



Beverage Anyone? **Elevate your spirit**

2017/2018



Standard Bar Pricing

Sponsored Bars

Cocktails

Call Brands	5.75
Premium Brands	6.25

Call Brands Include:

- Jack Daniels
- Smirnoff Vodka
- Bacardi Light Rum
- Dewar's Scotch
- Beefeater Gin
- Sauza Gold Tequila
- Seagram's 7

Premium Brands Include:

- Makers Mark
- Absolut Vodka
- Captain Morgan's Spiced Rum
- Tanqueray Gin
- Jose Cuervo Gold Tequila

Wine

House Selection Wines by the glass	6.50
House Selection Wines by the Bottle	28.00
Cotton Candy Champagne	7.50

Beer

Domestic Beers	4.50
Imported and Locally Crafted Beers	5.50

Stephanie's Sangria 150.00 per gallon
Choose Red or White Wine option

Cash Bars

Cash Bar minimum sales guarantee is 300.00 per bar
Groups over 150 guests require a cashier per bar at 65.00 flat fee each

Cocktails

Call Brands	7.25
Premium Brands	7.75

Wine

House Selection Wines by the glass	6.50
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Beer

Domestic Beers	5.00
Imported & Locally Crafted Beers	6.00

A Bartender Fee of \$100 per bartender, applies to both cash and sponsored bars. \$300 Minimum sales required for each bar.

A 22% service charge and current sales tax will be added to the sponsored bar prices.

All prices subject to change



Beer City Bar Package

All bar menus require a minimum of 25 guests. Bars over 150 guests will require 2 bartenders

27.00 PER GUEST FOR ONE HOUR

10.00 PER GUEST SECOND HOUR

6.00 PER GUEST EACH ADDITIONAL HOUR AFTER SECOND

HIGHLAND ST. THERESA'S PALE ALE

A golden pale having a slightly malty body, balanced by an assertive American Hop

HIGHLAND GAELIC ALE

A deep amber-colored American Ale, featuring a rich, malty body

GREEN MAN IPA

Delectably hoppy with a properly balanced body

GREEN MAN ESB

A malty, amber ale, boasting rich, toasted & caramel flavors

ASHEVILLE BREWING COMPANY'S NINJA PORTER

Part stealth power & part pure secrets, creates a rich, satisfying body with a hard-hitting chocolate finish. Has notes of coffee & caramel

ASHEVILLE BREWING COMPANY'S ROCKET GIRL

A bold malt with special kaisch yeast, creating a golden lager

ASHEVILLE BREWING COMPANY'S SHIVA IPA

A transcendently simple malt accents a generous helping of Columbia hops, lending an intense floral aroma with hints of grapefruit & a pleasantly bittering quality

ASHEVILLE BREWING COS WEE HEAVY-ER SCOTCH STYLE ALE

7% ABV wrapped in a variety of continental malts & hops

FRENCH BROAD BREWING COMPANY 13 REBELS ESB

An extra-special bitter featuring generous goldings profile & a complex malt palate

URBAN ORCHARD CIDER COMPANY'S SWEET ENGLISH CIDER

An unfiltered, medium sweet cider with distinct flavors of pressed apple cider



Dessert Bar Package

All bar menus require a minimum of 25 guests. Bars over 150 guests will require 2 bartenders

24.00 PER GUEST FOR ONE HOUR
16.00 PER GUEST SECOND HOUR
12.00 PER GUEST EACH ADDITIONAL HOUR AFTER SECOND

CREAMSICLE

Amaretto, Orange Juice & Half & Half

TIRAMISU MARTINI

Vanilla Flavored Vodka, Crème de Cacao & Coffee Flavored Liqueur, shaken & strained

CHOCOLATE MARTINI

Absolut Vanilla with Godiva White & Dark Chocolate Syrup

ROASTED TOASTED ALMOND

Bacardi Rum, Coffee Flavored Liqueur, Amaretto & Cream

BAILEY'S WHITE RUSSIAN

Absolut Vodka, Bailey's Irish Cream & Milk

NUTS AND BERRIES

Absolut Vodka, Kahlua, Chambord, Frangelico & Cream

STRAWBERRY BLUSH

Absolute Vodka, Fresh muddled Strawberries & Elderflower Liquor

CHOCOLATE CAKE

Absolut Vodka & Frangelica served with Sugar Coated Lemon



The Classics Bar Package

All bar menus require a minimum of 25 guests. Bars over 150 guests will require 2 bartenders

22.00 PER GUEST FOR ONE HOUR

14.00 PER GUEST SECOND HOUR

10.00 PER GUEST EACH ADDITIONAL HOUR AFTER SECOND

THE MANHATTAN

Rye Whiskey, Sweet Vermouth & Angostura Bitters, stirred, strained, garnished with & Cherry

THE GIMLET

Gin, Lime Juice, & Simple Syrup, shaken, strained, garnished with a Lime

OLD FASHIONED

Whiskey, Orange Bitters, Brown Sugar Cube, White Sugar & Angostura Bitters, muddled, stirred, strained, garnished with a Lime & Orange Slice

MINT JULEP

Bourbon on the rocks, poured over muddled mint leaves & Syrup

THE GIBSON

Gin or Vodka & Dry Vermouth, stirred, strained, garnished with a Cocktail Onion

THE BLOOD & SAND

Scotch, Sweet Vermouth, Cherry Heering & Orange Juice, shaken, strained, garnished with Orange Peel

THE SCOFFLAW

Bourbon or Whiskey, Dry Vermouth, Lemon Juice, Grenadine & Orange Bitters, shaken, strained, garnished with a Cherry

DRY MARTINI

Beefeater Gin, Dry Vermouth, Lemon Juice, Grenadine, Orange Bitters, shaken, strained, garnished with a Cherry

CITRON COSMOPOLITAN

Absolut Citron, Triple Sec, Cranberry Juice, shaken with a splash of Lime Juice



Martini Bar Package

All bar menus require a minimum of 25 guests. Bars over 150 guests will require 2 bartenders

22.00 PER GUEST FOR ONE HOUR

14.00 PER GUEST SECOND HOUR

10.00 PER GUEST EACH ADDITIONAL HOUR AFTER SECOND

MEYER LEMON MARTINI

Absolut Vodka, Myers Lemon Juice, Lemon Peel & Cointreau, shaken, with a Sugar rim

RASPBERRY MARTINI

Raspberry Vodka, Raspberry Schnapps, splash of Sour Mix, garnished with a Lime slice

CRANBERRY LEMONGRASS MARTINI

Raspberry Vodka, Lime Juice, Triple Sec & Sparking Wine

CRANBERRY POMEGRANATE MARTINI

Jose Cuervo Tequila, Lime Margarita Mix, Pomegranate Juice, garnished with a Lime, rimmed with Salt

BLOODYTINI

Grey Goose Vodka, Bloody Mary Mix, Hot Sauce, Olive Juice & Worcestershire Sauce, garnished with an Olive

BLISS BLUE MARTINI

Grey Goose Vodka, Blue Curacao, Sour Mix, shaken well, garnished with a Cherry