



BOURBON STEAK

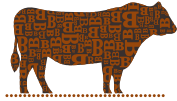
BOURBON PUB

PRIVATE DINING

2019

SANTA CLARA





BOURBON STEAK



BOURBON PUB

SANTA CLARA

Designed specifically for Levi's® Stadium, Bourbon Steak and Bourbon Pub are a unique evolution of Chef Michael Mina's award-winning signature steakhouse. Bourbon Steak provides a traditional steakhouse experience, while Bourbon Pub offers a casual atmosphere serving reinvented pub fare. Both restaurants are open year-round.

PRIVATE DINING

Our private space consists of two intimate Mina Luxury Lofts, our Rice and Topgolf Swing Suite, as well as an exclusive Tailgate area. Bourbon Steak is also available to reserve in its entirety.

LOCATION

LEVI'S® STADIUM

4900 MARIE P. DEBARTOLO WAY
SANTA CLARA, CA 95054
TEL: 408 217 2490



RICE LOFT



BOURBON STEAK

MANAGING CHEF

MICHAEL MINA

EXECUTIVE CHEF

MARIO BEABRAUT

HEAD SOMMELIER

ROB H. SMITS

CAPACITY

RICE LUXURY LOFT

20 SEATED
25 RECEPTION

TOPGOLF SWING SUITE

12 SEATED

MICHAEL MINA'S TAILGATE

200 SEATED
400 RECEPTION

BOURBON STEAK

90 SEATED

PRIVATE DINING

Bourbon Steak and Bourbon Pub offer four spaces for private dining including both restaurants and two luxury loft spaces.





Michelin-Starred Chef Michael Mina first appeared on the culinary map as executive chef at Aqua Restaurant in San Francisco. Shortly after, Mina's culinary and business vision led to the founding of his company Mina Group, with partner Andre Agassi in 2002.

Under the auspices of Mina Group, he has opened 26 restaurants. His accolades include James Beard Foundation "Who's Who of Food & Beverage" inductee in 2013 Wine Enthusiast Magazine Restaurateur of the Year 2012, Gayot Restaurateur of the Year 2011, Food Arts Silver Spoon Award winner May 2011, Bon Appétit Chef of the Year 2005, San Francisco Magazine Chef of the Year 2005, as well as the International Food and Beverage Forum's Restaurateur of the Year 2005.

Michael Mina has also played an integral part in the development of the San Francisco dining scene, contributing to such outstanding establishments as RN74, Michael Mina, Bourbon Steak, Clock Bar, Pabu and The Ramen Bar.





A MICHAEL MINA RESTAURANT

MENU: 'LUNCH BUFFET'

LUNCH BUFFET

SALAD

FARM SALAD

SHAVED LOCAL VEGETABLES, COTIJA, HONEY VINAIGRETTE

SIGNATURE SANDWICHES

MARY'S GRILLED CHICKEN SANDWICH

ARUGULA, PESTO AÏOLI

TURKEY CLUB SANDWICH

BACON, GUACAMOLE, TOMATO

CRISPY FALAFEL

TOMATO, PITA, TZATZIKI

SIDES

HOUSE-MADE POTATO CHIPS

WOOD-ROASTED SEASONAL VEGETABLES

POTATO SALAD

DESSERT

MICHAEL MINA'S SIGNATURE COOKIES

CHOCOLATE CHIP PECAN, TOFFEE CHIP

69 PER PERSON | EXCLUDES TAX & GRATUITY



LUNCH BUFFET

SALAD

FARM SALAD

SHAVED LOCAL VEGETABLES, COTIJA, HONEY VINAIGRETTE

TUSCAN KALE SALAD

SEASONAL FRUIT, SPROUTED MUNG BEANS, QUINOA GRANOLA

SIGNATURE ENTRÉES

PAN-SEARED SEASONAL FISH

CACCIUCCO

WOOD-FIRED MARY'S CHICKEN

CHIMICHURRI

GRILLED BUTCHER'S CUT STEAK

OPTIONAL:

