



## BEVERAGE PACKAGES

Pricing based on  
two-hour lunch or three-hour dinner event

### CALIFORNIA

Lunch \$30 per person ~ Dinner \$45 per person  
Includes

#### ONE HOUSE WHITE, ONE HOUSE RED WINE

Special Event Bottle Beer,  
soft drinks, iced tea and coffee.

### WINE COUNTRY

Lunch \$40 per person ~ Dinner \$55 per person  
Includes 3 wines from the

#### SELECTION OF SPECIAL EVENT WINES

Special Event Bottle Beer,  
soft drinks, iced tea and coffee.

### NAPA

Lunch \$55 per person ~ Dinner \$65 per person  
Includes well cocktails, 4 wines from the

#### SELECTION OF SPECIAL EVENT WINES

Special Event Bottle Beer,  
soft drinks, iced tea and coffee.

#### SPECIAL EVENT BOTTLED BEERS \$9

Amstel Light, Heineken  
Lite Beer, Stella Artois  
Anchor Steam, Local Beer #2  
Lagunitas IPA

### ZERO ALCOHOL

Lunch \$10 per person ~ Dinner \$20 per person  
Soft drinks, iced tea and coffee only

Pricing includes bartender fee.

Brix wine list available (6 bottle minimum purchase)

Cost for adding an additional wine \$5 per person

## SELECTION OF SPECIAL EVENT WINES

J Vineyards 'CA Cuvee', California NA  
Laird Family 'Sparkling Brut Rose', Napa Valley  
Pinot Grigio - Swanson, San Benito  
Grenache Blanc - Priest Ranch, Napa Valley  
Sauvignon Blanc - Honig, Napa Valley  
Sauvignon Blanc - Kelleher Family, Oakville  
Chardonnay - Trim by Signorello, California  
Chardonnay - Two<sup>2</sup> by Alpha Omega, Napa Valley  
Rose - Hogwash, California  
Rose - Gamble, Napa Valley  
Pinot Noir - Baldacci 'Elizabeth', Carneros  
Pinot Noir - Patz & Hall, Sonoma Coast  
Merlot - Peju, Napa Valley  
Merlot - Provenance, Napa Valley  
Zinfandel - Grgich Hills, Napa Valley  
Cabernet Sauvignon - Trim by Signorello, California  
Cabernet Sauvignon - The Scoundrel by Bell Vyds.  
Cabernet Sauvignon - Hess 'Allomi', Mount Veeder

## FLIGHTS OF PREMIUM WINES

**Kelleher Family Vineyards** (add \$25 to package)

Sauvignon Blanc-Block 21, Oakville  
Chardonnay-Three Sister, Russian River  
Rose-D&D, Sonoma Coast  
Pinot Noir- Ten Grand, Sonoma Coast  
Cabernet Sauvignon- Brix Vineyard, Oakville

**Grgich Hills** (add \$20 to package)

Fume Blanc, Napa Valley  
Chardonnay, Napa Valley  
Zinfandel, Napa Valley  
Cabernet Sauvignon 'Old Vines', Yountville

**Duckhorn** (add \$25 to package)

Sauvignon Blanc, Napa Valley  
Pinot Noir-Goldeneye, Anderson Valley  
Merlot-Napa Valley

**ZD** (add \$25 to package)

Chardonnay-Carneros  
Pinot Noir-Carneros  
Cabernet Sauvignon-Napa Valley

**Rombauer** (add \$20 to package)

Chardonnay-Napa Valley  
Merlot-Napa Valley  
Zinfandel, Napa Valley  
Cabernet Sauvignon, Napa Valley

**Far Niente** (add \$40 to package)

Chardonnay-Napa Valley  
Pinot Noir-En Route, Russian River  
Cabernet Sauvignon-Napa Valley



## A La Carte Beverage Menus

Bar set up fee:  
Lunch \$200 (2 hours) ~ Dinner \$400 (3 hours)  
includes bartender for up to 60 guests  
\$150 for additional bartender

### Classic Bar

\$12 per drink

Charbay clear vodka  
Ginny's gin  
Cruzan rum  
Espolon blanco tequila  
Johnnie walker red label', blended scotch  
Buffalo trace bourbon  
Argonaut saloon strength brandy

### Premium Bar

\$14 per drink

Grey goose vodka  
Bombay sapphire gin  
Plantation 3 star rum  
Fortaleza blanco tequila  
Johnnie walker black label', blended scotch  
Bulleit frontier whiskey  
Argonaut speculator brandy

### Beer - \$9

Budwiser, Bud Light, Stella Artios  
Offshoot Beer Co. 'Relax Hazy'  
Maui Brewing 'Pineapple Mana Wheat'

### Zero Proof

Coke, diet coke, sprite - \$5 per can  
Sprecher Root Beer or Cream Soda - \$7 per bottle  
Q's Ginger Ale 6.7oz - \$6 per bottle

## Specialty Cocktails

\$16 per drink ~ minimum 20 drinks  
no bar set fee if combined with one of our bar packages

### The Oakville Grade

charbay green tea vodka, st. germain,  
g's ginger beer, egg white

### Mule from the Gardens

absolut elyx, strawberry, lime,  
g's ginger beer, mint

### Smokin' Passion Margarita

lemongrass infused espolon blanco,  
yuzuri, passion fruit puree,  
vanilla bean infused raw blue agave

### The Blueberry Ginger Bramble

inny's gin, elyx vodka,  
blueberry, ginger, vanilla

### Blood Orange Mezcal-Rita

avion silver tequila, el silencio mezcal,  
blood orange/habanero shrub,  
orange combier, thyme

### Napaloma

don fulano blanc tequila or  
del maguey 'las milpas' mezcal,  
aperol, guava, lime, q grapefruit soda, tajin

### Negroni Bianco

loch & union gin, antica bianco, luxardo bianco

### Bee's Knees

grey whale gin, lemon, honey