

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.



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	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



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.

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
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



D'AMICO
CATERING

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
Andre Brunel 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



D'AMICO
CATERING

Signature Cocktail Menu

The Calhoun

rum, lime juice, lavender syrup, mint syrup, club soda, blueberries, fresh mint

The History Center

Tattersall Sour Cherry, Cointreau, apple juice, lime juice, orange bitters, orange peel, maraschino cherry

The McS

vodka, mango puree, fresh lime, simple syrup, blue sugar rim

The Loring

Tattersall Aquavit, lime, simple syrup, sparkling wine, lime twist

The McNamara

tequila, triple sec, apple cider, cinnamon, apple slice

The Metropolitan

brandy, sugar cube, bitters, water, orange slice, cocktail cherry, lemon zest

The Bavaria

white rum, kumquat lemongrass syrup, ginger matchsticks, chopped cilantro, lime wedge, club soda

The Mill City

gin, lime syrup, cucumber, lime wheel

The Ashery

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

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

Specialty Mocktails

priced per glass, billed on consumption

Shirley Temple

Blackberry Lemonade

Nojito

Strawberry Basil Soda