

**WESTIN**<sup>®</sup>  
HOTELS & RESORTS

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# The Westin Buffalo Beverage Packages



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# Host Bar Package

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Revive with an artisanal elixir from our Crafted at Westin menu, a fresh selection of expertly mixed cocktails infused with natural ingredients and local flavors.

**WELL BEVERAGE 8.**

Tito's Vodka, New Amsterdam Gin, Cruzan Rum, American Born Straight Bourbon Whiskey, Jose Cuervo Tequila, Famous Grouse Scotch

**PREMIUM BEVERAGE 12.**

Grey Goose Vodka, Bacardi Rum, Captain Morgan Rum, Bombay Sapphire Gin, Makers Mark Bourbon, Crown Royal Whiskey, Patron Silver Tequila, Dewars Scotch

**LOCAL CRAFT BEER 8.**

Big Ditch Hayburner, Pills Mafia

**DOMESTIC BEERS 7.**

Bud Light, Labatt Blue

**CALL BEVERAGE 10.**

Tito's Vodka, Tanqueray Gin, Bacardi Rum, Captain Morgan Rum, American Born Straight Bourbon Whiskey, Jack Daniels Whiskey, Dewars Scotch, Espolon Blanco Tequila

**WINE 8.**

house chardonnay, cabernet sauvignon

**WINE 13.**

house sauvignon blanc, rosé, pinot noir

**IMPORTED BEERS 8.**

Stella Artois, Corona

**OTHER BEVERAGE 3.**

assorted soda, mineral water, bottled water

Pricing is per drink. Pricing is subject to change.

One bartender per 75 guests for a fee of 75 dollars per hour/bartender.

A service charge, currently 15% of the total food and beverage revenue (plus all applicable taxes) will be added to all food and beverage charges. This is distributed to the employees providing services to you as a gratuity. An administrative charge, currently 8% of the total food and beverage revenue (plus all applicable taxes) will be added to all food and beverage charges. This administrative charge is for the administration of the function, is not a gratuity and will not be distributed as a gratuity to employees who provided service to the guests, but will instead be retained by the Hotel to cover non-itemized costs of the event.

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# Specialty Bar Package

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Revive with an artisanal elixir from our Crafted at Westin menu, a fresh selection of expertly mixed cocktails infused with natural ingredients and local flavors.

**MARTINI 15.**

Espresso Martini, Cosmopolitan, Dirty Martini, Chocolate Martini, Lemontini, Old Fashioned, Manhattan, Negroni

**CORDIAL 11.**

Baileys, Kahlua, Grand Marnier, Frangelico, Montenegro Amara, Fernet Branca, Aperol, Campari

Pricing is per drink. Pricing is subject to change.

One bartender per 75 guests for a fee of 75 dollars per hour/bartender.

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# Open Bar Packages

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Revive with an artisanal elixir from our Crafted at Westin menu, a fresh selection of expertly mixed cocktails infused with natural ingredients and local flavors.

## SELECT BAR SERVICE

Price for first hour 17.

Each additional hour 10.

### BEER

- local craft: Big Ditch Hayburner, Thin Man Pills Mafia
- imported beers: Stella Artois, Corona,
- domestic beers: Bud Light, Labatt Blue

### WINE

- Montes Chardonnay 2020
- Comtesse Marion Cabernet 2020
- soda, iced tea, regular and decaffeinated coffee, hot tea and juices

## WELL BAR SERVICE

Price for first hour 18.

Each additional hour 12.

### SELECT BAR SERVICE COMBINED WITH THE FOLLOWING WELL BRAND LIQUOR:

- Tito's Vodka, New Amsterdam Gin, Cruzan Rum, American Born Straight Bourbon Whiskey, Jose Cuervo Tequila, Famous Grouse Scotch
- soda, iced tea, regular and decaffeinated coffee, hot tea and juices

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# Open Bar Packages (continued)

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Revive with an artisanal elixir from our Crafted at Westin menu, a fresh selection of expertly mixed cocktails infused with natural ingredients and local flavors.

## CALL BAR SERVICE

Price for first hour 24.

Each additional hour 17.

### **SELECT BAR SERVICE COMBINED WITH THE FOLLOWING CALL BRAND LIQUOR:**

- Tito's Vodka, Tanqueray Gin, Bacardi Rum, Captain Morgan Rum, American Born Straight Bourbon Whiskey, Jack Daniels Whiskey, Dewars Scotch, Espolon Blanco Tequila
- soda, iced tea, regular and decaffeinated coffee, hot tea and juices

## PREMIUM BAR SERVICE

Price for first hour 32.

Each additional hour 17.

### **SELECT BAR SERVICE COMBINED WITH THE FOLLOWING PREMIUM BRAND LIQUOR:**

- Grey Goose Vodka, Bacardi Rum, Captain Morgan Rum, Bombay Sapphire Gin, Makers Mark Bourbon, Crown Royal Whiskey, Patron Silver Tequila, Dewars Scotch
- soda, iced tea, regular and decaffeinated coffee, hot tea and juices

Pricing is per person unless noted otherwise. Pricing is subject to change.

One bartender per 75 guests for a fee of 75 dollars per hour/bartender.

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# Wine By The Bottle

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## **CHARDONNAY**

- Wente Estate Vineyards, California 44.
- Bouchard Aine & Fils Macon Villages, Burgundy 64.

## **RIESLING**

- Dr. Konstantin Frank, New York 44.

## **SPARKLING**

- Ardenghi Extra Dry Prosecco, Italy 44.

## **PINOT NOIR**

- L'umami, Oregon 48.

## **PINOT GRIGIO**

- Anterra, Italy 36.
- Mahi Pinot Gris, New Zealand 45.

## **SAUVIGNON BLANC**

- Huia Vineyards, New Zealand 46

## **CHAMPAGNE**

- Veuve Clicquot Brut, Yellow Label, NV / France 135.

## **CABERNET SAUVIGNON**

- Route Stock, California 56.
- Beaulieu, California 75.

Pricing is per bottle. Pricing is subject to change. Items subject to change.

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# Cash Open

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Revive with an artisanal elixir from our Crafted at Westin menu, a fresh selection of expertly mixed cocktails infused with natural ingredients and local flavors.

**WELL BEVERAGE 8.**

Tito's Vodka, New Amsterdam Gin, Cruzan Rum, American Born Straight Bourbon Whiskey, Jose Cuervo Tequila, Famous Grouse Scotch

**WINE 8.**

house chardonnay, cabernet sauvignon

**WINE 13.**

house sauvignon blanc, rose, pinot noir

**LOCAL CRAFT BEER 8.**

Big Ditch Hayburner, Pills Mafia

**DOMESTIC BEER 7.**

Bud Light, Labatt Blue

**CALL BEVERAGE 10.**

Tito's Vodka, Tanqueray Gin, Bacardi Rum, Captain Morgan Rum, American Born Straight Bourbon Whiskey, Jack Daniels Whiskey, Dewars Scotch, Espolon Blanco Tequila

**PREMIUM BEVERAGE 12.**

Grey Goose Vodka, Bacardi Rum, Captain Morgan Rum, Bombay Sapphire Gin, Makers Mark Bourbon, Crown Royal Whiskey, Patron Silver Tequila, Dewars Scotch

**IMPORTED BEER 8.**

Stella Artois, Corona

**OTHER BEVERAGE 3.**

assorted soda, mineral water, bottled water

Pricing is per drink. Pricing is subject to change.

One bartender per 75 guests for a fee of 75 dollars per hour/bartender.

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