

2026 Menu

# Libations



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MINTAHOE

CATERING & EVENTS

# Packages

All packages include soda, juice, and sparkling water and are priced per person. Per person cost applies to full guest count.



## Silver Package

The Silver Package is perfect for any event, providing the basics for your bar.

### BEER

Coors Light  
Coors Banquet  
Michelob Golden Light  
Deschutes Fresh Squeezed IPA  
Modelo  
Truly  
Heineken 0.0

### SPIRITS

Tito's  
Tanqueray  
Bacardi  
Captain Morgan  
Malibu  
Hornitos Plata  
Korbel  
Dewars  
Jim Beam  
Jack Daniel's  
Phillips Amaretto

### WINE

Proverb Chardonnay  
Proverb Cabernet Sauvignon  
Seaglass Rosé

## Gold Package

Upgrade to the Gold Package to offer guests more, high-end options for their enjoyment.

### BEER

Coors Light  
Coors Banquet  
Michelob Golden Light  
Utepils Czech Pilsner  
Modest Dreamyard Hazy IPA  
Modist False Pattern Hazy Pale Ale  
Modelo  
High Noon  
Bauhaus NA  
Heineken 0.0

### SPIRITS

Tito's  
Grey Goose  
Bombay Sapphire  
Bacardi  
Captain Morgan Private Stock  
Malibu  
Casamigos Blanco  
Casamigos Reposado  
Jameson  
Gentlemen Jack  
Maker's Mark  
Scots Gold 8yr Blend  
E & J XO  
Disaronno

### WINE

La Ferme De Gicon Cotes Du Rhone  
Castello Del Poggio Moscato  
  
Choice of one white and one red below:  
Le Hameau Sauvignon Blanc  
Le Pianure Pinot Grigio  
Château Les Conquêtes Bordeaux Supérieur  
Le Pianure Pinto Nero

# Wine List

*Hosted by the bottle. Served by the glass.  
Includes staff for butler passing or tableside wine service.*

## White

Proverb Chardonnay  
Joel Golt Sauvignon Blanc  
Castello Del Poggio Moscato  
Seaglass Reisling  
Le Hameau Sauvignon Blanc  
Le Pianure Pinot Grigio  
Hess Select Chardonnay  
Domaine du Margalleau Vouvray Sec

Lodi, California  
California  
Provincia Di Pavia, Italy  
Santa Barbara, California  
Southwest France  
Veneto, Italy  
Monterey, California  
Loire Valley, France

## Red

Proverb Cabernet Sauvignon  
Seaglass Pinot Noir  
La Pianure Pinot Nero  
The Show Malbec  
Château Les Conquêtes Bordeaux Supérieur  
Solroom Red Blend  
Kunde Zinfandel

Lodi, California  
Santa Barbara, California  
Giulia, Italy  
Mendoza, Argentina  
Bordeaux, France  
Napa Valley, California  
Sonoma, California

## Rosé

Sutter Home White Zinfandel  
La Ferme De Gicon Cotes Du Rhone  
Seaglass Rosé

St. Helena, California  
France

## Sparkling

Benvolio Prosecco  
Avisi Prosecco  
Scharffenberger Non Vintage Brut  
Henry Varnay Brut  
Louis Roederer Brut\*  
Louis Roederer Brut Rose\*

Asolo, Italy  
Veneto, Italy  
North Coast, California  
Loire Valley, France  
Anderson Valley, California  
Anderson Valley, California

## Non-Alcoholic

Ariel Chardonnay  
Ariel Cabernet Sauvignon  
S. Martinelli & Co. Sparkling Cider  
Fre Sparkling Brut

Monterey, California  
Monterey, California  
California  
California

\*Must be purchased in 6 bottle increments.



# Hand-Crafted Cocktails

*Quantities of 50. Priced per person.*

## Spring & Summer

### THE HUGO

Benvolio prosecco with elder lower liqueur.

### INDIGO 75

Empress 1908 Indigo Gin, Avissi Prosecco, lime juice, simple syrup, garnished with a lemon twist.

### JUST BERRIED MOJITO

Captain Morgan Private Stock or Caribbean White Rum, berry puree, lime juice, simple syrup, sparkling water, garnished with berries.

