

# **BANQUET WINE LIST**

## **WINE SELECTION TIPS**

*Our wines are listed in general order of taste, from milder at the top to stronger in taste at the bottom of the list. This layout should make it easier to experiment with new wines without straying too far from the profile of wines you and your guests enjoy most.*

### **Sparkling Wines**

<i>Tott's Champagne</i>	\$23
<i>Domaine Ste. Michelle, Cuvee Brut</i>	\$29
<i>Domaine Chandon, Brut</i>	\$32

### **Light-Bodied White and Blush Wines, Lightly Sweet to Almost Dry**

<i>White Zinfandel, Beringer Vineyards</i>	\$19
<i>Sauvignon Blanc, Robert Mondavi Coastal</i>	\$22

### **Medium to Full-Bodied, Drier White Wines**

<i>Chardonnay, Indigo Hills</i>	\$22
<i>Chardonnay, Burlwood Cellars</i>	\$19
<i>Chardonnay, Fetzer Sundial</i>	\$23
<i>Chardonnay, Kendall-Jackson Vintners Reserve</i>	\$28
<i>Chardonnay, Meridian Vineyards Santa Barbara County</i>	\$26

### **Light to Medium-Bodied, Fruitier Red Wines**

<i>Merlot, Burlwood Cellars</i>	\$19
<i>Merlot, Ecco Domani</i>	\$22
<i>Merlot, Fetzer Eagle Peak</i>	\$25
<i>Merlot, Columbia Crest</i>	\$29

### **Medium to Full-Bodied, More Tannic Red Wines**

<i>Cabernet Sauvignon, Burlwood Cellars</i>	\$19
<i>Cabernet Sauvignon, Indigo Hills</i>	\$22
<i>Cabernet Sauvignon, Clos du Bois</i>	\$27

The sales and service of alcoholic beverages are regulated by the state. As a licensee, this hotel is responsible for the administration of the regulations. It is a policy therefore, that alcoholic beverages cannot be brought into the hotel from the outside.

The quotation herein is subject to a proportionate price increase to meet increased cost of food, beverages, labor cost, etc. Quotation cannot be guaranteed until 60 days prior to the time that the particular function takes place. Pricing does not include service charge or tax.