



BAR SETS & BEVERAGE PACKAGES

JAMES J. HILL REFERENCE LIBRARY

HOSTED BAR PACKAGES *Cash bar and cash/package combinations are also available*

	1 Hour	2 Hours	Additional Hours
House Beer, Wine & Soda Package	6.95	8.95	2.50 per hour per guest
Domestic beer, alcohol-free beer, house wines, juices, sodas, and sparkling water			

Premium Beer, Wine & Soda Package	7.95	10.95	2.75 per hour per guest
Imported, micro-brew, domestic and alcohol free beer, Stone Cellars wines, juices, sodas and sparkling water			

Complete House Bar Package	8.95	11.95	3.25 per hour per guest
House standard drinks and cocktails, domestic beer and alcohol-free beer, house wines, juices, sodas, and sparkling water			

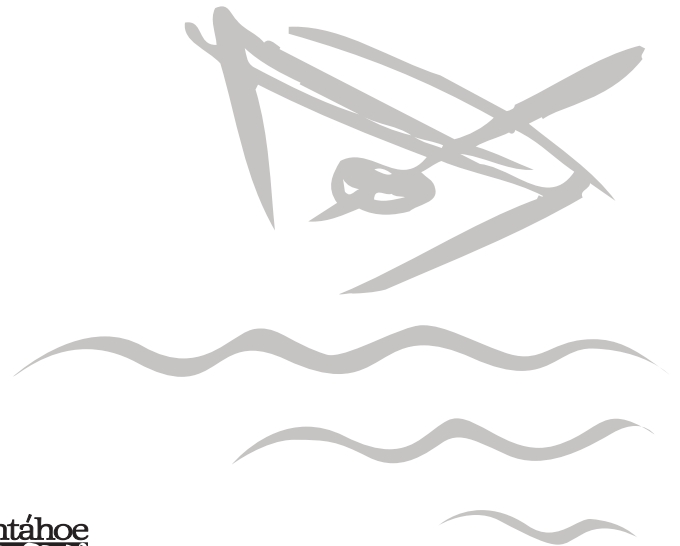
Complete Premium Bar Package	10.95	14.95	3.75 per hour per guest
Premium standard drinks and cocktails, domestic, imported, micro-brew beer and alcohol-free beer, Stone Cellars wines, juices, sodas, and sparkling water			

Soft Bar Package			3.95 per guest, for up to five hours
Juices, sodas and sparkling water			

Cordial Upgrade	2.25	3.75	1.00 per hour per guest
Add our selection of fine cordials to your Complete House or Premium Bar; includes Courvoisier, Lazzaroni Amaretto, Kahlua, and Baileys Irish Cream			

Tablesides, Butler Service and Specialty Items

Butler serviced wines or beverages, special request spirits, liqueurs and beverages and bar sets are purchased separately from packages



SPIRITS, WINES & BEERS

House Set

Spirits

Black Velvet Whiskey
 Jim Beam Bourbon
 Castillo Rum
 Durango Tequila
 Gordon's Gin
 Hudson Bay Scotch
 Petri Brandy
 Smirnoff Vodka

Wines

Salmon Creek Chardonnay
 Salmon Creek Merlot
 Beringer White Zinfandel

Beer

Michelob Golden
 Michelob Golden Light
 O'Doul's Amber

Premium Set

Spirits

Absolut Vodka
 Absolut Citron
 Bacardi Rum
 Captain Morgan Spiced Rum
 Christian Brothers Brandy
 Dewars Scotch
 Jack Daniels Whiskey
 Jim Beam Bourbon
 Sauza Tequila
 Tanqueray Gin
 Windsor Canadian Whiskey

Wines

Stone Cellars Chardonnay
 Stone Cellars Cabernet Sauvignon
 Beringer White Zinfandel

Beer

Heineken
 Summit Extra Pale Ale
 Michelob Golden Draft
 Michelob Golden Draft Light
 O'Doul's Amber, Alcohol-Free

BAR PRICING PER SERVING

Beverage	Cash	Host	Beverage	Cash	Host
House Standard Drink	5.75	5.50	Imported Beer	5.25	5.00
House Cocktail	6.75	6.50	Micro-brew Beer	5.00	4.75
Premium Standard Drink	6.75	6.50	House Wine by the Glass	4.75	4.50
Premium Cocktail	7.75	7.50	Premium Wine by the Glass	5.75	5.50
Cordials and Liqueurs	8.75	8.50	Juices by the Glass	2.25	2.00
Domestic Beer	4.75	4.50	Sodas by the Glass	1.75	1.50
Non-Alcoholic Beer	4.75	4.50	Bottled Water	2.25	2.00

SPECIALTY DRINKS & BAR SETS

Minimum order for specialty drinks being added to an existing bar setup is 50, minimum order for specialty drinks requiring a separate station is 100.

