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**

Maximum 5 hours. 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 Bar**

Belvedere, tito's, ketel grapefruit rose, bombay sapphire, whitley neill blood orange, hendricks, woodford reserve, makers mark, jameson, bacoo 5 year, casamigos, glenlivet, aperol, st. germain, amaretto disaronno, bailey's irish cream, 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, sparkling wine, monin cherry syrup, monin orange syrup, monin mint 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, queen olives, Kahn's house-made sweet black cherries, ice spheres

5-hour open bar: \$49.00 per person 4-hour open bar: \$47.00 per person 3-hour open bar: \$45.00 per person 2-hour open bar: \$43.00 per person 1-hour open bar: \$41.00 per person

# **Connoisseur Bar**

Belvedere, bombay sapphire, maker's mark, jameson, crown royal, 1800 tequila, johnnie walker black, bacoo 3 year, aperol, st. germain, amaretto disaronno, bailey's irish cream, 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, sparkling wine, 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: \$46.00 per person 4-hour open bar: \$44.00 per person 3-hour open bar: \$42.00 per person 2-hour open bar: \$40.00 per person 1-hour open bar: \$38.00 per person

# Kahn's Bar

Svedka, beefeater, bacardi, jose cuervo, jim beam, johnnie walker red, jack daniels, amaretto disaronno, 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: \$43.00 per person 4-hour open bar: \$41.00 per person 3-hour open bar: \$39.00 per person 2-hour open bar: \$37.00 per person 1-hour open bar: \$35.00 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.



# **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: \$40.00 per person 4-hour open bar: \$38.00 per person 3-hour open bar: \$36.00 per person 2-hour open bar: \$34.00 per person 1-hour open bar: \$32.00 per person

**Kid's/Vendor Beverages** *Maximum of 5 hours* Assorted sodas, juices and bottled water

\$13.00 per child/person

# Upgrade wine in any bar package:

Upgrade your wines in any bar package from our selections below. Upgrade includes one white and one red wine, and for Connoisseur and Reserve bars, a sparkling wine.

Tier 2

Tier 3	
\$18.00 per person	
Alpha omega two squared red	J
blend	Soi
Duckhorn merlot	Pa
Prisoner red blend	
Rombauer chardonnay	
Cakebread chardonnay	Gre
Duval leroy reserve champagne	Nic

# \$12 per person J lohr cabernet sauvignon Sonoma cutrer russian river Palazzo della torre allegrini Joseph drouhin chablis Argyle pinot noir Greywacke sauvignon blanc Nicolas feuillatte champagne

Fier 1
\$6 per person
Hess cabernet sauvignon
Fess parker chardonnay
Bouchard aine & fils pinot noir
Ramon bilbao albarino
Cloudline pinot noir
Joel gott pinot gris
Gloria ferrar blanc de blanc

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.



## **SPECIALTY PACKAGES**

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

Specialty bars cannot be served on consumption.

### Mimosa Bar

Sparkling wine, st. germain, orange juice, peach puree, berry puree, fresh strawberries and orange slices

5-hour open bar: \$35.00 per person 4-hour open bar: \$33.00 per person 3-hour open bar: \$31.00 per person 2-hour open bar: \$29.00 per person 1-hour open bar: \$27.00 per person

Add to an existing bar: \$7.00 additional per person, up to 5 hours Add candied hibiscus flowers: \$2.00 additional per person

## **Bourbon | Scotch | Whiskey Tasting Bar**

Select 6

5-hour open bar: \$46.00 per person 4-hour open bar: \$44.00 per person 3-hour open bar: \$42.00 per person 2-hour open bar: \$40.00 per person 1-hour open bar: \$38.00 per person

Soft drinks, ginger ale, bottled water, lemons, oranges, Kahn's house-made sweet black cherries, bitters 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, Connoisseur or Reserve bar: \$18.00 additional per person, up to 5 hours

Add ice spheres: \$2.00 each, we recommend a minimum of 1 per person

# Premium Coffee Bar \$9.00 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 disaronno, tempus fugit crème de cacao and kahlua \$5.50 additional per person

## **Premium Hot Cocoa Bar** \$9.00 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 disaronno, 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.



Espresso Bar \$12.00 per person

Minimum 100 guests Maximum 2 hours.

Barista attendant(s) required, \$250.00

Espresso machine, coffee grinder and water pump rental required, \$600.00

Freshly-ground and brewed tinker coffee co. espresso

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

Includes chocolate syrup, creamy caramel sauce, vanilla syrup, caramel syrup, two featured syrups, chocolate shavings, whipped cream, cinnamon, nutmeg and cocoa shakers

Make it boozy: Bailey's irish cream, amaretto disaronno, tempus fugit crème de cacao 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.



# Card | E-pay Bar

Tier 1 wine:

Individual-pay Card | E-pay Bar sales do not apply towards Food & Beverage Minimums. Prices are subject to change at any time-Current menu price applies.

# Card | E-pay bar prices are inclusive of applicable sales tax

Kahn's Catering requires one (1) bartender for every 75 guests.

\$350 bartender and technology fee per bar, for maximum 5 hours

Svedka, beefeater, bacardi, jose cuervo, jim beam, johnnie walker red, jack daniels, amaretto disaronno, 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: \$11.50 per drink

House wine: \$9.25 per glass

Tier 2 wine: \$15.25 per glass

Microbrew/Local \$7.00 each
Import beer: \$6.50 each
Domestic \$6.50 each

Soft drinks: \$3.00 per glass

Bottled water: \$3.00 each

For your convenience we accept:















Bartenders do not carry or accept cash

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

\$11.25 per glass

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

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.

