

# Wine List

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<b>House Wines</b>	Bottle
Dona Sol Chardonnay	\$18
<i>California</i>	
Selback Kabinett Riesling	\$22
<i>Rheinland, Germany</i>	
Leaping Horse White Zinfandel	\$18
<i>California</i>	
Veramonte Merlot	\$22
<i>Chile</i>	
Bonney Doon, Big House Red	\$22
<i>Monterey County California</i>	
<b>Premium Wines</b>	
Principato Pinot Grigio	\$25
<i>Venezia, Italy</i>	
Lockwood Vineyards Chardonnay	\$28
<i>Monterey County, California</i>	
Lockwood Vineyards Merlot	\$25
<i>Monterey County, California</i>	
Los Vascos Cabernet Sauvignon	\$25
<i>Colchagua, Chile</i>	
Concannon Pinot Noir	\$25
<i>Edna Valley, California</i>	
<b>Extra Premium Wines</b>	
Villa Maria Sauvignon Blanc	\$30
<i>Marlborough, New Zealand</i>	
Macon Lugny "Les Charmes" Chardonnay	\$32
<i>Lugny, France</i>	
Chateau Saint Sulpice Bordeaux	\$32
<i>Bordeaux, France</i>	
Sobon Estate Zinfandel	\$32
<i>Amador, California</i>	
<b>Sparkling Wines</b>	
Marquis de la Tour (Brut)	\$24
Chantal Celebrate	\$29
Gruet (Brut)	\$32
Iron Horse "Wedding Cuvee" Brut	\$49

# Bar Menu

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	HOUSE	CASH
<b>House Beer</b>		
Budweiser, Bud Light, Labatt's and O'Doul's	\$3.75	\$4.75
<b>Premium Beer</b>		
Heineken, Bell's, Sam Adams, Amstel Light and Guinness	\$4.75	\$5.75
<b>House Liquor</b>		
Smirnoff Vodka, Seagram's Gin, Bacardi Rum, Lauder's Scotch, Jim Beam Bourbon and Seagram's 7 Whiskey	\$4.25	\$5.25
<b>Premium Liquor</b>		
Absolut Vodka, Tanqueray Gin, Appleton Estate Rum, Dewar's Scotch, Jack Daniel's Bourbon and Canadian Club Whiskey	\$5.00	\$6.25
<b>Extra Premium Liquor</b>		
Grey Goose Vodka, Bombay Sapphire Gin, Flor de Cana Centenario Rum, Courvoisier VSOP Scotch, Chivas Regal Whiskey and Knob Creek Bourbon	\$6.25	\$7.50
<b>House Wines</b>		
Wine selections are generally made by the house based upon availability. Please confirm the wine selection with your event coordinator.	\$4.75	\$5.75
<b>Premium Wines</b>		
Wine selections are generally made by the house based upon availability. Please confirm the wine selection with your event coordinator	\$5.75	\$6.75
<b>Extra Premium Wines</b>		
Wine selections are generally made by the house based upon availability. Please confirm the wine selection with your event coordinator.	\$7.75	\$8.75
<b>House Cordials</b>		
Triple Sec, Peach Schnapps, Arrow Amaretto, Carolyn's Irish Cream and Kamora Coffee Liqueur	\$4.25	\$5.25
<b>Premium Cordials</b>		
Bailey's Irish Cream, Kahlua Coffee Liqueur, Frangelico and Amaretto Di Saronno	\$6.25	\$7.25
<b>Extra Premium Cordials</b>		
Drambuie, Benedictine and Brandy, Cointreau, Chambord and Grand Marnier	\$7.25	\$8.25

## *Bar Service*

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### Cash Bar

(Guests buy their own drinks)

The host contact determines the bar offerings and, for each bar, pays a set up fee of \$100.00 for one hour of service, \$25 for each additional hour of service. If sales average \$100 per hour, per bar, the additional hourly fee will be waived.

### Host Bar

(Host pays for all drinks and there are no charges to your guests)

The host determines the bar offerings and pays a set up fee of \$100.00 per bar which is waived if sales meet or exceed \$350.00.

### Bar Times

Cash and host bar services are limited to four hours.

### Special Order Items

For requested items that are not on our menu, the host pays for the full amount ordered. Per State of Michigan Liquor laws, unused alcohol may not be removed from the premises.

## *Alcoholic Punches*

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All alcoholic punches require an attendant.

### Champagne Punch

Champagne, white grape juice and ginger ale

\$60.00 per gallon

### Sangria Punch

Red wine with fruit juices, soda water, Sprite and fresh fruit.

\$40.00 per gallon

### Mojito Punch

Light rum, minted syrup, fresh lime juice and sparkling water.

\$60.00 per gallon