

Wedding Bar Packages

Our reception bars are stocked with two draft beer selections, four to five canned craft beers or ciders, three red & three white wine selections & two signature cocktails. The bar will also be stocked with favorites - spirits for classic cocktails & reliable domestic canned and bottled beers.

Bar Pricing

4 Hour Open Beer & Wine | \$35/ guest

includes 4 hours of bar service with beer & wine only. host can choose whether liquor should be available for cash purchase. can also be combine with consumption based liquor service.

5 Hour Open Beer & Wine | \$44/ guest

includes 5 hours of bar service with beer & wine only. host can choose whether liquor should be available for cash purchase. can also be combine with consumption based liquor service.

Cash Bar

guests are responsible for beverage charges. pricing begins at beer \$6, wine \$10, cocktails \$13. set up fee starts at \$150 for bartenders choice, \$200+ for customizable requests

4 Hour Open Bar | \$55/ guest

includes 4 hours of bar service with beer, wine & liquor. includes a champagne toast & signature cocktails.

5 Hour Open Bar | \$66/ guest

includes 5 hours of bar service with beer, wine & liquor. includes a champagne toast & signature cocktails.

Consumption Bar

hosted bar, based on consumption. you can choose to place a monetary cap, specific time frame, or per guest limit. customizable to include a full bar or specific selections. pricing begins at beer \$6, wine \$10, cocktails \$13.

Add-On Options

Champagne Toast

+4/ guest

Advanced Tier Beer, Wine & Liquor

+3/ guest, per tier, per selection

Pre-Ceremony Drink Station

lemonade & water +2.50/ guest

cider & hot chocolate +4/ guest

champagne or cocktails, pricing based on selections

Cocktail Hour will feature your reception bar selections. Please note, draft beer is not available at our outdoor lakeside tent location.

**Hosts may request items not listed within this menu. Specialty items must be purchased in full by the host. VT distribution regulations require all products to be obtained through Vermont distribution networks. Our staff will do everything within our power to provide your selections & offer comparable options if your first choices are unavailable. Please list backup choices when possible.

Beer Menu

Select two drafts, 4-5 craft cans & local/domestic bottles.

Some high ABV beers from breweries in tier one options increase to tier two.

Drafts | always available

Allagash White	New Belgium Fat Tire
Citizen Cider Unified Press	Switchback Ale
Downeast Cider Original	Von Trapp Helles
Fiddlehead IPA	Zero Gravity Conehead
Long Trail Ale	Zero Gravity Green State Lager

Craft Drafts & Cans | rotating availability

Offerings from breweries vary based on season. Availability may be limited to cans or bottles. If you don't see a brewery you are looking, for please ask. Specialty kegs not listed are subject to \$50 keg fee

Allagash	Liambu Tasty
Big Tree	Magic Hat
Burlington Beer Co	Otter Creek
Dogfish Head	Shipyard
Drop In Brewing	Switchback
Fiddlehead	The Shed
Foley Brothers	Upper Pass
Founders	Von Trapp
Four Quarters	Zero Gravity
Harpoon	Rutland Beerworks
Jack's Abby	Maine Beer (tier two)

Domestic & Import

Budweiser
Bud Light
Michelob Light
Coors Light
Corona
Heineken
Miller Light

Ciders & Hard Seltzers

Down East Cider
Citizen Cider
Champlain Orchards Cider
White Claw Seltzer
Truly Seltzer
High Noon Seltzer (tier two)

Gluten Removed

Gluten Removed Zero Gravity Little Wolf

Non-Alcoholic

NA Heineken
NA Rescue Club IPA or Pilsner
NA Athletic Brewing Company

Tier Two Upgraded Cans

Lawsons Finest Liquids
Frost Beer Works
The Alchemist
Guinness

Wine Menu

Each bar is stocked with our house wines & selected bottles.

Listed below are popular selections to help guide you. Ask your event coordinator about your favorite bottles.

Specialty wine requests (anything not included the list below) must be purchased in full by the host.

