

# VIRGIL'S

REAL  BBQ

## WHISKEY + BBQ TASTING

### A FUN & INFORMATIVE TEAM BUILDING EVENT



#### WHISKEY TASTING

Meet our American Whiskey Expert, [Robin Robinson](#) & begin your whiskey journey. Ideal for team building & networking events, we offer these tastings for groups of 30 to 150. Enjoy 5 distinct whiskeys, learn how they are made, who makes them, recognize the difference between each style & discover the best way to enjoy them.

#### FEATURED WHISKEYS

- Bernheim, Original Wheat Whiskey, Louisville Kentucky, aged 7 years
- George Dickel, Sour Mash Whisky, Tullahoma Tennessee, Aged 8years
- Russell's, Reserve Bourbon, Lawrenceburg Kentucky, Aged 10years
- High West, "Rendezvous" Rye, Park City Utah
- Rieger's, Whiskey Aged with Oloroso Sherry, Kansas City Missouri, aged 4 years

#### VIRGIL'S BBQ MENUS

##### BACKYARD BBQ

Mini Sliders: Pulled Pork, Chicken, Beef Brisket  
Smoked BBQ Chicken Wings  
Smoked BBQ Trash Ribs • Mac & Cheese  
Hush Puppies • Cole Slaw • Potato Salad

**PRICED PER PERSON**

##### KICKED UP BBQ

Savannah Salad • Kansas City Fried Chicken  
Memphis Pork Ribs • Texas Beef Brisket  
Mac & Cheese • Cole Slaw • Grilled Vegetables  
Pit Baked Beans • Potato Salad

##### DESSERT ASSORTMENT

Peanut Butter Pie • Key Lime Pie  
Chocolate Chess Pie

**PRICED PER PERSON**

*Note: Prices subject to change.*

#### BEVERAGE SERVICE

- Guests are greeted with trays of Virgil's Old Fashioned, Kicked Up Lemonade & Virgil's Ale
  - Tasting of 5 featured whiskeys presented by Robin Robinson
- Post tasting: Virgil's Bar & Specialty Cocktails to include Southern Mule & Head Over Boots

**CONTACT OUR SPECIAL EVENTS TEAM TODAY!**

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**Please note:** upon execution of an event contract or other special event agreement/invoice, that 8.875% New York sales tax, and an administrative fee of 5% will be added to any final invoice rendered. The administrative fee and all other fees charged to your event are not gratuities and are not distributed to the restaurant event staff as gratuities, but are retained by the restaurant and applied towards the overhead, operating, and administrative expenses associated with your event. Pursuant to New York State regulations we are required to charge sales tax on this administrative fee. Further, if the client has selected a gratuity to be paid to the service staff, that gratuity will be computed on the cost of all food, beverage and party facility and may be changed at any time prior to the end of the function. This clause supersedes any other representation made to the contrary.