



# 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	14	54
Hogue Cellars	Washington	9	32
J. Lohr, "Seven Oaks"	Paso Robles	10.5	42
Louis M. Martini	California	10	40
Newton, "Skyside"	Napa Valley		70
Silver Oak	Alexander Valley		95

### MERLOT

14 Hands	Washington	9	34
Chateau St. Jean	Sonoma	10	40
Swanson	Napa Valley		50
Tangley Oaks	Napa Valley	10.5	40

### PINOT NOIR

Belle Glos, "Las Alturas"	Santa Lucia Highlands		65
Elouan	Oregon	11.5	44
Estancia	Monterey	9.5	38
Meiomi	California	12.5	50

### OTHER REDS

Malbec, Terrazas de los Andes	Mendoza	9.5	36
Red Blend, Apothic	California	8	32
Red Blend, Conundrum	California	12	48
Red Blend, The Prisoner	Napa Valley	16	64
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	8.5	32
Chianti Classico, Ruffino, "Aziano," DOCG	Tuscany	12	46
Chianti Classico, Ruffino, "Riserva Ducale Oro," DOCG	Tuscany		78
Lambrusco, Cavicchioli Dolce, IGT	Emilia-Romagna	7.5	28
Super Tuscan, Villa Antinori, IGT	Tuscany		50
Ruffino, "Salute Amico," IGT	Tuscany	8	32

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BASE 0518 | 025-261001





# WHITE WINES



..... **NEW WORLD** .....

## CHARDONNAY

		<b>GLASS</b>	<b>BOTTLE</b>
Chateau St. Jean	Sonoma	10	40
Chateau Ste. Michelle	Columbia Valley	9.5	36
Robert Mondavi, "Private Selection"	California	8.5	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	8	30
White Zinfandel, Copper Ridge	California	6.5	26
Pinot Grigio, Coppola	California	8.5	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	8.5	32
Pinot Grigio, Kris, IGT	Delle Venezie	10	36

## CHAMPAGNE & SPARKLING

Brut, Dom Pérignon	Épernay		190
Brut, Mumm, "Prestige"	Napa Valley		60
Prosecco, Ruffino, DOC	Veneto	7.5	30
Rosé, Gratién & Meyer	Loire Valley	11	40

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# HOST BAR

PLEASE SEE OUR WINE LIST FOR PRICING BY THE GLASS AND BOTTLE.  
 CASH BAR PRICING IS AVAILABLE UPON REQUEST.  
 A \$75 BARTENDER FEE WILL APPLY.

**BEER**

Bud Light, Coors Light, Miller Lite, O'Doul's (NA).....	Per Drink	\$4.50
Corona, Heineken, Birra Moretti, Peroni.....	Per Drink	\$5.50
Guinness.....	Per Drink	\$7.00

<b>BOTTLED WATER</b> .....	Small	\$3.50	Large	\$6.00
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<b>MINERAL WATER</b> .....	Small	\$3.50	Large	\$6.00
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<b>STANDARD SPIRITS</b> .....	Mixed	\$7.00	Martini	\$9.50
SKYY Vodka, Beefeater, Bacardi, Captain Morgan, Malibu Rum, Seagram's 7, Jim Beam, J&B, Jose Cuervo Especial Gold				

<b>PREMIUM SPIRITS</b> .....	Mixed	\$8.25	Martini	\$10.50
ABSOLUT, Tanqueray, Jack Daniel's, Maker's Mark, Dewar's, Baileys Irish Cream, Disaronno Amaretto, Kahlúa				

<b>SUPER-PREMIUM SPIRITS</b> .....	Mixed	\$9.75	Martini	\$11.50
Grey Goose, Hendrick's Gin, Crown Royal, Knob Creek, Johnnie Walker Black, Patrón Silver, Grand Marnier				

<b>SELECT HANDCRAFTED CLASSIC COCKTAILS</b> .....	Per Drink	\$9.00
Lorenzo's Long Island Iced Tea, Pomegranate Martini, Primo Margarita, Moscato Mojito		

