

The Bar 2025

ALL BAR OPTIONS 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; Alto Molino: Rosé

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 VS, Grand Marnier, Campari

5 hours - 51.03, 4 hours - 46.09, 3 hours - 41.23, 2 hours - 33.70, 1 hour - 24.61

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 - 40.52, 4 hours - , 3 hours - 36.83, 2 hours - 25.72, 1 hour - 19.68

Beer and Wine Open Bar

Miller Lite, Stella Artois and a local seasonal beer — Silver Gate Wines: Merlot, Cabernet Sauvignon, Pinot Grigio, Chardonnay and Sauvignon Blanc. Pinot Noir and Alto Molino Rosé

5 hours - 31.36, 4 hours - 28.38, 3 hours - 25.17, 2 hours - 22.25, 1 hour - 18.81

Craft Beer Package / 5.97*

A seasonal house selection of three local craft beers on draught.

Brunch Bar / 23.85 (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 / \$30.37, 4 hours / \$27.96

Wine Service During Dinner* / 5.40

Signature Drink*

With Top Shelf and Classic Open Bar - 2.38

With Beer and Wine Open Bar - 4.41

Champagne Toast

Prosecco / \$4.09 Sparkling Seasonal Brut / \$5.47

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

5 hours - 9.42, 4 hours - 8.92, 3 hours - 7.78, 2 hours - 6.72, 1 hour - 5.91

Cash Bar

Includes our top shelf items

Bartender fee - 1st hour 95.00; 35.00 every additional hour (per bartender)

Parties with 80 guests and over require 2 bartenders

Wine Upgrade / \$6.18

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

Pomegranate Lemonade (available as a “Mocktail”)

Vodka, with pomegranate liqueur, house-made lemonade, and a half rim of sugar

Seasonal Sangria (available as a “Mocktail”)

A blend of wines, liqueurs, fresh juices, and seasonal fruit

Peach Sunset (available as a “Mocktail”)

Coconut rum, with peach liqueur, pineapple juice, grenadine, and a splash of ginger ale

Strawberry-Basil Delight (available as a “Mocktail”)

Vodka, with fresh strawberry-basil puree, and house-made lemonade

Limoncello Aperol Spritz (traditional Aperol Spritz also available)

Aperol, Limoncello, topped with Prosecco, and a splash of sparkling water

Rosé Paloma

Tequila, rosé wine, with ruby-red grapefruit juice, simple syrup, and a splash of sparkling water

Summer Bramble

Gin or Bourbon, with blackberry liqueur, simple syrup, and a float of house-made lemonade

Boulevardier/Negroni

Bourbon (or Gin for the Negroni), Campari, sweet vermouth, with an expressed orange peel

Elderflower Gin Fizz

Gin, with Elderflower liqueur, Prosecco, and fresh lemon juice

Whiskey Cobbler

Whiskey, with aromatic bitters, simple syrup, topped with pineapple juice, and fresh fruit

Pond House Signature Margarita

Tequila, with lime juice, house-made lemonade, and your flavor choice of traditional, “skinny”, strawberry, prickly pear, smoked jalapeño, mango, raspberry, and blood orange. Salt/sugar rimming, and drink color, varies by flavor.