



CATERED *by* DESIGN.

BRINGING YOUR EVENTS TO *life.*



## *Beverage Packages*

*Thanks for your interest in Catered by Design.*

**PLEASE CONTACT US FOR MORE  
INFORMATION AND PRICING.**



## *Premium Bar Service*

### *Spirits*

Smirnoff Vodka, Gordon's Gin, Bacardi Rum, Seagram's 7 Whiskey,  
Grants Scotch, Triple Sec, Sweet and Dry Vermouth

### *Tier One Wine Selection* *Choose Two of the Following*

#### *Reds*



**Fox Brook Cabernet Sauvignon** - Jammy berries, rich ripe plum and a touch of spice  
**Les Fontanelles Pinot Noir** - Smooth and silky with aromas of black cherry and blackberry  
**Fox Brook Merlot** - Jammy berries with touches of vanilla, chocolate, and spice

#### *Whites*



*Our blind tasting winners*  
**M•A•N Padstal Chardonnay** - nice tropical fruit, creamy flavor  
**Alverdi Pinot Grigio** - fresh & fruity  
**M•A•N Warrelwind Sauvignon Blanc** - super crisp, grape fruity style

#### *Choose*

*1-Domestic Beer • 1-Premium Beer • 1-Kraft Beer*

*Domestic Beer in Bottles* - Miller Lite, Coors Lite or Bud Lite

*Premium Beers in Bottles* - Heineken, Corona or Goose Island 312

*Kraft Beers* - Blue Moon Belgium Ale, Lagunitas IPA or Two Brothers Domaine DuPage Country French Ale

*Juices and Mixers* - Orange, Cranberry, Bloody Mary Mix, Club Soda and Tonic Water

*Soft Drinks* - Coke, Diet Coke, Sprite and Ginger Ale

*All Bar Fruit, Garnishes, Accoutrements & Ice*

*per Guest*



## ***Prestige Bar Service***

### ***Spirits***

*Ketel One & Smirnoff Vodkas, Beefeaters Gin, Bacardi & Captain Morgan Rum, Jack Daniel's Whiskey, Dewar's Scotch, Triple Sec, Sweet and Dry Vermouth*

### ***Tier One Wine Selection***

***Choose Three of the Following***

### ***Reds***



**Fox Brook Cabernet Sauvignon** - Jammy berries, rich ripe plum and a touch of spice  
**Les Fontanelles Pinot Noir** - Smooth and silky with aromas of black cherry and blackberry  
**Fox Brook Merlot** - Jammy berries with touches of vanilla, chocolate, and spice

### ***Whites***



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***Kraft Beers*** - Blue Moon Belgium Ale, Lagunitas IPA or Two Brothers Domaine DuPage Country French Ale

***Juices and Mixers*** - Orange, Cranberry, Bloody Mary Mix, Club Soda and Tonic Water

***Soft Drinks*** - Coke, Diet Coke, Sprite and Ginger Ale

***All Bar Fruit, Garnishes, Accoutrements & Ice***

***per Guest***



# Platinum Bar Service

## Spirits

*Ketel One & Grey Goose Vodka, Bombay Sapphire & Beefeaters Gin, Bacardi & Captain Morgan Rum, Jack Daniel's Whiskey, Maker's Mark Bourbon, Johnnie Walker Black Label & Dewar's Scotch, Triple Sec, Sweet & Dry Vermouth*

## Tier Two Wine Selection

*Choose Three of the Following*

*North Coast*

### **Cabernet Sauvignon**

*Noteable richness, intensity & character, jammy dark fruit with cedary barrel notes*

*Monterey County*

### **Chardonnay**

*Tropical notes & crisp acidity, classic buttery representation*

*Willamette Valley*

*Pinot Noir - Medium bodied, cherry & spice, vanilla oak & floral notes*

*Central Coast*

*Chardonnay - Aromas of white peach, honeysuckle and butterscotch*

*Oregon*

### **Pinot Gris**

*Aromas of melons, honeysuckle, lemon zest & nutmeg, developing into rich lychee*

### **Pinot Noir**

*Ripe balanced tannins, dark berries, spice, tobacco & rich earth undertones*

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*Choose One of the Following*

### **Moscato d'Asti**

*Pleasantly sweet, fresh & intense, with a note of musk*

### **Prosecco**

*Tempered acidity & a fresh graceful profile, flavors of green apple, melon & peach*

