



BAR SERVICE MENU

Blue Plate is the exclusive bar service provider at The Banquet Room at Harley Davidson of Madison and the Holy Name Heights. All alcoholic and non-alcoholic beverages must be provided by Blue Plate and served by our bartenders. No carry-ins are allowed, and we do not serve shots. Hosted and cash bar packages are available at each of these locations. Bartenders are available at a rate of \$34/hour per bartender, including one hour for setup and one hour for cleanup, and a minimum of 4 hours.

Additionally, we are able to offer hosted bar packages at nearly any location in our service area. Please speak to your event planner regarding hosting bars at your event location. For clients who provide their own beverages, bartenders are billed at \$44/hour per bartender.

A minimum of one bartender is required for every 75 guests. A \$500 deposit is due in order to hold space in our book for your bar service needs. Hosted bar prices are subject to a 20% service charge and applicable sales tax. Cash bar prices are inclusive of all sales tax. All standard bar packages are stocked with high quality disposable service ware. Bar glassware rental is available (at \$3 per guest) for serviced events in conjunction with your food order. Glassware available includes cocktail, beer, wine, soda, and water glasses.



SPECIALTY DRINKS

Blue Plate Catering is proud to introduce a hosted specialty drink menu. With a drink for every person, make sure to ask your event planner about your favorite. Each gallon will serve approx. 20 servings, making these specialty drinks a steal!

SOMETHING OLD, NEW, BORROWED & BLUE. \$300 (6 gallons) / \$475 (10 gallons)

As the tradition would have it...we present a themed punch table with 4 specialty cocktails:

1. **"OLD" FASHIONED** – A Supper Club staple with your choice of brandy, whiskey or bourbon with Sprite or Sour and dash of Angostura Bitters and Simple syrup.
2. **"NEW" YORK COSMOPOLITAN** – Signature Cosmo with Blue Plate Twist. Vodka, cranberry juice, Sprite and lime juice.
3. **"BORROWED"** – let us borrow your family recipe or we can create one for you.
4. **"BLUE" CHAMPAGNE COCKTAIL** – A touch of sparkle on your special day. Asti or Brut, Club Soda and Blue Curacao.



BLUE ICE VODKA LEMONADE \$55 per gallon A refreshing spiked lemonade. Vodka, Blue Curacao, Lemonade.

FIRE RUM PUNCH. \$55 per gallon A fruity and colorful Caribbean Cocktail with White Rum, Orange and Pineapple juice topped with Grenadine.

SWEETHEART SPRITZER. \$55 per gallon A summer sipper infused with mint with a “kiss” of ginger. Vodka, Fresh Mint, Club Soda, Lemon Juice and Ginger Beer.

CUCUMBER FIZZ. \$65 per gallon A classic gin cocktail with a hint of cucumber. Gin, Club Soda, Cucumber, Simple Syrup.

BOURBON BRAMBLE. \$65 per gallon Smooth yet slightly sweet for whiskey lovers or those just looking for tasty cocktail. Bourbon, Blackberry Brandy, Angostura Orange Bitters and Sour.

HOSTED BAR PACKAGES

Choose from the following packages to provide complimentary beverages for your guests.

MENDOTA

Full hosted bar that includes all liquors of your choice, including top shelf, call it house, as well as house and premium wine by the bottle, keg or bottled beer, soda and water. Client is responsible for all charges for guests.

MONONA

This package includes hosted keg or bottled beer of your choice, house wine, soda, and water. Client is responsible for all charges for guests.

WINGRA

This package includes hosted keg or bottled beer of your choice, soda, and water. Client is responsible for all charges for guests.

A TOAST TO THE BRIDE & GROOM

A glass of champagne will be offered to your guests at a predetermined time to highlight your evening.

BLOODY MARY BAR

Vodka mixed with our signature Bloody Mary mix. Guests top off their drinks with an extensive self-serve condiment station including: green olives, pickle spears, celery sticks, Tabasco sauce, Chalula sauce, black pepper, lemons, limes, celery salt, and seasoned salt. Minimum 25 people.



