



KAHN'S CATERING

events • weddings • gatherings

BEVERAGE PACKAGES

5 hour maximum. State law requires alcoholic beverage service to cease 30 minutes prior to event end time.

Ice is customarily included; however certain events may have an additional fee for ice.

Specialty cocktails can be found on our Specialty Cocktail Menu or ask your event specialist for suggestions.

Connoisseur Bar

Belvedere, tanqueray 10, maker's mark, jack daniels, jameson, crown royal, 1800 tequila, johnnie walker black, bacardi silver, aperol, st germain, amaretto di saronno, kahlua, bailey's irish cream, martini & rossi dry vermouth, martini & rossi sweet vermouth, triple sec, peachtree schnapps, coor's light, heineken, amstel light, house red wine, house white wine, house rosé wine, prosecco, monin cherry syrup, house-made sweet and sour, orange juice, cranberry juice, soft drinks, soda water, tonic water, ginger beer, ginger ale, bottled water, lemons, limes, oranges, queen olives, Kahn's house-made sweet black cherries

5-hour open bar: \$38.50 *per person*

4-hour open bar: \$36.50 *per person*

3-hour open bar: \$34.50 *per person*

2-hour open bar: \$32.50 *per person*

1-hour open bar: \$30.50 *per person*

Kahn's Bar

Svedka, beefeater, cruzan, jose cuervo, jim beam, johnnie walker red, canadian club, amaretto di saronno, kahlua, bailey's irish cream, martini & rossi dry vermouth, martini & rossi sweet vermouth, triple sec, peachtree schnapps, coor's light, heineken, amstel light, house red wine, house white wine, house rosé wine, monin cherry syrup, house-made sweet and sour, orange juice, cranberry juice, soft drinks, soda water, tonic water, ginger beer, bottled water, lemons, limes, queen olives, Kahn's house-made sweet black cherries

5-hour open bar: \$35.50 *per person*

4-hour open bar: \$33.50 *per person*

3-hour open bar: \$31.50 *per person*

2-hour open bar: \$29.50 *per person*

1-hour open bar: \$27.50 *per person*

Vineyard Bar

House red wine, house white wine, house rosé wine, coor's light, heineken, soft drinks, club soda, bottled nantucket juices, and bottled water

5-hour open bar: \$32.50 *per person*

4-hour open bar: \$30.50 *per person*

3-hour open bar: \$28.50 *per person*

2-hour open bar: \$26.50 *per person*

1-hour open bar: \$24.50 *per person*

plus a 25% service charge or \$35/hr service charge per server/chef and applicable sales tax

2021 menu prices subject to change without notice – Beverage Packages Page 1 of 7

All items are prepared in a kitchen or on shared equipment: Milk, tree nuts, peanuts, soy, wheat, egg, shellfish, fish are present.

We cannot guarantee any food to be completely free of allergens.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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Microbrew/Local Beer Upgrade

Please feel welcomed to upgrade your Kahn's Bar, Connoisseur Club, or a Vineyard Bar with these selections.

Sun king: Sunlight, pachanga, or seasonal offering *Seasonal offering changes, ask your event specialists for details*

Upland wheat, upland dragonfly, white claw, high noon

1 beer selection: \$1.50 *addition per person to selected package*

2 beer selections: \$3.00 *addition per person to selected package*

Kid's/Vendor Beverages *Maximum of 4 hours*

\$11.25 per child/person

Assorted sodas, juices and bottled water

SPECIALTY PACKAGES

Specialty bars can be selected individually or added to an existing bar package.

Specialty bars cannot be served on consumption.

Prosecco Bar

Prosecco, orange juice, peach puree, berry puree, fresh strawberries and orange slices

5-hour open bar: \$28.50 *per person*

4-hour open bar: \$26.50 *per person*

3-hour open bar: \$24.50 *per person*

2-hour open bar: \$22.50 *per person*

1-hour open bar: \$20.50 *per person*

Add to an existing bar: \$6.50 *additional per person*

Add st. germain and candied hibiscus flowers: \$4.50 *additional per person*

Scotch & Bourbon Bar

Only available to add to an existing Kahn's or Connoisseur bar.

Select 6

Bourbon: Bulleit, woodford reserve, knob creek, buffalo trace, traverse city, russell's reserve 10 yr.,

Scotch: johnnie walker black, monkey shoulder, glenlivet 12 yr, glenmorangie 10 yr, glenfiddich, laphroaig 10 yr.

