



## 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. Jun-18*

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   \$11	Canyon Road Wines   \$9
Premium Cocktails   \$12	Premium Wines   \$12
Super Premium Cocktails   \$13	Soft Drinks   \$3
Martinis   add \$3/Drink	Sparkling or Bottled Water   \$3.50
Domestic 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*

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

## SPARKLING WINE TOAST | add \$3

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## 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

### CALL LIQUOR

Absolut Vodka  
Bombay Dry Gin  
Bacardi Silver Rum  
Captain Morgan Spiced Rum  
El Jimador Silver Tequila  
Dewar's Scotch  
Jameson Whiskey  
Seagram's 7 Whiskey  
Larceny Bourbon

### PREMIUM LIQUOR

Ketel One Vodka  
Tito's Vodka  
Hendricks Gin  
Bacardi Silver Rum  
Myer's Dark Rum  
Don Julio Blanco Tequila  
Johnnie Walker Black Label Scotch  
Maker's Mark Bourbon  
Jack Daniel's Whisky  
Crown Royal Whisky

### SUPER PREMIUM LIQUOR

Grey Goose Vodka  
(Add to Call +\$4, Premium +\$2)  
Glenlivet 12 Scotch (on consumption)  
Patron Silver Tequila (on consumption)  
Bulleit Bourbon (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

*75% Pinot Noir, 23% Syrah, 2% 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:** Fish, goat cheese

### KENDALL-JACKSON SAUVIGNON BLANC

Sourced from Jackson Estate Vineyard in Lake County, Mendocino, Sonoma, and Santa Barbara  
*93% Sauvignon Blanc, 5% Semillon, 2% Viognier (blended to add layers and texture)*

Bright acidity with flavors of lemongrass, ripe melon, pineapple, and grapefruit

**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

*77% Sonoma County 23% Santa Barbara County 100% Chardonnay*

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

### 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:** Filet Mignon, London Broil, pastas with hearty sauces

### MURPHY-GOODE RED BLEND

*97% Merlot, 3% Cabernet, California appellation*

Black cherry, blueberry, blackberry, toasty oak, mild tannins

**Food Pairings:** Filet Mignon, London Broil, pastas with hearty sauces

### MURPHY-GOODE CABERNET

*86% Cabernet, 10% Petit Verdot, 4% Merlot (blended for softness and silky texture)*

Dark berries, cassis, chocolate, and rich tannins

**Food Pairings:** New York strip, Rib Eye, Lamb Chops, Oreganato

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