PRIVATE DINING

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

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THE SMITH LINCOLN SQUARE
1900 Broadway, New York, NY

Located on the Upper West Side, The Smith Lincoln Square offers two options for private dining.

GUEST CAPACITIES

<table>
<thead>
<tr>
<th></th>
<th>SEATED</th>
<th>COCKTAILS &amp; HORS D’OEUVRES</th>
</tr>
</thead>
<tbody>
<tr>
<td>Small Room</td>
<td>28</td>
<td>n/a</td>
</tr>
<tr>
<td>Partial Buyout</td>
<td>70</td>
<td>100</td>
</tr>
</tbody>
</table>

DINING OPTIONS

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 2 hours (M-F Only) *all breakfast packages include coffee & tea
Continental Buffet: $15 (partial buyout only)
Plated: $25 (small room only)
Family Style: $23
Full Buffet: $23 (partial buyout only)

LUNCH 2.5 hours (M-F Only) *all lunch packages include coffee & tea
Plated: $46 (small room only)
Family Style: $43
Buffet: $43 (partial buyout only)

BRUNCH 2.5 hours (Sat. & Sun. Only) *all brunch packages include coffee & tea
Plated: $38 (small room only)
Family Style: $35
Buffet $35 (partial buyout only)

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

DINNER 3 hours
Plated: $65 (small room only)
Family Style: $65
Buffet: $65 (partial buyout only)
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>Buffet</th>
<th>Plated</th>
<th>Family Style</th>
<th>Cocktails &amp; Hors d’Oeuvres</th>
</tr>
</thead>
<tbody>
<tr>
<td>26-50</td>
<td>Up to 25</td>
<td>66</td>
<td>85</td>
</tr>
</tbody>
</table>

### DINING OPTIONS

*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>BREAKFAST 2 hours (M-F Only)</th>
<th>LUNCH 2.5 hours (M-F Only)</th>
<th>BRUNCH 2.5 hours (Sat &amp; Sun Only)</th>
<th>DINNER 3 hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>Continental Buffet: $15</td>
<td>Plated: $46</td>
<td>Plated: $38</td>
<td>Plated: $65</td>
</tr>
<tr>
<td>(only available for parties of 25 guests)</td>
<td>(only available for parties up to 25 guests)</td>
<td>(only available for parties up to 25 guests)</td>
<td>(only available for parties up to 25 guests)</td>
</tr>
<tr>
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<tr>
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<td>(only available for parties of 26-50 guests)</td>
<td>(only available for parties of 26-50 guests)</td>
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</tr>
</tbody>
</table>

Brunch Cocktail Party: $60  choose 6 passed hors d’oeuvres ($60 for 2.5 hours)

Cocktail Party: $70/$85  choose 7 passed hors d’oeuvres ($70 for 2 hours; $85 for 3 hours)
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 70 guests.

GUEST CAPACITIES

<table>
<thead>
<tr>
<th>BUFFET</th>
<th>PLATED &amp; FAMILY STYLE</th>
<th>COCKTAILS &amp; HORSES D’OEUVRES</th>
</tr>
</thead>
<tbody>
<tr>
<td>25-45</td>
<td>60</td>
<td>75</td>
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DINING OPTIONS

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 2 hours (M-F Only)*all breakfast packages include coffee & tea
Continental Buffet: $15 (only available for parties of 25-45 guests)
Plated: $25
Family Style: $23
Full Buffet: $23 (only available for parties of 25-45 guests)

LUNCH 2.5 hours (M-F Only)*all lunch packages include coffee & tea
Plated: $46
Family Style: $43
Buffet: $43 (only available for parties of 25-45 guests)

BRUNCH 2.5 hours (Sat. & Sun. Only)*all brunch packages include coffee & tea
Plated: $38
Family Style: $35
Buffet $35 (only available for parties of 25-45 guests)

*DINING TIMES:
Latest seating: 3:00pm

DINNER 3 hours
Plated: $55
Family Style: $55
Buffet: $55 (only available for parties of 25-45 guests)

