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

Layer Cake Chardonnay, Central Coast, California
Balance of fruit-forward citrus notes and a smooth, creamy finish
Pairing: Creamy pastas, roasted poultry and seafood

Mezzacorona Pinot Grigio Delle Venezie DOC, Italy
A delicately complex wine with an intense fragrance and a dry, pleasant finish
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

Dreaming Tree Pinot Noir, France
Complex with flavors of black cherry, wild strawberry and toasty caramel
Pairing: Roast chicken, grilled salmon and soft 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

La Marca Prosecco, Italy
Pleasantly acidic with a fresh bouquet of apple, white peach and honeysuckle
Great with charcuterie and seafood

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 apertif or with light meals

Lucien Albrecht Brut Rose, Alsace, France
Fine and delicate bubbles with ripe fruit flavors
Perfect with hors d'oeuvres and lighter fare



Spirits

Grey Goose *Vodka*
Crisp and clean with a taste that combines the richness of almond with apple and citrus alongside a hint of pepper and anise

Tito's *Vodka*
Crystal clear with a creamy mouthfeel and aromas of cracked black pepper

Tanqueray *Gin*
Fresh and smooth with hints of juniper, citrus and spice

Aviation *Gin*
Creamy and floral with spicy, sweet, cardamom and smoky flavor notes

Bacardi Superior White Rum *Rum*
Subtle notes of almonds and lime with hints of vanilla and a dry, crisp, and clean finish

Captain Morgan Spiced Rum *Rum*
Subtle notes of vanilla and caramel with a flavorful finish

Teremana Blanco *Tequila*
Notes of bright citrus with hints of salted lime

Teremana Reposado *Tequila*
Rich roasted agave, oak and tropical fruit flavor

Teremana Anejo *Tequila*
Aged in American whiskey barrels for a sweet finish and smooth taste

Jim Beam *Bourbon*
Unique flavor and aroma of caramel and spice

Bulleit Bourbon *Bourbon*
Bold, spicy character with a finish that's distinctively clean and smooth

Maker's Mark *Bourbon*
Sweet and balanced with caramel, vanilla and fruity essences and a smooth and subtle finish

Jack Daniels *Whiskey*
Charcoal mellowed, balance of sweet and oaky flavor

Johnnie Walker Red *Scotch*
Full and rich with notes of malted barley, potpourri, spice, smoke and oak

Jameson *Irish Whiskey*
Perfect balance of spicy, nutty and vanilla notes with hints of sweet sherry and exceptional smoothness

Cordials

Aperol Aperitivo

Angostura Aromatic Bitters

Bols Triple Sec Liqueur

Kahlua Coffee Liqueur



Melissa Sue Photography

Beer, Cider & Seltzer

Coors

Coors Light

Heineken

New Belgium Fat Tire

New Belgium Voodoo Ranger IPA

Modelo Especial Lager

Blue Moon Belgian White

Angry Orchard Hard Cider - Crisp Apple

High Noon Sun Sips - Hard Seltzer Variety

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
  - cordials: individual bottles
- 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 30 days prior to your event. Special orders are subject to a $100 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 or credit cards.

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.