

BAR PACKAGES & BRANDS

Housemade Craft Cocktails by Madeline Peters * Select Two

- The Delphine - Cathead Vodka, Lavender, Butterfly Pea Flower Tea, Lemon
- Whiskey Electric 2 - Pineapple-Infused Whiskey, Sage, Pineapple, Lime
- Gin Tinn Tinn - Cucumber-Infused Gin, Velvet Falernum, Mint, Lime
- Pitchbo (Hot or Cold) - Tequila, Hibiscus, Rosemary, Lime Juice
- Vox Murum (Hot or Cold) - Whiskey, Black Tea, Cinnamon Simple, Lemon

Additional Options - Request Pricing:

Bloody Mary, Mimosa, Non-Alcoholic Punch, Classic Cocktails, Coffee Service, Wine by the bottle for dinner, champagne toast, cocktail hour, after-dinner cordials.

LABOR FEE: Open Bar - \$400/ Cash Bar - \$800 : includes bar manager, barback, two servers.
Gratuity is not included/ tax is not charged.

PACKAGES: Prices include your choice of call or premium brand liquor, locally made craft and domestic beer, house wine and mixers. Any additional items must be specified.

CALL OPEN BAR - \$11 per person/per hour: includes two signature cocktails, mixed drinks, beer, wine, & non-alc options

Premium Brand Upcharge: \$3 per person/ per hour

BRAND LIST

Call Liquor (Included in basic quote)

Cathead Vodka
Cimarron Tequila
Cruzan Rum
Benchmark Bourbon
Bristow Gin

Premium Liquor

Top Shelf options can be ordered specifically for your event. Please contact us for details and requests.

Beer (rotating selection)

Urban South (NOLA)
Tin Roof (Baton Rouge)
Gnarly Barley (Hammond, LA)
Great Raft (Shreveport, LA)
Miller Brewing Company (WI)

Wine

Janiel Rose, FR (Syrah Blend)
Janiel Blanc, FR (Sauvignon Blanc Blend)
Friends Red, Sonoma (Pinot Blend)
Veuve De Varney, FR (Sparkling)

BYOB is not allowed per Louisiana ATC regulations.

Shots & energy drink mixers are not allowed.