

# BAR SELECTIONS

**SPIRITS** | Please select one level for the liquor on your bar (gold, diamond or platinum). If more than one brand is listed, you may choose which brand(s) you prefer to offer in each spirit category.

	PLATINUM	DIAMOND	GOLD
<b>VODKA</b>	Hangar One/Grey Goose	Tito's	Svedka
<b>TEQUILA</b>	Maestro Dobel	1800 Reposado	El Jimador Reposado
<b>GIN</b>	Hendrick's	Aviation	Beefeater
<b>RUM</b>	Mount Gay Eclipse Breckenridge Spiced Rum	Bacardi Sailor Jerry Spiced	Cruzan Light Captain Morgan Spiced
<b>BOURBON/ WHISKEY/ WHISKY</b>	Gentlemen Jack Crown Royal Woodford Reserve Writers' Tears	Gentlemen Jack Seagram's VO Tin Cup Jameson	Jack Daniel's Canadian Club Jim Beam Tullamore D.E.W.
<b>SCOTCH</b>	Johnnie Walker Black	Dewar's White Label	Grant's
<b>CORDIAL/ OTHER</b>	Carpano Antica Sweet Carpano Dry Vermouth	Carpano Antica Sweet Carpano Dry Vermouth	
<b>TRIPLE SEC/OTHER</b>	Cointreau	Combier	DeKuyper Triple Sec

CASH BARS - Individual drink pricing rounded to nearest dollar with applicable sales tax added.

**WINE** | Our Beverage Director has selected the following red and white wines that pair beautifully with our private party and banquet menus. **Please select the tier you prefer to offer your guests.**

	SOMMELIER	VINTNER	CELLAR
<b>WHITE</b>	Adelshiem Chardonnay	Cambria "Katherine's Vineyard," Chardonnay	Featured Chardonnay, by Silver Gate Vineyards
<b>RED</b>	e <sup>g</sup> by Educated Guess, Cabernet Sauvignon	Tribute by Chris Benziger, Cabernet Sauvignon	Featured Cabernet, by Silver Gate Vineyards

Should you wish a wider range of varietals & options to choose from, please refer to our seasonal by the bottle wine selections.

**BEER** | All beers noted below will be offered on your bar. If you have a special request for additional beer selections, please let us know and we will determine availability and provide pricing.

LOCAL CRAFT	REGIONAL/CRAFT	SPECIALTY/IMPORT	DOMESTIC
Local Craft Beer Selection	Wicked Weed IPA Selection Fat Tire Belgian White Sweetwater 420 Sam Adams NE IPA	Sam Adams Boston Lager Stella Artois	Budweiser Bud Light

# BAR SELECTIONS

## CONSUMPTION BAR PRICING

All liquor, beer, wine, soft drinks and bottled water are charged based on consumption, added to the final bill, and subject to tax and gratuity.

## SOFT DRINKS

### BOTTLED WATER

Fiji 330mL  
San Pellegrino Sparking 500mL

## PACKAGE BAR PRICING

You may also opt for bar pricing per person based on the length of your event. Pricing is per person per hour(s) and based on your total guest count. You will be charged for all adults 21 and over who attend your event or for the number you guarantee (whichever is higher). Per person package bars include domestic and specialty/local beer, Cellar Selection wines, mixed drinks based on the level of spirits selected, soft drinks, juices and bottled waters. Maximum Duration – 4 Hours

	1 HOUR	2 HOURS	EACH ADDTL. HOUR
<b>PLATINUM</b>	\$34	\$48	\$15 per hour
<b>DIAMOND</b>	\$31	\$44	\$14 per hour
<b>GOLD</b>	\$28	\$39	\$11 per hour
<b>BEER &amp; WINE ONLY</b>	\$19	\$29	\$10 per hour

## BAR/CASHIER FEES

Private Bar Set-ups (Hosted Bar or Cash Bar) include one bartender and are \$75.00 per bar. Fee(s) will be waived on Hosted Bar if sales exceed \$500.00 per bar.

For Cash Bars for 75 guests or more, a cashier is required and will be charged at \$75.00 per cashier per bar.

For Cash Bars, drink pricing will be based on level of spirits chosen (platinum, gold or diamond) with applicable sales tax added and rounded to nearest dollar).

