

PRIVATE EVENTS



PREMIUM EVENT SPACE

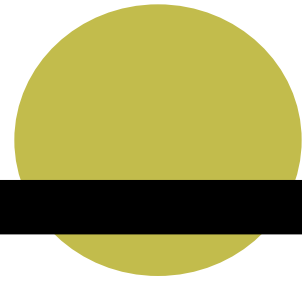
Located in the heart of the North Shore, the event spaces at 28 Mile are sure to impress your guests.

Whether it is a cocktail reception, milestone birthday or a corporate event, we have the space to fit your needs.

- One-Of-A-Kind Distillery Setting
- Hybrid Indoor/Outdoor Venue
- Private Space For Up To 250 Guests
- Full Stage With Sound System
- Elevated Classic Cocktails
- Craft Distilled Spirits
- Add The Rooftop To Enhance Your Event



THE BOURBON LOUNGE

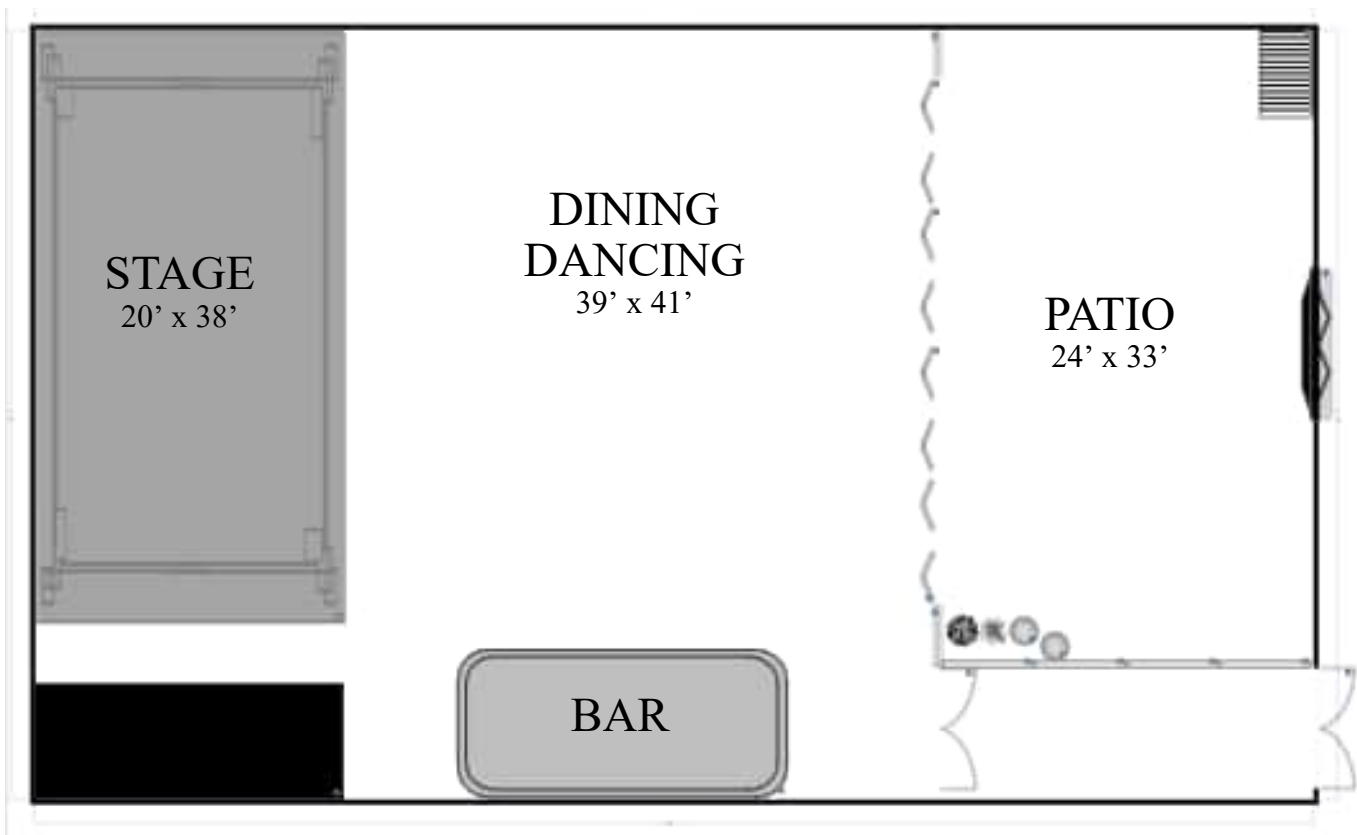


- ◆ Cocktail Receptions Up To 200 Guests
- ◆ Seated Events 120 Guests
- ◆ Doors Open 40' Onto Seasonal Patio
- ◆ Full Service Bar
- ◆ Performance Stage With Full Audio System
- ◆ 2 Televisions

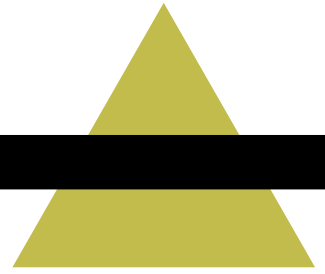


Room Rental: \$3500 for up to 5 hours* (\$500 Each Additional Hour)

*Subject to food & beverage minimum.



