

S | T | R | A | D | A

I N T H E G R O V E

-WINE & BEER OPTIONS-

Option #1: À La Carte

-Each guest can individually order any wine by the glass, by the bottle, beer etc.

-All drink orders will be added to final bill.

-If you do not want each guest's drink order added to final bill, but prefer that each guest pay for their own beverages, you must mention this to the event coordinator so it may be added on the beverage notes of the event contract. All final bills will include 8% tax + 20% gratuity.

Option #2: Wine by the Bottle

-Select any wine or wines from our list. These will be the only wines we use for your event. We will refill each guest's glass throughout the event.

-Predetermine the maximum amount of bottles to be opened with the event coordinator so it may be added on the beverage notes of the event contract. We will notify you when you are running low and when you run out, at which point you can decide whether or not you want to open additional bottles. If you decide to open additional bottles from the predetermined maximum amount, we will attempt to use the same wine but can not guarantee it.

-All consumed bottles will be added to the final bill.

-We recommend to select at least 1 red and 1 white; however, you may also include more selections. *For example:* 2 reds, 2 whites, 1 rosé, 1 prosecco.

Other available options: Mimosas pitcher, bellini pitcher, sangria pitcher (red, white or rose).

-You must confirm your wine selection with the event coordinator at least seven (7) days before the event in order to add to beverage notes of the event contract. 7 days is required so that we can ensure to have sufficient stock of the selected wine(s).

Option #3: Open Bar

-House Wine (Red, White, Rose, Prosecco) +**\$30/Person**

-House Wine + House Beer +**\$40/Person**

-House Wine + House Beer + Mimosas, Bellinis & Sangria +**\$60/Person**