

# 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, Mere Perfection Hoppy 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, Stemmaris Rosé

### Full Bar

Priced per person, Wychmere Spirits, 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 Spirits, 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

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

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## 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 Gouda Pretzels  
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

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## 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

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## 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

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