

# FORMENTO'S



PASTA STEAK SEAFOOD

## PRIVATE EVENTS

PRIVATE EVENT SPACES 2

ABOUT 4

MENUS 5

BEVERAGES 13

Contact Ashlei Miller for inquiries.

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312.690.7720

[formentos.com](http://formentos.com)



# PRIVATE EVENTS SPACES



**BALLROOM**  
*1598 sq. ft.*



**SICILY**  
*475 sq. ft.*



**BOARDROOM**  
*293 sq. ft.*



**NONNA'S**  
*120 sq. ft.*



**PATIO**

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# FORMENTO'S PRIVATE DINING ROOM CAPACITIES

SETUP STYLE	SICILY ROOM	BOARDROOM	THE BALLROOM	PATIO
Rounds	-	-	140	-
Conference	40	20	100	50
Crescent Rounds	-	-	75	-
Theater	50	30	250	50
Cocktail Reception	60	25	200	85

# ABOUT FORMENTO'S PRIVATE EVENTS

## LOCATION

925 W. Randolph Street, Chicago, IL 60607

We are located in the heart of the Fulton Market District within Chicago's bustling West Loop on the corner of Randolph and Sangamon Streets. We are a quick walk from the Morgan Street Green and Pink line El-stop and a 10 minute drive from The Loop.

## PARKING

Valet parking is \$15, cash only, for individuals. You may also choose to host your guests valet and charge it to your master bill. The valet company is a 3rd party company not directly affiliated with Formento's. If your event is outside of our normal operating hours, valet prices may differ.

## ACCESSIBILITY

Our main floor dining room and bar is wheelchair accessible with ADA compliant restrooms on the same level. The private dining rooms on our second floor are accessible via stairs and elevator. There is also a private entrance on Randolph Street.

## DECOR

The Ballroom features lofty ceilings with expansive windows that overlook Randolph Street. This large private dining room features its own bar with distressed brick accent walls and chandeliers. The Boardroom also boasts a similar charming décor on a smaller scale. Sicily has an old-school Italian feel, with dim lighting and chandeliers, banquet seating and photos fill the brick walls.

Formento's provides complimentary white linens and candle votives for all private events. Guests are welcome to bring decorations and may bring them to the restaurant the day before your event and may leave them to be retrieved the day after your event.

## AUDIO / VISUAL

The Ballroom and Boardroom are equipped with built-in sound systems that can play either our house music or your personal music, accessible through almost any iPod, iPad, laptop, or iPhone. These rooms have LCD televisions that have a DVD player and computer hook up that are perfect for presentations.

## TENTATIVE EVENT HOLD POLICY

We are more than happy to place a specific date and/or room on hold for 3 business days maximum. If the contract and deposit are not returned by the 3rd business day the room will be released.

## MINIMUMS

The food and beverage minimum varies by room, season, and day of the week. All minimums are exclusive of 11.75% tax and service fees. A deposit is required to secure the room, which is 20% and deducted from the final bill. \*percent may differ based on event

## MENUS

Formento's creates custom menu cards at no additional charge. You may also add your own personalized message.

## CAKE PLATING FEE

Should you wish to bring in your own cake from another establishment, the cake cutting/plating fee is \$125 per cake.

## DIETARY REQUESTS

In the spirit of hospitality, be assured that we will go to great lengths to accommodate dietary needs. We take food allergies extremely seriously, and welcome vegetarian, gluten free and vegan diners. We allow kosher and halal meals, prepared off-site upon request.

## PAYMENT

Acceptable forms of payment include cash, credit card and check (check is only acceptable for deposits). All checks must be made out to B Restaurant, L.L.C. Checks made out to "Formento's" cannot be processed and cannot be accepted. Final payments for events are to be made by credit card at the conclusion of the event.

## LOST & FOUND

If you believe you have left an item at Formento's, please call to let us know. Clothing and bags are kept in the coat room. Credit cards, jewelry and other valuables are stored in a safe.

