

THE
BAR



BELLA COLLINASM

BAR PACKAGES

Bar Inclusions

All bar packages include butler-passed champagne upon arrival, a four-hour open bar, butler-passed wine at cocktail hour and a celebratory champagne toast.

Bella Bar Package

Four Hour Duration Included in Package | Additional Hour of Bar Add \$30⁺⁺ Per Guest | Non-Alcoholic Beer & Wine Available Upon Request

Elevated Liquor Offerings, House Red & White Wine Blend, Assorted Beer, House Sparkling Wine

Liquor

Tito's Handmade Vodka	Crown Royal Deluxe Canadian Whiskey
Bombay Gin	Artist Blend Scotch
Bacardi Superior Rum	Dolin Dry
G4 Tequila Blanco Tequila	Dolin Rouge
Jeffersons Bourbon	

Liquor subject to change based on availability | One bartender included per 75 guests | \$180⁺⁺ per additional bartender

Wine Select one white & one red

Dough Sauvignon Blanc
Dough Chardonnay
Dough Pinot Noir
Dough Cabernet Sauvignon

Beer

Michelob Ultra
Corona Extra
Heineken Zero
Menabrea Ambrata
Menabrea Bionda

Tuscan Bar Package

Add \$40⁺⁺ Per Guest

Four Hour Duration | Additional Hour of Bar Add \$35⁺⁺ Per Guest | Non-Alcoholic Beer & Wine Available Upon Request

Elevated Liquor Offerings, House Red & White Wine Blend, Assorted Beer, House Sparkling Wine

Liquor

Grey Goose Vodka	Crown Royal Deluxe Canadian Whiskey
Bombay Sapphire Gin	Dalmore 12 Year Scotch
Appleton Estate Rum	Dolin Dry
Cazcanes No. 7 Blanco Tequila	Dolin Rouge
Buffalo Trace Kentucky Bourbon	

Liquor subject to change based on availability | One bartender included per 75 guests | \$180⁺⁺ per additional bartender

Wine Select one white & one red

Böen By Belle Glos Chardonnay
Threadcount By Quilt Sauvignon Blanc
Böen By Belle Glos Pinot Noir
Threadcount By Quilt California Cabernet
Threadcount By Quilt Red Blend

Beer

Michelob Ultra
Corona Extra
Heineken Zero
Menabrea Ambrata
Menabrea Bionda

CHAMPAGNE

Price Per Bottle

Palmer & Co, Brut Reserve \$75⁺⁺

Citrus, pear, and apricot, complemented by hazelnut and subtle buttery brioche undertones

Laurent Perrier La Cuvée \$90⁺⁺

Bright citrus, white flowers; evolving notes of white peach, vine peach, flint, smoke, and crushed almonds

Laurent Perrier Grand Siècle \$210⁺⁺

Complex notes of honeysuckle, lemon, clementine, fresh butter, hazelnut, and honey

SPARKLING WINE

Price Per Bottle

Francois Montand Brut \$30⁺⁺

Soft yellow apple, Meyer lemon, and lemon curd mingle with biscuit or brioche nuances

Bellafiana Prosecco, Italy \$32⁺⁺

Yellow apple, white peach, pear, and delicate hints of white flowers

Louis Perdrier, Brut Excellence \$35⁺⁺

Fresh and delicate with pronounced fruit notes of rockmelon and orange peel

CHAMPAGNE TOWER

\$500⁺⁺

Elevate your celebration with the timeless elegance of a champagne tower. Each sparkling cascade sets the tone for joy, sophistication, and unforgettable moments. Raise a glass and toast to celebration, connection, and memories made together.