CHEF'S SEASONAL VEGETARIAN ENTRÉE

SIDES

'MERICAN MAC & CHEESE

CHARRED BROCCOLINI

POMMES PURÉE

DESSERT

MICHAEL MINA'S SIGNATURE COOKIES

CHOCOLATE CHIP PECAN, TOFFEE CHIP

SEASONAL MINIATURE DESSERTS



DINNER BUFFET

SALAD

FARM SALAD

SHAVED LOCAL VEGETABLES, COTIJA, HONEY VINAIGRETTE

CLASSIC CAESAR

PARMIGIANO-REGGIANO, GARLIC CROUTONS

TUSCAN KALE SALAD

SEASONAL FRUIT, SPROUTED MUNG BEANS, QUINOA GRANOLA

SIGNATURE ENTRÉES

PAN-SEARED SEASONAL FISH

CACCIUCCO

WOOD-FIRED MARY'S CHICKEN

CHIMICHURRI

GRILLED BUTCHER'S CUT STEAK

OPTIONAL:

CHEF'S SEASONAL VEGETARIAN ENTRÉE

SIDES

CHARRED BROCCOLINI

TRUFFLE MAC & CHEESE

POMMES PURÉE

DESSERT

SEASONAL MINIATURE DESSERTS



DINNER BUFFET

SALAD

FARM SALAD

SHAVED LOCAL VEGETABLES, COTIJA, HONEY VINAIGRETTE

CLASSIC CAESAR

PARMIGIANO-REGGIANO, GARLIC CROUTONS

TUSCAN KALE SALAD

SEASONAL FRUIT, SPROUTED MUNG BEANS, QUINOA GRANOLA

SIGNATURE ENTREES

PAN-SEARED SEASONAL FISH

CACCIUCCO

HERB-ROASTED NY-STRIP

BORDELAISE

WOOD-FIRED MARY'S CHICKEN

CHIMICHURRI

OPTIONAL:

CHEF'S SEASONAL VEGETARIAN ENTRÉE

SIDES

CHARRED BROCCOLINI

POMMES PURÉE

TRUFFLE MAC & CHEESE

DESSERT

SEASONAL MINIATURE DESSERTS

MICHAEL MINA'S SIGNATURE COOKIES

CHOCOLATE CHIP PECAN, TOFFEE CHIP



FAN LUNCH

TO SHARE

NACHOS

BEEF CHILI, SALSA ROJA, FRESNO CHILES

MAIN COURSE

*SELECT TWO OF THE FOLLOWING
(ALL ENTRÉES INCLUDE PUB FRIES):*

BRISKET SANDWICH

SPICY MUSTARD, BREAD AND BUTTER PICKLES

MARY'S GRILLED CHICKEN SANDWICH

MIZUNA, BASIL AÏOLI

TURKEY BURGER

GUACAMOLE, PEPPER JACK CHEESE

VEGETARIAN OPTION AVAILABLE UPON REQUEST

DESSERT

TO SHARE:

MICHAEL MINA'S SIGNATURE COOKIES

CHOCOLATE CHIP PECAN, TOFFEE CHIP

MICHAEL MINA'S SIGNATURE BROWNIES

CHOCOLATE GANACHE



COACH LUNCH

FIRST COURSE

SELECT ONE OF THE FOLLOWING:

FARM SALAD

SHAVED LOCAL VEGETABLES, COTIJA, HONEY VINAIGRETTE

SOUP OF THE SEASON

MAIN COURSE

SELECT TWO OF THE FOLLOWING:

BRISKET SANDWICH

SPICY MUSTARD, BREAD AND BUTTER PICKLES

MEZZANINE PLATTER

HUMMUS, TZATZIKI, CRUDITÉ, GRILLED PITA

MARY'S GRILLED CHICKEN SANDWICH

CHIPOTLE, MIZUNA, BASIL AÏOLI

VEGETARIAN OPTION AVAILABLE UPON REQUEST

DESSERT

TO SHARE:

MICHAEL MINA'S SIGNATURE COOKIES

CHOCOLATE CHIP PECAN, TOFFEE CHIP

MICHAEL MINA'S SIGNATURE BROWNIES

CHOCOLATE GANACHE



A MICHAEL MINA RESTAURANT

MENU: 'OWNER LUNCH'

OWNER LUNCH

FIRST COURSE

SELECT TWO OF THE FOLLOWING:

FARM SALAD

SHAVED LOCAL VEGETABLES, COTIJA, HONEY VINAIGRETTE

CLASSIC CAESAR

PETITE ROMAINE, SOURDOUGH CROUTON, PARMIGIANO-REGGIANO

SOUP OF THE SEASON

MAIN COURSE

CHOICE OF:

