

Table of Contents

Welcome & Introduction	Pg. 2
Event Policies	Pg. 2-4
Room Rental & Seating Capacities	Pg. 5
Room Rental & Services	Pg. 6
Enhancement Rental & Services	Pg. 6
Hors d'Oeuvres	
Hot Hors d'Oeuvres	Pg. 7
Cold Hors d'Oeuvres	Pg. 7
Platters	Pg. 7
Carved Selections	Pg. 8
Banquet Menu	
Soups & Salads	Pg. 8
Entrees ~ Beef & Veel	Pg. 9
Entrees ~ Lamb & Pork	Pg. 9
Entrees ~ Seafood	Pg. 9
Entrees ~ Poultry	Pg. 10
Entrees ~ Vegetarian	Pg. 10
Desserts	Pg. 10
Bar	
Liquor Pricing	Pg. 11
Wine List	Pg. 12
Champagne & Sparkling	Pg. 13
Port & Dessert Wine	Pg. 13
Beer	Pg. 13
Hand Crafted Classic Cocktails	Pg. 14
Spirits	Pg. 15
Private Event Packages	Pg. 16



Tippecanoe Place Restaurant Event Policies

Thank you for choosing Tippecanoe Place Restaurant (“Tippe”) for your hospitality needs. We look forward to helping make your Event the very best. At Tippecanoe Place, you will find our professional staff is specially trained and experienced in the highest standards of service and attention to detail. From intimate receptions to large receptions, experience Tippecanoe Place fine dining and sophisticate cuisine. Whether you are planning an intimate private party, a special graduation dinner or a large wedding reception, our historic atmosphere is sure to enhance your event. Our dedicated Banquet Manager on staff will handle all the details and customize a package to suit both your good taste and budget. Reserving Tippecanoe Place is the beginning in making your Event a lifetime of memories.

Events

Tippecanoe Place Restaurant and Banquet Facility has a full service Catering Department for your Events. Your Banquet Coordinator will assist you with Menu Selections, Timeline, Room Layouts and any additional details pertaining to the success of your Event. It is necessary that the Banquet Coordinator be in receipt of the Menu Selections, Room Layout requirements and all other specific arrangements no later than one month prior to the Event. Tippecanoe Place does offer Tastings for weddings after the initial deposit.

Space Reservations

Tippecanoe Place has Function space available for Events up to 300 guests indoors and 500 outdoors. Event Reservations may be made up to 12 months prior to the Event. To confirm your Banquet Contract, for parties of 100 or more, a \$1500.00 non-refundable Deposit or more is due within 72 hrs of the time of your booking. If the deposit amount is not received within 72 hours of said booking, Tippecanoe Place shall view said booking as a contingent reservation. Until said deposit is received, Tippecanoe Place shall maintain the right to book another event for said time and date at their sole discretion.

Minimum Deposit per Party Size

Less than 50: \$100 | 50-99: \$10 per person | 100+: \$1500

Payment Terms

The initial deposit is paid to confirm your reservation and will be applied to the total bill due. The balance of your expenses is due the date of your event. All payments are non-refundable. We accept all major credit cards. Personal checks are not accepted.

Cancellation

Deposits are non-refundable. Cancellation of Event is subject to 100% of the initial deposit.

Guarantee & Minimums

In arranging private functions, the total number of individuals attending the function must be specified at least (3) business days prior to your Event. This number will be considered a guarantee and is not subject to reduction. If a guarantee is not provided by time, we will consider the last estimated number as the guarantee for the event. If attendance is above the guarantee, charges will be applied for the actual number of guests. We reserve the right to charge for every person served. All events are considered tentative until the specified non-refundable deposit is received by your event coordinator, unless specified otherwise by your contract. Requested deposits will be presented by your banquet coordinator. Tippecanoe Place will be prepared to accommodate 5% above the guaranteed number. A 20% Service Charge and 7% Indiana Sales Tax will be applied to all charges associated with food and beverage. The 20% Service Charge is applied to all private events and it is a mandatory charge.

