



## CATERING BAR OPTIONS

Hosted Bar  
Cash Bar  
Bar Packages  
Brand Selections



*Prices are per guest unless otherwise indicated. Current sales tax and 3% event preparation fee applies to all food and beverage. Prices and availability subject to change. May 24*

**HARRY CARAY'S ITALIAN STEAKHOUSE | RIVER NORTH, LOMBARD, ROSEMONT | 773.HOLY.COW | harrycarays.com**

# BAR OPTIONS

*\$100 bartender fee per bartender*

## HOSTED BAR

*host will be charged based on consumption according to the prices shown below*

Call Cocktails | \$12  
Premium Cocktails | \$13  
Super Premium Cocktails | \$14  
Martinis | add \$3/Drink  
Domestic Beer | \$6  
Craft Beer | \$7

House Wines | \$10  
Premium Wines | \$14  
Soft Drinks | \$4  
Sparkling or Bottled Water | \$4  
Assorted Juices | \$4  
Red Bull | \$6

## CASH BAR

*guests purchase their own beverages at the prices shown above, plus tax*

## BAR PACKAGES

*prices are per guest | two hour minimum applies*

### Beer, Wine, and Soda Package

Two Hours \$28  
Three Hours \$34  
Four Hours \$40

### Premium Package

*includes premium liquor, premium wine, beer and soda*

Two Hours \$39  
Three Hours \$46  
Four Hours \$52

### Call Package

*includes call liquor, house wine, beer and soda*

Two Hours \$33  
Three Hours \$40  
Four Hours \$45

### Non-Alcoholic

*includes unlimited soft drinks, iced tea and juices*

Two Hours \$6  
Three Hours \$9

## SPARKLING WINE TOAST | add \$6

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## BRAND SELECTIONS

*Please inquire for additional selections*

### BEER

Budweiser  
Bud Light  
Miller Lite  
Modelo  
Goose Island 312  
Revolution Anti Hero IPA  
Angry Orchard Cider  
Sam Adams Boston Lager

### CALL LIQUOR

*\*Included in Premium Package*  
Absolut Vodka  
Beefeater Dry Gin  
Bacardi Silver Rum  
Captain Morgan Spiced Rum  
Hornitos Blanco Tequila  
Tres Generaciones Tequila  
Dewar's White Label Scotch  
Jameson Whiskey  
Seagram's 7 Whiskey  
Jack Daniel's Whiskey  
Jim Beam White Label Bourbon

### PREMIUM LIQUOR

Ketel One Vodka  
Tito's Vodka  
Sipsmith Gin  
Bombay Sapphire Gin  
Bacardi Black Rum  
Patrón Silver Tequila  
Johnnie Walker Black Label Scotch  
Chivas Regal 12 Scotch  
Crown Royal Whiskey  
Maker's Mark Bourbon  
Chambord

### SUPER PREMIUM LIQUOR

Grey Goose Vodka  
(Add to Call +\$4, Premium +\$2)  
Knob Creek Bourbon (on consumption)  
Remy VSOP (on consumption)

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# PREMIUM WINES

## BENVOLIO PINOT GRIGIO

*100 % Pinot Grigio*

Friuli Grave region of Italy, translates to “Well Wisher”

Vibrant & fresh on the palate. Nice acidity with flavors of peach, citrus, and floral notes

**Food Pairings:** Salads, Grilled Vegetables, Caprese, Pesto Chicken

## KENDALL-JACKSON VINTNERS RESERVE ROSE

*A blend of Pinot Noir, Syrah and Grenache*

A gorgeous hue of pale pink, jumps out of the glass with crisp grapefruit, strawberry and white floral notes. Aromas of fresh cut watermelon, hibiscus, and apricot

**Food Pairings:** Salads, Chilled Seafood

## KENDALL-JACKSON SAUVIGNON BLANC

*Sourced from Jackson Estate Vineyard in Lake County, Mendocino, Sonoma, and Santa Barbara*

Luscious honeysuckle, ripe pear, and fresh lemongrass intertwine in this medium-bodied Sauvignon Blanc.

Hints of grapefruit, floral notes and crisp acidity balance this wine.

**Food Pairings:** Salads, Bruschetta, Calamari, Raw Bar

## KENDALL-JACKSON CHARDONNAY

*Vintners Reserve 100% Chardonnay*

Tropical fruit flavors, pineapple, mango, papaya, citrus, with vanilla and honey. (Not very oaky.)

**Food Pairings:** Chicken Vesuvio, Carving Station Turkey, Pork Loin, Crab Stuffed Shrimp, Grilled Halibut

## LA CREMA CHARDONNAY

*100% Chardonnay, Sourced from Several of La Crema's Estate Vineyards on the Sonoma Coast*

Aromas of Meyer lemon, pear and white flower on the nose. Followed by flavors of crisp apple, tangerine and pineapple. Concentrated fruit and juicy with a lingering finish.

**Food Pairings:** Crab Cakes, Whitefish, Chicken Piccata

## LA CREMA MONTEREY PINOT NOIR

*Monterey 100% Pinot Noir*

Aromas of black plum, cherry, rhubarb and hints of earth, red plum, raspberry and blood orange are underpinned by distinctive Riverstone. Plush and textured with juicy balanced acidity.

**Food Pairings:** London Broil, Pork Chops, Salmon, pastas with hearty sauces

## MURPHY-GOODE MERLOT

Aromas and flavors of black cherry, blueberry, and blackberry tied together with just a kiss of vanilla and spice.

**Food Pairings:** Filet Mignon, Lamb Chops

## MURPHY-GOODE CABERNET

*100% Cabernet*

Flavors and aromas of black cherry and a hint of licorice and finishes with notes of chocolate spice, and toasted oak.

**Food Pairings:** New York Strip, Rib Eye

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