

# CATERING BAR SERVICES

## BAR SERVICES MENU

Black Woods Group Catering is happy to provide full service bar options to our guests. We offer a broad selection of liquor, beer, and wine. Each event is staffed by experienced and knowledgeable bartenders. Please choose your services from the menu below.

## CUSTOMIZABLE OPTIONS

Bar options are customizable. We are able to source and add additional spirits and drafts to meet the needs of your event. Please ask about substitution options.

## REQUIREMENTS

State law requires food must accompany alcoholic beverage services. Black Woods Group Catering requires a minimum of two bartenders for every bar service and a sales minimum. If the minimum is not met, the client will be required to pay difference.

## PREMIUM BAR

*\$900 minimum sales, includes all bar mixes, garnishes, ice, and recyclable bar wares.*

**liquor (choose eight) | wine (choose four) | beer (choose six)**

## TRADITIONAL BAR

*\$600 minimum sales, includes all bar mixes, garnishes, ice, and recyclable bar wares.*

**liquor (choose six) | wine (choose three) | beer (choose four)**

## MINI BAR

*\$300 minimum sales, includes all bar mixes, garnishes, ice, and recyclable bar wares. For guest counts of 50 and under.*

**liquor (choose three) | wine (choose two) | beer (choose three)**

**liquor** Titos | Barcardi | Captain Morgan | Tanqueray | Jack Daniels | Patron | E & J | J.W. Black | Bullet  
Vikre Juniper Gin | Crown Royal | Crown Royal Apple | Kettle One | Makers Mark | Jameson

**wine** Cabernet | Merlot | Pinot Noir | Chardonnay | Pinot Grigio | Rose | Moscato | Sauvignon Blanc | Malbec

**beer** Coors Light | Busch Light | Mich Ultra | Mich Golden Light | Bent Paddle Bent Hop | Earth Rider RaspbeCrush  
Corona | High Noon Seltzer | Castle Danger Cream Ale | Fulton Lonely Blonde | Blacklist Hazy Project  
War Pigs Foggy Geezer | Press Seltzer | Wild State

RuthAnne

BLACK WOODS  
CATERING

# BEER, WINE, SPIRITS

## SPARKLING

SILVER GATE- Moscato · Italy	32	8
GIONELLI - Asti · Italy	32	8
LA MARCA - Prosecco · Italy	34	9
WYCLIFF - Brut · California	29	7

## WHITE WINE *SWEET TO DRY*

SILVER GATE - Pinot Grigio	32	8
SILVER GATE - Sauvignon Blanc	32	8
LA TERRE - Chardonnay	-	7.5
KJ RESERVE - Chardonnay	38	9.5

## RED WINE *MILD TO BOLD*

McMANIS - Pinot Noir	34	8.5
LA TERRE - Merlot	-	7.5
LA TERRE - Cabernet Sauvignon	-	7.5
COPPOLA DIAMON - Cabernet Sauvignon	48	12
DONA PAULA - Malbec	34	8.5

## HOUSE WINE BY THE BOTTLE

LA TERRE 1.5 LITER BOTTLE	50	
<i>chardonnay</i>		
<i>merlot</i>		
<i>cabernet sauvignon</i>		

## MOCKTAILS

<b>Lavender Crush</b>	7
Lavender, Lemonade, Mint, Lemon	
<b>Grapefruit Fizz</b>	7.5
Seedlip Grove 42, Fresh Grapefruit Juice, Dram Apothecary Bitters, Soda	
<b>Ginger &amp; Maryann</b>	7.5
Seedlip Grove 42, Ginger Beer, Lime	
<b>Cucumber Smash</b>	7
Cucumber, Pineapple Juice, Soda, Lemon Juice	
<b>Hop Water</b>	5
Vegan Friendly, Gluten-Free	

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## SIGNATURE COCKTAILS

Cucumber Press	9
Lavender Martini	10
Minnesota Mule	9
BW Old Fashioned	9
Mimosa	7
<i>*Make it a Mimosa Bar for 15/p with variety juices + citrus garnishes.</i>	
Bloody Mary	10

## SPIRITS

Standard Cocktail	7-8
Premium Cocktail	9+

## DOMESTIC BEER

Coors Light	6.5
Busch Light	6.5
Michelob Ultra	6.5
Michelob Golden Light Draft	6.5
Corona	7

## SELTZER + CIDER

High Noon Seltzer Variety Flavors	8
Press Seltzer Variety Flavors	8
Wild State Cider Variety Flavors	7

## CRAFT BEER

Bent Paddle Bent Hop	7.5
Earth Rider RaspbeCrush	7.5
Castle Danger Cream Ale	7.5
Fulton Lonely Blonde	7.5
Blacklist Hazy Project	9
War Pigs Foggy Gezzer	8

## KEG PRICES

Domestic Keg	375
Premium Keg	425
Craft Keg	475+

