



HOSTED BAR MENU

gilmore-catering.com

HOSTED BAR SERVICE

Gilmore Catering offers two different options for booking a hosted bar. This gives you flexibility to work within your budget and enjoy your event!

Consumption Bar

Products are tallied on a per drink or per bottle basis and the host of the event is charged for the total amount of beverages consumed. This option provides you with the most flexibility and often times can be more cost effective.

*This option is only available when catering services are included and cannot be selected without a food/catering contract.

Package Bar

The host is billed at a flat rate per person and the drinks are unlimited for guests for a set duration of time. The price per person does not change based on how much or how little guests consume. This option can be beneficial for groups with heavy drinkers or clients who want peace of mind when budgeting.

6% sales tax and 24% service fee will be applied.
Glassware or disposables are available for either option
Outside alcohol & shots are not permitted.



HOSTED BAR

Must be 21 years of age or older to be served, ID required.
(Specific Items may be ordered on request, prices will vary on selection)
Bartender fee is \$25 per hour, per bartender
Estimated 1 bartender per 100 guests, minimum 4 hours charged per bartender



TIER 1 WINES

25 bottle

White

Brut, Wycliff, CA

Sparkling Rosé, Wycliff, CA

Moscato, Bonvia, Veneto, Italy

Riesling, Hive & Honey,
Monterey County, CA

Rosé, Proverb, CA

Pinot Grigio, Markstone, CA

Vinho Verde, Gazela, Portugal

Sauvignon Blanc, Proverb, CA

Chardonnay, Noble Vines,
Monterey County, CA

Red

Pinot Noir, Markstone, CA

Malbec, Barricas, Mendoza, Argentina

Red Blend, Gnarly Head 1924, Lodi, CA

Cabernet Sauvignon, Proverb, CA

Merlot, Havenscourt, CA

TIER 2 WINES

32 bottle

White

Brut, Saint Hilaire,
Blanquette de Limoux, France

Prosecco, Moletto, Italy

Prosecco Rosé, Zardetto, Italy

Moscato, Villa Rosa, Italy

Rosé, Justin, Central Coast, CA

Pinot Grigio, Bower's Harbor, MI

Sauvignon Blanc, Stoneleigh,
Marlborough, New Zealand

Sauvignon Blanc, St. Supéry, CA

Chenin Blanc, Les Foiles, Vouvray, France

White Blend, Caymus Conundrum, CA

Chardonnay, Rodney Strong,
Sonoma County, CA

Chardonnay, Raeburn, Sonoma County, CA

Red

Pinot Noir, Diora, La Petite Grace,
Monterey, CA

Malbec, Catalpa, Uco Valley,
Mendoza, Argentina

Red Blend, Z. Alexander Brown, CA

Red Blend, Celani Family Robusto,
Napa Valley, CA

Cabernet Sauvignon, Bonanza, CA

Cabernet Sauvignon, Three Finger Jack,
Lodi, CA

Cabernet Sauvignon, Paul Dolan,
Mendocino, CA organic

Merlot, Decoy (by Duckhorn),
Columbia Valley, WA

TIER 3 WINES

48 bottle

White

Brut Cuvée, Les Glories, Cremant de Loire,
France

Rosé, Chateau D'esclans Whispering Angel,
Cotes de Provence, France

Pinot Grigio, Santa Margherita, Italy

Sauvignon Blanc, Black Stallion,
Napa Valley, CA

White Blend, Orin Swift "Mannequin"
Saint Helena, CA

Chardonnay, Sonoma Cutrer,
Russian River Valley, CA

Chardonnay, Duckhorn, Napa Valley, CA

Red

Pinot Noir, Santa Lucia Highlands,
Monterey County, CA

Red Blend, One Time Spaceman,
Paso Robles, CA

Cabernet Sauvignon, Black Stallion,
Napa Valley, CA

Cabernet Sauvignon, Justin,
Paso Robles, CA

Merlot, Trefethen, Napa Valley, CA

Merlot, Duckhorn, Napa Valley, CA

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COCKTAILS

Smoky Paloma

mezcal, honey simple, grapefruit juice, soda, grapefruit twist

Empress' New Groove

empress gin, elderflower liqueur, honey-lavender simple, bubbly, edible flower

Golden Hour

tito's handmade vodka, passionfruit purée, vanilla simple, ginger ale, lime twist

In a Pickle

astral tequila, orange liqueur, lime juice, pickle juice, tajin half rim, baby pickle garnish