<b>BARREL AGED COCKTAIL</b> .....	Per Drink	\$11.00
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<b>SPARKLING CIDER TOAST</b> .....	Per Person	\$1.50
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<b>ITALIAN SPARKLING TOAST</b> .....	Per Person	\$3.00
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<b>FRUIT PUNCH</b> .....	Per Gallon	\$30.00
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<b>CHAMPAGNE PUNCH</b> .....	Per Gallon	\$50.00
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<b>SANGRIA</b> .....	Per Pitcher	\$19.00
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<b>SEASONAL SANGRIA</b> .....	Per Pitcher	\$22.00
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————— **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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# BAR PACKAGES

## BEER & WINE PACKAGES

	2 HOUR per person	3 HOUR per person	4 HOUR per person
<b>STANDARD</b> Includes Standard Wine Selections and Standard Beer Selections**	\$19.00	\$23.00	\$26.00
<b>PREMIUM</b> Includes Premium & Standard Wine Selections and Standard Beer Selections**	\$21.00	\$26.00	\$29.00
<b>SUPER-PREMIUM</b> Includes Super-Premium, Premium & Standard Wine Selections and Standard Beer Selections**	\$25.00	\$30.00	\$35.00

## FULL BAR PACKAGES\*

	2 HOUR per person	3 HOUR per person	4 HOUR per person
<b>STANDARD</b> Includes Standard Spirit and Wine Selections & Standard Beer Selections**	\$22.00	\$26.00	\$29.00
<b>PREMIUM</b> Includes Premium & Standard Spirit and Wine Selections & Standard Beer Selections**	\$27.00	\$32.00	\$35.00
<b>SUPER-PREMIUM</b> Includes Super-Premium, Premium & Standard Spirit and Wine Selections & Standard Beer Selections**	\$32.00	\$37.00	\$42.00

\*ALL FULL BAR PACKAGES INCLUDE SELECT HANDCRAFTED CLASSIC COCKTAILS:

Lorenzo's Long Island Iced Tea, Pomegranate Martini, Primo Margarita, Moscato Mojito

\*\*STANDARD BEER SELECTIONS: Bud Light, Coors Light, Miller Lite, Corona, Heineken, Birra Moretti, Peroni, O'Doul's

## STANDARD SELECTIONS

### SPIRITS

SKYY Vodka  
Beefeater  
Bacardi  
Captain Morgan  
Malibu Rum

Seagram's 7  
Jim Beam  
J&B  
Jose Cuervo  
Especial Gold

### WINES-Select four

Copper Ridge White Zinfandel  
Chateau Ste. Michelle Riesling  
Coppola Pinot Grigio  
Ecco Domani Pinot Grigio  
Robert Mondavi Chardonnay  
Apothic Red Blend

Hogue Cellars Cabernet  
Cavicchioli Lambrusco  
Castello di Gabbiano Chianti  
14 Hands Merlot  
Ruffino Salute Amico

## PREMIUM SELECTIONS

### SPIRITS

ABSOLUT  
Tanqueray  
Jack Daniel's  
Maker's Mark

Dewar's  
Baileys Irish Cream  
Disaronno Amaretto  
Kahlúa

### WINES-Select four

Seven Daughters Moscato  
Nobilo Sauvignon Blanc  
Chateau Ste. Michelle Chardonnay  
Kris Pinot Grigio

Estancia Pinot Noir  
Terrazas de los Andes Malbec  
Kreos Rosé  
Marchesi di Barolo Barbera

## SUPER-PREMIUM SELECTIONS

### SPIRITS

Grey Goose  
Hendrick's Gin  
Crown Royal  
Knob Creek

Johnnie Walker Black  
Patrón Silver  
Grand Marnier

### WINES-Select four

Chateau St. Jean Chardonnay  
Chateau St. Jean Cabernet  
Chateau St. Jean Merlot  
Tangley Oaks Merlot  
Rodney Strong Sauvignon Blanc

Cline Ancient Vines Zinfandel  
Louis M. Martini Cabernet  
J. Lohr Seven Oaks Cabernet  
Elouan Pinot Noir

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