

## CIGAR & WHISKEY BAR

Upgraded whiskey's included Knobb Creek Small Batch, Templeton Rye, Basil Hayden's Bourbon, Woodford Reserve Double Oaked Bourbon, McCallan's 12 yr. Scotch, and Jameson Black Barrel, paired with hand crafted cigars.

Our Cigar & Whiskey Bar opens after dinner and is accompanied with outdoor lounge furniture to relax in and enjoy your whiskey and cigar!

## MULE BAR

Cucumber & Strawberry Moscow Mule - Made with Crop Harvest Cucumber Vodka

Grapefruit & Sage Middletown Mule - Made with Tanqueray 10 Gin

Honey & Cinnamon Kentucky Mule - Made with Matcher's Small Batch Bourbon

Pineapple & Cilantro Mexican Mule - Made with Patron Silver Tequila

All Served in Copper Mugs with Fresh Lime and Ginger Beer during your cocktail hour!

*Mules will also be available on the bar following your cocktail hour*

\$9.95 per guest

## CRAFT BEER & PRETZEL BAR

Warm, soft pretzels with cheese sauce, mustard, and chipotle ranch, paired with Connecticut's best craft beers. Craft beers to include:

Cottrell Brewing Co. Mystic Bridge IPA - Pawcatuck, CT

Two Roads Ol' Factory Pilsner - Stratford, CT

Stubborn Beauty Nummy Nummy IPA - Middletown, CT

Stony Creek Docktime Amber Lager - Branford, CT

Ice cold beers & pretzels served during your cocktail hour!

*Beers will also be available on the bar following your cocktail hour*

\$9.95 per guest

## UPGRADE YOUR WINE

Choose from a list of wonderful, upgraded wines to have at your wedding. These wines can be available at your bar and served throughout dinner.



Call 860-347-7171



Email [planning@ctweddinggroup.com](mailto:planning@ctweddinggroup.com)



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