Bittersweet Spritz

aperol, cherry liqueur, bubbly, lemon wheel, bourbon cherry

The Gilly

tito's handmade vodka, crème de noyaux, lemon juice, muddled cucumber, mint, strawberries, soda, mint sprig

Thin Mint Martini

tito's handmade vodka, crème de cacao, crème de menthe, cream, mint leaf garnish

Espresso Martini

tito's handmade vodka, crème de cacao, simple, espresso, coffee beans

Coconut White Russian

tito's handmade vodka, bacardi coconut rum, kahlua, cream, toasted coconut half rim

Apple Cider Sangria

pinot grigio or cabernet, apple cider, ginger liqueur, soda, diced apple, cinnamon stick garnish

Maple Old Fashioned

bulleit, maple simple, chocolate bitters, angostura bitters, bourbon cherry, orange twist

SELTZERS

New Holland Lake Life Seltzer

Long Drink

citrus original & sugar free

High Noon

assorted flavors

White Claw

assorted flavors

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BOTTLED BEER

prices listed per bottle

Domestic Bottles 4.5

Miller Lite, Bud Light, Coors Light, Budweiser, Michelob Ultra

Import Bottles 5.5

Heineken, Corona, Modelo, Modelo Negro

Local Microbrews 6.5

Assortment of Local Microbrew Bottles

Founders, Bells, New Holland, Shorts, Perrin, & more

DRAFT BEER

prices listed are for half barrels (150 glasses)

Domestic 325

Miller Lite, Bud Light, Coors Light, Budweiser

B.O.B.'s Brewery Microbrews 375

Skinny Pete Light Ale, Full On IPA, Space Boy Stout, Blondie Pale Ale

Local Microbrews 425

seasonal offerings - see your coordinator for a current list
Founders, Bells, New Holland, Shorts, Perrin, & more

LIQUOR

Liquor prices are priced per liter

Call Brands 75

Tito's, Captain Morgan, Bacardi,
Jack Daniels, Jim Beam, Tanqueray, Astral Blanco

Premium Brands 85

Bulleit, Ketel One, Mt Gay, Hendrick's,
Johnnie Walker Red, Cazadores, Jameson

LOCAL SPIRITS

Long Road Distillers 90

vodka, dry gin, michigin, american whiskey, aquavit,
raspberry liqueur, michigan cherry liqueur, orange liqueur,
amaro (coffee liqueur made with Mad Cap coffee)

Eastern Kille Distillery 90

michigan straight bourbon whiskey

New Holland Spirits 90

knickerbocker gin, knickerbocker blueberry gin,
freshwater rum, beer barrel bourbon, lake life vodka



MIXERS

Basic mixers, garnishes and bar equipment 1pp

pepsi products, soda water, tonic water,
juices: cranberry, oranges, pineapple, grapefruit,
lime juice, lemon juice, grenadine

Premium mixers, garnishes and bar equipment 2pp

basic mixer package w/ addition of ginger beer,
simple syrups, fresh herbs

*Consumption Bars are customizable.
See your event coordinator for options.

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SOFT DRINKS

Soda 2.5pp
Pepsi Products

Juices 1pp
cranberry, orange, pineapple, grapefruit

NON-ALCOHOLIC HOP WATERS

Shorts Thirst Mutilator Lemon Lime
citrusy, bubbly, carb & calorie free hop water

New Holland Aquanaut
sparkling water infused with hops and a splash of mango

Founders Hoppy Mood
sparkling water infused with botanical terpenes to enhance the hop flavors of grapefruit, tropical fruit and a bit of pine

NON-ALCOHOLIC BEER

Athletic Upside Dawn Golden Ale
refreshing, clean, balanced, light bodied

Athletic Run Wild IPA
a blend of five northwest hops, approachable bitterness that balances the specialty malt body

Athletic Lite
classically light, refreshing

Heineken 0.0
refreshing fruity notes and soft malty body

Corona N/A
crisp, clean, well balanced hops and malt, with notes of fruit and honey

NON-ALCOHOLIC WINE

Red
Premium Red, Giesen, New Zealand

White
Sauvignon Blanc, Giesen, New Zealand

Sparkling
Mionetto, Veneto, Italy

MOCKTAILS

*See your coordinator to substitute alcohol in any mocktail

Mango Mock-Marg
spiritless tequila, mango, agave, lemon lime soda, tajin half rim, lime wheel

Matcha-made-in-Heaven
matcha tea, ginger beer, lime, cucumber, mint, soda, cucumber wheel

