



Beverage Menu





HOSTED OPEN BAR PACKAGE

A fully-stocked bar featuring a selection of Liquor, Liqueurs, Cordials, Wines, Beers, Seltzers, Red Bull, Soft Drinks, Still and Sparkling Bottled Water, Q Premium Mixers, and Juice Mixers.

PREMIUM BAR

\$35.00 per person per hour

LUXURY BAR

\$45.00 per person per hour

BEER & WINE BAR

\$35.00 per person per hour - Premium \$45.00 per person per hour - Luxury

WINE / SAKE UPGRADE

Please discuss available upgrade options with your Event Operations Manager

SPECIALTY COCKTAIL UPGRADE

Select up to two (2) Specialty Cocktails from our selected list for your guests to enjoy. Cocktails can be renamed to match a brand or sponsorship. \$5.00 per person

EXPERIENTIAL STATIONS

Please discuss available upgrade options with your Event Operations Manager

^{*} Shots, Doubles, Triples and Specialty Cocktails are not available with a Hosted Open Bar Package

^{**} Champagne/Sparkling Wine Toasts are not included in the above pricing.





Includes Premium Cocktails, Martinis, House Sparkling Wine by the Glass, House Wine, Domestic and Imported Beer, Red Bull, Q Premium Mixers, Bottled Water & Assorted Soft Drinks.

PREMIUM BAR, Mixed Cocktails (1.5 oz)

Beer & Seltzers Bud Light, Bud Light Seltzers, Budweiser, Dos Equis,

Goose Island IPA, Heineken, Heineken 0.0, Heineken Silver,

Michelob Ultra, Stella Artois, NÜTRL Seltzer,

High Noon Watermelon Seltzer

Vodka Belvedere

Gin Bombay Sapphire, Tanqueray

Captain Morgan Spiced, Mount Gay 'Eclipse' Rum

Teguila 818 Reposado, Código 1530 Blanco

Bourbon/Whiskey Jack Daniel's, Elijah Craig

Scotch Dewar's White Label, Johnnie Walker Black

Hennessy VS Cognac

Cordials Aperol, Chambord, Kahlúa Wine

Gambino, Prosecco, Italy

Sea Sun, Chardonnay, California Seaglass, Rosé of Pinot Noir, California

Sea Sun, Pinot Noir, California Conundrum, Red Blend, California

LUXURY BAR, Mixed Cocktails (1.5 oz)

Bud Light, Bud Light Seltzers, Budweiser, Dos Equis, Beer & Seltzers

Goose Island IPA, Heineken, Heineken 0.0, Heineken Silver,

Michelob Ultra, Stella Artois, NÜTRL Seltzer,

High Noon Watermelon Seltzer

Vodka Belvedere

Gin Bombay Sapphire, Hendrick's, Tangueray

Rum Bacardi Superior, Captain Morgan Spiced, Mount Gay 'Eclipse'

Casamigos Reposado, Código 1530 Blanco, 1800 Cristalino Añejo Teguila

Bourbon/Whiskey Elijah Craig, Jack Daniel's, Woodford Reserve

Dewar's White Label, Glenlivet 12 yr., Johnnie Walker Black Scotch

Cognac Hennessy VS

Cordials Aperol, Chambord, Kahlúa

Veuve Cliquot Yellow Label, Champagne, France Wine & Champagne

Sea Sun, Chardonnay, California

Ouilt ThreadCount, Sauvignon Blanc, California

Seaglass, Rosé of Pinot Noir, California

Sea Sun, Pinot Noir, California Conundrum, Red Blend, California

Silver Palm, Cabernet Sauvignon, California





Includes Premium Cocktails, Martinis, House Sparkling Wine by the Glass, House Wine, Domestic and Imported Beer, Red Bull, Q Premium Mixers, Bottled Water & Assorted Soft Drinks.

PREMIUM BEER & WINE BAR

Beer & Seltzers Bud Light, Bud Light Seltzers, Budweiser, Dos Equis,

Goose Island IPA, Heineken, Heineken 0.0, Heineken Silver,

Michelob Ultra, Stella Artois, NÜTRL Seltzer,

High Noon Watermelon Seltzer

Wine Gambino, Prosecco, Italy

Sea Sun, Chardonnay, California Seaglass, Rosé of Pinot Noir, California Sea Sun, Pinot Noir, California

Conundrum, Red Blend, California

LUXURY BEER & WINE BAR

Beer & Seltzers Bud Light, Bud Light Seltzers, Budweiser, Dos Equis,

Goose Island IPA, Heineken, Heineken 0.0, Heineken Silver,

Michelob Ultra, Stella Artois, NÜTRL Seltzer,

High Noon Watermelon Seltzer

Wine & Champagne Veuve Cliquot Yellow Label, Champagne, France

Sea Sun, Chardonnay, California

Quilt ThreadCount, Sauvignon Blanc, California

Seaglass, Rosé of Pinot Noir, California

Sea Sun, Pinot Noir, California Conundrum, Red Blend, California

Silver Palm, Cabernet Sauvignon, California

WINE STATION

Centralized wine station with optional sommelier service.

Tasting notes provided for guests to keep.

Wine selections to be made from our wine list.

All beverages to be charged on consumption.

Custom requests must be approved by sales manager and beverage director.

Labor Charge for Sommelier: \$250/hour





SPECIALTY COCKTAILS

GOLDEN HOUR

Whiskey

A classic Whiskey Sour that tastes exactly as its name. It's sour and delicious, made with a blend of pressed Eureka lemon and rich agave.



EUPHORIA

Choice: Vodka, Gin, Tequila, Rum

This tropical, fruity, elixir marries the sweet Valencia orange with lime, agave, nutmeg, and the light touch of ginger beer topped with Red Bull Yellow Edition (Tropical).



Choice: Vodka, Gin, Tequila, Rum

A sweet, vibrant, citrus cocktail made with your choice of spirit, blue Curaçao, fresh-pressed lemon, and lemon-lime.



EARTHLY DELIGHTS

Choice: Vodka, Gin, Tequila, Rum

The flavor of bright, sweet melon is balanced with accents of fresh pressed lime juice, agave, and mint essence.



BIRD OF PREY

Choice: Vodka, Gin, Tequila, Rum

A tiki-inspired cocktail combining bitter and sweet, this offering is made with Campari, pineapple, orange, fresh-pressed lime, and Red Bull Red Edition (Watermelon).



ROYALE

Choice: Vodka, Gin, Tequila, Rum

This cool, refreshing beverage consists of island flavors such as orange liqueur, ripe pineapple, and berries.



HARMONY

Choice: Vodka, Gin, Tequila, Rum

Light and refreshing, this selection possesses a hint of peach with an elegant effervescence. It consists of peach liqueur, lemon, and sparkling wine.



ZERO-PROOF Cocktails

ZHEN BANG

Raspberries, Lime, RIPE Margarita, Q Mixers Premium Club Soda

BLACKBERRY BUCK

Blackberries, RIPE Lemon Sour, Q Mixers Premium Ginger Beer

Cranberry Juice, Lime Juice, Strawberry Purée, Simple Syrup

ISLAND DREAM

Orange Juice, Pineapple Juice, Lime Juice, Orgeat Syrup, Grenadine

MIXOLOGIST'S NOTES