \$11

Longevity Rosé \$11

Decoy Brut Cuvee \$12

Juggernaut Pinot Noir \$14

Intrinsic Cabernet Sauvignon \$14

Please ask your Event Manager about our specialty craft cocktails and extended wine menu.

ALL EVENTS SERVING ALCOHOL REQUIRE A \$200 BARTENDER FEE PER 75 GUESTS.
ALL PRICING IS SUBJECT TO 25% SERVICE CHARGE AND 9% SALES TAX. ALL PRICING IS SUBJECT TO CHANGE.



Bar Enhancements

ASK ABOUT OUR CUSTOM PRICING

WINE SLUSHIE STATION

ONE HOUR | PICK TWO FLAVORS

STRAWBERRY LAVENDER White wine with strawberry, lavender syrup, and cranberry juice served frozen from a slushie machine

TRIPLE BERRY Red wine with strawberry, raspberry, blackberry, apple juice, and cranberry juice served frozen from a slushie machine

MANGO PEACH White wine with peach schnapps, mango puree, and pineapple juice served frozen from a slushie machine

ORANGE DREAMSICLE Whipped vodka and Fanta orange served frozen from a slushie machine

ELECTRIC LEMONADE Hangar 1 vodka, Blue Curacao, and homemade lemonade served frozen from a slushie machine

NON ALCOHOLIC SLUSHIE STATION

ONE HOUR | PICK TWO FLAVORS

CLASSIC COCA-COLA Classic Coke recipe served frozen from a slushie machine

STRAWBERRY Strawberry puree, Fanta strawberry soda, and cranberry juice served frozen from a slushie machine

ORANGE DREAM Fanta orange soda served frozen from a slushie machine

BLUE LEMONADE Non-alcoholic Blue Curacao and homemade lemonade served frozen from a slushie machine

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