

The Falconwood

at Beaver Island

Four Hour Call Bar (Banquet)

First Hour **\$20.00 PP**
Additional Hour **\$5.00 PP**

Bar

Select one each spirit

Bacardi Rum / Captain Morgan Spiced Rum
Tullamore Dew / Seagram's 7 Whiskey
Jack Daniels / Jim Beam Bourbon
Grouse / Dewar's White Label Scotch

Also includes:

Tito's Vodka • Beefeater Gin • Jose Cuervo • Southern Comfort • Peach Schnapps • Triple Sec • Amaretto • Dry & Sweet Vermouth

Wine

Select two red & two white

White

Chardonnay (CA)
Pinot Grigio (IT)
Reisling (WA)
Moscato (IT)

Red

Cabernet (CA)
Merlot (CA)
Pinot Noir (CA)
Rose (IT)
White Zinfandel (CA)

Beer & Seltzers

Select six

Labatt Blue • Labatt Blue Light • Budweiser • Bud Light • Coors Light • Michelob Ultra • Molsen • Yuengling • Corona

Truly • White Claw • Sandbagger

Champagne

Select one

Zonin Asti Spumante • Wycliff Brut

Mixers & Soda

Starry (Sierra Mist) • Pepsi • Diet Pepsi • Soda Water • Tonic Water • Ginger Ale • Ginger Beer • Cranberry Juice • Orange Juice • Pineapple Juice • Ruby Red Grapefruit Juice • Clamato Juice • Lemon & Lime Juice • Tea, Lemonade • Sour Mix • Bloody Mary Mix • Bitters • Blueberry Simple Syrup

Garnish

Lemons • Limes • Oranges • Maraschino Cherry • Mint • Jalapeños • Olives • Cucumbers • Basil

Upgrades

Luxardo Cherries (Add \$50)

A La Carte & Banquet: Premium Bar

First Hour **\$22.00 PP**
Additional Hour **\$6.00 PP**

Bar

Select one each

Ketel One / Grey Goose Vodka
Malibu / Bacardi Rum / Captain Morgan Spiced Rum
Bombay Sapphire / Hendricks / Tanqueray Gin
Patron / Casamigos
Crown Royal / Jameson / Bulleit Rye
Maker's Mark / Bulleit Bourbon / Jack Daniels
Fire Ball / Jack Daniels Fire / Crown Apple

Also includes:

Johnny Walker Black Label Scotch • Southern Comfort • Peach • Schnapps • Triple Sec • Amaretto • Dry & Sweet Vermouth • Cognac

Wine

Select two red & two white

White

Chardonnay (CA)
Pinot Grigio (IT)
Sauvignon Blanc (NZ)
Reisling (WA)
Moscato (IT)

Red

Cabernet (CA)
Melbec (AR)
Merlot (CA)
Pinot Noir (CA)
Rose (IT)
White Zinfandel (CA)

Beer & Seltzers

Select six

Labatt Blue • Labatt Blue Light • Budweiser • Bud Light • Coors Light • Michelob Ultra • Molsen • Yuengling • Peroni • Stella • Sam Adams Seasonal • Big Ditch Hayburner • Blue Moon • Corona • Dos Equis

Truly • White Claw • High Noon • Sandbagger

Champagne

Select one

Zonin Asti Spumante • Cavaliere d'Oro Brut Prosecco • Wycliff Brut

Mixers & Soda

Starry (Sierra Mist) • Pepsi • Diet Pepsi • Soda Water • Tonic Water • Ginger Ale • Ginger Beer • Cranberry Juice • Orange Juice • Pineapple Juice • Ruby Red Grapefruit Juice • Clamato Juice • Lemon & Lime Juice • Tea, Lemonade • Sour Mix • Bloody Mary Mix • Bitters • Blueberry Simple Syrup

Garnish

Lemons • Limes • Oranges • Maraschino Cherry • Luxardo Cherries • Mint • Jalapeños • Olives • Cucumbers • Basil

House Bar Package (Hourly-First Hour) **Only recommended for fundraisers*

\$15.00 PP

Additional Hour

\$4.00 PP

Beer / Wine & Seltzers Package (Hourly-First Hour)

\$12.00 PP

Additional Hour

\$4.00 PP

Soda Bar (Hourly-First Hour)

\$5.00 PP

Additional Hour

\$2.00 PP

Wedding packages will be adjusted by the following amount to reflect Soda Bar rate:

4 Hours \$11.00 PP / 5 Hours \$13.00 PP

Infused Water Station

One flavor **\$1.50 PP**

Two flavors **\$2.50 PP**

Choice of 2 per flavor

Blueberry • Cucumber • Lemon • Lime • Orange • Strawberry • Basil • Mint • Rosemary

