



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

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  
Sauza Conmemorativo

#### 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, Magna

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	\$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	\$50
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
Argyle, Chardonnay, Willamette Valley, Oregon	\$60

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

Chateau Ste Michelle Riesling, Columbia Valley, Washington	\$45
Babich, Sauvignon Blanc, Marlborough, New Zealand	\$50
Silverado, Sauvignon Blanc, Napa, California	\$68

#### ***Pinot Grigio / Albariño***

Torre Moreira, Albariño, Spain	\$45
Castello Banfi San Angelo, Pinot Grigio, Tuscany, Italy	\$50
Don Olegario, Albariño, Spain	\$55
Bottega Vinaia, Pinot Grigio, Veneto, Italy	\$62

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**Red Wines**

***Cabernet Sauvignon***

Robert Mondavi Twin Oaks, Cabernet Sauvignon, California	\$45
Ryder, Cabernet Sauvignon, North Coast, California	\$48
Wente Vineyards, Cabernet Sauvignon, Charles Wetmore, California	\$55
Duckhorn "Decoy", Cabernet Sauvignon, Napa, California	\$75

***Malbec***

Nieto, Reserva Malbec, Mendoza, Argentina	\$45
Doña Paula, Malbec, Luján de Cuyo, Mendoza, Argentina	\$50
Achaval Ferrer, 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***

Sycamore Lane, Merlot, California	\$45
Josh Cellars Merlot, California	\$48

***Other Blend and Grapes***

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	\$95
Bailey's Irish Cream	\$95
Cointreau	\$110
Frangelico	\$110

#### *Gin*

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

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**Rum**

Bacardi Silver	\$72
Bacardi Limón	\$72
Captain Morgan	\$72
Bacardi Gold	\$72
Don Q. Cristal	\$72
Don Q Gold	\$75
Barrilito Tres Estrellas	\$90
Don Q. Añejo	\$90
10 Cane	\$95
Don Q. Grand Añejo	\$150
Zacapa 23	\$175

**Scotch**

Dewar's White Label	\$105
Chivas Regal	\$120
Pinch	\$120
Glenkinchie	\$125
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
1800 Silver	\$95
Tequila 1800 Silver	\$95
Sauza Conmemorativo	\$110
Tequila Don Julio Añejo	\$175
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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