

Bar and Beverage Planning Guidelines



D'Amico Catering can provide a full bar set-up in a range of prices per person 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 purchase some or all of their bar products, but still use D'Amico Catering's glassware, bartenders and liquor license.

Enhancements

The 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 bars with cash sales.

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.

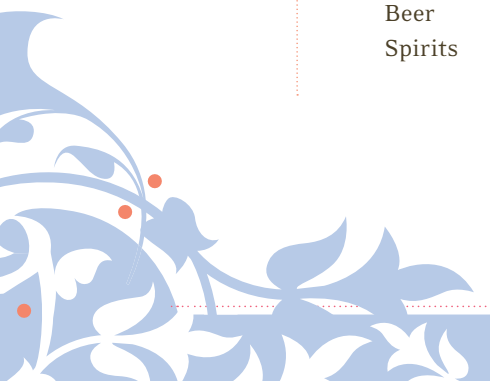


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Bar Service



<i>Spirits</i>	<i>House Brand</i>	<i>Classic Brand</i>	<i>Premium Brand</i>
Vodka	Svedka	Tito's	Ketel One
Gin	Seagram's	Bombay	Hendrick's
Whisky	Windsor	Canadian Club	Crown Royal
Scotch	Clan MacGregor	Dewar's	Johnnie Walker Black
Bourbon	Early Times	Jack Daniel's	Jack Daniel's/Bufalo Trace/Jameson
Brandy	Christian Brothers	Christian Brothers	Christian Brothers
Rum	Castillo Silver Castillo Spiced Rum	Bacardi Captain Morgan Spiced Rum	Bacardi Captain Morgan Spiced Rum
Tequila	Juarez Silver	Milagro Silver	Herradura Silver
<i>Beer</i>	Coor's Light	Castle Danger Cream Ale	Surly XTRA Citra Pale Ale
	Grain Belt Nordeast	Summit EPA	Castle Danger Ode IPA
	Clausthaler N/A	Fulton Sweet Child of Vine IPA	Fulton Lonely Blonde
<i>Wine</i>		Clausthaler N/A	Whiteclaw Hard Seltzer
			Clausthaler N/A
		Santa Ema Select Terroir Reserva Chardonnay	Murphy Goode Chardonnay
	Cul de Sac Chardonnay	Mussel Bay Sauvignon Blanc	Emiliano Natura Rosé
	Santa Ema Select Terroir Reserva Cabernet	Murphy Goode Cabernet	
	Smoking Loon Pinot Noir	Castle Rock Cuvee Pinot Noir	
	<i>House Hosted</i>	<i>Classic Hosted</i>	<i>Premium Hosted</i>
	Wine 7.00	Wine 8.00	Wine 9.00
	Beer 6.00	Beer 7.00	Beer 7.50+
	Spirits 7.00+	Spirits 8.00+	Spirits 9.50+
	<i>House Cash Bar</i>	<i>Classic Cash Bar</i>	<i>Premium Cash Bar</i>
	Wine 7.50	Wine 8.50	Wine 9.50
	Beer 6.50	Beer 7.50	Beer 8.00+
	Spirits 7.50+	Spirits 8.50+	Spirits 10.00+





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Hosted Bar Packages

Pricing Per Person

Bar Package Options

	First Hour	Second Hour	Each Additional Hour
Package I - House Brands Includes house brand spirits, beer, wine, soda, mixes, juices, garnishes, ice, glassware, napkins, stir sticks and all necessary bar equipment.	16.00	6.00	5.00
Package II - Classic Brands Includes classic brand spirits, beer, wine, soda, mixes, juices, garnishes, ice, glassware, napkins, stir sticks and all necessary bar equipment.	21.00	6.00	5.00
Package III - Premium Brands Includes premium brand spirits, beer, wine, soda, specialty soda, mixes, juices, garnishes, ice, glassware, napkins, stir sticks and all necessary bar equipment.	26.00	6.00	5.00
Package IV - House Brand Beer, Wine and Soda Includes house brand beer, wine, soda, ice, glassware, napkins and all necessary bar equipment.	11.00	5.00	4.00
Package V - Classic Brand Beer, Wine and Soda Includes classic brand beer, wine, soda, ice, glassware, napkins and all necessary bar equipment.	13.00	5.00	4.00
Package VI - Premium Brand Beer, Wine and Soda Includes premium brand beer, wine, soda, specialty soda, ice, glassware, napkins and all necessary bar equipment.	15.00	5.00	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

Package VII - Liquor by Client Package 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
Package VIII - Glassware Package Includes 4 pieces of glassware per person, ice and all necessary bar equipment. Includes liquor license usage fee.	7.00
Package IX - Liquor License Usage 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	29.00
Voga Prosecco	Treviso, Italy	34.00
Segura Viudas Cava Rose	Cava, Spain	36.00
Saracco Moscato D'asti DOCG	Castiglione Tinella, Italy	38.00
Schramsberg Mirabelle Brut	North Coast, California	62.00
Moet & Chandon Imperial	Champagne, France	120.00
Veuve Cliquot NV	Reims, France	145.00
Dom Perignon	Epernay, France	300.00

