

CITY KITCHEN

HOSTED BAR PRICING STRUCTURE

BEVERAGES

For a hosted bar, City Kitchen will charge the following:

\$5.00 per guest, per hour	Full Bar
\$4.00 per guest, per hour	Beer/Wine Bar

with no minimum guest count and event duration requirements.

STAFF

All staff charges will be charged per hour with charges beginning 1.5 hrs. prior to the event start time and lasting 1.5 hrs. beyond the guest departure time.

City Kitchen will provide one Beverage Manager at the rate of \$45.00 per hour for all events.

City Kitchen will provide Bartenders at the rate of \$35.00 per hour, with in the following increments:

<u>Guest Count</u>	<u>Bartenders</u>
1 - 125	1
126 - 225	2
226 - 325	3
etc.	

City Kitchen will provide a Busing Steward at the rate of \$25.00 per hour and a Bar Back at the following increments:

<u>Guest Count</u>	<u>Busing Stewards / Bar Backs</u>
50 - 250	1
250 - 500	2
500 - 750	3
etc.	

NOTE: This is subject to increase if your event occurs on multiple floors and/or locations.

EQUIPMENT

City Kitchen will provide all glassware or plasticware, beverage tables, bar linens and beverage equipment with no minimum guest count and event duration requirements at the following rate:

\$4.00 per guest

CASH BAR PRICING STRUCTURE

The beverage charge listed above will be waived and the guests will pay the following rates:

<i>Premium</i>	\$6.00
<i>Well Drinks and Specialty Drink</i>	\$5.00
<i>Wine</i>	\$4.00
<i>Beer</i>	\$3.00
<i>Soft Drinks and Water</i>	\$2.00

However, the staff and equipment charges listed above will remain the client's responsibility.

DRINK TICKETS

Please call for drink ticket rates.

DINNER WINES (At Table)

Please review the attached wine list for your selection. The wine will be billed based on consumption during dinner.

CITY KITCHEN

FULL BAR

BLEND:

Crown Royal Blended Canadian Whisky
Seagrams 7 Crown Blend

BOURBON:

Jack Daniel's Sour Mash Whiskey
Jim Beam Bourbon
Maker's Mark Bourbon Whisky

GIN:

Beefeater Gin
Tanqueray Dry Gin

RUM:

Bacardi Light Rum
Myer's Dark Rum

SCOTCH:

J & B Scotch
Dewar's White Label Scotch
Macallan Twelve Years Old Scotch

TEQUILA:

Cuervo 1800 Tequila

VODKA:

Absolut Vodka
Grey Goose Vodka
Smirnoff Vodka
Stolichnaya Vodka

RED WINE:

Canyon Road Cabernet Sauvignon

WHITE WINE:

Canyon Road Chardonnay

DOMESTIC BEER:

Bud Light
Miller Lite
Shiner Bock

IMPORTED BEER:

Amstel Light
Heineken

BAR MIXERS AND SOFT DRINKS:

Bloody Mary Mix, Club Soda,
Margarita Mix, Rose's Lime Juice,
Sweet-N-Sour Mix and Tonic Water

Cranberry Juice, Grapefruit Juice,
and Orange Juice

Coke, Diet Coke, Sprite and
Diet Sprite

Evian Still Mineral Water and
Perrier Sparkling Mineral Water

BAR GARNISHES:

Cocktail Onions, Green Olives,
Lemons, Limes and Ice

WINE, BEER AND SOFT DRINKS

RED WINE:

Canyon Road Cabernet Sauvignon

WHITE WINE:

Canyon Road Chardonnay

DOMESTIC BEER:

Bud Light
Miller Lite
Shiner Bock

IMPORTED BEER:

Amstel Light
Heineken

SOFT DRINKS:

Cranberry Juice, Grapefruit Juice,
and Orange Juice

Coke, Diet Coke, Sprite and
Diet Sprite

Evian Still Mineral Water and
Perrier Sparkling Mineral Water

BAR GARNISHES:

Lemons, Limes and Ice

NOTE: Champagne, sparkling wine, upgraded white and red wines, dinner wines and Champagne AT TABLE for seated dinners or seated buffets, frozen drinks, liquers and "specialty drinks" can be provided for an additional charge.

City Kitchen Wine List

2008

White Wine

Chardonnay

Hoffman Grove Chardonnay (Jan.-March) Canyon Road Chardonnay	\$	20.00
Hess Select Chardonnay 05	\$	22.00
Sebastiani Chardonnay 06	\$	28.00
J Lohr Chardonnay 06	\$	32.00
Rodney Strong Chalk Hill Chardonnay 05	\$	38.00
Chalone Vineyard Chardonnay 04	\$	55.00
Iron Horse Chardonnay 04	\$	60.00
Stags Leap Chardonnay 05	\$	75.00

Sauvignon Blanc/ Pinot Grigio/ Fume Blanc

The Crossing Sauvignon Blanc 06	\$	28.00
Geyser Peak Sauvignon Blanc 06	\$	42.00
Cavit Pinot Grigio 06	\$	22.00
Maso Canali Pinot Grigio 06	\$	32.00
Murphy Goode Fume Blanc 05	\$	25.00
Dry Creek Fume Blanc 05	\$	36.00

French White

Louis Latour Grand Ardeche 04	\$	24.00
Louis Latour Pouilly Fuisse 05	\$	50.00
Comte La Fond Sancerre 04	\$	65.00

Red Wine

Cabernet Sauvignon

Hoffman Grove Cabernet (Jan.-March) Canyon Road Cabernet (April)	\$	20.00
Hawk Crest Cabernet Sauvignon 04 (by Stags Leap Winery)	\$	28.00
Rodney Strong Sonoma Cabernet Sauvignon 003	\$	34.00
Clos du Bois Cabernet Sauvignon 03	\$	38.00
Alexander Valley Cabernet Sauvignon 03	\$	40.00
Geyser Peak Cabernet Sauvignon	\$	42.00
Hess Estate Cabernet Sauvignon	\$	65.00
Joseph Phelps Cabernet Sauvignon 04	\$	100.00
Barnett Cabernet Sauvignon Spring Mtn. 03	\$	120.00

Merlot/ Pinot Noir/ Zinfandel

Blackstone Merlot 05	\$	30.00
Clos du Bois Merlot 03	\$	38.00
Ferrari-Carano Merlot 03	\$	60.00
Peregrine Hill Pinot Noir 05	\$	22.00
Mark West Pinot Noir 05	\$	32.00
Mac Murray Pinot Noir 05	\$	40.00
XYZin Zinfandel (10 year) 05	\$	38.00

City Kitchen Wine List

French/ Italian Red Wines

Candale Le Haut 03	\$	40.00
Allegrini Palazzo Della Toore 03	\$	45.00
E Guigal Cote du Rhone 03	\$	30.00
George Duboeuf Châteauneuf-du-Pape 03	\$	55.00
Catea Duhart-Milon 04	\$	125.00

Rose Wine

Beringer White Zinfandel	\$	20.00
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Champagne & Sparkling Wine

Gruet Brut Sparkling Wine	\$	25.00
Charles De Fere Rose	\$	30.00
Chandon, NV	\$	45.00
Roederer Estate Anderson Valley Brut Sparkling Wine	\$	50.00
Nicolas Feuillatte Brut, NV	\$	75.00
Veuve Clicquot Brut, NV	\$	100.00