



CONDADO VANDERBILT  
HOTEL

## BEVERAGES

### Hosted Bar – By the Hour

Per Person	Vanderbilt Brands	Premium Brands	Wine, Beer, Sodas
One Hour	\$32	\$28	\$25
Two Hours	\$52	\$44	\$38
Three Hours	\$70	\$60	\$50
Four Hours	\$86	\$72	\$62
Five Hours	\$100	\$86	\$74

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	Vanderbilt Brands	Premium Brands
White Wine	Wente Vineyards, Chardonnay	Robert Mondavi, Chardonnay
Red Wine	Wente Vineyards, Cabernet Sauvignon	Robert Mondavi, Cabernet Sauvignon
Vodka	Belvedere	Absolut or Finlandia
Gin	Bombay Sapphire	Tanqueray
Whiskey	Glenfiddich or Johnnie Walker Black	Dewar's White Label
Rum	Don Q, Don Q Limon	Bacardi Silver, Bacardi Limon
Bourbon	Jack Daniels	Jim Beam
Tequila	Sauza Conmemorativo	Jose Cuervo Gold

Choose two (2) Domestic Beers and two (2) Imported Beers:

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

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

24 % Banquet Administrative Fee and 11.5% Government Taxes will be added to all food and beverage prices.



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

Vanderbilt Brand Liquor	\$14
Premium Brand Liquor	\$13
House Wine	\$12
Domestic Beer	\$7
Imported Beer	\$8
Mineral Water	\$5
Bottled Juice	\$5
Soft Drink	\$5

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  
\$20 per person, first hour | \$8 per person additional half hour  
\$155 per gallon

#### Martini Bar

Featuring a variety of Vodkas & Gins with a selection of condiments  
\$20 per person, first hour | \$8 per person additional half hour

#### Mimosa Bar

We elevate the cocktail with Puree of Fresh Fruits and Prosecco  
\$18 per person, first hour | \$6 per person additional half hour

#### Bloody Mary Bar

Selection of Local Herbs, Sauces, Salts & Spices  
\$18 per person, first hour | \$6 per person additional half hour

#### Island Sangria

Local Fruits & Berry fusion with a selection of Red or White Wine  
\$105 per gallon

#### Bespoke Cocktail

Our Mixologist will create a special cocktail for your event  
\$125 per cocktail design plus drink price

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## VANDERBILT BANQUET WINE LIST

### Champagne & Sparkling Wines

Torre Oria Cava Brut, Reserva	\$45
Domaine Ste. Michelle, Blanc de Noirs, Columbia Valley WA	\$48
Canella, Prosecco, Veneto, Italy	\$55
Schramsberg, Blanc de Blancs, Napa Valley, California	\$95
Laurent Perrier Brut, Tours-Sur-Marne, Champagne, France NV	\$115
Taittinger, Brut "La Francaise"	\$130
Billecart-Salmon, Brut, Mareuil-Sur-Ay, Champagne, France NV	\$135
Veuve Clicquot, Brut	\$140
Cuvée Rosé Laurent-Perrier, Champagne, France NV	\$175

### White Wines

#### **Chardonnay**

Robert Mondavi Twin Oaks Chardonnay, California	\$45
Ryder, Chardonnay, North Coast, California	\$45
Wente Vineyards, Chardonnay, Riva Ranch, California	\$55
Simi, Chardonnay, Russian River Valley, California	\$50
Duckhorn "Decoy", Chardonnay, Napa, California	\$50
Argyle, Chardonnay, Willamette Valley, Oregon	\$60

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

Bürklin Estate, Riesling, Pfalz, Germany	\$45
Babich, Sauvignon Blanc, Marlborough, New Zealand	\$45
Silverado, Sauvignon Blanc, Napa, California	\$68
Groth, Sauvignon Blanc, Napa Valley, California	\$70

#### **Pinot Grigio / Albariño**

Santiago Ruiz, Albariño, Spain	\$48
Castello Banfi San Angelo, Pinot Grigio, Tuscany, Italy	\$48
Fantinel, Pinot Grigio, Graves, Friuli, Italy	\$50
Don Olegario, Albariño, Spain	\$50
Bottega Vinaia, Pinot Grigio, Veneto, Italy	\$55

