Host Sponsors Bars
Based on Consumption

Hosted Sponsored Bars

Drink Tickets
Priced per drink as consumed

Non-Alcoholic
Assorted Pepsi Products
Assorted Juices
Bottled Water

Per Drink
$3.00
$3.00
$3.00

Bottled Beer
Classic: Miller Lite, Molson Canadian, Non-Alcoholic
Premium & Super Premium: Sam Adams, Seasonal Michigan Microbrews,
Black Cherry White Claw

Per Drink
$5.00
$6.00

Wine
Classic
Premium
Super Premium

Per Drink
$7.00
$8.00
$10.00

Mixed Drinks/Liquors
Classic Brands:
Canadian Club Whiskey, Jim Beam Bourbon, Beefeater Gin, Dewar’s Scotch, Bacardi Silver,
Smirnoff Vodka, E&J Brandy

Per Drink
$7.00

Premium Brands:
Crown Royal Whiskey, Maker’s Mark, Bombay Sapphire Gin, Chivas Regal Scotch,
Bacardi Silver, Captain Morgan Spiced Rum, Tito’s Handmade Vodka, Courvosier VS

Per Drink
$8.00

Super Premium Brands:
Crown Royal Special Whiskey, Woodford Reserve, Tanqueray No Ten Gin,
Johnny Walker Black, Captain Morgan Spiced Rum, Bacardi 8, Grey Goose Vodka, Remy Martin VSOP

Per Drink
$10.00

Michigan Brands:
Two James Whiskey, Traverse City Whiskey Co. Bourbon, Detroit City Gin,
Rusted Crow Rum, Two James Vodka

Per Drink
$8.00

Cordials
Amaretto di Saronno, Baileys, Chambord, Kahlua, Frangelico

Per Drink
$10.00

Martinis
Classic
Premium
Super Premium

Per Drink
$9.00
$10.00
$13.00

In accordance with Michigan State Law:
Absolutely no outside beverages permitted and guests must be 21 years or older with valid ID to be served alcohol
Above prices are subject to 6% sales tax and 23% service charge. Prices and policies are subject to change.

Rev. 5/13/21
# Cash Bars

## Non-Alcoholic
- Assorted Pepsi Products: $3.50
- Assorted Juices: $3.50
- Bottled Water: $3.50

## Bottled Beer
- Classic Miller Lite, Molson Canadian, Non-Alcoholic: $6.50
- Premium & Super Premium: Sam Adams, Seasonal Michigan Microbrews, Black Cherry White Claw: $7.50

## Wine
- Classic: $8.50
- Premium: $9.50
- Super Premium: $12.50

## Mixed Drinks/Liquors
### Classic Brands:
- Canadian Club Whiskey, Jim Beam Bourbon, Beefeater Gin, Dewar's Scotch, Bacardi Silver, Smirnoff Vodka, E&J Brandy: $8.50

### Premium Brands:
- Crown Royal Whiskey, Makers Mark, Bombay Sapphire Gin, Chivas Regal Scotch, Bacardi Silver, Captain Morgan Spiced Rum, Tito's Handmade Vodka, Courvosier VS: $9.50

### Super Premium Brands:
- Crown Royal Special Whiskey, Woodford Reserve, Tanqueray No Ten Gin, Johnnie Walker Black, Captain Morgan Spiced Rum, Bacardi 8, Grey Goose Vodka, Remy Martin VSOP: $12.50

### Michigan Brands:
- Two James Whiskey, Traverse City Whiskey Co. Bourbon, Detroit City Gin, Rusted Crow Rum, Two James Vodka: $9.50

## Cordials
- Amaretto di Saronno, Baileys, Chambord, Kahlua, Frangelico: $12.50

## Martinis
- Classic: $10.00
- Premium: $13.00
- Super Premium: $16.00

---

In accordance with Michigan State Law:
Absolutely no outside beverages permitted and guests must be 21 years or older with valid ID to be served alcohol

Above prices are subject to 6% sales tax and 23% service charge. Prices and policies are subject to change.