DELUXE WHITE & RED WINE

\$30⁺⁺ Per Guest

Dough Sauvignon Blanc

Orange blossom, lemon zest, Fuji apple, with a hint of dried pineapple; labeled “juicy finish” and “good intensity”

Dough Chardonnay

Ripe yellow apple, spiced pear, orange-vanilla cream, layered over dried herbs and mineral tones, culminating in a long, juicy finish

Dough Pinot Noir

Classic Oregon tart cherry, red fruit, subtle dried floral notes

Dough Cabernet

Ripe black cherry, fresh-picked blackberries, plum, and chocolate, backed by strong structure, balance, and a lasting finish

PREMIUM WHITE & RED WINE

\$35⁺⁺ Per Guest

Böen By Belle Glos Chardonnay

Pale straw with golden hue. Aromatic of green apple, dried apricot, Sicilian lemon and white plumb

Threadcount By Quilt Sauvignon Blanc

Medium straw hue in color with mouthwatering acidity complemented with aromas of Asian pear, honeysuckle, and mixed citrus melody

Böen By Belle Glos Pinot Noir

Dark plum with deep scarlet highlights. Aromatics of ripe bing cherry, cocoa, and marionberry. Rich and well balanced with favors of plumb, bing cherry cola, and sweet baking spices.

Threadcount By Quilt California Cabernet

Dark ruby red. Rich aroma notes of chocolate, black currant, ripe blackberry, and marionberry with hints of toasted oak and dark cherry. Rich and complex with flavors of ripe dark fruits, chocolate cherry, plum, toffee, and blackberry pie

Threadcount By Quilt Red Blend

Dark cherry with scarlet red highlights. Complex aromas of black raspberry, milk chocolate, and soft hints of sweet cedar. Bold flavors of boysenberry pie, sugar cookie, and toffee lead to subtle notes of strawberry jam and baking spice



SLIGHTLY SWEET WHITE WINE

Price Per Bottle

Dr. Loosen Riesling \$30⁺⁺

Apple, pear, peach, honeysuckle, with a hint of flinty minerality and light petrol

Peju Sauvignon Blanc \$45⁺⁺

Juicy and lively with flavors of green apple, apricot, and lemon curd. Offers a round texture balanced by bright acidity and a clean, invigorating finish.

DRY ROSÉ

Price Per Bottle

Belle Glos Oeil De Perdrix Pinot Noir Blanc \$35⁺⁺

This is a bespoke Rosé in that the Pinot Noir grapes were grown specifically with the intention of making Rosé wine. Crisp and refreshing with firm acidity featuring bright berry flavors, pink grapefruit, lemon zest, and dried apricot.

Sisters Brut Rosé \$60⁺⁺

Bursting with strawberry, cranberry, raspberry, and peach

Laurent Perrie Rosé \$80⁺⁺

Intense bouquet of strawberries, raspberries, cherries, redcurrants, blood orange, rose petals, spice, smoke, and chalk

*Wölffer Spring in a Bottle Blanc de Blancs \$45⁺⁺ *N/A**

Aromatics are delicate and floral, featuring notes of fresh hay, baked apples, kumquat, and a vibrant rose in bloom

DRY MEDIUM BODY WHITE WINE

Price Per Bottle

Walla Walla Vintners, Sauvignon Blanc \$45⁺⁺

Delivers flavors of gooseberry, passion fruit, and peach, intertwined with juicy grapefruit acidity, creating a zesty and refreshing experience

Domaine Drouhin-Vaudon, Chablis \$80⁺⁺

Classic Chablis nose featuring lemon zest, fern, and subtle saline notes, reflecting the unique terroir of Kimmeridgian limestone soil

Labouré-Rio, Pouilly-Fuissé \$95⁺⁺

A fine, straightforward wine that is very smooth. Flavors of citrus fruit and pear lead to a finish with hints of hazelnut and toasted almond

Quilt Napa Valley Chardonnay \$40⁺⁺

Medium-bodied with ripe Fuji apple, melon, caramelized pineapple, lemon curd, honey, and toasty oak. Complex, mouthwatering acidity with a lively finish.

DRY FULL BODY WHITE WINE

Price Per Bottle

Belle Glos 'Glasir Holt' Chardonnay \$40⁺⁺

Mouthwatering aromas of apple cobbler, melon and toasted hazelnut. On the palate is large, luscious notes of apricot, bright apple, and tropical flower. This wine has a well-balanced mouthfeel with bright, lively acidity and minerality resulting in a phenomenal expression of coastal driven Chardonnay.

