

GILBERTSVILLE *&* FARMHOUSE

SOUTH NEW BERLIN, NY

2024 WEDDING SEASON

UPSTATE NY'S ALL INCLUSIVE WEDDING RESORT



CULINARY PROGRAM

A CULINARY EXPERIENCE BURSTING WITH FLAVOR & FLAIR



THE BASICS

In this offering you will find all of our menus for a lavish weekend culinary experience. Every couple has different visions, so we customize every menu to your tastes.

If you enjoy the ease of a pre-selected menu, look over our prix fixed menus, and you may select one of those in lieu of full customization.

These menus follow this basic guideline for milestone celebrations like weddings:

Cocktail Hour

- (4) Butlered Hors D'Oeuvres
- STATEMENT PIECE: The Farmhouse Harvest Board (Antipasti/Cheese/Charcuterie)

Reception Dinner

- (1) Salad Selection
- (1) Grain or Pasta Selection (Vegetarian Entree)
- (2) Entree Selections: Meat, Poultry or Fish
- (2) Side Dish Selections
- Dessert
- Coffee/Tea

In keeping with the Gilbertsville Farmhouse standard, we source **ONLY** the best available and freshest poultry, meats and produce, and we shop locally as available. Our products are always antibiotic free, and chemical free. We home-make our own rubs, marinades, sauces, creams and jams.

CUSTOMIZATION:

Along with our prix fixe menu selections, you will also find our master offering list which includes all of our dishes, specialty stations and desserts. Our chefs have hand selected these menus and designed our entire offering. We can produce full **kosher** events, and we have **South Asian** menus available by request.

Your event's culinary experience is fully customizable. So, if you love our prix fixe menu, amazing! If you would rather customize, we are here to guide you and serve you. Tell us what you love. If you want something completely different, let's do it! We are excited for it all, and cannot wait to get started.

Prix Fixe Menus





PRIX FIXE
\$135PP
SPRING/SUMMER

HORS D'OEUVRES

CARAMELIZED PEARS WITH GOAT CHEESE & LEMON THYME ON HERBED CROSTINI

GRILLED WATERMELON, FETA & MINT SKEWERS

GINGER BOK CHOY SHITAKE DUMPLING w/Hoisin dipping sauce

BACON BOURBON MINI MEATBALLS with honey-bourbon glaze

MEZZE BOARD: beautiful display of vegetables, olives, hummus, breads

DINNER

ARTISAN BREAD BASKETS

FARMHOUSE CAESAR: Baby romaine with toasted garlic vinaigrette, herbed croutons, tomatoes & shaved parmesan

