PRIVATE DINING
NEW YORK CITY
Thank you for considering The Smith for your special event. Our private rooms are perfect for any occasion. From corporate functions, rehearsal dinners, birthdays, holiday parties, baby showers, and more, we are committed to making your event memorable and assisting you every step of the way.

On the following pages you will find our offerings and menus. Please feel free to contact us with questions and inquiries. We look forward to hosting your event.

EVENTS@CTRNYC.COM | 212.897.9516

### TABLE OF CONTENTS

<table>
<thead>
<tr>
<th>ROOMS &amp; PRICING</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lincoln Square</td>
<td>3</td>
</tr>
<tr>
<td>Midtown</td>
<td>4</td>
</tr>
<tr>
<td>East Village</td>
<td>5</td>
</tr>
<tr>
<td>Nomad</td>
<td>6</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>MENUS</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Breakfast</td>
<td>7</td>
</tr>
<tr>
<td>Brunch</td>
<td>8</td>
</tr>
<tr>
<td>Lunch</td>
<td>9</td>
</tr>
<tr>
<td>Dinner</td>
<td>10</td>
</tr>
<tr>
<td>Cocktails &amp; Hors D'oeuvres</td>
<td>11</td>
</tr>
<tr>
<td>Beverage Packages</td>
<td>12</td>
</tr>
</tbody>
</table>
Pricing is per person. In addition to per person pricing, we require event food and beverage minimums which vary by meal period and time of year. Please contact our events team for date-specific minimums. Prices are subject to change at any time and are exclusive of tax and gratuity.

**DINING OPTIONS: PLATED OR FAMILY STYLE**

Pricing is per person. In addition to per person pricing, we require event food and beverage minimums which vary by meal period and time of year. Please contact our events team for date-specific minimums. Prices are subject to change at any time and are exclusive of tax and gratuity.

<table>
<thead>
<tr>
<th></th>
<th>PLATED</th>
<th>FAMILY STYLE</th>
<th>COCKTAILS &amp; HORS D’OEUVRES</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>BREAKFAST</strong></td>
<td>$25</td>
<td>25</td>
<td>n/a</td>
</tr>
<tr>
<td><strong>LUNCH</strong></td>
<td>$42</td>
<td>25</td>
<td>n/a</td>
</tr>
<tr>
<td><strong>BRUNCH</strong></td>
<td>$43</td>
<td>25</td>
<td>n/a</td>
</tr>
<tr>
<td><strong>DINNER</strong></td>
<td>$68</td>
<td>25</td>
<td>n/a</td>
</tr>
</tbody>
</table>

*BRUNCH START TIMES:
Saturday: 9:30 am or 10 am
Sunday: 9:30 am, 10 am or 3 pm

Located on the Upper West Side, The Smith Lincoln Square offers an intimate option for private dining.

**THE SMITH LINCOLN SQUARE**
1900 Broadway, New York, NY

Located on the Upper West Side, The Smith Lincoln Square offers an intimate option for private dining.
Our private dining room at The Smith Midtown accommodates parties of up to 85 guests, with a private bar tucked inside.

### Guest Capacities

<table>
<thead>
<tr>
<th>Plated</th>
<th>Family Style</th>
<th>Cocktails &amp; Hors d’Oeuvres</th>
</tr>
</thead>
<tbody>
<tr>
<td>20</td>
<td>66</td>
<td>85</td>
</tr>
</tbody>
</table>

### Dining Options: Plated or Family Style

- **Breakfast:** $25  
  see menu on page 7
- **Lunch:** $42  
  see menu on page 9
- **Brunch:** $43  
  see menu on page 8
  *Brunch Start Times:
  - Saturday: 9:30 am, 10 am or 3 pm
  - Sunday: 9:30 am, 10 am or 3 pm
- **Dinner:** $68  
  see menu on page 10

### Brunch Cocktail Party: $75  
choose 6 passed hors d’oeuvres (2.5 hours)

### Cocktail Party: $80/$95  
choose 7 passed hors d’oeuvres ($80 for 2 hours; $95 for 3 hours)

Pricing is per person. In addition to per person pricing, we require event food and beverage minimums which vary by meal period and time of year. Please contact our events team for date-specific minimums. Prices are subject to change at any time and are exclusive of tax and gratuity.
THE SMITH EAST VILLAGE
55 Third Avenue, New York, NY

Complete with a private bar, The Smith East Village is perfect for your downtown gathering with capacity for up to 75 guests.

