

**REYNARD
EVENTS**

at

**WYTHE
HOTEL**

WEDDING BAR PACKAGES

Premium

TOP SHELF BAR
CHAMPAGNE, WHITE & RED WINES
SELECTION OF 3 BEERS
CHOICE OF 3 SPECIALTY HOUSE COCKTAILS
NON-ALCOHOLIC BEVERAGES INCLUDING SODAS & JUICES

\$55 per guest for the first two hours
\$18 per guest for each additional hour

Standard

CALL BAR
SPARKLING, WHITE & RED WINES
SELECTION OF 3 BEERS
CHOICE OF 1 SPECIALTY HOUSE COCKTAIL
NON-ALCOHOLIC BEVERAGES INCLUDING SODAS & JUICES

\$45 per guest for the first two hours
\$16 per guest for each additional hour

Beer & Wine Plus

SPARKLING, WHITE & RED WINES
SELECTION OF 3 BEERS
CHOICE OF 1 SPECIALTY HOUSE COCKTAIL
NON-ALCOHOLIC BEVERAGES INCLUDING SODAS & JUICES

\$40 per guest for the first two hours
\$16 per guest for each additional hour

Beer & Wine

SPARKLING, WHITE & RED WINES
SELECTION OF 3 BEERS
NON-ALCOHOLIC BEVERAGES INCLUDING SODAS & JUICES

\$36 per guest for the first two hours
\$15 per guest for each additional hour

Upon Arrival

STILL WATER, SPARKLING WATER & LEMONADE OR ICED TEA

[\$5 per guest]

SPECIALTY COCKTAIL

[\$12 per guest]

SELECTION OF WINE

[\$10 per guest]

Packages available in all event spaces, with the exception of The Blue Room.
There is a minimum of two hours for all bar packages.

WEDDING BAR SELECTIONS

Top Shelf Bar

VODKA: Absolut Elyx, Tito's, Reyka

GIN: Hendrick's, Plymouth

RUM: Flor de Caña, Gosling's Dark

TEQUILA:

Milagro Silver, Herradura Reposado, Banhez Mezcal

WHISKEY:

Maker's Mark Bourbon, Knob Creek Rye, Jack Daniel's Tennessee Whiskey, Jameson Irish Whiskey, Monkey Shoulder Scotch, Laphroig 10 yr Islay Single Malt Scotch, Macallan 12 yr Highland Single Malt Scotch

APERITIF & DIGESTIF:

Combiér L'Orange Triple Sec, Combiér Cassis, Luxardo Amaretto, Fernet Branca, Aperol, Amaro Montenegro, Pernod, Campari, Cocchi Vermouth di Torino, Dolin Dry Vermouth

Call Bar

VODKA: Effen

GIN: Plymouth

RUM: Flor de Caña

TEQUILA: El Jimador

WHISKEY: Old Granddad Bourbon, Jim Beam Rye, Monkey Shoulder Scotch

APERITIF & DIGESTIF: Combiér L'Orange Triple Sec, Campari, Aperol, Cocchi Vermouth di Torino, Dolin Dry Vermouth

Beer

Stella Artois, Brooklyn Lager, Blue Point Mosaic IPA

Wine

SPARKLING:

Viñedos Familiares, Cava La Vida al Camp, Brut NV (Spain)

Light and refreshing sparkler made in the Champagne Method by top Spanish winemaker, Pepe Raventós.

WHITE:

Jean Perrier, Savoie – Abymes, Cuvée Gastronomie, 2013 (France)
Dry and mineral white from the French Alps, near the border of Switzerland.

RED:

Domaine la Montagnette, Côtes du Rhône Villages, Signargues, 2012 (France)
Dark, spicy blend of Syrah, Grenache and Mourvèdre from the sunny South of France.

Selections listed above are examples only; bar offerings are subject to change.