

Wine & Spirits

Wine & Spirits
wine



Too much work, and no vacation, deserves at least a small libation. So hail! My friends, and raise your glasses; work's the curse of the drinking classes.

Oscar Wilde

forward >



EMBASSY SUITES®

Charlotte - Concord/Golf Resort & Spa

Wine & Spirits

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cordial selections

prudent

(premium tier)

Dekuyper Amaretto Liqueur, Carolans Irish Cream Liqueur, Kamora Coffee Liqueur, Grangala Triple Orange Liqueur, E&J Brandy

classic

(super premium tier)

Romana White Sambuca, Kahlúa Coffee Liqueur, Disaronno Amaretto Originale, Baileys Original Irish Cream, Frangelico Hazelnut Liqueur, Godiva Original Chocolate Liqueur, Grand Marnier Cordon Rouge Liqueur, Courvoisier VSOP Cognac

Prices are per person, unless noted. A 24% taxable service charge and sales tax will be added to all prices. All menus and prices are subject to change. Not all ingredients are listed. Please inform us of any food allergies. Actual presentation of menu items and ingredients may vary from photos and descriptions.

liquor selections

premium bar

- Pinnacle Vodka
- New Amsterdam Gin
- Cruzan Estate Light Rum
- Jim Beam 4Y Bourbon
- J & B Rare Scotch
- Canadian Club Whisky
- Sauza Extra Gold Tequila

selection of beers and Canyon Road wines

super premium bar

- Tito's Handmade Vodka
- Tanqueray Gin
- Captain Morgan
- Maker's Mark Bourbon
- Chivas Regal 12Y Scotch
- Crown Royal Whisky
- Jose Cuervo Especial Gold Tequila

selection of beers and Select wines

signature craft bar

- Grey Goose Vodka
- Hendrick's Gin
- Bacardi Superior
- Bulleit Bourbon
- The Glenlivet 12Y S.M. Scotch
- Crown Royal Reserve Whisky
- Patron Silver Tequila

selection of beers and Select wines



Whiskey/Whisky mnemonics:

- Countries that have E's in their names (UnitEd StatEs and IrEland) spell it whiskEy (plural whiskeys)
- Countries without E's in their names (Canada, Scotland and Japan) spell it whisky (plural whiskies)

host bar – by the hour

(2 hour minimum)

per person	beer & house wine	beer & select wine	prem bar	super bar	craft bar
2 hour	\$26	\$28	\$37	\$42	\$42
3 hour	\$32	\$34	\$45	\$50	\$50
4 hour	\$36	\$40	\$51	\$56	\$56
5 hour	\$40	\$46	\$56	\$60	\$60

wine selections

Canyon Road wines by the glass

chardonnay, pinot grigio, merlot, cabernet

select wines by the glass

- Frei Brothers, Chardonnay
- Apothic Red
- Dark Horse, Cabernet
- Ecco Domani, Pinot Grigio

consumption bar per drink

premium bar or prudent cordials

super premium bar, signature craft bar or classic cordial

domestic

specialty | imported

canyon road wines by the glass

select wines by the glass

host / ticket	cash
\$8	\$9
\$10	\$11
\$6	\$7
\$7	\$8
\$8	\$8
\$10	\$11

beer selections

- Bud Light (St Louis, MO)-\$6.00
- Miller Light (Milwaukee, WI)-\$6.00
- Corona (Mexico)-\$7.00
- Heineken (Amsterdam)-\$7.00
- OMB Copper (Charlotte,NC)-\$6.00
- Red Oak (Whitsett, NC)-\$7.00



bartender fee is \$150 per bar station, per 100 people.
service up to 4 hours, ea additional hour \$25 per bartender.

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beer selections

USA Classics

Bud Light (St Louis, MO)

Miller Lite (Milwaukee, WI)

USA Craft Beers

OMB Copper (Charlotte, NC)

Red Oak Amber Lager
(Whitsett, NC)

Imports

Heineken (Netherlands)

Corona (Mexico)

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any beer or wine substitutions to our standard pours have a 1 case purchase minimum.

house wine selection

CANYON ROAD.



Inspired by the scenic roads that wander through California's stunning wine country, Rafael Jofre crafts beautifully structured wines that express true varietal character.

