

WINE TIERS & UPGRADES

Our hand-picked wines are sampled, critiqued and selected several times a year to ensure that we continually offer a ripe, well balanced selection of wines.

Standard Wine Selections Included in all Bar Options

These wines will vary seasonally and are given the same care in selection. These are medium-body wines with light structure and forward fruit that will range in region from California to Oregon, Australia and Chile.

Tier 2 Upgraded Wine Selections

These highly enjoyable wines offer greater character and slightly enhanced structure. Still offered at an excellent value, these wines will also incorporate an international range of varietals.

Tier 3 Upgraded Wine Selections

Wines that provide firmer structure and riper fruit are offered in this upgrade. Concentrated heavily on the producers of the west coast, these varietals can be paired perfectly with your meal.

Tier 4 Upgraded Wine Selections

These wines reach deeper into viticultural complexity, with selections of estate grown fruit aged in French Oak in smaller production, thereby enhancing the wines finish and flavor.

Fine wines always add a touch of class and assist in perfecting your meal.

Please note that many of these wines are subject to availability and price fluctuation.

Varietals that may be offered in these upgrades include the following:

Reds - Merlot, Cabernet, Pinot Noir, Syrah, Shiraz, Burgundy, Zinfandel & Chianti

Whites - Pinot Gris, Chardonnay, Pinot Grigio, Sauvignon Blanc, Viognier, Riesling and Champagne

	<u>Table Wine Service</u>	<u>4-Hour Bar Service</u>
Wine Tier 2	\$1.00 per person	\$1.50 per person
Wine Tier 3	\$2.00 per person	\$2.50 per person
Wine Tier 4	\$3.50 per person	\$4.50 per person

Prices are in addition to beverage menu pricing



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