

Harry Caray's CATERING & EVENTS

BEVERAGE PACKAGES



BEER, WINE & SOFT DRINKS

Domestic | Bud Light, Miller Lite

Imported/Craft (select 2) | Amstel Light, Corona, Heineken, Stella Artois,
Lagunitas Little Sumpin' Sumpin', Goose Island 312

Non-Alcoholic | O'Doul's

House Merlot or Cabernet Sauvignon

House Chardonnay or Pinot Grigio

Pepsi, Diet Pepsi and Sierra Mist

Cranberry Juice, Orange Juice, Ice

\$10.00 per guest, first two hours | \$4.50 per guest each additional hour
with Premium Wines | add \$7 first two hours, \$3 each additional hour

STANDARD BAR

Includes Beer, Wine & Soft Drinks (above)

Absolut Vodka

Bombay Dry Gin

Bacardi Silver Rum

Captain Morgan Spiced Rum

El Jimador Silver Tequila

Dewar's Scotch

Jameson Whiskey

Seagram's 7 Whiskey

Larceny Bourbon

Tonic, Club Soda, Triple Sec, Sweet Vermouth, Dry Vermouth, Garnishes

\$13.00 per guest, first two hours | \$5.50 per guest each additional hour
with Premium Wines | add \$5 first two hours, \$2 each additional hour

PREMIUM BAR

Includes Beer and Soft Drinks (above)

Ketel One Vodka

Tito's Vodka

Hendricks Gin

Bacardi Silver Rum

Myer's Dark Rum

Don Julio Blanco Tequila

Johnnie Walker Black Label Scotch

Maker's Mark Bourbon

Jack Daniel's Whisky

Crown Royal Whisky

Tonic, Club Soda, Triple Sec, Sweet Vermouth, Dry Vermouth, Garnishes

\$20.00 per guest, first two hours | \$9.50 per guest each additional hour

SUPER PREMIUM BAR

Grey Goose Vodka (Add to Call +\$4, Premium +\$2)

Glenlivet 12 Scotch (on consumption)

Patron Silver Tequila (on consumption)

Bulleit Bourbon (on consumption)

UNLIMITED DINNER WINE

add to any Beverage Package

House Merlot or Cabernet Sauvignon

House Chardonnay or Pinot Grigio

\$5.00 per guest

Premium Wines

\$9.00 per guest

CHAMPAGNE TOAST

add to any Beverage Package

Flutes of House Champagne

\$3.50 per guest

NON ALCHOLIC BEVERAGES

Pepsi, Diet Pepsi and Sierra Mist

Cranberry Juice

Club Soda

\$4.00 per guest, first two hours | \$1.75 per guest each additional hour

NON ALCHOLIC BEVERAGES & MIXERS

available for groups providing their own liquor

Pepsi, Diet Pepsi, Ginger Ale and Sierra Mist

Cranberry Juice, Orange Juice, Tonic, Club Soda, Triple Sec, Sweet Vermouth, Dry Vermouth

Garnishes and Ice

\$6.00 per guest, first two hours | \$3.00 per guest each additional hour

PREMIUM WINES

BENVOLIO PINOT GRIGIO

Friuli Grave region of Italy, translates to “Well Wisher” *100 % Pinot Grigio*
Vibrant & fresh on the palate. Nice acidity with flavors of peach, citrus, and floral notes

Food Pairings: Salads, grilled vegetables, caprese, pesto chicken

KENDALL-JACKSON VINTNERS RESERVE ROSE

75% Pinot Noir, 23% Syrah, 2% Grenache

A gorgeous hue of pale pink, jumps out of the glass with crisp grapefruit, strawberry and white floral notes. Aromas of fresh cut watermelon, hibiscus, and apricot

Food Pairings: Fish, goat cheese

KENDALL-JACKSON SAUVIGNON BLANC

Sourced from Jackson Estate Vineyard in Lake County, Mendocino, Sonoma, and Santa Barbara
93% Sauvignon Blanc, 5% Semillon, 2% Viognier (blended to add layers and texture)

Bright acidity with flavors of lemongrass, ripe melon, pineapple, and grapefruit

Food Pairings: Salads, bruschetta, calamari, raw bar

KENDALL-JACKSON CHARDONNAY

Vintners Reserve 100% Chardonnay

Tropical fruit flavors, pineapple, mango, papaya, citrus, with vanilla and honey (not very oaky)

Food Pairings: Chicken Vesuvio, carving station turkey, pork loin, crab stuffed shrimp, grilled halibut

CAMBRIA KATHERINE'S CHARDONNAY

77% Sonoma County 23% Santa Barbara County 100% Chardonnay

Pink grapefruit, tangerine, pineapple, white peach, citrus blossom, and apple favors are balanced by subtly oak spice and bright acid.

Food Pairings: Cracked crab with drawn butter

LA CREMA MONTEREY PINOT NOIR

Monterey 100% Pinot Noir

Aromas of black plum, cherry, rhubarb and hints of earth, Red plum, raspberry and blood orange are underpinned by distinctive Riverstone. Plush and textured with juicy balanced acidity.

Food Pairings: Filet Mignon, London Broil, pastas with hearty sauces

MURPHY-GOODE RED BLEND

97% Merlot, 3% Cabernet, California appellation

Black cherry, blueberry, blackberry, toasty oak, mild tannins

Food Pairings: Filet Mignon, London Broil, pastas with hearty sauces

MURPHY-GOODE CABERNET

86% Cabernet, 10% Petit Verdot, 4% Merlot (blended for softness and silky texture)

Dark berries, cassis, chocolate, and rich tannins

Food Pairings: New York strip, Rib Eye, Lamb Chops, Oreganato