

Beer, Wine and Spirits

Our beverages packages are fantastic accompaniments to any luncheon or dinner package. Beer and wine will be billed on bottles consumed whereas cocktails and aperitifs will be billed per drink. Beer, liquor and wine offerings are subject to change without notice.

Open Bar

Open bar service includes each of the following spirits, as well as house red and white wine, domestic and imported beer, an assortment of canned sodas, juices, and mixers.
For all Non-NYU Organizations you must select a liquor package.

Beer, Wine and Soda Package

\$17.25 per person per hour

- House Red and White Wine
- Domestic and Imported Beer
- Assorted Soda
- Bottled Mineral and Sparkling Water

Premium Open Bar Package

\$22.25 per person per hour

- Top Shelf Liquors
- House Red and White Wine
- Domestic and Imported Beer
- Assorted Soda
- Bottled Mineral and Sparkling Water

Additional Options

The wines listed below are a festive addition to any luncheon or dinner. Please note that meal spirits must be charged at 100% of an event's guest count.

House Wines

\$10 per Person

Adelsheim Pinot Gris

This wine's crisp, bright flavors have always been the hallmark of Adelsheim Pinot gris. In this wine you'll find beautifully delineated Bosc pear, white peach, and Winesap apple, with a touch of spice. It pulls off the difficult feat of providing a gentle creaminess that lends a mouth-filling texture and long finish, yet still impressing as a wine that's crisp and clean. Try it with mildly spicy foods (such as ceviche), not-so-mildly spicy Thai cuisine, rich fish entrees, and even classic oven-roasted fowl.

Wallace Brook Pinot Noir

The 2009 Wallace Brook Pinot noir was produced with grapes from hillside vineyards in Oregon's north Willamette Valley. Produced with the gentlest possible winemaking methods, and aged entirely in French oak barrels, this wine shows the concentration of an excellent vintage. This Pinot noir offers a complex nose of red fruits and vanilla. The supple mouth feel layers raspberry and red cherry fruit, and is complemented by balanced oak and well-integrated tannins. It will pair well with lamb, grilled salmon, and pork tenderloin.

Premium Wines

\$15 per Person

Premium wines are ordered from our purveyor as they are requested by individual clients. As such, they may not be readily available at all times. We will do everything possible to attain each wine as it is requested. In the event that a wine is not available, we will offer comparable suggestions at the same price.

Red Wines

Mercer Cabernet

Cassis and toasted oak mingle with ripe cherry and cocoa in the nose and continue on the palate with additional complexities of forest floor, sweet earth, and spice revealed with air. Textured, full-bodied, and long; supple tannins support the fruit which is framed by fresh acidity. Approachable and elegant upon release, this wine will age nicely and increasingly show its depth and additional complexities over time.

Protos Tinto Fino, Pinot Noir

This spirited red is made entirely from Tempranillo grown in the Peñafel district of the esteemed Ribera del Duero appellation. The grapes are fermented in stainless steel, followed by ten months of aging in a combination of new French and American oak and six months in bottle. Bright ruby-red in color with purple reflections, this wine shows aromas that are simultaneously fresh and complex, with notes of dried red berries, sweet spice, toasted oak, and vanilla. Smooth and well-balanced on the palate, this medium-bodied, flavorful red makes a great match with bacon-wrapped scallops, artisanal sausage or cured meats, and roast game with bean stew.

Castellare, Chianti Classico

This Chianti Classico is brilliant ruby red with generous aromas of ripe black cherry, violets and vanilla followed by elegant layers of dark fruit, tobacco and sweet spice on the palate. Dry, full-bodied and firmly structured, this wine makes a great pairing with roast beef, tripe or granular aged cheeses.

White Wines

Neyers Chardonnay, Carneros

The Neyers Carneros Chardonnay has fresh floral scents, with notes of apple, pear, spice and light oak that lead to a full-bodied palate that's both intense and vibrant.

Emmolo Sauvignon Blanc, Napa

This Sauvignon Blanc is ripe and round, with a bright burst of melon, vanilla and grass flavors. The wine's finish is nicely focused on lemony acidity and fig character.

Loimer 'Lois,' Gruner Veltliner, Australian

The Lois Loimer has a crisp scent with perfumes of fresh green apples and a touch of black currant on the nose. Its characteristic spice achieves a perfect balance between zesty acidity and ripe fruit with a fresh finish.

Please note:

A waiter fee or delivery charge is required for functions that contain food and/or beverage. The waiter fee is \$28.00 per hour/per waiter with a 5 hour minimum per waiter. The number of waiters varies according to the food and beverage requested.