



**DISTINCTIVE
CATERING**

YOUR EVENT, DONE PERFECTLY.



Off-Premise Bar Services

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DISTINCTIVECATERING.COM



YOUR EVENT, DONE PERFECTLY.



All of us at Distinctive Catering Bar Services are committed to providing you with unparalleled products, set-up, and professional bar services for your event. Our off-premise Bar Service Packages may be used in conjunction with our award winning food catering, or as a stand-alone service.

- Wedding Receptions
- Corporate Events
- Social Events
- Fundraising Events
- Open Houses

Our fully trained and TIPS Certified Bartenders will travel anywhere in West or Central Michigan to serve your guests in a very professional and hospitable manner. We will work with you and customize your Bar Service Package to be the best selection for your event!

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The Budget Package



Beer, Wine, and Soda

Estimate \$12.50 - \$13.50 per person

- Domestic and Craft Beer
- Three of the following House Wines: Cabernet, Merlot, Chardonnay, Pinot Grigio, Pinot Noir, Moscato, White Zinfandel, or Rosé
- Coke, Diet Coke, Sprite, and Vernors Ginger Ale
- Water Service
- Grenadine and Cherries

** Add a champagne toast for the head table for \$3.00 per person. Add a champagne toast for all your guests for \$2.00 per person if we are catering the food for the event. Add \$150.00 pouring charge if we are not catering the food. This includes St. Julian Sparking Grape Juice and Andre Spumante or Blush Champagne with Champagne glasses.*



The Signature Package



Beer, Wine, Soda, and Two Signature Drinks

Estimate \$14.95 - \$16.50 per person

- Domestic and Craft Beer
- Three of the following House Wines: Cabernet, Merlot, Chardonnay, Pinot Grigio, Pinot Noir, Moscato, White Zinfandel, or Rosé
- Two House Liquors of your choice with two mixers and garnishes
- Coke, Diet Coke, Sprite, and Vernors Ginger Ale
- Water Service
- Upgrade to Call Liquors for \$1.00 per person per liquor
- See page 7 for Signature Drink suggestions

** Add a champagne toast for the head table for \$3.00 per person. Add a champagne toast for all your guests for \$2.00 per person if we are catering the food for the event. Add \$150.00 pouring charge if we are not catering the food. This includes St. Julian Sparking Grape Juice and Andre Spumante or Blush Champagne with Champagne glasses.*



The House Package



Beer, Wine, Heaven Hill Liquors, and Soda

Estimate \$16.95 - \$18.95 per person

- Domestic and Craft Beer
- Three of the following House Wines: Cabernet, Merlot, Chardonnay, Pinot Grigio, Pinot Noir, Moscato, White Zinfandel, or Rosé
- Heaven Hill Liquors: Whiskey, Vodka, Rum, Gin, Spiced Rum, and DeKuyper Peach Schnapps
- Mixers: Soda, Tonic Water, Bloody Mary Mix, Orange Juice, Pineapple Juice, Cranberry Juice, Sour Mix, and Grenadine
- Coke, Diet Coke, Sprite, and Vernors Ginger Ale
- Water Service
- Garnishes: Lemons, Limes, Olives, and Cherries

** Add a champagne toast for the head table for \$3.00 per person. Add a champagne toast for all your guests for \$2.00 per person if we are catering the food for the event. Add \$150.00 pouring charge if we are not catering the food. This includes St. Julian Sparking Grape Juice and Andre Spumante or Blush Champagne with Champagne glasses.*



The Call Package



Beer, Wine, Call Liquors, and Soda

Estimate \$18.95 - \$20.95 per person

- Domestic and Craft Beer
- Specialty Wines: Rodney Strong Chardonnay, Robert Mondavi Pinot Noir, and Movendo Moscato
- Call Liquors: Tito's Handmade Vodka, Bombay Gin, Jack Daniel's Whiskey, Bacardi Rum, Malibu Rum, Captain Morgan's Spiced Rum, DeKuyper Peach Schnapps, and Sweet & Dry Vermouth
- Mixers: Soda, Tonic Water, Bloody Mary Mix, Orange Juice, Pineapple Juice, Cranberry Juice, Sour Mix, and Grenadine
- Coke, Diet Coke, Sprite, and Vernors Ginger Ale
- Water Service
- Garnishes: Lemons, Limes, Olives, and Cherries

** Add a champagne toast for the head table for \$3.00 per person. Add a champagne toast for all your guests for \$2.00 per person if we are catering the food for the event. Add \$150.00 pouring charge if we are not catering the food. This includes St. Julian Sparking Grape Juice and Andre Spumante or Blush Champagne with Champagne glasses.*



The Top Shelf Package



Beer, Wine, Top Shelf Liquors, and Soda

Estimate \$22.95 - \$24.95 per person

- Domestic and Craft Beer
- Specialty Wines: Kendall Jackson Chardonnay, Trivento Malbec, Grand Traverse Riesling, and Lunetta Prosecco
- Top Shelf Liquors: Grey Goose Vodka, Hendricks Gin, Maker's Mark Bourbon, Dewars White Label Scotch, Bacardi Rum Superior, The Kraken Black Spiced Rum, 1800 Silver Tequila, Grand Marnier, Triple Sec, and Sweet & Dry Vermouth
- Mixers: Soda, Tonic Water, Bloody Mary Mix, Orange Juice, Pineapple Juice, Cranberry Juice, Sour Mix, and Grenadine
- Coke, Diet Coke, Sprite, and Vernors Ginger Ale
- Water Service
- Garnishes: Lemons, Limes, Olives, and Cherries

