

The Rensselaer

BEVERAGE MENUS~

Cash Bar Pricing

- Ultra Premium Cocktails, \$9.25
- Premium Cocktails, \$8.25
- Call Brand Cocktails, \$7.25
- Glass of House Wine, \$7.25
- Imported Bottled Beer, \$6.00
- Domestic Bottled Beer, \$5.00
- Soft Drinks & Sparkling Waters, \$3.00

Hosted Bar Pricing

Based on consumption

- Ultra-Premium Cocktails, \$9++
- Premium Cocktails, \$8++
- Call Brand Cocktails, \$7++
- Glass of House Wine, \$7++
- Imported Bottled Beer, \$5.75++
- Domestic Bottled Beer, \$4.75++
- Soft Drinks & Sparkling Waters, \$2.50++

Hosted Bar, Package Pricing

Per Person, Per Hour

- Ultra Premium Hosted Bar, \$19++ first hour, \$7++ each additional hour
- Premium Hosted Bar, \$17++ first hour, \$7++ each additional hour
- Call Brand Hosted Bar, \$15++ first hour, \$7++ each additional hour
- Beer, Wine & Soda Hosted Bar, \$12++ first hour, \$6++ each additional hour

**All bars are subject to \$125 per bartender fee*

235 Hoosick Street, Troy, NY 12180 518/953-1986

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*All items subject to 20% administrative charge and applicable New York State Taxes 9/12. Administrative Charges are paid to, and retained by, the House. *denotes \$125 per attendant fee required.*

BEVERAGE LISTINGS

Call, Premium & Ultra Premium Bar Setups

Ketel One
Grey Goose
Patron 1800
Makers Mark Bourbon
Crown Royal Whiskey
Johnny Walker Black
Hennessy

Call & Premium Bar Setups

Absolute Vodka
Tanqueray
Bacardi Lite Rum
Captain Morgan Spiced Rum
Malibu
Hennessy

Call Brand Bar Setup

Smirnoff Vodka, including variety of flavored vodkas
Beefeater Gin
Bacardi Lite Rum
Malibu
Dewars
Johnny Walker Red
Jim Beam
Seagram's 7
Southern Comfort
Canadian Club
Apple Pucker

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Cordials&Aperatifs

Amaretto di Saronno

Kahlua

Dry Vermouth

Sweet Vermouth

Peach Schnapps

Frangelico

Bailey's Irish Cream

Godiva

Romana Sambuca

Domestic Beers

Budweiser, Bud Light, Coors Light, Sam Adams Boston Lager, Blue Moon, Yuengling

Imported Beers

Amstel Light, Corona, Corona Light, Guinness, Heineken, Stella Artois

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The Rensselaer
Banquet and Conference Facility

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WINE LIST

~SPARKLING WINES~

Wycliff Sparkling Brut Champagne, \$18

Effervescence with lovely, sweeter fruit character. Delicate fruit flavors with a crisp finish

La Marca DOC Veneto Prosecco, \$32

Flavor is fresh and clean, with ripe citrus, lemon, green apple and touches of grapefruit, minerality and some toast

Taittinger Brut La Francaise Champagne, \$116

A fine, very pure style of Champagne. Has hints of toast and citrus fruits that make it crisp, rich and complex

~WHITE WINES~

Pinot Grigio~

Naked Grape, \$20

Medium-bodied with flavors of ripe red apple and pear, and a crisp citrus finish

Mirassou, \$22

Intense aromas and flavors of peach, pear and citrus with crisp, lively acidity create an exceptionally refreshing wine

Chardonnay~

Darkhorse, \$20

Rich flavors of baked apple and pear, layered with toasted oak notes of caramel and brown spice with a lingering, smooth finish

Mirassou, \$22

Intense aromas and flavors of peaches and nectarines with flavors of melon, pears, citrus and vanilla with a creamy mouth feel

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Riesling~

Columbia, \$20

Medium-bodied with tropical citrus fruit layered with green apple and peach, with hints of orange blossom, complimenting the slightly sweet finish

Brotherhood, \$24

New York made. Soft with fruit-forward aromas and flavors of peach, apple and floral notes. This win is crisp and delicately structured

Sauvignon Blanc~

Dancing Bull, \$20

Intense aromas of grapefruit, lime and ripe red and green bell peppers jump out of the glass. Layers of apple and pear create a good balance of sweetness and acidity

Starborough, \$35

Layers of passion fruit, guava and kiwi lead to the crisp, approachable style of this wine

~RED WINES~

Merlot~

Red Rock, \$22

Medium-bodied, luscious flavors of blueberry and black cherry and notes of vanilla and toasty oak

Mirassou, \$22

Luscious flavors of black cherry with secondary flavors of vanilla, toasty oak and brown spices

Cabernet Sauvignon~

Dark Horse, \$20

Bold Flavors of blackberry and black cherry, supported by firm tannins, brown spice and a dark chocolate espresso finish

Louis M. Martini Sonoma, \$34

This wine has fresh red plum and blackberry jam aromas and flavors that are supported by caramelized and toasted oak notes

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Pinot Noir~

Redwood Creek, \$22

This medium-bodied wine has rich notes of dark cherry, brown spice and clove with up front fruit and smooth tannins

Mirassou, \$22

Fresh Fruit aromas and flavors of cherries, strawberries and red currants with a long & dry finish

Malbec~

Bodega Elena, \$20

Flavors of blackberry, plum and dark chocolate. Soft, rounded tannins carry from the mid-palate through the plush and velvety finish

Don Miguel Gascon, \$28

Displays aromas of blackberry, plum and a hint of mocha. Dark fruit flavors with plush tannins. Finely integrated characteristics of black spice combine to create a long, velvety finish.

Red Blend~

Bodega Elena, \$20

Rich, smooth dark red fruit flavors of this blend are complemented nicely by hints of vanilla and spice

Apothic Red, \$25

Bold dark fruit flavors and spicy notes of Zinfandel are complemented nicely by the soft mouthfeel of Merlot and layered with the smooth blueberry notes of Syrah

Zinfandel~

Rancho Zabaco Sonoma, \$22

Flavors of Juicy lignonberry, blueberry syrup, elderberry preserves and huckleberry smoothie develop in your mouth as you realize there is more to the flavors than just berries