plus a 25% service charge or billable hour by position, and applicable sales tax lce is customarily included; however, certain events may have an additional fee for ice.



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.

Reserve Collection Bar

Belvedere, titos, ketel grapefruit rose, bombay sapphire, whitley neil blood orange, hendricks, woodford reserve, markers mark, jameson, bacco 5 year, casamigos, glenlivet, aperol, st germain, amaretto di saronno, bailey's irish cream, martini & rossi dry vermouth, martini & rossi sweet vermouth, triple sec, coors light, sun king beers: cream ale, pachanga, seasonal, house red wine, house white wine, house rosé wine, prosecco, monin cherry syrup, monin orange syrup, house-made sweet and sour, orange juice, cranberry juice, grapefruit juice, soft drinks, soda water, tonic water, ginger beer, ginger ale, bottled water, lemons, limes, oranges, cucumbers, queen olives, Kahn's house-made sweet black cherries, ice spheres

5-hour open bar: \$44.50 per person 4-hour open bar: \$42.50 per person 3-hour open bar: \$40.50 per person 2-hour open bar: \$38.50 per person 1-hour open bar: \$36.50 per person

Connoisseur Bar

Belvedere, bombay sapphire, maker's mark, jameson, crown royal, 1800 tequila, johnnie walker black, bacardi silver, aperol, st germain, amaretto di saronno, bailey's irish cream, martini & rossi dry vermouth, martini & rossi sweet vermouth, triple sec, coors light, sun king beers: cream ale, pachanga, seasonal, 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: \$41.50 per person 4-hour open bar: \$39.50 per person 3-hour open bar: \$37.50 per person 2-hour open bar: \$35.50 per person 1-hour open bar: \$33.50 per person

Kahn's Bar

Svedka, beefeater, cruzan, jose cuervo, jim beam, johnnie walker red, jack daniels, amaretto di saronno, martini & rossi dry vermouth, martini & rossi sweet vermouth, triple sec, coors light, sun king beers: cream ale, pachanga, 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: \$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

2022 menu prices subject to change without notice - Beverage Page 1 of 9

All items are prepared in a kitchen where 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. Naturally occurring pits, shell pieces, husks or bones may be present.

plus a 25% service charge or billable hour by position, and applicable sales tax lce is customarily included; however, certain events may have an additional fee for ice.



Vineyard Bar

House red wine, house white wine, house rosé wine, coors light, sun king beers: cream ale, pachanga, soft drinks, club soda, bottled juices, and bottled water

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

Upgrade wine in any bar package:

Looking to upgrade your wines within your bar or Special Occasion Package? As your event specialist for special upgrade pricing.

Reserve		Tier 3 \$40.00 per bottle	Tier 2 \$30.00 <i>per bottle</i>	Tier 1 \$20.00 <i>per bottle</i>
Prisoner red blend	\$76	Alpha omega cabernet sauvignon	J lohr cabernet sauvingnon	Hess cabernet sauvignon
Shafer td-9 red blend	\$86	Morgan double I chardonnay	Simi chardonnay	Fess parker chardonnay
Stag's leap artemis cabernet sauvignon	\$86	Cakebread chardonnay	Palazzo della torre allegrini	Joseph drouhin pinot noir
C			Joseph drouhin chablis	La pettegola vermentino
Rombauer chardonnay			Argyle pinot noir	Cloudline pinot noir
			Greywacke sauvignon blanc	A-Z pinot gris
			Nicolas feuillatte champagne	Gloria ferrar blanc de blanc
				sparkling

Kid's/Vendor Beverages *Maximum of 4 hours* Assorted sodas, juices and bottled water

\$11.75 per child/person

2022 menu prices subject to change without notice – Beverage Page 2 of 9

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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: \$29.50 per person 4-hour open bar: \$27.50 per person 3-hour open bar: \$25.50 per person 2-hour open bar: \$23.50 per person 1-hour open bar: \$21.50 per person Add to an existing bar: \$7.00 additional per person Add st. germain and candied hibiscus flowers: *\$5.00 additional per person*

Scotch & Bourbon Bar

Only available to add to an existing Kahn's, Connoisseur bar or Reserve Collection 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 personAdd ice spheres:\$2.00 each, we recommend 1 per person

Premium Coffee Bar \$8.00 per person

Minimum 50 guests

Maximum 2 hours.

