



# MINTAHOE

CATERING & EVENTS

## LIBATIONS MENU

2024





## BAR + LIBATIONS DETAILS

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### bar service

FOR ALL BAR TYPES, A MINIMUM OF \$500 MUST BE MET PER BARTENDER STAFFED

MINTAHOE POLICY IS TO STAFF 1 BARTENDER PER 100 GUESTS

ALL BARS WILL CLOSE 30 MINUTES PRIOR TO GUEST DEPARTURE

SIGNATURE VENUE BARS INCLUDE GLASSWARE THROUGH DINNER AND THEN RETIRE TO DISPOSABLE BARWARE

OFF-SITE BARS INCLUDE DISPOSABLE BARWARE WITH OPTIONAL GLASSWARE UPGRADE

TIP JARS ARE STANDARD FOR CASH BARS WITH OPTIONAL PREPAID GRATUITY

SPECIAL ORDERS ARE PURCHASED IN FULL AND NOT ADJUSTED BASED ON CONSUMPTION

BAR PRICING SUBJECT TO CHANGE, MENUS GUARANTEED 6 MONTHS FROM EVENT DATE

SECURITY IS REQUIRED FOR EVENTS SERVING ALCOHOL AT MINTAHOE VENUES; CHARGE VARIES PER VENUE

MINTAHOE'S PROFESSIONAL & ACCOMMODATING BAR TEAM SERVES WITH YOUR ENJOYMENT AND SAFETY IN MIND

### hosted bars

ALL HOSTED ITEMS ARE SUBJECT TO A 24% ADMINISTRATIVE FEE AND APPLICABLE TAX

HOSTED BAR PACKAGES REQUIRE A PRE-PAID BARTENDER GRATUITY



# HOSTED FULL BAR PACKAGES

SERVICE FROM THE BAR | PRICED PER PERSON

## premium bar

TITO'S VODKA  
TANQUERAY GIN  
BACARDI RUM  
CAPTAIN MORGAN SPICED RUM  
MALIBU RUM  
HORNITOS PLATA BLANCO TEQUILA  
KORBEL BRANDY  
DEWARS SCOTCH  
JIM BEAM BOURBON  
JACK DANIELS WHISKEY  
  
PROVERB CHARDONNAY  
PROVERB CABERNET SAUVIGNON  
SEAGLASS ROSE  
  
COORS LIGHT  
COORS BANQUET  
MICHELOB GOLDEN DRAFT LIGHT  
FULTON LONELY BLONDE  
SUMMIT EXTRA PALE ALE  
UTEPILS CZECH PILSNER  
WHITECLAW (VARIETY)  
O'DOUL'S AMBER ALE NON-ALCOHOLIC  
  
SODA, JUICE, SPARKLING WATER  
  
1ST HOUR | \$24.95  
2ND HOUR | \$6.95  
ADDITIONAL HOURS | \$5.95

## top shelf bar

TITO'S VODKA  
GREY GOOSE VODKA  
BOMBAY SAPPHIRE GIN  
BACARDI RUM  
CAPTAIN MORGAN RUM  
MALIBU RUM  
CASAMIGOS BLANCO TEQUILA  
CASAMIGOS REPOSADO TEQUILA  
JAMESON WHISKEY  
GENTLEMEN JACK WHISKEY  
MAKERS MARK BOURBON  
GLENLIVIT 12 YR SINGLE MALT SCOTCH  
E & J XO BRANDY  
  
LAYER CAKE CHARDONNAY  
LAYER CAKE CABERNET SAUVIGNON  
BIELER PERE ET FILS SABINE ROSE  
CASTELLO DEL POGGIO MOSCATO  
  
COORS LIGHT  
COORS BANQUET  
MICHELOB GOLDEN DRAFT LIGHT  
FULTON LONELY BLONDE  
SUMMIT EXTRA PALE ALE  
UTEPILS CZECH PILSNER  
WHITE CLAW (VARIETY)  
STONE ARROGANT BASTARD ALE  
UTEPILS SEASONAL  
KALIBER NON-ALCOHOLIC  
  
