

# Wines & Beverages

## House Wine

*for bar service only*

*Choice of two:*

- Chardonnay
- White Zinfandel
- Cabernet Sauvignon
- Merlot
- Moscato
- Pinot Grigio
- Pinot Noir

## Punch

*for bar service only*

*Choice of two:*

- Champagne Punch
- Soft Drinks Pitchers
- Assorted Soda, 12oz Cans

## Specialty Wine List

*Available for table service. Ask your catering manager for the current list.*

## Champagne

*Ask your catering manager for current list.*

## Beer

*Choice of two:*

- Budweiser, Bud Light
- Coors Light, Miller Lite
- Yuengling, Michelob Ultra
- Labatt Blue, Blue Light, Molson
- Non-Alcoholic Beer

## Craft & Seasonal Craft Beer

*Ask your catering manager for the current list, specialty beers, stations, and tastings.*

## Hosted Premium Open Bar

*Maximum 4 hours, includes:*

Svedka Vodka / Cutty Scotch / Canadian Club / Bacardi Rum / Cruzen Rum / Jose Curevo / Gordon's Gin  
Seagram's Whiskey / Jim Beam Bourbon / Black Velvet / Peach Schnapps / Christian Brothers Brandy / Kamora Amaretto

## Hosted Deluxe Open Bar

*maximum 4 hours - includes:*

Svedka Vodka / Cutty Scotch / Canadian Club / Bacardi Rum / Cruzen Rum / Jose Cuervo / Gordon's Gin  
Seagram's Whiskey / Jim Beam Bourbon / Black Velvet / Peach Schnapps / Christian Brothers Brandy  
Kamora / Amaretto / Southern Comfort / Crown Royal / Baileys / Disaronno / Tanqueray / Jack Daniels  
Absolute / Dewars / Kahula / Jameson Whiskey / Captain Morgan

## Private Bar

*A bar set-up in your room is subject to a minimum of \$300.00 in sales per hour or a \$60 per hour bartender fee will apply*

For pricing please contact your sales manager. Prices are inclusive of gratuity and tax. Prices will be confirmed 60 days prior to function date.

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

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