

# Bar and Beverage Planning Guidelines



D'Amico Catering offers a full range of bar services at varying price points, depending on the brand of product and length of time requested. Your D'Amico Catering Event Planner will be happy to help you determine the type of service and bar option that best meets your needs.

## Bar Options

### Hosted Bars Billed-On-Consumption

Bar will be estimated at an average price per person based on the length of time and bar service selected. Final bill will be adjusted to reflect the amount consumed and the client will be charged or refunded accordingly.

### Hosted Bar Packages

A set price per person will be calculated based on the length of time and bar package selected. Any additions to the bar package will be billed separately.

### Cash Bars

Guests at the event will purchase their own beverages at the bar. Cash bar prices are inclusive of the appropriate tax and service charge.

### Alcohol-By-Client Packages (available at select off-premise locations only)

Three options are offered to clients who want to provide some or all of their bar products from their personal collection, but still use D'Amico Catering's glassware, bartenders and liquor license.

## Enhancements

Our bar packages have been carefully created and priced to provide a variety of bar options and to best meet the needs of our clients. For this reason, products in each package will not be altered.

Items outside of the selected package may be added to the bar upon request and the client will be charged accordingly. Items that are listed in our bar menu will be billed on consumption. Special orders for items that are not listed in our bar menu will be billed to the client in full and will not be adjusted per amount consumed.

Beverage service can also be enhanced through the following options. The same guidelines apply for items that are listed in our bar menu and items that are special orders.

- Wine service with dinner or butler passed will be priced by the bottle.
- Sparkling wine available at the bar, for toasting or butler passed, will be priced by the bottle.
- Specialty cocktails available at the bar or butler passed will be priced per drink at set quantity.
- Non-alcoholic beverages that are not included in the bar package will be billed on consumption.

## Additional Bar Notes

The price per person includes glassware, mixes, ice, beverage napkins and garnishes.

For cash bars, a \$150.00 bar minimum fee will be waived if the net revenue of the bar reaches \$500.00 per bar.

Tip jars are standard on all bars.

All bars will close 30 minutes prior to guest departure.

Per the State of Minnesota regulations, the minimum purchase of one serving of food per guest is required with all bar services.

All guests who may consume alcohol must be of legal drinking age and have a valid ID. D'Amico Catering staff will check guests' IDs at their discretion and bartenders will not serve underage or intoxicated guests.

We want to ensure that your event is memorable for all the right reasons. Our trained professional staff will serve you and your guests with your enjoyment and safety in mind.



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# Bar Service

<i>Spirits</i>	<i>House Brand</i>	<i>Classic Brand</i>	<i>Premium Brand</i>
Vodka	Svedka	Tito's	Ketel One
Gin	Seagrams	Beefeater	Bombay Sapphire
Whisky	Windsor	Canadian Club	Jack Daniels/Crown Royal/Jameson
Scotch	Clan MacGregor	Dewar's	Johnnie Walker Black
Bourbon	Early Times	Jim Beam	Jim Beam/Bulleit
Brandy	Christian Brothers	Christian Brothers	Christian Brothers
Rum	Barbarossa Silver Barbarossa Spiced	Bacardi Captain Morgan	Bacardi Captain Morgan
Tequila	Durango Silver	Milagro Silver	Herradura Silver
<i>Beer</i>	Coors Light Grain Belt Nordeast Clausthaler N/A	Coors Light Summit EPA Fulton Sweet Child of Vine IPA Clausthaler N/A	Coors Light Deschutes Fresh Squeezed IPA Fulton Lonely Blonde Whiteclaw Hard Seltzer Clausthaler N/A
<i>Wine</i>	Sycamore Lane Chardonnay Sycamore Lane Cabernet	Black Ridge Chardonnay Mussel Bay Sauvignon Blanc Black Ridge Cabernet Biagio Pinot Noir	Campet Ste Marie Chardonnay Scarpetta Frico Rosato Di Majo Norante Cabernet Domaine Rudel Pinot Noir
	<i>House Hosted</i>	<i>Classic Hosted</i>	<i>Premium Hosted</i>
	Wine 7.50 Beer 6.50 Spirits 7.50	Wine 8.50 Beer 7.50 Spirits 8.50	Wine 9.50 Beer 8.00 Spirits 10.00



