

BLUE PLATE CATERING

BAR SERVICES

Blue Plate Catering's years of experience, attention to detail, and award winning service extends into our bar program. Our Beverage Director leads an attentive, courteous team that takes pride in offering a focused guiding hand for every event. All our packages offer any variation of carefully chosen spirits, craft beer, premium wines, flavorful non-alcohol options, and mixers (including fresh lemon and lime juices).

We know every event is an occasion, so let us help you personalize your bar service to create a "uniquely you" experience.

Our event planners are here to assist you every step of the way. Call or email us today to start planning your event.



*Blue Plate Catering requires valid identification for persons consuming alcohol. A deposit is required to hold your space in our calendar.

*Blue Plate Catering does not serve shots.

*Please finalize all bar service details 14 business days in advance.

HOSTED BAR PACKAGES

Blue Plate is able to offer hosted bar packages at nearly any location within our service area. Interested in a toast to the bride and groom? Bloody Mary Bar? Have a favorite cocktail or mocktail? Please speak to your event planner about creating your personalized bar service.

CASH BAR PACKAGES

Blue Plate is the exclusive bar service provider for The Banquet Room at Harley Davidson of Madison.

We carry a full selection of wines, beers, sodas, and basic to premium levels of spirits. Ask your event planner about hosted and cash bar combinations.

All alcohol or non-alcohol beverages must be provided by Blue Plate and served by our bartenders. No carry-ins are allowed.



BEER, WINE, SELTZER, AND SPIRITS

BEER/SELTZER

Domestic

\$6 per can

Miller Lite 4.2% abv - Milwaukee, WI

Micro Craft

Spotted Cow Farmhouse Ale 4.8% abv - New Glarus Brewery, New Glarus, WI

Wisconsin Amber 5.2% abv - Capital Brewery, Middleton, WI

Hashtag Hazy IPA 6% abv - Hops Haus Brewery, Verona WI

Seltzer

High Noon Vodka Seltzer: Black Cherry or Peach 5.0% abv - Chicago, IL

Sun Cruiser: Vodka Lemonade or Iced Tea 4.5% abv - dist. from Lacrosse, WI

N/A by request

*Brooklyn Brewery Special Effects NA IPA <0.05% abv (Brooklyn, NY)



WINE

Canyon Road - CA

House \$6 glass / \$24 bottle

Pinot Grigio 11.5% abv - pairs with chicken, pasta, and sea food

Chardonnay 12.5% abv - pairs with chicken, pasta and mild cheese

Cabernet 13% abv - pairs with red meats, cheese, and spicy dishes

Other House options: Sauvignon Blanc, Moscato, and Pinot Noir
N/A Cabernet or Chardonnay wines available

Premium selections available by request:

Aquamarine Sauvignon Blanc 12% abv, New Zealand

- Pairs with appetizers, salads, seafood, apricot or brandied chicken

Lagender Pinot Grigio 12.5% abv, Italy

- Pairs with appetizers, seafood, chicken picatta, light pasta dishes, vegetarian

Bernier, Dom de Chardonnay (Unoaked) 13% abv, France

- Pairs with seafood, chicken, risotto, pasta

Cuaison Chardonnay (Oak) 14.5% abv, California

- Pairs with tortellini chicken, savory pork, seafood, vegetarian dishes

Kings Ridge Pinot Noir 13%abv, Oregon

- Pairs with slow roasted chicken, miso salmon, pasta, peach bbq and cherry maple pork loin, vegetarian dishes (mushrooms), charcuterie

Smith and Hook Cabernet 14.8% abv, California

- Pairs with charcuterie, short ribs, tenderloin, filet, salmon, cream sauce pasta

Selvapiana Chianti Rufina 13% abv, Italy,

- Pairs with charcuterie, short ribs, cherry maple pork, red sauce pasta, pizza

SPARKLING WINE

pre-order required, by bottle only

Los Monteros Cava Brut 11.5% abv (Spain) - \$32

Pairs with salads, appetizers, seafood, cheeses

Lamarca Prosecco 11%abv (Italy) - \$44.

Pairs with appetizers, charcuterie, salads, seafood, spicy dishes, desserts

NV Villa Wolf Sparkling Pinot Noir Rose 12.5% abv (Germany) - \$44.

