

The Muse Hotel

Beverage

OPEN BAR PACKAGE

* Requires bartender (*minimum of 1 per 50 guests*)
\$200 per Attendant

BEER, WINE & SODA

assorted domestic and imported beers, house red , white & sparkling wine, selection of sodas

1-hour \$25 Per Person each additional hour- \$14 per person

STANDARD OPEN BAR

Smirnoff vodka, Beefeater Gin, Wildhorse Scotch, Jim Beam Bourbon, Bacardi Rum, El Jimador Tequila, house red, house white, Prosecco, imported and domestic beer, selection of mixers and fruit juices.

1-hour \$27 Per Person each additional hour- \$16 per person

PREMIER OPEN BAR

Ketel One Vodka, Bombay Sapphire Gin, Chivas Regal Scotch, Crown Royal Whiskey, 1800 Silver Tequila, Maker's Mark Bourbon, Bacardi Rum, house red, house white, Prosecco, imported and domestic beer, selection of mixers and fruit juices.

1-hour \$32 Per Person each additional hour- \$17 per person

Please inquire about our full wine list

All food and beverage charges shall be subject to applicable taxes at the current rate of 8.875%, an administrative fee of 3% and gratuity at 20%, which shall be automatically added. Please note that the administrative fee does not represent a tip or gratuity for wait staff employees, bartenders, or other service employees and that all or some portion of the administrative fee and gratuities may be taxable under applicable law.

Minimum of 10 guests is required for all meals. Buffets are based on a maximum of 2 hours. Please advise catering of any food allergies prior to event.

COCKTAILS

* Requires bartender

(minimum of 1 per 50 guests)

\$200 per Attendant

“SPIKE IT” STATIONS

\$27 Per Person or

\$12 additional to bar package

Bloody Mary Bar

- vodka or gin along with all the fixings; tomato juice, clamato, hot sauces, horse radish, worcestershire, pepper, salt, all manner of pickled vegetables spices and veggies

Coffee Cart

- fresh brewed coffee and decaf coffee; house made syrups whipped cream, bailey's fringelike, kahlua, Irish coffee set up

Color my Bubbles

- sparkling wine, fresh juices and purees, fruit, flavored sugars, st. germain, chamboard, cassis

COMPLIMENT YOUR BAR

WELLNESS COCKTAILS

\$12 additional to your Standard or Premium bar package. Please choose 3 wellness cocktail to be featured with package.

- **Super Berry Fizz**
1.5 oz gin, 7.5 oz lemon juice, .5oz Canton blueberries
- **Organic Agave Margarita**
1.5 oz tequila, .75 agave syrup, 7.5 oz fresh lime juice
- **Cucumbersome**
1.5 oz vodka, 75 oz agave syrup, .75 oz fresh lime juice
- **The Reviver**
1.5 oz vodka, 1.5 oz chamomile tea, 1.5 oz apple juice, float of grapefruit juice

CLASSICS and CRAFT COCKTAILS

\$12 additional to your Standard or Premium bar package.

**Martini bar-additional gins and vodkas to your standard and premium open bar package. Multiple selections of vermouths and garnishes to enhance your martini experience \$10 per person
Please choose 3 wellness cocktail to be featured with package.

- **Manhattan**
2oz Bourbon or Rye, 1oz sweet vermouth,, Agnostura bitters

- **Chartreuse Swizzle**
1.25 oz chartreuse, .5 oz falernum, 1oz pineapple juice, .75 oz lime
- **Negroni**
1oz gin, 1oz campari, 1oz sweet vermouth
- **Cable Car**
1.5 oz spiced rum, .75 oz cointreu, .75 oz fresh lemon, egg white
- **Daiquiri**
2.5 oz rum, 2 bar spoons sugar, .5 oz lime juice
- **Gunslinger**
1.5 oz pisco, .75oz fresh lemon, .75 oz agave syrup, sprig rosemary
- **Pisco Sour**
2oz pisco, 1oz fresh lime, 1oz simple syrup, 1 egg white
- **On Taylor**
1 oz gin, 1.5 oz sherry, .75 oz honey syrup

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