LEMON RICOTTA PASTA

FARMER'S RECIPE ROASTED WHOLE CHICKEN WITH LEMON ROSEMARY GARLIC BUTTER

SEARED SALMON WITH LEMONGRASS & CHAMPAGNE BEURRE BLANC

SAUTEED HARICOT VERT WITH GRILLED SUMMER CORN

OVEN ROASTED NEW POTATOES with caramelized garlic & thyme

DESSERT

COOKIES, BROWNIES & BLONDIES

COFFEE & TEA



PRIX FIXE
\$160PP
SPRING/SUMMER

HORS D'OEUVRES

ROASTED GRAPES WITH THYME & FRESH RICOTTA ON CRACKED PEPPER CROSTINI

GINGER BOK CHOY SHITAKE DUMPLING w/Hoisin dipping sauce

PEACH & MUSHROOM COMPOTE ON CORNBREAD GRIDDLE CAKES

MINI CHICKEN & WAFFLES w/jalapeno-infused maple syrup

FARMHOUSE HARVEST BOARD: an extravagant charcuterie display

DINNER

ARTISAN BREAD BASKETS

ARUGULA LEMON PARMESAN SALAD WITH BABY HEIRLOOM TOMATOES

GNOCCHI (OR TORTELLINI) WITH SUMMER CORN & HEIRLOOM TOMATOES

SWEET & STICKY BROWN-SUGAR RUBBED BBQ CHICKEN

GRILLED FLANK STEAK with chimichurri

SMASHED POTATOES with roasted garlic aioli

GRILLED FARM CARROTS with pistachio butter and feta

DESSERT

TRES LECHES CAKE WITH BERRY COMPOTE & BUTTERMILK SWEET CREAM

COFFEE & TEA



PRIX FIXE
\$185PP
SPRING/SUMMER

HORS D'OEUVRES

CARAMELIZED PEARS WITH GOAT CHEESE & LEMON THYME on herbed crostini

TUNA TARTARE ON A WONTON CRISP WITH SHISHITO PEPPER

GRILLED LAMB CHOP WITH SALSA VERDE

GRILLED BACON-WRAPPED SCALLOPS with Champagne grapefruit beurre blanc

FARMHOUSE HARVEST BOARD: an extravagant charcuterie display

DINNER

ARTISAN BREAD BASKETS

GRILLED PEACH & BURRATA SALAD WITH ARUGULA, TOASTED PINE NUTS & BALSAMIC

THREE CHEESE TORTELLINI WITH ARTICHOKE & ASPARAGUS with lemon, freshly shaved parmesan and cracked black pepper

FILET MIGNON WITH BLACK CURRANT & RUBY RED REDUCTION or CASIS ONION MARMALADE

CRUNCHY PAN FRIED SNAPPER WITH CHILI LIME BUTTER

GRILLED BABY BOK CHOY WITH MISO BUTTER

CREAMY GARLIC MASHED POTATOES

DESSERT

PEAR CROSTATA WITH FARM HONEY, VANILLA ICE CREAM & FRESH RASPBERRIES

COFFEE & TEA



PRIX FIXE
\$135PP
AUTUMN/WINTER

HORS D'OEUVRES

ROASTED GRAPES WITH THYME & FRESH RICOTTA ON CROSTINI

JERK CHICKEN ON ROASTED CHILI CORN MUFFIN WITH TOMATO CONFIT

GINGER BOK CHOY SHITAKE DUMPLING w/Hoisin dipping sauce

SWEET POTATO BITE WITH HONEY APPLE BUTTER

MEZZE BOARD: beautiful display of vegetables, olives, hummus, breads

DINNER

ARTISAN BREAD BASKETS

BABY SPINACH & ARUGULA SALAD with cherry tomatoes, pumpkin seeds & smokey chili dressing

