



KAHN'S CATERING
events • weddings • gatherings

BEVERAGE PACKAGES

5 hour maximum. 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.

Connoisseur Bar

Belvedere vodka, tanqueray 10 gin, johnnie walker black, maker's mark bourbon, jack daniels, jameson, crown royal, 1800 tequila, Bacardi silver, aperol, st germain, amaretto di saronno, kahlua, bailey's irish cream, aperol, martini & rossi dry vermouth, martini & rossi sweet vermouth, triple sec, peachtree schnapps, coor's light, heineken, amstel light, house red wine, house white wine, house rosé wine, prosecco, 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, Kahn's house-made sweet black cherries

5-hour open bar: \$37.00 *per person*

4-hour open bar: \$35.00 *per person*

3-hour open bar: \$33.00 *per person*

2-hour open bar: \$31.00 *per person*

1-hour open bar: \$29.00 *per person*

Kahn's 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, triple sec, peachtree schnapps, 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, Kahn's house-made sweet black cherries

5-hour open bar: \$34.00 *per person*

4-hour open bar: \$32.00 *per person*

3-hour open bar: \$30.00 *per person*

2-hour open bar: \$28.00 *per person*

1-hour open bar: \$26.00 *per person*

Vineyard Bar

House red wine, house white wine, house rosé wine, coor's light, heineken, soft drinks, club soda, bottled nantucket juices, and bottled water

5-hour open bar: \$31.00 *per person*

4-hour open bar: \$29.00 *per person*

3-hour open bar: \$27.00 *per person*

2-hour open bar: \$25.00 *per person*

1-hour open bar: \$23.00 *per person*

plus a 25% service charge or \$35/hr service charge per server/chef and applicable sales tax
2020 menu prices subject to change without notice – Beverage Packages Page 1 of 7

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.



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Microbrew/Local Beer Upgrade

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

Sun king: Sunlight, pachanga, or seasonal offering *Seasonal offering changes, ask your event specialists for details*

Upland wheat, upland dragonfly

1 beer selection: \$1.50 addition per person to selected package

2 beer selections: \$3.00 addition per person to selected package

Kid's/Vendor Beverages Maximum of 4 hours

\$10.75 per child/person

Assorted sodas, juices and bottled water

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

5-hour open bar: \$26.00 per person

4-hour open bar: \$24.00 per person

3-hour open bar: \$22.00 per person

2-hour open bar: \$20.00 per person

1-hour open bar: \$18.00 per person

Add to an existing bar: \$6.00 additional per person

Add st. germain and candied hibiscus flowers: \$4.25 additional per person

Scotch & Bourbon Bar

Only available to add to an existing Kahn's or Connoisseur 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 Kahn's or Connoisseur bar: \$12.50 additional per person

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

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Iced Shaken Coffee Bar

Minimum 35 guests. Attendant(s) required, \$250 each

Shaken Iced sweetened coffee

Chocolate, caramel, and vanilla syrups

4-hour open bar: \$12.50 *per person*

3-hour open bar: \$10.50 *per person*

2-hour open bar: \$8.50 *per person*

1-hour open bar: \$6.50 *per person*

Served with chocolate shavings, whipped cream, cinnamon sugar, vanilla sugar, nutmeg and cocoa sugar shakers

Add after-dinner liquors: Bailey's irish cream, amaretto di saronno and kahlua \$4.25 *additional per person*

Add cinnamon ice cream: \$1.50 *additional per person*

Premium Coffee Bar \$7.50 per person

Minimum 50 guests.

House blend and decaffeinated coffee with cream, sugar, raw sugar, splenda and stevia

Assorted 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*

Espresso Bar \$7.50 per person

Minimum 100 guests.

Barista attendant(s) required, \$250.00

Espresso machine rental required.

Freshly-ground and brewed hubbard & cravens espresso

Enjoy a selection of espresso beverages including cappuccinos, lattes, or mochas

Includes chocolate syrup, white chocolate syrup, 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, frangelico and kahlua \$4.25 *additional per person*

Hot Cocoa Bar \$5.25 per person

Minimum 35

Rich hot cocoa

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*

plus a 25% service charge or \$35/hr service charge per server/chef and applicable sales tax
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CASH BAR

Kahn's Cash Bar

Kahn's Catering requires one (1) bartender for every 75 guests. \$200 per bartender

*First cash bar must meet a minimum of \$1,000.00 in sales. For each additional cash bar, an additional \$250.00 in sales must be achieved. If minimum is not met, client must pay the difference. **Cash bar sales do not apply towards Food & Beverage Minimums.***

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, Kahn's house-made sweet black cherries

We use:



All cash bars are for a maximum of 4 hours.

