



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. Oct-19

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 \$9	Canyon Road Wines \$8
Premium Cocktails \$10	Premium Wines \$10
Super Premium Cocktails \$11	Soft Drinks \$3
Domestic Beer \$5	Sparkling or Bottled Water \$3.50
Imported Beer \$6	Assorted Juices \$3.50
Craft Beer \$7	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

Beer, Wine, and Soda Package		Premium Package	
Two Hours	\$25	<i>includes premium liquor, premium wine, beer and soda</i>	
Three Hours	\$31	Two Hours	\$34
Four Hours	\$37	Three Hours	\$41
		Four Hours	\$49
Call Package		Non Alcoholic	
<i>includes call liquor, house wine, beer and soda</i>		<i>includes unlimited soft drinks, iced tea and juices</i>	
Two Hours	\$29	Two Hours	\$6
Three Hours	\$36	Three Hours	\$9
Four Hours	\$42		

SPARKLING WINE TOAST | ADD \$3

BRAND SELECTIONS

BEER

Domestic | Budweiser, Bud Light, Miller Lite,
Premium and Craft | Goose Island 312, Deschutes Fresh Squeezed IPA,
Lagunitas Little Sumpin' Sumpin, Modelo Especial, Angry Orchard
Non-Alcoholic | O'Doul's

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
Johnnie Walker Black Label Scotch
Chivas Regal 12 Scotch
Jack Daniel's Whiskey
Crown Royal Whisky
Maker's Mark Bourbon
Chambord

SUPER PREMIUM

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

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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 loin, 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, 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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