## **BAR SELECTION**

| LIBATIONS                         | HOST BAR       | CASH BAR     | ADDITIONAL INFO   |                      |
|-----------------------------------|----------------|--------------|---|----------------------|
| Select Brands                     | \$12.00++ each | \$13.00 each | Bartender Fee - \$150 (per bartender), up to                    | 4 hours              |
| Preferred Brands                  | \$14.00++each  | \$14.00 each | *one per bartender for every 75 guest                           |                      |
| Cordials                          | \$16.00++ each | \$15.00 each | *each additional hour thereafter is \$50 per hour per bartender |                      |
| Domestic Beers                    | \$7.00++each   | \$8.00 each  | There is a one time set up bar fee of \$250 fo                  | r groups of 20       |
| Imported Beers                    | \$8.00++each   | \$9.00 each  | people or less.   |                      |
| Non-Alcoholic Beers               | \$7.00++each   | \$8.00 each  | Cash Bar prices includes tax and service char                   | -ge                  |
| Soft Drinks                       | \$6.00++each   | \$7.00 each  | Cashier Set Up Fee of \$150 per Cashier is rec                  | quired for Cash Bars |
| Still and Sparkling Bottled Water | \$6.00++each   | \$7.00 each  | ++ Denotes Service Charge & Sales Tax                           |                      |
| House Wines, by the Glass         | \$12.00++each  | \$13.00 each |   |                      |

### HOSTED HOURLY BAR (Per Person, Per Hour Pricing)

Silverado's Selection of Wines (Chardonnay & Cabernet Sauvignon) - Add \$4 per hour for an additional 2 varietals

<sup>\*</sup>Non-Alcoholic Beer is Kaliber Beer by Guinness

| Duration         | Select Bar | Preferred Bar | Soft Bar (Beer, Wine, Soda and Waters) |
|------------------|------------|---------------|--|
| One Hour         | \$35++     | \$45++        | \$28++                                 |
| Second Hour      | \$16++     | \$20++        | \$12++                                 |
| Third Hour       | \$11++     | \$15++        | \$8++                                  |
| Additional Hours | \$11++     | \$15++        | \$8++                                  |

| Standard Bar                   | Preferred Bar         | A Choice of 4 beers (Host Bar, Cash Bar or Hourly Bar) |
|--------------------------------|-----------------------|--|
| Sveda Vodka                    | Tito's Vodka          | Budweiser  |
| New Amsterdam Gin              | Bombay Sapphire Gin   | Bud Light  |
| Seagram's 7 Whiskey            | Jameson Irish Whiskey | Coors Light  |
| Jim Beam Bourbon               | Maker's Mark Bourbon  | Lagunitas IPA  |
| Johnny Walker Red Label Scotch | Glenlivet Scotch      | Stella Artois  |
| Myers White Rum                | Bacardi Superior Rum  | Napa Smith Pilsner                                     |
| Sauza Blue Tequila             | Patron Silver Tequila | Pacifico   |

### BEVERAGE EXPERIENCES

#### MARGARITA BAR

Guest can mix and match ingredients to create their own Margarita with the help of a Silverado Mixologist

Stand Alone Experience : \$18 ++per guest/hour Addition to a Beverage Package: \$5++ per guest

Silverado's blend of Casadores Reposado Silverado's House Made Margarita Mix Client to choose 4 puree flavors: Strawberry, Mango, Peach, Passionfruit, Prickly Pear or Guava Seasonal Fruit Garnishes

#### BLOODY MARY BAR

Guest can mix and match ingredients to create their own Bloody Mary with the help of a Silverado Mixologist

Stand Alone Experience : \$18 ++per guest/hour Addition to a Beverage Package: \$5++ per guest

Select brands of vodka, gin and tequila
Silverado's House Mary Bloody Mark Mix
Chef's assorted garnishes
Examples of garnishes: Blue cheese stuffed olives,
pickled local vegetables, cippolini onions, peppered or
candied bacon.
Items will rotate in seasons

#### MIMOSA BAR

Guest can mix and match ingredients to create their own mimosa with the help of a Silverado Mixologist

Stand Alone Experience : \$15 ++per guest/hour Addition to a Beverage Package: \$4++ per guest

Orange, grapefruit and two seasonal juices Seasonal fruit garnishes



Stand Alone Experience require a \$150 Bartender Fee

### BANQUET WINE LIST

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If you are unable to find a wine that appeals to you from our list, please consult your Event Manager.

We are delighted to accommodate requests for wine not represented on our list, however, purchase by the case is required. Please note that vintages, prices and availability are subject to change.

Complimentary Consultation with a Silverado Sommelier for Personalized Beer and Wine Selections

# BANQUET WINE LIST (CONT.)

### CABERNET SAUVIGNON

Educated Guess, Napa \$55.00++ per bottle

House of Cards "Cab is King" . .

Napa

\$65.00++ per bottle

Bear Flag, Sonoma \$75.00++ per bottle

Silverado, Napa \$80.00++ per bottle

Stag's Leap Wine Cellars "Artemis", Napa \$110.00++ per bottle

### INTERESTING VARIETALS

Belle Glos

Rose of Pinot Noir Sonoma County \$55.00++ per bottle

Brassfield Estate

Pinot Gris North Coast

\$52.00++ per bottle

Neyers

Red Blend, Rhone

Varietals California

\$55.00++ per bottle

Josh Cellars, Cabernet, California

\$70.00++ per bottle

Rombauer Zinfandel

Napa

\$65.00++ per bottle

### PINOT NOIR

Black Stallion
Carneros, Napa
\$55.00++ per bottle

La Crema, Sonoma Coast \$60.00++ per bottle

Hartford Court Russian River Valley, Sonoma \$80.00++ per bottle

Patz and Hall Russian River Valley, Sonoma \$80.00++ per bottle

