

**BEST OF**  
**Hartford**  
**MAGAZINE**  
**2016**  
**2017**  
**2018**  
**2019**  
**2020**



Since 1993

*Taste the Experience!*

## Bar Services

### BEVERAGE PACKAGES

*5-hour service maximum.*

*A group of 20 people minimum is required*

*State law requires alcoholic beverage service to cease 30 minutes prior to event end time.*

*Ice is customarily included; however certain events may have an additional fee for ice. Specialty cocktails can be found on our [Specialty Cocktail Menu](#) or ask your event specialist for suggestions.*

### **Reserve Collection Bar**

Belvedere, Titos, Ketel, Grapefruit rose, Bombay sapphire, Hendricks, Woodford reserve, Markers mark, Jameson, Bacco, Casamigos, Glenlivet, Aperol, St Germain, Amaretto di Saronno, Kahlua, Bailey's Irish cream, Martini & Rossi dry vermouth, Martini & Rossi Sweet vermouth, Triple sec, Peachtree schnapps, Coor's light, Heineken, Sam Adams seasonal, house red wine, house white wine, house rosé wine, Prosecco, Monin cherry syrup, Monin blood orange syrup, house-made sweet and sour, orange juice, cranberry juice, grapefruit juice, soft drinks, soda water, tonic water, ginger beer, ginger ale, bottled water, lemons, limes, oranges, cucumbers, queen olives, sweet red cherries, ice

5-hour open bar: \$41.50 *per person*

4-hour open bar: \$39.50 *per person*

3-hour open bar: \$37.50 *per person*

2-hour open bar: \$35.50 *per person*

1-hour open bar: \$33.50 *per person*

### **Connoisseur Bar**

Belvedere, Bombay sapphire, Maker's mark, Jack Daniels, Jameson, Crown royal, 1800 tequila, Johnnie Walker black, Bacardi silver, Aperol, St Germain, Amaretto di Saronno,

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Kahlua, Bailey's Irish cream, Martini & Rossi dry vermouth, Martini & Rossi sweet vermouth, Triple sec, Peachtree schnapps, Coor's light, Heineken, Sam Adams seasonal, house red wine, house white wine, house rosé wine, Prosecco, Monin cherry syrup, house-made sweet and sour, orange juice, cranberry juice, soft drinks, soda water, tonic water, ginger beer, ginger ale, bottled water, lemons, limes, oranges, queen olives, house-made sweet red cherries

5-hour open bar: \$38.50 *per person*

4-hour open bar: \$36.50 *per person*

3-hour open bar: \$34.50 *per person*

2-hour open bar: \$32.50 *per person*

1-hour open bar: \$30.50 *per person*

## **Delicacy's Bar**

Svedka, Beefeater, Cruzan, Jose Cuervo, Jim Beam, Johnnie Walker red, Canadian club, Amaretto di Saronno, Kahlua, Bailey's Irish cream, Martini & Rossi dry vermouth, Martini & Rossi sweet vermouth, Triple sec, Peachtree schnapps, Coor's light, Heineken, Sam Adams seasonal, house red wine, house white wine, house rosé wine, Monin cherry syrup, house-made sweet and sour, orange juice, cranberry juice, soft drinks, soda water, tonic water, ginger beer, bottled water, lemons, limes, queen olives, house-made sweet red cherries

5-hour open bar: \$37.50 *per person*

4-hour open bar: \$35.50 *per person*

3-hour open bar: \$33.50 *per person*

2-hour open bar: \$31.50 *per person*

1-hour open bar: \$29.50 *per person*

## **Vineyard Bar**

House red wine, house white wine, house rosé wine, Coor's light, Heineken, Sam Adams seasonal, soft drinks, club soda, bottled juices, and bottled water

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5-hour open bar: \$32.50 *per person*  
4-hour open bar: \$30.50 *per person*  
3-hour open bar: \$28.50 *per person*  
2-hour open bar: \$26.50 *per person*  
1-hour open bar: \$24.50 *per person*

