

IVORY GRILLE

BEVERAGE SERVICES

All Bars Include the Following Service:

Assorted soft drinks, water, assorted designated mixers, garnishes, disposable cups, napkins, stir sticks and ice.

Bartender Fees

A private bar reservation requires a private bartender. Bartender fees are billed according to level of service and are paid by the host prior to the event. Bartender fees are charged by the hour for a minimum of three hours. Please see pricing below:

TOP SHELF BAR:	\$100.00/hr (3-Hour Minimum)
PREMIUM BAR:	\$90.00/hr (3-Hour Minimum)
BASIC BAR:	\$80.00/hr (3-Hour Minimum)
BEER AND/OR WINE ONLY:	\$75.00/hr (3-Hour Minimum)
NON-ALCOHOLIC BAR:	\$50.00/hr (3-Hour Minimum)

Basic, Premium and Top Shelf Bars Information and Service:

These services include all of the above, a selection of designated liquors matching the level of “shelf” as well as beer and wine selections. Please note that any designated liquor choices made by the host that are not in the current inventory of the Ivory Grille and Oak Room Lounge are required to be purchased by the case and “top shelf” bartending fees will apply.

Beer and/or Wine Only Bar Information and Service:

This service includes 5 designated choices of imported and domestic beer and 4 designated choices of wines. Please note that any designated beer and/or wine choices made by the host that are not in the current inventory of the Ivory Grille and Oak Room Lounge are required to be purchased by the case and “top shelf” bartending fees will apply.

Non Alcoholic Bar Information and Service:

This service includes assorted soft drinks, water, lemonade, tea and 5 selected garnishes. Coffee service is available for an additional cost. Please note that any designated choices made by the host that are not in the current inventory of the Ivory Grille and Oak Room Lounge are required to be purchased by the case and “top shelf” bartending fees will apply.

Cash Bar Information and Service

A “cash” bar is defined as a bar that is directly paid by the host’s guests by the drink. Payments are made to the bartender throughout the night of service.

Open Bar Information and Service

An “open” bar is defined as a bar that is directly paid by the host. Bartenders record ordered drinks and present the host with a bill for payment at the conclusion of the service. All payments are due at on the day of the event.

IVORY GRILLE

BAR SERVICE MENU

TOP SHELF BAR

Liquor (\$9.00 per drink): Ketel One Vodka, Grey Goose Vodka, Bombay Sapphire, Hendrick's Gin, Patron Silver Tequila, Herradura Tequila, Woodford Reserve Bourbon, Knob Creek Whiskey, Crown Royal, Chivas Regal, Kahlua, Dry Vermouth, Sweet Vermouth, Cointreau, Amaretto, Baily's Irish Cream and Midori.

Beer: Pick 2 Domestics (\$4.00 per drink): Budweiser, Bud Light, Miller Lite, Michelob Ultra, Coors Light

Pick 3 Specialty (\$6.00 per drink): Stella Artois, Corona, Sam Adams Boston Lager, Blue Moon Belgian White, Boulevard Wheat, Boulevard Tank 7 Farm House

Wine: Pick up to 6 selections (price varies by the glass/bottle): Pinot Noir, Cabernet Sauvignon, Merlot, Chardonnay, Sauvignon Blanc, Riesling

PREMIUM BAR

Liquor (\$7.00 per drink): Tito's Vodka, Absolut Vodka, Tanqueray Gin, Bacardi Rum, Captain Morgan, Jose Cuervo Tequila, Jack Daniels Whiskey, Dewar's White Label, Kahlua, Triple Sec, Dry Vermouth, Sweet Vermouth, Baily's Irish Cream and Midori.

Beer: Pick 2 Domestics (\$4.00 per drink): Budweiser, Bud Light, Miller Lite, Michelob Ultra, Coors Light

Pick 2 Specialty (\$6.00 per drink): Stella Artois, Corona, Sam Adams Boston Lager, Blue Moon Belgian White, Boulevard Wheat, Boulevard Tank 7 Farm House

Wine: Pick up to 4 selections (price varies by the glass/bottle): Pinot Noir, Cabernet Sauvignon, Merlot, Chardonnay, Sauvignon Blanc, Riesling

BASIC BAR

Liquor (\$6.00 per drink): House Vodka, House Gin, House Rum, Captain Morgan, House Tequila, Jim Beam Bourbon, Seagram's 7 Blended Whiskey, Triple Sec, Kahlua, Dry Vermouth and Sweet Vermouth

Beer (\$4.00 per drink): Budweiser, Bud Light, Miller Light

Wine (\$7.00/glass): House Chardonnay, House Cabernet, House Riesling

NONALCOHOLIC BEVERAGES

Assorted Soda (\$2.00 per drink)

Coke Products Served

Non-Alcoholic Mixed Drinks (\$3.00 per drink)

Shirley Temple · Roy Rogers · Flavored Tonic or Club Soda Drinks

Coffee or Lemonade

Inquire for pricing options



BAR SERVICE MENU

SPECIALTY COCKTAILS

Add on for the following Specialty Cocktails to your Bar for an additional \$10.00 per cocktail:

Sangria

House made red and white sangria, infused with seasonal fresh fruit and topped with a splash of soda.

Margarita

Served on the rocks with Jose Cuervo Tequila.

Moscow Mule

Ginger beer, freshly squeezed lime juice and Tito's Vodka.

Bloody Mary

Made with Zing-Zang and Tito's Vodka. Garnished with olives, a pickle and lime wedge.

Mimosa

Based on the classic – orange juice topped with house Champagne.

Mojito

Bacardi Run, mint leaves and squeezed lime juice.

Additional Specialty Cocktails Available Upon Request. Price may vary.