CASH BAR PACKAGES

Choose from the following packages that offer an assortment of options for both hosted & cash bar sales.

Note: The following packages are only available at locations where Blue Plate Catering is the exclusive bar service provider - The Banquet Room at Harley Davidson of Madison and the Holy Name Heights.

CAPITOL SQUARE

This package includes a full cash operated bar for mixed drinks. Guests will pay for their mixed drinks individually. Bottled or keg beer, wine (house and/ or premium), and soda are hosted by the client.

THE TERRACE

This package includes a full cash operated bar for mixed drinks. Guests will pay for their mixed drinks individually. Client may choose to host beer OR wine (house and/or premium) and soda.

STATE STREET

This package includes an assortment of the following: mixed drinks, bottled beer, wine (house unless otherwise requested), and soda at Blue Plate Catering's discretion. Guests will pay for all beverages individually.

WINE

HOUSE:	Glass	Bottle
Chardonnay	\$5	\$24
White Zinfandel	\$5	\$24
Cabernet Sauvignon	\$5	\$24
Pinot Grigio	\$5	\$24

PREMIUM (*pre-order only*):

Trinity Oaks Pinot Noir	\$6	\$30
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CHAMPAGNE (*pre-order required*):

Asti		\$24
Brut		\$24

BEER

DOMESTIC:	Bottle	Barrel	Size
Miller Lite.	\$4	\$200	¼ barrel
Bud Light.		\$200	¼ barrel

MICRO/IMPORT:	Bottle	Barrel	Size
Spotted Cow.	\$5	\$275	¼ barrel
Capital Amber.	\$5	\$275	¼ barrel
Cider Boys First Press.	\$5	\$275	¼ barrel
Ale Asylum Hopalicious.	\$5	\$230	1/6 barrel

Please inquire about other barrel varieties, including half barrel prices for The Banquet Room at Harley.

Barrels are purchased as a whole and must be ordered at least two weeks in advance of the event.

MIXED DRINKS

	Single	Double
HOUSE.	\$5	\$7
CALL.	\$6	\$8

Smirnoff Vodka, Korbel Brandy,
Bacardi White Rum, Captain Morgan
Spiced Rum, Seagram's 7 Whiskey (or
equivalent)

PREMIUM.	\$7	\$9
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Tito's Vodka, Tanqueray Gin, Jack Daniels
Whiskey, Maker's Mark Bourbon, Johnnie
Walker Red Label Scotch (or equivalent)

NON ALCOHOLIC DRINKS

Lemonade, Iced Tea.	\$20	gallon
Coffee or Decaf.	\$21	gallon
Canned Soda.	\$2	each
Bottled Water.	\$2	bottle
Sprecher Root Beer	\$150	1/4 barrel

FREQUENTLY ASKED QUESTIONS

What about special orders for liquor and wine?

If there is a product that you don't see on our menu, please ask your event planner. As a full-service caterer, we are here to help you with everything you need! If we are able to fulfill your special request, additional charges may apply.

If we have keg beer or bottles of wine left, can we take them home?

Any unconsumed bottles of specialty wine are yours to keep. You will only be charged for house wine based on actual consumption. Keg beer (tapped or untapped) cannot be removed from the premises.

Is it possible to have bar service at a location where there isn't a liquor license?

Yes, when Blue Plate is catering your event, let us help you! At a private residence, business or park (any location where no liquor license is held), we would be more than happy to supply you with any bar needs: liquor, mixers, stemware, bar staff, etc. Please note that only hosted packages are available in this instance.

I am providing beverages for my event, but I don't want to worry about bringing cups, ice, etc. Can you help?

Sure! Please reach out to your event planner to discuss your needs and options.

How much should I order?

While we are able to provide some suggestions based on our experience, in the end, each group is unique. Factors include the length of the event, number of guests, and the event type. On average:

- 1/4 barrel ~ 60 – 16 oz servings
- 1/2 barrel (Madison Harley Davidson only) ~ 120 – 16 oz servings
- 750ml bottle of wine ~ 5 glasses
- 750ml bottle of champagne ~ 8 toasts
- 1 gallon Specialty Drink ~ 20 – 6 oz servings