



Beverage & Bar Service Options

~Bar Options~

× **Option 1: Open Bar**

Client charged based on drink consumption. Guests order their drink and it is put on a tab. The tab is totaled at the end of the designated time, and a 20% house charge is added to the total. This is paid at the end of the event with a reserved credit card.

× **Option 2: Cash Bar**

Guests pay for their own drinks with cash or credit card.

× **Option 3: Cocktail Hour**

The 1st hour of the reception (when guests arrive to the tent and cocktail patio after the ceremony) is Open Bar. This total is due at the end of the event with a reserved credit card. A 20% house charge is added to the 1 hour tab total.

× **Option 4: Capped Bar**

Based on a predetermined dollar amount, for which the bar remains "Open Bar" for. Once the amount is reached, the bar will turn to a cash bar for the remainder of the event. A 20% house charge is added to the capped bar total.

× **Option 5: Bridal Party Tab**

The bridal party and/or immediate family members put their drinks on a tab for the designated time and is paid with a reserved credit card at the end of the event. A 20% house charge is added to the total tab.

× **Option 6: Wine Service**

Our wait staff will offer each guest a white or red wine option and serve their preference during dinner. A white and red wine of the clients choice, from our wine menu, will be offered. Wine service is charged by the total bottles that are opened with a 20% house charge.

× **Option 7: Champagne Toast**

\$4/per person - \$1.00 per person, addition for fresh strawberry or raspberry to champagne toast. House champagne used. Served in our plastic glasses. Glass champagne glasses must be rented through a separate company. Add \$5 per person for premium champagne.



× **Option 8: Hosted Bar Option**

Flat fee per guest

Full Open Bar (1 Hour)

House \$15 per person

Premium \$18 per person

Full Open Bar (5 Hours)

House \$38 per person

Premium \$41 per person

Wine & Beer Only (1 Hour) \$15 per person

Wine & Beer Only (5 Hours) \$35 per person

Under 21 Years of Age: \$3 per person per hour

A 20% house charge is added to the total.



~Bar Pricing~

Featuring 6 brews on tap including:

> Choice of 3 Oakholm Brewing Company beers on tap \$7.00

> And Choice of 3 domestic beers on tap \$5.00

Local/Premium wines	\$9.00	Juices	\$2.00
House wines	\$8.00	Bottled Water	\$2.00
Hard Cider	\$7.00		
House Mixed Drinks	\$7.00		
Premium Mixed Drinks	\$8.00		
Sodas	\$2.00		



Specialty Drink Stations

Pricing Per Order Yields 16 Servings

Sangria

\$130 house red or white sangria with fresh fruit

Mimosa

\$100 orange juice with house champagne

Bloody Mary

\$100 house made bloody mary mix and house vodka

Hot Mulled Cider

\$100 local warm cider with spiced rum

\$75 without liquor

Gourmet Coffee Bar

Regular and decaffeinated coffee with choice of jameson irish whisky, kahlua, bailey irish cream,
rumchata

whipped cream and cinnamon dusting

\$8 per person

Signature Drink

Customize your reception by offering up to two signature drinks.

In house liquors only.

\$8.00 per person

\$1.00 per person for fresh fruit to be added

Hot Chocolate Bar

Served with miniature marshmallows & whipped cream

\$4.50 per person

Coffee Station - *If not being offered by the caterer*

Regular & decaffeinated coffee & assorted hot teas

\$3.50 per person



***** Please Excuse Us While We Work On Updating This Page*****

Beer, Wine, & Liquor Menu

House Liquors

Absolut
Absolut Citron
Stoli Razberi
Titos
Bacardi
Malibu
Captain Morgan
Tanqueray
Canadian Club
Seagrams 7
Jack Daniels
Dewars
Jim Beam
Southern Comfort
Jose Cuervo Gold
Chambord
Kahlua

Premium Liquors

Ketel One
Grey Goose
Bombay Sapphire
Hendricks
Jameson Irish Whiskey
Glenlivet 12
Makers Mark
Bulleit
Bulleit Rye
Gran Marnier
Frangelico
Sambuca
Amaretto Disaronno
Baileys
Crown Royal
Johnnie Walker Black
Hennessey
Patron

Wine

House Wine

Local/Premium Wine - Brimfield Winery

Sparkling Wines

White Wines

Red Wines



Beer

Oakholm Brewing Company:

- ❑ **North Pond Blonde** - Lightly hopped blonde ale bursting with citrus flavor. 4.6% ABV
- ❑ **White Cow Wheat Ale** - Traditional wheat ale brewed with coriander and sweet orange peel. 5.5% ABV
- ❑ **Pumpkin Carver** - Pumpkin Ale - Real pumpkin, brown sugar and pumpkin spices combined with caramel and aromatic malts, create a well balanced Fall ale. 6.0% ABV
- ❑ **Muddy Brooke Brown Ale** - Roasted malt, caramel-like and chocolate-like characters create a medium intensity in both flavor and aroma for this ale. 5.5% ABV
- ❑ **Pole 63 Pale Ale** - Hop-forward New England Style Pale Ale saturated with tropical and citrus aromas and a pillowy mouthfeel. 6.3% ABV
- ❑ **Crooked Post** - New England Style IPA bursting with notes of tropical fruit, citrus, pine, and a pillowy mouthfeel. 6.7% ABV
- ❑ **Cow's Over The Moon** - A sweet milk stout brewed with roasted caramel and chocolate malts with added lactose sugar to keep this stout sweet and creamy. 7.0% ABV
- ❑ **Farm Cooler Sour Ale** - This sour ale is brewed with generous amounts of wheat malt and is then re-fermented on fresh fruit puree before kegging. 4.6% ABV
Choice flavors - Blackberry, Blueberry, Raspberry, Black Currant

Domestic beers:



~Bar Notes~

- ❖ Current Bar List with pricing, products & Oakholm Farm signature cocktails available upon request.
- ❖ Outside alcoholic beverages are not permitted on Oakholm Farm Estate property. This includes table favors and /or car coolers. Management reserves the right to remove any persons not following MA liquor codes.
- ❖ Alcohol service will not exceed 5 total hours.
- ❖ Alcoholic beverages will not be served at any function past 10:00 pm.
- ❖ The legal drinking age in the state of Massachusetts is 21 years. Oakholm Farm Estate strictly adheres to this ordinance and reserves the right to ask for identification with proof of age for any guest.
- ❖ Oakholm Farm Estate reserves the right to limit and control the amount of alcoholic beverages consumed by all guests.
- ❖ Bartenders and full liquor bar set up is included in your rental fee for one bar. There is a **\$50 set-up fee for a satellite bar** - Highly recommended for 120 guests or more. Red and white wines and selection of bottled/canned beers only at satellite bar.
- ❖ Oakholm Farm Estate will not serve any liquor in the form of a shot.
- ❖ Oakholm Farm Estate serves beverages in plastic. A way to avoid using plastic is to rent glassware for the bartenders to use from a rental company on our preferred vendor list. Or another option, is a popular wedding favor idea, of using mason jars that can also be used to serve beer, wine, and soda. These may be purchased from an outside source and brought in for the bartender to serve drinks in. All glassware must be taken off-premise at the conclusion of the event.
- ❖ **Pricing does not include tax, gratuity and fees, pricing subject to change without notice.**