No Smoking

No smoking is allowed inside Tippecanoe Place.

Menus

Although we have a full range of menus and wedding packages available, our management team and chef's are always happy to meet with you to discuss personalized options. Menu pricing is subject to change.

Food and Beverage

All Food and Beverage must be purchased through Tippecanoe Place. Due to our availability pertaining to specialized desserts (i.e. Wedding Cakes, Cupcakes, etc.) we do allow professionally catered desserts from off-site; however, the professional establishment must possess a food license. Tippecanoe will charge a \$2 per person service fee based on the final attendance of said booking.

Private Rooms

Tippecanoe Place reserves the right to make changes to your desired room assignments if your actual attendance or food and beverage utilization differs substantially from the original anticipated levels. The client agrees to be responsible for any damages done to the facility during the time his or her guests are under his or her controls or that independent contractor hired by the client. Tippecanoe Place assumes no responsibility for any damages to equipment or property of the client or his/her guests. The rental party agrees to hold Tippecanoe Place harmless, and indemnify Tippecanoe Place for any personal injury, property damage or liability relating to its use of the room, except for liabilities arising from the negligence or misconduct of Tippecanoe Place.

Decorations

Upon request, your banquet coordinator will assist you with any decorative desires. This includes recommended services from local vendors and physical placement of requested decorations during the time of your event. Decorations brought onto the premises by the guest or decorator must be approved by management and meet all local fire codes. The use of staples, tacks, nails and/or tape is prohibited. Tippecanoe Place offers projection screens and tables based on the availability of the requested items. Tippecanoe Place does not offer any audio or visual equipment pertaining to projectors and/or sound. All private events are supplied with complimentary linen and napkins with a variety of color options. Tippecanoe Place utilizes ivory table clothes and matching room napkins unless specified by the client. You may arrange alternative options with your coordinator. Specialized linens are additional based on the client's requests. Any private event with 50 or more guests is automatically subject to a \$1.50 Set-Up Fee.

Hours of Use

The amount of time for your event must not exceed the length of the contracted hours. Should your event last longer than the time allotted, you will be charged additional fees. Any event on the premises exceeding 12:01 a.m. is subject to an additional charge of \$200/hr, unless specified on your contract.

Service Charges

A 20% Service Charge and 7% Indiana Sales Tax will be applied to all charges associated with food and beverage. The 20% Service Charge is applied to all private events and it is a mandatory charge.

Menu Selections

Tippecanoe Place is bound to providing exceptionally polished service. Our facility has a set standard in which our staff can perform at its highest standards. We value your opinion and menu selection flexibility is always an option; however, this simplistic policy is applied to all private events when deciding how your guests will select their entrée. All private events less than 50 guests include a custom limited menu provided by Tippecanoe Place. A custom limited menu is an option for less than 25 guests. Any private event exceeding this limit must opt to a limited menu. Any selection chosen listed upon this Event Guide must have your guest's selections in advance. Many of the preparations differ from our regular dinner menu.

1-25 Guests May order off of regular dinner menu.

25-50 Guests Limited menu up to 4 selections.

50+ Must have menu selections in advance.

Tippecanoe Place is currently working on generating Private Event packaging, including but not limited to Weddings, Rehearsal Dinners and Tour Groups. In the mean time, our banquet managers would be more than happy to generate a custom package catered to your event.

Room Rental and Seating Capacities

Ballroom Level

Level IV

Room Name	Capacity	Rental Charge
Ballroom	80	\$120
Ballroom Level	90	

Lounge Level

Level III

Room Name	Capacity	Rental Charge
George and Ada's Suite	40	\$60
Nursery	30	\$60
Master Bedroom	35	\$60
Studebaker Lounge	~	\$100/hour
Entire Lounge Level	120-140	\$200

Main Level

Level II

Room Name	Capacity	Rental Charge
Drawing Room	70	\$120
Library	34	\$60
Family Sitting Room	24	\$60
Sun Porch	40	\$60
Mr. Studebaker's Den	12	\$50
Entire Main Level	200	\$300