### **Microbrew/Local IPA Beer Upgrade**

*Please feel welcomed to upgrade Delicacy's Bar, Connoisseur Club, or a Vineyard Bar with these selections.*

*Seasonal offering changes, ask your event specialists for details*

1 beer selection: \$2.50 *addition per person to selected package*  
2 beer selections: \$4.00 *addition per person to selected package*

### **Kid's/Adult Beverages**

*Maximum of 4 hours*

Assorted sodas, juices and bottled water

\$11.00 *per child/adult*

## **SPECIALTY PACKAGES**

*Specialty bars can be selected individually or added to an existing bar package.  
Specialty bars cannot be served on consumption.*

### **Prosecco Bar**

Prosecco, orange juice, peach puree, berry puree, fresh strawberries and orange slices.  
Perfect option for a "First Toast".

5-hour open bar: \$28.50 *per person*

4-hour open bar: \$26.50 *per person*

3-hour open bar: \$24.50 *per person*

2-hour open bar: \$22.50 *per person*

1-hour open bar: \$20.50 *per person*

Add to an Existing Bar Package: \$6.50 *additional per person*

### **Mimosa Bar**

Sparkling wine, Prosecco, Orange, Cranberry, and Strawberry juice  
with fresh cut orange slices, strawberries, raspberries and blueberries for Garnish.  
Ice, Bar Tools, Cocktail Napkins, Glass flutes.

5-hour open bar: \$28.50 *per person*

4-hour open bar: \$26.50 *per person*

3-hour open bar: \$24.50 *per person*

2-hour open bar: \$22.50 *per person*

1-hour open bar: \$20.50 *per person*

Add to an Existing Bar Package: \$6.50 *additional per person*

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## **Scotch & Bourbon Bar**

*Only available to add to an existing Delicacy's, Connoisseur or Reserve Collection Bar.*

### **Select 6:**

Bourbon: Bulleit, Woodford reserve, Knob creek, Buffalo trace, Traverse city, Russell's reserve 10 yr.;

Scotch: Johnnie Walker black, Monkey shoulder, Glenlivet 12 yr, Glenmorangie 10 yr, Glenfiddich, Laphroaig 10 yr.

*Add to existing Delicacy's or Connoisseur bar: \$13.50 additional per person*

*Add ice spheres: \$2.00 each, we recommend 1 per person*

### **Premium Coffee Bar \$7.75 per person**

*Minimum 50 guests.*

#### Italian Lavazza

Regular and Decaffeinated coffee with cream, sugar, raw sugar, Splenda and Stevia

#### Assorted Mighty Leaf Hot teas

Vanilla syrup, caramel syrup, chocolate shavings, whipped cream, cinnamon sugar, vanilla sugar, nutmeg and cocoa sugar shakers

*Add after-dinner liquors: Bailey's Irish cream, Amaretto di Saronno Amaretto and Kahlua \$4.25 additional per person*

### **Hot Cocoa Bar \$6.00 per person**

*Minimum 35*

#### Rich hot cocoa

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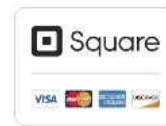
*Taste the Experience!*

Vanilla syrup, caramel syrup, chocolate shavings, whipped cream, cinnamon sugar, vanilla sugar, nutmeg and cocoa sugar shakers

*Add after- dinner liquors: Bailey's Irish cream, Amaretto di Saronno Amaretto and Kahlua Add \$4.00 additional per person*

## **CASH BAR**

We use:



### **Delicacy's Cash Bar**

*Cash bar sales do not apply towards Food & Beverage Minimums.*

*Cash bar prices are subject to change at any time - Current menu price applies.*

*Delicacy's Catering requires one (1) bartender for every 75 guests. \$450 per bartender.*

*First cash bar must meet a minimum of \$1,500.00 in sales, and \$750 in sales at each additional cash bar.*

*A minimum payment of \$1500.00 is charged for the first Bar, and \$750 for any additional Bar(s) to a client prior to an Event. Set Up bar fee(s) \$500 per Bar..*

