

# PARTY YACHT IBIZA



As of June 1, 2018

## Open Bar Packages

Food Menu at 2<sup>nd</sup> page

Pricing includes up to three (3) hours of service.

Bar starts service: 15 minutes prior to event

A fourth hour of hosted bar is available for an additional \$10 per person.

Service fee 15%, Local tax 9.25% will be added to the bill

### Soft Bar

*Water, soda, juices and coffee station*

**\$8.00**

Per Person

### Domestic Beer, Wine & Champagne

***Includes all of the above plus*** Budweiser, Bud Light, Coors Light

*Chardonnay, White Zinfandel, Merlot, Cabernet Sauvignon and J. Roget  
Champagne*

**\$20.00**

Per Person

### Deluxe Full open Bar ( Include all the above items)

***Includes all of the above plus*** Pinnacle vodka, Beefeater gin, Sauza Gold tequila,

*Bacardi rum, Red Label scotch, Jim Beam whiskey, Canadian Club whiskey,  
Seagram's VO, Seagrams Seven, Peach Schnapps and Apple Pucker*

**\$25.00**

Per Person

### IBIZA Full Bar (Include all the above items)

***Includes all of the above plus*** Ketel One vodka, Grey Goose vodka, Tito's vodka,  
*Absolut Raspberry, Absolut Mandarin, Absolut Peppar, Ketel One Citron, Tanqueray gin,*

*Bombay gin, Captain Morgan Rum, Malibu Rum, Meyers Rum, Patron tequila, Black  
label scotch, Jameson scotch, Chivas Regal, Jack Daniels Tennessee whiskey, Makers  
Mark bourbon, Wild Turkey bourbon, Crown Royal, Southern Comfort, Tia Maria,  
Kahlua, Bailey's, Frangelico, Disaronno, Benedictine, Hennessy VS, , Drambuie, Grand  
Marnier, Chambord, Tuaca, Cointreau, Campari, Midori, Crème de Menthe, Sambuca*

**\$35.00**

Per Person

*Cash Bar is available for minim \$500, \$5 for domestic beer, \$8 for red or white wine, \$10  
for cocktails.*

## BUFFET STYLE FOOD MENU

- *The Mallorca \$35 per person*
- *Roasted red pepper hummus with pita squares, Gourmet cheese platter with imported crackers and seasonal mixed berries, Veggie lasagna topped with Parmesan cheese, Spicy ponzu glazed buffalo wings and Teriyaki meatballs with sesame sprinkles*
  
- *Ibiza Dinner \$45 per person*
- *Veggie spring rolls with sweet chili dip, Spicy Asian mango & almond salad, Pineapple garlic wild rice, Coconut chicken skewers with wasabi mayonnaise, Teriyaki filet of Atlantic salmon, Marinated beef, and Assorted homemade cookies & brownies*

*Bring your own food is also available, \$300 cleaning fee will be added*

*Food & Drink menu includes plastic wine glass, cock tail glass, cups, paper plates, plastic utensils etc. (Sorry no glassware at the yacht)*