

# **BEVERAGE OPTIONS**

| HOSTED BAR             | HOSTED N/A BAR         | DRINK TICKETS           | BEVERAGE ADD-ONS        | CASH BAR              |
|------------------------|------------------------|-------------------------|-------------------------|-----------------------|
| (default) drinks are   | only non-alcoholic     | guests walk up to the   | can be offered in       | guests pay for their  |
| charged based on       | drinks are charged     | cash bar to order with  | addition to any of the  | own drinks at the     |
| consumption from our   | based on consumption   | tickets. All drinks for | beverage plans above    | event or as an option |
| abbreviated drink      | and added to the       | which tickets are       | (ex. self-service       | in addition to what   |
| menu and added to      | host's final bill (can | redeemed are tallied    | bubble or wine bar in   | the host is offering  |
| the host's final bill  | add an amount to cap   | up and added to the     | addition to the ability |                       |
| (can add an amount to  | at or timeframe if     | host's final bill       | to order drinks either  |                       |
| cap at or timeframe if | desired)               |                         | on the host's tab or    |                       |
| desired)               |                        |                         | individually paid)      |                       |

## SAMPLE "ABBREVIATED DRINK MENU"

Prices not listed for guests

| 1 11000 Hot Hoteld 101 Bubble                                     |           |
|---|-----------|
| WINE  |           |
| BRUT ROSÉ Pol Clement (Gamay), Loire, France NV                   | \$12      |
| CHARDONNAY Lioco, Sonoma County, 2022                             | \$15      |
| CABERNET SAUVIGNON Educated Guess, Napa County 2021               | \$15      |
| COCKTAILS   |           |
| CLEMENTINE SPRITZ tangerine juice, sparkling rosé, cocchi america | no \$13   |
| BLOODY MARY GLK's proprietary bloody mary mix, vodka, tajin-salt  | rim, \$14 |
| garnished with house made pickles                                 |           |
| ESPRESSO MARTINI vodka, espresso, coffee liqueur, Irish cream     | \$16      |
| WHITE LINEN cucumber infused gin, elderflower liqueur, lemon      | \$15      |
| CARBONA NEGRONI gin, campari, Amaro Nonino, Cocchi di Torino      | \$16      |
| BANJO MANHATTAN bourbon, cardamaro, plum bitters                  | \$15      |
| SPICY MARGARITA SLUSHY tequila, mezcal, citrus, chile             | \$13      |
| SALTY DOG BOOZY SLUSHY gin, grapefruit, sparkling rosé            | \$13      |

| DRAFT BEER   |             |
|--|-------------|
| LAGER Del Cielo Brewing "Orale," Martinez 5% ROTATING LOCAL IPA please ask your server for our current selection |             |
|  |             |
| GRAND LAKE LUAU coconut, lychee, lemon, soda   |             |
| SODAS mexicoke, diet coke, sparkling water   |             |
| JUICE orange, grapefruit, apple, lemonade  |             |
| HOUSE DRIP COFFEE, CAPPUCCINO  | <b>\$</b> 5 |

### **SUGGESTED BEVERAGE ADD-ONS**

in-room | self-service

MIMOSA BAR - 2 bottles of bubbles and orange juice + bellini juice - makes approximately 12 mimosas \$100. Bottles of bubbles replaced and charged based on consumption (menu price) unless otherwise noted.

#### ARNOLD PALMER BAR - iced tea and lemonade

| up to 20 guests | \$60  |  |
|-----------------|-------|--|
| 21-30 guests    | \$90  |  |
| 31-40 guests    | \$120 |  |
| 41-50 guests    | \$150 |  |

### **COFFEE** - house drip coffee, cream, oatmilk, and sweeteners

| up to 20 guests | \$70  |  |
|-----------------|-------|--|
| 21-30 guests    | \$105 |  |
| 31-40 guests    | \$140 |  |
| 41-50 guests    | \$170 |  |

**WINE BAR** - house selections of sparkling, white, and red wine replenished as necessary and charged based on consumption at menu price

\*\*all other beverages ordered by guests are charged based on consumption and added to the host bill unless otherwise noted\*\*

