



# THE DUKE MANSION

Historic Inn & Meeting Place

The Lynnwood Foundation, a nonprofit,  
 maintains and preserves The Duke Mansion,  
 and created and operates The Lee Institute.  
 400 Hermitage Road, Charlotte, NC 28207  
 Tel: 704.714.4400 Fax 704.714.4435  
[dukemansion@tlwf.org](mailto:dukemansion@tlwf.org) [www.dukemansion.org](http://www.dukemansion.org)

## BAR SELECTIONS

<p><b>OPTION #1</b> HOSTED BAR PACKAGE</p> <p><u>Premium Bar Package</u>        \$22 per person for the first hour        \$12 per person for each additional hour        Premium Liquor, Imported and Domestic Beer,        House Wine and Champagne,        Sodas and Mineral Water</p> <p><u>Standard Bar Package</u>        \$20 per person for the first hour        \$10 per person for each additional hour        Standard Liquor, Imported and Domestic Beer,        House Wine and Champagne,        Sodas and Mineral Water</p> <p><u>Beer and Wine Bar</u>        \$16 per person for the first hour        \$8 per person for each additional hour        Imported and Domestic Beer,        House Wine and Champagne,        Sodas and Mineral Water</p> <p><i>Package bars include unlimited consumption        Wine service with dinner is included if your package bar        is open during dinner.</i></p>	<p><b>OPTION #2</b> HOSTED BAR BY CONSUMPTION</p> <p>Drink consumption is tallied by the bartender for the duration of the evening and the host is charged accordingly at the end of the event.</p> <p><b>OPTION #3</b> CASH BAR</p> <p>Your <u>guests</u> are charged for each drink as it is ordered. Ask your Catering Manager for the Cash Bar Price List. Cash Bar option does require a minimum of \$150.00 in bar sales.</p> <p>SPECIALTY BARS AVAILABLE</p>
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BARTENDER FEE	HOSTED BAR CONSUMPTION PRICES	COCKTAIL SERVICE																
<p>North Carolina law requires bartenders for all bar set ups.            A \$75.00 bartender fee is added per bar for the first three hours and \$25.00 for each additional hour.            One bartender per 75 guests is required.</p>	<table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 50%;">Wine Charged per Bottle</td> <td style="width: 50%;">See Wine List</td> </tr> <tr> <td>Domestic Beer</td> <td>\$6 per bottle</td> </tr> <tr> <td>Imported Beer</td> <td>\$7 per bottle</td> </tr> <tr> <td>Local Craft Beer</td> <td>\$10 per can</td> </tr> <tr> <td>Standard Liquor Brands</td> <td>\$7 per drink</td> </tr> <tr> <td>Premium Liquor Brands</td> <td>\$8 per drink</td> </tr> <tr> <td>Sodas</td> <td>\$2.50 each</td> </tr> <tr> <td>Mineral Waters</td> <td>\$2.50 each</td> </tr> </table>	Wine Charged per Bottle	See Wine List	Domestic Beer	\$6 per bottle	Imported Beer	\$7 per bottle	Local Craft Beer	\$10 per can	Standard Liquor Brands	\$7 per drink	Premium Liquor Brands	\$8 per drink	Sodas	\$2.50 each	Mineral Waters	\$2.50 each	<p>For groups of 12 people or less, you may arrange for cocktail service, instead of having a full bar set up at your event.</p> <p><i>Fee is \$50.00 for a cocktail server for three hours.</i></p>
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HOUSE WINES	LIQUOR BRANDS	DOMESTIC, IMPORT & CRAFT BEER																
<p>The Duke Mansion is pleased to offer Shelton Vineyard as our featured North Carolina winemaker.</p> <p><i>Please see Wine List for additional wine selections.</i></p>	<table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 50%; vertical-align: top;"> <p><u>HOUSE BRANDS</u>            Absolut Vodka            Dewars White Label            Beefeaters Gin            Bacardi Light Rum            Jack Daniels Bourbon            Seagram's VO            Jose Cuervo 1800</p> </td> <td style="width: 50%; vertical-align: top;"> <p><u>PREMIUM BRANDS</u>            Ketel One Vodka            Chivas Regal Blend            Tanqueray Gin            Mount Gay Eclipse Rum            Makers Mark Bourbon            Crown Royal            Jose Cuervo 1800</p> </td> </tr> </table>	<p><u>HOUSE BRANDS</u>            Absolut Vodka            Dewars White Label            Beefeaters Gin            Bacardi Light Rum            Jack Daniels Bourbon            Seagram's VO            Jose Cuervo 1800</p>	<p><u>PREMIUM BRANDS</u>            Ketel One Vodka            Chivas Regal Blend            Tanqueray Gin            Mount Gay Eclipse Rum            Makers Mark Bourbon            Crown Royal            Jose Cuervo 1800</p>	<table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 50%; vertical-align: top;"> <p><u>DOMESTIC</u>            Bud Light            Miller Lite            Michelob Ultra            Yuengling</p> </td> <td style="width: 50%; vertical-align: top;"> <p><u>IMPORT</u>            Heineken            Corona            Amstel Light            Guinness</p> </td> </tr> <tr> <td colspan="2" style="text-align: center;"> <p><u>LOCAL</u>            NoDa Jam Session Pale Ale            NoDa Cavu Blonde Ale            Birdsong Jalapeño Pale Ale            Birdsong Lazy Bird Brown Ale</p> </td> </tr> </table>	<p><u>DOMESTIC</u>            Bud Light            Miller Lite            Michelob Ultra            Yuengling</p>	<p><u>IMPORT</u>            Heineken            Corona            Amstel Light            Guinness</p>	<p><u>LOCAL</u>            NoDa Jam Session Pale Ale            NoDa Cavu Blonde Ale            Birdsong Jalapeño Pale Ale            Birdsong Lazy Bird Brown Ale</p>											
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(choice of two beers from each category)

