# **Alcohol Service**



Priced per drink.

Hosted consumption bar prices are subject to applicable service charge and sales tax.

Cash bar prices are inclusive of sales tax.

All packages include appropriate mixers and garnishes.

## Kellogg Tier 1 Package

Kellogg Call Brand Liquor | \$5.50 hosted, \$6 cash Sobieski Vodka, Cutty Sark Scotch, Seagram's 7 Whiskey, Beefeater Gin, Club Caribe Silver Rum, Sweet and Dry Vermouth

Varietal Wine | \$5.75 hosted, \$6 cash Chardonnay, Cabernet Sauvignon

Premium Varietal Wine | \$7.75 hosted | \$8 cash Premium White, Premium Red

Michigan and Craft Beer | \$5.75 hosted, \$6 cash Sam Adams, one Michigan/Craft Beer selection

Domestic Beer | \$4.75 hosted, \$5 cash Bud Light, Miller Lite

Soda and Juice | \$2.75 hosted, \$3 cash

## Kellogg Tier 2 Package

Kellogg Premium Brand Liquor | \$7.50 hosted, \$8 cash Absolut Vodka, Dewar's Scotch, Jack Daniel's Whiskey, Tanqueray Gin, Jim Beam Bourbon, Bacardi Silver Rum, Captain Morgan Spiced Rum, Sweet and Dry Vermouth

Varietal Wine | \$5.75 hosted, \$6 cash Chardonnay, Sweet White, Cabernet Sauvignon, Merlot

Premium Varietal Wine | \$7.75 hosted, \$8 cash Premium White, Premium Red

Imported, Michigan, and Craft Beer | \$5.75 hosted, \$6 cash Sam Adams, Stella Artois, two Michigan/Craft Beer selections

Domestic Beer | \$4.75 hosted, \$5 cash Bud Light, Miller Lite

Soda and Juice | \$2.75 hosted, \$3 cash

Please add applicable service charge and state sales tax to all food and beverage items. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. We cannot guarantee that allergens may not have been introduced during another stage of the food chain process or, even inadvertently, during preparation.

# **Alcohol Service**



Priced per drink.

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Cash bar prices are inclusive of sales tax.

All packages include appropriate mixers and garnishes.

### Kellogg Tier 3 Package

Kellogg Top Shelf Brand Liquor | \$9 hosted, \$10 cash Grey Goose Vodka, Chivas Regal 12 year, Crown Royal Whiskey, Bombay Sapphire Gin, Maker's Mark Bourbon, Bacardi Silver Rum, Mt. Gay Eclipse Spiced Rum, Sweet and Dry Vermouth

Varietal Wine | \$5.75 hosted, \$6 cash Chardonnay, Sweet White, Sauvignon Blanc, Cabernet Sauvignon, Merlot, Malbec

Premium Varietal Wine | \$7.75 hosted, \$8 cash Premium White, Premium Red

Imported, Michigan, and Craft Beer | \$5.75 hosted, \$6 cash Sam Adams, Stella Artois, two Michigan/Craft Beer selections, and one cider selection

Domestic Beer | \$4.75 hosted, \$5 cash Bud Light, Miller Lite, Leinenkugel's

Soda and Juice | \$2.75 hosted, \$3 cash

## Kellogg Beer and Wine Only Package

Varietal Wine | \$5.75 hosted, \$6 cash Chardonnay, Sweet White, Cabernet Sauvignon, Merlot

Premium Varietal Wine | \$7.75 hosted, \$8 cash Premium White, Premium Red

Imported, Michigan, and Craft Beer | \$5.75 hosted, \$6 cash Sam Adams, Stella Artois, and two Michigan/Craft Beer selections and one cider selection

Domestic Beer | \$4.75 hosted, \$5 cash Bud Light, Miller Lite

Soda and Juice | \$2.75 hosted, \$3 cash

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# **Alcohol Service**



Priced per bottle and must be ordered by the case, excluding house beverages.

#### House Beverages

La Petite Vigne Chardonnay, France | \$25 Les Roucas Cabernet Sauvignon, France | \$25 Wycliffe Brut Sparkling, California | \$25 Tisdale Merlot, California | \$25 Ornella Molon Pinot Grigio, Italy | \$29 Casa Smith ViNo Moscato, Washington | \$29 The Loop Sauvignon Blanc, New Zealand | \$30 Belasco de Baquedano 'Llama' Malbec, Argentina | \$31 Dark Horse Red Blend, California | \$35 Bowers Harbor Dry Riesling, Michigan | \$35 Non-Alcoholic Sparkling Juice | \$14

#### Fine White Wines by the Case

Honing Sauvignon Blanc, California | \$27 Chateau St. Michelle Chardonnay, Washington | \$29 The Furst Riesling, France | \$30 Bowers Harbor Chardonnay, Michigan | \$31 Black Star Farms Dry Riesling, Michigan | \$33 Napa Cellars Chardonnay, California | \$33 King Estate Pinot Gris, Oregon | \$34 Bowers Harbor Pinot Grigio, Michigan | \$36 J Vineyards Russian River, California | \$42 Cakebread Chardonnay Napa, California | \$74

#### Fine Red Wine by the Case

Mojo Cellars Pinot Noir, California | \$27 Vignamaggio 'Il Morino' Super Toscana, Italy | \$29 Foncalieu Le Versant Pinot Noir, France | \$30 Charles Smith 'Velvet Devil' Merlot, Washington | \$30 Chateau St. Michelle Cabernet Sauvignon, WA | \$33 The Fabelist Wine Co. Zinfandel, California | \$38 Field Recordings Fiction Red Blend, California | \$42 Kuleto Estate 'Native Son' Cabernet Blend, CA | \$43 Justin Cabernet Sauvignon, California | \$50 Keenan Cabernet Napa, California | \$99

### Sparkling Wine by the Case

Black Star Farms Bedazzled Dry, Michigan | \$29 Martini & Rossi Asti Spumante, Italy | \$29 Domaine St. Michelle Brut, Washington | \$31 Mawby Blanc de Blanc, Michigan | \$39 Perrier-Jöuet Grand Brut Champagne, France | \$79

### Spirited Bar Enhancements Minimum of 20 people

Mimosa | \$7.00 per drink Butler service included

**Bloody Mary Bar** | Tiered Pricing of \$7, \$9, \$11 per person with olives, limes, celery, crispy bacon, and cheese cubes.

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