

CRAFT BEER & BAR SNACKS *

Enjoy our local craft beer selections paired with tasty bar snacks for a fun and unique experience forthose guests who love trying craft beer!

- New England Brewing Co. (Woodbridge, CT)
- Two Roads (Stratford, CT)
- Thimble Island (Branford, CT)
- Counterweight Brewing Co. (Hamden, CT)

All leftover beer will be available on the bar following cocktail hour.

PREMIUM WINE SELECTIONS *

Choose from a list of wonderful, upgraded wines to have at your wedding. These wines can be available at your bar & served throughout dinner.



MULE BAR

- Cucumber & Strawberry Moscow Mule - Made with Crop Harvest Cucumber Vodka
- Grapefruit & Sage Middletown Mule - Made with Tanqueray 10 Gin
- Honey & Cinnamon Kentucky Mule - Made with Matcher's Small Batch Bourbon
- Pineapple & Cilantro Mexican Mule - *Made with Patron Silver Tequila*

Served in copper mugs with fresh lime and ginger beer during your cocktail hour! Mules will also be available on the bar following your cocktail hour

CRAFT BEER & PRETZEL BAR

Warm, soft pretzels with cheese sauce, mustard, and chipotle ranch, paired with Connecticut's best craft beers. Craft beers to include:

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TASTY BAR SNACKS *

Thick cut, smoked bacon, house-made candied nuts, and housemade chips served on your bar for guests to enjoy throughout cocktail hour!



CIGAR & WHISKEY BAR

Upgraded whiskeys including Knobb Creek Small Batch, Templeton Rye, Basil Hayden's Bourbon, Woodford Reserve Double Oaked Bourbon, McCallan's 12 yr. Scotch, and Jameson Black Barrel, paired with handcrafted cigars. Our Cigar & Whiskey Bar opens after dinner and is accompanied with outdoor lounge furniture to relax in and enjoy your whiskey and cigar!