

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, Carolans Irish Cream, Kahlua, Sambuca

Non-Alcoholic Spirits

Clean Co. Gin, Almave Blanco Tequila, Spiritless Kentucky 74 Bourbon

Beer

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

House Wine

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

Full Bar

Priced per person, Wychmere Spirits, House Beer, House Wine & Choice of 1 Signature Cocktail from list below are available all night. Also includes passed House Beer & Wine upon arrival to cocktail hour for the first 15 minutes. Special request will be handled directly with your Event Specialist regarding availability and pricing.

Time	Full	Beer & Wine	Soda
6 Hour	80	62	28
5 Hour	73	57	23
4 Hour	67	52	20
3 Hour	60	42	16
2 Hour	51	37	13
1 Hour	42	30	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, Citrónge Orange, Sage Charred Pineapple, Chipotle Salt

Consumption Bar

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

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

Cash Bar

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

Mixed Drink	18
Wine	16
Beer	13
Martini	19
Cordial	19
Soft Drink	7

House Standard, 1 Bartender per 75 Guests
Additional Bartender Fee \$200

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Menus and prices are valid for events occurring before 12/31/2025.

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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

20 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

Non-Alcoholic Signature Cocktail

Red, Right, Return

Strawberry Puree, Lime, Elderflower, Cranberry, Mint

Sour Passion

Kentucky 74 Bourbon, Passion Fruit, Rosemary, Citrus

Pear Paradise

Pear Puree, Lime, Vanilla Bean, Bitters, Pineapple Juice

14 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 20

Sparkling

Odd Bird, Non-Alcoholic Sparkling, France 48

Valdo Prosecco 48

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 400

Rosé

Odd Bird, Non-Alcoholic Sparkling Rose, France 48

Stemmari Rosé 48

Chateau Miraval, Cotes De Provence, France 50

White

Tavernello Pinot Grigio, Veneto, Italy 48

Attens Pinot Grigio, Friuli, Italy 48

Matua Sauvignon Blanc, Marlborough, New Zealand 48

Whitehaven Sauvignon Blanc, Marlborough, New Zealand 49

Cakebread Cellars, Sauvignon Blanc, Napa Valley, California 60

Sonoma Cutrer Chardonnay, Russian River Ranches, California 48

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

Chateau Fontaine Audon Sancerre, Loire Valley, France 80

Red

Cellar No.8 Pinot Noir, North Coast, California 48

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 48

Chateau Ste. Michelle Merlot, Washington 48

Catena High Mountain Vines Malbec, Mendoza, Argentina 50

The Atom Cabernet Sauvignon, North Coast, California 48

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 Bin 28 Kalimna 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

Iced Coffee/Cold Brew Station

House Iced Coffee

Displayed in Individual Beverage Dispenser

Individual Cans of Cold Brew Coffee

Medium Roast, Mocha Latte, Vanilla Latte

Milk, Half & Half, Sugars

Vanilla Syrup, Sugar Free Caramel Syrup

Glasses and Ice

12 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

6 per person

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