CAPELLINI WITH GARLIC BUTTER SAUCE, MUSHROOMS & SPINACH

GRAPE & CIDER HARVEST ROASTED WHOLE CHICKEN

SEARED SALMON WITH ORANGE BEURRE BLANC SAUCE

SAUTEED HARICOT VERT with caramelized shallots

OVEN ROASTED NEW POTATOES with caramelized garlic & thyme

DESSERT

COOKIES, BROWNIES & BLONDIES

COFFEE & TEA



PRIX FIXE
\$160PP
AUTUMN/WINTER

HORS D'OEUVRES

PROSCIUTTO, FIG, GOAT CHEESE & TRUFFLED HONEY on herbed crostini

BRIE, APPLE, PEAR & BLACKBERRY KEBABS with brushed maple syrup and cinnamon

CRISPY EGGPLANT SANDWICH with fontina, basil and charred tomato sauce

PORK BELLY SKEWER with Vietnamese caramel sauce

FARMHOUSE HARVEST BOARD: an extravagant charcuterie display

DINNER

ARTISAN BREAD BASKETS

APPLE FENNEL ARUGULA SALAD WITH HONEY LEMON VINAIGRETTE

ROASTED BUTTERNUT SQUASH, HAZELNUT & PESTO CAVATAPPI

CAST IRON CHICKEN THIGHS WITH SWEET PEAS, HERBED MUSHROOMS & APPLES

BALSAMIC & SOY FLANK STEAK WITH CRANBERRY REDUCTION

CARAMELIZED BROCCOLI WITH GARLIC

ROASTED SEASONAL ROOT VEGETABLES WITH CITRUS WILTED KALE

DESSERT

SEASONAL PIES WITH HOMEMADE WHIPPED CREAM

COFFEE & TEA



PRIX FIXE
\$185PP
AUTUMN/WINTER

HORS D'OEUVRES

APPLE CHUTNEY BRUSCHETTA

SMOKED DUCK BREAST ON ROASTED CHILI CORN MUFFIN WITH TOMATO CONFIT

TUNA TARTARE ON A WONTON CRISP WITH SHISHITO PEPPER

GRILLED LAMB CHOP WITH SALSA VERDE

FARMHOUSE HARVEST BOARD: an extravagant charcuterie display

DINNER

ARTISAN BREAD BASKETS

MIXED FIELD GREENS WITH PEARS & TOASTED WALNUTS with raspberry-vanilla bean vinaigrette

BUTTERNUT SQUASH RAVIOLI IN FRESH SAGE BUTTER

GARLIC BRAISED SHORT RIBS IN RED WINE REDUCTION

GRILLED SEA BASS WITH GRAPE SALSA

ASPARAGUS BUNDLES IN CHAMPAGNE BUTTER

SMASHED FINGERLING POTATOES WITH SWEET ONION & GARLIC

DESSERT

WARM CHOCOLATE SOUFFLE CAKE WITH HOMEMADE WHIPPED CREAM

COFFEE & TEA

COCKTAIL HOUR PASSED HORS D'OEUVRES





HORS D'OEUVRES SELECT FOUR (4)

PASSED BUTLER STYLE

COLD

SELECT FOUR (4) TOTAL - EITHER FROM COLD OR HOT LIST

CARAMELIZED PEARS WITH GOAT CHEESE & LEMON THYME on herbed crostini

APPLE CHUTNEY BRUSCHETTA

PEACH & MUSHROOM COMPOTE ON CORNBREAD GRIDDLE CAKE

ROASTED GRAPES WITH THYME & FRESH RICOTTA ON CROSTINI

GRILLED WATERMELON, FETA & MINT SKEWERS

PROSCIUTTO, FIG, GOAT CHEESE & TRUFFLED HONEY on herbed crostini

BRIE, APPLE, PEAR & BLACKBERRY KEBABS with brushed maple syrup and cinnamon

SMOKED SALMON WITH LEMON, CAPERS & DILL on crispy potato cake

JERK CHICKEN ON ROASTED CHILI CORN MUFFIN WITH TOMATO CONFIT

SEARED CARPACCIO OF BEEF with shaved parmesan and white truffle oil on potato crisp

