BEVERAGE PACKAGES

STANDARD

\$55 PP (3 HOURS)

Well spirits Basic mixed beverages One red and white wine Select beers Non alcoholic beverages Not inclusive of shots

PREMIUM \$80 PP (3 HOURS)

Elevated spirits Mixed beverages Sparkling, red, and white All beers from our list Non alcoholic beverages Not inclusive of shots

CONSUMPTION BAR

INDIVIDUALLY ORDERED LIBATIONS

All spirits, not inclusive of vintage or allocation All beers and wines from our "by the glass" list Mixed beverages Shots permitted

SPECIALTY COCKTAIL

Tell us your favorite classic cocktail that your event wouldn't be complete without. We will present it as a welcome beverage and keep it flowing throughout the night

SIGNATURE SERVICES

ASK SALES MANAGER FOR DETAILS

Whiskey Flights ... Prices starting at \$45 PP Tastings of 3 whiskeys in a collection

Mixology Classes ... Prices starting at \$65 PP Private experience personalized for you and your guests

Cocktails To-Go ... Prices starting at \$10 PP Send your guests home in style

Cocktail Consultations ... \$120

Meet with a member of the bar staff to concoct the perfect dealer's choice cocktail

*Please note, all items listed do not include tax or service charge *Additional fees may be assessed

BITES

SOLD BY THE DOZEN (2 DOZEN MINIMUM)

Black Pepper & Gruyere Gougeres	\$3 ea
Mushroom Toast - truffle salt and parmesan	\$3 ea
Summer Roll - carrot, cucumber, avocado and herbs	\$3 ea
Seasonal Bruschetta - marinated tomatoes, farmers cheese	\$3 ea
Bacon Wrapped Dates - almond, balsamic glaze	\$4 ea
Grilled Chicken Skewer	\$4 ea
Short Rib Croquette - black garlic aioli	\$5 ea
Oaxacan Meatballs - chipotle, tomato, cotija	\$4 ea
Marinated Steak Skewer - chimichurri, roasted garlic	\$5 ea
Beef Tartar	\$5 ea
Pork Belly Skewer	\$4 ea
Alaskan King Crab Cake - old bay, mustard sauce	\$5 ea
Crab Toast - crostini topped with lump crab salad	\$4 ea
Shrimp Cocktail	\$4 ea
Oysters on the Half Shell	\$5 ea
Ahi Tuna Spoons - toasted sesame dressing, scallions	\$6 ea

MINI SANDWICHES

SOLD BY THE DOZEN (2 DOZEN MINIMUM)

Aged Cheddar Cheese - spicy tomato bread	\$4 ea
Mini Lobster Roll - lobster salad, brioche roll	\$6 ea
Prime Beef Sliders - dijonaise, cheddar, pickle, onion	\$5 ea

SALAD - INDIVIDUAL PORTIONS

SOLD BY THE DOZEN (2 DOZEN MINIMUM)

Caesar Salad - romaine, arugula, manchego, garlic croutons, egg yol	k \$4 ea
Kale & Brussels Sprout - romaine, apple, dill, dried cherries,	
sunflower seeds, feta, red bell peppers, creamy greek vinaigrette	\$5 ea

PASTA - INDIVIDUAL PORTIONS

SOLD BY THE DOZEN (2 DOZEN MINIMUM)

Pesto Campanella - rooftop basil, toasted walnuts, evoo	9
Conchiglie Bolognese - veal, pork, tomatoes, mozzarella	9

\$6 ea \$5 ea

DISPLAY PLATTERS

SERVES 20

Chips & Dip - house chips	\$75
Veggie Crudite - Green Goddess dip	\$120
Cheese Board - variety of seasonal artisanal cheese, accoutrements	\$180
Charcuterie Board - variety of artisanal meats, accoutrements	\$200
Premier Seafood Tower - mignonette, cocktail sauce, mustard sauce (24 oysters, 20 shrimp cocktail, 4 1lb lobsters, 4lb crab)	\$350