



VIBRANT MENUS

EVENT CATERING BY STONEWATER

StoneWater's on and off-site catering offers a variety of savory and sweet menu options and packages to satisfy the palates of clients and guests alike. Developed and executed on-site by Executive Chef Kathryn Neidus, menu selections for any and all size parties may be customized based on personal preferences, event themes and traditions, as well as dietary restrictions.

Each menu incorporates Chef Neidus' appreciation for cooking and her years of training with the most acclaimed restauranteurs in the greater Cleveland area and across the country. Guests will take note of her commitment to utilize fresh, seasonal ingredients to add flavor and decadence to every bite. From health conscious to the indulgent and American fare to international cuisine, Stonewater catering will create a dynamic culinary experience.



EVENT CATERING AT THE VENUE A STONEWATER

The Venue will customize menus to accommodate personal preferences, as well as allergy or dietary restrictions. Plated, stationed and family style dinners available. All prices are subject to a service charge and sales tax. Prices and menu items are subject to change.

Breakfast Packages

All prices subject to service charge and sales tax.
Plated and family style breakfast options also available.

Breakfast Galore

Stationed Style

\$22/ Person

- Soft scrambled eggs with/without cheese
- Choice of 1 breakfast meat
- Waffle bar or pancake bar with toppings
- Assortment of muffins and bagels with jams and whipped butter
- Seasoned potato hash
- Fresh seasonal fruit

Breakfast Crêpe Station

\$15/ Person

- Cheese and seasonal vegetable
- Ham and cheese
- Nutella and fruit

The Classic Continental

Stationed Style

\$15/ Person

- House made scone or danish
- Seasonal muffins
- Bagels and toast with whipped butter, cream cheese and preserves
- Fresh seasonal fruit
- Coffee service
- Orange, cranberry and apple juice

Additional charge to add items from the A La Carte Menu

Breakfast Beyond Belief

Create Your Own Breakfast Package

Select items from the Breakfast A La Carte menu for custom package and pricing.



A La Carte Breakfast Menu

Prices upon request.

Favorites

- Buttermilk pancakes
plain or additional fee for flavors
- Belgium waffles
fresh fruit, whipped butter and Ohio
maple syrup
- Baked French toast casserole with cream
cheese and blueberry compote swirl
- Yogurt granola bar
- Individual fruit and granola cups
- Oatmeal bar
baked oatmeal bowl with accoutrements
- Homemade granola bar
- Lox platter
- Seasonal potato hash with any style eggs

Eggs

- Baked seasonal frittata or quiche
- Seasonal eggs benedict
- Huevos rancheros burrito or mini tacos
- Seasonal scrambled egg bowl
- Cheesy breakfast strata
- Baked eggs in roasted tomato sauce
with crusty sourdough
- Breakfast egg sandwich on bagel, biscuit
or croissant
- Seasonal vegetable and meat omelets
- Eggs any style

Pastries

- Danish
- Scone
- Croissant
- Muffins
- Doughnuts
- Bagels
- English muffins
- Toast
- Seasonal coffee cake
- Sticky buns

Sides

- Oatmeal cup
- Fresh fruit
- Potato hash
- Bacon or sausage patty, candied bacon
(additional charge applies)
- Vegetarian sausage patty



Brunch Packages

All prices subject to service charge and sales tax.
Plated and family style options also available.

Brunching with the Best of Them

Stationed Style

\$35/ Person

- Quiche Lorraine or baked egg strata
- Bagel and lox platter
- Chicken and waffle bar
- Fresh seasonal fruit
- Wraps and/or paninis (Pick 2)
- Choose one A La Carte salad option with chicken

Brunching at its Finest

\$26/ Person (Stationed Style)

- Complete salad bar with grilled chicken; choice of 2 homemade dressings
Add shrimp, salmon or steak for an additional cost
- Soft scrambled eggs with/without cheese
- Baked French toast
- Choice of one type of panini
- Fresh seasonal fruit

We Love to Brunch

Create Your Own Brunch Package

Select items from the Breakfast, Brunch and Lunch A La Carte Menus for a custom package and pricing.

A La Carte Brunch Menu

Prices upon request.

- Chicken and waffles (also available as a boneless fried chicken and waffle sandwich)
- Shrimp and cheesy grits
- Savory deviled eggs
- Asian style scallion pancakes with Kimchi slaw, crispy pork belly and fried egg
- Soft poached egg salad with arugula and frisée, crispy pancetta, goat cheese, pickled onions and warm shallot vinaigrette



Lunch Packages

All prices subject to service charge and sales tax.
Plated and family style options also available.