GRILLED BUTCHER'S CUT STEAK

POMMES PURÉE, BORDELAISE

WOOD-ROASTED SEASONAL FISH

CHARRED BROCCOLINI, CACCIUCCO

WOOD-FIRED MARY'S CHICKEN

BRUSSELS SPROUTS, CHIMICHURRI

VEGETARIAN OPTION AVAILABLE UPON REQUEST

DESSERT

CHOICE OF:

WARM BEIGNETS

CINNAMON SUGAR, VANILLA CUSTARD

CHOCOLATE OPERA CAKE

ALMOND SPONGE, ESPRESSO BUTTERCREAM

69 PER PERSON | EXCLUDES TAX & GRATUITY



FAN DINNER

TO SHARE

EGYPTIAN-STYLE HUMMUS

CAULIFLOWER, GRILLED PITA BREAD, CRUDITÉ
PICKLED SHALLOTS

CRISPY HOT WINGS

BUTTERED HOT SAUCE, SMOKED BLUE CHEESE

SECOND COURSE

CHOICE OF:

FARM SALAD

SHAVED LOCAL VEGETABLES, COTIJA, HONEY VINAIGRETTE

SOUP OF THE SEASON

MAIN COURSE

CHOICE OF:

ST. LOUIS STYLE RIBS

CORNBREAD, COLESLAW

TURKEY BURGER

GUACAMOLE, MIZUNA

DRY-AGED NEW YORK STEAK SANDWICH

PICKED VEGETABLES, PEPPERONATA, PROVOLONE

VEGETARIAN OPTION AVAILABLE UPON REQUEST

DESSERT

CHOICE OF:

CHOCOLATE OPERA CAKE

ALMOND SPONGE, ESPRESSO BUTTERCREAM

BOURBON BREAD PUDDING

WHITE CHOCOLATE FUDGE SAUCE

79 PER PERSON | EXCLUDES TAX & GRATUITY



COACH DINNER

FIRST COURSE

SELECT TWO OF THE FOLLOWING:

CLASSIC CAESAR

PETITE ROMAINE, SOURDOUGH CROUTON, PARMIGIANO-REGGIANO

TUSCAN KALE SALAD

WARREN PEARS, SPROUTED MUNG BEANS, QUINOA GRANOLA

SOUP OF THE SEASON

MAIN COURSE

SELECT THREE OF THE FOLLOWING:

GRILLED BUTCHER'S CUT STEAK

POMMES PURÉE, BORDELAISE

ROASTED SEASONAL FISH

CHARRED BROCCOLINI, CACCIUCCO

WOOD-FIRED MARY'S CHICKEN

BRUSSELS SPROUTS, CHIMICHURRI

DRY-AGED BONE-IN NEW YORK STEAK ¹⁵ SUPPLEMENT

POMMES PURÉE, BORDELAISE

VEGETARIAN OPTION AVAILABLE UPON REQUEST

DESSERT

CHOICE OF:

BUTTERSCOTCH POT DE CRÈME

WARM BEIGNETS, POWDERED SUGAR

CHOCOLATE OPERA CAKE

ALMOND SPONGE, ESPRESSO BUTTERCREAM

BOURBON BREAD PUDDING

WHITE CHOCOLATE FUDGE SAUCE



OWNER DINNER

FIRST COURSE

SELECT TWO OF THE FOLLOWING:

CLASSIC CAESAR

PETITE ROMAINE, SOURDOUGH CROUTONS, PARMIGIANO-REGGIANO

FARM SALAD

SHAVED LOCAL VEGETABLES, COTIJA, HONEY VINAIGRETTE

TUSCAN KALE SALAD

SEASONAL FRUIT, SPROUTED MUNG BEANS, QUINOA GRANOLA

SECOND COURSE

SELECT TWO OF THE FOLLOWING:

SOUP OF THE SEASON

AHI TUNA TARTARE

ASIAN PEAR, PINE NUTS, SCOTCH BONNET, MINT, SESAME

CACIO E PEPE

ROASTED MUSHROOMS, ENGLISH PEAS, GRANA PADANO

MAIN COURSE

SELECT THREE OF THE FOLLOWING:

FILET MIGNON

POMMES PURÉE, BORDELAISE

WOOD-FIRED MARY'S CHICKEN

BRUSSELS SPROUTS, CHIMICHURRI

ROASTED SEASONAL FISH

CHARRED BROCCOLINI, CACCIUCCO

DRY-AGED BONE-IN NEW YORK ¹⁵ SUPPLEMENT

POMMES PURÉE, BORDELAISE

VEGETARIAN OPTION AVAILABLE UPON REQUEST

DESSERT

CHOICE OF:

