

# LESNER INN

*Weddings • Events • Catering*

## Social Event Beverage Menu

*Please review our beverage menu offerings below. The open bar packages vary based on the social event package you select. If you are interested in customizing your bar package, kindly speak with a Sales Manager.*

### House beer & wine offerings

#### **Beer**

*All three included*

Michelob Ultra  
Bud Light – Yuengling

#### **Wine**

*All included with Champagne*

Pinot Grigio – Chardonnay  
Merlot – Cabernet Sauvignon

### Premium beer/seltzer & wine offerings

#### **Beer/Seltzers**

*Select three*

Corona – Stella Artois – Blue Moon  
Sam Adams Boston Lager  
Mango or Black Cherry White Claw

#### **Wine**

*All included with Prosecco*

Pinot Grigio – Chardonnay – Rosé  
Merlot – Cabernet Sauvignon

### Virginia's local beer & wine offerings

#### **Beachy brews**

*Select three*

Back Bay Brewery Orange Crush IPA  
Smartmouth Brewing Alter Ego Saison  
Bold Rock Hard Apple Cider  
Devil Backbone's Vienna Lager  
New Realm Hazy Like a Fox IPA

#### **Williamsburg winery**

*All included with our Prosecco*

Sauvignon Blanc – Chardonnay  
Merlot – Cabernet Sauvignon

### Liquor

#### **House**

*All included with sodas & juices*

Waterman's Spirits Vodka – Beefeater Gin  
Bacardi Rum – Captain Morgan's Spiced Rum  
Jim Beam Bourbon – Jack Daniels Whiskey  
Lunazul Blanco Tequila

#### **Premium**

*All included with sodas & juices*

Tito's Vodka – Tanqueray Gin  
Bacardi Rum – Captain Morgan's Spiced Rum  
Maker's Mark Bourbon – Jameson Irish Whiskey  
Dewar's White Label Scotch – 1800 Silver Tequila

Bartender fees are \$100 per bartender, with one bartender per 75 guests. For each additional bar, there will be a \$50 set up fee. All menu pricing subject to a 20% service charge & 11.5% sales tax. Additional goods & services subject to a 20% service charge & 6% sales tax. Pricing & menu selections subject to change.

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## Seasonal signature cocktails & mocktails

*Available in select social event packages, or available as an upgrade for \$8 per drink.*

The You & Me  
*Gin & Tonic*

The Chesapeake Bay Breeze  
*Vodka, cranberry juice &  
pineapple juice*

The Lesner Inn Sunset  
*Tequila, orange juice & a  
splash of grenadine*

Bay Beaming  
*Jim Beam bourbon with coke*

Whisk her away  
*Whiskey & ginger*

First Dance Fizz  
*Vodka & cranberry juice  
topped with champagne*

The Blushing Bride  
*Vodka or Tequila, grapefruit  
juice & a splash of club soda*

Head over heels hurricane  
*Spiced rum, orange juice,  
pineapple juice & a splash of  
grenadine*

MOCKTAILS:

Mocktail Margarita  
*Lime juice, lemon juice, orange  
juice, agave nectar,  
& soda water*

Designated Appletini  
*Mocktail with apple juice,  
simple syrup,  
& lemon juice*

Cucumber Lemonade Spritz  
*Mocktail with cucumbers, mint,  
sweet & sour,  
& soda water*

## Seasonal champagne cocktails

*Included in select social event packages, or available as an upgrade for \$5 per drink.*

Something Blue  
*January – February*

*Champagne, lemonade  
& blue curacao*

Rosé Lemonade  
*March – May*

*Sparkling rosé  
& lemonade*

Summer Sunset  
*June – September*

*Champagne, orange juice,  
pineapple juice & grenadine*

Apple Cider Mimosa  
*October – December*

*Champagne with apple cider*

Holiday Fancy Sprinkles  
*December*

*Champagne with fancy edible glitter  
from Fancy Sprinkles*

## À La Carte champagne cocktails

*Please ask your sales manager for pricing to include one or more of these at your celebration!*

Classic Champagne Cocktail  
*Bitters, sugar cube,  
champagne & lemon twist*

French 75  
*Champagne, gin, lemon juice,  
simple syrup & lemon twist*

Peach Tones  
*Champagne, peach puree,  
peach schnapps,  
frozen peach slice*

Bay Beaming  
*Champagne, Chambord, &  
orange peel garnish*

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