Let's Lunch Together

Stationed Style

\$40/ Person

- Grilled romaine salad with avocado, gorgonzola, bacon, balsamic with seared Ahi tuna
- Italian wedding soup with spinach and egg drop noodles
- Turkey and avocado pinwheels
- Grilled steak panini with caramelized onions, mushrooms and Gruyere cheese
- Seasonal fruit skewers with yogurt dipping sauce

All About the Lunch

Stationed Style

\$25/ Person

- Heavy salad bar with grilled chicken and two house made dressings. *Add shrimp, salmon or steak for an additional cost.*
- Caprese pesto pasta salad (cold)
- Chicken or tuna or avocado egg salad on a croissant
- Seasonal fresh fruit

We Love to Lunch

Create Your Own Lunch Package

Select items from the Lunch A La Carte menu for custom package and pricing.



STONEWATER

A La Carte Lunch Menu

Prices upon request.

Salads

Add chicken, shrimp, salmon or steak for an additional cost

Classic

Mixed greens, marinated tomatoes, shaved carrots, red onion and cucumbers, fresh mozzarella with balsamic or Italian dressing

Veggie Caesar

Veggies and greens, shaved parmesan, house peppercorn Caesar dressing

Chickpea

Baby kale and arugula, falafel, aged cheddar, avocado with cucumber tzatziki vinaigrette dressing

Local Green

Shaved golden beets, pancetta bits, goat cheese, buttermilk dressing

Greek

Chunks of fresh cucumber, tomato, peppers, dried oregano and feta with an olive oil, red wine vinegar dill vinaigrette (*add fresh mozzarella for an additional cost*)

Grilled Romaine

Avocado, gorgonzola, bacon, grilled red onion with a sweet and sour balsamic dressing

South of the Border

Mixed greens and shredded cabbage, roasted corn and tomatillos, cumin black beans, toasted pepita seeds with a creamy cilantro dressing

Crunchy Thai

Napa cabbage, grilled scallions, red peppers, edamame, cucumber, shredded carrot, avocado, toasted sesame peanuts with a coconut peanut dressing

Soups

Additional seasonal soups available

- Chicken corn chowder
- Italian wedding with spinach and egg drop noodles
- Creamy butternut squash, apple and sage
- Classic chicken noodle with egg noodles
- Sweet potato and lentil
- Sausage, kale and vegetable minestrone
- Coconut curry
- Tomato bisque

Display boards

- Local cheese and/or charcuterie board accompanied by crostini and jam
- Antipasti (add small antipasti platter with cheese or charcuterie display)
Assorted cured meats, olives, pickled, marinated and roasted vegetables, crostini

Crudit 

- Raw or grilled vegetable display with a choice of 2 seasonal dips
- Fruit platter with or without our fruit and honey dip
- Baked brie en crou te
- Seasonal jam and crostini



Hors d'oeuvres

Stationed; passed for an additional cost. Minimum order of 50 each; add in increments of 10.

Hot

- Porcini arancini with fontina
- Mini grilled cheese with chorizo and caramelized onions
- Lamb meatballs with pomegranate vinaigrette or veal meatballs with vodka sauce
- Poblano and potato tacos with tomatillo salsa and cotija cheese
- Grilled steak skewers with feta and salsa verde
- Corn and shrimp fritters
- Vegetarian or pork empanadas with chimichurri sauce
- Crispy pork belly steam buns pickled cucumbers and radishes, hoisin, scallions, sriracha
- Individual cups or platter of pan-fried calamari with warm lemon garlic vinaigrette
- Assorted individual vegetarian flatbreads *(add a protein for an additional charge)*
- Mini buttermilk fried chicken and waffles with sea salt, honey butter and maple bacon

Cold

- Bruschetta with prosciutto, grilled bread and tomato jam
- Crostini with homemade whipped ricotta, sea salt and honey
- Endive spear with crispy shredded duck, goat cheese and roasted red pepper
- Seared ahi tuna on crispy wonton cups with sriracha and lime aioli and soy reduction
- Chilled beef tenderloin crostini with boursin cheese and mushroom pate
- Vegetarian California rolls
- Smoked trout pâte bouchées