KEY LIME PIE

TOASTED MERINGUE

CHOCOLATE OPERA CAKE

ALMOND SPONGE, ESPRESSO BUTTERCREAM



A MICHAEL MINA RESTAURANT

MENU: 'COMMISSIONER MENU' SAMPLE

COMMISSIONER MENU

5-COURSE CHEF'S SEASONAL TASTING MENU

AVAILABLE UPON REQUEST

ALLOW OUR CHEFS TO TAKE YOU THROUGH A MEMORABLE GASTRO JOURNEY
SHOWCASING CREATIVE INTERPRETATIONS OF CLASSIC DISHES BY UTILIZING
THE HIGHEST QUALITY INGREDIENTS, THE FRESHEST LOCAL SEAFOOD
AND INNOVATIVE VEGETABLE SIDES.

185 PER PERSON | EXCLUDES TAX & GRATUITY



CANAPÉ MENU

COLD

CURRY CHICKEN SALAD

APPLE PEDESTALS, MICRO CILANTRO **7 EACH**

TRUFFLE GOUGÈRES

MORNAY, CHIVES **7 EACH**

CHEF GERALD CHIN'S KAI POKE

YELLOWFIN TUNA, FURIKAKE, CUCUMBER **8 EACH**

CAVIAR ON TATER TOT

CHIVE, CRÈME FRAÎCHE **15 EACH**

PRIME STEAK TARTARE

SHALLOTS, CHIVES, TRUFFLE **9 EACH**

MAHI MAHI CEVICHE

MANGO CILANTRO SALSA **8 EACH**

PACIFIC NORTHWEST OYSTERS

SEASONAL MIGNONETTE **MARKET PRICE**

HOT

NISHAAN'S SAMOOSAS

CILANTRO CHUTNEY **7 EACH**

CHEESEBURGER IN PARADISE

BRIOCHE, SECRET SAUCE, CHEDDAR CHEESE **7 EACH**

CRISPY FALAFEL

TZATZIKI **7 EACH**

CUBANO

BRAISED PORK, SWISS, MUSTARD **7 EACH**

OYSTER ROCKEFELLER

SPINACH, PARMESAN **MARKET PRICE**

GRILLED PRAWNS AND CHORIZO

PAPRIKA AÏOLI **8 EACH**

SAFFRON ARANCINI

SMOKED MOZZARELLA, GREEN MARINARA **9 EACH**

PULLED PORK

MINA SIGNATURE BBQ SAUCE, CORNBREAD **7 EACH**

WILD MUSHROOM VOL-AU-VENTS

PUFF PASTRY, PARMESAN **7 EACH**

3 PIECES RECOMMENDED PER PERSON, PER HOUR



ITEMS TO SHARE

CHEESE BOARD

ASSORTED DOMESTIC & IMPORTED CHEESES

PRESERVED FRUIT GARNISHES, BREAD

9 PER PERSON

CHARCUTERIE BOARD

ASSORTMENT OF IMPORTED AND DOMESTIC CURED MEATS

PICKLED VEGETABLES & VARIOUS MUSTARDS

12 PER PERSON

GRILLED VEGETABLES BOARD

WOOD-FIRED & ROASTED ASSORTMENT OF SEASONAL VEGETABLES

SAUCE ROMESCO

8 PER PERSON

FRUIT PLATTER

ASSORTED SEASONAL FRESH SLICED FRUIT

9 PER PERSON

SHELLFISH

GULF SHRIMP COCKTAIL

34 PER DOZEN

SHELLFISH PLATTER

PACIFIC OYSTERS, GULF SHRIMP COCKTAIL

KING CRAB AND LOBSTER WITH TRADITIONAL GARNISHES

60 PER PERSON

CAVIAR SERVICE

325 PER OUNCE



ITEMS TO SHARE

CRISPY HOT WINGS

BUTTERED HOT SAUCE, SMOKED BLUE CHEESE

7 PER PERSON

MEZZANINE PLATTER

HUMMUS, TZATZIKI, CRUDITÉ, GRILLED PITA

8 PER PERSON

FAMILY-STYLE NACHOS

BEEF CHILI, SALSA ROJA, GUACAMOLE

8 PER PERSON

WARM SOFT PRETZELS

BEER CHEESE, BACON BITS

8 PER PERSON

DESSERT

ASSORTED SIGNATURE COOKIES

9 PER PERSON

DARK CHOCOLATE BROWNIES

9 PER PERSON

ASSORTED MINI DESSERTS

12 PER PERSON



ACTION STATIONS

NITROGEN FLOAT EXPERIENCE

SELECT ONE:

CLASSIC ROOT BEER FLOAT OR MINI ICE CREAM CONES DESSERT
IN AN INTERACTIVE SETTING

18 PER PERSON

150 CHEF ATTENDANT FEE

TACO BAR

TRADITIONAL ACCOMPANIMENTS: LIME, CABBAGE, SALSA ROJA
COTIJA, GUACAMOLE, SOUR CREAM, SPANISH RICE, BLACK BEANS

CHICKEN, PORK OR BEEF

22 PER PERSON FOR ONE MEAT SELECTION

35 PER PERSON FOR TWO MEAT SELECTIONS

MADE TO ORDER MILKSHAKE BAR

SELECT ONE:

COOKIES & CREAM

BANANAS FOSTER (CONTAINS ALCOHOL)

CLASSIC CHOCOLATE

14 PER PERSON

150 CHEF ATTENDANT FEE

HAWAIIAN-STYLE SHAVED ICE

HOUSEMADE FRUIT SYRUPS & FRESH FRUIT TOPPINGS

16 PER PERSON

150 CHEF ATTENDANT FEE



MICHAEL MINA'S SIGNATURE SMOKER

79 | THREE MEATS, TWO SIDES, ONE DESSERT

89 | FOUR MEATS, THREE SIDES, ONE DESSERT

CORNBREAD OR BISCUITS

COLESLAW

CHOICE OF:

ST. LOUIS STYLE RIBS

MARY'S BBQ CHICKEN

BEEF BRISKET

SPICY SAUSAGE LINKS

GRILLED PORTOBELLO

COLD

MACARONI SALAD

POTATO SALAD

FARM SALAD

HOT

MAC & CHEESE

MASHED POTATOES

BLACK-EYED PEAS

COLLARD GREENS

DESSERT

CHOICE OF:

PECAN CHOCOLATE CHIP COOKIES

DARK CHOCOLATE BROWNIES



HAPPY HOUR

AVAILABLE ONLY 3:30PM - 5:30PM

MAMA MINA'S FALAFEL

CORIANDER, CILANTRO, TZATZIKI

CRISPY HOT WINGS

BUTTERED HOT SAUCE, SMOKED BLUE CHEESE

EGYPTIAN HUMMUS

CRISPY CAULIFLOWER, ZA'ATAR

NISHAAN'S SAMOOSAS

CILANTRO CHUTNEY

FAMILY-STYLE NACHOS

BEEF CHILI, SALSA ROJA, GUACAMOLE

WARM SOFT PRETZELS

BEER CHEESE, BACON BITS

PICK 3 | 29 PER PERSON

PICK 6 | 49 PER PERSON



EVENT WINE LIST

SPARKLING

SORRO, BRUT PROSECCO, VENETO, ITALY NV	50
DOMAINE FOUET, BRUT ROSÉ, LOIRE VALLEY, FRANCE NV	60
IRON HORSE, CUVÉE MICHAEL MINA, GREEN VALLEY, CA 2014	85
MICHEL GONET, BLANC DE BLANCS, CHAMPAGNE, FRANCE 2011	96
POUILLON, BRUT RESERVE, CHAMPAGNE, FRANCE NV MAGNUM	216
DOM PÉRIGNON, BRUT CHAMPAGNE, FRANCE 2005	495

WHITE

BAILLY-REVERDY, SAUVIGNON BLANC, SANCERRE, FRANCE 2016	60
WEINGUT WITTMANN, RIESLING, TROCKEN, GERMANY 2014	51
TIEFENBRUNNER, PINOT GRIGIO, ALTO ADIGE, ITALY 2017	48
PRESQUI'ILE, CHARDONNAY, SANTA BARBARA COUNTY, CA 2015	60
SCRIBE, CHARDONNAY, SONOMA, CA 2015	72
HANZELL, CHARDONNAY, SONOMA VALLEY, CA 2013	144
DONUM, CHARDONNAY, RUSSIAN RIVER VALLEY, 2011 MAGNUM	300
FRANK FAMILY, CHARDONNAY, CARNEROS, CA 2016	92

