

DUBAR PACKAGES

Please inquire for more details.

BEER + WINE BAR

BEER+WINE

assortment of 3 beers and 1 hard cider
1 red wine, 1 white wine, 1 rosé wine and 1 sparkling wine
non-alcoholic beverages: assorted sodas, seltzers and bottled waters

STANDARD FULL BAR

LIQUOR+BEER+WINE

assortment of 3 beers and 1 hard cider
1 red wine, 1 white wine, 1 rosé wine and 1 sparkling wine
non-alcoholic beverages: assorted sodas, seltzers and bottled waters
mixers + condiments: house-made mixers, fruit juices, lemons, limes,
classic condiments & fresh herbs

*Benchmark 8 Bourbon, Johnny Walker Red Scotch Whiskey, Wheatly Vodka,
Absolut Citron Vodka, Bombay Sapphire Gin, Pueblo Viejo 100% Agave Tequila,
Cane White Rum, Aperol, Sweet Vermouth, Dry Vermouth & Triple Sec*

TOP SHELF FULL BAR

TOP SHELF LIQUOR+BEER+WINE

assortment of 3 beers and 1 hard cider
1 red wine, 1 white wine, 1 rosé wine and 1 Champagne
non-alcoholic beverages: assorted sodas, seltzers and bottled waters
mixers + condiments: house-made mixers, fruit juices, lemons, limes,
classic condiments & fresh herbs

*Buffalo Trace Bourbon, The Balvenie 12 yr., Tito's Vodka, Hendrick's Gin,
Corazon Tequila, Cane White Rum, Grand Marnier, Cointreau, St Germain,
Aperol, Sweet Vermouth & Dry Vermouth*

BUMP UP YOUR BAR

Do you envision welcoming your guests with a passed beverage? Planning for a formal toast? Tableside wine service with your plated or family style meals? We've got you covered! These special touches can be added onto your beverage package at the prices below.

SPECIALTY COCKTAILS

TRAY PASSED SPARKLING WINE

TRAY PASSED CHAMPAGNE

TRAY PASSED SPECIALTY COCKTAIL

TRAY PASSED WINE

TABLESIDE WINE SERVICE

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THEMED BARS

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MARGARITA BAR

scratch made to order margaritas, on the rocks
guests will have their choice of margarita flavor: classic, spicy, strawberry-basil or pomegranate

MOJITO BAR

white rum muddled with fresh fruit or fruit puree, mint leaves & fresh lime juice
guests will have their choice of mojito flavor: classic, blueberry, ginger or peach

PROSECCO BAR

prosecco with fresh juices and NW berries
guests will have their choice of mimosa flavor: orange, grapefruit or peach

BLOODY MARY BAR

house-made bloody Mary mix, house pepper-infused vodka, fresh horseradish, tomato salt, limes, pickled asparagus, celery heart spears & blue cheese stuffed olives
+ add shrimp
+ add crispy Hempler's bacon strips

BUBBLY + BLOODY BAR

the best of both worlds - combine the Prosecco Bar and the Bloody Mary Bar for a brilliant brunch display.

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SPECIALTY COCKTAILS

YEAR ROUND

Strawberry Rhubarb Collins

Ketel One vodka, fresh strawberries, strawberry-rhubarb syrup, sweet and sour & club soda

Pom Drop Martini

Ketel One vodka, limoncello & lemonade

Pomerita

pomegranate juice, Lunazul 100% agave tequila, Grand Marnier, lime juice & raspberry puree, served on the rocks

P.O.M. Old-Fashioned

*Benchmark 8, *P.O.M. syrup, soda, cherry
Psychaud's bitters, Orange oleo saccharum, Mole bitters

Honey Grapefruit Margarita

fresh pink grapefruit juice, Lunazul 100% agave tequila, Grand Marnier, lime juice & honey, served on the rocks

SPRING

Sparkling Blueberry Lemon Drop

Absolut Citron vodka with fresh lemon, blueberry syrup & splash of soda

Cucumber Mint Martini

Hendrick's gin, Grand Marnier, fresh cucumber, mint & lime juice

SUMMER

Meyer Limoncello Spritzer

limoncello & soda with a squeeze of lemon, served on the rocks

Blueberry Mojito

Ron Cartavio silver rum muddled with fresh blueberries, mint leaves & lemon

FALL

Fig Sidecar

Remy Martin cognac, Grand Marnier, lemonade & fig cabernet syrup, served on the rocks

Sage Martini

Ketel One vodka, Bombay Sapphire gin, fresh lemon juice & simple syrup, with sage leaf garnish

WINTER

Eggnog Martini

Ketel One vodka, Kahlua, Irish cream & eggnog

Winter Vacation

Barbancourt rum, spiced pineapple juice, fresh lime, falernum, orange flag garnish

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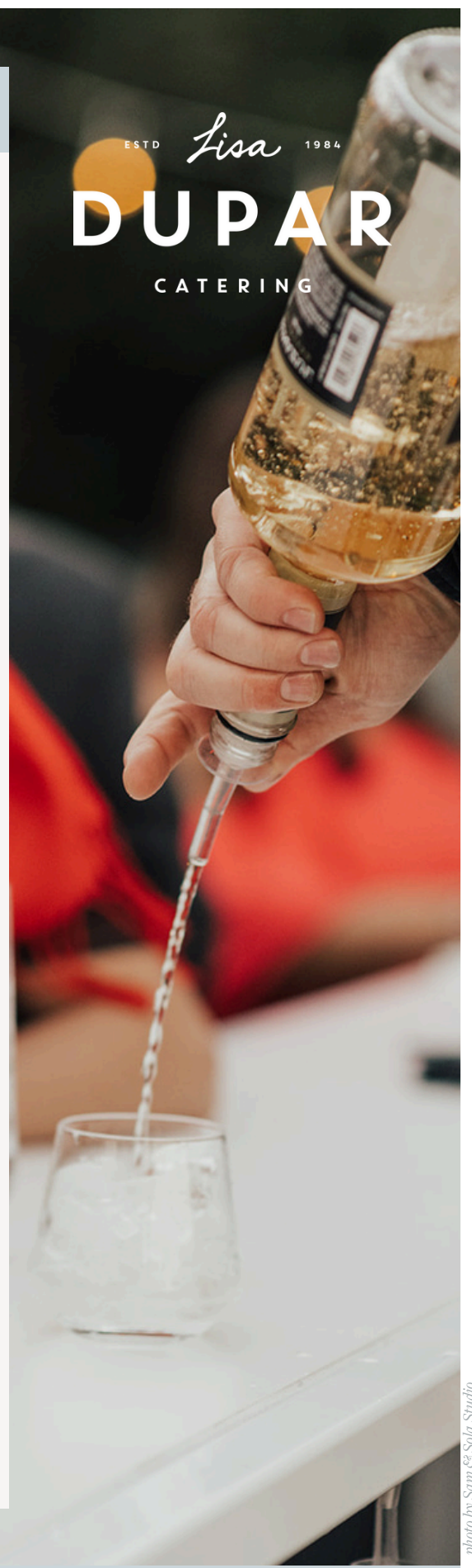


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