

White Wines

NEW WORLD

Chardonnay

		GLASS	BOTTLE
Chateau St. Jean	Sonoma	10	40
Chateau Ste. Michelle	Columbia Valley	9	36
Robert Mondavi, "Private Selection"	California	8	32
Sonoma-Cutrer	Russian River	12.5	50

Sauvignon Blanc

Nobilo	Marlborough	9	36
Rodney Strong, "Charlotte's Home"	Sonoma	10	40
Villa Maria, "Private Bin"	Marlborough	12	48

Other

Riesling, Chateau Ste. Michelle	Columbia Valley	7.5	30
White Zinfandel, Copper Ridge	California	6.5	26
Pinot Grigio, Coppola	California	8	32

OLD WORLD

Italian

Dry Rosé, Castello Monaci, "Kreos," IGT	Puglia	9	36
Moscato, Seven Daughters, DOC	Veneto	9	36
Pinot Grigio, Ecco Domani, IGT	Delle Venezie	8	32
Pinot Grigio, Kris, IGT	Delle Venezie	9	36
Pinot Grigio, Mazzoni	Tuscany	10.5	42
"Salute Amico," Ruffino, IGT	Umbria	8	32

Champagne & Sparkling

Dom Perignon, Brut	Epernay		190
Mumm, "Prestige," Brut	Napa Valley		55
Ruffino, Prosecco, DOC	Veneto	7.5	30

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Red Wines

NEW WORLD

Cabernet Sauvignon

		GLASS	BOTTLE
Caymus	Napa Valley		110
Chateau St. Jean	Sonoma	10	40
Duckhorn, "Decoy"	Sonoma	12.5	50
Hess, "Shirtail Ranches"	North Coast	15	60
Hogue Cellars	Washington	8	32
J. Lohr, "Seven Oaks"	Paso Robles	10.5	42
Louis M. Martini	California	10	40
Rodney Strong	Alexander Valley	12	48
Silver Oak	Alexander Valley		95

Merlot

14 Hands	Washington	8.5	34
Chateau St. Jean	Sonoma	10	40
Swanson	Napa Valley		50
Tangley Oaks	Napa Valley	10	40

Pinot Noir

Belle Glos, "Clark and Telephone"	Santa Maria Valley		65
Cherry Tart	California	11	44
Estancia	Monterey	9.5	38
Meiomi	California	12.5	50

Other Reds

Malbec, Terrazas de los Andes	Mendoza	9	36
Red Blend, Apothic	California	8	32
Red Blend, The Prisoner	Napa Valley	16	64
Syrah, Charles Smith, "Boom Boom"	Washington	10	40
Zinfandel, Cline, "Ancient Vines"	California	11	44

OLD WORLD

Italian

Amarone, Zenato, DOCG	Veneto		100
Barbera, Marchesi di Barolo, "Maraia," DOC	Piedmont	9	36
Barolo, Pertinace, DOCG	Piedmont		60
Chianti, Castello di Gabbiano, DOCG	Tuscany	8	32
Chianti Classico, Ruffino, "Riserva Ducale Oro," DOCG	Tuscany		60
Chianti Classico, Villa Nozzole, DOCG	Tuscany	12	48
Lambrusco, Cavicchioli Dolce, IGT	Emilia-Romagna	7	28
Rosso, Villa Antinori, IGT	Tuscany		50
"Salute Amico," Ruffino, IGT	Tuscany	8	32

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Bar Packages

BEER & WINE PACKAGES	2 Hour <i>Per Person</i>	3 Hour <i>Per Person</i>	4 Hour <i>Per Person</i>
Standard Includes Standard Wine Selections and Standard Beer Selections	\$19.00	\$23.00	\$26.00
Premium Includes Premium & Standard Wine Selections and Standard Beer Selections	\$21.00	\$26.00	\$29.00
Super-Premium Includes Super-Premium, Premium & Standard Wine Selections and Standard Beer Selections	\$25.00	\$30.00	\$35.00
❖ Standard Beer Selections: Bud Light, Coors Light, Miller Lite, Michelob Ultra, Corona, Sam Adams, Heineken, Birra Moretti, Peroni, O'Doul's			

FULL BAR PACKAGES	2 Hour <i>Per Person</i>	3 Hour <i>Per Person</i>	4 Hour <i>Per Person</i>
Standard Includes Standard Spirit and Wine Selections & Standard Beer Selections	\$22.00	\$26.00	\$29.00
Premium Includes Premium & Standard Spirit and Wine Selections & Standard Beer Selections	\$27.00	\$32.00	\$35.00
Super-Premium Includes Super-Premium, Premium & Standard Spirit and Wine Selections & Standard Beer Selections	\$32.00	\$37.00	\$42.00
❖ Standard Beer Selections: Bud Light, Coors Light, Miller Lite, Michelob Ultra, Corona, Sam Adams, Heineken, Birra Moretti, Peroni, O'Doul's			
❖ All Full Bar Packages include Handcrafted Classic Cocktails: Cosmopolitan, Lorenzo's Long Island Iced Tea, Pomegranate Martini, Primo Margarita, Moscato Mojito			