GUEST CAPACITIES

<table>
<thead>
<tr>
<th>PLATED</th>
<th>FAMILY STYLE</th>
<th>COCKTAILS &amp; HORS D’OEUVRES</th>
</tr>
</thead>
<tbody>
<tr>
<td>20</td>
<td>60</td>
<td>75</td>
</tr>
</tbody>
</table>

DINING OPTIONS: PLATED OR FAMILY STYLE

Pricing is per person. In addition to per person pricing, we require event food and beverage minimums which vary by meal period and time of year. Please contact our events team for date-specific minimums. Prices are subject to change at any time and are exclusive of tax and gratuity.

BREAKFAST: $25
see menu on page 7

LUNCH: $37
see menu on page 9

BRUNCH: $43
see menu on page 8
*BRUNCH TIMES:
Latest seating: 3 pm

DINNER: $62
see menu on page 10

Brunch Cocktail Party: $75 choose 6 passed hors d’oeuvres (2.5 hours)
Cocktail Party: $80/$95 choose 7 passed hors d’oeuvres ($80 for 2 hours; $95 for 3 hours)
Our private dining room at The Smith NoMad accommodates parties of up to 75 guests, with a private bar tucked inside.

GUEST CAPACITIES

<table>
<thead>
<tr>
<th>PLATED</th>
<th>FAMILY STYLE</th>
<th>COCKTAILS &amp; HORS D’OEUVRES</th>
</tr>
</thead>
<tbody>
<tr>
<td>20</td>
<td>55</td>
<td>75</td>
</tr>
</tbody>
</table>

DINING OPTIONS: PLATED OR FAMILY STYLE

Pricing is per person. In addition to per person pricing, we require event food and beverage minimums which vary by meal period and time of year. Please contact our events team for date-specific minimums. Prices are subject to change at any time and are exclusive of tax and gratuity.

BREAKFAST: $25  
see menu on page 7

LUNCH: $42  
see menu on page 9

BRUNCH: $43  
see menu on page 8
*BRUNCH START TIMES:
Saturday: 9:30 am, 10am or 11 am
Sunday: 9:30 am, 10am or 11 am

DINNER: $68  
see menu on page 10

Brunch Cocktail Party: $75  choose 6 passed hors d’oeuvres (2.5 hours)
Cocktail Party: $80/$95  choose 7 passed hors d’oeuvres ($80 for 2 hours; $95 for 3 hours)
BREAKFAST

**FAMILY STYLE** to share

BUTTERMILK BISCUITS • 3 MAINS • 2 SIDES TO SHARE

**PLATED**

BUTTERMILK BISCUITS • CHOICE OF 3 MAINS

Available Monday – Friday. All packages include coffee & tea. Please view additional offerings on our seasonal private dining menu.*

**SIDES TO SHARE**

MAPLE CHICKEN SAUSAGE
APPLE SMOKED BACON
HOME FRIES
MIXED BERRIES
JALAPEÑO CHEDDAR GRITS
FRIES
MIXED BABY GREENS
balsamic vinaigrette

**MAINS**

**FAMILY STYLE**

HOUSEMADE GRANOLA  greek yogurt, mixed berries, pistachios, sunflower seeds, sesame, strawberry jam
EGGS FLORENTINE  sautéed spinach, english muffin, hollandaise, poached eggs
GOAT CHEESE SCRAMBLE  baby spinach, shallots, soft herbs
CHICKEN SAUSAGE + EGGS  english muffin, hollandaise, poached eggs
RANCHERO SCRAMBLE  black beans, avocado, chihuahua cheese, salsa verde, jalapeños, blue corn tortillas, pickled onions
SMOKED SALMON BENNY  english muffin, hollandaise, poached eggs
BURRATA TOAST  toasted sourdough, roasted tomato, japanese eggplant, basil almond pesto, poached eggs
BUTTERMILK PANCAKES*
AVOCADO TOAST  whole wheat, red pepper flakes, lemon, poached eggs
THE SMITH EGGS BENEDICT  black forest ham, english muffin, poached eggs, hollandaise

**ADDITIONS**

DESSERTS TO SHARE

CHOICE OF TWO FOR $12 PP

sticky sticky toffee pudding • pie* • berries + cream • includes cookies to share

