



## A La Carte Beverage Menus

Bar set up fee:  
Lunch \$200 (2 hours) ~ Dinner \$400 (3 hours)  
includes bartender for up to 60 guests  
\$150 for additional bartender

### Classic Bar

**\$12 per drink**

Charbay clear vodka  
Ginny's gin  
Gustoso rum  
Espolon blanco tequila  
Dewar's 'White Label' blended scotch  
Buffalo Trace bourbon  
Argonaut Saloon strength brandy

### Premium Bar

**\$14 per drink**

Grey goose vodka  
Bombay sapphire gin  
Plantation 3 star rum  
Avion silver tequila  
Johnnie Walker 'Black Label', blended scotch  
Maker's Mark bourbon  
Martell VSOP cognac

### Beer - \$9

Budweiser  
Heineken  
Lite Beer  
Anchor Steam

### Zero Proof

Coke, diet coke, sprite - \$5 per can  
Sprecher Root Beer or Cream Soda - \$7 per bottle  
Q's Ginger Ale 6.7oz - \$6 per bottle

## Specialty Cocktails

**\$16 per drink ~ minimum 20 drinks**  
no bar set fee if combined with one of our bar packages

### The Oakville Grade

charbay green tea vodka, st. germain,  
g's ginger beer, egg white

### Mule from the Gardens

absolut elyx, strawberry, lime,  
g's ginger beer, mint

### Smokin' Passion Margarita

lemongrass infused espolon blanco,  
yuzuri, passion fruit puree,  
vanilla bean infused raw blue agave

### Brix Sprixx

o-fi gentian amaro, lillet blanc,  
orange bitters, q tonic, cava

### Naked & Famous

union mezcal, yellow chartreuse,  
aperol, lime

### Negroni Bianco

loch & union gin, antica bianco, luxardo bianco

### Bee's Knees

grey whale gin, lemon, honey