



583 PARK AVENUE

NEW YORK

BEVERAGES: During your event we will have bars set up for the service of the following:

Champagne: (Select Two)

Moët & Chandon Champagne NV Imperial
Louis Perdrier Brut Rose
Bella Vista Cuvee Prosecco
Pol Roger Brut NV Champagne
Phillippe Prie Traditional Brut NV
Veuve Clicquot Brut Champagne

Beer:

Birra Moretti, Sierra Nevada Pale Ale, Grolsch Hefeweizen, Stella Artois, Bud Light, Budweiser, Amstel Light, Heineken, Bass Ale, Guinness Stout, Corona, Corona Light, Red Stripe, Rolling Rock, Strongbow Gold Apple Cider, Crispin Original Hard Apple Cider, Samuel Adams Oktoberfest (seasonal), Shipyard Pumpkinhead (seasonal)

White Wine to be available at the bars: (Select Five)

Ngatarawa Glazebrook Sauvignon Blanc (New Zealand)
Brotherhood Riesling (New York)
Clos du Val Chardonnay (Carneros, CA)
Gavi di Gavi White Label (Piemonte, Italy)
Santi Pinot Grigio (Veneto, Italy)
Domaine Sautereau Sancerre (Loire, France)
Maison Nicolas Vouvray (Loire, France)
Truvée Chardonnay (Central Coast, California)
Domaine Auvigue St. Véran Chardonnay (Burgundy, France)
Gérard Bertrand Perles de Sauvignon Blanc (Languedoc-Roussillon, France)

Red Wine to be available at the bars: (Select Five)

Ventisquero Carmenere (Chile)
Woodwork Pinot Noir (Central Coast, California)
Cannonball Merlot (Sonoma, California)
Maison Nicolas Cabernet Sauvignon Reserve (Bordeaux, France)
Faiveley Bourgogne Rouge Pinot Noir (Burgundy, France)
Clos De L'Oratoire Château-du-Pape Rouge (Rhône, France)
Ca'Bianca Barbera D'Asti (Piemonte, Italy)
Tiamo Chianti (Marches, Italy C.O.)
El Coto Rioja Crianza (Rioja, Spain)
Sileni Pinot Noir (Hawke's Bay, New Zealand)

Dinner Wines:

To be served with the first course (Select One):

Douglas Hill Chardonnay
Ca'donini Pinot Grigio
Carta Vieja Sauvignon Blanc

To be served with the main course (Select One):

Douglas Hill Cabernet Sauvignon
Montpellier Pinot Noir
Carta Vieja Carmenere

Champagne Cocktails:

Black Velvets (Guinness & Champagne), Mimosas (Fresh-Squeezed Orange Juice & Champagne), Kir Royales (Crème de Cassis & Champagne)

Dessert Wines:

Quinta do Noval LBV Single Vineyard Port, Sandeman Royal Corregidor Oloroso Sherry 20 years old, Ca'bianca Moscato D'Asti

Premium Liquor Substitutes:

Klir Red (Vodka Substitute), Petrov Reserve (Vodka Substitute), Rhumbero Spice (Rum Substitute), Ron Copa Rica (Rum Substitute), King George (Gin Substitute), Tequesta (Tequila Substitute), RJ Boone (Whiskey Substitute)

Sake:

Hinomaru Manabito Ginjo, Dewatsuru Kimoto Junmai, Minato 'Harbor' Tsuchizaki Yamahai Futsu Shu

Soft Drinks:

Freshly Squeezed Fruit Juices, Coke, Diet Coke, Ginger Ale, Sprite, Red Bull, Mineral Water and Flat Water

*Please be advised that 583 Park Avenue does not serve any alcoholic beverages that exceed 40 Proof.