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, nutmeg and cocoa shakers

Make it boozy: Bailey's irish cream, amaretto di saronno, tempus fugit crème de cacao and kahlua \$5.00 additional per person

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Espresso Bar \$12.00 per person

Minimum 100 guests. Maximum 2 hours.

Barista attendant(s) required, \$250.00

Espresso machine rental required, \$350.00

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, nutmeg and cocoa shakers

Make it boozy: Bailey's irish cream, amaretto di saronno, tempus fugit crème de cacao and kahlua *\$5.00 additional per person*

Premium Hot Cocoa Bar \$8.00 per person

Minimum 35

Maximum 2 hours.

Rich hot cocoa

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

Make it boozy: Bailey's irish cream, amaretto di saronno, tempus fugit crème de cacao, tempus fugit crème de menthe and kahlua \$5.50 additional per person

plus a 25% service charge or billable hour by position, and applicable sales tax lce is customarily included; however, certain events may have an additional fee for ice.

KAHN'S CATERING events • weddings • gatherings (317)577-3663 | info@kahnscatering.com

CASH BARWe use:Kahn's Cash BarCash 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. \$300 per bartender for

maximum 5 hours

Each cash bar must meet a minimum of \$1,000.00 in sales. If minimum is not met, client must pay the difference.

Svedka, beefeater, cruzan, jose cuervo, jim beam, johnnie walker red, jack daniels, amaretto di saronno, martini & rossi dry vermouth, martini & rossi sweet vermouth, triple sec, coors light, sun king beers: cream ale, pachanga, 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

All cash bars are for a maximum of 4 hours.

Premium mixed drink:	\$10.00 per drink
Wine:	\$9.00 per glass
Microbrew/Local	\$7.00 each
Import beer:	\$6.50 each
Domestic	\$6.00 each
Soft drinks:	\$3.00 per glass
Bottled water:	\$3.00 each

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

Also available with Reserve Collection brands – add \$200 setup fee per bar, add \$2.00 to mixed drinks; \$4.00 to mixed drinks with casamigos, glenlivet



2022 menu prices subject to change without notice – Beverage Page 5 of 9 All items are prepared in a kitchen where 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. Naturally occurring pits, shell pieces, husks or bones may be present.

plus a 25% service charge or billable hour by position, and applicable sales tax lce is customarily included; however, certain events may have an additional fee for ice.



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, beefeater, cruzan, jose cuervo, jim beam, johnnie walker red, jack daniels, amaretto di saronno, martini & rossi dry vermouth, martini & rossi sweet vermouth, triple sec, coors light, sun king beers: cream ale, pachanga, 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

Premium mixed drink:	\$9.50 per drink
Wine:	\$8.50 per glass
Microbrew/Local	\$6.50 each
Import beer:	\$6.00 each
Domestic	\$5.50 each
Soft drinks:	\$3.00 per glass
Bottled water:	\$3.00 each

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

Also available with Reserve Collection brands – add \$200 setup fee per bar, add \$2.00 to mixed drinks; \$4.00 to mixed drinks with casamigos, glenlivet

By the Bottle Consumption

Looking to upgrade your wines within your bar or Special Occasion Package? Ask your event specialist for special upgrade pricing.

