

**Ink48 Hotel**

# **Beverage**

## drINK a lot

### PREMIUM COCKTAILS

- Absolut Vodka
- Tanqueray Gin
- Dewar's White Scotch
- Cuervo Gold Tequila
- Bacardi Superior Rum
- Jim Beam Bourbon
- Captain Morgan Rum

### BEER

- Amstel Light
- Brooklyn Lager
- Heineken
- Negra Modelo

### QUENOC WINES

Quenoc Valley, California

- Merlot
- Cabernet Sauvignon
- Pinot Grigio
- Sauvignon Blanc

### NON-ALCOHOLIC BEVERAGES

- Assorted Sodas
- Mineral Water
- Red Bull
- Assortment of Juices

**\$60 Per Person (2 Hours)**

**\$14 Per Person (Each Additional Hour)**

## drINK even more

### TOP SHELF COCKTAILS

- Ketel One Citroen Vodka
- Bootlegger 21 Vodka
- Bombay Sapphire Gin
- Johnny Walker Black Whiskey
- Don Julio Anejo Tequila
- Captain Morgan Rum
- Maker's Mark Bourbon
- Captain Morgan Rum
- Glenmorangie Scotch

### BEER

- Amstel Light
- Brooklyn Lager
- Heineken
- Negra Modelo

### QUENOC WINES

Quenoc Valley, California

- Merlot
- Cabernet Sauvignon
- Pinot Grigio
- Sauvignon Blanc

### NON-ALCOHOLIC BEVERAGES

- Assorted Sodas
- Mineral Water
- Red Bull
- Assortment of Juices

**\$70 Per Person (2 Hours)**

**\$17 Per Person (Each Additional Hour)**

## drINK some

### BEER

- Amstel Light
- Brooklyn Lager
- Heineken
- Negra Modelo

### QUENOC WINES

Quenoc Valley, California

- Merlot
- Cabernet Sauvignon
- Pinot Grigio
- Sauvignon Blanc

### NON-ALCOHOLIC BEVERAGES

- Assorted Sodas
- Mineral Water
- Red Bull
- Assortment of Juices

**\$50 Per Person (2 Hours)**

**\$12 Per Person (Each Additional Hour)**

**\* A \$200 Bartender Fee will be applied to each bar; One Bartender required per 75 guests**

Menu pricing subject to change. Ink48 proudly features the innovative farm-to-table cuisine by Chef Charles Rodriguez of PRINT. Restaurant. All food and beverage charges shall be subject to a 18% gratuity, 3% administrative fee and 8.875% sales tax.

## COMPLIMENT YOUR BAR

\*Add \$5 per person per cocktail when combined with any bar package

### WELLNESS

- **The Reviver**  
*Organic Vodka, Chamomile Citrus Berry Tea, and Apple Juice*
- **Good Earth**  
*Tequila, Green Tea, Honey, and Lemon Juice*
- **Superberry Fiz**  
*Gin, Lemon Juice, Canton Ginger Liqueur, and Blueberries*

### CLASSICS

- **Manhattan**  
*Bourbon, Sweet Vermouth, and Bitters*
- **Mojito**  
*Rum, Lime Juice, Mint, and Soda*
- **Margarita**  
*Tequila, Triple Sec, and Lime Juice*

### KIMPTON CRAFTED

- **Halo Sangria**  
*White Sangria with Crisp Apples*
- **Ink Daiquiri**  
*Rum, Lime Juice, and Fresh Fruit Puree*
- **Empire Sangria**  
*Red Sangria with Grand Marnier, and Soaked Seasonal Fruit*

## “SPIKE IT” STATIONS

\*Add \$10 per person per station when combined with any bar package

### LEMONADE STAND

- *Fresh Lemonade and Iced Tea*
- *Aromatic Syrups, Fruits, Fruit Purees, and Assorted Juices*
- *Bourbon, Gin, or St. Germain*

### COFFEE CART

- *Freshly Brewed Coffee and Decaf Coffee*
- *House-made Syrups and Flavored Whipped Cream*
- *Bailey's, Frangelico, Irish Coffee, or Kahlua*

### HOT CHOCOLATE BAR

- *House-made Cocoa*
- *Flavored Syrups, Whipped Cream, Sprinkles, and Marshmallows*
- *Rumplemintz, Chambord, or Frangelico*

### HOT APPLE CIDER BAR

- *House-made Hot Apple Cider*
- *Whipped Cream, Dried Apple Rings, Cinnamon Sticks, Mulling Spice Bags, Honey, and Lemon*
- *Rum or Whisky*

### BLOODY MARY BAR

- *Tomato Juice, Clamato, Hot Sauces, Horseradish, Worcestershire, Salt, Pepper, Pickled Vegetables, Spices, and Veggies*
- *Vodka or Gin*

### COLOR MY BUBBLES

- *Sparkling Wine or Champagne*
- *Assorted Juices, Purees, Fruits, and Herbs*
- *St. Germain, Chambord, or Cassis*

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