

BEVERAGE PACKAGES

Pricing Per Person for Two Hours Service / Additional Hours

STANDARD Wine & Beer Only
\$65 / \$25

Client Selection of
One Bubbles
Two Whites
Two Reds

BUBBLES

Prosecco Superiore D.O.C.G., Biancavigna, 2022
Roederer Estate Brut, NV

WHITES

Sauvignon Blanc McCall, 2023
Chenin Blanc, Pascal Janvier, 2023
Chardonnay, Carpe Diem, 2021

REDS

Pinot Noir, Paul de Ville, 2022
Cabernet Sauvignon, Lagarde, 2021
Giusti, Valpolicella Ripasso, 2019
Château de Beaucastel, Côtes du Rhône, 2022

BEER

IPA / Pilsner / Non-Alcoholic

PREMIUM Wine & Beer Only
\$85 / \$35

Client Selection of
One Bubbles
Two Whites
Two Reds

BUBBLES

Crémant de Bordeaux, Odyssea, NV
Telmont Reserve Brut

WHITES

Riesling, Donnhoff Trocken, 2022
Chardonnay, The Hilt Estate, 2021
Sancerre, Dom Fouassier, 2022

REDS

Château Artigues, Pauillac, 2019
Amarone della Valpolicella, Santi, 2018
Cabernet Sauvignon, Whitehall Lane, Rassi, 2021
Pinot Noir, Pernand Vergelesses, JB Boudier, 2022

BEER

IPA / Pilsner / Non-Alcoholic

ADD-ON FULL BAR
Premium Spirits
+\$45/+\$15

VODKA - Ketel One, Titos
GIN - The Botanist Gin
TEQUILA - El Tesora, Casamigos
MEZCAL - Vida
RUM - Mount Gay
BOURBON - Buffalo Trace
BLENDED SCOTCH - Johnny Walker Black
SINGLE MALT - Macallan 12
COGNAC - Remy Martin 1738

SPECIALTY COCKTAIL MENU

CLASSIC COCKTAILS

FRENCH 75 Gin, Lemon Juice, Prosecco

FRENCH MARTINI Vodka, Pineapple Juice, Raspberry Liquor & Fresh Raspberries

SPICY MARGARITA Jalapeno Infused Tequila, Lime Juice, Agave, Dry Curacao

PAPER PLANE Bourbon, Aperol, Amaro Nonino & Lemon

RUM-FASHIONED Dark Rum, Allspice, Angostura and Orange Bitters

THE ESPRESSO MARTINI Cognac, Espresso, Coffee Liquor & Orange Peel

SEASONAL COCKTAILS

APPLE CIDER SPRITZ Aperol, Apple Cider, Sparkling Wine, Club Soda & Cinnamon

PUMPKIN MARGARITA Tequila Reposado, Triple Sec, Lime, Pumpkin Spiced Syrup

CRANBERRY PALOMA Mezcal, Cranberry Juice, Lime & Grapefruit Soda

MAPLE OLD FASHIONED Bourbon, Maple Syrup, Angostura Bitters & Orange Peel

NUTTY MARTINI Vodka, Frangelico & Nutmeg

FIG FIZZ Gin, Lemon Juice, Fig Syrup, Egg White & Club Soda

MOCKTAILS

LE JARDIN Cucumber, Lime, Fine Herbs & Club Soda

JANNAH JUICE Pomegranate, Orange, Lemon & Rose Water

A-ZERO SPRITZ Lyre's Italian Spritz, French Bloom Blanc, Club Soda & Orange

NA-GRONI Lyre's Italian Orange & London Dry, Roots Divino Amaro

WINE LIST

STANDARD WINE SELECTIONS

SPARKLING

Biancavigna, Prosecco 2022 - \$85

Pierre Sparr, Cremant D’Alsace NV - \$85

Roederer Estate, Brut NV - \$100

WHITES

Sauvignon Blanc, McCall 2023 - \$85

Bordeaux Blanc, Chateau Guiraud 2022 - \$85

Chardonnay, Carpe Diem 2021 - \$100

Vermentino, Laura Aschero 2024 - \$100

Arneis, Bruno Giacosa 2023 - \$120

Sancerre, Hippolyte Reverdy 2024 - \$130

Chardonnay, The Hilt Estate 2021 - \$140

REDS

Cabernet Sauvignon, Lagarde, 2021 - \$85

Valpolicella Superiore, Ilatium Morini 2018 - \$85

Pinot Noir, Maison Champy 2023 - \$100

Côtes du Rhône, Château de Beaucastel 2022 - \$120

Pessac Léognan, Domaine Chevalier 2019 - \$130

Langhe Nebbiolo, Aldo Conterno 2021 - \$130

PREMIUM WINE SELECTIONS

SPARKLING

Paul Laurent, Champagne Brut NV - \$150

Telmont Reserve, Champagne Brut NV - \$180

Louis Roederer Collection 243, Champagne Brut NV - \$200

WHITES

Sauvignon Blanc Ringberg, Elena Walch 2023 - \$150

Riesling, Donnhoff Roxheimer Höllன்பfad Trocken 2023 - \$150

Chablis 1er Cru, Domaine Pinson 2023 - \$170

Rhone Blend, Chêne Bleu Aliot 2022 - \$180

Toscana Bianco, Vistamare by Gaja 2024 - \$200

REDS

Pernand Vergelesses, Jean Baptiste Boudier 2022 - \$150

Montepulciano d’Abruzzo, Amorotti 2020 - \$160

Cabernet Sauvignon, Grgich Hills 2020 - \$165

Châteauneuf du Pape, Clos Mont Olivet 2022 - \$170

Pomerol, Chateau Nenin 2014 - \$175

Etna Rosso, IDDA by Gaja 2022 - \$195

Pommard, Maison Champy 2020 - \$200

NON ALCOHOLIC WINE

French Bloom Blanc NA Champagne by Taittinger (Demi-Sec Style) - \$100

French Bloom Rose NA Champagne by Taittinger (Brut Style) - \$100

Wollfer Estate – Spring in a bottle - \$75

NON #1 – Chamomile and Raspberry - \$75

Fre – Cabernet Sauvignon - \$75