A top-down view of a dining table with various dishes. In the top left, a white plate features a piece of salmon with a dark skin, accompanied by roasted cherry tomatoes and two small round potatoes. To its right is a plate of steamed broccoli. In the center, a white bowl contains three meatballs in a red tomato sauce, garnished with fresh herbs. To the right of the meatballs is a plate of spaghetti with a meat sauce. In the bottom center, a white plate shows a dish with small pasta shells, a large piece of meat, and fresh herbs. To the left of this plate is a small glass of amber liquid. In the bottom left corner, a small white plate holds a fried egg with a slice of pepperoni. On the far left, a plate of rolled prosciutto is visible. In the center-right, there are two small round containers, one with a red sauce and another with a dark sauce. A glass of red wine is also present on the right side of the table. The text "FOOD & BEVERAGE" is overlaid in the center of the image.

FOOD & BEVERAGE

# BRUNCH

*Available Saturday & Sunday from 11am-2pm  
Seasonal menu items, subject to change*

## FAMILY-STYLE

\$35 per person (2 starters, 2 entrees, 2 sides)

\$45 per person (3 starters, 3 entrees, 2 sides)

\$15 per child, 10 and under

## BUFFET

\$45 per person (2 starters, 2 entrees, 2 sides)

\$55 per person (3 starters, 3 entrees, 2 sides)

\$20 per child, 10 and under

## STARTERS

**GEM LETTUCE SALAD** *Radicchio, Avocado, Red Onion, Pecorino, Oregano Vinaigrette*

**KALE SALAD** *Shaved Brussels Sprouts, Golden Raisins, Pecorino, Toasted Almonds, Citrus Vinaigrette*

**GREEK YOGURT** *Housemade Granola, Seasonal Berries, Honey*

**BURRATA** *Green Olive Tapenade, Arugula, Toast*

**TOAST & JAM** *Country Bread, Whipped Mascarpone, Seasonal Fruit Preserves*

**AVOCADO TOAST** *Poached Egg, Pickled Red Chiles, Country Bread (Add Lump Crab +\$4pp)*

**NONNA'S MEATBALLS** *Marinara, Parmesan, Basil*

**PASTRY** *Chef's Assortment of Seasonal Baked Goods (+\$7pp)*

## ENTREES

**ANTIPASTI FRITTATA** *Mortadella, Capicola, Provolone, Red Pepper, Cured Tomato*

**VEGGIE FRITTATA** *Mozzarella, Baby Spinach, Mushrooms*

**FRITTATA** *Slow Cooked Eggs, Chives & Parsley*

**SMOKED SALMON** *Toasted Bagel, Dill, Red Onion, Mighty Vine Beefsteak Tomatoes  
Whipped Cream Cheese*

**LEMON RICOTTA PANCAKES** *Seasonal Fruit Compote, Syrup*

**CANESTRI** *Pork Neck Gravy or Pomodoro*

## SIDES

**DOUBLE SMOKED BACON**

**SAUSAGE**

**SEASONAL FRUIT**

**CRISPY POTATOES** *Parmesan, Garlic, Herbs*

Want a take-away treat  
for your guests? Ask  
our Event Managers to  
incorporate into your  
event!



# LUNCH

*Available from 11am-2pm  
Seasonal menu items, subject to change*

## FORMENTO'S LUNCH

### FAMILY-STYLE

\$35 per person (1 starter, 2 entrees, 1 side)  
\$45 per person (2 starters, 3 entrees, 2 sides)  
\$15 per child, 10 and under

### BUFFET

\$45 per person (1 starter, 2 entrees, 1 side)  
\$55 per person (2 starters, 3 entrees, 2 sides)  
\$20 per child, 10 and under

## STARTERS

**GEM LETTUCE SALAD** *Radicchio, Avocado, Red Onion, Pecorino, Oregano Vinaigrette*  
**KALE SALAD** *Shaved Brussels Sprouts, Golden Raisins, Pecorino, Toasted Almonds, Citrus Vinaigrette*  
**WHIPPED RICOTTA** *Roasted Tomato, Fennel Pollen, Oregano, Country Bread*  
**NONNA'S MEATBALLS** *Marinara, Parmesan, Basil*