STONEWATER

Sandwiches/Paninis

- Bahn Mi; Crispy hoisin pork or chicken with quick pickled vegetable slaw, cilantro and spicy mayo
- Classic egg salad; Lettuce, tomato and red onion
- Steak sandwich or panini; Grilled onions and mushrooms pimento cheese sauce
- Caprese focaccia sandwich; Marinated tomatoes, fresh mozzarella and basil
- Lobster Roll; Poached lobster salad with lemon, tarragon, parsley and light mayo
- Sliders or sandwich (select one); Beef burger or bbq pulled pork, chicken or tofu
- Trout sandwich; Cajun or pan-fried with herb mayo, bibb lettuce and tomato
- Seasonal tea sandwiches
- Roast pork tenderloin panini; Braised greens, caramelized onions, sharp white cheddar and bbq sauce
- Pastrami panini; Apple and cheddar on French bread
- Cuban panini; Ham and pulled pork with swiss cheese, yellow mustard and pickles

Wraps

- Grilled chicken Caesar
- Classic herbed chicken salad with arugula
- Turkey; Bacon, avocado and garlic aioli
- Vegetarian black bean; Hummus, sprouts, cucumber and pickled vegetables
- Classic Italian; Salami, soppressata, mortadella, shaved onion, tomatoes, shredded lettuce, provolone and Italian vinaigrette
- Collard green; Mixed greens, avocado, corn, black beans, roasted red peppers, pickled onions and a light vinaigrette

Pinwheels

- Ham with avocado, green onion, cheddar, spicy aioli
- Turkey with shaved cucumber, sprouts, shaved onion and cranberry cream cheese spread

Large plate or bowl entrees

- Whole grain rice bowl
- Turkey meatloaf
- Cold Asian noodle salad bowl
- Cajun or pan-fried trout



STONEWATER

Lunch Boxes

StoneWater Lunch Boxes are the most convenient and tasty treat for a grab and go golf outing, flight, meeting, luncheon, picnic or a long road trip. There is a minimum order of 8 boxes. For orders of 50 or more, a 10% assembly fee is added to the order. Delivery fees are quoted on location, pickup is free. All prices subject to service charge and sales tax.

Supreme Lunch Box

\$18 per box

Each Supreme box includes one choice of each of the following items and a bottle of water.

Tenderloin, Salmon and Prosciutto wraps add \$3.

Wraps

served with mayo and mustard on the side

- Chicken Salad; chicken, cucumber, bacon, light mayo and seasoning
- Tuna Salad; classic tuna salad with cheese and greens
- Southwest Turkey; turkey, roasted corn, peppers, cheddar, lettuce, bacon and spicy mayo
- Pastrami; pastrami, cheddar, apple, and mustard
- Green Machine; Collard green wrap with black beans, roasted red pepper, avocado, lettuce, cilantro and tahini dressing

Tenderloin Wrap

Tenderloin, shaved red onion, boursin cheese, lettuce, steak sauce or horseradish cream sauce

Salmon Wrap

Salmon salad with caper, dill, red onion, lemon juice and arugula

Italian Wrap

Prosciutto, fresh mozzarella, tomatoes, basil, lettuce, choice of sweet or hot peppers, and Italian vinaigrette

Sides

- Quinoa Salad; Seasonal selection
- Potato Salad; Yukon gold potatoes, caramelized onions, and greens with rice wine vinegar dressing
- Three Bean Salad; kidney, black and garbanzo beans with peppers, corn and a herb vinaigrette
- Greek; feta, tomatoes, red onion, cucumber, red and green peppers, oregano, and red wine vinaigrette
- Side Salad; mixed greens, tomato, cucumber, grated carrot, parmesan cheese, dressing selection served on the side

Mixed Fruit Cup-Seasonal Selection

Dessert

Homemade whoopie pie



Classic Lunch Box

\$12 per box

Each Classic box includes one choice of each of the following items and a bottle of water.

Wraps

served with mayo and mustard on the side

- Turkey- swiss, greens, tomato
- Ham- cheddar, greens
- Vegetarian Black Bean- hummus, sprouts, cucumber and pickled vegetables

Fruit

- Apple
- Orange
- Banana

Sides

- Lays® Potato Chips
- Doritos®
- Pretzels
- Sun Chips®

Dessert

Homemade cookie

- Chocolate chip
- Peanut butter



STONEWATER

Dinner Packages

All prices subject to service charge and sales tax.
Plated and family style breakfast options also available.
Dinners accompanied by bread options and whipped butter.