Pairs with fresh berries, fruits, cheeses, appetizers, salads, seafood, desserts

NA - Mas Lf Cava < 0.05% anv (Spain) - \$36

A refreshing non-alcoholic alternative

SPIRITS

\$8+/please inquire about premium options

Tito's Vodka

Tenhead Woodland Gin (Stevens Point, WI)

Planetary 3 Star Rum

Captain Morgan Spiced Rum

Mi Campo Tequila Blanco

Korbel Brandy

Seagrams 7 American Whiskey

4 Roses Bourbon



SEASONAL COCKTAILS

Made-to-order, each one gallon batch will serve approximately eighteen 7oz drinks.

Jasmine Twist

Revisiting a classic gin cocktail with Aperol, orange juice, raspberry syrup, and house made lemon sour

Blackberry Blossom

A hint of citrus and Creme de Flora liqueur make for a refreshing vodka based seasonal sipper, with a touch of blackberries



Rye Not!

(credit Ceci Rojas Flores, BPC Bartender)

Local rye bourbon is balanced with a slightly sweet combination of Amaretto, sour soda, and cranberry juice

Clear Sailing

(credit Amanda Brown, BPC Bartender)

No worries, "it's clear sailing", with spiced rum, Blue Curacao, lemon juice, and citrus white soda



SEASONAL SPECIALITES

Delicious, quality crafted cocktails, available in a can

Old Fashioned, Non-Alcoholic Mojito, THC Lemonade, single serving picnic wines,
The options are varied! Please Inquire.

SEASONAL NON-ALCOHOLIC

We offer a full variety of under 0.5% alcohol by volume non-alcohol* options. Made-to-order, each one gallon batch will serve approximately eighteen 7oz drinks

Midnight Grove

A delightful balance of luscious blackberries, herb infusion, and lime juice, finished with a touch of bright green tea

Orange Passion Lemonade

A colorful twist on a seasonal classic with hibiscus and black teas, orange bitters, simply syrup, and pure lemon juice

Sunrise Spice

Enjoy a bit of tropical heat with pineapple, guava, lime juice, ginger beer, and a hot pepper blend of bitters

R and R Spritz

Relax with a refreshing mix of rhubarb, raspberries, and a hint of citrus, all topped off with NA sparkling wine

Note on bitters: You will see bitters mentioned in the specialty mocktails recipes as they add a little extra flavor to the drinks without the sweetness. Think of them like extracts that are a nice touch to your baked goods. The bitters we use are made in small batches by Bitter Cube out of Milwaukee, WI and are done by infusion.

*Non-Alcohol spirits, wine and beers, may contain a “trace” amount of alcohol (under or equal to 0.5% abv). Though impossible to get intoxicated with this amount, it is still not truly alcohol free. Left over from the distilling process, or the few dashes of bitters we include, our non-alcohol beverages may contain this “trace” amount and for that reason we offer a health advisory for each of our beverages.

BAR FAQs

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

Yes; at a private residence, business, park, or venue (where no liquor license is held), we would be more than happy to supply you with all your bar needs: liquor, wine, beer, mixers, stemware, bar staff, etc. Please note that only hosted packages are available in this instance.

- What about special orders for liquor, wine, or beer?

If there is a product that you don't see on our menus, 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 bottles of wine or beer left can we take them home?

Any unconsumed bottles of specialty wine or canned beer are yours to keep. You will only be charged for house wine and beer based on actual consumption.

- Do guests need to have ID to order alcoholic drinks?

Yes, asking for identification is at the bartender's discretion and we recommend informing your guests so they have proper identification ready.

- I prefer not to have tip cups at my event, is this allowed?

During fully hosted events we do not allow tip cups to be present unless the client has indicated otherwise. A hosted gratuity can be added to your service fee for staff.

- How much product 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 time, number of guests and type of event.

On average:

- One 750ml bottle of wine - four 6 oz glasses
- ¼ barrel - sixty 16oz servings
- One gallon batch cocktail - eighteen 7oz drinks
- One 750ml bottle champagne - eight 3oz pours

- Can guests bring carry-ins or serve themselves?

At Harley Davidson Banquet Room no outside alcohol is permitted. The liquor license requires that all alcohol must be served by our bar staff. We will work with you to set up self-serve stations for any non-alcoholic options.