

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.
- 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 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	Poland	Tito's	Ketel One
Gin	Seagram's	Bombay	Bombay Sapphire
Whisky	Windsor	Canadian Club	Crown Royal
Scotch	Clan MacGregor	Dewar's	Johnnie Walker Red
Bourbon	Early Times	Jack Daniel's	Bulleit
Brandy	Jacques Bonet	Christian Brothers	Hennessy VS
Rum	Castillo Silver Castillo Spiced Rum	Bacardi Captain Morgan Spiced Rum	Norseman Barrel Aged
Tequila	Juarez Silver	Sauza Gold	Patron Silver
Speciality			Tattersall Aquavit Tattersall Sour Cherry
<i>Beer</i>	Grain Belt Premium Grain Belt Nordeast Clausthaler N/A	Fulton Standard Summit Pilsener Fulton Sweet Child of Vine Bent Paddle Kanu Clausthaler N/A	Stella Artois Fulton Lonely Blonde Crispin Hard Cider Surly Furious Clausthaler N/A
<i>Wine</i>	CK by Mondavi Chardonnay CK by Mondavi Cabernet	Clifford Bay Sauvignon Blanc Trapiche Oak Cask Cabernet Pepperwood Grove Pinot Noir	Latour Ardèche Chardonnay The Seeker Rosé Alias Cabernet Avalon Pinot Noir
	<i>House Hosted</i>	<i>Classic Hosted</i>	<i>Premium Hosted</i>
	Wine 6.50 Beer 6.00 Spirits 7.00+	Wine 7.50 Beer 7.00 Spirits 8.00+	Wine 8.50 Beer 7.50+ Spirits 9.50+
	<i>House Cash Bar</i>	<i>Classic Cash Bar</i>	<i>Premium Cash Bar</i>
	Wine 7.50 Beer 6.50 Spirits 7.50+	Wine 8.50 Beer 7.50 Spirits 8.50+	Wine 9.00 Beer 8.00+ Spirits 10.00+

spirits priced per ounce



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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	4.00
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	4.00
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	4.00
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	3.00
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	3.00
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	3.00

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.	9.00		
Package VIII - Glassware Package Includes 4 pieces of glassware per person, ice and all necessary bar equipment. Includes liquor license usage fee.	6.00		
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.	3.00		



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Wine List

CK by Mondavi
Louis Latour Ardèche
McManis
Poppy
Mommessin
Ognissole
Schug
Rombauer
Far Niente

Clifford Bay
Ferrari Carano Fumé
Honig
Ladera
Thomas Sancerre

Rosé, The Seeker
Pinot Grigio, Danzante
Gruner, Biokult
Chenin + Viognier, Pine Ridge
Pinot Grigio, Ca' Montini (SV)
Rosé, Piatelli
White Blend, Hugel "Gentil"
Pinot Gris, Firesteed
Rosé, Champs de Provence
Gavi, La Scolca
Reisling, Trimbach
Rosé, Whispering Angel
Pinot Grigio, Santa Margherita

Charles Roux Brut
Segura Viudas Cava
Maschio Prosecco
Poema Cava Rosado
Nino Franco Prosecco
Mumm Napa Rosé
Schramsberg "Mirabelle"
Pol Roger Brut NV
Veuve Cliquot NV
Dom Perignon

Chardonnay

Wildcreek Canyon, California	25.00
Ardèche, France	32.00
River Junction, California	36.00
Santa Lucia Highlands, California	39.00
Mâcon-Villages, France	42.00
Puglia, Italy	49.00
Carneros, California	55.00
Carneros, California	85.00
Napa Valley, California	135.00

Sauvignon Blanc

Marlborough, New Zealand	32.00
Sonoma, California	41.00
Napa Valley, California	48.00
Napa Valley, California	57.00
Loire Valley, France	63.00

