**Beer and Wine Bar** – ten dollars per guest

Heineken, Amstel Light, Goose Island 312, Great Lakes

Wine – Select Two Tier I Wines

Assorted Soft Drinks

*For each additional hour, please add five dollars per guest*

**Standard Bar** – twelve dollars per guest

Seagram’s 7 Whiskey, Absolut Vodka, Beefeater Gin,

Jim Beam Bourbon, Cluny Scotch, Sauza Tequila,

Castillo Rum, Captain Morgan Spiced Rum

Heineken, Amstel Light, Goose Island 312, Great Lakes

Wine – Select Two Tier I Wines

Assorted Soft Drinks

Standard Mixers and Garnish

*For each additional hour, please add six dollars per guest*

**Premium Bar** – fifteen dollars per guest

Jack Daniel’s Whiskey, Seagram’s VO Whiskey,

Jim Beam Bourbon, Ketel One Vodka, Tanqueray Gin,

Dewar’s Scotch, Jose Cuervo Tequila, Bacardi Light

Rum, Captain Morgan Spiced Rum, Makers Mark

Heineken, Amstel Light, Goose Island 312, Great Lakes

Wine – Select Two Tier II Wines

Assorted Soft Drinks

Standard Mixers and Garnish

*For each additional hour, please add seven dollars per guest*

*Prices subject to tax and administrative charge*
Wine Selections

Tier I – Standard Bar

*Robert Mondavi Private Selection*
*Central Coast, California*

**Pinot Grigio** – A wine with enticingly fresh citrus and floral notes. A pretty wine with a refreshing palate and crisp entry, it has lemon citrus flavors that culminate into a lush, silk-textured finish.

**Chardonnay** - The nose reveals green apple and nectarine with enticing vanilla and butter flavors. The creamy, mouth filling palate creates a lush impression and is balanced by a rich, lingering finish.

**Pinot Noir** - On the nose, lovely violets, strawberry, and sour cherry aromas mingle with complementary scents of toasty cinnamon. Soft and round with good length and richness on the palate.

**Cabernet Sauvignon** - Flavors of ripe cherry and blackberry, along with black olive and smoky oak accents invigorate the palate and provide a lengthy finish.

*Inquire for additional varietals*

Tier II – Premium Bar

**Sauvignon Blanc, Kim Crawford**
*Marlborough, New Zealand*

Citrus and tropical fruits backed by herbaceous notes that Marlborough Sauvignon Blanc is renowned for. Brimming with flavors of pineapple and passion fruit. The finish is fresh, zesty and lingering.

**Pinot Grigio, Santa Margherita**
*Alto Adige, Italy*

Clean, crisp fragrance with intense yet elegant hints of quince. Fresh, harmonious fruit set off by slight sweetness with a long finish full of delicate, tangy flavor.

**Chardonnay, Toasted Head**
*North Coast, California*

Distinctive oak flavors paired with robust fruit reminiscent of white peach and Asian pear. Barrel fermented, nice weight and roundness and a nicely developed toasty oak finish.

**Merlot, Blackstone, California**

Rich blackberry, plum and raspberry flavors with hints of vanilla and toasted French bread lead to a lingering silky finish.

**Malbec, Terrazas ‘Altos de Plato’**
*Mendoza, Argentina*

The palate contains racy notes of violet and graphite followed by mouthfuls of dry cherries and fresh berry fruit. Powdery tannins and a delicate herbal blend-infused finish adds to the complexity.

**Cabernet Sauvignon, Estancia**
*Paso Robles, California*

Aromas of intense dark cherries, blackberries, chocolate and black currant. Intense and silky flavors of blackberries, chocolate, mulberries, black cherries, and a hint of spice with a lingering finish.
Tier III – À la carte

**Pinot Grigio, Livio Felluga D.O.C. Friuli, Italy - $49**
100% estate grown and hand-picked grapes. The aroma is crisp and complex with notes of jasmine and magnolia layered with white peach, golden apple and acacia honey. The palate is elegant with excellent balance. Notes of golden apple and white peach build towards a pleasant mineral note on the finish.

**Chardonnay, Stags’ Leap Winery Napa, California - $49**
This is a beautifully aromatic wine, with stone fruit flavors of fresh peaches and nectarines mingling with pineapple, a hint of mandarin orange and other citrus fruits. A classic example of cool climate Chardonnay, this is bright and crisp, but also features lightly toasted undertones that give it length and richness on the palate.

**Pinot Noir, Sanford Santa Rita Hills, California - $65**
Aromas of raspberry and bing cherry with hints of pepper and dried flowers leading to a taste of silky berry flavors framed nicely by bright acidity and supple tannins.

**Antinori, Villa Toscana Red I.G.T. Tuscany, Italy - $45**
The aromas are also intense and complex with notes of spices, mint, and chocolate, which are particularly felt along with light aromas of ripe cherries. On the palate the wine, savory and long, is full-bodied and round with supple and velvety tannins.

**Cabernet Sauvignon, Joel Gott 10 Napa, California - $74**
Complex aromas of blackberries, black cherries, mocha and dried flowers. The flavors are elegant with balanced acidity and integrated tannins. The wine opens with dark, concentrated fruit on the palate, velvety tannins on the mid-palate, followed by a long and silky finish.

**Champagne, Veuve Clicquot Brut, ‘Yellow Label’ - Reims, France - $99**
One of the most familiar of Champagnes, the Yellow Label is finely made—a fruity while structured wine. It has both fresh and fragrant fruit as well as richness, a soft, creamy texture and bright acidity.

Please note – Tier III wines and special requests are available with 10 business days advance notice.

**Sparkling**

**Domaine Ste Michelle Brut Non-Vintage Columbia Valley, Washington State - $35**
Broad and expressive in its pear and lemon aromas, it’s driven by clean, chalky minerality and a modest phenolic bite.

**Prosecco, Lunetta Brut Non-Vintage Trentino, Italy - $35**
Lunetta ("Little Moon" in Italian) celebrates life’s small pleasures. The grapes are handpicked and vinified in the northern Italian region of Trentino, dedicated exclusively to producing world-class sparkling wines. Enticing aromas of apple and peach give way to a palate that is refreshing, and harmonious, with crisp fruit flavors and a clean finish.