



## ***Banquet Beverage Package***

### **WINE LIST**

#### **Sparkling Wine**

Lafayette Park Hotel House Selection, Sparkling Wine, Brut	\$44
Bisol, Jeio, Prosecco, Veneto, DOC N.V.	\$58
Bouvet, Sparkling Rose, Brut, Loire, France N.V.	\$58
Gloria Ferrer, Brut, Sparkling Wine, Sonoma, N.V.	\$48
Schramsberg, Blanc de Blanc, North Coast 2019	\$93
Tattinger, la Francaise, Brut Rose, Champagne N.V.	\$120

#### **Chardonnay**

Lafayette Park Hotel House Selection	\$40
Talbott, Kali Hart, Monterey 2018	\$45
Sonoma-Cutrer, "Russian River Ranches," Sonoma 2022	\$54
Domain Laroche St Martin, Chablis, France 2022	\$68
Jordan, Napa Valley 2021	\$82
Kistler, Les Noisetier, Sonoma Coast 2020	\$138

#### **Interesting Whites**

Riff, Pinot Grigio, Alois Lageder, Veneto, Italy 2022	\$42
Cakebread Cellars, Sauvignon Blanc 2021	\$70
Maximin Grunhaus, "Maximin" Riesling, Feinherb, Mosel, Germany 2021	\$50
Seresin, Sauvignon Blanc, Marlborough, New Zealand 2021	\$53
Vietti, Arneis, Roero, Piedmont, Italy 2021	\$60
Domaine Delobel, "Angel Droit", Torraine, France, 2021	\$46
Kracher, Gruner, Veltliner, Bergenland, Austria 2022	\$65
Henri Bourgeois, la Bourgeoise, Sancerre, Loire, France 2018	\$98

All menu prices are subject to the banquet fee and state sales tax;  
As outlined in the Sales and Catering Contract  
pricing subject to change

**WARNING:** Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to [www.P65Warnings.ca.gov/restaurant](http://www.P65Warnings.ca.gov/restaurant)



### Pinot Noir

Lafayette Park Hotel House Selection	\$40
Badger Mountain, Jackson County, Oregon 2021	\$45
Cristom, Willamette Valley, Oregon 2019	\$75
Flowers, Sonoma Coast 2022	\$90
Freeman, Sonoma Coast 2018	\$92
Joseph Phelps, "Freestone Vineyard, Sonoma Coast 2019	\$115

### Cabernet Sauvignon

Lafayette Park Hotel House Selection	\$40
Hess Select, North Coast, California 2019	\$59
Ferrari Carano, Alexander Valley, Sonoma 2017	\$77
Grgich Hills, Napa Valley, 2019	\$98
Jordan, Alexander Valley, Sonoma 2018	\$115
Château Montelena, Napa Valley 2019	\$180
Silver Oak, Alexander Valley, Sonoma 2018	\$195

### Other Reds

St. Francis, Old Vines Zinfandel, Sonoma 2018	\$45
Oberon, Merlot, Napa Valley 2020/21	\$45
Costello Di Volpaia, Chianti Classico, Toscana, Italy 2020	\$50
Elvio Congo, Bricco dei Merli, Barbera d'Alba, Piedmont, Italy 2021	\$64
Domaine des Lises, Equis, Crozes Hermitage, Rhone Valley, France 2017	\$75
Leviathan by Andy Erikso, Syrah Blend, California 2021	\$98
Domaine La Barroche, "Signature", Chateauneuf du Pape, France 2020	\$135

*Please request the full Park Bistro and Bar wine list for more selections. Quantities may be limited due to distributor inventories.*

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**Call Brand**

Tito's Vodka  
Tanqueray Gin  
El Charro Reposado Tequila  
Flor de Cana Rum  
Seagram's Seven Whiskey  
Maker's Mark  
Johnny Walker Red Label Scotch

Chardonnay, Pinot Noir, Cabernet Sauvignon

**Premium Brand**

Grey Goose Vodka  
Bombay Sapphire Gin  
Espolon Blanco Tequila  
Bacardi Silver Rum  
Knob Creek Bourbon  
Johnny Walker Black Label Scotch

Chardonnay, Pinot Noir, Cabernet

\$200.00 per bartender fee for wine and beer only - up to 3 hours  
\$100.00 Each Additional Hour

\$300.00 per bartender for full bar - up to 3 hours  
\$100.00 Each Additional Hour

Minimum one bartender necessary per 100 guests

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