

BLUE PLATE CATERING

BAR SERVICES

Blue Plate Catering's years of experience, attention to detail, and award winning service extends into our bar program. Our Beverage Director leads an attentive, courteous team that takes pride in offering a focused guiding hand for every event. All our packages offer any variation of carefully chosen spirits, craft beer, premium wines, flavorful non-alcohol options, and mixers (including fresh lemon and lime juices).

We know every event is an occasion, so let us help you personalize your bar service to create a "uniquely you" experience.

Our event planners are here to assist you every step of the way. Call or email us today to start planning your event.



*Blue Plate Catering requires valid identification for persons consuming alcohol. A deposit is required to hold your space in our calendar.

*Blue Plate Catering does not serve shots.

*Please finalize all bar service details 14 business days in advance.

HOSTED BAR PACKAGES

Blue Plate is able to offer hosted bar packages at nearly any location within our service area. Interested in a toast to the bride and groom? Bloody Mary Bar? Have a favorite cocktail or mocktail? Please speak to your event planner about creating your personalized bar service.

CASH BAR PACKAGES

Blue Plate is the exclusive bar service provider for The Banquet Room at Harley Davidson of Madison.

We carry a full selection of wines, beers, sodas, and basic to premium levels of spirits.

Ask your event planner about hosted and cash bar combinations.

All alcohol or non-alcohol beverages must be provided by Blue Plate and served by our bartenders. No carry-ins are allowed.



SIGNATURE COCKTAILS

Each one gallon batch will serve approximately eighteen 7oz drinks.

SEASONAL SPECIALTIES

Sweetheart Mojito

Summer rum sipper infused with mint, lime juice, and a “kiss” of ginger

Touch of Peach Lemonade

Refreshing lemonade spiked with vodka and peach sparkling wine

Purple Passion Margarita

Raspberry tea makes the perfect addition to this traditional tequila based drink

Brandy Sunrise

Brandy gets a tiki twist with passion fruit syrup, orange juice, sour, and topped with grenadine

Honey Citrus Collins

Summertime in a cocktail - floral notes, honey and touch of citrus featuring Crème de Flora liqueur with club soda



CREATE YOUR OWN SIGNATURE SANGRIA -

Your choice of rum, vodka, or brandy with white, red, or rose house wine, orange simple syrup, club soda, complimentary juice, and garnish.

ALWAYS IN SEASON... THE B.P.C. OLD FASHION -

Brandy, Whiskey or Bourbon, molasses syrup, orange and cherry bark bitters, sprite and club soda. Topped with amarena cherry and orange peel.

MIXED DRINKS WITH HOUSE SPIRITS - \$7+

- Tito's Vodka
- State Line Gin (Madison, WI)
- Bacardi White Rum
- Captain Morgan Spiced Rum
- Mi Campo Tequila Blanco
- Korbel Brandy
- Seagrams 7 American Whiskey
- Maker's Mark Bourbon



Ask your event planner about additional Spirit options.

BEER AND WINE

Non-alcoholic options marked with *

BEER/SELTZERS

\$6 per can

Domestic

Miller Lite 4.2% abv - Milwaukee, WI

Seltzer

White Claw Black Cherry 5.0% abv - Chicago, IL

Micro Craft

Spotted Cow Farmhouse Ale 4.8% abv - New Glarus Brewery, New Glarus, WI

Wisconsin Amber 5.2% abv - Capital Brewery, Middleton, WI

Seasonal selection (local)

SEASONAL SPECIALTIES

Delicious, quality crafted cocktails, in a can, made locally in Wisconsin - \$8 per can

Heirloom Creme de Flora Seltzer Spritzers 7% abv - Milwaukee, WI

Heirloom Alchermes White Wine and Seltzer Spritzer 10.7% abv - Milwaukee, WI

Odyssea Sangria in Red, White, and Rose 10.5% abv - Madison, WI

(comes as a variety of all three, great for a sangria bar)

N/A by request

*Brooklyn Brewery Special Effects NA Pilsner <0.05% abv (Brooklyn, NY)

WINES

House \$6 glass / \$24 bottle

Silvergate - CA

Cabernet 13.5% abv - medium-bodied and rich, with flavors of ripe raspberry and a velvety smooth finish

Chardonnay 13.5% abv - notes of baked green apples, citrus fruits and a hint of pineapple

Pinot Grigio 13.5% abv - light and crisp on the palate with flavors of citrus, melon, and honeysuckle

NA Cabernet or Chardonnay wines available

SPARKLING WINES

pre-order required, by bottle only

Verdui Spumante 5% abv (Italy) - \$28

Deliciously sparkling and zesty, it has a soft and fruity flavor.

