



Beer, Wine, & Spirits

BEER, WINE AND SPIRITS

Our beverages packages are fantastic accompaniments to any luncheon or dinner package. Beer, liquor and wine offerings are subject to change without notice.

OPEN BAR

Open bar service includes each of the following spirits, as well as house red and white wine, domestic and imported beer, an assortment of canned sodas, juices, and mixers.

All Non-NYU Organizations must select a liquor package.

BEER, WINE AND SODA PACKAGE

\$17.25 per person for 1 hour

\$21.50 per person for 1.5 hours

\$26.00 per person for 2 hours

House Red and White Wine

Domestic and Imported Beer

Assorted Soda

Bottled Mineral and Sparkling Water

PREMIUM OPEN BAR PACKAGE

\$22.25 per person for 1 hour

\$28.00 per person for 1.5 hours

\$33.50 per person for 2 hours

Top Shelf Liquor

House Red and White Wine

Domestic and Imported Beer

Assorted Soda, Bottled Mineral and Sparkling Water

ADDITIONAL OPTIONS

The wines listed below are a festive addition to any luncheon or dinner.

Please note that meal spirits must be charged at 100% of an event's guest count.

Beer

\$6.50 per person per hour

House Wines

\$10 per person per hour

ADELSHEIM PINOT GRIS

This wine's crisp, bright flavors have always been the hallmark of Adelsheim Pinot Gris. In this wine you'll find beautifully delineated Bosc pear, white peach, and Winesap apple, with a touch of spice. It pulls off the difficult feat of providing a gentle creaminess that lends a mouth-filling texture and long finish, yet still impressing as a wine that's crisp and clean. Try it with mildly spicy foods (such as ceviche), not-so-mildly spicy Thai cuisine, rich fish entrees, and even classic oven-roasted fowl.

LEYDA PINOT NOIR

100% Pinot Noir from estate vineyards in the Leyda Valley. The Las Brisas vineyard was planted in 1998, in a southwest orientated slope at Leyda Estate. Because of this exposure, the parcel receives slightly less sunlight and greater exposure to ocean breezes. Consequently, the ripening process occurs at a slower pace, contributing to the development of different and special flavors and aromas.

PREMIUM WINES

Premium wines are ordered from our purveyor as they are requested by individual clients. As such, they may not be readily available at all times. We will do everything possible to attain each wine as it is requested. In the event that a wine is not available, we will offer comparable suggestions at the same price.

\$15 per person per hour

RED WINES

Mercer Cabernet

Cassis and toasted oak mingle with ripe cherry and cocoa in the nose and continue on the palate with additional complexities of forest floor, sweet earth, and spice revealed with air. Textured, full-bodied, and long; supple tannins support the fruit which is framed by fresh acidity. Approachable and elegant upon release, this wine will age nicely and increasingly show its depth and additional complexities over time.

Labastida Rioja Crianza

Deep, ruby-red in color with violet reflections, Labastida Crianza offers delectable notes of ripe black cherry, damson, and a hint of toasted oak. On a palate, the wine exhibits a zestiness with a subtle body, medium tannins, and a pleasing finish.

Castellare, Chianti Classico

This Chianti Classico is brilliant ruby red with generous aromas of ripe black cherry, violets and vanilla followed by elegant layers of dark fruit, tobacco and sweet spice on the palate. Dry, full-bodied and firmly structured, this wine makes a great pairing with roast beef, tripe or granular aged cheeses.

WHITE WINES

Neyers Carneros Chardonnay

The Neyers Carneros Chardonnay has fresh floral scents, with notes of apple, pear, spice and light oak that lead to a full-bodied palate that's both intense and vibrant.

Groom Sauvignon Blanc, Adelaide Hills

This Sauvignon Blanc has brilliant acidity and flavors that balance citrus with flora. Brighter than California Sauvignon Blanc, and a little less pungent than New Zealand, this wine exemplifies the Adelaide Hills appellation as a world class Sauvignon Blanc producing region.

Loimer 'Lois,' Gruner Veltliner, Australia

The Lois Loimer has a crisp scent with perfumes of fresh green apples and a touch of black currant on the nose. Its characteristic spice achieves a perfect balance between zesty acidity and ripe fruit with a fresh finish.

***Champagne, Sparkling Wine, and Kosher Wine available upon request*

**Functions that contain food or beverages require a waiter fee or a delivery charge. The waiter fee is \$28.00 per hour/per waiter with a 5 hour minimum booking block.*