Lower Level

Level I

Room Name	Capacity	Rental Charge
State Dining Room	56	\$120
Family Breakfast Room		
Wine Room Bar		
Entire Lower Level		\$200

Room Rental and Services

Rental Services	Cost	Rental Description
Private Room Rental	\$120	Ballroom/State Dining Room/Drawing Room
Private Room Rental	\$60	All Other Rooms
Private Level	\$300	Level II
Private Level	\$200	Level I & Level III
Private Buffet Set-Up	\$100	Includes Set-Up of Private Buffet (Offered with Parties of 50 or More)
Set-Up Fee	\$1.50 Per Person	For Private Events of 50 or More. Please refer to "Decorations" Policy
Wedding Ceremony	\$200	House Grounds or Foyer. House Grounds will include Chiavari Chair Rental unless provided from off-site vendor. A Foyer Ceremony is only available between 2:30 – 4:30
Off-Site Dessert Service	\$2 Per Person	Includes Cutting and Serving of any dessert brought from Off-Site. Must be provided from a distributor with a food license
Private Bar Set-Up	\$100	Includes Bartender
Private Bartender	\$100	Full Service Bar Attendant (Bartender Never Leaves the Bar)
Private Bar	\$100	Lower Level Wine Room Bar (Includes Bartender)
Private Bar at Studebaker Lounge	\$100/Hr.	Private Bar at the Studebaker Lounge
Foyer Toast	\$100	Toast Hosted on the Grand Staircase and Foyer. Only available between 3:00 – 5:00
House Grounds	\$200	House Grounds are Private for your event
Studebaker Patio	\$100	Studebaker Patio is Private for your event
House Grounds & Patio	\$250	Includes usage of Studebaker Patio and House Grounds

Enhancement Rental and Services

Event Rental Enhancements	Cost	Rental Description
Gold Chiavari Chairs	\$2 Each	Up to 200
Gold Charger	\$1 Each	Up to 200
Charisma Tri-Hurricane Centerpieces	\$12 Per Set	Up to 14 Sets
Hurricane Glass 16' Cylinders	\$3 Each	Up to 24
Projector Screens	\$25 Each	Up to 3
50' HD TV w/ Portable Stand	\$50	Up to 1

~ Hot Hors d'Oeuvres ~

(Minimum Order of 25)

Assorted Petite Quiche.....	\$45/25
Chicken Drumettes.....	\$50/25
(Choice of Spicy, BBQ, or Plain)	
Large Mushrooms stuffed with Crab and Spinach.....	\$60/25
Large Mushrooms stuffed with Italian Sausage.....	\$50/25
Large Wheel of Brie (2 kg) baked in Puff Pastry.....	\$60 ea
Roasted New Zealand Lamb "lollipops" with Pinot Noir Demi Glace.....	\$125/25
Petite Lobster Cakes with Lemon Aioli.....	\$125/25
Chicken Satay with Peanut Sauce.....	\$50/25
Beef Tenderloin Skewer with Cherry Mustard Sauce.....	\$65/25
Vegetable Spring Rolls with Sweet Chili Sauce.....	\$45/25
Grilled Vegetable Skewer with Balsamic Reduction.....	\$45/25

~ Cold Hors d'Oeuvres ~

(Minimum Order of 25)

Large Chilled Shrimp (16/20) with Cocktail Sauce and Lemon	\$65/25
Mini Caprese Skewers.....	\$50/25
Seared Tuna on Crispy Won Ton with Wasabi Aioli.....	\$65/25
Bruschetta	
<i>Fresh Tomato and Fresh Basil</i>	\$40/25
<i>Roasted Garlic and Goat Cheese</i>	\$40/25
<i>Mascarpone Cheese, Herbs and Sundried Tomatoes</i>	\$40/25
Jumbo Asparagus wrapped in Prosciutto with Balsamic Reduction.....	\$50/25
Spears of Belgian Endive	
<i>Crab Salad</i>	\$65/25
<i>Smoked Chicken Salad</i>	\$50/25

~ Platters ~

(Minimum Order of 25)

