

Libations

Mixology Collection

Wychmere Spirits

Belvedere Vodka, Tito's Vodka, Bombay Sapphire Gin, Mount Gay Rum, Privateer Rum, El Jimador Reposado Hornitos Plata, Casamigos Blanco, El Buho Mezcal, Knob Creek, Dewar's Scotch, Bulleit Bourbon Johnnie Walker Black, Canadian Club, Aperol, Gosling's Rum, Grand Marnier, Irishman, Kahlua, Sambuca

Beer

Bottled ~ Bud Light, Stella Artois, Michelob Ultra, Corona Extra, High Noon Pineapple Seltzer & Lime Seltzer Athletic Brewing Upside Dawn Golden Ale Non-Alcoholic, Glutenberg White (Gluten Free)
Draught ~ Hog Island Outermost IPA, Night Shift Whirlpool Hazy Pale Ale

House Wine

Valdo Prosecco, Matua Sauvignon Blanc, Cypress Chardonnay, Tavernello Pinot Grigio, The Atom Cabernet Sauvignon, Cellar No.8 Pinot Noir, Castle Rock Merlot, Stemmari Rosé

Full Bar

Priced per person, Wychmere Sprits, House Beer
House Wine & Choice of 1 Signature Cocktail from list below
are available all night. Special request will be handled directly
with your Event Specialist regarding availability and pricing.

Time	Full	Beer & Wine	Soda
6 Hour	72	60	28
5 Hour	68	55	23
4 Hour	62	50	20
3 Hour	55	40	16
2 Hour	46	35	13
1 Hour	37	28	10

Signature Cocktails

1 Welcome Cocktail is included in the Full Bar Pricing
Additional Signature Cocktails will be an additional \$2 per person
Below are some of our favorite recommendations
You may also inquire with your Event Specialist
about something of your very own.

Cape Thyme Lemonade

Tito's Vodka, Native Blueberries, Thyme, Agave

I Didn't Text You, Tequila Did

1800 Coconut Tequila, Orange Liqueur, Coconut Puree, Lime, Caramel

Bourbon Pineapple Smash

Maker's Mark, Fresh Pineapple, Basil, Lemon Juice

Wychmere Margarita

Silver Tequila, Citronge Orange, Sage Charred Pineapple, Chipotle Salt

Grapefruit & Rosemary Fizzle

Hendrick's Gin, Grapefruit Liqueur, Rosemary Simple Syrup, Sparkling Water

Consumption Bar

Wychmere Sprits, House Beer & House Wine
are included and charged per drink.

Signature Cocktail	17
Mixed Drink	16
Wine	14
Beer	11
Martini	17
Cordial	17
Soft Drink	6

Cash Bar

Cash based on each guest pays on own
Priced per drink.

Mixed Drink	17
Wine	15
Beer	12
Martini	18
Cordial	18
Soft Drink	6

Bartender Fee \$200

1 Bartender per 75 Guests Recommended

All prices are subject to an Administrative Fee and State & Local Taxes. Please inform us of any allergies.

Menus and prices are valid for events occurring before 12/31/2024.

Libations

Signature Bars

Signature Bars can be added to Cocktail Hour, After Dinner or After Party

Excluding Bonfires, Additional Bartender Fee Applies

Don Julio Tequila Bar (Satellite Bar)

Silver, Reposado, Anejo, 1942 Tequila

Anejo Old Fashioned, Agave, Angostura, Orange Twist
Reposado Perfect Margarita, Cointreau, Lime
Silver Mule, Ginger Beer, Lime
1942 Manhattan, Sweet Vermouth, Angostura, Cherry

20 per drink

WhistlePig Whiskey Bar (Satellite Bar)

WhistlePig 6yr, 10yr, 12yr Old World

Choice of cocktail:

Old Fashioned
Manhattan
Sazerac

18 per drink

Local Brew Tasting (Satellite Bar)

Barnstable Brewing, Jesuit Juice IPA
Cape Cod Beer, Beach Blonde Ale
Cisco Brewing, Whale's Tale Pale Ale
Devil's Purse, Handline Kölsch
Smoked Almonds
House BBQ Chips

13 per beer

Tiki Bar (Satellite Bar)

Displayed in Individual Beverage Dispensers

Mai Tai, Topped with a Myers Float
Tropical Mule, Sprinkled with Nutmeg
Saturn, Topped with Fresh Mint

Served in Ceramic Tiki Mugs
15 per person

Boozy Popsicles

Passed upon Guest Arrival To Cocktail Hour

Choice of 2

Mojito

Light Rum, Lime, Fresh Mint

Piña Colada

Light Rum, Coconut Cream, Pineapple

Bellini

Sparkling Wine, Peaches

Rosé

Fresh Strawberries, Honey

Watermelon

Vodka, Lemonade, Watermelon

10 each

Additional Signature Cocktail Options

Choice of One

Elderflower French 75

Mionetto Brut Prosecco, Gin, Lemon Juice

Elderflower Liqueur

Raspberry Mint

La Marca Prosecco, Simple Syrup, Raspberries, Mint

Love Potion

Blackberry Syrup, Santa Margherita Prosecco, Thyme

Blackberries

Wychmere Mule

Tito's, Ginger Beer, Fresh Basil, Blackberries, Lime

Mai Tai

White Rum, Cointreau, Lime, Goslings, Pineapple

Lemonade Mule

Lemonade, Ginger Beer, Tito's Vodka, Lime, Mint

The Nene Bird

White Rum, Campari, Pineapple, Lime, Cherry

Cranberry Mule

Ginger Beer, Tito's, Cranberry Juice, Lime, Rosemary

Blackberry Bramble

Bombay Gin, Blackberries, Agave, Lemon Juice, Soda

17 per drink

Mini Bar

Available as a Passed Beverage

Mini La Marca Prosecco

14 each

Mini Don Julio, Margarita

13 each

Mini Hedrick's, Gin & Tonic

13 each

Mini Tito's & Cranberry

12 each

Bartender Fee of \$200

1 Bartender per 75 Guests Recommended

All prices are subject to an Administrative Fee and State & Local Taxes. Please inform us of any allergies.