A Dinner to Remember \$75/ Person (Stationed Style Dinner)

Hors d'Oeuvres

Stationed (select two)

- Local cheese board with crostini and jams
- Vegetable crudité with one dipping sauce
- Seasonal fruit platter with honey dipping sauce

Passed (select one)

- Porcini arancini with fontina
- Bruschetta with prosciutto grilled bread and tomato jam
- Vegetarian empanadas with chimichurri sauce

Dinner

Salad OR Soup (select one)

- Classic salad
- Veggie Caesar
- Seasonal option soup

Vegetable side (select one)

- Seasonal roast vegetables
- Sautéed green beans with garlic and fresh tomato
- Sautéed spinach with stewed sweet tomatoes

Entrees (select two)

- Chicken cutlet
- Seasonal stuffed pork tenderloin
- Braised beef short ribs
- Vegetarian eggplant lasagna
- Cajun or pan fried trout

Starch side (select one)

- Classic whipped mashed potatoes
- Seasonal risotto or orzo
- Stewed white beans with green chili and herb dressing



A Taste of Distinction

\$110/ Person (Stationed Style Dinner)

Hors d'Oeuvres

Stationed (select two)

- Local cheese & charcuterie board with crostini and jam
- Baked brie en croute
- Assorted individual vegetarian flatbreads
- Individual cups of pan fried calamari

Passed (select three)

- Lamb meatballs with pomegranate vinaigrette
- Endive spear with crispy, shredded duck, goat cheese and roasted red pepper
- Chilled beef tenderloin crostini with boursin cheese and mushroom pâte
- Seared ahi tuna in crispy wonton cups with sriracha, lime aioli and soy reduction
- Crostini with homemade whipped ricotta, sea salt and honey
- Vegetarian California rolls

Dinner

Salad (select one)

- Arugula and Asian pear salad
- Grilled romaine

Soup (select one)

- Seasonal option
- Classic French onion soup
- Tomato bisque

Entrees (select three)

- Miso glazed salmon
- Sea scallops
- Pan seared cod
- Marinated and grilled beef tenderloin (red wine or béarnaise sauce)
- Roasted rack of lamb
- Brined and grilled pork chop
- Whole roasted and stuffed zucchini (vegetarian)
- Cavatelli with vodka sauce (vegetarian)
- Bone-in brined and roasted chicken breast with pan sauce
- Seasonal stuffed chicken dish

Vegetable side

(select one option to accompany each Entrée)

- Grilled or roasted asparagus
- Sautéed green beans with garlic and tomato
- Sautéed spinach
- Cauliflower and celery root puree
- Seasonal roasted vegetables

Starch Side

(select one to accompany each Entrée)

- Classic whipped mashed potatoes
- Seasonal risotto or orzo
- Stewed white beans with green chili and herb dressing



Create Your Own

Select items from the menu below for custom package and pricing.

Hors d'Oeuvres — Stationed or Passed (Minimum order of 50 each; add in increments of 10)

Hot

- Mini grilled cheese with chorizo and caramelized onions
- Lamb meatballs with pomegranate vinaigrette or veal meatballs with vodka sauce
- Poblano and potato tacos with tomatillo salsa and cotija cheese
- Grilled steak skewers with feta and salsa verde
- Corn and shrimp fritters
- Vegetarian or pork empanadas with chimichurri sauce
- Crispy pork belly steam buns pickled cucumbers and radishes, hoisin, scallions, sriracha
- Individual cups or platter of pan-fried calamari with warm lemon garlic vinaigrette
- Assorted individual vegetarian flatbreads (*add a protein for an additional charge*)
- Mini buttermilk fried chicken and waffles with sea salt, honey butter and maple bacon
- Porcini arancini with fontina

Cold

- Bruschetta with prosciutto, grilled bread and tomato jam
- Crostini with homemade whipped ricotta, sea salt and honey
- Endive spear with crispy shredded duck, goat cheese and roasted red pepper
- Seared ahi tuna on crispy wonton cups with sriracha and lime aioli and soy reduction
- Chilled beef tenderloin crostini with boursin cheese and mushroom p  te
- Vegetarian California rolls
- Smoked trout p  te bouch  es with roasted red peppers
- Lobster mousse bouch  es with herb microgreens