ROSÉ

MATTHIASSEN, ROSÉ BLEND, CA 2017	62
GOBELSBURG, ZWEIFELT ROSÉ, WACHAU, AT 2017	60

RED

LYRIC, PINOT NOIR, SANTA BARBARA COUNTY, CA 2015	60
BEAUX FRÈRES, PINOT NOIR, 'LES COUSINS' WILLAMETTE VALLEY, OR 2015	80
FAILLA, PINOT NOIR, SONOMA COAST, CA 2016	88
LUCIA, 'GARY'S', PINOT NOIR, SANTA LUCIA HIGHLANDS, CA 2015	138
KOSTA-BROWNE, PINOT NOIR, RUSSIAN RIVER VALLEY, CA 2016	225
A RAFANELLI, ZINFANDEL, DRY CREEK VALLEY, CA 2015	82
LIEU DIT, CABERNET FRANC, SANTA YNEZ VALLEY, CA 2016	75
CHATEAU SAINT-ROCH, GRENACHE BLEND, CÔTES DU RHÔNE, FRANCE 2016	60
ALAIN GRAILLOT, SYRAH, CROZES-HERMITAGE, FRANCE 2015	80
VIEUX TÉLÉGRAPHE, RHONE BLEND, 'LA CRAU' CHATEAUNEUF-DU-PAPE, FRANCE 2015	168
BACCHUS, CABERNET SAUVIGNON, CALIFORNIA 2016	50
BREA 'MARGARITA', CABERNET SAUVIGNON, PASO ROBLES 2016	72
RAMEY, CABERNET SAUVIGNON, NAPA VALLEY, CA 2014	114
FAUST, CABERNET SAUVIGNON, NAPA VALLEY, CA 2014 MAGNUM	300
JORDAN, CABERNET SAUVIGNON, ALEXANDER VALLEY, CA 2014	146



BEVERAGE PACKAGES

SPIRITS

FIRST DOWN

\$24 PER PERSON | FIRST HOUR
\$18 PER PERSON | EACH SUBSEQUENT HOUR
INCLUDES HOMEFIELD ADVANTAGE

VODKA

SKYY

GIN

BEEFEATER

RUM

BATISTE

TEQUILA

PUEBLO VIEJO

WHISKEY

BUFFALO TRACE

SCOTCH

BANK NOTE

BRANDY

HINE

SPECIAL TEAMS

\$28 PER PERSON | FIRST HOUR
\$22 PER PERSON | EACH SUBSEQUENT HOUR
INCLUDES QUARTERBACK SNEAK

KETEL ONE

DEATH'S DOOR

CALICHE

ESPOLON REPOSADO

FOUR ROSES
SINGLE BARREL

LAPHROAIG 10

HENNESSY VS

RED & GOLD

\$32 PER PERSON | FIRST HOUR
\$28 PER PERSON | EACH SUBSEQUENT HOUR
INCLUDES RED ZONE

TITO'S VODKA

HENDRICK'S

ZAYA

DON JULIO REPOSADO

WOODFORD RESERVE

MACALLAN 12

HENNESSY VSOP

BEER & WINE

HOMEFIELD ADVANTAGE

\$16 PER PERSON | FIRST HOUR
\$13 PER PERSON | EACH SUBSEQUENT HOUR

WINE

BACCHUS
CABERNET SAUVIGNON

BACCHUS
CHARDONNAY

SORRO
PROSECCO

BEER

DOMESTIC

QUARTERBACK SNEAK

\$18 PER PERSON | FIRST HOUR
\$15 PER PERSON | EACH SUBSEQUENT HOUR

LYRIC
PINOT NOIR

BREA 'MARGARITA'
CABERNET SAUVIGNON

PRESQU'ILE
CHARDONNAY

REISS
SAUVIGNON BLANC

DOMAINE FOUET
BRUT ROSÉ

DOMESTIC
IMPORTED

RED ZONE

\$22 PER PERSON | FIRST HOUR
\$18 PER PERSON | EACH SUBSEQUENT HOUR

LUTUM
PINOT NOIR

RAMEY
CABERNET SAUVIGNON

SCRIBE
CHARDONNAY

BAILLY-REVERDY
SANCERRE

IRON HORSE
BLANC DE BLANCS

DOMESTIC
IMPORTED
MICROBREWS

ALL PACKAGES INCLUDE ASSORTED SOFT BEVERAGES