Something Blue
mionetto sparkling n/a wine, blueberry simple, fresh blueberry

Gilmore Mock-Mule
spiritless vodka, lime, ginger beer, lime wheel

Cherry Mock-Old Fashioned
spiritless bourbon, non-alcoholic bitters, cherry simple, black cherry and dried orange wheel garnish

Aperitivo Zero Spritz
spritz del conte italian spritz with a blend of aromatic herbs and orange, mionetto n/a sparkling wine, orange twist

NON-ALCOHOLIC SPIRITS

*ask about our current non-alcoholic spirit list

All pricing per adult. \$10 for minors. No charge for children 5 and under.
6% sales tax and 24% service fee will be applied.
Outside alcohol & shots are not permitted.

BEER & WINE PACKAGE

\$18pp

BOTTLED BEER *select 4 options*

Domestic & Import

Bud Light	Miller Lite
Coors Light	Budweiser
Heineken	Corona

Local Microbrews

assortment of local microbrew bottles

Seltzers

lake life, long drink, high noon, white claw

WINE *select 4 options*

White

Brut, Wycliff
Sparkling Rosé, Wycliff
Moscato, Bonvia
Riesling, Hive & Honey
Rosé, Proverb
Pinot Grigio, Markstone
Vinho Verde, Gazela
Sauvignon Blanc, Proverb
Chardonnay, Noble Vines

Red

Pinot Noir, Markstone
Malbec, Barricas
Red Blend, Gnarly Head 1924
Cabernet Sauvignon, Proverb
Merlot, Havenscourt

PREMIUM PACKAGE

\$26pp

BOTTLED BEER *select 4 options*

Domestic & Import

Bud Light	Miller Lite
Coors Light	Budweiser
Heineken	Corona

Local Microbrews

assortment of local microbrew bottles

Seltzers

lake life, long drink, high noon, white claw

WINE *select 4 options*

White

Brut, Wycliff
Sparkling Rosé, Wycliff
Moscato, Bonvia
Riesling, Hive & Honey
Rosé, Proverb
Pinot Grigio, Markstone
Vinho Verde, Gazela
Sauvignon Blanc, Proverb
Chardonnay, Noble Vines

Red

Pinot Noir, Markstone
Malbec, Barricas
Red Blend, Gnarly Head 1924
Cabernet Sauvignon, Proverb
Merlot, Havenscourt

SPIRITS *all items listed included (shots excluded)*

Tito's Handmade Vodka
Captain Morgan Rum
Bacardi Rum
Jack Daniel's Whiskey
Jim Beam Bourbon
Tanqueray Gin
Astral Tequila

ELITE PACKAGE

\$30pp

BOTTLED BEER *select 4 options*

Domestic & Import

Bud Light	Miller Lite
Coors Light	Budweiser
Heineken	Corona

Local Microbrews

assortment of local microbrew bottles

Seltzers

lake life, long drink, high noon, white claw

WINE *select 4 options*

White

Brut, Saint Hilaire
Prosecco, Moletto
Sparkling Rosé, Zardetto
Moscato, Villa Rosa
Rosé, Justin
Pinot Grigio, Bower's Harbor
Sauvignon Blanc, Stoneleigh
Sauvignon Blanc, St. Supéry
Chenin Blanc, Les Foiles
White Blend, Caymus Conundrum
Chardonnay, Rodney Strong
Chardonnay, Raeburn

Red

Pinot Noir, Diora, La Petite Grace
Malbec, Catalpa
Red Blend, Z. Alexander Brown
Red Blend, Celani Family Robusto
Cabernet Sauvignon, Bonanza
Cabernet Sauvignon, Three Finger Jack
Cabernet Sauvignon, Paul Dolan
Merlot, Decoy by Duckhorn

SPIRITS *all items listed included (shots excluded)*

Ketel One Vodka
Mt. Gay Rum
Jameson Irish Whiskey
Johnnie Walker Red
Bulleit Bourbon
Hendrick's Gin
Cazadores Tequila

INCLUDED

- 5 Hour Service
- Soda (Pepsi products)

INCLUDED WITH PREMIUM & ELITE

- Mixers (oj, cranberry, grapefruit, pineapple, club soda, tonic)
- Fruit Garnish

OPTIONAL ADDITIONS

Glassware or Disposable fees vary

Champagne Toast per bottle

Specialty Cocktails see catering bar menu

Local Spirits ask about our options