Display Board Appetizers (All Stationed)

- Local cheese and/or charcuterie board accompanied by crostini and jam
- Antipasti (add small antipasti platter with cheese or charcuterie display) includes assorted cured meats, olives, pickled, marinated and roasted vegetables, crostini
- Crudit   includes raw or grilled vegetable display with a choice of 2 seasonal dips
- Fruit platter with or without our fruit and honey dip
- Baked brie en croute with seasonal jam and crostini



Soups

- Seasonal soups
- Classic French onion soup gratin
- Broccoli cheddar
- Chicken corn chowder
- Italian wedding with spinach and egg drop noodles
- Creamy butternut squash, apple and sage
- Classic chicken noodle with egg noodles
- Sweet potato and lentil
- Sausage, kale and vegetable minestrone
- Coconut curry
- Tomato bisque

Salads

Add chicken, shrimp, salmon or steak for an additional cost

Classic

Mixed greens, marinated tomatoes, shaved carrots, red onion and cucumbers, fresh mozzarella with balsamic or Italian dressing

Veggie Caesar

Veggies and greens, shaved parmesan, house peppercorn Caesar dressing

Chickpea

Baby kale and arugula, falafel, aged cheddar, avocado with cucumber tzatziki vinaigrette dressing

Local Green

Shaved golden beets, pancetta bits, goat cheese, buttermilk dressing

Greek

Chunks of fresh cucumber, tomato, peppers, dried oregano and feta with an olive oil, red wine vinegar dill vinaigrette (*add fresh mozzarella for an additional cost*)

Grilled Romaine

With avocado, gorgonzola, bacon, grilled red onion with a sweet and sour balsamic dressing

South of the Border

Mixed greens and shredded cabbage, roasted corn and tomatillos, cumin black beans, toasted pepita seeds with a creamy cilantro dressing

Crunchy Thai

Napa cabbage, grilled scallions, red peppers, edamame, cucumber, shredded carrot, avocado, toasted sesame peanuts with a coconut peanut dressing



Starch Sides

- Mac n' cheese with thyme breadcrumbs
- Smashed fingerling potatoes with crème fraîche and chives
- Classic whipped mashed potatoes
- Creamy polenta with marjoram and cracked black pepper
- Seasonal risotto or orzo
- Mushroom and ricotta salad wild rice
- Quinoa salad
- Stewed white beans with green chili and herbs dressing

Vegetable Sides

- Seasonal roasted vegetables
- Slow roasted cauliflower with shaved parmesan, pickled onions, crispy capers and lemon
- Sautéed green beans with garlic and fresh tomato
- Roasted beets with herbs and goat cheese
- Sautéed spinach with stewed sweet tomatoes
- Seasonal glazed carrots
- Roasted or grilled asparagus with or without pancetta
- Swiss chard and leek gratin
- Broccoli rabe with lemon, pine nuts and parmesan

Entrees

- Poultry, beef and pork
- Bone-in brined and roasted chicken breast with pan sauce
- Chicken cutlet with seasonal preparation
- Chicken parprikash
- Chicken confit
- Seasonal stuffed chicken
- Marinated and grilled beef tenderloin with red wine reduction or béarnaise sauce
- Braised beef short ribs
- Veal scaloppini with lemon beurre blanc
- Roasted rack of lamb with mustard and herb crust
- Seasonal stuffed pork tenderloin
- Brined and grilled pork chop

Fish and Seafood

- Miso glazed salmon
- Lemon and herb pan roasted salmon
- Cajun or pan-fried local trout
- Sea scallops with seasonal preparation
- Pan seared cod
- Steamed mussels with seasonal preparation
- Linguini with clams and a white wine herb sauce



Pasta and Vegetarian Dishes

All fresh pasta is made in house

Fresh Pasta

- Pappardelle
- Fettuccini
- Gnocchi
- Seasonal ravioli
- Cavatelli
-

Dry Pasta

- Spaghetti
- Penne
- Rigatoni
-

House Made Pasta Sauces

- Classic marinara
- Bolognese (not vegetarian)
- Vodka sauce
- Parmesan alfredo
- Olive oil, garlic and herb
- Classic pesto
- Mushroom ragout
- Ragout of beef with red wine

Vegetarian Entrees

- Vegetarian eggplant lasagna
- Asian stir fry with seasonal vegetables, egg, scallions
- Whole roasted and stuff zucchini with wild rice, vegetable medley and with or without goat cheese
- Vegetarian shepherd's pie
- Warm tofu, chickpeas and eggplant with buckwheat noodles in a spicy garlic sauce
- Curried warm lentil stew with basmati and seasonal vegetables



STONEWATER

Late Night

Prices upon request.