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### Red Wines

#### ***Cabernet Sauvignon***

Robert Mondavi Twin oaks Cabernet Sauvignon, California	\$45
Ryder, Cabernet Sauvignon, North Coast, California	\$45
Wente Vineyards, Cabernet Sauvignon, Charles Wetmore, California	\$55
Robert Mondavi Private Selection, Cabernet Sauvignon, California	\$57
Château Ste. Michelle, Cabernet Sauvignon, Sonoma, California	\$60
Duckhorn "Decoy", Cabernet Sauvignon, Napa, California	\$65

#### ***Malbec***

Doña Paula, Malbec, Luján de Cuyo, Mendoza, Argentina	\$45
Achaval Ferrer, Malbec, Mendoza, Argentina	\$50
Pulenta Estate, Malbec, Mendoza, Argentina	\$57

#### ***Pinot Noir***

Sebastiani, Pinot Noir, Sonoma Valley, California	\$51
Argyle, Pinot Noir, Willamette Valley, Oregon	\$72
Joseph Phelps, Pinot Noir, "Freestone Vineyard", Sonoma Coast	\$95

#### ***Merlot***

Wild Horse, Merlot, Paso Robles, California	\$45
Clos du Bois, Merlot, North Coast, California	\$45

#### ***Other Blend and Grapes***

Gnarly Head Old Vine, Zinfandel, Lodi, California	\$53
Clos de los Siete, Mendoza, Argentina (2008)	\$55
Duckhorn "Decoy", Blend, Napa, California	\$65

#### ***Italian***

Rosso di Montalcino Castello Banfi, Tuscany, Italy	\$60
Ruffino Riserva Ducale, Chianti Classico, Tuscany, Italy	\$90

#### ***Spain***

Hito de Cepa 21, Ribera del Duero, Spain	\$45
Bodegas Hermanos Perez Pascuas Vina Pedrosa Crianza, Ribera del Duero, Spain	\$60

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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	\$90
Wild Turkey	\$90
Jack Daniels	\$98
Maker's Mark	\$120

### *Brandy*

Felipe II	\$80
Gran Duque de Alba	\$120

### *Cognac*

Remy Martin V.S.O.P	\$125
Courvoisier V.S.O. P	\$145

### *Cordial*

Kahlúa	\$80
Passoa	\$80
Sambucca Romana	\$85
B & B	\$90
Bailey's Irish Cream	\$95
Cointreau	\$110
Frangelico	\$110

### *Gin*

Beefeater	\$95
Tanqueray	\$100
Bombay Sapphire	\$110
Tanqueray 10	\$140
Hendrick's	\$175

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**Rum**

Bacardi Silver	\$72
Bacardi Limón	\$72
Captain Morgan	\$72
Bacardi Gold	\$72
Don Q. Cristal	\$72
Barrilito Tres Estrellas	\$90
Don Q. Anejo	\$90
10 Cane	\$95
Don Q. Grand Anejo	\$150
Zacapa 23	\$175

**Scotch**

Dewar's White Label	\$90
Chivas Regal	\$120
Pinch	\$120
Johnnie Walker Black Label	\$125
Glenfiddich	\$125
Glenlivet	\$125
Macallan 12	\$190
Johnnie Walker Blue Label	\$475

**Vodka**

Finlandia	\$95
Absolut	\$95
Stolichnava	\$95
Tito's Handmade Vodka	\$105
Ketel One	\$120
Grey Goose	\$125
Belvedere	\$135

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***Tequila***

Jose Cuervo Gold	\$90
Sauza Conmemorativo	\$110
Tequila Don Julio Añejo	\$120
1800 Añejo	\$140
Patrón Silver	\$160
Tres Generaciones	\$160
Patrón Reposado	\$180
Patrón Añejo	\$200
Patrón Platinum	\$500

***Whiskey- Canadian***

Canadian Club	\$95
Seagram's 7 Crown	\$95
Seagrams VO	\$95
Crown Royal	\$100
Knob Creek	\$180

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