

Cherry Street Special Events



OFF-SITE BAR PACKAGES

HOUSE PACKAGE \$32 PER GUEST

Your choice of one Cherry Street Brew, two wine varietals, & two house cocktails. This includes quality plastic cups, straws, garnishes needed, and one bartender per 100 guests.

Bourbon/Whisky

1. Manhattan: Dickel bourbon, sweet vermouth, Peychauds bitters, cherry garnish.
2. Old Fashion: Dickel bourbon, angostura bitters, orange bitters, sugar, orange garnish.
3. Whiskey Sour: lemon, simple syrup, Dickel bourbon, lemon or cherry garnish.

Vodka

1. Cosmopolitan: Old Dominick Vodka, lime, cranberry, triples, and lime garnish.
2. Lemon Drop: Old Dominick Vodka, lemon, simple syrup, lemon garnish.
3. Lavendar Lemon: Old Dominick Vodka, lavendar syrup, and lemon.

Gin

1. Negroni: 13 Colonies Gin, Campari, sweet vermouth, orange garnish.
2. Gimlet: 13 Colonies Gin, simple syrup, lime, and lime garnish.

Rum

1. Classic Daiquiri: Capitan White Rum, simple, and lime.

Tequila

1. Classic Margarita: Luna Azul Tequila, Triple Sec, agave, lime, and lime garnish.

Your Choice of Spirit:

1. Mule: Choice of liquor, ginger beer, lime, and lime garnish.
2. Liquor and one mixer: Choice of liquor, choice of soda or juice (coke, diet coke, sprite, ginger ale, tonic, soda, orange juice, pineapple, or cranberry).

White Wine:

Santa Maria Pinot Grigio, Harken Chardonnay, The Champion Sauv Blanc. .

Red Wine:

Uppercut Cabernet, Laurel Cellars Pinot Nior, Highlands 41 Red Blend.

CUSTOM PACKAGE \$40 PER GUEST

Your choice of two Cherry Street Brews, two wine varietals, & two custom cocktails. The custom cocktails will be created with you by our Beverage Director. These cocktails will be curated to match your color scheme, theme, spirit preference, & visions. You will have a tasting to select wines, custom-curated cocktails, and beers. This includes service with quality plastic cups, straws, garnishes, and one bartender per 100 guests.

OFF-SITE BAR PACKAGES

CUSTOM PACKAGE \$40 PER GUEST (CONT)

Liquor Choices:

1. Old Dominick Vodka, 13 Colony Gin, Dickel Bourbon #8 or Rye, Luna Azul Tequila, & Captain Rum.
2. **Premium Liquor (+\$3 per guest)** Tito's Vodka, Wheatley Vodka, Bombay Sapphire Gin, Jack Daniels Whiskey, Jack Daniels, Teremana Blanco or Reposado, Bahnez Mezcal, Captain Morgan Spiced Rum.
3. **Choose your liquor:** We are able to provide any liquor for your event. The price for custom liquor will be discussed with the beverage director and brought in upon request.

White Wine:

1. Santa Maria Pinot Grigio, Harken Chardonnay, The Champion Sauv Blanc..
2. **Premium Wine (+\$3 per guest)** The Calling Chardonnay, Fleur de Pairie Rose, Weinkeller Riesling, Rotating or Requests.

Red Wine:

1. Uppercut Cabernet, Laurel Cellars Pinot Noir, Highlands 41 Red Blend.
2. **Premium Wine (+\$3 per guest)** Intercept Pinot Noir, Bellacosa Cabernet, Uno Malbec, Rotating or Requests.

Toasting/Sparkling

1. Gradial Brut Champagne or Mionetto Prosecco
2. **Premium Wine (+\$3 per guest)** Rotating or Requests.

OPEN BAR \$60 PER GUEST

Your choice of two Cherry Street Brews, two basic or premium wine varietals, a toasting wine, & one spirit from each category (i.e vodka, rum, tequila, bourbon, and gin). This includes quality plastic cups, mixers, straws, garnishes needed, and one bartender per 100 guests.

Liquor Choices:

1. Old Dominick Vodka, 13 Colony Gin, Dickel Bourbon #8 or Rye, Luna Azul , & Captain Rum, Tito's Vodka, Wheatley Vodka, Bombay Sapphire Gin, Jack Daniels Whiskey, Jack Daniels, Teremana Blanco or Reposado, Bahnez Mezcal, Captain Morgan Spiced Rum.

ADD-ONS

Inquire about our bar trailer, custom garnishes, custom mixers, shimmer powder, butterfly pea tea, custom brews, and custom cans for favors!