

## The Bar

### Weddings 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 5 hours / \$27.40, 4 hours / \$24.25

**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

## Wine Upgrade / \$5.36

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*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.

THE POND HOUSE

# Wine Upgrade

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## 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

# Signature Cocktails

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## Weddings

### **Pomegranate Lemonade**

Vodka, pomegranate juice, house made lemonade and a sugared rim

### **Old Thyme Sour**

Bourbon, thyme-infused simple syrup and house made sweet and sour

### **Margarita Sangria**

Tequila, white wine, orange liqueur, with orange and lime juice

### **Rosemary Old Fashioned**

Bourbon, orange bitters and house made rosemary simple syrup

### **Fresh Mint Lemon Drop**

Vodka, a dash of mint-infused simple syrup, with a lemon-zest and sugar rim

### **Peach Sunset**

Coconut rum, peach nectar, a drop of grenadine and a splash of ginger ale

### **Mulled Wine**

Red wine, apple cider, honey, fresh orange zest, orange juice and mulling spices served hot with an orange twist

### **Strawberry-Basil Lemonade**

Vodka, strawberry-basil infused simple syrup and house made sweet and sour

### **White Chocolate Raspberry Crème**

Vodka, raspberry and white chocolate liqueurs and a splash of cream finished with shaved dark chocolate

### **Mojito** (*flavor varieties available*)

Light rum, muddled mint and lime, simple syrup and club soda

### **Rosé Paloma**

Gold Tequila, rosé, grapefruit juice and club soda shaken and served over ice with fresh lime and thyme (salted rim depending on preference)

### **Forest Elf**

Gin, splash of Aperol, fresh lemon juice and pine simple syrup stirred with ice and served with pine sprig and lemon twist

### **Cinnamon Smash**

Bourbon, cinnamon simple syrup, apple cider and fresh lemon juice stirred with muddled apples, mint and served over ice

### **The New York Sour**

Dewar's Scotch, simple syrup and fresh lemon juice shaken and served over ice with a float of Pinot Noir

### **Winter White Cosmopolitan**

Vodka, orange and Elderflower liqueurs, lime juice, simple syrup and white cranberry juice served with sugar coated whole cranberries and fresh lime

### **Brandy Alexander**

Brandy, dark crème de cacao and cream shaken and served over ice with freshly grated nutmeg