Cash bars or hosted bars are available on the premise that the sales will generate at least $100.00 per hour per bartender. If the predetermined sales guarantee is not met, the customer will pay the difference between the sales and the guarantee.

The number of bartenders on an event is determined by the Wisconsin Union. Alcohol service may require security, which will be charged to the client. Bar service will end at or before 12am midnight.

For more information, please see the Frequently Asked Questions Section at the end of this document.

**Bar Packages**

**What are my options for bar packages?**

Our bars generally fall into two categories: Hosted Bars and Cash Bars. We provide you several derivations of these two basic forms that are listed below. All open and hosted bars are charged on a pre and post-inventory levels.

All standard bar packages are stocked with high quality disposable service ware.

Glassware at the bar is available for a rental fee of $2.75 per guest. Glassware available includes rocks, martinis, red wine, white wine and old fashioned glasses. Glass pilsners, for beer at the bar are available for an additional $1.50 per guest. (Pilsners cannot be ordered without ordering the basic glassware package.)

A $4 per item replacement fee will be charged for any damaged or missing barware at the end of the event. Glassware rental fees do not contribute to the hourly bar guarantee fees.

**Hosted Bar Options**

**Platinum**
This is a fully stocked, top-shelf, open bar. It includes all top-shelf liquors for mixed drinks, a variety of bottled beers (keg beer may be added), wine and soda**. Cost per bottle of liquor is $90/bottle, rounded to the nearest 10th of a bottle. The host assumes all charges for the guests. $100.00 sales guarantee applies, per hour, per bartender.

**Gold**
This option provides only a variety of bottled beer (keg beer may be added), wine and soda to your guests. No liquors or mixers will be provided. The host assumes all charges for the guests. $100.00 sales guarantee applies, per hour, per bartender.

**Silver**
This option provides only a variety of bottled beer (keg beer may be provided) and soda to your guests. The host assumes all charges for the guests. $100.00 sales guarantee applies, per hour, per bartender.
Just a Barrel, please!
Choose your 1/2 or 1/4 barrel and non-alcoholic beverage* and we’ll take care of the rest! $50.00 sales guarantee applies, per hour, per bartender.

In Vino Veritas (Latin for "In Wine is Truth")
Choose from our wine list or do a special order, and our bartender(s) will serve it. $50.00 sales guarantee applies, per hour, per bartender.

If you want to combine Just a Barrel, Please! and In Vino Veritas that would be a Gold Bar.

Cash Operated Bars
Red
This option provides a fully stocked, top-shelf cash operated bar, but provides complimentary beer, wine and soda**, courtesy of the host. Your guests will pay for their mixed drinks on an individual basis. $100.00 sales guarantee applies, per hour, per bartender.

White
This option provides a fully stocked, cash operated bar, but provides complimentary beer and soda**, courtesy of the host. Your guests will pay for their mixed drinks and wine on an individual basis. This bar includes all top-shelf liquors for mixed drinks, a variety of bottled beers (keg beer may be added), house wine and soda. $100.00 sales guarantee applies, per hour, per bartender.

Blue
This is a fully stocked cash operated bar. It includes all top-shelf liquors for mixed drinks, a variety of bottled beers, house wine and soda. Your guest assumes all charges for drinks on an individual basis. $100.00 sales guarantee applies, per hour, per bartender.

Green
This option provides only a variety of bottled beer, wine and soda to your guests. No liquors or mixers will be provided. Your guest assumes all charges for drinks on an individual basis. $100.00 sales guarantee applies, per hour, per bartender.

*Due to University Policy, alcoholic beverages cannot be served without a non-alcoholic option present. We would be happy to offer sodas, juices or mineral waters as a ‘pay-per-use’ option.

**For any fully stocked bar that offers complimentary soda, the complimentary soda will be tallied separately to ensure that it will count toward the sales guarantee.

Tailgate Bars:
Getting ready for that tailgate? We are ready to serve up our famous Ketel One Badger Bloody Mary’s or Ketel One Screwdrivers prior to game time! Also includes an assortment of bottled beers. Regular drink prices. $100.00 sales guarantee applies, per hour, per bartender.

*Due to University Policy, alcoholic beverages cannot be served without a nonalcoholic option present. We would be happy to offer sodas, juices or mineral waters as a ‘pay-per-use’ option.
What Are Prices by the Drink?