### SIGNATURE OLD FASHIONED

Maker's Mark, Tattersall Bitter Orange, simple syrup, orange, bourbon-soaked cherry.

### BLUEBERRY MARGARITA

Casamigo's Blanco or Reposado, Cointreau, lime juice, blueberry puree. Garnished with blueberries.

### COOL AS A CUCUMBER BASIL SPRITZER

Prairie Cucumber Vodka, simple syrup, lime juice, Benvolio Prosecco. Garnished with basil and cucumber.

## Fall & Winter

### CARAMEL APPLE KISS

Caramel Vodka, Apple Pucker, apple cider, lemon lime soda, garnished with cinnamon sugar rim, and caramel drizzle.

### CINNA-SOTA SOUR

Maker's Mark, lemon juice, cinnamon syrup, garnished with cinnamon stick.

### CHOCOLATE ESPRESSO MARTINI

Grey Goose, cold press espresso, Godiva liqueur, Kahlua. Garnished with chocolate espresso bean and shaved white chocolate.

### YULETIDE MULE

Grey Goose, Ginger Beer, cranberry juice, lime juice. Garnished with frozen cranberries.

### AGAVE ROSE PALOMA

Casamigos Mezcal, rosé, grapefruit soda, lime juice, cranberries, lime.

### CELTIC COFFEE

Jameson Irish Whiskey, Bailey's Irish Cream, coffee, whipped cream, shaved chocolate.

# Hand-Crafted Mocktails & NA

Quantities of 50. Priced per person.

## Mocktails

### THE ORCHARD SIPPER

Apple Cider, sparkling cider, Sprite, caramel syrup, garnished with caramel drizzle and whipped cream.

### THE HEIDI

Non-alcoholic champagne served with a float of elderflower simple syrup.

### LEMON & BLACKBERRY FIZZ

Seltzer water, sprite, lemon juice, and blackberry syrup.

### RASPBERRY GROVE

Raspberry Torani, grape juice, ginger beer, garnished with grapes and raspberries.

### SPRING FLING

Sparkling lemonade, strawberry puree, basil.

### FRENCH 67

Zero Gin, Fre' Champagne, lime juice, simple syrup, with a lemon twist.

## Non-Alcoholic Package

*Service up to 6 hours.*

*Our NA Package includes:*

Coke  
Diet Coke  
Sprite  
Cranberry, Orange, and Pineapple Juices  
Sparkling Water

*Add on two signature mocktails to your non-alcoholic package.*

# Beer By The Keg

*\*Subject to availability; sourcing fee may apply.  
1 Keg per 100 guests in attendance, pending venue restrictions.*

## Beer List

Budweiser  
Coors Light  
Elm Creek Light American Lager  
Michelob Golden Light  
Grain Belt Premium  
Grain Belt Nordeast  
Modelo  
Sociable Cider Werks  
Indeed Pistachio Cream Ale  
Indeed Day Tripper  
Fulton Sweet Child of Vine  
Lift Bridge Farm Day  
Lift Bridge Hop Dish  
Summit EPA  
Summit Saga IPA  
Utepils Czech Pilsner  
Utepils Helles  
Utepils Seasonal  
Modist Dreamyard Hazy IPA  
Fulton Lonely Blonde

*Kegs are served with high quality compostable cups.*

*Thirsting for something specific?  
Let us know! We can source something  
special just for you!*



# Details

Mintahoe's bar services include everything you need for a seamless experience, from professional bartenders to setup and cleanup, ensuring your event runs smoothly from start to finish. Glassware upgrades are available for an elevated touch, and we handle all necessary permits and licenses, giving you peace of mind that every detail is covered and compliant with local regulations.

## Bar Service

- One bartender will be staffed per 100 guests.
- For all bar types, a minimum of \$750 must be met per bartender staffed.
- Bars will close 30 minutes prior to guest departure.
- Signature venue bars include glassware through dinner and then switch to disposable barware. Off-site bars includes 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 and is guaranteed 6 months from event date.
- Security is required for events serving alcohol at Mintahoe signature venues.
- All hosted items are subject to a 24% administrative fee and applicable tax.
- Hosted bar packages require a pre-paid bartender gratuity.

Our professional bar team serves with your enjoyment and safety in mind.

*We would love to help you create your perfect bar  
& make your event extra memorable!*

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