SODA, JUICE, SPARKLING WATER  
  
1ST HOUR | \$27.95  
2ND HOUR | \$8.95  
ADDITIONAL HOURS | \$7.95

# HOSTED BEER + WINE PACKAGES

SERVICE FROM THE BAR | PRICED PER PERSON

## premium beer + wine

PROVERB CHARDONNAY  
PROVERB CABERNET SAUVIGNON  
SEAGLASS ROSE  
  
COORS LIGHT  
COORS BANQUET  
MICHELOB GOLDEN DRAFT LIGHT  
FULTON LONELY BLONDE  
SUMMIT EXTRA PALE ALE  
UTEPILS CZECH PILSNER  
WHITE CLAW (VARIETY)  
O'DOUL'S AMBER ALE NON-ALCOHOLIC  
  
SODA, JUICE, SPARKLING WATER  
  
1ST HOUR | \$16.95  
2ND HOUR | \$5.95  
ADDITIONAL HOURS | \$3.95

## top shelf beer + wine

LAYER CAKE CHARDONNAY  
LAYER CAKE CABERNET SAUVIGNON  
BIELER PERE ET FILS SABINE ROSE  
CASTELLO DEL POGGIO MOSCATO  
  
COORS LIGHT  
COORS BANQUET  
MICHELOB GOLDEN DRAFT LIGHT  
FULTON LONELY BLONDE  
SUMMIT EXTRA PALE ALE  
UTEPILS CZECH PILSNER  
UTEPILS SEASONAL  
STONE ARROGANT BASTARD ALE  
WHITE CLAW (VARIETY)  
KALIBER NON-ALCOHOLIC  
  
SODA, JUICE SPARKLING WATER  
  
1ST HOUR | \$18.95  
2ND HOUR | \$7.95  
ADDITIONAL HOURS | \$5.95

Ask about our cordial packages (Baileys, Kahlua, Disaronno) and our champagne packages.  
\$3 per person when added to the above packages



# WINE LIST

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HOSTED BY THE BOTTLE AND SERVED BY THE GLASS | MAY INCLUDE BAR SERVICE, BUTLER PASSING, OR TABLESIDE WINE SERVICE

## reds

SYCAMORE LANE CABERNET SAUVIGNON, LODI, CALIFORNIA \$21  
PROVERB CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA \$28  
LAYER CAKE CABERNET SAUVIGNON, PASO ROBLES, CALIFORNIA \$35  
SEAGLASS PINOT NOIR, SANTA BARBARA, CALIFORNIA \$32  
KUNDE ZINFANDEL, SONOMA, CALIFORNIA \$45  
THE SHOW MALBEC, MENDOZA, ARGENTINA \$33

## whites

SYCAMORE LANE CHARDONNAY, NAPA VALLEY, CALIFORNIA \$21  
PROVERB CHARDONNAY, LODI, CALIFORNIA \$28  
LAYER CAKE CHARDONNAY, CENTRAL COAST, CALIFORNIA \$35  
CASTELLO DEL POGGIO MOSCATO, PROVINCIA DI PAVIA, ITALY \$31  
BENVOLIO PINOT GRIGIO, FRIULI, ITALY \$29  
SEAGLASS RIESLING, SANTA BARBARA, CALIFORNIA \$32  
HESS SELECT CHARDONNAY, MONTEREY, CALIFORNIA \$32  
SEAGLASS SAUVIGNON BLANC, SANTA BARBARA, CALIFORNIA \$32

## sparkling + rose

BENVOLIO PROSECCO, ASOLO, ITALY \$31  
SUTTER HOME WHITE ZINFANDEL, \$21  
ST. HELENA, CALIFORNIA \$21  
SEAGLASS ROSE, CENTRAL COAST, CALIFORNIA \$32  
BIELER PERE ET FILS SABINE ROSE, AIX-EN-PROVENCE, FRANCE \$31  
SCHARFFENBERGER NON VINTAGE BRUT, NORTH COAST, CALIFORNIA \$35  
SPARKLING CIDER (NON-ALCOHOLIC) \$16

\* LOUIS ROEDERER BRUT, ANDERSON VALLEY, CALIFORNIA \$48  
\* LOUIS ROEDERER BRUT ROSE, ANDERSON VALLEY, CALIFORNIA \$50  
\* NON-ALCOHOL CHAMPAGNE \$27

\* Indicates the vintage must be purchased in 6 bottle increments.  
If you would like to serve a specific wine, alcohol or beer and you do not see it on our bar menu please reach out to your Sales Consultant and we will be able to assist you.