Assorted Seasonal Flatbread Pizzas

Sliders

- BBQ pulled pork
- Cheeseburgers
- Fried or grilled chicken
- Veggie burger

Mini Assorted Tacos

- Fish or shrimp
- Grilled chicken
- Chorizo
- Braised beef

Snacks

- Crispy pork belly or tofu steamed buns with hoisin and quick-pickled cucumbers
- Mini grilled hot dog or brats
- Corn dogs on a stick
- Grilled cheese bites with tomato bisque shooters
- Mini steak or chicken quesadilla triangles
- Pretzel bites with roasted poblano queso dip or beer mustard sauce
- Mini mozzarella sticks served in marinara boats
- Bagel bar with accoutrements
- Nacho bar with accoutrements (additional cost for added protein)
- Crispy wing cups

Add-On's

- French fries or sweet potato fry cups
- Mini vanilla or chocolate milkshakes
- Root beer floats (or Seasonal flavors)
- Seasonal mini doughnuts
- Popcorn bar



Desserts

Chocolate Covered Strawberries
\$12/dozen

Chocolate Fountain with variety of dippers
\$4/per person

French Macaron Display
Prices vary

Cupcakes
Regular \$30/dozen
Miniature \$15/dozen

- Chocolate
- Vanilla
- Red Velvet
- Almond

Donuts
\$15/dozen
Available in seasonal varieties

Tarts
\$18/dozen

- Ganache
- Salted caramel
- Seasonal fruit

Pots de Crème
\$18/dozen

Bars or Bites
Regular \$24/dozen
Miniature \$10/dozen

- Lemon
- Cheesecake
- Seasonal fruit
- Krispy treats

Shooters
\$18/dozen

- Tiramisu
- Strawberry shortcake
- Boston cream pie
- Crème Brûlée
- Banana cream pie

**Assortment of Homemade Cookies
and Ice Creams**
Prices vary



Beverages

Decorative beverage displays available.

Hot

Crooked River Coffee®

\$2.50/person

Hot Tea

\$2.50/person

Available in a variety of flavors

Decaffeinated and caffeinated

Espresso and Cappuccino Service Coffee Bar

\$3.00/person

Complete with flavored syrups, cinnamon sticks, chocolate shavings, homemade whipped cream, etc.

Hot Chocolate Bar

\$3.50/person

Complete with caramel and chocolate drizzles, sprinkles, chocolate shavings, homemade whipped cream, chocolate chips, etc.

Cold

\$2.50/person

- Coke
- Diet Coke
- Sprite
- Ginger Ale
- Lemonade
- Iced Tea



STONEWATER

Bar Service

Custom-crafted packages and pricing available. Complete with and the following items:

Beer and Wine

Beer

- Variety of Domestic and Imported Bottled and Drafts
- Seasonal options available

Wine

- Merlot
- Cabernet
- Pinot Noir
- White Zinfandel
- Chardonnay
- Pinot Grigio
- Sauvignon Blanc and Riesling
- Special Captain's List

Soft drinks

- Coke
- Diet Coke
- Sprite
- Ginger Ale
- Lemonade
- Iced Tea

Juices/Mixers

- Orange and Cranberry Juice
- Bloody Mary Mix
- Sweet & Sour Mix
- Tonic Water
- Club Soda
- Sweet & Dry Vermouth

Bar Service Upgrades additional liquor options available upon request

Top Shelf Options

- Tito's and Absolut® Vodka
- Tanqueray™ and Beefeater® Gin
- Bacardi® Superior Light Rum
- Jose Cuervo® Gold Tequila
- Canadian Club® And Jim Beam® Bourbon Whiskey
- Dewar's® White Label Scotch

Premium Options

- Grey Goose® and Ketel One® Vodka
- Bombay Sapphire® and Hendrick's Gin
- Captain Morgan™ Rum
- Patrón Silver Tequila
- Crown Royal® and Maker's Mark® Whiskey
- The Glenlivet® and Johnnie Walker™ Scotch

Bar service includes lemons, limes, cherries, olives, ice, stirrers, pourers, cocktail napkins.