

HYLAND HILLS CHALET BEVERAGE MENU

NON-ALCOHOLIC BEVERAGES

Billed By Consumption:

Coffee (gallon).....	\$22
Orange & Apple Juice (gallon).....	\$18
Ice Tea & Lemonade (gallon).....	\$18
Canned Soda	\$1.25

OR

Unlimited:

Water Station	Complementary
Lemonade & Iced Tea Station.....	\$1/person
Coffee Station.....	\$1/person
Coffee, Lemonade & Iced Tea Station.....	\$1.75/person
Soda, Lemonade & Iced Tea Station.....	\$1.75/person
Coffee, OJ & Apple Juice Station.....	\$1.75/person
Coffee, Lemonade, Iced Tea & Soda.....	\$3/person

BAR NOTES

- no beverage minimum! you are only required to pay for the bar set up fee.
- bar set up fee is \$50 / hour with a 4 hour minimum.
- many other brands of beer and cider are available - just ask!
- 15.5 gallon keg = approx 140 pours | 750 ml wine bottle = approx 4 glasses.
- case of wine = 12 bottles.
- untapped kegs & unopened house wine may be refunded.
- wine or champagne pour is available (\$160 fee).
- prices do not include sales tax or 20% service fee.
- prices are subject to change.
- all beverages must be ordered & paid for 2 weeks prior to your event to guarantee availability.
- hyland hills only serves beer & wine - NO LIQUOR.
- cash bar items are determined by the facility, based on availability.
- drink ticket bars are available. the items on the bar are similar to a cash bar, no special orders items are available. tickets are charged at \$6/ticket.
- outside alcohol of any kind is not permitted. if outside alcohol is found during your event it could result in complete loss of damage deposit.



HYLAND HILLS CHALET HOSTED WINE MENU

HOUSE - \$23/BOTTLE

coastal vines merlot	smooth & thick with flavors of boysenberry, strawberry and cocoa
coastal vines cabernet sauvignon	flavors of ripe red raspberries, plums, & vanilla
coastal vines chardonnay	a burst of apples, oak, & hint of orange blossoms. crisp finish
coastal vines pinot grigio	soft flavors of fresh fruit and honeysuckle. crisp finish
crane lake malbec	dark full-bodied. flavors of raspberry and cherry
main & vine rose	aromas of passion fruit with floral notes and red berry flavors

** any pre-purchased house wines may be refunded if unopened.

SPECIAL VARIETY - \$23/BOTTLE

coastal vines pinot noir	light red wine with scents of fruit and a touch of vanilla. Flavors of cherries, blackberries and subtle hints of oak
crane lake shiraz	Beautiful ruby appearance, with blackberry and pepper notes. soft finish
crane lake petite sirah	blackberry, plums and spice predominate the nose and flavors
coastal vines white zinfandel	beautiful pink salmon color and crisp acidity. juicy fruit flavors of strawberry and cherry, with a tangy sweet finish.
crane lake riesling	flavors include green apple and peach. finish is mildly sweet & crisp
coastal vines sauvignon blanc	aromas of honeysuckle, grapefruit, and melons. flavors of peaches, apricots, and citrus, with vanilla. light, crisp finish.
crane lake moscato	sweet wine; flavors include peach, melon and spice

all specialty variety & premium wine must be purchased in a case of 12. Any unopened pre-purchased cases may be refunded.

SPARKLING - \$30/BOTTLE

crane lake sparkling white	aromas of apple and citrus. flavors of melon and pear. crisp finish.
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HYLAND HILLS CHALET HOSTED BEER MENU

DOMESTIC

15.5 gallon keg: \$395 | Hosted 16oz bottle or can: \$5.50

budweiser: budweiser, bud light	michelob: golden light, amber bock, ultra
coors: banquet and light	miller: lite, MGD, 64, high life
fulton standard lager	pabst blue ribbon
grain belt: northeast, premium, light	schell's deer brand
third street minnesota gold	surly hell

SPECIALTY

15.5 gallon keg: see prices below | Hosted 12-16oz bottle or can: \$5.50

IPA

sweet child o' vine	\$435
surly furious	\$465
bent paddle bent hop	\$465
bad weather hopcromancer	\$465
insight troll way	\$465
fair state ipa	\$465
founders all day	\$435

PALE ALE

bent paddle kanu	\$465
summit epa	\$435
indeed day tripper	\$465
castle danger 17-7	\$465
fair state pahlay'ahlay	\$465
insight splendid moose	\$465
surly extra citra	\$435

GOLDEN ALES & GERMAN LAGERS

fulton lonely blonde	\$435
summit dakota soul	\$435
utepils pils	\$465
excelsior big island blonde	\$435
bauhaus wonderstuff	\$435
indeed b-side pils	\$465
schell's pilsner	\$435
insight old one eye	\$465
surly first avenue	\$435

WHEAT & SAISON

alaskan white ale	\$435
utepils hefe	\$465
lift bridge farm girl	\$435
summit lazy sipper	\$435
insight sunken city	\$465
surly cynic	\$465
leinenkugel honey weiss	\$435

prices do not include sales tax or 20% service fee.

prices are subject to change.



HYLAND HILLS CHALET HOSTED BEER MENU

SPECIALTY

15.5 gallon keg: see prices below | Hosted 12-16oz bottle or can:

\$5.50

CIDERS

loon juice honey crisp	\$465
sociable cider werks freewheeler	\$465
ciderboys first press	\$435
angry orchard rose	\$435

OTHERS

leinenkugel summer shandy	\$435
indeed lucy session sour	\$465
castle danger cream ale	\$465
truly hard seltzer**	\$135
utepils radler	\$465
utepils KFAN blonde	\$465

**only available in cases of 24

PORTERS, BLACK ALES, BROWN ALES, & STOUTS

bent paddle black ale	\$465
summit oatmeal stout	\$435
bauhaus stargrazer	\$435
surly bender	\$465
new belgium fat tire	\$435
alaskan amber	\$435
deschutes black butte porter	\$435

prices do not include sales tax or 20% service fee.

prices are subject to change.

HYLAND HILLS CHALET HOSTED BAR PACKAGE



BIG FOOT PACKAGE - \$950

best for 100 guests or under
1 domestic keg
2 cases of house wine

GILBOA PACKAGE - \$1935

best for 100-150 guests or under
1 domestic Keg
1 specialty Keg
4 cases of house wine



RIDGEVIEW PACKAGE - \$2885

best for 150-200 guests or under
2 domestic kegs
1 specialty keg
6 cases of house wine

ALPINE PACKAGE - \$3650

best for 200-250 guests or under
2 domestic kegs
2 specialty kegs
7 cases of house wine



SKYLINE PACKAGE - \$4200

best for 250-300 guests or under
2 domestic kegs
2 specialty Keg
9 cases of house wine

P A C K A G E N O T E S

- packages are suggestions ONLY.
- please order based on your guests needs and budget!
- prices do not include tax or 20% service fee.