

# 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) | mocktails (choose two)**

## TRADITIONAL BAR

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

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

## 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) | mocktails (choose two)**

<b>liquor</b>	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
<b>wine</b>	Cabernet   Merlot   Pinot Noir   Chardonnay   Pinot Grigio   Moscato   Sauvignon Blanc   Malbec
<b>beer</b>	Coors Light   Busch Light   Mich Ultra   Mich Golden Light   Bent Paddle Bent Hop   Earth Rider   Corona   Wild State High Noon Seltzer   Castle Danger Cream Ale   Modelo   War Pigs Foggy Geezer   N/A Go The Story Double IPA
<b>mocktails</b>	Lavender Crush   Grapefruit Fizz   Ginger & Maryann   Cucumber Smash   Hop Water Hibiscus Margarita   Huckleberry Sparkling Lemonade

# BEER, WINE, SPIRITS

## SPARKLING

CANYON ROAD - Moscato	32	8
GIONELLI - Asti	32	8
LA MARCA - Prosecco	36	9
WYCLIFF - Brut	29	7

## WHITE WINE *SWEET TO DRY*

CANYON ROAD - Pinot Grigio	32	8
CANYON ROAD - Sauvignon Blanc	32	8
CANYON ROAD - Chardonnay	-	7.75
FRANCISCAN ESTATE - Chardonnay	40	10

## RED WINE *MILD TO BOLD*

CARMEL ROAD - Pinot Noir	36	9
CANYON ROAD - Merlot	-	7.75
CANYON ROAD - Cabernet Sauvignon	-	7.75
JOSH CELLARS CRAFTSMAN - Cabernet Sauv	40	10
DONA PAULA - Malbec	36	9

## HOUSE WINE BY THE BOTTLE

CANYON ROAD 750ml BOTTLE	32
<i>moscato, pinot grigio, sauvignon blanc,</i>	
<i>chardonnay and cabernet</i>	

## MOCKTAILS

<b>Lavender Crush</b>	7
Lavender, Lemonade, Mint, Lemon	
<b>Grapefruit Fizz</b>	8
Seedlip Grove 42, Fresh Grapefruit Juice, Dram Apothecary Bitters, Soda	
<b>Ginger &amp; Maryann</b>	8
Seedlip Grove 42, Ginger Beer, Lime	
<b>Cucumber Smash</b>	7
Cucumber, Pineapple Juice, Soda, Lemon Juice	
<b>Hibiscus Margarita</b>	9
Seedlip Agave, Hibiscus Syrup, Soda, Sugar Rim	
<b>Huckleberry Sparkling Lemonade</b>	8
Huckleberry Syrup, Lemonade, Soda, Lemon	
<b>Hop Water</b>	5
Vegan Friendly, Gluten-Free	

## SIGNATURE COCKTAILS

Cucumber Press	9.5
Lavender Martini	10
Minnesota Mule	9
BW Old Fashioned	10.5
Mimosa	8
<i>*Make it a Mimosa Bar for 15/p with variety juices + citrus garnishes.</i>	
Bloody Mary	11
Aperol Spritz	12

## 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
Wild State Cider Variety Flavors	7

## CRAFT BEER

Bent Paddle Bent Hop	7.5
Earth Rider Seasonal	7.5
Castle Danger Cream Ale	7.5
Modelo	7.5
War Pigs Foggy Geezer	8
N/A Go The Story Double IPA	8

## KEG PRICES

Domestic Keg	375
Premium Keg	425
Craft Keg	475+