

# Alcohol Menu

## White Wine

### Backhouse Chardonnay, California

Golden in color with flavors of tropical fruits and light oak on the palate

*Pairing: Fish, salads, poultry and assorted cheeses*

### La Crema Chardonnay, Monterey, California

Rich and full bodied with tropical fruit, crisp apple and vanilla flavors

*Pairing: Creamy pastas, chicken and seafood*

### Caposaldo Pinot Grigio, Italy

Dry, crisp and vibrant with flavors of lemon, green apple and pear

*Pairing: Lighter pastas, salads and seafood*

### Glazebrook Sauvignon Blanc, New Zealand

Lively palate of tropical fruits with crisp lime acidity and lingering passion fruit flavors

*Pairing: Salmon, oysters, lobster and summer salads*

### Schmitt Sohne Riesling, Germany

Medium bodied with peach and fine apple aromas, a firm and fruity palate and crisp acidity

*Pairing: Pork, ham, fish and poultry*

## Red Wine

### Twenty Acres Cabernet Sauvignon, California

Well balanced with bright cherry and currant flavors, wrapped in toasty oak and a hint of pipe tobacco

*Pairing: Steak, mushrooms and cheeses*

### Robert Hall Paso Robles

#### Cabernet Sauvignon, California

Full-bodied and lush with flavors of black currant and hints of cedar and spice along with cocoa aromas

*Pairing: Red meats and rich pasta sauces*

### Line 39 Pinot Noir, California

Rich flavors of raspberries and black cherries and a soft, supple finish

*Pairing: Salads, salmon, tuna, chicken and pork*

### Carmel Road Pinot Noir, California

Bright cherry aromas, notes of vanilla, toasted oak and well-balanced tannins with a silky texture that leads to a long finish

*Pairing: Lamb, pork and pastas*

### Norton 1895 Malbec, Argentina

Deeply red with red fruit flavors in addition to sweet and spicy notes with hints of black pepper

*Pairing: Rich flavors, beef, and sharp, nutty cheeses*

### Highlands 41 Red Blend, California

Ripe flavors of raspberry and blackberry with notes of spice and vanilla

*Pairing: Beef, grilled tuna and vegetable lasagna*

## Sparkling / Dessert Wine

### Lunetta Prosecco, Italy

Refreshing with crisp fruit flavors and a clean finish

*Great for an aperitif or with hors d'oeuvres*

### Stella Rosa Moscato, Italy

Sweet but not too sweet with just enough bubbles, giving off a refreshing taste with a clean finish

*Great as an aperitif or with light meals*

### Bouvet Rosé Brut, France

Deeply fruited with a crisp, lively freshness and long, clean finish

*Perfect complement to all fruit desserts*





Melissa Sue Photography

## Spirits

<p><b>Grey Goose</b> Crisp and clean with a taste that combines the richness of almond with apple and citrus alongside a hint of pepper and anise</p>	<i>Vodka</i>	<p><b>Teremana Reposado</b> Rich roasted agave, oak and tropical fruit flavor</p>	<i>Tequila</i>
<p><b>Tito's</b> Crystal clear with a creamy mouthfeel and aromas of cracked black pepper</p>	<i>Vodka</i>	<p><b>Teremana Anejo</b> Aged in American whiskey barrels for a sweet finish and smooth taste</p>	<i>Tequila</i>
<p><b>Tanqueray</b> Fresh and smooth with hints of juniper, citrus and spice</p>	<i>Gin</i>	<p><b>Jim Beam</b> Unique flavor and aroma of caramel and spice</p>	<i>Bourbon</i>
<p><b>Aviation</b> Creamy and floral with spicy, sweet, cardamom and smoky flavor notes</p>	<i>Gin</i>	<p><b>Bulleit Bourbon</b> Bold, spicy character with a finish that's distinctively clean and smooth</p>	<i>Bourbon</i>
<p><b>Bacardi Superior White Rum</b> Subtle notes of almonds and lime with hints of vanilla and a dry, crisp, and clean finish</p>	<i>Rum</i>	<p><b>Maker's Mark</b> Sweet and balanced with caramel, vanilla and fruity essences and a smooth and subtle finish</p>	<i>Bourbon</i>
<p><b>Captain Morgan Spiced Rum</b> Subtle notes of vanilla and caramel with a flavorful finish</p>	<i>Rum</i>	<p><b>Jack Daniels</b> Charcoal mellowed, balance of sweet and oaky flavor</p>	<i>Whiskey</i>
<p><b>Teremana Blanco</b> Notes of bright citrus with hints of salted lime</p>	<i>Tequila</i>	<p><b>Johnnie Walker Red</b> Full and rich with notes of malted barley, potpourri, spice, smoke and oak</p>	<i>Scotch</i>
		<p><b>Jameson</b> Perfect balance of spicy, nutty and vanilla notes with hints of sweet sherry and exceptional smoothness</p>	<i>Irish Whiskey</i>

## Beer, Cider & Seltzer

<p>Coors Coors Light Heineken New Belgium Fat Tire</p>	<p>New Belgium Voodoo Ranger IPA Samuel Adams Boston Lager Modelo Especial</p>	<p>Blue Moon Belgian White Angry Orchard Hard Cider - Crisp Apple Truly Hard Seltzer - Variety</p>
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# How To Order

- The Mansion's alcohol order form will be provided to you at least 30 days prior to your event.
- Your final order for your hosted bar is due 21 days prior to your event. Orders placed less than 21 days are not guaranteed.
- Ordering is subject to the following increments:
  - beer: 24 bottles (1 case)
  - wine: 12 bottles (1 case)
  - spirits: individual bottles, minimum of 3 bottles total
  - sparkling and dessert wines: individual bottles, minimum of 3 bottles total
- Orders for glassware, all non-alcoholic drinks, mixers, and garnishes are placed through your caterer.
- Items not on our menu may be requested and special ordered. The Mansion will try to accommodate these requests as best as possible, but they must be made 40 days prior to your event. Special orders are subject to a \$50 fee and must be ordered in the increments listed above. No refunds are available on special order alcohol.
- If you choose not to have a hosted bar, the Mansion can provide a cash bar for a \$780 flat fee, which includes beer and wine by the glass for purchase by your guests. This fee includes two bartenders for five hours of service, chilled beer and wine, and plasticware. Additional fees will be added for more time or additional bartenders (based on the ratio of 1 server per 70 guests). Requests for a cash bar must be submitted at least 30 days prior to your event. The Mansion will select the brands of beer and wine.
- Payment is due within 3 days of receiving your alcohol order or cash bar order. We accept checks, Mastercard or Visa.

# During Your Event

- Your alcohol order will be delivered, counted and confirmed by your caterer/bartender at check-in.
- Your caterer or a licensed bartender must serve your alcohol at your hosted bar. No self-service is allowed. All alcohol must be served by the drink and no shots are permitted.
- You may order additional alcohol one time during your event for a \$50 fee. The Mansion maintains a minimal inventory of beer and wine as well as some spirits. Requests of specific types are not guaranteed to be available.
- Service of all alcohol must stop 30 minutes prior to the end of your event.
- Alcohol that has not been purchased through the Mansion is prohibited.
- Alcohol may not be removed from the Mansion after your event.

# After Your Event

- All remaining alcohol will be counted, confirmed, and returned to the Mansion at check-out.
- No alcohol may be removed from the Mansion.
- You will receive a refund for unopened menu items up to 20% of each line item on your original order:
  - increments: beer by the six-pack, wine & spirits by the bottle
  - special order items are not eligible for a refund
- Your alcohol refund will be included with your returned damage deposit 30 days after your event.

