

BAR PACKAGES

\$100 per bartender, based on guest count

HOSTED BAR

host will be charged based on consumption according to the prices shown below

call cocktails / \$10	domestic beer / \$6	soft drinks / \$3
premium cocktails / \$11	import, premium, craft beer / \$7	sparkling or bottled water / \$3.25
super premium cocktails / \$12	house wines / \$9	assorted juices / \$3.50
martinis / add \$2/drink	premium wines / starting at \$11	red bull / \$5

CASH BAR

guests purchase their own beverages at the prices shown above, plus tax

BAR PACKAGES

two hour minimum applies

Call Brands

includes domestic and imported beer / house wine / soft drinks

2 hours / \$28

3 hours / \$35

4 hours / \$42

Premium Brands

includes domestic and imported beer / premium wine / soft drinks

2 hours / \$33

3 hours / \$41

4 hours / \$49

Domestic and Imported Beer, Wine and Soda

2 hours / \$25

3 hours / \$31

4 hours / \$37

Non Alcoholic

includes unlimited soft drinks / iced tea / assorted juices

2 hours / \$6

3 hours / \$9

CHAMPAGNE TOAST / add \$3

BRAND SELECTIONS

BEER

select five

Domestic

Bud / Bud Light /

Miller Lite / Coors Light

Imported / Craft

Heineken

Angry Orchard

Lagunitas Little Sumpin Sumpin

Two Brothers Prairie Path

Modelo Especial

Sam Adam's Boston Lager

Non Alcoholic

O'doul's

CALL LIQUOR

Absolut Vodka

Effen Vodka

Beefeater Dry Gin

Bacardi Silver Rum

Captain Morgan Spiced Rum

Hornitos Blanco Tequila

Dewar's White Label Scotch

Jameson Whiskey

Seagram's 7 Whiskey

Jack Daniel's Whiskey

Jim Beam White Label Bourbon

PREMIUM LIQUOR

Ketel One Vodka

Tito's Vodka

Sipsmith Gin

Bombay Sapphire Gin

Bacardi Silver Rum

Bacardi Black Rum

Olmecca Altos Plata Tequila

Johnnie Walker Black Label Scotch

Chivas Regal 12 Scotch

Jack Daniel's Whiskey

Crown Royal Whisky

Maker's Mark Bourbon

Chambord

SUPER PREMIUM LIQUOR

Grey Goose Vodka

(Add to Call +\$4, Premium +\$2)

Knob Creek Bourbon (on consumption)

please inquire for premium wine selections.

prices are per guest unless otherwise indicated. current sales tax and 3% service charge applies to all food and beverage. prices and availability subject to change. Oct-20

Water Tower Place, Level 7 | 835 North Michigan Avenue | Chicago, IL 60611 | 312.631.2001 | harrycarays.com

PREMIUM WINES

BENVOLIO PINOT GRIGIO

Friuli Grave region of Italy, translates to "Well Wisher" 100 % Pinot Grigio
Vibrant & fresh on the palate. Nice acidity with flavors of peach, citrus, and floral notes
Food Pairings: Salads, grilled vegetables, caprese, pesto chicken

KENDALL-JACKSON VINTNERS RESERVE ROSE

A blend of Pinot Noir, Syrah and Grenache
A gorgeous hue of pale pink, jumps out of the glass with crisp grapefruit, strawberry
and white floral notes. Aromas of fresh cut watermelon, hibiscus, and apricot
Food Pairings: Salads, Chilled Seafood

KENDALL-JACKSON SAUVIGNON BLANC

Sourced from Jackson Estate Vineyard in Lake County, Mendocino, Sonoma, and Santa Barbara
Luscious honeysuckle, ripe pear, and fresh lemongrass intertwine in this
medium-bodied Sauvignon Blanc. Hints of grapefruit, floral notes and crisp acidity balance this wine.
Food Pairings: Salads, bruschetta, calamari, raw bar

KENDALL-JACKSON CHARDONNAY

Vintners Reserve 100% Chardonnay
Tropical fruit flavors, pineapple, mango, papaya, citrus, with vanilla and honey (not very oaky)
Food Pairings: Chicken Vesuvio, carving station turkey, pork loin, crab stuffed shrimp, grilled halibut

CAMBRIA KATHERINE'S CHARDONNAY

100% Chardonnay, Certified Sustainable, Single Vineyard Estate Grown & Bottled
Pink grapefruit, tangerine, pineapple, white peach, citrus blossom, and apple favors are balanced by
subtly oak spice and bright acid.
Food Pairings: Cracked crab with drawn butter, Whitefish, Lemon Sole

LA CREMA MONTEREY PINOT NOIR

Monterey 100% Pinot Noir
Aromas of black plum, cherry, rhubarb and hints of earth, Red plum, raspberry and blood orange are
underpinned by distinctive Riverstone. Plush and textured with juicy balanced acidity.
Food Pairings: London Broil, Pork Chops, Salmon, pastas with hearty sauces

MURPHY-GOODE RED MERLOT

Aromas and flavors of black cherry, blueberry, and blackberry tied together with just a kiss of
vanilla and spice.
Food Pairings: Filet Mignon, Lamb Chops

MURPHY-GOODE CABERNET

100% Cabernet
Flavors and aromas of black cherry and a hint of licorice and finishes with notes of chocolate
spice, and toasted oak.
Food Pairings: New York strip, Rib Eye