

# *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**

*A blend of Pinot Noir, Syrah and 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:** Salads, Chilled Seafood

### **KENDALL-JACKSON SAUVIGNON BLANC**

Sourced from Jackson Estate Vineyard in Lake County, Mendocino, Sonoma, and Santa Barbara  
Luscious honeysuckle, ripe pear, and fresh lemongrass intertwine in this medium-bodied Sauvignon Blanc. Hints of grapefruit, floral notes and crisp acidity balance this wine.

**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**

*100% Chardonnay, Certified Sustainable, Single Vineyard Estate Grown & Bottled*

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, Whitefish, Lemon Sole

### **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:** London Broil, Pork Chops, Salmon, pastas with hearty sauces

### **MURPHY-GOODE RED MERLOT**

Aromas and flavors of black cherry, blueberry, and blackberry, tied together with just a kiss of vanilla and spice.

**Food Pairings:** Filet Mignon, Lamb Chops

### **MURPHY-GOODE CABERNET**

*100% Cabernet*

Flavors and aromas of black cherry and a hint of licorice and finishes with notes of chocolate spice, and toasted oak.

**Food Pairings:** New York strip, Rib Eye