## ENTREES

**CANESTRI** *Pork Neck Gravy or Pomodoro*  
**CHICKEN PARMIGIANA** *Marinara, Mozzarella*  
**EGGPLANT PARMIGIANA** *Marinara, Mozzarella*  
**BRICK CHICKEN** *Garlic, Chicken Jus, Preserved Lemon*  
**SALMON** *Pea Tips, Crispy Garlic, Grilled Lemon*

## SIDES

**WOOD GRILLED ASPARAGUS**  
**ROASTED POTATOES**  
**WOOD GRILLED BROCCOLINI**

## NONNA'S LUNCH

### "Brown Bag Lunch"

**\$25pp**

*Pick your sandwich  
Chips  
Cookie*

### Sandwich Buffet

**\$25pp**

*Assortment of 3 sandwiches  
Chips  
Salad*

## SANDWICHES

**PACINO** *Salami, Mortadella, Capicola, Provolone, Lettuce  
Onion, Italian Dressing*  
**MONA LISA** *Fresh Mozzarella, Roasted Peppers  
Marinated Artichokes, Sun Dried Tomatoes, Pesto Aioli*  
**ROASTED TURKEY** *Dill Havarti, Marinated Broccoli  
Spicy Honey Mayo*  
**SOPHIA** *Prosciutto, Fresh Mozzarella, Parmesan Butter*  
**CHICKEN PARMESAN SUB** *Marinara, Mozzarella*  
**NONNA'S MEATBALL** *Marinara, Mozzarella, Giardiniera*  
**EGGPLANT PARMESAN** *Marinara, Mozzarella*

## DESSERTS

**CHOCOLATE CAKE** *Dark Chocolate  
Mousse, Hazelnut Praline  
8in Round Cake (\$75, 12 Slices) or  
Cake Squares (\$120, 65 Squares)*  
**COOKIE PLATTER** *(\$3pp)  
Chocolate Chip or Oatmeal Raisin*

# RECEPTIONS

Minimum order of 20 | To be increased in increments of 10

*To be enjoyed in increments of 10. Seasonal menu items, subject to change.*

## PASSED APPETIZERS

\$4 per piece

- WHIPPED RICOTTA CROSTINI** *Roasted Tomato*
- AVOCADO TOAST** *Lump Crab, Pickled Red Chiles, Country Bread*
- BEEF FILET CROSTINI** *Red Onions, Agrodolce*
- TOMATO BRUSCHETTA** *Toasted Crostini*
- BURRATA CROSTINI** *Green Olive Tapenade, Arugula*
- SCALLOP CRUDO** *Olive Oil, Preserved Lemon Relish*
- PROSCIUTTO WRAPPED ASPARAGUS**
- OCTOPUS & MORTADELLA SPEDINI** *Balsamic, Herbs*
- ARANCINI** *Saffron Aioli*

## STATIONS

Priced by dish per person

2 hour time limit

- GARLIC KNOTS** *Marinara (\$4pp)*
- NONNA'S MEATBALLS** *(\$5pp) Marinara, Parmesan, Basil*
- CHEESE & CHARCUTERIE** *(\$16pp) Marinated Roasted Vegetables, Assorted Breads & Accompaniments*
- CANESTRI** *(\$16pp) Pomodoro*
- CANESTRI** *(\$18pp) Roasted Mushrooms, Broccoli, Parmesan*
- SEAFOOD TOWER** *(\$25pp) Assortment of Chilled Oysters, Prawns, Mussels, Scallop Crudo*
- CARVING STATION** *(\$34pp) Choice of Porchetta, Tenderloin, Lamb (Plus \$150 Attendant Fee)*
- SLIDERS** *(\$7 per slider; Minimum 10) Choice of Chicken Parm, Eggplant Parm, Meatball*
- NONNA'S COLD SANDWICHES** *(\$10pp) Ask Event Manager for Current Menu Options*
- CHOCOLATE CAKE** *Dark Chocolate Mousse, Hazelnut Praline*
- 8in Round Cake (\$75, 12 Slices) or Cake Squares (\$120, 65 Squares)*
- DESSERT ASSORTMENT** *(\$12 pp) Chef's Selection of 3 Mini Desserts*

Ask an Event Manager  
about creating custom  
cakes for your event!