**All prices are subject to 20% service charge plus applicable state and local taxes.**

\* Items marked with an asterisk may contain raw or undercooked animal derived foods. Consuming raw or undercooked meats, poultry, seafood, shellfish, or unpasteurized eggs may increase your risk of foodborne illness.



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## WINE LIST

### CHARDONNAY

Shelton Bin 17, North Carolina	\$28.00
Ballard Lane	\$35.00
Hess Shirttail Ranch, Monterey	\$40.00
Sonoma Cutrer, Russian River Ranches	\$45.00
Fritz, Russian River Valley	\$50.00

### SAUVIGNON BLANC

Glazebrook, Marlborough, New Zealand	\$36.00
Fiddlehead Cellars, Santa Barbara	\$50.00
Hubert Brochard Sancerre, FR	\$42.00

### ALTERNATIVE WHITES

Hayes Ranch Pinot Grigio, CA	\$35.00
Dipinti Pinot Grigio, Italy	\$40.00
Wente Riesling, Monterey	\$30.00
Vins Auvigue St. Veran White Burgundy, FR	\$40.00
Twelfth Night Rosé	\$35.00

### CHAMPAGNE & SPARKLING

Cristalino NV Brut Cava	\$25.00
Ca' Furlan Prosecco, Italy	\$36.00
Domaine Chandon, Brut Classic	\$43.00
Duval Leroy Brut	\$80.00

### CABERNET SAUVIGNON

Shelton, North Carolina	\$28.00
Ballard Lane	\$35.00
Rock & Vine, North Coast	\$40.00
Ancient Peaks, Paso Robles	\$48.00
Frank Family, Napa	\$60.00
Burly, Napa, 2012	\$80.00

### PINOT NOIR

Black Ridge, CA	\$35.00
Parker Station, Central Coast	\$40.00
Yamhill, Willamette Valley	\$48.00
Mac Murray Ranch, Sonoma	\$52.00

### MERLOT

99 Vines, CA	\$35.00
Simi, Sonoma County	\$45.00

### ALTERNATIVE REDS

Catena Malbec, Argentina	\$40.00
Trentadue Old Patch Red, CA	\$40.00
Plungerhead Petite Sirah, Lodi	\$45.00
Chappellet Cultivation, Napa	\$60.00

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