



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 www.dukemansion.org

BAR SELECTIONS

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

(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
Ballard Lane
Hess Shirtail Ranch, Monterey
Sonoma Cutrer, Russian River Ranches
Fritz, Russian River Valley

\$28.00
\$35.00
\$40.00
\$45.00
\$50.00

CABERNET SAUVIGNON

Shelton, North Carolina
Ballard Lane
Rock & Vine, North Coast
Ancient Peaks, Paso Robles
Frank Family, Napa
Burly, Napa, 2012

\$28.00
\$35.00
\$40.00
\$48.00
\$60.00
\$80.00

SAUVIGNON BLANC

Glazebrook, Marlborough, New Zealand
Fiddlehead Cellars, Santa Barbara
Hubert Brochard Sancerre, FR

\$36.00
\$50.00
\$42.00

PINOT NOIR

Black Ridge, CA
Parker Station, Central Coast
Yamhill, Willamette Valley
Mac Murray Ranch, Sonoma

\$35.00
\$40.00
\$48.00
\$52.00

ALTERNATIVE WHITES

Hayes Ranch Pinot Grigio, CA
Dipinti Pinot Grigio, Italy
Wente Riesling, Monterey
Vins Auvigue St. Veran White Burgundy, FR
Twelfth Night Rosé, New Zealand

\$35.00
\$40.00
\$30.00
\$40.00
\$35.00

MERLOT

99 Vines, CA
Simi, Sonoma County

\$35.00
\$45.00

CHAMPAGNE & SPARKLING

Cristalino NV Brut Cava
Ca' Furlan Prosecco, Italy
Domaine Chandon, Brut Classic
Duval Leroy Brut

\$25.00
\$36.00
\$43.00
\$80.00

ALTERNATIVE REDS

Catena Malbec, Argentina
Trentadue Old Patch Red, CA
Plungerhead Petite Sirah, Lodi
Chappellet Mountain Cuvee, Napa

\$40.00
\$40.00
\$45.00
\$60.00

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