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Premium Cocktails</td>
<td>$6.50</td>
</tr>
<tr>
<td>Ketel One Badger Bloody Mary’s and Ketel One Screwdrivers</td>
<td>$6.50</td>
</tr>
<tr>
<td>Bottled Microbrew and Imported Beer</td>
<td>$4.50</td>
</tr>
<tr>
<td>Bottled Domestic Beer</td>
<td>$3.50</td>
</tr>
<tr>
<td>Premium Wine</td>
<td>$5.50</td>
</tr>
<tr>
<td>Standard House Wine</td>
<td>$4.50</td>
</tr>
<tr>
<td>Mineral Water</td>
<td>$2.00</td>
</tr>
<tr>
<td>Soft Drink (10oz)</td>
<td>$1.00</td>
</tr>
<tr>
<td>Juice (10oz)</td>
<td>$2.00</td>
</tr>
<tr>
<td>Bottled Water</td>
<td>$1.50</td>
</tr>
</tbody>
</table>

Beer – Bottles and Barrels

Barrel Choices

<table>
<thead>
<tr>
<th>Barrel Choices</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Domestic 1/2 Barrels or 1/4 Barrels</strong></td>
<td>$235.00/ $150.00</td>
</tr>
<tr>
<td>Miller Lite</td>
<td></td>
</tr>
<tr>
<td>Miller Genuine Draft (1/2 barrel only)</td>
<td></td>
</tr>
<tr>
<td>Miller High Life</td>
<td></td>
</tr>
<tr>
<td>Bud Light</td>
<td></td>
</tr>
<tr>
<td><strong>Premium 1/2 Barrels or 1/4 Barrels</strong></td>
<td>$285.00/ $185.00</td>
</tr>
<tr>
<td>Leinenkugel’s Honey Weiss (1/2 barrel only)</td>
<td></td>
</tr>
<tr>
<td><strong>Varsity 1/2 Barrels or 1/4 Barrels</strong></td>
<td>$350.00/ $200.00</td>
</tr>
<tr>
<td>Ale Asylum Hopalicious (1/2 barrel only)</td>
<td></td>
</tr>
<tr>
<td>Bell’s Oberon (1/2 barrel only)</td>
<td></td>
</tr>
<tr>
<td>Capital Amber</td>
<td></td>
</tr>
<tr>
<td>*Capital Seasonal (1/2 barrel only)</td>
<td></td>
</tr>
<tr>
<td>Goose Island 312 (1/2 barrel only)</td>
<td></td>
</tr>
<tr>
<td>New Belgium Fat Tire (1/2 barrel only)</td>
<td></td>
</tr>
<tr>
<td>New Glarus Spotted Cow</td>
<td></td>
</tr>
<tr>
<td>Sprecher Amber</td>
<td></td>
</tr>
<tr>
<td><strong>Root Beer 1/2 Barrels or 1/4 Barrels</strong></td>
<td>$175.00/ $100.00</td>
</tr>
<tr>
<td>Sprecher Root Beer</td>
<td></td>
</tr>
</tbody>
</table>

* Capital Seasonal Availability
  Capital Maibock..................February-April
  Capital Prairie Gold............June-July
  Capital Oktoberfest.............August-October
  Capital Winter Skal............November-January

** A limit of two reserve barrels per function may be requested.
**Bottled Beer Selection**

**Domestic:** $3.50/bottle
- Miller Genuine Draft
- Miller Lite
- Leinenkugel’s Red

**Imports and Microbrews:** $4.50/bottle
- New Glarus Brewery Spotted Cow
- New Glarus Fat Squirrel
- Capital Brewery Amber
- New Belgium Fat Tire
- Heineken

**Nonalcoholic**
- Sharps

Note: This is our standard house list of beers but we do have the opportunity to access a much wider selection. Please see special orders under the ‘frequently asked questions’ section.

**Liquor and Liquors**

- Bacardi Rum
- Tanqueray Gin
- Ketel One Vodka
- Jim Beam Bourbon
- Canadian Club Blended Whiskey
- Johnny Walker Red Scotch
- Jose Cuervo Tequila

We also carry:
- Captain Morgan’s Rum, Mt. Gay Barbados Rum, Jack Daniel’s Old No. 7, Korbel Brandy

If you are looking for a brand that is not listed here, we may be able to special order that for your event. Please consult your central reservations agent.

