

The Bar

Bar/Bat Mitzvah 2021

ALL BAR OPTIONS ARE 5 HOURS AND INCLUDE:

Mixers, Sodas and Juice, Beer; Miller Lite, Stella Artois and a local seasonal beer — Magnolia Grove Wines: Merlot, Cabernet Sauvignon, Rosé, Pinot Grigio and Chardonnay;
Coastal Estates Wines: Pinot Noir and Sauvignon Blanc

Top Shelf Open Bar / \$44.27

Grey Goose Vodka, Tito's Hand-Crafted Vodka (Gluten Free), Hendrick's Gin, Bacardi Silver Rum, Malibu Coconut Rum, Captain Morgan Spiced Rum, Bulleit Bourbon, Bulleit Rye, Highland Park 12 Year Single-Malt Scotch, Johnnie Walker Black Scotch, Jameson Irish Whiskey, Sauza Tres Generaciones Reposado Organic Tequila, Amaretto Disaronno, Caroline's Irish Cream, Molinari Sambuca, Martel VSOP, Grand Marneir, Campari

Classic Open Bar / \$33.86

Tito's Hand-Crafted Vodka (Gluten Free), Tanqueray Gin, Bacardi Silver Rum, Malibu Coconut Rum, Captain Morgan Spiced Rum, Jack Daniel's Tennessee Whiskey, Redemption Bourbon, Johnnie Walker Red Scotch, Dewar's White Label Scotch, Sauza Hornitos Blanca Organic Tequila, Caroline's Irish Cream, Campari

Beer and Wine Open Bar / \$27.20

Miller Lite, Stella Artois and a local seasonal beer — Magnolia Grove Wines: Merlot, Cabernet Sauvignon, Rosé, Pinot Grigio and Chardonnay.
Coastal Estates Wines: Pinot Noir and Sauvignon Blanc

Craft Beer Package / \$5.26*

A seasonal choice of three local craft beers on draught. Based on availability

Brunch Bar / \$21.52 (3 hour package)

Miller Lite, Stella Artois and a local seasonal beer — Cabernet, Pinot Noir, Merlot, Pinot Grigio, Rosé, and Chardonnay, Champagne, Bloody Mary's, Mimosas, Juice and Soda

Wine Service During Dinner / \$4.69

Signature Drink*

With Top Shelf and Classic Open Bar / \$2.07

With Beer and Wine Open Bar / \$3.83

Champagne Toast

Prosecco / \$3.55 Sparkling Seasonal Brut / \$4.74

Soda & Juice (For guests 20 years old and younger)

8.50

**when added to any Open Bar Package*

Wine Upgrade / \$5.36

Please choose three whites and three reds

When added to an Open Bar Package — subject to seasonal changes

WHITE:

Barone Fini Pinot Grigio - Italy

Delicate and elegant taste with a hint of peaches.

Cave de Lugny Macon-lugny Les Charmes, Chardonnay - France

Macon-Lugny, French Burgundy, crisp and clean flavors, with a little minerality. Delicate fruit notes common in the region. Aged in oak barrel.

Kunde Sauvignon Blanc - California

Bright aromas of lemon, lime and pineapple are the core of this wine with layers of white flower nectar, peach and tropical melon. The palate of the wine is fresh and alive with clean fruit flavors and a perfectly balanced, crisp finish.

Fleur de Prairie Rosé - France

Crafted in the traditional Provençal style, Fleurs de Prairie is a pale salmon color with delicate flavors of strawberry, rose petals, and herbs. Its bright, refreshing acidity makes it a perfect companion with a meal or as an aperitif.

RED:

The Dreaming Tree Pinot Noir - California

This wine is collaboration between singer Dave Matthews and the accredited wine makers from Simi. Flavors and aromas of black cherry, wild strawberry, and toasty caramel. Complex with generous fruit and juicy tannins.

The Dreaming Tree Crush - California

This wine is a collaboration between singer Dave Matthews and the accredited wine makers from Simi, with notes of smokey berry and a hint of fresh raspberry jam.

Torres Rioja Tempranillo - Spain

Floral, raspberry and fresh strawberry in the finish, velvety and juicy tannins round out the oaked flavors.

The Federalist Cabernet Sauvignon - California

Small amounts of Merlot, Cabernet Franc, Petite Syrah and Sangiovese round out a flavor profile that emphasizes blue and black fruits and a dash of cinnamon spice.

Borne of Fire Cabernet Sauvignon - Washington

Rugged, yet elegant wine leads with herbal expressive aromas laced with pomegranate and stony minerals.

The Federalist Zinfandel - California

This six month bourbon barrel aged zinfandel has notes of black ripe fruits, rich caramel and a hint of smoke.

THE POND HOUSE