

ME BAR NU



BEVERAGE SERVICE

Your bar at Rolling Ridge is stocked with fine wine, craft beer, and house and premium liquors. Service is provided by professionally trained bartenders.

WELCOME RECEPTION

Greet your guests with refreshments upon arrival! Set the tone of your event by welcoming family and friends with a flute of champagne, beginning your host bar, or by offering beverages for purchase prior to your ceremony.

HOST BAR PACKAGES

PACKAGE 2 - \$3,995

Unlimited Soft Drink Package
2 Domestic Kegs
\$2,800 Host Bar
(\$7 Universal Drink Price)
Champagne for Head Table

PACKAGE 3 - \$4,995

Unlimited Soft Drink Package
2 Domestic Kegs, 1 Craft Keg
\$3,000 Host Bar (\$7 Universal Drink Price)
Champagne for Head Table & 2 Reserved Tables

WINE AND CHAMPAGNE SERVICE

Add an elegant touch to your dinner service with Wine and/or Champagne.
Encourage guest interaction with bottles to pass.

Single Bottle of Wine or Champagne - **\$30/table**

1 Bottle of Red and 1 Bottle of White Wine - **\$50/table**

THE ROOT CELLAR

Elevate your experience with a private Cocktail Hour

PACKAGE 2 - \$395

(Beer & Wine)
2 Bottles of Wine
1 Case of Beer
1 Case of White Claw
(see next page for varieties)

Complimentary Bar Snacks for your private Cocktail Hour

PACKAGE 1 - \$250

(Champagne Toast)
5 Bottles of Champagne
With Champagne Flutes

PACKAGE 3 - \$795

(Full Service)

Root Cellar Bar stocked with Premium Liquor, Beer,
White Claw, Wine and Champagne
50 Drink Tickets

Complimentary Bar Snacks for your private Cocktail Hour

ME BAR NU



A LA CARTE

Not purchasing a Host Bar Package? Beverages may be hosted for your guests for any Timeframe or Dollar amount. 19% Service Fee and a MN Sales Tax applied to your Host Bar balance.

UNLIMITED SOFT DRINK PACKAGE

Pepsi Products, Juices and Kiddie Cocktails

\$400

(Not available for N/A Events)

CIGAR & WHISKEY

Treat your guests with a Cigar and Snifter of Whiskey under the stars after Dessert

\$20/Guest

LIQUOR OFFERINGS

Pricing is based upon consumption

Domestic Beer – \$6

Coors Light
Mich Golden Light
Busch Light

Craft Beer – \$7

Grain Belt Northeast
Summer Shandy
(seasonal)
Deschutes
Fresh Squeezed IPA
Lagunitas IPA

Wine – \$7

Cabernet
Merlot
Moscato
Pinot Grigio
Chardonnay

Champagne – \$7

Brut

House Liquor – \$7

Captain Morgan
Malibu Coconut Rum
Windsor
E&J Brandy
New Amsterdam Gin
Bacardi Rum
Bacardi Limon
Peach Schnapps
Fireball
Smirnoff Vodka

Specialty Spirits – \$12

Basil Hayden
Woodford Reserve
Knob Creek
Makers Mark
Buffalo Trace
Bulleit
Patron Tequila

Hard Seltzer – \$7

White Claw
Happy Thursday
Nutrl

Hard Cider – \$7

Angry Orchard

Premium Liquor – \$8

Johnnie Walker Red Label
Jameson Whiskey
Jim Beam
Crown Royal
Amaretto
Jose Cuervo Tequila
Tanqueray Gin
Kahlua
Bailey's Irish Cream
Tito's Vodka
Jack Daniels

Soft Drinks & Juice – \$4

Pepsi Products
Orange, Pineapple, and
Cranberry Juices

Other – \$7

Ginger Beer
N/A Rotation
Red Bull
Bubblr

IMPORTANT INFORMATION:

Events with fewer than 60 Guests will be charged a \$100 Bartender Fee. All pricing is subject to change. We want your event to be successful. Therefore, if at any time it is in the best interest of Custom Catering by Short Stop and/or client and guests, we reserve the right to restrict, refuse, or terminate the service of alcoholic beverages. State Law Prohibits bringing alcohol onto Rolling Ridge premises. Custom Catering by Short Stop is licensed to allow consumption of beverages provided by Custom Catering's bar service and liquor license ONLY. State Law prohibits consumption of alcohol by those under the age of 21, and Custom Catering has the right to card anyone when purchasing alcohol. Prices include all applicable local, state, and federal taxes. Unused portions of opened wine or liquor bottles remain the property of Custom Catering and may not be removed from the premises per liquor license and dram shop insurance liabilities. All beer, wine, and hard liquor purchased through Custom Catering shall be served and monitored by a staff bartender at all times. The bartender will be on site from the scheduled service time to the last guest left in the room, or until the liquor purchased has all been dispensed, whichever comes first. In the event of a private "closed door meeting" where staff is asked to leave, the alcohol will leave at the said time.