Silver Dollar Sandwiches	\$5 Per Person
Served with lettuce, sliced tomato, sliced onion, whole grain mustard and mayonnaise	\$5.50 w/ Cheese
Roast Beef	
Smoked Ham	
Smoked Chicken Salad	
Roasted Vegetables	
Fresh Seasonal Fruit	\$6 Per Person
Assortment of Fresh Fruit with Yogurt Dip	
Fresh Seasonal Crudités	\$4 Per Person
Assortment of fresh raw vegetables with dill crème fraîche dip	
Imported and Domestic Cheeses	\$6 Per Person
An assortment of hard and soft gourmet cheeses served with a variety of crackers	
Imported and Domestic Cured Meats and Charcuterie	\$8 Per Person
An assortment of hams, sausages, and terrines served with whole grain mustard, cornichons, and toasted sliced baguette.	

~ *Carved Selections* ~

(\$75 Carver Fee)

Prime Rib with Au Jus and Horseradish Sauce	Serves 25-35	\$250 ea
Beef Tenderloin with Mushroom Demi Glace	Serves 15-20	\$225 ea
Leg of Lamb with Wholegrain Mustard Jus	Serves 20-25	\$150 ea
Top Round with Horseradish Sauce	Serves 40-50	\$160 ea
Spiral Cut Ham with Honey Mustard Sauce	Serves 15-20	\$150 ea

**All items served with an appropriate Sauce or Condiment

~ *Dinner* ~

Soups

Tomato Bisque with Fresh Basil	\$6
Grilled tomatoes, onions, herbs and chicken stock.	
New England Clam Chowder	\$6
Onion, celery, bacon, clams and a cream base. Available without bacon.	
Gazpacho (Seasonal Late Spring-August).....	\$6
Cold soup of tomatoes, onions, celery, bread, extra virgin olive oil and red wine vinegar.	
Butternut Squash (Seasonal October-March).....	\$6
Squash roasted with onions, spices, simmered in chicken stock and cream then puréed.	

Salads

Caesar Salad	\$6
Romaine lettuce, parmesan cheese, croutons and Caesar dressing.	
Spinach Salad	\$6
Baby spinach, roasted apples, toasted almonds, dried cherries and honey mustard dressing.	
Garden Salad	\$6
Mixed greens with cucumber, cherry tomato, and carrot with balsamic vinaigrette.	
Chopped Salad	\$6
Chopped iceberg lettuce, Nueske's bacon lardons, green onion, carrot, cucumber and blue cheese crumbles with our house made Green Goddess dressing.	
Arugula Salad	\$6
Sundried tomatoes, red onion, Shaved Manchego cheese and sherry vinaigrette.	

Entrées ~ Beef and Veal

Oven Roasted Prime Rib

Served with garlic mashed potatoes, fresh seasonal vegetables, Au Jus and our homemade creamy horseradish sauce.

Traditional Cut 12 Oz..... \$28

Studebaker Cut 16 Oz..... \$32

Grilled 7 oz Filet Mignon..... \$32

Broccolini, roasted garlic mashed potatoes and herb butter.

Grilled 14 oz NY Strip Steak..... \$30

Broccolini, roasted garlic fingerling potatoes and herb butter.

Osso Bucco..... \$30

Braised veal shank with herb risotto and gremolata.

Grilled 14oz Veal Chop..... \$36

Polenta, sautéed spinach, gorgonzola cream sauce.

Entrées ~ Lamb and Pork

Dijon and Herb Crusted Australian Rack of Lamb..... \$32

Roasted garlic mashed potatoes, sautéed spinach and pinot noir demi glace.

Red Wine Braised Lamb Shank..... \$28

Honey roasted carrots, polenta and natural jus.

Grilled Pork Chop..... \$23

Roasted garlic mashed potatoes, sautéed apples and onions with a Dijon mustard cream sauce.

Roasted Pork Loin..... \$20

Cipollini onion compote and roasted garlic jus.

Entrées ~ Seafood

Grilled Atlantic Swordfish..... \$36

Mashed potatoes, citrus salsa and beurre blanc.