### In need of a take-away treat for your guests?

*Formento's would be delighted to create the following pre-packaged desserts:*

- **CHOCOLATE CAKE TRUFFLE** *(\$5pp) Dark Chocolate Hazelnuts (Includes 3)*
- **COOKIES** *(\$3pp) Chocolate Chip or Oatmeal Raisin*



# FAMILY-STYLE DINNER

*Seasonal menu items, subject to change*

\$55 per person (2 starters, 2 entrees, 2 sides, 1 dessert)

\$65 per person (3 starters, 3 entrees, 2 sides, 2 desserts)

\$75 per person (focaccia bread service included, 3 starters, 3 entrees, 3 sides, 3 desserts)

\$15 per child, 10 and under

*Add bread service to any package*

**FOCACCIA** (\$3pp)

**GARLIC KNOTS** (\$4pp)

## STARTERS

**GEM LETTUCE SALAD** *Radicchio, Avocado, Red Onion, Pecorino, Oregano Vinaigrette*

**KALE SALAD** *Shaved Brussels Sprouts, Golden Raisins, Pecorino, Toasted Almonds, Citrus Vinaigrette*

**WHIPPED RICOTTA** *Roasted Tomato, Fennel Pollen, Oregano, Country Bread*

**PROSCIUTTO** *Pickled Mustard Seeds, Parmesan Butter, Country Bread*

**NONNA'S MEATBALLS** *Marinara, Parmesan, Basil*

**AVOCADO CRAB SALAD** *Watercress, Pickled Fresno Chili (+\$8pp)*

## ENTREES

**CANESTRI** *Roasted Mushrooms, Broccoli, Parmesan*

**CANESTRI** *Pork Neck Gravy or Pomodoro*

**CHICKEN PARMIGIANA** *Marianara, Mozzarella*

**EGGPLANT PARMIGIANA** *Marianara, Mozzarella*

**BRICK CHICKEN** *Garlic, Chicken Jus, Preserved Lemon*

**SALMON** *Pea Tips, Crispy Garlic, Grilled Lemon*

**WOOD GRILLED BRANZINO** *Pea Tips, Crispy Garlic, Grilled Lemon (+\$6pp)*

**BUTCHER STEAK** *Roasted Cipollini Onion, Smoky Tomato, Porcini Mustard (+\$9pp)*

**BONE IN RIB EYE** *22oz, 35 Day Dry-Aged (+\$19pp)*

## SIDES

**WOOD GRILLED ASPARAGUS**

**CRISPY POTATOES** *Parmesan, Herbs*

**WOOD GRILLED BROCCOLINI**

**GIANT WHITE BEANS**

## DESSERTS

**CHOCOLATE CAKE** *Dark Chocolate Mousse  
Hazelnut Praline*

**TIRAMISU** *Oat Streusel, Chocolate Sauce*

**SEASONAL FRUIT TART**

**ECLAIR** *Seasonal Cream*

**GELATO or SORBET** *Chef's Selection*

# BUFFET DINNER

*Seasonal menu items, subject to change*

\$75 per person (2 starters, 2 entrees, 2 sides, 1 dessert)

\$85 per person (3 starters, 3 entrees, 2 sides, 2 desserts)

\$20 per child, 10 and under

## STARTERS

- GEM LETTUCE SALAD** *Radicchio, Avocado, Red Onion, Pecorino, Oregano Vinaigrette*  
**KALE SALAD** *Shaved Brussels Sprouts, Golden Raisins, Pecorino, Toasted Almonds, Citrus Vinaigrette*  
**WHIPPED RICOTTA** *Roasted Tomato, Fennel Pollen, Oregano, Country Bread*  
**PROSCIUTTO** *Pickled Mustard Seeds, Parmesan Butter, Country Bread*  
**NONNA'S MEATBALLS** *Marinara, Parmesan, Basil*

## ENTREES

- EGGPLANT PARMIGIANA** *Marianara, Mozzarella*  
**CHICKEN PARMIGIANA** *Marianara, Mozzarella*  
**CANESTRI** *Roasted Mushrooms, Broccoli, Parmesan*  
**CANESTRI** *Pork Neck Gravy or Pomodoro*  
**BRICK CHICKEN** *Garlic, Chicken Jus, Preserved Lemon*  
**SALMON** *Pea Tips, Crispy Garlic, Grilled Lemon*  
**BUTCHER STEAK** *Roasted Cipollini Onion, Smoky Tomato, Porcini Mustard (+\$9pp)*

