



BEVERAGE OPTIONS

PLEASE READ

- Beverage options listed on first page.
- Please be sure to read through our notes. It is very helpful with the planning process!
- Choose your greeting drinks. Greeting drinks are highly recommended for groups of 20+.
- Beverage arrangements due 2 weeks prior.
- Wine selections are due 3 weeks prior. Vintages are not guaranteed. Please inquire to see a wine menu.

STIPULATIONS:

- Please note a valid ID or passport is required from all guests for alcohol service.
- If a minor is found drinking The Fort reserves the right to discontinue alcohol service to an entire party without refund of package price.
- The Fort reserves the right to refuse service to any guest who appears intoxicated at any time.
- We prefer to stick to a maximum of 4 hours of consecutive bar service for any/all banquets.
- Shots are not served for any private event.



BEVERAGE OPTIONS

OPEN CONSUMPTION BAR

Guests may order any drinks they'd like throughout the event. Each drink is charged individually to the host's final bill. This option offers the most flexibility with no limits on drink types or quantities.

LIMITED CONSUMPTION BAR

This option allows you to customize what is served and how much is hosted. You set the boundaries, and we'll take care of the rest. Host is charged based on what guests order.

LIMITED CONSUMPTION OPTIONS/EXAMPLES:

- **Drink Selection** - For example, beer and wine only, or beer/wine plus cocktails under a certain price point.
- **Per-Drink Limit** - For example, host will pay for any drink up to \$18.
- **Budget Cap** - Host covers drinks up to a set dollar amount; once that amount is reached, the bar is closed.
- **Drink Tickets** - The host sets a maximum price per drink and the number of tickets each guest receives. Charges are based on the actual cost of each drink ordered, not the maximum.

CASH BARS - NOT RECOMMENDED

- Cash bars are available upon request, but not recommended for private events.
- They shift our service staff's focus from full-service hospitality to primarily serving drinks, which can affect the overall guest experience.
- To support the extra staffing and coordination required:
 - **A \$350 service fee applies for every 50 guests**
- A satellite bar will be provided only if space allows.
- We strongly recommend hosted or limited consumption bar options for a smoother, more elevated experience.

BAR PACKAGES

Please see next page for options & details.

Pricing subject to change without notice.



BAR PACKAGES

Packages are charged per person based on the number of bar service hours.
Champagne is not included in the drink packages.

Beer & Wine Package

Includes all non-alcoholic drinks, beer, & wines by the glass up to \$15.

1 Hour - \$25 Per Person | 2 Hour - \$30 Per Person | 3 Hour - \$35 Per Person | 4 Hour - \$40 Per Person

Classic Bar Package

Includes beer, wine by the glass, and mixed drinks priced up to \$16. This covers most house and call mixed drinks, such as Tito's & soda, margaritas, mules, and some of our signature cocktails. Does not include specialty bottles of wine, martini's, old fashions, & other neat or rocks cocktails.

1 Hour - \$35 Per Person | 2 Hour - \$40 Per Person | 3 Hour - \$45 Per Person | 4 Hour - \$50 Per Person

Premium Package

Includes everything in the Classic Package, plus top-shelf liquors and specialty cocktails priced up to \$25. This allows for options like martinis, old fashions, neat/rocks drinks and other high-end selections. May order specialty bottles of wine up to \$65/Bottle.

1 Hour - \$45 Per Person | 2 Hour - \$50 Per Person | 3 Hour - \$65 Per Person | 4 Hour - \$70 Per Person

SATELLITE BARS & A NOTE ABOUT BEVERAGE SERVICE.

- **Not all private rooms have a built-in bar.**
 - In those cases, our staff will take and deliver all drink orders—this is standard and allows for smooth, attentive service.
 - This also helps pace drink service and prevents overconsumption.
- Per ServSafe protocol, guests may not visit bars outside their reserved space or order drinks from anyone than their designated service staff for the event.
- **If you'd like a bar within your event space, a satellite bar can be added with:**
 - **A \$350 Bartender Fee - Includes one bartender.**
 - A limited selection of beer, wine, and simple cocktails.
 - Sufficient room in your space for setup. Some rooms may not accommodate a satellite bar.

*It is very important that you **request** a satellite bar if needed. We will not assume you need one. Our service staff are very skilled at getting cocktails.

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GREETING DRINKS

- Pre-selected drinks served as guests arrive. Tray passed.
- May choose up to 3 selections.
- Sets the tone and helps reduce bar congestion at the start of the event.
- Must be chosen in advance - Prickly Pear Margaritas are usually what guests order.
- Charged per drink or included in a hosted bar or package.
- Without a greeting drink, please note: bartenders will be preparing a high volume of individual drinks at once, which may result in a delay in initial drink service

ALCOHOLIC

PRICKLY PEAR MARGARITA \$13

Scarlet prickly pear fruit, tequila, on ice

TRADE WHISKEY \$12

Fine bourbon, red pepper, tobacco, black gun powder

THE 1840 HAILSTORM PREMIERE JULEP \$12

2oz Bourbon, sugar, mint, on ice

HUCKLEBERRY LEMONADE \$15

(May-September)

Huckleberry infused vodka, splash of cranberry juice, lemonade, on ice

PRICKLY PEAR MIMOSA \$17

Scarlet prickly pear fruit, sparkling white wine

PORT WINE OLD FASHION \$19

Rye whiskey, port, cherry bitters, Grand Marnier, Orange Oil Spray

**May also do a regular old fashion with choice of whiskey or bourbon.*

*May also select beer, wine by the glass or wine by the bottle to have ready upon your arrival.

NON-ALCOHOLIC:

PRICKLY PEAR COOLER \$8

Prickly pear syrup, lemon, and lime juice

HUCKLEBERRY LEMONADE \$15

(May-September)

Huckleberries, splash of cranberry juice, lemonade, on ice.

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TOMAHAWK CHAMPAGNE TOAST

Add a dramatic touch to your celebration with our Tomahawk Champagne Toast—a ceremonial saber-style bottle opening using a traditional tomahawk. It's a memorable and photo-worthy moment for any special occasion.

Please note: This toast must be conducted outdoors for safety.

We can also lead your group in The Fort's signature Mountain Man Toast, written by our founder Sam Arnold. Guests are invited to wear buffalo hats for this fun and spirited tradition—a true Fort experience!

Cost: Price of Sparkling Wine or Champagne ordered by the bottle.

House Champagne: Gruet, Blanc Noir - \$53



INDIVIDUAL DRINK PRICING

Draft Beer: \$7 - \$9

Wine by the glass: \$11-\$25

Well mixed cocktails: \$10

Call mixed cocktails: \$12+

Fort's Signature Cocktails: \$12 - \$19

Premium Selections: \$16 - \$25

**Martini's and Old Fashions start at around \$18*

Super Premium Selections: \$26+

Please inquire if you would like to see our wine list.

Wine selections must be submitted 3 weeks prior to ensure everything is ordered and arrives on time.

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