



----- BAR PACKAGES -----

THREE HOUR DELUXE OPEN BAR

Tito's, Hudson Valley Gin, Captain Morgan, Bacardi, Malibu, Espolòn Blanco, Monkey Shoulder Blended Scotch, Jack Daniel's, Jim Beam, Triple Sec, Crème de Cassis, Kahlua
Domestic Beer & Imported Beer, House Wines, Sparkling Wine, Assorted Sodas, Juices

THREE HOUR PREMIUM OPEN BAR

Tito's, Grey Goose, Hudson Valley Gin, Plymouth, Captain Morgan, Bacardi, Malibu, Espolòn Blanco, Patron, Monkey Shoulder Blended Scotch, Johnnie Walker Black, Knob Creek, Jack Daniel's, Jim Beam, Peach Schnapps, Triple Sec, Crème de Cassis, Sambuca, Kahlua
Domestic Beer & Imported Beer, House Wines, Prosecco, Assorted Sodas, Juices

First Hour: \$25.00 per person
Second Hour: \$20.00 per person
Third Hour: \$15.00 per person

HOUSE WINE:

Concannon: Sauvignon Blanc, Pinot Noir
Tenuta Santa Anna: Pinot Grigio, Chardonnay, Merlot, Cabernet Sauvignon
Cotes de Provence: Rose Cuvee

HOUSE BEER

Domestic Beer: Coors Light, Brooklyn Lager, IPA, Cider.
Imported Beer: Corona, Stella, Guinness, Blue Moon

SPARKLING WINE

Wycliff Butt

PROSECCO

Castello Del Poggio

Tax & Service Charge: All Food and Beverage related charges are subject to a combined state & local tax of 8.375%. A Taxable Service Charge of 23% will be added to all banquet and conference food and beverage charges and will be retained by the hotel. This Service Charge is not a gratuity and does not represent a tip or gratuity for any wait staff employees, service employees, or service bartenders. Please note that State & Local Taxes are subject to change and that the prevailing tax rates will be imposed when the event occurs.