## SIDES

- WOOD GRILLED ASPARAGUS**  
**CRISPY POTATOES** *Parmesan, Herbs*  
**WOOD GRILLED BROCCOLINI**  
**GIANT WHITE BEANS**

## DESSERTS

- CHOCOLATE CAKE** *Dark Chocolate Mousse*  
*Hazelnut Praline*  
**ECLAIR** *Seasonal Cream*  
**SEASONAL FRUIT TART**

Enhance your Buffet  
with Carving Stations,  
Seafood Towers & more.  
See page 8 for details.

# PRE-SELECTED ENTREE DINNER

Up To 50 Guests

*Seasonal menu items, subject to change.*

*Please submit each guest's final entree selection no later than 72 hours before event.*

\$70 per person (2 starters, 1 entree, 2 sides, 1 dessert)

\$80 per person (2 starters, 1 entree, 2 sides, 2 desserts)

\$90 per person (focaccia bread service included, 3 starters, 1 entree, 3 sides, 2 desserts)

\$20 per child, 10 and under

*Add bread service to any package*

**FOCACCIA** (\$3pp)

**GARLIC KNOTS** (\$4pp)

## STARTERS

[SERVED FAMILY-STYLE]

**GEM LETTUCE SALAD** *Radicchio, Avocado, Red Onion, Pecorino, Oregano Vinaigrette*

**KALE SALAD** *Shaved Brussels Sprouts, Golden Raisins, Pecorino, Toasted Almonds, Citrus Vinaigrette*

**WHIPPED RICOTTA** *Roasted Tomato, Fennel Pollen, Oregano, Country Bread*

**PROSCIUTTO** *Pickled Mustard Seeds, Parmesan Butter, Country Bread*

**NONNA'S MEATBALLS** *Marinara, Parmesan, Basil*

## ENTREES

[INDIVIDUALLY PLATED; CHOOSE 3 OPTIONS]

**EGGPLANT PARMIGIANA** *Marianara, Mozzarella*

**CHICKEN PARMIGIANA** *Marianara, Mozzarella*

**BRICK CHICKEN** *Garlic, Chicken Jus, Preserved Lemon*

**SALMON** *Pea Tips, Crispy Garlic, Grilled Lemon*

**WOOD GRILLED BRANZINO** *Pea Tips, Crispy Garlic, Grilled Lemon (+\$6pp)*

**BUTCHER STEAK** *Roasted Cipollini Onion, Smoky Tomato, Porcini Mustard (+\$9pp)*

**BONE IN RIB EYE** *22oz, 35 Day Dry-Aged (+\$19pp)*

## SIDES

[SERVED FAMILY-STYLE]

**WOOD GRILLED ASPARAGUS**

**CRISPY POTATOES** *Parmesan, Herbs*

**WOOD GRILLED BROCCOLINI**

**GIANT WHITE BEANS**

**CANESTRI** *Pork Neck Gravy or Pomodoro*

## DESSERTS

[INDIVIDUALLY PLATED]

**CHOCOLATE CAKE** *Dark Chocolate Mousse  
Hazelnut Praline*

**TIRAMISU** *Oat Streusel, Chocolate Sauce*

**SEASONAL FRUIT TART**

**ECLAIR** *Seasonal Cream*

**GELATO** or **SORBET** *Chef's Selection*



# CHOICE OF ENTREE MENU

Up To 20 Guests

\$90 per person (focaccia bread service included, 3 starters, 1 entree, 3 sides, 2 desserts)

\$20 per child, 10 and under

*Add additional bread*

**GARLIC KNOTS** (\$4pp)

## STARTERS

[SERVED FAMILY-STYLE]

