

The Bar

Weddings 2027

ALL BAR OPTIONS ARE 5 HOURS AND INCLUDE:

Mixers, Sodas and Juice, Beer: Miller Lite, Stella Artois and a local IPA — Silver Gate Vineyards Wines: Merlot, Cabernet Sauvignon, Pinot Noir, Pinot Grigio, Chardonnay, Sauvignon Blanc and Rosé

Top Shelf Open Bar / \$55.19

Includes all Classic Open Bar selections plus: Grey Goose Vodka, Tito's Hand-Crafted Vodka (Gluten Free), Hendrick's Gin, Bulleit Bourbon, Bulleit Rye, Highland Park 12 Year Single-Malt Scotch, Johnnie Walker Black Scotch, Jameson Irish Whiskey, Teremana Reposado Tequila, Amaretto Disaronno, Molinari Sambuca, Martel VS, Grand Marnier, Limoncello

Classic Open Bar / \$43.86

Tito's Hand-Crafted Vodka (Gluten Free), Tanqueray Gin, Bacardi Silver Rum, Malibu Coconut Rum, Captain Morgan Spiced Rum, Coruba Jamaican Dark Rum, Jack Daniel's Tennessee Whiskey, Redemption Bourbon, Johnnie Walker Red Scotch, Dewar's White Label Scotch, Sauza Hornitos Blanca Organic Tequila, Caroline's Irish Cream, Campari, Aperol, Curated Fruit and Specialty Liqueurs

Beer and Wine Open Bar / \$33.91

Miller Lite, Stella Artois and a local IPA — Silver Gate Wines: Merlot, Pinot Noir, Cabernet Sauvignon, Pinot Grigio, Chardonnay, Sauvignon Blanc, and Rosé

Craft Beer Package / \$6.45*

Enjoy three seasonal craft beers on tap, sourced from top regional and local breweries. Based on availability.

Brunch Bar / \$32.39 (3 hour package)

Miller Lite, Stella Artois and a local IPA — Cabernet, Pinot Noir, Merlot, Pinot Grigio, Rosé, Chardonnay, Sauvignon Blanc, Prosecco, Bloody Mary's, Mimosas, Prosecco Cocktails, Juice and Soda 5 hours / \$36.60 4 hours / \$33.89

Dry Bar Package (Alcohol Free) / 20.42

Juice and Soda
Ginger Tea, Iced Tea, Unsweetened Iced Tea, and Lemonade
Choice of three Signature Mocktails

Wine Service During Dinner / \$5.85*

Wine Service During Dinner with Upgraded Wines / \$10.87*

Signature Cocktail/Mocktail*

With Top Shelf and Classic Open Bar / \$2.58
With Beer and Wine Open Bar / \$4.77
Custom Signature and Tiki Cocktails – Pricing available upon request.

Sparkling Toast*

Prosecco / \$4.42 Sparkling Seasonal Brut / \$5.92

Soda & Juice / \$10.19

(For guests 20 years old and younger)

Wine Upgrade / \$6.55

Please choose two whites and two reds

When added to an Open Bar Package — subject to seasonal changes/availability

WHITE & ROSÉ:

The Beach Rosé by Whispering Angel / France

A Rosé from Provence very lite and crisp with notes of strawberries and lime.

Villa Dugo Pinot Grigio / Italy

This dry white wine has a straw yellow color with a clean, intense aroma.

Chalk Hill Chardonnay Sonoma / California

Juicy, with ripe melon, apple and apricot flavors featuring plenty of cooking spice accents.

Dashwood New Zealand Sauvignon Blanc / New Zealand

A true New Zealand Sauvignon Blanc with hints of grapefruit and citrus notes.

RED:

Concha y Toro Gran Reserva Cabernet / Chile

A great expression of a Chilean Cabernet with sweet tannins and black fruit flavors.

Antigal Uno Cabernet / Argentina

A Cabernet from Argentina with a beautiful bottle with an equally special wine. Luscious hints of cherry and figs.

Masi Campofiorin / Italy

An Italian Red blend with a deep ruby red color with ripe cherries and sweet spices.

Acrobat Pinot Noir / Oregon

Fragrant and spicy with ripe berry fruit..

THE POND HOUSE

Signature Cocktails

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Watermelon Mint Smash

100% agave Blanco tequila, watermelon liqueur, fresh lime juice, and muddled mint—shaken and served over crushed ice with a fresh watermelon wedge, a splash of club soda, and whisper of Tajín dusted on top.