Brunch Cocktail Party: $60 choose 6 passed hors d’oeuvres ($60 for 2.5 hours)
Cocktail Party: $60/$75 choose 7 passed hors d’oeuvres ($60 for 2 hours; $75 for 3 hours)
DINING OPTIONS

**BREAKFAST** 2 hours (M-F Only) *all breakfast packages include coffee & tea

- Continental Buffet: $15 (only available for parties of 26-45 guests)
- Plated: $25
- Family Style: $23 (available for parties of 10-55 guests)
- Full Buffet: $23 (only available for parties of 25-35 guests)

**LUNCH** 2.5 hours (M-F Only) *all lunch packages include coffee & tea

- Plated: $46 (only available for parties up to 25 guests)
- Family Style: $43 (available for parties of 10-55 guests)
- Buffet: $43 (only available for parties of 25-35 guests)

**BRUNCH** 2.5 hours (Sat. & Sun. Only) *all brunch packages include coffee & tea

- Plated: $38 (only available for parties up to 25 guests)
- Family Style: $35 (available for parties of 10-55 guests)
- Buffet $35 (only available for parties of 25-35 guests)

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

**DINNER** 3 hours

- Plated: $65 (only available for parties up to 25 guests)
- Family Style: $65 (available for parties of 10-55 guests)
- Buffet: $65 (only available for parties of 25-35 guests)

**GUEST CAPACITIES**

<table>
<thead>
<tr>
<th>BUFFET</th>
<th>PLATED</th>
<th>FAMILY STYLE</th>
<th>COCKTAILS &amp; HORS D’OEUVRES</th>
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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.

**Brunch Cocktail Party: $60** choose 6 passed hors d’oeuvres ($60 for 2.5 hours)

**Cocktail Party: $70/$85** choose 7 passed hors d’oeuvres ($70 for 2 hours; $85 for 3 hours)
### FAMILY STYLE
- Seasonal Fruit Salad
- Cheddar Biscuits
- 3 Main
- 2 Sides

### PLATED
- Seasonal Fruit Salad
- Cheddar Biscuits
- 3 Main
- 2 Sides

### BUFFET
- Seasonal Fruit Salad
- Cheddar Biscuits
- 3 Main
- 2 Sides

Available Monday – Friday. All packages include coffee & tea.

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### SIDES
- **Maple Chicken Sausage**
- **Apple Smoked Bacon**
- **Home Fries**
- **Jalapeño Cheddar Grits**
- **Fries**
- **Mixed Baby Greens**
  - Balsamic vinaigrette

### MAINS
- **Egg White Scramble**
  - Cracked pepper, wild mushrooms, baby spinach, parmesan
- **Ranchero Scramble**
  - Avocado, cheddar, black beans, charred tomato salsa
- **Scrambled Eggs**
- **Steak & Eggs**
  - Grilled flatiron steak, scrambled eggs
  - $7 supplement per person for entire party
- **Vanilla Bean French Toast**
  - Maple butter, caramelized bananas
- **Pancakes**
  - Whipped ricotta, toasted pecans, salted caramel sauce
  - *Only available for Family Style*
- **Avocado Toast**
  - Whole wheat, poached eggs, roasted pepper flakes, lemon, mixed greens
- **The Smith Eggs Benedict**
  - Black forest ham, english muffin, poached eggs, hollandaise
- **Smoked Salmon Toast**
  - Ciabatta, lemon mascarpone, red onion, tomato, everything bagel spice, poached eggs
- **Sicilian Baked Eggs**
  - Artichokes, burrata, spinach, spicy tomato sauce, ciabatta
- **BLT+e Sandwich**
  - Apple smoked bacon, fried egg, lemon aioli
- **House Made Granola**
  - Greek yogurt, mixed berries

