



CATERING BAR OPTIONS

Hosted Bar
Cash Bar
Bar Packages
Brand Selections



Prices are per guest unless otherwise indicated. Current sales tax and 3% event preparation fee applies to all food and beverage. Prices and availability subject to change. Jan. 24

HARRY CARAY'S ITALIAN STEAKHOUSE | RIVER NORTH, LOMBARD, ROSEMONT | 773.HOLY.COW | harrycarays.com

BAR OPTIONS

\$100 bartender fee per bartender

HOSTED BAR

host will be charged based on consumption according to the prices shown below

Call Cocktails | \$12
Premium Cocktails | \$13
Super Premium Cocktails | \$14
Martinis | add \$3/Drink
Domestic Beer | \$6
Craft Beer | \$7

House Wines | \$10
Premium Wines | \$14
Soft Drinks | \$4
Sparkling or Bottled Water | \$4
Assorted Juices | \$4
Red Bull | \$6

CASH BAR

guests purchase their own beverages at the prices shown above, plus tax

BAR PACKAGES

prices are per guest | two hour minimum applies

Beer, Wine, and Soda Package

Two Hours \$28
Three Hours \$34
Four Hours \$40

Premium Package

includes premium liquor, premium wine, beer and soda

Two Hours \$39
Three Hours \$46
Four Hours \$52

Call Package

includes call liquor, house wine, beer and soda

Two Hours \$33
Three Hours \$40
Four Hours \$45

Non-Alcoholic

includes unlimited soft drinks, iced tea and juices

Two Hours \$6
Three Hours \$9

SPARKLING WINE TOAST | add \$6

BRAND SELECTIONS

Please inquire for additional selections

BEER

Budweiser
Bud Light
Miller Lite
Modelo
Goose Island 312
Revolution Anti Hero IPA
Angry Orchard Cider
Sam Adams Boston Lager

CALL LIQUOR

**Included in Premium Package*
Absolut Vodka
Beefeater Dry Gin
Bacardi Silver Rum
Captain Morgan Spiced 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

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

SUPER PREMIUM LIQUOR

Grey Goose Vodka
(Add to Call +\$4, Premium +\$2)
Knob Creek Bourbon (on consumption)
Remy VSOP (on consumption)

Prices are per guest unless otherwise indicated. Current sales tax and 3% event preparation fee applies to all food and beverage. Prices and availability subject to change. Jan. 24

PREMIUM WINES

BENVOLIO PINOT GRIGIO

100 % Pinot Grigio

Friuli Grave region of Italy, translates to “Well Wisher”

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

LA CREMA CHARDONNAY

100% Chardonnay, Sourced from Several of La Crema's Estate Vineyards on the Sonoma Coast

Aromas of Meyer lemon, pear and white flower on the nose. Followed by flavors of crisp apple, tangerine and pineapple. Concentrated fruit and juicy with a lingering finish.

Food Pairings: Crab Cakes, Whitefish, Chicken Piccata

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 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

Prices are per guest unless otherwise indicated. Current sales tax and 3% event preparation fee applies to all food and beverage. Prices and availability subject to change. Jan. 24