

BEER & WINE

\$55 per person for a 2-hour event

Each additional hour \$25 per person

WINE

House Sparkling Wine
Choice of 1 Red & 1 White

RED: Pinot Noir or Cabernet Sauvignon

WHITE: Chardonnay or Sauvignon Blanc

SAKE

House Sake

BEER

Asahi
Sapporo Light
Modelo Especial

N/A BEER

Asahi 0.0

NON-ALCOHOLIC

Soft drinks
Still & sparkling water



SIGNATURE OPEN BAR

\$75 per person for a 2-hour event

Each additional hour \$25 per person

SPIRITS

WELL

Vodka
Gin
Rum
Tequila
Bourbon
Scotch

WINE

House Sparkling Wine
Choice of 1 Red & 1 White

RED: Pinot Noir or
Cabernet Sauvignon

WHITE: Chardonnay or
Sauvignon Blanc

SAKE

House Sake

BEER

Asahi
Sapporo Light
Modelo Especial

N/A BEER

Asahi 0.0

NON-ALCOHOLIC

Soft drinks
Still & sparkling water

COCKTAILS – CHOICE OF FOUR

NASHI

Grey Goose La Poire and St.
Germain stirred with lychee water,
passion fruit, and yuzu juice.
Served up.

MANGO GROVE

Mango vodka, house-made mint
wine, and lime. Shaken and served
long over block of ice.

PINEAPPLE PALOMA

Blanco and Reposado tequila,
pineapple oleo saccharum, and
lime. Shaken and topped with pink
grapefruit soda. Served long over
block of ice.

SHOTO GARDEN

Mezcal, lychee cordial, elderflower,
and lemon juice. Shaken and
served short over block of ice.

TOMMY'S TEMPERADO

Blanco tequila, hibiscus-infused
Verdes Amarás Mezcal, lime, mint
and strawberry oleo saccharum,
spiked with green tabasco. Shaken
and served short over block of ice.

N/A: GREENLIGHT

Pineapple and kaffir lime cordial,
matcha, lemon juice, and agave.
Served long over block of ice.



PREMIUM OPEN BAR

\$95 per person for a 2-hour event

Each additional hour \$35 per person

SPIRITS

PREMIUM

Vodka
Gin
Tequila
Bourbon
Whiskey
Scotch

WINE

House Sparkling Wine
Choice of 1 Red & 1 White

RED: Pinot Noir or Cabernet Sauvignon

WHITE: Chardonnay or Sauvignon Blanc

SAKE

House Sake

BEER

Asahi
Sapporo Light
Modelo Especial

N/A BEER

Asahi 0.0

NON-ALCOHOLIC

Soft drinks
Still & sparkling water

COCKTAILS – CHOICE OF FOUR

SAKURA NEGRONI

Suntory Roku Gin, Campari, Antica Formula vermouth, cherry cordial, and bitters. Stirred and served short over block of ice.

NASHI

Grey Goose La Poire and St. Germain stirred with lychee water, passion fruit, and yuzu juice. Served up.

MANGO GROVE

Mango vodka, house-made mint wine, and lime. Shaken and served long over block of ice.

SHOTO GARDEN

Mezcal, lychee cordial, elderflower, and lemon juice. Shaken and served short over block of ice

PINEAPPLE PALOMA

Blanco and Reposado tequila, pineapple oleo saccharum, and lime. Shaken and topped with pink grapefruit soda. Served long over block of ice.

TOMMY'S TEMPERADO

Blanco tequila, hibiscus-infused Verdes Amarás Mezcal, lime, mint and strawberry oleo saccharum, spiked with green tabasco. Shaken and served short over block of ice.

N/A: COCONADA

Orange and pineapple juice blended with layers of homemade Brazilian lemonade. Shaken and served short over crushed ice.

N/A: GREENLIGHT

Pineapple and kaffir lime cordial, matcha, lemon juice, and agave. Served long over block of ice.

N/A: AGUA VERDE

Fresh cucumber juice, agave nectar, sparkling water. Shaken and served long over ice.

PLATINUM OPEN BAR

\$125 per person for a 2-hour event

Each additional hour \$35 per person

SPIRITS

PREMIUM

Vodka
Gin
Rum
Tequila
Bourbon
Whiskey
Scotch

WINE, CHAMPAGNE & SAKE

Veuve Yellow Label Champagne

Premium wine selection
(by the glass)

Curated sake selection

BEER

Full beer selection

COCKTAILS – CHOICE OF FOUR

SAKURA NEGRONI

Suntory Roku Gin, Campari, Antica Formula vermouth, cherry cordial, and bitters. Stirred and served short over block of ice.

NASHI

Grey Goose La Poire and St. Germain stirred with lychee water, passion fruit, and yuzu juice. Served up.

MANGO GROVE

Mango vodka, house-made mint wine, and lime. Shaken and served long over block of ice.

SHOTO GARDEN

Mezcal, lychee cordial, elderflower, and lemon juice. Shaken and served short over block of ice

PINEAPPLE PALOMA

Blanco and Reposado tequila, pineapple oleo saccharum, and lime. Shaken and topped with pink grapefruit soda. Served long over block of ice.

TOMMY'S TEMPERADO

Blanco tequila, hibiscus-infused Verdes Amarás Mezcal, lime, mint and strawberry oleo saccharum, spiked with green tabasco. Shaken and served short over block of ice.

N/A: COCONADA

Orange and pineapple juice blended with layers of homemade Brazilian lemonade. Shaken and served short over crushed ice.

N/A: GREENLIGHT

Pineapple and kaffir lime cordial, matcha, lemon juice, and agave. Served long over block of ice.

N/A: AGUA VERDE

Fresh cucumber juice, agave nectar, sparkling water. Shaken and served long over ice.

