



the CARLYLE

BAR PACKAGES

All bar packages are based off of a 4-hour serve time

All packages include Coke, Sprite, Diet Coke, Ginger Ale, Tonic Water, Soda Water, Orange Juice, Cranberry Juice, Grapefruit Juice, Bottled Still & Sparkling Water, Garnishes, Glassware, Cocktail Napkins & Ice.





BAR PACKAGES

THE CARLYLE, \$44

5 Spirits, 4 Beers, 4 Wines
4-Hour Serve Time

SPIRITS

Titos Vodka
Bacardi Rum
Bombay Sapphire Gin
ASW Fiddler Bourbon
Camarena Silver Tequila

*2 Signature Cocktails Included (*based on ingredients, some signature cocktails may incur an upcharge*)

BEER

Local Brews

Tropicália IPA - Creature Comforts Brewing Co. - Athens, GA
Atlanta Hard Cider Pomegranate (Gluten Free) - Atlanta Hard Cider Co. - Atlanta, GA
A Night On Ponce IPA - Three Taverns Brewery- Decatur, GA
POG Basement IPA (Passion-fruit, Orange, Guava) - Scofflaw Brewing Co. - Atlanta, GA
Sweetwater 420 Extra Pale Ale - Sweetwater Brewing Company - Atlanta, GA
Cadence Belgian-Style Ale - Reformation Brewery - Woodstock, GA
Dr. Robot Blackberry Sour - Monday Night Brewing - Atlanta, GA

Domestic & International

Blue Moon - White Belgian-Style Wheat
Miller Lite - Light Lager
Bud Light - American-Style Lager
Stella Artois - Belgian Pilsner
White Claw - Hard Seltzer

WINE

Red

Maison Alain de la Trielle, Loire Valley, France 2018 - Pinot Noir
Bodega Septima, Mendoza, Argentina 2014 - Malbec
Costières de Nîmes, Rhône Valley, France 2019 - Grenache - Syrah Blend
Daou Family Estates Pessimist, Paso Robles, California 2019 - Red Blend
Just Vin de Pays d'Oc, Languedoc-Roussillon, France 2018 - Cabernet Sauvignon

White, Rosé & Sparkling

La Toretto, Veneto Italy - Pinot Grigio
Mary Taylor Anjou Blanc, Loire Valley, France 2019 - Chenin Blanc
Daou, Paso Robles, California 2019 - Sauvignon Blanc
Chemistry, Willamette Valley, Oregon 2019 - Chardonnay
Château Saint Michelle, Columbia Valley, Washington 2018 - Riesling
Daou, California, 2020 - Rosé
Cavicchioli 1928 Prosecco, Veneto Italy - Sparkling Wine

\$4.00++ per guest for each additional 30 minutes | \$8.00++ per guest for each additional hour



BAR PACKAGES

THE CARLYLE CALL, \$38

2 Spirits, 2 Beers, 2 Wines
4-Hour Serve Time

SPIRITS

Titos Vodka
Bacardi Rum
Bombay Sapphire Gin
ASW Fiddler Bourbon
Camarena Silver Tequila

BEER

Local Brews

Tropicália IPA - Creature Comforts Brewing Co. - Athens, GA
Atlanta Hard Cider Pomegranate (Gluten Free) - Atlanta Hard Cider Co. - Atlanta, GA
A Night On Ponce IPA - Three Taverns Brewery- Decatur, GA
POG Basement IPA (Passion-fruit, Orange, Guava) - Scofflaw Brewing Co. - Atlanta, GA
Sweetwater 420 Extra Pale Ale - Sweetwater Brewing Company - Atlanta, GA
Cadence Belgian-Style Ale - Reformation Brewery - Woodstock, GA
Dr. Robot Blackberry Sour - Monday Night Brewing - Atlanta, GA

Domestic & International

Blue Moon - White Belgian-Style Wheat
Miller Lite - Light Lager
Bud Light - American-Style Lager
Stella Artois - Belgian Pilsner
White Claw - Hard Seltzer

WINE

Red

Maison Alain de la Trielle, Loire Valley, France 2018 - Pinot Noir
Bodega Septima, Mendoza, Argentina 2014 - Malbec
Costières de Nîmes, Rhône Valley, France 2019 - Grenache - Syrah Blend
Daou Family Estates Pessimist, Paso Robles, California 2019 - Red Blend
Just Vin de Pays d'Oc, Languedoc-Roussillon, France 2018 - Cabernet Sauvignon