# KEG PRICING

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BUDWEISER	\$500
MICHELOB GOLDEN LIGHT	\$500
COORS LIGHT	\$500
GRAIN BELT PREMIUM	\$500
GRAIN BELT NORDEAST	\$575
MODELO	\$600
SOCIALABLE CIDER WORKS	\$600
FULTON LONELY BLONDE IPA	\$625
FULTON SWEET CHILD OF VINE IPA	\$625
LIFT BRIDGE FARM GIRL SAISON	\$625
LIFT BRIDGE HOP DISH IPA	\$625
SUMMIT EPA	\$625
SUMMIT SAGA IPA	\$625
SURLY FURIOUS IPA	\$625
UTEPILS CZECH PILSNER	\$625
UTEPILS DECISION FATIGUE	\$625
UTEPILS HELLES	\$625
UTEPILS SEASONAL	\$625

\*Alternates are subject to availability; a sourcing fee may apply.

\*\*Mintahoe Policy is to serve 1 Keg per 100 guests in attendance, pending venue restrictions.



# BUBBLES & BELLINI BAR

## spirits

SPARKLING WINE  
SPARKLING CIDER

## mix

ORANGE JUICE  
PEACH PUREE  
STRAWBERRY PUREE  
BLUEBERRY PUREE  
MANGO PUREE

## fixings

STRAWBERRIES  
BLUEBERRIES  
MANGO SLICED  
PEACHES

1st Hour \$18.95  
2nd Hour \$6.95  
Each additional hour \$4.95

# TOMATO TANGO BAR

## spirits

TITOS  
ABSOLUT PEPPAR  
ABSOLUT

## mix

BLOODY MARY MIX  
CAESAR MIX  
ZING ZANG

## fixings

CELERY  
PICKLE SPEARS  
WORCESTERSHIRE  
TABASCO  
FRESH CRACKED  
PEPPER

1st Hour \$18.95  
2nd Hour \$6.95  
Each Additional Hour \$4.95

# SPICY TOMATO TANGO BAR

Includes Everything from the Tomato Tango Bar Plus the  
Following Additions

## spirits

GREY GOOSE  
ST. GEORGE GREEN CHILI VODKA

## mix

V8 JUICE  
MARYS HOT & BOTHERED

## fixings

CUBED CHEDDAR & PEPPER  
JACK CHEESE  
THICK CUT SLICED BACON  
PICKLED BABY CORN  
BLEU CHEESE & JALAPENO  
STUFFED OLIVES

Add an Additional \$5 per person to the  
Tomato Tango Pricing

# SPECIALTY COCKTAILS

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MUST BE PURCHASED IN QUANTITIES OF 50

## spring/summer list

THE HUGO - BENVOLIO PROSECCO WITH A FLOAT OF ELDERFLOWER LIQUEUR.\$12

LAVISH FLUER MARTINI - GREY GOOSE VODKA OR BOMBAY SAPPHIRE GIN, ST GERMAIN ELDERFLOWER LIQUEUR, LAVENDER SIMPLE SYRUP. GARNISHED WITH A LAVENDER SPRIG. SERVED UP.\$14

MIDNIGHT LEMONADE - GENTLEMEN JACK WHISKEY, HOMEMADE BLACKBERRY SIMPLE SYRUP, LEMONADE. GARNISHED WITH A LEMON WHEEL.\$14

SIGNATURE OLD FASHIONED –MAKER'S MARK BOURBON, TATTERSALL BITTER ORANGE, SIMPLE SYRUP. GARNISHED WITH AN ORANGE AND A BOURBON-SOAKED CHERRY.\$15

BERRY DROP MARTINI - TANQUERAY GIN, CHAMBORD LIQUEUR, LIMONCELLO LIQUEUR, HOMEMADE BLACKBERRY SIMPLE SYRUP, LEMON JUICE. GARNISHED WITH A LEMON WHEEL AND A BLACKBERRY.\$16