Menus and prices are valid for events occurring before 12/31/2024.

Libations

Wines by the Bottle

Full Bar House Tableside Wine Service

Includes two pours of house wine (1 Red & 1 White) with dinner 18

Sparkling

Valdo Prosecco 47

La Marca Luminore Prosecco, Italy 58

Santa Margherita Prosecco, Italy 64

Veuve Cliquot, Champagne, France 145

Veuve Cliquot Rose, Champagne, France 145

Moet & Chandon, Brut, France 135

Dom Perignon, Champagne, France 360

Rosé

Stemmari Rosé 47

Chateau Miraval, Cotes De Provence, France 50

White

Tavernello Pinot Grigio, Veneto, Italy 47

Attems Pinot Grigio, Friuli, Italy 48

Matua Sauvignon Blanc, Marlborough, New Zealand 47

Ocean Road Sauvignon Blanc, South Australia, Australia 49

Saracina, Sauvignon Blanc, Mendocino County, California 49

Cypress Vineyards Chardonnay, Central Coast California 47

Decoy Chardonnay, Sonoma Coast, California 58

La Crema Chardonnay, Sonoma Coast, California 60

Cakebread Chardonnay, Napa Valley, California 83

Rombauer Chardonnay, Carneros Valley, California 95

Dr. Loosen Riesling QBA, Mosel, Germany 47

Trimbach Pinot Blanc, Alsace, France 47

Langlois-Chateau Sancerre, Loire Valley, France 64

Red

Cellar No.8 Pinot Noir, North Coast, California 47

Oyster Bay Pinot Noir, Marlborough, New Zealand 48

Four Graces Pinot Noir, Willamette Valley, Oregon 62

Belle Glos Clark & Telephone Pinot Noir, Santa Barbara County, California 90

Flowers Pinot Noir, Sonoma Coast, California 110

Castle Rock Merlot, Paso Robles, California 47

Chateau Ste. Michelle Merlot, Washington 48

Catena High Mountain Vines Malbec, Mendoza, Argentina 50

The Atom Cabernet Sauvignon, North Coast, California 47

Nine Hats Cabernet Sauvignon, Columbia Valley, Washington 49

Ravel & Stitch Cabernet Sauvignon, Central Coast, California 50

Decoy Cabernet Sauvignon, Sonoma County, California 54

Prisoner Cabernet Sauvignon, Napa Valley, California 110

Jordan Cabernet Sauvignon, Alexander Valley, California 115

Caymus Vineyards Cabernet Sauvignon, Napa Valley California 140

Three Valleys Red Blend, Santa Barbara County, California 63

Penfolds Kalimna Bin 28 Shiraz, Barossa Valley, South Australia 58

All Wines are subject to availability.

All prices are subject to an Administrative Fee and State & Local Taxes. Please inform us of any allergies.

Menus and prices are valid for events occurring before 12/31/2024.

Libations

Additional Offerings

Additional Bartender Fee Applies for Satellite Bars

After Dinner Dessert Drinks

Choice of 2

Liquid Oreo

Vodka, Kahlua, Crème de Cacao, Irishman

Cold Brew Porter Iced Coffee

Iced Coffee, Vanilla Porter, Cream

Old Fashion

Brandy, Angostura, Sugar Cube, Orange Twist

Boston Cream Pie

Irish Cream, Vanilla Vodka, Chocolate Liqueur

16 per drink

Dessert Martini Bar (Satellite Bar)

Choice of 2

Espresso Martini

Vanilla Vodka, Coffee Liqueur, Irish Cream, Cold Brew

S'mores Martini

Godiva Liqueur, Crème de Cacao, Whipped Cream Vodka

Chocolate Covered Strawberry Martini

White Crème de Cacao, Strawberry Vodka, Godiva Liqueur

Limoncello Martini

Tito's Vodka, Cointreau, Limoncello, Fresh Lemon Juice

18 per drink

Hot Cocoa Station

Whipped Cream, Mini Marshmallows, Chocolate Chips
Crushed Oreos, Wafer Cookies, Caramel Syrup

8 per person

Mocktail

Cape Thyme Lemonade

Natalie's Lemonade, Native Blueberries, Thyme, Agave

Watermelon Margarita

Fresh Watermelon, Lime Juice, Agave, Sparkling Water

Mango Mule

Honey, Mango Puree, Lime Juice, Ginger Beer

Coconut-Cucumber Cooler

Coconut Water, Mint Simple Syrup, Cucumber, Lime Juice

Lemongrass Jasmine Iced Tea

Jasmine Tea, Lychee Juice, Lemon, Simple Syrup

8 per drink

Lemonade Station

Displayed in Individual Beverage Dispensers

Choice of 2

Classic Lemonade

Strawberry Lemonade

Pineapple Mango Lemonade

Lavender Lemonade

Watermelon Lemonade

7 per person

Fruit Infused Water Station

Displayed in Individual Beverage Dispensers

Choice of 2

Honeydew-Cucumber & Mint

Strawberry-Lemon & Basil

Blackberry-Orange

Lemon-Lime

Watermelon-Mint

5 per person

All Wines are subject to availability.

All prices are subject to an Administrative Fee and State & Local Taxes. Please inform us of any allergies.

Menus and prices are valid for events occurring before 12/31/2024.