

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.



D'AMICO
CATERING

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	Coors Light	Coors Light
	Grain Belt Nordeast	Summit EPA	Deschutes Fresh Squeezed IPA
<i>Wine</i>	Clausthaler N/A	Fulton Sweet Child of Vine IPA	Fulton Lonely Blonde
		Clausthaler N/A	Whiteclaw Hard Seltzer
<i>Wine</i>	Sycamore Lane Chardonnay	Black Ridge Chardonnay	Campet Ste Marie Chardonnay
	Sycamore Lane Cabernet	Mussel Bay Sauvignon Blanc	Scarpetta Frico Rosato
<i>Wine</i>		Black Ridge Cabernet	Di Majo Norante Cabernet
		Biagio Pinot Noir	Domaine Rudel Pinot Noir
	<i>House Hosted</i>	<i>Classic Hosted</i>	<i>Premium Hosted</i>



D'AMICO
CATERING

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.

** 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.

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.



D'AMICO
CATERING

Wine List

Sparkling

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

Chardonnay

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

Sauvignon Blanc

Mussel Bay	Marlborough, New Zealand
Montoya	Monterey, California
Peju	Napa Valley, California
Domaine Daulny	Sancerre, France
Duckhorn Vineyards	Napa Valley, California

Interesting Whites

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



D'AMICO
CATERING

Wine List

Rose

Scapetta Frico

Scaia

Domaine MasLauris

Field Recordings Pet Nat

Toscana, Italy

Veneto, Italy

Luberon, France

Paso Robles, California

Cabernet Sauvignon

Sycamore Lane

Black Ridge Vineyard

Di Majo Norante

Daou Discovery

Trig Point by Goldschmidt

Duckhorn Vineyards

Cyrus, Alexander Valley Vineyards

Caymus Vineyard

California

California

Terre degli Osci IGT, Italy

Paso Robles, California

Alexander Valley, California

Napa Valley, California

Alexander Valley, California

Napa Valley, California

Pinot Noir

Biagio

Domaine Rudel

Folktale Estate

Yamhill Valley Estate

Domaine Serene Evenstad

Veneto, Italy

Roussillon, France

Monterey County, California

Willamette Valley, Oregon

Willamette Valley, Oregon

Interesting Reds

Malbec, Anko Estancia Los Cardones

Red Blend, Hedges Family C.M.S.

Côte du Rhone, Kermit Lynch

Dolcetto d'Alba, Paitin

Grenache, Palacios Camin del Priorat

Grand Cru, Les Cadrans de Lassegue

Nebbiolo Perbacco, Vietti Langhe

Syrah, Truchard Vineyard

Rioja Gran Reserva, Bodega Muriel

Salta, Argentina

Columbia Valley, Washington

Rhône, France

Piedmont, Italy

Priorat, Spain

Saint Émilion, France

Piedmont, Italy

Carneros, California

Rioja, Spain

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

Agua Fresca

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

Individual Beverages

priced per bottle, billed on consumption

Bottled Water

Acqua 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

Cocktail Menu



Moscow Mule

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

Vodka Spritzer

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

Mojito

Bacardi White Rum, mint leaves, fresh lime juice, sparkling 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

Espresso Martini

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

Cocktail Carts



Espresso Martini

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

Old Fashioned

Bulleit Bourbon, Angostura Bitters, simple syrup, orange peel

Negroni

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

Bombay Sapphire Gin, sweet vermouth, Campari, orange twist

Cordial Cart

Bailey's, Kahlua, Chambord, Grand Marnier

Mocktail Cart

Mule-less

Spiced Cherry Orange Tonic

Grapefruit Mint Tonic

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

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

Blueberry Rum Punch

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

Rhubarb and Strawberry Collins

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

Summer Wind

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

Rhubarb Fizz (Non-Alcoholic)

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

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

Chocolate Martini

Tito's Vodka, creme de cacao, chocolate liqueur, cream, cocoa rim

Black Cherry Bomb

Captain Morgan, Sweet Haven Spiced Cherry & Orange Tonic, sparkling water, orange twist

Pumpkin Spice Old Fashioned

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

Autumn Fizz

Bombay Sapphire Gin, fresh lemon juice, agave, sparkling apple cider, thyme sprig

Stone Wall

Aged rum, fresh ginger, simple syrup, apple cider, ginger beer, lime wedge

Cranberry Bliss (Non-Alcoholic)

Sweet Haven Cranberry Juniper & Lemongrass Tonic, sparkling water, mint leaf

Low Alcohol Cocktails



Aperol Spritz

Aperol, Prosecco, club soda, orange wheel

Americano

Campari, sweet vermouth, club soda, orange twist

Garibaldi

Campari, orange juice, orange wedge

Adonis

Fino Sherry, sweet vermouth, orange twist

Bamboo

Dry Sherry, dry vermouth, Angostura bitters,
orange bitters, lemon twist

Porto Tonic

Dry White Port, tonic water, lemon wheel

Pimm's Cup

Pimm's No. 1, fresh lemon juice, ginger ale,
cucumber wheel, mint, strawberry

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

Grapefruit, Mint Tonic

Sweet Haven Grapefruit, Mint & Rosemary Tonic, sparkling water, rosemary sprig

Spiced Cherry & Orange Tonic

Sweet Haven Spiced Cherry & Orange Tonic, sparkling water, orange slice

Lavender Lemon Drop

Sweet Haven Lemon, Basil & Lavender Tonic, sparkling water, lemon twist

Mule-less

Sweet Haven Ginger, Lime & Peppercorn Tonic, sparkling water, lime wedge

Blueberry Skies

Sweet Haven Blueberry, Mint & Black Tea Tonic, sparkling water, mint leaf

Priced per glass, billed on consumption