

# Starmount Forest Country Club

## BEVERAGE MENU

Starmount Forest Country Club has all ABC permits

Prices can only be guaranteed 30 days prior to your event

All Beverage Prices Incur a 22% House Charge and the Current Sales Tax

No Shots will be served & SFCC Staff reserves the right to refuse beverage service to any members or guests

### Open Bar by the Hour Per Person

*Bartender Fees Included in by the Hour Pricing \*No Substitutions\**

#### **Tier 1 | Full Open Bar | \$16 per Hour**

**Liquor:** Benchmark, Seagram's 7, Smirnoff, Clan McGregor, Gilbey's, Castillo, Sauza

**Wine:** Veuve de Vernay Sparkling, J. Lohr Chardonnay, Benvolio Pinot Grigio, Floriography Red Blend, Ponelle Pinot Noir, Louis Martini Cabernet Sauvignon

**Beer:** Assorted Domestic & Premium Selections *or Choose up to 4 Selections*

#### **Tier 2 | Full Open Bar | \$20 per Hour**

**Liquor:** Jim Beam, Jack Daniels, Bacardi, Captain Morgan, Titos, Tanqueray, Jose Cuervo, Crown Royal, Dewar's White Label

**Wine:** Lunetta Prosecco, Kendall Jackson Chardonnay, Chehelam Pinot Gris, Bodegas Obalo Rose, Meiomi Pinot Noir, Bonanza by Caymus Vineyards Cabernet Sauvignon

**Beer:** Assorted Domestic & Premium Selections *or Choose up to 6 Selections*

#### **Tier 3 | Full Open Bar | \$25 per Hour**

**Liquor:** Woodford, Gentleman Jack, Grey Goose, Ketel One, Sutlers, Cos Amigos, Johnny Walker Black

**Wine:** Lunetta Prosecco, La Crema Chardonnay, Rombauer Sauvignon Blanc, Chateau Montelena Riesling, La Crema Pinot Noir, Quilt Cabernet Sauvignon

**Beer:** Assorted Domestic & Premium Selections *or Choose up to 6 Selections*

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#### **Tier 1 Beer & Wine Bar | \$12 per Hour**

**Wine:** Veuve de Vernay Sparkling, J. Lohr Chardonnay, Benvolio Pinot Grigio, Floriography Red Blend, Ponelle Pinot Noir, Louis Martini Cabernet Sauvignon

**Beer:** Assorted Domestic & Premium Selections *or Choose up to 4 Selections*

#### **Tier 2 Beer & Wine Bar | \$16 per Hour**

**Wine:** Lunetta Prosecco, Kendall Jackson Chardonnay, Chehelam Pinot Gris, Bodegas Obalo Rose, Meiomi Pinot Noir, Bonanza by Caymus Vineyards Cabernet Sauvignon

**Beer:** Assorted Domestic & Premium Selections *or Choose up to 6 Selections*

# Consumption Bar Selections

*\$50 per Hour per Bartender Fee (One Bartender Required for every 50-75 guests)*

*\*Cash/Credit Card Bar Arranged on Request during Event Planning (Bartender Fees Doubled)*

All Basic Drink Mixers are Included in Price of Liquor Drinks | Mixing Tiers is allowed.

## LIQUOR TIER 1

Bourbon.....**Benchmark**  
Blend.....**Seagram's 7**  
Vodka.....**Smirnoff**  
Scotch.....**Clan McGregor**  
Gin.....**Gilbey's**  
Rum.....**Castillo**  
Tequila.....**Sauza**

*\$7 per Ounce*

## LIQUOR TIER 2

Bourbon.....**Jim Beam**  
Whiskey.....**Jack Daniels**  
Rum.....**Bacardi**  
Spiced Rum.....**Captain Morgan**  
Vodka.....**Titos**  
Gin.....**Tanqueray**  
Tequila.....**Jose Cuervo**  
Blend.....**Crown Royal**  
Scotch.....**Dewar's White Label**

*\$8 per Ounce*

## LIQUOR TIER 3

Bourbon.....**Maker's Mark or Woodford**  
Whiskey.....**Gentleman Jack**  
Vodka.....**Grey Goose or Ketel One**  
Gin.....**Sutlers**  
Tequila.....**Cos Amigos**  
Scotch.....**Johnny Walker Black**

*\$11 per Ounce*

*\*\*Other Liquor Selections are Available Upon Request\*\**

## BATCH COCKTAIL SELECTIONS

*Pre-Order Drinks by the Gallon | Pass Served or Available at your Bar*

**COSMOPOLITAN COCKTAIL** - Vodka, Triple Sec, Cranberry juice, Lime juice, Served on the Rocks  
Garnished with Lime Wheel  
*\$110 per Gallon*

**SUMMER PEACH TEA** — Blended Whiskey, Peach Schnapps, Iced Tea  
Garnished with Lemon Wheel or Peach Slice (when in season), Served on the Rocks  
*\$110 per Gallon*

**GUAVA MARGARITA** — Tequila, Triple Sec, Fresh Lime Juice, Guava Nectar, Simple Syrup  
Garnished with Lime Wheel, Rimmed with Salt or Sugar, Served on the Rocks  
*\$150 per Gallon*

**APEROL SPRITZ** – Prosecco, Aperol, Seltzer, Served on the Rocks with Orange and Grapefruit Slices  
*\$135 per Gallon*