Wine & Notes

Chardonnay

Medium- bodied wine with notes of crisp apple and ripe citrus fruit with a hint of cinnamon spice

Pinot Grigio

Medium-bodied wine has hints of green apple, citrus, white peach and floral blossom. Crisp, leaves a refreshing and revitalizing finish on your palate

Sauvignon Blanc

Light to medium-bodied wine with hints of ripe citrus, melon and a refreshing crisp finish

White Zinfandel

Light-bodied with hints of strawberry, cherry and watermelon flavors and a smooth crisp finish

Pinot Noir

Rich, fruit forward cherry flavors, soft tannins, a medium body and a smooth velvety finish

Merlot

With a soft and elegant mouthfeel, this wine has deep flavors of rich cherries and jammy blackberries, followed by hints of vanilla and spice

Cabernet Sauvignon

Medium- bodied wine with rich and flavorful hints of ripe raspberry and a velvety smooth finish

Food Pairings

Complement to grilled chicken, lighter pasta dishes or mild cheeses

Wonderful with seafood, such as salmon or shrimp. Also pairs well with chicken, pasta and salads, such as spinach or melon

Pairs will with sushi, grilled vegetables or light salads

Serve chilled with appetizers, fresh fruits or summer salads

Pairs well with creamy soups, salmon and savory pork dishes

Perfect with poultry and grilled meats or red pasta dishes

Enjoy with grilled red meats, hearty cheeses or spicy foods

bottle wine selection

Bin Select Wines

260 Mirassou, Pinot Noir, Monterey, CA	28
350 Canti, Moscato, Italy	24
360 Ecco Domani, Pinot Grigio, delle Venezie, ITA	24
450 Dark Horse, Chardonnay, CA	30
460 Apothic Red (Syrah/Zinfandel/Merlot)	28
470 Louis Martini, Cabernet Sauvignon, Sonoma County	40

Bin Sparkling - Champagne

200 Brut, Wycliff, CA	30
2005 Moët & Chandon, Imperial, Champagne, FRA	90

Bin Other Whites

301 Houge, Riesling, Columbia Valley, WA	24
305 Starborough, Sauvignon Blanc, Marlborough, NZL	34

Bin Chardonnay

511 Frei Brothers, Chardonnay, Russian River, CA	38
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Bin Pinot Noir

605 Wild Horse, Pinot Noir, Central Coast, CA	40
610 Pinot Noir, Bridlewood, Central coast	45

Bin Merlot

700 Red Rock, Merlot, CA	28
705 Clos Du Bois, North Coast, Merlot, CA	34

Bin Other Reds & Blends

801 Malbec, Alamos, Mendoza Argentina	35
805 Rancho Zabaco, Heritage Vines, Zinfandel, Sonoma, CA	32
810 Childress, Cabernet Franc, NC	38

Bin Cabernet Sauvignon

907 Franciscan, Cabernet Sauvignon, Napa Valley, CA	49
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mixology bars - 20 drink minimum

craft martini's | \$12 ea

"stirred and shaken" our **Signature Craft** liquors with a collection of flavored spirits and juices to create classics and new favorites

margarita's | \$14 ea

Cuervo, Patrón Silver, 1800, Grand Marnier, Cointreau, Chambord, Midori and fruit purees are available to create your own distinctive blend

add a collection of mexico's finest beers \$6 ea



beverage stations - 30 person minimum

mocktail beverages | \$10 per person

(up to 2 hours of service, includes attendant)

lemonade, sparkling cider, gentle julep, soggy dollar, virgin mary and pomegranate spritzer



refreshment by the gallon

gallon serves approximately 20 to 25 drinks

cocktails

gallon | \$105 ½ gallon | \$65


- sangria | red or white; wine, juice, fruit, fruit liqueur
- cosmo | Pinnacle vodka, Cointreau, fresh lime, cranberry juice
- perfect margarita | Patrón Silver, Cointreau, fresh lime
- moon-tails | blueberry moon lemonade, jr's blue moon, mountain mojito or carolina moonrise



mocktails & non-alcoholic

gallon | \$45 ½ gal | \$25

- lemonade or fruit punch
- gentle julep | cranberry juice, fresh lemon juice, simple syrup, sprite & fresh mint
- soggy dollar | pineapple juice, orange juice, piña colada mix & nutmeg
- pomegranate spritzer | fresh lemon juice, pomegranate syrup, ginger ale & lemon twist

 bartender fee is \$150 per bar station, per 100 people. service up to 4 hours, ea additional hour is \$25 per bartender.