Wine by the Glass

Tier One (House)

White (Canyon Road) Chardonnay, Pinot Grigio, Sauvignon Blanc	Red (Canyon Road) Cabernet Sauvignon, Pinot Noir, Merlot
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Sparkling Wycliff, Brut, Mionette II Amistani Prosecco Sparkling Dry	Rosé (Canyon Road)
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Tier Two

White Settesoli Italy Pinot Grigio	Red Round Hill Rutherford Ranch, CA Cabernet Sauvignon
Wente Estate California Chardonnay	Lodi Lodi, CA Red Blend
Kono New Zealand Sauvignon Blanc	Cigar Box Mendoza, CA Malbec
Sparkling Lunetta Veneto Italy Prosecco	Sea & Sun California Pinot Noir
Domaine St. Michelle Brut	Rosé Villa Viva Cotes de Thau France

Tier Three

White Four Graces Willamette Valley, OR Pinot Gris	Red Decoy Sonoma, CA Cabernet Sauvignon
Louis Jadot Unoaked Burgundy, FR Chardonnay	Eloaun Oregon Pinot Noir
Domaine Fournier Loire, France Sauvignon Blanc	Sparkling Perrier-Jouet Grand Brut FR Mionetto Prosecco Superiore
Rosé Fleurs de Prairie Provence, France	

By the Bottle

Dom Perignon \$500 | Veuve Clicquot \$140

Cocktail & Liquor Menu

Bar packages include selections of vodka, rum, bourbon/ whiskey, gin and tequila, as well as the mixers and garnishes to prepare popular standard cocktails. If you do not see a favorite, please ask you event coordinator. Specialty requests (anything not included the list below) must be purchased in full by the host

	Vodka	Tequilla	Rum	Gin	Bourbon & Whiskey	Scotch
Tier One	Smirnoff Pinnacle	Sauza José Cuervo	Castillo Silver/Spiced Cruzan	Beefeater Seagram's	Evan Williams Jim Beam Seagram's 7 Canadian Club	Dewar's White Label The Famous Grouse
Tier Two	Tito's Absolut	Espolon Hornitos	Malibu Bacardi Captain Morgan	Tanqueray Bombay Sapphire	Jack Daniel's Jameson Maker's Mark Crown Royal	Johnnie Walker Black McClelland's
Tier Three	Grey Goose Belvedere Bar Hill Vodka	Patron Casamigos	Mount Gay Ron Zacapa	Bar Hill Gin Hendrick's	Basil Hayden Whistle Pig Bulliet Rye/Bourbon	Lagavulin Laphroaig

Signature Cocktails

crafted with tier 1 spirits

Marry Me Margarita

tequila, triple sec, VT made Metcalfe's Raspberry Liqueur, sour & lime

Something Blue

vodka, lemonade, & a splash of blue curacao

Perfect Peach Bourbon Tea

Jim Beam Peach whiskey & unsweetened iced tea

Sunshine Sipper

Deep Eddy grapefruit vodka, grapefruit juice, Sierra Mist

Blitzed Blackberry Lemonade

Ole Smokey Blackberry Moonshine, lemonade, fresh muddled blackberries

Sunset Red Sangria

a sweet blend of Cabernet Sauvignon, Pinot Noir, brandy, raspberry liqueur, fresh orange & cranberry

Lake Party Paloma

tequila, grapefruit juice, soda water

Pretty as a Peach

Absolut Peach vodka, soda water, a splash of lemonade & iced tea

The Best Day Ever (Cosmojito)

orange vodka, triple sec, cranberry & fresh lime juice topped with soda water, garnished with mint

Premium Cocktails

crafted with tier 1 spirits & upgraded ingredients or more spiritous recipes

Elderflower Gin Fizz

gin, elderflower liqueur & prosecco, topped with a splash of soda

Crazy About You Cranberry Mule

cranberry vodka, Gosling's Ginger Beer, lime juice

Something Borrowed

classic Manhattan made with maple, rye whiskey VT made Metcalfe's Maple Liqueur, sweet vermouth, bitters

Super Premium Cocktails

crafted with advance tier spirits & premium ingredients

work with your coordinator & our bar staff to customize cocktails featuring local options such as: Bar Hill, Mad River & Whistle Pig

Mocktails

We are pleased to offer a selection of signature non-alcoholic beverages

Surely Ginger Love

ginger beer, lime, soda water, splash of grenadine 8

Virgin Mojito

muddled mint, simple syrup, lime, club soda 6

Mango Madness Mule

cucumber, honey, mango puree, lime & ginger beer 8

Pineapple Crush

pineapple juice, coconut puree, lime & mint 8

Roses Blush Smash

rosemary, blueberries, honey, cranberry juice, lemon, lime & sparkling soda 8

Blissful Blackberry Lemonade

blackberry syrup, lemonade, club soda 8

Gimlet Glee

lime, club soda & sugar cube 6