Premium mixed drink:	\$8.50 per drink
Wine:	\$7.50 per glass
Microbrew/Local	\$6.00 each
Import beer:	\$5.50 each
Domestic beer:	\$5.00 each
Soft drinks:	\$3.00 each
Bottled water:	\$3.00 each
After- dinner liquor:	\$9.00 per drink

Also available with Connoisseur Club brands – add \$2.00 to mixed drinks

plus a 25% service charge or \$35/hr service charge per server/chef and applicable sales tax
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BEVERAGE ON CONSUMPTION

Any product opened will be charged as consumed

Kahn's Consumption 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, 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, Kahn's house-made sweet black cherries

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

Premium mixed drink:	\$8.00 <i>per drink</i>
Wine:	\$7.00 <i>per glass</i>
Microbrew/Local	\$5.50 <i>each</i>
Import beer:	\$5.00 <i>each</i>
Domestic beer:	\$4.50 <i>each</i>
Soft drinks:	\$3.00 <i>each</i>
Bottled water:	\$3.00 <i>each</i>
After-dinner liquor:	\$8.50 <i>per drink</i>

Also available with Connoisseur Club brands – add \$2.00 to mixed drinks

By the Bottle Consumption

Ask your event specialist for our selections.

House red, white, rosé, or prosecco	\$32.50 <i>per bottle</i>
Tier 1 red, white, or sparkling	\$42.50 <i>per bottle</i>
Tier 2 red, white, or sparkling	\$52.50 <i>per bottle</i>
Non-Alcoholic Champagne	\$16.00 <i>per bottle</i>

Premium Liquors, Special Request Wines, Champagnes Available

Please inquire for market price.

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

plus a 25% service charge or \$35/hr service charge per server/chef and applicable sales tax
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Water Station *Includes disposable cups* \$75 per location

BY THE GALLON

House Blend Coffee *3 gallon minimum* \$44.00 per gallon
cream, sugar, raw sugar, splenda and stevia

Decaffeinated Coffee *3 gallon minimum* \$44.00 per gallon
cream, sugar, raw sugar, splenda and stevia

Revolution Hot Tea \$2.25 per individual box

Iced Tea *3 gallon minimum* \$48.00 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* \$50.00 per gallon

Berry Lemonade *3 gallon minimum* \$54.00 per gallon

Watermelon Rosemary Lemonade *3 gallon minimum* \$54.00 per gallon

Fruit and Herb-Infused Waters *3 gallon minimum* \$44.50 per gallon

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

Hot Cocoa *3 gallon minimum* \$50.00 per gallon
Whipped cream

Hot Spiced Cider *3 gallon minimum* \$50.00 per gallon
Cinnamon sticks, orange slices

Sangria *3 gallon minimum* \$75.00 per gallon
Fresh fruit slices

plus a 25% service charge or \$35/hr service charge per server/chef and applicable sales tax
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BOTTLED

Bottled Water \$3.00 each

Canned Soft Drinks \$3.00 each

Coke, diet coke, sprite, sprite zero, caffeine free coke and caffeine free diet coke

Bottled Teavana Iced Tea \$4.50 each
Meyer lemon unsweetened black tea, passion tango herbal tea, and peach green tea

Bottled Nantucket Lemonade \$3.50 each

Bottled Assorted Nantucket Fruit Juices \$3.50 each

Assorted Boylan Soft Drinks \$3.50 each

San Pellegrino 250 ml Glass bottle \$3.50 each

Acqua Panna 250 ml Glass bottle \$3.50 each

San Pellegrino 1 liter Glass bottle \$10.00 each
Served with lime slices.

Acqua Panna 1 liter Glass bottle \$10.00 each

BAR PROVISIONS

Bottled Soft Drinks 1.25L \$8.00 each

Coke, diet coke, sprite

Bottled Soda, Tonic 1L \$8.00 each

Bottled Assorted Nantucket Fruit Juices \$3.50 each

Bar Fruit Setup Serves 25 \$37.50 each

Lemons, limes, olives, cherries

Chef-prepared purees, mixers, infusions, simple syrups, etc. \$37.50 per quart

Blue Cheese Stuffed Olives \$18 per dozen

Ice *Ice trailer may be required, ask your event specialist for details* \$.50/lb

Ice Spheres *We recommend 1 per person* \$2 each

plus a 25% service charge or \$35/hr service charge per server/chef and applicable sales tax
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