** Add a champagne toast for the head table for \$3.00 per person. Add a champagne toast for all your guests for \$2.00 per person if we are catering the food for the event. Add \$150.00 pouring charge if we are not catering the food. This includes St. Julian Sparking Grape Juice and Andre Spumante or Blush Champagne with Champagne glasses.*



House Wines & Signature Drinks

Shades of White

Dry Chardonnay; Canyon Road Winery, California

Semi Sweet Pinot Grigio; Canyon Road Winery, California

Sweet Moscato; Canyon Road Winery, California

Shades of Blush

Semi Sweet Rosé; Proverb, California

Sweet White Zinfandel; Canyon Road Winery, California

Shades of Red

Dry Merlot; Canyon Road Winery, California

Dry Cabernet; Canyon Road Winery, California

Dry Pinot Noir; Canyon Road Winery, California

Signature Drink Suggestions

- Mojito
- Mimosa
- Margarita
- Rum & Coke
- Gin & Tonic
- Vodka Cranberry Spritzer
- Whiskey & Ginger Ale
- Tequila Sunrise

** Created in 1980, Canyon Road is a California Winery owned by beverage conglomerate E&J Gallo. Canyon Road Winery focuses on single variety wines that are most popular in California. Call and Top Shelf Package Wines Listed with Package. You can also create your own signature drink.*



Beers

Craft Beer Options

Founder's Brewing Company All Day IPA, Centennial IPA, Solid Gold, or Porter

Bell's Brewery Oberon or Octoberfest (seasonal), Two Hearted, or Amber Ale

Perrin Brewing Company Black, Gold Ale, or Raspberry Blond

Short's Brewing Company Soft Parade, Pale Ale, or Bellaire Brown

Blue Moon Belgian White

Ciders Angry Orchard or Vander Mill Apple

Domestic Beer Choices

Budweiser, Bud Light, Miller Lite, Coors Light, Pabst Blue Ribbon, or Labatt Blue

Bottled Beer

A la carte cases of bottle beer can be ordered in cases of 24. Domestic cases are \$80.00 each and craft cases are \$106.00 each.

Policies



- Anyone 21 years of age or older will be charged adult pricing. Minor pricing is available for ages 5 - 20 years of age. Minors will be charged \$6.00.
- Each guest will be given a maximum of two alcoholic beverages each time they visit the bar. We will ask to see additional ID if we feel drinks are being distributed to minors or to those that have been previously cut-off.
- Our bartenders will have tip jars placed on the bar. Tips are always appreciated but never expected. The service fee is not a gratuity that goes directly to the bar staff. The service fee goes towards the overall service and what it all entails.



Policies



- A deposit in the amount of 20% of the estimated total cost is required within three weeks of scheduling your event. If an event is cancelled within 180 days of the event, the deposit is non-refundable. This deposit can be applied towards another event within one year of your original event date. All minimums apply. Events cancelled within 30 days of event will be required to pay the full contracted balance.
- All prices are subject to a 6% sales tax and a 20% service fee.
- All credit card payments are subject to a 2.5% processing fee.
- A guaranteed guest count is required 10 days prior to your scheduled event. This guarantee is understood to be a minimum and may not be decreased. If we are unable to obtain the guaranteed count from you, we will use the estimated number of guests provided at the time of deposit. The balance in full is due one day **prior** to your scheduled event.
- A travel free will apply to events held outside of a 50-mile radius from Distinctive Catering and Banquet Center. We travel up to 100 miles from Distinctive Catering and Banquet Center.
- All menu choices have a 50 person/adult minimum.
- All bar packages include up to 5 hours of service. The bar will be closed during dinner unless otherwise requested 10 days prior. Soda and juice will be served during that time. Close time must be consecutive and cannot be broken up. Additional time can be purchased for \$4.00 per person per hour or \$2.00 per person per half hour.
- All bar packages include high quality clear disposable cups. Glassware can be added for an additional \$2.00 per person. Not all locations allow glassware.
- Due to Michigan Liquor Control Commission guidelines, cash bars are prohibited. No shots, doubles, or pitchers will be served.
- We **do not** announce last call.
- Distinctive Catering is licensed through the State of Michigan and fully insured. No additional alcohol may be brought onto the event property by any client or guest. All alcohol must be purchased through our licensed bar service.
- All of our bartenders are TIPS certified and have the authority to refuse beverage service at any time to event attendees.
- Distinctive Catering reserves the right to terminate the bar service if our policies are being abused, or if State or Federal liquor laws are being broken.
- Any persons who appear younger than 30 will be asked for identification. Only those persons who are 21 or older will be served alcoholic beverages. A valid ID is required to be served alcohol in the State of Michigan.