

## *Beverage Options*

- Host sponsored
  - All drinks are put on a tab that will be paid for by the host the end of the event.
  - A 22% service charge will be added to the bill.
  - The hourly gratuity will be waived during the host sponsored portion.
  - Host must provide credit card number with contract.
  - Hosts can limit the selections that they will pay for. All other drinks will be treated as a cash bar.
  - Hosts may set a dollar maximum for their bar bill.
  - We strongly recommend using drink tickets.
- Cash bar
  - Includes house brands, call liquors, wines beer and non alcoholic beverages
  - Guests will pay for their own drinks
  - There is a \$ 40/hour service charge on cash bars. 2 hour minimum.
- Champagne toasts are available- \$ 32/bottle
- Portable Bar
  - Will be used for the Palazzo room and patio events
  - Due to size limitations, we can only provide rail liquor, 4 types of wine and 4 bottled beers. When filling out the planning guide, please list choices.
- **The person hosting the event is ultimately responsible for any underage or excessive drinking and the resulting damages or fines. Porta Bella enforces Wisconsin state law that you must be 21 to drink even if you are accompanied by a legal guardian.**
  - Porta Bella will be checking IDs
  - If underage guests are caught drinking, they will be asked to leave and the host will be charged a \$ 200.00 fine.
- We offer a complete selection of beverages for your function. Under WI law, all beverages must be purchased from the restaurant.
- Any bar functions may be closed early by management.
- Management may require the use of wristbands.

## *Beverage Service*

Miller Lite, Bud Light,

\$400.00 / half barrel

225.00 / quarter barrel

Capital Amber, O'so Night Rain Porter, Bell's Seasonal, Potosi Czech \$500.00 / half bbl

NG Spotted Cow, Hazy IPA, Vintage Scaredy Cat Stout, Driftless brown Ale \$275.00/qtr

There are 120 pints of beer in a half barrel and 60 pints in a quarter barrel. When figuring out how much to order, the rule of thumb is 1 beer/guest. Because we cannot return unused barrels, you are responsible for payment of all barrels ordered whether they are consumed or not. State law prohibits taking kegs home with you.

## *Beers by the bottle*

Ale Asylum Hopalicious, Madison 6.5

O'so Night Train Porter, Plover 7.5

Karben 4 Fantasy Factory, Madison 6.5

New Glarus Spotted Cow 6.5

Bells Seasonal, Michigan 6.5

Ale Asylum Mad Town Nut Brown, Madison 6.5

Miller Lite 5.5

One Barrel Commuter, Madison 6.5

Capital Amber, Middleton 6.5

## *Featured Liquors and Liqueurs*

**Brandy** – Korbel, Courvoisier, Wollersheim, Coquard, Bauchant

**Gin** – Bombay Sapphire, Tanqueray, Hendrick's, Brixx, Bols Genevieve

**Irish**– Tullamore Dew

**Rye**- Old Overholt, Sagamore, Templeton

**Rum** – Bacardi, Captain Morgan, Rum Haven, Plantation

White, Plantation Dark, Mt Gay

**Scotch** – Dewar's White Label, Glenlivet 12, Oban 14, Glen Moray, Dalmore

**Tequila** – Patron Silver, Durango Gold, Jose Cuervo Gold

**Vodka** – Grey Goose, Ketel One, Tito's, Ketel 1 Citron, Prairie Cucumber

**Whiskey** – Crown Royal, Jack Daniel's, Makers Mark

**Liqueurs** – B & B, Bailey's Irish Cream, Chambord, Drambuie, Campari, Limoncello

Kahlua, Romana Sambuca, Tuaca, Wondermint Schnapps

## *Porta Bella's Wine List*

### *Reds*

6oz/9oz/bot

<b>Airfield Estates "Lone Birch" Cabernet</b> – dark cherry, spice and roasted oak	<b>9/14/36</b>
<b>Maggio Cabernet</b> -berry jam in the flavor. Medium body and light tannins	<b>8/13/32</b>
<b>Monte Antico Sangiovese</b> – ripe cherry fruit, soft tannins	<b>9/14/36</b>
<b>Cetamura Chianti</b> - Intense bright ruby red, cherry nose with floral nuances	<b>8/13/32</b>
<b>Coltibuono Chianti Classico</b> - forest berries, spices and dried plums	<b>11/16/42</b>
<b>Fantini Montepulciano di Abruzzi</b> – blackberry, dark cherry and red plum	<b>9/14/36</b>
<b>Chilensis Malbec</b> - red fruits with hints of plums, violets and lavender	<b>9/14/36</b>
<b>Maggio Merlot</b> - hints of dried cherry and raspberry	<b>8/13/32</b>
<b>Seeker Pinot Noir</b> - Sweet cherry fruit melds with earth and spice	<b>8/13/32</b>
<b>Wilhelm Walch "Prendo" Pinot Noir</b> -plum, cherry, rhubarb and pomegranate	<b>9/14/36</b>
<b>Livilli Primitivo</b> – Italy's cousin to Zinfandel, plum, cherries licorice	<b>10/15/40</b>
<b>Cline Red Zinfandel</b> ,- bright strawberry with coffee and chocolate	<b>11/16/42</b>
<b>Wolftrap Red, South African</b> -Syrah, Mourvedre, Voignier	<b>8/13/32</b>
<b>D'Arenberg Stump Jump Shiraz</b> ,- plum, blackberry and cedar	<b>9/14/36</b>
<b>Wollersheim Domaine Du Sac</b> , overtones of black raspberries and cherries.	<b>10/15/40</b>
<b>Warre' Warrior Port</b>	glass <b>12</b>

### *Whites*

<b>Maggio Chardonnay</b> - poached pear flavors, vanilla and nutmeg	<b>8/13/32</b>
<b>Scaia Chardonnay</b> - scent of white flowers, jasmine and citrus.	<b>9/14/36</b>
<b>Cline Seven Ranchlands Chardonnay</b> – Apple, lemon, pineapple and apricot	<b>9/14/36</b>
<b>Seeker Pinot Grigio</b> - apple offset by acacia blossoms and almonds	<b>8/13/32</b>
<b>Lagaria Pinot Grigio</b> – apple, pear and apricot	<b>9/14/36</b>
<b>Frisk Riesling</b> - notes of lime sorbet, rose petals	<b>8/13/32</b>
<b>Leitz Riesling</b> – tropical fruit, touch of sweetness	<b>9/14/36</b>
<b>Wollersheim Prairie Fume</b> , semi dry, hints of mango and citrus	<b>9/14/36</b>
<b>Savee Sauvignon Blanc</b> - citrus, melon and pear	<b>9/14/36</b>
<b>Canella Prosecco</b> – bright pear and apple	split <b>12</b> bottle <b>36</b>
<b>J.P. Chenet Brut, France</b>	split <b>12</b> bottle <b>36</b>
<b>CK Moscato d'Asti</b>	<b>9/14/36</b>

**Sangria** – Red or white wine laced with fruit juices  
Glass \$ 8      Small Pitcher \$ 16      Large Pitcher \$ 31