Domaine Alain Chavy, Puligny-Montrachet \$200⁺⁺

Flavors of citrus and green apple are complemented by a touch of toast and vanilla from aging in oak barrels.

PINOT NOIR

Price Per Bottle

Belle Glos Balade Pinot Noir \$60⁺⁺

Rich crimson in color with fragrant aromas of blackberry, sage, cherry, and hints of rich dark chocolate. Bold and elegant on the palate with balanced and structure, this wine has beautiful acidity that lingers through to a long, mouthwatering finish.

Belle Glos Clark & Telephone Pinot Noir \$60⁺⁺

Aromas of plum, cinnamon, and clove are complemented by flavors of ripe blackberry, raspberry, sweet baking spices, along with velvety tannins and a smooth toasty finish.

Cristom Vineyards, Pinot Noir Mt. Jefferson Cuvée Willamette Valley \$80⁺⁺

Complex aromas of cherry, cranberry, and pomegranate, intertwined with notes of dried herbs, baking spices, and a hint of earthiness.

Crossbarn, Pinot Noir Sonoma Coast \$90⁺⁺

The nose is expressive, with aromas of cranberry, cherry, and bergamot, complemented by hints of winter spice and cinnamon.

MERLOT

Price Per Bottle

Walla Walla Vintners, Merlot \$45⁺⁺

Aromas of milk chocolate, dried herbs, raspberry, tea leaf, and graphite. The palate is sumptuous and velvety, with lingering chocolate notes on the finish.

Markham Six Stack Merlot \$50⁺⁺

Dark cherry” and “rich milk chocolate” aromas, followed by lush raspberry plum flavors and a smooth, velvety finish.

ITALIAN RED WINE

Price Per Bottle

Rossello Vini Nebbiolo \$45⁺⁺

Refined tannins, balanced acidity, and a medium-bodied, elegant mouthfeel

Castello Di Volpaia Chianti \$60⁺⁺

Black cherry, blueberry, violet, and iron flavors with a mouthwatering, well-defined finish.

Rossello Vini Barbaresco Rossello \$85⁺⁺

Aromas and flavors of ripe cherry, raspberry, and cranberry, elevated by layers of sweet spices and herbal nuances such as dried oregano and thyme.

Rossello Vini Barolo \$85⁺⁺

This Barolo style often delivers a mix of cherry, plum, rose petal, licorice, spice, tobacco, dried herbs, and forest floor. Over time, it develops elegance, powerful structure, and refined tannins.

CABERNET SAUVIGNON

Price Per Bottle

Quilt Napa Valley Cabernet Sauvignon \$60⁺⁺

Rich flavors of black cherry pie filling, creamed plum, and a hint of clove. Elegant on the palate, with strong acidity and a long smooth finish accompanied by velvety tannins.

Textbook Cabernet \$60⁺⁺

Features punchy tannins, leather and tobacco complexity, and a core of black currants and black olives.

Walla Walla Vintners, Cabernet Sauvignon \$75⁺⁺

Medium to full-bodied with velvety tannins and a graceful texture. Notes of blackberry, espresso beans, red raspberry, apple, and savory spice come through in harmony.

Miner Cabernet Sauvignon \$75⁺⁺

Bright and open with pronounced red currant, black cherry, mocha, cedar, and a subtle spice background.

Crossbarn, Cabernet Sauvignon Sonoma County \$80⁺⁺

Forest fruits, dark chocolate shavings, and subtle dried herbs

Chappellet, Signature Cabernet Sauvignon Napa Valley \$135⁺⁺

Layers of cassis, blackberries, exotic spices, and licorice mingle with herbal undertones like sage, accented by nuances of dried orange peel, mint, walnut, and vanilla from French oak.

DIVERSE RED VARIETALS AROUND THE WORLD

Price Per Bottle

Quilt Napa Valley Red Blend \$40⁺⁺

Rich and complex with flavors of juicy dark fruits, zesty cherry, bramble, and espresso with subtle notes of cedar and clove. This eloquent wine has excellent color, balanced tannin structure, and vibrant acidity.