Svedka vodka, Beefeater gin, Cruzan light rum, Jose cuervo tequila, Jim beam, Johnnie Walker red, Canadian club, Amaretto di Saronno, Kahlua, Bailey's irish cream, Martini & Rossi dry vermouth, Martini & Rossi sweet vermouth, Peachtree schnapps, Triple sec, domestic light beer, import beer, imported light or featured beer, house red wine, house white wine, house rosé wine, house-made sweet and sour, orange juice, cranberry juice, soft drinks, soda water, tonic water, ginger beer, bottled water, lemons, limes, queen olives, house-made sweet red cherries

**All cash bars are for a maximum of 4 hours.**

Premium mixed drink: \$9.00 *per drink*

Wine: \$8.00 *per glass*

Microbrew/Local IPA: \$10.00 each

Imported beer: \$7.00 *each*

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Domestic beer: \$6.00 *each*  
Soft drinks: \$3.00 *each*  
Bottled water: \$3.00 *each*  
After-dinner liquor: \$9.25 *per drink*

*Also available with Connoisseur Club brands – add \$4.00 to mixed drinks*

*Also available with Reserve Collection brands – add \$500 setup fee per bar, \$4.00 to mixed drinks with Casamigos, Glenlivet*

## **BEVERAGE ON CONSUMPTION**

*Delicacy's Catering requires one (1) bartender for every 75 guests at the rate \$450 per bartender (Cash and Consumption bar only).*

*First cash bar must meet a minimum of \$1,500.00 in sales, and \$750 in sales at each additional cash bar.*

*A minimum payment of \$1500.00 is charged for the first Bar, and \$750 for any additional Bar(s) to a client prior to an Event. Set Up bar fee(s) \$500 per Bar.*

### **Delicacy's Consumption Bar**

**Any remaining opened wine, sodas and juices will be considered consumed, whether or not it is served**

Svedka vodka, Beefeater gin, Cruzan light rum, Jose Cuervo tequila, Jim beam, Johnnie Walker red, Canadian club, Amaretto di Saronno, Kahlua, Bailey's Irish cream, Martini & Rossi dry vermouth, Martini & Rossi sweet vermouth, Peachtree schnapps, Triple sec, Coor's light, Heineken, Amstel light, house red wine, house white wine, house rosé wine, house-made sweet and sour, orange juice, cranberry juice, soft drinks, soda water, tonic water, ginger beer, bottled water, lemons, limes, queen olives, house-made sweet red cherries

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Premium mixed drink: \$9.00 *per drink*

Wine: \$8.00 *per glass*

Microbrew/Local IPA: \$10.00 each

Imported beer: \$7.00 *each*

Domestic beer: \$6.00 *each*

Soft drinks: \$3.00 *each*

Bottled water: \$3.00 *each*

After-dinner liquor: \$9.25 *per drink*

*Also available with Connoisseur Club brands – add \$4.00 to mixed drinks*

*Also available with Reserve Collection brands – add \$500 setup fee per bar, \$4.00 to mixed drinks with Casamigos, Glenlivet*

## **BY THE BOTTLE CONSUMPTION**

*Looking to upgrade your wines within your bar or Special Occasion Package?  
Ask your event specialist for special upgrade pricing.*

House Wine \$39.00 *per bottle*

Cabernet sauvignon, Pinot noir, Chardonnay, Sauvignon blanc, Pinot Grigio, or Moscato.  
Angeline Rose. Freixenet sparkling.

Tier 1 \$47.00 *per bottle*

Hess Cabernet Sauvignon, Fess Parker Chardonnay, Joseph Drouhin Pinot noir, Banfi la Pettegola Vermentino Toscana, Cloudline Pinot noir.