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### ADDITIONS
- **Desserts to Share** $8 pp
  - Sticky toffee pudding • Seasonal pie • Seasonal cake • Rainbow cookies • Chocolate chip cookies
- **Raw Bar** $15 pp
  - Oysters • Clams • Spicy salmon tartare • Shrimp cocktail
- **Sides** $2 pp
- **Passed Hors d’Oeuvres** 4
  - For $15 pp see page 10
- **Hors D’Oeuvres Stations**
  - Pricing varies, see page 10
- **Dark Chocolate Cake** $150
  - Approximately 30 guests

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**Available Monday – Friday. All packages include coffee & tea.**
FAMILY STYLE
SEASONAL FRUIT SALAD • CHEDDAR BISCUITS • 3 MAINS • 2 SIDES

PLATED
CHEDDAR BISCUITS • 1 STARTER • 3 MAINS • 2 SIDES

BUFFET
SEASONAL FRUIT SALAD • CHEDDAR BISCUITS • 3 MAINS • 2 SIDES

Available Saturday & Sunday. All packages include coffee & tea.

STARTERS
SEASONAL BURRATA
SEASONAL SOUP
only available for plated
MIXED BABY GREENS
balsamic vinaigrette
SEASONAL FRUIT SALAD
mint, honey, lime

SIDES
MAPLE CHICKEN SAUSAGE
APPLE SMOKED BACON
CANDIED BACON
HOME FRIES
CHIPS
JALAPEÑO CHEDDAR GRITS
BRUSSELS SPROUTS
FRIES

MAIN
EGGS
RANCHERO SCRAMBLE avocado, cheddar, black beans, charred tomato salsa
THE SMITH EGGS BENEDICT black forest ham, english muffin, poached eggs, hollandaise
SCRAMBLED EGGS
EGG WHITE SCRAMBLE cracked pepper, wild mushrooms, baby spinach, parmesan
SICILIAN BAKED EGGS artichokes, burrata, spinach, spicy tomato sauce, ciabatta
AVOCADO TOAST whole wheat, poached eggs, roasted pepper flakes, lemon, mixed greens
SMOKED SALMON TOAST ciabatta, lemon mascarpone, red onion, tomato, everything bagel spice, poached eggs
GRIDDLE
VANILLA BEAN FRENCH TOAST maple butter, caramelized bananas
PANCAKES whipped ricotta, toasted pecans, salted caramel sauce
*Only available for Family Style

LUNCH
MAC & CHEESE skillet roasted *Only available for Family Style
KALE & QUINOA SALAD sun dried cranberries, ricotta salata, toasted almonds, Dijon vinaigrette
GRILLED CHICKEN SANDWICH burrata, tomato jam, basil aioli
BLT + E SANDWICH apple smoked bacon, fried egg, lemon aioli
MEDITERRANEAN SALAD romaine, cucumber, red onion, baby bell peppers, olives, feta, lemon oregano vinaigrette
CAESAR SALAD little gem, crispy parmesan frico
STEAK & EGGS grilled flatiron steak, scrambled eggs
$7 supplement per person for entire party
NY STRIP peppercorn sauce
$12 supplement per person for entire party
FILET MIGNON peppercorn sauce
$15 supplement per person for entire party

ADDITIONS
DESSERTS TO SHARE $8 PP
sticky toffee pudding • seasonal pie • seasonal cake • rainbow cookies • chocolate chip cookies
RAW BAR $15 PP
oysters • clams • spicy salmon tartare • shrimp cocktail
SIDES $2 PP
PASSED HORS D’OEUVRES 4 FOR $15 PP see page 10
HORS D’OEUVRES STATIONS pricing varies, see page 10
DARK CHOCOLATE CAKE $150 approximately 30 guests

*Only available for Family Style
### Family Style
- **2 Starters or Salads**
- **1 Pasta**
- **2 Main Courses**
- **2 Sides**
- **Desserts to Share**

