



Rolling Ridge Bar Service
Custom Catering
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BAR MENU

Rolling Ridge Beverage Service Menu

"Custom Catering Bar services Professionally managed by Bjorn Bjorklund"

Open Bar Options

We offer several open bar options including: Open for a set time frame with; cash bar following, Open for a set budget, and open all night with credit card on file to bill after. Glassware is used through dinner.

Cash Bar Pricing

House Mixed Drinks: \$5.00

- Kinky Vodka (Blue, Gold, Pink)
- Captain Morgan Spiced Rum
- Malibu Coconut Rum
- Windsor Canadian Whiskey
- E&J Brandy
- New Amsterdam Gin
- Bacardi Rum
- Southern Comfort
- Bacardi Limon
- Peach Schnapps
- Fireball
- Rum Chata

Premium Mixed Drinks: \$6.00

Other options are available upon request

- Jack Daniels
- Johnnie Walker Red Label
- Jameson Whiskey
- Makers Mark
- Crown Royal
- Di Saronno Amaretto
- 1800 Silver
- Tanqueray Gin
- Kettle One Vodka
- Kahlua
- Bailey's

Bride and Groom Signature Drinks

Each Drink Discounted to \$4.00 if pre purchased
\$5.00 Per drink if not pre purchased

Be Mine Martini-Kinky vodka, Pink kinky, cranberry juice, splash simple-syrup
Kinky Wedding Bell Bliss- Kinky Blue, Malibu rum, sierra mist, garnished with Lime

Kinky Blue Ginger- Kinky blue, fill with ginger ale

Kinky Bubbles- Kinky pink, topped with Champagne

Kinky Screw- Kinky Gold, kinky, oj, sierra mist

Cupids Punch- kinky gold, kinky, oj, lemon lime, cherry juice

Tonic Tuesday- New Amsterdam Gin, tonic, cranberry juice

The operator- New Amsterdam gin, pineapple, oj

2-1-2 martini- new Amsterdam gin, dry vermouth, bitters

Smoothest Gin & tonic- New Amsterdam gin, Tonic, lime wedge

Feel Free to bring your own Ideas to the Tasting Room

Keg Service

Kegs have to be ordered 3 weeks before event date
(Limit of 3 kegs)

*Domestic Kegs: \$400/each
Upon request*

*Imported Kegs: \$500/each
Upon request*

Bottled Beer Service:

Domestic Options: \$5.00

- Grain Belt
- Grain Belt Nord east
- Coors Light
- Mich Golden Light
- Bud Light

Import / Craft Options: \$6.00

- Summit (EPA) (Saga)
- Sierra Nevada Pale Ale
- Sam Adams
- New Belgium (Fat Tire)
- Bells Two Hearted Ale

Champagne Service:

\$5 per Guest/Includes drinkware

- Moscato D'Asti
- Prosecco Cupcake

Additional Options:

Cognac & Cigar Bar

\$ 15 per person

All Premium mixed drinks, craft beers and wine amounts will be discounted to \$5.00 per drink if you
Pre Purchase \$3000 or more of Bar Services
(not including kegs)

Complimentary bar snacks will be offered during cocktail hour with purchase of any Pre Paid bar service,
compliments of Custom Catering By Shortstop.

Cocktail Servers will be provided if a balance from pre-paid bar services remains after dinner service.

Cigar and Cognac Bar

Treat your Guests with a Cigar and Snifter of Cognac after dessert under the stars.
Complimentary when pre purchased \$4500 or more of bar services.

House Wine Service: \$6.00

- Merlot
- Cabernet
- Chardonnay
- Riesling
- Pinot Grigio
- Moscato
- Bottle on Table with Dinner (\$25 Bottle)
- All Wine Served Behind the Bar will be charged per Glass
- Requested wine charged by the bottle

Unlimited Soda Package: \$250

Pepsi Products: (Pepsi, diet Pepsi, sierra mist, mountain dew) and Kiddy Cocktails (\$2.00 Sold by the Glass)
Includes: Orange, pineapple, & cranberry juices - Water supplied at the bar
Price may vary with Guest count over 350

Important Information

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 Ridges premises. Custom Catering by Short Stop is licensed to allow consumption of beverage provided by Custom Caterings 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 are subject to 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, 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 event food 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 as well. To insure safety at all times we ask to have a member of either the Bride or Grooms family to be in charge of final say about bar decisions.

CUSTOMERS SIGNATURE:
