

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

Italian Reds

	6oz/9oz/bot
Prodigo Romagna Sangiovese – bright cherry, dried fruits and smoky spices.	9/14/36
Tiamo Chianti - Intense bright ruby red, cherry nose with floral nuances	10/15/40
Melini Chianti Riserva - cranberry, raw cherry and a dollop of vanilla	11/16/44
La Fiera Montepulciano di Abruzzi – dark berry fruit and spice	9/14/36
Dipiniti Pinot Noir , small berry fruit, herbs, white mushroom and peppermint	10/15/40
La Fiera Primitivo – Italy's cousin to Zinfandel, Juicy, with smoke and cocoa powder	9/14/36

Reds

Airfield Estates "Lone Birch" Cabernet – dark cherry, spice and roasted oak	10/15/40
Maggio Cabernet -berry jam in the flavor. Medium body and light tannins	9/14/36
Cuma Malbec -fresh raspberry and blackberry dark fruit and spice,	10/15/40
Maggio Merlot - hints of dried cherry and raspberry	9/14/36
Seeker Pinot Noir - Sweet cherry fruit melds with earth and spice	9/14/36
Gnarly Head Red Zinfandel ,- dark berry flavors with layers of spice, plum,	9/14/36
Lambert First Chapter Shiraz (Australia) purple plum and dark choc with licorice	11/16/44
Wollersheim Domaine Du Sac , overtones of black raspberry and cherries	15/22/50

Italian Whites

Davinci Pinot Grigio –fresh green apple, juicy citrus and tropical fruit	10/15/40
Seeker Pinot Grigio - le offset by acacia blossoms and almonds	9/14/36
LaMarca Prosecco – bright pear and apple	split 15 bottle 42
CK Moscato d'Asti	9/14/36

Whites

Ofilla Alberino —(Spain) flavors of citrus and white peach	10/15/40
Maggio Chardonnay - poached pear flavors, vanilla and nutmeg	9/14/36
Shannon Ridge Chardonnay –notes of pear, green apple, melon and citrus	10/15/40
Frisk Riesling - notes of lime sorbet, rose petals	8/13/32
Wollersheim Prairie Fume , semi dry, hints of mango and citrus	9/14/36
Savee Sauvignon Blanc - citrus, melon and pear	9/14/36
J.P. Chenet Brut , (France)	split 12 bottle 36