### Plated
- **2 Starters or Salads**
- **3 Pasta or Main Courses**
- **2 Sides**
- **Desserts to Share**

### Buffet
- **2 Salads**
- **1 Pasta**
- **2 Main Courses**
- **2 Sides**
- **Desserts to Share**

### Table Hors d’Oeuvres
- **Toasted Sesame Hummus**
  - Spiced crackers & crudités
- **Seasonal Rings**
- **Crispy Fried Calamari**
  - Spicy marinara
- **Spicy Salmon Tartare**
  - Crispy rice, avocado, sriracha, nori
- **Seasonal Flatbread**
- **Shishito Peppers**
  - Sea salt

### Starters
- **Seasonal Burrata**
- **Potato Chips**
  - Blue cheese fondue
  *only available for family style*
- **Seasonal Soup**
  *only available for plated*
- **Shrimp Cocktail**
  *$5 supplement per person for entire party*

### Salads
- **Little Gem Caesar**
  - Parmesan frico
- **Mediterranean**
  - Romaine, cucumber, red onion, baby bell peppers, olives, feta, lemon oregano vinaigrette
- **Kale & Quinoa**
  - Cranberries, ricotta salata, toasted almonds, dijon vinaigrette

### Pasta
- **Cavatelli**
  - 10 hour short rib ragu, mascarpone
- **Ricotta Gnocchi**
  - Truffle cream
- **Seasonal Pasta**
- **Squid Ink Spaghetti**
  - Sautéed shrimp, calamari, tomatoes, scallion, crumbled garlic bread
- **Mac & Cheese**
  - Skillet roasted
  *Only available for Family Style and Buffet*

### Main Courses
- **Mini Burger**
  - American cheese, apple smoked bacon, pickles, shredded romaine, red onion, 50/50 sauce
  *Only available for Family Style and Buffet*
- **Mini Burger Supreme**
  - Peppercorn gravy, raclette cheese, red onion
  *Only available for Family Style and Buffet*
- **Seasonal Salmon**
- **Shrimp & Grits**
- **Grilled Chicken Sandwich**
  - Burrata, tomato jam, basil aioli
  *Only available for dinner*
- **Brick Pressed Chicken**
  - Lemon chicken jus
  *Only available for dinner*
- **Fried Chicken**
  - Potato waffle, black pepper maple drizzle
- **Vegetable Bibimbap**
  - Sushi rice, shiitake mushrooms, edamame, spinach, house-made kimchee, sunny up egg
- **Braised Beef Short Rib**
  - Red wine jus
- **The Smith Bar Steak**
  - Chimichurri
  *$7 supplement per person for entire party*
- **Ny Strip**
  - Peppercorn sauce
  *$12 supplement per person for entire party*
- **Filet Mignon**
  - Peppercorn sauce
  *$15 supplement per person for entire party*

### Sides
- **Smashed Garlic Potatoes**
- **Brussels Sprouts**
- **Seasonal Vegetables**
- **Jalapeño Cheddar Grits**
- **Fries**

### Desserts
- **Desserts to Share**
  *All included*
  - Sticky toffee pudding
  - Seasonal pie
  - Seasonal cake
  - Rainbow cookies
  - Chocolate chip cookies
- **Plated Dessert**
  *Plated dinner only*
  - S’mores in a Jar
  - Hot Fudge Sundae
  - Seasonal Ice Cream or Sorbet
  - Seasonal Fruit Salad

### Additions
- **Raw Bar**
  - $15 PP
  - Oysters • Clams • Spicy salmon tartare • Shrimp cocktail
- **Sides**
  - $2 PP
- **Passed Hors d’Oeuvres**
  - $4 for $15 PP see page 10
- **Hors d’Oeuvres Stations**
  - Pricing varies, see page 10
- **Dark Chocolate Cake**
  - $150
  - Approximately 30 guests
**BRUNCH**

*two hour standing reception • Sat & Sun only*

6 PASSED HORS D’OEUVRES

unlimited brunch cocktails (choice of two), house red, house white, cava, house beer, fountain soda, juice, coffee, and tea

