



Beverage Program

Local Craft Beer + Global Wine Bar

There are enough details to worry over with events – let us take care of the details and rest assured your guests will enjoy our house wines and some of Asheville’s finest craft beers. The house bar includes:

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

- Hi-Wire Lager
- Catawba White Zombie (Witbier)
- Pisgah Pale Ale
- Highland IPA
- Highland Gaelic Ale (Red Ale)
- Green Man ESB (Brown)
- ABC Ninja Porter/Ninjabread Man (seasonal)
- Noble Cider Standard Bearer

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

- Cava (sparkling) – Proa Cava, Spain
- Chardonnay – Hayes Ranch, California
- Pinot Grigio –Donini, Italy
- Sauvignon Blanc –Stoneburn, New Zealand
- Rosé Sec – La Galope, France
- Pinot Noir – Simple Life, California
- Cab Sauv – Tortoise Creek, California
- Malbec – Tacho, Argentina

The Farm Bar is a flat rate of \$25/guest over 21 years of age for four hours of service, then \$3/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 / guest
Rosé - Veuve Devienne, France	\$1.95 / guest
Prosecco - Cavicchioli 1928, Italy	\$2.25 / 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/guest for standard mixers/ custom pricing for specialty cocktails)** allow you to purchase a limited variety of liquor to serve up to two customized cocktails. Our Bar Manager would love to work with you on custom recipes.
- **Standard Mixers Package for a Full Bar (\$2.50 per guest)** includes Coke, Diet Coke, Sprite, ginger ale, tonic, club soda, lime juice, limes, lemons, simple syrup, bitters and cherries.
- **Elevated Mixers Package for a Full Bar (\$5.00 per guest)** includes our standard mixers plus a seasonal shrub, ginger beer, juices (cranberry, orange, pineapple, grapefruit), local bitters, vermouth 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.). To ensure our bartenders can efficiently serve your guests, clients must provide 750 ml bottles of spirits.

Bar offerings are subject to availability and may change seasonally.