TUNA TARTARE ON A WONTON CRISP WITH SHISHITO PEPPER

CEVICHE SHOOTER

RAW OYSTER WITH GRILLED PINEAPPLE & BASIL

MARINATED DUNGENESS CRAB on fresh cut potato crisp with fennel-pepper gremolata

SMOKED DUCK BREAST ON ROASTED CHILI CORN MUFFIN with tomato confit



HORS D'OEUVRES

PASSED BUTLER STYLE

HOT

FRIED NEW POTATOES with roasted garlic aioli

CRISPY EGGPLANT SANDWICH with fontina, basil and charred tomato sauce

SHITAKE MUSHROOM TART WITH GOAT CHEESE & THYME

SWEET POTATO BITE WITH HONEY APPLE BUTTER

GINGER BOK CHOY SHITAKE DUMPLING w/Hoisin dipping sauce

BACON BOURBON MINI MEATBALLS with honey-bourbon glaze

PURPLE POTATO SHALLOT HASH ON MINI BUTTERMILK BISCUIT

MINI CHICKEN & WAFFLES w/jalapeno-infused maple syrup

CHICKEN SATAY with sun-dried tomato pesto

SPANIKOPITA FILLED WITH ARTICHOKE, LEEK & HAZELNUT

PORK BELLY SKEWER with Vietnamese caramel sauce

GRILLED BACON-WRAPPED SCALLOPS with Champagne grapefruit beurre blanc

ROASTED MUSSELS with white wine, garlic & serrano peppers

SWEET SUMMER CORN & LOBSTER FRITTER with basil aioli

GRILLED LAMB CHOP with salsa verde

CRAB & ROCK SHRIMP CAKE with spicy aioli & gremolata

FIVE SPICE PRAWN with chili spiked plum sauce

HARVEST BOARDS & BARS

MIDDLE EASTERN MEZZE

Bowls of olives, fresh baked flatbreads, pitas, crackers, olive oil, roasted garlic babaganoush, Tabouli salad, and housemade hummus dip, feta.



THE STATEMENT PIECE

FARMHOUSE HARVEST BOARD

Elaborate display of fresh fruits, cheeses, tasty olives, charcuterie, herbaceous oils, delicious spreads and breads.

TAPAS BAR

Spicy calamari, mussels with white wine & garlic, gin-soaked shrimp cocktail, mini chicken empanadas, roasted sweet potato, heirloom tomato galleta, olive tapenade, artichoke and spinach dip, dried fruit, sun-dried tomato pesto, fresh bread (basket of GF bread) & crostini

RAW BAR

Chilled Jumbo Shrimp with cocktail sauce & lemon, Oysters on ice with Champagne mignonette, Littleneck Clams on ice with cocktail sauce & lemon

FAMILY STYLE SERVICE RECEPTION DINNER





FIRST COURSE

SERVED FAMILY STYLE

ARTISAN BREADS

OUR BREADS ARE MADE FRESH DAILY BY LOCAL ARTISAN BAKERS.

SOURDOUGH & RUSTIC OLIVE

FARM SALADS

SELECT ONE (1)

ARUGULA LEMON PARMESAN SALAD WITH BABY HEIRLOOM TOMATOES

BABY SPINACH & ARUGULA SALAD WITH CHERRY TOMATOES, PUMPKIN SEEDS & SMOKY CHILI DRESSING

FARMHOUSE CAESAR: BABY ROMAINE WITH TOASTED GARLIC VINAIGRETTE, HERBED CROUTONS, TOMATOES & SHAVED PARMESAN

MIXED GREENS WITH SHALLOT-DIJON DRESSING

BLUEBERRY SALAD WITH SPRING GREENS & LEMON VINAIGRETTE (SPRING/SUMMER)

APPLE FENNEL ARUGULA SALAD WITH HONEY LEMON VINAIGRETTE (FALL)

BABY SPINACH SALAD WITH SMOKED BACON DRESSING, ROASTED FIELD MUSHROOMS & LOCAL NY CHEDDAR CRUMBLE

ORGANIC GREENS WITH ROASTED CHANTERELLE MUSHROOMS, GOLDEN BEETS & GOAT CHEESE

ROASTED BEET SALAD WITH FRISSE & GEM LETTUCE

MIXED FIELD GREENS WITH PEARS, TOASTED WALNUTS & RASPBERRY-VANILLA BEAN VINAIGRETTE

GRILLED PEACH & BURRATA SALAD WITH ARUGULA, TOASTED PINE NUTS & BALSAMIC



SECOND COURSE

SERVED FAMILY STYLE

PASTA & GRAINS

SELECT ONE (1)