**GEM LETTUCE SALAD** *Radicchio, Avocado, Red Onion, Pecorino, Oregano Vinaigrette*

**KALE SALAD** *Shaved Brussels Sprouts, Golden Raisins, Pecorino, Toasted Almonds, Citrus Vinaigrette*

**WHIPPED RICOTTA** *Roasted Tomato, Fennel Pollen, Oregano, Country Bread*

**PROSCIUTTO** *Pickled Mustard Seeds, Parmesan Butter, Country Bread*

**NONNA'S MEATBALLS** *Marinara, Parmesan, Basil*

## ENTREES

[GUEST CHOOSE UPON ARRIVAL - INDIVIDUALLY PLATED; CHOOSE UP TO 5 OPTIONS]

**EGGPLANT PARMIGIANA** *Marianara, Mozzarella*

**CHICKEN PARMIGIANA** *Marianara, Mozzarella*

**BRICK CHICKEN** *Garlic, Chicken Jus, Preserved Lemon*

**WOOD GRILLED BRANZINO** *Pea Tips, Crispy Garlic, Grilled Lemon (+\$6pp)*

**BUTCHER STEAK** *Roasted Cipollini Onion, Smoky Tomato, Porcini Mustard (+\$9pp)*

**BONE IN RIB EYE** *22oz, 35 Day Dry-Aged (+\$19pp)*

## SIDES [SERVED FAMILY-STYLE]

**WOOD GRILLED ASPARAGUS**

**CRISPY POTATOES** *Parmesan, Herbs*

**WOOD GRILLED BROCCOLINI**

**GIANT WHITE BEANS**

**CANESTRI** *Pork Neck Gravy or Pomodoro*

## DESSERTS [INDIVIDUALLY PLATED]

**CHOCOLATE CAKE** *Dark Chocolate Mousse*

*Hazelnut Praline*

**TIRAMISU** *Oat Streusel, Chocolate Sauce*

**SEASONAL FRUIT TART**

**ECLAIR** *Seasonal Cream*

**GELATO or SORBET** *Chef's Selection*

*Full main dining a la carte menus are available upon request. Once approved from our culinary team, appetizers, sides, and deserts will need to be pre-selected for the group.*

*In addition, a flat \$200 a la carte convenience fee will be added to the final bill.*

# BEVERAGE PACKAGES

*Coffee, tea, soda & water are included in all packages. Subject to change based on availability*

## BRUNCH BAR PACKAGE

1 hour - \$18pp  
2 hour - \$26pp  
3 hour - \$37pp

Red House Wine  
• Cabernet Sauvignon  
• Pinot Noir

White House Wine  
• Pinot Grigio  
• Chardonnay

House Rosé  
House Sparkling

Beer  
• Peroni  
• Miller Lite  
• Craft Rotating IPA

Cocktails  
• Mimosa  
• Bellini  
• Bloody Mary  
• Moscow Mule

## PACKAGE #1

WINE & BEER

1 hour - \$22pp  
2 hour - \$33pp  
3 hour - \$44pp

Red House Wine  
• Cabernet Sauvignon  
• Pinot Noir

White House Wine  
• Pinot Grigio  
• Chardonnay

House Rosé  
House Sparkling

Beer  
• Peroni  
• Miller Lite  
• Craft Rotating IPA

## PACKAGE #2

STANDARD BAR

1 hour - \$26pp  
2 hour - \$38pp  
3 hour - \$50pp

Red House Wine  
• Cabernet Sauvignon  
• Pinot Noir

White House Wine  
• Pinot Grigio  
• Chardonnay

House Sparkling

Beer  
• Peroni  
• Miller Lite  
• Craft Rotating IPA

House Cocktails  
• Margarita  
• Martini  
• Moscow Mule  
• Old Fashioned  
• Manhattan

Liquor  
• Ketel One Vodka  
• Finns Gin  
• Corazon Blanco Tequila  
• Flor de Cana White Rum  
• Very Old Barton Bourbon  
• Knob Creek Rye  
• Dewar's White Label  
• Amaretto Disaronno  
• Cointreau  
• Campari  
• Creyente Mezcal

## PACKAGE #3

PREMIUM BAR

1 hour - \$30pp  
2 hour - \$42pp  
3 hour - \$55pp

Red House Wine  
• Cabernet Sauvignon  
• Pinot Noir

White House Wine  
• Pinot Grigio  
• Chardonnay

House Sparkling

Beer  
• Peroni  
• Miller Lite  
• Craft Rotating IPA

House Cocktails  
• Margarita  
• Martini  
• Moscow Mule  
• Old Fashioned  
• Manhattan