Martini Bar 7.25 per serving

The drink of beverage connoisseurs, made with Absolut or Tanqueray. Serving the Classic with Vodka or Gin, the Dirty Martini, and the choice of one specialty selection (Appletini, Mississippi Mud, Cosmopolitan, Orange Kiss, Harvestini, or other custom potion)

Margarita Bar 7.25 per serving

On the rocks; Traditional, Strawberry, and Peach Margaritas made with Sauza Tequila. Frozen available for an additional charge of 50.00 per blender.

Bloody Mary Bar 7.95 per serving

Absolut vodka with your choice of Clamato, V-8, spicy or plain tomato juice with choices of Worcestershire sauce, fresh horseradish, Tabasco, celery salt, kosher salt, fresh ground pepper, pickle spears, celery stalks, pickled-spicy green beans, beef sticks, green olives and pickled mushrooms. May be served alcohol free.

Specialty Drink

Let us design a drink to compliment your event! Please inquire with your Event Consultant to determine pricing on specialty drinks.

Strawberries & Champagne 5.75 per serving

Greet your guests with flutes of bubbling house champagne and chocolate enrobed strawberries.
Simply delectable! (one glass with a strawberry per guest).

Mimosas 4.25 per serving

House champagne and orange juice lend a light hearted touch to your event, perfect with brunch.

Champagne Cocktail Bar 6.75 per serving

Add your favorite berries, juices or liqueurs to champagne or sparkling wine and make your own cocktail with apricot nectar, orange juice, crème de cassis, sugar cubes, aromatic bitters, berries and citrus slices.

WINE & SPARKLING BEVERAGES

Salmon Creek Wines 18.75 per bottle

Chardonnay - Citrus and tropical fruit aromas with rich and well integrated flavors. Layers of rich textures with toasty characteristics and spicy vanilla oak overtones

Merlot - Soft, smooth and delicately rich, generous flavors, long supple finish, oak aged for complexity.

Beringer Wine 18.75 per bottle

White Zinfandel - Fresh, fun and fine, this fragrant and semi-sweet wine is refreshing and versatile

Stone Cellars Wines 24.00 per bottle

Chardonnay - Ripe apple flavors and enticing citrus aroma with a touch of french vanilla to round out the wine.

Cabernet Sauvignon - Aromas of cocoa and vanilla enhanced by rich flavors of currant and dark ripe fruits.

Salmon Creek Brut 20.95 per bottle

A medium dry sparkling Wine with a delicate bouquet that is fresh and soft to the palate.

Carousel Blanc de Blanc Brut, France 25.95 per bottle

This traditionally made sparkling wine from Southwestern France is well textured and balanced with appealing and complex fruit aromas.

Sparkling Cider 14.95 per bottle

DRINK TICKETS

Tickets are available for either House or Premium bar sets.

Soda, sparkling water and juice are valued at half tickets. Tickets must be provided by Mintáhoe.

House Brand Ticket 5.50 per ticket
House Brand drinks and cocktails, house wines, domestic and alcohol-free beer

Premium Brand Ticket 6.50 per ticket
Premium brand drinks and cocktails, premium wines, imported, domestic, micro-brew and alcohol-free beer

ADDITIONAL INFORMATION

Corkage 16.95 per bottle
Corkage available for 750 ml bottles of wine or champagne only.
The average number of servings from a 750 ml bottle of wine or champagne is five.

Bar/Bartending/Minimums

The number of bartenders per group averages one per 100 to 150 guests.

There is a 150.00 setup fee per bar set, which is waived if sales of 500.00 or more per bar set is reached.

Bartender service is available at 25.00/hour with a four-hour minimum.

Cash bar and reserved items do not count towards food and beverage minimums because they are not guaranteed.

Bartenders traditionally place a tip jar on the bar for tips. Should you prefer a 'no tip jar' option, you may pre-pay a tip of \$100.00 per bartender.

Miscellaneous

We will be happy to assist you with and quote prices for special request items including champagnes, wines, alcohol-free beverages, and themed bar setups.

Please remember special orders are purchased in full, and not adjusted per amount consumed.

Appropriate tax and 18% house service will be added to hosted items.

Keg beer is not available at the James J. Hill Reference Library.

Bar packages include high quality single serviceware. You may upgrade to glassware for an additional 2.90 per guest with complete bar packages or full bar sets. This does not include specialty glassware for custom drinks or specialty beverages. You may also obtain glassware through your caterer of choice.

We want to ensure that your event is memorable for all the right reasons, and our trained professional staff will serve you and your guests with your enjoyment and safety in mind. We do request that menu service accompany alcohol service, allowing for a maximum bar service time of five hours per event, with the bar closing one-half hour prior to the end of the venue rental period.

For information, please contact

Joy DeVous-Baker, Event Consultant, Mintahoe Catering & Events; 612.767.4105, jlbaker@mintahoe.com



Ask for our Captain's List...

Complement your menu with the perfect wine. Many more choices are available and your Event Consultant can help you make the perfect selection.