

Wine Selections

White Wine

Columbia Crest Chardonnay (Washington)

This Washington Chardonnay is styled for immediate appeal. It presents lemon and honeydew aromas that continue across a perfectly balanced palate. A soft, fruity finish is threaded with hints of oak.

\$45.00

Columbia Crest Gewürztraminer (Washington)

This fruit forward wine accents classic Gewurztraminer characteristics of citrus, slight spices and honeysuckle. Subtle spicy-sweet fruit flavors linger through a refreshing, tart finish.

\$30.00

Champagne

Champagne Pommery Brut Royal N/V (France)

Squeaky clean aromas of buttered apple, toasted grains and chalk. With flavors of lemon and pear, this well balanced tangy champagne has a youthful finish.

\$64.95

Freixenet Cordon Negro Brut (Spain)

This is the best selling sparkling wine in the world. It comes in the distinctive black frosted bottle, and is a true "brut".

\$19.95

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Red Wine

Columbia Crest Merlot (Washington)

A classic Washington Merlot with intensely fruity aromas and flavours of "just-picked" raspberries and black cherries, followed by expression of cocoa and spice on the soft, velvety finish.

\$45.00

Katnook Estate Founder's Block Shiraz (Australia)

Deep crimson in colour with light purple tinges. Abundant raspberry pepper and spicy anise fruit aromas highlight the nose. Hints of vanilla and light toasty oak added complexity to fruit with mellow barrel maturation characters.

\$43.00

Carmen Cabernet Sauvignon Maipo Valley 2004 (Chile)

This Cabernet is considered to be both spicy and minty with a bay leaf nose accompanied by tobacco and saddle leather. Dry, round, soft entry with chocolate, tobacco, cedar, olive flavors.

\$32.00

***We Require Two Weeks Ordering Time for Some of the Wines on our Menu.
If you would like to select a wine other than on our list, please ask and we would be
happy to accommodate any specific wine requests.***

Beverage Details

Cash Bar

Recommended when guests purchase their own drinks from a cashier/bartender provided by the hotel. Cash bar prices include applicable taxes.

Host Bar:

Recommended for groups when the host is paying for all liquor consumption.

Subsidized Bar

Recommended for groups who wish to pay for a portion of liquor consumption. Guests would pay \$1.00 or \$2.00 and the host would pay the remainder.

Corkage Bar

Recommended for groups who wish to supply their own liquor. Corkage fee of \$6.00/person (price includes mix, ice and glassware). Wine corkage Fee of \$1.50/person is applied for customers wishing to provide their own table wine. With a corkage bar, you are responsible for obtaining a liquor license, which must be presented to the bartender and posted before liquor may be served. You are also required to remove all liquor from the North Hill Inn premises, as stated on licensing closing terms. Extra liquor over and above licensed amount is not permitted.

Bartenders

Bartenders will be provided by the North Hill Inn for a fee of \$15.00/hour (minimum of 4 hours). Bartender fee will be waived on a cash, host or subsidized bar if bar sales exceed \$500.00.

Pricing

Drinks will be priced at \$4.25 for standard beer & hi-balls and \$4.75 for premium beer, highballs, wine, and coolers. Pop is priced at \$1.50 per glass.

Punch

Non-Alcoholic Fruit Punch at \$45.00/5 gallons

Special Bar Requests must be received no later than two weeks prior to function date to assure availability.