plus a 25% service charge or billable hour by position, and applicable sales tax lce is customarily included; however, certain events may have an additional fee for ice.



#### **BEVERAGE PACKAGES**

5 hour maximum. State law requires alcoholic beverage service to cease 30 minutes prior to event end time.

Ice is customarily included; however certain events may have an additional fee for ice.

Specialty cocktails can be found on our Specialty Cocktail Menu or ask your event specialist for suggestions.

#### **Reserve Collection Bar**

Belvedere, titos, ketel grapefruit rose, bombay sapphire, whitley neil blood orange, hendricks, woodford reserve, markers mark, jameson, bacco 5 year, casamigos, glenlivet, aperol, st germain, amaretto di saronno, bailey's irish cream, martini & rossi dry vermouth, martini & rossi sweet vermouth, triple sec, coors light, sun king beers: cream ale, pachanga, seasonal, house red wine, house white wine, house rosé wine, prosecco, monin cherry syrup, monin orange syrup, house-made sweet and sour, orange juice, cranberry juice, grapefruit juice, soft drinks, soda water, tonic water, ginger beer, ginger ale, bottled water, lemons, limes, oranges, cucumbers, queen olives, Kahn's house-made sweet black cherries, ice spheres

5-hour open bar: \$44.50 per person 4-hour open bar: \$42.50 per person 3-hour open bar: \$40.50 per person 2-hour open bar: \$38.50 per person 1-hour open bar: \$36.50 per person

#### **Connoisseur Bar**

Belvedere, bombay sapphire, maker's mark, jameson, crown royal, 1800 tequila, johnnie walker black, bacardi silver, aperol, st germain, amaretto di saronno, bailey's irish cream, martini & rossi dry vermouth, martini & rossi sweet vermouth, triple sec, coors light, sun king beers: cream ale, pachanga, seasonal, house red wine, house white wine, house rosé wine, prosecco, monin cherry syrup, house-made sweet and sour, orange juice, cranberry juice, soft drinks, soda water, tonic water, ginger beer, ginger ale, bottled water, lemons, limes, oranges, queen olives, Kahn's house-made sweet black cherries

5-hour open bar: \$41.50 per person 4-hour open bar: \$39.50 per person 3-hour open bar: \$37.50 per person 2-hour open bar: \$35.50 per person 1-hour open bar: \$33.50 per person

#### Kahn's Bar

Svedka, beefeater, cruzan, jose cuervo, jim beam, johnnie walker red, jack daniels, amaretto di saronno, martini & rossi dry vermouth, martini & rossi sweet vermouth, triple sec, coors light, sun king beers: cream ale, pachanga, house red wine, house white wine, house rosé wine, monin cherry syrup, house-made sweet and sour, orange juice, cranberry juice, soft drinks, soda water, tonic water, ginger beer, bottled water, lemons, limes, queen olives, Kahn's house-made sweet black cherries

5-hour open bar: \$38.50 per person 4-hour open bar: \$36.50 per person 3-hour open bar: \$34.50 per person 2-hour open bar: \$32.50 per person 1-hour open bar: \$30.50 per person

plus a 25% service charge or billable hour by position, and applicable sales tax lce is customarily included; however, certain events may have an additional fee for ice.



### **Vineyard Bar**

House red wine, house white wine, house rosé wine, coors light, sun king beers: cream ale, pachanga, soft drinks, club soda, bottled juices, and bottled water

5-hour open bar: \$35.50 per person 4-hour open bar: \$33.50 per person 3-hour open bar: \$31.50 per person 2-hour open bar: \$29.50 per person 1-hour open bar: \$27.50 per person

## Upgrade wine in any bar package:

Looking to upgrade your wines within your bar or Special Occasion Package? As your event specialist for special upgrade pricing.

Reserve		<b>Tier 3</b> \$40.00 <i>per bottle</i>	<b>Tier 2</b> \$30.00 <i>per bottle</i>	<b>Tier 1</b> \$20.00 per bottle
Prisoner red blend \$	\$76	Alpha omega cabernet sauvignon	J lohr cabernet sauvingnon	Hess cabernet sauvignon
Shafer td-9 red blend \$	\$86	Morgan double I chardonnay	Simi chardonnay	Fess parker chardonnay
Stag's leap artemis cabernet sauvignon	\$86 \$86	Cakebread chardonnay	Palazzo della torre allegrini	Joseph drouhin pinot noir
			Joseph drouhin chablis	La pettegola vermentino
Rombauer chardonnay \$			Argyle pinot noir	Cloudline pinot noir
			Greywacke sauvignon blanc	A-Z pinot gris
			Nicolas feuillatte champagne	Gloria ferrar blanc de blanc
				sparkling

**Kid's/Vendor Beverages** *Maximum of 4 hours* Assorted sodas, juices and bottled water

\$11.75 per child/person

plus a 25% service charge or billable hour by position, and applicable sales tax lce is customarily included; however, certain events may have an additional fee for ice.



#### **SPECIALTY PACKAGES**

Specialty bars can be selected individually or added to an existing bar package.

Specialty bars cannot be served on consumption.

