



BEVERAGE MENU

House Brands

Consumption: \$11

Package:

\$22 per person for the first hour

\$10 each additional hour

Svedka Tanqueray
Dewars White Label
Seagram's 7
Jim Beam
Brugal
Jose Cuervo
Triple Sec
Kahlua

Top Shelf

Consumption: \$12

Package:

\$25 per person for the first hour

\$15 each additional hour

Grey Goose
Johnnie Walker Black
Bombay Sapphire
Crown Royal
Maker's Mark
Captain Morgan
Tripe Sec
Kahlua

Beer

Consumption: \$7.50 each

Package: Included in prices above

Sam Adams Boston Lager
Sam Adams Seasonal
Heineken
Amstel Light
Bud Light
Budweiser
Corona
O'Douls

House Wine

Consumption: \$42 bottle/\$10 per glass

Package: Included in prices above

White

Sauvignon Blanc, California
Rex Goliath Chardonnay, California

Red

McManis Pinot Noir, California
McManis Creek Cabernet Sauvignon, California

Cashbar pricing subject to 15% charge, 9% tax and 7% sales tax

Premium Wines

Available by bottle only

White Wine

Chardonnay

Domaine Talmard Bourgogne Blanc, Burgundy, France	\$55
Chateau Julien Wine Estate Chardonnay, Monterey County, California	\$49
Cartlidge & Browne Chardonnay, Saint Helena, California	\$54
Saintsbury, Carneros, California	\$65
Pouilly-Fuissé, Louis Jadot, Burgundy, France	\$68
Cakebread Chardonnay, Napa Valley, California	\$145

Pinot Gris/Grigio

Kris, Venezie, Italy	\$49
Elk Cove, Willamette Valley, Oregon	\$55
Trimbach Reserve, Alsace, France	\$65

Sauvignon Blanc

Kim Crawford, Marlborough, New Zealand	\$59
Frog's Leap, Napa Valley, California	\$68
Sancerre, Chateau du Sancerre, Loire France	\$75

Other White

S.A. Prum Riesling 'Essence', Mosel, Germany	\$48
Huber Gruner Veltliner, Traisental, Australia	\$45

A service charge of 15 % of the total food and beverage revenue will be added, which will be provided to wait staff employee, service employees and/or service bartenders. An administrative fee of 9% of the total Food and Beverage revenue and applicable taxes will be added. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you. 7% state tax applies to all food, beverage and rental charges. Prices based on 90 minutes of service; 25 person minimum. Revere Hotel makes every effort to accommodate the various dietary requirements of our clients and handles food allergies seriously. Every effort is made to instruct our staff regarding the potential severity of food allergies. Please be advised that our menu items may contain allergens, may have come in contact with items containing allergens, and there is always a risk of contamination or cross-contamination contact.



Red Wine

Cabernet Sauvignon

McManis Cabernet Sauvignon, California	\$42
Château Julien Wine Estate Cabernet Sauvignon Monterey County, California	\$54
Cartlidge & Browne Cabernet Sauvignon, Saint Helena, California	\$54
Decero 'Remolinos Vineyard', Mendoza, Argentina	\$55
Forefront by Pine Ridge, Napa Valley, California	\$65

Meritage and Bordeaux Blends

Château Coucheroy, Bordeaux, France	\$55
Newton 'Red Label' Claret, Napa Valley, California	\$69
Caine Cuvée, Napa Valley, California	\$79
Chappellet Mountain Cuvée, Napa Valley, California	\$85

Merlot

Benziger, Sonoma, California	\$60
Clos du Val, Napa Valley, California	\$85

Pinot Noir

McManis Pinot Noir, California	\$42
Bridlewood, California	\$52
Joseph Drouhin 'Laforet', Burgundy, France	\$55
Calera, Central Coast, California	\$65
Elk Cove, Willamette Valley, Oregon	\$65
Rex Hill, Willamette Valley, Oregon	\$70

Syrah

Saint Cosme Côtes-du-Rhône, France	\$60
------------------------------------	------

Zinfandel

Frog's Leap, Napa Valley, California	\$75
--------------------------------------	------

Other Red

France

Châteauneuf-du-Pape, Domaine du Vieux Lazaret, Rhône Valley	\$80
---	------

Spain

Telmo Rodriguez 'LZ', Rioja	\$50
Rioja, Marqués de Riscal, Rioja	\$65

Italy

Vietti, Barbara d'Alba 'Tre Vigne', Piedmont	\$85
Castello di Ama 'Il Chiuso' Pinot Noir/Sangiovese, Tuscany	\$70

South America

La Posta Malbec, Mendoza, Argentina	\$55
Susana Balbo Malbec, Mendoza, Argentina	\$65

Dessert

Essensia Orange Muscat, Quady, California (375ml)	\$45
Marchesi di Gresy 'La Serra' Moscato d'Asti, Piedmont, Italy	\$50

Champagne and Sparkling

Borgo Magredo Prosecco, Veneto, Italy	\$55
Moët & Chandon Brut Imperial, Épernay, France	\$105
Louis Roederer Brut Premier, Reims, France	\$115
Perrier Jouet Grand Brut, Épernay, France	\$125
Veuve Clicquot-Ponsardin, Reims, France	\$135

Rose

Roederer Estate Brut Rosé, Anderson Valley, California	\$145
Moët & Chandon Brut Imperial Rosé, Epernay, France	\$135

Beer & Wine Package:

\$20 per person for the first hour
\$8 per person for each additional hour

A service charge of 15 % of the total food and beverage revenue will be added, which will be provided to wait staff employee, service employees and/or service bartenders. An administrative fee of 9% of the total Food and Beverage revenue and applicable taxes will be added. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you. 7% state tax applies to all food, beverage and rental charges. Prices based on 90 minutes of service; 25 person minimum. Revere Hotel makes every effort to accommodate the various dietary requirements of our clients and handles food allergies seriously. Every effort is made to instruct our staff regarding the potential severity of food allergies. Please be advised that our menu items may contain allergens, may have come in contact with items containing allergens, and there is always a risk of contamination or cross-contamination contact.