Seared Ahi Tuna..... Market

Cucumber salad, wasabi aioli and soba noodles. Price

Oven Roasted Salmon..... \$25

Herb polenta, leeks and basil beurre blanc.

Crabmeat Stuffed Shrimp..... \$33

White wine sauce, jasmine rice and asparagus.

Scallops in Puff Pastry..... \$35

Wild mushrooms and fingerling potatoes

Roasted 6 oz Cold Water Lobster Tail..... Market

Herb roasted fingerling potatoes, asparagus, drawn butter and lemon. Price

Entrées ~ Poultry

<i>Smoked ½ Chicken</i>	\$28
Boursin mashed potatoes, broccolini and smoked paprika cream.	
<i>Chicken Provencal</i>	\$24
Roasted garlic mashed potatoes, asparagus and a sauce of tomatoes, onions nicoise olives and fresh basil.	
<i>Chicken Piccata</i>	\$24
Roasted fingerling potatoes, asparagus and a sauce of lemon, capers and white wine.	
<i>Stuffed Chicken Breast</i>	\$26
Roasted garlic mashed potatoes, broccolini, stuffed with smoked ham, Swiss cheese and a pesto sauce.	

Entrées ~ Vegetarian

<i>Roasted Vegetable Lasagna</i>	\$26
Roasted seasonal vegetables layered with a house made Pomodoro sauce, ricotta and parmesan cheese and herbs.	
<i>Wild Mushroom Pasta</i>	\$25
Wild mushrooms sautéed with extra virgin olive oil, garlic, white wine and fresh herbs tossed with linguini.	
<i>Pomodoro Pasta</i>	\$22
Sauteed linguini pasta with fresh tomato, basil and extra virgin olive oil.	
<i>Pasta Primavera</i>	\$22
Seasonal vegetables sautéed with extra virgin olive oil, garlic, white wine and fresh herbs tossed with linguini.	

~ Desserts ~

<i>Mousse</i>	\$7
Hazelnut	
Chocolate	
Vanilla	
<i>NY Style Cheese Cake with Fresh Strawberry</i>	\$10
<i>Key Lime Cheese Cake</i>	\$9
<i>Strawberry Cheese Cake Dome</i>	\$10
<i>Flourless Chocolate Torte with Raspberry Sauce</i>	\$9
<i>Carrot Pineapple Cake</i>	\$10
<i>Bread Pudding with Crème Anglaise</i>	\$9
<i>Chocolate Raspberry Dome</i>	\$10
<i>OMG Chocolate Cake</i>	\$10
<i>Passion Fruit Mousse</i>	\$10
<i>Fresh Fruit with Cointreau Syrup</i>	Market Price
<i>Presentation of Dessert Tray</i>	\$7
(Up to 50 Guests)	



Liquor Pricing

	Well	Call	Premium	Super Premium	Ultra Premium
	\$6.50	\$7.00	\$8.00	\$9.00	\$10.00
Vodka	New Amsterdam	Smirnoff	Absolut	Grey Goose	Chopin
Gin	Greenalls	Tanqueray	Beefeater	Bombay Sapphire	Hendricks
Rum	Plantation 3 Star	Bacardi	Meyer's	Bacardi 151	
Tequila	Camarena	Cuervo Gold	Cuervo 1800	Patron	
Bourbon	Cody Road	Jim Beam	Seagrams V.O. CC or "7"	Crown Royal Maker's Mark	Knob Creek Woodford Res
Whiskey	Bird Dog	Jack Daniels	Southern Comfort	Wild Turkey	
Scotch	Label 5	JW Red	Dewars	Chivas	Glenlivet

- Banquet Wine: Canyon Road Label – \$24 / Bottle
(Chardonnay, Pinot Grigio, White Zinfandel, Cabernet Sauvignon, Merlot, Pinot Noir)
- Domestic, Import and Local Beers \$3.50 - \$4.50
 - Bud Light, Coors Light, MGD, Michelob Ultra, Kaliber (Non-Alcoholic)
 - Bass, Blue Moon, Corona, Fat Tire, Sam Adams, Sierra Nevada
 - Guinness, Heineken, Amstel Light and Angry Orchard
 - Local Breweries: Bells, Round Barn, Upland and Goose Island