Liquor  
• Ketel One Vodka  
• Finns Gin  
• Corazon Blanco Tequila  
• Flor de Cana White Rum  
• Very Old Barton Bourbon  
• Knob Creek Rye  
• Dewar's White Label  
• Johnnie Walker Black  
• Glenlivet 12

• Creyente Mezcal  
• Glenmorangie 10  
• Knob Creek  
• Buffalo Trace  
• Jack Daniels  
• Rittenhouse Rye  
• Malibu  
• Captain Morgan  
• Fords Gin  
• Bombay Sapphire  
• Cimarron Reposado  
• Sambuca  
• Kahlua  
• Bailey's  
• Amaretto Disaronno  
• Cointreau  
• Campari

# WINE LIST

## CABERNET SAUVIGNON

- ALTESINO TOSCANA ROSSO** \$65  
*Medium Body, Fresh Red and Dark Fruits, Dry Finish*
- DRAMA BIG RED, NAPA VALLEY** \$75  
*Opulent, Stewed Blackberries, Charred Walnuts*
- MURPHY GOODE, ALEXANDER VALLEY** \$90  
*Blueberries, Pecans, Smooth Finish*
- HUNT AND HARVEST, NAPA VALLEY** \$110  
*Elegant, Baked Cobbler, Lingering Finish*

## PINOT NOIR

- TORNATORE ETNA ROSSO NERELLO** \$68  
**MASCALLESE CAPPUCCIO**  
*Red Berries, Morello Cherry, Black Cherry*
- CRISTOM, MT. JEFFERSON CUVÉE, WILLAMETE** \$73  
*Medium Body, Cranberries, Earthiness*
- AU BON CLIMAT, SANTA BARBARA** \$81  
*Bright Fruits, Balanced, Savory*
- RAEBURN, RUSSIAN RIVER VALLEY** \$92  
*Fuller Body, Ripe Red Fruits, Pomegranate*
- COPAIN LES VOISINS, ANDERSON VALLEY** \$110  
*Structured, fresh and crisp, Burgundy-inspired*

## BUBBLES

- ADAMI PROSECCO** \$54  
*Bright, Crisp, Effervescent*
- MAISON ALBERT BICHOT, CREMANT DE BORGOGNE BRUT** \$88  
*Crisp Apples, Aromatic*
- CHAMPAGNE TAITTINGER, BRUT** \$100  
*Finesse, Toast, Lemon Curd*

## SAUVIGNON BLANC

- CHASING VENUS, NEW ZEALAND** \$66  
*Fresh, Herbaceous, Tropical*
- DAVIS BYNUM, RUSSIAN RIVER VALLEY** \$75  
*Aromatic, Fruit Driven, Crisp and Refreshing*
- CLAUDE RIFFAULT, SANCERRE** \$84  
*Elegant, White Flowers, Meyer Lemon*

## CHARDONNAY

- NIELSON, SANTA BARBARA COUNTY** \$65  
*Fresh lemon peel, minerality and toasted hazelnuts.*
- FOUR VINES "THE FORM" EDNA VALLEY, CALIFORNIA** \$75  
*Meyer Lemon, Gala Apples, Integrated Oak*
- CASTELLO BANFI, TUSCANY** \$80  
*Elegant, Dry, Hints of Apple, Peach & Apricot*
- REATA, CARNEROS** \$92  
*Rich, French Vanilla, Ripe Golden Delicious*

## PINOT GRIGIO

- SARTORI DI VERONA** \$60  
*Smooth, Quaffable, Dry Finish*
- KETTMERI** \$72  
*Complex, Crisp, Hint of Italian Herbs*
- MASSO CANALLI** \$84  
*Crisp, Refreshing, Ripe and Savory*

# NON-ALCOHOLIC BEVERAGES

*\$9pp per hour*

### COFFEE

*Freshly Brewed La Columbe*

### TEA

*Assorted Flavors*

### SODA

*Coke, Diet Coke, Sprite, Ginger Ale*

### JUICE

*Orange, Cranberry*

### WATER

*Still or Sparkling*



