



CONDADO VANDERBILT  
HOTEL

## BEVERAGES

### Hosted Bar – By the Hour

Per Person	Vanderbilt Brands	Premium Brands	Wine, Beer, Sodas
One Hour	\$38	\$34	\$30
Two Hours	\$62	\$53	\$46
Three Hours	\$84	\$72	\$60
Four Hours	\$103	\$86	\$74
Five Hours	\$120	\$103	\$89

Additional Hours will be charged at \$15 per person

Charges are based on the guaranteed attendance with unlimited consumption for the contracted amount of time.

#### Items

White Wine  
Red Wine  
Vodka  
Gin  
Whiskey  
Rum  
Bourbon  
Tequila

#### Vanderbilt Brands

Wente Vineyards, Chardonnay  
Wente Vineyards, Cabernet Sauvignon  
Belvedere  
Bombay Sapphire  
Glenfiddich or Johnnie Walker Black  
Don Q, Don Q Limon  
Jack Daniels  
1800 Silver

#### Premium Brands

Robert Mondavi, Chardonnay  
Robert Mondavi, Cabernet Sauvignon  
Absolut or Finlandia  
Tanqueray  
Dewar's White Label  
Bacardi Silver, Bacardi Limon  
Jim Beam  
Jose Cuervo Gold

Choose three (3) Beers:

Domestic Beers: Medalla, Coors Light, Bud Light, Michelob Ultra

Imported Beers: Heineken, Heineken Light, Corona, Corona Light, Samuel Adams, Samuel Adams Light

24 % Banquet Administrative Fee, 11.5% Government Taxes for Alcoholic Beverages and 7% Government Taxes for Food & Non-Alcoholic Beverages will be added to all food and beverage prices.



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### Hosted Bar or Cash Bar – By the Drink

Vanderbilt Brand Liquor	\$17
Premium Brand Liquor	\$16
House Wine	\$15
Domestic Beer	\$9
Imported Beer	\$10
Logo Mineral Water	\$4
Sparkling Mineral Water	\$6
Assorted Juices	\$6
Assorted Soft Drinks	\$6

Hosted Bars with a consumption of less than \$500 will be charged a labor fee of \$175 per bartender.

For Cash Bars a bartender fee of \$175 and a cashier fee of \$75 will apply. One bartender required for every 75 guests.

### Mixologist Specialty Cocktail Bar

#### Mojito Bar

Enjoy the fresh flavors of Puerto Rico. Local Rum, Fresh Mint, Lime, Sugar  
A variety of flavored Mojito additions: Coconut, Berry and Mango  
\$24 per person, first hour | \$10 per person additional half hour  
\$185 per gallon

#### Martini Bar

Featuring a variety of Vodkas & Gins with a selection of condiments  
\$24 per person, first hour | \$10 per person additional half hour

#### Mimosa Bar

We elevate the cocktail with Puree of Fresh Fruits and Prosecco  
\$22 per person, first hour | \$7 per person additional half hour

#### Bloody Mary Bar

Selection of Local Herbs, Sauces, Salts & Spices  
\$22 per person, first hour | \$7 per person additional half hour

#### Island Sangria

Local Fruits & Berry fusion with a selection of Red or White Wine  
\$135 per gallon

#### Bespoke Cocktail

Our Mixologist will create a special cocktail for your event  
\$150 per cocktail design plus drink price

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## Vanderbilt Banquet Wine List

### Champagne & Sparkling Wines

Marqués de Monistrol Premium Cuvée Brut Nature	\$55
Domaine Ste. Michelle, Blanc de Noirs, Columbia Valley WA	\$55
Canella, Prosecco, Veneto, Italy	\$60
Schramsberg, Blanc de Blancs, Napa Valley, California	\$110
Laurent Perrier Brut, Tours-Sur-Marne, Champagne, France NV	\$129
Taittinger, Brut "La Francaise"	\$150
Billecart-Salmon, Brut, Mareuil-Sur-Ay, Champagne, France NV	\$155
Veuve Clicquot, Brut	\$169
Cuvée Rosé Laurent-Perrier, Champagne, France NV	\$189

### White Wines

#### **Chardonnay**

Robert Mondavi Twin Oaks Chardonnay, California	\$50
Ryder, Chardonnay, North Coast, California	\$50
Wente Vineyards, Chardonnay, Riva Ranch, California	\$63
Argyle, Chardonnay, Willamette Valley, Oregon	\$69

