

# BAR PACKAGES

\$100 Per Bartender / Based on Guest Count

**HOSTED BAR** | *Host will be charged based on consumption according to the prices below:*

**Call Cocktails** \$11  
**Premium Cocktails** \$12  
**Super Premium Cocktails** \$13  
**Martinis** Add \$2 per Drink

**Domestic Beer** \$7  
**Import/Premium/Craft Beer** \$8  
**House Wines** \$11  
**Premium Wines** Starting at \$13

**Soft Drinks** \$3  
**Sparkling or Bottled Water** \$3.25  
**Assorted Juices** \$3.50  
**Red Bull** \$5

**CASH BAR** | *Guests purchase their own beverages at the prices shown above, plus tax.*

**BAR PACKAGES** | *Two Hours Minimum Applies*

## CALL BRANDS

*Includes Domestic & Imported Beer / House Wine / Soft Drinks*

**2 Hours** \$28  
**3 Hours** \$36  
**4 Hours** \$44

## PREMIUM BRANDS

*Includes Domestic & Imported Beer / Premium Wine / Soft Drinks*

**2 Hours** \$35  
**3 Hours** \$43  
**4 Hours** \$51

## DOMESTIC & IMPORTED BEER, WINE, & SODA

**2 Hours** \$28  
**3 Hours** \$33  
**4 Hours** \$39

## NON-ALCOHOLIC

*Includes Unlimited Soft Drinks / Iced Tea / Assorted Juices*

**2 Hours** \$9  
**3 Hours** \$12

## CHAMPAGNE TOAST | ADD \$3

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## BRAND SELECTIONS

**BEER** | *Select Five*

### Domestic

Bud / Bud Light / Miller Light / Coors Light

### Imported / Craft

Heineken / Goose Island 312 / Lagunitas Little Sumpin' Sumpin' /  
Modelo Especial / Two Brothers Prairie Path (*Gluten-Free*) /  
Angry Orchard Cider (*Gluten-Free*)

### Non-Alcoholic

O'Doul's

## CALL LIQUOR

Absolut Vodka / Skyy Vodka / Beefeater Dry Gin / Captain Morgan Spiced Rum / Bacardi Silver Rum / Hornitos Blanco Tequila /  
Dewar's White Label Scotch / Jameson Whiskey / Seagram's 7 Whiskey / Jack Daniel's Whiskey / Jim Beam White Label Bourbon

## PREMIUM LIQUOR

Effen Vodka / Ketel One Vodka / Tito's Vodka / Bombay Sapphire Gin / Sipsmith Gin / Bacardi Silver Rum / Bacardi Black Rum / Olmeca Altos Tequila /  
Johnnie Walker Black Label Scotch / Chivas Regal 12 Scotch / Jack Daniel's Whiskey / Crown Royal Whiskey / Maker's Mark Bourbon / Chambord

## PREMIUM LIQUOR

Grey Goose Vodka ( Add to Call +\$4 / Add to Premium +\$2) / Knob Creek Bourbon (On Consumption)

Prices are per guest unless otherwise indicated. Current sales tax and 3% service charge applies to all food and beverage. Prices and availability are subject to change. Aug-23

Water Tower Place, Level 7 | 835 North Michigan Avenue | Chicago, IL 60611 | 312.631.2001 | harrycarays.com

# 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 VITNER'S RESERVE | ROSÉ

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 VITNER'S RESERVE | 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:

Crab Cake 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 | 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