Wine and Spirits List Available on Pg. 12-15

(Private Bars Available | All Alcohol Charged Per Consumption)

Wine List

WHITE WINE

	<u>GLS</u>	<u>BTL</u>
Chardonnay Chalk Hill, Sonoma	85	
Chardonnay Cakebread Cellars, Napa Valley	85	
Chardonnay Sterling 'Vintner's Collection', Central Coast	36	
Chardonnay Laguna, Russian River Valley	12	46
Chardonnay Maryhill Winery, Columbia Valley, Washington	8	30
Chardonnay William Hill, Central Coast.....	7	37
Pinot Grigio Maso Canali, Trentino, Italy	45	
Pinot Grigio Pavi, Napa Valley.....	38	
Pinot Grigio Astoria, Veneto, Italy.....	7	27
Sauvignon Blanc Whitehaven, Marlborough, New Zealand ..	27	
Sauvignon Blanc Sileni, Marlborough, New Zealand	7	30
Riesling Starling Castle, Mosel-Saar-Ruwer, Germany.....	28	
Riesling Muller, Pfalz, Germany.....	7	27
Moscato Canti d'Asti, Pavia, Italy	7	27

RED WINE

	<u>GLS</u>	<u>BTL</u>
Cabernet Silver Oak, Alexander Valley.....		105
Cabernet Mirror, Napa Valley.....		95
Cabernet Jordan, Sonoma		95
Cabernet Claredon Hills Single Vineyard,..... South Australia		75
Cabernet Chateau St. Jean, California.....		58
Cabernet Frei Brothers, Alexander Valley.....		49
Cabernet William Hill, Napa Valley.....		45
Cabernet Maryhill Winery, Columbia Valley, Washington ...		35
Cabernet Fisticuffs, Napa Valley	13	48
Cabernet Louis M. Martini, Sonoma	9	34
Cabernet Dark Horse, California	8	29
Cabernet Blend Penfolds, Rawson Retreat	7	27
Zinfandel Amphora, Dry Creek Valley		59
Zinfandel Blend Ghost Pines Winemaker Red Blend California	11	42
Merlot Schild Estates, Barossa Valley, Australia.....		36
Merlot Edna Valley, Central Coast, California	9	34
Merlot Columbia Valley, Columbia Valley, Washington ...	7	27
Shiraz Schild Estates Limited Release		125
Moorooroo Shiraz, Barossa Valley, Australia		
Petite Syrah Fleur, Central Coast, California	9	34
Super Tuscan Brancaia, Tre Venezie, Italy		37
Malbec Don Miguel Gascon, Mendoza, Argentina	8	30
Chianti Ruffino, Tuscany, Italy		28
Burgundy Michel Picard Beaujolais, Villages, France....		28
Pinot Noir Van Duzer, Willamette Valley, Oregon		56
Pinot Noir MacMurray Ranch, Russian River Valley ...	13	48
Pinot Noir Bridlewood, California.....	9	34
Pinot Noir Le Grand Noir, France	7	27

Champagne & Sparkling

	<u>GLS</u>	<u>BTL</u>
Perrier-Jouet 'Fleur de Champagne', Epernay, France.....		180
Dom Perignon, Epernay, France		180
Moet & Chandon Imperial, Epernay, France		75
Brut Classic Chandon, Napa Valley.....		40
Prosecco Lamarca, Italy	8	30
Asti Spumante Gionelli, Asti, Italy.....		20
Brut Wycliff, California		19
Sparkling Juice N/A.....		18

Port & Dessert Wine

	<u>GLS</u>	<u>BTL</u>
Graham's Six Grape.....	8	
Porto Cruz Tawny Port.....	8	
Sandeman Founders Reserve	10	
Graham's 20 Year Port.....	10	
Graham's 10 Year Port.....	12	

