



Beverage Program

Local Craft Beer + Global Wine Bar

There are enough details to worry over with events – come to The Farm Bar to relax, and rest assured your guests will enjoy our house wines and some of Asheville’s finest beers. The house bar includes:

Your choice of *four* deeply local & extremely delicious brews, served on draft:

- Hi-Wire Brewing Lager
- Pisgah Brewing Pale Ale
- Catawba Brewing Co. White Zombie (Witbier)
- Highland Brewing IPA
- Green Man Brewery ESB (Brown)
- Asheville Brewing Company Ninja Porter
- Noble Cider Standard Bearer

Your choice of *four* wines from our carefully curated list:

- Cava (sparkling) – Proa Cava, Spain
- Pinot Grigio – Ca del Sarto, Italy
- Chardonnay – Hayes Ranch, California
- Sauvignon Blanc – Giesen, New Zealand
- Rosé Sec – La Galope, France
- Pinot Noir – Stemmari, Italy
- Malbec – Black Cabra, Argentina
- Cab Sauv – Hyatt Vineyards, Washington

The Farm Bar is a flat rate of \$20 per drinking guest for four hours of service, then \$2 per guest for each additional half hour.

Cheers! Sparkling Toasts

The perfect way to get the party started, cheers a new couple or cap off the evening. Depending on your event timeline, toasts may be passed, pre-set at dining tables, or poured tableside.

Cava - Proa Cava, Spain	\$1.50 per guest
Rosé Sec - Veuve Devienne, France	\$1.95 per guest
Prosecco - Cavicchioli 1928, Italy	\$2.25 per guest

Spirits

The Farm does not have a liquor license, but you may purchase a NC Limited Special Occasion Permit (\$50) and provide liquor for us to serve. Visit <http://abc.nc.gov/Permit/ApplyLSO> to learn more.

- **Signature Cocktails (\$1.75 per guest)** allow you to purchase a limited variety of liquor to serve up to two customized cocktails. This is an affordable option that encourages guests to focus on lower-alcohol beer & wine later in the evening.
- **Full Bar (\$2.50 per guest)** features a variety of house mixers to pair with your liquors, including Coke, Diet Coke, Sprite, ginger ale, tonic, club soda, juices (cranberry, orange, pineapple, grapefruit), sour mix, lime juice, limes, lemons, simple syrup, bitters, cherries, and olives.
- **Please Note:** Pint, wine, and rocks glasses, champagne flutes, and mason jars are included with the venue rental. We can rent other styles for you, upon request (martini, stem-less wine, etc.). We do not serve shots.

Beer & wine offerings are subject to availability and may change seasonally