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# Hosted Bar Packages

*Pricing Per Person*

## *Bar Package Options*

	First Hour	Second Hour	Each Additional Hour
<b>Package I - House Brands</b> Includes house brand spirits, beer, wine, soda, mixes, juices, garnishes, ice, glassware, napkins, stir sticks and all necessary bar equipment.	18.00	8.00	5.00
<b>Package II - Classic Brands</b> Includes classic brand spirits, beer, wine, soda, mixes, juices, garnishes, ice, glassware, napkins, stir sticks and all necessary bar equipment.	23.00	8.00	5.00
<b>Package III - Premium Brands</b> Includes premium brand spirits, beer, wine, soda, specialty soda, mixes, juices, garnishes, ice, glassware, napkins, stir sticks and all necessary bar equipment.	28.00	8.00	5.00
<b>Package IV - House Brand Beer, Wine and Soda</b> Includes house brand beer, wine, soda, ice, glassware, napkins and all necessary bar equipment.	13.00	7.00	4.00
<b>Package V - Classic Brand Beer, Wine and Soda</b> Includes classic brand beer, wine, soda, ice, glassware, napkins and all necessary bar equipment.	15.00	7.00	4.00
<b>Package VI - Premium Brand Beer, Wine and Soda</b> Includes premium brand beer, wine, soda, specialty soda, ice, glassware, napkins and all necessary bar equipment.	17.00	7.00	4.00

*\* Add house sparkling wine to any of the packages above for \$2.00 per person*

*\* Add White Claw to any house or classic package above for \$3.00 per person*

## *Off Premise Only*

available at select locations

<b>Package VII - Liquor by Client Package</b> Includes 4 pieces of glassware per person, ice, juices, sodas, mixes, garnishes, napkins, stir sticks and necessary bar equipment. Includes liquor license usage fee.	10.00
<b>Package VIII - Glassware Package</b> Includes 4 pieces of glassware per person, ice and all necessary bar equipment. Includes liquor license usage fee.	7.00
<b>Package IX - Liquor License Usage</b> Includes liquor license only. This fee will apply when alcohol, bar product and glassware are provided by the client and our bartenders are hired.	4.00



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## Wine List

### *Sparkling*

Charles Roux Brut	France	31.00
Dibon Cava	Barcelona, Spain	36.00
Belstar Prosecco	Veneto, Italy	39.00
Luca Bosio Moscato D'asti DOCG	Santo Stefano Belbo, Italy	42.00
J. Laurens Cremant Rosé	Languedoc, France	47.00
Juve & Camps Reserva de la Familia Cava	Cava, Spain	49.00
Keush Origins Brut	Vayots Dzor, Armenia	58.00
King Estate Brut Cuvée	Willamette Valley, Oregon	85.00
Champagne Aubry 1er	Côte des Blancs, France	108.00
Delamotte Brut	Montagne de Reims, France	130.00
Veuve Cliquot NV	Reims, France	155.00
Dom Perignon	Epernay, France	450.00
Fre (N/A)	St. Helena, California	26.00

### *Chardonnay*

Sycamore Lane	California	27.00
Black Ridge Vineyard	California	31.00
Campet Ste Marie	Pays d'Oc, France	36.00
Chehalem Unoaked	Willamette, Oregon	44.00
Seghesio	Sonoma/Napa, California	54.00
Dom. Courturier La Cour des Bois Saint-Veran	Burgundy, France	68.00
Rombauer	Carneros, California	85.00

### *Sauvignon Blanc*

Mussel Bay	Marlborough, New Zealand	34.00
Montoya	Monterey, California	42.00
Peju	Napa Valley, California	48.00
Domaine Daulny	Sancerre, France	57.00
Duckhorn Vineyards	Napa Valley, California	72.00

### *Interesting Whites*

Pinot Grigio, Pierpaolo Pecorari	San Lorenzo, Italy	43.00
Albarino, Paco & Lola	Rias Baixas, Spain	47.00
Pinot Gris, Illahe Estate	Willamette, Oregon	47.00
Gruner Veltliner, Weingut Hum Hofer	Niederosterreich, Austria	48.00
Bianco Dragon, Vajra	Langhe, Italy	50.00
Viognier, Domaine des Homs	Pays D'oc, France	57.00
Arneis, Vietti Roero	Piedmont, Italy	62.00



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## Wine List

### *Rose*

Scapetta Frico	Toscana, Italy	36.00
Scaia	Veneto, Italy	44.00
Domaine MasLauris	Luberon, France	47.00
Field Recordings Pet Nat	Paso Robles, California	54.00

### *Cabernet Sauvignon*

Sycamore Lane	California	27.00
Black Ridge Vineyard	California	31.00
Di Majo Norante	Terre degli Osci IGT, Italy	36.00
Daou Discovery	Pasa Robles, California	52.00
Trig Point by Goldschmidt	Alexander Valley, California	70.00
Duckhorn Vineyards	Napa Valley, California	111.00
Cyrus, Alexander Valley Vineyards	Alexander Valley, California	128.00
Caymus Vineyard	Napa Valley, California	175.00