#### **Prosecco Bar**

Prosecco, orange juice, peach puree, berry puree, fresh strawberries and orange slices

5-hour open bar: \$29.50 per person 4-hour open bar: \$27.50 per person 3-hour open bar: \$25.50 per person 2-hour open bar: \$23.50 per person 1-hour open bar: \$21.50 per person

Add to an existing bar: \$7.00 additional per person

Add st. germain and candied hibiscus flowers: \$5.00 additional per person

#### Scotch & Bourbon Bar

Only available to add to an existing Kahn's, Connoisseur bar or Reserve Collection bar. Select 6

Bourbon: Bulleit, woodford reserve, knob creek, buffalo trace, traverse city, russell's reserve 10 yr.,

Scotch: johnnie walker black, monkey shoulder, glenlivet 12 yr, glenmorangie 10 yr, glenfiddich, laphroaig 10 yr.

Add to existing Kahn's or Connoisseur bar: \$13.50 additional per person

Add ice spheres: \$2.00 each, we recommend 1 per person

### Premium Coffee Bar \$8.00 per person

Minimum 50 quests

Maximum 2 hours.

House blend and decaffeinated coffee with cream, sugar, raw sugar, splenda and stevia

Assorted hot teas

Vanilla syrup, caramel syrup, chocolate shavings, whipped cream, cinnamon, nutmeg and cocoa shakers

Make it boozy: Bailey's irish cream, amaretto di saronno, tempus fugit crème de cacao and kahlua \$5.00 additional per person

plus a 25% service charge or billable hour by position, and applicable sales tax lce is customarily included; however, certain events may have an additional fee for ice.



Espresso Bar \$12.00 per person

Minimum 100 guests. Maximum 2 hours.

Barista attendant(s) required, \$250.00 Espresso machine rental required, \$350.00 Freshly-ground and brewed hubbard & cravens espresso

Enjoy a selection of espresso beverages including cappuccinos, lattes, or mochas

Includes chocolate syrup, white chocolate syrup, vanilla syrup, caramel syrup, chocolate shavings, whipped cream, cinnamon, nutmeg and cocoa shakers

Make it boozy: Bailey's irish cream, amaretto di saronno, tempus fugit crème de cacao and kahlua \$5.00 additional per person

## **Premium Hot Cocoa Bar** \$8.00 per person

Minimum 35

Maximum 2 hours.

Rich hot cocoa

Vanilla syrup, caramel syrup, chocolate shavings, whipped cream, cinnamon, nutmeg and cocoa shakers

Make it boozy: Bailey's irish cream, amaretto di saronno , tempus fugit crème de cacao, tempus fugit crème de menthe and kahlua \$5.50 additional per person

plus a 25% service charge or billable hour by position, and applicable sales tax lce is customarily included; however, certain events may have an additional fee for ice.



**CASH BAR** 

Kahn's Cash Bar

Cash bar sales do not apply towards Food & Beverage Minimums.

Cash bar prices are subject to change at any time-Current menu price applies.

Kahn's Catering requires one (1) bartender for every 75 guests. \$300 per bartender for maximum 5 hours

Each cash bar must meet a minimum of \$1,000.00 in sales. If minimum is not met, client must pay the difference.

Svedka, beefeater, cruzan, jose cuervo, jim beam, johnnie walker red, jack daniels, amaretto di saronno, martini & rossi dry vermouth, martini & rossi sweet vermouth, triple sec, coors light, sun king beers: cream ale, pachanga, house red wine, house white wine, house rosé wine, monin cherry syrup, house-made sweet and sour, orange juice, cranberry juice, soft drinks, soda water, tonic water, ginger beer, bottled water, lemons, limes, queen olives, Kahn's house-made sweet black cherries

### All cash bars are for a maximum of 4 hours.

Premium mixed drink: \$10.00 per drink
Wine: \$9.00 per glass

Microbrew/Local \$7.00 each
Import beer: \$6.50 each
Domestic \$6.00 each
Soft drinks: \$3.00 per glass
Bottled water: \$3.00 each

Also available with Connoisseur Club brands - add \$2.00 to mixed drinks

Also available with Reserve Collection brands – add \$200 setup fee per bar, add \$2.00 to mixed drinks; \$4.00 to mixed drinks with casamigos, glenlivet

We use:

plus a 25% service charge or billable hour by position, and applicable sales tax lce is customarily included; however, certain events may have an additional fee for ice.



#### **BEVERAGE ON CONSUMPTION**

### **Kahn's Consumption Bar**

### Any remaining opened wine, sodas and juices will be considered consumed, whether or not it is served

Svedka, beefeater, cruzan, jose cuervo, jim beam, johnnie walker red, jack daniels, amaretto di saronno, martini & rossi dry vermouth, martini & rossi sweet vermouth, triple sec, coors light, sun king beers: cream ale, pachanga, house red wine, house white wine, house rosé wine, monin cherry syrup, house-made sweet and sour, orange juice, cranberry juice, soft drinks, soda water, tonic water, ginger beer, bottled water, lemons, limes, queen olives, Kahn's house-made sweet black cherries

Premium mixed drink: \$9.50 per drink
Wine: \$8.50 per glass
Microbrew/Local \$6.50 each
Import beer: \$6.00 each
Domestic \$5.50 each
Soft drinks: \$3.00 per glass
Bottled water: \$3.00 each

Also available with Connoisseur Club brands - add \$2.00 to mixed drinks

Also available with Reserve Collection brands – add \$200 setup fee per bar, add \$2.00 to mixed drinks; \$4.00 to mixed drinks with casamigos, glenlivet

### By the Bottle Consumption

Looking to upgrade your wines within your bar or Special Occasion Package? Ask your event specialist for special upgrade pricing.

