## BAR SELECTION

<table>
<thead>
<tr>
<th>LIBATIONS</th>
<th>HOST BAR</th>
<th>CASH BAR</th>
<th>ADDITIONAL INFO</th>
</tr>
</thead>
<tbody>
<tr>
<td>Select Brands</td>
<td>$12.00++ each</td>
<td>$13.00 each</td>
<td>Bartender Fee - $150 (per bartender), up to 4 hours</td>
</tr>
<tr>
<td>Preferred Brands</td>
<td>$14.00++ each</td>
<td>$15.00 each</td>
<td>*one per bartender for every 75 guest</td>
</tr>
<tr>
<td>Premium Brands</td>
<td>$16.00++ each</td>
<td>$17.00 each</td>
<td>*each additional hour thereafter is $50 per hour per bartender</td>
</tr>
<tr>
<td>Cordials</td>
<td>$15.00++ each</td>
<td>$16.00 each</td>
<td>There is a one time set up bar fee of $250 for groups of 20 people or less.</td>
</tr>
<tr>
<td>Domestic Beers</td>
<td>$7.00++ each</td>
<td>$8.00 each</td>
<td>Cash Bar prices includes tax.</td>
</tr>
<tr>
<td>Imported Beers</td>
<td>$8.00++ each</td>
<td>$9.00 each</td>
<td>Cashier Set Up Fee of $150 per Cashier is required for Cash Bars.</td>
</tr>
<tr>
<td>Non-Alcoholic Beers</td>
<td>$7.00++ each</td>
<td>$8.00 each</td>
<td>++ Denotes Service Charge &amp; Sales Tax</td>
</tr>
<tr>
<td>Soft Drinks</td>
<td>$6.00++ each</td>
<td>$7.00 each</td>
<td></td>
</tr>
<tr>
<td>Still and Sparkling Bottled Water</td>
<td>$6.00++ each</td>
<td>$7.00 each</td>
<td></td>
</tr>
<tr>
<td>House Wines, by the Glass</td>
<td>$12.00++ each</td>
<td>$13.00 each</td>
<td></td>
</tr>
</tbody>
</table>

## 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

<table>
<thead>
<tr>
<th>Duration</th>
<th>Select Bar</th>
<th>Preferred Bar</th>
<th>Premium Bar</th>
</tr>
</thead>
<tbody>
<tr>
<td>One Hour</td>
<td>$35++</td>
<td>$45++</td>
<td>$50++</td>
</tr>
<tr>
<td>Second Hour</td>
<td>$16++</td>
<td>$20++</td>
<td>$22++</td>
</tr>
<tr>
<td>Third Hour</td>
<td>$11++</td>
<td>$14++</td>
<td>$17++</td>
</tr>
<tr>
<td>Additional Hours</td>
<td>$11++</td>
<td>$14++</td>
<td>$17++</td>
</tr>
</tbody>
</table>

**Select Brands**
Conciere American Distilling Co
Spirits: Vodka, Gin, Tequila, Rum, Scotch, Whiskey

**Preferred Bar**
- Tito’s Vodka
- Bombay Sapphire Gin
- Maker’s Mark Bourbon
- Glenlivet Scotch
- Bacardi Superior Rum
- Add Cazadores Blanco

**Premium Bar**
- Grey Goose Vodka
- Hendrick’s Gin
- Woodford Reserve Bourbon
- Johnnie Walker Black Scotch
- Mount Gay Rum
- Don Julio Blanco Tequila

**Soft Bar (Beer, Wine, Soda and Waters)**
- $28++
- $12++
- $8++

**A Choice of 4 beers**
(Host Bar, Cash Bar or Hourly Bar)

- Budweiser
- Bud Light
- Racer5 IPA
- Stella Artois
- Pacifico
- Sierra Nevada Pale Ale
- Scrimshaw Pilsner
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

## SPARKLING WINE
- **Chandon Brut, Napa**
  - $50.00++ per bottle
- **Mumm Rose, Napa**
  - $65.00++ per bottle
- **Domaine Carneros, Napa**
  - $80.00++ per bottle
- **J. Brut, Sonoma**
  - $85.00++ per bottle
- **Ruinart Blanc de Blancs Champagne, FR**
  - $120.00++ per bottle

## SAUVIGNON BLANC
- **Silverado Vineyards, Napa**
  - $45.00++ per bottle
- **St. Supery, Napa**
  - $55.00++ per bottle
- **Rutherford Ranch, Napa**
  - $60.00++ per bottle
- **Duckhorn, Napa**
  - $75.00++ per bottle

## CHARDONNAY
- **La Crema Chardonnay, Sonoma**
  - $50.00++ per bottle
- **Napa Cellars, Napa**
  - $60.00++ per bottle
- **Patz & Hall, Sonoma**
  - $70.00++ per bottle
- **Chateau Montelena, Napa Valley**
  - $88.00++ per bottle
- **Cakebread, Napa**
  - $95.00++ per bottle

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
  - $90.00++ 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
- Rombauer Zinfandel
  - Napa
  - $65.00++ per bottle

### PINOT NOIR

- 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
  - $85.00++ per bottle
- Flowers Pinot Noir, Sonoma Coast
  - $90.00++ per bottle