

CEDARBROOK

BAR MENU

\$125.00 bar setup fee and \$60 per hour bartender fee. Additional beverages may be available upon request. All prices are based on a hosted bar. Non-hosted bar pricing is available upon request. Any spirits in the House and Premium may be substituted by Top Shelf items, priced per bottle, at \$190 each.

LIQUOR

Pricing varies based on hosted, cocktails, and custom cocktails selection.

*Standard*

*Featuring Spirits by LeVecke*

**Vodka**

gluten free, distilled 6 times  
*Missouri, USA*

**Gin**

classic London dry profile  
*Hawaii, USA*

**American Whiskey**

corn, malt, rye  
*Kentucky, USA*

**Scotch**

malted barley, corn  
*Speyside, Scotland*

**Bourbon Whiskey**

Kentucky corn  
*Mira Loma, USA*

**Silver Rum**

column distilled  
*Barbados*

**Gold Tequila**

agave, cane sugar  
*Tequila, Mexico*

*Classic*

Tito's Vodka

Bombay Dry Gin

Jim Beam Whiskey

Famous Grouse Scotch

Four Roses Bourbon Whiskey

Bacardi Silver Rum

Sauza Silver Tequila

*Premium*

Grey Goose Vodka

Bombay Sapphire Gin

Knob Creek Rye Whiskey

Johnny Walker Black Lable Scotch

Maker's Mark Bourbon

Crown Royal

Cruzan Rum

Milagro Tequila

Hennessey VS

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WINE

*Standard*

*Pricing by the glass and bottle*

- Chardonnay - Boomtown
- Pinot Gris - Vino House of Smith
- Cabernet - Portlandia
- Red blend - Stonecap Mountain

*Classic*

*\$16 by the glass | \$64 per bottle*

- Chardonnay -Argyle
- Pinot Gris - Rainstorm Oregon
- Rose - Revelation by Goose Ridge Gap
- Cabernet - Substance House of Smith
- Pinot Noir - Dough Oregon
- Red blend - Hedges CMS

*Premium*

*Pricing by the glass and bottle*

- Chardonnay -Willamette Valley Vineyards  
Dijon Clone
- Pinot Gris - Ponzi Willamette Valley
- Rose - Argyle Willamette Valley
- Cabernet - Truth Be Told Columbia Valley
- Pinot Noir - Inscription Willamette Valley
- Red blend -Townshend GSM Columbia Valley

BEER

*Domestic*

*Hosted pricing*

- Rainier
- Budweiser
- Bud Light

*Imported / Microbrew*

*Hosted pricing*

- Stella Artois
- Modelo Especial
- Elysian "Space Dust" IPA
- Georgetown Bodhizafa IPA
- Schilling Local Legends Cider
- Athletic Brewing (NA)

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*Full wine list available. Additional beverages may be available upon request.*

## NON-ALCOHOLIC

### *House*

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Soda: Coke Products  
Bottled Juices

*Hosted or Cash pricing available*

### *Premium*

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Acqua Panna Still  
& San Pellegrino Sparkling

*500ml Hosted/Cash Pricing Available  
1L - Hosted/Cash Pricing Available*

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## BAR ENHANCEMENTS

*Priced Per Person | Minimum Number of Guests Apply*

### **BLOODY MARY DIY EXPERIENCE**

Elevate your event by adding our Bloody Mary Bar where you can help create personalized, Instagram-worthy cocktails. To include a selection of premium vodkas, house made mixes and creatively delicious garnishes. Whether it's smoked bacon, fresh crab claws, or bleu cheese stuff olives or all the above and more, your guests will always remember the experience.

### **THE BUBBLES BAR**

This addition to your event will provide an educational and enjoyable experience for your guests as they try and compare different types of sparkling beverages. They will have the opportunity to sample a range of options including Prosecco, Brut, Muscato, and other Sparkling Wines. To further enhance their experience, they can get creative and customize their drinks with fresh purees and seasonal fruits.

### **THE ART OF SMOKE**

Looking to add some excitement to your event? How about trying smoked cocktails? Our skilled bartender will not only prepare your favorite cocktails but also infuse them with a smoky flavor that is sure to tantalize your taste buds. From the classic Smoked Cherry Old Fashioned to the unique Smokey Bloody Mary, which includes smoked bacon as well as smoke-infused ice cubes, this experience is sure to be a hit with your guests. Don't miss out on this unique and unforgettable addition to your event!