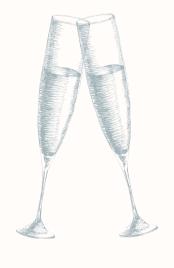


WEDDING & EVENT VENUE
EST. 2024

BAR PACKAGES



- All packages include ice, bar tools, coolers, beverage napkins, & disposable cups.
- Pricing does not include labor, sales tax or production fee
- We require 1 bartender per 50 guests, and this will be billed as 2 hours of set up and 1 hour of clean up in addition to the event duration. Additional staffing maybe required based on guest count, selections, and number of bar locations.

BASIC PACKAGE: BEER & WINE

\$18/GUEST FOR 3 HOURS AND \$6/GUEST FOR EACH ADDITIONAL HOUR

- Beer:
 - Choice of two (2) domestics and/or imports:
 - Bud Light, Budweiser, Natural Light, Michelob Ultra, Landshark Lager, Shock Top, Stella Artois, Bass
 - Choice of two (2) crafts, hard ciders, and/or seltzers:
 - Green Man IPA, Sweetwater 420 Pale Ale, Wicked Weed Daylight Lager, Mother Earth Endless River Kolsch and Weeping Willow Wit, AMB Ciders, MichUltra Seltzer Variety Pack
- Wine: Choice of four (4) wines.
 - Reds: Tilia Malbec, Root 1 Pinot Noir, Tilia Cabernet Sauvignon, Tilia Merlot, Borsao Rose
 - Whites: Stella Pinot Grigio, Terranoble Sauvignon Blanc, St Kilda Chardonnay, La Fiera Moscato
 - Sparkling: Montelliana Prosecco

STANDARD PACKAGE: BEER, WINE & LIQUOR

- \$24/guest for 3 hours and \$8/guest for each additional hour.
- Includes beer and wine choices from above plus:
 - Seven (7) standard liquors: Tito's Vodka, Bacardi Light Superior, Beefeater
 Gin, Jack Daniels, Jim Beam, Dewar's Scotch, Sauza Gold Tequila
 - Standard mixers and garnishes,
 - Choice of two (2) signature cocktails/mocktails.
- Premium Liquor Upgrades: add \$2/guest for each upgraded selection.





PREMIUM PACKAGE: BEER, WINE & LIQUOR

- \$32/guest for 3 hours and \$10/guest for each additional hour.
- Includes beer and wine choices from above plus:
 - Seven (7) premium liquors: Grey Goose Vodka, Appleton Estate Reserve Rum, Bombay Sapphire Gin, Woodford Reserve Bourbon, Bulleit Rye Whiskey, 1800 Reposado Tequila, Johnny Walker Black Scotch
 - Standard mixers and garnishes,
 - Choice of two (2) signature cocktails/mocktails.

SIGNATURE COCKTAILS

Add on a classic cocktail with a twist! Locally sourced spirits, fresh juices, herbs, house made syrups and shrubs, all hand crafted to order. NA spirits available upon request.

OLD DOG NEW TRICK

Old fashioned with demerara syrup, orange and big bear bitters, dried orange peel

APPLE MULE

Broadslab Apple Shine or Social House Vodka, apple, ginger, lime juice, ginger beer, dried apple

LOVE RUSH

Bourbon, lemon, honey, candied lemon peel

THE OLD NORTH SMASH

Bourbon or vodka, seasonal berries, lemon juice, thyme, lemon sparkling







THE HONEYMOON

Rum, pineapple juice, orange juice, cream de coco, grilled pineapple

SOUTHERNGRIA RED

Merlot, Broadslab appleshine, sweet tea, lemon, lime, orange

SOUTHERNGRIA WHITE

Pinot grigio, rum, pineapple, lemon, lime, orange

BEE MINE

Gin, lemon juice, local honey, dried lemon

MARRY ME-RITA

Teguila, lime juice, triple sec, seasonal variations

LEMON BEET DROP

Vodka, lemon juice, triple sec, honey, yellow beet pickle brine

THE 19TH HOLE

Vodka, sweet tea, seasonal lemonade



MOCKTAILS

LETS GET BERRIED

Blackberries, strawberries, blueberries, mint, ginger beer, lime juice

SUNSET SPRITZ

Sage syrup, lemon juice, orange juice, blood orange sparkling, dried blood orange

OVER THE COUNTER

Pineapple juice, grapefruit juice, lime juice, cream de coco, mint, lime soda water, grilled pineapple

PALOMA IN THYME

Grapefruit sparkling, grapefruit juice, lemon juice, lime juice, fennel, thyme

APPLE GINGER PUNCH

Apple cider, ginger beer, lemon, fresh thyme

STRAWBERRY FAUXITO

Strawberry puree, mint, lime juice, soda water

MOCKTAIL MULE

Lime juice, ginger beer, soda water, mint