

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.

BEER AND WINE BAR

$300 minimum sales, includes all bar mixes, garnishes, ice, and recyclable bar wares.

wine *(choose four)* | **beer *(choose six)*** | **mocktails *(choose one)***

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)***

liquor	Titos | Barcardi | Captain Morgan | Tanqueray | Patron | Bulleit Vikre Juniper Gin | Crown Royal | Crown Royal Apple | Smirnoff | Makers Mark | Jameson
wine	Cabernet | Merlot | Pinot Noir | Chardonnay | Pinot Grigio | Moscato | Sauvignon Blanc | Malbec
beer	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 | Kona Big Wave | War Pigs Foggy Geezer | Ultra N/A

MOCKTAIL BAR (**choose 3)**

$300 minimum sales, includes all mixes, garnishes, ice, and recyclable bar wares.

Lavender Crush | Grapefruit Fizz | Ginger & Maryann | Cucumber Smash | Hibiscus Margarita | Huckleberry Lemonade | Dirty Sodas

BLACK WOODS GROUP CATERING

Prices subject to change and subject to tax and service charge.

Many of our menu items can be customized to accommodate Gluten-Free, Vegetarian, Vegan, and other dietary restrictions. Please ask us directly to learn more about the best options for you.



BEER, WINE, SPIRITS

SPARKLING

	B	G
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	-	
FRANCISCAN ESTATE - Chardonnay	40	10

RED WINE *MILD TO BOLD*

CARMEL ROAD - Pinot Noir	36	9
CANYON ROAD - Merlot	-	8
CANYON ROAD - Cabernet Sauvignon	-	8
JOSH CELLARS CRAFTSMAN - Cabernet Sauv	40	10
DONA PAULA - Malbec	36	9

HOUSE WINE BY THE BOTTLE

CANYON ROAD 750ml BOTTLE 32
moscato, pinot grigio, sauvignon blanc

CANYON ROAD 1.50L *55*
Chardonnay, Cabernet, Merlot

MOCKTAILS

Lavender Crush 7
Lavender, Lemonade, Mint, Lemon

Grapefruit Fizz 8
Seedlip Grove 42, Fresh Grapefruit Juice, Dram Apothecary Bitters, Soda

Ginger & Maryann 8
Seedlip Grove 42, Ginger Beer, Limel

Cucumber Smash 7
Cucumber, Pineapple Juice, Soda, Lemon Juice

Hibiscus Margarita 9
Seedlip Agave, Hibiscus Syrup, Soda, Sugar Rim

Huckleberry Sparkling Lemonade 8
Huckleberry Syrup, Lemonade, Soda, Lemon

Dirty Sodas 6
Assorted Soda, Favorings, Cream

SIGNATURE COCKTAILS

Cucumber Press	9.5
Lavender Martini	10
Minnesota Mule	9
BW Old Fashioned	10.5
Mimosa	8
Bloody Mary	11
Aperol Spritz	12
Espresso Martini	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
Kona Big Wave	7.5
War Pigs Foggy Geezer	8

NON ALCOHOL

Ultra N/A	6
Heineken 0.0	6
Blue Moon NA	6

KEG PRICES

Domestic Keg	375
Premium Keg	425
Craft Keg	475+

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vegetarian = *[v]* | *gluten free available = [gf]* | *vegan = [vegan]* ** = Recommended for in-house events only*