PASTA WITH FRESH TOMATOES, CARAMELIZED ONIONS & MARJORAM

LEMON RICOTTA PASTA

SPICY RIGATONI VODKA WITH BASIL AND PARMESAN

PASTA WITH MUSHROOMS AND MISO BROWN BUTTER SAUCE

WINTER GREEN PASTA with Swiss chard, garlic, lemon and parmesan

ISRAELI COUSCOUS WITH ROASTED SEASONAL VEGETABLES

SAFFRON ISRAELI COUSCOUS with dried cranberries, toasted almonds and fresh herbs

YELLOW PEPPER ORZO GRATIN WITH CRANBERRIES & THYME

GNOCCHI (OR TORTELLINI) WITH SUMMER CORN & HEIRLOOM TOMATOES

BUTTERNUT SQUASH, HAZELNUT & PESTO CAVATAPPI

THREE CHEESE TORTELLINI WITH ARTICHOKE & ASPARAGUS
with lemon, freshly shaved parmesan and cracked black pepper

BUTTERNUT SQUASH RAVIOLI IN FRESH SAGE BUTTER

PASTA WITH ROASTED DUCK w/mission figs, balsamic & star-anise infused cream

PASTA WITH ROASTED DUCK w/broccoli rabe, glazed onions & honey lavender jus

PERSIAN ORANGE RICE with carrots, saffron, almonds & pistachios



ENTREES SELECT TWO (2)

SERVED FAMILY STYLE

POULTRY

FARMER'S RECIPE ROASTED WHOLE CHICKEN with lemon rosemary garlic butter

TAGINE OF CHICKEN with caramelized shallots, dried fruit, pine nuts and saffron

SWEET & STICKY BROWN-SUGAR RUBBED BBQ CHICKEN

HARVEST ROASTED CHICKEN WITH GRAPES & OLIVE

GRILLED FREE RANGE CHICKEN BREAST with Chef's homemade spice rub

HOUSE MARINATED GRILLED CHICKEN BREAST with mango mint salsa

BLUEBERRY & FIG BALSAMIC ROASTED CHICKEN

CAST IRON CHICKEN THIGHS with sweet peas, herbed mushrooms and apples

CRISPY WHOLE DUCK WITH SPICY PLUM SAUCE

FISH

SEARED SALMON with lemongrass & Champagne beurre blanc

ALASKAN COD WITH LEMON OREGANATA

ALASKAN COD WITH FENNEL & BLOOD ORANGE

SEARED AHI TUNA with maple balsamic reduction & thyme

CRUNCHY PAN FRIED RED SNAPPER with chili lime butter

BRAISED HALIBUT stuffed w/spinach, peppers, pine nuts, and raisins

GRILLED SEA BASS WITH GRAPE SALSA



ENTREES

MEATS

GRILLED FLANK STEAK with chimichurri

FALL-OFF-THE-BONE BABY BACK RIBS w/homemade brown sugar spice rub and smokey bourbon BBQ sauce

*BEEF RIBS

BACON WRAPPED PORK LOIN with spiced peach chutney

ROASTED PORK LOIN with onion, fennel & bourbon reduction

GRILLED PORK MEDALLIONS with roasted onions, apples and fennel cream sauce

TAGINE OF BEEF with caramelized shallots, dried fruit, pine nuts and saffron

FILET MIGNON with black currant & ruby port reduction or served with cassis onion marmalade

GRILLED RIB EYE STEAK with soy butter glaze

BRAISED SHORT RIBS with Cabernet demi-glaze

HERB CRUSTED RACK OF LAMB with lemon zest & au jus

RED WINE BRAISED LAMB SHANK with fennel peppered rice, Swiss chard & aioli

WHOLE ROASTED PIG with grilled peaches & thyme OR grilled plums, apples & rosemary



SIDE DISHES

SERVED FAMILY STYLE

VEGETABLES & STARCHES

SELECT TWO (2)

