

## The Bar

### Weddings 2023

**ALL BAR OPTIONS ARE 5 HOURS AND INCLUDE:**

Mixers, Sodas and Juice, Beer: Miller Lite, Stella Artois and a local seasonal beer — Silver Gate Vineyards Wines: Merlot, Cabernet Sauvignon, Pinot Noir, Pinot Grigio, Chardonnay and Sauvignon Blanc; Main & Vine Wine: Rosé

**Top Shelf Open Bar / \$48.34**

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 VS, Grand Marnier, Campari

**Classic Open Bar / \$36.97**

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 / \$29.70**

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

**Craft Beer Package / \$5.74\***

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

**Brunch Bar / \$23.50 (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 / \$29.92, 4 hours / \$26.48

**Wine Service During Dinner / \$5.12\***

**Signature Drink\***

With Top Shelf and Classic Open Bar / \$2.26

With Beer and Wine Open Bar / \$4.18

**Champagne Toast**

Prosecco / \$3.87 Sparkling Seasonal Brut / \$5.18

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

9.28

*\*when added to any Open Bar Package*

*Items are subject to substitution based on availability.*

## Wine Upgrade / \$5.85

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*Please choose two whites and two reds*

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

### WHITE & ROSÉ:

#### The Beach Rosé by Whispering Angel / France

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

#### Villa Dugo Pinot Grigio / Italy

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

#### Chalk Hill Chardonnay Sonoma / 2021 - California

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

#### Dashwood New Zealand Sauvignon Blanc / 2021 - 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 / 2017 - 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.

#### Acrobat Pinot Noir / 2021 - Oregon

Fragrant and spicy with ripe berry fruit..

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**

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