

# ≈ BEVERAGES ≈

## STANDARD BAR SETUP

Deep Eddy Vodka  
Don Q Rum  
J&B Scotch  
Sauza Gold  
Gordon's Gin  
Evan Williams Bourbon  
Sweet/Dry Vermouth

### **Beer** choice of three

Budweiser, Bud Light, Miller Lite, Coors Light,  
Michelob Ultra, Yuengling

### **Wine**

House Chardonnay and House Cabernet Sauvignon

### **Open Bar**

First hour 16 per person  
Each additional hour 12 per person

### **Charge by Consumption**

Cocktail 7  
Domestic Beer 4  
Imported Beer 5  
Wine 6  
Bottled Water 3  
Soda 3

### **Beer and Wine Only**

First hour 10 per person  
Each additional hour 8 per person

**Champagne Toast** 5 per person

## PREMIUM BAR SETUP

Grey Goose Vodka  
Captain Morgan Rum  
Dewar's Scotch  
Hornitos Tequila  
Tanqueray Gin  
Maker's Mark Bourbon  
Crown Royal Whiskey  
Sweet/Dry Vermouth

### **Beer** choice of four

Budweiser, Bud Light, Miller Lite, Coors Light,  
Michelob Ultra, Corona,  
Yuengling, SweetWater 420, Goose Island IPA

### **Wine**

Premium Chardonnay, Premium Pinot Grigio,  
Premium Cabernet Sauvignon

### **Open Bar**

First hour 18 per person  
Each additional hour 14 per person

### **Charge by Consumption**

Cocktail 8  
Imported Beer 5  
Domestic Beer 4  
Wine 7  
Bottled Water 3  
Soda 3

### **Beer and Wine Only**

First hour 12 per person  
Each additional hour 10 per person

**Champagne Toast** 6 per person

## ≈ ADD TO ANY BAR PACKAGE

**Coffee Service** 3 per person

**Gourmet Coffee & Tea Bar** 10 per person

Choice of (3) Liqueurs: Amaretto, Bailey's Irish Cream, Brandy, Disaronno, Frangelico,  
Godiva Chocolate Liqueur, Kahlua, Sambuca

Specialty Teas and Freshly Brewed Regular and Decaffeinated Coffee served with Torani Coffee Syrups,  
Whipped Cream, Chocolate Shavings, and Cinnamon Sticks