**Wine List: House Wines**

**Standard House Wines By: Copperidge, California**
- By the bottle: $19.95
- By the glass: $4.50

Merlot, Cabernet Sauvignon, Chardonnay, White Zinfandel

**Premium House Wines By: 14 Hands, Washington**
- By the bottle: $24.95
- By the glass: $5.50

Cabernet Sauvignon, Chardonnay, Reisling, Merlot

All Cash Wine Sales Events have Standard house wines by the glass. For Hosted House Wine Events, please choose between
Standard, Premium, or Special Selections

Special Selections. All bottles are 750ml

Unless otherwise specified, all prices are per bottle.

Super Premium Selections
These wines are arranged from full-bodied and dry to lighter bodied and fruity

Red Wine

Francis Coppola Cabernet Sauvignon, California $29.95
Big, bold and brambly with multiple layers of spice and dark berry flavors.

Louis M. Martini Cabernet Sauvignon, California $25.95
Big and rich flavors of blackberry and toasty oak, with an underlying Dry Creek dustiness.

Alamos Malbec; Mendoza, Argentina $24.95
Dark cherry and blackberry fruit with spice and vanilla.

Red Rock Merlot, California $20.95
Lush concentrations of briary blackberry and raspberry fruit flavors complemented by soft tannins.

Rancho Zabaco “Heritage Vines” Zinfandel, CA $25.95
Ripe aromas and flavors of jammy blackberry and black cherry. Supported by rich chewy tannins.

Martin Codax “Ergo” Tempranillo, Spain $25.95
This elegant wine exudes fresh aromas with decadent flavors of sweet dark cherry integrated with vanilla nuances.

McWillam’s “Hanwood Estate” Shiraz, Australia $22.95
Medium bodied with rich black cherry character.

Wollersheim Sangiovese; Prairie du Sac, Wisconsin $29.95
Medium bodied with rich, luscious, black cherry like flavors and white pepper nuances.

Bleasdale “Langhorne Crossing Red”; Langhorne Creek, Australia $25.95
A juicy blend of Shiraz and Cabernet, dark berry fruit flavors with spicy nuances throughout.

Castle Rock Pinot Noir, California $29.95
Medium bodied with lush cherry fruit flavors and vanilla highlights.

Mirassou Pinot Noir, California $22.95
Fresh fruit flavors of pomegranates, cherries and currants with soft vanilla highlights.
White Wine

Francis Coppola Chardonnay, California $29.95
Elegant flavors of peach and apple with just a touch of velvety oak.

William Hill Chardonnay, California $22.95
Rich and full bodied flavors of tropical fruit and vanilla.

Ecco Domani Pinot Grigio; Delle Venezie, Italy $22.95
Tropical fruit notes with apple and pineapple aromas and flavors.

Folonari Pinot Grigio; Veneto, Italy $19.95
Fragrant and fresh, with a crisp and elegant background of green apples.

Fire Road Sauvignon Blanc; Marlborough, New Zealand $24.95
Crisp and inviting flavors of grapefruit and gooseberry.

Martin Codax Albarino; Rias Biaxas, Spain $24.95
Crisp, elegant and fruity with aromas and flavors of ripe apples, peaches and apricots.

Wollersheim Prairie Fume; Prairie du Sac, Wisconsin $24.95
Crisp and fresh semi-dry white bursting with citrus and tropical fruit flavors.

Columbia Gewurtzraminer; Columbia Valley, Washington $24.95
Light and sweet flavors of spicy peach and nectarine.

Heinz Eifel “Shine” Riesling; Pfalz, Germany $19.95
Sweet peach and tropical fruit with a crisp clean finish.

Sparkling Wine

Korbel Brut, California $29.95

Kenwood “Yulupa” Brut, California $22.95

Imperatore Asti, Italy $22.95

Wollersheim Non-Alcoholic Sparkling Grape Juice, Wisconsin $12.95

Can’t find the right wine? We have a vast network that can locate that special bottle that isn’t listed here! Special order status may apply (see FAQs below).
Frequently Asked Questions...

How do the bartenders know how much to charge me for my bar?
All hosted bars are charged on a pre and post inventory basis. Cash bars are rung in on per drink basis.