OVEN ROASTED NEW POTATOES with caramelized garlic & thyme

SAUTEED HARICOT VERT WITH GRILLED SUMMER CORN

GRILLED BABY BOK CHOY WITH MISO BUTTER

BABY BOK CHOY, HARICOT VERT & BROCCOLI with citrus shoyu

ROASTED SWEET POTATOES WITH MISO, GINGER & SCALLIONS

CREAMY GARLIC MASHED POTATOES

GRILLED FARM CARROTS with pistachio butter and feta

ROASTED ROOT VEGETABLES with citrus wilted kale

ORGANIC BABY SWEET PEAS & RAINBOW CARROTS braised in white wine and shallots

GRILLED VEGETABLE STACKS with fennel, eggplant, zucchini, vine-ripened tomatoes, yellow squash & roasted red pepper-basil rouille

ASPARAGUS BUNDLES IN CHAMPAGNE BUTTER

CARAMELIZED BRUSSELS SPROUTS WITH BACON & BRIE

GRILLED CAULIFLOWER STEAKS WITH CHIMICHURRI

STUFFED PORTABELLA MUSHROOM with roasted vegetables, goat cheese & fresh herbs

SWEET POTATOES STUFFED W/BLACK BEANS & CHARRED CORN bright green spinach and cilantro



DESSERT
INCLUDES COFFEE & TEA

☕ ESPRESSO BAR STATION:
ESPRESSO, LATTES, CAPPUCCINO

DESSERT

FARMHOUSE DESSERT TABLE FEATURES 4 DESSERTS

HOMEMADE COOKIES, BLONDIES & BROWNIES

FRESH SEASONAL FRUIT GALETTES

TRES LECHES CAKE WITH BERRY COMPOTE & BUTTERMILK SWEET CREAM

CHOCOLATE ESPRESSO CAKE WITH BERRY COULIS

HOMEMADE KEY LIME CAKE

VOL-AU-VENTS FILLED WITH ASSORTED MOUSSE & CREME

MAPLE PECAN SQUARES & LEMON RASPBERRY FINGERS

FRESH SEASONAL PIES

PUDDING SHOOTERS: FRANGELICO BUTTERSCOTCH & BLACK CHERRY BOURBON CHOCOLATE

SHOOTERS: PICK 2 - STRAWBERRY, MANGO, CANTALOUPE, PEACH

APPLE TARTLETS WITH VANILLA ICE CREAM topped with cinnamon, ginger & caramel sauce

CREOLE BREAD PUDDING WITH WHISKEY SAUCE

NEW YORK CHEESECAKE WITH TOPPINGS

PEAR CROSTATA WITH FARM HONEY, VANILLA ICE CREAM & FRESH RASPBERRIES

WARM CHOCOLATE SOUFFLE CAKE WITH ARMAGNAC CHANTILLY

OVEN ROASTED FRENCH BUTTER PEAR with vanilla ice cream, cinnamon ginger & caramel sauce

CHEERS & GLAM BAR SERVICE





BAR BASICS

OUR STANDARD BAR SERVICE INCLUDES AN EIGHT (8) HOUR EVENT

- One (1) hour Pre-Ceremony Welcome Hour
- One (1) hour Cocktail Hour
- Up to (6) hour Reception



- WELCOME TABLE: Two (2) stationary non-alcoholic infused water stations (Ex: Lavender Lemonade)
- WELCOME TABLE: One (1) welcome alcoholic spritzer drink (Ex: Spiced Pear Spritzer)
- COCKTAIL HOUR: Open Bar
- CHAMPAGNE TOAST: A glass of our house champagne at dinner tables for guests
- RECEPTION: Open Bar
- GLASSWARE: Wine glasses & rocks glasses. High-end plastic barware may be substituted after dinner.
- *OPTIONAL* TABLE SERVICE: Wine table service is available during reception dinner at additional cost.