Add to existing Kahn's or Connoisseur bar: \$13.50 *additional per person*

Add ice spheres: \$2.00 *each, we recommend 1 per person*

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Premium Coffee Bar \$7.75 per person

Minimum 50 guests.

House blend and decaffeinated coffee with cream, sugar, raw sugar, splenda and stevia

Assorted hot teas

Vanilla syrup, caramel syrup, chocolate shavings, whipped cream, cinnamon sugar, vanilla sugar, nutmeg and cocoa sugar shakers

Add after- dinner liquors: Bailey's irish cream, amaretto di saronno amaretto and kahlua *\$4.25 additional per person*

Espresso Bar \$10.00 per person

Minimum 100 guests.

Barista attendant(s) required, \$250.00

Espresso machine rental required.

Freshly-ground and brewed hubbard & cravens espresso

Enjoy a selection of espresso beverages including cappuccinos, lattes, or mochas

Includes chocolate syrup, white chocolate syrup, vanilla syrup, caramel syrup, chocolate shavings, whipped cream, cinnamon sugar, vanilla sugar, nutmeg and cocoa sugar shakers

Add after-dinner liquors: Bailey's irish cream, frangelico and kahlua *\$4.25 additional per person*

Hot Cocoa Bar \$6.00 per person

Minimum 35

Rich hot cocoa

Vanilla syrup, caramel syrup, chocolate shavings, whipped cream, cinnamon sugar, vanilla sugar, nutmeg and cocoa sugar shakers

Add after- dinner liquors: Bailey's irish cream, amaretto di saronno amaretto and kahlua *Add \$4.25 additional per person*

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CASH BAR

Kahn's Cash Bar

Cash bar sales do not apply towards Food & Beverage Minimums.

Cash bar prices are subject to change at any time-Current menu price applies.

Kahn's Catering requires one (1) bartender for every 75 guests. \$200 per bartender

First cash bar must meet a minimum of \$1,000.00 in sales. For each additional cash bar, an additional \$250.00 in sales must be achieved. If minimum is not met, client must pay the difference.

Svedka vodka, beefeater gin, cruzan light rum, jose cuervo tequila, jim beam, johnnie walker red, canadian club, amaretto di saronno, kahlua, bailey's irish cream, martini & rossi dry vermouth, martini & rossi sweet vermouth, peachtree schnapps, triple sec, domestic light beer, import beer, imported light or featured beer, house red wine, house white wine, house rosé wine, house-made sweet and sour, orange juice, cranberry juice, soft drinks, soda water, tonic water, ginger beer, bottled water, lemons, limes, queen olives, Kahn's house-made sweet black cherries

We use:



All cash bars are for a maximum of 4 hours.

Premium mixed drink:	\$8.75 <i>per drink</i>
Wine:	\$7.75 <i>per glass</i>
Microbrew/Local	\$6.50 <i>each</i>
Import beer:	\$6.00 <i>each</i>
Domestic beer:	\$5.50 <i>each</i>
Soft drinks:	\$3.00 <i>each</i>
Bottled water:	\$3.00 <i>each</i>
After-dinner liquor:	\$9.25 <i>per drink</i>

Also available with Connoisseur Club brands – add \$2.00 to mixed drinks

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BEVERAGE ON CONSUMPTION

Kahn's Consumption Bar

Any remaining opened wine, sodas and juices will be considered consumed, whether or not it is served

Svedka vodka, beefeater gin, cruzan light rum, jose cuervo tequila, jim beam, johnnie walker red, canadian club, amaretto di saronno, kahlua, bailey's irish cream, martini & rossi dry vermouth, martini & rossi sweet vermouth, peachtree schnapps, triple sec, coor's light, heineken, amstel light, house red wine, house white wine, house rosé wine, house-made sweet and sour, orange juice, cranberry juice, soft drinks, soda water, tonic water, ginger beer, bottled water, lemons, limes, queen olives, Kahn's house-made sweet black cherries

Premium mixed drink:	\$8.25 <i>per drink</i>
Wine:	\$7.25 <i>per glass</i>
Microbrew/Local	\$6.00 <i>each</i>
Import beer:	\$5.50 <i>each</i>
Domestic beer:	\$5.00 <i>each</i>
Soft drinks:	\$3.00 <i>each</i>
Bottled water:	\$3.00 <i>each</i>
After-dinner liquor:	\$8.75 <i>per drink</i>

Also available with Connoisseur Club brands – add \$2.00 to mixed drinks

By the Bottle Consumption

Ask your event specialist for our selections.

