BAR PACKAGES

$100 Per Bartender / Based on Guest Count

HOSTED BAR | *Host will be charged based on consumption according to the prices below:*

Call Cocktails $11
Premium Cocktails $12
Super Premium Cocktails $13
Martinis Add $2 per Drink

Domestic Beer $7
Import/Premium/Craft Beer $8
House Wines $11
Premium Wines Starting at $13

Soft Drinks $3
Sparkling or Bottled Water $3.25
Assorted Juices $3.50
Red Bull $5

CASH BAR | *Guests purchase their own beverages at the prices shown above, plus tax.*

BAR PACKAGES | *Two Hours Minimum Applies*

CALL BRANDS
Includes Domestic & Imported Beer / House Wine / Soft Drinks

2 Hours $40
3 Hours $45
4 Hours $50

PREMIUM BRANDS
Includes Domestic & Imported Beer / Premium Wine / Soft Drinks

2 Hours $48
3 Hours $54
4 Hours $62

DOMESTIC & IMPORTED BEER, WINE, & SODA

2 Hours $28
3 Hours $33
4 Hours $39

NON-ALCOHOLIC
Includes Unlimited Soft Drinks / Iced Tea / Assorted Juices

2 Hours $9
3 Hours $12

CHAMPAGNE TOAST | ADD $3

BRAND SELECTIONS

BEER | *Select Five*

Domestic
Bud / Bud Light / Miller Light / Coors Light

Imported / Craft
Heineken / Goose Island 312 / Revolution Anti-Hero / Modelo Especial / Two Brothers Prairie Path *(Gluten-Free)* / Angry Orchard Cider *(Gluten-Free)*

Non-Alcoholic
O'Doul's

CALL LIQUOR

Absolut Vodka / Skyy Vodka / Beefeater Dry Gin / Captain Morgan Spiced Rum / Bacardi Silver Rum / Olmeca Altos Plata Tequila / Dewar's White Label Scotch / Jameson Whiskey / Jim Beam White Label Bourbon

PREMIUM LIQUOR

Tito's Vodka / Bombay Sapphire Gin / Bacardi Silver Rum / Bacardi Black Rum / Tres Generaciones Plata Tequila / Johnnie Walker Black Label Scotch / Chivas Regal 12 Scotch / Maker's Mark Bourbon / Chambord

PREMIUM LIQUOR

Grey Goose Vodka (Add to Call +$4 / Add to Premium +$2) / Knob Creek Bourbon (On Consumption)

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 VITNER'S RESERVE | ROSÉ

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 VITNER'S RESERVE | 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:

Crab Cake 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 | 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