

The Bar 2022

ALL BAR OPTIONS INCLUDE:

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

Top Shelf Open Bar

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, Teremana Reposado Tequila, Amaretto Disaronno, Caroline's Irish Cream, Molinari Sambuca, Martel VSOP, Grand Marnier, Campari

5 hours - 46.04, 4 hours - 40.59, 3 hours - 36.30, 2 hours - 29.67, 1 hour - 21.67

Classic Open Bar

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

5 hours - 35.21, 4 hours - 32.51, 3 hours - 27.96, 2 hours - 22.65, 1 hour - 17.32

Beer and Wine Open Bar

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

5 hours - 28.29, 4 hours - 24.99, 3 hours - 22.16, 2 hours - 19.59, 1 hour - 16.56

Craft Beer Package / 5.47*

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

Brunch Bar / 22.38 (3 hour package)

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

5 hours / \$28.50, 4 hours / \$25.22
5 hours - 28.50, 4 hours - 25.22

Wine Service During Dinner / 4.88

Signature Drink*

With Top Shelf and Classic Open Bar - 2.15

With Beer and Wine Open Bar - 3.98

Champagne Toast

Prosecco - 3.69 Sparkling Seasonal Brut - 4.93

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

5 hours - 8.84, 4 hours - 7.86, 3 hours - 6.85, 2 hours - 5.91, 1 hour - 5.20

Cash Bar

Includes our top shelf items

Bartender fee - 1st hour 85.00; 25.00 every additional hour (per bartender)

Parties with 80 guests and over require 2 bartenders

Wine Upgrade / \$5.57

Please choose three whites and three reds

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

WHITE & ROSÉ:

The Palm Rosé by Whispering Angel / 2020 - France

A Rosé from Provence very lite and crisp with notes of strawberries and lime.

Villa Dugo Pinot Grigio / 2019 - Italy

This dry white wine has a straw yellow color with a clean, intense aroma.

Chalk Hill Chardonnay Sonoma / 2019 - California

Juicy, with ripe melon, apple and apricot flavors featuring plenty of cooking spice accents.

Villa Maria New Zealand Sauvignon Blanc / 2020 - New Zealand

A true New Zealand Sauvignon Blanc with hints of grapefruit and citrus notes.

RED:

Concha y Toro Gran Reserva Cabernet / 2018 - Chile

A great expression of a Chilean Cabernet with sweet tannins and black fruit flavors.

Antigal Uno Cabernet / 2016 - Argentina

A Cabernet from Argentina with a beautiful bottle with an equally special wine. Luscious hints of cherry and figs.

Masi Campofiorin / 2018 - Italy

An Italian Red blend with a deep ruby red color with ripe cherries and sweet spices.

H3 Red Blend Horses Heaven Hills / 2018 - Washington State

A Washington state red blend with a firm texture, dark chocolate overtones and a dark credit fruit finish.

Lost Angel Pinot Noir / 2016 - California

A California Pinot Noir a wonderful expression of a Pinot Noir light in color but rich in taste with hints of blackberries.

THE POND HOUSE