



THALIA HALL DRINK PACKAGES

ONE

[\$30 for the first three hours - \$8/hour after]

WINE

red | ercavio tempranillo
white | leyda sauvignon blanc

BEER

schlitz | american lawnmower beer
brooklyn lager | vienna lager
lagunitas little sumpin' sumpin' | IPA
founders porter | porter

SOFT DRINKS

TWO

[\$40 for the first three hours, \$10/hour after]

WINE

red | ercavio tempranillo & itaca grenache syrah
white | leyda sauvignon blanc &
schlosskellerei gobbelsburg gruner veltliner
sparkling | mistinguett cava

BEER

schlitz | american lawnmower beer
brooklyn lager | vienna lager
lagunitas little sumpin' sumpin' | IPA
founders porter | porter
two seasonal beer selections

LIQUOR

tito's vodka | letherbee gin | brugal extra dry white rum
corazon blanco tequila | landy vs cognac
george dickel rye whiskey

SOFT DRINKS

THREE

[\$50 for the first three hours, \$15/hour after]

WINE

red | itaca grenache syrah &
angulo innocenti cabernet sauvignon
white | schlosskellerei gobbelsburg gruner veltliner &
mustiguillo 'mestizaje' blanco merseguera
sparkling | mistinguett cava

BEER

all draft beers, cans, and bottles

LIQUOR

tito's vodka | letherbee gin | brugal extra dry white rum
corazon blanco tequila | landy vs cognac
george dickel rye whiskey | white horse scotch
tullamore dew irish whiskey | campari

SOFT DRINKS

ADD-ONS TO PACKAGES

SPARKLING WINE TOAST: \$6/SERVING
mistinguett cava

PUNCH: \$6/SERVING

fall rum reviver | brugal extra dry,
cardamom spiced red streak, lime, fresh apple, absinthe

space juice for jered | reposado, grapefruit, lime,
luxardo bitter, black pepper, sparkling wine, sage

dusek punch #3 | two rums, saison ale,
passion fruit, lime, hibiscus

gin pear | letherbee gin, fresh pear, earl grey, honey,
lemon, besk, rosemary

american orange punch | rye whiskey, orange,
baking spices, curacao, lemon, porter

the good stuff punch | templeton rye, green tea, lemon,
ginger, fresh cranberries

CUSTOM PUNCH: \$8/SERVING

CUSTOM PREMIUM COCKTAIL: \$8/SERVING

DESSERT WINES \$8/SERVING

lustau east india solera sherry | graham's six grape ruby port
warre's otima 10yr tawny port

CORDIALS: \$7/SERVING

averna | fernet branca | green chartreuse | grand marnier

COFFEE/TEA SERVICE: \$4/PERSON

proudly brewing dark matter coffee