White, Rosé & Sparkling

La Toretto, Veneto Italy - Pinot Grigio
Mary Taylor Anjou Blanc, Loire Valley, France 2019 - Chenin Blanc
Daou, Paso Robles, California 2019 - Sauvignon Blanc
Chemistry, Willamette Valley, Oregon 2019 - Chardonnay
Château Saint Michelle, Columbia Valley, Washington 2018 - Riesling
Daou, California, 2020 - Rosé
Cavicchioli 1928 Prosecco, Veneto Italy - Sparkling Wine

\$3.00++ per guest for each additional 30 minutes | \$6.00++ per guest for each additional hour



BAR PACKAGES

BEER & WINE, \$34

4 Beers, 4 Wines
4-Hour Serve Time

BEER

Local Brews

Tropicália IPA - Creature Comforts Brewing Co. - Athens, GA
Atlanta Hard Cider Pomegranate (Gluten Free) - Atlanta Hard Cider Co. - Atlanta, GA
A Night On Ponce IPA - Three Taverns Brewery- Decatur, GA
POG Basement IPA (Passion-fruit, Orange, Guava) - Scofflaw Brewing Co. - Atlanta, GA
Sweetwater 420 Extra Pale Ale - Sweetwater Brewing Company - Atlanta, GA
Cadence Belgian-Style Ale - Reformation Brewery - Woodstock, GA
Dr. Robot Blackberry Sour - Monday Night Brewing - Atlanta, GA

Domestic & International

Blue Moon - White Belgian-Style Wheat
Miller Lite - Light Lager
Bud Light - American-Style Lager
Stella Artois - Belgian Pilsner
White Claw - Hard Seltzer

WINE

Red

Maison Alain de la Trielle, Loire Valley, France 2018 - Pinot Noir
Bodega Septima, Mendoza, Argentina 2014 - Malbec
Costières de Nîmes, Rhône Valley, France 2019 - Grenache - Syrah Blend
Daou Family Estates Pessimist, Paso Robles, California 2019 - Red Blend
Just Vin de Pays d'Oc, Languedoc-Roussillon, France 2018 - Cabernet Sauvignon

White, Rosé & Sparkling

La Toretto, Veneto Italy - Pinot Grigio
Mary Taylor Anjou Blanc, Loire Valley, France 2019 - Chenin Blanc
Daou, Paso Robles, California 2019 - Sauvignon Blanc
Chemistry, Willamette Valley, Oregon 2019 - Chardonnay
Château Saint Michelle, Columbia Valley, Washington 2018 - Riesling
Daou, California, 2020 - Rosé
Cavicchioli 1928 Prosecco, Veneto Italy - Sparkling Wine

\$2.00++ per guest for each additional 30 minutes | \$4.00++ per guest for each additional hour

*Liquor add-on's not permitted on Beer & Wine Package



BAR PACKAGES

ADDITIONS & UPGRADES

4-Hour Serve Time

SPIRITS

Kettle One Vodka - additional \$1.00++ per guest
Grey Goose Vodka - additional \$2.00++ per guest
Hendricks Gin - additional \$2.00++ per guest
Casamigos Blanco Tequila - additional \$5.00++ per guest
Knob Creek Rye - additional \$2.00++ per guest
Basil Hayden's Bourbon - additional \$4.00++ per guest
Glenlivet 12 Year Scotch - additional \$4.00++ per guest
Hennessy - additional \$4.00++ per guest

WINE

Red

Chemistry, Pinot Noir - additional \$1.00++ per guest
Daou Family Estates, Pinot Noir - additional \$2.00++ per guest
La Crema, Pinot Noir - additional \$2.00++ per guest
Trefethen Eschol, Red Blend - additional \$1.00++ per guest
Anciano, Tempranillo - additional \$2.00++ per guest
Daou Family Estates, Cabernet Sauvignon - additional \$2.00++ per guest

White, Rosé & Sparkling

Borgo Conventi Collio, Pinot Grigio - additional \$1.00++ per guest
Courtault-Tardieux, Sauvignon Blanc - additional \$1.00++ per guest
Trefethen, Chardonnay - additional \$1.00++ per guest
Château Peyrassol, Rosé - additional \$2.00++ per guest
Perrier-Jouet, Grand Brut Champagne - additional \$8.00++ per guest

