



## BAR & WINE MENU

### The Essentials

Kettle One	Tito's Vodka	Bacardi Superior	Captain Morgan
Buffalo Trace	Dewar's White	Jack Daniels	Corralejo Tequilla
Bourban	Rittenhouse Rye	Martini Dry	Sweet Vermouth
Heineken	Amstel Light	Fire Island	Southampton
		Lighthouse Ale	Double White

\$30 for One Hour Reception - \$20 Each Additional Hour

### The Prime Time

Kettle One	Grey Goose	Kettle Orange & Citron
Bacardi Superior	Captain Morgan	Tanqueray
Hendricks Gin	Maker's Mark	Jack Daniels
Crown Royal		Rittenhouse Rye
Chivas Regal	Sweet Vermouth	
Sauza Blue	Corralejo Tequilla	Glenlivet 15
Courvoisier	Amaretto Disaronno	Patron
Grand Marnier	Hennessey VSOP	Chambord
Triple Sec		Martini Dry
Fire Island Lighthouse Ale	Amstel Light	Southampton Double White
	Heineken	

\$35 for One Hour Reception - \$25 Each Additional Hour

### Both Packages include:

House Selection of Red and White Wine  
House Sparkling Wine  
Mineral Waters, Sodas and Juices

### The K.I.S (Keep It Simple)

House Selection of Red and White Wine  
House Sparkling Wine  
Heineken, Amstel Light  
Fire Island Lighthouse Ale, Southampton Double White  
Ithaca Nut Brown Ale  
Mineral Waters, Sodas and Juices

\$24 for One Hour Reception - \$12 Each Additional Hour

851 Avenue Of The Americas, New York, New York 212-564-4567 Ext. 4530

All food and beverage charges shall be subject to applicable taxes at the current rate of 8.875%, an administrative fee of 9% and gratuity at 15%, which shall be automatically added. Please note that the administrative fee does not represent a tip or gratuity for wait staff employees, bartenders, or other service employees and that all or some portion of the administrative fee and gratuities may be taxable under applicable law.

**CORDIALS**

*Recommended for the last hour of your event  
A perfect compliment to your dessert.*

**Please choose six cordials from the following:**

Amaretto Disaronno	B&B	Anisette
Baileys Irish Cream	Campari	Chambord
Cointreau Special	Drambuie	Dubonnet Red
Frangelico	Godiva	Godiva White Chocolate
Grand Marnier	Kahlua	Lillet
Limoncello	Pimm's	Sambuca Romana
Tia Maria		Averna Amaro

**\$25.00 per guest**

**WINE LIST**

**SPARKLING**

Domaine Ste. Michelle Brut, Washington - \$42  
 Prosecco, Mionetto, Italy NV - \$47  
 "J" Sparkling, California - \$60  
 Perrier Jouet Brut NV, Champagne - \$90  
 Veuve Clicquot Brut NV, Champagne - \$135

**WHITE**

Chardonnay, La Terre, California- House White  
 Pinot Grigio, Trinity Oaks, California – House White  
 Sauvignon Blanc, Mutua, New Zealand - \$48 per bottle  
 Viogner, Wild Horse, Central Coast - \$50 per bottle  
 Chardonnay, Beringer, Napa - \$60 per bottle  
 Chablis 'Terroir de Chablis, Patrick Piuze, Burgundy - \$68 per bottle  
 Chardonnay, Flowers, Sonoma Coast - \$85 per bottle

**REDS**

Merlot, La Terre, California- House Red  
 Cabernet Sauvignon, La Terre, California - House Red  
 Malbec, Broquel, Argentina- \$45 per bottle  
 Shiraz, D'Arenberg 'The Footbolt', Australia - \$52 per bottle  
 Chianti Classico, Brolio, Tuscany - \$58 per bottle  
 Pinot Noir, Rutz "Mason Gran Cru" Russian River - \$70 per bottle  
 Cabernet Sauvignon, Honig, Napa - \$80 per bottle  
 Cabernet Sauvignon, Joseph Phelps, Napa - \$125 per bottle

*House Wines are valued at \$44 per bottle.*

*The variance between house wine and an upgrade is applied per bottle opened.*