Rev. 5/13/21
### Red Wines

<table>
<thead>
<tr>
<th>Wine Type</th>
<th>Brand</th>
<th>Location</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cabernet Sauvignon</td>
<td>Canyon Road, California (C)</td>
<td></td>
<td>$24.00</td>
</tr>
<tr>
<td></td>
<td>10 Span, California (P)</td>
<td></td>
<td>$30.00</td>
</tr>
<tr>
<td></td>
<td>Sterling Vineyards, Napa Valley</td>
<td></td>
<td>$38.00</td>
</tr>
<tr>
<td></td>
<td>Hahn, Central Coast (SP)</td>
<td></td>
<td>$40.00</td>
</tr>
<tr>
<td></td>
<td>Clos du Bois, Sonoma</td>
<td></td>
<td>$42.00</td>
</tr>
<tr>
<td></td>
<td>Kendall-Jackson, Sonoma</td>
<td></td>
<td>$56.00</td>
</tr>
<tr>
<td></td>
<td>Francisca Estate, Napa Valley</td>
<td></td>
<td>$64.00</td>
</tr>
<tr>
<td></td>
<td>Joseph Carr, Napa Valley</td>
<td></td>
<td>$76.00</td>
</tr>
<tr>
<td>Merlot</td>
<td>Canyon Road, California (C)</td>
<td></td>
<td>$24.00</td>
</tr>
<tr>
<td></td>
<td>Columbia Crest Grand Estate, Washington</td>
<td></td>
<td>$31.00</td>
</tr>
<tr>
<td></td>
<td>Sterling Vineyards, Napa Valley</td>
<td></td>
<td>$38.00</td>
</tr>
<tr>
<td></td>
<td>Hahn, Monterey (SP)</td>
<td></td>
<td>$40.00</td>
</tr>
<tr>
<td></td>
<td>Kendall-Jackson, Sonoma</td>
<td></td>
<td>$56.00</td>
</tr>
<tr>
<td></td>
<td>Ferrari-Carano, California</td>
<td></td>
<td>$60.00</td>
</tr>
<tr>
<td>Pinot Noir</td>
<td>10 Span, California (P)</td>
<td></td>
<td>$30.00</td>
</tr>
<tr>
<td></td>
<td>Mark West, California</td>
<td></td>
<td>$30.00</td>
</tr>
<tr>
<td></td>
<td>Hahn, Monterey</td>
<td></td>
<td>$38.00</td>
</tr>
<tr>
<td></td>
<td>Carmel Road, Monterey</td>
<td></td>
<td>$46.00</td>
</tr>
<tr>
<td></td>
<td>Bouchaine, Carneros</td>
<td></td>
<td>$68.00</td>
</tr>
<tr>
<td>Other Reds</td>
<td>Ravenswood Zinfandel, Lodi</td>
<td></td>
<td>$35.00</td>
</tr>
<tr>
<td></td>
<td>Gascon Malbec, Mendoza, Argentina</td>
<td></td>
<td>$38.00</td>
</tr>
<tr>
<td></td>
<td>Dona Paula “Smoked” Mendoza Red Blend, Argentina</td>
<td></td>
<td>$42.00</td>
</tr>
<tr>
<td></td>
<td>Penfolds Bin 28 Shiraz, Australia</td>
<td></td>
<td>$44.00</td>
</tr>
<tr>
<td></td>
<td>Two Hands ‘Angel’s Share’ Shiraz, Australia</td>
<td></td>
<td>$78.00</td>
</tr>
</tbody>
</table>

### White Wines

<table>
<thead>
<tr>
<th>Wine Type</th>
<th>Brand</th>
<th>Location</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chardonnay</td>
<td>Canyon Road, California (C)</td>
<td></td>
<td>$24.00</td>
</tr>
<tr>
<td></td>
<td>10 Span, California (P)</td>
<td></td>
<td>$30.00</td>
</tr>
<tr>
<td></td>
<td>Sterling Vineyards, Napa Valley</td>
<td></td>
<td>$38.00</td>
</tr>
<tr>
<td></td>
<td>Hahn, Monterey (SP)</td>
<td></td>
<td>$40.00</td>
</tr>
<tr>
<td></td>
<td>Clos du Bois, North Coast, Sonoma</td>
<td></td>
<td>$42.00</td>
</tr>
<tr>
<td></td>
<td>Kendall-Jackson, Sonoma</td>
<td></td>
<td>$42.00</td>
</tr>
<tr>
<td></td>
<td>Ferrari-Carano, California</td>
<td></td>
<td>$55.00</td>
</tr>
<tr>
<td></td>
<td>Cutrer, Russian River Ranches, Sonoma</td>
<td></td>
<td>$86.00</td>
</tr>
<tr>
<td>Pinot Grigio</td>
<td>Joel Gott, Oregon</td>
<td></td>
<td>$34.00</td>
</tr>
<tr>
<td></td>
<td>Santa Margherita, Italy</td>
<td></td>
<td>$51.00</td>
</tr>
<tr>
<td>Sauvignon Blanc</td>
<td>Dark Horse, California</td>
<td></td>
<td>$32.00</td>
</tr>
<tr>
<td></td>
<td>Sterling Vineyards, Napa Valley</td>
<td></td>
<td>$38.00</td>
</tr>
<tr>
<td></td>
<td>Chasing Venus, New Zealand</td>
<td></td>
<td>$42.00</td>
</tr>
<tr>
<td></td>
<td>St. Supery, Napa Valley</td>
<td></td>
<td>$60.00</td>
</tr>
<tr>
<td>Rose</td>
<td>Chateau Ste Michelle, Columbia Valley</td>
<td></td>
<td>$28.00</td>
</tr>
<tr>
<td></td>
<td>D’Orsay Rose, Provence, France</td>
<td></td>
<td>$38.00</td>
</tr>
<tr>
<td>Michigan Wines</td>
<td>Black Star Farms White</td>
<td></td>
<td>$28.00</td>
</tr>
<tr>
<td></td>
<td>Black Star Farms Red</td>
<td></td>
<td>$33.00</td>
</tr>
<tr>
<td></td>
<td>L. Mawby, “Detroit”, Sparkling</td>
<td></td>
<td>$35.00</td>
</tr>
<tr>
<td></td>
<td>L. Mawby, “Sex”, Sparkling</td>
<td></td>
<td>$42.00</td>
</tr>
<tr>
<td></td>
<td>Black Star Farms, Arcturos Pinot Gris</td>
<td></td>
<td>$42.00</td>
</tr>
<tr>
<td></td>
<td>Black Star Farms, Arcturos Pinot Noir</td>
<td></td>
<td>$63.00</td>
</tr>
</tbody>
</table>