Interesting Whites

Provence, France	29.00
Veneto, Italy	32.00
Niederosterreich, Austria	32.00
Napa Valley, California	34.00
Trentino, Italy	36.00
Mendoza, Argentina	36.00
Alsace, France	38.00
Willamette Valley, Oregon	40.00
Côte de Provence, France	41.00
Gavi, Italy	43.00
Alsace, France	48.00
Côte de Provence, France	51.00
Trentino Alto-Adige, Italy	54.00

Sparkling

Vin de Pays, France	29.00
Penedes, Spain	31.00
Treviso, Italy	33.00
Cava, Spain	37.00
Valdobbiadene, Italy	41.00
Napa County, California	58.00
St. Helena, California	62.00
Champagne, France	105.00
Reims, France	145.00
Epernay, France	300.00



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Cabernet Sauvignon

CK by Mondavi	Wildcreek Canyon, California	25.00
Trapiche Oak Cask	Mendoza, Argentina	29.00
Alias	Napa Valley, California	32.00
Chateau Bon Ami	Bordeaux, France	39.00
Freakshow	Lodi, California	49.00
Ferrari Carano	Alexander Valley, California	60.00
Charles Krug	Napa Valley, California	75.00
Terra Valentine	Spring Mountain, California	125.00
Ladera Reserve Howell Mountain	Napa Valley, California	180.00

Pinot Noir

Pepperwood Grove	Valle Central, Chile	28.00
Avalon	Edna Valley, California	32.00
The Seeker	Vin de Pays, France	36.00
Louis Latour "Valmoissine"	Coteaux du Verdon, France	41.00
Montinore Estate	Willamette Valley, Oregon	48.00
Fess Parker	Santa Rita Hills, California	60.00
Domaine Serene Evenstad	Willamette Valley, Oregon	140.00

Interesting Reds

Malbec, Trapiche Oak Cask	Mendoza, Argentina	29.00
Merlot, Folonari	Veneto, Italy	32.00
Primitivo, Castello Monachi	Puglia, Italy	38.00
Zinfandel, Bogle	Lodi, California	40.00
Nero D'Avola, Rapitala Campo Reale	Sicily, Italy	40.00
Tempranillo Crianza, Conde Valdemar	Rioja, Spain	41.00
Syrah, 6th Sense	Lodi, California	42.00
Merlot, Broadside	Paso Robles, California	42.00
Côte du Rhône, Reserve Mont Redon	Côte du Rhône, France	44.00
Médoc Cru Bourgeois, Chateau Greysac	Bordeaux, France	58.00
Merlot, Rombauer	Carneros, California	60.00



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Signature Cocktail Menu

<i>The Calhoun</i>	10.00
rum, lime juice, lavender syrup, mint syrup, club soda, blueberries, fresh mint	
<i>The History Center</i>	11.00
Tattersall Sour Cherry, Cointreau, apple juice, lime juice, orange bitters, orange peel, maraschino cherry	
<i>The McS</i>	11.00
vodka, mango purée, fresh lime, simple syrup, blue sugar rim	
<i>The Loring</i>	9.00
Tattersall Aquavit, lime, simple syrup, sparkling wine, lime twist	
<i>The McNamara</i>	11.00
tequila, triple sec, apple cider, cinnamon, apple slice	
<i>The Metropolitan</i>	11.00
brandy, sugar cube, bitters, water, orange slice, cocktail cherry, lemon zest	
<i>The Bavaria</i>	11.00
white rum, kumquat lemongrass syrup, ginger matchsticks, chopped cilantro, lime wedge, club soda	
<i>The Mill City</i>	11.00
gin, lime syrup, cucumber, lime wheel	
<i>The Ashery</i>	9.00
Abricot de Roussillon, chamomile tea, sauvignon blanc	



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
Very Fine Fruit Juice	3.00
Naked Juice 10 oz.	6.00
Gold's 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 750ml	16.00

Specialty Mocktails

priced per glass, billed on consumption

Shirley Temple	3.00
Blackberry Lemonade	6.00
Nojito	6.00
Strawberry Basil Soda	6.00