**RED OR WHITE SANGRIA** – Red or White Wine Mixed with Paired Liqueurs and Fruit Juices  
Garnished with Fresh Fruit, Served on the Rocks  
*\$80 per Gallon*

**STRAWBERRY CHAMPAGNE PUNCH** – House Champagne, Ginger Ale, Strawberry Puree,  
Garnished with Fresh Strawberries  
*\$80 per Gallon*

**CLASSIC MIMOSA** – Sparkling Wine and Orange Juice, Garnished with Strawberry  
*\$80 per Gallon*

### **MOCKTAILS**

**ARNOLD PALMER** – Fresh Squeezed Lemonade and Iced Tea  
Served on the Rocks with a Lemon Wheel  
*\$23 per Gallon*

**NON-ALCOHOLIC SANGRIA** – Cranberry, Grape, Lemon and Orange Juices with Sparkling Water,  
Served on the Rocks, Garnished with Fresh Fruit  
*\$23 per Gallon*

**GLOW WATER** – Ice Water Infused with Fruit and Herbs

Options: \*Cucumber, Honeydew, Mint \*Strawberry, Basil, Lemon \*Citrus \*Blueberry, Lemon, Rosemary  
*\$35 Flat Fee*

### **WINE SELECTIONS BY THE BOTTLE**

J. Lohr Chardonnay | Monterey, CA \$26  
Kendal Jackson Chardonnay | California \$34  
La Crema Chardonnay | Russian River Sonoma Co. \$44  
Benvolio Pinot Grigio | Italy \$27  
Crossing Sauvignon Blanc | Marlborough, NZ \$30  
Kim Crawford Sauvignon Blanc | Marlborough, NZ \$32  
Rombauer Sauvignon Blanc | Napa Valley, CA \$40  
Chehelam Pinot Gris | Willamette Valley, OR \$32  
Chateau Montelena Riesling | Potter Valley, CA \$48  
Bodegas Obalo Rose | Rioja, Spain \$30  
Fleur de Prairie Rose | Provence, France \$34  
Floriography Red Blend | South Africa \$22  
Ponelle Pinot Noir | France \$34  
Meiomi Pinot Noir, Monterey | Napa & Sonoma \$38  
La Crema Pinot Noir | Sonoma County, California \$46  
The Show Malbec | Mendoza, Argentina \$32  
Louis Martini Cabernet Sauvignon | Napa Valley, California \$30  
J. Lohr Cabernet Sauvignon | Monterey, CA \$32  
Bonanza by Caymus Vineyards Cabernet Sauvignon | Rutherford, CA \$42  
Quilt Cabernet Sauvignon | Napa, CA \$52  
Dona Sol White Zinfandel (Sweet) | California \$26  
Veuve de Vernay Sparkling Wine | California \$26  
Lunetta Prosecco | Italy \$28  
Veuve Cliquot Yellow Label Brut | Champagne, France \$99

## **BEER SELECTIONS BY THE BOTTLE**

### **DOMESTIC BOTTLES | \$5.25**

Budweiser, Bud Light, Bud Light Lime, Miller Light, Coors Light, Yuengling, Michelob Ultra

### **IMPORT, PREMIUM & MICROBREW BOTTLES | \$6.25**

Corona, Heineken, Amstel Light, Stella Artois, Blue Moon Wheat Ale,  
Bell's Two Hearted IPA, Sweetwater IPA, Sierra Nevada Pale Ale, Fat Tire Amber Ale

## **OTHER BEVERAGE SELECTIONS**

### **DRIP COFFEE STATION**

Freshly Brewed Regular Coffee and Decaffeinated Coffee, Served with Condiments

*\$44 per Gallon*

### **GOURMET COFFEE STATION**

Freshly Brewed Regular Coffee and Decaffeinated Coffee,  
Served with Regular ½ & ½ Creamer, Almond Milk Creamer, Honey, Sugar, Whipped Cream,  
Chocolate Shavings, Hazelnut Syrup, Vanilla Infused Simple Syrup, Ground Cinnamon

*\$5.5 per Person*

### **ICED TEA**

Freshly Brewed Iced Tea, Sweetened and Unsweetened, Served with Lemon Wedges

*\$19 per Gallon*

### **FRESH SQUEEZED GOURMET LEMONADE OR FRESH FRUIT PUNCH**

Assorted Recipes Available or Guest to Specify Color or Flavor Desired

*\$28 per Gallon*

### **GOURMET LEMONADE AND ICED TEA STATION WITH MIX IN'S**

House Made Fresh Squeezed Lemonade, Sweetened & Un-Sweetened Iced Tea  
Served with Sliced Strawberries, Lemon Wedges, Lime Wedges, Mint Leaves, Basil Leaves,  
Grenadine, Peach Nectar, Strawberry Puree, Sugar Cubes, Artificial Sweeteners and Vanilla Infused Syrup

*\$7.5 per Person*

### **SPICED HOT APPLE CIDER OR HOT CHOCOLATE**

*\$40 per Gallon*

### **CANNED SOFT DRINKS & BOTTLED WATER**

Coke, Diet Coke, Sprite & Dasani Water

*\$3.25 Each*

*Fountain Soft Drinks Available for Events in the Star Room or Bistro 59 Lounge, \$2.5 per Glass*