



Beverage Program

House Wine & Local Craft Beer Bar

There are enough details to fuss over with events – come to The Farm Bar to relax, and rest assured your guests will enjoy our house wines and carefully curated local craft beers. Our house bar includes:

- Your choice of four brews from our list of deeply local & extremely delicious beers and ciders
- Sycamore Lane Wines (Chardonnay, Pinot Grigio, Cabernet Sauvignon & Merlot)
- Don Simon Cava
- **\$20 per guest for four hours of service; \$4 per guest for each additional hour**

We welcome you to peruse our extended wine list (below). If you select wines from the expanded list – or prefer different beer or wine selections – we’re happy to provide a customize estimate.

Liquor Bar Options

While The Farm does not have a liquor license, you may purchase a temporary license through the state (\$50) and provide liquor for us to pour. Visit <http://abc.nc.gov/Permit/ApplyLSO> to learn more.

- **Signature Cocktails (additional \$1.75 per guest)** allow you to purchase a select variety of liquor to serve up to two customized cocktails. This is an affordable option for you, and encourages guests to focus on lower-alcohol beer & wine later in the evening. We’ll provide mixers and can help with recipe development and your shopping list.
- **Full Bar (additional \$2.50 per guest)** features a standard variety of mixers to pair with liquors you choose to purchase. We’ll help with your shopping list, and ask you to provide a list of what you plan to purchase so we have relevant mixers handy.
- **Please note:** specialty glassware (e.g., martini glasses) is not included. We have pint, wine, rocks and mason jar glasses, and can rent other styles upon request.

The Farm Champagne Toast

A festive toast is the perfect way to get the party started, cheers a new couple or cap off the evening.

Don Simon Cava	\$1.50 per guest
Avissi Prosecco	\$2.25 per guest
Voveti Prosecco	\$3.00 per guest

Read on to explore additional beer & wine options...



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Additional Beer & Wine Options

Should you choose to purchase an upgraded wine or custom beer option we will provide an estimate and place a special order for your event. These are some of our favorites, but we're happy to source other wines you might prefer. Special-order leftovers will be yours to take home.

Premium Wines – The Seeker (\$16.50 bottle / \$198 case)

The Seeker sources top-quality wines from the regions that grow them best. The Seeker is a family company with 65 years of experience and relationships with family wineries around the world.

Chardonnay	Malbec
Riesling	Pinot Noir
Sauvignon Blanc	Red Blend
Pinot Grigio	Cabernet Sauvignon
Rose	

Moderate Wines – VWI Imports

Victis World Imports is a wine distributor located right here in Asheville. VWI is a collaboration of friends and business partners that imports wines from Argentina, Spain and France.

Chateau Tour Le Pin (\$13.50 bottle / \$162 case) offers estate-bottled wines from the Bordeaux region in France, where two families have been working their land in partnership and producing classic French wines since 1895.

- Chateau Tour Le Pin Blanc
- Chateau Tour Le Pin Rosé
- Chateau Tour Le Pin Rouge

Aragus (\$9.50 bottle / \$114 case) offers wines from Spain's Campo de Borja region highlighting Garnacha vines that originate from 1145 and the Cistercian monks of the Monastery of Veruela. These single-varietal wines offer classic flavors that are infinitely food-friendly.

- Aragus White (100% Viura)
- Aragus 100% Garnacha Rosé
- Aragus Red – Old Vine 100% Garnacha

Sparkling Wines

Bubbles pair with just about everything – from steak to cake. And of course they go especially well with special celebrations!

Don Simon Cava	\$8.00 bottle / \$96 case
Avisi Prosecco	\$13.00 bottle / \$156 case
Voveti Prosecco	\$18.50 bottle / \$222 case



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Local Beer & Cider

They don't call Asheville "Beer City" for nothing! Our curated craft beer bar is designed to offer the best of what's around. We recommend selecting 3-4 beers to showcase a variety of styles.

Asheville Brewing Company:

- Ninja Porter, 5.6%
- Rocket Girl Lager (Kolsch), 4.2%
- Shiva IPA, 6%

Catawba Brewing Company:

- White Zombie Ale (Witbier), 5.1%

Green Man Brewery:

- ESB, 5.5%
- Sunseeker Pils, 5.2%

Highland Brewing Company:

- Gaelic Ale (Amber/Red Ale), 5.5%
- Highland Pilsner, 5.5%
- Oatmeal Porter, 5.9%

Hi-Wire Brewing:

- Bed of Nails (Brown Ale), 6.1%
- Lo-Pitch Juicy IPA, 4.9%
- Hi-Wire Gose, 4.2%

New Belgium:

- Citradelic Tangerine IPA, 6%
- Fat Tire, 5.2%

Oskar Blues:

- Dale's Pale Ale, 6.5%
- Pinner Throwback IPA, 4.9%

Sierra Nevada:

- Hop Hunter IPA, 6.2%
- Nooner Pilsner, 5.2%
- Pale Ale, 5.6%

Bold Rock Cider:

- Carolina Apple, 4.7%
- India Pressed Apple, 4.7%

Noble Cider:

- Standard Bearer, 7%
- Village Tart (cherry), 6.9%
- Golden Arrow (ginger), 6.9%

While we love pouring local brews – and know your guests will love them, too! – please let us know if there are additional or domestic brands you prefer to include.

Please note: beer and wine offerings are subject to availability and may change seasonally.