

The Bar Packages

Corkage

\$6/person + \$32/hr per bartender*

All booze and garnish needs to be provided by the client for this package not including the drinks and garnish listed above.

Does not include bartenders (1 required per 50 guests + 1 to bus)

Drinks available to be served as part of the Corkage Menu (subject to the client providing the liquors required):

Wine

Beer

Highballs

Select Cocktails

Any canned drinks or cocktails

*18% Gratuity not included.

Gratuity is calculated based on the number of drinks served, and the pricing used to calculate gratuity is from our Classic Menu unless premium cocktails are served.

Classic

Prices listed are Host Bar
Cash bar is \$.75 more/drink.

Wine \$8.50

Red

White

Rosé

Prosecco

Beer \$7

Budweiser

Coors Original

Corona

Standard Highballs \$10

Cocktails (select two) \$14

Strawberry Gin & Tonic

Spicy Margarita

Classic Caesar

Paloma

Whiskey Ginger

Standard Garnishes: Lemons,
limes, salt rim.

Cocktail Garnishes: spicy salt rim,
jalapeños, spicy asparagus

Premium

Prices listed are Host Bar
Cash bar is \$1.20 more per drink.

Premium Wines \$10

Bread and Butter Cabernet
Sauvignon

Bread and Butter Chardonnay
Brilla Rosé

Bread and Butter Prosecco

Sea Change Craft Beer \$11

Premium Highballs \$14

Cocktails (select two) \$17

Gin Martini

Whiskey Ginger

Old-Fashioned

Fully Loaded Ceasar

Gimlet

Tequila Paloma

Spicy Margarita

Negroni

Whiskey Sour

Moscow Mule

Paper Plane

Available Garnish: limes, lemons,
maraschino cherries, jalapeños,
lime peel, orange peel, Salt rim,
spicy salt rim, sugar rim.