Chardonnay

Cul de Sac	California	25.00
Santa Ema Select Terroir Reserva	Isla de Maipo, Chile	29.00
Murphy Goode	Sonoma County, California	34.00
Maddalena	Monterey, California	45.00
MacRostie	Sonoma Coast, California	54.00
Domaine William Fèvre	Chablis, France	76.00
Rombauer	Carneros, California	80.00
Domaine Drouhin "Arthur"	Dundee Hills, Oregon	95.00

Sauvignon Blanc

Mussel Bay	Malborough, NZ	32.00
Matanzas Creek	Sonoma, California	44.00
Whitehall Lane Rutherford	Napa Valley, California	55.00

Interesting Whites & Roses

Anziano Pinot Grigio	Veneto, Italy	32.00
Banfi La Pettegola Vermentino	Tuscany, Italy	47.00
Gris Marin Grenache Rose	Languedoc, France	42.00
Lange Estate Pinot Gris	Willamette Valley, Oregon	44.00
Pacific Rim "J" Riesling	Columbia Valley, Washington	32.00
Dry Creek Chenin Blanc	Clarksburg, California	37.00



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Wine List

Cabernet Sauvignon

Cul de Sac	California	25.00
Santa Ema Select Terroir Reserva	Isla de Maipo, Chile	29.00
Murphy Goode	Central Coast, California	34.00
Margarett's Vineyard	Mendocino, California	40.00
Juggernaut	Hillside, California	51.00
The Counselor	Alexander Valley, California	69.00
Duckhorn	Napa Valley, California	90.00
Chappellet Signature	Napa Valley, California	130.00

Pinot Noir

Castle Rock Cuvee	California	34.00
Pedroncelli Signature	Russian River Valley, California	46.00
Migration by Duckhorn	Sonoma Coast, California	60.00
Archery Summit	Dundee Hills, Oregon	96.00
Domaine Serene Evenstad	Willamette Valley, Oregon	150.00

Interesting Reds

6th Sense Syrah	Lodi, California	42.00
Perrin Cote du Rhone	Rhone, France	36.00
Chateau Greysac Medoc Cru	Bordeaux, France	58.00
Brancaia TRE Super Tuscan	Toscana, Italy	53.00
Michael-David Inkblot Cab Franc	Lodi, California	70.00
Produttori di Barbaresco Nebbiolo	Piedmont, Italy	67.00
Rombauer Zinfandel	Napa Valley, California	75.00

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, soda water, lemon wheel	
<i>Mojito</i>	12.00
Bacardi White Rum, mint leaves, fresh lime juice, club 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>Boulevardier</i>	16.00
Buffalo Trace Bourbon, Campari, sweet vermouth, orange twist	

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>CosNopolitan</i>	8.00
Seedlip Grove, cranberry juice, fresh lime juice, simple syrup, orange peel	
<i>Grove Margarita</i>	8.00
Seedlip Grove, agave syrup, fresh lime juice, salt rim, lime wheel	
<i>Shirley Temple</i>	3.00
<i>Blackberry Lemonade</i>	6.00

Priced per glass, billed on consumption



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Seasonal Cocktail Menu

Spring - Summer

<i>Strawberry Mule</i>	14.00
Tito's Vodka, ginger beer, fresh lime juice, sliced strawberries, fresh peppercorn	
<i>Watermelon Mule</i>	14.00
Tito's Vodka, ginger beer, fresh lime juice, watermelon cubes, lime wheel	
<i>Aperol Spritz</i>	12.00
Prosecco, Aperol, splash of soda, orange wheel	
<i>Rhubarb and Strawberry Collins</i>	14.00
Sapphire Gin, Aperol, fresh lemon juice, strawberry juice, rhubarb syrup, club soda, lemon wheel	
<i>Summer Wind</i>	14.00
Sapphire Gin, fresh lemon juice, simple syrup, cucumber juice, pinch of dill, soda, cucumber	
<i>Rhubarb Cocktail</i>	16.00
Herradura Silver Tequila, rhubarb syrup, dry vermouth, bitters, lime wedge	
<i>Mezcal Margarita</i>	14.00
Del Maguey Vida Mezcal, triple sec, fresh lime juice, agave syrup, salted rim, lime wedge	





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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>Forbidden Fruit</i>	14.00
Crown Royal Whiskey, Aperol, orange bitters, apple slice	
<i>Campfire Slings</i>	16.00
Crown Royal Whiskey, maple syrup, chocolate bitters, scorched 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
Sapphire Gin, fresh lemon juice, agave, thyme sprig	
<i>Stone Wall</i>	14.00
Aged rum, fresh ginger, simple syrup, apple cider, ginger beer, lime wedge	



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
Aqua Fresca Pineapple, Pineapple Cucumber, Melon, Tamarind, Hibiscus, Strawberry or Apple	30.00

Individual Beverages

priced per bottle, billed on consumption

Bottled Water	2.50
Aqua 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
Sparkling Pear Cider	16.00