How much should I order?
There are many variables that will affect how much you should order to properly serve your group: your knowledge of their preferences, how long the function will last, and the nature of the function are just a few. Your event planner will be able to assist you in this process. To further clarify what can be a confusing topic, we have provided some basic conversions of bottles/kegs to servings.

- 1 half barrel (also called ‘half keg’) will yield approx: 120-16 oz svgs. or 192---10 oz svgs.
- 1 quarter barrel (also called ‘quarter keg’) will yield approx: 60 16oz svgs. or 96---10 oz svgs.
- 1 750ml (average bottle of wine) will yield approx.: 5 full glasses or 8 toasts
- 1 750ml (average bottle) of champagne will yield approx.: 6 full glasses or 9 toasts
- 1 1.5 liter bottle of wine (large bottle) will yield approx.: 10 full glasses or 16 toasts

I am not sure how many barrels my guests might consume and I don’t want to over order…what should I do?
It can be difficult to determine how thirsty your guests might be! We have a solution. We would be happy to have up to two reserve barrels of your beer of choice (from our regular menu) provided you request this by the time your attendance guarantee is due. If you don’t tap these barrels, you will not be charged for them.

Union Catering reserves the right to substitute reserve brands as necessary. We will, of course, consult you should this need to occur. Should we need to substitute one that is a higher price, you will pay the only the price of your original choice. Please note this is only applicable for your reserves.

Regarding special liquor, wine or beer orders…
If you have a preference for beer, wine or liquor that you do not see on our menu, we may be able to special order that brand for you… just ask your event planner! In the event that we do order something for you that is not on our regular menu (special order), you will be charged in full for the order and are subject to any minimums that our vendor provides us. Any remaining alcohol from the custom order becomes the property of Wisconsin Union Catering and is not available for removal from the premises due to state and University law. Please ask your event planner for further clarification.

What is the sales guarantee?
The sales guarantee means that the bar must generate $100.00 dollars (or $50.00, depending on the bar option) per hour, per bartender, for each hour the bar is open, or you will be assessed the difference. The number of bartenders that will be assigned to your bar(s) depends on a number of variables and is at the discretion of the Wisconsin Union. Please check with your event planner for the exact number of bartenders.

For example, a bar that has two bartenders would need to generate $200.00 per hour for length of the bar. A bar that continues for 4 hours would need to generate $800.00. Bar guarantees are based on a ‘running’ time. We do not offer the option to close a bar during a certain period of time. Guarantees apply from the scheduled beginning of bar service, to the scheduled end of bar service.

However, should the bar business slow down to the point that you are concerned with making your guarantees, please consult the manager on duty, and you may choose to close your bar early. A minimum of one hour bar service is required. If you choose to close the bar earlier than this time, you will still be liable for the bar guarantee for one hour.

- continued -
Here is the good news! The purchase of kegs and/or the sum total of complementary beverages will apply toward the sales guarantee. For example, if you purchase a keg of Miller Lite, you will be $235.00 closer to making your guarantee. If you are ordering wine or champagne with your dinner, we would be pleased to count that toward your bar guarantee, as well!

**What if I want to close the bar for a portion of the party, such as while dinner is being served?**
We are able to close the bar for the period of time that you request during your party. However, you will still be responsible for the hourly bar guarantee charges during the time it is closed.

**What about Beer Gardens and ID Checkers...**
All Registered Student Organizations are required to have a ‘beer garden’, although the Wisconsin Union has the discretion to determine if your function will require a ‘beer garden’ scenario. Often times groups that are predominantly underage guests, or are heavily mixed between ‘of age’ and ‘underage guests’, may require a beer garden area (special area) which allows our staff to safely monitor the consumption of alcohol at your function. Furthermore, at the discretion of Wisconsin Union Catering, ID checkers may be required at these functions. Their presence, and the number of checkers, will depend on many variables including, but not limited to, the number of guests, the average age of guests and the expected business at the bars. See your event planner for more details.

The current charge for the ID checkers is $24.95 per hour.

**Can I have bar service delivered for my event on or off campus?**
We would be pleased to offer your bar service outside of our Union buildings for a charge of $200.00 for any full bar including liquor, or $100.00 for any other bar set up. Delivery fees may be higher for off campus events – please consult with your event planner.

*All alcoholic beverages must be purchased through Wisconsin Union. Wisconsin Union Catering does not allow outside beverages to be brought in.*