





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.

- $\boldsymbol{\cdot}$ Wine service with dinner or butler passed will be priced by the bottle.
- \cdot 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.
- \cdot Non-alcoholic beverages that are not included in the bar package will be billed on consumption.

Cldditional 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.





Bar Service

Spirits -	House Brand	Classic Brand	Premium Brand
Vodka	Poland	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/Bulleit/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
Beer	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 Extra Pale Ale Castle Danger Ode IPA Fulton Lonely Blonde Whiteclaw Hard Seltzer Clausthaler N/A
Wine	Cul de Sac Chardonnay Cul de Sac Cabernet	Santa Ema Select Terroir Reserva Chardonnay Clifford Bay Sauvignon Blanc Santa Ema Select Terroir Reserva Cabernet Pepperwood Grove Pinot Noir	Sterling Vintner's Chardonnay Emiliano Natura Rosé Sterling Vintner's Cabernet Castle Rock Cuvee Pinot Noir
	House Hosted Wine Beer Spirits	Classic Hosted Wine Beer Spirits	Premium Hosted Wine Beer Spirits
	House Cash Bar Wine Beer Spirits	Classic Cash Bar Wine Beer Spirits	Premium Cash Bar Wine Beer Spirits

Beverage prices do not include tax or service T 612.238.4444 www.damicocatering.com





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.





Wine List

Sparkling

Charles Roux Brut France
Maschio Prosecco Treviso, Italy

Finca Hispana Cava Rose Cava, Spain

Saracco Moscato D'asti DOCG Castiglione Tinella, Italy

Alberto Nani Prosecco DOC Treviso, Italy

Graham Beck Rose Brut West Cape, South Africa
Schramsberg Mirabelle Brut North Coast, California
Laurent-Perrier La Cuvee Brut 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 Sterling Vintner's Central Coast, California

Georges Duboeuf

Mas La Chevaliere

Pensfolds Max

Frank Family

Louis Michel & Fils

Rombauer

Hartford Court Far Coast

Pays d'Oc, France

Languedoc, France

Adelaide Hills, Australia

Cameros, California

Chablis, France

Cameros, California

Sauvignon Blanc

Clifford Bay Malborough, NZ
Giesen 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
Emiliano Natura Rose Central Valley, Chile

Firesteed Pinot Gris Willamette Valley, Oregon
Pacific Rim "J" Riesling Columbia Valley, Washington

Dry Creek Chenin Blanc Clarksburg, California St. Supery Estate Rose Napa Valley, California

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Wine List

Cabernet Sauvignon

Cul de Sac California

Santa Ema Select Terroir Reserva Isla de Maipo, Chile

Sterling Vintner's Central Coast, California

Freakshow Lodi, California

Juggernaut Hillside, California

St. Supery Estate Napa Valley, California

Arrowood Cabernet Knights Valley, California

Whitehall Lane Estate Napa Valley, California

Caymus Napa Valley, California

Pinot Noir

Castle Rock Cuvee California

Mas La Chevaliere Languedoc, France

Four Graces Willamette Valley, 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

Cypress Vineyard Merlot Central Coast, California

Finca Flichman Malbec Mendoza, Argentina Il Poggione Rosso di Toscano "Super Tuscan" Montelcino, Italy

Michael-David Inkblot Cab Franc Lodi, California
Produttori di Barbaresco Nebbiolo Piedmont, Italy

Rombaurer Zinfandel Napa Valley, California Steele Merlot Lake County, California

Tenuta di Arceno Chianti Classico Tuscany, Italy







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 IMS

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 Cishery

Abricot de Roussillon, chamomile tea, sauvignon blanc





Non-Elleoholie 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

Naked Juice 10 oz.

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