Beer

DOMESTIC

Miller Lite	MDG
Coors Lite	Michelob Lager
Budweiser	Michelob Ultra
Bud Light	Kaliber N/A

SPECIALTY

Angry Orchard	Heineken
Bass	Sam Adams
Blue Moon	Amstel Light
Corona	Killians Red
Guinness	Sierra Nevada
Fat Tire	

SEASONAL LOCAL BREWS

Bells	Round Barn
Upland	Goose Island

Hand Crafted Classic Cocktails

AVANTI DIRTY MARTINI

Prairie Organic Vodka, Dry Vermouth, Olive Brine

TIPPE COSMOPOLITAN

New Amsterdam Citron Vodka, Pierre Ferrand
Dry Curacao, Cranberry Juice, Fresh Lime Juice

LARK MANHATTAN

Cody Road Bourbon, Sweet Vermouth, Trinity Bitters,
Orange Peel, Maraschino Cherries

COMMANDER NEGRONI

Brokers Gin, Campari, Sweet Vermouth,
Orange Twist, Prosecco

PRESIDENT SPEEDSTER MARGARITA

Camarena Reposado Tequila, Caballero Liqueur,
House Made Sour, Agave Syrup, Orange Bitters

STARLINER SIDECAR

Pierre Ferrand 1840 Cognac, Pierre Ferrand
Dry Curacao, Lemon Juice

LAND CRUISER JULEP

Bird Dog Bourbon, Powdered Sugar, Mint Leaves

GOLDEN HAWK 75

Citadelle Gin, Simple Syrup, Fresh Lemon Juice,
Lamarca Prosecco

DAYTONA HIBISCUS DAIQUIRI

Plantation 3 Star Rum, Hibiscus Tonic, Lime Juice

VESPER 21K

Brokers Gin, New Amsterdam Citron Vodka,
Dry Sauvignon Blanc, Grapefruit Twist

STUDEBAKERHOUSE PUNCH

Plantation 3 Star & Dark Rum, Cabellero Orange
Liqueur, Lemon Juice, Cranberry Juice, Orange Juice, KINKY[®] Gold Liqueur, Jamaican #2 Bitters

Spirits

VODKA

New Amsterdam (Citron, Orange, Red Berry)

Prairie Organic

Absolut

Stolichnaya

Ketel One

Belvedere

Grey Goose

RUM

Plantation 3 Star

Plantation 5yr

Plantation Dark

Bacardi

Bacardi Limon

Bacardi 151

Captain Morgan

Malibu

SCOTCH

Label 5

McCallen

Johnnie Walker Black

Dewar's

Chivas Regal

Jonnie Walker Red

Cragganmore

Cutty Shark

Glenfiddich 12yr

Glenlivet 12yr

Glenlivet 18yr

Glenmorangie 10yr

Highland Park

Oban 14yr

GIN

Greenalls

Brokers London Dry

Bloom

Citadelle

Tanqueray

Beefeater

Bombay

Bombay Sapphire

Hendricks

BOURBON & WHISKEY

KENTUCKY

Bird Dog

Cody Road

Jim Bean

Wild Turkey

Southern Comfort

Maker's Mark

Knob Creek

TENNESSEE

Jack Daniels

Gentlemen Jack

AMERICAN

Southern Comfort

Seagram's 7

IRISH

Wolfhound

Jameson

Bushmills

CANADIAN

Pendleton 1910

Canadian Club

Crown Royal

Seagram's VO

TEQUILA

Camarena Blanco

Camarena Reposado

Cuervo 1800

Centinela Reposada

Patron

COGNAC

Pierre Ferrand 1840

Courvoisier VS

Courvoisier VSOP

Hennessy VS

Klet Petra

Martel VS

Martel VSOP

Remy VSOP

CORDIALS

E&J Brandy

Amaretto DiSaronno

Irish Crème

Pierre Ferrand Dry Curacao

Cabellero Orange Liqueur

Frangelico

Galiano

Kahlua

Ouzo

Sambuca

Jagermeister

Wedding Packages



PLATINUM PACKAGE

Coming Soon!