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Tier 2

\$58.00 *per bottle*

J Lohr Cabernet sauvignon, simi Chardonnay, Allegrini Palazzo della Torre, Joseph Drouhin Chablis, Argyle Pinot noir, Greywacke Sauvignon blanc, Gloria Ferrar Blanc de Blanc

Non-Alcoholic Champagne \$18.00 *per bottle*

### **Premium Liquors, Special Request Wines, Champagnes Available**

Laurent Perrier Brut La Cuvee \$295.00 *per bottle*

Dom Perignon \$395.00 *per bottle*

*Please inquire for other selections.*

### **Passed Beverages**

*Customarily billed on consumption per serving, ask your event specialist for suggestions.*

### **Specialty Cocktails**

*Customarily billed on consumption per serving, ask your event specialist for our Specialty Cocktail Menu*

### **Water Station**

*Includes disposable cups*

\$75 *per location*

## **BY THE GALLON**

**House Blend Coffee** *3 gallon minimum  
gallon*

\$46.50 *per*

cream, sugar, raw sugar, splenda and stevia

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**Decaffeinated Coffee** *3 gallon minimum* *\$46.50 per*  
*gallon*  
cream, sugar, raw sugar, splenda and stevia

**Might Leaf Hot Tea** *\$2.00 per individual bag*

**Iced Tea** *3 gallon minimum* *\$50.00 per gallon*

Choose from:

- Classic Black
- Mango Green
- Ginger Peach
- Pomegranate Berry

Sliced lemons, sugar, raw sugar, splenda and stevia

**Classic Scratch-Made Lemonade** *3 gallon minimum* *\$53.50 per*  
*gallon*

**Berry Lemonade** *3 gallon minimum* *\$57.50 per gallon*

**Watermelon Rosemary Lemonade** *3 gallon minimum* *\$57.50 per gallon*

**Fruit and Herb-Infused Waters** *3 gallon minimum* *\$42.50 per gallon*

- Cucumber Lemon
- Blackberry sage
- Orange Basil
- Lime mint
- Strawberry basil
- *Cucumber garnish*
- *Lemon garnish*
- *Orange garnish*
- *Lime garnish*
- *Quartered strawberry garnish*

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**Hot Cocoa** *3 gallon minimum* *\$53.50 per gallon*  
Whipped cream

**Hot Spiced Cider** *3 gallon minimum* *\$53.50 per gallon*  
Cinnamon sticks, orange slices

**Sangria** *3 gallon minimum* *\$82.50 per gallon*  
Fresh fruit slices

## **BOTTLED**

**Bottled Water** \$3.00 ea

**Canned Soft Drinks** \$3.00 ea  
Coke, diet coke, sprite, sprite zero, caffeine free coke and caffeine free diet coke

**Bottled Organic Delicacy's Fresh Brewed Tea** \$4.50 ea  
Unsweetened black tea, Arnold Palmer, Black forest berry herbal tea, and Peach oolong

**Bottled Delicacy's Fresh Squeezed Lemonade** \$4.00 ea

**Bottled Assorted Fruit Juices** \$4.00 ea

**Assorted Hosmer Soft Drinks** \$4.00 ea

**San Pellegrino** 250 ml *Glass bottle* \$4.00 ea

**Acqua Panna** 250 ml *Glass bottle* \$4.00 ea

**San Pellegrino** 1 liter *Glass bottle Served with lime slices.* \$12.00 ea

**Acqua Panna** 1 liter *Glass bottle* \$12.00

**Oatmilk** 32 oz \$12.00

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## **BAR PROVISIONS**

**Bottled Soft Drinks 1.25L \$8.00 ea**

Coke, diet coke, sprite

**Bottled Soda, Tonic 1L \$8.00 ea**

**Bottled Assorted Ocean Spray Fruit Juices \$4.00 ea**

**Bar Fruit Setup Serves 25 \$40.00 ea**

Lemons, limes, olives, cherries

**Chef-prepared purees, mixers, infusions, simple syrups, etc. \$ 40.00 per quart**

**Blue Cheese Stuffed Olives \$18 per dozen**

**Ice** *Ice trailer may be required, ask your event specialist for details \$0.60/lb*

**Ice Spheres** *We recommend 1 per person \$2.00 ea*

Additional fee apply, visit our [Terms & Conditions](#) for more details, All menu prices subject to change without notice – Beverage Packages **All items are prepared in a kitchen or on shared equipment: Milk, tree nuts, peanuts, soy, wheat, egg, shellfish, fish are present. We cannot guarantee any food to be completely free of allergens.** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.