#### **Sauvignon Blanc / Riesling**

Chateau Ste Michelle Riesling, Columbia Valley, Washington	\$50
Babich, Sauvignon Blanc, Marlborough, New Zealand	\$59
Silverado, Sauvignon Blanc, Napa, California	\$75

#### **Pinot Grigio / Albariño**

Torre Moreira, Albariño, Spain	\$50
Castello Banfi San Angelo, Pinot Grigio, Tuscany, Italy	\$60
Don Olegario, Albariño, Spain	\$63
Bottega Vinaia, Pinot Grigio, Veneto, Italy	\$72

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**Red Wines**

***Cabernet Sauvignon***

Robert Mondavi Twin Oaks, Cabernet Sauvignon, California	\$50
Ryder, Cabernet Sauvignon, North Coast, California	\$55
Wente Vineyards, Cabernet Sauvignon, Charles Wetmore, California	\$63
Duckhorn "Decoy", Cabernet Sauvignon, Napa, California	\$86

***Malbec***

Nieto, Reserva Malbec, Mendoza, Argentina	\$50
Doña Paula, Malbec, Luján de Cuyo, Mendoza, Argentina	\$55
Achaval Ferrer, Malbec, Mendoza, Argentina	\$66

***Pinot Noir***

Sebastiani, Pinot Noir, Sonoma Valley, California	\$59
Argyle, Pinot Noir, Willamette Valley, Oregon	\$83
Joseph Phelps, Pinot Noir, "Freestone Vineyard", Sonoma Coast	\$110

***Merlot***

Sycamore Lane, Merlot, California	\$50
Josh Cellars Merlot, California	\$55

***Other Blend and Grapes***

Clos de los Siete, Mendoza, Argentina (2008)	\$63
Duckhorn "Decoy", Blend, Napa, California	\$75

***Italian***

Rosso di Montalcino Castello Banfi, Tuscany, Italy	\$69
Ruffino Riserva Ducale, Chianti Classico, Tuscany, Italy	\$104

***Spain***

Hito de Cepa 21, Ribera del Duero, Spain	\$50
Bodegas Hermanos Perez Pascuas Vina Pedrosa Crianza, Ribera del Duero, Spain	\$69

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### Hosted Bar – By the Bottle

The bottle price includes three mixers per bottle, ice and glasses.

Additional mixers and beer will be charged individually.

Bars with a consumption of less than \$500 will be charged a labor fee of \$175 per bartender.

### Vanderbilt Hard Liquor List

#### *Bourbon*

Jim Beam	\$105
Wild Turkey	\$105
Jack Daniels	\$115
Maker's Mark	\$140

#### *Brandy*

Felipe II	\$95
Gran Duque de Alba	\$140

#### *Cognac*

Remy Martin V.S.O.P	\$145
Courvoisier V.S.O. P	\$169

#### *Cordial*

Kahlúa	\$95
Passoa	\$95
Sambucca Romana	\$100
B & B	\$110
Bailey's Irish Cream	\$110
Cointreau	\$125
Frangelico	\$125

#### *Gin*

Beefeater	\$110
Tanqueray	\$115
Bombay Sapphire	\$125
Tanqueray 10	\$160
Hendrick's	\$160

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**Rum**

Bacardi Silver	\$90
Bacardi Limón	\$90
Captain Morgan	\$90
Bacardi Gold	\$90
Don Q. Cristal	\$90
Don Q Gold	\$90
Barrilito Tres Estrellas	\$105
Don Q. Añejo	\$105
10 Cane	\$110
Don Q. Grand Añejo	\$180
Zacapa 23	\$210

**Scotch**

Dewar's White Label	\$120
Chivas Regal	\$140
Pinch	\$140
Glenkinchie	\$145
Johnnie Walker Black Label	\$145
Glenfiddich	\$145
Glenlivet	\$145
Macallan 12	\$220
Johnnie Walker Blue Label	\$525

**Vodka**

Finlandia	\$110
Absolut	\$110
Stolichnava	\$110
Tito's Handmade Vodka	\$120
Ketel One	\$140
Grey Goose	\$145
Belvedere	\$155

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***Tequila***

Jose Cuervo Gold	\$105
1800 Silver	\$110
Tequila Don Julio Añejo	\$200
1800 Añejo	\$160
Patrón Silver	\$185
Tres Generaciones	\$185
Patrón Reposado	\$210
Patrón Añejo	\$230
Patrón Platinum	\$550

***Whiskey- Canadian***

Canadian Club	\$110
Seagram's 7 Crown	\$110
Seagrams VO	\$110
Crown Royal	\$115
Knob Creek	\$210

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