

BAR MENU



WINONA

heritage room

CASH BAR

- Guests are charged per drink prepared.
- Beer and wine are selected by renter.

CASH BAR PRICING:

Canned Coca-Cola products, Tea & Bottled Water	\$2.00
Wine by the Glass (5oz.)	\$7.00
Cocktail by the Glass (5oz.)	\$7.00-\$9.00
Domestic Beer by the Glass (12oz.)	\$5.00
Craft Beer by the Glass (12oz.)	\$7.00

**Any beer remaining in the keg up to the price of the keg will be invoiced back to the renter. For example, if the price of the keg was reached in beer sales, the renter will not be charged for any beer. Beer sales are tallied during the night to keep track of what was consumed.*

**All cash bars will be provided a required tip jar.*

Plastic glasses for drinks and napkins are included in your alcohol price and will be provided.

Bar manager must know if you would like non-alcoholic drinks served. We offer coke products, tea and bottled water.

In all packages, any opened wine bottles will be invoiced back to the renter at a cost of \$28 per bottle.

Bartenders are happy to provide opened wine bottles to the renter if asked after the event.

OPEN BAR/HOSTED BAR

- Guests are not charged for the drink prepared.
- Beer and wine are selected by renter.
- All consumed drinks, except beer, are tallied and invoiced to the renter after the event.
- Renter is charged for entire keg of beer, including any beer left in the keg.

For Example, we will invoice you \$2.00 per soda, \$7.00 per wine, and \$7.00 per cocktail consumed. Beer is \$350.00 per domestic beer keg and \$475 per craft beer keg no matter how many pours.

**All open bars will have a 15% service fee added.*

SPLIT BAR/LIMITED OPEN BAR

- Combination of Cash and Open Bar
- Similar to an open bar, but with a cap set

For example, renter pays for all drinks served until the cap is reached, then guests are charged as a cash bar. All consumed drinks by guests are tallied and invoiced to the renter after the event. However, any beer remaining in the keg is invoiced back to the renter, only up to the price of the keg. Any opened wine bottles will also be invoiced back to the renter.

SPLIT BAR/LIMITED OPEN BAR OPTIONS:

Time Cap: Renter pays for all consumed drinks during decided on time. After time limit, guest pays for their own drink.

Drink Tickets/Tokens: Renter provides drink tickets/tokens (acquired by renter) to each guest and pays for each ticket/token redeemed. After tickets/tokens are used, guest pays for their own drink. *Please inform staff what tickets/tokens can be used towards each purchase and how many were given per guest in advance of your event.*

Bottle Limit/Keg Limit: Renter pays for all bottles of wine and full keg. After bottles and keg are consumed, bar can close or switch to a cash bar.

*Plastic glasses for drinks and napkins are included in your alcohol price and will be provided.
Bar manager must know if you would like non-alcoholic drinks served. We offer coke products, tea and bottled water.
In all packages, any opened wine bottles will be invoiced back to the renter at a cost of \$28 per bottle.
Bartenders are happy to provide opened wine bottles to the renter if asked after the event.*



WINE OPTIONS

All wines are sold at \$7 per glass or \$28 per bottle depending on desired bar package.

Each bottle serves between 4 and 5-5oz glasses of wine.

RED WINE

PINOT NOIR

Light, delicate, floral, semi-dry.

Pairs well with poultry, earthy vegetables, occasionally salmon

MERLOT

Dry, oaky, medium body.

Pairs well with chicken, light meats, marinated meats

CABERNET SAUVIGNON MOST POPULAR

Bold, oaky yet jammy, semi-dry.

Pairs well with beef, pork, chicken

SPARKLING & ROSÉ

SPARKLING

Fizzy and light with citrus notes

Pairs well with cheese, bread, fish, vegetables, desserts

ROSÉ

Rare rosé blend, dry, herbal, crisp, light strawberry, peach notes.

Pairs well with tomato based and summer herb dishes, vegetables, light salads

WHITE WINE

MOSCATO

Lively jolt of acidity, sweet offerings of peach, apricot, orange blossom.

Pairs well with spicy cuisine, fruits, desserts

RIESLING

Typically sweeter, light minerality, subtle floral.

Pairs well with lime, beef curry, green fruits

PINOT GRIGIO

Unpretentious, easy to enjoy. Not too sweet, not too dry.

Pairs well with smoked salmon, pasta, poultry

SAUVIGNON BLANC

Lighter, acidic, semi-sweet, grassy notes.

Pairs well with herbs, light fish, green vegetables

CHARDONNAY MOST POPULAR

Thick, often creamy mouthfeel over green apple/pear.

Pairs well with fish, poultry, shellfish

Special orders of wine can be arranged no later than 2 weeks prior to the event, including sparkling wine or mimosas for the bridal party, specialty cases, etc. Price will be based on bottle cost.

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BEER OPTIONS

Domestic draft are \$5 by the glass. Craft selections are \$7 by the glass.
One 1/2 barrel keg delivers about 165-12 oz glasses of beer.

DOMESTIC BEER

MILLER LITE	\$350
BUD LIGHT	\$350
COORS LIGHT	\$350
YUENGLING LAGER	\$350
MICHELOB ULTRA	\$350
PABST BLUE RIBBON	\$300

CRAFT BEER

BELL'S TWO HEARTED	\$475
SAM ADAM'S BOSTON LAGER	\$475
LAGUNITAS IPA	\$475
SIERRA NEVADA PALE ALE	\$475
THREE FLOYD'S ALPHA KING	\$475
MODELO ESPECIAL	\$475

*Any kegged beers not offered on this list can be purchased in full, and must be arranged no later than two weeks prior to the event. See bar packages above for pricing details on cash and open bars.
Customer cannot take a keg off of the premises.*

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SPIRIT & COCKTAIL OPTIONS

SPIRITS \$7-\$9 ea for 1.5oz pour

NEW AMSTERDAM VODKA

TITO'S VODKA

NEW AMSTERDAM GIN

BOMBAY GIN

RANCHO ALEGRE TEQUILA

PATRON

PLANTATION RUM

BACARDI RUM

JAMESON WHISKEY

BUFFALO TRACE BOURBON

RITTENHOUSE RYE

MIXERS

COKE

DIET COKE

SPRITE

MARGARITA MIX

ORANGE JUICE

CRANBERRY JUICE

CLUB SODA

TONIC

GINGER BEER

BATCHED COCKTAILS

A batched cocktail can be prepared prior to the event, and can be served in place of (or in addition to) a full cocktail bar. Batched cocktails need to be arranged no later than 2 weeks prior to the event. The price of the batched cocktail will be calculated based on the cost of ingredients, and the renter will be charged for the entire batch. The average batched cocktail price is \$224 per gallon. Typical, batched cocktails serve about 32 drinks.

BARTENDERS

We are required to appoint one bartender per 75 guests, rounded up. Bartenders are \$30/hour each, including an hour for setup before guests arrive and an hour for tearing down after last call. Renter conveys in advance with bar manager when guests arrive, bar starts and last call.

It is unlawful for renters to bring their own alcohol onto our licensed premises.

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