

# Bar and Beverage Planning Guidelines



D'Amico Catering offers a full range of bar services at varying price points, depending on the products 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<br>Barbarossa Spiced                | Bacardi<br>Captain Morgan   | Bacardi<br>Captain Morgan  |
| Tequila        | Durango Silver  | Milagro Silver  | Herradura Silver   |
| <i>Beer</i>    | Coors Light<br>Grain Belt Nordeast<br>Clausthaler N/A | Coors Light<br>Summit EPA<br>Fulton Sweet Child of Vine IPA<br>Clausthaler N/A                    | Coors Light<br>Deschutes Fresh Squeezed IPA<br>Fulton Lonely Blonde<br>Whiteclaw Hard Seltzer<br>Clausthaler N/A |
| <i>Wine</i>    | Sycamore Lane Chardonnay<br>Sycamore Lane Cabernet    | Black Ridge Chardonnay<br>Mussel Bay Sauvignon Blanc<br>Black Ridge Cabernet<br>Biagio Pinot Noir | Campet Ste Marie Chardonnay<br>Scarpetta Frico Rosato<br>Di Majo Norante Cabernet<br>Domaine Rudel Pinot Noir    |
|                | <i>House Hosted</i>                                   | <i>Classic Hosted</i>   | <i>Premium Hosted</i>  |
|                | Wine 7.50<br>Beer 6.50<br>Spirits 7.50/oz             | Wine 8.50<br>Beer 7.50<br>Spirits 8.50/oz   | Wine 9.50<br>Beer 8.00<br>Spirits 10.00/oz   |



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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><br>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><br>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><br>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><br>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><br>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><br>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><br>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><br>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><br>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  |
| Juve & Camps Brut Rose          | Cava, Spain                | 52.00  |
| Keush Origins Brut              | Vayots Dzor, Armenia       | 58.00  |
| Ca Del Bosco Franciacorta Cuvée | Lombardy, Italy            | 90.00  |
| 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 |
| Les Belles Roches    | Bourgogne, France       | 68.00 |
| Rombauer             | Carneros, California    | 85.00 |

### *Sauvignon Blanc*

|  |                          |       |
|--|--------------------------|-------|
| Mussel Bay                               | Marlborough, New Zealand | 34.00 |
| Folium Val de Loire                      | Loire, France            | 44.00 |
| Domaine Daulny                           | Sancerre, France         | 57.00 |
| Duckhorn Vineyards                       | Napa Valley, California  | 72.00 |
| Domaine Pierre Martin Sancerre Chavignol | Loire, France            | 75.00 |

### *Interesting Whites*

|                                |                        |       |
|--------------------------------|------------------------|-------|
| Pinot Grigio, Vigneti del Sole | Veneto, Italy          | 37.00 |
| Verdejo, Casamaro Rueda        | Castilla y Leon, Spain | 40.00 |
| Ashery Estate White Blend      | Hutchinson, Minnesota  | 45.00 |
| Albarino, Paco & Lola          | Rias Baixas, Spain     | 47.00 |
| Pinot Gris, Illahe Estate      | Willamette, Oregon     | 47.00 |
| Riesling Kabinett, Carl Graff  | Mosel, Germany         | 48.00 |
| Viognier, Domaine des Homs     | Pays D'oc, France      | 57.00 |
| Arneis, Vietti Roero           | Piedmont, Italy        | 62.00 |



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## Wine List

### *Rose*

|                           |                            |       |
|---------------------------|----------------------------|-------|
| Scarpetta Frico           | Toscana, Italy             | 36.00 |
| Triennes Méditerranée IGP | Provence, France           | 49.00 |
| Field Recordings Pet Nat  | Paso Robles, California    | 54.00 |
| Stolpman Combe Vin Gris   | Ballard Canyon, California | 64.00 |

### *Cabernet Sauvignon*

|                                   |                              |        |
|-----------------------------------|------------------------------|--------|
| Sycamore Lane                     | California                   | 27.00  |
| Black Ridge Vineyard              | California                   | 31.00  |
| Di Majo Norante                   | Terre degli Osci IGT, Italy  | 36.00  |
| Foxglove                          | Paso Robles, California      | 55.00  |
| 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  |
| Hahn                    | Monterey County, California | 44.00  |
| Yamhill Valley Estate   | Willamette Valley, Oregon   | 61.00  |
| Trisaetum               | Willamette Valley, Oregon   | 82.00  |
| 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, France       | 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<br>Pineapple, Pineapple Cucumber, Melon, Tamarind, Hibiscus, Strawberry or Apple | 30.00 |

## Individual Beverages

priced per bottle, billed on consumption

|   |              |
|---|--------------|
| Bottled Water   | 3.00         |
| Acqua Panna Premium Bottled Water<br>500ml   Liter                        | 4.00   12.50 |
| LaCroix Sparkling Water   | 3.00         |
| San Pellegrino Premium Sparkling Water<br>250ml   Liter                   | 3.50   12.50 |
| Flavored San Pellegrino   | 3.50         |
| Coca-Cola Products<br>Coke, Diet Coke, Sprite                             | 3.00         |
| Izze Sparkling Juice<br>Pomegranate, Clementine, Grapefruit or Blackberry | 4.00         |
| Individual Fruit Juice Bottles  | 3.50         |
| Golds Peak Sweetened or<br>Unsweetened Black Tea                          | 4.00         |
| Horizon Organic 2% Milk<br>½ pint   | 2.00         |
| Horizon Organic Chocolate Milk<br>½ pint                                  | 2.00         |



# 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, 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, cream, simple syrup, coffee beans                          |       |

# Cocktail Carts



*Espresso Martini* 16.00

Tito's Vodka, Kahlua, cold brew, cream,  
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 Carts* 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>  | 16.00 |
| 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>Americano</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*