### *Pinot Noir*

Biagio	Veneto, Italy	34.00
Domaine Rudel	Roussillon, France	36.00
Folktale Estate	Monterey County, California	48.00
Yamhill Valley Estate	Willamette Valley, Oregon	58.00
Domaine Serene Evenstad	Willamette Valley, Oregon	200.00

### *Interesting Reds*

Malbec, Anko Estancia Los Cardones	Salta, Argentina	40.00
Red Blend, Hedges Family C.M.S.	Columbia Valley, Washington	40.00
Côte du Rhone, Kermit Lynch	Rhône, France	50.00
Dolcetto d'Alba, Paitin	Piedmont, Italy	60.00
Grenache, Palacios Camin del Priorat	Priorat, Spain	74.00
Grand Cru, Les Cadrans de Lassegue	Saint Émilion, Franc	76.00
Nebbiolo Perbacco, Vietti Langhe	Piedmont, Italy	78.00
Syrah, Truchard Vineyard	Carneros, California	80.00
Rioja Gran Reserva, Bodega Muriel	Rioja, Spain	89.00

# Non-Alcoholic Beverages



## Hot Beverages - Stations

priced by the gallon, billed on consumption

Certified, Organic, Free Trade Dark Roast Coffee, Decaffeinated Coffee, Hot Tea, Cream, Sugar, Sweetener, Lemon	35.00
Gourmet Coffee, Whipped Cream, Flavored Syrups	45.00
Hot Chocolate, Whipped Cream, Chocolate Shavings	30.00
Hot Apple Cider, Citrus Peel, Cinnamon Sticks	30.00

## Cold Beverages - Stations

priced by the gallon, billed on consumption

Lemon Infused Water	15.00
Cucumber Infused Water	15.00
Fruit Punch	30.00
Fruit Juice	30.00
Unsweetened Iced Tea	30.00
Lemonade	30.00
Freshly Squeezed Lemonade	40.00
Ginger Lemonade	40.00
Agua Fresca Pineapple, Pineapple Cucumber, Melon, Tamarind, Hibiscus, Strawberry or Apple	30.00

## Individual Beverages

priced per bottle, billed on consumption

Bottled Water	2.50
Acqua Panna Premium Bottled Water 500ml   Liter	4.00   12.50
LaCroix Sparkling Water	2.50
San Pellegrino Premium Sparkling Water 250ml   Liter	3.00   12.50
Flavored San Pellegrino	3.50
Coca-Cola Products Coke, Diet Coke, Sprite	2.50
Izze Sparkling Juice Pomegranate, Clementine, Grapefruit or Blackberry	3.50
Individual Fruit Juice Bottles	3.00
Golds Peak Sweetened or Unsweetened Black Tea	4.00
Horizon Organic 2% Milk ½ pint	1.50
Horizon Organic Chocolate Milk ½ pint	1.50



# Cocktail Menu



<i>Moscow Mule</i>	12.00
Tito's Vodka, ginger beer, fresh lime juice, lime wedge	
<i>Vodka Spritzer</i>	12.00
Tito's Vodka, fresh strawberry slices, lemons, sparkling water, lemon wheel	
<i>Mojito</i>	12.00
Bacardi White Rum, mint leaves, fresh lime juice, sparkling soda, mint sprig and lime wedge	
<i>Paloma</i>	14.00
Herradura Silver Tequila, fresh lime juice, grapefruit soda, lime wheel	
<i>Mezcal Negroni</i>	16.00
Del Maguey Vida Mezcal, sweet vermouth, Campari, orange twist	
<i>French 75</i>	12.00
Bombay Sapphire Gin, fresh lemon juice, sparkling wine, lemon twist	
<i>Old Fashioned</i>	16.00
Bulleit Bourbon, Angostura Bitters, simple syrup, orange peel	
<i>Espresso Martini</i>	16.00
Tito's Vodka, Kahlua, cold brew, simple syrup, coffee beans	

# Cocktail Carts



*Espresso Martini* 16.00

Tito's Vodka, Kahlua, cold brew, simple syrup,  
coffee beans

*Old Fashioned* 16.00

Bulleit Bourbon, Angostura Bitters, simple syrup,  
orange peel

*Negroni* 16.00

Del Maguey Vida Mezcal, sweet vermouth,  
Campari, orange twist

Bombay Sapphire Gin, sweet vermouth, Campari,  
orange twist

*Cordial Cart* 16.00

Bailey's, Kahlua, Chambord, Grand Marnier

*Mocktail Cart* 8.00

Mule-less

Spiced Cherry Orange Tonic

Grapefruit Mint Tonic

*Available in fixed quantities  
\$500 per cart, includes bartender*





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# Seasonal Cocktail Menu

Spring - Summer

*Strawberry Mule* 14.00

Tito's Vodka, ginger beer, fresh lime juice, sliced strawberries, fresh peppercorn

