

Bar Menu

Additional beer & wine selections available from our award winning restaurant menus.

First bar location included.

Second beer, wine & soda location can be added

Second full bar location can be added

HOST BARS

Premium

Liquors- Bacardi Rum, Boodles Gin, Cuervo Gold Tequila, Skyy Vodka, Johnnie Walker Red Scotch, Jim Beam Bourbon, Seagram 7's Whiskey

Wines: Sycamore Lane **choose 4**

Chardonnay, Pinot Grigio, White Zinfandel, Merlot, Cabernet Sauvignon

Beers: choose 4

Budweiser, Bud Light, Bud Select, Michelob Ultra, Blue Moon, New Belgium Ranger IPA, Schlafly Pale Ale, Schlafly Seasonal

Soft drinks: Pepsi products, juices and mixers

Ultra Premium

Liquors- Captain Morgan, Tanqueray, Cuervo 1800, Tito's, Smirnoff Flavored, Jack Daniels, Seagram's 7, Dewar's White label, Disaronno

Wines: choose 4 Forest Ville

Chardonnay, pinot grigio, riesling, sauvignon blanc, white zinfandel, cabernet sauvignon, merlot, pinot noir

Beers: choose 5

Budweiser, Bud Light, Bud Select, Michelob Ultra, Blue Moon, New Belgium Ranger IPA, Schlafly Pale Ale, Schlafly Seasonal, Truly Sparkling, 4 Hands City Wide (cans)

Soft drinks: Pepsi products, juices and mixers

314-241-4949

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GLUTEN FREE ITEM



VEGETARIAN ITEM



Bar Menu (continued)

Platinum

Liquors- Captain Morgan, Bacardi, Bombay Sapphire, Hendricks, Patron Silver, Ketel One, Grey Goose, Glenlivet 18yr., Jack Daniels, Knob Creek, Maker's Hamilton Proprietary Reserve, Baileys, Kahlua & Disaronno

Wines- choose four wines from the Vin de Set by the glass menu

Beers-choose 5

Budweiser, Bud Light, Bud Select, Michelob Ultra, Blue Moon, New Belgium Ranger IPA, Schlafly Pale Ale, Schlafly Seasonal, Truly Sparkling, 4 Hands City Wide (cans), Leffe Blonde, one seasonal option from the 21st Street Brewers Bar bottle menu

Beer/wine/soda Bars

Premium

Ultra Premium

Platinum

Tableside Wine Service - *choice of two wines-1 hour*

Premium

Ultra Premium

Platinum

Champagne toast

Champagne Brunch Mimosas: Lemonade/cranberry/orange

juice/grapefruit/pear/Moulin Rouge

Fresh fruit garnishes

Cocktails: screwdrivers and make your own bloody mary. Assorted hot sauces, pickled vegetables and horseradish.

Wines: Premium bar selections

Beers: Premium bar selections

Soft: Pepsi products, juices and mixers

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GLUTEN FREE ITEM



VEGETARIAN ITEM



Bar Menu (continued)

Consumption/Credit Card Bar options

bartender charges will apply

Cocktails-

Premium
Ultra Premium
Platinum- custom

Wine-

Premium
Ultra Premium
Platinum- custom

Beer-

Soft Drinks

Cordials

Enhancement Bar options

Craft Beer Tasting: customized specially for your event.

Bourbon Tasting: customized specially for your event.

Martini & Olive Bar:

Classic dry/cosmopolitan/chocolate/espresso/lemon drop/appletini
Black olives, manzanilla, kalamata & blue cheese

Espresso Cart: with 1 barista

(2 hour minimum)

Espresso/cappuccino/lattes with assorted flavorings and sweeteners.

Baby It's Cold Outside:

Hot chocolate, Hot apple cider, cinnamon sticks, whipped cream,
chocolate shavings

(add on Liquors by consumption to make it adult!)

Add-ons:

Soft Drink Bar:

Pepsi/Diet Pepsi/Sierra Mist/Lemonade/Iced Tea

Coffee Station:

Regular & Decaf with creamer and sweeteners

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