

Wine and Bar Service

Bars

Service options:

- (1) Unlimited rate
- (2) Hosted bar charged by consumption
- (3) Drink tickets
- (4) Cash bar

All may include liquors, wines, craft, imported, and domestic beer, sodas, juices and bottled waters. Additional/upgraded brands of liquor, beer, wines, liqueurs or cordials available.

Bartenders

Recommended: One per 75 guests. \$80/two hour minimum; \$40 each additional hour

If guests under 21 years are anticipated, security guards required to check IDs and apply wrist bands.

Wines

National Press Club private label Round Hill Winery include:

Pinot Grigio, Chardonnay, Merlot, and Cabernet Sauvignon, \$29 per bottle.

Upgraded imported, domestic and sparkling wines available on attached list; additional selections available.

Wholesale distributor shortages are subject to substitution at NPC discretion.

Outside wines subject to corkage fee. \$18 per 750ml bottle.

Bar Service details:

(1) Unlimited rate

Selection of liquor, wine, craft, imported, and domestic beer, sodas, juices and bottled waters.

Host may limit selection. \$17 per person/first hour and \$10/each additional hour.

The unlimited rate is charged for the number of guests 21 years and older.

Table service is available, charged by consumption.

(2) Hosted bar charged by consumption

Cocktails \$8: Stocked brands: Grey Goose vodka, Tanqueray gin, Jack Daniels whiskey, Dewar's scotch, Bacardi rum

Wine \$29/bottle: NPC private label Pinot Grigio, Chardonnay, Merlot, Cabernet Sauvignon

Craft Ale \$6: Dogfish Head IPA 60 Minutes, DC Brau Pale Ale, Shock Top

Domestic and Imported Beer \$5: Heineken, Yeungling, Miller Lite

Sodas \$4

Juice \$4

Mineral Water \$4

(3) Drink tickets

Host provides drink tickets to guests, \$7 each.

Non-alcoholic beverage tickets, \$4 each.

Non-redeemed tickets are refunded to host.

(4) Cash bar

Guests pay for each drink. There is an ATM in the lobby.

(Prices are subject to 20% Service Charge plus 10% D.C. Tax)

Banquet Wines

White

Chateau Ducasse Bordeaux Blanc, Graves, France <i>White Bordeaux blend of Sauvignon Blanc and Semillon. Excellent with herb roasted chicken and seafood.</i>	\$39
Decoy Sauvignon Blanc, Napa Valley, California <i>100% Napa Valley Sauvignon Blanc from Duckhorn Wine Company. Zesty with citrus and herb flavors.</i>	\$45
Vitiano Bianco, Umbria, Italy <i>Vermentino and Verdicchio from one of Italy's top winemakers, Riccardo Cottarella. Light, crisp and dry.</i>	\$34
Zenato Pinot Grigio, Veneto, Italy <i>From the Veneto region of Italy. Refreshing alone and versatile with food.</i>	\$32
Licia Albarino, Galicia, Spain <i>Spain's most popular white wine varietal. Luscious fruit flavors with a dry finish. Great before a meal or with seafood.</i>	\$38
Revery DuCroux Sancerre "Beau Roy", Loire Valley, France <i>Sancerre is the world's favorite Sauvignon Blanc. Dry, with racy acidity and a silky texture.</i>	\$40
Better Half Sauvignon Blanc, Marlborough, New Zealand <i>Kim Crawford winemaker Jules Taylor dubbed her husband, her "better half," and created this easy drinking white softening grapefruit undertones with a light finish. Refreshing.</i>	\$32
NPC Private Label, Round Hill, California Chardonnay or Pinot Grigio <i>Soft and varietally correct.</i>	\$29
Domain Verget Macon Village Terres Des Pierres, Burgundy France <i>Winemaker/owner Jean Marie Guffens was called "the greatest white wine maker on earth" by critic Robert Parker. Unoaked, crisp and fresh.</i>	\$36
Morgan Chardonnay Santa Lucia Highlands, California <i>Elegant, rich flavors complemented by light toasty oak, refreshing citrus and bright acidity. Perfect with cream-sauced pastas, chicken, pork and seafood.</i>	\$40

Banquet Wines

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Red

Chateau Julian Merlot, Monterey, California <i>Oak barrel aged; Rich, soft.</i>	\$36
Catena Malbec Vista Flores, Tupungato, Argentina <i>Medium bodied from the first family of Malbec, Catena Zapata, Plum and spice notes, not too dry. Enjoy alone or with meats.</i>	\$39
Bodegas Renacer Malbec "Punto Final" Tupungato, Argentina <i>Fruit forward with flavors of raspberry, plum and cherry; a finish replete with bittersweet chocolate and mineral notes. A crowd pleaser.</i>	\$32
Ravenswood Zinfandel Lodi, California <i>You can't think of Zinfandel without thinking Ravenswood, fruity, lush. A brand which revitalized the varietal</i>	\$34
Shoo Fly Shiraz, South Eastern Australia <i>A sure complement with meats of all kinds. Satisfying alone or with a meal</i>	\$33
Les Cigales Cotes du Rhone Villages, France <i>Unmistakably French: spicy fruit flavors with a nice balance</i>	\$36
Domaine Brunet Pinot Noir, Limoux, France <i>From the south of France with luscious cherry and berry flavors</i>	\$34
NPC Private Label, Round Hill California Cabernet Sauvignon or Merlot <i>Varietally correct wines that are always a good value.</i>	\$29
Cousino Macul Cabernet Sauvignon, "Antiguas Reservas", Buin Valley, Chile <i>One of the world's best Cabernet Sauvignon values. Good body with aromas of chocolate, berries and vanilla, with velvety tannins and a delicate finish.</i>	\$35
Twenty Bench Cabernet Sauvignon, Napa Valley, California <i>Full bodied red, loaded with luxurious red fruit and vanilla flavors.</i>	\$40
Mercer Canyons Red Blend, Columbia Valley, Washington <i>Merlot, Syrah, Cabernet Sauvignon and Malbec. Full and rich with supple tannins and lush fruit. Balanced acidity and tannins lead to a lingering finish of dark fruits, earth and spice.</i>	\$35

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Banquet Wines

Sparkling

Mionetto Brut Prosecco, Italy	\$36
<i>The most popular sparkling wine in America. Soft, fruity, and not too sweet. Perfect with a touch of pomegranate, peach, or berry juice, for the popular Bellini cocktail</i>	
Juve y Camps Cava "Cint Pupura" Brut, Spain	\$33
<i>From one of the most respected Cava producers in Spain. Crisp, light and dry.</i>	
Moet y Chandon Champagne Imperial France	\$80
<i>French champagne with glorious bubbles and rich fruity undertone. Great aperitif or dessert wine</i>	

*For additional wine requests, please contact your catering sales associate.
Wines are subject to substitution at Club's discretion if unavailable from distributors.*