



PREMIUM BAR PACKAGE

Choice of (2) Wines
Choice of (3) Beers
Titos Voka
Captain Morgan Rum
Jose Cuervo Tequila
Tanqueray Gin
Makers Mark Bourbon
Jack Daniels Whiskey

Two (2) hours - \$21.00 per person

Third Hour - \$30.50 per person Fourth Hour - \$40.00 per person Fifth Hour - \$49.50 per person

ULTRA PREMIUM BAR

Choice of (2) Wines
Choice of (3) Beers
Belvedere Vodka
Ron Zacapa Rum
Hendricks Gin
Don Julio Tequila
Tanqueray Gin
Woodford Reserve Bourbon
Crown Royal Whiskey

Two (2) hours - \$26.00 per person

Third Hour - \$37.50 per person Fourth Hour - \$49.00 per person Fifth Hour - \$60.50 per person

WINE SELECTIONS

Cabernet, Merlot Pinot Noir, Chardonnay, Pinot Grigio, Sauvignon Blanc, Moscato

BEER SELECTIONS

Budweiser, Bud Light, Miller Lite, Corona, Heineken, Michelob Ultra

BEER & WINE PACKAGE

Choice of (2) Wines Choice of (3) Beers

Two (2) hours - \$17.00 per person

Third Hour - \$24.00 per person Fourth Hour - \$30.00 per person Fifth Hour - \$36.00 per person

CHAMPAGNE TOAST \$7 PER GLASS

\$7 PER GLASS*Not included in bar package but will count toward your bar minimum.

MOCKTAIL BAR PACKAGE \$18 PER PERSON

Choose up to 3 of our elevated Mocktails that share the same level of appreciation for flavors as alcoholic cocktails.



Assorted sodas, juices, bottled water, mixers and garnishes are included

A \$500 minimum is required for all bars; any shortfalls will be applied to the final invoice

On Consumption Pricing

ULTRA PREMIUM LEVEL

Cocktails \$12

Wine \$12

Domestic Beer \$5

Imported Beer \$6

Craft Beer \$6.5

Sodas \$2

Bottled Water \$3

Champagne \$11

PREMIUM LEVEL

Cocktails \$10

Wine \$10

Domestic Beer \$5

Imported Beer \$6

Craft Beer \$6.5

Sodas \$2

Bottled Water \$3

Champagne \$9



Beers are bottled 8.0% sales tax and 23% service charge applies Bartender Fee \$65 per hour | 1 Bartender per 75 guests Cash Bar sales will result in \$.50 increase

A \$500 minimum is required for all bars; any shortfalls will be applied to the final invoice

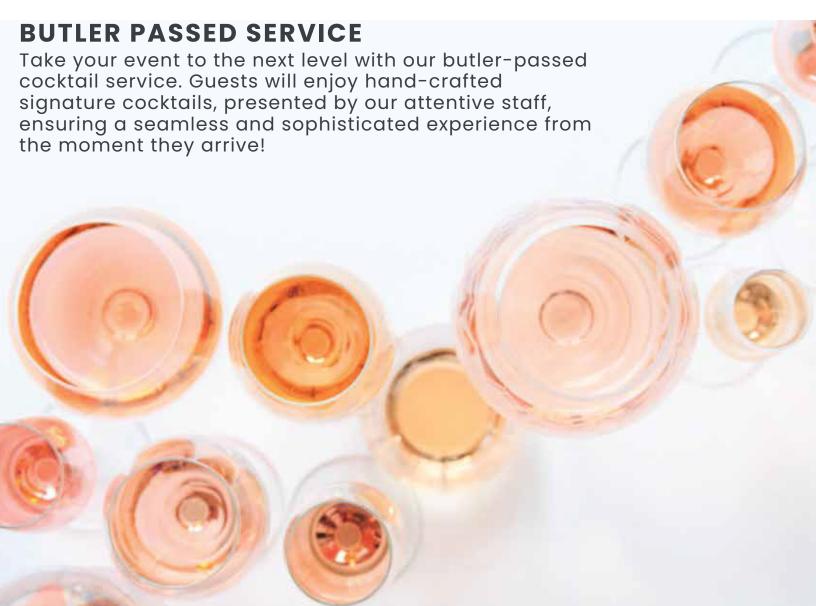
Bar Experience

SIGNATURE COCKTAILS

Want to elevate your bar experience? Have one of our mixologists create a special drink to wow your guests using the freshest ingredients!

TABLESIDE WINE SERVICE

Guests will enjoy a curated selection of fine wine varietals, including rich reds, crisp whites, and refreshing rosés, poured with care. This personalized touch adds sophistication and ensures every glass complements your celebration perfectly.





HONEYMOON

Vodka, Simple Syrup, Blood Orange, Lemon, Rose Water Fragrance, Fresh Rose

SPICY MARGARITA

Teqila, Infused Jalapeno Simple Syrup, Lime, Organge Juice, Egg White, Tajin Garnish

CALL ME OLD FASHIONED

Whiskey, Maple Syrup, Bitters, Dehydrated Orange

SAYIDO SANGRIA

Sauvignon Blanc, Elderflower, Cointreau, Fresh Seasonal Fruit, Edible Florals

BERRY HAPPY TOGETHER

Vodka, Strawberry, Lime Ginger Beer, Fresh Basil

LAVENDER

Gin, Lemonade, Butterfly Pea Pollen, Fresh Lavender Sprig, Soda Water

SMOKE SHOW

Mezcal, Simple Syrup, Grapefruit, Lime, Smoked Salt Rim

LOVE AND TONIC

Elderflower Gin, Lemon, Tonic, Baby's Breath Sprig

GENESIS DOWNTOWN

^{*30} Drink minimum. Not included in bar package but will count toward your bar minimum.



WHITE WINTER COSMO

Citrus Vodka, Elderflower Liqueur, Cranberry Juice, Lemon, Fresh Cranberry Garnish

SPICED MULE

Vodka, Ginger Beer, Fresh Squeezed Orange Juice, Rosemary & Cranberry Garnish

MEZCAL OLD FASHIONED

Tequila, Mezcal, Simple Syrup, Orange Bitters, Maraschino Cherry & Orange Garnish

POMEGRANATE SMASH

Bourbon, Pomegranate Juice, Orange Zest, Orange Juice, Prosecco, Pomegranate Garnish

PEAR SAGE SPRITZ

Prosecco, Ginger Syrup, Fresh Sage Leaves, Lime

APEROL SPRITZ

Aperol, Prosecco, Cranberry, Soda Water, Orange & Rosemary Garnish

WINTER SOUR

Whiskey, Maple Syrup, Lemon, Orange, Egg White, Bitters

