



# OPEN BAR

by DISH

custom bar catering for special events

*our customizable bar packages and expert bar staff allow you to relax while we set the stage for your party and get the drinks flowing*



# BAR PACKAGES

All bar packages include soft drinks, mixers, ice, garnishes, glassware, bar equipment, and a minimum of two expert event staff including bartenders and barbacks. Bar table rental, table linens, tax, and gratuity are not included.

## THE CLASSIC

tito's vodka, bombay london dry gin, bacardi rum,  
sauza tequila blanco, jim beam bourbon,  
dewars scotch, sweet + dry vermouth, triple sec  
premium beer selection, NA beer  
house red + white wine, soft bar offerings

## BOOZY BRUNCH

mimosas, bellinis + bloody marys  
tito's vodka, beefeater gin  
premium beer selection, NA beer  
house red + white wine, prosecco, soft bar offerings

## TOP SHELF

grey goose vodka, bombay sapphire gin, bacardi rum,  
patron tequila + rosoluna mezcal, the glenlivet scotch,  
maker's mark bourbon  
sweet + dry vermouth, cointreau, campari  
premium beer selection + hard cider, NA beer  
house red + white wine, soft bar offerings

## BEER & WINE BAR

premium beer selection, NA beer  
house red + white wine  
soft bar offerings

# BAR CARTS

our interactive bar carts can be added to any bar package and include one cocktail attendant, glassware and equipment.



## YOUR SIGNATURE COCKTAIL CART

serve your favorite signature cocktail from a styled roaming bar cart

## CLASSIC MARTINI CART

gin + vodka, dry vermouth

plus all the accoutrements to make classic martini variations

lemon twists, olives, blue cheese olives, olive brine, pickles + cocktail onions

## MEZCAL CART OR WHISKEY TASTING CART

selection of top shelf mezcal with orange slices + tajin

or a selection of top shelf whiskey with toasted nuts + crisps

## SPEAKEASY CART

use the secret password and ask for a

selection of bourbon, whiskey + moonshine

up, with soda or on the rocks

served out of mismatched tea cups

# SPECIALTY COCKTAILS

add one cocktail to any package for \$8 per guest; two cocktails for \$10 per guest

## **espresso martini**

vodka, kahlua

## **basil gimlet**

vodka, basil, lime

## **watermelon margarita**

tequila, lime

## **classic old fashioned**

whisky, bitters

## **jungle bird**

rum, campari, pineapple, lime

## **cosmopolitan**

citrus vodka, cointreau, cranberry, lime

## **aperol spritz**

prosecco, soda, orange

## **rosé sangria**

rosé, rum, seasonal fruit

## **bicycle thief**

gin, campari, grapefruit, lemon

## **flirty + famous**

mezcal, aperol, yellow chartreuse, lime

## **kentucky buck**

bourbon, ginger, lemon, strawberry

## **french 75**

gin, lemon, prosecco

## **passion fruit martini**

gin, lime

## **salty dog**

vodka, grapefruit

## **cleo**

tequila, lime, dragon fruit, agave

## **midnight manhattan**

bourbon, cynar, vermouth

## **painkiller**

Rum, coconut, orange, nutmeg

## **pink flamingo**

rum, lime, grapefruit



# ZERO PROOF

non alcoholic cocktails offer something special for all of your guests and can be spiked with a spirit upon request. add one zero proof cocktail to any package for \$6 per guest; two cocktails for \$8 per guest.

**garden swizzle** zero proof gin, mint, pineapple, lemon

**na sour** zero proof whiskey, lemon, ginger

**'na'groni** zero proof spirits + aromatics

**watermelon limeade** mint

**mango mojito** mint, lime

**sparkling lavender lemonade** lavender

**jasmine iced tea** almond, lemongrass N

**ginger peach soda** mint

**pineapple + strawberry sparkler** rosemary

**cucumber mint cooler** lemon



PLACE YOUR ORDER TODAY  
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View our full terms of service [here](#).