

# 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.

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## HOSTED BAR PACKAGES

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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.

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## CASH BAR PACKAGES

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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.



# BEER, WINE, SELTZER, AND SPIRITS

## BEER/SELTZER

\$6 per can

### Domestic

Miller Lite 4.2% abv - Milwaukee, WI

### 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)

### Seltzer

High Noon Vodka Seltzer: Black Cherry and Peach 5.0% abv - Chicago, IL

### N/A by request

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

## WINE

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

N/A Cabernet or Chardonnay wines available

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## SPARKLING WINE

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pre-order required, by bottle only

### Verdi 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

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

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## SPIRITS

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\$8+/please inquire about premium options

Tito's Vodka

State Line Gin (Madison, WI)

Planetary 3 Star Rum

Captain Morgan Spiced Rum

Mi Campo Tequila Blanco

Korbel Brandy

Seagrams 7 American Whiskey

Maker's Mark bourbon



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## OTHER BEVERAGES

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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

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## SEASONAL SPECIALITES

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

Plain Spoke Cocktails 6%-8% abv - Madison, WI

Moscow Mule, Bourbon Smash

Odyssea Sangria in Red, White, and Rose 10.5% abv - Madison, WI  
(comes as a variety of all three, great for a sangria bar)

Kul Mocks (N/A) - Reedsburg, WI

Blackberry Lime Mojito, Moscow Mule, Strawberry Margarita

Note on bitters: You will see bitters mentioned in the specialty mocktails recipes 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 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.

# SEASONAL COCKTAILS

Made-to-order, each one gallon batch will serve approximately eighteen 7oz drinks.

## Bourbon Bramble

Bourbon, blackberry brandy, fresh lemon sour, orange bitters - dehydrated orange garnish

## Sweetheart Mule

Vodka, cranberry, ginger beer, fresh lime juice - lime wedge garnish

## Spiced Apple (warm option)

Captain Morgan rum, cranberry juice, cherry bark bitters, apple cider - cinnamon stick garnish

## Nuthatch Sour

Amaretto, whiskey, orange bitters, and fresh lemon juice - orange peel garnish

## Seasonal Spritz

Sparkling wine, cranberry juice, triple sec and fresh lemon juice - cranberry garnish

## Pear Ginger Cocktail (warm option)

Pear liquor, vodka, green tea, orange bitters, honey, ginger and cinnamon syrup - cinnamon stick garnish



# SEASONAL NON-ALCOHOLIC

We offer a full variety of under 0.5% alcohol by volume non-alcohol\* options. Made-to-order, each one gallon batch will serve approximately eighteen 7oz drinks

## Winterberry Spritz

Cranberry Juice, fresh lemon juice, sparkling NA cava - cranberry garnish

## Bark Berry Press

Orange Juice, cranberry juice, cherry bark & angostura bitters, lemon juice, white n/a wine and seltzer - garnished with dehydrated orange slice

## Cran-Rita

Cranberry juice, orange bitters, lemon/lime juice, rosemary simple syrup - garnished with cranberries and rosemary sprig

## Pear Ginger Hot Toddy

Pear nectar, green tea, honey ginger syrup, lemon juice - garnished with a cinnamon stick

## Spiced Mule

Blood orange / pomegranate juice, ginger beer, fresh lime juice, hot pepper blend bitters - orange wedge garnish

# 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.