Reserve	Tier 3	Tier 2	Tier 1	House
	\$66.00 per bottle	\$56.00 per bottle	\$46.00 per bottle	\$36.00 per bottle
Prisoner red blend	Alpha omega cabernet	J lohr cabernet sauvingnon	Hess cabernet sauvignon	Canyon Road:
\$96	sauvignon	Simi chardonnay	Fess parker chardonnay	cabernet sauvignon
Shafer td-9 red blend \$106	Morgan double l	Palazzo della torre allegrini	Joseph drouhin pinot noir	pinot noir
Stag's leap artemis cabernet sauvignon \$106	chardonnay	Joseph drouhin chablis	La pettegola vermentino	chardonnay
	Cakebread chardonnay	Argyle pinot noir	Cloudline pinot noir	sauvignon blanc
		Greywacke sauvignon	A-Z pinot gris	pinot grigio
Rombauer chardonnay		blanc	Gloria ferrar blanc de	moscato
\$106		Nicolas feuillatte	blanc sparkling	Campuget rose
		champagne		Frexinet sparkling

plus a 25% service charge or billable hour by position, and applicable sales tax Ice is customarily included; however, certain events may have an additional fee for ice.



Premium Liquors, Special Request Wines, Champagnes Available

\$109.00 per bottle **Laurent Perrier** 

\$279.00 per bottle Dom Perignon

**Passed beverages** 

Customarily billed on consumption by the drink, ask your event specialist for suggestions.

**Specialty Cocktails** 

Please see our Specialty Cocktail Menu

Water Station Includes disposable cups

\$1 per person

plus a 25% service charge or billable hour by position, and applicable sales tax lce is customarily included; however, certain events may have an additional fee for ice.



BY THE GALLON

House Blend Coffee 3 gallon minimum \$48.75 per gallon

Cream, sugar, raw sugar, splenda and stevia

Decaffeinated Coffee 3 gallon minimum \$48.75 per gallon

Cream, sugar, raw sugar, splenda and stevia

Revolution Hot Tea \$3.00 per individual box

**Iced Tea** 3 gallon minimum \$52.75 per gallon

Choose from

Classic Black Ginger Peach
Mango Green Pomegranate Berry

Sliced lemons, sugar, raw sugar, splenda and stevia

Classic Scratch-Made Lemonade 3 gallon minimum \$56.25 per gallon

**Berry Lemonade** 3 gallon minimum \$60.50 per gallon

**Watermelon Rosemary Lemonade** 3 gallon minimum \$60.50 per gallon

Fruit and Herb-Infused Waters 3 gallon minimum \$44.50 per gallon

Cucumber LemonCucumber garnishBlackberry sageLemon garnishOrange BasilOrange garnishLime mintLime garnish

Strawberry basil Quartered strawberry garnish

Hot Cocoa 3 gallon minimum\$56.50 per gallon

Whipped cream

**Hot Spiced Cider** 3 gallon minimum \$56.50 per gallon

Cinnamon sticks, orange slices

Sangria 3 gallon minimum \$204.00 per gallon

Fresh fruit slices

plus a 25% service charge or billable hour by position, and applicable sales tax lce is customarily included; however, certain events may have an additional fee for ice.



## **BOTTLED**

Bottled Water	\$3.00 each
Canned Soft Drinks Coke, diet coke, sprite, sprite zero, caffeine free coke and caffeine free diet coke	\$3.00 each
Bottled Organic Honest Tea Unsweetened black tea, black forest berry herbal tea, and peach oolong	\$5.25 each
Bottled Assorted Nantucket Fruit Juices	\$4.25 each
Assorted Boylan Soft Drinks	\$5.25 each
San Pellegrino 250 ml Glass bottle	\$4.25 each
Acqua Panna 250 ml Glass bottle	\$4.25 each
San Pellegrino 1 liter Glass bottle Served with lime slices.	\$16.00 each
Acqua Panna 1 liter Glass bottle Served with lime slices.	\$16.00 each
Oatmilk 32 oz	\$12.50 each
BAR PROVISIONS	
Bottled Soda, Tonic 1L	\$8.50 each
Bottled Assorted Nantucket Fruit Juices	\$4.25 each
Bar Fruit Setup Serves 25 Lemons, limes, olives, cherries	\$42.00 each
Chef-prepared purees, mixers, infusions, simple syrups, etc.	\$42.00 per quart
Blue Cheese Stuffed Olives  Ice Ice trailer may be required, ask your event specialist for details	\$18 <i>per dozen</i> \$.65/lb
Ice Spheres We recommend 1 per person	\$2 each