

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 cash bar charge 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. 22% service charge will be added to the 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 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. You may NOT bring in your own alcoholic beverages**
- Any bar functions may be closed early by management.
- Management may require the use of wristbands.

Beverage Service

Miller Lite, Bud Light,

\$415.00 / half barrel
235.00 / quarter barrel

Capital Amber, Edmund Fitzgerald Porter, Dove Tail Hefe Weiss,
NG Spotted Cow, Hazy IPA, Dove Tail Kolsch, Mad Town brown Ale

\$ 520.00 / half bbl
\$ 290.00/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

Hazy IPA, Verona, WI
Edmund Fitzgerald Porter,
Karben 4 Fantasy Factory, *Madison*
New Glarus Spotted Cow
Dove Tail Hefe weiss

Lake Front Brown Ale
Miller Lite
Dove Tail Kolsch, *Madison*
Capital Amber, *Middleton*
Bud Light

Featured Liquors and Liqueurs

Brandy –Korbel, Courvoisier, Wollersheim

Gin – Bombay Sapphire, Tanqueray, Hendrick's,

Irish–Jameson

Rye– Bullet

Rum Bacardi, Captain Morgan, Rum Haven, Plantation

White, Plantation Dark,

Scotch –Dewar's White Label, Glenlivet 12, Oban 14,

Tequila –Patron Silver, Durango 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, Wondermint Schnapps

Porta Bella's Wine List

Italian Reds

8 oz bottle

Prodigo Romagna Sangiovese – bright cherry, dried fruits and smoky spices.	13.50	40
Tiamo Chianti - Intense bright ruby red, cherry nose with floral nuances	12.50	37
Melini Chianti Riserva - cranberry, raw cherry and a dollop of vanilla	13.50	40
La Fiera Montepulciano di Abruzzi – dark berry fruit and spice	12.50	37
Dipiniti Pinot Noir , small berry fruit, herbs, white mushroom and peppermint	13.50	40
La Fiera Primitivo – Italy's cousin to Zinfandel, Juicy, with smoke and cocoa	12.50	37

Reds

Airfield Estates "Lone Birch" Cabernet – dark cherry, spice and roasted oak	13.50	40
Maggio Cabernet - berry jam in the flavor. Medium body and light tannins	12.00	36
Cuma Malbec - fresh raspberry and blackberry dark fruit and spice,	13.50	40
Maggio Merlot - hints of dried cherry and raspberry	12.00	36
Seeker Pinot Noir - Sweet cherry fruit melds with earth and spice	12.50	37
Z Alexander Brown Red Blend – Notes of ripe dark fruit, black cherry, chocolate	13.50	40

Italian Whites

Davinci Pinot Grigio –fresh green apple, juicy citrus and tropical fruit	13.50	40
Seeker Pinot Grigio – Apple offset by acacia blossoms and almonds	12.00	36
LaMarca Prosecco – bright pear and apple	split 15.50	41
CK Moscato d'Asti	12.00	36

Whites

Maggio Chardonnay - poached pear flavors, vanilla and nutmeg	12.00	36
Shannon Ridge Chardonnay –notes of pear, green apple, melon and citrus	12.50	37
Frisk Riesling - notes of lime sorbet, rose petals	12.00	36
Wollersheim Prairie Fume , semi dry, hints of mango and citrus	12.50	36
Savee Sauvignon Blanc - citrus, melon and pear	13.50	40
Korbel Brut ,	split 15.50	37

Sangria – Red or white wine laced with fruit juices

Glass \$ 10.50

Small Pitcher \$ 18.50

Large Pitcher \$ 37