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**EVENING**

*two or three hour standing reception*

not available at Lincoln Square

7 PASSED HORS D’OEUVRES

premium open bar and (optional) two passed specialty cocktails

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**PASSED HORS D’OEUVRES**

**ALL OCCASIONS**

- **SPINACH & FETA CUPS**
- **MACARONI & CHEESE BALLS**
- **DEVILED EGGS** Dijon, habanero
- **TOASTED SESAME HUMMUS** spiced crackers
- **SPICY SALMON TARTARE** crispy rice, spicy sauce, nori, avocado vinaigrette
- **BIBIMBAP CROQUETTES** house made kimchee, sriracha
- **SEASONAL FLATBREAD**
- **RICOTTA GNOCCHI** truffle cream
- **AVOCADO TACOS** queso fresco
- **CRAB CAKE TOTS** southern tartar, green apple
- **MINI LOBSTER ROLLS** *$5 supplement pp*
- **FRIES** green peppercorn aioli
- **SPICY TUNA TARTARE** shrimp cracker
- **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**

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**HORS D’OEUVRES STATIONS**

*priced per person for entire party only; available for brunch, lunch, dinner or cocktail parties*

- **POTATO CHIPS ($4)**
  blue cheese fondue
- **CRUDITÉS ($5)**
  raw hand cut vegetables & herb aioli
- **ARTISANAL CHEESE ($6)**
  selection of cheeses & fruit
- **MEDITERRANEAN PLATE ($6)**
  babaganoush, hummus, feta dip, grilled flatbread
- **SMOKED SALMON BOARD ($6)**
  smoked Norwegian salmon, traditional garnish
- **SALUMI PLATE ($8)**
  sopressatta, prosciutto, hot capicola
- **SHRIMP COCKTAIL ($9)**
- **CANDIED BACON ($5)**
- **MINI BURGER ($9)**
  american cheese, apple smoked bacon, pickles, shredded romaine, red onion, 50/50 sauce
- **MINI BURGER SUPREME ($9)**
  peppercorn gravy, raclette cheese, red onion
- **OYSTERS & CLAMS ($15)** on half shell

**DESSERT BITES**

*all items included for an additional $8 pp*

- **CHOCOLATE CHIP COOKIES • LEMON TARTS • MINI BROWNIES • RAINBOW COOKIES**
**BEVERAGE PACKAGES**

Pricing per person. Please note it is against New York state law to serve alcohol on Sunday before 10AM.

SOFT DRINKS- $10
- soda, juice, coffee, & tea

BREAKFAST

BREAKFAST PACKAGE- $15
- two specialty brunch cocktails served with juice & soda

LUNCH

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

PREMIUM OPEN BAR- $40
- full beer & wine package along with unlimited premium alcohol & 2 unlimited specialty cocktails

TOP SHELF OPEN BAR- $50
- full standard open bar package along with top shelf alcohol & 2 unlimited specialty cocktails

**SPECIALTY COCKTAILS**

(choose 2)