Bar Brands

HOUSE BRANDS

PREMIUM BRANDS

VODKA

TITO'S

GREY GOOSE

RUM

BACARDI

BUMBU

GIN

TANQUERAY,
HENDRICKS

BOMBAY SAPPHIRE

TEQUILA

ESPOLON,
TEREMANA

PATRON, DON
JULIO, CASAMIGOS

FLAVORED RUM

CAPTAIN MORGAN,
MALIBU

CAPTAIN MORGAN,
MALIBU

SCOTCH

JOHNNIE RED

GLENLIVET 12

BOURBON

WOODFORD,
BULLEIT

WOODFORD,
BULLEIT



WELCOME TABLE

Your welcome beverage table for guests includes two (2) non-alcoholic beverages and choice of one (1) wine spritzer. These beverages are displayed at the welcome table for guests refreshment as they arrive before your ceremony

Non-alcoholic beverages choices: Choose (2)

- Lemonade
- Unsweetened or Sweetened Iced Tea

Infused Flavored Waters:

- Lavender Lemon, Strawberry Mint, Watermelon Basil & Lime
- Cucumber Lemon, Blackberry Mint Orange
- Strawberry Basil, Blueberry Lime Raspberry, Lemon Ginger
- Apple Cinnamon Water, Hot Apple Cider

Wine Spritzers (with Sauvignon Blanc/ Pinot Grigio/ Rose): Choose (1)

- Classic Citrus Wine Spritzer with lemon & lime
- Mixed Berry Spritzer with strawberries & raspberries
- Blackberry Mint Spritzer with lime
- Watermelon Basil Spritzer
- Sparkling Strawberry Limoncello Spritzer
- Raspberry Lemon Blush Sangria (Red wine spritzer)
- Sparkling Apple Cider Ginger Spritzer
- Pumpkin Spice Wine Spritzer with Cinnamon Stick garnish



SIGNATURE DRINKS

All drink packages include your choice of 2 Signature Cocktails if desired. Signage to display and promote your recommended drinks to guests will be included. When selecting your signature drinks, choose a base liquor and fruit flavor that you and your guests will enjoy.

Margaritas: (Tequila)

- Spicy Jalapeno Margarita with tajin rim
- Peach Margarita, Mango Margarita, Strawberry Margarita, or Citrus Margarita

Mojitos: (Rum or Vodka)

- Watermelon Mint Mojito, Classic Mojito with Lime or Strawberry Mint Mojito

Classic Vodka Lemonade

- Strawberry Vodka Lemonade

Moscow Mule (Vodka) with Ginger beer & lime

- Fruit flavored Mule (Watermelon Mule, Strawberry Orange Mule)

Bellini

- Champagne, Prosecco, fruit puree & fruit garnish (Peach, Strawberry, etc)

Whisky:

- Whiskey Ginger, Whiskey Mule, Whisky Sour,
- Bourbon Peach Sweet Tea (Bourbon, Peach puree, Aperol, & sweet tea)
- Peach Green Tea (Jameson, Peach liqueur, club soda & sour)
- Old Fashioned (Whiskey, muddled orange, simple syrup, dash bitters, & Maraschino cherry)
- Manhattan (Bourbon, muddled orange, sweet vermouth, splash of bitters & Maraschino cherry)

HOUSE TIER: INCLUDED

Our house wine tier is included in all of our basic bar packages. The selections are all delicious wines that you would enjoy at home or feel very comfortable bringing along to any dinner party or event.

With all of our wine tiers, you have choices. Our bar service team will provide you with the current list of available wines in the selected tier.

- Josh Cellars
- Noble Vines
- StoryPoint
- Francis Coppola
- Oyster Bay
- LaMarca

SILVER WINE TIER:

- Meiomi
- Decoy
- St. Francis
- Santa Margherita
- Whispering Angel

GOLD WINE TIER:

- Prisoner (some selections only)
- Cloudy Bay
- Cakebread Cellars (some selections only)

PLATINUM WINE TIER:

- Cakebread Cellars
- Stag's Leap
- Veuve Cliquot

SCOTCH UPGRADE:

- Macallan 12, Balvenie 12, Glenlivet 15, Glenfiddich 15

WINE