Los Monteros Cava Brut 11.5% abv (Spain) - \$32

vibrant with pear and apple notes, melon flavors and nutty finish.

NA - Mas Lf Cava <0.05% abv (Spain) - \$36

Very refreshing tropical fruit notes with hints of citrus.
Medium-dry, with a touch of sweetness to finish.

Lamarca Prosecco 11%abv (Italy) - \$44.

Lively with notes of citrus, honeysuckle, and peach.
Refreshing finish.



Ask your event planner about additional beer and wine options

NON-ALCOHOLIC MENU

Seasonal to Signature, we are proud to offer a full variety of under 0.5% alcohol by volume non-alcohol* options.

Each one gallon batch will serve approximately eighteen 7oz drinks.

Sweet Pink Lemonade

Fresh press watermelon, lemonade, green tea, bitters and lemon wheel. A treat for children of all ages with optional ring candy garnish.

Cherry Ginger 'nojito'

Tart cherry shrub, bitters, simple syrup, club soda, mint and lime.

Razz-rita

Raspberry sparkling wine, cranberry juice, sour soda, orange juice and a touch of cinnamon syrup

Very Berry Blast

Cranberry Juice, raspberry juice, apple juice, bitters, blueberry and pomegranate sparkling water garnished with fresh berries.

Create your own Signature Spritz

Your choice of juice, complementary bitters, club soda, sparkling NA wine with citrus garnish.

Better than Booze - variety packs

Contains Mint Mojito, Elderflower Gin and Tonic, and Grapefruit Paloma

OTHER BEVERAGES

Lemonade, \$22 / gallon

Iced Tea, \$24 / gallon

Coffee, Regular or Decaf, \$23 / gallon

Cold Brew, Let it Ride Coffee (Madison WI), \$29.5 / gal, min 3 gallons

Canned Soda or sparkling water, \$2 / can

Bottled Water, \$2 / bottle

Note on bitters: You will see bitters mentioned in the specialty mocktails recipes above as they add a little extra flavor to the drinks without the sweetness. Think of them like extracts that are a nice touch to your baked goods. The bitters we use are made in small batches by Bitter Cube out of Milwaukee, WI and are done by infusion.

*Non-Alcohol spirits, wine and beers, may contain a “trace” amount of alcohol (under or equal to 0.5% abv). Though impossible to get intoxicated with this amount, it is still not truly alcohol free. Left over from the distilling process, or the few dashes of bitters (bitters and most extracts are made from neutral spirits) we include, our non-alcohol beverages may contain this “trace” amount and for that reason we offer a health advisory for each of our beverages.

See beer and wine menu for additional non-alcohol options.

BAR FAQs

- Is it possible to have bar service at a location where there isn't a liquor license?

Yes; at a private residence, business, park, or venue (where no liquor license is held), we would be more than happy to supply you with all your bar needs: liquor, wine, beer, mixers, stemware, bar staff, etc. Please note that only hosted packages are available in this instance.

- What about special orders for liquor, wine, or beer?

If there is a product that you don't see on our menus, please ask your event planner. As a full-service caterer, we are here to help you with everything you need. If we are able to fulfill your special request, additional charges may apply.

- If we have bottles of wine or beer left can we take them home?

Any unconsumed bottles of specialty wine or canned beer are yours to keep. You will only be charged for house wine and beer based on actual consumption.

- Do guests need to have ID to order alcoholic drinks?

Yes, asking for identification is at the bartender's discretion and we recommend informing your guests so they have proper identification ready.

- I prefer not to have tip cups at my event, is this allowed?

During fully hosted events we do not allow tip cups to be present unless the client has indicated otherwise. A hosted gratuity will be added to your service fee.

- How much product should I order?

While we are able to provide some suggestions based on our experience, in the end, each group is unique. Factors include the length of time, number of guests and type of event.

On average:

- One 750ml bottle of wine - five 5 oz glasses
- ¼ barrel - sixty 16oz servings
- One gallon batch cocktail - eighteen 7oz drinks
- One 750ml bottle champagne - eight 3oz pours

- Can guests bring carry-ins or serve themselves?

At Harley Davidson Banquet Room no outside alcohol is permitted. The liquor license requires that all alcohol must be served by our bar staff. We will work with you to set up self-serve stations for any non-alcoholic options.