**BOOZY**

**MIDTOWN MANHATTAN NO. 2**
- bourbon, amaro, walnut liqueur, spanish vermouth, house smith bitters

**PEARL GIBSON**
- vodka, pickled pearl onion, dry vermouth, celery shrub

**CRISP**

**POOL PARTY**
- gin, aperol, grapefruit liqueur, lemon, prosecco

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

**MOSCOW MULE**
- vodka, house-made ginger beer, lime

**HUNGRY TEACHER**
- kentucky bourbon, mint, lime, lemon

**PUNCH**

**SANTIAGO PUNCH**
- pisco, pineapple shrub, spiced almond liqueur, lime, tiki & orange bitters

**BUBBLY**

**THE GATSBY**
- gin, pomegranate, hibiscus, lemon, prosecco

**OLD CUBANO**
- martinique aged rum, lime, mint, prosecco

**SPICY**

**TOUCH OF EVIL**
- kentucky rye, aperol, grapefruit, habanero lime syrup

**SMOKE ‘EM IF YOU GOT ‘EM**
- mezcal, lime, cholula chili, grapefruit, habanero lime syrup

**THE SMITH BLOODY MARY**
- new york vodka, secret mix

**ZERO PROOF**

**THREE LEGGED RACE**
- pineapple-thai basil shrub, soda, yuzu, thai basil

**DUCK DUCK JUICE**
- orange, pineapple, cranberry, housemade ginger beer

**BRUNCH COCKTAILS**

- **BLOODY MARY**
- **MIMOSA**
- **BELLINI**
- **BARNSTORMER**
- **THE GATSBY**

**TOP SHELF OPEN BAR- $50**
- full standard open bar package along with top shelf alcohol & 2 unlimited specialty cocktails

**DINNER**

**BEER & WINE - $40**
- unlimited house wine, cava, house beer, juice, fountain soda, coffee & tea

**PREMIUM OPEN BAR - $50**
- full beer & wine package along with unlimited premium alcohol & 2 unlimited specialty cocktails

**TOP SHELF OPEN BAR - $60**
- full standard open bar package along with top shelf alcohol & 2 unlimited specialty cocktails

**PLEASE SEE PAGE 12 FOR PREMIUM & TOP SHELF OPTIONS**
# PREMIUM OPEN BAR

**HOUSE WINES**
- CAVA
- MALBEC
- PINOT GRIGIO

**PORT**
- COCKBURN'S

**ALL HOUSE BEER**

**VODKA**
- KETEL ONE
  - ORIGINAL
  - CITRON
  - ORANGE
- STOLI
  - ORIGINAL
  - RASPBERRY
  - VANILLA
  - ORANGE
- TITO'S

**TEQUILA**
- AVION SILVER

**GIN**
- BOMBAY SAPPHIRE
- TANQUERAY

**CORDIAL'S & LIQUORS**
- APEROL
- BAILEY'S
- CAMPARI
- CHAMBORD
- FRANCIELICO
- GODIVA
- LIMONCELLO
- KAHLUA
- PIMM'S
- RAMAZZOTTI
- SAMBUCA
- ST. GERMAIN
- TIA MARIA

**SCOTCH, WHISKEY, & BOURBON**
- BULLEIT
- BULLEIT RYE
- CANADIAN CLUB
- CUTTY SARK
- DEWAR'S WHITE LABEL
- JACK DANIEL'S
- JAMESON IRISH WHISKEY
- JIM BEAM ORIGINAL
- JOHNNIE WALKER RED LABEL
- MAKER'S MARK
- REDEMPTION RYE
- SEAGRAM'S 7
- SEAGRAM'S V.O.
- TEMPLETON RYE
- WILD TURKEY 8°
- WILD TURKEY RYE
- BACARDI LIGHT
- CAPTAIN MORGAN'S
- MALIBU
- MT. GAY
- MYERS

# TOP SHELF OPEN BAR

*(includes all premium open bar)*

**VODKA**
- BELVEDERE
- CHOPIN
- GREY GOOSE

**GIN**
- GREENHOOK GINSMITHS
- HENDRICK'S

**COGNAC**
- COURVOISIER VS
- HENNESSY VS
- REMY MARTIN VSOP

**TEQUILA**
- CORRALEJO AÑEJO
- DON JULIO SILVER
- PATRON AÑEJO
- PATRON REPOSADO
- RIAZUL AÑEJO
- RIAZUL REPOSADO
- TROMBA SILVER
- TROMBA REPOSADO

**CORDIAL'S & LIQUORS**
- CHARTREUSE
- COINTREAU
- DRAMBUIE
- GRAND MARNIER

**SCOTCH, WHISKEY, & BOURBON**
- BASIL HAYDEN
- FEW RYE
- GLENLIVET 12 YEAR
- JOHNNIE WALKER BLACK LABEL
- LAPHROAIG
- MACALLAN SCOTCH 12 YEAR
- MICHTER'S RYE
- WOODFORD RESERVE
- SMALL BATCH BOURBON