Walla Walla Vintners, Woven Fields Red Blend \$75⁺⁺

The Woven Fields' aromas of blueberry jam with cardamom and a touch of grilled venison lead to black cherry, orange, clove and oregano flavors.

Château Laplagnotte-Bellevue, Saint-Émilion Grand Cru \$80⁺⁺

Roasted spices, black cherry and blackberry, delivered on a juicy frame with tight grain—medium to full body, with a long finish.

Ségla, Margaux \$135⁺⁺

Fragrant and refined, with notes of violets, black cherries, licorice, and a hint of smoke.

DESSERT RED WINE *3oz Pour*

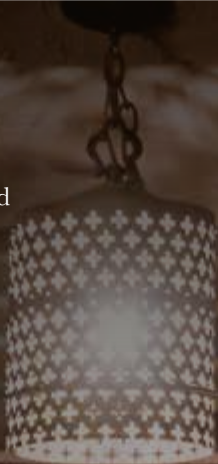
Price Per Glass

Broadbent Ruby Porto \$10⁺⁺

Blackberry, plum compote, and vanilla, offering a velvety-smooth mouthfeel, with dark chocolate, caramelized nuts, and just a whisper of spice carrying into a long, satisfying finish.

Broadbent 10 Year Tawny Porto \$14⁺⁺

Caramel, toffee, orange, chocolate, smoke



SPECIALTY COCKTAILS

Add to Bar \$16⁺⁺ Each

The Southern Gentleman

Bourbon, Maple, Walnut Bitters

Highland Smoke

Scotch, Sweet Vermouth, Cherry

Tequila Revolver

Tequila & Coffee Liqueur With a Touch
of Chocolate Bitters

Royal Old Fashioned

Crown Royal, Brown Sugar, Bitters

Blush & Bubbles

Vodka, Grapefruit, Rosemary Honey, Sparkling Wine

Garden Gimlet

Gin, Lime, Cucumber, Basil

Tropical Whisper

Rum, Pineapple, Vanilla, Lime

White Satin Martini

Vodka, Dry Vermouth, Elderflower

Espresso Martini

Vodka, Espresso, Kahlua, Simple Syrup

Upgrade: Bailey's add \$2⁺⁺ Per Beverage



SPECIALTY MOCKTAILS

Add to Bar \$12⁺⁺ Each

Clubhouse Spritz

Seedlip Grove 42, Grapefruit Tonic,
Dash of N/A Orange Bitters

Pineapple Ginger Buck

Pineapple Juice, Ginger Beer, Fresh Lime

Cucumber Mint Refresher

Muddled Cucumber, Lime, Soda Water, Mint Garnish

Berry Basil Cooler

Blackberry Syrup, Lemon, Soda Water, Basil Garnish





BLOODY MARY BAR

\$30⁺⁺ Per Guest | 2 Hours of Service

Garnishes Includes Key West Pink Shrimp, Candied Bacon, Gerkin Pickles, Cocktail Onions, Blue Cheese Olives, Fresh Horseradish, Celery, Pepperoncinis, Antipasto Skewer, Horseradish, Lemon Juice, Worcestershire Sauce, Assorted Hot Sauces

Using House Premium Liquor: \$30⁺⁺

Upgrade to Luxury Liquor: +\$8⁺⁺

Include Bloody Marias: +\$5⁺⁺

MIMOSA BAR

\$30⁺⁺ Per Guest | 2 Hours of Service

Featuring Bella's House Sparkling Champagne, Fresh Cut Fruits, Assorted Juices to Include Orange, Cranberry and Blood Orange.

Using House Premium Champagne: \$30⁺⁺

Upgrade to Luxury Champagne: +\$8⁺⁺

WHISKEY & CIGAR TASTING EXPERIENCE

Please contact your Catering Coordinator for pricing

Add a distinctive touch to your wedding day package with a private Whiskey & Cigar Tasting. Designed for a limited number of guests, this elevated experience is perfect for the groom and groomsmen, or for couples who share an appreciation for fine whiskey. Guests will enjoy a curated selection of whiskeys paired with premium cigars in a refined, relaxed setting.