DARK CHOCOLATE CAKE
$150
approximately 30 guests

**PLATED**

STEEL CUT OATMEAL*

HOUSEMADE GRANOLA  greek yogurt, mixed berries, pistachios, sunflower seeds, sesame, strawberry jam
EGGS FLORENTINE  sautéed spinach, english muffin, hollandaise, poached eggs, home fries
GOAT CHEESE SCRAMBLE  baby spinach, shallots, soft herbs
CHICKEN SAUSAGE + EGGS  english muffin, hollandaise, poached eggs, home fries
RANCHERO SCRAMBLE  black beans, avocado, chihuahua cheese, salsa verde, jalapeños, blue corn tortillas, pickled onions
SMOKED SALMON BENNY  english muffin, hollandaise, poached eggs, home fries
BURRATA TOAST  toasted sourdough, roasted tomato, japanese eggplant, basil almond pesto, poached eggs
AVOCADO TOAST  whole wheat, red pepper flakes, lemon, poached eggs
THE SMITH EGGS BENEDICT  black forest ham, english muffin, hollandaise, poached eggs, home fries
Available Saturday & Sunday. All packages include coffee & tea. Please view additional offerings on our seasonal private dining menu.*

MAINS FAMILY STYLE

Burrata Toast* toasted sourdough, roasted tomato, japanese eggplant, basil almond pesto, poached eggs

Goat Cheese Scramble baby spinach, shallots, soft herbs

Ranchero Scramble black beans, avocado, chihuahua cheese, salsa verde, jalapeños, blue corn tortillas, pickled onions

Avocado Toast whole wheat, red pepper flakes, lemon, poached eggs

The Smith Eggs Benedict black forest ham, english muffin, poached eggs, hollandaise

Smoked Salmon Toast soft scrambled eggs, salmon caviar, scallion cream cheese, everything spice, brioche

Vanilla Bean French Toast*

Buttermilk Pancakes*

Grilled Chicken Sandwich burrata, tomato jam, basil aioli, toasted ciabatta

Roasted Cauliflower Banh Mi Sandwich avocado, cucumber, jalapeño, pickled vegetables, spicy sesame aioli, ciabatta

Mac & Cheese skillet roasted

Kale & Quinoa Salad sun dried cranberries, ricotta salata, toasted almonds, dijon vinaigrette

Caesar Salad little gem, crispy parmesan frico

Grilled Chicken scallion and shishito pepper vinaigrette

Roasted Salmon* ($6 supplement pp for entire party)

Grilled Shrimp scampi butter ($6 supplement pp for entire party)

Filet Mignon peppercorn sauce ($16 supplement pp for entire party)

MAINS PLATED

Burrata Toast toasted sourdough, roasted tomato, japanese eggplant, basil almond pesto, poached eggs

Goat Cheese Scramble baby spinach, shallots, soft herbs, mixed greens

Ranchero Scramble black beans, avocado, chihuahua cheese, salsa verde, jalapeños, blue corn tortillas, pickled onions

Avocado Toast whole wheat, red pepper flakes, lemon, poached eggs

The Smith Eggs Benedict black forest ham, english muffin, hollandaise, poached eggs, home fries

Benedict Johnny cheddar cornbread, maple chicken sausage, poached eggs, hollandaise

Smoked Salmon Toast soft scrambled eggs, salmon caviar, scallion cream cheese, everything spice, brioche

Shrimp + Grits jalapeño cheddar grits, baked eggs, scampi butter, blackened shoestring potatoes

Vanilla Bean French Toast*

Grilled Chicken Sandwich burrata, tomato jam, basil aioli, toasted ciabatta, fries

Roasted Cauliflower Banh Mi Sandwich avocado, cucumber, jalapeño, pickled vegetables, spicy sesame aioli, ciabatta, fries

Kale & Quinoa Salad sun dried cranberries, ricotta salata, toasted almonds, dijon vinaigrette (add grilled chicken, roasted salmon $4 pp, grilled shrimp $3 pp, or charred steak $5 pp supplement, one protein for entire party)

Caesar Salad little gem, crispy parmesan frico (add grilled chicken, roasted salmon $4 pp, grilled shrimp $3 pp, or charred steak $5 pp supplement, one protein for entire party)

Filet Mignon peppercorn sauce, fries ($16 supplement pp for entire party)