Mimosa Bar

Charged per bottle of Champagne

Per Bottle of Champagne	\$20.00
Per Bottle of Non-Alcoholic Champagne	\$13.00
Choose One Juice: Cranberry • Orange • Pineapple	
Garnishes: Strawberries • Blueberries • Oranges	
Add a Second Juice	\$1.50
Add Coconut Liquor (with Pineapple Juice)	\$5.00
Add Strawberry Puree (1x)	\$5.00

Bloody Mary

Two gallon

Two Gallon with Classic Garnish (Celery, Lemon, Limes, Bleu Cheese Stuffed Olives, Green Olives & Topsy Onions)	\$125.00
Choose One Juice: Classic • Spicy • Clamato	
Add Bacon (32 pieces per order)	\$30.00
Add Candied Bacon (32 pieces per order)	\$35.00
Non-Alcohol Punch with Fruit (2 Gal)	\$45.00

Belini Bar

Two gallon

Peach Juice	
Per bottle of Prosecco	\$25.00
Strawberries garnish	
Add Strawberry Puree	\$5.00

Margarita Bar

Two gallon

Two Gallons with Lime Garnish	\$135.00
Choose One Flavor: Blueberry • Lime • Strawberry	
Tequila & Triple Sec	
Frozen Margaritaville Drinks: Margaritas • Daiquiris (Strawberry or Lime) • Pina Coladas	Non-alcoholic \$6 • Call \$8 • Premium \$10 (Additional bartender fee \$75)

Sangria

Two gallon

Two Gallons with Lemon, Lime, or Orange Garnish	\$135.00
Traditional Sangria Red or White	

Punches

Two gallon

Rose Punch: Rose Wine, Sprite, & Simple Syrup Strawberries	\$120.00
Pineapple Rum Punch: Coconut Rum, Prosecco, Pineapple, & Raspberries	\$130.00
Cucumber Lime Punch: Vodka or Gin, Sprite, Limeade, & Cucumber	\$120.00
Sorbet Punch: Dry Champagne, Sorbet, & Raspberries	\$75.00
Fresca Sangria: Fresca, Two Bottles White Wine, & Fruit	\$75.00

Cash & Consumption Bar Pricing

Cash Bar Set-Up Fee (All cash bars)	\$250.00
Bartender Set Up Fee (Cash Bar-Per Bartender)	\$75.00
Premium Craft Cocktail	\$10.00
Premium Mixed Drink	\$9.00
Call Craft Cocktail	\$8.00
Call Mixed Drink	\$7.00
Craft Beer	\$6.00
Beer, Wine & Seltzers	\$5.00
Soda & Juices	\$3.00
Prepaid Tokens <i>*Only available for cash bars where hosts will be paying for 1+ drinks</i>	

Beverage Services

Ask your event specialist for additional bar offers

Butler Passed Champagne	\$7.00 PP
Butler Passed Signature Cocktail	\$8.00 PP
Champaign Toast	1/3 Glass \$3.50 / Full \$6.00 PP
Non-Alcoholic Champaign Toast	1/3 Glass \$3.50 / Full \$5.50 PP
Infused Water Station	1 Flavor \$1.50 PP / 2 Flavors \$2.50 PP
Wine Service with Dinner	\$6.00 PP
Add Fifth Hour of Call Bar	\$5.00 PP
Add Fifth Hour of Premium Bar Service	\$7.00PP
Bar packages will be adjusted by the following amount to reflect Soda Bar rate	4 Hours \$11.00 PP / 5 Hours \$13.00 PP

Wine Upgrades Per Bottle

Reds

<i>Cabernet</i>	
Decoy, (CA)	\$42.00
Josh Cellars (CA)	\$35.00
St. Francis (CA)	\$40.00
<i>Chianti</i>	
Ruffino (IT)	\$40.00
<i>Merlot</i>	
William Hill (CA)	\$35.00
St. Francis Sonoma (CA)	\$35.00
<i>Pinot Noir</i>	
LA Crema Monterey, CA	\$37.00
Mark West (CA)	\$40.00
<i>Zinfandel</i>	
Whiplash Lodi (CA)	\$33.00
<i>Blends</i>	
Orin Swift Cellars Machete	\$64.00

Whites

<i>Chardonnay</i>	
Decoy	\$35.00
Sonoma-Cutrer	\$35.00
<i>Pinot Grigio</i>	
Santa Margherita	\$45.00
<i>Rose</i>	
Fleurs de Prairie Languedoc Rose	\$36.00
<i>Champagne</i>	
Piper-Heidsieck Champagne Brut Cuvee	\$62.00
Veuve-Clicquot	\$80.00
Veuve-Clicquot Rose	\$83.00
Dom Perignon	\$250.00
<i>Single Serve Prosecco</i>	
Lamarca/Lamarca Rose	\$10.00

Location

The Falconwood at Beaver Island State Park

Address

107 Beaver Island Park Road, Grand Island, NY 14072

Mailing Address

1879 Whitehaven Road, Suite 720, Grand Island, NY 14072

Contact Us

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