*Watermelon Mule* 14.00

Tito's Vodka, ginger beer, fresh lime juice, watermelon cubes, lime wheel

*Blueberry Rum Punch* 12.00

Spiced Dark Rum, Sweet Haven Blueberry, Mint & Black Tea Tonic, sparkling water, lemon twist

*Rhubarb and Strawberry Collins* 14.00

Bombay Sapphire Gin, Aperol, fresh lemon juice, strawberry and rhubarb syrup, club soda, lemon wheel

*Summer Wind* 14.00

Bombay Sapphire Gin, fresh lemon juice, simple syrup, cucumber juice, pinch of dill, club soda, cucumber

*Rhubarb Cocktail* 16.00

Herradura Silver Tequila, rhubarb syrup, dry vermouth, bitters, lime wedge

*Mezcal Margarita* 14.00

Del Maguey Vida Mezcal, triple sec, fresh lime juice, agave syrup, salted rim, lime wedge

*Rhubarb Fizz (Non-Alcoholic)* 8.00

Sweet Haven Peach Rhubarb and Green Tea Tonic, sparkling water, lemon twist





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# Seasonal Cocktail Menu

Fall - Winter

<i>Cranberry Mule</i>	14.00
Tito's Vodka, ginger beer, fresh lime juice, cranberry juice, rosemary-thyme simple syrup, rosemary sprig	
<i>Pear Cardamom Side Car</i>	16.00
Hennessy VS Cognac, Cointreau, fresh lime juice, pear syrup, cardamom bitters, lemon twist	
<i>Chocolate Martini</i>	14.00
Tito's Vodka, creme de cacao, chocolate liqueur, cream, cocoa rim	
<i>Black Cherry Bomb</i>	12.00
Captain Morgan, Sweet Haven Spiced Cherry & Orange Tonic, sparkling water, orange twist	
<i>Pumpkin Spice Old Fashioned</i>	16.00
Bulleit Bourbon, pumpkin syrup, orange bitters, club soda, cinnamon stick	
<i>Autumn Fizz</i>	12.00
Bombay Sapphire Gin, fresh lemon juice, agave, sparkling apple cider, thyme sprig	
<i>Stone Wall</i>	14.00
Aged rum, fresh ginger, simple syrup, apple cider, ginger beer, lime wedge	
<i>Cranberry Bliss (Non-Alcoholic)</i>	8.00
Sweet Haven Cranberry Juniper & Lemongrass Tonic, sparkling water, mint leaf	





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# Low Alcohol Cocktails

<i>Aperol Spritz</i>	12.00
Aperol, Prosecco, club soda, orange wheel	
<i>American</i>	12.00
Campari, sweet vermouth, club soda, orange twist	
<i>Garibaldi</i>	12.00
Campari, orange juice, orange wedge	
<i>Adonis</i>	12.00
Fino Sherry, sweet vermouth, orange twist	
<i>Bamboo</i>	12.00
Dry Sherry, dry vermouth, Angostura bitters, orange bitters, lemon twist	
<i>Porto Tonic</i>	12.00
Dry White Port, tonic water, lemon wheel	
<i>Pimm's Cup</i>	12.00
Pimm's No. 1, fresh lemon juice, ginger ale, cucumber wheel, mint, strawberry	



# Mocktails



<i>Nojito</i>	6.00
Lemon-lime soda, lime simple syrup, mint leaves, fresh limes, lime wedge	
<i>Strawberry Basil Soda</i>	6.00
Fresh strawberries, basil simple syrup, basil leaves, club soda, a pinch of salt	
<i>Grapefruit, Mint Tonic</i>	8.00
Sweet Haven Grapefruit, Mint & Rosemary Tonic, sparkling water, rosemary sprig	
<i>Spiced Cherry &amp; Orange Tonic</i>	8.00
Sweet Haven Spiced Cherry & Orange Tonic, sparkling water, orange slice	
<i>Lavender Lemon Drop</i>	8.00
Sweet Haven Lemon, Basil & Lavender Tonic, sparkling water, lemon twist	
<i>Mule-less</i>	8.00
Sweet Haven Ginger, Lime & Peppercorn Tonic, sparkling water, lime wedge	
<i>Blueberry Skies</i>	8.00
Sweet Haven Blueberry, Mint & Black Tea Tonic, sparkling water, mint leaf	

*Priced per glass, billed on consumption*