Strawberry-Basil Lemonade

Vodka meets house-crafted strawberry-basil purée and fresh lemonade in this bright and herbaceous summer garden-inspired sipper.

Yuzu Thyme Collins

Botanical gin and Fruitful Yuzu blend with fresh herbs and soda for a crisp, citrus-forward highball that's aromatic, balanced, and refined.

Peach Sunset

A tropical breeze in a glass, with coconut rum, pineapple, ginger ale, grenadine, and citrus creates this Tiki-inspired cocktail that glows like the last light of day.

Rosato 75

A sparkling Italian twist on the classic 75. Limoncello and raspberry liqueur meet fresh lemon juice, a splash of simple, with club soda and Prosecco in this vibrant, citrus-forward spritz that is lightly sweet, effervescent, and kissed with berry.

Signature Seasonal Sangria

A vibrant blend of wine, fruit, and seasonal inspiration. Crafted to reflect the time of year and your unique celebration, this sangria is fresh, festive, and always tailored to the moment.

Pomegranate Sour

Available with vodka or bourbon, balanced with citrus and a splash of pomegranate liqueur—slightly tart and effortlessly smooth.

The Bramble

A modern take on the classic, crafted with blackberry liqueur, citrus, and your choice of spirit in this rich and refreshing ode to summer.

Blueberry-Hibiscus Punch

Fresh blueberry-infused hibiscus tea and lemon simple syrup meet your choice of spirit for a vibrant, floral-forward cocktail with a citrus twist.

Seasonal Mule

A timeless classic with a seasonal twist. From muddled summer berries to autumn spices and cider, winter citrus, or the traditional favorite, each mule is crafted to reflect the season, your celebration, and your story.

Signature Mocktail, Tiki, & Seasonal Cocktail
menus available upon request.

*For recipes, special requests, or custom cocktail design,
contact Adam at PondHouseMixology@gmail.com*

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Signature Mocktails

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Harvest Thyme Mocktail

A zero-proof toast to autumn. Fresh ginger, cranberry, and orange juices pair with thyme simple and seltzer in this crisp, aromatic spritz crafted to capture the warmth, spice, and sparkle of the fall season.

Sparkling Cider

Perfect for fall gatherings, we blend apple juice, a splash of orange juice, apple cider vinegar, and club soda to create a crisp and slightly spiced zero-proof celebration.

Tea & Orchard Sangria

Black tea, cranberry and orange juices, combine with cinnamon syrup, and fresh orchard fruits steeped together in this cozy, zero-proof sangria. Tart, spiced, and perfect for all day sipping.

Winter Sparkler

A zero-proof celebration of the season. Pomegranate juice, lime, and club soda blend with fresh rosemary in this crisp, herbaceous spritz that is perfect for winter gatherings.

Seasonal Mocktail Mule

A timeless favorite with a zero-proof twist. Whether it's muddled summer berries, spiced apple cider, or winter citrus and rosemary, we craft your mule to reflect the season, your celebration, and your story.

Champagne Punch Mocktail

White grape juice, ginger ale, and a medley of fresh berries come together in this sparkling, celebratory sipper. Light, crisp, and effervescent, it's the perfect non-alcoholic toast for brunches, showers, or midday indulgence. Garnished with frozen berries for a pop of color and chill, it's as beautiful as it is refreshing.

Peach Sunset

Peach nectar, grenadine, lime juice, and ginger ale together create a sunset-hued Tiki-inspired mocktail with a bright citrus lift, and a soft, peachy finish.

Strawberry-Basil Lemonade

Fresh strawberry-basil purée mixed with house-made lemonade topped with club soda to create this garden fresh and vibrant mocktail.

Blueberry-Hibiscus Tea

House-infused hibiscus tea with fresh blueberries, star anise, apple cider vinegar, and lime juice creates a stunning and floral mocktail.

Wild Berry Rickey

Fresh seasonal berries, and lime, brightened with house-made berry syrup, then topped with sparkling water in this slightly tart mocktail twist on a soda fountain classic.

Vanilla Spice Cold Brew

Cold brew coffee, vanilla-spiced demerara syrup, and a dusting of cinnamon—perfect for crisp mornings or candlelit evenings. Served with cream or non-dairy creamer upon request. Available with regular or decaf cold brew.

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