House red, white, rosé, or prosecco	\$34.00 <i>per bottle</i>
Tier 1 red, white, or sparkling	\$44.00 <i>per bottle</i>
Tier 2 red, white, or sparkling	\$54.00 <i>per bottle</i>
Non-Alcoholic Champagne	\$16.50 <i>per bottle</i>

Premium Liquors, Special Request Wines, Champagnes Available

Please inquire for market price.

Passed beverages

Customarily billed on consumption per serving, ask your event specialist for suggestions.

Specialty Cocktails

Customarily billed on consumption per serving, ask your event specialist for our Specialty Cocktail Menu

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Water Station <i>Includes disposable cups</i>	<i>\$75 per location</i>
BY THE GALLON	
House Blend Coffee <i>3 gallon minimum</i> cream, sugar, raw sugar, splenda and stevia	<i>\$46.50 per gallon</i>
Decaffeinated Coffee <i>3 gallon minimum</i> cream, sugar, raw sugar, splenda and stevia	<i>\$46.50 per gallon</i>
Revolution Hot Tea	<i>\$2.50 per individual box</i>
Iced Tea <i>3 gallon minimum</i> Choose from Classic Black Mango Green Ginger Peach Pomegranate Berry Sliced lemons, sugar, raw sugar, splenda and stevia	<i>\$50.00 per gallon</i>
Classic Scratch-Made Lemonade <i>3 gallon minimum</i>	<i>\$53.50 per gallon</i>
Berry Lemonade <i>3 gallon minimum</i>	<i>\$57.50 per gallon</i>
Watermelon Rosemary Lemonade <i>3 gallon minimum</i>	<i>\$57.50 per gallon</i>
Fruit and Herb-Infused Waters <i>3 gallon minimum</i> Cucumber Lemon <i>Cucumber garnish</i> Blackberry sage <i>Lemon garnish</i> Orange Basil <i>Orange garnish</i> Lime mint <i>Lime garnish</i> Strawberry basil <i>Quartered strawberry garnish</i>	<i>\$42.50 per gallon</i>
Hot Cocoa <i>3 gallon minimum</i> Whipped cream	<i>\$53.50 per gallon</i>
Hot Spiced Cider <i>3 gallon minimum</i> Cinnamon sticks, orange slices	<i>\$53.50 per gallon</i>
Sangria <i>3 gallon minimum</i> Fresh fruit slices	<i>\$82.50 per gallon</i>

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BOTTLED

Bottled Water	\$3.00 each
Canned Soft Drinks Coke, diet coke, sprite, sprite zero, caffeine free coke and caffeine free diet coke	\$3.00 each
Bottled Teavana Iced Tea Meyer lemon unsweetened black tea, passion tango herbal tea, and peach green tea	\$5.00 each
Bottled Nantucket Lemonade	\$4.00 each
Bottled Assorted Nantucket Fruit Juices	\$4.00 each
Assorted Boylan Soft Drinks	\$5.00 each
San Pellegrino 250 ml Glass bottle	\$4.00 each
Acqua Panna 250 ml Glass bottle	\$4.00 each
San Pellegrino 1 liter Glass bottle <i>Served with lime slices.</i>	\$12.00 each
Acqua Panna 1 liter Glass bottle	\$12.00 each
BAR PROVISIONS	
Bottled Soft Drinks 1.25L Coke, diet coke, sprite	\$8.00 each
Bottled Soda, Tonic 1L	\$8.00 each
Bottled Assorted Nantucket Fruit Juices	\$4.00 each
Bar Fruit Setup <i>Serves 25</i> Lemons, limes, olives, cherries	\$40.00 each
Chef-prepared purees, mixers, infusions, simple syrups, etc.	\$40.00 per quart
Blue Cheese Stuffed Olives	\$18 per dozen
Ice <i>Ice trailer may be required, ask your event specialist for details</i>	\$.60/lb
Ice Spheres <i>We recommend 1 per person</i>	\$2 each

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