

# TABARD INN



## Banquet Bar Packages and Curated Specialty Wine List for Banquet Events



## Bar Packages



25% Taxable service charge and 10% Sales Tax will be added to all food and all beverage sales. All Menus and Prices are Subject to Change.

Open bar for two-and-a-half hours including selected liquors, beer and wine, mixers, sodas, and juices

### **Standard Package**

**\$38 per guest**

#### Selected Wines

Vis a vie Cabernet Sauvignon, Sicily, IT  
Alcesti Chardonnay, Sicily, IT

#### Selected Liquors

Bluecoat Gin  
Wheatley Vodka  
Corazon Blanco Tequila  
Bacardi Silver Rum  
Old Bardstown Bourbon  
Dewar's White Label Scotch

#### Selected Beers

Alewerks Weekend Lager  
Evolution Lot 3 IPA

\*\$18/PP each additional hour or portion thereof

\*All bar set-ups incur a \$150 Bartender Fee

## Bar Packages

Continued



25% Taxable service charge and 10% Sales Tax will be added to all food and all beverage sales. All Menus and Prices are Subject to Change.

Open bar for two-and-a-half hours including selected liquors, beer and wine, mixers, sodas, and juices

### **Premium Package** **\$50 per guest**

#### Selected Wines

Langlet Sauvignon Blanc, Bordeaux, FR  
Frederic Esmonin Pinot Noir, Burgundy, FR

#### Selected Liquors

Bombay Sapphire Gin  
Grey Goose Vodka  
Milagro Blanco Tequila  
Santa Teresa Solera Rum  
Knob Creek Bourbon  
Johnny Walker Green Scotch

#### Selected Beers

Alewerks Weekend Lager  
Evolution Lot 3 IPA

\*\$22/PP each additional hour or portion thereof

\*All bar set-ups incur a \$150 Bartender Fee



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## Consumption-Based Bar Service

All Consumption-Based Bar Service is subject to a \$300 Minimum Spend on Beverages, which accrues toward achieving the applicable Food & Beverage Minimum for an event.

### Standard Tier – 14

Bluecoat Gin  
Wheatley Vodka  
Corazon Blanco Tequila  
Bacardi Silver Rum  
Old Bardstown Bourbon  
Dewar's White Label Scotch

### Premium Tier – 18

Bombay Sapphire Gin  
Grey Goose Vodka  
Milagro Blanco Tequila  
Santa Teresa Solera Rum  
Knob Creek Bourbon  
Johnny Walker Green Scotch

### Wines By the Bottle

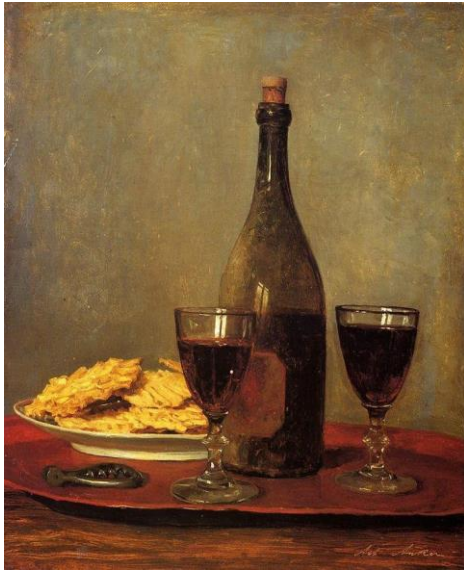
Vis a vie Cabernet Sauvignon, Sicily, IT – 50  
Alcesti Chardonnay, Sicily, IT – 50  
Fiol Prosecco – 55  
Frederic Esmonin Pinot Noir, Burgundy, FR – 62  
Langlet Sauvignon Blanc, Bordeaux, FR – 64

### Beer

Alewerks Weekend Lager – 9  
Evolution Lot 3 IPA – 9

\*All bar set-ups incur a \$150 Bartender Fee

# Curated Specialty Banquet Wines By-the-Bottle List



25% Taxable service charge and 10% Sales Tax will be added to all food and all beverage sales. All Menus and Prices are Subject to Change.

## Sold and Priced By the Bottle on a consumption basis

### *BUBBLES*

**Sparkling**, Argyle Blanc de Blancs, Willamette Valley, OR, 2019 \$68.

**Champagne**, Veuve Clicquot Yellow Label, Reims, France, NV \$148.

### *WHITE*

**Sancerre**, Alphonse Mellot, “Le Moussiere” Loire, France, 2020 \$90.

**Sauvignon Blanc**, Merry Edwards, Russian River Valley, Sonoma County, CA 2020 \$110.

**Albariño**, Fillaboa, Rias Baixas, Spain 2021 \$68.

**Grillo**, Zagra, Valle dell’ Acate, Sicily, Italy, 2021 \$79.

**Viognier Reserve**, Barboursville Vineyards, Virginia, 2020 \$58.

**Chardonnay**, La Follette, Sun Chase Vineyard, Sonoma, California 2017 \$90.

### *ROSE*

**Vin Gris of Pinot Noir**, Robert Sinskey Vineyards, Los Carneros, CA, 2018 \$85.

**Saperavi Rosé**, Dahlia, Orgo Winery, Kakheti, Georgia, 2020 \$59.

### *RED*

**Sancerre Rouge**, Henry Natter, Loire, France 2019 \$86.

**Nebbiolo**, Albe, G.D. Vajra Barolo, Piedmont, Italy 2018 \$83.

**Cabernet Franc**, Domaine de la Colline, Chinon, France 2020 \$75.

**Côtes du Rhone**, Château de Saint Cosme, Gigondas, France, 2021 \$120.

**Bolgheri Rosso Superiore**, Sor Ugo, Tuscany, Italy, 2020 \$87.

**Cabernet Sauvignon**, Oberon, Napa Valley, CA, 2020 \$110.