

# Dining Services Alcohol Menu

**All Beer Wine Soda Water Bars include the following:**

*Pepsi, Diet Pepsi, Ginger Ale, Water, Pellegrino, Disposables, Napkins, Ice, Linen*

## **Ticket / Cash / Consumption Beer and Wine Bar**

Includes: *prosecco, rose, 2 beer selections, 1 seltzer, and 2 wine selections*

## **Ticket / Cash / Consumption Full Bar\*\***

Includes: *designated liquor, rose, prosecco, 2 beer selections, 1 seltzer, and 2 wine selections*

## **Essential Bar**

**Liquor:** Beefeater Gin, Bacardi Rum, Captain Morgan, Tito's Vodka, Cuervo Tequila, Jim Beam Rye, Jim Beam Bourbon, Bushmill's Irish Whiskey, Dewars White, Seagram's 7, Kahlua, Aperol, Amaretto, Triple Sec, Peach Schnapps

**Beer & Wine:** Rose & Prosecco, 2 Additional Types of Wine, 2 Types Beer, 1 Seltzer/Cocktail

## **Celebration Bar**

**Liquor:** Tanqueray Gin, Bacardi Rum, Captain Morgan, Tito's & Ketel One Vodka, Makers Mark, Bulleit Rye, Jameson Irish Whiskey, Dewars White, Johnny Walker, Crown Royal, Kahlua, Cutwater Reposado Tequila, Aperol, Amaretto, Triple Sec, Peach Schnapps

**Beer & Wine:** Rose & Prosecco, 2 Additional Types of Wine, 2 Types Beer 1 Seltzer/Cocktail

## **PRIVATE EVENT BAR SERVICE SETUP FEES & MINIMUMS**

*25 to 80 persons Setup Charge \$100 with \$200 Sales Minimum  
81 to 150 persons Setup Charge is \$100 with \$400 Sales Minimum  
\*\*Add \$25 to Setup for Full Bar*

Wine Table Service may require additional bartenders based on event  
*Additional Bartender/Cashier \$125*

*Add on Limited Bar Cocktail Options \$10 setup per item selected  
Add Additional Items (Beer/Wine Options) \$10 setup per item selected  
Glassware for any bar service .25¢ per guest*

***Consumption/Cash/Ticket Drink Prices for your guests are as follows:***

*Soda/Water \$3 Pellegrino \$4 Seltzer/Canned Cocktail \$ 8 Wine \$8/10*

*Import/Craft Beer \$6 Domestic Beer \$5 Single Mix \$8/10 Rocks/Cocktail \$10/12*

## **Beer / Seltzer/Wine/Limited Bar/Mocktail Selections**

<b>Domestic \$5</b>	Miller Lite, Yuengling, Sam Adams Just Haze Non Alc.
<b>Import/Craft \$6</b>	Kona Big Wave Golden Ale, Iron Hill Philly Phavorite IPA, Bells Light Hearted IPA New Planet Pale Ale <i>gluten free</i> , Heineken, Stella Artois
<b>Seltzer / Cider \$8</b>	Truly Pineapple, Surfside Half & Half Tea, High Noon Ruby Grapefruit, Long Drink Zero Sugar
<b><u>Essential Wines \$8 Glass / \$32 Bottle</u></b>	<b><u>Celebration Wines \$10 Glass / \$45 Bottle</u></b>
	White/Blush – Rose/Prosecco/Pinot Grigio/Chardonnay/Sauvignon Blanc Red – Cabernet Sauvignon/Pinot Noir
<b>Limited Bar Options \$9</b>	Ketel One Cosmopolitan, Tanqueray Negroni, Basil Hayden Rye Manhattan, Knob Creek Old Fashioned, Ketel One Espresso Martini, Malibu Bay Breeze Jalapeno Pineapple Margarita, Tito’s Appletini
<b>Mocktails \$7</b>	Red/White/Rose Sangrias, Cucumber Lime Yuzu Mojito, Berry Mule, Raspberry Lemonade Sparkler, Mango Passionfruit Margarita, Sparkling Cider Spritzer, \$8 Sparkling Prosecco Sangria
<b>Specialty Cocktails \$8</b>	UD Lemonade, Blue Hen Margarita, Champions Cup (Red/White/Blue), Southern Cherry Sour, Smoked Manhattan, Custom Specialty & Mocktail Requests Available
<b>Alcohol Free \$8/32</b>	Mionetto Sparkling Prosecco / Stella Rosa Red Wine
<b>Single Malt Scotch</b>	Jura 7 Wood -\$12, Glenlivet 12yr-\$16, Lagavulin 8yr-\$16, Macallan 12yr-\$18
<b>Champagne Toast</b>	\$5 per person

*Any offsite events must be University related/approved. Additional fees may be required to cover travel/setup costs*

**\*Refer to Catering Policies for Special Request Items\***

**No alcoholic or non-alcoholic beverage will be served to any person under 21 years of age from bar areas.**

Valid government identification must be provided by all guests to receive service.

**All alcohol service functions must have food service during contracted service hours**

Please review the [University Policy 2-13](#) prior to ordering alcohol service.

All Drink Tickets Supplied By Bev Ops

302.831.4368

Chris Peters [peterscs@udel.edu](mailto:peterscs@udel.edu)

Andrew LoPilato [alopi@udel.edu](mailto:alopi@udel.edu)