SIDES

Cinnamon Sugar Doughnuts hot fudge dipping sauce

Maple Chicken Sausage

Apple Smoked Bacon

Mixed Berries

Home Fries

Potato Chips blue cheese fondue

Jalapeño Cheddar Grits

Blistered Shishito Peppers yuzu aioli, lava salt fries

ADDITIONS

Table Hors d’Oeuvres Choice of Two for $9 PP burrata • crispy sesame calamari • spicy salmon tartare • shishito peppers • arancini

Desserts to Share Choice of Two for $12 PP sticky toffee pudding • pie* • berries + cream • includes cookies to share

Raw Bar $19 PP oysters • spicy salmon tartare • shrimp cocktail

Dark Chocolate Cake $150 approximately 30 guests

ADDITIONS

Table Hors d’Oeuvres Choice of Two for $9 PP burrata • crispy sesame calamari • spicy salmon tartare • shishito peppers • arancini

Desserts to Share Choice of Two for $12 PP sticky toffee pudding • pie* • berries + cream • includes cookies to share

Raw Bar $19 PP oysters • spicy salmon tartare • shrimp cocktail

Dark Chocolate Cake $150 approximately 30 guests
**STARTERS**

**POTATO CHIPS** blue cheese fondue

**BLACK TRUFFLE ARANCINI**
mushroom risotto, mozzarella, truffle aioli

**SHRIMP COCKTAIL**
burrata, overnight tomatoes, japanese eggplant, basil almond pesto, garlic ciabatta toast

**SPICY SALMON TARTARE** crispy rice, avocado, sriracha, nori

**BLISTERED SHISHITO PEPPERS** yuzu aioli, lava salt

**CRISPY SESAME CALAMARI**
gochujang aioli, thai basil, lime

---

**SIDES**

**FRIES**

**JALAPEÑO CHEDDAR GRITS**

**SHISHITO PEPPERS**

**BABY SPINACH** toasted garlic, lemon

---

**MAIN S**

**FAMILY STYLE**

**GRILLED CHICKEN SANDWICH**
burrata, tomato jam, basil aioli

**ROASTED CAULIFLOWER BANH MI SANDWICH**
avocado, cucumber, jalapeño, pickled vegetables, spicy sesame aioli, ciabatta

**AVOCADO TOAST**
whole wheat, red pepper flakes, lemon, poached eggs

**KALE + QUINOA SALAD**
sun dried cranberries, ricotta salata, toasted almonds, dijon vinaigrette

**CAESAR SALAD**
little gem, crispy parmesan frico

**MAC + CHEESE**

**RIGATONI ALLA VODKA**
tomato, straciatella, crème fraîche, sesame

**BRICK PRESSSED CHICKEN**
lemon chicken jus

**ROASTED SALMON** ($6 supplement pp for entire party)

**GRILLED SHRIMP**
scampi butter ($6 supplement pp for entire party)

**VEGETABLE BIBIMBAP**
sushi rice, shiitake mushrooms, edamame, spinach, house-made kimchee, sunny up egg

**THE SMITH BAR STEAK**
chimichurri ($8 supplement pp for entire party)

**FILET MIGNON**
peppercorn sauce ($15 supplement pp for entire party)

---

**ADDITIONS**

**RAW BAR $19 PP**
oysters • spicy salmon tartare • shrimp cocktail

**DESSERTS TO SHARE CHOICE OF TWO FOR $12 PP**
sticky toffee pudding • pie* • berries + cream • includes cookies to share

**PASSED HORS D’OEUVRES**
choice of four $22 PP see page 11

**DARK CHOCOLATE CAKE $150**
approximately 30 guests

---

**PLATED**

**GRILLED CHICKEN SANDWICH**
burrata, tomato jam, basil aioli, fries

**ROASTED CAULIFLOWER BANH MI SANDWICH**
avocado, cucumber, jalapeño, pickled vegetables, spicy sesame aioli, ciabatta, fries

**AVOCADO TOAST**
whole wheat, red pepper flakes, lemon, poached eggs

**KALE + QUINOA SALAD**
sun dried cranberries, ricotta salata, toasted almonds, dijon vinaigrette (add grilled chicken, roasted salmon $4 pp, grilled shrimp $3 pp, or charred steak $5 pp supplement, one protein for entire party)

**CAESAR SALAD**
little gem, crispy parmesan frico (add grilled chicken, roasted salmon $4 pp, grilled shrimp $3 pp, or charred steak $5 pp supplement, one protein for entire party)

**RIGATEONI ALLA VODKA**
tomato, straciatella, crème fraîche, sesame

**BRICK CHICKEN FRITES**
fries, lemon chicken jus

**ROASTED SALMON** ($6 supplement pp for entire party)

**VEGETABLE BIBIMBAP**
sushi rice, shiitake mushrooms, edamame, spinach, house-made kimchee, sunny up egg

**THE SMITH BAR STEAK**
chimichurri, fries ($8 supplement pp for entire party)

**NY STRIP**
peppercorn sauce ($13 supplement pp for entire party)

**FILET MIGNON**
peppercorn sauce, fries ($16 supplement pp for entire party)
Please view additional offerings on our seasonal private dining menu.*
### Brunch

- 2.5 hours standing reception • Sat & Sun only
- 6 PASSED HORS D’OEUVRES
- unlimited brunch cocktails (choice of two), selected house red, selected house white, cava, draft beer, fountain soda, juice, coffee, and tea

### Evening

- 2 or 3 hours standing reception
- not available at Lincoln Square
- 7 PASSED HORS D’OEUVRES
- premium open bar and (optional) two passed specialty cocktails

---

**Passed Hors D’Oeuvres**

**All Occasions**

- **Mac + Cheese Balls**
- **Spicy Salmon Tartare** crispy rice, avocado, sriracha, nori
- **Black Truffle Arancini** mushroom risotto, mozzarella, truffle aioli
- **Ricotta Gnocchi** truffle cream
- **Avocado Tacos** queso fresco, tomatoes
- **Crab Cake Tots** southern tartar, apple chutney
- **Fries** green peppercorn aioli
- **Spicy Tuna Tartare** shrimp cracker
- **Bibimbap Croquettes** house made kimchee, sriracha
- **Seared Tuna** cucumber, tapenade
- **Chicken Wontons** hoisin dip
- **Chicken Parmesan**
- **Short Rib Dumplings** smoked paprika aioli
- **Steak Frites** potato chips, balsamic onion jam

**Brunch Only**

- **Mini French Toast Bites**
- **Chicken Sausage in a Blanket**
- **Goat Cheese & Kale Quiche**
- **Grilled Ham & Cheese**
- **Smoked Salmon Toast**

---

**Hors D’Oeuvres Stations**

For up to 30 guests; only available for cocktail parties

- **Potato Chips** $180 additional guests $6 pp
  - blue cheese fondue
- **Crudités** $210 additional guests $7 pp
  - raw hand cut vegetables & herb aioli
- **Artisanal Cheese** $240 additional guests $8 pp
  - selection of cheeses & fruit
- **Mediterranean Plate** $240 additional guests $8 pp
  - babaganoush, hummus, feta dip, lavash
- **Smoked Salmon Board** $300 additional guests $10 pp
  - smoked norwegian salmon, traditional garnish
- **Shrimp Cocktail** $330 additional guests $11 pp
- **Mini Smith Burger** $330 additional guests $11 pp
  - bacon shallot jam, cheddar, crispy onions, house pickles, TSB sauce, potato bun
- **Oysters** $480 additional guests $16 pp
  - on half shell

**Dessert Bites**

All items included for an additional $10 pp

- **Chocolate Chip Cookies • Rainbow Cookies**
**BEVERAGE PACKAGES**

Pricing pp for unlimited beverages. Please note it is against New York state law to serve alcohol on Sunday before 10AM.

**SOFT DRINKS - $12**
- soda, juice, coffee, & tea

**BREAKFAST**

**BREAKFAST PACKAGE - $16**
- choice of two specialty brunch cocktails served with juice & soda

**LUNCH + BRUNCH**

**BRUNCH COCKTAILS - $30**
- choice of two specialty brunch cocktails, fountain soda, juice, coffee & tea

**BEER & WINE - $30**
- selected house wine, cava, draft beer, juice, fountain soda, coffee & tea

**BRUNCH COCKTAILS, BEER & WINE - $35**
- choice of two specialty brunch cocktails, selected house wine, cava, draft beer, juice, fountain soda, coffee & tea

**PREMIUM OPEN BAR - $45**
- full beer & wine package along with premium alcohol, and choice of two specialty cocktails

**TOP SHELF OPEN BAR - $60**
- full standard open bar package along with top shelf alcohol and choice of two specialty cocktails

**DINNER**

**BEER & WINE - $45**
- selected house wine, cava, draft beer, juice, fountain soda, coffee & tea

**PREMIUM OPEN BAR - $55**
- full beer & wine package along with premium alcohol, and choice of two specialty cocktails

**TOP SHELF OPEN BAR - $70**
- full standard open bar package along with top shelf alcohol and choice of two specialty cocktails

---

**SPECIALTY COCKTAILS**

*(choose 2)*

**BUBBLY + BRIGHT**

**THE SPRITZ**
- aperitif / citrus / sparkling wine / soda

**SANGRIA ROYALE**
- malbec / applejack / pear / aperitivo / citrus / tarragon / sparkling wine

**THE GATSBY**
- american gin / pomegranate / hibiscus / lemon / prosecco

**SPARKLING COSMO**
- vodka / aperol / cranberry / lime / orange blossom water / prosecco

**SMASHES + SOURS**

**LYCHEE GIMLET**
- japanese gin / shochu / lychee / sake vermouth / salted yuzu

**THIRD WHEEL**
- bourbon / rye / brandy / orchard cherry / orange liqueur / lemon

**CUCUMBER LOCO**
- tequila blanco / cucumber / elderflower / orange liqueur / lime

**SMOKESHOW**
- mezcal / passionfruit / chipotle / maple / lime

**HOT TROPICS**
- rum / guava / black tea / cacao / cardamom / lime

**HIGHBALLS + FIZZES**

**PEAR COLLINS**
- gin / pisco / pear / yuzu / tarragon / elderflower tonic

**SUNSET PALOMA**
- tequila blanco / aperol / ginger / lemon / grapefruit soda

**THE MULE**
- vodka / ginger beer / lime

**BOOZY + CLASSIC**

**THE DIRTY**
- vodka / dry vermouth / olive brine / olive bitters / olive oil

**FIRESIDE**
- rum / aperitivo / vermouth / banana / cardamom / clove

**MIDTOWN MANHATTAN NO. 3**
- bourbon / rye / amaro / vermouth rojo / sherry / bitters

**OAXACAN SUNSHINE**
- mezcal / reposado tequila / grapefruit liqueur / tamarind / amaro / mole bitters

**ESPRESSO MARTINI**
- vodka / coffee liqueur / vanilla / cold brew

**ZERO PROOF**

**ALL DAY SPRITZ**
- verjus / NA aperitif / orange blossom / grapefruit soda

**CITY BIRD**
- pineapple / pomegranate / hibiscus / NA aperitif / lime

**THE GETAWAY**
- guava / black tea / yuzu / rose water / elderflower tonic

**BRUNCH COCKTAILS**

- **BLOODY MARY**
- **THE SPRITZ**
- **SANGRIA ROYALE**
- **FRESHLY SQUEEZED MIMOSA**
PREMIUM OPEN BAR

ALL DRAFT BEER & SELECTED RED, WHITE, & SPARKLING WINES

PORT
COCKBURN’S

VODKA
KETEL ONE
KETEL ONE CITROEN
STOLI
STOLI ORANGE
TITO’S

TEQUILA
HERRADURA SILVER

GIN
BOMBAY SAPPHIRE
TANQUERAY

CORDIALS AND LIQUEURS
APEROL
BAILEY’S
CAMPARI
CHAMBORD
LIMONCELLO
KAHLUA
PIMM’S
SAMBUCA

BOURBON, RYE, & WHISKEY
BULLEIT BOURBON
MAKER’S MARK BOURBON
BULLEIT RYE
DEADWOOD RYE
CROWN ROYAL
DEWAR’S WHITE LABEL
JACK DANIEL
SEAGRAM’S 7

RUM
BACARDI LIGHT
CAPTAIN MORGAN
MT. GAY
GOSLING’S

TOP SHELF OPEN BAR (includes all premium open bar)

VODKA
BELVEDERE
CHOPIN
GREY GOOSE

GIN
HENDRICK’S
PLYMOUTH

COGNAC
HENNESSY VS
REMY MARTIN VSOP

TEQUILA
CORRALEJO REPOSADO
DON JULIO BLANCO
DON JULIO REPOSADO
DON JULIO AÑEJO

BOURBON, RYE, & SCOTCH
WOODFORD RESERVE
SMALL BATCH BOURBON
SAGAMORE RYE
GLENLIVET 12 YR
JOHNNIE WALKER BLACK LABEL
BALVENIE 12