### **Riesling**

*Crip, citrus-scented acidity & aroma of honeysuckle*

*Choose*

*1-Domestic Beer • 2-Premium Beer • 1-Kraft Beer*

*Domestic Beer in Bottles - Miller Lite, Coors Lite or Bud Lite*

*Premium Beers in Bottles - Heineken, Corona or Goose Island 312*

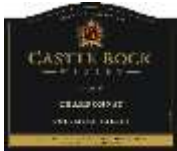
*Kraft Beers - Blue Moon Belgium Ale, Lagunitas IPA or Two Brothers Domaine DuPage Country French Ale*

*Juices and Mixers - Orange, Cranberry, Bloody Mary Mix, Club Soda and Tonic Water*

*Soft Drinks - Coke, Diet Coke, Sprite and Ginger Ale*

*All Bar Fruit, Garnishes, Accoutrements & Ice*

*per Guest*





*Tier One*  
***Wine & Beer Bar Service***

*Tier One Wine Selection*  
*Choose Two of the Following*

***Reds***



**Fox Brook Cabernet Sauvignon** - Jammy berries, rich ripe plum and a touch of spice  
**Les Fontanelles Pinot Noir** - Smooth and silky with aromas of black cherry and blackberry  
**Fox Brook Merlot** - Jammy berries with touches of vanilla, chocolate, and spice

***Whites***



*Our blind tasting winners*  
**M•A•N Padstal Chardonnay** - nice tropical fruit, creamy flavor  
**Alverdi Pinot Grigio** - fresh & fruity  
**M•A•N Warrelwind Sauvignon Blanc** - super crisp, grape fruity style

*Choose*

***1-Domestic Beer • 1-Premium Beer • 1-Kraft Beer***

***Domestic Beer in Bottles*** - Miller Lite, Coors Lite or Bud Lite

***Premium Beers in Bottles*** - Heineken, Corona or Goose Island 312

***Kraft Beers*** - Blue Moon Belgium Ale, Lagunitas IPA or Two Brothers Domaine DuPage Country French Ale

***Juices and Mixers*** - Orange, Cranberry and Club Soda

***Soft Drinks*** - Coke, Diet Coke, Sprite and Ginger Ale

***Lemon, Limes, Accoutrements & Ice***

***per Guest***



**Tier Two**  
**Wine & Beer Bar Service**

**Tier Two Wine Selection**

*Choose Three of the Following*

*North Coast*

**Cabernet Sauvignon**

*Noteable richness, intensity & character, jammy dark fruit with cedary barrel notes*

*Monterey County*

**Chardonnay**

*Tropical notes & crisp acidity, classic buttery representation*

*Willamette Valley*

**Pinot Noir** - *Medium bodied, cherry & spice, vanilla oak & floral notes*

*Central Coast*

**Chardonnay** - *Aromas of white peach, honeysuckle and butterscotch*

*Oregon*

**Pinot Gris**

*Aromas of melons, honeysuckle, lemon zest & nutmeg, developing into rich lychee*

**Pinot Noir**

*Ripe balanced tannins, dark berries, spice, tobacco & rich earth undertones*

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**Choose One of the Following**

**Moscato d'Asti**

*Pleasantly sweet, fresh & intense, with a note of musk*

**Prosecco**

*Tempered acidity & a fresh graceful profile, flavors of green apple, melon & peach*

**Riesling**

*Crip, citrus-scented acidity & aroma of honeysuckle*

**Choose**

**1-Domestic Beer • 2-Premium Beer • 1-Kraft Beer**

**Domestic Beer in Bottles** - Miller Lite, Coors Lite or Bud Lite

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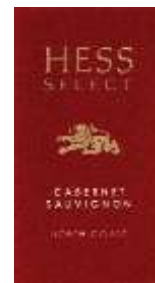
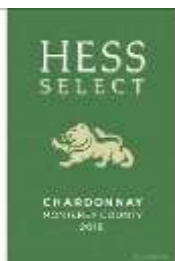
**Kraft Beers** - Blue Moon Belgium Ale, Lagunitas IPA or Two Brothers Domaine DuPage Country French Ale

**Juices and Mixers** - Orange, Cranberry and Club Soda

**Soft Drinks** - Coke, Diet Coke, Sprite and Ginger Ale

**Lemon, Limes, Accoutrements & Ice**

**per Guest**





## ***Brunch Bar***

*“This is Bloody Fantastic”*

### ***Design Your Own Bloody Mary Bar***

***Ketel One & Grey Goose Vodka***

#### ***The Rim***

*Lawry’s & Celery Salt Blend*

#### ***Crudités***

*Choose Two of the Following*

*Dill Pickle Spears, Scallions, Carrot Sticks, Green Olive, Pepperoncini, Celery or Zucchini Planks*

