

Cocktail Reception Drinks

HOSTED BAR* and CASH BAR Pricing

Priced per Drink

Top Shelf Brand Liquor	\$11	Premium/Craft Beer	\$6
Premium Brand Liquor	\$10	Domestic Beer	\$5
House Brand Liquor	\$9	Non-Alcoholic Beer	\$5
Premium Wine	\$10	Champagne by the Glass	\$9
House Wine	\$9	Sodas & Mineral Water	\$3

**based on consumption*

OPEN BAR PACKAGE – based on an hourly per person price

Bars are stocked with Top Shelf or Premium brands, a selection of imported, craft and domestic beers, house and premium wines, soft drinks, mixers and sparkling waters. Please select from the following tiers:

Priced per Person

<i>Top Shelf</i>		<i>Premium</i>	
Hour One	\$25.00	Hour One	\$21.00
Hour Two	\$18.00	Hour Two	\$16.00
Additional Hours	\$12.00	Additional Hours	\$10.00

BEER & WINE OPEN BAR PACKAGE

Includes a selection imported, craft and domestic beers; house and premium wines; soft drinks, mixers and sparkling waters.

Hour One	\$16.00 per person
Hour Two	\$12.00 per person
Additional Hours	\$8.00 per person

BAR SET UP FEES

\$100 Bar Set Up Fee for each Indoor Cash Bar

Bar set up fee for Hosted or Open Bar is waived

SELECTION OF BRANDS

Selection of brands is subject to change based on availability.

Makers Mark Bourbon
Grey Goose
Bombay Sapphire
Patron Silver
Crown Royal
Mt. Gay Rum
Johnny Walker Black

Jack Daniels
Absolut
Tanqueray
Cuervo Gold
Seagram's VO
Captain Morgan
Dewar's

El Jimidore Tequila
Seagram's 7 Whiskey
Malibu Rum
Baileys
Kahlua
Amaretto
Grand Marnier

Domestic Beer: Budweiser, Bud Light and Coors Light

Premium/Craft Beer: Corona, Michelob Ultra, Samuel Adams and Cisco Whale's Tale

House Wines: Pinot Grigio, Sauvignon Blanc, Chardonnay, Pinot Noir and Cabernet Sauvignon

Guarantees are Due 3 Business Days Prior to Your Event. All prices are per person unless otherwise noted. All food and beverage, meeting room rental, and audio-visual equipment are subject to a taxable 20% administrative fee and 7% Local and Mass Sales Tax (tax rate and fee are subject to change). The 20% taxable administrative fee does not represent a tip or service charge for wait staff employees, service employees or service bartenders. These employees are compensated by being paid a higher hourly rate. Before choosing your menus, please inform your Catering Sales Manager of any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. 2019