Reserve Prisoner red blend \$96 Shafer td-9 red blend \$106 Stag's leap artemis cabernet sauvignon \$106 Rombauer chardonnay \$106	Tier 3 \$66.00 <i>per bottle</i> Alpha omega cabernet sauvignon Morgan double I chardonnay Cakebread chardonnay	Tier 2 \$56.00 per bottle J lohr cabernet sauvingnon Simi chardonnay Palazzo della torre allegrini Joseph drouhin chablis Argyle pinot noir Greywacke sauvignon blanc Nicolas feuillatte champagne	Tier 1 \$46.00 per bottle Hess cabernet sauvignon Fess parker chardonnay Joseph drouhin pinot noir La pettegola vermentino Cloudline pinot noir A-Z pinot gris Gloria ferrar blanc de blanc sparkling	House \$36.00 per bottle Canyon Road: cabernet sauvignon pinot noir chardonnay sauvignon blanc pinot grigio moscato Campuget rose Frexinet sparkling
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2022 menu prices subject to change without notice – Beverage Page 6 of 9

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Premium Liquors, Special Request Wines, Champagnes Available Laurent Perrier

\$109.00 *per bottle* \$279.00 *per bottle*

Dom Perignon

Passed beverages

Customarily billed on consumption by the drink, ask your event specialist for suggestions.

Specialty Cocktails *Please see our Specialty Cocktail Menu*

Water Station Includes disposable cups

\$1 per person

2022 menu prices subject to change without notice – Beverage Page 7 of 9

plus a 25% service charge or billable hour by position, and applicable sales tax Ice is customarily included; however, certain events may have an additional fee for ice.



BY THE GALLON House Blend Coffee 3 gallon minimum Cream, sugar, raw sugar, splenda and stevia		\$48.75 per gallon
Decaffeinated Coffee 3 gallon minimum Cream, sugar, raw sugar, splenda and stevia		\$48.75 per gallon
Revolution Hot Tea		\$3.00 per individual box
Iced Tea 3 gallon minimum		\$52.75 per gallon
Choose from		
Classic Black	Ginger Peach	
Mango Green	Pomegranate Berry	
Sliced lemons, sugar, raw sugar, s		
Classic Scratch-Made Lemonade	3 gallon minimum	\$56.25 per gallon
Berry Lemonade 3 gallon minimu	m	\$60.50 per gallon
Watermelon Rosemary Lemonad	le 3 gallon minimum	\$60.50 per gallon
Fruit and Herb-Infused Waters 3	qallon minimum	\$44.50 per gallon
Cucumber Lemon	Cucumber garnish	
Blackberry sage	Lemon garnish	
Orange Basil	Orange garnish	
Lime mint	Lime garnish	
Strawberry basil	Quartered strawberry garnish	
Hot Cocoa 3 gallon minimum		\$56.50 per gallon
Whipped cream		
Hot Spiced Cider 3 gallon minimu	ım	\$56.50 per gallon
Cinnamon sticks, orange slices		
Sangria 3 gallon minimum		\$204.00 per gallon
Fresh fruit slices		

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plus a 25% service charge or billable hour by position, and applicable sales tax Ice is customarily included; however, certain events may have an additional fee for ice.



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 Organic Honest Tea Unsweetened black tea, black forest berry herbal tea, and peach oolong	\$5.25 each
Bottled Assorted Nantucket Fruit Juices	\$4.25 each
Assorted Boylan Soft Drinks	\$5.25 each
San Pellegrino 250 ml Glass bottle	\$4.25 each
Acqua Panna 250 ml Glass bottle	\$4.25 each
San Pellegrino 1 liter Glass bottle Served with lime slices.	\$16.00 each
Acqua Panna 1 liter Glass bottle Served with lime slices.	\$16.00 each
Oatmilk 32 oz	\$12.50 each
BAR PROVISIONS	
Bottled Soda, Tonic 1L	\$8.50 each
Bottled Assorted Nantucket Fruit Juices	\$4.25 each
Bar Fruit Setup Serves 25 Lemons, limes, olives, cherries	\$42.00 each
Chef-prepared purees, mixers, infusions, simple syrups, etc.	\$42.00 per quart
Blue Cheese Stuffed Olives Ice Ice trailer may be required, ask your event specialist for details	\$18 <i>per dozen</i> \$.65/lb
Ice Spheres We recommend 1 per person	\$2 each