

# 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 Grain Belt Nordeast Clausthaler N/A	Castle Danger Cream Ale Summit EPA Fulton Sweet Child of Vine IPA Clausthaler N/A	Surly XTRA Citra Pale Ale Castle Danger Ode IPA Fulton Lonely Blonde Whiteclaw Hard Seltzer Clausthaler N/A
<i>Wine</i>	Cul de Sac Chardonnay Cul de Sac Cabernet	Santa Ema Select Terroir Reserva Chardonnay Mussel Bay Sauvignon Blanc Santa Ema Select Terroir Reserva Cabernet Smoking Loon Pinot Noir	Murphy Goode Chardonnay Emiliano Natura Rosé Murphy Goode Cabernet Castle Rock Cuvee Pinot Noir
	<i>House Hosted</i> Wine Beer Spirits	<i>Classic Hosted</i> Wine Beer Spirits	<i>Premium Hosted</i> Wine Beer Spirits
	<i>House Cash Bar</i> Wine Beer Spirits	<i>Classic Cash Bar</i> Wine Beer Spirits	<i>Premium Cash Bar</i> Wine Beer Spirits





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# Hosted Bar Packages

*Pricing Per Person*

## *Bar Package Options*

### *Package I - House Brands*

Includes house brand spirits, beer, wine, soda, mixes, juices, garnishes, ice, glassware, napkins, stir sticks and all necessary bar equipment.

### *Package II - Classic Brands*

Includes classic brand spirits, beer, wine, soda, mixes, juices, garnishes, ice, glassware, napkins, stir sticks and all necessary bar equipment.

### *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.

### *Package IV - House Brand Beer, Wine and Soda*

Includes house brand beer, wine, soda, ice, glassware, napkins and all necessary bar equipment.

### *Package V - Classic Brand Beer, Wine and Soda*

Includes classic brand beer, wine, soda, ice, glassware, napkins and all necessary bar equipment.

### *Package VI - Premium Brand Beer, Wine and Soda*

Includes premium brand beer, wine, soda, specialty soda, ice, glassware, napkins and all necessary bar equipment.

## *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.

### *Package VIII - Glassware Package*

Includes 4 pieces of glassware per person, ice and all necessary bar equipment. Includes liquor license usage fee.

### *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.



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## Wine List

### *Sparkling*

Charles Roux Brut	France
Voga Prosecco	Treviso, Italy
Segura Viudas Cava Rose	Cava, Spain
Saracco Moscato D'asti DOCG	Castiglione Tinella, Italy
Schramsberg Mirabelle Brut	North Coast, California
Moet & Chandon Imperial	Champagne, France
Veuve Cliquot NV	Reims, France
Dom Perignon	Epernay, France

### *Chardonnay*

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

### *Sauvignon Blanc*

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

### *Interesting Whites & Roses*

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



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## Wine List

### *Cabernet Sauvignon*

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

### *Pinot Noir*

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

### *Interesting Reds*

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

# Cocktail Menu



## *Moscow Mule*

Tito's Vodka, ginger beer, fresh lime juice, lime wedge

## *Vodka Spritzer*

Tito's Vodka, fresh strawberry slices, lemons, soda water, lemon wheel

## *Mojito*

Bacardi White Rum, mint leaves, fresh lime juice, club soda, mint sprig and lime wedge

## *Paloma*

Herradura Silver Tequila, fresh lime juice, grapefruit soda, lime wheel

## *Mezcal Negroni*

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

## *French 75*

Bombay Sapphire Gin, fresh lemon juice, sparkling wine, lemon twist

## *Old Fashioned*

Bulleit Bourbon, Angostura Bitters, simple syrup, orange peel

## *Boulevardier*

Buffalo Trace Bourbon, Campari, sweet vermouth, orange twist

# Mocktails



## *Nojito*

Lemon-lime soda, lime simple syrup, mint leaves, fresh limes, lime wedge

## *Strawberry Basil Soda*

Fresh strawberries, basil simple syrup, basil leaves, club soda, a pinch of salt

## *CosNopolitan*

Seedlip Grove, cranberry juice, fresh lime juice, simple syrup, orange peel

## *Grove Margarita*

Seedlip Grove, agave syrup, fresh lime juice, salt rim, lime wheel

## *Shirley Temple*

## *Blackberry Lemonade*

*Priced per glass, billed on consumption*



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# Seasonal Cocktail Menu

Spring - Summer

## *Strawberry Mule*

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

## *Watermelon Mule*

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

## *Aperol Spritz*

Prosecco, Aperol, splash of soda, orange wheel

## *Rhubarb and Strawberry Collins*

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

## *Summer Wind*

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

## *Rhubarb Cocktail*

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

## *Mezcal Margarita*

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







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# Seasonal Cocktail Menu

*Fall - Winter*

## *Cranberry Mule*

Tito's Vodka, ginger beer, fresh lime juice, cranberry juice, rosemary-thyme simple syrup, rosemary sprig

## *Pear Cardamom Side Car*

Hennessy VS Cognac, Cointreau, fresh lime juice, pear syrup, cardamom bitters, lemon twist

## *Forbidden Fruit*

Crown Royal Whiskey, Aperol, orange bitters, apple slice

## *Campfire Slings*

Crown Royal Whiskey, maple syrup, chocolate bitters, scorched orange twist

## *Pumpkin Spice Old Fashioned*

Bulleit Bourbon, pumpkin syrup, orange bitters, club soda, cinnamon stick

## *Autumn Fizz*

Sapphire Gin, fresh lemon juice, agave, thyme sprig

## *Stone Wall*

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

Gourmet Coffee, Whipped Cream,  
Flavored Syrups

Hot Chocolate, Whipped Cream,  
Chocolate Shavings

Hot Apple Cider, Citrus Peel,  
Cinnamon Sticks

## *Cold Beverages - Stations*

priced by the gallon, billed on consumption

Lemon Infused Water

Cucumber Infused Water

Fruit Punch

Fruit Juice

Unsweetened Iced Tea

Lemonade

Freshly Squeezed Lemonade

Ginger Lemonade

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

## *Individual Beverages*

priced per bottle, billed on consumption

Bottled Water

Aqua Panna Premium Bottled Water  
500ml | Liter

LaCroix Sparkling Water

San Pellegrino Premium Sparkling Water  
250ml | Liter

Flavored San Pellegrino

Coca-Cola Products  
Coke, Diet Coke, Sprite

Izze Sparkling Juice  
Pomegranate, Clementine, Grapefruit or Blackberry

Individual Fruit Juice Bottles

Golds Peak Sweetened or  
Unsweetened Black Tea

Horizon Organic 2% Milk  
½ pint

Horizon Organic Chocolate Milk  
½ pint

Sparkling Pear Cider