

# 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

Goose Island 312 Urban Wheat

Angry Orchard

Lagunitas Little Sumpin Sumpin

Two Brothers Prairie Path

Modelo Especial

#### 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 Whiskey

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-19

**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