

# THE NATIONAL PRESS CLUB

## BAR AND WINE SERVICE

### Bartender

Recommended: one per 75 guests for \$130/two hour minimum; \$65 each additional hour. If majority of guests are under 21 years old, client may be required to hire security guards to check IDs and apply wrist bands

### Spirits

- Tito's vodka
- Grey Goose vodka
- Tanqueray gin
- Jack Daniels whiskey
- Dewar's scotch
- Bacardi rum

### Wines

#### **\$34 per bottle**

National Press Club private label Round Hill

Winery include:

- Pinot Grigio
- Chardonnay
- Red Blend
- Cabernet Sauvignon

Upgraded imported, domestic and sparkling wines available on attached list. Wholesale distributor shortages are subject to substitution at NPC discretion. Outside wines subject to corkage fee, \$20 per 750ml bottle.

### Beer

Rotating selection of:

- D.C. Brau IPA
- Right Proper Senate Beer
- Corona Extra
- Amstel Light

### Bar Service Details

#### **(1) Unlimited Rate**

The unlimited rate is charged for the number of guests 21 years and older. Selection of spirits, wine, beer, sodas, bottled teas, bottled waters, canned cold brew coffee

- \$21 per person/first hour and \$14 each additional hour
- Beer/Wine Unlimited \$17 first hour and \$12 each additional hour

#### **(2) Hosted Bar** (charged by consumption)

- Cocktails: \$10.25
- NPC House Wine: \$34/bottle
- Beer: \$7
- Sodas, bottled teas, bottles waters, canned cold brew coffee: \$4.50

#### **(3) Drink Tickets**

- Host provides drink tickets to guests, \$9.50 each
- Non-alcoholic beverage tickets, \$4.50 each. Non-redeemed tickets are refunded to host
- Client is charged for drink tickets collected

#### **(4) Cash Bar**

Guests pay for each drink with cash or credit card

#### **(5) Wine with Dinner/Lunch**

Table-side wine service during lunch/dinner is available, charged by consumption

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

*\*The National Press Club is not a nut free facility.*

*\*Prices are subject to 20% Service Charge plus 10% D. C. Tax*

*V = Vegetarian  
VG = Vegan  
GF = Gluten Free  
N = Contains Nuts*

# THE NATIONAL PRESS CLUB

## BANQUET WINES

### White

**NPC Private Label Chardonnay or Pinot Grigio, Round Hill, California** \$34  
*Soft and varietally correct.*

**Tiefenbrunner Pinot Grigio, Trentino-Alto Adige, Italy** \$34  
*Arroas of citrus, white blossoms, apples, and meadow grass. Fresh and crisp.*

**Nautilus Estate Sauvignon Blanc, Marlborough, New Zealand** \$36  
*A very fresh and zesty Sauvignon Blanc. With a melange of citrus, passionfruit and hints of herbaceousness on the finish. Great as an aperitif or with seafood dishes.*

**Vins Auvigue, Macon-Villages, Burgundy, France, Chardonnay** \$38  
*From South of France, buttery and complex.*

**Morgan Chardonnay, Santa Lucia Highlands, California** \$44  
*Elegant, rich flavors complemented by light toasty oak, refreshing citrus and bright acidity. Perfect with cream-sauced pastas, chicken, pork and seafood.*

### Rose

**Figuiere Mediterranee Rose** \$36  
*Velvety texture of citrus peel and notes of white peach*

Wines are subject to substitution at Club's discretion if unavailable from distributors

### Red

**NPC Private Label Cabernet Sauvignon or Red Blend, Round Hill, California** \$34  
*Soft and varietally correct.*

**High Note Malbec, Uco Valley of Mendoza, Argentina** \$34  
*Aromas of ripe red fruits with hints of spices and violets. Hints of vanilla. Round tannins lead into a ripe fruit finish.*

**Le Charmel Pinot Noir, Languedoc, France** \$36  
*From the south of France with luscious cherry and berry flavors.*

**Cousino Macul Cabernet Sauvignon, "Antiguas Reservas", Buin Valley, Chile** \$40  
*One of the world's best Cabernet Sauvignon values. Good body with aromas of chocolate, berries and vanilla, velvety tannins and a delicate finish.*

**Twenty Bench Cabernet Sauvignon, Napa Valley, California** \$42  
*Full bodied red, loaded with luxurious red fruit and vanilla flavors.*

### Sparkling

**Bodegas Pinord Dibon Brut Reserve Cava, Spain** \$34  
*From one of the most respected Cava producers in Spain. Crisp, light and dry.*

**La Marca Prosecco, Italy** \$38  
*The most popular sparkling wine in America. Soft, fruity, and not too sweet. Aromas of citrus, honeysuckle, and apple.*

**Henri Champliou Blanc de Blancs Brut Champagne, France** \$48  
*Dry and apple scented.*

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

\*The National Press Club is not a nut free facility.

\*Prices are subject to 20% Service Charge plus 10% D. C. Tax

V = Vegetarian  
VG = Vegan  
GF = Gluten Free  
N = Contains Nuts