OTHER UPGRADES

Passed Champagne - additional \$5.00++ per guest
Table Side Wine Service - additional \$5.00++ per guest

Additional Bar Offerings for Suites

- Choice of Prosecco, Rosé, or White - \$18/bottle
- Post Meridiem Spirit Co., The Double Old Fashioned - \$96/12 100 mL cans

NON-ALCOHOLIC BEVERAGE OPTIONS

Craft Mocktails Menu - \$16 per guest
- Includes Coke products, juices, bottled still & sparkling water, and two craft mocktails
Non Alcoholic Bar Package - \$12 per guest
- Includes Coke products, juices, bottled still & sparkling water
Children under 12 - \$8 per child
Children under 2 - FREE



BAR PACKAGES

CASH BAR OR BY CONSUMPTION

5 Spirits, 4 Beers, 4 Wines
4-Hour Serve Time

SPIRITS, \$12

Titos Vodka
Bacardi Rum
Bombay Sapphire Gin
ASW Fiddler Bourbon
Camarena Silver Tequila

BEER, \$7

Local Brews

Tropicália IPA - Creature Comforts Brewing Co. - Athens, GA
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Cadence Belgian-Style Ale - Reformation Brewery - Woodstock, GA
Dr. Robot Blackberry Sour - Monday Night Brewing - Atlanta, GA

Domestic & International

Blue Moon - White Belgian-Style Wheat
Miller Lite - Light Lager
Bud Light - American-Style Lager
Stella Artois - Belgian Pilsner
White Claw - Hard Seltzer

WINE, \$14

Red

Maison Alain de la Trielle, Loire Valley, France 2018 - Pinot Noir
Bodega Septima, Mendoza, Argentina 2014 - Malbec
Costières de Nîmes, Rhône Valley, France 2019 - Grenache - Syrah Blend
Daou Family Estates Pessimist, Paso Robles, California 2019 - Red Blend
Just Vin de Pays d'Oc, Languedoc-Roussillon, France 2018 - Cabernet Sauvignon

White, Rosé & Sparkling

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Mary Taylor Anjou Blanc, Loire Valley, France 2019 - Chenin Blanc
Daou, Paso Robles, California 2019 - Sauvignon Blanc
Chemistry, Willamette Valley, Oregon 2019 - Chardonnay- Chardonnay
Château Saint Michelle, Columbia Valley, Washington 2018 - Riesling
Daou, California, 2020 - Rosé
Caviccholi 1928 Prosecco, Veneto Italy - Sparkling Wine



BAR PACKAGES

GENERAL INFORMATION

All packages include Coke, Sprite, Diet Coke, Ginger Ale, Tonic Water, Soda Water, Orange Juice, Cranberry Juice, Grapefruit Juice, Bottled Still & Sparkling Water, Garnishes, Glassware, Cocktail Napkins & Ice.

STAFFING

We recommend 1 bartender for every 50-75 guests, and 1 Bar Attendant and 1 Bar Back for every 100 guests.

SERVICE CHARGE AND TAXES ON BEVERAGES

++ denotes that all beverages are subject to a 22% service charge and 8.9% sales tax applied to beverage and service costs. An additional 3% sales tax applies to all liquor charges.

BEVERAGE MINIMUMS

Friday PM - \$2500

Saturday - \$4500

Sunday - \$2500

Beverage Minimums may apply for Cash Bar & By Consumption Bar

CONSUMPTION BAR

Only available for Events with a 2-hour serve time or less or for Events with a guests count under 100.

MOBILE BARS

We have 2 custom-built white shiplap mobile bars for clients to utilize during cocktail hour, reception, etc.

Guests Count < 150 | \$250 Set Up Fee per bar

150- 250 Guests | 1 Complimentary Mobile Bar

Guest Count > 250 | 2 Complimentary Mobile Bars

CONTACT

404.351.8835

www.thecarlylevenue.com

socials | [@thecarlylevenue](https://www.instagram.com/thecarlylevenue)

All beverage, both alcoholic and non-alcoholic, must be provided by the venue.

Please note that The Carlyle is the exclusive holder of a liquor license,

therefore no outside alcohol is permitted.