## BAR ENHANCEMENTS

### HAND-CRAFTED COCKTAILS

#### NOLA MULE

Reyka Icelandic Vodka, ginger beer, freshly squeezed lime juice, orange bitters

#### RUBY RED GREYHOUND

Deep Eddy Ruby Red Grapefruit Vodka, lime & grapefruit juices and grapefruit bitters

#### STONE FRUIT SMASH

Tin Cup Whiskey, apricot preserves & house-made lemon sour

#### FRENCH QUARTER SPRITZ

Hendrick's Gin, Aperol, house-made lemon sour & Chloe Prosecco

#### RASPBERRY ROSEMARY COSMO

Skyy Raspberry Vodka, Cointreau, lime & cranberry juices, muddled raspberries & fresh rosemary

#### RUSTY MONKEY

Monkey Shoulder Blended Scotch, Drambuie & Campari

### “MAD MEN” CLASSIC COCKTAIL BAR

- Hand Crafted Vodka & Gin Martinis
- Classic Bourbon/Whiskey Manhattans

### BLOODY MARY & MORE BAR

- Bloody Marys & Garnish Bar
- Blood Orange Mimosas or White Peach Bellinis

### CORDIALS & LIQUEUR BAR

- Disaronno Amaretto
- Fernet Branca
- Godiva Dark Chocolate
- Kahlua
- Baileys Irish Cream
- Frangelico
- Grand Marnier
- Romana Sambuca White

### MIXOLOGY or WINE CLASS

- Today's hottest trends featuring classic cocktails or wine 101
- PLEASE NOTE:** *A maximum of 50 guests.*

# BY THE BOTTLE

## SEASONAL WINE SELECTIONS

Our Beverage Director has selected the following seasonal wine selections for your further consideration. Pricing is by the bottle and based on consumption. If you have a special request for a wine selection not listed below, please let us know and we will determine availability and provide pricing.

### SPARKLING, BLUSH & WHITE WINES

BRUT, **Veuve Clicquot**, “Yellow Label”, *Reserve Cuvée*, Champagne, France \_\_\_\_\_

PROSECCO, **Chloe**, Veneto, Italy, NV \_\_\_\_\_

ROSE, **JNSQ**, “Rose Cru,” Central Coast, California \_\_\_\_\_

PINOT GRIGIO, **Santa Margherita**, Valdadige, Italy \_\_\_\_\_

WHITE BLEND, **Upshot by Rodney Strong**, California \_\_\_\_\_

SAUVIGNON BLANC, **Emmolo**, Napa Valley, California \_\_\_\_\_

CHARDONNAY, **Quilt**, Napa Valley, California \_\_\_\_\_

CHARDONNAY, **Louis Latour**, “Viré-Clessé,” Mâconnais, Burgundy, France \_\_\_\_\_

CHARDONNAY, **Adelshiem**, Willamette Valley, Oregon \_\_\_\_\_

### RED WINES

PINOT NOIR, **Shea Wine Cellars**, “Estate,” *Shea Vineyard*, Willamette Valley, Oregon \_\_\_\_\_

PINOT NOIR, **Banshee**, Sonoma County, California \_\_\_\_\_

PINOT NOIR, **La Crema**, Monterey, California \_\_\_\_\_

RHONE BLEND, **Château de Saint Cosme**, “Les Deux Albion,” Côtes du Rhône, France \_\_\_\_\_

MALBEC, **Bodega Catena Zapata**, “Catena,” *Vista Flores*, Mendoza, Argentina \_\_\_\_\_

INTERESTING RED, **Caymus-Suisun**, “Grand Durif,” Suisun Valley, California \_\_\_\_\_

MERLOT, **Duckhorn**, Napa Valley, California \_\_\_\_\_

BORDEAUX BLEND, **Château Lassègue**, “Les Cadrans,” *St.-Émilion, Grand Cru*, Bordeaux, France \_\_\_\_\_

RED BLEND, **Grounded Wine Co.**, “Public Radio,” Paso Robles, California \_\_\_\_\_

ZINFANDEL, **Beran**, Sonoma County, California \_\_\_\_\_

CABERNET SAUVIGNON, **Justin**, “Isosceles,” Paso Robles, California \_\_\_\_\_

CABERNET SAUVIGNON, **Foley Johnson**, Rutherford, Napa Valley, California \_\_\_\_\_

CABERNET SAUVIGNON, **Rodney Strong**, “Reserve,” Sonoma County, California \_\_\_\_\_

CABERNET SAUVIGNON, **Canvasback by Duckhorn Vineyards**, Red Mountain, Washington \_\_\_\_\_

CABERNET SAUVIGNON, **e<sup>g</sup> by Educated Guess**, North Coast, California \_\_\_\_\_