

A close-up photograph of a bottle of 2017 Opus One wine nestled in a wooden crate. The bottle is wrapped in white paper with a blue logo and text. The label reads "2017 OPLUS ONE A NAPA VALLEY RED WINE PRODUCED AND BOTTLED BY Baron Philippe de Rothschild". A wooden cork stopper is visible next to the bottle. The crate is filled with white wood shavings.

Jubilations

Let's be honest, your wedding reception bar will be one of the most popular elements of your wedding - for you and your guests. Our team of experts will offer you amazing service with your guests safety in mind. The bar is designed just for you. It allows you to make your day as distinctive as your love story, incorporating the cocktails you had on your first date and your favorite wine enjoyed on picnics.

Our professional beverage service team will work with you to curate a selection of beverages from our 1892 cellar that you and your guests will all enjoy.



Bar Packages

DELUXE OPEN BAR: \$50 PER GUEST OF AGE

- Six hours of service beginning post ceremony
- Craft Cocktails, Mixed Drinks, Beer, Wine, Champagne
- Complimentary Soda, Lemonade and Ice Tea
- Bar signs and menus.

PLATINUM OPEN BAR: \$40 PER GUEST OF AGE

- Six hours of service beginning post ceremony
- Mixed Drinks, Beer, Wine
- Complimentary Soda, Lemonade and Ice Tea
- Bar signs and menus

CEREMONY SIPPER: \$10 PER GUEST OF AGE

- One hour of service prior to ceremony
- Champagne, Beer, Wine

BASIC OPEN BAR: \$35 PER GUEST OF AGE

- Six hours of service beginning post ceremony
- Beer, Wine
- Complimentary Soda, Lemonade and Ice Tea
- Bar signs and menus

CONSUMPTION BAR: PAY PER DRINK

- Six hours of service beginning post ceremony
- Craft Cocktail \$12, Mixed Drink \$8, Wine \$9, Beer \$6
- Complimentary Soda, Lemonade and Ice Tea
- Bar signs and menus

Jacob's Farm is the exclusive provider of alcohol and carries liability insurance.

We do not allow external bar services.

Bar packages do not include gratuity or sales tax.





Menu Selections

Each one of our event locations are designed with character and guest experience in mind. Our spaces accommodate intimate tastings to large group celebrations. From the moment you engage our services, our beverage manager is dedicated to all of your event bar needs. This expert will work with you to guide your menu selections that best suit you.

Orchard View

The newest addition to our 1892 Centennial Farm is our Orchard View Pavilion. With tall cathedral like white washed walls and black and cedar accents, this location hosts memories that overlook the entire estate.

3 Craft Cocktails 4 Taps to choose Beer, Cider & Seltzer 3 Reds 3 Whites
* Additional bottled beverages upon request.

Centennial Barn & Cattle Lounge

Our Cattle Lounge features a full service bar offering a wide range of beverages. This bar and lounge replaced the original cattle troughs of the farm and has reserected as a libation trough.

4 Craft Cocktails 6 Taps to choose Beer, Cider & Seltzer 3 Reds 3 Whites
* Additional bottled beverages upon request.



1892 Cellar

CRAFT COCKTAILS

Blueberry Lavendar Lemonade
Classic Margarita
Mojito
Gin Basil Smash
Rose Paloma
Old Fashioned
Blood Orange Margarita
Maple Whiskey Sour
Bees Knees
Mulled Cider w/Rum or Whiskey
Custom His & Hers

MIXED DRINKS

Spirits: Gin, Vodka, Tequila, Whiskey, Bourbon
Mixers: Tonic, Soda, Cola, Diet Cola, Lime Soda, Cranberry, Ginger Ale

DRAFT

Silver Spruce Brewing Co. - 1892 Pilsner
Silver Spruce Brewing Co. - Golden Hour Ale
Bells - Two Hearted IPA
Bells - Oberon
51K IPA - Blackrocks
Grand Rabbits - Blackrocks
Manitou Amber - Terra Firma
All Day IPA - Founders
Old World Cider - Two K Farms
Cherry Cider - Two K Farms

WINE

Dry White
Semi Dry White
Semi Sweet White
Red Blend
Cabernet
Merlot

Drinks and Vendors may vary. Alternative selections available upon request.

Bar Manager: Lindsay Rice
E:cheers@jacobsfarmtc.com