#### ***Sticks***

*Choose One of the Following*

*Beef Jerky, Pepperoni, Salami or Pepper Jack Cheese*



***Worcestershire, Tabasco Sauce & Bloody Mary Mix***

#### ***Tier One Wine Selection***

*Choose Two of the Following*

#### ***Reds***

***Fox Brook Cabernet Sauvignon*** - Jammy berries, rich ripe plum and a touch of spice  
***Les Fontanelles Pinot Noir*** - Smooth and silky with aromas of black cherry and blackberry  
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#### ***Whites***

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***Premium Beers in Bottles*** - Heineken, Corona or Goose Island 312



***Classic Mimosas & Peach Bellini’s***

#### ***Juices & Soft Drinks***

*Orange, Cranberry, Coke, Diet Coke, Sprite, Ginger Ale*

***per Guest***





## ***Non-Alcoholic Bar Package***

***Strawberry Lemonade***

***Ice Tea***

***Arnold Palmer***

***Soft Drinks***

***Coke, Diet Coke, Sprite and Ginger Ale***

***&***

***Mocktails***

***Please Select Two of the Following Mocktails***

***Classic Shirley Temple***

***The Fizz***

***Virgin Mary***

***Nojito***

***Pomegranate Spritzer***

***Wine-Free Sangria***

***Bellini***

***Tropical Delight***

***&***

***All Bar Fruit, Garnishes, Accoutrements & Ice***

***per Guest***

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## ***Soft Drink Bar***

***Novelties***

***Shirley Temple and Roy Rogers***

***Soft Drinks***

***Coke, Diet Coke, Sprite and Ginger Ale***

***&***

***Strawberry Lemonade & Ice Tea***

***&***

***All Bar Fruit, Garnishes and Accoutrements***  
***To Include - Lemons, Limes and Maraschino Cherries***

***per Guest***







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**Tier One Wines**

*Poured Tableside with Seated Dinner  
per Guest*

**Tier Two Wines**

*Poured Tableside with Seated Dinner  
per Guest*

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**Frozen Drinks**

*Prepared by a Bartender 125.00  
Please Choose*

**Margaritas ~ Piña Coladas ~ Daiquiris**

*Equipment Rental 175.00 per Flavor  
Quoted Upon Request*

**Cold and Frosty**

*Prepared by a Smoothie Professional 125.00  
Two Hours of Service*

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**Fresh Fruit Smoothies**

*Please Choose Two Flavors*

**Mango ~ Banana ~ Pineapple ~ Peach ~ Blueberry**

**Strawberry ~ Raspberry**  
*Quoted Upon Request*



# **“Great Additions”**

*Two Hours*

## **Platinum Coffee Bar**

*Our Barista Preparing a Variety of Espresso Based Drinks 125.00*

***Cappuccino ~ Mocha ~ Café Latte ~ Macchiato ~ and More***

***Included:***

*An Assortment of Flavored Italian Syrups, Artisan Chocolates, Signature Sweeteners, Diamond-Cut Rock Sugar, Mint Chocolate Stirrers, Ground Cinnamon, Cocoa Powder, Cream and Whipped Cream*

***Quoted Upon Request***

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*Attended*

## **Gourmet Coffee Bar**

***Dark Roast Regular & Decaffeinated Coffee***

*Signature Sweeteners & Cream*



***Amaretto  
Di Saronno***



***Kaluha  
per Guest***



***Bailey's***

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***Dark Roast Regular & Decaffeinated Coffee and Assorted Tazo Teas***

*Signature Sweeteners, Lemon and Cream*

***per Guest***



# *Signature*

## *Triple Branch Champagne Tree*

*200.00 Rental*

## *Single Branch Wine Tree*

*100.00 Rental*



## *Custom Stemware Caddy ~ Ice Bars & Luges* *Perfect for serving*



## *Signature Cocktails*

*“ Let our Mixologist create a Signature or Themed Cocktail for your Event”*



*All Prices Subject to Transportation, Current State & Local Taxes*

*Prices Subject to Change based upon Market & Availability*

*In the event of a significant price change,*

*Client will be notified & offered alternative options.*