THE ROOFTOP



The rooftop is subject to seasonal availability as an additional feature to enhance your event. Customers are not able to rent the rooftop independent of The Bourbon Lounge.



- ◆ Wedding Ceremony
- ◆ Cocktail Receptions
Up To 200 Guests
- ◆ Elevator Access
- ◆ Sound System
- ◆ Plug-In For Microphone
- ◆ Full-Service Bar
- ◆ Gas Lamps Provide A Warm
Glow Into The Night
- ◆ Yellow Brick Accented By Warm
Lighting Enhance The Ambience

Additional Rooftop Rental: \$1000/hour*

* Subject to seasonal availability (3 hour minimum - includes setup & breakdown)

Beverage Packages

Host Bar

Drinks are charged based upon consumption during the event

Open Bar

28 Mile's Vodka, Gin, Debonair Bourbon, Blanco & Reposado Tequila
Draft Beer, Juices & Soda



3 Hours (\$60pp)

4 Hours (\$72pp)

5 Hours (\$80pp)

Sparkling & Still Bottled Water (+ \$4/pp)

Frozen Drink (+ 4/pp)

Signature Cocktail (+ 4/pp)

Food Packages

Appetizers: Served Buffet Style. Priced per dozen; 4 dozen minimum per item.

Cold

Mozzarella Bruschetta (26)

Smoked Salmon Crostini (34)

Jumbo Shrimp Cocktail (33)

Boursin Dill Smoked Salmon Bites (34)

Bourbon Infused Cranberry & Goat Cheese Bites (32)

Caprese Skewers (26)

Avocado Crostini (32)

Ginger Sesame Chicken Lettuce Wraps (34)

Hot

Spanakopita (24)

Pinot Noir Meatballs (32)

Sweet & Spicy Sausage Bites (29)

Spinach & Gruyere Stuffed Mushrooms (28)

Sweet & Spicy Chicken Skewer (34)

Thai Peanut Chicken Skewer (34)

Chicken Pot Stickers (34)

Mini Dogs In Puff Pastry (24)

Sauteed Cilantro Lime Shrimp (38)

Plates & Platters: Serves 25-35 people

- ◇ Fresh vegetable crudité with fresh herbed dip (80)
- ◇ Seasonal gourmet fresh fruit display (80)
- ◇ Hummus with pita chips and seasonal vegetables (80)
- ◇ Spinach artichoke dip with pita served in a warming crock (80)
- ◇ Warm soft pretzels with mustard dipping sauces (75)

Specialty Boards

Fiesta (95)

Chunky Salsa - Salsa Verde - Guacamole - Queso - Pepper Jack - Cheddar - Mini Bell Peppers - Tortilla Chips - Warm Tortillas

Mediterranean Board (150)

Baked Falafel - Hummus - Tzatziki - Cucumber - Heirloom Cherry Tomato - Kalamata Olives - Feta - Pita Triangles

Antipasto (135)

Cured Italian Meats - Artisanal Cheeses - Marinated Vegetables - Crostini - Rosemary Taralli

Sandwiches: Petite Sliders \$36 per dozen; 4 dozen minimum per item.

- ◇ Roast beef with warm cheddar and horseradish aioli on an onion roll
- ◇ Ham and Swiss with honey mustard glaze on Hawaiian roll
- ◇ Buffalo chicken on Hawaiian roll
- ◇ Mini big macs on Hawaiian roll
- ◇ Reuben on marbled rye
- ◇ Italian beef with mild or hot giardiniera
- ◇ Sausage & peppers (+8)
- ◇ Italian Hoagie (+6)

Salads: Serves 25-35 people

- ◇ 28 Mile Salad (85) Field greens, Green Onion, Avocado, Granny Smith, Gorgonzola, Candied Pecans, Craisins
- ◇ Caesar Salad (85) Add Chicken (+50)
- ◇ Chef's Salad (90)

16" New Haven Style Pizza

Hand Stretched Dough - Pie Cut

Cheese (21)

Sausage or Pepperoni (+3)

Mushroom, Onion, Spinach, Green Peppers, Black Olives (+2)

Desert: Priced per dozen

- ◇ Pecan Myrtle from Long Grove Confectionary (36)
- ◇ Bent Fork Brownies (42)
- ◇ Assorted Italian Cookies (24)
- ◇ Warm Brown Butter Chocolate Chip Cookies (22)
- ◇ Crème Brule Bread Pudding (55) Serves 10-12

Additional Services:

Pre-Ceremony Cocktail or Champagne: \$8/pp

TV Plug-In: \$150

Audio: \$150 (TV or 2 microphones)

Audio Engineer: \$350

Patio Heaters: \$50 each

Coat Check: \$100

Portable Bar: \$500 (Includes bartender)