



BAR MENU

Basset certified bartenders - One per 50 guests (maximum of 4) - \$150/bartender

Liquor bar packages include: bar supplies, cocktail napkins, bar garnishes and queen olives.
Bar mixers include: orange & cranberry juice, pineapple juice, tonic & club soda, coke, diet, sprite, roses lime, ginger ale, grenadine, bloody mary mix, sweet sour mix, lemonade and Perrier Sparkling.

Elements Standard Bar Option

Selection of 2 domestic beers and 2 premium beers

2 red & 2 white California premium wines

1 selection of pre mixed signature cocktail

2 hr/21 3 hr/26 4 hr/31 5 hr/36

Elements Premium Bar Option

Titos Vodka, Beefeater, Gin, Bacardi Light and Captain Morgan Rums,
Sauza Signature Tequila, Canadian Club and Jack Daniels Whiskey, Jim Beam Bourbon,
Dewar's White Label Scotch, Amaretto, Baileys Irish Cream, Kahlua, Sweet & Dry Vermouth, Triple Sec

2 red & 2 white California premium wine selections

3 selections of domestic beers, 2 selections of premium beers

2 hr/27 3 hr/35 4 hr/39 5 hr/45

Elements Superior Bar Option

Superb selection of Tito's and Grey Goose Vodkas, Bacardi Light, Captain Morgan and Malibu Rums,
Tanqueray and Bombay Sapphire Gins, Patron Silver Tequila,
Jameson Irish Whiskey, Jack Daniels and Makers Mark Bourbon, Johnnie Walker Red Label, Triple Sec,
Sweet & Dry Vermouth, Baileys Irish Cream, Kahlua, Amaretto, Grand Marnier, Southern Comfort, Apricot Brandy,
2 red & 2 white California premium wines, 3 selections of domestic beers,
3 selections of premium beers, Fever-Tree Tonic, Gosling's Ginger Beer

2 hr/29 3 hr/38 4 hr/44 5 hr/49

Domestic Beers Available: Miller Lite, Coors Light, Bud Light, Michelob Ultra, Truly Seltzer, Blue Moon

Premium Beers Available: Goose Island IPA & 312, Stella Artois, Corona, Guinness, St. Pauli Girl N/A

• Bar "brand" substitutions are welcome and may incur additional charges.

• **Elements proudly pours California Premium Wines**

Red: Cabernet White: Chardonnay
Pinot Noir Chenin Blanc

Table Wine service including 1 red and 1 white varietal poured during meal at \$10 per guest.

French Sparkling Champagne passed for 1 hour or table toast at \$7 per guest.