



*Catering*  
AT THE MAX

SPECIALTY BEVERAGE/BAR  
PACKAGES  
2016-2017



## HOST-SPONSORED

Bar based on consumption and priced per drink.  
Drinks are based on 1.5oz standard pour per serving. Prices do not include bartender fee.

SOFT DRINKS		MIXED DRINKS	
sode	3	premium	8
juice	3	ultra premium	10
sparkling & still water	3	made in Michigan	11
BEER		DRINK TICKET	
house	6	premium	8
craft	7	ultra premium	10
		made in Michigan	11
WINE			
house	7		
craft	11		
made in Michigan	10		

## HOST-SPONSORED BAR PACKAGES

Prices is based on a per person rate for a sixty minute duration.  
Each additional sixty minute duration will be priced per person according to your initial package chosen.  
Bartender fees are not include in package price.

	FIRST HOUR	EACH ADD'L HOUR
house	16	8
premium	20	10
made in Michigan	18	9
wine & beer (house)	12	4
wine & beer (craft)	15	6
wine & beer (made in Michigan)	15	6

### BARTENDER FEE

\$100 for the first two hours and \$20 for each additional hour of service for each bartender.  
Service Charge (22%) and Michigan State Sales Tax (6%) will be added to above prices.  
Prices and items are subject to change without notice due to availability.



## SPECIALTY BEVERAGE STATIONS

Specialty beverage stations can be added to any bar package or sold as individually.

### NON-ALCOHOL

#### PREMIUM LEMONADE STATION **30 per gallon**

strawberry lemonade  
blueberry lemonade  
raspberry limeade

#### PREMIUM ICED TEA STATION **35 per gallon**

Great Lakes Tea & Spice Company's citrus black tea  
Leelanau cherry delight green tea  
Northern berry tea

#### FLAVORED WATER STATION **20 per gallon**

cucumber  
mint-lime  
lemon-ginger

#### FAYGO STATION **3 per bottle**

assorted glass bottles

#### PREMIUM COFFEE AND TEA SERVICE **45 per gallon**

Great Lakes Coffee Roasting Company  
assorted teas from Great Lakes Tea & Spice Company

### ALCOHOL ADDED

#### DSO CHAMPAGNE PUNCH **60 per gallon**

house sparkling wine, fruit punch, fresh fruit

#### HOUSE-MADE SANGRIA **70 per gallon**

your choice of red or white sangria, fresh fruit

#### BLOODY MARY BAR **10 per person**

artisan vodka, house-made bloody mary mixes, deli  
pickles, assorted olives, assorted citrus,  
crisp vegetables, assorted hot sauces, worcestershire

#### MARTINI BAR **10 per drink**

assortment of premium vodka and gin  
with appropriate accompaniments  
create a menu accustomed to your specifications

All beverages served by the gallon have a 2 gallon minimum. One gallon equals approximately 16 drinks.

### BAR ADDITIONS

#### DINNER WINE POUR **6 per person**

house-wine of your choice:  
Chardonnay, Pinot Grigio, Pinot Noir, Cabernet, Merlot

#### CHAMPAGNE TOAST **5 per person**

house sparkling wine

#### RED BULL **4 each**

regular or sugar free

Service Charge (22%) and Michigan State Sales Tax (6%) will be added to above prices.  
Prices and items are subject to change without notice due to availability.



## BEVERAGE SERVICE

All bar packages are accompanied with soft drinks, bottled water and appropriate mixers.  
Bartender fees are not included in packages.

### PREMIUM BAR

#### BEER

Miller Genuine Draft  
Miller Light  
Corono  
Heineken  
Bell's Two Hearted

#### LIQUOR

Skyy Vodka  
New Amsterdam Gin  
Canadian Club Whisky  
Jack Daniels Whiskey  
Jim Beam Bourbon  
Dewar's White Label Scotch  
Captain Morgan Spiced Rum  
Bacardi White Rum  
Sauza Extra Gold Tequila

#### WINE

Chardonnay  
White Zinfandel  
Merlot  
Pinot Grigio  
Moscato

#### CORDIALS & LIQUEURS

Bailey's Irish Cream  
Kahlua  
Amaretto  
Peachtree Schnapps  
Triple-Sec

### ULTRA-PREMIUM BAR

#### BEER

Miller Lite  
Corona  
Heineken  
Atwater Dirty Blonde Ale  
Bell's Two Hearted  
Founder's Porter

#### LIQUOR

Grey Goose Vodka  
Bombay Sapphire Gin  
Crown Royal Whisky  
Jack Daniels Whiskey  
Marker's Mark Bourbon  
Johnnie Walker Black Label Scotch  
Captain Morgan Spiced Rum  
Appleton Estate Rum  
1800 Silver Tequila

#### WINE

Chardonnay  
Pinot Grigio  
White Zinfandel  
Merlot  
Cabernet Sauvignon  
Pinot Noir  
Moscato

#### CORDIALS & LIQUEURS

Bailey's Irish Cream  
Kahlua  
Grand Marnier  
Chambord  
Disaronna Amaretto  
Drambuie

### MADE IN MICHIGAN BAR

#### BEER

Bell's Lager of the Lakes  
Bell's Two Hearted  
Atwater Dirty Blonde Ale  
Founder's Pale Ale  
Founder's Porter  
Short's Soft Parade

#### LIQUOR

Valentine Vodka  
Grand Traverse Cherry Vodka  
Journeyman Rye Whiskey  
Two James Bourbon  
Grand Traverse Cherry Whiskey  
New Holland Knickerbocker Gin  
New Holland Freshwater Rum

#### WINE

Selection of seasonal wines from  
locally sourced wineries

\*Additional wine sections are available. Contact your catering manager for selection and pricing.