CATERING BAR OPTIONS

Hosted Bar
Cash Bar
Bar Packages
Brand Selections
BAR OPTIONS

$100 bartender fee, per bartender

HOSTED BAR

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.

Call Cocktails | $11
Premium Cocktails | $12
Super Premium Cocktails | $13
Martinis | add $3/Drink
Domestic Beer | $6
Craft Beer | $7
Canyon Road Wines | $9
Premium Wines | $12
Soft Drinks | $3
Sparkling or Bottled Water | $3.50
Assorted Juices | $3.50
Red Bull | $5

CASH BAR

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

BAR PACKAGES

prices are per guest | two hour minimum applies

<table>
<thead>
<tr>
<th>Beer, Wine, and Soda Package</th>
<th>Two Hours</th>
<th>$25</th>
</tr>
</thead>
<tbody>
<tr>
<td>Three Hours</td>
<td>$31</td>
<td></td>
</tr>
<tr>
<td>Four Hours</td>
<td>$37</td>
<td></td>
</tr>
<tr>
<td>Call Package</td>
<td></td>
<td></td>
</tr>
<tr>
<td>includes call liquor, house wine, beer and soda</td>
<td>Two Hours</td>
<td>$30</td>
</tr>
<tr>
<td>Three Hours</td>
<td>$37</td>
<td></td>
</tr>
<tr>
<td>Four Hours</td>
<td>$42</td>
<td></td>
</tr>
<tr>
<td>Premium Package</td>
<td></td>
<td></td>
</tr>
<tr>
<td>includes premium liquor, premium wine, beer and soda</td>
<td>Two Hours</td>
<td>$36</td>
</tr>
<tr>
<td>Three Hours</td>
<td>$43</td>
<td></td>
</tr>
<tr>
<td>Four Hours</td>
<td>$49</td>
<td></td>
</tr>
<tr>
<td>Non Alcoholic</td>
<td></td>
<td></td>
</tr>
<tr>
<td>includes unlimited soft drinks, iced tea and juices</td>
<td>Two Hours</td>
<td>$6</td>
</tr>
<tr>
<td>Three Hours</td>
<td>$9</td>
<td></td>
</tr>
</tbody>
</table>

SPARKLING WINE TOAST | add $3

BRAND SELECTIONS

Please inquire for additional selections.

BEER
Budweiser
Bud Light
Miller Lite
Goose Island 312
Lagunitas Little Sumpin’ Sumpin’
Angry Orchard Cider
Deschutes Fresh Squeezed IPA
Modelo Especial

CALL LIQUOR
Absolut Vodka
Effen Vodka
Beefeater Dry Gin
Bacardi Silver Rum
Captain Morgan Spiced Rum
Hornitos Blanco 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 Silver Rum
Bacardi Black Rum
Olmeca Altos Plata Tequila
Johnny Walker Black Label Scotch
Chivas Regal 12 Scotch
Jack Daniel’s Whiskey
Crown Royal Whisky
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)

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. Oct-19
**PREMIUM WINES**

**BENVOLIO PINOT GRIGIO**
Friuli Grave region of Italy, translates to “Well Wisher” 100% Pinot Grigio
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 lion, crab stuffed shrimp, grilled halibut

**CAMBRIA KATHERINE’S CHARDONNAY**
100% Chardonnay, Certified Sustainable, Single Vineyard Estate Grown & Bottled
Pink grapefruit, tangerine, pineapple, white peach, citrus blossom, and apple favors are balanced by subtly oak spice and bright acid.
*Food Pairings*: Cracked crab with drawn butter, Whitefish, Lemon Sole

**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, and 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

*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. Oct-19*