

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,

\$400.00 / half barrel

225.00 / quarter barrel

Capital Amber, Edmund Fitzgerald Porter, Dove Tail Hefe Weiss, Potosi Czech \$500.00 / half bbl
NG Spotted Cow, Hazy IPA, Dove Tail Kolsch, Mad Town 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

Hazy IPA, Verona, WI 6.5
Edmund Fitzgerald Porter, 7.5
Karben 4 Fantasy Factory, Madison 6.5
New Glarus Spotted Cow 6.5
Dove Tail Hefe weiss 6.5

Ale Asylum Mad Town Nut Brown, Madison 6.5
Miller Lite 5.5
Dove Tail Kolsch, Madison 6.5
Capital Amber, Middleton 6.5
Bud Light 5.5

Featured Liquors and Liqueurs

- Brandy** – Korbel, Courvoisier, Wollersheim, Coquard, Bauchant
- Gin** – Bombay Sapphire, Tanqueray, Hendrick's,
- Irish**– Tullamore Dew
- 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

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

Reds

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

Italian Whites

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

Whites

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