Kahn's Catering requires one (1) bartender for every 75 guests.

\$250 bartender fee per bar, for maximum 5 hours

Svedka, beefeater, bacardi, jose cuervo, jim beam, johnnie walker red, jack daniels, amaretto disaronno, 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: \$10.50 per drink House wine: \$8.50 per glass Tier 1 wine: \$10.50 per glass Tier 2 wine: \$13.50 per glass Tier 3 wine: \$16.50 per glass Microbrew/Local \$6.50 each Domestic \$6.00 each Soft drinks: \$3.00 per glass

Bottled water:

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

\$3.00 each

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

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 BOTTLE CONSUMPTION

Looking to upgrade your wines offered at the table? Ask your event specialist for special upgrade pricing.

Reserve Shafer td-9 red blend \$120 Stag's leap artemis cabernet sauvignon \$120 Chateau montelena chardonnay \$110 Albert bichot pouilly fuissé \$80	\$70.00 per bottle Alpha omega two squared red blend Duckhorn merlot Prisoner red blend Rombauer chardonnay Cakebread chardonnay Duval leroy reserve champagne	Tier 2 \$60.00 per bottle J lohr cabernet sauvignon Sonoma cutrer Russian river chardonnay Palazzo della torre allegrini Joseph drouhin chablis Argyle pinot noir Greywacke sauvignon blanc Nicolas feuillatte champagne	Tier 1 \$50.00 per bottle Hess cabernet sauvignon Fess parker chardonnay Bouchard aine & fils pinot noir Ramon bilbao albarino Cloudline pinot noir Joel gott pinot gris Gloria ferrar blanc de blanc sparkling	House \$40.00 per bottle Canyon Road: cabernet sauvignon pinot noir chardonnay sauvignon blanc pinot grigio moscato Campuget rose Frexinet sparkling
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# **SPARKLING**

Duval leroy reserve brut	\$90.00 per bottle
Laurent perrier brut	\$100.00 per bottle
Veuve clicquot	\$130.00 per bottle
Duval leroy prestige premier cru rosé	\$130.00 per bottle
Veuve clicquot brut rosé	\$150.00 per bottle
Duval leroy "femme"	\$200.00 per bottle
Dom pérignon brut	\$400.00 per bottle

# **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

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.



BY THE GALLON

**House Blend Coffee** 3 gallon minimum \$55.00 per gallon

Cream, sugar, raw sugar, splenda and stevia

**Decaffeinated Coffee** 3 gallon minimum \$55.00 per gallon

Cream, sugar, raw sugar, splenda and stevia

Two Leaves and a Bud Organic Hot Tea \$4.00 per individual bag

Classic Black Iced Tea 3 gallon minimum \$50.00 per gallon

Sliced lemons, sugar, raw sugar, splenda and stevia

**Two Leaves and a Bud Organic Flavored Iced Tea** 3 gallon minimum \$55.00 per gallon

Tart Berry Caffeine-free, herbal

Peach

Tropical Green

Sliced lemons, sugar, raw sugar, splenda and stevia

Classic Scratch-Made Lemonade 3 gallon minimum \$60.00 per gallon

Berry Lemonade 3 gallon minimum \$65.00 per gallon

Watermelon Rosemary Lemonade 3 gallon minimum \$65.00 per gallon

Fresh-squeezed Orange Juice 4 gallon minimum \$60.00 per gallon

Fruit and Herb-Infused Waters 3 gallon minimum \$45.00 per gallon

Cucumber LemonCucumber garnishBlackberry sageLemon garnishOrange BasilOrange garnishLime mintLime garnish

Strawberry basil Quartered strawberry garnish

Hot Cocoa 3 gallon minimum \$60.00 per gallon

Whipped cream

Hot Spiced Cider 3 gallon minimum \$60.00 per gallon

Cinnamon sticks, orange slices

Sangria 3 gallon minimum \$204.00 per gallon

Fresh fruit slices

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 Harney & Sons Tea Unsweetened black tea, black forest berry herbal tea, and peach oolong	\$5.25 each
Bottled Assorted Fruit Juices	\$4.25 each
Assorted 317 Juicery Organic Cold-Pressed Juice	\$10.00 each
Assorted Root & Revelry Craft Soda	\$5.25 each
Assorted Boylan Bottling Co. Soda	\$5.25 each
San Pellegrino 250 ml Glass bottle	\$5.00 each
Acqua Panna 250 ml <i>Glass bottle</i>	\$5.00 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
Oat milk 32 oz	\$12.50 each
BAR PROVISIONS	
Bottled Soda, Tonic 1 liter	\$10.00 each
Bottled Assorted Fruit Juices	\$4.25 each
Bar Fruit Setup Serves 25 Lemons, limes, olives, cherries	\$50.00 each or \$2 per person
Chef-prepared purees, mixers, infusions, simple syrups, etc.	\$46.00 per quart
Blue Cheese Stuffed Olives	\$24 per dozen
Ice Ice trailer may be required, ask your event specialist for details.	\$.75/lb.
Ice Spheres We recommend 1 per person.	\$2 each