STANDARD SELECTIONS

Spirits:

Smirnoff	Seagram's 7
Beefeater	Jim Beam
Bacardi	J&B
Captain Morgan	Jose Cuervo Especial Gold
Malibu Rum	

Wines ~ Select four:

Copper Ridge White Zinfandel	Hogue Cellars Cabernet
Chateau Ste. Michelle Riesling	Cavicchioli Lambrusco
Coppola Pinot Grigio	Castello di Gabbiano Chianti
Ecco Domani Pinot Grigio	14 Hands Merlot
Robert Mondavi Chardonnay	Ruffino Salute Amico
Apothic Red Blend	

PREMIUM SELECTIONS

Spirits:

ABSOLUT	Dewar's
ABSOLUT CITRON	Baileys Irish Cream
Tanqueray	Disaronno Amaretto
Jack Daniel's	Kahlua
Maker's Mark	

Wines ~ Select four:

Seven Daughters Moscato	Estancia Pinot Noir
Rodney Strong Sauvignon Blanc	Terrazas de los Andes Malbec
Nobilo Sauvignon Blanc	Kreos Rosé
Chateau Ste. Michelle Chardonnay	Marchesi di Barolo Barbera
Kris Pinot Grigio	

SUPER-PREMIUM SELECTIONS

Spirits:

Grey Goose	Johnnie Walker Black
Hendrick's Gin	Patrón Silver
Crown Royal	Grand Marnier
Knob Creek	

Wines ~ Select four:

Charles Smith Syrah	Cline Ancient Vines Zinfandel
Chateau St. Jean Chardonnay	Louis M. Martini Cabernet
Chateau St. Jean Cabernet	J. Lohr Seven Oaks Cabernet
Chateau St. Jean Merlot	Rodney Strong Cabernet
Tangley Oaks Merlot	Cherry Tart Pinot Noir

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Host Bar

Please see our Wine List for pricing by the glass and bottle.

Select a Spirits Tier for your event — Super-Premium, Premium or Standard.

*Note: If you order the Premium tier, we will include both Premium and Standard tiers.
If you order the Super-Premium tier, we will include all three tiers.*

Cash Bar pricing is available upon request. A \$75 bartender fee will apply.

Beer

Bud Light, Coors Light, Miller Lite.....	<i>Per Drink</i> \$4.50
Michelob Ultra.....	<i>Per Drink</i> \$5.50
Redbridge (gluten-free).....	<i>Per Drink</i> \$5.50
Corona, Sam Adams, Heineken, Birra Moretti, Peroni.....	<i>Per Drink</i> \$5.50

Bottled Water..... **sm \$3.50** **lg \$6.00**

Mineral Water..... **sm \$3.50** **lg \$6.00**

Standard Spirits..... *Mixed* **\$6.75** *Martini* **\$9.25**
Smirnoff, Beefeater, Bacardi, Captain Morgan, Malibu Rum, Seagram's 7, Jim Beam, J&B, Jose Cuervo Especial Gold

Premium Spirits..... *Mixed* **\$8.25** *Martini* **\$10.50**
ABSOLUT, ABSOLUT CITRON, Tanqueray, Jack Daniel's, Maker's Mark, Dewar's, Baileys Irish Cream,
Disaronno Amaretto, Kahlua

Super-Premium Spirits..... *Mixed* **\$9.75** *Martini* **\$11.50**
Grey Goose, Hendrick's Gin, Crown Royal, Knob Creek, Johnnie Walker Black, Patrón Silver, Grand Marnier

Handcrafted Classic Cocktails..... *Per Drink* **\$9.00**
Cosmopolitan, Lorenzo's Long Island Iced Tea, Pomegranate Martini, Primo Margarita, Moscato Mojito

Sparkling Cider Toast..... *Per Person* **\$1.50**

Italian Sparkling Toast..... *Per Person* **\$3.00**

Fruit Punch..... *Per Gallon* **\$30.00**

Champagne Punch..... *Per Gallon* **\$50.00**

Sangria *Per Pitcher* **\$19.00**

Seasonal Sangria..... *Per Pitcher* **\$22.00**

SIGNATURE DRINKS

Add something special to your event by choosing a unique cocktail to be served. Ask your Banquet Sales Manager for options and pricing.

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