MINTBRAMBLE -TANQUERAY GIN, CHAMBORD LIQUEUR, HOMEMADE MINT SIMPLE SYRUP, LEMON JUICE. GARNISHED WITH A STARFRUIT SLICE.\$16

## fall/winter list

CARMEL APPLE MARTINI - CAMEL VODKA, LEMON JUICE, APPLE CIDER. RIM DIPPED IN CAMEL AND CINNAMON SUGAR. GARNISHED WITH AN APPLE WHEEL.\$14

SPICED MOJITO - CAPTAIN MORGAN PRIVATE STOCK, SODA WATER, LIME JUICE, HOMEMADE MINT AND CINNAMON SIMPLE SYRUP WITH MINT LEAVES. GARNISHED WITH A MINT SPRIG AND LIME WHEEL\$14

CINNI-SOTA OLD FASHIONED - FIREBALL WHISKEY, TATTERSALL BITTER ORANGE, HOMEMADE CINNAMON SIMPLE SYRUP. GARNISHED WITH AN ORANGE WEDGE AND CINNAMON STICK.\$15

SPICED CRANBERRY DAISY - CASAMIGO'S BLANCO TEQUILA, COINTREAU, LIME JUICE, CRANBERRY JUICE. RIMMED WITH CINNAMON, SUGAR, SALT. GARNISHED WITH CRANBERRIES AND LIME.\$15

AGAVE ROSE PALMOA - KIMO SABA MEZCAL TEQUILA, ROSE WINE, GRAPEFRUIT SODA, LIME JUICE. RIMMED WITH A SPICY SALT. GARNISHED WITH CRANBERRIES AND LIME.\$15

BOONTREE BOURBON GREYHOUND - MAKER'S MARK BOURBON, ELDERFLOWER LIQUER, GRAPEFRUIT SODA. GARNISHED WITH A SPRIG OF ROSEMARY AND A GRAPEFRUIT WEDGE.\$15

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# MOCKTAIL MENU

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MUST BE PURCHASED IN QUANTITIES OF 50

FLOWER CHILD - A BLEND OF TONIC AND SELTZER WATER WITH ELDERFLOWER AND LAVENDER INFUSED SIMPLE SYRUP. GARNISHED WITH A LEMON WHEEL AND MICRO LAVENDER. \$10

THE HEIDI - NON-ALCOHOLIC CHAMPAGNE SERVED WITH A FLOAT OF ELDERFLOWER SIMPLE SYRUP. SERVED IN A CHAMPAGNE FLUTE. \$10

LEMON & BLACKBERRY FIZZ - SELTZER WATER, SPRITE, LEMON JUICE, AND HOMEMADE BLACKBERRY SIMPLE SYRUP. GARNISHED WITH A MINT LEAF AND LEMON WHEEL. \$10

SPRIG & SODA - A BLEND OF HOMEMADE ROSEMARY AND ELDERFLOWER INFUSED SIMPLE SYRUP WITH GRAPEFRUIT SODA. GARNISHED WITH A ROSEMARY SPRIG. \$10

SPICED FAUXJITO - HOMEMADE CINNAMON AND MINT SIMPLE SYRUPS, MIXED WITH SELTZER WATER, SPRITE, LIME JUICE. GARNISHED WITH A MINT LEAF AND CINNAMON STICK. \$10

BLACKBERRY LEMONADE - LEMONADE WITH HOMEMADE BLACKBERRY SIMPLE SYRUP. GARNISHED WITH A BLACKBERRY. \$10

# HOSTED NON-ALCOHOLIC BAR

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SERVICE FROM THE BAR | PRICED PER PERSON

CHOOSE 2 SIGNATURE MOCKTAILS

COKE  
DIET COKE  
SPRITE  
CRANBERRY JUICE  
ORANGE JUICE  
PINEAPPLE JUICE  
SPARKLING WATER

1ST HOUR | \$14.95  
2ND HOUR | \$4.95  
ADDITIONAL HOURS | \$2.95

