



Bar Event Packages

Bar Bronze Package \$40 per person

- Event Time: one hour and a half for food.
- All drinks are upon consumption/Cash Bar.
- Passed hors d'oeuvres including: Linguica (sausage), Garlic Bread, Picanha Sliders, Spinach Dip Crostini, and Steak wrapped in Bacon.
- A station will be set up with Crudité and Charcuterie Board.

Bar Prata Package \$60 per person

- Event Time: one hour and a half for food.
- Choice of two drinks per person.

- You can choose between: Beer, Wine, Well Liquor, or Caipirinhas.
- Passed hors d'oeuvres including: Linguica (sausage), Garlic Bread, Picanha Sliders, Spinach Dip Crostini, and Steak wrapped in Bacon.
- A station will be set up with Crudité and Charcuterie Board.
- **Red Wines:** Barossa Red Blend, Araucano Pinot Noir, Zolo Malbec
- **White Wines:** Wolffer Rosé, Benvolio Pinot Grigio, Antigal Uno Sauvignon Blanc
- **Beers:** Brahma, Coral Stout, Corona, Negro Modelo, Heineken, Stella, Angry Orchard

Bar Ouro Package

\$90 per person

- Event Time: one hour and a half for both food and drinks.
- Open Bar.
- **Same Alcohol List as Prata Package plus:**
- **Liquors**
 - Velho Barreiro Cachaca
 - Conciere Vodka
 - Tito's Vodka
 - Conciere Gin
 - Beefeater Gin
 - Trader's Vic Rum
 - Bacardi Light Rum
 - Sauza Tequila
 - Lalo Tequila
 - Don Julio Blanco Tequila
 - Evan Williams Bourbon
 - Jack Daniels Whiskey
 - Jameson Irish Whiskey
 - Bailey's Irish Cream
 - Disaronno Amaretto
 - Frangelico
 - Sambuca White
 - Cantera Espresso Liquor
- Passed hors d'oeuvres including: Linguica (sausage), Garlic Bread, Picanha Sliders, Spinach Dip Crostini, and Steak wrapped in Bacon.
- A station will be set up with Crudité and Charcuterie Board.
- Mini Desserts including Crème Brulee Cheesecake, Keylime Pie, and Chocolate Mousse.