### Wine Service with Dinner (priced per person)

- Classic (C) – Offered Once: $4.00
- Classic (C) – Offered Twice: $6.00
- Premium (P) – Offered Once: $5.00
- Premium (P) – Offered Twice: $7.00
- Super Premium (SP) – Offered Once: $8.00
- Super Premium (SP) – Offered Twice: $12.00

*Option* Wine Service Offered Throughout Dinner - Based on Consumption; See Event Manager

---

In accordance with Michigan State Law:
Absolutely no outside beverages permitted and guests must be 21 years or older with valid ID to be served alcohol
Above prices are subject to 6% sales tax and 33% service charge. Prices and policies are subject to change.

Rev. 1/19/2021
Bar Enhancements
Unique and independent bars offered during your hosted bar service
Sip, Sip Hooray!

‘Bubbly’ Bar
$9 per drink; $1,000 minimum

Add an element of sparkle and celebration to your event with our custom Champagne Bar offers an assortment of Bubbles including Sweet, Dry and Pink Sparkling Wines. Custom cocktails available will include the French 125, Bellini and two seasonal creations. Served with a variety of assorted fruit juices, garnishes and liquors.

Recommended: Mirrored or Specialty Bar Front starting at $400 each

Craft Whiskey & Bourbon Station
$10 per drink; $1,000 minimum

Our Craft Whiskey & Bourbon Stations features Michigan Maple Sours, Manhattans, Old Fashioned and Whiskey Sours. Featuring Crown Royal Special Reserve, Woodford Reserve Distiller Select, Two James Whiskey, Bulliet Rye, Makers 46 Bourbon and Glenlivet 12.

Recommended: Ice Cubes $150 per 50; Luxardo Maraschino Cherries $60 per 20

Sangria Station
$50 per gallon; 9 gallon minimum

Our Sangria Station features our house made Classic Red and White Sangrias along with a seasonal Sangria; Spring/Summer Rose Sangria or Fall/Winter Mulled Wine Sangria. All Sangrias served with fresh fruit garnishes.

Warming Station
$10.00 per person for 2-hours; 50 guest minimum

Our Warming Station serves Regular and Decaf Zingerman’s Coffee, Assorted Teas served with Cream, Flavored Creams, Soy Milk, Sugar, Whip Cream and Chocolate Shavings as well as your choice of Hot Chocolate or Hot Cider. Plus, Bailey’s, Kaluha, Irish Whiskey and Spiced Rum to enhance your drink.

Ice Presentations

<table>
<thead>
<tr>
<th>Ice Carving</th>
<th>$375.00 Each</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ice Bottle Holder</td>
<td>$375.00 Each</td>
</tr>
<tr>
<td>Custom Ice Bar</td>
<td>$2,500 Each</td>
</tr>
</tbody>
</table>

In accordance with Michigan State Law:
Absolutely no outside beverages permitted and guests must be 21 years or older with valid ID to be served alcohol

Above prices are subject to 6% sales tax and 23% service charge. Prices and policies are subject to change.